HOW TO HAVE WONDERFUL WEEKENDS AT HOME

IDEAS FOR BRUNCHES AND BUFFET DINNERS

SIMPLE HOW-TO'S FOR COOL, MOLDED SALADS

113

SET A PRETTY TABLE THIS SUMMER



Provincial kitchen/family room floor in Kentile<sup>®</sup> Agate Chip<sup>®</sup> Vinyl Asbestos Tile. You can put it right over your old floor ... even concrete or terrazzo. Floor color is Cayenne Rouge, accented by Geranium, Goldenrod, and Black Feature Strips. Wall Base: Olive Green KenCove<sup>®</sup> Vinyl.



Must a luxury vinyl floor be expensive? Not if it's Agate Chip, says Kentile. For about \$60, you can install this vinyl tile floor yourself in any 12' x 15' area. Perfect for kitchens, any room, because it's grease-VINYL F L O O R S proof, easy to clean. Comfortable underfoot, too. Your Kentile Dealer? See the Yellow Pages under "Floors."



Outdoor entertaining with indoor ease: 5 ways from General Electric to have more fun with less fuss.



Start fires fast with General Electric's new Fire Starter. Ignites a fire of briquettes and has it blazing in minutes! No need for kindling, paper, chemicals. It's quick, safe, odorless! Built-in fan provides forced draft, helps ignite fireplace logs faster, too.

Keep hot foods hot with General Electric's new Warming Tray. There's a "hot spot" for keeping beverages hot, an automatic temperature control—and a "Keeps Warm" drawer for rolls, pies, hot hors d'oeuvres.

Brew delicious coffee with General Electric's new, stainless-steel Coffee Urn. Brew 12 to 30 cups automatically—enough for a party. The recessed base lets you put the cup and saucer directly under the no-drip faucet. Whip up the tastiest drinks with General Electric's low-silhouette Blender. Perfect for mixing punch, making frothy malts, preparing tangy barbecue sauces. Mixes, grates, chops, grinds, purees, aerates. Only 10<sup>1</sup>/<sub>2</sub> inches high, for easy countertop storage. Chrome-plated base.

Slice like a chef with General Electric's new Slicing Knife. Slices and carves meats, roasts, poultry, breads, even angel food cake, without crushing. All you do is guide it—and the reciprocating blades do all the work. Handy rack for wall or drawer storage.

General Electric Company, Portable Appliance Dept., Bridgeport 2, Conn.

GENERAL 🍪 ELECTRIC

These most exceptional watches and clocks are tribute to the skill of the world-famed watchmakers 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 jewcler soon to select your treasure or to purchase the most exceptional gift.



ATMOS-"The Perpetual Motion Clock" graces the finest homes and offices. Atmos, powered solely by variations in temperature, runs accurately, silently, indefinitely....\$125.



LeCoultre Monaco. The square look of handsome elegancel Hand hammered and diamond lapped finish in solid 14K gold. You may choose from either yellow or white gold models.......\$135. 



LeCoultre Diamette. New-modern flair in 14K solid white ar yellow gold. No ornate end-pieces for smooth unbroken lines, \$115. With expansion bracelet, \$125.

LeCoultre Maureen. Outstanding jewelry craftsmanship! Hand-detailed case in solid 14K yellow or white gold.....\$135. With fashionable suede strap, \$125.



LeCoultre Diamond Parisienne 2G. The triumph of fashionable elegance, Two sparkling matched diamonds set in solid 14K white gold, Faceted crystal.....\$125. 

LeCoultre Master Mariner Automatic . Tells the date, winds itself, All-Proof® against normal hazards. In 18K gold .......\$235. 14K gold .......\$195. Other Master Mariners from \$100. Vacheron & Constantin -Le Coultre Watches, Inc.

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#### HOMES AND MAINTENANCE

- 46 Cluster Zoning: One Step Toward a Better Suburbia
- 74 How to Keep a Roof Over Your Head
- 80 Low-Cost Cabin You Can Build for Yourself
- 87 Home Maintenance Clinic
- 90 An Exciting Playhouse That's Easy to Build

#### DECORATING

#### 14 Hang It All

- 37 The Gentle Art of Staying Home
- 38 Big and Old and Just Right for Us
- 42 The Ideal House for Happy Weekends at Home
- 48 Be Prepared: Splashy New Towels
- 50 Set the Scene for Easy Summer Entertaining

#### FOODS, KITCHENS, & MANAGEMENT

- 54 Wife Saver
- 56 Be a Carefree Weekend Hostess at a Brunch
- 58 Serve a Leisurely Buffet When the Moon Comes Up
- 60 The Secrets of Shimmering Molded Salads
- 68 Designed for Small and Large Scale Entertaining
- 72 Laundry Room Has Added Attractions
- 78 Take Care of Your Table Linens

#### GARDENING

4 Annuals for Summer Color

#### HOME PROJECTS

11 Easy-to-Embroider Rose Spray Place Mat Sets

#### **GENERAL FEATURES**

- 9 Who Stole the Welcome Mat?
- 17 Books & Booklets What a Wonderful Weekend!
  - 19 It's Your Weekend
    - 20 Before the Weekend
  - 22 Picture Music
  - 24 Fun for the Hostess, Too!
  - 28 Anyone Can Play
  - 32 Just for Two
- 76 Traveling With the Pet Set
- Shopping Information 86 93 Market Place
- 98 We've Got News

OUR COVER: The summer table is set-ready for you to enjoy a lazy weekend at home. For more simple entertaining ideas designed to help you take it easy, turn to page 50. Setting: James Childs Morse. Photo: F. M. Demarest.

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#### DEAR **READER:**

If the young people of this country appear confused at times, the fault is probably more ours than theirs. We want them to be responsible but we hesitate to give them any real responsibilities. We want them to be industrious but it is often difficult, if not impossible, for many to get summer jobs, even when they are needed. We want them to appreciate the value of money but we fail to make attractive the value of doing things for the satisfaction of accomplishment.

It seems to us that every community can find better ways to utilize the energy of its young people. Now that summer is here we have a vast pool of talent available that is effervescent, vigorous, and full of idealism. Much of it could be siphoned off not only for the benefit of the younger generation themselves but for the benefit of all.

Young people are responsive; they are warm and eager, and once we make it apparent to them that they can make contributions of real value, that we want and need their assistance, they will respond the way most human beings do. They will offer their time, talent, and energy gladly.

There is so much they can do. Their help could be invaluable in assisting with the supervision of local parks and maintenance of recreational areas. They could direct organized recreation for underprivileged children and assume responsibility for many other projects of benefit to the community.

A step beyond this would be the organization of student councils to function in a semi-official capacity for the local government. These councils would not only provide a platform for the young people to test their ideas on how to improve the community, but also provide the necessary talent and manpower to execute them.

Many communities have put variations of this idea into practice. It takes a little effort on the part of adults to get things started, but this seems a small price to pay for the gains to be had. There is no doubt that the community that finds the way to utilize its youthful manpower not only does the young people a good turn. The community itself reaps many rewards.

THE EDITOR

For quick, long-lasting color in the garden there's nothing quite like annuals. You can buy and plant them at this time of year-wellstarted young plants ready to flower or even in flowerand they'll go on blooming until fall. They come in tremendous variety and are the easiest kind of flowers to grow. You'll find good selections of started annuals -in flats, pots, plant bands, and other containers-at garden stores and retail nurseries. Four of the most useful kinds are pictured here, including two of the (continued on page 86)

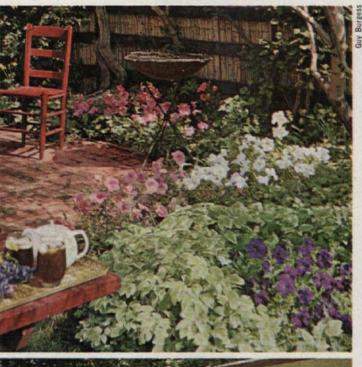
#### ANNUALS FOR SUMMER COLOR

 Portulacas are gay little plants with thick, succulent foliage and single or double flowers, like miniature poppies, in red, pink, yellow, and white. They do especially well in hot, sunny locations.

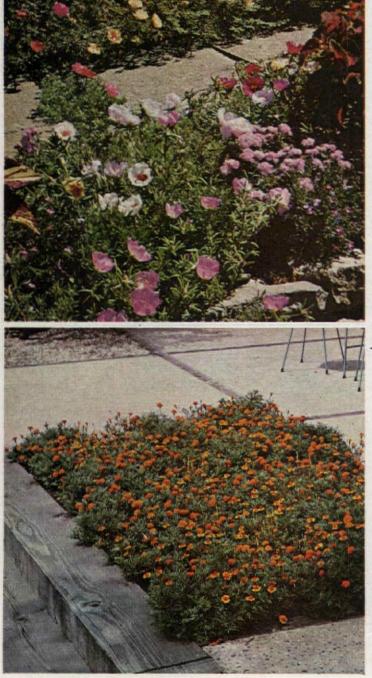
Petunias are all-purpose→ favorites because they come in so many colors, shapes, and sizes. For maximum bloom grow the small balcony type; for sheer distinctiveness, the large ruffled and fringed types.

Marigolds are bright, rugged, and undemanding. These are the small-flowered, dwarf French type, which include many yellows and brownreds. The African type are larger, taller, and range from pale yellow to orange.

Ageratum is the best→ low-growing, compact annual that comes in pale blue. Here it's combined with pink Begonia semperflorens, also treated as an annual, in a bed that gets morning sun and afternoon shade.









"If suddenly I were running things at Hotpoint, I'd put Improved Tide in every new washer to give customers the cleanest, freshest washes possible."

#### That's a good reason why Hotpoint does put Tide inside.

"What else can we possibly do to give our customers the cleanest, freshest washes possible?"

That's what the Hotpoint people asked themselves after they built their new 1964 model, the best of a long line of great Hotpoints. Beautifully designed, marvelously automatic, it handles loads up to 14 pounds. These bigger washloads make easier washdays for you.

And Hotpoint goes one step further. They pack a box of Im-

proved Tide in every new washer. That's how they help make extra sure you get the cleanest washes possible—and with the freshness only Improved Tide can deliver.

#### 25 leading washer makers pack Improved Tide in every new top-loading washer.

Tide samples, and this ad, supplied by Tide pursuant to agreement with appliance manufacturer.



#### Every good refrigerator does away with defrosting;

Need more ice? An IceMagic automatic ice maker gives it to you! It replaces every ice cube you use, automatically. No more ice cube trays to fill, spill or wrestle with. (Even the water is supplied automatically.) Just reach into the bin; take the ice you need. It holds over 100 cubes, ready to use. And, only RCA WHIRLPOOL refrigerators have Carousel<sup>\*</sup> Shelves that swing out and turn around; Jet-Cold<sup>\*</sup> shelf and meat chest for quick-chilling. One more thing: you never have to defrost because frost never forms in the refrigerator or freezer.

Sound good? Look it over in person; and, look at some of the other *very* good appliances shown above:

PRODUCTS OF WHIRLPOOL CORPORATION, BENTON HARBOR, MICHIGAN. USE OF TRADEMARKS 🚳 AND RCA AUTHORIZED



#### only a very good refrigerator has an IceMagic ice maker!

the RCA WHIRLPOOL built-in double oven and range surface unit . . . for gourmet cooking every time, any place you'd like to build it in! Gas or electric models available!

the RCA WHIRLPOOL undercounter dishwasher with two full size revolving spray arms washes up to 16 table settings thoroughly with constantly filtered jetstreams of water hotter than hands can stand;

the RCA WHIRLPOOL custom air conditioner with exclusive "Comfort-Guard"\* control provides more uniform cooling, helps room temperature stay comfortable;

the RCA WHIRLPOOL Space Saver chest freezer with thin wall construction that holds 17.8 cu. ft. of food in the same floor

BY TRADEMARK OWNER, RADIO CORPORATION OF AMERICA

space as older 9 cu. ft. models;

and, the RCA WHIRLPOOL 2 speed washer with new auto-matic Super Wash cycle for extra dirty work and play clothes. The matching RCA WHIRLPOOL 2 speed dryer lets you select drying speeds to fit drying needs!

One thing they all have: the quality and value you expect in



#### This little mother went to market But this little mother stayed home

and shopped quickly, conveniently, by telephone. Why don't you try it when you're held in the house by baby's needs, a drenching rain or a car-less day? You'll find your favorite stores make phone ordering very easy.



BELL TELEPHONE SYSTEM Serving you



### WHO STOLE THE WELCOME MAT?

'Way before the World's Fair opened, the world's largest department store started warning, I mean reminding everybody that "company is coming." As an ex-retail copywriter, I thought it was a brilliant pitch. My skin all but crawled at the thought of all the shabby slip covers, mismatched china, and dingy pots and pans that would have to be replaced before people found out how we really live.

Actually, any excuse for gussying up the house is a good excuse in my book. And I hope the reupholsterers had a whopping good spring. But this is what worries me. I don't think it's our slip covers and draperies that need a shot in the arm so much as our limp, la-di-da, dead-fish hospitality.

Whose what, what, what? you sputter. Who's calling whom inhospitable? That's the curious thing about inhospitality—it's one of those vices only other people have. Everyone of us can remember at least one time when we were made to feel as welcome as the measles in May. It hurts, and for a long time. But has any of us ever been so boorish? Certainly not. We're all the souls of hospitality.

The trouble is that inhospitality is so unintentional. We wouldn't dream of slamming the door in a guest's face or giving him the neck of the chicken. No, we're inhospitable by omission.

Where is the welcoming committee of yesteryear—Father beaming at the door, Mother extending a lily-white hand, and children all lined up like polished apples? Well, Daddy's out wrestling with the fire, Mom's just popped into the shower, and those streaks of blue jeans disappearing around the corner—that must be the kids.

Of course, you can't blame the kids. Nobody's ever told them that the guest is king. Maybe it's because we don't believe it ourselves any more. How many of us still have a room we call the guest room? How much fluttering over him do we do? How often do we roll out the red carpet and bring out the brass band ("what does he want—an engraved invitation?")? How often do we even let him sit down—we invite him to serve-it-himself at the buffet table, cook-it-himself at the barbecue grill, and mix-it-himself at the bar cart.

So all right. We're living in an age of casualness and informality, and hallelujah to that. But let's not get so relaxed, relaxed, relaxed that we're collapsed. The fact that we've done away with the *tangible* proofs that a guest is welcome is why we ought to put more oomph into our intangibles. You know what I mean. And if you don't, just put yourself on the other side of the welcome mat. Some people make you feel warm and wanted and welcome the second you step in the door—others make you wish you'd gone to a movie. You can call it a knack if you like, but it's more likely an effort. Certainly, some people are naturally more charming and open-hearted than others, but nobody has to stand around looking sour.

I have an idea. Let's make everybody on this side of the welcome mat kiss everybody on the other. Kissing's back in style, you know. Down in Washington, it's the friendly, Texan-type thing to do. It would certainly help to get the frost out of the foyer.

Some hostesses fail because they try too hard. They're so frazzled over their gournet menus, flower arrangements, and exquisite table settings that they forget you're there. Others don't try hard enough—they think it makes you feel right at home to clean the shrimp, change the baby, and haul the snack tables up from the cellar.

Learning how to fuss just enough to make a guest feel guest-y but not so much that he feels twitchy is part of hospitality. So is learning how to be kind to the unexpected guests. And the *unwanted* guests. Sometimes company is just not welcome, period—the kids have mumps, the dishwasher's broken, and you feel as sociable as a sick porcupine. Nobody could blame you for shuffling through the evening with a chip on your shoulder. But what a chance to shake the lead out of your hospitality. Give the poor intruder a good time if it kills you. Send him away glowing, and maybe you'll end up with a glow too—instead of just a sink full of dishes and a sore face from smiling like a martyr all night.

We'd probably all be warmer welcomers if we simply remember the dictionary definition of hospitable—"receiving and entertaining strangers or guests generously and kindly." The truth is that a guest on the doorstep is the most sensitive creature alive. He's a shy, quivering stray looking for a warm, cozy, loving home—and not the least bit sure that he's got the right house or the right night or the right hour. Let's not keep the poor beggar in doubt all evening. Let's not take it for granted that he knows we're the most hospitable soul in town. Let's not make him "make himself at home" that's our job, remember?" JEANNE LAMB O'NEILL



ENJOY SUMMER MORE WITH TAMPAX







#### ICE CUBES? PLENTY! But you never fill this G-E ice tray.

This General Electric refrigerator refills its own ice tray.

All you do is close the freezer. Just roll it shut.

There's nothing fantastic about it, really. No complicated timers, gears or gadgets or icemaking contraptions.

Just a simple, sensible way to take care of a simple chore that too often becomes a big nuisance—the refilling of the ice-cube tray.

And the G-E Self-Filling Ice Tray makes big crisp ice cubes, ready to be stored in the big container alongside. You just flip over the tray, and out go the cubes. Roll the drawer shut. Pretty soon, more crisp ice cubes. No more empty trays. You always have more ice coming up. Room for 110 cubes in all.

All this without ever taking the tray to the sink. Without slopping water on your floor.

A very sensible ice service, in a very sensible freezer compartment—a Roll-Out Freezer. Rolls ice (at fingertip level) and frozen food right out to you. No awkward bending, groping or hunting. And you never defrost any part of it, because frost never forms. This also means no ice trays to pry loose, no packages to pull apart.

You can have the dependable Self-Filling Ice Tray on the 18.8 Spacemaker illustrated or on the 13.6- or 15-cubic-foot refrigerator. Spacemaker gives you almost twice the room for food as an old 10-cu.ft. G-E (1948-1952), yet fits into the same kitchen space. Ask your General Electric dealer to demonstrate the Self-Filling Ice Tray and Roll-Out Freezer.



### EASY-TO-EMBROIDER Rose Spray Place Mat Sets



AN AMERICAN HOME KIT. Here you see the graceful beauty of our Rose Spray design—doubly enhanced by its own mirrored reflection. Each kit contains two mats and two napkins, stamped on 100 percent Belgian linen, with embroidery floss and instructions (including those for the delicate scalloped edging which is as easy to make as a straight hem). The rose sprays are simple cross-stitch, the curved stems are outline stitch with loop stitch accents. The napkins repeat the Rose Spray motif and have the same scalloped edging. Our place mat sets are a wonderful way to start a rosy day and are equally at home for luncheon or dinner. And what attractive gifts they make for bride or hostess! Kit AEJ-114 (set of two) is priced at \$2.00.

### Fill out coupon, enclose personal check or money order (no stamps, please). New York City residents add 4 per cent sales tax. Allow three weeks for handling and mailing. The American Home Magazine Dept. AEJ, P.O. Box 76, New York, N.Y. 10046 Sets of two Rose Spray Place Mat Kits—AEJ-114, \$2.00. Catalogue of best-selling American Home Kits, 20¢. Please Print Name Print Address City State

ORDER FORM

State Zip Code

11



## No more grrrrr.



venient. No more hide and seek! is gone. Pull, tear, wrap. A pleasure.



New Starter Tab shows you New Process makes it much where the roll begins. So con- easier to manage! All the old grrr



New Economy with Money-Saver Roll! All-new Saran Wrap is now twice as long—at no increase in price! Wraps twice as much food. Shrewd buy.



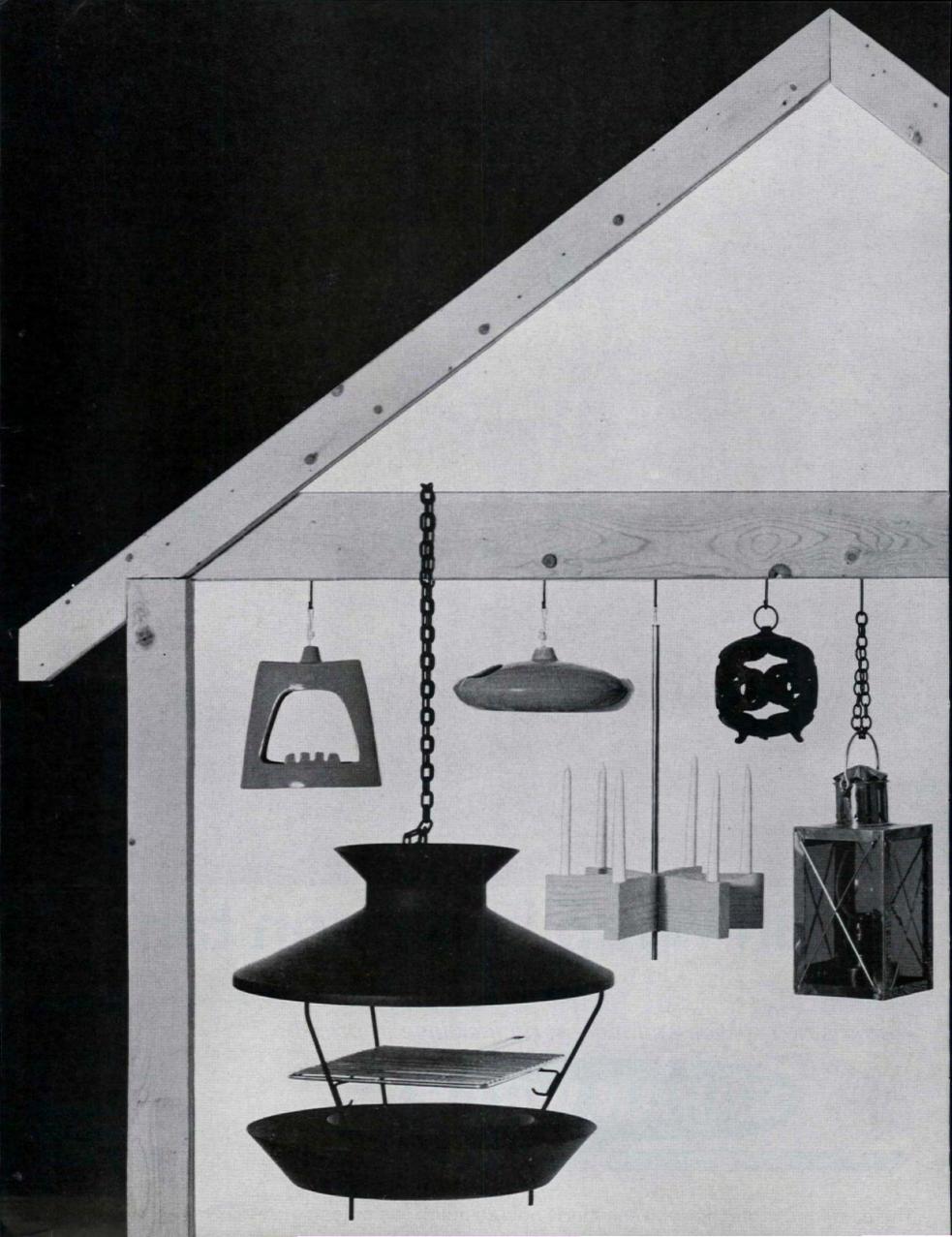
## Saran Wrap has been tamed!

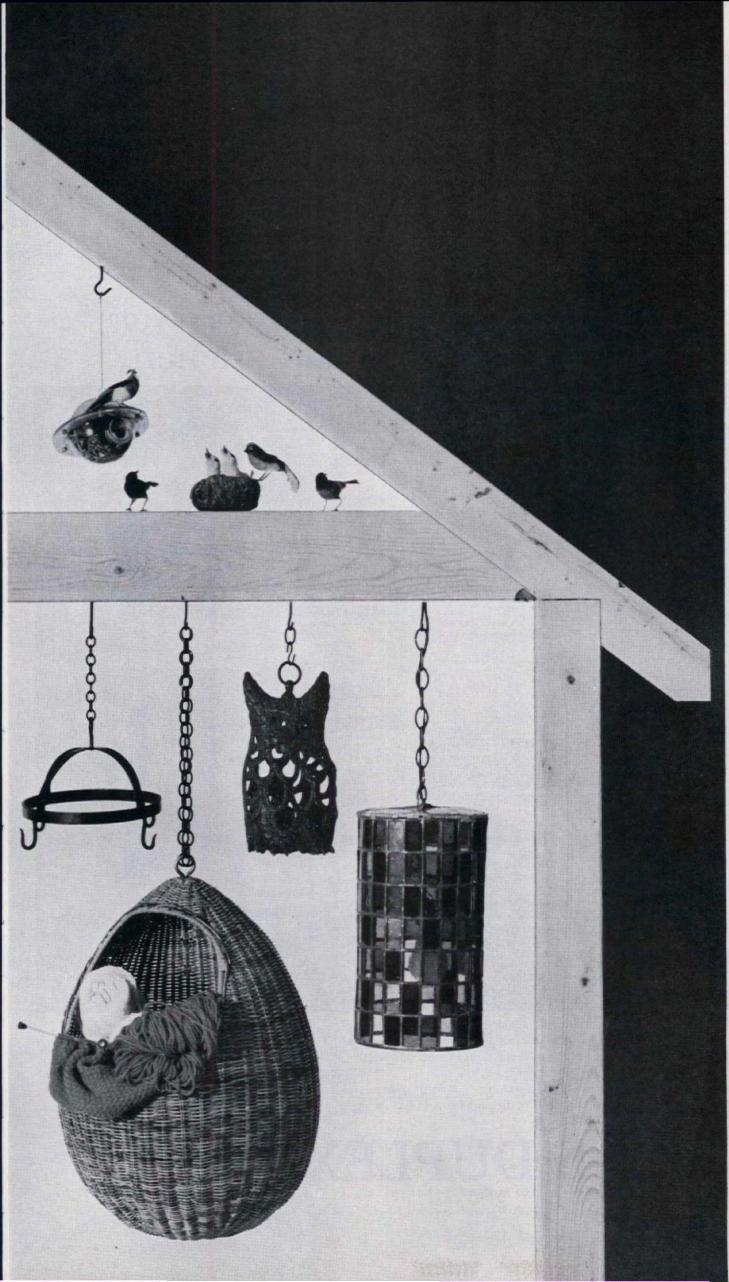
And it's now twice as long-at no increase in price!



The best food protection you can buy is now so much easier to use!







## HANG IT ALL

Our decorative accessories are fit to be hung-from ceiling, beam, terrace awning, or tree bough. Hanging lanterns project an indoor-outdoor magic. A cluster will dramatize an entrance hall or light up a dark corner. Candle holders cast a mystic glow to porch, patio, or garden. Airborne baskets hold everything from knitting to freshly cut flowers. You'll find them all here-from suspended barbecue to space-age bird feeder. From left to right: Bright, funshaped ceramic ashtray. If you don't smoke, use it as a planter or bird feeder. Bullocks, Pasadena.-\$9.95. Black matte-finish barbecue unit is made of steel. Can also be used as a freestanding grill or heater. Georg Jensen, New York.-\$60. The wonderful shape of this hanging ceramic ashtray conceals ashes and shields them from wind. Available in five colors. J. L. Hudson, Detroit.-\$9.95. Natural birch six-light candelabra was designed by Hans Agne Jakobson of Sweden. Suspended by brass rod. Georg Jensen, New York.-\$30. Japanese lantern of cast iron has a rough cut-out design. Can also be used freestanding. Hammacher Schlemmer, New York.-\$10.95. Colonial lantern of copper and glass is electric. Marshall Field, Chicago.-\$50.

"Satellite" bird feeder, suitable for chickadees and nuthatches, is made of Plexiglass. Abercrombie & Fitch, New York.—\$8.95.

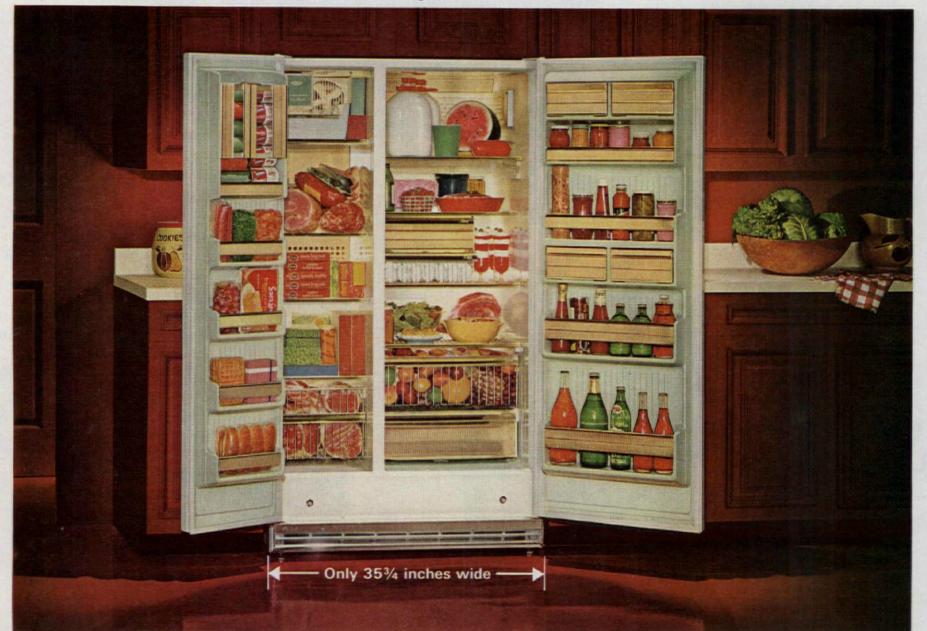
Sausage or cheese rack can be used for small flower or fern baskets, copper pans, bamboo candle cylinders. Williamsburg, Virginia, Blacksmith Shop.—\$5.

Willow cache holds knitting within easy reach. Lord & Taylor, New York.—\$20. Owl hurricane lamp is pierced wrought iron. Soft glow of candle illuminates wide-eyed features of owl. Hammacher Schlemmer, New York.—\$14.95. Colored glass lantern is electric. Hammacher Schlemmer, New York.—\$50.



Newest Admiral Duplex (353/4" wide) fits in your old refrigerator space

#### NEVER BEFORE! AN 18.8 CU. FT. STAND-UP FREEZER-REFRIGERATOR For the big family with a small kitchen



For the first time . . . a side-by-side Freezer and Refrigerator with an 18.8 cu. ft. capacity . . . in one beautiful cabinet just  $353/4^{"}$  wide!

The Duplex 19's unique stand-up design and new, foamed-in Thinwall Insulation save valuable space inside and outside . . . nearly double the storage capacity of your present refrigerator space! At left: the spacious <u>246 lb. freezer</u> is just 64<sup>3</sup>/<sub>6</sub>" high . . . lets you reach right in without squatting, stooping or stretching.

At right: the expansive 11.8 cu. ft. refrigerator holds gallon milk bottles, big hams, bulky packages ... lets you help yourself without hunting.

