LEARN to LIVE this summer!
SERVICE WEDDING :: Air Warden Party :: CAN for VICTORY!
Patriotic Quilts :: Yard & Beach Furniture
Most of us need more iron—and eggs are rich in it! They are also a good source of vitamin A—and one of the few foods that furnish vitamin D (the sunshine vitamin) so necessary for healthy bones and teeth. Like milk, meat and cheese, eggs supply proteins—foods that come first as body-builders. To protect your family's health, plan on 3 or 4 eggs a week for each person, one a day when possible.

**Eggs are perishable.** Keep them in the refrigerator—away from strong food odors. But remember, putting a very cold egg into boiling water often cracks the shell.

**Advice on how to cook eggs:** Don't boil them—just place eggs in hot water, keep at simmering heat 4 to 6 minutes for "soft-boiled", 25 minutes for "hard-boiled". Always cook eggs with low heat.

**For convalescents** eggs are especially important—as body-builders.

**Only freshest eggs** should be used for poaching. A half teaspoon of Heinz Vinegar in the water keeps egg shape and renders.

**A dash of Heinz Worcestershire Sauce** or 57 Beefeater is inspiration for scrambled or fried eggs.

---

**Egg Ravigote** (Easy, "different" first course for company dinner)

- Place thick slice of tomato over mound of coleslaw. Top with half hard-cooked egg (cut lengthwise). Mask with Ravigote Dressing: 1/2 cup Heinz Mayonnaise, 1/4 cup cream, 1 tsp. chopped parsley, 1 tsp. Heinz Worcestershire Sauce.

---

**Spicy Apple Whip** (Delectable emergency dessert for the whole family)

- Beat 3 egg whites till stiff but not dry. Fold in 1/2 cup rich, old-fashioned Heinz Apple Butter, 2 tsp. lemon juice. Chill for about 1/2 hour. Serve plain or with thin custard sauce made from 3 egg yolks. You'll find this one of the easiest of all desserts!

---

**Gold and Green Salad** (Delicious new way to combine leafy greens and eggs)

- Cook 1 lb. spinach (or other greens) just till tender. Drain, cool. Combine with dressing made of 1/4 cup Heinz Cider Vinegar, 1/4 cup Heinz Olive Oil, dash of salt, pepper and paprika. Mound on plate. Garnish with alternate slices of hard-cooked eggs and wedge-shaped pieces of tomato.

---

**Heinz Varieties**

- **Heinz Cider Vinegar** actually costs less to use, for it's patiently mellowed in wood...like fine old wine...until it's so concentrated and sparkling just a little bit points up all the fine hidden flavors of your salads.

- **Heinz Chili Sauce** is cooked from Heinz own vine-ripened, "aristocrat" tomatoes seasoned to racy, zesty perfection with the rarest of imported spices. This thick, robust condiment is wonderful on leftover meats, egg dishes and fish.

- **Heinz Salad Dressing** is made from genuine Heinz Pure Vinegar and other equally choice ingredients!

- **Heinz 57 Beefeater**—a blend of choice tropical and domestic fruits, vegetables and spices—peps up meats.
It's really true! These TWO best-sellers FOR ONLY $1.39. Not $1.39 for each, but for BOTH! And you pay nothing in advance. And nothing AT ALL if you decide not to KEEP the books after examining them. No strings attached to this offer. Send FREE EXAMINATION COUPON below (without money) NOW!

KINGS ROW

Over 300,000 Sold—And Now It's America's Smash Hit Movie!

KINGS ROW—the sensational best-selling novel which strips the masks from an American town! KINGS ROW—the town they talk of in Kings Row for a sickening, sickening conflict, is an extraordinary story—gripping in intensity, exciting in action, fascinating in suspense. Meet the revered, the hypocritical, the villians, and the handful of broad-minded pioneers who had founded Kings Row.

“Powerful and Passionate Book”

Row their masks were removed, and how tangled lives met in thrilling conflict, in an extraordinary story—gripping in intensity, exciting in action, fascinating in suspense. Meet the revered, the hypocritical, the villains, and the handful of broad-minded pioneers who had founded Kings Row.

“Grand Yarn!” “Swift and Gripping”

Here is a truly great American novel—packed with the roots with horror and amazement!

SHORT STORIES of DE MAUPASSANT

In addition to Kings Row, you will also get this great 692-page volume—the greatest works of literature's most daring story-teller! Here, complete and unexpurgated, are the frankest, most realistic stories of their kind ever written! Here are tales of love, hate, intrigue, passion, madness, jealousy, heroism, murder and building two libraries (of modern best-sellers and great classics) for only $1.39 a month! But you are under no obligation whatever if you accept this offer of Kings Row and Short Stories of de Maupassant now. You may join us or not. All you please. But in any case, Kings Row and de Maupassant are yours, to send back if you wish—OR to keep for only $1.39, if you're delighted with them.

EXAMINE BOTH BOOKS FREE

Send No Money—No Obligation

You don't have to send any money to receive Kings Row and Short Stories of de Maupassant immediately, for FREE EXAMINATION. The coupon will bring your copies by return mail. Pay nothing in the postman. If you like the books, send us only $1.39, plus few cents to cover postage and handling costs, $1.39 for both books, remember—Kings Row and de Maupassant! But if you're NOT ABSOLUTELY PLEASED in every way, return the books paid nothing, and we're under no obligation whatever. (And you are under no further obligation, even if you accept the books and pay for them.) We have only a limited supply of copies for this liberal offer. When these are exhausted, this offer positively will not be renewed. Send coupon today! BOOK LEAGUE OF AMERICA, Dept. A.H. 7, Garden City, N.Y. Without further obligation of any kind, send KINGS ROW and SHORT STORIES OF DE MAUPASSANT for FREE EXAMINATION. For this actual double-value offer of $1.39 total, double-value—one of the world's most exciting, most moving books, the sensational best-seller, Kings Row, the novel that thrilled millions in the exciting Warner Bros. smash-hit screen play, just as it thrilled millions in the original novel at $2.75! A book that lays bare the secret thoughts, the suppressed passions and pent-up desire of the people in a small town—where everybody THINKS he knows everybody else!

Every adult in Kings Row knew that a human face can become a "mask"—hiding secret love, hate, ambition. But fourteen-year-old PARRIS MITCHELL took people at face value! He liked affectionate people. He loved his girl-crazy pal, Drake McHugh. He trusted Jamie Wakefield, who wrote poems and whom people secretly called "too pretty for a boy."

Castle Tower, the town's prettiest girl, he thought "strange." She was always kept at home by her father, a physician who lived mysteriously well without patients. But PARRIS found "too weak for chloroform." Once Parris heard (and never forgot) the frightening screams from a farmhouse, when Dr. Gordon's buggy was there!

Would you like more bargains like this? You can—IF YOU WISH TO—get a double bargain like this every month! Over 108,000 people are doing so now and building two libraries (of modern best-sellers and great classics) for only $1.39 a month! But you are under no obligation whatever if you accept this offer of Kings Row and Short Stories of de Maupassant now. You may join us or not. All you please. But in any case, Kings Row and de Maupassant are yours, to send back if you wish—OR to keep for only $1.39, if you're delighted with them.

BOOK LEAGUE OF AMERICA, Dept. A.H. 7, Garden City, N. Y.

Without further obligation of any kind, send KINGS ROW and SHORT STORIES OF DE MAUPASSANT for FREE EXAMINATION. For this actual double-value offer of $1.39 total, double-value—one of the world's most exciting, most moving books, the sensational best-seller, Kings Row, the novel that thrilled millions in the exciting Warner Bros. smash-hit screen play, just as it thrilled millions in the original novel at $2.75! A book that lays bare the secret thoughts, the suppressed passions and pent-up desire of the people in a small town—where everybody THINKS he knows everybody else!

Every adult in Kings Row knew that a human face can become a "mask"—hiding secret love, hate, ambition. But fourteen-year-old PARRIS MITCHELL took people at face value! He liked affectionate people. He loved his girl-crazy pal, Drake McHugh. He trusted Jamie Wakefield, who wrote poems and whom people secretly called "too pretty for a boy."

Castle Tower, the town's prettiest girl, he thought "strange." She was always kept at home by her father, a physician who lived mysteriously well without patients. But PARRIS found "too weak for chloroform." Once Parris heard (and never forgot) the frightening screams from a farmhouse, when Dr. Gordon's buggy was there!

Would you like more bargains like this? You can—IF YOU WISH TO—get a double bargain like this every month! Over 108,000 people are doing so now and building two libraries (of modern best-sellers and great classics) for only $1.39 a month! But you are under no obligation whatever if you accept this offer of Kings Row and Short Stories of de Maupassant now. You may join us or not. All you please. But in any case, Kings Row and de Maupassant are yours, to send back if you wish—OR to keep for only $1.39, if you're delighted with them.

EXAMINE BOTH BOOKS FREE

Send No Money—No Obligation

You don't have to send any money to receive Kings Row and Short Stories of de Maupassant immediately, for FREE EXAMINATION. The coupon will bring your copies by return mail. Pay nothing in the postman. If you like the books, send us only $1.39, plus few cents to cover postage and handling costs, $1.39 for both books, remember—Kings Row and de Maupassant! But if you're NOT ABSOLUTELY PLEASED in every way, return the books paid nothing, and we're under no obligation whatever. (And you are under no further obligation, even if you accept the books and pay for them.) We have only a limited supply of copies for this liberal offer. When these are exhausted, this offer positively will not be renewed. Send coupon today! BOOK LEAGUE OF AMERICA, Dept. A.H. 7, Garden City, N. Y. Without further obligation of any kind, send KINGS ROW and SHORT STORIES OF DE MAUPASSANT for FREE EXAMINATION. For this actual double-value offer of $1.39 total, double-value—one of the world's most exciting, most moving books, the sensational best-seller, Kings Row, the novel that thrilled millions in the exciting Warner Bros. smash-hit screen play, just as it thrilled millions in the original novel at $2.75! A book that lays bare the secret thoughts, the suppressed passions and pent-up desire of the people in a small town—where everybody THINKS he knows everybody else!

Every adult in Kings Row knew that a human face can become a "mask"—hiding secret love, hate, ambition. But fourteen-year-old PARRIS MITCHELL took people at face value! He liked affectionate people. He loved his girl-crazy pal, Drake McHugh. He trusted Jamie Wakefield, who wrote poems and whom people secretly called "too pretty for a boy."

Castle Tower, the town's prettiest girl, he thought "strange." She was always kept at home by her father, a physician who lived mysteriously well without patients. But PARRIS found "too weak for chloroform." Once Parris heard (and never forgot) the frightening screams from a farmhouse, when Dr. Gordon's buggy was there!
Oregon is on the job with a grand way for you to make a jolly vacation help win the war. And here's what it's all about!

**ON GUARD**

**THE HOME FRONT**

COOPERATING FOR VICTORY

**Sunshine is Free**

** THERE'S a new style in economical vacations this year—the save-the-food, crop-harvesting, earn-as-you-go "Victory Vacation." Oregon is starting this national harvesting bee by inviting visitors to that delightful outdoor state for the months of June to September. There'll be little said about fishing, or skiing on the shining slopes of Mount Hood. No, the invitation for 1942 goes like this:

Oregon has food to harvest this year—fruit so plentiful that the boughs are bending to the ground, vegetables by the thousands of tons, filberts and walnuts, hops, sugar beets, potatoes—running through summer and fall, with countless hands needed to transfer the food from field to processing plant. This year there won't be the usual supply of migratory labor, they say. Oregon must harvest her own food, though her young men are in service, her trained workers in war industries, her "unskilled labor" in training or in jobs. Food is essential to the war, and Oregon has been asked for 100 per cent production and harvest.

Hence the invitation to Victory Vacations—screwier, funnier, and more intriguing than a husking bee, a barn-raising, and a quilting party all rolled into one. Groups of young folk who ordinarily spend their vacations in mountains or by the sea will be in the fields this summer. They'll learn their songs, build their council fires, get their summer tans, but instead of "made athletics" they'll pick beans. School teachers and their families won't take cottages by the beach this summer; they'll be in the prune orchards, tossing the purple fruit into boxes. Men who spend all year in offices will be out vacationing in the sunshine with their families—not smacking golf balls, but picking cherries in June, peaches in July, pears in August, apples in September, and whatever's in season every weekend.

There's a definite plan in every community, all ready for the harvest. Camp grounds are prepared with tents, sanitary facilities, and grocery stores, all on the grounds. For pickers staying in near-by towns, there'll be busses running out to the fields and back every day. Even the indifferent worker can make two dollars a day. Anyone whose fingers move fast will be shooting for the high records of five and seven and nine dollars. A "Victory Vacation" is guaranteed to pay daily expenses. Want to go? Then just drop a letter to the U.S. Employment Service in Portland, Oregon—412 S. W. 12th Street—and ask for a job in whatever harvest you want to share, or name the time you'll be in Oregon, and it will say what crop will be ripe then. This way for Victory Vacations!—VICTORIA CASE
YOUR DAY

PAULA LIVINGSTONE

MRS. Average Housewife sank into a chair. "Since we've been at war, there just aren't enough hours in the day." She drew one hand wearily across her forehead. "If the days hurry and toil, remember this: The thing which aren't enough hours is the day." She drew one redecorating dingy rooms and drab wards, the improvement of medical and surgical equipment.

If your day, too, has become one of extra hurry and toil, remember this: The thing which aren't enough hours is the day. If your day is to be productive, you must plan the greatest number. So each woman in the initial group telephoned a few friends, telling them the theory of providing the greatest good to the greatest number. "Why are you doing this?" they asked. "We've been so busy!"

But how to start with no funds? It was decided to concentrate their first efforts on a children's ward and a woman's four-bed ward, on the theory of providing the greatest good to the greatest number. So each woman in the initial group telephoned a few friends, telling them what was to be accomplished and asking if they would care to contribute to the cost. They did, for many of them had been patients there, or visited friends who were, and they knew only too well how dreary and depressing the rooms were!

When the four-bed ward was finished, patients and staff and townspeople all wanted to see Number 207! Gone were the chipped brown metal furniture, tan chairs, broken plaster, brown window shades, and tan curtains. In their place were smoky gray walls, and a blue ceiling the color of the sky . . . furniture a warm, friendly blue (baked-on enamel finish) . . . a colorful flowered wallpaper border around the windows . . . creamy white curtains . . . armchairs covered with mattress ticking in pleasant blue, gray, and peach stripes.

The most dubious doctors or individuals who had been inclined to consider the venture a rather foolish idea were convinced when they saw the happy women patients in that ward reacting to the colorful, cheerful room. Soon there was no surprise in the receiving office when women asked, "Please, can I have a bed in the new blue room?" The news spread fast, and so the ball started to roll. Presently the

will help America most is to have you employ your time wisely. Exhausted people aren't able to give their utmost physically or mentally. Yet there are many women in the country today who are wearing themselves into a seriously weakened condition. All are well meaning, patriotic, ambitious. But they are running around from course to course, job to job, like hypochondriacs devouring sugar-filled pills. Unfortunately, they will help the country about as much as the fake pills help hypochondriacs. After all, there are just so many hours in each day; therefore, no one person can do all the intriguing services offered. But you can work hard, employing every precious minute, and still remain fit and on your toes!

The magic formula, do you ask? It isn't magic, not even vitamins. It is simply planning your day properly. A well-planned day runs smoothly, leaves you free of that feeling of exhaustion. Good hard work never hurt anybody. It's the confusion, the tearing from one thing to another, the lack of organization and planning, which wear you down.

A wise first step before rushing into war work is to decide which branch of the service interests you the most. Next, ask yourself if you are as capable of doing this work as others are. For instance, can you use your hands? The Red Cross needs people who can knit, sew, roll bandages well. Maybe you drive a car with special skill and don't mind bad weather; the Motor Corps wants recruits. Civilian Defense offers opportunities for typewriting, publicity, and other chances to be of service. Some place there is the right job for you to do well.

This settled, take one more thing into consideration before you sign up for service: You must plan so that your war work doesn't interfere with keeping the home fires burning. A wife whose house is dirty and disorganized and who is overtired and cross because of war work, who hasn't time for her husband's and children's problems, just isn't doing her country the greatest service. Morale of the citizens is of utmost importance in winning wars, for it backs up the men and the arms in the front lines.

Take a pad and pencil, if necessary, and list the days of the week. Then jot down your home duties and make a daily hour-by-hour schedule. You may find you will have to reorganize your days completely, but what of that, if it gets you set to go? What difference if you count the laundry on Sunday so you'll be ready at Red Cross headquarters on Monday? Can't mending be done in the evening while you're talking with the family? Wouldn't getting up earlier simplify things?

So you see, housewives of America, you have an opportunity to be of service. Keep 'em fighting with your new jobs, happy at home with the old ones! It's a big task you are undertaking, but if you plan right it can be done capably, unflaggingly, and with a smile!
Kenosha Junior Woman's Club offered to pay for a two-bed ward. The enthusiasm for the project spread to the men's groups, and the Rotary Club donated a generous sum. Another source of income was from patients who had seen the beneficial effects of the new rooms. The Women's Auxiliary of the hospital gave a large bridge tea in the spacious residence of a member who wished to help the cause; it raised $300. And recently the Men's Board of the hospital, impressed by the fine work of the women, found it possible to allow them $300 for redecorating.

As the women worked, they learned many ways of stretching the budget. Basically, they followed in each room the principle of pastel walls of one color with the ceiling of a contrasting, restful color. Since draperies are not feasible in a hospital, the wall paper borders around the windows repeat the colors used in the rooms and add a gay and decorative quality. In the children's ward it was essential to create an atmosphere which would make the child feel secure and happy in strange surroundings. Two young local artists did the murals for a modest fee, taking great care that no figure or scene had any connotation of fear in the mind of the child. Very delicate pastels, and figures painted so as to fade out in the dim night light, do their part in lightening a long siege. In the ward for very young children there are only single figures of cuddly-looking little animals, such as rabbits, against a delicate blue background.

