November 35¢

THE AMERICAN

30 PAGES OF PARTY MOODS, FOODS, ROOMS GIFTS YOU CAN MAKE GIFTS YOU CAN BUY FUN FURNITURE HOUSE FOR ALL SEASONS



Inspiration: A Mexican hacienda Floor: Montina Vinyl Corlon



Textured surfaces, rich colors, grandeur-these are traits of Mexican decorating, and of this vinyl floor by Armstrong-Montina Corlon.

Montina is made of stone-like chips of vinyl set in a deep translucent vinyl base. Each chip is veined with fresh, natural colors.

Montina Corlon has unusual surface texture. It looks pebbly, feels nubbly. Because it comes in wide rolls, there's scarcely a seam-wall to wall.

It can be used anywhere in the home-even in most downstairs playrooms, directly over the concrete.

To see Montina itself, send for a free sample at the address below.

IDEA BOOKLET! "The Armstrong World of Interior Design"-24 color pages of internationally inspired rooms full of decorating ideas you can use. Send 25¢ for postage and handling to Armstrong, 6411 Pine St., Lancaster, Pa., or get it free from Armstrong retailers. In Canada, send 25¢ to Armstrong, Dept. 114-B, Box 919, Montreal, P.Q. Floor shown: styles 86704 and 86712. Montina® and Corlon® are trademarks of Armstrong Cork Co. Floor design copyrighted by Armstrong.

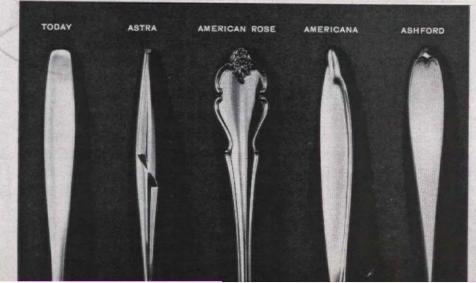
OF INTERIOR DESIGN



This Christmas, get her International Stainless for Mother's Day.

(and get her this \$15 chest free)

If you're planning to give stainless for Mother's Day, Valentine's Day, her birthday or anniversary, don't wait. Get it now.



Because now International will give you a beautiful \$15 chest free with your 50-piece set of International Stainless Steel. It's a special Christmas offer good until December 31, 1964.

Of course, she'll want to pick the pattern. (That's half the fun.) So plan to take her shopping with you. Allow lots of pattern-picking time. These classic beauties make it very hard for a woman to settle on just one.

Watch as she picks up a piece and enjoys its rich, weighty feeling. (That's half the pleasure of owning International Stainless.)

The prices are attractive, too. A 50-piece service for eight in Astra or Ashford is \$79.95. Only \$59.95 for the other patterns shown. And, right now, you'll get a beautiful wood chest to hold it all—absolutely free.

You may even decide to take advantage of this special Christmas offer to give her International Stainless for Christmas.

> INTERNATIONAL STAINLESS DELUXE Made by The International Silver Company, Meriden, Conn.



New! Bruce beauty collection for glamorous floors



Today's floors are glamour girls . . . each with an individual kind of beauty. All purpose care is not enough!

That's why BRUCE has created a special Beauty Collection. A whole new line of individual beauty aids for high-fashion floors, to give them the "personalized" beauty-lift they need.

Example? Take this special conditioner for fine wood floors ... BRUCE CLEANING WAX. It deep cleans as it waxes. (Without water!). Leaves your precious wood floors shimmering. Satin-smooth. Alive. Your kitchen floors need pampering, too. Start with BRUCE 5-MINUTE WAX REMOVER — and dissolve away old wax build-up. Then, let BRUCE SELF-POLISHING WAX take over. Brilliant beautifier for tired vinyl... asphalt tile... linoleum. Makes them look divinely young and chic again.

Like we say, today's floors are glamour girls. Flatter them individually with Bruce beauty care, and keep them smiling . . . shining! Wood by E. L. Bruce Company, Vinyl by Robbins.



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DEAR READER:

We sometimes wonder at Thanksgiving just how meaningful are the thanks we offer. It is not that we are consciously insincere in offering our thanks. It may be because we have not learned to appreciate the good because we have never tasted the bad.

Can we, for example, be truly thankful for a feast if we have never experienced hunger but only abundance? Can we appreciate freedom if we have never been slaves or lived under a tyrant? Can we fully give thanks for the warmth and security of our homes if we have never been alone in a wilderness, cold, tired, and lonely? Can we really appreciate good health until we become sick? Can we give thanks for being with our family and friends if we have never been a stranger alone and unwanted in some hostile and foreign place?

Perhaps our prayers of thanks could be more meaningful even though we have never experienced these hardships if we but use our imagination. Our imagination can provide credence to our thanks. If we allow our minds to experience cold, hunger, and misery even though our bodies have been spared these discomforts . . . if we can think about and truly feel for our fellowmen who may be less fortunate . . . we ourselves can become less selfish and self-centered.

It may well be, at least on Thanksgiving, when we consciously think of some human being who is hungry, cold, tired, and alone, our feelings for him will be reflected in our prayers and we can be truly thankful-thankful for all we ourselves have been spared.

THE EDITOR

TWO CHRISTMAS ANGELS-YOURS FOR THE MAKING

ANOTHER AMERICAN HOME KIT

Our two heavenly angels are what all happy Christmases are made of. And it's none too soon to start making them for the happy holidays ahead. The kit contains everything you need to make the two 20" figures—one with star-sprinkled golden hair, the other with soft brown hair. The downy white felt robes are stamped, ready for you to cut, sew, and trim with the gold braid edging, tinsel sashes, and gossamer net wings. You can suspend our angels with invisible wire or group them in any setting you wish. Best of all, you can tuck them away for many Christmases to come. Our kit #ACN-120 (pair), priced at \$4.98. Order now! SEE ORDER FORM ON PAGE 88



The most important reason for buying this Hammond Organ isn't its new Early American styling

Most important, of course, is the way this Hammond Organ (or any Hammond, for that matter) will bring a new kind of closeness and contentment into your home.

Cares and tensions disappear as you and the others in your family play and listen and sing.

And that contentment and joy will build through the years. We've seen to that by putting a lifetime supply of challenge, expression and enjoyment into every Hammond Console and Spinet Organ.

Hammond's famous Harmonic Drawbars, Touch-Response Percussion and Reverberation are just a few of the many musical aids you will explore and use endlessly.

Now that you know the most important reason for buying a Hammond Organ isn't the styling, but how it can re-style your life, examine the three new Hammond Organs on this page.

Comfortable, warm cherry accents the authenticity of their Early American design. Just think how this new design will warm your home -and how the Hammond Organ can bring a new warmth into your life. Then, send in this coupon ...

Shown above: the new Hammond L-143 Spinet Organ, \$1070, bench extra. Other Hammond Organs start at \$995. All prices f.o.b. factory, subject to change without notice.

Hammond Organ Company 4214 West Diversey Avenue Chicago, Illinois 60639 Please send me your colorfu describing all Hammond Or send me your exciting, fea booklet: "The Wonders Hammond Organ." Name	l brochure gans. Also
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THE ONE AND O	NLY
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The new Hammond M-143 Spinet Organ in cherry, Early American styling, \$1595.



The new Hammond A-143 Console Organ in cherry, Early American styling, \$2770.





New Admiral Duplex 19 fits your old refrigerator space !

Never before! A 19.1 cu. ft. freezer-refrigerator . . . side by side in one beautiful cabinet . . . just $35^{3}/_{4}$ wide, 5'4'' tall! Now, the big family with a small kitchen can shop once a week!

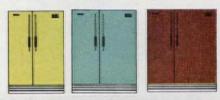
The Admiral Duplex 19's new stand-up design and all-foam Thinwall insulation save valuable space inside and out . . . nearly double your present refrigerator's storage capacity.

The Duplex 19's left side is a spacious 246 lb. freezer. Everything's easy to reach. No stooping. No stretching.

The Duplex 19's right side is a roomy 12.1 cu. ft. refrigerator. Holds gallon milk bottles, tall soft drink bottles, big hams, bulky packages. Your food storage problems are over!

The Admiral Duplex is available with all-new, quality automatic ice maker and automatic defrosting in *both* freezer and refrigerator. In copper bronze, citron yellow, turquoise and

white. Brushed chrome doors optional extra. Three sizes: 353/4" wide (19.1 cu. ft.); 41" wide (22 cu. ft.); 48"wide (26.5cu.ft.). There's 'nothing finer at any price.







Newest thin-wall freezer refrigerator

Shown, Admiral Duplex 19, Model 1959, 35% inches wide, 5'4" tall. In rich copper bronze. Specifications subject to change without notice. Admiral, Chicago. Canadian Admiral, Port Credit, Ontario



What Christmas gift could be more thoughtful than a book-carefully chosento suit the special interests of someone on your list? Here are some we recommend as particularly nice gift books.

THE AMERICAN HERITAGE COOK-

BOOK. This is an unusual cookbook which serves up its 500 traditional American recipes against a background of the country's history and art. It tells the story of American eating and drinking: customs, manners, dishes, and style setters over the centuries. By the editors of The American Heritage. 588 pages. New York, Simon and Schuster. Available in regular edition, \$9.95 pre-Christmas; \$12.50 thereafter and in deluxe edition (two volumes in slipcase), \$12.45 pre-Christmas; \$15 thereafter.

DECORATIVE ART IN MODERN

INTERIORS, 1964-5, the Studio Yearbook of International Furnishing and Decoration, Vol. 54. This is a beautifully illustrated book with sections on architecture, furniture, textiles, ceramics, metal, woodenware, glassware, and light fittings. It abounds with excellent, practical decorating ideas. Art Editor, Ella Moody. 159 pages. New York, The Viking Press. \$12.

THE ODYSSEY BOOK OF AMER-ICAN WILD FLOWERS. This exquisite book has 120 full-color illustra-These books may be ordered through your local bookstore.

tions. The text, describing various flowers and where they may be found, is complete enough for experts while clearly understandable to nonexperts. It is a book any flower lover will treasure. Photographed by Farrell Grehan; written by H.W. Rickett. 248 pages. New York, The Odyssey Press, \$12.95.

WHITE HOUSE COOKBOOK.

emphasis of this cookbook is on first ladies-from Martha Washington to Lady Bird Johnson-as personalities, homemakers, and on their favorite recipes and special-occasion menus. The Original White House Cookbook was a best-seller in 1887 and the most interesting recipes from it, along with some curious hints of the century, have been retained in this new edition. By Janet Halliday Ervin. 416 pages. Chicago, Follett Pub. Co. Available in regular edition, \$6.95 and deluxe edition (three volumes in a washable plastic slipcase), \$9.95.

THE GARDENER'S BUG BOOK. Here's a new edition of the well-known handbook for gardeners, completely revised and expanded. It is the definitive book on pest control, covering 1800 insects and how to control them. A comprehensive reference book for the serious gardener. By Cynthia Westcott. 570 pages. New York, Doubleday & Co. \$9.95.



THE QUIET HOME shows how to reduce noise in your home with acoustical ceilings. It discusses installation and maintenance, and ways to use acoustical ceilings decoratively. Free from Armstrong Cork Co., Dept. P.I.-AH, Lancaster, Pa. 17601.

DECORATING WITH MASTER-PIECES IN WAX. This booklet brings you sparkling ideas for decorating with candles-with special emphasis on holiday motifs. Photos show how to use candles effectively with flowers, greens, and fruit. Send 10c to Dept. AH, Colonial Candle Co. of Cape Cod, 232 Main St., Hyannis, Mass. 02601.

THE CARE OF FINE WALNUT FURNITURE. How do you clean high luster, low luster, and oil-type finishes? What can you do to eliminate excessive polish? Booklet answers these and other questions about proper care of walnut furniture. Free from Dept. AH, American Walnut Mfrs. Association, 666 N.Lake Shore Drive, Chicago, Ill. 60611.

INSTANT HITS. Here are some quick easy-to-make treats to please the whole family. Booklet includes recipes for breads, cakes, desserts, main dishes. Free from Instant Hits, Pet Milk Co., Box 392-AH, St. Louis, Mo. 63166.

READ THE LABEL, it's your protection against impure or unsafe products. Booklet discusses what to look for on food, drug, cosmetic, and household chemical labels-a must for every consumer. Send 20c to Supt. of Documents, U.S. Government Printing Office, Washington, D.C. 20402.

MEALS IN MINUTES has menu suggestions and recipes created for the especially busy homemaker. Using canned, condensed soups, make with ease Skillet Beef Bake, Hawaiian Chicken, or Scallops Parisienne. Free from Dept. AH, Carolyn Campbell, Campbell Soup Co., 375 Memorial Ave., Camden, N.J. 08101.

TRAINING YOUR DOG and THE CARE AND FEEDING OF PUPPIES. If you're giving or receiving a puppy for Christmas, here are two booklets that would do well to accompany him. They offer excellent, sound advice to anyone who owns a dog. Free from Dept. AH, Friskies, P.O. Box 220. Pico Rivera, Calif. 90662. THE END



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

"A letter this morning from my twin brother set me to thinking-and counting my blessings.

Being a twin and keeping so close, I find it strange that Harry is still battling his way through the rush-hour crush to his job, day in and day out, while Alice and I are living here in Florida, retired and free to enjoy winters in the sun.

'Harry and I both had good jobs through the years. We kept in touch, even though our homes were almost three hundred miles apart. My Alice and Harry's wife, Helen, corresponded regularly, kept track of all the children's birthdays (we have two boys and a girl, and so do they) and planned reunions at Christmas time or family visits during summer vacations.

Back in 1948, when we both hit that 40th birthday, there was the usual longdistance call; Harry and I kidded each other about becoming 'old men,' and Alice and Helen, on the extension phones, kept interrupting with 'No such thing' and 'Don't you believe it!' After-

PHOENIX

Retirement Inc

GUARANTEE YO

ward I noticed Alice rummaging through our stack of magazines.

"Finally, she found what she was looking for. 'Here,' she said, 'read this, young man!' She handed me Life magazine opened at an advertisement on Phoenix Mutual Retirement Income Plans. It now was possible, the ad said, for a man of 40 (my new age!) with good earning power to retire in just 15 years with a guaranteed income of \$300 or more for the rest of his life. It seemed too good to be true, but to make Alice happy, I tore off the coupon and filled it in. Later, when we took our boxer for his nightly walk, I noticed Alice dropped an envelope in the mailbox at the corner.

"The booklet arrived in a few days, and we soon started our own Phoenix Mutual Plan. Believe me, it was the wisest move we ever made. I don't know where the time went, but those fifteen years flew by, and our first check came last year. We sold our house in Scarsdale (at a profit!), and moved into a new house here in Florida.

'As my brother says in his letter, 'You lucky dog-that check in the mail every month gives you a security lots of rich men would envy!'

SEND FOR FREE BOOKLET

This story is typical. If you start early enough, you can plan to have an income of from \$50 to \$300 a month or morestarting at age 55, 60, 65 or older. Send the coupon and receive by mail, without charge or obligation, a booklet which tells about Phoenix Mutual Plans. Similar plans are available for women-and for Employee Pension Programs. Don't put it off. Send for your free copy today.

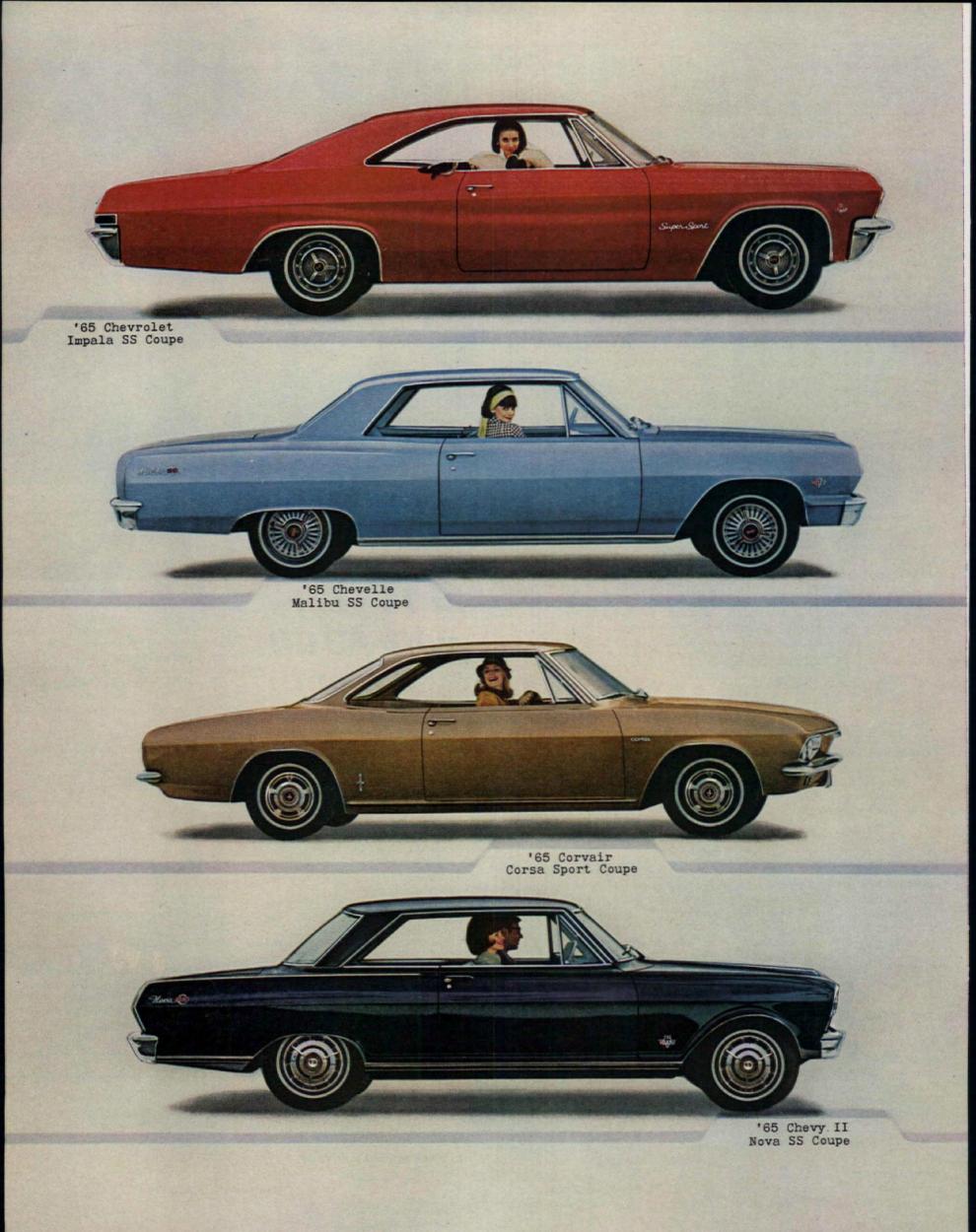
UTUAL		
ome Plans	Plan for Men	Plan for Women
UR FUTURE	Name	

Date of Birth_

Business Address_

Home Address

OVER 100 YEARS OF LIFE INSURANCE PROTECTION FOR FAMILIES AND BUSINESS



Let Chevrolet put you in beautiful shape for '65

Now, a Chevrolet that makes everything over, under and around you beautifully different. A completely new Corvair with its first big change in five years. A Chevelle that doesn't hold back on anything but cost. And a Chevy II that's turned into the most powerful tightwad in town!

For 1965, the big luxurious Chevrolet could almost get by on looks alone. But that's far from all that's new.

It's longer, lower, roomier, heavier, more luxurious than any Chevrolet has ever been before.

Completely new (need we tell you?) from that sleek Impala Super Sport Coupe roof line and curved side windows all the way down to the Jet-smooth suspension. And that makes even the lowest priced Chevrolet feel for all the world like a luxurious car. Which, indeed, it is.

More expensive looking outside, richer looking inside, more shoulder room, more leg room up front – all in all, we think it's the *best* Chevrolet we've ever built.

'65 Corvair

As you can see, Corvair's got all kinds of advanced ideas.

And those new ideas don't stop with Corvair's sleek, low racy looks. Inside, there's more shoulder room. More comfort. The effortless handling only its rear engine and new independent suspension can give. All wrapped up in seven models, including the Monza, 500 and brand-new top-of-the-line Corsa series.

New performance, too, from Corvair's air-cooled six — up to 180 hp that you can order in the new Corsa Sport Coupe or Convertible. Just wait till the ones who always wait till next year see this!

'65 Chevelle

There are enough changes in the '65 Chevelle to make it, too, feel like another whole new car from Chevrolet. New ride, new style, and an engine that will make *you* feel young again—a 300-hp V8 engine that you can order, the top of five engine choices for 1965.

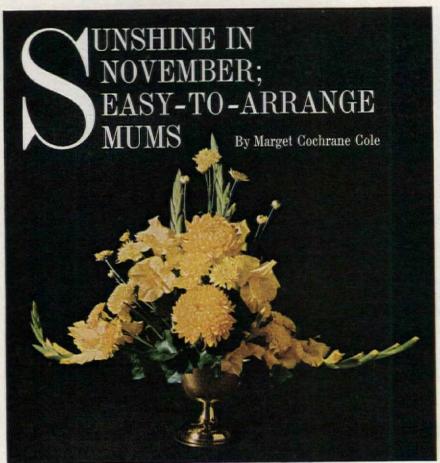
And its smoother ride and extra body insulation make things as quiet for you as the day the kids went back to school. Twelve new Chevelles to pick from. Come in. Find yours. Drive it. Buy it. You'll be as happy about it as we are.

'65 Chevy II

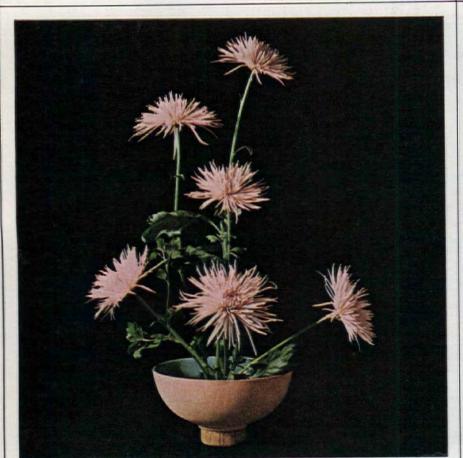
Our economy is on the upswing! For '65 Chevy II has a dressed-up front, back, interior, and a smart new roof on sedans. We even made two new V8's available: a 250-hp and a 300-hp.

Underlying it, though, are those wonderful things that have made Chevy II such a tightwad these past years. A battery-saving Delcotron generator. Selfadjusting brakes. Rust-resisting rocker panels. But as your Chevrolet dealer will show you, for 1965 Chevy II's turned into the most exciting tightwad in town... Chevrolet Division of General Motors, Detroit, Michigan.





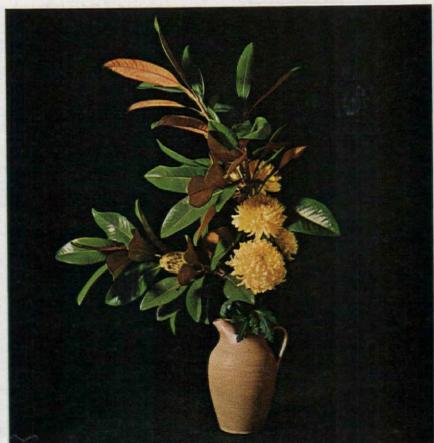
Most of us are not fortunate enough to live in climates where bouquets of flowers can be brought indoors any time of the year. In the fall, however, when days become shorter and most plants enter dormancy, we can use chrysanthemums lavishly. In night light, yellow is wonderfully reflective, so for a large dinner party try this arrangement of mums to brighten the dining area. The contrasting sizes and shapes of the mums and gladiolus heighten the interest of the viewer without overwhelming him.



The size and shape an arrangement will assume depend largely on where you intend to place it. Flowers can stand tall, be rounded, or spread low and wide. You can make them fit almost any location in a room by increasing the breadth and scope of the arrangement, or by "pulling in" and confining it. In the above design, lavender quill chrysanthemums are arranged to emphasize their roundness and their interesting petals. Any bowl, either metal, glass, or ceramic, can be used.



If you're arranging flowers for a modern room with simple lines, brilliant splashes of color, and an uncluttered look, forget all you know about traditional arrangements. Imposing bouquets would be out of place in your surroundings. Here, five spider mums are deliberately squared off to conform to the shape of the basket. To avoid formality and draw attention to the pinwheel shape of the flower heads, arrange the blooms at different heights. The suedelike texture of magnolia leaves is used for punctuation only.



Long-stemmed mums blend beautifully with magnolia leaves. Use this arrangement on a flagstone floor in the hall, at the hearth, on a long, low coffee table, or higher on a large trestle table with an abundance of seasonal fruit. The arrangement is quite long-lasting, and where a country pitcher would not be sophisticated enough in feeling, use a copper, brass, or handcrafted ceramic container. Sunny mums are easily obtained for arrangements all year long.

Which hand wore the rubber glove?

For 16 days, Mrs. O'Shaughnessy has washed her dishes in Ivory Liquid – but always with a rubber glove on one hand. Can you tell which one?

You probably find it very difficult to tell, but Mrs. O'Shaughnessy of Wantagh, N.Y., wore the glove on her *right* hand. We asked her to make this test, although she normally uses Ivory Liquid *without* gloves. And she hardly needed their protection—as the unretouched photos show.

Amazingly, Ivory Liquid is so mild it takes a careful examination through a magnifying glass to detect any difference between the gloved and ungloved hands.

Try Ivory Liquid. You'll like its pure, creamy whiteness and rich, hard-working suds. To convince yourself of its outstanding mildness, just wash dishes as you ordinarily do, but with the addition of one rubber glove. Make the Rubber Glove Test in your own home and you'll stay with Ivory Liquid—the detergent with the gentle first name.

NO WONDER MORE WOMEN RELY ON IVORY LIQUID TO HELP KEEP THEIR HANDS SOFT, YOUNG-LOOKING!



How to be a matchmaker at your next bridge party.



Start with a deck of Stancraft cards.
 Add matching scorepads and tallies.



SHOWN: "PERSIAN BROCADE," ONE OF 21 "MATCHMATE" DESIG

See, you're a matchmaker!

And it's all done with Stancraft "Matchmates"—complete matching sets of bridge decks, scorepads and tallies. Only Stancraft has "Matchmates." 21 beautiful designs. Stancraft cards *play* beautifully, too. Crisp. Easy to handle. Plastic-coated for durability. And the plastic box is reusable dozens of ways.

The stunning Stancraft decks have finally met their match! Ask for "Matchmates" by Stancraft. Available in Gift Paks, too.



• A DIVISION OF STANDARD PACKAGING CORPORATION • ST. PAUL 4, MINNESOTA



By JEANNE LAMB O'NEILL

A couple of Thursdays from now every woman in America will be out in the kitchen working like a pink tornado. But not me. I'll be out in the living room idly rearranging chrysanthemums, nibbling cheese, and lolling around with the guests.

No, I don't have some fantastic kitchen of the future. No, I don't have a marvelous live-in Mary. What I have is something only heaven can provide—a husband who cooks.

Honest to Escoffier, in 15 years of marriage, I've never stuffed a turkey, never creamed an onion, never candied a yam. Good gravy, I have never even made gravy.

I can't imagine how other women cope, single-handed, with the Thanksgiving feast, not to mention all the other bashes during the year. When we entertain, John is both mastermind and master chef. He's a built-in catering service. Would I like to have a holiday open house for the whole neighborhood? A little dinner for six? A fancy lunch for the ladies? Heighho, it's no skin off my nose-I have all strapping, six feet of John to lean on. I don't even know what it's like to shiver my timbers over dinner for the Boss. Whenever the cuisine counts, responsibility rests on John's shoulders. Not only does he toss off the menu, whip through the shopping, and cook all the goodies for a party, but he does it grinning from ear to ear. The fascinating thing about John's

cooking is that he does it for fun. He cooks the way other men golf or fish or play poker. He'd rather cook than eat (incidentally, he doesn't when he's cooking-can you imagine a cook so confident he doesn't taste as he goes along?). He cooks after work. He cooks on his day off. He even cooks on vacation. He cooks as naturally as he breathes-no sweat, no strain, and no cookbooks either. Great gourmet dishes seem to spring fullgrown out of his head, like Minerva out of Jupiter's. People are always giving him cookbooks, but he doesn't use them any more than he uses the clever aprons he gets.

Of course he has help. For every chef, there's a scullery maid. Somebody has to peel the grapes, debone the chickens, and scalp the tomatoes. That's me. And when we entertain, I'm in complete and utter charge of the rolls and dessert. One of these days I aim to make something of that role. I'm going to become famous for my exquisite pastries and serve nothing but my own homemade bread and—who knows—maybe we'll open a restaurant (any backers?).

By this time, everybody knows who wears the pots and pans in our house. My friends don't ask, "What are you having for dinner tonight?" They ask, "What did John have for dinner *last* night?" They know whom to thank for the yummy meal and whom to beg recipes from. Of course it's useless to ask for John's recipes. Nobody in the world can cook like John, because even John never cooks the same thing the same way twice. Success bores him. Repeating one of his triumphs would be like climbing Mount Everest twice.

A syou might guess, hostesses tend to panic when they have to feed John. But they needn't. He doesn't really expect any female to know her way around haute cuisine. But if she does, nobody can turn her head like John!

They say that the world's great cooks, like artists and musicians, are men, and you can certainly prove it by us. Despite a mother and three sisters who cook like dreams, I just don't have it in the kitchen. I probably cook more effortfully than anyone you can name. (As a girl, I figured cooking was like changing tires-something I'd tussle with when I had to. I'm still waiting.) Whereas John cooks by inspiration, I cook by the book. Whereas John scorns recipes, I'm scared to leave out a pinch of salt. Whereas John's intuition guides him, mine tells me to put butter in the pan to cook bacon. I have to ask how many peels to peel away on an onion. I let the water boil away when cooking eggs, and when they hop and squeak, I think they're hatching.

Am I mortified to be such a goose in the kitchen? Do I feel left out when the other girls sit around swapping recipes? Am I riddled with guilt to linger at the pool while all the other wives dash home to the stove? Are you kidding? I'm thoroughly delighted with the arrangement.

And it isn't as shockingly onesided as it may seem. Maybe I've never done the Thanksgiving bird in 15 years of marriage, but in those 15 years John has never washed a dish much less peeled a grape. THE END THE AMERICAN HOME, NOVEMBER, 1964





Ken Carson's beautiful and authentic "CAMPFIRE SONGS," including all these western, country and folk favorites:

Shenandoah! Look Down That Lonesome Road! Nancy Till! Good Bye Old Paint! Foggy, Foggy Dew! Clementine! Columbus Stockade Blues! Whoopee-Ti-Yi! and more songs performed for you by one of America's outstanding folk music authorities, Ken Carson

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the nostalgic familiar music of our American heritage presents

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Your FREE gift to introduce this new Longines Symphonette® Treasury...

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TREASURY of the **GOLDEN WEST**

More than 60 happy, historic, nostalgic American songs ... a Treasure Chest of warm memories in music, performed for you by Ken Carson, the Singing Choraliers and a superb group of famous musicians!

Never Before Released - Freshly Recorded ... The Trail That Winds Through Memory Lane

HERE, in a single superb Treasury you'll discover much of the most beloved and most popular music in all America-performed for you in a fresh, new, exciting, rollicking style unlike any-thing you have enjoyed before. The authentic "flavor" of the wonderful music has been preserved, yet the arrangements are as modern as tomorrow. Emotional, rhythmic, toe tapping enthusiastic music that is perfect for listening, for parties, as a rare and unusual background for almost any social occasion. And-the Longines Symphonette's exclusive and magnificent "Living Sound" recording technique, reproduced for you on our superb Gold Medal Quality records, raises the art of high fidelity and stereo engineering to new heights. A never to be forgotten listening experience awaits you when you accept our invitation to audition this complete 6 record Treasury in your own home.

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Since this remarkable Treasury of The Golden West is not available in record stores anywhere, we cordially invite you to enjoy it in your own home FREE for 10 days. Call in your friends and neighbors for three of the happiest hours of your lifetime. Play every one of the over 60 selections, enjoy the flawless extended range "Living Sound" recordings, rediscover the songs you enjoyed with the gang on summer vacations—sang around the piano and campfire. These all-time great selections will charm their way into your heart... brighten long forgotten memories! If you are not delighted in every way, simply return the Treasury-BUT KEEP THE FREE "CAMPFIRE SONGS" RECORD ALBUM-and owe nothing. Act at once-and you may save as much as 50% of what you'd expect to pay for brand new recordings of this Gold Medal quality, if they were available in record stores. No extra charge for the magnificent full-color, stamped-in-gold, lifetime presentation case!

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Ken Carson's exclusive "Camp-fire Songs," with your all-time favorites, is yours even if you return the Treasury! THE LONGINES SYMPHONETTE® RECORDING SOCIETY Longines-Wittnauer Tower - Fifth Ave. - New York, N.Y. 10036 YES—send me my FREE "CAMPFIRE SONGS" album along with the six record Treasury of The Golden West. After 10 days, I may return the Treasury and owe nothing. I KEEP FREE RECORD ALBUM in any event.

High Fidelity — \$5 a month until \$14.95 (plus modest postage-handl-ing) is paid. Stereo Edition — \$5 month until \$16.75 (plus modest postage-handl-ing) is paid. R-791-079

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START MAKING THESE GIFTS FOR CHRISTMAS





set by covering inexpensive stationery and bank-check boxes with felt and bright ribbon.

For the nursery set, there's nothing like a lovable animal to put under the tree. The sturdy platform rockers and the stav-in-one-place lion are more fun than a circus.



Cover an ordinary letter file box (available in dime and stationery stores) with a marvelous fabric like this herb-patterned unglazed chintz. Bound to be talked about as a menu, letter, or jewelry box.

Some of the most welcome Christmas gifts of all are those that are handmade-especially when they are unusual, thoughtfully planned, and sure to please the recipient. Here are some ideas for just about everybody on your list. All are inexpensive and easy to make. The brightly decorated tin boxes serve double duty-you can fill them with all sorts of cookies, candies, and cakes. The small toddler would be ecstatic with a rooster or cow rocker-or perhaps a lion stool. For the man on your list there's a handsome desk set covered with bright felt. For the ladies, a charming jewelry or letterbox covered with fabric.

Complete instructions and scale drawings begin on page 106.



...and both save you money

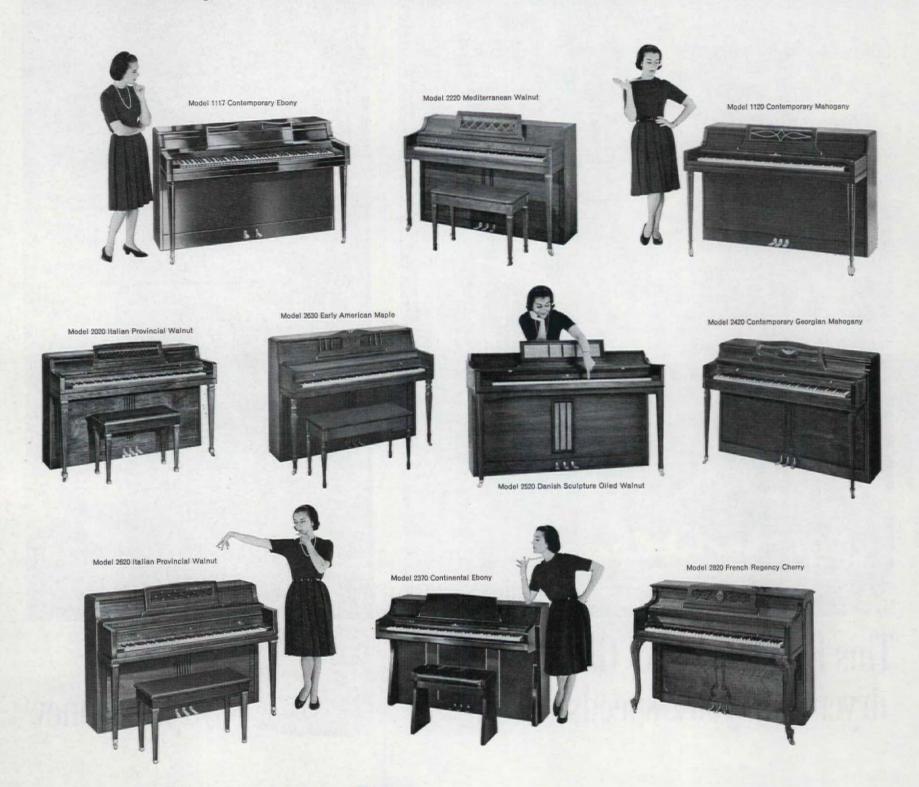
Gentle Speed setting on this RCA Whirlpool Gas dryer gives you drying that's just right for your most delicate lingerie. Gas heats air to just the right temperatures <u>before</u> it enters the drum. New automatic Moisture Minder[®] control gives you just the right touch of dryness for all fabrics.

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Super Speed for white, bright, fluffy towels and all heavy loads...yet, this RCA Whirlpool Gas dryer is super economical, too. Because it uses economical Gas it will save you money load after load. You <u>deserve</u> a new RCA Whirlpool Gas dryer. Why not get one? At your Gas company or dealer.

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Browse around! Pick out your Wurlitzer Piano for Christmas





You'll find beauty in the rich Wurlitzer tone . . . from brilliant treble to resonant bass. Beauty in the quick, eager response to the touch. Beauty in design and construction, too.

For instance, Wurlitzer Hexagonal Soundboard (amplifier) has 8 to 10 percent *more* amplifying area than soundboards in pianos of comparable size. The Tonecrafted Hammers are mothproof; moistureproof. The super-strong back has *six* posts of laminated oak. Your Wurlitzer Piano Dealer can point out dozens more Wurlitzer features that insure a lifetime of musical enjoyment . . . and there are more than 50 styles and finishes for your selection.

While you're browsing, remember this: each Christmas, more people choose Wurlitzer than any other piano !

WURLITZER WORLD'S LARGEST BUILDER OF PIANOS AND ORGANS DE KALB, ILLINOIS



Buy it at your nearest Wurlitzer Piano Dealer

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WURLIZER DEKALB, ILLINOIS WORLD'S LARGEST BUILDER OF PIANOS AND ORGANS



Leon D. Adams is author of two bestselling books about wine and liquor. "Common Sense Book of Wine" and "Common Sense Book of Drinking." The most talked about and least understood item on the American dinner table today is fermented grape juice, commonly known as wine. Books, booklets, articles, charts, and primers by the millions attempt to explain this simple beverage to hosts and hostesses who become more bewildered by each new explanation. It is now 31 years since Franklin Roosevelt closed shop on Prohibition, but people still linger after my wine lectures to ask the same questions about kinds, vintages, prices, serving temperatures, glassware, storage, and what wine to serve with baked ham, roast turkey, or matzo-ball soup.

