Has Home Ownership Been Oversold to the American Public?
A flower bracket in the bathroom?

Yes—with special tendrils to hold your blossoming new Cannon towels because they're soft as petals, too, and take to water like a plant to rain. Now—happy day!

You can have a whole wall-garden of them in gay "geranium" or any of eleven shades—a whirl of styles, new patterns and textures!

From about 59c to $2.50.

NOW! LOVELY NEW CANNON TOWELS—AT EVERY PRICE!
But Phoebe Dunn isn't forgetting the dental "beauty secret" that helped make her a "Powers Girl."

There's only one reason why a girl might give up a glamorous modeling career—and Phoebe Dunn has two of them. Suzanne and Judy, ages 6 and 4. And take their proud father's word for it—they'll be the Glamour Gals of 1960!

Because blonde, slim (105 pound) Mrs. Dunn has taught them the "open secret" that is practically a model's stock-in-trade—the importance of a radiant smile. At their Darien, Conn. farm, this "model" mother sees to it that the Dunns practice the dental routine that she preaches: *Regular brushing with Ipana, then gentle gum massage.*

Phoebe is in good company. Thousands of schools and dentists today teach the same dental truth—that sparkling teeth call for firm, healthy gums.

Figure One. It will be some time, naturally, before Suzanne can do Figure Eights. But it's not too early to train for a sparkling smile. "When you brush your teeth, massage your gums gently," her "model" mother has taught her. This brief workout with Ipana helps speed up circulation within the gums... helped Phoebe get her sound teeth and Powers Girl smile.

**Sister Act,** led by Suzanne. After brushing teeth with Ipana, they help guard against tender gums with gentle massage. Sensitive gums, "pink" on your toothbrush, mean see your dentist. Let him decide whether yours is simply a case for "the helpful stimulation of Ipana and massage."

**Eat at own risk** would seem to be a wise footnote to the menu Suzanne and Judy are whipping up. Actually, the same note of caution applies to many of today's foods. Soft and creamy, they allow gums to become flabby. Which calls for Ipana Tooth Paste—specially designed, with gentle massage, to help gums become firmer, teeth brighter.

**Should parents go to school** to learn the value of gum massage? Taught in thousands of schools, 7 in 10 dentists also recommend gum massage, national survey shows. (And prefer Ipana 2 to 1 for their own use!) But let your dentist decide whether and how to massage your gums.
A more glorious voice
for any music you play

Prepare for an unforgettable experience when you first press the keys of the Hammond Organ—for here is a richer, more glorious voice for any music you play.

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THE AMERICAN HOME, JANUARY, 1947
Part of the fun of visiting home is startling my mother with new ideas. Like the turquoise nightie I brought her—just like an evening dress! “You mean it’s to sleep in?” mama gasped. “Gracious— you’d think I belonged to the Percale Sheet Set!”

I thought about that remark as I hustled mama upstairs. “For a smart lady,” I told her, “you have some awfully cobwebby ideas. These days, percale sheets are for everybody—when they’re Cannon Percale Sheets! And are they soft and smooth and sweet-sleeping!”

Mama waved the hairbrush. “Don’t try to sweet-talk me,” she laughed. “You know how your father is about the budget!” “But, Mom,” I said, “luscious Cannon Percale Sheets give you percale’s own luxury for just a trifle more than you’d pay for best-grade muslins.”

Mama’s eye glinted. I continued, “Cannon Percale Sheets are nice and light weight too—easier for bedmaking and on washday. And believe me, they wear like everything!” The glint got brighter. “I always thought I was the percale type,” she said dreamily. “Now I’m going to do something about it!”

THE AMERICAN HOME, JANUARY, 1947
Twin Homes—but
what a difference
in comfort!

NOT INSULATED. Poor little Judy Barrett! Being bathed is a shivery ordeal in the chilly, drafty, uninsulated Barrett house—even though Daddy keeps the furnace roaring! Really, Daddy and Mommy ought to have a talk with the Merrins next door...

Why you get greater comfort and fuel savings in a new or existing home, with Many-Layer KIMSUL®

Your new home can enjoy a wealth of winter warmth—with fuel savings of possibly 44%—when you insulate it throughout with many-layer KIMSUL. And you can have greater comfort plus generous fuel savings in your present home, too, with KIMSUL Insulation in the attic. For KIMSUL, with its prefabricated many-layer construction, is designed to give uniform, effective insulation coverage.

Unlike loose fill or "blown-in" insulations which may vary in efficiency with the skill and thoroughness of the applicator, KIMSUL has no heat-leaking thin spots or money-wasting thick spots. Dependable, uniform thickness is built right into KIMSUL in manufacture. And KIMSUL is lasting... won't sag, sift, or settle...resists fire, moisture and fungi...is termite-proof.

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CONTRIBUTORS

* KIMSUL (trademark) means Kimberly-Clark Insulation

---

** ALFRED LEE says she grew up planning and giving parties, so becoming a professional party designer was practically a predetermined career. She believes that all women are potentially fine hostesses, but many need help in planning. She stresses simplicity and novelty in table ensembles, and originality in game ideas. Her New Year's party centerpiece and favors are shown on page 74.

** JOHN P. DEAN, author of "Has Home Ownership been Oversold to the American Public," page 13, is Regional Economist for the Federal Public Housing Authority. He has studied housing at Columbia University and at the New School for Social Research; has done special housing research for the American Federation of Labor. He is a member of the Citizens' Housing Council, the City Planning Committee of the Citizens' Union, the National Association of Housing Officials, and the National Public Housing Conference. With all this to his credit, he is well qualified to speak on one of the most crucial problems of the day.

** DR. CHARLES F. MCKEVERGAN practices dentistry in Providence, R.I., is a graduate of Harvard and Tufts, and a member of the American Dental Association. He is Assistant Dental Surgeon at the Rhode Island General Hospital, and has published health articles in many of the national magazines. He says he never worries about an article until it is mailed; then he frets incessantly, thinking of ways in which he might have improved it. You may read one that didn't need it, "Johnny's First Visit to the Dentist," on page 60.

** DOROTHY MAY ANDERSON, who, on page 45, asks (and suggests) why you want a garden, has had wide experience in the landscape field. A graduate of Washington State College, she won a Master's in Landscape Architecture at the Smith College Graduate School where, later, she was assistant professor. She was assistant director of the Lowthorpe School, and director of a private practice in New England for 10 years, and was called A private practice in New England for 10 years, and was called a professional photographer at N.Y.U., written about it, and is a Fellow of the Royal Photographic Society of Great Britain. He and his wife are much attached to their land and garden, to the fields and woods surrounding their farmhouse. Furnishing their farmhouse with rehabilitated, beautiful antiques is described on page 35.

** E. B. DYKES BEACHY, who tells you how to "Take Care of Your 'Gift Plants," page 29, has learned the secret of it because, for one thing, she has a husband who, in 28 years of marriage, has never forgotten to buy flowers and plants for her. She has traveled in the United States, Mexico, and Canada, and in each place she's visited, she's tried to learn as much as possible about the flowers and plants native to the various territories, plus how to take care of them. She grew up in Kansas, was graduated from Northwestern University School of Speech, taught in a girls' boarding school in St. Louis, and has lived in Arizona, Illinois, Texas, and Washington, D. C. She is not a botanist, but has always liked flowers, and the advice she gives about their care is worth trying.

** H. A. VON BEHR, who informs you that "Dust Is Only Skin-Deep," is the happy owner of a 150-year-old farmhouse in Old Chatham, N. Y. In addition to being an avid antiquer, he is an ex-metallurgist and, for the last 15 years, a professional photographer of the modern school. He has taught photography at N.Y.U., written about it, and is a Fellow of the Royal Photographic Society of Great Britain. He and his wife are much attached to their land and garden, to the fields and woods surrounding their farmhouse. Furnishing their farmhouse with rehabilitated, beautiful antiques is described on page 35.
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THE AMERICAN HOME, JANUARY, 1947


H ere are some new books, each in its own way fascinating, and recommended as 1947 additions to your library. There is a variety of subjects to interest the members of the most varied household.

Modern Household Encyclopedia, by Jessie De Both, A.B. (J. G. Ferguson and Associates.) Price, $3.00. cost (in material and labor), comfortable and attractive homes for the families of America—and they can build them themselves. The author says: "All the 'know how' necessary to make Cemadobe brick is contained in this booklet... If a person will follow instructions carefully, has a practical plan to work from, is reasonably handy in the use of tools, and has a 'common sense' knowledge of construction, he will be able to make Cemadobe brick, and build himself a most satisfactory house."

The High Cost of Cheap Construction (Weyerhaeuser Sales Company, Saint Paul.) An informative, clearly written, and illustrated booklet containing—for the layman—engineering data for correct house building, with examples of proved construction methods, and some illustrations of poor building practices, showing the necessity of sound construction for real economy in homeownership. It will improve the layman's knowledge of building for his own protection, when buying or building. It will reveal to him the potentially costly construction flaws which may be hidden beneath charming interior decorations and breathtaking arrays of labor-saving devices.

How To Plan the Home You Want outlines in brief, readable fashion the many points in home building which you will have to decide for yourself when you start to build. Included are "how much should the house cost?", the availability of loans, and the reasoning behind various styles of architecture, and their individual advantages. Written by the publishers of Practical Builder. Price, 25¢.

Hidden Hazards (Insurance Company of North America), is a readable and illustrated guide to making your home safe from fire and accidents.

Choose Your Roof for Rain... and Shine (Asphalt Roofing Industry Bureau) describes the importance of roofing for both protection and beauty.

Magic Gardening for You, by Carl Molitor and K. G. Bierlich. Price, 1.00

In this 30-page booklet of text, photographs and sample floor plans, is one answer to the housing shortage, and the corresponding high cost of labor and building materials. According to Mr. Williams, Cemadobe brick construction (a combination of cement and adobe or soil mixed with a minimum of water) will provide low

The American Home, January, 1947
Sure it's a cute house. And most of the equipment is right up-to-date. But I have my doubts about that heating plant.

Funny thing, how people will put only the best materials and upstairs equipment in a house—and then skimp on the most important thing, the heating plant. They don't seem to realize that no matter how much you invest in a house, it isn't really a home unless it is comfortably heated.

If you have had the unhappy experience of buying or building a house with an unsatisfactory heating system, cheer up, for relief is in sight! Minneapolis-Honeywell has developed a remarkable control system that has corrected heating difficulties in thousands of homes. It is called Moduflow. Moduflow operates on an entirely different principle from the ordinary on-and-off control system. It furnishes heat continuously at whatever temperature is required to maintain comfort in any kind of weather. Moduflow eliminates the drafts and chilly spots caused by intermittent heat supply, and saves much of the heat formerly wasted at the ceiling.

Best of all, Moduflow control can be easily and inexpensively installed right now on your present automatic heating plant. You don't have to wait until you remodel or build a new home. It can be installed without even shutting down your heating plant. Get all the facts about Moduflow. Mail the coupon today for your free copy of the booklet "Comfort Unlimited" that tells the fascinating story of Moduflow.

**MODUFLOW**

the new HONEYWELL heating control system
**Model Home Show**

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**BUT—**

you'LL BOTH insist on concealed telephone wires

"Modern" versus "colonial" may still be an open question in your household. But when you finally can build your new home, of course you'll want concealed telephone wiring.

The simple, inexpensive way to assure this is to see that telephone conduit is put in while your home is being built. Then the wires will be carried inside walls to convenient outlets.

Your Bell Telephone Company will gladly help you plan for complete, modern, built-in telephone wiring facilities. Call your Telephone Business Office and ask for "Architects and Builders Service."
Coleslaw with glamour? Just look! ... It's something mighty special—with the flavor of Del Monte Brand Pineapple

1—We put extra care here

Extra care where? Out in our pineapple plantations. Pickers may walk hundreds of miles on one Del Monte plantation alone—trudging the long rows again and again, week after week—before that field is completely harvested.

That's because we insist every pineapple must be hand-picked only at the stage of perfect ripeness.

It costs more in time, and money. But that's the kind of flavor-care we take—in every operation, large or small. Flavor is our responsibility—to you and to our brand. We know every bit of extra care we take means greater enjoyment for you.

Talk about your sunny helps for plain foods—there's nothing like Del Monte Pineapple!

Tender Slices—zesty Crushed—sparkling Juice! All three with the same refreshing, tart-sweet flavor—because they're all from hand-picked Del Monte Pineapples. All three the same quality you know and like so well in other Del Monte Fruits. Try Del Monte Pineapple in

TROPICAL COLESLAW SUPREME

2 tsps. unflavored gelatin
1/2 cup orange juice
1/4 cup lemon juice
1/2 cup cold water
2 tsps. vinegar
1 1/2 tsps. salt
1 No. 2 1/2 can Del Monte Sliced Pineapple
1 cup finely cut red cabbage
2 cups finely cut green cabbage
4 tsps. chopped green pepper

Soften gelatin in cold water in top of double boiler, then dissolve over hot water. Drain syrup from pineapple. Cut 2 slices in 1/4-inch wedges. Combine pineapple syrup, orange juice, lemon juice, vinegar and salt. Stir in dissolved gelatin. Chill until syrupy. Toss together in loaf pan: cabbage, green pepper and pineapple wedges. Pour gelatin mixture over cabbage mixture. Chill for several hours or until firm. Unmold on large plate and garnish with salad greens and pineapple as shown. Delicious with mayonnaise. Serves 6.

2—You get extra flavor here

Extra flavor? Sure—Del Monte always puts flavor first

SLICED • CRUSHED • JUICE Del Monte PINEAPPLE
DISCOVERIES IN PINEAPPLE LAND

Drop anchor at these pineapple recipes discovered by Patricia Collier, Dole Home Economist. Explore them and you'll find new, yet practical dishes using Hawaii's golden pineapple treasures—Dole Crushed, Chunks, and Sliced. Then try these recipes...you'll be glad you did! And for daily refreshment drink Dole Pineapple Juice.

HAWAIIAN PINEAPPLE PRODUCTS

PIEAPPLED SWEET POTATOES

Roll sweet potatoes or yams in their jackets until nearly done; peel and arrange in shallow casserole. For 6 or 8 sweet potatoes, allow 1 lb. butter or margarine, 1 cup Dole Crushed Pineapple (preferably drained), 1/2 cup brown sugar, dash of salt; cook together, stirring, until syrupy, pour over potatoes, and bake in a moderately hot oven (375°) about 25 minutes, basting occasionally with the pineapple syrup. Serves 4.

OLD FAVORITE DESSERT

Dissolve a package of cherry (or raspberry or strawberry) flavored gelatin dessert in 1 cup hot water. Drain a No. 2 can of Dole Pineapple Chunks (there will be about 1/2 cup syrup); add the syrup to the gelatin. Cool until beginning to thicken; then fold in dessert chunks, 1/2 or 3 canned bananas and 1/2 cup coarsely chopped walnuts. Chill. Spoon into dessert dishes, serve with whipped cream. Serves 8.

PRODUCTS

PINEAPPLE

HAWAIIAN

PU highlight painch tender

APPETIZER SALAD

Arrange crisp lettuce on each salad plate: place a golden slice of Dole Pineapple on the lettuce. Complement cooked shrimp with thinly sliced celery, green pepper strips, and minced onion to taste, mix with mayonnaise; oil salad dressing, season well, and garnish with pineapple. Garnish with olives and deviled egg, and serve.

OLD FAVORITE DESSERT

Dissolve a package of cherry (or raspberry or strawberry) flavored gelatin dessert in 1 cup hot water. Drain a No. 2 can of Dole Pineapple Chunks (there will be about 1/2 cup syrup); add the syrup to the gelatin. Cool until beginning to thicken; then fold in dessert chunks, 1/2 or 3 canned bananas and 1/2 cup coarsely chopped walnuts. Chill. Spoon into dessert dishes, serve with whipped cream. Serves 8.

HELLO PRODUCTS
The vast majority of American families have indicated that they want to own their homes—and they should, provided they buy wisely and know what they are getting in for. Yet surveys show that probably more than one out of every six modest income families, who do own homes, wishes it had not bought that home. The family which plunges in after its cherished ideal without careful planning, is likely to have its hopes rudely punctured—and, in being sold emotionally but not farsightedly on homeownership, it has also been "stack" with a house!