Perhaps one of the best by-products of the whole thing is the fine democratic spirit which has grown from it. This hospital serves rich and poor alike. The Italian wife of a factory worker enjoys the beautiful colored rooms as well as the lawyer's lady in the soft yellow and gray room. Union painters (whose rates were too high for the meager budget of the women) were, nevertheless, generous with advice and experience. Naturally, for their families benefit by the new rooms, too!—ETHEL McCALL HEAD

The situation in America today reminds me of the game we played as children, "Fruit Basket Turn Over." You remember—at one point everyone must jump up and find himself a new seat. On a national scale we call this "dislocation" of industries and of homes. I'm thinking especially of the women, the home-makers, many of whom in this great turnover will have difficulty in organizing their leisure hours. They are the women behind the men behind the guns—if you follow me! It is for them, the strangers in strange places, that I set down this experience.

I arrived in Fort Collins, Colorado, the day before school opened. When I met my children's teachers they remarked at once, "Oh, you're new here. You must go to the Newcomers' Club. It's open to every new arrival, and you'll love it!"

Two days later a charming voice on the telephone invited me to a Newcomers' luncheon. Then a member of the Calling Committee of the Club came to see me. Within five minutes we discovered that we had been born in the same far-distant state. We were old friends in a moment. Of course I attended the Newcomers' next meeting! A group of sixty women gathered at the hotel for lunch. Every...
As the hour of noon neared, nine small heads kept glancing toward the schoolroom windows, and nine pairs of ears listened for a car pulling up outside. At last it came, and as Miss Quinn dismissed the pupils for the hour, small Jimmy’s mother appeared with an interesting-looking covered kettle which she deposited on the project table. Instantly the whole gang lined up with cup and spoon, waiting for the serving of hot food, guessing what it would be today. “Oh, boy, macaroni and tomatoes!” shouted the first one, ecstatically. And in no time at all nine hungry small souls were giving the perfect proof that lunch-box offerings are immeasurably more appetizing when there’s something hot to eat along with them, whether at school or somewhere else.

“It’s marvelous, the way they eat up all their sandwiches and every last bit of everything, now that they have something interesting to go with them,” Miss Quinn whispered to Mrs. Adams. “This was surely a grand idea of the Parent-Teachers,” she said. “It wasn’t really the Parent-Teachers, you know,” Mrs. Adams pointed out. “It was all Mrs. Holmes’ idea to start with. She just went around to see all the mothers with children in school and sold them on the plan. It’s quite a job, taking turns preparing the food and getting it down here at lunch time, once a week. But the children do enjoy the change!”

That night Miss Quinn made it a point to stop at Mrs. Holmes’ house and tell her how well the lunch plan was working out. Mrs. Holmes thanked her, but confessed that she shouldn’t have much credit, for she had started the plan partly to have something to keep her busy. “Right after the war started,” she said, “I was so discontented and unhappy. I was alone. One of my boys joined the navy and the other was already in an airplane factory. They aren’t too good about writing, and I used to feel rather neglected and sorry for myself. But one day I read an article which sort of woke me up. It was all about this ‘second line of defense’ and what women can do at home. One of the jobs suggested was that of keeping up the community’s health—beginning with the health of the children, of course. Well, I saw those youngsters going by here every morning, swinging their lunch pails, and I felt so sorry when I thought of their eating just cold food every day. I guess some of the mothers thought my notion a little strange, at first, but it did make sense, so we started it. And you know, Miss Quinn, sometimes I wonder if it doesn’t provide something more than just hot lunches for those kiddies. Yes, a good deal more, for I’ve an idea that good morale comes to people who do things as well as to those for whom they’re done!”—CLYTIE HALL FRINK

The dues in our Club are fifty cents for two years. Every member pays for her own lunch, and when the Newcomers splurge with an evening party for husbands, too, the expenses are borne by those who attend the affair.

The very next time you’re tempted to think, “I’m so lonely in this town!” resolve to find someone who is also new and call on her. The chances are you will be welcomed with open arms. Then the two of you can find and greet others. That’s the start of a Newcomers’ Club—and the end of your homesickness in a real service to the strangers in your midst!
So I wear the apron
and the icebox gives!

Suppertime Sunday, the wife’s out... I have to fend for myself. Which is O.K. with me. For I’ve never been able to convince my wife that a guy has a right to get hungry three times a day on a Sunday.

So I go into a huddle with the icebox... come out with a salad. Salad? It’s a supper! Tasty! And how!

I’m munching the last leaf when in strolls the wife. Is she floored?

“You made a salad and it tasted good!”

“Pooh, nothing to it,” say I with a bow. “Sit down and I’ll make you one.”

I get out the lettuce... the salad dressing...

“Oh, no wonder your salad tasted good,” says she grabbing the jar. “You used my Real Mayonnaise.”

“Just like a woman to give credit for my salad to your salad dressing!”

“It isn’t salad dressing! Read the label, Maestro! No starchy filler in this—that’s why it can be labeled Real Mayonnaise.”

And far into the night, my wife tells Real Mayonnaise:

“Sounds a little expensive,” I mutter in my sleep.

Which hands her the last word! “For variety and economy, my dear husband, you can stretch Real Mayonnaise with milk or fruit juice. No starchy filler—so it stays smooth and creamy-textured. Always tastes delicious!”

**Dear Reader.**

**W**e’ve always had a conviction that people who want to help or advise or genuinely interest other people—the way we try to do each month through the pages of *The American Home*—ought to practice what they preach. To put it another way, they should know from first-hand, personal experience what they’re talking about, and why, and all about it.

So, for a long, long time we’ve edited the magazine right out of your lives and ours, so to speak. There isn’t a soul in our office who hasn’t served as a sort of “guinea-pig” to check on the soundness of this idea or that. Even the directors can’t escape getting called into our official kitchen to pass on new recipes, and the workouts we give our families are really something! We just have to get our plain human fingers into everything that goes into the magazine, so as to make it real to you.

For instance, there’s the flag on this month’s cover—made entirely of flowers, as you see. The idea came to us away back in March, and one evening a dozen volunteers stayed at the office and put it together—200 roses for the stripes, 300 bachelor’s buttons in the blue field, 48 stephanotis to make the stars, and 100 each of marigolds and nasturtiums for staff and halyard. It took an hour or so to assemble them into a 3-foot design on the studio floor ready for “Demmy,” our staff photographer, to record with his color camera. Then one of us took a tiny color photograph of a country sky the following week end, the engravers did tricks with the two pictures—and there she flies!

And there’s the circus party scene on page 10—last summer at the Long Island home of our Production Manager. That’s his junior in the center wearing the red and yellow suit, and the cute wee blonde in the riding clothes is Junior-ess. Did it prove, first hand and on the spot, the riders in a dozen volunteers stayed at the office and put it together—200 roses for the stripes, 300 bachelor’s buttons in the blue field, 48 stephanotis to make the stars, and 100 each of marigolds and nasturtiums for staff and halyard. It took an hour or so to assemble them into a 3-foot design on the studio floor ready for “Demmy,” our staff photographer, to record with his color camera. Then one of us took a tiny color photograph of a country sky the following week end, the engravers did tricks with the two pictures—and there she flies!

And there’s the circus party scene on page 10—last summer at the Long Island home of our Production Manager. That’s his junior in the center wearing the red and yellow suit, and the cute wee blonde in the riding clothes is Junior-ess. Did it prove, first hand and on the spot, the kinds of things that kids like at their parties? Well, rather!

You should have heard the laughter, too, that came from our Vice-president’s office (he was out of town, incidentally) while the Air Warden Shindig pictures on pages 38 and 39 were being taken. No professional models, mind you, but regular flesh-and-blood gals and boys from our Art, Editorial, Advertising, and Promotion departments.

Just to give you an idea of how far ahead things have to be done in the magazine business, it was on a Sunday in mid-April that a half-dozen or so of the staff trekked out to our Gourmet authority’s country place to help him and some of his friends stage the pictures on page 44. Through the week, that thoroughly charming young lady who played the bride presides over the office reception room, and the groom hails from the Production Department. Editorial and Promotion provided the bridesmaid and best man, respectively, and—oh yes, after the picture-taking everybody had a perfectly grand time with Gourmet’s punch, salad, and other delectables, prepared with his own jovial hands.

Now, if you’ll look on page 56 you’ll find one more face you’ve seen before in the magazine—one of our decorating editors. She’s one of our star “guinea-pigs,” so she’s an appropriate climax for this sketchy outline of some of the ways in which we do our best to pass on to you the friendly, human, down-to-earth good will we have for all of you!
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.

Special Monthly Features

On Guard ................................................. 4
Table of the Month ................................... 44
Personal! .................................................. 56

Children

Learn to Live—Circus Party ......................... Bradford Burnham 10
Fun Afloat and Fitness, too! ......................... 14
Sub Deb Pirates on Parade ......................... 24

Decorating, Homes and Maintenance

$190 Victory Cottage .................................. 16
Wisconsin Vacation House for Mr. and Mrs. and 4 Little Kecks! 26
You and Your Negligence! ......................... A. W. Small 28
Cheating the Junk Man .............................. 29
We’re Called “The Pioneers” ...................... Margaret Arestad 36
Home Is Where the Hartleys Are ............... Martha B. Darbyshire 41
Wet Bathers No Longer Drip Through Our Cottage. Page Lehrkind 59

Gardening

Backyard Budgets and Blossoms ..................... Helen Lewis 32
The American Home State Flower Prints .......... 34

Handicrafts

Live Outdoors! ......................................... 12
Iowa Swimmin’ Hole—Budget Version ............. Albert Johnson 15
Cheating the Junk Man .............................. 29
Something Old; Something New (Quilts) .......... 31

Inspirational

On Guard

Victory Vacations—1942. Sunshine Is Free .......... Victoria Case 4
Your Day .................................................. Paula Livingstone 5
Women at Work ......................................... Ethel McCall Head 5
They’re Newcomers! ....................................... Elizabeth Gilmore 6
Morale ....................................................... Clytie Hall Frink 7
Dear Reader: ................................................. 8
Learn to Live ............................................. 10
Cooperating for Victory .............................. 54
Dr. Gallup Isn’t Talking to the Tates! ............... H. C. Tate 58

Parties, Food and Housekeeping

Learn to Live—Circus Party ......................... Rose Butterham 18
A-coming and A-going .................................. Clifford Parcher 38
Air Warden Shindig ..................................... 38
This Month It’s $25 for a Wedding Reception for 50 44
Planning Your Canning ............................... 46
Company Is Not Like Cake ............................. 50

Mrs. Jean Austin, Editor

Charlotte E. Conway, Associate Editor
Marion M. Meyer, Managing Editor
Robert S. Lemmon, Associate Editor
E. L. D. Seymour, Horticultural Editor
Eleanor Seiver, Food and Nutrition Editor
Virginia Forsythe, Feature Editor
Marguerite Locke, Household Equipment Editor

Address decorating inquiries to Mary E. Monroe, entertaining to Lennox Given

The AMERICAN HOME, July, 1942

MRS. JEAN AUSTIN, EDITOR

Photograph of flag on cover by F. M. Demarest

FRUIT SALAD: 8 minutes

POTATO CHIPS: No time

RESULT: Balanced picnic lunch

Suqar-cured

BY THE MAKERS OF

SWIFT’S PREMIUM HAM!

More picnics these weeks—for needed relaxation. More need for Prem! Made of fresh lean meat, Prem provides sound, wholesome nourishment, helps give your lunches nutritional balance. And at little cost.

Moreover, Prem is quick. Ready-to-eat, you can serve it cold or serve it hot. It’s ready in a jiffy either way.

Sugar-cured the exclusive Swift’s Premium way, Prem has the finer flavor and better quality you expect from all meats that bear the Swift’s Premium brand. No spices... no heavy seasonings... nothing to mar Prem’s extra goodness. Try Prem this week.

Swift & Company: Purveyors of Fine Foods
ON GUARD
THE HOME FRONT
COOPERATING FOR VICTORY

ON GUARD
THE HOME FRONT
COOPERATING FOR VICTORY
FOR most of us this may be—probably will be—a home summer. But that need not and should not make it humdrum, uneventful, devoid of good times. On the contrary, the fact that we are going to stretch our working hours to the utmost, make every one of them count as never before, and gladly live simple lives of increased usefulness, is reason for making the most of every well-earned spell of relaxation. And with the family brought closer together, just as the whole nation is being welded into a mighty unit of single purpose and mutual understanding, there is increased opportunity for real family fun and good fellowship on simple, inexpensive, thoroughly enjoyable lines. . . . What's that? You want us to prove it? Well, just listen, and look as you turn these pages.

"It was our turn to have a party for the neighborhood kids," writes Bob Mahn, who runs our Production Department. "We decided that it must be different; and if it could be held outdoors it would save wear and tear on rugs and furniture and ease the strain on Mother. The circus had just been to town and that gave us an idea—a circus party, with peanuts, popcorn, crackerjack, hot dogs, pink lemonade, and favors; yes, and the kids dressed as circus characters. Fine! So we went to work.

"Lacking a 'big top' we figured that gaily decorated refreshment booths would supply plenty of color and an attractive background. With three kitchen tables and a dozen six- or seven-foot uprights hammered into the ground, braced against the table edges and across their tops, we made a framework for the canopies which, with some cheap oilcloth and bright colored bunting, completed the setting. The costumes were no problem at all. Brother's Boy Scout trousers with Mother's riding boots and white blouse..."
fixed up the Animal Trainer; Sister's red ski underwear, a pair of blue swimming trunks, a piece of broom stick, two balloons and some adhesive tape gave us a Strong Man; a little of one mother's time at the sewing machine brought forth, at practically no cost, a Bareback Rider and a Clown. Then there were a Gypsy Fortune Teller, a Dancer (who could really dance), the daredevil Cowboy, Indian performers, and all.

On the big day we set up the booths early and arranged the food and favors as attractively as possible, hoping that

Taking your amusement in the back-to-nature spirit is the healthiest movement we know of, and a summer spent in the open can in itself be practically a vacation, even though you don't get many miles from your own home town. You can probably make a happy hunting ground right in your own backyard. Cooking out-of-doors is a great common denominator of family contentment—Dad loves to take over and show his prowess; Mother enjoys the respite from the usual routine; children revel in the holiday atmosphere that fresh air lends to any meal. And entertaining practically takes care of itself, if you boast a barbecue.

Building a barbecue pit is not difficult if good construction principles, such as are embodied in these detailed designs, are carefully followed. A chuck table will prove a
Fashion sketches by Kohar
Other sketches by Cobbett Williams
Beach accessories, barbecue pits, and table designed by W. A. Pettis.

REVOLVING BARBECUE IDEA from John Acton. Turns on concrete-filled wagon wheel set on spike in concrete block. Eliminates unpleasant smoke, valuable adjunct to eating out. Ours has a removable wooden pounding block, partitions for glass dishes for butter, ice, or greens. The tray can be lifted off and carried by its rope handles.

Besides your own backyard, the next best place for relaxation is on a wide, white beach, or at the shore of a near-by lake. Sun's fun, but there comes a time when a shady course is the wiser to pursue. Beach canopies will more than warrant the small trouble it is to make them. And just as clothes make the man indoors, so do they help a woman to enjoy the great outdoors. Whip up simple, comfortable wash outfits, like these Advance designs, and you'll fit the scene perfectly.

ON GUARD THE HOME FRONT
COOPERATING FOR VICTORY

DECK CHAIR MOSQUITO NET: American Home Design 525

FOR PRICES OF AMERICAN HOME AND ADVANCE DESIGNS AND HOW TO ORDER, SEE PAGE 60
NE summer day a coastwise liner steamed out of New York's East River and straightened for her run through Long Island Sound. The water was dotted with pleasure craft, including a tiny knockabout sloop skippered by a sturdy lad of ten. Closer and closer the midget and the colossus drew until it became apparent that the little sailboat would be run down unless one or the other changed course. With superb nerve the youngster steadily held on until almost under the bow of the onrushing steamer, when he jibbed and came about. As the officer on the bridge looked down, his surprised ears caught the indignant treble from the youthful skipper far below:

"Hey! Don't you know a sailboat has the right of way?"

Those boys and girls who early learn to sail and race their little ships invariably are self-reliant and good sports, likely to become men and women of highest integrity and credit standing. Sometimes things do not seem to be all fair play, and unjust decisions of authority are hard for anyone with spirit to endure. But young sailors soon learn to make the best of such situations and laugh off the "breaks" that now and then go against them.

Dangerous? No indeed. Modern boats for youngsters can't sink, and when they capsize, which is seldom, the crew merely roosts on the keel until somebody comes to the rescue. Of course, no boy or girl should sail a boat without having demonstrated the ability to swim at least a quarter-mile, to get rid of impeding clothes while in the water, to bring in a sinking shipmate or resuscitate one by the Scout method. Important, too, is the art of bringing a sailboat quickly back to the spot where a mate has fallen overboard.

Your boy or girl can hardly begin too young; the age of seven or eight is high time to learn how to sail one's own boat. At first dad or big brother or sister takes charge, in a "Skidoo," a "Wee Scot," a "Bull's Eye," or a little family catboat. Even if first lessons are given in a sharpie (simply a rowboat with centerboard, mast, and sail), a child can learn the first principles just as easily. Before long he'll be wanting speed, and then competition with other boats; so he'll progress step by step to the point when he's really "on his own."

If you are located where sailing is impractical, as on a crooked river, a motor boat is the answer. Some boys and a few girls prefer the speed and mechanical features of a boat propelled by an engine to one with the wind as its power. Undeniably, an "outboard" is the first stage here; one of those amazingly dependable machines that may be quickly fastened to the stern of a rowboat or a larger

BRADFORD BURNHAM

EXHIBIT 2: Small boat sailing is fun for all the family and a course in character-building and self-reliance for youngsters...
craft designed for the purpose. It enables one to explore many out-of-the-way nooks; to go considerable distances to fish and get back for dinner; and perhaps to cultivate patience when, for no apparent reason, it starts reluctantly.

