# THE AMERICAN

November 35¢

# ENTERTAINING

101 IDEAS TO HELP YOU THROW A GREAT PARTY FABULOUS STUFFINGS/FIX-AHEAD BUFFETS 6 PROBLEMS TO AVOID IN BUILDING A HOUSE



## Inspiration: a Mediterranean villa Floor: Montina Vinyl Corlon



MORE IDEAS FROM THE ARMSTRONG WORLD OF INTERIOR DESIGN Deep, rich color and intricate design are the essence of Sicilian decorating, and of this new vinyl floor-Montina Corlon, by Armstrong.

Montina is made of stone-like chips of vinyl veined with color. They are set in deep, translucent vinyl to create intriguing, pebbly texture. This textured surface helps hide scuffs and heel marks.

Because Montina comes in wide rolls, there's scarcely a seam, wall to wall.

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

IDEA BOOKLET! "The Armstrong World of Interior Design" – 24 color pages of internationally inspired rooms full of decorating ideas you can use to make your home more attractive and inviting. Send 25¢ to Armstrong, 6511 Pine St., Lancaster, Pa.

In Canada, send 25¢ to Armstrong, Dept. 115-B, Box 919, Montreal, P.Q. Floor shown: style 86705. Montina® and Corlon® are trademarks of Armstrong Cork Co.

VINYL FLOORS BY Armstrong



#### AS A DEMONSTRATION

# you may have this "In-the-Kitchen Library" of FIVE INDISPENSABLE COOK BOOKS

#### AT ONCE IN A SHORT EXPERIMENTAL MEMBERSHIP\*

# FOR ONLY \$2 A VOLUME



### ANY ONE AN IDEAL GIFT

#### America's most popular cookbooks . . . each the best of its kind

JOY OF COOKING by ROMBAUER & BECKER. Over 4300 recipes. Favored in over 7,000,000 homes. RETAIL PRICE: \$6.50

\*\*\*\*\*\*\*\*\*\*\*\*\*

**THE SPICE COOKBOOK** by DAY & STUCKEY. **1400** recipes. "For the best kind of American food, both plain and fancy."-N.Y. *Times* RETAIL PRICE: **\$12.95** 

RETAIL PRICE: \$12.95

MASTERING THE ART OF FRENCH COOKING by J. CHILD, S. BECK, L. BERTHOLLE. 1000 recipes. "A masterpiece."-N.Y. Times RETAIL PRICE: \$10.00 

 THE NEW YORK TIMES COOK BOOK Edited by

 CRAIG CLAIBORNE. More than 1400 recipes.

 "One of the best basic cookbooks."—Saturday

 Evening Post

 RETAIL PRICE: \$8.95

**LAROUSSE GASTRONOMIQUE** by MONTAGNÉ. The internationally famous bible of cooking. A world authority containing **8500 recipes**, 1000 illustrations, many in full color. "The mightiest, farthest-ranging, most astonishing single cookbook in the history of eating."-Life

RETAIL PRICE: \$20.00

#### ALSO OBTAINABLE...THE "RECIPECENTER"†

A kitchen bookshelf (for wall-mounting or table top). Holds up to eight of your favorite cookbooks. Sliding support keeps books upright ...separate bookrest for easy recipe reading...both in gleaming kitchen-copper.

> Obtainable for \$2 (plus postage)

*Trademark of Book-of-the-Month Club, Inc.* Patent Pending.

#### BOOK-OF-THE-MONTH CLUB, Inc., 345 Hudson Street, New York 14, N. Y. Please enroll me as a member of the Book-ofthe-Month Club and send me the five Cookbooks shown here, billing me only \$2 a volume. I agree to purchase at least three monthly Selections

agree to purchase at least three monthly Selections or Alternates during the first year I am a member. I have the right to cancel my membership any time after buying these three books. If I continue after the trial. I am to receive a Book-Dividend Certificate with every Selection-or Alternate-I buy under the system described above. (A small charge is added to all shipments to cover postage and mailing expense.) **PLEASE NOTE:** Occasionally the Club offers two or more books at a steelal combined three. Such

or more books at a special combined price. Such purchases are counted as a single book in fulfilling the membership obligation. In Canada send coupon to: Book-of-the-Mo

#### \*THE SUGGESTED TRIAL

You simply agree to buy three Club Selections or Alternates within the next year.

#### BOOK-DIVIDENDS: A home-library building plan every book-reading family should know about

THE OBVIOUS purpose of this suggested trial is to have you discover, by actual experience, the extraordinary opportunity you will have to acquire a well-rounded library of useful as well as beautiful books at little cost—through the Club's unique Book-Dividend system. If you continue after this trial, with every Club choice you buy you will receive a Book-Dividend Certificate which, together with a nominal sum, can be redeemed for a fine library volume. Most of the volumes call for only one Certificate plus \$1 or \$1.50—occasionally more for an unusually expensive volume.

**HOW CAN THIS BE DONE?** A portion of the amount members pay for the books they buy is accumulated and invested in entire editions of valuable books and sets through special contractual arrangements with the publishers.

These are the Club's Book-Dividends. Since its inauguration the almost incredible sum of over \$330,000,000 worth of books (retail value) has been received by members through this unique plan.

★ GOOD SENSE • There are three other long-proved benefits of membership. First, members have a wide choice among the best new books—at least 200 a year. Second, the prices to members average 20% below retail prices. Finally, the Club's unique method of operation insures you against missing the new books you fully intend to read, but so often fail to through sheer overbusyness.

Check here if you want th RECIPECENTER for \$2 extra	a
MR. MRS. MISS (Please print plainly)	
Address	
CityZo	ne
State	5-71

The trademarks BOOK-OF-THE-MONTH CLUB and BOOK-DIVIDEND are registered by Book-of-the-Month Club, Inc., in the U.S. Patent Office and in Canada.

AND SEPARATE BOOKREST

COPPER-PLATED

BOOKSHELF

1

A4.11



### One thing you can't run out of is telephone service

Your phone is always ready for another call or another dozen calls.

And the more that you and your family use your phone, the more it can help you and save you trouble. And the more you get for your telephone dollar.

So every time there's something to be done, why not ask first, "Can my phone do it for me? Make that trip to the store? Check that car repair? Get that date with the dentist?"

We like to think that your phone can't run out of ways to help you.



# NOVEMBER 1965 THE AMERICAN VOL LXVIII. NO. 9

#### HUBBARD H. COBB, EDITOR

HELEN DE MOTTE JEAN LA MUNIERE LESLIE R. FORESTER Managing Editor Art Director Copy Directo

#### ALAN C. BORG Building

VERA D. HAHN Decorating

Home Projects ANN MC LAUGHLIN

Market Place

Art Editor

Pacific Coast

Consultant

JOSEPH TAVERONI

ALICE THOMPSON

Production Coordinator

HELEN T. WALSH

Jane O'Keefe/Food

Assistant to the

Managing Editor

ASSOCIATES

ASSISTANTS

Garden

VIRGINIA T. HABEEB

Food and Home Equipment

EVANTHIA KONDONELLIS

DOROTHY L. BRIGHTBILL

NANCY CARPENTER GRAY

FERDINAND D'ESPOSITO

Abbey Darer/Decorating Arthur J. Maher/Building Frances M. Crawford/Food

Barbara Behen/Equipment

20 Don't Build These Problems Into Your New House

62 Why Not Remodel a Town House?

HOMES AND MAINTENANCE

- 65 Look What's Happened to Hardboard
- 74 Don't Let Moisture Wreck Your House
- 77 Study Plans Available for These Favorites
- 82 Fact Sheet: Paneling With Hardboard
- 110 Electric Wires Go Underground

#### DECORATING

- 12 Decorating Newsletter
- How to Buy Upholstered Furniture (Part 3) 26
- 28 Gifts From Museum Shops
- 30 Gifts of China and Glass
- 32 Beautiful Gifts in Silver
- 34 Gifts for the Linen Closet
- 48 When the Guests Come Marching In
- 52 The Essence of a Good Party
- 53 California Housewarming
- 54 Gourmet Party in the Kitchen
- 56 Old-Fashioned Family Get-Together
- 58 Party Assets
- 60 Here's Look-and-Listen for the Whole Family
- 106 How to Decorate With Fabrics

#### FOODS, KITCHENS, AND EQUIPMENT

- 68 So You're Learning to Cook
- 71 Why You Should Own an Electric Slicing Knife
- How to Get the Most Out of Your Blender 72
- 85 Take a Can of Fruit
- 86 Hail the Stuffing That Fills the Bird
- 88 Buffets-Happy Way to Entertain
- 102 Taste-Tested Recipes From Our Readers
- 105 Helpful Household Hints
- News & Notes 112

#### GARDENING

16 Meet the Bold Bromeliads

#### HOME PROJECTS

8 Quick! Order These Delightful Christmas Decorations

#### **GENERAL FEATURES**

- 4 Dear Reader
- 23 Strings on Her Fingers, Memos on Her Toes

- Thank You for the Wonderful Time

- 114 Market Place

#### MOVING Change your address in a and get this FREE Moving

CHANGE OF ADDRESS: If you plan to move, please notify our subscription department, The American Home, Subscription Service, Phila, Pa, 19105, at leas eight weeks in advance of your move. Send new and ok address and, if possible, label from a recent copy

Please send us the ad label from this issue b you move and we will you\_FREE\_a copy of HOME JOURNAL, the 64 illustrated guide that help you save time, tro and money when you r

-	Mail to:			
Amil to: THE AMERICAN HOME INDEPENDENCE SQUARE DEPT. NHJ PHILADELPHIA, PA. 19105		ATTACH YOUR ADDRESS LABEL		
, Guide	Please send me	H	ERE	
dress	a FREE copy of New Home Journal		-^	
send f NEW	NAME (print)	29 2 3 7 9 9 9		
-page	My New Address		Print I Start	
t will buble,	City	State	Zip Code	-
move.	Date Moving			_

Postmaster: Send form 3579 to Subscription Service, The American Home, Philadelphia, Pennsylvania 19105.



A Christmas gift of Westmoreland Glass is a valued one. Milk Glass and other items are all handmade with the skill and craftsmanship that have been a tradition with Westmoreland since 1889. Available at fine Gift and Department stores. Send 15¢ for new 48-page Booklet.

> **GLASS COMPANY** Grapeville, Pennsylvania

Books & Booklets 10 36 Music That Works for You 41 Beauty at Home

- 44 Winterizing Your Car
- 47
- 108 Shopping Information
- 109 Where to Buy

JOHN L. COLLINS Publisher 1965 The Curtis Publishing Company, Philadelphia, Pa. 19105. All rights reserved. Title reg. U.S. Patent Office, Published monthly except Summer (July-August) and Winter (January-February) issues: ten issues per year. Second-class postage paid at Philadelphia, Pa., and at additional mailing offices. Authorized as second-class mail by the Post Office Department, Ottawa, Canada, and for payment of postage in cash. All mail con-cerning subscription Should be addressed to The American Home, Subscription Service, Phila., Pa. 19105. SUBSCRIPTION PRICES: U. S. and Possessions and Canada, 1 yr., 33; 2 yrs., 35; 3 yrs., 57. Pan-American fountries add 50 certis per year. All other countries add S1 per year. UNCONDITIONAL GUARANTY: We agree upon request direct from subscriptibres to The American Home, Independence Square, Phila., Pa. 19105, to refund the full amount paid for any copies not previ-ously mailed. THE CURTIS PUBLISHING COMPANY, M. Clifford, President, Mary Curtis Zimbalist, Sr. Vice Pres, Cary W. Bok, Sr. Vice Pres, Leon J. Marks, Sr. Vice Pres, Cary W. Bok, Sr. Vice Pres, and Publisher of The American Home. The Company also publishes The saturday Evening Post, Ladies' Home Journal, Holiday and Jack and Jill. Executive offices, The American Home, independence Square, Philadelphia, Pennsylvania 19105. Editorial and advertising offices, The American Home, and Jack and Jill. Executive offices, The American Home, independence Square, Philadelphia, Pennsylvania 19105. Editorial and avenue, New York, New York, 10022.

please

#### Lietta Dwork William J. Gwiazda Nancy Anne Hecht Dorothy B. Humanitzki Renee B. Prowitt Marcia Spires

OUR COVER : photographed by James Belfon.

J. M. CLIFFORD President



## Tastes like it simmered 4 hours, but it takes only 15 minutes!

People who know say French's Spaghetti Sauce Mix tastes as good as homemade. About the only sure way you can tell the difference is to time it. If the sauce takes just 15 minutes to stir up instead of 4 hours, it's probably made with French's zesty Spaghetti Sauce Mix. It's the liveliest thing that ever happened to spaghetti! Try all 15 of French's Sauce and Gravy Mixes.



## DEAR READER

We earnestly hope that if and when some visitor from another planet arrives on earth, "it" doesn't arrange to show up in this country on Thanksgiving Day. If it does, it's going back home with a very erroneous report on how things are going on this planet.

Our visitor will find families on Thanksgiving Day with heads bowed giving thanks for their many blessings. They will give thanks for freedom, for their health, their good jobs, their comfortable homes, their loving families, and the many other things that we in this nation hold dear and important. Our visitor would probably be quite impressed by this outpouring of humble thanks and might be amazed that so many persons living with such abundance could still appreciate their good fortune.

We would wish, however, that someone would take it aside and carefully explain that this day is one that is especially set apart called "Thanksgiving Day," as it only occurs once a year. It is the day on which we give thanks for what we are and what we have. It should be explained to our visitor that for many of us this is the only time of the year when we feel compelled to give thanks—for the remaining days of the year we are free to revert to a more favorite pastime that of complaining.

Some of us complain about the problems of remaining free—high taxes, being asked to vote in elections, or to serve our country. We complain about the state of our health and even when we are in perfect health some of us prefer to act sick. We do considerable complaining about our jobs and having to work, and when we don't have jobs, we naturally complain even more. Our houses supply us with a good number of complaints, from the amount we have to pay in real estate taxes to the fact that our wealthy neighbor has a split-level swimming pool and we are still getting along with a conventional one.

If our visitor gets on intimate terms with the family, it'll get a good barrage of complaints from wives who have husbands that don't understand them and from husbands with wives who are not understanding. Get the parents together and they'll complain about their children—their children will complain about the parents.

There can be little doubt about it—we do manage to do a lot of complaining in this country—always have and always will. But there is one point we do hope this visitor will not lose sight of, and that is, regardless of how we do act throughout the balance of the year, we have set one day aside for giving thanks. That is far better than none at all.

> HUBBARD COBB EDITOR



## You put all the goodness in, all new Saran Wrap keeps it there.

Now is the time for all new Saran Wrap<sup>\*</sup> to come to the aid of your party. America's number one flavor saver is on the job even before your first guest arrives. Saran Wrap holds all the goodness you put in. Better than any other wrap. It's stronger too. Controls air, odor and moisture best. And it's longer than ever. Now you get twice as much for your money. \*TRADEMARK.

All new Saran Wrap behaves so beautifully and costs so little,

An and costs so little, it's your perfect party wrap-up!



# From one jar of Hellmann's...a

#### CRAB DELIGHT DIP

l cup HELLMANN's® Real Mayonnaise 1/2 cup dairy sour cream

- 1 tablespoon chopped parsley
- 1 (6-1/2 ounce) can crabmeat, drained and cleaned 1 tablespoon sherry
- 1 teaspoon lemon juice Salt and pepper to taste

Combine all ingredients. Chill at least 2 hours before serving. Serve with crackers or crisp, raw vegetables. Makes 2 cups.

#### **DEVILED HAM CORNUCOPIAS**

Cornucopias: Cut 20 slices of thinsliced white bread with round cooky cutter. Flatten with rolling pin, then spread on both sides with Real Mayonnaise. Roll up to form cornucopia and fasten with toothpick. Bake on ungreased cooky sheet in 350\* (moderate) oven for 12 to 15 minutes or until lightly brown. Remove toothpicks.

#### **Deviled Ham Filling:**

3 tablespoons HELLMANN's Real Mayonnaise

1 (4-1/2 ounce) can deviled ham 2 hard cooked eggs, finely chopped 1 tablespoon prepared mustard

Combine ingredients. Chill. Fill each cornucopia with 1 generous teaspoon. Sprinkle with chopped parsley or paprika.



CRAB DELIGHT DIP

What's the secret behind those piping hot and bubbly Cheese Canapés? Hellmann's! And lending a certain can't-be-copied something to that divine Paté? Hellmann's! And what makes "standing room only" around those plates of Cucumber Bites, Deviled



# new world of festive appetizers

Ham Cornucopias and Crab Dip? Hellmann's again. That light, delicate flavor...that full-bodied texture...opens up a new world of exciting tastes in appetizers. Hellmann's is the versatile one, the reliable one, the one to bring out the best in everything you serve.

HOT CHEESE CANAPES

HOT CHEESE CANAPÉS

White bread slices Slices of cold, assorted meats or shrimp I cup HELLMANN'S Real Mayonnaise 1/2 cup finely shredded American cheese

Cut bread into small shapes. Top with meat or shrimp. Combine Real Mayonnaise and cheese. Spread mixture completely over appetizer. Broil 4 inches from heat, until bubbly and brown.

#### FROSTED PATE

1/2 pound liverwurst 1/2 teaspoon grated onion 1/4 cup HELLMANN'S Real Mayonnaise Salt and pepper to taste 2 ounces cream cheese 2 tablespoons HELLMANN'S Real Mayonnaise Pimiento

Mash liverwurst. Blend in onion, 1/4 cup Real Mayonnaise, salt and pepper. Mound into desired shape. Chill. Blend cream cheese and 2 tablespoons Real Mayonnaise. Spread paté with mayonnaise mixture, garnish with pimiento. Makes about l cup paté:

#### CUCUMBER BITES

1 large cucumber, peeled if desired 1 cup HELLMANN's Real Mayonnaise

1/2 cup dairy sour cream

1/4 cup shredded carrot
3 tablespoons finely chopped

radish I tablespoon finely chopped parsley Salt and pepper to taste

Cut cucumber into 1/2 inch slices. Hollow out each slice about 1/4 inch. Chill slices. Chop pulp; combine with remaining ingredients. Fill slices with mixture. Serve remainder as dip.

FROSTED PATE

this is no place for "second best"...bring out the best with Hellmann's Real Mayonnaise



## QUICK! ORDER THESE DELIGHTFUL CHRISTMAS DECORATIONS





Before you know it Christmas will be here and you'll want these easy-to-make decorations to give your home a happy, festive air. Our jolly, curly-bearded Santa sits in a gay balloon basket-you can suspend him from the ceiling, hang him on a door, or stand him on a table. Our brightbeaded tree ornaments are something new in Christmas decorations. The bold lion's head, saucy flower, fluttery butterfly, and perky bird are jewellike in color and effect. Try these in a sunny window for real holiday effect. Our trio of angels has delicate checkedgingham robes and floats on clouds of angel hair. Use them for tree, mantel, or for a table setting. All kits contain everything you need including our easy-to-follow instructions.

SANTA'S BALLOON. Kit ACN-143, 12 x 14", \$7.98. BEADED CHRISTMAS ORNAMENTS. Kit ACN-144, 6" to 8", \$5.98. ANGELS. Kit ACN-142 (set of three), 8", \$6.98.

		<u> </u>			<u>Š</u> e	42O
	CHRISTMAS KIT ORDER FORM Fill out coupon and enclose check add 5% sales tax. All other New Please allow 3 to 4 weeks for han	k or money order. New York City residents Y York State residents add 2% sales tax. Idling and mailing.	Please print name			
	Santa's Balloon, ACN-143	s) checked below \$6.98 for hair, trimmings, and angel hair) \$7.98	Print address			
	(includes Santa, balloon makings, Beaded Christmas Ornaments, AC (set of four, includes beads and v	CN-144\$5.98	City	State	Zip code	
)		Č. Š	. Coj		)Če	VÍ O



Living-room floor features new Kentile® Colonial Brick Solid Vinyl in 9" x 9" tiles. Color shown: Georgetown Red. Also available: Woodstock White and Williamsburg Pink. Floor design and interior by Marvin Culbreth, A.I.D.



Love the idea of a beautiful brick floor? Kentile's newest solid vinyl tile looks like brick, feels like brick—yet costs far less. Because it's vinyl, Colonial Brick is comfortable underfoot. Won't show spiked-heel dents. Easy to clean, greaseproof, long wearing, too. And Colonial Brick's brawny, authentic beauty is ideal for any room. Your Kentile Dealer? See the Yellow Pages under "Floors."



The better homes in your neighborhood have wood windows.

## Have you noticed?





But it's much more than a matter of taste. Wood windows can cut heating costs, too. Get all the facts; get the 16-page "Window Book." Send your name, address and 25¢ to:

#### PONDEROSA PINE WOODWORK

Box AHC • 39 South LaSalle Street • Chicago, Illinois 60603



COMPLETE PARTY DINNERS FOR THE NOVICE COOK. Want to give a bang-up party, but you're strictly a beginner in the kitchen? Then this is the book for you. It gives explicit, step-by-step directions for preparing 12 gourmet dinners, along with shopping lists, table-setting information, and wine tips. You'll enjoy the results too-elaborate fare for family and friends. By Ruth Cavin. 280 pages. New York, The Macmillan Co. \$4.95.

THE STITCHERY BOOK is an imaginatively written embroidery book for beginners-one of the best we've ever seen. It illustrates how to master basic stitches and then go on to your own design variations. Special projects such as how to make holiday decorations, pillows, banners, and posters will delight even the experienced needlewoman. A good changeof-pace gift for Mom. By Irene Preston Miller and Winifred Lubell. 94 pages. New York, Doubleday & Company, Inc. \$4.95.

UNCLE JOHN'S ORIGINAL BREAD BOOK. Bread baking is a real art, which more and more women are enjoying as a hobby. And if there's one time of year you want to bake, Christmastime is it! You'll find Irish oatmeal bread, Jewish honey cakes, German buttermilk bread . . . and many more. Over 250 recipes for all kinds of doughs and batters. By John Rahn Braué. 193 pages. New York, Exposition Press, Inc. \$4.50.

EMILY POST: WEDDINGS. If there are any on your family's agenda, we think you'll find this paperback helpful-even if you already have a complete etiquette book. Fully illustrated and written in a lively style, it's filled with pointers on wedding costs, invitations, showers, and flowers. Would make a thoughtful, sure-to-please gift book for the prospective bride on your list. By Rosalie Brody. 107 pages. New York, Pocket Books, Inc., in association with the Emily Post Institute, Inc., (paperback). \$1.

DECORATION, U.S.A., one of the most exciting books to cross our desks, is a perfect gift book for anyone interested in modern decorating. Reviewing the best of contemporary interior design, in text as well as in over 400 photographs, it offers the reader a treasury of new ways to make a home more comfortable and beautiful. Color schemes, furniture arrangements, space and storage solutions are just some of the topics discussed. For all it offers, this is an inexpensive book! By José Wilson and Arthur Leaman. 275 pages. New York, The Macmillan Company. \$12.95.

These books may be ordered through your local bookstore.



COOKING THE BIG AND SMALL TURKEY. It's time for turkey-appetites are right, the carving knife's sharpened, and this is a booklet to check before going off to buy your turkey. It will help you select and cook the star of your Thanksgiving feast. Send self-addressed, stamped envelope to Dept. T-2, Poultry and Egg National Board, 8 So. Michigan Ave., Chicago, Ill. 60603.

HOW TO CARVE TURKEY is a booklet the man in your house will want. Illustrated directions for standardand side-style slicing. Send self-addressed, stamped envelope to Dept. T-9, Poultry and Egg National Board, 8 So. Michigan Ave., Chicago, Ill. 60603.

FIT FOR A KING will have you entertaining royally on a commoner's budget. Splendid recipes here-using dairy products-for hors d'oeuvres, festive punches, steamy soups, and creamy desserts. Send 15c to Dept. AH, National Dairy Council, 111 North Canal St., Chicago, Ill. 60606.

10

SPARKLING HOSPITALITY. Hostessing a wedding, shower, or anniversary celebration? Here's a booklet that offers hors d'oeuvres and beverages that do these occasions justice. Plus: toasts for the best man to deliver in his most eloquent voice! Free from Dept. AH, The Taylor Wine Co., Inc., Hammondsport, N.Y. 14840.

MANNA ABOUT TOWN features 17 handpicked heirloom recipes including authentic Jewish dinners-ideal for holiday entertaining. Try Mott Street Meat Patties for a starter! Free from Dept. AH, Standard Brands, Inc., P.O. Drawer A, Madison Square Station, New York, N.Y. 10010.

MAKE AGAIN RECIPES INSPIRED BY CANNED PINEAPPLE will have you whipping up Polynesian adventures such as Tonga Spareribs. Dozens of ideas here, too, for making traditional favorites better than ever. Send 25c to Dept. AH, Pineapple Growers Assoc., 215 Market St., San Francisco, Calif. 94105.

# Yesterday, Tommy Nelson's mother mastered the art of making lasagna...

Now lasagna is almost as popular as Mom at 6160 Martin Street in Detroit. Mrs. Nelson has discovered Chef Boy-Ar-Dee<sup>®</sup> Lasagna. It's a complete and authentic Italian dinner—yet quick and easy to prepare. Chef Boy-Ar-Dee Lasagna gives you broad, wavy

egg noodles, meat-rich sauce, plus carefully aged, grated cheese—all in one packaged dinner.

