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Informality: one of the many moods of this new Armstrong vinyl floor-Montina Corlon

The refreshingly different look of Montina Corlon will give your decorating new warmth, new life. Chips of vinyl, colorfully veined like natural-stone fragments, are set in deep, translucent vinyl, forming intriguing random patterns. They give Montina Corlon gentle texture you can actually feel, depth you can look down into. Montina comes in long, wide rolls, providing an

almost seamless wall-to-wall setting for your furnishings. You can use this new vinyl floor in any part of the home - even in most downstairs playrooms, directly over the concrete.

For a free sample of Montina Corlon, and a folder showing its many colorings, write Armstrong, 6307 Pine Street, Lancaster, Pennsylvania. In Canada, Dept. 73-B, Box 919, Montreal, P. Q.

Montina is one of the famous (Armstrong VINYL FLOORS



Seated, I. to r.: Bennett Cerf, Faith Baldwin, Bergen Evans, Bruce Catton, Mignon G. Eberhart, John Caples, J. D. Ratcliff Standing: Mark Wiseman, Max Shulman, Rudolf Flesch, Red Smith, Rod Serling

Photo by Philippe Halsman

12 famous authors start a new kind of writing school

If you can show you have an aptitude for writing, they are interested in helping you achieve professional success . . . right in your own home, and in your spare time

If you want to write professionally, here's an opportunity never before available:

These leading authors and teachers in every branch of writing have joined together to create a school of professional writing to help you develop your skill, talent and craftsmanship; and to pass on to you their secrets of achieving commercial success and recognition.

The training will be supervised by Rod Serling, winner of five Emmys and author of the popular TV series, The Twilight Zone; Bruce Catton, Pulitzer Prize-winning author of A Stillness at Appomattox and editor of American Heritage magazine; Faith Baldwin, author of 80 best-selling books, novels and hundreds of short stories; Max Shulman, creator of the TV show, The Many Loves of Dobie Gillis, and of novels, plays, movies and stories; Bennett Cerf, president of Random House, editor, author and syndicated columnist; Red Smith, famed for the distinctive writing style of his nationally-known sports columns; Rudolf Flesch, noted teacher of business writing, author of The Art of Readable Writing and Why Johnny Can't Read; Mignon G. Eberhart, world-famous author of mystery novels and serials; Bergen Evans, university professor, language expert, co-author of A Dictionary of Contemporary American Usage; J. D. Ratcliff, called "America's No. 1 craftsman in the field of non-fiction" by Time magazine; John Caples, famous advertising copywriter, a senior vice-president of BBD&O, one of America's largest advertising agencies, and author of Making Ads Pay and Tested Advertising Methods; and Mark Wiseman, noted teacher of advertising, award-winning copywriter and author of The New Anatomy of Advertising.

These famous authors have applied to writing - for the first time - a principle which has proved itself time and

again: If you want success for yourself, learn from successful people.

Four separate courses

Over a three-year period the twelve Famous Writers created four professional courses in writing – Fiction . . . Non-Fiction . . . Advertising . . . and Business writing. (The first three contain sections on writing for television.) They have developed a series of home-study textbooks, lessons and writing assignments that present – in a clear and stimulating way – what they have learned in their long, hard climb to the top.

The teaching program created by these outstanding authors starts you with the principles and techniques that underlie all good writing. Then you learn to apply these principles in the specialized field of your choice.

You are a class of one

Every completed assignment you mail to the school is carefully read, edited, and corrected by your instructor who is, himself, a professional writer supervised by the School's distinguished faculty. He then writes you a long personal letter of analysis, criticism and encouragement, and gives you concrete suggestions for improving your writing. While he is appraising your work, no one else competes for his attention. You are literally a class of one.

This method of instruction has been pioneered with remarkable success in the field of art by the Famous Artists Schools, parent organization of the new writing school. During the past twelve years, these schools have trained thousands for successful professional art careers. And their teaching methods have won the respect and endorsement of educators and authorities throughout the world.

As a student of the Famous Writers School, you will enjoy exactly the kind of relationship you would have with editors and publishers. As Robert Atherton, editor of Cosmopolitan magazine, says: "The concept of teaching writing by correspondence is sound, just as editing a magazine by mail is sound. I have never seen most of the great writers who have been contributors to Cosmopolitan for years."

Other editors have extended an equally warm welcome to the School.

"I expect to see a bumper crop of fine new authors emerge," predicts Ken McCormick, Editor-in-Chief of Doubleday & Co., book publishers. "Where else could an aspiring writer study with a dozen leading practitioners of his chosen career? Where else could he gain such tested insights, or learn with such person-to-person thoroughness?"

And Henry Steeger, publisher of Argosy Magazine, has assured the School, "We will be eager to receive manuscripts from your students."

Send for writing aptitude test

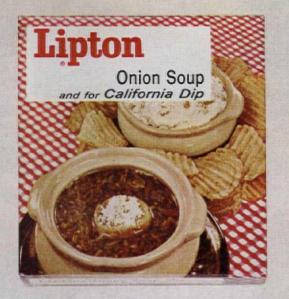
To select people with an aptitude for writing, the twelve Famous Writers have created a revealing writing aptitude test. The coupon below will bring you a copy, along with a descriptive brochure about the School. When you have completed and returned the test, it will be graded without charge by one of the professional writers on our staff. Then it will be returned to you with our frank appraisal. If we think you have a natural aptitude for writing, we will tell you so. If it appears that you do not, we will tell you that, too. Those who pass the test are then eligible to enroll in the School, although naturally there is no obligation to do so.

Famous Writers School

Dept. 6298, Westport, Connecticut

I am interested in finding out whether I have an aptitude for writing. Please mail me, without obligation, a copy of the Famous Writers aptitude test.

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Mr. MrsAgeAge
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But why call it "Soup"... when you can make...

Lipton iced tea for a cool summer meal.

California Dip. One envelope Lipton Onion Soup Mix, one pint sour cream, one quick stir with a fork, and it's done! Chill, serve, sit back and bask in the sun and the compliments!



Barbecue Sauce. Combine 1 envelope Lipton Onion Soup Mix, 1½ cups water, ½ cup vinegar, ½ cup butter or margarine, ¼ cup sugar, 2 tbsp. prepared mustard, 2 tsp. salt, 1 tsp. pepper. Simmer 10 min. Add 1 cup catsup. Stir. Heat. Makes 1 qt.! A sunny addition to any barbecue meal.

Now about that "Soup"...

Baked Potatoes California. Bake potatoes in foil on hot coals. Prepare California Dip. Serve potatoes with a generous dollop of California Dip. A perfect side dish for any summer feast.

Amazing how many simple, savory dishes it can make. Not the least of which is the most delicious onion soup that ever filled and refilled a bowl. Why deny yourself? Buy a second package of Lipton Onion Soup Mix and indulge.



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OUR COVER

Everybody on deck! One of the simplest, most inexpensive ways to extend your living area is to build a deck. What could be more pleasant than this one that protrudes over a blue lagoon in the home of the Basil Krauths of Belvedere, California! More about decks beginning on page 27. Photo: Lyman Emerson.

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DEAR READER:

There are those who contend that the best place to spend a summer vacation is right in their own back yard. There's no place like home to relax and enjoy family and friends once the pressures of the office are forgotten.

From one point of view, we couldn't be more in agreement. A vacation at home is restful, comfortable, and convenient. If you've ever been caught in a bumper-to-bumper trek to mountains or beach, the idea of "no place to go and all the time to get there" can be completely idyllic. And after all, staying at home is relatively inexpensive-an item to ponder if you've a major remodeling or a college tuition to face come September.

But we still think it's a good idea to get away from home at vacation time. This may seem ! odd coming from us whose roots are pretty close to where the home is. Here are the reasons:

You can't begin to appreciate the quality of food that comes out of your own kitchen until you've spent two weeks or more on the peculiar diet that is standard fare at the restaurants designed to catch the summer tourist. You'll never know just how comfortable your own bed is until you've tried to get a good night's sleep on a rickety cot with a broken-down mattress. And you'll never realize how soothingly hot the water is in your own shower until you've shivered under the makeshift arrangement installed by the sweet lady who operates Spiney Hill Manor.

So, to any of you who might be considering staying at home for vacation we say, don't. Postpone that worth-while project until fall and forget about puttering around the house in your dungarees. Go away!

Go as far away as you can and as long as you can. Absence makes the heart grow fonder. Home will be there when you get back and you'll greet it like a long lost friend. Only more so!

THE EDITOR

Soft water is something like love

What's the very nicest thing about soft water?

Why, even the salesman didn't know, poor lamb.

He came one evening and

showed Jim and me how a water softener could make clothes wash

cleaner and look brighter. How we'd save money on soap. And on plumbing repairs.

How my housework would be easier and faster.

Well, Jim liked the facts and figures, thank goodness, so we bought.

But, for me, that salesman missed the very nicest thing about soft water.

It's something he couldn't demonstrate. Something that, being a man, he didn't even know!

And that's a feeling. The way a woman feels.

A wonderful feeling of luxury,

of having something more. Of extra comfort.

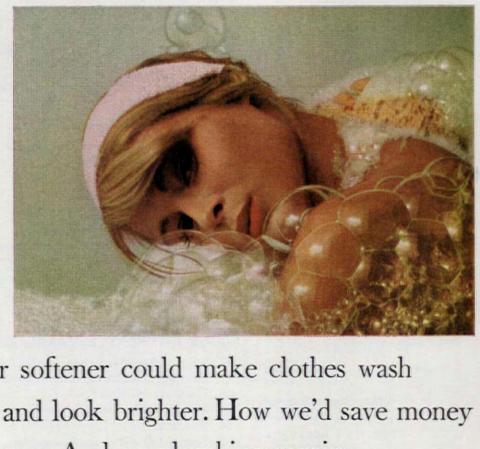
Of being cared for.

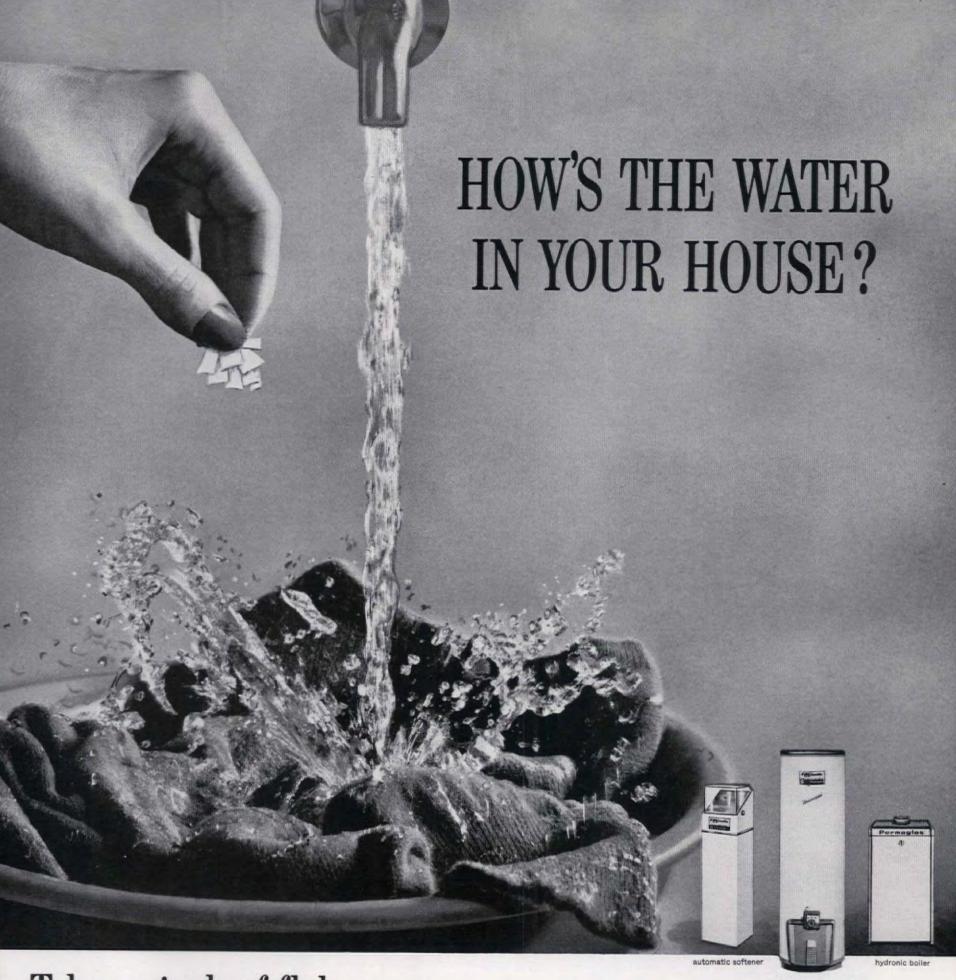
It's hard to put in words. Maybe it's like having a Baby Grand in your living room, or a yellow convertible.

What's the very nicest thing about soft water? You'll only know when you have it. Like love. Yes, it's something like love.

Now, excuse me while I luxuriate? Morton salt pellets—for recharging water softeners







Take a pinch of flakes. Try washing a sweater with them. You really can if your water is soft. In fact, soft water lets you wash all your clothes with just a fraction of the soap or detergent you now use. Just think how costly hard water is. It costs the average family of four \$160 a year, even when their water is only moderately hard. See your A.O. Smith dealer about a Permaglas automatic water softener in your home. Discover how much cleaner and fluffier things are, washed and rinsed in soft water. And you save money, too. A.O. Smith Consumer Products, Kankakee, Illinois.





How to give a faded chair...



new color and flair



Dye the slipcover with RIT



(it's easy!)



America's largest selling home dye



Dyeing with RIT® is fast, fun ... almost foolproof!



LISTEN HERE RALPH FREAS

Summertime: and the listenin' is easier through high fidelity equipment

Summer and music go together. In our view, nothing compares to a lilting tune when wafted on the soft and balmy air. The thought alone makes us downright lyrical. So we'd like to outline here—in a rather less lyrical way—the means of cramming long, sunny days with sound—well reproduced.

You'll be spending more time outdoors and, with "hi-fi in parts," you can take music with you. Patio-style Puccini—or Patti Page—is easily realized by simply placing longer leads between your FM receiver and your loudspeaker and moving the speaker outdoors. For stereo, move two speakers.

If your ears are used to good quality sound, you'll notice a change from indoor listening. There is a difference. In a manner of speaking, you've removed the "sound" of the room. Outdoors, there is little from which sound can reflect. The result is a lessening of the highs and lows you hear.

Can you improve this condition? A little. You might try facing the speakers toward a wall or at the overhang (if there is one). This adds a bit to what you hear but it's not the same as listening indoors. There is one benefit that has nothing to do with soaking up sun however; the midrange sound pouring from your loudspeakers will be as sweet and clean as the great outdoors itself.

If you spend much time outdoors you'll want to install permanently a pair of speakers designed for the purpose—for several reasons. They'll save wear and tear on your indoor models, plus the time and trouble of moving them around. Too, outdoor speakers are built to compensate for the loss of reflected sound. And they're weatherproof; neither rain, nor snow, nor humid night will stay them from their appointed sonic tasks.

Who makes them? Well, Bozak, Electro-Voice, Jensen, University, and others. They are reasonably priced (from about \$35 and up) and they come supplied with mounting hardware and brackets. Electro-Voice and University, by

the way, even have underwater models. So, if you have a swimming pool and a penchant for skin diving, you can enjoy a chlorinated version of "Che gelida manina." Puccini never had it so wet.

On the "nuts-and-bolts" side of outdoor listening, there are a few things to consider. Ordinary lamp cord is as fine outdoors as in when hooking up speakers—unless you have to go beyond fifty feet. After that, use heavier wire with better signal-carrying capacity. Your radio supply or audio store will have what you need. Get the weatherproof type while you're about it.

If you have active youngsters about, you'd better not string the wire across the ground. A nasty trip may result in skinned knees and pull your FM receiver from its resting place as well. String wire overhead, along the house, through the trees, wherever. And use "stand-offs" to hold it firmly in place. You know the type; they're heavy-duty screw eyes, wrapped around a rubber doughnut insulator, that hold your outside TV antenna lead.

Oh. There is one way of listening outdoors and getting the same quality as indoors. Use headphones. It's logical; headphones cup the ears and provide their own enclosed space (like a room). The space into which the tiny diaphragms drive doesn't change whether you're indoors or out. Will you feel ludicrous with those large sponge-rubber ear pieces in place? The feeling will soon pass because there's nothing silly about the sound. The quality of high fidelity headphones will astonish you.

Don't shrug off headphone listening. Phones have a number of very practical uses that have nothing to do with quality sound outdoors. For example, you can listen indoors as loud as you please and not awaken baby. Stay-awake wives can watch a late show on TV while work-weary husbands sleep. And say farewell to blaring commercials; you'll slip off the phones for fast, Fast, FAST relief.

About their cost and installation. We use a pair of Koss Stereophones, price-tagged at \$24.95. In the same price range are Superex, Jensen, David Clark, and others. They hook up as easily as loud-speaker leads and attach in exactly the same place. Or the maker of your FM receiver may have thoughtfully provided a phone-jack receptacle on his unit. (Why, we wonder, doesn't every manufacturer?)

Let's get back outdoors.

For convenience's sake, one would wish for an outdoor speaker with a switch and volume control as part of the package. These, unfortunately, are unavailable. Shutting off a speaker by removing one of the leads is an easy thing to do. But don't. And don't insert a toggle-switch on the line between the FM receiver and speakers. If you interrupt the signal in either of these ways, you remove the "load" from the amplifier section and its output has nowhere to go. Something can "blow."

No, the only way to shut off the outdoor speaker is by shutting off the receiver itself. There's one exception. If your indoor speakers are operating simultaneously, they provide the necessary "load" for the amplifier section and you can safely switch off outdoor units.

You can control the volume level of the outdoor units, however. And the cost for L-pad volume control is low; under three dollars for a single speaker installation and under six for stereo. Both speakers are operated from the one control in the stereo model, by the way. The do-it-yourselfer need observe only one caution: be sure the L-pad is well protected from rain.

The subject of outdoor high fidelity isn't fully covered without some mention of motoring to music. While music on the highways is nothing new, well-reproduced car music is. Since FM radio ranks higher by a good bit than the AM kind, there has been a growing trend in FM's direction. General Motors will offer FM at only \$26 more than AM in new models this year. (continued on page 25)

If you don't like to hand-rinse or wash dishes or pots and pans

Push here

RINSE AND HOLD

FULL

AND UTENSIL

Dishwashing's done. These are the push buttons on a KitchenAid Superba VariCycle Dishwasher. That's a lot of name. It's also a lot of dishwasher.

It not only washes and dries.

It also does the pre-rinsing for you. Say you're finished with breakfast—some dishes with egg on them, orange juice glasses, coffee cups. Not enough for a full wash load, but you know the egg and orange pulp will be hard to get off if you wait. Do you hand-rinse them? No! Put them in your KitchenAid, push "Rinse and Hold", and they'll be rinsed, waiting to be joined by the lunch dishes.

KitchenAid does the pots and pans, too, with a specially designed "Utility and Utensil" cycle.

These push buttons make KitchenAid the most automatic of all dishwashers. No dials to set. Just push a button, and you summon to action the hardest-working wash arm in any dishwasher, and the safest drying system.

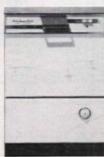
You see, KitchenAid Dishwashers are made by Hobart, the same company that makes most of the dishwashing equipment for fine restaurants, hotels, clubs and hospitals. And we like to think we know a little more about how to make a fine home dishwasher, too.

Many KitchenAid owners agree. In fact, half of all our dishwashers are bought on their recommendation.

Because KitchenAid offers the widest choice of models and types, there's one for your kitchen and your budget.

Maybe it's the KitchenAid Superba Vari-Cycle Dishwasher.

Interested? Send for free booklet: "KitchenAid Dishwasher Comparison Chart." KitchenAid Home Dishwasher Div., Dept. KAH-3, The Hobart Manufacturing Company, Troy, Ohio. Your KitchenAid dealer is listed in the Yellow Pages.



COMPARE AND YOU'LL BUY THE BEST

Kitchen Aid DISHWASHERS

LONGINES WINS ALL HONORS FOR WATCH ACCURACY IN LATEST OFFICIAL OBSERVATORY COMPETITION!

Longines, World's Most Honored Watch, Most Accurate Wrist Watch Ever Tested-Sets New All-time Records-Wins 75 First Prizes!

45 Day Competitive Trials at world-famed Neuchatel Government Observatory resulted in a 100% clean-sweep of all wrist and pocket watch accuracy honors by Longines—the first time in history a single manufacturer has won

so smashing and significant a victory. Measuring accuracy against the same Quartz Clock which establishes the official time standard for all Switzerland, Neuchatel Observatory in its latest and 97th competition reports that Longines has established 2 new all-time accuracy records, won a grand total of 75 First Prizes. More than 700 of the world's finest timepieces competed for prizes.

The Prize Winning Longines varied 5/100ths of a second per day—equal to just 5 seconds in 100 days. Significant new honors indeed for the world's most honored watch. You, too, can wear a Longines—the watch

that holds this all-time accuracy record and the finest watch in production today. Your Longines can serve you an adult lifetime—offering prestige, satisfaction, pride, accuracy and dependability. And Longines provides the maximum possible economy in a watch regardless of price. Be sure to visit your Longines-Wittnauer quality jeweler soon to examine his wide selection of Longines.

Not Only Has Longines Established new Observatory accuracy records—Longines is the only watch ever to win 10 World's Fair Grand Prizes and 28 Gold Medals; Longines' time is accepted as official by leading National and International Sports and Contest Associations; Longines is the timepiece used for navigating and timing by the great modern aviators and explorers.

LONGINES

THE WORLD'S
MOST HONORED WATCH



LONGINES WATCHES TO WEAR PROUDLY -Left to right: GP 1371, man's "Grand Prize" Automatic with Calendar • GM 3220, lady's "Gold Medal," synthetic sapphire crystal • DC 3826, lady's "Diamont Creation," solid 14K gold, 22 diamonds • WF 3353, lady's "World's Fair," solid 14K gold • WF 2500, man's "World's Fair," solid 14K gold • DJ 2776, man's "Diamond Jubilee," solid 14K gold, 36 diamonds. (Longines watches start at \$75.

LONGINES-WITTNAUER WATCH COMPANY

LEADING MAKER OF WATCHES OF THE HIGHEST CHARACTER FOR ALMOST A CENTURY

DOROTHY LAMBERT BRIGHTBILL

UNUSUAL WAYS WITH LILLIPUTIAN BOUQUETS

You don't need an armload of flowers to make a lovely floral display. A handful of daisies in a demitasse cup or a few sprays of baby's breath in a trio of wine glasses can create an enchanting mood. Look around your home for unusual containers. Then let your imagination run rampant!

- 1. "Glad Glads." A formal little bouquet in a footed compote takes just a few florets removed from the flower stalk. Center tip of the stalk is set in a pin holder.
- 2. "Box Me In." A cluster of tiny flowers with a few sprays of baby ivy tumbles from a lacquer box.
- 3. "Glass of Cheer." A tall colorful goblet is filled with winey violas spiced with three pink roses.
- 4. "Butter Up." Try setting ranunculas (of the buttercup family) in a small white mortar with an airy background of tiny fluffy leaves.
- 5. "Lilies of the Field" need not be used in abundance. See how gay two in a flacon can be with a few fern leaves and woody grape vine coils.
- 6. "Tussy Mussy." An old-fashioned nosegay of little French marigolds and forget-me-nots wreathed with fringed leaves is set in a copper butter-melting pan.
- 7. "Miner's Delight." Bright yellow flowers in copper measures are accented with sprigs of herbs.
- 8. "Love-in-a-Mist" is a fairy tale delight. Simple wine and cordial glasses sparkle like diamonds with sprays of baby's breath, lacy blue flowers, and pink bachelor buttons.
- 9. "Daisies Do Tell." A smattering of fresh-faced daisies set in a holder peer from a small demitasse cup.

















Maryland family reports on flameless electricity

"Our new total electric home is certainly the most comfortable house we've ever owned"

Mr. and Mrs. Marlin W. Gorman of Glen Arm, Maryland, talk about the joy of living in a modern Gold Medallion Home where flameless electricity does everything including heating the whole house, cooking the food, providing the hot water and drying the family clothes

"When we decided to build," says Marlin Gorman, "we didn't know too much about total electric living. Our electric contractor suggested we look into the advantages of a Gold Medallion Home. And I'm certainly glad we listened! We've been here two years now and we couldn't be happier.

"Take our electric heating system, for example. It's certainly the cleanest we've ever owned, and it's really astonishing just how comfortable it is. The best way I can describe it is to say

10

that it's like sitting outdoors on a warm spring day.

"Of course Dorothy also likes the convenience of having all kinds of electric appliances to help her with the housework. And I like the cost factor: all in all, we've discovered that total electric living is truly reasonable—especially when you figure in the extra enjoyment we're getting."

Dorothy and Marlin Gorman are typical of the many families all across America who are discovering the joy of total electric living. If you are planning to build, buy or modernize, think about the advantages of total electric living for your own family. Your local electric utility company will help you get all the information you need to enjoy this modern way to live.

YOU LIVE BETTER ELECTRICALLY . Edison Electric Institute, 750 Third Avenue, New York 17, N.Y.





"A FLAMELESS ELECTRIC CLOTHES DRYER is a wonderful convenience," says Dorothy Gorman, "whether it's for laundry or drying out the children's wet coats and snowsuits. And because my electric dryer didn't need a special flue, we could install it right where it saves me the most steps."



"ENOUGH HOT WATER for all family needs is no problem now that we have a flameless electric water heater," Dorothy Gorman says. "Now everyone in the family is happy -except perhaps our dog, Asta."

PART OF THE FUN of life in a total electric home is the convenience provided by flameless electric appliances. "And thanks to Full Housepower Wiring," Dorothy Gorman reports, "we can run as many as we need to without worrying about overloading circuits."
Here Bonnie, 6, and Norris, 8, make snow cones with an electric ice crusher.



"IT'S SUCH A PLEASURE to live in a home that's really been designed for comfort and convenience," says Dorothy Gorman. "For my money, total electric living can't be beat."

Certification mark-NEMA



THE TOTAL ELECTRIC HOME that proudly displays this Gold Medallion is equipped with flameless electric home heating and appliances, Full Housepower Wiring and Light for Living. And tomorrow it will be as modern as it is today.

"BONNIE TRIES TO HELP OUT in the kitchen sometimes," says Dorothy Gorman, "and, actually, my flameless electric range is so simple to operate I think she could almost fix a meal by herself. I've also discovered that a flameless electric range really does help to keep my kitchen cleaner and cooler."





dress up with royalcote

... "instant-beauty" paneling by Masonite

Factory finished and ready to brighten your home—that's Royalcote wood-grained paneling by Masonite. Honeytone Cherry, shown above, is one of seven beautiful colors available in the popular Royalcote family. Easy application lets you enjoy your rich-looking hardboard

See the full Royalcote line at your nearest building materials dealer. Let him show you other Royalcote beauties: Teak, Elm, Natura Cherry, Sable Walnut, Glacier Walnut, Tawny Walnut.

Remember, Royalcote can't split, splinter or check...wipes clean with a damp cloth. Royalcote is kind to your budget, too: cover an 8' x 12' wall for less than \$30.

Find out how to dress up any room with one of these exciting Royalcote panels. Write for colorful idea booklet, "New Fashions in Home Decor.'

Always look for this trademark on the hardboard panels you buy: it says this is genuine Masonite hardboard. It's wood-made-better...made through the exclusive explosion process for unequaled strength, smoothness and uniformity. See the Yellow Pages for your nearest Masonite dealer: under Building Materials.



MASONITE shows the way!

Masonite Corporation Box 777, Chicago 90, I		
Please send free color "New Fashions in Hor	r booklet of decorating ideas: me Decor."	Masonite Corp. is a member of
Name		NATIONAL.
Street		F 17 3
City	Zone	Tour loar Lines
County	State	MPROVEMENT CO
		DE MICE MODERNIZE

SIDE LIGHTS

We think it was William Sarovan who said that people should work their way up in the study of love, that the only way to learn it properly was to start with something small, like a rock, or a leaf, or a tree and steadily practice and grew. Having long subscribed to this theory, we would now like to announce that we have worked our way-in-love up to a state . . . we are hopelessly enamored of California. Like all true love it had nothing whatsoever to do with choice . . . just one day it was suddenly there-huge, and vital, and exactly what we'd been looking for. As with all the truly enamored, it has become difficult for us not to work the name of our inamorato into any going conversation. We have in the process become a master at maneuvering the transitional phrase, in such ways as, "Speaking of paintings, did you know that Los Angeles has become the second largest art market in the United States?" or "... not to change the subject, but were you aware that in San Francisco. . . ." There are those who say we've begun to be a little obvious but we haven't seen any evidence whatsoever of it ourselves

... not to change the subject, but were you aware that in San Francisco a company called The Sierra Club has published a photographic interpretation by Eliot Porter of 72 selected passages from Thoreau's Walden? To quote the passage from which the title is taken: "The West of which I speak is but another name for the Wild, and what I have been preparing to say is, that In Wildness is the Preservation of the World. Every tree sends its fibers forth in search of the Wild. The cities import it at any price. Men plow and sail for it. From the forest and wilderness come the tonics and barks which brace mankind. . . ." This is by far one of the most beautiful books we've ever seen (and coveted).