Then there is "The American Home Afloat"—a motor cruiser or a cabin sailboat. The lure of adventure, of exploring places that have been mere names on the chart, comes to every red-blooded boy (and not a few girls!). Encourage it. Get him a cruiser! Teach him to handle the boat himself; to keep it clean and in order; to cook simple meals; and to find his way around without getting aground too often or dragging anchor against the breakwater. Most of all, show him by this means how to get along with others in close quarters where discomforts and differences of opinion may draw nerves tight and tempers short. It's all grand training. Aboard a boat there must be order, a certain amount of discipline, and a sharing of chores. When cruising, there's no time or place for lackadaisical, dreaming, dilatory dressing and general untidiness that are a mother's despair! There's work to be done, sometimes in a hurry; and it's up to the sailor to do his or her share, even at the age of ten. So give them a boat and help develop the sense of responsibility that goes with keeping it shipshape and characterizes the type of man and woman you want your children to become.

**"MOTHER, WHAT CAN WE DO?"**

Mrs. Kenneth A. Learned of California answered with backyard camping. Her 14-year-old Joan and two chums are the "Three Musketeers." With an outdoor oven and a tent pitched in the sheltered privacy of trees and shrubs, they enjoy week-long camping trips with all the thrills, right in the backyard! That's EXHIBIT 3

---

**Iowa Swimmin' Hole**  
**-Budget Version [Exhibit 4]**

BEACHES too far away? Can't haul the folks to the nearest park pool? Then build your own, as we did—of paper—for $86.75 cash and some not so hard work. Before last summer was half over, we were enjoying daily swims in a 45,000 gallon pool, 51 ft. long, 33 ft. wide and 5½ ft. deep, built on the lines of an old-fashioned bath tub, with sloping sides and ends. This makes concrete or other reinforcing unnecessary and lets you utilize almost any sort of a depression. Simply make sure that the final banks are truly level. Having a conveniently placed undulation, we had the contractor scoop out from a designated spot the soil he needed for grading around the house. Next we—that is, my wife, a few industrious, swim-loving friends, and I—shoveled, raked, rolled, and tamped until the entire bottom and sides of the hole were smooth, rock and clod free, and thoroughly packed so as to provide firm, unyielding support for the—yes, sir, the paper. This was nothing special; just a regular, fairly lightweight building paper that we laid across the pool, lapping each strip half its width across the one before so as to get an all-over double thickness. We sealed all joints perfectly watertight with the cement that came with the paper; then, to make quite sure, gave

**Cost?**  
Paper, $45; asphaltling, $40; waterproof cement for patches, $1.75; total—$86.75
from a near-by hydrant with their big hose in about two and a half hours. We pay them $2 for their trouble, and send a check to the city water works for the cubic footage of water used which, at our rates, comes to about $9. Last year a few pounds of copper sulphate and some bottles of chlorine disinfectant kept the water so clean and pure that we had to refill only once a month. This year we will build a simple charcoal-lime-gravel filter box

designed by a geologist friend, pump the water with a small electric pump, and let it run back.

BACK ON PAGE ELEVEN, we spoke of the possibilities of simple home living. Now we come to a splendid example of about the simplest type of home we can well imagine—cave dwellings, igloos, and tents excepted. Actually, however, this particular housing unit is a sort of tent, as the pictures across the way show; a substantial, all-weather tight tent incorporating wooden frame, glass windows, solid floor, shingled roof and a lot of interior fixings that no common or garden variety of tent ever laid claim to. Or, looked at another way, it offers many of the comforts of a cottage under one roof—and that's all; a roof with no foundation, no basement, no side walls, no stairs, none of the problems of the orthodox house to bother about.

The Waltman Victory Cottage, as the originator calls it, consists of five main “pieces”: the floor, mounted on skids for easy transpor-

tation when desired; two roof surfaces, and two gable ends. These can be made up at local lumber yards according to the basic specifications from stock-size materials and possibly

odds and ends, delivered at a designated spot and there bolted together by the owner and a couple of helpers in a few hours. Probably a moderately skillful home craftsman could even build his own from the very beginning, and then carry out the interior developments according to his particular needs, tastes, and resources. Details of heating (if any), lighting, cooking and plumbing equipment, waste disposal facilities and furnishings are suggested in the inventor’s drawings; but they are generously flexible and adaptable to different places, priority restrictions, and purses. If your first inclination is to scoff at the variety of comforts indicated in the sketches, pause a moment and think of the conveniences offered the traveler in a modern Pullman “roomette” or a de luxe trailer (though at many times the price).

It is emphasized that the Victory Cottage is not a temporary, jerry-built glorified pup tent. The idea is that it shall meet an unusual emergency need and then, after that is over, lend itself to expansion, modification, or utilization in any of several directions. For example, perhaps the owner will then decide to jack it up and turn it into the second story of a modest garage, boat house or storehouse; perhaps the children will inherit it and realize the joy of a “real for true” play house; or perhaps it will be dismantled, knocked down and moved to the woods, hills, or shore to serve as a camp shelter, bath house, or ski hut. Or perhaps, if the owner goes, literally, “back to the land,” it may become again the poultry, livestock, or other farmyard structure from which, it seems, the idea originally evolved. In either case, could anyone deny that it had rendered a good account of itself throughout its career?
Exhibit VI—for you who must forego vacation trips but can shift 'twixt suburb and country

ROSE BATTERHAM

In the havoc of this present, a bit of the good earth offers one a sense of security. No wonder people are seeking places in the country where they may not only find recreation and make a summer garden but also enjoy the outdoor activities of winter weekends.

In traveling back and forth between our home in the hills and one in the suburbs every summer and almost every other weekend for the last eighteen years, we have learned how to make the moves easy. First, we have a piece of luggage which always makes the journey back and forth with us. A satchel for essentials and lists. The family knows that where we are, there it will be, a sure remedy against forgetting. On the way from the country it may contain such items as the seven-day library book which must be returned on Monday, Daughter's composition on Hamlet that was finished (we hope!) over the weekend, the special bottle of medicine that may or may not be needed, Mother's pick-up sewing, letters to be mailed, and one or more lists of reminders. When we repack it for the return

They'll make a better sandpile if you furnish proper background. Build a covered sandbox like this and your youngsters can get the benefit of fresh air without the harmful effects of too much sun. A wonderful help in keeping small hands occupied and out of mischief; idea submitted by Billi Glasscock

Build this lawn swing designed for the young fry

FOR PRICES OF AMERICAN HOME DESIGNS AND HOW TO ORDER, SEE PAGE 60

ON GUARD THE HOME FRONT COOPERATING FOR VICTORY
Get a houseful of Swan-derful suds with baby-gentle Swan!

BE AN ANGEL—SWAN THE BABY! 'Cause Swan is mild as finest imported castiles. There simply is no purer soap. And wait'll you see it lather!

if your water's "hard as nails"—here's the sudsin' whiz that'll give it the ha-ha! And Swan is more real soap for your money than ANY leading toilet soap. So Swan up and rave! Swan up and save! Get Swan today!

THE BABY-GENTLE FLOATING SOAP THAT'S A SUDSIN' WHIZ!

BEO ALL OVER—SWAN YOURSELF! Even if your water's "hard as nails"—here's the sudsin' whiz that'll give it the ha-ha! And Swan is more real soap for your money than ANY leading toilet soap. So Swan up and rave! Swan up and save! Get Swan today!

SAVE YOUR HANDS—SWAN THE DISHES! Swoosh! And up go those baby-gentle suds—quicker'n you can say—"Well, I Swan!" Brisk suds that make grease scampers in a hurry! Baby-gentle suds that are a pal to hands. No sense in using strong soaps now.
IT'S SO EASY, so thrifty, so convenient to shop at your nearby Firestone Dealer or Firestone Store. There you will find products that give you extra value and extra service.

For the home there are table and console radios and phonoradios, phonograph record sets, hardware, electric fans, electrical appliances, ironing boards, paints, enamels and varnishes, step ladders, vacuum cleaners, carpet sweepers, brooms, brushes and when you get a CERTIFICATE TO BUY A NEW TIRE BUY THE Firestone DELUXE CHAMPION TIRE Remember it costs no more to get the many exclusive features of Firestone DeLuxe Champion Tires, including the extra safety of the Safti-Lock Gum-Dipped cord body with Super Speed construction, the extra protection of the famous Gear-Grip Tread and the extra mileage of Firestone Vitamic Rubber.

Give your car the beauty of white side-walls with these scuff-proof, rattle-proof, easy to clean enameled discs.

Listen to the Voice of Firestone with Richard Crooks, Margaret Speaks and the Firestone Symphony Orchestra, under the direction of Alfred Wallenstein, Monday evenings, over N. B. C. Red Network
Sprinklin' Sambo turns round and round, hose whips up and down, sprinkles thoroughly a 50-foot circle. Two types of spray nozzles.

For Farm and Garden there are lawn tools, mowers, lawn and vegetable seeds, fertilizer, rubber hose, sprinklers and work clothes.

For Recreation there are batteries, spark plugs, brake lining, fan belts, car radios, seat covers, grille guards, driving lights, car cleaning supplies and many other products that will help you get longer service from your car. And for those who secure rationing certificates there is a complete line of tires and tubes.

For the Car there are portable radios, luggage, fishing tackle, croquet sets, sports jackets, tennis racquets, ball gloves, etc.

Save work, save time — see these and hundreds of other timely Summer Values at your Firestone Dealer or Firestone Store today.

REGISTER YOUR CAR NOW FOR THE NEW TIRE-SAVING, CAR-SAVING, MONEY-SAVING FIRESTONE Extra-Mileage PLAN

Your tires will be examined, inflated to correct pressure and "Safti-Branded" with your initials. Your battery, spark plugs, brakes, lights, wheels and lubrication will be checked. All this service is free! Register today at the nearest Firestone Dealer or Firestone Store equipped to give this service. Get your copy of the free booklet on tire and car conservation today!

WAR PRODUCTION IS FIRST AT FIRESTONE

Every plant is working twenty-four hours a day, seven days a week, manufacturing anti-aircraft gun mounts and carriages, oxygen cylinders for airplanes, tank tracks, metallic belt links for machine gun cartridges, bullet sealing fuel tanks, military and combat tires, gas masks, barrage balloons and many other products used by the Army and Navy and their Air Forces.

HUNDREDS OF USEFUL PRODUCTS AT YOUR NEARBY FIRESTONE DEALER OR FIRESTONE STORE

HOME SUPPLIES
- Bathroom scales
- Brooms
- Carpet sweepers
- Cleaning materials
- Clocks, electric
- Clothes dryers
- Coffee makers
- Door chimes
- Door mats
- Dry cleaner
- Electrical supplies
- Flashlights, batteries and bulbs
- Floor and furniture waxes and polish
- Grills
- Ironing boards, pads and covers
- Irons, electric
- Light bulbs
- Mixers, electric
- Maps
- Paints, interior and exterior
- Painting accessories
- Phonograph record sets
- Radios and phonographs
- Radios, electric
- Shavers, electric
- Step ladders
- Toasters
- Tools, household
- Vacuum cleaners
- Waffle bakers
- Washing machines

FARM AND GARDEN SUPPLIES
- Fertilizer
- Garden hose, sprinklers and fittings
- Garden tools
- Lamps, flower and vegetable seeds
- Lawn mowers
- Overalls
- Work clothes
- Work gloves

AUTO SUPPLIES
- Batteries
- Brakes
- Brake linings
- Cleaning materials
- Cushions
- Driving gloves
- Driving lights

HOME SUPPLIES
- Fan bulb
- Grille guards
- House
- Oil filter cartridges
- Radios
- Radiator hose
- Seat covers
- Spark plugs
- Sun glasses
- Tire and tubes
- Tire repair materials
- Tools
- Windshield wiper blades

RECREATION SUPPLIES
- Badminton sets
- Baseballs, bats and gloves
- Fishing tackle
- Golf supplies
- Luggage, complete line
- Men's sport coats
- Picnic jugs
- Roller skate
- Table tennis sets
- Tennis racquets

BICYCLES
- and Accessories
- Bicycles
- Scooters
- Velocipedes
- Wagons

Some of products shown or mentioned in this advertisement are sold subject to Government regulations.
we prepare for contingencies which, if they were overlooked, might cause not a little inconvenience.

Keeping the sheets, pillow cases, and towels separate used to be quite a burden even though we had cheaper quality supplies for the country. Now all our linen is marked indelibly: for instance, with an H for Hilltop, the country place, and an O for the town home. Each member of the family has a different color border on his towel: we have different designs for each dwelling place. The laundry bags for these weekly treks, made of very heavy ticking with good draw strings, will withstand a lot of rough packing. I use cardboard grocery cartons for the clean articles. If you use paper napkins and mats for the country you avoid mix-ups; but if you insist on cloth you might have colored or cotton investment. Naturally, the flat tableware and dishes are of cheaper quality in the country. For a long time we carried our left-overs in fruit jars, but since milk may now be bought in cardboard containers these, thoroughly rinsed and kept, are valuable for “scraps.” We cut them in two with a sharp knife, crosswise. The halves fit tightly together when the hole for pouring the milk is firmly pressed closed.

We have two clamp-top vessels from an old fireless cooker which are ideal for carrying the Friday night supper to the country if we are to arrive there just before that meal. The food is prepared at home in the containers, left in them and put on the country stove for final heating. For this purpose stews, chowders and pot roasts, that provide the main course in one unit, are fine. A head of lettuce, washed and put in a muslin bag, is ready for salad when we arrive. For dessert there is layer cake without icing wrapped in waxed paper and packed in an old five-pound marshmallow tin or even in a cardboard box. While the stew or pot roast is
heating, a simple frosting of confectioners' sugar with chocolate or orange juice can be stirred up in almost no time. Bread for toast in the morning, a container of milk, a small bottle of cream, and butter take up but little room and, to complete this meal, there should be waiting on the country pantry shelf a can of fruit juice, maybe one of corned beef hash. Essential on the shelves is also a complete line of foods for inevitable emergencies. There should be canned meat and fish, vegetables, soups, fruits and their juices. Tinned mufﬁn, biscuit, and cake mixes are sure to play a noble role in the case of unexpected hurried visits. A reasonably deep, well-built cellar will guard against the freezing of the contents of cans which contain some liquid. To make more sure, such containers can be placed in a box heavily lined with newspaper, the whole to be covered over with old rugs or sacking as winter and freezing temperatures approach.

Aside from these stores we naturally keep staples in our pantry, here as at home—salt, ﬂour, baking powder, soda, shortening, spices, and so on—and all in metal or glass containers. Even though a place may seem pest-proof, a squirrel might make his hungry way down the chimney, while field mice seek out crannies no bigger than your thumb, and ants defy the world! It is always wise, in a more or less crudely built camp, to have a large wooden box lined or covered with ﬁne meshed wire in which blankets may be packed away from marauding rodents.

The task of settling in the week-end home is greatly facilitated by assigning each member of the family certain jobs and responsibilities. Dad may start the heater or ﬁres while Brother turns on the water and Mother and Sister unpack the food, get things under way and stand what a weekly move means. Before the day is closed at either home we follow a ritual. The last one to leave calls out, "Everyone got everything? Schoolbooks, glasses, gloves, pocketbooks?" We depend heavily on the back-and-forth satchel, but this final asking often brings forth a response. Even if we have our gloves, it may suggest something else, and save us the inconvenience of getting home without the overshoes that we are certain to need the coming week!

ADDY, if we dig a swimming pool in the backyard will you cement it?" queried our son and daughter one evening three summers ago. (They could not go to public pools because of an epidemic.) Daddy, deep in his paper, said, "Yes," little dreaming they would dig one. But wait. All the next winter, after every soil-softening rain, they worked, sometimes inducing pals to help. When they actually had a hole 12' long, 6' wide and 2' deep, our skepticism turned to pride, and Daddy pitched in to help straighten the sides, square the corners, and slant the bottom to a 2 1/2 foot depth at one end. Then, using old lumber, he built a form for one end and half of each side; bought cement and with sand and gravel we had mixed a 1-2-2 concrete, and poured it down the chimney, while field mice seek out crannies no bigger than your thumb, and ants defy the world! It is always wise, in a more or less crudely built camp, to have a large wooden box lined or covered with ﬁne meshed wire in which blankets may be packed away from marauding rodents.

The task of settling in the week-end home is greatly facilitated by assigning each member of the family certain jobs and responsibilities. Dad may start the heater or ﬁres while Brother turns on the water and Mother and Sister unpack the food, get things under way and

The American Home, July, 1942

FUN FOR $10—EXHIBIT 7

Right in Step for Home Defense

It’s a "War of Survival"—on the Home Front, too. And right in step with his fighting Uncle you’ll find the Dutch Boy. He’s America’s sturdy home guardian. Nothing helps homes survive the storm and the years like good paint— and good paint’s other name is Dutch Boy White Lead. Since Colonial days Pure White Lead has fortified the Nation’s homes, farms and other buildings against the elements. And today Dutch Boy carries on the tradition. It’s an outer defense that never cracks and scales— thus saving the cost of burning and scraping off old paint at repaint time. And its long, faithful service helps the cause by conserving paint materials. New Dutch Boy, formerly sold only in paste form, is also available as a ready-to-spread pure white lead paint. Especially designed for two-coat work it comes in Exterior Primer and Outside White. Together they give sparkling whiteness and complete coverage with two coats— even on unpainted wood. Of course, all white lead paint can be colored. Keep in mind— there’s no combination like good paint and a good painter. And whichever form of Dutch Boy goes on your home— the famous paste or the new paint— "you’re money ahead when you paint with White Lead."