Even in ordinary times, it is no easy task for a family to buy a house which will serve its changing needs through the years. Few families have analyzed their housing needs carefully enough to know just what sort of quarters would be best for them at present. Few of us are capable of predicting what our tastes, interests, and activities will be like ten or fifteen years from now—or what the composition of our family will be. How can we buy a house suitable for this indefinite "family-of-the-future"? The spick-and-span little house that catches your eye may seem "just right" today, but fifteen or twenty years later when the neighborhood is changed, when newer and more up-to-date houses are springing up in more fashionable neighborhoods, when the carrying costs of the house will be pretty much the same as they are today, you may ask yourself, what has happened to that "dream house"? If you can take a loss, sell it, and move, O.K. But suppose you can't afford to take a loss—will you feel you were oversold on homeownership?

Families are snapping up whatever is offered because they know of no other legal way to get a roof over their heads. There is substantial evidence that easy financing terms are being reflected primarily in higher selling prices. Many families are asking themselves, "Just how many thousands of dollars more-than-value are we justified in paying for these inflated houses?" They would be wise to remember the boom and depression after the last war, when staggering losses had to be written off not only by families who managed to hang on to their homes, but also by mortgage lenders, who found houses, worth only part of the unpaid mortgage balance, dumped in their laps. Even in ordinary times, a family needs to keep all its wits about it to steer clear of the sour investments. But today, when the market for homes is a sellers' market, offering little else than overpriced, second-hand homes, or the first high-priced samples of the "postwar" house, thousands of families are currently making serious mistakes in buying homes.

The facts about homeownership are little known. The ballyhoo surrounding the "Own Your Own Home" idea is chanted constantly at the American public. As a result, much misunderstanding has grown up around homeownership,
and many families are led to expect something which is unlikely to be there. The following popular misconceptions have received wide currency:

**Popular Misconception 1:**
That real property, in the long run, will always increase in value and growth, demand for the property for profits on real property in the long run, there. The following popular misconceptions about the value over the coming years. That home ownership is invariably a tenant pays an extra sum to the landlord as profit.

**Wrong because:**
Home ownership may be a failure for an individual family for reasons which are not and could not be taken into consideration by the FHA, e.g., loss of job, death in the family, or the need to move to some other locality.

**Popular Misconception 2:**
That owning a home is the only way to create a satisfactory environment for the children. The desirability of the environment doesn't depend on the ownership, but on the facilities, play space, neighborhood, companions, and school—not to mention the family atmosphere created by the parents. These are perhaps more often found in neighborhoods where many families own their homes. But where single-family residences in such a neighborhood can be rented, the key to the situation is not home ownership, but rather the adequate provision of community facilities necessary to happy living for the entire family.

**Popular Misconception 3:**
That if rents are rising rapidly and exceed the monthly dollar costs of maintenance, repairs and replacements, fire insurance. Also to be considered when one owns instead of rents, are fluctuating costs for heat, payments for range, refrigerator, or other equipment; needed landscaping; new or additional household furnishings, especially if one is moving from the city to the suburb.

**Popular Misconception 4:**
That the money used to pay off the mortgage is being saved, and can be realized any time it is needed by selling the home. **Wrong because:** During the early years of owning, most of the payments against the principal of the mortgage must be written off as depreciation on the value of the home. And any equity which may have been built up is hard to get at in time of need, because the house must be sold at whatever the market will bring, and the family moved to new quarters.

**Popular Misconception 5:**
That owning a home is the only way to create a satisfactory environment for the children. **Wrong because:** The desirability of the environment doesn't depend on the ownership, but on the facilities, play space, neighborhood, companions, and school—not to mention the family atmosphere created by the parents. These are perhaps more often found in neighborhoods where many families own their homes. But where single-family residences in such a neighborhood can be rented, the key to the situation is not home ownership, but rather the adequate provision of community facilities necessary to happy living for the entire family.

**Popular Misconception 6:**
That owning a home will surely supply security for old age. **Wrong because:** Taxes, repairs, insurance, upkeep, and household operation continue even after the mortgage is paid up. In addition, the house may be too large for an aging couple, expensive in upkeep to sell, and what goes into the house is what will make it easy to sell. A cheap house that requires expensive upkeep is easier to sell than a more expensive house requiring less expensive maintenance. As houses have become loaded down with more and more gadgets and fancy equipment, low-cost houses have shrunk up into pinched little boxes whose structural soundness is the builder's secret.

**Pay for professional advice from your banker, your lawyer, and your architect or contractor before signing on the dotted line. Home ownership is too big and technical a responsibility to take on without it!**

**Popular Misconception 7:**
That buying a home under a monthly payment plan, which includes a reserve for taxes, is "just like renting." **Wrong because:** (1) If you buy, there is a down payment and closing fees not likely to run less than $700—$750.00; (2) the renter does not incur a debt of thousands of dollars spread over 15 to 25 years; and (3) the homeowner assumes, naturally, incurred responsibilities and costs in addition to the monthly payments.

**Popular Misconception 8:**
That the FHA plan takes the risk out of homeownership. **Wrong because:**

The FHA merely takes precautions against loss on the mortgages it insures, a procedure which protects primarily the mortgage lenders. Homeownership may be a failure for an individual family for reasons which are not and could not be taken into consideration by the FHA, e.g., loss of job, death in the family, or the need to move to some other locality.

**Popular Misconception 9:**
That one can judge a house by several tours of inspection through it. **Wrong because:** A house is a technical instrument for living, and the quality of its construction, equipment, and design can be judged only by an expert. Besides, the nature of the community and neighborhood are important factors in making a house a good risk, and these are difficult for the layman to assess. Houses are built to sell, and what goes into the house is what will make it easy to sell. A cheap house that requires expensive upkeep is easier to sell than a more expensive house requiring less expensive maintenance. As houses have become loaded down with more and more gadgets and fancy equipment, low-cost houses have shrunk up into pinched little boxes whose structural soundness is the builder's secret.

If you are thinking of buying that "cute little Cape Cod bungalow," reflect on the following questions:

1. Are we unable to postpone buying until prices are more favorable?
2. Can we predict our future income well enough to know that this house will not be too heavy a burden on us, and "at money we may need for the children's education or other future necessities? Have we counted in the full costs of ownership, including maintenance, recreation, repairs and replacements, and all the miscellaneous, unexpected costs?
3. Is it unlikely that job ties or family ties will pull us away to some other part of the country?
4. Have we assurance, from technical advice we respect, that this house is sound in structure and equipment?
5. Will the design of this house retain popularity as newer styles appear, or will it become "dated" and therefore have less resale value?
6. Are public and commercial services of the neighborhood adequate?
7. Are we sure we are not buying into this house, savings we might better keep locked as a reserve?

Only if you can honestly say "Yes" to these difficult questions, is homeownership a safe undertaking for you,
Playing for Visitors

William Krevit

I f you are dreaming of a concert debut for your little girl, we can only hope that she is sufficiently gifted and prepared for such a great event. But if your dream is a more modest one—if all you really want is for her to play for friends who will have warmhearted praise for what she does and not just polite approval—you can do something about it yourself. There isn't a magic word that turns the trick, but it's simple enough. Before you start though, you'll have to do some thinking back. Remember the time you had to stand up in the school assembly and recite The Village Blacksmith? Do you have a memory of well-learned, easy lines fading away into nothing at all—and of your own good voice breathless, strange, and a little squeaky? You can smile now at that fright, but it was very real and terrible when it blurred your lines and left you silent and helpless. It might have happened for any number of reasons; perhaps because you were overanxious to please or overafraid of anything less than perfection but, whatever it was, the whole thing was an ordeal and not a happy retelling of a poetic thought. Such things happen at the piano, too. Or do you remember sitting back comfortably in your chair and appraising the little boy up on the platform reciting The Six Hundred in stentorian tones, with pompous oratorical gestures? The rhythmic singsong of meaningless sounds were terribly impressive because he seemed to remember them so well and was so sure of himself. But after a few minutes you probably didn't even hear a word of all the bombast; and just thought to yourself what a bore it was and how he loved to strut and show off. Well, that can happen at the piano, too. A meaningless exhibition of technique for its own sake is a bore.

Our point is somewhere between these two poles—neither the frightened, stammering performance, nor the overbearing exhibitionist display. At one end, you will have to remember how difficult “public” performance is, even if the public happens to be Mrs. Smith who lives next door. At the other end, you will have to remember that mere technical dexterity alone, no matter how worthy an achievement, is just a means to an end and is, in itself, an empty thing—and that no one really likes a “show-off.” So if you want your child to come up into making music for her own pleasure and for the delight of friends, and you haven't been as successful as you would like to be, then try some of the suggestions as outlined in the following paragraphs. If you will take them to heart and follow through on them conscientiously, they can be of a great deal of help to you in aiding your child to perform desirably. And, when you put these suggestions into effect, please do remember that a firm touch, plus an unhurried, easy-going attitude, will do much psychologically in developing the poise and calmness so necessary if your child is to successfully play for visitors.

How many times do you, yourself, sit down to an informal listening and really hear what your child is playing when she is at her practice hour? And this, not just for the discipline of the practice hour, but to really give her a chance to let you hear the piece or even the finger exercises at which she happens to be working. You are her first audience. Ask yourself whether you just want her...
to show off some brilliant runs and chords or whether you would really like to hear the song that the music sings... the mood it creates. Most times we knowingly or unknowingly try to fulfill what is expected of us and, if you seem to expect the worst, that is probably what you will get from your child. Many children insist that they do much better when mother isn’t around. They say that though they know she’s trying, in her own way, to make them do their best, it’s just that strained trying that they do so much better without. So don’t exhibit your child. If you do, you will be overanxious and nervous. You will anticipate mistakes and your child will feel and mirror your own nervous tension. Nine times out of ten she will forget the chords and mess up the runs. You will be shamed, your guest will be uncomfortable, and your child will certainly be miserable.

The next time, as she remembers this most unfortunate experience, it will be even more difficult for you to get her to play for visitors, whether they are anxious to listen, or not. Now, if you think that your guest will be an appreciative listener, ask your child if she would like to play. But do be sure your guest wants to listen. There are few things as death-dealing to music-making as the "make-believe" audience whose thought is miles away. Why bother, particularly if it seems to be difficult in the first place, to overcome the additional handicap of a "cold" listener. Later, when your child will be a seasoned performer, she might be able to create the warmth, but even great and near-great artists sometimes can’t bring the miracle to pass, and their performances suffer needlessly. So be wary of the bored but courteous listener, for a mistake once made is hard to rectify. Your child, herself, might have a good reason to play or not at the moment. If you know that she is well prepared but uneasy about playing for others, suggest the piece and tell her how eager everyone is to hear it. If she still doesn’t feel like playing, don’t force or threaten, or make an unpleasant scene. Simply excuse her, saying how sorry you are that Mrs. Smith can’t hear that lovely waltz because it just makes you feel like dancing. Remember that it’s confidence and poise that you want her to have and these things sometimes come slowly. Threats and scoldings don’t help. They only make playing for people seem even more unpleasant. Sometimes it happens that she really doesn’t have any particular piece ready for public performance. There is a story of a great artist who was once asked to play at a friendly gathering and who protested that he couldn’t dream of playing because he wasn’t in any way ready. Two or three days had gone by and he hadn’t practiced that particular piece. Your child, herself, might have his standards aren’t at such a peak of perfection, but even very well-learned things get "stale" and need warming up after a time. So, if she insists that she doesn’t feel that any of her pieces are ready, then that is your cue not to insist that she give a performance then. She will be embarrassed, you will be annoyed, and your visitor will probably be extremely uncomfortable at witnessing this disagreeable domestic scene.

If she does have something that she is reasonably sure of, then the moment that she sits down at the piano should have all of your attention. You are creating atmosphere. Conversation is not only rude, but certainly distracting to any sustained concentration. Can you imagine chattering through the first act of Hamlet because you are just going to listen to one special line? You have to do your part and be a good listener because a great part of the success of the performance rests on just that. Keep your attention interested because you really are, sympathetic because you know that it is not easy, and relaxed because her best, whatever it is, will please you. You’ll be amazed to see how much better the playing will be.

When she has finished, be sure to indicate by your conversation that you were listening. Not the "well, that is that, now let’s talk about the neighbor’s new house" or something so equally alien that the music might never have been. If you’ve listened well, you will surely have something to say. Be sure to be generous with praise—sincere praise. Pick out all of the good and constructive things to say first... about the song itself, and about the way she played it. If you remember (and you should) any of the special things that the teacher worked at, then comment on their mastery. If something went wrong, don’t exaggerate the mistake, but give encouragement for better performance the next time. Don’t ever belittle, embarrass or scold her in the presence of others, if you want her to play again. You might have been disappointed in the performance, but you will build poise and confidence only by associating this playing with pleasure and a sense of achievement.

Sometimes if you know beforehand that you will want your child to play for company, for some special family festivity such as a birthday (or you can invent the occasion), you can talk it over with the teacher and so have special coaching and preparation for the event. Then she will have a reason to play for whoever comes, just for the "practice experience" for the party. You might suddenly be startled to find your child asking you if she might play for Mrs. Smith as a sort of preview of what she will play at Johny’s party next Saturday afternoon. All of which adds up to "audience experience"; banishing the formality of playing for people and giving it the natural tone that it should have. Sometimes, too, there is strength in numbers. When two children in the family play, a duet would make them feel stronger in facing their public together. Your teacher would be delighted to cooperate with you. And if you play a little, too, "mother and child" duets are really wonderful to break up the ice of stage fright and inspire poise in your child.

Then there is one more thing... the regular pupil recital. Generally, there are weeks of special preparation, and the recital is a sort of artistic goal. The fact that so many others will play makes it a rather stricter measure of what has been accomplished during the year. Most children are usually excited about the idea of a regular "concert" and are lifted to the level of their very best by it. They will hear what others play, too, and how well, and then their own critical sense is sharpened. And then, of course, there’s the experience of playing before a group larger than ever before. You can make this recital experience a happy and a successful one. Don’t toss it off as something unimportant and not even bother to attend it. And don’t, on the other hand, make so much of it that both of you are worn to a frazzle before it ever begins. Then you’ll have what you’ve both been aiming for: your child’s playing will be a delight to you and to her audience, and best and most important of all—to herself.
Does the idea of a truly bucolic feast in a strictly urban setting intrigue and excite you? Well, before I tell you more about it, let me sketch the developments that made it possible. With that “home in the country” seemingly years away, because of the worst housing shortage in our history, you, like many another American, may be interested in hearing how one resourceful couple put their emotional drive for a rural home in storage for the present and achieved a highly satisfactory interim residence by converting a roof-top apartment in downtown Boston from an ordinary hotel suite into something definitely different in penthouse living.

The Mark Thompsons of Commonwealth Avenue started by having several truckloads of rich soil carried to their apartment roof, with a view to growing a profusion of flowers, vegetables, berries, and trees. The elevated city farm that they visualized seven stories above one of Boston’s busiest thoroughfares, now actually boasts such things as tomatoes, cabbages, morning-glories, hemlock, pear, peach, and apple trees, lettuce, onions, beans, beets, rhubarb, and even blueberry bushes. Also a green picket fence and—further evidence of reality—occasional cutworms. In her 14 inches of soil, Mrs. Thompson follows a real crop rotation program, and succeeds in thrusting the implications of the busy metropolitan skyline far into the background.

Though only a few minutes walk from Mr. Thompson’s office, the “farm” really fills the bill for these two contented cliff dwellers who have gone rural about as completely as is possible in a city without dragging in a cow, goat, or pig—and thereby running afoul of local ordinances. However, one animal—stately “King George,” the cat—is an important part of the menage. They eat their meals in the outdoor living room at the front of the garden, which includes a tiled terrace, a big, colorful awning, glass-topped tables and weather-resistant chairs. A sturdy iron-grille railing in the midst of shrubs and flowers suggests an environment just off a country lane in Groton or Pembroke, Scituate, Weston, or Magnolia.

At the rear, where the farm proper is found, boardwalks along the picket fence lend character to another outdoor room with more awning shelter and rustic furnishings. Here Mrs. Thompson, who is really the farmer of the family, spends a good part of the growing season keeping the crops in lusty, healthy condition and under such control as may be necessary in view of the limited surroundings. Because of soil depth restrictions, she has to do a lot of watering during the hot weather. But she claims—and is enthusiastically supported by her gentleman-farmer partner in her assertion—that the produce from their square footage is just as crispy fresh and sun-enriched as any that comes from truck farm acreage out Dedham or Needham way.