Shop just once a week for the big family. Enjoy a convenient automatic ice maker\*... and automatic defrosting in both the freezer and refrigerator.\*

See the Duplex 19 now . . . in Copper Bronze, Shell Pink, Citron Yellow, Turquoise and White.



Model shown, ND 1949. \*Ice maker and no-defrost freezer, optional extra. Specifications subject to change without notice. Admiral, Chicago. Canadian Admiral, Port Credit, Ontario



MODERN SCANDINAVIAN FURNI-TURE brings into focus the unique creativity that has brought so much success and fame to Scandinavian design. Illustrated with beautiful photographs, it describes the distinctive traits of the furniture of Denmark, Finland, Norway, and Sweden; discusses function, design, and quality; and shows how Scandinavians furnish their homes. Helpful furniture-buying guide is an added bonus. By Ulf Hård af Segerstad. 128 pages. Totowa, New Jersey, The Bedminster Press. \$7.50.

#### WILD FLOWERS TO KNOW AND

**GROW** is an unusually fine book, written with a love and enthusiasm for wild flowers that makes the reader feel like going right out to gather and plant them! It describes 200 wild flowers—where to find them, how to identify them. And for the gardener, there's a wealth of information on growing them in many different settings and soils. It concludes with a section on conserving wild flowers and tells you which ones you can pick, which ones you shouldn't. By Jean Hersey. 230 pages. Princeton, New Jersey, D. Van Nostrand Co., Inc. \$6.95.

**THE ART OF FRUIT COOKERY** presents a luscious variety of recipes from many different parts of the world more than 500 dishes using 50 different kinds of fruit. From simple These books may be ordered through your local bookstore.

salads to soufflés and flambés, there are fruit dishes for every taste and waistline—and what better time of year than this to try them out? By Stella Standard. 259 pages. New York, Doubleday & Co., Inc. \$4.95.

How AND WHERE TO VACATION WITH CHILDREN AND ENJOY IT was written especially for those of you who like to "take the kids along." It has travel tips and ideas for vacationing with children of all ages and lists many places to visit throughout the country that will be enjoyed by the whole family. Among the sections: Fun While Rolling Along, Camping, and Forty-Five Best Vacations With Children. By Edwin Kiester, Jr. 220 pages. New York, Doubleday & Co., Inc. (paperback) \$1.95.

**ALBUM OF CATS** will not only delight cat lovers, but is even likely to win over some of those hardhearts who think they're confirmed enemies of the feline! It is a collection of wonderful photographs, descriptions of types and breeds, and a story of cats interspersed with some very practical information on caring for them. The result is a treasure that everyone in the family will enjoy and learn from. A Larousse Production: text by Marcelle Adam, translated by Wynwood Reade. 94 pages. New York, Arco Publishing Co., Inc. \$4.95.



WHY GO BROKE is a booklet designed especially for teen-agers. It includes ideas for earning extra money, a chart for estimating income, expenses, and balances, and practical information on budgeting and saving. Free from Dept. AH, Women's Division, Institute of Life Insurance, 277 Park Ave., New York, N. Y. 10017.

**REMODEL YOUR HOME WITH HY-DRONICS** is a home owner's guide to heating and cooling modernization using hot water systems. It discusses the benefits of various hydronic units, ways to heat an added room, converted cellar or attic, and the advantages of zoned heat, automatic snow melting, and baseboard heating. Guide also includes information on financing, contractors, and a chart on types of systems. Send 10c to Dept. AH, the Better Heating-Cooling Council, 250 Park Ave., New York, N. Y. 10017.

**CREATIVE DECORATING WITH CRYSTAL** will enhance not only your dining room but almost every room in the house. The crystal designs in this booklet are shown with complementary period settings—Contemporary, Federal, and Early American. Two sections, The Collector's Look and one entitled All Through the House, further show how crystal can be used to accent your décor. Send 25c to Dept. AHF, Fostoria Glass Co., Moundsville, West Virginia, 26041.

**THE EASY COURMET MUSHROOM COOK BOOKLET** offers an enticing collection of recipes, tested for you in the Green Giant kitchens. There is a selection of hors d'oeuvres, entrees, salads, vegetables, and sauces, all using that versatile gourmet treat—the mushroom—and all attractively presented with color illustrations. *Free* from Dept. AH, Green Giant Company, Box LS-360 Le Sueur, Minn. 56058.

HOME DECORATING AWARD IDEAS from Alsynite offers a variety of unusual ideas for paneling the inside and outside of your home. Plans for building awnings, fences, room dividers, luminous walls, shower enclosures, and other attractive, practical projects are included. You can even build a houseboat with fiber-glass panels booklet tells how to get plans. Send 50c to Dept. AHA, Alsynite Division of Reichhold Chemicals, 4654 De Soto St., San Diego, Calij. 92109. THE END

### Gordon & Sheila MacRAE and their entire family shop the Fashien Wagon way!...

Every garment shown and many more are available from your Fashion Wagon Advisor.

#### Shop for family clothing at home-save 20% to 40%

Gordon and Sheila MacRae tell their friends, "discover the easy Fashion Wagon way to shop for family clothing and you'll never go back to the crowds and traffic of ordinary shopping. Welcome the bonded Fashion Wagon Advisor who brings America's finest clothing values right to your home!"

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EARN to \$75000 a year and more!	DULUTH, MINNESOTA 55802 MAIL THIS COUPON MINNESOTA WOOLEN Fashion Wagon Dept. AH Duluth, Minnesota 55802	TODAY I would like to see the Fashion Wagon line.
EXCEPTIONAL EARNING OPPORTUNITY for seri- ous-minded men and women, full or part time! Show finest line of family clothing to friends and neighbors! Save them to 40%! Earn money fast! Sell	YES, 1 want to earn more money. Full time Part time (CHECK ONE) Name Address City Phone County State	I desire an Individual family showing. I would like to hostess a party. Mail this COUPOD

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New! Greatest

blender value detachable cutting unit the big difference-

New! This one has New! The blender with ever-less than \$25 -deluxe container, too! "Texture Guide Speed Control"



### Hamilton Beach guarantees them all five years!



Low in price-yet you get a full quart container with handy pouring lip and handle. When you actually see the quality and good looks of this blender you'll wonder how it's

possible. Two speeds and plenty of power. A blender to do great things for your menus. In white under \$25. In chrome under \$30.

> Guaranteed 5 years-guarantee provides free repair and parts, excepting cord set, container and damage due to misuse, when returned to one of our authorized service stations listed on the product quarantee certificate.



Add the convenience of a detachable cutting unit. For much easier cleaning, this blender offers a cutting base that detaches from container.

Lets you use regular canning jars in place of container, too. Two speeds, deluxe container with handle and pouring lip. In white under \$35, or chrome under \$40.



The finest, With "Texture Guide Speed Control" this is the most useful blender made. More speeds to choose fromall the settings you need for every blender job. Giant con-

tainer, detachable cutting unit, and more beauty are all at your fingertips. Cord stores in blender.



Quick Crusher attachment crushes full tray of ice cubes in 30 seconds. Fits all three blenders.



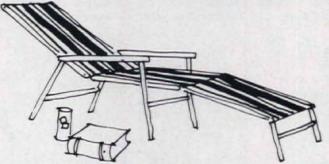


### IT'S YOUR WEEKEND

Once it was only Sunday and not much fun at that! Then the workweek shortened and weekends began at noon on Saturday. Now we start these special occasions on Friday evening. And not so far in the future, it looks like we may have a three-day weekend as a regular thing—not just a happy calendar accident on Memorial Day and the Fourth of July. Whatever the time span, weekends are a state of mind . . . a holiday state of mind.

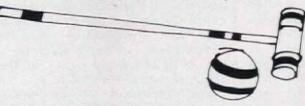


We're for weekends that *are* weekends. That holiday state of mind is not concerned with the week-that-was or the week-that-is-about-to-be. It isn't trying to catch up or get ahead. We firmly campaign against using Saturday and Sunday to do the paperwork brought home from the office, removing storm windows, mending electrical equipment, shopping at the crowded supermarket, hours in the hot kitchen, serious cleaning, laundering, mending. The weekend is meant to be the long, long pause that refreshes.



Let's begin with that much abused character, the weekend guest. He is, my friends, exactly what you make him... the man, woman, or family you invited. So invite only those you know to be congenial.

Now let's look at the weekend motorist. Not for him the shade trees, the soft aroma of a June day. He sits in his auto, out in the full glare of the sun, breathing the fumes of exhausts, hearing the squeal of brakes, fighting to inch his way along on bumper-to-bumper highways. That's why our slogan: "Don't roam. Stay home."



Let's examine some dozens of ways to enjoy that home and those weekends, things to do indoors and out, fun that costs nothing to little to a long-range investment; activities for Mother, Dad, children, and guests; as well as date ideas for just the two of you.





#### Lipton Onion Soup in summer party dress

Looks tantalizing in a celery stalk. Tempting on a cracker. Racy in a leaf of lettuce. You can get it ready for a big summer evening in just a shake. Shake the Lipton Onion Soup Mix from envelope into a pint of sour cream. A quick stir with a fork. That's it... California Dip. Delicious. Isn't it amazing how something that looks so good can be ready so quick? Yes.





### **BEFORE THE WEEKEND**

"A weekend is a holiday period at the end of a week's work, usually extending from Friday night to Monday morning." Yes, that's what the Oxford English Dictionary says... and a long time ago, I decided that the definition meant housewives too! I have made it my business to get into the act from that Friday evening 'til Monday. This determination reaches its peak in June.



I am an outdoor girl and I resent every minute that I have to stay in the kitchen when the air is balmy, apple blossoms are in bloom, and there are wild strawberries to find in the woods. My boys are home from school and they condescend to take me on for tennis. The brook-fed pool we swim in is just under-icy enough to permit me a two-minute exhilarating plunge. For two days each week I am Cinderella on her night off—the household drudge turned back into a schoolgirl on vacation.

You can have this hiatus too; if you really make up your mind you want it enough to work for it. You have to do three things:



1. Look upon these days as a holiday for you, as well as for the family.

Organize your time and work through the week to give yourself free time on the weekend.
 To spend a minimum amount of time in the kitchen during these days, plan the menus, shopping, and cooking in advance.



Sounds easy enough. Then why don't more young wives enjoy their weekends? I think they fall into one of two traps. The first is to make a catchall of the weekend—the hamper in which they deposit all the leftover chores of the week, like errands to the dry cleaner, shoemaker, druggist, garage, ad infinitum. The second trap is to panic at the very thought of two days with the whole family home all day, plus the drop-in trade of visiting relatives and friends. Actually the second half of that second trap is best handled by making it very clear that guests, *all* guests, are by invitation only.

Here's how I have learned to avoid those Saturday-Sunday dilemmas. Running a household is work. There is no way to duck it, no getting around it. The concept that with our laborsaving devices, there is nothing to it, is one of the phoniest myths of the 20th century. But there is no rule that says when all the work must be done. I organize my time before the weekend. Here's where I follow the old children's rhyme: "This is the way we wash our clothes, wash our clothes, early Monday morning." Monday is laundry day. (It has to be; after a weekend there are no clean clothes left!) Tuesday ironing, Wednesday's rather free, and Thursday, with or without the help of a cleaning woman, the beds are changed, the house vacuumed, the kitchen and bathrooms thoroughly scrubbed.

n Thursday I like to market. Friday is clear for preparing food for the weekend and doing a little preparing of myself, such as a shampoo and manicure. What about getting the littler children out for their airing? Well, much of the routine can be accomplished while they nap. And it never hurt a child to be indoors on

a morning while mother got her housework done! For the full-time working woman who also runs a house, getting ready for a free weekend is harder. But there are evenings, usually Thursday and Friday, when the markets are open for shop-

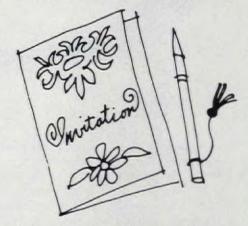
ping. Laundry can be left on the way to work and picked up on the way home. And there is no reason, if two people are working, why two people can't share in the housework. I don't want to start any family arguments, but a man can scrub the kitchen floor in

ments, but a man can scrub the kitchen floor in an evening while his wife wields the vacuum. After all, he's going to enjoy the weekend and the week that follows if his girl is enjoying hers and getting rested. A plus for both of them!

And how about making your house work for you? Is your kitchen arranged to give you the minimum work—like a floor that is easy to sweep and needs little waxing? Have you rugs in the living room and hall? Take them up in the summer; they're hot and a bother to clean. Have you enough refrigerator and freezer space so that you need market only once a week? The size depends on your family of course. Have you an automatic timer on the range so that food can be cooking while you are out having a good time... or how about one of those portable timers you can take with you while you sit outdoors? And don't overlook the modernized version of the paper plate, cup, etc. They no longer soak up food, and many of them are very attractive. I still say, invest in a dishwasher if it's at all possible. It's the quickest, easiest most satisfactory answer to after-meals.



Remember I mentioned "guests by invitation only?" Summer living is, by its very nature, less formal than life in the winter months, but let's face it; some people fit in and some do not. I have put together a dinner party for 12 people that was a snap because I was cooking for people I liked to be with. I was looking forward to the evening. While the food had to be good, it was going to be less important than the talk and the company. On the other hand, there are times when just one couple for dinner can give me the jitters. My advice is that on precious weekends, skip the people who make you nervous. That goes for weekend guests too. If you have a relative who is bossy with children, demands attention, and who doesn't like an outdoor barbecue, summer is no time to invite her. Save her for a brisk, autumn night when the children are away at school or busy with their homework, and you can give her the red-carpet treatment she requires. Everyone (including you) will be happier.



So before the weekend, issue your invitations only to the people who fit in with your family's way of life. If you like to be lazy, it's no fun having those ten-mile hikers around. If you're upand-doers, who needs the sleep-late guests—the guests who can't get under way? Yes, pick your guests for their similarities to your family, for being on your wave length of starting and stopping, going to bed and getting up. But choose them too for their ability to entertain themselves. It's fun to plan some activities but it's no fun to be a small-scale cruise director!

Yes, before the weekend is what spells out the weekend. I'd rather do all my planning and most of the work on Monday through Friday. And after two wonderful days, Mondays through Fridays go quickly too! HILA COLMAN

### the No's have it!



No endless mixing No fooling ... No lumps No sifting No packing down No dust No mess No waste No mop-ups No sticky fingers No end to success.

it's the first flour to cure flour's many faults. No wonder over 10 million women changed to Gold Medal Wondra Instantized Flour!





ANTISEPTIC

### Cuts?

Help heal the hurt with new First Aid Cream—the long-lasting antiseptic that helps fight infection, soothe the hurt, promote healing. Every minor skin break, from scrapes to scratches, from burns to bites, needs Johnson & Johnson First Aid Cream.

Johnson Johnson



We call it picture music because it brings up an image of a place, a scene, or mood as you listen. It's almost as important to a home as actual pictures; like them, it gives you pleasure each time you "see" it. Like them it can push back the walls of a house, let your imagination roam far and wide in a bigger world. Just try it!



This month, we've picked records to give you a stayhome European trip . . . tone-paintings of countries you'd like to visit. Chances are you already have a few faraway places among your records, but for new scenery, add some of these. Put them on, travel as you read, talk, or just sit. Read? Talk? Certainly! You don't stand in silence in front of a landscape painting!



Let's start the trip with "Vienna, My City of Dreams" (Columbia). What a city it sounds when the great tenor Richard Tucker sings these roman-

tic songs. The music dances, the voice is effortless, and you can understand every word of the English lyrics. The record may prove costly; it makes Vienna irresistible!

Drop down to Italy with "Harold in Italy" (Angel) by Berlioz. It is so full of depth, sweetness, longing that you'll drop everything to listen to Menuhin play the viola solos. Better each time.

#### 

The next record is really several stops, as many moods. It's "Ports of Call" (Columbia) and it includes the name piece by Ibert, a musical memory book of his trip that included Morocco, Algiers, Spain. The music has a way-out sound, haunting tambourines and flutes. Also on the record is Ravel's compelling "Bolero," his stately "Valse Pavanne," Debussy's familiar, lovely "Clair de Lune," the dashing "España" by Chabrier. Brilliant as all this music is, it is even more so when Eugene Ormandy conducts the Philadelphia Orchestra to bring it to us. This picture gallery is one that every member of the family will like from the first listening.

Linger in Spain with Lalo's "Symphonie Espagnole," more of a concerto with a brilliant violin played by Szeryng. This is a Victrola release, one of those new re-releases of wonderful quality, wonderfully low-priced. Let's go up to Paris via George Gershwin's beloved, noisy, even brash "An American in Paris." If you've never been to this tingling city, believe us when we tell you Mr. Gershwin has captured all of the wondrous street clangor of it, including the now-banned auto horns. In addition to singing of its magic, he has also let us feel the loneliness that overtakes even the cosmopolitan far from his native land.

Before we turn that record over to talk of the other side, we must mention the latest and one of the last Edith Piaf recordings (RCA-Victor). At this moment we know nothing of it except it is authentically Piaf, and was made in Italy shortly before her death.



Now turn over the Gershwin in Paris to hear "A Frenchman in New York." It will startle you, but do listen. Commissioned by RCA-Victor, the contemporary French composer. musician, and teacher Darius Milhaud wrote this just last year. Singable it is not! You'll probably wonder what Milhaud was trying to do. But play it again and follow the titles . . . "New York with Fog on the Hudson," "Horse and Carriage in Central Park," "Times Square," "Baseball in Yankee Stadium." Then you'll see what he *has* done . . . really painted almost visible pictures with sound.



Frankly it took us several listenings to like this side, but we know Milhaud as a serious musician, knew it would be worth the effort. And it was.



We're back on U.S. soil with that last piece, a painless journey via a record player, minus all problems of luggage and customs. The trip is yours to take as often as you wish. For other explorations, see the Schwann catalogue. Visit, at very low rates, the Rhine, Finland, the Grand Canyon, Louisiana, to mention a few. There isn't a well-known country that hasn't been painted in music. Sometimes the scenes are clearly identified by the titles; often you know them by the mood and tone of the music. And sometimes, we think the notes give a better picture than even the best photographs!

Next month we'll talk about music for midsummer... symphonies and tone poems that bring indoors the beauty of a summer's day, a summer's night.

## **New Scott Family Placemats**

So much like cloth it's hard to believe they're disposable!



Most practical placemat ever for kids. Drinks up spills. Just use 'em and toss 'em away. New Scott Plastic Cups are great for youngsters too.



Perfect for informal living. Great for TV snacks and "drop in" guests. They are always fresh and handy-no wiping, no washing, no ironing.



Lovely as cloth for entertaining. Cushioned to insulate and protect against scratches. A variety of colors to coordinate with Scott Family Napkins.



Beautiful designs and colors. These thrifty new Scott paper placemats dress up any table. Look for them wherever Scott products are sold.



3 quilted thicknesses of special absorbent paper

Thrifty enough to use every day!

SCOTT S MAKES IT BETTER FOR YOU

#### **Dishwasher giving you spots? Look!**



WATER DROPS—See what happens when even clean water is sprayed on dishes. Drops like these dry into ugly spots and streaks.

CASCADE—Because of Cascade's "sheeting action," drops don't form. Cascade with Chlorosheen does it—and only Cascade has Chlorosheen!



### Cascade's amazing "sheeting action" eliminates drops that spot!

Nothing beats Cascade at getting dishes clean. Cascade's remarkable "sheeting action" even eliminates the drops that cause ugly spots. Water ripples right off in clear-rinsing sheets. Dishes, glassware and silver come from your dishwasher as spotless and sparkling as possible, all ready for the fanciest table without the need for towel touch-ups.

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



What's more, every leading dishwasher manufacturer recommends Cascade. So do women everywhere. They've made it America's favorite dishwasher detergent by far! **Give your dishwasher the best—Cascade—it's got "sheeting action"** 



### FUN FOR THE HOSTESS, TOO!

Don't think it's automatic! The pleasures of company are inevitably tied to more appetites to appease, additional bodies to accommodate, and increased traffic in every room of the house. But there are helpers that can ease guests into sharing the work. Three guide words will direct you to those helpers: mobility, disposability, storability (our very own word).

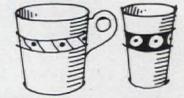
> obility. The household is inside, outside, all over the house on a weekend. And somehow mealtime schedules can expand so that serving seems

continuous. Count on the cart and tray to cut down on the fetching and carrying. Today's serving carts come in every size and shape, from the simplest stand on wheels to the elaborate, electrically fitted barbecue wagon. The cart is your indispensable week end ally.



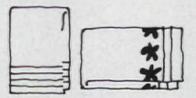
Select your cart for more than its looks; note the size and kind of casters. If your house has doorsills, your grounds are a bit bumpy or you have steps to navigate, get big, sturdy casters. Be sure the cart has easy-to-clean surfaces too.

Today's trays are treats to the eye as well as being light and strong. Look at the imports from Taiwan, Puerto Rico, Japan . . . in reed, sculptured wood; lovely shapes. And shop our own trays of fiber glass and plastic, that are well-designed, light, durable.



**Disposability.** No matter how modern your equipment, it can't keep up with all the dishes and linens of an entertaining weekend. Paper is the answer. Here again is an exciting revolution in design. Paper goods are handsome. Napkins come in all sizes, are foodproof in weight, styled in colors and patterns from pastel rosebuds to brilliant modern. Today's paper dishes are styled to be smart enough for almost any occasion and they're treated to keep hot food safely contained, appetizing.

For the extra bathroom traffic rely on help from paper hand towels. Here again, you'll find them in every color, every type of pattern. And they'll sparkle in your own bathroom colors.



Storability. Every visitor brings some clutter along (he calls it his clothes). If you have a guest room, the clutter is contained, more or less. But the guest must still hang his bathing suit, his wet towels. For your sake, provide extra racks, even folding ones, in the bathroom. In the guest room, a little bench, rack, or stool for the luggage and a wall or floor rack (a modern version of the old "costumer") will save you from emptying drawers and closets to make room for the visitor's things.

Outside, an extra clothes dryer called to the guests' attention solves the wet suit problem, puts the dripping where it belongs.



Most weekend guests do want to be helpful, but sometimes their efforts can make more work. Not so when you put mobility, disposability, and storability to work for them and you. They're delighted to carry the trays, to use the work-saving paper accessories, to keep their bits and pieces in the orderly places you have provided.

Given the tools and a few friendly "house rules" about mealtimes, your visitors will depart on Sunday evening leaving you more pleased that they came than you are that they are going. And that is a sign of a successful weekend hostess! LOUISE SLOANE

24

### YOU MAY HAVE ALREADY WON!

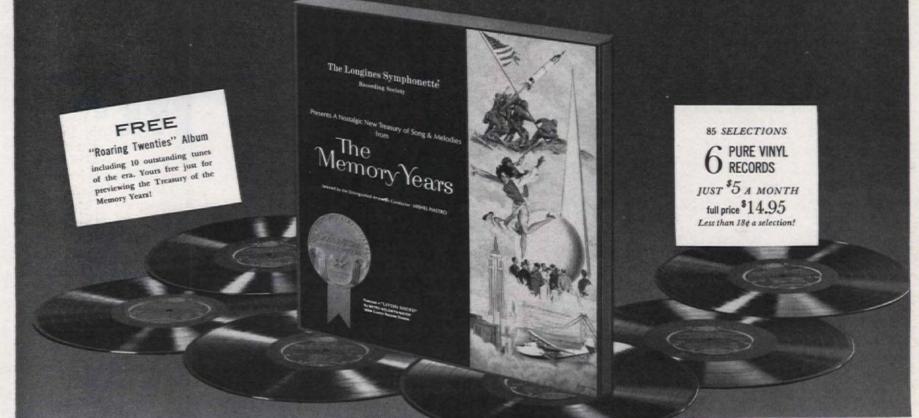
A Ford Convertible



Sony Miniature TV

MAIL ATTACHED CARD TODAY ... 5600 PRIZES \$250,000 LUCKY NUMBER SWEEPSTAKES TO INTRODUCE

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#### NEWLY RECORDED TREASURY OF MEMORIES

The most beautiful, familiar, popular music written during ... the songs and melodies that The Memory Years 1925-1960 paced your life, that hold the magic allure of *memory*-recreate in every note, every phrase the moments you cherish. Newly recorded in brilliant "Living Sound" to transport

you back to the happy times of your personal MEMORY YEARS! Where were you when you first enjoyed... Stardust–When You're Smiling–Rio Rita–Ramona–Deep Purple–Put Your Arms Around Me–Stormy Weather–Alice Blue Gown-You Gotta Be a Football Hero-Good Night weetheart-Heart Aches-To Each His Own-Sentimental Journey-Three Coins In The Fountain-and many, many more . . . 85 in all! The songs you know, love and grew up with. The music that belongs in your home as a lasting and sentimental Treasury to share with your family.

LISTEN FREE FOR TEN DAYS-AND **KEEP FREE RECORD!** 

Just mark YES or NO on attached card. Mark YES and receive the all-new Treasury of the songs and music of THE MEMORY YEARS (plus your FREE "ROARING TWEN-TIES" RECORD). Play all 6 records-85 selections-again and again. You must be delighted in every way ... thrilled by the new extended range "Living Sound" fidelity ... en-. thrilled thralled by the brilliant performances and arrangements that capture the excitement, the mood, and the spell of the music of 1925-1960... or return the Treasury, owe nothing but keep the "Roaring Twenties" album with our thanks. Own the Treasury for only \$5 a month until the full price of \$14.95 plus postage and handling is paid. Longines Symphonette Treasuries are not available in record stores. Not a club plan, just the music you love recorded on the finest material available. Mail the coupon today!

#### Mail Attached Postage-Paid Card or Coupon Below for FREE "Roaring Twenties" Album

Just a few of the 85 selections on 12 brilliant sides of the songs of your Memory Years-1925-1960!

Dinah . Because of You I'm Getting Sentimental It Happened in Monterey You Are My Lucky Star Moon of Manakoora I'll Never Smile Again That Old Black Magic The Boy Next Door The Girl That I Marry Ebb Tide - C'est Si Bon

Love is A Many Splendored Thing My Blue Heaven You Were Meant For Me Temptation Red Sails in The Sunset Thanks for The Memory Cheek to Cheek White Cliffs of Dover Slow Boat to China Loveliest Night of The Year High Noon · Poor People Of Paris Blue Tango · Moon River

... And many, many more of the songs you know and wanted to own...now all in one LONGINES SYMPHONETTE Treasury!

#### HOW SWEEPSTAKES WORKS

The Longines Symphonette has reserved the described gifts for holders of lucky numbers, selected by elec-tronic computer under the direction of the D. L. Blair Corporation. Each Lucky Number Coupon submitted will be checked against the official list of winning numbers. One entry per family. Longines Symphonette employees not eligible.

Your entry must be on the official Lucky Number Card, and must be checked YES or NO. Mail your entry to the Longines Symphonette by midnight June 26, 1964 (must be received by July 3, 1964).

This Sweepstakes is subject to all Federal, state and local regulations. If you are a prize winner you will be notified by mail. A list of major prize winners will be sent upon request if you send a self-addressed, stamped envelope.

THE LONGINES SYMPHONETTE RECORDING SOCIETY Longines-Wittnauer Building . 580 Fifth Avenue, New York, N.Y. 10036

Rush my free gift album "The Roaring Twenties" along with the Treasury of THE MEMORY YEARS. After a ten-day free trial I may keep the "Roaring Twenties" album, return the Treasury and owe nothing; or remit just \$5 a month until \$14.95 plus small postage and handling is paid (add \$1.80 for stereo). I keep FREE recard no matter what I decide.

R491-015 Check One Box 🔲 Hi-Fi Edition 🔲 Stereo Edition Name Address City. \_Zone\_ State

Note: Lucky Number Magazine Sweepstakes limited to Curtis magazine readers. Only one lucky number has been assigned to each copy and it can be found on the attached card. To enter Sweepstakes mail postpaid card today. To order additional albums use this coupon. \_\_\_\_\_



### mom, what'll i do now?

Jack Jul	JACK and JILL, DEPT. T-961 INDEPENDENCE SQUARE, PHILA., PA. 19105 Please enter subscription foryear(s). send to:	
	city	
	sign my gift card bill me payment enclosed order sent by:	
JACK	street	
& JILL	Prices for JACK and JILL Subscriptions (U.S. and Canada) 1 YR. \$3.95 2 YRS. \$6.95 3 YRS. \$9.95 Each Additional Year \$3	

It's not so much a question as it is a call for help. When they're aged 4 to 10, they become bored quickly, need new worlds to conquer every half hour.

Oh, to have the time and patience to channel their energies and develop them along constructive lines!

We propose a yearly subscription to JACK and JILL, a magazine just for boys and girls from four-to-ten. It's a magazine of big and little adventures, animated with sparkling words and pictures, full of things to color and cut out, puzzles and games, stories of fact, fiction and fancy . . . and specifically designed to capture that amazing little mind . . . to coax him into learning to think, reason and read whether he knows it or not!

That's quite a month-ful. And our editors like to think they do it every issue. Surely you *must* know a youngster worth the investment of 33 cents a month. One who wants his own name on a magazine that comes in the mail. Write down the name on coupon provided and mail to *JACK and JILL* today.

\$3.95 . . . That's exactly all it costs for a whole year.

WITH LOVE ... FROM THE MAILMAN



### **ANYONE CAN PLAY**

The house is furnished. It has enough china, linens, glass, silver, pots, pans, appliances, and food. The family is in business? No!

These people will eat, sleep, sit, and stay clean. But they've overlooked some things that are almost as important as food. What are they going to do in their leisure? Add the three units of radio, TV, and record player; they still suffer from recreational malnutrition, the fun of "audience participation."

Do-it-yourself is more than a hobby slogan. It's the secret of real recreation, play that does what the word says: recreate, renew a tired mind and body. Here are a group of do-it-yourself ways to enjoy evenings and weekends. Some you'll do well; some you'll flub dreadfully (or amusingly, depending on the point of view). Some you'll do so much better than your children, you may fake a little ineptitude to even things out. At others, you'll be completely outstripped by those same children. And they won't fake a thing! Try lots of these suggestions, beginning with ones you thought you left behind forever when you entered your very early teens.



the little metal pieces, the little bouncy ball and your hand that suddenly isn't big enough, adroit enough. Lean on the younger set for directions after you've finished your "tensies." Also, the women will please forego any and all comment on the efforts of the men in the group. With few exceptions, males seldom show a high degree of talent at this game—and when they do win, it looks like an awkward miracle of sorts.



the kind you wind with a string, catch the knot between two fingers, then fling to the wood or concrete floor. There it spins on its pointed metal base if you're lucky and skillful. Or it rolls around slowly and sadly on its side. Traditionally, boys and men are better top spinners, but, as in jacks, there are exceptions. Teams and a watch with a second hand for timing spins make this oldie a cool pastime on a summer afternoon.



need help from the younger generation to update you on current rules. It's a great game for exercising patience and the joints, a bit hard on knees and nylons.