While these questions are certainly healthy symptoms of the culture explosion in the United States and the trend toward gourmet foods which demand the accompaniment of wine. less confusion would exist if the writers of these guides would stop trying to overeducate people and instead tell them what they really want to know about wines

Most discouraging are the endless lists they print of wine types, American and European, which make people feel ignorant because they can't comprehend the technical descriptions or even pronounce the names. You have to search through the highflown language for what you really want to know: whether the wine is dry, semi-sweet, or sweet, and if dry. whether it is tart, soft, or puckery. o which wine should you buy S when you only want a bottle to serve tonight when the boss comes to dinner? Choose a dry white table wine to go with your fish or fowl, a hearty (puckery) red to go with your steak, or a rosé (pink) wine, which goes with any main-course food. Select a brand you know or have heard is reliable, be sure to chill the white or rosé but not the red, and no wine snob can criticize your selection.

Unless, that is, the wine you buy happens to be spoiled. This is a warning many writers neglect to mention. They fail to tell you that table and sparkling wines are perishable, easily spoiled by sunlight or by standing upright on store shelves long enough for the corks (if they have corks) to dry and admit air. When air gets into the bottle, it turns a table wine brown and makes it taste brown too. (This

doesn't apply to ports and sherries, whose alcoholic content of 17 to 20 percent preserves them effectively.) Shop for table wines as you do for fresh fruits or vegetables. Just as you're careful not to buy overripe tomatoes or a tired head of lettuce. avoid buying a bottle with a label that has grown yellow and frayed from overlong storage in a store.

If the wine proves delightful, run, don't walk, to the store and buy more bottles out of the same case. This is the only way to be certain of getting the same wine. Like any other fruit crop, grapes vary in flavor with the weather each season, and no vinevard can supply exactly the same wine every year.

This is why Europe's chateau-bottled wines bear vintage labels. In many years, Europe's vineyards lack sufficient sunshine to ripen the grapes, and the year labels help you distinguish the good years from the bad. However, in the long, rainless summers of California-the state which supplies most of the wine consumed in this country-the grapes ripen fully every year and vintage labels have little meaning. Some of the best vineyards refuse to use vintage labels, preferring to blend casks of different years to achieve unvarying balance in their wines. This is not to say that California wines do not vary between vintages because they do-and delightfully. For example, the California Cabernet Sauvignon wines of 1951, when aged in the bottle, attained the highest quality achieved of any red wines of that decade.

A vintage label also tells, when you perform a little arithmetic, how old the wine is. But age is no criterion of vinous virtue. A seldom-mentioned fact is that most of the world's wines are at their best within a year or two after the vintage and lose quality thereafter. Only the exceptional wines improve with great age, developing the winy fragrance called bouquet. This is what makes them exceptional, and it is their fame that perpetuates the myth that old wines are necessarily the best ones.

Which are these exceptional, longlived wines, praised by poets and treasured by connoisseurs? Among table wines, the noble Cabernet Sauvignons of California and the best French clarets and Burgundies are those most likely to develop bouquet and mellow goodness for 10, some-

By Leon D. Adams

times 20 years, seldom longer. Ports and sherries, if well made, also improve with aging in bottles.

You can't buy these old wines in stores except at inflated prices, because merchants can't afford to keep them. And don't always rely on advice from clerks, some of whom are lamentably ignorant about wine. They usually try to sell you the bottle that pays the store the highest profit margin. You can, however, with expert advice (ask a wine merchant who enjoys wine himself), select promising young wines and age them yourself. This is the chief reward you earn by starting a wine cellar. Buy by the case (an economy because there is usually a 10 percent discount). Open a bottle from time to time to discover the moment when the wine reaches perfect ripeness and maximum bouquet. This is the time to use it because its flavor is likely to fade thereafter.

If all you want is a supply on hand for entertaining or cooking, a cellar is still worthwhile to prevent lastminute trips to the store. Stock it with a few bottles each of such white wines as Rhine, Riesling, Chablis, Chardonnay, Sauternes, or Semillon; such reds as Burgundy, Cabernet, Gamay, or Pinot Noir; dry and cream sherries, tawny and ruby ports, and a bottle or two of champagne and sparkling Burgundy for festive occasions. But don't store too many bottles of rosé, because this pink wine is only most delicious when about six months old and soon loses its freshness.

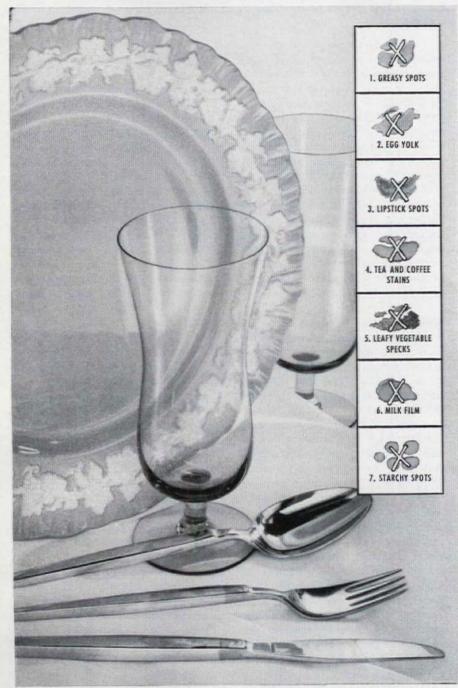
Your cellar need not be a vast, vaulted cavern. The dark end of a clothes closet can hold a dozen or more cases of wine. And you needn't build wine racks; you can buy them (see page 20).

The question most often asked is: How do California wines compare with European? The guides answer this according to which kind their writers are promoting. While many of the classic wines of France, Germany, and Italy have never been duplicated in other countries, at least three California wines-the Cabernets, Chardonnays, and Rieslings-can easily challenge their best Old World counterparts. This comparison cannot be made for the New York and Ohio wines because they are made of labrusca grape varieties which are not grown in Europe. These have appealing flavors and fragrances, unique in the entire world. The University of (continued on page 83)

See! Dishwasher all

not only ends water spots...but

dissolves 7 of the most stubborn spots



Guarantees spot-free washing, the most spot-free glasses, silver, dishes any

dishwasher can wash - or your money back!

New Dishwasher **all's** super-penetrating solution gets in and under spots, lifts them off and floats them away. Your dishes come out sparkling clean-even after being stacked for hours in your dishwasher. And Dishwasher **all** is recommended by every leading dishwasher manufacturer. Get new Dishwasher **all**-you'll like its new bright color, new fresh fragrance !

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



IF YOU SERVE WINE STORE IT ATTRACTIVELY IN A WINE RACK

Real wine cellars are hard to come by. But you can still store wine properly and in quantity—in the tiniest apartment—with a wine rack. And as you can see by the ones shown here, they're very decorative.



Four wine racks, stacked atop a buffet, make a room divider between living and dining areas. Put white wines below where it's cool.



ron contemporary wine rack is handy for narrow walls or in closets. This one holds 15 bottles. Hang the racks in cool locations.

(continued)

Leisure is a Frigidaire Dishwasher!

Announcing the all-new answer to dishwashing's 4 greatest problems



Ends rinsing before loading. That's right! The allnew Custom Imperial Dishmobile does it for you. Just shake off large scraps and load (special pump pulverizes most food particles). Not washing right away? Just push "Rinse & Hold" button and dishes are rinsed and ready to wash at a later time.

Runs quietly. You don't have to stop *this* dishwasher when the phone rings! New "Whisper-Mounted" Pump, sound-deadening insulation make the Custom Imperial the quietest Frigidaire dishwasher ever.

Washes pots and pans. The Custom Imperial Dishmobile's special "Pots & Pans" Cycle makes short work of the job most dishwasher owners do in the sink. Vigorous new Super-Surge Washing Action sweeps torrents of hot water over pots, pans, and *all* your dishes.

Holds large, odd-shaped dishes. Washes things that won't even fit in most dishwashers. New, deeper racks take tall glasses, 12" plates, mixing bowls, pots, pans. Hold more dishes than ever before. Load as you wish dishes drenched from every direction, come out cleaner and more sanitary than ever possible by hand-washing. Frigidaire Division, GMC, Dayton, Ohio.

Sanitize your dishes sparkling clean



The perfect Christmas surprise!

It beats: Heavy batters, light batters, thick batters, thin batters. It whips: Fluffy frostings, meringues, chiffon fillings, potatoes, cream. It mixes: Milk shakes, malteds, frozen juices, egg nogs, gravies. General Electric's Portable Mixer. Sharpens knives, too!

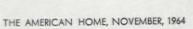


3 more General Electric appliances that do more for you:



General Electric Company, Housewares Division, Bridgeport 2, Conn.

GENERAL 🛞 ELECTRIC



22

How to onion it up for the holidays with Red Kettle Onion Soup Mix

Add an extra-festive touch to holiday dinners with delicious Red Kettle Onion Soup. And use the mix in recipes too! Only Red Kettle seals its good onion flavor in an air-tight can until you're ready to use it.

1. Quick Turkey Stuffing

Mix 1 can Red Kettle Onion Soup Mix, 1 cup water, ½ cup butter; heat to melt butter. Add to 2 qts. dry bread cubes, 1 cup diced apple, ½ cup chopped celery, ½ cup toasted slivered almonds; mix. Stuffs 8-lb. turkey.



2. Holiday Party Dips

Mix 1 pt. sour cream, 1 can Red Kettle Onion Soup Mix. Add *one* of the following: 1 can drained minced clams; 4 slices crumbled bacon; ¼ cup toasted chopped almonds; 2-3 tbsp. blue cheese or pickle relish; 1 tsp. prepared horseradish. Chill.

3. Onion Gravy-Sauce

In saucepan, stir 4 tbsp. flour into 2-4 tbsp. drippings (poultry or meat). Add 1 can Red Kettle Onion Soup Mix; slowly stir in 2½ cups water. Cook; stir until thickened. Simmer 10 min.





4. Beef Stroganoff Brown 1 lb. thinly sliced round steak (cut in strips), % cup

thinly sliced round steak (cut in strips), ¾ cup sliced mushrooms in 2 tbsp. butter. Add 1 can Red Kettle Onion Soup Mix, 2 tbsp. flour, 1 cup milk, 1 cup water. Cover; cook 45 min. Stir now and then. Blend in ½ cup sour cream; heat. Serve over noodles. 4 servings.

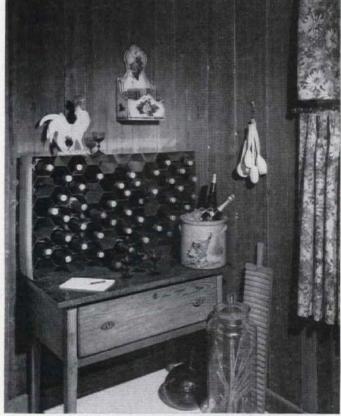
5. Onion Popcorn Combine 1 can Red Kettle Onion Soup Mix and ½ cup melted butter. Mix well with 12 cups popcorn.

New Pull-tab can.

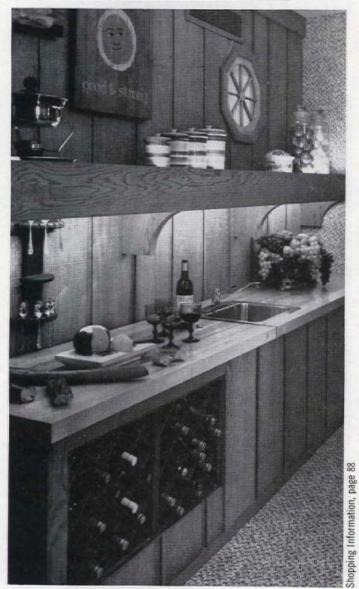
Look for folder in carton, "EXCITING NEW WAYS TO ONION UP YOUR RECIPES."



CUT OUT TO SAVE



Galvanized tin wine rack, shown here on an old pine table, is sturdy and lightweight. It can also be used vertically or in built-ins.



Build your wine rack under the kitchen counter, in the back of a closet, in a cool corner or old cupboard. Plan for at least 12 bottles. (continued)

STRONGEST IN THE PAIN RELIEVER DOCTORS RECOMMEND MOST FOR ARTHRITIS PAIN

ANACIN[®] gives hours of continuous relief from minor pains ...helps reduce inflammation and swelling so it's easier to move stiff joints again.

Arthritis is an inflammation of the joints and connective tissues, causing pain, swelling, tenderness and stiffness. The aim of treatment is to control both the pain and inflammation. Here's why you should try Anacin.

Not Only Relieves Pain But Helps Combat the Basis of the Disease

Anacin gives hours of *continuous* relief from minor pains of sore, stiff joints. And *so important*, Anacin has a specific antiinflammatory action to reduce swelling and inflammation which is the basis of rheumatoid arthritis.

Minutes after taking Anacin, you can feel these arthritis pains leaving stiff fingers, feet, shoulders, knees – any place arthritis pain likes to settle. Then notice how you can move stiff joints more easily.

What Doctors Recommend Most

A national survey of doctors' prescriptions shows that Anacin contains the pain reliever doctors recommend most. And Anacin is strongest in this great pain reliever—contains more of it than any leading tablet—even the so-called 'extrastrength' tablet.

Leading arthritis specialists tell us that over the years, the pain-relieving medication in Anacin has proved one of the most effective in controlling symptoms of this disease — is safe to take over a

long period of time. And Anacin has such a smooth gentle action, it may be used frequently whenever relief is needed. Take as directed.





Two small wine racks, each holding nine bottles, fit nicely on shelf of English butler's tray. Such small racks will fit into any space.



W alnut wine rack, designed for 12 bottles, fits neatly into a readymade wall unit. It's a good idea for apartments and duo-purpose rooms.

What a heavenly floor!

Yes, it's another out-of-this-world styling in Azrock vinyl asbestos tile.* They call it Pebbled-Onyx.

Why?

Because it has fexture you can see and feel. Made with fine chips of actual marble encased in translucent vinyl.

Easy to care for?

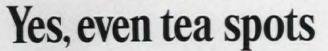
A breeze — the pattern helps conceal heel and scuff marks and when you learn how little this Azrock floor costs, you'll be in seventh heaven! Just fly in to your Azrock dealer.

Do you think there's one near our cloud?

Let's look in the yellow pages.

an exclusive floor by AZROCK®

For samples, write to Azrock Floor Products, Box 531, San Antonio, Texas 78206 Also known as Vina-Lux



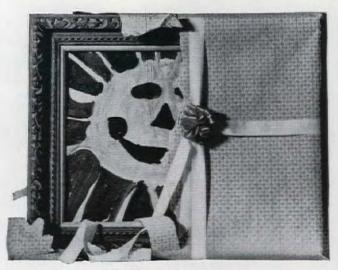
At last! A dishwasher detergent that really does both! (1) cleans difficult food stains (2) ends water spots

You need a dishwasher detergent that does more than stop water spots. Now it's here!

No matter what the stain—dried-in grease, sticky chocolate, gooey syrup, filmed-in milk, smudged lipstick, dried-up egg—even stubborn tea stains—now you can have glasses, silver, dishes, pots that are cleaner, brighter than any other dishwasher detergent can make them and without water spotting.

Electrasol's even-flow formula *cleans without clinging*. This is due to an extraordinary wetting agent that makes water "wetter" so it cleans even the most difficult stains—then rolls right off your dishes. Will not spot, film or streak...no matter how hard the water...no matter what make your dishwasher. No wonder Electrasol is recommended by every leading dishwasher manufacturer.





By Suzanne James
PLAN A CHILDREN'S ART SHOW

The pictures from it will make delightful Christmas gifts for you and the children to give

For a lighthearted Christmas gift give a child's painting, made even more important by mounting.

Children's paintings and drawings usually embody the very essence of gaiety. They are bright, vivid, sprightly, intense. They're unsophisticated, naive, and intrinsically simple. They have the decorative quality of folk art and the charm of a Grandma Moses. In short, they are decorative. More important, they're priceless.

So now before the frenzy starts, while there's still breathing time, plan an art show with your children. Everyone in the family finds fun in this, and the youngsters themselves have the bonus of original works of art to wrap up and give to special friends and relatives for Christmas.

Earmark one household corner where small artists can work undisturbed. It may be in the family room, basement, garage, or wherever projects can be left "as is" and undisturbed for the duration.

Protect the floor and working area with newspaper, and the fledgling painters with a smock or one of dad's discarded shirts. Assemble all materials. The basic list includes: drawing paper (plenty), nontoxic felt pens, poster paints, and crayons.

Children have a built-in creativity which erupts spontaneously and charmingly in their art. Most, confronted with such an array of materials, just pile right in and turn out pictures by the dozen.

Occasionally, however, a youngster who has relied on coloring books for most of his previous art experience may have difficulty beginning. These books, unfortunately, tend too often to squash a youngster's imagination and make him fearful of experiment.

Let such a child relax and play with the materials. Suggest he simply draw designs and have fun with the colors. Felt pens are especially good for this their inks are bright and the lines are bold. If you're met with a plaintive "But I can't . . ." one expert's response is "Well, you can scribble." (For heaven's sake, though, don't ever help!)

When the result resembles nothing recognizable, the last thing in the

world to ask is what it is. The subject is generally as clear as crystal to the artist and he'll take little encouragement from an adult's not seeing it. A much better approach is to appraise it carefully and offer some favorable comment, even though that may be noncommittal. This can take the "Now, that's interesting" line. It should not be followed up with a "Wouldn't you like to tell me about it?" This is just another way of asking "What is it?"

An adult's role, beyond registering all measure of approval and delight, is mounting the picture. Here's where your help is often needed.

There are a number of bright, quick ways to do it. The easiest: Mount the paper directly on white mat board. (Rubber cement does a neat job as adhesive.) Edge the mount with black or colored masking tape.

Or mount the paper directly on any lightweight hardboard, painted a bright color. Or, join the professionals by using a procedure artists and photographers call dry mounting. The needed mount board and dry mounting tissues called for can be purchased at camera or artists' supply shops. Here are the directions:

1. Line up the mounting tissue on the back of the painting. Tack it in place by touching the center with the tip of an iron set at low heat. Trim the tissue to the size of the painting.

2. Arrange painting with tissue on the mount board and tack the corners of the tissue only to the mount.

3. Place a clean white paper over the painting surface and iron lightly. This will bind painting, tissue, and board. Now, set weights (books are fine to use) on the surface until it cools and sets.

Since an artist's signature is always important, suggest everyone sign up, adding title, too. Once mounted, the pictures are all set for hanging and for the party that always opens art shows. Cookies and punch will be welcomed by all.

Before the show closes, let the youngsters decide to whom each work is going. Wrap them attractively, and one big part of the family Christmas shopping is over. THE END

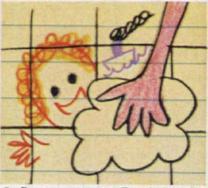


Let ScotTowels

help you wrap up home work and throw it away!



1. Create a fall centerpiece on ScotTowels. Hollow out pumpkin on big, strong ScotTowels. (Use pulp in pie for party. Put seeds in wild bird feeder.) Arrange pumpkin, and leaves on ScotTowels. No scratched tabletop, no leafy bits to clean up.



2. Remove crayon, scuff marks from tile floor with wet-strength ScotTowels, and liquid floor wax. No waxy rags.



3. Do storm windows with big, strong ScotTowels. (Use vinegar-water solution to cut greasy dirt.) No linty rags.

4. Halve and seed acorn squash on strong ScotTowels. Shape sausage balls on ScotTowel. Put sausage in squash halves. Bake 45 minutes, 375°. No seeds on counter. No grease to wipe up.

5. Keep a roll of ScotTowels in car. They're so handy for spill-mopping, picnic wash-ups, window-wiping, clean-ups on the trip. No grimy rags.



6. Make short work of a car wash with a hose and big ScotTowels. (Don't use soap —it can damage some auto finishes.) Thirsty ScotTowels are as pliable as chamois, and substantial. They don't shred, tear, or "lint." Do away with car rags.



7. Polish shoes with pliable ScotTowels. (For a finished look, use old toothbrush to do groove above sole.) No rags.



8. Keep a Holder full of ScotTowels in child's room to mop up spills, dry little hands, clean paint brushes.

Here's why ScotTowels do all these jobs so well

Give ScotTowels any wet job—from a spill to a car wash. ScotTowels are the substantial towels. The only towels with the right absorbent bulk —and famous Scott wet strength. Even under water, a ScotTowel doesn't shred, tear like some towels do. It's no wonder more women buy ScotTowels than any other brand. Have you tried the Big Roll yet?



built to take to the water

SCOTT (S) MAKES IT BETTER FOR YOU

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DO YOU:	YES	NO
Wake up tired after a night's sleep?		
Have trouble getting to sleep?		
Worry about your health?		
Toss and turn at night?		
Start when you hear a sudden noise?		
Worry about tomorrow?		
Lose patience with people?		

If you answer "yes" to any of the above questions, you may need to learn to relax! Tension takes a terrible toll on your life. Relaxation can make you feel better and be more pleasant to live with. The "Contour[®] Method of Relaxation" is an amazing new way to help you learn this vital skill.

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Discover the wonders of natural relaxation.



Get the free 12" LP album "The Contour® Method of Relaxation". It reveals many secrets of relaxation. You can get it free if you are over 21, just for trying the wonderful relaxation experience of the new Contour® Method.





And discover how to put your future guests at ease!

In the theater it is called a technical or a walk-through rehearsal. The actors don't speak their lines; they just make their entrances, move into their various spots on the stage, make sure they won't collide, handle their props, see that chairs are in positions that make sitting easy and natural. In short, it's the time when stage manager, director, and actors learn whether their set is workable and easy to move around in.

We suggest you visit your house for a walk-through rehearsal a day or so before you entertain . . . as though you were a guest. (Since you'd prefer not to have your sanity questioned by your loved ones, do it on a quiet afternoon.)

Ring the bell, walk in. Where are you going to hang your coat? Will there be room in that coat closet? Where will you put your hat? Or your scarf from atop your head? Is there a mirror to use to adjust a hairdo?

If you did ring the doorbell before entering and the pets in your house are exuberant, you can be reasonably sure they'll be jumping on you while you're trying to wrestle with your wraps... unless you've shut them in the back of the house, which is a good place to put them on any night you are entertaining!

Many houses and apartments today have no separate foyers. Would you like to do your wrap-removing and hair-combing in full view of the already-arrived guests? A decorative screen or divider at this strategic spot will provide that small amount of privacy for arriving and departing guests . . . and perhaps add a new dimension to your living room.

Of course you can use your bedroom or guest room for the ladies' "coat room," made far more usable by adding a rented or foldaway coat rack. But you still must provide enough coat space.

You enter the living room, meet and speak to the other guests. Where will you sit? Are chairs grouped so people can find their way to them naturally, be within easy conversational distance of each other? We don't know why, that even when this has been done, each arrival looks around the room hunting for the right place to sit. But you, when you are in your role as hostess, can make this monumental decision far easier. Guide the hesitating guest to an appropriate seat. (Note of experience: older people appreciate standard-height seats with straight backs; young people perch easily on hassocks, ottomans, benches, or low seats.)

If you have to leave the room, are the traffic lanes clear? Good furniture arranging means making a room easy to enter and leave.

So you do leave for the powder room. Is it easy to see how to latch the door? Does the washbowl look inviting, clean; is there a fresh cake of soap? Are there plenty of finger towels, linen or paper? Ample toilet tissue? A wastebasket for the used paper towels? Is there a mirror, a box of cleansing tissues, a jar of translucent (goes with all skin tones) face powder, little puffs?

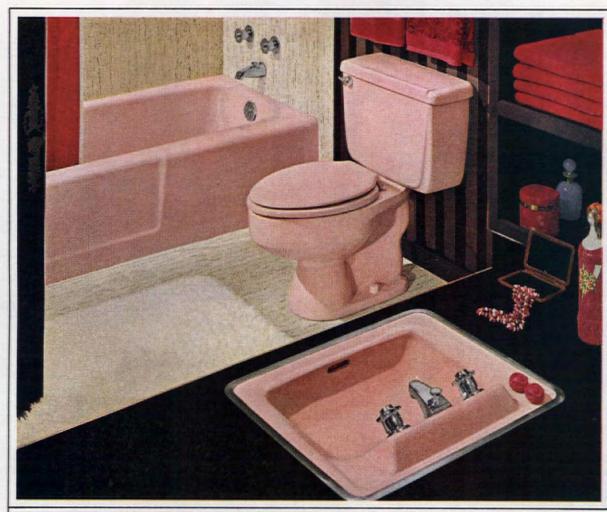
On your return to the living room you sit on the sofa. Being a guest, you can't tuck one leg up under you—the only way you've been able to sit comfortably on that deep, soft sofa. Some pillows would help, wouldn't they?

You light a cigarette. Where do you put the match? Is there a goodsized ash tray on a convenient table near every chair? Matches? Coasters? Don't blame guests for rings and burns if you have failed to provide twice as many ash trays and coasters as you think you need!

It's time for refreshments. Have you a large, attractive tray so that they can be easily passed? (A word of etiquette: a rolling, open cart of cocktail ingredients is simply not good form in the living room.)

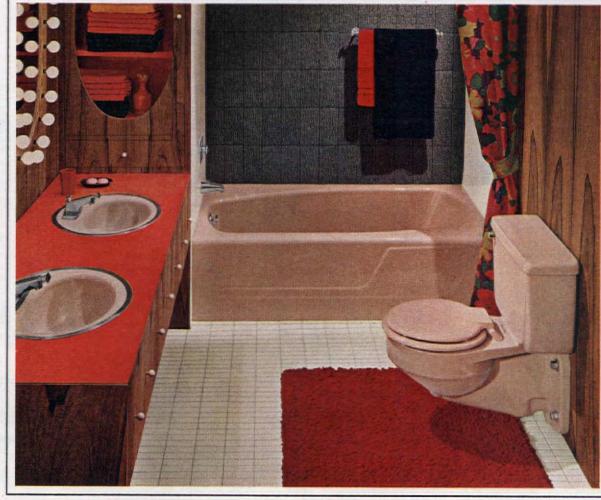
Your drink has ice in it; the glass sweats. Also a few goodies are being served. Where are you going to wipe your hands? Please, a plentiful, easily accessible supply of napkins.

That's your walk-through rehearsal. And unless you're a veteran hostess, we'll wager you found several awkward spots that indicate a better placement of furniture, more thought about the comfort of your guests, and quite a few additional ash trays and coasters for "props." THE END



Modernize now with <u>American-Standard</u> ...see how much you get for only \$274.95

Replace that troublesome old toilet with an attractive new American-Standard Elongated Cadet*. Its longer bowl holds more water, is more sanitary in use and easier to keep clean. The siphon jet flushing action is quick, thorough and still quiet. In the tank, a unique positive flushing mechanism puts an end to water waste and handle jiggling. That smart Lauralyn* lavatory is made of sparkling, smooth vitreous china. Notice how the faucet panel is slanted so that soapy fingers drip into bowl, keeping faucets clean and dry. The Bildor* tub is rigid cast iron with the acid-resisting, triple-thick enamel only cast iron offers. And all the faucets are washerless Heritage* faucets. No drip, no leak, no washer replacements. All this, including pop-up drains for lavatory and tub, are yours for only \$274.95**.



*TRADEMARK OF ARASS CORP. **MANUFACTURER'S SUGGESTED CONSUMER PRICES, IN COLOR. INSTALLATION AND SEATS NOT INCLUDED. CHURCH SEATS, IN COLOR, AS SHOWN, START AT ABOUT \$5.00. TTHIS TUB IS ALSO AVAILABLE IN 5 1/2 FEET (SIX INCHES LONGER) FOR \$34.00 MORE. For more information get in touch with your American-Standard plumbing contractor, listed in the Yellow Pages under "plumbing fixtures" or "plumbing supplies," or mail the coupon.



See how much more luxury you get for only \$380.95

Start with the luxury of a toilet that has no pedestal to clean around ! This American-Standard Glenwall*, like the Elongated Cadet* above, is a sanitary reverse trap toilet (water runs out the rear). It has the same positive flushing mechanism and siphon jet action. The cast iron Contour* tub is two inches wider, two inches deeper than ordinary tubs[†]. Exclusive off-center design provides both a handy ledge and a roomy seat. Having two new oval Ledgelyn* cast iron lavatories may be luxurious, but it's practical, too. No more waiting to wash. And you'll always have one hand free with the washerless Push-Pull* faucets. All these fixtures, faucets and pop-up drains are only \$380.95**.

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THE AMERICAN HOME, NOVEMBER, 1964



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Because an electric range doesn't use any flame or fuel, your kitchen walls and curtains stay clean and fresh-looking longer.

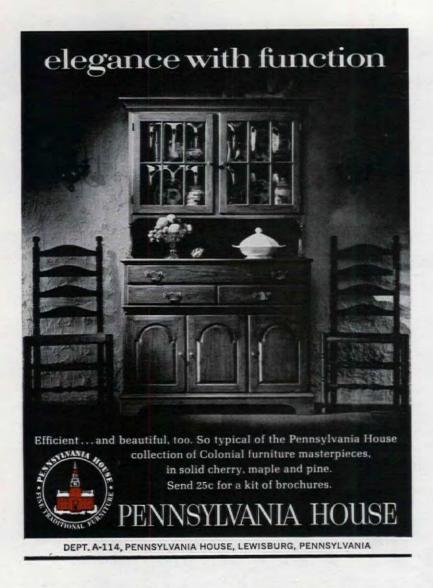
Electric cooking and baking is cooler, too. And only electric ovens have the wonderful new improvements that make them so easy to keep clean.

Talk to your local appliance dealer soon about a flameless electric range. You'll take an important step toward the joy of total electric living.



This Gold Medallion identifies a total electric home in which a modern family enjoys a new concept of living comfort with flameless electric home heating and appliances.

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You can't kick the tires... so look under the hood!

If you're a tough customer, welcome! If you're a person who kicks tires, squeezes melons, taps plaster...we especially invite you to "look under the hood" of the Conn Organ.

On the outside—you admire authentic console styling in genuine hardwood with hand-rubbed finish; overhanging keyboard for comfortable, easy playing; tapered, nonsticking keys of solid plastic.

On the inside—you find gold and silver plated key rods; top quality transistors; individual tone generators for each pitch; king-size amplifier; voltage regulator which prevents changes in line voltage from effecting pitch; big stationary speakers; built-in Leslie speaker for

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THE SECRET OF ENJOYING YOUR OWN ENTERTAINING

There is one great secret to being a good host and hostess: You must love to entertain, to give pleasure to your friends, to share your home with the right people, at the right time, in the right way. Loving it, you make any evening in your home as delightfully memorable as you can. That doesn't take weeks of preparation or huge expenditures. We know a young couple who have friends in at least once a week. It may be for dinner, for supper, for coffee and cake. Occasionally it is as formal as our "dinner for eight at eight" on page 60, as bountiful as our buffet on page 62. More often it is similar to the suppers on pages 46 and 47. One could describe these evenings as completely informal.

But there is no such thing as complete informality when you entertain. Hospitality itself is a ceremony, a ritual, an expression of your desire to share part of your life with friends.

That's why in this issue we've shown in great detail five lovely, widely varied tables, on the cover and on pages 44 to 47. It's our reason for the pictures of candleholders, wine racks, flower and centerpiece arrangements. You'll see in the room settings on pages 42 and 54 ideas you can use for grouping your own furniture for better conversation areas, more room.

All of these things are the stage setting, the scenery that helps create the mood of hospitality. Next come the important things—easy things you do before the curtain goes up and throughout the evening to let you enjoy your own entertaining. And that enjoyment is most important because it is a guaranty your guests will feel exactly the same way!

• Know what your home is and what it isn't. It is not a hotel, an office, or a social ladder. Entertain only because you want to entertain, entertain only the people you like. Remember, if you politely refuse even repeated invitations from people you don't enjoy, you need only ask people to your house because you want them.

• Lively conversation, different points of view, highlight an evening . . . but that's a far cry from angry debates and raised voices. Invite people who will enjoy, not enrage, each other. There isn't enough diplomacy in a house (or elsewhere) to blend together diametrically opposed politics.

• Rush-hour crushes on subways and buses are facts we can't change. But why duplicate this discomfort in the name of entertaining? Invite as many people as you can house comfortably.
If you can't do your "neatening" the day before the party, don't do it at all. Last-minute cleanup tires you, leaves you wondering where you put things—and makes no impression on friends who know the hasty-hiding technique from personal experience!
Don't confuse imaginative with over-elaborate food. To serve the former, try out new recipes ahead of time to broaden your food repertoire. But it's better to be predictable and predictably good than to serve daring dishes that don't quite make it.

• Don't keep your food plans a secret. "Drop in around eight" doesn't let the invitee know how to plan. Should he eat dinner before he comes? Are you going to serve just coffee and dessert? Or just nothing except after-dinner highballs? "Cocktails at six" may mean just what it says. In which case your guests should make their own dinner plans. But if you're planning to serve a buffet, say so.

• Serving drinks? Serve "blotters" too—canapés that help prevent too speedy drinking, too speedy or too great effects. Nuts and potato chips are fine, but they increase thirst and consumption. Add fresh carrot and celery sticks to slow down drinking, bread and toast bits with toppings to slow down the effects. (Try that wonderful pâté recipe on page 64.)

• Only a professional bartender need ask the question, "What'll you have to drink?" Few of us have all kinds of liquor and the necessary mixes. It's far better to have enough of what you are serving than a wide variety of one-bottle-each. And it's much easier on everyone if you just say what you have to offer.

• Soft drinks and tomato juice also belong on the cocktail tray or at the bar. And learn to control your eyebrows if you see your most twofisted drinking friend reach for the cola. No comments, please. It can be somebody's business when a guest drinks too much; it's nobody's business if he chooses to drink nothing.

• For formal dinners have a definite sit-down time. For other parties keep a watchful eye and ear on the guests. Serve food before that telltale lull or babble occurs—sure signs that no one needs "just one more drink."

• Plan your evening. Have games, cards, dance records at hand. And throw the whole plan away when you see your friends are having a fine time with no plan at all. THE END

more nourishment with less work, than any soup and sandwich



a new favorite, spaghetti with ground beef

The best thing a child ever tasted. Every fork is full of juicy chunks of freshly ground beef and tender spaghetti, topped off with a delicious tomato-cheese sauce. What child could resist anything that tastes so good? What mother could resist anything that's so nutritious and easy to prepare?



The all-time children's favorite. It has 4 large, nourishing, tender, juicy beef meat balls. And there's more nourishment in the Chef's rich, full-bodied tomato-cheese sauce and his tender spaghetti. What tastes better than a soup and sandwich? Chef Boy-Ar-Dee Spaghetti and Meat Balls. Children eat it up.



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LSATIN

SURE CURES FOR THE HUSH THAT DEPRESSES Or how to keep a party lively

The introductions and greetings are over. People have found places to sit. Refreshments are at hand. Everyone is having a good time. Suddenly a deadly silence descends on the group. And is it silent! Maybe someone thinks to say "What time is it?" and cites that old myth (or is it?) that silence falls at 20 minutes after the hour, 20 minutes before the hour, or both. To you, the host and hostess, that hush is an omen of disaster. Is this, the party you planned so carefully, looked forward to with happy anticipation, going to be one of those evenings?

The evening is well under way. Everyone seems relaxed, the conversation is moving apace. Then, almost as though there had been a signal, the talking stops. Everyone seems to have run out of conversation fodder. About 20 or 30 years earlier in these people's lives, the hostess' mother would have quickly started a ring game, or pin the tail on the donkey. But this isn't 20 or 30 years earlier. It's a group of adults who need someone or something to step on the party starter again.

For both of these party crises, the adroit party giver can use the pleasantest, easiest, and even the most obvious treatment. It's music. It's records. It's choosing two groups of records before the party begins, having them close at hand, and being alert to the party's overtones.

The first party lifesavers are a few, fine background-music records (or tapes). Start these playing shortly after most of your guests have arrived. Keep the volume low, but stay close to the turntable to raise that level when the hush happens. Just why people have an almost compulsive urge to start chattering when music gets louder is something a psychologist would have to answer. We merely know it as a fact of life... and a happy one when it ends the awkward early-evening silence.

The later-in-the-evening rescue squad is made up of records that invite active listening, even discussion. These can range from a tour de force by the great trumpeter Al Hirt, a played-for-laughs Beatle record, the sound track from the "My Fair Lady" movie, ballads by Goulet or Franchi or Andy Williams, to the latest (and loveliest) Carmen sung by Leontyne Price, a new Beethoven Emperor Concerto played by Rubinstein and Leinsdorf with the Boston Symphony, Klemperer conducting the dramatic Symphonie Fantastique by Berlioz

Only you can gauge the musical tastes, the apt-to-be mood of your party that will guide your choice of music for active listening, conscious participation. You might even give thought to playing a bit of Burton's recording of *Hamlet* or Olivier's *Othello*... or folk music that invites the listener to join in.

But we can list some fairly surefire hush fillers for the earlier part of the evening. And who knows? Maybe the background music of 7 p.m. can turn around and become the let'sreally-listen music of 10:30 p.m.

Here are some of the newer popular releases . . . though we must admit that some of our most successful hush enders are some oldy Comos, the Sinatra album, *The Great Years*, and *Ella Fitzgerald Sings Cole Porter!*

In The Name of Love (Capitol), a silken Peggy Lee album of 11 songs, including the title, "Talk to Me Baby!," "After You've Gone," "The Boy from Ipanema"; they all sound new when Peggy sings them with her fabulous backing.