When they were planning their little roof-top farm, the Thompsons cleverly included a built-in grill, which has really paid off, both in what it adds to the pleasure and comfort of their own living, and in the thrills it provides for fortunate visitors to the roof-top terraces. Not only are such guests charmed by the neat beauty of the garden setting and its remoteness from the teeming world below, and amazed by the profusion and vigor of the useful and ornamental plants they find there, but they are treated to the kind of hospitality and entertainment that ordinarily is associated only with real, down-to-earth country homes, spacious lawns, and barbecue.

One evening, Mr. and Mrs. Thompson staged a clambake for a special party of friends (I told you I’d get around to that clambake) who were, to put it explicitly, wowed by the affair. And why not? With the Atlantic so near that you can taste the salty tang when the wind is from the east, what better place for a seafood treat than in a back-yard garden, even if that garden is up among the church spires and business buildings of a big city!
The inspiration for the arrangement of living plants, shown on these pages, was nature beauty of the "wind-blown" type. Supports and accessories of driftwood, appropriate containers, and plants of distinctive form and texture were combined to create the desired effects. In some cases, the plant growth made the desired pattern unaided; in others, it was directed and trained so as to point up the characteristics of the design, allowance being made, of course, for future growth and continuing interest and charm.

Arrangements like these, from the Martin and O'Farrell florist shop in San Francisco, are being increasingly seen in discriminating California homes. You may have seen examples of them in motion picture sets. Modern architects of the San Francisco Bay area frequently include them in their designs for homes and business buildings. But, according to Lois Martin, there is no reason why anyone, given a good eye, some sense of design, and the ability to select the right plant material, cannot make them. Principles of effective flower arrangement, now being so widely studied and used in home decoration, are equally applicable in arranging and combining living plants. The play of light on leaves of different shapes, shades, and textures, can be as colorful and interesting as that on blossoms. The grotesque beauty of wind-tortured trees, which has intrigued artists for generations, is inherent in many small foliage and flowering plants. The range of choice is wide and varied. You can select (or grow) a plant to complement a certain container, or seek a container to harmonize with plants that especially appeal. Both plants and container can be chosen to carry out a preconceived idea. Wood, pottery, metal, glass, plastics—all lend themselves to the development of striking pieces. And if a layer of gravel is provided under the soil, and if discretion is used in watering the plant, drainage holes in the containers, saucers to stand them on, etc., are not necessary. Then why don't you try styling some plant arrangements—yes, "styling" is the word for it—for yourself, or for unusual gifts?

All photographs by the author

FOLIAGE AND FLOWERING PLANTS alike, lend themselves to living art forms. The chrysanthemum above was trained on bent wire to take the shape of the gnarled driftwood support. At right, cyclamen blooms flutter between their own leaves and those of Philodendron grandifolium. Beyond, driftwood prongs are draped with variegated ivy and Fatshedera, a hybrid ivy relative.
PLANTS, CONTAINERS, AND SUPPORTS must all be combined harmoniously to realize an arrangement that will express an idea and fit a chosen setting. In the shallow boxes at the top are: left, an Azalea indica Eria, maidenhair fern, wood ferns, and, huddled in the front corner, a little clump of bright green Helxine; right, dwarf arborvitaes framing a chunk of bleached driftwood. The twin square containers (in center) hold indica azaleas of the variety verveanae alba and driftwood in serene simplicity.

To the right of them is a combination of Hahn's English ivy and its relative, Fatsia, against two knees of dark driftwood. At the left, a tiny Marenth is flanked by a cascade of small-leaved Philodendron, a croton and a plant of its brother, P. grandifolium, with big, spear-shaped leaves. A fine feature for an entrance hall, don't you think?
California is in the midst of the greatest building boom in its history. It is common knowledge that the finest in modern architecture has come from California in the last decade. California artists and craftsmen have rapidly brought their ceramic and fashion industries to the fore, and their products are being distributed on a national basis. So it is with building. The architects and builders are resuming the creative civilian work which was necessarily turned into other channels during the war years.

Last year the fourteen organizations that comprise the building trades in Los Angeles combined their energies to undertake an experi-
ment in order to prove that, even in these days, small houses more than adequately attractive and livable could be built and sold for approximately $7,500.

They agreed to actually build two such houses, one of modern design and furnishings, the other of traditional influence, because they realized the great interest prevalent in small homes today.

These two houses were designed and erected on the parking lot of the Pan-Pacific Auditorium in Los Angeles. The trade organizations, early in their scheme, consulted Bullock's, one of Los Angeles' foremost department stores, to ask their collaboration on the design and furnishing of the interiors which were to be done on a comparable budget.
Who says you can’t use a floral carpet with modern? Turquoise, chartreuse and oxblood from the rug provided the scheme of these rooms. Walls are combed wood and brick.
Inasmuch as the floor space of both structures was limited for economy in construction, Amy Ames, Bullock's merchandise stylist and co-ordinator of home furnishings, designed small-scale furniture for the rooms, with particular attention to upholstered pieces, in order to get a maximum amount of comfort and livability fitted into a minimum amount of space.

As it evolved, the modern house was built to sell for $6,500 and the provincial or traditional house to sell for $7,500. Both houses were furnished for a similar amount of money—for instance, the furnishings and accessories of the modern house came to slightly under $3,000.

It was agreed that one of the houses would be presented free to a war veteran, the winner of a public drawing which would take place when the houses were open for public inspection. Veterans were registered and their names dropped into a sealed ballot box in Bullock's store. Only servicemen were allowed to register for the drawing. The winner would select the house of his choice, whether the modern or traditional one. The second name drawn from the ballot box would be given a chance to buy the other house complete, at the stated price. Both houses would then be moved, at the conclusion of the home show, to permanent sites specified by each of the veteran owners.

The first winner, Mr. Arvil Gabbard, was just the kind of veteran to whom you would be happy to wish such good fortune. Recently discharged from the Army, he works as a timekeeper at the Lockheed Aircraft Corporation. Ambitions for better things, he is going to night extension classes at U.C.L.A. under the G.I. Bill of Rights, studying to become a certified public accountant. He is married and has a charming wife.

At the time of the drawing Mrs. Gabbard was preparing for bed and had her hair up in curlers. Mr. Gabbard was studying at his desk at night school. As the home show was being broadcast, a police car and motorcycle escorts were sent to fetch the couple before the microphone. They arrived in considerable excitement and disarray. Without hesitation they chose the modern house and later, so pleased were they with the furnishings, they bought all the furniture and accessories. The buyer of the provincial house, already possessing furniture, preferred to use what he already had.

A survey of likes and dislikes was gathered from thousands of people who went through the houses during the show. One of the most curious facts uncovered was that more than 60 per cent of the spectators listed a preference for the exterior of the modern house, but would prefer to have the furnishings of the traditional house. This would indicate that in California, at least, slightly more than half the adults interviewed in a cross section of the public have become accustomed enough to modern architecture to want this type of architecture for their own home. On the other hand, they seem more reluctant to accept modern furnishings for their home, but would prefer to stick to the tried-and-true Colonial, provincial or traditional styles. This might be interpreted as meaning that modern architecture, as a whole, has far outstripped in excellence and public acceptance the smaller gains of modern design in home furnishings. It is true that much of the modern furniture to be found in the retail market today is badly designed and assembled. It would appear that furniture manufacturers are far behind their architect brothers in the matter of honest design that will appeal to a comparatively wider market.

Several features in both these houses are worth noting as they indicate trends that are currently in practice not only in California but in other parts of the country.
these houses WORK for their owners

What is the measure of a new house? How much work it does for you, not how much work you must do for it!

One criterion for judging a modern house—no matter whether the actual design happens to be what we call traditional or modern—is the amount of work the house does for the owner, thus releasing time and energy for other tasks or pleasure.

The kitchens, in particular, of the modern house and the traditional house are models of planned efficiency. In the traditional, at the bottom of this page, tradition has given way to functionalism in every respect, except for the natural wood counter separating the eating space from the kitchen area, and the red, blue, and white striped curtains and valances. The Chambers range and Servel refrigerator operate noiselessly with natural gas. The space has been planned to accommodate a washing machine and a built-in tub for laundry. Take a tip here: when planning your house, recognize the need for these necessary items, and build your scheme around them.

The modern kitchen, top center, has double-tiered storage cabinets built above the counter area that would delight the heart of a serious cook. The bottom tier is for staples and utensils that are used every day in meal planning and preparation. The top tier becomes valuable dead storage for seasonal items or seldom-used equipment. This all-electrical kitchen was designed and equipped by Youngstown.

The bathrooms in both houses are superior to most and, in some instances, the equipment seems rather more elaborate than would be expected in houses built to sell for $7,500 or less. However, there are ideas worth earmarking. The sliding glass and steel shower partitions are again in limited production and, while dear, are worth contemplating as permanent installations. Typically Californian are the tiled counter and cupboards built around the basin. Even in inexpensive houses, built in the last ten years in California, such built-in conveniences are considered comfortable, necessary items, and are drawn into the original plans and executed during construction.

If you will look again at the plan of the modern house, you will note the workroom which is detached from the house, opening off the carport. This separateness makes it ideal for a hobby room. It could suitably house a comprehensive woodworking shop or, if needed, the space could be pressed into service for extra storage. We show it utilized as a darkroom equipped with all the paraphernalia necessary to the pursuit of photography. It is planned for professional work, or for an amateur of high standards. Sink, developing trays and enlarger, adequate cupboards, would bring a gleam to the eye of any photographer.
Living room of modern house is equipped for showing of home movies. Roll-up screen lets down from beneath hood above fireplace, projector is portable.

Fred R. Dossett

Two bathrooms patterned for deluxe ablutions. Built-in tiled counter is typically California. Mirrored ceiling in room, at left, is expensive but trick.
...A Compromise, Not a Dream House

This is the age-old story of the ugly duckling. For years the boxlike house at 44 Oakland Road, with its drab brown shingles and unprepossessing look, had been overlooked by prospective home buyers. In fact, if the building situation hadn't become so acute, even the Gruzen family, with its abundance of imagination, might have passed it by. That was in 1941 when they desperately needed a house—a small house with plenty of land to take care of the overabundant energies of two growing sons. Number 44 offered just that, if nothing more. Remodeling started in the early spring of 1942, and three months later this resourceful architect and family moved in. Important but simple changes had altered the exterior of the house to a surprising degree. A playroom and double garage added to the kitchen wing toward the east, completely nullified the original boxlike appearance. White paint covered the old, dull shingles. In place of the original, inadequate entrance porch, we find a graceful curve brick wall leading to the front door with subtly curving overhang. Brick forms the fireproof partition between garage and playroom, adding a share of brightness to the gay yellow of entrance trim and garage doors. The new extension also provides the rear yard with a pleasant background for the outdoor terrace where trees, abundant flower beds, and a broad stretch of lawn provide a bonafide country appearance to the lot.

Indoors it is surprising how just a few changes, applied at just the right spots, have improved the house's livability. Because the form owners, who had lived in the house for thirty-five years, were fond of dancing, living and dining rooms had been thrown into one large, open space. To give privacy to the dining end, Mr. Gruzen designed a large sofa with built-in bookcases and cabinets, a most appropriate barrier which allows the color scheme—taupe walls and cream ceiling—to carry through both parts of the room. To further accent the living-room end, a new curving wall of teak plywood was built in natural color. The focal point is modern cream-colored marble fireplace and hearth. Deep, rich reds form the dominate color tones to the room, finding expression in the rug and E...
Two views of rear terrace showing outdoor barbecue at end of brick wall dividing garage and playroom. Steps lead to expanse of well-kept lawn and numerous flower beds.
Indian rosewood coffee table, one of the owner's designs. Cool grays of the dining room furniture act as perfect foils for the warm richness of the living-room end.

Perhaps the most important feature of the new house is the boys' playroom, directly adjoining the kitchen. Realizing that it is often difficult to relegate youngsters to their bedrooms when company is expected, the Gruzens dreamed up a combination gymnasium-laboratory, heated, air-conditioned and with beams heavy enough to hold athletic equipment. Plenty of light comes through the large front window, French doors, and clerestory in the back. Very important, too, is the control window—a sliding panel of glass over the kitchen stove where Mr. Gruzen can not only keep an eye on the activities of these indoor athletes but can, without too much interruption of her own work, pass food through to them. In this way the children do not feel neglected or left out of the family's scheme of things. They regard the room as definitely their own and would rather be there than in any other part of the house. The kitchen, itself, was rejuvenated considerably. The owners say the house is a compromise—not a dream house—yet they find it completely satisfying, a house with personality and comfort.

Deep, warm reds predominate in living room. Cream marble fireplace accents new curved wall of teak plywood. Family has choice of formal entertaining in taupe and cream dining area (right) or informally in large-windowed kitchen below.

Long control window over stove in kitchen allows mother to keep eye on activities of boys in new, well-equipped gymnasium. Meals passed through this opening save her time and miles of footwork.
TAKE CARE of your "gift plants"

By E. B. Dykes Keechl

You can take that in either or both of two ways—as the giver, or the receiver, of the plants. In the first case, consider the conditions different plants require in relation to the place to which your gift is to be sent, as well as the tastes of the person to whom it is going. Will it be a hot, dry, steam-heated apartment or a big, drafty, hard-to-heat house; a room with plenty of sunlight, or one of almost continuous shade? And is the recipient going to be able and willing to give the extra bit of attention that some plants need?

In the second case, the cultural requirements of any plant that you receive will be the key to where you should put it and how you should care for it, so as to enjoy it for the longest possible time. In recent years, flowering plants have become increasingly popular as remembrances, not only at Christmas and Easter, but all through the year. If, sometimes, one of them disappoints, it is likely to be because the person who gets it doesn't know how to care for it. Many florists send direction cards with the plants they supply, emphasizing such advice as the following:

**Correct watering is most important.** Keep foliage plants moderately moist; test them every few days with the finger tip; if the soil is damp, don't water it. Keep flowering plants definitely moist while they are in bloom. Use water at room temperature, not cold water fresh from the faucet. Keep plant foliage clean; give it an occasional shower. Don't dig around a plant; you may injure the roots. All plants need a reasonable amount of light, but avoid extremes of either sunlight or shade. Don't put a plant from indoors outside in the full sun. After you have had a plant a few months, give it a little plant food every six weeks or so, except during its resting period.

To supplement general instructions of that sort, here are notes about a few of the better known individuals.

**Azaleas** do best where the temperature stays between 50 and 65 degrees; if cared for properly, they should continue blooming for at least three months. An east or west window is best. Water about once a week, or when the plant becomes dry, by immersing the pot, two thirds its depth, until the soil has taken up all it can hold. Colorful *Christmas begonias* keep on flowering from October until June and make delightfully cheerful gifts. They are easily handled, but need to be kept on the dry side; that is, water thoroughly when they become dry, but don't keep the soil damp or let water stand in the saucer.

From the mountains of Brazil comes the *Christmas, or crab, cactus* with flat, segmented foliage and drooping, pink or red tassel-like blossoms. It likes plenty of sun and not too much water.

**Cinerarias**, on the other hand, get along nicely with little sunlight, but demand plenty of water and fresh air. Keep them fairly cool—which means at a temperature of about 60 degrees.

**Ardisia**, a small, glossy-leaved shrub that bears bunches of shiny, bright red berries. Keep it in a sunny window, in an average living-room temperature. Water only when it becomes dry. The *Persian cyclamen* is one of the loveliest of the long-flowering plants of the winter season. It should be watered rather freely, kept in a moderately cool temperature, and given a couple of hours of morning sun if possible. Gas fumes, too much heat, dry soil, or dry air, in combination or separately, can prove fatal.

**Fuchsia**, like African-violets and cyclamen, demand plenty of water. If permitted to become dry, a plant is very likely to drop its leaves. When in flower, it needs but little sunlight.

**Geraniums**, among the easiest of plants to keep in the house. Give them plenty of light and don't overwater. Of desert origin, they can get along for quite a while "without a drink.” The old-fashioned scented-leaved kinds offer a delightful variety of fragrances, in six classifications—rose-scented, fruit-, nut-, mint-, spice-, and mint-scented. The Lady Washington (or show, or pansy) geranium is showy, lasting, and especially satisfactory.

Unless given plenty of water, **heliotropes** become woody, stop blooming, and tend to lose their foliage. Kalanchoes, however, with their tough foliage and flowers in orange to red, will withstand the difficult heat and drought of the average apartment.