Write for Free, 64-page, Color-Illustrated Booklet Tells you everything you ought to know about buying a paint job. Address Dutch Boy, 110 Court St., Newark 5, N. J. Ask your dealer, too, for the nearest.
UP TO this point our suggestions have aimed at simple, happy, beneficial summer living for the family as a self-contained, and largely self-sufficient unit. But that doesn't mean that entertaining must, should, or will be done away with. Or that the gradually growing up members of the family will have to forego their group activities with schoolmates or fellow club members. All that sort of thing can, with planning and the exercise of ingenuity, be done simply and economically without lessening in any degree the pleasure and recreational value derived from it. On the contrary, the fun of it will be augmented by the accompanying satisfaction of having accomplished so much for the enjoyment of so many, at so slight an expense.

Actually the only absolute requisites for successful summer entertaining, says Elizabeth Cleveland, are a festive frame of mind and a center of interest. The former is one of the elements of a normal, balanced attitude, a proper poise and point of view, such as we are determined to maintain throughout the stresses and trials of war time. The latter depends on one's situation and surroundings, of course, but even more on the personalities concerned and their ability to be natural and at ease among themselves and with their friends. It may be anything from a backyard garden or outdoor living room to a sheltered terrace, a remote cabin in the woods, or even a cool, well-arranged, hospitable living room. The entertainment may revolve around lawn games, such as badminton, croquet, horseshoe pitching, or lawn bowls; it may concentrate on swimming, hiking, or other more strenuous forms of relaxation; or it may focus on a Ping-Pong table which, on occasion, turns

SUB DEB PIRATES on Parade

PHOTOGRAPHS FROM SUSAN JAMES, M.D.
into a work table for ambitious amateur clay modelers, carvers of wood, soap, etc., makers of model airplanes, bird houses, and other handicraft products. Mrs. Cleveland writes of just such a development in the home of a young couple which, for some seasons, was the regular gathering place of a group of table tennis enthusiasts. One day, after the fad had died down and the table had stood idle weeks on end, the husband came home to find his wife experimenting with some modeling clay. Husband-like, he scoffed at her first vase, but before the evening was over the creative urge had led him to turn out something faintly resembling a dog. Soon visitors became intrigued, first as spectators, then as workers, and at the end of the summer an exhibition was held. You may not have a swimming pool of your own, but there may be one at a park or country club where you can arrange to hold a swimming party, to be followed by refreshments served informally in your own garden—perhaps under the soft rays of a floodlight, perhaps within the cool confines of your screened, paved terrace. There can be music—furnished by gifted guests or, if necessary, by the family radio judiciously placed near a window so as to give just the right volume. There is a wealth of games that can be played in such surroundings if and when the company runs out of subjects for leisurely discussion—which seems rather unlikely to happen, what with the new books, new movies, home defense developments, victory garden prospects and other highly debatable topics. As to club activities, in the light of transportation problems the outlook on a new basis or have intensified and expanded the service and philanthropic aspects of their programs. Others will simply carry on with increased intensity—such as, for example, the "Pirates," a club for the younger girls of a progressive Southern city, described by Susan Jones Medlock and illustrated as Exhibit 8 on page 24. The name chosen by these energetic sub-debs refers not to practices or motives, but to their colorful costumes of satin—full-sleeved blouses, bright head-kerchiefs, short, ragged-edged breeches, and shiny pirate boots. These are worn when, once a year, the members solicit contributions for some local charity outside the downtown movie houses, and again for their annual dance, which is held in a hall decorated to resemble a pirates' den. The combination of pleasure, romance, and usefulness plus the appeal of the glamorous garb has kept the "Pirates" a definitely going concern for some time. Another group in the same town is the "ABC Book Club," whose distinctive features appeal especially to those whose budgets cannot make much provision for book purchases. Notwithstanding the fact that the Club meets but twice a year, has neither officers nor dues and is limited to a dozen members, it is responsible for a vast amount of quiet enjoyment and benefit. Briefly, the plan is that each member in turn (the order being decided at the first meeting) buys a highly recommended new book, reads it, and passes it on to another member (also according to a definite system), so that, in the course of the year, every member will have bought one book and had a chance to read twelve. At the last meeting, a drawing is made to see which book is retained by which member—or, perhaps, whether all the volumes shall not be turned over to some service book collecting agency. Also, suggestions are considered for the following year.
Wisconsin Vacation House

for Mr. and Mrs. and 4 little Kecks!

WHEN the J. W. Kecks decided to build a house for their summer vacations and occasional spring and fall weekends in the northern Wisconsin woods, they had to find the answers to some very definite questions. In the first place, there were six in the family—Mr. and Mrs. and four little Kecks. This meant plenty of space and sensible comfort, for crowding and inconvenience can easily take the “V” right out of any family vacation. And so they came to the second puzzle—how to get what they wanted without running up the cost. Finally, the available labor back there in the woods was only semi-skilled, which called for some really simple type of construction that the local men could handle.

For several reasons it was decided to raise the house off the ground. One of them was the need of providing storage space for a rowboat, canoe, oars, and the winter window covers. Besides, the property was low, and since there would be no cellar, something had to be done to eliminate under-floor dampness. The extra elevation, too, would give them a better view of the near-by lake from the porch and windows. You’ll notice that the floor plan shows a decided taper in the outline of the house front. That’s in order to get more south light in spring and fall, as well as a better lake view. Incidentally, it is also an advantage indoors, since it provides additional space where it’s wanted and needed—around the fireplace, the real center of attraction on chilly evenings.
A woods cottage like this poses more problems to the builder than its simple appearance might suggest. And the fact that they must be worked out at low cost and with the generally limited facilities available on the spot gives them only added importance.

Special attention, of course, must be paid to the question of durability under the unique conditions which the location presents. A place which, like the Kecks', is really in the woods has to be able to withstand a degree of dampness which rarely exists where unbroken sunshine absorbs much of the normal moisture indoors as well as outside. In many cases, too, the prevailing dampness is increased during the fall and winter months by the fallen leaves which bank up in odd nooks and corners. Obviously, then, all construction and materials must be able to "take it" without the frequent attention that a year-round house receives. Fine finishes are pretty much out of the question. A place which has to face a northern Wisconsin winter without benefit of artificial heat!

The materials and construction are simple yet consistent with strength and durability. Footings are of poured concrete and the foundation of rubble stone. Wood joist construction was used for the floor, with no sub-floor; the flooring is tongue-and-groove 1" x 4" fir. Outside walls, as well as interior partitions, are made of two-by-fours, 6's and 8's, tongue-and-groove, painted on the outside and waxed inside. The roof is of wood rafters, 1" x 6" roof boards with 90-pound red slate surfaced roll roofing; it can be readily insulated later on. All this meant money saving, of course, and so do the stock double-hung wood sash windows—some of them fixed, and all with no more hardware than is essential.

Carrying on the economy theme, no interior doors are being put in for the time being, curtains serving in their stead. Warmth for chilly times is taken care of by a heat circulating device installed in the fireplace; it's big enough to keep the indoor temperature at 70 degrees even when it's freezing outside.

At present, a shallow well and a hand pump at the kitchen sink take care of the water supply, while other plumbing facilities are outside the house. The Kecks plan to put in a bathroom some day, locating it in part of the space now occupied by the middle bedroom, with the rest of the area given over to a narrow hall connecting with a small extension, which will house the banished bedroom. With such re-arrangement the plan would become suitable for year-round living in other types of locations. One of the owner's objectives, as a matter of fact, was to see what could be done in working out an inexpensive design that would be flexible enough to be adapted to a variety of requirements, including those presented by some of our defense housing areas, where adequate homes for the workers are such a vital question today. In this respect, he feels that he has succeeded.

The cost? Yes, it really was only $1696.06, exclusive of the price of the land and the architect's fee. But the Kecks certainly got something worthwhile for their money!

The American Home, July, 1942

---

**IN OUR ATTIC WE FOUND A WAY TO SAVE MONEY IN OUR BASEMENT!**

★ Does the attic of your home hold the key to money savings? If it's not insulated, the answer is YES. KIMSUL® Insulation installed in the unfinished attic floor or roof of your home stops up to 80% of the heat that could otherwise escape! That means more winter comfort—at less cost for fuel. What's more, because KIMSUL is one of the most efficient heat-stoppers known, it shunts out heat in summer...gives you a cooler home in hot weather.

Today, money can't buy many of the conveniences we have long enjoyed...we're cheerfully doing without them for the duration. But you can buy insulation. Fact is, the U. S. Government urges you to insulate your home to conserve fuel. A recent Government bulletin says "It has been estimated conservatively that fuel to heat the average home in accordance with modern standards of comfort would cost about $73 a year without insulation and only about $40 a year with insulation." Here's convincing evidence that it pays to insulate! Cut your heating costs and aid the fuel conservation program by having KIMSUL Insulation installed in your home now.

Best of all, KIMSUL costs little, usually pays for itself in fuel savings. Next to U. S. War Bonds, KIMSUL Insulation is probably the best investment you can make today. For all facts, mail coupon today.

KIMBERLY-CLARK CORPORATION
Established 1870
Building Insulation Division
Neenah, Wisconsin
Send free booklet, "The Comfort-Conditioned Home", also attic folder.
You

and Your Negligence!

WHEN Aunt Susie, visiting in your home, slips on the rug in your upper hall, and catapults down the stairs, breaking her glasses, swallowing her false teeth, and ruining her new chiffon dress, she may sue you, but the poor soul wouldn't be able to collect. It's the law. Aunt Susie may think she's a guest, but legally, she's a "licensee"—someone whom you have asked to your house not for your benefit, and so Aunt Susie must be legally content to nurse her bruises, replace her glasses and dental work all by herself. According to law, there are three main classes of persons who can visit your home and your property, and if you're a smart houseowner or tenant, you'll find out what your legal responsibilities to each are.

This triumvirate is made up of—Invitees, Licensees, and Trespassers, each having certain specific legal rights. For instance, you "invite" the mailman or the plumber, the maid, or the paper hanger to your home for your benefit. Your house must be reasonably safe, for everyone's interests. If the plumber falls down your cellar stairs because of a structural defect, chances are the court will make you pay him damages. Even if you tell the "invitee" you won't be responsible, the law says you are, so be well prepared.

But, odd as it may seem, friends you ask over for bridge, people who get your permission to cut across your property, step in to use your telephone—anyone on your property with your permission, but not for your benefit—is a mere "licensee," and as such he takes the property as he finds it, hidden risks and all. It's up to you to warn him of any such he might be likely to encounter but, from there on, he's on his own. Believe it or not, the law says a fireman is in this class, too. He doesn't, it seems, come to put out your fire for your benefit, but for the community's, so even if you turn in the alarm yourself, you aren't responsible to a fireman for the bad repairs of your premises. But don't ask an out-of-town fireman to fight your fires, or a casual passerby either. They are "invitees," and as such can sue and collect if anything happens to them on your property because of your negligence. You can't be too careful!

Trespassers have no rights. They accept property as they find it. They aren't necessarily criminals just because they are trespassing, and they can't go around setting traps for them to wantonly endanger or hurt them.

Children, coming on your land due to some extraordinary attraction there, are trespassers, and yet, in some states, they hold a special status. It says they are actually "invited" on your land by those at attraction, which, if they hold any hidden danger for them, are "attractive nuisances," and it's up to you to see that they don't hurt themselves. Hidden dangers only come under this rule, so if a danger is not hidden, it's the parents' responsibility, not yours, to watch out for their offspring. Furthermore, "Nature cannot create attractive nuisances." A tree full of apples, a bluff with caves in it, and so on, does not have to be guarded by you to prevent children from hurting themselves.

You can save yourself a lot of headaches, and your purse strings a lot of unhappy strain, if you make it a point to know the law in your own state!—A. W. SMALL

LOOUP the G-E Dealer in the Classified section of your Telephone Directory, or send the coupon.

NOTES: The General Electric Company and its dealers wish to observe, fully, all Government restrictions upon the sale of automatic heating equipment.

[Advertisement for GE oil heating equipment]
The days of “good pickin’s” for the junk man are pretty much over. It’s smarter to reclaim than reject these days, when it comes to outmoded things. For your approval, we present an assortment of ways to beat the junk man as well as to beautify your home.

1. That pair of sagging shutters can be beautiful and useful again as double doors on your linen or clothes closet, emphasis on the useful if you can add drawers beneath.

2, 4, and 5. How to entertain your bridge foursome handsomely on what may have become a weary table. Give it new life with a plain green chintz cover trimmed in striped green and white chintz, with eyelet ruffles. The companion lunch cloth has eyelet insertion. Plain-colored gingham, combined with plaid, makes a wonderful variation on the bridge-luncheon theme, too. And rick-rack on heavy linen, tied with bows, is something. In all instances, don’t forget the chair backs!

3. Don’t relegate the old music box to the junk man. Convert it into a cabinet for baby’s impedimenta. Pad the top for a big pin cushion, use the erstwhile turntable space for jars and bottles, and add sliding shelves where the records were for the Little Garments.

6. That little old laundry stove doesn’t need to give up the ghost either. Paint it white, give it a pension of petunias, and stand it outside your back door. You can write your own variations on our favorite theme.
FOR PRICES OF AMERICAN HOME DESIGNS AND HOW TO ORDER, PLEASE SEE PAGE 60
THE PACIFIC PACiOOK is attached to each Pacific Sheet. It tells you all the facts you want to know with respect to Pacific Truth, Pacific Heavy Muslin and Pacific Percale: size, quality of fibre, type of weave, thread count, weight, finish, breaking strength, shrinkage. It helps you choose the best sheet for you!

MAKE HEIRLOOMS FOR TOMORROW

ACK we go, with heads high and hearts honestly happy, to wearing cotton stockings and riding bicycles; to raising our own table greens and saving our bacon grease; to practicing Poor Richard's thrift—we've done it before, and we're doing it again. Best of all we honestly like doing it.

Along with this wave of reclaiming our lost virtues, interest is rapidly mounting in a treasured pastime of American women, quilting. Quilts have been an integral part of woman's work through the busiest years of our history, from the first days of the Pilgrims in a cold New World, when quilts were made just to keep out the chill of winter, and were strictly utilitarian articles. They progressed through the more prosperous southern colonies, where they became decorative and elegant, and later moved westward, where the two trends merged and vibrant new patterns came to life under the busy fingers of pioneer wives.

Bringing the art of quilting right up to the minute are the two patriotic applique quilts shown on the opposite page. The one at the top, an American History quilt, was designed and made by Ruth Truax. It contains twenty blocks, and on each is embroidered in blue the outline of a memorable event in our country's development. The first block shows the tiny fleet of Columbus; the last an airplane, symbol of our present-day civilization, winging over the clouds. Mrs. Truax made her quilt of a simple but very appropriate star-studded blue cotton fabric, bound with a bias-striped fabric of red, white, and blue. All of the quilting is done by hand, in a lovely herringbone and star design. The American Home design includes hot iron transfers for each of the embroidered blocks, and full instructions. The blocks are handy pickup needle work.

The quilt shown on the lower half of the page is a quilt your young son would be understandably proud to show to his pals now, and it will be even dearer to him in later years, for the work that you have put into its creation. Called the "Wings of Victory" quilt, it was designed and made by Mary E. Dye. The motifs are simple, the Victory V and the United States Army Air Corps insignia, but they form a strikingly colorful and timely theme. Our design includes detailed directions.

Quilting is pleasant piecework. It is a sociable pursuit, for nimble fingers are no obstacle to conversation. It is one of those arts of old that women can well renew, for there has probably never been a handmade quilt that was not considered a thing of beauty and a joy forever.

THE PACIFIC FABBOOK is attached to each Pacific Sheet. It tells you all the facts you want to know with respect to Pacific Truth, Pacific Heavy Muslin and Pacific Percale: size, quality of fibre, type of weave, thread count, weight, finish, breaking strength, shrinkage. It helps you choose the best sheet for you!

PEACE-TIME QUALITY FOR WAR-TIME NEEDS

Despite the war, the high quality of Pacific Balanced Sheets is being maintained. No substitution of inferior materials. No skimping for profit's sake. No slackening in the vigilance of our keen-eyed inspectors. Your full money's worth is in every sheet!

Vast quantities of Pacific Sheets and Pillow Cases are in service with America's armed forces. In addition, the sheeting is being used for other war-time purposes. The government comes first, but we're working at top speed in the effort to satisfy your needs, too.

Pacific Balanced Sheets can be depended on to give you longer wear and better all-round satisfaction, yet they cost no more. If you do not find them at your favorite store, write to PACIFIC MILLS, 214 Church Street, New York.

Just as you can learn to balance corks and forks, so we at Pacific have learned to balance all the important qualities in sheets.

Strength, smoothness, fineness, softness, whiteness — in Pacific Balanced Sheets you will find each of these qualities in the proper proportion. None has been sacrificed for any other.

Made by the makers of Pacific Facitag Fabrics

FREE on request: "Balance does it," a whole booklet of unusual tricks, including this
**Backyard Budgets and Blossoms**

Nice new house but no garden budget? See what two years and 67 did

HELEN LEWIS

IT'S thrilling to be the proud possessor of a brand new house, even if you have spent your last penny for shower fixtures, extra closet space, and the like. But what about that backyard full of weeds, craters, and building debris, with the budget as empty as Mother Hubbard's cupboard? ... My husband and I sat down Indian fashion on our little square backyard domain and said disdainfully, "Where do we go from here?"

Our two little girls deepened the gloom by asking, "Where is the grass? Where is our own garden? When can we have a picnic?"

Then, undaunted by our muttered, "It takes money," they went gleefully ahead, piling scraps of siding and other building material into a corner of the lot and building away. We moved the trash heap to a place where it could not be seen, and it became "our sand pile" and a patch of weeds "our flowers." That was a challenge. If those little girls could do so much with so little, so could we, even though we knew as little about garden making as they and had no idea what we would use for money. What we have accomplished in two years for $67 may be no more...
than thousands of others are doing, but it may encourage some who face what we were up against. Where did we get the money? As every gardener knows, when the gardening bug gets you, you manage somehow; you buy grass seed instead of giving that housewarming party, you live in slacks and dispense with summer finery, you don’t spend money going places.

