Did you ever have to put a net across your bathtub — and share it with a crocodile? Sometimes, according to this medical corps captain, you have to do that for a bath — in the South Pacific Islands. Since "crock" have finicky palates, with a marked partiality for legs, the kids put two nets across a stream and weight them down. Thereafter the "crock" are on the outside — looking in!

You might not enjoy the bathing facilities of our boys in the service, but you'd heartily approve of their towels. For in many of their service packs are those same husky, durable Cannons you're so proud to use in your own home. . . . You know how welcome a bath and a good towel are after a trying day. You can imagine how welcome to our men after long stints of marching or combat!

They need them more than we do. That's why there are fewer towels for us. That's why, too, it's important that we take good care of those we have.
These women of Chrysler Corporation are making parts of guns for tanks.

They have come from almost every walk of life, mostly without previous shop experience.

They have helped replace more than fourteen thousand Chrysler Corporation men who have joined the fighting services.

Some of them, in this department, are youngsters out of school. Others have grown-up sons of their own in the service.

All of them were trained for their jobs during the first weeks of their employment, before taking their regular places in the war-production program.

Woman’s natural skill of hand quickly adapts itself to the fashioning of gun parts by machine and to their assembly into finished products ready for action on the world’s battle fronts.

More than 20,000 women are regularly employed in war-production by Chrysler Corporation in its many plants and on a variety of machining and assembly operations.

Chrysler Corporation plants have new enlistments in this women’s war-production army every day.
When the Cat's Away

ELVINA PETRIE

The mice will play—but will they get into mischief, too? That was always my greatest concern when I had to leave my three children, Sally six, Burt nine, and Harry eleven, alone for the afternoon. The problem of keeping them amused and occupied by remote control was not an easy one to solve. In planning a program for the children I had to make it simple and interesting. Knowing the likes and dislikes of each child, I tried to include the games and toys that would appeal individually as well as collectively, in the afternoon’s merriment. However, I was very careful not to favor one child’s preference and disregard the others. The difference in their ages complicated the situation—but I counted on the children’s pleasure in playing together to counteract that. Since Harry was the oldest he was naturally in charge of the day’s activities. I knew that he would not lord it over the other children and that both Sally and Burt looked to him for leadership.

Their favorite pastime was a treasure hunt which I carefully planned for them. Their first place to look was always under their individual pillows where each child would find a slip of paper. On this slip would be written the next place to look. Perhaps it would be under the cloth on the kitchen table, on Dad’s dresser, or in my top drawer. There was always a different place for each child to look. There are innumerable spots in a home where a slip of paper can be tucked away in a safe and accessible place. They always insisted upon having one “mystery” slip apiece which might read, “Under something red.” The sunroom had many red pillows and in their play room there were books and toys of this color. Once I wrote, “In one of your pockets.” Again, “Where Kittie loves to hide,” and another time, “Snow White has your slip” for them. Their first place to look was always under their individual pillows.

I usually left six slips for each of them, the last one designating where the treasure was hidden. Perhaps this would be a game that all three could play, sugar candies to be divided by the finder, or a new book to be read aloud by Harry. More often they were individual gifts. Perhaps a new dress for Sally’s doll, picture outlines and crayons for Burt, and a jig-saw puzzle for Harry. It was understood that Harry was to keep the others’. The difference in their ages complicated the situation—but I counted on the children’s pleasure in playing together to counteract that. Since Harry was the oldest he was naturally in charge of the day’s activities. I knew that he would not lord over the other children and that both Sally and Burt looked to him for leadership.

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War bites hard into family life. Conditions change overnight . . . and every home is affected. You see the results every day.

At railroad stations all over the country, you see the unsung heroes of the war . . . young wives of men in service . . . brave, inspired, determined. You see them on the march . . . back to live with their parents . . . back to their old jobs . . . some, to take up new important work in vital war industries.

Men are changing their occupations. Families are moving. Homes are being leased for the duration . . . apartments are being sublet.

Changing times call for changing plans . . . particularly for the protection of your home, your family, your income, and your savings.

With living conditions changing so rapidly and so completely, it is more than possible that the insurance you now have on your home is outdated, wasteful or inadequate. And it is too much of a risk to let it go without giving it serious thought.

Now, before it is too late, get in touch with The Employers' Group Man . . . The Man with the Plan. Let him make a complete analysis of your present insurance policies. Let him give you, now, a handy compact book outlining the plan of protection you need.

It will cost you nothing for this analysis. Recommendations for better insurance protection are also free. The Man with the Plan is always ready, willing, and able to help protect the homes of good American families.
read Sally's directions for her, but she must do her own hunting. Books and toys that had been on the "put-away" list for awhile were left out for them on these occasions, and the three little folks who were used to playing contentedly together were able to fill up the balance of the hours before I came home.

When Harry was twelve he became ill, and it was necessary for me to take him to a different climate. A thoughtful niece appeared at the train bearing a box in which there were six parcels and on each was written the day and hour when it was to be opened. Three were marked 10:30 A.M. and three 2:30 P.M., on each successive day of the journey. In one parcel was a new book of boy's adventures, another was an envelope of jingles descriptive of funny, happy times the two had enjoyed together. There was a box of home made candy, "To be taken as directed by Mother." A jigsaw puzzle, some stamps for his collection and a booklet descriptive of the city to which we were going were in the other three packages. I had brought books and games with me, but these surprise gifts made our three-day journey less tiresome.

BUY MORE WAR BONDS!

HELEN J. HENNESSEY, our Guest Editor of the Month, graduated from the Yale University School of nursing, New Haven, Conn. She has been active in public health nursing for the past fourteen years—eleven years of which she specialized in the field of orthopedics in public health. She holds a Certificate in Physiotherapy from a course taken at the Hospital for Special Surgery a few years ago. At present she is working for a degree at Teachers College, Columbia University, in part of her time, and as a staff nurse of the Association for the Aid of Crippled Children, she is conducting an experimental program as orthopedic consultant for the Henry Street Visiting Nurse Service. • • • "And they lived happily ever after" might be the sequel to our lead story about JEANNIE DAVIDSON WILLIS's Tow Path House; for, two weeks after we visited her and photographed her home, she was married to Mr. George Weldon Willis on the charming terrace you see pictured on our cover. • • • ERIE M. MILLER, whose story you will find on page 28, writes about herself as follows: "I was born in Montana, attended the State University, member of Kappa Alpha Theta; married and have two children, a boy 15, and a girl 13. Aside from my interest in home, children and garden, I do some charity work, at present serving on the boards of the Community Chest, the Toy Loan, and last year president of the Junior Charity League which operates a dental clinic for children. Until this year I have also served on the P.T.A. board. I am vice chairman of the Volunteer Nurse's Aide committee." • • • LAURA LOVE DANIELS, pictured on page 29, the daughter of a navy officer, has gardened in Hong Kong, Australia, and Honolulu. She cuts her flowers and makes her own arrangements. When told that God makes the little seeds and plants grow, she regarded the precocious shoots with awe, and then remarked, "Don't you think God is smart!"

THE AMERICAN HOME, AUGUST, 1943
Look what you can do with

Armour Cold Cuts

15 ways to use Star cold cuts and sausages for low-point meat meals

Are scarcities taking all the fun out of cooking? Making kitchen time all work and worry? Just get acquainted with the many varieties of Armour's Star cold cuts and sausages—even with meat rationing there are over 75! Rich, baked meat loaves that taste like home made... zesty salami and Southern European type cervelats... smoked sausages that are favorites in Scandinavia! All are easy on your points!

Each "quick trick" features an Armour's Star Sausage or Loaf... nourishing, concentrated meats, that provide the greatest number of servings per pound. Some ideas are for hot main dishes which you can fix in a hurry. Some for cool, tempting meals, guaranteed to end hot days on a contented note.

There are even some meat-tricks so low in red stamp points, you can afford to entertain!

The tasty goodness of Armour's Star Sausages and Loaves is assured—for they're made fresh daily in Armour sausage kitchens through-out the country from the same fine meats you'd choose to use in your own kitchen.

Save these ideas developed in Armour's kitchens by food economists who know your problems... know best how to make the most of meat. Next month, watch for other timely Armour suggestions.

3 Summer Coolers

**Slim-Jim Salad:** Toss shredded lettuce, watercress and chopped green onions in salad bowl with French Dressing. Top with cooked asparagus and cooked Armour's Star Salami cut in thin strips. 3 to 4 oz. Star Salami serves 4-5.

**Veal Rolls:** Wrap thin slices of Star Veal Loaf around small bundles of cooked, chilled asparagus. Band with mayonnaise, mixed with chopped green pepper and pimiento. Serve on toasted buns. 1/4 lb. veal loaf makes 8 rolls. Serves 4.

**Cold Supper:** Slice Star Liver Sausage in thin slices. Remove casing. Arrange in circle around the edge of a chop plate. In center place whole tomatoes, hollowed of sweet pickle. Wrap thin slices of Star Veal Loaf around peppered loaves and Star Liver Sausage. The chicken. Low Point Luncheons extends the meat, so that 1 lb. each of Loaf and Liver Sausage makes 8 cups, serves 4 people.

**Low Point Luncheons**

**Bologna Cups:** Cut slices of Star Bologna 3/4 inch thick. Do not remove casing. Heat slices in frying pan until they cup. Fill with your favorite hot potato salad, 3/4 lb. of Star Bologna makes 8 cups, serves 4 people.

Hot Sausage Dinners

15-Min. Brailed Dinner: Place 1/2 inch slices of Armour's Star Old Fashioned Loaf on broiler rack. Under rack place cooked whole green or lima beans. Broil 3 minutes to side. Beans heat while meat browns. 1/4 to 1 lb. of Star Old Fashioned Loaf serves 4.


Liver Sausage and Onions: Brown sliced Armour's Star Liver Sausage in bacon drippings. Serve with fried onions or broiled tomatoes. 1/2 lb. sausage serves 4.

Sausage Potato Scallop: Prepare a casserole of scalloped potatoes. Add 1/4 lb. cubed Star Veal Loaf, Salami or Pickle and Pimiento Loaf.

When You Have Guests


**Creamed Eggs and Cervelat on Toast:** Quarter 4 hard cooked Cloverbloom Eggs. Cube 1/4 oz. of Star Cervelat. Add eggs and Cervelat to cream sauce, seasoned with Worcestershire Sauce. Heat without stirring for ten minutes. Serve on toast. Serves 4.

**Sausage Tray with Jellied Fruit Salad:** Prepare molds of lemon gelatin and fresh fruits. Unmold onto watercress with slices of cold chicken alternated with Star Peppered Loaf and Star Liver Sausage. The chicken extends the meat, so that 1/2 lb. each of Loaf and Liver Sausage serves 8.

**Bologna Rolls:** Spread thin slices of Armour's Star Bologna with cream cheese mixed with prepared horseradish. Roll up, chill until firm. Garnish with parsley.

Over 75 varieties in the Star family of Cold Cuts and Sausages

© Armour and Company

Armour and Company
Splendid ★ ★ ★ saving food!

SAVES TIME  SAVES WORK  SAVES FUEL

Those personality drawings appearing in This American Home from time to time are done by MILT GROTH, a native of Cleveland, Ohio. Milt has been drawing since he was "knee-high to a tadpole." A graduate of Western Reserve University, he did social work for two years. Came East in '34 in a Model A Ford with his wife Eleanor. Sold his first article to This American Home and then went on to book illustrations, cartoons, comic strips, advertising art, and two one man shows. Milt, Eleanor, and their lively four-year-old son Robby live in a cabin near Stormville, N. Y. On a wooded mountainside, Hob Nob Hill, they "pioneer," as both the cabin site and the garden had to be "hewn from the wilderness." • • • HELEN MCKEE is indeed well equipped to write about "Breezes for Blackouts," for the memorable day of December 7th, 1941, found her vacationing and writing in the Hawaiian Islands. Her brief comments are as follows: "Made myself useful that day taking care of evacuees from Hickam Field—getting bottles and food for babies, clothes for mothers who had left home in housecoats, and finding places for them all to stay. Later went to work in the Quartermaster's office at Tripler General Hospital because office help was desperately needed; and was soon "unfrozen" from that job to be Associate Editor and official feature writer for the Midpacific, the newly formed Hawaiian Department Army newspaper. Returned to the Mainland about a year ago." • • • "Rock-a­bye Baby" has become the theme song of an ambitious young lady named MARY PESKA. From Chicago, where she attended North Western University and the Univ. of Chicago, she studied radio script writing. However, the patter of little feet got her and she took a position with the Lullabye Furniture Corp., selling and writing about baby furniture. "I now feel that juvenile furniture is my forte," Mary wrote us. For those spare hours Mary tries out unusual recipes she has collected for a long while. Who knows, someday she may combine her hobby and vocation and open a juvenile tea room. • • • From the ridiculous to the sublime has been the start of LINDSAY FIELD, promising young artist. During the Chicago World's Fair (shortly after his graduation from Chaffey Junior College, Calif., and 2 years at the Chicago School of Dramatic Art) he played in a 14-minute one-act play, twenty-four shows daily for the magnificent stipend of fifteen dollars. Since then he has illustrated gardening books and spent three months in Europe doing research work. These last 6 years he has exhibited paintings in many states and taken prizes. Sold his first water color in Holland, over a cup of chocolate. Drawing and the stage are his first loves, while interior decorating runs a close second.

Whole grain nourishment. * Rice Krispies are so CRISP you'll hear them Snap! Crackle! Pop!

Thank goodness for Rice Krispies these busy days. Ready instantly... they save time, work, fuel and other foods.

And how grand to know that they're one of the types of food recommended for daily use by the new U. S. Wartime Nutrition Program. *Rice Krispies are restored to whole grain food values in thiamin (Vitamin B1), niacin and iron.

Serve these snap-crackle-pop tempters often with milk or cream to help make up for scarce protein foods and their vitamins. Delicious Rice Krispies are oven-popped, gently toasted, flavored according to an exclusive Kellogg recipe.

"Rice Krispies" is a trade mark (Reg. U. S. Pat. Off.) of Kellogg Company for its oven-popped rice.

Made by Kellogg's in Battle Creek

"Rice Krispies" are oven-popped, gently toasted, flavored with mild, delicate spices. They are a unique, fresh-tasting cereal. Serve your kids -- serve yourself. In a cup of milk or cream, without milk or cream, as an accompaniment to your main meal. Try them this way:

CRISP! NUTRITIOUS! DELICIOUS!

Copr. 1943 by Kellogg Company

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

The American Home, August, 1943
How much fruit your family will have next winter—or how little—is entirely up to you!

BUT REMEMBER, THERE ARE ONLY 3 WAYS TO GET IT.

You'll be able to buy some in cans, but only what your ration book allows.

So by all means remember, when you buy, to get as big a variety as possible. It's important to health and mealtime morale.

You'll find many Del Monte Fruits to choose from. And you know in advance, you can always depend on the goodness of every last one of them. Isn't that exactly what you want for your food points and food money?

You will be able to serve home-canned fruits—and the only limit is what you yourself put up this summer.

If we knew of any way to spare you this hot, exacting work, we'd certainly never ask you to do it.

But this is war—and this is war work you must share, if your family is to have enough fruit next winter. You haven't much time to lose. Next month just about finishes the canning season. So—better turn to!

And when the war is won, Del Monte will take over again, for good!

You can't afford to overlook this, either.

Now that you can buy to few canned fruits and vegetables, your canned food ration points are more important than money! You simply can't afford to risk spending them for a brand unless you're sure you'll like it. That's why it's sounder, smarter shopping than ever to get Del Monte.

Enlist now!
JOIN THIS DEL MONTE COOPERATIVE CONSERVATION PROGRAM
SAVE THE SURPLUS IN 1943

Keep this Canning Calendar handy!
Typical of the country as a whole. Ask your grocer to let you know when local fruits are most plentiful and reasonable.

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OF COURSE YOU CAN STILL GET MANY Del Monte Foods TAKING THE VARIETIES YOUR GROCER HAS—"FILL IN" WITH THE FOODS YOU GROW AND CAN AT HOME

CAUTION: Fruits, because of their acidic nature, are relatively easy to can at home. But all classes of non-acid foods, including most vegetables, require special care and special equipment for sterilization. Don't can any product unless you follow approved methods exactly. For official canning instructions, USDA Home Canning Bulletin No. 1762, send 10¢ to Sup't. of Documents, Washington, D.C. Or consult your State University or County Extension Service.
TOW PATH HOUSE RESUMES FOR A DAY ITS PRE-WAR ROLE—WARM HOSPITALITY AND GOOD FOOD FOR ALL
Above you see a photograph you've undoubtedly seen before—that of Mrs. Monae, head of our Reader's Decorating Inquiry Dept., and her onetime assistant, Jeannie Davidson. Immediately beside this photograph, you see Mrs. Monae and others of our editorial staff visiting ex-staff member Miss Davidson on her new location—Tow Path House, in New Hope, Pa., a famous ex-inn closed for the duration and doing wartime duty as the home of Miss Davidson, for her wartime job in a nearby airplane factory.