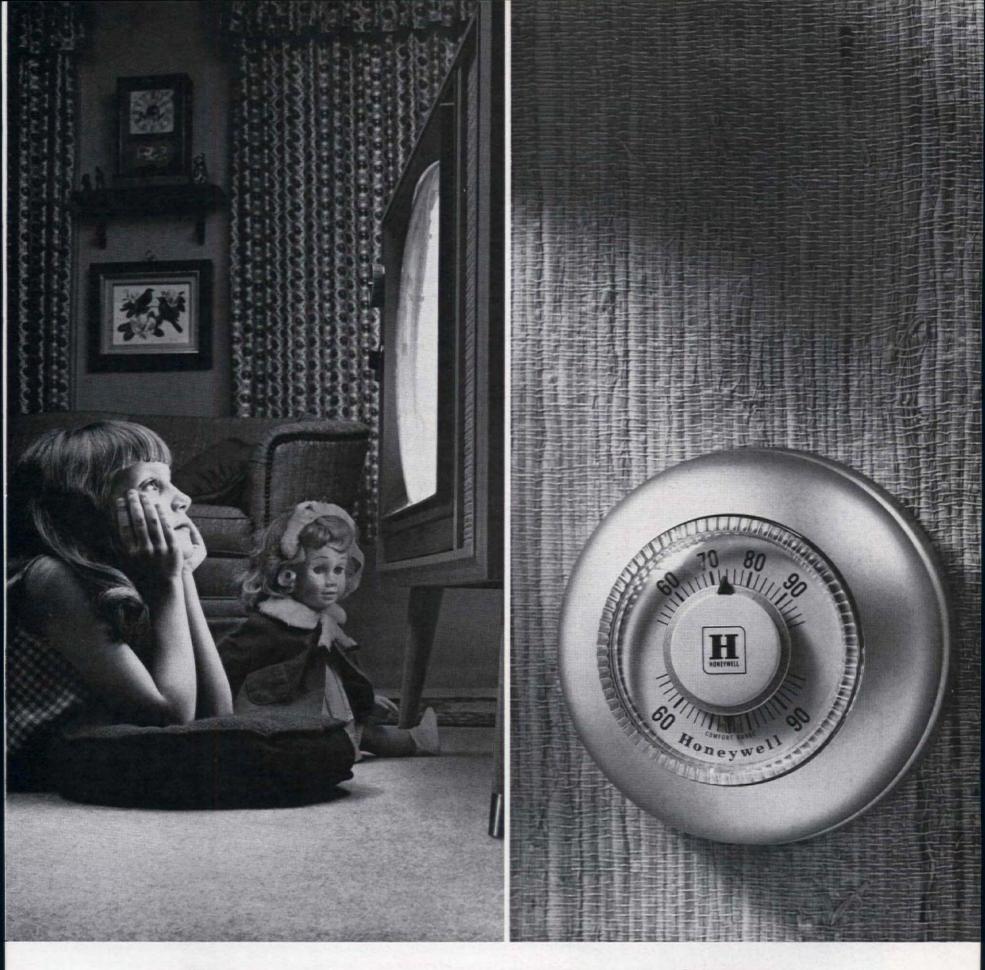
Hello Dolly (Verve), the one and only Ella F.'s answer to Carol and Louis Armstrong. This also includes highly nostalgic stuff like "How High the Moon."

Days of Wine and Roses (Reprise) includes that lovely song "Moon River" and other Academy Award winners sung by the Chairman of the Board, Frank Sinatra.

Suddenly It's Springtime (RCA Victor) is Marty Gold's "new" style, very cool, very soft and tender, very backgroundy. Old favorites like "I Talk to the Trees," "Portrait of Jennie." You might want to listen to this and his latest, In a Young Mood, to decide which you want to own.

Today's Romantic Hits for Lovers Only (Capitol), Jackie Gleason's Volume II, is rich and luscious music played by great musicians. Old favorites but also great arrangements of "From Russia With Love," "Charade," "Blue Velvet," and "Since I Fell for You." As the American Record Guide reports, "As usual, this is a Gleason album with class and taste."

Hits From Broadway Hits (RCA Victor) has John Gary and two other excellent singers doing top tunes from David Merrick shows. We haven't heard this yet, but we do know the tunes and the fine, versatile voice of that Mr. Gary. THE END

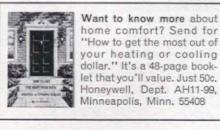


In most modern homes you'll find...

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... familiar scenes such as these. You may not have a little girl who loves TV, but you're likely to have a Honeywell Thermostat-most homes with automatic heat do. Your

Honeywell Thermostat contributes much to your comfort year after year. We've designed our thermostats, like the Honeywell Round above, to stay free from trouble. It's reliable and accurate. Its handsome decorator cover snaps off so you can paint it to match your wall. It has a picture window dial, large numerals



and separate temperature and setting scales...all features which make it easier to read, easier to use.

But don't be fooled. A Honeywell Thermostat on your wall

doesn't mean you have Honeywell controls on your heating or cooling plant. Check to be sure you get all-Honeywell controls if you buy or build a home or replace your present system. Nothing performs as well as a *matched* control system. And, a complete Honeywell control system needn't cost one cent extra.



Perfekt!*

*Perfect! rich Viennese pastry now from a mix



Only Betty Crocker captures the classic delicacy of continental pastry in an easy new mix. Lacy coconut, crisp almonds and golden caramel spread on a rich, buttery base. Fit for a count! New Vienna Dream Bar Mix, exclusively from Betty Crocker.

U.S. FOOD IS A BARGAIN

MEMO: TO THE HOSTESS

HOW TO LOOK AS RESTED AS YOUR GUESTS

And you needn't settle for the "as rested." With a few cosmetics that may be new to you, you can be as busy as the proverbial beaver up to an hour or so before that first doorbell ring... and answer it with a fresh, glowing look that will last the whole long evening.

We're not going to give you that dream advice about taking a nice afternoon nap the day of the party. If you can, fine. The few times we have tried it, at least four important party details we had forgotten popped into our mind and we popped out of bed in a hurry. Moreover, children and pets are irresistibly drawn to the room where mother is lying down. They feel a great sense of something amiss with mommy asleep in the daytime . . . naps are for children. So let's begin with what is for grownups (feminine gender, that is).

The quick refresher course begins with the bath. Take a shower first if you're a shower addict. Then fill up the tub with slightly warmer than tepid water into which you have poured a delicious-smelling assist. It can be bath salts, a liquid that foams into bubbles, an oil. (Our own and quite personal preference for a preparty bath fragrance is an oil that matches our favorite perfume. The two work together to make the lovely scent last longer.) Before you climb into the tub, brush your teeth, creamclean your face, tissue off, then add a new laver of cream. Lie in that selfindulgent tub for five minutes. Scrub if you haven't taken a shower first; let out the water and splash cool running water all over you. Wrap up in a big terry towel or robe, mop your face with a skin lotion to remove that last layer of cream, brush your hair as vigorously as your wave permits, spray on your favorite toilet water or eau de cologne. Again, we like ours to match our evening's fragrance. (Your deodorant should be odorless or its faint scent quickly disappearing.)

And here comes what may be a new note to you. Almost all of the great cosmetic houses make a "mask." Wrinkles it won't remove! But the seven we've tried do a great job of making us keep our facial muscles quiet for the five, ten, or 15 minutes the directions demand. . . . That means you put it on and lie down for those minutes. If you want to be extra-fancy, add eye pads either "boughten" or little cotton pads soaked in your skin lotion. Now up and rinse off your face and use refreshing eyedrops.

Between the immobility of your face, the closed cool eyes, and the brief stretch-out, you'll see, not a

And you needn't settle for the "as brand-new face, but one that looks a rested." With a few cosmetics that light year or two fresher than it did half an hour before.

Next stop is a moisturizer over face and throat. Again, many cosmetics firms make this type of product. It is not a powder base. It is colorless on the skin and is, in our opinion, the greatest skin aid you can buy. (The ones you can't buy by label but must use regularly are simple cleanliness, sound diet, enough sleep, a serene spirit, turned-up corners of the mouth.)

There are as many schools of thought about evening makeup as there are types of makeup. No one can diagnose for you without studying your coloring and your skin . . . but you can do some personal diagnosing. How long has it been since you changed the color of your face powder? Does it truly match your present skin tone? Have you ever checked the color of your lipstick, the over-all color of your makeup in your own living room, under the lights where you'll be wearing it? How adept are you at the simple but effective techniques of applying makeup? A lip brush is easily (almost too easily!) mastered by a thirteen-year-old girl. Practice will give you the same skill and make a great difference in the line of your lips (but not a hard line, please). The right use of eye liner, soft and again no hard line or overemphasis, is easier to learn than writing with a pencil. The trick of applying plenty of powder with the lightest of puffs makes the difference between a dewy look and the opposite.

But the important thing is to work at these skills, this knowledge of your own coloring *before* the day of a party. If you haven't, stick to your regular makeup routine with just the few changes and added helps . . . those eyedrops, the fragrant bath additive, the mask (and remember, masks are not for old faces trying to look young . . . they're for all faces to make them rest for a few minutes), and the moisturizer.

A timetable? Ten minutes for the bath, fifteen for the mask and the brief lie-down, five to ten minutes for the coif, ten minutes for the face, ten minutes for dressing. That's less than an hour—and the latter steps go more quickly if you don't short-change yourself on the bath and rest.

The unharried hostess is, of course, the young woman who takes time to plan the evening well. She is also the woman who gave herself a wellthought-out hour to look as refreshed and gracious as her house does. Any questions about your "hostess face"? Write to us, Memo to You Department, and we'll try to help! THE END



The Gold Bond difference:

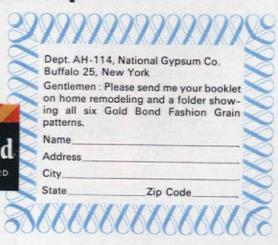
Walls like this for less than 12¢ per sq. ft.

Imagine . . . all the beauty of luxurious wood paneling—at a fraction of the cost. These Gold Bond Fashion Grain Decorator Panels even have true, indented, random-spaced grooving. Panel joints are practically invisible. Big 4-ft.-wide Gold Bond® Fashion Grain Panels go up fast with our wood stud adhesive or matching Kolorpins. All you need are a few simple tools—

scoring knife, hammer and saw. Bonus features: a fireproof gypsum core and a tough, scuff-resistant protective finish — the finest of any gypsum grainboard on the market today. Fashion Grain . . . made by the people who pioneered prefinished gypsum wallboard paneling. Dept. AH-114, National Gypsum Company, Buffalo 25, N. Y.



First with better ways to build





ARE YOU ENTERTAINING MORE AND ENJOYING IT LESS?

Overheard in a downtown coffee shop during the lunchtime rush, one mid-thirtyish chap to another, "Discovered something new in the big dictionary today—one of the obsolete meanings of 'host' is 'a sacrificial victim.'" Other thirtyish chap, "I know what you mean. My wife is entertaining tonight too."

It's a joke. But, as every wife knows, not an awfully funny one. Little girls grow up believing that entertaining, giving a party, is, was, and always will be a pleasure for hosts and guests alike. Two neighbors with coffee, a hundred guests with champagne-whatever the setting or number involved, a fully successful social gathering pleases the senses, enlivens the mind, and lifts the spirits of everyone taking part. But that degree of success is, all too often, elusive. At every stage, from adolescence right through old age, few people are consistently and thoroughly satisfied with the social lives they lead. Even a well-planned party can produce, at times, a sense of letdown instead of a pleasant lift toward tomorrow. Along with the positive advice then, a look at some possible reasons for disappointment.

Could they stem from a lack of practical party know-how? From a particular social atmosphere? Or even be from special qualities of the people that are involved?

The first, of course, is easiest to identify and deal with. When a hostess is so flustered or inept that no part of the evening's festivities ever seems really festive, a less ambitious kind of entertaining is the first move! Not until she can carry off with pleasure a dessert-and-coffee for six should the one-time harried hostess start moving forward again to the buffet for 12.

Or should she try to move forward? Perhaps at the present time the setup of the home, the ages of the children, the dynamics of the family are such that only the simplest kinds of entertaining make sense. So be it. To be hospitable means to receive others "generously and kindly." Better a simple casserole served with a smile than a parade of courses set down with a tense, abstracted air.

Sometimes that letdown post-party feeling comes from the social atmosphere. Various forces combine to create three types of potentially unhappy hostesses—the competitive, the compulsive, the conforming.

Competitive hostesses have provided raw material for novelists and playwrights for centuries, some of it hilarious, some of a kind to chill the blood. It is the competitive hostess advertising writers address when they say, "Be the first in your neighborhood to. . . ." If she really enjoys the role, she is entertained by and entertaining in her efforts to surpass her friends and she will be, in all likelihood, a great hostess. No harm in that. But those who find they have been drawn into the game unwittingly, and find the pace distasteful, are usually miserable-and so are their guests. The unwilling competitor can, by a simple act of decision, eliminate one-upmanship from her own parties and develop a genuinely personal style.

The conformist in entertaining is petitor. She may hesitate to do anything differently, even though she finds herself bored to the point of despair. Almost inevitably some of that boredom rubs off on her efforts at entertaining. The less-imaginative conformist could be considered luckier; she's apt to be quite satisfied with doing things according to all the rules and all the neighborhood mores.

The problem of the compulsive entertainer is far more complex. She may be either competitive or conforming but, in either case, she does what she does, not because she wants to or because her husband insists but because she feels she must-or suffer some kind of unpleasant consequence. Perhaps, as Samuel Johnson once wrote, she lives "in the crowd of jollity, not so much to enjoy company as to shun" herself. Or perhaps her feeling of being compelled stems from the demands of a large family circle or a too tightly knit social set. In this latter case, it may help the compulsive hostess to slow down if she'll recognize that those who genuinely care for her will be better pleased if she does less and enjoys it a little more. As for those who exhort her to keep up the pace and make clear their displeasure if she slackens, off with their heads!

Still, even (pray pardon the term) "well-adjusted" hosts and hostesses frequently find the savor has gone out of their social life. The reason may be simple, downright social fatigue. Not from over-partying—anyone can recognize that—but from the constant and repeated pseudosocial contacts that fill their days. The need for sociability varies just as needs for food and sleep do. Some people can be truly happy only in company; others get a major share of their satisfaction from personal accomplishment and prefer to fill the lulls and breathing spaces of their working days with their own quiet pursuits.

In earlier days in America the needs of this second group were well met. Accent was, and had to be, on work. Fun time was frequently arranged to mix real business with pleasure-at quilting bees, barn raisings, and the like. Today, quite the other way; the accent is on easy sociability, on being quickly and widely liked. Large doses of surface sociability are mixed in with work. Men and women in offices as well as housewives at home are subject to continual "friendly" interruptions. Because there is work to be done, the woman who gets satisfaction from completing her tasks cannot genuinely enjoy her visitor. Neither, on pain of being labeled inhospitable, can she go right on with her work. At the end of the day the busy wife and mother finds her house still in upheaval; her counterpart in an office ruefully packs a briefcase with unfinished business to contaminate the evening hours.

bviously there are many-the interrupters-who are satisfied with a blending of socializing and work. But others-the interruptedwould prefer, once a job is begun, to get on with it and then in work-free time turn wholeheartedly to enjoyment. Colleagues and neighbors worth having as friends-and many interrupters are lively, charming peoplecan usually be persuaded to limit their spontaneous intrusions if they understand that it is not their company which is being rejected but only the timing of it. Once this idea is put across, the work-focused individual has a better chance of enjoying at day's end some rewarding social life. Activity is the more amusing by contrast to the day's concentration; conversation is the more stimulating because it can be more deeply shared. No longer forced to nibble all day at half-hearted pleasures, his appetite for company and entertaining recovers its keen edge. Such hosts, when they entertain, make guests feel truly welcome because they truly are. All have learned the secret of entertaining less and enjoying it more! THE END

Oldsmobile Vista-Cruiser

makes everything easy for the ladies

(and pleases the men in the bargain!)

Women know what they want in a wagon, and nobody knows it better than Oldsmobile. That's why the Vista-Cruiser was designed with the woman in mind (yet doesn't slight the man of the house either). Open-wide doors make it easy to enter and leave gracefully. Luxurious, long-lasting interiors are easy to care for, too.

Easy to load

Lower the tailgate and it becomes a level loading dock for Vista-Cruiser's whopping cargo area. Extra load height (courtesy of the Vista-Roof) accommodates tall items other wagons have to turn away. There's even a concealed, underfloor compartment for cameras, small luggage and such.

Easy to drive

In the power department, the 250-h.p. Jetfire Rocket Engine really knows how to stretch a gallon of gas—and on regular, too. Smooth, no-effort Jetaway automatic transmission is also available. Brake linings are thicker, heavier . . longer lasting for more dependability. And deep-coil springs soak up road bumps before you know they're there.

Easy to park

With Oldsmobile's feather-light steering working for you, you'll find yourself slipping into tight parking places in record time. Vista-Cruiser's full-range visibility is another big help. Lets you judge fender clearance—fore and aft.

Easy to buy

Vista-Cruiser comes in a variety of colors and models (including 2- or 3-seat versions, standard or custom). You can select exactly the wagon you need at a price that fits your budget. See your Dealer. And take along the man in your life . . . to confirm your good judgment about Vista-Cruiser!

New sky's-the-limit look in station wagons! To call anything as luxurious as the Vista-Cruiser a "station wagon" hardly does it justice. Family-room-on-wheels would be more appropriate. There's stretch-out room for the whole crew—even in the forward-facing third seat. Lower the tailgate and *presto*—over 100 cubic feet of cargo space that's the next best thing to your own private baggage car. Station wagon. Family wagon. Call it what you will. The only thing that tops Oldsmobile's Vista-Cruiser is its distinctive Vista-Roof. Oldsmobile Division - General Motors Corp.

Vista-Cruiser by OLDSMOBILE

The Rocket Action Car!

Forward-facing third seat—folds down easily! Roomy cargo area—holds over 100 cubic feet!



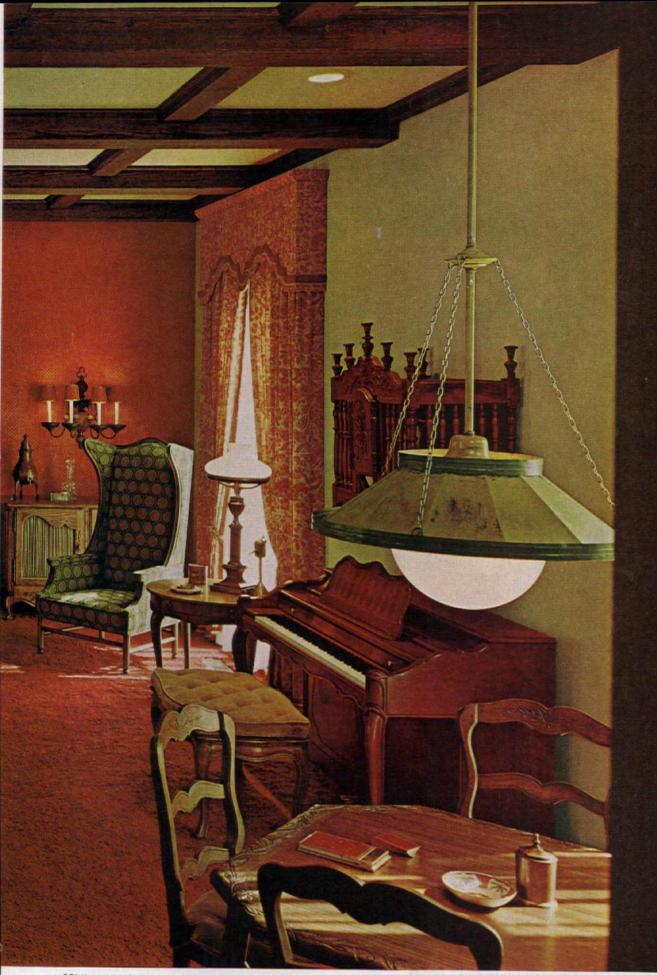


LET'S ENTERTAIN FOR THE PLEASURE OF IT



Thanksgiving and Christmas are all but upon us and it's open season for entertaining. Odd how often we use a word, sure that we know all it has to say, only to discover from something as prosaic as a dictionary that its below-surface meanings are far larger, far more meaningful than we had realized. Entertaining is that kind of word. It begins very simply . . . "To hold the attention of, to divert, to give reception to, to amuse, to provide for guests, to harbor, to cherish, to exercise hospitality." And just what is hospitality? It is "the reception and entertainment of guests or strangers with liberality and kindness." We like these overtones of entertaining. If they animate our homes, reflect our deepest feelings for our guests, motivate the hours we spend in preparation of food and drink, table settings, and the grace notes of an evening, our entertaining will be a pleasure indeed. During the busy holidays, they may seem to be quite a tall order for the host and hostess, but they're worth striving for!





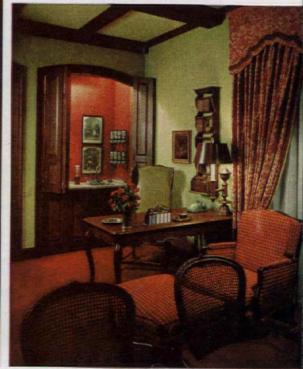
High-spirited color scheme and good organization let this living room in the Freemans' home lead a double life—it's a family and party room in one. Furniture arrangement organizes the space into separate work, play, music, and relaxation areas.

A pair of closets, with decorative folding doors of distressed walnut, flank the entrance to this sunken living room. The one shown here houses a complete music center. The speakers are located across the room, built into the cabinets left and right of the fireplace. Tweed, linen, and corduroy all combine well here.



THE LIVING ROOM That Invites you in

"'This is where we really live' is what most people say only about their family room. But I've always wanted to be able to say this about my living room too," says Mrs. Robert Freeman of Atlanta, Georgia. In her new home she has finally achieved her wish. Her living room is really livable; cozy as a den yet handsome enough to welcome guests graciously. Interior designer David of David, Inc., chose to do the room in French Provincial but the atmosphere is far from rustic. It's more like the salon of a French country manor than a farmhouse kitchen. Typical of this is the use of 19th-century oil lamps (reproductions, wired for electricity, of course) with furniture in the Louis XV manner. Unusual accessories are pantière or bread box hung above the piano and the mirrored Mississippi riverboat hanging lamp above game table.



Chaise longue, table desk, and wing chair, above, are grouped together in this intimate corner of the Freeman living room. The well-lit and well-appointed bar is usually concealed behind walnut folding doors. A wealth of different fabrics (plain and printed linen, wide-wale corduroy, felt, tweed, cotton brocade), as well as leather are used throughout the room. The red and green used on the walls give character to the room. And as the Freemans say, "They are the perfect colors for everyday living."

SET WITH TASTE AND IMAGINATION



Here is the drama of simplicity, the aura of traditional formality achieved with the most modern of china, silver, and crystal. We like their gleam against the wood of the table, quite as correct as a white tablecloth or place mats. In keeping with the modern mood, crystal forms the centerpiece, six instead of four candles are used. A setting as formal as this does assume having a maid to serve.

DINNER AT 8 FOR 8

THE PLACE SETTING shows the coupe-shaped service plate that greets the guest; the helpful place card that avoids the "Where do we sit?" moment and the handwritten menus.

THE CENTERPIECE is a grouping of crystal paperweights, heavy, cutglass pieces, and candleholders. High candles avoid glare. Light them before guests are seated, but only after dark. CORRECTLY ABSENT from the maid-served formal table are breadand-butter plates, salad plates, dessert spoons and forks. Pleasantly present, champagne glasses throughout meal.

THE DINNER, in four courses, has all of its silver on hand except the later-served dessert spoon. The food? See it in color on pages 60 and 61, followed by some easy-to-use recipes. Our tables are designed for almost any kind of entertaining you do with food—from formal sit-down dinner to Sunday-night supper. Study these pages and our cover with care. Then adapt the ideas with your own appointments to create the mood for a gala evening at home.



Small tables seating four, a helping hand to serve the food from a separate table can turn even a large buffet into a gracious, calm party . . . replacing queued-up guests, precariously balanced plates, glasses and linen clutched in too few hands! And in addition to the groaning food board, why not a table that holds the wine and lends a further festive note with flowers, fruit, and candles?

WELL-MANNERED BUFFET

THE SETTING, with the water goblets filled, the red or rosé wine glasses ready, has its auxiliary silver in front of plates, napkin on breadand-butter plate, salt and pepper mill.

THE CENTERPIECE, a small wooden tub, is an example of an easy, informal flower-and-candle arrangement that doesn't hinder conversation or clutter already crowded tables. COLOR SCHEMES, sometimes overlooked in party planning, can contribute so much to the evening . . . as in this unmistakable autumntoned foreground and background.

THE HEARTY HOLIDAY food with trimmings is ready and waiting for you to see on pages 62 and 63. And detailed recipes, easy to use, follow the pretty picture and the menu.

Photographed at Macy's by Maris/Ezra Stoller Assoc. Shopping Information, page 88



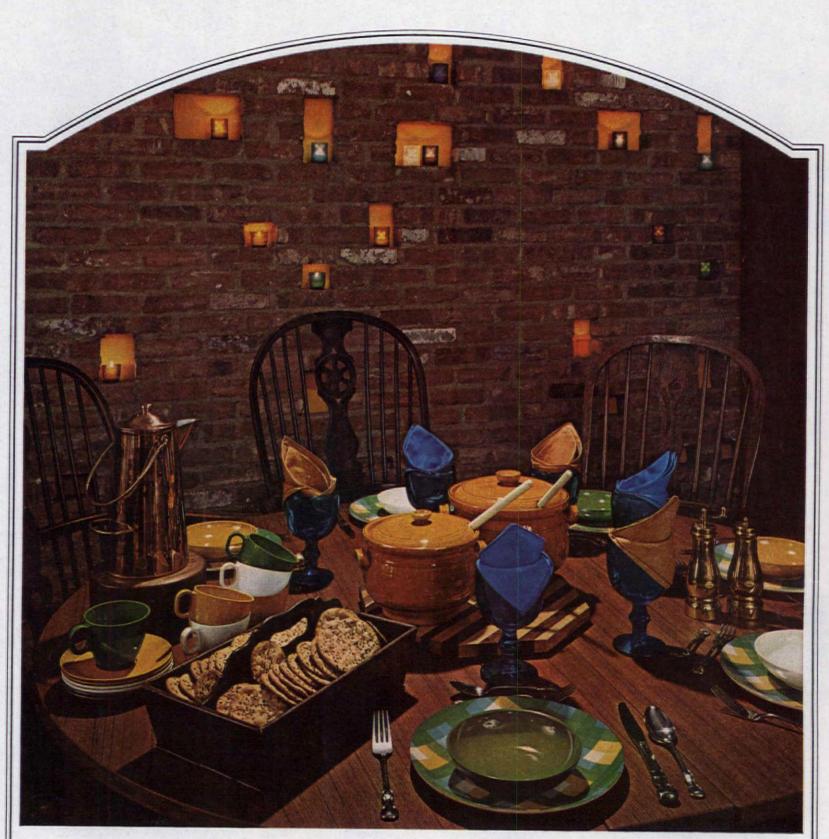
The late, light supper when intimate friends get together after a concert, a committee or community meeting, is wonderfully informal. You may use any long, low table as the base of operations . . . ideally with a dancing fire and glowing embers in front of it! There are no rules for this kind of quiet festivity . . . except to keep it simple, low-keyed in color, pretty to look at, and easy on the digestion.

THE LATE SUPPER

THE "TABLECLOTH" can be a runner, a series of place mats, even a bright stole or scarf. On it go all the dishes, silver, crystal, and the foods you plan on serving later.

PIÈCE DE RÉSISTANCE is one hot dish, something everyone likes . . . and now able to be kept hot in a new plated silver electric server. Our pièce? Succulent Oyster Stew. COLOR HELPS the appetite and the atmosphere. This predominantly onetoned table with bright accents of flowers and fruit adds much to the intimate atmosphere of the occasion.

WHAT TO SERVE? Keep it light, light, a nice balance of flavors. Our menu for this late supper is on page 68, with recipes where needed, including one for Cappuccino coffee.



This and the table on the cover are for the kind of entertaining most of us do in the fall and winter ... when good friends come for a filling, helpyourself meal. And these are the tables and the times to let your imagination work ... like using colored votive candles around the room like the multicolor schemes the chubby candles nestled in fruit, flowers, even rolls (as on the cover).

6 ON SUNDAY

THE TABLE can be in the kitchen, the family room, the dining area. Set it to look bright *and* save work ... minus a cloth, with plastic ware or paper plates (as shown on cover).

THE CENTERPIECE is usually the main dish, so serve it in an interesting, decorative way . . . in bright pottery, gay platters, or chafing dish depending on the looks of its content! THE MENU, except dessert, is out for all to see on the table . . . toasted French bread or crackers or rolls, one or two hot, zesty dishes, plenty of good, steaming hot cups of coffee.

WARNING NOTE: Successful informal dining takes as much planning, and preparation, as the most formal. To make your work easier, we've made our tables practical and adaptable.



Glowing pre-fab sheet-metal fireplace on the low wooden platform is a dominant feature of the living room. Fireplace gives warmth and light without blocking the view. Pillows and sculpture adorn what is the combination hearth and mantel.

Deck, an extension of interior floor, is reached by sliding doors at sides of fireplace and from breakfast area. Special lighting with individual control of fixtures makes possible many effects: light spots, dim areas, over-all brightness, or combination of light and dark both indoors and outside, to give house a variety of faces.



A RARE HOUSE FROM EVERYDAY MATERIALS

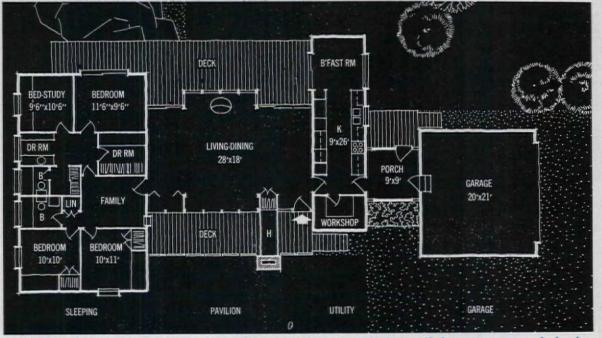
The full-time house is one that serves its people well, round the clock, year round, with no apologies for its facilities. It avoids inadequacies. It is thoroughly hospitable as well as practical. By day it's the center of a busy family life. With a switch to soft lights in the evening it can well be the setting for a gala dinner or party without causing the hostess anxiety about arrangements or her guests' comfort. This distinctive house was built at moderate cost by skillful handling of carefully selected mate-

-

rials which are low-cost, sturdy, and handsome. The wood is all stock material, as are the door and window units. The plan is organized into three sections. The glass-sided, open pavilion in the center is surrounded by the low bedroom and utility wings at the sides, which have an entirely different atmosphere. The low ceilings and solid walls contrast with the high walls of the living area and its sociable openness, to give a family-only feeling of privacy. The bedroom wing contains the (continued) Great central trussed roof extends beyond glass walls of living-dining room. One side looks out to tree-edged lawn.



(continued) family room and the economical luxury of compartmented bathrooms and dressing areas. Next to the kitchen is a workshop that could be a pantry instead. The house could easily be expanded by adding another wing connecting to the garage. A special feature is the customdesigned lighting system that shows off the house at its best all hours of the day. Architect Bruce Arneil of New Haven, Connecticut, proves that true distinction needn't be expensive. Instead it can be had when means are limited but when imagination and



careful planning are limitless. Enclosed play porch connects garage to house, its three living areas, and decks.

The other side looks to an enclosed deck with sculpture and plant displays. Master light control is near front door.





Engi

Stri MacLise







Chimney anchors house to ground without piercing floating roof. Seen from road, house has a secret, shuttered look.

Family room, at left, is wide hallway put to good use as TV and playroom. It's lit by skylights. Oversize doors go to ceiling with no top jambs; avoids awkward over-door wall spaces.

Lighting: Sy Shemitz Shopping Information, page 88

THERE IS NOTHING PRETTIER



Even Mr. Edison would have agreed, candlelight casts a magic spell—especially at a party. Electric lights are practical and we still can't imagine how great-grandmama managed without them, but they're never as flattering, or as romantic, as candles. Candles are still used extensively at the

dinner table where they're considered a symbol

of gracious living. But why not let them come into the living room for a candle party this holiday season? Turn off all the lights and have nothing but the fire and candlelight to set the mood. Since nobody ever has enough candlesticks or holders, we've collected some, conventional and otherwise. There are those to suit the most elegant rooms. Others are as informal as a barbecue. They can be used singly, in pairs, or in groups. You'll find more ideas for candleholders on page 83. The ones shown here are identified on page 85.



Entertaining in a Small Apartment

Decorating ideas give feeling of spaciousness even for big parties



Mr. Bachstein broke every rule in the book when he redesigned this room. 1. Too-high ceilings must be painted a dark color. Here, they're illuminated with a soft, light glow for the sake of spaciousness. 2. No big patterns for small rooms. A smash pattern is massed against the two long walls making the space between seem larger. 3. All one color is the rule for any but the biggest apartments. Instead, a whole family of related colors was used. In the process of remodeling this small apartment, designer John Bachstein, A.I.D., soon found he was facing unusual handicaps. The living room-21' long but only 11' wide and well over 9' high-was too long for its width and too high for its size. Wall space was nonexistent. To create it, airy shoji screens took the place of unwieldy sliding doors and a large Victorian mantel was replaced by a Franklin stove. Other

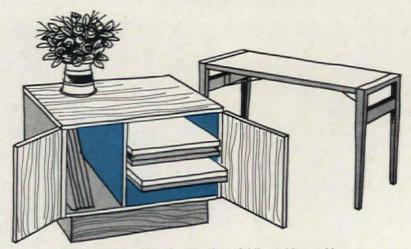
space-making ideas worth remembering: an ottoman that slides out of sight under a chairside table; large upholstered pieces that seem to melt away because they are covered to match the walls against which they stand; boldly patterned vinyl flooring that flows from room to room, making each one seem larger. Important in an apartment designed for parties: stain-resistant fabrics, practical surfaces.



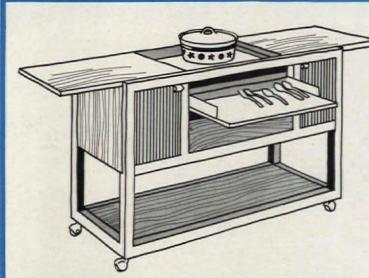
Fool-the-eye tricks are performed with mirrors here. What looks like a beautifully balanced arrangement of three windows framed by four arches actually consists of only two windows and three-and-a-half arches. The third window and half-arch are mirror images. Stained, antiqued pine uprights and arches conceal a battery of lights. The under-window counter hides a complete home entertainment center behind the wood-paneled sliding doors.

FUN FURNITURE

Designed primarily to come to your aid at party time, this furniture will perform everyday functions with equal aplomb. The pull-out and flip-up leaves, the heatresistant surfaces, the removable trays, and built-in hot plates will make your entertaining more fun. But they'll also prove their sterling worth when you serve a plain family meal. The triangular folding tables and the well-designed modern stacking chairs can be stored when the party's over, but they're good-looking enough in their own right to stay out in the open all year round. The neat cabinet, at right, like many of the pieces shown, performs many duties. It serves as "garage" for a trio of snack tables while its vertical compartment stores trays or records. Good contemporary lines and handsome finishes enhance the pieces sketched here.



Black-walnut cabinet houses three folding tables and has additional storage space. Tables come with black or white laminated-plastic tops. About \$279. By Brown-Saltman.



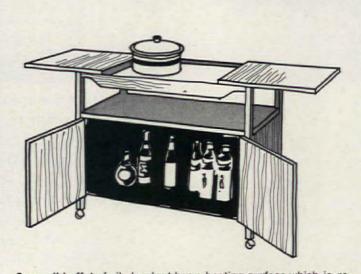
Mobile serving table features a built-in electric warmer and a drop-front drawer with plastic surface for serving counter. Extended top is about 67" wide. Approximately \$178. By Drexel.



Unusual triangular snack tables fold flat for easy storage and open on sturdy legs secured by a snap lock. Available in oiled walnut, teak, or rosewood, each table, about \$31.95. By Selig.



Contemporary television unit in walnut may also be used as a rollaway hostess cart. Stain-resistant top is over 50" wide with side panels raised. About \$259. Produced by Sylvania Electric Products.



Carry-all buffet of oiled walnut has a heating surface which is revealed when top leaves are extended, and a large cabinet for storing food and drinks. About \$279. Made by Brown-Saltman.

ketches by Denman Hampson



DUPREY DINING WITH BULLOGK

Helen Duprey Bullock is the director of the Department of Information at the National Trust for Historic Preservation in Washington, D.C. She is a well-known archivist and the author of "Williamsburg Art of Cookery."

George Washington, after the pressure of two terms of presidential entertaining, retired to his beloved Mount Vernon and wrote to his friend and secretary, Tobias Lear, "Mrs. Washington and myself will do what I believe

has not been done within the last twenty years by us-that is to set down to dinner by ourselves." Indeed, the traditional Virginia hospitality at Mount Vernon was such he once compared it, without rancor, to "a well resorted tavern."

Customarily, a typical dinner was served in two elaborate courses at about 3 o'clock. Two tablecloths were used; one being removed after the first course, the other after the second. The table was completely cleared and the nuts, apples, and raisins brought in; then the host offered the first of the toasts.

Joshua Brookes on February 4, 1799, jotted in his journal, "Dinner with G. Washington. Leg boil pork, top head of table, goose

THE PRESIDENTS

bot. of table, roast beef round cold boiled beef, mutton chops, hommony, cabbage, potatoes, pickles, fried tripe, onions, etc. Tablecloth wiped, mince pies, tarts, cheese, cloth off, port, madeira, two kinds nuts, apples, raisins. Three servants."

From the profusion of dishes mentioned, it would be assumed that these were people of Gargantuan appetites, that the diners selected from every dish, from the "leg boil pork" to the raisins. Yet many guests at President Washington's table

observed, as Paul Wingate did in 1789, that the General "dined on boiled leg of mutton, as was his custom to eat of only one dish." Although accompanied with formality, elegance, and a rigid etiquette, dinner with the president for many administrations was, in effect, like a seated buffet. Senator William Maclay of Pennsylvania, who frequently shared the formal Thursday dinners with George Washington's official family, but shared none of his political views, grudgingly admitted, "It was a great dinner—all in the tastes of high life. I considered it as a part of my duty as a Senator to submit to it, and am glad it is over. The President is a cold, formal man; but I must declare that he treated me with great attention. (continued on page 70)

PORTFOLIO OF HOLIDAY ENTERTAINING

and a subserver and the second

With Thanksgiving and Christmas just around the corner, your thoughts are naturally turning to gracious holiday entertaining. No need here to present you with ideas for the two big days, Thanksgiving and Christmas. They call for traditional fare, with the same wonderful family recipes you've been using year after year. We'd be presumptuous to suggest you serve something different—you wouldn't anyway! But what about the other occasions when you'll be

and a state of a state

yearning to serve something unusual and delectable. Here then, the reason for our Party Portfolio! You'll find menu ideas for four of the most popular occasions for holiday entertaining: the formal dinner, the sit-down holiday buffet, the late supper, and the informal get-together. Shown here is the formal dinner and on the next two pages, the sit-down holiday buffet. Beginning on page 64, you'll find recipes for these, and menus and recipes for the other two occasions.

