THE AMERICAN July 350 THE INTERICAN

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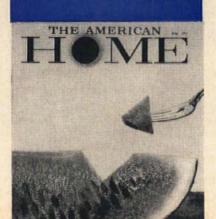
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OUR COVER: On a hot July day is there anything as refreshing as a chunk of juicy, pink, ice-cold watermelon? Would a picnic be a picnic if the kids couldn't wallow—pits and all—in this all-time favorite? Take another look at our cover and forget what the thermometer says! Photographer: Peter Dimitri.

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How THE CLUB OPERATES: Each month the Club's staff of music experts selects outstanding records from every field of music. These selections are fully de-scribed in the Club's music Magazine, which you receive free each month.

You may accept the monthly selection for your Division . . . or take any of the

In any particular month. Your only membership obligation is to purchase five selections from the more than 200 records to be offered in the coming 12 months. Thereafter, you have no further obligation to buy any addi-tional records ... and you may discon-tinue your membership at any time.

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More than 1,250,000 families now enjoy the music program of COLUMBIA RECORD CLUB, Terre Haute, Indiana

COLUMBIA RECORD CLUB, Dept. 260-1	CIR	CLE 5	NUM	BERS
Terre Haute, Indiana	1	15	33	47
I accept your special offer and have circled at the right the numbers of the five records I wish to receive for \$1.97, plus small mailing and handling charge.	2	16	34	48
Send my 5 records and all future selections in (check one)	3	17	35	49
and enroll me in the following Division of the Club:	4	18	36	54
(check one Division only) Classical Listening & Dancing Jazz	5	19	37	50
Broadway, Movies, Television & Musical Comedies	6	20	38	57
I understand that I may select records from <i>any</i> Division. I agree to purchase five selections from the more than 200 to be offered during the coming 12 months, at regular list price plus small mailing and handling charge. Thereafter, if I decide to continue my membership, I am to receive a Bonus record of my choice FREE for every two additional selections I accept.		21	39	60
		23	40	69
	9	24	41	7:
Nome (Please Print)	10	25	42	7
Address	11	26	43	8:
City	12	27	44	84
APO, FPO addressees: write for special offer CANADA: Prices slightly higher; 1111 Leslie St., Don Mills, Ont. If you wish to have this membership credited to an established Columbia	13	28	45	119
or Epic record dealer, authorized to accept subscriptions, fill in below:	14	29	46	12:
Dealer's Name and Address	55-RR	(REG)	55-TR	(STE

Houses for sale: NO DOWN PAYMENT

■ If you are in the market this year for a new house, you are going to be hearing again and again the three magic words of housing developments: NO DOWN PAYMENT.

This promise will entice you in the real estate ads of every newspaper, and highway signs will invite your inspection of new houses you can move into with no money down. Never have houses been available on such easy terms. What's the catch? Do they mean it?

They do. Pass the credit report, pay the closing costs, and move right in. But before you sign for a no-downpayment house, remember that you are signing into a no-down-payment neighborhood. This raises some big questions. If you have the choice of this or a more conventionally financed tract where a cash down payment is required of you and your neighbors, consider these points:

First, a "nothing-down" neighborhood can come apart at the seams faster than a bargain basement shirt. Families living in such a neighborhood are apt to be in their homes by the skin of their teeth. "Extras" like landscaping, which makes the view of the neighborhood from your own picture window match the builder's model home, must wait or come agonizingly slow.

Also, since some of these families have no margin for contingencies, nothing-down houses are more subject to foreclosure. A 14-year study by the VA of their mortgages showed that the foreclosure rate on no-down-payment houses was $2\frac{1}{2}$ times the rate where a down payment was involved. This *can* mean a neighborhood riddled with vacant or for-rent houses.

Contrary to what you've heard, you may have a harder time selling your house in a nothing-down tract, if you have to move; certainly as long as the builder is still offering no-down-payment homes in the same area. The builder's *new* house—often a later model—requires only closing costs, whereas you must get a down payment for such improvements as storm windows or carpeting in your "used" home. This is the reason that many families who must move, and have VA mortgages, give up and voluntarily convey their property to the mortgage holder. They lose less by surrendering their small equity than by continuing payments on houses they can't sell.

Of course, these dangers vanish as soon as the families have built up meaningful equities in their houses. But building an equity takes years, not months. As a matter of fact, if the mortgage is a long-term one, the buyer may well think he'll *never* arrive at a point where he actually *owns* a sizable part of his home. Let's take as an extreme example the limit proposed for a nothing-down FHA program this year: \$15,000 on a 40-year mortgage, at $5\frac{1}{2}$ per cent interest (plus the $\frac{1}{2}$ per cent mortgage insurance).

With this mortgage you would find that at the end of the first year you would own the grand total of \$99.50 of your house. This may be only a little more than what the front door alone costs to buy and frame. The remainder of your \$1034 in payments has gone for interest and mortgage insurance. Here's what it looks like for the rest of the 40 years:

Years paid on mortgage	FHA mortgage insurance premium	Interest Principal		Total payment	
1	\$ 74.70	\$ 859.91	\$ 99.50	\$ 1,034.11	
10	720.72	8,288.42	1,305.58	10,314.72	
20	1,353.60	15,565.50	3,622.50	20,541.60	
30	1,830.42	21,047.56	7,734.44	30,612.42	
40	2,030.04	23,344.26	15,000.00	40,374.30	

Monthly payment (principal, interest, mortgage insurance premium): \$83.63.

We recently studied a suburb west of Chicago where virtually all the houses sold for nothing down. The streets of spanking new homes certainly make it look like an attractive opportunity for first-time buyers, but some of the older blocks in the development tell a different story. The houses are soundly built, and no doubt these families moved in with fresh-scrubbed hopes. Yet a drive through those streets today is disturbing and somehow quite depressing, because the first signs of decay are showing. And decay can lead to a suburban slum. In some blocks three or four houses have been foreclosed, and whether rented or vacant these houses are going down fast. Paint is peeling from many houses and here and there broken shingles go unmended. Occasionally the carport has been boarded up with scrap lumber to make unsightly jerry-built storage, as there are no basements. There are even broken windows that have been papered over. Lawns were among the first casualties as the original seeding gave out. Junk cars are parked along the street. As one owner said from the island of his own well-tended yard, "The people around here seem to have lost interest; they don't have any pride in the way things look."

This is not always the case. You'll also find nothingdown tracts that are ideal communities. But it will pay you to investigate. Those who have not worked and sacrificed to accumulate a down payment, however small, may feel little responsibility for their homes. This attitude erodes community morale; it's evident in lack of interest in crucial issues, school board elections, zoning hearings, church construction—all of which comprise the "site" a man buys when he contracts for a home.

All that comes easy is not good. Home ownership is not "just like paying rent." Making it easy for people to move into a home is not the same thing as making it easier for them to become home owners.





J UST IMAGINE! The valuable coupon above is good for the giant 98-piece boxed assortment of Christmas and All Occasion greeting cards shown here (regular price \$2.75) – if sent with only 25ϕ to help cover packing and mailing costs. In addition, it will also bring details on how you can earn \$50 to \$250 between now and Christmas in your spare time.

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FROM OUR HOUSE



Summer doings of a big happy family

MARGY WYVILL ECCLESINE

WAIT 'TIL THE SUN SHINES

How we love to eat outdoors—even a simple Saturday lunch of burgers, chips, and a salad. It may involve four or five trips from the kitchen, through the back porch, to the picnic table under the old apple tree. But there are quite a few sturdy pairs of legs around and we make use of them all. Nicest part is after we've eaten. We just sit there listening to the birds and watching the kids run up and down the hill. Everything tasted so good we'll clear this up and be back again for supper.

Letter From Camp:

Dear Mom, I have forgotten what everybody at home looks like. Love, Tracy

LAND OF THE DISTELFINK

Our favorite trip to a foreign land (well, almost) is to the Pennsylvania Dutch country, where Joe grew up. This year, as usual, the fair is the first week in July, at Kutztown. To this colorful panorama we trek with all the children, to see the men with their beards and broad-brimmed hats, the women in their sunbonnets, and the children, grave in appearance but marvelously gay.

Caught in a flash-back of time, we have one glorious day. Here a woman stirs soap in a heavy iron cauldron, there a blacksmith shoes a horse. Under a tent the ladies peel apples for their distinctive shoe-fly pie and apple pandowdy. Hearts, tulips, and distelfinks adorn all kinds of handmade articles offered for sale. We sip birch beer in the shade of a big white tent and taste seven sours, as the children ride in a buggy with thin spidery wheels, and insist on viewing Mike and Pete, "the largest oxen in the world." Sated with new sights, sounds, and smells, we drowse our way home. It's wonderful, ain't? If possible, we'll visit the fair again next year.

Next Letter From Camp: Dear Mom, Please send a clock so I will know when it is time to put the braces on my teeth. Love, Dickie

MUSIC TO WORK BY

Windows and doors are open and our neighbors have a hi-fi speaker outdoors in their tree. This could be murder, but fortunately, they play things I like—majestic Beethoven; the fiery, gypsy dances of Liszt; the light, emphatic melodies of Chopin; and of course some old favorites like "Tales from the Vienna Woods" and "Begin the Beguine." So I'm lucky. I enjoy the concert all day and don't even have to change records.

Another Letter From Camp: Dear Mom, Please send me a water pistol. I need it for self-defense. Love, Pete

IN THE EVENING BY THE MOONLIGHT

The music I love best doesn't come out of a tree or a machine, though. It's that good old family-style harmonizing that springs from a full heart. Around a campfire, on the porch or on a boat (I can dream, can't I?) when the children, Grandma, the dog—everybody joins in, preferably after dark. No selfconsciousness then, and even the can't-carrya-tuners blend in. Is anything so satisfying as music you make yourself?

> The never ending railroad tracks Wind on. At every bend They're gone. —Tracy UP A LAZY RIVER

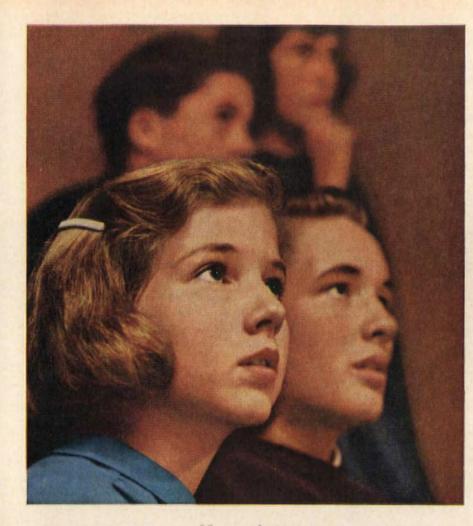
Speaking of boats, if the figures I see are correct, lots of us are down to the sea again, or the lake or the river, with power to take us to the nearest fishing grounds, to speed or just laze along. Wriggling bait, a horror to me, but not at all disturbing to the children, brings in some kind of fish. I'm happy just to be out there—with the shore and care far, far away.

Dormitory Conscious:

Margaret, one of six, visits her new friend, an only child. When they go upstairs, she looks around in wonder and amazement and comments, "Why, there's only one bed in a room!"

PERFECT END OF A DAY

You're at the end of a hot, unsatisfactory day of getting nothing done—wondering what you're doing with your life. Then one of them wants to give you 50 kisses, or all seven fight to sit by you at suppertime, or one looks up and says, "Does the noise bother your head?"—and suddenly you know.



HOW WILL THEY MEASURE UP AGAINST THE KIDS NEXT DOOR?

Uncomfortable as the idea is, this is the time to face it. Everyone wants more for his children. And your children will have to compete just as *you're* competing now in the adult world.

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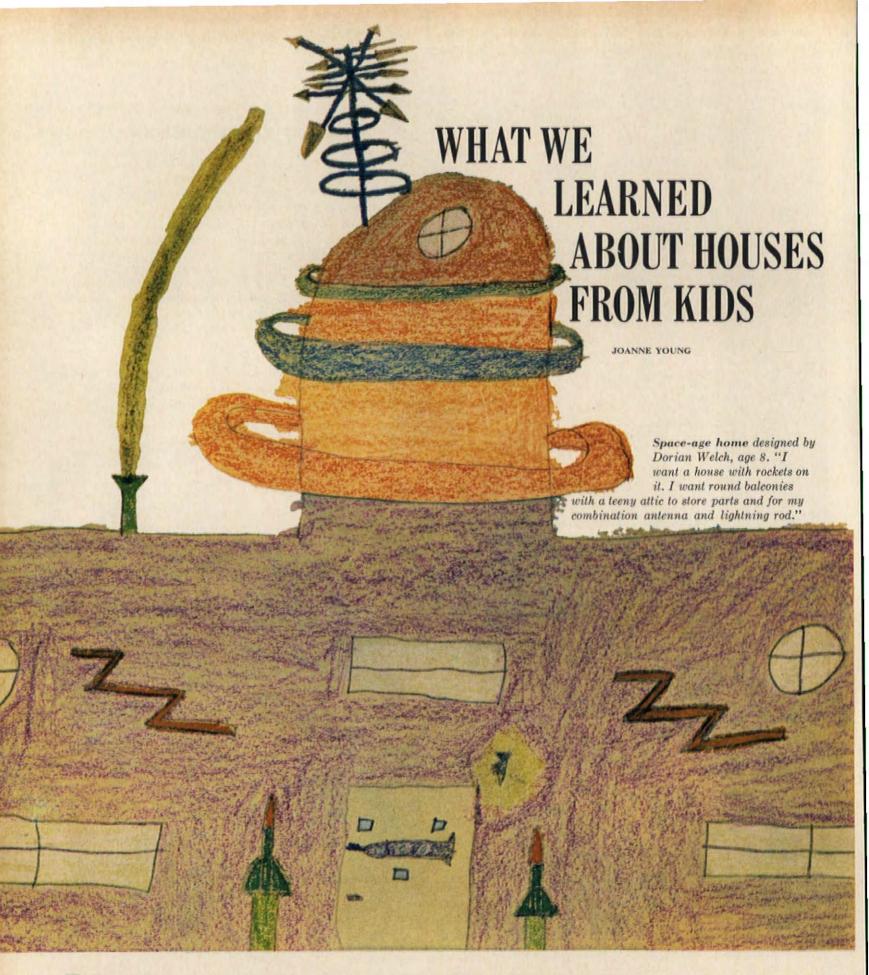
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Today's houses, say tomorrow's home owners, need more cubbyholes for hiding in, stairs for sliding down, storage space for precious junk, as well as a room just for playing in "so you don't get bawled out for messing up the living room."

If you want a fresh and frank opinion on almost everything—except "How did those muddy paw prints get on the bed?" or "Who ate the chocolate cake?" ask the kids. We've just received a liberal education by listening in on classroom sessions of a junior homeplanning program sponsored by the National Association of Home Builders in the Bayview Elementary School, Norfolk, Virginia.

What is the most important conclusion that can be drawn from these candid comments? A fact which kids know unerringly—that houses are for living in. They don't give a hoot for a house as a status symbol, a showcase for Mom's antiques, or (continued on page 14)



A large window wall in a contemporary home appeals to Candayce Madden, 6th Grade. She now lives in an apartment, wants more space.



Traditional two-story house with flower garden by Bonnie Bell, 3rd Grade. Bonnie wants banisters, too, for her children to slide down.



Early American bedroom with canopied bed by Lynne Pritchard, 5th Grade. Like her parents, Lynne prefers antiques, plans to start collecting.



House with rabbit on the roof by Joe Harrel, 3rd Grade. Joe's own pet rabbit escaped from its hutch. He thinks it may be up on the roof.

"The house I want when I grow up"

Candayce Madden, age 11, has this to say about her contemporary house at left: "I want a home that has lots of room and windows like these so you can see a good view without opening windows."

Other quotable quotes about contemporary from Candy's schoolmates:

"More heat and light and Vitamin D come through the big windows."

"On a rainy day, there's more room to play because they don't have little rooms or all those walls."

"It's easier to raise tropical fish and grow plants with all that sunlight in the house."

Traditional versus contemporary

"I want a two-story house because I'm going to have a lot of children," says artist Bonnie Bell, age 8.

Other traditional enthusiasts:

"If you live where it's cold in the winter, the cold can seep right through all that glass."

"They look like they're built stronger."

"If I'm married and we don't have any kids, there's more privacy to be alone with your wife without all those big windows."

"They're homier. Modern ones look like motels."

The rooms they want

Lynne Pritchard, 10, has but one desire: "I want a room of my own with a canopy bed."

Other favorite rooms:

"I would like a house with two bathrooms because you may be in a hurry and someone else might be taking a bath."

"A big kitchen-my mother hates our little one."

"A guest room so I won't have to move out of my bed when company comes."

"An outdoor patio and barbecue so you can cook outside when it's too hot in the kitchen."

"I would like one big kitchen, three baths, five bedrooms, two dens, an indoor pool and patio, an outdoor pool and patio. On the outside I would like the colors to be odd."

Bright colors and a pool

Artist Harrel, age 8, has this to say about his dream house at left: "I want a house with a garage built onto it so I can back out easy without bumping into anything. I want it painted bright colors because they give me kind of a sparkling feeling."

Others:

"I want an upstairs . . . my mother has a good time working around our house, and I want her to have more house to work in."

"I don't want an upstairs because if you have kids, they might fall down the stairs. I did once."

"I want a swimming pool, TV, four bedrooms with bunk beds, a dog, and a good job so I could make the payments."

THE AMERICAN HOME, JULY, 1961

as a handsome structure to be admired by passers-by.

Houses, say the kids, are for entertaining your baseball team, for pajama parties, for playing hideand-seek on rainy days, for Cub Scout meetings, for making fudge, and for playing cowboys and Indians. (Ranch-type houses, pointed out one astute third-grader, are best suited for the latter.)

In addition, they agree almost unanimously that every home needs a swimming pool. Those who really Think Big suggest that, ideally, there should be two.

Houses, say the kids, have special needs not always considered in even the best floor plans. Take the matter of attics. Mike, a brown-eyed future scientist of nine, reported, "I want an attic so I can set up a lab and make cherry bombs and things."

On the other hand, a timid blonde classmate disagreed. "I don't want an attic," said she. "They're too spooky when it rains."

To which a pigtailed classmate beside her replied, "My grandma has an attic, and when we go to her house we can play all kinds of swell things up there—dress up and stuff. Attics are fun!"

Well, they may not agree on this topic, but they do agree about a family room. Everyone wants one! Why? That's easy—"So when my mother has company and she says, 'Children should be seen and not heard,' we can go in there and not have to hear *them* either.''

The annoying business of little brothers and sisters often enters into the children's thinking about houses. A room all to oneself means precious airplane and boat models can safely be left out, and favorite dolls, and hair ribbons, and diaries.

Nobody, apparently, wants privacy from his friends—just from his family. One young planner suggested that all the bedrooms in his dream home would be equipped with bunk beds for the convenience of entertaining overnight guests.

Another feature that makes a house really livable, according to some young experts, is a basement. Wise in the ways of weather, one little girl mentioned that they're nice to have "if there's a tornado."

"They're very good for playing ball in when it's raining or snowing, too," a freckle-faced boy said. "And they should have good strong lights covered with wire guards so you don't break the bulb."

Snack bars figure heavily in the children's thinking and they've provided for this necessity by drawing them in their blueprints in every conceivable location. One hungry eight-year-old even showed a private one in his own room! Outdoor eating areas are popular with the small fry, too, and quite a number extolled the virtues of indoor barbecues as well. It's not just that they like hot dogs and hamburgers, either. Not entirely, anyway.

As one 12-year-old pointed out, "You should have a patio so if your parents are allergic to smells or sprays or things, you don't smell up everything inside when you cook—like when you have the baseball team over."

Andrew, a fourth-grader, described his split-level dream home. "One wall in the dining room is a glass door," he wrote. "When you get out the big glass door, there's a big backyard with trees an' a barbecue an' a picnic table. The yard is big enough to play baseball, basketball, and football. In the front yard there are flowers and trees and a big white fence around it."

Bathrooms came in for a lot of attention. One child, presumably from a large family, said she wanted an \bot -shaped bathtub so two people could take their baths at the same time. Another little girl, this one with a romantic turn of mind, said she wanted her tub to be heart-shaped.

The kids want *big* houses. One little girl specified realistically that hers must have two stories. "Then," she said, "when my father wants to sleep and says, 'Beat it,' I can play downstairs and he can sleep upstairs."

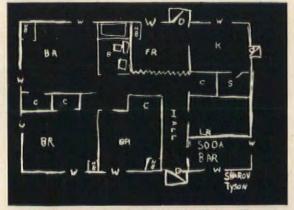
Whatever its size, say the kids, a house should be pretty. And what makes a house pretty? A fireplace with logs burning, sunlight streaming through big windows, pictures on the wall, bright colors, flowers on the table.

K ids like the advantages of push-button convenience, with one lad suggesting that his house was even going to have a button you could push upstairs that would send the dirty clothes into the automatic washer in the utility room. Another thought an automatic house-cleaner-upper would be a great gadget to own.

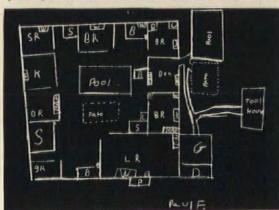
"I wish my house was like the old American houses were in 1774," wrote one little girl. "They had fireplaces in every room in the house. These were necessary for heat in the winter time.... Each house had lots of room, and famlies were larger. Famly life was very good."

But "famly" life can be "verry" good in any age. Of all that we learned about houses from kids, the remark we shall treasure most was made by a seven-year-old diplomat who got right to the heart of the matter.

"You know what's so special about our house?" he asked with a grin a mile wide. "Our Mommy!" THE END



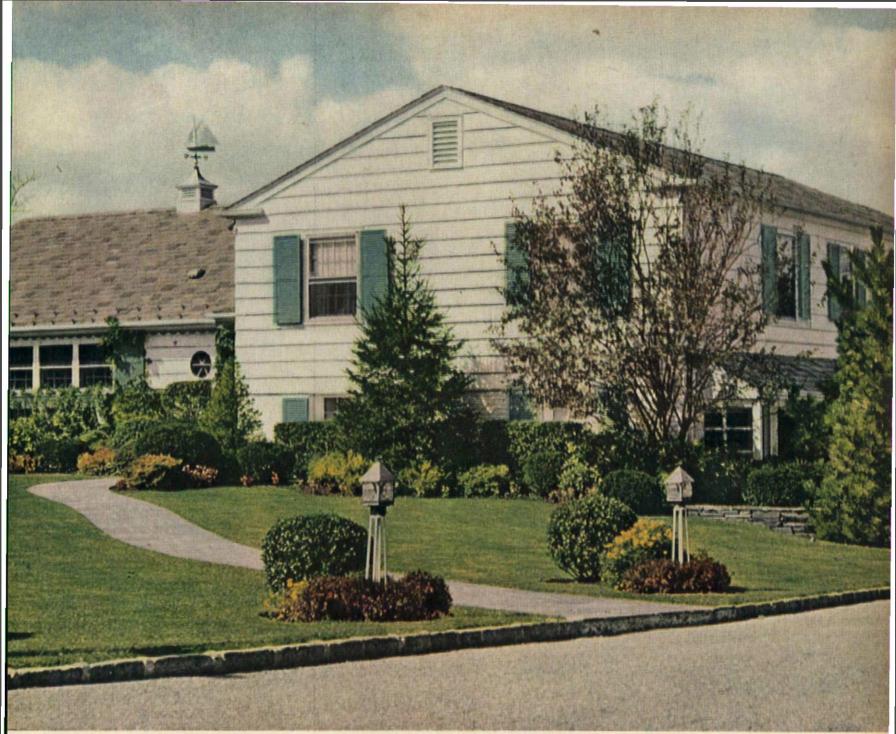
Soda bar is an important item in Sharon Tyson's floor plan. The HBs stand for the half-baths.



Indoor-outdoor pool provides all-year swimming in Paul Forbes' plan. Snack bar is a must too!



Nine-year-olds drawing houses are helped by Mrs. Dale Witt, president of the Women's Auxiliary, National Association of Home Builders. NAHB sponsored program in Norfolk.



Recent photograph of the home of Mr. and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting with "Dutch Boy" House Painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting and Mrs. S. Gerstein, 25 Tideway, Great Neck, L. I., N. Y., over 5 years after painting and Neck, L. I., N. Y., over 5 years after painting and Neck, L. I., N. Y., over 5 years after painting and Neck, L. I., N. Y., over 5 years after painting and N

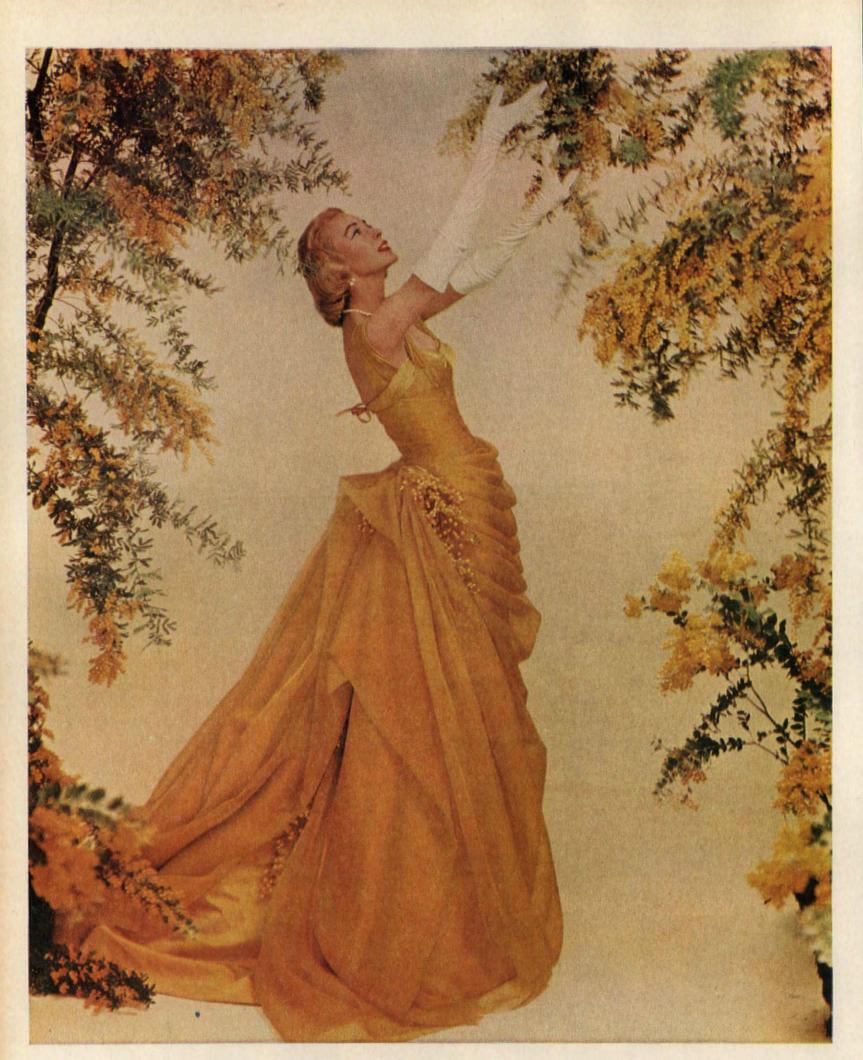
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Modess....because



Library is Pat's favorite retreat. It is a large, pine-paneled room containing about 2000 volumes. Lamp shade and hooked rug were made by Mrs. O'Brien, shown with daughter, Brigid.

JIM LISTON

AT HOME WITH PAT O'BRIEN

Tourists sight-seeing in the plush Brentwood area off Sunset Boulevard in Los Angeles catch little more than occasional glimpses of beautiful homes hidden behind thick, neatly manicured hedges. But the persistent are rewarded if they make the right turn and happen upon the dignified Mount Vernon colonial that is Pat O'Brien's.

Its crisp whiteness is framed by trees Pat planted 20 years ago, but its graceful colonnaded portico is in full view from the street across a sweeping expanse of the greenest grass in Brentwood.

The resemblance to Mount Vernon ends right at the front door; the beloved Irishman is not one to stand on formality.

"We built this house in 1940," he said, "to *live* in (continued)



Novelist Gene Stratton Porter's desk is one of Pat's prized possessions. He rescued it from oblivion at an auction a few years ago and feels confident that "no one will ever steal it. It took six men to get it in here."

An enthusiastic gardener, Eloise O'Brien likes to putter in her greenhouse. "I also like to paint and paper a room," she says, "but Pat is indignant when he finds me in blue jeans with a paint brush. He says he wants me to act like a lady, but I think it's because he hates house cleaning."





Fine collection of antique Belleek is Eloise O'Brien's pride and joy. Large pieces, like bust of Irish leader Parnell, top shelf, right, are extremely rare.

and enjoy. It has about 20 rooms and may be a little the worse for wear. But I know we're a closer, happier family for not having spared the house and spoiled home for the kids. It's not unusual to find a dozen youngsters here—they're all welcome. I remember my son Terry (Terence, 20, is now a diplomacy major at Georgetown University) saying, 'Gee, Dad, our family has more fun than anybody.' That kind of offhand comment puts a retread on your ego."

He settled back in his chair at the head of the dining room table.

"It's been quite a day, Eloise," he said, "but we finished strong. I think it's going to be a great show."

Eloise O'Brien, whose silver hair emphasizes her deep brown eyes, poured coffee for her husband.

"It's a typical day," she smiled. "Pat leaves for the studio at seven in the morning and he seldom gets home earlier than this."

It was after eight, and Pat, who had spent the day on the set of "Harrigan and Son," his weekly ABC-TV show, had just finished dinner.

"Someone asked me the other day why I don't retire," he smiled, tamping tobacco into a big black brier. "I suppose I could. For a lad who was born on the wrong side of the tracks, I've done pretty well."

His gesture took in the crystal chandelier and the hand-painted ante-bellum plantation scene on the walls of the dining room.

"But actors have to act. It gets into the blood. I'll go on acting as long as there are roles for me—and I think Spencer Tracy and Jim Cagney will, too. Let's go into the library; it's my favorite room."

He sauntered into the big, pine-paneled room, eased himself into a sofa, lighted his pipe, and leaned back.

"This house is easy on the nerves. When I come home tired, just walking in the door and rattling around here for awhile relaxes me. Take this room, for example. How many books? I don't know; close to 2000. We used to live in a smaller house next door. I had a lot of books then, so I planned a big library. And I liked the fireplace in that house and had the architect build a duplicate of it in this room. I wanted paneling so I could hang a picture or a keepsake wherever I pleased. You can drive a nail in here without getting a nervous breakdown. It's that kind of room."

THE DAY THEY MOVED IN

"I'll never forget the day we moved into this house," said Pat. "It was my fortieth birthday. The builder hustled to finish it on time and surprise me, and Eloise threw a big party that night."

"I won't forget it, either," laughed Eloise. "This room was full of people. They were here only a short time when they all began to cry."

"I hadn't had time to tell any Irish stories," said Pat.

