AUGUST 1940

SUMMER PARTIES :: AMUSING GAMES
HAKES SUCH PRETTY TOWELS! Weaving them for last beauty. Always thinking up ideas for your “best” towels . . . for all the rest too! More than fifteen colors and combinations. Plan your new bathroom right at the Cannon towel counter.

AND LOOK BENEATH THE LITTLE LOOPS! Basically, Cannon towels are good, sound, solid bath towels . . . no wonder they last! Part the long, close, fluffy loops (that absorb so perfectly) and you’ll see the solid underweave. The fabric is firm, selvages strong, colors unfading.

THEY COST SO LITTLE! Cannon makes so many towels . . . in the largest towel mills in the entire world . . . that they can give you a wider variety of styles and better values all the way from 25¢ to $2. Test it out next time you buy!

AND YOU CAN GET MATCHED SETS! — in heavenly shades like this Rose Cannon bath towel, face towel and wash cloth at the right with a downy soft, tufted texture bath mat. And all Cannon towels match up to your demand for good towel service.

CANNON MAKES SUCH PRETTY TOWELS! Cannon hosiery now comes in the new NYLON as Pure Silk. Ask for Cannon stockings at your favorite store.

Cannon Towels
FOR RADIATOR HEAT WITH GAS
G-E Gas Furnace (for steam, hot water or vapor) burns gas the amazingly economical G-E way. It gives you clean, comfortable heat with complete freedom from furnace drudgery.

FOR RADIATOR HEAT WITH OIL
G-E Oil Furnace (for steam, hot water or vapor) gives you the most economical heat. Owners report fuel savings of 25% to 50%! Summer and winter, the G-E Oil Furnace supplies abundant hot water automatically, at low cost.

FOR CONDITIONED WARM AIR HEAT
G-E Winter Air Conditioner (oil or gas) circulates conditioned warm air—filtered free of dust and humidified for your comfort and health. Summer Cooling and de-humidifying units can be added.

FOR SUMMER COOLING AND WINTER VENTILATION
G-E Room Cooler circulates cooled, de-humidified and filtered air in summer. In winter, it gives you controlled ventilation of fresh, filtered air. G-E also offers you compact units for air conditioning your whole house.

FOR YOUR PRESENT HEATING PLANT
G-E Oil Burner can be installed in your present furnace in one day, whether you have radiator or warm air heat. Costs surprisingly little to buy and to run. It’s quiet, odorless, clean, automatic.

SEND THE COUPON TO G-E, PLEASE!

GENERAL ELECTRIC

Get full details from your local G-E distributor (see Classified Telephone Directory under Air Conditioning, Oil Burners or Gas Furnaces) or send coupon. G-E Electric Co., Box 2052, Bloomfield, N.J.


For Oil Burners: G-E Oil Burner for oil furnaces

For Air Conditioning: G-E Winter Air Conditioner (for warm air heat) G-E Room Coolers

NAME
ADDRESS
Make your "dream home" come true . . . build economically with firesafe CONCRETE

Check the qualities you want in your home, and see what concrete offers:

- **BEAUTY**—Concrete, with its many pleasing finishes, gives your home individuality whatever its style—Colonial, English, Modern.

- **COMFORT**—Concrete homes are dry and well insulated against heat and cold; free from annoying structural faults such as sagging floors.

- **PROTECTION**—Concrete is safe against fire, storms, termites and decay.

- **LASTING ECONOMY**—Concrete's first cost is low; it saves on upkeep, has high resale value. Any kind of home is better with a strong concrete foundation and first floor, and its annual cost will be less.

With these four big advantages, is it any wonder that 45,000 concrete homes have been built in the past four years? It's America's fastest-growing type of house construction.

**HOW TO GET A CONCRETE HOME**—Ask a concrete products manufacturer or concrete (cement) contractor—see 'phone book—for names of architects and builders experienced in concrete. Send for free booklet of concrete house design ideas.

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**PORTLAND CEMENT ASSOCIATION**

Dept. A8-5, 33 W. Grand Ave., Chicago, Ill.

*A national organization to improve and extend the uses of concrete . . . through scientific research and engineering field work*
John Banvard, a descendant of the family of Ben Verdes, French refugees, was born in New York City in 1815. In 1836 he went to New Harmony, Indiana, and with several young artists assembled an exhibition of paintings which they placed upon a flatboat, suitably remodelled as a floating art gallery.

Then began their journey down the Wabash in the first "show boat," their plan being to drift down the Ohio and Mississippi to New Orleans, stopping at various towns to exhibit their art.

Reaching New Orleans, Banvard sold his interest in the project and began to make his preparations for the execution of his famous panorama of the Mississippi River, the largest painting in the world. It is said to have been three miles long, showing in faithful detail the entire shore from the mouth of the Missouri to the Gulf of Mexico, a distance of 1200 miles.

His sketches were made from a small boat and consumed 400 days in their making. He then erected a huge wooden studio in Louisville, Kentucky, where he transferred his work to canvas, the completed painting being rolled upon upright cylinders.

On the opening night of the exhibit not a single person attended; but nothing daunted, he sallied forth the next morning handing out free tickets to river boatmen and their families. On that night the house was packed. Subsequently, 400,000 Americans paid to view the monstrous painting and, in Boston, railroads ran special trains bringing New Englanders from points one hundred miles distant and pouring $50,000 into Banvard's purse. In 1849 he took his panorama to Europe where 600,000 Britons attended the exhibition after Queen Victoria had praised it at a private showing in Windsor Castle. After travelling for a quarter of a century, Banvard settled at Cold Spring Harbor, Long Island, where he built a magnificent palace which he named "Glenada." He died on May 16, 1891.
A Wad of Money

DOESN'T MAKE YOU RICH

A sure way to fatten your pocket-book is to wad money up in bunches. But folded bills buy just as much... and are lots less bulky!

Elementary? Certainly! And for just that same reason Kotex sanitary napkins are less bulky than pads made with loose, wadded fillers! Kotex is made in soft folds!

Naturally this folded center makes Kotex less bulky... less apt to chafe.

Kotex® comes in three sizes, too!

Unlike most napkins, Kotex comes in three different sizes — Super—Regular—Junior. (So you may vary the size pad to suit different days' needs.)

All 3 sizes of Kotex have soft, folded centers... flat, tapered ends... and moisture-resistant "safety panels". And all 3 sizes sell for the same low price!

Feel its new softness

Prove its new safety

Compare its new, flatter ends

"You scarcely know you're wearing it!"

Kotex® comes in three sizes, too!

Unlike most napkins, Kotex comes in three different sizes — Super—Regular—Junior. (So you may vary the size pad to suit different days' needs.)

All 3 sizes of Kotex have soft, folded centers... flat, tapered ends... and moisture-resistant "safety panels". And all 3 sizes sell for the same low price!

FEEL its new softness

PROVE its new safety

COMPARE its new, flatter ends

"You scarcely know you're wearing it!"
The bathroom floor may be a frequent source of foot infection. Keep it hygienically clean with "Lysol"

Warm, moist bathroom floors are ideal breeding places for germs, particularly ringworm (fungus) infection—"Athlete's Foot". Serious foot infections may come from unclean floors. Wherever your family steps barefoot—on floors, tiling, rubber shower mats, Turkish bath mats—you should wash with "Lysol". "Lysol" fights germs and fungi of disease. So disinfect as you clean—with "Lysol". Make it a fixed rule to add "Lysol" to the water in which you wash towels, bath mats, wash clothes—and all personal linen. Clean floors with "Lysol".

All this is doubly important where there is sickness in the house. Here are 3 steps to help combat "Athlete's Foot", and to check its return... "Lysol" is powerful, efficient... so highly concentrated that it is still an active disinfectant even in the economical solutions mentioned in the directions. And—unlike some disinfectants—"Lysol" does not lose its germ-killing strength, no matter how often you uncork the bottle, or how long you keep the bottle in the house.

For 50 years "Lysol" has been used by thousands of doctors, nurses, clinics and hospitals. On sale at all drug counters. Directions with every "Lysol" bottle for its many protective uses.

**GUIDANCE FOR WIVES AND MOTHERS**

Please send me the book "Lysol vs. Germs", with facts about feminine hygiene and other uses of "Lysol".

Name:

Address:

Copyright 1940 by Lysol & Pink Products Corp.
The AMERICAN HOME

ANNOUNCES

The “Loving-Hands-at-Home” Contests

53 PRIZES! $1,000.00 IN ALL

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

AND 20 SPECIAL “IDEA” PRIZES!

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

CONTEST RULES:

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

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

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

Contest No. I - FOOD CHRISTMAS GIFTS

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

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

Contest No. II - "LITTLE LUXURY" GIFTS

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

Contest No. III - PAPER GIFTS

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

Contest No. IV - NEEDLEWORK GIFTS

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

SPECIAL “IDEA” PRIZES!

Twenty prizes of $10.00 each will be awarded to the originators of articles in any of these four contests, which articles, although ineligible for regular prizes because of treatment or execution, contain original ideas in which the judges see merit.
"Hold your horses, child! What's the rush?"

**GIRL:** Gotta rush, Aunty... on my way to the August White Sales. So long... had a lovely visit... the guest room's beautiful!

**AUNT:** I thought you were staying for lunch. Can't the White Sales wait?

**GIRL:** Nope. LOOK... Cannon Percale Sheets advertised at my favorite store for LESS than I ever dreamed of paying! I've had a yen for them since the first night I slept on yours.

**AUNT:** Splendid! And, as you probably know, you'll get years of wear out of them.

**GIRL:** And they're so cool and smooth... and they stay fresh longer... and they're lighter... much easier to wash!

**AUNT:** And they'll save you as much as $3.25 a year for each bed in pound laundry rates!

**GIRL:** So you see... I've got to stock up on Cannon Percale Sheets while the White Sales are on. We're going to have smooth sleeping at my house from now on! Good-by!

---

**Cannon Percale Sheets**

**Cannon Muslin Sheets**

**Simple as A. B. C. to be thrifty in the August White Sales! See your store's prices on Cannon sheets!**

The American Home, August, 1940
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August, 1940

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

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in the preparation of this index.
You asked for it!

Here's A Real Home-style Vegetable Soup That Thousands Of Housewives Say Is The Finest They Ever Tasted

You wanted to know: Why couldn't somebody put into tins the heavy, rich vegetable soup we used to enjoy so much back home. They could. At last they have. It's here—at your grocer's. Heinz Vegetable Soup—better, richer—thicker—than-ever. The soup of your hungry memories! Replete with carrots, peas, beans, tomatoes, celery—a heap of fresh, firm vegetables and beef stock all cooked carefully, in small batches. Nothing to add to this soup-of-soups. Like all Heinz 23 home-style favorites, the flavors are slowly, artfully blended. Just open a tin, heat and serve... whenever you want to give the family a real old-fashioned treat!

**Heinz HOME-STYLE VEGETABLE Soup**
Jelly Champion takes no chances!

MRS. DANIELS INSISTS ON CERTO THE "TRIED AND TRUE" PECTIN THAT TAKES THE GUESSWORK OUT OF JELLY-MAKING!

Mrs. V. J. Daniels of Laurel, Montana, whose jams and jellies made with Certo won 7 prizes at last year's Midland Empire Fair. Read what this expert has to say about jelly-making!

1. "In my opinion, it's downright gambling to try to make jelly without Certo," says Mrs. Daniels. "With Certo, it's easy to jell all fruits . . . so why take chances with costly fruit juice?

2. "Certo is such a time-saver, too! Only ½ minute boil for jelly—a minute or so for jam! You've through just 15 minutes after your fruit is prepared!

3. "No juice boils away when you use Certo, so you average 111 glasses instead of 7—actually half again more jam or jelly than you ever got the old-fashioned 'long-boil' way!

4. "You don't boil off good fruit flavor when you use Certo, so your jams and jellies have really wonderful flavor . . . more like the ripe, fresh fruit itself!"

Certo 10-Piece Jelly-Making Kit
$2.00 value for only $1.00
Here are the tools you've always wanted—aluminum colander of just the right size, enameled pear pot with wooden handle; strawberry with wooden handle; cherry pitter; apple core, wooden-handled aluminum measuring cup; 60 assorted jelly glass labels; long-handled wooden spoon; special cloth for straining juice; 1 dozen paper jelly glass covers, assorted colors. Regular $2.00 value—yours for only $1.00 and a label from one bottle of Certo!

Look for the tested recipes under the label of every bottle of Certo, a Product of General Foods

GENERAL FOODS, Battle Creek, Michigan
Enclosed is $1.00 and a label from one bottle of Certo. Please send me the Certo Jelly-Making Kit (regular value $2.00) which is described above.

Name_________________ Street_________________
City_________________ State_________________

(This offer expires December 31, 1940 — good only in U.S.A. except where legally prohibited)

I Am Collecting . . .

Louise Hall Hollis

"Till buy the bottle, if you take that horrid looking ship out of it."

Few collections are valuable—most of them are dustcatchers and pure trash. There is no object in assembling a great host of articles which come under one classification, unless something of value has been learned. Recently I talked to a collector of elephants. She came into my shop and her first words were to the effect that she was hunting elephants for her collection. She had over three hundred—large, small, and in between sizes. I got the general idea that they had pushed the books out of the bookcases, the clock off the mantel, had overflowed to the tables and whatnots, and that the large ones were now being moved to the floor to make room for more and more elephants. I failed to ascertain if she had a real one, but she mentioned a large teakwood one, a heavy brass one, and a tiny ivory one. I asked her about the teakwood, and she told me she "picked it up" in a little shop in New York. It meant nothing to her beyond the fact that the shopkeeper had told her it was teakwood. She had learned nothing of the rarity of the wood or its habitat, nothing of the place where it was so painstakingly carved; only that it was different from any she already had. From me she bought a tiny pottery elephant made in Mexico, beautifully modeled, but she didn't inquire where it was made, and it will be added to her collection as one she "picked up one summer in a mountain shop."

One collector of pitchers came in and bought nine pitchers to add to a collection that already numbered two hundred and thirty-eight, all different. What can be the object of accumulating any such number of one article to be washed and dusted over a period of many years just because they all differ in shape and texture, especially if you haven't learned anything of the history of pitchers and the materials which go into them. Such a collection could be a fascinating study of ceramics and glazing, of potter's wheels and molds, of the mining and fusing of alloys, the lives of the miners and chemists, the history of glass-blowing and molding. But how many pitcher collectors—and they probably outnumber all other collectors two to one—know anything beyond the shape of the article? If an article has a handle and a spout ....
rchids to the hostess who discovers this really superb mayonnaise!

A superb blend of choice ingredients including Fresh Lemon Juice

Next time you want a bowlful of really elegant mayonnaise, delicately rich in flavor, beautifully smooth in texture, let Kraft make it for you! Your food shop carries a kitchen-fresh supply of this unusual mayonnaise of true "home-made" goodness.

Taste a little Kraft Mayonnaise, critically, just on the tip of a spoon. "What fine eggs Kraft must use"—you'll say. "What excellent salad oil and vinegar! And don't I taste, just faintly and delicately, the fresh delightful piquancy of real lemon juice?"

Everywhere women are saying that Kraft Kitchen-Fresh Mayonnaise is a real find. Everywhere dealers report that their most fastidious customers come back for more... again and again! Won't you try a jar... soon?

Especially good on fish is this rich mayonnaise with the delicate touch of Fresh Lemon Juice! Above, shrimp share the honors with olives, celery and radishes... to make a platter of hors d'oeuvres your guests will take to greedily. Try Kraft Mayonnaise, too, with cold lobster. It couldn't be better! And keep it in mind for salmon and tuna.

KRAFT Mayonnaise

by Harry Chi
What's the best ham?

Little Rhode Island, Big Texas vote Swift's Premium!

All over the country, polls show a decisive preference for this particular brand.

"Down east" in Rhode Island or "down south" in Texas... in cosmopolitan Washington, D.C. or among farm women... wherever a poll is made Swift's Premium Ham is the winner.

Independent research workers conduct these polls; ask simply "Which brand of ham do you think is the best?" In nine consecutive polls, Swift's Premium has won nine smashing victories!

Most recent in this series are polls made in the biggest state and the littlest. Swift's Premium got more votes in Rhode Island than the next four brands combined. It won by a margin in Texas.

Why is it that women count so greatly prefer Swift's Premium Ham? There's just one answer—because it tastes the best. No other brand has such mildness and richness, free from such as Swift's secret Brown Sugar Cure. No other has its mellow tang, from special Smoking in Ovens. And Swift's Premium is tender as a plump sprig chicken.

Tomorrow, serve Swift's Premium Ham and just watch your family enjoy their dinner. After all, it's meat that makes the meal.

Down east in Rhode Island or "down south" in Texas... in cosmopolitan Washington, D.C. or among farm women... wherever a poll is made Swift's Premium is America's favorite.

Independent research workers made these polls. In Rhode Island and in Texas they telephoned many hundreds of women, asked which ham they think is best. Both states gave Swift's Premium a landslide victory.

On lots of matters, opinions differ in different parts of the country. But not on the question of which ham is the best. East and west, north and south, poll after poll has shown Swift's Premium is America's favorite.

"Down east" in Rhode Island or "down south" in Texas... in cosmopolitan Washington, D.C. or among farm women... wherever a poll is made Swift's Premium is America's favorite.

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THE REASON!
Unmatched flavor from Swift's secret Brown Sugar Cure and special Smoking in Ovens!

For easy cooking

Save Swift's Premium for the finest meats:

- BEEF
- LAMB
- VEAL
- BACON
- HAM
- FRANKFURTS
- POULTRY
- TABLE-READY MEATS

MARTHA LOGAN'S SUMMER SPECIAL. Bake a half Swift's Premium Ham, skin side up on rack in open pan without water in a slow oven (325° F.). Allow about 22 minutes per lb. (5 minutes per lb. more if ham is taken straight from refrigerator). Skin, score, stud with whole cloves and spread with ¼ cup brown sugar mixed with 1 tsp. dry mustard. Brown in hot oven (400° F.) 15 to 20 minutes, basting several times with drippings. Arrange piping hot sweet corn on the platter and accompany with melted butter sprinkled with paprika.
and they haven't one in their cabinet like it, home it goes to be added to a display that is already beginning to be a terrific burden.

Another collection to which I became instantly allergic was that of a customer who told me she had over five hundred cook books. If she lived as long as a thousand years old she couldn't possibly use up the recipes. I must admit to a weakness for collecting recipes for hot rolls. It always seems that my finished product just misses the peak of perfection that I imagine I find on my friends' tables. Therefore after a luncheon where hot rolls have been on the menu I can always be found consulting with the hostess, or her cook, with pencil in hand and plans for better ones at my table from now on. But five hundred cook books leave me cold, even if each should contain hot bread recipes.

I know a collector of carpenter's planes, whose planes, each of them having its own history which he knows. He has learned much about history, geography, life in the earlier days, has broadened his scope of knowledge on many subjects, and he has already planned what is to become of this collection, which has a real value, on his death. He knows that to a son or daughter, not interested in the planes, their possession would become a white elephant, which for sentimental reasons they might feel obligated to keep, so he has arranged that it go to the Smithsonian Institution in Washington, where it will become accessible to all people who happen to be interested in the history of building.

There are many worth-while collections, among them stamps, post cards, paper and ship models. The first of these is by all means the most popular and perhaps the most educational. Stamp collectors absorb, without the difficulty of laborious study, much history, geography, information about engraving, printing, and dyes—and no other collection trains so well in observation and accuracy.

Dolls, I think, are the most fascinating of all things to collect. Most of us loved dolls as children, and even though we have outgrown the "playing doll" stage, we still remember and love the dolls of our childhood. A collection of dolls of the nations is, if authentic, will teach you much about the world, its customs, and its people: a collection of old dolls—an expensive hobby, by the way—will acquaint you with the history and development of clothes and the children of olden days.

Collecting ship models, a hobby of President Roosevelt's, who has assembled a great many, is one of the more interesting. The world has been developed by marine commerce and, from the earliest ships on the Mediterranean down to the gigantic floating palaces of today, the history of the nations becomes a floating pageant. A collection of ship models could quickly crowd you out of the house besides deflating your pocketbook. However, one collector of ship models, unable to house them in any numbers in his small bungalow or to spend much money on them, collects pictures, engravings, and photographs, spending much of his spare time in a specially fitted up workroom where he builds accurate scale models of historical ships. It takes him from one to two years to complete his models, during which time he is absorbing the history of the period. He (who has never been on shipboard) could write an interesting article on navigation. Interested in his hobby, he makes his pictures come alive: he is never tiresome because he has such a fund of knowledge. One of his prized possessions is a cross-section picture of the S. S. Normandie showing the interior of the boat from the captain's bridge to the stokers in the hold. This the French Line gave away with advertising literature. Another valued picture, the S. S. Columbus with the little Santa Maria alongside, he obtained by writing a letter to the North German Lloyd. His collection costs him very little, and yet it is returning large dividends in personal satisfaction and invaluable knowledge.

Collections as accumulations have no meaning whatever, but there is no greater joy than a collection of truly fine pieces which has been built slowly and with care. Someone has said that a collection begins as soon as anyone has three of a thing. Now when you have your nucleus, before adding to it willy-nilly, ask yourself three questions. Will the collection of these articles satisfy me? Will I tire of them after a few years? Will they in their own way add to my knowledge of people or things? If you collect pitchers, select each one with care and discrimination, then learn all you can about it. Your investigations of open new vistas of interest, will add immeasurably to your own and your friends' enjoyment of your hobby. If you collect ivory elephants, study the fascinating story of ivory, the difficulty and danger involved in obtaining it. You'll travel the world over by proxy.