It's a far cry from interior decorating to an airplane assembly line, but perhaps no more difficult of adjustment than was this studio-into-home job! Originally built as an artist's studio, it later became a famous eating place and, with its cavernous ceiling and pine settles and paneling, was indeed a challenge to one who had only a few pieces of Victorian, and desired this, light colors and modern textured fabrics rather than the more obvious (and much easier!) fabrics and colors the room had been accustomed to. A gay plaid tablecloth over an old round dining table, rows of cotton fringe sewed on plain off-white draperies, double-duty couches, a perfectly silly black and white stripe tea kettle on top of the sharply (!) stove—all help to furnish and make a fresh and livable little house of it.

Our front cover is, of course, the terrace of her house. Down in this Pennsylvania Dutch country, red is a much loved color with their brick and stone-work, and a lovely color combination it is, too. A pink that is almost mauve, this brick red and a very dull blue are merely subdued reflections of the corals, blues, and lemon-yellow used inside. Nothing, except the fabrics, is new or was bought for this house and the fabrics, by the way, are all inexpensive Louisvile Textiles.

Our staff, ex or otherwise, continues to be our "family"—whether they have an adorable new little baby that will make a wondrous cover, as per Virginia Forsythe for our January cover; whether they write of good food and that's our reason for trekking out to visit them (you'll notice Lynn Given, our Fashion and Beauty Editor, is eating on this terrace and is also sitting in Herman Smith's parlor in this same issue waiting to eat there, too!), or because we frankly want to see how one who has written so many thousands of readers how to decorate their homes will do her own home. All is grist for our mill. It is our boast that we write as we live—that homemaking is our secret vice as well as our public profession—and it gives us great pleasure to present in this issue two of our own fold in their own homes. More will appear in coming issues.
HOME STUDY COURSE IN SHREWD BUYING

WHEN You Buy, Know

When the child has outgrown his crib he may be put into a youth bed, which is 69 inches in length. This will serve a number of years, depending on rate of growth. Where another child is expected, the first child may be transferred to a matching youth bed at about 2 or 2½ years, in view of the protecting safety rails which are regular standard equipment on all youth beds.

A FULL size 30 x 54 crib is known as the six year size, and can be used until the child is about 5 years old. One side can be lowered, obviating back bending and stooping while taking care of the baby. Yet the child cannot lower the side while he is inside the crib, thus insuring safety and peace of mind at all times. How jolly and how charming in their decoration these all are, too!

Collapsible playyard comes in natural finish. Starkline

Pluyard has patented floor support, extends four inches above floor. Holmquist Swanson

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A MONG the busiest places in the stores these days is that section devoted to juvenile furnishings. True enough, there are not as many styles and finishes offered today but, despite limitations, the mother of '43 can still buy the necessary furniture for her baby. Wise mothers know it is no longer practical to wait until after the baby's arrival to purchase juvenile furniture. Superstitions are forgotten and, if need be, mothers place their orders as far as six months in advance of the baby's birth. With store stocks depleted the dealer's request for advance ordering is no promotion stunt to sell more furniture, and the consumer must be fair and understanding in these days of restrictions and priorities.

A recent conference between members of the juvenile furniture industry and the WPB called for a considerable reduction in the number of patterns offered, the elimination of non-essential items, and a simplification of those patterns retained. If the gay and charming things shown here are not available (they were when this article was compiled), the mother-to-be will understand why, and realize that the world must be made a safe place for tiny crib occupants, too.

Nowadays nurseries are well planned and carefully studied from the standpoint of comfort, safety, influence on the child, practicality, and last but by no means least, the service the buyer will derive from his investment. Formerly, nursery equipment consisted mainly of a crib. Today, the wise parent realizes that a more complete nursery saves work and plays a vital part in the life of a modern.
WHEN the crib is discarded and replaced by a youth bed, the chifferobe and any other pieces purchased for the infant nursery can be retained as foundation pieces for the junior bedroom. Should the chifferobe be outgrown, 2 shelves of plywood or wallboard may be put into the wardrobe compartment providing storage space equivalent to that of three deep drawers.

Woodland Symphony, two-tone combination. Lullabye

In addition to the youth bed, some manufacturers offer a 72-inch bed known as a nursery bed. These are available in the same finish, style, and design as cribs, youth beds, and other pieces of the ensemble. They are frequently purchased at the same time the crib is bought, for occupancy by the child’s nurse during his infancy, and later for the child himself—a far-sighted selection.

Bath and dressing table. Storkline

Kantwet high chair pad

Special northern hardwood health spring. Lullabye

Adjustable tray, and foot rest. Lehman

Doo-Tee Infant Trainer has safety strap. “Duck” deflector. Carlson

Kantwet mattress pad

A small chifferobe encourages the growing child to hang up his clothing. Blanket drawers, a night stand and a small lamp are necessities, too. Each nursery item has been planned to keep abreast of the newest developments in child training. Decal decorations and appliqués beautify the furniture and teach the child colors, names of flowers, animals, and other objects.

Juvenile furniture must serve a child during his most boisterous years and must be durable. The beautiful grain of the wood or a high enamel finish should come secondary, and the strength and sturdiness of the wood should decide the purchase. A child’s rough treatment plus climatic change: work havoc with improperly veneered furniture. One brand of furniture is “keyed” to changes in weather to make it absolutely warp-proof. Also most finishes are non-poisonous.

Play pens are constructed of hard wood with patented floor supports and equipped with decorative beads to amuse the children. High chairs are made with wide-spread supports, making them non-tippable, trays with rounded corners for obvious sanitary reasons, adjustable footrests for rapid growth, and removable, washable pads.

The curtailment of the use of steel has brought the development of cribs and youth beds with wooden springs. For years leading pediatricians have advocated a firm, level, horizontal position for a child as conducive to straight spines, normal blood circulation, and a good posture in adolescence and adult life. Mattresses too, they claimed, should be firm and non-resilient. The present non-inner spring type therefore should provide the proper support for a young and growing child. The withdrawal of water-repellent mattresses is another blessing, since regular cloth ticking is less cold to touch.

Despite wars, shortages, curtailments, priorities, man’s ingenuity and careful, well-studied consideration for the child’s best interests will always provide a means of supplying the needs of the younger generation. Authorities in the field of child care and training maintain that a comfortable nursery has a wholesome effect on a child’s character. That health, comfort, sturdiness, and daintiness can be found in nursery furniture today is indeed a tribute to the Industry.
IT and resourcefulness made up a large part of the "project" when Mr. and Mrs. Loring Thorne, of Erie, Pennsylvania, were planning for Lora Lou, their young daughter, a room of her very own. The result would bring delight to the heart of any little girl. As a budget was practically non-existent in their cogitating, from every possible source old things were made to take the place of new with almost magical ingenuity.

A studio bed, which they had, fitted beautifully into an alcove formed by a projecting closet, with space enough at either end for shelves which Mr. Thorne built. Possible havoc to wallpaper supplied the motive for a back for the bed made from plywood, padded and upholstered. For the skirt of the bed covering, old curtains were ruffled with a heading of eyelet embroidery suggested by the vertical stripes in the quaint wallpaper. More of the same embroidery was used to hold back the curtains, and as an edging for the dressing table and stool, the skirts of these pieces having been made from some of the previously discarded curtain material. The stool for the dressing table was an inspiration. The grocery store yielded a round box, the lid of which, padded and covered with white leather, could be raised to reveal space for the young lady's hats in the lined interior.

But we were most entranced with the doily medallions which Mrs. Thorne had made of pictures taken from two identical books and applied to lace-paper doilies. They have the effect of an old-fashioned bouquet, and, confidentially, if we were a member of the very younger set, we would bless our good fortune to have them in our room.

Sketches by Isabelle Vaughan
Are You SAFE In Your Own Garden?

CONTRIBUTORS TO THIS ARTICLE:
D. F. MOYNIHAN, WINTHROP M. MURO

"THE children? Oh, they're quite safe. I've told them never to go outside the yard."
That reassuring theory is sound enough if you are thinking of their being hit by an automobile or train, falling into the river or suffering other major accidents. But it ignores—
as all too many of us do—the potential hazards of our own yards and gardens; hazards that menace not only the children who play there, but also the adults responsible for the conditions there. Probably we echo and applaud the pleas of the National Safety Council, the government and various public and private agencies for fewer preventable accidents on the highways, less waste of manpower and womanpower in industry, more attention to health and nutrition principles and precautions. But meanwhile, in our home surroundings, we overlook, neglect or condone domestic dangers that may rival the rattlesnake in deadliness. We are repeatedly warned (and horrified by tales of sad experiences) against loose rugs on slippery floors, against steep, unlighted cellar stairs, toys carelessly left against loose rugs on slippery floors, against the losers at lawn games clear up and put away all equipment—wickets, targets, rackets, and the like at quitting time. (They'll last longer, too.)

There are other potential hazards that may be as all too many of us do—the potential hazards of our own yards and gardens; hazards that menace not only the children who play there, but also the adults responsible for the conditions there. Probably we echo and applaud the pleas of the National Safety Council, the government and various public and private agencies for fewer preventable accidents on the highways, less waste of manpower and womanpower in industry, more attention to health and nutrition principles and precautions. But meanwhile, in our home surroundings, we overlook, neglect or condone domestic dangers that may rival the rattlesnake in deadliness. We are repeatedly warned (and horrified by tales of sad experiences) against loose rugs on slippery floors, against steep, unlighted cellar stairs, toys carelessly left against loose rugs on slippery floors, against the losers at lawn games clear up and put away all equipment—wickets, targets, rackets, and the like at quitting time. (They'll last longer, too.)

A broken—then neglected—corner of a concrete or flagstone walk might cause a tumble, a doctor's bill, perhaps a costly damage suit.

Don't leave low limbs on trees, or clotheslines, or horizontal bars where they might strike the throat of a person running across the yard in the dark. Don't leave a hose sprawled about after use. It may trip someone; sunlight injures its useful life, and hot water from a sun-baked hose can kill plants.

Croquet wickets left out at night are very likely to catch unwary feet running over the lawn after dark on summer eves.

Keep a pair of stout gloves handy for pruning and working among roses and all thorny shrubs and vines.

Provide a special, tight cupboard or closet (with lock) for all spray materials—and keep them there, with the poisons unmistakably labeled. Have special vessels for preparing spray mixtures; or if you must use those that may be needed elsewhere, wash them at once.

When wire or pointed wooden plant stakes are used, their unnotched sharp tops may injure, even destroy, an eye. Better bend wire into loops, fit stake points with blunt knobs or buttons.

Use poison sprays and dusts as little as possible, and never on vegetables and fruits that will be eaten raw. Don't neglect even minor wounds if made by objects contaminated by soil or manure; consult a doctor for major hurts. Don't overdo or try to lift excessive loads, or get badly sunburned.

Where are your sharp-edged tools when not in use? Thrown down, points up...

DON'T leave sharp-bladed tools on the ground. Hang'em up.

DON'T trust a ladder that is too short, fragile, or insecurely set top and bottom.

DO use a block (if needed on sloping ground) that is big, solid, firmly set.

THorny shrubs, hedges, and vines planted too close to paths, steps, doorways and allowed to grow across them, often cause painful and possibly serious scratches—not to mention rents in garments and, oh! of all things, ruined hostelry.
We, too, have always admired the beauty in old things. In our youth as a nation this mellowness that only age can bring was not part of our makeup. We were eager, hardy and green. At times we envied other lands their maturity. The seven seas were sailed in eager search for culture—we brought back mementos of every sort, "antiques" of every nature from furniture to paneled rooms. In some cases complete houses were added to the collection. We must have that "old" look at whatever cost.—Top prices were paid eagerly.

For a time these pseudo chateaux, these foreign villas satisfied the yearning for background. We were content among our borrowed ancestors. But not for too long, thank goodness. Soon our eyes began to open. We found that we, too, as a nation
In our post-war world, let's not neglect our old houses, so rich in tradition, so symbolic of our country's home-loving past.

had matured. We had a culture unto ourselves. There was charm and beauty in our old homes. However, in many cases there was neglect, too. Many of our revolutionary houses had fallen to rack and ruin; other later homes were in sad need of repair. We realized that deep down inside their battered exteriors lay the spirit upon which our nation was founded. These homes just had to live again.

Soon, by constant observation, we began to appreciate the worth in old houses around us. No decay was too deep to cover the hidden beauty of a roof line; no number of paint coats could completely obliterate the ancient timber spans of a colonial living room. Each sway-back house, each decrepit barn became an architectural inspiration. Each dwelling became a source of hidden treasure. What paneling might lay behind the grimy paint on its cracked walls! Surely a cavernous fireplace lay buried inside each walled up chimney! Few escaped the appeal.

It was this newly acquired seventh sense that enabled Mrs. Langdon Geer to fathom the possibilities lying hidden beneath the battered, beaten hulk of a farmhouse along a New Jersey country lane. For three years she had been searching for just the right house. The prize she sought must answer three requirements: it must be small, have a huge fireplace and, above all, there must be hand-hewn beams. Instinctively she knew that her quest was over.

The house was built in 1763 and every effort exerted to keep its original character. A new roof was the first chore; then clapboards were fixed and small square windows built in with old-fashioned solid green shutters. The exterior walls were painted white. Oak

was seven feet wide! And to top it all, hidden beneath the old grimy ceiling plaster were tremendous oak beams! Here she knew was journey's end.

The house was built in 1763 and every effort exerted to keep its original character. A new roof was the first chore; then clapboards were fixed and small square windows built in with old-fashioned solid green shutters. The exterior walls were painted white. Oak

Methyl Green
Altered farmhouse of
MRS. LANGDON GEER
Red Bank, New Jersey
Within these old homes
our nation's history was made

—Let's keep them alive as an inspiration
to the brave new world which we'll rebuild after this war

beams were uncovered and left just as found. A new staircase replaced the old precipitous one and new floors were laid on the lower floor. An addition to the house took care of a maid's room and bath, plus a modern kitchen. Another bath was added to the main house, modern equipment was run by electricity, including hot water heater, ice box, pump, and small heater. Then, by adding several coats of paint and wallpaper to the interior, the house was ready for occupancy.

Let's now travel a little farther South to Radnor Township, Pennsylvania, where we can study the transformation made in a seventeenth century house by Miss Emily Exley. Built originally by a Welsh colonist, its claim to favorable regard lay almost wholly in log walls with plastered chinks, massive chimneys and a site on a sunny glen of the Welsh Barony. Its interior recommendation consisted of engaging fireplaces only. As the plan shows, a bedroom, living room and kitchen were all it could boast. Now study well the altered plan. The space occupied by the bedroom and living room has become one large sunny living space with bay window to gather additional sunshine. When the workmen tried to saw through the logs to provide this window opening, they found them hard as iron. The erstwhile kitchen became a hall and the stairway was moved into it. A dining room with adjacent kitchen and pantry were major additions. Another radical change was the long enclosed, stone porch with bedrooms above. Miss Exley was her own architect and strove to keep the new work completely in harmony with the old. Structural whimsies and irregularities have all been left the same.

Back in Westport, Connecticut, we see the wonders accomplished even on a group of old
Pleasant outdoor dining loggia in old barn

Homes will have walls of sunshine, predicts F. C. ANDERSON, President The Anderson Corporation

How would you like a "built-in" view for your future home—a living picture that frames the changing seasons, that adds the beauty of the outdoors to the comforts of the indoors? Windows will give you this—and more. Like so many other functional parts of a home, windows have come a long way since the days when they were chiefly slits in a wall, used as a means of shooting one's enemies. In tomorrow's home, windows will be more than ever things of beauty. Windows will give you walls of sunshine, walls that live, that reflect nature's changing moods, behind the protection of great insulated areas of built-in double glass. As a manufactured product, built by modern production-line methods, precision-built window units will do much to add individuality, personality, and comfort to your home of tomorrow.

You, Mr. Home Owner, will design America's new homes, says H. B. HIGGINS, Executive Vice-President Pittsburgh Plate Glass Company

"After the war, is there going to be an all-glass house?" Frankly we don't think so. Unquestionably glass will be more widely used. Home designs are changing. The day of the city house—having small, dark windows—has passed. Houses are opening up. Employment of large glass areas in exterior walls for light and visual increasing. Glass block has already made a place for itself in residential construction. Excellent insulating and fireproof products; double-glazed window units eliminate heat loss. The decorative importance of mirrors becomes more and more evident. In the future, even the man who buys his home from a real estate developer or must build from stock plans will enjoy the advantages of these new products. The controlling factor in home design is the buyer himself... he is the one who will finally decide what kind of home future America will live in.