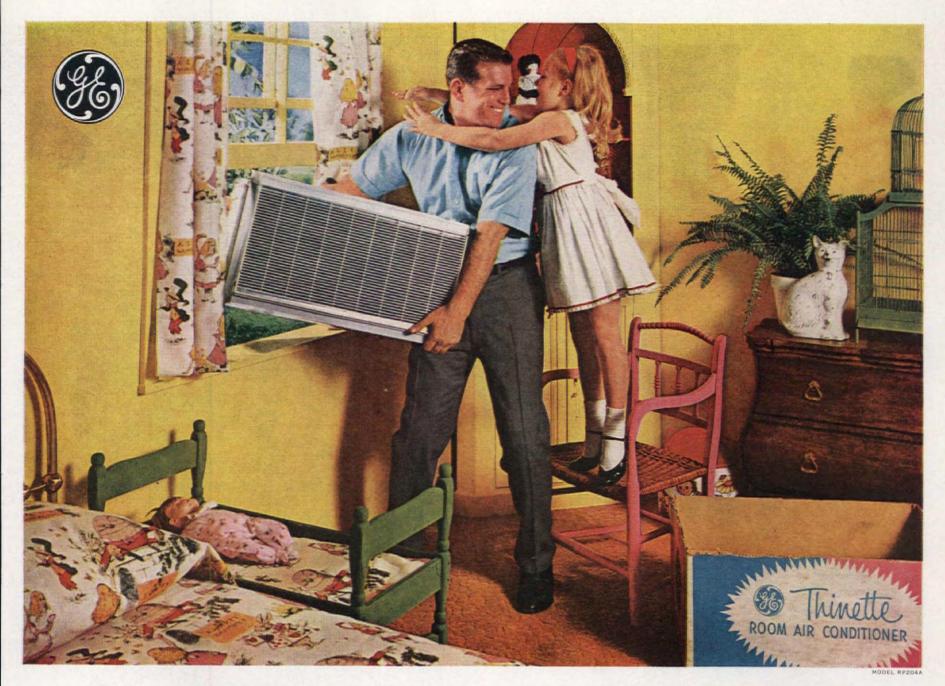


little black and white oblongs; the rules come with the game and it's as simple or as complex as your strategy (and some luck) makes it. After a few games, you'll be setting up the pieces in rows, close together, to tip over by pushing the first one. And that's fun too.

All of these oldies span wide age variations. With a little guile and flattery, you can even enlist teenagers as players—or perhaps as sideline coaches and advisers.



turesque pastime Dad will enjoy with his young sons. On a breezy June day, they're great fun to assemble, fly, and watch. And here, may we add a couple precautionary notes. Buy only the simplest kite kits; they're cheaper, easier to assemble, and expendablewithout-sorrow when the inevitable rips occur. Above all, don't let small children fly kites until an adult checks the area carefully for those two common, often overlooked hazards, electric and high (continued) tension wires.



#### "Thinette" bedroom air conditioner by General Electric-now \$119.95"

No other G-E air conditioner at such a low price. And you can install the 67-pound "Thinette" yourself...in minutes! It's easy and fast as can be. Just open your double sash window, adjust the unit in place, pull out the side panels, insert gaskets and close the window. One more step: plug it into any adequate 115-volt circuit. Thinette's 4,000 B.T.U. capacity, specifically



Freezer owners: new G-E refrigerator has loads of room for fresh food-plus compact freezer. Total of 13 cu.ft. includes 51/2 cabinet shelves, 4 door shelves, egg shelf, 2 vegetable drawers. Automatic defrost in fresh-food area. 1-cu. ft. freezer on top for frozen foods, 2 ice trays. Model TA-344Y.



VISIT G-E PROGRESSLAND AT THE NEW YORK WORLD'S FAIR-A WALT DISNEY PRODUCTION designed for bedrooms, is just right for comfortable sleep.

See the "Thinette" at your G-E dealer's today. Pick one up and take it home. You can, because it weighs only 67 pounds. The low price – now \$119.95 (Model RP204A)—is hardly any load, either. Sleep cool tonight and every night in the clean, quiet comfort of General Electric air conditioning.



**Upright freezer** holds up to 469 lbs. frozen food within easy reach. 30<sup>1</sup>/<sub>2</sub> inches wide. No defrosting ever. Bookshelf Door convenience. Perfect match for refrigerator shown opposite. Porcelain enamelled acid-resistant steel liner. Available in colors, right- or left-hand doors. Model CA-373Y.



### Help Yourself To A Prettier Figure

## Slim down with low-calorie salads made extra tasty with Heinz Vinegars

Pleasure is part of your weight-losing program when you treat yourself to Pretty Figure Salads made with sparkling Heinz Vinegars. • Heinz Vinegars are mellowed in wood-just as fine wine is mellowed—so they have a wonderfully smooth taste and aroma that bring out the subtle, hidden flavors of your salad ingredients as no other vinegars can. Use only finer, mellower Heinz Vinegars in your salads. They give your *taste* an exciting reward as you *help yourself to a prettier figure*.

#### Fruit Medley Salad

(Illustrated above.) Combine salad greens with fruits such as apple slices, cantaloupe balls, grapefruit sections and pineapple chunks. Toss lightly with Mint French Dressing (recipe below), and add a topping of cottage cheese. Mint French Dressing: Combine ½ cup Heinz White or Apple Cider Vinegar, ½ cup salad oil, ½ tsp. paprika, ½ tsp. salt and 1 tsp. sugar. Add 1 or 2 Tbsp. crushed mint leaves. Chill, and shake well before serving.



Try Heinz Cider, White, Wine, Tarragon or Salad Vinegar. All five of them give you a big difference in flavor for such a little difference in price.

(continued)

Every home needs board and card games, gauged to different age levels. Parcheesi is one game that children and adults can almost equally enjoy. Monopoly, not a favorite of ours, but much liked by the realtors in the family, can accommodate several players and ages. Checkers, chess, and backgammon are for two, but onlookers sometimes enjoy them too—alas, not always silently.

Board and card games do have hazards. The trick of keeping everyone happy and speaking to one another is to play games that require no skill or to match players whose skills are fairly equal.

Should we mention the classic card games such as bridge, canasta, gin rummy, pinochle, and poker? Yes, in this context of lazy summer weekends. We have no quarrel with the intense cardplayer, the fiercely competitive one who concentrates entirely on the game. But gentle afternoon card games have no place for him... nor has he any place in his heart for them!

Few of us have room for our own at-home golf course or standard tennis court. But many of us do have enough room for a miniature golf set to improve our putting, a Ping-pong table that folds for storage, a billiard table with folding legs to make it house-wieldy, a lawn big enough for badminton, croquet, boccie (the Italian outdoor bowling game played on gravel, dirt, or the lawn). Any one of these active games is enough for one family, because all demand the kind of physical coordination and skills that improve with playing. They grow on one! And at the risk of spoiling all the fun, may we whisper that these active games are a painless, delightful road to better figures, better muscles, better health. Start them slowly, working up gradually to several games at a single "sitting."

This next miscellany is a collection of pastimes from our own and friends' experience. All have passed the test of holding the interest of and entertaining the participants.



Birdwalks begin with a small manual like "Rapid Recognition Charts 1 and 2 from Audubon Land-Bird Guide." Soon you'll hope for a gift of binoculars and by fall, we predict your home will have a birdhouse and/or feeding station. And bird watching is a year-round occupation.



Stargazing begins with an easy manual or chart of the skies, particularly summer skies. Look it over in the late afternoon with the other astronomers-come-lately, then begin to locate the dippers *et al* from dusk 'til when. Binoculars help here, too. This is a hobby that quite literally opens up an aweinspiring new dimension. If you find it as rewarding as many people do, you may even want to rent a really good telescope for a month or two.



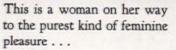
Camera walks are a bright way to change a bad habit—walking without really seeing. A sure way to open eyes is the group camera walk; a few friends, a sunny day, plenty of film. When someone sees something particularly lovely, interesting, or unusual, a picture is taken. It's a nice surprise to discover for the first time so much beauty so close to home!



Read-alouds take real planning. There are books that children love to hear and adults enjoy reading to them. "Mary Poppins," "Doctor Doolittle," the various adventures of Babar, some of the early Oz books can entertain as long as the reader's voice and the interest span of younger listeners holds out. Your local librarian will be delighted to suggest read-alouds for various age levels, including those that sub-teens and teens will sit still for. For adults only and only for adults who love the theater, a read-aloud of a play with roles assigned and previously read through by the players makes a fascinating afternoon or evening. Hunt for contemporary plays with small casts. Or if the interested group is large enough, literary enough, how about celebrating Shakespeare's 400th birthday with a play by Will?

Our list of Anyone Can Play could go on and on forever. But stop reading. And don't just sit there-play! THE END





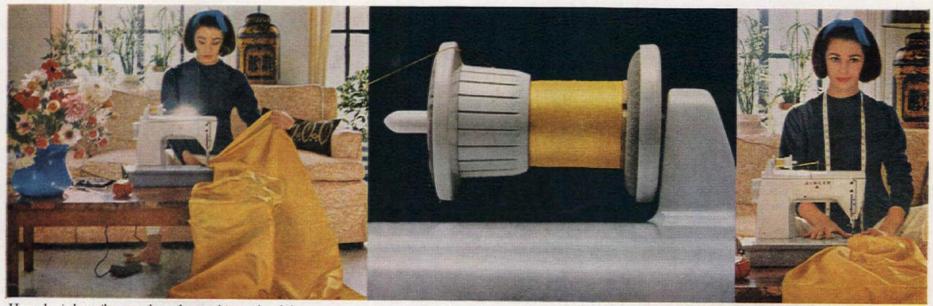
she is about to become very creativemake something very elegant



she is also enjoying a fine, warm feeling of saving money . . .



she has discovered the new Touch & Sew by Singer.



Here she is happily seated at the working side of the new Touch & Sew \* — the brilliant sewing machine that lets a woman be completely creative . . . without tears!

Its prime and basic beauty is its unbelievable simplicity! Like the threading system . . . newly designed to give you smoother sewing.

Even if you are the most timid kind of beginner you will be able to solo almost immediately.



The working side of the machine is designed to uncomplicate the most intricate kind of sewing . . . to make it beautifully simple to do simply beautiful things. Singer engineering sees to that.

This is the silvery button you press. It starts the Push-Button Bobbin that winds itself up through the needle right in the machine ... right before your eyes. Only Singer has it.

Here is our girl happily arranging the draperies she created with the help of her Touch & Sew O by Singer. Come sew on the all-new Touch & Sew O at your Singer Center today.

### What's new for tomorrow is at SINGER today!

## For extra care... "leave the moving to us"



You'll get the extra care you want, and the reliability you have a right to expect when the service you buy is Greyhound. For information, call your local Greyhound Van Lines agent, or write: 57 W. Grand Ave., Chicago 10, III.



ANOTHER GROWING SERVICE OF THE GREYHOUND CORPORATION



#### What goes on behind "Flexalum" Twi-nighter Venetians is your affair!

When you close a "Flexalum" Twi-nighter, you close it! The sun can't filter through; Tom can't see through. Make sure you get quality. Always ask for "Flexalum" when you buy: aluminum awnings, door canopies, patio covers, siding. For the name of your "Flexalum" dealer, write: "Flexalum Quality", Bridgeport Brass Co., 30 Grand St., Bridgeport, Conn.

30 Grand St., Bridgeport, Conn. Flexalum.

Most people marry because they te to be together. They create a ome to be together comfortably. hen with amazing speed everying seems to conspire to keep em living in a crowd through all

like to be together. They create a home to be together comfortably. Then with amazing speed everything seems to conspire to keep them living in a crowd through all of their waking hours. They are surrounded by friends, relatives, co-workers, neighbors, children. It's not really unpleasant. It's even considered virtually inevitable.



That last it is not! Without neglecting family, friends, or work, some husbands and wives do create opportunities to be together to talk, walk, play games, read, enjoy music, study, discuss the world, cr just to sit and enjoy quiet companionship in the home they made. They make a conscious effort to grow closer. These are the couples who hold on to that magic that need not be temporary, the excitement and interest in each other that makes a relationship bloom, the mutuality that builds the priceless marriage-love with deep friendship.



Summer weekends are a good time to find time for the two of you to enjoy alone. A return to a few attitudes you had before marriage is a first step—attitudes of anticipat-

ing being with each other, planning things that the other will enjoy, being sure you will enjoy whatever the time alone produces. Remember how it was? You were always thinking of the other. You planned particular movies to go to . . . a special snack spot . . . an evening of dancing . . . a drive to the lake or river in the moonlight . . . something delicious in the refrigerator to feed him when he brought you home.

These are the attitudes of courtship, of concern, constant consideration. There are some who think marriage should end all such effort. The exact opposite is true.

The intimacy, inevitable friction, even hostilities that daily routines of living produce between even the most saintly pair demand a rewarding *special* effort. Living together in your own home makes the grace of a man-woman relationship much more important—and easier to achieve.

Do you like to go dancing? It is much easier and roomier to dance in your own living room, to the best dance bands on records, to rhythms you particularly enjoy. No need to fight for a table, push your way around a pocket-handkerchief floor, struggle for air in a smoke-filled room. You can even



do the twist as well as you know how, with no thought of how you look to those aloof people at the floorside tables.

This could be a special evening when you two dance to all the bands of your courting days . . . even sitting out a few vocals with the singers that came before you but were still favorites when you were in your late teens. And they're still with us, still able to conjure up a special romantic nostalgia. Who? Sinatra, Como, and Der Bingle!

You hesitate to suggest a twosome dance evening to your husband? Get him alone. Then watch his beaming face when you say sometime on Saturday, "Dear, I'd love it if you'd dance with me this evening for an hour or so. I've picked out some records and we've plenty of room in the living room." (Admittedly part of his grin is because you didn't suggest going *out*. But only a very small part!)

(continued)



### 5 things to do (besides look) when you remodel or add a bathroom ...or visit a model home

1. POUND THE TUB. Good solid thud what you get? Fine. That's what you want. A sturdy *cast iron* tub deeply layered with enamel to protect against chipping and scratching. This American-Standard Contour\* tub has solid good looks, too. Off-center design gives you more room to bathe in and brings the back of the tub close for easy cleaning.

2. TAP THE LAVATORY. Use your wedding ring or a coin and listen for a clean, sharp "click." Then you know it's made of solid vitreous china or triple-thick enamel on rigid cast iron like this stunning Circlyn\* counter-top lavatory by American-Standard. (Idea: Install two, and move morning traffic twice as fast!)

3. COUNT THE FAUCET HANDLES. One's the magic number when you have the new American-Standard Push-Pull\* control. One

hand regulates flow and temperature. Made of non-corrosive stainless steel and solid brass with a tarnish-proof Chromard\* finish, this handsome fitting won't drip; never needs a washer replacement. It's the dependable, washerless faucet. You'll find it practically care-free, too, since soapy fingers drip into the bowl—not on the faucet.

4. FLUSH THE TOILET. Which way does the water leave the bowl? It should run out at the rear of the bowl. That's called "reversetrap" flushing action, and it's the first thing to look for in a good toilet. This Elongated Cadet\* toilet by American-Standard works that way. And its extra bowl length, plus greater water capacity, make it even more sanitary in use and easier to keep spotless. And listen! Notice how quietly it flushes, with never a need for handle jiggling, no worry about running-water waste.

5. SEND FOR OUR NEW BOOKLET. Mail this coupon or see your American-Standard plumbing contractor. Look in the Yellow Pages under "plumbers" or "plumbing supplies."

RD, Dept. PA-664 tion, New York, N.Y. 10018 new booklet "New Fashion Ideas for ose 10¢ to cover mailing. I am mod- ilding
Zone
State
MERICAN-Standard MBING AND HEATING DIVISION d to American-Standard Products, Ltd., 1 Oupont St., Toronto 4, Can.

PHILCO "INSTANT COLD" 17. 12-cu.-ft. refrigerator with freezer for 165 lbs. of frozen foods. No frost in either refrigerator or freezer. Exclusive "Air-Wrap" meat keeper. Completely sealed cooling system. Twin Visa Crispers hold a bushelful of vegetables. Choice of five beautiful custom colors to blend with any décor. Model 17 RM 48.



1,386 salads from now you'll still be glad you bought a Philco "Instant Cold" Refrigerator. It chills food fast, runs so little...gives lasting value.



Without really trying, your family could eat well over thirteen hundred salads during the next ten years. Will you still be happy with your new refrigerator on that day in 1974 when you open its door to pop in salad number 1,386?

If it's a Philco "Instant Cold" Refrigerator, we're quite sure you will. You see, Philco "Instant Cold" Refrigerators have more reserve power. That means they maintain refrigerator and freezer temperatures more easily – run so little, so quiet and free from care. They don't have to work so hard. They're under less strain. So you can expect them to last longer – rarely need servicing.

Philco refrigerators are made so carefully, too, with such painstaking attention to detail. You can see this in the lovely jewel-case exterior styling with the new ceramic-like highlights. And in the solid construction of the carefully planned, practical interior conveniences. Like all Philco products, Philco "Instant Cold" Refrigerators are built for *lasting value*. That's why you'll be as happy with any Philco product years from now as when it's spanking-new. FAMOUS FOR QUALITY THE WORLD OVER



Television Radios

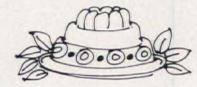
Stereo Phonographs Hor

Home Laundry Re

Refrigerators

#### (continued)

How about a table-for-two late date? We borrowed this from a couple who have four enchanting, demanding young ones. All week, the family lives as a family, a happy one. But on Fridays, or Saturdays, mother and father eat lightly at the evening meal. Then when the house has quieted down, they "have a bite" that rivals most supper clubs in charm and planning.



They set a table as pretty as they can make it (look at those on pages 50 to 53 for ideas). They may have bread, wine, and cheese; it could be a rarebit with cold beer or iced tea, a hamburger laced with Roquefort, or piping-hot fish sticks with a platter of sliced tomatoes. Whatever the small menu, the table for two re-creates that after-theshow snack of younger days-with one great difference. Now the snack is theirs alone, gracious in every way. In this atmosphere, something very pleasant happens even to good relationships. These two enjoy an amused sense of playing hooky!

Another pair who went often to musical comedies before marriage now live far from Broadway. But they still "go" to all of the latest good shows via original-cast albums. They know the hit songs from "Hello Dolly," "What Makes Sammy Run," "110 in the Shade," and "Funny Girl." Their record cabinet holds "Oklahoma," "South Pacific," "My Fair Lady," "Annie, Get Your Gun," among many. They know scores, lyrics, plots-ifany of every good musical in the last seven or eight years. They're the community authorities on shows. And they have a great time listening together, humming together, even reading Variety to see what new shows are coming.

Not all of the just-for-two activities need be at home. There are good movies to see, from spectaculars like "The Fall of the Roman Empire" to the great "Tom Jones" and the lovely "My Fair Lady." And there's nothing wrong with another one of those moonlit rides, complete with soft music via radio.

Self-taught foreign language lessons on records don't sound like moonlight and roses but if both partners hope to travel in the nottoo-far-off future, these can be a joint venture that yields present and future dividends. Today there are sets of records that are fun to listen to and learn from. If you do the lessons regularly, about half an hour at a time, you'll find yourselves willing and able to talk to each other in the new language with laughter.



"What's Going On" is still another twosome occupation, a great one for Sunday night with the fat, full Sunday newspaper still at hand. Few busy breadwinners have time to really read the daily newspaper; the headlines, the sports pages, the financial pages get a once-over lightly, but the stories behind the news, the people and events that may shape our tomorrows unless we know about them and do something about them-these often escape the quick newspaper reading of husband and wife alike. Between Sunday summaries, in-depth radio and TV coverage, and news magazines, even our complex world is not impossible to comprehend. But here, two heads are infinitely better than one! The reading-aloud technique, followed by talking it over, is one way to play "What's Going On." Another is to divide



the reading with each partner responsible for two important stories. Then each relates the what, when, where, who, how, and why to the other. You'll find India, South Viet Nam, the progress of political candidates and issues interesting topics. You may want a new book for the house . . . it's called an Atlas!

Each couple must find their own answers to the happiest ways of enjoying their leisure together, of using all their home has to offer, to bring them closer together. It can be gardening, building, selecting

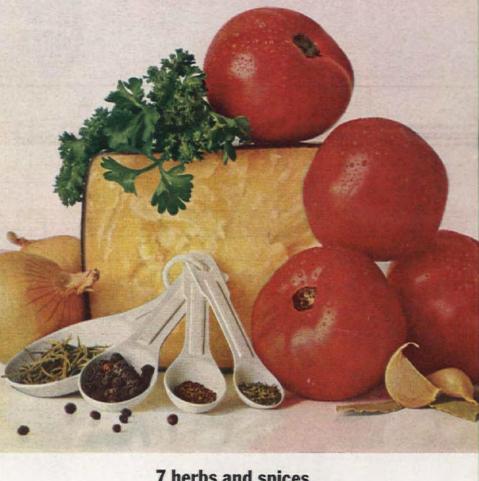


furniture, barbecuing, reading poetry or new novels, buying or making a painting, playing games, or planning exciting, if imaginary, trips around the world.

As we said, most people get married because they want to be together. These summer weekends are a wonderful time to remind yourselves of that—and to make it happen. THE END



#### In this package...Chef put



7 herbs and spices 4 plump tomatoes 2 pungent onions 2 cloves of garlic And a big chunk of Parmesan cheese

All these fine foods are combined in a generations-old spaghetti sauce recipe. Chef Boy-Ar-Dee brought the recipe to this country more than fifty years ago from his Italian birthplace—*Castelnuovo Val Tibone*.

This glorious spaghetti sauce is quick-dried by a special process and brought to you with the freshness sealed in.

You add water and simmer. The result is spaghetti sauce as fine or finer than any you've ever tasted. Far fresher-tasting than other prepared sauces.

It tastes so fresh and good because you make it fresh. Make it Chef Boy-Ar-Dee<sup>®</sup> Spaghetti Sauce tonight.

35

# 1964 is the golden year of the beautiful, beautiful new Bens





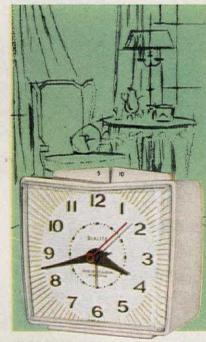


DEPEND ON FAMOUS Westclox Baby Ben, now in a lovely oval shape. Longer alarm adjusts from soft to very loud. Extra-quiet movement. From only \$7.98°

GIVE SOMEONE the stunning new oval Ben Electric. High-glow luminous dial. Sweep second hand and alarm indicator. Shatterproof crystal. Only \$8.98°

WAKES YOU for sure! New oval Big Ben has extra-long, extra-loud alarm that adjusts from loud to soft. Quiet tick for restful sleep. From only \$7.98\*

### Westclox Electric, Travel and Battery Clocks



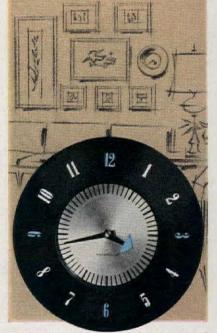
GET THAT EXTRA sleep with Dialite Drowse. Wakes you gently, lets you select 5 or 10 minutes extra sleep, then wakes you again. Softly-lighted dial is visible in the dark. Only \$7.98\*

\*plus tax



MEET THE PLANE or train right on time with Travelmate. Exclusive design, convenient side shut-off alarm. Luminous dial. Genuine leather case in tan, red or black. Only \$8.98°

WESTCLOX...America's "wake-up" voice



HANG the Stanton *anywhere!* No cord means no outlet needed. Runs up to a full year on a standard flashlight battery. Transistorized<sup>†</sup> movement. 9" diameter. Battery models priced from \$9.95°

TATO LIC.

THE GENTLE ART OF

# STAYING HOME

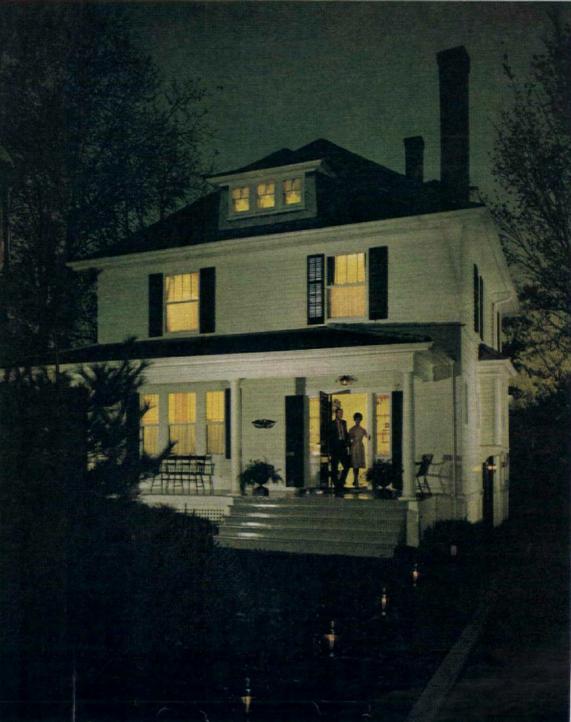
Sat in any good hammocks lately? Or sipped a homemade lemonade in the shade? How long has it been since you've taken a long, lazy walk in the backwoods or along the old creek bed? if your answer is "long-time-no-do" then it's about time!

We believe a home is not just a place to eat and sleep during the workweek. Or a pad to escape from the minute the office shuts down on Friday. A home is to enjoy with your family and friends on the weekends more than any other time of the week! In the frantic flights to go somewhere, we've all but forgotten how delightful a home can be.

This issue we devote to the gentle art of staying home. On this and the following pages, meet Don and Shirley Zork of St. Louis. In showing you how the Zorks refurbished their stay-at-home home we hope to start you planning if not for now, later on this fall. Next, a house that has everything you'd ever want to stay put on a weekend.

As far as entertaining goes, we think it should be as much fun for the hostess as it is for the guests. We bring you scores of ideas to help you from setting the party table to dishing up delectable food the whole weekend.

So here's to making it a weekend that's little work and all play. You'll find it adds up to a pretty refreshing two days. Next time you do take off you'll enjoy it more. And remember, there's always home to come home to.





We bought a new door and I copied the design of the paneling with molding on the screen door. The plates on the wall depict various scenes in Napoleon's life.

Covered the floor in the hall with black and white tiles, 4 tiles to a square in a diagonal pattern. My Napoleonic collection decorates stair wall; red hat holds artificial greens. We found an old tea canister on our Cape Cod trip and use it to hold fireplace wood. Our new wing chairs are covered with smart, inexpensive black and white ticking. Information: Lois Rea Photographer: Kranzten Studio





# BIG AND OLD AND JUST RIGHT FOR US

It was in April, 1959, that I moved into this big old house you see here. And that April was three months before an important date in July-Shirley's and my wedding. I spent those three months, after working hours, getting the house ready for us to move in.

The neighbors were suspicious at first. Why did a bachelor move into such a big house? Why were the lights burning late into the night? It would have been a surprising sight had they been able to see into the rooms, but I moved my set of café curtains from window to window into whatever room I was working in. And I was working—like a demon.

As Display Director for Stix, Baer and Fuller, I am constantly exposed to beautiful furnishings, and couldn't wait to work on some of my own. The house had the one thing both of us knew we wanted. We had been apartment-reared and we wanted space; room for many things, from intimate entertaining to big parties, from housing our hobbies and collections to enjoying do-it-ourselves projects. But roomy as it was, that house needed work!

I started by taking the wallpaper off the walls of the living

We like the low party table in our living room and often use it to serve hors d'oeuvres or after-theater snacks. The table is new, but the hand-carved chairs came from an antique shop in Florida. The dining room windows have two sets of curtains, cafés hung from brass rods midway and traverse draperies hung on ceiling track.



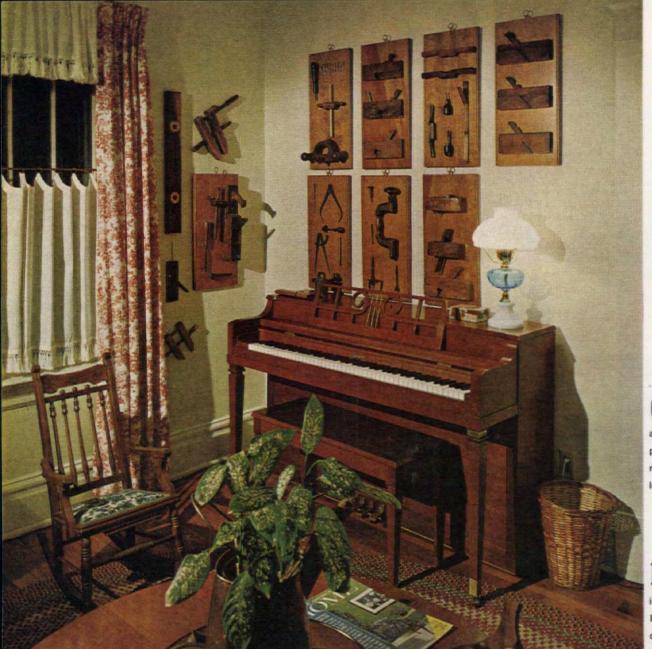
room and the three bedrooms. I painted those walls and all of the woodwork. I repapered the entryhall, the dining room, and kitchen. Fortunately, I didn't have to make any structural changes. And the floors were beautiful after I cleaned and waxed them. I laid the tile in the front hall and helped to install new equipment for a modern kitchen that really functioned.

On July 11, our wedding day, I carried my bride over the threshold in style. Of course the house wasn't complete. A house you love and live in is never complete! We've bought more furniture. We've screened the back porch. We both love to garden so we spend hours making our grounds (only here in St. Louis, we call them yards) looking greener and prettier.

We are constantly adding to our collections. From what we collect I know we belong in an old house.

We love to entertain and we do it for a group of people who may number 10 or 50. We enjoy serving big Christmas buffets and have learned the secret of serving food that can be prepared well ahead of time. Yes, this is our home. It's 60 years old, but we feel it was built just for us. THE END

Last summer I screened the back porch, using stock screen doors from the lumberyard. The three doors on the step side slide on a steel ceiling track, giving us a wide doorway. We love to eat weekend breakfasts here under the mimosa tree.