One of our favorite words is "serendipity." Webster defines it as "an apparent aptitude for making fortunate discoveries accidentally." A perfect example of what seemed like the ultimate in serendipity happened to us a few weeks ago when completely without warning ("Delight will prepare you never . . . ") we were introduced to a Capitol recording called The Story Teller-a session with Charles Laughton. The section we're referring to is Laughton's reading of a letter written by the noted Swedish sculptor, Carl Milles, in answer to an editor of a publication for young people, who had written asking the artist to give a declaration of his faith that might be quoted in the publication. To quote Laughton on his introduction to the reading, "... it is

written almost in a Swedish accent. I didn't attempt to correct the English, because I thought it might take the bloom off some of the delicate sentences."

One of the most difficult things we've ever tried to do was to select for inclusion right here just a few lines that would impart the full and shattering simplicity of Milles's statement. To see, for instance, a mere portion of the head of his magnificent statue of Orpheus is to do nothing more than hint at the tremendous totality of the work. Here then-humbly presented-is the hint we have chosen. "When I was a child and Grandmother died, first time I saw someone die, I felt so strange-what has happened? Why is she not more talking? Not moving? When she was buried I put a little letter to her in her grave. asking her to pray Lord to help me to become a great artist. Later I stepped, a snowy day, in the newly made steps of an old sculptor who I admired so much-praying Lord to make me as good an artist as he was. I saw once in Europe a poor man pray to Lord for his sick horse. I prayed once for my dying dog.

"Now I am old, in reality I do not think I know more now than when I was newborn. But I recognize that there must be Some One, who is interested in everything we know of life and still more than we know, big or small.

"Isn't this enough—that we feel it in that way? I think so."

To further comment on this, or on the letter from which it is taken, is for us impossible. We have become too emotionally involved, and true critics-we have been told-admit of no such involvement. Let us just say that we'd be perfectly willing to barter any future claims to professionalism if we could be assured that every person in the world would, at some time, have the opportunity of quietly listening to this record at least once. .

We think it's a classic instance of the irony of contrasts that a children's book of the rare and delicate sensitivity of Story in the Sand was conceived while its creators were on a beach near Cape Canaveral waiting for a missile to be launched. Working together, Donald Myrus and Albert Squillace have blended words and photographs into a book that is as much an "atmosphere" as it is a reality. Published by Macmillan, the book bears the dedication: "To the hope that children looking at these drawings . . . will be encouraged to freely re-create the world as they see it, and that their vision will be cherished by adults." If you are as reverent of the feel of (continued on page 87)



GOOD FOR

\$275 Worth of Greeting Cards

for Christmas and All Occasions

AND YOU ALSO GET

bornly 25\$

(SEND NO MONEY NOW!)

New Christmas samples, on approval, and full details on how to earn, in your spare time, \$50 to \$250 between now and Christmas!

JUST IMAGINE! The valuable Coupon Card attached to this page is good for the Giant \$2.75, 98-piece Assortment of Christmas and All Occasion Greeting Cards — for only 25¢ to help cover packing and mailing costs (which will be billed to you *later*). In addition, this Card will also bring details on how you can earn \$50 to \$250 in your spare time between now and Christmas!

Why do we make this Special Introductory Offer? Because we want you to see how easy and pleasant it is to earn "Christmas Money" with our wonderful "Extra Money" Plan. No experience needed!

Just SHOW these beautiful cards to friends and neighbors. They get real bargains. And you make up to 60¢ on every box they order — even more on certain gift and novelty items. Soon you have \$50 to \$250 to spend as you please!

To help you get started, with your giant assortment of cards we will also send you several other popular assortments on approval. If friends don't snap up these bargains, send them back at our expense and pay nothing!

Mail The Coupon Card at Left NOW — WITHOUT Money!

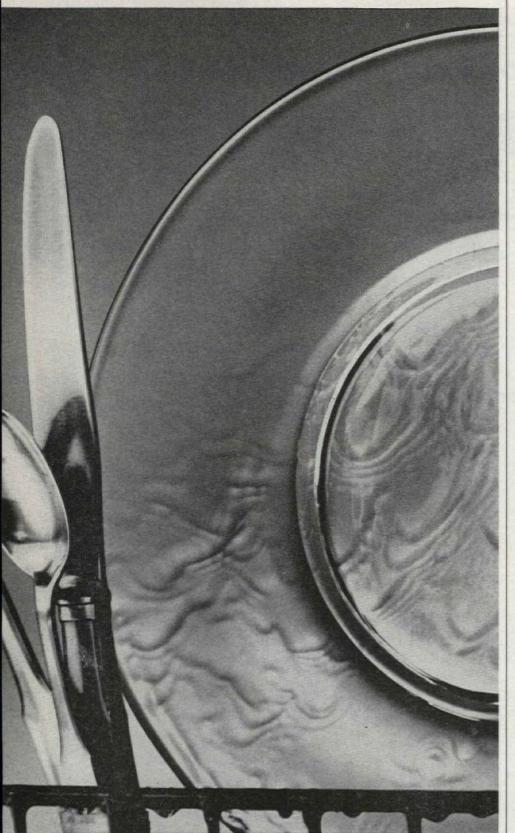
Mail valuable postpaid "Christmas Money" Coupon Card at left now. The big \$2.75 Giant Assortment of cards will be yours to KEEP whether or not you do anything further about the "Extra Money" Plan!

And how you'll love using this Giant Assortment! Picking out the "just right" card to send to each friend on each occasion is really fun. It's the same sort of pleasure your *friends* will get, too, if you decide you do want to make "Christmas Money" by showing them your other assortments. But that will be up to you. NOW — while we can send you this beautiful big 98-piece assortment at such an amazing saving, mail Coupon Card *today*. If Coupon Card has been detached, write direct, enclosing 25¢, to HARRY DOEHLA CO., Studio A17, Nashua, New Hampshire.



THE AMERICAN HOME, SUMMER, 1963

Dishwasher giving you spots? Look!



This amazing "sheeting action" shows how

Cascade eliminates drops that spot!

Nothing beats Cascade at getting dishes clean. Its remarkable "sheeting action" even eliminates the drops that cause ugly spots. Water ripples right off—thanks to Cascade's exclusive Chlorosheen formula. Dishes, glassware and silver come from your dishwasher as spotless and sparkling as possible.



Even water drops like these can cause spots



Cascade is rated safe for china patterns. The makers of Castleton, Flintridge, Franciscan, Lenox and Syracuse china—through the American Fine China Guild—have verified Cascade's unsurpassed safety to delicate patterns.

Every leading dishwasher maker recommends Cascade. So do women everywhere. They've made it America's favorite dishwasher detergent by far! Give your dishwasher the best—Cascade—it's got "sheeting action"

GAMES WITH A SPLASH

keep cool in the pool and enjoy competitive sports



UNDERWATER MASK AND RINGS

Have fun in a back-yard or an Olympicsize pool with the game of grab-the-ring. The set comes with a see-through mask fitted with adjustable strap. Six colorful plastic rings are weighted to stand upright on bottom of pool. Set, \$6.



Set up the 12" diameter nylon net basket in the family pool. It is fitted to a rustproof aluminum frame. Buoyant ethafoam fittings keep it afloat. Complete with sinkproof ball, \$10. Another version made with tubular plastic frame complete with ball is \$6.



POOL BOWLING

Make a perfect strike with plastic ten pins on a 21" floating platform. 7" high pins are attached with nylon cord and anchor weights so that they can be bowled over without falling off. Two black balls complete set. \$8.



POOL GOLF

For duffer or expert, the floating golf game. Tee off at poolside from the green coco mat into a white floating ring fitted with a white flag marked in gold and black. Set consists of mat, 18 floating balls, 3 weighted cups, 3 flags. \$17.95 without clubs.



WATER BASEBALL

A little leaguer or the Hall of Fame professional will enjoy filling these floating bases. Made of ethafoam marked 1st, 2nd, 3rd, and home base, each has an anchor attached to it by a nylon cord. A floating bat and ball made of plastic complete the set. \$5.

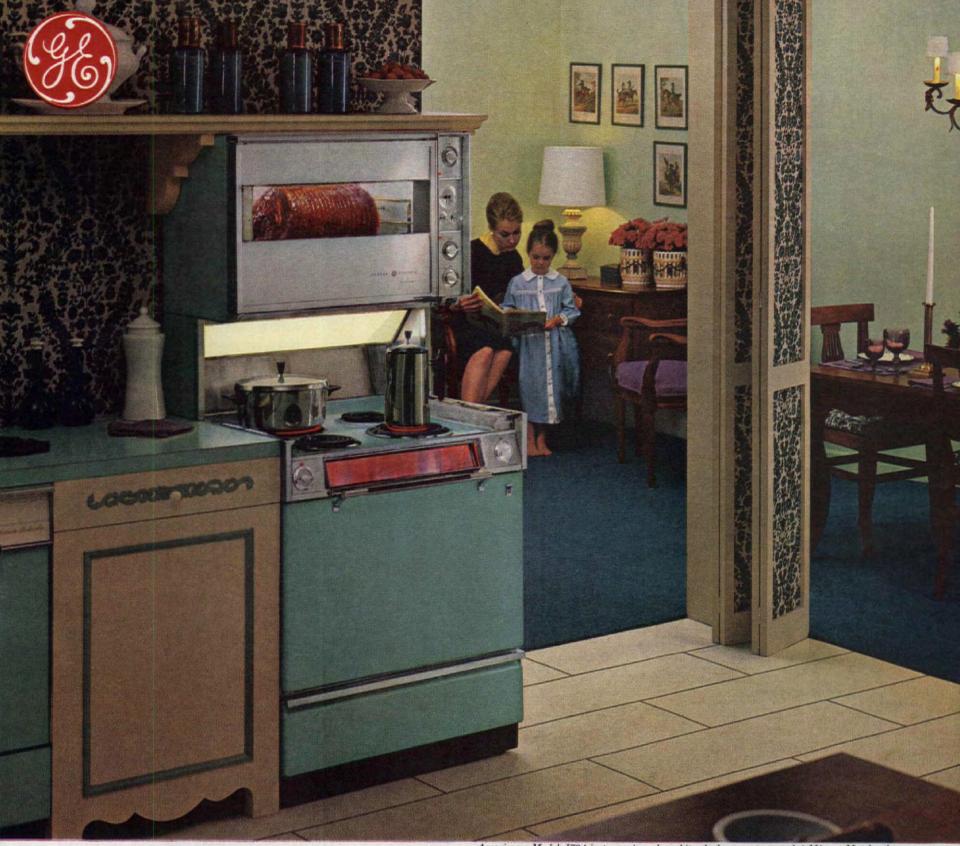


POOL RING TOSS

If he enjoys pitching horseshoes, the man in the family will like to toss rings into the pool. A 14" platform made of floating ethafoam is fitted with an anchor. Four 1" diameter posts and one 2" post are wrapped in blue and red vinyl. Complete with three 8" diameter rings. \$5.



Shopping Information, page 87



Americana Model J794 in turquoise; also white, dark coppertone and 4 Mix-or-Match colors

General Electric ushers in the New Contentment...americana

Suddenly there's a new contentment in your cooking. You've made friends with Americana®; the range that has 2 full ovens . . . fits in to look like a built-in without the expense . . . and is only 30" wide.

Read how these features bring new contentment to hours you spend in your kitchen.

New Skylight® window on lower oven gives you a topside view of your cooking without stooping.

Sensi-Temp® unit (right front unit) holds any temperature you select-automatically. For maximum economy, it adjusts to fit 4-, 6- or 8inch pans at the touch of a button.

Whopping lower oven includes broiler. Americana is so roomy you could cook a feast for 50 all at once. Both ovens are porcelain-lined with rounded corners for easier cleaning.

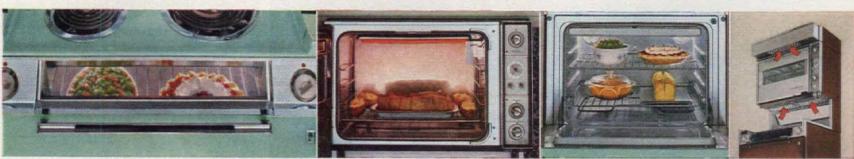
Eye-level upper oven comes complete with rotisserie and broiler. Chrome backliner is removable for easier cleaning.

Also available: Model J795 with new built-in exhaust system. Exhausts vapors, heat and odors both from cooktop and oven.

Flameless cooking, too! General Electric ranges can't soot up pots, pans or walls.

By any measure... There is nothing "just as good as" General Electric

GENERAL & ELECTRIC



New! Skylight window on lower oven, another unique feature from General Electric. Separate controls operate this oven independently.

Roast, bake, broil, "rotisse" in the windowed upper oven. Handy side-mounted controls.

Whopping lower oven on Americana Also available: Model J795 includes broiler. So does upper oven. with built-in dual exhaust.

MAKE THIS EMBROIDERED "WEATHER VANE" BAROMETER



Here's a weather watcher that will cause more talk than the weather itself! And the beauty of it is that it's all your own handiwork (with perhaps an assist from your husband). You'll actually enjoy creating the background for this special barometer. It requires only the simplest kind of bold appliqué and just enough easy fill-in embroidery stitches to give rounded contour. Reminiscent of the graceful soaring vanes that have dotted American skies since colonial days, the weather vane is a magnificent weathered antique copper color on a ground of off-white linen that will blend with traditional or contemporary décors. Friend husband need only assemble and stain the case. Then in less than a half hour you can put everything in place. A few screws will secure this new Uni/Mag barometer, manufactured and ready assembled for us by Taylor Instrument Companies. You would pay \$25 or more for the Uni/Mag barometer in any store. It is accurate, easy to set, and requires only one setting. What's more it has a more open scale than older models, so it's easier to read, and covers a wider area than ever before. Now you can see at a glance whether to carry an umbrella or plan a picnic. Kit includes assembled frame, precut and drilled side pieces and mounting board, stamped linen, appliqué fabric, embroidery floss, and a complete assembled barometer. See photograph of kit parts in coupon below. Kit AWS-101, \$14.95. Also available completely finished: AWS-101C, \$49.95. DOROTHY LAMBERT BRIGHTBILL



Pictured above is the kit as you will receive it.

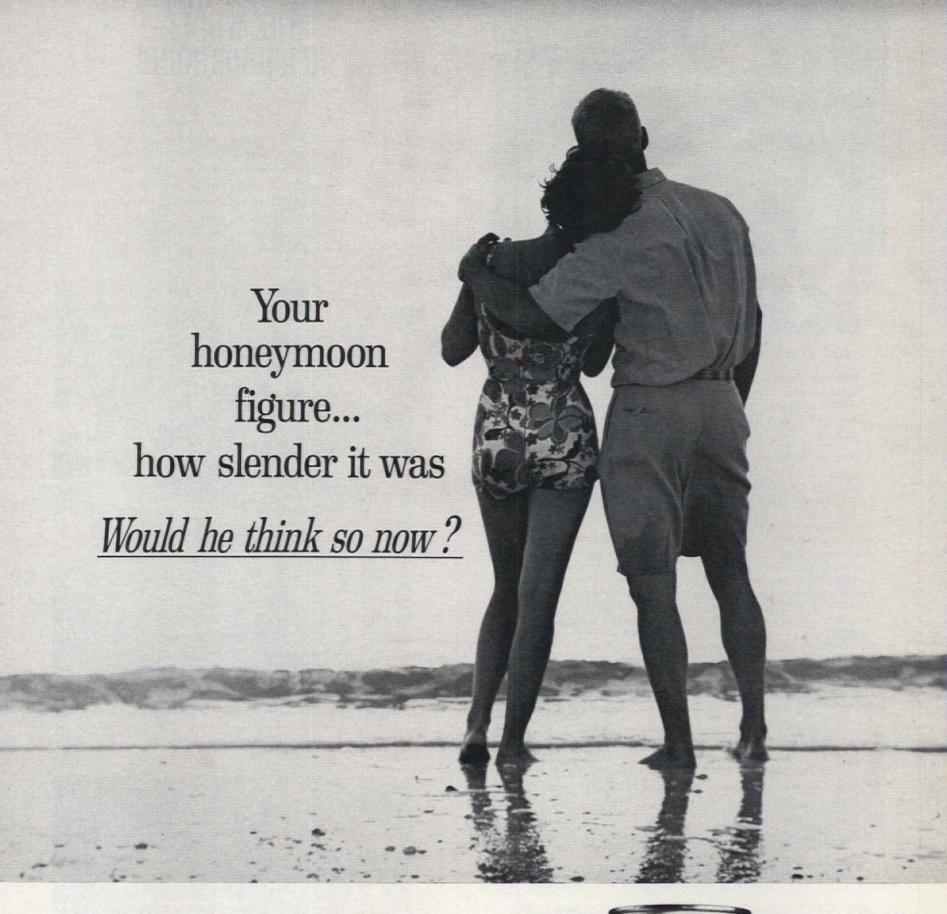
BAROMETER KIT ORDER FORM

The Barometer Kit has been designed especially for The American Home. It includes a new Uni/Mag barometer

manufactured by the Taylor Instrument Companies.
Fill out coupon, enclosing personal check or money order (no stamps, please). Sorry, we are unable to handle foreign orders. New York City residents add 4% sales tax. Please allow three weeks for handling and mailing.

THE AMERICAN HOME MAGAZINE Dept. AWS, P.O. Box 76, New York 46, New York

- Barometer Kit(s), No. AWS-101, \$14.95
- Barometer, assembled frame completely hand finished with hand embroidered linen background, ready for hanging, No. AWS-101C, \$49.95 (Allow four to six weeks for delivery)
- Color catalogue of best selling American Home Kits, 20¢



This very day, SEGO® Diet Food can start you back to that honey-moon slenderness. With more help than other 900-calorie diet foods. Two ounces more—so each 225-calorie SEGO meal is more satisfying. More protein—more help for your will power. You're less tempted to nibble between meals. And such delicious variety—7 soda fountain flavors to drink chilled, 2 hot soup flavors.

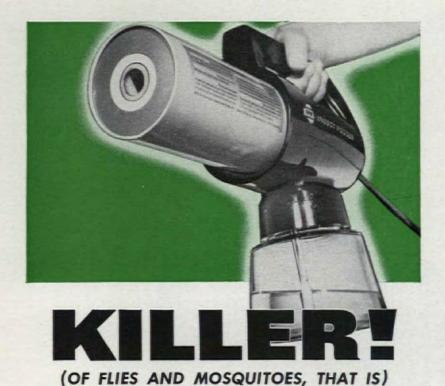
Wouldn't you like to look 10 pounds younger? Try SEGO for success!





To Drink
Chilled . . .
CHOCOLATE
VANILLA
ORANGE
BANANA
CHOCOLATE MALT
And New . . .
STRAWBERRY

PINEAPPLE



There are over 275,000 insects in every back yard . . . walking, flying, leaping, swimming, boring. They're buzzing, crawling, stinging, biting, eating your barbecued hamburger, drowning in your iced tea, taking the fun out of outdoor living.

And you?

Well, you can swat, swear, suffer . . . hide indoors

Or ...

use a BVI INSECT FOGGER. Takes but a minute your outdoor living area remains bug-free for hours.

Just fill the container of the BVI INSECT FOGGER with ordinary oil-based insecticide. When you pull the trigger, a built-in electric pump forces insecticide through the atomizing nozzle into a heated fog-producing chamber. The heat vaporizes the insecticide and a thick fog surges from the end of the barrel. As the fog spreads through the air and rolls over the ground, it kills insects on contact! You can occupy the fogged areas immediately, but the insect-killing effect lasts for many hours. The barrel is easily detachable, converting unit into an effective sprayer for applying water-base garden sprays, weed killers and similar liquids. Just \$34.95*



Makes Outdoor Living Fun again!



BVI CORDLESS ELECTRIC GRASS CLIPPER—Ends blister-raising, finger-cramping clipping with hand shears. Operates on standard flashlight batteries. \$9.95*



BVI ALL-PURPOSE ELECTRIC SPRAYER—Built-in motor. Just plug in—pull the trigger to spray paint, varnish, moth-proofers, garden sprays, weed-killers. \$13.95*

*Suggested retail price. If your favorite dealer doesn't yet have these BVI products in stock, send check or money order to Dept. AH, Burgess Vibrocrafters, Inc., Grayslake, Ill., for prompt postpaid delivery.

WHY NOT INVITE THE WHOLE NEIGHBORHOOD!

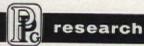
One of the nicest things about summer is that you don't have to entertain—which is probably why you're dying to. Lolling on your hammock, you have a sudden impulse to invite all your neighbors over or all your teen-agers' friends. Maybe even your relatives! Great idea—if you can feed all those mouths without flipping. Here are two clever ways to entertain a crowd, with so little work you'll have as much fun as anybody there.



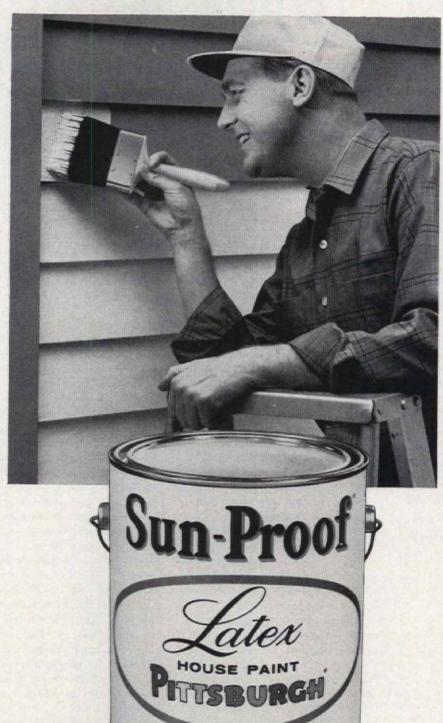
Supper in a trough staged in the kitchen is a California idea and a good one. Why not start out where all good parties end up? Fill a gigantic bowl, trencher, or tray with tempting sandwich makings. Add a line-up of fascinating breads, garnish the whole picnic area with gay, decorative tape. No "cruise director" needed! It's every Dagwood for himself and let the potato chips fall where they may.



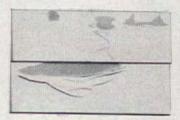
Old-fashioned box supper is fun for everyone when you give it a new-fangled dash of sophistication. Dress up your boxes with gala wrapping paper and frivolous ribbons and head for the nearest ferny glade. Use bright plastic plates and tumblers, paper napkins for easy clean-up. Or try a BYOB (Bring Your Own Box) party.



At last! A latex house paint that needs no primer...SUN-PROOF Latex



Here's proof no primer needed on repaint work! Save time, work, money!



Competitive Latex cracked and peeled

Sun-Proof Latex still in perfect condition

Here's unretouched, photographic proof that Sun-Proof, unlike ordinary latex paints, needs no primer on repaint surfaces in sound condition!

- The clapboard surfaces were first chalked to duplicate actual weather-wear conditions. Then, the left side was painted with a leading competitive latex paint, the *right* side with new Sun-Proof Latex. No priming coats were applied.
- After the paints had dried, the panels were kept under a drenching shower for eight hours, then immediately put in a freezer for 16 hours. This procedure was repeated time after time.
- Notice the amazing results. The competitive paint has cracked and peeled, yet new SUN-PROOF is still in perfect condition!

- Lasts longer
- Easy to apply
- ✓ Fade-resistant
- Fast drying
- Resists blistering
- Paints over wet surface
- Mo primer needed
- Easy cleanup

FAMOUS SUN-PROOF OIL-BASE HOUSE PAINT

• SUN-PROOF is America's finest oil-base house paint. Fumeresistant pigments prevent discoloration. Vitolized® Oils keep paint film elastic for longer life.





PITTSBURGH PAINTS

PAINTS . GLASS . CHEMICALS . BRUSHES . PLASTICS . FIBER GLASS

ITTSBURGH PLATE GLASS COMPANY

IN CANADA: CANADIAN PITTSBURGH INDUSTRIES LIMITED



SPRAY GLUE

Non-Messy Energine Spray Glue Gives You Perfect Spray Control! Since you control the spray, you get just the right amount every time. Any little excess wipes off in a second—quickly and neatly.

Just Spray On—It Sticks For Keeps! Just spray Energine Glue on pieces to be joined—press together—and when dry—it sticks for keeps! Convenient, easy to use, foolproof. Yes, now you can do really professional gluing on almost any kind of material: wood, paper, china, glass, any normal gluing job.

ENERGINE SPRAY GLUE does every household and workshop glue job easier, faster, neater!

So whether you're a housewife, hobbyist or "do-it-yourselfer," get ENERGINE SPRAY GLUE... the 1st all-purpose spray glue for permanent jobs.

ONCE YOU TRY ENERGINE SPRAY GLUE-YOU'LL STICK WITH IT!



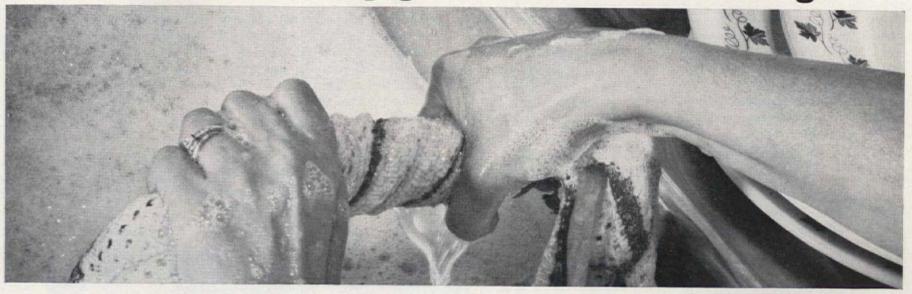
COME AWAY WITH ME, LUCILLE IN MY FURNISHED AUTOMOBILE

Back in the days of the automobile's infancy, the cry used to be "Get a horse!" Now, from all indications, the cry is "Get a house!" Every day there's a new gadget, gimmick, accessory, or comfort-ofhome designed to turn your car into a penthouse on wheels. No longer is it what's up front that counts (a motor, for instance) but what's inside. Standard luxuries, such as radios, cigarette lighters, windshield washers, and push-button windows are old-hat and substatus. The privileged car will boast such modern amenities as a midget refrigerator, a snack bar, seat belts in luscious decorator colors, and elegant blinds to produce a cool, secluded atmosphere. You can furnish your car with such luxuries as platinum-pointed spark plugs, such comforts as plump bucket-seat cushions, or such laughs as a flashing "Fasten Seat Belt" sign. You can turn your station wagon into a veritable bedroom by night or your dowdy old sedan into a glamorous sports-car type. The accessories are ready and waiting-all you have to supply is the four wheels.

We don't know how it all began, any more than we know where it all will end, but we can theorize. Could it be that we Americans are such a home-loving lot that even when we leave home we have to take it with us? Consider one homey item that Sears Roebuck offers-a car cooler with a built-in ice chest, and storage for magazines and maps (Sears even throws in pen, pencil, and sunglasses). You couldn't be more cozy or coddled in your own den. There are any number of neck pillow and headrest contraptions-inflatable, detachable, permanent, or dentistchair type-to make your car seat as comfortable as bed. There are backrests and cushions to keep the driver cool and armrests that double as storage caddies. The Car Jot clip board is an ingenious table on legs that hooks over the back of the seat, is dandy for snacks and games. One sporty manufacturer offers a Baby Buckette with strap that sits on the drive-shaft console. Another make pampers Mother with a Beauty Vanity that has an illuminated pop-up mirror, make-up tray, accessory shelf, and beverage tray. Cigar-smoking Papas get a special lighter in one well-known car; in another there's a manly walnut panel interior. To keep your homeon-wheels as neat as a pin, there are dozens of bags for trash, tissue dispensers, wee vacuum cleaners, and the like. You might invest in an AM-FM radio, or settle for an inexpensive rear-seat speaker with hi-fi tone. To augment the weather reports, there's an indoor-outdoor thermometer. Station-wagon owners can wallow in domesticity with natty plaid foam-filled mats that double as twin beds or a playground for the children. You can order a roll-up sunshade especially for your tailgate window. Or how about a car-top tent, complete with handy hook-on ladder? If, with all of this, you still feel your car lacks that certain personal stamp, you can proclaim your individuality with a Bermuda carriage bell, Cattle Caller horn, or an elegant, imported taxi horn from India or Pakistan.

In another category from the homey gadgets are the sporty gadgets-symbol of a whole new era in automobile status seeking. There was a time when anyone who had really "arrived" wouldn't dream of nosing out of his bluegraveled driveway unless he were embosomed in the most luxurious, most expensive motorcar made. Along came the revolution! First it was bigness and showiness that counted. The gaudier, more grandiose the fin, the more affluent, more bankbook-(continued)

You can't wring germs out of a dish-rag



Dial'em out forever with a FRIGIDAIRE DISHMOBILE

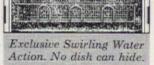


germ-killing temperatures many times longer than by average handwashing. They're rinsed and dried, at similar temperatures, for comparably longer

periods of time . . . untouched by dish-rags, towels or hands. Frigidaire Dishmobile sanitizes! Saves time, too. Increased capacity means once-

a-day dishwashing for an average family of 5. Between meals, store dishes inside, too. And there's no unusual dish preparation necessary. Just scrape, load, connect and touch the Dish-Minder Dial. Exclusive Swirling Water Action takes over. No soiled surface can hide. Frigidaire Dishmobile comes in colors or white. You'll love

it! Built-in under-counter models, too. Frigidaire Division, General Motors Corporation, Dayton 1, Ohio.