From three old barns, a charming house was evolved—reminiscent of another era yet fitting perfectly into today's way of living.
EFFICIENCY IS
—it can be built

BEING PART II. ON HOW TO MAKE K. P.
PLEASANT AND EASY

No early morning "scenes" like this in the Spokane kitchen of Lucy Bridges Wilson!

The cult of American business efficiency is moving into the American home! A woman confronted by rationing problems . . . Red Cross classes . . . home sewing and salvaging . . . defense projects and community problems . . . these piled on top of her normal household routine—family health and family happiness—require that she squeeze every drop of efficiency that can be wrung out of her house. The kitchen, where so many woman-hours are used, must be so planned and rearranged that it will save time and energy for all these extra-curricular duties. Last month we showed 18 ways of eating comfortably and pleasurably in the kitchen—thus enabling one to shut off the dining room at least for the summer months. This month we show you how you may build in efficiency in even the most ill-planned kitchen, how to have efficiency at low cost even in a rented house where elaborate built-ins would be unwise. Read carefully, look
GOOD ORGANIZATION
into ANY kitchen!

From Pennsylvania Gladys Seymour Hellewell sent us this streamlined idea for old space-wasting cabinet closely—before you decide your kitchen must go its inefficient way "because it's wartime." Now, if ever, dear lady, you need an efficient workshop!

We shall begin our success stories with Mrs. Wilson's project—the story of a dark kitchen, a 10' x 10' screened-in porch and a breakfast nook that got together and became as delightful a woman's workshop as you'll ever see.

"When we decided to tear out the bleak north wall and invite the porch to become a proper member of the house, my life was filled with a bar of sunshine—my sewing bar!" says Mrs. Wilson. "My kitchen was darkened by a small screened-in porch. The breakfast nook, where I did much of my sewing, seemed a cubbyhole. There were two blank walls, the porch discouraged any view. The results of the porch-kitchen union were threefold—first, plenty of sunshine and a view of birds disporting themselves, the beauty of our apple tree in wondrous bloom, seen for the first time really; second, an ironing board near my sewing, handy for pressing as I sew and in many cases saving basting by pressing instead; third, and not least, a sewing-bar combination! See all the drawers? One for newly ironed garments that need mending; one for Red Cross knitting; bottom drawers for cotton, silk, and woolen patches; one for just-as-soon-as-I-can-get-to-it sewing; one for patterns—well, eleven of them, good and roomy and wonderful. And a desk, too, in this wondrous sewing bar, with space for a portable typewriter, pigeon holes for efficiency, and a telephone at hand whether we are eating or I am sewing. A neighbor raised the question as to whether it would be warm enough since it was originally a porch. We insulated the walls and ceiling, put insulating laths under the floor, put on storm windows and last winter in sub-zero weather entertained our guests in the kitchen and at our sewing bar. A brighter, more sociable and more comfortable spot exists in no home!"

The law of gravity, applied to her old style kitchen cabinet, was a never-ending source of irritation to Mrs. John J. Hellewell, regardless of what Isaac Newton thought about it! "Whenever I wanted a pot or pan from its cavernous interior it had perversely worked itself to the bottom of the pile so that by the time the needed utensil was finally excavated exasperation and time lost were added ingredients in all my cooking concoctions. Till one day! Irritation reached a new high. Came action—and at almost no expense evolved the streamlined cabinet you see here—yours to copy and have if you too can scrape up a little scrap lumber, a handy man, and 15..."
The Yeastings bring Pennsylvania Dutch atmosphere to their Ohio kitchen. The Thomases, of Washington, are proud of their cabinets, efficient yet cheerful as the proverbial bluebird.

Mrs. J. E. Penland gave her kitchen a face lifting, a reducing diet, and has instead of a ballroom-size kitchen, with miles of walking per day, a small, compact, and modern kitchen AND a compact, modern spare bedroom! In other words, an 8'x12' kitchen and a 14'x12' bedroom that has rented for $15 a month since the day she finished it, and all for the remodelling cost of $104! Half a breakfast room made a large closet, and the addition of one window was all that was needed for the bedroom. An old French door and cabinets made from six old glass transoms was all that was needed for the kitchen, since a new gas range and water heater had already been purchased. Black and cream scheme, Mexican motifs in red, green, and orange make this kitchen not only colorful but truly efficient as well.

The “before” picture on lower page 21 may look incredible, but it shows the only kitchen Mr. Tillott had for some time after buying his hundred-year-old house. The “after” photograph, immediately above it, shows what he finally achieved. Wide boards stained a dark, rich walnut, walls in a grayed Adam green contrast nicely with white trim and ceiling and yet combine effectively modern kitchen efficiency with century-old atmosphere.

Black hardware and wallboard on the long and useful counter and bright, gay chintz conceal the best of modern laundry and kitchen equipment, just as the valance boards conceal the most up-to-date lighting.

What’s that you said, little slave of tradition? That your dream kitchen, like Mr. Tillott’s, will be no shiny white and chrome affair. You will enjoy and profit then, from this second “period” kitchen—a quaint Pennsylvania-Dutch kitchen in Jean Yeasting’s Oxford, Ohio, home. It has a pleasant livability, but is every bit as compact and efficient as any modern one. This kitchen was completely transformed by its owner at a cost of $20!

Pine paneling contrasts with the blue floor and ceiling. The roughness of the bricks modifies the sleekness of stove and sink. Pine, porcelain,
plaster, linoleum, brick and linen are combined into an interesting pattern of textures. The stove took on a convincing Pennsylvania-Dutch appearance when the legs were removed and was set on a foundation of second-hand bricks that cost less than a dollar. The pine paneling was done by the owner, and the wood for it cost about eighteen dollars. Pipes of the old sink were concealed by means of the cupboard beneath it. An old pump was removed, the light beneath the bottom shelf above the sink replaced an old hanging bulb. A simple flower design was painted on either side of the shelves and on the center of the top molding the family monogram appears. The flower design was repeated around the electric clock and symbols were painted on the cupboard doors to illustrate what is to be found inside. The spaces over the entrance-ways were utilized by means of little shelves which neatly fit over the door frames. At the other end of the kitchen an old cabinet—the long, stringy kind—was transformed by nailing strips of wallboard onto each of the doors and drawers, the edges finished by a narrow molding. A line of hand-painted vegetables marching haphazardly up and down lends color to the cabinet.

The kitchen in their rented house was poorly arranged and spoiled by an old-fashioned low sink, thirty inches from the floor, which in years past was regulation height. "Having a new stove, refrigerator, linoleum, and newly painted walls and woodwork, but no place for a kitchen table, all we needed for a modern kitchen was a sink-table combination which my husband set about to design. We discussed our plan with our landlord, who asked for an estimate of cost of materials, my husband offering his time and work. Upon presenting our estimate of $40 we got the 'go-ahead' signal. The clang of the hammer could be heard from the basement for many evenings to follow. When the time came to move the old sink away, to extend pipes and make connections, no plumber was available, so, with myself as helper, we tackled the job, which proved to be twelve hours long, but ended satisfactorily. The top of the combination (40"x44") is covered with the same patterned linoleum as the floor and cupboard, the edges finished with bands of chromium. There is good drawer and door space with towel rack on inside of door under sink; a garbage can carrier on the other door, and toe-space under the doors.

As I work at my sink each day, now, instead of building in the conventional breakfast nook, this family made use of an old settle which runs along the length of the wall beneath the window. In front of it was placed an old turn-top table, covered with a red checked linen cloth, and curtains at windows are of same material. With $40 in cash and the labors of a mechanically minded husband, Elda E. Bartlett now has a kitchen of which she is very proud.

Good planning is imperative. Study well these two excellent floor plans before you rearrange or remodel. Note that both make provision for eating in the kitchen. Courtesy, Crane Company
Chicago, and goes on to tell and show us their clever way of using slats of translucent white glass to give the effect of Venetian blinds—giving, as you see below, light with privacy where needed, a gay frame for the silver poplar view!

Let's see, now. We've seen kitchens from out in Spokane, Wash.; Waycross, Georgia; from Pennsylvania, Schenectady, N. Y., Chicago, and from Ohio. They've been "problem children" in every case, not just brand new kitchens in brand new houses. They do sort of prove our point conclusively that efficiency can be built into ANY kitchen, don't they? Yet we shall not rest our case until we've given you more convincing examples that no kitchen need be sentenced "hopeless." Let's go up to Stevensville, Montana, and look at some pretty smart ideas a reader of ours worked out for her kitchen—Mrs. Norris Nichols, to be exact. You may get a helpful suggestion or two.

Mrs. Nichols started with an old kitchen 16 feet square and an areaway 5'x8'. Naturally her first diagnosis was much like Mrs. Penland's—a drastic reducing diet was needed. The space taken away from the kitchen was used for breakfast nook, utility room and laundry. We would have needed almost an entire issue just to publish all of Mrs. Nichols' clever arrangements, and so we had to content ourselves with showing you just a half dozen of her ideas which seemed to us adaptable to any kitchen, anywhere.

"The most neglected space in the kitchen can be the handiest one for the housewife—if she has a handy husband!" says Romaine Kucche of Pontiac, Mich. "First of all, there is that chore boy and that cleanser. If you keep them under the sink, you have to bend almost double each time you want to

LEAH K. RUSSELL gets Chicago view and privacy!

with full view of Lake Superior, one block away, out of the south window, I am constantly thankful for that view, instead of looking up at a blank wall as before!" Mr. Bartlett's finished product and Mrs. Bartlett's joy, you'll see here on this page.

"Our kitchen, like that of so many small apartments, is a tiny place and the treatment of the three windows presented quite a problem. I had wanted gingham curtains, but realized bold plaid would be too overpowering in such a small space, besides one window looks out on a magnificent silver poplar. As little curtaining as possible seemed to be the desirable thing for this window, but the other windows, one on the kitchen door and one over the icebox, overlook the uninspiring back porch, apartment stairway, and my neighbor's door and window so that I wanted all possible privacy in that direction. My husband went into action." So writes Mrs. Leah K. Russell from Chicago, and goes on to tell and show us their clever way of using slats of translucent white glass to give the effect of Venetian blinds—giving, as you see below, light with privacy where needed, a gay frame for the silver poplar view!

Sliding shelves for platters and large plates, sliding shelves for "best" dishes. Hollowed out drawer-like shelves for better visibility. "Bullet" for cookie jar and convenient wood bin

“No drawer space?” asks ETHEL MCALL HEAD. "Buy cretonne shoe bag, separate into sections and behold food chopper, strainers, mixing spoons, et cetera ready to be grabbed up. Much better anyhow than sticky fingers groping blindly in a drawer!"
reach them. On the window sill, drainboard or counter they are unsightly for you and your neighbor. A small shelf, about six inches deep by ten or twelve inches wide can easily be secured to the side wall of your under-the-sink space with a shelf bracket. Place it as high as you can to eliminate stooping. A half-inch edging on the back and side will prevent their slipping off.

Now, if you had a place to keep those newspapers and paper sacks—an eyesore and a nuisance wherever you put them! You have tried the broom closet, but that is already overcrowded; they are not pretty on the top of the refrigerator. The most convenient place would be in a bin under the sink! The bin is easily removable and you can keep your under-the-sink space just as clean as ever. If you have more papers than this size bin will hold, give them to the salvage collection.

“Another look around the kitchen reveals that tea kettle on the range. It may look ‘natural’ perched up there but once it is removed, you will admit the room looks neater. Try it under the sink next to your bin! No danger of scorching the shelf or floor if a plain asbestos pad is placed beneath the ‘P’ trap for it. Useful place, under the sink, isn’t it?”

If your kitchen view is nothing to frame, wallpaper borders or cut outs and double sash curtains will do the trick

This is where and how Mrs. W. Travis Hall, of Arlington, Virginia, keeps her American Home Menu Maker

MONTANA "ASSEMBLY LINE" BY MRS. NORRIS NICHOLS

At right, proof that efficiency can be completely charming!

Work board centrally located within easy reach, Bins stay firm at any angle. Divided vegetable compartment can be filled from cellar

—OR, AS WE SAID BEFORE, EFFICIENCY CAN BE BUILT

INTO ANY KITCHEN, MAYAM!

25
There's a GREAT DAY COMING!

L E T ’ S be sensible about this—air raid warnings come just as regularly in summer as in winter. Imagine trying to play bridge in a room blacked out tight enough to keep the warm from your door, with every window closed. Perhaps you think peaceful blacked out evenings are just what you need—a chance to think thoughts without any outside disturbances. Well, without a breath of fresh air you'll think thoughts all right—but I'll wager they won't be the right kind of thoughts.

So why not prepare for this possibility. We in Honolulu did. First of all we learned that the human body really needs air and lots of it! Back in the 1890’s, Simon Lake—THE Simon Lake who developed the submarine—discovered that fifteen cubic feet of air would sustain one man for one hour. He used that figure as the basis for submarine construction. The Office of Civilian Defense allows a bit more air in the figures recently released, fifty cubic feet per person for a three-hour stretch. However, remember these figures are a minimum for sustaining life and they are not burned.

Delco Appliance salutes the scientists whose electronic applications promise so much for future home life. Our own use of electronics is now confined to war production, because "Victory Is Our Business"... but with peace, it will help us build new and finer Delco Appliances for your home.


Delco APPLIANCE
ROCHESTER, N. Y.
DIVISION of GENERAL MOTORS

There's a GREAT DAY COMING!

ELECTRONIC COOKING will do in minutes what now takes hours

Imagine putting your roast in the oven as you sit down to dinner...and finding it ready to serve by the time you've finished your soup! Yet scientists predict such speed, economy and convenience are only a few of the many benefits electronic cooking can bring to post-war homes.

Because this method generates heat from the inside at the same rate as from the outside, food can be cooked through with no danger of burning, no wasteful shrinkage, no loss of valuable juices. Weight and thickness make no difference, either...100 lbs. can be cooked as fast as 1 lb.

And since the heat is concentrated in the food, utensils stay comparatively cool—hands are not burned.

Delco Appliance salutes the scientists whose electronic applications promise so much for future home life. Our own use of electronics is now confined to war production, because "Victory Is Our Business"... but with peace, it will help us build new and finer Delco Appliances for your home.


DELCO APPLIANCE
ROCHESTER, N. Y.
DIVISION of GENERAL MOTORS

There's a GREAT DAY COMING!

HELEN McKEE

An easy-to-make baffle ventilator using orange crate wood or cardboard, finished with black paint

Removable fan ventilator is valuable in creating air movement when a natural breeze is not available

William Makuaha, of Hawaii, shows his home made ventilator, which is a series of inverted "V's" painted black inside

DELCO APPLIANCE
ROCHESTER, N. Y.
DIVISION of GENERAL MOTORS

There's a GREAT DAY COMING!
Why do they call Kem-Tone the miracle wall finish?

Look at these 8 Big Reasons!

1. ONE COAT COVERS most wallpapers, painted walls and ceilings, wallboard, basement walls.
2. APPLIES LIKE MAGIC—with a wide brush or with the new Kem-Tone Roller-Koater.
3. DRIES IN ONE HOUR . . . room furnishings may be replaced as soon as Kem-Tone dries.
4. MIXES WITH WATER . . . one gallon makes a gallon and a half.
5. NO UNPLEASANT PAINT ODOR. Kem-Tone is chemically different from ordinary paints.
6. WASHES EASILY. Just use ordinary wall cleaners to keep Kem-Tone spotlessly clean.
7. EASY TO REMOVE FROM HANDS and brushes. Just wash them with plain soap and water!
8. ONE GALLON DOES A ROOM . . . covers the walls and ceilings of an average sized room (14 x 12 x 8 feet).

ONE GALLON ($2.98) DOES AN AVERAGE ROOM!

ROLL IT ON!
Apply Kem-Tone with a wide brush or with the new Kem-Tone Roller-Koater which rolls Kem-Tone over your walls quickly, easily, smoothly.

TRIM IT!
Use the smart, new Kem-Tone border trim. Glued, ready-to-apply. In a variety of color-fast patterns. Washable.

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AS LOW AS 15¢ A ROLL

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Cleveland, Ohio

GET Kem-Tone AT YOUR NEAREST HARDWARE, PAINT, LUMBER OR DEPARTMENT STORE!
Their Own Show!

Their Own Flowers!