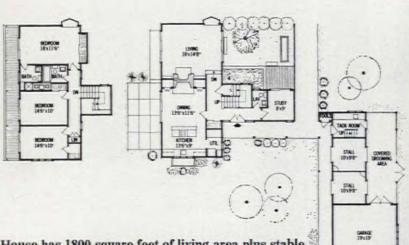
**O**<sup>II</sup> third bedroom is used as a den, and this is where I display my collection of old woodworking tools. They are mounted on pine boards (lightly stained) and hung by picture wires. Brass rings at top are for decoration. The rocking chair was my great-grandmother's—the only heirloom piece we have. I refinished it with shoe polish.

Kitchen wallpaper, with design of fresh herbs and herb containers, in shades of blue, green, and lavender, inspired the color scheme for the other downstairs rooms. In our table setting we've used some pieces from Shirley's delft collection—also the blue and green bean pots which were wedding presents from a friend living in Florida.





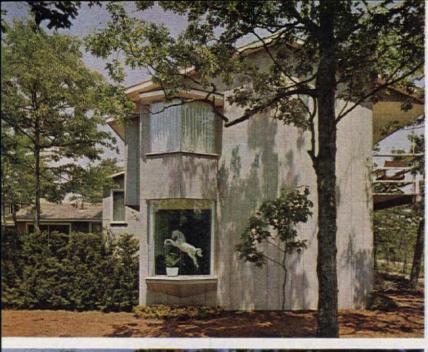
The tall shutters, like the ones downstairs, were salvaged from an old house which was being torn down. We bought an extra-long bed, but the tester came only in standard size and I had to extend it with a piece of wood in the center. Bedspread and canopy are drip-dry.





House has 1800 square feet of living area plus stable wing. T shape provides variety of outdoor living areas.





Mottled light and shade and splashing fountain make patio (far left) pleasant for dining or relaxing.

Bay windows in living room and master bedroom (left) are interesting architectural features. The plywood siding is set in traditional inverted batten pattern.



# THE IDEAL HOUSE FOR HAPPY WEEKENDS AT HOME

Here is a house so pleasantly attractive and with all the attributes of casual, carefree living, there's little reason to leave it on a summer weekend. Contemporary, but with a feeling of traditional, it has all the built-in sports facilities for a horse-loving family. A covered walk leading to double stalls, hayloft, and two-car garage makes allowance for bad weather as well as good. (For a nonriding family this barn wing could easily be converted to guest quarters, workshop, or studio.)

In addition, there are plenty of other incentives for entertaining and relaxing. The house boasts a patio with a reflecting pool and fountain outside the living room and a paved terrace next to the dining room. Above the terrace, each of the bedrooms opens onto the 40x5' balcony which is hung from the roof trusses. By separating the total space into related wings, the house takes on the feeling of a farmhouse with one extension becoming part of the view from another. Master bedroom (right) is furnished for casual country living. Three vivid colors on the sliding closet doors give spark to an otherwise plain room with off-white walls and dark floors. A bay window is converted to a make-up table.

This 10x14' bedroom (below) has been well planned to give two growing boys a feeling of individuality. The two beds are set apart physically while the two study areas are separated by a colored wall panel. Like other bedrooms, this one has access to outdoor balcony through sliding glass doors.





Colorful table, rug, and an unusual light fixture draw the eye to this fireside grouping of matching sofas and club chair. Paint is used to accent the plain overmantel surface and the built-in bookcases. Fireplace backs up another one in the dining area.

Generous hearth set in paneled wall dominates the dining area which opens to the kitchen. A rustic table and Early American styled chairs are just right for a large, active family. In this casual and comfortable setting, accessories are informally arranged on the room-wide mantel. Ample space is alloted for wood storage and tablewares.



# CLUSTER ZONING: ZONING: ONE STEP TOWARD A BETTER SUBURBIA

Gerald Lloyd is a director of the American Society of Planning Officials, and former chairman of the Urban Land Institute and National Association of Home Builders Joint Committee on Land Use Research.

ot many middle-income families can choose a golf course for their backyard. But due to careful planning, half of the 700 home buyers in the 390-acre Rolling Hills Country Club Estates near Tucson, Arizona, will soon be able to see the course from their patios.

The 75-acre course weaves through the community, and homes will surround all 18 fairways. In addition, Rolling Hills will have a  $6\frac{1}{2}$ -acre park with more than a dozen recreational facilities, and will include a shopping center, three churches, a school, and medical and professional offices.

In Parkwood, a two-year-old, 550-acre subdivision near Durham, North Carolina, nearly every lot borders on a parkland. Trails through the woods provide access to school with a minimum of street crossings. Most streets are curvilinear and are designed for limited traffic to promote privacy, quiet, and safety. A 35-acre artificial lake has been constructed as part of the open space.

Rolling Hills and Parkwood are a possible answer to what President Johnson has called the "sprawling, space-consuming, unplanned, and uneconomic" expansion of our suburbs. They are typical examples of "cluster zoning"—a recent innovation in residential developments which may help save our suburbs from ultimate decay.

For almost two decades now we have been on a fantastic building binge—the boom that started with the wartime housing shortages and the never-ending peacetime demand for homes as the war generation settled down to family life. But along the way something went wrong. We flattened the hills and filled the valleys. We felled the trees and polluted the streams. On the barren land we created, there now stretches as far as the eye can see, the look-alike developments, the regimented rows of houses where we live. We try to ignore the thousands upon thousands of eyesores that have engulfed our farmlands, prairies, and green fields. But ignoring them won't make them disappear.

One of the basic faults has been a planning approach which by its rigidity has stifled designers. Not only has it failed to attract our best architects and land planners but it has (almost) made their services superfluous by the endless repetition of a standardized product.

Regulations controlling the use of land have incorporated the thinking and ideas which were applicable during the 1920's and 30's. The typical ordinances have always considered the subdivision of land as a separate lot-by-lot development and have given little thought to the whole tract.

e've also been laboring under the illusion that open space can be secured by having generous lot sizes in our suburban subdivisions. Remembering row houses and narrow-lot houses at their worst, and hating their congestion, we have looked for our remedy in increasingly generous settings for our single-family houses on larger and larger lots.

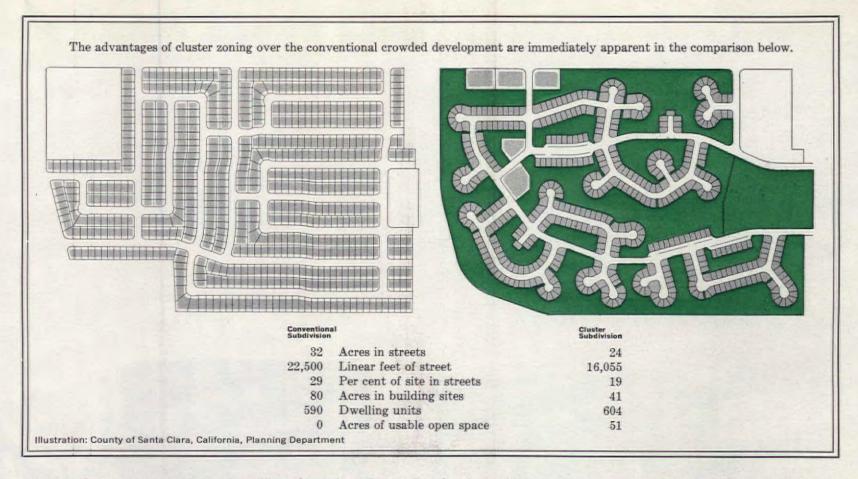
But larger lots require larger street frontages. Streets are expensive. Gradually the cost of a lot has climbed so high that it now equals as much as 25 to 30 per cent of the house cost. Only 15 years ago, the lot cost was rarely more than 10 per cent. These larger lots also brought increased costs to the municipality. More roads to maintain, longer utility lines, more people dependent on school buses, more snow to plow—all in turn mean higher taxes.

arge lots sometimes made it necessary to temporarily avoid the provision of public sewers and occasionally even public water. Now that the need for these services is almost universal for health reasons, the belated installation involves staggering sums.

Cluster zoning is not the answer to all our problems but it does answer many of them. Instead of subdividing all the land in a tract by a crisscross of streets where each lot is the same size and backs up to another, cluster zoning uses the same amount of land but groups the houses so that substantial amounts of open space are provided. This land can be used for recreation or for future use by the town, and to preserve the country atmosphere that attracts people to the suburbs in the first place.

We can still have private ground, but we will now measure it more carefully to fit our actual need instead of indiscriminately parceling it out to be only halfutilized at a time when the nation is crying for open space. The number of families in a given area may remain the same, but they will each occupy less private space and so create more common space. Instead of being located in a uniform grid fashion hardly any better than the monotonous crowded streets people are trying to avoid, they will be randomly distributed, in a variety of housing types.

The gridiron pattern for developments, besides producing a grim monotony on the land, ignores the fact that people have dif-



fering needs for space and housing. The working couple is probably not interested in extensive landscaping chores but the retired gardener may desire a large lot. The business executive who entertains extensively needs more space and outdoor privacy than those who seldom entertain. Till recently, few developments took these differences into consideration. All the housing was geared to one category. You either fitted the mold, tried to make do with available accommodations, or stayed in the city where there's less space but more variety. With cluster zoning, various styles of living can be incorporated into the overall scheme, with plenty of open space surrounding the grouped units. High-rise apartments, singlefamily houses, garden-court apartments, attached single-family units with private patios, all carefully designed to suit the character of the town, can also be included. All the possibilities for pleasant variety that are now missing from many communities are within reach.

Since they're clustered together in a smaller area with open space surrounding the houses, the sewer and water services can now be economically provided. The open space can also enable us to separate pedestrian and vehicular traffic. Cars needn't travel where people stroll or children play.

he possibility of creating open space is sometimes so dramatic that we are frightened by the very quantity we are able to create. We find that we can actually increase the density of population and still have a more impressive open setting for our dwellings.

What then is holding us up? Why don't we have cluster zoning everywhere?

It's mostly fear-fear of change-fear of

loosening the zoning barriers which are thought to be the way to keep our houses expensive, our society exclusive, and our property values secure.

Our zoning laws have become so rigid that, as they are written, they make no allowance for cluster zoning. The original zoning laws did not preclude it. In fact, they recognized density control as an objective of zoning. It was the later revisions that suggested the minimum lot-size method as an easier substitute for controlling density, since it was more easily understood. But we have outgrown this substitute and it's time we get back to the original intent of zoning. The fears that are reflected in present zoning regulations are not justified.

Not justified, but unfortunately these fears are still with us. One prime example can be found in a development called Village Green, in Hillsborough, New Jersey. Village Green had been approved by the township as a conventional development, when, in the summer of 1961, the council amended its zoning ordinance to give the developer permission to use the cluster-zoning concept. The houses were clustered in three groups of 24 homes, each on much smaller lots than the conventional plan for the same development originally called for. Both plans placed about the same number of families on the tract but the cluster plan offered 42 acres of true recreation space and retained its natural suburban character. The developer saved the buyers about \$1000 on the developed lot cost through savings coming from less earth moving, shorter streets and utilities, and less material handling. The results were so attractive to buyers and builders that Hillsborough decided to curtail future development in the area to avoid the sudden

expense of providing necessary services. It subsequently revoked the zoning ordinance that made Village Green possible!

n spite of setbacks such as Village Green, the idea of cluster zoning is no longer a suburban pipe dream in the planning stage. Practical examples such as the Rolling Hills and Parkwood developments mentioned at the beginning of this article do (or will soon) exist to prove that it is a workable scheme. Ville du Parc, near Milwaukee, Wisconsin, and The Woodlands in Farmington, Connecticut, are others.

One cluster development now under way is the new town of Reston, Virginia, where plans center around seven coordinated, recreation-oriented villages. Another is the 708acre Greenhaven '70 (target date 1970) in Sacramento, California, which has so impressed the city council and planning officials that they have volunteered to absorb the costs for park maintenance.

e are beginning to realize that the problem of overcrowding must be solved right in our cities and towns, where we live and work, where we actually need the space for recreation. Establishing distant parks and reserves is not enough. Nor can we depend on the land set aside for public use in our towns. The solution must come from the better use of privately owned land. The cluster-zoning system, if used on a large scale, offers the exciting possibility of linking the pooled open space of one neighborhood to that of another, creating a network of extended open space that defines and separates the neighborhoods but connects them by its very continuity. Accomplishing this would be a major step in building a varied and satisfying environment. THE END



# BE PREPARED

11 124 11 18 11

We predict an invasion this summer. The biggest influx of bath-taking, beach-loving friends and relatives since the invention of "weekends." We therefore prescribe you stock up with a mammoth supply of thirsty, splashy towels. Many of this year's new crop have reversible designs—practically like having two towels in one! Left to right: "Etruscan"—a noble,

classically inspired towel with a deep pile. By Martex. "Royal Dot" – bright border and dots with a contrasting background. By Cone Mills. "Matchmaker" – smart, two-tone towel with a geometric motif. By Dundee Mills. "Capistrano" – luxuriously fringed towel with garden-bouquet gaiety. By Fieldcrest. "Persian Scroll" – lush, carvedlike pattern. By Wamsutta. "Misty Rose" – pastel prettiness in a rose pattern. By Callaway. "El Prado" – an elegant, tapestrylike design. By Cannon. "Contempra" – a boldly modern daisy design. By Stevens Utica.



Waffle brunch (below) is strictly self-service for late sleepers. Juices, batter, and syrup are in the chunky pitchers; sausages are kept warm in the large pot. Last one to rise and shine unplugs the grill and carries the brass tray to the kitchen. It's so simple for the hostess!

## SET THE SCENE FOR EASY SUMMER ENTERTAINING

Be it a lavish picnic or a patio buffet, summer entertaining should spare the hostess and spoil the guests. Soft-pedal old-fashioned fuming and fussing over the menu. Instead, go creative with your decorative scheme. Woo your guests with mood, color, atmosphere. These ideas will help to keep you cool and relaxed all summer long—with nothing on your mind but your guests! Instead of making entertaining a big production, why not invite your friends to drop by just for after-dinner coffee and a liqueur? Here, a willow trunk with a glass top makes a perfect coffee table. A nest of small tables is one of your most useful pieces of entertainment equipment.







Bright pink trays are used in lieu of place mats in the colorful table setting at left. Just whisk them away when the meal is over. China is heat and chip resistant; flatware is stainless.

Picnic in the garden is chic and gay with a red, white, and blue motif. New, durable goblets and melamine dinnerware are as decorative as your most expensive china and glassware.

Ladies' luncheon is more intimate in the corner of the living room. Cloth looks like expensive moire but is actually a printed cotton design also used for draperies. Tinted goblets and pretty china were chosen to go with the room's color scheme.

Create an Oriental mood and serve tempura at your next party. It's ideal for summer months because almost everything can be prepared ahead of time. Plump pillows and small individual tables get the party off to an informal start.





For a bridal shower, the design of the fine china echoes the fabric pattern used for the draperies. Bridal gifts are wrapped in accent colors. Carnation corsages are for the attendants.

Cool blues and whites set the romantic theme for a cozy candlelit dinner at home. Dinner is served from the graceful wrought-iron tea cart. China is white ironstone with pastoral design.

Outdoor redwood table comes indoors for an all-on-the-table buffet. Coffee pot on iron cradle, wine dispenser, bread basket hung on the wall are all the epitome of self-service. Inverted wicker baskets are used as trivets for solad and hot tamale pie. The varied textures of the rebozo table cover, wicker cartwheel on the wall, and loosely woven draperies contribute to the south-of-the-border mood.



# WIFE SAVER

Teflon—that miraculous interior coating for pots and pans—is the big hero among homemakers this summer. Some fifteen manufacturers are now using this easy-toclean, stick-resistant plastic on everything from muffin pans to electric griddles. Now available in colors. Any product that helps women free themselves from one of life's most boring drudgeries we salute! Although Teflon, DuPont's trademark for TFE non-stick finishes, was introduced in the cookware field as far back as 1960, we hesitated to sing its praises. Now after four years of kitchen-testing we're as enthusiastic about Teflon as anybody on the beach. Here, then, the results of our investigations—a complete report on Teflon's advantages, disadvantages, its care and use. But first, let's be a bit technical. Teflon was discovered 25 years ago when a researcher found a new gas which, when compressed, changed to a white solid. Under severe tests it was noted that hardly anything would stick to this material, that it survived exposure to virtually every known chemical, moisture did not rot it, and even a soldering iron could not melt it. Because of these characteristics Teflon has been used in industry and government for many years—to make gaskets chemical resistant in World War II, to insulate wires for the Mercury space capsule, to coat enormous commercial cooking machines. Teflon is now applied to the inner surfaces of aluminum, porcelain enamel (outside materials may vary), or glass cooking utensils after sandblasting or chemically etching the cooking surface of the utensil. Two separate coats of Teflon are sprayed on the surface, then each coat is baked on at  $750^{\circ}$  F. To give color, safe pigments are added to the Teflon.

Teflon's biggest boon to the homemaker is that it's easy to clean. Even though some foods tend to cling to the surface, they are easy to remove by swishing the surface with a soft cloth and sudsy water. (continued on page 70) Shopping Information, page 86





Vise Frank

Entertaining weekend guests can be a lovely, lazy occasion that's relaxing, <u>even</u> for the hostess. Food, of course, is an essential part of entertaining and calls for some thoughtful planning on your part. If the weekend is to remain cool, calm, and casual, for you as well as the guests, we suggest the mid-morning brunch and evening buffet.

Brunch—that ingenious invention of the 20th century—is a rationalized substitute for breakfast and lunch. It fits in perfectly with summer's relaxed way of living. Of course, it takes a bit of creative doing by you to make a seemingly effortless occasion like this come off without a hitch. So plan ahead. Cook in the cool, cool morning, do some things ahead, or choose some of the whip-up-in-a-jiffy recipes you see here.

Use your imagination, unleash your color sense and flair for the unusual. But above all, make the meal a simple offering of delicious, tempting food that will delight the eyes and tantalize the taste of late risers and lazy stragglers. Try our tender Chicken Amandine, rich with mushrooms and a sprinkling of toasted almonds. For a new twist, serve hot Crab Imperial, a luscious mixture in baked avocado. For those who can't start the day without eggs—Ham and Eggs au Gratin—naturally! These and other recipes plus menu suggestions follow.

And remember, keep the coffee hot and the aroma of a fresh pot always drifting in from the kitchen.

#### CHICKEN AMANDINE

Preparation time: 25 min./Cooking time: 10 min.

A pièce de résistance for a Sunday brunch is our Chicken Amandine. It takes only ten minutes to cook and just a little longer to get ready. Plan ahead on this one so you will be sure to have the cooked chicken on hand. Serve it in patty shells—buy the frozen ones or some from your bakery—and round

## out the menu with cantaloupe wedges with raspberries, and endive-cucumber salad.

<sup>1</sup>/<sub>2</sub> lb. mushrooms, sliced; <sup>1</sup>/<sub>3</sub> c. diced green pepper; 4 tbs. butter or margarine; <sup>1</sup>/<sub>3</sub> c. flour; 2 c. chicken broth; 1 c. light cream; <sup>1</sup>/<sub>6</sub> tsp. nutmeg; 1 tsp. salt; dash of pepper; 2 c. diced, cooked chicken; 3 tbs. sherry; <sup>1</sup>/<sub>3</sub> c. diced pimiento; <sup>1</sup>/<sub>6</sub> c. toasted almonds.

Sauté mushrooms and green pepper in butter or margarine 5 minutes. Add flour; blend until smooth. Stir in chicken broth and cream slowly. Add nutmeg, salt, pepper, and chicken; simmer 5 minutes. Add sherry and pimiento; sprinkle with almonds. Garnish with additional pimiento, if desired. Serve in patty shells or on toast points. Makes 6 to 8 servings.

#### HAM AND EGGS AU GRATIN

Preparation time: 15 min./Cooking time: 15 min. Ham and eggs out of the ordinary? Yes, if you do them in a tasty cheese sauce. Hard cook the eggs the day before and it will take only minutes to put the dish together the day of the brunch. Have a fresh fruit compote, a salad of marinated artichoke hearts (cook the frozen), and toasted English muffins along with the ham and eggs.

4 tbs. butter or margarine; 4 tbs. flour; 2 c. milk; 1½ tsp. prepared mustard; 1½ tsp. Worcestershire sauce; 1 c. grated Cheddar cheese (¼ lb.); ½ lb. cooked ham, cut in ½-inch cubes (1¼ c.); 6 hard-cooked eggs, halved.

Mix butter or margarine and flour to a smooth paste in saucepan. Add milk slowly, stirring constantly; simmer 3 minutes. Add mustard, Worcestershire, and cheese; heat until cheese melts. Add ham and eggs; heat through. Turn into serving dish; garnish with buttered crumbs, if desired. Or, mixture may be turned into shallow baking dish, covered with buttered crumbs and broiled just until lightly browned. Makes 6 servings..

#### CRAB IMPERIAL

Preparation time: 25 min./Baking time: 10–15 min.

For a gourmet touch at your brunch consider Crab Imperial. You may never have thought of crab meat or baked avocados at this time of day, but here is something different, impressive, and easy to make. Start with chilled strawberries with their stems on and powdered sugar. With the main dish serve sliced tomatoes with a sprinkling of basil, and popovers (from a mix).

l c. mayonnaise or salad dressing; ¼ c. finely chopped green pepper; ¼ c. finely chopped onion; ½ tsp. dry mustard; 2 tbs. lemon juice; ½ tsp. salt; dash of pepper; 2 c. cooked fresh, thawed frozen, or drained, canned crab meat; 2 hard-cooked eggs, chopped; 4 medium-size avocados; 1 tbs. lemon juice; 1 c. soft bread crumbs; 2 tbs. melted butter or margarine.

Combine mayonnaise or salad dressing, green pepper, onion, mustard, 2 tablespoons lemon juice, salt, and pepper. Mix in crab meat and eggs. Cut avocados in half; remove seed. Cut a thin slice off bottom of each so avocado will stand. Brush cut surfaces with 1 tablespoon lemon juice. Mound crab-meat mixture on avocado halves. Combine bread crumbs and melted butter or margarine; sprinkle over crab meat. Bake in moderate oven (350° F.) 10 to 15 minutes or until crumbs are lightly browned. Serve at once. Makes 8 servings.

#### CHICKEN LIVERS GOURMET

Preparation time: 20 min./Cooking time: 20 min. Chicken livers aren't everyone's favorite so know your guests before you plan to serve them—though this recipe could change some minds. Start off with chilled fresh pineapple guarters—cut right through the frond and dice (continued on page 66)

# SERVE A LEISURELY BUFFET WHEN THE MOON COMES UP

A Saturday evening buffet can be summer's most relaxed entertaining and a welcome change from the usual outdoor barbecue. The best buffets usually center around one superb dish-a dazzling star around which all the harmonizing dishes orbit. Your meal need not require hours of work. As with the brunch, choose recipes that can be done in a short time or ahead of time. For example, our Fruited Glazed Corned Beef with a fabulous glaze of fruits and juices. A Beef Ragout made tender and succulent with red wine, or Chinese Pepper Steak that you can whip up right in front of your guests! These and other recipes follow, plus menu suggestions.

#### FRUITED GLAZED CORNED BEEF

Preparation time: 15 min./Cooking time: 3-4 hrs./Baking time: 40-45 min.

Don't be alarmed at the three to four hours' cooking time, for the corned beef simmers lazily with the range doing the work while you relax. You can even do this part the night before or early on the day of the party. This delectable and succulent corned beef with its accompanying hot fruit will make you shine in the eyes of your guests. With it why not serve parslied potatoes, buttered whole green beans, cole slaw with tomato wedges, cheese cake, and coffee.

5–6 lbs. corned beef, brisket or rump; 1 jar (10 oz.) apple jelly; 1 lemon, rind and juice; 1 orange, rind and juice; 1 can (1 lb. 13 oz.) apricot halves, drained; 1 can (1 lb. 4 oz.) pineapple chunks, drained.

Place corned beef in large kettle; cover with water. Simmer, covered, 3 to 4 hours, or until tender. (Some corned beef is saltier than others, so you may wish to pour off the water at the end of an hour, then cover with fresh water and continue cooking.) Combine jelly, lemon rind and juice, and orange rind and juice in saucepan; heat until jelly melts. Remove corned beef from water to shallow pan. Arrange apricot halves and pineapple slices around meat. Baste meat and fruit with half the jelly glaze mixture. Bake in moderate oven (375° F.) 20 minutes. Baste again with remaining glaze. Bake 20 to 25 minutes longer. Remove meat and fruit to heated platter. Garnish with parsley, if desired. Makes 6 to 8 servings.

#### CHINESE PEPPER STEAK

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

Here's a dish to prepare in minutes. You could even do it in a chafing dish right in front of your guests. We find men love it, so be forewarned if you have hearty eaters on your guest list. For a first course we suggest chilled clam and tomato juice with cheese sticks (packaged). Then of course you'll serve rice with the steak and buttered green peas. For dessert have fresh berries with cream, fortune cookies (packaged), and tea.

1½ lbs. sirloin steak, 1-in. thick; ¼ c. pure vegetable oil; 1 clove of garlic, crushed; 1 tsp. salt; 1 tsp. ground ginger; ½ tsp. pepper; 3 large green peppers, sliced (2½ c.); 2 large onions, thinly sliced (2 c.); ¼ c. soy sauce; ½ tsp. sugar; ½ c. beef bouillon; 1 can (6 oz.) water chestnuts, sliced; 1 tbs. cornstarch; ¼ c. cold water; 4 green onions, cut in 1-in. pieces; hot, cooked rice.

Freeze steak for at least one hour (it's easier to slice). When ready to cook, cut into ¼-inch thick slices. Heat oil in skillet; add garlic, salt, ginger, and pepper. Sauté until garlic is golden. Add steak slices; brown lightly 2 minutes; remove meat. Add green peppers and onions; cook 3 minutes. Return beef to pan; add soy sauce, sugar, bouillon, water chestnuts, cornstarch dissolved in cold water, and green onions. Simmer about 2 minutes, or until sauce thickens. Serve over hot rice. Makes 6 to 8 servings.

#### BEEF RAGOUT

Preparation time: 20 min./Cooking time: 2 hrs.

Take a tip from the French and serve Beef Ragout at your buffet party. Make it a day ahead to allow the flavors to mellow and blend to the peak of perfection. Reheat it at the last minute and team it with frozen hors d'oeuvres, buttered noodles, a green salad with herb French dressing, chocolate cake, and coffee for a satisfying buffet.

3 lbs. beef chuck; 2 tbs. flour; 2 tsp. salt; ¼ tsp. pepper; 3 tbs. pure vegetable oil; 1 clove of garlic, crushed; 1¼ c. beef bouillon; 1¼ c. dry red wine (Burgundy, Bordeaux, or claret); ¼ c. chopped parsley; 2 bay leaves; ½ tsp. leaf thyme; 16 small white onions, peeled; 8 carrots, pared and cut in 1½-inch pieces; ¼ c. flour; ½ c. water.

Cut beef in 1¼-inch cubes. Combine flour, salt, and pepper in paper bag; shake beef cubes in mixture, a few at a time, until well coated. Use all the flour mixture. Brown beef in oil in large kettle or Dutch oven; add garlic; brown. Add bouillon, wine, parsley, bay leaves, and thyme. Cover; simmer 1½ hours. Add onions and carrots; simmer 30 minutes longer, or until vegetables are tender. Remove bay leaves. Blend ¼ cup flour and water to a smooth paste. Stir into ragout; cook, stirring, until gravy thickens. Makes 8 servings.

#### HERBED SWISS STEAK

Preparation time: 20 min./Baking time: 1½ hrs.

Old-fashioned Swiss Steak baked in an herbed bouillon becomes a star at a party. And if you do all the preparation in the cool of the morning, all that is left to do is to pop it in the oven. Start your meal with jellied madrilene (just put the cans in the refrigerator a few hours ahead) with a dollop of sour cream, and serve baked potatoes, broccoli with lemon (continued on page 66)



There are those who believe that beautiful gelatin salads like these are masterpieces to be wrought only by a master chef. Not so! True, they do call for time, patience, and practice-but once you've accomplished the techniques of molding and unmolding, you'll be ready for the accolades. Shown here starting at the upper left: Three-Layered Vegetable Salad, a low-calorie lunch of shredded cabbage, carrots, and green pepper; Jellied Fruit Salad, a jewel of a main course or dessert; Tomato-Vegetable Soufflé Salad, whipped, airy, tomato gelatin with a medley of vegetables; Buffet Chicken in Aspic with layers of tender chicken and peas in sparkling aspic; Ham Madrilene Mold, a ham, cheese, and cream mixture with a top layer of madrilene. These and other salad recipes plus how to use gelatin start on the next page.

#### (continued)

Success in making a refreshingly cool, molded salad is not difficult—once you understand the handling of the gelatin in all its phases, from the dissolving all the way through to the unmolding of the finished salad.

In the past, and the method is still good, the gelatin was allowed to soften in cold water, then dissolved in hot liquid. Now with modern ranges with their controlled, low surface heat we have two new ways to dissolve gelatin. First, the gelatin is sprinkled on a half cup of cold water in a saucepan—this amount of water will absorb the gelatin quickly. Then dissolve it over direct heat. You must be sure to stir constantly until it is dissolved. The advantage of this method over the old is that the remaining liquid can be added cold, thus cutting down the chilling time of the gelatin.

The second technique applies to those recipes which use more than a tablespoon of sugar with the gelatin. It is known as the drydilute method. Here you blend the sugar and gelatin thoroughly in a saucepan, add the liquid, and stir over low heat until dissolved.

The gelatin salad recipes we have selected for this lesson illustrate the techniques of layering, folding foods into the gelatin mixture, whipping, and coating the bottom of a mold so it will hold a design. Some recipes incorporate more than one technique. Each is easy to do if you understand the terminology in the recipe.

LAYERING: When a salad is to be set in layers, the first portion is put into the mold and chilled "just until set." You can best determine if it has reached this stage by touching it with your fingertip. The top of the layer should be set but sticky to the touch, not smooth as a finished, set gelatin would be. The "stickiness" is needed to make the next layer cling to the first layer. If they don't stick together during the final chilling, they will slide apart when you unmold the salad.

FOLDING: Fruits, vegetables, and meat when part of a gelatin salad should be distributed all through the mixture. They should neither sink to the bottom nor float to the top. To accomplish this, the gelatin mixture is, as the recipe describes, chilled until it is syrupy (about the consistency of honey) before the food is folded in. If, by chance, you allow the gelatin to become too set, place the bowl in a bowl or pan of hot water and stir until the gelatin is liquid. Then rechill to the syrupy stage.