By all means start a collection if you have the urge to do so, but select something that will be of lasting interest, that will provide entertainment and enjoyment, and that will above all add something to your information and appreciation of some phase of life.
I don't know how it happens but whenever we ask people for the week end and they say, "yes, we'd adore to come", they arrive worn out. Now, I've never considered myself a soothing person and I'm sure I have never given the impression that our house is run on the principle of a rest-cure sanitarium, but there it is. They step out of their cars, looking pale and interesting, and drift cloudily toward the house with sheer exhaustion written over every inch of them.

This isn't exactly what I had counted on. I always hope that when our friends get out into the bracing country air they will be fired with health and vigor, and the prospect of scything an entire field will seem like child's play to them in their hearty state. There is an awful lot of work to be done on our place and we don't keep it a secret—we start conditioning people we think we might ask there months before we issue the invitation, to give them an out if they want it. We're there only week ends ourselves so everything that gets done has to be done then and by us.

"Oh, it's so good to be out in the sun," they sigh prayerfully, breathing in great draughts of the air by which I'd set such vain store. "I'm glad there isn't anything to do. I'm so relieved you didn't plan a lot of things for us." They smile at me then with a look of beatific gratitude and sink into a deck chair and oblivion. Quietly biting my lip in disappointment, I put down on a near-by table the spare gardening gloves and fork with which I had hoped to tempt them into a bit of weeding. Me, I have no time for weeding. I have to fix lunch.

Lunch always seems such a negligible meal until you start preparing even the most modest one for four. Say it's only a salad with bread and butter sandwiches, and fruit for dessert. You still have to wash and break the lettuce, wrap it in a towel, shake out the moisture, boil the eggs, cut up the tomatoes, make the dressing, cut and butter the bread, peel and wash the fruit, get out the table accessories, chop ice, and make the tea. It's usually a good three quarters of an hour before I've finished preparations. And I can't quite forget that I have to do the same thing in reverse, getting dishes washed when lunch is over. That's only one meal, but it cuts two hours right out of my opportunity to be in the sun and right in the middle of the day too when you get the most tan to show for your time. But I am invariably rewarded with a nice compliment from the guests that goes like this, "Thank goodness you don't weigh us down with food in the middle of the day. It ruins the afternoon for me. A light lunch is so much nicer." How happy this makes me.

Our guests always bring with them a vestige of their city life in the form of some kind of intellectual office work that has to be done. Do we mind? Of course we don't. By the time they've been there three hours we know we're not going to get any work on our place out of them so we might as well all be doing congenial, if separate, labor. So as the afternoon shadows are lengthening and my light lunches are digesting to make plenty of room for my filling dinners the guests sit drowsily in the shade of the maple with their ledgers or manuscripts or statements or layout pads on their laps. I never really have known exactly what they were working on because I haven't had time to look. I am busy shelling peas, waxing furniture, sweeping floors, cutting flowers, polishing brass, transplanting flowers, pruning trees, picking berries. I want the place to look its best for the people who are coming to visit next week end.
But—say we—don’t come bearing banal gifts. If you really don’t know what is needed, wait until you have looked—for a gift is just as acceptable after your stay. In the meantime glance at the next page.

We can’t guarantee you a welcome such as Colonel Carter’s, but we do say it’ll help if you remember that books—well chosen—are much appreciated.
Don't just take five pounds of candy—not when you can really do a pretty exciting thing in the way of a hostess present. Has your hostess a green garden dedicated to her salad bowl? What could be more fun or more appropriate than the "trimmings," fancy seasonings and vinegars in their own box complete with fork and spoon, (1) an "Epicure's Salad Kit." Or how about an entire set of wonderful soft "squenchy" bath towels (2) and their partners in decoration for the bathroom, always surtaxed during the summer time. Maybe she is a frantic gardener and would love a set of copper flower pots (3), three of them hanging together to bring her pet blossoms indoors at the first thought of frost. Perhaps she has the ocean at her front door, in which case beach towels (4) and sunburn lotion are not amiss. And it is within the realm of possibility that more skirt and trouser hangers would be welcome, so look what this amazing gadget (5) can do for a cramped closet. With the white cotton glove and wool sport sock season in full swing, city slickers and golfers please note, wire and wood drying racks (6) are tremendous helps, and no household has enough of them. And please remember that rainy summer days are even tougher on kids than grownups; a blackboard (7) just for fun, not school, brings loud cheers from the younger hosts.

Here are books that jump right out of the "just another book" class, and this particular collection we dedicate to the younger set. For a description of all books on this and preceding page, see page 64.
Blame it on the old horse!

After all, what's the good of a weathervane without some place to put it?

Read how Dexter, the weathervane horse, inspired the Millers' summerhouse

HARRIETT I. MILLER

When Dexter, who was spotted in an antique shop, was given to me by my husband I got a thrill that can only be appreciated by a true lover of antiques.

The necessary information on weathervanes that eventually led me to christen mine, Dexter, was obtained from an old copy of The American Home. I found that vanes, at an early date, were sentimentally named after famous horses and blooded stock. Among the ones listed were Ethan Allen, Maud S., St. Julian, Dexter, and Dexter with Jockey. Later I found Dexter with Jockey and there is such a marked similarity that I am convinced that I have just plain Dexter, without Jockey.

When my husband so majestically brought Dexter home he didn't know what he was in for, but I did; for, to put it frankly, isn't it true that a weathervane is meant to be astride a barn top, house top, or what have you? And that's where the summerhouse came in. First mentioned casually, then a little coaxingly and finally in what I thought was a bang-up sales talk, it landed the carpenter in my back yard.

Armed with a little pencil sketch on the back of an envelope, I boldly confronted him. It's hard to believe that such a distorted sketch as I made gradually grew into the pictures I took upon completion of the project. It was slow work, but then what woman hasn't a right to change her mind at least a dozen times? It certainly wouldn't be any fun if she didn't.

We built the summerhouse as large as space would permit between the main house and a five-foot privet hedge. Ours, to be exact, is 12 ft. wide and 4 ft. deep, with tool houses on either end that measure 2 x 4 ft. We cut our 4 x 4's, which we used for posts, 6 ft. long and put a gable roof on it with a one third pitch. The gates were made double, and the edges of the boards were planed on an angle so as to give a grooved effect. The wrought-iron hinges and latches were made at a near-by forge by a kindly blacksmith who was very patient indeed with all my various unusual requests.

It really was uncanny how the garden seemed to take form, a more definite shape with the laying of each brick, and when the last one finally found its place we were indeed encouraged. The pictures we feel do it justice.

To me the highlight of the whole project was the finding of an old street lamp. I had always secretly nurtured an idea that some day I wanted an old lamp; but how or where I could use one with our present home, always presented a problem that seemed impossible. From the minute the summerhouse idea was born I knew I had solved my problem, but the next step was where to find such a treasure. I knew that without a doubt I could locate one that had been used in some near-by village but that wasn't what I was after. It must be one that had seen service in our very own village, because, as young boys my father and uncle had carefully kept those lamps cleaned and oiled and the wicks trimmed. Besides grandmother had been called into action every now and then to help awkward hands polish the chimneys. It indeed must be a lamp from our village. So I aired my difficulties and as usual it was a dear friend who came to my rescue in time of need.

Even though my summerhouse is finished and Dexter reposés serenely on its roof, I still automatically

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Building the Flower Show Exhibit

Modern methods offer valuable hints to makers of small gardens in search of pictorial effects

EGBERT HANS

Flower shows all over the country are gradually becoming "garden shows." This represents real gain and no loss, because these show gardens still provide opportunity to display the finest specimens, the newest varieties, and the best color combinations. While, at the same time, flowers, shrubs, and trees are shown as a means to an end—that of creating garden beauty. They are displayed in their proper location and environment, which is of great educational importance.

Many exhibitors, however, fail to give sufficient study to the pictorial requirements which must be met where gardens of no mean conception in size and composition are brought within the confines of a hall. The black cloth that served so well as a background for the flower display is inadequate for the garden; imagination demands a suitable setting even as the stage play demands sets and backdrop to complete the illusion and especially to create a desirable atmosphere.

Distance is a most desirable factor in the garden exhibit, but not easy to obtain within the limited space of the exhibition hall. To create an effect of distance there must be applied all conceivable principles and rules—not to say tricks—of perspective as to both line and color. It is also essential to establish within the com-

The splendid knot garden at the 1939 Boston Flower Show, though traditional in style, was modern in its use of perspective principles. Designed by Mr. Hans, it was staged by Mr. Sherman W. Eddy, Hartford, Conn. See the photographs above and opposite.
position the three main values of any well composed picture—a foreground, a middle distance, and the background with a definite indication of a horizon, in whole or in part. This, of course, can be best achieved when the exhibit is seen from one boundary only—the foreground—since then the simple rule of the "one point perspective" can be applied. While this may sound technical, it is really quite simple and means merely that all plant material used in the foreground will be the tallest and the strongest in color and texture. Toward the middle of the exhibit sizes will diminish, continuing to grow smaller, with a corresponding decrease in color intensity and values, as the background is approached.

This gradual reduction in size also applies to architectural structures built within the exhibit. In most cases they contribute more effectively to the composition if designed and built on the basis of three quarter, rather than full, scale, allowing of course, for further reduction with increasing distance away from the viewpoint.

When the public is not admitted within the exhibit, the relation of the human scale to the picture is not important. The optical illusions created by compliance with the rules of perspective can be secured more easily if the exhibit is seen from one viewpoint. If distance is desired, a gradual rise in the garden level toward the background will help materially. This because, as far as the eye is concerned, even the flat land before us rises almost immediately on its way to meet the horizon which is on the level of our eyes. Care should be taken, however, to see that all horizontal planes of the exhibit are clearly visible in order that the garden pattern will not be lost. One of the most important objectives is to establish within the exhibit a proper ratio between the horizontal planes and the vertical elements because this contributes greatly and effectively to the expanse of the desired picture.

"Horizontality" is represented by all flat areas—lawns, terraces, walks, pools and flower-beds, provided the flowers therein are not too tall. Trees, tall shrubs, and structures constitute the vertical element of the design.

The ideal plan, it seems to me, is a succession of horizontal planes broken up by vertical elements diminishing in height toward the garden's background. Small as the flat areas may be, they assist

Skillful use of plant forms and colors, varied levels, a fine painted background, and the transforming of a pillar into an ancient oak all helped the knot garden attain a perfection that made it notable

This Berkshire hills landscape, reproduced in Boston in 1938, showed supremely successful application of the technique made clear in the sectional diagram below—namely, gradual reduction in size of plants and structures to create a realistic effect of distance.
Red, White and Blue

in a little boy's "STATEROOM"

JEANNETTE NEWMAN

ALMOST any little boy will choose a nautical room. It may be that the idea of far-flung adventures at sea offers a welcome change from enforced studying, or perhaps it's the compact, sturdy atmosphere that appeals to the young man of the house. At any rate, we have never seen the little boy who didn't like bunks instead of beds, anchors for decoration, and a ship's wheel to frame an otherwise ordinary mirror. Give him a first-class stateroom and he'll almost go so far as to keep it in shipshape order, to say nothing of being a pretty proud captain when outside members of the crew come over for an afternoon roundup and general powwow after baseball practice. Our son's room is about as nautical as is possible in a regular house on solid ground. It is in part of the furnace room, which is well above street level because of a steep hillside plot, and has a garden entrance. But once inside this stateroom, complete with everything from a wave-rippled blue cornice to a porthole, it's not too hard to imagine yourself on the high seas.

It is a knotty pine-paneled room with a northern exposure, but a red, white, and blue color scheme and shining brass hardware and accessories make it very bright. It is small, but by keeping the furniture down to essentials, building in shelves to take care of books and toys, and continuing the nautical decorations on through the open stair landing, we have made it appear larger. There is a good size table for studying and games, and the upper bunk provides comfortable sleeping quarters for a visiting sailor. Deep blue linoleum, with a red and white compass motif in the center, makes a practical, suitable floor covering. The sill-length draperies are red glazed chintz with a blue and white nautical pattern. Since sailcloth is inexpensive and will stand up under any degree of wear and tear, we used it for bedspreads, with flags for center decorations and white cord for welting. The bunks are the hardest of hard wood, guaranteed to be absolutely steady on the roughest sea, and painted white with blue nautical motifs on the footboards. Carrying out the ship idea to the last detail, we even have handmade brass hardware—anchor hinges and ship's door handles. The central lighting fixture is a steering wheel, and there are smaller editions of the same on the wall above each bunk. To top off the scheme there is a white life-saver with blue lettering, a big red sailboat in the open cupboard, and a ship's porthole—it doesn't matter that you can't see even a ripple out of it—in the entry door. Our son's collection of miniature flags is attached to the center of the window cornice, adding to the travel and adventure spirit of the room. The white step ladder provided for the upper bunk doubles as a means of climbing up within reach of the top toy and book shelves. It also makes a fine accessory for "make believe" games and sailor antics.
We call our place “Berry-Muir.” It’s a combination of our names; also berries were once grown here, and “muir” is Scotch for moor or “a little hill.”

The house is definitely New England but the planting is styleless—just common things that grow happily here.

In defense of the Commonplace

In my native lovely little Michigan village, it was the custom for flower-loving families to walk in each other’s gardens, exclaiming with envy or delight over the size of the gladiolus, the variety of the sweet peas, the grace of the named tulips. Weedy flowers were looked down upon and the better varieties sought. The knowledge and skill of our gardener neighbors was a mystery to me in my girlhood. I loved to pick and arrange flowers, but I knew nothing of their names, habits, and needs.

Then I left the soft, friable soil of my home state and came to Utah in the arid West. My husband owned a small, dilapidated house set on a hilltop where his grandparents had lived, but which had deteriorated during years of vacancy. The family fondly recalled Grandmother’s garden and I longed to duplicate it. But when I first saw our new home, shrub honeysuckle, burdock, buttercups, butterweed, run-down roses, straggling trumpet vines, rhubarb, and lilac bushes flourished democratically side by side. Occasionally my husband had turned irrigation water into the ditches out of sheer pity for the living things, but that was all the care they had received. I assumed that with a little effort I could raise a flower garden like those at home. But many of the trees and shrubs required severe pruning to remove the dead wood, and by the time the burdock was grubbed out the buttercups were gone, too. The lack of good soil was a bitter disillusionment. It is one thing to pull weeds gently from soft loam, but quite another to learn to cultivate with a heavy grub hoe as I had to. Irrigation was another puzzle. Patiently my husband attempted to explain to my Eastern mind that water could not be made to run uphill and that each dip and hollow constituted a problem in landscape gardening. So it was not for several years, until the little tumble-down house had been rebuilt into a New England farmhouse with a green shutter door, that I took up gardening in earnest.

By that time the yard was nearly bare, except for trees and a few patches of grass, for though it had been difficult to dig out the old roots, it was even harder to get something else to grow in their place. The house, perched on a barren hill, cried aloud for a garden background. Already I had discovered that, whenever I tried to raise them, asters grew only a few inches tall then bowed their heads and gave up the ghost; that delphiniums became anemic weeds with no resemblance to the beauties I knew at home; that Regal lilies scarcely came through. Apparently, my only hope of being a gardener at all lay in my fool’s courage, for in our location intricate methods for growing choice plants such as magazine articles recommend were impossible. An experienced gardener would probably never have tried to grow flowers where there was hardpan instead of soil and where “imported” loam might float away with the flood of the next irrigation.

Then a series of happy accidents put me on the right track. On an unfertilized, sun-baked slope in front of the house, where the water ran off as promptly as it was turned on, some old clumps of bearded iris still bloomed faithfully among stray boulders and helped to hold what little soil there was in place. If they would grow, why not other kinds? And soon I had them, in a score of colors, extending the flowering season as well as adding to the effect. When the leaves become brown in summer, I hack them off with the hoe. Unprofessionally, perhaps, but if it is wrong, I can only say—come and see my iris in May!

By this time my husband had been bitten by the rock gardening bug. From the canyon...
Homes with a Spanish spirit

I. Home of Mr. and Mrs. Lester E. Breese in Oakland, Cal.

If you live in the South or West and your heart's desire is a house of Spanish design, it should incorporate color, charm, and caution in equal parts. Rich tile roofs, long, low rambling stucco walls, a tinkling fountain and lush patio or court make a picturesque, delightful home indeed but they call for discreet handling. Don't overdo the picturesque effect with a rash of decorative tiles or an outbreak of hanging balconies or red and orange awnings with spear supports. Don't plan the place so that you'll require a matador's cape over your shoulder or a red rose between your teeth to be in character in your own home. The "phony," theatrical effects which were built in Florida and California fifteen years ago were like that but their vogue was short lived and they serve as horrible examples now. Good Spanish houses are essentially plain in treatment like the Lester Breese home shown here. They have some characteristic detail and ornament but it's the ir-

(Please turn to page 74)
Mr. and Mrs. Marshall A. Shapiro's home in Orinda, California, disposes itself comfortably about one of those rolling hilltops near San Francisco. There's a corner terrace at the front, a long gallery at the back, bedroom and service wings on either side of the well-shaped living room. It looks a bit on the large side but it's no movie star's mansion. Actually, it includes eight rooms and a two-car garage which are all on one floor, with sweeping roof lines and overhanging eaves emphasizing the spread of the house. It leans towards the Latin in floor plan with most of the rooms centering about the rear gallery, pretty much as they do in houses of Mediterranean style. It also uses stucco chimney details and naturally dark wood trim as a relief to white walls, which is a Spanish characteristic.

It's a house arranged with considerable thought for the niceties of living. The master bedroom has a double bathroom entered through individual dressing rooms with lots of clothing storage space in each. An intriguing little octagon shaped study with fireplace makes an attractive hideaway between entrance hall and terrace. Built-in breakfast room and a service room off the kitchen are useful extra features of the plan. The long, windowed gallery connecting most of the rooms suggests a further flow of activity and excitement.
Slits in the improvised wood lighting troughs send a warm glow over painted beams. Modern fireplace and redwood walls in the living room

the house and the wide entrance hall leading into it give an open, spacious effect to the whole interior which is especially satisfactory.

The variety of ways in which redwood has been used for inside and outside walls and details is interesting too. Lounge and bedroom wings have exterior walls of redwood siding laid horizontally, while on the dining room wing and the terrace railing the boards are vertical. As a contrast to the natural coloring of this wood the broad eaves of the roof are painted white with just a narrow band of royal blue painted around the edge. This same blue is used in the window trim, and white brick chimneys and a white brick front wall create additional contrast.

Living room, dining room, entrance hall, and the octagonal study walls are all sheathed in redwood but with varied details which give each

III. SPACIOUS and SPANISH

Miami Beach home of Robert M. Little Architect

There's no doubt that ducks and water get along well together and it's equally true that the combination of Spanish houses and a Southern setting has much the same result. It's hard to beat those gleaming white walls and rich tile roofs against a blazing blue sky, not only because of their pictorial effect but because they usually provide thick walls, sheltered rooms, cloistered patios, and loggias which are practical and com-
Fixed wood louvers admit air, keep out sun, and give privacy to the street side of the recreation room. A wide fireplace and oven are useful and decorative.

Built in the glamorous, subtropical setting of Miami Beach, house, setting, and furnishings are handsomely blended here. Four bedrooms, three baths, kitchen, living room, and dining room are compactly grouped together under one roof and each of the rooms has distinctive treatment, as our illustrations indicate. The living room features authentic Mexican furniture against a background of rough plastered walls and a rustic timbered ceiling. Two steps lead through a wide, pillared opening into the dining room which has a handmade table and benches. Tiles and timbers form the ceiling here too; the wall has a dark painted dado; heavy cut wood panels frame the deep window reveals. Two of the bedrooms are handled in original fashion with built-in equipment, saving both floor space and the need for furniture. In one room, beds are built in end to end while in the front room they are at right angles, framed by scalloped wood trim. A corner dressing nook, also chests and drawers are cleverly built in with the beds. The front loggia leads to the patio and also to a den and a delightful open recreation room which is separate from the house proper and open on two sides. Features of it are the wide louvered treatment at the front, brick paving, a capacious brick hearth and bake oven, and a rustic, open beamed ceiling.

The textured surface of white adobe brick makes a pleasant background inside the living room.

IV. Adobe House Around a Patio in Los Altos, Cal.

Located at Los Altos, California, Mr. Paul L. Bernhard's home uses adobe brick on inside and outside walls and on the wall enclosing the rear patio. The plan is notable in the way the rooms are wrapped around the patio giving each of them two-way exposure. Window treatments and the shaded porch or "lanai" are distinctive.


MARIO CORBETT
Architect

Photographs by Howard B. Hefman
Giving the Heir the Air—

We may be proud of our streamlined baby buggies of today, but the 19th century perambulators were pretty elegant specimens in their own right.

Edna Deu Pree Nelson

Babies get around a lot. It has always been the custom for the young heir to take the air: on his mother's hip; on her back; in a basket balanced on her head; in a contrivance that rolls on wheels. Perambulation and infants seem irrevocably linked. From a crude affair of home manufacture the child's vehicle has turned into a luxury coach with as many gadgets and fittings as a coach for royalty.

Indeed the carriage trade is not a thing of the dusty past! Our modern young heirs take their outings in "prams"—low swung, streamlined affairs pushed along by a handlebar from the rear. Baby carriages they were when Papa was the dandy of the boulevards and baby carriages they remain for all their fine fixings. The carriage trade is thriving: it never went out with the high-stepping horse and buggy. It just keeps rolling along.

Years ago, the baby carriage was like a chariot in reverse, being pulled by the tongue or by a rope; long before that it was just a homely cradle that moved only when it was carried. Babies since the early nineteenth century can thank an Englishman for their carriage with a handlebar which is so practical and easy to navigate. Fittingly enough, the idea for this type of carriage came to his mind as he was carrying his infant son about Battery Park, New York. The child was heavy, and necessity being the mother of invention, this man went home and put a stop to such nonsense. The result was not any great shakes as a baby carriage, or perambulator as it was called by its inventor, but it worked. It was, in fact and truth, nothing more than the infant's high chair to which rollers had been attached—sort of a roller skate idea applied to a chair. However, it was a brilliant idea and it saved many weary arms. Startled and amused pedestrians probably enjoyed that picture of a proud father rushing along Battery Park behind a high chair on wheels. Streets then were not paved as they are today and there must have been many a bump between the front door step and the end of the afternoon's jaunt.