A garden of their own and a chance to compete with their playmates in their own flower show. There is a formula guaranteed to hold the interest of many a youngster at home for the duration. You can’t expect them to appreciate your beautifully planned, carefully tended beds, your rare and delicate novelties. Incipient sparks of interest are too often snuffed out by, "Yes, they’re pretty, but don’t touch them." Or, "You mustn’t play so close to the flowers. I’m afraid you’ll step on them."

But give the littlest girl a spot all her own, where she can plant, weed, water, watch, admire, and love—and love it she will, be it no more than a window box. And as she treasures her little plants, she will come to admire and respect yours, to understand your concern for them, to gain a new and invaluable consideration for all plants—and property generally—everywhere. Don’t be surprised if she ignores exotic orchids, lordly roses, giant dahlias while she watches over each bud on her zinnias or the morning glory climbing along.

Contributors to this article

MARIE GRAY DANIEL
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MRS. BILLIE D. GLASSCOCK
SUSAN JONES MEDLOCK

The American Home, August, 1943
her window sill. It isn't size or glamor that matters, but the fact that the flowers are hers. Later the thrill of gathering and arranging them in a vase of her own choosing, and putting them on the table for the family to enjoy or giving them to some particular friend will be sheer delight. And, as she grows older there can come the excitement of friendly competition.

For ten years a California community held amateur spring flower shows with one class for children. This became so crowded that finally, with the cooperation of the school heads, it was decided to stage an all-children's show at the school during National Education Week, preceded by simple lectures on arranging and showing. Ten days before the event, a simple schedule of classes for three groups, each of three grades—kindergarten, first and second, and so on—was distributed. In addition to elementary color classes for common garden flowers it included others for weeds, grasses and wild flowers, for arrangements based on nursery rhymes and for novelty vegetable groups too. Each room gave ribbon prizes, then entered a grand or sweepstakes entry against all the other rooms for flower bowl prizes donated by parents and the local garden club. The first show was so successful that since then the children have been restricted to not more than three entries each. And subsequent shows have been kept open until 9 P.M. so they could be visited by enthusiastic parents and friends.

### FUN WITH GERANIUMS

One packet of mixed geranium seeds gave our family such pleasure this year that we are looking forward to an encore next spring. With a little supervision my two small sons sowed the seed in a shallow box of garden soil slightly enriched with plant food, kept them watered (perhaps too well!) and, after watching anxiously for signs of life, shouted joyfully over their toy telephones, “Mother! The gerani-muns are stickily their little heads out!” A few days later when a few of the seedlings withered, the dismayed report was that, “the littlest gerani-muns are melting!” Those that survived were transplanted into tin cans brightened with crepe paper; grouped in the kitchen and dinette windows they gave us weeks of pleasure and beauty. And even if the blooms were not perfect specimens, the thrill of helping and watching them grow made them more precious than any florist’s plant. —Mrs. Billie D. Glasscock

You Are The WONS* With a Big Job To Do!

The WONS*, in their kitchen aprons, are keeping step with all the other women in uniform who are serving the Nation at war. Ever since the Pilgrim Mothers landed at Plymouth Rock, this simple, unsung uniform has been the symbol of one of women’s vital services to the Nation—feeding the family.

Never has this service been more important and difficult than now, since rationing and food shortages are creating problems which the WONS* are meeting valiantly.

And in the days to come, along with this new efficiency in planning proper foods, you are the WONS* who will logically demand more efficient kitchens—the kind of efficiency that Youngstown Planned Kitchens can give.

Youngstown Planned Kitchens will be at your service.

*Women’s Own Nutrition Service supplies the health-giving food that keeps the Nation strong.

It’s our WAR—let’s fight it Now! Buy WAR BONDS and STAMPS

Youngstown
PRESSED STEEL DIVISION

MULLINS MANUFACTURING CORP.
WARREN, OHIO
LONG ago, the Russian American Fur Company, seeking to
discourage settlers who might interfere with its trade,
tried to create the impression that all Alaska was an uninhabitable place of perpetual ice and snow. That unfair, unjustified illusion has persisted, but we hope a story of a few of Alaska's summer homes will help to dispel it. Twelve miles out of Juneau, the thirty-mile-long Glacier Highway cuts across the edge of the great Tongass National Forest. Along it and its branches the United States Forest Service has designated areas that may be acquired as permanent, year-'round homes after three years' continuous occupancy, or used as summer home sites at a flat rental of five dollars a year—which is virtually the same thing, as no desirable tenant is ever evicted. However, the homes must meet certain specifications and the Service controls to some extent the type of tenant, and prevents indiscriminate cutting of roadside trees.

As soon as the road was completed, dwellings began to appear along it, ranging from simple log cabins costing less than $1,000 when built by the owners, to buildings of fairly elaborate construction averaging $3,000 or more. All the sites are ideal; many are within a twenty-minute drive from Juneau, while
If you have thought of Alaska as a bleak and icy wilderness, look at these pictures. On page 50 are views around the cabins and cottages of Mr. and Mrs. Allen Shattuck and Mr. and Mrs. C. Lee. At the left is the hospitable Tom Morgan home which has the vista seen in the right hand corner below.

The cozy R. L. Davlin cottage and, below to the left, that of Mr. Fred Henning. All credit to the U. S. Forest Service for its generous share in this happy and colorful home-making in the glorious setting that nature provided.

story by

BESS WINN

the most distant is less than an hour away. Nearly every home fronts on the beach of an ocean tamed, for the timbered islands of the Alexander Archipelago effectively hold off the lashing waves of the Pacific. Almost anywhere, fifty feet off the highway on the landward side, you may find yourself lost in the forest primeval. Yet most of the cottages contain modern equipment and all conveniences. Two cooperative water supply systems installed by the Forest Service serve some; others have individual water systems; several their own electric plants.

While climatic conditions vary widely in different parts of Alaska, the temperature of the southeastern section is "relatively mild and decidedly equable." Forty years' records give the average January temperature in Juneau as 27.5°F., that of July as 56.6°F., and the maximum and minimum recorded as 89°F and —15°F respectively. The average period between killing frosts in spring and fall is 172 days, which is almost identical with that for Portland, Me., and Akron, Ohio. The outstanding feature is rainfall, the average of 83.25 inches per year being twice that of the places just mentioned. The high surrounding mountains trap the rain clouds and cause the heavy precipitation and a large proportion of cloudy days. But away from town, the mountains retreat from the shoreline, leaving an open valley where the rainfall is more moderate, though abundant. While Juneau has many fine flower gardens, it is along the sun-bathed shore area that flowers grow with almost tropical luxuriance. Some home owners grow beautiful roses; many take pride in their rock gardens; all seem to feel that, even though soil often has to be brought in to make the gardens, the results justify the effort. This year, victory gardens have been valiantly cultivated in case coastwise shipping is interrupted. For the lover of the outdoors, this part of Alaska offers all kinds of happiness—hiking, hunting, fishing, boating, mountain-climbing, berry-picking, skiing, visits to near-by Mendenhall Glacier. But it is our "summer homes" that transform just life into real living.
It's vacation time for the Joe Wrights, and like so many others they are spending a couple of weeks in the country. They didn't actually pin a note on their screen door saying Burglars Welcome, but they did leave enough signs indicating their absence to make any wide-awake burglar take notice.

The front entrance tells the story plainly, with a line-up of milk bottles, the collection of evening newspapers, and the flyers that are always being tossed on the steps. Mrs. Joe forgot to notify the milkman, and Joe didn't tell the newsboy that they were going away. The mailman, too, added several large envelopes and magazines to the other things, as they just wouldn't fit in the mail slot.

Then, too, the lawn definitely does need mowing. Joe usually takes care of that job on a Saturday afternoon, but somehow he couldn't find anyone to mow it just once or twice. Even an exceptionally unobservant burglar could not miss another very obvious clue—every window shade in the house is pulled to the sill.

The Wrights did remember to fasten all the doors, but the back door has an old-fashioned lock and the key can easily be pushed out. Almost any skeleton key would do the rest of the job. And if a would-be burglar happened to forget his skeleton key (something that simply never happens), the kitchen window was closed but not locked when the Wrights left. Buddy was thinking about that cool swimming pool when his mother told him to lock it.

The Wrights' valuables were hidden in places where any burglar would be sure to look first. Their sterling silver is under the mattress in the master bedroom. Their Christmas savings were saved to buy for Buddy's college fund was shoved into one of the desk drawers, and Joe's gold watch was in another drawer. Mrs. Joe's diamond brooch was left in a trinket box on her dressing table upstairs. All in all, even the most amateur of the light-fingered brethren could not fail to make a tidy haul at the Wrights. Of course neither you nor Joe Wright would ever think of leaving a "Welcome" sign on the door for a burglar, but the police tell us it is simply amazing how many unwritten invitations are issued every time a family goes away on a vacation. Talk back to the last time you left the house for several days and then check your own burglar-cordiality by running through the letter once again.

The first thing to do is notify the police that you are going away, furnishing the date of departure, the date of return, and leaving an address where you can be reached in case of emergency. Chief Michael T. Hughes of the Newton, Massachusetts, Police Department, says that if people only realized how helpful such reports were to the police and how much protection was added for the homeowner's property, there would be many more notifications than there are. "The idea that it's a bother to us is pure nonsense," he said emphatically. "We appreciate having the information and it helps us give the kind of service we are anxious to provide. I wish we could make everyone realize our feeling about this situation."

Let's examine Chief Hughes' recommendations for eliminating as much of the invitation as possible. First, a little attention for the front door. It's easy enough to notify the milkman and paper boy exactly when to stop delivering. Talk the matter over with the mailman and if your mail can't be held at the post office, maybe he can leave it in a box in the garage or at a neighbor's house. You can't control the leaving of handbills, but the police have been known to dispose of them. However, if your neighbor is not interested in a reciprocal
The new generation, at home or in school, will soon benefit directly from research and experiment in automatic temperature control now going on in the laboratories and test rooms of Minneapolis-Honeywell. For example, there will be M-H Zone Control for every home of eight rooms or more, so that bedrooms, amusement or play rooms, etc., can be maintained at health or economy temperatures, according to their use. There will also be available M-H individual control for apartments, a great step forward in the protection of health and comfort. There is a hint, too, from our laboratories and our "all weather" house, of a new M-H Thermostat employing electronic means to provide ideal temperature and effortless control—a bright promise for the health and sturdy growth of Tomorrow's Children. Minneapolis-Honeywell Regulator Co., 2737 Fourth Ave. S., Minneapolis, Minn. In Canada: Toronto, Ont. In Europe: London, England, and in Stockholm, Sweden.
arrangement for gathering up the stuff, you can probably locate a youngster who would take care of it every day or two for a small payment. Maybe this same boy will take care of your lawn and yard at regular intervals.

Make a final tour of the house just before you leave it. Lock every window but don’t pull the shades. The purchase of sun-fast material or the occasional replacement of faded fabrics is a lot cheaper than entertaining burglars. Doors should be securely fastened, too, and if they are the old-fashioned type, run a piece of stiff wire through the hole in the end of the key, up over the door handle and back through the key. This makes it much more difficult for an intruder to twist the key to a position where it can be pushed out of the keyhole.

Your sterling silver, jewelry, and other negotiable objects should be put in a safety deposit box at the bank while the house is empty. The hiding-places that strike you as ideal are usually completely obvious to interlopers. Give them credit for knowing their business.

Chief Hughes says that while there are many cases on record where rugs, valuable pictures and other large pieces have been stolen, the thieves are more likely to stick to the small objects which can be negotiated without too much trouble. Fortunately, these things can be easily protected by using thought and caution.

That neighbor of yours can be a big help. Tell your plans to him, as well as to the police, and ask him to report any unusual occurrences. Chief Hughes is the authority for the statement that the police would rather answer a hundred false alarms in order to be there for the one legitimate call, than to pass up the hundred and not hear about the real McCoy until the trail is cold.

He tells of one case where a woman neighbor, knowing that the next-door house was unoccupied at the time, saw two strange men drive up to it and later come pied at the time, saw two strange men drive up to it and later come.

It is dangerous for the safety of the children as well as foolhardy for the police themselves to lose any real interest in their own safety. Chief Hughes says that while there are many cases on record where rugs, valuable pictures and other large pieces have been stolen, the thieves are more likely to stick to the small objects which can be negotiated without too much trouble. Fortunately, these things can be easily protected by using thought and caution.

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He tells of one case where a woman neighbor, knowing that the next-door house was unoccupied at the time, saw two strange men drive up to it and later come out with their arms full. She admitted that she thought it funny, but neglected to report it until the police themselves discovered the break and specifically asked her for information. By that time the woman had forgotten any important details or descriptions that might have assisted the police in their search for the criminals.

Similarly, a neighbor saw a man leave a vacation-emptied house with a burgling pillow-case full of loot. Two days later, in answer to police questioning, he said he had thought it was the laundry man, although he couldn’t understand why the laundry should be taken while the family was away. The police finally caught the thief in a distant city through the help of a cooperative pawn-broker, but their chase was a lot harder than it would have been if they had been informed promptly.

If, in spite of all your precautions, your house is burglarized, call the police at once and furnish as accurate a list of your losses as you can. (It’s a good plan to have an inventory of all your furnishings and household effects for just such an emergency.) The least important loss may give the clue that traps the culprit. And don’t invite the thieves back to finish the job by telling reporters or even friends about valuables that were overlooked on the first visit.

In addition, there are precautions that you can take when you’re leaving the house for much shorter periods than a several weeks’ vacation. If your absence is for two or three days, heed the rules already suggested, and leave a few dish towels on the line at the back door. Don’t engage any temporary workmen to carry out operations on the premises while you’re away unless you know them to be thoroughly reliable.

**WORTH fighting, planning, saving for**

To get the carefully planned, charming, firesafe home you’ve always wanted, there are three things you can do today—starting right now.

First, buy and keep all the War Savings Bonds you can possibly afford.

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A national organization to improve and extend the uses of concrete through scientific research and engineering field work

**UNCLE SAM SAYS:**

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There’s new pleasure, satisfaction and savings, new liveliness in your home when you completely condition it the Chamberlin way! You’ll be amazed at the substantial savings in winter fuel, the new cool summer comfort obtained with Chamberlin Weather Strips, wall and attic Rock Wool Insulation, new type combination Storm Window and Screen, and Chamberlin Calking.

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Address:
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**Important to save fuel**

**A cooperative pawn-broker, but their chase was a lot harder than it would have been if they had been informed promptly.**

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It’s bad business to leave a note on the door for the children, stating what time you will be home.

It is dangerous for the safety of the children as well as foolhardy for the house. If you must leave a key for them, leave it with a neighbor instead of under the door mat.

There will be enough burglaries anyway. Don’t increase the number and jeopardize your own and neighbor’s property by insisting on issuing an invitation to burglars.
H

AVE you ever noticed an unaccountable, clean-cut hole in your best breakfast cloths or finest lace doily? Do your child's starched dresses, your glazed chintz bedspreads, or precious book bindings ever show small empty spots which look as though they might have been eaten out by acid? If so, the chances are that silverfish, those slim, swift, elusive little "fish-worms," have been at work. You might call this pest—technically known as *Le- pisma saccharina* Linn.—the axis partner of the clothes-moth and the buffalo-bug. What they leave alone, the silverfish or "slicker" attacks, for it is especially attracted to linens, rayons, starched cottons, glazed fabrics, wallpaper, books, papers stored or filed away, flour, sugar, and starch. As to favorite breeding places, if you have a warm, damp basement, or a dark, shut-off attic, they will usually keep their numbers to a harmless minimum. To mop up stragglers and guerillas prepare a bait as follows: Mix dry 1 1/2 cups oatmeal, 1/4 teaspoonful white arsenic, 1/2 teaspoonful granulated sugar, and 3/4 teaspoonful table salt. Add just enough water to moisten, mix again thoroughly, dry (to prevent its molding) and grind into small bits that can be scattered easily in or near the probable lairs—damp crevices in the kitchen, bathroom, etc. Remember that arsenic is poison, so do your trapping when and where children and pets cannot get at the lure. An alternative poison is sodium fluoride, to be mixed as above except that with this remedy the bait is not moistened.

If you don't like using a poison, you can resort to any good pyrethrum dust—if you can get it, for the war has cut off the source of supply. Blow it into places frequented by slickers. If you find basement or furnace or storage room overrun and want to do a wholesale clean-up job, spray with a saturated solution of paradichlorobenzene crystals in carbon tetrachloride (the non-inflammable cleaning fluid). The fine, snowlike deposit left when the liquid evaporates is harmless to floors, walls, furniture, and fabrics.