We knew we couldn’t possibly manage more the first year than part of the lawn, a fence, and some foundation planting, but we felt that the whole garden should be planned from the beginning. With the Rocky Mountains to look at, we rejected the customary poplars across the back in favor of shrubs there and down one side, the other to be perennial border in front of a simple rail fence—that type being chosen because it seemed safer than the usual pickets and because it cost us half as much! With the two-year plan in mind, we started on the back lawn, digging up all but the back fourth, which we left as a play yard for one year.

Fresh from his successful fence building, my husband tackled the pile of salvaged building material, and the girls think the finished product the most beautiful playhouse in the world. Certainly it fits into our plan of a garden that every member of the family can have a part of for whatever purpose he or she wants it. And if it attracts too many youngsters for the safety of my petunias, it keeps my children happy in their own yard.

Came fall and the planting of one tree and part of our scheduled purchase of shrubs. Then friends took pity and contributed a variety of bushes and perennials, often leaving us to our own devices in planting them. In consequence—not knowing which were which and what their habits—you can imagine about what the result was. But, oh, what fun we had both doing it and, as we learned by experience, correcting our first mistakes! Now we have a border 65’ x 5’ that blooms from spring until frost—though we still use some annuals to fill gaps that perennials will ultimately fill. For the terrace the first summer we painted nail legs white, padded the closed ends and covered them with blue oil cloth, and used a card table; also we built a lath trellis and planted grape seeds, which gave us privacy in a hurry. Last summer we set out silver laces—vines which, we are sure, will cover the trellis by “next year”—as every gardener says. Having no big garden investment to make, we bought a table and umbrella for the terrace, which make it just about perfect.

Our perennial border the second summer

What if the playhouse, made by a novice out of scrap lumber, is a bit lop-sided? The children consider it perfectly beautiful

THE AMERICAN HOME, JULY, 1942
Peach (Prunus persica), chosen in 1895 as Delaware's state flower.
Red Clover (Trifolium pratense), state flower of Vermont since 1894
You Don't Pay for Moisture in Milk-Bone Tiny-Bits

Would you like to cut your dog's feeding bills . . . without cutting down on quantity or quality of his food?
Then buy Milk-Bone Tiny-Bits! They contain no expensive moisture—you simply add warm water, broth, vegetables, if you wish . . . and occasionally some meat.
Tiny-Bits are made with milk • high protein beef meat meal • whole wheat flour • yeast • minerals. Give dogs FIVE Vitamins: A, B6, D, E, and G.
Your dealer has Tiny-Bits. Make them your dog's base food from now on!

NATIONAL BISCUIT COMPANY

The small one came first

Where the big cabin began

Finishing touches on the small cabin at the edge of the forest

Plugs become loosened and electrical cords break with rough usage. That is bad at any time, but today it's disastrous. New cords are scarce. Be careful of all your wiring to get the best use of electricity during wartime. Keep extra fuse plugs handy. Use extension cords for more convenient use of lamps and appliances but don't overload one outlet.

Probably you'll want to improve your wiring after the war, so write now for General Electric's booklet on rewiring, "The Poor Wife's Revenge." It will help you plan. Address Section CDWG-267, General Electric Co., Appliance and Merchandise Department, Bridgeport, Conn.

NO, THE spirit of the pioneers has not gone the way of the dodo. It is still possible to "hew a home out of the wilderness" with little more than an ax, a saw, a hammer, and a strong back. We know, for we spent last summer doing it at a total cost of $267.61 for land, materials, and such labor as we had to hire!

One doesn't have to live long in the Puget Sound country, with its broad salt water dotted with hundreds of islands of all shapes and sizes from rocky projections to large wooded expanses fringed with green, rolling farms, to begin longing for a place on an island somewhere. But in our case we foresaw obstacles. In the first place, we would have to do our own building with as little expense as possible. When we actually started looking around we bumped into another barrier: beach property was $7.50 to $10 a foot completely out of the question on a university instructor's salary. That was a disappointment, but we soon decided that we could be just as happy in the woods if we could have ready access to the beach when we wanted it.

On the other side of the ledger, we had several points in our favor. First, we are both strong and healthy and better able to stand up under hard work than the average young couple. Secondly, Sverre, my husband, is well acquainted with the principles of carpentry and house construction, knows how to handle tools, and, most important of all, is an expert ax-man.

In December we finally found just the spot—Guemes Island, three miles wide and seven long, situated right in the harbor of Anacortes, Washington. We first went up there to visit my aunt and uncle, and through them we found Tony, our guardian angel, who was willing to sell us three acres of fine second-growth timber for the ridiculous sum of $50 just because he liked us and wanted us to have a place there on the island.

Clearing the land looked like a pretty hopeless job at first, but then Sverre put his ax to work and I
soon learned to swing a brush-hook
better than a broom. By spring va-
cation in April we had about a
third of an acre "brushed out." Dur-
ing that week my uncle and
Tony helped us fell the trees and
cut the logs for our cabin (the
stumps were blasted out later).
When school was out in June we
really started to work on a 10' x 12'
cabin to live in while we built the
large one; for the time being we
slept in a tent and ate with my
aunt. In about ten days we had the
walls up, the purlins laid (we used
a Scotch roof), and the shiplap
floor in. We had to lay the floor
before the roof because the cedar
shakes we had ordered were slow
in coming. It should be done the
other way, of course, but we were
lucky enough to have dry weather
during this part of the work.

The next two weeks were spent
putting in the windows and the
door, chinking and building fur-
ture. We used 3 parts of lime, 4
parts of cement, and 12 parts of
sand for the chinking, applying it
from both sides so that it fused in
the middle. Our furniture consists
of double-decker bunks made of
cedar poles, a large shelf with cedar
poles on the sides and six shelves
built of two widths of shiplap left
from the floor, another long shelf
made of two 12-inch boards, a
small plywood table hinged to the
wall so it can be let down out of
the way, a driftwood bench, and a
closet made from cedar siding that
Tony had lying around, left over
from his house. We got a cookstove
for $8 in a secondhand store and
put it into the little cabin tem-
porarily. There's a small heater
there now, which makes it a very
cosy and comfortable guest cabin.

BADMINTON COURT IDEA
Mark your badminton court with a
thin mixture of cement. It lasts more
than a year in some cases and can
be removed easily when it finally
cracks up like cake-icing. It won't
hurt the ground any more than lime.
Won't trip the player up like tape.
—RUTH RAINE

After a month we were ready to
start our real job—the big cabin!
If we hadn't had all those shining
logs staring us in the face I think
we would have rested on our laurels
until next summer, but rather
wearily we started plotting out our
floor space for one large room 16'
x 27' with a semi-partition 7 feet
from one end. This time we put
cement pillars at the corners and
rocks in between. We also put in
the cement footing for our fireplace
before laying the base logs.

At last we had everything done
except the fireplace. Again we
started hauling sand, gravel, and
rocks. We were afraid to tackle the
actual building of the fireplace
alone, but once more Tony came to
the rescue. Under his direction we
bought the proper materials and
started to build. Three days later
we had all the brickwork done and
the rocks built up to the caves.

Finally the big day arrived when
we were to build our first fire—the
act that really marked the comple-
tion of the cabin. Would it
smoke? It did—and our hearts
sank. It was as though the whole
summer's work had been in vain.
Then, as the chimney warmed up
and the cement began to dry out,
the fire started to roar and the
smoke cleared away. We settled
back and watched the flames, the
light on the golden logs, the even
rows of shakes above.

As the fire burned down our
thoughts came back to realities.
We had to pack! A whole sum-
mer's work, not one but two beau-
tiful log cabins finished and wait-
ing to be lived in, and we had to go
back to Seattle! But just wait un-
til next summer rolls around—
we'll have an honest-to-goodness
vacation!—MARGARET ARESTAD
Tampax Cannot Chafe
[worn internally]

PUT all that monthly-chafing worry out of your mind. Listen to the voice of experience and use Tampax for sanitary protection . . . Modern women all around you are discovering this wonderful invention of a doctor who realized what troubles a woman can have in hot, chafing weather—especially housewives and "the girls at the office."

You need no belts, pins or pads. Also you need no sanitary deodorants, as no odor forms with Tampax. This dainty device consists of pure, surgical cotton compressed and sealed in one-time-use applicator. It is so perfected that the wearer actually cannot feel the Tampax. She can dance, play games, swim . . . use the shower . . . with amazing freedom. Tampax is so compact that disposal is naturally easy.

Regular, Super, Junior are the three sizes to meet all needs. (The new Super is about 50% more absorbent.) At drug stores, notion counters. Trial box, 20c. Economy package of 40 gives you a real bargain. Don't wait for next month. Tampax Incorporated, Palmer, Mass.

467,000,000 TAMPAX
MADE AND SOLD

CLIFFORD PARCHER

YOU couldn't stand on your doorstep and toss a doughnut into the air without having it ring someone who is doing Civilian Defense work. But these patriotic-minded people enjoy a rip-snorting good time for a change from their duties, too. You could have this party for the wardens of your post, or let the invitations fall among the workers and non-workers in your circle of friends. It's still a good shindig even if none of your guests has any more acquaintance with defense work than seeing it mentioned in the newspapers.

The telephone is the easiest method of issuing invitations, but if you want to be different, send bids on red, white, and blue bordered stationery. Or, to go whole hog, cut out five-inch circles of dark blue paper and paste on white triangles with parallel crayon stripes of red. On the intervening white stripes you can write the facts about the party. (In case you're not of the initiated, the message will have been written on the symbol of the Air Raid Warden.)

After amusing yourself with the games described opposite, hold up a menu like the one shown above (Yellow Warning—Blackout Delight—First Aid Stimulant) and offer a prize to the person who writes down the best interpretations of the items listed. Our fare for hearty

THE AMERICAN HOME, JULY, 1942
How you can help save 6 million pounds of metal

When you go to buy window shades

- Famous CLOPAY window shades attach easily to old rollers
- Use no vital metal, cloth, or other essential material

Even close up, these 15¢ CLOPAY Lintones look like expensive cloth shades

And CLOPAYS attach so easily to your old rollers. That saves a whole pound of metal for every 10 shades

I can brighten every window in the house for what I used to pay for one room

Of course, you want to keep your windows bright with crisp, new window shades. But even more, you want to help in the war effort. That's why you'll want to join the millions of smart American women who buy famous, thrifty CLOPAY shades. For although 10¢ and 15¢ CLOPAYS look like costly cloth shades, they require no cloth, use no metal or other most essential materials...they attach right to your old rollers. Get them at your 5¢ & 10¢, or neighborhood stores. For free color samples, write CLOPAY, 1201 Clopay Square, Cincinnati, Ohio.

*50¢ x 6', ready to attach to roller

You'll also find CLOPAY LINTONES and CLOPAY OIL-FINISH WASHABLES on rollers at 25¢ and 45¢. But unless yours is a new home or your old rollers are worn out, you'll save the most for yourself and your country by buying "Shademore" 10¢ and "Lintone" 15¢ shades, attaching them to your present rollers.

CLOPAY WINDOW SHADES

10¢ and 15¢...same low price for 10 years

Keep home lights on as usual behind CLOPAY BLACKOUT SHADES

Light-proof. Easy to put up on any window shade. Only 25¢ up. Complete on roller with hold-down brackets to prevent escape of light around window frames. Heavy opaque midnight-blue material. At 5¢ to $1.00 stores, hardware and department stores. Write for sample switch. For details, send 10¢ for CLOPAY home-saving booklet, "How You Can Help Save Metal."
Wood Venetians are War Veterans. In Britain, they have helped protect lives and property from shattering glass.

"Man, what a vacation, just bumbling, loafing, resting at home. Cool natural breeze that I can turn on or off. Light or dark room, just the way I want it. And it took just a part of our vacation money to put those Wood Venetian blinds all over the house. That's fifty-two weeks of enjoyment, for years and years. Oh well, ten o'clock, time for breakfast. Those Wood Venetians almost paid for themselves this morning." Smart man, he invested smart money. Made his old home seem new again. Made his home worth more. He chose wood, for only wood blends with the things of wood that make a home so harmonious and restful. You can enjoy this summer in coolness and real comfort. Decide now. Insist on Wood Venetian blinds.

Wood Venetians

For free brochure, write Wood-For-Venetians Assn., 939 Russ Bldg., San Francisco, Calif.
Home is where the Hartleys are

"Mrs. Hartley is the only woman I have ever seen use those old Middle Western pieces of walnut, especially the beds, with so much success."—Martha R. Darbyshire

That's where the Hartleys came from, but they don't need to be told a thing when it comes to making a home in sunny California or anywhere else! They came with plans for their little house that they'd been working on for two years. It was to be a story and a half, with second-story clipped ceilings, it was to have full dormers, a covered entrance from the garage into the house. The doorway was to be a gem of simplicity, authentic to the last panel.

As it worked out, they had to do a bit of curtailing here and there so that, instead of an all-wood siding house, the side and back walls are of plaster, which adds much to the atmosphere. Well built and shining white, this little house holds more charm per square inch than you'd think possible to get into five rooms, but then, it's all in the way one does things, and Mrs. Hartley knows a secret.

When the house was finished, it was furnished, as you see it, not with new furniture from the shops, but with the lovely old walnut and cherry pieces that had been in Mrs. Hartley's childhood home, back in Missouri. So many of us, on the prophet-not-being-appreciated-in-his-own-home basis, rather thankfully left the furniture we grew up

The American Home, July, 1942
with and started out on our own. Not this lady! She loved these familiar things, loved them enough to want to go on living with them even if it did mean shipping them en masse halfway across the continent. True, they aren’t collector’s pieces of rare mahogany, but the walnut and the cherry were carefully picked and as carefully pegged together by patient old cabinetmakers. So into this new California home came this bit of “Early Middle Western.” The walnut has been refinished to bring out the beauty of the grain. Even the gold-leaf shadow boxes and the pair of blue and white gravy bowls made the long haul to take their places on the simple mantel.

Of course, there’s nothing new about using antiques in decorating; it’s how they’re used that makes the difference. This furniture that had traveled all the way to the coast deserved a proper background which was going to dramatize its simple, solid dignity. Did Mrs. Hartley go out and buy expensive brocades and damasks? She did not! All the fabrics used in this gay little house are inexpensive cottons. Take, for instance, the candy pink valances, chair ruffles, and slip covers on the day bed. They’re calico, and how they make the whole room sing, even with the weight of walnut and cherry to counteract. A cleverly planned balancing act!

In the sweet, sweet guest room, it’s plaid taffeta broadcloth that does the trick with the capacious walnut bed,
This little house is one of the finest arguments we can think of for the well-known adage, “there is beauty in simplicity,” or that other, “home is where the heart is.”

which most of us would have been glad to leave at home. Maybe you’re already regretting that bed or that chest which you left behind in New England or Pennsylvania! All the furniture in this room was in Mrs. Hartley’s own bedroom in her father’s house. A walnut commode which also was part of this Middle Western room has been cleverly converted into a radio cabinet now in the hall.

So you see, geography doesn't really have much effect on beautiful homemaking, if the desire and the imagination are there. Missouri can move to California or Timbuktu, and if home is where the heart is, it won’t make the least bit of difference.
THE bride always wears white, of course. But then add her young man resplendent in his summer white officer's uniform. Plus an all red, white, and blue table, from the white bride's salad surrounded by cubes of port wine jelly to the handsome cloth made of one red, one blue, and two white squares. And the traditional bride's cake, placed on a toy drum. There's the call to colors, symbolic of an extra large portion of courage and faith in the future. There's drama for you, a beautiful send-off or a gallant young couple just beginning their life together.

Since chances are you'll have to plan such a wedding to fit in with a sudden leave, and certainly you won't be sitting around with time on your hands in the meantime, we've kept the necessary preparations simple. Effective and dramatic and all that, but with no tiresome, fussy details that seldom are noticed anyway, and right now certainly aren't worth the time and effort. It's done on a strict budget, too, with $25 serving all fifty guests to fine food. But nevertheless it's a beautiful affair, and our bride, in a fresh white cotton piqué that will be her best dinner party dress for years to come, is lovelier, we think, than one done up in a hundred dollars' worth of cream-colored satin never again to be worn and enjoyed.

This wedding reception was staged at Herman Smith's country house in Connecticut, and you see the master's touch in every detail, even the bright red geraniums in baskets hanging on the whitewashed wall behind the table. Most amazing feat, though, is the budget food, good as anything the gourmet society ever dreamed up, pleasing alike to the fourteen-year-old kid sister, her dignified grandmother, the handsome guests. Easy to prepare, too.

That sweetheart salad is your favorite chicken salad dressed up never before with diced celery, apples, and hard-cooked eggs, but Mr. Smith has a trick in the right proportions (especially enough apples), and finishes it off with chunky squares of port wine jelly to balance a delicate flavor. Along with this, something hot—purée of peas soubise, which starts out as condensed pea soup, to which you add minced sautéed scallions, then heat the whole business. Within the same rock-bottom budget limit you can also have the cooling punch, of cider, orange, pineapple, and cranberry juices in an iced-tea base. To pretty it up have strawberries floating around on top. The grand finale is bride's cake and ice-cream.

Recipe printed on back of each photograph

*From the American Home Basic file
**purée of peas souhise (“quickie”)**

**Preparation time: 25 min. for 6**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>6 SERVINGS</th>
<th>50 SERVINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Condensed cream of pea soup...</td>
<td>3 cans (10% oz.)</td>
<td>25 cans (10% oz.)</td>
</tr>
<tr>
<td>Scallions...</td>
<td>1 small</td>
<td>1 bunch</td>
</tr>
<tr>
<td>Margarine...</td>
<td>4 tbsp.</td>
<td>1 lb.</td>
</tr>
<tr>
<td>Green coloring...</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Remove pea soup from tins and place in top of a large double boiler. Chop scallions fine and cook in 3 tbsp. margarine until yellow and tender but not brown. Add to soup with remainder of margarine. When well heated, stir and add green coloring drop by drop, stirring well after each addition until color is like that of fresh green peas. Serve hot.

An easy way to make pureéd peas without fuss and bother.