The United States was the locale for this man's inspiration, but England first manufactured his carriage, for with his idea complete he returned to his homeland for capital and patrons, members of nobility and royalty being among his first clients. Queen Victoria and Albert bought his carriages for all their children. There were perambulators for the children of earls, dukes, and lords, until finally the idea became popularized and the middle-class children began to take the air in carriages.

Long years before the pram made its flight to success there had been children's vehicles of one sort or another, most of them in a

Wickerwork, plain and fancy, came later on in the century.

In 1878 this "hansom cab" pram was still pulled by a shaft.

The coachmaker's art was lavishly displayed in the 19th Century carriages.

Photographs, courtesy Whitney Co.
This Business of Southern Exposure!

The word "orientation" has come down to us through the ages and seems to be associated with many different things: architecture, the Christian religion, Greek mythology, Aztec Indian lore, the winds, the rain, and the rising sun. However, its meaning is illustrated most simply by the primitive bushman who constructed the back of his rude hut to the prevailing winds in order to protect it.

This "southern exposure" is the newest selling point that real estate men have for their newest, most modern houses in the Midwest. The deep Midwest is the country with lots of climate, that part of the United States where the weather is a real topic of conversation because it is so versatile, because it feels so perfectly free to come and go as it pleases, to change suddenly and without warning. The weather man in the Midwest not only has to forecast tomorrow's weather, but has to apologize for yesterday's mistakes. A temperature drop of twenty degrees in an hour is not unusual in this locality and the mercury may hover around the zero mark two or three months at a stretch. In summer, the temperature may go up to a hundred and more before the real estate man started singing their song of better and more practical house planning - "board up the north, and give us a southern exposure."

But it's a good idea for the Middle West because in summer the sun is in northern skies, and the breezes (if any) are from the south, while in winter the sun is in the south, and the cold, bitter winds from the north.

So when we build our house with a southern exposure, we are merely imitating the bushman by backing up to the cold winds and basking in the sun in winter: sitting in the shade in summer and waiting for the breezes.

Since the word "orientation" comes directly from the word Orient meaning East, and referring to the rising sun, let us see if we may use a little more finesse perhaps than our ancient ancestor and plan our house so that it receives the maximum benefit from this southern exposure in relation to the rising sun, the rising sun being cooler than the setting sun. At least

Sun, wind, rain, and seasons are factors in locating homes

Screened porch built on the east side of the house provides pleasant summer room.

South side center room favorable for spring and fall; western and southern exposure for winter


The best food in town—and FUN in your own

We not only grant that men are the best cooks in the world; we also contend that when they take a notion to they do awfully well about planning a party, complete in every detail.

When a man goes out on his back terrace just to stroll around and determines, there and then, to give a party, it is likely to be pretty exciting. Mr. Herman Smith went out to look over his little white house in Ridgefield, Connecticut, and the grand big pine tree and decided that the place needed to have a Sunday luncheon party. There were two smallish windows with a lattice between them, the very place to put a lovely old white plaster Greek head, to be crowned with a wreath of ivy and hold red and white geraniums in splendid array. Below it, between these same little windows was exactly the right spot for an ample buffet table. Mr. Smith happened to have a beautiful bold turkey red table cloth with a Greek key border and big comfortable red and white fringed napkins to match. Then he used a pair of fine white basket compotes and a huge urn, also white, which he filled with red and white geraniums and great long spurs of snapdragon. White plates, blue bowls, and silver serving dishes came next with cornflowers, as blue as indigo, to decorate everything possible.

Then all of a sudden the menu simply had to belong to this hearty color scheme, and it developed into something more than just a buffet lunch alfresco; it became a patriot's buffet, if you will, and the flamboyant colors were carried right on through the food too. No harm to change the curtains at those two windows and for this one day hang red ones with blue stars and blue ball fringe. This was going to be a real party, so with the sure sense of a person long trained in the business of stage settings and the exciting tricks that color can do, Mr. Smith did all sorts of things to that little terrace, for that one day, to make it and the party come alive. Red and white geraniums in blue and white pots were hung in rows beneath the windows, and lots more red and white geraniums cropped up amongst the evergreens around the house. The flowers on the tables were just the ones that anyone might grow for his pleasure in his own back yard garden.

Perhaps it is just an average terrace at most times; perhaps it is just such a terrace as lots and lots of people have or could make in their own yards, at the side or back of their own houses. However, for that one day it took on a completely new look—a stage setting, arranged especially for this delightful party, and so simply and easily done. Really all you need is the back yard, I guess. A back yard and the firm conviction that a Sunday lunch need not be an everlasting decorous meal around a damask hung table in the same old dining room, with a simply staggering meal launched at you, course after
You can see for yourself what we mean by elegant food. Read this story of a man’s idea of lunch in his own back yard. Better than “chicken and dumpling when she comes.”

With typically masculine thoroughness, Mr. Smith planned his menu to fit the mood, the terrace, the day and, of course, his guests. He thinks that a whole lot depends on paying a little more attention to the kinds of foods that are put together as well as the flavors. It is always pleasant to have something crisp like a salad that is all green wisps served with a fine solid looking dressing or cheese; the one sharp as a razor, the other bland as a banana.

Mr. Smith really turns out the best food in town, and this time he outdid himself. Look at the good things he tells you about: a magnificent blue soup, the color of the blossoms of rosemary; a beautiful platter of two kinds of cole slaw, one red and one white; and a chicken dish that is something new under the sun. For accompaniment he had beets, with a sauce that has real bite to it, delicate puréed peas, a salad with a wreath of radishes and cornflowers, and cheese in the center “just for pretty.”

To prove how easy it is to whip up something besides the ubiquitous ice cream for dessert and to show that he, at least, can do something with strawberries besides shortcake them, Mr. Smith made a cake—and just look at it please! He used it for the centerpiece for his dessert table and also served strawberries and Caledonian cream—the strawberries in all their pristine freshness.

Mr. Smith’s idea of two tables for a buffet is one of the nicest imaginable. It’s like a man to create ease and comfort, such as two tables to spread out on give a party. Because he likes comfort, a man thinks of providing it for others, and Mr. Smith has done that!

### Patriot’s Buffet Luncheon

- Rosemary Soup
- Chicken Magnolia—Pureéd Peas
- Beets with Mustard Sauce
- Hot Shoestring Potatoes
- Red and White Cole Slaw
- Salad Wreath
- Fresh Strawberries with Caledonian Cream
- Coconut Layer Cake
- Coffee

### Beets with Mustard Sauce

**Mix** in top of double boiler:
- 2 teaspoons mustard
- 2 teaspoons sugar
- ½ teaspoon salt
- 3 teaspoons flour
- Dash powdered cloves

Add and cook until thickens:
- ¾ cup water
- ¾ cup vinegar
- 2 egg yolks, slightly beaten
- 1 tablespoon butter

Pour over hot small whole or sliced beets. Sufficient for 6 to 8 servings.

*Submitted by Herman Smith*  
*Tested in The American Home Kitchen*

### Salad Wreath

**Combine** 2 lbs. cottage cheese with ½ lb. Roquefort cheese and mix well together. Add a little cream if desired. Pile cheese lightly in low bowl and place in the center of large round plate.

Around bowl of cheese have a bed of white leaves of lettuce, bordered with sprigs of watercress and with blue cornflowers inserted at intervals. Arrange a circle of small red radishes and a circle of small round scallions, left whole or cut in rings, on lettuce bed.

Make a little nosegay of the cornflowers and watercress for the center of the cheese bowl. Pass a French dressing separately.

*Submitted by Herman Smith*  
*Tested in The American Home Kitchen*
**Caledonian cream**

MASH 2 packages (6 oz.) cream cheese. Add a little heavy cream to soften, then add remainder of 1 pint cream and whip until thick. Add 1 teaspoon sugar, continue beating and when stiff, add 3 tablespoons chopped candied orange peel.

Serve with fresh strawberries or raspberries, or with pears poached in grenadine.

Submitted by HERMAN SMITH

**Frozen cheese**

Mix a glass of bar-leduc jelly with 1 package (3 oz.) cream cheese. Add cream to soften. Pack in a small mold and freeze in ice and salt for 3 hours or turn into refrigerator tray and freeze. Serve with crisp crackers.

Tested in The American Home Kitchen

**Rosemary soup**

Combine in soup kettle........... 1 5 lb. roasting chicken (reserve breast meat for chicken magnolia)
1 carrot
1 medium onion, sliced
A few celery tops
6 sprigs parsley
1 bay leaf
4 whole cloves
2 teaspoons salt
2 quarts water

Cook until meat falls from bones. Remove meat and set aside for use in salad or otherwise. Strain broth through cheesecloth.

Add to broth and simmer covered about 20 minutes ... ½ teaspoon rosemary. Strain and cool (can stand overnight). Remove all fat. Tint with blue vegetable coloring to give decided blue tint. Add 1 tablespoon quick cooking tapioca, and fresh celery and rosemary. Heat thoroughly. Makes 2 quarts soup.

Serve with salted whipped cream and chopped pimientos passed separately.

Submitted by HERMAN SMITH Tested in The American Home Kitchen

**Beets with mustard sauce**

Serve with fresh strawberries or raspberries.

Submitted by HERMAN SMITH

**Play these**

Give over an evening to these new paper games; try some of the active ones for variety's sake. No unusual equipment is needed but it's a good idea to have your wits in good working order and handy

If by any chance you have already made a business of collecting games, (the way some people collect stamps) the different kinds of games and amusements that different kinds of people like, then you won't ever have a bit of trouble with what might be the most unruly sort of evening. Go to your file before the guests arrive and make a careful selection. Ease people into a brand new, quiet, simple game, and in a very few minutes the most rigid die-hard will relax, in spite of himself.

File your collection of games on cards that will take a lot of wear, and don't forget the most important markings, the classifications: "Adult," or "Small Children" or "Active" as the case may be.

Of course, if you are in the habit of giving white-gloved, stand-around-and-murmur receptions, this is not for you. Or if all your friends are the blood-in-the-eye type of bridge fiends to whom the highlight of the evening is pointing out someone else's crass mistakes in an interminable post-mortem of "that second hand in the first rubber," then just skip this whole idea.

But if you like to have fun with your kids, big or little, and enjoy putting your wits against all comers or just relaxing a long way from the day-after-day nuisances of life, and most important of all, if, as a family, you've never forgotten how to play, this idea is very definitely yours. We think it is a grand one too. You start your file of games right from this page, you see, with the games that Nina Kaye has collected for you, and then add to it every time you get a chance. Whenever you hear of a game that sounds like fun, whenever the radio dumps an especially good one in your lap, you can file the record of it away, and there it is on tap for you when you want it. And it would do no hurt to file it in with your menus, just to give yourself all the breaks there are and have everything handy at one fell swoop.

Recipe printed on back of each photograph

Photograph printed on back of each recipe

**Chicken magnumia**

Purée through food chopper

Using fine knife, ......... 1 1/2 tablespoons minced parsley
Add to the chicken meat and chill. Mix well.

Serve with 1/2 tablespoon melted butter
1 envelope cream of chicken soup
1/2 teaspoon salt
1/2 teaspoon black pepper

Cover with chicken

 Submitted by A.M. Smith

Tested in The American Home Kitchen

**Salad wreath**

Recipe printed on back of each photograph

Photograph printed on back of each recipe
who's your neighbor?

Each person chooses a name, either of a famous person or a tongue-twisting concoction of his own fertile brain; the point is to get one difficult to remember. After a moment to decide, each player in turn calls off the name he will use for the rest of the game.

One player who is "it" stands in the center of the room, points to anyone and asks the name of the neighbor on his right or left. The player pointed to must respond with the assumed name of his neighbor before "it" counts ten. If he fails, he changes places with "it" and then points to someone, asking the name of that person's neighbor. The player last in the center always takes the seat vacated by the new "it," thus constantly shifting neighbors about so that one minute you may know your neighbors, the next you may not. Children take the names of animals or story-book characters.

white elephant exchange

What is one person's White Elephant may be another's heart's desire. Ask each guest to bring along a White Elephant in a brown paper bag, fastened around the top with a rubber band. Bags are deposited, unopened, in a pile on floor or table. Proceed with dancing or march around the room. When the music stops, everyone dashes for a paper bag. Guests open the bags and privately inspect their prizes. If satisfied with their booty, they take seats. All others put the bags back and wait for another draw. The last six must keep their prizes whether they like them or not. However, they still have a chance of "swapping," when all the White Elephants are displayed.

animal crackers

Several boxes of animal crackers are needed for this party game. (Or you can get a box of Anagrams to have always on hand. The little letter squares will give you an endless variety of games besides the word forming game they're used for.)

Hide animal crackers about the room, five of each kind of animal and as many kinds as there are guests. One more of each animal is placed in a box. The box is passed and each player picks an animal. Players who draw lions must then go on a "lion hunt," those who draw elephants on an "elephant hunt" and so on. No hunter touches any of the animals except those he's hunting for. As soon as he has bagged his five, he sits down in the center of the room to watch the others. He'll remember where he saw a tiger and squeal and squirm as the tiger hunter goes right by the spot!

If there are more children than kinds of animals, hide ten lions, placing two lions in the box, and so on. To use Anagrams, substitute letters for animals. The one drawing an A from the box searches only for A's, etc.

impromptu scavenger hunt

See who can find the greatest number of objects that come from other lands: coffee and rubber from Brazil, silk from China (not rayon), gloves from France, stamps, letters, etc.

Pair the company off or let them hunt separately, as they prefer. Allow half an hour for the hunt if limited to the house, an hour if players comb the neighborhood.

Make necessary rules against tearing pictures off the walls and about returning things afterward to their proper homes and respective corners.

who moved?

Players are divided into two teams which stand facing each other. Team A is told to study the members of the other team. Then Team A turns away, while one player on Team B alters his appearance slightly—twists a tie, removes a handkerchief from a breast pocket, slips off a bracelet. All the others remain as before.

Team A turns back and has three guesses as to who moved. If they guess, the player goes over to Team A. Anyone who thinks he knows may guess. After three chances, if they haven't guessed, they lose a player to the other team. Teams alternate chances. At the end of fifteen minutes, the team having the largest number of players is, of course, the winner.

change partners and dance

Divide playing cards into pairs of red and black, one pair per couple. Distribute the cards about the room, on window ledges and the tops of furniture. A few of each color should be hidden behind pictures and under vases to make the game harder.

During the dancing, the music stops suddenly. Everyone must dash for a card, the men pick up only clubs or spades, the women hearts or diamonds. Dancers find new partners by locating the one holding the matching card. Partners must be found before the music starts again in three minutes! All those who fail to find their new partners take seats. The couples remaining to the last are the winners.
- chowder

A new version of charades that will get even the shyest guest into the acting spirit and make him clamor for another round.

Print on correspondence cards a number of food words: chowder, ham, eggs, pancakes, canape, dessert, roast, fish. Above each letter of the word chowder write the number 1, over each letter in ham 2, 3 over the letters of eggs and so on. Cut the letters apart. Use only enough words so that there will be a letter for each guest. Dump the letters into a hat, let each player pick one. All who drew a letter with the number 1 round up the others with the same number and see what word their jumbled letters make. At the same time all with letters numbered 2 are rounding up their cohorts, as well as those with numbers 3, 4 and 5. When all groups have determined their words, each in turn acts its out in pantomime. Timid souls who balk at acting alone won’t mind being one of a group strutting like very bad Thespians to illustrate ham. Two-syllable words need two acts, chow and door, perhaps, for chowder. Stretching a pronunciation or punning is always allowed in charades.

- lost words

Read a paragraph from a newspaper or book, omitting every fifth word. Players write the paragraph down. Then read off the words omitted, not, of course, in their proper order! See who inserts most in their proper places. Variation: Read aloud a familiar poem, saying “dash” instead of one word in each line:

It was an ancient dash
And he dash one of three
‘By thy long grey dash and glittering eye
Now wherefore stopp’st dash me?’

Don’t give the omitted words. See who can insert the most correctly.

- long and short of it

Call off letters of the alphabet in random groups of two. Players list the letters down the center of their papers thus:

CG
RS
Have ten of these groups. Allow five minutes to see who can make the longest words by adding letters fore and aft to each group thus: CYANIDE ENDORSEMENT

Letters in the groups may not be transposed. After five minutes, players call out the words they have. Duplicates cancel out. Score one point for each letter of word, exclusive of the original two, high score winning. Use the same letter groups again to see who can form the shortest words. Low score wins this time.

- murder!

Divide the company into two teams and send one out of the room. The others then concoct a murder, a series of events leading up to a murder. It needn’t be logical and can have the most lurid details. But it mustn’t be over fifty words. The murder story is written on a slip of paper, which is folded and sent out to the other team, who select one among them to be the murderer. He alone reads the slip. The team then returns to the room and lines up, the murderer somewhere among them. Members of the other team hurl words, names and numbers from the murder story on the slip at each player in turn, who must respond with the first word that springs into his mind. The murderer, the only one who reads the murder, will give himself away by “association of ideas.” Oh, perhaps, by his very eavisons! Keep a record of the time it takes to find the culprit. The other team then goes out, while a second murder is concocted for them. See which team is quickest to spot the culprit. They’ll clamor for a second chance.

- new potato race

Partners for this very amusing race. Each pair chooses a different animal, dog, cat, rooster, donkey, cow. Twenty or thirty potatoes are scattered about the floor. One of the partners of each pair is blindfolded and reminded of his animal. At the word “Go!” the race is on. The blindfolded member of each team must pick up the potatoes and take them back to his partner, who guides him by making the sound of the animal they chose!

The players must listen only to the hoo-haws, moo’s, crowings, or bow-wows of their partners to grope successfully for the potatoes. Each potato must be taken back to the player’s partner before a second one is picked up. The pair who gather most potatoes are the winners.

- art-istic

Divide the company into two teams. Someone acts as judge. Each team selects a leader. Leaders and the judge are provided with pencils and paper. The judge writes a noun on his paper and shows it only to the two leaders. Each leader then dashes to his team and makes a drawing to illustrate the word. The leaders needn’t be artists. Anyone can draw a wavy line and a more or less accurate ark. It shouldn’t take long for the team to arrive at the word “flood.” As soon as they do, the leader shouts “Right,” and a point is scored for his team. A leader may not speak until a member of his team guesses the word. He may, however, add to his drawing as the guessing proceeds—heavy slanting lines for rain, just for example.

The judge keeps score, continuing with a new noun each time one is guessed.
I don't know when we began giving "Hello" or "Goodbye" parties, but I think it was back in the Depression. None of us could go much of anywhere and anyone even hinting a trip was treated with all the respect due sudden celebrity. That was the year our friends, the Aldrichs, calmly announced their intended trip to Mexico!

"Well, even if we can't travel," said the man at our house, "we can at least commune with travelers. Let's ask in the Aldrichs... a few others, collect all the Mexican data we can... what do you think?"

"Think?" I asked, stunned for a moment by a really gorgeous party idea turned up as easily as that, "I think it'd be marvelous! We could ask Bob Simpson who was at Cuernavaca for a month or two before he moved here, but has never had a proper chance to tell about it, and the Browns and Rices who want to go. And I'll get Toor's "Guide to Mexico" at the library—Alice says it's grand Mexican travel—and make some information quizzes for entertainment."

"And why not a Mexican meal?"

"A Mexican meal? Of course! With Tamale Pie made from the recipe Aunt Minnie brought back from Sanford's in Mexico City, and chocolate, frothed at the table with that molinillo dingus she gave us, and which I don't know how to work yet but can try out. It's a grand idea, and it will be a grand party!"

It was. Bob Simpson is still talking about the night he opened up on Cuernavaca and Taxco with an audience who asked the right questions. The Aldrichs say that dinner made the difference between what might have been a trip through Mexico—towns passed and postcards bought—and a trip to the country with real garnerings of "Andesian wealth." And the Browns and Rices have since been to Mexico.

As for us, after years of note comparings with guest travelers, we, too, vicariously, have mingled with Mexican diplomacy at Bellinghausen, hunted elk on Costilla Peak, made "Billy-Tea" in Australia, beamed at the Quinns in Canada, opened Columbus's grave in San Domingo, rolled down to Rio, traveled through England, Austria, Ireland—been every place, in fact, where gadabout guests have imaginatively carried us.

Actually, to be honest, we've made two world's fairs, one Canadian lake, and the Arlington where Johnstown lost his wind and everyone else's shirt. But the world, from the vantage of the dinner table, has gradually taken shape—and sense. We know where things are from where, and the smooth, easy ways to get there and to avoid harrowing in-between. And "someday," we murmur prophetically "SOMEday...!"

In the meantime, we remember food for a travelogue party needn't be a matter for great concern. It's nice, of course, to feature the dishes apt to be found at the journey's end. As if you yourself had been to the Gaspe, for instance, you might serve a grand come-on beginning with crème vichyssoise, or a wonderful pea soup. Follow it with baked stuffed cod. Maybe you will catch one yourself in the French Canadian country. Serve a well-dressed fatigued salad with the fish and keep everything nice and light because of the magnificently opulent looking tart that is coming—Tarte à la pichoune, very gorgeous and made with molasses and fine crimped edge.

The habitant pea soup (recipe page 38) is really so hearty and filling that, served with a fresh fruit or vegetable salad, you have all you'll need for a summer luncheon or supper. Soup, the kind you buy or the kind you make at home, is a wonderful answer to the "one hot dish" for your Nummer menu. You'll find all these good recipes in this issue, except the crème vichyssoise which is from The Amer-
Maybe you can’t actually take a long trip this year, but you can have a lot of fun planning a party around the places you would like to see—a travelogue party.