Dr. Arnold Mallis, entomologist of the University of California, says that old cold cream jars, chipped tumblers, cups—any containers with steep glazed sides—make effective traps if strips of adhesive tape are put up the side as a foothold for the pests. This device caught 1,000 silverfish in his laboratory in three months.

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**That Household "Slicker"**

(Commonly called silverfish and sometimes fish-worm or free-lace)

JULIETTA K. ARTHUR

---

**Easy ways to add sparkle to your home**

Hang an unframed plate glass mirror above your mantel... and make your living room come alive at one stroke. Immediately, the room looks bigger, brighter. Takes on that air of smart good taste which only mirrors can give. A spick and span wall finish of Pittsburgh Live Paint sets off the mirror to advantage.

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**GLASS TABLE TOP**

A handsome plate glass table top does double duty. Protects the finish from maring due to damp tumblers or neglected cigarettes. And adds glamor to the room. It's easy to get plate glass tops cut to fit your present tables.

---

**BUFFET BEAUTY**

Does your dining room need more personality? A quick solution is to select a framed plate glass mirror like this to hang over your buffet. It adds color and light to the room... reflects the good cheer of every meal.

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A handbook of ideas, illustrated in full color. Shows you how to brighten your home in a hurry with mirrors and plate glass. Send the coupon for your free copy... today.

Pittsburgh Plate Glass Company

Please send me, without obligation, your free booklet entitled, "Helpful Hints on the Use of Glass in Your Home."

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"PITTSBURGH" stands for Quality Glass and Paint
The way things grow for my Phil makes experienced farmers say he must have what they call a "green thumb." He started life as a city slicker—but you ought to see his Victory Garden now! He's so proud you'd think he'd invented the tomato single-handed! His salad garden is a triumph; and, when I mixed up a salad the other day with a dressing that wasn't quite right, he looked at me as though I'd trumped his ace.

But now, my salads are works of art. Last week's Victory Salad, full of seven different vegetables, went straight to the spot. All the grand old salad stand-bys, plus newer tricks like uncooked cauliflower and carrot sticks... Crisp and crunchy, and full of vitamins. Good big pieces, too, just right for "dunking" in individual servings of creamy, golden Real Mayonnaise. The rich, firm consistency of Real Mayonnaise is perfect for "hand-dipping" your salad.

"At last!" said Phil, "a salad dressing worthy of my super-duper salad greens."

"Not salad dressing," I remonstrated. "This is Real Mayonnaise. Can't you tell by that fresh flavor, and the way it stays rich and creamy even when thinned with milk or fruit juices?"

"Sold," said Phil. "How about a little more of that mayonnaise for your hungry husband? Have to keep my strength up if I'm going to carry in those colossal tomatoes."

"All you want!" I beamed. "Real Mayonnaise adds real food energy to salad—so eat hearty—then go out and show those tomatoes who's master."

REAL MAYONNAISE FOR
REAL NUTRITION
RICH IN FOOD ENERGY—it provides almost exactly the same amounts, spoonful to spoonful, as vitaminized margarine, or butter!

NUTRIOUS SPREAD FOR BREAD—it contains 3,140 food-energy units per pint. Adds food value and flavor to healthful salads, hot vegetables, meat, fish and eggs, too!

WHOLSEOME INGREDIENTS—eggs, added egg yolks, "Fresh-Press" Salad Oil, vinegar, seasonings. It's all rich, pure mayonnaise!

VICTORY GARDEN SALAD
To your health—these fresh-from-the-garden vitamins! Cut half a cucumber, 15 bunch scallions, and 2 carrots in finger lengths. Halve 3 tomatoes and slice 6 cauliflower flowerets. Wash and drain lettuce and parsley. Place all ingredients in hydrator in refrigerator to crisp. Serve in hydrator with individual servings of Real Mayonnaise for "dunking." Serves 6.

Where to Draw

CALL it Swedish, call it Pennsylvania-Dutch, or call it Peasant. You do know that gay color in conventionalized design is about the easiest way to add interest to a dull corner, take the curse off a piece of bulky furniture, or add charm and informality to your home. You forget heavy moldings and unpleasant shapes when the eye is attracted by colorful and eye-appealing decorations.

Starting with circles, squares, oblongs, or triangles you can make unlimited designs. On this page you will find a few: illustrations from children's books will suggest many more. For a starter why not try a jardiniere of gay flowers on that bare cupboard door. Draw a container any size or shape, perhaps like one of those shown with the umbrella lady. Don't try for perspective. Keep top and bottom lines straight, and fill the basket with circles, triangles, or squares which you can easily break up into flowers and leaves. The variety you can get in flowers and leaves is shown at the upper left. Make them as different as you like.

Maybe it's the children's room you want to make more festive. A grouping of chickens, rabbits, or pigs with a fence, tree, or a few flowers is enough. Draw your animal on a piece of paper first and when you have worked out a satisfactory one, trace it where you want it. A frieze of kittens or rabbits will delight the youngsters. They're made of two circles, and
No bone, no waste, TREET is ALL meat

Treet makes hearty meat meals... stretches red points, too!

Been skimping on meat portions to save your points? Here's cheering news. You can serve man-sized meat portions by using Treet, Armour's meal-in-a-minute meat. One tin makes a big meat meal for 4... at just a little more than 1 point per person.

Tonight—perk up the family's appetite with this Treet and Corn feast! Watch how they go for those juicy, tender Treet slices... how satisfied they'll be with this filling meat dinner!

There are dozens of other quick, tempting dishes you can make with Treet. Sliced cold, baked or fried, ready-to-eat Treet always gets a hearty welcome. For Treet is made only from juicy pork shoulder meat and tender, flavorful ham. You'll find high-vitamin Treet is the meat for war-busy days... it saves your time and red points, too.

Treet's the fighters' favorite! Treet goes over so big with our armed forces your dealer may be out of it occasionally. But he'll have it again in a few days. So keep on asking for Treet.

TREET and SPANISH CORN
Cut Treet into 8 slices. Fry 1 1/2 min. each side. Heat No. 2 can of whole kernel corn. Mix with 1/4 cup chopped green pepper, 1/2 cup chopped onion, 2 tsp. chopped pimento, which have been cooked 3 or 4 min. in 1 tbsp. Cloverbloom butter. Serves 4.

LINDSAY FIELD

Armour and Company
For finest quality and flavor ask for Star Canned Meats, Star Ham and Bacon, Star Beef, Veal and Lamb, Star Sausages, Cloverbloom Palnters and Treet Products.
Meet Gourmet Smith

HERMAN SMITH is not only a superb cook (he doesn’t just write about food), but he’s a gracious and hospitable host. We took our photographer along on a recent visit so that you, too, might enjoy seeing his home. When Gourmet Smith knows you’re coming, not only is the welcome mat out, but he is at the gate waiting to give you a warm, personal greeting. When we arrived, he was sitting on the picturesque stone wall, which is typical of the Connecticut landscaping to be found between Pound Ridge and Ridgefield.

Mr. Smith’s house, which he shares with two friends and two cocker spaniels, is built on a hillside. The house is so constructed that the front entrance brings you to what is really the second floor. The main room is a large, formal parlor, furnished with family heirlooms. When Dick Hall, one of Herman’s housemates, plays the tinkling spinet or old reed organ, you are carried back to crinoline days and a more leisurely way of living. Two bedrooms and a bath complete this floor, and the other bedrooms and bath are on the third floor.

The ground floor of Herman’s domain overlooks a wide-sweeping, tree-filled valley. The rooms on this floor are the most livable and delightful in the whole house. The kitchen is spacious and while the equipment has been efficiently arranged, the room is far from austere. A bright red cloth on the center table and blue china neatly stacked on...
open shelves make a very lively and colorful kitchen. It is here that Herman tries out his famous recipes which he serves family style at the table in the kitchen; if the group is large, meals are served in the adjoining room. Comfortably full of delicious food and utterly relaxed, Herman’s guests are content to sit before his big open fireplace in the winter, or lounge on his large terrace during the spring and summer.

This is Herman Smith’s home. At the desk-like table in front of the window he writes about Stina, the beloved cook of his childhood days. She is also the “leading lady” of his recently published book, Stina, The Story of a Cook. Mr. Smith works at a defense factory during the week, and on his day off he dashes to New York to do a broadcast. On Sunday, after attending the country church down the lane, he can be found in his kitchen concocting delectable dishes to tease his friends’ palates. Occasionally Herman will reminisce about his travels; his farm home in Michigan, or about his costume designs for the early movies.

Who is a magazine? you ask. Well, many people and, like Herman Smith, they are living the life and doing the things they write so well and authoritatively about for you to read and see. From time to time we’ll take you behind the scenes and show you on these pages the homes of some of our other contributors whose names you’ve seen frequently in The American Home.
Storr U
MYRTLE ADAMS

No hectic turmoil for us when it's time to close "Windrift." John said, "Let's have more fun and less fuss." So winter shutters were repaired, and numbered. Now they're all ready to put up. Screws, nails, etc. are kept in their own box unmolested under penalty of the law!

same and keep it in repair along with the rest of our simple plumbing. As a last minute detail

pumps and traps are disconnected. Screws, washers, and wrench are left where they

will be ready in the spring. Thank's to John's good sense, cushions are not left on chairs, also

the bedding is just as safe piled neatly on beds and less apt to mildew, but we do like to

like to worry with last-minute washing, so used linen is taken home in a bundle. Back of

the stove, wood for a crackling fire is left ready for a cheery opening.

After the fire is put out, unsalted grease is applied to pipe and stove.

We store papers and magazines in a box on a chair, away from the wall.

the bright idea of leaving spices and condiments in the breadbox. Why not!

With an array of greens and yellows we go in for fall paint in a big way.

A snowflake or two won't hurt the chintz draperies and they do look so cozy when

we arrive next spring and find blossoms inside as well as outside!
Long before closing day the little jobs are done in leisurely ease. Screen doors are taken down to be stored with screws attached. Our treasured basin has no inflow but we love it just the way it is.

Put oilcloth sheets under and on the mattresses to protect them from rust or a leaky roof.

Pillows are hung over a rope by a permanent cord attached to one corner. We don't.

Leah any matches, but if you must, put them in a tin can. John had.

A last trip to the backwoods bitter-sweet trail sends us on our way.

Pouring Punch for your Paint!

White lead puts into paint the punch to fight the continuous aggressions of weather. White lead gives paint the power to endure and, thus, endurably to protect the surface to which it is applied. For, as you know, white lead comes from that tough and lasting metal, lead. Luckily, there's no shortage of lead which means, of course, there's no shortage of white lead. Enough white lead is available for all essential civilian as well as wartime needs. Comforting fact now, when buildings can't be replaced and "necessary painting," as the FHA so rightly calls it, must be relied upon to protect present structures. For when it comes to buying paint which will stand longest and best guard over your property, the answer is pure white lead paint.

CONSUMERS' INFORMATION

Pure white lead is sold by paint stores in two different forms: (1) as a paste, commonly known as "lead in oil," for use by painters and decorators in mixing their pure white lead paint to order for each job; (2) as pure white lead paint in ready-to-use form, in popular-size containers. You are not confined just to white — white lead can be tinted to a wide range of colors.

White lead is also the backbone of other quality paints. In buying exterior paint it is a safe rule to follow: "the higher the lead content, the better the paint."

LEAD INDUSTRIES ASSOCIATION
420 Lexington Avenue, New York, N.Y.

"If you are a home owner, you have a responsibility to keep that property in good repair. Our way in which you can live up to that responsibility is not to neglect necessary painting."

BUY BONDS STAMPS
LIKE Topsy our place in the country just naturally "grew up." First of all it was really only going to be a weekend shack, somewhere to relax away from the tension of the big city. But, as is so often the case, we found that we were doing most of our living and entertaining there. The city became an interlude between weekends and vacations. Now we ambitiously look forward to a real country estate—even one with fieldstone entrance gates! We already seem headed in that direction.

The whole thing started in the spring, three years ago. Spurred on by the example of many of our friends, we started avidly reading the real estate ads. This is a logical way of eliminating the more expensive and tantalizing of commuting country. Finally we ended up in western New Jersey where a kindly real estate man took pity on our inexperience and helped us find the ideal ten acres. Looking back, we feel that at this point in the game we were pretty lucky.

Since all the work had to be done week-ends and our all too-brief vacations, the design of the house was conditioned by the need for adequate shelter in the shortest possible time. This produced what is locally called a "saddle-bag" house. We suspect that the pioneers who invented the term were prompted by the same logic.

The first section, completed that first summer, was only 16 by 14 feet and consisted of but one room. Since that time, this space has been divided into kitchen, bedroom, and bath. The next year saw the completion of our big room, measuring 18 by 24 feet with fire-
"Saddle-bag" plan, complete to date

The story of a little house in western New Jersey that just can't stop growing

DAVID SCHAYER

"OUR ESTATE"!

We started our swimming pool that same year. During our third season the pool was enlarged. This was our really busy year. Between the two saddle-bag sections of the house a screened and flagstone porch was built, the interiors finished, plumbing was installed and the "boiler room" addition attached to the kitchen wing. This housed our pump, storage tank, hot water heater, and ice box. Of course, during all this time, we worked spasmodically on our landscaping. Hundreds of scrubby sumacs were pulled up, land was plowed, harrowed and raked for a lawn, and flower beds planted. Paths, too, were laid out.

Because all of this work was done with our own hands, an added satisfaction was gained as each part was finished. We learned about building from sidewalk superintending. Actually the construction of a one-story house is a mixture of common sense, simple technical skills learned by practice and rules-of-thumb that any carpenter will tell you. The house is built on piers, concrete blocks sunk below frost line. Two-by-six joists laid over the piers and well creosoted, form the base for our floors and walls. Exterior walls were covered with clapboard. The interior walls were of knotty Ponderosa pine. The roof is not quite

Come to Laurel, Mississippi, sometime and you'll see one of the most amazing sights in the world... trees literally "exploded" into ligno-cellulose fiber, without damaging either the fiber or the lignin which held it together.

This "explosion" is just the start of the Masonite® process. The fiber is next interlaced, to provide equal strength in all directions, and then welded together under different heats and pressures, using lignin's own bonding power to produce hardboards of truly remarkable properties.

The Masonite Presdwoods,* thus made from ligno-cellulose fiber of varying degrees of plasticity, weight for weight have steel-like strength, yet they will not rust. They have the versatility of wood, yet will not warp, chip or crack when used properly. Like hard rubber, they do not conduct electricity. Glass-smooth, still they do not shatter.

Today the Masonite Presdwoods are going mostly into America's great war program — saving tons of steel, aluminum, rubber and other scarce materials. Naturally, they are not readily available right now for general civilian use. But if your company is engaged in essential production, and you need a superior material to replace those on the critical list, we suggest you write: Masonite Corporation, 111 W. Washington St., Chicago, Ill.

*TRADE-MARK REG. U. S. PAT. OFF. "MASONITE" IDENTIFIES ALL PRODUCTS MANUFACTURED BY MASONITE CORPORATION. CONTENTS 1943, MASONITE CORP.

MASONITE PRESWDWODS

THE LIGNO-CELLULOSE HARDBOARDS

THE AMERICAN HOME, AUGUST, 1943
finished at present. This will be of wood shingles when we get to it.

More complex were the masonry and plumbing problems. The fireplace was built around a standard steel heating unit set in concrete blocks. These blocks, we found, are the amateur’s answer to many problems. In building the chimney, great care had to be exercised lest the base, by a decided tilt, would betray a careless foundation layer. The heating unit made the laying of brick above the foundations an easy matter. We even built in terra cotta flue lining to guarantee an absolutely straight flue.

A plumbing salesman sold us a complete system to fit our needs. From there on, we were on our own. When the truckload of pipes, fittings, and fixtures finally arrived, we were completely in a fog. But soon a certain logic became apparent. As in mathematics, so in plumbing—there is only one right answer. The one that involves all the pieces with no gaps and leftovers is the correct one. It’s a slow procedure to be sure—for example, one whole day was spent in just contemplating the parts. Well we have a fine plumbing system now and, what’s more, it’s one that really works.

The swimming pool was made by digging out and damming up a brook. The first year an area 25 feet square was cut away and a dam built of concrete blocks—here we go again—backed by earth and fitted with a sluice of heavy planking. The next year, the pool was doubled in length. Now it’s in pretty good shape—though some spots need deepening. In the future we’ll lay a concrete floor and give it concrete walls. This looks like our biggest project yet. In the meantime, we have a very usable pool, overflows, which is a great blessing.

Now we’ve reached a point where we can do a bit of relaxing. It’s great fun contemplating our own handiwork. Though the younger fry had handyman did most of the actual work, though the younger fry had

6. A Franklin stove makes the living room cozy on damp, chill days

44

Order your Dream House portfolio now. Its covers are in four colors, each cover different. Included also are ten Manila index sheets, ten linen index tabs and a bright red shewstring to tie it all together. All of this sent you complete, postpaid, for only 35 cents.