Factory-trained service everywhere

FRIGIDAIRE

(continued) on-wheels you'd become. The two-car family changed all that. If you couldn't afford *two* expensive cars, one of them had to be a small economy car from abroad, or a couple of years later, the American compact.

But all the while, Americans were beginning to fancy, ogle, envy, crave, drool over, slam the doors of—those jaunty European sports cars. And it wasn't long before Detroit got the message, and reacted.

Today, you can't drop a quarter into a turnpike jackpot without seeing some semblance of a sports car. Bucket seats and syncromesh stick shifts do not a sports car make, but that's no longer a reason why your nonsports car can't look like a sports car-or act like one. Your wife is no longer labeled the back-seat driver. Strapped in by her seat belt (available in seven decorator colors and in sports, medium, or long lengths) she can be in charge of enough "instruments" to make a jet pilot grow green with envy and "ground" himself.

Which suggests another explanation for the trend to luxury-fitted automobiles—the airplane. With more and more people flying-now-and-paying-later, we're getting used to traveling in style. We're accustomed to leaning back in plushy comfort en route while we nibble on tasty dishes and sip at tingling libations. Why should we revert to primitive, pioneer hardships once our wheels hit the ground?

Or is the gilded Willys just a logical extension of our great outdoorsiness? With everybody rushing out to the patio, pool, porch, terrace, and barbecue pit (with all kinds of civilized accouterments to make life jolly), the well-equipped automobile might be viewed as just another way to enjoy the wind whistling through our hotdogs.

Of course, the whole rash of extra-special, super-de luxe frills for the family auto might stem simply from a "Rolls-Royce complex." Few of us can afford even a stripped-down Rolls, but we can try to emulate its luxurious fittings. In case you're not familiar with the razzle and dazzle that goes with a Rolls-Royce, here is a list of some of the optional extras available in 1963 (you don't have to worry about picnic tables, fitted pile carpets, map-reading table, and illuminated vanity mirrorsthey're standard equipment):

Divided folding rear seat Folding writing table built into the rear-seat armrest Smoker's cabinet Lady's leather-covered vanity Flasks and drinking glasses for

Fitted picnic table and grandstand platform in trunk

Four folding pienic chairs

fitted cabinet

Large locker with ice thermos, ordinary thermos, and containers for a water supply Mineral-water bottle rack Drinking-glass holders mounted on the front seats

Sunglass case fitted to visor Fitting for shooting stick or golf umbrella stowage

Four pencil-beam reading lights Headrest on front passenger seat Toadstool cushions to fit on top rear bumper guards Does that whet your appetite? Are you getting in the spirit of the thing? Ourselves, we'll be down at the gadget dealer's at first cockcrow. If you should pass an ivy-covered jeep with organdy at the windows and geraniums in the radiator cap, give a toot on your Pakistani taxi horn—it'll be us.

THE END

New from Admiral...a cooking



COOKS MORE! Glory in 2 big ovens—separate controls. Thrill to the luxury look of a 30-inch builtin without the expense.

Like magic—your kitchen has an exciting, dressed-up look, as this beautiful Admiral Duplex Range is plugged in. It's that easy! It's that beautiful! New features galore put you in complete command. Think how easy any dinner will be with 2 big ovens that you control separately.

Broil at 500° F. in one, slow-bake in the other at 225° F. Click on the lights and check the "browning" of foods in either oven through the glass windows. No other range gives you Infinite Flex-O-Heat Controls. They turn smoothly as a radio dial, let you select any degree of heat. All controls are in one master panel at safe, easy-to-see eye level. Bonus features, too: Extra storage drawer below, automatic oven pre-heat, variable heat broiling. It's a perfect twin to the beauty at the right.

Listen Here

(continued from page 6)

FM while motoring is not without problems. It is undeniably better than AM but, oddly enough, it sounds better in the country than it does near city-based broadcast facilities. In town, the sound waves reflect off buildings and other obstructions and music is heard sometimes with top clarity, sometimes with a flutter effect. Country listening is great however.

What about recorded music onthe-move? Periodically, someone introduces an under-the-dashboard record player. Not only have they never gained acceptance, the quality has never been exceptional. Consider too what a bumpy road or dippy one—would do to a tone arm tracking a fine microgroove.

Does this mean that we must be satisfied with whatever the broad-casters are beaming at the moment? Uh-uh. The Ace-in-the-hole for the listener who will not be satisfied with less than top quality sound is a tape recorder powered

from the car's battery. An inverter, to change the 12-volt DC current to 120- AC, is the only accessory you need. With tape recorded from off-the-air, from your record collection, or prerecorded by a record company, you can have the music you want at the flip of a switch. And it will be top quality.

Prerecorded tapes, by the way, are available in quantity and in a wide variety of program material (opera, popular, symphony, jazz, etc.) just like their disc counterparts. So you can preprogram a trip depending on its length and your mood. Wagner fans, for example, could hear the entire "Ring of the Nibelungen" (151/2 hours) in a Chicago to New York trip (driving fast and not stopping to eat), while "Die Walküre" would be about right for a slow trip between New York and Boston. Or you could "Sing along with Mitch" from New York to Los Angeles.

Summertime is outdoor time and traveling time. It is also leisure time. If you haven't moved past the thinking stage of assembling a high fidelity music system, this might be the time to do it—and do it cheaply. Today, most of the individual components (FM receiver, speaker systems, tape deck) are available as kits. The kitbuilder can save as much as thirty per cent off the system's cost by assembling each unit himself. It's time well spent for tinkerers.

This is the way it breaks down in terms of time and savings. Total assembly time for a stereo receiver, two speaker systems, and a stereo tape deck comes to between 80 and 90 hours. Some kit builders will take longer, some less. We've tried to err in our reckoning on the longish side of assembly. The stereo receiver and tape deck will take the longest. Your Aunt Matilda could put together the speaker systems in less time than it would take her to stuff and truss a turkey.

Unit	Factory- Built Cost	Kit Cost
Stereo receiver		
(Harmon Kardon		
3000X)	\$224.95	\$174.95
Speaker systems (2)		
(E-V Coronet)	168.00	78.00
Tape Deck		
(EICO RP-100)	399.95	299.95
TOTALS	\$792.90	\$552.90

These are representative models and representative prices. There are other kits available at both lower and higher prices and in varying degrees of assembling difficulty. Additional cost to complete the system is under \$100 (for Garrard AT6 changer and Pickering G6/38AT stereo cartridge).

win for the Admiral Duplex



KEEPS MORE!

Full-size freezer! Full size refrigerator! 23.5 cubic feet in one beautiful compact cabinet!

Here's the world's largest capacity, most beautiful refrigerator-freezer. And there's no defrosting ever! The left side is all freezer... the right all refrigerator. No wasted space. It gives you all the fresh and frozen food storage you'll ever need in one compact, counter depth cabinet that

fits flush to the wall. No more overcrowding. Everything is within easy reach. Admiral moist cold refrigeration keeps foods at peak freshness. And the Duplex costs less to buy and operate than two separate units. Three Duplex sizes—18.9, 23.5 and 25.5 cu. ft.*—one to fit any kitchen. See the new Admiral Duplex twins now . . . at your quality Admiral Dealer in five fashion tone colors: Glacier White, Citron Yellow, Copper Bronze, Turquoise and Shell Pink.



* Net NEMA

Picture you with a kitchen extension phone, enjoying its convenience and helpfulness. And picture the chops that won't burn, the puddings that won't boil over, because you'll never need to leave the kitchen to make or take a call. In fact, why stop with picturing when ordering's so easy and inexpensive? Just call the Business Office or ask your telephone man, and take your choice of kitchen phones in attractive styles and colors.



Yesterday's front porch with its glider and wicker furniture has been updated to satisfy the current enthusiasm for outdoor living. Since the advent of the inexpensive sliding glass door, people have been opening up their rooms and expanding them to the outside. This is a simple matter on grade level where a terrace or a patio is easy to build, but how do you open up a room that's above ground? The answer is a wood deck. The following pages will show you many decks designed to serve a variety of purposes. The scene below, taken in the home of architect Donald Goodhue, Carmel, California, defines this type of expansion for us. Here we see the use of large glass doors that make the living room a part of the outdoors. By carrying the interior siding through to the outside, the deck not only blends with the décor of the room but becomes a part of it.

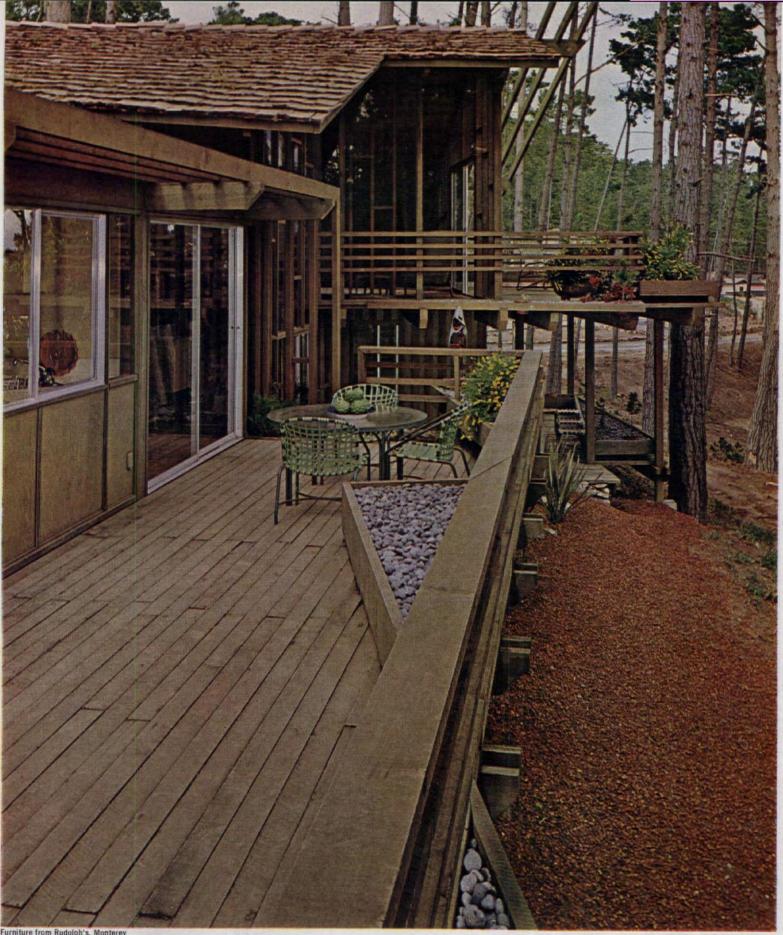


ON DECK FOR WONDERFUL OUTDOOR LIVING



Typical of the decks designed for today's houses is this one which, while actually being one deck, serves three purposes. In essence there are two decks connected by a walkway. At the bedroom end the deck is just a step above the ground. As the land drops sharply away, the deck soars out into the trees to form a dramatic lounging area outside the living room. Directly above, you see the deck fitted into a niche outside the master bedroom. The deck and roof were cut to permit room for an existing shade tree. The walkway provides an area for the other bedrooms to open onto. In the background of the photo, above and at the right, is the living room deck, also serving as the roof of the carport.



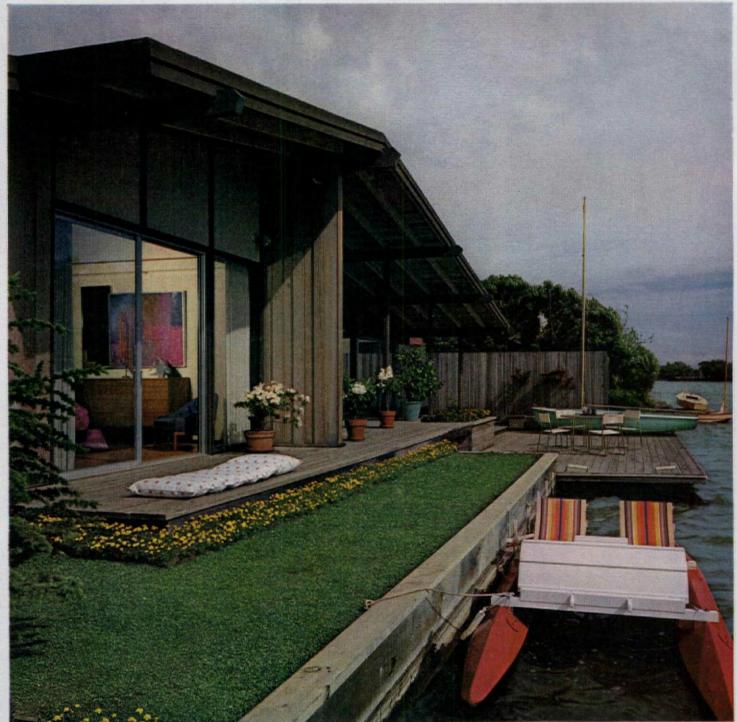


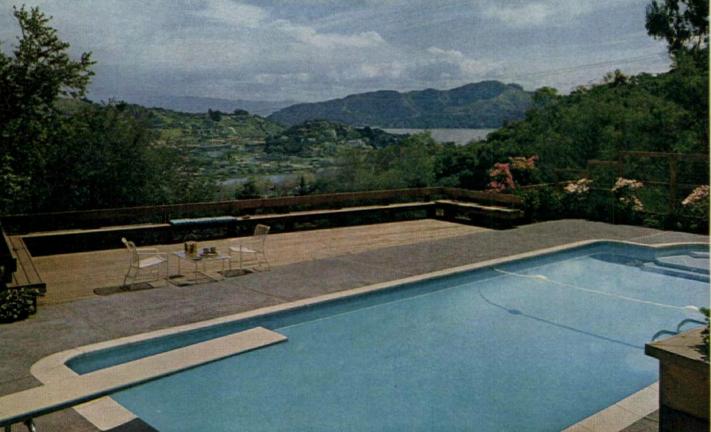


In this house are three separate decks which play a strong role in the over-all design. The highest deck in the background is off the living room—also seen from the inside in the photo at left. Beneath the high deck another opens off the master bedroom. The foreground deck serves the dining room—behind the sliding glass doors, the kitchen-seen through the window, and the family room-this side of the kitchen. Designed by John Gamble and John Cocker, A.R.I.B.A., and built near Carmel, California, it has many ideas you might incorporate in your own deck. Note the planting boxes which add greenery and soften the design and boxes with beach stones which can hold potted plants.

The decks shown with this house serve two functions. The combination deck and dock seen in the background is designed for easy access to boats. It is provided with rollers so that the boats may be pulled up onto the deckdock when work needs to be done on them. Sitting or sunning on this deck is somewhat like being on a float out in the water. The deck in the foreground is a good example of how a ground-floor room can be extended into the yard to provide seating and an entrance. Sliding glass doors are an easy link between indoors and outdoors.

You might almost call this a swimming pool in a deck. Actually, when the pool was constructed, the owners found there was no room left on their sloping land for lounging or entertaining. So they built a deck alongside the drop-off. At the right you see how the bench, which runs all around the deck, also serves as a railing. Below you glimpse the terrain on which the deck was built.









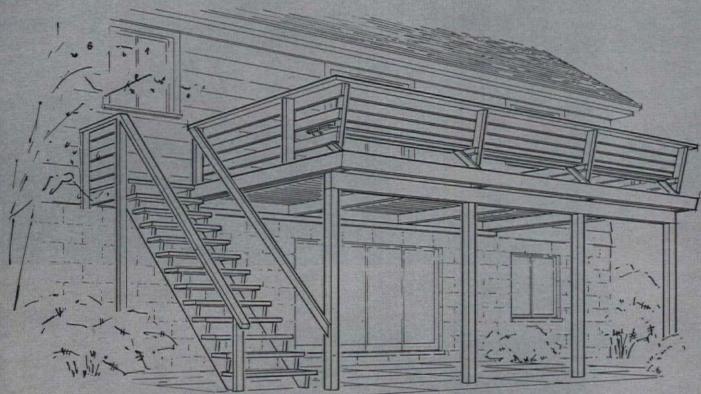




This combination of enclosed and exposed decks was the answer to a multitude of outdoor-living problems. The property sloped sharply in back; and insects from surrounding woods often made the area uncomfortable after dark. Owner Richard Beatty of Norwalk, Connecticut, first considered filling in the land to allow room for a terrace but the costs were very high. He found he could gain the most space for the money by designing three decks which would level the area, and by enclosing one of the decks as a screened porch. Two exposed decks provide 700 square feet of space for sunning and entertaining. The third, roofed and screened, affords about 200 square feet of sheltered entertaining area adjacent to the dining room to facilitate serving meals outdoors. To dispel the bare look, which new decks often have, the owner put in lavish plantings at the base of the decks. In a few years he will transplant every second shrub to provide proper growth space.

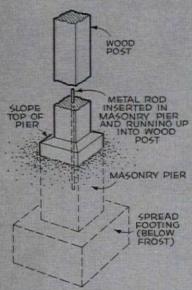
CONSTRUCTION AND HOME IMPROVEMENT FILE

Most of the decks shown on the preceding pages were planned and built at the same time as the houses. Here we show you how to add one to an existing house. Although it may appear to be a complicated project, if you study these details you will find it's not too hard.

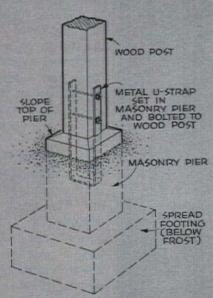


ADDING DECK TO EXISTING HOUSE

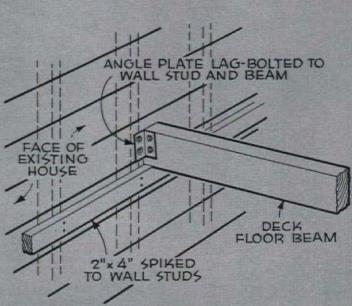
If you have a room that is above the ground and you would like to extend it to the outdoors, a deck like this is the answer. Besides enlarging your living area, it can provide additional access to the yard. Below are details for footings and for tying the deck to the house.



Proper footings for the posts are important since they will carry most of the load. Be sure the bottoms of footings are below the frost line. Metal rod keeps post from shifting.



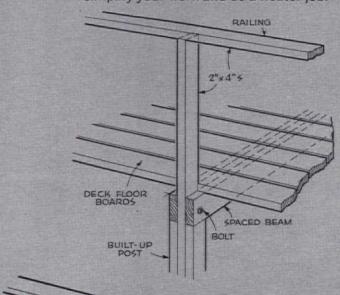
If your area is subject to high winds, it is recommended that you embed a U-strap in the pier before concrete begins to set. This will tie the structure to the footings in a more solid fashion.

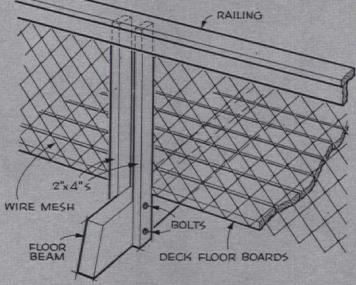


To secure your deck structure to the house, spike a 2x4 to the face of the house. This will act as a hanger. Be sure the spikes are driven into the studs and not just the siding. When deck beams are in place, bolt angle plates to the beams and then to the studs. This will insure a strong joint between the deck and house.

BASIC INFORMATION FOR BUILDING A DECK

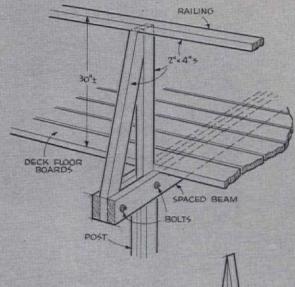
Deck construction is about as elementary as any construction can be. It is simply posts, beams sitting on posts, and decking material applied to the beams. Of course, there are infinite varieties to this basic system depending on the conditions. Usually 4x4s are sufficient for the posts, with 4x8s or 4x10s for the beams. Decking material can be 2x4s, 2x6s, or 2x8s. Check with your architect or builder about the sizing of material for your particular situation. Stain or paint the decking before you put it down in order to simplify your work and do a neater job.

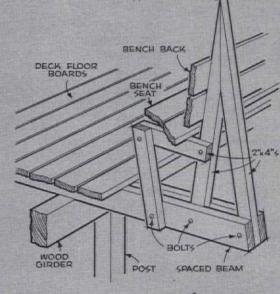


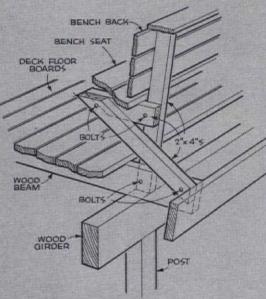


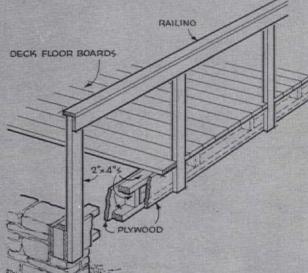
MISCELLANEOUS HINTS TO MAKE YOUR DECK A SUCCESS

If you plan to do a lot of entertaining on your deck, keep the spacing of the deck boards very tight so that feminine high heels will not catch in the spaces. Use galvanized nails and galvanized bolts for all your connections so there will be no staining of the wood by rust marks. If design considerations will permit it, staining of the wood is much quicker and easier than painting, and maintenance will be simpler. For material that will stand the weather well, we would suggest redwood, cedar, or Douglas fir. If any of the wood is close to the ground use a preservative on it.









RAILING CONSTRUCTION

The railing details shown here and in the column to the left are only indications of various methods of fastening the railing uprights to the deck structure. Study the photographs formore refined details that you might be able to use in your project. Both methods shown here provide a strong railing, but additional bars should be installed for the protection of children. The wire screening which is shown at bottom left is the ultimate in protection.

BUILDING SEATING INTO THE RAIL

These two sketches indicate how seating can become an integral part of the deck railing construction. This type of seating has many advantages. Built of the same materials as the deck, it can withstand the weather. Maintenance is simple, for you just stain or paint it the same as the deck. It is also possible to gain extra space on the deck by extending the beams past the decking material and constructing the bench there (top sketch). For additional details of seating, see photos on the pages that precede this fact sheet.

BOX BEAMS

This detail shows how you can span a long distance without the use of intermediate posts. By constructing a box beam out of 2x4s and plywood, glued and nailed together, you might be able to span as much as 20 feet. For further information on this type of construction, write to the Douglas Fir Plywood Assoc., Tacoma, Wash.

in de la constant de

A charming place to eat breakfast or lunch, this court is located between kitchen and master bedroom at the rear of the house. Overlooking a lagoon, it is enchanting, indeed, with the white concrete-block walls sparkling through colorful flowering vines.

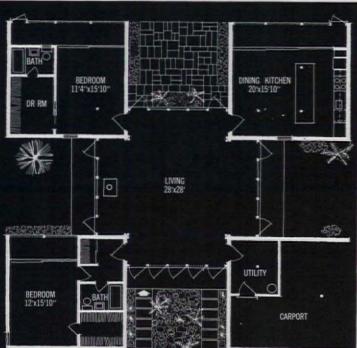
An unusual living room—it has four exposures to the outdoors, yet still maintains a feeling of privacy. The high peaked roof seems to float above the room almost giving a tent effect. Glass panels between roof and walls provide light and enlarge the view.



BREEZE-CONDITIONED AND PRIVATE

A strong geometric composition based on one large peaked pavilion, surrounded by four small cubes makes this house in Sarasota, Florida, visibly outstanding. Its simple design, which results in four outdoor courts, offers not only an exceptional opportunity to enjoy tropical living but also an escape from too much Florida. The plan within has been well handled with the living room open to the light, breezes, and view, while the adjoining cubes offer complete privacy. The living room with its high peaked roof is separated from the four courts by glass walls and sliding glass doors. Each of the small cubes, except the carport, has a screened porch. Inexpensive and easy-to-use materials made possible a fairly large house at relatively low cost.







aris/Ezra Stoller Associates

The straight-on view of this house, owned by the Frank H. Godfreys, shows how the house takes advantage of the existing trees, particularly the large oak, which not only shades the glass areas but almost becomes part of the design. The white walls accent landscaping. To the left you see how the outer cubes extend from the central one and in so doing form the four courts.

The plan of this house, designed by Edward J. Seibert, packs in a maximum of living area with no waste space. Despite the lack of halls, privacy is supreme. With the exception of one small corner, each of the outer cubes is almost a house in itself.



There's a lot of shady decorating going on—new exciting effects achieved by filtering and screening the midsummer sun. Over porch and patio, there's everything from translucent Austrian shades to marvelous high-flying latticework which creates intriguing designs of light and shadow. Inside, window shades are exclamation points of clean bright color, great breadths of beautiful APPROACH patterns and textured fabrics. These shady ideas are so dreamy, you will be inspired to start your decorating with the windows.

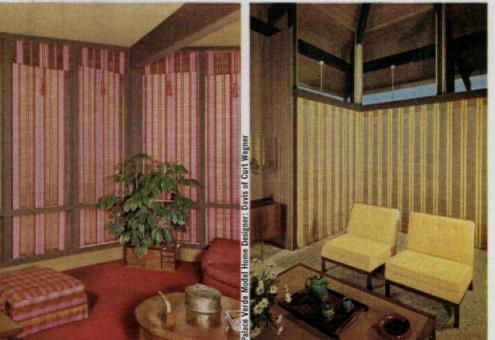


Simple roller shades, made of nonsimple lavish striped velvet A simple switch of window shades can change a room as quickly laminated to shade cloth and trimmed with gold tassel fringe, as you can change your mind. Mrs. Herbert Krauss of Los Ancover sliding glass doors in the home of Mr. and Mrs. Walter geles, for example, decorates a long, three-paned window with Sloan, Los Angeles. Four shades cover the window wall; 8-inchgeometric design, switches to black and white mattress ticking wide felt and velvet strips decorate space where shades meet. or other patterns. A dashing idea for neutral backgrounds.



Austrian shade in translucent muslin under glass roof lets soft sunlight filter through to solarium in home of Designer Charles Pollock, Los Angeles, California. Draperies sliding on rings along taut wire are drawn to open the room to the sunlight.





New way to use louvered shutters: set them in dark contrasting panels for a handsome effect in a man's room. Panels are hinged together over a sliding glass door that can still be opened to the outside. Adjustable louvers control light.

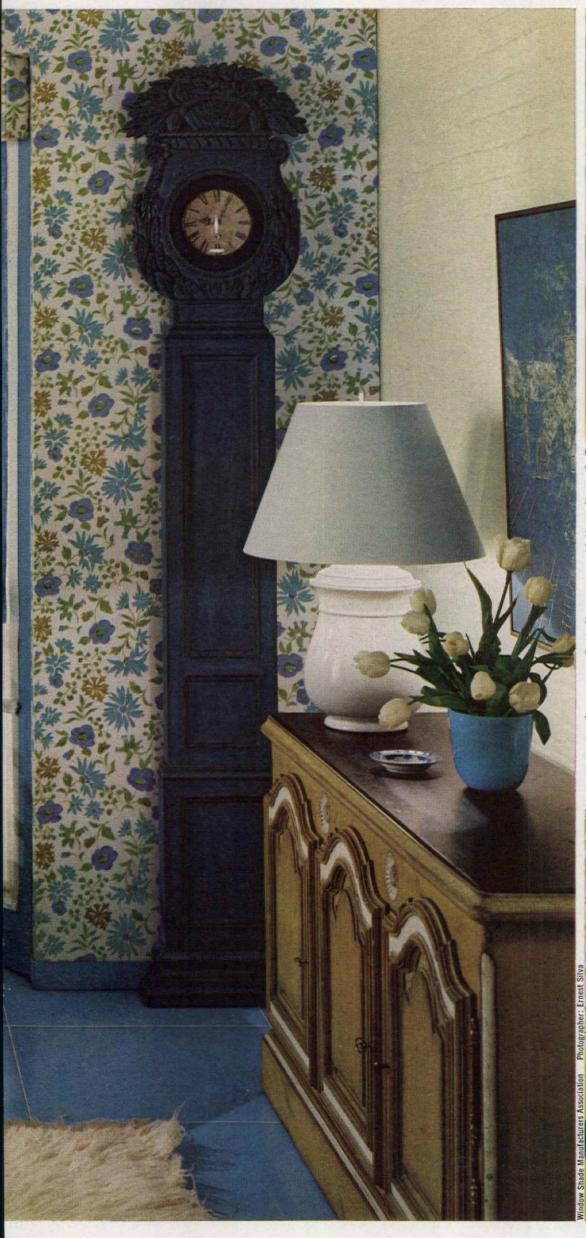
Two good examples of how to add color in houses with lots of windows: (far left) woven wood blinds in brilliant pink are fitted between window mullions—a simple, yet dramatic treatment for all year round. Decorative tassels finish off the matching valances. (Left) yellow-gold blinds interwoven with yarn are hung from valance board to give privacy and shade yet allow light at top.

Latticework over the garden area creates decorative interplay of light and shadow in the home of Ralph Reilly, Los Angeles, at right. Undraped windows in dining area of the family room capitalize on view. Antique cane-back chairs add another airy decorating element.