"It finally dawned on me what was causing it," said Eloise. "Only the day before, I'd had all Pat's books fumigated so we wouldn't have any moths in the new house. The next day the movers carried all those books into the library before the fumigating gas had a chance to dissipate. It acted like tear gas."

"When we realized what caused it," said Pat, "we went outside and dried our tears and had a good laugh."

"When we moved in, Mavourneen was six and Sean was four," said Eloise. "She's married now and we have two wonderful grandsons. Sean is in the Air Force and Terence is in college. Brigid is (continued on page 78)



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Three cheers for "Lucite"—the wonderful new wall paint that makes decorating clean, easy and quick! No mixing, stirring or thinning! No dripping or splattering like regular paint! Just open the can and spread on beauty . . . quickly, easily, neatly. "Lucite" dries to the touch in just 30 minutes to a smooth, even, flat finish. Stays fresh through countless washings. It's the newest, neatest way to paint! Try it and see!

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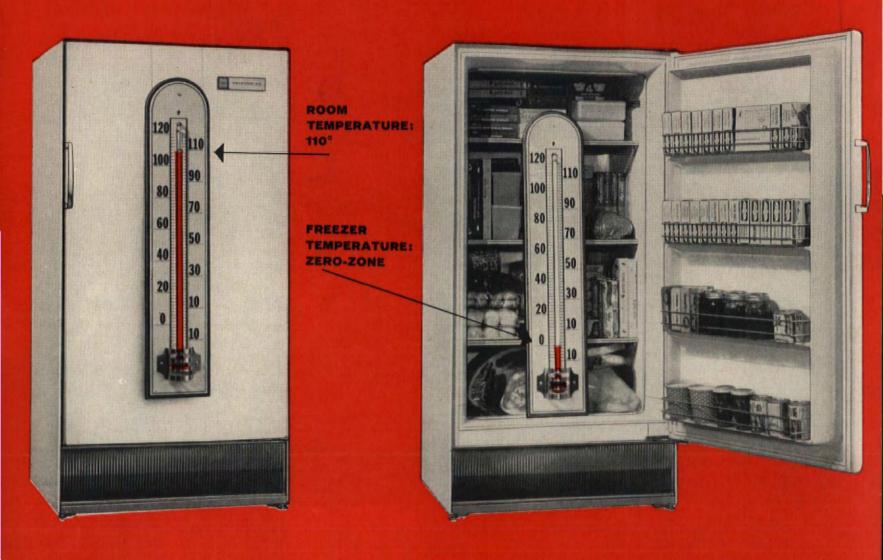




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The rigorous 110-degree test is just one of many methods used by Frigidaire engineers to

make sure that your Frigidaire Food Freezer will keep food safely frozen under extreme conditions. It's another proof of extra dependability built into every Frigidaire Food Freezer.

This extra Frigidaire performance doesn't require any sacrifice of convenience. You'll appreciate the Full-Width Door Shelves, Rolling Basket-Drawers (3 models), Adjustable Cold-Control, optional Flip-Quick Ice Ejector.

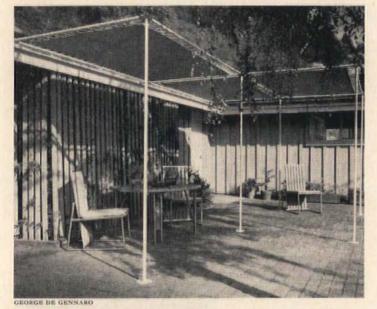
More choice, too. Pick your favorite from 9 different 1961 models, both upright and chest. See your Frigidaire Dealer today. Enjoy the extra values from "That Frigidaire Touch"!

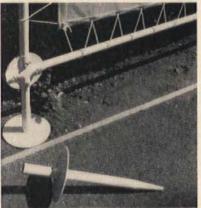
- That Frigidaire Touch!"
- · A touch you see in styling A touch you love in features
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 - · A touch you trust in engineering

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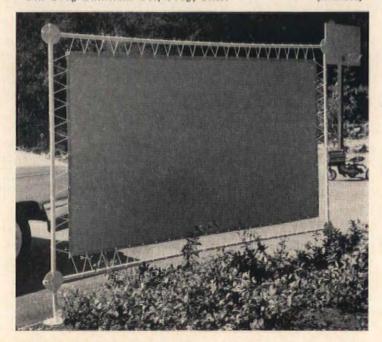
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screen, below, to hide a parking and children's play area. White, red, yellow, pink, turquoise, or green covers may be mixed or matched for a gay effect. Sets assemble without tools, can be dismantled for storage or use in another location. Each, \$44.40. The Troy Sunshade Co., Troy, Ohio. (continued)



SCREEN OUT sun, wind, or a view of your neighbor's back yard with a Patiocraft. One or more of these versatile screens can provide the perfect combination for your needs. Each unit consists of a vinylcoated nylon cover with white enameled steel poles and connectors. We used three sets to make a large L-shaped patio cover, above; one for a free-standing color that really lasts on concrete KEMIKO PERMANENT CONCRETE STAIN

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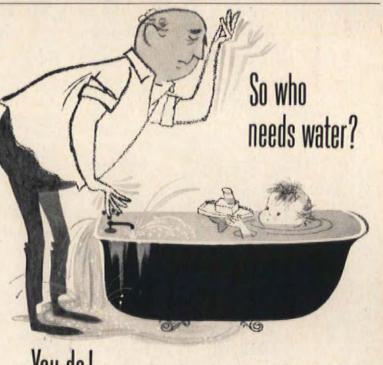
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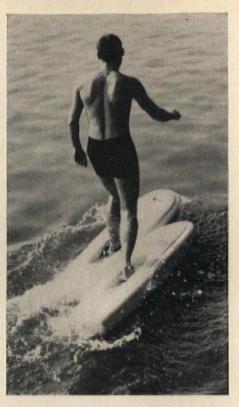


First dishwasher detergent with germremoving Purisol!

Not even hand-polishing gets glassware, dishes and silver more spotless than new Dishwasher *all* (now with Purisol added to safeguard family health). It's recommended by dishwasher manufacturers. Satisfaction is guaranteed by Lever Brothers or your money back.

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in a pair of Water Shoes and discover the thrill of a new sport. Propelled by moving your feet back and forth, you'll be able to glide along at 3 mph under your own power. A snapfree harness inside holds feet in place. Amazingly buoyant shoes are colored fiber glass and can be used for wind sailing, games, and even water skiing. \$39.95 a pair. Water Shoes, 1807 Elmwood Avenue, Buffalo 7, N.Y.



CABANA SHOWER with areas for showering and dressing is the perfect adjunct to a swimming pool. Its bright striped vinyl covering closes with a full-length zipper. Your garden hose connects it to the cold water tap. \$99.95. With hot and cold outlets, \$114.95. Forest Specialties, 13000 Athens Are., Cleveland, Ohio.



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made of lightweight, washable urethane foam offers comfortable protection against respiratory irritants. Widely used in industry, masks are effective at home against dust when sweeping, vacuuming, sanding, or sawing; from sprays when painting or varnishing; and pollens and insecticides while gardening. It conforms to the contours of the face, is held in place by an elastic neckband. \$1.98. Davol Rubber Co., Providence, R.I.

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TRAVALET garment bag is the answer to one-bag traveling. Extra wide and fully gusseted, it has a side zipper for easy access to your clothes, plus two separate zippered compartments-one for shirts, lingerie, and blouses, the other for shoes. In heavy duty clear plastic or leathergrained Morocco-Tex plastic in colors, men's suit bag is \$4.99, ladies' dress bag, \$5.99. Triangle Mfg. Co., 519 West Pratt St., Baltimore, Md.



How we retired in 15 years with \$300 a month



ROOM FOR ONE

MORE is provided by a bed that fits neatly into a 2x3' end table, pulls out when door is removed. The light-weight flexible mattress of urethane foam offers complete comfort to the overnight guest. In walnut finished cabinet, \$88.95. Burton-Dixie Corp., 2024 South Racine Avenue, Chicago, Ill.



TOASTER COVER of rigid polyethylene in an off-white peppertone shade puts an average two-slice toaster in hiding between uses and keeps it dust free and ready for use. The cover itself is easy to clean, may be quickly wiped off or dunked in suds. Its flat top may be used as an extra small shelf. \$1.98. Federal Housewares Division of Fedco Corporation, 3600 Pratt Blvd., Chicago 45, Ill.

-and more than 15 years seems just a short while ago. For it's only thanks to what happened Christmas 1945 that we're living today in Florida, with our income guaranteed for life. "That holiday afternoon we'd in-

"Strange, I remember it so clearly

"That holiday afternoon we'd invited some friends of ours in, and as we waited for them to arrive, Dot and I sat by the living-room fire reading. Christmas always made me kind of stop and take stock, I guess. This year I had turned forty. I'm not getting any younger, I thought, as I leafed through a copy of Life magazine.

"For years we had cherished a favorite dream, Dot and I. Someday I was going to retire. We'd sell the house and move to Florida. Get just a little place by the water where we'd be out in the sun all year. We'd get off the treadmill and have time for living.

"But we'd stopped talking about it lately. For we hadn't banked much money. At forty, nearly half my working life was behind me. So I began to wonder . . . Must I just live and work and die . . . doing the same thing every day?

"It was what I was thinking, I suppose, that made me notice the page that said, 'You don't have to be rich to retire on an income.' I read it through. There was, it said, a way for an ordinary salaried man to get a lifetime income and retire. The Plan was called the Phoenix Mutual Retirement Income Plan.

PHOENIX MUTUAL Retirement Income Plan GUARANTEES YOUR FUTURE

OF LIFE INSURANCE PROTECTION FOR FAMILIES AND BUSINESS With it, I could get a guaranteed income of \$300 a month beginning when I reached 55. To do it, I needed only one thing—fifteen or twenty good earning years ahead. Well, I'll certainly look into this, I decided, cutting out the coupon.

"Soon my mail brought a booklet telling about Phoenix Mutual Plans. Yes, one was just right for me.

"Looking back, 1945 seems like yesterday. The years since brought new worries, and again and again I was thankful we had started our Phoenix Mutual Plan.

"Well, Christmas 1960 rolled around—and we had a big party, for I was now 55 and set to retire. Soonmy first Phoenix Mutual check for \$300 arrived. We got a good price for our house, packed the car and drove to Florida.

"We found just the little house we had dreamed of. And month after month the postman hands us our pay check. We're financially independent, and will be, for life."

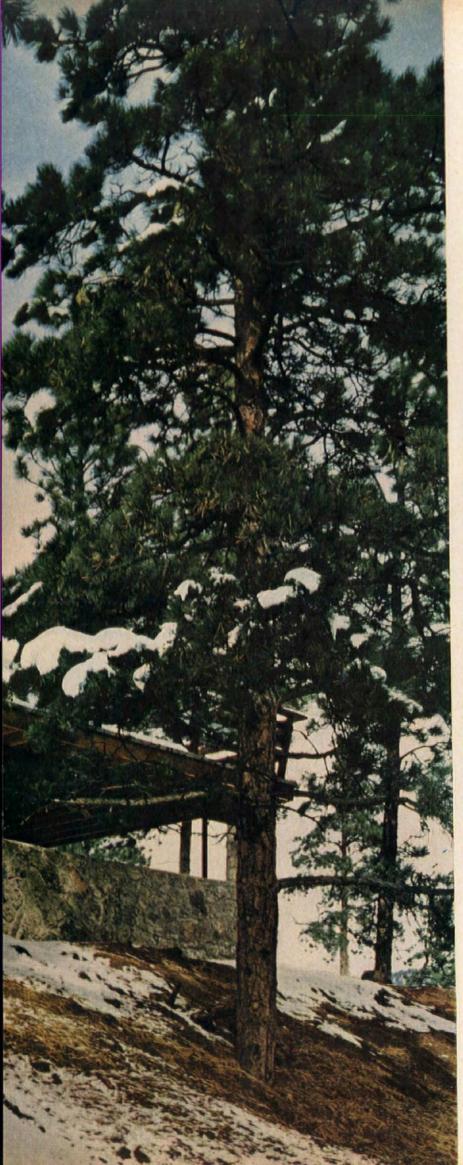
Send for free booklet

This story is typical. Assuming you begin at a young enough age, you can plan to have an income of from \$50 to \$300 a month—starting at age 55, 60, 65 or older. Send the coupon and receive, by mail and without charge, a booklet which tells about Phoenix Mutual Plans. Similar plans are available for women and for Employee Pension Programs. Don't delay. Send for your copy now.

Phoenix Mutual Life Insurance Co. 382 Elm Street, Hartford 15, Conn. Please mail me, without obligation, your free 16-page booklet showing new retirement income plans. Plan for Men Plan for Women Name Name

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Home Address	



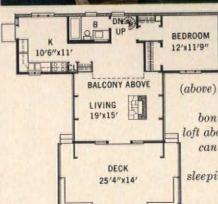


A vacation house can pay for itself

Have you been daydreaming about a vacation house nestled beside a bubbling mountain stream or overlooking the roaring surf? Then plan as you dream.

It's true that the design and construction of many of today's vacation homes make them almost as costly as your permanent home. But these expensive qualities also make them more attractive as vacation season rentals that help pay off their own mortgages. (continued)

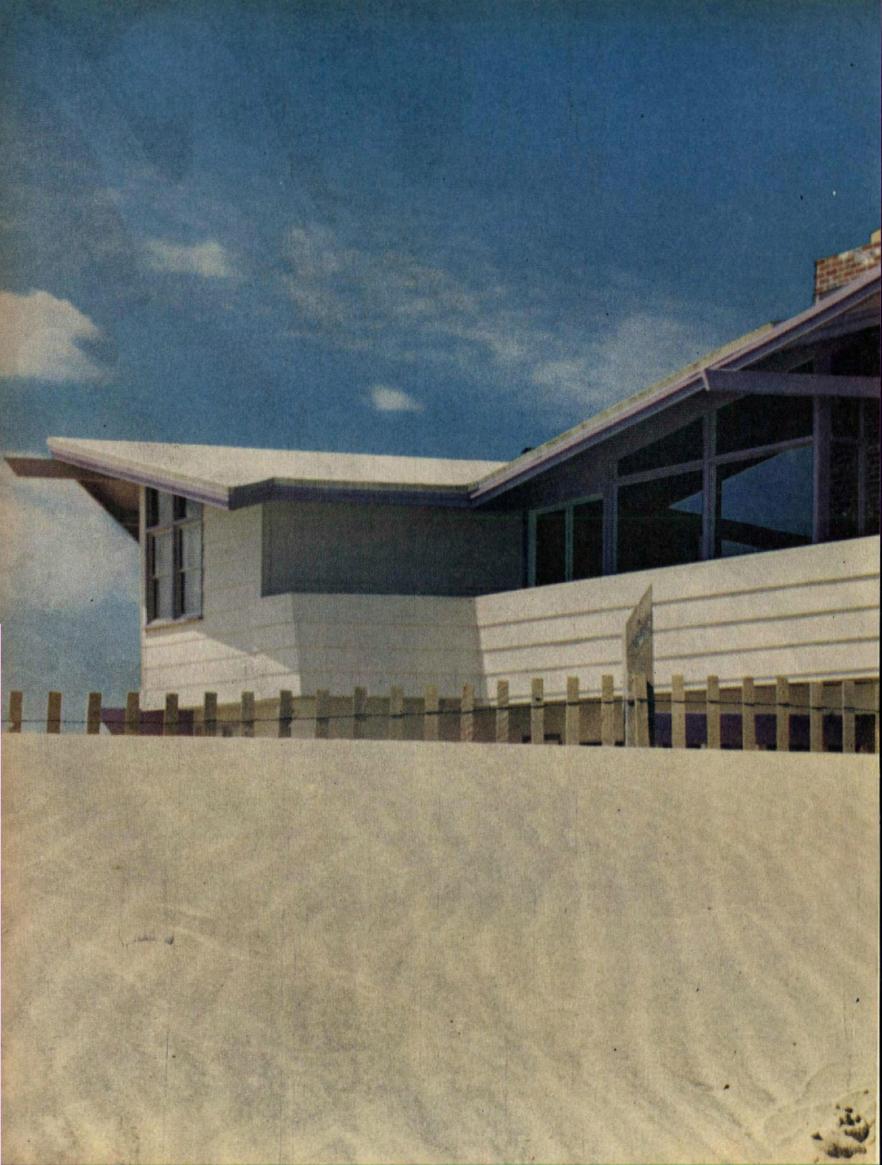




A room with a view enhances a mountain holiday home. Ownerdesigner Fred Lang's spectacular window (above) has double doors leading 'to the deck. Plan shows bonus living area: a balcony loft above the dining area which can hold two double springs and mattresses or four sleeping bags. Lower level (not shown) is a 20x30' unfinished living area.

A-frame with wings: dramatic vacation home near Pikes Peak has a large two-story living area. Built-out deck takes full advantage of the sloping site. Estimated cost is \$15,000.

BLUEPRINT AVAILABLE. SEE PAGE 73.





Demand exceeds supply of vacation houses for rent

(continued)

Today, there is an unprecedented demand for holiday houses for rent. With a little juggling of your vacation, you'll go far in paying for your second home.

One family, for example, owns a cabin on the lake in Pine Crest in the High Sierras of California. Their total investment was \$9000. During the summer season, which lasts from early June until early September, they rent the cabin for \$125 per week except for two weeks when they use it themselves. In the winter they enjoy the cabin for skiing on weekends.

On the East Coast, a New York family has a cottage on Fire Island that cost them \$15,000. They rent it for the second half of the summer season (August 1st through Labor Day) for \$900.

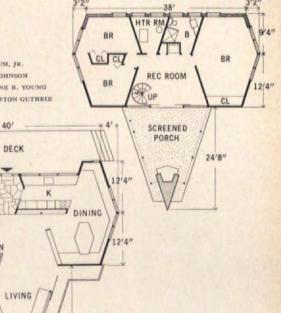
A Western family has a summer home in Pebble Beach, California, which cost them \$32,500 with improvements. They use this for three months in the summer and rent it for the balance of the year at \$350 a month. During the period it is rented, they can charge off against taxes such items as heat, water, electricity, maintenance, and depreciation.

In the Grand Rapids area of Minnesota, summer vacation houses costing from \$8000 to \$10,000 rent for \$200 per month.

Choosing the right spot for your vacation house is of great importance if you're planning to rent it. Not only must the area be (continued on page 72)

OWNER: ALLEN BYNUM, JR. ARCHITECT: ROY S. JOHNSON INFORMATION: JOANNE B. YOUNG PHOTOGRAPHER: CLIFTON GUTHRIE

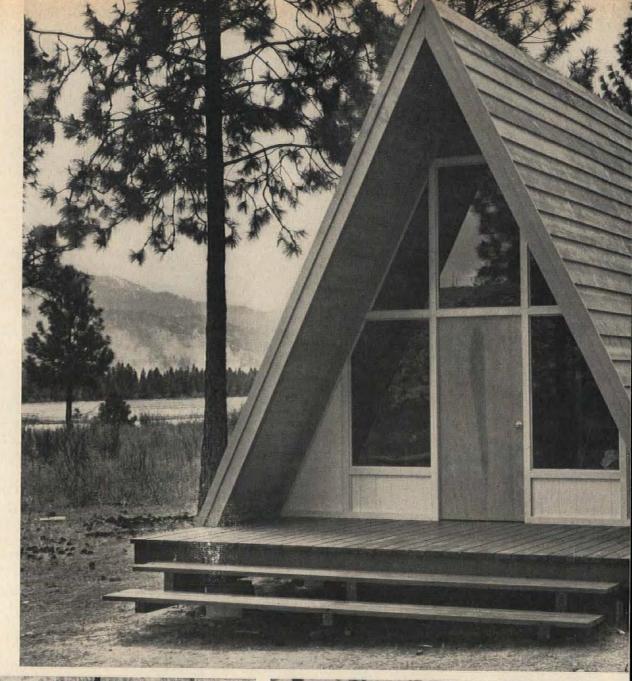
DECI



Boat-shaped vacation house for those who love the sea and sand. Two floors provide ample sleeping and living space for family and weekend guests. It's a good example of some of the fancy-free architecture you find in vacation homes. Not too practical but fun—and it's an eye-catcher for tenants who are looking for the unusual.

The A frame

Almost everyone is intrigued by the A-frame design, so popular in today's vacation homes. On these pages we show you with step-by-step pictures how the baby brother of the house shown on pages 24 and 25 is put together. (You can buy plans for both.) Looks easy? Well it is, and what's more you can do the job with only a hammer, saw, brace and bit, wrench, level, and your wife!

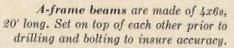


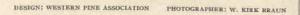


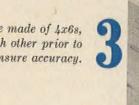


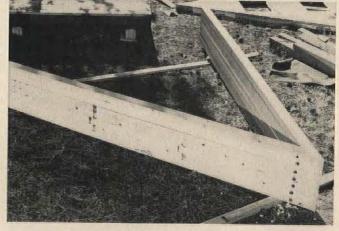
Floor for cabin is made out of 2x6" tongue-and-groove stock. Deck framework is covered with square edge 2x6s, set ¼" apart.

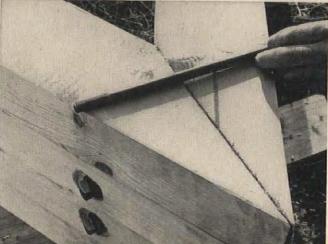
piers on poured concrete footings are all the foundation required for this cabin. Over these are placed 4x8" girders which carry 4x8" floor joists.



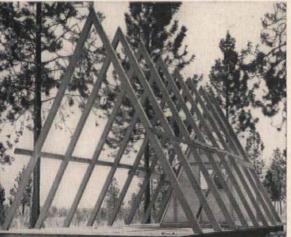








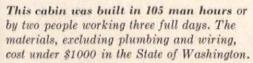






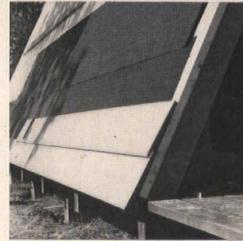
Frames are set in place, braced, and nailed into decking or bolted to the projecting ends of the floor joists.

For sheathing, 2" thick decking is used. Cover with building paper and apply the lap siding, working from bottom to top.

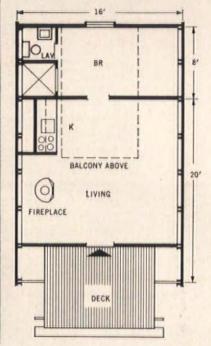


Loft at rear of cabin is set over kitchen, bathroom, and bedroom areas. It can be used for sleeping or storage. Headroom in loft is 6'8" at maximum.





Enclosed area of cabin measures 16x22'. Because of A-frame construction, dimensions can easily be increased or decreased.

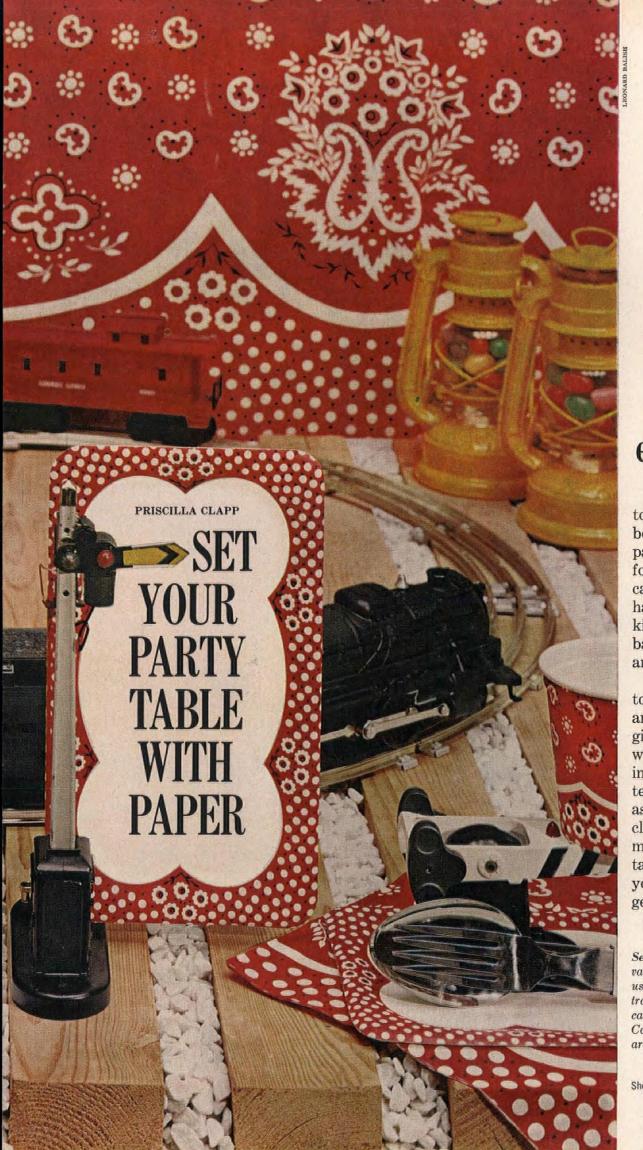




6 Rear of cabin is framed with 3x4" stock and covered with sheathing and cedar siding. Top window is for loft. **T Front of cabin** framing accommodates door and fixed or movable sashes. Siding used is 34" tongue and groove.

BLUEPRINT AVAILABLE. SEE PAGE 73.





Colorful new paperware makes summer entertaining easy

Never before has paper come to the aid of a party in so many beautiful ways. No longer are paper cloths and napkins strictly for your five-year-old. Your local novelty or stationery store has the paper makings for every kind of party—from a bang-up barbecue to a teen-age feast to an intimate candlelight supper.

There are colors and patterns to rival your best-looking linens and china (and isn't it fun to give them a rest?). There are whole co-ordinated settings including fascinating paper centerpieces, favors, invitations as well as plates, cups, napkins, cloths, and mats. Paper can make your next party the most talked-about ever. Best of all, you can eat your cake and forget the wash and dry! (continued)

Set a hobo table for summertime vagabonds. Red bandana table cover is used here as a wall decoration while train platform serves as a table. Freight cars are loaded with colorful candy. Camper's knife, fork, and spoon are in keeping with the theme.

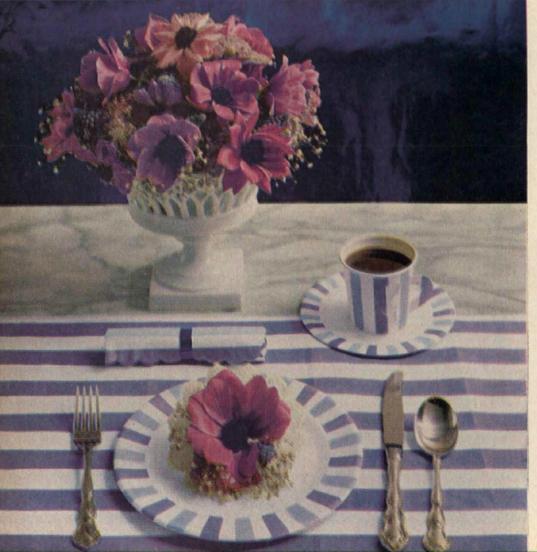
Shopping Information, page 77



Set a South-ofthe-Border party table

■ A gay senorita balancing a colorful bowl of fruit will put everybody in a fiesta mood. And look at all the other paper party helps to match merry maraca favors, bright sombreros (you might write the guests' names on the feet peeking from under), brilliant napkins, plates, and candy cups. You and your family will enjoy putting them together.

Co-ordinated packages of party fixings, like those shown here, do all your party-planning for you. Easy-to-follow instructions on assembling them are included in each pack.



Set a sophisticated table in deep purple

■ A symphony of purple creates a glamorous paper table setting for dinner at eight or supper at midnight. See how little it takes, with matching paper linen, cups, and plates, dramatized by your own handsome sterling silver and a bouquet of flowers chosen for their deep purple shade. Napkin is rolled in band of deep blue metallic paper.

Paper table cover on marble table has been cut for use as a runner. Plates, cups, and napkins have blue and bold purple stripes. (additional ideas on page 64)



10. ROSE ARRANGEMENT

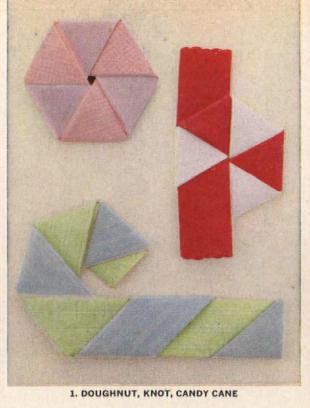


9. SINGLE ROSE



7. PAPOOSE





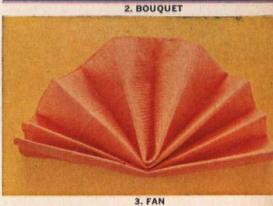
Paper napkins add a festive touch

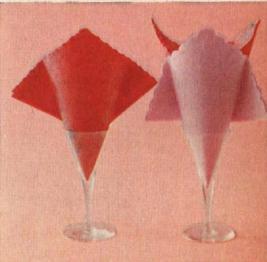
 You mean just ordinary paper napkins? Yes, we do mean paper napkins, but not so ordinary! They're brightly colored, and gay as can be. But the real reason you'll get compliments is the way you've folded, twisted, and maneuvered the little rectangles into flowers, fans, butterflies, papooses in blankets, and delightful owls. They're loads of fun to do, and the table talk about what a genius you are is worth the investment in time. Instructions for making the whole kit and caboodle of paper-napkin pretties on page 64. DESIGNER: PATRICIA VILLEMAINE PHOTOGRAPHER: RUDY MULLER

6. BUTTERFLY











E Sunrise Hwy,

Satisfield State S LEY STREAM--Ideal Loc r & daughter cape: 8 mms-2 bins, smt, many extras. CU 5-6338 aft 5 LEY STREAM, 4 bedrm Cape Cod, re closets sewer, large plot 19 into the stream of the stream of the stream are, 328,000, C - 241 griet 613 LEY STREAM beast 6 rm brick & re cod, 4 born brit ranch, w GE kitchen, garage, 320,990, ILEY STREAM GREEN ACRES r Cod, 4 borms, 14 boths, fin bomt, porch, 526,000, T - --009 .EY STREM 7 rm burgalow with pl, gar, choice neighborhood, conv. 50, FTL PLL, 7 0-43.3. .EY STREAM 525,000 SPLIT

att gar Fchari, A. (-C.3. ANTAGH, \$25,000 SPLIT ns, 2 baths, full cellar, gar, fin mé a laudny, Wall to wall, scrns, ns, Eves de wkends, UU --767 TAGH-7 rm Split 2 full bihs, dbi glass enclosed patto. Extras. cond \$22,500 PT --06.0. HEMP-WANTAGH-MASSAPPQUA RANCHES, 4 BDRM, 21/2 BTH, RM, DBI GAR, SUNDK, PATH, PLOT WALK LI.R.R. HI MTG --17.286.

EMPSTEAD, Beaut Lakeview area odrm ranch, 60x100, full bsmt, ned porch, major appliances, s & s 30, Owner, FC 1-1512.