THE AMERICAN HOME
251 Fourth Avenue, N. Y., N. Y.
IT TAKES A LOT OF EYES TO SEE A BOMBER THROUGH

In many a busy aircraft plant where certain operations had proven particularly dangerous to workers' eyes, an extremely strong metal mesh guard has been added to the conventional safety goggles. This guard, which keeps the worker's eyes completely safe, is but one of the wartime products to which Rollley's entire facilities are now devoted. These facilities once gave you the Pin-Up Lamps, attractive shades, and other lighting accessories, and will once again, when Victory has been won — together with other products — new products — for peacetime living.

IF WORK WILL WIN, WE'LL WIN!

 Provision was made in the dressing room for a small electric stove and cooking utensils. The original cement floor was boarded over, walls were insulated and then finished with old paneling. Celotex wallboard was placed in between the open roof rafters. Casement windows were installed under the low eaves; larger windows in front give proper ventilation. A chimney erected in the center of the rear wall allows a fireplace in the dressing room and a Franklin stove in the living room. Boarding was finished in natural color, doors and windows in blue, and the floor in light paint. Hen house, indeed! Plymouth Rocks and Rhode Island Reds, please note, "the old home-stead ain't what it used to be!"

Once upon a time, chickens called this shingled barn home

RECIPE FOR VICTORY

- Perfect teamwork — between those at the fighting front and those on the home front — is necessary to win this war. No job at home is more important than the one done by the housewife in the kitchen, who handles her rationed foods wisely, feeds her family adequately.
- She needs a kitchen that is built to save steps — an efficient room and yet bright and cheery. To build such a room, thousands of home-owners have turned to Western Pines.*
- In the kitchen and throughout the house — inside and out — these friendly, smooth-textured woods are the economical answer to structural as well as decorative problems. Write for your FREE copy of "Western Pine Camera Views." Western Pine Association, Dept. 176-F, Yeon Building, Portland, Oregon.

*Idaho White Pine * Ponderosa Pine * Sugar Pine

THESE ARE THE WESTERN PINES
"How we hope to fix up our home after the war"

Write us a letter telling just that—that’s all there is to it! Just write as though you were writing to your husband, and tell us in as few or as many words as you wish, about the things you’d like to do to make your home more beautiful and more livable for your family after the war.

Nothing to buy. No red tape. No literary skill required. Here’s a contest that’s easy and fun to enter—yet one which may reward you handsomely. Mail the coupon today for rules and list of prizes.

FLOWERS never fail to do something for that nondescript spot—kitchen or elsewhere. Just to prove this idea JANE SIMMS uses AMERICAN HOME flower prints with telling effect on door panels, and MRS. B. A. MCCORMICK has put them likewise on transoms. And MARION SCOVILLE too uses them in the kitchen and calls it her Art Gallery. DOROTHY PORTER has had a happy thought in applying old seed packages to the door of the garden tool closet, by placing a picture frame in front of potted flowers, CARL STEINHAUSER eliminates unsightly window views.
WARTIME MESSAGE
ABOUT JOHNS-MANVILLE
HOME INSULATION

Last Year many families, faced with the problem of keeping warm with less fuel and at the same time anxious to help America's war effort, ordered Johns-Manville Rock Wool Home Insulation. They knew that it would cut fuel consumption up to 30%—thus making their fuel supply last longer.

Unfortunately, many of these families failed to place their orders until late in the Fall. Orders came in a rush. The demand was greater than ever before in our history. As a result, orders had to be filled on a "first come, first served" basis and many families who ordered late, suffered because their insulation could not be installed until after cold weather had set in.

This Year the situation is considerably more stringent, and although J-M factories are working seven days a week, 24 hours a day, the immediate demand has been so heavy we have not been able to build up a reserve supply. Consequently, it is our best judgment that by Fall there will again be such a congestion of orders that those who wait until that time may not get the benefits of J-M Home Insulation until late in the winter.

War Needs Come First. The Home Front is not the only Front we have to plan for. There is a constant need for J-M Rock Wool products for such war uses as:—

- Barracks, hospitals and other structures at military bases.
- Refrigerators for food transportation and storage.
- Insulating blankets for army field kitchens.
- Crew quarters aboard ships... etc.

Government Asks Your Help. Because of the facts indicated above and the seriousness of the fuel situation, your Government has been wisely urging homeowners since last May to get ready for winter early. They are recommending adequate insulation as the first step in making your house "heat-tight" to save precious fuel.

And, as an emergency fuel conservation measure, FHA is offering a special time-payment plan whereby if you order Home Insulation before the end of August, you can make your first payment as late as November 1st...

Please Don't Wait. If you have not yet insulated your home, you should take action right now. We may not be able to fill your order immediately, but we can assure you that the sooner you order J-M Rock Wool Home Insulation, the more certain you can be that your home will be insulated before winter comes.

The coupon below is for your convenience in getting the facts about Johns-Manville Home Insulation.

---

Dorothy Porter uses a few field flowers on a tray of moss (top). Frances H. Gabus uses an old cheese box for spices

bit of oilcloth and a few fancy stitches around the can of cleanser lends it smartness as shown by Frances H. Gabus. In small quarters a decorated end piece separates kitchen and dining room. This and dresser drawer idea come from E. D. Nelson.
HOME DEHYDRATING

HERE'S HOW!

1. Select firm ripe vegetables. Trim off tops and stems. Wash and scrub vegetables thoroughly. Scrape vegetables like carrots after steaming. This protects the vitamins and the skins are easily removed. Onions, one of the vegetables not steamed, can be sliced at this point.

2. Place whole vegetables in a steamer pan. Note cooking time after steam emerges. Steaming should be just sufficient to destroy the oxidizing enzymes which, if present in the dehydrated product, may cause deterioration in color, flavor, and vitamin content. From about 8 to 10 minutes is enough for most vegetables.

3. After steaming, remove the skins. Place on cutting board and prepare. Vegetables may be sliced, cubed, shredded, or halved. In any case be sure that they are cut as thin as possible. Then take paper towels and dry thoroughly.

4. Have oven set at a temperature of 150°. Place cheesecloth layer over oven rack. Arrange vegetables on rack. For quick drying, have a thickness of only one layer. One rack will hold 2 lbs. of vegetables. Open door 4 inches during drying to aid in circulation of air.

5. Check vegetables every hour. Stirring will help to prevent burning and a more thoroughly dried out product will be the result. Most vegetables take 4 hours for dehydration. Since this is necessarily flexible, test for lappiness.

6. Remove product from oven and store. Place in airtight container, or pack a sufficient quantity for a meal in a sandwich bag and seal. Dehydrated vegetables absorb moisture, so keep in a cool, dry place. To use, soak dried vegetables for 3 hours and cook in the same water.

Two pounds of fresh spinach, snap beans, and carrots. Consider the storage space saved before and after home drying.

HOME dehydration, a method used since the Pilgrims landed and learned the tricks from the native Indians, will be revived with new interest this year. It's easy, simple, and saves space if the directions are followed carefully. Step by step procedure for home-drying carrots is given on this page. The same methods are used with other vegetables such as corn, spinach, snap beans, beets, etc. The precautions are to use only perfect vegetables for perfect results. Also, pre-blanch or steam the vegetables for drying to kill the active enzyme which if allowed to live, would spoil the vegetable. Store the dried vegetables in a cool, dry, dark place. Dry only enough to supply the family's winter needs.

GET out the salt, your large crocks, bring in the cabbage and do your own brining. The procedure is simple and the results are good. Brining employs salt as a preservative. If the vegetable is juicy, the salt starts a fermentation, and during this period the crock holding the vegetables must be kept away from drafts. After ten days or two weeks, the kraut can be sealed with paraffin, covered, and stored in a cool place until needed. Dry salt brining uses more salt (a layer of salt and a layer of vege-
Save food, flavor, money too!
FRIGIDAIRE

Buy War Bonds for Victory

Save food, flavor, money too!

FRIGIDAIRE
gives these timely suggestions
to help you fight food waste

Food waste hurts the nation's war effort, robs the family table, and drains your purse!

No one wastes food deliberately. But losses do occur, even in the best households! Sometimes through improper food storage. Or failure to use every drop and crumb. Knowing the best ways to use your refrigerator helps minimize waste, save precious points. Do you know all these ways to save food? You're an unusual woman if you do!

Fresh Meat, if not to be frozen, keeps best in meat or defrosting tray. Cover lightly with waxed paper. Leave ends open for free air circulation. Do not cut or chop meat until cooking time—keeps better in the piece. Wrap and freeze ground and variety meats if not to be used day of purchase.

Soft Fruits and Berries should be sorted, spread out on shallow pan or plate, and then placed in refrigerator. To guard against mold, do not cover.

Handle carefully because any break in skin helps to hasten spoilage. As a further precaution against mold, never wash berries until just before using.

Fresh Vegetables lose their vitamin content rapidly at room temperature, or when left in water. Wash and drain them immediately after marketing and store in covered container in refrigerator. Pile them loosely to prevent bruising, quick spoiling. Save usable trimmed outer leaves for use in soups.

Eggs, left at room temperature for 3 days lose as much freshness as in 2 months in refrigerator! Never wash eggs before storing, it destroys a protective film that guards freshness. Quickly cool milk and egg dishes like custards in pan of ice water, then cover and keep in refrigerator until serving time.

Milk should never be left in sunlight or at room temperature. Refrigerate immediately, continuously. Never pour table milk or cream back in bottle.

CHEESE should be wrapped in waxed paper to prevent drying. Keep soft type® covered, use promptly.

BUTTER needs tight cover to protect flavor.

Melons, when ripe, need refrigeration. Until then, keep them dry to prevent mold—at room temperature to improve taste and texture. Handle gently to avoid bruises. When chilling, cover cut surfaces with waxed paper. Wrap cantaloupes well to guard other foods in refrigerator from strong odors.

FREE! Get WARTIME SUGGESTIONS from your Frigidaire Dealer

This valuable 36-page booklet tells many other ways to combat food waste, gives many timely tips on refrigerator care. Get your free copy now. Look for your Dealer's Frigidaire sign or find his address under "Refrigerators" in Classified Telephone Directory. Or write Frigidaire, 305 Taylor St., Dayton, Ohio.

Next Month: "Quick'n Easy Meals"
Shred cabbage fine, discard the core. Weigh cabbage using 4 oz. salt to 10 lbs. of cabbage. Pack in a crock in alternate layers. Cover the crock with clean cloth. Put on plate or cover and weigh.

1. Keep fermenting kraut in a warm place between 65° and 70° F. Watch the temperature carefully. Complete fermentation takes from 10 days to 4 weeks. When bubbles stop, fermentation is complete. Then store the kraut.

2. Remove scum daily which forms on top of kraut. Each day a clean cloth should be put on. Build the old cloth and dry; this can be used again. Cleanliness is most important.

3. Store completely fermented kraut in a cool place. The sourkraut is light yellow color. Use directly from crock. This method is a practical one to preserve corn, snap beans, cucumbers, and tomatoes. Using large amounts of salt prevents yeast and bacteria from growing.
Perhaps you never heard of AVCO PRODUCTS until this moment.

That would be natural enough, because right now Avco Products are entirely war products, mostly in the field of aviation.

Right now the name Avco stands for tens of thousands of skilled American workers, men and women. It stands for the hum of thousands of ingenious, precise, American machines. It stands for acre after busy acre of efficient American factories spotted across the country.

But, because this is America, just that is not enough. What we have done so far is a beginning, not an end. A promise, not a fulfillment.

After the war, the happiness of this country must depend upon two things... better goods for more people than ever before... better jobs for more workers than ever before.

A certain part of the making of those goods... a certain part of the creation of those jobs... is our obligation, as an American company.

It is an obligation which we accept, now, with pride.

After the war, you will fly... as you have never done before. And Avco products will help you.

And still other Avco products, to be made by skilled Avco workers and Avco machines are now being planned, to help make the American life in still other ways a good life for all its people.
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SEED WITH SCOTTS THIS FALL!

Imitate nature...seeds in the fall and your lawn will
grow a head start on weeds...even crabgrass. Fall just
"can't be beat" at the time to start a new lawn or reju-
venate an old one. But be sure to sow Scott's Seed, its
deep-rooting, permanent grasses will develop into the
beautiful carpet of turf you've always wanted. Try
this shortcut to lawn beauty and your praise will equal
that of Mrs. W. A. Clark, who wrote, "Last fall I sowed
Scott's Seed and have one of the prettiest lawns in
Terre Haute." Your lawn, too, can be just as out-
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This fall, use your Heatilator Fire-
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Vancouver, B. C., Canada.

RED CEDAR
SHINGLES

BEFORE the Pearl Harbor incident, Mr. and Mrs. C. R. Christian-
sen of Kansas City visited the Hawaiian Islands and, like all
visitors, they were captivated by the charm of the tropical
islands. So, in Kansas City, the Christiansens had their version of a
luau which means Hawaiian feast. Their guests entered into the spirit
of the occasion by wearing grass skirts, the familiar leis, flowers, etc.

Since all of us will be reliving memories of places visited, it might be
fun to have native parties of foreign lands when traveling companions
hold a reunion. This can be done with available accessories plus in-

HAUNIAN LUAl

In its tapa cloth cover the
invitation reads: "He kauka 1
ka hauina keta. Ma ka hule o
C. R. Christiansens, ma ka po
ekou a kea mahina i ka
hola como kanakolu." Which
means when translated: "You
are cordially invited to a
Luau on the evening of July
3rd at the hour of 6:30 P.M."

The American Home, August, 1943
in KANSAS CITY

genuity and imagination. Enthusiastic conversation and laughter resulting from reminiscing will make up for lack of authentic "properties."

Anyone who has attended a genuine luau in Hawaii will always have nostalgic memories of the never ending array of food and courses, of the soft romantic breezes wafting through the palm trees, of the haunting strum of the ukulele and guitar while soft muted voices sang the love songs of the island. Songs which ended with the tale of the lover being swept out to sea while the story was interpreted by dancing girls.

Since flowers are abundant on the Islands, it is appropriate to wear leis of flowers which convey a token of friendship and welcome. Hundreds of fresh blossoms are strung on pliable wire and the flower necklace is worn about the neck. When leaving the Islands, it is a superstition that the leis must be thrown overboard as the boat steams away from the pier, and the leis, returning on the waves to the shores of the Island, mean that the visitor will return again. Everyone who has visited the Islands hopefully anticipates a return visit.

All luaus should be eaten out of doors, preferably squatting native fashion on the grass. The guests at the Christiansen party are drinking their "Island Memory" from coconut shells which are so abundant in the Islands. Plates are not supposed to be used, but may be supplied for an American adaptation. A wartime version of the menu would include fresh fruit served as a first course, to be followed by an assortment of seafood, then barbecued pig, rice, sweet potatoes, green salad, and ice cream with a sauce of chopped coconut, ginger, crushed pineapple served with tea, either iced or hot. A luau usually lasts for many hours, and its informality makes it ideal for a midsummer party.

The famous Swift's Premium sugar-cured helped make Swift's Premium Ham and Bacon the most popular brands in America. Now it's doing the same for Prem. To meet the ever-growing demand, three different containers are now being used. But it's always the same quantity of the same good Prem!
Late Vegetables

The frost may not be on the pumpkin nor the corn stalks on the shock, but these late or main crop vegetables from garden and kitchen give advance notice that autumn is just around the corner. In any discussion of cabbage, corn, onions, potatoes, squash, and tomatoes, a common denominator is certainly the term “staple food.” Besides, all but two of these are native to the Americas.

Let’s consider cabbage first. Apparently the plant as we know it developed from a wild biennial herb which inhabited the coast of western Europe and the chalk cliffs of England. Records show that it was known 2,000 years ago, but centuries of cultivation have developed many varieties of the modern improved type with its thick, rounded, heavily-veined leaves formed into a large, solid head on a short, stout stalk. Late and early maturity; smooth or crinkly, green or purple leaves; and oblong, conical, globular and flattened heads are characteristics that differentiate available cabbage varieties. While the true cabbage has been perfected through the centuries, other, quite different relatives have also evolved from the original wild ancestor. Collards and kales developed without heads, as clusters of loose, more or less ruffled leaves that are used as greens. Brussel sprouts bear many small tight heads crowded closely along a tall stem. Cauliflower and broccoli offer a delicacy in the form of huge white or green immature flowerheads, the enveloping collar or ruff of leaves being discarded. Although more than

Photographs: Kibble Brothers Co., J. Horace McFarland Co., F. M. Demarest
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—one you can't get along without and do
justice to your cooking reputation. Much
up-to-the-minute information has been added, and
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the first one made its very popular bow, if we may
pat our backs a little. All the recipes have been
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been edited, revised, and modernized besides retaining
a pre-war flavor which makes the
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Maker, plus Basic Recipe File make
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Sorry, no deliveries outside of the U. S. A.
NAME and ADDRESS

THE AMERICAN HOME, AUGUST, 1943
- hot cabbage slaw

Preparation time: 25 min.