The thing about doing these various parties from all over the world is that you don’t have to rush out and whip up a whole new set of everything for each country. You can really get the effect, if only one thing comes from the place you’re “touring” that night. Even if nothing actually has, a certain way of putting your menu or your table together can give you a feeling of the spirit of the place. The Mexican table we show here actually came from almost as many places in the world as there are dishes on the table, and yet, because it is colorful and simple and gay, it has a certain sunny quality, a certain happy look that we instinctively associate with Mexico. And the same thing applies to our French Canadian table setting—the simplicity almost austere, and at the same time a heartiness as direct and sincere as their folksongs and handicrafts.

By the same token the Mexican menu you serve need not be painstakingly Mexican down to the last chili bean. It must have, however, at least one dish that has the characteristic “hotness” we expect in any typical Mexican menu. The American Home Basic File suggests a Mexican menu—why not have Guacamole on Tortillas (both recipes from The American Home Basic File). Mole Turkey (recipe page 39). Garbanza beans. Fresh fruit. If it’s a regional trip being feted (and trips this season will likely be) to the Great Northeast, the Great Southwest, or where you will, a peek at the Reader’s Guide is apt to turn up a magazine article devoted to dish favorites of the section.

As pretty a Mexican table as you will see anywhere. Though only the cloth and the pitcher really are Mexican, the effect, the color, and gaiety are right.

**soup aux pois Canadienne**

(*habitant pea soup*)

**SOAK** overnight ...................... 1 lb. dried whole yellow peas

Drain, rinse and bring to a boil in........... 2 quarts cold water

Add and let simmer until peas are done (2 to 3 hours)...................... 1 carrot, finely diced (about ¾ cup)

2 onions, chopped (about 1 cup)

1 tablespoon salt

¾ teaspoon pepper

Then add and let simmer 1 hour longer... ½ lb. salt pork

Skim off any shells that come to the surface and serve. Makes about 2½ qts.

*Recipe, courtesy of Chef Louis Baltera*  
*Château Frontenac, Quebec*

*Tested in*  
*The American Home Kitchen*
Food for your Canadian party

- **Mexican mole (turkey with papaya sauce)**

  Cook together about 2 hours...

  - 1 1/2 lb. turkey
  - 4 quarts water
  - 8 mashed potatoes
  - 8 "Colarho" hot peppers
  - 1 clove garlic
  - 2 large tomatoes
  - 1 1/4 cups (21/2 oz.) chopped onion
  - 2 tablespoons cream
  - 1/2 cup brown sugar
  - 3 tablespoons chili powder
  - 2 teaspoons paprika
  - 1 teaspoon freshly ground black pepper
  - 1/2 teaspoon salt
  - 1/2 cup unsalted butter

  Put turkey in saucepan and add...

  - 1/2 cup water
  - 1/2 cup chopped onion
  - 1 teaspoon salt
  - 1/4 teaspoon dry mustard
  - 1/4 teaspoon allspice
  - 1/4 teaspoon cinnamon
  - 1/4 teaspoon cloves
  - 1/4 teaspoon fennel seeds
  - 1/4 teaspoon mace

  Mix well and cook.

- **Rueil de patates et boules**

  Recipe courtesy of Chef Louis Baltzer

  **Tarte à la pichouse**

  Course in top of double boiler and cook 15 minutes

  - 1 1/4 cups granulated sugar
  - 3/4 cup light corn syrup
  - 1 1/2 cups molasses
  - 1 1/2 cups water
  - 3 cups sifted flour

  Cook 15 minutes longer, stirring occasionally.

  Let cool and turn into unbaked 9-inch pastry shell. Bake in a hot oven (450°F) for 10 minutes, then reduce heat to (350°F) for 30 minutes longer. May also be baked in small tart shells.

- **Chili con carne con triples**

  Recipe courtesy of Chef Louis Baltzer

  **Tortilla a la viand**

  Have ground together...

  - 2 1/2 lbs. lean shoulder of pork
  - 1 lb. fresh back fat

  Put meat in saucepan and add...

  - 1 tablespoon salt
  - 1/2 cup chopped onion
  - 1/2 teaspoon dry mustard
  - 1/2 teaspoon allspice
  - 1/4 teaspoon cinnamon
  - 1/4 teaspoon cloves
  - 1/4 teaspoon mace

  Mix well and cook.

  Line a -triple of baking dish with waxed paper. Fill top with second crust. Make incisions in top for vent. Bake in hot oven (450°F) about 30 minutes or until well browned. Serve hot or cold as preferred.

- **Reminiscent food for Mexican "lecturers"**
DONT put everything but the kitchen stove on a buffet and expect it to look inviting.

DO leave the star of your menu typical of the country you're traveling in to. Do serve a very simple menu for any tray or buffet dinner.

DO have plenty of serving spoons and forks.

DO remember to have fun at your own party.

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**tarte à la pichoune**

Recipe, courtesy of Chef Louis Baltera

*Tested in The American Home Kitchen*

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**ragoût de pattes et boules**

Place in saucepan with water to cover. 3 pigs feet and knuckles, cut in half.

Bring to boil and skim. Add:
- 1 onion
- 1 stalk celery
- 3 teaspoons salt
- ¾ teaspoon pepper
- 1 bay leaf

Thicken with:
- 1 cup browned flour

Stir well to prevent forming of lumps.

Mix lightly:
- 1 lb. lean pork, ground
- ½ cup chopped onion
- 1 teaspoon salt

Form into balls, roll in flour and brown in small amount of melted fat or salad oil. Add to first mixture and cook slowly 30 minutes longer. Serves 6.

Recipe, courtesy of Chef Louis Baltera

Tested in Château Frontenac, Quebec

*Tested in The American Home Kitchen*

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**baked stuffed cod**

Remove head, wash, dry and sew the aperture. 1 medium size cod

Fry slowly without browning:
- 2 tablespoons butter
- 2 stalks celery, cut fine
- 1 onion, chopped
- 3 cups bread crumbs
- ¾ teaspoon salt
- ¾ teaspoon pepper

Add and cook for 5 minutes:
- ½ cup chopped parsley
- ½ cup milk

Remove from heat, cool slightly and add:
- 2 eggs, slightly beaten

Stuff fish, tie waxed paper around neck to hold stuffing and place in baking pan. Bake in a moderately hot oven (350°F.) for 1 hour. Baste frequently with butter melted in ½ cup hot water. Serve with sauce. Allow ½ lb. fish per portion.

Onion Cream Sauce: Blend 4 tablespoons flour, 4 tablespoons butter and add 2 cups light cream. Season with 1 tablespoon parsley, 1 tablespoon grated onion and juice, 1 teaspoon salt, f.g. pepper.

Recipe, courtesy of Chef Louis Baltera

*Tested in The American Home Kitchen*

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**tortilla à la viande**

Recipe, courtesy of Chef Louis Baltera

*Tested in The American Home Kitchen*

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**chili con carne con frijoles**

SOAK overnight:
- 1 lb. chili beans

Bring to boil in cold water with ½ teaspoon soda and boil 10 minutes. Drain. Rinse with hot water. Place in Dutch oven with:
- 1 quart boiling water
- 1 tablespoon salt

Start cooking while preparing meat.

Cook until fat is rendered:
- ½ cup chopped suet

Add and brown well:
- 1 cup chopped onion
- 6 tablespoons chili powder
- 3 cloves garlic, minced
- 1 tablespoon flour
- ½ lb. bottom round
- ½ lb. lean fresh pork

Cut in small cubes:
- 2 tablespoons oregano
- 1 tablespoon cumin seed
- 1 teaspoon leaf sage
- 2 teaspoons salt

Season with:
- 2 tablespoons salt

Combine meat mixture with beans and simmer about 4 hours. Serves 6 to 8.

Recipe, courtesy of Chef Louis Baltera

*Tested in The American Home Kitchen*
ou can give a party and grin "So what—... in the face of a steadily mounting thermometer if you look around a little and use some of these hot weather tips for the hostess. They are really accessories to your party and can, like your dress accessories, be easily changed to suit the special occasion.

Think of all the things you can do better and quicker with a roaster (1) that you can plug in any wall outlet, or an electric oven (2) with no special wiring required in which you can also broil or roast your hot dogs—handy for camps, too, if you've checked the load your wiring will stand. Brilliant little individual salts and peppers (3) that add more color to a gay table, and nice vegetable mats (4) just made for eating in the garden, or lace paper doilies (5) in new patterns and colors if you want to be festive and fancy. And a basket (6) you can fold up as flat as a pancake when its really tremendous cargo is gone. Paper plates and glasses in rainbow colors, firm and solid too, with a matching cloth and napkins (7) and then a really lovely looking printed paper cloth (8) fit for a tea party with trimmings.

Don't overlook the possibilities of this kind of equipment, not just for picnics, but also for a quiet meal in your own back yard. You can pack everything in the basket and in one trip carry the entire table setting and food out to your table. With roaster you plan a meal, cook it complete, disconnect roaster, and take the whole shooting match out to the garden.
I. The Bicycle Built by Fudge!

Sandy who had outgrown his old "bike" looked longingly at the one in the shop window which glittered with streamlined gadgets. I reported that the price tag was only thirty-five dollars. I was struck by that word, "only," for we belong to a poorly paid professional group. Why did such a sum seem small to him? I told him that it would be some time before we could afford another bicycle and because thirty-five dollars was quite a large amount, we must plan on buying a secondhand machine when we did go shopping. He could have just as much fun on it as on a new one, I told him cheerfully, but Sandy was skeptical.

Maybe his first "bike" had come too easily. A prosperous friend, spending a weekend with us, had insisted on playing an off-season Santa Claus by giving Sandy the one he had used since he was seven. There had been no long period of wishing and waiting or saving pennies for that first bicycle. Maybe various other things also had come too easily to him. From the time he was five, until he was nine, I had been compelled by economic necessity to work. During this period, feeling him deprived of my personal care. I had tried to compensate for. There are too few chores left in the modem house for little boys who want him to experience the heart-breaking disappointment of learning how few will sign on the dotted line. Raking the lawn, wiping dishes, making his bed—these are small chores which I do not pay him for. But Sandy was skeptical.

He reported that the price tag was only thirty-five dollars. He must not let his sales talk become a nuisance to anyone, but only at the crucial points. He did most of the work and consequently was filled with pride when it turned out well. But, having the typical small-boy single track mind, he applied this new achievement to his problem. Now he would sell fudge and buy his bicycle with the profits.

I still hesitated to let him canvass our neighbors, so suggested that he sell it at school to the other children. However, only his teacher and a few pupils who had pennies with them purchased any of the pound he had made. I realized my mistake when he returned home disappointed. Most children do not carry pocket money with them. He was very saddened. Daddy had said he must not go out on the street peddling his wares or visit business places which he had wanted to do.

His feeling of defeat stirred me so that I broke down and suggested that he make up his candy only on definite orders. We discussed a price and made it low. I knew that he would soon be canvassing our friends but I swallowed my pride and turned him loose. I told myself that most people buy a little candy now and then and that I would see that Sandy's was good and worth more than what they paid for it. I further told myself that for years I had been helping other little boys by buying their magazines, potholders, and Christmas cards, so that my patronage might be considered as bread cast upon the waters.

When Sandy returned with several orders amounting to two pounds in all, his feeling of success was so beautiful to see that I was glad I had overcome my scruples. Suddenly in the midst of the clutter to which the kitchen was soon reduced I saw my opportunity. Sandy had outgrown his old "bike" looked longingly at the one in the shop window which glittered with streamlined gadgets. I further told myself that for years I had been helping other little boys by buying their magazines, potholders, and Christmas cards, so that my patronage might be considered as bread cast upon the waters.

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II. Summer Surplus

Being the account of a small but successful business venture undertaken by Betsy, aged 7, and her sister Kitty, aged 9, and continued for three summers by popular demand

The children said they had to earn some money that summer. Perhaps it was to buy a sailboat, or a dog, or two new bicycles—that part doesn't matter. It was for something important and worth working for. There we were in a little cottage on the shores of a Vermont lake, with a whole long holiday before us, and the girls bursting with energy and ideas. And these particular ideas worked! There were profits not only in dollars and cents but in other more valuable and enjoyable and immeasurable things—ingenuity, cooperation, responsibility, goodwill. To say nothing of arithmetic and spelling!

We, as parents, were not exactly consulted on this occasion, merely informed in a general way of the plans, which we thought were good. Then for several days we noted unawt activity in and about the long-abandoned ice-house down by the shore. In odd moments between swims and excursions and all the other really vital events of a holiday in the mountains (the business venture never was allowed to interfere with such things) there were busy comings and goings up and down the ice-house path. Broom, paintbrush, old china, unused vases, coffee cans were requisitioned. A table and an old rag rug disappeared from the attic. Clearly the summer project was under way.

At last, at the end of a long rainy morning of work, the girls were ready. We received a printed invitation to visit "Ye Olde Home-Made Curiosity Shoppe" (just that!) which was to open its doors that very afternoon, prepared to furnish family and friends and summer visitors around the lake with a variety of valuable articles priced at an unheard-of low.

The original handbill appears at right.

Another memo, made later, read:

July 3—Rain. Business Good. What was sold:
Cornflowers to H........ $0.03
Lilies, raspberries, ferns in dish to Grandmother........ 20
(Grandmother kindly overlooked the fact that the lilies were picked in her pasture)
Writing paper to maid........ .05
Popcorn and worms to Uncle E...... .15

Profits............................. $0.43

Early in the game the children determined on two cardinal principles for their little enterprise which were responsible, I think, for its genuine popularity. First, they kept in stock, or more often offered to obtain on special order,

[Please turn to page 59]

A potential customer takes time out to blow bubbles while the proprietors go to the source of supply for their "Perch, Bass, pickarel and horned-pout (maybe)"

"Fresh-caught frogs" are gathered for delivery

ELIZABETH H. LOW

-and daisy chains are made to order
Part 11: MODERN

Just as some of us cling to the traditional, so others "go overboard" for modern ideas. For those of the latter category, here are some ideas of interest.

The familiar "Y-turn" driveway is a functional garden pattern.

Accent shrubbery bays are interesting and create illusions of space.

This modern garden design by Oswald Woelke turns a small square space into a pleasing, yet unsymmetrical, useful area.

44 Pool terrace, lattice, arbor form three-dimensional pattern.

This Venetian-blind fence pattern admits sun and air but breaks wind force; so does the author's plywood design (below).

The cantilevered wooden umbrellas (at top) are at New York's Fair.

In order to explore the present-day tendencies of garden pattern, it is necessary to study the theories upon which modern garden design is based. It has finally been discovered (and it is odd that it has taken so long) that the age-old systems of gardening, informal and formal, are completely fallacious. They have been general patterns for garden developments, they have stamped most of the gardens of the past two or three hundred years, and there have been few attempts to design gardens without referring to the laws set forth in these two systems.

The whole idea in the "informal or naturalistic style" of gardening is to make the garden look as if it grew quite naturally without the help of man. This effect is supposedly achieved through an understanding of nature and the translation of nature's methods. Man is fully able to do all this, but he is also capable of producing effects quite as appealing as those created by nature, and, in some instances, more so. Where in nature does one find closely clipped turf, flowers, and shrubs in the abundance and variety which we expect, and with the neatness and order which we wish in a garden? A good, honest straight line, a row of trees or any use of water which suggests that it's controlled by man, is taboo in this system or pattern of informal gardening. Such rules tie the designer's hands behind his back before he starts and remove half of his possibilities. Instead of reflecting an appreciation of nature, this system has produced for the most part mimicry and burlesque of nature. Science and art have produced many things which make for easier and more pleasant living. We should utilize these gifts and not look...

[Pleaie turn to page 73]
When the great problem of reducing living expenses can be solved through gaining a thoroughly modern, graciously attractive city home, that's news!

When Mr. and Mrs. Frederick W. Rockwell, of Philadelphia, were faced with the urgent necessity of finding bench space in a jeweler's workshop so that Mrs. Rockwell could carry on her profession of designing and making jewelry, she had one of those flashes, flatteringly termed woman's intuition. Why not buy a house and consolidate all their needs—living quarters, a workshop, and garage. In one fell swoop, they would eliminate three separate rents—their present apartment, shop, and garage.

After considerable ferreting through Philadelphia's residential streets, the hunt ended in De Lancey Street, in the heart of an old historical section. Only a high degree of imagination could see possibilities in the dingy, hundred year old, dilapidated Philadelphia three-story brick house, especially when money was a considerable object.

The property, just sixteen feet wide, extends back to another narrower street on which faces a two-story brick garage. Between that building and the house, the Rockwells discovered a forlorn square plot that had long since missed the touch of a gardener's hand. The kitchen was, disappointingly, nothing more or less than an ill-equipped shed.

Yet the house and garage were well constructed. In terms of value, the property was a good buy. With judicious planning, using as much as possible of the original construction, it could be remodeled for a reasonable sum. However, in a few matters Mr. and Mrs. Rockwell would make no concessions. The house was to be their permanent home, so it must be modern in conveniences and comforts—automatic gas heat, two additional baths and a first floor lavatory, a mock fireplace in the living room made functional, a streamlined kitchen.

Clyde Shuler was the architect. With a sympathetic eye to the necessity for economy, he planned as few structural changes as possible. The house had some fine architectural features such as handsome door and window trim and a stairwell extending to the top of the house with handmade walnut railing and a charming bit of inlay in the newel post. These were naturally preserved.

The principal change was in the living room, with its high ceiling and molded plaster cornice. At the end of this room an off-center door opened into a dark hallway. In its place, an open doorway was cut in the middle, giving a view straight through the dining room out into the garden. Bookcases, arched at the
Moving to the country is a change—but in this case only the beginning. Read how the author and her husband modernized a farmhouse “apartment”

Betty Dunham

"Let's move out to the country!" These six words casually spoken by my husband one early April night couldn't have been more of a bombshell if he'd suggested a dip in icy Lake Michigan, or the—or the purchase of a yacht!

"Why . . . why . . . that'd be swell." I gulped. "When?"

"Right away!" and with unsuspected enthusiasm, he dove for the "To Rent" page of the evening paper.

Thus began the reformation of two of possibly the most urbanly-bred folk you've ever met. Both Peter and I were born, raised, met, and married, literally, on city pavements. My one respite was school in a small college town, and then to a Chicago job. Any suggestion contrary to kitchenette-apartment housekeeping after we were married would have seemed idiotic, impractical, and undesirable, and so it was a veritable cracker-box with its typical "conveniences" and space savers which first housed our respective toothbrushes and the wedding gift salad bowl.

So, it happened that day in April, like two small children about to explore those big, black woods on Grandma's farm, we picked at our first real estate agent, looked at his only "apartment" for rent and quickly decided on it. The deciding had to be done in a hurry—the chances were we might change our minds before finding a place.

Our "apartment" was the original kitchen wing of an old house that a charming middle-aged couple had purchased some five years before and had begun to modernize in their slow, careful way, taking great precautions to retain enough of its original, lovely age and yet have it

[A Woodpecker Door Knocker]

Pull the string under this woodpecker and it will knock at the door for you. The bird is cut from 3/4 inch pine, painted red, white, and black, and the broad leg fits through a slot in the half limb. A nail driven through this half limb acts as a pivot while the cord is tied through a hole in the portion of leg which projects through.

—Dale Van Horn

We Build a Garden
A Big Improvement for 75 Cents

ELEANOR B. GREEN

For the sake of others who may have a similar problem, we are offering a solution which we found both cheap and easily accomplished. Our mountain cabin is built facing down a hill, the floor being practically on the ground at the back but about three feet from it at the front, leaving a yawning space where it had not been filled with material left over from building the cabin. This afforded a most inartistic view of the underpinnings of the house, increased the difficulty of heating the living room, besides giving the cabin the appearance of rearing up on its hind legs and staring with a startled expression down the valley. We loved our cabin but did not enjoy the "stotled" look, as P. G. Wodehouse would say, and so, poor, weak, inexperienced "wimmin" that we were, we decided to do something about it.

Our hill abounded in rocks of small and medium size. There had been times when we had cursed these same stones when engaged in clearing brush for fire prevention. One's opinion depends, it seems, on one's point of view! So stone seemed the natural medium to employ for our purpose. A trek to the building company's office in the near-by village revealed the fact that cement was fifty cents a sack and sand twenty-five cents for the same amount. (These prices were for the summer of '36.) We were told to use a mixture of one part cement to about three parts sand, with water enough to make a thick paste.

We don't suppose that many babies are rocked to sleep in a chair decorated with cut-outs from a cover of The American Home—frankly, we never would have thought of the idea! But the parents of Melvin Welke, Jr. report that our Christmas 1938 cover (quaint, amusing children and family group) not only does a good job of decorating a plain chair but also pleases the highly critical eyes of their eight-months-old son.

The unfinished birch rocker with cane seat was first given three coats of black enamel, accented by pale gold. Then came the glue, the scissors, and the destruction of the magazine cover. On the top slat they used a group of heads, four children and their mother singing "Holy Night"; a little boy in blue found his place on the middle slat; the bottom one was given over to his sister, in white pinafore and gay red dress, holding a sheet of music and joining in the family singing. Glued on securely and protected by two coats of clear varnish, these drawings finished off a bright little rocking chair which the Welkes insist they like equally as well as their young son does.

Our main dwelling of five sizable rooms was inadequate for our little family of four. The two boys, one thirteen and the other seven years old, needed a place to run the electric train, construct model airplanes, and carry on other activities. Because of the contour of the lot, it was not practical to add a room to the dwelling, so we planned a room with a pergola attached and placed it along the rear of the property. The plans
One of two things brought us to the house: either a momentous decision. Either I'd invited too many ages to that buffet party, or the after-supper romp proved purely exhilarating instead of debilitating as I'd sincerely hoped.