108 cal. per serving. Source of vitamin A and B complex.

Recipe submitted by HERMAN SMITH
Acknowledged by The American Home Kitchen

---

**honeymoon punch**

**Preparation time: 15 min. for 6**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>6 SERVINGS</th>
<th>50 SERVINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh strawberries...</td>
<td>1/2 pt.</td>
<td>1 qt.</td>
</tr>
<tr>
<td>Sugar...</td>
<td>Sprinkling</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Tea...</td>
<td>1 cup</td>
<td>1 gal.</td>
</tr>
<tr>
<td>Honey...</td>
<td>1/2 tsp.</td>
<td>1 cup</td>
</tr>
<tr>
<td>Sweet cider...</td>
<td>1 cup</td>
<td>1 qt.</td>
</tr>
<tr>
<td>Orange juice, canned or fresh...</td>
<td>1/2 cup</td>
<td>1 qt.</td>
</tr>
<tr>
<td>Canned pineapple juice...</td>
<td>1/2 cup</td>
<td>1 qt.</td>
</tr>
<tr>
<td>Bottled cranberry juice...</td>
<td>1/2 cup</td>
<td>1 qt.</td>
</tr>
<tr>
<td>1/4 cup</td>
<td>1 qt.</td>
<td></td>
</tr>
</tbody>
</table>

Clean, hull, and slice strawberries. Sprinkle with sugar and let stand for 1 hour. Pour boiling water over tea in scaled bowl or pot and let steep for 5 min. Strain and dissolve honey in hot tea. When cooled, add cider and orange, pineapple, and cranberry juices. Place a large piece of ice in punch bowl and pour punch over it. Add strawberries for garnish.

84 cal. per serving. Source of vitamins A, B complex, and C.

Recipe submitted by HERMAN SMITH
Acknowledged by The American Home Kitchen

---

**sweethart salad**

**Preparation time: 50 min. for 6**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>6 SERVINGS</th>
<th>50 SERVINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fowl (chicken or turkey)...</td>
<td>1/2 cups (3 lb.)</td>
<td>12 cups (15-18 lbs.)</td>
</tr>
<tr>
<td>Celery...</td>
<td>1/2 cups</td>
<td>12 cups (6 bunches)</td>
</tr>
<tr>
<td>Onion...</td>
<td>1</td>
<td>2 doz.</td>
</tr>
<tr>
<td>Eggs...</td>
<td>1</td>
<td>12 cups (5 lb.)</td>
</tr>
<tr>
<td>Apples...</td>
<td>1/2 cups</td>
<td>11/2-2 qt.</td>
</tr>
<tr>
<td>Mayonnaise...</td>
<td>1/2 cup</td>
<td>1 qt.</td>
</tr>
<tr>
<td>Salt...</td>
<td>1</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Vinegar...</td>
<td>12 tbsp.</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Boston lettuce...</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Place fowl in kettle, nearly cover with water, and add tops of celery and onions. Cover and simmer until tender. Chill, cut from bones, and dice. Hard cook the eggs, chill, and chop coarsely. Wash and dice the celery, peel, core, and cube apples. Mix mayonnaise, salt, and vinegar together. Mix lightly fowl, celery, apples, egg, and mayonnaise mixture. More salt may be added according to taste. Pile on platter; garnish with leaves of lettuce and cubes of port wine jelly. Chill thoroughly before serving.

Save stock in which chicken was cooked, as it makes an excellent soup or dressing.

280 cal. per serving. Source of vitamins A, B complex and C.

Submitted by HERMAN SMITH
Acknowledged by The American Home Kitchen

---

Your Victory garden will help keep all your family well fed all winter. But unless you keep a record of your family's preferences and match them with your garden produce, you can't be sure of preserving your Victory fruit and vegetables in a way that your family will enjoy. Here are some canning rules that can be followed in producing successful results:

First of all, you must be sure that you are in the canning spirit and don't overwork your family or yourself. Glass jars are filled with food that are sterilized and sealed by being immersed in a water bath or a canning can. This will keep the food sterile.

Today's modern canning equipment includes a number of simple devices, such as the food saver, which is designed to make the job easier. But if you don't have a modern canning machine, you can still use your own canning methods. Mrs. Wingert figures her family saved $306 by canning. For them, canning was a real challenge. According to Mrs. Wingert, the rewards were two:

1. A delicious collection of home canned foods.
2. A greater appreciation of the fruits and vegetables that their garden produced.

But Mrs. Wingert and her family are not the only ones who enjoy the fruits of their labor. Many families canning for a family of five have made $200 and more. Mrs. Wingert's husband, who is in the family business, says that the family has never been better off financially. And the family have a real feeling of satisfaction knowing that they have produced their own food and can enjoy it.

Mrs. Wingert and her family have learned that canning is a real challenge. They have found that canning is a way to save money and to have a real feeling of satisfaction. According to Mrs. Wingert, the rewards were two:

1. A delicious collection of home canned foods.
2. A greater appreciation of the fruits and vegetables that their garden produced.

But Mrs. Wingert and her family are not the only ones who enjoy the fruits of their labor. Many families canning for a family of five have made $200 and more. Mrs. Wingert's husband, who is in the family business, says that the family has never been better off financially.
dill pickles, 10 pts. sweet pickles, 84 pts. tomatoes, 84 pts. tomato juice.

The next thing Mrs. Wingert does, after making out such a working
guide, is to plan methods of canning and preserving to be used. She
checks the number of glass jars on hand and storage space available. For
storage space, select a cool spot and one that is accessible. Put up shelves
if necessary, and either paint or cover them with paper.

If you want to economize even more, organize your friends or neigh-
bors into a cooperative canning club and buy all your products and jar
equipment in larger quantities. A laundry converted into a canning room,
where you can meet for your canning sessions, is advisable. And another
bit of advice is to get as a leader an expert in canning or a teacher who

<table>
<thead>
<tr>
<th>Fruit</th>
<th>What to do with it</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples</td>
<td>Sauce. Dry. Store</td>
</tr>
<tr>
<td>Blueberries</td>
<td>Jelly Preserves</td>
</tr>
<tr>
<td>Cherries</td>
<td>Jelly Preserves</td>
</tr>
<tr>
<td>Cranberries</td>
<td>Jelly Preserves</td>
</tr>
<tr>
<td>Currants</td>
<td>Jelly</td>
</tr>
<tr>
<td>Grapes</td>
<td>Jelly Preserves</td>
</tr>
<tr>
<td>Peaches</td>
<td>Jam Preserves</td>
</tr>
<tr>
<td>Pears</td>
<td>Jelly Preserves</td>
</tr>
<tr>
<td>Pineapple</td>
<td>Jelly Preserves</td>
</tr>
<tr>
<td>Plums</td>
<td>Jam Preserves</td>
</tr>
<tr>
<td>Raspberries</td>
<td>Jelly Preserves</td>
</tr>
<tr>
<td>Strawberries</td>
<td>Sauce.</td>
</tr>
<tr>
<td>Cherries</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Cranberries</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Currants</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Grapes</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Peaches</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Pears</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Pineapple</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Plums</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Raspberries</td>
<td>Sauce. Dry.</td>
</tr>
<tr>
<td>Strawberries</td>
<td>Sauce. Dry.</td>
</tr>
</tbody>
</table>

Photographs: lower left, courtesy Certo; lower middle, R. M. Glasgow; lower right, Dana B. Merrill
**orange-peach marmalade**  
Preparation time: 1 hr., 20 min.

- 12 medium-sized peaches
- 1 medium-sized oranges
- Peel from 1/2 oranges

Wash, peel, and pit peaches. Peel oranges, and grind peaches, oranges, and orange peel. Measure into a large preserving kettle and add an equal amount of sugar. (If fresh cherries are used, add them at this time, too, but if the cherries are canned add half way through the cooking period.) Bring to boiling point slowly and boil rapidly until thickened—approximately 25-30 min. Stir occasionally to prevent burning. Just before removing from heat, nut meats may be added. Pour into sterilized jars and seal. Makes 9 glasses (6 oz. size).

680 cal per glass with nut meats. Source of vitamins A, B complex and C.

*Courtesy of Kerr Glass.*

**sugarless canning of fruits and berries**

Fruits used for pie making or for sauces may be canned without addition of sugar. Juicy fruits, as berries, cherries, currants, and plums, should be canned in their own juices. Water is not required. Berries or fruit are cleaned and prepared for cooking. Then simmer from 2 to 4 minutes and pour immediately into hot sterilized containers, seal, and process in hot water bath as directed.

For apples, peaches, and pears or other juicy fruits, some water is required. Prepare for cooking and add just enough water to prevent sticking or enough to make a sauce. Precook for 5 minutes and pour into sterilized containers. Process in hot water bath, following chart for correct length of time.

Do not can fruits, as having a perfect seal is very important when using this method of canning.

If you plan to use these fruits or berries as a sauce, we suggest that you open them at least half an hour before serving and add sugar to taste.

*Tested in The American Home Kitchen.*

**fruit butters**

Only the ripe, firm portions of the fruit should be used. Wash thoroughly and prepare as follows:

- Apples: Quarter and leave skins on. Cook equal amounts of fruit and water.
- Apricots and peaches: Scald and remove skins and pits. Crush and cook.
- Grapes: Remove from stems and cook.
- Peaches: Remove stems, quarter, leaving cores and skins intact. Add half as much water as fruit and cook.
- Plums: Remove pits, crust, and cook.

Cook fruit until soft, stir frequently. Press through colander; measure. To each qt. pulp, add 1 cup sugar, 3/4 tsp. cinnamon, 1/2 tsp. nutmeg, pinch of salt. Boil rapidly, stir constantly. As butter thickens, reduce heat and cook until no liquid separates from butter when small amount is poured on cold plate. Pour butter immediately into sterilized containers and seal. Other spices or larger amounts may be added as desired.

*Tested in The American Home Kitchen.*

**oven method**

Use this method only for fruits, including tomatoes; it cannot be used for non-acid vegetables and meats. Use oven with temperature control or oven thermometer. (Double check oven temperature before starting, as accuracy is essential.)

1. Prepare fresh fruit. Cook until thoroughly heated and pack into sterilized jars.
2. Add liquid or syrup. For thin fruit syrup use 1 part sugar to 4 parts water; for medium syrup, use 2 parts sugar to 4 parts water; for thick syrup use equal amounts of sugar and water.
3. Leave 1 inch space in jar to allow room for boiling.
4. Preheat oven to 275°; do not use top unit. Set jars 1 inch apart directly on wire racks or on cookie sheet which does not touch sides of oven.
5. Process required length of time:
   - Apples, apricots, cherries, peaches, plums, and strawberries for 35 minutes.
   - All berries, currants, and rhubarb, 25 minutes.
   - Tomatoes, 45 minutes.
   - Pears, 50 minutes.

*From The American Home Kitchen.*

**steam-pressure method**

Use only this method for processing all non-acid vegetables and meats.

Follow manufacturers' directions carefully for length of time and desired pressure to process foods.

1. Preclean vegetables according to manufacturers' directions. Pack food hot into clean, hot jars.
2. Add salt and hot water or liquid from vegetables to one inch from top of jars.
3. Place jars on rack in pressure cooker containing two inches of water. Leave ample space between jars for free circulation of steam. Adjust lid and fasten lugs. Bring up pressure and process jars length of time according to manufacturers' directions.
4. Test jars carefully to return to zero. Open potcoket gradually. Be sure all steam has escaped before lifting lid. Caution: Tilt lid toward you, so any escaping steam does not burn face.
5. Remove jars from cooker. Tighten covers. Cool carefully. Label and store in a cool place.

*From The American Home Kitchen.*

**open-kettle method**

This method may be used only for fruits, including tomatoes.

1. Prepare fresh fruit for canning. Measure, put into kettle of granite, enamel, aluminum, glass, or steel (not iron or tin) and add sugar or syrup for desired sweetness.
2. Boil fruit for several minutes or until firm fruit is softened.
3. Gently fill sterilized jar, one at a time. Fill jar to top and be sure no air bubbles are left in jar. Seal each jar immediately.
4. Cool jars carefully. Test for seal. Label before storing in a cool place.

**fruit juice**

1. Ripe fresh fruit yields better flavored juice. Use grapes, moderately tart apples, loganberries, blackberries, raspberries, plums, or tomatoes for juice.
2. Heat the prepared fruit until soft. If desired, add a small amount of syrup or sugar which will help to retain color and flavor, though it may not be necessary.

*From The American Home Kitchen.*
Make Your Sugar Go Half Again to Twice as Far

When You Jell Fruit Juices This Certo Sugar-Saving Way!

Use Certo, the pectin choice of jelly champions!

But remember, this clever sugar-saving plan calls for the use of Certo. For with Certo's half-minute boil for jellies, a minute or so for jams, all the good ripe fruit with all its lovely flavor and color stays right in the pot for jelly—doesn't have time to boil away in steam!

So you'll know how to handle each individual fruit just right, every Certo bottle brings you a handy booklet of 80 separate, tested jam and jelly-making recipes. The substitution of 2 cups of light corn syrup will work perfectly with any of them. Just make sure Certo is the pectin you use!

Get Certo now!

Thank you, Certo!

This New Plan Will Help Both Jelly Champions and Beginners to Save Fruit and Sugar, While Stocking Their Pantries With Luscious Fruit Sweets!

A Product of General Foods

---

The American Home, July, 1942

---

really will help you with your canning problems. Farm women have always known the pleasure of sharing equipment and helping with work. Urban women can, too.

Gleaned from state and government bulletins on "what to do with surplus foods" we give you these rules for conservation:

1. Plan for methods other than canning. Store root vegetables which will hibernate, such as potatoes, carrots, beets, onions, parsnips, rutabagas, turnips. Pumpkins, squash, apples, and winter pears are some other items that can be successfully stored in cool cellars, in above-ground mounds, or in underground pits or trenches.

2. Drying foods is another method and we plan to give you more detailed information next month on how to construct your own dehydrator, how to dry corn and other foods successfully.

3. Some foods, such as cabbage and cucumbers, are "put down" in brine. By this method you can make good home-made pickles, and prevent any delay. Canning either meats. Instructions for such a method can be obtained from your county home demonstration agent.

4. If a freezer locker is accessible, you will be freezing some of your surplus fruits, vegetables, and meats. Instructions for such a method can be obtained from your county home demonstration agent.

5. There are still some foods which can be successfully preserved only when put into cans or glass containers. For those who can in tin, we are not offering advice. Newcomers will not use this method because the equipment is not now available. Supplies are being retained for those who already have such tin can sealers. Glass containers, however, are available. So, if you have been saving them, check over your supply now, along with other necessary equipment, and be ready to can when the fruits and vegetables are in season. Discard defective jars. Use those without covers for jellies and jams which may be sealed with paraffin, for relishes and pickles which do not require a tight seal.

6. Because this is no time to waste food, ingredients, or jars, can only foods which will be used and not just stored and then thrown away because the family doesn't like them.

7. Follow specific directions for best results. Home experiments cost time and effort. Follow manufacturers' directions whenever they are given; reliable recipes always.

8. All foods cannot be canned by the same method. Use the hot water bath or oven method for non-acid vegetables and meats; and all fruit juices, when bottled, should be pasteurized in a hot water bath. (See page 48.)

9. Can only fresh fruit and vegetables. "Two hours from garden to the container" is best. Vitamin content is lost while fruits and vegetables stand around waiting to be processed. Can only a few jars every day. Canning doesn't have to be an all-day event with disruption to the whole family living plan.

10. When using the canned foods, serve all of the juice or liquid, too, as it is rich in the essential minerals and vitamins.

11. Use granite, enamel, shiny aluminum, glass or steel pots (no iron or tin) for open kettle method of preserving fruits.

12. Fruits may be canned without sugar, adding necessary sweetening when the jar is opened, or in a very thin syrup, using the proportion of one cup of sugar to four cups of water or juice. Cook only until sugar is dissolved. It's better to prepare the syrup in advance to prevent any delay. Canning either with or without sugar is satisfactory and if you prefer a syrup it doesn't have to be the thick kind.

When canning without sugar, can only as much fruit as you will use during the winter months. Examine jars after they are stored, just in case any leaks have developed.

13. Cool jars carefully and quickly, but do not set in a draft.

14. Adopt a systematic method of labeling jars with name of fruit, how prepared, and date of canning. Arrange canned foods so they will be easily accessible and adopt a systematic storing method.

15. Two cups of corn syrup may be used to replace two cups of sugar in recipes when fruit pectin or powdered fruit pectin is used.

16. The amount of natural pectin in fruit decreases as the fruit ripens, so, if fully ripe fruit is preferred on account of its flavor, the addition of commercial pectin is advisable when making jelly. It's a true conservation measure which will insure that all your sugar, fruit, and fuel won't end up in the catastrophe of "runny" jelly.

For further specific canning instructions, we recommend Ball Blue Book, Ball Brothers Company, Muncie, Indiana; Kerr Home Canning book from Kerr Glass Manufacturing Company, Sand Springs, Oklahoma, or Huntington, West Virginia; and Home Canning of Fruits, Vegetables, and Meats (U. S. Department of Agriculture Farmers Bulletin No. 1762) obtained by writing Superintendent of Documents, Washington, D. C.
STUCCO HOUSE GETS NEW LEASE ON LIFE...thanks to BONDEX

“I once was new and sparkling white,
I shone by day—I gleamed by night.
My owners’ guests were full of praise;
Ah, brother, then was happy days.
But now I’m old—I’ve got the tip,
My owners say, I’m just a drip.”

“Say, house, your stucco’s very sound,
A way already has been found
To bring your beauty back again,
And keep you new thru wind and rain.
Just leave the business all to me—
I’ll make you young again—you’ll see.”

“Now look, friend Joe and Mrs. Joe;
I’m Bondex, just the guy to know,
I’ll make your stucco sparkling white,
I’ll also make it watertight.
I’ll take all weather in my stride,
And keep you happy, here inside.”