FORMAL DINNER Chicken Liver Pâté Rolled Rib Roast Yorkshire Pudding Cauliflower and Asparagus Polonaise Avocado and Mushroom Salad Grand Marnier Soufflé Demitasse



win Horowitz



PARTY PORTFOLIO THE SIT-DOWN HOLIDAY BUFFET

The sit-down buffet is perhaps the easiest and most fun way to entertain—for hostess and guest alike! Each guest chooses from an infinite variety of toothsome delicacies at a handsomely appointed buffet and then repairs to a table which is already set. Away with all the juggling on the lap and what to do with the wine glass! Everybody's free to enjoy the food and the conviviality! And just cast an eye at our very special menu—everything from tender slices of turkey in a superb wine jelly to baked country ham and spoon bread to a spice cake that's positively out of this world! (continued)

Sliced Turkey in Wine Jelly Baked Country Ham Spoon Bread Vegetable and Chestnut Medley Green Salad Green Goddess Dressing Cranberry and Orange Relish Mold Fruited Spice Cake Coffee

Party Portfolio Recipes (continued from page 61)

Here are the recipes to make your holiday entertaining easy and successful. They have been planned to avoid the last-minute rush—most of them are made ahead! You can simmer the Oyster Stew with pride right in front of your guests.

FORMAL DINNER

CHICKEN LIVER PÂTÉ

Preparation time: 30 min./Chilling time: several hrs. 2 lbs. chicken livers; $\frac{1}{2}$ c. chopped onion, (1 medium); 2 tbs. butter or margarine; $\frac{1}{2}$ c. cognac; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. powdered thyme; 3 tbs. anchovy paste; 1 pkg. (3 oz.) cream cheese; $\frac{1}{2}$ c. (1 stick) soft butter or margarine; $\frac{1}{2}$ c. finely chopped parsley; 2 hard-cooked eggs.

Sauté chicken livers and onion in butter or margarine until livers are just cooked. Put mixture through a food mill. Heat cognac until it is reduced to ¼ cup; blend into chicken-liver mixture. Beat in salt, thyme, anchovy paste, cream cheese, and soft butter or margarine, using electric mixer. Continue to beat until smooth and completely blended. Chill until firm. Shape into cylinder; roll in chopped parsley to coat. Peel hard-cooked eggs; cut in half; remove yolks. Sieve egg yolks; sieve egg whites; use to garnish pâté. Serve with melba toast rounds or crisp crackers. Makes 8 servings.

ROLLED RIB ROAST WITH YORKSHIRE PUDDING

Preparation time: 15 min.

6 lbs. rolled rib roast; 1 c. sifted all-purpose flour; ½ tsp. salt; Lc. milk; 2 eggs.

Heat oven to 325° F. Place meat, fat side up, on rack in open roasting pan. Insert meat thermometer so bulb reaches center of cut. Roast as follows:

	Min. per lb.	Meat thermometer
Rare	30-35	140° F.
Medium	35-40	160° F.
Well done	40-45	170° F.

Twenty minutes before roast is done, prepare pudding batter. Beat flour, salt, milk, and eggs in bowl with rotary beater just until smooth. Do not overbeat or it will cause a loss of volume. Heat shallow baking dish or 8x8x2-inch pan in oven. Remove roast from oven; spoon $\frac{1}{2}$ cup drippings from roasting pan. Increase oven heat to 425° F. Return roast to oven. Put hot drippings into heated baking dish; pour in batter. Bake 20 minutes. Remove roast from oven; place on heated platter; keep warm. Bake pudding 15 to 20 minutes longer or until deep golden brown. Serve immediately. Makes 8 servings.

CAULIFLOWER AND ASPARAGUS POLONAISE

Preparation time: 15 min./Cooking time: 20–30 min. 1 large head cauliflower; 3 pkgs. (10 oz. ea.) frozen asparagus spears; 1 c. (2 sticks) butter or margarine; $\frac{1}{2}$ c. fresh bread crumbs; chopped pimiento or chopped hard-cooked egg.

Remove outer leaves and stalks from cauliflower. Trim off any blemishes on flowerets; wash well. Carefully cut out as much of center core as possible, keeping head whole and in shape. Cook in boiling salted water 20 to 30 minutes or until tender. Drain. Cook asparagus according to package directions; drain. Melt butter or margarine; add bread crumbs. Cook slowly until crumbs are brown. Arrange vegetables in serving dish. Top with crumbs. Sprinkle with chopped pimiento or chopped hardcooked egg.. Makes 8 servings.

AVOCADO AND MUSHROOM SALAD

Preparation time: 15 min./Marinating time: 1-2 brs. 1/4 c. pure vegetable or olive oil; 11/2 tbs. tarragon vinegar; 1/4 tsp. Worcestershire sauce; 1 tsp. salt; 1/4 tsp. pepper; 1/4 tsp. prepared mustard; 1/2 clove of garlic; 2 avocados; 2 cans (3-4 oz. ea.) mushroom crowns, drained; 8 lettuce cups.

Combine oil, vinegar, Worcestershire, salt, pepper, mustard, and garlic in bowl or small jar; mix or shake well. Peel and seed avocados; cut into quarters. Put avocado quarters and drained mushrooms in bowl; pour dressing over. Let stand 1 to 2 hours. To serve, place avocado quarter in each lettuce cup; spoon mushrooms onto avocado. Makes 8 servings.

GRAND MARNIER SOUFFLÉ

Preparation time: 30 min./Chilling time: 3-4 hrs.

¹/₂ c. sugar; 2 envelopes unflavored gelatin (2 tbs.); 1 c. milk; 6 egg yolks; 1 tbs. grated orange rind; 1 c. orange juice; 6 egg whites; ¹/₂ tsp. cream of tartar; ¹/₂ c. sugar; ¹/₄ c. Grand Marnier; 1 c. heavy cream, whipped.

Fold long piece of wax paper in half lengthwise. Tie securely around 1-quart soufflé dish so collar will hold soufflé mixture above dish until it sets. Combine 1/2 cup sugar, gelatin, milk, and egg yolks in saucepan. Cook over medium heat, stirring constantly, until mixture just comes to boiling; do not boil. Remove from heat; cool. Add orange rind and juice. Chill until mixture mounds slightly when spooned. Beat egg whites and cream of tartar until frothy; gradually beat in 1/2 cup sugar, a small amount at a time, beating until sugar is dissolved after each addition; continue beating until meringue is stiff and glossy. Fold meringue into chilled gelatin mixture; fold in Grand Marnier and whipped cream. Turn into prepared dish; chill 3 to 4 hours or until set. Before serving, carefully peel off wax paper. Decorate soufflé with additional whipped cream, piped through pastry tube in design, and orange sections, if desired. Makes 8 servings.

HOLIDAY BUFFET

SLICED TURKEY IN WINE JELLY

Preparation time: 1 hr./Chilling time: several hrs. 16–18 lb. turkey; 2 envelopes unflavored gelatin; 3 c. chicken broth; $\frac{1}{2}$ c. dry white wine; pimiento.

Heat oven to 325° F. Place unstuffed turkey, breast side up, in shallow open pan. Brush skin with fat; do not add water. Insert roast meat thermometer so bulb is in center of inside thigh muscle. Roast turkey, allowing 15 to 18 minutes per pound or according to directions on wrapper or package. Turkey is done when meat thermometer registers 185° F., or when leg moves up and down easily and fleshy part of drumstick feels very soft when pressed between paper towel. Remove turkey; cool. Slice all turkey meat from carcass. Be sure to carve some perfect breast slices for top of finished dish. Arrange alternate layers of white and dark turkey slices in mound on platter. Top with overlapping breast slices; chill. Soak gelatin in 1/2 cup chicken broth. Heat remaining broth to boiling; add gelatin; stir until dissolved. Cool slightly; stir in wine. Divide gelatin mixture into fourths, using small bowls; chill one fourth in refrigerator until thickened; keep remainder at room temperature. Cut pimiento into diamond-shaped pieces. Arrange on turkey. Spoon chilled, thickened gelatin over turkey to coat; chill until set. Chill second fourth of gelatin mixture until thickened; spoon over turkey; chill until set. Repeat with remaining gelatin, one quarter at a time. Chill until set. Before serving, carefully scoop up gelatin from platter around turkey; cut into small cubes; spoon around turkey. Makes 8 servings. (continued)

BRIGHTE with rich, red Tomato Soup

This is the busiest season of your life and the handiest helpmate you can find is sitting on your shelf right now. It's that can of rich, red Campbell's Tomato Soup. Here's the soup that makes it easy to add a bright dash of color and a good splash of flavor to the holidays. And here are four new, exciting ways you can use Tomato Soup to add a holiday glow to everything

you serve, from soup to nut cake. Try them on your family. See how they brighten the whole holiday season for you.

pen before Christmas

You dragged your husband through the

stores all day on a holiday shopping spree. Smooth him down and cheer him up with Hot Buttered Soup. Heat a can of Campbell's Tomato Soup. Pour out a substantial helping for him in a big, generous cup. Top the soup with a good pat of butter. This is great before dinner on the big day, too.(Maybe then you'll top it festively with parsley; or stars cut from toast, green pepper, or sliced cheese.)

Aunt Emma, the family's cooking expert, is coming

to the big dinner. Dazzle her with an aspic salad that adds

new sparkle to the holiday meal! She will probably want the recipe. And here it is, with an after-the-holiday idea for you.

2 envelopes unflavored gelatine $1\frac{1}{2}$ cups cold water can Campbell's Consomme 1 can (103/ oz.) Campbell's Tomato Soup 2 tablespoons vinegar 4 drops "Tabasco" sauce 1/4 cup minced onion 1/2 cup shredded carrot 1/2 cup finely chopped celery

In saucepan, sprinkle gelatine on cold water to soften. Place over low heat; stir until gelatine is dissolved. Remove from heat; stir in soups, vinegar, "Tabasco" sauce, and onion. Chill until slightly thickened. Fold in rest of ingredients. Spoon into 1½-quart mold; chill until firm. Unmold on salad greens. Serve with mayonnaise or sour cream. 6 servings.

(You can make this a bright after-theholiday main dish by adding 11/2 cups diced cooked turkey along with the vegetables.)

After the bigdayyou have loads of turkey left.

Make a Turkey Divan with rich, red Tomato Soup to keep up the holiday spirits. In a saucepan, cook $\frac{1}{4}$ cup chopped onion with $\frac{1}{2}$ teaspoon crushed oregano in 2 tablespoons butter or margarine until tender. Add 1 can (10^{3}_{4} oz.) Campbell's Tomato Soup and $\frac{1}{2}$ soup can water.

In shallow baking dish (10x6x2'')spread $1\frac{1}{2}$ cups prepared stuffing; top with 4 servings sliced, cooked turkey. Pour soupsauce over turkey. Sprinkle with 1/4 cup shredded mild process cheese. Bake at 450°F. for 15 minutes or until hot.4 servings.

You'd like to surprise your family with a brandnew holiday cake-and you'd like to make it a quick one. Here is a



way to make a magnificent spice nut cake, fragrant with traditional holiday spices. Its light, moist texture and great new flavor come from Campbell's Tomato Soup. Just mix 1 pkg. spice cake mix as directed on the package, substituting 1 can $(10\frac{3}{4} \text{ oz.})$ Campbell's Tomato Soup, $\frac{1}{4}$ cup water for liquid. (Add eggs, if called for.) Fold in 1 cup chopped nuts. Bake as directed on package. Frost with your favorite white frosting; decorate with halves of can-

died cherries and walnuts.

Give a gift that's 365-days-good. This could be a good neighbor's gift. Or a present to you. It's Campbell's great 200-page cookbook "Cooking with Soup". For each copy, send 50¢ and 3 Campbell's Soup labels to: COOKBOOK, Box 311, Spring Park, Minnesota. Offer may be withdrawn at any time and is void if prohibited or restricted by law.



They always eat better when you remember the soup.



New Betty Crocker Cranberry Muffin Mix

A surprise in every package: a can of sliced Ocean Spray Cranberries. A surprise in every bite: tart-sweet berry flavor in warm tender muffins. Butter up new Betty Crocker Cranberry muffins. It's the newest way to make a meal something special.

(continued)

BAKED COUNTRY HAM

1 country-cured ham (12–14 lbs.); dark corn syrup; dark brown sugar.

Remove ham from wrapping and scrub thoroughly with stiff brush to remove excess pepper and any mold. Put ham in large kettle and cover with water. Let soak overnight. Remove ham and discard water. Place ham in clean kettle; cover with cold water. Simmer for approximately 20 minutes per pound or until ham is tender. Cool ham in water. Drain. Remove rind from ham; score fat in large diamonds or desired design. Place ham in open roasting pan. Bake at 350° F. 15 to 20 minutes. Coat fat generously with corn syrup; pat on brown sugar. Bake 30 minutes. Drizzle with more corn syrup and sprinkle with brown sugar halfway through baking time if a heavy glaze is desired. Cool completely. Chill. Garnish with green grapes and orange sections, if desired. To serve, slice paper thin. Makes 8 servings.

SPOON BREAD

Preparation time: 20 min./Baking time: 40-50 min. 1 c. yellow cornmeal; 1½ c. boiling water; 1½ tbs. butter or margarine; 3 egg yolks; 1 c. buttermilk; 2 tsp. sugar; 1 tsp. salt; 1 tsp. baking powder; ¼ tsp. baking soda; 3 egg whites.

Set oven at 375° F. Measure cornneal into medium-size bowl. Pour boiling water onto cornneal; stir until cool to keep free of lumps. Beat in butter or margarine and egg yolks. Stir in buttermilk; blend in sugar, salt, baking powder and baking soda. Beat egg whites only until soft peaks form; fold into cornneal mixture. Turn into greased 2-quart casserole. Bake 40 to 50 minutes or until set. Serve hot with butter or margarine. Makes 8 servings.

VEGETAPLE CHESTNUT MEDLEY

Preparation time: 15 min./Cooking time: 35 min. $\frac{1}{2}$ lb. chestnuts; 3 c. 1-in. celery pieces; 2 tbs. butter or margarine; 2 pkg. frozen French-style green beans, cooked and drained.

Wash chestnuts. Make long slit on both sides of each nut. Bake at 500° F. 15 minutes. Remove shells and inner skins. Cook, covered, in boiling salted water to cover, 20 minutes; drain; cut in quarters. While nuts cook, place celery and butter or margarine in saucepan. Cover; cook over medium heat 2 minutes; reduce heat to low. Cook 5 minutes or until celery is tender crisp, adding a little more water if necessary. Combine chestnuts, celery, and green beans. Add melted butter or margarine and salt and pepper to taste, if desired. Heat together before serving. Makes 8 servings. (If fresh chestnuts are not available, use canned. Heat and drain them before combining.)

CRANBERRY AND ORANGE RELISH MOLD

Preparation time: 20 min./Chilling time: several hrs. 1 lb. (4 c.) fresh cranberries; 2 large or 4 medium-sized oranges, quartered and seeded; 2 c. sugar; 4 oz. candied ginger, finely chopped; 1 pkg. (3 oz.) orange-flavored gelatin; $1\frac{1}{2}$ c. boiling water.

Put cranberries and unpeeled orange quarters through food grinder, using medium blade. Stir in sugar and chopped ginger. Measure out 2 cups of mixture to use as a plain relish as is; reserve other 2 cups. Dissolve gelatin in boiling water in mediumsize bowl. Spoon enough gelatin into 4-cup mold to make a decorative layer; chill until set. Stir remaining orange-gelatin mixture into reserved 2 cups cranberry mixture. Spoon into mold onto plain orange layer. Chill until firm. Unmold onto serving plate and garnish with mint leaves, if desired. Makes 8 servings.

GREEN GODDESS DRESSING

Preparation time: 10 min./Chilling time: 2 hrs.

1 c. mayonnaise or salad dressing; $\frac{1}{2}$ c. dairy sour cream; $\frac{1}{3}$ c. chopped parsley; 3 tbs. minced chives or green onions; 2 tbs. anchovy paste; 3 tbs. tarragon vinegar; 1 tsp. Worcestershire sauce; $\frac{1}{2}$ tsp. dry mustard; $\frac{1}{4}$ tsp. pepper; 1 clove of garlic, minced.

Combine all ingredients in bowl. Chill to allow flavors to mellow and dressing to thicken. Makes 2 cups.

FRUITED SPICE CAKE

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

 $2\frac{1}{3}$ c. sifted cake flour; 1 c. sugar; $1\frac{1}{2}$ tsp. baking powder; $\frac{1}{2}$ tsp. baking soda; $\frac{1}{2}$ tsp. salt; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. ground cloves; $\frac{1}{2}$ c. soft shortening; $\frac{2}{3}$ c. brown sugar, firmly packed; 1 c. buttermilk; 3 eggs; $\frac{1}{2}$ c. chopped nuts; $\frac{1}{2}$ c. chopped raisins.

Set oven at 350° F. Grease and flour two 9-inch layer-cake pans. Sift flour, sugar, baking powder, baking soda, salt, cinnamon, and cloves into mixing bowl. Add shortening, brown sugar, and buttermilk. Beat 2 minutes at medium speed on mixer or 300 strokes by hand, scraping bowl frequently. Add eggs. Beat 2 minutes more, scraping bowl often. Fold in nuts and raisins. Turn into prepared pans. Bake 30 to 35 minutes or until cake springs back when lightly touched with fingertip. Cool in pans 10 minutes. Remove from pans; cool completely on wire racks. Fill and frost with SEAFOAM FROSTING: Combine ¾ cup brown sugar, firmly packed, 3 tablespoons water, and ⅓ cup dark corn syrup in saucepan. Cover; bring to rolling boil. Uncover; continue cooking to 242° F. on candy thermometer or until syrup spins a thread. Just before syrup reaches this stage, beat 3 egg whites until stiff but not dry. Pour hot syrup slowly in thin steady stream over beaten egg whites. Continue beating until frosting holds peaks. Fold in 1 teaspoon vanilla. Decorate frosted cake with marzipan fruits, if desired. Makes one 9-inch cake.

INFORMAL GET-TOGETHER

SHRIMP JAMBALAYA* TOSSED GREEN SALAD TOASTED FRENCH BREAD DELUXE LIME PIE* COFFEE

SHRIMP JAMBALAYA

Preparation time: 20 min./Cooking time: 30-40 min.

1 c. chopped onion (1 large); 1 clove of garlic, minced; 1 green pepper, seeded and chopped; 1 lb. cooked ham, diced; 3 tbs. butter or margarine; 1 can (1 lb. 13 oz.) tomatoes; 2 tsp. Worcestershire sauce; 1 tsp. salt; dash of hot-pepper sauce; 2 bottles (7 oz. ea.) clam broth; 2¼ c. water; 2 c. raw rice; 2 lbs. shrimp, shelled and deveined.

Sauté onion, garlic, green pepper, and ham in butter or margarine in large heavy skillet until golden. Add tomatoes, Worcestershire, salt, pepper sauce, clam broth, and water. Bring to boiling. Add rice and shrimp. Cover; simmer 30 to 40 minutes, or until rice is tender and most of the liquid is absorbed.

Jambalaya may be cooked as a casserole. After adding seasoning and liquids, stir in rice and shrimp and turn mixture into greased casserole. Cover and bake in 350° oven 45 to 50 minutes or until rice is tender. Makes 8 servings. *(continued)*



New Betty Crocker Honey Bran Muffin Mix

Irresistible! The golden flavor of real honey, the nut-like goodness of bran in lighthearted muffins. Serve them warm and tender and begging to be buttered. With breakfast eggs, with luncheon salads, with any dinnertime meat Betty Crocker Honey Bran muffins make the meal!



Put rich old-time flavor in new-style desserts with Del Monte Raisins

There's no nicer way to give your mix-made cupcakes real personality than with rich DEL MONTE Raisins. DEL MONTE[®] Brand Quality means sweet natural flavor that makes you want to use them often—in cooking, for snacking. DEL MONTE Raisins now come in the familiar cartons and new transparent bags, too. So do DEL MONTE Prunes, Dried Apricots, Dried Peaches. Look for them all—they're all DEL MONTE Quality!

RAISIN VOLCANOES ASAAAA Have ready 8 large cupcakes made from a mix. *Filling*: In saucepan mix ¹/₃ cup brown sugar, ¹/₂ tsp. cornstarch, ¹/₂ tsp. finely shredded orange rind. Add ³/₄ cup orange juice, 1 cup DEL MONTE Seedless Raisins. Heat, stirring, till mixture boils and thickens, about 5 min. Cut cone out of top of each cupcake and dust cakes with powdered sugar. At time to serve, fill with warm or cold sauce. Fancy-looking, but so easy!

(continued) DELUXE LIME PIE

Preparation time: 20 min./Chilling time; several hrs. 1 envelope unflavored gelatin; $\frac{2}{3}$ c. sugar; $\frac{3}{4}$ c. water; $\frac{1}{2}$ c. lime juice; 4 egg yolks; 1 tbs. grated lime rind; green food coloring; 4 egg whites; $\frac{1}{4}$ tsp. cream of tartar; $\frac{1}{3}$ c. sugar; $\frac{1}{2}$ c. heavy cream, whipped; 1 baked 9-inch pastry shell.

Combine gelatin, $\frac{2}{3}$ cup sugar, water, lime juice, and egg yolks in saucepan. Cook over medium heat, stirring constantly, until mixture comes to boiling; remove from heat; cool. Add lime rind and enough food coloring to tint lime green. Chill until mixture mounds slightly when dropped from spoon. Beat egg whites and cream of tartar until foamy; beat in $\frac{1}{3}$ cup sugar gradually; continue beating until meringue is glossy. Fold into gelatin mixture; fold in whipped cream. Pile into baked pie shell. Chill several hours or until set. Garnish with whipped cream and lime slices, if desired. Makes one 9-inch pie.

> LATE SUPPER OYSTER STEW* TOASTED PILOT CRACKERS LETTUCE AND TOMATOES CHEESE AND FRUIT* CAPPUCCINO*

OYSTER STEW

Preparation time: 10 min./Cooking time: 10 min. $\frac{1}{4}$ c. ($\frac{1}{2}$ stick) butter or margarine; 1 qt. oysters with liquor; 1 qt. milk; 1 c. heavy cream; 1 tsp. salt; $\frac{1}{4}$ tsp. white pepper; 2 tsp. Worcestershire sauce; 2 dashes hot pepper sauce; paprika; 2 tbs. butter or margarine.

Melt $\frac{1}{4}$ cup butter or margarine in heavy pan. Add $\frac{1}{2}$ cup oyster liquor and oysters. Heat just until oysters curl around edges. Combine milk, cream, salt, pepper, Worcestershire, and pepper sauce in second pan; heat until bubbles appear around edge; pour into pan with oysters. Add remaining oyster liquor; heat through. Sprinkle generously with paprika; float 2 tablespoons butter or margarine on top. Serve hot. Makes 8 servings.

CHEESE AND FRUIT

For a simple and tempting end to a meal, arrange a tray of cheeses and fruits. While most cheese (depending on personal taste) is considered suitable for a dessert, those that complement fruit best are the blue veined cheeses such as Roquefort, Danish Blue, Gorgonzola, or Stilton; the soft-ripening cheeses such as Camembert, Liederkranz, or Brie; the semi-soft cheeses such as Muenster, Oka, Port du Salut, or Bel Paese; the firm cheeses such as aged Cheddar, Edam, Gouda, Swiss, Provolone, or Gruyere. The cream varieties, cottage, cream or ricotta are best for serving with berries. Here are some specific suggestions:

> Fresh pears Red apples or fresh pineapple Tokay grapes Melon wedges

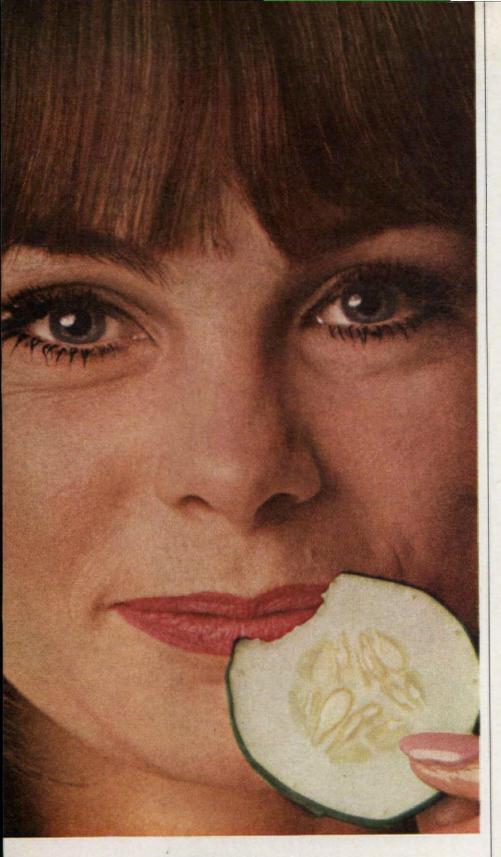
Blue, Roquefort, Provolone Cheddar, Camembert, Liederkranz Cheddar or mild brick Gouda or Edam

CAPPUCCINO

If you have an espresso coffee pot, naturally you'll make your coffee in that. Otherwise, prepare instant espresso coffee according to label directions or brew double-strength regular coffee. Put a spoonful of whipped cream in each cup. Pour in hot coffee. Sprinkle with ground cinnamon. THE END New Kleenex towels absorb 50% more because they're 2 layers thick-not 1



Most paper towels are only 1 layer. New Kleenex towels are 2 layers pressed together. Thicker. Stronger. The thirstiest towels you can buy. Choose either pink, aqua, yellow or white.



Smooth

Wish-Bone **Golden Italian** Dressing. Blended smooth so it never separates. So you never even have to shake it. Just pour that same great stimulating, not-too-sassy flavor every time. Smooth.



Dining With the Presidents (continued from page 59)

I was the first person with whom he drank a glass of wine. The President and Mrs. Washington sat opposite each other in the middle of the table; the two secretaries, one at each end. It was a great dinner, and the best of the kind I ever was at. The room, however, was disagreeably hot. . . . It was the most solemn dinner. . . . Not a health drank, scarce a word was said until the cloth was taken away. Then the President, filling a glass of wine, with great formality, drank to the health of every individual by name round the table. . . ."

General Washington not only lived on the plentiful and generous produce of the Mount Vernon acres, he also enjoyed what has been described as "the bounty of the Chesapeake" oysters, crabs, shad, and most of all, herring. The following menu has been selected from accounts of those who dined with the Washingtons. Its vegetables are from the kitchen garden listing, its wines and other delicacies from orders for imported delicacies.

DEVILL'D HERRING ROE WITH SIPPETS SAVOURY TOMATO SOUP ROAST TURKEY WITH OYSTER DRESSING VIRGINIA HAM GREEN PEAS WITH MINT SMALL BROWN'D POTATOES FRENCH GLOBE ARTICHOKE WITH BOIL'D VIRGINIA DRESSING MOULD OF BLANC MANGE WITH APRICOT SAUCE PLUMB CAKES* MAIDS OF HONOR COFFEE

*Recipe on page 74

Abigail Adams, as wife of Vice President John Adams in Philadelphia, had to entertain officially "the whole of Congress and their appendages" as well as the gentlemen of the city and the officers, while Congress was in session and again on Fourth of July. She tried to practice her New England thrift.

The menu selected for a dinner with the Adamses is strong in persistent tradition, but has not been documented. In deference to their stay in Philadelphia this city's custom of serving turtle soup is being followed. The custom of having salmon and green peas had all the sanctity of eating baked beans and brown bread on Saturday night in their native New England.

SNAPPING TURTLE SOUP SALMON POACHED IN COURT BOUILLON WITH EGG SAUCE* SMALL NEW POTATOES IN JACKETS GREEN PEAS CUCUMBER SALAD INDIAN PUDDING

*Recipe on page 74

Thomas Jefferson was one of the greatest epicures and connoisseurs of the art of living of his day. The choicest delicacies of two continents made their appearance on the presidential table, the finest wines were imported from France and Italy, the food was prepared by French chefs, and the whole was supervised by the President himself.

He was a widower early in life and management of the household fell upon him. He showed the same interest and punctiliousness in his domestic affairs as he did in those of state.

Jefferson set sail for France in 1785 as Minister Plenipotentiary to the court of Louis XVI, and he left behind a Virginia tradition of ham, fried chicken, Brunswick stew, greens, and batter bread. The cuisine of France was a joy and a revelation to him. During the four years he lived in Paris, Jefferson devoted himself to the intricacies of French cooking. The most precious recipes of the cuisinière, whom he employed at 300 francs a year with an allowance of 100 francs for wine, were carefully copied in his own hand and brought back to the United States. Thus it happens that one of the early American recipes for ice cream is in the writing of a President of the United States. Jefferson's ice cream was served elaborately on state occasions. One visitor to the White House reports that at a presidential dinner the ice cream was brought to the table in the form of small balls enclosed in cases of warm pastry. He had a predilection for intricate dishes, usually of French origin.

The recipes were sometimes in English, sometimes in French, now and then partly in each. His favorites were: Ice Cream, Biscuit De Savoye (recipe on page 74), Macaroons, Meringues, and Brandied Peaches.

Hospitality at Monticello, the President's house in Charlottesville, Virginia, during Jefferson's administration took on something of the free and easy character of a bachelor's establishment and it was always on a lavish scale. Dinner was at 4 o'clock, and the usual number was 14.

Jefferson had a particular aversion to the presence of servants while he was at the table since conversation among guests could not be free; also gossip could result. He brought back from France the idea of the "dumb waiter," a set of circular shelves that could be loaded with platters of steaming food by servants on the opposite side of the wall, then be turned into the room where the plates were transferred to the table.

Andrew Jackson's culinary triumphs have largely escaped the historian, who recorded instead the mobs of people who were issued a public invitation to his inaugural reception and nearly wrecked the White House. At his farewell reception he shared with a stampeding public a mammoth cheese of 1400 pounds, gift of admirers from New York state. (There are those who say the stale odor of strong Cheddar cheese still lingers in the dining room after all these years!)

Martin Van Buren, the "little red fox of Kinderhook" came of an old aristocratic New York Dutch family. He was sophisticated, worldly, well traveled, and when he followed the robust Andy Jackson into the White House, he had been a widower for eighteen years. He brought with him his four bachelor sons and immediately set about getting rid of all the old furniture and trappings in the White House at a public auction. He spent \$25,000 to provide a fitting setting for his famous dinners. He even unlocked the gold spoons acquired during President Monroe's administration, and put them to frequent use.

Dinner in the "bachelors' hall" of Van Buren's administration, and later when the beautiful Angelica Singleton, the South Carolina bride of his son, served as first lady of the White House, was always a notable occasion. In one of the many attacks upon his extravagance by political rivals a dinner which included pâté de foie gras, turkey, salad, soup à la Reine, fricandeau of veal, and omelette soufflé was noted.

It might truthfully be said of Van Buren that he ate his way out of office because the Whig opposition made political capital of his gourmet taste in food and his extravagance. One reporter at the time of his election commented, "Mr. Van Buren is expected to rank as the highest saint in the almanach of gourmands; and it is believed he will devote his time equally between Vatel and the ladies."

In answering some of the Congressional attacks, his newspaper supporters poked fun at the old Indian fighter, William Henry Harrison, who was running for the presidency on the Whig ticket, boasting of his simple country life and the fact that he had been born in a log cabin. One Baltimore paper derided, "Give him a barrel of hard cider and he will be content to sit the remainder of his days in a log cabin."

This launched a campaign that has rarely been equalled in the annals of the wildest, most high-powered, public-relationed wingdings in the history of a nation that takes its politics with a generous dash of carnival.

William Henry Harrison swam into office on a tide of hard cider. He arrived in Washington well in advance of his inaugural day, celebrating en route from Ohio with his victorious campaigners. On the wickedly cold day of March 4, 1841, he stood in the open and delivered an hour-and-forty-five-minute address, one of the longest on record; he then made the rounds of three great inaugural balls. The cold that he had developed into pneumonia, and within a month he died—like Van Buren, perhaps, a victim of his taste. (continued)



Wild

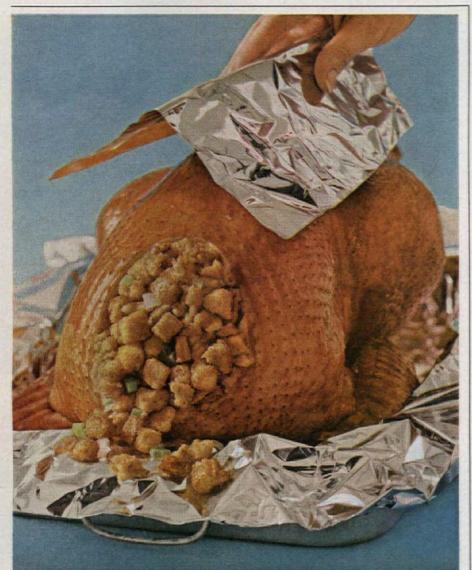
Wish-Bone **Garlic French** Dressing. It's spirited. Uninhibited. When you're in the mood for a French dressing that's not a bit bland, try Wish-Bone's new Garlic Flavored French Dressing. Wild.



(continued)

James Buchanan, the only bachelor president, had as his White House hostess his beautiful, talented young niece, Harriet Lane. In addition to the regional cookery of the Pennsylvania-Dutch area where his home, Wheatlands, in Lancaster was located, there were again the sophisticated European touches brought home from his ambassadorial residences in Russia and England.

Abraham Lincoln, on the other hand, was quite indifferent to food, although Mary Todd Lincoln, his wife, was noted for her traditional Kentucky hospitality and good table. Isaac N.





Stuff it deliciously with Kellogg's new Croutettes

and roast it extra-tender the Reynolds Wrap way

You just add liquids to Kellogg's Croutettes for stuffing all ready to pop into your bird. These toasted croutons are laced with a master blend of eight herbs, condiments and spices!

Under a tent of Heavy Duty

browns beautifully without basting. No spattered oven to clean. Pan won't need scouring either, if you line it with Reynolds Wrap—oven-tempered for flexible strength.

Reynolds Wrap your turkey

Complete "Stuffing Guide" and "Roasting Guide" on Kellogg's Croutettes packages and inside specially marked Reynolds Wrap packages now at your grocer's.

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Arnold told of the cordial western welcome accorded visitors to the modest home in Springfield from which Lincoln departed to Washington. He said, "Mrs. Lincoln's table was famed for the excellence of many rare Kentucky dishes, and in season, it was loaded with venison, wild turkeys, prairie chickens, quail, and other game, which was then abundant." This same tradition continued at the White House although gala entertaining was dimmed by the tragedy of the Civil War.

It was Abraham Lincoln who selected the menu to be served at Mr. Willard's Hotel following the first inaugural on that gloomy and foreboding day of March 4, 1861, when he concluded his brief but great address with a vain appeal for conciliation, "I am loth to close. We are not enemies, but friends. We must not be enemies. Though passion may have strained, it must not break the bonds of our affection. . . ."

The menu Lincoln selected for that occasion was again served a century later in Mr. Willard's Hotel during an official enactment of the Inauguration.

> MOCK TURTLE SOUP BRISKET OF CORNED BEEF GREEN CABBAGE PARSLEY POTATOES BLACKBERRY PIE COFFEE

Teddy Roosevelt wrote, "Lovely though the White House is, it is not home." Home and family and happiness were all tied to Sagamore Hill, the rambling old house of 20 rooms, sometimes called the "bird cage" because of the blasts of cold wintry air that blew through it from Oyster Bay. Children, pets, and servants trailed through it in endless activity for there were six boisterous, active children, and a father always ready for a picnic, a clam dig, a set of tennis, a swim in the Bay, or any other companionable sport.

Despite the fact that it was a rare meal at which there were not guests and numerous cousins and aunts, the grocery bill was frequently as low as \$35, for the rolling acres of Sagamore Hill yielded a rich harvest of fruits and vegetables; the cows provided plenty of milk and cream. There was fresh churned butter to spread on loaves of crusty homemade bread.

Hearty, healthy breakfasts with old-fashioned oatmeal and substantial midday dinners were the rule. The children recalled that before their 7:30 bedtime they had a supper of cooked cereal or rice, which was just as well, because an evening romp with father or his tall tales of hunting expeditions and hairraising narrow escapes sent them scattering to bed with not infrequent nightmares, despite their mother's intervention.

Dinner was plain and good. Roast beef and roast suckling pig were both great family favorites. With the beef a Yorkshire pudding was generally served. From the recollection of the children, the letters and reminiscences of family and friends, a menu from the happy days at the Summer White House is easy to assemble:

CLAM CHOWDER ROAST BEEF WITH YORKSHIRE PUDDING STEWED TOMATOES BUTTERED LEAF SPINACH MASHED POTATOES COLE SLAW FLOATING ISLAND AND JUMBLES COFFEE AND MILK

I cannot conclude this without adding a personal note of appreciation for a wonderful dinner served to a small group of friends by the late Mrs. Edith Bolling Wilson, the wife of the 28th president, Woodrow Wilson. She was a gracious woman, a sparkling raconteur, and a superb hostess. Mrs. Wilson's table was spread with beautiful linens, fine heirloom silver, and handsome china and crystal.

This particular dinner began with a delicate clear soup laced lightly with sherry and was followed (continued)



Karo VIP Pecan Pie

1 cup Karo All-Purpose Syrup 3 eggs, slightly beaten 1/8 teaspoon salt 1 teaspoon vanilla 1 cup sugar 2 tbsps. Mazola margarine, melted 1 cup pecans, halves or chopped 1 unbaked, 9-inch pastry shell

Mix all ingredients for filling together, adding pecans last. Pour into pastry shell. Bake in 400°F. (hot) oven 15 minutes; reduce heat to 350°F. (moderate) and bake 30 to 35 minutes longer. When Pecan Pie is done, outer edges of filling should be set, center slightly soft.

Karo's famous Pecan Pie is V.I.P. these days—Very Important Pie for Very Important People! Capitol hostesses are finding it delightfully easy to make...deliciously proper to serve. You will too, thanks to Karo.

Karo adds delicious new flavor and appetizing new texture to food

Karo gives meats and vegetables an appetite-appealing glaze, blends beautifully in sauces, dressings and desserts and makes even everyday dishes taste delightfully different! When the recipe in your cookbook calls for corn syrup, use Karo. Try it and you'll discover why, all over America ... "The New Way to Cook is with Karo."