**Fruit-bearing plants**, like the *Jerusalem or Cleveland cherry*, the ornamental pepper, and the pomegranate, prefer a 60 degree temperature, freedom from drafts, and plenty of moisture; an unheated sunroom is splendid. Sudden changes of temperature, and even a whiff of gas from a range or furnace, will cause both fruit and leaves to fall and destroy all the charm of a plant.

The **poinsettia**—seen in so many homes as a symbol of Christmastime—can be kept attractive for weeks if given an even temperature of about 65 and watered often; don't let it dry out, but don't let water stand in the saucer. A chilling draft, dry air, or strong sunshine will cause the leaves to turn yellow and fall in a hurry. In short, enjoy, share, and study your plants.
Mr. and Mrs. Walter Thompson of West Los Angeles have a most satisfactory working basis with their house. It shelters them, and they dress it becomingly and well with dignified informality. It's a house that likes comfort but so do the Thompsons for that matter, which means the house and its owners are peas out of the same pod. They take their ease together, and seem to be thriving.

You come to the Thompson house, holding itself up against blue sky, on a knoll at a bend in a quiet street. It is not a large house, but medium in size. The lawn, green in sunlight, is backed by a doorstep garden, which verifies once and for all, that those extravaganzas of bloom, that are so nobly shown in seed catalogues, can and do really exist. You can see here what roses and daisies can do to make a picture of a door!

Inside, all of the rooms, filled with vigorous sunlight, look out on a garden, either at the front or back. There's an atmosphere of friendliness. Even so, the house does not lose itself in gardens. It is much too interested in its indoor appearance, and well it may be with all of those fine, handmade New England maple and pine pieces glowing against attractive backgrounds.

Mrs. Thompson has a deep respect, her husband a sportsman-like handshake, for their antiques. They speak with refreshing honesty about them. They are not inherited, and they say so.

With disarming candor, Mrs. Thompson admits they might never have possessed history-coated antiques, except for their decorator, Louise Boggs. When they started to furnish their house, they went to her equipped with the impatience of youth. They wanted their house furnished, and furnished quickly, so that they could be through thinking about a house and get down to the pleasure of living in it and entertaining friends.

Miss Boggs' first remark was: "Have you money to throw away?" Mr. Thompson's eyebrows shot up like express elevators. Mrs. Thompson blinked and gulped, "Well, hardly!"

The whole picture unfolded as Mrs. Boggs talked on. Either you are interested in furnishing a traditional house with what she calls half-antiques, or you want to use very early, old antiques that have been in existence since colony days. If your taste is for the really good, old things, you quickly become dissatisfied if you have furnished your house with anything except the best. Dissatisfaction leads eventually to selling what you have and rebuying—rebuying what you should have slowly
Buttons sez:

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Dan River Sheets are simply grand
For drifting off to slumberland.
So crisp 'n smooth and—oh!—so white.
You'll be a snow queen every night.

And—when you're through with fantasy—
Think of their durability.
They wash and wash and wear and wear,
'Cause they're the sheets they weave with care.

They're loomed to last by folks with skill
At making sheets that fill the bill.
So—January or July—
Dan Rivers are the sheets to buy.

Sleep beautifully on
DAN RIVER SHEETS

Look for "Buttons" the Don River Doll, in your favorite store, made by Inez Holland House.

collected in the very first place.
Mr. and Mrs. Thompson have since wholeheartedly liked the idea. They have better furniture than they could have afforded had they bought everything at once. Not only that, it has proved less of a financial strain to own the good things which were purchased piecemeal than to have furnished the house with half-antiques, all in one swoop.
It was five years ago that Mr. and Mrs. Thompson planned their house with Mrs. Boggs. Furnishing the house has gone along with the rhythmic smoothness of a ripple that starts on the cat's back and runs out to the tip of his tail. Yes, it's been easy going—a nice working basis between house and owners.
BUILD BEAUTY INTO YOUR NEW HOME WITH GLASS

BEST WAY to cheer up a dining room is a lovely mirror like this. It reflects the gayety and good fellowship of family meals, adds warmth, light and color to the room. Lots of sizes, shapes and colors to choose from.

A little extra GLASS means a lot of extra charm!

IT'S NICE TO KNOW you look just so. That's why full-length Plate Glass door mirrors are considered essential in the truly modern home. They help you see yourself as others see you... but only when they are really full length... at least 5½ feet high.

BEST WAY to cheer up a dining room is a lovely mirror like this. It reflects the gayety and good fellowship of family meals, adds warmth, light and color to the room. Lots of sizes, shapes and colors to choose from.

IT'S NICE TO KNOW you look just so. That's why full-length Plate Glass door mirrors are considered essential in the truly modern home. They help you see yourself as others see you... but only when they are really full length... at least 5½ feet high.

CARRARA GLASS is colorful, easy-to-clean, impervious to water. That's why it is so popular for bathtub recess walls like this... and for full walls and wainscots in bathrooms and kitchens.

PC GLASS BLOCKS over your kitchen work surfaces are a splendid way to preserve privacy and yet bring in plenty of daylight where you need it. Good-looking, practical.

DAD HAS DONE IT AGAIN! Left a forgotten cigarette on the desk top! But there's nothing to worry about here... a handsome Pittsburgh Plate Glass top protects the fine finish from burns, stains, tumbler rings.

BRIGHT IDEA FOR A LIVING ROOM: install a generous-sized mirror of Pittsburgh Plate Glass over the mantel... and see how it makes your favorite room more attractive—gives it added size. This beauty treatment is not only refreshing—it's fashionable!

LOOK FOR THIS MARK OF GOOD PLATE GLASS

You can buy these items at your favorite department or furniture store.

If you want your home to look smart and attractive, take advantage of the glamour of glass, the magic of mirrors. And if you want to be sure of quality Plate Glass in the mirrors and furniture tops you buy, look for the blue "Pittsburgh" Label. We invite you to write us for a free copy of our book on the use of glass in your home. It is illustrated in full color, packed with ideas... not only for existing homes, but for building greater beauty and utility into new homes. Pittsburgh Plate Glass Company, 2000-7 Grant Building, Pittsburgh, Pa.

"PITTSBURGH" stands for Quality Glass and Paint

PITTSBURGH PLATE GLASS COMPANY
Dip your brush into TITE WALL and transform the dullness of basement walls into soft, sunny color that glows with warmth and cheerfulness through the long winter days and nights.

TITE WALL is easy to use—goes on concrete block, cinder block, rough plaster, stucco or brick with brush or roller. TITE WALL hardens even on DAMP WALLS and is washable after hardening. Like magic, this amazing new material beautifies in ONE coat—no undercoat needed—transforms a dreary basement into a cheerful, colorful recreation spot—almost like adding another story to your house.

THEN—dip your brush into Truscon PARATEX, the revolutionary new Rubber Base Floor Coating, and make your basement floor glisten with rich, deep, colorful beauty that will stand up under the toughest, roughest usage your gang can give it.

PARATEX is made with genuine Chlorinated Rubber and is unaffected by natural chemicals in concrete. It resists the destructive action of sun, rain, snow, most acids, alkali, gasoline, etc. On concrete, wood or metal it hardens to a film of exceptional durability. Fine for woodwork, steps, furniture—outdoors or indoors.

Send for free folders on Truscon TITE WALL and PARATEX. Write Dept. C-2, Truscon Laboratories, Division of Dove & Reynolds Co., Inc., Detroit 11, Michigan.
DUST is only skin-deep!

H. A. von Behr

Eleven years ago, while still a bachelor, I bought an old farm in the foothills of the Berkshires. It is far from a main highway, a town, or a railroad station, and at that time, it had no modern conveniences. But it is on the slope of a hill at the end of a dirt road, and it looks far into the distant valleys and hills. On a clear day one can see the mountains on the horizon, seventy miles away.

When I first saw that farmhouse on a dismal winter day, I never supposed I would grow to love it more and more each year. It stood isolated and deserted. The once white clapboard walls were an ugly gray; shutters were missing; it looked hopelessly deserted. The once white clapboard walls were an ugly gray; shutters were missing; it looked hopelessly neglected. The hall and empty rooms gave no hint of warmth. Crumbling, sand-plastered walls and ceilings were barely held together by layers of crumbling, sand-plastered walls and ceilings were barely held together by layers of dusty, ugly, patched oilcloth. The floors were covered with discouragingly grimy, ugly, patched oilcloth.

There was much to be done to make the old place livable. I started by doing a little work each summer. Being a bachelor then, I was satisfied with this slow progress. I had a few friends who had arrived earlier, and they may even lead a cow and a team of horses up and down the front lawn, and spend time driving up the bid. Once during such an interlude, we took time out to have a chat with some friends who had arrived earlier.

Others on a sloping bank along the pasture fence. The crowd had gathered around the back porch of the old farmhouse. Here, the straw-battled auctioneer held court and kept the tense interest of a colorful rural audience through hours of bidding.

Holding a mail-order kerosene lamp high, he called, "I got fifty—did I hear a dollar—a dollar and a quarter—a dollar fifty? I got a dollar fifty—two dollars—two dollars—I'm going to sell it. Sold, to the lady in the blue overalls." This goes on for hours, and one has to be patient. There will almost always be a lot of useless junk. Most of the time it is not worth forking over the bid. I usually relumed with the paint removed, the old pine wood to a lovely mellow glow. We could not help feeling a twinge of envy. However, our luck came soon. We bid a dollar for an old commode painted red and yellow. It was no beauty at first sight, but my wife had not yet bitten me, but my wife has shown me the light. And antique hunting we do go with vigor.

It was not hard to find our way. The local newspaper supplied the information. "Auction: the undersigned will sell at public auction at Murray's farm on Saturday, September 14th, at 1 P.M. sharp, complete household goods; some antiques. Mrs. Hendricks, John Smith, auctioneer."

We set out for a drive over backwoods roads, following the yellow posters stuck to tree trunks and chestnut fence posts, to the place of auction. We parked our car among many

The American Home, January, 1947

Experience proves that your first oil-o-matic will still be heating your home efficiently and economically after your oil burner has been replaced.

Williams Oil-O-Matic heating systems provide the classified section of your telephone directory with a new listing. For use in the Classified Section of your Telephone Directory. Better Home Practice. Better Living. Williams Oil-O-Matic heating system at your dealer's. Williams Oil-O-Matic heating systems are installed in the homes of over one million homes. Williams Oil-O-Matic heating systems are installed in the homes of over one million homes.
An auctioneer shows his bargains on the back porch of a farmhouse. A bargain rocker ($2.00) is rehabilitated into a useful and attractive antique. After conditioning, a coat of shiny black paint dresses it up, bronze stenciling gives the final touch.

A bargain rocker ($2.00) is affordable and appealing. After conditioning, a coat of shiny black paint dresses it up, bronze stenciling gives the final touch.

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Think of having soft water, on tap, 24-hours a day on a service basis with no fuss or bother! Water that works up billows of lather for bathing — that leaves your hair thrillingly lustrous. Soft Water that pays for itself in savings on soap, on clothes, on time, on effort.

YOUR local friendly Culligan dealer offers you unlimited quantities of soft, filtered water—at the cost of a few cents a day. Call him now for particulars.

A new coat of paint may do the trick. Paint can do wonders, especially if you are clever enough to go beyond a simple covering, and add colorful designs such as Pennsylvania Dutch ornamentations. We don’t claim to be that talented as yet, but we are fortunate enough to have a friend who finished two pieces, an old storekeeper’s desk, and a small comode, in that fashion. They go very well in a room with pine, maple, or cherry pieces. Bronze stencil designs on black-painted rockers and chairs are also lovely and simple to do—if you have some artistic talent. We simply follow instructions we have collected from various magazines.

Auctions are fun, but they take a lot of time. A private sale is less time-consuming, but it offers fewer bargains and fewer articles from which to choose. There are many treasure pieces hidden in old country houses and, occasionally, some are offered for sale, when an old resident wants to move away or to clear a legacy. And it is most always pleasant to deal with country people. They are friendly and kind, and seldom try to “do you.” The sale is often a leisurely social transaction, quite different from the impersonal and hurried sales methods found in many of the city shops.

One time we bought an old student lamp for $3.00. After a vigorous brass polishing job, the lamp was wired for electricity. Now it is one of our proudest possessions. It glows and sparkles like pure gold, and the dark green shade sets off a vivid combination of colors and light. Occasionally, we see one in a city store, not quite as handsome as ours we think, and we see marked $12.00 or more. $3.00 for the lamp, $2.00 for the shade, brass polish, electric wire and plug, constituted our total expenditure. A bargain, you will agree.

There are several antique shops in our neighborhood, and here, too, we have met the same pleasant people, are ready to sell you what you like, are always honest, and ready to point out an imperfection. We have even had things given to us out of kindness, by people who have lived among antiques their lives long. They know a lot about the history and values of antiques, and we have learned from them. Once a lovely old sofa was offered to us for “little or not-
Build any style mantel you like around the Heatilator. Enjoy the cozy comfort of this scientifically designed fireplace that works on the warm-air furnace principle—entirely different from old-fashioned fireplaces. Gives you both radiated heat and warm-air heat. Actually circulates heat to every corner—warms the entire room uniformly and thoroughly, something that old-fashioned fireplaces never do. And it warms even adjoining rooms.

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You can use the Heatilator Fireplace to warm the entire house on cool spring and fall days, or during unseasonable weather in summer. It saves the waste and inconvenience of starting furnace fires. Actually cuts dollars from heating costs, an economy that has been proved by thousands of owners all over America. In mild climates, owners of average-size homes will tell you that the Heatilator Fireplace is the only heating equipment needed. And in every climate, the Heatilator has proved to be the ideal fireplace for camps, cabins and summer cottages.

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The Heatilator is a steel form around which the masonry is easily laid. It assures correct construction, eliminating faults that cause old-fashioned fireplaces to smoke. It is a simple, lifetime unit made from heavy, fire-resistant steel. The firebox, damper, smoke dome and downdraft shelf are all built-in parts of the unit, saving materials and greatly simplifying construction. That's why the finished Heatilator fireplace costs only a few dollars more than old-fashioned construction.

Ask your building material dealer.
Or write for illustrated folder to

HEATILATOR, INC., 121 E. Brighton Ave., Syracuse 5, N. Y.

Circulates Heat...

Natural draft draws the cooler air from the floor into the Heatilator, where it is warmed and circulated to far corners of the room.

This Fireplace warms ALL the room!
Drabness, too, is only paint-brush-deep!

If dust is only skin deep, as Mr. H. A. von Behr says in the preceding article, then surely drabness is only paint-brush deep. What wealth of treasure can be uncovered in the basic good lines of old run-down furniture from bygone days! Much of the old, inexpensive pieces picked up at country auctions or secondhand stores are often plastered with many coats of paint, one over the other, hiding the fine quality of wood that may be in them. Or a badly designed baseboard on a chest of drawers might easily discredit its usefulness in your eyes unless you realize that a bit of dismantling work can make it thoroughly charming. Often enough, you will find a piece of furniture that is just right without any face-lifting, but is devoid of all surface interest. Here is where you can give it new life with a colorful background, using attractive designs in shades that blend with this back ground, or are in sharp contrast to it, leaving the colors clear or antiquing the entire surface. If the grain of the wood has its own decorative charm once the old, weary coats of paint have been removed and the wood sanded to a fine smooth finish, you may decide it looks best in its natural garb, and then decorated in monotones or pastels. Or stain the wood to the appearance of its original finish and highlight it with rich, deep-toned designs.
When you are ten, life is chock-full of bold-eyed pirates with flashing daggers, and reckless, fighting sea captains. And if Junior here gets excited and launches into the fight himself, these superb sheets can take it! They’re his mother’s treasure, and she discovered them long ago.

Pacific Sheets are made the balanced way. They’re strong and firm—built to withstand tough wear. Yet they’re soft and smooth and white, too, promoting happy, restful sleep. Ask for Pacific Balanced Sheets by name at the leading store in your vicinity. They’re moderately priced.
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You'll have the biggest Zinnias you have ever seen!

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The amazing flowers grow up to 6½ in. across, on sturdy 3-ft. plants, easy to grow anywhere—in a gorgeous array of both soft pastels and brilliant hues: apricot, rose, peach, salmon, cream, buff, lavender, pink, yellow, orange, scarlet, etc.

