THE AMERICAN



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Warmer... Quieter... wears longer... because it's cushioned. Easy to clean because it's vinyl!

See the springy foam cushion between the vinyl surface and the vinylized backing!

Cushionflor* is the only vinyl flooring with a springy layer of vinyl foam between its vinyl surface and vinylized backing. It was specially created by Congoleum-Nairn to bring you carpety softness in every room, even in the kitchen. Makes you feel like you're walking on air—because you are! This beautiful Cushionflor Pattern is Marbletone #8032.

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This very day, SEGO. Diet Food can start you back to the slender figure you lost. With more help than other 900-calorie liquid diet foods. <u>Two ounces more</u>—so each 225-calorie SEGO Meal is more satisfying. <u>More protein</u>—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.

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THE AMERICAN NOVEMBER 1963 / VOL. LXVI. NO. 9

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HOMES AND MAINTENANCE

- Superb Detail in a Compact Colonial 33
- How to Handle the Finances for Your Custom-Built Home 42
- **Emergency Power** 81
- Blueprint House No. 90 Order Form 86 92
- Five Steps From Big Garage to Handsome House It Looks Like a Whole New House 94

DECORATING

- 12 Take a Small Piece of Fabric
- 26 Our Home Fits Our Way of Living
- Witty Centerpieces From the Fruits of the Harvest 35
- Decorated With a Spirit of Independence 37

FOODS, KITCHENS, & MANAGEMENT

- 23 If You Don't Want to Buy It-Rent It!
- A Touch of Dutch in the Kitchen 30
- Pies to Fit Any Festive Occasion 44
- The Common Denominator Is Turkey 47
- That Special Ingredient-Pastry! 50
- Golden Succulent Turkey and Smooth Gravy 68
- How to Carve a Turkey 70
- My "Top Ten" Appliances 77
- 84 Freezer Tips for the Holidays
- 88 The Pressing Facts About Irons

GARDENING

9 New Light on Plants

HOME PROJECTS

- 6 Make a Pair of Elves
- 40 Make Your Mark: Bookmarks You Can Make 72 Order Form for Elves Kit

GENERAL FEATURES

- 15 Listen Here: Records for Christmas
- How Not to Get Santa Claustrophobia 21
- 25 "Why Can't I Get Help?"
- Shopping Information 80
- How to Live With Animals 90
- 96 Market Place
- 112 We've Got News

OUR COVER: There's a touch of November in this lovely dining room with its centerpiece of late fall flowers. Room was remodeled from a summer kitchen by Mr. and Mrs. Paul Krauss, Roxbury, Conn. Photo: Frank Russell.

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DEAR **READER:**

While there was no competent reporter on hand at the first Thanksgiving feast to take down the after-dinner speeches or remarks by the various guests, we'd bet that at one point one founding father turned to another and whispered, "Well, we made it-for this year anyway." And in one way or another we have been making it ever since.

As Thanksgiving comes around again, we all recall that the first such day was set aside to give thanks for an abundant harvest. Since that time, this nation through its resources, energy, and imagination has become the symbol of abundance around the world. It is this very fact that causes concern to many today. We have an overabundance of so much, yet we have not learned to handle it. Our farms turn out more food than we can consume. Our factories turn out goods sometimes faster than they can be consumed so we must either constantly buy, or see factories and people idle. We have so many material possessions that many have become concerned that there is an overemphasis of the material aspects of life and a lack of the spiritual. We have, in short, developed an economy of production so vast, so efficient, and so complex it appears we are its servant rather than its master.

One thing we might pray for on this Thanksgiving is the wisdom and knowledge to utilize this nation's abundance for the best possible good . . . to show our children how they can use and enjoy material possessions without their having to become materialistic ... to show the world that in achieving our high standard of living we have not sacrificed an abundant spiritual life.

THE EDITOR

2

You'll never believe vegetables could taste so good until you cook them the "Flavor-Seal" way with Mazola® corn oil!

NEW "FLAVOR-SEAL" VEGETABLE RECIPE

Here's all you do:

Measure 1 tablespoon MAZOLA Corn Oil into skillet or saucepan. Add seasonings and 1 package (10 oz.) frozen vegetables or 3 cups (about 1 lb.) prepared fresh vegetables, washed, drained, not dried. Cover tightly. Cook on medium to low heat until just tender (8-12 minutes). Time varies with type and tenderness of

During cooking, shake or move pan sevvegetables. eral times to prevent sticking. For starchy or stalky vegetables, add up to 3 tablespoons water. For frozen vegetables, turn frozen block frequently during first part of cooking, to thaw and break up.

DELUXE 2-QUART

aucepan and Cover

in glamorous "Symbol" Cookware by Griswold.

Now, Mazola's special low price only \$

and 1 label from any size Mazola Corn Oil (offer for limited time only)

You'll enjoy cooking vegetables the "Flavor-Seal" way ... particularly in this heavy cast aluminum saucepan with its festive red porcelain-clad lid. This "Symbol" saucepan by Griswold has smooth interior finish, easy-grip handle and cover knob. Guaranteed by manufacturer against cracking or breaking.

Extra-fresh Flavor! Even children who say they don't like vegetables go for the full, garden-fresh flavor you'll get every time with the "Flavor-Seal" cooking method!

More Nutritious! Save all the natural vitamins and minerals so often boiled away.

Bright, Appetizing Color! You know they'll taste better when you see bright, natural color. Firmer texture, never mushy! Every bite more delicious than ever before!

Just 1 tablespoon of Mazola Corn Oil cooks a full pound of vegetables

USE THIS COUPON ... SEND TODAY FOR THIS TOP VALUE!

MAZOLA SAUCEPAN OFFER Box 98D, Sidney, Ohio 45365	Offer expires January 31, 1964
Please send me my "Symbol" label from bottle of Mazola Co or check (no stamps please).	" Saucepan and Cover. I enclose orn Oil and \$4.75 in Money Order
Name	
Street Address or Rural Route	
City	State

Eat well...but wisely with MAZOLA golden-light corn oil



Think of the wonderful calls you get!

One of the great values of your phone is the lift it brings to your life-the friends, the news, the plans for get-togethers. Time and again, the calls you get are just as satisfying as the calls you make.

BELL TELEPHONE SYSTEM

Now a remarkable way to get clothes cleaner with less wear Kelvinator – the washer with the Golden Touch

Read about the different kind of washer that prescrubs automatically, washes 1 to 12 pounds, and carries a five-year parts guarantee.



Prescrubs for you

Now Golden Touch agitation makes possible a unique, automatic prescrubbing action. For a full minute before the wash cycle, Kelvinator prescrubs your clothes in a small amount of water with the full amount of detergent. These concentrated suds loosen stubborn stains and ground-in dirt, bring back the "like new" look to your clothes. You never need prescrub by hand again!



Safely washes all fabrics

Golden Touch agitation is gentle enough to wash one pound of filmiest lingerie safely without special tubs or equipment. At the same time, it's thor-

ough enough to get 12 pounds of dirty work clothes completely clean. The remarkable Kelvinator can do this because it surges suds through every bit of laundry 300 times a minute, instead of pulling clothes back and forth 50 times a minute as ordinary agitators do. Such old-style agitation concentrates the washing action at the bottom of the tub. That means clothing at the bottom is scrubbed roughly, while clothing at the top of the tub gets very little agitation. Golden Touch agitation works throughout the full tub, gets your whole washload uniformly clean without any rough scrubbing.



Saves wear on clothes

Because Golden Touch agitation is so gentle, your clothes last longer. The Kelvinator doesn't beat clothes back and forth and pound lint out of them. It's amazing how little lint several washings produced in the Kelvinator lint filter above. Less lint means less wear. In fact, Golden Touch agitation is so safe it can even wash a delicate paper napkin without tearing it!

Rinses 3 separate ways

1. There's a spray rinse that thoroughly soaks every bit of laundry.

2. There's an agitated rinse that makes sure there's no soap or detergent left lurking in your clothing.

3. An overflow rinse floats suds and dirt out over your laundry instead of pulling them through the clothes you've just washed. There is a rim of small holes well above the washing area in a Kelvinator that lets the rinse water out with no chance of depositing scum on your clean clothes. That's one more important reason why this Kelvinator, with the Golden Touch, gets clothes cleaner than you probably ever expected any automatic washer could.



Golden Touch agitation has no gears to go wrong

We know you're too busy to put up with washer breakdowns. That's why we eliminated the biggest single cause of washer failure, the gears. Result? The simplest, most dependable mechanism you can imagine. You'll never have to pay a \$70 bill for gear repairs when you choose the remarkable new Kelvinator with the Golden Touch. It's a product of American Motors ingenuity, an example of the imaginative approach to better living that developed Rambler automobiles. Kelvinator is built better to last longer, engineered to do a better washing job and keep right on doing it year after year after year. That's why Kelvinator can offer such a generous guarantee.

5-year parts guarantee

This gearless drive mechanism is so foolproof that Kelvinator guarantees its reliability. Kelvinator will repair or replace any defective drive mechanism part for five years and any other defective part for one year. Your dealer will even pay labor costs the first year.



Saves water and detergent

Golden Touch agitation takes place in a solid tub instead of a perforated tub. Other washers use up to 50% more hot water and more total water than Kelvinator with its solid tub. Using less water means important savings because considerably less soap or detergent is required.

There's never been anything like this Kelvinator with the Golden Touch. Delicate lingerie and the most soiled work clothes come spanking clean when you wash them with the Golden Touch. It's the crowning achievement of our 50th Anniversary Year.





DOROTHY LAMBERT BRIGHTBILL Our newest American Home Kit contains the most enchanting pair of elves ever to help Santa get Christmas off to a joyous start. These little sprites are 20" tall (26" to the tips of their floppy hats). Each kit comes complete with materials and instructions for two elves. The wire-frame bodies can adjust to any position and are as simple as ABC to assemble. The green and red felt costumes have heart pockets and shiny brass-like buttons. The Styrofoam ball heads have felt eyes, pompon noses, and cotton batting for their snow-white beards. We show our elves toting presents on an old-fashioned sled, but put them to work anywhere in the house. Let them greet guests at the door with a jaunty wreath hung over one arm or let them peek out your living-room window. They can put the finishing touches on the Christmas tree, ride a bike, or push the most beautiful doll carriage! Each kit contains one pair of elves, to be dressed exactly as shown. Order a pair now-Christmas will be here before you know it. Kit #ACN-103 is \$4.98. Order form on page 72.

Allen Voge



These most exceptional watches and clocks are tribute to the skill of the world-famed watch makers of

IN ALL THE WORLD, there are no more exciting and unique timepieces than those bearing the distinguished hallmark of LeCoultre. For over a century, LeCoultre watches and clocks exceptional in concept, meticulous manufacture, magnificent fashion—have been the prized possession of royalty. Today, throughout the world, exceptional men and women prefer and own LeCoultre timepieces. Visit your LeCoultre quality jeweler soon to select your treasure or to purchase the most exceptional gift.



ATMOS—"The Perpetual Motion Clock"! Powered by atmospheric energy. Never needs winding—runs silently, perfectly, accurately...and indefinitely. \$125.

THE SMALLEST WATCH In The World! Miniaturized movement is worth 400 times its weight in pure gold—matching bracelet of Solid 18K Gold. \$3000.

> THE THINNEST WATCH In The World! Elegant, unique creation of Vacheron & Constantin, in solid 18K Gold! Slim as a half-dollar1.....\$800,

MOST COMPLEX WATCH In The World I More than 400 parts: A minute repeater, chronograph, perpetual calendar, moon phase indicator! \$10,000.





VIVIENNE Striking! Bound to be admired. Facetted synthetic sapphire crystal, hand crafted in solid 14K gold, your choice of white or yellow. \$135.



DIAMOND PARISIENNE Triumph of elegant style! 2 matched diamonds nested in Solid 14K Gold. Facetted synthetic sapphire crystal\$125.

GALAXY Diamonds mark hours. Solid 14K Gold. 37 matched diamonds...\$350, others to.....\$759. BEAU BRUMMEL MASTER MARINER ALARM Built in executive appointment reminder...\$79.50 to \$165. \$195, others from \$100.

Vacheron & Constantin -Le Coultre Watches, Inc.

DIVISION OF LONGINES-WITTNAUER WATCH COMPANY

HOW TO give the family room color and dash for very little cash



It's easy in your washer with new formula RIT. No boiling! No stirring! No streaking!



RIT's true color balance means you get the shade you want for all dyeable fabrics-cottons, linens, woolens and most synthetics. In this warm friendly room, curtains, seat cover and rug-all done in RIT Cocoa Brown-blend beautifully with bright RIT Coral slipcovers. Try your own favorite combinations. Pick from a palette of 35 glorious RIT colors. All of them terrific.



If you've never dyed with RIT you haven't lived! No other dye-only RIT-has all these 3 important essentials: 1) More dyeing power. 2) True color balance. 3) Quick dissolving right in hot tap water. More dyeing power means you get colors bursting with brilliance -richer, deeper colors like RIT Scarlet, RIT Yellow and Orange.



RIT is quick dissolving. No boiling. No blotching. No streaking. You dye big bulky things in your washer, smaller ones in your basin. Today, do some cushion covers or a little rug. Tomorrow, be your own "decorator"-do over a whole room-perhaps in RIT Evening Blue and Fuchsia. It'll cost you so very little-thrill you so much! **Dyeing with RIT® is fast, fun...almost foolproof!**



You don't have to grow house plants near a window! In fact, they'll grow better under a new kind of fluorescent light than in the sunniest window of your house. These specially designed tubes produce an extra high percentage of the red and blue light that is most needed for plant growth. They supply a greater amount of light, more evenly distributed, than plants receive in windows.

All the popular flowering and foliage house plants grow more luxuriantly and more uniformly under these lights. African violets, gloxinias, begonias, and other flowering plants bloom more prolifically and make better-shaped plants. Even geraniums, which need more light than most house plants and usually grow into straggly, flowerless plants in a window, bloom well and make compact, shapely plants under these lights. Also, they can all be grown in any part of a room, even with no daylight at all.

These special plant-growing fluorescent tubes (sold under trade names of Gro-Lux and Plant-Gro) and a wide variety of lighting fixtures, illuminated plant stands, and miniature greenhouses designed for use with these tubes, are now available at garden-supply shops and at many lighting-fixture stores.

For maximum growth and flowering, tubes should be about 12" above the tops of the plants and should be lighted for about 14 hours a day. The electrical consumption is low—less than half a cent a day for the smaller tubes. Complete fixtures, with tubes, start at less than \$15.





"How my husband retired in 15 years a month" "Well, that started me. with \$300

M^Y ED'S NO MILLIONAIRE. And the only dowry I brought him was my good health! Still, we have security richer folks can envy, for we retired last year with a guaranteed income of \$300 a month for as long as we live!

"Ed had always been self-employed. He liked the independence it gave him, though it never gave us one real vacation in all those years! I was always looking forward to the day Ed could slow down and take things easier, but there just wasn't any letup in sight. I guess we both worried about the future-only Ed wouldn't admit it.

"He was working harder than ever the year my Uncle Lloyd and Aunt Ethel came east to spend Christmas with us and to share their good news-they were retiring to Florida. Ed couldn't get over the fact that Uncle Lloyd could retire so young-at fifty-five. He'd always made a

PHOENIX MUTUAL Retirement Income Plans GUARANTEE YOUR FUTURE

OVER 100 YEARS OF LIFE INSURANCE PROTECTION FOR FAMILIES AND BUSINESS good living, we knew, but Ed didn't see how savings and investments were enough to retire on. Suppose the market drops? Or you outlive your savings? Uncle Lloyd had the answers to Ed's questions-and mine.

"It's true, he said, that you need security to retire on-and he had it with his Phoenix Mutual Retirement Income Plan. He'd started it fifteen years earlier and stuck to it through the good times and the not-so-good, too. 'Small cost for what we're getting in return,' he pointed out. 'A guaranteed income for the rest of our lives, plus complete protection for Ether

"Well, that started Ed thinking! It wasn't a week later he found a Phoenix Mutual ad in Life magazine. It told how a man of forty, with fifteen or twenty good earning years ahead, could get a guaranteed income of \$300 a month for life. Ed sent in the coupon, started his own plan soon after . . . and that's the story behind our new life! Here in Florida we have good friends, no worries and time to enjoy ourselves. And that lovely check for \$300 is guaranteed to arrive every month for the rest of our lives!"

SEND FOR FREE BOOKLET

This story is typical. If you begin early enough, you, too, can plan to have an income of from \$50 to \$300 a month or more-starting at age 55, 60, 65 or older. For more details, send the coupon and receive, by mail and without charge, a booklet which tells about Phoenix Mutual Plans. Similar plans are available for women and for Employee Pension Programs. Send for your copy before you grow a day older!

L	page booklet showing he Plan for Men	t obligation, your free 16- w retirement income plans. Plan for Women
	Date of Birth	

Business Address Home Address_

Phoenix Mutual Life Insurance Co. 482 Elm Street, Hartford 15, Conn.





For today's new world of decorating a handsome new floor from Armstrong

It's a vinyl floor.

It has intriguing character.

It's pebbly—made of vinyl chips set in translucent vinyl.

It has a gentle, rippling texture.

It has depth you can look down into.

It's called Montina Corlon.

Today, interior designers insist on the importance of the floor. It should make a distinctive contribution to the room.

Armstrong Montina Vinyl Corlon does just that. It's been created expressly to enhance both modern and traditional furnishings and architectural details.

Montina is made of random-sized chips of vinyl. They have flecks of color in them light flecks, dark flecks, golden flecks.

The chips are suspended in translucent vinyl—giving Montina its pebbly texture and its depth. You can feel the texture. You can look down between the chips. They "float" in the vinyl base—an effect that's enhanced by the lustrous, satiny finish. (On the practical side, these Montina qualities help conceal scuff marks and dents from pointed heels.)

Because Montina Corlon comes in long, wide rolls, this new vinyl floor is almost seamless. And it will go in any part of the home—even in most downstairs playrooms, directly over the concrete.

Send for a free sample of Montina Corlon and a folder showing its many colorings. Armstrong, 6311 Pine St., Lancaster, Pa. In Canada, Dept. 113-B, Box 919, Montreal, P.Q.

Montina Corlon is one of the famous Armstrong VINYL FLOORS

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Make a great big impression with a small piece of fabric. There are so many wonderful patterns available and so many things you can do with them. A Godey's Ladies' pattern, for instance, is perfect for a country setting. Invest in a small piece of fabric. Mount it on heavy cardboard, allowing a margin of two inches around each motif. Choose a mat board in one of the print colors and cut openings to fit. Frame with a narrow frame. If you love the sea, use a length of fabric with a ship print such as this one. Mount on a piece of plywood and frame in an old pine frame. For a room divider, make a low, three-panel screen of ½-inch plywood hinged together. Cover with a boldly patterned fabric, edged with braid. Decorate a window shade with a figured stripe. Cut out the stripes. Mount on a good quality ready-made shade with fabric adhesive. Make a plywood cornice, pad with cotton batting, and stretch a small piece of fabric over it to match wallpaper. Make a matching cushion for chair.



"When people ask about cleansers, I use this pencil test to show them why Comet gets out stains best."



"You've wrestled with enough sink stains to know how tough they are. But, let me tell you why they're tough. It's because food stains go deep. A pencil will prove my point."



"But on the bottom it writes. The surface is rough here from constant usage. The glaze is worn off and stains go deep...<u>below</u> the surface."



"You can make this test in your sink. Look . . . a pencil won't write on the sides. Why is that? Because the sides of sinks are too smooth. They have a protective glaze."



"Just any old thing won't remove them. You need the cleanser that cleans deep...Comet. It goes down and bleaches out the deepest stains."



"Food stains and aluminum potmarks disappear . . . right down the drain. That's because only Comet's got Chlorinol, the best cleaning, bleaching and disinfecting stuff in any cleanser."



"You want the best? You buy Comet Cleanser. I've tried 'em all in my job, and I've found that Comet gets out stains better than any other leading cleanser."

What manner of chair is this? It's the beautiful, restful BarcaLounger, one of the royal family of reclining chairs. There are 17 aristocratic members, all worthy of any well-dressed home.

> The BarcaLounger reclines. A little bit for comfortable reading or TV watching ...or all the way back for deep snoozing. We've struck a happy medium with the BarcaLounger. Ladies like its style. Men become slaves to its comfort.

Look for the BarcaLounger at the nicest stores. Expect to pay a little more. Write for a free color brochure. Barcalo, Dept. AH-1, 166 Chandler Street, Buffalo 7, New York.

Our famous reclining mechanism will last for years and years. Northern hardwood frames, sturdy coil springs, super-thick seat cushions . . . all these boring details add up to uncompromising quality.



Christmas sings out with a joyful, lovely sound

Try to imagine Christmas without music. You can't? Neither can we. Take away so much as a chorus of "Jingle Bells" and you might just as well scuttle Santa's sleigh and reindeer. Perish the thought.

Holiday music has fallen upon our ears with a decidedly English accent ever since we discovered "A Festival of Lessons and Carols." This longplay London recording merits shelf space in everyone's record library and, if it's not already there, the season ahead is an appropriate time to acquaint yourself with it.

Not a new recording (it was released in 1959), "Festival" reproduces a form of service sung in King's College Chapel, Cambridge, every Christmas Eve. Choir and organ perform traditional hymns and carols-some dating from the 14th century-in a manner pure and sweet. Between musical offerings, the "lessons," or readings from both Old and New Testaments, are spoken by individual members of the college. Not the least contribution to the charm of this recording is its "presence." The "sound" of the chapel gives a special dimension to the service. For example, the reverberation peculiar to a large hall with vaulted ceiling is captured on this record, particularly in the spoken passages of the service.

If our enthusiasm for this disc seems a bit high, sample the first few grooves when you can. The music begins with a solo chorister singing the processional hymn "Once in Royal David's City." In listening, you may wonder, as we do, how it is possible for a single, unaccompanied voice to sound majestic. This voice is joined, first by the chorus and then the organ, as the hymn builds in volume. But always the three are in perfect balance; the organ supports the chorus, never engulfs it.

If you prefer your Christmas music with a big orchestral sound, listen to "The Glorious Sound of Christmas" with the Philadelphia Orchestra and Temple University Choir under Eugene Ormandy's direction on a Columbia record. Among such evergreens as "First Noel," "Deck the Halls," and "Silent Night," producer Thomas Frost has included the less familiar "The Worship of God" by Beethoven and a charming German air, "O Come, Little Children." The Philadelphians are noted for their lush sound and the reasons are obvious in the warm strings that spin out "O Little Town of Bethlehem." And when the Temple University Choir joins those strings in Schubert's "Ave Maria," the effect is almost unbelievable. If your skin doesn't tingle, you simply aren't listening. To Arthur Harris goes the credit for scoring the music for the orchestra. It's easy to see why Columbia expects "The Glorious Sound" to be a perennial best-seller.

You can place the needle anywhere in sampling "Christmas Hymns and Carols, Vol. 1" on RCA Victor. The Robert Shaw Chorale is featured in a well-programmed disc that creates a variety of moods, ranging from joyful exuberance ("Hark, the Herald Angels Sing") to quiet piety ("It Came Upon a Midnight Clear") to assertive statement of religious feeling ("Go Tell it on the Mountain"). Robert Shaw stands second to none in handling a choral group. Other groups by comparison are trickier and stickier. You may prefer vocal acrobatics and heavy sentimentality. If you seek expert musicianship, this is the disc to buy.

For a merry change of pace and holiday music with a slight German accent, try the Angel recording of "Christmas Songs" by the Obernkirchen Children's Choir. Their "shingle bells" hasn't the jing our ears are used to, but the spirit is certainly the same.

Of all the records we reviewed for this column, this is unquestionably the most unique. The program combines traditional carols of many lands (France, Spain, England, Germany, and the U.S.) with such less-usual (and home-grown) items as "The Cherry Tree Carol," a Kentucky mountain ballad. The ensemble singing of this group has, through several U.S. tours, endeared them to us. Their arrangements are bright and their voices are pure. And when they sing in German, it matters little: the international spirit of the music makes the English-language cover notes seem rather redundant.

"Christmas Carols" by the Temple Church Choir, London, an Angel record, bears some resemblance to the aforementioned "A Festival of Lessons and Carols." Two selections in this collection are (continued)



General Mills, Box 49, Minneapolis, Minnesota 55460

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City

State

Only one place setting per family, please. Offer limited to U.S. only; expires January 15 1964. Offer void where coupons are prohibited, taxed or regulated.

Zone



Everything in this handsome room is from the new Sorrento collection, available through any Sears store. Upholstery on chairs, 100% nylon; on sofa, nylon and rayon.