XAPHANK on 2 scres, 6-room alal, 3-bedrooms, 1½ baths, full oil heat, carpeting, blinds, 0. 7/FILANL, C-2575

WHEN YOU **SELL YOUR** HOUSE Here are the most important tricks of the

GET THE

BEST PRICE

trade to help you get top price · Key facts to know about real estate brokers · The most common

mistakes to avoid

ARTHUR M. WATKINS and HUBBARD H. COBB

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Colonial unfurnished 7 beautif. 3½ baths. Immediate possessio. and references required. M agent. Plil.cc & Piolo., Vil 6

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BREWSTER VIC \$25,00 15 min NY Central RR. 2 fam ranch house. 5 rooms both apts. finished attic. Garage, patto fit picture windows, lake view and leges. Picws.er S-4716.

BREWSTER. 55 ml. N. Y. C. 19 r studio. 2 baths, artesian well. port. brock, bridle path, 115 \$12,500. Pierster 2-234L

BREWSTER STARR BIDGE M on PEACH LAKE, \$21.7. LOW TAXES. BRewster Houses—Dutchess Count

East Fishkill-Hillside L

East Fishkill—Hillside L 4 bdm cape cod, full baseme rage. Pretry setting, beaut if 2/3 ecre with pvt lake right maculate cond. Reasonable 6-7802 weekdays after 6 P. M.; weekend. HILACREST-519,969, Excelle Charming 7 room modernizee 1% tile baths, den, hot % 2 patios, garage-workshop, 4 acre. Choice street. Cc. Agency. Lin vocd 5-7166. HILLSIDE LAKE HOM; 85,000 to \$21,500. Also build lake prigs. Taconic Pkwy to A Rd: left to lake. Write: Lars. Hillside Lake, Vap-enset. Fa CHAPPAQUA school district. bdrms, lake rivileses, elec laundry. central air-cond: 5-5250 mo basic. 71 -9112. Houses-Columbia Cou

Houses-Columbia Cou

Houses-Columpia Ucu FOR SALE New 5 room house on ¹⁴ acr. overlooking Copske Lake: comp winterized, 2 baths, modern kilc part of housing development of C country Club, 5 years free priv including golf and all facilitie country club; children's day camp able Copake Country Club, LO

Not long ago, two similar houses on the same block in fashionable Scarsdale, New York, were put up for sale. Though they were much alike in size and style, one was of far better construction. Nevertheless, the other one sold faster and for \$3000 more.

Its owners, knowing exactly what to do, had scrubbed and cleaned inside and out. The wife practically redecorated the interior. It sparkled with charm and appeal. Despite its inferior construction, a buyer snapped it up for \$38,000. Though better built, the other house looked a mess. Its careless owners did not lift a finger to spruce up inside, remove clutter, or even mow the lawn. It finally sold for \$35,000.

Experts find that putting a house in tiptop condition is one of the most important tricks of the trade to get the top price. You should know how to avoid the biggest mistakes home sellers make every day. You should also be aware of the advantages and pitfalls of listing your house with real estate brokers. Here's *The American Home*'s report, showing you how to get the best price when you sell your house.

DON'T OVERPRICE THE HOUSE

This is probably the biggest mistake people make when they put their houses up for sale. "An overpriced house scares away its best prospects. It goes unsold for months and becomes shopworn," says Marion Halstead Cromin, a top realtor with 25 years of experience in brokerage and managing properties in Mamaroneck, N.Y.

She cites the example of a house worth about \$30,000, according to independent appraisals by different brokers. "List it at \$32,500 to give yourself a cushion for bargaining, we told the owner. But he listed it at \$37,500, figuring he could try for the moon at first. The house went unsold for months. No broker would put effort into selling it. People who could spend about \$30,000 passed it up. The price was too high for them. Those who could afford it found they could get more house for the money elsewhere. The house went unsold so long people got suspicious of it and talk spread that something was wrong with it. The owner finally sold it a year later for \$26,500, the best offer he ever got.'

IMPROVEMENTS VS. DEPRECIATION

Overpricing is human nature. We all tend to overvalue our property. If this happens and your house lingers unsold, take it off the market for a few weeks or more before dropping the price. Then it will have fresh appeal when you offer it again.

"But my house *is* worth extra money," you may claim. After all, look at all the money spent to finish off the basement, widen the driveway, and put in that big flagstone patio. You can pull out a folder showing receipts for a variety of improvements—all these, on top of what you paid for the house a few years before.

You may well be right, but unfortunately you had better discount much of the money spent for such improvements. It's a tough pill to swallow, but buyers will not pay extra for them. The typical buyer says, "Sure, it's a fine recreation room but I can buy the same kind of house down the road without a recreation room for a \$1000 less." (Later he spends the equivalent time and money to finish off the basement there.) That's buyer psychology, experts say. You can't fight it.

Home owners refuse to acknowledge depreciation (at 2 to 2½ per cent a year due to wear and tear). We were spoiled by the wild building inflation following World War II. Things are taking a new turn since houses are no longer in short supply. Buyers are choosier and more price conscious. The old element of depreciation is making more and more of a dent in house values. From now on you have to charge off a loss in value for each year of use you got out of the house.

Certain solid improvements, on the other hand, do add value. They justify a higher price. Obvious examples are a modernized kitchen and bathroom, a new downstairs powder room, or central air conditioning. Such improvements may not raise the price of your house but they harden the base price so that you will not have to take less money to make a sale.

SETTING THE TOP PRICE

Spend a weekend looking around at other houses for sale. What are their price tags? Talk to brokers. They can tell you actual sales prices for recent transactions. Such prices set a trend. If a house nearby was recently sold for a top price, it tends to raise the value of other houses. Then you may well get a higher price than you expected. But if a good house nearby was bought for a bargain-basement figure, it has a depressing effect on values.

Look hard at the new-house price tags. These can make your house look like an exceptional buy, based on square foot per dollar value. Around Chicago, for example, new houses today sell for as much as \$16 to \$18 per square foot of finished floor area, as much as \$18,000 for small houses with about 1000 square feet of interior space. Older houses generally offer greater space for the money. Figure your house size and what the price is per square foot. Then you can point out to prospects how much *more* house for the money you offer compared with what they would get in a new house.

TAKE THE FIRST GOOD OFFER

Another error among sellers is illustrated by the Maryland man who advertised his house at \$27,-500. Two days later he was offered \$26,500 but turned it down. If action occurred that fast, he figured he would do even better if he held off a little while. As often happens, no one else showed interest for months. When he finally sold it a year later, the best price he could get was \$23,000.

This occurs all the time. This is one business where it's smart to take the first good offer you get. When a house first goes on the market, it is new and fresh. All the brokers around immediately put their best prospects on it. Thus, the highest offer is likely to come then. And like ordinary counter merchandise, the longer the house stands unsold, the less its appeal.

THE IMPORTANCE OF GOOD GROOMING

A broken front doorknob can kill a house sale faster than almost anything else! Put your best foot forward when your house is shown to prospects: brokers find first impressions are lasting.

A loose or broken doorknob may be the only defect in an otherwise flawless house but it suggests a hornet's nest of hidden flaws inside the structure. So tidy up the house before you let prospects in. Touch up with paint inside and out. Repair broken glass. And don't forget the basement, a crucial but often overlooked part of the house (by sellers). Basement appearance has a surprisingly large influence on buyers, especially husbands who feel it indicates the care vital equipment has received. Like dirt behind the ears, a messy basement leaves a bad over-all impression.

Give yourself time for clean-ups when selling a house. In addition insist that people phone before they come. You'll have time to put away the kids' toys, straighten the house, and even add flowers (a neat final touch). After all, you're selling an *appeal*.

BROKER, SALESMAN, OR REALTOR

When the time comes to sell his home, the home owner usually turns to a real estate broker for help. A broker is licensed by the state to carry out real estate transactions for pay. The exact definition varies from state to state. A real estate salesman falls into a separate category: a person, also licensed, who works for a broker. The broker himself usually owns the business. To obtain a license, he must show evidence of good character and pass an examination on the state's real estate laws.

Not all brokers and salesmen, however, are realtors. In fact, fewer than 70,000 or less than 15 per cent of the 500,000 licensed brokers and salesmen in the nation have the right to hang the sign, "realtor," outside their offices. A realtor is a licensed broker who is also a member of the National Association of Real Estate Boards (NAREB) and also of your local real estate board.

SHOULD YOU USE A REAL ESTATE BROKER?

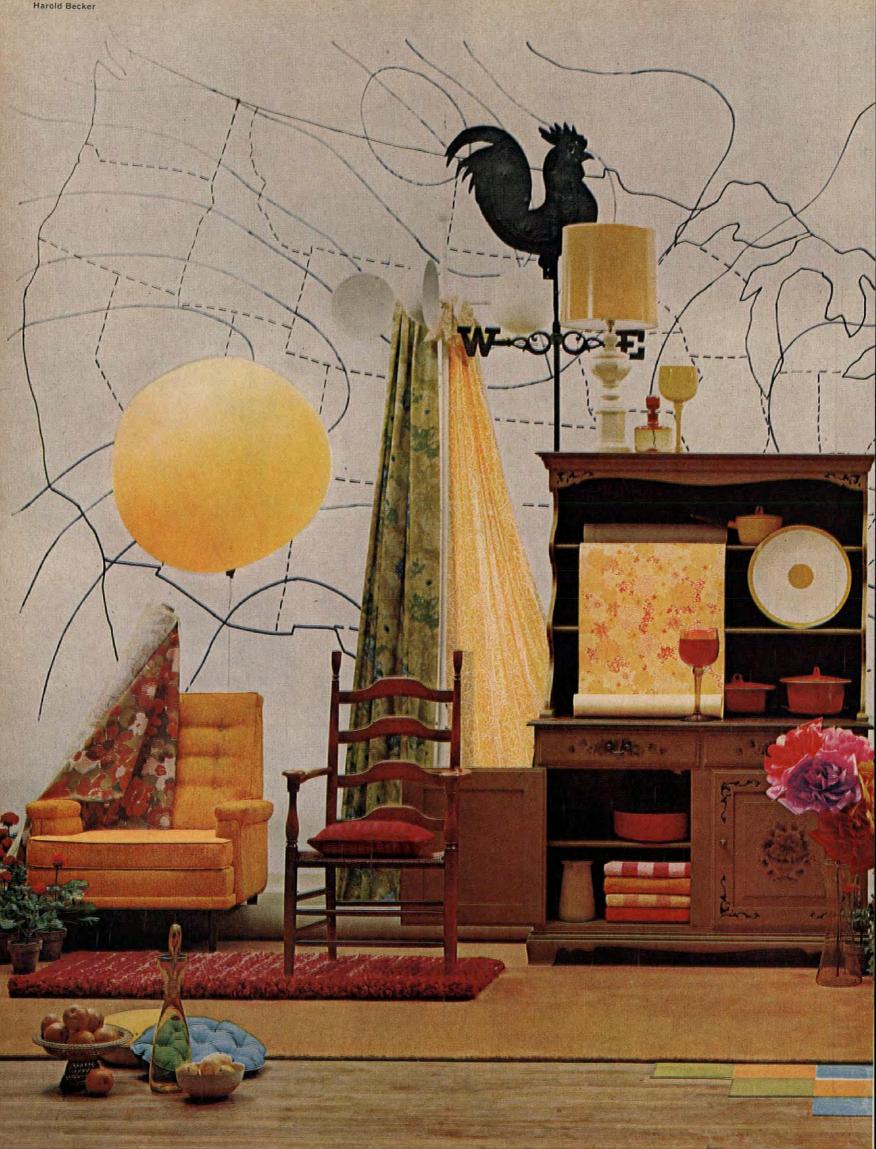
Of the half million licensed real estate brokers in the United States, most are reputable professionals who can give you valuable guidance, often with a willingness to help that goes beyond the usual service. Some brokers, however, are slick high-pressure operators long on sales technique but short on ethics. And then there are those real estate brokers who lack the necessary experience. Many people work part time in the business, and are not well acquainted with the market. Choose your broker as you would your lawyer, by making certain of his qualifications.

By and large, real estate brokers today perform on a far higher ethical plane than 50 years ago when con men sold the Brooklyn Bridge over and over. Not only does every state now require brokers to be licensed, virtually all states toss a written examination at applicants. To be sure, unethical brokers still ply their trades in many states largely as a result of having entered the business before license laws were passed or stiffened in their particular states.

Most brokers handle only resale houses, any house that has had at least one owner. Only a few brokers sell new houses for builders. Resale houses account for roughly two out of three of the more than three million single-family houses sold each year in the United States.

If a broker sells your house, he gets a sales commission, which is paid by (continued on page 76)





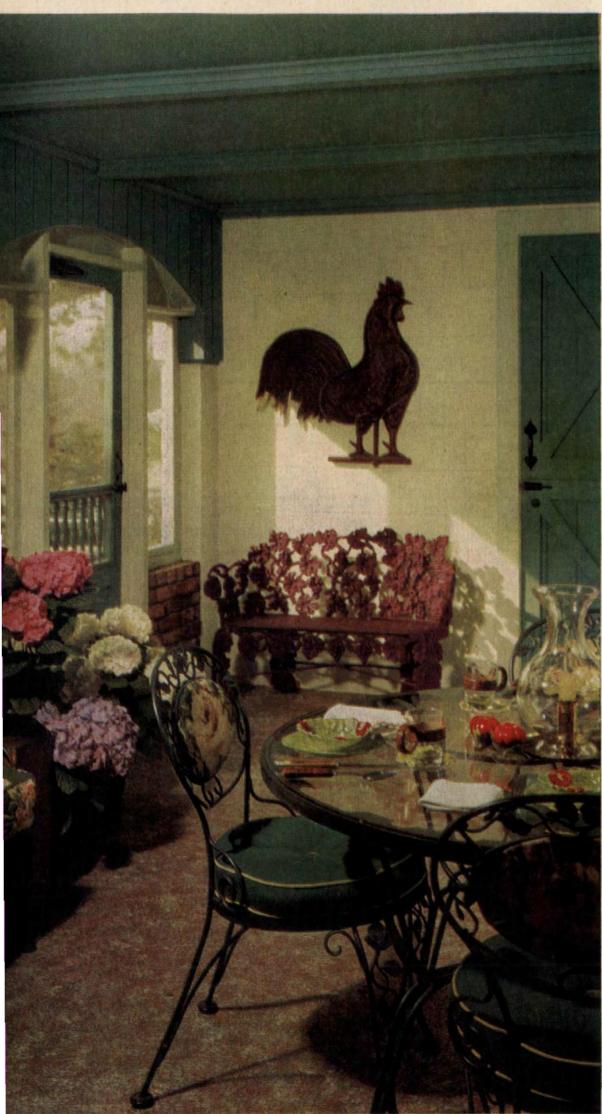
COLOR FORECAST: BRIGHT & SUNNY

Our preview peek at home fashions this season shows a brilliant reflection from a high-flying summer sun. We've never seen so much sunshine for sale everywhere—for everyone. Rather than a single color, there's a whole range of hues from the sunset and sunrise—hot and bright and spiked with sparkling rays of sea and sky, all in the purest shades. There are flashing pinks, dazzling yellows, and rich oranges—lightning-sharp accents of purples, blues, and lime greens.

You'll be seeing more and more of this blazing new palette in stores every day. You might build all your decorating around it-or achieve a new look with a single bold splash. Light up your living room windows with yards of airy sun-filled fabric. Make a handsome provincial hutch the golden focal point of a dining room. Wake up a bedroom with readymade draperies and spread in the boldest stripes ever. Turn down a bed to uncover brightly printed sheets. Watch the coldest bathroom spring alive with clear new tones of tangerine, carnation pink, or lemon yellow towels and shower curtain. Set a dining table abloom with china or linens in a brightly flowered pattern. Even toss pillows come in colors you've never dreamed of-and wait till you see what's cooking in pots and pans and dish towels! (continued on page 74)

It's fair weather for decorating, with colors unlimited. Don't these new colors spark your summertime urge to do a little decorating and give a big lift to some room in your house? Project any one of the beauties here into your own setting, and let it guide you to a sunny new color scheme for any room in the house.

ROBERT W. HOUSEMAN



Wake up your porch and live!

ROBERT W. HOUSEMAN

Summertime is porch time. Remember the old front porch with its tinkling lemonade pitcher, gently creaking swing, and the sweet perfume of wisteria everywhere? Looking forward to long sun-dappled days and scented evenings on your own contemporary porch?

Then now's the time to get busy to make it twice as pretty and comfortable and livable as it was *last* July! • Screens? By all means. A porch without mosquito-free dining and lounging is only working half-time. Aluminum, copper, and plastic screening can be permanently installed and left in place the year round.

• For sun control, use natural or painted roll-up bamboo shades or Venetian-type blinds.

• For carefree floors on enclosed porches, use vinyl tile, rubber, linoleum, asphalt, or one of the patterned floor coverings by the yard. Wood porch floors are usually only single thickness, so put down a plywood or hardboard underlayment before applying the resilient flooring. For open porches, paint the wood floor with porch and deck enamel. Add color, warmth, and comfort with machinewashable throw rugs, hooked or braided rugs, grass matting.

• Bright new slipcovers in brilliant patterns and stripes or gaily colored seat pads are a quick pickup for lackluster furniture. (continued on page 77)

Existing porch in the home of the Albert Eggers of Brielle, New Jersey, got a new lease on life once it was screened in. The Eggers now enjoy it nine months of the year. Mr. Egger did most of the construction work, Mrs. Egger chose the fanciful wrought-iron bench and copper rooster weather vane.

Open terrace was enclosed for protection against stiff Pacific breezes in the home of Dr. and Mrs. Robert Wood of Palisades Park, California. The Woods now find they use this delightful area twice as much. Openings in glass walls provide ventilation.



FREDERICK MC DOWELL

ONE MAN'S GARDEN: PERENNIAL BORDERS FROM SPRING TO FROST!

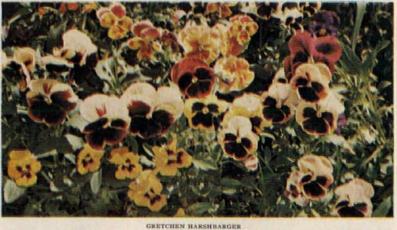
How do you plan a perennial border that will bloom from spring until frost? That's been my problem for years, and I think I've solved it! With four small children, my wife has no time for gardening; I do it all—it's my hobby. Maybe my experience, and a list of the plants I use, can give you some ideas. Certainly



what I've been able to do in Iowa, with a house and garden plot 60x140', could be duplicated in any temperate climate anywhere in the country. Except for the boundless fertility of our soil, there is nothing in favor of Midwest gardening! We have no spring season, the summers are hot and often dry, and winters are severe and wet.

VEGETABLES POPPIES GARAGE LAWN UNIVER LAWN CRAB-BORDER LAWN CRAB-DRIVER CRAB-LAWN CRAB-DRIVER LAWN CRAB-DRIVER LAWN CRAB-DRIVER LAWN CRAB-DRIVER LAWN CRAB-DRIVER DRIVER D

PLOT PLAN My property is 60x140', running north and south. The back garden is divided by a fence into two lawn areas surrounded by perennial borders and individual beds, with a vegetable section at one end of the rear lawn. Other perennial plantings are at the sides of the house and along the driveway. From early spring until late fall the spotlight shifts from one part of the garden to another as different plants bloom. **MAY** Surest early flower is pansy—especially for brand-new gardens where no bulbs were set out last fall. That's because you can buy plants in early spring that are already budded or in bloom. They'll flower until hot weather. I grow mine from seed each year, starting in boxes in July, transplanting to border in autumn.



EARLY JUNE Peony time overlaps that of Oriental poppy and tall bearded iris. Together they furnish the major splash of spring color. Foreground blooms here are Japanese type.



JUNE-JULY Summer brings many kinds and colors of lilies, including this lovely white regal which is one of the easiest to grow. All lilies start from bulbs which you plant in autumn. Companion flowers are lythrum (pink) and daisylike golden marguerite. Both have a long bloom season. Start from plants in spring or fall.



JULY It's daylily time! For a month or more the garden dazzles with masses of flowers in yellow, red, orange, or pink. Variety in foreground is 'Ruby Supreme.' 'Windsor Tan' is behind. Plant roots any time during growing season.

JULY These daisylike flowers bloom long and prolifically. Big one is 'Gloriosa' daisy, easily grown from seed. Behind it is hardy sunflower, heliopsis 'Gold Greenheart,' and in front is golden marguerite.



When planning a mixed perennial border, it is, of course, correct to put tall growers in the rear. Not so well known is another principle that I have found effective: early bloomers like iris, columbine, and coral bells, can be placed at the rear of a wide border. They will be through flowering by the time taller growing perennials in front have grown up. The flowers which have finished blooming will be hidden, while their places are taken by taller flowers which bloom from July through September.

Another principle, which works for me in our hot and dry Midwest, is to grow perennials close together. I

JULY Flame-colored butterfly weed is a prairie wildflower! Plant its dormant taproot in spring, and mark the spot, for it begins growth late! Small red daisylike flowers are helenium 'Moerheim Beauty.'



JULY-AUGUST Summer phlox comes in many colors, from white through pink and lavender to red. Some varieties bloom earlier than others. This one is 'Brigadier.' The flower with it is a beebalm or bergamot (monarda) which comes also in pink, white, and lavender. Plant both perennials either spring or fall.



generally plant them about 12" apart or closer, and fill in with nonspreading annuals like snapdragons, ageratum, and marigolds. As a result, my plants shade and protect one another. The soil is kept cool and porous, and the weeds are also kept down. I need to cultivate the garden only once or twice in the spring. For this kind of garden it is necessary that most plants be staked ... certainly those which are more than 2' high.

In my small yard I've found two types of borders are necessary. There is the mixed border which can provide the main display from early summer (continued on page 80)

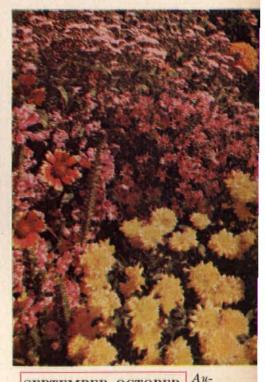


LATE JULY-AUGUST Very different looking are the flat yellow flower-

clusters of achillea 'Gold Plate.' You can cut them and dry them for winter bouquets and they'll hold their color! Also boldly interesting are the huge daisy blooms of purple coneflower. To start either of these summer toughies, set plants either spring or early fall.



AUGUST The enormous, gorgeous flowers of shrublike giant hibiscus will amaze you! They look tropical, but roots are hardy in zero winter climates. Tops die to ground each fall. Plant dormant roots in spring. Phlox variety shown with it is 'Border Queen.'



SEPTEMBER-OCTOBER *Autumn* brings mums, hardy aster, physostegia or false dragonhead (left), hardy ageratum (center), gaillardia rebloom.



Built-in oven and surface cooking top are typical of what you find in new homes today. Over half now include such equipment in the price.

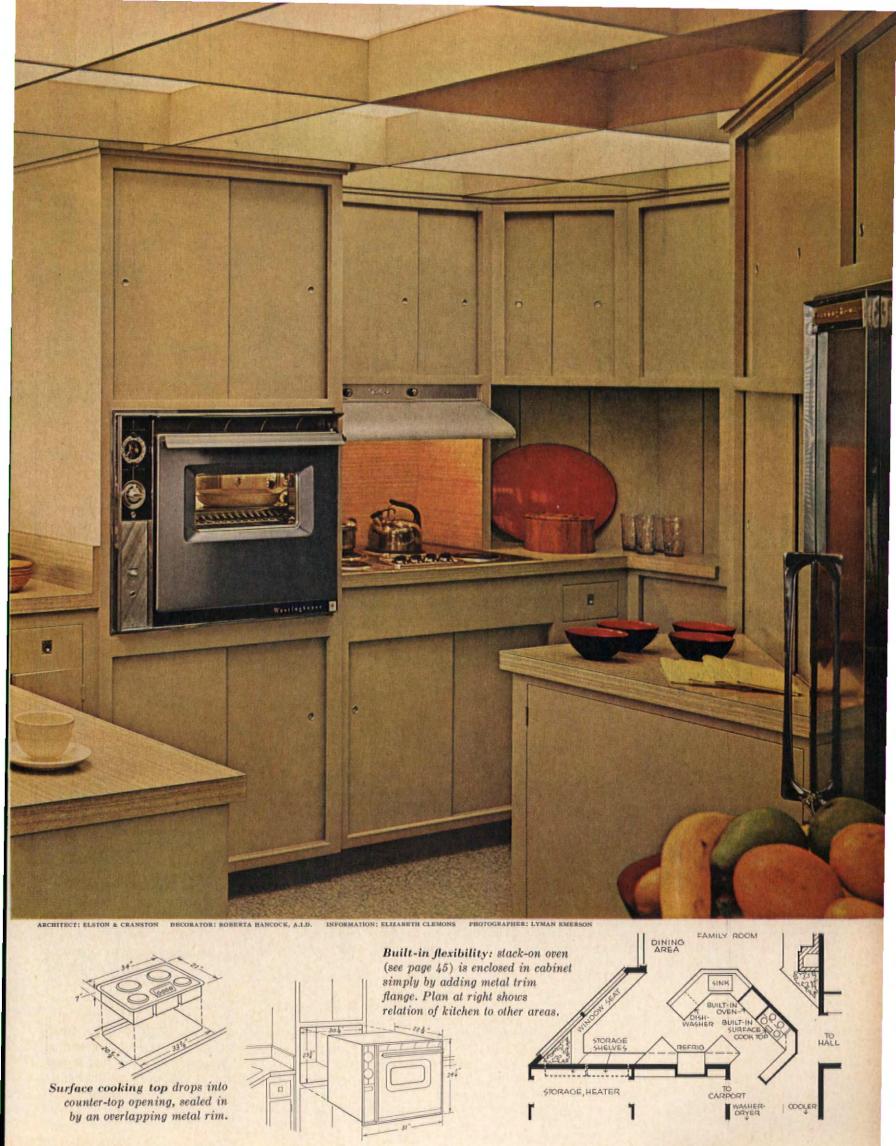
How to add a built-in range

VIRGINIA T. HABEEB

In the wide-open kitchen of the Peter Delfino home near Carmel, California, you see builtin appliances playing a dual role. Range components blend with cabinet lines to achieve a good-looking as well as a completely integrated appearance, essential in a kitchen that's on display at all times.

You can also see how built-ins make good use of space—turning an oddly shaped area into an efficient work center that's fun for cook and company alike. A stack-on oven is recessed in a tall storage cabinet, thus doubling as a space divider to hide the surface cooking top from an adjoining family room. Counters are strategically placed in relation to appliances.

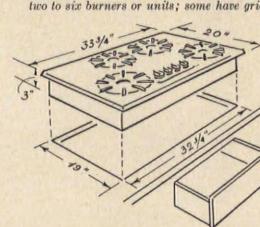
These new angles on convenience may give you some ideas for your own kitchen. More built-in and built-in-look ranges are shown on following pages. If you're considering a new home, or planning to remodel your kitchen to make it *work* like new, here's information that will help you. (continued)





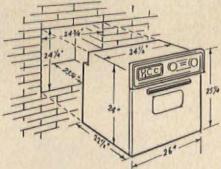


Shallow surface cooking top with controls on deck leaves space for drawer underneath, may be referred to as a "drop-in" top. Made in both gas and electric, these shallow units vary in capacity from two to six burners or units; some have griddles.

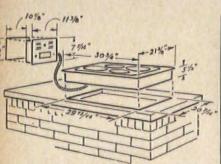


Drawer will fit under any surface cooking top that is not over 3" deep. Like built-in ovens, drop-in tops always extend slightly over edge of counter cutout to form a tight seal. Some lift up for cleaning.

Built-in oven, designed to be recessed in cabinet as shown at left, could also go into wall (see below). Usual installation puts oven bottom at counter level; can vary if you wish. Size of required opening in wall or cabinet is smaller than over-all oven dimensions because of overlapping frame which seals edges. Recess depth must allow for connections at rear. Cabinets come in various heights and widths with openings to accommodate all brands of ovens, or may be custom built. Check oven specifications to determine your installation requirements.







Remote control panel for electric surface cooking top can be mounted wherever you wish—in base cabinet, in wall cut-out (see above), or on counter backsplash as shown at right. Cook top, 5½" deep, simply drops into counter cut-out. New idea for electric built-ins is control panel located on vent hood that also contains an exhaust fan.



Why you should consider a built-in

If you've spent a recent Sunday afternoon on that favorite American pastime, "looking at model homes," you're aware of the popularity of built-in ranges. Perhaps you've become dissatisfied with your own kitchen—feel that it needs a pick-me-up, such as a built-in range.

What can built-ins offer that you won't find in a free-standing range? The main advantage is flexibility—in utilizing space, in decorating, in solving special problems, in planning a kitchen that will suit your own particular tastes and specific needs.

In fact, the only limitations will be the size of your kitchen and, of course, your budget. Even the budget may be only a temporary curb, because you can always add range components as space and funds permit.

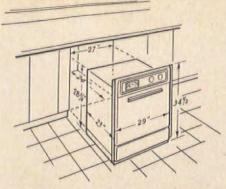
Considering the appearance angle first, think of the new decorating frontiers to be explored. Choose any theme, any color scheme that appeals to you and see how beautifully built-ins blend rather than dominate the scene. And you'll find it easier to care for your dream kitchen because it will have fewer crevices to collect soil and complicate cleaning.

Have you ever had an urge to ignore some of the rules and plan a kitchen strictly according to the way you like to cook? You can do it with built-ins. Some people, for example, like electric surface units but prefer a gas oven and broiler or vice versa. With separate range components, why not use both fuels in the same kitchen? Or you could have any number of cooking areas. You might tuck an oven into an out-of-the-way corner to gain storage space in an area where you need it every day. You could put part of your surface cooking facilities near a dining area and part close to your sink in what is commonly called "decentralized cooking areas." You can have as few as two surface units or burners or as many as you might need, and the same goes for ovens.

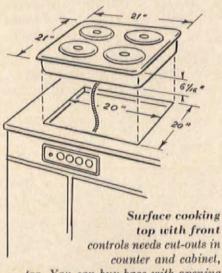
If yours is one of those problem kitchens we hear about so often, don't despair. Look into built-ins. With the variety of sizes available, there's sure to be something right for that odd niche, that short wall, or that impossible corner. More than one big old kitchen has been greatly improved by the addition of an island or peninsula to house a surface cooking top in a more convenient location. Cabinet manufacturers have kept pace so well with the development of built-in appliances, you'll have little trouble finding special units to solve individual kitchen space problems.

HOW DO THEY COMPARE WITH FREE-STANDING RANGES IN FEATURES?