Let Chef Boy-Ar-Dee help *you* master the art. Serve Chef Boy-Ar-Dee Lasagna to your family, and listen to the "compliments to the chefs."



(Tommy Nelson's Mother, Chef Hector Boiardi and Tommy)

# Are cats smarter than humans?

We think so, and here's why:

BANQUET

FOR

We found out that certain foods are good for cats...like <u>liver</u> for their eyes; <u>kidneys</u> for growth; <u>meat</u> for strength and energy; <u>fish</u> for good appetite; and chicken for that coat you love to stroke.

Meat Kidney Chicken Liver Fish

So we put all 5 together and called the dish Tabby Treat. It's fabulously healthful...yet cats really go for it.

Now how many humans do you know who like what's good for them?

(By the way, Treat has been known to bring out the cuddly side of the most aloof cats you ever saw.)

Other dishes from Tabby, America's favorite cat-erer All Fish • New Improved • Liver & Fish • Meat Flavor • Tidbits



#### By Vera D. Hahn

Let others be nostalgic about turnof-the-century phones, we prefer ours modern-especially now that Bell System has introduced their newest model. It's only 3x8 inches and doesn't look like any phone you've ever seen before. The handset, which incorporates the dial, receiver, and transmitter, snuggles cozily into the base so you see nothing but nicely flowing lines and unbroken surfaces. Designer of the new Trimline model was Henry Dreyfuss. The Museum of Modern Art in New York has already selected it for its Design Collection. To facilitate dialing in the palm of your hand even further, there's a recall button so you can make one call after another without having to hang up the handset. Another advantage of this new dialing is that the phone can now be kept in out-of-the-way places. The wall model can be installed under a kitchen shelf or between work counters. The desk model can sit almost anywhere you please. Bell System says that Trimline will be available to virtually all Bell companies by 1967 at extra charge.

Have you looked at your doormat recently? Probably you take yours pretty much for granted just as we did until a few days ago when we visited the showrooms of Heywood-Wakefield. This furniture company is also in the cocomatting business. If you've ever thought that doormats must be dull, you'll welcome these mats. They come in all kinds of wonderful colors and patterns: mottled, striped, and waffled. With Christmas in the back of our mind we especially admired a checkerboard design done in the brightest, jolliest Christmas red and green.

Another manufacturer of coco matting, Meakins McKinnon, Inc., Lockport, New York, has recently introduced a floor mat that is designed to reduce floor maintenance. Made of Herculon Olefin fiber, the Mat-A-Door Velva Kleen mat looks like carpeting. Mats are available in two sizes, 3x4 feet and 4x8 feet, and come in nutmeg, forest green, burnt vermilion, and charcoal. Mats are said to absorb nearly a gallon of water per square yard. Even the worst soil and grime can then be hosed off, according to the manufacturer, and dust is swept or vacuumed away.

At State of High Point, High Point, North Carolina, there's a new and very well-priced Rural French collection of upholstered pieces. Exposed wood frames can be had in a dozen finishes, but we admired Chateau which looks like wormy chestnut. Choice of fabrics is excellent; there are corduroys, toiles, and crewels for a real country look. For more formality there are velvets, brocades, and damasks. Sofas are \$399; chairs, \$199.

If you've been yearning for some laminated window shades to match your drapery fabric but have found the price prohibitive, you have a friend at the DuPont Company. DuPont's Tontine shade cloth is now offered in two new types that are supposed to make custom lamination by shade shops (or the shade department of department stores) less costly than the conventional methods. Tran-lam is DuPont's standard translucent Tontine shade cloth while the other new product, Tri-lam, is made from opaque Triplex Tontine. Both are available in widths of 42 and 68 inches and are coated with a heat-sensitive adhesive that makes it easier for custom-shade makers to do their own laminating.

To celebrate the 100th anniversarv of the publication of Alice's Adventures Underground, by Lewis Carroll, University Microfilms, Inc., have published a facsimile of the original manuscript, available this Christmas-a perfect gift. Young ladies will also be able to dress as Alice did: Joseph Love Dresses has reproduced her famous pinafore for sale this fall. And Pippin Papers, New York, has come up with a wallpaper that should amuse any little girl. The original drawings lose none of their quaint charm for being enlarged.



Three Kings Of Orient, and The First Noel. Yes, this superb Holiday Treasury will be cherished for a host of Christmases to come! And it's packaged in a beautiful, life-time presentation case illustrated in full color with a famous CURRIER AND IVES print! For your own home, or as a gift to loved ones, "Christmas at the Fireside" is THE American Family anthology of the Holiday Season!

#### FREE 10 DAY TRIAL INVITATION

Over 50 selections-4 pure vinyl records in magnificent full-color Library Case. 5

WORKS.... The Longines Symphonette has blod gifts for holders of lucky numbers, ic computers under the direction of the D. h. Each Lucky Number Coupon submitted linst the official list of coupon submitted HOW SWEEPSTAKES WORKS reserved the described git

d YES or Symphonette by midnight ed by January 5, 1966). This rral, state and local regula-ou will be notified by mail. you will be se

EXCLUSIVE! Magnificent limited edition, individually numbered in luxurious gold, specially bound in rich gift-quality KIVAR ... check this box:

FREE 10 DAY TRIAL—KEEP FREE RECORD! Mail the card or coupon and receive the Treasury of "Christmas at The Fireside" to play again and again your FREE and exclusive "collector's edition" recording of THE SWEET VOICES OF CHRISTMASI Massed chil-dren's voices in the clear, beautiful harmony most asso-ciated with the Holiday season. And the thrilling "Living Sound" chimes are so true-to-life, it is like having a mighty Cathedral in your own living room. You must be delighted in every way with the 4 record Treasury of "Christmas at the Fireside" or you can return it and owe nothing; you keep free "Sweet Voices of Christmas" no matter what you decide. Not available in stores any-where, not a club plan – just an opportunity to own the finest Christmas music anthology ever! And you can use the convenient payment plan if you wish. Mail card or coupon today. Prompt delivery guaranteed.

O, Little Town of Bethlehem Bring a Torch Jeannette Isabella Jingle Bells Deck The Halls

For Unto Us A Child Is Born (Messiah) I'll Be Home For Christmas O Come All Ye Faithful Santa Claus Is Coming To Town

and many more of the songs you know and wanted to own -

SAVE MORE: Enclose full amount. We pay postage and handling. Same money back guarantee if not delighted. You still keep FREE giftalbum.

1

#### MAIL POSTAGE PAID CARD **OR COUPON TODAY!**

JUST \$500 A MONTH	THE LONGINES SYMPH	IONETTE RECORDING SOCIETY		
OR \$9.95 (Stereo \$1.35)	Symphonette Square • Larchmont, N.Y. 10538			
Less than 25¢ a selection	Rush my FREE gift album, "The Sweet Voices of Christ- mas" along with the complete Treasury of CHRISTMAS	NamePLEASE PRINT		

AT THE FIRESIDE. After my ten-day trial I may keep "The Sweet Voices of Christmas" Album, return the Treasury and owe nothing or remit just \$5 a month until \$9.95 plus small postage-handling is paid. (Add \$1.35 for Stereo.) I keep FREE record no matter what I decide. Check One: HIGH FIDELITY STEREO

□ DELUXE EDITION: Individually numbered in gold . . . luxurious white KIVAR-bound life-time presentation case, an honored possession, a timeless gift. Just \$2 more! (Be sure to check above whether Stereo or High Fidelity.) R 891-846 . luxurious white KIVAR-bound life-R 891-846 「 れてれたれたれたれたれたれたれたれたれたれた

Address



Guzmania lingulata cardinalis

Bromeliads, on first acquaintance, did not impress me as beautiful creatures. I had to *learn* to appreciate their bizarre flowers, their brilliant hard colors, unusual markings. I also discovered that they're ideal houseplants: tough, long-lived, and almost carefree.

If you're an apartment dweller, you'll appreciate plants that can survive extremes of temperature, tolerate something only vaguely resembling sunlight, and withstand long periods of drought and dry air. Bromeliads fill all requirements. Most species store water in a funnellike vase formed by their leaves, and as long as it's kept full they'll even get along without roots. Wire one to a piece of driftwood and see. Maybe that's why they're also called *ai*r plants they seem to thrive on it.

Insects? They would need teeth like razors to penetrate a bromeliad leaf. Once some scale succeeded in establishing a foothold on my *Aechmea caudata*, but a sponging with mild soap and water solved that!

The true flowers of bromeliads are small and not very showy, but their bracts and berries are so vivid you won't worry about scientific distinctions between "true" and "false" flowers.

Plants bloom once a year and will not flower again, but the blooms last three to four months, and offshoots are produced in abundance. You can have new



plants by removing, rooting, and potting offshoots when they're a third the size of the parent plant. Moist sphagnum peat moss is a good rooting medium.

The planter that works best for me is a watertight metal box (sheet-metal shops make them to size) placed on the floor beneath a viewless window. A border of bricks arranged lengthwise hides the edge of the box. I filled the planter with chipped stones and put the pots on top, so excess water can drain into the stones, creating additional humidity.

Pot your bromeliads in any light, porous, humusy material, such as peat moss. Osmunda and orchid fir bark are also good. Some species just require a regular garden-soil mix or African violet compost. Don't overwater bromeliads. They like their roots moist but never soaking wet. Keep the "vase" of the plants filled with water, changing it occasionally to keep it fresh. They prefer filtered sunlight (especially the ones with variegated leaves) and indoor temperatures of 56° to 78° at night in winter are fine. Good air circulation is very

Nidularium maureana

important—bromeliads simply will not respond in a stuffy atmosphere. In warm weather they benefit from a few weeks outdoors where they can get some rainwater. Once a month, sponge the foliage with clear water to keep plants in the best of health. If you go away for any length of time, bromeliads, like cactus, can do without water for several days without ill effects.

Here are some of my special favorites. Aechmea fulgens discolor has apple-green leaves with maroon undersides. Aechmea chantini is olive green with silver bands. Billbergia venezueleana has bronze foliage striped with silver, while B. zebrina's leaves are silver gray and green. The cryptanthus types (zebra plants) offer spectacular, multicolored foliage, while the guzmanias, nidulariums, and neoregelias are dark, lush green. Neoregelia carolinae is most unusual, with brilliant red floral bracts. It looks like a volcano about to erupt! Billbergias are good wherever you need vertical accent. For a graceful palm effect, try Tillandsia lindeni. Large hohenbergias are marvelous in corners of spacious rooms. For your garden or patio, try the large Hohenbergia stellata with long, branching blooms. A great many bromeliads are summer flowering, so you will always have brilliant color in your garden or patio area.

Bromeliads are available wherever houseplants are sold. You can



also buy them from mail-order firms specializing in tropical plants. A mature plant will cost from \$3 to \$10, and since they're quite sturdy, shipping's no problem except in coldest weather.

If you should have trouble coaxing a bromeliad to bloom, there's a simple, effective way to get it going. Simply put the stubborn plant in a plastic bag together with a ripe apple. Close and tie the bag and leave it alone for four days. Then remove the bag and the apple and take care of the plant as usual. It will flower in one to six months, depending on the species you may have.



By Jack Kramer

We made it what it is today.

When you were a kid, there was no such thing as a deluxe model egg beater.

All egg beaters were pretty much alike. They looked tinny. They sounded tinny. They felt tinny. (It took elbow grease to make them go.)

Not one to be beaten, we engineered the world's first deluxe model egg beater. The Flint "Best" Mixer. Circa 1945. It has a die-cast frame and drive wheel.

It has a die-cast frame and drive wheel. Precision bearings and pinions. The beaters are stainless steel. The rest is heavily plated with nickel and chrome.

And it spins so smoothly, it almost purrs. (Actually, it's more of a whir.)

We hate to brag, but it's still the best in 1965. (Costs just \$4.95, too.)

But it's not the newest.

We've since invented the one-hand egg beater. For people who have to keep one hand on the cookbook.

Whenever there's a problem, we lick it.





**'66 CAPRICE** 

More than an elegant new car, it's a luxurious new series: four models in all. The Caprice Customs, made by Chevrolet.



Now luxury car lovers get a new choice: the 1966 Caprice Customs by Chevrolet—Coupe, Sedan and Wagons. Elegance is everywhere you turn. Rich fabrics. Supple vinyls. Deep-twist carpeting. The look of hand-rubbed walnut.

For the Coupe, there's a rakish new roof line you won't see on any other Chevrolet. Slender new Strato-bucket seats and a specially instrumented center console, on order. Both Caprice Custom Wagons—two-seat and three—have the look of handcrafted wood outside.

Caprice rides so hushed and steady, you'll think you're gliding *above* the road instead of on it. As for performance, we offer all you'd

ask: Turbo-Jet 427, for one, a 390-hp V8 that's smooth and quiet in the city or on the highway. 1966 Caprice Custom: not a car for everyone, but maybe the car for *you*. At your dealer's now.



Chevrolet Division of General Motors, Detroit, Michigan

Like most optimists who have spent their lives in houses that somebody else built, I hope someday to build my own dream house. I haven't the foggiest notion of how it will look. If the time ever comes when I actually can build it, I'll probably find I don't know what I really want.

But I promise you this: I'll know what I *don't* want. I've compiled a list of all the maddening, totally unnecessary problems that three houses have deviled me with over the years.

None of these problems is serious. But they are irritating beyond belief. All of them could have been eliminated when the houses were built. None can be remedied now without extensive—and expensive—remodeling.

I call my list the Irritation Index. Whenever one of my house's little quirks drives me to the point where I want to kick the cat (we don't have a cat), I grit my teeth, take out a file card, and write the problem down. Then I write letters, make phone calls, and bother people like plumbers and electricians. After finding a reasonable solution to the problem, I write it on the back of the card, note the extra cost and file it away.

The Irritation File has two purposes. One is therapeutic: After a solution is actually in black and white the problem seems to bother me less. The other purpose concerns my dream house: It won't be perfect, but with the help of the Irritation File, it will come close enough to be satisfying.

Meanwhile, for those of you fortunate enough to be on the verge of building your dream house, I pass along the solutions to six fairly common problems you can avoid.

#### WANDERING WATER PRESSURE

I call this the Chinese water torture. It occurs when I am taking a shower with the temperature just right and one of the kids flushes the toilet in another bathroom. Before I can even scream I am parboiled. Or the reverse: Someone starts the dishwasher or the washing machine and I am doused with ice water.

The trouble lies in the size of the water pipes. To put it in non-technical terms, you can't adequately feed three half-inch pipes out of a halfinch supply line, which is what the guys who plumbed all three of my houses tried to do.

Solution: Bigger pipes. Here's what I will tell the plumber to install in my dream house:

The main supply line, which comes out of the water meter, will be oneinch pipe up to the point where it branches out into the hot- and coldwater supply lines. (I am assuming



#### DON'T BUILD THESE PROBLEMS INTO OUR NEW HOUSI By Maxwell C. Huntoon Jr.

the water company will run at least a one-inch line to the house.)

The hot and cold supply lines will be three-quarter-inch right up to the areas they supply—bathrooms, laundry, etc. And the small lines to each fixture or appliance will be taken off directly from this three-quarter-inch pipe. This system will let the household use as much or as little water as desired with practically no change in either quantity or temperature.

Two other items are essential to this Cadillac of water systems:

1. A pressure regulator valve, set at about 45 pounds, will be installed in the main supply line. It will cut down the municipal water pressure, which can be more than 100 pounds, and keep it from making my pipes bang and my faucet washers leak. And it will provide a reserve of pressure so that running many fixtures at the same time won't reduce water flow.

2. Gate valves, rather than globe valves, will be installed as shutoffs in the three supply lines. The latter are less expensive but they cut down the flow of water.

Extra cost: The bigger pipes themselves will cost a little extra, about \$75 in the average two-bath house, but will require little or no extra labor. A pressure regulator costs about \$25. A gate valve costs about \$1 more than a globe valve, and the system takes three. The cost: about \$100.

#### NOT ENOUGH OUTDOOR FAUCETS

My first two houses each had one outdoor faucet, or hose bib, as they're called in the trade. I had to buy two extra lengths of hose to wash the car and water the back lawn. Even worse, when the sprinkler needed repositioning, I had to walk all the way around the house to shut off the water, then all the way around again to turn it back on. (Once, just once, I tried stationing my son at the faucet and shouting to him when to turn the water off and on. He misunderstood and you know what happened.)

My present house has three hose bibs, but two of them are placed so the pachysandra gets chewed up when I drag the hose around a corner.

Solution: At least four bibs, one at each corner. I will then be able to run hose to all parts of the lawn without turning any corners. In dry weather I can run three sprinklers and still be able to wash the car.

Extra cost: from \$10 to \$15 per bib, depending on how much pipe it will be necessary to run in the basement.

#### CAVELIKE CLOSETS

A couple of months ago I saw the plan of a house that had sold for something like \$50,000. It had all the fea-

tures you could think of, including closets at least eight feet long in every bedroom. This seemed ideal.

Now hear this: each of those eightfoot closets was fitted with a door only two-and-a-half-feet wide.

I've lived with those closets, and I know from bitter experience that they are worse than no closets at all. On either side of that itsy-bitsy door stretches a dark tunnel into which my suits vanish for months at a time. When the closet is full (and it always is) the only way to reach stuff buried at the far end is to take everything else out and pile it on the bed. At 7:30 in the morning, with nine minutes to train time, this is too much to ask of any man. So I grab the only thing I can reach-the same old herringbone with the shiny elbows and the cigarette burn in the right knee. As I scuttle out the door my wife growls something about if I'd loosen up and buy some clothes, I wouldn't look like a tramp all the time. Maybe this same closet problem is the cause of the traditional female lament. "I don't have a thing to wear."

Solution: Folding doors, known in the trade as bifolds. They let you open up the whole expanse of closet, and when they're open they don't stick out more than a foot or so into the room. Bifolds can be bought in wood, plastic, or steel and in just about any conceivable style.

Extra Cost: As near as I can figure, nothing. The doors themselves may cost more but they are much less expensive to install than conventional doors.

#### AN UNDERSIZED GARAGE

Builders and architects seem to have the odd idea that garages are for cars. This, as every home owner knows, is nonsense. Garages are for lawn mowers, bicycles, sprinklers, coils of hose, baby carriages, and basketball games on wet Saturdays. (continued on page 78)

#### ASPEN bedspread at these and other fine stores

Abilene, Tex. Thornton's	
Abilene, Tex	
American Furniture Co.	
American Furniture Co.	
Alexandria, La. Wellan's Amarillo, Tex. White & Kirk	
Amarillo, Tex White & Kirk	
Austin, Tex.	
E. M. Scarbrough & Sons	
E. M. Scarbrough & Sons Beaumont, Tex. The Fair	
Beaumont, Tex.	
White House Dry Coods Co	
White House Dry Goods Co. Bristol, Tenn. H. P. King Co.	
Burlington, N. C.	
Burlington, N. C.	
B. A. Sellars & Sons Charleston, W. Va. The Diamond Co.	
Charleston, W. Va. The Diamond Co.	
Charlotte, N. C Belk Brothers Co.	
Columbia, S. C.	
White's of Richland Mall	
White's of Richland Mall Corpus Christi, Tex. Fedway Dallas, Tex. W. A. Green Co. Dallas, Tex. Titche's El Paso, Tex.	
Dallas, Tex. W. A. Green Co.	1
Dallas, Tex. Titche's	
El Paso Tex	
Amorican Furniture Co	
FI Page Tex	
American Furniture Co. El Paso, Tex. Popular Dry Goods Co. Fairmont, W. Va. J. M. Hartley & Son Co.	
Popular Dry Goods Co.	
airmont, W. Va.	
J. M. Hartley & Son Co.	
Forth Worth, Tex. Monnig's	
Galveston, TexEiband's	
Houston, Tex. Joske's Huntington, W. Va.	
Huntington, W. Va.	
Anderson Newcomb Co	
Anderson, Newcomb Co. Kansas City, Mo. Emery, Bird, Thayer Kansas City, Mo. The Jones Store Co.	
Lansas City, Mo.	
Emery, Bird, Inayer	
Kansas City, Mo.	
The Jones Store Co.	
Kansas City, Mo. Macy's	
Lafayette, La. Maurice Heymann	
Lexington, Ky. Stewart's Lexington, Ky. Wolf Wile Co.	
Lexington, Ky. Wolf Wile Co.	
Little Rock, Ark. Gus Blass	
Little Rock, Ark.	
Pfeifers of Arkansas	
Fielders of Arkansas	
Louisville, Ky	
J. Bacon & Sons-3 stores	
Louisville, Ky. Kaufman's	
Anisville Ky	
Stewart Dry Goods Co. Lubbock, Tex. Dunlap's Maysville, Ky. Merz Brothers	
Lubbock, Tex. Dunlap's	
Maysville, Ky. Merz Brothers	
Midland, Tex. Grammer-Murphey	
Milwaukee, Wis. Boston Store	
Duplon's	
Odessa, Tex. Dunlap's Oklahoma City, Okla.	
Tala A Darma City, Okla.	
John A. Brown Co.	
Pacific Grove, Calif.	
Holman's Dept. Store	
Holman's Dept. Store Peoria, Ill. P. A. Bergner & Co.	
DITING T.J. CD.L.L.	
Raleigh, N. C Ivey's of Raleigh	
St. Louis, Mo.	
St. Louis, Mo. Famous-Barr-all stores	
St. Louis, Mo. Famous-Barr–all stores	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co.	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co.	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's Weber City, Va.	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's Weber City, Va. Weber City Variety Store	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's Weber City, Va. Weber City Variety Store Wichita, Kans. Buck's	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's Weber City, Va. Weber City Variety Store Wichita, Kans. Buck's	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's Weber City, Va. Weber City Variety Store Wichita, Kans. Buck's Wichita, Kans. Innes	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Tulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's Weber City, Va. Weber City Variety Store Wichita, Kans. Buck's Wichita, Kans. Innes Winchester, Ky.	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Fulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's Weber City, Va. Weber City Variety Store Wichita, Kans. Buck's Wichita, Kans. Innes	
St. Louis, Mo. Famous-Barr—all stores San Antonio, Tex. Rhodes Shreveport, La. Rubenstein's Springfield, Mo. Heer's Tulsa, Okla. Brown, Dunkin Co. Utica, N. Y. Boston Store Waco, Tex. Monnig's Weber City, Va. Weber City Variety Store Wichita, Kans. Buck's Wichita, Kans. Innes Winchester, Ky.	



A DIVISION OF SPRINGS MILLS, INC. 104 W. 40TH ST., NEW YORK, N.Y. 10018



...color-cued to you. Are you nature's girl? Gardener, skier, lover of the loverly outdoors? Tout it from the treetops, then, with Morgan-Jones "Aspen," a bedspread that radiates freshness and cheer. Random in texture, rampant with color. And really and truly machine-wash-and-dry. About \$12. See store list on opposite page.

"Aspen" comes in cranberry (shown), avocado, antique gold, aqua, cornflower, pumpkin, sand, snow, seaspray, lemon, wedgwood, copper and beige. \*Slightly higher in the West and Canada.

Morgan-Jones

## WHY IS THE NEW PHILCO WASHER THE MOST TROUBLE-FREE YOU EVER USED?





Now Philco gives you a better way to wash. Gentler. More effective. And far more dependable. "Blades of Water" action makes it possible for the new Philco to have 27% fewer structural and moving parts. Many common washer problems have been engineered right out of existence!

HERE'S NEW WASHING POWER. A flexible waterimpeller deep inside the washer makes 575 strokes a minute. Powerful surges of water are sent through and through the wash. These surges of water are the "blades" of the new Philco. They wash away the dirt, not the fabric. And "Blades of Water" leave more room in the washer tub, let you wash up to double the average load. HERE'S NEW CONVENIENCE. Philco's extra-wide Contour Top makes loading the easiest ever. Exclusive Philco Ball Point Balance automatically adjusts to off-balance loads, never shuts off in mid-spin. And with as many as four programmed wash cycles and two automatic soak cycles, you're ready for any washing job with a new Philco.

But, most important, here's a better way to wash. The most trouble-free washer you ever used.

See it this week, and see the new Philco Dryer, too. Only Philco gives you Criss-Cross Tumbling for extra-safe, extra-thorough drying. And only Philco gives you "Blades of Water" action for the best washing job you've ever seen.

For the name of your nearest Philco Dealer, call Western Union by number and ask for Operator 2





TELEVISION • STEREO PHONOGRAPHS RADIO • HOME LAUNDRY • RANGES REFRIGERATORS • AIR CONDITIONERS FAMOUS FOR QUALITY THE WORLD OVER ®

By Jeanne Lamb O'Neill



M ost people make lists some time in their lives—laundry lists, grocery lists, wedding-present lists. And November is practically national listmaking month. Who on earth could get through the holidays without lists of Christmas presents to buy, lists of Christmas cards to send, lists of guests to invite to the party, lists of food to serve at the party, and lists of things to do before the party—polish silver, empty coat closet, borrow chairs, find punch bowl, lose five pounds?