Sorrento by Sears

Contemporary Classic Elegance Featuring Du Pont Upholstery Nylon

Here's Sorrento—Sears collection of beautiful home fashions completely coordinated in style, color and mood from the fabric on the sofa to bookcases and draperies. Crowning splendor of this beautiful Sorrento Room is the lustrous, luxurious upholstery styled with Du Pont upholstery nylon and the beauty of fine wood —walnut veneers, solid pecan and Carpathian elm burls—skillfully worked into well-designed comfort. The styling is enhanced by the clear, flowing colors and rich textures of the coverings. And this beauty is for keeps when you choose upholstery fabrics enriched with nylon from the many styles and colors in the Sorrento collection! Du Pont nylon brings with its loveliness amazing durability, strength and easy-care qualities. Plan to see the Sorrento collection soon at Sears, Roebuck and Company, Retail Stores and Catalog Sales Offices.



Better Things for Better Living . . . through Chemistry

(continued) spoken: "What Sweeter Music," by the poet Herrick, and "Sing Heaven Imperial," by William Dunbar. The similarity is superficial, however, since the selections by the choir are not part of an organized service.

Big organ sound abounds, giving way at times to the fullness of the Temple Choir, a group that can trace its history back to the 12th century. In combination, their "Gloria in Excelsis Deo" has a ringing majesty. By way of contrast, listen to "Three Kings," a treble solo in which the purity of a boy's voice gleams against the background of massed choral sound.

No consideration of holiday-music listening is complete without a few thoughts on records for children. The more sublime qualities of the holiday translate into fun and gaiety for them, and you'll find these qualities in "Tubby the Tuba." If you've never been exposed to Tubby, watch out. The tunes are highly contagious. People unlikely to whistle anything more vulgar than themes from Beethoven's "Ninth" have been known to hum the Tubby tune after a hearing or two.

A glance in the record catalogues attests to Tubby's entertainment strength: There are five versions available, considerably more than any other children's record. (This also suggests that adults may be buying Tubby for their own.) Our favorite-and it's no easy choice-is Danny Kaye's on Decca. We may have been swayed by the other side, Kaye singing the songs from his Hans Christian Andersen film.

Few records, however, are produced exclusively for children by major record companies. In spite of the increasing numbers of pre-teen children, not enough records sell to make it good business. From age eight and up, children unaccountably listen to, and want to own, the kind of popular music enjoyed by elders in their early and midteens. And if it's of any interest to you, the trends in popular music today are three: surfing, hootenanny, and monkey records. Don't laugh. Grayhaired juveniles adopted the twist. In a year or two, after the teen-agers abandon it, aging twisters may do the "monkey."

Records as gifts for those under eight years can be chosen from fairytale titles or from a group featuring popular TV stars (Captain Kangaroo,

Shari Lewis, or cartoon characters such as Tom and Jerry). If these seem a bit lightweight, sample the varied Folkways catalogue. It contains some intelligently conceived "sing and play" albums with an educational purpose. And they're fun. Meatier fare is preferred by Vox with

their famous composers series. From

Bach to Wagner, all the "greats" are there. The stories of their lives are told in terms of their music, and simplified arrangements of memorable themes make this series an excursion in music education. Best of all, the stories are superior. They do not talk down to the young listener, nor surround the classics

with an aura of reverence. Wise Vox!

Finally-the joy, the luster, and the glory of holiday music will be more joyous, more lustrous, more glorious if fully heard. Hear it reproduced through better playing equipment. Hear it through the equipment we've recommended in the past. RALPH FREAS



Whether you go for modern, traditional, provincial,



casual or oriental, we'll go along with it.

We aim to see that you're pleased. To prove our point, the coupon up there on the right along with a quarter will get you our book on window beauty. It's 96 pages big with 237 window decorating ideas for whatever furniture period you fancy. There are sections on planning, measuring, sewing and installing draperies. Instructions for making curtains and slipcovers are included, too. (We tried to think of everything.)

And while we have your attention, we'd like to point out that we have the drapery hardware to go along with these ideas. 1123 different pieces, to be exact. Enough to handle any decorating problem or window size.

We hold up our end, too, when it comes to quality. Our traverse cords, for instance, have a wax-impregnated fiberglass core. That's to prevent breakage or stretching. And we could go on and on listing the unique quality features that make Kirsch Kirsch. But probably our quality story is best summed up in one sentence: Kirsch drapery hardware is guaranteed against practi-

cally everything as long as you own it. Kirsch Convinced? Then insist on Kirsch! Firmly. DRAPERY HARDWARE





'64 JET-SMOOTH LUXURY CHEVROLET

A CAR THAT'S NEVER BEEN SO LUXURIOUS BEFORE! More luxurious outside with that long clean new look. And much more luxurious inside. The new Impala Super Sport Series, for example, has a new kind of ultra-soft vinyl upholstery and door-to-door deep-twist carpeting that would cost you a small fortune to put in your home. And even the lowest priced Biscayne models are now fully carpeted and have arm rests and foam-cushioned seats both front and rear. Then these new Chevrolets have a Jet-smooth luxurious way of going. Quiet. Soft. Transmissions operate more smoothly and quietly. That sturdy Body by Fisher and generous coil spring at each wheel cushion you against every kind of road shock. Actually, the whole idea for '64 was to see how much luxury and comfort we could add to the car—but still keep it reasonably priced. And everything worked out just beautifully. Wait until you see it. SEE CHEVROLET'S GREATEST AT YOUR CHEVROLET SHOWROOM.

NEW CHEVELLE ! by CHEVROLET

A KIND OF CAR YOU'VE NEVER SEEN BEFORE! Not a new model or just a new name, but a completely different kind of car from Chevrolet for 1964. Outside, it's a good foot shorter and a few inches narrower than the big cars. Parks in the tightest places. But the passenger space, leg room and trunk capacity are surprisingly generous. Eleven sedans, wagons, coupes and convertibles to choose from. Four engines: A 120-hp Six. A 195-hp V8. An extra-cost 155-hp Six. And an extra-cost 220-hp V8 with four-barrel carburetion. Body is by Fisher—and you know what that means in terms of quality and comfort. Brakes are self-adjusting. Service is seldom. Quality is by Chevrolet clear through. And so is the price, you'll be happy to know. SEE CHEVROLET'S LATEST AT YOUR CHEVROLET SHOWROOM.

THE '64 CHEVY II by CHEVROLET

NEW CHEVY II V8! An optional-at-extra-cost 195-hp V8, to be exact. Chevy II is now the only car made that gives you a choice of Four, Six or V8 power. Two Sixes, by the way. A 120-hp and a new extracost 155-hp. And all the new II's are trimmer outside and nicer inside. Each with Body by Fisher, of course. And rust-fighting rocker panels and long-life muffler. And self-adjusting brakes. And all those other Chevrolet engineering features that keep you from dipping into your savings to keep it going. Come dr-r-r-rive a Chevy II V8 at your Chevrolet dealer's showroom.

THE '64 CORVAIR and '64 CORVETTE

NEW CORVAIR POWER! Nearly 19% more horsepower in the standard engine. A full 110 horsepower in the extra-cost engine. And 150 hp in the Monza Spyder. You'll want to climb a hill just because it's there. Some nice new interior refine-

ments, too—like softer, more deeply tufted seats in the Monza and sporty map pockets on the front doors. Outside of that, it's still very much the same easy-to-park, easy-to-handle, hard-to-keep-your-hands-off-of Corvair. NEW CORVETTE RIDE! Smoother and quieter than it's ever been, but by no means any less of a sports car than it's always been. New extra-cost V8 engines up to 375 hp. And note the new *one-piece* rear window in the coupe, so you can see who's



CHEVROLET - CHEVELLE - CHEVY II - CORVAIR - CORVETTE

behind you better. You'll be surprised at what a beautiful boulevard car Corvette is. Yet it's one of the world's few great sports cars, too....
Chevrolet Division of General Motors, Detroit, Michigan.



"Flight," a new concept in silver design

We take very special delight in introducing "Flight." More than a new pattern, "Flight" is an entirely new dimension in silverware. Its rounded contours deeply sculptured, gleaming with a lustrous Butler finish. Lifetime beauty, easy care. And such perfect balance and weight, so right to hold and use. Something, indeed, to set your table apart. Like all the famous Community® Silverplate designs, "Flight" offers you the luxury of sterling at a low, low cost. The difference is as much as \$250.00 or more on a 52piece service for eight! A 6-piece place setting will cost you only \$11.00. A 52-piece service for eight, \$79.95. This service includes 16 teaspoons; 8 each of knives, forks, place spoons, salad forks; 1 each of butter knife, sugar spoon, tablespoon and pierced tablespoon. See "Flight" and all the other superb Community Silverplate patterns at your favorite store.

COMMUNITY SILVERPLATE BY ONEIDA SILVERSMITHS

JEANNE LAMB O'NEILL HOW NOT TO GET

SANTA CLAUSTROPHOBIA

Every Christmas I notice that a curious and distressing change comes over friends, family, acquaintances, me. No sooner is the Thanksgiving bird interred than we turn into bundles of frazzle and frenzy and woe. We nag at our husbands, snap at our children, snub our neighbors, push, scream, shove, grab, glare, grumble—and all in the name of Christmas shopping.

Why must we be such Santa Claustrophobes? Why must we sigh so, shiver so, fret so, frown so? You'd think Christmas shopping was a big, black cloud hovering over our heads, only slightly less menacing than atomic fallout. Even when we try to smile, for the sake of the children, we only end up looking like tired Mona Lisas. Doggedly, we bend our sagging shoulders to this terrible task. Grimly we stalk through the glitter and tinsel like ghosts at the feastsure in our hearts that we're buying toolishly, spending ruinously, and fighting hopelessly against time.

Well, I for one am retiring from the Christmas rat race this year. I'm going to have fun Christmas shopping no matter who hates me (if there's anything a Santa Claustrophobe can't stand it's a non-Santa Claustrophobe). I'll shop late or early or whenever I feel like it. Personally, I don't think stashing away presents all year long or jumping the gun in early November counts as "Christmas shopping." It works, of course, but it's cowardly. I'll Christmas shop during the mad, scrambling Christmas season and love it. And here's how I plan to do it.

HERMITRY IS THE BEST POLICY

Bleak as it may sound, and contrary to the spirit of Christmas, the only way to Christmas shop is by yourself. By that I don't mean leaving the kids at home (who doesn't know that?)—I mean leaving the human race behind—detaching yourself from everybody, even your best friend.

December, if you've noticed, is death on friendship anyway. Did you ever try to sip a social cup of

THE AMERICAN HOME, NOVEMBER, 1963

coffee with a neighbor during December? You might as well klatsch. with the kitchen clock. The neighbor is walleyed from counting shopping days all the night before. Her mind is up in the attic inventorving the presents she's bought or running down the list of those she hasn't. She's champing to get to the discount store before the Chatty Kathys are gone. She's desperate for ideas on what to get George, panting for a solution to George's mother, breathless with indecision over the children's presents but. let's face it, the girl doesn't hear an inspiration you offer. She's deaf and blind and all she really wants to know is that you're even more miserable than she is.

So far as your husband is concerned, he's not. Shopping is woman's work. A man has no more business shopping for Aunt Min's nighty than he has rinsing out Bobby's diapers. Leave him in peace. Sure, the children are half his, and great-aunt Maude is his great-aunt-but you'd be surprised how idvllic your December homelife can be if you make buying presents your private job, like having babies. Let him baby-sit while you go do battle, if you must. But, for heaven's sake, no dragging him out at night to "help with the kids." From the tortured faces of fathers I've glimpsed in the crowds. I think Christmas shopping at night en famille must be one of the most exquisite agonies a woman can brew for a man. Surely, there's some friend you could swap children with so that each of you could shop the way you should-in the daytime, in peace, alone.

I'll keep my shopping list to myself, and my nose out of other people's lists. No matter how serenely and beautifully organized our list may be, when we see someone else's marvelous ideas, the list can crumble into a hash of question marks and cross outs. People who come from a large family should be particularly reclusive. In our family, we used a system for years that never failed—to fall flat on its face under the Christmas tree. We made

Mother the repository of all our lists. By mail, telephone, and whispers in the ear, my three sisters and I funneled our various yearnings and burnings, including those of husbands and children, into Mother's master list. It was almost as good as writing directly to Santa Claus, and just about as reliable. Inevitably, in the intricate parceling out of items before Christmas, choices were changed, deleted, swapped, or misspelled. Somehow Dorrie would end up with a lemon squeezer instead of a lime sweater. Gail would get three flannel nighties, Marcia would get my Billie Holliday album (she hates Billie Holliday) and I'd wind up with Shocking de Schiaparelli (I hate Shocking de Schiaparelli) because somebody thought the package was done up prettier than Nuit de Noel.

RELAX AND LET THEM ENJOY IT

Sometimes it seems to me that the ground rule for Christmas shoppers is never give anybody anything he has any use for, especially if he asks for it. I suspect it's because we try too hard. We're all obsessed with the desire to give something different, something imaginative, something that will really stand out under the tree. There's something boring and un-Christmasy about giving a person the thing we know he really wants. The very fact we've had slippers written by Charles' name from the start makes slippers seem too ho-hum. In a fit of giddy perversity, we dash out and buy a scarlet cummerbund instead. Of course, poor Charles will go slipperless for another year and the cummerbund will gather dust in the drawer-but did you ever see anybody so surprised!

Everybody can remember at least one Christmas-morning disappointment—the doll that Santa somehow forgot, the gleaming red bike that was supposed to be blue. As we grow older, our disappointments ebb with our faith, but I was twenty when I received my cruelest Christmas blow. Like any college girl, (continued on page 79)



"Flight" introductory offer!

"Flight" pierced pastry server, 8¾" long and ideal for so many types of serving needs. Exceptional beauty and value. Will be a \$3 item, but now at your dealer's for \$1.25. Or, if dealer's supply is exhausted, send coupon with \$1.25. Cash, check or money order.

My dealer's supp server in the 'F	oly is exhausted, so please send me a pastr light" pattern in Community Silverplate
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Name	
	(PLEASE PRINT)
Street	



One of many types of windows available with insulating glass.

How to keep warm without storm sash... Thermopane insulating glass

For winter comfort, there's nothing more satisfying than Thermopane insulating glass. You enjoy the beauty of big windows, yet Thermopane's air space insulates you from the chill of winter. And it helps reduce heating bills. How satisfying, too, to know that with Thermopane you never have to buy or bother with storm sash.

Expensive? Thermopane costs a little more initially, but not in the long run. Not when you add up the extras in comfort and fuel savings. Your builder can include the cost of Thermopane in your mortgage, adding little to your monthly payments.

For full details on Thermopane and its use in all kinds of windows, send 10¢ for our booklet. Write L.O.F, 25113 Libbey · Owens · Ford Building, Toledo, Ohio 43624.



It's marked for your protection. Look for the Thermopane trademark etched in the corner of the insulating glass you buy. It's the sign of the original insulating glass developed by Libbey Owens Ford 25 years ago.



It's comfort built in ... thanks to a vapor-tight seal. Only Thermopane insulating glass has the Bondermetic Seal® that fuses metal to glass. Thermopane also is available in smaller sizes with glass-to-glass seal.

When you build or buy . . . look for Thermopane

It's a sign of extra comfort and extra is also used by manufacturers of all types value in your home. Be sure to get the heat saving and convenience of having Thermopane insulating glass in every window. Thermopane is available from L·O·F glass distributors and dealers. It

of quality windows, as well as sliding glass doors. For the names of glass or window distributors or dealers in your community, see the Yellow Pages of your phone book.

Libbey · Owens · Ford Toledo, Ohio





DOREEN ENGLE

The holidays are coming—and so are friends, neighbors, and assorted relatives. You have enough beds except for a cot for your nephew and a crib for his new baby sister. You'll need a couple of large serving platters. How about glassware? Are you drinking out of jelly glasses? Such expensive necessities could really wreck the holiday entertaining budget. So why not rent the items you need?

Springing up all over the country are stores which rent items to homemakers and do-it-yourselfers. Renting necessary supplies eliminates the bother of borrowing from neighbors, the expense of purchasing things you may need for just a short time, the headaches of storage and maintenance, and the hurry-up compromise of last-minute purchases.

We visited a number of these stores and also talked with proprietors of other retail outlets which do a sideline renting business. One large operation has close to 400 franchised stores | cated in 49 states-another, started more recently, has 16 stores and plans to grow. Trade sources estimate that rent-alls now do a whopping \$500-million-a-year business. These rent-alls do nothing but rent their wide stock of merchandise to a most satisfied public. They rent everything from silver punch bowls to hospital beds, hedge clippers to play pens, guns to furs. Hundreds of topquality items are available for a low daily, weekly, or monthly fee. Although most stores stock a similar list of popular merchandise, there are some which stock out-of-the-ordinary equipment used extensively in a particular region. A store in Maine, for example, has a large call for hunting and fishing equipment, while a renteverything store near a college campus finds it a good business to stock tandem bicycles. Another store specializing in convention rentals has 14,000 chairs in its inventory.

Retail stores are finding that renting services can be a profitable sideline in their businesses. The National **Retail Merchants Association reports** that they have found some 98 rental possibilities, including typewriters, movie equipment, dishwashers, and wigs. We visited a drugstore which rents sickroom supplies; a florist's shop which rents large plants and artificial flowers for parties or wedding receptions; a hardware store that rents floor polishers, sanding machines, ladders, and other large equipment; a formal-wear shop which rents all accessories including spats, top hats, and canes; a television

sales and service shop which rents televisions and phonographs; and even a funeral home which rents chairs for the meetings of many local organizations.

How you pay for rentals depends on where you live. In some large cities a minimum rental charge of \$10 may be required. If you have established credit with the store or with others in the community, you need only call or stop by and order the item you desire. In other instances, the shops will require a driver's license for identification, plus a deposit equal to the rental charge. In a small community the proprietor may just require you to sign a check-out slip and bill you later. Most rental services will deliver and pick up the merchandise.

Renting prices are established by the store. There is no set pattern, although the shop operator will take into consideration the retail cost of the item, how often the article can be rented, the frequency of use, and the competition in the area. If you break the equipment beyond repair, chances are you will be charged the wholesale price of replacing the article.

Rental operations get their customers mainly through direct mail, phonebook yellow pages, and newspaper and word-of-mouth advertising. If you are caught in a bind and need an item quickly, chances are there is some place near you where it can be rented. The best way to find a store which rents merchandise is to look in your telephone book.

We can't quote the renting prices throughout the country. However, here is the experience of a young homemaker who took advantage of a renting service. Entertaining an outof-town couple with a small baby for a week, she needed a crib. Cost of a crib and mattress would have been at least \$30-rental cost was \$3.50 per week. For an impressive get-together for 30 guests she wanted a punch bowl and cups, two silver platters, a pretty damask tablecloth, and ten extra chairs. She rented the cups for \$1.50, punch bowl and ladle for \$3.50, a large pink tablecloth for \$1.50, two platters for \$3.00, and the metal folding chairs for \$3.00. Total cost, \$12.50. The items were delivered sparkling clean and ready to use, and picked up the next day.

So remember, the next time you need something—quickly and temporarily—consider renting. And if you're ever down in the dumps, and you want to feel like a million for approximately \$25—consider the overnight rental of a full-length mink coat!



ELEGANT BLENDING OF MEDITERRANEAN MOODS AND STYLES This is ESPERANTO



FURNITURE TO GIVE NEW INDIVIDUALITY TO YOUR HOME This is DREXEL



The magnificent 70-inch dresser, approximately \$279 (slightly higher in the West).

As universal in scope as the international language for which it is named, Esperanto is superbly attuned to today's renaissance of elegance. Unusual design motifs and intricate architectural details reflect the opulence and artistry of the 17th and 18th century Romance countries... the dramatic impact of the Moorish influence in Spain. Esperanto's many unique and highly individual pieces, enhanced by the glowing warmth of carefully matched pecan veneers with solid pecan, have a mellow, time-burnished quality that will remain in perfect taste throughout the years.

For Drexel's booklet collection, send 35¢ to Drexel Furniture Co., 7 Huffman Road, Drexel, North Carolina



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CLOSE TO 4,000,000 PEOPLE OUT OF WORK ...

UHY CAN'T I GET HELP?

On a Suburban bus the other evening a commuter threw down his newspaper. "It says here," he snorted, "that close to 4,000,000 people are out of work. Well, if that's so, why can't my wife find someone to help her clean house? And why can't I get a man—or at least a boy—to rake leaves?"

Why, indeed? What, in the face of those jobless statistics, has become of household "help"? Need a cleaning woman or part-time maid? Need a handy man to mow grass, mend a gutter? Is snow waiting to be shoveled? The fact is: in all too many suburbs today no one seems to want to work! How come?

In many areas there is even a shortage of skilled maintenance and repairmen—carpenters, plumbers, electricians. In a midwest suburb the other day one couple's oil heater failed. The heater man came, made emergency repairs, promised to send a helper to finish the job. Days passed. Ten days later the heater quit again. The owner phoned in despair. "Well, we just can't find the help ourselves," the furnace man explained. Several more hours passed before the job was begun.

A couple in a Southwest city hired a handy man to rake leaves for \$1.25 an hour. He promised to come but never appeared. They offered the job to a second man for \$1.75 an hour. Even he failed to show up.

In desperation they phoned a school. A boy came to discuss the job. "Tomorrow," he promised.

"Fine," said the delighted husband, "and just charge anything you think is fair." At supper he told his wife, "He will certainly come."

But the boy lost interest when friends suggested a football game. "My wife and I spent the weekend raking leaves," the owner said.

For some young couples all this only means they have to limber up a few unused muscles and get to work.

But for others it's serious business. Tired young mothers with children often face a desperate need for help—and can't find it. So, too, do older women whose health may forbid heavy housework. Lately, many papers have printed pleading advertisements from fathers who need care for their children when mothers are ill or have died. Young couples search in vain for someone to care for invalid parents. Staying awake night after night to give care wears them out; yet family funds won't pay for professional nurses.

What are all these people to do? What really is happening?

Talks with job experts in various states show changes taking place:

Some people just don't want work. Thousands of able-bodied women and men who once worked in households simply prefer not to do this type of work any more.

Others want it but can't find it because there's no way for them to get in touch with you, or surprisingly enough, they know they can't qualify today for good kitchen work, general service, or odd-job carpentry.

Many factories and offices have taken domestics away. After the companionship of industry, housework seems dull.

Institutions have soaked up thousands of domestics. Hospitals, hotels, and other institutions employ a vast army of workers, many of whom came from housework.

The recent urge to "status" has caused others to scorn menial work. Maids are becoming "helpers" or "managers." And they don't "work." They merely "help out."

This urge toward self-respect does not exclude handy men. One couple hired a man for lawn mowing and gardening. After three weeks he served notice, "I'll still run your garden but I will not mow the grass any more. I am now an architectural landscapist." As such, he decided he'd better not be seen pushing lawn mowers!

But the greatest factor, other employment men say, is social security—because it has drained from the labor market thousands of widows. "It was widows, who, left without savings, used to be the source of cooks, cleaning women, and maids," one official of the New York State Division of Employment says.

Technical progress is actually depriving you of help. Employment experts say there are women who can't work for you today because they actually don't know how to apply waxes, run washer-dryers or shampoo upholstery. And men aren't "hep" to new gadgets, paints, fertilizers. (In fact, many today can't even replace a broken window.) And at least in one state—New York—boys under 18 who might help in your yard now are forbidden by law to use power equipment, which includes power mowers, leaf mulchers, snow plows, and saws.

WHAT CAN YOU DO?

First, try to locate those domestic workers who have no way of contacting you. One source is your schools. Some will supply babysitters, girls for part-time cleaning, and boys for yard work.

And use your state's employment service. Many housewives, surprisingly, don't seem aware that such services exist in some 1800 cities, towns, and suburbs to help them. They don't know that in certain cities many day workers actually commute—by car, bus, or train—to the larger suburbs each morning. There they sit in state job offices to await calls that come from housewives between 8:00 and 9:30 a.m. And there they are picked up by wives in their cars.

Second, if there is no state employment center near you, urge the businessmen of your town, or women's groups, to start one. In several cities, including Pontiac, Michigan, businessmen now do this. Jaycees got such a center going in Fort Wayne, Indiana, and even paid the director, a local schoolteacher.

Boys and girls in Jacksonville, Florida, have started their own vacationtime job center. And in Elmira, New York, the Rotary Club co-operates with the state in a yearround youth job bureau.