WHIPPING: Salads of the soufflé type, such as our Tomato-Vegetable Soufflé Salad, contain mayonnaise or salad dressing as part of the mixture (you could say the dressing is built-in) and a slightly different technique is used to achieve the right consistency for folding in the solid foods. The gelatin mixture is chilled quickly in the freezer until it is firm about an inch from the edges; then it is beaten until fluffy. The other ingredients are then quickly folded in, and the salad turned into its mold and chilled until firm.

COATING: When you wish to have a pretty design set in gelatin or in a layer of contrasting gelatin at the top of a finished salad, here is what to do. Spoon enough of your liquid gelatin into the bottom of the mold to form a thin layer. Chill until just set, either in the refrigerator or, to do it more quickly, by setting the mold firmly in a bed of cracked ice. Arrange your vegetables or fancily cut pieces of vegetables on the just-set gelatin, spoon over another layer of gelatin, and chill again. Then proceed with the rest of the salad according to the directions in the recipe.

All gelatin salads must be chilled until firm. Allow several hours or overnight for this. This facet of gelatin salads makes them perfect make-aheads for special occasions.

UNMOLDING: This is easy as one, two, three, as you will see in the illustrations at the end of the recipes. But, a few tips. Select a plate big enough for the salad and its garnish. If you first rinse the plate in cold water you will be able to move the salad if it is not centered when unmolded. There are three important things to remember. Use warm, not hot, water to dip the mold into. If water is too hot, it can cause melting. Dip the mold in until the water comes as high as the level of the gelatin. And, third, work quickly. Leave the mold in the water only a few seconds. If the gelatin doesn't loosen, redip it—but quickly.

#### THREE-LAYERED VEGETABLE SALAD

3 envelopes unflavored gelatin;  $\frac{1}{2}$  c. sugar;  $\frac{1}{2}$  tsp. salt;  $\frac{1}{2}$  c. water;  $\frac{1}{2}$  c. lemon juice;  $\frac{1}{2}$  c. vinegar;  $\frac{21}{2}$  c. water; 1 c. shredded green pepper; 1 c. shredded carrot; 1 c. shredded cabbage.

Combine gelatin, sugar, and salt in saucepan; add  $1\frac{1}{2}$  cups water. Stir over low heat until gelatin mixture is dissolved. Stir in lemon juice, vinegar, and  $2\frac{1}{2}$  cups water. Divide into three parts;



chill each third, one at a time, until syrupy. Fold green pepper into one third. Spoon into 1½quart mold; chill until almost set. Fold carrots into second third; spoon carefully over green pepper layer; chill until almost set. Fold cabbage into remaining third; spoon carefully over carrot layer. Chill several hours or until firm. Unmold onto serving plate; garnish with crisp

greens. This will give you an equally striped salad. If your mold has unequal divisions like the one pictured on page 60, measure the amount of water each section holds. This will be the amount of gelatin-vegetable mixture to spoon into each section of the mold. Makes 6 servings.

#### JELLIED FRUIT SALAD

4 c. hot water; 4 pkg. (3 oz. ea.) lemon-flavored gelatin; 3 c. cold water; 1 can (15 oz.) sliced pineapple; 1 honeydew melon; 2 cantaloupes; 1 pkg. (8 oz.) cream cheese;  $\frac{1}{2}$  c. chopped nuts; maraschino cherries, drained.

Add hot water to gelatin; stir until dissolved; add cold water; cool; chill until syrupy. Drain pineapple; cut slices in half. Cut melons in half; remove seeds. With melon-ball cutter, scoop out 4 cups of melon balls. Cut cheese in 8 pieces; roll each in nuts; shape firmly into balls. Set a 10-cup mold firmly in a bed of cracked ice. Spoon a small amount of syrupy lemon gelatin into bottom of mold; chill until just set. Arrange fruit in layers and in design according to shape of mold. Spoon syrupy gelatin over and around each layer. Chill until set. Proceed with each layer in this manner, adding melon balls, pineapple, cream-cheese balls, and cherries. Chill mold at least 4 hours or overnight until firm. Unmold on serving plate; garnish with crisp greens. Makes 8 to 10 servings.

#### HAM MADRILENE MOLD

1 envelope unflavored gelatin; 1 c. water; 1 can (13 oz.) madrilene; 2 tbs. vinegar; ripe olives;  $\frac{1}{2}$  c. heavy cream, whipped; 2 c. finely chopped, cooked ham;  $\frac{1}{2}$  c. diced, Swiss cheese; 2 tbs. pickle relish.

Sprinkle gelatin over water in saucepan; place over low heat; stir until dissolved. Remove from heat; stir in madrilene and vinegar. Measure 2 cups of gelatin mixture into medium-sized bowl; chill until syrupy. Cover bottom of  $1\frac{1}{2}$ -quart mold with half the remaining gelatin mixture; chill until almost set. Cut ripe olives into fancy shapes with sharp knife or small hors d'oeuvre cutters. Ar-



range in design on almost-set gelatin. Carefully cover with second half of gelatin mixture. Chill until just set. Fold whipped cream, ham, Swiss cheese, and pickle relish into syrupy gelatin mixture. Turn into mold on top of just-set madrilene layer. Chill several hours or overnight until firm. Unmold onto serving plate; garnish with crisp greens, if desired. Makes 6 servings.

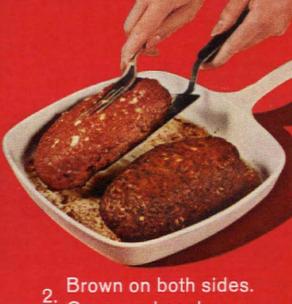
#### CRAB MEAT AND AVOCADO MOUSSE

Top layer: 1 envelope unflavored gelatin; 1 tbs. sugar;  $\frac{1}{2}$  tsp. salt;  $\frac{1}{2}$  c. water;  $\frac{1}{4}$  c. lemon juice; 1 c. water; 1 drop yellow food coloring; 1 avocado, peeled; lemon juice; *Bottom layer*: 2 envelopes unflavored gelatin; 1 tbs. sugar;  $\frac{1}{2}$  tsp. salt; 1 c. water;  $\frac{1}{2}$  c. lemon juice;  $\frac{1}{2}$  c. water; 1 c. mayonnaise or salad dressing;  $\frac{1}{4}$  c. chili sauce;  $\frac{1}{4}$  tsp. salt; 2 tbs. minced green onion;  $\frac{1}{2}$  c. heavy cream, whipped; 2 cans (7 oz. ea.) crab meat, boned and flaked.

Top layer: In small saucepan, combine 1 envelope gelatin, sugar, and salt; add ½ cup water. Stir over low heat until gelatin mixture is dissolved. Add lemon juice, water, and yellow food coloring. Chill mixture until syrupy. Scoop avocado into balls or cut into slices or cubes. Keep cut surfaces coated with lemon juice to (continued)



Mix (see recipe). Shape into loaves. 1.



Cover and cook.



3. Top with rest of soup-cook 10 minutes more.

# Campbell's Soup makes the juiciest meat loaf

#### TOP-STOVE MEAT LOAF

#### Soup's the secret of this meat loaf's juicy goodness!

 1 can Campbell's Tomato Soup®
 1 tsp. salt

 1½ lb. ground beef
 Generous dash pepper

 ½ cup fine dry bread crumbs
 1 tbsp. shortening

 1 egg
 ¼ cup water

 ⅓ oup finely chopped onion
 ½ to 1 tsp. horseradish

Mix thoroughly 1/2 can soup with next 6 ingredients. Shape firmly into two loaves. In skillet, brown on both sides in shortening. Cover; cook over low heat for 25 min. Spoon off fat. Top with remaining soup, water, and horseradish. Cook uncovered 10 min. 6 servings.

Oven Method. Place loaves in shallow baking pan. Bake at 350°F. for 40 min. Top with remaining soup (omit water) and horseradish. Bake 5 min. more, or until done. \*Or Campbell's Cream of Mushroom or Tomato Rice Soup



#### (continued)

prevent darkening. Fold avocado into gelatin; spoon into 1½-quart mold; chill until almost set. *Bottom layer*: Combine 2 envelopes gelatin, sugar, salt, and 1 cup water in saucepan. Stir over low heat until gelatin mixture is dissolved. Add lemon juice and water; pour into bowl; chill until syrupy. Fold in mayonnaise or salad dressing, chili sauce, salt, green onion, heavy cream, and crab meat. Spoon carefully over just-set lemon layer in mold; chill several hours or until firm. Unmold onto serving plate; garnish with crisp greens, if desired. Makes 6 servings.

#### SHRIMP AND CUCUMBER MOLD

2 pkg. (3 oz. ea.) lime-flavored gelatin; 1 tsp. unflavored gelatin; 2 c. hot water;  $\frac{1}{4}$  c. lemon juice;  $\frac{1}{2}$  c. cold water; 1 small cucumber, sliced; 2 c. dairy sour cream; 2 tsp. grated onion;  $\frac{1}{2}$  c. finely chopped cucumber; 1 c. cooked shrimp;  $\frac{1}{2}$  tsp. salt.

Blend flavored gelatin with unflavored gelatin; dissolve in hot water; stir in lemon juice. Measure  $\frac{1}{2}$  cup mixture into small bowl; chill remainder until syrupy. Stir cold water into the  $\frac{1}{2}$  cup gelatin mixture. Cover bottom of  $1\frac{1}{2}$ -quart mold with half the mixture; chill until almost set. Overlap cucumber slices on gelatin. Carefully cover with second half of gelatin mixture; chill until almost set. Fold sour cream, onion, chopped cucumber, shrimp, and salt into syrupy gelatin. Spoon mixture carefully into mold over cucumber layer. Chill until firm. Unmold onto serving plate; garnish with crisp greens. Makes 6 servings.

#### FRUIT NECTAR SALAD

1 can (12 oz.) apricot nectar  $(1\frac{1}{2} c.)$ ;  $\frac{1}{2} c.$  water; 2 pkg. (3 oz. ea.) orange-flavored gelatin; 1 can (1 lb., 4 oz.) crushed pineapple; 1 can (1 lb., 14 oz.) whole apricots.

Heat apricot nectar and water to boiling; pour over orange gelatin; stir to dissolve. Drain and reserve pineapple; measure syrup (there should be 1 cup). Add syrup to orange gelatin mixture; chill until syrupy. Drain apricots (save syrup to use another time); remove pits. Cut enough apricots into eighths to make 1 cup; reserve remaining whole apricots. Fold crushed pineapple and apricot pieces into chilled, syrupy gelatin. Turn into 1½-quart mold; chill until firm. Unmold onto serving plate; garnish with reserved whole apricots and crisp greens, if desired. Makes 6 servings.

#### TOMATO-VEGETABLE SOUFFLE SALAD

2 pkgs. (3 oz. ea.) lemon-flavored gelatin; 2 c. hot tomato juice;  $\frac{1}{4}$  c. cold tomato juice;  $\frac{1}{4}$  c. vinegar; 1 tsp. grated lemon rind; 2 tsp. lemon juice; 1 c. mayonnaise or salad dressing;  $1\frac{1}{2}$  c. cooked vegetables;  $\frac{1}{2}$  c. diced celery;  $\frac{1}{4}$  c. diced green pepper;  $\frac{1}{4}$  c. diced pimiento.

Dissolve gelatin in hot tomato juice. Stir in cold tomato juice, vinegar, lemon rind, and lemon juice. Add mayonnaise or salad dress-



ing; blend mixture thoroughly with rotary beater. Pour into shallow pan; chill in freezer 15 to 20 minutes, or until firm 1 inch from edge all around sides but still liquid in center. Turn into bowl. Beat with rotary or electric beater until light and fluffy. Fold in cooked vegetables, celery, green pepper, and pimiento. Pour into 1½-quart mold. Chill several hours or un-

til firm. Unmold onto serving plate; garnish with additional pimiento, mayonnaise or salad dressing, and crisp greens, if desired. Makes 4 to 6 servings.

#### BUFFET CHICKEN IN ASPIC

6 whole chicken breasts (broiler-fryers); 2 tsp. salt; 6 peppercorns; 1 bay leaf; 1 small onion, sliced; water; 2 pkg. (10 oz. ea.) frozen peas, cooked according to package directions; 3 egg whites; 6 envelopes unflavored gelatin; pimiento; black olives.

Place chicken, salt, peppercorns, bay leaf, and onion in large kettle; add just enough water to cover chicken. Bring to boiling; lower heat. Simmer gently 40 to 50 minutes, or until chicken is tender. Remove chicken; strain broth; there should be 8 cups. (If you don't have this much, add water to make 8 cups.) Cool broth and chicken. Skin and bone chicken; cut chicken into thick slices; discard skin and bones. Chill broth, chicken slices, and cooked peas. To make Clarified Aspic: Remove all fat from broth. Beat egg whites in the kettle until frothy. Add chicken broth and gelatin; stir thoroughly. Bring slowly to boiling; lower heat; simmer gently about 5 minutes, or until cooked egg whites rise to surface. Remove from heat; let stand for 10 minutes. Line a sieve or colander with a clean, damp towel; place over large bowl. Pour gelatinchicken broth mixture (aspic) carefully through cloth; allow to drip undisturbed. The clarified aspic will drain through clear, leaving all the cloudy particles in the cooked egg whites. Cool aspic;

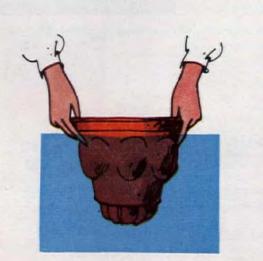


chill until syrupy. Make cut-outs from pimiento and olives for decorating top of mold. Set 10cup mold firmly in bed of cracked ice. Pour a small amount of syrupy aspic into the mold to form a thin layer on the bottom; chill until just set. Arrange pimiento and olive pieces in design on aspic. Spoon over just enough

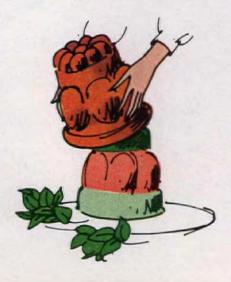
aspic to cover design; chill until set. Arrange layer of chicken slices on aspic; spoon gelatin over and around chicken; chill until set. Arrange green peas over set chicken layer; spoon aspic over peas; chill until set. Continue in this manner until mold is filled, ending with aspic layer. Chill at least 4 hours or overnight. Unmold; serve with crisp greens. Recipe may be halved and molded in a  $1\frac{1}{2}$ -quart mold for family-size salad. Makes 10 servings. THE END

Rinse plate in cold water. Dip mold into warm, not hot, water just to depth of gelatin; remove quickly. HOW TO UNMOLD A GELATIN SALAD

To loosen salad, run tip of paring knife or small spatula between gelatin and mold. Place the plate on top of mold, hold tightly, and invert quickly. Shake, holding dish tightly to mold. Lift off mold. If it doesn't unmold readily, repeat the steps. Garnish with greens.







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#### THAT MODERN HOMEMAKERS DEMAND

- 1 100% pure golden corn oil. Mazola is not a blend of oils; it contains no cottonseed oil, no soybean oil, no safflower oil. Every drop of Mazola is pure corn oil which needs no artificial preservatives to protect its golden lightness, its golden goodness.
- 2 Most effective of all leading brands in cutting down saturated fats. Mazola provides active polyunsaturates. This means you can cut down your family's saturated fat intake by using Mazola instead of the more saturated fats and oils.

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MAZOLA "FLAVOR-SEAL" SEA FOOD RECIPE

#### TRY THIS JUICY, DELIGATE WAY TO FRY SEA FOOD

In a heavy skillet, heat 1/8 inch Mazola Corn Oil. Add fish. Cook until underside is lightly brown. Turn fish; cover skillet and cook until fish flakes easily with fork.

Whole fish, fillets, fish sticks, fish and crab cakes are more delicious fried the Mazola "Flavor-Seal" way. Mazola seals-in delicate fish juices, helps prevent sticking to the pan.

Friendly hint: If you are tempted to buy a cheaper oil, first check the label for size and content. Is it pure goldenlight corn oil? Mazola is 100% golden light Corn Oil in full pints, full quarts.

#### Brunch (continued from page 57)

the fruit into easy-to-eat pieces. Accompany the chicken livers with rice and sautéed corn—(onion and whole-kernel corn sautéed until tender).

1 lb. chicken livers; ½ c. butter or margarine; ½ lb. mushrooms, sliced; 1 sm. green pepper, cut in julienne strips; ¼ c. thinly sliced onion; 3 tbs. flour; 1 tsp. salt; dash of pepper; 2 c. chicken broth; 1 bay leaf; 2 whole cloves; 2 tbs. chopped parsley.

Dry chicken livers; cut in half. Sauté livers in half the butter or margarine until browned on all sides; remove from skillet. Add remaining butter or margarine to skillet. Sauté mushrooms, green pepper, and onion 5 minutes. Add flour, salt, and pepper; stir until smooth. Add chicken broth, stirring constantly. Add bay leaf, cloves, parsley, and sautéed chicken livers. Cover; simmer 15 minutes. Remove bay leaf and cloves. Makes 6 servings.

#### EASY CHEESE FONDUE

Preparation time: 10 min. / Baking time: 25 min.

Some fine Sunday morning serve an Easy Cheese Fondue to your guests—they'll rave and never guess that it took so little time to prepare. With it why not have a refreshing eye opener of equal parts of cranberry and orange juices with a touch of fresh mint? Complete the menu with a

#### Buffet (continued from page 59)

#### butter, crusty French rolls, and finish off with cantaloupe quarters with lemon sherbet. And of course, coffee.

3 lbs. beef round, cut in ¾-in. slices; ½ c. flour; ½ tsp. salt; dash of pepper; ½ tsp. paprika; ¼ c. pure vegetable oil; 1 c. thinly sliced onion; 1 clove of garlic, crushed; 3 c. beef bouillon; ½ tsp. salt; ½ tsp. leaf thyme; 1 bay leaf.

Cut beef into 8 portions. Combine flour, ½ teaspoon salt, pepper, and paprika. Coat meat with flour mixture and pound meat well on both sides with mallet or back of heavy knife. Reserve 3 tablespoons seasoned flour mixture. Brown meat on both sides in hot oil; remove from pan. Sauté onion and garlic in oil remaining in pan about 3 minutes. Mix in reserved 3 tablespoons seasoned flour. Add bouillon, ½ teaspoon salt, thyme, and bay leaf; mix well. Place beef in casserole; pour bouillon mixture over; cover. Bake in slow oven (325° F.) 1½ hours or until meat is tender. Makes 8 servings.

#### SURPRISE HAMBURGERS

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

The lowly hamburger goes gourmet, with Roquefort cheese and red wine, to make an appearance as party fare. Easy to do, for they cook in twenty minutes. Begin with a

#### green salad and some warm French bread.

2 c. soft bread crumbs; 1 c. (4 oz.) grated, sharp Cheddar cheese; 2 c. scalded milk; dash of pepper; 1 tsp. prepared mustard; 1 tsp. Worcestershire sauce; 4 eggs, slightly beaten; ½ c. cooked, crumbled bacon.

Place bread crumbs and cheese in shallow 1½-quart baking dish. Combine milk, pepper, mustard, Worcestershire, and eggs; pour over bread crumbs and cheese; add bacon. Bake in moderate oven (350° F.) 25 minutes or until set and lightly browned. Makes 6 servings.

#### SHIRRED EGGS

Preparation time: 10 min./Baking time: 12 min.

When a crowd is coming for brunch and there is a possibility all won't be eating at the same time, shirred eggs can be the answer for the hostess. Individual dishes can be prepared and ready to pop into the oven for each guest. A table oven on your buffet makes it even more simple. Have a big bowl of sliced peaches and blueberries with an assortment of dry cereals and cream so guests can help themselves. With the eggs serve baked tomatoes and corn muffins.

8 slices cooked ham, cut in triangles; ½ c. light cream; 8 eggs; dash of salt; dash of pepper; dash of paprika; 1 tbs. chopped parsley.

Arrange 3 or 4 triangles of ham around sides of shirred-egg dishes or small custard

#### shrimp cocktail. With hamburgers serve potato puffs (they come frozen) and buttered corn and tomatoes (also frozen). For dessert, cherry pie à la mode and coffee.

2¼ lbs. ground beef; 1 tsp. salt; ¼ tsp. pepper; 4 oz. Roquefort cheese; ¾ lb. mushrooms, sliced; 6 tbs. butter or margarine; 1 c. dry red wine.

Mix ground beef, salt, and pepper together; divide into 6 portions. Shape each portion into 2 flat patties. Cut cheese into 6 slices; place one slice on each of 6 patties. Top each with second patty; pinch edges together to seal. (If making ahead, wrap in wax paper and refrigerate until ready to cook.) Sauté mushrooms in 3 tablespoons butter or margarine; remove from pan and reserve. Brown beef patties quickly on both sides in remaining 3 tablespoons butter or margarine. Add mushrooms and wine. Simmer 5 minutes for rare, 8 minutes for well done, basting meat constantly. Thicken sauce, if desired. Makes 6 servings.

#### VIENNESE VEAL ROLLS

Preparation time: 30 min./Baking time: 1 hr.

Our Viennese Veal Rolls, along with their vegetables, bake slowly for an hour with no attention or worry on your part, and thus your weekend buffet almost takes care of itself. This main dish calls for buttered, parslied noodles, warm Parker House rolls cups. Pour a tablespoon of cream into each dish. Carefully break an egg into each dish; sprinkle with salt, pepper, and paprika. Bake in moderate oven (350° F.) about 12 minutes or until just set. Sprinkle with chopped parsley. Makes 8 servings.

#### CREOLE EGGS

Preparation time: 25 min./Baking time: 12 min.

Here is another egg dish that can be done to order in the oven—Creole Eggs. Make the sauce the day before and the rest is easy. How about also serving honeydew melon with lime wedges, tiny sausages, and a choice of warm crusty rolls or sweet rolls?

<sup>1</sup>/<sub>2</sub> c. finely chopped onion; <sup>1</sup>/<sub>2</sub> c. finely chopped green pepper; <sup>1</sup>/<sub>2</sub> c. finely diced celery; 2 tbs. butter, margarine, or pure vegetable oil; 1 can (1 lb., 4 oz.) tomatoes; 1 tsp. salt; dash of pepper; 1 tsp. sugar; 1 tsp. Worcestershire sauce; <sup>1</sup>/<sub>2</sub> tsp. basil; 8 eggs; <sup>1</sup>/<sub>3</sub> c. grated Cheddar cheese (optional).

Sauté onion, green pepper, and celery in butter, margarine, or oil until tender. Add tomatoes; break tomatoes up with fork. Stir in salt, pepper, sugar, Worcestershire, and basil. Simmer, uncovered, 15 minutes. Pour ¼ cup sauce into each of 8 shirred-egg dishes or small custard cups. Carefully break an egg into each dish; sprinkle with cheese. Bake in moderate oven (350° F.) about 12 minutes or until eggs are just set. Makes 8 servings.

#### (packaged), and a salad of crisp lettuce wedges with Roquefort dressing. Have a simple but elegant dessert of frozen pineapple chunks and crème de menthe.

<sup>1</sup>/<sub>2</sub> lb. fresh mushrooms or 2 cans (3–4 oz. ea.), drained; <sup>1</sup>/<sub>2</sub> c. butter or margarine; <sup>1</sup>/<sub>4</sub> tsp. basil; <sup>1</sup>/<sub>4</sub> tsp. leaf thyme; <sup>1</sup>/<sub>4</sub> tsp. tarragon; 3 slices bread, soaked in hot water and squeezed dry; 12 slices (1<sup>1</sup>/<sub>2</sub> lbs.) veal, pounded thin; salt and pepper; 1<sup>1</sup>/<sub>2</sub> c. chicken broth; 1 tsp. salt; <sup>1</sup>/<sub>4</sub> tsp. pepper; 1 bay leaf; 1 c. dry white wine; 1<sup>1</sup>/<sub>2</sub> c. sliced, pared carrots; 1 c. sliced celery; 1 c. chopped onion; <sup>1</sup>/<sub>2</sub> c. diced green pepper; <sup>1</sup>/<sub>2</sub> lb. fresh green beans, tipped, cut, and parboiled, or 1 can (1 lb. 4 oz.) cut green beans; 2 tbs. cornstarch; 2 tbs. water. j

Chop mushrooms; sauté in ¼ cup butter or margarine. Add basil, thyme, tarragon, and bread; mix well. Sprinkle veal slices lightly with salt and pepper. Place a rounded tablespoon of bread mixture on each veal slice; roll up; fasten with wooden pick. Brown veal rolls in remaining ¼ cup butter or margarine in skillet; place rolls in large casserole or roaster. Add chicken broth, salt, pepper, and bay leaf to drippings in skillet; bring to simmering. Mix in wine; pour over veal rolls; arrange vegetables over and around veal; cover. Bake in moderate oven (350° F.) 1 hour or until tender. Pour liquid into saucepan; thicken with cornstarch blended with water. Pour over veal and vegetables on platter. Makes 6 servings.



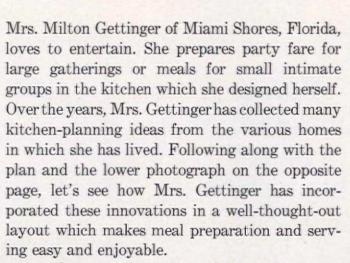




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DESIGNED FOR SMALL AND LARGE SCALE ENTERTAINING



A wide counter top (lower left corner) serves not only as a mixing center with a built-in unit for a mixer and blender but also as a pass-through serving counter to the dining area. Beneath this counter are three storage cabinets. The center unit, for dishes, is on roller shelves (see lower detail photograph), and can be opened from either side. It's wonderful for storing dishes taken from the dishwasher and makes it easy to set the table. The cabinets on each end have a center divider. On the kitchen side Mrs. Gettinger stores cocktail treats and condiments. On the dining-room side there's room for table mats, hot pads, and linens.

The French-style doors, paneled in mesh, (opposite page—top right) close the dining room off from the kitchen when privacy is desired. Open shelves next to the dining-room door hold Mrs. Gettinger's delft collection.

Floor-to-ceiling utility cabinets in the upper left corner offer shelf space for food storage—a pantry corner right in the kitchen.

A natural brick wall adds to the attractiveness of the kitchen and sets off the cooking center. Up-to-date appliances are surrounded by a country kitchen atmosphere with copper utensils and a cast-iron enclosed warming oven.

Adjacent to the cooking center (photograph top left) is a smaller sink for rinsing pots and pans quickly or washing vegetables and fruits which are stored in the ventilated cabinet below. Wooden chopping blocks are built into the counter on each side of the sink. The corner chopping block has slits cut into the surface for storing knives safely in a downward position.

Under one portion of the counter (plan center right) is what appears to be open shelves. Actually this is a mobile serving cart (top detail photograph) which can be wheeled about the kitchen for use in preparing meals or pushed into the dining room for serving at mealtime. This wall also contains wall and base storage cabinets, with unique under-cabinet stainless steel storage bins for paper, foil, and plastic products. There is also a large clean-up sink. Notice the dishwasher is raised for ease of loading and unloading. Cabinets above give it a truly built-in look.

Information: Ann Rutledge Keves Shopping Information, page 86 Photographer: Maris/Ezra Stoller Assoc

RE

## How to make little things big fashion

Just dye your accessories with **RIT** 



Dyeing with Rit® is fast fun almost foolproof!

#### Wife Saver (continued from page 55)

If you are a weight-watcher, you can cook in these pans without the addition of fats and oils. If you are a non weight watcher and like the flavor of butter, margarine, salad oils, or shortening, there's no reason not to use them. It is not true that food will not burn in Teflon cookware. It will at excessively high temperatures just as in any other pan. (You may not be able to eat the food but at least the pan will be easier to clean !)

Because the Teflon coating is so easy to clean, let us warn you to be sure to get utensils thoroughly clean. By wiping with a paper towel the surface may appear clean. However, if you do not wash thoroughly, grease may build up on the pan which may cause the surface to lose its non-stick quality. Wash the way you would fine china. Use plenty of hot water and detergent. A non-abrasive cleaner applied on a soft cloth or a plastic sponge may be used to remove meat crusts or sticky scalloped potatoes. Coated pans may be washed in the dishwasher. Some hard water conditions combined with dishwasher detergent may dull the outer aluminum surface. However, these chemicals will not affect the Teflon.

So far Teflon sounds like a dream material. But there are disadvantages. Like any synthetic plastic, it is softer than porcelain enamel, glass, or metals. Therefore it can be scratched. Food and grease may also stain the surface. No matter how careful you are, accidents do happen and sconer or later you may notice small scratches on the surface. These will not make any difference in the performance since some of the coating is fused beneath the surface when it is applied. Early experimental pans (eight and ten years old), although scratched and not particularly attractive, are still giving very good service.

To keep scratches at a minimum, never clean with metal scouring pads or use abrasive cleansers. You can use metal spatulas or spoons with extreme care. If you are heavy-handed, use wooden, plastic, rubber or Teflon tools. Do not toss pans in a catchall cabinet and if you must stack them, put each into a plastic bag.

Dark staining from foods and grease on light-colored Teflon may be offensive even though it does not affect the cooking or cleaning performance. To lighten stains, place two tablespoons of baking soda and 1/2 cup liquid household bleach in 1 cup water. Boil 5 to 10 minutes in the pan. Wash and dry. Or use a commercial Teflon stain remover. Before using again season with salad oil.

Teflon-coated cookware is now available in such items as cookie sheets, casseroles, baking pans, frypans and saucepans, plus electric skillets and griddles-slightly higher in cost than their uncoated counterparts. Before using these pans, particularly bakeware, best results are obtained by preconditioning with salad oil wiped



America's favorite garden glove. Kitten soft, yet long wearing. Miracle fabric repels dirt. Washable. Still just 98¢. Or pick a pair from the new Green Thumb family of smartly styled garden gloves: Light and airy Fancy Plants, adjustable wrist Petal Pushers, or new lanolin-treated Lambskin. 79¢ to \$2. Look for them where you buy your lawn and garden supplies.





NAME ADDRESS CITY & ZONE

PELLA MAKES

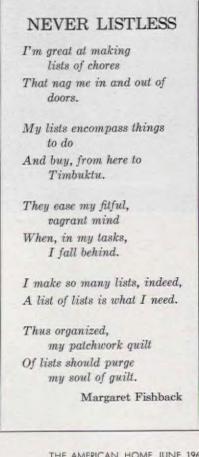
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onto the surface. We've tested any number of food items using the same conditions for the coated pans as the uncoated pans. We cannot see any difference in the browning or rising quality of the items. We've frozen some unbaked products in Teflon containers and notice no surface changes in the Teflon.