(continued) by roast duck with Virginia combread stuffing (recipe on this page), served with wild rice and a profusion of fresh vegetables. There was a good tossed salad and dessert. After-dinner coffee was served in the drawing room.

PLUMB CAKES

(GEORGE WASHINGTON)

 $\frac{1}{2}$ c. soft butter; $\frac{3}{4}$ c. brown sugar; 2 eggs; $\frac{11}{2}$ c. flour; $\frac{1}{2}$ tsp. soda; 1 tsp. cinnamon; $\frac{1}{4}$ tsp. salt; $\frac{1}{4}$ tsp. mace or nutmeg;



Handles like cloth, cleans like vinyl! It's both! Columbus Tintex Vinyl Cloth

New fabric-backed vinyl that decorates, folds and sews like cloth – sponges clean – resists stains – won't crack, peel, chip.

You'll love new Columbus Lintex Vinyl Cloth for matching kitchen curtains and tablecloths—it drapes beautifully. You'll line shelves and drawers with it—and marvel at how easily it sponges clean. You'll brighten closets, cover schoolbooks—you'll find hundreds of decorative and protective uses for this wonderful new fabric-backed vinyl material. See all the new Columbus Lintex Vinyl Cloth patterns—by the yard or packaged... in department and variety stores everywhere.



 $\frac{1}{4}$ tsp. cloves; $\frac{1}{4}$ c. sherry (or water); 1 c. broken pecan meats; $\frac{3}{4}$ c. currants or small dried raisins; $\frac{1}{4}$ c. chopped fruits (citron, lemon, orange peel, candied angelica, or apricots).

Cream butter; slowly beat in sugar; add eggs (whole) one at a time and beat well. Sift in dry ingredients alternately with sherry or water. Stir in nuts and fruit. Drop on greased cooky sheet from a teaspoon. Bake at 375° about 12 minutes. Makes $2\frac{1}{2}$ dozen plumb cakes.

POACHED SALMON WITH EGG SAUCE (JOHN ADAMS)

1 fresh salmon-6-8 lbs. or center cut of same weight. Wrap in cheesecloth and tie ends.

COURT BOUILLON:

Trimmings of fish (head, bones, fins—fish market will provide); 1 c. white wine (or $\frac{1}{4}$ c. wine vinegar); 2 qts. water; 3 or 4 sprigs parsley; 6 peppercorns; $\frac{1}{2}$ c. celery, including tops chopped; 1 sliced carrot; 1 small onion stuck with 2 cloves; 1 bay leaf; 2 tsp. salt.

Simmer all ingredients together for 20 minutes; strain. Bring to a boil in a fish poacher (or bottom of a turkey roaster). Lower heat, place salmon on rack (court bouillon should cover it) and simmer very gently 8 to 10 minutes per pound, covered. Remove carefully, and unroll onto warm platter. Carefully remove skin, garnish with parsley and wedges of lemon. Serve with egg sauce. Makes 6 to 8 servings.

EGG SAUCE:

2 tbs. butter; 2 tbs. flour; 1 c. strained court bouillon; 3 finely chopped hard-cooked eggs; $\frac{1}{4}$ c. finely chopped parsley.

Melt butter over low heat; blend in flour and stir to a paste with a whisk. Add one cup warm court bouillon slowly, stirring constantly until thick. Remove from fire; add eggs, parsley, and serve in a separate sauce dish. Yield: $1\frac{1}{2}$ cups.

BISCUIT DE SAVOYE (THOMAS JEFFERSON)

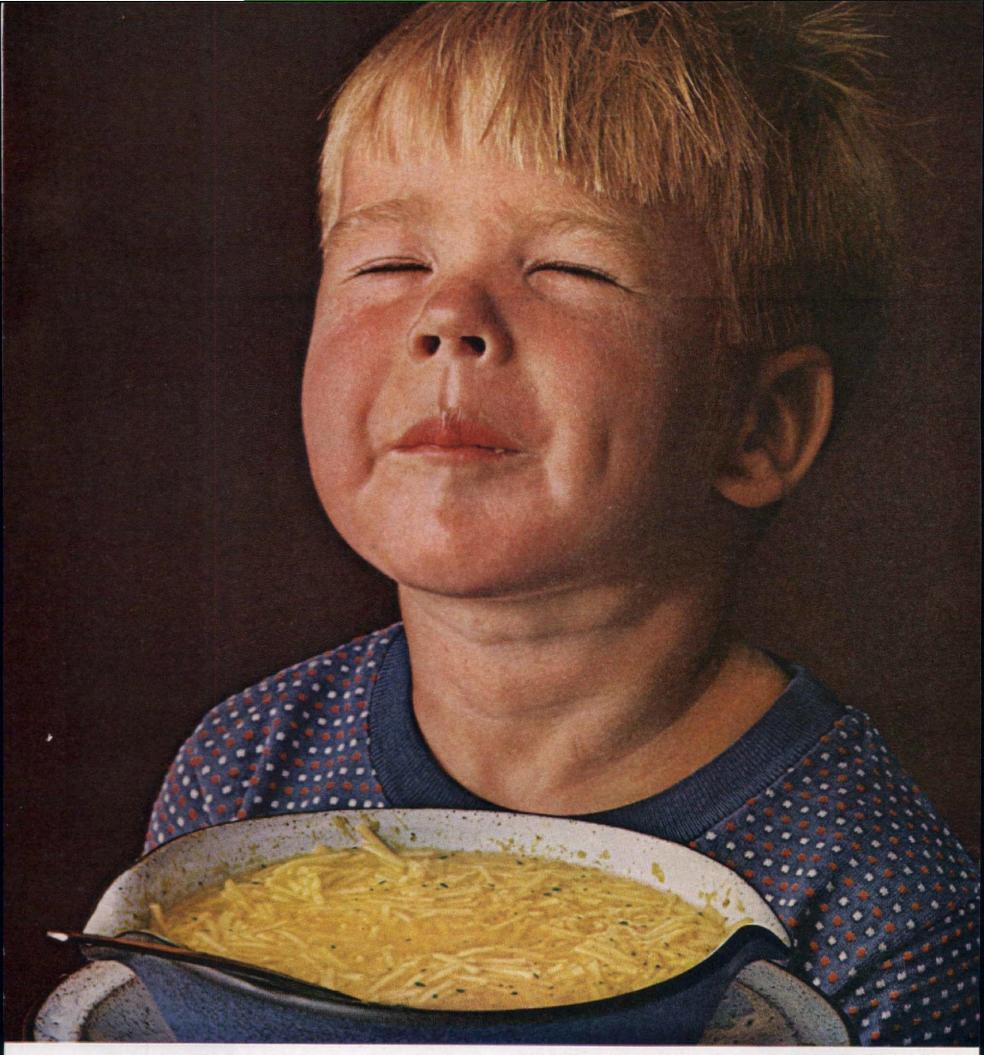
Separate six eggs. Beat the yolks until lemon colored and light. Add 6 tablespoons of sugar and the grated rind of one orange. Beat well, add 6 tablespoons of sifted flour mixed with one-eighth teaspoon of salt. Beat the egg whites until stiff and dry. Fold into the first mixture. Butter a cake mold and dust with sugar. Turn the mixture into this and set in a slow oven. Bake from 30 to 40 minutes or until cake shrinks from edge of pan. Makes 6 servings.

ROAST DUCK WITH VIRGINIA CORNBREAD STUFFING (WOODROW WILSON

NOTE: Virginia combread is made with white waterground meal, according to any one of several recipes to be found on the packages of this meal which is widely sold wherever people have developed a taste for "ole Southern Cooking." There is only one inviolable rule about Virginia combread, and that is that under no circumstances should sugar be added. Following these instructions, this favorite dressing used in both wild and domestic duck may be easily made.

DRESSING:

Break up enough Virginia cornbread to make 4 cups. Sauté $\frac{1}{2}$ cup finely chopped onion, 1 cup coarsely chopped celery, including tender top leaves, in butter until tender. Add to cornbread with $\frac{1}{2}$ cup coarsely chopped parsley, salt, and pepper to taste. Add chopped giblets which have been parboiled. Moisten with two lightly beaten eggs and fill duck lightly. Rub the outside of the duck with salt, pepper, and flour. Place on rack on roasting pan. Start in hot oven at 500° for about $\frac{1}{2}$ hour. Reduce heat to 300° and continue cooking for about $\frac{1}{2}$ hours, basting with juices in bottom of pan. To make gravy, pour off most of the fat, leaving about 2 tablespoons. Add to the drippings 2 tablespoons flour and blend. Add cup hot seasoned stock in which the giblets were parboiled; blend and serve. THE END Fiddle Thread Silver, shown on pages 58, 59, from James Robinson, Inc.



Look Mom! I'm growing already!

After a few spoonfuls, kids feel that way. The warming nutrition of the rich chicken broth picks them up. Those golden egg noodles fill them. This is Lipton Chicken Noodle. One of 12 Lipton Soups . . . the soups that taste like Mother just cooked them. ALPHABET VEGETABLE • TOMATO • BEEF NOODLE MUSHROOM • TOMATO VEGETABLE • GREEN PEA CHICKEN NOODLE WITH MEAT • CHICKEN RICE GREAM STYLE CHICKEN • POTATO • ONION





"Let's get together and make a Peach Velvet Upside-down Cake"

> "How can I say no, when you make it so easy?"





Only Bisquick can make it this easy, and Blue Bonnet makes it so delicate. Get 'em together in Peach Velvet Upside-down Cake soon.

Peach Velvet Upside-down Cake

2 tbsp. Blue Bonnet Margarine ¼ cup light brown sugar (packed)

1 can (1 lb.) sliced cling peaches, drained

9 maraschino cherry halves

S. FOOD IS

Melt 2 tbsp. Blue Bonnet Margarine over low heat in 9-inch round layer pan. Sprinkle with brown sugar; arrange peach slices and cherry halves in pan. Set aside.

1¹/₃ cups Bisquick

3 tbsp. Blue Bonnet Margarine

3/4 cup sugar

3/4 cup milk

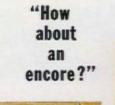
1 tsp. vanilla

1 egg

In mixer bowl, mix Bisquick, sugar, ¼ cup of the milk, 3 tbsp. Blue Bonnet Margarine, egg and vanilla. Beat at medium speed 1 min. Add remaining ½ cup milk; continue beating for ½ min. Pour batter over fruit.

Bake in mod. oven (350°) for 40 min., or until done. Invert at once on serving plate. (Allow pan to remain over cake for a few minutes so sugar mixture will run down over the cake.) Serve warm, plain or with whipped cream.

Look for other Favorite American Recipes on Bisquick and Blue Bonnet packages.





Sold on West Coast in familiar cube form



"I'm for

DESSERT SAUCES

Sauces, hot or cold, are the extra touch that can make an everyday dessert something special. Here are some recipes to make your puddings, ice cream, or plain cake the dreamiest desserts ever!

HOLIDAY HARD SAUCE

Preparation time: 10 min.

1/2 c. butter or margarine, softened 11/2 c. sifted confectioners' sugar 2-3 tbs. brandy

1/4 c. almonds, blanched and grated Dash of salt

Cream butter or margarine until light; gradually beat in sugar and brandy. Stir in almonds and salt; chill well. Serve with steamed puddings or warm cake. Makes about 2 cups.

BUTTERSCOTCH CREME SAUCE

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

1/4 c. butter or margarine

3/4 c. brown sugar, firmly packed

1 tbs. hot water

2 egg yolks, beaten

1 c. heavy cream, whipped

Combine butter or margarine, brown sugar, hot water, and egg yolks in top of double boiler; cook over hot water, stirring constantly, until sauce thickens slightly. Cool; fold in whipped cream. Serve over angel cake, pound cake, or ice cream. Makes 2 cups.

HOT LEMON SAUCE

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

2/2 c. sugar

1/4 c. cornstarch

Dash of salt

11% c. water

1 tbs. grated lemon rind

1/3 c. lemon juice

2 eggs, separated

Combine sugar, cornstarch, and salt in small saucepan; gradually stir in water and lemon rind and juice. Cook, stirring constantly, until mixture thickens and boils 1 minute. Beat egg volks slightly; stir a little hot lemon mixture into egg yolks; return mixture to saucepan and cook, stirring constantly, about 1 minute. Beat egg whites until stiff but not dry; fold into sauce. Serve hot over cobblers or pound cake. Makes about 3 cups.

QUICK CHOCOLATE MINT SAUCE

Preparation time: 5 min. Cooking time: 10 min.

1 pkg. (6 oz.) semi-sweet chocolate pieces

2/3 c. (1 small can) evaporated milk Dash of salt

1/2 tsp. peppermint flavoring or 2 drops oil of peppermint

Melt chocolate pieces in top of double boiler over hot water. Beat in milk. Stir in salt and flavoring. Serve hot or cold. Makes about 11/2 cups.

DOUBLE CHOCOLATE SAUCE

Preparation time: 10 min. Cooking time: 12 min.

4 sqs. unsweetened chocolate 1 c. (6 oz.) semi-sweet chocolate pieces 2 tbs. butter or margarine 2 tbs. light corn syrup

1/2 c. sugar 1 c. milk

Dash of salt

Combine chocolates and butter or margarine in top of double boiler; melt over hot water. Blend in remaining ingredients. Cook, stirring constantly, about 8 minutes or until thickened and smooth. Makes 2 cups.

HONEY-RUM SAUCE

Preparation time: 10 min. Cooking time: 8-10 min.

2 tbs. butter or margarine 3 tbs. white rum 1/3 c. coarsely chopped nuts 1 c. honey

Combine all ingredients in small saucepan; cook slowly 8 to 10 minutes, stirring constantly. Cool slightly. Serve warm. Makes 11/4 cups.

EGGNOG SAUCE Preparation time: 10 min.

2 egg yolks, slightly beaten 1/4 c. sugar 1 tsp. vanilla Dash of salt 1 c. heavy cream, whipped

Combine egg yolks, sugar, vanilla, and salt; blend well. Fold mixture into whipped cream. Serve over fruit or fruit puddings. Makes 2 cups.

QUICK CARAMEL SAUCE

Preparation time: 10 min. Cooking time: 5 min.

2 egg yolks, beaten 1/2 c. brown sugar, firmly packed 1/2 c. granulated sugar

1/2 c. water 1/4 c. butter or margarine

11/2 tsp. vanilla

1/8 tsp. salt

Combine all ingredients in saucepan. Cook over medium heat, stirring constantly, until sauce boils. Boil gently 1 minute. Serve warm or cold. Makes about 11/3 cups.

RASPBERRY SAUCE

Preparation time: 10 min. Chilling time: 1-2 hrs.

2 tbs. cornstarch 1/4 c. sugar

1 c. water

1 pkg. (10 oz.) frozen raspberries. thawed and not drained

1/3 c. wine (rosé, sherry, or muscatel)

Combine cornstarch and sugar in saucepan; stir in water; Cook, stirring constantly, until thickened and clear. Stir in raspberries; cool. Add wine; chill, covered, 1 to 2 hours. Makes THE END 21/2 cups.



Now-all the flavor of a hand-stirred, slow-simmered Italian sauce



You just add water and simmer for 10 minutes.

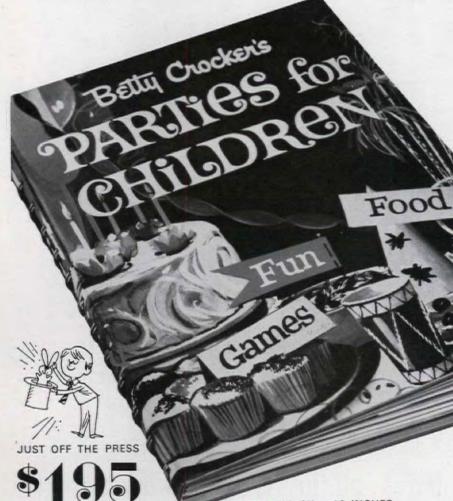
Yours in minutes from this handy mix

Into every package of my spaghetti sauce, I put the wonderful, delicious ingredients that give traditional Italian sauce its rich, warm flavor.

I start with red, ripe tomatoes, and simmer slowly as I add imported herbs and spices. Next, I add aged Parmesan cheese and continue to simmer slowly until the texture is as smooth as the flavor. Just as we did at home in Italy. Then I quick-dry all these ingredients to seal in the goodness. All you do is add water and simmer for 10 minutes. Then you'll have sauce made my old Italian way-fresh and delicious. You make it so!

Hector Boiard, Chef

How to give Parties children will love



Successful parties for children don't just happen! They call for careful planning. What will you do about invitations? Decorations? Entertainment? What about refreshments?

To provide you with the most complete guide to success in giving parties for children, Betty Crocker asked Lois M. Freeman to collaborate with her. Miss Freeman, Assistant Principal of a New York City elementary school, experienced teacher and camp counselor, has staged more than 5000 parties for children! Her insight into the world of the child is shown in the wealth of ideas and suggestions she has contributed to this new book, Betty Crocker's Parties for Children.

Answers to questions: Where should you hold the party? When should it start? How long should it last? How many children to invite? How can your children help to plan and prepare for their own party?

Ideas: How to word the invitations. Directions and patterns for invitations your child can help you make. Decorations, favors.

Over 150 games and activities. For age groups from five to eleven years. For boys, for girls, for mixed groups. Everything from gay variations of old favorites for the youngest (Pin the Cow in the Bed) to Personal Bingo and Memory Teasers for the older children. Plus how to plan a balanced program of entertainment, for any age.

Each game described in detail-including the number of players needed, the age range for the game, any necessary equipment. (Most of the games stress use of the child's imagi-

BIGI FULL 81/2 x 10 INCHES

nation and require only simple advanced preparation.) How to get the game started. Also what to serve! Complete menus, with recipes, to carry out a variety of the party themes suggested. (Big Top Birthday, Cinderella Supper, Spacemen's Party featuring Rocket Cake and Saturn Sodas. And others.) Tested in the Betty Crocker kitchens for appeal to young party-goers.

Full color illustrations by a husband-andwife team of artists make the book a delight to look through and the party plans easy to follow, Washable hard covers. 168 pages. Pages lie flat when the book is open. Only \$1.95.

You will find this new book invaluable when planning parties for your children or when working with groups of youngsters anywhere. Get your copy wherever good books are sold. Or mail the order form today.

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I enclose \$_____. Please send me, postpaid_ edition copies of Betty Crocker's Parties for Children at \$1.95 each. If not satisfied, I can return the books within 10 days for refund of purchase price. Name

Address				
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City				
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GOOD EATING WITH LEFTOVER TURKEY

The Christmas feast is over but good and exciting eating is still in store even when there's only as little as two cups of turkey left. Whether you use it in a salad or casserole, or as a delectable turkey hash you'll agree that good turkey eating has just begun.

QUICK TURKEY BAKE

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

- 1 c. chopped celery
- 3 tbs. minced onion
- 3 tbs. minced green pepper
- 2 tbs. butter or margarine

1 can (101/2 oz.) cream of mushroom or cream of chicken soup

- 1/2 c. milk
- 2 c. diced cooked turkey
- 1 can (3-4 oz.) sliced mushrooms
- 2 tbs. chopped parsley

Set oven at 350° F. Sauté vegetables in butter or margarine. Mix soup and milk; combine with vegetables and remaining ingredients. Pour into buttered 11/2-quart baking dish. Bake 30 minutes. Makes 4 servings.

HOT TURKEY LUNCHEON SALAD

Preparation time: 15 min. Baking time: 15 min.

- 2 c. diced cooked turkey
- 11/2 c. sliced celery
- 1 c. cooked peas
- 1 c. mayonnaise or salad dressing
- 2 tbs. chopped pimiento
- 11/2 tbs. lemon juice 1 tsp. grated onion
- 1/2 tsp. salt
- 1/2 c. shredded sharp process cheese 1 c. crushed potato chips

Set oven at 425° F. Combine all ingredients except cheese and chips; toss lightly. Pile into individual baking shells or baking dishes. Sprinkle with cheese and crushed chips. Bake about 15 minutes. Makes 6 servings.

TURKEY HASH SUPREME

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

- 2 c. finely chopped, cooked turkey
- 1 c. light cream
- 2 tbs. butter or margarine
- 2 tbs. flour
- 1 tsp. salt
- 1 c. milk

AL MILLS

- 2 egg yolks
- 1/4 tsp. grated onion

1/4 c. grated Swiss or Cheddar cheese

Simmer turkey in cream over very low heat until cream is reduced by one half. Melt butter or margarine in saucepan; blend in flour and salt; stir in milk. Cook, stirring constantly, until sauce thickens and boils 1 minute. Stir a little sauce into egg yolks; return to saucepan with onion and cheese. Simmer to blend flavors. Combine turkey mixture and half the sauce; spoon into 4 individual baking dishes. Top with remaining sauce. Broil slowly until sauce browns. Makes 4 servings.

TURKEY FLORENTINE

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

- 1/4 c. butter or margarine
- 1/4 c. flour
- 11/2 c. milk
- 1/2 c. light cream
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 pkgs. frozen, chopped spinach,
- cooked and well drained
- 1/8 tsp. nutmeg
- 6 to 9 slices cooked turkey (enough for six servings)
- 1/3 c. grated Parmesan cheese

Melt butter or margarine in saucepan: blend in flour. Gradually add milk, cream, salt, and pepper; cook, stirring constantly, until sauce thickens and boils 1 minute; reserve. Combine hot, well-drained spinach and nutmeg; spoon into shallow casserole; arrange turkey slices over top. Spoon hot sauce over turkey; sprinkle generously with cheese. Broil slowly until thoroughly heated, lightly browned. Makes 6 servings.

HOLIDAY TURKEY MOLD

Preparation time: 20 min. Chilling time: 3-4 hrs.

- 1 envelope unflavored gelatin
- 1/4 c. cold water
- 1 c. mayonnaise or salad dressing
- 1/2 c. light cream or half and half
- 2 c. diced cooked turkey
- 1 c. finely chopped celery
- 1/2 c. finely chopped walnuts or pecans
- 1/4 c. chopped parsley
- 1/2 tsp. salt
- 1/8 tsp. pepper
- Lettuce or chicory

Soften gelatin in cold water; dissolve over hot water. Blend mayonnaise or salad dressing, cream, and dissolved gelatin. Stir in remaining ingredients. Spoon into 11/2-quart mold. Chill 3 to 4 hours or until firm. Unmold on bed of lettuce or chicory. Makes 4 to 6 servings.

TURKEY-CURRY SALAD

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

- 4 c. diced cooked turkey
- 1 can (5-6 oz.) water chestnuts, drained and sliced
- 1½ c. seedless grapes
- 1 c. diagonally sliced celery
- 1 can (5 oz.) toasted slivered almonds
- 11/2 c. mayonnaise or salad dressing
- 1-2 tsp. curry powder
- 2 tsp. soy sauce

1 can (1 lb. 4 oz.) sliced pineapple Lettuce

Combine turkey, water chestnuts, grapes, celery, and almonds. Blend mayonnaise or salad dressing with curry, soy sauce, and 2 tablespoons pineapple juice drained from slices. Combine with turkey mixture; chill. Serve on pineapple slices and lettuce. Makes 6 to 8 servings. THE END

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Just snip

and squeeze.

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KITCHEN DESIGNED FOR EASY ENTERTAINING

What makes a kitchen attractive, easy to work in, adequate for entertaining large or small groups, and comfortable for a family that includes five children? If you asked Mr. and Mrs. James B. Briggs of Lake Forest, Illinois, they'd probably answer, "Experience!" This is the fourth kitchen they've planned and the many functional features were carefully determined by the family's needs and the inadequacies of previous kitchens.

The present large kitchen was formerly a small kitchen, a butler's pantry, and a breakfast room.

Now the uncluttered well-planned kitchen has all the features that make meal preparation and entertaining easy—vast expanses of uncluttered counters with a mixing center in the baywindow area; counters that can be used to set up informal buffet service for the dining room; beverage sink with undercounter and wall storage for glassware and silver storage near the dining room; pantry wall with full-height, accessible storage; radiator—hidden behind the handsome grillwork in the peninsula now a decorative part of the eating area.

U-shaped work area contains applition and clean-up. Double ovens are built in below stainless steel counter and the two 4-burner cook tops. Refrigerator-freezer is built into grocery storage wall at opening of U. Necessary utensils fit beneath wooden counter tops.

Walls of storage cabinets in the kitchen back door and stairs to second floor—a logical place for dry-cleaning deliveries, storage of children's coats and jackets, and seldom-used utensils. Built-in entertainment is an extra should children want to watch television while snacking.

Floor plans show how conveniently traffic can flow from front hall, through kitchen, to dining room, out the back door or to kitchen eating area without disturbing anyone working at either the range top or sink peninsula. Note the efficient storage space built into the walls on either side of kitchen entrance.





Mrs. Herman Schnoor of Casper, Wyoming, winner of 1,204 cooking awards!

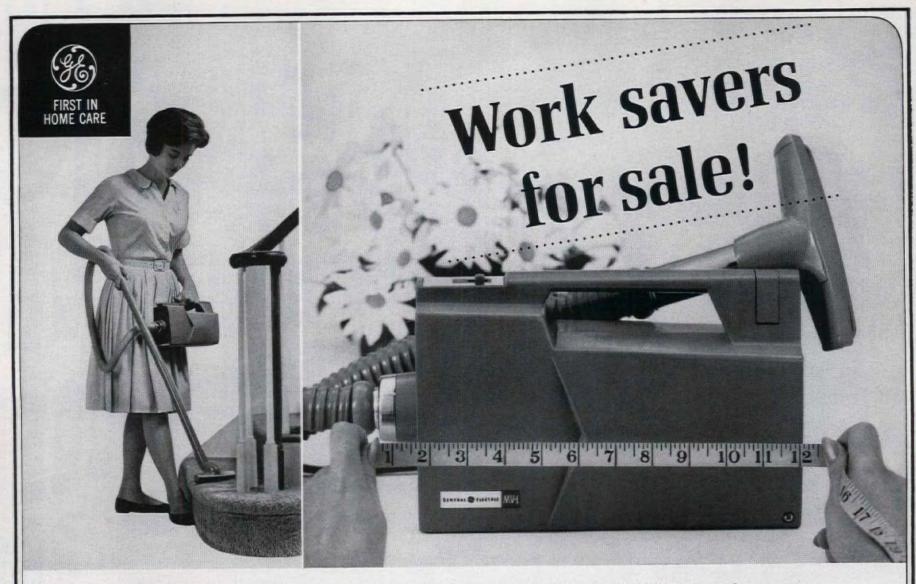
This prize-winning cook says: "When flaky piecrust is a must, I always count on Crisco!"

Best cooks know the secret of flaky crust is the shortening you use. Baking the Crisco way gives you flaky piecrust every time. And Crisco's secret is the way it blends—Crisco is specially made to be smoother and creamier so it blends evenly through the dough, making thin layers of flakes.

So to be sure of flaky piecrusts every time, use Crisco. The best cooks do!







New General Electric MV-1 Portable Cleaner does so many things so powerfully well! Lightweight, camerasize, portable (less than 12 in. long and just over 4 lbs. light), cleans, stores away, where others can't. A new light, airy, and fast way to do all your above-the-floor cleaning. Good for bare floor sweeping and lightweight pick-up on carpets, too! And how about your car? All the attachments you need are included.



General Electric Cord-Reel Canister Cleaner is so easy to use. Automatically retracts its 19-foot cord at a touch of your toe. No more stooping to wind or unwind the cord. A complete set of cleaning tools and swivel top make this cleaner versatile enough for all your cleaning needs. Powerful enough to vacuum up things as heavy as a quarter or as clinging as dog hair. The cleaner follows you about on easy-rolling wheels. The suction is adjustable. Dirt collects in big throw-away bag for easy disposal. New Upright Cleaner with Automatic Cord-Reel. No more tugging . . . twisting . . . no more tangled cords. A touch of the finger and the cord disappears into the cleaner for easy storage. Power-driven, double spiral brush lifts both surface and imbedded dirt from the deepest pile carpets. King-size bag for less changing and greater economy. Converts to attachment cleaning in seconds, no adaptor required.





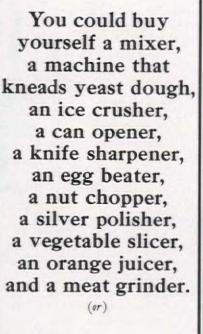
Candlelight

(continued from page 53)

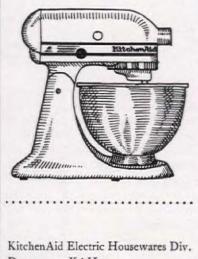
If you plan to give a candlelight party as we've suggested, remember that modern eyes are used to a fairly high level of illumination. Unless you want your living room to look like one of those Italian restaurants, count on providing plenty of candle power. For example, you might collect a dozen of the fishermen's net cork floats (they cost about 15 cents apiece) and march them right up the middle of your coffee table. Incidentally, hors d'oeuvres on wooden picks could be speared into the cork bases. Equally good for a coffee or end table is the tiny white-and-gold chamber stick. Not only does it help light up the room, it lights cigarettes too. Just for fun we've wreathed a candle, fat enough to stand on its own, with colorful lacquer bracelets. Group several of these, provided they're of different heights, on a low bookcase. The heart-shaped, gilded metal candelabra comes in two sizes; put a pair of these on your mantel for a sprightly decoration. Wax-filled wine or brandy glasses such as the one shown can be used in many ways. The many faceted glass ball girdled with rough striking surfaces is a match holder in private life. We have turned it into a candlestick and suggest packing several of these closely together, maybe in the center of a Christmas wreath for console or cabinet-top decoration.

Choose informal styles if you're going to give your candlelight party in the family room; turned wooden candlesticks or the modern iron ones would be equally appropriate. The liner was removed from a footed, openwork vase and a low candle inserted. A trio of these would look lovely on a narrow mantel. Votive lights, in clear or colored glass cups, twinkle merrily when you scatter them casually about the room. The Lowestoft candlestick (reproduction) is perfect if you've a secretary-desk.

Although we've shown only white candles, they now come in all sorts of colors and shapes. Here are some more ways to use candles even if you don't have a candelabra to your name. Pile a wooden bowl high with apples. insert tapers. Drill a 2x4 or log with as many holes as you have candles. Candles with broad bases, or those with built-in bases, can stand on pretty plates or in bowls of sand. In New Mexico they like compositions of colored candles of all shapes and sizes placed in bowls of sand. Arrange brass candlesticks, the more the merrier, in interesting groups. Spray-paint a metal baking dish from the fiveand-ten-cent store and fix the candles in their own wax. Set fat candles on small steak board. Use a flower arranging pin holder to hold a few candles steady. By heating the bases of the candles, you can ease them onto the holder without cracking the wax. Conceal the holder with pretty greens. (continued)



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FOOD PREPARERS by KitchenAid.

State

What Wine Primers Don't Tell

(continued from page 19)

California now leads in the modern sciences of viticulture and enology, while most of the Old World winemakers are burdened by their traditional, somewhat primitive methods and their hostile climates. The key facts are that in *average* quality, this country's wines are the best produced anywhere, and that in value there is no comparison; America's wines in both the premium- and standard-price ranges are the best buys in this country.

Wine snobs—those who drink the label, not the wine—of course will disagree with the foregoing. If you don't mind gambling on losing a snob's friendship, try this experiment. Switch the contents of bottles of a California wine and an import of similar type, and listen to his praise of the one with the foreign label.

Better yet, quiz your own taste and help your friends educate their palates. Play the wine-tasting game. Mask with paper bags the labels of several bottles of similar kinds of wines and give each a number. Hand each of your guests a slip of paper, which might read: "Match the numbered bottles with the following wines: Riesling, Chablis, Chardonnay, dry Sauterne, sweet Sauterne," Offer prizes for the most correct answers. You can be the winner if you know how to taste. Just sample the wines first, remember the differences, and be sure to rinse your mouth with water and to rest your palate a couple of minutes between wines.

The snobs are right and the primers are wrong on one thing-the primers' insistence that a wine tastes the same from any kind of glass. Our eyes condition our taste buds, and thin, clear, long-stemmed glasses do make a difference, just as fine china does for the taste of fine food. If you doubt this, consider how your morning coffee would taste if you drank it from an empty beer can. Large tulip-shaped glasses are best, because when filled only half or two-thirds full, their narrow mouths imprison the aroma and bouquet of the wine, which is an integral part of its flavor. But if you own any of those thimble-sized, socalled wine glasses that wine-ignorant manufacturers make, get rid of them immediately. When you serve a guest a skimpy two-ounce portion that the average one of these baubles holds, he empties it at a single sip and waits, thirsty and embarrassed, for you to pour some more.

If you want to become a wine snob, the guides don't tell you that either. Here is how. Next time you are served a glass of wine, lift it by the stem (not the bowl!). Wave it under your nose with a circular motion. Smell the wine and look thoughtful. Take a sip, cautiously. Then, find fault with it, and your audience will think you're an expert on wine. THE END



Great raisin flavor in every spoonful! Because there's a tender raisin flake for every two big bran flakes to give you brighter, fresher flavor than any raisin bran.



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HOW TO CARE FOR YOUR SILVER

I t's beautiful. It's gracious. It's durable and always correct. What? What else but silver! Breakfast, lunch, tea, dinner, or buffet, it takes silver to give sparkle to the most prosaic meal, extra glow to the most formal.

And unlike so many lovely fragile things, silver doesn't need infinite care, careful handling, kid-glove treatment. With so many products on the market, even the newest bride learns that keeping her silver clean is easy, slightly time-consuming, but delightfully rewarding. To her and as a refresher course for the experienced homemaker, here is the old and new news on the care and use of silver.

Probably most important is the often-stated but not so often followed rule, "Use your silver every day." With sensible, simple care it improves with that constant use. True, use and cleaning do form tiny microscopic scratches on the silver, but this gives a beautiful mellowness called patina.

What is sensible care? It's washing and cleaning and storing. And it begins when you buy your silver. If you're in the process of acquiring your silver... building a hope chest or getting your service together piece by piece, rather than using it each day... keep it in the original plastic wrappers that protect it from the gasses in the air that cause tarnishing. If you have your silver (or enough of it to use regularly), house it in a drawer or chest lined with antitarnish cloth or another treated cloth that protects it.

Washing. Washyoursilver promptly after each use. Dip it in hot, sudsy water with a mild kitchen soap or detergent. We prefer washing silver by hand. We could scarcely keep house without our dishwasher, but when it comes to our silver, we know that some hard-water conditions in combination with detergents may cause spotting, even pitting of silver.

And silver knives take special handling. They shouldn't be exposed to prolonged soaking or extremely hot water. The cement that holds the blade in place may loosen under those conditions. The knife blades, so often

of stainless steel, may cause the silver to pit as well as tarnish under long exposure to hot water.

However you wash your silver, rinse it thoroughly in clear, hot water and dry each piece individually with a soft towel while the silver is still warm. We like to keep our favorite silver polish close to our sink. The minute the smallest amount of tarnish appears, we use the polish. This still doesn't do away with regular cleaning of all the silver, but it does keep us ahead of the stains caused by eggs, mayonnaise, salt, and other foods that quickly darken silver.

Cleaning and/or Polishing. This is probably the most rewarding household task in the world. With no real muscle-effort at all . . . just the application of your favorite liquid, paste, powder, or cream, a few gentle rubs, a wash in hot sudsy water and a brisk rubbing with a clean, soft towel, you see fabulous and immediate results! S everal silver companies make a liquid, paste, or cream or all three under their own name. All are reliable; all need to be used regularly as outlined in the preceding paragraph.

Then there are silver polishing cloths treated with a polishing ingredient like those in the creams, pastes, and liquids. These are convenient for the once-over-lightly quick polishing on the almost-clean silver. Use with a brisk rubbing action.

New to the market and highly recommended by jewelers are the tarnish preventive polishes. One application and a quick rinse cleans, polishes, and prevents tarnish for many months. An invisible bond or a chemical reaction seals out the tarnish. These cleaners are nontoxic, pleasant smelling, and gentle. *Note*: When using any cleaners, always rub lengthwise, not with a circular motion.

There are other methods for polishing silver, not always recommended by the silversmiths or us because they have a tendency to remove the decorative oxidation (the dark grays that actually highlight the pattern of the silver). But to acquaint you with them ... there is the "dip" method

which quickly polishes badly discolored silver. "Dips" can streak knife blades and erase that attractive contrast of light and dark areas on your silver. Then there is the home electrolytic method that involves placing an aluminum strip three or four inches wide in a glass or enamel pan. You add water and a teaspoon of baking soda for each quart of water. Bring to a boil and add the silver. Boil for two or three minutes until the tarnish is removed. Wash and dry. This is another quick method for cleaning plain pieces of silver . . . almost an emergency device and never to be used on antique or ornate flatware or on any hollow ware.

And now for a few quick tips:

If your silver has a raised décor ... use a soft brush to get into crevices.

To make an easier job of cleaning the tines of forks, apply polish to a soft, loosely woven dishcloth and push those pesky little prongs in and out to remove the tarnish.

When using hollow ware for fruit or flowers, watch carefully for signs of staining. Acids from fruits and decaying flowers may cause pitting. We always use an inner glass container for our vases or line our bowls with a plastic wrap.

Never use steel wool or coarse cleansing powders on silver.

There are commercially applied silicone finishes to protect decorative silver (silver not used for serving, eating, or drinking). Silver so treated never needs cleaning . . . unless the silicone gets scratched of chafed. Then the tarnish will begin unless you have the piece refinished with the silicone.

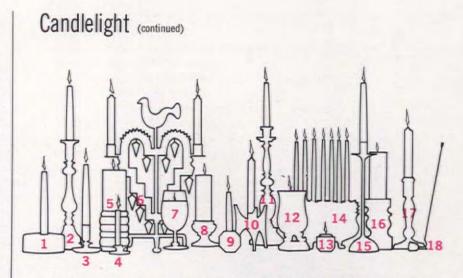
Before storing silver, be sure it is thoroughly cleaned and dried. Keep it where it can be conveniently used. Silver chests are available from many jewelers and department stores. They are lined with antitarnish cloth, come in many sizes and qualities. Or, if you have drawer space, why not line the area with tarnish-resistant material also available at those same stores?

Tight rolls or zipper bags of antitarnish fabric are available in sizes from tiny teaspoon containers to big 24x36" bags for hollow-ware pieces.