Third, if the demand is great, urge your state to open its own job office in your community. When businessmen in Cedarhurst, New York, did this, the state opened an area employment clearinghouse which now places thousands of domestics.

Fourth, help start a training program. This will elevate into the home-work market those thousands of men and women not now qualified—and retrain others.

In Cleveland, Ohio, the Junior League got the Jane Addams Vocational High School to start such a program. Jane Addams now is training three classes of women for housework—to the delight of people desperate for help. These groups are:

"Dinner-party aides," a skilled, able group of women ready to go out on short notice and assist at affairs that may range from an afternoon tea to a dinner party.

"Household aides," a group who may have lesser skills but are excellent for all-around housework.

"Emergency aides," women of ability trained to help in home nursing, convalescence, and other needs.

And as this is written, in St. Louis the Missouri State Labor Department has begun an experiment. There, under the new federal Manpower Training Program, previously unskilled women are being trained as "home managers." They're being taught sanitary dishwashing—by hand or machine, how to plan meals and shop, and how to change diapers and keep children clean.

Right from scratch, they're learning the right way to clean house, how to use new detergents and cleaners, and how to use (and care for) the new electrical appliances.

If this program is successful it may elevate into domestic work a whole new reservoir of women—those thousands who now can't qualify. It may be extended, too, to include men—especially men retired from industry—who need to know the right way to handle appliances, plastics, new paints, gutters, shingles, how to prune shrubs, and do odd bits of handy carpentry.

All the signs, then, suggest that domestic work is about to be elevated to semiprofessional status, with that added modern ingredient: specialized training. And this may coax thousands back to residential work. True, you may pay a bit more. But the help you get will be more efficient and the over-all cost to you—in the long run—less.

The day may soon come when you will no longer recognize the casual, uncomplicated helper you used to know. And you may no longer call her your "cleaning woman" or "maid." Instead she may be your dedicated "technical assistant"—with status, while your handy man may turn into a sort of "residential engineer." By any name, it will be good to have someone to help again! E.D.FALES, JR.

If you were to ask Dr. and Mrs. Walter Bloom how they feel about their home near Marietta, Georgia, they would reply: "It's just a country house filled with the things we've grown to love. It's a house we enjoy and we live all over it—comfortably."

The secret behind why and how the Blooms have decorated their home, however, is to know the Blooms themselves as well as their two sons, Walter Jr., 14, and Clement, 11. The family has a great love for outdoor life and animals. Their hobby is raising, breeding, and showing American saddle horses. Reflecting this casual life, their home has an air of easy comfort with provisions for practicality. There's a mellow brick floor in the entrance and den (hand-rubbed by Dr. and Mrs. Bloom) and a painted, uncarpeted floor in the living room. Mrs. Bloom grew up surrounded by fine antiques and all kinds of collections, many of which are now enjoyed by the whole family. Furniture is a mixture of styles including Early American, French, and fine old English pieces blended with discriminating taste.

OUR HOME FITS OUR WAY OF LIVING



Architect: James Means Information: Susan Jones Medlock Decorator: Norman Pendley of W. E. Browne's, Atlanta Photographer: Ernest Silva



L-SHAPED HOME is built of handmade brick with a gambrel roof of reclaimed slate. Here, champion mare My Dancing Genius, poses with her master, Wally, as Clement looks on.

PENNSYLVANIA-DUTCH DESIGN is used on floor instead of a rug in the living room at left. Design was painted by Dr. and Mrs. Bloom with their architect, James Means. Quilted upholstery on sofa and chairs was made from draperies used in Mrs. Bloom's mother's home.

DINING ROOM is filled with antiques and fine collections. Lazy-Susan dining table was once used by tobacco buyers to examine tobacco leaves. A collection of bottles in many shapes and sizes sparkle in the window. Old pewter plates are hung over the mantel while a group of cooky molds decorate the side wall.







DEN IS INVITING with its warm, subtle colors of olive green, gold, and brick. Portuguese rug is used over herringbone brick floor. Old Civil War drum makes a table. A quilted "gamecock" pattern covers comfortable chairs. Some of Mrs. Bloom's collection of historical characters on horseback and Boehm porcelain birds are seen in bookshelves at far left.

BEDROOM COLORS were chosen by young Wally Bloom, starting with the stencilpatterned wallpaper. Window shades are a patriotic print which is also used on chairs and for dust ruffle. Spreads are a rugged corduroy. Rosy-hued braided rug warms randomwidth floor boards. Harvest table sets under old drugstore drawers built into the wall.

FOR THE MASTER BEDROOM, above right, Mrs. Bloom had copied an old Italian bed from a picture she found in a library. Old blanket chest was one of the Blooms' early antique-shopping discoveries. Shutters of undraped windows, used throughout the house, are painted delft blue. This brick floor is hand rubbed to get the right mellow color.

PORCH LOOKS OUT on a tree-covered slope and is the boys' favorite place. For warm weather there's an old ceiling fan. The bench under window is an old groom's settle, which opened like a box on stable floor for groom's mattress. (It will be used to rear pug puppies.) Day bed at left is a folding French campaign bed. A coffee mill with circular glass top makes a table. The rooster model was turned into a lamp by Dr. Bloom.











Wouldn't the holidays seem even more festive if you were to find yourself roasting a plump turkey in a kitchen such as this one! It's refreshingly all white (even the appliances), made warm and cozy with hand-painted cabinets in a Pennsylvania Dutch motif, old-fashioned accessories on the walls, and a cheerful, inviting fireplace. The country-kitchen look is updated by the clean sweep of uncluttered counter areas and the wellplanned, fluorescent lighting recessed in the ceiling beams. The working "L" is divided into three distinct, well-equipped centers for cooking, clean-up, and refrigeration. Easy-to-clean metal cabinets have unique built-in wood canisters and drawers for staples and condiments. And here's a variation from usual kitchen design—the dishwasher is at a right angle to the sink rather than to the right or left of it. The refrigerator looks built in but is actually free standing. In a small area, you see the fireplace with its built-in upholstered seat and coffee table. What a delightful spot to enjoy a coffee break while preparing your holiday meal. VIRGINIA T. HABEEB









SUPERB DETAIL IN A COMPACT COLONIAL BARBARA COLVIN

Here is the house so many of you have asked us for. Not too big, but with all the good styling and planning of a more elaborate home. We chose the home of Dr. and Mrs. Baxter Sapp of Durham, North Carolina, who describe it as one that's easy to love-praising its colonial charm, compactness, privacy, and livability. The meticulous attention builder John C. Williams has given to detail and proportion has brought distinction to what might have been a run-of-the-mill Cape Cod. Notice how the long windows accented by black shutters complement the recessed doorway. And what a handsome doorway it is with its sidelights and hand-cast brass hardware! The superb masonry of the brick steps and the neat dentil molding along the roof line point up the difference between subtle styling and the elaborate gingerbread so often seen on this type of house.

The rear view of the house gives you an indication of its interior size. The full-length dormer provides spacious bedrooms and bath. You'd hardly believe that this compact house has seven rooms plus two and a half baths. PLANS AND ORDER FORM SHOWN ON PAGE 86

formation: Joanne Young Photographer: Taylor B. Lewis, Jr.

Potato topiary, trimmed with clusters of wax beans and pearly onions makes a masterpiece of a centerpiece. Built up from a shiny copper kettle, the pyramid is supported by judicious wiring of key vegetables to a chicken wire base. Needless to say, all the vegetables are chosen from the best of the harvest and cleaned and rubbed to bring out their color. An apple corer is used to cut holes for the potato candle holders.

Diamond mine centerpiece is a sumptuous heap of coal with mushrooms and love apples and make-believe diamond paperweights arranged on mustard gold cloth. The dramatic place setting includes jet napkins, a set of Napoleonic commemorative plates, bogus gold flatware, and ambercolored glasses. Cannel coal is first washed, then sprayed with plastic to protect cloth and bring out glistening black highlights.






M^{r.} and Mrs. Pumpkin are a party-going pair. She has plastic daisy eyes, pine-cone nose, pipe-cleaner eyebrows and lips, braided golden yarn locks, and a perky flower bonnet. He has cornflower eyes, pipe-cleaner mustache, and flowerpot topper. Set handsome pair on flowerpot saucers with frilly paper-doily collar for her, bow tie for him.



Jack-in-a-box presides over a children's party. Cover box with felt, add bright felt harlequin diamonds. Make figure of three small eggplants, joining arms to body using a heavy wire running right through body into arms. White turnip head has radish eyes, carrot mouth, pepper nose, and parsley hair. Treat whole figure with acrylic spray. Add paper hat topped with radish and carrot knob, dill tassel. Dress with a folded paper ruching around the neck.

Sassy posies make a jovial centerpiece. White flower squash faces use radishes, carrots, beet, green pepper, and string beans for features. Fix with a clear acrylic spray and pin on the parsley hair. The green dowel stems are held in place in the brightly painted pots with floral clay. Parsley serves as the moss in top of painted flowerpots.



WITTY CENTERPIECES FROM THE FRUITS OF THE HARVEST



Kitchen cabinets, painted shades of red, set the color palette appearing in a recurrent theme throughout the house.

Red, red sofas at a right angle make a comfortable corner just inside the entry. Unique coffee table made of an old door still has original key. Floor plan of approximately 2000 square feet shows kitchen as hub of the house. Bedrooms, one of which is used as a study by Dr. Edinger, are away from living-family room area.



Family room area, adjacent to kitchen, is used here for all-around living. Dining table is placed in left corner of living room. Suspended basket chairs have brilliant red wool upholstering, face terrace and deck outside.



DECORATED WITH A SPIRIT OF INDEPENDENCE

ROBERT W. HOUSEMAN/ Decorating independence shows up the minute you enter the front door of the home of Dr. and Mrs. Albert Edinger, Rolling Hills, California. They wanted red and lots of it. Variations of red and shades of red are used throughout the house by decorator David Davis of Curt Wagner, with softening backgrounds, enriching carved wood pieces, and blue accents. The only color rebel is daughter, Lynne (with the inherent independence of an 18-year-old). For her room, she chose a cool color scheme of cerulean blue combined with olive green. With the courage of their convictions, Mrs. Edinger and decorator Davis adjusted the conventional floor plan. Rarely needing a regular dining area, the Edingers placed the dining table in the living room, leaving the space outside the kitchen for a family room. It's good to be different when the difference is good and this house is. It follows its own bright line of thought for decorating that suits the Edingers perfectly.

The Austrian shade in the master bathroom is a luxurious effect, and is seemingly doubled by the mirror over the built-in storage and lavatory. Golden yellow cabinets and gold-toned metal-foil wall covering further dress up the room. Vinyl floor covering extends up to form a cove baseboard. Sliding doors were removed from a closet and the space fitted with a desk and storage unit for the doctor's study, an imaginative idea for a room which was originally intended for a small bedroom. One red wall and carpeting repeat the family's favorite color, used here with black, white, and walnut.





Gold tone-on-tone wallpaper and textured carpeting make a pleasing background for the master bedroom. Bold and beautiful is the patterned velvet bedspread finished with jumbo welting. Fabric is repeated on headboard and bolster. A cathedral candle holder makes an important lamp for the bedside table. Daughter Lynne's room has its own color personality in contrast to red in other rooms. Woven Spanish spread with fringe is deep cerulean blue and olive the blue repeated for a half canopy over bed and framed panels over windows. The soft olive carpeting and storage unit balance white walls.











HOME BUYER'S GUIDE \Box Custom building a house can be a bewildering procedure if you've never done it before. Assuming that you've already bought your lot and selected your builder, the following article will guide you on the financial and legal aspects of custom building.

When you have chosen the plan for your house, it is important for you to check zoning regulations in your town to be sure that the house conforms with the laws and that it is suitable for the lot. Then you are ready to secure financing.

LANDING YOUR MORTGAGE

There are two kinds of financing you will need: construction financing—a short-term loan which enables you to pay the builder as he progresses through the various stages of construction, and mortgage financing—a long-term loan which covers repayment of the construction loan and your final payment to the builder. Although you don't actually need your mortgage financing until your home is completed, your first and most important step is to arrange for it.

After you have selected a builder, take his estimate, a set of plans and specifications, and your lot survey to a lending institution for the purpose of obtaining a mortgage commitment. The most popular types of institutions that handle mortgage loans are savings and loan associations and savings banks. You might also try commercial banks, life insurance companies, and mortgage brokers who act as agents for out-oftown lenders.

Once you have a mortgage commitment, you can apply for a construction loan. The majority of lending institutions will undertake to supply you with the full packageconstruction and mortgage financing. Since mortgage-lending policies as well as interest rates and closing costs vary, most people prefer to shop around to see who will give them the best deal. If you can't get the type or amount of loan you need from one lender, try another.

You will be judged. You can expect the mortgage lender to examine your financial status as closely as you examine the terms of the mortgage he offers, so be prepared to give him an accurate account of your assets. Before deciding on the loan, the lender will investigate your credit and earning powers. Usually, the loan will not be made if the value of your home will exceed two and one half to three times your annual income, or if your monthly income is less than four to five times your anticipated monthly housing cost. Your housing cost consists of monthly mortgage payments, real estate taxes, utilities, insurance, and other incidental expenses. If your lot has already been fully paid for, the lender may consider the cash value of the lot as part of your down payment on the house in determining the size of the mortgage he can offer you.

How much for how long? Most conventional loans are for about two-thirds of the appraised value of the finished property payable over a span of 20 to 30 years. Recently, savings banks and savings and loan associations have been permitted to accept lower down payments and extend the term of the loan. They can now make up to 90 per cent loans for a period as long as 30 years. Although the monthly payments on a 30-year mortgage are smaller than on a 20year mortgage, the interest burden is much greater. For example, on a \$20,000 loan at six per cent the interest payment over a 20-

year period amounts to approximately \$14,-400. On the same loan, repayed over a 30-year period, the interest would amount to about \$23,200.

Mortgage features. When you compare mortgage terms, check interest rates, size of monthly payment, grace periods, latepayment penalties, and prepayment privileges. You should be able to pay off the mortgage ahead of time (just in case you come into a windfall) without paying a penalty. Can tax money be included in your monthly payments? Can extra costs be included in the loan? Some lenders will permit taxes and other fees to be included. Mortgage insurance is a worth-while feature; in the event of your death the mortgage will be paid off.

An open-end clause in your mortgage is desirable, particularly if you expect to expand or remodel your house some time in the future and will need additional financing. The open-end clause makes it possible for you to refinance the loan up to the original amount, without rewriting the mortgage contract, and to reduce the new financing costs.

Your mortgage lender will probably insist on a new title search and title insurance even though you may have had this done when you originally purchased the lot. He will reinsure the title to include the value of your home as well as the lot. The cost to you will be around \$100. His desire to protect himself at every stage of financing will prove to be in your own best interest.

DEALING WITH THE BUILDER

Retain a real estate lawyer before making your final arrangements. He should be present when you sign with the builder and

-7

also when you close your mortgage. The contract with the builder may be signed after you have your mortgage commitment. If you sign with the builder earlier, the contract must have a clause making it inoperative if you fail to obtain adequate financing. In any event, no money should be paid to the builder before you have mortgage and construction loan commitments.

Your contract with the builder should have provisions protecting you from mechanic's liens and guaranteeing completion of the house at a specified date according to plans and specifications. In case the contract lacks these provisions, the builder should be required to post a performance bond which insures completion of the house. If the performance bond does not protect you against mechanic's liens you must get evidence from the builder (paid material bills and waivers of liens signed by subcontractors) before you make each payment to him. Unless you have these signed receipts and waivers, any unpaid workman, subcontractor, or materials dealer may file a lien that is enforcible against your property even though you've paid the builder in full.

PAYING FOR YOUR HOUSE

With your construction loan, you arrange for the lending institution to make payments directly to you at various stages of construction. The lender will make his own periodic inspections of the house to be sure the construction has progressed sufficiently to warrant his payments to you. You, in turn, pay the builder. The initial payments to the builder generally have to be made with your down payment money unless your lot has been accepted as your total equity. Most lending institutions follow a regular payment procedure and an agreement is drawn up at the time the loan is made. Here is a typical schedule of payments:

- 30%—rough enclosure and rough plumbing completed
- 15%—exterior finish and priming, electrical roughing and plumbing and heating piping complete
- 15%—insulation and gypsum board installed
- 15%—gypsum board taped (or plastering completed), water and sewer lines connected
- 15%—flooring, tile work, and heating system complete, cabinets and plumbing fixtures installed
- 10%-remainder of work completed

PERMITS AND INSURANCE

Before your builder can actually start his construction, utility and building permits must be obtained. Whether you or your builder applies for these permits depends upon local building regulations. Your lender will require you to take out fire insurance to cover the full value of the house and materials at the site during construction. If you fail to maintain this insurance, the builder may take out his own fire insurance and charge the cost to you. Ask the builder for proof that he carries workmen's compensation and liability insurance. You should protect yourself further by carrying your own contingent liability insurance.

WHEN YOU TAKE OVER

At the completion of all work on the house, a final, thorough inspection is made to determine if everything conforms to your specifications and plans. If any work is unsatisfactory or not according to plan, withhold your final payment until the condition is rectified. Your builder should have obtained a certificate of occupancy and an underwriter's certificate which prove that he has satisfied building and electrical codes. If everything is all right, the mortgage can be closed and you may move in.

It may happen, for one reason or another, that construction has not progressed according to schedule and your house is not ready on the date you planned to move in. If you are committed to moving out of your present home by that date, you may want to move into your new home without waiting for the landscaping or other outside work to be completed. Under these circumstances, you may still close the mortgage and move in, but an amount of money somewhat greater than the value of the unfinished work should be withheld from the builder. When the builder finishes his work, he gets the balance of his payment.

CLOSING THE MORTGAGE

At the closing, several things take place. The procedures vary somewhat depending on state laws and individual circumstances but generally it goes something like this: You will be required to sign a note or bond promising to repay the borrowed money, and a mortgage which pledges your property as security for repayment. Copies of these documents will be given to you.

The lender pays you the mortgage money. You use this to repay the construction loan and make final payment to the builder. Closing costs for the transaction can run as high as \$750, including about \$200 for your attorney. In the end, you are left with a house, the builder with the money, and the lender with a mortgage.







Of all the fragrant, tantalizing aromas that waft their way through a holiday kitchen, none can surpass that of the glorious and heavenly pies. And what a change has come about in piemaking since your grandmother made her own mincemeat or cut up the plump yellow pumpkin! So many of today's wonderful ingredients are right at your finger tips. Here are four new variations of your favorites. Recipes for these and five other pies plus tips on pastry and pie baking begin on page 50.

<u>Glazed apple-mince pie</u> (left) has a shimmering topping of apples and apricot jam. <u>Pumpkin chiffon</u> (top) is a gossamer, meltin-your-mouth version of an old favorite. <u>Cranberry chiffon</u> has the tart goodness of cranberry flavor. Smooth and velvety! <u>Apple-cheese crumb</u> has sharp, pungent Cheddar cheese in both filling and crust!





THE COMMON DENOMINATOR IS TURNER Ask any homemaker what she is

Ask any homemaker what she is planning to serve for Thanksgiving dinner and she'll look at you in astonished disbelief. "We're having turkey, of course. It's traditional!" What her idea of a *traditional* Thanksgiving is, on the other hand, is something else. For depending on where she lives and how she was brought up, you'll find as many different answers to this as a turkey has pinfeathers.

Going back into history doesn't help much either. There's even controversy as to where the first Thanksgiving took place. Many think of the Pilgrims and Indians at Plymouth Rock in 1620. Some claim that Thanksgiving had its origin in 1619 on the shores of the James River, while another legend has it that it occurred in Maine in 1619 when another group of settlers made their first landing on the island of Monhegan, just off the coast.

Digging into what was served at these early feasts gives few clues as to just what was traditional. One early New England Thanksgiving has been described to include roast pork, deer, roast turkey, goose, pigeon pasties, lobsters, oysters, and clam chowder. The desserts included mince pies with dried cherries, pumpkin pies, apple tarts, cranberry pudding, suet pudding with dried plums, and Indian pudding.

So just what is traditional for today's festive board? As we've said before, everyone agrees it's turkey and the turkey is roasted. But there the agreement ends. What goes into a turkey and what is served with it varies with people and sections. For recipes on traditional foods we found being served across the U.S.A., please turn the page. VIRGINIA T. HABEEB

THANKSGIVING DINNER, U.S.A.



Here are some of the ideas and recipes we have gathered from around the country for appetizers, stuffings, vegetables, and desserts. (For how to cook a turkey turn to page 68.) Perhaps this year you might want to add a touch of another area of the United States to your traditional dinner. We've included recipes for starred items to do just that.

But first we must start off with some sort of basic menu—one that comes close to being typical for the country as a whole. Use it as a guide to make substitutions or additions from any area you wish.

THE MENU

CELERY AND OLIVES MADRILENE ROAST TURKEY BREAD STUFFING GIBLET GRAVY WHIPPED POTATOES MASHED TURNIPS CANDIED SWEET POTATOES BUTTERED SQUASH GLAZED OR CREAMED ONIONS GREEN BEANS OR TURNIP GREENS CRANBERRY SAUCE HOT BREADS MINCE, APPLE, PUMPKIN, OR CRANBERRY PIE COFFEE FRUIT AND NUTS

NEW ENGLAND

To have a stuffing fit for a festive bird, New England tradition demands a well-seasoned blend of bread crumbs, poultry seasoning, diced onions, and celery. Extras (all traditional) may be a bit more sage, boiled and buttered chestnuts or tried-out sausage. Of course, there's cranberry sauce—the berries straight from nearby bogs. White vegetables—mashed turnips, mashed potatoes, and glazed or creamed onions—remain Northern favorites, though candied yams from Southern kitchens invaded the North long ago. And oysters? Yes, indeed. Some New Englanders prefer them as a first-course oyster bisque. Some feel they must be served escalloped in a rich and buttery sauce. As in Pilgrim days, there's still crisp, crunchy celery and for dessert, if you've still room (and you make room on Thanksgiving Day), it's more often than not a thin wedge each of mince and pumpkin pie, though a true stickler for tradition may prefer to serve Indian pudding. Some New England favorites:

*Escalloped Oysters	-
*Oyster Bisque	
Spiced Hot Cider	
Mashed Turnips and Potatoes	
*Glazed Onions	

*Sage Stuffing with Sausage and Chestnut Variations Jellied Cranberry Sauce Whole Cranberry Sauce

ESCALLOPED OYSTERS

Preparation time: 20 min. / Baking time: 30 min.

1 c. coarse bread crumbs; 1 c. coarsely crumbled saltines; $\frac{1}{3}$ c. melted butter or margarine; 2 doz. raw oysters, drained (about 1 qt.); $\frac{1}{4}$ c. oyster liquid; $\frac{1}{2}$ teaspoon salt; $\frac{1}{3}$ tsp. pepper; 2 tbs. light cream; 1 tsp. Worcestershire sauce; dash cayenne pepper; 2 tbs. sherry wine (optional).

Combine bread and cracker crumbs. Toast lightly in a slow oven (300° F.). Mix crumbs and butter or margarine. Sprinkle $\frac{1}{2}$ crumb mixture on bottom of shallow $1\frac{1}{2}$ -quart casserole. Arrange half the oysters over crumbs. Combine oyster liquid and remaining ingredients. Sprinkle half the mixture over oysters. Repeat. Top with remaining crumbs. Bake in hot oven (425° F.) 30 min. Makes 6 servings.

OYSTER BISQUE

Preparation time: 20 min. / Cooking time: 12 min.

1 pt. oysters in liquid; 4 c. milk; 1 slice onion; 3-4 sprigs parsley; 1 bay leaf; $\frac{1}{2}$ c. chopped celery; $\frac{1}{2}$ c. butter or margarine; $\frac{1}{3}$ c. flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{3}$ tsp. white pepper.

Drain oysters, reserving liquid. Chop oysters fine. Combine milk, onion, parsley, and bay leaf in saucepan; scald; remove from heat. Cook celery in small amount of water until tender; drain; add to milk mixture. Melt butter or margarine in second saucepan; blend in flour, salt, and pepper. Strain milk mixture through fine sieve; stir into flour mixture. Cook over medium heat, stirring constantly, until thickened. Add oysters and liquid. Heat through. Makes 8–10 servings.

GLAZED ONIONS

Preparation time: 15 min. / Cooking time: 20 min.

1 lb. small white onions (about 20); 3 tbs. butter or margarine; ½ c. sugar; 1 tbs. water; paprika.

Peel onions. Cook in boiling salted water until almost tender; drain. Blend butter or margarine, sugar, and water in large skillet over low heat. Add onions. Cook, turning occasionally, until glazed and slightly brown. Sprinkle with paprika. Makes 6 servings.