Just as built-in ranges have led to square corners and straight lines in other major appliances to create a "built-in look," free-standing ranges have set the pace for convenience and new cooking features. Among the built-in ovens, surface cooking tops, and complete ranges on the market you'll find automatic rotisseries, automatic timers,



Under-counter oven has front panel same height as standard base cabinets, slips into space 27" wide. Levelers in base adjust height according to thickness of counter, assure snug fit. Front panel trim overlaps cabinets on each side. Oven is designed to allow space for a drop-in surface cooking top in counter above, if you want to combine cooking and baking areas. A regular built-in oven would need some kind of base support for installation below a counter.



too. You can buy base with opening precut to fit or utilize the space now occupied by a drawer in your present cabinet.

deep-well cookers, griddles, thermostatic controls, range meat thermometers. Like free-standing ranges, built-in components increase in price and features from the low end of the line to the top. An important difference is that you can select components from different price lines to work out the combination of features and styling you want. Here again, it's the advantage of flexibility.

DO BUILT-INS SAVE SPACE?

Since dimensions of built-in range components are less standardized than those of free-standing models, there is no simple answer to this question. For example, the smallest surface cooking top with four burners or units and cabinet-front control knobs would take a counter area 21x201/2"-roughly equal to the top of an apartment-size gas range. However, there is depth to consider too. Some tops are so thin, a drawer may be installed underneath. If you want a deep well, vou'll have to allow 10-12". Any built-in oven will fit into a recess 24" deep, but widths run 18-33" (and more for side-by-side twin ovens). Heights run 18-51", including single ovens, double ovens, and those with separate broiler compartments. Complete ranges that drop into a base cabinet recess or fit in snugly between two base cabinets may take a space as little as 24" wide.

Whether or not you save space by using built-ins will depend on the cooking facilities you want, also on the size and shape of your kitchen itself. Because of their compact design, separate range components usually do leave more storage area. In many cases floor space is gained, too (although you may not consider that an advantage in your own kitchen).

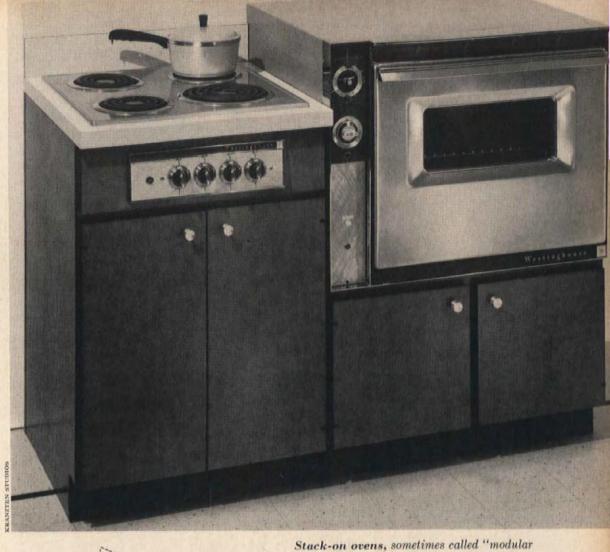
In other words, built-ins let you utilize space more advantageously so that your kitchen can be arranged to suit your particular working habits or requirements.

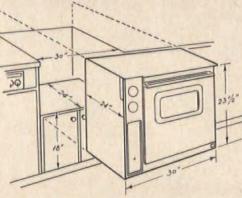
There are situations, however, where built-in range components can rob a kitchen of space where it is most needed. If you are already short on counters, for example, you'd hardly want to sacrifice two feet or more of work surface to accommodate a waist-high oven. In this case, you'd be wiser to use an under-counter oven or maybe an all-in-one range of the stack-on or fit-in type. If you do have space to spare, think about using an oven to fill an awkward corner.

HIDDEN FACTORS TO CONSIDER IN BUYING A BUILT-IN-RANGE

It takes a good deal of thought and planning to decide, first, whether you do want a built-in range, and then which one is right for you. We'd suggest that you study the various types of built-in ranges and components pictured on these pages. It will help you to interpret specifications when you visit your appliance dealer.

Built-in ranges are no longer a simple matter of a "wall oven" and a "top." These days we hear terms such as "stack-on," "dropin," "modular," (continued on page 66)





units," save installation expense. They need no special enclosure as top and sides are finished, and they may be installed flush to the wall. The compact cluster surface cooking top, a popular space saver, has separate control panel below. (See details at left.)

Depending on height of supporting base, this oven may be a "stack-in" (18" base as shown here), "stack-on" (34 ½" base or counter level), or "stack-under" (11" base, counter over top). With a metal flange added, it can even become a built-in as shown on page 43.

Your guide to delicious

■ Of all the meats in the world is there any more succulent than beef? Or more popular with every member of your family? Take your husband. Isn't broiling a thick, juicy steak over slow-burning charcoal his idea of heaven—and a ritual only he can perform? Wouldn't the children go on a hunger strike if it weren't for hamburgers? Is a rib roast your own special favorite?

On these pages, we present a complete guide to beef. We not only tell you how to buy beef but also how to cook it—from the moment you put it "on the fire" till the last tender morsel is scraped from the plate.

The first thing you should know before you step up to the meat counter is how meat is graded. Actually, there are two types of stamps used on meat. The first is the grade name of the U. S. Department of Agriculture. The other is the grade or brand name of the individual packer, or in some cases, the private brands of a retailer or wholesaler.

The government grades beef as prime, choice, good, commercial, and utility. Although this is not required by law, it is a service offered to packers. The packer's own stamp is comparable to the government stamp although terminology may vary slightly among packers.

Prime beef comes from young, well-fed, beef-type cattle. The lean is bright red, firm, fine-textured, and liberally (*Continued on* page 48. More pictures on the next page.)

JUNE M. TOWNE and Foods Staff



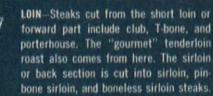




SHOULDER or CHUCK—This section will be marketed as boneless or rolled neck; arm or blade steak; arm, blade, triangle, or boneless chuck pot roast; and shoulder fillet. These flavorful lower priced cuts should be braised or cooked in liquid.



RIBS—From here are cut the tenderest but most expensive of the roasts—the standing rib roast and the rolled roast (boned and rolled rib roast)—and the rib steaks. Roast in slow oven and for best results, always use a meat thermometer.





RUMP—The rolled rump, a boneless roll, and the standing rump, a triangular cut containing some bone, are cut from here. Both of these may be roasted or braised. Back of them is the oxtail. It is usually sold in sections and is cooked in liquid.



Also be roasted. At the lower end is the hind shank for use in soups and broths. FLANK—The less tender flank steak, rolled flank, flank steak fillets, and flank meat, cut from here need to be braised. A flank

ROUND-This yields: round steak (full cut).

top round steak or pot roast, tip roast or

steak, and heel of the round. All can be

braised. The top round and tip roast may

steak for London Broil must be an aged top-

quality steak given quick broiling and cut

in thin slices diagonally across the grain.



PLATE—The rear section or short plate is cut into plate "boiling" beef, rolled plate, and short ribs. The forward part is the brisket and is sold boneless or with the bone in. These are less tender cuts and should be braised or cooked in liquid.



SHANK—From the fore shank come the shank knuckle or upper end, and the shank cross cuts or small pieces cut across shank bone. Braise or cook in liquid. Forward of this, from the head, are the brains, tongue, and sweetbreads. Know as Much as Your Butcher

(continued)

marbled with fat. Choice cuts contain less fat than prime but are high in eating quality. More of this grade beef is offered on the market than any other. Good has a higher ratio of lean to fat and is not so juicy as the higher grades. Commercial and utility cuts are usually from older animals and are less tender.

When you buy meat, remember there's a grade for every use and a cut to fit every purse. To get the most for your money, you should be able to recognize and select both the cut and the quality which are best suited to the recipe you have in mind. (See chart on preceding page.)

And remember, buy from a butcher who handles high quality meat. Take advantage of the low prices resulting from heavy seasonal supplies and keep your eyes open for weekend specials.

HOW MUCH BEEF TO BUY

Here's how to determine how much meat to buy per serving:

Boneless meat. Allow 1/4 pound per serving for boneless round steak, liver, stew meats, ground beef, and rolled roasts.

Meat with average amount of bone. Allow $\frac{1}{3} - \frac{1}{2}$ pound per serving for roasts and steaks.

Meat with large amount of bone. Allow $\frac{2}{3}$ — $\frac{3}{4}$ pound per serving for such cuts as short ribs and brisket.

STEAKS FOR YOUR OUTDOOR GRILL

Steaks, a year-round favorite, should be cut 1-2'' thick. Since they're best when broiled, ask for a top grade of beef.

Sirloin steak. A good buy for the family because it is less expensive than other steaks. The largest comes from the round end of the sirloin section. The steaks get smaller toward the short loin end. A full cut sirloin, $1\frac{1}{2}$ " thick, will weigh between 3 and $4\frac{1}{2}$ pounds and will serve 4 or 5 people.

Rib steak. Sometimes called a club steak, it is cut from the rib section. A 1" thick steak weighing 12—14 ounces is enough for one generous serving.

Boneless loin. Not widely available, this steak has no tenderloin. A steak 1" thick

usually weighs 12-14 ounces, enough for one serving.

Club steak. Triangular in shape, it is cut from the rib end of the short loin. A 1" thick steak usually weighs about $\frac{1}{2} - \frac{3}{4}$ pound. Enough for one or two servings.

T-bone steak. This steak comes from the center section of the short loin, has a T-shaped bone with some tenderloin. For 2 or 3 servings, buy a $1\frac{1}{2}$ " thick steak weighing about $1\frac{1}{2}-2$ pounds.

Porterhouse steak. Larger than a T-bone, it is cut from the loin end of the short loin and has a larger portion of tenderloin. A $1\frac{1}{2}$ " thick steak may weigh about 3 pounds, enough for 3 or 4 servings.

Filet mignon. Boneless, very tender, and expensive, it is cut from the beef tenderloin. A steak 1'' thick, weighing 4-6 ounces, is enough for one person.

THREE DIFFERENT MEALS FROM ONE CUT OF BEEF CHUCK

You can often save money by buying a large piece of meat at a lower price per pound and then dividing it for different meals. For example, an arm cut or roundbone pot roast can be used three ways.



Cut off the boneless piece from the round end for beef stew. Use the center piece for a small, one-meal pot roast. With a sharp knife, split the remaining piece to make two Swiss steaks.

BUYING A RIB ROAST

Rib roasts, although the most expensive cuts of beef, are among the most delicious. The rib section of beef usually has seven ribs which your butcher cuts into the three rib roasts below:

First-rib roast. This is cut from the short loin end of the rib section and is the best and most expensive. The reason: you get more of the "rib eye" of solid tender meat.

Center-rib roast. Cut from the center section, there is less "rib eye."

Sixth-and-seventh-rib roast. This roast is cut from the shoulder end and is the lowest priced. The "rib eye" is smaller and less tender than the other two roasts.

You can buy each of these roasts in any of three styles. The first is a standing 10" rib roast which has ribs 10" long with the backbone and small bones left on. The second is a 7" roast with 3" of the short ribs, plus the back bone and small bones removed. The third is a rolled rib roast. The meat has been cut from a standing rib roast and has been boned, rolled, and tied.

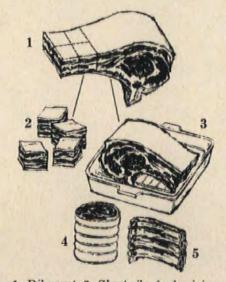
THREE DIFFERENT MEALS FROM ONE RIB ROAST

You can have three different meals from one standing rib roast—without a trace of a leftover. Have the butcher remove the short ribs and cut them into individual servings.

Meal #1. Oven roast the 7" cut or have the butcher make you a rolled roast of beef. Be sure the butcher tells you the weight so you can judge the cooking time.

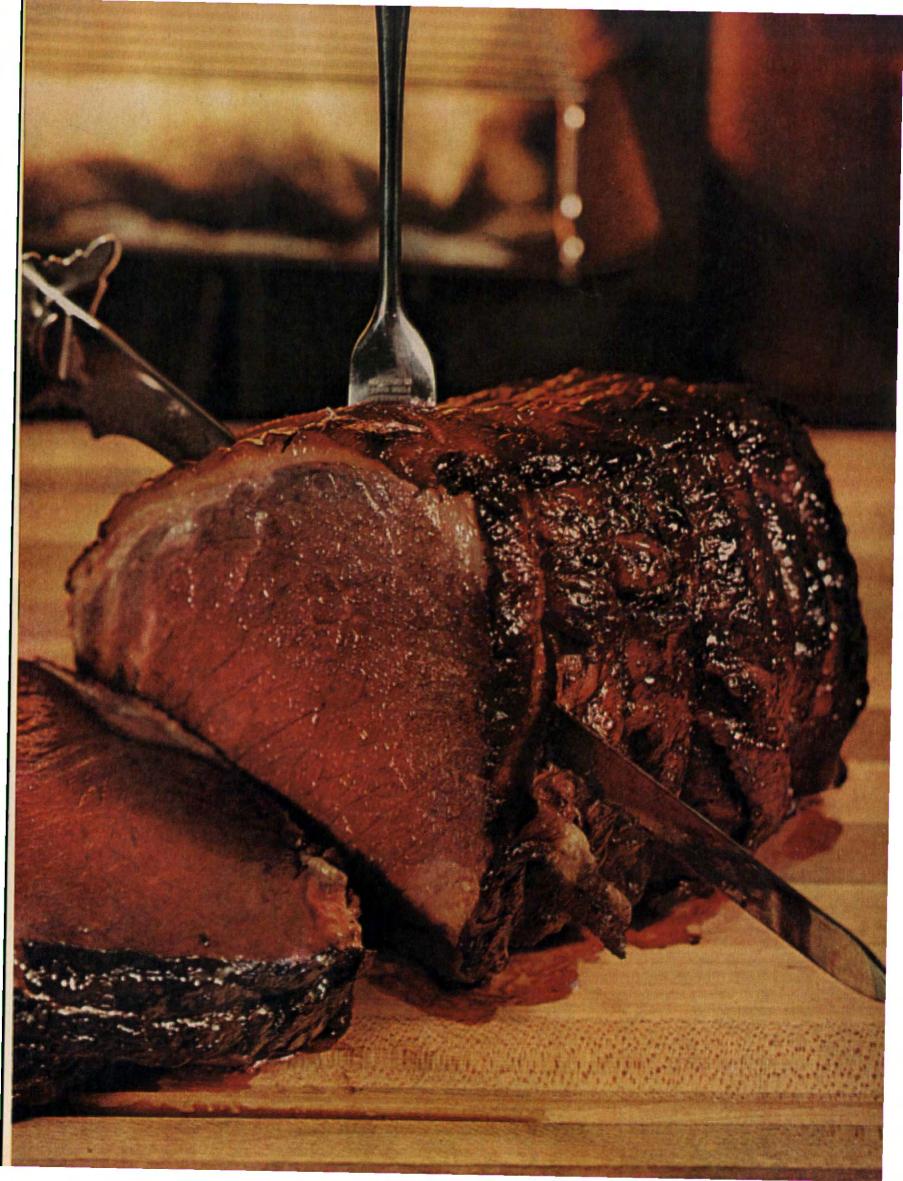
Meal #2. Braise or grill the short ribs or try this special recipe for Pungent Short Ribs: Brown ribs (about $2\frac{1}{2}$ pounds) in 1 tablespoon pure vegetable oil in a heavy skillet; remove to a 2-quart casserole. Add 1 cup chopped onion. Combine 1 can (8 ounces) tomato sauce, $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon garlic powder, $\frac{1}{4}$ teaspoon black pepper, 1 teaspoon prepared mustard, and 2 tablespoons brown sugar. Pour over the ribs; cover casserole. Bake in moderate oven (350° F.) $2-2\frac{1}{2}$ hours, or until tender. Makes 4 servings.

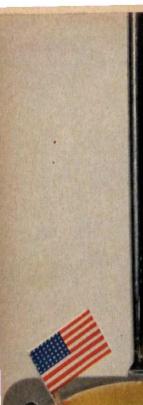
Meal #3. Make a hearty soup from the rib bones—either the cooked ones from the standing roast, or the uncooked ones from the rolled roast. (Tips for Cooking Beef on page 60. Hamburger pictures on the next page.)



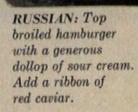
Rib roast, 2. Short ribs for braising,
 Trimmed rib roast, 4. Rolled roast,
 Rib bones for soup.

An elegant oven roast does not necessarily have to be a standing rib. Other cuts such as rolled rump, top round, or tip roast (shown at right) can be tender and juicy. When using these less expensive cuts, you get the best results with a meat tenderizer.





AMERICAN: Melt a slice of American cheese on broiled hamburger. Add dill pickle strips, dash of catchup, parsley.



MEXICAN: Add ¹/₄ cup chopped onion to meat. Broil. Top with tomato slice, mixture of kidney beans, green pepper, onion, and olives.

Take a pound of

HAWAIIAN:

soy sauce and

ground ginger.

coconut.

Shape into patties and broil. Garnish with pineapple chunks and flaked

Season beef with

■ Let's have a United Nations hamburger barbecue! There's nothing more American than a hamburger on a bun hot off the grill and sizzling with juice and flavor. But if hamburger tastes good in plain English, wait till you send it to Berlitz. Give hamburger a Scandinavian flavor with bleu cheese, a French flavor with mushrooms, a Hawaiian flavor with pineapple. Serve hamburger with an Italian accent—or Mexican, Chinese, Irish, or Russian. Why not set up a table of international garnishes and let your guests make up their own globe-trotter specials? FRENCH: Fry patties and baste in natural juice and red wine. Top with mushrooms, parsley, pimiento.

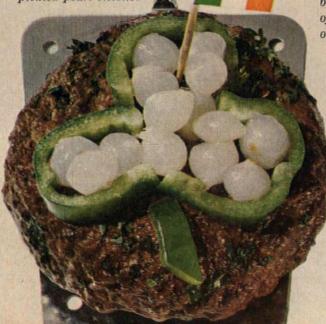
IRISH: To beef, add minced onion, parsley, and grated raw potato. Broil and decorate with green pepper shamrock filled with pickled pearl onions. and oregano into beef. Broil. Top with Mozzarella cheese and pizza sauce.

ITALIAN: Mix onion

SWEDISH:

Place thick slice of onion and wedge of bleu cheese on broiled hamburger. Broil a minute more. Add two pimiento strips.

CHINESE: Add soy sauce and onion to beef. Shape and broil. Top with sweet-sour sauce of green pepper, pineapple, and orange sections.







Try the Delicacy Beef Cuts

Must all your beef dishes be confined to roasts, steaks, stews, or hamburgers? By no means! Consider the virtues of variety cuts—liver, heart, brains, tongue, sweetbreads, kidney, oxtail, tripe!

Many are the gourmets who will tell you these special cuts are the most delicately flavored of all. They're readily available (if you don't see them in display cases, just ask your butcher for them). And because they're mostly all meat, they're an economical buy.

What a treat's in store for you with tripe, for example, slowly simmered and served with a spicy creole sauce. Braised Liver Delmonico does something very special atop a generous portion of scrambled eggs. Taste Tongue With Sweet-Sour Raisin Sauce, Sweetbreads in Cream, or Oxtail Ragout and you'll ask yourself why you never tried them before! And some evening soon when you're feeling very haute cuisine savor our Calves' Brains Sauté. It's a delicacy not to be missed!

LEFT TO RIGHT, CLOCKWISE:

Tongue With Sweet-Sour Raisin Sauce. Beef tongue is simmered slowly and served with a sauce of mustard, brown sugar, vinegar, jelly, and raisins. Sautéed Kidney, Vintner's Style. Kidney is dredged in flour, served in a wine sauce with onions, mushrooms, and pimiento. Sprinkle with parsley. Oxtail Ragout. Oxtails are browned in butter. The thickened gravy, flavored with bay leaf, celery, and onion, is poured over meat on serving platter. Calves' Brains Sauté. Cooked brains are dipped in beaten egg, rolled in cracker crumbs, and deep fried until a luscious golden brown.

Braised Liver Delmonico Thin slices of liver are coated with seasoned flour and quickly browned. Serve atop scrambled eggs with bacon and tomatoes.

Sweetbreads in Cream. A cream sauce with sliced mushrooms is poured over sautéed sweetbreads and served with toast points and chopped truffles.

Tripe Creole. Tripe is simmered slowly until tender, then added to a sauce that boasts of tomatoes, onion, and green pepper. Serve on steaming rice.

> RECIPES ON PAGES 54 AND 57 Shopping Information, page 77

AMERICAN HOME RECIPES **Delicacy Beef Cuts**

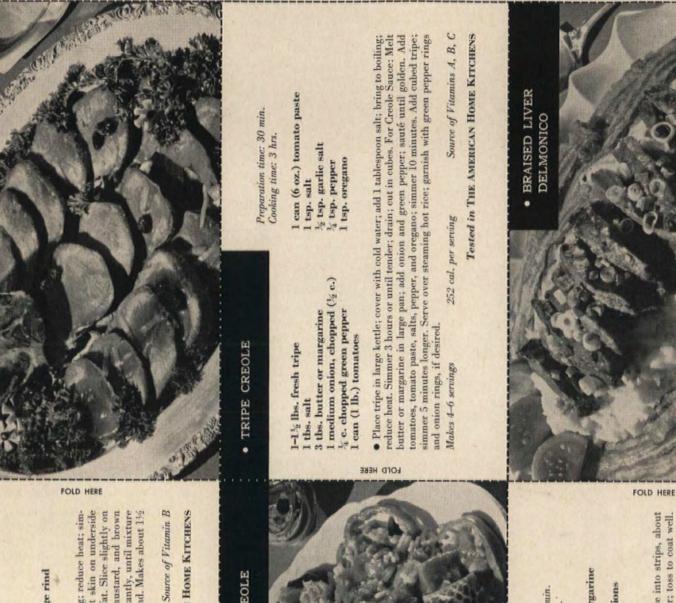
(pictured in color on pages 52 and 53)

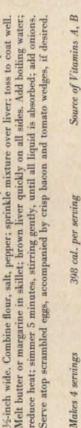
TONGUE WITH SWEET-

SOUR RAISIN SAUCE



IF CATCHUP OR CHILI SAUCE bottle is almost empty, rinse it with a little warm water and add to sauce or soups.





398 cal. per serving Makes 4 servings

Tested in THE AMERICAN HOME KITCHENS



BRAISED LIVER DELMONICO

1 lb. beef liver

tsp. pepper tsp. salt c. flour

Preparation time: 20 min. Cooking time: 25 min. 3 tbs. butter or margarine ¹/₂ c. boiling water ¹/₂ c. sliced green onions • Cut liver into thin slices; remove veins and any fat; cut each slice into strips, about

MORE RECIPES ON PAGE 5

sugar; stir in vinegur and water; add currant jelly. Cook, stirring constantly, until mixture thickens and is bubbly; add raisins. Just before serving add orange rind. Makes about 132 mer 3 to 3½ hours or until tender. Remove tongue from water; slit skin on underside with sharp knife; pull off carefully. Remove small bones and excess fat. Slice slightly on the diagonal, to give longer slices. For sauce: Blend cornstarch, mustard, and brown Place tongue in large kettle; cover with cold water; bring to boiling; reduce heat; simths. vinegar

.

2 ths. slivered orange rind

c. brown sugar, firmly packed

tsp. dry mustard

ths. cornstarch

smoked beef tongue (3-4 lbs.)

c. currant jelly c. raisins 34 c. water

Preparation time: 20 min. Cooking time: 3-3½ hrs.

378 cal. per serving

Makes 10-12 servings

cups.

Tested in THE AMERICAN HOME KITCHENS

TONGUE WITH SWEET-SOUR RAISIN SAUCE

New! 2 SOUPER BARBECUE

SAUCES You make 'em with Campbell's Soups . . . brush them generously on your favorite meats while they cook. M'm! M'm! Good! Wonderful flavor!

New! For burgers, steaks and franks TOMATO COOKOUT SAUCE

In saucepan, combine 1 can Campbell's Tomato Soup, ¼ cup each sweet pickle relish and chopped onion, 1 tbsp. each brown sugar, vinegar and Worcestershire. Cover; simmer gently about 15 min. Stir now and then. Now you're ready to barbecue!

TO BARBECUE: Place 8 large hamburgers, 2 lb. frankfurters (slit), or 6 servings of steak on grill about 6" above glowing coals. Cook, basting with sauce and turning now and then. A tasty treat for any outdoor get-together (or indoor barbecue)!



New! For chicken and spareribs MUSHROOM COOKOUT SAUCE

in man

In saucepan, mix 1 can each Campbell's Onion and Cream of Mushroom Soups, ½ cup ketchup, ¼ cup each salad oil and vinegar, 2 cloves garlic (minced), 2 tbsp. brown sugar, 1 tbsp. Worcestershire, ½ tsp. Tabasco. Cover; simmer 15 min.; stir now and then. TO BARBECUE: Brush 4 broilers, split, with salad oil; place (skin side up) about 6" above glowing coals. Cook 15 min. each side. Brush with sauce; cook 30 min. more; baste and turn every 5 min. Use 6 lb. spareribs (simmered 1 hr.); cook on grill 30 min.



Look for other easy recipes on the back of every can.

Good things begin to happen when you cook with Campbell's Soup

Now... look what you can serve on Fonda plastic-coated paper plates

Won't soak through-won't buckle-no paper taste-and no dishwashing!



Fonda's "Willow", the paper plate pattern for every occasion. No paper taste to mar even delicate flavors such as Hawaiian gelatine. Recipe?

Stir pineapple cubes and shredded cocoanut into lime gelatin after cooling, before setting.



Fonda's "Glo-White" is for the purist, the lover of bone-white china. The most beautiful of white paper plates, it's also strongest. Try serving a man-sized portion of ribs-and-beans, and see. Stuff spareribs with canned baked beans. Brush with honey and vinegar. Bake.



Fonda's "Harlequin", in sophisticated pastels, is perfect for your adult parties. Won't buckle or bend, won't absorb, has no paper taste. Party dessert idea: Fill half a well-cleaned cantaloupe with scoops of vanilla or pineapple ice cream.





Fonda's "Dennis the Menace" plates, a star attraction for kid parties. Menu idea: Cheezy Dogs. Slit franks, insert strip of cheese, fasten with toothpick, broil. Serve with potato salad. Fonda plates won't absorb the salad oil.



Fonda's "Ranch Chek" Bowls (and plates) are as versatile as china, and no dishwashing. Use Fonda bowls to serve soups, cereals, salads, and stews. Nothing soaks through. Try this soup and see: Add a pinch of rosemary to can of split pea soup. Serve sizzling.



Fonda's "Notty Pine" is in for all cook-outs. It won't buckle or bend. Not even under a hefty serving of this barbecued chicken : Season broil-



ers with barbecue salt. Baste with butter and bottled barbecue sauce during broiling period.

BRAND-NEW! Fonda's "Classic". the Wedgwood blue and white plate with the traditional look. See it now at supermarkets and food stores.





IN CREAM SWEETBREADS

tbs. vinegar or lemon juice ths. butter or margarine lb. fresh mushrooms pairs sweetbreads tsp. salt

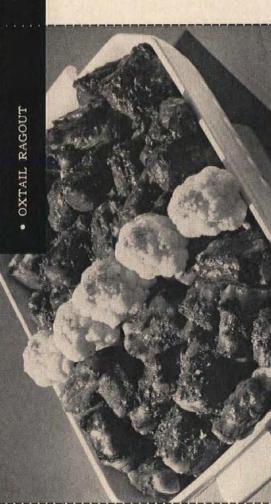
⁵reparation time: 55 min Cooking time: 15 min. tsp. salt

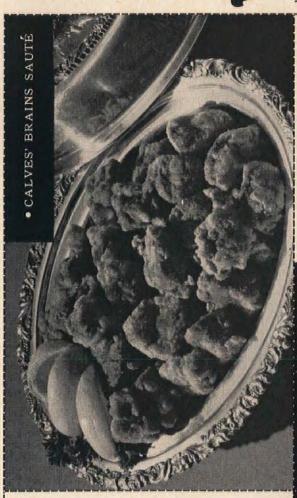
c. heavy cream tsp. pepper ths. flour

c. sherry

add 1 teaspoon salt, and vinegar or lemon juice. Parboil 15 minutes; drain; cover with blend in flour; stir in cream. Bring to boiling; pour over sweetbreads; simmer 2 to 3 minutes; add wine; heat through. Serve with toast points and chopped truffles and parsley, il cover with water cold water; chill. Hold under cold running water and slip thin membrane off with fingers clean cloth cubes; sauté in skillet in 2 tablespoons butter or margarine until brown on all sides 2 tablespoons butter or margarine; add salt and pepper tissue with paring knife. Cut sweetbreads caps with minutes; drain. Put in saucepan; Remove stems from mushrooms (save for another time); wipe cut out dark veins and thick connective Soak sweetbreads in cold water 30 slice. Sauté in second skillet in Sired. Source of Vitamins A, B, C 400 cal. per serving Makes 4-6 servings

Tested in THE AMERICAN HOME KITCHENS





AMERICAN HOME RECIPES

Delicacy Beef Cuts

(pictured in color on pages 52 and 53)

VINTNER'S STYLE SAUTÉED KIDNE

Souking time: 2 hrs.

medium onion, chopped (½ c.) ths. butter or margarine Ib. mushrooms, sliced bouillon cube tbs. vinegar beef kidne qt. water c. flour

tsp. Worcestershire sauce c. red cooking wine ths. chopped parsley Preparation time: 20 min. ths. diced pimiento 11/2 c. boiling water Cooking time: 30 min. tsp. pepper 2 tsp. salt

• Soak kidney in vinegar and water about 2 hours. Rinse; with a sharp knife, remove fat and tubes; slice kidney thinly. Coat thoroughly with flour. Melt butter or margarine in skillet or chafing dish; sauté onion and mushrooms; remove and reserve. Add kidney to Worcestershire, pimiento, onion, mushrooms, and Sprinkle with parsley just before remaining fat in skillet; brown quickly on both sides. Add bouillon cube to boiling water; ine. Cover skillet; reduce heat; simmer 10 minutes. salt, pepper, pour over kidney. Add serving.

C **Tested in THE AMERICAN HOME KITCHENS** В, Source of Vitamins A, per serving 343 cal. Makes 4

To pep up baked beans, stick a few whole cloves into

in the bean pot before baking. It's particularly good if you are heating

canned beans this way.

a peeled onion and bury it

OF COOKING TERMS

BAKE: To cook in dry heat in an oven. Called roasting when the food is meat.

BARBECUE: To cook meat or poultry on grill, spit, or over coals, usually basting with highly seasoned sauce.

BASTE: To spoon liquid over food as it cooks, to add flavor and moisture.

BEAT: To make mixture smooth or to incorporate air by using brisk regular motion that lifts mixture over and over.

BLANCH: To preheat in boiling water or steam.

BLEND: To mix two or more ingredients thoroughly.

BOIL: To cook in liquid in which bubbles continually rise and break on surface.

BREAD: To coat with bread crumbs; or to coat with crumbs, then with diluted beaten egg or milk and again with crumbs.

BROIL: To cook under heat of broiler, or over open fire or on grill. CANDY: To cook in sugar or syrup. CARAMELIZE: To melt sugar slowly to a golden-brown syrup.