- 4 cups cabbage (medium head), finely shredded
- 1 cup boiling water
- ½ tsp. salt
- ⅛ tsp. pepper
- 1 tbsp. butter or vitaminized margarine

Ingredients:
- 2 egg yolks
- 1 cup thick sour cream
- ½ cup dry mustard
- 1 tsp sugar
- 1 tsp vinegar

Place shredded cabbage in a saucepan with boiling water and boil for 5 min. no longer. Drain cabbage, add salt, pepper, and butter and keep warm. Beat egg yolks slightly and stir in sour cream, mustard, and sugar. Beat until well blended and add vinegar. Combine egg mixture with cabbage and continue blending over low heat until thick. Do not let it boil. The sour cream gives a particularly delicious flavor and you'll enjoy slaw served this way any season of the year. Serves 6 generously.

145 cal. per serving. Source of vitamin A, B complex, and C.

Recipe submitted by HERMAN SMITH
Tested in THE AMERICAN HOME KITCHEN

- tomato fluff

Preparation time: 45 min.

- 1/4 cups chopped tomatoes
- ¾ cup grated American cheese
- 3 tbsp. cooked rice
- 3 tbsp. toasted bread crumbs

Peel and chop firm ripe tomatoes. Measure into a saucepan and bring to a simmer. Add cheese, rice, bread crumbs, and mustard. Cook until well blended (approx. 5 min.), cool. Add beaten egg yolks, salt and pepper. Fold in egg whites which have been beaten until stiff, but not dry. Pour into a well-oiled 6” casserole, set in a pan of hot water and bake in a slow oven (325°F) 25 min. or until firm and puffed up. An attractive soufflé to serve and holds up well. Serves 3.

Note: This recipe may be doubled to serve 6. Increase baking time to about 45-50 min.

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

Recipe submitted by HERMAN SMITH
Tested in THE AMERICAN HOME KITCHEN

- hot potato salad

Preparation time: 20 min.

- 3 slices bacon
- 1/3 cup vinegar
- 1 tsp. sugar
- 1 tsp. salt
- ½ tsp. pepper

Cut bacon into small pieces and fry. Remove bacon and add vinegar, sugar, salt and pepper to bacon drippings. Bring to a boil. In the meantime, heat cubed potatoes in top of double boiler with onion, parsley, and chopped eggs. Pour hot vinegar mixture over potatoes, toss well and keep hot in top of double boiler until ready to serve. Serves 4 generously.

Note: If any potato salad is left over, chill thoroughly in refrigerator and mix with mayonnaise, thinned with sweet or sour cream.

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

Recipe submitted by HERMAN SMITH
Tested in THE AMERICAN HOME KITCHEN

- country kitchen omelet

Preparation time: 30 min.

- 1 cup diced cooked potatoes
- 3 slices diced bacon
- 1 small onion, minced
- 4 eggs, separated

Brown potatoes, bacon, and onions together in a frying pan. Beat egg yolks until light and creamy and add cream, salt and pepper. Stir egg yolk mixture into potatoes, reserving some bacon drippings for frying pan. Beat egg whites until stiff, dry and fold into egg yolk mixture. Heat frying pan slightly with bacon drippings and pour omelet into pan. Cook over low heat until lightly browned on bottom. This should take at least 10 to 15 min. Brown slowly under broiler and serve. Serves 3-4.

Note: Other left-over vegetables may also be used in this way.

197-263 cal. per serving. Source of vitamins A, B complex, and C.

Recipe submitted by HERMAN SMITH
Tested in THE AMERICAN HOME KITCHEN

- caramel cream onions

Preparation time: 40 min.

- 12 small white onions
- 24 whole cloves
- 4 tbsp. brown sugar
- 2 tbsp. butter or margarine
- ½ cup sweet cream, or evaporated milk

Clean and peel onions and insert a whole clove in each end of onions. Cook in a small amount of water until just tender (15-20 min.) but not soft. Drain thoroughly. Put onions in a frying pan and sprinkle with sugar and butter. Cook gently over low heat, turning onions often until they are caramelized. Stir in cream or milk and cook until slightly thickened. Serve piping hot. Serves 4.

248 cal. per serving. Source of vitamin A.

Recipe submitted by HERMAN SMITH
Tested in THE AMERICAN HOME KITCHEN

- corn pancakes, au gratin

Preparation time: 30 min.

Pancakes:
- 1 cup sifted enriched flour
- 2 tbsp. baking powder
- 1 tsp salt

Sift flour, baking powder, and salt into a mixing bowl. Mix egg with milk, corn, and melted shortening. Stir liquid into dry ingredients until thoroughly blended. Heat griddle and oil lightly with unsalted shortening. Then drop mixture with a tablespoon on hot griddle and bake until golden brown on both sides. For best results, make tiny thin pancakes. Pile 3 or 4 pancakes on heat proof dishes.

Sauce:
- 1 cup evaporated milk
- ⅓ cup grated cheese
- ⅓ cup salt

Heat milk, salt, pepper, and cheese in top of double boiler until cheese is melted and mixture is slightly thick. Add chopped hard cooked eggs, and pour over pancakes on heat proof dishes. Sprinkle with grated cheese and place under broiler until browned. Serves 4.

551 cal. per serving. Good source of vitamins A and B complex.

Recipe submitted by HERMAN SMITH
Tested in THE AMERICAN HOME KITCHEN
Corn, a tender annual of the Grass Family, is both a farm and a garden crop, a food for both livestock and human consumption, and it is truly a native product. The Pilgrims learned of its value from the Indians, and the grain parched or ground into meal became the backbone of their early diet. As a garden vegetable, the sweet or sugar varieties are grown for their succulent "roasting ears" which are harvested while the kernels are soft and tender. Although corn, or maize (as it was called in England where "corn" refers to small grain cereals) was long accepted as having its origin in America, it is only recently that scientists found a fossilized ear in Peru, proving that the plant has come down from prehistoric times and has been feeding men and animals for the past 100,000 years. Columbus is credited with having given it the Spanish name *maíz* and having taken it to the Old World. Today corn ranks first among the agricultural products of the United States; while sweet corn, especially the yellow kerneled varieties and hybrids is one of the most popular of the home garden vegetables. Pop corn, a variety with small ears and flinty kernels which explode into white starchy masses when heated is also grown to some extent in gardens. Large quantities of corn are now grown for canning but before that process became popular, much corn was dried for the future. Under war conditions, many home gardeners will probably resort to drying sweet corn. There are also varieties of corn that lend themselves for
HOW WASHED AIR REFRIGERATION

KEEPS FRESH FOODS FRESH

1. NIGHT RAIDERS will bless you for Coolerator! For they'll find plenty of fresh food that's plenty fresh in this new kind of refrigerator which keeps foods fresher longer and preserves the natural goodness and flavor of perishable foods.

2. THE SECRET IS Coolerator's 4-way circulation. Because Coolerator uses ice in a new way, foods stay fresh, vitamins are protected, food odors carried away.

3. AND JUST SEE how big and roomy Coolerator is! It's a full family size refrigerator—and you always have plenty of pure, crystal-clear, taste-free ice for beverages and salads.

4. NOW LOOK AT THE price tag—only $69.96 f.o.b. Duluth! Because there is nothing to get out of order, you never have repair bills. And because there are no moving parts, Coolerator is absolutely quiet. Although busy with war work, The Coolerator Company has additional capacity for making this new refrigerator which meets WPB requirements. See your Coolerator dealer, or your ice company, or write The Coolerator Company, Dept. AH4, Duluth, Minnesota.

ornamental uses. To grow successfully, corn needs warm, rich soil and lots of sun. Yellow sweet corn has vitamin A, some thiamin, riboflavin and vitamin C, and a portion of iron and calcium.

Onions have long graced man's table. Native to Western Asia, the onion was highly spoken of in Sanskrit and early Hebrew literature; inscriptions on Egyptian monuments have included it, the Bible refers to the sweet onions from Egypt. Onions migrated to this country from England, arriving late in the eighteenth century. The numerous varieties are grouped into types by shape or by color. A hardy, biennial herb, the onion is grown primarily for its firm, mature bulbs which are grown from seeds, sets, multipliers, or potato onions, and bulblets. Well ripened onions are easily stored especially the yellow-skinned globular type which is most popular for market because it ships and keeps well. Nutritionally onions are valued for their contribution of iron, some calcium and for an appreciable amount of vitamin C.

To many Americans the staff of life is either


- **tip-top broiled tomatoes**  
  Preparation time: 20 min.

  3 firm tomatoes  
  Salt and pepper  
  1 egg  
  ½ cup bread crumbs  

  Wash tomatoes and cut thin slices from tops and bottoms; then cut in half, crosswise. Sprinkle both sides with salt and pepper and allow to drain. Dip in beaten egg, then bread crumbs or cornmeal. Dot with butter or margarine, and broil first on one side, then on other, turning carefully. Mix brown sugar with curry powder, sprinkle over tomatoes, dot again with butter, and brown quickly. May be served either as a garnish or a vegetable. As a garnish, serves 6; but allow 1 whole tomato for each person when served as a vegetable.  

  106 cal. per piece. Source of vitamins A, B complex, and C.

  Recipe submitted by  
  Herman Smith  

  Tested in  
  The American Home Kitchen

- **sweet potatoes with apple butter**  
  Preparation time: 65 min.

  4 medium sized sweet potatoes  
  Salt and pepper  
  1½-2 tbsp. lemon juice  

  Wash sweet potatoes and cook until just tender (20-25 min.). Remove skins and slice ¼" thick. Oil a baking dish and place a layer of sweet potatoes in, sprinkle with salt, pepper, and lemon juice and spread with a thin layer of apple butter. Repeat until all ingredients are used. Dot with butter or margarine and bake in a slow oven (325°F.) 30 min. Serves 4-6.

  185-278 cal. per serving. Source of vitamins A and B complex.

  Recipe submitted by  
  Herman Smith  

  Tested in  
  The American Home Kitchen

- **Cape Cod chili sauce**  
  Preparation time: 3 hrs.

  9 large ripe tomatoes  
  1 large onion, minced  
  1 green pepper, minced  
  1 tbsp. salt  
  1 tsp. ginger  

  Peel tomatoes, chop and place in a kettle with onion, pepper, salt, ginger, cloves, allspice, vinegar, and sugar. Cook over low heat until thick and brown stirring occasionally to prevent burning. This will take about 2½ hrs. Pour into sterilized jars and seal. Serve with meats. Makes 2 pints.

  360 cal. per pt. Source of vitamins A, B complex, and C.

  Recipe submitted by  
  Herman Smith  

  Tested in  
  The American Home Kitchen

- **Chinese conserve**  
  Preparation time: 30 min.

  ¼ cup pitted dates  
  ¼ tsp. ginger  

  Slice dates, cut orange peel into small pieces and add to mixed fruits. Mix together flour, mustard, tumeric, ginger, curry powder, and salt and make into a paste with ¼ cup vinegar. Then add the sugar mixed with last ¼ cup vinegar and pour over the fruit. Cook in top of double boiler until thick. Chill and serve with meats or fish.

  Makes approx. 1½-2 pts. Total cal., 1197.

  Note: This keeps well and by using fruit cocktail, may be made all year round.

  Recipe submitted by  
  Herman Smith  

  Tested in  
  The American Home Kitchen
century. There is some controversy as to whether the credit belongs to Sir Walter Raleigh or Sir Francis Drake for introducing the potato in England about 1580. Within a century its importance as a food was so well recognized that in 1663 the Royal Society of London urged that it be introduced into Ireland as a safeguard against famine.

Where there is room potatoes are a good garden crop, for an average hill will yield around two pounds of tubers that can be eaten at once or easily stored. Although at times denounced as a source of excess weight, the potato is today recognized for its high nutritional value, for it is especially rich in vitamin C and also contains vitamin A, thiamin, riboflavin, niacin, iron and some calcium.

The late and winter squashes such as Hubbard (and recently the Acorn) type have come into increased prominence as members of the valuable yellow vegetable group. Squash is native to America having been grown by the Indians before Columbus or the Pilgrims landed. Easily grown where plenty of space and a good, long season are to be had, winter squashes, with their hard green or yellow shells, keep for months. They provide vitamin A and iron.

Although tomatoes have been grown as a commercial and garden food crop for only about half a century, their popularity and nutritional value have increased in leaps and bounds. Native to South America, the tomato called "Love Apple" and considered poisonous, was for a long time grown as an ornamental garden subject. Today the production of tomatoes in the United States comes from over half a million acres and from under hundreds of thousands of square feet of glass to supply the year 'round market; the largest proportion is grown commercially for canning. However, tomatoes are also a leading home garden vegetable and this year particularly, small plots will yield plenty of tomatoes which are easily home canned. Fresh or canned, tomatoes are an excellent source of vitamin C and vitamin A and have some thiamin, riboflavin and niacin plus a trace of iron and calcium.

**MENUS FOR AUGUST**

Includes the "daily three" for entire month, market orders, time schedules. 10c. Ask for August #150

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THE AMERICAN HOME

251 Fourth Avenue, N. Y., N. Y.
617 AMERICAN HOME PATTERN: A harness for the toddler with wanderlust that will keep him in tow, and an adorable little jockey cap to complete the horsey picture. Directions for crocheting both in rug yarn, and appliqué cut-out for the prancing ponies, 10¢.

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Pearce Blankets will withstand normal wear and proper washing. With care, they will retain their loveliness and warmth through added years of service. Receive now. Try to get along with what you have and put the saving in War Bonds. If your needs are pressing, ask for Pearce Blankets at your favorite store.

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America's Oldest Blanket Mill

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OVER
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IDEAS
IN THIS ONE!

MAKE IT YOURSELF
For the man who will be spending more time at home this year, and is handy with tools, here is a veritable gold mine. Everything from outdoor fireplaces to window boxes, barbecues to garden furniture. Hundreds of ideas, plans, and complete directions. If you like to make things, you will find this book a valuable addition to your library. For sale at your newsdealer's or mailed, postpaid, anywhere in the United States. Best of all, the price of this booklet is only 50 cents.

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Thirty-two pages, filled with pattern suggestions, all illustrated so you know what you're ordering. There are literally hundreds of things for the lady with nimble needle and the man with hobby hunches—from crocheting to weaving; from furniture to plans for barbecues, and peasant painting designs. There are patterns for smart clothes, too, for children and grown-ups. Pattern Book mailed, postpaid, anywhere in the United States for 25 cents.

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THE AMERICAN HOME
620 AMERICAN HOME PATTERN: Here's a package of bright answers on the make-over or dress-up front. The wonderful strawberry for the breakfast room, smart rope and tassel design for a hall that needs Something, and lush roses that everybody loves everywhere, with a scroll design thrown in for added elegance. Tracing patterns for all three sets, 15c.

A 620

82 FOU RTH AVENUE, NEW YORK, N. Y.
No coupons for me?

You can keep your dog healthy—even with no meat in his diet! Feed him eggs, milk, and vegetables to supply protein—and Sergeant's Vitamin Capsules (Vitapets) to supply meat vitamins. He must have them!

Sergeant's Vitamin Capsules contain all the different vitamins a dog needs. Feed daily, they help prevent him from Black Tongue, Rickets, Eczema, certain Fits. Not a medicine—they contain vitamins A, D, B, and Niacin—the same ones you need.

Your dog can thrive on his new feeding habits, plus Sergeant's Vitamin Capsules. Get them at drug and pet stores... and the new, free Sergeant's Dog Book (or use this coupon).

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Perspiring Feet

Effective perspiration often makes your feet uncomfortable—socks or stockings damp, as well as causing disagreeable foot odor. Try dusting your feet and shoes with Allen's Foot-Rase. Easy—quick—convenient. It acts to absorb excess perspiration and prevent odor. If you are breaking in a new pair of shoes or if you are wearing an ill-fitting pair, there's nothing like Allen's Foot-Rase to relieve the friction that makes feet feel so uncomfortable. For real foot comfort, be sure to ask for Allen's Foot-Rase today! At all druggists.