SAGE STUFFING

Preparation time: 15 min.

 $\frac{3}{4}$ c. butter or margarine; 1 c. chopped onion; 1 c. chopped celery; 10 c. day-old bread crumbs; 2 tsp. poultry seasoning; 1 tsp. dried sage; $2\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. pepper.

Melt butter or margarine in large deep pan. Sauté onions and celery until tender. Add bread and seasonings. Heat, stirring frequently. Do not brown. For more moist stuffing, slowly add $\frac{1}{2}$ to $\frac{3}{4}$ cup giblet broth or water.

Sausage Stuffing: Cook $\frac{1}{2}$ pound sausage meat in skillet until well browned, breaking it into small pieces as it cooks. Add to bread mixture before adding pepper and salt. Taste. Season if needed.

Chestnut Stuffing: Slit shells of $\frac{1}{2}$ pound chestnuts. Cover with boiling salted water; simmer 20 minutes. Drain; cool; skin and chop. Sauté in 2 tablespoons butter or margarine. Add to bread mixture. Taste. Season if needed.

THE SOUTH

A traditional Southern Thanksgiving feast keeps many hands busy for days in advance. Stuffing for the plump turkey is more than likely made from corn bread, often varied to suit different tastes by the addition of mushrooms, oysters, or chestnuts—always enhanced by just a whiff of sage. A fine country ham, sliced very thin, belongs side by side with the turkey, and, of course, there's always giblet gravy and rice. You can be sure there'll be sweet potatoes. What Thanksgiving feast in the Southern tradition would be worth a mention without them? They may be piled high in a casserole, then topped with marshmallows, or mashed and stuffed into orange shells. Southern corn pudding (some prefer grits in casserole), greens of all sorts—spinach, turnip, collards—or snap beans cooked with a ham hock are traditional too. Hot breads may be buttermilk biscuits, spoon bread, corn bread. For dessert, in addition to the usual pies, we'll wager you'll find a Charlotte or syllabub with poundcake! Some Southern favorites:

*Grits in Casserole *Batter Bread Corn Pudding *Corn Bread Stuffing With Variations Sweet Potato Casserole *Charlotte Syllabub

GRITS IN CASSEROLE

Preparation time: 15 min. / Baking time: 60 min.

2 c. instant grits; $\frac{1}{2}$ c. butter or margarine; 1 roll (5 oz.) garlic cheese; 2 eggs; milk; 1 tsp. salt; $\frac{1}{4}$ tsp. pepper; $\frac{1}{4}$ c. grated Cheddar cheese.

Cook grits according to directions on package. (A modern improvement over the cooking for 2 hours in the original recipe that we're glad to welcome.) Cut butter or margarine and garlic cheese into small bits; (continued on page 62)



How Campbell's Split Pea with Ham Soup comes to the aid of the little dinner party

If you have a flair for entertaining, you probably know this simple trick: Start your "little dinner" with a good, homespun soup, and the rest of the meal seems to take care of itself. Campbell's Split Pea with Ham Soup is such a soup—hearty, honest and wonderfully good. It's new enough so your guests may never have had it before. And it's so



delicious (tender split peas and smokehouse ham in a green pea purée) you'll be tempted to take the credit for making it yourself. Other soups that come to your aid include special soups Campbell freezes for you. New England-style Clam Chowder and Cream of Shrimp Soup and Oyster Stew. They're all in your grocer's frozen-food cabinet.

Soup this good just has to be Campbells



While we praise these tantalizing Holiday Pies with their luscious fillings, we are nevertheless mindful that the best pies are dependent on that special ingredient—pastry. The fond desire of all good cooks is to achieve divinely tender pastry. Here are a few of our very favorite recipes. Try them and start a treasured collection of your own.

STANDARD PASTRY (for 2-crust pie)

2 c. sifted all-purpose flour; $\frac{1}{2}$ tsp. salt; $\frac{2}{3}$ c. shortening; 6 tbs. cold water.

Sift flour and salt into mixing bowl. Cut in shortening with pastry blender until mixture resembles corn meal. Sprinkle cold water evenly over surface; stir with fork until all dry particles are moistened and pastry clings together. Shape into ball; divide in half. Roll out one half to 12-inch circle on floured surface, using a light motion from center to edge. Be sure pastry is free moving at all times. If it sticks, loosen with spatula and sprinkle a little flour on surface. To make it 12 inches round, invert pie plate over pastry; mark $1\frac{1}{2}$ inches larger all around plate. Cut through mark with sharp knife; remove plate. Fold pastry in half; lift into 9-inch pie plate; unfold. Fit gently into contours of plate. Do not stretch. Spoon or pour in filling.

TOP CRUST: Roll out second half of pastry to 12-inch circle; cut vents for steam to escape. Fold in half; place on filling. Fold under excess pastry, even with edge of plate. Pinch with fingers to form a high standing collar around rim. Flute edge. For flat edge trim both crusts even with edge of plate; crimp with tines of floured fork.

LATTICE TOP: Roll out pastry into rectangle long enough to span top of pie. Cut into narrow strips with a sharp knife or pastry wheel. Crisscross strips on top of filling; flute edge. Bake pie according to time and temperature requirements of filling recipe.

STANDARD PASTRY (for 1-crust pie)

 $1\frac{1}{4}$ c. sifted all-purpose flour; $\frac{1}{4}$ tsp. salt; $\frac{1}{2}$ c. shortening; 4 tbs. cold water.

Prepare pastry and roll out on floured surface to a 12-inch circle as for 2-crust Standard Pastry recipe. Fold pastry in half; lift carefully into 9-inch pie plate; unfold. Fit gently into contours of plate. Do not stretch pastry. Fold under excess pastry, even with edge of pie plate. Pinch with fingers to form a standing collar all around rim. Flute edge as desired. UNBAKED CRUST: When filling and crust are baked together, follow time and temperature requirements of filling recipe.

BAKED CRUST: Set oven at very hot (450° F.). Line pie plate and flute edge as above. Prick bottom and sides of pastry thoroughly with fork. Fit a piece of wax paper into pastry shell; fill with raw rice or beans. This will weigh pastry down until it sets and prevent bubbles and shrinkage. Bake 8 to 10 minutes; remove rice or beans and paper. Bake shell 5 to 10 minutes longer, or until golden brown. Cool before filling.

CHEESE PASTRY (for 1-crust pie)

1 c. sifted all-purpose flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{3}$ c. shortening; $\frac{1}{2}$ c. shredded Cheddar cheese; 4 tbs. cold water.

Make as for 1-crust Standard Pastry; cut in cheese with shortening.

PIE PLATE PASTRY(for 1-crust pie)

 $1\frac{1}{2}$ c. sifted all-purpose flour; $1\frac{1}{2}$ tsp. sugar; 1 tsp. salt; $\frac{1}{2}$ c. pure vegetable oil; 2 tbs. milk.

Sift flour, sugar, and salt into 9-inch pie plate. Combine oil and milk in measuring cup; beat with fork until blended. Pour over flour mixture; mix with fork until all flour is moistened. With fingers, press mixture firmly against bottom and sides of pie plate. Make small edge on rim of plate; flute. Do not form a high edge. Spoon or pour in filling and bake according to time and temperature requirements of filling recipe. BAKED CRUST: Set oven at hot (425° F.) Make crust and flute edge as above. Prick crust thoroughly with fork. Bake 12 to 15 minutes, or until golden brown. Cool and fill as desired.

HOT WATER PASTRY (for 2-crust pie)

 $\frac{2}{3}$ c. shortening; 6 tbs. boiling water; 2 c. sifted all-purpose flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. baking powder.

Combine shortening and water in mixing bowl; beat with fork until mixture is smooth and creamy. Sift in flour, salt, and baking powder; stir with fork until dough clings together and cleans bowl. Shape pastry into a ball; divide into two equal parts. Roll out and line 9-inch pie plate as in directions for Standard Pastry.

SINGLE CRUST: Use half the recipe for Hot Water Pastry. Roll out and line pie plate as in directions for 1-crust Standard Pastry recipe.

EASY STIRRED PASTRY (for 2-crust pie)

 $2\frac{1}{2}$ c. sifted all-purpose flour; $1\frac{1}{2}$ tsp. salt; $\frac{2}{3}$ c. pure vegetable oil; $\frac{1}{3}$ c. milk.

Sift flour and salt into mixing bowl. Pour oil and milk into measuring cup; do not stir. Add to flour mixture all at once. Stir with fork until all flour is moistened. Form pastry into ball; divide in half. Tear off two pieces of wax paper, each 12 inches long, so you have two 12-inch squares. Moisten a small area of the table top with damp cloth; press one square of paper on moistened surface to keep pastry in place when rolling. Place portion of pastry on paper; press flat; cover with remaining paper. Roll out gently between squares of paper, from center to edge, until round of pastry reaches edges of paper. Peel off top paper; pick up bottom paper with pastry attached. Place pastry side down in 9-inch pie plate. Peel off paper; ease pastry into plate. Spoon or pour in filling. For top crust, repeat procedure for rolling and handling; invert pastry over filling; peel off paper. Make slits for steam to escape. Fold under excess pastry, even with edge of plate. Pinch with fingers to form a standing collar all around rim. Flute edge.

LATTICE TOP: Roll out second half of pastry; peel off top paper. Make strips by cutting through remaining paper and pastry with scissors. Invert each strip over filling; peel off paper. Flute edge.

EASY STIRRED PASTRY (for 1-crust pie)

 $1\frac{1}{3}$ c. sifted all-purpose flour; 1 tsp. salt; $\frac{1}{3}$ c. pure vegetable oil; 3 tbs. milk.

UNBAKED CRUST: Follow directions for 2-crust pie for rolling pastry, lining pie plate, and shaping edge. Spoon or pour in filling and bake according to time and temperature requirements of filling recipe. BAKED CRUST: Line pie plate; prick crust thoroughly with fork. Bake in very hot oven (475° F.) 8 to 10 minutes, or until golden brown.

BAKED CRUMB CRUST (for 1-crust pie)

 $1\frac{1}{3}$ c. crushed graham cracker crumbs (about 18); or $1\frac{1}{3}$ c. packaged graham cracker crumbs; $\frac{1}{4}$ c. soft butter or margarine, $\frac{1}{4}$ c. sugar. Set oven at moderate (375° F.) Mix crumbs, butter or margarine, and sugar, in bowl thoroughly. Press firmly on bottom and sides of lightly buttered 9-inch pie plate. Bake 8 minutes. Cool before filling.

VANILLA CRUMB CRUST: Substitute equal amount of vanilla wafer crumbs for graham cracker crumbs.

CHOCOLATE CRUMB CRUST: Substitute equal amount of chocolate wafer crumbs for graham cracker crumbs. Use only 2 tbs. sugar. GINGERSNAP CRUMB CRUST: Substitute equal amount of gingersnap crumbs for graham cracker crumbs. Use only 2 tbs. sugar.

NUT BROWN CRUST (for 1-crust pie)

 $1\frac{1}{2}$ c. ground almonds, walnuts, Brazil nuts, or pecans; 3 tbs. sugar; 2 tbs. soft butter or margarine.

Blend nuts, sugar, and butter or margarine together with fingers. Press firmly on bottom and sides of lightly buttered 9-inch pie plate. Bake 6 to 8 minutes in hot oven (400° F.) . Cool before filling.

HINTS FOR MAKING HOLIDAY PIES

• To quicken the chilling of chiffon pies, place saucepan of filling in large bowl with ice cubes and water. Stir frequently until mixture begins to thicken and mounds when spooned. Remove from ice at once. Have remaining ingredients ready to fold in. Do this too when finished fillings are not stiff enough to mound high in the pastry shell.

• To crush crackers or cookies neatly, wrap them loosely in large sheet of plastic wrap or foil; fold edges to seal; crush with rolling pin.

• For better bottom crusts on custard and pumpkin pies, try this. Beat eggs for filling, remove 1 teaspoonful; brush over pastry crust; chill crust while making filling. This helps seal pastry against soaking.

To reheat baked pies, wrap loosely in foil; place in slow oven (325° F.) about 15 minutes, or in moderate oven (350° F.) about 10 minutes.
Pastry and crumb crusts may be made one to two weeks ahead of festive occasion if kept wrapped in plastic wrap or foil in the freezer.
To keep fruit pies from dripping onto oven bottom, place pie on piece of foil on oven rack. Turn up edges of foil slightly.

File this page with your recipe cards. Recipes begin on page 53.

Big & little boys might snitch a few ...

> but who cares when they're so easy to do?

PEANUT BUTTER & JELLY BUNS!

Finger-licking good . . . with a peanut-butter-and-jelly filling no man or boy can resist. Only you and Fleischmann's Yeast can bake 'em so high high rising . . . and Planters Peanut Butter makes 'em even better. It's the only leading peanut butter with vitamins A and D. So

bake up these lighthearted tender buns soon!



PEANUT BUTTER & JELLY BUNS (makes 24 buns)

2 eggs, beaten

flour (about)

6 tblsps. Blue Bonnet

34 cup strawberry jelly, jam or preserves

41/2 cups unsifted

- 1/2 cup milk 1/2 cup sugar
- 1¹/₂ teaspoons salt 1¹/₄ cup (¹/₂ stick) Blue Bonnet Margarine
- Margarine, softened 34 cup Planters Creamy Peanut Butter 2 pkgs. Fleischmann's Active Dry Yeast
- 1/2 cup warm water (105°-115° F.)

Scald milk; stir in sugar, salt, ¼ cup margarine. Cool to lukewarm. Dissolve yeast in warm water. Add milk mixture, eggs, half the flour. Beat until smooth. Mix in enough flour to make a soft dough. On floured board knead dough until smooth and elastic, about 8 minutes

Place dough in greased bowl, turning to grease top. Cover; let rise in warm draft-free place until doubled, about 1 hour. Punch down, turn onto floured board; divide in half.

Combine six tablespoons softened margarine with the creamy peanut butter. Mix well until smooth. Roll half the dough into $16" \times 12"$ rectangle. Spread with half the peanut butter mixture. Spread with half the strawberry jelly. Roll up from 12" side: seal seams.

Cut 12 one-inch slices; place in greased 9" square pan, cut side up. Repeat with rest of dough and filling. Cover: let rise in warm draftfree place until doubled, about 1 hour. Bake at 375° F. 20 minutes or until done



Nature made onions so good why risk greasy taste when you fry 'em?

A sweet, red onion like this tastes best when it's fried light and crisp...with Crisco.

Foods fried right in Crisco don't taste greasy. Crisco has an exclusive vegetable formula; highly unsaturated, with added special protection against greasy taste...with Crisco's digestibility, too.

No other shortening has Crisco's formula. So make 'em Crisco French-Fried onion rings. And make more than usual. You'll need them.

Foods fried in Crisco don't taste greasy

(Naturally, they're digestible)



CRANBERRY CHIFFON PIE

Preparation time: 1 hr. Chilling time: several hrs.

APPLE CHEESE CRUMB PIE

1/2 c. sugar 1/4 c. flour 1/4 c. flour 1/2 tsp. salt 1/2 tsp. salt 1 bottle (1 pt.) cranberry juice cocktail

3 egg whites ½ c. sugar ½ c. heavy cream, whipped 1 baked 9-inch crumb crust °(see page 50)

Combine ½ cup sugar, flour, gelatin, and salt in saucepan. Add cranberry juice; stir to blend. Cook over medium heat, stirring constantly, until thickened and bubbly. Cool; chill until mixture mounds when spooned. Beat egg whites until soft peaks form; add ½ cup sugar slowly; continue to beat until mixture is stiff and glossy. Fold into cranberry mixture; fold in whipped cream. Pile into crust; chill several hours, or until set. Garnish with "Or use a 9-inch baked pastry shell or baked Nut Brown Crust.

To make soft bread

crumbs, tear dayold bread into crumbs with fingers

or pull with fork. For fine, dry

bread crumbs, trim the crusts

from stale bread; dry bread in slow oven if necessary.

Crush with rolling pin or put through grinder or blender.

Makes one 9-inch pie

TESTED IN THE AMERICAN HOME KITCHENS



APPLE CUSTARD PIE

2 c. sugar ½ c. water 4 c. fresh cranberries ¼ c. cornstarch

V₃ c. orange juice 1 c. prepared mincemeat Pastry for 2-crust pie (see page 50) or: 1 pkg. pie crust mix Preparation time: 30 min. Baking time: 35-40 min.

200

Bring sugar and water to boiling in large saucepan; add cranberries; cook until skins pop. Combine cornstarch and orange juice; add quickly to cranberry mixture, stirring constantly to prevent lumping. Cook until thickened and bubbly; add mincemeat; cool. Set oven at hot (40° F.). Prepare pastry. Line a 9-inch pie plate with pastry; fill with cranberry mixture. Cut stups from remaining pastry; arrange on top of pie in design or lattice; form edge; flute. Bake 35 to 40 minutes, or until pastry is brown and filling is bubbly. Decorate with Hard Sauce: Beat until fluffy. ½ cup soft butter or margarine; 1 cup sifted con-fectioners' sugar, and 1 teaspoon vanilla or brandy extract. Chill.

TESTED IN THE AMERICAN HOME KITCHENS

Makes one 9-inch pie





AMERICAN HOME RECIPES

> Pies for Festive Occasions

(pictured in color on pages 44 and 45)

Pastry for 1-crust pie (see page 50) or: $\frac{1}{2}$ pkg, pie crust mix 2 jars (1 b. 12 oz. as.) prepared mincemeat 1 med, apple, pared, cored, and chopped $\frac{1}{2}$ c. (4 oz. jar) candied diced citron

¹/₂ c. (4 oz. jar) candied cherries, halved 1 ths. brandy or 1 tsp. brandy extract 2 med. apples; pared, cored, and sileed ½ c. apricot preserves

Preparation time: 25 min. Baking time: 30-35 min.

PIE

GLAZED APPLE-MINCE

.

Prepare pastry; line 9-inch pie plate; make a high fluted edge. Set oven at hot (400° F.). Combine minemeat, chopped apple, citron, ¼ cup of cherries, and brandy or brandy extract; spoon into unbaked pastry shell. Arrange sliced apples in overlapping ring on top of mincemeat. Heat apricot preserves until bubbly; brush or spoon generously over apple slices. Bake 30 to 35 minutes or until pastry is golden brown. If apples are brown-cherries.

Makes one 9-inch pie

TESTED IN THE AMERICAN HOME KITCHENS

53





You dip in-we'll chip in



Make a bowlful of delicious California Dip . . . and we'll chip in a quarter for your potato chips. Here's how. First you mix an envelope of Lipton Onion Soup Mix with a pint of sour cream. Stir it with a fork. Chill. Then surround it with potato chips. Clip the price mark from the package the chips came in (any size), and send it to us with the front name panel of a Lipton Onion Soup box. We'll send you a quarter. And check the envelopes for other flavorful ideas, including, of course, the delicious soup itself.



Lipton Soup, Box 5484, St I enclose the front name age and the price mark Please send me my quarte	panel of a Lipton Onion Soup pack- from a package of potato chips.
NAME	
ADDRESS	
CITY	
STATE	ZIP CODE
Limit one per family. Request mus	st be post marked no later than Jan. 31, 1964.

New Idea ADD SNAP AND SPARKLE TO SALADS. ADD CRANBERRY SAUCE!



Mix one can of Ocean Spray Whole Berry Sauce into your favorite flavored gelatin recipe. (Use half the water called for.) Result: a sparkling new salad. It looks and tastes just like a party.

WITH OCEAN SPRAY CRANBERRIES **GO CREATIVE**



New idea in GLAZES

Mix ½ cup brown sugar with a can of Ocean Spray Whole Berry Sauce. Or use Ocean Spray Jellied Sauce, beaten till smooth. Spoon on ham ½ hour before it's done.



New idea in TOPPINGS

Make ice cream even more dreamy—top it with Ocean Spray Whole Berry Sauce. Try this on puddings, custards, sponge cake. It's crunchy, sweet, tart, tangy



Sharpen up Ocean Spray Whole Berry Sauce with horseradish or mustard. Or make a relish out of Ocean Spray.Jellied Sauce. Beat it till smooth, then add to it.



FILLINGS

Beat Ocean Spray Jellied Sauce till smooth. Heat it and use it to fill puffy ome-lets. Or spoon it over pan-cakes or French toast. It adds new zest to brunch. Ocean Spray Cranberry Juice Cocktail – the tangy new drink. Try it straight-or mix it with ginger ale or orange juice or any number of fruit juices. It's great!



Ocean ⊌cean Spray ray ranberry sal WHOLE BERR JELLIED

OCEAN SPRAY WHOLE BERRY OR JELLIED SAUCE MAKES FOOD MORE FESTIVE

Pies for Festive Occasions

(continued from page 54)

Bright as a penny...Pretty as paint!





For "the most delicious turkey ever" "TENT" with Reynolds Wrap

Revnolds

 cuts oven-splattering
 no messy clean-up eliminates basting

Last Christmas American Home Magazine said: "Tent your turkey and you'll have the most delicious bird ever.

"The tent of aluminum foil provides a roasting action which produces golden brown just-right results with such reliability that this technique is fast becoming standard poultry cookery.

"Foil used tent-fashion permits a small amount of heated air to flow around and brown the bird, while retaining moisture. Need for basting is eliminated." (Note: Cuts oven-splattering, too. And you save messy clean-up if you also line the pan with Heavy Duty Reynolds Wrap.)

Make tent by taking a strip of Reynolds Wrap 4-5 inches longer than turkey, creasing it lengthwise. Pinch in foil at drumsticks and breast to anchor it. If legs or breast brown too fast, press foil over them. Tent method takes conventional timing-see your cookbook. (For the completely

wrapped high-heat method, see directions on the Heavy Duty carton.) Only Reynolds Wrap has all these features: •End-of-Roll Reminder Metal Serrated Edge Cutter

Sealed Sanitary Carton

Reynolds Wrap Reynolds W

NEW! SEALED SANITARY



OVEN-TEMPERED FOR FLEXIBLE STRENGTH !

Watch Reynolds exciting TV program on NBC: "The Richard Boone Reynolds Aluminum Show" Tuesday nights.

Pies for Festive Occasions (continued from page 57)





oat bits with sugar crystals locked inside . . . you'll love Life.

NOW THERE ARE TWO GREAT OAT CEREALS-QUAKER OATS AND

AUTOMATIC DISHWASHER OWNERS:

New Improved Dishwasher **a**// 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.

Prepare pastry crust or crumb crust; keep in freezer while preparing filling. Toast almonds in butter or margarine until light brown; cool. Soften ice cream in bowl. Do not allow to melt. Working quickly, fold in heavy cream, almonds, macroon crumbs, almond extract, maraschino cherries, and a gew drops of red food coloring to tint a delicate pink. Pile mixture into chilled shell; freeze several hours or overnight. Wrap with plastic wrap or foil if keeping longer than a day. Decorate with additional whipped cream, if desired. KITCHENS macaroon crumbs or vanilla wafer d extract hino cherries, drained TESTED IN THE AMERICAN HOME Preparation time: 20 min. Freezing time: several hrs. page 50) (see crust FROZEN TUTTI-FRUTTI PIE pie 9-inch Makes one pts. 1 FOLD TUTTI-FRUTTI PIE FROZEN

Pies for Festive Occasions

60

start cooking J with a golden spoon

everything turns to richness when you stir in PET.

the milk with twice the country cream in every drop

PERFECT PUMPKIN PIE A PET Milk Golden Spoon recipe

A keepsake recipe . . . for a pumpkin pie so creamy-smooth and just-perfect you'll never make it any other way. Just one egg, because PET is thick as cream. Thin milk would never do!

1. Mix in a 3-quart bowl 1 cup firmly packed Brown Sugar, 1 Tablesp. Flour, ½ teasp. Salt and 1 Tablesp. Pumpkin Pie Spice (or 1¼ teasp. Cinnamon, ½ teasp. Nutmeg, ½ teasp. Ginger and ¼ teasp. Cloves).

2. Add and stir until smooth 1-Ib. can Pumpkin (2 cups), 1% cups PET Evaporated Milk (1 tall can) and 1 Egg, slightly beaten. 3. Pour into 9-inch unbaked Pastry Crust. Bake in 375 oven (high moderate) 50-55 minutes.

Pecan Ring—Bake pie 45 minutes. Take from oven. Spoon a mixture of ½ cup cut-up Funsten® Pecans, 2 Tablesp. Brown Sugar, 1 Tablesp.