Of a sudden my inner consciousness revolted. The music of fourteen young ones and eleven oldsters in various throes of enjoyment no longer ebbed and flowed pleasantly about me—a pounding, throbbing pandemonium had taken its place. No living room can retain an element of charm with a thrumming guitar, a torrid political discussion, a jitter-bug contest to hot radio music, a fistic combat, a game of poker and a sticky marshmallow roast going on at the same time. Long before we sped the last departing guest, I'd mentally reached for the graph paper, and from the vivid memory of that evening our playhouse was born.

But new wood is expensive on our island and new wood lacks charm. Besides, this playhouse must be big—as big as a barn. A barn? Why not? But life is strange. When one doesn't want a barn there are dozens begging for ownership. Overnight our countryside became passionately attached to its barns. We could have its homes, its lands, but its barns—never! And then one old fellow on a far distant point weakened. He'd rather have twenty-five dollars than the "durn old thing" anyway, he decided.

Sight unseen we bought it. "A wee mite off the beaten track," he'd said. Heavens! It was positively inaccessible—not a road for miles. However, Nature doesn't grow barns whole. What goes up always comes down, and an island is surrounded by water! So, armed with crowbars, pinchbars, hammers and saws, man, woman, and child fell to. Three days saw the barn de-nailed, de-pegged and piled on the shore in a massive raft, ready to catch the morning tide.

When we were faced with two old pieces of the "early oak" age and I found in my scrapbook an article from The American Home on peasant furniture, we set about making something out of nothing! The result was the "bureaucom" pictured on the opposite page, a piece that has attracted much attention from the customers who visit the candy shop which my husband and I run in our little Cape Cod cottage. We started with the pieces sketched at left—an old bureau and an older commode. First we stripped them down, off came the ugly metal drawer pulls, mirror, and rack.

When we bought our house we thought it about perfect except for the plain glass windows above the bookcases on either side of the fireplace. I studied them with growing dislike and then one day while reading in Thomas Hardy's "Jude the Obscure," where Jude's Auntie peers out at the rain "beating upon the twenty-four little leaded panes with twenty-four little leaden hammers," I suddenly knew what to do with my plain glass windows! First I cut a pattern of the glass out of wrapping paper which I

Please turn to page 71
It's fun—for awhile—to do your country bathing in the privacy of the spice bush with a watering can for a shower, or to brave the spring-cold water of the old swimming hole. But if you are serious about your country living, as we are, and use your country home for nine months of the year, as we do, tea-cup bathing becomes a nuisance and you succumb to the de luxeist kind of bathrom at all costs, as we did. The trouble was that very soon we discovered that one bath was not enough in the country any more than in the city. We had to have another.

However, we'd already spent so much on taking out all the inards of our pet, circa 1717, and putting them back again in 1939 order that money was low. We had to have another bath, though, and it could easily be put in the old root cellar off the recreation room, which had once been the big earthen-floored cellar, because all the pipes ran through it anyway. We haunted the secondhand markets and wrecking companies and finally came away with a toilet, washstand and high footed bathtub which must have had their beginnings nearer the birthday of the house than the year of its rejuvenation.

We got the plumber to connect the pipes and set up the fixtures. We had a bath that worked but it looked—well, awful! We had asked the plumber to take the feet off the old tub and set it flat in a thin bed of cement. "It looks just like the old watering trough out in the barn," our youngest exclaimed, and with that remark, dear Reader, the whole idea of our now famous Barnyard Suite was born. Why not enclose the tub in wood to make it look even more like the watering trough? Why not a whole pine-enclosed bathroom? Why not set the shower pipes in a wooden closet? And why not—just for fun, since this bathroom did not have to be seriously formal—turn the closet into a little outhouse to match the watering trough, with a crescent moon in the door and a peaked false front for a roof?

So, one thing led to another with alarming speed and the first part of our Barnyard Suite evolved from the hands and wits of the home carpenter and a few hundred feet of white pine boards, some old, some new. The new wood we aged with a solution of permanganate of potash crystals which burns the surface a lovely soft brown. We used boiled linseed oil on all the wood and finished it with a coat of liquid wax so it would clean easily.

The two small drawers in the bureau were replaced with one large drawer, simple wooden knobs replaced the old pulls, and the decoration was traced on. All in all the changes were very simple and today we have, at very little labor and less cost, our attractive "bureau." And we defy anyone to recognize in the clean lines of our creation the ugly old pieces with which we started originally.

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SLEAT

SLAT AWNINGS

DALE VAN HORN

Neat and novel, but easy for the home craftsman to make, are these wood slat awnings. The slats are standardized, ¾ inch thick and 1 inch in width. The lengths, of course, are cut to suit. Usually the awnings are constructed to cover approximately two thirds of the distance to the sill, set at a 30°-60° angle with plain 1 by 2 inch strips for the framework. The lower ends are pointed and the awnings may be painted to match the house or in bright awning stripes to give contrast.
SO EASY TO MAKE!

Do your pillows give a "lift" to your room?
Are they smartly tailored? Why not zip the old dresses from your pillows or order a few uncovered ones and try your hand at making your own covers.

It is easy to give them that professional touch if you remember these rules: The fabric, stripe or pattern, must be well centered; the covering must be well cut to fit snugly; use welting, fringe, or edging at seams; be sure no seams are conspicuous. - SARA EMERSON

An Outdoor Bed That Disappears!

Easily built, a disappearing outdoor bed can convert a porch, patio, or secluded garden into a comfortable, cool bedroom on summer nights. The bed, mounted on casters or roller skate wheels, pulls out like a drawer, permitting luxurious camping out in [Please turn to page 66]

Construction details on page 66

Step by Step on 3 Acres

Our property consists of a little more than three acres of gently sloping terraces, the result of adding, plot by plot, to our original purchase, of visualizing, of carefully thinking out plans, and of investing very little money considering the number of trees and shrubs that grace our landscape. Looking at recent pictures, it is hard to realize what has been accomplished step by step in such a short time. Yet when I recall my early experiences and immature tastes in gardening—a stark bed of irises in the center of the lawn and, horror of horrors, white-washed tree trunks!—I know that I have traveled far in a horticultural way, and also that one is forever learning and looking forward.

When our original vegetable garden was relocated, its site became a smooth lawn bordered by shrubs and erect Lombardy poplars; later we moved some young peach trees and turned that plot into more lawn through which stepping stones lead to another section of the garden. The biggest step was taken when I decided to glorify the large cow pasture that formed the slope in front of the house. When I broached the subject to my husband, it seemed like a large order, but we were game and spent $30 on some Norway spruce as something we could build around in naturalizing the sides of the gully. Today we have as well Scotch pines fifteen feet tall, graceful weeping willows started from little switches rooted in jars of water, elms, sycamores, We built our log cabin on the walls of the outgrown swimming pool.

Below, the lily pool enjoyed by us and our friends, feathered and human; and the cistern that we camouflaged to look like an old well.

Back-Yard Studio

One third of a double garage and two wheels from an old, very dilapidated cart, plus imagination and work—and Miss Nell S. Hawthorne has a studio of her own in her own back yard near Birmingham, Alabama. The chimney with double fireplace furnishes an outdoor grill and cheery inner hearth.
maples, sumacs that give us such lovely fall colors, and many others—all after only half a dozen years. Next came the idea of a pool, and what better spot than the gully with evergreens banked along it? About 25 by 14 feet and irregular in shape, it is four feet deep at one end (for waterlily boxes) and shallow enough at the other for our feathered friends to splash in, to their delight and ours, too.

Still another project was the building of our swimming pool in which the children overcame their fear of water and prepared themselves for larger swimming activities elsewhere. Its walls have since become the foundation for our log cabin which, built mostly by ourselves,

Among our home places for joyous living are the terrace, the cabin and the pine-paneled dining room includes a large fireplace and stone chimney, bunks for four persons, a corner cupboard made of old shutters and decorated with gaily painted flowers, and other features that make it a welcome retreat from outside noise and turmoil and a splendid place to entertain friends.

I grow indignant when someone from the city asks, “But don’t you ever get lonely out here in the country?”—even though it

(Please turn to page 77)

Bernice Dehler

You can easily sculpture a paper dog from materials you may have in the house or that you can get at your corner store, and it’s fun too. Grown-ups and children will find it equally interesting. Try it at home or in school, or as grand entertainment for rainy afternoon parties for the children.

The materials cost little or nothing and here’s the way to make the doggies. First your material and tools:

Waste paper, not too soft or too brittle (thin paper bags or firm soft magazine sheets work very well), best quality crepe paper in suitable colors, library paste, scissors, orange wood stick or large nail.

FOUNDER. Study the dog you wish to model. Use a picture, statuette, or preferably the live animal. When you make one dog—any other type will be easy. All dogs and all other animals are built on the same plan as far as modeling is concerned, having only different proportions of body, legs, neck, and head.

For a medium size dog begin with a crushed and slightly twisted piece of waste paper about twelve inches long—two bags or four magazine sheets will serve. (Fig. 1)

Fold into three parts. (Fig. 2)

Unfold 3/4 for neck and head and bend down about 3/4" for head (3).

WRAPPING OR WINDING. Body—Cut the crepe paper as it comes folded in the package across the grain through the entire thickness in ribbons about 1/2 inch wide. Cut a few 3/4 wide for the final covering. (Fig. 4)

Stretch and wind the crepe ribbon around the body very obliquely, forward and back to cover the paper foundation. Wrap firmly but not too tightly as it will be easier to model. Use paste occasionally.

Legs—Fold two more pieces of waste paper, not as thick as body, about eight inches long. Wrap each in the same way as the body. A narrow piece of cardboard may be wrapped in legs to give extra firmness for a long-legged animal.

Place legs across front and back of body as shown and bandage them firmly to body with crepe paper strips. (Fig. 5)

Head—Bend head to neck and wind around them several times to keep neck and head at right angles. If animal has erect head, strap the neck to body in a similar manner. (Fig. 6)

TO MODEL To form the body, legs, neck, and head, pad with small wads of well crushed waste paper, stuck lightly to the foundation form. Bandage them firmly in place. Press with fingers to shape into form. Bend legs back slightly. (Fig. 7, 8, 9)

TO FINISH To add expression, twist dog into a position you fancy.

Covering. Wind one half inch crepe ribbon around all of the animal until it forms a smooth covering. Use paste occasionally. Spots can be
put on to give the effect of natural marking by dipping colored crepe paper into water and pressing onto the model. (Fig. 10, 11) Ears, eyes, and tail—Stretch crepe ribbon thoroughly, fold and paste several layers together with paste between each layer. Press firmly together. Cut ears suitable to dog you are making, allowing enough to press about one half inch into the head. Punch a hole with nail, scissors, or orangewood stick into head where ear grows. Push and paste ear into place and shape as required. The ear will harden into shape as soon as paste dries. Wind paper for tail in desired thickness and length and put on the animal in the same way as the ears are applied. Eyes and nose may be made by twisting crepe ribbon like raffia and pasting it on as desired. Characteristic features may also be painted on when the animal is thoroughly dry.

**HOME-MADE FUN**

WARREN E. SCHMIDT

Each year we Americans spend millions of dollars on games like Chinese Checkers as one fad after another sweeps the country. As soon as some smart person invents a new game, a waiting American public buys it. Why? Because there is a definite need for inexpensive recreation within the home.

But remember, as soon as Chinese Checkers came out, one friend of mine went down to his basement workshop and made a board himself. "That's foolish," another friend told him. "You can buy a board for just a little more than it costs to make one."

**Tip the Bottle**

The importance of my friend's reply interested me. "Maybe so," he said, "but I get just as much kick out of making it as I do playing it, and besides it means a lot more to me than this way."

Sometimes we're apt to forget that the making of the game is recreation too. To create is a natural ambition. What a man makes is his own and cannot be taken from him. If I had the power, I'd start a new recreation fad in this country. A fad that would give maximum joy and fun at minimum cost. A fad of homemade fun for the American home. May I show you what I mean?

Let's say that you're sitting around at home tonight and can't think of anything to do. Why don't you play "Tip the Bottle"? Just go out into the kitchen and find an empty milk bottle, a three-foot length of string, and a jar rubber. Then go down in the basement and find a stick or, better yet, some doweling about three or four feet long. Tie one end of the string to the stick and the other end to the jar rubber. Stand about five feet away from the milk bottle placed on the floor and, using the rubber as a hook, take a string out of it. Punch a hole with a nail, throw a dozen fruit jar rings up, and throw them at a variety of targets; or if you have a large floor, shuffleboard equipment is easy to make.

Have you ever played "Gone with the Wind?" There's a game you've got to try the next time the gang comes over to your house. All you need is a fair size dining room or kitchen table and a Ping-pong ball. Space the group around the table on their knees with their chins just over the edge. Place the Ping-pong ball in the center and see if one side can blow it off the other side of the table. You've all played cards of one sort or another, but have you ever tried to see how high a house board are loads of fun to spring on your friends. I've drawn a few; you can invent many more. (Fig. 7) Literally hundreds of games can be made up from pieces of old wood, bottles, marbles, or what-have-you.

Throw bean bags at tin cans, pails, or pans; make some darts and throw them at a variety of targets; or if you have a large floor, shuffleboard equipment is easy to make.

Perhaps you're more inclined to puzzles. Here's an easy one to make. Insert three pegs into a base and then cut from half-inch wood five to eight round discs with increasing diameters and with holes in the center to fit the pegs. The idea of the game is to "Shift the Pyramid" from one peg to another, one disc at a time and at no time can a larger one be placed over a smaller. Who can "Shift the Pyramid" with the least number of moves? (Fig. 5)

As a variation of "Tip the Bottle," retie the string on the stick several inches below the tip and try "Spear the Ring" by jerking it into the air and attempting to spear through it. That's fun too—and not very easy. (Fig. 2)

If you have a band saw in the basement, you might copy "Oscar" out of plyboard and play "Ring the Nose." Make "Oscar" about two feet long. (Fig. 3)

Or nail a tin cup to the end of a stick, tie a two-foot string just below it and, using a ball on the end of the string, try to make a "Hole in One" by jerking the ball into the air and catching it in the cup. I've seen a man do it eighty-eight times in a row. (Fig. 4)

While you're down in the basement, why not find a board about two by two feet and pound ten or twelve nails into it—spacing them over the surface. Then bring it upstairs and after numbering each nail, throw a dozen fruit jar rings at it, one at a time, to see who can "Ring" the highest score. An interesting variation is to call the center nail "DoDo;" to ring it means losing all your former points. Use your imagination and you'll think of many more.

"Football Game" (Fig. 8) can be played by four to eight people and is positive- the hit of the party whenever it is used. A Ping-pong ball is batted within the box toward goal A by the team handling the dark paddles and toward goal B by the team with light paddles.
MEAL-PLANNER’S GUIDE

to the Selection and Use of Good Soups

MEN LIKE SOUP --- SUCH SOUPS AS THESE ---

BEEF SOUP
A Prize Steer for anyone in search of a soup for a man-size appetite. Thick brown beef stock, hearty vegetables and pieces of beef.

CLAM CHOWDER
Sea-fare for all ashore! Fresh clams chopped and mingled in lively clam broth, with tomatoes, diced potatoes and savory herbs.

VEGETABLE-BEEF
Men like beef and vegetables . . . and Campbell’s Vegetable-Bee Soup. Abundant vegetables and pieces of beef in each plateful.

SOUPS TO SERVE WHEN COMPANY COMES ---

TOMATO SOUP
Most often of all, this is the soup bought and served. Has a flavor people never tire of. So it’s a sure choice when company comes.

MOCK TURTLE
Close runner-up to the expensive green turtle soup. A lavish beef broth, with tomatoes and celery, tender meat and rare herbs.

CREAM OF MUSHROOM
A new soup is delighting millions! Tender young mushrooms and thick fresh cream are smoothly blended. Mushroom slices, too.

THESE HELP YOU GIVE YOUR CHILD MORE MILK ---

PEA SOUP
—at its best! Selected green peas made into a smooth, thick purée. And just you watch your child go for it served as cream of peas!

CELERY SOUP
Made in the Fall, of fresh crisp celery—a velvety soup. Serve as cream of celery sometimes, for the children. Help yourself, too!

ASPARAGUS SOUP
In the Spring Campbell’s turn to making asparagus soup. Smooth and delicate, with tender tips for every cup. Serve at any season.

BEHIND EACH OF THESE SOUPS IS A STORY ---

CHICKEN GUMBO SOUP
From old New Orleans comes the recipe. Campbell’s make it of tender okra, tomatoes, chicken meat, all in good chicken broth.

PEPPER POT
The pepper-pot woman of Colonial Philadelphia first praised its dumplings, potatoes, meat and spicy seasonings. You will, too!

OX TAIL
A British “Beef-Eater” points out Campbell’s Ox Tail Soup is the good English kind: ox tail joints, and vegetables in rich beef stock.

CLEAR SOUPS TO START YOUR DINNER PARTIES ---

BOUILLON
Deep, dark, delicious is Campbell’s Bouillon. To a rich, clear beef broth, vegetables, herbs and spices add their flavor magic.

CONSOMMÉ MADRILÈNE
A beckoning look about this clear broth of beef and tomato. Set it to jell in your refrigerator four hours before dinertime.

CONSOMMÉ
Gleams like amber and tastes of fine beef skillfully seasoned with the flavors of garden vegetables. Serve hot or jellied.

SIX SOUPS THAT ALL THE FAMILY WILL ENJOY ---

CHICKEN SOUP
Deep chicken flavor in the broth. Chicken meat and rice. Just as sure as you like chicken, you’ll like Campbell’s Chicken Soup!

VEGETARIAN VEGETABLE
For little folks’ meals and for meatless menus here’s a hearty, all-vegetable soup. Many garden vegetables lend it their flavors.

SCOTCH BROTH
The name of Campbell’s sits well on its label. Taste and see! Hearty stock, tender mutton, barley and other good things in it. Mmm-mmm!

VEGETABLE SOUP
A whole market-basketful of garden vegetables—fifteen in all—go into the vigorous beef stock. Truly “almost a meal in itself”!

BEAN with BACON
The American taste for beans is roundly satisfied in this soup. A thick bean purée, full of whole beans, and seasoned with bacon.

CHICKEN NOODLE
Years ago it bubbled in a kettle over the fire. Campbell’s make it now, and it’s growing faster in popularity than any other soup!

A GOOD RULE: LOOK FOR THE RED-AND-WHITE LABEL
YOU SAVE MONEY USING ALUMINUM FIRST COATER!

At the U. S. Forest Products Laboratory, Madison, Wis., these two sections of Douglas fir siding were painted exactly the same except for the first coat. On the left, the ordinary type of first coat was used. On the right, an Aluminum first coat. Both sides then got the same two white topcoats. Look at the difference in the two sections after six years exposure to sun, rain and snow.

At the U. S. Forest Products Laboratory, Madison, Wis., these two sections of Douglas fir siding were painted exactly the same except for the first coat. On the left, the ordinary type of first coat was used. On the right, an Aluminum first coat. Both sides then got the same two white topcoats. Look at the difference in the two sections after six years exposure to sun, rain and snow.

AND I'LL TELL YOU WHY!

The Aluminum First Coater keeps your topcoats more elastic and durable. First, because their oil doesn't soak through the Aluminum coat and disappear in the wood. Second, because moisture has a hard time getting through the Aluminum coat and causing the wood to swell.

So your paint weathers evenly, will not check so soon. That lengthens the time between repaintings. Therefore you save money by using Aluminum House Paint as your first coat.

No question, it’s the money-saving way to paint new homes. That goes for repainting old homes, too. Use it wherever the existing paint has weathered down to the wood; also on sills and sash and on the south and west sides where exposure to weather is most severe and extra protection is needed.

WRITE FOR THIS BOOK

Write for this book 15 Years Behind the Brush tells how Government chemists discovered the unusual wood-protecting properties of Aluminum Paint; gives complete factual data on Aluminum House Paint and instructions for using. Write

PAINT SERVICE BUREAU, ALUMINUM COMPANY OF AMERICA, 2105 Gulf Building, Pittsburgh, Pa.
To help you through the summer!

No buzz, no rattle, just cool air from this new, streamlined electric fan with a plastic felt protected base. It has an oil reservoir to assure proper lubrication at all times. Blades are designed for stirring up maximum breezes without whir or vibration. Works on alternating current only. Cost: Under $10. General Electric.

Do rugs, furniture, and stored clothing get damp, mildewed, or moldy in your basement? Calcium chloride flakes are able to absorb moisture and dry out the air. Placed in wire basket containers, as shown below, the flakes take up the moisture in the air and dissolve into an enameled basin below, Solvay Sales Corp.

Changing fuses when an electrical circuit blows out is no fun, especially if you have to hunt in the cellar or a dark closet for the fuse box. With a circuit breaker panel box built in the kitchen wall or any handy place a flick of a switch restores electric current. Cutler-Hammer Inc.

A hundred paper cups in dispenser package hung on adhesive hook, Universal Paper Products Co.

A smart, white plastic grille conceals a new kitchen ventilating fan operated at a single speed by a pendant chain. General Electric

Photograph by Hedrich-Blessing

New Castle Products

Well suited to Modern interiors or for separating living-dining space in any house, this folding door, which works like an accordion, is covered with Fabrikoid. Available in colors

A new window unit cools average size rooms. Requires no plumbing connections, only an electric floor plug

Photograph by Hedrich-Blessing

1. Harriette B., who is somewhat unique, is much like a heavyweight champ in physique.

2. Yet washing her windows with bucket and rag just crumples her up like an old paper bag!

3. While note that, in contrast, slim Marian C. who's scarcely the size of an overgrown pea...

4. Using Windex makes her windows glisten and glow, then frisks with the kiddies an hour or so!

5. Away with hard work! Messy buckets and gear. Use Windex... wipe off... and your windows are clear!

6. Consider its ease; then compare what you pay! You'll call it a bargain! Try Windex today!

THE EASY WAY TO MAKE GLASS SPARKLE!