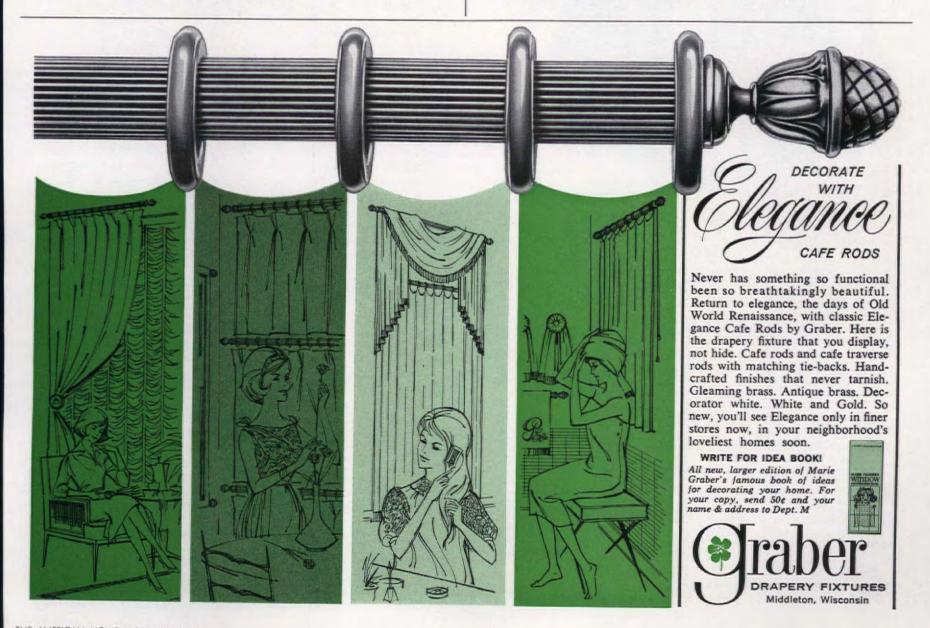
Also available is a specially treated antitarnish paper, pliable but tough enough so that it can be used to wrap and rewrap your silver many times.

Pieces you use only occasionally can be wrapped and stored in airtight plastic bags or plastic wrap. And hollow ware, if stored in glass-enclosed cases, should be "chaperoned" with commercially prepared crystals to retard tarnishing.

The small effort of cleaning, of immediate washing, of putting away in tarnish-retarding spots . . . what a very small effort indeed for the sense of graciousness, the pride of possession and the use that silver brings to any lady of the house—and to her family, too! THE END



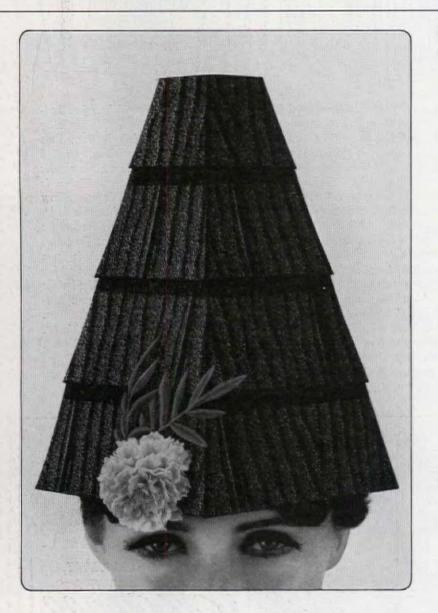
1. Cork float, like those used for fishermen's nets, was found in a five-andten-cent store. 2. Very traditional, this tall pewter candlestick is made by Virginia Metalcrafters. 3. Low, smoke-colored glass holder is from Van Dow-Fenton. 4. Miniature white-and-gold china chamber stick was selected from Mottahedeh. 5. Bright lacquer bracelets encircling the plump candle are imported by Takahashi. 6. Heart-shaped gilded metal candelabra is from Meiselman. 7. Colored candle formed in the wine glass is from Mary Pentland. 8. Wax candle holder shown holding large round candle is by Victrylite. 9. Many faceted glass match holder is a Japanese import by Dean Trimble. 10. Contemporary black iron candlestick was found at Takahashi. 11. Tall, gracefully turned natural pine candlestick is from Design Research International. 12. The pierced pottery vase, from which liner was removed to make candle holder, is from Silvestri. 13. Votive bubble light, which comes in many colors, is by Victrylite. 14. Pewter flower container shown holding group of tapers in bed of flowers is from Meiselman. 15. Tall, slim black iron candlestick was discovered at Takahashi. 16. Sturdy natural pine candlestick is from Design Research International. 17. Reproduction Lowestoft candlestick is from Mottahedeh. 18. Brass candlesnuffer is from the S. P. Skinner Co. You will find all items in many department and specialty stores throughout the country.



IT'S RELATIVE SEASON!

Or how to get along with our nearest, dearest

It begins a little before Thanksgiving, the warm anticipation of the holiday season when we'll be reunited with all our family who live near enough (or have enough leisure and money) to join us for some part of the holiday season. Isn't that one of the highlights of this time of the year . . . when mothers and fathers, grandmothers, grandfathers, aunts, uncles, nieces, and nephews can gather under the same rooftree, along with our own enchanting offspring and theirs?



ARE YOUR Shingles In Fashion?

Perhaps you've noticed that today's smartest, handsomest new roofs are "wearing" Jumbo Woodtex Shingles. These premium quality asphalt shingles—featuring deep texture and a vivid shadow line—will add appeal and distinction to your home. And Certain-teed guarantees these beautiful, dependable shingles for a full 25 years! (Actual shingle size 12" x 36".) See "The Crown Jewel of Roofing", Jumbo Woodtex Shingles, illustrated in a colorful free brochure. Write for your copy today: Dept. AH.

Certain-teed Products Corporation

Like many another occasion, the whole thing can be pleasanter in the anticipation than in the realization! Somehow in the year that has elapsed, we have forgotten last year's visitation and its somewhat less than perfect mood of loving reunion.

If you want to enjoy the "relative season," begin with a repetitive (but silent) chant: "They won't have changed." Garrulous Aunt Betty will still be a marathon talker. His mother and her mother will still be convinced that her child got the worst of the bargain. And being related doesn't make the men of the family circle inherently congenial with one another. You and only you can make this widely disparate group look homogeneous—or just plain enjoy a few hours during a holiday festival.

Out with a pencil and pad. List the names of the kith and kin who are coming or who are likely to come. (Holiday etiquette often dispenses with the quaint custom known as invitations or notifications. The most remote-by-blood-tie relative feels that Thanksgiving is sufficient reason unto itself to drop in.) Now next to the names write a thumbnail sketch of the person . . . his hobbies, his conversational bent, his political beliefs, and prejudices. The former are those opinions that coincide with yours, the latter are those with which you don't agree. After the sketch, jot down two or three topics of conversation or activities you think he would enjoy. We keep using the masculine pronoun; add all the feminine names.

Now read over the list as carefully as an Elsa Maxwell did or a Perle Mesta does. You'll discover that there are usually two in the list who have something in common. If both show up, see that they get together and quickly establish for them their mutuality of interests, like "Uncle John, cousin Albert is simply crazy about golf, tell him about...." They'll usually take it from there.

The darling mother of your darling husband has never ceased to wonder how her boy gains weight when you obviously don't know how to cook much more than a hamburger or open a can . . . but she becomes a real addition to the day if, when you invite her, you ask her to bring that wonderful dessert your husband keeps talking about . . . and would she be good enough to make the gravy just before dinner is to be served.

Sisters-in-law, sisters, brothers-inlaw, and brothers are much easier to cope with. Properly approachedthat is to say, frankly and earnestly pleading-they can become deputies to keep the hours moving along pleasantly. "Watch my father; he gets very restless at these times. Go over and talk to him about his latest case." (Substitute sale, book, vacation.) "Joe's mother always feels she is being neglected because she's visiting instead of being the hostess. When she gets that distraught look, Janey, join her and ask her advice about the dinner party you're going to give next

week . . . even if you're not giving one!" In short, assign monitor duties to your own generation.

And what about the small-fry? If the weather is good, you're that much ahead. Everyone knows that fresh air and outdoor play are great for the upcoming generation. Everyone except that generation, who are utterly bored by adults and adult conversation but who insist on hanging around inside the house anyway. If you have a family room, don't count on its taking care of the children. Two children of the same family can find countless diversions for themselves; four, six, or eight children from different families need a catalytic agent to get them into a reasonably cohesive mass. We have found several such agents; folding bridge tables, a collection of games beamed at several age levels, and one or two how-to projects. We're experts on improvising the latter . . . giving the kids straw flowers and pods to make the table centerpiece, cards and art material for them to make place cards, cupcakes, and frosting, and a free hand so they can decorate the dessert, an old-fashioned ice cream churn so they can actually make the gala finish to the meal. When great age differences prevailas they do in one of our friends' families, the oldest two children are appointed the readers-aloud to the vounger ones and made responsible for the happy good behavior of same.

For that arid period that comes upon large family gatherings, shortly after a hearty meal, a snapshot exchange will start the conversation-ball rolling with a vengeance. All it requires is your own pregathering thoughtfulness; you ask all and sundry to please bring snapshots of their vacations, their new homes, their new grandchildren, nieces et al, with identifving captions clearly written on the back . . . plus their own names. As you sit around the living room, these get passed from hand-to-hand. Mere politeness will start one question after another.... Just when was this taken? What color is the house? Was the weather pleasant in Acapulco?

The surprising part is that what began as a device becomes a thoroughly pleasant way to get reacquainted without the tired, trite questions prompted only by proximity and silence.

A wise and kind man was asked, "What makes a happy marriage?" His answer was the epitome of the obvious. "Doing all you can to make the other partner happy." It is equally applicable to a happy holiday with our nearest and dearest. Yes, our dearest even when we don't quite know how to live with them for an unaccustomed eight or ten holiday hours. Your effort to see that each of them is made to feel important, that what he has to say, what he has done, what he is interested in, is worth an audience, worth the prethinking that provides all this . . . that's what it takes to make a family holiday a time for all to remember, with love. THE END



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"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."





"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.

"The whole cost of installing-including this 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 re- less vacuuming. The whole house stays much "And since we got General Electric Central Air Conditioning, I've found it needs much baths in their home.

marks, seated in her gracious living room. cleaner . . . free of smoke and odor, too." 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."



Everyone at some time or other has surely said "This is delicious. Could I have the recipe?" There seems to be great interest in what and how other women cook; for exchanging recipes has long been a favorite pastime. Many women's groups have published their members' recipes in book form. We tried and liked these recipes from "How Iowa Cooks," compiled by the Tipton Women's Club of Tipton, Iowa, and present them here just as they appear in the book so that you can share the favorites of the women who live in that state.

TOASTED CRAB MEAT BUNS

1

1 dozen wiener	1/4 pound melted
buns	butter
1 can crab meat	Worcestershire
(flaked)	sauce and
1 pound processed	horseradish to

cheese taste

Melt butter and cheese. Add crab meat, sauce and horseradish. Spread on split buns. Toast under broiler until done.

ORANGE BAKED PORK CHOPS

6 pork chops,	$\frac{1}{4}$ teaspoon
rather thick	pepper
¹ / ₂ cup orange juice	1/2 teaspoon dry mustard
1 teaspoon salt	1/4 cup brown
	sugar

Cut fat from pork chops, if necessary. Place chops in large shallow baking dish; they don't need to be browned. Combine remaining ingredients, pour over chops, and bake 350 degrees for 1 hour (depending on thickness of chops). Baste occasionally during baking.

SQUAW CORN

- 1/2 to 1 cup cubed 2 beaten eggs Salt and pepper smoked ham
- 2 tablespoons fat to taste
- 1 No. 2 can (21/2
- cups) cream-style
- corn

Brown ham in fat; add corn, seasoning, and eggs. Mix. Cook over low heat, stirring constantly until eggs are set. Makes 6 servings.

IOWA CORN PUDDING

2 ¹ / ₂ cups cream- style corn	¹ / ₄ chopped pimento
8 eggs, beaten	1/4 cup green
slightly	pepper,
1/2 cup cream	chopped
1½ cups milk	2 tablespoons
1 teaspoon salt	butter, melted
1 teaspoon sugar	$\frac{1}{2}$ cup crushed
1/4 teaspoon	corn flakes
pepper	Greased casserole
1 tablespoon minced onion	dish

Mix all ingredients together except the crushed corn flakes and 1 tablespoon of the butter.

Mix the corn flakes and remaining butter and sprinkle over the top. Bake in a 325 degree oven for about an hour

TURKEY SUPREME

2 cups cooked	1 tablespoon
cut-up turkey	grated onion
2 cups diced	2 tablespoons
celery	lemon juice
1/2 cup broken	$\frac{1}{2}$ teaspoon salt
walnut meats	1 cup mayon-
$\frac{1}{2}$ cup stuffed olive	s naise

Mix all and put in baking dish. Cover top with:

1 cup crushed	1/2 cup grated
potato chips	cheese

Bake 375 degrees for 20 minutes. This is a good way to use leftover turkey.

CARROT CAKE

3 cups carrots,	2 cups flour
grated raw	1 teaspoon
4 eggs, unbeaten	cinnamon
2 cups sugar	1 teaspoon
11/2 cups salad oil	vanilla
2 teaspoons soda	1 cup chopped
1/2 teaspoon	nuts

salt

In electric mixer bowl, combine carrots, eggs, sugar, and oil. Beat until ingredients are mixed. Add remaining ingredients and beat well. Pour into 2 oiled and floured 9-inch pans. Bake at 350 degrees for 40 to 45 minutes. Cool lavers.

Put together with one 8 oz. package cream cheese, 1 pound powdered sugar. Soften cheese to room temperature, beat until fluffy, and gradually beat in powdered sugar. Add small amount of cream or milk if needed.

LEMON PIE

Make pie crust for	9-inch pie
$\frac{1}{2}$ teaspoon	3 eggs, well
ground nutmeg	beaten
1½ cups granu-	2 or 3 peeled
lated sugar	lemons, very
3 tablespoons flour	thinly sliced
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup cold water
1% cup soft butter	

In a bowl, stir sugar with flour, nutmeg, salt, butter, eggs, sliced lemons, and cold water. Pour carefully into unbaked pie crust. Bake for 10 minutes in 400 degree oven. Lower temperature of oven to 350 degrees and bake for another 20 to 25 minutes or until firm.

Should you like to try more than this sampling of Iowa cooking, you can obtain the book for \$2.75 by writing to Cook Book, Tipton, Iowa.



LAND O'LAKES Christmas Shopping Spree SWEEPSTAKES

Win money for gifts for everyone on your list! Enter free! Enter often! 5,015 chances to win!

> 5 FIRST PRIZES 10 SECOND PRIZES \$1,000 SHOPPING MONEY 5000 5,000 THIRD PRIZES

FREE CHRISTMAS TURKEY (Certificate worth \$5.00 on Land O'Lakes or any other turkey)

On any official entry form, check off what you think is the Land O'Lakes "secret of great butter." (There's a whole churnful of hints in our ad. But really, any secret you like will make us happy!)

You'll find entry forms in these advertisements, on display in grocery stores and on cartons of Land O'Lakes Butter. Entries must be received through the mail by December 1, 1964.

Enter often! Each entry must be mailed separately and must be accompanied by the guarantee panel from one carton of Land O'Lakes Butter (either salted or unsalted) or a plain piece of paper, 3" x 5", on which you have drawn in plain block letters the words "Land O'Lakes Butter."

Sweepstakes open to anyone except employees of Land O'Lakes Creameries, Custom Service Corporation and their advertising agencies and their families. Offer void where prohibited or restricted by federal, state or local law.

Winners will be selected in drawings by Custom Service Corporation, an independent judging organization. Each winner will be notified by December 15, 1964.

churned before noon

The sooner it's churned the sweeter it tastes. So we start before dawn. By sun up, that sweetest-of-all cream produced in this one small part of the U.S.A. is being rushed to the creameries—to be churned in the cool of the day into the sweetest, freshest butter you can buy.

We discovered this secret of great butter 3 generations ago: the sweetest, freshest cream *plus* an unusual dedication to the job. That peculiar dedication has resulted in better and better ways to churn our butter every year.

It's packaged better, too—and better refrigerated as it's rushed to your store. There, it's carefully kept at its fresh best for you.

Is it any wonder this is the largest-selling butter in the U.S.A.? The moment you taste **Land O'Lakes Butter** you'll know why.

	ret of Land O' Lakes great butter is:
) made only from sweetest, freshest cream	
	() made only in the Land of Lakes () better packaged and refrigerated
	or all of the above!
	er me in your drawing.
There! Now ente	

ORDER FORM Fill out coupon and enclose personal check or money order (no stamps please). Kindly allow four weeks for handling and mailing. (New York City residents please add 4 per cent sales tax) THE AMERICAN HOME MAGAZINE Dept. ACN, P.O. Box 84, New York, N.Y. 10046 Please send me the following item(s) for which I enclose \$ 1. PCK-4 Angels ringing bells \$2.29 2. ACN-103 Santa's elves \$4.98 3. PCK-37 Madonna \$3.69 4. PCK-38/39 Doll and Soldier \$3.98 PRINT NAME PRINT ADDRESS ZIP CODE STATE CITY



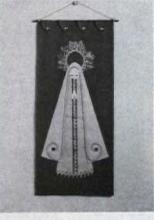
1. These cute white felt angels are perfect for a mantle or on your front door. Just cut out the felt and embroider the simple details. Golden paper bells are provided, and red ribbon for "ropes"-PCK-4 \$2.29 (set of two)

PRINT NAME PRINT ADDRESS CITY STATE ZIP CODE CHRISTMAS DECORATIONS Add a personal touch to your Christmas decor this year with one of YOURSELF

Add a personal touch to your Christmas decor this year with one of these American Home Christmas kits. Each kit shown has been selected from American Home's Christmas kits over the last four years as the most popular and the easiest to do. Everything you need is included, even the glue. Most require no sewing. Even the children can help with these colorful decorations that are sure to become part of your family's traditional Christmas for years to come. Order the kits you want right away so we can ship them well before the holiday rush.



2. Santa's elves will guard your front door, decorate a shelf or even stand beneath the tree to welcome Santa. Each elf stands 20" tall. Their felt clothing, red pompon noses, brass buttons, soft cotton beards are included. ACN-103 \$4.98 (set of two)



3. This Madonna wall hanging will add a serene and beautiful touch to your Christmas decor. The hanging which measures $26 \times 11 \frac{1}{2}$ " will have a dramatic effect on any wall or door. Kit includes appliques, trim, heavy gold braids, sequins, "jewels," brushed velvet leaves, glue and hanger. PCK-37 \$3.69



4. These beautiful 21" stockings will be hung by the fireplace with extra care because you'll want to save these for many Christmases to come. Kit includes stamped felt for stocking, toy soldier and doll, braid, sequins, embroidery floss, and glue. Kits may be ordered as a pair. PCK-38/39 \$3.98 (set of two)

TAKE YOUR PICK OF POTS AND PANS

With the holidays breathing down your back, it's time to take a good look at the various cooking utensils you'll be using to show off your cooking talents!

Are they really satisfactory in the way they cook—and look? Do you have dented saucepans or pots that are dangerously tippy? Is the handle on your kettle critically loose? Has your family's appetite outgrown the size of your small skillet?

When you go out to shop you'll find yourself lost in a maze of attractively designed pans of aluminum, glass, stainless steel, iron, enamel, Pyroceram, and combinations of materials, ad infinitum!

They have gay designs, colored lids that range from red to mink brown, and handles of the most graceful and unique structure. Which is for you? Your choice of material and color

is, of course, a personal matter, but there are certain distinct characteristics that spell quality and satisfaction in cooking utensils. The following buying tips should help you select the utensils that will give you the greatest satisfaction for years to come.

Types. Top-of-the-range utensils are most commonly divided into these categories: saucepan (one handle), sauce pots (two handles), kettles (equipped with a bail), and skillets (or frypans). Buy those that will best fit your needs and wants; add others as you need them.

Shape. Choose pots and pans with flat bottoms, straight or slightly tapered sides, and rounded edges where the sides join the bottom. Sharp corners are difficult to clean and less satisfactory when you are stirring sauces or puddings.

The top edge of the pan should be smooth or slightly rounded. Decorative etching or crevices are merely dirt and food collectors. The edge can be bent down to meet the side of the pan only if it is done tightly so that no dirt can collect. This is known as a "beaded edge."

Sturdiness. Cooking equipment that is too light in weight will dent, bend, and warp.

Handles should be made of nonheatconducting material and designed so the user does not have to grasp hot rivets or screws. It should be of a moistureproof material and one that will not become slippery.

Handles must be attached securely. A handle that loosens easily may cause bad accidents.

Some handles are ovenproof for use in baking. Before using in the oven be sure to read the manufacturer's instruction book. **Covers** should fit snugly but still allow room for steam to escape. The cover should have a sufficiently large nonheat-conducting handle so that it can be removed easily.

Balance. If a handle is too heavy for the pan it will cause the pan to tip easily. Test by moving the lid and tapping the handle lightly. If it tips easily and does not right itself it is unbalanced and will be uncomfortable to carry as well as dangerous to use.

Even heat. The pan should be made of a material that conducts heat evenly and quickly. If it does not, hot spots will form causing over-browning or scorching in certain areas. Some of the more commonly used materials include aluminum, iron, stainless with bottom surfaces or cores added to improve conductivity, porcelain enamel-ware and heatproof glass. New combinations of materials and special coated utensils are appearing on the market every day. Check your housewares department for information on the newest items.

Suitable sizes. For convenience and economical food preparation, it is advisable to have utensils which will quickly take care of all cooking jobs. A minimum set includes a quart, 2quart, and 3-quart saucepan or pots, a large skillet for frying, sautéing or panbroiling in large quantities, a smaller skillet for little jobs, and a round roaster or Dutch oven. When cooking, the pan should only cover the heated surface and should be about two thirds full.

Ease of storage. Before buying consider the amount of storage space in your kitchen. If the pans are to be displayed on a wall rack they should be particularly attractive and easy to clean. Never toss pans into a catchall closet. Dented equipment is more a headache than a help. THE END



You do a world of good by sending \$1 Food Crusade packages to hungry people through CARE, New York 16.

By MORTON J. SCHULTZ SEAL OUT WINTER DRAFTS PART II

The profits you'll reap from one afternoon's work before the weather turns really cold are hard to calculate

in dollars and cents. But profits they are nonetheless. Here's why: Your home can be made more comfortable than you've known it before, despite the coldest outdoor temperature . . . despite the force of the wind.

You can put money in your pocket by reducing your annual heating bill by as much as 25 percent.

There's no magic formula involved in reaching these "elusive" plateausnot even strenuous labor. The job is simply to seal up open areas around your house, or as many of them as possible.

In last month's American Home, an article on calking discussed sealing external cracks through which cold air can enter a home and warm air can escape. This month, sealing areas from inside the home are discussed, although some mention is made of outside areas not previously covered.

It's through these areas that cold outside air slithers, forcing you to turn up the thermostat in an attempt to maintain comfort. And it's through these areas that much of that heated air escapes to the outside. No matter how you add it up, the total is always a waste of money since you're paying for something you don't need or are not using-more heat output!

The techniques and products you use to buttonup cracks depend on the nature of the opening. The job is done from both outside and inside the home.

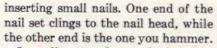
Weather stripping, one of the basic materials needed to seal a home, comes in many forms. The old standby products used around doors and windows are still available-strips of wool, cotton, or hair felt, and a waterrepellent sheath of fabric encasing cotton wool. But modern products are more efficient, more easily installed, and last longer.

Most of these products come in kits, with each kit containing enough material to seal a door or window and the tacks or nails needed to attach it. In one case-felt stripping with an adhesive backing-material adheres to the wooden window frame without tacking. However, if a window is frequently opened and closed, this type isn't recommended for use since continual movement can break down the adhesion.

Weather-stripping kits for windows include spring-strip metal, neoprenecovered spring metal, sponge rubber, a combination of metal and vinyl,

Urethane-foam weather stripping for casements is becoming more popular because of the ease of application. All you have to do is peel off the back strip, which exposes the adhesive, and run the strip around the window, pressing against it firmly to insure good adhesion.

There's also a wide selection of weather-stripping kits for doors. You can pay as much as \$10 for a kit, but



In sealing up a house, don't forget that much cold air can enter under garage doors of attached units. There are wide strips of rubber and vinyl weather stripping that are nailed to these door bottoms and do a good job of blocking cold air.

There are other draft areas where weather stripping won't work. Here are some common ones:

Windows. Double-hung windows in particular are subject to drafts often overlooked by the home owner-drafts that can't be sealed up with weather stripping alone. One susceptible spot is where the top of the bottom window and the bottom of the top window come together to be latched.

Latch the window. If the top and bottom don't latch tightly and evenly, the sash of the top will drop below that of the bottom. leaving a wide entry for cold air.

Another serious draft area will be where the top window meets the top frame. If there is a sag, shove the top window firmly shut and note the amount of space between the latch and its hook. You can build the latch up by unscrewing it and inserting washers beneath. If there is still a small crack where the windows meet, cut some weather stripping to size and nail it to the window.

One other window area through which cold air can filter is between the sill and molding. As a house settles, the sill and molding often part company. If the crack between them is appreciably wide, remove the molding, reposition it firmly against the sill and nail it back into place. There will still be a narrow crack through which cold air can leak. A coil of mastic, which can be stained or painted to

blend with the décor of the area, is suitable for sealing these areas.

Cracked and crumbling putty around all glass will allow cold drafts to seep through. If this is the case, scrape out the old putty and apply fresh sealant.

Air Conditioners. A window air conditioner or one installed through a wall forms a natural hatch for drafts. Cold air can leak in around the crack formed by the chassis of the air conditioner and the mounting board and also through the unit itself.

To cut down on (continued)

87

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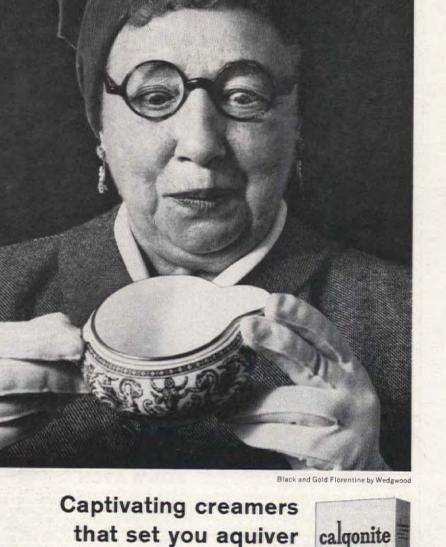
and plain vinyl. All are surface mounted except the spring-metal type. This type is used by professional contractors who insert the stripping directly into the window to provide a concealed job.

There are special types of weather stripping made for casement windows. Some of the common kinds consist of metal, plain vinyl, and urethane foam.

Metal strips for casements take a W-shape and Z-shape form. You'll need both. The W-shape fits the hinge and bottom sides of the casement. while the Z-shape is for the top.

the usual range is from \$3 to \$7. Contained in these are strips of spring metal, vinyl and metal, or wood and vinyl for door sides. Also in the kits are bottom seals of felt and metal. vinyl and metal, interlocking metal, or wood and metal with vinyl roll mounts. These weather-stripping kits have detailed instructions for easy installations. In most cases, all you need is a hammer and, when metal is used, tin snips.

Another practical tool is a magnetized nail set that eliminates the possibility of banging a finger when



How to make a plain dress

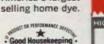


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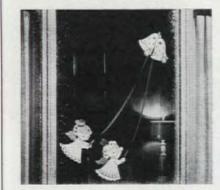
Dyeing with RIT® is fast, fun, almost foolproof!



Let Santa's elves get Christmas off to a joyous start. Twenty inches tall, they guard your door, decorate a shelf, or stand under a tree. Kit includes wire for body frame, red and green felt, Styrofoam ball for head, soft white beard, red pompon nose, brass buttons. Kit ACN-103 \$4.98 a pair.



This Madonna wall hanging, size 111/2x26", makes an exquisite gift or a lovely decoration for your home. Glue on appliqué and trim, no sewing. Kit PCK-37, price \$3.69, includes blue and green felt, gold braid, sequins, lavish "jewels," brushed velvet leaves for the ethereal halo. brushed



Pert, white felt angels ring in Christmas at your door, window, or over a holiday buffet or mantel. Bright sequins and gold paper crowns add sparkle. Golden bells are rung with long, red satin ribbons. All in Kit PCK-4, price \$2.29 for a pair.



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(continued) drafts around an air conditioner, calk it where chassis meets the mounting board, and also where mounting board butts against window. This is done on the outside of window.

Calk all around wall-installed units to seal crack between unit and framing.

You can buy an air-conditioner cover to fit over the unit. This eliminates the influx of air through this area and also protects the outside of the unit from the elements.

Shoe moldings. Run your hand along all shoe moldings, especially those on outside walls. A molding could separate from the baseboard and floor, forming a wide entrance for cold air.

If you feel a draft, remove the molding carefully with a pry bar or screwdriver, reposition it flush to the floor, and renail it firmly to the baseboard. This, too, is another narrow crack which can be sealed with mastic.

Foundations. Another overlooked area is the crack that extends around the house where the foundation meets the siding material. Here, a calking gun is the most effective weapon. Go around the entire house and apply a layer of calk to the joint. THE END

SHOPPING INFORMATION

Cover: Paper plates, napkins-Paper-East. Mugs, cake molds. candles-Bloomingdale's. Ladder-back chairsmolds, candles—Bloomingdale's, Ladder-back chairs— Macy's, Butter pail, pepper mills, wooden trays, wooden napkin rings, cheese board, red earthen casserole, wooden trivet—Bonniers.

START MAKING THESE GIFTS Page 16: Herb-patterned fabric-Greeff.

ATTRACTIVE WINE RACKS

Page 20 (top): Vermillion, Inc. (Bottom): International Consumer Products. Page 23 (top): Bot-Cel Products. (Bottom): Vermillion, Inc. Page 24 (both): Vermillion, Inc. Wines—Fine Wines of California. All merchan-dise available at W. & J. Sloane.

LIVING ROOM THAT INVITES YOU IN

Pages 41-43: Entry wallpaper, fireplace wall wall-paper in living room-Timbertone Wallcoverings. Living room rug-Wunda Weave. Drapery fabric-Schumacher. Figurines on mantel-Mottahedeh. Coffee table-Branovan. Hi-fi stereo consoles, game table, desk, chairs-Trouvailles. Wing chair-Joseph Paul. Chair by desk-Cocheo Bros. Lamp by wing chair-Chapman. Lamp on desk-Mario Sales. Two red chairs-Medallion Limited. Light over game table-Frederic-Thomas Assoc. Flooring-Moose Lake Tile Co. Sofa-custom made.

SET WITH TASTE AND IMAGINATION

SET WITH TASTE AND IMAGINATION Page 44: Continental white medallion-shape china-Rosenthal. "Etiquette" glassware-Imperial. "Clas-sique" silver-Gorham. Table-Founders. Salt, pep-per containers-Garden Silversmith. Napkins-Ewart. Cigarette holders, "Valerie" cocktail glass by Val St. Lambert. Crystal ashtrays-James. Chairs, crystal salt containers, crystal candleholders-imports. Page 45: "Avocado Yellow" china-Wedgwood. Glassware-Jamestown. "Grand Colonial" flatware-Wallace. Napkins, tablecloth, table, chairs, candleholder, copper planter, wood salad bowl, yellow tole tray-imports. Page 46: "Independence" & "Blue Tulip" china-Gateton. "Antique" glassware-Bryce. "IBIO" flatware-International. "Wilton" fabric for runner, "indow panels-Kandell. Warmer-International". "Some Midnight" sofa-State Upholstery. Green lamps-Warren Kessler. Soup ladle, coffeepot, painted wood chairs, painted white wood benches, green linen napkins, flower holder-imports. Page 47: "Butter prod chairs, painted white wood benches, green linen napkins, flower holder-imports. Page 47: "Butter protech Plaid" china-Boontonware. Glassware-fumperial. "Modern Provincial" flatware-Reed & Batoro. Linen napkins-Indian Head. Brass salt & Batoro. Linen haber eriped wood benches.

RARE HOUSE FROM EVERYDAY MATERIALS

Pages 48-51: Skylights—American Cyanamid. Sid-ing—U.S. Plywood. Douglas fir framing—Weyer-haeuser. Cedar roof decking—Potlatch Forest. Light fixtures—Prescolite. Glass—Libbey-Owens-Ford. Fireplace—Condon-King. Rug—Roxbury.

ENTERTAINING IN A SMALL APARTMENT

Pages 54, 55: Flooring-Amtico. Long white table-Formica. Wallpaper-Stockwell. Matching fabric-Bloomcraft.

PORTFOLIO OF HOLIDAY ENTERTAINING Pages 60, 61: Silver-Gorham. Pages 62, 63: Salad bowl, salad-dressing bowl, vegetable dish, handled casserole, napkins-Georg Jensen.

KITCHEN DESIGNED FOR EASY ENTERTAINING

Page 80: Cabinets-St. Charles. Range-O'Keefe & Merritt. Flooring-Amtico. Sinks-Elkay. Hood-Monk. Fan-Tradewinds. Television-Zenith.



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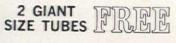
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HOME MAINTENANCE CLINIC

Keeping a home healthy is an all-yearround job. For some home owners it's a snap, for others a difficult chorethe difference lies in know-how. If a simple home-maintenance or repair job has you stumped, take advantage of our free advisory serv-

ice. Address your question to: Home Maintenance Clinic, The American Home, 641 Lexington Ave., New York, N.Y. 10022, and enclose a self-addressed stamped envelope. In reply (allow 3 to 4 weeks), you will get an expert's advice free-of-charge and your question may appear in this column.

Q-I'm going to do a job that requires a few hundred bricks. I wanted to get socalled facing brick because it will be used where appearance is a consideration. At the brickvard I spotted a load of common brick which looked as nice as the facing brick and was cheaper. Can you tell me why and if I ought to be wary about buying ?-S.K.J., Connecticut.

A-Generally, common (or building) brick, which is normally used where appearance is not a consideration, is cheaper than fancy facing brick. However, in this case you might have come upon a windfall that will save you money.

Brickyards often sell as common brick other types that can't be sold at regular price because of some defect such as an irregularity in color or chipped edges. Often, these defects are so minor that only a professional can spot them. If such defects aren't a consideration in the job you're doing, you may have a bargain. But first ask the dealer exactly what this load of brick is and to what extent it may be defective.

Q-I'm considering buying a propane torch. But I am hesitating because I've heard they're dangerous if stored improperly. Can you clarify this?-M.A., Arkansas.

A-It could be dangerous if allowed to remain in a tipped position, which might let the liquefied petroleum gas leak out, or if placed where it might drop to the floor and crack the case. Also, it should never be stored near any flame or highly concentrated heat.

A handy holder can be fashioned from an ordinary tin can. Select one that's large enough to hold the base of the torch tank and nail it vertically to a wall in your garage or workshop. Be sure it's high enough so children can't get at it.

Q-I'm going to cover the walls of a basement recreation room with paneling and want to know how to go about moving the electrical outlets and light switch out the one inch the outlet or switch flush with the wall. Don't forget to turn off the electricity before you start this job.

Q-I have a bathroom surrounded on all sides by other rooms. Since it has no windows, there's a good deal of moisture accumulation when we take showers. I want to install a vent fan and want to know if I will be able to vent it into the install drywall directly over the plaster. Can I do this without difficulty?-R.K., North Carolina.

A-Yes, but you must first find the studding and nail the new drywall to that. Indiscriminate nailing of drywall over plaster won't workthe drywall will rip away.

Since you're going to cover the plaster anyway, use a long nail and probe the area until you find the

studs. They lie about five eighths of an inch below the surface of plaster and are usually 16 inches apart. center to center. However, this 16-inch figure doesn't always hold true, so make sure you double check with your nail probe.

Q-I purchased a piece of unfinished furniture that I want to stain myself. However, I'm confused by the many stains on the market, some reputing to be onestep stains and others more professional types. Can you enlighten me?-J.T., California.

A-Stains for finishing wood fall into two general categories-wiping stains and varnish stains. Both, of course, are available in various shades.

Wiping stains are applied with a brush, gun, or rag. Many professional furniture refinishers recommend that a layman use a rag, since brushing could leave brush marks and spraying doesn't permit full control over the application.

The important thing to keep in mind with wiping stain is that the longer you let it set after applying it, the darker it becomes. You stop the darkening process by wiping the stain off with a clean, lintfree rag. If the stain doesn't darken the furniture as much as you'd like, you can then apply a second coat.

After stopping the darkening process, let the stain dry thoroughly-it takes about 24 hours. The furniture should then be sanded lightly with No. 00 sandpaper or wiped down with steel wool to eliminate

high spots and prepare the wood for a finish coat of varnish that will protect the furniture.

Varnish stain is known as the onestep stain. It permits you to apply the stain and finish varnish protection in one coat, which saves a lot of time and work. The one drawback is that whatever shade comes from the can is the shade you must accept. The stain doesn't darken as it sets and it won't darken appreciably even with a second coat. Be sure of your selection; test the color on a scrap of wood.

or so needed to accommodate the furring strip and paneling thickness .-M.S., New Jersey.

A-Some local electrical codes require that the electrical boxes have to be removed and reset properly in relation to the new wall surface. Check with your local building inspector first.

If no such stipulation is in force, you can buy a box spacer (also called a collar) at an electrical supply dealer or hardware store. This, attached to the present box, makes it deeper and allows you to bring out attic crawl space.-H.H.L., Ohio. A-No, you shouldn't. The purpose of a vent fan in any part of the house is to get rid of moisture in the house. All you'd be doing is transferring that moisture from one area to another, which can cause damage. Since there's no outside wall to that bathroom, ductwork may be necessary. I'd consult a contractor.

Q-A plaster wall in my home is cracked and gouged so badly that repairing it is a problem. I'd like to



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Grandma may have had a hired girl to polish the silver. You probably don't. So why use Grandma's silver polish any more? Those old-fashioned polishes merely remove the tarnish temporarily. New "Tarni-Shield" gently cleans your silver and at the same time spreads an invisible protective shield to keep out tarnish. Silver stays bright and gleaming five, even six times longer. Get new "Tarni-Shield" Silver Tarnish Preventive and Cleaner to pro-CT OR PERFORMANCE DEFE · Good Housekeeping ·

tect all flatware, hollow ware, sterling or plate. Even if you're a modern Grandma.

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Q-I'm worried about a cracked cedar-shake shingle on the exposed side of my house. Can water penetrate and cause damage or a possible leak? -A.J.R., Maryland.