Marilyn Stuart Photographer: Lyman Emerson









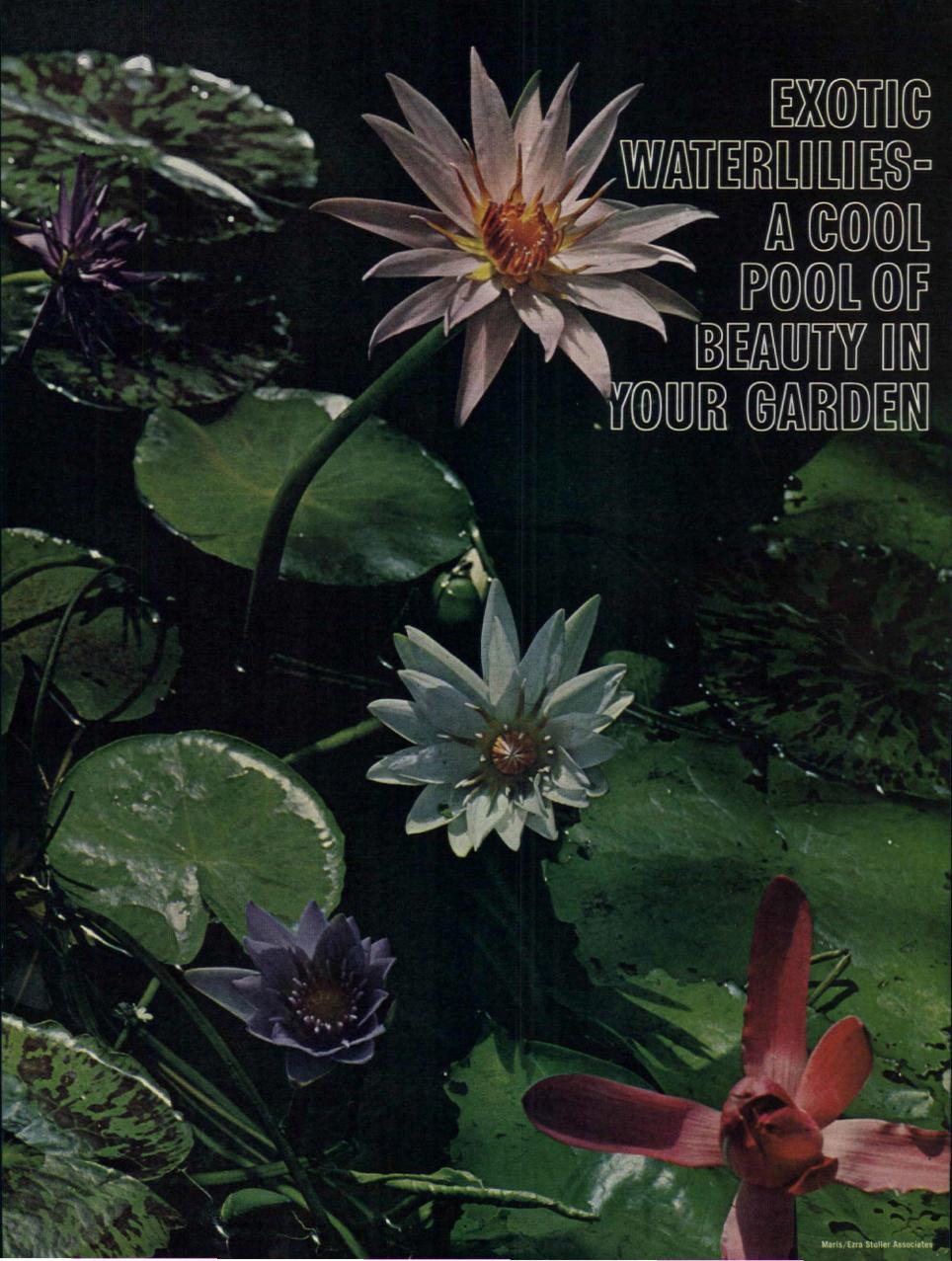
Colors unlimited are available for a window treatment where you want to make a big decorative feature of the shades themselves. Above, four of the 26 standard colors are strikingly combined: two shades pull up from the bottom, two down from the top. Shades are all white on the street side so you won't look conspicuous, cost less than \$8 for the 36"x6' size, come in widths up to 148 inches.

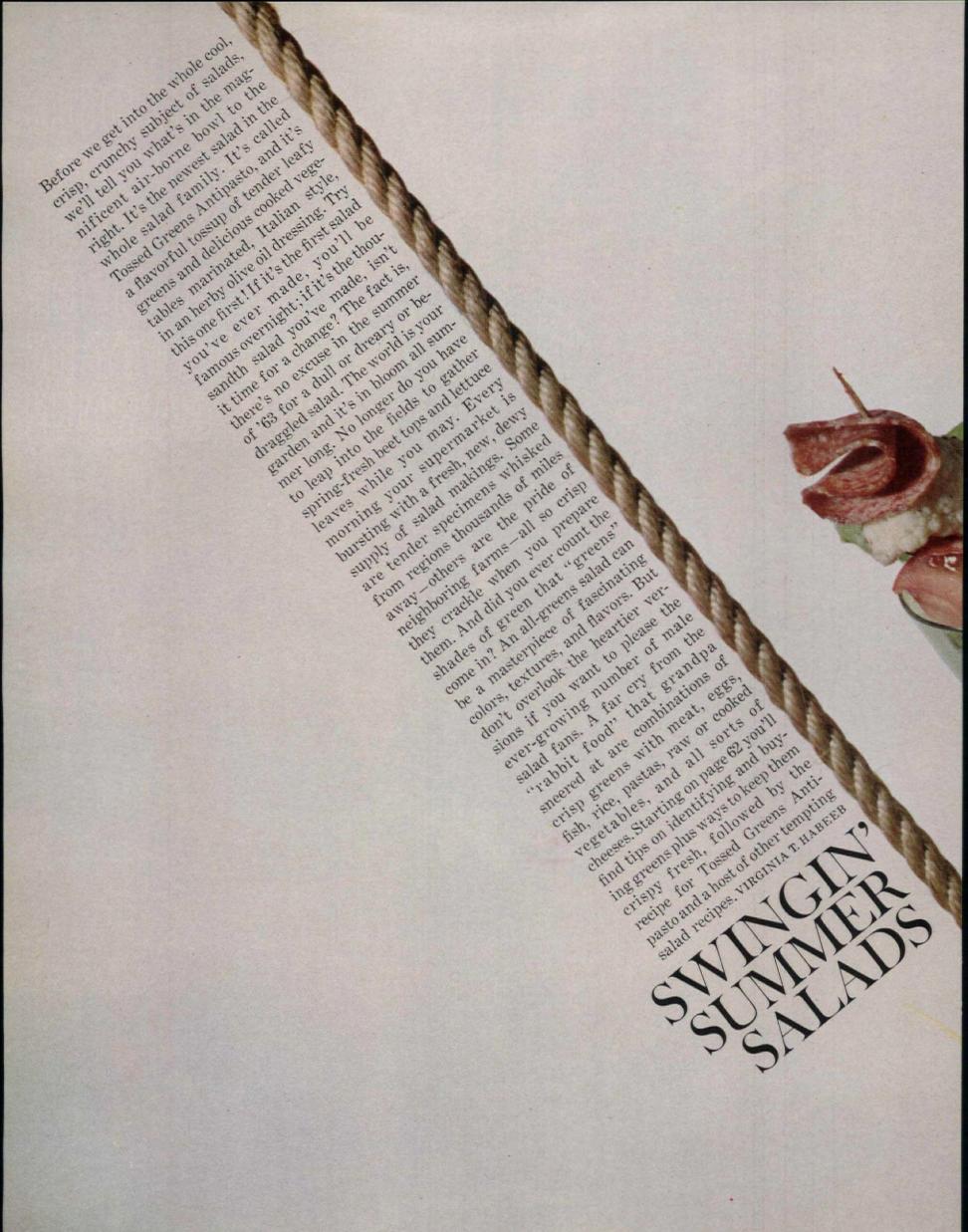
Hand-painted shades are an old-fashioned idea you can revive beautifully with textile or vinyl-based paint. Left, a delightful spot in a living room bay window which has a simple but effective white shantung-textured and vinyl-coated fabric shade with a distinctive do-it-yourself border. You can pick up a plain-jane, 36"x6' shade for under \$6 and do wonders with personalized decoration.

Who needs windows to use shades? Below, an interesting and fresh idea for "shading" a storage area and saving door-swinging space. Bright-patterned fabric is laminated to shade cloth, takes the place of doors. Supply the fabric and the inside measurements of your space to a shade expert, he'll take care of the rest.



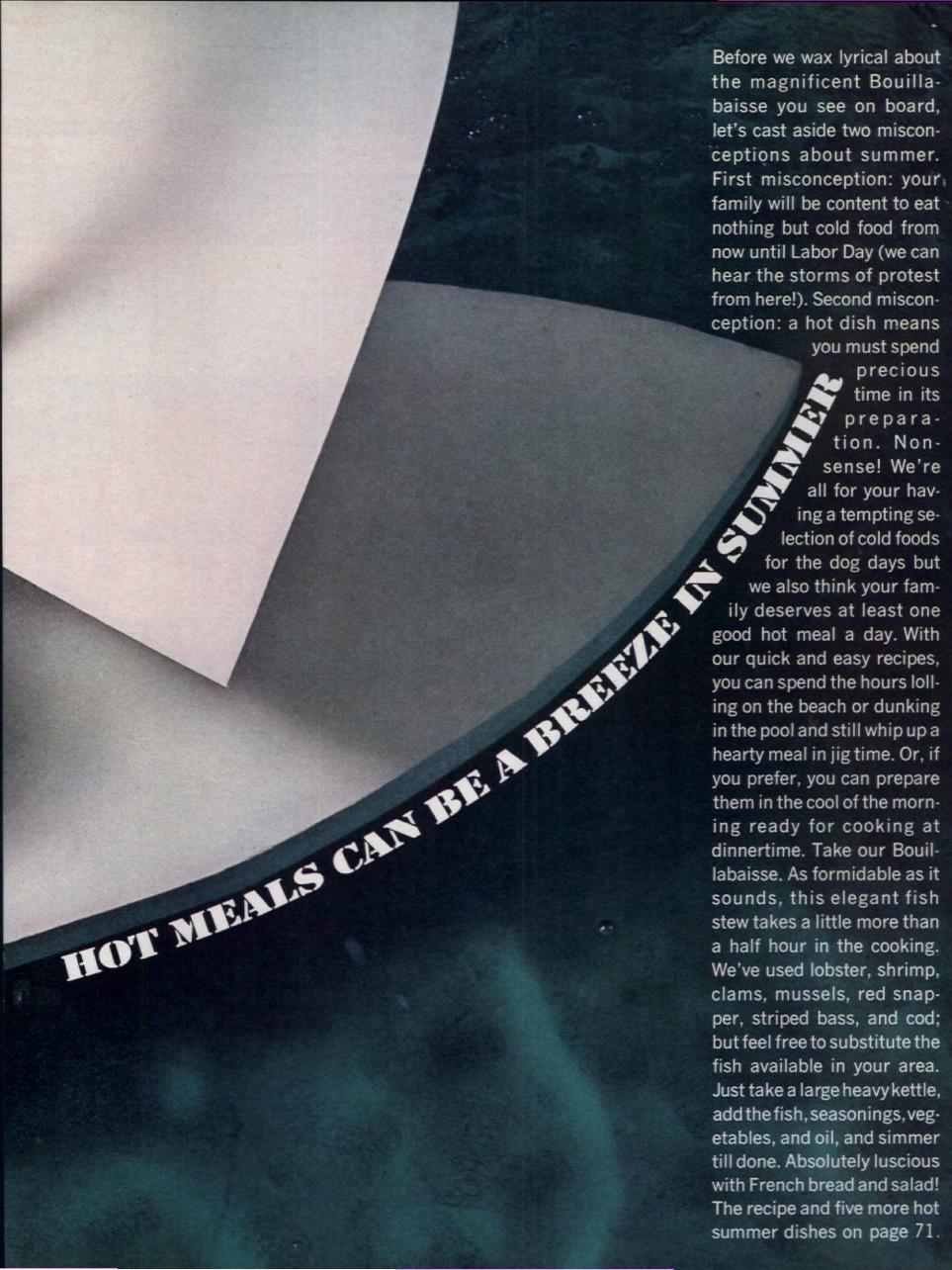










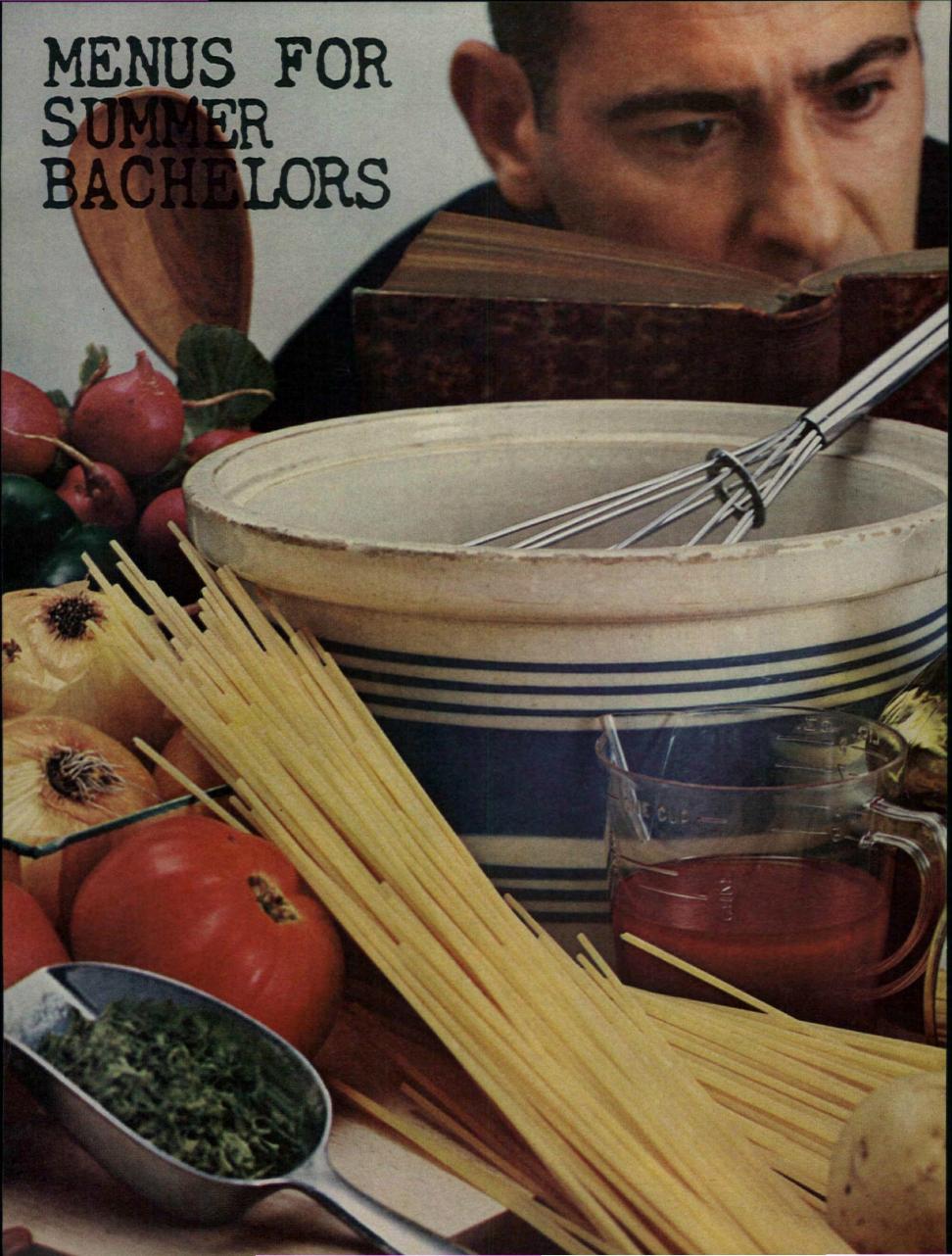


These sweet, shivery notes for a warm summer evening

THE COOLEST TRIO IN TOWN







Few things needle the conscience of a vacationing wife more than the thought of what her hard-working, ever-loving husband is eating while she is supposedly enjoying herself. We strongly suggest you do not leave him in the predicament you see here!

He may be the finest gourmet chef in the neighborhood, famous for miles around for his Duck Bigarade, Sauce Napoli, and other assorted spécialités, but don't count on him to spend hours and delectable everything is! And if he's the noncooking type, tage for the weekend emaciated, drawn, dragging his heels - after a week's diet of cold baked beans? Here we are to the rescue with a going-away present from us to you to him: a complete set of menus and recipes for every day you are gone-including a poker-party dinner for six! They're mouth-watering meals he can whip up, eat up, and relish without giving second thought to how much he misses you. All you do is stock the refrigerator, freezer, and shelves with the staples



(continued)

Here are your husband's menus and recipes. Read 'em and see if we didn't mean what we said (mouth-watering). But please don't feel that you're not needed. Be sure he has enough coffee, tea, salt, sugar, and herbs and seasonings to use in the recipes. Then shop for these freezer and refrigerator items.

PUT THESE IN THE FREEZER

1 sirloin steak about 2 inches thick

1 pkg. (8 oz.) chicken livers

1 pkg. (about 1 lb.) frozen trout

1 pkg. shelled, deveined frozen shrimp

1 pkg. frozen potato patties

1 pkg. frozen French fried potatoes

1 pkg. frozen French fried onion rings*

1 pkg. frozen asparagus spears*

1 pkg. frozen spinach*

2 pkg. frozen green beans*

1 pkg. frozen lima beans*

Baked rolls

1 individual frozen peach pie

1 individual frozen cherry pie

1 pt. lemon sherbet

1 pt. ice cream

Ice cream cake roll

*If you prefer canned vegetables, put 1 can of each of these on the pantry shelf.

PUT THESE IN THE REFRIGERATOR

1 lb. butter or margarine

1 doz. eggs

1/2 doz. lemons

1 jar shredded Parmesan cheese

1 pkg. (4 oz.) shredded Cheddar cheese

Box of assorted cheese wedges

21/4 oz. wedge Roquefort cheese

1 jar (8 oz.) Russian dressing

1 bottle French dressing

1 bottle Roquefort dressing

1 bottle chili sauce

1 jar (6 oz.) marinated artichoke hearts

ARRANGE THESE ON THE PANTRY SHELF (so he can see them at a glance!)

1 pkg. (8 oz.) spaghetti

1 box seasoned rice (Spanish or curried)

1 pkg. instant mashed potatoes

2 pkg. hashed-brown potatoes

1 can (21/4 oz.) deviled ham

1 can (8 oz.) corned beef hash

1 can Marinara sauce

3 cans (3-4 oz.) sliced mushrooms

1 jar instant minced onions

1 bottle steak sauce

1 box plain crackers

1 bottle dry sherry

1 bottle lemon juice

YOUR HUSBAND'S SHOPPING LISTS FIRST WEEK

Milk

Cream

1 lb. ground lean chuck

1 wedge watermelon

1 head lettuce

1 head romaine

2 tomatoes

1 bunch green onions

1 small green pepper

2 ears corn

1 pt. blueberries

2 hard rolls

SECOND WEEK

Milk

Cream

1/2 pt. (8 oz.) sour cream

1 head lettuce

1 head romaine or chicory

5 tomatoes

2 cucumbers

6-8 apples or peaches

Cupcakes

Now everything is ready for him. You've shopped and stocked and given him his shopping lists and all he has to do is read and follow our blueprint for perfect dinners. From here on in, we're talking to him. (If some of our instructions sound a little elementary, forgive us—we're not taking any chances!)

MONDAY MENU

Spaghetti al Dente With Special Meat Sauce Big Tossed Green Salad French Dressing Piping Hot Garlic Rolls Melon Wedge Coffee

Monday night! You're home from the market with everything on the shopping list. Put the melon, milk, and cream in the refrigerator right away. Unwrap the ground beef and cut off about one-third. Wrap the rest in foil or wax paper and put in the meat keeper in the refrigerator.

Wash greens and break a few crisp leaves of lettuce into a salad bowl. Slice and add a green onion. Put the salad in the refrigerator to chill until dinner is ready. Put the vegetables, fruit, and the rest of the greens in the refrigerator.

Now for the meat sauce. Assemble French dressing, Parmesan cheese, the cans of Marinara sauce and mushrooms, spaghetti, and a third of the pound of ground beef. Measure 2 tablespoons of French dressing into a saucepan. Add the ground beef and heat it slowly, breaking it up with a fork as it cooks. When it is well browned, add the Marinara sauce and mushrooms. Turn the heat low and let the sauce simmer gently.

Take the rolls you just brought home and cut them in half. Spread them with butter or margarine and sprinkle with garlic salt. Wrap them in foil and heat in a hot oven (400° F.) while you cook the spaghetti.

Measure about three quarts of water into a large kettle. Add a tablespoon of salt and a dash of oil (to keep spaghetti from sticking). When the water boils furiously, add half the box of spaghetti. Keep the water boiling as the spaghetti cooks and remember to give it a stir once or twice. Fine chefs like you always cook it al dente-until done but not too soft. The best way to tell when it's done is to fork out a piece and pinch it. Drain the spaghetti in a strainer.

Toss the chilled salad with French dressing. Serve the spaghetti, spoon the sauce over it, and sprinkle with Parmesan cheese. Turn off the oven and take out the rolls-they'll be piping hot. Instant coffee's no problem, and there you are with dinner served. At dessert time, take the watermelon from the refrigerator. Good news: only two pots to wash-let them soak while you eat-and with so few dishes you'll wash up in no time.

TUESDAY MENU

Man-sized Hamburger With Chili Sauce and Crumbled Roquefort Cheese Frozen Potato Patties Corn on the Cob atoes Russian Dressing Heated Rolls Sliced Tomatoes Ice Cream Cake Roll Beverage

No shopping tonight or any night the rest of this week. Tonight's meal is a cinch. Take the rest of the ground beef from the refrigerator and as many potato patties as you think you can eat and two of the packaged rolls from the freezer. You've plenty of timestart the lawn sprinkler if you wish.

Turn on the broiler to heat. Tear off a piece of heavy foil about 12 inches long. Shape the beef into a large patty (or make two, if you prefer), place it on the foil and turn up the edges of the foil to keep the juice from dripping. Broil five inches from the heat about 10 minutes on each side for rare-increase the time if you want it more done. Turn it only once.

When the hamburger is under way, start broiling the potatoes as the package directs. Wrap your rolls in foil and heat them right along with the potatoes.

Half fill a 2-quart saucepan with water. Add a teaspoon of salt and bring to boiling. Shuck the corn, put it in the boiling water, and cook about five minutes. Drain immediately. While it cooks, slice the tomatoes. The jar of Russian dressing is in the refrigerator.

Look at your burger. When it's done just to suit you, sprinkle it with salt and pepper. Put it on a plate with the potatoes and corn, take the rolls from the oven, and turn off the oven and broiler. Get some butter for your corn and rolls, and the chili sauce and Roquefort cheese for the burger from the refrigerator. Tonight there's only one pot-the corn kettle, 'cause the broiler is as clean as when you started. Your dessert-ice cream cake roll-is in the freezer. Last thing before leaving the kitchen, transfer the package of frozen shrimp from freezer to refrigerator so they'll be thawed by tomorrow night and there'll be no waiting.

WEDNESDAY MENU

Stirred Shrimp With Lemon Wedge Spanish or Curried Rice Green Salad With Marinated Artichokes and Tomato Wedges French Dressing Heated Rolls Peach Pie Beverage

What's Stirred Shrimp? It's about the tastiest shrimp you ever ate. But don't do anything about it yet. As soon as you come home, take 2 rolls and the peach pie from the freezer.

Break some salad greens into the large salad bowl. Add the marinated artichoke hearts from the jar in the refrigerator and half a tomato cut in wedges (wrap the other half in foil or plastic wrap and refrigerate it). Chill the salad until you're ready to eat it.

Read the directions on the pie carton. Heat the oven as it directs. Put the pie on a piece of foil to keep the oven clean. When the oven is ready, pop the pie in. Turn the timer to 40 minutes and relax. There's (continued)

Summer-quick! Summer-easy! Summer-good!

Campbell's Soup and a sandwich

It's the lunch that takes 4 minutes to prepare—the time it takes to heat a can of Campbell's Soup. It's the lunch that everyone likes, and that makes you feel good, too. For every cold summer meal needs one good hot dish, and no other hot dish tastes quite as M'm! M'm! Good! as Campbell's Soup. Campbell puts more goodness in . . . so you get more goodness out.





(continued) plenty of time to cool off. Check the mail and read the sports page.

There goes the timer, so put some water on to boil for the rice—the directions are on the package, so check to see how you cook it.

Remove the golden brown pie from the oven and set it aside to cool. Put the rolls, wrapped in foil, in the oven to heat.

Now for the shrimp. Heat two tablespoons of butter or margarine in a medium-size skillet and add the defrosted shrimp. Stir in 1 teaspoon cornstarch, ½ teaspoon salt, dash each of pepper and ground ginger, 1 tablespoon snipped green onion tops, and ¼ cup sherry. Keep on stirring 4 to 5 minutes, or until most of the sherry is absorbed. Serve over rice with a wedge of lemon. Take the rolls from the oven, get your salad, and enjoy yourself.

THURSDAY MENU

Western Omelet
Frozen French Fried Potatoes
Asparagus Spears With
Parmesan Cheese
Heated Rolls
Tossed Salad French Dressing
Fresh Blueberries and Cream
Beverage

This is a good night to give the lawn a soaking, as you won't be back until Monday night. So, here's a menu that will give you time.

There's a package of French fries in the freezer. Check the package and turn on the oven to the temperature it tells you. Empty half the package into one of those disposable foil pans kept for just such an occasion, and return the rest to the freezer. When the oven is ready, put the potatoes in and set the timer. Put the foil-wrapped rolls in oven at the same time. Then fix the salad (you're an expert by now), wash the blueberries and let them chill.

Check the directions on the frozen asparagus package (you'll need only half the box, so break it in half while it is still frozen and wrap and put one half back in the freezer). Cook it as directed.

Now for the Western omelet. Since there's a bit more involved in the preparation of an omelet, here's a list of the ingredients that you'll need for it:

3 eggs
¹/₄ tsp. salt
Dash of pepper
2 tbs. milk
1 can (2¹/₄ oz.) deviled ham
2 tsp. instant onion
¹/₄ small green pepper, diced
2 tbs. butter or margarine

Break eggs into bowl; beat them well. Add salt, pepper, milk, and ham; beat again. Stir in onion and green pepper. Heat butter or margarine in medium-size skillet over low heat; pour in egg mixture. Let omelet cook a minute or two. Run spatula around edge of pan, lifting edges of omelet to let uncooked egg mixture flow underneath. When eggs are cooked but still shiny, loosen omelet from pan with spatula and roll it or fold one half over the other and turn it out onto your plate. The potatoes and rolls are done, so take them from the oven, drain the asparagus and put it on your plate. Sprinkle it with Parmesan and serve it with a wedge of lemon.

You've sailed through the first week in fine style, so next week should be a breeze. Just check that you have the other shopping list in your wallet—you'll need it come Monday night on the way home.

MONDAY MENU

Broiled Lake Trout With
Lemon Butter
Buttered Spinach
Sliced Cucumber
Sour Cream Dressing
Heated Rolls
Lemon Sherbet Beverage

In the package of frozen trout there are two. If you want only one, take it out, seal the package and put it back in the freezer. Take the rolls and spinach out, too.

Pare half a large or 1 small cucumber and slice it paper thin into a small bowl. Mix ½ cup sour cream, ¼ teaspoon salt, dash of pepper, some chopped green onion tops, and 2 tablespoons lemon juice. Taste it—you may need a little sugar. Pour it over the cucumber slices and mix and chill it.

Heat the broiler. Arrange the trout on a piece of foil. Crinkle the edges up around the fish. Drizzle with a tablespoon of lemon juice and dot with butter. Broil fish five inches from the heat 15 to 20 minutes, or boil them as the package directs.

About ten minutes before the fish is done, cook the spinach according to package directions. (Of course, if you're using canned spinach, you just have to heat it.) Put the foil-wrapped rolls in the oven five minutes before the fish is done. Then presto! serve your gourmet meal.

Before you turn in your apron for the night, put the chicken livers from the freezer into the refrigerator so they'll be ready for tomorrow.

TUESDAY MENU

Broiled Chicken Livers With Sherry
French Fried Onion Rings
Potatoes au Gratin
Lettuce and Tomato Salad
Russian Dressing
Heated Rolls
Cherry Pie Beverage

Take out the pie, onion rings, and rolls. Since you made a pie last week, this one is no problem. Just check the time and temperature on the box and bake it. Fix your salad and chill it. When the timer goes off to tell you the pie is done, take it out of the oven and turn the heat up to Broil.

Make up instant mashed potatoes for one serving—the package tells you how. Pile them into a custard cup or into a small baking dish and sprinkle with some shredded Cheddar cheese from the package in the refrigerator. Set them aside.

Put the onion rings on one sheet of foil (use as many as you want and return rest to freezer) and the chicken livers on another. Bring the edges of foil up around the food. Broil both five minutes. Put the potatoes and rolls in the oven. Now, turn the onion rings and livers to cook second side. Sprinkle livers with salt, pepper, and a dash of dry mustard. Drizzle them with 2 tablespoons sherry or a tablespoon of lemon juice and dot with butter or margarine. Broil another 4 to 5 minutes.