Butter or Margarine and 1½ teasp. grated Orange Rind around edge of pie. Bake 10 minutes more.





FOR EXTRA CONVENIENCE, BAKE IN **Pet-Ritz** FROZEN PIECRUST SHELLS See package for baking directions.

BE ORIGINAL WITH PARTY SNACKS

and Lea & Perrins ... the original Worcestershire



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Ohristmas forecast ... warm welcome!

GIFTS FROM AIRGUIDE DESIGNER'S COLLECTION New and distinguished designs...both contemporary and traditional . . . something specially different in weather instruments. This year give a weather instrument . . . handsome and functional . . . for particular friends, relatives or for year-round enjoyment by your own family. At better retail stores everywhere.



Thanksgiving Dinner, U.S.A. (continued from page 48)

add to the cooked grits while hot. Beat eggs; add milk to make 1 cup; add salt and pepper. Stir into grits. Taste to check seasoning. Turn into buttered, $1\frac{1}{2}$ -quart casserole. Bake in moderate oven (350° F.) 45 minutes. Sprinkle with Cheddar cheese; bake 15 minutes more. Makes 6 servings. Adapted from "The Shaw-House Cook Book."

BLANFIELD PLANTATION BATTER BREAD

Preparation time: 15 min. / Baking time: 40-45 min.

1 c. white corn meal; 1 tsp. salt; 1 tsp. baking powder; 4 c. milk; 4 eggs, separated; 3 tbs. melted butter or margarine.

Sift together corn meal, salt, and baking powder. Scald milk; cool slightly; pour over corn meal; beat well. Beat egg yolks; add to corn meal mixture; beat well. Beat whites until stiff; fold into batter. Pour melted butter or margarine into $2\frac{1}{2}$ -quart casserole. Pour in batter. Bake in moderate oven (350° F.) 40 to 50 minutes, or until crusty on top. Stir thoroughly twice, at intervals, while baking. (Mixture will be quite thin, but will bake to a custard texture with a rough, crusty, slightly browned top.) Makes 8 servings.

Adapted from "Recipes From Virginia's Famous Tidewater."

CORN BREAD STUFFING

Preparation time: 20 min.

1 large onion minced (1 c.); $\frac{1}{2}$ c. chopped celery; $\frac{1}{2}$ c. butter or margarine; 4 c. soft white bread crumbs; 6 c. crumbled corn bread; 1 tsp. salt; 1 tsp. thyme; $\frac{1}{2}$ tsp. sage; $\frac{1}{4}$ tsp. pepper; $\frac{1}{4}$ c. chopped parsley; 1 c. chopped pecans (optional); 2 eggs, beaten.

Sauté onion and celery in butter or margarine until soft. Combine white and corn bread crumbs, seasonings, and parsley. Stir in sautéed vegetables and pecans. Add eggs; mix well. Sufficient for 12-pound turkey. *Mushroom Stuffing*: Sauté 2 cups chopped mushrooms with onion and celery. Add to bread mixture.

Oyster Stuffing: Chop 1 quart oysters coarsely. Add to bread mixture. Use a small amount of oyster liquid to moisten stuffing.

CHARLOTTE

Preparation time: 25 min. / Chilling time: several hrs.

1 envelope unflavored gelatin; $\frac{1}{4}$ c. cold water; 2 egg whites; $\frac{1}{3}$ c. sugar; 1 pt. heavy cream; $\frac{1}{2}$ tsp. vanilla; $\frac{1}{4}$ c. orange juice; few drops red food coloring; ladyfingers.

Sprinkle gelatin over cold water in a cup. Beat egg whites until soft peaks form. Gradually add sugar; continue to beat until meringue is very stiff. Whip cream; add vanilla; fold into meringue. Melt gelatin over hot water until completely dissolved; stir in orange juice. Cool; pour quickly into cream mixture, beating rapidly until well blended. Blend in food coloring. Line a bowl or individual dishes with ladyfingers. Spoon in gelatin mixture; chill several hours, or until firm. Makes 8 servings.

Adapted from "Southern Cooking," Mrs. S. R. Dull.

*Creamed Succotash

THE MIDWEST OR CENTRAL STATES

As Thanksgiving moved westward across the Appalachians into the Mississippi Valley and beyond, it became less of a Southern or Northern feast. Some homes still serve Southern Sweet Potato Casseroles. And some wouldn't call it Thanksgiving without a bowl of mashed turnips. Glisteny Candied Sweets with a bit of ground cinnamon are a Midwest favorite, as are Molded Cranberry Salads, blending old-fashioned cranberry sauce, celery, and nuts. Green vegetables, especially beans and peas have come into prominence and creamed vegetables of all sorts are considered Midwestern feast fare. Some Midwestern favorites: *Coleslaw Relish *Molded Cranberry Salad

*Coleslaw Relish Creamed Onions

*Candied Sweet Potatoes

COLESLAW RELISH

Preparation time: 20 min. / Chilling time: few hrs.

1 small, firm cabbage (3-4 c. very finely chopped); 1 small green pepper; 2 tbs. finely chopped onion; ½ tsp. celery seed; ½ c. vinegar; ½ c. sugar; 1 tsp. salt; ¼ tsp. pepper; 2 tbs. sweet pickle relish (optional). (continued)

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(continued)

Remove outer leaves from cabbage. Cut into quarters; remove core; chop cabbage fine. Cut green pepper in half; remove seeds; chop fine. Combine cabbage, green pepper, onion, and celery seeds. Chill. Combine vinegar, sugar, salt, pepper, and pickle relish in small saucepan. Cook and stir until sugar is dissolved. Chill. At serving time blend vinegar mixture through cabbage. Makes 6 to 8 servings.

CANDIED SWEET POTATOES

Preparation time: 20 min. / Baking time: 20-25 min.

8 medium-sized sweet potatoes or 2 cans (1 lb. ea.); $1\frac{1}{4}$ c. brown sugar, firmly packed; $\frac{1}{3}$ c. orange or pineapple juice; $\frac{1}{4}$ c. butter or margarine.

Boil potatoes until tender; peel; halve, or use drained canned. Arrange in buttered baking dish. Mix sugar and fruit juice; add butter or margarine; bring to boiling. Pour over potatoes. Bake, uncovered, in moderate oven (375° F.) 20 to 25 minutes, basting occasionally. Sprinkle with chopped pecans before serving, if desired. Makes 8 servings.

MOLDED CRANBERRY SALAD

Preparation time: 25 min. / Chilling time: several hrs.

2 small eating apples; 1 medium-sized navel orange; 1 pt. cranberries; 1 c. sugar; 2 pkg. orange-flavored gelatin; ½ c. finely chopped walnuts; 1 c. finely diced celery; salad greens.

Wash, core, pare, and dice apples fine. Peel orange; remove white membrane; chop rind and pulp fine. Chop or grind cranberries. Combine chopped fruits; drain well, reserving juice. Measure juice; add water to make 2 cups. Heat 1 cup juice and sugar in small saucepan, stirring until sugar is dissolved. Pour over gelatin in bowl; stir until gelatin is dissolved. Stir in remaining juice; cool. Add drained fruits, nuts, and celery. Pour into individual molds. Chill until firm. Unmold onto salad greens on individual plates. Serve with mayonnaise or salad dressing if desired. Makes 8 to 10 servings.

CREAMED SUCCOTASH

Preparation time: 20 min. / Baking time: 20 min.

2 pkg. (10-oz. ea.) frozen succotash or 1 pkg. each frozen corn and lima beans; 2 tbs. butter or margarine; 2 tbs. flour; 1 tbs. grated onion; 1 c. milk or light cream; salt and pepper; $\frac{1}{2}$ c. coarse bread crumbs; 1 tbs. melted butter or margarine.

Cook vegetables as labels direct; drain. Melt 2 tablespoons butter or margarine in small saucepan; stir in flour and onion. Cook over medium heat, stirring until flour begins to brown. Add milk or cream slowly; add salt and pepper; cook and stir until smooth and thickened. Stir into vegetables. Turn into buttered 1-quart casserole. Top with crumbs; drizzle with butter or margarine. Bake in hot oven (400° F.) 20 minutes, or until top is light brown and sauce is bubbling. Makes 6 servings.

THE WEST

Orchards of citrus fruits, figs, prunes, and apricots; fresh vegetables in abundance; a balmy climate; and a border close to Old Mexico have made some revisions in the traditional Thanksgiving feasting inevitable in our far West—especially in sunny California. Here you may choose to stuff your turkey with Apricot-Walnut Stuffing. A blend of fruits served with bubbling champagne, or crab and hearts of artichoke may be your Thanksgiving appetizer. Brussels sprouts in wine sauce frequently take the place of snap beans or collards. We found some oldtimers in the "golden land" serve homemade Green Tomato Pickle and a variety of stuffed or spiced fruits. Some Western favorites:

Platter of California Fruit Hors d'Oeuvres *Fruited Cocktail Joaquin Baked Yams Tahiti *Apricot-Walnut Stuffing *Avocado Aspic *Onions and Sprouts in Wine Sauce Pumpkin Casserole *Prune-and-Cranberry Relish *Spiced Figs *Green Tomato Pickle

FRUITED COCKTAIL JOAQUIN

Preparation time: 15 min.

2 grapefruit; 1 medium-sized avocado; 1 can (8 oz.) sliced peaches, drained; 1 c. champagne or ginger ale.

Peel and section grapefruit. Peel avocado; remove pit; cut in cubes; combine with grapefruit sections; add peaches. Spoon fruit into stemmed fruit cocktail or champagne glasses. Pour champagne or ginger ale over. Serve at once. Makes 4 servings. (continued)



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Food on a dish. Lipstick on a glass. Gravy in a pan. They all come clean in a new KitchenAid DuaCycle portable dishwasher. And *without* hand-rinsing.

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KitchenAid

DISHWASHERS

1 million

. .

(continued)

APRICOT-WALNUT STUFFING

Preparation time: 25 min.

2 c. dried apricots; $1\frac{1}{2}$ c. water; 6 tbs. butter or margarine; $\frac{1}{2}$ c. diced onion; 2 pkg. prepared stuffing mix; 1 c. coarsely chopped walnuts; 2 tsp. grated orange rind; 1 tsp. salt; 1 tsp. celery seed.

Cover apricots with water, simmer 10 minutes; cool. Melt butter or margarine in saucepan; add onion; cook slowly until transparent. Drain



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apricots; chop, reserving juice. Combine all ingredients. Add enough juice to moisten well. Sufficient for an 8- to 10-pound turkey.

AVOCADO ASPIC

Preparation time: 25 min. / Chilling time: several hrs.

1 envelope unflavored gelatin; $1\frac{1}{2}$ c. tomato juice; $\frac{1}{2}$ tsp. garlic salt; $\frac{1}{2}$ tsp. celery salt; $\frac{1}{3}$ c. Roquefort or Blue cheese dressing; 2 large, ripe avocados; salad greens; mayonnaise or salad dressing.

Soften gelatin in ½ cup tomato juice. Heat remaining juice; add gelatin; stir until dissolved; stir in salts and dressing. Chill until mixture begins to set. Halve avocados; remove seed and skin. Cut into small cubes; fold into gelatin. Pour into molds; chill until firm. Unmold on greens; garnish with mayonnaise or salad dressing. Makes 6 servings.

ONIONS AND SPROUTS IN WINE SAUCE

Preparation time: 25 min. / Baking time: 20 min.

1 lb. small white onions (about 20); 1 pkg. (10 oz.) frozen Brussels sprouts, or 1 lb. fresh; $\frac{1}{3}$ c. butter or margarine; $\frac{1}{4}$ c. flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. pepper; 1 c. light cream; $\frac{1}{3}$ c. sauterne or other white wine; 1 tbs. chopped parsley; 3 tbs. chopped almonds.

Peel onions; cook, uncovered, in boiling salted water until just tender. Drain; reserve $\frac{1}{2}$ cup liquid. Cook frozen sprouts according to package directions, or cook fresh in boiling salted water until tender. Melt butter or margarine; blend in flour, salt, and pepper. Stir in cream, liquid from onions, and wine. Cook over medium heat, stirring constantly, until mixture thickens and boils. Mix onions, sprouts, parsley, and almonds into sauce; turn into buttered, $1\frac{1}{2}$ -quart casserole. Bake in hot oven (400° F.) 20 minutes, or until bubbly and lightly browned. Makes 6 servings.

PRUNE-AND-CRANBERRY RELISH

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

1 lb. dried prunes; 1 medium-sized orange; 1 c. water; 1 c. sugar; 2 c. cranberries; 1 tsp. lemon juice; $\frac{1}{8}$ tsp. salt; $\frac{1}{3}$ c. chopped almonds.

Cut prunes from pits (or use pitted prunes). Peel orange; remove white membrane. Chop orange pulp, rind, and prunes. Combine water and sugar. Bring to boiling, stirring until sugar is dissolved; boil 5 minutes. Add cranberries; simmer 5 minutes, or until most of skins have burst. Stir in prune mixture, lemon juice, salt, and almonds. Bring rapidly to boiling. Pour into sterilized jars. Seal. Makes 2 quarts.

SPICED FIGS

Preparation time: 20 min. /Standing time: overnight

2 doz. green or purple figs; 4 c. cider vinegar; 7 c. brown sugar, firmly packed; 1 tsp. grated lemon rind; 2 sticks cinnamon, each 2 in. long; 8 to 10 whole cloves.

Select firm, barely ripe figs. Wash and drain. Combine remaining ingredients in large saucepan. Bring rapidly to boiling, stirring constantly until sugar is dissolved. Reduce heat; cook slowly, keeping syrup boiling gently, 15 minutes. Add figs; cook 2 minutes. Cover; let stand at room temperature overnight. Spoon figs into sterile jars. Heat syrup to full rolling boil; strain. Pour over figs at once. Seal. Store at least 1 week before using. Makes about 5 pints.

GREEN-TOMATO PICKLE

This recipe was sent to us by Mrs. Elizabeth Clemons Robinson of Carmel Valley. It was taken from her great-grandmother's handwritten cookbook which has this inscription on the title page: "Mrs. Wheaton's Cook Book. Commenced October 30, 1854. It is being her intention to publish when completed. Eastern and New York papers please copy."

Chop green tomatoes very fine. To one gallon of it after it has been chopped, put a teacup of fine salt. Let it stand twelve hours. Then drain them very dry, and put in three tablespoons of dry mustard, three of ground pepper, two of cloves, two of allspice. Chop six green peppers and six onions and put it with it. Then pour over all cold vinegar, using enough to cover them well. THE END

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GOLDEN SUCCULENT TURKEY AND SMOOTH GRAVY

Thanksgiving Day and turkey for dinner are synonymous in practically every American home. Tradition and family tastes demand it. Here are the cooking facts:

HOW MUCH TO BUY

In figuring the size turkey to buy, allow 3/4 to 1 pound of ready-to-cook weight per serving for birds of less than 12 pounds, 1/2 to 3/4 pound for heavier birds. Remember this is per serving, not per person; some people will want more than one serving.

THAWING FROZEN TURKEY

If you buy a frozen turkey, follow the package directions for thawing or use one of these methods:

1. Thaw the bird in the refrigerator in its original wrapping, allowing two to three days for whole birds, halves, and quarters, or thaw it out of the refrigerator overnight.

2. Place the bird in its original wrapping under cold running water. It will take two to six hours. Could be expensive in some areas.

3. Start the thawing process in the refrigerator and finish it under cold running water. Still expensive.

If you don't plan to cook the turkey immediately after defrosting it, wrap it loosely and store it in the coldest part of the refrigerator.

STUFFING THE TURKEY

Turkey should be stuffed just before roasting. Stuffing a turkey and refrigcrating or freezing it at home for later use is not recommended. The stuffing may be prepared the day ahead, but refrigerate dry ingredients and broth separately until you are ready to use them. Then combine ingredients just before stuffing the turkey.

Allow one cup large bread crumbs for each pound of turkey. A one-pound loaf of white bread will make about eight cups of 1/2-inch cubes. Pull the bread apart or cut it into cubes. When measuring, pile it lightly.

When you're ready to stuff the bird, spoon stuffing in lightly-don't pack it. Packing may result in a soggy stuffing, or cause the bird to burst when stuffing expands during roasting.

If you like a moist stuffing, add the broth lightly to the dry ingredients. A few tablespoons are often enough, for the stuffing will take up moisture from the turkey as it cooks.

Stuff the neck cavity first, then skewer the neck skin to the back. After the body cavity has been stuffed, tuck the drumsticks carefully under the band of skin at the tail, if it is a tuck-type turkey. Or, skewer and lace the opening closed and tie the legs to the tail.

ROASTING THE TURKEY

Place the turkey on a rack in a shallow, open roasting pan and brush the skin with soft fat or oil. Keep the bird breast-side up unless it is to be turned during roasting. Small birds roast well without turning. Those that are 18 pounds or heavier cook more evenly if started breast-down and turned when half done. If you use a roast meat thermometer, insert it so the bulb is in the center part of the inside thigh muscle, or in the thickest part of the breast. The bulb mustn't touch the bone.

Roast the turkey	in a slow oven
(325° F.). Use these	
Ready-to-cook	Approximate
Weight	Roasting Time
4 to 6 lbs.	$3 \text{ to } 3\frac{1}{2} \text{ hrs.}$
6 to 8 lbs.	$3\frac{1}{2}$ to 4 hrs.
8 to 12 lbs.	4 to $4\frac{1}{2}$ hrs.
12 to 16 lbs.	41/2 to 5 hrs.
16 to 20 lbs.	51/2 to 7 hrs.
20 to 24 lbs.	7 to 81/2 hrs.



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ware? It mirrors every mood, every mode, every color. It knows no bounds of style or period. Fostoria is still fashioned by hand with the same craftsman's concern that has remained unchanged through the centuries. You'll recognize this in the purity of color, the brilliance born of fire, the flowing grace. Fostoria, made by hand in America, is sold by the nation's finest stores; every current pattern is available everywhere. Enjoy the lively new look of Fostoria soon!

The times are approximate for fresh or completely thawed turkeys. If you have bought a frozen stuffed turkey, follow the packer's directions exactly for roasting. Unstuffed turkeys require about five minutes per pound less roasting time. Plan to have the turkey finished roasting 20 to 30 minutes before serving time.

Letting it "rest" k.eps the meat juicy, makes carving easier, and leaves time to make the gravy.

Baste the turkey often during roasting with pan drippings or fat or oil. Give particular attention to dryskin areas. When the turkey is twothirds done, cut the bridge of skin or the cord to release the legs. The

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bird cooks better and looks better.

To test a turkey for doneness, move the drumstick up and down by grasping the end of the bone. If the drumstick-thigh joint moves easily, the turkey is done. Or, press the fleshy part of drumstick between fingers. Use paper towel for protection. Turkey should feel very soft. A meat thermometer will register 190° F.

ROASTING IN FOIL

Because the roasting time is shorter and there is no spattering of the oven during cooking, many people prefer to roast a turkey in foil. There are two ways of doing it-wrapping or tenting. Any size turkey may be done this way and it is particularly advantageous for the large birds.

For the wrapping method, preheat your oven to very hot (450° F.). Tear off a strip of foil 12 inches longer than the turkey. If one 18-inch width is not large enough, put two pieces together with a double fold pressed flat. Place the turkey in center, bring the ends together over the breast, and fasten tightly with a drugstore fold. Bring the sides up high enough to prevent drippings from escaping into pan. It should not be airtight.

Put the wrapped turkey in a shallow, open roasting pan without a rack. Roast to within 30 to 40 minutes of total time in chart below. Open the foil carefully and fold it back to the edges of the pan. If you use a meat thermometer, insert it now. Continue cooking until turkey is done.

Ready-to-cook Weight	Approximate Roasting Time	
6 to 8 lbs.	$1\frac{1}{2}$ to 2 hrs.	
8 to 12 lbs.	2 to $2\frac{1}{2}$ hrs.	
12 to 16 lbs.	$2\frac{1}{2}$ to 3 hrs.	
16 to 20 lbs.	3 to $3\frac{1}{2}$ hrs.	
20 to 24 lbs.	316 to 4 hrs.	

The tenting method is simple. Preheat the oven to slow (325° F.). Tear off a piece of foil four to five inches longer than the turkey and crease it lengthwise through the center. Rub the prepared turkey with soft fat or oil and place it on a rack in a shallow roasting pan. Place the foil, tent style, over the turkey. Pinch the foil lightly at the drumsticks and the breast to anchor it. If the legs or top of the breast begin to brown too rapidly, press the foil tent down over these parts to prevent further browning.

Ready-to-cook Weight	Approximate Roasting Time	
6 to 8 lbs.	$3\frac{1}{2}$ to 4 hrs.	
8 to 12 lbs.	4 to 41% hrs.	
12 to 16 lbs.	$4\frac{1}{2}$ to 5 hrs.	
16 to 20 lbs.	51/2 to 61/2 hrs.	
20 to 24 lbs.	$6\frac{1}{2}$ to 7 hrs.	

FOR SMOOTH, SMOOTH GRAVY

How often we hear a cook praised for the smooth and velvety gravy she makes, yet how frightened the new cook is the first time she makes it. Perfect gravy takes care in the making, but is really easy to achieve.

Gravy is best when made in the pan in which the meat or poultry was roasted or cooked, as you want to use all those savory brown bits in the pan. There are several ways to make gravy. Each has merit.

PROPORTIONS FOR PAN GRAVY

	Thin	Medium	Thick
Fat	1 tbs.	2 tbs.	3 tbs.
Flour	1 tbs.	2 tbs.	3 tbs.
Liquid	1 c.	1 c.	1 c.

PERFECT PAN GRAVY

(For uncovered roasts and panfried meats or poultry)

1. Remove the meat or poultry to a heated platter and keep warm.

2. Pour the fat in the pan into a bowl or jar. Measure back into the pan the amount of fat needed.

3. Blend flour into the fat until smooth. Cook over low heat, stirring constantly until brown and bubbly. Remove from heat.

4. Add the liquid slowly. The liquid may be water, consommé, stock, or part could be wine. Return pan to heat and cook, stirring and scraping all the brown bits from the pan into the gravy. Continue stirring until mixture comes to boiling. Boil one minute. Taste and season as needed.

VARIATIONS FOR PAN GRAVY

GIBLET GRAVY: Put the giblets except the liver, in a saucepan with a sliced onion, a handful of celery tops. a teaspoon of salt, and a dash of pepper (or a few peppercorns). Cover with water and simmer 11/2 hours. Add liver twenty minutes before end of cooking time. Strain and reserve stock. Chop giblets. Use the stock for gravy liquid. Add giblets with stock. CREAM GRAVY: Use milk or cream for all or part of the liquid.

OLD-FASHIONED GRAVY

For those who like to cook the meat or poultry in a covered roaster, here is a method of making gravy popular with many cooks.

Remove the roast to its heated platter. If there is an excess of fat, carefully skim or pour off all but a small amount of it from the top of the juices in the pan. For every cup of pan liquid use one tablespoon of flour mixed with one quarter cup of water. (This gives you a thin gravy; use two tablespoons of flour for medium, and three tablespoons of flour for thick gravy.) Mix flour and water to a smooth paste and slowly stir it into the hot mixture in the pan. Cook, stirring constantly, making sure to loosen any brown bits from the bottom of the pan, to the boiling point. Season as required. If you use the new instantized flour, shake it into the hot liquid, omitting the step of mixing it with cold water.

AU JUS

If you want gravy with the flavor from the pan juices and no thicken ing, do this: Pour off most of the fat from the pan and add 1/4 cup boiling liquid to the pan. Stir and scrape the pan to loosen all the brown bits. Cook over low heat until it is well blended. THE END



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HOW TO CARVE A TURKEY

Dinner is ready and the golden-brown bird is a picture to behold. It's now time for the carver to take over. There are several schools of thought on where to carve. The most impressive place is, naturally, at the table in front of the guests. Some, however, perhaps because the table is small or they don't feel skillful enough, prefer to carve in the kitchen. Others compromise. Some take the bird to the table and do the first step there, then the carving is completed in the kitchen. No matter where you carve, here are two ways to do it: the side style, which may be new to you, and the standard method. To become expert at either requires practice. This we suggest you do at family meals, and when the big occasion arises you'll be a skilled, confident carver. After the bird is done, follow these tips before you begin carving:

- Allow turkey to stand in roasting pan 15 to 30 minutes so juices may be absorbed.
- · Remove all trussing equipment-skewers and cord.
- Place the bird on a large warm platter.
- · Use a simple garnish. Don't overdo it.
- · Carve with a very sharp, thin-bladed knife and a fork with a guard.