CHILL: To place in refrigerator or other cold place until thoroughly cold.

CHOP: To cut into pieces with knife or chopper.

COAT: To sprinkle or roll in flour until surface is covered.

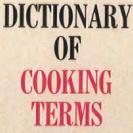
COOL: To allow to stand at room temperature until no longer warm to the touch.

CREAM: To work one or more foods with spoon or beater until soft and creamy. Applies to fat and sugar in place of blend.

CUBE: To cut into cubes about 1/2-inch in size.

CUT IN: To combine fat and dry ingredients with 2 knives or pastry blender.

DICE: To cut into very small cubes about 1/4-inch in size. DISSOLVE: To mix dry substance with liquid until it is in solution. (continued on next page)







KIDNEY STYLE

VINTNER'S SAUTÉED

Preparation time: 10 min

RAGOUT

OXTAIL

ths. butter or margarine lbs. disjointed oxtails

tsp. salt



Pour orange juice over hulled and sliced fresh strawberries and chill. Then top with lemon sherbet and serve as a refreshing summer dessert.

DREDGE: To sprinkle or coat with flour, or other fine substance.

FOLD: To combine ingredients by cutting spoon or spatula down through, across, and up and over. Repeat until mixing is complete. FLAKE: To break into small pieces with fork.

GREASE: To rub lightly with butter, margarine, shortening, or oil.

KNEAD: To fold dough over on itself, then push away with heels of hands. Repeat, turning dough $\frac{1}{4}$ way around each time.

MARINATE: To let food stand in an oil-acid mixture such as French dressing.

MINCE: To cut or chop into very fine pieces.

PARBOIL: To boil until partially cooked.

PARE: To cut off outside covering with knife or parer, as apples or potatoes.

PEEL: To pull off outside covering, as bananas or oranges.

POACH: To cook in simmering (not boiling) liquid.

PIT: To remove pit or seed, as from prunes or cherries.

PURÉE: To press through fine sieve or food mill.

RENDER: To free fat from connective tissue, by melting at low heat.

SAUTE: To cook in a small amount of hot fat or oil.

SCALD: To heat to temperature just below the boiling point.

SCORE: To make shallow slits or gashes with knife.

SEAR: To brown surface quickly over high heat.

SIFT: To put through sifter or fine sieve.

SIMMER: To cook in liquid just below the boiling point.

SKEWER: To keep in shape with metal or wooden skewers.

SLIVER: To cut or shred into long, thin pieces.

STEAM: To cook in steam with or without pressure.

STEEP: To let food stand in hot liquid to extract flavor or color. STIR: To mix with circular motion until ingredients are blended. WHIP: To beat rapidly with electric mixer, rotary beater, or wire whip to incorporate air and increase volume.

Preparation time: 45 min Cooking time: 4-5 min. SAUTÉ BRAINS CALVES' CREAM thicken gravy with cornstarch that has been mixed to a smooth paste Remove meat from oxtails; brown in butter or margarine on all sides in heavy pan. Add salt hours, or until mea meat on serving platter Source of Vitamins A, B, NI SWEETBREADS minutes longer. leaf, celery, onion, and water; cover; simmer 2 Add red wine; simmer 5 to 10 minutes longer. Cooking time: 2¼ hrs. tbs. cornstarch over c. red wine small onior stalk celer 1/2 c. water

Makes 4 servings

Tested in THE AMERICAN HOME KITCHENS

ith a little water.

readily fat; iquid; skim off bone aves

yad

Wash and dry epper, allspice, Return

gravy pour 620 cal. per serving meat to gravy, or

2 c. packaged cracker crumbs tsp. salt

lb. calf or beef brains tbs. vinegar tsp. salt

in in cold water 30 minutes. Drop into boiling water; add vinegar simmer 15 minutes. Drain; cover with cold water; chill. Remove beaten egg; roll paring knife; cut brain in cubes. Dip in Soak brain

aring knife; cut brain in cubes. Dip in beaten egg; roll in combined cracker and pepper. Fry in deep fat (400°F.) 4 to 5 minutes, or until crisp and brown. membran and 1 with tip of p crumbs, salt, poon salt;

Source of Vitamins A,

255 cal. per serving

Makes 4

Tested in THE AMERICAN HOME KITCHENS

Taste PALL MALL so G

You can light either end!

OC SIGNO VIN

CIGARETTES

MOUS

WHEREVER PARTICULAR PEOPLE CONGREGATE

Good-looking, Good-tasting, Good-smoking Pall Mall!

Why does Pall Mall taste so good, good, good? Because Pall Mall's famous length of fine, good-tasting tobacco travels and gentles the smoke naturally-makes it mild -but does not filter out that satisfying

flavor. That's why Pall Mall tastes so good! good! good! Never too strong. Never too weak. Always just right!

Outstanding ... and they are Mild!

Enjoy satisfying flavor...so friendly to your taste!

OA. T. Co. Product of The American Tobacco Company - Tobacco is our middle name"





3 Over, under, around

and through Pall Mall's

fine, good-tasting tobaccos - and makes it mild!

ACCO TASTES SMOKE THROUGH

You get Pall Mall's famous length of the finest tobaccos money can buy.

Pall Mall's famous 2 length travels and gentles the smoke naturally. Travels it . . .

That's my relish t⁰0!

Tips for Cooking Beef (continued from page 48)

OVEN ROASTS

1. Place meat, fat side up, in shallow roasting pan. Use rack under boneless cuts. Season with salt and pepper, if desired. Insert meat thermometer into thickest part of muscle, being careful bulb does not touch bone or rest in fat.

2. Do not add water. Do not cover. Place roast in 300°F. oven and roast to desired degree of doneness as registered on thermometer. Refer to timetable for approximate cooking time. Fat melts and bastes roast as it cooks.

3. Take roast from oven and let stand on heated platter about 15– 20 minutes. This allows the meat to firm up, makes carving easier, and helps retain the juices.

HOW TO BROIL

It's impossible to tell the exact time to broil a steak for it depends on a variety of things: the thickness, your preference for rare, medium, or well done, and the fact that the many different makes and models of ranges in use will vary. Here are some tips and a chart to use as a guide.

Broiling in a Range:

1. Set regulator at 550°F. or "broil."

2. Put meat on broiler rack and place under broiling unit so that top surface of meat is about 2 inches from heat (greater distance for very thick steaks).

3. Broil with oven door closed if using a gas range; leave door slightly open if an electric range (or follow manufacturer's directions).

4. Broil until meat is well browned; season with salt and pepper.

5. Turn and brown second side. Only one turning is needed.

6. Serve immediately on hot platter.

Broiling Over Charcoal Fire:

1. Build a big enough fire to have a good bed of coals. Give it plenty of time for all flames to die down to a glowing bed of embers before starting to cook the meat.

2. Trim excess fat from meat. Have grill far enough from coals so that when the fat from meat drips and flares up, the flames do not char the meat.

Cut	Meat Thermometer Reading	Time (Min. per Ib.)	
Standing ribs	140°F. (rare)	18-20	
Standing ribs	160°F. (medium)	22-25	
Standing ribs	170°F. (well)	27-30	
Rolled ribs	Same as above	Add 10-15 min.	
Blade, 3rd to 5th rib (high quality only)	150-170°F.	25-30	
Rump, top round, tip roast	150-170°F.	25-30	
Tenderloin	140-170°F.	20-25	
Beef loaf	160-170°F.	25-30	

TIMETABLE FOR BROILING BEE

Cut	Pounds	Total Time (Min.) Rare Medium		
Chuck steak 1"	11/2-21/2	24	30	
1 1/2"	2-4	40	45	
Rib steak 1"	1-11/2	15	20	
11/2"	11/2-2	25	30	
2″	2-21/2	35	45	
Club steak 1"	1-11/2	15	20	
11/2"	11/2-2	25	30	
2″	2-21/2	35	45	
Sirloin steak 1"	11/2-3	20	25	
11/2"	21/4-4	30	35	
2″	3-5	40	45	
Porterhouse steak 1"	11/4-2	20	25	
11/2"	2-3	30	35	
2″	21/2-31/2	40	45	
Ground beef patties 1" thick, 3" diameter	4 ounces	15	25	

On with the relish! Crosse & Blackwell Barbecue Relish . . . that very rare flavor combination . . . sweet, spicy, and slightly hot . . . exactly right for meats done on the open fire. You'll relish this fine example of Better Foods for Your Money.

CROSSE & BLACKWELL

barbecue

Tips to Remember in Broiling:

To keep steaks from curling while broiling, slash through outside fat covering at one-inch intervals.

Steaks may be broiled in the frozen state, or partially or completely thawed.

HOW TO PAN-BROIL

1. Preheat a heavy skillet or griddle. Do not add fat. (If you are afraid the meat will stick, rub the pan with a piece of suet or grease it with other fat.)

2. When pan is very hot, put in meat and brown quickly on both sides. Do not cover pan.

3. Reduce heat and cook slowly until done. If fat collects in pan, pour it off. Season meat before serving.

HOW TO PAN-FRY

Pan-frying is similar to pan-broiling except that a small amount of fat is added to the pan. This method is used for breaded or floured meats, for small frozen cuts and for meats that are very low in fat, such as liver or cubed steaks.

HOW TO MAKE A STEW

1. Have beef cut into uniform pieces, 1 to 2 inches square. Season with salt and pepper. (Flour meat if you want a deep brown color.)

2. Brown on all sides in hot fat. Many people brown sliced or chopped onions along with the meat.

3. Barely cover meat with hot water, stock, or other liquid. (To make a quick meat stock, dissolve a bouillon cube or one teaspoon of beef extract in a cup of hot water or liquid from cooked vegetables.)

4. Cover kettle closely, cook slowly until meat is tender. *Simmer*, *do not boil*. Add extra liquid if necessary.

5. Add vegetables just long enough before meat is tender to be done but not overcooked.

6. Thicken gravy with a smooth flour-and-water paste, if desired, using a few tablespoons of flour and enough water to moisten.

HOW TO BRAISE

Braising is a method of moist-heat cooking in which the meat is browned in a little hot fat, then cooked slowly in a covered utensil, usually with a small amount of added liquid. (Examples: potroast, Swiss steak.)

1. Season meat with salt and pepper. (Sprinkle with flour for a richer brown.)

2. Brown meat slowly on all sides in a little hot fat.

3. Add small amount of liquid. As liquid cooks away, more may be added.

4. Cover tightly. Cook over low heat at simmering temperature on top of range or in slow oven (325°F.) until meat is tender. Vegetables may be added 30 to 45 minutes before meat is done. Continue cooking until meat and vegetables are tender.

COOKING MEATS IN WATER

This is a method often used for cooking cuts such as corned beef, fresh brisket, and smoked tongue.

1. Cover the meat with hot water.

2. Season with salt and pepper unless cooking cured or smoked meats. Add a peeled onion and herbs or spices, if desired.

3. Cover and cook over low heat at simmering temperature (just below the boiling point) until done (40-45 minutes per pound for fresh or corned beef, 50 minutes per pound for tongue.)

4. If vegetables are to be cooked with the meat, add them 30-45 minutes before meat is done.

PRESSURE COOKING OF MEATS

Cuts of meats that require braising or simmering in water also may be cooked in the pressure cooker at a considerable saving of time $(\frac{1}{3}-\frac{1}{2})$ the usual time).

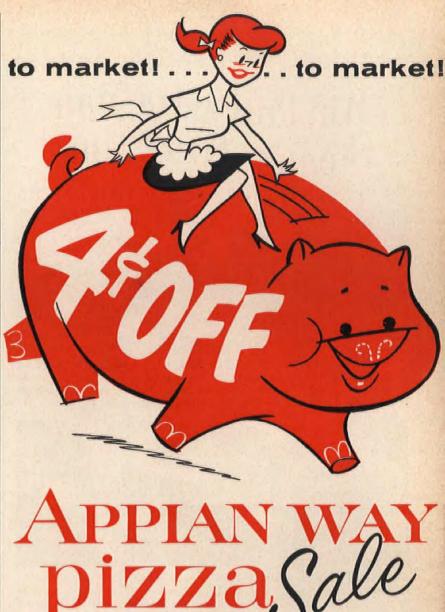
Pressure cooking is not recommended for the tender cuts of meat—rib roast of beef, tender steaks, or rib steaks.

For best results in using pressure cookers, follow manufacturer's directions. (continued)

Cut	Braising	Cooking in Liquid
Pot roasts:		a the later of the second
Arm or blade	3-4 hrs.	
Rump	3-4 hrs.	
Swiss steak	2-3 hrs.	A Start Start
Corned beef	Detter State	31/2-5 hrs.
Fresh beef	3-4 hrs.	3-4 hrs.
Stew		2-3 hrs.

stock up and SAVE on new, bigger package

Take full advantage of this once-a-year Appian Way Sale, and get more for your money than ever before. More pizza ... new, bigger Appian Way makes a giant 14" family size or four 9" pie pan pizzas. More speed ... new Appian Way is ready in minutes. More good eating ... tender crust, superb sauce! Get several packages next time you shop.



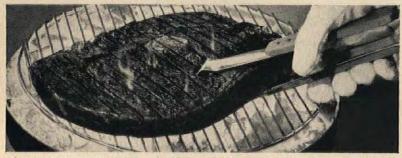
this Sale, poney pizza Way y size izzas. ppian More crust, reral shop.

ATTENTION, OUTDOOR COOKS: Win Praise For Your Steaks...Every Time

KITCHEN BOUQUET DOES IT!



GET READY! With steak at room temperature, cut off most or all of fat (it catches fire and smudges). Then, brush Kitchen Bouquet generously over entire surface of the steak and let stand. For best results, brush on Kitchen Bouquet about an hour before grilling time.



CHARCOAL BROIL! With grill close to white-hot charcoal, sear each side of steak 1 minute. Next, raise grill about 2 inches. Then, turning steak at regular intervals with tongs (not fork), broil to rare, medium or well done. If grill is not adjustable, turn steak more frequently.



RESULT! An evenly broiled, flavorful steak with a tasty thin crust that has helped seal in savory juices, cut down shrinkage. Yes, you've won praise for your steak. And Kitchen Bouquet did it!

YOU WILL WIN PRAISE EVERY TIME ...

for your charcoal-broiled steaks, broilers, chops and hamburgers, when you brush on magic Kitchen Bouquet *before* grilling. You'll win praise, too, for your rotisserie-roasted meats and fowl when you brush on Kitchen Bouquet *after* most of fat has cooked off.

Kitchen Bouquet—a favorite of good cooks and chefs for over 80 years—is a magic blend of 13 garden vegetables, herbs and spices.

Kitchen Bouquet does so much ... costs so little

Folder in package tells many ways to win praise with Kitchen Bouquet

MEAT TENDERIZER

You will find on the grocer's shelf a product containing the enzyme from papaya, which will tenderize meat without aging. Use it according to label directions on any cut of meat, but particularly on the less tender cuts. The latter cuts, treated with tenderizer, may be cooked and eaten like the more choice cuts of beef.

CARVING TIPS

Standing Rib Roast. Carve across grain toward ribs, freeing slices with tip of knife along bone.

Rolled Roasts—rump, shoulder, rib, sirloin tip—should be cut across grain in uniform slices. You may find carving easier by placing roasts horizontally on platter.

Steaks can be carved with the grain of meat. For steaks with bone, cut close around the bone and remove it before slicing.

HOW, TO MAKE BEEF GO FURTHER

Ground beef: Extend meat loaf or meat balls with rice, bread, cereals, cracker crumbs, potatoes (grated raw, mashed, or any of the packaged potato products). Use ground beef in casserole dishes with noodles, spaghetti, macaroni, rice, stuffed vegetables, escalloped or au gratin potatoes. And it's good creamed served over toast, biscuits, or muffins.

Leftover beef is always good in cold or hot sandwiches, croquettes, hash, stuffed vegetables, or meat pies. Also in casseroles or curries and with gravy and dumplings or biscuits.

HOW TO STORE BEEF IN REFRIGERATOR

Since meat is perishable, it should be refrigerated as soon as possible after buying. Store it in the coldest part of refrigerator or meat compartment.

Beef should be wrapped loosely in original paper, aluminum foil, saran or wax paper to allow circulation of air. With prepackaged beef it is only necessary to loosen the original wrapping.

Steaks and small roasts may be kept 2 or 3 days, larger roasts slightly longer. Ground, cubed, or stewing beef and variety meats should be used within 24 hours for best eating quality.

HOW TO STORE BEEF IN FREEZER

Beef for freezer storage should be fresh and in top condition. It should be wrapped in moisturevaporproof freezer wrapping material to protect against drying and freezer burn. Label each package to show date, cut of beef, weight, and "expiration date," the maximum storage time. (Boning beef before freezing will conserve freezer space.)

Wrap steaks and ground beef patties with a layer of wrap between individual pieces to make separation easy without complete thawing when ready to use. Be sure to apply outer wrap to squeeze as much air as possible from package before sealing and labeling.

Freeze meat immediately after wrapping and allow space for air to circulate between packages which are being frozen. Avoid placing large quantities of unfrozen meat in a freezer at one time as this usually overloads the freezer unit and may result in a slow-frozen product of inferior quality. It is desirable to freeze meat at a temperature of 10°F. or lower.

In all cases frozen meat should be stored at 0°F. or lower, with as little fluctuation in storage temperature as possible. The ice cube compartment of a home refrigerator usually does not maintain temperature as low as a freezer storage compartment or a home freezer; it should be used for only limited storage of frozen meats.

RECOMMENDED STORAGE TIME FOR FROZEN BEEF IN HOME FREEZER

Fresh beef	6-12 months
Ground beef	1-3 months
Variety meats	3-4 months
Cooked beef	up to 6 months

HOW TO STORE COOKED BEEF

Allow cooked meat to stand at room temperature for about an hour. Then cover or wrap tightly to prevent drying and place in meat compartment or very cold part of refrigerator. Meat will keep better if left in larger pieces and not cut until ready to use. Cooked roasts and larger cuts of meat, if unsliced, will hold for 4 to 5 days.

Cooked meat, if to be held for longer than 4 to 5 days, should be stored in the freezer or freezing compartment of the refrigerator. It should be tightly wrapped in moisture-vaporproof paper, sealed carefully and labeled as to contents and packaging date. Frozen cooked meat will be at its best if used within 2 or 3 months after freezing. Once thawed, it should be used immediately and not refrozen.

OTHER TYPES OF BEEF TO KNOW ABOUT

1. Processed Beef

Frozen beef is available in many markets, usually prepackaged in

the form of small steaks and ground beef. It may be stored in the freezing compartment of the refrigerator until cooked or defrosted before cooking. To retain quality, the meat should be held at a temperature not higher than 10°F.

Dried or chipped beef is sold in thin slices in small jars, in transparent-film packages, and in bulk. It is usually made from beef round, cured in a pickling solution containing salt and sugar or molasses, then lightly smoked and slowly dried.

Corned beef is made by brinecuring the brisket, and in some instances, the plate or rump. It is sold in bulk and in cans.

2. Kosher beef

Kosher beef is prepared according to ancient Mosaic law for people of Jewish faith. The animal is killed, bled, and inspected by a schachter, trained for this work by a rabbi. The meat ordinarily is sold within three days after slaughter, although with prescribed washings, it may be held as long as twelve days. Kosher trade is restricted to cuts from the fore-quarter, and the standard rib cut is not normally used.

3. Aged beef

Beef usually reaches retail market 1-2 weeks after slaughter.

Aged or ripened beef is held under controlled temperature and humidity for a long time. During aging, the exterior lean turns darker in color. Also, changes occur that make the meat become more tender and juicy and develop a characteristic aged flavor which many people like. The extent of the change in flavor depends on the length of the ripening period.

Aged beef costs more than unaged beef because it is held longer and there is added cost for refrigeration and for loss from shrinkage and additional trimming.

One method of aging beef employs selected and controlled ultraviolet radiation to retard growth of airborne and surface mold and bacteria. This method is reported to shorten the aging period by permitting higher temperatures and higher humidity without appreciable deterioration of the meat. The shorter aging period lessens shrinkage and trimming loss.

SOURCE INFORMATION: National Livestock and Meat Board American Meat Institute U.S. Department of Agriculture Adolphs Ltd.

USE ALL THE WATERMELON

■ While the watermelon season is on, don't forget that the rosy-ripe flesh is not the only delicious part of the melon. (See our cover!) Pickles and preserves made from the greenish-white portion of the rind just under the green skin have a piquancy which makes them particularly suitable for serving with either hot or cold meats. Even though you may buy only a quarter or half a melon or a few pounds, save the rind. Before the season is over, you will have a pantry shelf of this delicacy. Is it worth while? You will need no convincing when you price a small jar in the gourmet section of your grocery!

WATERMELON PICKLES

■ Rind of one large watermelon. Peel and remove all green and pink portions from the watermelon rind. Cut in one-inch cubes and soak overnight in salt water (4 tablespoons of salt to 1 quart of water). Drain; cover with fresh water and cook 10 minutes, or until almost tender. Drain the watermelon and make a syrup of 8 cups of sugar, 4 cups of vinegar, 8 teaspoons of whole cloves, 16 sticks of cinnamon, and a little mustard seed. (Tie spices in cheesecloth bag.) Heat the syrup and spices to boiling and allow to set for 15 minutes. Add the drained watermelon rind and ½ cup walnut halves and cook 15 to 20 minutes, or until clear and transparent. Before, removing from heat, add enough green or red food coloring to give color to the pickle if you wish. Pack boiling hot into sterilized jars and seal at once.



Fry your chicken-it's quick! And it keeps down kitchen heat. But be sure to serve it with thick, juicy slices of Ocean Spray Jellied Cranberry Sauce. Its tart-sweet juiciness adds fresh-fruit goodness to rich fried chicken!

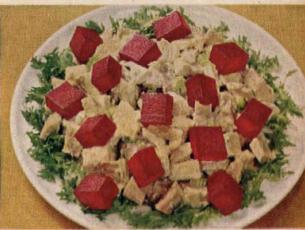
Summer Chicken Time! OCEAN SPRAY CRANBERRY SAUCE MAKES IT SO MUCH BETTER!



14 VITAMINS AND MINERALS and more natural fruit pectins than oranges, apples or any other fruit. THE NATURAL MATE FOR EVERY MEAT.



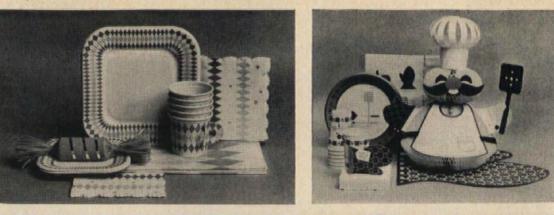
Barbecue your chicken outdoors! Add new tangy taste to your barbecue recipe! Serve the chicken with generous portions of improved Ocean Spray Whole Cranberry Sauce. It's as fresh and juicy as your best homemade.



Make chicken salad—it's cool! And give it a festive touch by adding small cubes of Ocean Spray Jellied Cranberry Sauce. That unique cranberry flavor gives the salad a fresh, clean taste – for a delightful warm-weather meal.

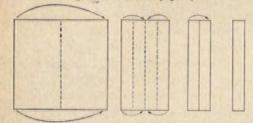
Party Table With Paper (continued from page 32)

Diamonds are a hostess' best friend when she can get so many go-together paper tablewares for spur-ofthe-moment parties or special occasions.

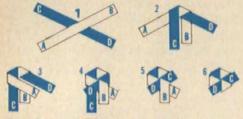


Jolly chef is in complete charge of red, white and black coordinated paper milt place mats, matching invitations, napkins, cups, and plates.

Paper-Napkin Designs (pictured in color on page 33)

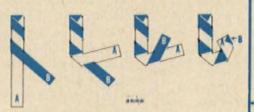


1. Doughnut, Knot, Candy cane: Start all three designs by folding two open napkins as indicated.



Doughnut: 1. Place center of white strip 1" to right of center of colored strip at angle shown. 2. Fold B under D and bring down. Fold C over A and bring down as shown. 3. Lap A to right over C and B. 4. Bring D to left under B, over A. 5. Fold ends toward back.

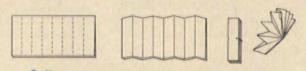
Knot: Follow same directions as above for steps 1-4. 5. Fold C to back side on angle with D. 6. Fold A and B back.



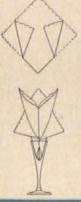
Use two napkins—one 2½" shorter than the other. Fold shorter napkip into 12 equal parts using same principle as for doughnut. Fold the longer napkin into 8 equal parts in the same manner. Attach the tip of longer napkin to top of short one and fold as indicated.



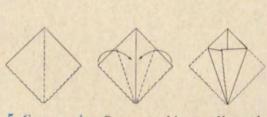
2. Bouquet: Roll napkins into cones and tuck into a pansy bowl or use any small bowl and a heavy cast-metal, large-hole holder.



3. Fan: Open napkin to lengthwise fold. Pleat horizontally. Clip or tape pleats on one edge. Tape open edges of top pleat together.



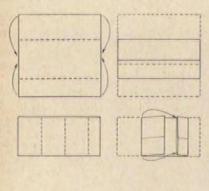
4. Double calla lily: Fold two opposite points of napkin toward center as shown. Wrap it snugly around base of two tightly rolled napkins held side by side. For single calla lily, omit the two center napkins.



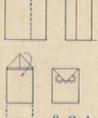
5. Cornucopia: Crease napkin on diagonal. Open, fold two flaps from open corner. Slip one inside other. Secure at top with tape or paste.



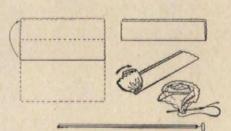
6. Butterfly: Open cocktail napkin lengthwise; pleat through center, clip with small spring clothespin.



7. Papoose: Open napkin; fold into rectangle with one fold larger. Turn over and fold into four sections, three of equal width and one smaller. Tuck folded edge into open edges of short fold. Papoose is a blown egg. Puncture egg at both ends; break yolk; blow contents out. Dye with food coloring or strong coffee. Attach yarn braids with glue. Eyes, nose, mouth are paper. SKETCHES BY DICK OTT



8. Owl: Open napkin to lengthwise fold. Fold open edge slightly past center. Make mitered fold at end. Fold bottom up to just below tip. Use reinforcement rings for eyes, yellow tape for beak. Fold tip down over bottom; fasten with tape.



9. Single rose: Fold luncheon napkin with scalloped edge lengthwise. Fold in half lengthwise again. Pinch folded edge as you roll napkin. Secure with thread at base. Add ribbon.

10. Rose arrangement: Make the same as single rose except for thread. Insert wire in green straw; twist exposed end around base of rose.



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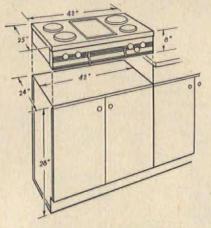
Made of beautiful, durable super styrene, the Menu Maker is available in striking decorator colors to complement or match your kitchen decor. 35 preprinted index cards are included for easy filing. Transparent envelopes keep your recipes clean. Send for more as you need them.

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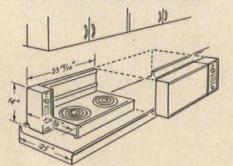
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Stack-on surface cooking top rests on low base cabinet, replacing counter (see below); combines electric units with a gas griddle-broiler. Separate back and end panels may be omitted if unit is flanked by counters for convenience.



Fold-down surface cooking tops qualify as stack-ons because they need no cut-out; ideal if counter space is shy. Attached at rear, they project less than 6" when closed. Gas or electric.



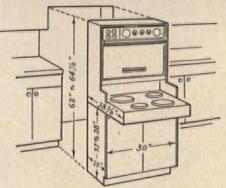


High-oven electric range, set on a base cabinet, becomes a free-standing range with a built-in look. Cooking surface below the oven pulls out like a drawer. Range shown is 30" wide, 25" deep. Also available are 40" models with two ovens, or a separate oven for installation in a wall or 18 ½" deep cabinet.

Gas stack-on range (upper right), with slide-out surface burners, is 40" wide, may be set on low storage cabinet or mounted on wall. Can be vented outside.

Eye-level stack-on or high-oven ranges can be mounted on base cabinets or legs 27" to 28" high, to bring cooking top to work level. They are available in both gas and electric. Similar free-standing models come with a second oven below.





Some are built-ins, some look like built-ins (continued from page 45)

"fold-down," "shove-in," the "built-in look," and many more. Here we show you representative photographs or sketches of all the *types* of ranges and components available. You will find wide variation in features and dimensions, but basic installation requirements will be similar to those shown.

WHERE DO YOU BEGIN TO PLAN FOR A BUILT-IN RANGE?

Keep in mind that you will be looking at your kitchen while you're cooking in it. Therefore, you want it to be attractive as well as convenient, and so must plan for both. On this basis, decide which it will be: separate surface cooking and oven units? A complete built-in range with high or low oven? A free-standing range designed to *look* built-in?

You may want to combine ranges of both types-built-in and free-standing-in your kitchen. Suppose, for example, that your present range is in good working order and your only complaint is lack of baking capacity. All you really need is a second oven, so why not add just that? If juggling pans is your problem, an extra pair of surface units or burners would be less expensive than replacing an entire range. Such units take only 14-16" of counter space and can be installed wherever it suits your convenience, not necessarily next to your range. In fact, this could be a first step in a long-range conversion to built-ins, much easier on your budget than installing everything at once.

If components are your choice, selecting them is like packing for a plane trip abroad. Determine what you absolutely must have in the way of cooking capacity and convenience features, then gradually add other items within the limits of your space and budget allowances. Remember that with built-ins your range can be expanded whenever you wish.

To help you visualize the possibilities, we show you a broad sampling of surface cooking tops, ovens, and special-purpose units that are available. Since there are perhaps 40 manufacturers of builtin ranges, each offering a variety of models, it is impossible to include specific information and dimensions for more than a few of them here. Check with your dealer for these details.

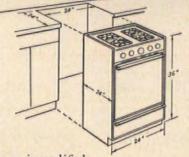
WATCH OUT FOR THESE PROBLEMS!

Dimensions may be misleading. Specification sheets usually give measurements of over-all size as well as those of the required cabinet opening or recess. You may have to take both into account, so be sure you know which is which. Note how these apply in the pictures and sketches on these pages.

Check the depth of your counters or base cabinets to be sure

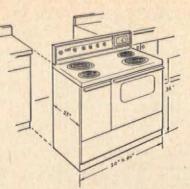




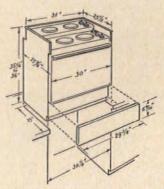


Drop-in range is modified built-in. Fits between base cabinets, into U-shaped cut-out. Costs less to install than separate built-ins. Fit-in range is actually a free-standing range that fits snugly into a U-shaped counter opening. Height is adjustable to assure a tight seal where chrome lip extends over counter edges. Range shown is 24" wide; other sizes available, in gas and electric.

Useful innovation on 30" range at right is terraced top with lowered front units for easy cooking, elevated rear units.



"Built-in look" simply means straight lines, squared corners in free-standing ranges.