WINDEX

COSTS BUT A FRACTION OF A CENT PER WINDOW

Use it for mirrors and picture glass, too. Sold at grocery, drug, home-furnishing, and hardware counters. Ask about big, 20-oz. economy refill size!
Wagner had a Vision of Valkyries Riding...

Victor Records Recreate it for You!

Out of sublime inspiration came the Wagner operas—magnificent music dramas that are among the towering glories of human expression. The Ride of the Valkyries, in a symphonic performance directed by Stokowski; Brünnhilde's Battle Cry, gloriously sung by Kirsten Flagstad; Magic Fire Music, brilliantly realized by Stokowski and the Philadelphia Orchestra—there are only a few of the thrilling masterpieces from Richard Wagner's mighty pen. Thanks to Victor Higher Fidelity Records, you can hear the music of Wagner in all its breath-taking beauty. And thanks to the world famous artists who perform for Victor, you can hear it in the finest interpretation.

Here are some of the notable performances of Wagnerian music on Victor Red Seal Records

- Ho Yo To Ha (Brünnhilde's Battle Cry) and Allerseelen—Kirsten Flagstad—Record No. 1726, $1.50
- Ride of the Valkyries and Rhinegold—Prelude—Symphony Orchestra, directed by Albert Coates. Record No. 9168, $1.50
- Magic Fire Music—Parts 1 and 2. Leopold Stokowski and the Philadelphia Orchestra, Record No. 15000, $2.00
- The Valkyrie—Excerpts—"Ride of the Valkyries"—"Wotan's Farewell"—"Magic Fire Music"—Leopold Stokowski and the Philadelphia Orchestra. Album M.246 (AM.248 for automatic operation) 8 sides, $8.00

Victor Records for Everyone

Masterpieces for serious listeners, popular tunes for dancing—they are all part of Victor's program to give you the music you want when you want it. Victor Red Seal Records, Black Label Records, Black Label Classics and Bluebird Records are constantly issued for your pleasure. Consult the complete Victor Catalogue. Ask to hear the latest Victor Records at your RCA Victor Music Merchant's. Choose the selections you wish to hear again and again.

The Musical Masterpiece of the Month

Capriccio for Piano and Orchestra (Stravinsky) the Boston Symphony Orchestra, under the direction of Serge Koussevitzky with Jenny Maria Surozmek. Album M.438 (also available in automatic sequences) 4 sides  $4.50


NEW VICTOR RECORDS
A SERVICE OF THE RADIO CORPORATION OF AMERICA

Wagner had a Vision of Valkyries Riding...

home where thrifty householders have prepared the earth to perform a vacuum cooker job. And they remember to add a generous piece of fat salt pork, and onion, and a tablespoonful of mustard to their beans.

Fresh sweet corn just plucked from the garden is roasted in an outdoor fireplace on some occasions—a succulent American delicacy entirely new to the city-bred generations who butter it and share it with the "old-timers" who know their corn.

"When the call for lunch comes," says Mr. Willis H. Folsom, secretary of the Association, "every man, woman, and child lends a hand, and there is no need of servants unless a chauffeur is pressed into service to help arrange the table and chairs.

Members from all the New England states and from such distant points as Texas, Oklahoma, California, and Kansas come to these yearly gatherings of the Folsom clan. Hardships of pioneer days are reflected in a memorial which the Folsom family has set up to some of its progenitors. On a rock at Nottingham Square, N. H., is a bronze tablet recording:

"In Memory of Nathaniel Folsom, Robert Beard, and Elizabeth Simpson killed in the Indian massacre, September, 1747."

Something unusual in publications is growing out of the family reunion custom. This is the family paper. Some of these have great charm, giving a full news account of the reunion and the current doings of members of the clan together with facts about ancestors and ancestral homes.

There is a hardihood in some of this literature which will prove surprising to those who assume that family history is the first step toward ancestor worship and background build-ups. The truth is still interesting to many. In one paper giving reunion accounts and bits of history, the old bigotry of Puritanical forebears is shown in the deletion of a wife's name from family records because of witchcraft persecution. The same account shows forth a bond servant as an ancestor of the clan...

All in the family

[Continued from page 50]

We have met with gladness round the hearth, echo the sentiments of a poet of the Tuthill family who is recorded as having ended a reunion of that group in 1867 with this bit of Victorian verse:

"We have met with gladness round the hearth, Love with genial smiles hath bound us, And a band of beauty twined, Hands been clasped, ne'er clasped before.

"But our friendship long unbroken Though our hands be clasped no more."

The American Home, August, 1940
Giving the heir the air
(Continued from page 29)

wagonlike design. While a small child would never believe that a little red wagon lacked the comfort of a perambulator as a mode of locomotion, his dear parents the world over would take issue with his belief. And, of course, the burden of proof is with the arms doing the pushing or pulling.

Dog carts were better than little red wagons because then everyone could ride; mother and father as well as the children. Even that comfort had drawbacks in the way of limited space for growing knees and feet. Small carts that were pulled by goats, sheep, or dogs had a long vogue in early days and children often rode upon the backs of animals trained to carry them. Every child of wealthy parents had his little riding pony, which he learned to mount and ride expertly almost before he could put the King's English into phrases. Children always on the go; always taking the air, keeping inventive minds busy thinking up ways of getting them about.

From out the canvases of early paintings, notably those portraits by favorite court painters, children's faces look laughingly, as they pose on the back of a sheep or dog, in high chair, cradle, sedan chair, or carriage. An early engraving of Louis XVI as a child shows him being pushed about the garden of Versailles. His conveyance is a modified bath chair on three wheels, guided by a stick which the young Dauphin holds, the attendant using a handlebar for pushing the vehicle. Small uncovered sedan chairs on rollers were used to take royal children about the palace.

Not for royal children was the pleasure of an airing accompanied by Mama and Papa. A swarm of attendants followed these children of destiny since the child was the charge of the State, the person of the State with no privacy of his own. State carriages and outing vehicles were always on display as was the heir to the monarchy, his goings and comings news of the day, and his privacy was about that of a traffic cop's. Thus he slept or rode when on public view, in ornately carved and encrusted cradles, richly draped in brocades and silks. Symbol of the continuance of the monarchy, his sojourns and comings were news of the day, and his privacy was about that of a traffic policeman on a busy street intersection of a big city.

Few were the carriages for the child of middle-class parents in past centuries; what few there were resembled coaches of the period. The invention of the perambulator or baby carriage might...
My cake was so crumbly it just fell apart when I cut it!

AND Helen felt she never wanted to entertain the bridge club again! Why did her cake have to go wrong today?
Helen's trouble came from not knowing how important the right baking powder is to cake results. She should have known that thousands of good cooks depend on Royal for success every time.

You see, Royal, made with Cream of Tartar, has a special steady action" that is different from most baking powders. Royal begins its work the moment it is stirred in the batter. Thus the expansion of the batter is continuous and even. That is why Royal cakes are fine-grained...light...fluffy. Why they keep their delicious moistness and flavor longer.

Many ordinary baking powders seem to have an explosive, uneven action. A greater part of the expansion is delayed until the cake is in the oven. Rising is often over-rapid. It may blow the batter full of large holes. Then the cake will be dry...coarse...crumbly.

See these actual photographs of cake, magnified, and the different results:

**STEADY BAKING POWDER ACTION**

- **UNEVEN BAKING POWDER ACTION**

Only 1¢ a cake—that's about all it costs to get the greater assurance Royal gives—to protect ingredients costing 30 to 40 times that much. Pure Cream of Tartar makes Royal cost more per can—but the difference per baking between Royal and ordinary baking powders is only a fraction of a cent!

Remember, Royal is the only nationally distributed baking powder made with wholesome Cream of Tartar—a produce of fresh, luscious grapes. Cream of Tartar leaves no bitter "baking powder taste." Fresh, luscious grapes. Cream of Tartar—a product of wholesome baking powder made with

By contrast the carriages of the late Victorian and Edwardian period seem absolutely giddy. Lace-trimmed and beribboned, they express the sentimentality of their era. With what a flourish the woven reed baskets swirled and waved above the four large wood wheels. Lace ruffles, net ruffles, muslin ruffles on carriage sunshades, modeled after the sheer and feminine parasols of mothers. Pink and silver lined were the interiors of carriages, like ornate bassinets on springs and wheels. Here the baby bounced, wearing bonnet ruffled with lace, flowing with pink or blue bows, his coat of silk richly embroidered and set off with tiers of small capes. His carriage covers were works of art. Resplendent as a freshly washed rosebud, the cherub set out on Sunday with Papa in his bowler, straight tight trousers, watch-chain pendant-like across his checked vest, mustard drooping across his upper lip. Beside him walked Mama wearing bustle and wasp-waist, ruching and high collar, crescent diamond pin and heavy gold bracelets, turning her head and chignon parasol with the sun, Sunday in the park!

In that period there were replicas of all the vehicles used by adults: the phaeton, barouche, victory, buggy, with shades fringed as carriages were trimmed and sometimes tailored in tufted leather or brocade. Then, as now, nothing, no matter how elaborate, was too good for the baby!

Made for getting about are the perambulators of today, with steering device that turns the wheels, with patented brakes, concealed gear, shock absorbers, cushioned in rubber (a tip from the motor trade). Built for parade days and any day, for babies out-of-doors, for sleeping, they are as serviceable as striking in appearance. But they do not get any one by their name or appearance; they are baby carriages just as they were in the early nineteenth century and as long as the heir takes the air, it is safe to say there will be no diminution in the carriage trade.

**KRAFT FRENCH DRESSING**

(America's largest-selling brand)

Of course that means it is skillfully blended of superb ingredients by experts.

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

**FREE:** A catalog of 250 designs from $2.10 to $50. sent on request.


Please send me a copy of your new 60-page Lighting Fixture Catalog.

Name.

Street.

City.

State.

**THE AMERICAN HOME, AUGUST, 1940**
At last I can afford an Electric Range

Yes, a Frigidaire Electric Range for around $100! The new Frigidaire Electric Range Model B-10, breaks all records for low cost for a genuine Frigidaire Electric Range. Yet this range gives you FULL service. Its accurate controls insures wonderful baking, broiling, and roasting results every time. This new Frigidaire Electric Range is the best cooking news since days of open fires! It's thirsty to use, too!

Enjoy These Great Frigidaire Features:

- SUPER-SIZE Twin-Unit Oven gives perfect baking and roasting results.
- SPEED-HEAT COOKING UNITS with 5 practical speeds to meet every cooking need, from super speed to slow simmer.
- BIG THERMIZER WELL COOKER cooks a whole meal at once...mounds, potatoes, dessert...for less than 2¢.
- ONE-PIECE PORCELAIN CABINET and stainless porcelain top...wipe clean in a jiffy.
- HEAVY INSULATION saves current and helps keep kitchen cool in hot weather.

9 Other Models -- 9 Bargain Prices

Made by the Frigidaire Division of General Motors, makers of the world-famous FRIGIDAIRE REFRIGERATOR. Be sure the store you go to sells the FRIGIDAIRE ELECTRIC RANGE.

Visit General Motors' Exhibits at the New York and San Francisco World's Fairs.

FRIGIDAIRE DIVISION
General Motors Sales Corp., Dayton, O. - Toronto, Ont.

At last I can afford an Electric Range

I've always envied your cooking, Sally--I knew that with my old range I'd never equal your wonderful roasts, pies and cakes. But I didn't think I could afford to change.

I've always envied your cooking, Sally--I knew that with my old range I'd never equal your wonderful roasts, pies and cakes. But I didn't think I could afford to change.

Well, what the man told me was wonderful. This new low-priced range has features I'd expected to find only in a range costing $150 or more. For instance, the Bigger Oven, the one-piece top with its 5-Speed Cooking Units cleverly grouped together, and the switches on the front.

Yesterday I served my first electrically cooked meal. When Henry finished the crispy pie-crust he gave me a kiss like honey-moon days. "You are a smart girl," he said. "Thanks, dear," I told him, "and my new Frigidaire is a mighty smart electric range."
Dear Mother:

Another prized possession for our "Honeymoon Cottage"...the most adorable little Californian. Pottery salt and pepper set you sent us! The salt shaker is sunny yellow and the pepper turquoise blue, so you don't get mixed up.

I've seen similar sets in stores priced at seventy-five cents, a dollar, or even more. But your set only costs 20¢ and six labels from three of tuna. The surprising thing is how fast you can use six cans. It's simply delicious and there are just hundreds of different ways of serving it. John likes it as much as I do and I know it's good for both of us—it contains Vitamin "A" and "D" and Folic Acid, effective promoters of nutritional growth.

I'm planning to get several sets, and only waited until I received my first set to write and tell you about them and suggest that you do likewise! Dad will love 'em!

American's favorite tunas for 28 years, because only the tender, light meat is packed.

Von Comp Sea Food Company, Inc., Box C, Terminal Island, California.

Enclosed find...Cash...Money Order—Check for $...Also...Labels from Chicken of the Sea Brand or White Star Tuna. Send me...SALT & PEPPER SETS (Salt Shaker Is Canary Yellow; Pepper Shaker Is Turquoise Blue).

Name
Address
City...State

FLORIDA CANNED GRAPEFRUIT

This grapefruit has even the WEATHERMAN fooled!

You don't need a weatherman to tell you it's summer.
But you almost do need one to convince you it isn't winter—when you taste this fine Florida canned grapefruit.

Just about everyone knows the best grapefruit comes from Florida. And, Florida canned grapefruit is as full-flavored and tangy as the fresh fruit you enjoy last winter! The reason is, it was packed tree-ripe, at the peak of the season, by Florida experts.

And it's healthful as can be— nature loads Florida grapefruit with vitamins and minerals which are sealed in the can.

LOOK FOR THIS MARK ON THE CAN IF YOU WANT REAL QUALITY →

FROSTED GRAPEFRUIT

This is just one of dozens of grand grapefruit delights you'll find in our new recipe booklet. Write for your free copy, Florida Citrus Commission, Lakeland, Florida.

FLORIDA PRODUCT

The American Home, August, 1940
A change worth making
(Continued from page 46)

conveniently modern. A small, hedged-in front yard closely met the street while a white picket-fenced back yard gave us great promise for green comfort, if and when the load of gravel, dirt, and carpentry tools were ever removed. It turned out that they were building a basement under our half of the house and it was an all summer job, so the gardening we would have done was a hobby postponed.

The front entrance was a private one at the end of a narrow sun porch, where a porch swing and a drab kitchenette set of table and chairs dismally greeted one. The living room, next to be tragically surveyed, always dim because of only one window opening onto the porch, looked like a Victorian decorator's paradise. It took desperate searching to find two handsome antique walnut chests under the green Madonna and heavy, blue twill runners. A continued search found light papered walls in a faint patterned design literally centered with heavy framed pastoral scenes; a lovely old-fashioned love seat; walnut dropleaf table and cane-seated matching chairs; heavily laden light walnut desk; grayish-blue Windsor chair; sun and time-faded studio couch, and an ivory bookcase already supplied with "Elsie Dinsmore," "Pilgrim's Progress," and "The Rover Boys."

A small kitchen—drably brown, high ceilinged. and open shelved—was surprisingly well equipped with modern stove, refrigerator, and cabinet sink. The bathroom with its old-fashioned plumbing had a redeeming feature of open-to-view closeting at one end. Both of these rooms had once been curtained in blue and white gingham, now faded, grayed, and streaked.

The bedroom was comfortably furnished in a Colonial maple set and a nut-colored, gaily flowered but gay wallpaper.

My husband, bless him, seemed slightly disturbed at the prospects and willingly matched my own enthusiasm as late that same night we made plans for whatever rejuvenation would be possible with our income. My working in town, too, gave us only occasional candy and popcorn orders. Now I am afraid Ye Olde Curiosity Shoppe (homemade!) is outgrown and another summer will probably not see the shingle pulled out and nailed over the ice-house door. But for many of us it will ever be a pleasant place to remember.

Here's how to make a hit!

MRS. KNOX'S
SEASONAL SALAD
(Serves 6; uses ¼ package)

1 envelope Knox Gelatine
1/2 cup cold water
1/2 cup hot water
1 teaspoonful lemon-juice or mild vinegar
1 teaspoonful gelatine in cold water. Add hot water and stir until dissolved. Add 1/2 cup salmon, flaked, or tuna fish or shrimp, cut to small pieces, celery, cut in small pieces, cucumber, cut to small pieces, salt, lemon-juice, paprika. Mix thoroughly. Pour into mold rimed in cold water, cover, and serve on lettuce. This salad needs no further enhancing. But you may garnish with Knox Non-Fattening Mayonnaise.

As satisfying a supper as he could wish for, Yet this one-dish meal salad is plain unflavored gelatine—no sugar.

KNOX GELATINE IS PLAIN UNFLAVORED GELATINE—NO SUGAR

Special Free Offer
Want to keep fit...avoid too much fat...send for the new Knox "Be Pit—Not Pat" booklet. Also free, "Quickly Make a Sensation" booklet. Also free, Knox "Be Pit—Not Pat" booklet. Send 50c to Knox Gelatine Co., Dept. 156, St. Johnstown, N. Y.

Name and Address
elevens to putter in, but for the month it took us to get the house in order, they were too short for our combined energies.

Like the innocents we were, the need for silverware, china, and linen hadn't dawed on us. These were hurriedly supplied by judicious shopping and eighteen dollars: heavy cream-colored, red-bordered breakfast set of dishes; inexpensive silver; bright all-colored Turkish towels; Mexican luncheon set; and a pair of sheets and pillow cases.

The first, all-important chore whisked away all heavy vases, statues, and horsehair pillows and in their places went our own Mexican pottery, colorful ashtrays, and striped runners, and rows of our own books on the tops of the chests. The pieces of furniture which defined each other from isolated corner positions were rearranged, placing the studio couch between the two chests along one wall; the table by the love seat for a dining nook; the desk in a third corner; and the easy chair by a repainted bookcase and radio. The dadod woodwork was lightened from its somber gray. The grayish-blue chair turned into a soft sea-blue with Cinderella quickness by cleaning, and likewise, the studio couch became a subtle olive green. On the bare grayish-brown linoleum floor went three inexpensive but colorful scatter rugs. The horsehair pillows were covered with a bright Mexican print. Off came the pictures from the walls and in their places went two travel posters, predominantly blue and green, a framed bright map of Alaska, and a map of old Chicago in warm tans, blues, and greens.

The kitchen was rescued by whitewashed walls: red and green Mexican shelf paper: red and white checked gingham curtains; and a can of red paint redeemed the wastebasket, bread box, stool, and a can of red paint redeemed the wastebasket, bread box, stool, and a can of red paint.

The bathroom, with problems apparently manifold, needed only new green dotted curtains, heavy green draperies to hide the closets, and a new coat of woodwork paint. The bedroom remained sublime with furniture rearrangement and fresh ruffled curtains.

With evident pride, the first of the next month we gave our first dinner party—smug and contented, as you'll find that it's so economical to live.

Let's give another travelogue party! (Continued from page 58)

You can thank the new Glenwood Gloramic Top Burners for the most comfortable cooking you have ever known.

And the most pleasant, too. No more struggling with dirty, blackened grates and an unsightly cooking top. Gloramic, with its newly discovered glazed material and silvery grids, has a lustrous beauty admired by all. The grates lift out to wash as easily as a plate. The air curtain around each burner makes it possible for the entire one-piece top to be gleaming, stain-resistant enamel. A wipe and it's bright!

All the new Glenwoods have Gloramic Top Burners and other features you should look into before you buy any range. See them at your Dealer's or local Gas Company—now! Or write Glenwood Range Co.—Dept. A-3—Taunton, Mass.

Glenwood makes cooking easier

This seal on your Glenwood means that it has met all the twenty-two exacting requirements for Certified Performance.

Glenwood makes cooking easier than ever before.
chicken, cold potato salad, buttermilk and raspberry tarts, for which the place is famous) and labeled our red-checked tables "Red Lantern Inn! Wentworths Please stop!"

The crux of a good traveler's send-off, however, lies in guest-list and entertainment. Mere country-coverers and when-we're-in-Rome-we-do-as-we-do-at-bombers carry innocent germs of conversational dampenings. Better invite only those who have a lively curiosity about the world in general, or at least as it relates to gardens, geology, galleries, or old glass—whatever their particular hobby happens to be.

Our own favorite travel-party stunt (this because it fosters so much lively chatter—so many testimonials—and so many queries) is an informative quiz, given Battle-of-Sexes fashion, or in teams or merely round the living room circle or how you will. You'll have a lot of advance fun making the quiz yourself and you'll collect a lot of information about the spot to be feted.

Early trekkers to the Fair last year were friends who'd been North, South, West, and East, but never to New York City. Chief entertainment consisted of fifty snappy questions about New York—"Who's the only fellow on Manhattan who'll thank you for a 5-cent tip?" "What's the Speediest route between boroughs?" (not a trick question but a matter hazy in many a mind), etc.

The quiz was made from information gleaned from The American Home's grand New York edition, from "A Key to New York" by Rosalie and Ann Todd (Modern Age Books, 95c), and from—blush to admit—Lowell Thomas’ "A Trip To New York With Bobby and Betty" (Dodge Pub. Co., $2.35) which I turned up in the children's playroom—holiday gift, again, from Aunt Minnie, and a volume which suggested several puzzlers of adult status. (You'll find our New York quiz with answers on page 64.)

Second favorite travel-party stunt (unless it's an off-for-the-races party, with the dining table turned into a miniature Churchill Downs, a paper track, and the guest of honor, chief bookie) is a map race or contest. For a garden-loving pair off on a long motor trip we provided blank U.S. maps with state outlines sketched in (models from the local filling station), plus a list of twelve famous gardens open to the public and along their route. "Gardeners' Travel Book," by Farrington, (Hale, Cushman and Flint, Pub. Co., $2.50) lists and describes all worth-while gardens in the country open to the public.