But I'm no casual, in-season list maker. I'm a compulsive, day-in-andday-out list maker. I don't know when I first traded in my brain for a No. 2 pencil and a yellow pad, but somewhere in the family attic there's probably a memo from me to me to "pick up blocks, wash Dolly's hair, punch Billy in the nose."

List making runs in our family. My mother is a list maker. So are my sisters. And already daughter Cindy shows the flower of promise. How many nine-year-olds of your ken trot off to school each morning chanting "I have my lunch box, my notebook, my English and math book; I have my spelling homework, my sneakers for gym and my current events; I have 2c for milk, 15c for Brownies, and 1c for my library book; I brushed my teeth and fed the turtle and kissed Daddy . . ." and so on down the street? True, her lists are embryonically verbal, but the spirit is certainly there.

Not that list making is a virtue. It's a nasty, lazy, slovenly habit that atrophies the brain, wastes paper, and automatically puts you one hour behind the efficient, nonlistmaking housewife down the street.

List makers can't just leap from second cup of coffee to first item on the agenda. It takes an hour to set up the agenda. First come all the things you thought of in bed last night, assuming you still remember them. Next come all the things you thought of in bed this morning, assuming you're not still in it. Then there's the ritual of transferring yesterday's leftovers onto today's list. Of course, if you didn't leave suitable spaces in between the new items for your topprior.ty old ones, you've already made a hash of it and might as well start over. But even when you've got everything down neat as 1-2-3, there's still work that has to be done. Obviously, item number 9 on the list (redecorate dining room) has more cachet if less immediacy than item number 2 (call plumber), so it better get a star. And number 7 (defrost steak for dinner) seems dangerously self-effacing—better put a circle around it, as opposed to a bold, black underline for number 11 (what to wear to the Kings' Saturday night?).

Off to the side, on a slant so you won't get confused, go memoranda of odd things you don't want to forget to do some fine day—tackle the new math, think of a way to retire at 45, learn all about puff pastry. It may seem silly to nonlist makers but a running list of wistful, long-term ambitions is even more important than simple-minded reminders to buy catsup and divide iris. You might remember the catsup, if you bump into that counter at the store, but you could be 90 before you ever thought of puff pastry again.

Since you did the marketing yesterday, there's no need for a bona fide grocery list. You can stick ladyfingers, shoe laces, and chervil up in the top right corner. Along with P.O., library, 5 & 10, and Dead Sea Scroll exhibit (?)—in little scrunchy letters so you can tear the whole thing off, in case you ever get out of the house.

Add a few arrows, checks, exclamation points, and red or blue pencil marks and, by George, you've got it. Never mind if the day's half over and you haven't made a bed-at least you're not disorganized. Never mind if there isn't time to call the orthodontist, stop at the shoemaker, plant your Mrs. Backhouse daffodils, let down Cindy's velvet dress, send Susie Smith a birthday card, find John's other glove, and pick up Sean at basketball-at least you didn't forget anything. Nor, for that matter, did you plant Cindy's black velvet dress, call Mrs. Backhouse, pick up Sean at the shoemaker, send Susie Smith John's other glove, and let down the orthodontist.



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

"Pat loves to cook, and she's darn good, too. But when we move outdoors, that's when I take over!

"I'll tell you, though, we'd never be down here, cooking up a storm, if we hadn't found the right recipe for retirement back in 1950.

"Frankly, neither of us had ever given it a second thought. Who does when you're 40? And I know for a fact that none of our friends had seriously considered it, either.

"One Sunday, though, when Pat's parents were over for dinner, my father-in-law, who had just retired, brought up the subject. After dinner, he suggested we sit down for a serious talk 'while the women do the dishes . . . and we get out of drying them!'

"We went into the living room, and he told me what was on his mind. 'I don't want to meddle, son, and don't think I'm complaining, but when the time comes, I hope you're better prepared for retirement than Mom and I were.'

"What he meant, he explained, was that there's a big difference between what you earn while you're working and what you get when you retire. The few times Pat and I had ever mentioned retiring, we'd talked about moving south. Pop's advice made me realize this wouldn't be possible without extra income.

"What to do? Pop had some good advice there, too. Friends of his had signed up for a Phoenix Mutual Retirement Income Plan to supplement their pension. 'Check into it, why don't you? One of the Phoenix ads is here—in this week's Life.'

"Well, I read the ad, clipped the coupon and when the booklet arrived, Pat and I sat down and talked it over. We picked the plan best suited to our needs, and here we are, just 15 years later, retired at 55! Phoenix Mutual certainly had the right recipe for us."

#### Send for free booklet

This story is typical. You, too, can plan to have an income of from \$50 to \$300 a month or more—starting at age 55, 60, 65 or older. Send the coupon and receive, by mail and without charge, a booklet which tells about Phoenix Mutual Plans. Similar plans are available for women as well as men and for Employee Pension Programs. Don't put it off. Send for your free copy now!

\_Date of Birth\_

PHOENIX MUTUAL Retirement Income Plans YOUR FUTURE

60

 

 Phoenix Mutual Life Insurance Co., 183 American Row, Hartford, Conn. 06115

 Please mail me, without obligation, your free 16-page booklet showing new retirement income plans.

 Plan for Men

 Plan for Women

Business Address-Home Address-

Name

23

# Join the Metrecal for Lunch Bunch



## Discover Double Fudge, Danish Coffee,

4 adventurous new <u>Metrecal</u><sup>®</sup>Milkshake Flavors

DIETERS UNITE! Join the METRECAL for Lunch Bunch. Discover four entirely new Metrecal\* liquid flavors that actually taste like milkshakes.

*New Double Fudge*-deep, dark, wickedly rich with the flavor of homemade fudge.

New Danish Coffee-the same rich, glorious flavor the Danes achieve when they add their unbelievably heavy



# French Vanilla and Rum Punch!

cream to their good Danish coffee.

New French Vanilla—taste the kind of vanilla Parisians lavish in ice creams—now in this new Metrecal flavor.

New Rum Punch—a very romantic flavor. But then, the makers of new METRECAL Milkshake Flavors are romantic. Why else would they think up so many self-indulgent ways for you to get weight off and keep it off.





The last of three articles on How to Buy Upholstered Furniture discusses fabrics, finishes, and the details that can make your furniture more individual and stylish. Inner construction and basic shapes were discussed in the first two parts.

#### **FABRIC AND PRICE**

Prices for upholstered furniture are usually based on the fabric grade system. The fabric plus the cost of the furniture in a muslin cover determine the price of a sofa or chair. The quality of the fabric determines the grade. Because of this grade system, it is possible for the price of a specific piece of furniture to vary by \$100 depending on the fabric you select. Many stores show the price of a chair or sofa based on the manufacturer's average fabric. Always check the price tag for grade prices for adequate- to superior-quality fabrics that may be available.

Some manufacturers will allow you to purchase your own fabric. In this case you will be quoted the price of the piece in muslin plus the cost of your own fabric.

Others, particularly those in the low-priced field, will not permit you to select your own fabric. Following is a list of minimum prices. Do NOT attempt to go below them or you will be sorely disappointed.

#### **MINIMUM PRICES FOR SOFAS**

Prices quoted are regular store prices, not sale prices nor discount or bargain prices.

Modern foam-rubber slab on a simple wood base—\$75. Modern, all-upholstered sofa with loose

cushion backs, foam rubber or polyurethane foam cushioning, serviceable fabric-\$150.

Traditional, all-upholstered styles, such as Lawson or tuxedo, \$200 in basegrade fabric with polyurethane foam or latex-foam cushions and backs. Polyurethane and Dacron filling will cost approximately \$50 higher.

#### **MINIMUM PRICES FOR CHAIRS**

**Club, Lawson, wing, barrel types** with latex-foam rubber or polyurethanefoam cushions and backs—\$85.

Sleek, open-arm modern chairs—\$60 with loose latex foam or poly foam seat and back, simple frame. All-uphol-



PART 3

stered modern chairs with the same type of construction are about \$75 minimum.

URNITURE

#### FABRIC

Fabric is most important . . . it can make or break the mood of your room. But important as looks are in a fabric, you should also know how it wears, how it will withstand cleaning, and whether it has a spot- or stainresistant finish.

Features to look for in upholstery fabric selection:

Design and styling. Be certain the fabric suits the sofa or chair. A large, bold print will overpower a long sectional sofa but it can be a striking accent if used on a club or barrel chair. A heavily textured Scandinavian wool fabric will enhance a modern sofa or chair but is out of place on a petite French chair. Remember, delicate fabrics look best on delicate pieces, heavy fabrics on bulky pieces.

**Durability of fabric.** Recent developments in fabric production have resulted in a strong upgrading of fabric quality and design.

Here are some small but important details in upholstery fabrics that mean longer wear: Tight weaves mean more strength and better wear. Bouclé fabrics should have slubs woven close to the fabric surfaceloose slubs tend to break and cause runs much like those in a stocking. With few exceptions, a heavy, tightly woven fabric will wear better and longer than a light one. However, many manufacturers use a latex-rubber coating on the back of lighter fabrics for extra strength and wear. To be certain when you are selecting your fabric, check the reverse side for a rubber coating.

Vinyl fabrics also have fabric backing (called supported vinyl) that make them stronger for heavy upholstery use. Unsupported vinyl is used primarily for dinette furniture. **Protective finishes**. Does the fabric have a stain- or spot-resistant finish such as Scotchgard, Zepel, or Sylmer? The use of a finish on upholstery fabrics is most important when a light color is used, but it is a good idea for al' fabrics. Most manufacturers offer one of these finishes on their fabrics for your protection. The cost of applying the finish is included in the price of the fabric. If you are buying your own fabric, you can request a finish and it will be applied for you at a slight charge.

An important point to remember about protective finishes is that while they offer excellent fabric protection you should not expect miracles. A spilled drink or smeared sandwich should still be cleaned off right away before the stain sets.

#### WOOD

The second most important design feature in upholstered furniture is the wood finish on exposed parts of the frame. A lot of furniture now comes with exposed legs, bases, arms, or backs to give a lighter look. The finish for these parts should be compatible with the other wood finishes in your room. It must also be becoming to the fabric with which the piece is upholstered.

Depending on the price of the piece you select, you will be offered a choice of one or more finishes.

Most manufacturers in the lowand medium-priced class offer two finishes—a light and a dark. As the price of the furniture increases so do the number of finishes . . . you will have a selection of antique white, gold, fruitwood, mahogany, and lacquered accent colors.

#### **OTHER DETAILS TO CONSIDER**

There are many other important details to check when buying upholstered furniture:

Are seams and welts straight at stress points and on skirts and cushions? Are solid-color and textured fabrics cut straight on the grain? Are printed fabrics matched and centered from the top and on back and cushions? Do cushion covers on loose cushion styles have zippers for easy cleaning and are they concealed? In more expensive furniture look for additional details such as: double welts, decorative pleats, scalloped skirts, hand tufting. These are the dressmaker details that will give your furniture a more individual look but will also add to the final cost.

26

# This Contest is Fixed! you can't lose

## You save 5° on BAGGIES®

and whether you want to save 5° or not

## you get a chance to win \$25,000

## **BAGGIES \$275,000 SWEEPSTAKES**

• First Prize \$25,000

Tity

food wrap size

# 5000 Prizes \$50 Each

**5001 CASH PRIZES!** And so easy to win. Just by comparing the number on your coupon with Baggies U.S. Patent Number, you may discover that you've already won one of the 5001 big cash prizes. The same Patent Number is on every Baggies box (or on the number sheet available as per rule 1) so you only have to check one box to find out if you're a winner! No purchase required to enter. What's more you can save  $5\phi$  on Food Wrap or Jumbo size Baggies with the coupon attached to this magazine. Official rules and complete details on coupon and stub attached to this magazine.

50 ood wrap bags

And remember, any kind of food you can put away – from tidbits to turkeys – stays fresher, tastes better when you bag it in Baggies. Holidays are ahead, too. So be sure to check your supply of Jumbo and Food Wrap Baggies when you take your coupon to the store. See? The only way to lose with Baggies – is to turn this page without doing anything.

If the Baggies Plastic Bags 5¢-off coupon does not appear in this issue, please send your name and address to Baggies, P. O. Box 3833, Grand Central Station, New York, New York 10017. You will receive a 5¢-off store coupon good on Food Wrap or Jumbo Size Baggies. (One coupon per family). This coupon will not be a sweepstakes entry.



Capt. J. King Ross is the dean of Hollywood dog trainers, so he should know!

"Fully nourishing Friskies Mix providesounce for ouncetwice the protein of canned dog food at half the cost!"

Compare the protein content and the price of Friskies Mix with quality canned dog foods. You'll see that Friskies Mix has twice the protein, and saves you money too. What's more, it gives your dog all the vitamins and minerals he's known to need.

And now Friskies Mix is three times tastier -because it's flavor-crusted with savory bastings. For nutrition, economy and flavor, you just can't beat Friskies Mix. From a world leader in nutrition-Carnation.



FOR VARIETY, try Friskies Magic Sauce Cubes-makes its own tasty sauce!

SPECIAL OFFER! Get Capt. Ross' 24-page, full-color booklet on how to train your dog. Send the pup's head from any size package of Friskies Mix or Cubes along with your name and address to: Training Book Offer, Box 280, Pico Rivera, California 90662.

 1966 Calendar. Handsomely illustrated with famous works of art from the museum's collection. \$2.95. Museum of Modern Art, N.Y.C. 2.Cowbell. Metal bell from Greece. \$1.25. Brooklyn Museum, Brooklyn, N.Y. 3. Rolling pin. Wood reproduction of an old rolling pin. \$4. Old Sturbridge Village, Sturbridge, Mass. 4. Llama. Lacquered steel contemporary accessory. \$17. Munson-Williams-Proctor Institute, Utica, N. Y. 5. Peacock plate. Colorful ceramic in gold and green. 11" wide. \$7.50. Metropolitan Museum of Art, N.Y.C. 6. Cutouts. Imagerie d'Epinal cutouts 'are perfect for framing. \$2. each. Brooklyn Museum, Brooklyn, N.Y. 7. Baskets, salad servers. Basket with handle. \$1.50. Philippine baskets, \$1 each. Wood salad servers, \$1.50 pair. Brooklyn Museum, Brooklyn, N.Y. Mortar and pestle \$1. Museum of City of New York, N.Y. 8. Bull's head. Clay reproduction of bull's head dating back to 2500 B.C. \$10. University Museum, Philadelphia, Pa. 9. Greek birds. Brightly painted wood. \$5.50. Museum of the City of New York, N.Y.





MEDITERRANEAN BRICK IN GRECIAN WHITE-4021



### **Cushioned brick?**



## **Cushioned stones?**

Yes, it's new SPRING ...the amazing new luxury vinyl floor that's actually cushioned! STONE-4015

When stones and brick feel cushiony underfoot, you can bet your boots you're walking on new "Spring"® cushioned vinyl that is soft, quiet and warm. It's the newest cushioned miracle floor from Congoleum-Nairn. The look is rich because the stones and bricks are embossed to form real shape, real texture. And new "Spring" can be installed upstairs, downstairs, even in the basement playroom. Just check the Yellow Pages for your nearest Congoleum-Nairn retailer. See the many colors in cushioned brick or stone, all in 6 ft. seamless widths. Or write for a free sample to Congoleum-Nairn, Box 201, Kearny, New Jersey.



### Can't read a note of music?

### Fine!

We've invented something for people just like you; people who want to make music that sounds like something... without a lifetime of learning.

It's a completely automatic, visual playing guide called the Conn "Show Chord" that shows you how to play the basic chords without the aid of a book. With "Show Chord", a beginner's simplest melodies enjoy a rich chord accompaniment. You are actually creating music in a matter of minutes, yet "Show Chord" will never restrict or limit your ability. It's like a built-in teacher that only *helps* you become more proficient faster than you ever imagined.

You'll find this amazing Conn exclusive on the Deluxe Caprice model

**BOTH FREE!** Clip coupon and mail today. 1. "Caprice Capers II", a new LP record of organ music. 2. Helpful booklet. "How

2. Helpful booklet, "How To Choose An Organ."

MAIL TO DEPT. AH-19, CONN ORGAN CORP., ELKHART, IND.

STATE

NAME

CITY

ADDRESS



### properly controlled HUMIDIFIED AIR

Don't let dangerous dry winter air rob your family of more comfortable living this heating season. Properly controlled humidified air "Makes Indoor Air Outdoor Fresh." Save on fuel costs, too! Have your furnace dealer install a Skuttle Stainless Steel Drumatic@ Power Humidifier. Write for FREE booklet today!

Stainless steel <u>drumatic</u>® POWER HUMIDIFIER SKUTTLE MFG. CO., Dept. AH, Milford, Mich.

## Greeting Card Free Lancers We Want You!

ZIP CODE

432. An ideal home spinet organ for beginners, the Caprice with solid

state circuitry also offers such dramatic features as: 2 speed built-in

Leslie speaker, repeat percussion. And your choice of four decorator

Conn models start at \$895. Your Conn dealer can arrange convenient

ORGANS

world's largest manu-

terms. And even if you can't read a note of music, we'll have you playing familiar tunes in minutes!

styles.

Send your studio card ideas to us. We need new original, humorous ideas for birthday, get-well, anniversary, friendship and special occasions— Valentines, tourist cards. We buy humorous ideas only—NO traditional sweet verse. Enclose your ideas with selfaddressed, stamped envelope and mail to:

CURTIS CONTEMPORARY CARDS 350 Curtis Circulation Company Independence Square, Phila., Pa. 19105



1. Tall vases. Glass cylinders—a shape you always need for flowers and leaves. In handsome decorator colors. 10", \$6.50. 16", \$8. By Blenko. 2. Egg cups. White porcelain with chicken decals. \$7.50 set of 4. By Peter Breck. 3. Fish mold. Painted ceramic from Italy—a pretty decoration to hang in the kitchen. \$12.50. By Martin Freeman. 4. Happiness rooster. A gaily painted ceramic from Portugal in red, green, and yellow. \$6. By Nora Fenton. 5. Pressed-glass candlesticks. These are authentic reproductions from the Henry Ford Museum. \$14 a pair. By Fostoria. 6. Canisters. Delft canisters from Holland—a beautiful addition for any kitchen. \$45 set of 4. Foreign Advisory Service, N.Y.C. 7. Glass cake stand. A timeless gift that's perfect for birthdays and special occasion—or pile it with fruits and nuts. \$8. By Imperial Glass. 8. Glass bottles. Decorative green glass bottles will sparkle in the sunlight. Regular bottle, \$10. Pinch bottle, \$13.50. By Vefa.



"SILVER ARTISTRY" 834" RELISH DISH AND SPOON (ILLUSTRATED), \$4.95 FOR A LIMITED TIME ONLY. SIX-PIECE PLACE SETTING, IN BRIDAL GIFT-PAK, \$10.95. SERVICES FOR 8, JUST \$89.95. HANDSOME INTRODUCTORY CHESTS AVAILABLE WE'D LIKE TO SEND YOU A SAMPLE TEASPOON. SEND NAME AND ADDRESS WITH 50¢ IN COIN TO: CASTLE SERVICES, DEPT. 93, BOX 111, VERONA, N.Y. 13478. OFFER VALID ONLY IN THE U.S.A., EXPIRES JAN. 31, 1966.

This...is Silver Artistry. New. Long-awaited. The intricacy of a pierced design, unique in silverplate. Here is richness, weight and lustre, superbly crafted. It will transform your table. Truly, the most valuable and outstanding pattern ever made in... COMMUNITY® SILVERPLATE BY ONEIDA SILVERSMITHS.

## Yes, even tea spots

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.



Try new giant size Electrasol for greater convenience!

## BEAUTIFUL GIFTS IN SILVER

These are the small gifts in silver that someone might not have received for a wedding present—a beautiful way to round out a silver wardrobe. 1. Silverplated serving tray \$10. By Oneida. Family-size ice bucket in silver plate. \$29.50. By International Silver. Silver-plated candy bowl, \$19.50; 13" tapered candlesticks, \$25. By Ellis Barker. Silver-plated muffineer, \$32.50. By Wallace. 2. Sterling silver mint julep cup, on-the-rocks cup, high ball cup. \$31.50, \$26.50, \$31.50. By Tuttle. Sterling silver napkin ring, \$6.50; open salt stand with liner, \$13.50; pepper shaker, \$29.50. By Samuel Kirk & Sons. **3.** Cocktail tray and "neat" glass in sterling. \$18, \$6. By Reed & Barton. Child's cup and mayonnaise bowl in ster-ling, \$26.50, \$30. By Lunt Silversmiths. Sterling can-dle snuffer. \$6. By Towle Silversmiths. 4. Sterling silver heart paperweight. \$22.75; and stamp bank, \$10.95. By Gorham. Silver-plated cigarette box. \$35. By Wallace Silver-smiths. Toast rack, \$16; picture frame (8 x 10", 2¾ x 3") in silver plate. \$29.95, \$7.95. By Christofle for International Silver.









says Miss Janet Lynne Nelson Chicago, Illinois

#### Free translation:

"I find Delsey bathroom tissue the very softest thing

- next to me."



氯



... at your service. Regal Wall Satin puts decorating magic into every stroke of your roller or brush. It's the paint that works wonders in one coat — you can change wall and ceiling colors with ease. Regal Wall Satin dries quicker than you think, washes better than you expect. Preferred by professionals ..... perfect for you!



1. Op-art suitcase. Collapsible 21" vinyl suitcase that can serve as a storage chest in a closet. \$10.50. By Tiger Things. 2. Apron. Fun to cook in with its bowl of strawberries and matching pot holder. \$4. By Ross Haver. 3. Bath towels. Jacquard weave in green with blue squares. \$2. By Cannon Mill, Inc. 4. Tartan towels An oversize bath sheet in clan plaids. 28x55". \$6.99. By Fieldcrest. 5. Flowerpot covers. A bit of whimsy to hide unsightly pots. \$3 each. By Drummers. 6. Circle place mats. Op art comes to place mats. Dark green with black-and-white lines. With round napkins. \$6 for 4 mats. 4 napkins. By Vera. 7. Dish towels. Terry-cloth towels with a place-setting design. In yellow and orange. \$2.85 a dozen. By Morgan-Jones. 8. Calico pillows. Assorted colors. \$6. By Ross Haver.





### This is a vinyl floor. You don't believe it? Thank you.

We didn't mean to deceive you. Only to capture the splendor of a Mexican Agate floor. Its richly veined marble. Its subtle interplay of color. Its lovely translucence. To the eye, Mexican Agate is authentic polished stone. To the touch, it's vinyl. (With all of vinyl's practical advantages.) A totally different kind of 6-ft. wide sheet vinyl flooring called Luran Airtred. We've added a cushion of vinyl foam that softens your step, makes walking blissfully quiet. And seams can be sealed tight against dirt and dust—with our exclusive Luran Vinylweld. Use Mexican Agate boldly. In your entrance foyer, dining room, den, playroom, family room, or kitchen. Shown is Terra Cotta. Also Beige, Green, Grey, Cream, and Gold. See other Luran natural look floors too— Antique Brick, Spanish Tile, Luran, Airtred, and Vinylweld are trademarks of The Ruberoid Co.

Vermont Flagstone—wherever quality floor coverings are sold. For more information write to Luran Vinyl Floors, The Ruberoid Co., Dept. AH-11, Jenkintown, Pa.

Luran Airtred A Ruberoid Vinyl Floor

\*Lifetime Guarantee. The Ruberoid Co, will furnish new material to replace Luran Artred vinyl flooring that becomes worn out in normal use in your home under these conditions: 1. Any area of vinyl wear surface is worn through to the backing during your lifetime and during the time you, the original purchaser, continue to occupy the home in which the flooring is originally installed. 2. The flooring is installed and maintained according to Ruberod recommendations, On beard floors it is necessary to install ower underlayment plywood unless boards are less than 3 in, wide, in which case limits plate used. 3. Ruberoid's libitity does not extend to freight or cost of installation. 4. Claim must be accompanied by the original bill of sale to claimant and approved by The Sandurz Co., Division of The Ruberoid Co. Division of The Ruberoid Co.



#### WE WOULD LIKE TO TELL YOU A FEW LITTLE KNOWN FACTS ABOUT SUE BEE HONEY. OUR SPACE IS LIMITED. SO WE'LL STOP AT 9.

Ounce-for-ounce, pound-for- flavor. And more importantly, it enpound, our honey has fewer calories than refined, ordinary sugar.

As a source of quick energy our honey is unexcelled. Ask any top athlete or coach.

3 Sue Bee Honey is a natural substitute for sugary jams, jellies and syrups.

Natural minerals are important. 4 In varying amounts Nature puts body-builders like Calcium and Iron into Sue Bee Honey. Plus nine others. Not so with ordinary white sugar.

As an ingredient in cooking, 5 honey not only sweetens, it also imparts a delectable home-made

hances other flavors.

Our honey can take the place of 0 sugar in almost every table and cooking use. It sweetens better, you can use less, thus get fewer calories.