The cheese on the potatoes is melted and the rolls are hot. Dinner's ready!

Tomorrow's the night for the steak feast for the boys, so transfer that sirloin from the freezer to the refrigerator to defrost overnight.

WEDNESDAY MENU

Broiled Sirloin Steak
Your Favorite Steak Sauce
Hashed Browned Potatoes
Buttered Green Beans
With Mushrooms
Tossed Salad French Dressing
Heated Rolls
Cheese Wedges Crackers Fruit
Coffee

Tonight's the night you and the boys are gathering for steak and poker. What a dinner!

Take the green beans and rolls out of the freezer. Then make the salad—remember it's for six tonight—and chill it. On the pantry shelf are packages of hashed browned potatoes. Boil the potatoes as directed—they take 20 minutes.

Heat the broiler. Score the edges of the steak to keep them from curling and line the broiler pan with foil. Broil the steak 5 inches from the heat—the time will depend on how you and the gang want it—for rare, cook it 10 minutes on each side. Test it by slitting near the bone with a sharp knife—just peek to see its doneness.

While the steak broils, cook the potatoes in a skillet as the package directs. About 15 minutes before the steak is done start the green beans cooking. When they are ready, drain them, add a good piece of butter and the mushrooms and just heat through. Wrap the rolls in foil and put them in the oven to heat when you turn the steak. Before you serve the dinner take the cheese out of the refrigerator so it will be at room temperature by dessert time. It tastes so much better if you do this.

THURSDAY MENU

Baked Corned Beef Hash Herbed Tomato Slices Buttered Lima Beans Heated Rolls Ice Cream Cupcakes Beverage

Your last get-it-yourself meal. (Of course, if your wife will be gone longer than two weeks, you can always start at the beginning again!) Take the limas and rolls out of the freezer. Break the package of limas in half and put one half back in freezer. Then make your salad. This is the time to use up any odds and ends of greens, cucumber, etc. Chill it.

Heat the oven to 400° F. Start the limas cooking according to the directions on the box. Open the corned beef and pack it into a greased small baking dish. Slice a tomato and put the slices on top of the hash. Sprinkle with crushed oregano or basil and dot with bits of butter or margarine (about 2 teaspoons). Bake 15 to 20 minutes while limas cook. Heat the rolls during last 5 minutes of hash cooking. That's it—the two weeks are up and you didn't starve after all, did you? In fact, you are now a pretty good cook! But why not thank the little woman who smoothed your way by making her kitchen so shiny she'll be just as glad to be back in it as you are to have her!

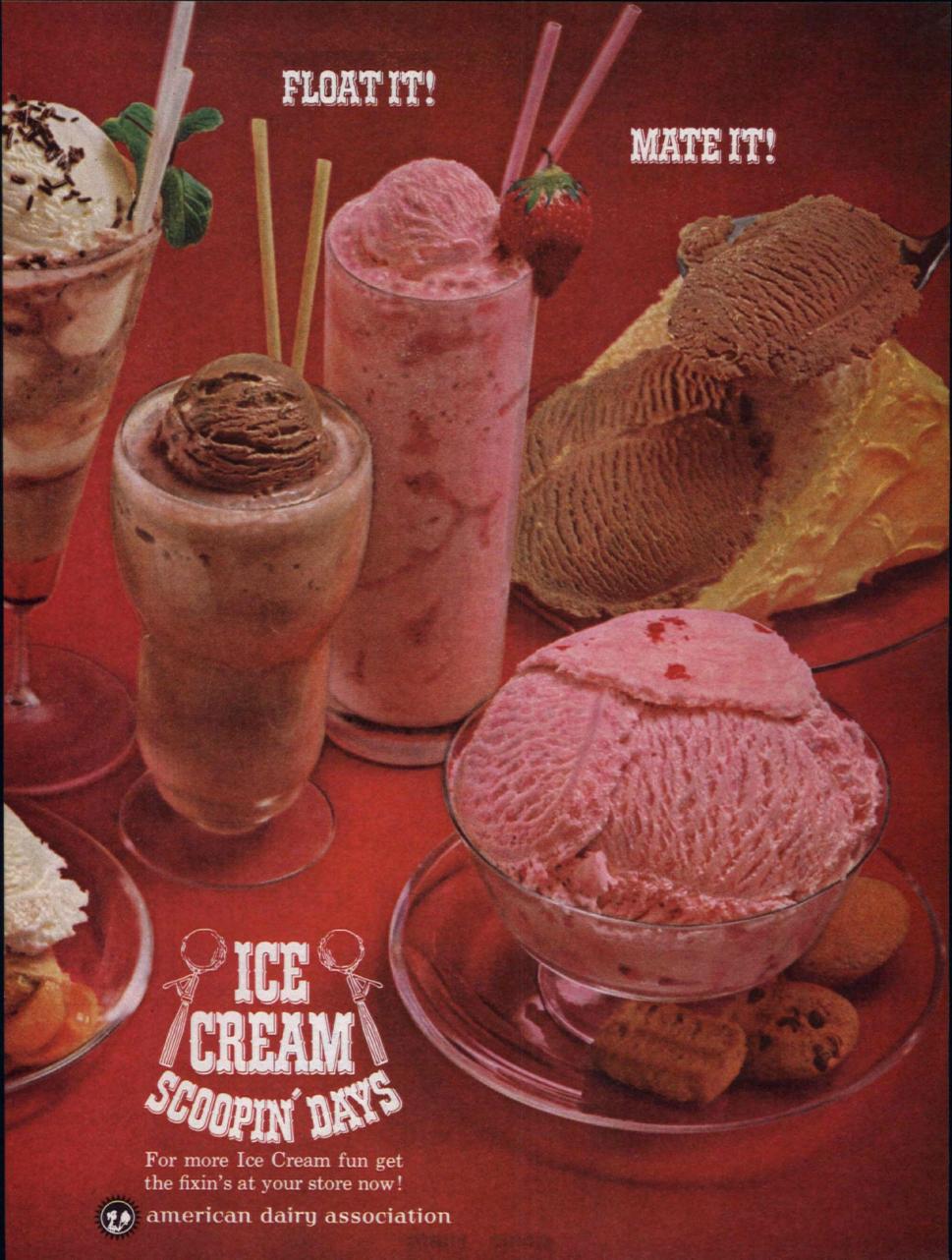


On the following pages: a collection of happy ideas on how you can have lots more summertime fun with Ice Cream. Scoop It! Top It! Mate It! Float It! Start scoopin' now.



american dairy association







healthy cooler for hot kids (for you, too)

OVALTINE'N ICE CREAM-a frosty, vitamin-rich

summertime refresher! Perks up play-tired kids naturally-nothing imitation or sticky-sweet. Settles thirst naturally ...try it soon!



And for more summer fun, try an Ovaltine Sundae or Ovaltine Milkshake!

LIME MALLOW

Preparation time: 20 min. Freezing time: several hrs.

2½ c. miniature marshmallows or 24 marshmallows, cut in quarters 1 c. orange juice Grated rind of 1 lime

Juice of 1 lime Few drops of green food coloring 1 c. heavy cream, whipped

■ Combine marshmallows and orange juice in top of double boiler; cook over boiling water until marshmallows melt. Cool; chill until almost thickened. Add lime rind and juice and a few drops of green food coloring. Fold whipped cream into lime mixture; turn into 1-quart mold or refrigerator tray; freeze several hours. Unmold or spoon into serving dishes; garnish with fresh mint sprigs and lime slices, if desired.

Makes 6 servings

TESTED IN THE AMERICAN HOME KITCHENS

PEPPERMINT CANDY CHARLOTTE (E)

Next time you're frying chicken treat your family to a different flavor. Roll the dried chicken pieces in crushed corn or potato chips rather than in the usual bread crumbs or seasoned flour.

FRESH STRAWBERRY FRAPPÉ

GINGER PEACH MELBA

Preparation time: 15 min. Freezing time: several hrs.

1 pt. strawberries, washed and hulled 1 pkg. strawberry-flavored gelatin 34 c. sugar

134 c. hot water 34 c. orange juice 34 c. lemon juice

■ Purée berries by whirling in blender or putting through sieve or food mill. Combine gelatin and sugar; add hot water; stir until dissolved. Combine berries, gelatin mixture, and fruit juices. Turn into freezing tray; freeze until almost firm. Turn into chilled mixing bowl; beat until thoroughly blended; return to tray. Freeze several hours until firm. For gala serving pile in Party Ice Bowl; garnish with whole strawberries, if desired.

Party Ice Bowl: Invert small metal or plastic mixing bowl in bottom of large metal or plastic bowl. Fill bow with finely crushed ice, packing firmly; pour a little cold water over ice; freeze. To unmold, dip large bowl quickly in and out of warm water to loosen ice mold. Invert on serving platter: pour warm water into small bowl; loosen bowl; remove. Keep mold frozen until serving time. Insert small glass bowl in depression.

Makes 6 servings

TESTED IN THE AMERICAN HOME KITCHENS

PARFAIT CAFÉ POUSSE

2 tbs. creeme de menthe, or.
2 bs. creeme de menthe, or.
2 bs. mint extract
2 tbs. creeme de cacao, or
3 tbs. sweetened cocoa powder
2 tbs. sweetened y, or
3 tbs. blackberry brandy, or
3 tbs. blackberry jam

2 tbs. orange curação, or ½ tsp. orange extract Food coloring 1 c. heavy cream, whipped

Preparation time: 35 min. Freezing time: several hrs

■ Soften ice cream and divide into 4 equal portions. Blend one of the above flavorings into each portion; add 3 or 4 drops appropriate food coloring. Spoon first flavor into bottom of 2-quart mold or individual molds; freeze slightly. Layer remaining portions into mold, one at a time, freezing each slightly before adding next one. Freeze several hours or overnight. Carefully turn mold out onto serving platter; loosen around edges with knife; dip mold quickly in and out of warm water. Invert on serving plate; lift mold off carefully. Decorate with whipped cream. Keep frozen until dessert time.

Makes 8 to 10 servings

TESTED IN THE AMERICAN HOME KITCHENS



AMERICAN HOME

RECIPES

Cool Trio

(pictured in color on pages 48 and 49)

AMERICAN HOME RECIPES

Cool Trio

(pictured in color on pages 48 and 49)



Try celery pinwheels for an appetizer. Soften and mix your favorite cheese with enough mayonnaise or salad dressing to make it spreadable. Separate a bunch of celery, fill the stalks

with cheese mixture and reassemble them. Wrap in wax paper and chill. Cut crosswise to serve.

Preparation time: 30 min. Freezing time: several hrs.

MOCHA CRUNCH ANGEL PIE

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POUSSE CAFÉ PARFAIT

11/3 c. chocolate cooky crumbs (about 24 cookies)
2 ths. sugar
1/4 tsp. cinnamon
1/5 c. melted butter or margarine
1/2 c. finely chopped almonds
1 c. sugar

½ c. water 3 agg whites, stiffly beaten 1 tbs. instant coffee Dash of salt 2 c. heavy cream, whipped ½ c. slivered almonds Shaved chocolate curls

■ Combine cooky crumbs, 2 tablespoons sugar, cinnamon, melted butter or margarine, and finely chopped almonds; blend until all crumbs are moistened. Fress mixture against bottom and side of 9-inch pie plate. Chill thoroughly, Combine 1 cup sugar and water in saucepan; bring to boiling; cook rapidly until syrup spins a thread—about 7 minutes (242° F. on candy thermometer). Pour syrup in fine stream over basten egg whites; beating constantly. Continue beating until meringue is thick and cool. Beat in coffee and salt; fold in whipped cream and silvered almonds. Turn into pie shell; garnish with chocolate curls. Freeze several hours until firm.

Makes one 9-inch pie

TESTED IN THE AMERICAN HOME KITCHENS

FRESH STRAWBERRY FRAPPÉ .

■ Soften ice cream; blend in ginger. Pack into 6-cup mold; cover with mold top or aluminum foil. Freeze several hours, or until firm. Mash raspberries in small saucepan; add jelly; bring to boiling. Blend cornstarch and water; stir into raspberry mixture; cook, stirring constantly, until thickened and clear. Strain sauce; cool and chill. At dessert time, unmold ice cream: loose may and sides with knife; dip mold quickly in and out of warm water. Invert on serving plate; lift mold off carefully. Arrange peaches and blueberries over ice cream; spoon sauce over fruit and ice cream.

2 tsp. cornstarch 2 tbs. cold water 3 peaches, peeled and sliced 1/2 pt. blueberries

1½ qts. peach ice cream ¼ c. slivered candied ginger ½ pt. red raspberries ½ c. currant jelly

Preparation time: 20 min. Freezing time: several hrs.

GINGER PEACH MELBA

TESTED IN THE AMERICAN HOME KITCHENS

Makes 8 servings

PEPPERMINT CANDY CHARLOTTE

2 egg whites
1/4 c. confectioners' sugar
1/4 c. cheavy cream
1/2 c. crushed hard peppermint candies
(about 16 round candies)

1 tsp. vanilla Few drops red food coloring ½ package ladyfingers

Preparation time: 35 min. Freezing time: several hrs.

■ Beat egg whites until stiff; gradually beat in sugar. Whip cream until thick but not stiff; fold in candy, vanilla, and food coloring. Fold cream mixture into meringue. Line 1-quart mold with ladyfingers; spoon peppermint mixture into mold. Cover with foil or plastic wrap; freeze several hours or until firm. Carefully unmold onto serving plate: lossen around edges with knife; dip mold quickly in and out of warm water. Invert on serving plate; lift mold off carefully. Garnish with additional peppermint candies and pipe with whipped cream, if desired.

Makes 6 servings

TESTED IN THE AMERICAN HOME KITCHENS

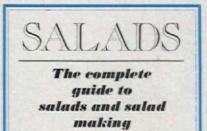




tangy-sweet topping over puddings, custards, whipped cream desserts. Ocean Spray whole berry or jellied sauce. HEIGHTEN THE FLAVOR, BRIGHTEN THE PLATE WITH OCEAN SPRAY







CRISPHEAD—For all practical purposes, most of us call all crisp lettuce iceberg, for though it is but one variety of crisphead, it is the best known and most available. Heads are heavy, firm, and crisp-textured, and have a small core. Leaves are a medium green on the outside, shading to a pale green in the center.

BOSTON lettuce, technically a member of the Butterhead family, is loosely headed with leaves that have an oily feeling and is not especially crisp. Outer leaves are a deep dark green, the inner leaves shade almost to white. It is more perishable than crisphead types and should be used the day it is purchased. The leaves are prized for dainty cups when making individual salads.

BIBB lettuce was generally unknown until rapid transportation took the tiny heads from their Kentucky homelands, where it was developed by Major John Bibb. It is a small cup-shaped lettuce with a distinct color, flavor, and crispness. The leaves are a deep rich green, blending to a whitish green toward the core. It is prized for tiny individual salads.

COS OF ROMAINE is a lettuce with an elongated head and stiff leaves. The leaves are coarse though sweet with good keeping quality. Dark green outer leaves shade to almost white at the root end. The lighter inner leaves are particularly tender and flavorful and are considered by many salad lovers a stand-by in tossed green salads.

LEAF is an unheaded type of lettuce and has light green, loosely bunched leaves with raggedy edges. It is very seasonal. Did you ever grow a crop yourself and serve it as wilted lettuce? Oh what you've missed if you haven't! For a few weeks leaf lettuce is in most markets—from March through June depending on your locale.

CHICORY should, to be botanically correct, be called curly endive. It is a large head with long ragged-edged leaves that have a slight bitter flavor. It, like romaine, is one of the greens invariably found in tossed salads.

ESCAROLE is actually another variety of endive. Its large, broad leaves shade from deep green on the outside to butter yellow in the center and have edges with a ruffled appearance. Sturdy and crisp, escarole adds a slightly bitter flavor to tossed salads and is particularly good in combination with sweeter leaves of lettuce and romaine.

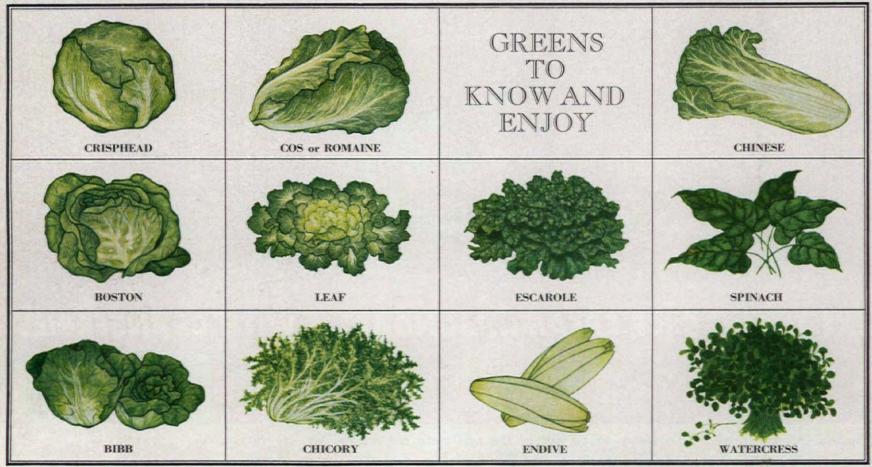
FRENCH or BELGIAN ENDIVE is a member of the chicory family, really called without chicory. We recognize it by its light green, almost white head tightly packed into a shape resembling a fat cigar. The compact heads, 5 to 6 inches long, have small leaves that are slightly bitter in taste. They are usually kept whole, adding texture, flavor, color, and shape to other torn greens in a salad.

CHINESE or CELERY CABBAGE is somewhat like romaine in appearance and has some of the characteristics of romaine and cabbage. It is used mostly in slaws and salads, or sliced and served much as are hearts of lettuce. Look for a long, oval-shaped head that is firm, fresh, and well blanched.

SPINACH leaves—who doesn't recognize these? The tiny inside leaves add color variety to tossed salads. Tangy, slightly tart, spinach is gaining in popularity as an ingredient in salads and as a dark green garnish, frequently being substituted for watercress.

WATERCRESS is an aquatic plant sold in bunches and the small, oval, mildly pungent leaves are used as a garnish or a salad ingredient.

Other greens are regional favorites—kale, beet, and turnip greens, mustard greens, dandelion greens—their names are legion. Herbs, such as fresh dill, are available in large city markets in the summer months, and many salad fans grow their own in herb gardens. And, don't forget the tender celery leaves—they are so common that they are often discarded without a thought to their use as a pungent salad ingredient. (continued)







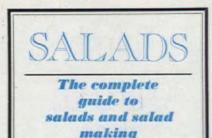












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Selecting Greens

eep in mind the words—fresh, crisp, bright, tender. Buy greens in a market where the vegetable area is refrigerated or properly cooled and where the turnover is rapid. When selecting a crisp-type lettuce, such as iceberg, look for firm, hard heads. Lift them in your hands and pick those heavy for their size. (One exception—if they are to be used as lettuce cups, choose loose heads.) Watch out for and avoid any brown, so-called "rust" edges. While this "rust" is not harmful as a food, it is unpalatable in appearance and, moreover, may go deep enough to spoil the whole head. When buying the escarole-endive-chicory type of greens, be sure you examine the heads carefully for bruises. These will be evident as browning on the outer leaves. Select those plants that have relatively few tough, dark green outer leaves, as the tender inside ones will have the best flavor and are more likely to stay crisp longer.

Washing and Storing Greens

nce you have arrived home from the market with the greens, they should be washed and dried, then refrigerated as quickly as possible. This will insure the retaining of their crisp texture, pleasing color, and very best flavor.

Here are some tips for handling certain greens:

Remove any bruised outer leaves from a head of lettuce. Cut out the core with a sharp knife, then hold the head, core cavity up, under cold running water. Leave the root ends on such greens as escarole, chicory, and romaine, and wash the heads thoroughly under cold running water.

Drain all greens after washing them. Shake off as much water as possible, then blot them dry with paper towels.

Store washed heads in a vegetable hydrator in the refrigerator. If you find it necessary to keep greens any length of time, put them in pliofilm bags or cover them with plastic wrap.

For small leaves such as spinach, cut off roots and remove any bruised leaves. Swish leaves in a sinkful of cold water, changing the water several times until it remains clear and the leaves are clean. Blot them dry between paper towels.

Greens with small whole leaves like watercress and parsley are best stored in tightly covered jars, pliofilm bags, or plastic wrap in the refrigerator after washing and drying.

Preparing Greens for Serving

In hour or so before using, remove crisped greens from the refrigerator. Tear into bite-size pieces, removing any tough stem portions if necessary. We say "tear," not because flavor suffers if greens are cut, but because we believe torn greens make a more handsome salad and are less apt to wilt or discolor.

Use one, two, three, or more greens in your salads to give them contrast in color, flavor, and texture.

Be sparing of dressing! Too much will make your salad wilt. As a guide, use ½ cup of dressing for each 1½ quarts of greens. Keep tossing and tossing until all the leaves are just coated—never dripping. When the salad is served there should be no more than a teaspoon of dressing in the bottom of the salad bowl.

Always toss chilled greens and dressing at serving time.

When to Serve the Salad

Except for a main course or a dessert salad, it's entirely up to you whether you serve your salad as a first course appetizer, with the main course, or as a separate salad course following the main part of the meal. Perhaps we should say that when you serve a salad depends to a degree on where you live. West Coasters tend to prefer serving salads first, while Easterners, following the European custom, often serve them as a separate salad course. However, the choice of most Midwesterners is to eat them right along with the meat, potatoes, and vegetables.

RESOLVED:

No Dressing Rut For You

You may swear by a favorite dressing for your salads, but if you limit your family to just one dressing, you and they will be missing some mighty fine eating. Keep an open mind about seasonings. Now's the time to experiment a bit with herbs, vinegars, fruit juices—even the salad dressing mixes. We've some unusually good, and unusual, dressings here to help you out of that rut and into the swing of sensational dressings.

SALADS YOU CAN MAKE

TOSSED GREENS ANTIPASTO

½ c. olive oil; 1 small clove of garlic, sliced; 2 tbs. lemon juice; 2 tbs. wine vinegar; 1 tsp. dried tarragon leaves; 1 tsp. dry mustard; 1 tsp. salt; 2 large carrots, pared; 1 medium-sized zucchini; 2 stalks celery; ½ medium-sized head cauliflower; 3 to 4 mushrooms, sliced; 2 firm, ripe tomatoes, quartered; 6 thin slices Italian salami; 2 qts. crisp salad greens; ¼ c. thinly sliced green onions; ½ c. thinly sliced radishes.

Combine olive oil, garlic, lemon juice, vinegar, tarragon, mustard, and salt; let stand at room temperature ½ hour. Cut carrots and zucchini into coarse strips about 2 inches long, or into ¾-inch slices. Cut celery in ½-inch slices. Cook carrots, zucchini, celery,

and cauliflower in boiling salted water 5 minutes (vegetables should be crunchy); drain. Separate cauliflower into florets. Remove garlic from oil-vinegar mixture; pour mixture over cooked vegetables in large bowl; chill several hours. At serving time, drain cooked vegetables; reserve dressing; combine vegetables, mushrooms, tomatoes, salami, and greens in large salad bowl; sprinkle green onions and radishes on top. Pour over reserved dressing; toss well. To arrange the salad as pictured, string vegetables and folded salami slices on disposable bamboo skewers and arrange them around the inside of the salad bowl. Fill center of bowl with greens; sprinkle with green onions and radishes; pour dressing over. Just before serving, pull out skewers leaving vegetables in the bowl; toss well. (continued)



For an all-American family picnic, pack a basket full of rabbit, fried crisp and golden brown. Top it off with freezer full of ice cream.

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DINNERS—Any season, any weather, any place, any time family and friends alike will love lemon-broiled rabbit.



Buy tender, farm-raised Purina Flavor-Fed Rabbit at leading food stores across America. Remember this bright-colored carton with the Checkerboard band from Checkerboard Square. If your meat counter man says, "Sorry, no rabbit," ask the store manager to stock it for you.

BARBECUES—Try barbecuing rabbit on your outdoor grill! Baste it often with your favorite tangy barbecue sauce.





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CURRIED CHICKEN & VEGETABLE SALAD

2 tbs. bottled French dressing; ½ tsp. grated lemon rind; 2 c. diced cooked chicken; 1 c. thinly sliced celery; 1 c. cooked, chilled peas; ¼ c. thinly sliced radishes; 1 can (5 oz.) water chestnuts, drained and thinly sliced; ¾ tsp. salt; ½ c. mayonnaise or salad dressing; 1–2 tsp. curry powder; 4 lettuce cups; watercress.

Combine French dressing and lemon rind. Pour over chicken in large bowl, stirring to coat chicken pieces well. Add celery, peas, radishes, water chestnuts, and salt. Blend together mayonnaise or salad dressing and curry powder; toss with chicken and vegetables. Chill 15 to 20 minutes. To serve, shape lettuce into cups on salad plates; spoon chicken mixture into each; garnish with watercress. Makes 4 servings.

TOSSED GREENS & FRUITS WITH RASPBERRY TRANSPARENT DRESSING

2 qts. crisp salad greens (chicory, endive, romaine, etc.); 2 c. fruit (melon balls, orange and grapefruit sections, pitted grapes, sliced plums, etc.); $\frac{1}{2}$ c. walnuts; $\frac{1}{3}-\frac{1}{2}$ c. Raspberry Transparent Dressing. Prepare greens and fruits. Put each in a separate bowl, chill about 1 hour. Just before serving, put greens, fruits, and nuts in large salad bowl, add dressing; toss well. Makes 6 to 8 servings.

Raspberry Transparent Dressing: Combine 2 tsp. cornstarch, 1 tbs. sugar, 1 tsp. dry mustard, ½ tsp. ground cloves, ½ tsp. ground ginger, and ½ tsp. salt in small saucepan. Stir in ¼ c. cider vinegar and ¾ c. bottled cranberry juice. Cook over low heat, stirring constantly, until mixture comes to boiling and is smooth and transparent. Remove from heat; add 1 tsp. grated lemon rind. Cool; beat in ½ c. pure vegetable oil; chill. Store in refrigerator in covered jar or bowl. Shake or stir well before using. Makes about 1½ cups.

CUCUMBER & CRAB MOUSSE

2 envelopes unflavored gelatin; $\frac{1}{2}$ c. cold water; 2 c. boiling water; few drops green food coloring; 1 pkg. (8 oz.) cream cheese; $\frac{1}{2}$ c. mayonnaise or salad dressing; 1 c. dairy sour cream; $\frac{1}{3}$ c. cider vinegar; 2 tbs. sugar; 1 tsp. grated lemon rind; 2 tbs. lemon juice; 2 medium-sized cucumbers, pared and diced; 1 c. minced celery; $\frac{1}{2}$ tsp. salt; 1 tsp. dried thyme; $\frac{1}{3}$ c. thinly sliced green onions; 2 cans (6 oz. ea.) crab meat, drained and flaked.

Sprinkle gelatin over cold water; let stand 5 minutes. Add boiling water; stir until gelatin is dissolved; stir in food coloring. Chill just until mixture begins to thicken. Mix cream cheese, mayonnaise or salad dressing, sour cream, vinegar, sugar, and lemon rind and juice in medium-sized bowl; beat until smooth. Blend slightly thickened gelatin mixture into cream cheese mixture, add cucumbers, celery, salt, thyme, green onions, and crabmeat. Pour into 8-cup mold. Chill several hours or overnight. Just before serving, unmold onto chilled serving platter. Garnish with crisp greens, radish roses, and carrot curls, if desired. Makes 8 servings.

CABBAGE SLAW WITH OLD-FASHIONED BOILED DRESSING

6 c. finely shredded green cabbage; ½ tsp. salt; ¾ c. Boiled Dressing. Measure cabbage into large bowl; sprinkle with salt. Add dressing; toss thoroughly until cabbage is well coated. Chill. Makes 6 servings. Green and Red Cabbage Slaw: Use 3 c. finely shredded green cabbage and 3 c. finely shredded red cabbage. Proceed as for Cabbage Slaw. Harlequin Slaw: Use 5 c. finely shredded green cabbage, ½ c. coarsely grated raw carrot, ½ c. thinly sliced radishes, and ¼ c. diced green pepper. Proceed as for Cabbage Slaw.

Old-Fashioned Boiled Dressing: 2 tbs. flour; 1 tsp. dry mustard; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. paprika; 2 tbs. sugar; $\frac{1}{2}$ c. cold water; 2 egg yolks, beaten; $\frac{1}{4}$ c. cider vinegar; 1 tbs. butter or margarine; $\frac{1}{4}$ - $\frac{1}{3}$ c. light cream or evaporated milk.

Combine flour, mustard, salt, paprika, and sugar in small saucepan; stir in water, egg yolks, and vinegar. Cook over very low heat or over boiling water, stirring constantly, until smooth and thick enough to mound slightly. Stir in butter or margarine and cream or milk; chill. When ready to use, thin, if necessary, with more cream or milk. Dressing should be about as thick as heavy cream. Keep stored in refrigerator in covered container. Makes about $1\frac{1}{2}$ cups.