1. Remove the wing tip and first joint. Grasp the wing tip firmly, lift up and sever between first and second joints. Place wing tip and first joint on side of platter. This is not customarily served. Leave second joint attached to bird.

2. Remove the drumstick. Grasp it by the end, then lift it up and away from the body, disjointing it from thigh or second joint. Leave latter attached to bird. Hold drumstick at a convenient angle and cut down parallel to bone. Turn drumstick to make uniform slices.

3. Remove thigh bone. Anchor fork in most convenient place to steady the bird. Slice thigh meat parallel to body down to bone. Run knife point around bone; remove with fork. Slice remaining thigh meat. With point of knife, remove "oyster," the dark meat in spoonshaped section of backbone.

4. Slice the white meat. Begin at the front end of the turkey and slice until the wing socket is exposed. Remove second joint of wing. Slice until enough meat has been cut or breastbone is reached.

5. Remove stuffing from hole cut into cavity under thigh. Slit the thin tissue in thigh region with tip of knife and make an opening large enough for serving spoon. Stuffing in the breast end may be served by laying the skin back onto platter. Use this method for half and quarter turkeys also.

(continued)




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(continued)

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6. Slice the white meat. Begin at the front halfway up the breast

and cut thin slices down to the cut you made parallel to the wing. Slices will fall away from turkey as they are cut to this line. Continue until you have enough meat for first servings. Cut more as needed.

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N.T.H. LOVES MY "TOP TEN" APPLIANCES VIRGINIA T. HABEEB

"Of all the small electrical appliances there are, which are the ten you feel you personally couldn't live without?"

That's a leading question to ask a home-equipment editor but far be it for me to be defeated by it or labeled as an undecided or can't-make-up-my-mind kind of woman! This is not the first time I've had such a question come across my desk and I am quite sure it will not be the last. But before I give you my preferences I think I should make some qualifying statements.

First of all, you must realize the choices here are personal and I realize that what is my cup of tea is not necessarily yours. We all live differently. Our sense of values differ. Our pocketbooks are of various sizes and most important of all, we don't have the same amount of counter or shelf space to devote to these dutiful servants. (Oh, how I wish that one of our enterprising manufacturers would tackle the problem of where to store them.)

Second, I am a working wife and an equipment-oriented woman. I see scores of these appliances every day and I have learned to know that what is the most chic or the latest fad is not necessarily the most helpful. I believe in owning any appliance if it can do a job for me better than any other method I presently know—and do it faster and easier. Just let me hear about a new utensil, appliance, or a "whatsit" gadget and I'm off and running to give it a try. I am convinced that if these electric geniuses do the job we expect them to do, it can open up a whole new world of culinary art for us, not to mention all the other accomplishments we might gain. Small appliances often help us turn old-fashioned methods into newer, more convenient methods.

I believe, like so many people do these days, in living in more than one place in the house. These appliances are portable enough to move with me from one living spot to the other. I like to call this decentralized living. We are cooking and eating all over the house, you know. These little marvels can go with us to the terrace, to the den, to the family room, even the bedroom.

Last, I think it would be pure folly to think that I or anyone could own anywhere near all of the electrical appliances available to homemakers. There are some 166 (10 of them are major appliances)—everything from insect exterminators to weightreducing belts. Of these, there are about 42 that classify themselves as cooks' helpers. My selection of favorites in this subtle discussion is therefore confined to those that help me cook delectable meals my husband and I enjoy.

1. The toaster. How else in the 20th century can you toast bread? Ever try to do it in the oven? Just so much burned bread if you turn your head. Give me the appliance that pops up automatically with the perfect slice of golden brown toast every time. 2. The coffeemaker. I'm the type who can't open a left eye without a cup of coffee. I want it just right, not too weak or too strong—but full-bodied. An electric coffeemaker makes it automatically and stops when the coffee is just right. (That is, if you have a good quality, brand-name kind!)

3. Standard mixer. Take my mixer away and it's like taking away my right arm. I depend on it for cake batters, frostings, puddings, meringues, and cooky mixtures; and sometimes for heavy-duty jobs like bread batters and stiff doughs. (Though my waistline doesn't permit too much of this, these days.)

4. The electric skillet. One thing I really believe in measuring when I cook is heat. A skillet is one of the sure ways you can be consistently accurate unless you have thermostatically controlled surface cooking on your range. I often use it as auxiliary cooking to my range. My skillet is temperature controlled and best of all, I don't have to watch it. In my (continued)



Isn't it refreshing to find a latex wall paint that leaves no lingering odor after painting? There's only one, and it looks like this.



ACME QUALITY PAINTS, INC. - DETROIT, MICHIGAN . BURBANK, CALIFORNIA . GARLAND, TEXAS . NEWARK, NEW JERSEY

77

(continued) kitchen. I use it for perfect hollandaise sauce, golden brown Southern fried chicken (it never gets too brown), pan broiling a steak, my favorite meat balls, quick beef stroganoff, the best rice you've ever tasted, hot potato salad, pineapple upsidedown cake. And it's perfect for cherries jubilee and café brûlot which I sometimes make right in the living room on the coffee table. You see, my skillet doubles as a chafing dish, double boiler, water bath, even a food warmer. I couldn't live without it! 5. *Electric can opener*. It solves one of my basic cooking problems. It opens cans! You can't cook without opening cans and I'm all for eliminating timeconsuming methods and taking short cuts. I refuse to twist my wrist or turn my arm as long as I can push a button or lever more easily. 6. Hand or portable mixer. How else can you get fluffiness, creaminess, and texture unless you incorporate the proper amount of air into the recipes that call for it? A wire whisk may be the purist way, but it certainly isn't the easiest. Imagine beating egg whites in a flat platter the old-fashioned way. Tires me to think of it. I have a wonderful little hand mixer that goes all over the kitchen with me. I can't make fluffy mashed potatoes without it. I can whip cream right on the spot without having to get my big mixer out.

7. Electric pressure cooker. When I get home from work, I have a very hungry husband to feed. My pressure cooker keeps me from being a constant shortorder kind of cook. In one half the time, I can prepare the foods that require long, slow steaming at low temperatures. What used to take hours to do can be done in 30 minutes or less. Three of my favorite cold-weather, pressure-cooker suppers are pot roast with pan vegetables, a delicious New England boiled dinner, and my husband's favorite dish—a rich chickenin-the-pot.

8. Blender. This just happens to suit our way of living. I don't believe I could explain it more simply than that. We like serving dips at parties and a blender is great for making them quickly. Our favorite is chickpea. Without a blender, I would have to slip the skins off each chick-pea and then mash them by hand. (Unless, of course, I use a hand food mill.) Too tedious for me when I can toss them in the blender, skins and all! I also happen to be a carrot-juice fan. How else can you liquefy a carrot? In our kitchen, two of our favorite soups are Gazpacho and Vichyssoise. I use the blender for them. Leftover ham always finds its way into my blender for ham salad. For Sunday brunch, I mix pancake batter in it. (And make the pancakes on the electric skillet.)

9. Large coffeemaker. My best friend at a party is a coffeemaker that makes 30 cups or more. I just will not keep making coffee over and over for those who want more than two cups. Guests can help themselves, too! Makes a great coffee bar at a party.

10. Electric juicer. I adore freshly squeezed orange and grapefruit juice. Especially when they come from friends in great big baskets! How to squeeze them? Certainly not by hand! All you need do is cup your hand over the fruit and press. No twisting—ever! And when I squeeze lemons for cooking (which is often) I make sure I get every drop of juice before the skin is tossed away.

Well, there they are. Of course, they'll never replace the range for total cooking, but they're trying awfully hard to do it. There are many more that almost made my list (and that I also use quite frequently) and many which you would undoubtedly substitute if you were to make a list of your own. Among these are the coffee grinder, oven broiler, rotisserie, griddle, sauce-pan or casserole, sandwich grill, waffle iron, meat grinder, hot tray. In a more lighthearted vein, you might consider a snack or party grill, corn popper, kebober, or even an egg cooker.

My point is, choose the small electrical appliances that are most helpful to you. Start a wardrobe of them as I did and surround yourself with those you can't live without! THE END

Every good dryer dries clothes...

...only a <u>very</u> good dryer gives you a choice of drying speeds to fit the fabric



This RCA WHIRLPOOL is a very good dryer

This new RCA WHIRLPOOL 2-speed dryer lets you choose just the drying speed to suit your need: a gentle, warm breeze for delicate things; a brisker, hotter breeze for heavier things! With 6 cycles and 5 temperature selections to prevent overdrying or underdrying, you can dry all your wash the way you know is best. That's why McCall's, Parents' and other leading magazines approve it; you'll like it, too. See your RCA WHIRLPOOL dealer for a convincing demonstration and a surprisingly low price on gas or electric models.



s of Whirlpool Corp., Benton Harbor, Michigan. Use of trademarks 🗑 and RCA authorized by trademark owner, Radio Corporation of America.

Santa Claustrophobia

(continued from page 21)

1 wanted clothes, any kind of clothes, it didn't matter what as long as I could wear it. On Christmas morning I couldn't wait to tear open the box with my name on it-such a gorgeous, gigantic, Gargantuan hunk of box that it could only hold a breath-taking new formal or eighty-nine new sweaters. My fingers trembled as I parted the layers of tissue to reveal-what any normal Indian college girl would wanta blanket. Oh, it was quite a blanket, resplendent in my college colors, with my name embroidered in one corner and my sorority insignia in another, and I don't know what else.

If I'd opened a box of writhing rattlesnakes, I couldn't have been any more horrorstricken. Even now I get a facial twitch remembering the monumental struggle it was to arrange my ravaged face into a smile that morning. Of course, I've long since forgiven my mother. I know how much love and thought went into that different, imaginative, meaningful gift. Besides, when it comes to back-yard picnics with the children and holidays at the beach, what would I do with twenty yards of tulle?

Whenever I'm tempted to complicate my Christmas shoping by racking my brain for "something different," I'll remember the famous blanket and settle for something dull, ordinary, and probably, perfect. Shopping becomes amazingly easy the minute you stop trying to surprise people and simply try to please them.

If you can keep your head . . .

Why is it that, as soon as Christmas approaches, we get so addled and muddled? Suddenly, even our nearest and dearest become total strangers with unfathomable likes and dislikes. All year long we're filled with tender, intuitive urges to buy a certain this or that for a certain somebody. Of course, it's too extravagant to give presents willy-nilly, so we pigeonhole the idea "until Christmas." Come Christmas. not only has the idea flown but our wits as well. Is it Arthur who plays squash and Earl who raises rutabaga? Or does Earl raise squashes and Arthur play a flute? Is it John's mother or his sister who adores the scent of violets? Was it Cindy's teacher or Sean's who said she has enough handkerchieves by now to blow every nose in South America?

Somehow, I'm going to fight this peculiar pre-Christmas amnesia. I'm not going to give Grandpa blue pajamas for the seventh year running. I'm not going to give toilet water to the aunt I know darn well never uses the stuff. I'm even going to give my husband something he'd buy for himself (he should know what he

likes after all these years). It seems ridiculous to me how wives flounder over presents for their husbands. "I just don't know *what* to get for Henry," they wail, as if they couldn't even tell you the color of his eyes. I *always* know what to get John. Right now, I can think of at least ten things he wants or needs or is hoping for. For a change, I'm going to *get them*, instead of ten other things that jump out of the catalogues. It'll be hard, I know, because it's too darn easy.

What category do you pick?

There's no doubt that the easiest way to get around the whole (continued)



Best looking, best cooking-today's PYREX ware in Early American

The handiest thing in your kitchen is now the handsomest thing on your table-in all the warm glow of fashion-right Early American design! For, of course, today's PYREX ware remains as wonderfully useful as it is radiantly beautiful! Serve proudly in PYREX ware - for nothing cooks as well as quick-heating, even-heating, nonporous PYREX ware. Goes straight from freezer to oven. And it can't keep old odors and flavors - so everything tastes its freshest best! See all the striking PYREX ware colors and designs now available at your store - they mix or match, enhance any table, any decor. Corning Glass Works, Corning, New York.

PYREX ware shown in Early American designs: 4-piece nesting bowl set, 1%-pt., 1%-qt., 2%-qt., 4-qt. Handles are pouring spouts. \$4.95 the set. Oval decorator casseroles, 1%-qt. \$2.95, 2%-qt. \$3.95; Oval divided serving dish with cover, 1%-qt. \$2.95. PYREX brand percolator, 4-cup \$3.50, 6-cup \$3.95, 9-cup \$4.95. Prices slightly higher in Canada.

Guarantee for all PYREX ware: Any PYREX brand product which breaks from heat within two years of date of purchase, when used according to instructions accompanying it, may be replaced by any PYREX ware dealer in exchange for the broken pieces. PYREX® WARE CORNING Corning Glass Works

Significant Winegard Antenna Development for Better Color TV

Improves black and white, too



Although the Winegard Colortron antenna was designed to meet the critical standards for color TV, it is also the most sensitive antenna you can own for your black and white set. Color pictures become brighter, clearer, more lifelike. Black & white recep-tion becomes sharper with greater clarity tion becomes sharper with greater clarity and contrast, even in difficult reception areas

Can a TV antenna make this much difference? Yes!

But aren't all TV antennas pretty much alike? No!

There are two reasons Winegard Colortrons outperform ordinary antennas. (1) A pa-tented Electro-Lens design intercepts more TV signals ... but rejects interfering signals. (2) The TV signal is then amplified by an electronic power pack

The effect on your reception is this: often you can pull in stations you couldn't reach before. Pictures, on all channels, become brighter, sharper. There's signal power to spare ... if you like, you can operate up to 6 sets from one Colortron antenna.

Colortrons are rugged, too. Wind tested to 100 mph. Permanent GOLD ANODIZED finish won't weather-wear-stays like new for years.

For the best reception, a Winegard Color-tron is a wise investment. 4 models from \$24.95, electronic power pack extra ... satisfaction guaranteed. *Ask your TV service dealer or send coupon for full story.

intee in force for 90 days after installation



My nearest TV station is -

Christmas-gift prob-(continued) lem is simply to give everyone money. Quick, neat, sure-fire-but unthinkable. There's another solution on the same order that's far more divertingone-category shopping. During a given Christmas you give everybody on your list the same thing-books or records or jewelry or plants or whatever you're so inclined. This kind of shopping is pure pleasure. There's no wasted motion. Instead of spreading yourself thin over a dozen different departments in a dozen different stores, you can throw all your energies into carefully matching the gift to the person. Books and records, particularly, offer an astounding variety, including variety in price. What's more, they're the world's easiest presents to wrap-and there's nothing to stop you from reading the books first.

How to beat the department stores

Nobody has to even set foot in a denartment store during the awful season if he doesn't want to. You can stick to quiet little out-of-the-way shops. You can pick a category that no one else would dream of-fireplace logs, iris bulbs, door knobs. You can give magazine subscriptions, theater tickets, Florida grapefruit, Chicago steaks. You can also shop by mailthere's nothing you can't find in a catalogue! But let's say you don't want to stay out of the stores. You want to see all the pretty decorations, hear all the holiday music, browse through all the gay and exciting wares and know exactly what you're getting. Is there any way to do it without coming home on a stretcher? Sure, there is. The secret is to shop like crazy but buy nothing. Look, touch, taste, squeeze-but buy nothing. Instead of standing in lines, pushing your way to counters, searching for sales clerks, burrowing for charge plates, and waiting endlessly for packages, you shop with pencil and paper. In each department, you carefully note each item you want along with style number, price, color, size, et cetera-it only takes a minute and you're on to the next department. After hours of gay, unaggravated, unhampered roaming, you return to your cozy nest, kick off your shoes, put on the coffee, and pick up the telephone. Every department store I've ever shopped at has a special operator who will cheerfully and efficiently take all your scattered orders to her bosom and, sure as Santa, see that they're dropped at your door. It may take a dozen tries to get through to the store, but in your calm, relaxed, Christmasy state of euphoria, what do you care?

"Made in Auntie's workshop"

Maybe a store-bought Christmas, of any kind, isn't for you. There are two Christmases in my memory that stand out as the happiest of all. One was the Christmas I did it myself. It was the Christmas after our first baby was born and no words can describe the warm waves of womanliness that



CAMKLEEN is a special type cleaner that gets out all the mildew and embedded dirt from hardto-clean cement joints between ceramic tile. And it's so easy to use. No hard scrubbing...Just wipe on Camkleen with a cloth or sponge. In 2 minutes its bubbling action loosens all embedded dirt and mildew. Then rinse with clean water and your ceramic tile walls and floors sparkle with original brightness. Full pint bottle only \$1.30. Product of THE CAMBRIDGE TILE MFG. CO., Cincinnati 15, Ohio

SOLD BY HARDWARE, DEPARTMENT AND LEADING STORES EVERYWHERE

flowed through my bones. I was Eve. I was Mother Earth. Filled with the miracle of Creation, I wanted to go on creating and I launched into a veritable orgy of the womanly arts. I sewed, I snipped, I embroidered, I pasted, I baked, I pickled, I sketched, I water-colored, I wrote children's books, even poetry. For two months before Christmas, the baby and I were buried in sequins, cinnamon drops, and paint pots. But it was quite a Christmas (ask any member of my family). I recommend it to anyone, except the First Family-they already know the delight of exchanging a sonnet or handmade seascape.

THE END

Make Your Mark (continued from page 41)

We used construction paper to mount some of our bookmarks. It's available in dime and stationery stores and is the same kind used in many kindergarten projects. We used fabric adhesive for pasting.

From left to right on pages 40 and 41:

Campaign Medal is cut from red, white, and blue striped ribbon. On pointed end, fold corners to back. Mount on construction paper. Glue fake bullion medal (available in dime stores) on bottom.

Pointing Hand. Cut out illustration of hand on page 40 and use red contruction paper for cuff and sleeve. Glue checked gingham over sleeve.

Posy Bookmark. Cut out shape of stem and leaves from dark green construction paper. Cut out half of stem and leaves from light green paper and glue over the dark green. Use a paper coaster, with the bottom layers removed, for the blossom.

Butterflies. Shape a piece of green felt as shown on page 41. Glue on lace butterflies and add a silk tassel on bottom.

Roman Stripes. Double-point the ends of a piece of striped ribbon.

Big Pencil. Trace pencil parts onto construction paper in shades used on page 41. Cut out complete pencil shape in one color, then glue all other colors in place as shown.

Decorative Braid. For the simplest bookmark, use a strip of figured braid. Stiffen ends with adhesive.

SHOPPING INFORMATION

MAKE A PAIR OF ELVES

Page 6: Wra

TAKE A SMALL PIECE OF FABRIC TAKE A SMALL PIECE OF FABRIC Page 12: Floral stripe fabric and wallpaper-A.L. Diament. Glass curtains-Henry Cassen. Ship fabric, Godey prints fabric-Greeff. Saint's head, small horse-Fabulous Fakes. Newsprint wallpaper-Scala-mandre. Shade fabric border-Brunschwig & Fils, Shade-Window Shade Assoc. Braid, silk tassels and cord-Consolidated Trimming. Screen fabric-Kent Programmer (1997).

PIES TO FIT EVERY OCCASION 44, 45: Silver forks, coffe d tray

DECORATED WITH A SPIRIT OF INDEPENDENCE Pages 38-41: Sofas-Herman Miller. Carpet-Crafts. Flooring-Amtico.



An easy-to-operate home generator can save the day

How would your family get along if the electric power went off for a day or two after a wind storm, ice storm, or flood? What would happen to the food in your refrigerator or freezer? In cold weather, what would you do for heat? Would water freeze in the pipes?

One family had never thought of such emergencies until a bad storm knocked down power lines, and food worth \$300 spoiled in their freezer. Another family got along without lights, but had trouble warming the baby's bottle.

And people who live in suburban or rural areas have found themselves without water, because their well pumps stopped working.

The question, "How would we get along in such emergencies?" has caused some forethinking families to install home power stand-by generators. These little units, turned on in an emergency, will at least provide heat, a few lights, and hot coffee. At best, they'll also run anything in the house, including TV, water pumps, and the kitchen range—or at least some burners. They take up little room. Some are compact enough to be tossed into the back of the car or station wagon, and taken along for weekends or for vacations at ski camps, hunting cabins, or the family cottage.

Some small generators capable of keeping five 100-watt bulbs, the oil burner, and a TV going all at once may be had for less than \$200. Larger ones that turn out more power may cost \$250, \$300, or more. How handy even the little ones can be is shown by what happened to one family after a bad storm.

"We came home at midnight," the husband says, "and found trees and wires down. Waters were rising. All our neighbors' lights were off.

"Our house was dark and cold, and without TV or radio we couldn't get reports on the storm—something you miss at a time like that.

"I went down to the basement with a flashlight and stepped into three inches of water. Then I realized that our sump pump, kept for such emergencies, also had stopped. The water was rising, and I was afraid it would get into our oil burner and ruin it."

Weeks earlier, this family had bought, for \$200, a 1000-watt generator. This was a compact bit of machinery kept in a corner of the attached garage near the fuse box. It took the husband only a minute to start the generator, which was driven by a small gasoline engine similar to those used to run lawn mowers or garden tractors. He had quickly run a heavy-duty extension cord from the generator to a special outlet installed in a safety switch near the fuse box. Then he threw the safety switch.

Within seconds, current flowed into his house, the lights came on, and (continued)

YOU CAN MAKE THIS



HEIRLOOM SAMPLER CLOCK

This wonderful easy-to-do clock is as handsome as the day is long ... and accurate, too. Think how many times a day you'll enjoy your handiwork, as you tell time by the big readable numerals and the antiqued black hands. Stand it on the mantel or hang it on a wall—it's an heirloom-in-the-making that you'll treasure for years. Colorful fruit and numerals are embroidered on fine linen with cross-stitch. Wood frame is ready to assemble and stain or paint—all parts presanded, and grooves and holes for screws are already in place. It's easy to install the fine electric clock movement. Over-

all size is $13\frac{1}{2} \times 17\frac{1}{2} \times 3\frac{1}{4}$ ". Glass is not included. Kit # PSC-23, price \$12.98 postpaid. Federal excise tax included.

Complete kit contains stamped 100 per cent Belgian linen with embroidery thread, U. L. Approved Telechron electric clock movement, assembled front frame, easyto-assemble box frame, instructions. Kit assembly takes less than half an hour after face has been embroidered.



HEIRLOOM SAMPLER CLOCK ORDER FORM

Heirloom Sampler Clock has been designed expressly for The American Home. Fill out coupon, enclosing personal check or money order (no stamps, please). Sorry, we are unable to handle foreign orders.

Please allow three weeks for h	handling and mailing.
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Dent 4	THE AMERICAN HOME MAGAZINE WN, Post Office Box 76, New York 46, N.Y.	
Please send me_ excise tax include	Heirloom Sampler Clock Kit(s) at \$12.98 each.	
(New TORK City n	sidents please add 4 percent sales tax.)	
Civew Tork City n	Print Name	-
Citew Tork City h		

(continued) the oil burner started up. The sump pump also came to life and began pumping the basement dry.

Since there wasn't enough power to run all the household appliances, the husband had turned off the deepfreeze and the refrigerator. After the house got warm, however, he turned the burner off and allowed the current to run these other two units for a while. "After we got things under control," his wife says, "Bill took the generator next door and let our neighbors use it." They also had previously installed a special safety switch.

What a stand-by generator is. Basically, it consists of two pieces of equipment: a small gasoline engine of from three to nine horsepower and an electric generator. (The latter resem-



DAYDREAMS

Beneath a host of beguiling, fanciful daydreams, the mind of a child is simple—uncluttered—even serene. Well cared for and warmly loved, today's child has few fears, almost no worries.

Many things contribute to this sense of security. One is the protection enjoyed by children and parents in a well-built home . . . a home that can withstand the elements and keep the family safe and comfortable. The makers of BESTWALL and CERTAIN-TEED building products know the importance of home protection. Their research facilities are dedicated to the improvement of products including fine quality roofing, siding, fiberglas insulation, sheathing, walls and ceilings. For example, the fire-resistance of Bestwall's famous "Firestop" Gypsum Wallboard has been substantially increased over its previous high rating . . . and Certain-teed roofing shingles meet or surpass the new higher standards for safety and quality established by Underwriters Laboratories.

For greater safety, protection, beauty and value in materials for building and remodeling, it will pay you to see your Bestwall Certain-teed dealer—or write direct to



bles outwardly the electric motor that runs your washing machine.) The gasoline engine, spinning at high speed, turns the generator and causes it to "pump" power into your house wires at either 120 or 240 volts.