Sue Bee Honey is not a "manufactured" product. On our honey farms, we add nothing, take nothing away. Except for the hive and the honevcomb.

Our honey costs a few cents more a pound than sugar. But it gives you more. (If you are still with us, please read No. 9.)

And best of all, Sue Bee Honey tastes so good!



Also try "Spun" or "Creme"- incredible, they're spreadable! Sioux Honey Association, Sioux City, Iowa. With honey farms in all major producing areas of the U.S. (Write to Department A for our free recipe booklet for new ways to use honey.)



For better parties and easier housework MUSIC THAT WORKS FOR YOU

t's played in factories to relieve tension, in offices to ease the monotony of routine, in supermarkets to soothe the savage shopper. But nowhere can it work its magic as well as in your own home . . . for parties or for the many times when pleasant sound makes chores easier.

It's Background Music, picked to create a mood yet never intrude. But there's an art in that picking. First, don't confuse music that is merely softly played, with Background Music. We remember an exhausting two hours at a friend's house when the host played Ella Fitzgerald and Frank Sinatra all evening . . . very softly. They're two of our favorite performers; we couldn't help trying to hear them. It was no easy job over and under the conversation in the room! Result? We enjoyed neither them nor the physically present guests.

Remember there is no such thing as music you don't hear, not if it is being played. For Background Music, you choose music that is heard but adds rather than detracts from the activities going on.

For parties, make out your program ahead of time and have the stack of records by the player before the first guest arrives.

Naturally your choice of records depends on what you own or those you may want to buy. You'll find that an investment in several records picked just to add variety to your Background Music collection will prove rewarding for many hours other than party time.

Give your programming variety by picking music that is not all bland or in the same genre. Doubtless, hours of Strauss waltzes were gay to people who were dancing in old Vienna, but as 3 hours of background, they're apt to produce drowsiness or even boredom. You can choose from a vast repertoiremusical show tunes, orchestrations of the music of Kern, Rodgers, Berlin, Lerner and Lowe, albums of standards ("Star Dust," "Deep Purple"), ballet music, so-called program music.

Here are four sample programs for evenings with or without guests, times when you want and need a pleasant. rewarding sound as an accompaniment to other activities. While you are unlikely to own all the albums for any one of the four programs, you probably have the basic ingredients of several of them.

#### **PROGRAM 1**

Evening with Elizabethan Music. Julian Bream and group (RCA Victor).Today's Romantic Hits Vol. II, Jackie Gleason's orchestra. 11 current pieces (Capitol). The Best of Arthur Fiedler and the Boston Pops, 12 selections, including "More," "I Want to Hold Your Hand," "Mack the Knife," "Jalousie" (RCA Victor). Soft and Swinging. André Previn plays 15 songs including "I'm in the Mood for Love," "It's a Most Unusual Day." Excellent piano (Columbia).

#### **PROGRAM 2**

Serenade (K. 25)-A Little Night Music by Mozart. The Philadelphia Orchestra, Eugene Ormandy conducting (Columbia). Florida Suite by Delius, Sir Thomas Beecham conducting. Melodic and charming (Capitol). Music from Million Dollar Movies. Arthur Fiedler and the Boston Pops in themes such as "Laura," "Song from Moulin Rouge" (RCA Victor). That Duchin Touch, piano by Peter Duchin of 12 standards, including "Sentimental Journey," "I've Got You Under My Skin." (Decca).

#### **PROGRAM 3**

Excerpts from the Nutcracker Suite, The Philadelphia Orchestra, Ormandy conducting (Columbia). Something to Remember You By. Music beautifully played by the George Melachrino group, his last recording (RCA Victor). Songs to Remember, played by The Living Strings has selections such as "Cocktails for Two," "One Night of Love" (Camden). Favorite Melodies of Liszt played by pianist Philippe Entremont; 9 selections including "Liebestraum" and "Mephisto Waltz" (Columbia).

#### **PROGRAM** 4

Music of Cole Porter, played by André Kostelanetz and his orchestra (Columbia). Rubinstein/Chopin is the title of the latest release of the wonderful combination of Artur Rubinstein playing Chopin; includes polonaises, impromptus (RCA Victor). Peer Gynt Suite No. I, Grieg, the Philadelphia Orchestra, Ormandy conducting (Columbia). Overtures and Intermezzi from Famous Operas. Memorable preludes from "La Traviata," the Barcarole from "Tales of Hoffmann," and three others. The Royal Opera House Orchestra with Georg Solti conducting (RCA Victor).


# **Comfort Chairs for Leisure Living**



LA-Z-BOY Chairs with a flair for people who care



LA-Z-BOY CHAIR CO., Dept. AH, Monroe, Mich. Please send me FREE color literature.

ADDRESS CITY STATE ZONE

# NEW! FROM MUTUAL OF OMAHA!

# Threewayprotectionthat coversyoubothINandOUTof the hospital

\$500.00 for doctor calls



**Doctor Calls** – Pays up to \$500.00 on a scheduled basis for doctor calls at the office, in the hospital, or at home. Includes liberal surgical schedule. Pays *both* doctor calls *and* surgical benefits for the same sickness or accident! Doctor call benefits are payable up to the date of the operation...thereafter, Surgical benefits are payable. Covers the whole family!

### Here's more service in the Mutual-Care tradition!

Mutual of Omaha policyowners know that Mutual-Care sums up the reasons why this great company is *different*—maximum coverage at minimum cost, prompt payments, reliable local service, neighborly concern for all your needs. And its affiliated company, United of Omaha, operating in the same tradition, offers you a full range of fine life insurance family plans, too. For free facts, mail post free reply card today!



Major Medical-Pays up to \$10,000.00 for each insured member of your family. Provides cash to help pay the cost of doctors, specialists, hospital care, registered nurse (R.N.) services, X-rays, drugs, medicines-and much more – as fully explained in the policy. A sensible deductible amount and share-therisk feature keep the cost to a minimum. Truly modern protection!



for regular living expenses



Living Expense – Pays from \$50.00 to \$500.00 a month (depending on the plan selected) to help take care of your regular living expenses when the family breadwinner is disabled and unable to work. As explained in your policy, these *tax-free* benefits are payable for disabilities that start before retirement or age 65. Special benefits are payable for disabilities that start after retirement or age 65.



# FREE BOOK PLUS FREE FACTS

# about Mutual of Omaha's "Three-way" protection!

Now you can have, without obligation, this book of the latest, most basic guides to a happy, successful future. It shows you how to apply successful management principles to your own life. How to be healthier, release tension, and respond to emergencies and family crises. How to add up to 10%

to your spendable income-and enjoy it more. How to "shop" for credit. How to get the most out of your health insurance dollar through Mutual of Omaha.

MAIL POST FREE REPLY CARD TODAY! Or write Mutual of Omaha, Dept. 810N, Omaha, Nebraska 68131.



**The Greatest Name in Health Insurance** 

MUTUAL OF OMAHA INSURANCE COMPANY HOME OFFICE: OMAHA, NEBRASKA LIFE INSURANCE AFFILIATE: UNITED BENEFIT LIFE INSURANCE COMPANY

Listen to Bob Considine, ABC Radio, weekdays! See Mutual of Omaha's "Wild Kingdom"—a family show in color on NBC-TV, Sundays.



The four "musts" for your best face forward

"I just don't have the time for beauty routines," said one young wife to another as they chatted. "Besides, I never did use anything but a little makeup before I was married. Who needs it!"

The other woman didn't reply at once. She was remembering that look in the mirror a week ago when she discovered her skin looked drab, tired—even a little old.

Then she spoke. "Maybe we do need it—and more than we needed it in our teens. As for time . . . well, we're not so busy this minute."

She was right on both counts. What is adequate care for a healthy under-20 skin is not enough care even a few years later. And the preventive and remedial routines that keep us looking as young and pretty as possible are quickly performed.

There are four "musts" for feminine faces over 21.

1. Thorough cleansing at least twice a day if you live in a sooty, smoggy city area; at least three times a day if your skin is oily.

2. Moisturizing before makeup.

3. External addition of a little "lubrication" where skin tends to be thin and dry, or a special lotion where skin tends to be over-oily. Many complexions are oily in spots, dry in spots; they need both the lubrication and drying agent, or, better yet, a skin "balancer lotion."

4. Makeup.

Thorough cleansing calls for a good cleansing cream, gently applied, gently tissued off, followed by soap-and-water cleaning. To add a little fun and newness to this step, try Germaine Monteil's Superclean or Frances Denny's Brush and Foam. Each goes on with its own little brush. If your skin is over-oily, skip the creaming or use a cream formulated for your problem such as Elizabeth Arden's Complexion Clear. This actually dissolves oil, penetrates sub-surface to remove waste material within the pores. Smooth on, tissue off, and repeat until the tissue comes away clean. Revlon has Natural Wonder Medicated Cleansing Pads, a great help for thorough cleaning of oily skins.

Many complexions are both oily and dry. These need, after cleansing, (or as part of it) a "skin balancer." This is a liquid, not an astringent, that brings the complexion into the right balance of acid and alkali, treats both oily and dry areas correctly. Revlon's *Liquid Asset* is a boon for this "two-faced" complexion! Time for cleansing: 5 minutes.

Moisturizing is, in our opinion, a "must" for all complexions, equally necessary for dry and oily skin, though the particular moisturizer may vary. Moisturizers are the shields against steam heat, drying winds, dust. Moisturizers are applied on the clean complexion, under makeup. Revlon's Moon Drops, Rubinstein's Skin Dew. Arden's Moisture Lotion are good for dry and oily skins. Estée Lauder's new Under-Makeup Creme is a marvelcus assist for dry skin, giving both moisture and light lubrication that lasts and lasts. Total time for the moisturizing step, 60 seconds, including neck and throat!

External lubrication is usually a before-bed step. Your choice of creams is counters long, ranging in price from low budget to luxury plus. Arden has three creams that come to mind: they illustrate differences in the whole category of night-time creams. Orange Skin Cream is heavy, Perfection Cream is lighter in texture while Liquid Night Cream is utterly light, disappears completely into the skin. Most cosmetic firms make various textures in various scents, with the exception of Pond's with its famous Cold Cream in a neutral scent. Whichever you prefer, apply it with light upward strokes, leave on a few minutes while you brush your teeth or your hair, then gently tissue off. We keep saying "gently" because skins don't welcome hard, tissue-damaging pulls and tugs. The short time is because your skin has derived all possible benefit in five minutes or so.

Oily skins don't need this step, but a little loving care with the balance lotion mentioned above will help. Total pre-bedtime care: 5 minutes.

Makeup is the last step and it is more than a morale builder. It's a courtesy to others. While your "face" can take a long time to apply, it needn't. Though we do feel that an occasional longer session for learning newskills and trying new products is downright therapy for anyone.

# Choose your favorite pattern at great savings with this special Betty Crocker coupon offer!

# Artfully crafted by Oneida Silversmiths

Let this introductory offer start your tableware set. Choose from two patterns in silverplate, two in stainless. 23 different pieces available in each pattern. All open stock. All Oneida Community quality.

Betty Crocker coupons mount up fast, come with over 100 General Mills products: Gold Medal Flour, Bisquick, Betty Crocker Mixes, Big G cereals.

Two ways to build your set: Thrift Plan earns tableware almost entirely with Betty Crocker coupons plus a small charge for postage and handling. Speed Plan requires only a few coupons but more cash. Catalog giving full details comes with your order.

No coupons needed for this special offer.

If not entirely pleased with your place setting, return it within 10 days. Your money will be refunded without question.

Mail the order form today for a place setting in your favorite pattern.



# Introductory Special (5) piece place setting

Hollow handle knife with forged blade, dinner fork, salad fork, oval soup or dessert spoon, teaspoon

# **Just \$200**

Choice of My Rose or Twin Star stainless patterns. You'd expect to pay \$4.95 in stores for five pieces of this quality. Use order form, right.

# Just \$225

Choice of Winsome or Enchantment silverplate patterns. You'd expect to pay \$5.95 in stores for five pieces of this quality. Use order form, right.



TWIN S



ENCHANTMENT SILVERPLATE

I enclose \$ (cheo Please send me my 5-piece	ok or money order preferred) place setting (check one):
My Rose stainless at \$2.00	Winsome silverplate at \$2.25
Twin Star stainless at	Enchantment silver-
\$2.00	plate at \$2.25
\$2.00	plate at \$2.25
	plate at \$2.25
Name	plate at \$2.25

WINSOME SILVERPLATE

THE AMERICAN HOME, NOVEMBER, 1965



"FLAMELESS ELECTRIC HEATING is the heart of our Gold Medallion Home," report James and Dora Jane Morris as daughters Jane and Kay welcome three friends for a Friday night slumber party.

# "True comfort, cleanliness and convenience are the three big extras we get in our new total electric home"

Throughout America, families like the James Morrises of Glade Hill, Virginia, report their enthusiasm for life in a modern Gold Medallion Home. Here flameless electricity does everything, including heating, cooking, providing the hot water and drying the clothes.

"There are so many wonderful things about a modern total electric home," Dora Jane Morris tells you, "that I honestly wouldn't know how to begin to count them. But they all add up to three important benefits—comfort, cleanliness and convenience.

"Take flameless electric home heating, for example. We can set the temperature for each room just the way we want it, and we never have to worry about drafts. I spend a lot less time on routine housecleaning, too, and we can go for ages without having to paint or redecorate.

"Of course, I'm especially pleased with having so many different

electric appliances to work with—and what both my husband and I really like is that our monthly bills are remarkably economical."

From coast to coast, more and more families like the Morrises are enjoying the special benefits of living in a modern total electric home. If you're planning to build, buy or modernize, think about the advantages of a Gold Medallion Home for your own family. Your local electric utility company will help you get the information you need to start on your way to the joy of total electric living.

DAY BY DAY, THIS GOLD MEDALLION appears on more and more homes throughout America. It identifies a total electric home fully equipped with flameless electric heating and appliances, Full Housepower Wiring and Light for Living. Gold Medallion Homes will be as modern tomorrow as they are today.



YOU LIVE BETTER ELECTRICALLY · Edison Electric Institute, 750 Third Avenue, New York, N.Y. 10017



"NOTHING'S EASIER than cooking on a flameless electric range," says James Morris as he fixes breakfast for his daughters and their guests. "Even I enjoy turning out a meal on occasion. And my wife says our electric range helps keep the kitchen clean and cool."



WITH FULL HOUSEPOWER WIRING, the Morrises can run all the electric appliances they want to at one time, and there are plenty of circuits and outlets for present or future uses. Here the Morris girls and their friends enjoy a late evening snack before bed.



**MORE THAN ENOUGH HOT WATER** for every need from cleaning up the dishes to showers for the whole family is supplied by the Morrises' flameless electric water heater. "It's the most efficient we've ever had," reports James Morris. "And because it requires no exhaust flue we were able to install it where it could serve kitchen, laundry and baths most efficiently."



"I THINK I'D BE LOST completely without my flameless electric clothes dryer," says Dora Jane Morris as she helps Jane and Kay with the extra bed linen. "With a growing family like mine, it seems like I use my dryer constantly—and I don't have to worry about the weather."

# **Built-in vacuuming!**

The work-savingest convenience since central heating . . . that's the word for the new Black & Decker Central Cleaning System! Forget, forever, toting tanks, trailing cords, allergy-carrying dusty exhaust. All the dust and dirt whisks through lifetime vinyl tubing in the walls to the oversize, extra-powerful vacuum unit. You can put the modern-styled vacuum tank in your basement, utility room, or garage. Just plug the hose into a decorator-styled inlet and clean as many as 3 or 4 rooms from the one location. An average size home needs only 3 to 5 inlets. And Central Cleaning does the job twice as clean as portable vacuums without the noise; freshens your home; cuts dusting down to almost nothing. Installation usually takes less than a day in any kind of home—new or old—without marring floors or walls. Budget terms, of course. Get the facts about this exciting new answer to your housecleaning problems. Mail the coupon.







# BO Black & Decker.

Dept. SM-7, Towson, Md. 21204 (In Canada: Brockville, Ont.) Please send, without obligation, full information on new Central Cleaning.

# Name\_\_\_\_

Address

City\_\_\_\_\_\_State\_\_\_\_Zip\_\_\_\_ The man of the house knows Black & Decker!



# WINTERIZING YOUR CAR By William J. Toth

The holiday season is only shopping days away, but winter is at hand! Even so, you need no longer worry about the uncomfortable side of winter. With modern heating equipment and clothing made from man-made fibers, winter cold and dampness is a thing of the past.

And one of your greatest shields against cold weather is the automobile. You take it for granted as you travel comfortably from home to work or on a trip of pleasure. Your automobile, however, still feels the real sting of winter. Although the modern automobile is being built to resist the elements of winter, it still needs certain seasonal service to insure its dependability.

### THE BATTERY AND ELECTRICAL SYSTEM

Motor club records have long confirmed that failure of the battery and electrical system is one of the leading causes of breakdowns.

With the cold of winter, lubrication oils and greases tend to harden, become gummy, and act as a "glue" until heat and movement of the engine whip them into free-flowing liquids again.

While this is happening, the battery is being asked to furnish far more power, because the many moving parts of the car engine may be fused together by cold lubricants or even frozen moisture. Two or three times the normal power needed may be used to overcome this condition. Your battery must be up to full strength to supply this extra power.

The normal check to see whether water covers the edges of the plates in the battery is not enough. Have your serviceman check the battery to determine its strength. While you're at it, have the top of the battery washed down with a solution of ammonia, have the terminal wires removed, and have the terminals brushed with a wire brush. When the wires are replaced and tightened, have the terminals and wires covered with a heavy grease or vaseline.

Also follow any electrical lines and wipe them clean of oil or grease. Replace any frayed or exposed wires.

### THE RADIATOR AND COOLING SYSTEM

New cars are coming directly from the factory with permanent antifreeze in the cooling system. These antifreezes contain rust inhibitors as well as a variety of chemicals to maintain a constant consistency to resist decomposition.

Unfortunately the cooling system is not permanently sealed and the water we add contains numerous foreign particles which attack the metals in the cooling system. Consequently, we must flush and clean the system periodically.

Whether adding to or replacing your coolant have it checked for its freezing point. To be on the safe side, set your coolant for about 10 degrees lower than is expected. Be sure a sticker is placed near the radiator cap indicating when the system was checked and the degrees at which the coolant will freeze.

To get full benefit from your radiator have the front and rear brushed clean of insects, leaves, and dirt. Using high pressure from a garden hose, you can do a good job by spraying the rear of the radiator and forcing water through the front. The most efficient cleaning can be done professionally with a steam hose.

Knowing that the system is made up of numerous hoses and pipes, you can be sure that connections can become loosened from the normal movement of the car. Usually a screwdriver can tighten all of these connections. Be sure to check the hoses that lead to and from the car heater for leaks. Replacing deteriorated hoses is a simple, inexpensive job.

### MIXING ANTIFREEZES

Check with the instructions on the can. Most manufacturers encourage you to use only their product, but coolants with the same chemical base can be mixed safely. The general rule is not to mix a permanent antifreeze with an alcohol-base antifreeze.

### CHECKING YOUR RADIATOR CAN BE DANGEROUS

Your service station has the equipment to check the freezing point of your coolant...let them do it!

It is recommended that the automobile engine run from 10 to 15 minutes before testing the coolant. By then the coolant is thoroughly mixed and will probably be hot. Pressures build up in the cooling system, and when the cap is unscrewed there can be a burst of steam and you could be severely burned.

### TIRES

Regardless of where you live, now is a good time to check your tires. You may need new ones, or, depending on your winters, snow tires.

Check tires for cuts, bruises, and wear. If you are going to get snow tires, use them on the rear wheels and put your best two tires on the front. It is a good idea to buy another wheel so that mounting and dismounting tires can be eliminated each time you need a seasonal change of tires. Have the front wheels balanced at this time for surer steering. Incidentally, check the tire pressure of your spare before it is placed in the trunk.

### LUBRICATION

Your car is about to enter a season when it is most susceptible to dampness and chemicals used to melt ice and snow. It is important that your car be lubricated properly to resist these elements. If your car is near a lubrication period, get it done now. Grease is inexpensive compared to parts replacements. While your car is on the grease rack, replace your crankcase oil with a lighter weight (SAE 20 or less) oil. This lighter oil will help your car start easier as well as resist thickening caused by the cold.

### PAINT

Dampness and chemicals rust and corrode unpainted metals. With sandpaper, a small brush, and some touchup paint you can do wonders to protect the finish of your car from damage.

After the paint dries, a coat or two of a high-quality wax will further seal and protect the finish from the most penetrating elements.

### THOSE IMPORTANT EXTRAS

Even with snow tires, you may still need chains. If you feel a full set is too much, get a set of strap chains. They can be attached in minutes. Here are some other things that have been lifesavers during winter emergencies: a small bag of sand; a bag of salt for melting ice; a small shovel; old newspapers; a couple of burlap sacks; floor mats to protect the car rugs from winter dirt; a plastic window scraper; clean rags up front as well as in the trunk; an old blanket; a package of flares; a working flashlight: a fire extinguisher: and a first-aid kit. Having these items on hand could save you much trouble this winter.

WINTERIZE YOUR DRIVING

Driving the safest car in the world can be hazardous if you do not adjust your driving. These tips can help you:

1. Darkness comes earlier . . . plan your driving accordingly.

2. Drive only when all of the windows

of your car are clear of ice and snow. 3. While you are having that second cup of coffee, let your car idle, let the defroster clear the windows, and the heater warm up the car.

4. Stopping distances increase because of poor visibility and slippery surfaces. Control your speed and following distance.

5. Keep your gas tank filled to prevent water in the gas lines.

6. Be kind to your car. If it breaks down, it is reflecting the care you have given it.

Modern equipment is useless unless it works for you. Prepare for winter by planningahead and from the inside of your car it will be a pretty picture.

# Introducing Wakefield. Not just another pretty face.

Some of you will buy Wakefield only because you love the pattern. That's perfectly fine with us. But we'd like you to know that you're in for a surprise.

We've given Wakefield a beauty you can't see. A beauty you'll only begin to appreciate after using it for many years.

What we've done is this. We've put an extra block of solid sterling in all the spoons and forks you use most. We've put it at the most vulnerable points of wear.

First we make an opening in the back of the spoon bowl and fork tines. After that we place the sterling silver in it. Next we melt the block down to fit the opening perfectly. Only then do we plate the pattern with a generous helping of fine silver.

That's why Wakefield and other

DeepSilver patterns won't wear out. In fact, we guarantee it. If for some reason, one of your pieces does manage to wear down, we'll replate it at no extra cost. Fair enough?

But you won't find this quality in ordinary silverplate. Only International DeepSilver patterns have it.

Yet, though Wakefield is practical, it has the good grace not to look it. Its lovely English charm lends a beauty to even the most potluck dinner.

In spite of its many virtues, Wakefield is reasonably priced. A 48-piece service for eight is only \$100.00.

A small price to pay for a beautiful face and a great body, don't you think?

International DeepSilver

The International Silver Comps

Meet Mary Mild, Ivory Liquid's Maid of Mildness... she flies to the rescue of rough, old-looking hands.

# "Today's Ivory Liquid helped Mrs. Brady's hands look young again...kinda like she had a maid (like me) do her dishes!"



It's always fun when people you really enjoy have a good time in your home. You can almost sense it their sentiments stated in a simple thank-you note, a soft aside while the party's in full swing, a hearty handshake at the door. Just watching can make it all worthwhile. Entertaining means to have fun. It can never be that if you are only fulfilling an obligation for favors past or if those invited are there for reasons other than your wanting to enjoy them.

you the derful

hank

This issue we devote to entertaining. It's chockfull of ideas on how to give a successful party, the foods to serve, how to make room in your home for unexpected guests. We like them all. We hope they will make your next party a smashing success!

# WHEN THE GUESTS COME MARCHING IN

Who in this day and age can boast a real honest-to-goodness guest room? Once you've bedded down a flock of children there isn't much room left for cousins, in-laws, bachelor brothers, married daughters—let alone the transient friends who come knocking at your door. To help you cope with this influx of houseguests we consulted an expert. He's Karl Steinhauser, A.I.D., manager of the Interior Design Department of the Simmons Company. Says Karl, "You don't really have to have a guest room nor do you have to turn your whole house upside down to make your guests comfortable." The five rooms he designed for *The American Home* prove his point—namely, that almost any room in the house can become a part-time guest room with proper planning. Note the functional furniture arrangements so that the sofas may be turned into beds without too much pushing around of furniture . . . small, lightweight coffee tables . . . storage space for linens, blankets, and pillows. Other essentials: good reading light, a permanent or folding luggage rack, closet space. P.S. The Hide-a-Bed sofas by Simmons are brand new—available in January. (Lounge chairs are also by Simmons.)





THE DEN-LIBRARY. It's almost a one-room apartment. Table desk also works as game table, dining table. Hide-a-Bed sofa is tailored in red-blue houndstooth check. For a built-in look, bookcases are topped with homemade boxes that were painted black. Suggestion for too much window: pleated curtains of heavier-than-usual fabric under tied-back draperies.