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We are offering our readers revised editions of our most popular painting patterns, and we have taken great care in giving those which are adaptable to a great variety of furniture which our host of readers are likely to have. These patterns are not confined only to chests and chairs, but are excellent for old, tired painted dressing tables, boxes, benches, and assorted tables. Anything that has become drab can be brought up to date, because the motifs are so varied in scale you can ac-
Open or closed, the Mengel Flush Door is a thing of beauty . . . to bring additional charm to any room.

The pure lines of these smooth, gleaming doors harmonize perfectly with your decorative schemes . . . modern or traditional. Made in fine hardwoods, such as mahogany, walnut, oak, and birch, they match or contrast smartly with handsome panelled walls.

For papered or painted walls, you'll want a birch- or gum-faced Mengel Flush Door. These doors can be left in their beautiful natural finish or painted to match the walls... without grain-rise or "checking."

But, Mengel Door advantages go far beyond their eye-appealing qualities. These doors are most practical ... no panels to harbor dust and grime. Smudges and finger marks disappear at the quick touch of a damp cloth.

And, while light in weight, Mengel Flush Doors are tremendously strong. Their patented Insulok core assures permanent rigidity. Years of easy, positive closing . . . without sticking, sagging, or warping . . . are built into every Mengel door.

They are low priced, too! Modern production methods have today brought prices well within the reach of modest budgets.

Indeed, when you include Mengel Flush Doors in your home-building or renovating plans, you are making a 3-way investment . . . in beauty, durability, and economy.

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Always delicious...always ready

With Van Camp's always at hand you have a meal in a minute at your command. A tempting, nourishing meal...a delectable, digestible meal...with every plump, choice bean rich with the flavor of the secret savory sauce.

For good, healthful food...for the pleasure of good eating...serve this take-it-easy treat often.

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Designed by Stevens and Amelia Maxey

commode them to a great many types of furniture. You will find in each pattern complete directions for mixing colors, applying the decorations, antiquing, and refinishing old furniture, and, even if you have never done over old furniture and redecorated it, you will discover that talent is not a requisite to fine work.

While there is a similarity in peasant art common to many countries, there are particular characteristics that identify the land of their origin. The very crudeness of some of the early work gave it the charm which has caused it to thrive for so long. Any attempt to stereotype these designs produces an entirely different character, though today these stylized interpretations are widely used and considered more desirable on some types of furniture than are the old motifs.

Several patterns may be combined and parts of a design cut to fit a particular area, so that with imagination and planning you can create new designs from these basic motifs. Borders, too, can be cleverly arranged to offset the central painting, or plain paneling. If you have several pieces of furniture to design for one room, use variety in motifs, borders, and colors for the most interesting effects.

Van Camp's FOODS—Products of Stokely-Van Camp, Inc., Indianapolis, Ind., and Stokely-Van Camp of Canada, Limited. • FAMOUS SINCE 1861

Above: Colorful Pennsylvania Dutch designs against antique ground revive the old, make heirlooms of new furnitures.

Submitted by Elsie Doty Sapp
Photograph by Charles Conklin
Got your heart set on a dream kitchen? A bright modern kitchen with handsome sink and gleaming cabinets all in brilliant white-enamled steel?

Well...why dream at these prices? Beautiful Youngstown Kitchens made up of sturdy sinks and cabinets fit practically any budget. They come in several sizes and styles...ready to be installed in your house without fuss or costly alterations, whether you plan to remodel or build.

So why wait?

Select a sleek labor-saving "Kitchenaider" (with its acid-resisting porcelain-enamel top). This stunning cabinet sink is so big and efficient it's almost a kitchen in itself.

Then add matching snow-white wall and base cabinets arranged just as you wish. They'll go beautifully with your range and refrigerator. You'll hardly believe these trim, compact units could give so much extra work surface, such wonderful storage space.

You'll hardly believe the price of your new kitchen either. Despite the smart design, a Youngstown Kitchen can be installed, complete, for as little as $15 a month under FHA Modernization Plan. No extras.

Planning your Youngstown Kitchen is fun, too. Especially with the help of this 20-page booklet of latest ideas and suggestions. With it you get 51 miniature cut-outs of cabinets and "Kitchenaiders" which you can shuffle about until you get exactly the grouping you want. Send the coupon today with 25c in cash (sorry, no stamps) and start planning your Youngstown dream kitchen now.

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Send me your book on Youngstown Kitchens and the 51 miniature cut-outs. I enclose 25c in cash, 1 plan to remodel, 1 plan to build.

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ADDRESS
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COUNTY STATE
In the garden of Mr. and Mrs. John Eyerman, Jr.
Los Angeles, California
Why Do **YOU** Want a Garden?

You'd rather have a garden than a boat, or a horse? All right, but why? Have you a particular reason?

Is it because you want a place to really garden in, or primarily to look at, or to rest in, or play in, or to bring up your children in?

Is it because everyone else wants one—or has been heard to say so?

**Perhaps** I should rephrase my original question and say, Have you considered yourself in connection with that garden you want? If not, let me be more specific and ask, What do you want a garden for? How do you propose to live in your outdoor room with the blue sky for its ceiling, when you get it?

If you want a garden requiring little maintenance, that you will be content to look at the year around, the winter aspect of your plans is most important, especially if you live in the northern states. Garden work may cease, but the garden is still there, and its basic design is more apparent then than at any other time. Even without leaf and flower trimmings, it should be interesting. Paved areas need less care than grass and are pleasant to walk on in wet weather. Shrubs and vines that don't need "diets," that are subject to few enemies and diseases; long-lived, hardy perennials and kinds that can easily be replaced if necessary, are the things to use. Work out a garden that pleases you in midwinter, and it will do so in May and July. It can be crisp and simply formal, or cool and green with no apparent pattern; but it must be well designed and all of one piece, if it is to wear well. Trees—or even a tree—will help bring variety, the play of sunlight and shadow, color in spring and fall, the texture of its bark, the structure of its winter silhouette.

In the garden made primarily to look upon, few elements provide more lasting enjoyment than well-chosen, well-placed sculpture, in which the solidity and patina of old stone and the high lights of metal come into their own. Select subjects and forms to fit the spirit of your garden; they may be bits of the past, but I advise you to see what contemporary art has to offer before buying too hastily at some antique shop. And for the small, to-be-looked-at garden, keep in mind the mirror magic of water in a pool or the sparkle and freshness of a fountain, even though the plumbing for such features must carefully be put to bed for the winter.

But perhaps you are a person who likes not only a garden, but also TO garden. You seek exercise after the routine of office, shop, or classroom; some variety and recreation to leaven your...
household tasks and social duties the reward and interest of creative effort or research. Liking the feel of earth between your fingers, you find that planting and weeding does something for your soul. Planning and caring for growing things is a natural part of your life, and the thrill of garnering your harvests makes any other morale-builder unnecessary—you are “monarch of all you survey.” Though friends and family may not voice their appreciation of your care of your garden as loudly as you deserve, still they inwardly bless you and enjoy the fruits of your labors.

Your own greatest satisfaction, however, will come, not from your keeping the garden tidy, but from your experiments in horticulture. My advice is to set up or mark out an area for your research and hobby-riding, some suitable space that is clearly labeled yours to do with as you please. The equipment may not be elaborate, but it should be practical and adequate, for your minimum ventures at least. Aside from beds and borders, it may include hotbeds and cold frames, propagating boxes, a potting shed with window or skylight, a workbench of comfortable height, soil bins underneath, and storage space for pots, flats, fertilizer, and tools. There may even be a little greenhouse.

Or, on the other hand, none of these luxuries may be for you; you may have to make the best of a corner of the basement, or of the garage. The space available should determine the extent of your activities—but if you are truly ardent gardener, it probably won’t. However, you must have some dry storage space, and a sheltered place to work in on cold, rainy days. (I have in mind not so much your welfare, as that of the plants you handle, for I am imagining you as not the sort of patient man I came upon one Saturday afternoon in spring, barely attempting to plant at least fifty weak, skinny seedlings in a spot where ten might have hoped to grow to healthy and handsome maturity.

“Are you the gardener?” I asked, and he replied warily, “Only by marriage.” He went on to remark that Mr. Churchill would certainly have appreciated his wife, for every spring she came home with much too much, too soon.

The design or layout of your garden is as important as the plants that go in it. Will it provide enough sun for the things you want to grow? Can you, and will you, keep up the soil fertility for those heavy feeders? Will you sacrifice some things for the benefit of other, more important things? In any case, let your planting follow a plan. Perhaps the hardest rule for beginners to follow is: don’t take on more than you can do well. Let your ideal be modified by what you know you will care for. In making your garden, then, take as starting points or interests, exposure, soil, and practical, well-made, efficient equipment.

Now, a garden can be primarily a picture, or a laboratory, and still meet a need for a place to rest or play in. If your interests include outdoor meals or refreshments with friends, study your terrace possibilities. Is it blazing hot at 5 P.M.? Maybe it needs open-branched shade tree near it. Is it big enough, without being out of scale with house and garden? Is your garden furniture durable enough to stay outside, yet movable without the aid of strong men? Is the floor practical? Moss and creeping plants are pretty between the stones, but unless chosen very carefully, they may wear out under traffic or become tufty; and most guests dislike to play hopscotch among the flowers. And pockets of soil are a nuisance when hosing and sweeping.

"Whereas the "vest-pocket" Eyerman garden demonstrates economical, maximum use of little space, to give an effect of more room and varied vistas, the gardens of the Bruce and Robert Barns (below and page 47) show how a series of intimate, restful, picturesque effects as well as interesting, soul-lifting views can be carved out of the wooded acres of a family estate. Both types call for vision, a definite objective, skillful planning, the wise selection and use of good materials, and, at all times, keen judgment and restraint.

Data from Martha B. Darbyshire; plan rendered by H. McClelland

Data for Barnos garden from Maybelle Manning; photographs by George H. Dowis
In the gardens of Bruce and Robert Barton, Foxboro, Massachusetts. Here, native trees, shrubs, and ground covers have been retained and utilized in developing striking effects, like the massive red-cedar hedge (right), and entrancing avenues (like that below it). Also, as shown at the bottom of these pages, quiet, secluded spots and the "Overlook" beyond the rose garden terrace accessible from the kitchen? By all means have a convenient route between icebox, stove, and terrace table that is not via pantry, dining room, front hall, and living room. If some ingenious shift in the basic house plan will make the outdoor eating spot convenient, sunny in the morning, and cool at dinnertime, it may well be worth the extra effort it costs at the time.

If there are small children to be considered, it may be wise to restrict your gardening to potted plants on the terrace and a few small bordering beds, and give the rest of the space to a playground. This area should include sandbox, swings, and other favorite contraptions, and be in full view from a comfortable terrace vantage point. Sunshine is good, but let there be at least one sturdy tree, for shade on really hot days—and for climbing. A tree-house may be as irksome to a tree as to a worried parent, but since it is incredibly perfect for a child, why not supervise its construction with an eye to the safety of all concerned?

Your outdoor fireplace will make possible popular picnics requiring little planning and no transportation. Whatever its type, build it well, remembering its dual function as social center and household incinerator. Don't put it too near trees or other inflammable things; and please don't make it of cobblestones! Both you and your children may enjoy making your garden a refuge or a way-station for birds. Then provide feed that they like, in the form they prefer it and always give them fresh water.

If, like the proverbial art gallery visitor, you "don't know much about gardening, but do know what you like," by all means indulge your personal preferences freely—remembering that there is a limit. Try favorite or long-remembered plants; even those that books and gardening friends advise against, if you want to, for thus the garden you make will become your garden, reflecting not only your pattern of living, but also your personality. Every person confronted by a given area and its limitations will solve the problem in his or her way, according to individual tastes, ideas, and habits. So study your location, its possibilities, and its requirements; the needs of the plants you want to grow; and, at all times, consider, quite frankly, yourself.

From East and West have come pictures and descriptions that illustrate points made in the above article. On pages 44, 45, and 46 are views and a plan of the concentrated garden beauty that is part of one Los Angeles home. Of it, Martha B. Darbyshire says: "One is forever meeting people who are just living for the day when they can have a garden. That generally means, until they can have a new house in the midst of an expanse of ground, where they can start from scratch and develop garden plots, beds, and borders, in an impressive setting of sweeping laws, the whole enhanced by broad vistas framed in the foliage of graceful, lofty trees. Well, it's a commendable and quite understandable longing, but there are two rips in that yardage or, to stick to garden phraseology, two gaps in that planting. For one thing, desires too long anticipated are oftentimes
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disappointing when you realize them. (If, happily, you ever do.) And secondly, acreage is not a garden prerequisite. That last is a good thing for garden-hungry people to remember. You can have a garden with all the varied picturesqueness of your fondest daydreams on an average-sized city lot and still leave room for the necessary garage and driveway.

"Mr. and Mrs. John Eyerman, Jr. (he is a landscape designer), have just such a garden on their 50 by 133 ft. city lot in Los Angeles. The profuse allure which he has achieved there should be enough to convince the homemaker with a bit of ground that he need not wish for more. In this hand-tossed, vest-pocket garden—all of it behind the house—he has created an illusion of depth and distance and still kept it completely screened from the near-by outside world. The entire backyard (except for driveway and garage) is garden. About three-quarters of the way back he built a pergola parallel to the rear porch of the house; between the two, he broke the space into several brick-bordered areas separated by walks, running both lengthwise and crosswise. Behind the pergola, framed by a hedge of Monterey cypress and fuchsia bushes, is a tiny grass plot. Around the base of the trees and shrubs are masses of annuals, perennials, bulbs, and pot plants in great variety.

"Although Mr. Eyerman’s activities include the landscaping of many large gardens, he has always con-tended that the owner of a small property can enjoy just as lovely garden effects as the owner of an estate. It must have trees and shrubs of the right sort, and these, with the walks, he plans first. Then, before planting areas are worked out, the basic, over-all color scheme should be worked out. Both personal color preferences and harmony with the indoor color patterns (where they come in contact with, or are seen from, the outdoors) must be taken into consideration. If there are children in the family, a certain amount of space must be allotted to them as play yard. In his own property, on the south side, from the back of his garage to the rear lot line, is his cutting garden; for an owner with children, it could be play space. For older young people, a house like this, with a garden back yard and the alluring terrace shown on page 44, leaves little need to seek amusement elsewhere; jolly barbecues, suppers here are better than random meals in restaurants and night spots. Indeed, nights in the Eyerman garden have nothing to apologize for in comparison with those of Maxfield Parrish and the Arabian! Floodlighted, it takes on technicolor unbelievableness. The broken canopy of trees, laced with the fine foliage of shrubs and vines, contributes to protective seclusion and a detached, never-ending atmosphere that is intensified by the witchery of moonlight. Also the brick-floored pergola, roofed with grape vines, is divinely cool on hot days; luncheons for a few friends are easy, with less use of a stove and more use of the refrigerator than indoor entertaining calls for. When vacationtime comes, a bargain bivouac in the garden may offer more than a yard of round-trip ticket. Truly, it is amazing the joy that can be found in a garden setting."
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From Ashes to Asters...

Jacquelyn Berrill

On May 1945, when we moved into the two lower floors of a downtown house in Montreal, near McGill University, we acquired a back yard. But what a yard! Measuring 100 by 40 ft. and completely enclosed by brick garages and high, dingy wooden fences (except for one 40 ft. stretch made of old doors, boxes, etc.), it had apparently never grown anything—but ashes. However, we had three reasons (age 10, 4 and 1½ respectively) for wanting a garden and, in spite of friendly warnings that it "just couldn't be done," determined to turn those ashes into asters in one season. To start with, we had two ashsummer, three maple, the latter all ready for a rope swing, and we planted one there. Next, we all pitched in to do the work. Michael, ten-year-old Peggy the middle, and my husband and I the rest. Our landlord replaced the makeshift section which was the first thing we did. On the bottom, ten-year-old Peggy doing the bottom, ten-year-old Peggy doing the rest. Our landlord replaced the makeshift section which was the first thing we did.
Gardens need soil, so we ordered eight tons. As the trucks could not get into the yard, it was dumped in our busy back alley and my husband and I had to dig and carry out ashes and carry in all that loam—and without delay!