This fit-in range (above and below) looks like a drop-in, but stands on the floor with counter at sides and back.



they will accommodate the units you want. Although 24" is now considered standard base-cabinet depth, some of those found in older houses or custom-built locally may be shallower. In selecting drop-in surface units, remember that they extend below the counter and so must fit in the space behind the front panel of the cabinet. If you do have a problem of less-thanstandard cabinet depths, however, you can still use built-ins. There are many ovens that fit into a 23" deep recess. If you are adding new cabinets to house your built-in range, you can buy factory-made units with precut openings for nearly any oven or surface cooking top available.

Don't "rob Peter to pay Paul" when it comes to space planning. We've yet to see a kitchen with too much counter area. Don't be afraid to face the fact that your kitchen may simply not have room for built-in range components. Or, if you do have work surface to spare, look around carefully before deciding where you will least miss it and perhaps put your oven there.

Figure on some counter space around your surface cooking top, ideally 12-15" on each side for convenience. You often see an oven installed immediately next to the surface cooking area, which defeats the purpose of components. The idea is to provide working convenience, not congestion. Another fault you may see in model home kitchens is side-byside installations of oven and refrigerator. There are two drawbacks here. First, it may leave no counter area near either appliance. Second, it's impractical from an operational standpoint to subject a refrigerator to heat from an oven.

Also avoid putting your surface cooking top right next to a doorway wherever possible.

Resist the impulse to surround a surface cooking top with porous stone or brick, no matter how charming the effect would be. Such surfaces will absorb grease spatters and develop into a real cleaning problem. You're much better off with any of the accepted smooth counter materials. Brick and stone are fine, however, for the wall around an oven or as a base underneath the counter.

Consider ventilation and fuel hook-ups in deciding where to locate your range or components, since these factors may influence over-all costs. If you have a choice, put your surface cooking top along an outside wall for easier venting to the outside. And before you decide to go all-out on decentralized cooking areas, get estimates on electric or gas connections needed.

HOW DO BUILT-IN AND FREE-STANDING RANGES COMPARE IN COST?

Remember first that you'll have to figure installation (continued)

expenses in addition to the purchase price of the built-in range or components. They may vary from practically nothing for installing a fit-in range to as much as \$100 or more for building in separate oven and surface cooking top. Much will depend on the type of cabinets or construction to be used, local labor rates, necessary changes in wiring, gas connections, plumbing, and ventilating provisions. The only way to determine your own installation cost, then, will be to obtain estimates in your area. You may have to consult an appliance dealer, wiring contractor, plumber, and cabinet dealer or cabinetmaker. Or you may prefer to work out your plans with one firm which handles all of these details as a package. Examples of such firms are the 900 American Home Certified Home Improvement Centers to be listed in the forthcoming August issue.

Prices of ranges or built-in components vary almost as widely as installation costs, and even differ considerably from one area to another across the nation. We can't even say flatly that a built-in range costs more to buy than a free-standing one, or vice versa. Comparing the two types on the basis of identical cooking convenience features and oven capacities (but excluding installation costs), we found that in some brand lines built-in models sell for slightly less than freestanding. In many cases, however, builtins cost much more than comparable free-standing models.

Because of these inconsistencies, we suggest that you take time to shop and compare. If your budget is limited, but you've definitely decided on a built-in range, you can still find ways to save. Combine models from different price lines, for example. If you really want an oven with "all the extras," settle for a low-end surface cooking top. Reduce installation expenses by using stack-ons or drop-ins. You can eliminate the cost of special cabinets and cut-outs by using a fit-in range or an under-counter oven, both of which were developed specifically to lower installation costs.

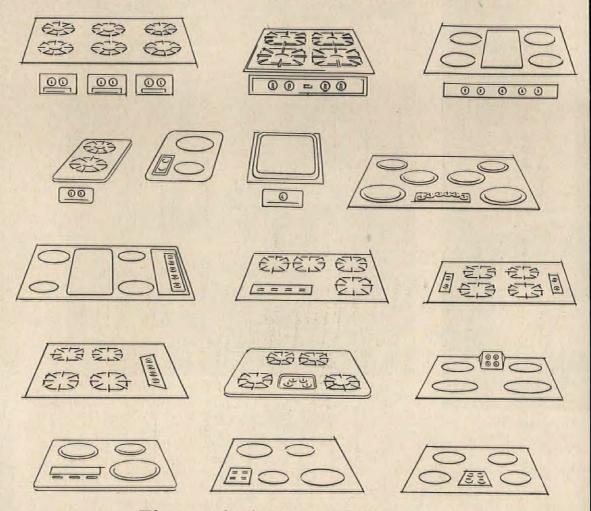
IN A NEW HOUSE

If you're buying a house that includes built-ins, you'll avoid possible confusion by thinking of the builder as your appliance dealer, too. He probably buys the units in quantity, just as he buys other building materials wholesale. You may be told that the range is worth \$400, which is true. In other words, if you were to buy the same models retail, you might have to pay that much. But suppose you prefer another brand or type and want to buy the house without a range. You probably won't save \$400 on the total price, not because the builder is "trying to put one over on you," but simply because the units didn't actually cost him that much. Like a retail dealer, he must make a profit. Many even offer buyers a choice of models. THE END

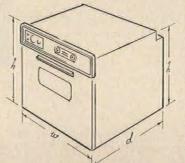
Here's a sampling of surface cooking tops available

Most of these surface cooking top arrangements are available in gas or electric, so just choose the capacity you need—from two burners or units to six. Maybe you'd like one that includes a griddle. If not now, you can add a separate griddle later. In addition

to the basic components shown here there are special purpose built-ins such as open rotisseries and grills, deep-well cookers, and countertop well ovens (similar to an electric roaster oven). Check your equipment dealer for other types of built-ins he offers.



These are basic types of built-in ovens



Single electric oven



Double electric oven

Base your selection on two important questions: What oven capacity do you need? How much space can you spare? Most compact of all is the single electric oven which bakes and broils in one compartment. They're often installed in pairs, side by side or one over the other, and can even go under a counter, if you wish. There are also double electric ovens two identical compartments (or one smaller) set in one frame, with a single control panel—in vertical or horizontal models. Vertical is shown here.

Built-in gas ovens are usually taller than their electric counterparts because the broiler is in a separate compartment. For a double installation, therefore, you'd need space for a side-by-side arrangement as illustrated at right.

Specifications include over-all oven dimensions (see letters h, w, d) and minimum size of required opening. The opening size is most important for planning your own installation.



Gas oven with broiler





so you are on diet

Maybe your one big weight problem is your husband. Even though you married him for better or worse, for fatter or thinner, in thickness and in svelte, an overweight husband is a worry—for health's sake if not vanity's.

How can you help a man lose weight? Suggest he read the new book called "Lose Weight and Live," by Robert Goldman. Mr. Goldman lost 41 pounds in one year—lost them permanently and painlessly, without skipping meals or resorting to any diet fads ... and without his wife's giving up any of her favorite foods. He reduced by reorienting his food intake into weight-dropping menus that included foods he liked.

Mr. Goldman was so grateful for his wife's support, he gave her the next-to-last chapter in the book to sound off in. Herewith, a few of Phyllis Goldman's rules:

• Don't be snide and sarcastic. Your husband's resentment may cause him to eat more.

• Don't urge him constantly.

Don't stand over him with a stop watch or set weight-loss quotas.
Do all you can in a quiet way

without making a big production.
Find out how to prepare foods in less fattening ways.

We suggest you start finding out right now! Below is our menu for one day's delicious meals for both the weight watcher and the non-watcher. And if you sighed over our Braised Liver Delmonico or the Tripe Creole on page 54, they're both included!

WEIGHT WATCHERS	Cal. per Serving	BREAKFAST	Cal. per Serving	NON-WATCHERS	
1 wedge	50	Honeydew melon	50	1 wedge	
1/2 portion	126	Braised Liver Delmonico	252	1 portion	
1 egg	110	Scrambled 220 eggs		2 eggs	
Omit		Bacon	95	2 slices	
1 thin slice toast	50	Bread	100	1 slice buttered toast	
With sugar substitute and skim milk			80	With sugar and coffee cream	
	341	Breakfast total	797		
		LUNCH			
One serving	252	Tripe Creole	252	One serving	
Have only 1/4 cup	50	Rice	100	1/2 cup	
One average portion	25	Water cress and mushroom salad	25	One average portion	
Use bottled low calorie	5	French dressing	100	Use regular	
2 slices Melba toast	50	Bread	180	Baking powder bis- cuit and butter	
1/2 cup blueberries and 1/4 cup yoghurt	50 42	Dessert	50 140	1/2 cup blueberries and 1/2 cup coffee cream	
1 glass skim or buttermilk	85	Milk	165	1 glass whole	
	559	Lunch total	1012	a costra en la publica	
		DINNER		Stan William	
4 thin slices	160	Tongue	378	With Sweet-Sour Raisin Sauce	
1 cup	25	Green beans	25	1 cup	
1 cup	44	Carrots	44	1 cup	
1/2 cup mashed with milk	80	Potatoes	120	1/2 cup mashed with milk and butter.	
1 piece	110	Angel food cake	310	1 piece à la mode	
With sugar substitute and skim milk	5	Coffee	80	With sugar and coffee cream	
	424	Dinner total	957		
		AT BEDTIME		THE REAL POINT	
1 glass skim or buttermilk	85	STATISTICS N	165	1 glass whole milk	
The Charles State	1409	Total day's	2931	State Use St	



for every penny's worth of electricity

Now, you can get more for your air conditioning dollar. More value when you buy. More performance as you use it. And at lower operating cost, too.

Greater cooling capacity in every Amana Room Air Conditioner is assured by the use of special oversize coils – designed and built by Amana to produce the most BTU's of cooling for every penny's worth of electricity. And time after time, in test after test, the remarkable operating economy of Amana has been proved.

EXTRA LONG-LIFE VALUES, TOO

Rust is the "No. 1 Enemy" of long-life in an air conditioner. So every Amana is built to be 4-way rust resistant...steel used throughout is zinc coated, specially treated, then given two applications of baked-on enamel...continued quiet operation is guarded by welded construction, extra sound insulation and exclusive Amana Silent-Aire turbine that moves more air quietly.

MODELS FOR EVERY PURPOSE

There are 24 Amana models from which to make your choice . . . styles for casement, regular windows or through-the-wall installation. Models that cool in summer, heat in winter. . . models that will cool a home, an apartment or a small business, yet will fit into a window only 28 inches wide! See your Amana dealer now. You'll get more for your dollars and more for your pennies with Amana.

Amana Instant-Mount Air Conditioner can be installed in an ordinary window in seconds. Simply slide into window, pull out sides and close window. Weather-tight installation kit is built right into the unit. Fits windows 28 to 40 inches wide. Can be easily removed for off-season storage.



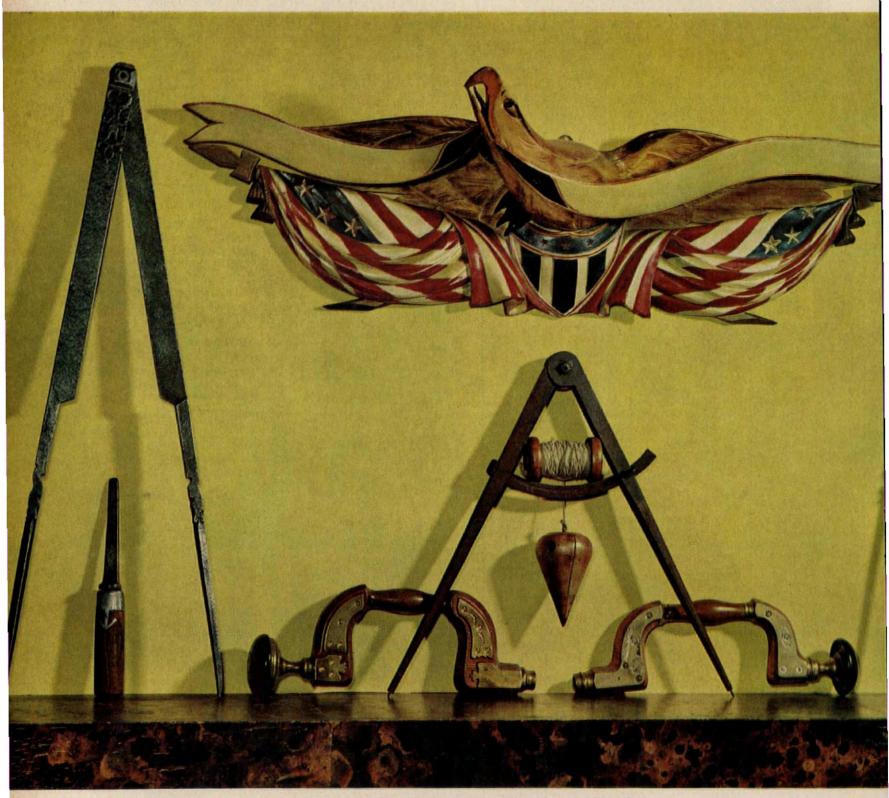
For name of nearest dealer write AMANA REFRIGERATION, INC. AMANA 19, IOWA

shown at right in his workshop holding an old mallet and chisel. Displayed on the wall in the background are more tools from his collection.

Paul MacAlister is

Some people collect antique furniture, but Paul MacAlister collects the antique chisels, planes, and dividers that produced yesterday's treasured pieces.

A MAN'S HOBBY-EARLY CRAFTSMEN'S TOOLS

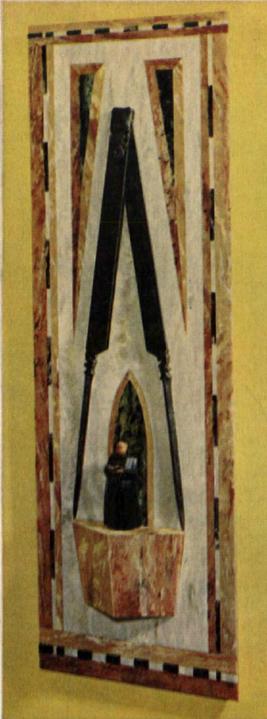


Old tools are used decoratively in the MacAlister home to enhance the beauty of a John Haley Bellamy eagle. Shown are two large 16th-century iron dividers, chisel with pewter collar, two braces, a small wood divider, plumb line with wooden spool and bob, woodcarver's tool with rosewood handle.





18th- and 19th-century tools (right) are used to repair other tools in the collection.



O ne of the great pleasures Paul Mac-Alister of Lake Bluff, Illinois, derives from his collection of old hand tools is in studying the methods by which the early craftsmen created their masterpieces. A well-known design and color consultant, he has a natural interest in the graceful forms of these old pieces and feels they are typical themselves of early craftsmanship. He is also an ardent woodworker and miniature maker and uses a portion of his workshop to display part of his collection.

When asked how he got his start in tool collecting, MacAlister will tell you it literally fell at his feet. At a saw sharpener's one day, a cupboard door in the basement popped open revealing a handsome display of old block planes. The planes had belonged to the old gentleman's father and grandfather and since he had no further use of them, he passed them on to Mac-Alister. Paul MacAlister hasn't stopped collecting since then!

The tools are mostly from the 18th and 19th centuries. All were handmade or hand-forged. The collection includes everything from calipers to foot-pedal jigsaws!

Beautiful wrought-iron divider (left) is mounted on a decorative background designed by Mr. MacAlister. Small monk figure came from Switzerland.



She put a cheongsam over her bikini

She uses Tampax

There may be times of the month when you don't care to go in the water. But why deprive yourself of a glorious beach tan? Or fun with your crowd? With Tampax® internal sanitary protection, there are no telltale outlines to reveal your secret. You can wear what you want, do what you want, without fear of odor or chafing. Millions of girls first adopted Tampax in the summertime because it made them feel so cool, so clean, so fresh. Now they use it all year 'round. Available in three absorbency sizes (Regular, Super, Junior) wherever such products are sold. *Cheongsam: Slit, split Chinese beach dress.

Incorporated Palmer, Mass.

Vacation House

(continued from page 27)

one which you like, but it should be a prime vacation spot. There are many areas where the demand for rental vacation properties far exceeds the supply. If you buy or build in such an area, you can capitalize on the shortage and still have a permanent place for your family's vacation as well as an out-ofseason weekend retreat.

If you're wondering how much income you'll be able to get from your home, we have found that, in many vacation areas, rent for the entire summer season-from Memorial Day to Labor Day-is set at about 10 per cent of the current resale value of the house. Splitseason rentals are generally scarce. so that rent for a single month or for half a season will be proportionately higher. Actually, the rent will be determined by the relationship of supply and demand, and by the desirability of the property. Usually, a local real estate agent will be able to give you a fairly accurate estimate of what your property will rent for.

FINANCING YOUR PROPERTY

Although generally cheaper than a year-round home, the vacation house frequently is more costly to finance in the initial stage. Homes built along the ocean shore, exposed to the dangers of violent storms, are often considered poor mortgage risks by banks and financing agencies; a down payment of 50 per cent is customary in these cases, whether you're buying an older house or building a new one. For an existing house, the balance must be paid over a period of 8 to 15 years; payment period for a new home may be longer-to 20 years.

Terms are somewhat easier for a new home in a more protected area; often a mortgage of up to 80 per cent may be available for a period of up to 25 years. FHA financing is restricted to houses equipped and constructed for year-round use, built to FHA specifications; however, FHA home-improvement loans may be obtained for remodeling unheated houses built for summer use. Financing will be easier if you build or buy in an established, well-maintained community.

There are other expenses you should consider. Taxes, utilities. and insurance vary from one area to another so check what these will cost. Insurance rates for fire, theft, and liability coverage are established by county; generally speaking, rates are the same for a oneseason house and a year-round house within the same county. However, if a community is not protected by a fire department and a hydrant system, there may be a surcharge on fire insurance.

Also, water damage insurance. customarily included as a rider on the standard fire insurance policy, may have a restrictive clause excluding damage resulting from frozen pipes in a house which is not occupied all year. Only the standard liability insurance is required if you lease your home to another party; but, if you own several houses and lease them on a business basis, special rates pertain.

WHEN YOU BECOME A LANDLORD

Unless you plan to be available during the period of a tenant's occupancy of your vacation house, it is often wise to turn the management over to a local real estate agent. For a customary fee, which varies from 5 to 10 per cent, the agent will advertise your property, show it to prospective tenants, negotiate all details of the lease, and act in your interest in all dealings during the rental period. Local agents, residing year round in resort areas, often will act in a custodial capacity out-of-season, inspecting and overseeing your house when it is unattended. If you decide to manage your own property, all of the above duties will be your responsibility.

DOES THE HOUSE HAVE **RENT APPEAL?**

In most respects, the amenities which make the house pleasant and comfortable for you, the owner, will also make it a desirable rental property. Interviews with resort realty agents and vacation-home owners produced the following suggestions as qualities which make a vacation home desirable for rental. 1. While a two-bedroom house may be adequate for your family's needs. a three-bedroom house is more rentable. However, there is also a fairly constant market for a oneor two-room efficiency cottage at reasonable rent.

2. In a three-bedroom or larger home, a second bath, or a lavatory in addition to the family bath, is an attractive feature, and will generally command a premium rental.

3. If there's only one bath, it should have a tub with a shower, not a stall shower alone. In swimming areas, an outside shower is always in great demand.

4. A screened porch is worth more in rent than an open patio or deck. 5. A fireplace attracts renters, particularly in an unheated house.

Here's what you can buy for cancer research

Scan the list below. Read the actual prices of equipment purchased with American Cancer Society funds. You'll see that there are never any bargains in cancer research.

Decide what you can afford to buy. Then mail your contribution with the coupon below to CANCER, c/o your post office.

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5 dozen tissue culture tubes \$5
Food and care of 1500 mice for 1 day\$15
1 micrometer
1 mouth rebreathing apparatus and nebulizer
1 instrument sterilizer\$50
1 blood cell calculator, used in leukemia studies
4 days' maintenance of a cancer research bed\$100
1 kymograph manometer \$134
1 isotope scanner
2,000 millicuries of radioactive iodine\$750
¹ / ₂ gram of cobalt for radiation research\$6,000
l grant for the study of the role of hormones in growth, including the cause, prevention and treat- ment of cancer
100 medical training fellowships for 1 year\$500,000
Grants to 5 scientists, each head- ing a cooperative five-year cancer research program \$1,000,000
fail this coupon to: CANCER /o Your local post office
ttached is my donation
f \$

My Name	
Address	
City	\$
State	-
AMERICAN CANCER SOCIETY	8

THE AMERICAN HOME, JULY, 1961

6. A washing machine, while not essential, is very desirable, and will command a higher rental. This is particularly true in areas where laundry service is inadequate.

7. Every bedroom large enough for more than single occupancy should contain twin beds, or bunk beds, rather than a double bed; a sleep sofa in the living room is attractive to rental prospects.

8. Interior finishes and furnishings should be durable and practical for quick, easy cleaning; little or no garden care should be left to the tenant, since he probably will not do it anyway.

FURNISHING YOUR VACATION HOME

Of primary importance to landlord and lessee alike is carefree household operation. Fortunately, the most practical, durable and appropriate furnishings for a vacation house are often the most economical as well. For comfort along with easy care, furniture should be light in weight and appearance; heavy upholstered pieces should be avoided. Metal furniture with a gaily colored rust-resistant finish is equally at home indoors and out. Foam-rubber or plastic-foam cushions, slip-covered in washable fabrics or upholstered in plastic materials, add comfort.

Woven reed and rattan furniture, painted or in a natural finish, is also pretty and practical. Furniture constructed of laminated plastic on plywood spurns dirt, wipes clean without polishing, and is not likely to warp in damp weather.

Synthetic drip-dry fabrics are made-to-order for vacation house décor; durable, colorfast cotton duck and sailcloth are likely candidates too. Don't use floor coverings which cannot be cleaned with a swish of a mop or a flick of a broom. Machine-washable area rugs of cotton or synthetics add warmth without adding work.

Comfortable foam-rubber or plastic-foam mattresses are longlasting, and are not affected by mildew or mustiness. Washable bed pillows of shredded dacron or similar fillers are practical; these, like the mattresses, should be protected with removable, washable covers. Blankets of synthetic or a combination of synthetic and natural fibers, machine-washable, reduce maintenance costs considerably. Bed linens, table linens, and bath linens are customarily provided by the tenant, and generally are not included in a furnished summer rental.

Cooking ware need not be elaborate, but should provide adequately for basic needs. Stainless steel flatware is both attractive and inexpensive; good quality plastic dishes are an intelligent investment, since breakage is eliminated.

Encourage tenants to care for your property by supplying the necessary cleaning and maintenance equipment; the few dollars spent on a good, serviceable sponge mop, a washable plastic broom, a capacious outdoor trash container with a tight-fitting lid, a sturdy dustpan and a rust-proof bowlbrush will be worth the investment.

Light your vacation home adequately for cheerful after-dark hours; augment ceiling fixtures and built-in lighting with sturdy floor, wall, and table lamps.

For the protection of your wiring system, leave a handy supply of fuses of the correct amperage, along with concise written instructions about what appliances may, and may not, be used.

If you plan to store any personal property during the period of tenant occupancy, be sure to provide an adequate, out-of-the-way storage area where your possessions can be locked up.

In every step of preparing your vacation house for family use and for part-time tenancy, keep foremost in your thoughts that you are creating a *holiday house*; its operation should be as simple and effortless as skillful planning can make it, leaving as much time as possible for recreation, relaxation, and carefree vacationing. THE END

	BLUEPRINT ORDER FORM
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While the garden hose keeps Junion and Kathy cool, while the garden hose keeps Junion and Kathy cool, our new anchor I ence keeps them safer than ever

How we love our new yard!

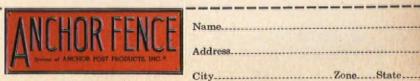
PIII 9

ganie and her admirer from nett door ... looks like a real romance! His parente like our anchor Fence, too

ANCHOR FENCEto protect your children, pets and property

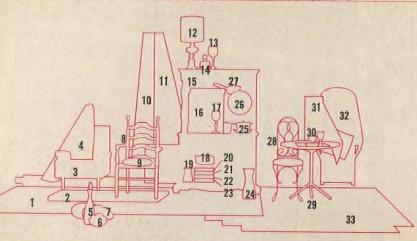
Your yard, too, can be a safer, happier place for the whole family...surrounded by the good-looking, lasting security of a genuine Anchor Fence. Anchor stands guard against the hazards of traffic and trespassers. And famous Anchor Fence quality is now available in all-aluminum or steel...square posts and square gates with standard or new Modernmesh, woven 4 times closer. For free estimate, call your local Anchor office.

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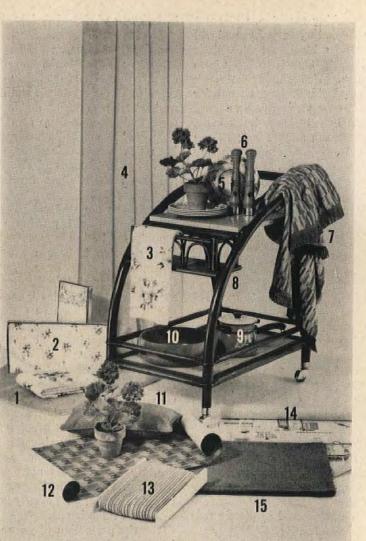
Color Forecast: Bright & Sunny (continued from page 37)



KEY FOR COLOR ILLUSTRATION ON PAGES 36 AND 37

 Carpeting: Roxbury. 2. "Windswept" scatter rug: Callaway, 3. Chair: Kroehler. 4. "Delmar" fabric: Bloomcraft. 5, 13, 14, 17, 24. Glassware: Blenko. 6, 26. Enamel bowl, platter: Nordika. 7, 9. Pillows: Lazyback.
 Ladder-back chair: Unique. 10. "Daydreams" fabrie: Greeff. 11. "Damascene" Dacron fabric: Cohama. 12. Lamp: Dunhall. 15. Hutch: Heywood-Wakefield.
 16. "Cotswold Garden" wall covering: Imperial. 18. Melmac bowl: Texasware.
 19. Percolator: United States Stamping Co. 20, 22. "Regal Stripe" towels: Cannon.
 21, 23. "Elegance" towels: Martex. 25, 27. Voss cookware: Richards Morganthau. 28, 29. Chair, table: Gallo. 30. Place setting: Bloomingdale's.
 31. Fabric: Bloomcraft. 32. Basket chair (not for sale). 33. Tiles: Kentile.

SUNSET COLORS: 1, 4. Shocking pink bath mat, shower curtain: Cannon. 2, 3. Pink "Nosegay" linen and towels: Wamsutta. 5. Many-colored "Terrace Fruit" Melmac plates: Brookpark. 6. Orange salt and pepper: Plastics Consolidated Industries. 7. Beach towel: Martex. 8. Pimento bar cart: Ficks Reed. 9. Coral double boiler: United States Stamping Co. 10. Orange Melmac bowl: Texasware. 11. Fuchsia pillow cover: Central Felt. 12. Orange-red wallpaper: Katzenback & Warren. 13. Orange trimming: Consolidated. 14. Pink wallpaper: United. 15. Fuchsia carpeting: Lees.

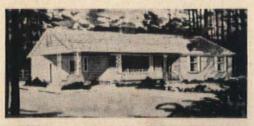




SUNBURST YELLOWS: 1. "Buffet" Melmac plate: Brookpark. 2. "Daffodil" Belgian linen set: Vera. 3. Towels: Cannon. 4. Percolator: United States Stamping Co. 5. Beach towel: Martex. 6. Chaise: Lloyd. 7. "Monarch" fabric: Everfast. 8. "Allegro" bed linen, "Peeress" blanket: Lady Pepperell. 9. Color extension phone. 10. Wall clock: General Electric. 11. "Madrid" nylon accent rug: Cabin Crafts.

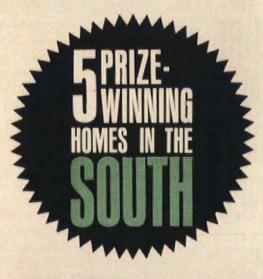


CARIBBEAN BLUES: 1, 2. "Fortune" china: Fairwood. 3. "Crystal Daisies" fabric-backed wallpaper: Imperial. 4. "La Classique" wrought aluminum armchair: Scroll. 5. "Caribe Stripe" café curlain, matching draperies and bedspread: Riverdale (Scroll Division). 6. Clock-radio combination: General Electric. 7. Striped cotton blanket: Fieldcrest. 8, 9. Enameled, cast-iron cookware: Prizer-Ware.













"What floor plan will be best for a family with three children?"

"How about the right kind of bedroom arrangement for the family with a mother-in-law living with them?"

"What of the young couple who have no children, but will in the future?"

These are some of the questions our judges ask themselves when they sift out one winner from among hundreds of entries in *The American Home's* Best Home for the Money competition.

On the following pages, you will see the 1961 results—five top homes, each a state winner in your region.

Whether you have three children, a mother-in-law living with you, or no youngsters, one of these winning homes should come as close to satisfying your needs as any one house can. They represent what the judges and *The American Home* editors believe to be the best in development housing today. And this means all-around best.

What criteria do we judge by?

You'll get some idea from the questions listed on the last page of this section. They were drawn from the more extensive questionnaire actually used by our judges during the competition.

However, to give you a clearer picture, here are the six general categories these questions shed light on:

Design. You won't have to look twice at our winners to discover that we don't insist on sleek modern styling. Good design is possible within any architectural style. Instead, our judges base their selections for design on such fundamentals as harmony among materials, balance of horizontal and vertical lines, and the functional value of decorative items such as cupolas on roofs.

They check all four sides of each house. (One judge told us his sure-fire method for making a quick appraisal of a home: look at the rear facade. If it's designed well, the home should be a good buy, he claims.) To a lesser degree, they are concerned with the position of the house on its lot, since canting a home a certain way may improve its appearance from the street.

YOU AND YOUR FAMILY ARE IN THE PICTURE WHEN WE CHOOSE A WINNER



FLOOR PLAN. "We want a plan that doesn't walk you through the living room every time you want to go to the kitchen," said one discouraged judge after viewing ten plans that did just that. You'll discover, as you study the winning plans, that the judges managed to weed out those with poor circulation.

They are also tough on zoning. Living areas have to be separate enough from bedrooms to prevent evening parties from disturbing sleeping children. Badly located bathrooms are frowned on. Kitchens that are completely open to living areas are considered questionable.

The kitchen plan is given careful scrutiny. The judges eliminate plans that provide too little counter or storage space as well as those with poorly located appliances.

CONSTRUCTION. Here, our judges lay special emphasis on the parts of a model house you don't see. Does it have enough insulation? Are the foundations reinforced, if reinforcing is needed? What grade of lumber does the builder use? Are there vapor barriers?

They take regional differences into account since requirements for such places as Springfield, Massachusetts, vary from those for Orlando, Florida. And they note the inconsistencies within each state. For example, most of New Jersey has sandy soil and requires little or no foundation waterproofing. Yet in much of Bergen County (northern New Jersey), builders must use waterproofing on basement foundations because the soil is full of clay—a poor condition for drainage.