CALIFORNIA CHICKEN SALAD

3 c. cooked chicken, cut in thin strips; 1 c. seedless green grapes; $\frac{1}{2}$ c. slivered toasted almonds; $1\frac{1}{2}$ c. diced celery; $\frac{3}{4}$ tsp. salt; $\frac{1}{4}$ tsp. white pepper; $\frac{3}{4}$ c. mayonnaise or salad dressing; (continued)



This General Electric Refrigerator has a freezer drawer that rolls ice cream out to you.

Frozen food is in plain sight when you roll out the freezer drawer. Ends annoying digging and hunting. Extra-deep sliding baskets for bulk items. The General Electric Roll-Out Freezer is right at your fingertips with a juice-can rack and ice service on top. No awkward stooping or reaching.

Ice tray refills itself. Just roll the freezer drawer shut and the tray refills with water, automatically. No more spilly trips from the sink. No more "Who forgot to fill it again?" when you have the dependable Self-Filling Ice Tray. And you can store a party's worth of ice cubes in the handy bin.

Defrosting? Never. Reliable General Electric Frost-Guard ends forever the mess and trouble of defrosting, scraping snow, prying packages apart. Five General Electric refrigerator-freezers feature,

Progress Is Our Most Important Product



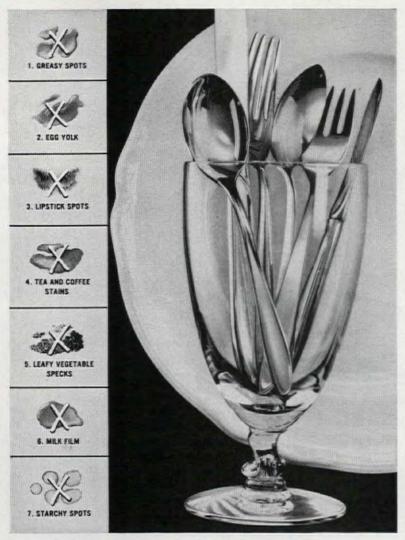
the one and only Roll-Out Freezer. Pick your size, from 13.6 to the 18.8-cu.ft. Spacemaker shown here. The Spacemaker gives you almost twice the capacity of our old 10-cu.ft. model (1948-52), yet takes up no more kitchen space.

See your G-E dealer for many other new Spacemaker features-solid swing-out shelves-butter conditioner. A meat storage bin that keeps meat fresh up to seven days. Exciting colors, white or fashionable coppertone finish.

36 years of leadership in manufacturing dependable refrigerators.

New Improved Dishwasher all not only ends water spots...but

dissolves 7 of the most stubborn spots



Guarantees spot-free washing...

the most spot-free glasses, silver, dishes any dishwasher can wash!

New improved Dishwasher all not only ends water spots but dissolves 7 other stubborn spots that trouble every automatic dishwasher owner! Dishwasher all's super-penetrating solution

gets in and under these spots, lifts them off and floats them away. Dishware comes out sparkling clean—even after being stacked for hours in your dishwasher.

And Dishwasher all is recommended by every leading dishwasher manufacturer. Get new improved Dishwasher all -new color, new fragrance. Dishwasher all guarantees the most spot-free glassware, dishes, silver any dishwasher can wash-or your money back.



Dishwasher all is recommended completely safe for finest china by the American Fine China Guild.

(continued)

½ tsp. nutmeg; 1 tsp. grated lime rind; 2 tbs. lime juice; 6 lettuce cups; 2 navel oranges, peeled and sectioned; 6 slices canned pineapple; watercress or crisp spinach leaves.

Combine chicken, grapes, almonds, celery, salt, and pepper in large bowl. Toss lightly; chill while preparing dressing. Blend together mayonnaise or salad dressing, nutmeg, lime rind and juice; pour over chicken mixture; toss well. Fill lettuce cups with chicken mixture; garnish with orange sections, pineapple slices, and watercress or spinach. Makes 6 servings.

TUNA SALAD IMPERIAL

1 tsp. dried thyme; 1 tsp. dill seeds, crushed; 1 tsp. salt; $\frac{1}{3}$ c. bottled garlic-flavor French dressing; $\frac{1}{2}$ head chicory; $\frac{1}{2}$ head romaine; $\frac{1}{2}$ head escarole; 3 cans (7 oz. ea.) tuna, drained and flaked; $\frac{3}{4}$ c. thinly sliced green onions; 2 c. torn spinach leaves; 1 large firm, ripe tomato; 1 lemon, cut in wedges.

Blend together thyme, dill, salt, and French dressing. Cut roots from washed greens; line salad bowl with untorn leaves. Combine tuna, green onions, spinach, and dressing mixture; toss. Spoon into prepared salad bowl; garnish with tomato and lemon wedges. Makes 6 servings.

SPINACH & ENDIVE SALAD WITH CRISP BACON CURLS

1 small clove of garlic, sliced; ¼ c. olive or pure vegetable oil; 1 tsp. sugar; ¾ tsp. oregano; 1 tsp. salt; ¼ tsp. pepper; 1 tbs. wine vinegar; 2 tbs. lemon juice; 8 slices bacon; 2 heads Belgian endive; 1 small head curly endive (chicory); ¼ lb. crisp raw spinach; 1 small onion, sliced and separated into rings.

Combine garlic, oil, sugar, oregano, salt, pepper, vinegar, and lemon juice in small bowl; let stand ½ hour; remove garlic. Fry bacon until crisp. Roll 6 slices bacon around a 4-tined fork to make curls; drain on paper towels. Crumble remaining 2 slices bacon into dressing mixture. Slice off root end of endive; separate leaves. Tear chicory into bite-sized pieces. Toss all greens and dressing in salad bowl; sprinkle onion rings and bacon curls on top. Makes 6 servings.

ITALIAN SHRIMP & RICE SALAD

 $\frac{1}{8}$ tsp. garlic powder; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. pepper; $\frac{1}{3}$ c. bottled Italian-style dressing; $\frac{1}{2}$ tsp. dried basil; 2 tbs. chili sauce; 2 c. diced, cleaned and cooked shrimp; 3 c. chilled cooked rice; 1 c. coarsely grated raw cauliflower, $\frac{1}{2}$ c. sliced pitted ripe olives; $\frac{1}{3}$ c. thinly sliced green onions; crisp chicory or romaine; 1 firm, ripe tomato, cut in wedges; 1–2 tbs. grated Parmesan cheese.

Blend garlic powder, salt, pepper, dressing, basil, and chili sauce in small bowl. Combine shrimp, rice, cauliflower, olives, and green onions in large bowl. Pour dressing mixture over shrimp mixture; toss well. Serve in salad bowl garnished with greens, tomato wedges, and a dusting of Parmesan cheese. Makes 4 servings.

CRUNCHY CRAB & AVOCADO SALAD

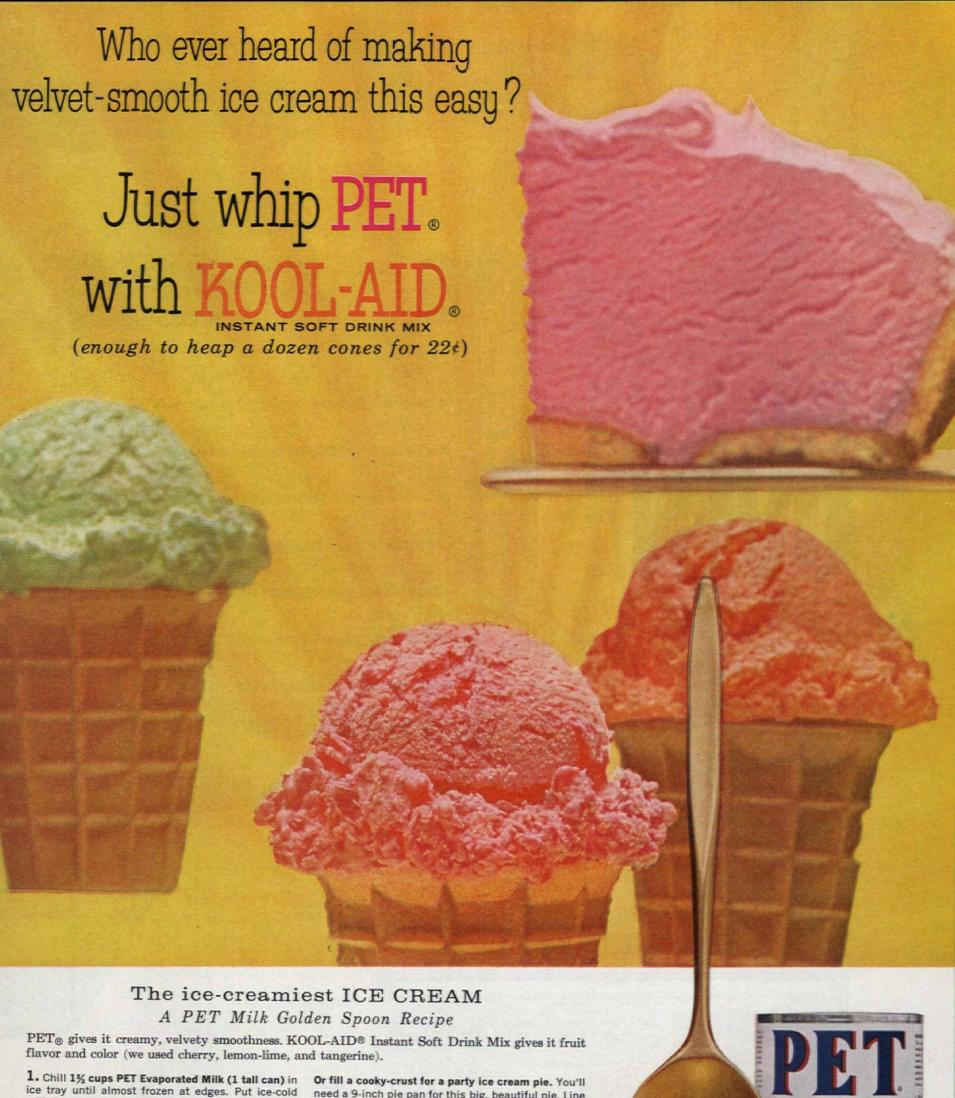
1/2 c. mayonnaise or salad dressing; 1/3 c. dairy sour cream; 2 tbs. lemon juice; 2 tbs. bottled horseradish; 1 tsp. salt; 2 tbs. capers; 2 hard-cooked eggs, finely chopped; 2 tbs. snipped chives; 2 cans (61/2 oz. ea.) crab meat; 6 c. finely torn crisp lettuce; 2 medium-sized avocados. Blend together mayonnaise or salad dressing, sour cream, 1 table-spoon lemon juice, horseradish, salt, capers, eggs, and chives; chill. Flake crab meat into large salad bowl; add lettuce. Peel avocados; slice them into salad bowl; sprinkle with remaining tablespoon lemon juice. Toss salad with half the dressing; pass remaining dressing for a creamy, tasty salad topping. Makes 6 servings.

GRAPE ASPIC WITH ICY MELON BALLS

 $1\frac{3}{4}$ c. bottled grape juice; 1 tsp. grated lemon or lime rind; 1 pkg. (3 oz.) lemon-flavored gelatin; $2\frac{1}{2}$ c. melon balls (use one kind or a combination of melons); mint leaves; chicory; spice and honey cream dressing. Combine grape juice and lemon or lime rind in saucepan; bring to boiling. Pour over gelatin in bowl; stir until gelatin is dissolved. Chill just until mixture begins to thicken. Stir in $1\frac{1}{2}$ cups melon balls (chill remainder); pour into 3-cup mold or into 6 individual molds. Chill until firm. To serve, unmold onto chilled plate; garnish with melon balls, mint leaves, and chicory.

Spice and Honey Cream Dressing: Combine 1 c. dairy sour cream; 1 tbs. honey; $\frac{1}{2}$ tsp. ground cinnamon; and $\frac{1}{2}$ tsp. grated lemon or lime rind in small bowl; mix thoroughly; chill. Makes 6 servings. THE END





- milk into cold small bowl of electric mixer (or 11/2quart bowl).
- 2. Using cold beaters, whip with electric mixer at high speed until fluffy. Add ½ cup Sugar and 1 envelope Kool-Aid Instant Soft Drink Mix. Whip until stiff.
- 3. Freeze in a 1-quart ice tray until firm, 3 to 4 hours. M-m-m! Fill the cones-a dozen of them!

need a 9-inch pie pan for this big, beautiful pie. Line bottom and sides with Vanilla or Chocolate Wafers or Butter Cookies. Heap it with the whipped mixture, mounding it up high. Freeze until firm, 3 to 4 hours. PET makes this fabulous pie because PET is whipping rich-thin milk would never do!

MILK PRODUCTS DIVISION

VEAL BIRDS

Preparation time: 20 min. Cooking time: 30-35 min.

BOUILLABAISSE

6 thin slices yeal (about 1½ lbs.)
4 tbs. butter or margarine
1 med. onion, minced
2 c. bread cubes (¼ in.)
½ tsp. salt
¼ tsp. seasoned pepper
1 tbs. parsley flakes

Have butcher flatten veal to ¼ inch thickness, or you may flatten it yourself between two squares of wax paper, using flat side of a large knife. Melt 4 tablespoons butter or margarine in skillet over medium heat; sauté onion until golden. Add bread cubes; stir quickly until golden and tasty. Add salt, pepper, passley, and ¼ cup consommé; blend well. Divide stuffing among the veal slices; roll up; the with clean string to prevent unrolling; roll in flour; shake off excess. Melt 4 tablespoons butter or margarine in skillet; prown birds on all slides; remove; keep warm. Stir flyme, oregano, and I tablespoon flour into fat in skillet; add water and remaining consommé. Scrape brown birds from skillet with spoon; stir rapidly until thickened and bubbly. Snip string carefully from each bird; return birds to skillet; cover and simmer over low heat for 10 minutes longer. 1 can (10½ oz.) beef consommé Flour 4 tbs. butter or margarine ½ tsp. typme, crumbled ½ tsp. oregano, crumbled 1 tbs. flour

Makes 6 servings

TESTED IN THE AMERICAN HOME KITCHENS

Here's a garnish to

add a glamour touch

to any fruit salad.
Cut a peeled banana
in diagonal slices.
Coat each lightly
with mayonnas e or

salad dressing, then

roll them in crushed crisp corn flakes.

SALMON CROQUETTES

SWEET-SOUR FRANKFURTERS

14 c. butter or margarine
14 c. flour
15 tsp. salt
1 c. milk
1 c. soft bread crumbs
1 can (1 lb.) salmon, drained and flaked
Flour

TESTED IN THE AMERICAN HOME KITCHENS

.

Melt butter or margarine in saucepan over medium heat; stir in flour, salt, and pepper. Add milk slowly; cook over medium heat, stirring constantly, until thick; remove from heat. Blend in bread crumbs and salmon; chill several hours. Shape mixture into 8 croquettes or patties. Roll each lightly in flour; dip in beaten egg; roll in dry bread crumbs. Pour oil or shortening into skillet to a depth of 1 inch; heat to 390° F. Fry croquettes until solden (1½ to 2 minutues), turning once, drain on naper towels; keep warm. Combine soup, lemon juice, cream, and curry powder; heat until bubbly; serve with croquettes. Meal may be completed with buttered new potatoes and green peas, if desired.

Makes 8 servings

DEVILED CHICKEN

AMERICAN HOME

RECIPES

Hot Meals

In

Summer

(pictured in color on pages 46 and 47)

2 tbs. flour 1 env. instant granulated beef bouillon 1/3 c. red wine or tomato juice 1 c. water

14 c. milk 3 tbs. butter or margarine 1 c. sliced onion 1 can (3-4 oz.) sliced mushrooms with juice

2 lbs. ground beef 2 c. fresh bread crumbs 2 c. fresh bread crumbs 1/3 c. chopped green onion 2 eggs 1 tsp. salt 1/2 tsp. dry mustard 1/4 tsp. bottled meat sauce 1/4 tsp. hot pepper sauce

Preparation time: 25 min. Baking time: 30-40 min.

BURGUNDY MEAT LOAVES

.

Combine beef, bread crumbs, green onion, eggs, salt, mustard, meat sauce, hot pepper sauce, and milk. Shape mixture into individual servings by packing into a lightly oiled custard cup, and shaking out into baking pan. Bake in moderate oven (350° F.) 30 to 35 minutes. For wine sauce: melt butter or margarine in skillet over medium heat; saute onion until tender; add mushrooms and juice. Stir flour into skillet; add bouillon, wine or tomato juice, and water; stir until thickened and bubbly. Pour over meat loaves; bake 5 minutes longer.

Makes 6 servings

TESTED IN THE AMERICAN HOME KITCHENS



AMERICAN HOME RECIPES

Hot Meals in Summer

(pictured in color on pages 46 and 47)

Looking for a slightly fancy touch for the first-course soup? Here's one heat canned condensed soup and, just before serv-ing, stir about a tablespoon a tablespoon of dry sherry into each portion, and float thin avocado slices on top of each.

More about bouillabaisse on page 74

Preparation time: 30 min. Baking time: 40-45 min.

DEVILED CHICKEN

BURGUNDY MEAT LOAVES

prepared mustard Worcestershire sauce instant minced onion

2 tsp. prepared mustard 1 tbs. Worcestershire sau 1 tbs. instant minced on 1/2 tsp. salt 2 c. broth from giblets

2 broiler-fryers (1½-2 lbs. each) cut up Giblets 1 c. flour c. flour tsp. paprika tsp. salt tsp. pepper 2 c. (1 stick) butter or margarine

Wash chicken; pat dry. Cook wings, necks, and giblets in water to cover until tender; drain; reserve broth; chop giblets. Combine flour, paprika, salt, and pepper in paper bag; add chicken, shake until well coated. Reserve any remaining flour mixture. Melt butter or margarine in large skillet; sauté chicken until golden on all sides; place in $2\eta_2$ - to 3-quart casserole; add chopped giblets. Stir 2 tablespoons of reserved flour mixture into remaining butter or margarine in skillet; add mustard, Worcestershire, onlon, salt, and broth. Stir until thickened and bubbly; pour over chicken; cover. Bake in moderate oven (350°F.)

Makes 6-8 servings

TESTED IN THE AMERICAN HOME KITCHENS

SALMON CROQUETTES

BOUILLABAISSE

4 lbs. firm-fleshed fish*

1 tsp. thyme, crumbled snaper, bass, cod, haddock, perch)

2 c. sliced onion and developed and chopped carrots, pared and chopped carrots; saufe carrots, saufe carrots, saufe carrots; saufe carrots, and parsiely, indeper, fennel, bay leaf, and parsiely, indeper, fennel, bay leaf, and parsiely, indeper, sor just until shells open. Remove from heat, serve at once with rench bread. Soup may be sprinkled with additional parsiely, if desired.

Fench bread. Soup may be sprinkled with additional parsiely, if desired.

French bread. Soup may be sprinkled with additional parsiely, if desired.

French bread. Soup may be sprinkled with additional parsiely, if desired.

French bread shellfish should be added at the very last and cooked only 5 minutes.

Ferrer bread shellfish should be added at the very last and cooked only 5 minutes.

Ferrer bread servings.

TESTED IN THE SO TIME ARMERICAN HOME KITCHENS

VEAL BIRDS

FRANKFURTERS SWEET-SOUR

Preparation time: 10 min. Cooking time: 15 min.

tbs. butter or margarine
I.b. frankfurters, sliced
I.c. sliced celery
I.c. sliced celery
I.c. sliced celery

tbs. diced pimiento tbs. soy sauce tbs. vinegar tbs. cornstarch

Melt butter or margarine in skillet; brown frankfurters lightly; add onion and celery, sauté until soft. Drain pineapple; measure juice: add water to make 1% cups. Reserve several slices for garnish; dice remaining slices. Add diced pineapple and pimiento to mixture in skillet. Combine pineapple juice mixture, soy sauce, vinegar, and cornstarch; pour into skillet; stir gently until thickened and bubbly. Garnish with reserved pineapple slices. Serve over hot fluffy rice, if desired.

TESTED IN THE AMERICAN HOME KITCHENS



Lie to your friends

Just a little...let your friends think that you created this superb Italian dressing. That you were the master chef who blended the tiny buds of garlic, oregano, peperone

rosso so expertly. Let them try to figure out how you got all the lively herbs and spices to float so appetizingly between the pure golden oil and the vintage vinegar.

Wish-Bone

BE ORIGINAL WITH BARBECUES

and Lea & Perrins...the original Worcestershire



This'll warm the heart of any barbecue — perk up the sauce with zesty Lea & Perrins. It brings out the best in barbecued meat. And that'll bring out the best of praises for you. But don't substitute. Only Lea & Perrins is the *original*, the genuine Worcestershire Sauce.



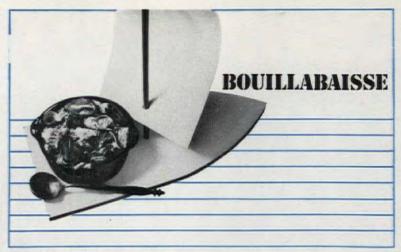
NEW! This free 48-page "Be Original" Lea & Perrins cook book, with 100 brand new, original recipes. It has an entire section on barbecues (above), along with dozens of other kinds of dishes. Write Lea & Perrins, Box A, Fair Lawn, N. J.



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and floors sparkle with original brightness. Full pint bottle only \$1.30.

Product of THE CAMBRIDGE TILE MFG. CO., Cincinnati 15, Ohio



(Pictured in color on pages 46 and 47)

Bouillabaisse is simply a succulent fish stew—hot, bubbly, and very tasty. Fish soup-stew is a traditional European dish—in Italy you will eat Cioppino; inland in France, where it is made from fresh-water fish, you will savor Matelote. But the most famous of all is undoubtedly the beloved bouillabaisse.

Bouillabaisse is said to have originated hundreds of years ago in Marseilles and, to the purist and connoisseur, no other exists but the one served from Marseilles to Toulon.

But every bouillabaisse town from Cape Cerbère to Menton claims its is the best. And skillful improvisation is a cooking art in itself. When adapting any foreign dish to our cooking, excellent results can be obtained by substituting. Marseilles bouillabaisse naturally depends on local Mediterranean fish, but here in the United States we have great varieties of fish and shellfish that will also produce a most succulent bouillabaisse.

Bouillabaisse depends first of all on the use of several kinds of fish-in Marseilles they use five or six varieties not counting shellfish. The bulk of the fish used is firm fleshed, and we must remember this when substituting our local fish. In the finished dish the flavors of the different kinds of fish should predominate. The shellfish, although important, are often referred to as "window dressing." Marseilles cooks insist these fish be used: rascasse, chapon, saint-pierre, conger eel, lophius, red mullet, rouquier, merlan (whiting), sea perch, langouste (spiny lobster), crabs, and other shellfish. You can see many of these are not available to us-are even unknown. But here are some we can substitute: cod, bass, flounder, grouper, grunt, haddock, hake, halibut, perch, sole, eel, mackerel, bluefish, porgy, redfish, scrod, red snapper, spat, sea trout. Among the shellfish are lobsters, clams, scallops, mussels, and crabs. The fact is, and mark it well, you can make an extremely good fish soup even if you have only frozen fish and bottled clam juice to work with! All of the ingredients that add to its flavor-olive oil, garlic, onions, tomatoes, and seasonings-are yours no matter where you live.

Literally translated, bouillabaisse means "boil-stop" and this is one of the secrets of the soup. It must boil hard the whole time and this is why the soft fish and clams or mussels are added at the end so they don't overcook. During the fast boiling a thickening occurs in the stock to develop the characteristic bouillabaisse consistency. Even experts can't explain it, though some think that during the boiling gelatin is extracted from the fish and bones to combine with the oil. Lovers of true bouillabaisse frown on the practice of thickening the broth with flour and butter.

Bread is always served with bouillabaisse but is done differently in various parts of France. It is an important part of the service, for bouillabaisse is a soup and is not to be eaten all mixed together like a stew. (Many, however, prefer it that way, and if you do, serve it so.) Classically, the broth is served first, with the bread, and the fish is served on another plate to make it easy to identify and eat each kind separately. Some chefs advocate using untoasted bread and pouring the bouillon over it; others like toasted bread rubbed with garlic floated on the soup. And some prefer sprinkling it with croutons browned in oil or butter. But however you serve your bouillabaisse, make it easy to eat with a small plate for the discarded bones.

FRAIT PINWHEEL

GIVE THIS FESTIVE DESSERT A WHIRL WITH THE SPECIAL SPARKLE OF DEL MONTE FRUIT COCKTAIL



You'll never believe anything so spectacular could be so 1/2-inch thick. Line a 6-cup mold with some of the slices easy till you try it! And it's only one of dozens of ways You can use an ordinary pan or mixing bowl as a mold. quality of Del Monte Fruit Cocktail. 🔆 💥 🛠 Pour the Det Monte Fruit Cocktail around and on from DEL MONTE!) Pour boiling syrup over 1 pkg. (3 oz.) strawberry flavor 1/2 cup heavy cream, whipped. 🔆 🎘 Cut be sure to get DEL MONTE-it's your

TWENTY YEARS WITH THE WRONG PAN

[Or how to bake better pies and cakes]

Whenever we're asked why a cake browns unevenly, burns in spots, or rises at odd angles, we can usually trace the trouble to the baking pan. (Don't always blame it on your oven!)
Be it from scratch or from a mix, you
can't do justice to anything baked, if
it's done in worn-out equipment, the

wrong material, or the wrong size and shape of pan.

Cake Pans. Best results are obtained by using cake pans that moderately absorb the heat. Mediumweight aluminum pans with a dull or satin interior and polished exterior are best because they do not warp or darken. The corners should be slightly curved for ease in removing the cake and for cleaning. Cakes baked in aluminum will not have crusty sides.

If you use glass pans and are turning out dark crusty cakes you should use a temperature of 25° lower for baking. Glass absorbs and holds the heat.

Tin and baked enamel are also often used for baking cakes. Enamel pans will give you a crustier product. Tin will give satisfactory results as long as the tin is shiny. Once the pan has blackened with age the baking qualities change. Lightweight tin also has a tendency to warp which causes cake to bake unevenly.

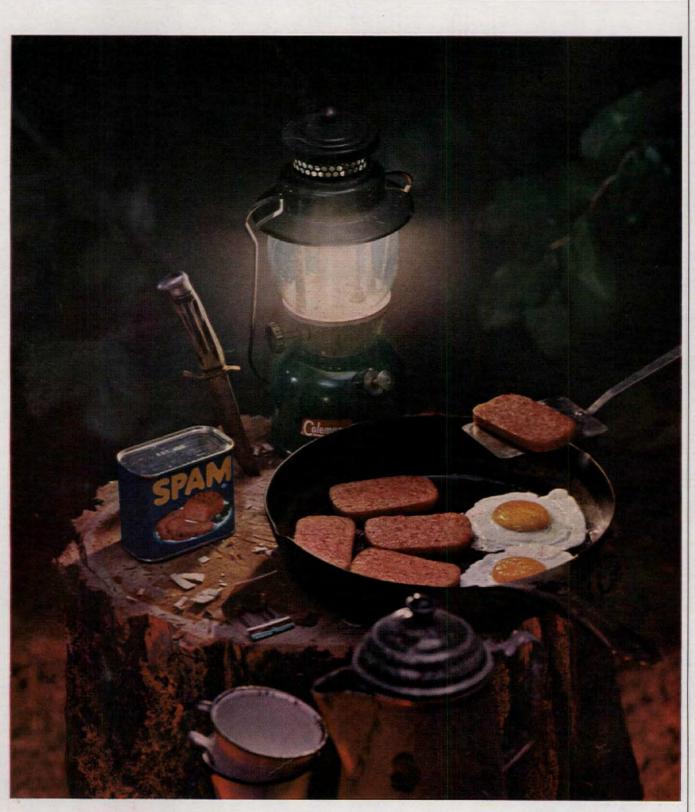
No matter how great the recipe, if you use the wrong size pan the results may be disastrous. Sizes are often stamped on the bottom of the pans. If not, pans should be measured on the inside. Be sure to check your recipe and use the recommended size pan. Pie Pans. For pies you'll want to use pans that readily absorb heat. Pies made in glass or enamel bake quickly and have a well-browned and crisp crust. Unusually shiny pans that reflect heat will cause the crust to bake slowly, possibly giving you a soggy pie. Be sure to use the proper size pan for the recipe or the juice from the pie will run over onto the oven bottom-a miserable clean-up job. Cooky Sheets. Cookies and biscuits bake quickly and usually at a very high temperature. Therefore it is necessary to use pans which reflect the heat-a flat aluminum sheet is generally preferred. A common complaint is. "All the cookies on the edge of my pans brown darker than the ones in the center." This is usually a result of using a pan that is too large for the oven. For the proper circulation of heat there should always be two inches between the edge of the cooky sheet and the oven walls.

Muffin Pans. Pans used for muffins or cupcakes are usually available in 6-, 8-, or 12-cup varieties. A material that does not change color is most desirable. For easier cleaning, muffin pans made from one piece, with no ridges or seams, are the best.

Nonstick Pans. Bakeware items with an interior coating of Teflon or a nonstick finish are very easy to clean. There is no characteristic change in baked products when using these pans.

For better baking, products beautifully browned, the heat in the oven must circulate around the food. Never place pans so they touch each other or the oven walls. Stagger your pans on the oven racks so they are never directly over one another. Never completely line the bottom of your oven with shiny aluminum foil. This may help with clean-up chores but will upset the balance of the heat, giving uneven brownness to your baked goods. Being an oven snooper has also caused many a flop. Leave your oven door closed throughout the baking time.