Then came more rain which threatened to wash it away until, from 35 miles away, we brought rocks and built walls to hold it in place and to make a setting for ferns, lilies-of-the-valley, etc. Along the garage walls we planted low flowers, leaving the space above for handball. Scarlet runners planted at the base of the fences were a picture by fall. We planned to keep the rear 40 ft. as a play ground, so, to separate it from the paved, or terrace section, we built a low dry wall with deep pockets in which to grow rock plants. That involved more collecting of stones!

Next, to surface the play space, we ordered seven tons of gravel. That means the biggest truck piled high, and when it was dumped in the alley, we had to move it in one afternoon to avoid blocking traffic!

At last, come rain and high water, we’d swim no more, for we had resurfaced the entire 100 ft. of yard with bricks, flagstones, and gravel. We even worked in a small patch of grass, replacing the ashes with several inches of soil and sowing a “shady lawn” grass-seed mixture. A seecow and a croquet set were added to the children’s equipment, and next came chairs, tables, a wheelbarrow chase lounge—and real relaxation.

Yes, it was hard work, and we did it all alone. But did you ever live on the third floor and have three children to take out to the park three times a day? Three flights with baby carriage, tricycle, skates, books to read if they got tired, a rug to sit on, washcloth and towel, extra sweaters and pants, apples, oranges, cookies—and babies! And then, the long climb back up those three flights, and bathing, and feeding, and putting them to bed! Work? Why, moving those tons of soil, gravel, and stones was nothing. We had real reasons for what we did, and it was worth all the effort it took.

We learned many things, too, such as which flowers will not stand shade. We plan, next year, to have flowering plants in pots, which we can move about to get the sun. Birdhouses are made and the children look forward to the return of their wild friends. As I write, in February, the back half of the yard is a skating rink, constantly used by our children and their friends. And just before snow fell, we planted hundreds of spring bulbs so, even with four to six feet of snow above them, we know that with the coming of the warm spring sun, we will see crocuses, daffodils, and tulips, not dingy, black ashes.

LATER.—As spring comes to our northern garden, we count our losses. There were plenty, for even hollyhocks were winter-killed. Also, being impatient new at gardening, we were guilty of digging up some of the things we had planned to see if they were alive—then carefully putting them back into place and pretending we hadn’t peeked! But friends came to the rescue and again the garden is full of progress. The begonias, including tuberous begonias to solve the problem of the shady places, and six hasty rose bushes along the fence. One casualty (undeserved, we think, after all our work) was that some of the aztec bricks were heaved up and broken by the alternating freezing and thawing of the soil and had to be replaced. In doing this, we used pieces of slate, with clover planted between to make soft, green joints.

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Berries Belong In the Garden

Evan Carter
Viadrett S. Martin
Howard Kegley

Red raspberries

GIVE you says Evan Carter, the red raspberry, succulent, ornamental, unobtrusive, orderly, and a paying guest. It is mid-July here in Chicago. On our small suburban lot the berry patch is in its fourth year and, with almost no labor, I have picked, during the last three weeks, enough raspberries to—well: listen:

I go out right after breakfast with a big, shallow bowl. Carefully lifting branch after branch, I strip away the berries that are fully colored, ready to drop off into my fingers. Pick them a day too soon and you sacrifice flavor and may damage some buds. Do it carefully, and you have a dessert fit for a king—or, better, an appreciative American family.

All you do is buy plants from a nurseryman and put them in deep, well-drained, fertile soil. If the soil is not as good as you think it should be, take a summer to build it up by digging under stable manure, green manure crops, or compost; or by burying your garbage in shallow trenches where it will rot into humus. Cultivate lightly now and then to keep weeds down and, each winter, cut out the old canes that have done their stint, and burn them. Then sit back and await another harvest.

Among my red raspberries are some of their cousins, the blackberries, with which they get along better than with their closer relatives, the black- and purple-cap raspberries. The latter have an exasperating trait of tip-rooting and starting new plants, often in the most inconvenient places. So I put mine in front of some mock-
orange bushes and let them fight it out. The reds and the blackberries serve the same purpose as any good ornamental shrubbery. A new planting about every five years will keep yields at a maximum, though a stand of blackberries is supposed to be good for ten years or more. So I claim that these berries just naturally belong in your garden. Leave fancy vegetable growing to truck gardeners who can do it more cheaply than you can, while you—take to the berry patch!

Ours, writes Viuhnett Martin, of Long Beach, Calif., is a "berry walk." In November, 1944, we bought the 45 x 116' lot next door which, for 15 years, had been a jungle of weeds. With a speed and single-mindedness that still bewilders me, E. J. (my husband) turned gardener and drove the Bermuda grass back as far as the west window where I like to sit and sew. There, running east and west, we put the berry walk which provides a lovely vista, for much of the year a 40' path between green, leafy walls, and, of course, the berries. E. J. planted 18 2-year-old boysenberry roots in deep holes enriched with fertilizer; then he mulched them deeply with peat moss. Next he set four stout posts in each of the rows to support three strong wires. If this is ever read, he will no longer laugh stout posts in each of the rows to (as he does now) at my garden. But it's a 40' path between green, leafy walls, and, of course, the berries. E. J. turned gardener and drove the Bermuda grass back as far as the west window where I like to sit and sew. There, running east and west, we put the berry walk which provides a lovely vista, for much of the year a 40' path between green, leafy walls, and, of course, the berries. E. J. planted 18 2-year-old boysenberry roots in deep holes enriched with fertilizer; then he mulched them deeply with peat moss. Next he set four stout posts in each of the rows to support three strong wires. If this is ever read, he will no longer laugh.

We have a 40' path between green, leafy walls, and, of course, the berries. E. J. turned gardener and drove the Bermuda grass back as far as the west window where I like to sit and sew. There, running east and west, we put the berry walk which provides a lovely vista, for much of the year a 40' path between green, leafy walls, and, of course, the berries. E. J. planted 18 2-year-old boysenberry roots in deep holes enriched with fertilizer; then he mulched them deeply with peat moss. Next he set four stout posts in each of the rows to support three strong wires. If this is ever read, he will no longer laugh.

Strawberry barrels are not a new idea, but they are too heavy to turn around, and berries don't ripen well on the shady side. Now, says Howard Keeler, B. C. Jost of Banning, Calif., has perfected a revolving device that adds some 40 per cent to the production possibilities and insures finer, better-flavored berries. He simply mounts his barrels on revolving bases.

First he sinks a 12" deep hole in a 10" deep hole, levels it and fills it with fairly stiff concrete. Having already bought an auto-wrecking yard the rear axle of a discarded Ford, he had an acetylene welder cut it in two leaving about 1/4" of axle on each wheel, he puts the cut end of the axle in the center of the box and forces it into the soft concrete until the wheel stands about 3" clear of the surface. There he blocks it level until the concrete sets, when he mounts his barrel on it. This (a salvaged kerosene, wine, or other strong barrel) he prepares by boring ten 1/2" holes in the bottom for drainage and others around the sides, equal distances apart and staggered in six or seven rows beginning about 6" below the top. This means 60 to 77 holes per barrel. In the center he stands a piece of stovepipe with a lot of small holes punched in it; around this he puts two inches of crushed stone, then a good rich soil mixture. As it reaches the first row of holes, he inserts a berry plant, spreads out the roots, and covers them with soil, leaving the crown outside. When the barrel is full, he sets two rows of plants around the protruding stovepipe, which he has filled with gravel, soil, and fertilizer. This keeps it from collapsing and, when water is poured into it and escapes through the holes, the plants are both watered and fed.

Planted in September, his berries bear in March and for several months. Each day each barrel is given a half turn so every plant gets full sun every other day. Mr. Jost has some 375 plants in five barrels, one of which yielded 70 pounds last year. The axles cost $3 each; barrels can usually be had for $1.50 or so. Recently he sold one of his smaller barrels for $20. Later a man bought four at $50 apiece. So, "that's gold in them berry barrels!"
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New Things for Gardens

While materials becoming more plentiful and manufacturing conditions improving, gardeners will soon see an increasing flow of new implements and accessories designed to lighten their labors and increase their efficiency. Some, that appeared during 1946, can be recommended on the basis of actual use; others offer the opportunity for interesting trials and experiments. Here are pictures of some of each kind of offering; others will be shown in future issues.

Of no less interest than the mechanical devices, are new plant varieties now becoming available in numbers and selections impossible during the war years. Symbolic of many more, we present, above, Rubaiyat, the new, vivid red Hybrid Tea rose which alone won mention in the nationwide All-America Rose Selections for 1947. Originated by Samuel McCrady and Sons of Ireland, and introduced by Jackson and Perkins Co., Newark, N. Y., it is a herald of things to come.
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Shells will seal wood so it can't absorb all from putty, causing putty to dry out rapidly and become crumbly. Good oil paint will serve as well as shellac as a wood sealer, but it will take a long time to dry.

Replacing a broken window pane—a "light" in shop talk—is a five-step job that anybody can do in the time it takes a glazier to answer your call. The first step, of course, is to remove the broken pane. This sounds easier than it might be, because old putty is often as tenacious as a poor relation. It'll be easier to do if you remove the frame and do the work on the porch or on a bench.

Gouge out the putty with the point of a narrow wood chisel if it's rock hard, but be careful not to cut into the window frame. A putty knife will chip it out if it's brittle and crumbly. Then pry out the glazier's "tacks"—the small triangular "tacks" that hold the glass in the frame.

In removing the glass, slide each piece away from the rabbit—the recess in which the pane rests. Some...
times old putty binds the glass against the wood. Forcing pane outward may cause it to splinter and cut you.

When the broken glass is safely disposed of, scrape the rabbet. Fig. 1 shows the proper method for doing this. Some home-repairmen advise laying a light "bed" of putty against the rabbet before fitting the glass—ostensibly as a shock absorber to the glass and to stop drafts. Shellacking the wood, as shown in Fig. 2, is far better, however, and much quicker.

---

Now lay the glass in place. It should be narrower and shorter than the frame by 1⁄4 of an inch to allow for expansion. Any tension at high spots may cause the glass to shatter, due to its expansion in sunlight and subsequent contraction when it cools.

In driving in the glazier's points to hold the glass in place, use only a light hammer and one finger, as shown in Fig. 3. Set one point of the tack against the flat edge of the rabbet. Hold it firmly with the thumb and forefinger, as shown in Fig. 4, against the flat edge of the tack. Do not at any time raise the hammer away from the glass, or it will surely shatter the pane at one blow!

Applying the putty is a pleasure. The stuff will flow on in a perfect ribbon if you hold the putty knife at an angle to the glass and push it along. If you try to dab on the putty by scraping the knife upward against the edge of the rabbet, you will only pull the putty away from the glass as soon as you lay it on. The trick then is to flow on the putty, feeding small lumps to your knife from a supply held in your hand, as shown in Fig. 4. One last hint: keep the putty even against the edge of the rabbet and lay the points at an angle of about 90° so that the putty will flow on in a steady stream. When the point is filled, put a slight downward pressure on it as shown in Fig. 5. No more points are then necessary. After putting in a few points, shellack the rest of the rabbet. Shellacking the glass will probably save you much time and trouble. Of course, it will add a little strength to the work.

---

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Now lay the glass in place. It should be narrower and shorter than the frame by 1⁄4 of an inch to allow for expansion. Any tension at high spots may cause the glass to shatter, due to its expansion in sunlight and subsequent contraction when it cools.
Replace Tile Easily

William W. Atkin

Faulty construction sometimes causes tiles to work loose. The usual cause is that the tiles were not soaked adequately in water before installation, which results in the tile absorbing the water out of the mortar, thus preventing adhesion. Other causes for tile working loose are the use of green lumber in construction which, as it dries, causes the walls to shrink and twist, or the settling of the building, because of inadequate footings and foundation walls.

It is simple these days to replace tiles that have worked loose. Several excellent tile bonding compounds are on the market—some available at your local hardware store. The photographs on this page give a step-by-step description of how to use some of these compounds.

Filling the space between the tile is known as “grouting.” This is a trifle more time-consuming than simply replacing the tiles, because you must mix mortar for the purpose. Some bonding compounds, however, may be used for this purpose, too. Grouting means filling the spaces to provide a bond between the edges of the tile. It is important, before you start this operation, to wet the edges of the tile to be bonded thoroughly. Otherwise, the mortar will have a tendency to fall out. To dampen the tile already set on wall, push a wet rag or sponge into the spaces and allow the tile to soak up as much water as possible. Mix a quantity of Portland cement and water to about the consistency of light cream and fill the spaces. Use a nailhead, a piece of rod, or other improvised instrument to assist in the operation. It is important to remove all excess mortar from the face of the tiles before it has chance to dry. If you use a bonding compound to replace the tile, that also may be used for grouting, follow the manufacturer’s directions carefully if applying the compound as a grout.
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The American Home
Dept. 147
55 Fifth Ave., New York 3
Johnny's First Visit to the Dentist

Nor long ago a young mother asked me, "At what age should a child be taken on his first visit to the dentist?" Unhesitatingly I answered, "Usually when the child is between two-and-one-half and three years of age. By then all the first, or baby teeth are in position in the mouth and decay ordinarily will not have advanced very much if, indeed, it has commenced at all, in any tooth." Had time permitted, I would have added that this first visit is the most important, psychologically, that the child will ever make to the dentist. On its outcome—and its degree of freedom from pain—usually depends the child's whole future attitude toward his teeth and dentists and even toward doctors in general.

This does not mean, of course, that parents can blithely forget, or neglect, Johnny's teeth until the child is old enough for his first visit to the dentist. On the contrary, the time to begin thinking about a child's teeth is before he is born. The first, or baby teeth commence to form in the jaws as early as the third month of fetal life. As early as the sixth fetal month, the crowns of four of the second, or permanent teeth have started to form. This means that to protect these teeth, the mother sometimes must be surrounded with certain dental dietary safeguards, as well as medical safeguards, throughout pregnancy.

For most parents, the time for Johnny's first visit to the dentist arrives suddenly and surprisingly soon. If the child has been under the continuous care of a physician, the latter undoubt- edly will first mention the matter and possibly recommend one or more dentists. If not, the parents (preferably with a physician's help) should choose a dentist for the child just as carefully as they would select a physician. A good dentist has high professional standards. He has been graduated from a recognized school of dentistry and keeps abreast of new developments in his field by being a member of one or more dental societies and by continuing to study. His office is clean and adequately equipped and he is honest in all his dealings. He does not advertise or make extravagant claims, and he is respected by his fellow practitioners. He sees that all instruments are sterilized before use on each patient, and he washes his hands with soap or antiseptic and warm water before he touches either the instruments or the patient's mouth. He protects the patient by wearing a clean gown, by using clean towels, and by supplying individual rinsing cups. He suggests periodic visits and takes time to educate the child and parent on the habits that make for good dental health.

This question of what is the best age for Johnny's first visit to the dentist is one that has been subjected to a great deal of study in the United States and elsewhere. There have been many independent inquiries into the matter and not all dentists are of the same opinion. In a typical survey, opinions by mail were asked of private practitioners, public-health workers and teachers throughout the nation. Of the replies, 49 per cent advised that the first visit be made between the ages of two and three; 13 per cent at three years of age; 12 per cent at two years of age; 9 per cent when all twenty of the baby teeth had erupted, regardless of the child's age; 7 per cent before the age of two; 6 per cent between the ages of three and four; and 4 per cent at the age of four. The significant fact is that a total of 85 per cent of the answers received recommended that the first visit be made sometime between the child's second and third year.

The reason for this is that when Johnny reaches the age of two-and-one-half years, he usually has in use all twenty of his baby teeth and his thirty-two permanent teeth are in various stages of development inside his tiny jaws. If only parents generally were as alert to the consequences of permitting their offspring to go beyond this approximate age without proper dental supervision as most sponsors of the school dental clinics are to their special responsibilities to the older children of school ages, rampant tooth damage among our children would largely cease to exist. The plain truth is that not enough parents understand the above fundamental dental facts to be alarmed into taking timely action.

I tell parents that the place to begin preparing Johnny for his first visit to the dentist is in the nursery, where every baby should be taught certain amount of self-control and co-operation. When the day arrives, the first visit should not be treated as a procedure to be feared, and the child either bribed to be brave or threatened if not on his best behavior. "Be brave, won't you?"
The fresh pork sausage
with the fresh, zesty flavor
folks hanker for!