MATERIALS. The judges and *The American Home* insist on brand-name materials. There are two very good reasons. First, there is more likelihood that the product is one you can depend on—not just now, but ten years from now. Second, if something does go wrong, you have a better chance of getting it repaired or replaced.

PRICE. We compare homes on the basis of price per square foot of living area. Our judges consider—and you should,
too—the fact that a home's per-square-foot cost goes down as the square foot-

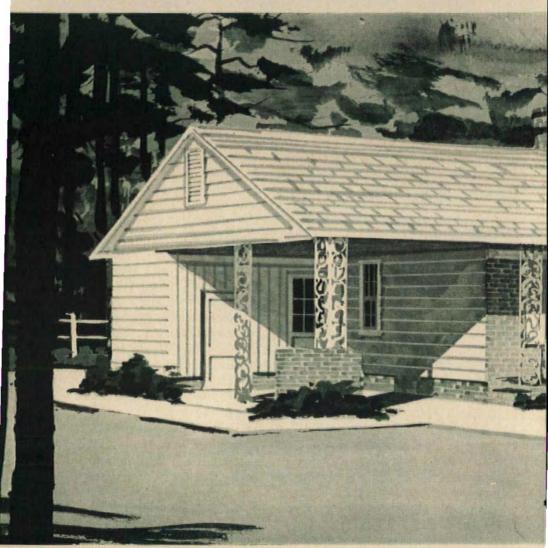
age goes up. As an illustration, a 2000square-foot home uses less than double the lumber, and less than double the piping that a 1000-square-foot home uses. Or, think about the heating system. For a 1000-square-foot house, you may need a furnace with an output of 65,000 BTUs. However, for a 2000-square-foot house, it does not follow that you need a furnace with double the output, and most certainly, you will not need twice the amount of sheet-metal ducts in a home twice as big.

You'll find the prices of our five winners considerably lower than quotes from custom builders for the same square footage—sometimes as much as \$10,000. To understand the reason, imagine your local auto mechanic assembling a replica of what Detroit turns out on the production line. He'd probably have to charge \$15,000 for a standard \$2300 car. On a different scale, the price differential is the same between development and custom-built homes.

NEIGHBORHOOD. This examination is made in the field by an *American Home* editor. He tours the area looking for the same things that would concern you: convenience to shopping centers, schools, and churches; provisions for landscaping; storm sewers; sidewalks, and curvilinear streets designed to keep traffic moving at a slow, safe pace. He also checks the land around the subdivision, and learns how the builder's reputation stands locally. In a real sense, he's acting as an appraiser for you.

There's more you can gain, however, than the assurance that these five homes are top buys. You can use the winners as yardsticks to measure the model homes you visit. For that matter, you can take this copy of *The American Home* with you the next time you look at model houses.

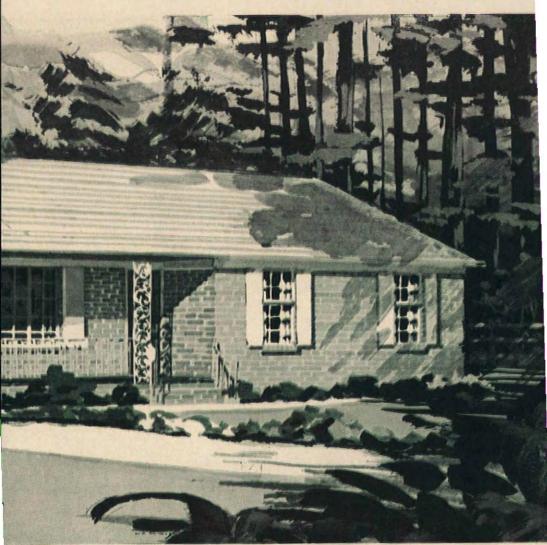
We'd like to hear your comments about these five winners and about builders' models you've seen. When you write, you help us determine the kind of house you want. And, in time, this information helps builders *produce* the kind of house that you want.



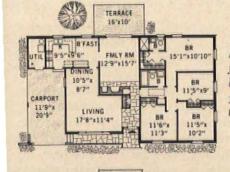
Price: \$22,500 with lot • Living area: 1671 sq. ft. • Builder: John Crosland Co. • Designer: Carolina Builders Service

charlotte north carolina Cool and comfortable in the pines ■ Surrounded by tall North Carolina pines, this winner is a fine example of the value and flexibility that builders are offering in homes today. It's located in a quiet, residential fringe of Charlotte, within the service limit for all public utilities. You may buy the home as you see it above, or choose from several other exterior styles—each based on colonial architecture. It can be constructed with a carport, or without (for \$700 less). You can have three bedrooms or four—at no extra cost. In short, the builder is offering what is very close to a custom-built home.

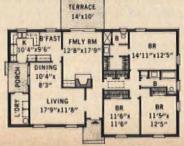
It's a good example of recent buyer influence on home builders. You demanded more design freedom, more rooms (or less), and more trees. Now, more builders are delivering what you want. They are also producing a better designed home, like this winner. It has eye appeal from the street, and is flexible enough for large- and medium-size families. There's good storage, and the zoning is excellent.



ALL DRAWINGS BY MARVIN CULBRETH

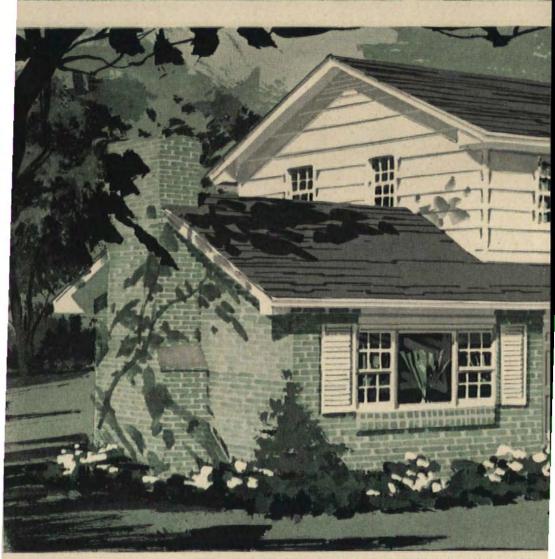


Floor plan shows superb separation of family room and living room—one that makes living room a non-traffic area. Kitchen site is perfect for deliveries and keeping an eye on the children. Fireplace is included in price.



Alternate floor plan shows two possible changes. Switch from four bedrooms to three costs no more, while elimination of carport and repositioning of outdoor storage saves \$700. Both plans have attic storage.

ALL PLANS BY SIGMAN-WARD, INC.



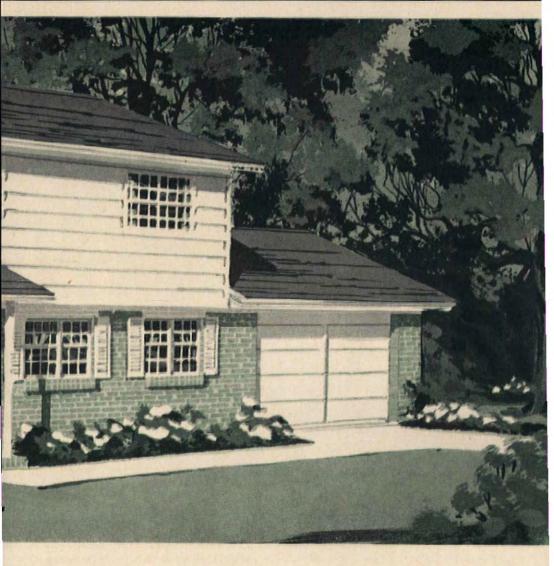
Price: \$19,050 without land . Living area: 1972 sq. ft. Builder: Viking Construction Corp. Architect: James McElroy, A.I.A.

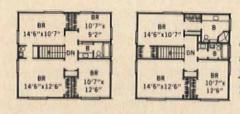
NORFOLK, VIRGINIA

Big house in a lovely setting

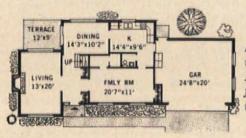
■ Here's a handsome home—spacious, well planned, and priced below the average. Yet these were not the only reasons it won our Virginia award. Squarely in its favor was the extraordinary subdivision in which it's located. Called King's Grant, the land is much as you see it above—gently rolling, tree-studded, lush. There's even a man-made lake, and the streets are wide, winding, and paved. Most of the homes are grouped around cul-de-sacs off the main streets, under which public utilities have been installed. Lot sizes are approximately one-half acre, and prices range from \$3900 to \$4900, depending on location.

This winner, one of five plans offered in the community, is marvelously well balanced. This is evident outside, where the garage complements the livingroom wing. Inside, the formal living room is quite separate from the informal family room. Included in the price: range, oven, range hood and fan, garbage disposer unit, fireplace, patio.

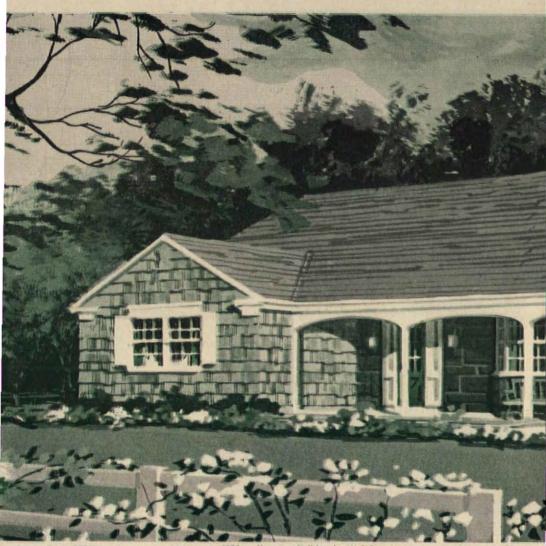




Two versions of upper floor are offered. Total floor space is the same, and three-bedroom and four-bedroom versions are identically priced. Good storage in both too.



First floor is as big as some whole houses—over 1100 square feet. Note good separation between family room and living room. Plan with one-car garage is \$600 less



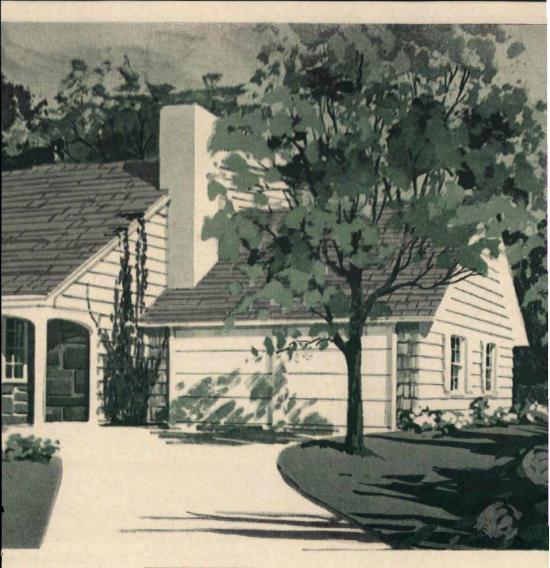
Price: \$23,990 with land • Living area: 2306 sq. ft. • Builder: Levitt & Sons, Inc. • Architect: John Sierks

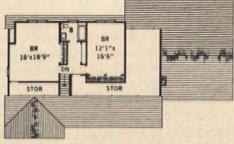
BOWIE, MARYLAND

A beauty with an amazing price tag

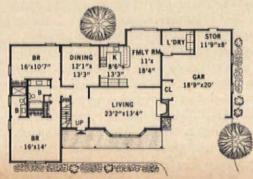
This winner would be difficult to reproduce for \$23,990 even in Mississippi, where building costs are the lowest in the nation. In Maryland, this price is just short of sensational. It's made possible by the builder's production-line techniques, and quantitybuying advantages. The total Levitt operation, here and in New Jersey, will start over 2000 homes in 1961. But more than the low cost prompted the judges to select it as the Best Home for the Money in Maryland They considered it well designed, and thought the 2306 square feet of living area excellently planned.

However, the extras included in the price may have influenced the judging most. They are: range, oven, kitchen exhaust fan, refrigerator, garbage disposer, automatic dishwasher, washer and dryer, central air conditioning, complete seeding of the over 12,000 square feet of lot, and nine trees and 16 shrubs. Price also includes the closing costs. House is located in a superb subdivision called Belair.

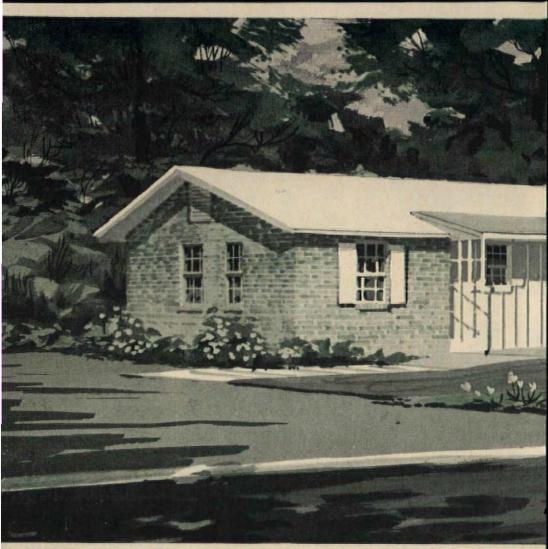




Second floor bedrooms are larger than most development-home master bedrooms. Storage space is sufficient to accommodate a family with an attic full of collector's items.



First floor has about everything a modern, active family needs. Note that all room sizes are above average for development homes. Fireplace is included in \$23,990 price.



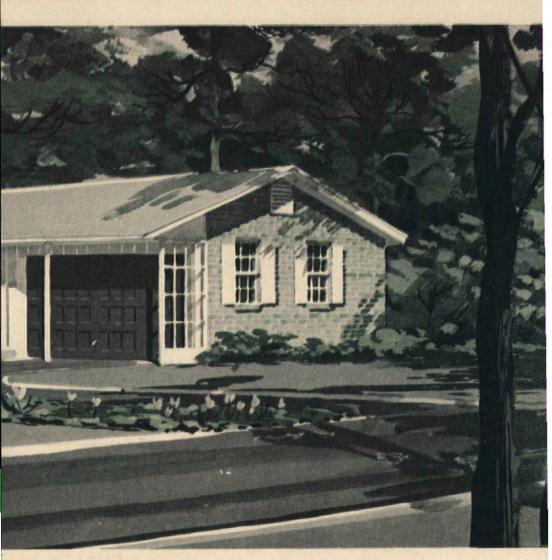
Price: \$15,500 with land • Living area: 1272 sq. ft • Builder: Fickling & Walker Dev. Co • Architect: William Cobb Matthews, A.I.A.

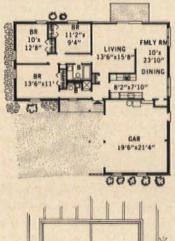
MACON, GEORGIA

Colonial beauty with a clever plan

▲ A well-balanced home in a colonial mood, this Macon winner is offered with the same floor plan—at no change in price—in a contemporary style. This gives you a clue to the prevailing trend in Georgia architecture: one that is approaching a midpoint between the old South and the new South. We believe the trend will continue, and one of its leaders may well be the architect who has done such a masterful job of juggling this home's 1272 square feet of living space—a size that is relatively small.

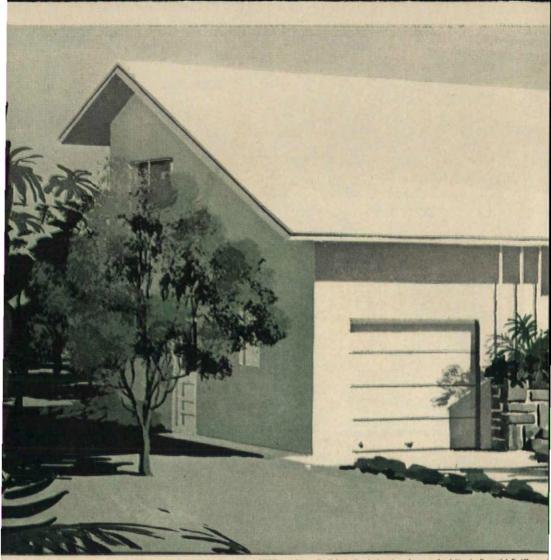
Note, for example, that he has found it possible to provide roomy living and sleeping wings, and still find space for an entry hall to keep traffic paths clearly defined. It's well constructed too. The space between ceiling and roof is properly vented, and the ceiling is insulated. The \$15,500 price tag includes a built-in range and oven, range hood and fan, and a suburbansize lot in a community where public water and sanitary sewage are provided and paid for.





Wise use of space makes every square foot count in floor plan. Noteworthy is bath with two entries. Cathedral ceiling in living area gives a sense of more space.

Concrete patio is included in price of house. Aluminum sliding glass doors lead to living area. (See plan, above.)



Price: \$23,500 with land . Living area: 1656 sq. ft. Builder: Parkchester, Inc. Architect: Donald Reiff

MIAMI, FLORIDA

Space for a growing Florida family

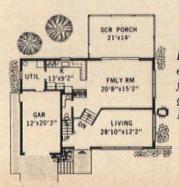
■ Split-level homes have been a long time coming in Florida, but this winner proves they have arrived with elbow room to spare. To the average Floridian, afflicted for years with ranch-home crampitis, this should be welcome news. (Good news, too, that more than a dozen Florida builders are now offering bi-level homes. In '62, the number should triple.)

In this winner, space is not only provided but thoughtfully laid out. Traffic is routed with equal ease from the double front doors, the garage, or the sliding glass doors off the family room. The living room, with its vaulted ceiling, is airy to the point of being dramatic. The second-floor balcony, overlooking the living room, is a charming diversion from routine split-level plans. Included in the price are a range, oven, hood and fan, sodded lawn, two trees, and 12 shrubs, plus all public utilities. Nearby is a private swimming and recreational club sponsored by the builders. The club is named Westbrooke.





Second floor has over 90 square feet of storage—an unusually large amount. Hall to right of stairway is a balcony overlooking living room. Roof is fully insulated.



First floor plan gives plenty of room for entertaining, since screened porch adjoins family room. Kitchen, utility space, and garage are neatly tied together for convenience. Note central location of powder room.

QUALITY PRODUCTS USED IN THE 5 BEST HOMES 5 FOR THE MONEY IN THE SOUTH



Key to builders using products below: FW – Fickling & Walker Dev. Co., Macon, Ga. LS – Levitt and Sons, Inc., Belair, Md. JC – John Crosland Co., Charlotte, N.C. VC – Viking Construction Corp., Virginia Beach, Va. WE – Westchester, Inc., Miami, Fla.

ACCESSORIES, BATHROOM

F.H. Lawson Co.-WE Miami Cabinet Div., Philip Carey Mfg. Co.-VC Reliable Metal Prods. Co.-LS Stylon Corp.-FW **AIR CONDITIONING** Trane Co.-WE (optional) Westinghouse Electric Corp.-LS, VC (optional) **BELLS AND CHIMES** Edwards Co., Inc.-FW Nutone, Inc.-JC, VC BRICK Burns Brick Co.-FW Kendrick Brick & Tile Co.-JC McAvoy Brick Co.-LS Sanford Brick Co.-VC Santex Co.-WE CABINETS, KITCHEN Boro Wood Prods. Co.-FW, VC Brown Millwork Co.-JC National Kitchens-WE United Metal Cabinet Corp.-LS **CEILINGS, ACOUSTICAL** Armstrong Cork Co.-WE Celotex Corp.-WE COUNTER TOPS Dimensional Laminates, Inc.-LS Formica Co.-JC, VC, FW Westinghouse Electric Corp.-WE DISHWASHER General Electric Co.-JC Hobart Mfg. Co.-VC (optional) Hotpoint Div.-FW (optional) Westinghouse Electric Corp.-LS, WE **DISPOSER, FOOD WASTE** General Electric Co.-JC Hotpoint Div.-FW (optional) Waste King Corp.-VC Westinghouse Electric Corp.-LS DOORS, GARAGE Better-Bilt Door Co.-VC General Door Co.-LS Overhead Door Corp.-WE DOORS, HOUSE Construction Prods. Corp.-WE Farley & Loetscher Mfg. Co.-LS Tar Heel Sash & Door Co.-JC DOORS, SLIDING GLASS Capitol Prods. Corp. - VC Daryl Prods. Corp.-WE Trim Slide, Inc.-LS DRYER, CLOTHES Westinghouse Electric Corp.-LS FAN, BATHROOM Emerson-Pryne Co.-WE Nutone, Inc.-JC, VC FAN (OR FAN AND HOOD), KITCHEN Berns Air King Corp.-LS Emerson-Pryne Co.-WE Nutone, Inc.-VC, FW **FIXTURES, LIGHTING** Courtley Enterprises-LS

Emerson Electric Mfg. Co.-VC, WE Progress Mfg. Co., Inc.-JC **FIXTURES, PLUMBING** American-Standard-JC, VC Briggs Mfg. Co.-LS, WE Kohler Co.-FW **FLOOR COVERING** Amtico Div., American Biltrite Rubber Co.-LS Armstrong Cork Co.-JC, VC, FW Tiletex Div., Flintkote Co.-WE FLOORING, CERAMIC Crown Tile Corp.-VC Dallas Ceramic Co.-JC Kamiyama Ceramic Works-WE Stylon Corp.-FW FLOORING, WOOD Higgins Industries, Inc.-FW **GLASS, WINDOW** Caradco, Inc.-LS Libbey-Owens-Ford Glass Co.-JC Pittsburgh Plate Glass Co.-WE HARDWARE Arrow Lock Corp.-WE McKinney Mfg. Co.-LS Sargent & Co.-LS Stanley Hardware Div., Stanley Works-LS, WE Weiser Co.-FW Western Lock Mfg. Co.-WE, VC HEATER, FORCED WARM AIR American-Standard-FW Carrier Corp.-JC C.A. Olsen Mfg. Co.-VC Trane Co.-WE Westinghouse Electric Corp.-LS HEATER, WATER Dur-O-Matic Water Heater Mfg. Co.-WE Pa. Range Boiler Co.-LS Rheem Mfg. Co.-JC Vulcan Electric Co.-FW White Prods. Corp.-VC INSULATION Baldwin-Ehrét-Hill, Inc.-LS Owens-Corning Fiberglas Corp.-LS, FW, JC, VC Reflectal Corp.-WE PAINT, EXTERIOR Bruning Bros.-WE Devoe & Raynolds Co., Inc.-JC John Lucas Co.-LS Murphy Paint Corp.-VC PAINT, INTERIOR Bruning Bros.-WE Devoe & Raynolds Co., Inc.-JC Murphy Paint Corp.-VC National Gypsum Co.-FW United Lacquer Mfg. Co.-LS PIPING Reading Tube Co.-LS RANGE & OVEN General Electric Co.—JC (optional) Hotpoint Div.-FW National Kitchens-WE Westinghouse Electric Corp.-LS, VC REFRIGERATOR Westinghouse Electric Corp.-LS, VC (optional) ROOFING Bird & Son, Inc.-JC, FW Johns-Manville Corp.-VC Patent Tile Co.-WE Ruberoid Co.-LS

Square D. Co.-JC, WE Walker Mfg. Co.-FW SHEATHING Celotex Corp.-FW National Gypsum Co.-JC U.S. Gypsum Co.-LS, VC U.S. Plywood Corp.-LS SHOWER DOOR Adams Engineering Co., Inc.-FW Anoroc Prods., Inc.-LS Daryl Prods. Corp.-WE SHOWER HEAD American-Standard-JC, VC Moen Faucet Div., Standard Screw Co.-WE Sterling Faucet Co.-FW, LS SHOWER RECEPTACLE American-Standard-JC Fiat Metal Mfg. Co.-LS, VC Sterling Faucet Co.-FW SIDING Masonite Corp.-VC, LS National Gypsum Co.-LS SINK American-Standard-JC Carrollton Mfg. Co.-VC Federal Enamelling & Stamping Co.-LS Federal Mfg. Co.-WE THERMOSTAT Carrier Corp.-JC Minneapolis-Honeywell-FW, VC, LS Trane Co.-WE WALL PANELING Georgia Pacific Corp.-JC U.S. Plywood Corp.-VC, LS, WE WALLPAPER Devoe-Raynolds Co., Inc.-JC Fabrique-Birge Co.-LS Scalamandre Silk Co.-LS Standard Coated Prods.-LS WALL TILE Crown Tile Corp.-VC Dallas Ceramic Co.-JC Kamiyama Ceramic Works-WE Robertson Mfg. Co.-LS WALL SWITCHES AND OUTLETS Arrow, Hart & Hegeman Electric Co.-WE Circle F. Mfg. Co.-FW, LS Leviton Mfg. Co., Inc.-WE Pass & Seymour, Inc.-VC Walker Elec. Mfg. Co.-VC WALLS AND CEILINGS, INTERIOR National Gypsum Co.-FW, JC, WE U.S. Gypsum Co.-LS, VC WASHER, CLOTHES Westinghouse Electric Corp.-LS WIRING Anaconda Wire & Cable Co.-VC Essex Wire Corp.-FW Ettco Wire & Cable Co.-LS General Electric Co.-WE Phelps-Dodge Copper Prods. Co.-VC WINDOWS Air Control Products, Inc.-WE Capitol Prods. Corp.-VC Caradco, Inc.-LS Tar Heel Sash & Door Co.-JC

SERVICE BOX, ELECTRIC

Arrow Conduit Fittings Corp.-LS

How You Can Judge a

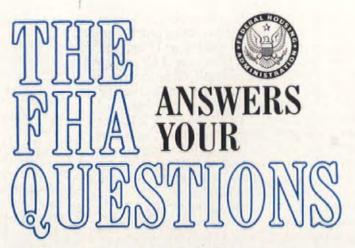
You can profit from our experience. The questions below are condensed from 105 items on the form we use to rate each entry in our Best Home for the Money competition. If you can't dig out the answer in the sales brochures, ask the builder. A good builder never evades a question. For that matter, most builders we know are proud of their model homes, and are eager to talk about them. If you total seven "no's," or less, it's worth a second look; more than seven—better think twice.

Model Home

VES

NO

	YES	NU
Are lot and landscaping included in the price?		
Are all public utilities in and paid for?		
Are schools, churches, and shopping centers close by?		
Does house have north-south orientation?		
Are the kitchen appliances in the model included in the price?		
Is there enough outdoor storage space for your needs?		
Is there off-season storage space for your clothes?		
Would it be easy to expand in this house if your family grows?		
Does floor plan avoid "criss-cross" circulation?		
Are children's bedrooms far enough from living area?		
Will your children have a room of their own to play in?		
Is there insulation in both ceilings and walls?		
Are basement walls waterproofed?		
Are asphalt shingles 210 pounds per "square" or heavier?		
Are gutters included on all eaves?		
Do downspouts empty onto splashblocks, into dry well or storm sewer?		
Is there at least a 100-ampere electrical service?		
Does forced-warm-air heat go through a perimeter duct system?		
Are ducts insulated for future air conditioning?		
Is there proper termite protection?		
Is the framing lumber either construction or standard grade?		
Is range hood provided for kitchen exhaust fan?		
Is root overhang at least two feet (except at gable ends)?		
Is ASME* emblem on boiler for hot-water heating system?		
Does slab foundation have a vapor barrier underneath it?		
AMERICAN SOCIETY OF MECH INICAL ENGINEERS		



Neal J. Hardy, FHA Commissioner

If I make several payments in advance on my FHA mortgage and then for some reason am unable to meet a future payment, will I get credit for the extra payments I have made and not be considered in arrears?

This is something to be arranged between the mortgage lender and you. The mortgage lender is not required to report principal payments to FHA, and consequently can use its own discretion in agreeing to credit the amounts you have prepaid to future scheduled payments of principal.

There are two methods of making prepayments on your insured mortgage.

First, you can make extra payments of principal only in order to save interest and pay your loan off faster. If you do this and later on find it difficult to make a payment, the lender can agree to credit you for the amount of principal you have paid in advance; but you will be required to pay the interest, the mortgage insurance premium, and all the other items included in the monthly payment, except principal.

Second, you can make one or more complete monthly payments in advance—principal, interest, mortgage insurance premium, and whatever other items are included in the regular payment. If you do this, you can later, with the *lender's consent*, skip your monthly payments to the extent you have prepaid them.

I'm paying 5½ per cent interest on my FHA mortgage. But I'm also paying ½ per cent insurance premium. Isn't this the same as paying 6 per cent interest on a conventional mortgage?

In terms of outlay it is practically the same. Interest is paid on the outstanding loan balance at the end of each month, and the premium is paid on the average loan balance outstanding during the year. The monthly premium is $\frac{1}{12}$ of $\frac{1}{2}$ per cent of this average balance. For example, the total FHA mort-gage insurance premium on a 20-year mort-gage of \$10,000 would be \$591.84. Total interest at $\frac{1}{2}$ per cent would be \$591.55.

The main difference, and this is an important one, is that if your mortgage is insured under FHA's regular home mortgage insurance program you may be entitled to a dividend when you pay off your mortgage in full. At the present time, the dividend rate is such that if a home owner had a 20-year mortgage and paid it off at any time after 15 years he would receive a check from FHA equivalent to almost all the insurance premiums he had paid. On a \$10,000 mortgage, the dividend would amount to \$528.10. However, the rates vary according to the amount of money available in the FHA insurance fund for such payments.

But the chief consideration, it seems to me, is that the FHA mortgage insurance system has made it possible for you to finance your home on more liberal terms than are usually available in conventional financing.

Is it possible to have FHA mortgages outstanding on more than one house at the same time?

Yes, if you can show the ability to make payments on both loans without difficulty.

One thing to remember is that under the FHA system the down payment required when you buy a home for your own occupancy is less in relation to the property value than that required if the property is not to be your home. So, if you were to buy one house to live in and another as an investment, the minimum down payment on the investment property would be proportionately larger than on the home property.

Of course, if you were to buy a property as a home, and later rent it out after buying another house for yourself, it would be possible to finance both properties on the terms available to an owner-occupant.

What does the builder's warranty that came with my new FHA-financed house mean?

The warranty is simply a promise by the builder to you that the house is built in substantial conformity with the plans and specifications. This warranty is required for newly built FHA-financed houses which FHA has inspected during construction. If you find that this warranty is not true in any important respect, you should notify the builder in writing within a year from the date on which title was conveyed to you, or on which you first occupied the house (whichever date was first). If he does not make good the deficiency you can take legal action against him under the laws of your state.

Most builders are anxious to maintain a reputation for good work and will correct any defects for which they are responsible. But if you cannot get your builder to correct a serious defect for which you believe he is responsible, you can notify the FHA. FHA will try to persuade him to make any correction which it finds to be justified. FHA, however, has no legal means of forcing him to do so. "I've shellacked wood paneling and old furniture with fine results; it's so easy to use, too

... my only guide was your booklet



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How to Sell Your House (continued from page 35)

the seller, not the buyer. It is deducted from the sale price of the house. It is generally 5 per cent of the sale price, sometimes 4 or 6 per cent, and ranges up to 10 per cent for houses in rural areas and farms. It is not fixed by law, but instead set by custom in your area, and stipulated in the contract you sign with the broker.