Following a tested recipe, measuring good quality ingredients correctly, and having a level and properly calibrated oven are also important for turning out prized baked goods.



SPAM-handiest meat in all outdoors!

Pan fry it for breakfast. Slice it cold for lunch. Broil cubes or slices over an open fire or bake whole in foil for a hearty dinner. SPAM is always ready, willing and wonderful. Each can packs ¾ pound of solid good eating—SPAM's superb blend of lean pork shoulder and tender Hormel Ham—with no waste, no need for refrigeration. SPAM is meat that needs no mollycoddling. Wherever you take it, however you fix it, you get the special taste of SPAM.

Lighting the camp area is the world famous lantern by Coleman—greatest name in the great outdoors.







MORE FRESH IDEAS IN COOKOUT MEATS FROM HORMEL!



MAGIC CHEF makes modern cooking magic...clean, cool, thrifty ...because it's GAS More women cook with Gas than any other way! No wonder... because Gas is so automatic, clean and cool. Thrifty, too. Look at this sleek Magic Chef Gas range, and you'll see why. Made to Gold Star standards, filled with new features—it saves you money because it's Gas. Installation costs less. Upkeep, ditto. There's nothing to "burn out" needing costly replacement—only a clean, silent flame that responds instantly to your bidding. Do you pay too much to cook with a range that does less? A Gas range with cooking magic like this awaits you, at your appliance dealer's or Gas company. AMERICAN GAS ASSOCIATION



Party-size barbecues . . . automatically! Magic Chef rotisserie turns and bastes your barbecue with loving care. Oven is 20 inches wide, clock-controlled.

Handled-with-care . . . automatically! No double-boiler needed even for delicate Hollandaise! Gas Burner-with-a-Brain* holds proper cooking temperature.



LIVE MODERN FOR LESS WITH GAS

VIRGINIA T. HABEEB

ANOTHER KITCHEN LIKE ALL OTHERS-EXCEPT!



Architect: Quincy Jones and Frederick Emmons Photographer: Lyman Emerson



This kitchen has so many unique and functional extras! Seldom do we find a development house where so much consideration is given to the over-all needs of managing a home, and the part the kitchen plays as the core of all family activities.

Constructed by Eichler Homes in Lucas Valley, California, this home highlights a corridor-type kitchen as part of a multipurpose room. It's within easy steps of all other important living areas. In a minimum of space, it has a wealth of appliances; a variation of counter heights (each one perfect for a specific chore); an honest-to-goodness, old-fashioned pantry; a special wall of storage cabinets; plus an extension swivel table providing extra counter space or, when pivoted and extended, an informal buffet server or children's play and study center.

Originally this kitchen was neutral gray and white—permitting the owner to give it her own personal stamp of color or accessories. We chose to use bright paint on the cabinets.

Turn the page for complete information about the many features that make this kitchen so exceptional! (continued)

Shopping Information, page 87

Does your sink need Comet, the deep-cleaning cleanser? Try this test and see.



Try marking the side of your sink with a pencil. You'll find it's almost impossible. The protective porcelain glaze is too smooth.



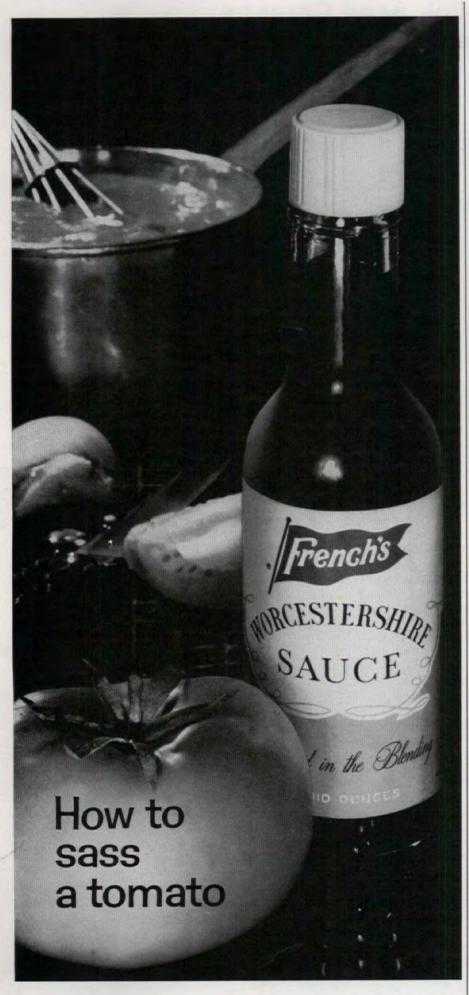
Now try marking the bottom—the "deep stain" zone. It's easy, because the protective glaze is worn away from constant usage. This rougher, worn surface lets stains go deep to hide beyond the reach of your sponge.



The best way to remove these deep stains is Comet's deep-cleaning action. Here's why: When you rub a stain with Comet, you're not only cleaning the surface, you're cleaning deep. Comet goes down and gets out the deepest stains because it contains Chlorinol—best cleaning, bleaching, and disinfecting agent in any cleanser.

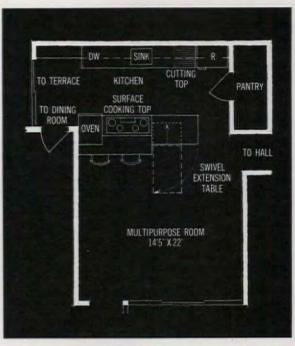


Comet gets the "deep stain" zone, and your whole sink, sparkling clean and white. You'll find even the deepest, toughest food stains are completely gone. The darkest aluminum potmarks are removed (the pencil mark is cleaned away, too). So, before you put that pencil away, why not use it to write "Comet" on your shopping list?



Any tomato: stewed or juiced . . . in a paste, or a barbecue sauce, gets a sassy taste of life with a splash of French's Worcestershire. It's bolder. Brighter. Much *more* tomato-ey! That's the power of French's rich blend of international spices. It builds food flavors as only a true, full-bodied Worcestershire can. French's is the authentic kind of Worcestershire you'd expect from the expert spice men who make French's Mustard. It's the *favorite* Worcestershire in American kitchens by nearly two to one! For dozens of other ways to use it, write for *free* new recipe book to: French's, 217 Mustard St., Rochester, N.Y.

Well-planned use of wall space and a cooking area peninsula put all equipment within arm's reach in this narrow Pullman-type kitchen. Part of a multipurpose room and adjacent to all living areas, it truly functions well as the core of all family activities.



(continued) Take a refrigerator, surface cooking top, oven, sink, dishwasher, and built-in exhaust fan and you have the basic necessities for calling a room a kitchen. Arrange this equipment so that it is surrounded by many roomy cabinets and wide uncluttered counter space and, suddenly, the kitchen is divided into functional, workable areas for the cleanup and preparation of meals. Next, by adding some paint, bright easy-to-clean counter tops, and floor covering, the room gains a serene personality. Suppose the designer of this kitchen had stopped at this point. Then we would be showing you an attractive, well-planned kitchen just like any other attractive, well-planned kitchen. But he didn't stop-he carefully took into consideration the part the kitchen takes in the over-all needs of managing the home, and lavished this room with many unique functional extras that make this kitchen different from its cousins.

First, notice that the kitchen, part of a large multipurpose room, is located in the center of all living areas. It is easily accessible to all rooms, with doors leading to the terrace, dining room, living room, atrium, and bedroom area. By the way, the clothes washer and dryer are located in the bedroom hall—right at the origin of a large portion of the dirty laundry.

The sink wall is surrounded by cabinets. The floor-to-ceiling cabinets, across from the dining room, are ideally planned for storing dinnerware, serving dishes, or trays. These cabinets are 84 inches high and 13 inches deep. They are treated with a Zolitone finish - a quick-drying acrylic paint sprayed on at high pressure. The finish is extremely grease- and smudge-resistant, eliminates the need for shelf paper. We chose to add shades of washable green paint to the sliding cabinet doors, reducing the effectiveness of the Zolitone finish, but giving the kitchen a colorful personality.

For storage of groceries this kitchen boasts a step-in pantry where the complete stock of food and cleaning supplies can be seen at a glance.

Check back to the pictures of this kitchen and notice the unique variety of counter heights. The sink- and refrigerator-area counters are a standard 36 inches high-just the right height for standing at the wooden cutting-board section of the counter to prepare a salad or for scraping leftovers into the sink disposer. The surface cooking top and counter is only 301/2 inches high-perfect for ease in mixing. Behind the cooking top is a 42-inch-high counter-used as a marvelous snack bar for serving quick meals and as a divider between the multipurpose and the meal-preparation areas. The oven is in a 56-inchhigh cabinet. This height eliminates stooping to peek at or to remove baked or broiled dishes from the oven.

Definitely the most outstanding feature of the completely familyoriented room is the swivel extension table-an accessory which could be easily adapted to any kitchen. When closed, the table offers an extended 301/2-inch-high counter area, perfect for sitting to plan menus or prepare foods in the cooking and range center. The spare leaf is stored beneath the unit, making it easy to extend and rotate the table into the multipurpose area. Here, guests can be entertained at informal buffets without getting under the cook's feet. Mom can prepare meals while keeping a close eye on the children at play or at study. It makes a great workbench for cutting out fabric, setting up the sewing machine, or laying out maps to plan the family vacation.

The usual window over the sink is unnecessary in this kitchen, as an abundance of natural light streams in through sliding glass doors to the atrium and terrace. Additional artificial light shines from the undercabinet fluorescent (that we added) and the large dramatic ceiling fixtures.

Arelatively small kitchen—yes!But just another pretty and workable kitchen, no! This kitchen is so well designed, so functional, so full of adultand family-planned extras that this is the greatest exception to the rule we've seen in a long time. THE END

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DOREEN ENGLE

SOME COLD PERSONAL FACTS ABOUT YOUR REFRIGERATOR

Do you have a warm, friendly feeling toward your refrigerator? Do you take the same personal interest in storing your perishables as you do in storing, say, your beautiful linens? Maybe you should! Having spent many hours with learned refrigerator engineers, seeking black-and-white answers for our readers, we conclude that a refrigerator is a very personal thing. The science of storing perishables is chock-full of variables. Everything matters. To help you and your refrigerator have a long, happy life together, here are some points to consider.

What type are you? To simplify matters, without going into the various sizes and features, there are three general and basic types of refrigerators: conventional, two-temperature refrigerator-freezer combination, and no-frost. For newlyweds and apartment dwellers who eat out often, the conventional type is probably adequate. It has a 10–15° F. freezer compartment for ice cubes and a short-time storage for a few frozen foods. The deepcold storage drawer found on most models beneath this compartment

stays 7–15° colder than the main food compartment. The freezer compartment must be manually defrosted (when frost reaches $\frac{1}{4}$ – $\frac{1}{2}$ " thickness for efficient operation), but minimal use of the refrigerator or the climate condition will cut down on the frequency of defrosting.

For an average family of four, living north of the Mason-Dixon line, a two-temperature refrigerator is wise (unless you definitely desire the convenience of a no-frost). It has a completely separate zero

zone (-5° to +5° F.) freezer to preserve the quality of the family's frozen-food supply for long periods. Even with frequent use it will probably need only a quick defrosting two or three times a year.

For a large family, whose home is in a warm climate, a frost-free type, no frost ever—not even in the freezer, is well worth the extra expense (both initially and in operating costs). With the door being constantly opened in hot, humid weather, defrosting would be a tedious, time-consuming job.

How fast is your food turnover? We'd like to be able to state unequivocally that your refrigerator should never go below 35° or above 41°-that eggs should be stored at x degrees and milk at y degrees. But, aside from the fact that refrigerator temperatures don't stay the same throughout the day, how cold your foods should be depends, for one thing, on how long you will keep them. Our newlyweds, who do not open the refrigerator door often, can probably store milk for a week, because the temperature will remain around 34°. But our busy, bigfamily mother can safely store milk at as high as 46° (not unlikely with all her door-openers) because the milk never has a chance to sit there for very long.

Are you an organization woman?

The compartments in your refrigerator are there for a reason. You'll increase the efficiency of your refrigerator if you organize your food, particularly with today's trend to once-a-week shopping. To keep eggs unbroken and for ease of handling, there are egg-storage compartments. Removable ones help eliminate unnecessary door openings. They're often located in the door. away from the coldest air, because eggs don't require as much cold as other foods. Neither does butter, which also usually shares a spot in the door. Use your covered container because butter tends to absorb odors from other foods. Cheeses will not dry out if covered tightly. Meats, poultry, and fish are more susceptible to spoilage than other foods-thus the need for a meat keeper, which should be the coldest compartment in your refrigerator (immediately above or below the freezer). Theoretically, a true meat keeper should maintain a temperature of 28° and have some air flow around the meats. But this is once again dependent upon the temperature of the main food compartment. A meat-holding drawer is not the same as a true meat keeper-check your instruction book to see which type you have.

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(continued) Fresh vegetables and fruits go in the crisper compartment, which is sealed to maintain a high humidity and keep the produce fresh.

Milk should be cold, cold, cold. The milk-bar shelves are often located on the refrigerator door-near the freezer area. This section will maintain the same temperature as the main food compartment as long as the door is not left open for long periods of time. How can you be sure your milk (and your refrigerator) is cold enough? Test a bottle of water first thing in the morning. A safe storage temperature of 38° has proved satisfactory. If ice cream begins to melt in your freezer, you can tell that it's over 8°-time to lower the control.

Are you a clutter-upper? Don't overcrowd your refrigerator with unopened salad dressing, olives, catsup, canned meats. Don't hoard leftovers. Use them within a couple of days or get rid of them. Leftovers should always be cooled quickly, then covered tightly to prevent them from drying out. Don't hold onto items that have become antiquated or that no one will ever eat. It's perfectly all right to store food in opened cans, but cover them and don't remove the paper label. Paper tends to absorb cold while the shiny-surfaced can has a tendency to reflect cold.

Do you believe in TLC? A little "tender loving care" of your foods before you store them will help your refrigerator perform at its best. Unless cured or ready-to-eat, meats should be removed from store wrappings and lightly rewrapped. Milk cartons that "sweat out" the trip home from



market should be wiped clean and immediately refrigerated. Fresh fruits and vegetables should be washed before storing in the crisper so that they will always be ready for the "nibbler," and especially to preserve their goodness. Be sure to dry produce carefully so it will not become soft or rot. Don't take up valuable space with carrot tops and other parts you are not going to use.

Are you doing your part? Refrigerator manufacturers are doing all they can to make this marvelous appliance attractive, functional, and efficient. They realize that with the many frozen foods, "keep under refrigeration" foods, and year-round fresh produce on the market, today's refrigerator is a real at-home supermarket. But even though we use it dozens of times a day, it so seldom requires service or care that we tend to take it for granted. It's up to you to make your refrigerator work for

you. Take full advantage of all its marvelous features. Organize its shelves with as much thought and care as you would your dresser drawers. The inside of your refrigerator may never be the highlight of a house tour for your guests, any more than your bureau drawers, but you'll derive a lot of satisfaction out of giving careful thought to that cold, impersonal box we call a refrigerator. THE END



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CUTTING BUDGET CORNERS WITH FABRIC

Once you've bought your house there's usually not much left over for your beautiful decorating. Until the day comes when the sky's the limit, let low-cost fabrics, used in intriguing ways, come to your rescue. Here are some ideas to help you put your house in the pink without putting your bankbook in the red.

Wool felt, that durable material which once belonged to the billiard table, is plentiful in gorgeous colors. About \$4.98 a yard, it comes 72 inches wide—enough for two panels of draperies. It is good for the nonsewer for it needs no hemming or lining, can be cut any which-way without raveling and can be trimmed by merely pasting on braid or design with any of the new glues. Felt can be easily cut for unusual valances, used for lamp shades, clipped onto rods for café curtains, and is sturdy enough for unlined bedspreads.

Pinwheel corduroy at \$1.20 to \$1.50 a yard is found 36 inches wide in almost any fabric store. It drapes beautifully, is durable (witness boys' corduroy trousers) and yet has almost the luxury of velvet. There's a tantalizing choice of colors for draperies, slipcovers, or upholstery.

Ticking and denim, also in 36-inch width, are boons to the budget at as little as 89c a yard. Neat black, beige, or blue-and-white ticking stripes are sophisticated for living room or bedroom draperies and covers. Both ticking and denims make smart shower curtains, too, hung with a readymade plastic liner inside.

Burlap's rugged texture makes it an interesting hanging or wall covering. It comes in marvelous colors for about 69c for the 36-inch width and \$1.49 for the 50-inch width.

Don't discard old fabrics without a second look. Too short or too narrow draperies may be made over for slip covers or lengthened top and bottom. Sew on large brass rings which will add about two inches to the top. Add inches at the bottom with fringe or a false hem in a contrasting color or suitable pattern.

Keep an eye open for remnants. You may find just enough material for a row of café curtains, a small slipper chair, new chair seats, or a strip of decorative trim. Remnants of velvet, silk, and brocade may satisfy your craving for richness when made into pillows or a border for draperies and trimming for bedspreads.

It's sad and true that the smaller the budget, the more time must be spent in labor and looking for just the right thing. But making much out of little will give you a priceless glow of creative decorating achievement.

Information: Mary E. Monze

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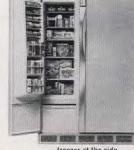
Kelvinator "no-frost" refrigerators never waste electricity. They cost less to run than refrigerators using heating coils or separate tubing to defrost-and much less than models built without the 49 years of experience Kelvinator has had in refrigerator design. This saves you up to \$1.41 on your electric bill every month.

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THE CHARM OF OVER-BED DECORATING

Whether you want to be utterly feminine or boldly masculine, it's the wall treatment over the bed that gives a bedroom its unique personality. And the marvel of it all is, you need only the simplest of elements to get a big effect. Here are two shining examples. In one, yards of frothy organdy are draped over an upholstered bed to give a junior miss a regal and intimate sitting area. In the other, ordinary box springs and mattresses get a lift with a pair of boxed cushions and a dramatic arrangement of prints. What could be simpler!



A canopy of white organdy fringed with red is draped over red wooden poles in this young girl's bedroom. Delicate French prints, window treatment and tiny bijou cabinet are in character.



Handsome black and beige bedroom has twin headboards which are boxed cushions hung on black poles with finials. Fine prints and lamp made of carved griffon create a striking focal point.

hotographer: F. M. Den



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GIVE YOUR HARDWOOD FLOORS THE GLAMOUR TREATMENT



Rich tone and texture are given a light oak parquet floor with a three-day refinishing process. Stencil design is an added decorative touch. Stencil is applied after the sealer but before the binder and requires an additional top coat to give permanent protection to the stencil pattern.

Gloria Swanson has a lovely white hardwood floor; Red Buttons' apartment floor is a beautiful black. Melvin Douglas' taste runs to antique brown, and singer Paul Anka has a handsome hardwood floor of blue. Yes, there's fashion news in refinishing floors, calling for a glamour treatment which will make the least costly hardwood floor look like a million. New refinishing products will give you a beautiful hardwood floor that is scratchproof and resistant to grime, a finish which eliminates all washing and waxing and will last for years and years.

In the old days, refinishing hardwood floors meant simply sanding and varnishing. But the pale yellow, natural wood look is out of fashion and the trend is to a rich black-brown, ebony, bleached or antique white—even bright emerald green with the exquisite graining showing through. In addition, pattern and design can be added to the plainest floor giving you any effect you want. The geometric stencil design above is just one example. We've even seen an oriental rug pattern transferred to a hardwood floor. Needless to say, the perfectly refinished floor job with these newest innovations is best accomplished by professionals. But there's lots of glamour that you can administer yourself. Here are tips from professionals on hardwood floor refinishing. There are three steps, each individually important because they affect the next process:

First day. Most important of all is the sanding. Professionals usually use two separate machines—a large one for the center of the floor and a small one for the edges, but even they have to hand-sand close to the walls where no machine can really do a

clean job. To prevent bruises to the floor, hold the handle of the machine even and guard against irregular pressure. Move the machine to overlap sanding areas. The perfect smooth surface is accomplished with five separate sandings using a heavy duty, a rough cut, a medium cut, a fine cut and, last, a superfine cut sandpaper. Each cut of sandpaper must eliminate the scratches and scraping of the previous one, so that the very fine paper leaves the floor burnished and ready to take the stain. (The stain will bring up any imperfections of the sanding, just as it does the grain of the wood.) All sandings together should take off only a very thin layer of wood.

Second day. After brushing and removing all sediment from sanding, you are ready for the stain. Use a penetrating tongue oil combined sealer and stain, which seals the floor against dirt and colors it at the same time. You can buy almost any finish color you want. Wash on with gauze or cheesecloth—about four feet square at a time is suggested for amateurs (see below). Allow to stand for a few minutes, then remove excess with dry gauze using very little elbow grease. Actual drying time depends upon the finish and color. Darker colors take longer. Keeping the floor free from dust and moisture, let it dry overnight.

Third day. The binder is the last step and is applied to the dry floor with clean cloth. It seals finish and floor against scratching, dirt, and even alcohol or water. When the binder has dried the floor is polished. Pastel floors need an additional protecting coat.

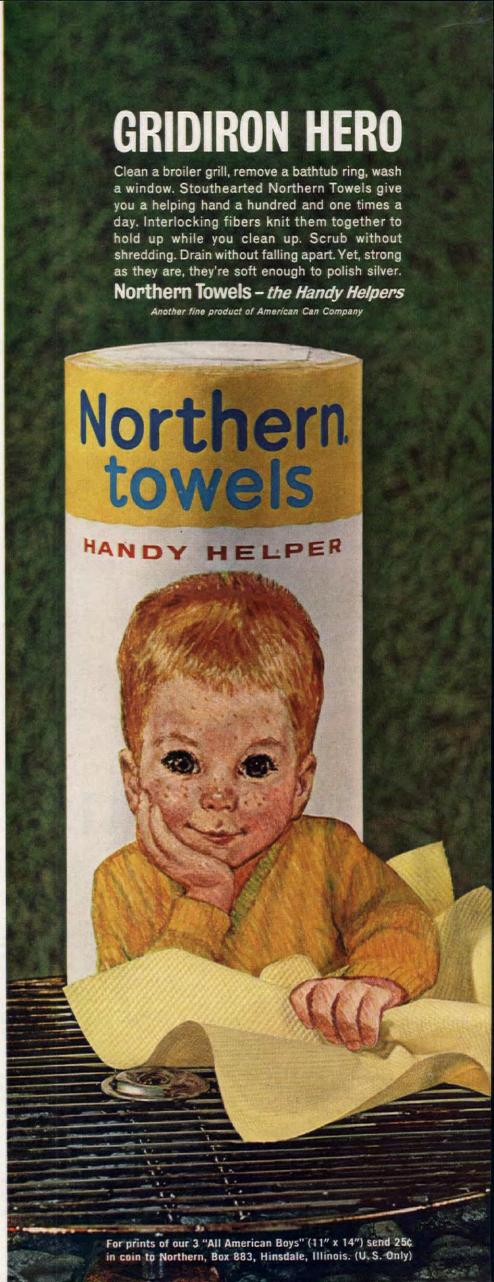
The more you buff the floor the harder it gets. There should be no washing or waxing. A dry dust mop, brush on vacuum cleaner, or electric buffer is the only cleaning needed or recommended. It is suggested that a once-a-week buffing is a good idea for the first few months. From then on, buffing once a month should be enough to keep your floor glamorous and beautiful for as long as you want that particular decorative treatment.



Sanding with an electric drum sander is best done by moving in an overlapping pattern until you cover the entire area. To leave the floor burnished and absolutely smooth, five different sanding steps are needed from the heavy duty sandpapering to the superfine cut sandpapering. Be sure to remove all the sediment from the sanding process before starting the next step.

Before staining, remove any sediment that may have settled overnight. Apply a stain of your chosen color or a wood tone. Wash it on with clean cheesecloth, covering a small area at a time. Remove excess with clean, dry gauze. Let floor stand overnight. Next day, binder is applied with clean cloth to dry floor. Here, the center area illustrates how the beauty of the wood's grain comes to the surface. Products: International Chemical Company







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BAKE at 375° for 12 to 15 minutes.* MAKES 9-inch pie shell.

. 1/2 cup Land O' Lakes Butter with

2 tablespoons sugar. Do not cream.

1. 1 cup Pillsbury's BEST All Purpose Flour.

Mix just until a dough will form. (With mixer, use lowest speed.) Place 1/4 to 1/5 cup of the mixture in a small pan.

1. remaining mixture evenly over bottom and sides of 9-inch piepan with well-floured fingers.

1. at 375° until light golden brown: crumbs for 10 to 12 minutes; crust for 12 to 15 minutes. Cool.

Press . Bake

> *For use with Self-Rising Flour use unsalted butter. Bake 8 to 10 minutes.



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Melt . . . 1 cup (6-oz. pkg.) Nestlé's Semi-Sweet
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4 cup water over low heat. Stir until smooth. Cool.
Combine . . . in small mixing bowl

1/2 cup sugar 1/4 cup water 1 unbeaten egg white 1 teaspoon vanilla and

1 teaspoon vanilla and
1 teaspoon lemon juice. Beat with electric mixer at highest speed until soft peaks form when beaters are raised, 3 to 5 minutes.
t . . . 1 cup whipping cream until thick. Fold whipped cream and half of chocolate mixture control but the teasurable into each white her white her the second of the control of the contro

gently but thoroughly into egg white mixture by hand or with mixer at lowest speed.

Spoon . . . half of filling into baked shell. Drizzle half of remaining chocolate mixture over filling. Repeat with remaining filling and chocolate mixture. Cut through with knife to revel. Sprinkle with reserved crumbs. Freeze until

firm, 4 to 6 hours; cover.

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Side Lights

sun, sand, and the sea as we are we have no doubt as to the delight you will receive from this lovely book. . . .

If we could say it better, we would probably not quote Neil Morgan's fine article called "The Great Western Tilt," but then love conquers alleven literary jealousy-and so, with only a barely begrudging bow to Mr. Morgan, we quote: "With California in the van, the West has struck out ahead of America like a scouting party of the future. . . . To cross the mountains is an act of emancipation. Descending the western slope of the Rockies, the pilgrim imagines himself in the land of tomorrow. He is likely to try anything, because this land has little history of failure and less of restriction; since he assumes he will succeed, he has a better chance to do it. The West seethes with the spirit of 'Why not?' It is young, eager, cocky, and eternally in hope." (Well, we felt it, even if we didn't say it just that way. Love does interfere with some people's articulation, you know). . . .

Our congratulations and thanks to Orion Press for the publication of The Western: From Silents to Cinerama by George Fenin and William Everson. Whether you're a student of films, a rangy dyed-in-the-wool cowboy ("That's Marlboro country, Ma'am"), or just a typical "What-I-like-everyonce-in-a-while-is-a-really-goodshoot-'em-up," you're bound to be fascinated by this first book to tell the full story of the most truly

American segment of the film art.

We were impressed by the intelligent handling of this study of the . . . image of the lonely cowboy on horseback on the wide prairie, embodying a kind of American mythology based on the theme of the neverending battle between good and evil, the loneliness of the individual going his own way, the sense of a wide, free land, and the triumph of personal courage over any obstacles, whether they be those of nature or man." The book has its humor too, like this "conversion speech" of William S. Hart in a 1916 epic called Hell's Hinges. "I reckon God ain't wantin' me much, Ma'am, but when I look at you I feel I've been ridin' the wrong trail." . . .

If we are going to be hanged for anything we don't particularly feel it has to be for advocating the works of Oscar Wilde. However, we must say that reading the collection of his letters recently published by Harcourt Brace, we ached with the absolutely precise rightness of many of his sentences. For example, "I assure you that the type-writing machine, when played with expression, is not more annoying than the piano when played by a sister or a near relation." Or a description like, "The sea and sky one opal, no horrid drawing master's line between them, just one fishing boat, going slowly, and drawing the wind after it...." Recovering our breath after reading that, all we could bring ourselves to say was. "By the way, there's a stretch of ocean not more than a few miles outside of Santa Barbara. . . . '



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SHOPPING INFORMATION

GAMES WITH A SPLASH
Page 16: All games—Patio Sales. Box 25, Highland
Park, Ill. All prices postpaid.

SWINGIN' SUMMER SALADS Page 45: Glass bowl: F. J. Tiedeken Co. HOT MEALS CAN BE A BREEZE Page 46: Silver serving pieces—Gorham.

ANOTHER KITCHEN LIKE ALL OTHERS-Pages 78, 80: Refrigerator—Frigidaire, Oven and surface units—Thermador, Dishwasher, disposer—Waste King. Sink—Eljer. Sink fixtures—Moen. Light fixture—Lightolier. Counter top—Formica. Flooring—Armstrong. Blender—Oster. Electric can opener—Sunbeam. Stools—White Unfinished Furniture. Waste basket, candles, wine bottle and glasses, linens, cups, green dishes, goblets, salt and pepper shakers, basket, plates, condiment bowls—Takahashi. Cruet—Handcraft from Europe. Coffee pot, white bowl, canisters, container for additional spoons, flatware, saucepan—Cost Plus Imports. Bread board—E. L. Bruce Co. Spice rack—Sam Mann Designs.