(continued)







THE DINING-LIVING ROOM. "Dining rooms are especially good for dual-purpose use," says Karl, "if not, they're a waste of space." Add a sofa (ours is a new threeseater model) that sleeps guests in comfort, plus lounge chairs, and you've gained another room. To balance badly placed windows there's a treatment of paneled screens flanked by print draperies.



Photographer: Jon Naar Shopping Information, page 108





THE ATTIC STUDIO. Practical built-ins consist of a desk under the window and shallow cabinets for paints or other hobby paraphernalia—and of course all the necessary bed and bath linens for four. New daybeds store cots under printed skirts. Notice framed variety-store bandana handkerchiefs, triple tier cafe curtains, effective use of traditional iron hardware.













THE LIVING ROOM. Not the most convenient solution for guests, but often the only possible one. In this Biedermeier living room there's a game table for guests' breakfasts, high étagères to hold the reading lamps, whatnots. Wallpaper border frames the bay window. Latter-day conveniences: sofa-bed is upholstered in easy-care vinyl and window curtained in white fiber glass.





THE BEDROOM. A love seat is always a good addition to any bedroom, especially one that turns into a guest bed. If you've invited a whole family it does mean letting them have your bedroom but that's preferable to having them camp all over the house. Good solution for a jog in the wall is the pair of cabinets and dressing table-desk. Solid-door cabinet stores linens.





# THE ESSENCE OF A GOOD

What is it that makes a good party? It's many things. A party is people first of all-a pleasant mixture of old friends and new ones. (Amazing how new faces and new ideas bring a familiar group into fresh focus.) A party is a warm welcome at the door-and an affectionate good-bye too. A party is everyone at his very best but also very much at ease mainly because you, the host and hostess, are at ease yourselves. A party is good talk and stimulating conversation that never bogs down. A party is also timing (the tactful art of not butting in-of knowing when your guests' well-being is more important than the souffle's). A party is movement and tempo-the way you lead your guests graciously from room to room-from one prettily planned surprise to another. A party is mood and atmosphere-the way you make your home festive (without a theme, please). It's the special polish on the silver, the sparkle on the crystal, the dewy freshness of the flowers. And of course, a party is good food, good drinks; it's candlelight and firelight and music. Above all it's fun.

Can you plan it that way? Of course you can, just as we did. Here and on the following pages we show you three parties—a housewarming, family get-together, champagne party in a kitchen.















PARTY PLAN. The guests, established residents of the area, brought the party to the new home owners. In this case, the invitation was sent in reverse-from the guests to the hosts. It was a giant fortune cookie that read: "He who warms house has great good fortune. Save next Sunday, 5 to 8 pm, for a party at your house." Each guest brought a gift that could be used at the party as well as later on. Here's what they unloaded from their cars: a plywood tabletop and saw-horse legs, a gift grill and hors d'oeuvres to go with it. A sixfoot-long "poor boy" sandwich made a triumphal entry on an 8-foot redwood slab. Greens for the salad arrived in five flowerpots which were set into a redwood board-to be used later as a planter. One couple brought a kitchen herb garden. The main dish, a fantastic Green Rice Casserole, consisted of white rice, green onions, currants, spinach, parsley, and herbs. TABLE SETTINGS, DEC-ORATIONS. Accessories include paper guest towels used

as napkins, basket tree filled with cookies, floor cushions.











Photographer: Ernest Braun



(continued)

# GOURMET PARTY IN THE KITCHEN

PARTY PLAN. Our gourmet party was built around a typically suburban, center-hall house. Guests received a warm welcome in the hall, early arrivers were met by the host and hostess. After that there was one greeter-the host or hostess stayed with the guests. Drinks were served in the living room (not shown). To keep service simple, it was an all-champagne evening (good with this: pressed caviar or red caviar, chopped egg, chopped onion, lots of fresh toast, lemon wedges). Dinner was spread, buffet style, on the kitchen counter. We like the honest good looks of its butcher-block top, the gleam of copper pans. Once plates were filled with the first course, fish mousse in this case, guests proceeded past the buffet to pick up their champagne glasses—bottles were iced in a huge, old fish kettle. Tables were set in the family room, a few steps down from the kitchen (formerly the garage). To allow comfortable seating there was one table for eight, another for four. The host presided at one, the hostess at the other. A maid, hired for the evening, helped guests help themselves. She passed the second course to avoid a disorganized scramble. After-dinner coffee, brandy, and animated conversation took place in the library, festive with white carnations.

TABLE SETTINGS, DECORATIONS. Extra-large plaid napkins were used on the bare, rustic table; plaid cloth to the floor on the round table. Service plates were pewter. Copies of Early American chandeliers used as candelabra were stuffed with carnations. Tarot playing cards made place cards.



























# OLD-FASHIONED FAMILY GET-TOGETHER

PARTY PLAN. This party, in a young couple's remodeled farmhouse, revolved around three fireplaces that are the heart of the house. Guests were of all ages, from grandchildren to grandmama. A happy holiday tradition with this family is sharing their festivities with one out-of-towner who might otherwise be lonely. In this case, a foreign exchange student was guest of honor—and, of course, she sat to the right of her host at the dinner table.

The children's party was served in front of the big old fireplace in the study. For the grown-ups the evening started with a round of flaming glogg in front of the library fireplace; the dinner table was set by the living-dining room fireplace. TABLE SETTINGS, DECO-RATIONS. For the children's party there were no cute decorations. Furniture is sturdy























Scandinavian. The table was topped with blue linoleum and on it a carrousel of colorful wooden horses, the brightest pottery plates. Lots of toys and games to keep young visitors busy and occupied were nearby. To make this a real occasion, youngsters had cranberry juice or other fruit juice cocktails first. Flaming glogg for the grown-ups was ladled from an antique copper kettle into mugs (watch out, use a modern spoon, old pewter might melt). Crackers and nuts looked festive in heavy wooden scoops, some old, some new. On the table were runners of upholstery fabric, tomato red pottery. Linen napkins picked up brilliant colors of orange, purple, pink, as did the lacquered napkin rings. Just for fun you might inscribe them with your guests' names and use them as place cards too. No flowers were used-just wooden tubs full of red and green tomatoes and old-fashioned oil lamps instead of candles. Very appropriate for a party as informal as this: the stainless steel flatware, and the heavy olive-green goblets.





Photographer: James Belfon Shopping Information, page 108







People who love parties agree on one thing party giving is a skill to be learned and practiced with pleasure. Here we've collected what some hosts and hostesses consider their greatest assets. Obviously no one party giver should ever expect to accumulate all of them. But do check our list. You'll be surprised to see how many party assets you really own without even knowing it.

1 One of our friends is a stickler for hot plates and includes the following among her greatest party assets: a dishwasher (hers can be set on low to warm plates), one of those electric hot pads that sandwiches about six plates, a hot tray, and a hot food server. One party must: serving dishes should always be warm so that the food stays hot until the last guest is served. After serving, dishes should be covered or returned to warm oven.



2 An understanding, reliable, slightly adventurous butcher is a great asset. Take him into your confidence about your next party; he'll be much more helpful that way. Cultivate him all year long too.

3 Interchangeable tabletops (plywood, from 36 to 42 inches in diameter) with screw-in legs and several changes of to-the-floor cloths. One hostess we know uses her regular dining table as a buffet and enjoys the freedom these extra party tabletops of her own making give. Depending upon the number of guests she plans to invite, she'll set up two tables for six in her dining room or two tables for four plus one for six in the living room. The possibilities are endless.

**4** A basement—says one practiced partygiver—is her greatest asset. Hers is big enough to take some old bookshelves on which she stocks candles and other party supplies. Her basement also houses additional chairs.



5 For large parties, make small hat markers with gentlemen guests' initials on them. When hanging up a coat, place the marker in brim of hat. This will avoid a lot of confusion and the inevitable guest who goes home with the wrong hat.

6 Square, white Arabia dishes (large, medium, and small), white ironstone bowls in all sizes, white plastic trays, tiny white plates (the latter from a restaurant supply store) are good for serving cocktail-party food. We also believe that small forks and knives keep you even-tempered. This paraphernalia does seem to keep the smoked oysters and the dips off our sofa.

7 Several small ice buckets are better than one large one. We learned this bit of party advice from a bachelor friend who swears by a battery of fiber-glass buckets in wicker-basket holders.

8 Linen guest towels seem to inhibit guests, especially males. We now use paper ones and put them out by the dozen. Buy them in colors to match your bathroom accessories.

**9** Consider yourself lucky if you still have some of those old-fashioned dinner napkins, the ones that are as big as lap robes. We happen to think they're going to make a comeback because they look, feel, and act more comfortable. Men seem to hate those lunch-size napkins.

10 We know one tidy soul who turns her husband's shirt cardboards into napkin presses with some ribbon hinges and sheets of book end paper. Napkins, she says, tend to get wrinkled easily in drawers or on linencloset shelves but if they're pressed between two sheets of cardboard they stay neat and unwrinkled until you're ready to use them. 11 A serving cart, preferably two-tiered, or one that incorporates a cabinet, has myriad uses come party time.

12 Christmas lights can become an all year round asset. For patio parties trim surrounding trees for a festive air. After the holiday season, use your lights to outline the ceiling or wind them around the banisters, on the beams—wherever a little glitter will add atmosphere and gaiety.

13 Train your children to invade the living room as soon as your guests are seated at dinner to remove half empty glasses and ashtrays, to wipe up spilled ashes, plump the pillows, and throw open the windows for a few minutes. There's something very pleasant about coming back to a living room that's been tidied up—and aired.

14 A folding coat rack for big parties when you have more coats than your hall closet will hold. You can rent one of these.



15 Introductions at large parties are always difficult. Pronounce each guest's name loudly and clearly. When circulating among your guests be sure to repeat each person's name when possible. Tip for guests: Don't feel you'll insult the person you're conversing with by asking his name. He may have forgotten yours.



16 A point of etiquette—always be sure that either you or your husband are on hand to greet guests at your front door. This is also true of seeing friends to the door at departure time. This personal gesture makes all the difference in helping guests to feel relaxed and at home.

17 Larger than life-size wineglasses—because they look marvelous and save wear and tear on the host. He can talk to his guests instead of jumping up constantly, like a jack-in-the-box, to refill glasses.

18 Chairs that are truly comfortable turn any dinner party into a delight. Also, be sure your dining table is big enough. Two feet of table space per person is minimum.

19 Guest soaps-the tinier, the better.



20 For beverages, be prepared for the guests who prefer soft drinks.

21 A well-organized silver chest and those silver leaves for last-minute clean-ups.

22 For your house to smell sweet there are scented candles, sprays, incense, or a heated tin spoon to waft your pet perfume through the house just before your guests arrive. Also sweet smelling are eucalyptus logs thrown on the fire, flowers bought for their perfume (roses, spicy carnations), jars of oldfashioned potpourri, and perfume sprayed on light bulbs.

23 For further bathroom planning, have hair spray, cologne, extra combs within easy reach . . . also a decorative box of tissues.

24 Trays, trays, and more trays, in all sizes, shapes, and materials.

25 A fireplace is the best mood maker of all for winter parties. Be sure to have a plentiful supply of good-size logs on hand.

26 For small apartment dwellers: Set the end tables or coffee table instead of crowding guests around the dinner table. This works well for after-theater, or on-the-wayhome parties. Conversation flows more easily when guests are comfortable.



27 When inviting guests, be explicit as to what to wear for the evening. An overor under-dressed guest will feel out of place.

28 At least three bachelors—nothing livens up a party more than single friends.

29 Your own party book, believe it or not, is a great help. You'll be able to check what you gave Dr. and Mrs. Brown for dinner the last time they visited your house.

30 A rule of thumb for chairs at large parties—have half as many as you have guests. This will keep some people circulating and thus prevent a stagnating situation where everyone is seated. It will also allow enough space to move around comfortably.

31 If you live in the suburbs, always include a map and directions with your invitation. City people will find this very helpful and you will be delighted to see your guests arrive on time, without any difficulty.

32 When planning dinner time, alleeway so as not to be distracted if a guest arrives late. Try to prepare a menu which can be kept warm without overcooking or drying out. Also plan so you'll not have to spend the hour before you serve in the kitchen. This is disconcerting to your guests as well as to yourself. 33 Have lots and lots of fresh flowers all over the house. They always make a pretty contribution to your decorations. And keep centerpieces low; there is nothing more distressing than to sit through a dinner staring at a view-blocking floral arrangement.



34 Have extra brown paper bags on hand for rainy evenings. Give one to each guest for their boots; label bags with a felttipped pen. This will prevent a mad scramble when all your guests try to locate their own boots. It will also help keep your floors dry.

35 Music is a must-whether it's dinner music or dance music. Be sure to have a supply of records on hand.

**36** For dinners for over eight we do believe in place cards. They make proper seating of guests so much simpler.



# HERE'S LOOK-AND-LISTEN FOR THE WHOLE FAMILY

With the diversity of tastes and programs you need more than one "entertainment center"



THE LIVING ROOM. Handsome and flexible, the three oiled-walnut cabinets, above, sit on clean, curved pedestals. Two units contain speakers, the third a combination record-changer, amplifier, and FM stereo tuner. You can use the end-tableheight pieces together or separately, replace the grille cloth panels with any porous fabric to coordinate with your room. Best of all, the KLH Twenty Plus has the custom quality of components but the convenience of being complete. You connect speakers to master control center, plug in, turn on.

Traditional yet simple enough to fit almost any decor, the armoire at right houses a big color TV set (25" screen), stereo components which include two 15" duo-cone speakers, plus two 7" ovals, and four  $3\frac{1}{2}''$  tweeters jacks for a stereo headphone, and a tape recorder, record player and changer, large record storage compartment, and FM-AM FM-stereo radio. It's RCA Victor's New Vista Mark X1, in antiqued bronze mahogany veneer. The dimensions of the armoire are: height- $62\frac{1}{4}''$ ,width- $35\frac{7}{6}''$ , depth- $26\frac{5}{6}''$ .

Available in cherry or mahogany veneers, the cleanly styled color TV set at far right with 21" screen will blend with traditional or modern furniture. The color picture tube is called "Sunshine," so named by the manufacturer because of its clear picture even in daylight. There's an 82-channel tuning system, 6x4" twin-cone speaker, VHF and UHF spotlight panels, and color clarifier. It's Zenith's Verona from their Decorator Group.







THE FAMILY ROOM. Rectangular, color TV set at left, with 23" screen, 82-channel VHF-UHF, and with what we consider a great advantage... tambour doors to keep closed when not viewing. The cabinet is by Drexel and the set by Motorola.

A charming Early American cabinet in cherry houses this stereo hi-fi record player with FM-AM radio. Automatic record player with new tone arm that reduces record wear, plays four speeds, shuts off entire stereo system after last record has been played. It's from Philco's Master Craft collection.

Porta-Color (above right), the first U.S. portable color television receiver, has 11" screen and weighs only 24 pounds. Very compact, it comes in a sturdy polystyrene cabinet with a walnut-grained finish, topped with a retractable carrying handle and two-pole, retractable antenna. This portable is by General Electric.





THE MASTER BED-ROOM. Called "Jet Set," this slender all-transistor 19", portable television (far left) has a dark tube when off; when on it gives a soft, clear picture. It's an ideal television set for the bedroom. Westinghouse.

Portable Custom Components are three handsome units (top left) in walnut veneer that go together to form a cube for easy carry-

ing. When set up for playing speakers are placed apart for best stereo sound. Four audio controls, four speakers, stereo headphone for private listening, are features of this set. General Electric.

A clock radio (above) that's really small enough for a night table (9" long, 3" high, 51/2" deep). It goes on instantly, has AM and FM bands, a lighted dial with a Snooz-Alarm. You touch the bar and alarm shuts off for about 10 minutes, then buzzes again. It also features a jack for an optional speaker that you can place under your pillow, allowing you to wake to music without disturbing others. The durable, plastic case is available in nutmeg brown or antique white. Also by General Electric.

THE CHILDREN'S ROOM. Tilt-down stereo phonograph (left) is sturdy, has multichannel stereo-amplifiers and two 5<sup>1</sup>/<sub>4</sub>" stereo speakers in wing-type cabinets. This automatic record changer has four speeds; it's made by Admiral.

Another record player suitable for the young person's room is the very compact set (below left). Speakers detach for good stereo placement, fold into the player part for portability. The ebony luggage-type cabinet has retractable handle. Set amplifier, Garrard changer, four speakers, four controls. Columbia Masterwork.

Tiny but powerful transistor set (below right) sits easily on a cluttered desk or night table, has its own earphone. Eight-transistor power, 2" speaker for good tone. Has its own carrying case. Available in storm gray, beige gray, black and storm gray, or blue and storm gray. RCA Victor's Pockette, called, so aptly, Goliath.













America is full of deteriorating neighborhoods. But they don't have to stay that way. This house, built in 1796, is in Philadelphia, six blocks from Independence Hall, in what had become a slum area. Recently people began to see exciting possibilities in these houses, that are so close to all the city's activities, and decided to salvage the best of what was left. Among the first to renovate was Adolf DeRoy Mark, A.I.A., who finds it satisfying to live in a house with a history and to add something of himself and the 20th century to it. This discriminating combination of the old and new will become part of the heritage of our past for later generations, as tangible evidence of how the nation lived as it grew.



1. THE ARCHITECT, who has restored many houses in the area, holds model of a stairway of nearby house. Before and After of his own house are opposite. 2, 3. FRONT ENTRY of his house was redone with freestanding storage wall and ledge for display of statue. 4. DINING AREA, just beyond entry, has brick walls, dark polished floors, and exposed beams contrasting with the light ceiling. 5. PASSAGE TO CELLAR

from the kitchen is paneled with wood beams and siding salvaged from an old barn and decorated with door-number plates from buildings torn down in the neighborhood.

6. KITCHEN, at rear of house, has tile floor, beamed ceiling. Doorway leads to porch and garden built on a lot where another old house once stood.











**7, 8. THE DECAYED STAIRWAY,** below, the connective passageway of the old-style row house (now called a town house) was redone to make climbing to any of the four floors a visual adventure, not a chore. **9. A MODERN BATHROOM** was installed on the second floor which has one bedroom. **10. A SMALL BATHROOM** was built on the third floor, also with one bedroom, in what used to be a closet. The walls here are painted brick; shutter doors match those of second-floor bath. The washstand is an old marble-backed oval one returned to service. **11, 12. THE ATTIC,** or fourth floor, is the architect's studio and work area. Under the sloping eaves, a small flue opening in the chimney became a miniature fireplace. The three glass windows have a northern exposure. The brick wall was left unpainted. The owner did most of the remodeling work himself, over a span of three years. The house is furnished with a mixture of furniture, old and new, collected over the years on his travels.





64





Information: Dorothy Rodenberg Photos: Lisa

# LOOK WHAT'S HAPPENED TO HARDBOARD By Arthur J. Maher

They've transformed those plain brown sheets into a handsome, stylish material that could grace any room in the house. Some manufacturers, for example, offer smart filigree panels that make attractive shoji screens, room dividers, and the like. Then there's an infinite number of realistic wood-grain finishes. Some hardboards are even plastic-coated to resist water, kitchen grease, and crayons. Hardboard sidings, both plain and textured, horizontal and vertical, are becoming more popular by the day. There (continued)

are also embossed panels with such textures as burlap, wicker, basket weave, striations, and louvers. Yes, the one-time homely stepchild of the forest-products industry has become a handsome, versatile adult.

Hardboard is made by cutting wood into small chips. These chips are reduced to fibers, then formed by heat and pressure into sheets, which are cut into marketable sizes. The resulting product is economical, smooth, hard, dense, and highly resistant to moisture, scuffing, and denting—which make it a natural for around the house.

Because of the great variety of hardboard products, it's impossible to list them all in a single article, or to put them all into strictly defined categories. However, here is a brief rundown on the most common ones:

Plain hardboard. This is the familiar brown or buff-colored material used for just about everything from utility paneling to shelving, cabinet facings, drawer bottoms, and fences. It's available in standard grade for general interior use, and tempered. The latter is harder, denser, and more moisture-resistant than standard hardboard. Both types are available smooth on one side and screen textured on the back, or smooth on both sides. Panel width is usually 4 feet. Lengths run 4, 6, 8, 10, and 12 feet, and thicknesses of  $\frac{1}{8}$  to  $\frac{3}{8}$  inch. Paneling is specifically manufactured for such qualities as good dimensional stability, nailability, and paint-holding ability. Its density usually lies between those of standard and tempered board. The smooth surface is often resin-treated for improved resistance to stains, scrubbing, moisture, etc. In most cases, this material comes prefinished, saving you a paint job. Popular finishes include pecan, oak, walnut, teak, cherry, and other wood grains. They all come in a wide variety of shades. Panels usually run 4x7 to 4x10 feet, in 1/4-inch thickness.

Plastic-surfaced paneling is a work-saving material that sheds water, stains, and household chemicals particularly well. The surface may be an overlay, such as vinyl, or baked-on Melamine. The Melaminecoated hardboards are especially dense and moisture-resistant, making them suitable for use in shower and tub enclosures, laundry rooms, kitchens, basements, and other moist areas. An extensive line of finishes that includes simulated wood grains and marble, plain colors, speckled colors, lace prints, wallpaperlike textures, simulated tile, and even murals, makes plastic-surfaced hardboard extremely decorative and versatile. Sizes vary almost as much as the finishes, generally running from 16x96 inches up to 4x10 feet. (continued on page 80)







ome night you might like to help your mother prepare dinner. It maybejustthe salad you offer to make or it

may be something as ambitious as the main course. Whichever you choose, here are two recipes to help you. There's a tasty meat loaf with catsup in it as well as on the top. Then there is a crisp, green salad with a surprise cheese-cracker topping. Before you begin, read the recipes all the way through, assemble your ingredients, then follow the stepby-step directions in the recipes carefully. Each recipe has some tips and hints to assure success.



4 slices fresh white bread 2 eggs 2 pounds ground chuck 1 cup very finely chopped onion <sup>1</sup>/<sub>4</sub> cup very finely chopped green pepper

2 teaspoons salt <sup>1</sup>/<sub>2</sub> teaspoon garlic salt <sup>1</sup>/<sub>4</sub> teaspoon celery salt <sup>1</sup>/<sub>2</sub> teaspoon dry mustard <sup>1</sup>/<sub>4</sub> teaspoon pepper 1 tablespoon Worcestershire sauce <sup>1</sup>/<sub>4</sub> cup milk <sup>3</sup>/<sub>4</sub> cup catsup

1. Turn on oven and heat to 400° F.

2. Tear bread into crumbs with fingers. (Or make crumbs in a blender: Tear one slice of bread into large pieces and put in the blender container. Cover and whirl just until bread is crumbed. Empty crumbs onto a piece of wax paper. Crumb the remaining slices, one at a time.) You should have 2 cups of crumbs.

3. Beat eggs slightly in a large bowl.



4. Mix the chuck into the eggs lightly. Then mix in bread crumbs, onion, and green pepper. Always mix ground beef lightly to keep it tender and juicy.



5. Add the salt, garlic salt, celery salt, mustard, pepper, Worcestershire, milk, and <sup>1</sup>/<sub>4</sub> cup of catsup. Mix lightly until all ingredients are well combined.



6. Turn the meat mixture from the bowl into a shallow baking pan. Moisten hands and pat the meat into a loaf shape.



7. With the side of your hand, or the handle of a wooden spoon, make 2 indentations the length of the loaf. Spread the remaining catsup in the indentations.

8. Bake 50 minutes.



9. Transfer loaf from pan to a heated platter with two large spatulas. Spoon some of the juices from the pan over the loaf. Makes 8 servings.



½ teaspoon dry mustard
½ teaspoon sugar
½ teaspoon salt
½ teaspoon garlic powder
¼ teaspoon garlic powder
½ cup wine vinegar
⅔ cup pure vegetable oil
1 medium-size head Boston lettuce
½ medium-size head curly endive
8 green onions
1 medium-size cucumber
2 firm, ripe tomatoes

1/2 cup coarsely broken cheese crackers



1. Combine mustard, sugar, salt, garlic powder, vinegar, and oil in screw-top jar. Cover securely. Shake well. Refrigerate while making salad.



2. Remove bruised leaves from lettuce. Cut out core with sharp paring knife. Hold under cold, running water to separate leaves. Shake off excess water. Pat dry. Refrigerate in paper-towel-lined vegetable crisper or in a plastic bag in crisper.



3. Wash the curly endive well in several changes of water. Shake off excess. Dry and store as you did the lettuce.



4. Remove root ends from onions; peel. Slice thinly.



5. Cut ends from cucumbers. Run tines of fork down length of cucumber. Repeat all the way around. Slice thinly.

6. Core tomatoes. Cut in thin wedges.



7. Tear lettuce and endive into bite-size pieces. Put in salad bowl. Add onions, cucumber, and tomatoes. Pour on dressing. Toss with salad fork and spoon until coated. Sprinkle with crackers.