It’s lovely! Grand! And just like new!
Looks almost too good to be true.
The dingy stains, the streaks, the grime—
Were painted out in record time.
And Bondex did it—ground to roof—
Hooray for Bondex.—Waterproof.

MAKE YOUR LEAKY BASEMENT INTO DRY PLAYROOM WITH BONDEX

BONDEX WATERPROOF CEMENT PAINT
The Reardon Co., 2208 N. 2nd St., St. Louis, Mo.

WHEN YOU CHANGE YOUR ADDRESS—
Be sure to notify the Subscription Department of THE AMERICAN HOME at 251 Fourth Ave., New York City, giving the old as well as the new address, and do this at least four weeks in advance. The Post Office Department does not forward magazines unless you pay additional postage, and we cannot duplicate copies mailed to the old address.

Genuine DRI-KLEEN cleans fabrics like new
DRI-KLEEN dries dresses, suits, hats, shoes, linens, table cloths, etc., at washing water temperature. Safe for delicates. Superb for underwear. Many household cleaners make it go faster. At department stores, five and ten cent stores, druggists, general merchandise stores, grocers. 175 W. Monroe St., Dept. C, Chicago.

SEND 10c for one-gallon trial packet.

PULVEX FLEA POWDER—also kills Lice and Ticks
25c and 50c

BASEMENT DAMP?

SOLVAY AIR-DRYETTE, Jr.
SOLVAY CALCIUM CHLORIDE
...Ends dampness, condensation, mold, must, mustiness in bathroom, closets, vaults, dark recesses, work shops. Thoroughly in use, small, compact, inexpensive. Sold only with Solvay Calcium Chloride. Send for descriptive literature and the name of your nearest dealer.
SOLVAY SALES CORPORATION Dept. 142, 40 Reuter Street, New York, N. Y. "WATERFORD PENDULUM"
is NOT like Cake

YOU CAN HAVE IT AND ENJOY IT, TOO!

Recipe printed on back of each photograph
### 4 Jellied Veal Loaf (left-over)

<table>
<thead>
<tr>
<th>Preparation time: 35 min., 3 hr. in refrigerator</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 cups ground veal</td>
</tr>
<tr>
<td>2 cups diced celery</td>
</tr>
<tr>
<td>3 tbsp. chopped parsley</td>
</tr>
<tr>
<td>3 peppercorns</td>
</tr>
<tr>
<td>Pinch marjoram</td>
</tr>
<tr>
<td>Pinch thyme</td>
</tr>
<tr>
<td>½ cup chopped sweet pickles</td>
</tr>
<tr>
<td>2 bouillon cubes, dissolved in</td>
</tr>
</tbody>
</table>

Soak gelatine in cold water for 5 min. Strain bouillon mixture and dissolve gelatine in. Add 4 oz. veal, celery, parsley, chives, and pickles together. Dissolve bouillon cubes in boiling water, add bay leaves, peppercorns, marjoram, and thyme and simmer 10 min. Soak gelatine in cold water for 5 min. Strain bouillon mixture and dissolve gelatine in. Add to veal mixture with salt, pepper, vinegar, paprika, and tabasco sauce. Stir until well mixed and add chopped eggs. Pour into an oiled bread pan, 9½×5½×3½, and chill in refrigerator until set—approximately 3 hrs. This is a good summer recipe and takes the taste of both a meat and salad dish. Serves 8-10. 160-210 cal. per serving. Source of vitamins A and B complex.

### 5 Tomato-lime Cocktail

<table>
<thead>
<tr>
<th>Preparation time: 10 min., plus 1 hr. in refrigerator</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cucumber</td>
</tr>
<tr>
<td>1 can (14 oz.) tomato juice</td>
</tr>
</tbody>
</table>

Peel and chop cucumber fine and add to tomato juice. Let stand in refrigerator for at least 1 hour. Strain the juice, for as much of the cucumber as possible through the sieve. Just before serving, add salt and fresh lime juice. This is a refreshing appetizer to start any summer dinner. Serves 4. 72 cal. per serving. Source of vitamins A and C.

### 6 Tossed Green Salad

<table>
<thead>
<tr>
<th>Preparation time: 1 hr., 10 min.</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ small head cauliflower</td>
</tr>
<tr>
<td>1 French dressing</td>
</tr>
<tr>
<td>¾ bunch broccoli</td>
</tr>
<tr>
<td>3 carrots</td>
</tr>
<tr>
<td>1 cucumber</td>
</tr>
</tbody>
</table>

Clean cauliflower and separate into small flowerets; then marinate in ½ cup French dressing for 1 hour. Clean broccoli, using only the flowers, and cook in boiling water for 5 min.; drain and cool. Wash carrots and cut in strips. Cucumber and radishes are cleaned and cut in thin slices. Rinse watercress, separate, and cut off all but an inch of stem. Wash lettuce thoroughly, break into pieces, and dry all vegetables thoroughly. Rub salad bowl with cut clove of garlic. Drain cauliflower and mix with all other salad ingredients in bowl. Add remaining French dressing, toss lightly and serve immediately. Serves 6. 280 cal. per serving. Source of vitamins A, B complex, and C.

*Note: Broccoli and water cress stems chopped fine give added flavor to soups.*

### 7 Molded Fruit Salad

<table>
<thead>
<tr>
<th>Preparation time: 3 hrs. 30 min.</th>
</tr>
</thead>
<tbody>
<tr>
<td>¾ cup apples, diced</td>
</tr>
<tr>
<td>¾ cup fresh peaches, diced</td>
</tr>
<tr>
<td>Lettuce</td>
</tr>
<tr>
<td>Cream dressing:</td>
</tr>
<tr>
<td>¼ cup mayonnaise</td>
</tr>
<tr>
<td>½ cup cream, whipped</td>
</tr>
</tbody>
</table>

Soak gelatine in ½ cup cold water for 5 min.; then dissolve in remaining water which has been brought to boiling point. Add gelatine, lemon juice, and salt. Cut cherries and grapes in halves; pit and seed. Dice apples and peaches and add all fruits to gelatine mixture. Pour into a ring mold and place in refrigerator until set—at least 2 hours. Unmold on serving plate, garnish with lettuce leaves or fresh grapes, and serve with cream dressing made by carefully blending whipped cream with mayonnaise. Serves 6-8. (An easy way to unmold any gelatin salad is to remove from refrigerator and let stand for 5 min. Invert on serving dish and place a towel wrung out in hot water over mold.)

### 8 Cottage Cheese in Tomato Aspic

<table>
<thead>
<tr>
<th>Preparation time: 2 hrs., 30 min.</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ tsp. salt</td>
</tr>
<tr>
<td>½ tsp. pepper</td>
</tr>
<tr>
<td>1 cup tomato juice</td>
</tr>
<tr>
<td>2 tbsp. lemon juice</td>
</tr>
<tr>
<td>1 small onion, minced</td>
</tr>
<tr>
<td>3 cloves</td>
</tr>
</tbody>
</table>

Soak gelatine in cold water until softened. Combine tomato juice, lemon juice, minced onion, cloves, diced celery (outer stalks may be used), salt, and pepper. Bring to boiling point and simmer for 10 min. Strain, add gelatine, and stir until dissolved. Chill until mixture begins to set. Season cottage cheese with salt and pepper to taste; add parsley, chives, and chopped olives if desired and divide into six portions. Press into individual molds and finish filling with chilled tomato jelly. Place in refrigerator to set. Serve with water cress and mayonnaise. Serves 6. 95 cal. per serving. Source of vitamins A and C.

### 9 Chocolate Malted Ice Cream

<table>
<thead>
<tr>
<th>Preparation time: 3 hrs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>⅓ cup chocolate malted milk powder (sweetened)</td>
</tr>
<tr>
<td>2 eggs</td>
</tr>
</tbody>
</table>

Beat eggs until fluffy, add syrup and malted milk powder, and beat thoroughly. Stir in milk. Whip cream until fluffy but not stiff and fold into first mixture. Pour into freezing tray and place in refrigerator, setting cold control at coldest point. When firm, remove to a chilled bowl and beat with an electric mixer or rotary beater until smooth and fluffy—not melted. Return to tray and finish freezing to serving consistency; then reset control for storing. This is very smooth and is good served plain or as a sundae with chocolate syrup and nuts meats. Super-smooth and makes no inroads into your sugar. Serves 6-8. 250-300 cal. per serving. Source of vitamin A.
What, no Bridge Dessert this month?

No, dear reader, we are recommending that you tune your entertaining to the times and serve something simple like fruit juice and toasted crackers and cheese. You don’t have to give up your bridge games completely—you need fun and relaxation. Nell Bates Penland suggests that you continue your morning bridge parties but devote part of the time to knitting or other Red Cross work—Victory stamps to be the prize.

learned that it was time-saving to cook for the first company dinner an unusually large piece of meat—a leg of lamb, a turkey, or a ham. Then it could be used for a second and even a third dinner. We planned to have a Southern dish the second night—hot turkey with giblet gravy put between slices of egg bread. For Sunday dinner we would serve casseroles of creamed turkey and mushrooms. On Thursday, also, I cleaned the guest room, and consulted my per-

SUBSCRIPTION PRICES GOING UP

Increasing production costs make it necessary for us to advance the subscription prices of The American Home, effective with the September issue, the rates will be $1.50 for one year, $2.25 for two, $5.00 for three years.

If you renew now, your subscription will be extended from present expiration, or you may send new subscriptions at existing rates, which are $1.00, one year; $1.50, two years; $2.00, three years. These rates will be withdrawn August 25, 1942. The single copy price will be 15¢ beginning with September.

Send all orders to

The American Home
251 Fourth Avenue, N. Y. C.

And please indicate whether they are new or renewal

manent list, such as a hotel housekeeper has, to see if everything was in readiness. I checked over the adequate reading light by the bed, the trash basket, ash trays, pen, ink, stationery, blotters, coat hangers and luggage racks (merely inexpensive camp stools covered with chintz to match the draperies). And in a dressing table drawer, which I called my “guest box,” my list told me to put needles, thread, scissors, matches, cleansing cream, excellent soap, cleansing tissues, shoe cloth, safety pins, straight pins, hair pins, tooth brushes, and aspirin. And then because our house is a one-bathroom affair, we painted an old spool towel rack to keep the guest room amply supplied with towels and face cloths.

There was still plenty to do Friday. Dishes, silver, linen to assemble, vegetables to prepare, flowers to arrange. I put on the guest room desk a list of the people entertaining, the hours of their parties and their addresses, to familiarize our guests with the names.

Breakfast for house guests had always been like a monkey wrench in my hide-bound schedule for the children. My particular problem on Saturday was that I must take the children to the doctor early for their serum shots. I’d tell Dave and Irene they would be free until noon. But what could I do about breakfast? I didn’t feel I should ask Irene to get it single-handed. Taking a tip from a New York hotel which puts your breakfast in a compartment of the door, I bought two lunch boxes which Jack and Peggy can use later. I would put coffee in the thermos jugs, fruit, assorted rolls, and marmalade in the boxes. Silver, napkins, and sugar would be put beside the boxes on an upstairs table with a note saying the butter and cream were in the refrigerator. Dave and Irene could have the luxury of breakfast in bed as late as they liked without disturbing anyone.

Like many families, we have a small portable radio that can be moved from one room to another as illness or necessity requires. This had gone into the guest room, and I also ordered an extra copy of the morning paper to be put with the breakfast lunch boxes on the upstairs table. And that’s our blue-print for entertaining week-end guests. Perhaps I’ve skipped a few details that you find important, but at least, if you follow this plan, there won’t be much to worry about after your guest room is once occupied.

P. S.—Company, we discovered when Dave and Irene came, is not always like cake. It’s possible to keep it a long time and still find that it can be fresh and delightful!

Mission accomplished

American sea eagles return to their nest and the headlines tell of another smash at the enemy. You can expect the good news to grow as the tidal wave of American armament sweeps over the world.

We’re in this war right up to our chins. Practically all Armco production of sheet iron and sheet steel is being rushed into parts and equipment for swift combat cars, warplanes, cruisers and other urgent war needs.

Many of these special-purpose metal sheets have sprung from pre-war Armco research. When peace comes, they will be available again for the roof, gutters and downspouts of your home, as well as for the refrigerator, kitchen and bathroom equipment, and other metal products inside. You’ll live better then—in a better and brighter world.

The American Rolling Mill Company, 1621 Curtis Street, Middletown, Ohio.

A STANDARD OF LIVING WORTH FIGHTING FOR

The American Home, July, 1942
In these days of wartime restrictions every household among us needs all the reliable aid she or he can find that bears on the task of keeping the home front at peak efficiency. We must keep things running smoothly on the service side of the house so that our physical life can continue normally, and we must maintain the appearance of the household in order that it shall not look (and feel) run down. All of this means that we have to take the right kind of care of the whole house, inside and out, so as to make everything last in the best possible condition for the longest possible time. Many replacements that would be made almost automatically in ordinary times are now out of the question, however much we might be willing to pay for them. We simply have to make the old ones serve for the duration.

Quite apart from the necessities of the situation, taking the right care of what we have will give us greater comfort and assurance, because the house equipment, and all the other "machinery" of our daily lives, will be far less likely to break down and leave us in the lurch at critical times. Obviously, this makes for fewer interruptions of plans and a better use of our time and energy. Every day that the war continues makes it clearer that the more conservation there is of these two precious elements the greater can be our individual and collective contributions to the cause of victory.

When we face the actuality of conditions such as exist today, some of us are likely to be a little dismayed by our ignorance of just how to take care of this, that, or the other part of the things that make or break the smooth working of the home front. It isn’t that we don’t want to make the fuel or the heater or the linens last longer: we just don’t know how. Almost desperately, sometimes, we need facts and practical advice to put us on the right track and keep us there. There’s plenty of such help to be had, too. Manufacturers of home equipment, and many food producing concerns, are providing it today in excellent booklets—the majority to be had for the asking—which cover a wide range of household interests and needs and contain a world of careful, professional, and thoroughly practical information. We’re showing a few of them on these pages and listing others below, with prices of those for which a small charge is made. Your request, in every case, should be sent to the specified address.

**FOODS, HOUSEHOLD NEEDS**

- "Fightin’ Food." Pillsbury Flour Mills, Co., AH-7, Minneapolis, Minn. (10¢).
- "How to Take Care of Your Aluminum Ware"—with a special section on wartime cookery. Aluminum Goods Mfg. Co., AH-7, Washington St., Manistow, Wis.

**BUILDING, FURNISHING, FABRICS**

- "How to Take Care of Your Rugs and Carpets." Clinton Carpet Co. (Osize), AH-7, Merchandise Mart, Chicago, Ill.
Complete Gas Service, including Gas Cookery, means a lot nowadays in 17,000,000 American homes. Unheralded, unsung, it is contributing much to victory.

Gas, the fuel, makes household tasks faster, easier—releases American homemakers for important duties in Civilian Defense and other services.

Gas Ranges are cooking the nation’s food—helping keep the men of our War industries well fed, healthy, mentally alert.

Buy U. S. War Bonds

Now you’re cooking with GAS

ROPER GAS RANGES FOR ALL GASES INCLUDING NATURAL GAS

FOOT RELIEF

New Soothing Foot Plaster. Easily Cut to Any Size, Shape

Dr. Scholl’s KUROTEX, a new, superior moleskin foot plaster—velvety-soft, cushioning. When used on feet or toes, it quickly relieves corns, callouses, bunions and tender spots caused by shoe friction or pressure. Prevents blisters on feet, hands. Economical! At Drug, Shoe, Dept. and 10¢ Stores.

Notice: — With reference to Plant and Nursery Stock Advertising in The American Home, it is to be understood that unless otherwise stated in the advertisement the buyer is to pay transportation charges.

American homemakers for important duties in Civilian Defense and other services.

Gas Ranges are cooking the nation’s food—helping keep the men of our War industries well fed, healthy, mentally alert.

Send for FREE BOOKLET!

GEO. D. ROGER CORPORATION, Rockford, Illinois

Send me your new 16-page booklet!

America’s Finest Gas Range for 47 Years

FOOT RELIEF

New Soothing Foot Plaster. Easily Cut to Any Size, Shape

Dr. Scholl’s KUROTEX, a new, superior moleskin foot plaster—velvety-soft, cushioning. When used on feet or toes, it quickly relieves corns, callouses, bunions and tender spots caused by shoe friction or pressure. Prevents blisters on feet, hands. Economical! At Drug, Shoe, Dept. and 10¢ Stores.

Notice: — With reference to Plant and Nursery Stock Advertising in The American Home, it is to be understood that unless otherwise stated in the advertisement the buyer is to pay transportation charges.

American homemakers for important duties in Civilian Defense and other services.

Gas Ranges are cooking the nation’s food—helping keep the men of our War industries well fed, healthy, mentally alert.

Send for FREE BOOKLET!

GEO. D. ROGER CORPORATION, Rockford, Illinois

Send me your new 16-page booklet!

America’s Finest Gas Range for 47 Years

FOOT RELIEF

New Soothing Foot Plaster. Easily Cut to Any Size, Shape

Dr. Scholl’s KUROTEX, a new, superior moleskin foot plaster—velvety-soft, cushioning. When used on feet or toes, it quickly relieves corns, callouses, bunions and tender spots caused by shoe friction or pressure. Prevents blisters on feet, hands. Economical! At Drug, Shoe, Dept. and 10¢ Stores.

Notice: — With reference to Plant and Nursery Stock Advertising in The American Home, it is to be understood that unless otherwise stated in the advertisement the buyer is to pay transportation charges.

American homemakers for important duties in Civilian Defense and other services.

Gas Ranges are cooking the nation’s food—helping keep the men of our War industries well fed, healthy, mentally alert.

Send for FREE BOOKLET!

GEO. D. ROGER CORPORATION, Rockford, Illinois

Send me your new 16-page booklet!

America’s Finest Gas Range for 47 Years
I'm no Toilet Slave!