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Send Your Old Rugs and Clothing to the Olson Factory

FREE Book in Colors Tells How!

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"When I have a thirst, I think of Dole"

"When I think of Dole I have a thirst"

"and when I have thirsty guests, I serve Dole"

THIRST-QUENCHING! HIGH IN QUICKLY AVAILABLE FOOD ENERGY! PURE UNDILUTED JUICE FROM SUN-RIPE PINEAPPLES! THAT'S DOLE PINEAPPLE JUICE FROM HAWAII
I live my life on a budget... and manage to save for Love!

Pepsodent Antiseptic safeguards romance for me by giving 3 times as much breath protection because it lasts 3 times as long as ordinary mouth antiseptic.

Got to be a cagey buyer! Don't have a penny to waste. Must buy the best the first time!

Life and love on a budget! A working girl can't keep "on the go". So I can't take chances. First impressions must count!

... Every date an Encore because I've found nothing awakes romance like the enticement of a pure, sweet breath!

Keep your breath more pleasant with triple-effective Pepsodent Antiseptic. Seconds spent gargling morning and evening will help guard your charm in those critical close-ups. Pepsodent Antiseptic curbs unpleasant breach effectively and is also a pure, sweet breath! Seconds spent gargling with pepsodent-cure Antiseptic makes of a pure, sweet breath. It awakes romance like the entice—because I've found nothing because it lasts 3 times as long as ordinary mouth antiseptic.

Party honorees were contestants, and as such were required to make personal route from garden to garden, locating each in proper state and relative position.

Lists of famous eating houses, historic spots, points of scenic interest, famous hotels (note Duncan's new "Lodge of Love," $1.50) and even capitals or famous cities, make equally good subjects for map-races. (It's amusing the amount of pencil-chewing there is over which is New braska—which Kansas, How few going to Guatamala will be able to spot it on an unlabeled map.) It isn't the outcome of a contest but the good conversation ed-dying round, which is important, of course. Who knows whether the Longwood Gardens are in Pennsylvania or Delaware—Why the fellow who's been there—all of them a good query—give him an audience genuinely interested and he'll tell you how and why. And do a grand job of it.

So let come what may! On with the travel boom! When it's our turn to stalk scenery, stalk it we will. When we can't, we'll toast neighbor-travelers. It's almost—well almost as much fun.

What Do You Know About New York City?
1. Name three large islands on which New York City is situated.
2. Name five boroughs comprising New York City—Manhattan, Bronx, Queens, Brooklyn and Richmond.
3. Which borough is most famous, holding New York City's business district?
4. What two boroughs are on Long Island and are famous as manufacturing and middle-class residence areas?
5. In which borough is the World's Fair?
6. Which borough is on Staten Island, hugs New Jersey coast, and is not so frequently heard of?
7. Name in round numbers the population of New York City?
8. Name the following: New York City's most famous department store.
10. Most famous museum of art.
11. Most famous jewelry store.
12. Famous Negro district. (Though Negroes live here white people chiefly own it.)
13. Most famous University.
14. Most famous amusement beach.
15. Most famous landing field.
16. Famous fish market.
17. Most famous hotel.
18. Smartest address (residential and business avenue).
19. What is biggest single attraction in Manhattan today?
20. From what building is best view of New York obtainable?
21. Distinguish between Rockefeller Center and Radio City Center. Rockefeller Center consists of twelve buildings, of which Radio City is a part.

Week-End Books (Illustrated on page 16-18)

"Idaho: A guide in words and pictures." History and the contemporary scene with a complete guide book section, and even a food map, Vardis Fisher, Caxton Printers. $3.50.
"Plan Your Own Home." The basic principles in home planning—architecture, decoration, landscaping—a complete handbook for the prospective owner or builder. Sooy and Woodbridge, Stanford University Press. $2.50.
"How to Own a Dog and Like It." For the owner or prospective owner—a really sound and informative book. Selection, training, feeding. Dr. A. C. Merrick, Country Life Press. 75c.
"Home Carpentry." For the handyman around the house, young or old. Complete descriptions of how to work with wood and tools as well as directions for making over 100 articles. Edwin F. Hamilton, Dodd, Mead & Co. $3.50.
"Historic Quilts." Not a technical study, but a real story of the family heirlooms whose history the author traces—quilts that come to life through letters and diaries. Florence Peto, The American Historical Society. $3.50.
"Gardens and Gardening, 1940." Edited by F. A. Mercer and C. G. Holme. The ninth issue of an annual survey of garden trends in England and elsewhere, done with characteristic taste and beauty. A welcome, inspiring reminder of the loveliness of green plants and of what they mean to people. The Studio Publications, Inc. $4.50 (cloth); $3.50 (paper).

THE AMERICAN HOME, AUGUST, 1940
modern housekeeping  
now becomes even more modern with  
New! Ultra-refined Clorox  
Free from Caustic!  
Extra-Gentle in Bleaching!  
Extra-Efficient in Sanitary Home Cleansing!

Trustworthy in Bleaching! Ultra-refined Clorox bleaches white cottons and linens to a beautiful white—whites freshens fast colors, deodorizes, disinfects lessens rubbing...prolonging life of fabrics and making wash days easier for you. Clorox also removes numerous ink, dye, medicine and other stubborn stains...even scorch, mildew. And Ultra-refined Clorox is extra-safe for even your most precious cottons and linens. Assures Greater Home Health Security! Continuous germicidal tests made over a period of three years prove the intensified efficiency of Ultra-refined Clorox in home sanitation. It deodorizes, disinfects, removes numerous stains in routine cleansing of tile, enamel, porcelain, linoleum, wood surfaces ...reducing infection dangers in the home. Ultra-refined Clorox is gentler yet more efficient in its many personal as well as in household uses. Simply follow directions on label. Always order by name...be sure you get Clorox.

America's Favorite Bleach and Household Disinfectant

Ultra-refined CLOROX

bleaches • deodorizes • disinfects
removes numerous stains...even scorch, mildew

NEW! SLENDERIZED BOTTLE WITH EASY-OFF CAP...easy to handle, easy to open!
DRAIN CLOGGED? USE DRANO

1. "No golf today!" moans Bill. "I'll be hours cleaning out this clogged drain!"

2. "Not if you use Drano," answers his pal. "Wait'll I get some. It's marvelous!"

3. "Drano's exclusive formula puits heat right down where the stoppage is, causes a churning chemical boil- ing that melts, loosens greasy muck. Soon, all's well!"

4. "Sure glad you told me about Drano!" comments Bill as they tee off. "From now on, we're clearing drains and keeping them clear with Drano."

P.S. A teaspoonful after the dishes guards against clogged drains. Won't harm pipes—no objectionable fumes. Never over 25¢ at grocery, drug, hardware stores.

Grap. 1940, The Drackett Co.

DRAIN Clogged? Use Drano.

The problem of clogged drains can be solved with Drano. Its formula melts and loosens greasy muck, keeping drains clear.

Outlook bed that disappears

(Continued from page 50)

Drano's exclusive formula puts heat right down where the stoppage is, causes a churning chemical boiling that melts, loosens greasy muck. Soon, all's well!

one's own backyard at a moment's notice. Take an old wooden double bed, saw off the legs, the head and the foot, leaving only the box that contains the springs. If no old bed is procurable, one can be built, taking dimensions from any wooden bed in the house. The frame of the bed pictured here measured 67" long, 4'9" wide, and 5'4" high. This will become the bed "drawer." At the head-end of the bed frame, mount casters or sets of wheels that slide under the legs.

A rectangular panel now must be cut out of the side of the house, below the first floor beams and above the foundation. The size of the panel will depend upon the size of the bed used. If the size of the required panel in this instance was 4'9" wide, which allowed one inch on either side of the bed frame for clearance, by 18 inches high, one would probably allow 12¼ inches more than the height of the bed frame so that the bed could be rolled indoors with all bedding in place when the owner wished to.

Next, with square and ruler, mark a 4'9" by 18" panel on the outside wall of the house at the exact spot into which the bed is to disappear. If the house is of wood construction, the panel may be saved out, the strips of siding being saved for use later on the foot of the bed and the severed uprights strengthened so that the house will not be weakened. If the house is of brick or stucco construction, the panel opening can be made by sawing out the narrow strips of siding as a new ventilator would be cut.

Now to the head of the bed, firmly screw two upright posts of sufficient height so there will be 19 inches from the bottom of the casters to the top of the posts. By raising the foot of the bed, thereby tipping the 19-inch risers at the head of the bed forward, the casters can be raised into the wooden tracks and rolled in until the posts have cleared the top of the 18-inch panel. Then the foot of the bed can be lowered to its horizontal position. The bed will be seen clear in. While the bed will not accidentally pull out because the 19-inch risers at its head will bind, the bed can be removed at any time by raising the foot.

With the bed mounted on the tracks and rolled in, prop up the foot so that the bed will be horizontal. Next mount casters or roller skate wheels on two pieces of 2x2's. These will be the legs at the foot of the bed. They should be sawed to the exact length which will keep the bed horizontal when extended and while being pushed back in the house. Also, these legs should be hinged when mounted under the foot of the bed frame so that they will swing inward and upward. So mounted, the bed, when extended, stands on four casters or roller skate wheels. It rolls easily and freely back in the house until the foot of the bed extends only three or four inches from the wall. The two legs at the foot of the bed then fold upward and inward, disappearing completely. The bed, riding on the two casters at its head, is then pushed the last three or four inches into the wall.

Now take the siding boards cut from the wall when the drawer panel was sawed out. Nail these to the foot of the bed so that each will match the remainder of the wall siding, only the narrow saw crack remaining as evidence that the house has been tampered with. If the house is stucco or brick, the foot of the bed should be disguised in any appropriate manner.

Now nail a rain strip above the horizontal saw crack in the wall, screw a drawer handle to the siding over the foot of the bed, and you are ready to carry your own backyard at a moment's notice.—Polly Merriman.
Outdoor needs

Flexible Garden Light

As the thermometer continues on its annual rise and you move out to the garden for more and more evening activities, the problem of satisfactory garden lighting comes up. The "morning glory" lamp shown here is not only useful as a guide to keep you from stepping on the petunias, but also is a very decorative accessory. It is absolutely waterproof and the aluminum petal-shaped shade in tones of red, blue, yellow, or in white can be turned up or down for indirect or direct lighting. The stem ends with a spike to go into the ground, but a removable base is furnished, too, just in case you want to use it on the porch or terrace. All of this may be had for about $15, from the John B. Salterini Co.

Magic Clothespins

The white glove season is a constant reminder that summer clothes are in the soupuds almost as often as they're on our backs. Practically made to order for gloves, hose, lingerie, and such are these clothespins—though they don't look at all like the old-timers—made of the new plastic, "Tenile." This very remarkable synthetic is hard and smooth so it can't possibly cause snags or tears; withstands all kinds of heat, pressure, and water; is highly lastrous and easy to keep clean; comes in a variety of colors. Detroit Macoid Company.
This business of southern exposure!
[Continued from page 30]

holds true in the deep Midwest.
One advantage our early ancestors had was the temporary element in their building projects. When the seasons changed, their homes changed location, whereas our one house has to be livable in every kind of weather. Since we know that we shall have at least three distinct seasons during the year—cold winters, hot summers, delightful spring and fall days with moderate but changeable temperatures—why not have at least one room designed for each season of the year? The house will then be a combination of the ideas used in a northern hunting lodge and a summer resort beach cabin, separated by a Florida sunroom, all with easy, convenient access to the kitchen.

The seasonal rooms really should revolve around the kitchen, because the family has to eat the year around, and it’s a good idea to stay near the base of supplies. So let’s start with the kitchen.

The room to the east of the kitchen will be the coolest room because it will receive only the rising sun and be shaded from the afternoon heat. This then we shall call the summer room. It will have a southern exposure to receive the summer breezes and should be screened from floor to ceiling.

The winter room will be on the west because it will want that afternoon warmth. It will also have a southern exposure to receive the winter sun, but it definitely does not want a northern exposure, so we shall place the entry, stairwell, and closets on its north end to protect it as much as possible from cold winter blasts. The fireplace is near the kitchen since cozy dinners served in front of a blazing fire are a delight on a cold winter night.

The spring and fall room is appropriately placed between the summer room and winter room. The east door may be opened for coolness, the west door for warmth. Southern exposure is for summer breezes and winter sun.

So our very useful summer house became part of what we think is a lovely garden

Blame it on the old horse!
[Continued from page 19]

watch for weatherwanes when we are out driving. Every church, barn, and house-top is carefully scrutinized. When one is sighted, still up to its old tricks of shifting with the wind, I simply cannot resist stopping to inquire if by any chance the owner wants to sell it. I know my husband secretly prays that the answer will be negative, for he probably visualizes summerhouses springing up like mushrooms in the back yard. Many a day’s inactivity has been laid to a stiff neck that was without a doubt received from craning my neck looking for those elusive weatherwanes, for I know full well that if I don’t look on both sides of the road at the same time I may miss an Angel Gabriel, American Eagle, or even a Currier and Ives sulky.

Just a little tip for anyone antiquated or modern. Do “dig in and help” so that you really are a part of it. It does something to you that can’t be described. It bolsters up your morale as only Mother Earth filtering through your fingers can and it will give you new impetus to carry on through the nerve-wracking stress of present-day living.

Finally, when the tools are all gathered together and the paint brush cleaned out and put in oil, and Dexter, who was so innocently accused, smiles benignly down on you, you can settle back in your favorite spot and revel in the sense of “peace and satisfaction” that comes only with a realization of something “well done.”

The American Home, August, 1940
Philadelphia remodeling
(Continued from page 51)

top, were built in at either side of the door, and it was Mr. Rockwell’s idea to stop the extension just above the bookcases, thus forming a deep shelf back to the original wall.

Other structural additions consisted of extending the second floor rear bedroom out over the new kitchen; installing a shower for this room and a lavatory on the first floor; converting the one makeshift bathroom on the second floor into two rooms—a large storage closet and a modern bathroom, in which a commodious double-doored clothes closet was constructed. One of those ridicul-ously ineffectual, shallow closets in the front bedroom was transformed into a recessed bookcase. On the third floor two boxlike rooms emerged as a rentable bachelor’s suite of a bedroom-sitting room and a roomy bath-dressing room and closet.

Well used, fine old furniture was to be transferred from the Rockwell apartment and from storage. What should its background be? The architect and Mrs. Rockwell, an artist in her own right, gave much time and thought to the matter of decoration, and today it is the color motifs that command greatest interest in this modernized house rich in early 19th century charm.

Taking you briefly through the house on a color tour, the first unusual note is in the small foyer. As an amusing reminder of Mrs. Rockwell’s particular art—goldsmithing—the walls are papered in a dull green gold and the ceiling in silver; woodwork and linoleum flooring are black.

The inner narrow hall is papered in ashes of roses, an exact duplicate of that in Mt. Pleasant Mansion, one of Philadelphia’s historic spots. The woodwork is of the same shade. And as a dramatic accent to this soft color, the ceiling is papered in plum; the floors painted a deep maroon. This effective combination is continued up the entire stairwell and through the halls. It also forms the living room theme with old blue damask draperies making a distinctive contrast.

Completely different is the low-ceilinged dining room. Facing a brick wall, the problem of brightening this room has been adroitly solved with lemon yellow for high wainscoting and walls; turquoise blue ceiling and dark blue floor. A dresser built along old-fashioned lines extends along one side of the room and furnishes ample cupboard and drawer space. This is painted lemon yellow with the counter and shelves in a deeper turquoise blue. Instead of window

Philadelphia remodeling
(Continued from page 51)

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curtains, which would have further darkened the room, glass shelves—three at each window—serve as a base for interesting pieces of colored glass and ivy.

The kitchen beyond is a gay, cheery spot. Mrs. Rockwell chose maple cabinets with the counters covered in Chinese red linoleum; a plaid paper of red, black, and white; a linoleum flooring in blending tones. Carefully planned for the utmost convenience, there is not an inch of waste space.

Continuing the tour, the first stairway landing takes one into Mr. Rockwell's rooms. Here Mrs. Rockwell has used a definite masculine combination of warm, cocoa brown for woodwork and a soft gray-blue for paper. Instead of window curtains she chose glazed chintz shades with figured stripes in harmonizing colors.

The second stairway landing brings one to Mrs. Rockwell's suite. It is a distinctly feminine bedroom in dusty pink and gray. One wall is papered in a figured pattern, the other three walls and ceiling in plain dusty pink. The woodwork is gray; the draperies of a darker gray more edging with an old-fashioned fringe, mahogany in shade. The bathroom carries out the basic note of dusty pink. The fine mirror over Mrs. Rockwell's dressing table had a drapery of a darker gray more edging with an old-fashioned fringe, mahogany in shade. The bathroom carries out the basic note of dusty pink. The fine mirror over Mrs. Rockwell's dressing table had it silvered and now has an expensive-looking mirror.

Designed as a bachelor's suite, the third floor is naturally masculine in its color treatment. Walls in the main portion of the bedroom-sitting room are warm tan: a plaid paper of red, black and white, a linoleum flooring in Chinese red linoleum; a plaid paper of red, black, and white; a linoleum flooring in blending tones. Carefully planned for the utmost convenience, there is not an inch of waste space.

In defense of the commonplace
(Continued from page 23)

near by we brought rocks—not modest ones that would go in the back of our car, but huge, jagged boulders in rich pinks, bright browns, and greens with now and then a purple or a shining granite. But a one-season garden of irises merely whetted my appetite. We couldn't hope to get enough soil to cover all our ground, so we compromised by putting a little rich earth in the pockets behind the rocks and adding barnyard manure and fertilizer. Here we stuck roots of hardy chrysanth-
husband finished. My father joined the riot of changing color and per­haps a great deal.

started a goldfish pool which my love for outdoor work grew. I dener would. I suppose, but enough feriili/.er, which can easily be overdone in our soil but which will

clarkia, stocks, coreopsis, salpi­

glossis, and scabiosa also grow can bum hard coal yet NEVER touch the soil is, I work it occasion­

glass and traced the lines for m>

folded in half the long way and in fours the short way. Then I cut away the corners of the folded paper and when it was spread out the diamond pattern was there in silhouette. Next I procured from the hardware store a ten-cent roll of dark gray passe partout (gummed paper tape) paper. Next I laid the pattern against the glass and traced the lines for my “lead” strips. I cut my gummed strips a little longer than necessary, and when they were all pasted crisscross on the glass I made the edges neat with a safety razor blade.—DOROTHY HAMMER

A moment of envy when I see my friends’ smaller, better kept, stereotyped gardens. But never for long. The very rugged wildness of my at­

tempt has added a singular charm to it. It represents even more of an accomplishment since we had neither money, soil, nor ex­
perience when we started. Above all, it has taught us that many a dreary place might be made beau­
tiful with a little loving effort.

Rain on the windowpane

(Continued from page 48)
Craftsmen in woodwork will tell you they know of no woods that respond to the saw, the plane and the chisel more perfectly than the Western Pines. Master Painters will tell you that these soft-textured, evenly-grained woods sand to a satiny finish that paint and enamel only serve to glorify. Than the Western Pines. Master Painters will tell you that these that respond to the saw, the plane and the chisel more perfectly

"Building Your Home," an illustrated booklet that you'll find extremely helpful. Western Pine Association, Dept. 137-F, Yeon Building, Portland, Oregon.

We added this playhouse by raft and trailer! (Continued from page 45)

our playhouse home. Now the Mud Hen has no style but she's a plugger. She makes nine miles an hour and since the distance by water was only twelve miles, the trip over was practically speedy. The return was quite another matter. Our raft, with the rising tide, had taken on submarine tendencies. Six feet of it plumbed the ocean depths and a mere four-foot height wallowed on the surface. The Mud Hen's nine per hour dwindled to two, the tide ran four in the wrong direction and it looked as though we'd do a "Corrigan." But tides eventually turn and so did this one, though why the weather man felt called upon to stage a spectacle remains a mystery. It rained, it sleeted, the sun shone, the fog rolled in, and eventually night fell before our barn was landed on the beach in front of its new abode.

"Twenty-two feet by forty-two feet" said the graph paper. Granite blocks from our own terrain made a perfect foundation. Lavishly we laid great beams as girders and, as is the custom in that clime, floored them over all with a diagonal first layer. Now for the uprights. Alas—a fifteen by twenty-five-foot barn doesn't stretch. This one must have shrunk with immersion! We clearly needed another barn. Almost inadvertently we heard of one that some years ago had almost collapsed. In fact the owner had paid eight dollars to have it sawed down before it fell. We could have what was left for nine dollars (a dollar for interest, I suppose). This time our station wagon and trailer could manage to get to the spot. Again the wrecking crew set forth. The lovely old hand-hewn timbers had been crudely hacked, but by changing our roof height we could use them. And again our playhouse grew! At least it grew till again we ran out of matter. By now the natives thought we were crazy. Purely as a joke they told us of a barn (the oldest on the island) that had blown down the previous year. We could have it if we'd clean up the mess. So in a third direction and again by station wagon and trailer our wrecking crew set forth. And what a treasure trove they found. Great beams forty feet long—smooth, satiny, hand hewn. We left nary a splinter! By this time our yard looked like the parking lot of a freak tornado but we had all the wood we could possibly use and more.

The rafters went up and it was time for the roof boards. The de-
nailing crew turned to staining, and the inside of every board was colored a soft warm brown before it was nailed on. Ceilings are much easier to do on the level! Stain mixed with gasoline is very inexpensive and an ideal cleaning agent. Our hearts sank as we looked at the roof expose. Miles and miles of shingles would have to be laid! And that's where our neighbors came in. They'd eyed us with misgivings thus far, but now they arrived by the boatload, hammers in hand. A top that roof we watched some of the summer's most exciting junior dinghy races, made new friends, achieved a marvelous tan and inadvertently laid a leakproof roof.