# SO YOU'RE LEARNING TO COOK





(Look for the easy recipe on the back of each picture)



Franks and Limas

Macaroni and Cheese Bake

They always eat better when you cook with Campbell's Soup



# Ders

# Delicious! And made in minutes with soup

(Look for the pictures on the back of these easy recipes)

# Polynesian Shrimp

1 medium green pepper, cut into 1-inch pieces

Campbells

- 2 tablespoons butter or margarine
- 1 can Campbell's Beef Broth 1/4 cup water
- 1/2 cup pineapple juice 2 tablespoons cornstarch 1 tablespoon soy sauce 2 teaspoons lemon juice 11/2 cups cooked shrimp 1/2 cup pineapple tidbits

In skillet, cook green pepper in butter until tender. Remove from heat; add rest of ingredients. Cook until thickened; stir constantly. Serve over rice. 4 servings. Serve on your prettiest platter. It's exciting enough for a company meal!

# Meal-in-One

11/2 pounds ground beef 1/2 cup chopped onion 1 can Campbell's Cream of Mushroom Soup  $1 \operatorname{can} (10^{3/4} \operatorname{ounces})$ Campbell's Tomato Soup 1/2 cup water

### Generous dash pepper 1 package (9 ounces) frozen cut green beans, cooked and drained 1 cup cooked sliced carrots 6 servings (about 3 cups) mashed potatoes

In saucepan, brown beef and cook onion until tender; stir to separate meat. Pour off fat. Add soups, water, pepper, beans, and carrots. Pour into 2-qt. shallow baking dish. Spoon potatoes in diagonal lines across top of casserole; sprinkle with shredded mild process cheese. Bake at 350°F. for 30 minutes. 6 servings.

# Macaroni and Cheese Bake

2 cups shredded Cheddar cheese 1 can Campbell's Cream of Mushroom Soup\* 1/2 cup milk 3 cups cooked macaroni  $\frac{1}{2}$  cup chopped canned tomatoes

In 1<sup>1</sup>/<sub>2</sub>-quart shallow baking dish, combine 1<sup>1</sup>/<sub>2</sub> cups cheese with remaining ingredients; top with 1/2 cup cheese. Bake at 350°F. for 30 minutes. 4 servings. \*If you'd like to vary the flavor substitute Campbell's Cream of Celery Soup.

# Chili Con Campbell's

- 1 pound ground beef
- 1/2 cup chopped onion
- 2 tablespoons chili powder
- 1 large clove garlic, minced
- 1 can (103/4 ounces) Campbell's
- Tomato Soup

1 can (1 pound) kidney beans 1 tablespoon vinegar 1/4 teaspoon salt

In saucepan, brown beef and cook onion, chili powder, garlic until onion is tender. Add remaining ingredients. Simmer uncovered for 15 minutes; stir now and then. 4 tasty servings. (For spicier chili, just add more chili powder.)

# Stroganoff Casserole

2 tablespoons chopped parsley 2 tablespoons chopped pimiento 1/4 teaspoon salt Dash pepper 2 cups cooked medium noodles 2 tablespoons buttered bread crumbs

Blend soup and sour cream; stir in milk. Add chicken or tuna, parsley, pimiento, seasonings, and noodles. Pour into 11/2-quart shallow baking dish. Top with crumbs. Bake at 350°F. for 30 minutes. 3 to 4 servings. All you need to complete the meal

# Franks and Limas

1/4 cup water

lima beans

1 tablespoon brown sugar

1 package (10 ounces) frozen

- 1 pound frankfurters, cut in
- 2-inch pieces 1 cup sliced celery
  - 1 tablespoon vinegar 2 teaspoons prepared mustard
- 1/2 cup chopped onion 1/4 cup butter or margarine
- 1 can (103/4 ounces) Campbell's
- Tomato Soup

In skillet, brown frankfurters and cook celery and onion in butter until tender. Add remaining ingredients. Cover; simmer 30 minutes. Stir now and then. 4 servings. For a deliciously easy buffet main dish just double the recipe.

# They always eat better when you cook with Campbell's Soup

1 can Campbell's Cream of Celery or Chicken Soup 1/2 cup sour cream 1/2 to 3/4 cup milk 1 cup cubed cooked chicken or 7-oz. can tuna, drained and flaked is a tossed salad, rolls, and dessert.



Vatch

# WHY YOU SHOULD OWN AN ELECTRIC SLICING KNIFE

When the turkey, in all its glory, is brought to the holiday table, will it be carved with ease and finesse-or hacked at with strain and mutterings? If you dislike carving or haven't the years of experience to make you a master carver, why not let an electric slicing knife help you do the job perfectly? All kinds of carvingwhether it's a roast, steak, or turkey-become a simple matter of guiding the knife. And that's not all. An electric slicing knife can be an invaluable aid in performing any number of paring and cutting jobs in the kitchen. Here are just a few:

Slice cucumbers paper thin for gelatin salads, or for tossing with a sourcream dressing.

Cut hefty chunks of watermelon with no struggle, no fuss.

Slice process cheese loaf neatly. Cut delicate meringues and creamfilled tortes with nary a crumble.

Cut glamorous tea sandwiches with a variety of colorful fillings.

Cut crumbly refrigerator-cookie dough in neat, even slices.

Cut thin, delicate slices of rich cakes (such as fruit and pound cakes). Slice angel cake with ease.

Make your own melba toast! Cut thin slices of a compact bread; spread with butter and sprinkle with herbs, Parmesan cheese, or garlic salt; bake

in a hot oven till brown and crisp. Slice fragile foods such as tomatoes with a minimum of bruising.

We could go on but we'd rather let you come up with your own easierwith-my-electric-slicing-knife tricks. Just be sure to follow these general rules when using your electric knife.

### DOS AND DON'TS

• Don't use it to cut through items an ordinary knife can't cut through (such as bones).

• Do use a wooden cutting board.

• Do let roasts and poultry rest 15 to 20 minutes after removing them from oven. Juices "firm up" and meat is easier to carve.

· Don't use your electric slicing knife to cut through frozen food packages and frozen foods (except for those foods that are still soft when frozen. like ice cream).

• Do handle the blades carefully. Hold them from the back (dull side) or behind the grease guards when inserting and removing. Keep the blades in their protective sheath when the knife is not in use.

• Don't soak the blades or wash them in the dishwasher-they'll stay sharp longer.

• Don't immerse the handle of the knife in water.

### HOW DOES IT WORK?

The handle of the knife contains a motor which may be powered by electricity (these are the models with cords) or by rechargeable batteries. The latter are recharged from storage case (which is connected to a standard outlet) when knife is not being used.

Two stainless steel blades, attached to each other by a slot arrangement at the tip of the knife, are locked into the handle just before you're ready to use it. When the motor is turned on. the blades move rapidly back and forth in opposite directions. The blades do the slicing-all you need do is guide the knife. After use, the blades are removed for washing.

# WHAT TO LOOK FOR

Does the shape of the handle fit your hand comfortably? See if the switch to start and stop the motor is conveniently located.

You should be able to guide the knife and manipulate it from a variety of different angles, such as when carving a turkey.

Are the blades easy to attach and remove without danger of cutting yourself? They should have grease guards to protect the handle from splatters.

Many knives have special blade features which may add to the versatility and utility of the knife. Several have tungsten carbide applied to the cutting edges to help retain sharpness. Other blade features include

pointed tips (for trimming and piercing), concave blade design (minimizes wear), and blades set low in handle (to aid in carving convenience). A demonstration is the best way to see if these features are useful to you.

What precautions are built in for safety? This is particularly important in the rechargeable knives. They should have a safety switch so that the knife will not start until you are ready to use it. On the models that have a cord, the cord itself acts as a safety switch-the knife cannot operate until the cord is plugged in.

If the knife has a cord, it should be long enough for you to carve conveniently (most are eight feet long). and connected to the handle where it doesn't interfere with the use of the knife. It should also be detachable.

## CORDLESS VERSUS CORD

If your family enjoys the wonderful tradition of carving at the table, then you may want to consider the rechargeable cordless slicing knife. Its appeal is in its portability, for it can go outside to the barbecue, inside to the dining room for buffets and the game room for parties. It may cost more, but if you plan to use it in these ways, it's worth it.

If you prefer to carve in the kitchen, and confine your paring, slicing, chopping, etc., to the kitchen. then the electric knife with a cord may be your best buy.



# HOW TO GET THE MOST OUT OF YOUR BLENDER

Where do you store your blender? Tucked away in the corner of some cupboard—to be resurrected only at drink-mixing time? If

so, you're cheating yourself! Granted, its virtues at mixing drinks are hard to surpass, but don't stop there-use your blender to chop, grate, blend, puree, and whip. Use it all day long-for breakfast, lunch, dinner, and snacks; to help prepare main courses, salads, and desserts. We'd be in a sorry state if we didn't have our blender stored where it's conveniently easy to get at. A good cook we know keeps hers right on the counter, all set up and ready to go. Once you try some of these tricks and recipe ideas with your blender, you may decide to leave yours out too!

### EARLY IN THE MORNING

Whip up fluffy scrambled eggs in your blender; or mix a quick batch of pancakes or waffles.

No thawing needed for blender-mixed frozenjuice concentrates. Just add required water and whirl away for a frothy, refreshing eye-opener. Or add zest to canned juices by blending them with crushed ice.

For breakfast-on-therun, blend milk and egg with your favorite fruit, then just add sugar and flavoring to taste.

## ROUND ABOUT NOON

Create something different for lunch by using your imagination and your blender.

Like soup? Start with convenient canned soup and vary it with flavorings

that suit your whim. Then, for a light, foamy texture, finish with a spin in the blender. Here's a frothy favorite of ours. *Celery-Cheese Soup*: Put 3 cups of hot milk, 1 beef-bouillon cube, and 8 ounces of American cheese, cubed, into blender container. Run at medium speed until thoroughly blended. Pour into a saucepan along with one 10½-ounce can of cream of celery soup. Heat and stir till steaming hot. Serve!

Distinctive sandwich spreads are simple. Choose basic ingredients (cooked meat and fish, pickles, celery, cheeses, hard-cooked eggs) and blend them with dressings, herbs, and other ingredients. Here's where it's fun to experiment with extras such as dill, tarragon, curry, capers, and fresh ginger. One of our recent blender sessions turned up a delicious sandwich spread of cooked chicken, sour cream, fresh-grated ginger, and walnuts.

And remember, these delicious

These little peas are planted in the

early spring and picked while the days

are still cool. Young, tender, bursting

with goodness, they rival the famous

There actually are 22 of these

tender little peas under the shell

on the left. If you guessed correctly,

reward yourself by serving Le Sueur

Peas tonight. (A delicious way to

console yourself, incidentally, in case

petits pois of France in flavor.

you guessed wrong.)

© GGCO, LE SUEUR Reg. U. S. Pat. Off.

Which shell has the 22 little Le Sueur Peas

under it?

tainer (fill to about 1 inch from the top). Then add just enough cold water to cover. Put lid on and run at high speed about 5 seconds; repeat, if necessary, till all ingredients are chopped to your liking.

Blender-grate hard cheeses for garnishes and fillings: Cut in 1-inch cubes and blend a few at a time, at low speed. Use your blender to grate citrus peel and fresh coconut too. butter or margarine in a slow, steady stream. Continue blending until mixture is smooth. Serve immediately or keep warm over hot water.

A grand finale of mouth-watering desserts can be blender-inspired and prepared. A blender's grand for satinsmooth cream fillings and puddings. Or use it to prepare a quick dessert sauce such as this No-Cook Chocolate Sauce: Put the following in-

> gredients—in the order listed—into the blender container: <sup>3</sup>/<sub>4</sub> cup very hot milk or coffee, 1 cup sugar, 2 teaspoons vanilla, and 4 squares (cut up) of unsweetened chocolate. Cover and blend at high speed until smooth.

> Crumb cookies and crackers for pastry shells. Chop nuts, raisins, and dried fruits for cookies, cakes, and quick breads.

> You can often combine two steps by mixing liquid ingredients and chopping nuts or fruits in your blender at the same time.

Cutting calories by substituting a diet drink for one of your meals? Blend on high speed with some pieces of ice—tastes just like a milk shake.

### BLENDING TIPS

Read your instruction booklet carefully in order to get the most out of your particular make and model. You'll find some marvelous recipes there too. In addition, here are some general tips for blending.

The order in which ingredients are added is important, so pay close attention to blender recipes and follow this ruleof-thumb when concocting your own recipes: Add liquids before solids. They help feed the solids to the blades and thus prevent jamming. Blenders are fast. Only a few seconds may be needed to coarsely chop an item; watch closely so you are sure to get the right texture.

The consistency of the mixture determines how much you can put into

the blender container. Fill it only halfway if the mixture is thick (such as a sandwich spread).

Versatile as it is, there are some things a blender cannot do. It cannot beat egg whites or grind raw meat; it cannot whip cooked potatoes to a fluffy, light texture; and although blenders excel at incorporating pieces of ice in frosty drinks, most cannot crush ice. We hope we've convinced you to use your blender often. Try our suggestions. And do create your own specialties.

sandwich spreads can become chipdunkin' dips just by adding a little more liquid (or dressing) and blending a short while longer.

# DINNER'S ON

Finish the day with some of these choice blender recipes and ideas. Here's the easiest way we know to chop ingredients for a relish salad or a vegetable salad mold. Cut 1-inch cubes of raw vegetables such as cabbage, carrots, green onions, radishes, etc. Put vegetables in blender conDelicious sauces for meats and vegetables are your blender's specialty. Even difficult-to-prepare, gourmet Hollandaise Sauce can be a sure success when prepared in a blender. Here's how: Heat ½ cup (1 stick) butter or margarine until bubbly but not brown. Put 3 egg yolks, 2 tablespoons of lemon juice, ¼ teaspoon salt, and a dash of cayenne into blender container. Blend egg mixture at medium to high speed about 5 seconds; remove cover and, while blender is still running, add the hot



# If you think an oak paneled dining room is expensive, you don't know about Weldwood paneling.

The Carters' Thanksgiving turkey will be served up in a specially setting this year. They've just remodeled their dining room in Weldwood® red oak paneling with the new Patina 2 finish that adds rich luster and dimension to each individual "plank." Price: just \$22 for a big 4' x 8' panel. Haven't you a room that's waiting for Weldwood paneling? Your Weldwood Headquarters dealer has more than 70 different kinds to show you—priced as low as \$25 for a 12' x 8' wall. He's listed in the Yellow Pages. Why not see him soon. And talk turkey.

Why not see him soon. And talk turkey.

Send the Carters with 25¢ for your copy of "Ideas for More Beautiful Homes." United States Plywood, Dept. AH 11-65, Box 61, New York 46, N.Y.

Nan

Only United States Plywood makes Weldwood<sup>®</sup> paneling.

State\_

\_Zip Code.

### By Arthur M. Watkins

# DON'T LET MOISTURE WRECK YOUR HOUSE

The winter after they moved into their first house, a Midwestern family suffered from exceptionally dry air in their house. To alleviate the condition, the husband installed a large humidifier which gently discharged water vapor into the air. It sharply lifted the relative humidity indoors and the dryness problem vanished.

Later, however, paint on the outside of their house began to blister mysteriously. Soon the house developed what seemed like an advanced case of structural measles as ugly paint-peeling splotches sprung up all over the exterior. There are many conditions that can cause this—and they all relate to excess moisture.

What happened to the family illustrates two of the biggest and most widespread problems in American houses today. One—the problem of not having enough moisture in the house during winter, which means staticlike air and dry and parched noses and throats. The other—excessive moisture, resulting in structural wood rot, termite damage, and ugly blistering and peeling of both interior and exterior paints. One expert says that 85 percent of all houses in the United States suffer from some degree of this moisture-caused damage. Not only can condensation and related moisture seriously threaten your house, but often unknown to you, it can be eating away at the vitals of your house without any visible symptoms. And, to further confuse the issue, clamping down on a dampness problem can aggravate a dryness problem, and vice versa.

Does this mean that you must, in effect, choose one of the two problems and settle for it? Fortunately, the answer is "no." What you have to remember is that a certain amount of moisture is necessary in the living areas of your house for the sake of health and comfort. But, that same moisture, if allowed to accumulate inside the structural areas, becomes a menace. Thus, you've got to maintain a desirable humidity level without letting that humidity condense and build up to the point where you wreck the house or pay some hefty repair and maintenance bills.

When warm air is cooled its ability to hold vapor is reduced. Some of the vapor condenses as water. That's what happens when the heated air in your house comes in contact with a cold windowpane. Vapor from the air condenses on the cold surface. The more vapor present, the greater the condensation. Sometimes, condensation will literally rain down the windows and walls. And sometimes though you can't see it—it will literally rain *inside* your walls as vaporladen air escaping from the house contacts the cold outer walls.

That happens because the air-suspended water vapor inside a house in winter is under powerful and inexorable pressure to push outside, because the vapor pressure outdoors is much lower than vapor pressure indoors. The water vapor gropes and pushes through your walls, window cracks, the ceiling, and even right through many building materials.

### WHY PAINT BLISTERING?

Sometimes the vapor gets as far as the paint on the outside of your house, which stops it in its tracks. That's the case, for example, when an oil-base or linseed-oil paint is used on the outside walls. Such paint is impermeable to vapor travel.

In cold weather the vapor which is trapped behind the paint film condenses into drops of water that force the paint to blow up like little balloons. Prick open paint blisters on a house and you often can see the moisture inside.

Now that is a somewhat over-simplified explanation of condensation and paint blistering. It doesn't happen in every house. It need not happen even though an oil-base or other vapor-impermeable paint is used on the exterior. And it does not happen if a vapor-permeable latex paint is used, since that kind of paint "breathes."

Another, more serious result of moisture condensation is wood rot, which, of course, can weaken structural members to the point where they must be replaced or reinforced. Wood rot is caused by a fungus.

It attacks wood or timber that is left wet for any length of time, and is often accompanied by termites, which also favor damp wood. Exceptions are preservative-treated wood and certain wood species, such as redwood and cedar, which are comparatively immune to rot and termites. (As for the term "dry rot," that's a misnomer resulting from the fact that damprotted wood sometimes appears dry.)

Some aluminum and other prefinished sidings, when applied without adequate provision for venting, can also trap unwanted moisture.

A home owner out West, for example, had to open his sidewalls while remodeling. He discovered the wall framing was soaked with moisture and was rotting. He also pulled from inside the walls globs of insulation that had been soaked through. He had wondered why his winter fuel bills had begun to climb mysteriously. He got his answer from the soaked insulation, which is about as good as no insulation at all. The cause? New siding had been poorly applied, with no al-

# These Weldwood products make your home more weatherproof than Noah's ark.

P.A.R.

• P.A.R.<sup>®</sup>, a penetrating water repellent exterior stain that cannot blister, peel, crack or craze. Perfect for shakes and siding. Clear or a variety of colors.

2. Patiolife<sup>®</sup>, the satin redwoodtone sealer-finish for porch and patio furniture. Guards against chalky rub-off, warping, swelling, cracking or discoloration.



AINCHE

**3.** Woodlife<sup>®</sup>, the original water repellent preservative for wood. Penetrates and protects fences, outdoor furniture, siding against moisture, rot, insects and decay. An ideal base for paint. In clear or green for marine use.

**4.** Rainchek<sup>®</sup>, for brick, stone, masonry and asbestos. It is completely clear, colorless and odorless when dry. It repels water, and resists age, acids, salt air, direct sunlight and heat.
lowance for letting the walls breathe. The mistake was corrected by wedging open certain parts of the siding around the house, providing escape paths for the interior vapor, and letting the insulation dry out.

#### A FREQUENT SOURCE OF TROUBLESOME MOISTURE IS THE GROUND

Two Long Island, New York, home owners were plagued by paint blistering and peeling on their houses. In one case, new paint would not even stick to the house. Investigation showed that water leaking into the basement was generating wholesale quantities of water vapor, which rose up inside the walls, condensing under the paint.

Water vapor from the ground was the villain in the other case too, even though this house has no basement. Its concrete-slab floor was built directly on the ground. In addition to paint blistering and peeling, the owner of the house sadly pointed out how his roof frame had warped like a washboard. The roof shingles were swelled and puffed as though raked by a hurricane.

It turned out that quantities of invisible ground vapor were coming right up through the concrete floor into the house, and then up into the attic and exterior wall cavities.

A two-fold cure was prescribed for the first house—waterproofing the basement and placing small circular breather vent cups in the outside walls. The same kind of vents were installed in the walls of the second house to let the excess vapor escape outdoors. In addition, large gable vents were installed in the attic.

The same upward travel of ground vapor can be murder if a crawl space exists under part or all of your house. Even if your crawl-space earth looks perfectly dry, that may only mean that ground vapor is rising into the house as rapidly as it leaves the ground. As much as 12 gallons of moisture a day have been known to rise from the crawl space under a small 25x40' house. And this problem can exist in some of the driest geographical areas.

The crawl-space earth under a house should be sealed with a good vapor-barrier cover, such as sheets of 55-pound roll roofing paper. Or keep the space thoroughly aired all year round with vents spaced around the foundation walls. In the latter case, the floor above the space should be properly insulated.

#### HOW TO AVOID DAMAGE TO YOUR HOUSE

Serious moisture troubles should not plague you if a new house (or new addition to your present house) is properly built. This calls for such things as an adequately waterproofed basement; or with a cement-slab-floor house, a vapor barrier membrane

(such as polyethylene plastic) put over the ground before the cement is poured. So . . . when you build or buy a new house, or add-on to your present house, specify that the construction meets minimum FHA standards for: insulation with integral vapor barriers; adequate ventilation for the attic (or under the roof of a flat or shed roof) and also for any crawl spaces; vented exterior wall siding or "blister-proof breather paint" (that's what it should say on the can); waterproofed basement; a vapor barrier under a house with no basement; kitchen exhaust fan, and preferably though not always essential, bathroom exhaust fans. (A copy of the FHA Minimum Property Standards for Oneand Two-Living Units can be had for \$2 from the Government Printing Office, Washington, D.C. 20402.)

Special precautions should be taken to keep a new house well aired during the first two to three years you're in it. It normally takes that long for the literally tons of water put into the house foundation, masonry, and plaster during construction to gradually evaporate into the air. Leave several windows slightly open at all times in different parts of a new house, particularly in the basement.

#### HOW TO SAFEGUARD YOUR PRESENT HOUSE

1. Keep a few windows open at least an inch or two at all times, particularly in the kitchen, bathrooms, and basement. If that causes unwanted cold drafts, use an exhaust fan while bathing, etc.

2. Check regularly for subversive water leaks or sneaky moisture in and around the house, such as a seepage into the basement, clogged roof gutters and drains, poor water drainage away from your house. The house must be kept dry and free of such troublesome moisture.

3. Consider installation of exhaust fans in the kitchen and bathroom.

4. Vent your clothes dryer to outdoors, regardless of where it may be located within the house.

5. If there are no vents in the attic or crawl space, have them installed. Do not shut off attic or crawl space vents in winter. Crawl-space vents may be closed off about 90 percent, however, if there's a good vapor-barrier cover over the earth. Other closed spaces, such as a garage or under a porch, also should be kept ventilated.

6. Make sure that any vapor caught inside the house sidewalls can escape outdoors. This calls for vented exterior siding or the installation of small wall vents around the house or a breather type of exterior latex paint. If latex paint is used to repaint your house, make sure it is applied exactly according to the instructions printed on the can. These instructions may or may not call for a prime coat first. (continued)



777 Third Avenue, New York, N.Y. 10017

(continued) 7. Use vaporbarrier paint on the *inside* surfaces of exterior walls (as opposed to permeable nonvapor-barrier paint on the outside walls). That will reduce vapor travel into walls. The usual latex paint widely used for interior rooms is a poor vapor barrier, so when using it apply a latex primer sealer first. On the other hand, enamel and semigloss paints are good vapor barriers, es-

pecially when two or more coats are applied. The same is true of aluminum paints.

#### HOW MUCH MOISTURE SHOULD HOUSE AIR CONTAIN?

Many doctors say that the relative humidity inside a house in winter should be held at a fairly constant 25 to 30 percent. Some say you need as much as 40 percent. What makes these levels difficult to maintain is the fact that in winter the air outside a house is very dry. Thus, the air inside the house will tend to lose moisture to the air outside, lowering the relative humidity inside to as little as 5 or 10 percent-dryer than the Sahara Desert.

This problem, by the way, is more prevalent in older homes. Since these homes are not as "tight" as those built today, the moisture generated by cooking, bathing, laundering, etc., escapes quickly.

The obvious answer to dryness is a humidifier. Sometimes the small inexpensive type available in drugstores is all you need. You set it by the bedside at night, which for many people is the driest, most uncomfortable time. However, a larger unit capable of delivering enough moisture for the entire house may be required-as described in Come Out of Your Household Smog, The American Home, in the September, 1963 issue.

Remember, though, that a humidifier going full blast can become a Trojan horse inside your house. To prevent this, all but the smallest

units should be connected to a humidistat. This device works much like a thermostat, turning the moisture off when it reaches the desired level and turning it back on again when it falls below a preset minimum level.

If you are concerned about the relative humidity level in your present house, get a good hydrometer. That's an instrument that indicates relative humidity. But be sure to get an accurate one; they normally cost at least \$15 to \$20. Ordinarily a relative-humidity level of 20 to 25 percent will be satisfactory in winter. If your humidity gets higher, that's the tip-off to open a few windows wider or turn on an exhaust fan.