U.S. Department of Commerce figures show that about 40,000 small generators of this sort have been sold in the past three years. Many have gone into commercial use but thousands have gone into homes, especially in suburban areas which suffer frequently from severe storms. Most are sold with gasoline engines attached, but you can also buy small generators to be run by the same "utility" gasoline engine that drives your lawn mower, snow blower, or garden tractor. The life of any good home generating unit, if you give it good care, should be indefinite since it isn't in constant use.

What they cost. Most home-type sets generate from 1000 to 3500 watts. This means they are capable of keeping up to thirty-five 100-watt light bulbs going at one time. Costs vary, but generally run from \$200 to \$500. One popular 2000-watt unit sells for \$300, or is available in kit form for \$240. Assembling the kit is said to take about two hours.

What they'll do in an emergency. With a small, inexpensive set you won't get all the power you're used to, but you can get by. The smaller units (1000-1500 watts) will light a few lights. They will also run your TV and radio, and keep your oil burner (or a small air conditioner) going, at least intermittently.

Larger units—producing 2000 or 2500 watts—will make it possible to run several lights, a heater or air contioner, and a TV all at the same time. However, you'll need still more power if you also want to run a well-water pump, and a great deal more power to run a kitchen range.

In a recent ice storm, one family relied on a 3500-watt unit to supply lights and heat. But at suppertime, in order to use one 1400-watt kitchenrange burner it became necessary to turn out some lights. Thus to run a house with anything like normal power you may want to go up to 5000 or even 6500 watts which will cost \$600 to \$800.

Obviously, most storm emergencies don't require all this power, and the following table will help you figure out the unit you might need. The figures given, while representative, don't apply to *all* units, so check yours for wattage requirements.

Equipment		I	Por	we	er Ne	eeded
Oil burner	-			.1	000	watts
TV						,,
1 electric light						33
Refrigerator .						33
Freezer						**
Toaster						22
1 range burner						"
Well pump						**
Thus a 2000-						ld run

Thus a 2000-watt unit would run your furnace, a small TV, refrigerator, and still leave you enough power to run six or eight 100-watt lights. When you want to use a range burner, you'll have to cut off the refrigerator, three or four lights, and your TV set for awhile.

Where to put a generator. The advantage of many models is that you can buy one, take it home in your car, and put it anywhere without special construction. All are made to stand in any level corner. Some models are built on sled-like skids. Others can be kept on two-wheeled dollies (cost about \$25) and can be moved around or even rolled to the house next door. Others have handles for lifting. (The 2500-watt units often weigh less than 150 pounds.)

With such portability and compactness it's not too hard to find a location for a generator. Some owners put them in basements. However, a garage is preferable for two reasons: (1) it's apt to be drier than a cellar, and (2) it will be easier to vent the exhaust fumes.

Fumes must be piped outdoors, preferably where they won't seep back in through doors or windows. Venting often is done with flexible pipe clamped to the motor exhaust and run out through the wall. The opening is tightly sealed, sometimes with tin or asbestos.

How you hook them up. If the main power ("from the street," as electricians say) should be restored while your generator is running, you could have trouble. Therefore you will need a special safety switch which should be installed in the "street wires" between the electric meter and the fuse box. Such a switch sometimes costs \$75, installed.

After you start your generator, throw the safety switch. This is a double-throw switch that cuts off the street wires and, at the same time, lets your home power run into the system.

No permanent wiring is needed from generator to the safety switch. When trouble comes, just plug one end of the heavy-duty cord into the set and one into an outlet which is part of the safety switch installation.

How easy are they to operate? For a man or boy, starting is easy. Most units have recoil (pull cord) starters. And for \$40 or \$50 extra, you can get an electric starter. Jumper-cables clamped to your car's 12-volt battery will turn the starter. (Some starters need only 6-volt batteries.)

If the unit is hooked to its own storage battery, however, it is only necessary to push a button to start it. This is the easiest way—but you must always be sure the battery is kept charged!

With this arrangement, you can also buy, if you wish, an automaticstarting device called an "automatictransfer" switch. Then, if no one is home, and power goes off, the unit will start itself—and will automatically disconnect the street current for safe operation. Later, when normal power is restored, your unit will stop operating and the "street power" will again be fed into your home. This device costs you \$100-\$150 extra.

How long will a generator run by itself? One complaint has been: not long enough. Some models have onegallon gas tanks that must be refilled every three or four hours. Others contain two gallons.

But a few makers now are supplying larger gas tanks—since a generator that stops work when you're asleep or away is useless.

(Note: if you live where gas is available you should know that some generators can be factory-altered to run on manufactured gas, natural gas, propane, or butane—for about \$30 extra.)

Diesel power is available for larger commercial units. But most home-size sets are gasoline powered.

How safe are they? Any electrical equipment should be handled with care and not tinkered with by someone who does not understand electric wiring thoroughly. There are also codes and insurance requirements to be observed. Get a licensed electrician to install your safety switch. And be sure that you fully understand what you should and should not do with your generator.

A further caution: never try to start a generator when standing in water—another good reason for installing yours in a good, dry place!

How noisy are they? The noise isn't bad. Most have 4-cycle, air-cooled motors whose "bark" is taken away by oversized mufflers. The steady chugging sound is further reduced when a set is operating inside a garage or shed. If the sound bothers anyone, special sound shields can be installed.

What maintenance is needed? Very little. However, Howard L. Hill, a manufacturer, points out that all sets, regardless of make, should be run once a month for a few minutes to keep out dampness, corrosion, and gummy gasoline deposits. At each running, the voltage regulator should be checked, too, to make sure that the set is ready to deliver the proper current needed.

How about recreational use? Some owners take their sets to camps and ski areas to provide lights—including floodlights. Others use them in woods to run electric saws, sanders, and drills while building cottages. Others take them to boat yards for similar uses.

Families use them now and then to provide light (and music) for iceskating parties or summer picnics. They're used, too, by ham radio operators, and sometimes to run loudspeaker systems.

How can you help your friends? In severe emergencies, when you know power will be off for many hours, a unit can be wheeled or carried to one or two neighbors' homes provided they have the necessary electrical installations, or they can connect some lights or appliances directly by extension cord to the generator. There it can be run for an hour or two, to help deliver heat, light, and refrigeration, after which it can be returned home to resume operations.

One owner recently rushed his set to a neighbor's house where a friend lay ill in an oxygen tent that had stopped operating when power went off. Stand-by generators are desirable, of course, in any home where an invalid or patient depends on electric power. Polio patients' lives have been saved by generators when thunderstorms knocked out power lines and left iron lungs useless.

Do you really need a generator? According to owners who have used them, stand-by generators can give you safety and comfort of mind in severe weather. Whether a unit is a luxury for you depends on how much you may lose if power goes off—in food, frozen-pipe damage, or inconvenience.

Don't make this mistake. One owner installed the generator in his garage that had power doors. When an ice storm blacked out his neighborhood one night, he went out to start his generator but couldn't get to it because the electrically-operated doors wouldn't open! THE END



"He looked at his watch, said 'Good Heavens, it's after five,' and left."

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83

for things



you'd like



to paint



but didn't dare



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Shrinks Hemorrhoids FREEZER New Way Without Surgery TIPS STOPS ITCH - RELIEVES PAIN

FOR THE

HOLIDAYS

<u>kadadadadadada</u>

Whether you live in Maine or Cali-

fornia, Michigan or Florida, whatever

the temperature may be on the out-

side, it's smart to be freezing in your

kitchen-getting ready for the holi-

days. Take advantage of your freezer,

or the freezing compartment of your

refrigerator, and freeze meals and

party fare now so they will be ready

in advance of the busy entertaining

season. Freezing foods ahead of time

will cut down on the last-minute con-

fusion of a large family meal or

defrosting, and organizing your freezer

to make room for the holiday special-

ties. A quick baking-soda bath will re-

move any odors and sweeten the unit.

freezer be sure you have an adequate

supply of the necessary equipment.

Frozen foods must be properly pack-

aged in vaporproof material to retain

the flavor, color, and nutritive value

of the foods. It is economical to choose

packaging materials which can be re-

used-wide-mouthed freezer jars, wax,

aluminum, or plastic containers. You

will also want to use wrapping prod-

ucts of aluminum, plastic, laminated

paper, or heavy wax paper. Don't

forget the freezer tape. Label pack-

ages accurately-noting the storage

date. Store similar items together

whenever possible so you can quickly

locate the desired foods. Use food

BEFORE THE HOLIDAYS

• Well in advance of the holidays

prepare your own T.V. dinners which

can be whipped out for last-minute

emergencies. You might choose a

menu of sliced roast beef with gravy,

mashed potatoes, and green beans;

beef stew (omit boiled potatoes un-

til right before serving time. Frozen

boiled potatoes become soggy); or

try hamburgers, French fries, and

corn. Freeze in aluminum containers

or sectioned aluminum picnic trays

so they can be popped right into the

oven. Leftovers can be turned into

many delicious, quick-frozen meals.

· Desserts for the family or fancy

entertaining delicacies can be frozen

in advance-cream puffs (which can

be filled at the last minute with

custard, chocolate pudding, whipped

or cupcakes without covering. This

will set the frosting, which should be

the butter or fudge variety so it will

not smear. When frozen, wrap in

moisture-vaporproof covering, and

label so they can be identified quickly.

once it is thawed. Do not refreeze.

Before preparing the food for the

Start your freezing by cleaning,

festive party.

For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids and to relieve pain - without surgery

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

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poses, in Lowe's colorful 19 easel-back calendar. Send 10c and 2 K-L seals from bottom of bag of KITTY LITTER® absorbent cat box filler, sold at pet counters — or mail 25c in coin. Today! LOWE'S, INC., Dept. L-09, Cassopolis, Michigan



When defrosting iced cake, unwrap immediately so icing will not stick to covering. Frozen angel food or sponge cakes will slice easily into individual portions.

· Shell nuts weeks ahead of time and freeze in glass or plastic freezer containers. It is not advisable to freeze salted nuts, as the salt may absorb moisture and become sticky.

· Clean, sort, and dry cranberries. Package in plastic bags. Freeze while in season now, so you'll have them year round for sauces, salads, and garnishes.

· Vegetables or main-course casseroles for buffet meals can be prepared in advance and frozen until the afternoon of the party. Freeze before they are completely cooked to allow for extra cooking when reheated. Sprinkle on a cheese or bread-crumb topping at the last minute. For delicious party potatoes-bake, remove potato from shell, and beat with butter and milk until smooth and fluffy. Place the mixture back in the shell and sprinkle with paprika; chill. Then wrap and freeze. Before dinner, they'll defrost quickly. Brown and serve.

• Muffins, breads, and coffeecakes can be made before the holidaysfrozen and heated at serving time. If you love the aroma of fresh baked bread, prepare the yeast dough in advance, allow to rise once, shape into loaves, rolls, coffeecakes, or buns. Freeze. Allow to defrost and rise a second time, then bake. Unbaked bread dough should be kept only for one month.

· For refrigerator cookies, prepare dough in advance, roll in aluminum foil or plastic wrap, and freeze. Store drop-cooky batter in wax or plastic cartons. Defrost and bake. You can freeze already baked cookies by carefully packing in specially designed, large, moisture-proof freezer container. These cookies will defrost quickly at room temperature.

DURING THE HOLIDAY

· You'll want to have plenty of ice cubes. Freeze them in advance and store in a plastic bag. For the punch bowl, freeze an ice ring, using your ring mold, and decorate with cherries, cranberries, mint, or pieces of holly. • Freeze leftover peppermint candies. After the holidays melt them down for a delicious peppermint ice cream sauce. To melt, place 11/2 cups crushed candies in saucepan. Add 1/2 cup water. Cook over low heat.

• Too many fruitcakes? Freeze whole, or cut into individual servings. Delicious toasted and served plain, with hard sauce, or ice cream.

• Stuffed with turkey? Prepare individual portions of turkey and gravy. Freeze in airtight boilproof plastic bags. Seal bags with heat, elastic bands, or tape. When needed for a quick lunch, slip into hot water for about one minute-just long enough to heat. Serve. If you prefer, cube leftover turkey. Freeze. Weeks later you can use it in à la kings, salads, or casseroles.

84

T



In most modern homes you'll find...

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One of the features you'll appreciate most in this house is the separation of rooms and the easy-flow traffic pattern. This is made possible downstairs by the entry hall which connects to a central hall, and upstairs by the well-planned positioning of bedroom doorways. The family room is exceptionally good with its separate entrance and its proximity to the powder room and kitchen. French doors opening onto the porch (not included in the blueprints) make the room particularly useful for entertaining. Because the downstairs rooms open off the halls, they each have an unusual amount of wall space for furniture placement. This house can comfortably accommodate a family of six. The two smaller bedrooms will take twin beds and have plenty of closet space. Included in the blueprints are a breezeway, basement, and a two-car garage off the kitchen.

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HOW'S THE WATER IN YOUR HOUSE?

automatic softener

Take a bath in broad daylight and have a good look at the water you live with. If the first

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For You EYES

THE PRESSING FACTS ABOUT IRONS

Many, many years ago hand irons were beautifully carved by young men and presented to their brides as wedding gifts. Today, irons are still being given for wedding and Christmas gifts. Then as now, most women absolutely hated the job of ironing. Let's face it, there's nothing glamorous, exciting, dramatic, or romantic about doing a load of ironing. Since the invention of the electric iron in 1915, appliance manufacturers have added numerous and ingenious features. Unable to come up with an appliance that completely eliminates the chore, we give them a vote of thanks for the engineering advances that make the laundry-basket challenge very much easier and more pleasant. If you are in the market for a new iron, for a gift or for yourself, check these facts and features of today's irons.

There are two general types of irons available-the dry iron and the combination steam and dry iron. If old habits prevent you from feeling comfortable ironing with steam, and you prefer to dampen clothes, then the dry iron is for you. The combination iron can be used for steam or dry ironing by merely flicking the control switch. The combination has a water chamber where the water is heated a few drops at a time until the steam is created. The steam passes through the small holes in the bottom of the iron onto the material being ironed. All new irons have heat controls which adjust a thermostat in the sole plate of the iron. For the greatest comfort and ease of ironing, the appliance should weigh 3 to $4\frac{1}{2}$ pounds.

Heat for dry ironing will range from approximately 275° to 425°. The control will read: off, wash and wear (for synthetics such as rayon and nylon), wool, cotton, linen, and high. You'll use a dry setting most often when ironing starched items, heavy linens and cottons, and textured rayons. For best results, sprinkle the fabrics, fold smoothly, place in a plastic bag, and allow to stand for two hours. Never sprinkle rayons or silk as they may water spot. Set the control to the correct temperature as indicated on the garment manufacturer's label, the instruction dial, or the pull-out fabric guide available on some models. Test a corner of the fabric before ironing as the average temperature setting may be slightly



Sit or stand, relaxed and easy; work at your comfort height. (12 height adjustments.) More Knee-Room than any other ironing table. Light, flat-folding metal frame, with stopor-go wheels.

SPREDWING'S tapered end opens square for extra surface to iron curtains, sheets and tablecloths. Open mesh top allows faster, cooler, easier ironing! At leading hardware and department stores. \$19.95, with pad and cover. Buy one today!



inadequate for the weight and texture of your fabric.

You'll use the steam-iron setting most often for wash-and-wears, synthetics, corduroys, flannels, wools, laces, velvets, gabardines, seersuckers, and lightweight cottons. The steam iron removes wrinkles when the steam condenses on the cold fabric followed by the application of heat.

You can use plain tap water for today's steam irons rather than the distilled water always recommended by manufacturers in the past. However, if you live in a very hard-water area, mineral deposits will build up in your iron eventuually clogging the steam orifices. In a hard-water area occasionally fill your iron with distilled vinegar. Allow to steam for 15 or 20 minutes. Let cool and thoroughly rinse. The combination steam-dry iron will provide 30 to 40 minutes of steam before it needs refilling. The capacity of the water reservoir is about three quarters to one cup. Many new irons have water-level indicators which point out the correct time to refill.

The steam orifices in the iron sole plate form many different patterns. Most are designed to spread the steam evenly over the fabric, regardless of the number of orifices.

Many new irons, dry and combination, have the sprinkling feature. By pressing a button, a fine spray of water is spread over the fabric—marvelous for starched clothes and linens, and for removing stubborn wrinkles and creases.

Other new features of various models include a built-in light which is helpful to see around buttons and into creases (the small light comes on to indicate the temperature has been reached and remains on until the iron cools), choice of white or black handles, adjustable or floating cord mount for right- or left-handed homemakers, longer cords, a holder for storing iron neatly on wall of kitchen or closet, and handy grooves for ironing around buttons.

Take good care of your iron and it will give you good service.

• Always have control dial on off and detach cord from wall socket when filling or emptying steam iron—to disconnect pull the plug, not the cord.

• Never use an iron with a frayed cord or a damaged plug.

Always empty a steam iron after use and while it is still hot. If water is spilled on the outside, wipe immediately with a soft cloth.

• Avoid ironing over objects such as buttons, zippers, and hooks. They will scratch the sole plate. • If your combination iron sputters make sure you have filled it properly and that it is not overfilled. Do not switch iron on to "steam" until it has had time to heat. If iron sputters during ironing, stand it on the heel rest for a few minutes before resuming ironing.

• Should the sole plate become discolored, follow the cleaning instructions in your manufacturer's instruction book.

If the sole plate or edges become accidentally rough, smooth with fine steel wool.
Always store iron in a dry place with the cord wrapped loosely around the handle.

If you or your family travel a great deal you'll find a travel iron a necessity. These irons are available in dry models or combination steam and dry models. They come in their own carrying case, take up only a small space in the suitcase and are invaluable for quick freshening jobs.

IRONING TIPS

1. Use a fabric softener in the final rinse when laundering to make clothes easier to iron.

2. Iron with long, light, slow strokes. Do not press down on iron. Bearing heavily will only wear you out. It's the heat that does the job, not the pressure.

3. Place similar fabrics together. Start by ironing rayons on a low temperature. Work up to the high temperature required for cottons. This will eliminate time wasted while the iron heats and cools between each job. 4. To iron embroidered or monogrammed areas so the design will stand out, use a steam setting on the wrong side of the fabric over a turkish towel.

5. To rejuvenate pile fabrics (velvets, corduroy), suede shoes, and felt hats, hold a steam iron about a half inch above the fabric. Lightly brush these fabrics, continue process if necessary, and they will look like new. 6. Marks left in your carpeting by furniture can be removed by holding iron two to three inches from rug. Steam, then brush the nap. 7. As an aid to blocking knitted wear, use your steam iron. Carefully stretch knitted wear into the desired size and shape. Fasten to a board. Allow the steam to penetrate the fabric by holding the iron one-half inch above the garment.

 For ironing dark colored fabrics, turn on the wrong side when possible to avoid unnecessary marks or shine.
 Shine marks may appear on fabrics when too much heat or pressure has been applied. Hold steam iron above fabric, directing the steam right to the spot. Brush lightly.

10. When pressing clothes always brush garments thoroughly. Not only will this get rid of dust but will also be a quick check for minor repairs. For best results when pressing suits, trousers, and heavy fabrics, use a dampened pressing cloth and lift the iron up and down as you work, rather than sliding back and forth.

11. A double thickness of cheesecloth makes a good pressing cloth to use with a steam iron. It protects the fabric and lets enough steam through to effectively remove wrinkles. THE END



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When your child comes home with a stray pup or kitten and makes the traditional plea, "Hey, Mom, can I keep it?" should you refuse because of what the creature may do to your furniture and rugs?

Not according to Lorrain and Bern D'Essen whose home, a fivestory, private house in New York City's Chelsea section, is one of the most attractive in the neighborhood, although they share it with about 25 dogs of all sizes, ranging from Great Danes to Yorkshire terriers, half a dozen cats, a kangaroo, a kinkajou, a trained squirrel, a llama, barnyard animals from time to time, and on two

occasions a lion.

The D'Essens are not eccentrics. There are sound reasons for the presence of the menagerie. Since 1949 they have been providing animal actors and models for magazine advertisements, TV, movies, and the stage. Mrs. D'Essen, who does most of the work with the animals-her husband Bern handles the business end of the business-starts by giving them the same kind of training recommended for pets you plan to live with. That is not the way theatrical animals are usually raised, but what Mrs. D'Essen had in mind when she entered the field was a troupe that could be lived with, a more or less permanent company of four-footed performers that would always be

on tap for jobs. Not at all the stereotype of an animal trainer-she's slight, feminine, very pretty-she uses no special equipment, no restrictive devices other than an ordinary leash. There are no cages, no barred areas. Since her animals are supposed to look natural in the ads, she wants them to lead

natural lives. There can be accidents of course. A while ago, Mrs. D'Essen in the living room noticed a greyhound puppy coming in from the hallway with a guilty expression. Checking, she discovered a wet spot out there. Calmly she picked up a leash, and a newspaper which she rolled up, and started for the dog

who immediately tried to lose herself among the fellow dogs.

RICHARD OSK

HOW

TO

LIVE

WITH

"No use trying to hide, I've got all day," Mrs. D'Essen assured the dog. She snapped on the leash and slapped the dog's rear quarters noisily but painlessly. "You thought we'd think it was the new dog and blame her, didn't you?" She was referring to Jennie, an English sheep dog who'd arrived a day or two before. She led the now thoroughly shamefaced greyhound to the scene of the crime which she mopped up with a paper towel that the dog was made to smell. Then she took both the dog and towel out and walked the dog up and down for a few minutes.

Each step in the procedure was deliberately calculated to make the dog feel unpopular, the center of unfavorable attention.

"As far as housebreaking or, more accurately, out breaking is concerned," Mrs. D'Essen says, "remember that for the first three months or so, a puppy is a baby. He thinks of your carpet as grass. Before he's old enough to go out you may have to paper-train him. Never forget that he is more appalled by noise than anything else. He associates it with displeasure. Be sure to talk loudly to him when he does something wrong, and softly and approvingly when he's being good. Never slap a dog in the face no matter what he does. Instead, hold his muzzle with one hand and strike the other against the hand holding the muzzle. The noise does the trick."

Another example of slapping something besides the culprit occurred when Jennie, the sheep dog, was new to the household. While scratching is usually a feline hazard, a dog can occasionally be an offender. Jennie put her paw on a coffee table, scratching the edge. Mrs. D'Essen slapped her hand on the scratched surface several times and said loudly, "No, no, no !"

A dog is entitled to share your board but not your bed, though they all like to. You can keep him off yours if he has the right kind for himself. A dog usually likes a foam-rubber mattress and most

ANIMALS particularly a back on his bed for support-thus, a dog bed has two

sides and a back. Some dogs will stay off furniture, but not people-a habit that can be hard on the owner's clothes, and it doesn't make any dog lovers. People-jumping can be stopped in two ways. As the dog leaps, greet him in a friendly way, but step quickly on his rear toes. The dog won't associate the pain with you; it's the natural result of the jump, he thinks. This maneuver requires unusual deftness however. A simpler but equally effective methodthough just as deceptive-is to squeeze his paws tightly and painfully together as he jumps, meanwhile saying sweetly, "Hello, what's the matter?" The dog won't know. He will only know it's no

A dog that barks all the time fun to jump.

with nothing in particular to say, may not damage eardrums but he's not only a nuisance to the neighbors, he also can be designated as such legally and removed if the neighbors want to get nasty about it. The D'Essens, in a crowded city block, can't have any loudmouths. Aimless barking is discouraged firmly and effectively by a simple ribbon tied around the offender's muzzle-the point being made that this is a disgrace (like a dunce cap) by Mrs. D'Essen's cry of dismay, "Shame!" You should stick to one word as well as one tone to get your point across.

t's more difficult to get your point across to a cat, but not when it comes to housebreaking. Cats take instinctively to litter pans, although Persian cats sometimes dislike the deodorized sand. The D'Essen Persian, Winifred, insists on the old-fashioned arrangement of torn newspaper. With or without litter, there has to be one permanent headquarters for the cat-pan and food dish and water bowl in the same place.

The chief feline menace is, of course, scratched upholstery, although some felines would just as soon work on wooden surfaces or rugs. You should have fairly heavy coverings for your furniture (and

car), a scratching post-tree bark or carpeted, depending on whether you have an indoor or outdoor cat. An outdoor cat is apt to wear down his claws on the real trees and not be destructive inside, but with an indoor cat you had better-to be perfectly frank about it-rely on claw clippings. The best clippers are the kind that cut vertically when the handles of the clippers are pressed together. Most cats dislike pedicures but can be trained to accept them. Mrs. D'Essen's formula: cuddle the cat in your left arm (if you're right-handed, that is), holding him so that one rear paw can press against the inner crook of your elbow. Be very careful not to touch the pink part of the claw-once that happens you and the cat would be through as far as clipping was concerned. Most people clip only the front claws but the rear ones should be clipped as well.