We are not suggesting that all your kitchen utensils be Teflon-coated. We advise that if there are cooking cleanup jobs you particularly detest you may want to purchase coated utensils for these cooking jobs which seem to be the worst culprits.

Teflon equipment is also ideal for a summer camping trip or on a boat (where water is at a minimum). You'll particularly appreciate the extra vacation time from scrubbing pots and pans. On very expensive items such as electric griddles and frypans, we'd say the choice of coated or uncoated equipment is a personal preferenceeither performs well. If you are mainly interested in cleanability, don't hesitate to purchase coated appliances. If you are more concerned with the long-time appearance, an appliance free from surface scratches and stain, you may be better off with uncoated equipment that can be thoroughly scoured and polished.

You'll be seeing more and more Teflon used for housewares in the years to come. Available now are cotton ironing-board covers sprayed with a dilute solution of Teflon which enhances the smoothness. One range manufacturer has coated the removable oven panels with Teflon for easy cleaning. By 1965 one-third of all metal cookware sold will be Teflon-coated. Watch for it-perhaps in barbecues, ice trays, waffle ironsall items where sticking and cleaning THE END are a problem.



# HAPPIEST BIRTHDAY SWEEPSTAKES You have already won a prize if your birthday matches Enter and find out if you are a winner. See complete the mystery date! rules below. in Li un lin 150 LARS WADING TO BE CLAIMED

## Hundreds of thousands of possible winners!

If your birthday is the lucky one you win \$10. Everyone's eligible for the

20 GRAND PRIZES OF \$1,000 OR \$2,000 whether their birthday matches the

mystery date or not. Entry blanks are available at your dealer. See complete rules on the right.



CRISCO America's favorite shortening. DUNCAN HINES America's favorite



#### Here's how you can claim a prize of from \$10 to \$2,000

1. Print your name, address and birth date (month and day only) on a "Happiest Birthday Sweepstakes" entry blank, or on a plain piece of paper. Enclose your entry in an envelope together with 3 boxtops from Duncan Hines Layer Cake Mix (any size or flavor), or a Crisco label or the words "Duncan Hines" (written three times), or the word "Crisco" in plain block letters on a plain piece of paper.

paper. Mail your entry to "Happiest Birthday Sweepstakes," P. O. Box 750, Spring Park, Minn., 55384. <u>Important:</u> On the back of the outside of the envelope, print the <u>month</u> and <u>day</u> of your birth.

2. All members of a family may enter, but each person may enter only once, and each entry must be in accordance with these rules and mailed separately in an envelope not exceeding 11" x 5". All entries become the property of Procter & Gamble, and none will be returned. Entries must be postmarked by July 20, 1964, and received by July 31, 1964.

3. Each person whose birthday matches the Happiest Birthday Date drawn at random will be awarded a certificate good for \$10 worth of groceries or \$10 in cash. The judges reserve the right to verify birth dates before awarding prizes. In awarding prizes, birth dates on February 29 will be counted as February 28, and February 29 will not be included among the dates from which the winning date is drawn.

4. In addition, 20 grand prize winners will be selected by CSC, Inc., whose selection is final, in a random drawing from among all entries. Each grand prize winner will receive \$1,000 in cash.

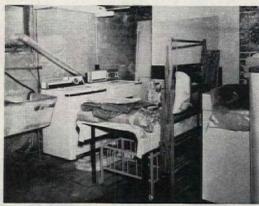
receive \$1,000 in cash. Special Bonus Prize: Each grand prize winner who enclosed with his entry both the Crisco label and the 3 Duncan Hines Boxtops (or brand names written as provided in Rule 1) will receive \$2,000 in cash.

5. All U.S. residents may enter, except employees of Procter & Gamble, CSC, Inc., and their affiliates and their families. Entries from Wisconsin and Florida must be on plain paper and should not be accompanied by a boxtop or label. This offer void where prohibited or restricted. Federal, State and local government regulations apply.

6. Winners will be notified by mail about eight weeks after the close of the Sweepstakes. A list of grand prize winners and the winning birthday date may be obtained by sending a stamped self-addressed envelope to Happiest Birthday Sweepstakes, P. O. Box 525, Spring Park, Minn., 55384, Do <u>not</u> include requests for winners' lists with your Sweepstakes entry.

# LAUNDRY ROOM HAS ADDED ATTRACTIONS

When the Alex Bremners of Tacoma, Washington, bought their home the laundry was in an unsightly basement corner. By paneling a portion of the cellar, putting in a new ceiling, painting the floor, and enclosing the section with a sliding screen, they remodeled the area into a functional family service room. The laundry wall features a washer and dryer, a sink for hand laundry or flower arranging, clothes hampers, wall cabinets, and a large closet for storing ironing equipment and hanging freshly pressed clothes. The opposite wall boasts a sewing machine and work table for cutting fabric or sorting and folding the laundry. A door in paneled wall leads to a built-in storage space which is located beneath the stairs.



Dage

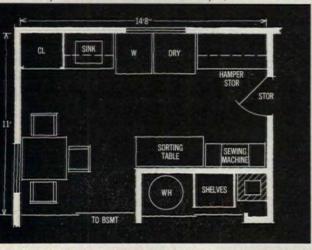
infor

Shop

Architect: Walter Wids

# 

Laundry wall features washer and dryer, colorful clothes hampers, utility sink, and wall storage cabinets. Table on opposite wall is handy for sorting and folding.



Plan shows logical placement of equipment and storage.

Play or hobby table is useful addition to service room.



## We handle them all beautifully

Keeping food "in the pink" is a specialty of this handsome new Westinghouse refrigerator. Meats, vegetables—you name it—all have a place they can call their own...with their own specially controlled temperatures to boot. You couldn't keep food fresher if you shopped every day.

But you need only shop once a week (even less if your car's big enough to haul it). That 7-Day Meat Keeper alone can save you extra trips to the market. It holds 21 pounds of meat and keeps it all fresh (even hamburger) for a week without freezing. The stacked porcelain-enamel crisp-

ers alongside keep half a bushel of vegetables crisp and fresh days longer than any ordinary crispers.

Outside we've given our new refrigerator the full beauty treatment with a smart new decorator pattern...handles of imported wood and heavy chrome. And the spacious refrigerator, the 180-pound freezer (with handy swing-out basket)—it's all completely Frost-Free. See your Westinghouse dealer for something special in a refrigerator. He has the best accommodations for food of any dealer around.

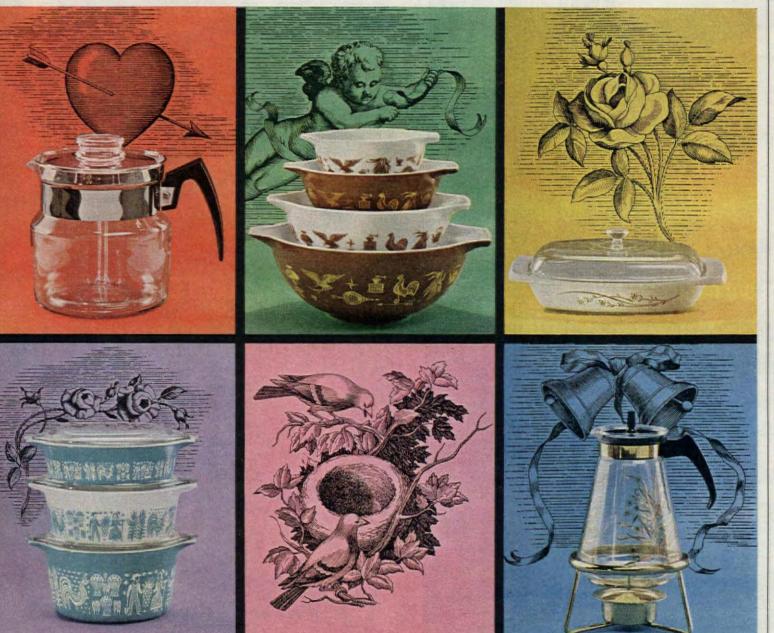
## You can be sure if it's Westinghouse

## HOW TO KEEP A ROOF OVER YOUR HEAD

Too many homeowners don't think about the roof on their house until one day they spot damp and discolored blotches on the ceiling. By that time water may have penetrated and rotted out sheathing, which means an expensive new roof.

Inspecting a roof and repairing any damage should be part of your yearly maintenance schedule. The best time is in warm weather since cold causes most roofing to become brittle.

If you notice blotches on the ceiling of a room, locate the leak and fix it according to the repair procedure for your roof as outlined in this article. If the repair doesn't hold up, call a professional.



## PYREX ware! Choose a few-some for the bride, some for you

What else but PYREX ware meets so many needs, makes such perfect gifts, serves you so beautifully?

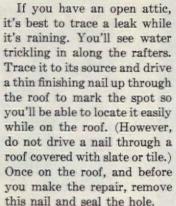
- Beauty and choice of decorations compatible with any table, any home, any decor.
- · Wonderfully useful ways with food, from mixing and fixing to baking, to storing, to serving.
- · Nonporosity for easiest washing and freshest, best-tasting meals next time.

Here are just a few of the many perfect PYREX ware gifts now on display at your store. They're all modestly priced. When they strike your fancy, don't stop at one, take two-one for giving, one for you!

A PRODUCT OF CORNING

6-cup deluxe percolator, \$4.95; 4-piece bowl set in Early American (also available in Turquoise and Town and Country patterns), nesting bowls from 1-pt. to 4-qt. sizes, \$4.95 a set;  $1\frac{1}{2}$ -qt. casserole in attractive Golden Honeysuckle pattern, \$3.50; bake-serve-store set with clear lids (also available in Town and Country design), \$3.95 a set; 4-cup carafe

with candle warmer stand, \$2.95. Prices slightly higher in Canada. GUARANTEE: Any PYREX ware which breaks from heat within two years of date of purchase, when used according to instructions, may be replaced by any dealer in PYREX ware in exchange for the broken pieces.



Should attic space be inaccessible, search for a leak from topside. You can pinpoint leak by pouring water on a suspected spot and having someone watch for results inside.

If a leak cannot be detected, there may be flashing damage around chimneys, vent pipes, dormers, valleys, or any spot of the roof where a roof joint may be formed.

To make repairs, you will need black plastic roof cement—available in lumberyards or shops that cater to professional roofers. Do not use ordinary roof tar. Black plastic cement, unlike plain roofing tar, contains a combination of asphalt and asbestos. The asbestos fiber permits the cement to expand and contract in relation to temperature variations, thus preventing it from drying and cracking. It is applied with a pointing trowel.

You will also need roofing nails which are aluminum, or galvanized fasteners that won't rust or corrode. Never use any other kind.

Following are repair procedures for various types of roofing materials and flashing.

### COMPOSITION (ASPHALT) SHINGLES

Small breaks in a shingle. Where there is a small crack or break in a shingle, but no part of the shingle is missing, you can patch it by coating the break thoroughly with black plastic cement.

Curled shingle. Carefully nail down the curled edge.

Breaks in hip and ridge shingles. Handle small breaks where no part of a shingle is missing as explained above. If part of the shingle or shingles has blown away or the tear is serious, cover the damaged area with black plastic cement. Starting at the lowest point, lay a new shingle on top of the cement and lap it over the ridge. Nail down the top corners. If necessary, put another shingle above it, overlapping about one inch of its bottom edge over the top edge of shingle below. Again, nail down the top corners. Work up the ridge until the entire damaged area is covered.

Badly torn or missing shingles. Remove shreds or old shingles by carefully raising the good shingle above it and drawing out all nails. If it's difficult to pull a nail, slip a hack-saw blade beneath its head and cut it off. Then drive the nail shank down, flush with the roof. by resting an iron strip or long screwdriver on it and hitting the strip or blade with a hammer as near to the nail as possible. Slip a new shingle into place and nail it down in each corner and in the center so the nails are covered by the shingle above. Carefully lift the above shingle to do this.

#### WOOD SHINGLES

Caution: Never walk on a woodshingled roof after a long, dry spell when shingles could crack. The best time is after a rain.

Loose shingles. Nail into place.

**Curled shingles.** Split the shingle down its center and place a piece of tar paper beneath it, extending beyond each side of the split by at least one and one-half to two inches. Nail the edge of the shingle along the split. If necessary, nail down the outer edge of the shingle.

Badly splintered or missing shingles. Remove an old shingle by sawing off the nail heads with a hack-saw blade. Install new shingle and nail into place.

Excessive drying that leads to curling and splintering. Wood shingles must be able to dry out quickly to prevent water from penetrating and causing wood rot. Yet, if unprotected. the natural oils of shingles will evaporate leading to curling and splintering. Therefore, shingles are treated with a preservative before they're installed. This preservative, usually a linseed-oil compound, permits the wood to breathe so water dries quickly. It also replenishes the oil in the wood. A liberal coating of linseed oil (mixed with turpentine to thin it) spread over the entire roof surface every few years is recommended. Never use paint, since the thick paint pigment will close wood pores and retard the drying action. If you desire the roof in color, use an oil stain that contains linseed oil.

Dry rot. This seldom occurs because wood shingles are treated with a preservative, front and back, before installation. Should it happen, however, replace the rotted shingle and coat the roof with linseed oil to keep the rot from spreading.

#### BUILT-UP ROOFS

Breaks in the layer. If the material has burst a spot, revealing asphalt beneath, cut back the break with a linoleum knife and remove all loose material. Spread plenty of black plastic cement over the spot, extending it about two inches on each side of the damage. Cut a new piece of asbestossaturated felt (available in shops catering to professional roofers) and lay it on top of the cement, extending two inches beyond the edges of the damaged area. Press the felt into place by stepping on it. Fasten with several nails and spread black plastic cement around the edges.

**Roofing curls at edges.** Materials used in flat roofing often break away at edges. For example, water can often enter where the roof meets a vertical wall. If this happens, spread black plastic cement beneath the curled edge and press it back into place. Hammer in a few nails and spread plastic cement over the entire edge.

#### FLASHING REPAIRS

Flashing is used wherever there are joints on the roof. These areas include wall and roof intersections, projections such as chimneys and vent pipes, and where the roof forms a peak or valley. In the latter case, overlapping shingles and caps can be used instead of flashing. Here is how to repair flashing at the most critical spots. The same procedures can be applied to other intersections as well.

Chimney. If the flashing has pulled loose from the chimney mortar, rake out the joint to a depth of threequarters of an inch and clean out the old mortar. Push the flashing edge all the way into the joint and fill it with Portland cement mortar.

If flashing around the chimney's corners has pulled apart or deteriorated, spread black plastic cement around, along, into, and under all flashing edges and corners; this might stop the leak. To be absolutely sure, strengthen the spot by wrapping asbestos-saturated felt or fiber-glass flashing around the area, at least two inches beyond the edge. Lay another piece around the flashing so it overlaps the edge of the first patch you put in place. Press the material into the cement, then cover everything with another coating of cement.

Vent pipes. Repairs here are similar to those around a chimney. If the flashing has pulled away from the pipe, spread plastic cement around the base of the pipe and extend it midway up the pipe. Cut a patch of asbestos felt or fiber glass to size and press it into place so it extends around the base and midway up the pipe. Cover everything with cement.

Valleys and other joints. Spread plastic cement down the entire length of the valley or along the joint, extending it on each side by at least three inches. Run asbestos felt or fiber glass along the joint to a width of three inches on each side of the fold and press it in place. Then, cover everything with a good coating of plastic cement.

By following these procedures, you will have little trouble avoiding a major repair or reroofing job caused by the accumulated results of neglect. Proper attention to your roof during good weather will prevent problems when bad weather arrives. THE END



Watch "The Richard Boone REYNOLDS ALUMINUM SHOW" Tuesdays NBC-TV

### TRAVELING WITH THE PET SET

"But we can't leave Henry at home !" From the desperation in my tenyear-old's voice, you might have thought I had suggested we lock Henry in a damp cellar for two weeks with nothing but bread and water.

What I had actually said was, "Tomorrow I'll call the kennel and see if they can keep the dog."

Up to this point, planning our vacation had been fun. It was to be the first long motor trip our family had ever taken together. Suddenly the call of the open road had changed to a minor key. Ten-year-old and his brother looked at me, eyes welling with tears. Henry looked at me too. Henry is a cocker spaniel and an absolute master at looking woebegone.

"Henry will be perfectly happy," I soothed. "He'll have a nice airconditioned room and an outside run all to himself. He'll have a lot of other dogs to play with . . ."

I knew it was a lie. Henry hated other dogs; he likes people. When we left him, even for a few hours, he moped. What would he do if we left him with complete strangers for two weeks?

The next question was, "Could we take him along?" After checking with the veterinarian and getting some pointers on pet travel from a friend who never went anywhere without her dog, Henry won the decision.

Two weeks later, Henry had proved himself a wellbehaved traveler, and everyone had had a marvelous time.

This year, we plan to take him with us again. We know that traveling with a dog isn't without a few complications, but we would rather have our complications with us

than be haunted by thoughts that one of the family is pining away at home. We also know that foresight can circumvent serious problems.

For instance, it is helpful to know which hotels and motels along your route accept pets. Listings in motorclub tour books frequently give this information. If you can't find out in advance, then ask before you register. You can be sure your request isn't unusual—in a nationwide survey, 50 per cent of the responding motel owners said many of their guests brought pets. One third of the owners questioned said they accepted them as a matter of policy; others said they reserved the right to refuse them.

If you have any doubt that your dog will be accepted, offer a tendollar bill as your guarantee that you will be responsible for his good behavior. A straight-forward display of good faith usually wins. Never, never try to sneak your pet into your room. with complete identification tags), a sturdy leash with a snap fastener, and paper plates for food and water.

Regular meals and a balanced diet while traveling are essential to a successful trip with a dog. It's smart to take along a supply of his favorite brands of food just in case they are not available in other parts of the country. A change of diet can cause an upset stomach. Keep this in mind restrictions on the transportation of dogs within their boundaries for short periods of time. However, some do. To be admitted to Canada or Mexico and readmitted to the United States, your dog will need both a health certificate and proof of rabies inoculation. This little slip of paper tucked away in the glove compartment may save you unnecessary and troublesome delays.

### There's a stowaway in the new KitchenAid dishwasher

It's a box of Calgonite® dishwasher detergent. Try it—it's free. Know how that Calgonite gets inside? The KitchenAid people pack stowaway sample boxes of Calgonite in all their 1964 dishwashers because they're sure you'll want your new dishwasher ready to go as soon as it's installed And they're certain you'll like the combination of Calgonite and KitchenAid for sparkling clean glassware and china. KitchenAid has been recommending Calgonite for years.



Once you and your dog are admitted, it is understood that you will observe the rules of common courtesy: Never allow him to run loose; don't let him sleep on the beds; don't walk him on the lawn, near shrubbery, swimming pools, or playgrounds; and don't leave him alone in your room. When you go out to eat, put your dog in the car with his blanket.

Traveling gear for your dog is basic and simple. He will need his own bed or blanket, a toy or two, a comb and brush, two collars (both if you are tempted to give him doggybag scraps or people-food snacks

We found that our dog traveled best on an empty stomach. We gave him fresh water several times a day, but waited until our evening stopover before feeding him. The temperature was cooler then and he slept like a lamb through the night.

A final essential dog-travel item is a signed certificate from your veterinarian that your dog is in good health and has been inoculated recently for rabies. Most states have no

The only near-miss accident we had with Henry was the first time we stopped to exercise him and opened the car door before we had snapped on his leash. Henry flashed out the open door and took off down the shoulder of the highway in wild pursuit of a chipmunk that flushed up under his nose. Our shouts brought him back, fortunately. and we learned the cardinal safety rule for traveling with a dog: never open the door until he is securely on the leash. All those new country sights and sounds are a heady lure for a city dog.

We had been forewarned by the veterinarian not to allow our dog to ride with his head out the window. It seems that every summer he treats several dogs for painful eye and ear infections caused by dust, grit, insects, or seeds blown into the tender tissues at high speeds on the highway.

He also reminded us not to leave Henry in the car with the windows closed. Animals are especially susceptible to heat prostration. On a hot summer day the interior of a car holds heat like an oven and a dog can become dehydrated in a very short time. When you leave your pet in the car. park in a spot that will have continuing shade and roll down the windows an inch or two for ventilation.

You meet lots of interesting people when you travel with a dog. Everywhere we went we swapped

dog stories with fellow fanciers. We even struck up conversation with a cat lover whose tabby had traveled through 48 states and was so fond of riding in the car she once gave birth to four kittens in the back of the station wagon.

I'm sure some of our friends now think we're a bit soft-hearted taking our dog practically everywhere we go. Maybe we are, but isn't everyone who lets a dog quietly wheedle his way into a family? PATRICIA O'KEEFE/PET FOOD INSTITUTE

## HOW TO BEAT THE HEAT ONCE AND FOR ALL

There's a man close by who can do more to help you beat the heat than anyone else in town. He is your Carrier Air Conditioning Dealer and all you have to do is call him.

When you do, he will come over and survey your home carefully. Then he can tell you the best way to air condition your house—and the cost. Give him a go-ahead, and he will install the equipment expertly.

There are many reasons why your Carrier Dealer is the man to call. For one thing, Carrier started the air conditioning industry and over the years developed the most complete line of equipment available.

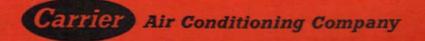
This equipment is lower in price today than ever before and is backed by fine service. For Carrier and its dealers maintain

the most experienced service organization in the business. And the largest-more than 12,000 men strong.

There is more Carrier air conditioning serving more people in more places throughout the world than any other make.

Because of all this, your Carrier Dealer has great confidence in the job he will do for you. Enough confidence to certify in writing the temperature and humidity conditions that will prevail in your home.

To beat the heat once and for all, call your Carrier Dealer. He is listed in the Yellow Pages.



## TAKE CARE OF YOUR TABLE LINENS

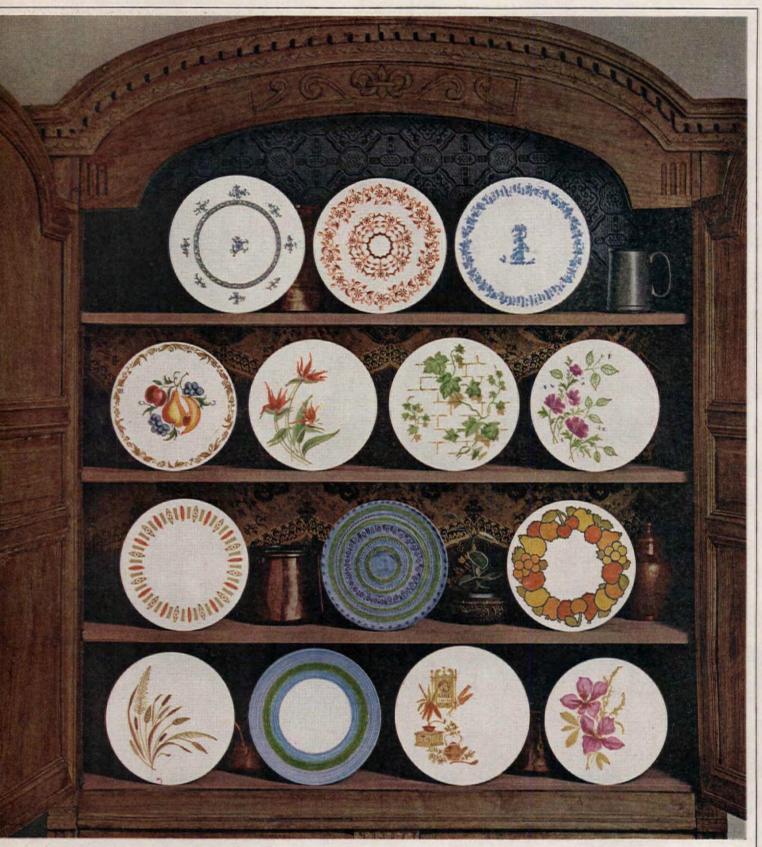
There is nothing that enhances the taste of good food more than an attractively set table. Here are some helpful tips on how to keep your table linens in

MELMAC

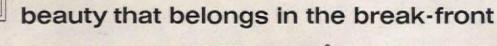
top-notch condition. Caution: Always read instruction book following manufacturers' guide for laundering synthetic or specially treated fabrics.

Stain Removal. Before laundering your table linens be sure all spots have been treated. Fresh stains are always easier to remove than those which have had an opportunity to set into the fabric. Washing. Most of today's table linens are fortunately machine washable. Always wash white linens alone or with other white clothes—dark linens must also be done separately. A fabric softener added to the rinse water will make linens easier to iron.

For family heirlooms or delicate lace linens, hand washing may be advisable.



Left to right, top shelf: Patrician by Metro • DuBarry by Harmony House • English Vintage by Mallory. Second shelf: Bountiful by Kenro • Bird of Paradise by Miramar • Halls of Ivy by C. M. P. • Satin Sheen by Royalon. Third shelf: Rondelay by Newportware • Mediterranean by Texasware • Vineyard by Lenoxware. Bottom shelf: Golden Wheat by Prolon • Nassau by Brookpark • American Classic by Oneida • Summer Serenade by Stetson.



### break-resistant MELMAC<sup>®</sup> dinnerware

Melmac quality melamine dinnerware is so popular on all fronts break-resistance, beauty, pattern variety: 1 family out of every 4 dines on Melmac dinnerware! Safe even in scalding dishwashers. Melmac dinnerware is sold in all leading stores—such a wide choice, such a wise choice in dinnerware.



Ba

Look for the Melmac dinnerware tag with the Good Housekeeping Guaranty Seal. Do not scrub, but lift in and out of warm suds—squeezing as you work and brushing spots with suds.

If you have white linens that have started to yellow, bleach them, following the directions on the box or bottle of chlorox.

You may not feel table linens need starching, however, starched items are easier to iron and look crisper. If using a machine, after the complete cycle, reset to final rinse. Add starch. Agitate a few minutes and move on to final spin.

If you prefer, starch linens as you iron by using spray starch. Be sure to hold the can about 12 inches from the fabric. Spray evenly and iron.

Dry linens in the dryer or hang on the line. Remove while damp. Roll evenly, and place in plastic bag until ironing time.

If linens are completely dried, sprinkle with warm water and allow to stand for two hours before ironing.

**Ironing.** For a large ironing surface, reverse your ironing board—work at the wide end. Set iron control for the proper fabric—allow to heat. Place a small table or chair at the far side of the board to catch cloth, or if you are sitting down, catch it in your lap.

Iron on the right side except for dark colors, rayon, rayon blends, and embroidery work. Use a thin pressing cloth over lace or delicate open work.

Iron linens flat. One crease down the center of a large cloth is acceptable, however, others should be carefully folded without ironing in creases. Iron round cloths and mats from the outside edge in—turning in a circular motion as you work.

Storing. For linens which are used once or twice a year, wash and store without ironing. Ideally, large tablecloths should be stored on rollerswhere the tablecloth need not be folded. If you do not have the space for these rollers, fold large cloths lengthwise once or twice and then crosswise in accordion folds, placing crushed tissue paper or paper towels between each fold to prevent creasing. Round tablecloths should be folded in half, then in quarters. Large, flat dress boxes make excellent storage containers. If stacked on shelves or in drawers, cloths are more likely to get unwanted creases and crumpled edges.

For creaseless place mats, table runners, and small cloths, roll around the cardboard tubes from paper towels, or foil.

Napkins should be stored flat, in stacks, and folded when ready to set the table.

American Cyanamid Company CYANAMID Plastics & Resins Division Wallingford, Connecticut

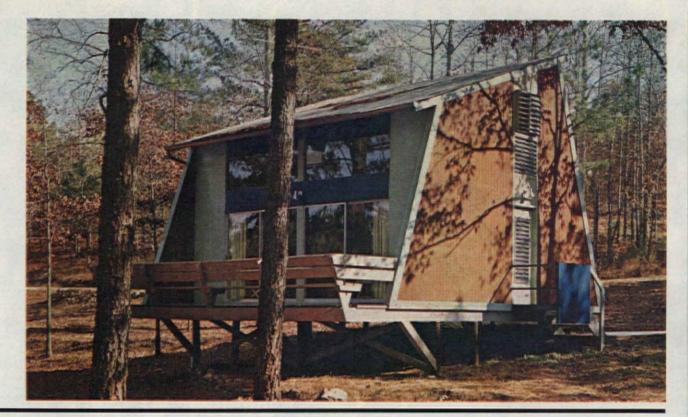


# I want a picnic every Sunday

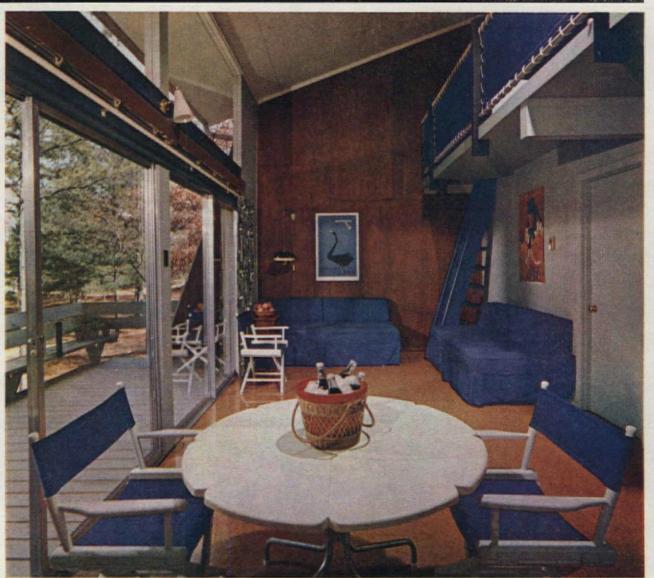
# and a set of that new pattern, Ashford

I'd stand over a hot stove six days a week for a picnic every Sunday. And Ashford, the elegant new stainless steel classic. To give beautiful meals under the quiet trees. (We can't guarantee the picnic. But we can offer Ashford. Heavy stainless steel forged to a glowing satin finish, carved with one deep scroll. Is there a lovelier way to turn breakfast, lunch and dinner into a picnic every day of the week?) 16-piece Starter Set, \$29.95. Complete Set, 50-piece service for 8, \$79.95.