Another alarm signal to be heeded is windowpanes that fog up with moisture on a cold day. If there is so much vapor in the house that it condenses out on a cold window, much vapor also could be "raining" inside your walls and attic, where you can't see it. And that's dangerous, as we've noted. is to pay careful attention to the various preventive measures available.

#### WHAT ABOUT SUMMER HUMIDITY?

The tables are reversed in summer when the outdoor air generally contains too much moisture humidity, rather than too little. And muggy air can cause mildew and odors in a house, as well as discomfort.



Such a signal underscores the importance of reducing the interior moisture level. It also underscores the importance of taking the measures described elsewhere in this article to prevent vapor from being trapped inside the walls and attic.

If you have storm sash or double glass windows, you may not have the benefit of visible condensation to warn of trouble. Vapor is unlikely to condense on the glass, due to the double construction. But it still may be building up inside the walls. In that case, the safest course for you to take One remedy, the same as in winter, is plenty of ventilation to keep your house and basement aired out. This will generally forestall mildew. However, the only complete cure is air conditioning which dehumidifies the air while cooling it.

A dehumidifier may appeal more because it's less expensive. But remember its limitations. It makes sense in a cool, enclosed space, such as the basement. There it can keep the space dry while the windows are closed. However, it is far less effective, if not virtually useless, for drying out the air in upstairs rooms unless all windows stay closed. And in summer, that can make a room as hot as a furnace.

As for condensation, it is far less likely in summer than in winter. That's because the weather in summer seldom gets cool enough to precipitate vapor condensation. One exception is condensation on cool basement walls. This normally can be

avoided either by opening a few windows in the cellar or by providing forced ventilation with an exhaust fan. Or you can set up a dehumidifying unit.

Summer condensation also may be a cause for concern in air-conditioned houses in the hot, humid South, such as around the Gulf of Mexico area and in the humid parts of Texas. With air conditioning in such a climate zone, your outside house walls may be susceptible to reverse condensation during hot, muggy summer weather. When your central cooler is working overtime, water vapor tends to be pulled from outdoors into the house. But on contact with your cool, air-conditioned walls, it may condense out as moisture. And just as in winter in the North, it can build up a wood rot condition inside your walls.

Because central air conditioning is relatively new, experts still have not come up with a surefire preventive for this possibility. In addition, they still do not know if the problem is seriously widespread. It may not be. One safeguard, sometimes recommended, is the use of vapor barriers on the outside of your exterior walls to stop outdoor vapor from being drawn into the house. To determine what, if anything, you should do to counter this potential threat in the particular area where you live, see your builder, architect, or airconditioning dealer.

> MORE DETAILS ARE AVAILABLE

For more information about humidity problems in houses write for the following booklets:

How to Control Moisture in Homes, an excellent 72-page manual, available for 25c from National Mineral Wool Association, Dept. AH, 1270 6th Avenue, N.Y., N.Y. 10020.

Moisture-Condensation, 15c from the Small Homes Council, University of Illinois, Urbana, Ill.

Save Your Home from the Menace of Moisture, free, Dept. AH, National Paint, Varnish and Lacquer Association, 1500 Rhode Island Ave.



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

For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids and to

relieve pain – without surgery. In case after case, while gently relieving pain, actual reduction (shrinkage) took place.

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

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

drug counters.



PA YOU PRIZE IT ... KRYLON-IZE IT



12 darling new kitty pictures liven Lowe's latest desk-top calendar. Yours for 25¢ in coin. Or, send only 10¢ and 2 K-L seals from bottom of bag of KITTY LITTER\* famous sanitary cat box filler. Today! LOWE'S, INC., Dept. L-09, Cassopolis, Mich.





NOTE: Allow about three weeks for delivery. If you live in New York City, add 5 percent sales tax, All other New York State residents add 2 percent sales tax. Send check or money order (no stamps).

The three houses shown below have proven to be most popular in our Study Plan series. Varying in design and construction, they satisfy a broad range of tastes and budgets. Study plans include elevations, floor plans, selected details, photographs, and descriptive building material.



Study plan #2 was featured in our March issue and demonstrates that an architect-designed house is possible for under \$20,000. This one, in particular, was under \$16,000 and is ideal for the young couple just starting out.



Study plan #3 was also in our March issue. It's a low-maintenance house in the Colonial tradition. Featuring new materials, it meets today's needs.



Study plan #5 from our May issue is suitable for both small and large families. Basic house has up to six bedrooms. Alternate plan offers a less expensive, four-bedroom version.

Septic Tank-Cesspool Owners



## RID-X Gan 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<sup>0</sup> 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!

**NEW FOIL PACKAGE** with Handy Pour Spout! FREE BOOK: 16 Fact-Filled Pages on the Care and Maintenance of Septic Tanks, Cesspools. Send 10¢ for post-age, handling to: Rid-X, P.O. Box 224, White Plains, N.Y.

EASY TO USE-just pour in toilet bowl and flush. That's all. RID-X can't harm porcelain, metal pipes.



You can easily earn within a single week one of these nationally advertised Bowling Balls, bored to fit your hand.

Just send us four 3-year (78 issues) Saturday Evening Post subscriptions at \$10.95 each and we'll rush your bowling ball to you. All subscriptions must be sold to persons outside your own home at the full price. Both new and renewals count, but not your personal or personal gift subscriptions.

Write subscribers' names and addresses on plain paper and mail with your own name. address and full remittance. As soon as your order has been processed, we will send you the bowling ball. Be sure to specify weight desired. This offer is good in the U. S. only, until December 31, 1965. Sorry, no bowling balls may be sold for cash.

**CURTIS CIRCULATION COMPANY** 351 Independence Square ia Pennsylvania 19105 Philadelphia



#### even for thousands who perspire heavily

A new-type formula has been found to keep underarms absolutely dry even for thousands who perspire heavily. After decades of common "deodorants," it took a chemical in-vention to make this truly effective protection possible - with the same safety to clothing - the same skin mildness as popular "deodorants." Called Mitchum Anti-Perspirant, it is the product of a trustworthy 52year-old laboratory. By the thous-ands, women with problem perspiration are finding the protection they need - and never could find before. And fully effective as a deodorant, too, of course. If you perspire more than average-even heavily-get the positive protection of Mitchum Anti-Perspirant. Liquid or cream. Ea. \$3.00. Available in Canada.

Mitchum ANTI-PERSPIRANT Liquid or Cream

#### Don't Build These Problems Into Your New House

(continued from page 20)

And if your house doesn't have an attic, the garage is also probably where you store the Christmas decorations and out-of-season clothes. My present home was built in 1937 when cars were modest in size, and I have two little foreign bugs that are even modester. Yet walking from the car to the kitchen door is like pussyfooting through a mine field.

Solution: Not a wider but a deeper garage. In my dream house the garage will be only 20 to 22 feet wide. This will provide just enough space for two fullsize cars to open their doors; it will not provide space along the sides for bicycles, and anybody who leaves one there will get action—fast.

Bicycles, etc., will go in the back of the garage, and to accommodate all that junk, my garage will be at least 28 feet deep—eight to ten feet more than most cars are long. Shelves will be built along the back for the little odds and ends that usually wind up on the floor. A three-foot-wide door will

## "The Case of the Expanding Room"



This room holds two boys and enough clothing, sporting goods and assorted paraphernalia to equip a minor league baseball team.

As a result, it might have looked crowded, cramped and busy. But it doesn't.

Neat trick? Not only neat, but comfortable, sturdy, beautiful. Thanks to Kling Coordinates, the unique furniture that climbs walls, turns corners, huddles under windows . . . fits anywhere.

The wonderful thing about Kling Coordinates is, the more pieces you add, the more space you save. Kling Coordinates gobble up books, clothing, sporting goods, odds and ends ... without gobbling up precious living space.

The most beautiful part of the story? Kling Coordinates can do the same for every room in your home. Wherever you

need floor, shelf, drawer or cabinet space ... wherever you want charm and warmth that will reflect your good taste, choose



Kling Coordinates in solid maple.

- Kling Colonial also comes in solid cherry or antiqued pine, over 300 pieces of open stock, for every room. Wouldn't you like to know more about this wonderful
- furniture? Send the handy coupon today.
- Send the handy coupon today.
- Dept. AHK-115, P. O. Box 311
- Murray Hill Station, New York, N. Y. 10016
- □ Enclosed is \$1 for the Kling Colonial Decorating Guide. 88 pages of full-color room settings, as well as hundreds of helpful decorating suggestions.
- $\Box$  Enclosed is 25¢ for the Kling Booklet Decorating Ideas for Early American Interiors. A bonanza of hints to make your dream home come true.

Name	
Address	
City	Zone
County	State

Trade Mark of Baumritter Corporation, America's Best Known Manufacturer of Fine Home Furnishings

L

lead outdoors from the rear so things can be wheeled in and out without skinning knuckles or chipping paint off car fenders. And there will be a big, heavy timber on the floor to designate the storage area and to make sure no one overshoots the landing strip with a car and clobbers a lawn mower.

Extra cost: This will depend on prevailing labor rates in the area, but \$3 a square foot is a good working figure. So if I add six feet of depth to my 22foot-wide garage, it will cost about \$400. Shelves will cost perhaps \$50.

#### LIGHT SWITCHES THAT TURN OFF WALL OUTLETS

This system is used in rooms that don't have some sort of general illumination—usually living rooms and bedrooms. The idea is that you can turn a lamp on from the doorway instead of having to grope for it in the dark—a practice that has shattered many a shinbone and table lamp.

The trouble is that the switch is usually hooked up to only one outlet, which, sooner or later, turns out to be the wrong outlet. Neither the architect who designs the house nor the electrician who wires it knows just how the rooms will be arranged, and in any event my wife will change all the furniture around once a year. So, the switch-operated outlet winds up on the opposite side of the room from the lamp. And your problems begin. Solution: Ceiling, wall or valance fixture in every room, with no outlet connected to switches. At least, that's what I'd like. However, my wife dislikes wall and ceiling fixtures. If she gets stubborn and has her way, I'll fall back on the following system:

Each room will have two separate circuits. The first will pass through the switch and connect to the bottom receptacle of each outlet. Thus the switch-operated lamp can be placed anywhere in the room. The second circuit will come directly from the fuse box and tie in to the top receptacle of each outlet. These receptacles will then be live all the time. Most people automatically plug things like radios into the top of an outlet. If they plug into the switch circuit when it is off, they may think the radio is busted. And a teen-age girl with a busted radio can quickly become a mental case.

One refinement of this system should be made in bedrooms where there is only one possible bed location: the outlet nearest the bed should not be connected to the switch at all. Otherwise, accidentally plugging the alarm clock into the switch circuit could bring you some embarrassing moments at the office next morning (or afternoon). When you realize the clock has been off all night.

Extra Cost: I haven't been able to pin down an electrician—they keep mumbling about having to see a wiring diagram—but a good guess would be 15 to 20 bucks a room.

#### UNBALANCED HEATING SYSTEM

Maybe I'm naïve, but it seems reasonable to expect a heating system to stay within two or three degrees of 70° in all rooms of the house in all weather. Yet our houses never performed anywhere near this modest standard. The trouble is each one had a single thermostat, located in some more or less central spot like the living or dining room. This spot stays at a lovely even heat, and for a given set of conditions-say, an outdoor temperature of 32° and no windit is possible to adjust the radiator valves, steam vents, or register louvers so that the rest of the house stays more or less at the same temperature. But let these conditions change and everything goes haywire. People in one part of the house freeze, while in other parts, people burn up.

For example, the temperature drops to zero, but the sun comes blazing through the windows and heats up the living room. The thermostat obediently shuts the furnace off, and the back of the house. untouched by sun, becomes an icebox. Or . . . on a moderately cold night, the wind starts whistling against the living room side of the house. The temperature in the living room drops, the thermostat goes to work to bring it back up, and in the rear of the house, which is sheltered from the wind, everybody cooks.

Nor does it do any good to run around and readjust radiators. By the time the house is more or less back in balance, the wind shifts and everything goes cockeyed again. Solution: Zoned heating. Each part of my dream house that has different heat requirements will have its own heating circuit controlled by its own individual thermostat.

The details of my dream heating system are necessarily vague at this point. My house isn't designed yet, so I don't know how big it will be, how many stories it will have, or how it will be oriented on its lot. But certain zones will be installed no matter what or where I build. Specifically:

All parts of the living area that are open to each other probably the living room, dining room, and front hall—will be on a single zone. The kitchen and any eating areas adjacent to it will be on a separate zone. Cooking and dishwashing pump huge gobs of heat into this area, so much of the time it needs less heat than the rest of the house.

The master bedroom will have its own zone. Each bathroom will either be on a separate zone or tied in with an-



### This is the Knife, Mac

(WITH THE WEIGHT UP FRONT WHERE THE WORK IS DONE.)

Finally somebody designed an electric knife for the lady of the house . . . with a slim handle that even a small hand can grip firmly and comfortably. And the weight is up front where it helps rather than hinders. This is Presto's *balanced* design—that helps a man carve majestically at dinnertime yet works just as well for everyday slicing of fruits, vegetables, meats . . . even tender angel food cake.

Look where we've put the blades: low

enough to cut all the way down using the whole length of the blades. That, plus the keenly-honed surgical steel blades, keeps Presto purring through every cutting chore. Cleanup's a cinch;



blades are stainless, snap in and out.

Presto's Deluxe Model, at left, adds even more convenience, with a handsome storage case for handle, blades and cord. Everything stores easily on counter, kitchen drawer or mounted on the wall.

Both models are great for gals. But be generous...let Dad still carve at dinnertime, huh?

PRESTO® The Pressure Cooker People NATIONAL PRESTO INDUSTRIES, INC., EAU CLAIRE, WISCONSIN

other zone that has more or less the same heat requirements. The remaining bedrooms will be zoned according to location. If they are all in the same part of the house they can probably be heated on a single zone.

Extra cost: The price of a zoning valve and thermostat is about \$25, and installation will probably cost between \$15 and \$25. Let's be pessimistic and say that each separate zone will cost \$50. If the house has five zones, the total extra cost will be \$250. (We can be optimistic too. Since no part of my dream house will ever overheat, it's very possible that I might save enough on fuel to get back the extra cost in about five or six years.)

#### TOTAL COST

Adding up the damage, I find that the Irritation Index has already nicked me for something like \$1000, give or take a C-note. At first blush, this is a very painful figure. But added to my mortgage, it will run only about \$6 to \$7 a month. That seems to me a pretty cheap way of preserving mental health.

### **OUR MERRIEST CHRISTMAS ISSUE EVER**

Look what's coming up next month to warm your hearts and make your Christmas the jolliest, most memorable Christmas ever! A Christmas your children and you will never forget. Gifts to buy, to make, and to bake! A sugarplum tree dangling with cookies and candies! Luscious cakes and heavenly breads! Toys and more toys! Delightful ornaments to make and to stash away for many Christmases to come! Decorations for every nook and cranny of the house! Gifts and more gifts for your home! A gala open house to welcome one and all! All this and more in next month's issue.



## How to keep all your delicate fabrics beautifully in shape: "Stop-n-Dry" them in this Gas dryer by Norge!



Two Kinds of Tumble Drying—Cool air tumbling for synthetic fibers . . . heated air tumbling for regular drying. When clothes are dry, dryer shuts off automatically!



Gas and Norge Save You Money—In most areas you can dry two, three, even four loads with Gas for the cost of drying one load with other kinds of dryers. You save with every load! 1 Cu. Ft. More Drying Space – Norge – the dryer with big 6 cu. ft. drum – dries everything the Heavy-Duty Norge 15 Washer washes – including the big 15-lb. wash loads!

The picture above shows you how Norge dryers give delicate fabrics the special kind of drying they require.

With Norge, for example, you turn the tumbling action off, slide a special drying rack in the drum, and safe, gentle Gas dries woolen socks, cashmere sweaters, washable toys without shrinkage or loss of shape. And because Norge has the biggest drum, the biggest

wash loads come out uniformly dry every time. Together . . . fast, economical Gas and the versatility of a Double-Duty Norge make this dryer your best buy.

At your dealer or Gas company now. AMERICAN GAS ASSOCIATION, INC.

Gas makes the big difference

...costs less, too

#### Hardboard

(continued from page 66)

Perforated hardboard has been punched to receive hooks. Because these hooks provide a handy way to store tools, kitchen utensils, sports equipment, and practically everything else, this material has found its way into family rooms, kitchens, workshops, photo darkrooms, children's rooms, garages, and closets. It generally comes plain, prepainted, v-grooved, prefinished, and wood grained, tempered or standard, in 1/8to 1/4-inch thicknesses. Although panels might be obtainable up to 4x12 feet, the most popular seems to be the 4x8. One type of panel good for garages and family rooms is perforated only on its top two thirds, thus creating an attractive wainscot effect on the lower third.

Textured or embossed hardboard has wicker, burlap, or other textures or patterns pressed into the surface. This material offers some of the most unusual effects available to the home owner who remodels with paneling. It comes in most standard-panel sizes, standard and tempered,  $\frac{1}{8}$ - and  $\frac{1}{4}$ inch thicknesses.

**Exterior siding** is made in both strip and panel form and ranges in thickness from  $\frac{1}{4}$  to  $\frac{7}{16}$  inch. The former is applied as clapboard, and is available in widths of 8 to 12 inches and lengths up to 16 feet. The panels, which are applied vertically, are generally smooth, and are used with wood-batten strips. Some are embossed with wood grain or other textures. They come in widths of 4 feet and lengths up to 16 feet. Both types are often factory primed, saving you time on the final paint job.

Filigree hardboard is a tempered board, smooth on both sides, that's been die-cut into filigree patterns. This product, which is usually  $\frac{1}{8}$ -inch thick, comes in widths of 16 inches to 4 feet and lengths ranging from 2 to 8 feet.

Underlayment sheets are standardgrade hardboard measuring 3x4 and 4x4 feet. They are specifically made to be nailed over subflooring or old finish flooring to serve as a uniform base for carpeting, linoleum, or floor tile. Proper thickness is .215 inch. Some firms print nail locations on the face of each sheet.

In addition to the above, there are many special-purpose hardboard products, such as ceiling blocks, imitation walnut ceiling beams, and an economical siding for barns.

Finally, various manufacturers sell a wide range of accessories that facilitate use of their hardboards. For example, to insure neat joints between wall panels, you can get metal, wood, or hardboard molding strips that are color matched to the prefinished panels. Color-matched nails are also available, as are strong adhesives that let you apply wall panels rapidly, with a virtually nail-free surface. (continued)

80

@American Gas Association, Inc.

#### (continued)

So, whether you're remodeling the old home, or planning a new one, visit your lumber dealer for a look at hardboard. Chances are, there's at least one place in your home where this product fills the bill.

#### WORKING WITH HARDBOARD

Hardboard's uniform composition has endeared it to home craftsmen. You can cut it smoothly with hand or power saws, drill it, rout it, sand it, plane it, nail it. Basic wood-working techniques are all you need. And the material makes a good base for standard paint, varnish, stains, and plastic finishes such as urethane.

To make the job easier, we've gathered the following pointers from various hardboard manufacturers:

Cutting. For straight cuts use a cross-cut handsaw, or a power saw with cross-cut or combination blade. In either case, fine teeth work best.

For curved or irregular cuts, use a coping, band, compass, or saber saw. Always cut into the face of the work, and never force the cut.

Gluing. When bonding to wood, use contact cement, white glue, casein, or modified urea resin. Clamp firmly, when necessary, and follow explicitly the glue manufacturer's directions as to curing time and temperature. In some jobs, such as resurfacing stair treads, the new adhesives used for applying wall panels may save time.

Bending. For all large radius bends which are to be permanently supported by a frame, fasten one edge of the hardboard to the frame, then bend gradually, fastening to the frame as you go. Never start at the center of the bend. Tight-radius bends must be made after wetting or soaking the hardboard. Write to the manufacturer for specific directions. Never attempt a compound bend.

Drilling. Both hand and power drills work well, using standard bits. Twist bits may work better than augers. As with sawing, work into the finish side of the board, and, if possible, support the work with a block of wood or other soft material.

Fastening. Use any standard screw, toggle bolt, divergent-chisel staple, or other wood fastener. Always fasten through the front or back surfacenever an edge. And leave at least  $\frac{1}{4}$ inch (3/8 inch if possible) between each fastener and the nearest edge. With nails, be especially sure to drive them in at right angles to the face of the board. Never toe-nail.

Paneling. Be sure the paneling you buy was manufactured for its intended use-especially if you plan to use it below grade or in the laundry, kitchen, or other moist area. Also, pay special attention to manufacturer's instructions on conditioning the panels. By skipping that simple step, you could ruin an otherwise professional-looking remodeling job.

Panels 3/16 inch or thicker may be fastened or glued to furring strips. But 1/8-inch material must have a solid backing such as gypsum board or plaster, and is generally applied

with adhesive. Always allow about 1/32 inch between panels for expansion. When nailing, start at the center of the panel and work out to the edges. For typical trim details, see our Fact Sheet.

#### PAINTING HARDBOARD

Similar to natural wood, a good prime coat is vital. For interior use, countersink and putty all nails, then

prime with an alkyd undercoat or other quality primer-never with a top-coat paint. If the hardboard was factory primed, touch up any spots that were sanded or scraped in handling. As with wood, choose your finish coat on the basis of decorative or protective needs. In moist areas, such as a bathroom, apply two coats. For a smoother surface, sand lightly between coats.

Incidentally, don't overlook the decorative possibilities of using plain brown hardboard with a clear finish such as varnish or urethane. It's surprisingly attractive!

On the exterior, general practice is the same. However, make certain that you have sealed all exposed or cut edges, in order to prevent moisture penetration.

Turn page for the Fact Sheet.



You can't see the most amazing thing about these rooms.

Ethan Allen<sup>®</sup> AMERICAN TRADITIONAL<sup>®</sup> Trade Mark of Baumritter Corporation, America's Best Known Manufacturer of Fine Home Furnishings.

What's so amazing? The fact that you don't need professional decorating skills to create rooms as beautiful as these for your own home. How is it possible? Through a unique home furnish-

ings Plan created by Ethan Allen.

First, Ethan Allen American Traditional furniture is featured only by dealers who have studied your needs; who are trained and equipped to help you choose coor-

dinated fabric and floor coverings, lamps and accessories. They'll show you how to solve your decorating prob-lems economically, how to use color, space, even odd-shaped areas to advantage.

Then there are over 1,000 wonderful pieces of Ethan Allen American Traditional in solid maple and/or birch, cherry, mahogany and antiqued pine . . . all in open

stock, so your home can grow with your family. There's the Ethan Allen *Treasury of American Tradi-tional Furniture*, too . . . a big, valuable 216-page book filled with photos of full-color room settings and invaluable decorating ideas. Every homemaker and room-planner should have a copy (Deluxe, hard-cover edition

also available.)

Use the handy coupon . . . or visit your local Ethan Allen Dealer soon.

Address	Zone
T turne	
Name	
let of Ethan Allen Home room settings, templates,	Decorating Ideas including colorfu
	□ Enclosed is 25¢ for the 32-page book
	Edition, beautifully bound in cloth with a hard cover. (It is filled with exciting full-color photos and invaluable ideas This is a decorating book you'll cherish for years.)
KF	Enclosed is \$2 for the Deluxe Library
Esban-Allen TREASURY	Enclosed is \$1 for the 216-page Ethan Allen Treasury of American Traditional Furniture.
	Dept. AHE-115, P.O. Box 28 Murray Hill Station, N.Y., N.Y. 10016

(continued)

## PANELING WITH HARDBOARD

STOCK MOLDINGS SPEED THE WORK

Paneling with hardboard is simplified by using stock trim at all joints. This trim, which is often colormatched to the panel finish by the hardboard manufacturer, is generally nailed in place, whether it is metal, wood, or hardboard. In addition, you can use any standard lumber trim. In some cases, panels are tongue-and-groove, which produce a v-joint to match v-grooved faces.

Smart contemporary effects are also easy. Leave a space of  $\frac{3}{26}$  inch or more at each panel-to-panel joint, and you create an accent strip that can be treated with almost any decorative material—aluminum foil, bright enamel, leather, fabric. brass chains, rope—you name it. A few suggested treatments are shown here. Add some ideas of your own and the possibilities are limitless.

Additional information on hardboard can be obtained by writing to Dept. AH at the following addresses:

> Abitibi Corporation 21500 Greenfield Road Detroit, Michigan

American Hardboard Association 20 North Wacker Drive Chicago, Illinois

Barclay Manufacturing Company, Inc. 770 Lexington Avenue New York, N.Y.

> Bowater Board Company Catawba, South Carolina

Edward Hines Lumber Company 200 South Michigan Avenue Chicago, Illinois

> Evans Products Company P. O. Box 651 Corvallis, Oregon

Forest Fiber Products Company Forest Grove, Oregon

Georgia-Pacific Corporation Equitable Building Portland. Oregon

Masonite Corporation 29 North Wacker Drive Chicago, Illinois

Nu-Ply Corporation Bemidji, Minnesota

Panelboard Manufacturing Company, Inc. 222 Pacific Street Newark, New Jersey

> Superwood Corporation 14th Avenue West & Waterfront Duluth, Minnesota

United States Gypsum Company 101 South Wacker Drive Chicago, Illinois

United States Plywood Corporation 777 Third Avenue New York, N.Y.