A-It's possible that water can be driven through the weak spot and beneath the shingle where it could lead to damage or a possible leak. If you don't want to replace the shingle until you repaint, try a repair by cutting a piece of roofing paper so it extends about three or four inches on either side of the crack. Force it up behind the damaged shingle and nail it into place by driving a couple of small finishing nails through the shingle and paper. If you can't get the paper into place because it's blocked by nails holding the shingle, you'll have to cut these with a hacksaw, force the paper up, and renail.

Q-I have three pieces of furniture which I've just taken from storage. The luster of all three is very dull, but I hesitate to use anything without first getting advice. Can you help?— C.H., Illinois.

 \mathbf{A} —If furniture polish doesn't restore your furniture's luster, there's another method but it's a timeconsuming job. And if the finish has deteriorated too badly during the storage period, even the method suggested here, used by professional furniture refinishers, might not work. You may have to take the job to a furniture refinisher.

Buy a fine grit rubbing compound from a furniture refinishing shop. Using a wad of 6- or 10-ounce burlap formed into a flat pad, wipe the compound onto the furniture in firm, even strokes—going with the grain. Make sure the strokes go across the furniture and that you're as meticulous at the edges as in the middle. Then wipe the furniture thoroughly with a soft rag, removing all the compound.

Buy a polish called Guardsman and dilute it with water as instructed. This is a professional polish, so it might be available only at a refinisher's shop. Apply with a soft rag and wipe off with a dry one. If the finish is still in good condition, it should sparkle. You might see dull spots that you missed with the compound. Go over them again, following the same procedure.

Q—Moisture from our furnace collects in cold weather on top of the chimney and drips down onto the roof, making our white composition shingles rusty colored. Why is this and what can be done about cleaning the shingles?—H.R., Missouri.

 \mathbf{A} —The indication seems to be a draft problem with that furnace. There doesn't seem to be enough to allow moisture to dissipate. Perhaps a flue is clogged or, more likely, more draft has to be created. In any event, a draft test is definitely called for. It can be done by a serviceman from your local utility company.

You can remove that rust color

from the shingles by washing it down with trisodium phosphate mixed in warm water. After the scrubbing operation is completed, wash the shingles down thoroughly with plain water to remove the chemical.

Q-A friend tells me that muriatic acid should never be used on any surface which has been treated with chlorine. He says that the fumes from the combination can result in serious consequences to the user. Is he right?-L.P., California.

 \mathbf{A} —Muriatic acid is actually hydrochloric acid. Chloride-bleaching agents contain sodium hydrochlorite. When the two come in contact, a chemical reaction takes place that releases free chlorine, which is extremely toxic. If inhaled, free chlorine can cause a person to pass out. Unfortunately, none of the muriatic acid or chlorinecleaning agents we looked at warned of this danger on the container.

If you wish to use muriatic acid as a cleaning agent, determine if a chlorine agent has been applied to the surface. If you're not sure, wash the area thoroughly with plenty of water before using the acid. It should then be safe to proceed without endangering your health. THE END



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FAMOUS BAUMRITTER BRANDS: ETHAN ALLEN . VIKO . ROOMATES . KLING . RESTOCRAT

The Norman Cherner family of South Norwalk, Connecticut, was faced with the problem of expanding their home. Most of the rooms opened into each other and always seemed crowded. Ideally, the house needed to double in size to accommodate the needs of the family whose children were growing and who were cramped for entertainment space. A new separate living room and a studio for Mr. Cherner would make it possible to increase the dining space and have a small study for the children.

Considering the existing one-story house and the hillside site overlooking the beach, Mr. Cherner decided that the best solution was to add a second floor which would contain the living room, studio, and deck. By going up, the view from downstairs was preserved. An upstairs living room eliminated through traffic, increased quiet and privacy, and provided another spectacular view. The important factor in such a design was to integrate the new living area with the one downstairs. Instead of completely enclosing the second level, the area containing the stairs was left open to the roof, giving the impression of a large, dramatic entrance hall uniting the two levels.

EXTERIOR VIEWS. Before and after views, shown above, demonstrate how well the addition is suited to the entire house. To effect a good remodeling there had to be a new concept of the original structure. The simplicity with which the lower floor has been blended with the upper is evident in the battens added to the siding and the vertical wood screening added to the porch.

Materials suitable for the climate were important too. Marine-grade Douglas fir plywood siding and ponderosa pine windows were chosen for their resistance to damp, salt air.

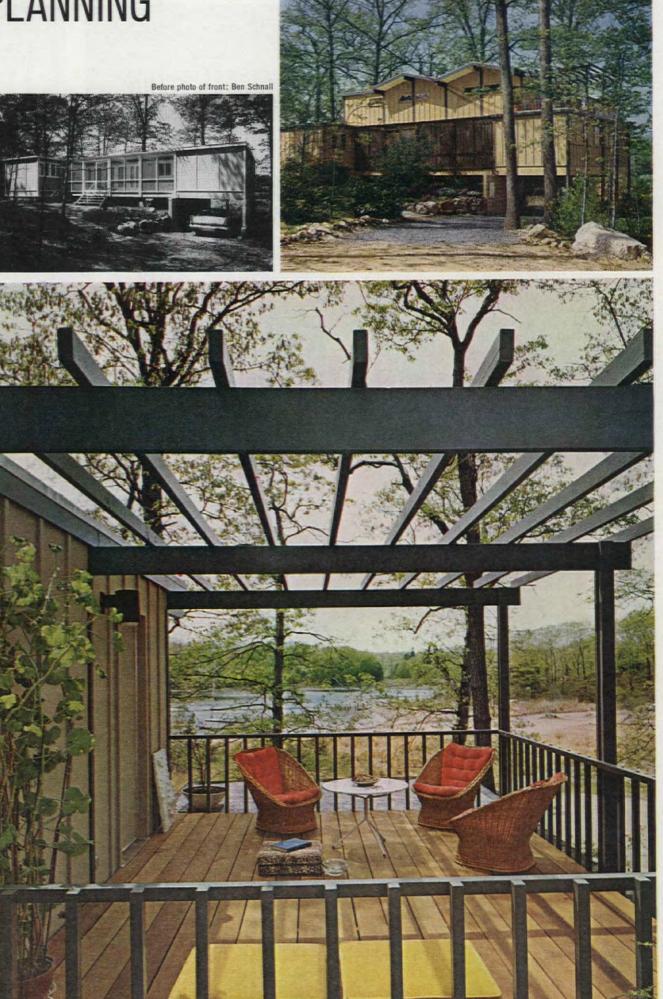
ENTRANCE HALL. Coming into the house (upper right), your attention is caught by the view through the window wall. The open stairs draw your gaze upward to the bridge leading from the studio, closed off for privacy, to the living room.

LIVING ROOM. In this room you are immediately aware of a sense of spaciousness. This is due not only to the window wall and open deck but to the two-story entrance hall with skylight.

A design feature which united the house is the $1\frac{3}{8}$ " board used in the deck railing, the vertical screening of the front porch, the indoor railings, and in much of the furniture throughout the house.

DECK. Through a door in the end wall of the living room you walk out onto this delightful deck which overlooks an inlet of Long Island Sound. Since access to the deck is through the living room, small, light chairs were chosen for use indoors and out.









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In fact, results were so thorough, that sufferers were able to make such statements as "Piles have ceased to be a problem." And among these sufferers,

were a wide variety of hemorrhoid conditions, some of 10 to 20 years' standing.

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In addition to actually shrinking hemorrhoids without surgery, Preparation H lubricates and makes elimination less painful. It helps prevent infection which is a principal cause of hemorrhoids. Just ask for Preparation H Ointment or Preparation H Suppositories (easier to use away from home). Any drug counter.

BEGONIAS AS HOUSE PLANTS-MOST BEAUTY FOR LEAST CARE!

By Jack Kramer

House plants should be enjoyed, not worried about, and begonias will reward you with much indoor beauty for very little care. Although houseplant fashions change, the popularity of begonias is steady and welldeserved. Whether you place them on a windowsill in the kitchen, in the living room, or anywhere color is needed, they're guaranteed to succeed under ordinary home conditions with a little additional care. Begonias are never gaudy or breathtaking, but they are handsome and come in a variety of sizes, growth habits, flowers, and foliages. Whether you want colorful flowers or leaves or both, you're bound to find a begonia to suit your needs.

Classification of begonias can be complex, but generally it's sufficient to divide them into five groups: semperflorens (wax begonias), angel wings or cane types, hirsute or hairy growers, rhizomatous, and rex begonias. The last two groups provide the most outstanding foliages; the others are primarily grown for their blooms. There are also begonias for growing in baskets and dainty miniatures.

The first group-the semperflorens begonias-are everblooming and easy to grow. If the plant is healthy, flowers appear all through the year and the foliage glistens and shines. The plants are either bushy and compact or have branched growth, and most are just the right size for the windowsill in kitchens or sun porches. Flowers can be either pink, yellow, white, or red. Grow them in full sun except during the hot months and allow them to dry out thoroughly between waterings. Give them a temperature of from 58 to 72 degrees.

Three fine semperflorens begonias are 'Dainty Maid' with cupped leaves edged pink and white flowers; 'New Hampshire,' pink flowers and green leaves laced with yellow; and 'Orange Dainty,' soft, orange-colored flowers.

The cane type or angel-wing be-gonias are delightful. They come in various heights and produce graceful bowers of bloom. The shape and color of the leaves vary but all are handsome. The plants bloom several times a year, so if you have a floor planter or hanging basket they'll be a wonderful show. They thrive in average home temperatures and need some sunshine. For best results dry them out severely between waterings. Pruning will insure better blooms so pinch back leggy growth now and then. The following varieties have done well for me: 'Alzasco,' with silver-spotted maroon leaves and dark red flowers; Begonia angularis, dark green leaves with silver overcast and white blooms; and 'Orange Rubra,' glossy green leaves with orange flowers.

The hirsute begonias are "whisk-

ered" beauties with leaves of various shapes covered with tiny hairs. Light passing through or on the foliage creates countless lovely color combinations. The flowers are ornamental and the plants are especially good for dry environments where they will grow readily. Start with a mature plant so you'll be sure to have flowers and place it in your sunniest window. 'Alleryi' has green foliage and large pink flowers. 'Alto Scharffi' has pink blooms with bronze-green foliage and 'Fernado Costae' has handsome white flowers and green leaves.

The rhizomatous begonias are extremely elegant plants with starshaped, colorful leaves and cascades of flowers on thick arching stems. They provide a vivid display of color in late winter and early spring. Although they will take more abuse than other begonias and still thrive, for superior results grow them with some sunlight and on the dry side. 'Brocade' has white flowers and green leaves overlaid with silver. 'Joe Haydn' combines black foliage and pink blooms and 'Reichenheimi' pink flowers with bronze-green foliage.

The rex begonias are tapestries of color with many-hued leaves. They are perhaps the most beautiful foliage plant grown, but are slightly more temperamental than the other begonias. Keep them out of drafts, and grow in the shade. For healthy plants provide an evenly moist soil and additional humidity. Grow them in a floor planter where the striking leaf markings can be easily seen.

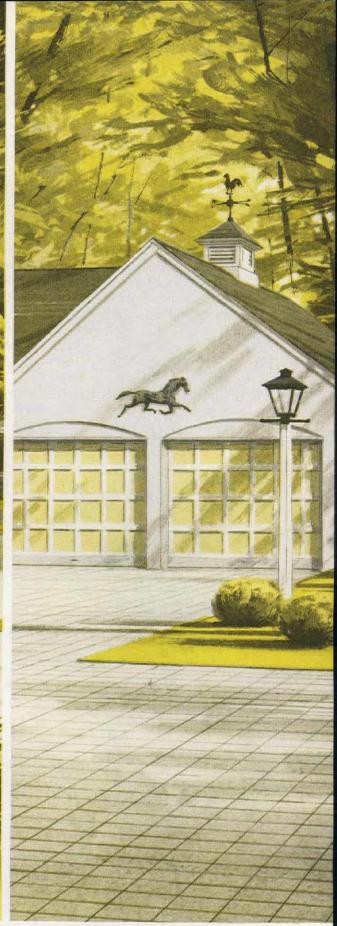
Three excellent rex begonias that I have grown are 'Alice,' maroon leaves with green and silver banding and a black center; 'Maria Louise,' with green and silver leaves; and 'Multicolor,' green, silver, and red foliage. If space is limited, miniature begonias will prove ideal for you. They are petite, pretty, colorful, and easy to handle. They thrive with warmth, moisture all year, and excellent light. Here are a few of these diminutive charmers: Begonia mazae, bronze-green leaves and pale pink blooms; B. francisi, dark green leaves and white flowers; and 'Pebble Lane,' pink flowers and light green leaves.

Before leaving the begonia family let us consider the tuberous summerflowering types. There are three classifications: tuberhybrida (hybrids with large flowers), multiflora (compact plants with smaller blooms), and pendula (cascades of colorful flowers). Although they are generally started indoors for planting out, you can try them in the house if you have a humid location in a west window.

There are of course rare or unusual varieties of begonias, but most are inexpensive and readily available.







A patterned patio that's casually continental. The mellow tones of a Spanish courtyard are matched in color and texture in a patio of long-lasting concrete.

Pebbled, woodland beauty for a quiet garden. The interesting texture of colorful stones embedded in the concrete walk enhances the most creative planting arrangements.

A colonial driveway complements traditional homes. The cobblestone pattern in durable concrete adds an authentic touch to Early American styling.

Exterior decorating with concrete brings new beauty to outdoor living

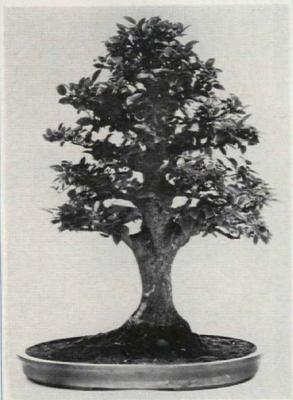
Architects and builders are creating dramatic landscaping effects with concrete, today's smart, new "exterior decorating" material. Concrete driveways, patios and walks match the styling of your home, dress up the whole property. Outdoor living areas take on new attractiveness as well as practicality. Here you see a few of the ways concrete paving is being tooled, textured and colored to create distinctive designs and patterns. No other material is so versatile, so adaptable to fresh ideas for home landscaping. For more exterior decorating ideas with concrete, write for free, illustrated "Ideas Kit." (U.S. and Canada only.)

> **Portland Cement Association** Dept. 11-9, 33 West Grand Ave., Chicago, Illinois 60610 An organization to improve and extend the uses of concrete

THE CHARM AND THE ART OF BONSAI

If you've heard that more and more people are becoming interested in bonsai, and if you've wondered why, you'll see the reason for it in the beautiful examples pictured on this page. They're part of the Coe, Phipps, Holsten, and McCormack collections at the Brooklyn Botanic Garden in New York. Then if you'd like to start a bonsai or two of your own, you'll learn how from the directions on the next page, by President Ken Sugimoto of the Peninsula Bonsai Society in California. (Incidentally, it's pronounced bone-sigh and is both singular and plural.)

The oldest bonsai pictured here is the pomegranate at the right, aged 67 years. The youngest, at $4\frac{1}{2}$ years, is the Japanese maple at the bottom of the (continued)



The likeness of a mighty forest giant is produced on a table by a Chinese hackberry only two feet high.



A scrub pine (Pinus virginianus) takes on a weathered, aged appearance even before it grows 12 inches tall.



All the charm of bonsai is expressed in a pomegranate that suggests a tree of great age and endurance.



The persistence of a mountain tree is suggested by an Indian azalea trained as a rock-clasping bonsai.



The grandeur of a California redwood is as real in a bonsai as in an ancient tree of several hundred feet.



A small Oriental maple (Acer buergerianum) is ideal for the intriguing "forest" or "grove" type bonsai.



Popular and easily obtained Japanese red maple, (Acer palmatum) is one of best species for bonsai.



This is the beginning of a new generation of Mercurys

now in the Lincoln Continental tradition

You've never seen a Mercury like this before. Clean, sleek, beautifully proportioned. It now rides on a longer wheelbase, has a wider stance, and the kind of luxury features and options once reserved only for

the most expensive cars. The idea behind all this newness was to create a car that reflected the Lincoln Continental

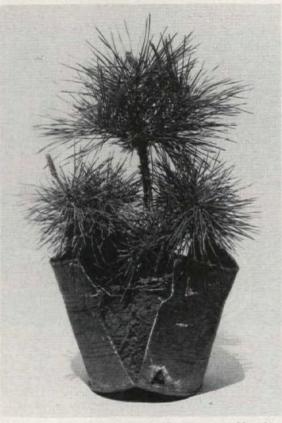
tradition—the Lincoln Continental way of doing things. See how well this new kind of Mercury suits you. Soon.



(continued)

third column. These seven are a good representation of the 50-odd types or shapes of bonsai distinguished by experts. Bonsai have long been an important feature at the Brooklyn Botanic Garden, which also has one of the oldest and largest Japanese gardens in the United States.

In most parts of the country, bonsai are best kept outdoors in light shade during the mild months and in a cool but bright window during the winter. Watering is the most crucial phase of maintenance and in hot, dry weather it may be necessary several times a day. Pruning is best done in early spring or early fall.



Start your bonsai with a small evergreen like this nursery-grown Japanese black pine—less than a foot high, with a trunk not more than a half-inch thick.



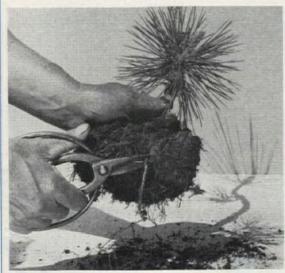
Remove needles close to trunk to reveal character of tree. Then choose branches (always an uneven number) that will create most attractive design of bonsai; eliminate other branches by pruning flush with trunk.



Insert copper training wire in soil close to trunk and twist wire counterclockwise up trunk from base to top. Remove more needles and wire branches. The copper wire used for this size tree is 8 gauge.



Now gently bend trunk and branches into a pleasing, graceful form, which will be the basic design of the bonsai. Mr. Sugimoto says wires on a pine should usually remain in place from eight to ten months, on a maple about six to eight weeks. Some experts favor a longer period, but injury results if left too long.



Now roots are pruned. First remove all soil except upper inch and a half to expose lower root system.



The next step is to plant the tree in a clay training pot where it will be able to mature for another year or two. When ready to remove tree from training pot, push out from drainage holes, don't pull from top. Remove excess soil and clip roots before repotting.



Container chosen for this plant is shallow oval dish. Pieces of plastic screen are to cover drainage holes.



Plant tree, a little off center, in slightly sandy topsoil. In a few years you will have a true bonsai.



NOW...YOU'LL SEE A BIG CLEANING DIFFERENCE WITH MIGHTY NEW DASH!



IT MAKES YOUR AUTOMATIC CLEAN LIKE IT'S TEN FEET TALL!

NO OTHER DETERGENT...HIGH SUDS OR LOW...CAN BEAT THIS

NEW DASH. It's a fact. We've added so much big, new extrastrength to DASH that you'll notice a big cleaning difference in everything you wash. For example, those band uniforms. Even that merry little group can't get 'em so dirty that today's mighty new DASH won't get 'em clean.

And with DASH's safe, low suds you don't have to worry about machine breakdowns caused by oversudsing.

So switch to mighty new DASH. Recommended by every maker of automatics!

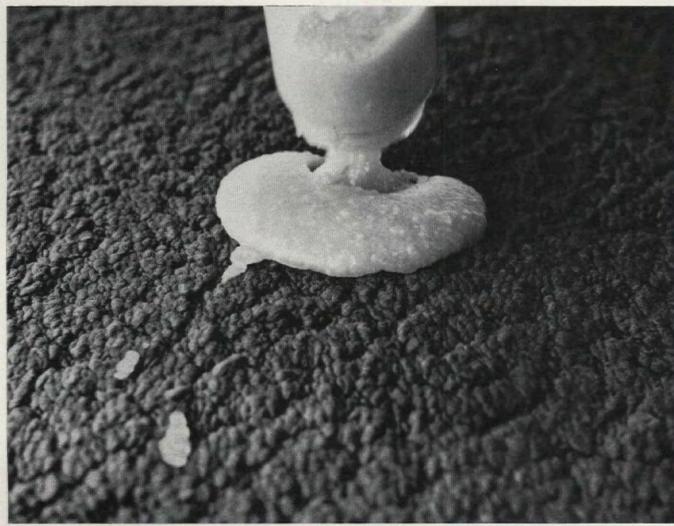




• New electric blender from *Ronson*: a unique innovation in design. The food container holds 48 ounces and takes whole fruits or vegetables without preslicing or dicing. The stainless steel blades can't rotate unless the food container is safely locked on the console which houses the motor . . . a 'happy precaution! Its dual purpose stopper has a built-in 2-ounce measuring cup for adding ingredients while the blender is operating. A 5-speed push-button control helps to regulate food textures. About \$54.95.

• A brand-new way to "gift wrap" from Osrow: No longer will you find you're out of gift wrapping just when

Who spilled the applesauce on the Alexander Smith carpet?



Alexander Smith's "Excellency" carpet of 100% Herculon, available in 13 locked-in colors.

Who cares? It's 100% Herculon!

It's beautiful, of course. And luxurious. But the real beauty is its stain resistance. Most stains won't harm carpet of 100% Herculon*olefin fiber.

That's because Herculon is the most moistureresistant of all carpet fibers. In most cases, you simply sponge away stains with detergent and water. In fact, 47 out of 50 common household stains clean off completely with detergent or cleaner.

And that's why Alexander Smith, the oldest name in carpets, chose Herculon, the newest of fibers, for their new "Excellency" carpet. Stop in at your favorite store and you'll choose "Excellency," by Alexander Smith, with pile of 100% Herculon.

Watch the demonstration of carpet of Herculon on the Today Show, NBC-TV.

HERCULON



FC64-16

you need it. It now comes in cans! Called "Glamour Wrap," this new device makes it possible to spray any household paper—from newspaper to plain wrapping paper—to create a gift wrapping that is individual and glamorous. Comes in three holiday colors: red, gold, or silver in a special kit, which contains three 8-ounce spray cans, an instruction manual, a drop cloth, masking tape, and a sheet of stencils for special designs. Suggested price is \$3.98.

. We just returned from the International Silver Company press conference with rave notices for a new product you'll want to see. It's the new Electric Buffet Warmer in Webster Wilcox Silverplate (see page 46). (Looks for all the world like a silver chafing dish.) Here, the elegance of silver has been combined with the practical utility of electricity. Invisible thermostatic controls hold the warmer at 180° F. It is insulated to protect table tops and is completely immersible for easy cleaning. Sells for \$70, tax included. (Round serving tray is another \$21.95.)

• Holiday time is snack time. From the *Betty Crocker* kitchens comes a delightful idea in snack treats. There are three packages on the supermarket shelves you've never seen before, in six cities for now, but in national distribution very soon. They're "bugles," "whistles," and "daisys," with new shapes and flavors. Bugles resemble little horns and taste like roasted corn; whistles look like toys and taste like grilled cheese on toast; daisys look like little flower cups and taste like crunchy popovers!

• We've accepted the happy fact that many good cooks never measure seasonings. Somehow they know what's "just right." But for best results for the inexperienced cook a specific measurement in a recipe is a must. So what about the recipes that say "add salt to taste"? As a general guide, use 1 teaspoon of salt for each pound of meat. If saltier than you like, cut to ³/₄ teaspoon to a pound.

• With lots of extra baking during the holidays here's a tip: Save empty freezer-paper boxes and use them for freezing cupcakes and cookies. Use an overwrap of freezer paper or aluminum foil.

• If you'd like to add mocha flavor to soft cookies, freeze them in a freshly emptied coffee can, sealed with freezer tape. The cookies will absorb enough of the coffee aroma to make them deliciously different.

• If something has boiled over on the range, leaving an odor, a few drops of vinegar applied to the spillage will eliminate the odor at once. Even the lingering smell of onions or fish disappears if, after cooking, vinegar is immediately placed in the pan to simmer for a few minutes.

*Registered trademark of Hercules Powder Company, Wilmington, Delaware, for its olefin fiber. Hercules makes the fiber only. HERCULES

100

• We hear a service which began in Michigan in 1958 is growing in popularity. The "Dial-A-Dietitian" service, now in 13 cities (check to see if there's a D-A-D number listed for your area), can be of great value in giving correct information about foods and diet. The service is being given by volunteers who are members of local dietary associations. The dietitians answer specific questions in their field but if you have a question of a medical nature, consult your physician.

. It's quite easy to keep your stainless steel sinks and range tops clean. For streakless cleaning get a "stainless steel sponge." Use warm water, soap or detergent, and the stainless steel sponge. Then follow by immediately drying off with a paper towel in the direction of the grain. We have also found a nonabrasive cleanser rubbed on dry, then wiped off with a dry, soft cloth, excellent. Even club soda helps to bring up a mellow luster to chromium and stainless steel.

• Ice cubes are good to "skim the grease" from gravy or stew! When ice is dropped into the hot liquid, surplus grease collects around the cube and is easily lifted out.

• As easy as it is to whip cream, it is usually a lastminute operation. Why not prepare it ahead of time and freeze it? Whip the cream, then sweeten and flavor it. Drop in peaks on a baking sheet. Freeze. Remove with spatula, place in plastic bags, and return to freezer. Top desserts 15 minutes before serving.

• When boiling potatoes, add milk to the water—about ½ cup to 2 quarts of water. It improves the flavor and helps keep potatoes white.

• Bake potatoes quickly by boiling them first in salted water for 10 minutes; then pop them in a hot oven until done. This method cuts baking time considerably.

• Chill candles in the refrigerator 24 hours before setting them on the table. They will burn evenly and drip less. (Not for the dripless kind.)

• A quick curtain or drapery cleanup: put them in your dryer with a damp towel (follow dryer instructions). The towel helps to bring out dust, will freshen and dewrinkle sagging curtains. • You can safely pick up small pieces of broken glass with a wad of damp tissue paper, paper toweling, cellophane tape, cotton, or wallpaper putty.

• A clean pot makes the best coffee. Run it through a brewing cycle occasionally (minus coffee, of course), with water mixed with 2 tablespoons of baking soda. Wash thoroughly. Or use one of the new coffee-pot cleaners now available.

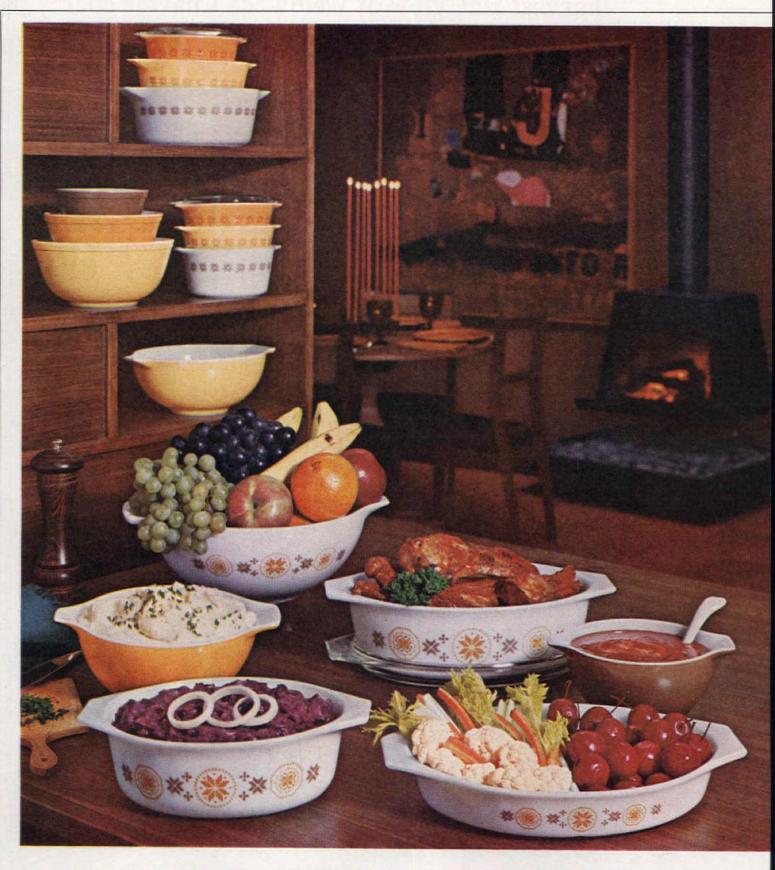
• Use plastic stackable vegetable storage containers for storing Christmas decorations. They take up so little space.

• When two glasses stick together don't force them apart. Fill top glass with cold

water and dip lower one in hot water.

• When you polish copper, rinse it in cold water. It keeps brighter longer!

• From the American Meat Institute comes a tip. Force all meat out of meat grinder by running two crackers through. Then mix crumbs with meat. They'll not affect the flavor. THE END



PYREX WARE TOWN AND COUNTRY COLLECTION perfect with today's smart wood tones

Perfect, too, with the whole range of sunny-tawny colors and copper hues. The harmony of the entire Town and Country collection makes mealtimes so festive you'll

PYREX brand casseroles: 1½-qt., \$2.95; 2½-qt., \$3.95. 4-pc. mixing bowl set, 1-pt. to 4-qt., \$4.95. 3-pc. mixing bowl set, 1-pt. to 2½-qt., \$3.95. Casserole set, \$5.95. Prices slightly higher in Canada.

welcome guests in your kitchen, as well as in the dining room and patio. PYREX ware heats fast, evenly. And washes glass-clean, so foods always taste their freshest.

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.



Dress a room for dining in the harvest-rich glow of Weldwood Charter cherry paneling. Pretend it's expensive...



Who'd ever guess Charter[®] cherry costs just \$65 for a 12'x 8' wall?

You may even forget, after you've lived with this luxurious Weldwood® paneling for a while, how little it cost you. Its golden touch lends an elegant aura to even the simplest furnishings.

Charter cherry has the patina, the rich warm look of old, loved wood ... satiny, hand-rubbed, enduring. Weldwood craftsmen take 18 careful finishing steps to bring out and preserve the wood's natural character.

Maybe this traditional American hardwood suits you to a T. Or maybe your taste runs to teak or pecan. With Weldwood paneling, you're sure to find just the wood to match your imagination—and your budget.



Weldwood paneling is easy to install. Do it yourself, or get professional help through your dealer who displays the Weldwood Headquarters sign shown below. See his complete assortment of over 70 kinds of beautiful Weldwood paneling, or visit one of our 159 showrooms. In the U.S: United States Plywood. In Canada: Weldwood of Canada Ltd.

Come see us at the New York World's Fair-Better Living Building,

HOMES FOR BETTER LIVING PROGRAM 1964

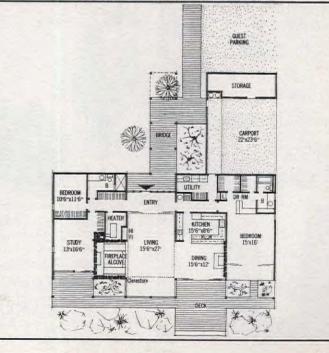
Year-round beach house overlooking Puget Sound in Longbranch, Washington, is tops in custom-house category

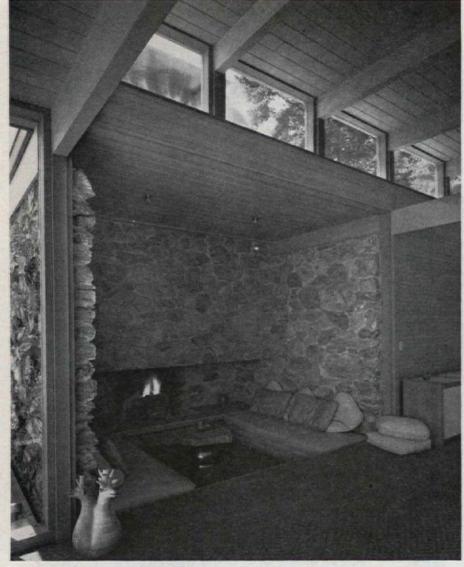
This house is an award winner in the custom-house division of the 1964 Homes for Better Living Program sponsored by the American Institute of Architects, in co-operation with House & Home and The American Home magazines. The plan is well organized for informal beach-front living all year round. Raised clerestory windows over the living room light up the interior, in addition to the all-glass front. The post-and-beam framework is precisely detailed at every intersection to eliminate unnecessary moldings and battens. The uncluttered profile and ordered structure of the building give a feeling of repose well in keeping with the setting. The selection of material also contributes to this. Neutral tones of wood were used. The landscaping on the water side consists of beach elements: rocks, pebbles, wooden pilings, and twisted evergreens. The house is raised above possible high tides on concrete plinths. Owners: Mr. and Mrs. William L. Dafoe. Architect: Kirk, Wallace, McKinley, & Assoc., Seattle. Landscape architect: Richard I. Yamasaki, Seattle. Builder: Heather Custom Homes, Tacoma.



This broad raft of a shore house seems to have just come to rest at the edge of the sea. The wood, inside and out, has been stained a natural sand color to blend into the setting. Most rooms have a view of the water and access to the deck via sliding glass doors.

The house was designed for informal entertaining and relaxing. Guest suite at one side gives privacy for visitors and hosts alike. Main entrance is a bridge deck from parking area. Separate entrance leads from carport to owner's suite. House features a seaside deck. (continued)







Living room enjoys this view of Puget Sound and the shoreline. Sand and water are just a few steps below the wooden platform running the full length of house. Wide overhang shades the glass front from glaring sun for a serene viewing of changes in the weather.

The fireplace alcove is a room within a room, with low wooden ceiling and imposing stone walls surrounding it on three sides. The alcove is carpeted and sunk below level of the living room. Built-in couches line two sides. Fireplace is the only light source in room.

Gifts unlimited-in milk glass and colorful crystal



OUTFITTING A SEWING CORNER

Or how to keep needles out of haystacks

No question about it, if it were more convenient to sew, you'd do more of it! Half the nuisance of any task is gathering the equipment to start hunting the scissors, running out to buy the right color thread, rummaging through the pins to find your last needle. But the slight effort of making it convenient for yourself to sew will probably induce you to get on with all those little chores you've put on your "someday" list. Encouraged by the results, you'll go on to more and more interesting things... making clothes, curtains, household items, and gifts.

Convenience is a matter of having everything you'll need at hand. There are two kinds of sewing centers, both with a high premium on invisibility when not in use: the permanent sewing center and the packable one.

The permanent sewing center—a small room or closet exclusively for sewing—has a door you can close. You may create such a room by closing off the end of a hall with folding doors or by making use of the space beneath a stairway. This is a true workroom where you don't have to hide the evidence between sessions.

The "packable sewing center" can be in a corner of the kitchen, laundry room, dining room, or even the living room of a small apartment. The sewing machine can be portable or a cabinet model that blends with the rest of the furniture. And the necessary equipment can be packed in anything from a small basket to a cabinet set aside for this purpose.

EQUIPMENT

A sewing machine is necessary for major projects and worth the investment even if you think you don't sew "that much." Think of the time and money it can save in repairing, darning, and mending, and the creative pleasure of making new things. Buy the best machine you can afford; it will last for years.

The things you'll need are simple and fairly inexpensive. If you've been sewing a while, you'll probably need to fill in only a few items.

Scissors. You'll need a pair 3 to 4 inches long for precision work and a pair 4 to 6 inches long.

Shears are used for heavier work, have longer blades, and straight or contoured handles.

Needles come in several types and sizes. Hand-sewing needles range from #1 to #12—the smaller the number, the coarser the size.

Machine Needles also come in various sizes. Your machine's instruction book will guide you.

Straight Pins are a must. Brass dressmakers' or silk pins are best. If you use steel pins, don't leave them in fabric for any length of time.

Thread comes in sizes ranging from

#8 (very coarse for heavy fabric) to #125 (very fine for lightweight fabric). Size 50 or 60 in mercerized cotton is used for most sewing, silk thread for silks, wools, and fabrics that mar easily, and nylon and Dacron thread for these fabrics. Keep a supply of black, white, brown, navy, and gray.

A Pincushion keeps your needles and pins ready for use. Get one filled with wool, ground cork, or hair. A Thimble that fits comfortably and is lightweight is a must for sewing.

MEASURING TOOLS

A Tape Measure with numbers on both sides gets used often!

A Hem Marker helps in these days of shifting hemlines.

A Measuring Gauge is convenient for marking hem widths, measuring buttonholes, and marking pockets.

OTHER SUPPLIES

A Work Surface 3 feet wide and 5 to 6 feet long is a great help. Ideally, have a large folding table.

A Full-Length Mirror is a great asset. Double mirrors let you see both front and back of the garment.

Notions such as snap fasteners, hooks and eyes, buttons, seam bindings, trimmings, zippers, and safety pins should be kept handy. THE END



Unisphere® presented by Use United States Steel © 1961 New York World's Fair 1964-1965 Corporation



your good tastejust as the designers did at the Fair !

It's a dream, the way DEVOE Wonder-Tones brighten room after room at the New York World's Fair House of Good Taste.

And it's so gorgeously simple for you to do the same in *your* home now. DEVOE offers a glorious selection of over 1,000 luscious colors —you're certain to find just the shade that perfectly expresses *you*! So divinely simple to work with, too. Just open the can and roll on the creamy Wonder-Tones.



Don't forget, either, that DEVOE has the exterior paints that can make your home the neighborhood showplace . . . and keep it looking bandbox-new for a long time.

Shop at your DEVOE dealer's for the dreamy paints that help you SHOW OFF your good taste—he's listed in the yellow pages.

Septic Tank-Cesspool Owners



RID-X Can Save You Hundreds of Dollars!

Whether your home is new or old, you can have a costly, messy back-up in your septic tank or cesspool. RID-X works to keep your sewage system operating smoothly. Helps prevent messy back-ups and foul odors. RID-X can save you HUNDREDS of dollars on digging, pumping, landscaping!

EASY TO USE-just pour in toilet bowl and flush. That's all. RID-X can't harm porcelain, metal pipes.



NEW FOIL PACKAGE

with Handy Pour Spout!

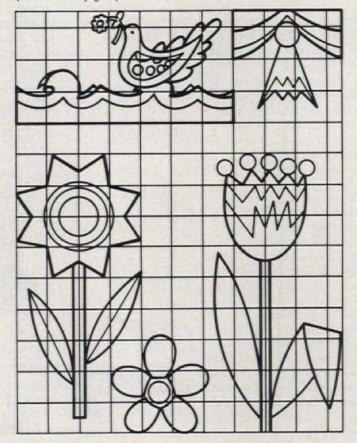
Wondering what to give that special friend or relative for Christmas? Subscriptions to The American Home make an excellent Christmas gift.