The D'Essens decided long ago that the only kind of floors they $% \mathcal{T}_{\mathrm{r}}$ could keep neat looking, with the number of animals they have jumping and padding over them, were cork floors. Waxed nonporous surfaces are more dog- and catproof than the other kind, but if you've wall-to-wall carpeted, your trustiest tool is a vacuum cleaner. And for occasional, unavoidable messes, keep an extra washable dustpan and spatula-with a specially colored handle to distinguish it from the one in the kitchen.

On the whole, a dog or a cat can be a pretty easy fellow to get along with as long as you remember that he, too, has his ways, his wish for affection, his vanity. All animals love approval. When your pet does something nice reward him with a word of praise in the proper tone-also, with a tidbit, something he gets as an extra. "It doesn't have to be much," Mrs. D'Essen says. "To an animal, a taste is as much a treat as a pound. It shows him that good behavior can be profitable. In that respect he's just like you. If you do a fine job one week and there's no pay check, how good a job are you going THE END to do next week?"



PICASSO: Blue Boy. Warburg Collection

BOUDIN: Marine Scene. The Louvre



CEZANNE: Still Life with Pears and Apples. Kramarsky Collection





RUBENS: Young Woman with Crossed Hands. Museum Boymans-van Beuningen Superbly Custom Framed Drawings water colors, pastels by

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FIVE STEPS FROM BIG GARAGE TO HANDSOME HOME

Originally the house at the right served as a garage and servants' quarters for an estate next to it. The structure and landscaped property, located in Glencoe, Illinois, appealed to Gini and Charles Seitz who wanted an old building to remodel. They bought the house and initiated a five-step remodeling program. Since there was no longer access to the fourcar garage under the living quarters, the first step was to add a two-car garage at left of house. Next they drew up plans with architect Ronald Handler for remodeling the exterior and the existing second-floor rooms. The corner setback was enclosed and made into a handsome two-story entrance hall with an open stairway leading to the second floor living room. New windows and vertical redwood siding give the house a contemporary look. A horizontal board wraps around the front of the house, making it appear lower.

Inside, room sizes remained the same. The dining room, at right, was paneled with mahogany to match the hall walls. Next to the windows a door was added which opens to new garage roof where a deck is planned.

The third and fourth steps were remodeling the kitchen and putting in the black-top driveway. Final step-still to come-will be converting ground-floor garage to family room and bath and updating side exterior not shown.





Information: Jessie Walker



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*Towels by Callaway Mills; ceramic wall tile, ceramic accessories by Wenczel Tile Co.; wallpaper by Imperial Wallpaper Co.; vinyl floor tile by Robbins; shower cur-tains by Para Mfg. Co.; cabinet hardware by Amerock.

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WITH THIS RING you can make some woman happy. Beautifully handmade of heavy sterling silver, it is inlaid with pieces of exquisitely colored blue turquoise. Crafted by American Indians in the Southwest, the ring comes in sizes 4 to 12. Wear it as a guard for a wedding ring or as a costume accent. \$11. (Tax incl.) Vicki Wayne, 610-ACC S. Country Club Rd., Tucson, Ariz.



DECK THE HOUSE and Christmas tree with luscious garlands made of satin balls and golden chains. An import from the Orient, the balls (largest is 2" in diameter) are covered with brilliant red satin thread. Connecting links are gold glass beads. Garlands come in 9' lengths, are easy to handle. \$3.88 for one garland. Palley's, AH11, 2263 E. Vernon Ave., Los Angeles 38, Calif.



BLACK IS THE ACCENT for an attractively decorated bathroom. Use black finished wrought-iron brackets for towels, tissues, and glass. The 24" towel bar is \$5.45, 16" one, \$4.35. Towel ring $(5\frac{1}{2}"$ diam.) is \$2.45. The 4" diam. ring is \$1.85. Tissue holder is \$3.35; glass holder, \$3.85. Each is decorated with a heart-shaped motif. Old Guilford Forge, AH11, Guilford, Conn.



QUICK AS A WINK. Members of the nursery set will enjoy drinking milk from the ceramic mug decorated with the face of an engaging puppy dog. When raised from the table, the doggy's eyes blink and a happy bark is heard. Base of mug is fitted with a squeaker which produces the bark. Capacity, 10 oz. \$1 each; \$2.79 for 3. Spencer, 601 Spencer Bldg., Atlantic City, N.J.





NATURAL BEAUTY. A happy gift for the man in the house (father or son) is a perfectly tanned calfskin. Beautifully patterned, it has silklike hair and a nonskid back. Use it as a rug or wall hanging, or have it made into a vest. In brownand-white or black-and-white combinations, 8½ sq. ft. piece, \$12.95. Western Calfskin, AH11, 29 Joseph Ct., San Rafael, Calif.



FOR HER COLLECTION, six exquisite cloisonné spoons imported from Europe. Made of silver-plated metal, each 5" spoon has a finial and graceful bowl overlaid in colorful enamel. Each is decorated with a different design. She will display these with great pride. \$11.50 the set of six. Empire Merchandising, Department AH11, 140 Marbledale Rd., Tuckahoe, N.Y.



CLEVER CARROUSEL for showing off a spoon collection or for using in a country kitchen to hold the serviceable variety. It is built on the Lazy-Susan principle and made of pine finished in antique pine or in maple. Two tiered, it has twelve slots on the top and twelve on the bottom. (Spoons not incl.) \$6.95. (Add 30c W. of Miss.) Yield House, AH11, No. Conway, N.H.



STAR PERFORMANCE. Gift for the house or for a house-proud friend, a set of woven cotton place mats finished with fringe. An eagle decorates the center, and stars outline the four sides of the 12x17" mat. Colors: off-white combined with red, blue, green, gold, nutmeg brown, or sandalwood. \$1 each; \$3.75 for four. From Jenifer House, AH11, Great Barrington, Mass.

ON THE FIRST DAY of Advent set up the angel calendar and open the secret window marked #1. Inside will be an appropriate symbol of the coming event of Christmas. Every day until the 24th of December another window can be opened. Children will love it. Angel is red cardboard, has gold wings, a candle halo. 15" high; \$1. Miles Kimball, 126 Bond Street, Oshkosh, Wis,



PATRIOTIC NOTE for a child's room, the colorful sampler executed in simple cross-stitch. Kit contains a 12x14" piece of fine linen stamped with the verse: My country 'Tis of Thee Sweet Land of Liberty of Thee I sing. Included with the linen are skeins of colored cotton floss, instructions, and a brown wood frame. \$2.95 plus 25c post. The Added Touch, AH11, Bryn Mawr, Pa.



Otto Maya



BONE-CHINA WHIMSY. Give the miniature collector a set of six engaging kittens to cavort on the what-not shelf. The fine bone-china pussies are beautifully colored, have endearing faces. Each small figure is about 2" high. \$2.98 for the set of six. For canine admirers, there is an enchanting bone-china set of puppy dogs. \$2.98 for 6. Hobi, Department AH11, Flushing 52, N.Y.

JINGLE ALL THE WAY through the holiday season with a golden sleigh filled with Christmas balls or with delicious candies and nutmeats. Designed to stand as a table centerpiece or as a gay ornament on the mantel or chest, sleigh is made of reed frosted with metallic gold. 10" long and 7" high. \$2.98 plus 35c postage. Helen Gallagher, Dept. 411, 413 Fulton St., Peoria, Ill.



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BUCKINGHAM GUARDS will do sentry duty as book ends on a young scholar's desk. Made of cast iron and authentically decorated, figures wear black shakos and trousers, red jackets, and white gloves. Bases are felt-lined. 91/2" high, each weighs six pounds. Use them, too, as doorstops or on a mantel. \$5.95 each; \$11.95 the pair. Crescent Hse., AH11, Box 21, Plainview, N.Y.





JEWELRY ROLL. Help her keep choice possessions in order with a quilted, rayon-satin case which will hold a vast array of jewelry. Rings and earrings slip over padded straps; small pins and rings slip into zippered pockets, necklaces and bulky brooches tuck into a full-length outside section. Assorted colors. 9¼x13". \$2.98. Sunset House, 71 Sunset Bldg., Beverly Hills, Calif.



CIRCUS GAIETY will pervade the nursery while youngsters eat from the Clown Set. It's made of unbreakable plastic in brilliant, nontoxic colors: red, yellow, and blue. The clown has a saucer for feet, a bowl for a tummy, a cup for a chest, an egg cup for a head, a salt shaker for a hat. 71/2" high. Name is in white. \$1.98. Crown Craft, AH11, 3 Mt. Hope Pl., New York 53, N.Y.



FOR CHRISTMAS LIGHTS try the scented candles which come packaged with tiny cones. Short and squat (2" high and 21/2" in diameter), they burn for 36 hours. Colors and scents: pine (red or green), magnolia (white), jessamine (yellow), bayberry (green or brown), spice (red), or lemon (yellow). \$1 each; \$5 for 6. Carolina Soap & Candle Makers, Dept. AH11, Southern Pines, N.C.









FIT FOR A KING-size man, the lounging robe made of wash-andwear rayon and acetate. Four inches longer than standard, it has nonslip sash, shawl collar. It comes in a choice of two popular plaids: dashing red with black and white, or conservative blue with black and white. M,L,XL,XXL; \$14.95. King Size, Dept. AH11, 17673 Forest Street, Brockton, Mass.



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FELINE BEAUTIES. We lost our heart to a pair of prints of Siamese cats (one shown). Beautifully shaded from palest beige to black, the Sealpoints have magnificent bright blue eyes. Hang them on the wall, mount them on cardboard, or have them framed. On fine paper, each is 241/2x17". \$2.98 the pair plus 25c post. Marboro Books, AH11, 131 Varick St., New York 13, N.Y.



SHOW OFF the handsome old watch inherited from Grandfather. Display it on a beautifully wrought stand made of solid brass. Side brackets adjust securely, hold any size watch which then becomes a good-looking practical clock for bedside table or a desk. Footed base is 3" square. Over-all height is 31/4". \$7.95. Southern Showcase, Dept. AH11, Box 547, Memphis, Tenn.



YOUNG FRY will take a keener interest in drinking milk if it is served to them from a spankingwhite pitcher decorated with the likeness of a colorful cow. The sturdy jug has a large handle and comes in three sizes: 41/2", 51/2", and 61/2" high. These are useful for syrup and fruit juice. \$8.95 a set of three. (Add 50c W. of Miss.) Seth & Jed, Dept. AH11, New Marlborough, Mass.



THE AMERICAN HOME, NOVEMBER, 1963

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Blockhead, Available in \$3 and \$1 sizes. When ordering, add 35¢ for the \$1 game, and 50¢ for the \$3 Blockhead for mailing.

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BIG FAT SANTA-\$698 The jolliest St. Nick you'll see anywhere! He's round and firm when fully packed with crumpled newspapers. Life-size 5'9" tall, made of colorful all-weather plastic ... stand him up or sit him down on roof, porch, lawn, inside by the fireplace or in easy chair. Folds flat for storage. Moneyback guarantee! BIG FAT SANTA, \$6.98, postpaid. Sunset House, 472 Sunset Building, Beverly Hills, Calif.



ou can have the plus the charm of way the underneath measure of tissues in Je for bathroom, be **33.75 pe**

Send 10c for Early American Catalogu Visit our Showro Colonial Cottage 752 Fulton St., Farmingdale, N.Y.



Warms with air instead of weight

THE BEDTIME LUXURY of warmth without THE BEDTIME LUXURY of warmth without weight can be yours to enjoy this winter . . . and to give to the favored names on your gift list. Thanks to British ingenuity, Shillcraft Therma-Weave Blankets provide 50% more warmth than other blankets of the same weight, by actual laboratory tests. Because of their lightness, they are remarkably comfortable with no pressure on body or feet.

USE IT ALL-YEAR-ROUND. Therma-Weave can USE IT ALL-YEAR-ROUND. Therma-Weave can be used in every season, eliminating storage problems. Thousands of tiny air cells are woven into these blankets, so that in winter a light cover on top turns each cell into a still air pocket that keeps out the cold. In summer, use the blanket *without* a cover. Then the air cells let your body "breathe," dissipating heat and allowing you to sleep comfortably cool.

SO BEAUTIFUL it has the look of a fine bed-spread. And durable too. That's why Shillcraft Therma-Weave Blankets are used on great ocean liners, and in leading luxury hotels.

FULL RANGE OF POPULAR COLORS IN FOUR BASIC SIZES. White, pink, blue, yellow, green, beige, lilac, peach.

CHOOSE 100% WOOL OR COTTON – both suit-able for winter and summer. Satin-edged WOOL makes a stunning wedding, baby or business gift. Or if you prefer COTTON – it has self-hemmed edges and is machine-washable.

ORIGINAL THERMA-WEAVE BLANKETS ARE NOT SOLD IN STORES. Available only from Shillcraft at money-saving, direct-from-importer prices

ORDER NOW for fast service. Mail coupon to Shillcraft, Dept. AH, 106 Hopkins Place, Balti-more, Maryland 21201.

Satisfaction guaranteed Good Housekeepin or money refunded

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SHILLCRAFT, Dept. AH, 106 Hopkins Place, Baltimore, Maryland 21201.

Please send the following order for Shillcraft Therma-Weave Blankets, postage paid, on uncondi-tional money-back guarantee.

Quan.	100% W	OOL	Color	Quan.	100% C	OTTON	Colo
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	Twin Size	18.95			Twin Size	12.95	
	Double Size	22.75			Double Siz	ze 14.95	
	King Size	25.75			King Size	16.95	
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FAMILY HEIRLOOM BRACELET will be treasured forever engraving, tax). Mate 710 t No COL IN ENGRAVING CO., 614 SOUTH ST., DUNDEE 2. ILL.



THE AMERICAN HOME, NOVEMBER, 1963

STADO



VESTED INTEREST for the woman with a flair for casual clothes, is the soft natural suede vest. It compliments skirts and shirts, sweaters and slacks, a longsleeved sheath, Four-button closure, side vents, and two pockets add comfort. Pale sand or fawn brown; sizes 10 to 20. \$15.95. Deerskin Trading Post, AH11, Route #1, at #114J, Danvers, Mass.



TAKE CARE of expensive eyeglasses. When not in use, stow them in this decorative rack made of glazed ceramic decorated in bright colors. A pair of compelling eyes and the legend Here they are looking at you appear on the front. Any first name will be inscribed in the center. The interior is felt lined. \$1.98. Crown Craft Prod., AH11, 3-A Mt. Hope Place, New York 53, N.Y.

HARD-TO-MATCH stocking gift, calendar match boxes filled with wooden matches. Each colorful box has the calendar for two months: January-February, March-April, May-June, July-August, September-October, November-December. Decorative and useful, the boxes will provoke comment. \$1.50 the set; \$8.50 for six sets. Patio Sales. AH11. Old Skokie Rd., Highland Park, Ill.



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BOARD

For brief but in-telligent commu-nication in the family, use this early American bulletin board

Build This Beautiful

Grandfather Clock

Mason and Sullivan Co. Dept. AM, Osterville, Mass.

Enjoy "Old World" Ppd. Pastry Treats! Double-handle iron makes

Double-handle iron makes 2 rosettes or 2 timbales (patty shells) at one dip. Bake shells and fill with

Bake shells and till with fruit, pudding, creamed meat, chicken, etc. Serve rosettes as cookies of topped with ice cream. Four 3" cast aluminum

DING

chance for spare time earn-e! Be the INVISIBLE MEN-

Piece' for Holiday

Parties

EN SOL





ALL-WEATHER FRIENDS. The charming wee birds are dependable weather forecasters. When rain is on the way white tails turn pink, when skies will be clear they turn blue, when any change is in the offing tails turn lavender. 3" cotton birds in natural colors come with a wire for attaching to plant or flower. \$1.98 for 6. Crescent House, Box 21BB, Plainview, N.Y.

THE BEST OF CIRCLES are charming little coasters made of silvery- or golden-finished metal. Finished with grape leaf and cluster border, the trays come marked with a three-letter monogram. When not holding a glass, they can serve as ash trays or as individual containers for nuts or candy. 31/2" in diam. \$2.95 for 4. Vernon, AH11, 30 Evans St., New Rochelle, N.Y.

PRETTY CONCEIT for a cosy corner, the pottery pitcher and bowl imported from Italy. Decorated with a fruit pattern in shades of mauve, yellow, green, and gray on white. Each piece will make a good container for flowers when used individually. The bowl is 121/2" in diam., the pitcher is 8" high. \$14.95. Bancroft's, Dept. 33-171, 251 E. Fifth St., St. Paul 1, Minn.





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CRADLE THE WINE in an imported Danish holder which will add a note of romance to the dinner table. It is cleverly made of wrought iron decorated with cane peel wrapping on the handle. A standard size wine bottle slips into bracket and lies in the proper position for easy pouring. \$5.75. Order from Morton's of Washington, F21, 312 Seventh Street, N.W., Washington, D.C.

SEE IT THROUGH crystal-clear glass if you want the salad to be appetizing. This set of four sparkling glass bowls will complement china and silver because each is simple and classic in design. Good, too, for fruit compote, puddings, or ice cream. About 2" high, 5" in diam. The set makes a good shower gift. \$3.50. Glasscraft, AH11, 3058 W. Armitage Ave., Chicago 47, Ill.

HAS HE TALENT? Every child is a potential Rembrandt to his family. A splendid gift for a proud father or fond grandparents is a reproduction of the young one's crayon sketch. It will be duplicated on a 6" square ceramic tile which will give service and pleasure for many years. Tile, \$6.45. With trivet, \$7.45. Young Rembrandts, AH11, Lock Lane, Port Chester, N.Y.



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SCRIMSHAW is an art form which is fast disappearing. Seamen who sailed the whaling ships out of New Bedford still carve the ivory tusks with great delicacy. Cuff links engraved with a whaler are set in heavy gold-plated metal. \$15.95. Matching tie bar is \$7.50. This will male a memorable gift for the man in yur life. Frances-Morris, Dept. AH1, Box 1270, Brooklyn 1, N.Y.

PEFECT PAIR for the guest roonor for flanking a fireplace, the laddr-back Mule Ear chairs are mad of birch and ash, fitted with doub-ply cane seats. Unfinished (\$9.5 for two), finished in natural color\$11.90 for two), or finished in pine herry, maple, walnut, or mahogar (\$13.90 for two). Ship. chgs. coll. Iinimum order is two. Jeff EllioDept. AH11, Statesville, N.C.

LACIKE SCONCE imported from ain will add an elegant air to a pm. Made of wrought iron finish in flat black, it is embellished with scrolls and graceful twist:11/2" wide and 111/2" high. Use sair to flank a fireplace, a diningom sideboard, or an entrancall. \$8.50 the pair. From EdwaZiff, Dept. AH11, Box 3072 Mdseart Plaza, Chicago 54, Ill.



THE AMERICAN HOME, NOVEMBER, 1963



WEVE GOT NEWS

What's in the wind for November: tumblers are turncoats, beds are growing, storage chests are coming out of hiding . . . and lots more



GREAT GUN

Just set a match to the Sun Gun to get direct ray heat without electricity. Its small core generates infrared heat which is projected by a reflector. The portable appliance is odorless, windproof, flameless, smokeless, safe, and economical—perfect for outdoor use, ski cabins, boats, etc. The maker, Polyplastic Forms, Inc., says the unit also cooks, defrosts food and freezers, and dries hair! About \$20, it runs on butane gas.



Thanks to the wonders of electricity and years of work and research by the General Electric Company, we may soon witness the end of the most disagreeable of all kitchen chores-cleaning the oven. Forget the scrubbing, the caustic dirt dissolvers, and the hours you've spent. Look to the future when you can set four dials, close the oven door; when the time cycle has elapsed, you open the door and look into an oven that's completely clean-even in the remote corners. There are safeguards so the mechanism cannot be set off accidentally, and it turns itself off. No special chemicals are used, just electricity, about eight cents' worth for each cleaning job. The P-7 invention, as this new feature is called, was so successful in preliminary testing that G.E. plans to include it in four range models. They will be available at General Electric dealers sometime this month.



True Wood is real wood foring that is easy to care for and iexpensive to buy. The hardwood eneer of walnut, cherry, oak, or nhogany is laminated to a vinyl sheeig backed with asbestos fiber. Theurface is then covered with a vinfilm. This film protects your floorom common household hazarc like ammonia, alcohol, lye, or ape juice. It needs just an occasal damp mopping. True Wood is/ailable in many patterns includi herringbone, random pegged nks, 9x9" tiles, and Jeffersonianarquet. It can be installed with an aesive and goes on easily and quiy on concrete slab or over wood subfloors and won't expand or conct as wood does. Priced at 70¢ a sare foot at Sears, Roebuck and luer stores.

Fixing up the homestead? First be sure to check through these

NEWS NOTES

If this is your year to paint, it's the time to look into water-thinned (or reducible, or base) linseed oil house paints. Many of these will be based on Linaqua, which is similar to linseed oil but is water soluble. These paints offer excellent adhesion to chalked or weathered repaint surfaces and can be applied to a damp surface, as after a light rain. And, of course, there's the advantage of water clean-up of brushes.

The Weyerhaeuser Company is test marketing the first prefinished wood siding. The factory finish, which carries a warranty that the siding will not need repainting for at least seven years and that the paint film will not peel or blister at any time, assures better appearance, longer life of the surfaces, and less main tenance. Two sizes of bevel siding are offered-1/2x8" and 3/4x10"-plus prefinished tempered hardboard. The colors are white, green, yellow, gray, and sand. The new prefinished siding will sell for about two-thirds more than unfinished material.

BRACKETS MAKE A BED FIT FOR AUEEN



Coordinate an informal table setting and have fun, too, with the Fashionaire Slip-In Thermo-Tumblers. A clear plastic tumbler fits over an opaque one which can be covered with any of the patterns in the set or with any other fabric or paper-a piece of the dining room drapery, wallpaper, tablecloth, or even Junior's crayon sketch. The Slip-In tumblers are fun for any occasion and the designs are simple to change. Glasses can match room décor, theme of a party, or anything you choose. Double-walled construction keeps cold drinks frosty, hot ones piping. Dishwasher-safe, break resistant, and leakproof, the set of eight tumblers (12 ounce) and eight patterns is available for about \$9.95.



Are you dreaming of a queen-size mattress but restricted by ow headand footboards which you're not yet ready to throw out? WellSimmons Company has found a way to make your wish come true; can keep your bed and buy a wider mattress too. How? Through the stretcher rails which will fit onto any bedstead with conventional hochardware and make it possible to switch from an existing 54" wide, strd double bed to a 60" queen-size mattress; or from a standard 75" twin to an 80" length mattress. According to the Beautyrest people, ueen-size will soon become the new standard for double beds and th' wide bed will fade out of the picture. They sell for approximately \$15

The most inept decorator can dress up the house with ark's new holiday designs. The heavy gold foil press-outs come iettes (8"), scrolls (about 6" long), mobiles of angels, and a brach holding cards. Look for these decorations at your favorite Hallmard store.





The Lane Company has designed a series of clever storage chests which are attractive enough to be seen in almost any room. Called Stowaways, they are about 251/2x16x141/2", and are colorful as well as practical. Each of the five available models is fitted inside to hold flatware, holloware, record albums, sewing supplies, or office files. Chests may be ordered, too, with a cedar lining for the safe keeping of your woolens. The styles range from an antique white chest decorated with carvings to a red or black captain's chest as shown above. Matching benches are also available. Prices range from \$29.95 to \$59.95. An excellent gift for a bride, college student, or hostess.



Does anyone on your street have the white one yet?

Pardon us, but we do make a perfectly wonderful coffee-maker. It's the one on the left . . . in stainless steel with rich, glossy black trim.

Fully automatic, it brews a cup a minute of marvelous coffee and keeps it hot. The open spout means easy pouring; easy cleaning, too, because it won't trap bitter oils and residues. And you can dunk the entire coffeemaker without a worry. Families who live with it every day just love it.

Still, we've had a mild but steady clamor. It wasn't a complaint, but a question. People kept asking, "Why not make it white?"

"Most people like the black one," we said. "We might not have the

volume in white for mass production," we said. "We might have to price it higher and then nobody would buy it."

So we made the white one anyway. It's the one on the right.

It makes wonderful coffee . . . the same as the black one. It does cost a few pennies more. But now you do have a choice.

We don't think you'll have trouble finding a black Presto on your street but, if you hurry, you still might be first with the white one. And that might be quite a kick!

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