For this potential commission, a good broker will, at the start, advise you approximately what your house is worth and also what you should ask for it. These may be two different figures. Most important, he already may have a few good prospects for it, people who previously asked him to keep an eye out for just your kind of house. After all, his chief service is to act as your salesman, your agent. People come to him every day looking for houses. He is a clearing center, trying to match the desires of prospects with the houses available.

He also handles listing details, arranges appointments, and shows your house to prospects. Equally important, he can follow up with invaluable help in getting a mortgage for the buyer and handling contract and closing details.

Most brokers, incidentally, prefer that the owner make himself scarce when they show up with customers. An owner tagging along can spoil a sale by saying the wrong thing. It happens all the time. Typical is the case of one prospect whom the broker knew preferred a small, easily maintained lot. He was shown an otherwise acceptable house, but the first thing the owner blurted out was something about the lovely large grounds in back.

Unless you know about houses and sales techniques, you should give prospects a smiling welcome and then disappear. Let the broker show the house.

OPEN VS. EXCLUSIVE LISTING

A broker will usually ask for an exclusive listing, which makes him your sole agent. You may still sell the house yourself and not owe him a sales fee. But if the house is sold through any other broker, the first broker commands at least a portion of the agent's fee.

An open listing means you open the house to any or all brokers. You pay the one who shows up with the buyer. Sell the house yourself and you pay no broker's commission.

Which is better? An exclusive listing tempts a broker to put

special effort into selling your house. There's more in it for him. He will often pass the word to other brokers, since they increase the likelihood of a sale. If another broker makes the sale, the originating broker will still get part of the commission. In general, a broker with an exclusive listing also will advertise the house. More and more brokers, however, require the owner to pay for advertising even when they have an exclusive listing. The cost is charged against the commission if the house is sold.

An exclusive listing is generally your best bet when you are suddenly transferred, and are forced to leave the house unsold; or if you simply do not have the time to handle the inevitable details involved in selling. The broker with an exclusive listing is much more apt to give your house special attention.

On the other hand: "An exclusive listing not only ties up the seller but he expects miracles, as well as special treatment we cannot always provide," says Larry Anderson of Rockland County, N.Y. He is one of the rare brokers anywhere opposed to exclusive listings. "I don't like the obligations they entail," he says. "I discourage them except under special circumstances."

If your house is a good buy at a good price and you are in no rush to sell, an open listing is probably better. Special sales effort may not be necessary.

There is also what is called the "exclusive right to sell." It ties you up exclusively with one broker. You really want him to go all out to sell your house. You agree to pay him a commission even if you make the sale yourself.

HIGH-PRESSURE TRICKS

You should beware, however, of the slick, high-pressure broker who pulls out all the stops in order to sign you to an exclusive listing or an "exclusive right to sell" contract. A common trick is to tell you that your house is worth much more than you think and more than other brokers may have said; that he personally will get you \$5000 more if you give him an exclusive listing. After all, he says, it will take a bit of effort.

Actually, he cannot sell the house for that much money and doesn't even intend to try. He lets you stew for a month or two as your house goes unsold and then he does an about-face. He returns to say that the house is absolutely impossible to sell at such a high price in today's market. You must drop the price. The house is finally sold at the reduced price, about the same level other brokers gave in the beginning or lower, and Mr. Slick has achieved his purpose. He has elbowed other brokers out of the picture, virtually assuring himself of a sales commission.

Moral: Beware of a broker who glowingly promises you an unrealistically high price in return for an exclusive listing. A reputable broker, confronted with a stubborn seller's dream of what a house is worth, will say, "Okay, let's try it at that price for a little while and see what happens. Later you may have to cut it."

MULTIPLE LISTING SERVICE (MLS)

This service, spreading fast, is now officially used by nearly 500 of the 1377 real estate boards in the nation, according to Eugene Conser, executive vice-president of the NAREB. "Many of the remaining boards who do not use it officially," Conser says, "are in small communities and actually use the same method on an informal basis."

A group of brokers agree to list any and all houses that each of them gets. Their listings can then reach every section of a city or large community, sometimes the entire county. If another broker sells the house, the originating broker is still guaranteed part of the sales commission. Thus, list your house with a broker member of a Multiple Listing Service and all participating brokers are informed about it at once. You get maximum sales exposure.

If you don't have an MLS in your area you can achieve the same wide exposure merely by a little self-enterprise. Send a mimeographed description of your house to each of the brokers listed in the telephone yellow pages.

Sometimes, however, an MLS requires that you pay a broker's fee to the Service even if you sell your house by yourself. This depends on local rules. Critics of MLS charge that it lacks the personal touch. It can cause trouble in this way: a broker on the other side of town, as often happens, shows up with a buyer. The broker, however, is unfamiliar with your neighborhood. After the house is sold the buyer unhappily discovers certain dismaying characteristics (to him) about the neighborhood. His broker simply did not know. This cause of potential discord is a widespread flaw inherent in the MLS. It can even cause a lawsuit involving both the buyer and the seller. So when an MLS broker shows people your house make sure he is fully informed about your neighborhood.

TRADING IN YOUR HOUSE

Suppose you cannot sell your house but you have to move. Or you need a larger house. A neat solution may be trading it in on another house, "a rapidly growing development in real estate," according to a Washington official of the NAREB.

Because of its newness, the procedure varies greatly according to the area where you live. The most common method so far works like this: You arrange to buy a second house through a broker who "trades." He takes an exclusive listing on your present house for 90 days. If he doesn't sell it in that time he buys it himself so you can pay for the house you are buying. You are in the clear. In most cases the house is sold before the deadline. If not, the broker figures he will sell it in time, giving him two sales commissions-the incentive that spurs him on.

That is only one procedure, however. There are many variations and often intricate details to be worked out. In addition, more and more new-house builders also will accept your present house as partial payment toward one of their new ones. Trading can be a very practical arrangement when you wish to sell a house and buy a new one but it's also a little tricky. Be sure that you are dealing with a reputable broker or builder and have your own lawyer examine all papers connected with the deal before you sign any of them. If you aren't careful you can end up with two houses instead of one. (See "How to Trade Your House Without Headaches." The American Home, March 1960.)

FOR A SURE-FIRE SALE

1. Don't overprice the house. Determine the best price to ask based on talks with brokers and on what houses nearby have sold for recently. Add 5, 10, or 15 per cent to the price to determine your "asking" price. This will depend on how much of a cushion is customary for bargaining purposes where you live.

2. Tidy up the house before prospects see it. Repair broken glass, clean inside and out, touch up with paint, check the doorknobs—especially on the front door, clean out closets and basement, and repair leaky faucets.

3. Prepare a mimeographed data sheet about your house. It should contain price, size, number of rooms, garage or basement, property size, annual taxes, heating cost, location of near-by schools, stores, churches, and special features that prospects should know. But don't exaggerate. Be specific and factual.

4. Choose a good broker. Ask friends and call a few banks for recommendations. Visit their offices. How long has the broker been in business locally? What kind of houses does he generally handle?

5. Be wary of the high-pressure broker who promises you an unrealistically high price in return for an exclusive listing.

6. Read the contract carefully before you sign with a broker. How much commission will he get if he sells the house? Remember, this is not fixed by law. If it is an exclusive listing, how long does it run? Normally, it is good for 60 to 90 days.

7. If you open the house to all brokers (open listing), hold a special open house so all may inspect the house at one time, saving you the inconvenience of separate calls.

8. If your house does not sell after a reasonable length of time and you are prepared to reduce the price, take the house off the market for a short time first. Ask your agent why it didn't sell to determine what's wrong before you list it again.

9. If you are caught in a financial squeeze, having committed yourself to buying another house, investigate the availability of a Purchase Money Mortgage. This is a method of interim financing that can permit you to pay for the second house before your present house is sold.

10. Take the first good offer you get. But don't snap it up the very instant it is made. Tell the buyer you want to think it over and you'll notify him shortly through your broker. Psychologically, a buyer will feel cheated if his offer is accepted instantly. He'll feel that maybe he could have obtained your house for a lower price. And he may call off the whole deal. Delaying acceptance for a little while, or letting your broker accept the offer "reluctantly" is the best psychology. THE END

Wake Up Your Porch (continued from page 38)

• A fresh coat of paint-in one of the dazzling new yellows, pinks, blues, or greens-will give an exciting new look to wood, wrought iron, rattan, or wicker furniture. Lacquer-base spray paints make the job easier and smoother.

· For an unusual effect, paint a set of dining chairs in several bright colors; or use a differentcolored seat pad on each.

• For the porch interior, use a light-colored paint which will reflect more light into the adjoining house, and more heat during cold weather. A flat enamel for walls and trim will stand up better on an unprotected porch than an ordinary flat paint.

• Dramatic lighting, both on the porch and in the garden outside, gives spectacular decorating results at nighttime.

· Provide a gay dining area, even if it's only a fold-up bridge table. Serving carts on wheels are handy. · For a game-and-hobby center, store equipment in a row of brightly painted old kitchen cabinets.

 Don't forget comfortable seating, for everyone-a porch isn't a porch if you haven't a big comfortable chair or chaise for relaxing.

• Television set on wheels adds entertainment value to the porch. Use one wall for a movie screen. · Plan for plenty of table space. A giant coffee table has many uses-snacks, magazines, and games. An extra supply of handy tray tables in a storage bin saves many steps for spur-of-the-moment entertaining.

· Think ahead. With storm windows, insulation, and heating, your one-season porch can be an extra living room all year. THE END

SHOPPING INFORMATION

SET YOUR PARTY TABLE WITH PAPER Pages 30, 31: Paper tableware—Paper Art Co. Trio cutlery—Ed Langbein. Page 32: (top) Paper tableware—Hallmark. Fruitwood and stainless steel flatware by Present—Stern's. (bottom) Paper tableware—Paper Art Co. "My Love" sterling silver—Wallace. Page 64: Diamond ensemble— House of Paper. Chef paper set—Hallmark.

WAKE UP YOUR PORCH AND LIVE

Page 38: Wrought iron furniture "Chantilly Rose"—Woodard Sons. Page 39: Wrought iron furniture—Brown-Jordan. Green fruit bowl— Hudson Rissman.

BUILT-IN RANGES

BUILT-IN RANGES

DELICACY BEEF CUTS Pages 52, 53: Gravy boat, tray, pepper and salt shakers-Towle. Painting-Kennedy Gallery.





When you pick a paintbrush from the vast variety on display at your dealer's, remember this: A poorly-made brush could easily spoil your job. To be safe, buy the brush with the red quality mark. This is your guarantee that the brush is made 100% with Du Pont tapered TYNEX® nylon filament. Then check for such manufacturing features as a full stock, mixed lengths of filament and properly processed tips and you'll have a brush that will enable you to paint better and easier . . . with any kind of paint . . . on any surface. You'll find they clean quickly and easily, too. Brushes made 100% with tapered TYNEX are on sale at all stores where quality paint is sold. Look for the red quality seal!

E.I. du Pont de Nemours & Co. (Inc.) POLYCHEMICALS DEPARTMENT Wilmington 98, Delaware



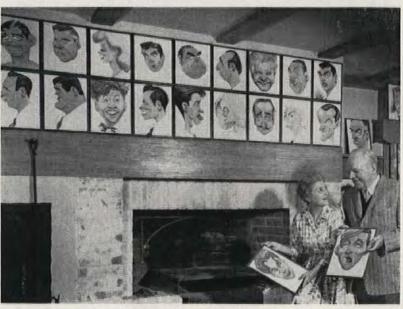
BETTER THINGS FOR BETTER LIVING ... THROUGH CHEMISTRY





"This is our home," says Pat O'Brien, "and we'll never sell it." The Mount Vernon colonial crowns a slight rise on one of the most beautiful streets in Brentwood.

Caricatures of Pat's friends in show business fill the walls of the pool house, which serves as a family recreation room. "All our kids have had parties here," says Pat, "and learned to associate good times with home."



upstairs right now; she's a high school sophomore."

"Here's something I'm happy to have," said Pat, crossing the room to a beautiful marble-topped desk with ornate, hand-carved oak pedestals. "This desk belonged to novelist Gene Stratton Porter. I bought it at an auction and it's so heavy it took six strong moving men to carry it into the house.

"Did I tell you that Eloise made these lamp shades? She made all the shades in the house. And these rugs," he said, indicating two beautiful hooked rugs on the parquet floor, "she made these, too."

"How did you meet Eloise?"

"Well, if it's ancient history you want," Pat chuckled, "I'll lend you a few volumes."

William Joseph Patrick O'Brien is still "Bill" O'Brien to old friends in Milwaukee, where he starred in

football, baseball, and track at Marquette University and gave promise of making a good lawyer. During World War I, he and his boyhood pal, Spencer Tracy, enlisted in the Navy. In New York after the Armistice, O'Brien convinced Tracy that if they pooled their veterans' allowances they could attend the American Academy of Dramatic Arts. They managed to get jobs with stock companies and road shows and eventually landed small parts in Broadway productions.

"All this by way of answering your question," smiled Pat, "because if I had become a lawyer instead of a struggling young actor, I wouldn't have been reporting for rehearsal with the Chicago company of the play, 'Broadway,' and I wouldn't have met the most beautiful girl in the cast, Eloise Taylor. Eloise had the title of 'Most Beautiful Girl in Iowa.' I kidded her about that, but I thought she was the most wonderful girl in the world—I still do." "He has a wonderful gift of blarney," said Eloise.

"Despite what she says, we celebrated our 30th anniversary this year," said Pat.

"The ability to stay married to the same partner seems rather rare in show business," I said.

"Show business isn't harder on marriage than any other business," he said, "but the divorces get more publicity. There are a lot of show people who have solid marriages— Irene Dunne, Robert Young, Jim Cagney, Jack Benny. A lot depends on the kind of home you knew as a child. If you've known a happy home, then you have a goal to aim toward when the time comes

Address.....

City..... Zone. State. ...

to create a home of your own." He pointed out the books on the floor-to-ceiling shelves.

SOME INTERESTING COLLECTIONS

"We have a little bit of everything worth while here. Some rare first editions, Irish literature, poetry, books on Lincoln. . . . And here we have a bat autographed by Lou Gehrig, the catcher's mitt Bill Dickey used in four World Series games, and there's quite a collection of shillelaghs."

He had detoured around the plaques and shelves of awards and trophies he had received in his four decades as an actor. These ranged from a screen award from the Ancient Order of Hibernians to the Brotherhood Award presented by the National Conference of Christians and Jews.

I asked him about a bust of Knute Rockne standing there.

"Sure, I'm proud of all these things. It was an honor and a priv-



Desk and chair used by Lincoln in his Springfield law office are Pat's proudest possessions. He holds playbill from Ford's Theatre, dated April 14, 1865.

ilege to portray Rockne, and Father Duffy in 'The Fighting 69th,' and Frank Cavanaugh in 'The Iron Major,' and Colonel Patty Ryan in 'Bombardier.' It's satisfying to know that I've helped to make these great Americans better known. That bust of Rockne and those awards—they're all reminders of wonderful friends and of what a lucky man I've been. Come into the living room and I'll show you something else I'm proud of."

THE LIVING ROOM

He crossed the large, formal living room done in off-white with accents of gold and green. Traditional sofas flank the fireplace and above the mantel is a strikingly beautiful portrait of "the most wonderful girl in the world" painted shortly after she had married the debonair young man who had broken into the movies as the star of "The Front Page."

He pulled out a rush-bottom chair in front of an antique desk.

"This is the desk and chair Lincoln used in his law office in Springfield. They have been authenticated by experts. We got them from a friend whose great, great grandfather was an honorary pallbearer at Lincoln's funeral."

On the desk are a framed copy of Lincoln's presidential campaign poster and an original playbill from Ford's Theatre, dated April 14, 1865. Displayed in a quaint frame on the wall above the desk is a plate from the collection of chinaware used by the Lincolns during their stay in the White House.

"I have many unusual pieces of antique Belleek," said Eloise, opening the doors of a fine mahogany break-front. "Most of these date from the mid-19th Century. I've been collecting Belleek for 25 years and found the best pieces when we were visiting Ireland."

"I seem to recall a trip to England that made headlines."

"A bit of a stir," smiled Pat. "That was in 1946, the first time American film stars were included in the Command Performance. Each studio sent a star, and RKO sent me. On the eve of the affair I discovered that wives of the British stars were never presented to the King and Queen. I let it be known that I was declining because Eloise wasn't included. There was a quick change of protocol, and Eloise and I-and the wives of the other actors-were formally presented to King George VI and Queen Elizabeth, I struck a mighty blow for marital solidarity because the wives have been included ever since."

THE SWIMMING POOL

"I think you'll find our pool house interesting," he said, leading the way across the garden. "I don't know in what shape we'll find it. Brigid has been using it for a rehearsal of her school play. Yesterday she had about 20 kids out here. This has been a neighborhood hang-out for years. It's like a family room or a basement rec room—a good place for parties and dancing where kids can learn to associate good times with home.

"We have a juke box for the kids and that floor gets lots of wear, but we've never had to lie awake nights wondering where they were," he said. "It's easy to go to extremes in this parent business; to be too strict, or to be overprotective and overindulgent. A parent who goes to either extreme is asking for it. Kids need selfreliance to get along in this world.

"We've given weekly allowances to our kids from the time they were tots. We made it clear what those allowances were to cover. If they go broke before the week is up, it's just too bad. They have to make their own decisions and their own mistakes.

"You can get a good idea of the size of the house from this side," he said, looking at the back of it from the brick terrace beside the pool. "Notice how the architect handled the windows in our bedroom? Those sliding glass doors open both corners of the room for cross ventilation. We have six bedrooms and they're all light and airy."

"And enormous," added Eloise. "Pat thinks big."

We returned to the house and entered the kitchen.

THE KITCHEN

"As you can see," said Eloise, "ours is the kind of kitchen you'd find in a small hotel—wonderful when you're cooking for a houseful of guests. I think Pat and the architect had an army in mind when they planned the kitchen."

"A few years ago when I opened in 'Miss Lonelyhearts' on Broadway," said Pat, "we thought we'd sell the house and move to New York. That would have been a mistake. When we got back, this place looked so good to us that we resolved to keep it for our kids and our grandchildren to enjoy.

"A home is not just an address on a street," he said, pausing in the broad entrance hall where a curved staircase sweeps gracefully up to a wide hallway above. "Home is all the wonderful days a family has known together. The day a child was born. The day of the christening. The bittersweet memories, too—like the night I spent on my knees when they said my daughter was dying. And the morning they said she was well. It's the memory of your daughter coming down that stairway on her wedding day.

"Ours is a kind of mad, merry household, a family of friends. Like all parents, Eloise and I wonder if we've done a good job of preparing our kids for the tough world we're handing them. Like it or not, parents teach by example. Parents can't fail to go to church and expect their kids to. They have to go it together—in all ways. It's a big assignment, this parent business, but don't kid yourself that you aren't living a better life because you are one." THE END



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Perennial Borders

(continued from page 41)

(June 15, here) to frost. Then there is the border confined to one kind of plant. This second type works well for wide-spreading, springblooming perennials like iris, peonies, and Oriental poppies which take up too much room in a mixed border, considering their early flowering season. I make separate plantings of these, and also of roses. Then I can enjoy each thoroughly at its season, without having to put up with possible bare spaces in the border later.

FOR EARLY SEASON BLOOM

Early in the season, I rely, as most gardeners must, upon bulbs. Since space is at a premium, they're planted in out-of-the-way spots such as under bushes or trees. The difficulty of having them in borders is that they multiply so rapidly that in a few years it is impossible to plant around them satisfactorily after their foliage dies back in summer.

Perennials for early show include several blue-flowering ones: mertensia bluebell, sweet-william phlox, and forget-me-not anchusa. But for chief display at this time I rely on two biennials: pansies and Siberian wallflower. The orange blossoms of the wallflower give bold accent to the miscellaneous colored pansies. If I had a slope, I'd like a rockery in which to grow rock cress, moss phlox, and basketof-gold alyssum.

SECOND MAJOR SPLASH OF COLOR

The next main season of bloom features tall bearded iris, peonies, and Oriental poppies. Although the cultural requirements of iris are sometimes exacting, it's a flower I wouldn't willingly do without. I cannot, of course, grow anywhere near the number of fine varieties available, but I have found certain indispensable ones.

Some yellows I am fond of are 'Zantha' and 'Golden Russet,' both of which have enormous flowers; 'Limelight' and 'Solid Gold' also have great merit. Among pink iris, my favorites are 'Happy Birthday,' 'Ballerina,' 'Pink Formal,' 'Cloudcap,' 'Mary Randall,' and 'Mulberry Rose.' Blends I especially like are 'China Maid,' 'Cascade Splendor,' and 'Sunset Blaze.' The reds are well represented by 'Solid Mahogany' and 'Campfire Glow'; and the best purples I have found to be 'Sable' and 'Storm Warning.'

Blue iris are among the chief joys of gardening: 'Chivalry,' 'Blue Sapphire,' 'Pierre Menard,' 'Sylvia Murray,' 'Cahokie,' and 'Danube Wave,' all are satisfying.

As to Oriental poppies, I have about 20 varieties and regard these as best: 'May Curtis,' 'Betty Ann,' and 'Salome' among the pinks; 'Surprise' among the oranges; and 'Empress of India,' 'Lula Neely,' and 'Australia' among the reds. The picotee 'Carnival' is a delightful flower to grow.

With peonies, I can't claim to have a representative collection, possessing only about 30 varieties and some 50 plants in all. Favorites include 'Monsieur Jules Elie,' 'President Wilson,' 'Therese,' 'Walter Faxon,' 'Auten's Pride,' and 'Souvenir de Louis Bigot' among the pinks; 'Philip Rivoire' and 'Longfellow' among the reds; 'Siloam' and 'Madame Jules Dessert' among whites. A crimson Japanese peony 'Edward VII' given to me in my early days as a gardener, gives a marvelous show, as Japanese and single peonies do.

INTERIM INTEREST

The next phase in the perennial garden (June 10 to June 25, here) is a time of transition from iris and peony time to daylily time. During this period come roses, garden pinks, sweet-william, coral bells, perennial flax, golden marguerite, sundrop, Canterbury bells, columbine, and candlestick lilies. For height I rely upon large-flowered clematis vines on the garage wall and the arbor, yellow meadowrue (Thalictrum glaucum), and delphinium. Since I have only moderate success with wintering the beautiful large-flowered hybrid delphiniums, I add a few new plants each year. In this climate, the older delphinium forms, 'Belladonna' and 'Bellamosum,' are the most satisfactory.

SIX WEEKS OF DAYLILIES

The best time of all for me is the period from June 25 to August 5, when daylilies are the dominant flower. I have over a hundred varieties in this small garden and plant them in miscellaneous spots wherever I want pleasing foliage and bold masses of flowers. I have found the following varieties especially good: 'Hyperion,' 'Skylark,' 'Far North,' 'Revolute,' 'Hesperus,' 'Chloe,' 'Meadow Gold,' and 'Dauntless' among yellows; for reds, 'Vermilion Cliffs,' 'Morocco Red,' 'Ruby Supreme,' 'Gretchen,' 'Potentate,' 'Purple Waters,' and 'Crimson Pirate'; for orange, blends, and pinks: 'Orange Beauty,' 'Georgia,' 'Apricot Queen,' 'Colonial Dame,' 'Copper Colonel,' 'Bold

Courtier,' 'Gay Troubador,' and 'Pink Dream.'

Planted among the daylilies are: golden marguerite, bergamot in red and pink shades, gaillardia, hollyhocks (double reds and double pinks are especially showy), rosy millfoil, helenium 'Moerheim Beauty,' globe thistle, Japanese iris (the 'Higo' strain), veronica, lythrum ('Morden Pink,' 'Morden Rose,' and 'Morden Gleam'), heliopsis or hardy sunflower (the oldfashioned single and the newer double variety 'Gold Greenheart'), purple coneflower, butterfly weed, astilbe for the shady spot, and lilies and phlox in many varieties. Good lilies for full sun are the regal, centifolium hybrids, 'Aurelian' hybrids, and tiger.

A July and August garden cannot be without phlox, which is one of the most reliable and longest blooming of our summer perennials. These earlier blooming phlox I have found especially good: 'Sir John Falstaff,' 'Leo Schlageter,' 'Starlight,' 'Border Queen,' 'Brigadier,' and 'Chieftain.' Most of these are in red shades except 'Starlight,' which is a large-flowered purplish white. For later bloom I would especially recommend two whites, 'Snowball' and 'White Admiral,' pink 'Elizabeth Arden,' and red 'Spitfire' and 'Starfire.'

Spectacular in the July and August garden are the biennial (sometimes perennial) 'Gloriosa' daisies in yellow, reddish, and bronze shades.

LATE SUMMER COLOR

This is a slack time in most gardens, and I used to think that annuals were the only possible flowers except for perennials that carry over from earlier periods. But there are a number of new Augustblooming perennials which give excitement and color. Foremost among these is rudbeckia 'Goldsturm,' a black-eyed Susan which blooms for almost six weeks. Also noteworthy are new varieties of hardy sunflower: superbus 'Gullick's Variety' and sparsifolius 'Monarch' in particular. These are tall, in pure and shining shades of yellow, with the grace and charm of wild sunflowers but with larger flowers. Then there are various forms of gayfeather (liatris) with spikes of lavender-pink flowers, delicately blue Salvia azurea, and late-blooming forms of helenium such as 'Old Gold Giant.'

Extra showy is the hibiscus or rose mallow, especially in its hybrid forms. The hardy amaryllis or magic-lily with clusters of lavender-pink flowers literally bursts out of the ground from a dormant bulb. Several late-flowering daylilies are a boon: 'Apricot Queen,' 'Aten,' 'Jean,' 'Red Knight,' and 'Red Lady.' Physostegia or dragonhead is a toughie with beautiful lavender-pink flowers. In the shade garden, fragrant plantain lily (hosta) carries waxy-white flowers. The pink-spotted rubrum lily does well. Tall boltonia smothers itself in lacy-white daisylike flowers. About September 1, blue hardy ageratum (Eupatorium coelestinum) appears.

FINALE

Autumn emphasis is on asters and chrysanthemums, though a number of summer flowers such as gaillardia, hardy ageratum, boltonia and physostegia keep on blooming. The two most valuable hardy asters for me have been 'White Ladies' and 'Plenty' (light lavender). Of the New-England-type aster, I prefer 'Harrington's Pink,' which is a soft and striking pink shade on stalks 6' high. Of the dwarf asters, I like 'Cameo' (a light lavender) and 'Persian Rose.'

This listing indicates the variety and continuity of effects possible even for the gardener with small space, and it represents a reasonable rather than inordinate drain on your time. THE END



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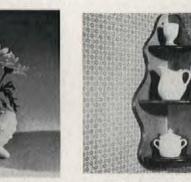
INN-spired by merry olde tavern signs, your inn-vited guests will get a chuckle out of these. Handmade and hand painted with antiqued colors, they have an aged look. Used as trays or plaques, one gives the *Rates of Toll*; the other makes clear the *Rules of the Tavern*. Each is 7½x12x1¼". \$3.95 ea.; \$7.50 a pair. From Seth & Jed, Dept. A, New Marlborough, Mass.



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MAL

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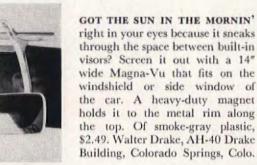
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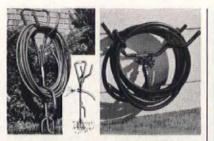
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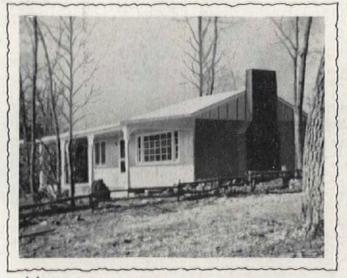
Mrs. Fred Studer Grosse Pointe, Michigan



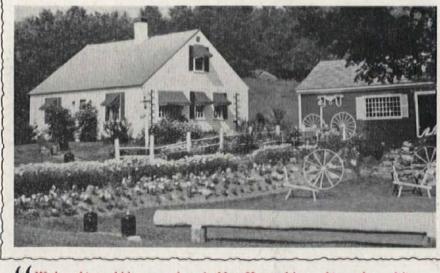
So often, when a house is built, the bulldozers come roaring in and kill every tree in sight. It's a lot harder and more expensive to do the job without this sacrifice, but it's really worth it. As proof, here's the house we built in 1955. The setting is wooded and beautiful, with bays, pines, gum, and dogwood all around.

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TEXAS BARBECUE SAUCE 1 5-oz. bottle Lea & Perrins

Worcestershire Sauce 2 cups water 1/2 tsp. pepper 1/4 cup brown sugar 1/4 cup butter tsp. garlic sait, or 2 cloves garlic, minced 1 cup vinegar 1/2 cup lemon juice

Combine all ingredients. Bring to a boil, reduce heat and simmer uncovered for 10 minutes. Makes about 4 cups. Will keep in the refrigerator.



DEVIL'S DIP

2 tbs. Lea & Perrins Worcestershire Sauce 3 cups large curd cottage cheese ½ cup mayonnaise ¼ tsp. Tabasco Sauce 1 envelope Exotic Herbs Salad Dressing Mix 1 tbs. minced onion

Combine ingredients and mix well. Chill. Stir when ready to use. Garnish with parsley, serve with assorted crackers. (Makes about 3½ cups.)



Split loaf of French bread in half, lengthwise. Cut each half in 4 sections. Heat Lea & Perrins Worcestershire Sauce and butter, stirring until blended. Brush bread generously with this mixture. Dot with chopped chives. Wrap in foil, heat on grill.

TOMATO SURPRISE

1½ ths. Lea & Perrins Worcestershire Sauce 1 cup chopped cold meat 2 tsp. minced onion 2 eggs • 1 tsp. sugar ¾ cup soft bread crumbs 6 large ripe tomatoes

Remove tops from tomatoes; scoop out pulp. Mix meat, beaten eggs, seasonings, ½ c. crumbs, chopped and drained tomato pulp. Fill tomatoes, top with bread crumbs tossed in melted butter. Wrap each tomato in foil, cook over grill until soft.

LEA & PERRINS WORCESTERSHIRE THE FULL-STRENGTH ORIGINAL

HANDIEST MEAT *IN ALL* OUTDOORS

With SPAM, there's no fussing, no trimming, no waiting, no need for refrigeration. Just open the can and there it is: pure, juicy pork and mild, tender ham, every ounce of it good eating from beginning to end. Slice it, cube it, or grill it whole — hot or cold, you'll enjoy the matchless flavor of the one and only SPAM!



SPAM LUAU KABOBS:

Pineapple slices, spiced apples, sections of firm banana, SPAM cubes. Baste with fruit juice and a dash of Soy Sauce.

SPAM Baste the whole loaves with BAXE your favorite barbecue sauce.

SPAM "HE-MAN" KABOBS: Alternate onion and green pepper slices with whole mushrooms and rosy cubes of SPAM.

SPAM is the registered trademark for a ours pork product packed only by Geo. A. Hormel & Co. Austin, Minn. USA