International Stainless Deluxe O



LOW-COST CABIN YOU CAN BUILD FOR YOURSELF This smartly designed structure is well planned for casual living, is low in cost, and what's more, can be built in your spare time from the plans and details we provide. It could be built on a mountain site, a beach, by a lake—in fact, anywhere you'd like to have a family vacation retreat. The 680 square feet of space includes, on the first floor, living room, bedroom, bath, and compact, one-wall kitchen. The balcony, reached by ladder, has space for five or six cots. The sun deck outside the sliding glass doors in the living room adds another 200 square feet of living space. A side entrance to the cabin keeps the deck at the front from becoming a traffic path. Exterior siding is western red cedar and plywood. The walls, roof, and floor are insulated for year-round comfort. Our construction sheet is complete enough to build from, but comprehensive working drawings can be ordered from the architect, Kenneth Johnson, through *The American Home*. The plan can be reversed from left to right. Plan shown is the reverse of the cabin in photos. If you wish, the cabin can be prefabricated and carted to the site for assembly. Working drawings for this are not shown but are available. Turn to page 83 for the plans.



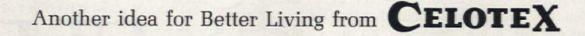


# A happy new environment for the whole family... Celotex Quiet Conditioned Living

Family activities are more enjoyable when noise is controlled. *Not* by putting a damper on fun-but with Celotex building products that act as noise "blotters" and noise "barriers."

The comfort of Quiet *begins* with acoustical ceilings by Celotex. Needed especially in family and recreation rooms, kitchens, wherever you want to put a hush on noise. Easy to install over present ceilings, or in new rooms. Choose from a wide selection of trend-setting Celotex designs at your building materials dealer. And in today's new homes and apartments, *walls and floors* can be Quiet Conditioned, too—with advanced building systems using Soundstop\* Board, Celo-Rok<sup>®</sup> Gypsum Wallboard, pre-finished Woodgrain Paneling, and other Celotex<sup>®</sup> products. Room-to-room noise is greatly reduced; more outdoor noise is *kept* outside.

When you buy, build, or remodel, give your family this happy new freedom from nerve-wracking noise . . . the wonderful extra comfort and relaxing privacy of Celotex Quiet Conditioning.\*TRADEMARK



THE CELOTEX CORPORATION, 120 SOUTH LA SALLE ST., CHICAGO. Subsidiaries: The South Coast Corporation . . . Crawford Door Company . . . Big Horn Gypsum Company . . . O. P. Grani, Inc. . . . Canadian Celotex Cweco Industries Limited (Canada) . . . Celotex Limited (England). Affiliate: South Shore Oil and Development Company



ESTATE TOILET features Planter Top\* with recessed shelf for books, tissues or toilet articles. Elongated bowl for the ultimate in sanitation. MADRID CAST IRON BATH with builtin end seat. An extra convenience that adds even more comfort and pleasure to bathing. BRENDA LAVATORY with elegant oval shape and modern slant-back styling. So compact ( $20'' \times 16''$ ) it fits lavatory counter tops as narrow as 20''.

ELJER "LIFETIME" FITTINGS. Bath and lavatory fittings in gleaming golden hued polished brass, an added touch of luxury.

# Expensive? Your guests will think so... but you'll know better!

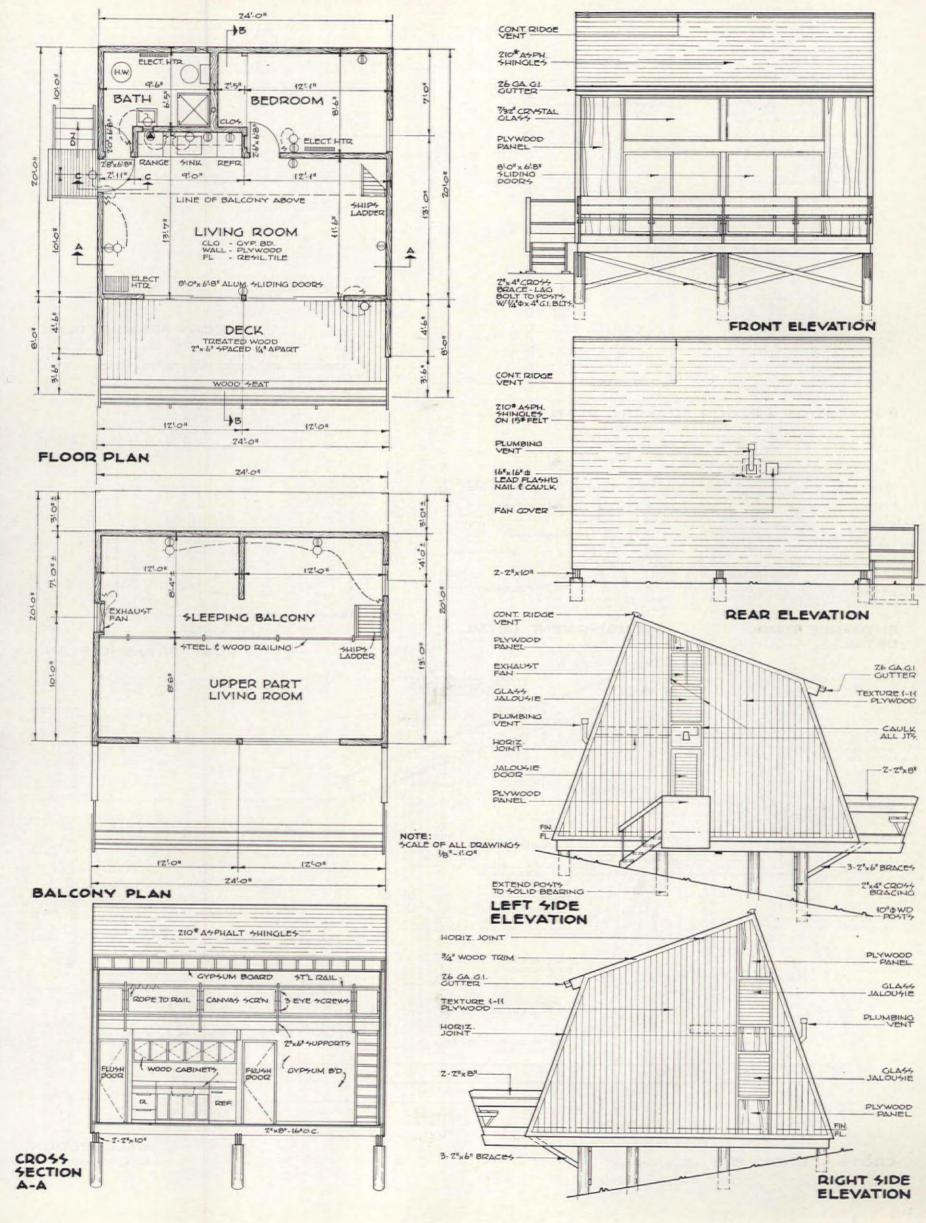
Because you've used Eljer acid-resisting bathroom fixtures. It's the elegant but economical way to furnish your new bathroom. Note the exclusive features that make your bathroom sparkle, your family happy (and your guests envious). Go ahead and use any of the warm, luxurious ideas above, or write for Eljer's colorful "Bathroom Ideas" booklet. The Murray Corporation of America, Eljer Plumbingware Division, Dept. AH, P.O. Box 836, Pittsburgh, Pa. 15230.

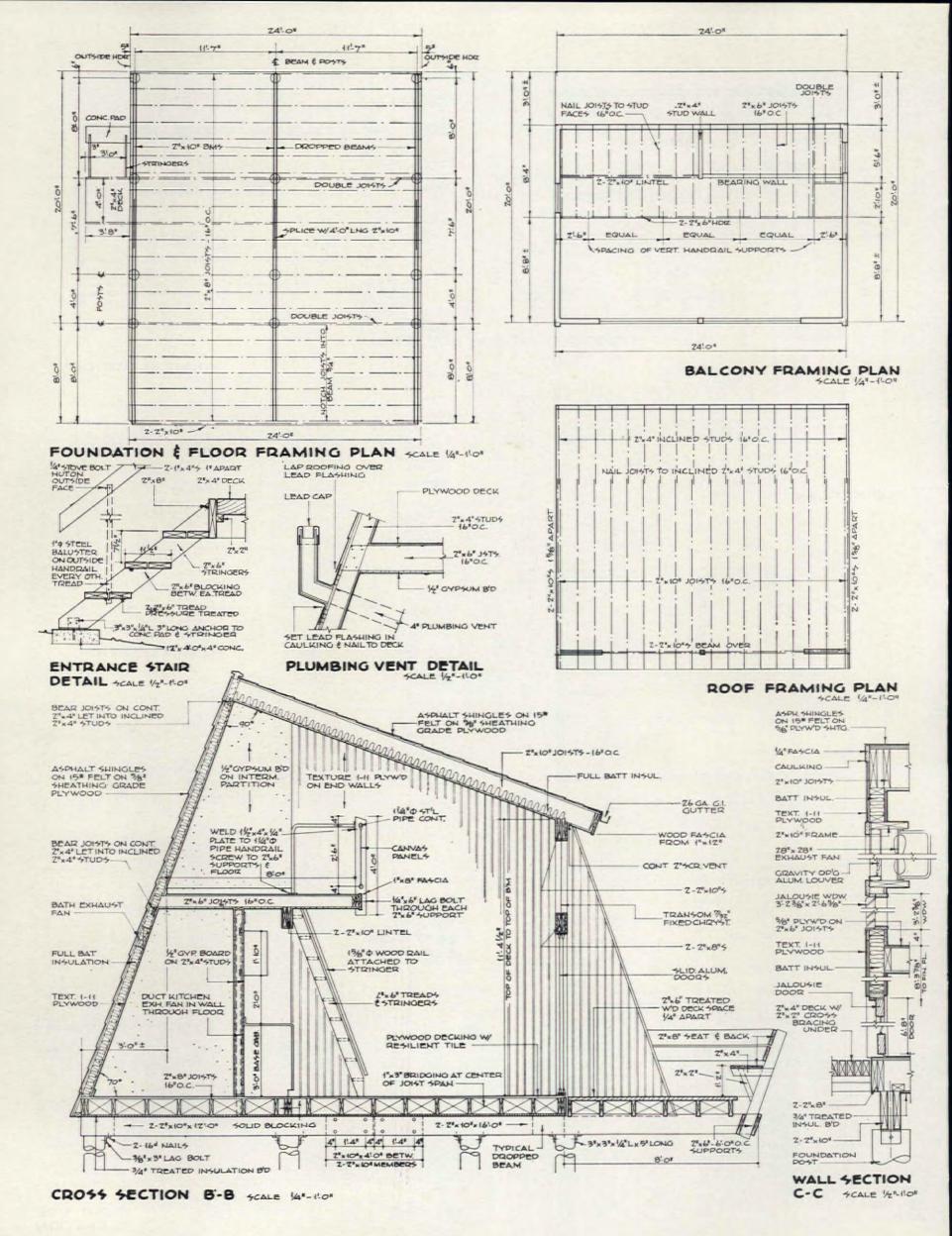


Visit Eljer's exhibit in the Better Living Building and also see Eljer fixtures in the Dorothy Draper Dream Home at the New York World's Fair.



### WORKING DRAWINGS FOR LOW-COST CABIN (pictured on page 80)





# New Americana<sup>®</sup> by General Electric features P-7, the oven that cleans itself electrically.



Don't touch this dirty oven...

just set dials, latch the door...

it cleans itself electrically.

There isn't, there can't possibly be, a more exciting range in the whole world today.

For now the fabulous Americana has P-7 in the master oven!

No, those pictures are no trick. You don't use any cleanser. No liquids, no pastes, no fumes, no nothing. Just turn two dials to "CLEAN," set timer, latch door. The same electricity that cooks for you cleans

this oven completely. All that's left of crustedon pie juices, cheese spillings, roast drippings is a trace of fine white ash on the oven floor! No range ever deserved such a feature more. The Americana's smart built-in look, 2-level exhaust system, 2 full ovens, rotisserie, Sensi-Temp<sup>®</sup> cooktop unit, push-button controls, and a host of other extras in its compact 30" width, make it ideal for your new kitchen.

And because it's electric, it means *flameless cooking*. Only your General Electric dealer has the Americana. Only he can show you the P-7 oven—on the Americana



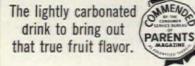
ectric dealer has the Americana. Only he can show you the P-7 oven—on the Americana and on two other models. Look him up today, in your Yellow Pages.



Sing alongs make you thirsty?



**Crush that thirst!** with Orange-Grush



Annuals (continued from page 4)

most popular, the petunia and the marigold.

The third member of the "big three" among annuals is the zinnia. They are robust, daisy-type flowers that come in all colors except blue, both brilliant tones and pastels. Flower sizes range from less than one inch to more than six inches across and plant heights from about one to four feet. They're among the easiest annuals to grow and are at their best in hot, dry summers.

The most popular and useful spiketype annual is snapdragon, which also comes in all colors except blue and is excellent for cutting. Most varieties grow two to two and a half feet high, though there are miniatures at less than a foot and giants up to three or three and a half feet.

For blue spike-type flowers, grow larkspurs or annual delphiniums. They grow to about four feet and, besides light and dark blues, include pinks and whites.

The best large, bushy annuals are 'Gloriosa' daisies and tithonia 'Torch,' both of which grow about four feet high and are excellent for background plantings, "hedges," and the like. 'Gloriosa' daisies are glorified blackeyed Susans, four to five inches in diameter and include many combinations of yellow, gold, and mahogany red. Tithonia 'Torch' has three- to four-inch orange-scarlet flowers resembling miniature dahlias and large, robust foliage.

Asters have both pompon and daisytype flowers and are popular as cut flowers. They include white and many shades of red, pink, and blue. Most varieties grow one and a half to two and a half feet high.

Impatiens are non-hardy perennials that are grown as annuals and are by far the best for growing in shade. They grow one to one and a half feet high, have small bright flowers of pink, red, orange, and white and flower continuously until frost.

Annual alyssum is a wonderful edging plant or groundcover. It comes in white, lavender, and pink, flowers continuously, and makes compact growth only four to six inches high.

Cockscomb is a "different" kind of annual. The crested type has large, wavy, velvety-textured heads, unlike any other flowers; the plume type, soft feathery brushes almost equally distinct. Both come in red, cerise, and golden yellow and grow two to three feet high.

Growing annuals is about as easy as gardening can be. Plant them at the same depth as you find them growing in their pots, flats, or plant bands-the smaller kinds six to 12 inches apart, the medium-tall ones 12 to 18 inches apart, and the tallest ('Gloriosa' daisies, tithonia) about 24 inches apart. Give them locations that have good drainage and get sunshine at least half the day. Pick off all of the faded flowers regularly to keep them blooming. THE END



### Shrinks Hemorrhoids New Way Without Surgery STOPS ITCH - RELIEVES PAIN

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.

Most amazing of all - results were so thorough that sufferers made astonish-ing statements like "Piles have ceased to be a problem!"

The secret is a new healing substance (Bio-Dyne<sup>®</sup>) - discovery of a worldfamous research institute.

This substance is now available in suppository or ointment form under the name Preparation H®. Ask for it at all drug counters.



### SHOPPING INFORMATION

COVER

"Hounds Tooth" fabric on chair—Bloomcraft. "Rose Glory" fabric on shades, wall—Bloomcraft. "Geneva" dinnerware—Wedgwood. "Black Basalt" coffee pot, creamer, sugar—Wedgwood. "Belle Rose" silver—Oneida. Glasses—Fostoria. Chafing dish—Raymor. Belgian linen napkins—Leacock. Silk roses—George Cothran. Chair—Meyer-Gun-ther-Martini. Silk roses-

PLACE MAT EMBROIDERY KITS Page 11: China-Wedgwood. "Orleans" deep sil-ver-International Silver.

#### THE IDEAL WEEKEND HOUSE

Pages 42-45: Siding on house-"Weldwood" U.S.

#### EASY SUMMER ENTERTAINING

<text><text><text>

#### WIFE SAVER

Pages 54-55: Manufacturers of Teflon-coated cook-ware—Anchor Hocking, Club Aluminum, Ekco, En-terprise Aluminum, Federal Enamel and Stamping, Melco, Mirro, Presto, Northland Aluminum, Regal Ware, Revere, United States Stamping, Wayne-Ware, Wear-Ever, West Bend, Range with Teflon-coated oven—Hotpoint.

SERVE A LEISURELY BUFFET

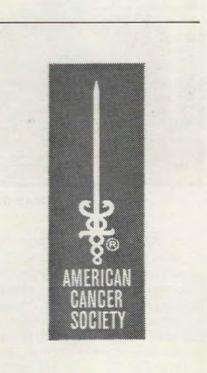
Page 58: Stainless steel chafing dish-Georg Jensen.

#### KITCHEN DESIGNED FOR EASY ENTERTAINING

Pages 68-69: Oven, surface cooking top, dish-washer, refrigerator-Chambers.

LAUNDRY ROOM HAS ADDED ATTRACTIONS

Page 72: Laundry remodeling design—Maytag and American Plywood Assoc. Paneling—U.S. Plywood. Washer, dryer—Maytag.





Why not plant berries, peaches, and grapes?

Have you had fresh blueberry pie this year? Or a dish of fresh blueberries with fresh peaches? Blueberries can easily be grown in your garden, and you can choose from a wide variety of rabbiteye blueberries from the wild, or the improved types.

Although this is not the ideal time to plant them, it is the season to consider adding blueberry plants to your landscape. They are excellent background shrubs and can be used as hedges or screen plantings. In addition to their fruit, they have two other assets: attractive foliage and charming early spring flowers.

Grow the rabbiteye blueberries in any slightly acid garden soil-either heavy clay or very sandy soil. Plant in full sun or light shade, incorporating considerable peatmoss or leafmold in the soil. Set plants out in late fall or early spring.

Several good varieties of blueberries are available now. First there is 'Satillia,' a slow-growing piant whose fruit ripens very early. Another early variety is 'Tifblue.' It's an upright grower to eight feet or more, with light green foliage. 'Satillia' has graygreen leaves. Another vigorous, upright growing plant is 'Garden Blue.' One of the latest varieties to produce is 'Menditoo,' growing up to ten feet tall. 'Homebell' is a very tall growing variety with deep blue fruit. 'Callaway' is a large, rapid-growing shrub attaining 8 to 10 feet and is one of the older varieties. Its fruit is not nearly as large as that of some of the others, but it's of excellent quality and borne heavily every year. 'Woodard' is one of the newest varieties, and produces very good light blue fruit. It ripens early, at the same time as 'Satillia.'

By selecting several varieties of blueberries, you'll have fruit for a month to six weeks. The plants require no fertilizer the first year. The second year, add camellia-azalea fertilizer or cottonseed meal. Since blueberries are shallow-rooted, they'll respond to a mulch of rotted leaves or sawdust. Supplemental irrigation will often result in increased yields and additional plant growth.

Many peaches are not adapted to home gardens, but the new dwarf 'Bonanza' is an excellent small tree

that can be used as a specimen or accent plant. It produces delightful medium-size peaches. The leaves are unusually long (six to eight inches) and striking, hanging from the plant's short, stubby branches. Often the foliage is so abundant that it completely conceals the fruit.

Several blackberries have been bred that are ideal for use in Southern gardens. They should be used in a vegetable garden or inconspicuous spot, however, for they're not as attractive as blueberry plants. You will probably need a trellis on which to support the large, vigorous canes. Three varieties are currently available here. 'Early June' is a heavy bearer that flowers in April and ripens fruit in late May and early June. A variety of higher quality is 'Flint,' a larger, very vigorous plant. The fruit is extremely delicious either fresh or cooked. A highly productive variety which has been released recently is 'Williams.' Fruit is borne in late June.

row blackberries in a wide variety of soils. They will fruit heavily the second year after planting. Each year, after fruiting, remove the old canes, leaving only new ones to bear fruit the succeeding year.

For fruit in the fall, 'Muscadine' grapes are generally grown in the South. They adapt to a wide range of soil types, and can be used as background plants when trained on wires or trellises. Many of the old varieties of 'Muscadine' were not self-pollinating, and required a pollen-producing plant to set fruit. A few self-pollinating varieties are available now, so fruit is possible with a few plants.

Several of the standard varieties are 'Magoon,' a large, prolific bearer with large black fruit; 'Hunt,' one of the best all-purpose black-fruited varieties; and 'Tarheel.' The latter is a self-pollinating variety while the others are not, and therefore require pollination from another source.

In the Piedmont section of the Southeast, we grow the standard bunch grapes commonly found further north, including 'Concord,' 'Fredonia,' 'Niagara,' and others. A new bunch grape developed for Florida use is called 'Blue Lake.' Use it in the sandier soils of the deep South.



Bring new beauty to your yard and greater security to your family with a distinctive, durable Anchor Fence ... the brand that protects your investment. There is an Anchor Fence designed just right for your home, your neighborhood and your budget. Many families choose standard chain link or small-weave Modernmesh, in steel or all-aluminum. Others prefer all-aluminum Post and Rail, Picket or colorful Privacy fencing. Or wood fence of rustic cedar. Anchor Fence, from the oldest and largest fence-maker for homes, is readily available, easily buyable on low monthly terms. Call your Ancho

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ton, Los Angeles.	StreetZoneState

## "We cut our electric bills about in half with our G-E Central Air Conditioning."

Mr. & Mrs. Hubert Callan of Houston, Texas, have found many other advantages of General Electric over their previous water-cooled air conditioner.



"We found that our old water-cooled unit and furnace were inefficient and expensive," says Mr. Callan. "Our electric bills were running over fifty dollars a month. Since we

installed General Electric Central Air Conditioning, two years ago, I think the highest bill we've ever had was around twenty-six, twenty-seven dollars."



"The whole cost of installing-including this

"And during that time," Mr. Callan adds, "we never had a service call, except just to switch from heating to cooling." Mrs. Callan is pleased with the extra closet space their compact G-E furnace gave them.

three-and-a-half-ton condenser-was just about \$1200. And they did the job in two days." The Callans' home has a little over 1700 square feet of living space.



"We have light upholstery," Mrs. Callan remarks, seated in her gracious living room. Air Conditioning, I've found it needs much baths in their home.

less vacuuming. The whole house stays much cleaner . . . free of smoke and odor, too." "And since we got General Electric Central The Callans have five other rooms and two

If you have forced-air heat, you, too, can enjoy the comfort and economy of General Electric Central Air Conditioning at a modest price. Replacing your furnace-as the Callans did-is not essential. Call your G-E dealer for a free survey and installation estimate. He'll also tell you how you can replace your old unit on easy terms. He's listed in the Yellow Pages under "Air Conditioning Equipment."



Dinner à deux can be fun, intimate, romantic-and also a challenge! Most recipes are written to serve four or six, and dividing them in half or a third isn't always as simple or practical as it seems. Here then are some main-dish recipes we've conjured up just for two. They're budget meals planned especially for newlyweds or for those times when there are just the two of you to cook for.

#### CHILE CON CARNE Preparation time: 15 min. Cooking time: 50 min.

3 slices bacon 1/2 c. chopped onion 1/2 lb. ground beef 1 can (about 1 lb.) tomatoes 1/2 tsp. salt Dash of pepper 1-2 tsp. chili powder 1 can (8 oz.) red kidney beans

Cook bacon until crisp; remove from skillet and reserve. Sauté onion in drippings until tender. Add beef; brown well. Mix in tomatoes, salt, pepper, and chili powder; cover; simmer 45 minutes. Add kidney beans and bacon; simmer, uncovered, 5 minutes. Serve in bowls or over rice.

#### HAMBURGER PIE Preparation time: 20 min. Baking time: 30 min.

1/4 c. chopped onion

- 1 tbs. butter, margarine, or pure vegetable oil 1/2 lb. ground beef
- 1/3 c. chili sauce
- 1/2 tsp. salt
- Dash of pepper
- 1/2 tsp. Worcestershire sauce
- $\frac{1}{2}$  c. cooked mixed vegetables
- Instant mashed potatoes

1 tsp. melted butter or margarine

Sauté onion in fat or oil until golden; add beef; brown lightly. Remove from heat; add chili sauce, salt, pepper, Worcestershire, and cooked vegetables. Pour into small casserole (3 cups). Prepare 2 portions of instant mashed potatoes as directed on package. Spoon over top of meat. Drizzle butter or margarine over potatoes. Bake in moderate oven (350° F) 30 minutes. Makes 2 servings.

#### WESTERN BEANS SKILLET Preparation time: 15 min. Baking time: 30 min.

1/3 c. chopped green pepper

1/3 c thinly sliced onion

COOKING FOR TWO

1 tbs. butter, margarine, or pure vegetable oil

1 can (1 lb.) pork and beans

1/3 c. chili sauce

1/2 tsp. chili powder

Sauté green pepper and onion in fat or oil. Add beans, chili sauce, and chili powder. Turn into small casserole; cover. Bake in moderate oven (350° F.) 30 minutes.

#### **CREOLE PORK CHOPS** Preparation time: 20 min. Cooking time: 30 min.

4 thin pork chops (about 1 lb.) 1 tsp. pure vegetable oil  $\frac{1}{4}$  c. sliced onion 1 can  $(10\frac{1}{2} \text{ oz.})$  vegetable soup 2 tbs. catsup 1/3 c. water

1 tsp. vinegar

Brown chops on both sides in hot oil; remove. Sauté onion in remaining oil; return chops to skillet; add soup, catsup water, and vinegar; mix well. Cover; simmer 15 minutes. Turn chops; simmer 15 minutes longer. Makes 2 servings.

#### **GLORIFIED CHICKEN** Preparation time: 15 min. Cooking time: 25 min.

1 broiler-fryer (13/4 lbs.), cut up

2 tbs. flour

1/2 tsp. salt

Dash of pepper

- $1\frac{1}{2}$  tbs. melted butter or margarine
- 1 can (10 oz.) cream of mushroom soup

2/3 c. water

Wash and dry chicken well. Mix flour, salt, and pepper; coat chicken with mixture. Brown chicken on all sides in butter or margarine in skillet. Combine soup and water; pour over chicken. Cover; simmer 25 minutes, stirring occasionally, until chicken is tender. Or bake in covered 11/2 quart casserole in moderate oven (350° F.) 25 minutes; uncover; cook 10 minutes longer. Serve on rice or noodles. Makes 2 servings. THE END

861



# HOME MAINTENANCE

Q — There are trees outside my property whose roots are getting into my sewer line, clogging the plumbing system. My neighbor refuses to remove the source of the trouble and I've had to have the line reamed out every couple of months. Is there a less expensive way to solve the problem?—M.F.W., Alabama.

A—Any plumber will tell you that if a sewer line is uncracked and in good condition, it is virtually rootproof. No doubt the line from your house has cracked or was improperly installed, giving the roots entrance.

If you can't come to an understanding with your neighbor (perhaps you should offer to pay for consulting a tree surgeon regarding root pruning), I would present the problem to the local board of health. The clogged sewer line is a health hazard and the board would probably agree to adjudicate the conflict.

Failing this, you can continue to have the line cleaned out which, over the years, could cost a considerable amount of money, because it's only a temporary respite. Or, you can solve the problem, once and for all, by having a new, rootproof sewer line installed which might be less expensive in the long run.

**Q**—I recently removed the drain plug from the goose-neck trap beneath a bathroom sink to clean out the drain. Now, water is dripping from the plug despite all my efforts to tighten it. Why is this happening and what can I do about it?—B.L.K., Maryland.

A — A plug simply screwed into a trap is not a dripproof installation. Water can seep around the threads of the plug and begin to drip onto the floor.

Before installing the plug, you should have wrapped a length of packing around its threads. This grease-impregnated fiber cord compresses as you apply pressure, forming a water-tight seal.

Remove that plug now. Here's another tip: before applying the packing, smear some cup grease on the thread to prevent rusting and make the plug easy to remove next time the drain needs a cleaning. Now, wrap the plug with packing and run it back up.

The goose-neck traps of many sinks are not fitted with a clean-out plug. In this event, it becomes necessary to remove the entire trap when cleaning it. However, the same installation method applies—cup grease on the thread to prevent rust and packing to provide a water-tight seal.

Q-I'm getting a terrible vibration from my rotary-type power lawn mower. I had the machine tuned up and adjusted before the mowing season began. What do you believe the cause is?-T.F.N., Illinois.

A —If you just had the machine adjusted, no doubt the man who did it sharpened the blade. Here is where your trouble probably lies, because the chief cause of excessive vibration in a rotary power mower is an out-ofbalance blade. The vibration could literally tear a machine apart.

If a blade needs grinding, you should make sure that the same amount of metal is ground off *both* ends, not just the damaged one, although one end might appear to be in perfectly good condition.

You can test the trueness of the blade by removing it, inserting a screwdriver shaft in the center hole and balancing it in the air. If the blade tips more to one side, you should have more metal ground off the heavy side or get a new blade.

Most lawn-mower repair shops have an accurate blade balancer which tells exactly how much grinding is needed.

**Q**-I made the mistake of painting the metal grillwork outside my home with so-called rust-stopping paint. This was last year. The paint has chipped and peeled badly, and the metal is beginning to rust. What can I do now?-B.S., Georgia.

A — The paint you used would probably have been satisfactory had you first applied a metal primer. The primer keeps it from chipping, but without it—well, now you know.

The only thing to do is remove all the paint. The easiest way is with a water-soluble paint remover sold in any hardware or paint store. Apply the remover according to instructions, and let it set for an hour or two. You can then wash remover (and dissolved paint) off with a flood of water from a hose. Wire brush or sand down any rust spots and any paint that you might have missed. (continued)



NAMERICAN CONTRACTOR CONT

# AN AMERICAN HOME PORTFOLIO BIRDS OF AMERICA

This brillantly colored collection painted especially for The American Home by famed wildlife artist, Arthur Singer, captures the beauty of America's birds in a way no camera can.

Hung separately in your den or child's bedroom or arranged in attractive groups in your hall or living room, these vivid compositions of birds and flowers add a charming touch of elegance to any home.

Each portfolio consists of eight handsome full-color reproductions on  $9\frac{3}{4}$ " x  $12\frac{1}{2}$ " heavy paper ready for framing. The entire eight prints are available for only \$2.95-a fraction of what they would cost elsewhere.

By special arrangement with a fine frame maker (whose clients include many leading museums) you can order these bird prints matted, glassed, and ready to hang, in an attractive handmade wood frame with gold metal leaf lip, for just \$8.95 each. Postage paid.

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	lark $\square$ #8 oriole and	
	] #2 bluebird □ #3 gr ] #5 robin □ #6 go	
Straight of		s (checked below) ly for hanging at
COPRINT		full-color bird prints only available in sets red below).
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PORTFOLIO	THE AMERICAN HOM Dept. ABPJ, P.O. Box 76, New York, 1	
and mails.		