Mmmm... how good this pure pork sausage tastes!
So fresh... mild... yet savory! Seasoned with finest
imported spices, Armour Star Pork Sausage is made only
from the best pork cuts in all Armour Sausage Kitchens.
And you get it at its juicy, tender, fresh-tasting best
because it's made fresh daily in scores of Armour Sausage
Kitchens and rushed to nearby markets. Ask for Armour
Star Pork Sausage and try this new buffet supper recipe
soon!

Holiday Rarebit
Melt 2 tbsps. Cloverbloom Butter in chafing dish or
double boiler. Add 1 lb. grated Cloverbloom American
Cheese. Stir until melted. Gradually stir in 1 cup Armour
Evaporated Milk. Blend in 1 tsp. dry mustard, ½ tsp.
salt, ½ tbsp. Worcestershire sauce and 2 Cloverbloom
Eggs slightly beaten.

Fry 2 lbs. Armour Star Pork Sausage links slowly for
about 15 minutes. Turn carefully to avoid puncturing
casings. Pour off fat as it accumulates. Serve 2 links of
sausage on top of each serving of rarebit. Serves 6 to 8.

The best and nothing but the best is labeled ARMOUR
1947 GAS REFRIGERATOR STORES A BUSHEL OF FROZEN FOODS...STAYS SILENT, LASTS LONGER

Put up to 60 packages of frozen meats, vegetables, fruits, biscuits into the big Servel Frozen Food Locker. You'll save hours of shopping time, enjoy delicious out-of-season foods all year round. There's plenty of room in Servel for freezing sparkling ice cubes, too. And the new Gas Refrigerator brings you the newest and best in modern storage for fresh foods!

Store garden vegetables and fruits in the big Servel-dew-action fresheners. Salad greens actually crisp up, perishables stay safe, appetizing. And fresh meats keep tender for days in the Servel meat keeper. You've extra roominess too, because shelves adjust to eleven positions. They're Plastic Coated for utmost in rust-and-scratch resistance.

Best of all, there's no machinery in the freezing system of the Servel Gas Refrigerator—no moving parts! 2,000,000 happy owners will tell you, "Servel stays silent, lasts longer." A tiny gas flame takes the place of motor, valves, pistons and pumps. There's nothing to cause noise or wear, ever.

Come to your Gas Company or neighborhood dealer... See the wonderful new 1947 Servel Gas Refrigerators. (For folks on farms and in the country, Servel runs also on Bottled Gas—Tank Gas—Kerosene. For information write Servel, Inc., Evansville 20, Ind., or if you live in Canada, write Servel Ltd., 457 King St., W., Toronto 1, Ont.)
Ruth?" I once heard a mother exhort her two-and-one-half year old child, as they sat in my reception room. It was the youngster's first visit to the dentist, and the parent, in her ignorance of the right way to go about the matter, was building up in the child's mind the prospect of an unpleasant experience. The result was that Ruth became fearful and tearful, even before she was ushered into the operating room for her appointment.

The first visit should be made in a matter-of-fact manner, and it is not wise to tell the child far in advance. Don't give Johnny weeks to think about the visit; indeed, he needn't know until the day arrives. Yet some advance preparation is in order; it is that all members in the household should firmly refrain, in the child's presence, from any and all talk relating to their own, or another person's experiences with either physicians or dentists. The less said about the matter the better it will be for both parents and Johnny.

Telephone the dentist well in advance for the appointment and tell him this will be Johnny's first visit. The dentist will act on this information to give you an appointment early in the day, when Johnny will be less likely to be tired and fretful. The dentist may even suggest a double appointment—one for Johnny and the other for you, especially if it be approaching the time for your own semianual dental prophylaxis. In this event, he or his assistant will place Johnny in a comfortable, portable chair in the operating room from which he can watch the dentist first work on your mouth. When it is time for Johnny to take his place in the operating chair, he will be all the more likely to be fully co-operative.

Every child enjoys being important, and, at this age, is highly imitative of attitudes and actions of his elders. If you are composed and casual about the proceedings, your child will be, too.

But all too often it is the parent, and not the child, who requires an anesthetic in the chair. If you are such a parent, by all means make things easier by staying outside.

Some dentists reserve a special corner of their waiting room for children, where toys, picture books, and small tables and chairs are provided. Other dentists have a special operating room for them, where the dental chair is smaller than that used for grownups. Some even have the walls of this room decorated with pictures and rhymes calculated to win the child's attention. All these are helpful for making the child comfortable and in diverting his attention. But the best aid comes from a friendly understanding on the part of the dentist, nurse, and the parent.

It is more likely that Johnny will ask sometime before he reaches the dental chair if it is going to hurt him. If he is taken to the dentist when he is the proper age for the first visit, you can be reasonably certain the right answer is "No, Johnny, it won't hurt. It hurts only when you wait too long before going to the dentist. That's why we're going now." But if your child happens to have poor baby teeth and gives evidence of toothaches before his first visit to the dentist, do not lie to him when he asks will it hurt. The correct answer is "Yes, some. But not too much, and it will soon be over." Then immediately divert his thoughts by adding that afterward you will take him for a ride in the park, or perhaps visit Aunt Martha, or do something else that he especially likes. Always keep in mind that tooth decay can, and sometimes does, occur before all the baby teeth have erupted and even before the age of two. Then console yourself with the equally true fact that poor baby teeth do not necessarily mean the permanent will be poor, too. The latter are formed after the child is born, so that they should be good teeth if the child has an adequate diet after birth.

Under normal circumstances, the dentist will devote most of the first visit to gaining Johnny's confidence and letting him become acquainted with the dentist and the strange surroundings. He will encourage him to ask questions and will show him duplicates of the instruments he will use, explaining the use of the tiny mirror and the explorer that is employed to detect cavities. He may even demonstrate the use of the rubber cups and burs, first on his own fingernail and then on Johnny's. The saliva ejector may be lowered into a tumbler of water to show how it removes water from the mouth, and the air syringe may be introduced by blowing air on Johnny's hand or arm. This is all a legitimate part of the job of winning your child's confidence, so don't suspect the dentist of wasting your appointment time.

If Johnny behaves himself thus far and there is still time, the dentist will then offer to clean Johnny's teeth, after showing him the tiny toothbrushes and paste or powder he'll use. While cleaning the teeth, he will examine for any decay or other defects and any evidence of faulty occlusion (the way the teeth come together when the mouth is closed). Finally, the dentist will be ready to discuss with the parent Johnny's dental condition and perhaps suggest definite future appointments when he will instruct the parent as to Johnny's special problems and needs. He will tell how often the child should be taken to him, in which respect almost no two children are exactly alike. If he should suggest taking impressions and X rays, he be pleased instead of dismayed. Both are often tremendously helpful in starting the child on the right path to good dental health. Remember, too, that the dentist alone cannot prevent Johnny's teeth from decaying. So ask him questions regarding their home care. Then follow his advice.

All children thrive on praise. So praise your child briefly because he deserves it on his first visit. But don't pat him on the back and tell

THAT EXTRA PACKAGE is YOUR "RELIEF in Reserve!"

Here's something you should remember: It might be a very wise idea to buy TWO packages of Alka-Seltzer instead of one. Then you'll always have that EXTRA package in "reserve" when you need it. Or, you'll have it handy to take along with you wherever you go. Yes, that EXTRA package provides "relief in reserve" because Alka-Seltzer is one product that can give you prompt, pleasant relief from headaches and acid indigestion, from muscular aches and pains and the discomforts of a cold. Remember: "An EXTRA package on the side, keeps a family well supplied." And Don't Forget: "WHEN YOUR TABLETS GET DOWN TO 4 THATS THE TIME TO BUY SOME MORE."
him he is a hero, lest you unconsciously paint a picture of the dentist as someone to be faced only by a brave person. Rather, teach that the dentist is his friend, so he will form the habit of accepting all dental services without any apprehension.

If your child has got off to a bad start and protesters vigorously against going to the dentist, my advice is to take him to a dentist known to be especially successful with children. Tell the dentist about your problem and permit him to solve it in his own way. Some dentists, more than others, have a special knack for handling the rebellious child by being firm instead of placating. My own custom is to have the especially difficult child sit in my operating room while I work on a younger child known from previous visits to be entirely co-operative. Then my nurse places the newcomer in the operating chair and asks the younger child, whose work I have just completed, to take the place in the spectator’s chair. Almost invariably, the difficult, older child suddenly proves to be a good patient.

Recently Barbara, aged three, refused resolutely throughout her first visit to let me inspect her teeth. On her next appointment, I asked Nancy, aged six, who happened to be waiting her turn, if she’d like to act as nurse for Barbara. Delighted at the compliment, Nancy took Barbara’s hand and escorted her into the operating chair. Then she filled the paper cup, adjusted my little patient’s towel and said, “See, Barbara, open your mouth wide like I do.” Barbara complied and willingly let me inspect and clean her teeth. However, because children do not develop mentally or dentally alike, age for age, I do not recommend the practice of comparing the dental progress of one child with that of others in the same household.

Each child presents a special set of circumstances that cannot be ignored. But more than any other factor, taking the child to the dentist before any toothaches or abscesses, is the best possible insurance against the child’s association of dentists and dental work with pain. It is an association that, once formed, may never be broken, and that has led both young and old to avoid the dentist at any cost. On the other hand, once the dentist makes friends with the child under favorable conditions, all misgivings vanish from the child’s mind, and he will have no fear of a dentist or dental work for the rest of his life.
CHILD PLAY

How can you entertain a convalescent or not-too-sick child? That's a question millions of mothers face each year, and when Jane Wyman's four-year-old daughter, Maureen, came down with the measles, the film star's ingenuity solved the problem for her. Naturally, Maureen could see no good reason for staying in bed when she was well on the road to recovery, so Jane devised entertainment which would make bed more attractive than any other place in the house...including the playroom and its variety of attractions.

First, she collected every empty carton around the house—oatmeal, crackers, match, salt and baby shoe boxes. Then she added paper plates and paper picnic forks and spoons to the collection. A set of crayons, a quarter-roll of wallpaper, paint and a water-color outfit completed the arrangements.

Then Jane showed her daughter how to cut the flowers from the wallpaper and paste them on some of the boxes; how to use paint and crayons to decorate other ones. The child's bed became a house in her imagination, and Maureen had great fun placing the "furniture"—the decorated cardboard cartons having become trunks, chests, tables and other essential home furnishings with the help of Maureen's decorative skill.

Obviously, no home is complete without a family in it, so Jane then produced several magazines whose illustrations provided an imaginary mother, father, daughter and two little boys. A dog, cat, and pony completed the family, and were cut from the pages of one of Maureen's own animal books. Pasted on cardboard, the figures could be moved from room to room and into the "yard" (another section of the bed is used for this.)

Another game that Maureen and her mother played called for several discarded women's magazines, because these books contain more food advertisements than others! A jar of paste, a pair of scissors, and several large sheets of drawing paper placed on a bedside table. "Now, let's cook for your family," Jane told her youngster. "You know all good cooks must learn to plan meals that taste good and look pretty." She then explained carefully what each meal would require, including breakfast, luncheon and dinner—and to Maureen's great glee, a party!

Following through on this theme, Jane headed each piece of paper with Kay Campbell

If only every married woman could learn the real truth about these Intimate Physical Facts!

Often a marriage goes on "the rocks" simply because the wife doesn't realize how important douching two or three times a week often is to intimate feminine cleanliness, health, charm and marriage happiness—how important douching is to combat one of woman's most serious deodorant problems.

And what's more important—wives may not know about this newer, scientific method of douching with—Zonite.

No other type liquid antiseptic-germicide tested is so powerful yet absolutely non-poisonous, non-irritating, non-burning. Zonite contains no phenol, creosote, no bichloride of mercury. You can use Zonite as directed as often as necessary without risk of injury.

Zonite Principle Developed By Famous Surgeon and Chemist

Zonite actually destroys and removes odor-causing waste substances. Helps guard against infection. It kills every germ it touches. You know it's not always possible to contact all the germs in the tract. But you can be sure Zonite immediately kills every reachable germs and keeps these germs from multiplying.

Buy Zonite today. Any drugstore.

Zonite FOR NEWER feminine hygiene

FREE! NEW! For amazing enlightening new booklet containing frank discussion of intimate physical facts, recently published—mail this coupon to Zonite Products, Dept. AH-17, 370 Lexington Ave., New York 17, N. Y.

Name:
Address:
City: State:

THE AMERICAN HOME, JANUARY, 1947
Don't be a Rubbit!

Don't rub a messy oatmeal pot with a fluffy dishrag! Give it a quick, easy Brillo workout!

Be BRILLO wise!

Faster'n a wink, Brillo cleans gummy pots! A square metal-brillo pad dikes off crust! Use Brillo every day. The special shine ingredient in Brillo soap makes pots gleam!

Shines aluminum fast!

Don't add WATER MIX-

and bake the BEST WAFFLES you ever tasted!

No complicated recipe to follow when you use Duff's Waffle Mix. It's fully-prepared ... and the rich, golden-brown goodness of every waffle is proof of fine ingredients. Serve waffles often ... they're grand for breakfast, lunch or dinner. For perfect results, always use DUFF'S!

GRILL box—

soup and pods

RED box

soup pods

MEALTIME ECONOMY

for many of your

1085 meals in 1947

Chicken a la King

Southern-style chicken in cream sauce. Ready to heat and eat.

Chicken and Noodles

Chicken in every bite. Rich egg noodles. Ready to heat and eat.

Chicken Giblets and Noodles

Tasty giblets and noodles. Economical. Ready to heat and eat.

GRASY MASTER

The NATION'S FAVORITE TENDER, MUZZLE—PACKED WITH RITE TO POP PERFECTLY

Bead Jewelry and Marionette Set with which girls of six and over can make bead dolls, necklaces. $1.50. Walco Bead Co.

F. M. Demorest

Little Travelers Sewing Kit for girls of six and over. Has small doll model and materials for making her a real wardrobe. $1.00. Transogram Co.

WHAT A HONEY!

Me, or this perfectly grand CADILLAC VACUUM CLEANER, hubby, dear?

HIGH SPEED for extracting embedded dirt—LOW for daily surface pickup.

CADILLAC

Vacuum Cleaners

FOR DEALER'S NAME

Write CLEMENTS MFG. CO.

6635 S. HARRAGANSSET AVE. CHICAGO 38, ILL.

When it comes to making Gravy

BETTER THAN THE OLD STAND-By

With it, it comes to making Gravy

Morton's

QUICK-FIX DINNERS

Building Set. Includes bricks, shutters, window boxes, doors, windows, other building materials, plus easy-to-read blueprints. Du Page Plastics

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soup and pods

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QUICK-FIX DINNERS

Building Set. Includes bricks, shutters, window boxes, doors, windows, other building materials, plus easy-to-read blueprints. Du Page Plastics
Finest way to keep 'em singing

Home Sweet Home

Finest RECIPE FOR

GREEN BEANS VINAIGRETTE

1 can Stokely's Finest Green Beans
1 tablesp. minced onion
3 tablesp. Stokely's Finest Sweet Pickle Relish
3/4 cup salad oil
3/4 teasp. sugar
3/4 teasp. salt
few grains pepper
3 tablesp. vinegar

Drain green beans. Add remaining ingredients. Heat. Serves 4 to 6. If you're looking for a quick, new way to add vegetable variety to meals, here's your most delicious bet! That enticing, pickly sauce does wonders for the fresh-tasting goodness of tender beans. And you'll find a sealed-in freshness in Stokely's Finest Green Beans. Each firm, ripe bean is whisked from the vine... and the same day, often within the hour, it's packed! That's why they always ask for "seconds" of nothing but the finest, when you serve Stokely's Finest.
Good flour means good baking...
A thing to crow over, American cooking. With good flour, good spices, plenty of nuts and fruits, food can be prepared with that peculiar simplicity which allows free play for natural flavor, color, fragrance. An old-fashioned, snow-sharpened appetite is the one thing that can make these desserts more delectable than they actually are. They need no other sauce.

I can remember coming in from sledding one bright January Saturday long ago, to stand spellbound in the pantry doorway, held by the array of baked stuff that stood cooling on the long, shining shelf. While the warm fragrance made my cold nose twitch, there danced in my head a montage of all the friendly kitchen things that had gone into the making of such wonders. Yellow mixing bowls, long-handled wooden spoons, white-floured rolling boards, the chubby pin, raisins, walnuts in the shell, the dark, thick streak on the side of the molasses can, the shallow baking pans, the fuzz of soda being beaten into buttermilk, the strong heat as the oven opened, the quick, light step of my mother. And then this... a whole pantry shelf of cookies, gingerbread, apple dumplings, baked winter pears, enough desserts and to spare for today, tomorrow, and the day after. It is from such memories that young people get to know and to love kitchens. And it is in such kitchens that food standards are made and maintained. Simple, good cooking is a close part of good living.