SEPTEMBER

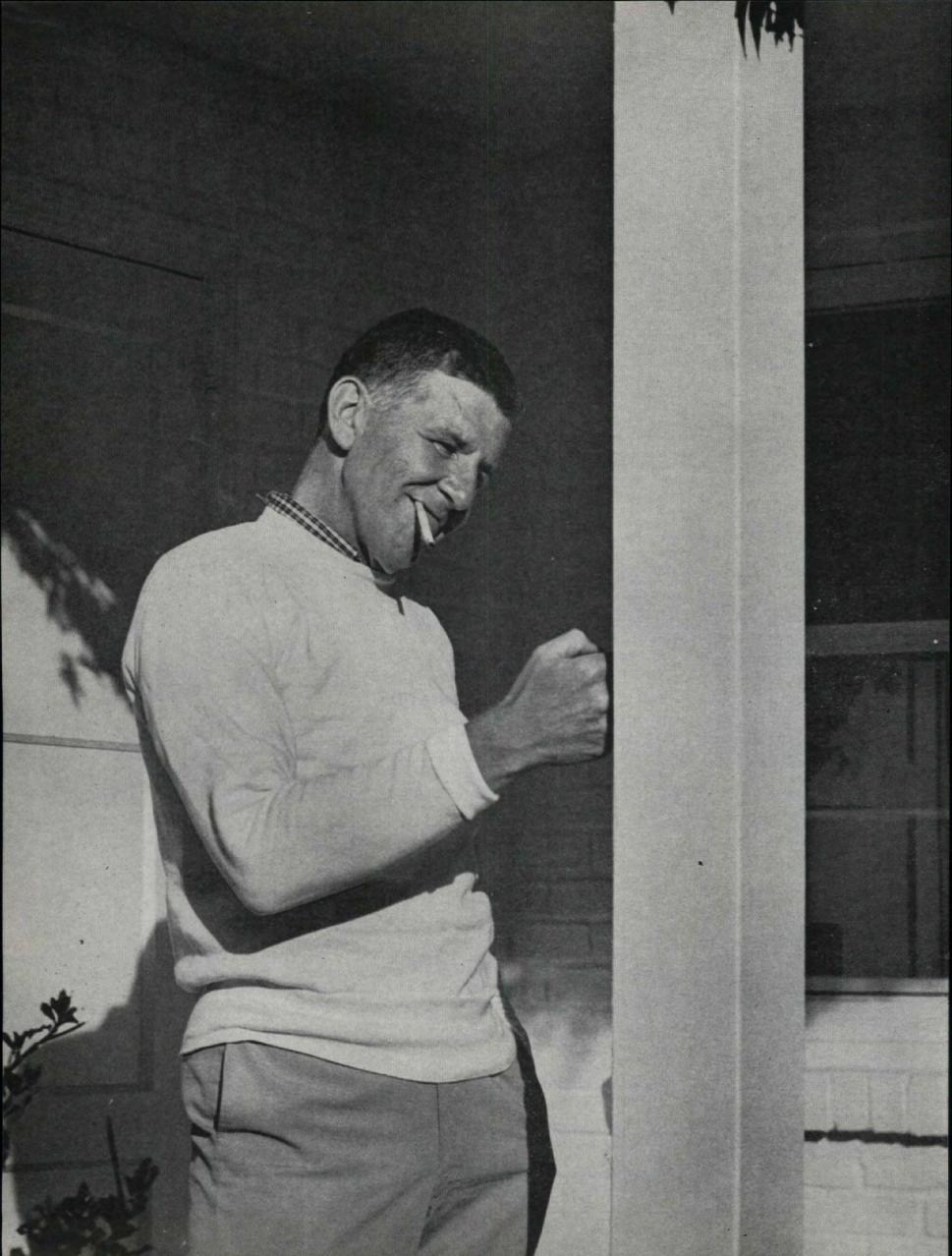
Vacation's over and it's time to look around the house and put into effect all the bright ideas you've been just thinking about all summer long. Planning to entertain . . . remodel or redecorate . . . do some gardening or build a new home? You'll find our big September issue the inspiration to speed you on the way!

KITCHENS WITHOUT WALL CABINETS. Newest concept in kitchen design. What about storage? We'll show you next month.

CURRY WITHOUT WORRY. Here's America's favorite new party fare-stripped of all its oriental mystery.

ALL ABOUT ATRIUMS. Why not do as the Romans did and live around an inner court-it's so peaceful and private!

BRIGHTEST LITTLE HOUSE IN THE WEST, How unusual decorating can turn a small house into a big success.



A MAN'S CASTLE: This is the way you feel about your home. It is your pride and joy. Your security. The focal point of your family life. Perhaps it also represents your largest single investment. So when you consider a major improvement such as air conditioning, look for the name you can trust. Not just to have the best in year-round comfort, but to make sure that your system will perform satisfactorily year after year. Carrier air conditioning serves more people in more places than any other make.

Out of a central air conditioning system comes year-round indoor comfort—refreshing coolness in hot weather and snug warmth when the outside temperatures are low—always with filtered air gently circulated.

If you are about to build a new house, the installation of an air conditioning system becomes part and parcel of your planning. As for existing homes, the solution is the addition of cooling equipment. And this is especially easy when you have forced warm air heating.

Once your home is fully air conditioned, the indirect benefits will swiftly become apparent. Health is better. Appetites are keener. Sleep is sounder. Household chores are lighter. Cleaning bills are lower. And the members of the family spend more time together—happily. All this authoritative surveys have proved.

Why is it that to millions of home owners Carrier is the first name in air conditioning? The answer lies in the quality and service demonstrated for more than half a century—ever since Dr. Willis H. Carrier determined the scientific principles of air conditioning. This is important for you to remember. For the system installed in your home will become an integral part of it, comparable in permanence to plumbing or wiring.

Some of the quality features of Carrier products you can see. Others are not readily visible. For example, a special metal that resists corrosion four times better than ordinary steel. And the patented Time-Guard Circuit which automatically lengthens equipment life and reduces service

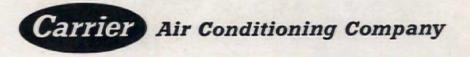
calls. Beyond this are extra soundproofing and a built-in muffler which makes for quiet operation.

The list of Carrier engineering advances over the years is long. But this is only part of the story. Equally important is your Carrier dealer. He is a member of the largest, most experienced organization of its kind in the world. And you can count on his expert counsel and service—before, during and after installation.

What about cost? Carrier air conditioning is one of the few quality products that has come down in price during recent years. Yet continuing improvements have been made in both design and cost of operation.

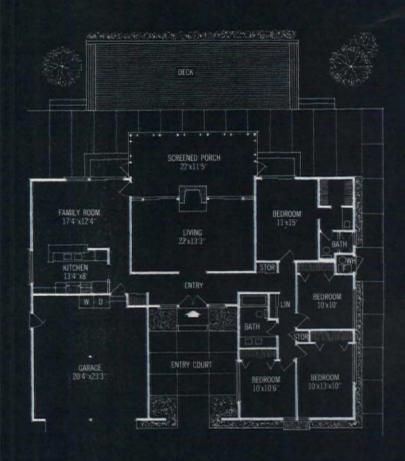
The coupon below will bring you a new eight-page booklet that explains how easily and inexpensively you can enjoy the many advantages of air conditioning in your home. Mail it today. Better still, consult your Carrier dealer who offers a full line of air conditioning equipment, including furnaces, units for individual rooms and humidifiers. His name and address are in the Yellow Pages.

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BUILDER'S HOUSE





OF THE MONTH







Lyman Emerson

It is fortunate for the home-buying public that progressive builders are at long last coming to the realization that good design often costs no more than poor design-in fact, in the long run it costs less. When a builder truly strives for better design in both floor plan and appearance, and then produces his house in a well-planned community, he has an unbeatable combination. This lean, low redwood beauty in El Dorado Hills outside of Sacramento, California, is a case in point. Designed by the outstanding architectural firm of Anshen and Allen of San Francisco, and built by the Murchison Construction Company, it sells for \$25,000 with land. Enclosing 1709 square feet, not including the garage or screened porch, it is closed off from the street but opens up airily to the rear yard. An outstanding feature is the large 11x22' screened porch that is beautifully integrated into the roof line and designed to be an important hub of activities in the California way of life. It's open to the living room through two large sliding glass doors, and convenient to both family room and master bedroom. While not included in the basic price, the wide deck on this model expands the outdoor living space even more. Sliding glass doors leading from the master bedroom and the family room to the garden, and a skylight in the master bath add to the open-air feeling. Sleeping areas are intelligently winged off from living areas. Notice the clean sweep of sky made possible by underground electric and telephone wires. With the same careful planning TV antennas are built into the attic space of each house instead of on the roof tops.



Countryside view near Tulsa, Oklahoma, seen through sliding doors of Parallel-O-Grey plate glass. Architects: O'Neil Ford & Assoc., San Antonio, Texas.

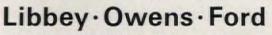
Glass for the big view-L·O·F plate glass for the best view

The big view of nature adds so much to the enjoyment of day-to-day living. Especially in a sun-kissed climate. But just any glass won't do for window walls or sliding doors. For maximum visual clarity and protection from heat and glare, you'll want L·O·F plate glass.

The reason is simple. L·O·F plate glass is ground on both sides, then polished with jeweler's rouge to insure maximum freedom from distortion. You get highest quality plate glass...at a cost only slightly higher than ordinary glass.

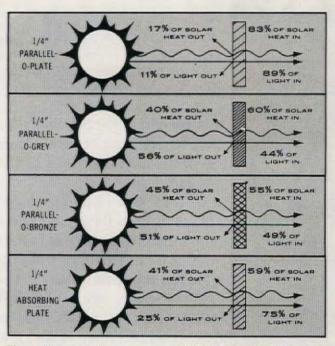
To reduce heat and glare, L·O·F makes three special types of plate glass—Parallel-O-Grey, Parallel-O-Bronze and Heat Absorbing. For exposures where sunlight is no problem, there's Parallel-O-Plate. (See diagrams.) All are available heat-treated to make the glass stronger for greater safety when used in sliding doors and adjacent large glass areas.

You'll be living in your new home for years...so get the best plate glass. Write for our booklet, "Look at Living in the Open World". Send 10¢ to L·O·F, 2273 Libbey·Owens·Ford Bldg., Toledo 2, O.



Toledo 2, Ohio





These diagrams illustrate, in simplified form, the differences between the four kinds of L·O·F plate glass.

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Inspired by history's most romantic era to give your home new warmth and beauty

From Louis XV... the age of courtly elegance and romance . . . comes gracious, lighthearted Touraine. You'll surrender to its charm at first meeting! As intimate as candlelight and whispers of court intrigue. Touraine echoes the grace and delicacy of this period - translated to look wonderfully right for our modern American homes. Touraine can be yours in a silky Bordeaux walnut finish .. or a lovely custom white finish with gold trim that lends a decorator touch to every room. When the charm of Touraine brightens your home, you'll be proud to say...



THIS is



Scaled for living graciously today, each piece of this versatile living, dining and bedroom collection has a lovely look of luxury... but at a down-to-earth Drexel price! The graceful poudre, for example, is just \$145 (slightly higher in the West).

For Drexel's booklet collection showing many of its furniture styles, send 35¢ to Drexel Furniture Company, 7 Huffman Road, Drexel, North Carolina.

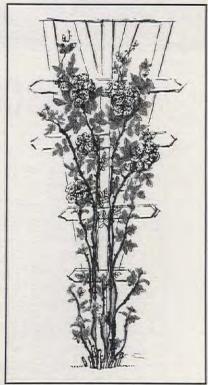
HOW TO PRUNE YOUR CLIMBING ROSES

Of the climbing roses, the ramblers require major pruning in summer after they've bloomed. Other climbers will need but moderate pruning now to keep them neat, and some will have to have faded flowers cut—a minor operation in itself, but not to be done haphazardly.

Ramblers bloom on 1-year-old wood, so remove all second-year wood to the ground in July, after flowering. Next year's blooms will be on new wood starting from the base of the plant. Train it on support as soon as it's long enough. Once-blooming climbers produce canes which send out laterals, or side-growths. These in turn send out flower-bearing sublaterals. Don't prune the first year. Remove dead flower heads and cut back stems to 2-5 eyes. For 2- or 3-year-old plants, cut back sublaterals to 2 or 3 eyes. Remove old nonproductive wood. Everblooming climbers flower on old wood, so just remove faded flowers, leaving 3 or 4 eyes on the sublateral. Prune only enough to keep plant in bounds. Climbing hybrid teas need only light pruning the first 2 or 3 years, to keep them neat. To gather blooms from young plants, cut clusters, not sprays, leaving at least 2 eyes on each stem. Occasionally cut out old wood to make room for new growth from the plant base.



The before-and-after drawings above illustrate pruning of a climber grown out of bounds. Old nonproducing wood has been removed and last year's blooming shoots shortened. When in doubt about climbers, prune out the growth in question. They're so vigorous that if you make a mistake, it probably won't be noticeable after a year or so. The drawing to the right shows the proper way of cutting a flower cluster, just above a leaf. Never twist off a faded flower at the top of a stem, but cut it off close to a bud. The bud will become the new flowering shoot, and is located in the leaf axil, or node. Never make a cut halfway between leaves, or the cane will die back to the leaf axil and canker fungi will breed in the dying stub.





Waterlilies

(continued from page 42)

to deepest reds and blues, even two tones. Most of the popular waterlily varieties cost between \$3 to \$5-not exorbitant, since each plant requires up to six feet of space to bloom at its best. (A 4' pool calls for only one or two lilies, a 6' pool only two or three.)

Waterlilies may be planted anytime after the weather turns warm, and they flower continuously throughout the summer and early fall.

The best waterlilies for home garden pools are the tropical types. They have the largest, most beautifully shaped flowers in an endless array of colors, and bloom continuously throughout the summer and early

fall. They include both day-blooming and night-blooming varieties. The day bloomers open in the early morning and close in the late afternoon or early evening. The night bloomers open in the evening and close around 9 or 10 o'clock the next morning.

The standard tropical waterlilies, both day and night blooming, are vigorous growers and one plant needs a pool at least 3' across. For tub gardens, therefore, the smaller-flowered, less vigorous pygmy types are more suitable.

The simplest procedure with tropical waterlilies is to buy new plants each spring, discard them in late fall, and empty the pool for the winter. If you'd like to experiment with carrying them over, however, you can remove them from the pool in late fall, and lay them out to dry on newspapers for a few weeks in the basement. When the leaves and roots have dried up, store the tubers (thick roots) in moist peatmoss in a cool. but not cold, place over the winter. Since you can't plant the dormant tubers out in the pool until around June 1, you'll get them into flower earlier if you start them in an aquarium indoors in the spring.

Hardy waterlilies are not quite so large flowered or so free flowering as the tropicals and they do not include blue varieties. But in most parts of the country, they can be overwintered outdoors and so are likely to be more economical. Their roots, however, cannot stand actual freezing. So in areas where water freezes deeper than 6-8" it's advisable to cover the pool in late fall with boards or chicken wire supported by crosspieces, then stack plenty of leaves over it. Use branches or more chicken wire to hold the leaves in place.

In home garden pools it's best to grow waterlilies in containers-boxes, tubs, or large pots. The containers should be 10-12" across and at least 8" deep. In a small pool the containers can stand on the bottom, so that there's 6" or so of water over their tops. With a tub garden, 6" of soil can be placed at the bottom and the lilies planted directly in it.

All waterlilies need rich soil. Use good topsoil and add two or three handfuls of organic plant food to each 10-12" container of soil. Also, press a few plant food tablets or fertilizer sticks into the soil a couple of times during the flowering season.

After filling the containers with soil, spread an inch of sand on the surface to prevent fish from stirring up the mud. Then gently set the containers in the pool. Plant lilies by simply pressing the roots into the soft, muddy soil.

Waterlilies are sometimes sold by garden supply stores, but most of them are supplied by specialists. They're located in various parts of the country. A telephone call to your county agricultural agent, at the county seat, will obtain the names of specialists near you or who regularly ship waterlilies into your area.



DISCOVERY

At every age, we are constantly discovering new and significant things in the world around us. Wherever we look, we find that ideas and customs are constantly being replaced by something new-different-and very often, better.

Among the new developments which are changing our lives today are improvements in the field of building materials. Longer-lasting, better-looking products are available to today's home buyers and home owners. From the CERTAIN-TEED family of fine building products come magnificent Jumbo Woodtex "300" Asphalt Shingles, offering the ultimate in roof protection and opening new horizons in roof beauty; new Ceiling Tile with exceptional harmony of design, sound absorption, and insulation value. From BESTWALL comes new Eternawall Vinyl-Clad Gypsum Wallboard with chip-free. fade-free surface and beautiful linen-weave texture; and the famous Bestwall team of "fire-fighters", gypsum wallboard and gypsum lath and plaster, providing vital protection against fire and other hazards.

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In case after case, while gently relieving pain, actual reduction (shrinkage) took place.

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WATER LILY GROWERS...

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STARK BRO'S LOUISIANA, MISSOURI

STARK BRO'S NURSERIES, Box 274 LOUISIANA, MISSOURI Rush 1964 Edition of Stark COLOR CATALOG...FREE! All waterlily specialists grow hundreds of varieties—in all colors, tropical and hardy, and at various prices. So it's best to obtain a catalogue before ordering. You can, however, order by color, leaving the selection to the dealer's discretion, or you can order a small-pool collection of either tropical or hardy varieties for \$10 to \$15. It's advisable to have the pool ready for planting by the time the lilies are received. Unpack them as soon as they arrive, but don't unwrap the individual plants until you're ready to plant them.

Oxygenating plants, which grow under water, release oxygen and help keep the water clean. They can be planted in small pots and set on the bottom of the pool. Goldfish eat mosquitoes and other insects and also their eggs. Snails live on algae and scum-forming aquatic organisms. You can obtain all these at nominal cost from waterlily specialists and oftentimes at pet shops and other stores that handle aquarium supplies.

INSTALLING A WATERLILY POOL

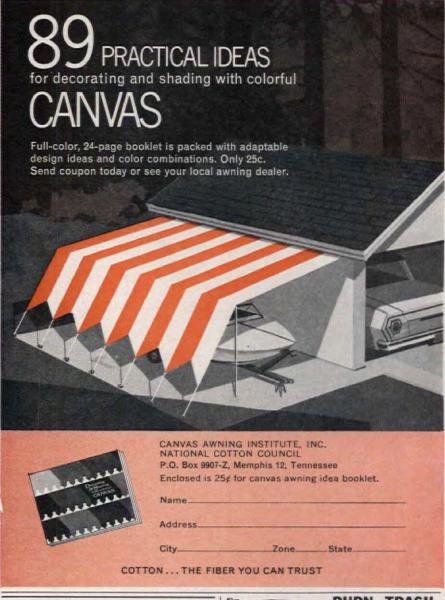
The only special need waterlilies have is a small pool 12–18" deep in a spot that gets sunshine most of the day. The simplest way to provide the water is to use one of the new plastic pools. They're made of fiber glass or polyethylene (one man can carry them), and they come in a variety of shapes, 4' to 6' long, ranging in price from about \$15 to \$50. All you do is dig a hole deep enough so that the rim of the pool is at the soil line.

You can cut the cost still further if, instead of a plastic pool, you use one or more 24" galvanized tubs. They're less than \$4 each and two or three of them, sunk to their rims in a cluster and with their rims concealed by rocks, make a delightfully effective water garden. Actually, if minimum expense or minimum use of space is important, waterlily specialists can set you up with a one-tub garden, complete, for less than \$10.

You can even make a lily pool from an old bathtub salvaged from a junk-yard. Plug the drainage holes permanently. Dig a hole in the ground the size of the tub and sink the tub into the hole up to its rim. Then paint the inside with blue lily-pool paint and conceal the rim with rocks or flagstones.

If you want a larger pool than can be obtained in plastic, you'll do best to build it of reinforced concrete. If you use blocks it'll be likely to crack from the settling of the soil and from frost action on the soil at the sides. Use a concrete mix of 1 part cement, 2 parts sand, 3 parts ½" gravel. Make the pool 1½ to 2 feet deep and install a drainage pipe at the lowest point.

If you're accustomed to working with poured concrete and the necessary forms, a lily pool will present no obstacles. If this kind of work is new to you, however, you'll do well to write for full instructions to: Portland Cement Association, 33 West Grand Avenue, Chicago 10, Ill. THE END



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show off that slim waistline earned by cutting down on calories. Circle it with an attractive belt made of a yellow tape measure backed with black straw cloth. Reversible, it is 3/4" wide, has a neat gold-plated buckle. Notched from 22" to 30", \$1.25. And for the larger citizen it is notched up to 46". \$1.50. Hobbies Unlimited, Dept. AH7, Box 5490, Sherman Oaks, Calif.





you can make it and glow with pride when everyone admires your authentic Early American lap desk. Copied from a 300-year-old antique, each carefully cut piece in the kit is made of selected pine. Assemble it with the aid of a hammer or a pot of glue. 22x14x7", it has a graceful slant top and a compartment for stationery. \$9.95. Cape Craftsmen, AH7, Newagen, Maine.

pretty hot stuff like your gleaming copper fondue skillet calls for gay pot holders like the calico cat and the polka dot mouse. Made of fine cotton padded with plastic foam, the cunning animals have screen-printed faces, come in three background colors: turquoise, yellow, and tangerine. \$1.50 each; \$2.75 for any two. Elizabeth McCaffrey, AH7, Northport, N.Y.





RIDE A COCK HORSE. A small child will enjoy adventurous rides on the nursery floor if he is the proud owner of this hobbyhorse. Beautifully proportioned, perfectly balanced, it is made of smooth hardwood finished in "roan" color. Rope bridle and tail add dash. 24x17". For children up to about three years old. \$7.95. Empire, Dept. AH7, 140 Marbledale Rd., Tuckahoe, N.Y.

EARLY AMERICAN ACCENT for a well-loved room, the miniature Federal chest to use as an end table, a commode, or a bedside stand. 22" wide, 22" high, and 14" deep, it comes in solid mahogany (\$53) or in solid cherry or walnut (\$58.50). Drawer pulls are solid brass. Shipping chgs. coll. New-

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EMBLEM OF FREEDOM, the American eagle. Beautifully detailed, it is made of cast metal finished in brass. Appropriate to hang over the entrance to the house or over a fireplace, it comes in three sizes: 19" (\$5.95); 24" (\$9.95); 29" (\$12.95). The eagle is simple to install with hooks or nails. Modern Crafts, Department AH7, 1582 East State Street, Westport, Conn.





something New has been added to the ever popular lotus bowl—a matching saucer which can also be used as a small plate. 6" in diameter, it makes a pretty foil under the 4" diameter bowl. Each is made of oyster white porcelain that complements every china pattern. \$4.99 plus 55c post. for 4 bowls and 4 saucers. Here's How, MEAH, 15 W. 26 St., New York 10, N.Y.

FOR THE BIRDS that bathe and ruffle their pretty feathers, a lawn or garden bath designed like a gigantic daisy. Snow white petals and brilliant yellow center are sturdy plastic, green finished stake is steel. Green plastic leaves are removable. Diameter of daisy is 20", large enough for a cheerful gathering. \$3.95 plus 35c post. Frances-Morris, Box 1270, A7, Brooklyn 1, N.Y.





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17½" high and 10½" in diameter, it will double as a container for leaves. The multicolor floral pattern or the deep blue embellished with white is \$12.95. Add 75c post. West of Rockies. Edward Ziff, Box 3072-AH Mdse. Mart, Chicago 54, Ill.

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FIVE WAY PAPER

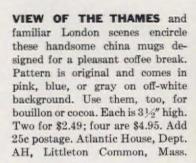
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Crescent House Dept. A38, Box 21, Plainview, L.I., N.Y.



WE'LL ALL HAVE TEA and enjoy it thoroughly if it is served from a Rockingham tea set. A favorite in England, the three earthenware pieces come in the traditional brown and blue combination. \$3.95 for a 4-cup pot and open cream and sugar; \$4.95 for 6-cup pot with cream and sugar; \$6.95 for 8-cup pot with cream and sugar. Seth & Jed, Dept. AH7, New Marlborough, Mass.



SHOWER SONG. Every member of the family will sing in the bathroom decorated with Williamsburg accessories. Six-foot-square shower curtain made of white taffeta is decorated with screen-printed eagles in gold or light blue. \$8.95. Matching 33x60" window curtains are \$8.95. Bathtowel, \$2.50; handtowel, \$1.50; wash cloth, 75c. Medford, 752-AH Fulton St., Farmingdale, N.Y.

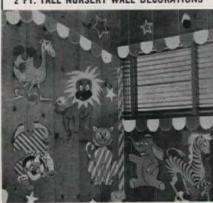








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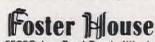
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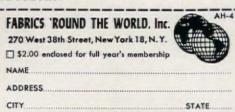
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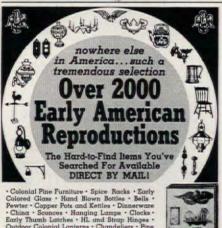
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PLAIN TO SEE. Use the Magna-Light when reading maps, telephone directories, or labels with small print. It is a fine accessory, too, for studying stamps, coins, or photograph negatives. Case is plastic, magnifying lens is high-powered. It operates on two standard flashlight batteries, magnifies and illuminates a 21/2" area. \$1.79. Sunset House, 71 Sunset Bldg., Beverly Hills, Calif.

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WE'VE GOT NEWS FOR YOU

WHAT'S ON THE WALLS? The walnut industry is now making brick tiles and strips of this lovely wood so it will be all the easier to apply to your walls. The smaller units are convenient to work with, can be applied with adhesive or nailed to study or other firm backing, and can be set in many attractive patterns.

Another newcomer to the wall-covering field (also to be seen on the floors) is leather. It is rich-looking as a background and acquires a patina which makes age an advantage. The leather, too, comes in tile form with adhesive backing, so it goes on easily and can be arranged in patterns or at random. It's durable, practical, has acoustical advantages—and, of course, it's luxurious.

THE SOFTER TO DRY WITH: For the height of after-bath luxury, Martex has developed a new kind of towel with terry cloth on one side and a velvetlike finish on the other. This is done by shearing the ends of the terry loops, which also makes possible much finer detail in design and twenty per cent increase in absorbency. "Terri-down" is the first major advance in terry towel construction since 1865.

A SAUCY STORY: There are many marvelous cooks in this country who can breeze through fancy meals without batting an eye—but tell them to mix up a sauce for their vegetables and they panic. There's good news: Help's-a-coming! For the sauce scared homemaker, seven major companies are test marketing instant sauces—including gravies, cheese, sour cream, white, spaghetti, chili, and curry. These sauces are foolproof (no lumps, no curdling) so that the helpless gourmet will now be able to serve unbelievably tantalizing epicurean masterpieces.

IMAGINE—AN OVEN WITH NO DOOR! A preview of coming attractions. Another new piece of kitchen equipment "to dream about" is now being developed by The American Gas Association Laboratories in Cleveland. It's a counter-level oven that features aluminum reflectors instead of walls and a door made of air (blown from ducts at the edge of the oven). This prototype oven requires no preheating, applies the heat directly to the food, and cooks with a rapid speed. A meat loaf, for example, cooked in 40 minutes compared to 60 minutes in a regular range, while layer cakes baked in 12 minutes, only half the time it would take in a contemporary oven.

IT'S REALLY SQUARE: The new look in spaghetti—believe it or not—is square. And it is delicious! The unique 4-sided strands hold more sauce, are skidproof, and resist any tendency to get soggy. The new product is the same length as regular spaghetti and is made of fine semolina with wheat germ added. The results of four years of research by the Prince Macaroni Manufacturing Company, this new shape is said to be the first radical change in the shape of spaghetti since Marco Polo's day.

HOW COULD THERE BE MORE NEWS IN BED LINENS! But there is! On top of the luscious and deliciously bright flowers and bright pastels, there are newer and more delicious summertime colors of "Raspberry Ice," "Orange Ice," and "Palace Blue," and these come in charming polka dots and stripes with wide beautiful solid borders on the pillowcases. All in fine percale, the silky feel is as elegant as the sheets and cases themselves. Progressive-minded Cannon Mills is responsible for these.

"PODDED" PEAS: Perhaps you love the flavor of fresh peas in comparison to those which are frozen or canned. However, if you are interested in savings—both in time and money—you will be interested in these facts recently released by the United States Department of Agriculture. Four servings of fresh peas cost 52c, while frozen peas run about 24c and canned about 20c. It takes 23 minutes to prepare fresh compared to 6 minutes for frozen peas and only 1 minute for peas in a can.



You get a new feeling of space with "Spacemaker" width vinyl in adjoining rooms

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Now, with this new deep-design vinyl wall to wall, floors in adjoining rooms (such as kitchen, family room and hall) become one continuous expanse of easy-care vinyl. New "Spacemaker" width vinyl-created by Congoleum-Nairn-flows room to room in unbroken six-foot widths. Seems to push back the walls!

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Floor plan shows one easy-to-clean area

Close-up of Saracen—new "Spacemaker" pattern in room above. Satiny chips of soft green and frosty whites embedded deep in translucent vinyl. Palm Green #7209 with custom inset of Ivory White #7200. Ten other Saracen colors. One color installed in average 9' x 12' area only about \$105. For FREE sample, write: Congoleum-Nairn, Dept. 90. Belgrove Dr., Kearny, N. I. Congoleum-Nairn, Dept. 90, Belgrove Dr., Kearny, N. J.

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