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NO MORE DAMAGE FROM CONDENSATION Drip from metal, concrete, brick, wood, plaster or composition surfaces. Protects metal against rust, prolonging life of pipes, tanks, etc. Forms a moisture-proof, insulating type coating. Apply with brush, trowel or spray. Surface-like finish that requires no maintenance. A gallon covers about 30 feet of 1½" pipe.

Mill Supply Dealers or use $1.00 (1 gal. only) postpaid.

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FREE

Sergeant's

In the eighth article of our Family Health series we learn of aids for the nurse and patient

HELEN J. HENNESSY
Guest Editor of the Month

In 1877 America had its first trained visiting nurses. Since that time millions of women have learned home nursing. The war has intensified our need for skilled help in the home. It is particularly important in these trying times to promote a speedy return to the effective living of a patient and to preserve the strength and vitality of the attendant.

Let us consider the preservation of vitality, first.

In the average American home today, a bed stands about 20 to 24 inches from the floor. That is, the top of the mattress is at that level. Picture the strain in a reclining position true rest is not possible if effort must be exerted to hold a normal postural pattern. Therefore, it becomes necessary for the nursing attendant to make mechanical provision for the rest and comfort for the patient. While the patient is on his back, place one pillow under his head in such a way that the lower edge of it comes down under his shoulders. If having his head high will keep him happy a second pillow placed below the first one, the lower edge of it reaching the small of the back, will support his back muscles; and a third on top of the first, will raise his head and shoulders to a comfortable height.

Tension on pull muscles can be reduced to a minimum by placing a rolled Turkish towel under the bend of the knees, where it will serve as a cup for the bed caster. Put in position under each of the legs of the bed, the supports bring the patient up to a comfortable working level, preventing undue postural strain on the nurse. Disregarding the cause of postural strain may result in a vicious cycle of irritability, impatience, and even the physical and emotional debilitation of the attendant.

Now let us turn our attention to the patient. Good posture is not limited to the upright position. Even on the back, arms, and legs of the individual responsible for the daily care of the patient! If you haven't one handy in your cellar, the local lumber yard will yield a length of solid wood not less than 6 x 6 inches, which can be sawed into four sections, each 6 or 8 inches long. In the center of one end of each of these blocks an indentation should be made, which will act as a cup for the bed caster. Put in position under each of the legs of the bed, the supports bring the patient up to a comfortable working level, preventing undue postural strain on the nurse. Disregarding the cause of postural strain may result in a vicious cycle of irritability, impatience, and even the physical and emotional debilitation of the attendant.

About face for a pleasant relief if you get tired of gazing at the ceiling.

The next time around it will look much nicer and your back will be rested...
and the pillow under his head should be removed in this case. When you find the patient is convalescing, careful attention should be given to the position of the bed in the room, in relation to outlook and to the sources of natural and artificial illumination.

Further relaxation will be obtained in a third position, which is that of side-lying. Let us roll the patient over on his left side. Both hips and knees should be flexed, the right more than the left. Consider carefully the areas put under strain in this position. A small pillow under his head will relieve the tension of the muscles on the right side of the neck. Abdominal support can be obtained by placing a bolstered pillow under these muscles. To prevent stretching of the right hip tissues, the right leg with the hip and knee flexed should be supported on a large pillow which is sufficiently long to extend from above the knee to below his foot, thereby protecting not only the right hip, but also the right knee and ankle joints by the same means.

It is important to have the patient's left arm comfortably placed, while he is in this position, in order to avoid any interference with the circulation of the blood. His right arm will generally rest easily on the upper section of the support which has been put in place to protect the abdomen. An operation and some cases of serious and chronic illness may require special attention to position, and in this respect the advice of the physician should be sought.

With the urgency of global war upon us, much of the care of the sick has been thrown on the homemaker. Such measures as will lighten her task should not be passed over lightly by anyone.


Dear Young Mother:

One of the best calendars I've seen for a long time and yours by simply writing to H. J. Heinz Company, Pittsburgh, Pa., is a two-year calendar to keep all the new baby's records. Truly it's a honey of a diary, simple to keep records in, of change in feeding schedules, when the doctor called, when baby cut his first tooth, and took his first step. I liked the sensible directions and the sound advice given, such as sing to the baby when bathing or dressing him.

When bathing the baby, put a turkish towel in the bottom of the basin. Then the baby will not slip and slide and will feel more secure besides. Keep all the baby's things together; that is, the bath things in one place, the feeding utensils in another place, and the baby's clothes in a chest or drawer of a bureau. This saves more time than you realize.

When possible let the new daddy help feed or bathe the baby. Everything might seem awkward you were in the beginning! Regularity in feeding, sleeping, bathing, yes, and playtime too, helps to develop good habits. Poor habits are easily learned and take a long time to break. Start out by teaching good habits which will always be a joy to both you and the baby.

The baby needs loving but not too much handling. Affection is just as necessary as regular eating and sleeping habits to keep baby well and happy. And above all enjoy your baby and find time to play with him.

Aunt Sue
Your dog wants Milk-Bone Tiny-Bits, too! He will like its tastiness... and better still it is good for him. Tiny-Bits contains 5 vital vitamins, A, B, D, E and G, plus high protein beef meat meal, fish liver oil, yeast, whole wheat flour and necessary minerals. Just add warm water, soup or broth, and bits of meat and vegetables if you wish. Ask your dealer for Milk-Bone Tiny-Bits today.

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Send me FREE SAMPLE MILK-BONE TINY-BITS (Please print. Paste coupon on penny postcard if you wish.)

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KIDNEYS MUST REMOVE EXCESS ACIDS

Help 15 Miles of Kidney Tubes Flush Out Poisonous Waste

If you have an excess of acids in your blood, your 15 miles of kidney tubes may be overworked. These tiny filters and tubes are working day and night to help Nature rid your system of excess acids and poisonous waste.

When disorder of kidney function permits poisonous matter to remain in your blood, it may cause nagging backache, rheumatic pains, leg pains, loss of pep and energy, getting up at night, swollen ankles, under the eyes, headaches and dizziness.

Kidneys may need help the same as bowels, so ask your druggist for Doan's Pills, used successfully by millions for over 40 years. They give happy relief and will help the 15 miles of kidney tubes flush out poisonous waste from your blood. Get Doan's Pills.

3330: A fine peasant jumper and blouse, the same type that RKO's Joan Carroll loves so much and wears so well in the picture at the left. A gay figured challis would make a nice blouse, and a cotton gabardine a honey of a jumper. For a size 8, the blouse takes 1½ yds. of 35" fabric, 3 yds. of braid. This number comes in sizes 4-12. Advance Pattern 15¢

3030: Here's a jumper that will make history in any school. It's easy to do, and the shirt can be
A621: A school bag that holds everything, and a beanie to match. Smart as they come, yet made in the simplest foundation stitch in crochet. Make 'em to go with everything, line the bag with a gay plaid or a solid color. Instructions for crocheting this winsome, twosome, good for now and then some, 16¢. An American Home Pattern.

There are 2 kinds of beds in our house
...and each kind requires a special kind of sheet! That's why I buy both Dan River's sheets. Virginia Manor for best and for guests. Shenandoah for every day and for the youngsters' beds. Both qualities have their own identifying labels sewn right in. So quick and easy for me to spot the right quality for the right use.

DAN RIVER'S SHEETS
Mills - Danville, Va.

Shenandoah is a tomboy for wear...just the sheet for Sally's room, and for Little Tom's bed, too. It can take all kinds of tumbling by tots or teens. In fact, whenever you want inexpensive sheets that are sturdy and strong...smooth and fine as well, ask for Dan River's Shenandoah.

85 Low Cost Homes
This is another of The American Home famous House Plan books to help you plan the postwar home you will build someday. It is devoted entirely to the low cost ($2,000 to $6,000) field and stresses newly developed building materials and techniques. Dozens of striking exteriors made of board, lath, plywood, concrete, and many other materials. A total of 85 complete plans that represent the cream of postwar thinking by the country's leading architects. Mailed, postpaid, anywhere in the U. S.; price, 50 cents.
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Says Kleenex
And Win a 25 War Bond

for each statement we publish
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Address: Kleenex, R.R. Michigan Ave.,
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Im no fisherman!
Why fish for tissues so hard to get
out of ordinary boxes? With
Kleenex® it's pull a tissue and
up pops another, ready for use!
(from a letter by M. T. T., Long Island, N. Y.)

I'm no fisherman!

First of all, soak the feet in warm soapy water. Tincture
of green soap, one teaspoon to a quart of water makes
a wonderful solution, or any good soap will do. Work on
one foot while the other soaks, but don't leave either one
in long enough to soften the nails. Scrub, rinse, and dry

WHAT! NO KLEENEX?
IF YOUR DEALER IS OUT OF
KLEENEX, PLEASE BE PATIENT
HE'LL HAVE SOME SHORTLY.
QUANTITY IS SOMEWHAT
CUTAILED, BUT WE ARE
DETERMINED, REGARDLESS
OF WHAT OTHERS DO, TO
MAINTAIN KLEENEX QUALITY
IN EVERY PARTICULAR!

VITELLES FOR VICTORY
No more stained
dish towels
at canning time
since I wipe the top of each filled
jar with clean, absorbent KLEENEX:
(from a letter by C. F. C., Prineville, Ore.)

WHO CAN FORGET DELSEY?
—SOFT LIKE KLEENEX
Hope there'll be
no shortages
after the war

(from a letter by M. B., U.S. War Or.)

1. First of all, soak the feet in warm soapy water. Tincture
   of green soap, one teaspoon to a quart of water makes
   a wonderful solution, or any good soap will do. Work on
   one foot while the other soaks, but don't leave either one
   in long enough to soften the nails. Scrub, rinse, and dry

2. If you're of the toe-painting school, remove old polish
   with cotton soaked in a good polish remover. Use
   clippers to cut the nails only if the emery board won't do;
   but always cut or file the nails straight across, never down
   at the corners. Then smooth them off with the emery board.

3. Now for the cuticle. Using an orange wood stick
   tipped with cotton and saturated with cuticle remover,
   gently work back the cuticle that has been loosened by
   soaking. Rinse off and rub away the unwanted skin with a
   soft towel. You never cut the cuticle on your toes either!

4. To remove callouses, soak a pad in
   a cuticle remover, apply to area with
   adhesive and leave in place for about
   five minutes. Remove, rinse the foot, wipe
   away loosened skin. Use pumice if needed.

5. If you toe-tint, keep toes apart with
   little rolls of cotton when applying
   polish. It's smart to use a base coat
   first; it adds length of life to your pol-
   ish and more protection for the nails.

6. When you're all finished with the
   paint job, the last and very important
   step is the powdering of your feet. Be
   very sure you get it between the toes
   and you'll be foot loose and fancy free.

The American Home, August, 1943
Procedure

Sketches, Clare McCanna

It takes a good understanding to get along in the world these days, and one of the best ways to improve that is to take awfully good care of your feet. We've given you some grand foot exercises in a past issue. Now, we're going to show you how to give yourself a pedicure. It isn't a luxury. It's a necessity, and one you won't want to do without after you've tried it. True, your feet aren't on parade as your hands are, but it's very important for a healthy, happy outlook on life, to be even more meticulous with your tootsies than you are with your fingernails.

For one thing, you don't get ingrown fingernails, but there are lots of unfortunate soles that suffer with ingrown toe nails. One thing that aggravates them is the wrong cropping technique. You don't cut or file toe nails as you do your fingernails. As we pointed out in the picture, the nail should always be filed straight across, and not cropped too short. If there is a tendency for the toe nails to "ingrow" tuck a wisp of cotton under the offending corner to keep the nail away from the skin.

Callouses are another unhappy foot situation that most of us have to cope with if we've bought the wrong shoes, aren't walking properly, or some such. The thing to remember in this case is that it takes as long to get rid of a callous as it does to grow one, so don't try to remove it all at once. Use the treatment suggested on the other page and repeat for several days if necessary. You can speed things up somewhat, by saturating the tough spots with cuticle remover on a pad every time you take a tub. The use of a good cuticle oil or cream at night will do a good softening-up job, too, especially on the back of the heel where the skin gets roughened. Rub cream on cuticle, too, to keep it soft and pliable.

And by the way, always use something as gentle as an orange wood stick wrapped in cotton to push back the skin. Metal tools, in the unprofessional hand, can easily injure the very sensitive skin of the feet. Remember, the very fact that your underpinnings lead a practically airless life makes them very susceptible to all kinds of infection, so let that be your guide when you go to work on them.

Massage is a pretty important part of the gentle art of the pedicure, and here's a good trick you can do yourself. There's a "slap-happy" routine that's recommended by one of the leading authorities on pedicures. First, soak your feet in warm water, briskly, and then slap on a mentholated foot cream over toes, ankles and arches. Don't be gentle, get both hands going, moving from toe to ankle and back again, five times at least, slapping like mad. It's the old circulation story all over again. Now, wipe off the cream you haven't slapped away, and dust your feet with powder.

There are other tricks we know about to put your soles at rest. If we haven't hit your problem, let's have it and we'll see what we can do for you. In the meantime, Happy Pedicuring!
When Are Shutters not just SHUTTERS?

Here are interesting ways to make shutters do double duty on your windows.

ON MOST of our houses, shutters are taken too much for granted. We accept them as decoration and let it go at that. Let's wake up to their possibilities! Just think, by substituting glass for the slatted louvers, your storm sash is all ready against the first wintry blast. They're good looking, too, all year round. So why not start your imagination on its way—give your shutters a chance to show off a bit. You'll benefit in added comfort and convenience.

Remember, too, that every trick shown on this page can be done with the ordinary run of shutters. No special types or sizes necessary. A few simple tools, a little determination and lo—your shutters start really in earnest for their keep!

Harvard, Illinois

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To keep pace with these staggering demands, Pequot has expanded production again and again. Now Pequots are thundering off our looms at a pace we'd have called "impossible" a short while ago... including some Pequot sheets for you. Pequot Mills, Salem, Massachusetts.

Awnings in various sizes can be made from the ordinary run of house shutters—save storage trouble by letting your house wear its storm sash all the year round.

E. ALONZO WILLARD

THE AMERICAN HOME, AUGUST, 1943

PRINTED IN THE U.S.A. BY THE CONE PAPER, INC.
NOW THE "LITTLE INDIANS" HAVE A

Fir-Texted Room
OF THEIR OWN

Just yesterday this household was cramped for space. Growing children shrink the four walls of the home faster than one realizes. This attic had always been there but until Fir-Tex transformed it into the colorful, livable room you see above, it had been a typical cob-webby, catch-all for castoffs.

Maybe you think the "Little Indians" aren't proud of their new quarters! They had their choice of Fir-Tex's five colors in any combination they might desire—and they chose Wheatkote for the walls and Ivrykote for the ceiling.

Now that the room is finished it is the envy of all their playmates.

A Fir-Texed attic keeps out summer's heat and winter's cold and aids in the fuel conservation program.

All Fir-Tex Insulating Board Products are made from sound clean wood chips converted into tough, natural wood fibers that are thoroughly sterilized and felted into sturdy boards with marvelous insulating qualities. Fir-Tex Insulating Board Products are: Ivrykote and Colorkote color panels, Ceiling Tile, Acoustical Tile, Exterior Sheathing, Plaster Base Lath, Roof Insulation and Refrigeration Blocks.

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Give me a SHREDDED RALSTON breakfast
I've got a job to do!

Taking care of my home and family and doing war work, too, takes energy—plenty of it! That's why I insist on Shredded Ralston. It's rich in whole wheat energy—the kind of nourishing food Americans should eat—and how I love it! It's so crisp and has such a delicious flavor, I never get tired of it. And praise be, it's not rationed!

Try This Recipe:
For Shredded Ralston Snacks, melt 4 tbsp. butter or other shortening in pan. Add 3 cups Shredded Ralston. Sprinkle with 3/4 tsp. salt. Stir while heating about 3 minutes.

GET RID OF FAT... PITCH IN, HELP WIN!
Reduce the Ry-Krisp Way

Mrs. A. is fat. She volunteers for war work, then drops out because excess fat drains her energy. She should try the Ry-Krisp reducing plan for normally overweight. Eating Ry-Krisp as bread is part of the plan—each wafer has only about 23 calories!

Mrs. D. is slim. She cleans, shops, cooks, is a volunteer war worker. She stays slim and keeps in trim the Ry-Krisp way.

FREE! Ry-Krisp reducing plan for normally overweight—same plan Mrs. D. uses. Write Ry-Krisp, 21 Checkerboard Sq., St. Louis 2, Mo.

Mrs. S. has always been slim... and Ry-Krisp has always been her family's favorite bread because it tastes so good. A natural whole grain bread, it comes in crisp, thin, ready-to-eat slices. Tempting. Delicious. And so nutritious! So good with soups, salads, any food or beverage!