It used to be hard, disagreeable work to scrub and scour the unsanitary film and stains off toilet bowls. But no more! Sani-Flush does the job scientifically. Every application cleans away many recurring toilet germs and a cause of toilet odors. Use Sani-Flush at least twice a week.

My toilets GLEAM!

Don't confuse Sani-Flush with ordinary cleansers. It works chemically. Cleans the hidden trap. (Also cleans out auto radiators thoroughly.) When used according to directions on the can—Sani-Flush cannot injure septic tanks or their action and is absolutely safe in all toilet connections and auto cooling systems. Sold everywhere in two convenient sizes. The Hygienic Products Company, Canton, O.

Sani-Flush
CLEANS TOILET BOWLS WITHOUT SCOURING

Pretty hair for a penny...

Every mother wants her child to have lovely hair—hair that brings compliments. But remember, it begins by regular shampooing with a fine soap like Packers.

No soap is more dependable—safer or gentler or pleasanter to use. Its rich pine-cone color...its heaping snow-white lather...its reliable cleansing and easy rinsing...have made Packers a favorite for three generations.

And shampoos with Packers average less than a penny—about one-fourth the cost of bottled shampoos. Let the whole family enjoy fragrant Packers shampoo! Large 25¢ and 19¢ cans.

Shampoo with PACKERS TAR SOAP

Photographs, F. M. Demarest

American Home Design 528: Complete instructions for crocheting a smart beret and shopping bag big enough for all your packages. Bag can be hooked up to smaller size

Summer morale is strictly up to you, and easier with cooler-offers and brightener-uppers

NOT wanting to degenerate into the dreary and droopy state, come 110° in the shade, we’ve a few items to keep us fresh and energetic while knitting, sun tanning, air wardening—and trotting to the office. The snappy beach bags (good for shopping)
Bet this'll catch your ear!

YOU MAY BE DEAF to what we tell you about softness in sanitary napkins. After all, we make Modess. You may think we're prejudiced. But what 14,000 women say should make you sit up and cock an ear!

YOU’LL HEAR 14,000 VOICES! They belong to girls like you—who compared their usual napkin with Modess®—in a nationwide test. And 3 out of every 4 found Modess softer! Listen to that!

ACT QUICK! Do try Modess. If you don’t agree with millions that it’s the softest, most comfortable napkin you’ve ever used, mail us the package insert with a note stating your objections. We’ll refund your full purchase price.

Let us send you the full details of this amazing Softness Test. Write The Personal Products Corp., Milltown, N.J.

3 out of every 4 voted

Modess softer

The “56” package will cost you much less.
It’s the thriftiest way you can purchase Modess.

American Home Design 550

(above) gives full instructions for this practical vestee. Quilt the cotton front, knit the sleeves and back; from Margaret Wheatly

American Home Design 551 (far left) calls only for materials which are plentiful—unbleached muslin and figured calico. Easy to make and ideal for warm days. American Home Design 552 (left) is also of unbleached muslin, trimmed with rickrack braid. Both styles designed for comfort

and play shoes have chemically treated fabrics to replace what Uncle Sam needs. The brightly packaged manicure kit is a bargain at $1 the works, with lipstick. Above, cooling skin freshener, wonderful new cream cologne that has no drying effect, and depilatory and sun filter cream to keep legs smooth and tan. Hair preparation cleanses, removes loose dandruff. Skin cream is softening, cologne as cool as breezes. Astringent is one of elegant preparations for allergic people. Creamy hand lotion does a job. In denim bag comes everything to prevent the lobster look, and great gift to tired feet is the kit with booties.
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 cause of their trouble may be tired kidneys. The kidneys are Nature's chief way of taking the excess acids and waste out of the blood. They help must people pass about 8 pints a day.

The easiest, most effective way to Greater Home Sanitation! 

CLOROX ...the easy, effective way to Greater Home Sanitation!

ADDED family health protection is today especially important to the welfare of our nation. It can be readily provided in every home by making "danger zones" sanitary the easy, effective Clorox way. For Clorox disinfects, deodorizes, removes stains in routine cleansing in kitchen, bathroom, laundry. The Clorox type of sanitation is recognized by scientists as being most effective. For health-protective cleanliness in your home, simply follow directions on the label.

H. C. TATE

WELL, Dr. Gallup isn't talking to the Tates. We've been hoofing it for five years—ever since we decided that we must sacrifice either a car or a home of our own. Not that we haven't wanted an automobile, but we don't need one, and we do need adequate insurance, a home, education, clothes, and a little change in our pockets. It wasn't easy to sell a car with 13,000 miles on the speedometer and with no liens attached, but we did it, using the money to buy furniture for the home which we had bought on the well known shoestring.

And—if it will provide a word of cheer for the millions of Americans who are about to be deprived of their customary mode of locomotion—our adjustments, surprisingly enough, have been mostly mental. We'll admit that we don't eliminate transportation costs by being without a car—we spend $10 or $12 a month on this item. We'll admit that we don't get around as much as most car owners. But we have a good time and usually get the job done. And that's the main thing. One of our greatest handicaps in being without a car has been that most people have them, and that is one disadvantage that our new crop of pedestrians won't have to cope with. We have been late more times than we like to recall to parties, church, etc., because some well meaning friend insisted on dropping by for us. We have been humiliated by being forced to squeeze into crowded cars. We have listened to a child cry all the way home because our presence prevented him from sitting alone with Daddy, as he had been promised. We have been pitied. We have been kidded. Every time a friend has seen a car in our driveway during the last few years he has greeted us with an "I told you so!" and I ride three miles from our front door to the office. It takes twenty minutes and costs a nickel.

Joan has walked about three miles to and from school for five of her ten years. Only on the worst days is she permitted to take a bus, and she has used a taxi less than a half dozen times. Jo (that's Mrs. Tate) walks two or three miles, round trip, to the store several times a week. If the groceries are bulky, she has them sent out by the dime delivery or rides the bus and carries them. Otherwise she walks and carries them.

When we go to parties, we take the bus, and though we may now and then have to leave early to catch one, that offers a swell excuse for getting away at a reasonable hour. The three of us walk about two miles round trip to the movies and when it's too cold or rainy to walk we stay home.

For the most part we rely on buses, though occasionally we splurge on a taxi. There was the time, for instance, when eight cocker spaniel puppies had to go to the veterinary to have their tails docked. Joan, the puppies, and I made the round trip by cab for fifty cents. Now that taxis have...
their tire troubles, too, the veterinarian will probably have to come to our house when Snuffy's next litter arrives. He can get tires.

Fortunately our town is on a first-class railroad about midway between Chicago and St. Louis, so we can get to either of these cities in a couple of hours and, once there, are glad to be without a car. Anyone who has ever struggled to park a car in a big city, or who has driven through the heavy traffic, will agree with me on that point, I'm sure.

Vacations haven't suffered, either. The wilds of Canada, the fishing haven of Itasca County, Minnesota, various cities and villages have been visited by us—all without a car. And on Sundays, when millions of Americans have been driving over hot, crowded highways to reach hot, crowded parks, we have been loafing in our own backyard, picnicking about the fireplace and table we built ourselves. There we have much more privacy and comfort than the best park provides.

Instead of fussing with a sputtering and skidding car in winter weather, we are likely to be on a hike or hosting a party in the recreation room which we built with our own hands, or listening to the phonograph. Sometimes we join in while Joan practices her piano lesson, and other times enjoy a romp with our cocker spaniel puppies.

The golf clubs are too far away for pedestrians, so Jo and I sold our golf clubs several years ago. We haven't missed them; we find the growing of vegetables and flowers just as much fun and probably better exercise.

And so, for the benefit of all the many Americans who have felt that life without a car would be unendurable, let me say that our experience has been enlightening. Though we realize its advantages, we've learned that we can enjoy life, even sans automobile.

These five years of walking have made the three of us pretty well acquainted. We have grown closer together. We do more of the things we want to do than we did when we owned a car. Our family life is centered in the home. We don't worry much about appetites at our house. We barely keep on speaking terms with the doctor. We have learned to walk—and we like it!

Wet bathers no longer drip through our cottage!

PAGE LEHRKIND

AFTER just one too many wet bathers had dripped through our cottage, we decided to erect a bathhouse. Mentally, we doubled its purpose, and built a bath-guest house for $87, including a carpenter's one-day wage.

Near the lake, under a protecting oak, we set eight cedar posts, and onto them nailed the 2 x 6 sills and floor beams. Pine flooring was nailed lengthwise over this frame, and 2 x 4's around the edge.

The wall was set up against 2 x 4's around the edges of the studs to the floor. Roof timbers were notched to fit and angled to meet properly at the ridge. For the roof we used shiplap and asphalt shingles; for the exterior, drop siding. The carpenter did the exacting work, placing the studs and checking the level.

The building is only 8' x 10', but has proved its versatility. When a bathhouse, a curtain divides it into two dressing rooms, with benches which fold down from the walls. When it's used for sleeping, the curtain is removed, and an extra bed comes down from the wall.

Is it true what they say about FALSE TEETH?

(OR) HOW BUSINESS GIRLS GET RAISES

Kate McCarthy, sad to state, was about to "get the gate".

Why? Her FALSE TEETH were a "night".

Scrub and rub them as she might; "Denture Breath" also assailed her; Poise and pleasant manner failed her.

Said her dentist: "Polident Spares you this embarrassment.

"In its no-brush, no scrub action, You'll find instant satisfaction."
I
PRICE LIST OF AMERICAN HOME
AND ADVANCE DESIGNS

American Home designs may
be ordered only from The
American Home Pattern Ser­
vice, 251 Fourth Avenue, New
York City. Advance patterns
may be ordered through the
same service, or purchased in
stores throughout the country.

<table>
<thead>
<tr>
<th>No.</th>
<th>Pattern Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>500</td>
<td>Cover, Bedroom Ensemble</td>
</tr>
<tr>
<td>503</td>
<td>Wing Chair Slip Cover</td>
</tr>
<tr>
<td>504</td>
<td>Living Room Slip Cover Ensemble</td>
</tr>
<tr>
<td>507</td>
<td>Scallop Patterns</td>
</tr>
<tr>
<td>509</td>
<td>Swing Standard</td>
</tr>
<tr>
<td>511</td>
<td>Crocheted Floral Trim</td>
</tr>
<tr>
<td>512</td>
<td>Braided Rug</td>
</tr>
<tr>
<td>513</td>
<td>Child’s Lawn Swing</td>
</tr>
<tr>
<td>516</td>
<td>Wading Pool, Race Track</td>
</tr>
<tr>
<td>518</td>
<td>Knitted Booties</td>
</tr>
<tr>
<td>519</td>
<td>Appliquéd Bedroom Trim</td>
</tr>
<tr>
<td>520</td>
<td>Clara L. Cozad Quilt Designs</td>
</tr>
<tr>
<td>521</td>
<td>Corner Barbecue Oven</td>
</tr>
<tr>
<td>522</td>
<td>Open Barbecue Grill</td>
</tr>
<tr>
<td>523</td>
<td>Barbecue Chuck Table</td>
</tr>
<tr>
<td>524</td>
<td>Beach Tents, Back Rest</td>
</tr>
<tr>
<td>525</td>
<td>Deck Chair Mosquito Netting</td>
</tr>
<tr>
<td>526</td>
<td>American History Quilt</td>
</tr>
<tr>
<td>527</td>
<td>Wings for Victory Quilt</td>
</tr>
<tr>
<td>528</td>
<td>Crocheted Beret and Shopping Bag</td>
</tr>
<tr>
<td>529</td>
<td>Victory Patches</td>
</tr>
<tr>
<td>530</td>
<td>Knitted Back Vest</td>
</tr>
<tr>
<td>531</td>
<td>Unbleached Muslin and Calico Dress Designs</td>
</tr>
<tr>
<td>532</td>
<td>Unbleached Muslin Dress, Rickrack Trim</td>
</tr>
<tr>
<td>533</td>
<td>Terry Cloth Skirt Trim, Free with order for any other pattern</td>
</tr>
<tr>
<td>534</td>
<td>Covered Sandbox</td>
</tr>
<tr>
<td>535</td>
<td>Wooden Slide</td>
</tr>
</tbody>
</table>

American Home Designs may
be ordered only from The
American Home Pattern Ser­
vice, 251 Fourth Avenue, New
York City. Advance patterns
may be ordered through the
same service, or purchased in
stores throughout the country.

<table>
<thead>
<tr>
<th>No.</th>
<th>Sizes Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2910</td>
<td>12-20 25¢</td>
</tr>
<tr>
<td>2912</td>
<td>12-20 15¢</td>
</tr>
<tr>
<td>2989</td>
<td>12-20 15¢</td>
</tr>
<tr>
<td>2988</td>
<td>12-20 15¢</td>
</tr>
<tr>
<td>2992</td>
<td>12-20 15¢</td>
</tr>
<tr>
<td>2870</td>
<td>12-20 15¢</td>
</tr>
<tr>
<td>2899</td>
<td>6-14 35¢</td>
</tr>
<tr>
<td>2911</td>
<td>14-20 15¢</td>
</tr>
<tr>
<td>3023</td>
<td>12-20 25¢</td>
</tr>
<tr>
<td>3046</td>
<td>12-18 35¢</td>
</tr>
<tr>
<td>2874</td>
<td>12-20 15¢</td>
</tr>
</tbody>
</table>

FREE BOOK IN COLORS
Mail coupon below or 1 Card for
America's Greatest Money-Saving Rug Book—40 Pages of Rugs, Decorating,
Model Rooms, In Actual Colors.

FREE BOOK IN COLORS
Mail coupon below or 1 Card for
America's Greatest Money-Saving Rug Book—40 Pages of Rugs, Decorating,
Model Rooms, In Actual Colors.

OLSON FACTORY-TO-YOU
Your Choice of all the up-to-date new colors and patterns: Early American,
18th Century floral, Oriental, Texture and Leaf designs, Solid and Two-Tone
colors, soft Tweed blends, dainty Ovals.

The correct rug size for every room—
Any Width up to 16 ft. by Any Length—
—many sizes not offered elsewhere.

We Guarantee to satisfy or pay for your materials. You
risk nothing by a trial. Our 60th year. Over
two million customers. We have
no agents. Order
by mail.
Chicago New York San Francisco

MORAL: When you want a
screen for a window, fire-place,
or movie projector, look in the
Classified.

You save a lot of time and energy when you look in the
Classified section of your Tele­
phone Directory before you buy things or have them repaired.

You get useful shopping in­
formation about local trades­
people through the
Classified. Look in the
Classified now. See for yourself.

Make the Classified your buying guide
HERE at last is the perfect place to keep your recipes—easy to use and so inexpensive that every homemaker can afford one—the new improved War Time MENU MAKER—which will pay for itself in no time by helping the busy housewife plan her meals a week in advance and buy her foodstuffs more efficiently and economically.

More than 200,000 of the MENU MAKERS have been bought and are in daily use throughout the country. Completely re-designed after long research, this new improved Menu Maker is the last word in a safe, convenient, instantly-useable place for storing your treasured recipes—made of strong, durable, feather-weight steel—the box itself measures only 6"x11"—yet contains space for filing more than 1,000 recipes, planned to stand on your pantry shelf or kitchen counter top. The lid raises and stands up without moving the box, instantly exposing all of your recipes, properly classified and with special indices for whole menus and specialties.

With the Menu Maker, comes an augmented and newly organized set of stiff, pre-printed index cards—45 in total—making your Menu Maker finger-tip convenient and every recipe and menu in the entire file instantly available. Also included, without additional cost, is a supply of the especially designed water-repellent Diaphane envelopes into which you can place each recipe to keep it spotless while being used. We have only a few thousand of these Menu Makers in stock and, under Government orders issued May 5th, there can be no more of them manufactured for the duration of the war period.

Send us your order promptly upon our specific guarantee to refund cheerfully every penny if you are not more than satisfied. Use the order blank, indicating the color desired, and if you want a REAL treat, order the Editor's Favorite Recipes—344 of them that have been tested and retested in our kitchens. These recipes are on 3" x 5" cards, printed in sheets and ready to be cut and filed. Remember!!! We have only a few thousand boxes!!! Order promptly!!!

THE AMERICAN HOME
251 Fourth Ave., New York, N. Y.

I enclose $____________. Please send me at once all the items I have checked.

☐ Menu Maker White ........................................ $1.50
☐ " " Yellow .................................................. 1.50
☐ " " Blue .................................................... 1.50
☐ " " Green ................................................... 1.50
☐ " " Red ...................................................... 1.50
☐ 100 Extra Diaphane envelopes ................... 1.00
☐ 344 Editor's Favorite Recipes ...................... .50

Name ............................................................
Street .................................................................. State .....................................

The MENU MAKER is finished in five brilliant standard kitchen colors—WHITE, YELLOW, BLUE, GREEN AND RED—that will exactly match or harmonize with your kitchen decoration, will add a note of beauty to your kitchen, and bring a convenience and orderliness to your cooking routine that you never dreamed possible.

Add 25¢ to price of each Menu Maker if west of Mississippi or U. S. Possessions.

Sorry, cannot send to Canada.
Found! A cool, sparkling, ready-to-eat meat that's a Big Vitamin B Bargain!

Celebrate the Fourth with Armour's Treet—America's tastier meal-in-a-minute meat!
Big helpings of meat's health values in every tin!

Treet's so rich in food values! Made only of juicy shoulder pork and tender ham—Treet is all pork—the richest of all meats in Vitamin B—rich in other B Vitamins, too! It's a fine source of food energy—provides phosphorus and high-quality complete proteins.

Treet is grand for holding your budget in line and keeping your family happy. Just wait till you see their faces when they taste Treet. Lady, it's scrumptious! So deliciously different its processing secret is patented! Get Treet today!

Armour's Treet

Treat yourself to a kitchen holiday over the 4th! Treet's ready-to-eat...just open a can and dinner's ready!

Treat your family to sumptuous Treet—the deliciously different meat. Blended from juicy pork shoulder and tender ham!

Treat your pocketbook, too! 4 Big servings of solid, nourishing meat in every tin. No bone, no waste!