# Easiest way to rid your home of pests



Gal Bruce-lei

If you've fought household pests with continual spraying you know how frustrating and costly amateur pest control can be. Our economical home service plan usually costs less than do-ityourself methods, and results are guaranteed! Look in your phone book and call Terminix (or Bruce-Terminix) for price quotation. Our local company also offers complete protection against costly termite damage. Phone for skilled termite inspection of your property or write Terminix Division, E. L. Bruce Co., Memphis 1, Tenn.



NATIONWIDE, LOCALLY OWNED TERMITE

(continued)

You can finish off the grillwork two ways. You can prime the metal (a red lead primer will do nicely) and then paint it with the product you used last year.

Or, you can ask your paint dealer for a metal rust-inhibitor paint. This paint actually contains rust-inhibiting chemicals-make sure it is labeled rust-inhibitor. It does a better job of preventing rust, chipping, and peeling than any other paint designed for metal. If you use it, you won't have to prime metal. It's available in black, dark gray, red, silver, and green colors.

The only disadvantage of this paint is that the chemicals in it that inhibit rust give the paint a flat finish. You cannot get one to provide a gloss.

Q-During the heavy spring rains, I noticed droplets of water on the bottom of my wood-burning fireplace. I had a roofer check the flashing around the chimney, but he couldn't uncover the source of the leak. Can you shed some light on this?-D.F.O., New York.

A-There is one trick to installing flashing that might have been overlooked when your home was built. This could well be the source of your mysterious leak.

As you know, flashing is installed up the sides of the chimney. This is called the counter. The top edge of the counter is bent at a 90-degree angle and inserted into a chimney joint between the bricks before the joint is mortared. Now, here's what may have happened-or rather, what probably didn't happen.

The edge of the flashing that extends into the chimney should have been bent up and around to form a barrier to any water that might seep into cracks in the mortar. The mortar where the flashing is inserted will have more of a tendency to crack than a mortared joint into which nothing is inserted.

If the edge was not bent up and around, any water seeping into these cracks would simply push back and over the edge and drop down the chimnev. The bent barrier prevents this.

It would probably be foolhardy now to rip out the flashing to do this. Wait until the situation reaches a critical stage when the mortar joint itself has failed entirely and should be remortared. In remortaring, all the old mortar should be chiseled out and you can examine the counterflashing edge and make the bend.

Q-I recently had a new brick floor put down in a family room which has a used brick fireplace. I would like to give the floor a mellow, much-used look. Would it be possible to apply a stain to make the bricks and mortar darker and, if so, what type?-Mrs. B.H.M., Missouri.

A-Try these methods on some extra brick of the same type you used.

You don't mention whether you PROTECTION AND PEST CONTROL SERVICE | have shale or clay brick. Shale brick



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is more porous than clay. It will darken to a greater degree and will require less coloring.

I would first try lamp black, which you can buy in a paint store. Rub it on the brick dry. If it seems to create the effect you want, apply it to the floor, but carefully and with discretion. For example, leave some of the bricks their natural color. Give others a lesser amount of the material. Applied to all the bricks in the same amount, it might make the floor (and the room) too dark.

If the lamp black doesn't give the effect you want, try a dark oil paint which comes in a tube. Burnt umber would probably be best. Rub it on and wipe it off immediately. Do this several times until you obtain the desired tone.

Q-I have a bathroom I want to finish. I'm undecided whether to use plastic or ceramic tile. What's your opinion?-J.B.J., Virginia.

A-Plastic tile has one big disadvantage. The longest time the tile will adhere to a wall is 10 years. After this-and perhaps before-you can expect it to fall from the wall.

The explanation concerns the makeup of the tile. Plastic tile is a thin block without backing. Viewed from the rear, it seems to be more or less concave. In other words, the tile is cemented to the wall by its edges only. Eventually, the cement used to install the tile cracks, loses its strength, and the tile drops from the wall. This could happen to ceramic tile as well, but it's not likely-not for a longer period of time anyway, since there's more of a bond between the tile and the wall.

Ceramic tile is thicker then plastic and the back of the block is level. The entire undersurface of ceramic tile is embedded into a cement called mastic.

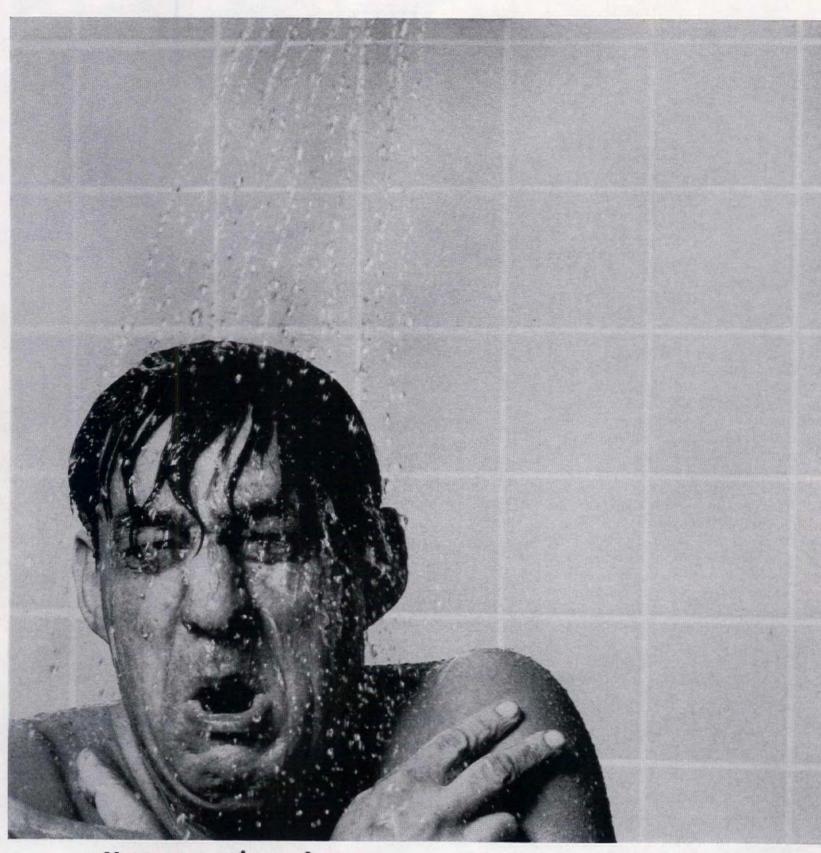
Plastic tile installed costs about \$1.10 per square foot. Ceramic tile is about \$1.80 per square foot installed.

In recent years, ceramic tiling has become a do-it-vourself venture because of the development of new products. Years ago, ceramic tile installation called for a lath undercoating and a mortar mix (called mud) in which the tile was embedded. The job was messy and not at all easy except for those with experience.

Today, however, cements are available that permit you to cover the wall without first installing lath. The cement, or mastic, is easier to work with, and is just troweled onto the surface. The tile is then embedded into the cement, and the grouting operation is performed.

But don't get the idea that installing ceramic tile is child's play. It isn't, and it involves lots of planning and patience to insure a straight, firm installation.

If you decide to try it yourself, the job will cost about \$1.00 per square foot. Plastic tile is still cheaper for a do-it-yourself application, costing about 70c per square foot. THE END



How many times do you have to run out of hot water before you switch to Oil heat?

We don't know what kind of heating system you have now. But if it isn't dependable Oil heat, chances are you've run out of hot water more than once. And it's no fun taking a cold shower. Or waiting around until the hot water builds up so you can do dishes, or the laundry.

That doesn't happen when you heat with Oil. Why?

Because Oil heats water at least three times faster than any other fuel. Faster than your

family can use it up.

That in itself should be a good enough reason for heating your house with Oil. But if it takes more to convince you, consider this.

Oil heat is comfortable. It's dependable. It's safe. It's economical. And it's clean. In fact, there's no cleaner way to heat your home. If you still want one more reason, your Fuel Oil Dealer should be it. He's a neighbor, in business to serve you, so your family's comfort is pretty important to him. That's why he works harder to keep you happy.

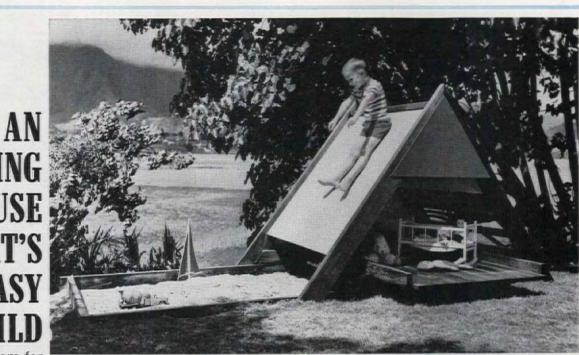
So why don't you get in touch with him? He'll be glad to give you the facts. And do it soon.

Before you run out of hot water again.

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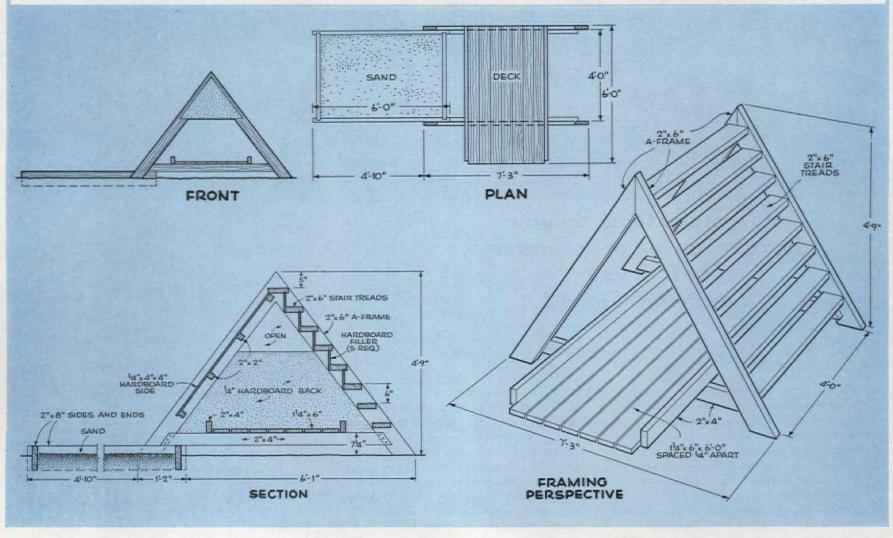


# EXCITING PLAYHOUSE THAT'S EASY TO BUILD



There's no need for your youngster to roam for adventure when it's waiting for him in his own back yard. Depending on his whim, this wonderful playhouse can be almost anything. It's a fort, a cave, an Indian tepee, a clubhouse, a castle, a miniature household-all wrapped in one! And look-one side of the roof is a slide that goes right into the sandbox. It's even likely that the steps to the slide will become a mountain to conquer, the driver's bench of a stagecoach, or a grocer's shelves. The playhouse is sturdy enough to take years of wear. It's made of tempered hardwood and weather-resistant redwood. The floor's off the ground to ward off dampness, sniffles, and sneezes. It's easy enough to build-you'll find the plans and instructions below. Owner-architect George T. Johnson submitted this winning design in a competition by the Simpson Timber Company.







Monza Spyder Convertible-sporty way to visit GM's Futurama at the New York World's Fair

## Because of the way it hugs and squeezes

### ... you'll fall in love with a beautiful buy.

Drive a Corvair on a stop-and-go shopping trip or jaunt in the country. Take it in any kind of traffic, on any kind of surface, over any kind of terrain, in any kind of weather. There'll be no doubt in your mind that you're driving a very special kind of car.

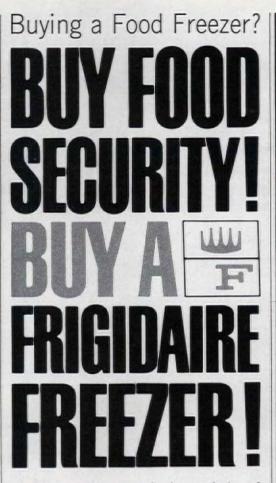
Right away Corvair's trim size and shape give you the feeling, maybe for the first time in your life, that you're the boss of your car—not *vice versa*.

With the engine in the rear taking all that weight off the front wheels, the steering's free and easy. So easy we don't even make power steering for the car, though that's what you'll think you've got when you turn a corner, take a curve or slip into little parking spots that others had to pass up.

And while any car will grip smooth dry roads, Corvair gives extra traction on *all* kinds—bumpy, wet, snowy or what have you. It's that engine weight bearing down on the rear power wheels that makes for such surefooted going.

But here we are, almost out of space, and we haven't told you about the Body by Fisher craftsmanship. Or the cozy interiors and neat appointments. Or the big choice of beautiful colors. Or the modest price for all that. Happily, though, your Chevrolet dealer's ready to pick right up where we leave off. ... Chevrolet Division of General Motors, Detroit, Michigan.





Hundreds of dollars worth of meat, fruit and vegetables will go into the food freezer you buy. So you need the sure knowledge that your freezer has the quality, features and built-in performance that can mean food security. Food security-that's what you get-with every Frigidaire freezer.

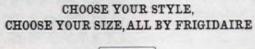
Who else could know as much about refrigeration? Who else has quality features like these for years and years of quiet, reliable zero-zone cold ... years and years of food security.

**REAL FOOD PROTECTION** Frigidaire insulation is specially installed to prevent "warm spots" which can result in costly food spoilage. And the seal around the door edges has a continuous magnet built in to insure tighter door closing.

LOW OPERATING COSTS Every Frigidaire freezer has the Meter-Miser, one of the most efficient types of refrigerating devices ever invented. And every model has the Frigidaire Non-Clog condenser which never clogs with dirt or lint, never needs cleaning, never uses extra electricity to overcome a clogged condition.

STURDIER CONSTRUCTION Cabinet corners are reinforced for extra strength. Doors are cross-braced inside to help prevent warp and to help keep them tight and true for years.

FAST, FACTORY-TRAINED SERVICE It's unlikely that your Frigidaire freezer will ever need servicing, but it's reassuring to know that there are factory trained servicemen throughout the country.



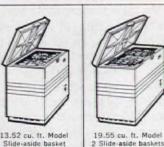




CFF-17 Big chest type freezer. 577-pound size. Fastfreeze section refrigerated on three sides and bottom. Slide-Aside storage basket for items used most often.



UFD-14-64 Five shelves, three refrigerated for fast freezing. 481-pound size. This model has one adjustable, removable shelf for bulky packages. Flip-Quick Ice Ejector available for all models at slight extra cost.



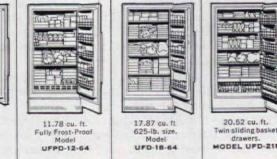
Fast freeze s



9.61 cu. ft UFD-10-64



UFPI-17-64 No defrosting ever. Frost never builds up to waste space because it's Frost-Proof! 590-lb. size. Interior light. Built-in lock. Juice can holder. Comes in 4 colors and white. All models have removable door shelf fronts for easy cleaning.



# SHOP YOUR AMERICAN HOME MARKET PLACE

**METAMORPHOSIS** of a plain Jane door can be a delight when you use gold-plated escutcheons and knobs. Standard spindle fits all doors; knob and escutcheons are made of cast metal finished in antique brass. Perfect for closets and interior doors. Set includes one knob, spindle, escutcheon, and mounting screws. \$1.95. Vernon, AH6, 30 Evans Street, New Rochelle, N.Y.

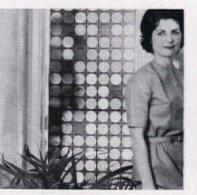
**NO UGLY-DUCKLING** window can foil your decorating efforts when a sheet of "stained glass" acetate is near at hand. The gemlike red, blue, green, and yellow bottle-glass design fits in with traditional and contemporary room settings. A sheet 19x34½" coated on the back with adhesive is modestly priced at \$2.95. Order from Miles Kimball, AH6, 126 Bond Street, Oshkosh, Wis.

**PERFECT GEM** of a Lazy Susan at a minuscule price is fitted with ball-bearing swivel. 16" in diameter, it is handmade of Appalachian knotty pine. Available in honey tone or Salem finish, it is hand waxed and lacquered. It can be used on a country dining or kitchen table, or on a festive buffet. \$3.50. Order from the Suwanee Craft Shop, Department AH6, Norcross, Ga.

**TELL YOUR FORTUNE?** For an evening of delightful entertainment bring out a deck of Zolar's Astrological Tarot cards. You might find that a tall, dark man is about to come into your life or that you are in line to inherit a fortune. There are 55 cards in the deck, each marked with wondrous predictions. \$2.95. Sleepy Hollow Gifts, Dept. AH6, 1037 Crane Drive, Falls Church, Va.

**TAKE THE CHAIR** made of varnished, natural-color willow for comfortable seating on patio, porch, or in the family room. Sturdily constructed with a seat 11" from the floor, the chair (\$14.95) is fitted with a soft-as-air foam cushion (\$6.95 each) covered in natural color fabric with blue or coral trim. Express collect. Order from Victoria Gifts, AH6, Bryn Mawr, Pa.









**TO THE POINT** of your sleek pumps, "shoe puffs" are a blessing. Made of latex covered with pretty polished cotton, the puffs will keep shoes in shape when traveling or in the closet. They come in red, blue, yellow, aqua, or lavender, with spanking white dots. \$1 the pair; \$2.50 for three pairs. From Teltscher, Inc., Department AH6, 20 West 47th Street, New York, N.Y.

**TABLES FOR FOUR.** To please the men at a buffet party provide small tables for their supper trays. A nest of solid mahogany tables, reproduced from a set made in 1790, is an excellent choice. The simple lines of the Hepplewhite design complement any type of decoration. Largest one measures 23x14x24". \$65 exp. coll. Newcomb's, Dept. AH6, Hillsboro Rd., Durham, N.C.

**VELVET BIJOU** to hang in the well-cared-for closet. Copied from the pomander ball, it is filled with a spicy scent and covered with velvet ribbons and bows. Choose lemon verbena (yellow), magnolia (pink), bayberry (green), rose (rose), sandalwood (beige), lavender (violet), and potpourri (brown). \$1.25 each. Order from Carolina Soap Co., Dept. AH 6, Southern Pines, N.C.

A DOUBLE LIFE? The willow table will delight most housekeepers. It is made of handwoven reed with an hourglass base and a large removable top. Base provides storage for games, poolside towels, and bathing suits. 24" diameter tray top makes a fine serving piece. Height is 21". Natural color. \$14.95. Express collect. Order from The Added Touch, AH6, Bryn Mawr, Pa.





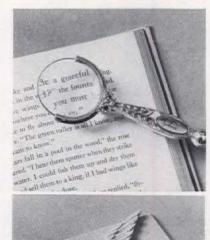




Order merchandise from the Market Place by sending your check or money order to the company mentioned. Unless otherwise stated, the postage is included in the price. Anything that is not personalized may be returned within seven days for a full refund.







**SAVE TEMPER,** fingernails, and eyesight with a decorative telephone dialer. The sturdy, gold-finished rod has a magnifying glass at one end and a notch at the other which fits into any telephone dial. Looking up numbers in the directory will be a pleasure instead of a chore with the powerful lens. \$1.50 for one; \$2.75 for two. Order from Willow Cottage, Dept. AH6, Plainview, N.Y.

**NO TALENT?** For anyone with the creative urge and no ability for handicrafts, the Early American woodworking kit is a bonanza. It contains a carved but unfinished pine spread eagle, about 14" wide, mounted on a 16x14" plaque. Included is sandpaper, a pine color stain, and a cloth for adding finish. \$6.45. Early American Peddler, AH-6, 752 Fulton, Farmingdale, N.Y.

**TUNE UP** the volume of your miniature transistor radio with the extension speaker that plugs into the earphone jack. It bypasses the weak speaker and sound chamber of your radio and produces a loud clear reception from a specially designed black plastic cabinet 12x5x2". It's ideal for summertime listening. \$4.95. Order from Taylor Gifts, Department AH6, Wayne, Pa.

**HEX SIGNS.** For a brilliant display of color, hang a Pennsylvania Hex sign over the fireplace in the family room. Hand painted with waterproof paints on smooth tempered hardboard, the signs come in four designs: Starburst, Distelfink, Love Star, or Unicorn. Each sign is 24" in diameter. \$4.95 for one. Order from Seth & Jed, Department AH6, New Marlboro, Mass.









Dept. A64, 365 St

THE MIDNIGHT OIL will burn



Yes, now, you too can swim like a fish the easy, safe way — FAST — and join the water fun. New, unique, 4 oz. device, 1/25" thin, worn HIDDEN under any regular bathing suit or swim trunks, floats you at ease, with little effort, is contortable all day. No more fear of deep water, SWIM-EZY'S AD-JUSTABLE BUOYANCY makes anyone unsinkable. NONSWIMMERS, POOR SWIMMERS and even good swimmers, here is your chance. No embarrassing, awkward and old fashioned water-wings, tubes or corks for you. No more watching other people having fun in the water. WE WILL SHOW YOU how you too can now swim, relax and enjay the water without fear. SWIM-EZY turns nonswimmers into swimmers QUICKLY and ASSILY makes poor and timid swimmers fun loving water champs, gives anyone more fun and confidence in the water.

water champs, gives anyone more fun and confidence in the water. ALL THIS — and it is even INVISIBLE in or out of water. Remember, SWIM-EZY is a swimming aid and not a bulky life preserver. It is feather-light and once put on, it can be worn unnoticeable and comfortable all day long, will not show on any figure.

OVER 50,000 SATISFIED SWIM-EZY USERS! They write: "SWIM-EZY is everything you say it is." "Makes anyone unsinkable" — "Truly invisible." "Learned to swim and float." — "Gives confi dence." "Overcame fear of deep water." — "Mav-ing fun with family and friends." And many more.

Ing fun with family and friends." And many more. IMPOSSIBLE? — FIND OUT FOR YOURSELF. Just follow the simple instructions and try it out your-self in the water. You can hardly imagine what it can do for you until you experience it. Keep it for 10 full days. Use it and test it thoroughly. Then, if you are not 100% satisfied, send it back in good condition and your full purchase price will be re-funded without questions. — What have you got to lose?

to lose? DON'T PUT IT OFF, THE SUMMER IS SHORT, order your original invisible SWIM-EZY® today for a new kind of water pleasure. It lasts for years under reasonable care. Made in U.S. Patents pending. Send only \$7.95 ppd. plus 32c tax in Calif. 10-day trial guaranteed. Be sure to state WAIST SIZE and SEX. For speedy air-mail delivery add 42c each. BEWARE OF POOR IMITATIONS.



Freeport, L.I., N.Y.

RR # 3. Box 6, Ft. Scott, Kansas

WEVE GOT NEWS

Weekends at home will be leisurely with the newest in ranges and refrigerators; with magic-tended windows; with therapeutic baths

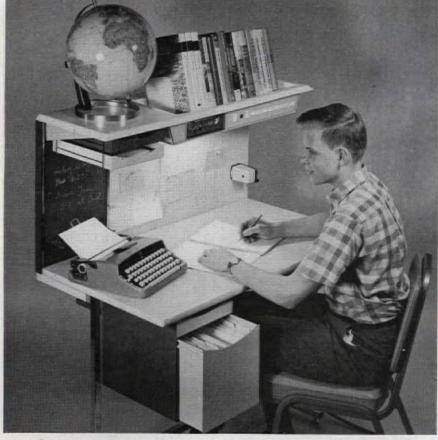
### TAKE YOUR CHOICE

For the built-in look without the custom-made cost, NuTone has designed three good-looking electric ranges. Two are console models. (One is 24" and the other is 30".) Either will fit neatly between two standard-size base cabinets. Unique overhanging eye-level section functions as a hood, powerful ventilator, lighting fixture, and safety instrumentpanel. The "closed door" broiler is an extra bonus. The third model is a 48" counter-top range with the oven next to the surface-cooking top. It, too, has the closed-door broiling feature, a powerful ventilating hood which acts as a lighting fixture and control panel. A 220-volt wiring connection is necessary for installation. Where outside venting is not practical, a three-way filter kit converts it to a non-ducted ventilating system. Ranges come in a choice of six colors: white, turquoise, pink, yellow, colonial copper, and brushed chrome. Write to NuTone, Madison and Red Bank Roads, Cincinnati 27, Ohio.



THE RAINS COME

To the inexperienced citizen, magic and electronics are probably the same. For example, the Pamco windows which close automatically when the first drops of rain fall must seem like a feat of legerdemain. Designed with good looks in mind, the windows have double-pane insulating glass and aluminum frames and screens. Push-button controls for manual use can be installed beside windows or on a master switch anywhere.



### A LITTLE PRIVACY IS A FINE THING

If he is lagging a bit in his studies it could be that concentration is difficult in a lively family of extroverts. Give your youngster a study center where everything he needs is near at hand. The Marvel Metal Products Company of Chicago has designed an excellent unit which provides, in compact space, proper lighting, a clock, timer, book troughs, and working areas. Made of steel, it is priced at about \$99.95 express collect.

## FOR PAMPERED POOLS

Add a lush note to the area surrounding the swimming pool with carpeting which is colorful, deep-piled, and completely impervious to weather and wear. It's a textured material made of pure vinyl and comes in 27" and 54" widths. Tweedy in appearance, it can be installed with or without lining anywhere—on concrete, wood, terrazzo, or tile. Predominant colors are white, turquoise, beige, gold, green, brown, apricot. From United States Rubber Company.

## WHIRL AWAY TENSION



To feel supple, graceful, and relaxed as a cat, try taking a whirlpool bath. Simple to install and reasonably priced, the Jacuzzi home unit can be quickly connected by your local plumber. Distribution of this therapeutic bath aid is nationwide. The J-500 is for second-floor bathrooms; the J-600 is for use at ground level.

## SPOT REMOVER FOR FLOORS

Don't make a project of removing rubber-heel marks and scuffs from waxed floor surfaces. Instead, use Armstrong's small touch-up pads to clean, wax, and buff the offending spots. Available in supermarkets.

### NEW DISPENSATION



One way to be thrifty is to buy the family milk in the ten-quart disposable container which comes with an attached spigot. As the need requires, it will serve an ounce or a pitcherful. Because it is never removed from the refrigerator until empty, it keeps milk cool and fresh for a long time. For convenience and economy, order your milk delivered this way from the local dairy.

### THE CUPBOARD'S NOT BARE

A new dimension in refrigeration! The new Admiral duplex freezerrefrigerator is less than a yard wide! (353/4".) It's a full-length upright freezer alongside a refrigerator that will fit in the same space as your old refrigerator. Reason: New foamedin-place polyurethane insulation in thin walls allows more room inside without increasing outside dimensions. It's fitted with double doors; one opens on a 6.6 cubic-foot freezer which will hold a week's supply of frozen food for the average family of four. The door has holders for fruit juice and packaged food. A pullout basket is designed to hold oddshaped packages. The other door opens on the 11.8 cubic-foot refrigerator with four shelves, a crisper for fruit and vegetables, a shelf for eggs, and sections for quart bottles, cans, and jars. Three out of four models are frost-free. The dual unit comes in five colors: white, shaded copperbronze, yellow, pink, and turquoise. Prices begin around \$499.95. Write to: Admiral Corporation, 3800 Cortland Street, Chicago, Illinois.

# Guess who goes for greens.



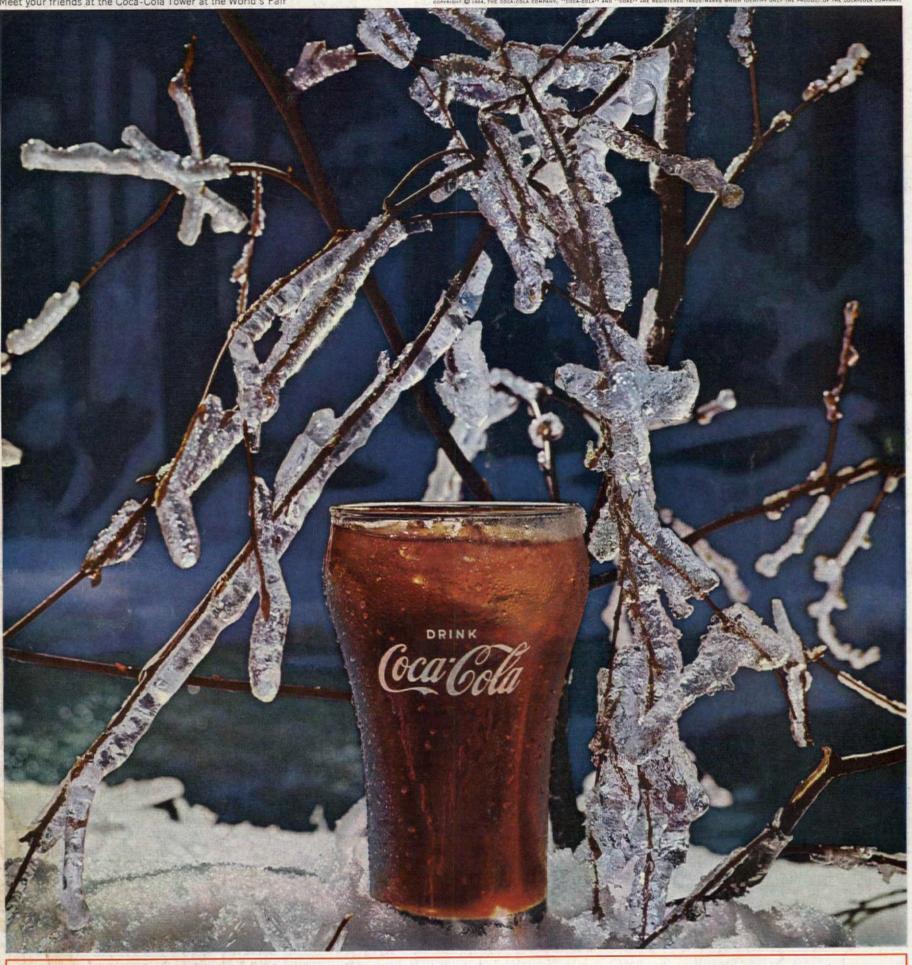
Wish-Bone Russian Dressing is a big hit with children.

They love its spicy sweet taste on greens. Its sparkling, ruby-red color that dresses up plain vegetables.

Your children eat more salads with Wish-Bone Russian. And this pleases you. But don't get the idea that grown-ups just sit by and watch. You'll like the bright taste of Wish-Bone Russian Dressing, too. Its blend of sweet spices—including ginger and cinnamon—excites a salad.

Here's one Russian Dressing you ought to know better. Wish-Bone Russian.

Wish-Bone Italian • DeLuxe French • Monaco French • Russian • Cheese • Low Calorie Italian and French-Style.



You'll go better refreshed. The never-too-sweet taste of Coca-Cola gives that special zing ... refreshes best.