The end of vacation found us with a building side-boarded, roofed and windowed. Our pet carpenter and guiding light promised us a fireplace by spring. All we asked for was a big one of native stone with a woodbox on one side and a grill on the other side. We got it! Not only is it tremendous, but the grill has a separate flue and there's even a secret hiding place for the children's various treasures.

The following summer found us clappingboarded, and here again we painted the wood before it went on. We had carpenters lay and sand the hardwood floor, for a dance floor must be perfectly flatly flat. We however applied the filler, shellac, and wax.

Now came the fun of furnishing. We chose red, white, and blue for the color scheme. Plaid homespun at the windows gave just the right crude touch. Grandmother's old square piano, in the corner, tinkles a jazz tune as merrily as it right crude touch. Grandmother's old square piano, in the corner, tinkles a jazz tune as merrily as it.

The Ping-pong table games with chairs invitingly stand open by the shelves of homespun cushions is grouped by the bay. Two bridge tables with the bank of windows overlooking the garden. By this method all the various elements are symmetrical arranged about an imaginary line through the center of the design called the "axis." The whole garden becomes, in fact, a geometrical shape—square, circle, oval, oblong, or octagon, with minor variations caused either by a desire for originality or a natural obstacle which cannot be overcome. Now, it is clear that people do not move about in circles, squares, or octagons unless they are forced to; and since a garden is for the relaxation of the minds and bodies of its occupants, the forcing of their minds and movements into these geometrical shapes is not warranted. In most cases it is impossible to start with an arbitrary pattern, fit a use to it, and have an entirely satisfactory solution. This fact is brought home with reality in most of our cities where the famous "gridiron pattern" has been forced upon hills, valleys, and prairies alike. In hilly sections of the country this pattern necessitates excessive grading and construction cost, and at the same time leaves lots poorly oriented for building.

It has been overlooked that gardens can have as many characteristics as do people themselves; that they can be formal, informal, friendly, straightforward, colorful, amusing, restful, logical, playful, entertaining, or any other of the long list of human characteristics.

Every family, home, and site presents new and different prob-
At Swift's Research Kennels, 5 Pard-fed generations of dogs escaped excessive shedding, listlessness, other common ailments!

If your dog lacks pep, is nervous, or suffers from any of the common dog ailments—look to his feeding! For veterinarians agree that, 9 times out of 10, common diet-caused ailments are the result of faulty feeding.

Yet your dog need never suffer from excessive shedding, listlessness, diarrhea, or other dietary ailments. Not if Pard is fed! For at Swift's Kennels Pard has been the sole diet of 5 successive generations of dogs since weaning. And not one common ailment ever occurred among them.

Furthermore—all matured in robust health, conforming splendidly to the standards of their breeds!

Let this evidence of Pard’s health-protecting qualities be your guide. For good health and its maintenance—feed your dog Pard!

The facts of this certified statement were sworn to before me on May 27, 1940. Byron Schenck, Notary Public

Home of Mr. and Mrs. Lester E. Breese
(Continued from page 24)

regular roof lines, the plain wood and stucco wall surfaces, the garden living areas and the picturesque composition of the whole house in wings and stories which are most important, not individual ornament or details. The architects had to deal with a steep, downhill lot when they designed this house but that’s no new problem around San Francisco, and the balance of the lot offered a splendid view over the bay and city. So the house was built three stories high at the back with the principal rooms looking out on the view; a playroom in the basement, running nearly the width of the house, the first floor living room with wide corner windows, the dining room, kitchen, and master bedroom on the upper floor. There is also a rear, enclosed porch off this bedroom which makes an extra room.

The two-car garage is right on the street level at the front of the house, a spot which is obviously the best location because it’s the easiest to drive in and out of and it saves driveway construction costs. It also forms a sheltering entrance patio which is on a lower level. Steps and a winding, flagstone path lead down to this nicely landscaped courtyard which has an enclosed porch off this bedroom—also over the bath—the bath can also be used as a general lavatory.

Concrete block units of varying sizes and shapes present different possibilities in free-standing and retaining walls, and concrete cribblings for holding steep banks near the house. Steel fences and walls, and steel cribblings for holding steep banks are used frequently. Glass, translucent and opaque, reeded or plain, is used frequently for windbreaks or in conjunction with water where it produces unusual effects. Pipe and wood used as overhead horizontal supports for light bamboo screens which can be adjusted to admit or intercept the rays of the sun, or merely as vertical accents where space is at a premium, demonstrate that the same old materials can be used in new and interesting patterns.

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How's the entrance of your home? Attractive, inviting, cordial? Are you proud of it? Nine times out of ten, the entrance puts that final touch of charm on any home—it reflects a friendly welcome. Interesting and in good taste, it does more than its share in helping a home maintain its value!

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Important for New Homes
Be sure the entrance of the home you buy or build fits the style of the house. Curtis makes a wide variety of authentic designs, made them to the specifications of nationally known architects in quantities so that the price is low.

Ask your Curtis dealer about Curtis entrances, mantels, china cases, stairways, doors, trim, kitchen cupboards and cabinet work. Mail coupon for literature.

If you live in Canada, write to W. C. Edwards & Co., Limited, 991 Somerset Street West, Ottawa, Canada.

We build a garden house (Continued from page 47)

We build a garden house.

It grew from a small idea of building a shack for children's activities to a well-developed one, giving us a unit which is now enjoyed by the grown-ups as well.

The pergola and garden house together form a unit which includes a large outdoor fireplace, a sink, cupboards, electric outlets and lights in the pergola, and a shower, toilet, and clothes closet opening from the room.

We were fortunate in being able to secure the services of a builder and architect who were willing to cooperate with us so that we could construct what we wanted. Because it was the first experience we had had in any building project, we chose the cost plus plan.

We have the garden house about forty-five feet from the rear of our dwelling and on an elevation of about seven feet above the level of the main house. The length of the whole unit measures thirty-three feet long by fifteen feet wide.

The room itself takes up fourteen feet of the entire length, leaving nineteen feet for the pergola.

For outside materials we used the shiplap run of lumber, placed horizontally, in combination with old brick. The pergola is completely enclosed on the north and east sides but is open to the sunshine and view on the west and south. The north slant of the pergola roof is entirely closed; the south slant, however, is constructed of slats and open rafters of redwood, allowing the sunshine to filter through into the pergola in fascinating geometrical shadow effects. The roofing material is of soft green composition shingles, which blend into the foliage of the tall trees at the back of the building. All of the lumber was given at least one coat of boiled linseed oil to preserve the original color and appearance.

The inside of the room is finished in selected pine. Here again we used the shiplap run of lumber with the boards placed in a horizontal position. This latter was done mainly because the ceiling is a bit high and the horizontal lines give a more pleasing effect. The corner windows let in the east, south, and west light. This arrangement leaves an excellent wall space for a desk and a


—HELEN BELL GRADY

THE HOUSEWIFE proudly boasts that she decided on Aluminum Windows; they fit so perfectly into plans for her house-beautiful. The dollar-wise husband smilingly accepts this tribute to his good judgment.

She sees that Aluminum Windows make the home more attractive. They let in more light, because frames and sash are narrow (they're made of strong, compact Alcoa extruded shapes). They open and close easily—and she likes that.

He knows that, every year, he can credit actual cash savings to these Aluminum Windows. There's no rusting or rotting to require expensive replacements of parts; no warping or swelling to make them stick, or shrinking to spoil their weather-tightness. They never need painting.

You can learn more about these windows by sending for the book, "Windows of Alcoa Aluminum." It lists the manufacturers from whom you can get prices. Write Aluminum Company of America, 1906 Gulf Building, Pittsburgh, Penna.
How to stop a BITE in mid-air

1. CHILDREN'S TENDER SKIN is a "happy hunting ground" for flies, mosquitoes and other similar winged pests. For years mothers have waged war against them without success.

2. AT LONG LAST here's an insect repellent lotion that really works! Developed by leading entomologists. Greaseless, pleasantly scented, will not injure delicate skin.

3. MOTHERS WHO HAVE USED "STA-WAY" Insect Repellent Lotion praise it to the skies. Now on sale at your favorite drug, hardware and department stores. Only 35¢ a bottle! Try it!

STA-WAY TRADE-MARK INSECT REPELLENT LOTION NATIONAL CARBON COMPANY, INC. Unit of Union Carbide and Carbon Corporation

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

STA-WAY comfort OUTDOORS

INDOOR comfort OUTDOORS

Building the flower show exhibit [Continued from page 21]

of the dwelling is on the same two-way switch and all may be operated from either the main house or the pergola. Communication between the two houses is accomplished by a two-way electric buzzer system. The boys have originated a code of dot and dash signals which works very well—particularly at meal time.

The view from the pergola and from the windows of the garden house is unsurpassed. We can see all of the San Francisco bay area, which includes all of the interesting points of interest as the Golden Gate Bridge, the Bay Bridge between Oakland and San Francisco, and Treasure Island, where the Golden Gate International Exposition is now being held. The buildings and hills of San Francisco appear as a fairy city across the bay. We also have a sweeping view of the hills of Berkeley and Oakland.

For all members of the family the new building has proved a great satisfaction. Aside from enjoying the facilities for comfortable outdoor cooking, we have found many other uses for the garden house. In addition to the original idea of using it for children's activities, I use it for re-potting my favorite plants, as well as for entertaining small groups of friends at sewing. The sport fans listen to the broadcasts via a portable radio, while those not interested may enjoy peace and quiet in the main house. For overnight guests, the garden house is ideal in its partial seclusion and convenience. We are more than happy with the result of our building project. Its beauty, comfort, and usefulness make for the better, happier living towards which all of us are constantly striving these days.
HEATING YOUR HOME

You know how today's Streamline home, courteous, cooperates, is our problem... and we've blazed new trails to bring you this modern solution.

E. D. Payne

YOU KNOW how today's Streamline, courteous, cooperates, is our problem... and we've blazed new trails to bring you this modern solution.

Payne Furnace & Supply Co., Inc.

Beverly Hills, California

Without delaying me and informing me of Payneheat for a 

Payneheat

Masters "Handi-Cart"

Successor to the Wheelbarrow

The idea: make gray, bulky, handbarrow, hard, heavy load, gravel, mud. Great improvement in all kinds of laborious work. Always aids to work. All parts of the garden are available through leading dealers and gas companies. Coast to Coast. Before deciding on any heating equipment, for any home or budget, investigate Payneheat.

Payneheat

KINKADE GARDEN TRACTOR

And Power Lawnmower

A Practical Power Flow and Cultivator for Gardens, Fruit Groves, Lawns, Flower Beds, Pastures, Acreage, Small Farms, Suburban, and Country Estates

Low Prices - Easy Terms

American Farm: 3/4 H. Capacity

Catalog

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Sickle mower, power driven, rubber tined, pulls self, cuts high grass, hay, weeds, co., loved throughout. Moderate Price.

Write for Catalog. Within 6 days after mailing.

THE AMERICAN HOME, August, 1940

shown great promise while under construction—a fault frequently seen in actual, outdoor gardens. In Boston, the Massachusetts Horticultural Society has experimented considerably with painted backgrounds designed to create a horizon with sky, and to supplement the actual picture with a logical setting, or extension beyond the confines of the exhibit. This was quite essential in connection with the 1939 presentation known as "Gardening through the Ages," wherein the backgrounds of the gardens were quite helpful in supplementing the historical details of the exhibits. That was deliberately a historical lesson, but last spring's show attempted to relate garden problems and garden opportunities directly to the average home. For that reason, it was necessary to establish clearly a practicable connecting link between the garden and the house, easily applicable to the average home. Owing to the restricted space, it had to be done by means of backdrops and the introduction of buildings on a reduced scale.

Remember that when backdrops are introduced, they should decidedly be subservient, both in conception and in execution, to the exhibit for which they provide the setting. They are a "means to an end." Never should they be allowed to defeat, or even to minimize, the end they are to serve.

Step by step on 3 acres

(Continued from page 51)

is actually a suburb of Pittsburgh. Then I promptly feel sorry for those who have always lived in congested localities. Their lives seem new compared with those of our country cousins. And, having always lived in the city before my marriage, I feel that I can speak with authority. Only a garden enthusiast understands the thrill of seeing one's own trees put forth new, soft, green loveliness every spring and of all the other joys and beauties that come with every season. Moreover, we feel that we are creating something for our own hands as we add to our home and its many interests.

Young men learn to share responsibilities by helping with the daily chores, and what he receives for this is used to augment the equipment of his laboratory where he spends his spare moments on all kinds of experi-

THE FUEL UNIT

is like the carburetor on your car. It supplies and regulates the oil to the burner.

We Do Not Build Oil Burners

BUT WE DO SUPPLY THE TWO VITAL UNITS THAT MAKE GOOD BURNERS BETTER

Oil burners and automobiles are alike in this respect: When it comes to style, design, mechanical principles and general construction, each manufacturer builds to his own ideals. But as for those units of precision that make for efficiency in either car or oil burner—there is where the specialist is needed.

Although we do not make oil burners, it is our privilege to provide the two most essential units—the Webster Electric Fuel Unit and the Webster Electric Ignition Transformer. These two products are widely known and used in the industry.

Without such units a burner could no more operate than a man could live without a heart. Unassuming in size—but how mighty their service! We are proud to supply most of the leading Oil Burner manufacturers with these units. You want oil heat, of course. And when your dealer shows you that he recommends in Webster Electric-equipped, you can say "I'll take it" with full assurance that the vital parts are right.

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A SMART, VELVET FINISH FOR YOUR DECORATING PROBLEMS!

This new, washable paint has an eye and a nose appeal. Super Mural-tone gives a room the "fresh paint look" without that objectionable "fresh paint odor." Easy to mix and to apply... dries in less than an hour. Re-painting is simple... any number of coats can be applied without danger of peeling or flaking. White and 8 smart tints... can be intermixed to make the precise color you want. Ask your dealer, or your painting contractor, about Super Mural-tone, or send the coupon today.

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Staten Island, New York

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Gentlemen:

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FREE SAMPLES

Super Mural-Tone Interior Paint

For FREE SAMPLES write to the Muralo Co., Inc., Box A-15, Staten Island, N. Y.
Get PEQUOT and you get

1. Wear

What's this—a guarantee? Yes! A guarantee that every Pequot Sheet surpasses U.S. Government standards for weight, thread count, breaking strength. So there's no need to just "hope" your new sheets will wear. Mind your P's and Q's... get the satisfaction of certain Pequot quality.

2. Luxury

"How delightful, smooth!" Sense the crisp smoothness of Pequots. The richness. This is the soft strength for which Pequots are famous. So mind your P's and Q's... get sheets that wear smoothly—do not wrinkle easily—look immaculate, trim—invite restful sleep.

3. Convenience

"What a slick idea!" That little projecting tab, lady, tells you the sheet size at a glance. No fumbling through piles of sheets on your linen shelves. Here's the opposite of an old-fashioned "sweeping sheet", with half a barrel hooked securely to the wall, the top built out in order to make a snug fit around the porcelain.

4. Value

"Why shouldn't everyone enjoy Pequots, at this price?" Yes. Pequot prices are moderate. But wait! The price you pay is only half the story. Several years from now, you'll begin to fully appreciate Pequot wear. So—for value—mind your P's and Q's! Buy Pequot.

We bathe in a barnyard!

[Continued from page 49]

to house a wastebasket. Across the back more closing in with pine siding covered the water tank at one end and provided a roomy clothes hamper at the other. Clothes went in and came out via a spring door at the side. Everything, of course, that enclosed pipes or fixtures was made easily removable for repair work.

The washstand took more than one family conference. Finally someone thought of a rain barrel, and so we encased the old-fashioned oval basin and its pipes with half a barrel hooked securely to the wall, the top built out in order to make a snug fit around the porcelain.

It was the bathtub that started us on the murals. We were determined to make it unmistakably a horse trough so we played with the idea of supplementing missing details with a little artwork on the walls. We called in an artist friend and soon we had a simple pattern, not only for the pump and spout gushing water into the tub, but for the whole four walls and the back of the bathroom door. On the fresh white plaster we drew a row of great sunflowers behind a white rail fence. Then we painted the blanking and background with sky-blue casein paint, painting around our outlines as carefully as possible. When it was quite dry we filled in our flowers and leaves with casein paint colored with showed-card colors, as the ready-mixed cases are more tints than strong colors. The rail fence we left in the original white, the sunflowers with double tape.

The back of the bathroom door we did with regular house paint, a barn red for the lower half and black for the upper part which serves as a background for a deportment white chicken and a white horse. Even at our amateur hands it looks fine and always causes much amusement.

The towel racks were an afterthought. They grew out of a reluctance to use modern equipment in a bath as rural as this one. We hunted through the woods for good sturdy branches, removed the bark, trimmed off extra branches, flattened the back, and whirled and sandpapered them to a lovely smoothness. We stained them to match the pine paneling and gave them two coats of hard waterproof varnish before we nailed them to the wall and filled in the rest of the tree with more mural work.

We made a toadstool seat from the top of an old bathroom stool, a solid chunk of fire log and a heavy slab of wood to give it weight and balance. The top we painted cream and the bottom dark green. The floorboards which we "borrowed" from the barn itself we sanded, oiled, and waxed. The lighting fixture is a big barn lantern hung over the central light bulb. When we can find a pair of small ones we are going to put carriage lamps beside the mirror that hides the modern but very necessary medicine closet.

And now that our Barnyard Bath is complete it is already influencing the character of the recreation room next door. The children clambered for bunk beds across one end of the room and built the modern but very necessary medicine closet. Also when we can find an old grain bin that is not too large we are going to clean and wax it so that it may be used for storage.

And now that our Barnyard Bath is complete it is already influencing the character of the recreation room next door. The children clambered for bunks, so across one end of the room we are building four which we shall hide in two closets with doors painted barn red, swinging doors so they meet in the center and give a certain privacy between each set of bunks. Ladders up the sides serve the upper bunks. There will be two stalls at the other end of the room, one with several electric outlets for percolator, toaster and so forth; the other for the game table. We shall use barrel chairs, log benches, and plenty of fat floor cushions covered with natural burlap to look like feed bags, sturdy and comfortable. More lanterns will cover the side lights, and there will be a wired wagon wheel for the chandelier. Barn red with natural wood will be the color scheme.

Our Barnyard is still expanding!
MELON SHELL SALAD

2 cups Honeydew Melon balls
2 cups Spanish Melon balls
2 oranges sectioned, membrane free
1 pint strawberries
1 Honeydew Melon Cut balls out of inside of melons with ball cutter. Mix melon balls and orange sections. Fill the melon shell with fruit mixture. Place filled shell and bowl of Fruit Juice Mayonnaise* on a platter or service plate with salad greens. Garnish with strawberries and watercress (as illustrated). Serves 6.

Fruit Juice Mayonnaise*

1 cup Hellmann's or Best Foods Real Mayonnaise
3 tablespoons unsweetened pineapple juice
1 tablespoon sifted confectioners' sugar

Add fruit juice and sugar to Real Mayonnaise and beat well. Makes 1 cup Fruit Juice Mayonnaise.

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Add fruit juice and sugar to Real Mayonnaise and beat well. Makes 1 cup Fruit Juice Mayonnaise.

REALLY FRESH, TOO!

...this light mayonnaise — delicate in flavor, light and smooth in texture

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

NEXT DAY

I BROUGHT YOU THIS JAR OF REAL MAYONNAISE, MRS. BRADLEY, WE FIND IT'S AS RICH AS HOME-MADE, BUT REALLY LIGHTER AND FRESHER TASTING THAN MAYONNAISE CAN BE MADE AT HOME

HOW THOUGHTFUL OF YOU, MY DEAR! I'M SO GLAD TO HAVE COOK SEE IT SO THAT SHE CAN BE SURE TO GET US THIS KIND HEREAFTER

IN THE WEST

IN THE EAST
"PERSONALLY, I LIKE CAMELS BEST—
THEY ARE MUCH Milder, YOU KNOW!"

...Miss Polly Peabody of New York

A few of the many other distinguished women who appreciate Camel's "extras"

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- Mrs. Gail Bastien, Chicago
- Mrs. Powell Cabot, Boston
- Mrs. Thomas M. Carnegie, Jr., Philadelphia
- Mrs. Clement Cleveland III, New York
- Mrs. J. Gardner Coolidge 2nd, Boston
- Mrs. Anthony J. Drexel 3rd, Philadelphia
- Mrs. Alexander Cochrane Forbes, New York
- Mrs. Rufus Peine Spalding III, Pasadena
- Mrs. Oliver De Gray Vanderbilt III, Cincinnati
- Mrs. Kiihnen M. Van Rensselaer, New York

She's a gay young cosmopolite
Young as she is, Polly Peabody has made over thirty ocean crossings. She attended school in France and Switzerland... had début parties in Boston, New York, Paris...

Leads an active life
Polly likes Virginia hunting... Long Island swimming and aquaplaning. In Manhattan she reads plays for a Broadway producer, works on charity committees. Her favorite cigarette is Camel.

Likes those Camel "extras"
"Camels suit me," she says. "They have everything I look for in a cigarette.

Mildness, coolness, real flavor — and more than their share of each?"

Prefers clothes "on tailored side"
She favors sports ensembles, tailleurs... earrings and amusing pins... and the only flower she wears is a camellia. Above, in a cabana costume of wide-striped sharkskin, Polly looks cool, feels cool, and—as she blithely adds—"is enjoying a cool smoke."

Notes that Camels burn "cool, mild"
"I like the nice, cool way Camels smoke," she says. "They're so wonderfully mild—so gentle to my throat. And even though I smoke quite steadily, Camel cigarettes never tire my taste."

In recent laboratory tests, Camels burned 25% slower than the average of the 15 other of the largest-selling brands tested — slower than any of them. That means, on the average, a smoking plus equal to

5 EXTRA SMOKES PER PACK!

Get the "extras" with slower-burning Camels