See order form bound between pages 50 and 51.



Christmas Gifts to Make

(continued from page 16)



Patterns above are for the boxes decorated with cut-out designs shown on page 16. Each square on the graph equals 1". To obtain full-size patterns draw 1" squares on a sheet of paper. Copy the designs, line by line, in the 1" squares. Spray boxes white. Stand away so the spray will go on in a fine mist, keep moving spray to prevent concentration in one spot. Several thin coats are better than one heavy one. Trace patterns on tracing paper and then on colored paper. Cut out colored paper carefully. Brush on adhesive then apply cut-outs with a damp cloth. Press down firmly and wipe off excess glue. Polka dots on the square box in picture are legal seals. Pieshaped design is achieved with bright colored paints.

Letter File Box. Cover an inexpensive box with an interesting fabric like the botanical herb drawings shown on page 16. Center fabric carefully so you can make the most of the motifs. Make paper patterns on tracing paper so you can see through for placement. Cut fabric in as few pieces as possible. Cut one strip of fabric to go from the front of top section, over top, down back, under bottom, and up the front of bottom section. For continuity, you may have to cut and reverse the fabric when it comes up front. In this case join at bottom so it won't show. Allow 1/2" extra on all sides to turn over at edges and lap at sides. Brush adhesive on box and do one section at a time. Cut sides to fit, glue in place. Conceal snap lock with tab of fabric and ribbon.

Felt Boxes. Glue a 1/2" grosgrain ribbon tautly around the top edge of pencil box and around the lower edge of the top and upper edge of the bottom of a bank-check box. Cut a strip of felt 1/8" shorter than sides of the pencil box. Brush adhesive on pencil-box sides, smooth felt in place with ribbon showing at top, seam in back. Cut a piece of felt to fit over top, sides, front, and back of box top, short enough to allow ribbon edging to show. Glue in place; cut away surplus felt at corners neatly. Cut felt to fit around sides, again allowing ribbon edge to show. Glue in place, seam on one side at back. Glue blue and white ribbon on ribbon to match edging. Glue to back and top of box with loose pointed "flap" end to conceal lock. (continued)

IT'S A PERFECT DAY TO SHOP BY PHONE.



What can Norge's experience save you when you buy a 2 to 15-lb. washer?

DEPARADE

Heartaches!

Four years ago, Norge set out to design a brand new breed of washer that would handle all your extra-big loads and really get them clean.

The result: the Norge 15—probably the most tested, most service-free big capacity automatic available today.

It not only handles every 15-lb. wash load you pile into it (the tub and agitator are extra big) but also handles every size load on down to two pounds. And without the need for extra basket attachments.

With this new Norge, you can actually do all your bed linen at one time—even if you're doing the linen for four big beds and a couple of cribs.

But don't get the idea it's only for big washes. Norge's

exclusive Flexi-load feature makes this amazing washer any size automatic you want it to be,by letting you control the amount of water and detergent you need with every load. With flexibility like this, you get the laundry out a lot faster with a lot less fuss.

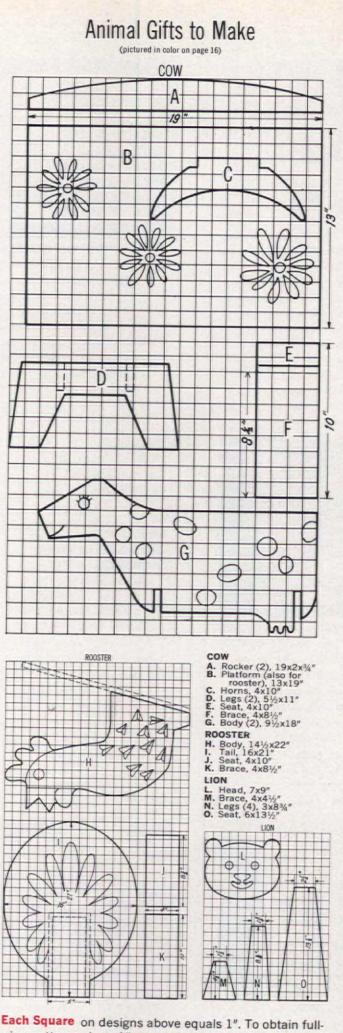
More spectacular ways Norge experience works for you

Eight push button controls on our back panel let you select the exact speed, time and water temperature you want for any fabric, any size load. And to make sure *every* wash comes out sparkling clean, we put in an automatic bleach and rinse additive dispenser.

And talk about dependability! Norge dealers can back up the Norge 15 with a Service Policy that covers all parts and labor for two solid years!

All of which explains why Norge users go about their washing without a worry in the world. Join the club. Get a Norge 15 washer and a new Norge big-capacity dryer too! Now at your Norge dealer's.





size patterns draw 1" squares on paper. Copy lines of designs in squares. Trace designs on wood. Cut animals from ½" plywood, except rooster's body H which requires ¾". For rockers use ¾" clear pine. You need 4" of ¾" dowel for handle on rooster and 2" L braces for platforms. Sand pieces smooth, round edges. Glue and nail. Set dowel between rooster head. Rooster brace K fits 4¼" below seat. Brace F on cow fits between legs at bottom of D. Brace M on lion is set between back legs. Use same platform for rooster or cow. Join animals to platform with L braces. Paint, using graph, see page 16 for color.



get this free facts book!

See how Alside baked-enamel aluminum siding practically pays for itself with *paint savings alone*...how the only paint you'll need for years and years is water from your garden hose. Read what satisfied homeowners say...there are more than a million, now, with Alside-improved homes. Find out about Alside's amazing Guarantee. Mail the coupon today, you'll be glad you did.

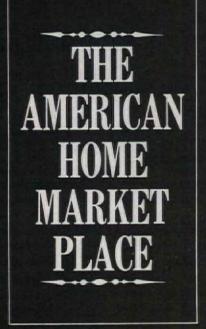
> Alside, Inc., World's Oldest and Largest Producers of Baked-Enamel Aluminum Siding, markets under these brand names:



Alside, Inc., Dept. AH 114 Box 1261, Akron, Ohio, 44309

I am a homeowner. Please give me, without obligation, the "Facts about Alside Aluminum Siding" for my home...including Guarantee offer and estimate of yearly savings.

Name		the state of the s
Address		
City	State	Zone
Phone		





TEA FOR TWO or more will be a breeze with a shining teakettle made of solid copper and brass. The 8x8" kettle is lined with tin for long service and has a decorative delft-blue handle. Use it to boil water for four cups of piping hot tea and also as a charming accessory in a modern or Early American kitchen. \$6.98 plus 35c postage. Hobi, Department AH11, Flushing 52, N.Y.



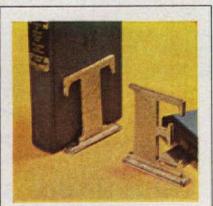
A HANDY CADDY to have in your kitchen is this one for silver and napkins. Made of honey-toned pine, it is 10x8¼x5" and has four compartments for silverware. The large pocket in front holds a supply of paper napkins. The caddy transports easily for an informal supper in the family room. \$4.95. Crescent House, AH11, 135 Central Park Rd., Plainview, N.Y.



A TREASURE FOREVER will be a smoky topaz quartz gem, oval, round, or heart-shaped. Beautifully hand-cut and polished, each is rimmed in 14K gold ready for use as a charm or pendant. \$15 each. Mount one on a lovely 14K gold bracelet (\$25) or suspend one from a delicate 16" neck chain in 14K gold (\$5). International Gem, 15-A, 15 Maiden Lane, New York, N.Y.



THE MEMORIAL SAMPLER makes a wonderful gift for any needlewoman. Kit includes oyster linen, assorted colorful floss, 11 ½x14" wooden frame, and instructions. The patriotic sampler, an exclusive design, shows the White House, eternal flame, quotation, and shamrock border. \$2.95 plus 35c postage. Victoria Gifts, AH11, 12-A Water Street, Bryn Mawr, Pa.



LEND A PERSONAL TOUCH to a library or bookshelf with a pair of initial bookends. These are 4" tall with a 3" base and made of metal with an 18K Florentine gold plate finish. A distinctive and thoughtful gift for newlyweds—you may choose a first and last initial or both the same. \$1.98 the pair. Lillian Vernon, Dept. AH11, 30 Evans St., New Rochelle, N.Y.



A FASHIONABLE TRIO is this paisley print desk set. Made of metal, the ensemble includes eight pencils, a holder, and a memo box with paper. A bright gift idea for the college coed, this set is also handy by the telephone or in the kitchen for quick notes. Print is predominantly red with touches of black and gold. \$1.98. Sunset House, 71 Sunset Bldg., Beverly Hills, Calif.



RINGS ON HER FINGERS will make her a happy, fashion-right girl. Cluster rings are high on the list, and these 24K gold-plated, adjustable rings are set with stones (all fake) in a choice of six colors: jade, turquoise, coral, crystal (jet and baroque pearls not shown). One has a cluster of gold hearts, smooth pearls. \$2.95. Lions, AH11, 260 Fifth Ave., N.Y., N.Y.



A HOLIDAY AIR will prevail throughout the house when you burn these lantern-glass candles. Available in the famous Carolina scents: bay berry (brown or green), magnolia (white), pine (red or green), carnation (blue), jessamine (yellow), hollyberry (red), cinnamon (brown), spice (red). \$1 each. Carolina Soap & Candle Makers, AH11, Southern Pines, N.C.



COLORFUL TUMBLERS are insulated with double walls to keep your hot beverages hot and cold ones cold. Lithographed maps of the Old World and high seas are permanently mounted between the inner and outer walls. The thermo tumblers are available in a set of 4 for \$3.95. Set of 6 is \$4.95. Order from Medford Products, Dept. AH11, 752 Fulton Street, Farmingdale, N.Y.



SOMETHING SPECIAL for someone special are these locket cuff links. With an outside diameter of 1", each link opens to reveal two 7%" photos of wife, children, grandchildren, or a favorite pet. The gold-tone metal makes them suitable for either a man or a woman. \$1.10 postpaid, tax included. From Spencer Gifts, Dept. AH11, 601 Spencer Bldg., Atlantic City, N.J.



FESTIVE FRUIT will add an unusual touch to your Christmas tree. These fireproof bulb covers are made of fiber glass and slip easily over tree lights to add a glowing splash of color. A package of six assorted fruits includes a half grapefruit (not shown), lime, lemon, orange, apple, and pear. \$1.25 postpaid. Order from Artisan Galleries. AH11, 2100 No. Haskell, Dallas, Tex.



FOR HOLIDAY DINING and for use all through the year, grace your table with crystal bobeches. Shown here in red and blue, they are also available in amethyst and amber. Each bobeche is $3\frac{1}{2}''$ in diameter with eight drop prisms $1\frac{1}{2}''$ long. \$5 per pair plus 60c postage. The crystal candlesticks are \$2.50 the pair. Paulen Crystal Co., AH11, 36-38 White Street, New York, N.Y.



KEEPA RECORD of how they looked as toddlers, how they look now with a handsome "flip over" picture frame. Walnut and brass are used to make this attractive desk or table accessory. Round inserts on one side have legend "Then" underneath and the reverse side matches with "Now" on brass plate. $3\frac{1}{2}x5$ ". \$1.95. Miles Kimball, 126 Bond St., Oshkosh, Wisc.



EARLY AMERICAN touch now invades the bath in the form of an eagle soap dish. This decorative accessory is made of gold-plated metal and holds a standard-size cake of soap. It is useful, too, in the kitchen to hold soap and scouring pads. The attractive dish is moderately priced for gift giving at \$1.50 or two for \$2.85. Empire, AH11, 140 Marbledale, Tuckahoe, N.Y.



JUST RIGHT for a little miss to put her pennies in is this bright red purse trimmed with a soft white kitten face. Made of velveteen, the bag has a brassfinished frame, chain handle, and measures 5x7". Also in black with white. A charming gift for a niece, granddaughter, or any little girl on your list. \$2.39. Here's How Co., Inc., AH11, 15 West 26th St., New York, N.Y.



SILK SLIPPERS will delight any woman. This charming pair made of raw silk has felt appliqués. Design shows mother cat on toe of slipper with her kitten following along the back. Choice of bright pink or turquoise with black trim. A thoughtful gift for mother, sister, college daughter. Send shoe size. \$5.50. Order from Edith Chapman, Dept. W, Blauvelt, N.Y.



REALLY BIG. Your smoking friends will be overjoyed to discover this ash tray waiting for them under the Christmas tree. A full 9¹/₄" in diameter, it has an Americana flavor with spread eagle and stars. Choose either of two delicate transparent shades: blue (as shown) or amber. \$2.50 each or two for \$4.75, ppd. Sturbridge Yankee Workshop, Brimfield Turnpike, Sturbridge, Mass.



WHITE IRONSTONE, a traditional favorite, is seen here as a lovely scalloped-edge bowl with bas-relief grape pattern. Bake your favorite casserole in it, then bring it right to the dining or buffet table as a handsome serving dish. It is a generous $8\frac{3}{4}$ " in diameter and is modestly priced at \$4.25. Order from Old Guilford Forge, Inc., Dept. AH11, On-the-Green, Guilford, Conn.



A FILLIP OF FLAVOR, either spice or herb, will add zest to any recipe. Keep the seasonings in airtight containers which will make a decorative note in the kitchen. The three-shelf rack is walnut backed with white marlite. The 18 metal containers come in lemon-peel yellow or burnt orange. \$10.95 including 24 labels. Jenifer House, AH11, Great Barrington, Mass.

Otto Maya



TODDLER'S TOY marked with his own name will provide hours of amusement. This bright red, yellow, and blue duck wobbles as it rolls along and can be taken apart and reassembled easily. It is $4\frac{1}{2}x6\frac{1}{2}''$ and made of smooth polished wood with enamel finish and a pull string. \$2.95 ppd. Order from Crown Craft, Inc. Dept. AH11, 3 Mt. Hope Place, Bronx, N.Y.



COMPETITION FOR RUDOLPH is offered by this lovable, red velvet reindeer with golden reins and a tiny bell. "Vixen" is $8\frac{1}{2}$ " high and pulls a metal sleigh $6x6\frac{1}{2}$ " which is perfect for holiday candies, tiny gifts in gay wrappings, or tree ornaments. Or use it as a table centerpiece or card holder. Set is \$2.33 ppd. Foster House, 410, 6523 N. Galena Road, Peoria, Ill.



FOR EVENING ELEGANCE complement your costume with matching bag and gloves. Ivory-color background fabric is woven with gold metallic thread. Clutch bag has convertible chain handle; gloves have stretch palms to fit all sizes. Also in black with multicolor metallic threads. \$7.45 for either set. Vicki Wayne, 610-ABG, So. Country Club Rd. Tucson, Arizona.

Now! Right now, is the time to do your Christmas shopping. And it's as easy as licking a postage stamp. Don't wait until the last bell jingles. Be a practical, relaxed Santa this year-order your gifts by mail. We've suggestions here that will please even the problems on your list. Be sure to state color choices and correct sizes when ordering. Send a check or money order to the company and address mentioned. All nonpersonalized merchandise may be returned for a full refund. ANN McLAUGHLIN



112



SOMETHING TO CROW ABOUT. This attractive desk accessory in the

This attractive desk accessory in the form of a rooster paperweight. Made of solid brass, polished and lacquered, it is $2\frac{1}{2}''$ high. Bottom is felt covered to protect surfaces. This makes a charming as well as useful addition to the study or library. \$1.95 postpaid. Order from Moultrie Manufacturing Co., Department AH11, Moultrie, Ga.



BANGLES AND BEADS with earrings to match are made of turquoise chips set in lightweight brass. The set of 22" necklace, 1" button earrings, and three bangle bracelets ($\frac{1}{28}$, $\frac{1}{4}$, and $\frac{1}{2}$ " wide) is \$9.95. Separately, the prices are: necklace, \$5; earrings, \$1.75; bracelets, \$1.25 each. Order from The Patio, Department AH11, 1672 Old Skokie Road, Highland Park, Illinois.



YOUR FAVORITE PHOTOS are within easy reach on this carrousel especially designed to hold snapshots up to $2\frac{1}{2}x3\frac{1}{2}''$. The black wooden stand, $7\frac{3}{4}''$ tall, is topped with a golden eagle and is ringed with clear plastic envelopes to hold 20 pictures. This makes a perfect gift for doting grandparents to display. \$3.98. Breck's, AH11, N13 Breck Bldg., Boston, Mass.



COZY COMFORT is yours when you tuck your toes into the soft natural lamb's wool lining of these hollyberry red suede slippers. Soles are made of durable cowhide for long wear. They are just the thing for those long winter evenings ahead. Women's sizes 4-10, \$8.95. Men's sizes 7-13, \$9.95. Johnny Appleseed's, AH11, Box 730, Beverly, Mass.



GIANT PENCIL is actually a carrying case for the real thing. Inside the $1\frac{1}{2}\times10''$ zippered pouch are four pencils, a ball point pen, ruler, and pencil sharpener. Made of sturdy "patent leather" plastic with a loop for carrying, it has the owner's name painted in large letters. Allow 2 to 4 weeks for delivery. \$1.79. Walter Drake, AH23, Drake Bldg., Colorado Springs, Colo.



TALL, BROAD SHOULDERED MEN need clothes designed just for them. The turtleneck Shetland sweater will

delight him. Made of imported wool, it is lightweight but sturdy. Raglan shoulders are flattering and easy to wear. Colors are thistle blue or champagne tan. Sizes: M(40-42); L(44-46); XL(48-50); XXL(52-54). \$14.95. King-Size, 8734 Forest, Brockton, Mass.





Let us send you-for free examination and without any obligation to buy-the first three spoons of the famous Presidents Commemorative Spoon Collection, and we'll also include the John F. Kennedy Commemorative Spoon, which is yours to keep absolutely free of charge. This newly dedicated memorial spoon is our gift to you, regardless of whether you decide to purchase the first three spoons or not. The collection, designed by an outstanding sculptor, consists of thirty-four spoons in all-Washington through Kennedy-each one commemorating a different president by displaying his portrait, name, number of presidency, years in office, and engraved in the bowl, the outstanding historical event that occurred during his term. All spoons are extra heavy quality silverplate made by the International Silver Co. We will also tell you how to collect the entire series by mail-three spoons at a time-each spoon only \$1.25. Mail coupon below to: Presidents Spoons, Dept. 116, P. O. Box 457, Miami, Florida 33148. Please enclose 25¢ for postage and handling. This offer is limited-only one to a family.

PRESIDENTS SPOONS, DEPT. 116 P. O. Box 457, Miami, Florida 33148 Please send me, for free examination, the spoons commemorating Presidents Washington, Adams and Jefferson. I enclose 25c for postage and handling. Also send me my free Kennedy Memorial Spoon.

ADDRESS.

STATE



The jolliest St. Nick you'll see anywhere! He's round and firm when fully packed with crumpled newspapers. Life-size 5'9" tall, made of colorful all-weather plastic ... stand him up or sit him down on roof, porch, lawn, inside by the fireplace or in easy chair. Folds flat for storage. Moneyback guarantee! BIG FAT SANTA, \$6.98, postpaid. Sunset House, 258 Sunset Building, Beverly Hills, Calif.



Now! Melt away windshield-clogging ice, sleet, snow in 20 seconds with this defroster gun, attached to your cigarette lighter. Ends scraping, frozen hands, long delays. Steady spray of super-heated air assures clean, dry, crystal-clear windows. Long insulated cord reaches all windows. Defroster gun has 100-watt instant heater, 12-blade blower and 4,800 RPM motor. Comes complete with smart luggage-tan saddlestitched carrying case. Smart gold mylar initials. Specify. Write for free catalog of unique gifts. *Prompti shipment.*

Send check or money order. Send check or money order. with case and gold initials 57.98 ppd. without case \$498 HOBI, Inc. Dept. A114 Flushing 52

Flushing 52, N.Y. De



Place wobbly paper plates on these holders woven of smart Hong Kong rattan. Even plates piled high with goodies stay firm 'til the last bite is eaten! Rinse, use over and over. 9½" diam. Fine for cookouts, patio suppers. Set of 4. Set \$1.50. 3 sets \$3.98. Plus 35¢ ship. Dept. 411





Here's the Electric Wall Clock to match your other Blue Onion pattern accessories. It makes a charming addition to any room ... the kitchen, den . . . whatever the decor. Plate is a full $10\frac{1}{2}$ " in diameter with white electrical cord. Clock has fine electric movement and is guaranteed for one year, unconditionally. Order several for gifts.

SETH, and JED Dept. AH-11 New Marlborough, Mass





HERALDIC ACCENT. For a colorful note on the collector's shelf, add one or more of the State spoons. The 50 states plus the District of Columbia are included in this set. Spoons are made of silver-plated metal finished on top with an enamel crest. Spoons can be used, too, for demitasse, jam, or jelly. Each is 4" long. \$1 each. Greenland Studios, AH11, Miami 47, Florida.

SURPRISE PACKAGES, enough to last for a whole month, will delight youngsters and keep them happily occupied. The 30 individually packaged "mysteries"—games, models, crayons, tricks—are labeled in succession with a day of the week; each tears off the 7¹/₂foot strip! \$1.49. Order from Sunset House, Department AH11, 71 Sunset Building, Beverly Hills, California.

KEEP FLOUR, sugar, coffee, and tea bags fresh in a set of airtight metal canisters. Largest of the four is $7\frac{3}{4}''$ high, 6" in diameter. The bright enamel finish is easy to clean. Choose turquoise

covers with turquoise and green apples

on white background, or mustard tops

with mustard and orange design on white. \$7.45 the set. Windfall, AM-11, 185 Adams St., Bedford Hills, N.Y.

NO MATTER HOW THIN you want to slice it, you can't do it without a *sharp knife*. This one of vanadium stainless steel is razor sharp. One side has a saw edge, the other

a wavy crescent-shaped one. Fitted

with a rosewood handle, it is 13" long. Use it for cutting frozen foods,

for sawing small bones, and for perfect slicing. \$2.19. Atlas Cutlery,

Dept. AH11, Box 132, Bradford, Pa.

A WELCOME BELL attached to

the front entrance of the house creates a feeling of warm hospitality.

This solid brass one (51/2" in diam-

eter) has a melodious chime. It is

attached to a black finished cast

aluminum plaque 8x17". A rhymed

greeting is inscribed in brass letters.

This makes a fine housewarming

gift. \$15. From Moultrie Mfg. Co.,

Department AH11, Moultrie, Ga.









SWEETMEATS AND BONBONS never looked more tempting than when served in this elegant heart-shaped dish. It is 6" long and made of nontarnish silverplate so it never needs cleaning. Personalized with a ribbon script initial, it makes a lovely gift or perfect accessory to your own holiday buffet table. \$2.50. Croydon, AH11, 805 Lexington Ave., New York, N.Y.





PLACE A PEN within easy reach of a college student or busy executive. This black and brass ball point pen stands in a swivel holder mounted on a brass eagle, 4x51/2". An attractive desk accessory, it is also useful as a paperweight and makes an ideal gift for a friend or relative on your list. \$3 complete. Old Pueblo Traders, 622-AHW, South Country Club Rd., Tucson, Ariz.

J.S. Pat.

Safe-Lock Gun Rack THE GUNS AND AMMUNITION ARE LOCKED IN isome sturdy run racks safely lock guns in attin wy. Large drawer locks up ammunition, pistol, de etc. Guns cannot fall or be taken out. One key un et and guns. Children proof. Foolproof. 24/289 (38) Complete \$19,95 In Kit \$13.95

Complete \$19,95 in Rit \$13,95 6-Cun Rack 24*x40' [Teller) Complete \$29,95 in Kit \$18,75 Upright 5-Cun Rack 21*x41*x10° (In knoty pine or maple finish only) Complete \$32,50 Ppd. In Kit \$18,95

Complete RACKs in honey-tone knotty pine or maple or IN KITS for easy assembly; pre-fitted, drilled, sanded, ready Complete racks exp. chgs. coll. All Kits postpoid (add Beautiful New Free Calalog-700 pieces Money-back guarantee. Include Zip No.

GROOM THE PLANTS both indoors and out with the Mysto Sprayer. It is the perfect tool to use for feeding, misting, or spot spraying. Body and pump are made of opaque plastic and the working parts of noncorrosive brass. It is nicely designed and easy to use. Full quart size is \$8.95 postpaid. Order from D. Peter Snow, Department AH11, 92 Stewart Street, Demarest, N.J.



NEVER A BETTER WAY to entertain holiday guests than with this musical kiosk decanter. Friends will enjoy delicious cocktail or dessert wines you serve from it as well as hearing the nostalgic French tune, "The Last Time I Saw Paris." Black metal column is decorated with labels of famous wines: base and top are gold tone. \$8.75. Vino, AH11, Box 7498, Rochester, N.Y.

FOR SAFE KEEPING suspend your JFK commemorative half dollar in the Memorial Dome shown here. Made of clear plastic, it is 4" high by 3" in diameter and has a hook, chain, and frame in which to insert your own coin. Choose brown, black, or blond wood base. \$4.95. Order from Beemak, Department AH11, 7424 Santa Monica Blvd., Los Angeles, California.



NEVER OUT OF STYLE. The baked potato is an all-season favorite and an attractive way to serve it is in a natural willow basket. An individual serving piece, it can double as a container for cocktail pretzels, nuts, and other tidbits. The graceful oval is 51/2x31/4x2". A set of 8 is a modest \$3.95. Order from Patio Sales, Department AH11, P.O. Box 25, Highland Park, Ill.

THE WORLD IS YOURS with an in-

flatable globe before you. Trace sea

routes, find airways and sea currents,

look for foreign countries. Mounted on

a wrought-iron arc, the globe is 10" in diameter and made of heavy, washable vinyl plastic. A wonderful aid for school-age children and the entire family. \$4.95. Order from Parsnip Hollow, Dept. AH11, East Haddam, Conn.

or adults

An unique item that will provide enjoyment for the entire family. 2-octave melodic range has 21 melody and 12 chord strings. Included are 21 music song charts that slip under strings to provide note instruction—so simple that a beginner can play songs such as Beautiful Dreamer, Silent Night, etc., Instantly! 17" x 12", complete with tuning key and plck.

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VIELD HOUSE Dept. A11-4, No. Conway, N.H. 03860

Magazine Rack

30 Mag. rack 23"x27" (shown) Complete \$17.95 Kit \$10.75

45 Mag. rack 23"x40" (taller) Complete \$27.50 Kit \$17.75

60 Mag. rack 45'x27' (Double width) Complete \$32.50 Kit \$19.95

ready filled, as a buf see" to guests in livi bom, porch or picnic. s liquor, 6 bottles mix

brawer holds ba bkins, cigarettes, ve it for soft d te. Handy, too

hogany finish. finishing. Simple instructions. west of Miss.)

S15.95 Ppd. Kit S9.95 Ppd. Both, plus 85¢ West of Miss.

playroom, bottles liquor es. Drav

chocolate. Handy, glasses, silver, etc 17" L. 14" W. In ho

Limited time only! Baby's precious shoes gorgeously plated in SOLID METAL for only \$3.99 pair. Don't confuse this offer of genuine lifetime BRONZE-PLATING with painted imitations. 100% Money-back guarantee. Also all-metal Por-trait Stands (shown above), ashtrays, bookends, TV lamps at great savings. Thrillingly beautiful. The perfect Gift for Dad or Grandparents. SEND NO MONEY! Rush name and address today for full details, money-saving certificate and handy mailing sack. WRITE TODAY!

AMERICAN BRONZING CO. Box 6504-C Bexley, Ohio



Dept. T-30 Box 43158, Cinti. 43, Ohio

LITTLE GIRLS and bigger girls are just alike when it comes to loving pretty jewelry. These sterling silver bracelets are especially designed for young misses, age 1 to 12. Either decorative or plain finish comes engraved with first name in flowing script. Small size fits 1 to 5; large, 6 to 12 years. \$3 each; two for \$5.50. Wayne, AH11, 546 South Broadway, Yonkers, N.Y.

DECORATE your Christmas packages

with pretty personalized seals. These gold foil stars are $1\frac{7}{8}$ " in diameter and have gummed backs. They are

packaged in a clear plastic box and bear the traditional season's greetings

with your family name or two first names, \$1,25 for 100 seals. Order from

American Stationery Co., Department

AH11, 3101 Park Avenue, Peru, Ind.

CHIC IS THE WORD for the easy ele-

gance of this imported suede coat

designed for city or country wear. The six-button, double-breasted style

features slot seams and slash pockets.

Colors are taupe, forest green, or dark

brown. In junior sizes 7-17, misses'

8-20; \$59.95. Women's sizes 38-48; \$79.95. Morton's, W21, 312 Seventh Street, N.W., Washington, D.C.







A CHARM which will surely please any talkative teen-ager is this tiny telephone. Carefully detailed right down to the engraved numerals on the dial, the charm will be a pretty addition to her bracelet. The telephone is available in sterling silver for \$4; in 14K gold, \$12. Order from Charm and Treasure, Department AE, 1201 Avenue of the Americas, New York, New York.

A BUDDING ARTIST? Proud grandparents, aunts, and uncles will think so when they see their favorite little relative's creative work reproduced on an ash tray. Any child's drawing can be duplicated in full color on a $7\frac{1}{2}x7\frac{1}{2}''$ ceramic ash tray, glazed and fired for permanence. Be sure to send drawing with order. \$8.45. Young Rembrandts, AH11, Lock Lane, Port Chester, N.Y.

THE NAME OF THE GAME is "Bluff," and it's the newest pastime for the whole family to enjoy. See how good a bluffer you are when it comes to misleading your opponents. Two to four can play with one set; up to eight with two sets. Set consists of 12 dice, 4 cups (red, yellow, blue, green), and a score pad. \$2.25. A. G. Trimble Co., AH11, 3006 Jenkins Arcade, Pittsburgh, Pa.







World Art Kits P.O. BOX 577, WILMINGTON 38-A, CALIFORNIA

116



CAPTURE THE ROMANCE of Old Spain with a graduated set of black wrought-iron candlesticks. 9, 11, and 13" in height, they are topped with glass cups (one each ruby, topaz, and emerald color) which shed a warm glow on dining table or mantel. Included are three chunk candles which burn for eight hours. \$6.95. Ziff, AH11, Box 3072, Mdse. Mart Plaza, Chicago, Ill.



A VALET personalized with his name will make a handsome addition to a bureau or chest of drawers. This one with an Early American flavor is made of solid wood with a walnut finish and is topped with a gold metal eagle. Mirror is 51/2x7"; tray is 61/2x9" and sectioned to hold his change, jewelry, pen, or lighter. \$5.20. Crown Craft, AH11, 3 Mt. Hope Place, Bronx, N.Y.



PUT OUT THE WELCOME MAT,

but make it an unusual one which visitors will admire. On your doorstep or in the entrance hall this mat of durable esparto fiber will serve you well. The colorful duck in shades of black, green, orange, and yellow shows off well against the natural background. Mat measures 18x30". \$6.50. From Seth & Jed, AH11, New Marlboro, Mass.



UNDER LOCK AND KEY your savings will grow and grow. Put your pennies, nickels, and dimes in a pretty bank like this one of golden metal filigree. It is 3x4" and features a scrolled top, coin trim, and a smooth plate personalized with name or initials. Tiny lock and key will help you resist temptation! \$1.98. Lillian Vernon, AH11, 30 Evans, New Rochelle, N.Y.



DRESS UP your windows with unbleached muslin tier curtains and matching valance. These are washable cotton in off-white with gay red and off-white fringe. They add a fresh look to kitchen or bedroom. In 80" width, the lengths are 20", 25", 30", 36", or 40". \$5 the pair. The matching valance, 80x10", is \$3.50. Country Curtains, AHOF2, Stockbridge, Massachusetts.



A 2-IN-1 ADDITION to living room or study is this Lazy Susan book table. The unusual piece holds about 60 books and revolves on a concealed ball-bearing swivel. The 251/2" height and 24" diameter top make it an attractive side table. Constructed of knotty pine, it comes finished in honey pine or maple. \$29.95. In kit form, \$19.95. Yield House, AH11, No. Conway, N.H.



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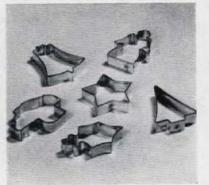
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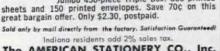
START THE NEW YEAR in style with this circular calendar to keep track of 1965's important dates. The glazed white ceramic base is topped with a golden stallion's head; the 12 months are decoratively lettered in red and black. It is nicely weighted to anchor papers on office or home desk. \$1. Order from Sunset House, AH11, 71 Sunset Bldg., Beverly Hills, Calif.

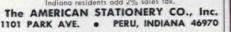


A PRESENT FOR TEACHER which is sure to please is this special box personalized with her name. Black and white with design of globe, star, pencil, ruler, and book in gold, it is made of hard plastic and measures 31/2x41/2". The seven compartments will hold paper clips, rubber bands, bulletin-board tacks, and gold stars. \$1 postpaid. From Wales, AH11, Hartsdale, N.Y.



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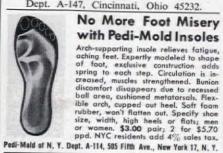


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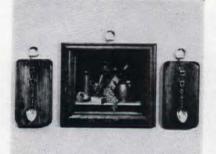


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TAKE A STAND like a muffineer and use it for a purpose other than serving. For example, it will display your African violets to great advantage. In the kitchen it will hold the cookbooks you frequently use and add decoration to the room. It's solid cherry, finished in light or dark honey color. 39"x14" in diameter at base. \$19.95. Carl Forslund, Dept. AH11, Grand Rapids, Mich.



TRIPLE TREAT. This still-life print is framed to match two mounting plaques for forks or demitasse spoons. The $8x9\frac{1}{2}$ " picture is framed in dark pine. The 3x7" plaques, as well as the print, have brass rings attached for hanging. The set of three is an attractive addition in kitchen or dining room. \$9.95. Manchester, Ind., Dept. AH11, 365 Sunrise Highway, Freeport, N.Y.

COMMEMORATIVE STAMPS i icrease in value each year. The collection shown here contains the Dag Hammerskjold stamp issued in error and the corrected one issued later. Included, too, are stamps for the 49th and 50th states. These, plus others issued in years gone by, make up the collection of 50 which sells for 25c. Garcelon Stamp Company, Dept. AH11, Calais, Maine.







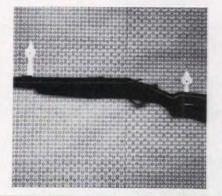
124



LUCKY IS THE GOLFER who, come next spring, has a four-leaf clover to carry with him. This good omen will mark his spot on the green and, perhaps, bring him good luck with his putt. Make it his alone with a onetwo-, or three-letter monogram. Available in sterling silver for \$1.25; in 24K gold plate, \$2. Elgin Engraving, Dept. AH11, 614 South Street, Dundee 2, Ill,



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FURNITURE GLOSSARY

Today more than ever, furniture makes the room. In the past, when rooms were handsome in themselves, whether they were bone-plain like those of the Shakers or elaborate as those of King Louis XIV, they looked well even without a stick of furniture in them. Walls, ceilings, windows, and doors were correctly proportioned, often highly decorative. Furniture was purely functional. But in our modern rooms with unadorned walls, lowslung ceilings, and floors that often cry out for covering, furniture has star status.

Our rooms do have one great advantage ... like the basic "little black dress." They are neutral. Their very blandness demands furniture that makes the strongest possible style statement. They can be decorated any way you want—formal, informal, contemporary, traditional. All you do is decide which décor suits you best, then buy as your budget permits.

The stores offer you an abundance of styles. The salesman may dazzle you with labels like modern, contemporary, Early American, Colonial; and antiques, reproductions, adaptations. We'll be bringing you more of this Furniture Glossary in the future. It won't make an expert of you but it will help you break the language barrier and make shopping easier.

ANTIQUE. Technically, an antique must be at least one hundred years old. Actually, the term is used far more loosely to mean "old."

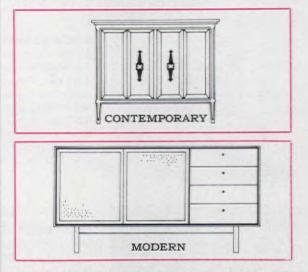
REPRODUCTION. Like a line-for-line copy of a Paris original dress, coat, or suit, a reproduction must duplicate the detail and workmanship of the original piece of furniture.

ADAPTATION. How very loosely this one is used! This is furniture, often very fine furniture, that doesn't necessarily duplicate the scale, the finish, the hardware, the fine detail of the original. It has often been adapted to fit our size rooms or to be mass produced. Obviously, it is apt to be less expensive than a line-for-line reproduction.

TRADITIONAL. This catch-all word has only one meaning to most furniture men: 18th-century English with a highly polished mahogany finish. Chippendale, Hepplewhite, Sheraton, Adams—all the great English furniture designers are lumped together in this traditional category.

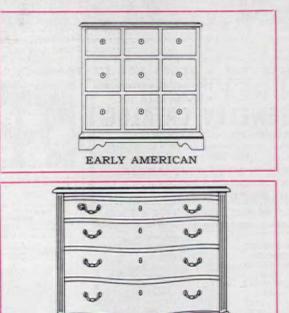
PERIOD FURNITURE. Anything that looks old! Stores like to display their period groups separately, away from the modern and/or contemporary departments.

CONTEMPORARY. Unless he sizes you up as a member of the avant-garde, the furniture salesman will qualify any straight-line, clean-cut piece as contemporary. This is to cushion the shock he thinks you might sustain if he were to sell you that same piece and call it modern. Many people in the furniture field like to call anything designed today contemporary. Others distinguish contemporary from modern. Contemporary to them is softer, and more ornamented than modern.



MODERN. Often used interchangeably with contemporary. (See above.) Modern is sleek and functional without extraneous ornamentation.

AMERICAN. Best known and most misunderstood is the so-called Early American furniture. This includes the simple, almost primitive pieces made of native woods by early New England settlers and pioneers. Pieces brought from England such as tavern and trestle tables and cupboards were copied in native woods, mainly maple, hickory, walnut, oak, and ash. Much more elegant and



refined are the Colonial or 18th-century American styles. All of them are closely related to English originals of the same period. Queen Anne, Chippendale, Hepplewhite, and Sheraton pieces were translated in the famous cabinetmakers' shops of Philadelphia and Newport. American Federal is formal and elegant in its classic simplicity. Many adaptations are made today of all these styles.

COLONIAL

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