Take apple dumplings for instance. They can be made in many ways, extravagant in the use of both sugar and butter. But is any way better than...
the home way? A pastry-wrapped apple, the center filled with sugar and cinnamon, and dotted with just a bit of butter, will bake into juicy softness. A dot of bright color will add extra sweetness, if needed, after the baking is done, and before the dish is quite cool.

Fig crumble is an old-fashioned dessert, best with lemon sauce. Chewy because of the way it is made (the eggs and sugar used outweigh the crumbs used), and rich in the natural sweetness of figs and nuts. Buttermilk cookies with their sugar-cooky flavor, mild of vanilla, are traditional and their plainness fits them well into their role as accompaniment to fruit, or lets them stand alone with a glass of milk after school, or as a lunch dessert. Roll the dough thick, if you would have them soft, thin, if you would have them crisp. Right through to May, the firm, sweet-flavored winter pears will be on the market... and canned peaches and pears will be there. Use such fruits often to give lightness to heavy winter meals. Use dried fruits also. That simple, puffy dessert called “five-minute prune whip” will stand up for hours, not sinking a bit. It will even stand up overnight if kept in the refrigerator. Serve a lemon sauce with this for sharpness and flavor contrast.

---

**Pork**

There is a reason for browning a bit of garlic in the butter used to make a dinner omelet. There is a reason for sautéing chopped onion in fat until pale yellow before browning hash. Fat absorbs flavorings quickly, and in its slippery way, can carry these flavorings to the very center of any food that is cooked in it.

Pork is a really fatty meat. That is the reason it is so popular at barbecues... the flavor of the sauce is carried to the very center of the rich bones. That is why pork steaks and chops are so often cooked with Spanish sauce. The flavors of the meat and sauce become so perfectly blended it is often difficult to say which is which.

The flavor of pork, unseasoned, is as mild as most venison. If pork has long been absent from the dinner table, perhaps it is best to serve it plain at first. But very soon try our recipe for Chilli Pork. Rub the fatty surfaces with a mixture of chili powder and chopped onion. The spices travel over the meat, with the melting fat, and the lean portions absorb a delicate and pleasing hotness from the flavor combination. The outer surface of the roast browns to a crisp succulence. The drippings of the gravy are not overflavored. Simply strain free of any overcooked bits of onion and proceed to thick as usual.

Since a pork dinner can easily be too heavy, it is good to have at hand a pattern for any meat featuring this meat. A fruit juice or a vegetable juice, or a thin clear soup should be served as an appetizer... never a heavy soup or a fish course.

The vegetables should be low in calorie content

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**Buttermilk cookies**

Yield: 3 dozen cookies 115 cal. per cookie

<table>
<thead>
<tr>
<th>Preparation time: 25 min.</th>
<th>(2 hours to chill)</th>
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<tbody>
<tr>
<td>4 cups sifted flour</td>
<td>1 cup sifted sugar</td>
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<tr>
<td>1 cup baking powder</td>
<td>1/2 tsp. salt</td>
</tr>
<tr>
<td>1/2 tsp. baking soda</td>
<td>1 egg</td>
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<tr>
<td>1/2 tsp. buttermilk flavor</td>
<td>3/4 cup buttermilk</td>
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</tbody>
</table>
... carrots, turnips, onions, green beans, scalloped tomatoes are best. Sweet or white potatoes, but a smaller than usual portion, are very good with pork. Thin crisp bread, such as corn sticks will provide flavor and texture contrast. A one-green salad with a thin, oniony dressing is the proper salad ... chicory is bitter enough but water cress will do. Often a relish can take the place of a salad with pork. Try our savory blend of pineapple cubes and mustard. It does sharply well.

Dessert must offer apple in some form. A very simple steamed pudding, with plenty of apple and just a bit of crust, is a typical stormy night dessert. But if the weather is mild, an apple compote with flakes of Brazil or chopped toasted walnuts offers flavor and texture to bring the meal to a proper end.

Carving is important to an economical serving of any roast. Loin pork is amazingly tender and will shred unless a very sharp knife is available. If the roast has been properly prepared, a sharp knife will sever each chop neatly.
Strain drippings into a measuring cup, removing all overbrowned onion. For every cup of gravy required, blend 2 lbs. of flour and fat from drippings, and add 1 cup water or stock. Pour any excess fat from drippings and add the dark liquid to gravy. Bring to a boil and cook 3 minutes, stirring constantly until mixture is smooth and thickened. Season to taste with salt and pepper. Pork gravy requires much pepper. It should be served boiling hot.

Preparation time: 15-20 min.

Lemon sauce: Combine 1/2 cup sugar, 1 tsp. cornstarch and 1/4 tsp. salt. Add 1 cup hot water gradually, bring to a boil and simmer 15 minutes. Stir until smooth and clear. Remove from heat, add 1 tsp. grated lemon rind, 3 lbs. lemon juice, drop of lemon extract and 2 lbs. butter.

Yield: 1 cup sauce

Apricot sauce: Soften 2 (3 oz.) pks. of cream cheese gradually, adding 1-2 lbs. of light cream for a smooth consistency. Add 1 tsp. of sugar or more if a sweeter sauce is desired. Add 1/2 cup drained stewed or canned apricots, a small amount at a time and beat in an electric mixer or with a rotary egg beater until fluffy.

Yield: 1 cup sauce

Apple-nut compote

Preparation time: 30 min.

4 apples
10 or 12 shelled Brazil nuts
1/2 cup sugar
1 tsp. butter or margarine
1 cup water
1 lb. lemon juice
Salt

Wash, pare, and core apples. Cut crosswise into slices about 1/2 inch thick. Dissolve sugar in water in shallow, wide pan and bring to a boil. Add lemon juice and drop in apple slices a few at a time. Cook a few minutes, turn and cook a few minutes longer or until clear. Remove apple slices to serving dish when they have finished cooking. Continue this procedure until all apple slices are cooked. Cover with any remaining syrup and cool. Cover nuts with cold water, bring slowly to a boil and simmer 2 to 3 minutes. Drain and cut into thin crosswise slices. Spread out on baking sheet. Dot with butter and bake in moderate oven (350° F.) to 10 to 12 minutes or until crisp, stirring occasionally. Sprinkle with salt. Serve over apples.

Serves 4 336 cal. per serving Source of vitamins A, B complex

Preparation time: 11/2 hours

6 apples
1/2 cup sugar
3 tsp. cinnamon
1/4 cup water
1 cup sifted flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 lb. shortening
1/2 cup milk (about)

Wash, pare, and quarter apples. Cut into slices about 1/4 inch thick. Add sugar, cinnamon and water. Cover and cook over low heat until tender. Stir carefully if necessary. Have a steamer ready. Mix and sift flour, baking powder, and salt. Cut in shortening. Add milk, mixing quickly to make a soft dough. Pat out to fit the size of pan in which the apples are cooking. Place dough over apples, cover pan and put in steamer. Steam pudding for about 1 hour. Turn out onto a large plate, apples up, and serve warm with lemon sauce.

Serves 6 201 cal. per serving Source of vitamins A, B complex

Preparation time: 20 min.

1 (No. 2) can pineapple chunks
1/2 cup brown sugar
1 tsp. dry mustard
1/4 tsp. ground cloves
1 tsp. vinegar

Drain pineapple and reserve juice for flavoring desserts and in sauces. Place brown sugar, mustard, cloves, and vinegar in a skillet over low heat and stir until blended. Add the drained pineapple and cook, stirring occasionally until pineapple is lightly browned. Serve hot in a separate dish or as a garnish on the meat platter.

Serves 4-6 174 cal. per serving Source of vitamin A
Pressure Does It

Yes, pressure does it just as easily as all that! Man harnessed steam for power and now it is woman's speediest servant.

This speed is the foremost advantage of the pressure saucepan, for in its confined space, the temperature is raised above the boiling point—this steam under pressure cooks food more rapidly.

The second advantage is the retention of the natural food value, for the rapidity of cooking tends to retard vitamin loss; lack of air prevents oxidation; minerals are less likely to be discarded for only a small quantity of water is used.

Appearance and flavor—half the battle in feeding recalcitrant eaters—another advantage.

Last, but not least, the economy one practices by using low-cost foods and tenderizing them.

Choose a pressure saucepan developed and produced by a reliable manufacturer. Be sure it carries the Underwriter's Label of Approval. Ask to see the guarantee, the instruction book. Purchase the pressure saucepan best suited to your needs.

Most of those on the market are the four-quart capacity, a few two quarts are being made and make an ideal supplement to the larger one. They are made of drawn or cast aluminum and one is of stainless steel with copper bottom. Clean each kind by the same method you would use on an open saucepan of like material. Store them open—hanging up or with top inverted. Respect all things mechanical, so take care of the weight though most are foolproof today. Store in an accessible place so you'll use it often.

In using pressure saucepans remember that all operate on the same general principles of physics, but different makes vary considerably in detail of operation. So check directions for your cooker carefully. Remember your neighbor's cooker may not be the same as yours, therefore it may not operate the same as yours.

The National Safety Council suggests a safety summary in the operation of pressure saucepans:

1. Follow manufacturer's directions exactly for care and use. Some suggest a "trial run," using water to familiarize one with the operation.
2. Keep all openings to pressure relief valve vents, and to pressure gauges, clean at all times. Use a small wire or pipe cleaner for this purpose, for a toothpick or matchstick might break off.
3. Know how each part works. Use only the replacements as supplied by manufacturer.
4. Use amounts of water and food recommended. Overloading causes the vent to become stopped up.
5. Adjust, lock the cover securely, as directed.
6. To assure best results and guard against rapid building up of excessive pressure, adjust the heat carefully and check frequently.
7. Wait until pressure is at zero, and excess steam has been released before unlocking cover.

Now that you have invested in the servant-of-servants, have mastered its simple operation, and have vowed to care for it and operate it with intelligence (common sense—no great "book learning" necessary) treat your family to delectable quickly prepared meals.

Directions are good, have been carefully tested in reliable manufacturer's kitchens. But if you have not the Underwriter's Label of Approval, ask to see the guarantee, the instruction book. Purchase the pressure saucepan best suited to your needs.

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Gold Label Brer Rabbit Molasses

Don't let the shortage of sugar and syrups deprive your family of the sweets they need. Let them enjoy Gold Label Brer Rabbit Molasses.

Gold Label Brer Rabbit is highest quality, light molasses. Deliciously mild—and sweet. Over 60% natural sugar—straight from the sugar cane.

On pancakes, waffles, corn bread or French toast—this fancy light molasses is down-right mouth-watering...

As a spread for bread—youngsters enjoy it when they're hungry between meals. And it gives them extra iron!...

For cooking—Gold Label Brer Rabbit Molasses gives a delicate molasses flavor. (If you prefer a richer molasses flavor, use the Green Label.)

Brer Rabbit Molasses Rich in Iron

Iron is needed for good red blood

...from Christmas...to Twelfth Night

For your New Year's party centerpiece, a silver paper bell with perky bow, guarded by Father Time and young 1947, on a ground of crushed white crepe paper sprinkled with tiny star stickers for scintillating effect.

Twelfth Night Party by the Winns
Centerpiece and favors by Alfreda Lee

We took great joy in decorating for Christmas with holly and mistletoe, wreaths and bells, little angels on the mantle, and white candles among the banked evergreens.

But it seemed that almost before we knew it, Christmas was over, and we thought regretfully of all the lovely Christmas symbols which must be packed away for another year. Then one of the family said, "Why not have a Twelfth Night..."
party? Isn't that the date all decorations should be removed?"

No sooner thought than done. Invitations were sent for Twelfth Night, and the whole family began studying its lore for the party.

On Twelfth Night, our guests were ushered into the candlelighted dining room for buffet supper. In the dessert was hidden a "golden bean," and the finder would be king—or queen for the evening. When Elizabeth cried, "I have it," she held up a gilded lima bean; she was queen; the other guests became her court.

As the merry "court" trooped back into the living room, they saw an imposing throne at one end of the room. (A high-backed armchair raised on a low kitchen step-ladder and draped in a blue couch cover.) The steps to the throne were footstools, one raised higher than the other, and covered with a dark red velour portiere. At either side of the chair were small mahogany tables and candelabra. In the soft candlelight, one's imagination converted the beamed-ceiling room with its blazing fire into a baronial hall. Carols were played, and a lady in waiting led the queen away to be robed.

Then came the cry, "Make way for the queen." The Lord of Misrule dashed among the members of the court, followed by the Queen and party? Isn't that the date all decorations should be removed?"

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Practical cellars have OUTSIDE DOORS OF STEEL

Automatic Safety Catch
doors can't blow shut

A SK the owner who neglected this all-important feature! For convenience sake in carrying in or out large awkward things like window screens, storm windows, lawn furniture and other home equipment, for safety in case of fire, there is nothing like an outside cellar door. For appearance, pareme kitchen and the protection, of rustproof, tamperproof, termiteproof construction, pick BILCO copper-steel cellar doors for your new home. Their flange construction and sliding bolt lock keep BILCO doors weatherproof and tamperproof. Or modernize by replacing your old-fashioned doors with BILCO, the last cellar doors you will ever have to pay for. Cost no more to start with, far less in the long run. Thousands already in use. Ask your architect or builder. Most good building supply dealers stock BILCO doors. Or write directly to The BILCO Company, 166 Hallock Avenue, New Haven, Connecticut, enclosing ten cents in stamps or coin, for illustrated booklet, "How To Make The Most Of Your Cellar."
I'm one of the girls. Sis is the other. And are we lucky!

We've shared the west bedroom ever since it was our nursery. When we were little, we thought it was perfectly huge, but as we grew up, it seemed to shrink. After we got full-size beds, there was hardly space to move around.

One night last summer, when Sis and I were working for camp, Mother walked in and said, "While you girls are away, I'm going to try to do over this room. Maybe I can make you have a little more space."

Honestly, Sis and I were so groove enough to let us have one of those wonderful Armstrong Floors!"

When we got home, there was our floor! And a wallpaper that was out of this world—and a double dressing table and desk setup that Mother actually dreamed up herself. She did, honestly. It's so super you just can't believe it. One side of the table is mine, the other is Sis's. We each have our own chair—like a steno's but umpteen times as cute. I sit at the dressing table, swivel actiimed, and there I am, right at the smooth little desk that makes a headboard for the bed. That desk is a joy. It makes homework almost fun—if not any easier!

But there's one kind of homework that's ever so much easier now. I mean taking care of our room. Even when we're rushed and don't have time enough to do a real cleaning job, that Armstrong Floor still looks swell. The soft gray color hides dust so well it's easy to fool Mother into thinking we've just cleaned it.

But, no matter what, we'll never fool Mother the way she fooled us. Imagine anyone being so hep, and almost forty years old! I guess she's just a wonderful person.

We got our first hint from one of Dad's letters. He wrote us that the linoleum layers from Dillway's store had been there that day. Sis read that sentence twice. "Do you suppose Mother is in the room for two girls

A room for two girls

groove enough to let us have one of those wonderful Armstrong Floors?"

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Write for "Album of Room Ideas"—a new book, packed with color photos of room interiors and scores of do-it-yourself decorating hints taken from the scrapbook of the famous decorator, Hazel Dell Brown. Send 10c (postage included) to Armstrong Cork Company, Floor Division, 4701 Pine Street, Lancaster, Pennsylvania.
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The amazing new improvements of Stark and Burbank that bring you World's Champion Trees propagated direct—Send your order now.

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Now Stark, offering fruit abundance quickly for individuals the truth largest, new vividly colored,--^R, NOW, in America's largest tree nursery of the horticultural world, than the benefits of fruit growing have been enjoyed with even as little as 20 feet square of room.

These tree miracles, selected over years and years to give of thousands of tree varieties, are now being offered to the American farmer, the home gardener, and the larger fruit area.

Viots have been grown in all states of the union, and on almost any kind of land where usual farm trees do not do well.

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2. Free Stark Fruit Planting Guide Book. This practical guide tells how to select fruits and trees and how to plant them. It is worth $10.

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