> Weyerhaeuser Company Tacoma Building Tacoma, Washington

Basket-weave panel

Striated panel

Wicker-surfaced panel



Burlap-textured panel

82

Cluett, Peabody & Co., Inc., permits use of its trademark "Sanforized" only on fabrics which meet its rigid shrinkage requirements under its regular inspection. Such fabrics will not shrink more than 1% by the Government's standard test. Use of the Company's trademark "Sanforized-Plus" is permitted only on fabrics which pass its regular tests and inspection for smoothness after washing, crease recovery, tensile strength, and tear strength, as well as meeting the "Sanforized" shrinkage requirements.



# Be suspicious!

What's not on the label may say plenty. It may say "Watch out." It may say "Save your money." You can't be sure the fabric won't shrink unless you see **SANFORIZED**. You can't be sure of the best wash-and-wear performance unless you see Right there. On the label. Don't fall for a glib "It's the same thing." If it is, why doesn't it say so? You're entitled to "Sanforized" and "Sanforized-Plus". Get them.

83

## Ask any cream pie about Philco Instant Cold.

You'll learn that Instant Cold is the most important difference in refrigerators today.

Philco Instant Cold keeps food fresh longer. Chills faster. Gives more cold in less running time. Shrugs off kitchen heat, no matter how often you open the door.

Most refrigerators just don't have the reserve power to keep proper food-preservation temperatures when the traffic gets heavy. That's why Philco developed Instant Cold.

In documented tests where refrigerator doors were opened up to 72 times a day, Philco Refrigerators with Instant Cold maintained uniform food-protecting temperatures far better than six other leading makes. And they chilled foods faster than any other brand tested! **NO FROST, TOO.** Of course there's no defrosting ever in this new Philco — No Frost in the refrigerator section and No Frost in the freezer. Your choice of colors at no extra cost. And the Model 17RM58 shown gives you a giant 16.3 cubic feet of space in just 30 inches of cabinet width!

NEW POWER SAVER. Saves electricity the others waste. Just push a button for peak performance with far greater economy. You save as much as \$15.76 a year\* in electric bills. It's a Philco exclusive!

Isn't this everything you could want in a new refrigerator? Of course it is. Ask any cream pie. Better yet, ask your Philco dealer.

\*Based on locale and national average electric rates. For the name of your nearest Philco dealer, call Western Union by number and ask for Operator 25.





## THREE CHEERS!

Three cheers for canned fruitthe convenience food that's been winning by a landslide since housewives got the vote. And small wonder. For what other old faithful on your pantry shelf can you turn into a tantalizing dessert, a main-dish accompaniment, a salad, a meat-loaf ingredient, or a very special bread-all at the turn of the can opener? Here are some new special recipes we've dreamed up. Flying high is Hawaiian Dream Dessert made with crushed pineapple and flaked coconut; there's a medley of favorites in our Party Fruit Tart; and Curried Fruit-the tastiest meat accompaniment ever. For these and other recipes turn to page 95.

Send us your ideas using canned fruit. We'll publish the best recipes in a future issue. More details on page 95.





## HAIL THE STUFFING THAT FILLS THE BIRD

Here it comes – the plump golden turkey that beckons one and all to the festive board. Serving anything else would be just short of heresy.

But what about the stuffing? That aromatic, taste-tingling ingredient that makes the fourth Thursday in November so very special?

There are more schools of thought about what should go inside the bird than you can shake a drumstick at. And this is how it should be. For the stuffing is how you prove your mettle as an imaginative cook ...how you make your feast different from all others... how you bring into play the exquisite flavor of the bird itself and the interesting variety of ingredients within.

One thing turkey-stuffing aficionados agree upon-there is never quite enough to go around. So start off with *two* kinds of dressing-one in the neck, the other in the body cavity. And serve some crisp and crackly in a casserole.

The ingredients are endless. Begin with white bread, cornbread, or rice. Then add such tasty morsels as mushrooms, celery, parsley, cranberries, chestnuts, nutmeats, oysters, sausage, potatoes, and onions. For seasoning try thyme or sage, rosemary or poultry seasoning or celery seed.

Beginning on page 98 we bring you a galaxy of stuffing recipes for all who await the feast-latest methods of cooking turkey-tips on gravy too!



#### By Virginia T. Habeeb

For many a hostess, entertaining with a simple buffet is not so simple as the name implies. But there is a trick to making it easy—even though it looks beautifully elegant! The secret lies in the selection of your menu. Choose foods that you can prepare ahead of time—and keep in mind that the foods should be easy to serve. Here and on the pages to follow are three beautiful buffets that do all these things.

ntertain

All are prepare-ahead menus with appetizers to be served during the cocktail hour. All you need do at the last minute is to slip into the kitchen, assemble and bring the food to the buffet board. Guests serve themselves and are seated at the table which you have set ahead of time. Recipes for the menu shown here and for the other two, together with special tips on cook-ahead preparation, begin on page 90.

PARTY STUFFED EGGS\* SHRIMP-ISLAND STYLE\* APRICOT GLAZED HAM\* POTATO-CHEESE CASSEROLE\* VEGETABLES IN ASPIC\*

and animitian

BRIOCHE

BRANDIED FRUITCAKE\*

COFFEE

Shopping Information, page 108

Ben Somoroff

#### **Buffet Dinners**

(continued from page 89)

#### Buffet Elégant



Party Stuffed Eggs\* Shrimp-Island Style\* Apricot Glazed Ham\* Potato-Cheese Casserole Vegetables in Aspic\* Brioche Brandied Fruitcake



#### WORK PLAN

Coffee

Make the cake one or two days ahead-its flavor improves on standing.

Day Before the Party

Stuffed Eggs: Hard-cook, cool, and shell eggs. Cut; remove yolks; place whites, cut side down, on cookie sheet. Cover; chill. Make filling; chill.

Shrimp: Prepare and "butterfly" shrimp. Pour on marinade. Prepare batter except for baking powder. Cover each and refrigerate. Ham: Bake and glaze ham. Cool and chill.

Vegetables in Aspic: Prepare completely and chill.

Potatoes: Cook and cool potatoes. Make cheese sauce. Chill separately.

Day of Party

Four to six hours ahead, stuff and garnish eggs. Cover and store as recipe says.

One to two hours before the party, finish making batter. Dip shrimp, coat with coconut, and fry. Reheat before serving in 350° F. oven. Reheat 10 minutes at 350° F. just to restore the sparkle. Preslice.

An hour before serving, unmold onto serving platter. Garnish and return to refrigerator. Reheat sauce. Combine with pota-

toes. Bake as recipe directs.



PARTY STUFFED EGGS 9 hard-cooked eggs, shelled

1/2 c. mayonnaise or salad dressing 1 tsp. prepared mustard Dash of cayenne **Red** caviar Green pepper cut in thin, small strips

Halve eggs lengthwise; remove yolks. Sieve yolks into bowl; blend in may-onnaise or salad dressing, mustard, and cayenne. Fill whites with yolk mixture. For fancy touch, pipe yolk mixture through pastry bag. Top each with caviar and green pepper. Place eggs in deep pan; cover top of pan, without touching eggs, with transparent plastic wrap or foil. Refrigerate. Eggs will stay fresh and moist for several hours. Makes 18.

#### SHRIMP-ISLAND STYLE

2 lbs. fresh jumbo shrimp, or 3 pkgs. (10 oz. ea.) frozen, shelled, and deveined shrimp, thawed <sup>1</sup>/<sub>4</sub> c. soy sauce <sup>1</sup>/<sub>4</sub> c. lemon juice 2 eggs, beaten

3 tbs. vinegar

2 c. water 2 c. sifted all-purpose flour 1 tsp. baking powder 2 cans flaked coconut Oil for frying

Shell and devein fresh shrimp leaving tails on. Slit shrimp with sharp knife along curved back, cutting not quite through. Spread open. Put shrimp in single layer in large, shallow dish. Mix soy sauce and lemon juice; pour over shrimp. Cover; refrigerate overnight. Combine eggs and water. Add mixture of flour and baking powder slowly; beat until smooth. Put coconut into pie plate. Hold shrimp by tail; dip in batter; let excess drip off. Roll in coconut to coat well. Place on wire racks; let stand 10 to 15 minutes to set. Pour oil into heavy saucepan or skillet to depth of 3 inches; heat to 365° F. Add shrimp, a few at a time; fry until golden brown, turning once. Serve immediately. If making ahead, reheat in 350° oven. Makes 8 servings.

#### APRICOT GLAZED HAM

#### 1 fully cooked ham (about 12 lbs.) 1/4 c. corn syrup 1 tsp. ground ginger Parsley 1 c. apricot preserves

Heat oven to 350° F. Place ham in open, shallow roasting pan. Bake, allowing 10 minutes per pound. Combine preserves, vinegar, corn syrup, and ginger in saucepan; heat 5 minutes. Strain, if desired. Remove ham from oven 45 minutes before end of baking time. Remove any rind; trim and smooth fat; score in diamond pattern. Brush ham with glaze; return to oven. Bake 45 minutes or until nicely glazed, brushing several times during baking with remaining glaze. Remove ham to platter; cool. Chill. Before serving reheat 10 minutes at 350° F. Preslice for easy serving. Garnish with parsley.

#### POTATO-CHEESE CASSEROLE



1/2 c. finely chopped onion tbs. butter or margarine 3 tbs. flour 1/2 tsp. salt 1 tsp. dry mustard

1 tsp. Worcestershire sauce  $1\frac{1}{2}$  c. shredded process American cheese 21/2 c. milk 8 c. sliced, cooked potatoes **Sliced American cheese** 

Cook onion in butter or margarine in medium-size saucepan until soft but not brown. Stir in flour, salt, pepper, and mustard; cook about 2 minutes or until bubbly. Remove from heat; stir in Worcestershire, shredded cheese, and milk. Cook over low heat, stirring constantly, until cheese is melted and sauce is bubbly. Pour over potatoes in large bowl; mix thoroughly. Spoon into 2-quart casserole. Forty minutes before serving, heat oven to  $350^\circ$  F. Cut cheese slices into triangles; arrange around edge of casserole. Bake 30 minutes or until hot and bubbly. Makes 8 servings.

#### VEGETABLES IN ASPIC

4 envelopes unflavored gelatin 6 c. chicken broth 1 tbs. tomato paste 2 egg whites, slightly beaten

2 egg shells, crushed 1 pkg. (10 oz.) frozen peas, cooked 2 c. sliced, cooked carrots 1/2 c. mayonnaise or salad dressing

Soften gelatin in 1 cup chicken broth. Put remaining chicken broth, tomato paste, egg whites, egg shells, and softened gelatin into large saucepan. Bring to boiling, stirring gently with wooden spoon or wire whisk. The egg whites will foam to top, trapping any particles that might cause aspic to cloud. Remove from heat; allow to set undisturbed 10 minutes. Place clean, damp towel in strainer over bowl. Pour aspic through. Do not squeeze towel; let aspic drip until all clear liquid has passed through. Chill until syrupy. Divide peas among 4 or 5 small molds (½ to ¾ cup each); repeat with carrots. Spoon in syrupy aspic to within ¼ inch of tops. Chill until set. Measure 1 cup remaining syrupy aspic. Blend in mayonnaise or salad dressing. Spoon over set layer in molds (this is your built-in dressing). Chill until set. Pour remaining aspic into shallow pan; chill until set. Unmold vegetable molds; arrange on chilled platter. Chop up aspic in shallow pan; arrange around molds. Makes 8 to 10 servings.

BRANDIED FRUITCAKE

11/2 c. raisins 122 c. raising 1 c. coarsely chopped pecans 1/2 c. candied cherries, halved 1/2 c. sifted all-purpose flour 1.c. softened butter or margarine 1½ c. sugar 2 tsp. grated orange rind 5 eggs 3 c. sifted all-purpose flour <sup>1</sup>/<sub>2</sub> tsp. salt 1<sup>1</sup>/<sub>2</sub> tsp. baking powder 2 tbs. orange juice 1/2 c. brandy



Grease and flour a bundt pan or 10-inch tube pan. Heat oven to 275° F. Combine raisins, pecans, cherries, and 1/2 cup flour in bowl; set aside. Beat butter or margarine, sugar, and orange rind together in large bowl. Beat in eggs, one at a time, beating well after each addition. Beat until mixture is fluffy. Sift 3 cups flour, salt, and baking powder together. Add alternately with orange juice and brandy to egg mixture. Stir in floured fruit-nut mixture. Spoon into prepared pan. Bake 2 hours and 10 minutes or until golden brown. Cool cake in pan 10 minutes. Remove from pan; cool completely on wire rack. Sprinkle with confectioners' sugar before serving, if desired.

#### Curry Buffet

Easy Pâté\* Chicken and Crab Meat Curry\* Rice Green Pepper, Peanuts, Coconut, Onion Green Beans in Tomatoes\* Praline Bavarian Cream\* Coffee





Day Before the Party Pâté: Make up. Put in serving dish. Chill; cover tightly.

Curry: Brown chicken and make curry sauce. Pour sauce over chicken. Refrigerate.

Day of Party Sprinkle with paprika. Surround with crackers.

Chop accompaniments; put in serving dishes. Finish curry. Cook (continued) rice.

## Cut-Rite...the first Plastic Sandwich Bag that seals itself!

Run your finger along this white line . . . it's sealed

The only way to keep a sandwich fresher is to eat it now

New ... neat ... and easy! No tie, no twist, no tuck. Just fold up the flap and seal. It fits snug to the biggest or smallest sandwich. Forget the carrot? Just lift the flap and seal it again. Cut-Rite is the only plastic bag that seals itself.



#### (continued)

Day Before the Party Green Beans in Tomatoes: Cook beans. Make dressing. Pour over beans to marinate.

Bavarian Cream: Make up and put in mold. Refrigerate overnight.

Day of the Party Prepare tomatoes. An hour ahead, fill with beans.

Unmold an hour before the party. Garnish and refrigerate.

EASY PÂTÉ



3 tbs. butter or margarine <sup>1</sup>/<sub>4</sub> c. minced onion 1<sup>1</sup>/<sub>2</sub> lbs. chicken livers <sup>1</sup>/<sub>2</sub> c. dry sherry <sup>1</sup>/<sub>2</sub> c. heavy cream <sup>1</sup>/<sub>4</sub> lb. (1 stick) soft butter or margarine

salt 1/4 tsp. pepper 1/4 tsp. nutmeg Paprika

**Crisp crackers** 

Heat butter or margarine in skillet; cook onion until soft, but not browned. Add chicken livers; cook quickly until all pink has disappeared. Put onion and livers through food mill to puree. Add sherry, cream, butter or margarine, salt, pepper, and nutmeg. Beat at low speed on mixer until creamy and blended. Spoon into serving dish; cover; chill several hours or overnight. For serving, sprinkle with paprika and surround with crisp crackers. Makes about 31/2 cups.

#### CHICKEN AND CRAB MEAT CURRY

2 broiler-fryers (2 lbs. ea.), cut up	
5 c. water	
1 tbs. salt	
<sup>1</sup> / <sub>2</sub> c. flour	
6 tbs. pure vegetable oil or shortening	
1 clove of garlic, mashed	
1 c. minced onion (1 large)	
1 tart apple, pared, cored, and chopped	

11/2 tbs. curry powder 1/2 tsp. salt <sup>1</sup>/<sub>2</sub> tsp. ground ginger <sup>1</sup>/<sub>4</sub> tsp. dry mustard <sup>3</sup> tbs. flour 3 tos. hour ½ c. heavy cream 1 can (6-7 oz.) crab meat, drained, boned, and flaked 1 tsp. grated lemon rind Het extend of the state Hot, cooked rice

Cook necks, giblets, wings, and backs of chickens in water with 1 tablespoon salt until tender; drain. Measure broth; reserve 3 cups. Coat remaining chicken pieces with ½ cup flour. Heat 3 tablespoons oil or shortening in large skillet. Sauté chicken until golden, putting in only as many pieces at a time as you can without crowding. Remove browned chicken. Put remaining oil or shortening in skillet; heat; brown rest of chicken. Put browned chicken pieces in Dutch oven or heavy kettle. Add garlic, onion, and apple to fat remaining in skillet (there should be about 3 tablespoons); cook until soft. Add curry powder, ½ teaspoon salt, ginger, mustard, and 3 tablespoons flour. Cook, stirring constantly, 2 to 3 minutes. Remove from heat; stir in reserved 3 cups chicken broth slowly. Cook over medium heat until thickened and bubbly. Stir in cream and crab meat; pour over chicken; cover. Simmer over low heat 30 to 35 minutes until chicken is quite tender. Just before serving, stir in lemon rind. Serve with steaming hot rice and condiments. Makes 8 to 10 servings.

#### GREEN BEANS IN TOMATOES

8 large firm, ripe tomatoes 2 pkgs. (10 oz. ea.) frozen, cut green beans

1 envelope Italian-style salad dressing mix Pimiento strips Crisp salad greens

Drop tomatoes into boiling water for a few minutes until skins loosen. Peel; core; remove seeds and pulp carefully. Turn upside down on tray to drain; chill. Cook green beans; drain; spoon into shallow dish. Prepare salad dressing mix according to directions on package; pour over beans; refrigerate several hours or overnight. An hour or so before serving, fill tomatoes with green beans and dressing. Top each with a pimiento strip. Arrange on a platter of crisp greens. Makes 8 servings.

#### PRALINE BAVARIAN CREAM

1/2 c. sliced, blanched almonds	1/4 tsp. salt
1/2 c. sugar	6 egg yolks, slightly beaten
2 tbs. water	3½ c. milk
1/2 c. sugar	1/2 tsp. almond extract
2 envelopes unflavored gelatin	11/2 c. heavy cream, whipped

Make praline powder: Toast almonds in 350° F. oven 6 to 10 minutes or until golden. Grease small cookie sheet lightly. Heat ½ cup sugar and water in small saucepan until mixture turns golden. Add almonds; stir quickly into syrup until well coated. Pour out at once onto cookie sheet; cool completely. Crush to powder with rolling pin; reserve. Blend 1/2 cup sugar, gelatin, and salt in saucepan. Combine egg yolks and milk; stir slowly into gelatin mixture. Cook over medium heat, stirring constantly, until mixture thickens slightly and just coats spoon. Remove from heat; add almond extract and reserved praline powder. Chill until mixture thickens and mounds when spooned. Fold in whipped cream. Turn into 6-cup mold. Chill 3 to 4 hours or overnight until firm. Unmold onto serving plate (this may be done an hour before serving and dessert re-turned to refrigerator). Garnish with additional whipped cream and chocolate mints, if desired. Makes 8 to 10 servings.

Mushrooms and Peppers Italiano Spaghettini Bake\* Vegetable Salad Garlic Bread Pears Cardinale\* Coffee

**Buffet** Italiano



#### WORK PLAN

Day Before the Party Mushrooms and Peppers: Prepare and chill.

Spaghettini: Make sauce. Refrigerate.

Salad: Prepare vegetables. Wash. dry, and store greens to crisp. Garlic Bread: Prepare, wrap in foil and freeze.

Pears: Prepare ice cream portions. Freeze. Make raspberry sauce and coat pears. Refrigerate pears and extra sauce.

Spoon into serving dish. An hour or two ahead, cook and drain spaghettini, heat sauce, and assemble casserole. Keep at room temperature until time to bake. Prepare salad; add dressing. Refrigerate until serving time. Heat wrapped bread in 400°F. oven. An hour before serving, arrange ice cream and pear halves in serving dish. Spoon on extra sauce. Put in freezer.

Day of Party

MUSHROOMS AND PEPPERS ITALIANO



1 lb. mushrooms, sliced 2 large green peppers, cut in ¼-inch strips 1/4 c. olive oil 1 tbs. red wine vinegar 1 tsp. sugar

2 tbs. capers (optional) ¼ c. sliced, pitted ripe olives ¼ tsp. oregano 1 tsp. salt Dash of pepper

Sauté mushrooms and peppers in oil 5 minutes. Add vinegar, sugar, capers, olives, oregano, salt, and pepper. Simmer 15 minutes. Chill until serving time. Makes 8 servings.



11/2 c. dry red wine

<sup>1</sup>/<sub>4</sub> tsp. pepper 1 lb. spaghettini

<sup>1</sup>/<sub>2</sub> tsp. sugar 2 tsp. basil, crumbled

4 tbs. grated Parmesan cheese 2 tbs. melted butter or margarine

1 c. water 2 tsp. salt

- 3 tbs. olive oil, butter, or margarine
- <sup>1</sup>/<sub>4</sub> c. grated carrot <sup>1</sup>/<sub>4</sub> c. finely chopped celery <sup>1</sup>/<sub>4</sub> c. finely chopped green pepper 1 c. minced onion 1 lb. ground chuck

- can (1 lb. 13 oz.) Italian plum
- tomatoes

2 cans (8 oz. ea.) tomato sauce

Heat oil, butter, or margarine in Dutch oven. Sauté carrot, celery, green pepper, and onion until soft, but not brown. Add meat; break up with spoon; stir until all pink has disappeared. Add tomatoes, tomato sauce, wine, water, salt, sugar, basil, and pepper. Heat until bubbly; turn heat low; cook uncovered 45 minutes or until sauce is thickened. Cook spaghettini according to package directions; drain. Heat oven to 350° F. Combine sauce, spaghettini, and 2 tablespoons Parmesan cheese in large casserole. Sprinkle with remain-ing Parmesan cheese. Drizzle top with melted butter or margarine. Bake 25 minutes or until bubbly. Makes 10 to 12 servings.

#### PEARS CARDINALE

2 cans (1 lb. 14 oz. ea.) pear halves, drained qt. vanilla ice cream 2 pkgs. (10 oz. ea.) frozen raspberries, thawed

2 tsp. cornstarch 1/4 c. sugar 2 tbs. chopped pistachio nuts (optional)

Place pear halves, cut sides down, on wax paper on baking sheet or flat dish. Scoop ice cream into balls or shape with large spoon into serving-size portions; place on foil; return to freezer to keep firm. Put raspberries with juice through a fine sieve rubbing through as much pulp as possible. Combine cornstarch and sugar; add raspberry liquid slowly; blend well. Cook over medium heat until thickened and bubbly; cool; chill. Spoon a small amount of raspberry sauce over each pear to coat. Arrange ice cream balls in serving dish; leave space around edge for pear halves. Carefully place pears around ice cream. Spoon remaining sauce over pears. Sprinkle with nuts, if desired. Assembled dish may be returned to freezer, but not for more than 1 hour. Makes 8 to 12 servings,

## Give a little bit of yourself this Christmas

Welcome friends warmly with these bright ideas from Pillsbury's Best-the *idea* flour

Pillsbury's gift to you—this booklet of festive bakings for fancy free entertaining at home. What more delicious way to give a little bit of yourself this Christmas... and collect all the compliments ?



AFTER-CAROLING COOKIES—Plenty of fast and fancy cookie recipes to happy up the holidays!



HOT 'N SAUCY PUDDING—Pillsbury's shortened this tantalizing tradition down to one quick 'n easy step.



**OPEN HOUSE GUEST-GREETERS**—Here's a fondue that's fun to do . . . and so are the many other snappy snack ideas for your holiday parties !



THE CAKE THAT CHEERS—Because eggnog's used in both cake and frosting. And you'll really cheer the way Pillsbury's streamlined the recipe!



"BAKE-A-GIFT" IDEAS—Gifts that are as fun to make as they are to give, thanks to Pillsbury's shortcutted and up-to-dated idea recipes.



This booklet with its 16 pages of shortcutted, streamlined, Christmas ideas comes free inside specially marked sacks of Pillsbury's Best.



Ever tasted Dole pineapple and yams? Really great! Drain a can of yams and slice crosswise. Arrange in a shallow casserole and top with drained Dole pineapple slices. Sprinkle with ½ cup of brown sugar, dot with 2-3 tablespoons of butter, then sprinkle with nutmeg. Bake in a preheated 375° oven 20 minutes. Dole pineapple is always a special treat because it's always <u>Hawaiian</u> pineapple. The soil and climate of Hawaii put something into Dole's flavor that pineapple from other parts of the world just never has!

Pick **Dole**: the pineapple with the fresh-fruit taste (Hawaii's best, America's favorite!)



6 STYLES SLICED CRUSHED CHUNKS TIDBITS SPEARS JUICE

DOLE . HONOLULU, HAWAII . SAN JOSE, CAL



#### AMERICAN HOME RECIPES Take a Can

of Fruit (continued from page 95)



## Old-world tomato sauce: thick but often bitter. New-world tomato sauce: sweet but often thin.

## Contadina: always thick and sweet.





Contadina Tomato Sauce is never bitter, never thin. It's a rich, thick tomato sauce, lightly seasoned for your convenience. Use with hash, rice, noodles or to make this old favorite: hearty spaghetti sauce with meatballs.

SPAGHETTI SAUCE RECIPE (makes about 1<sup>2</sup>/<sub>3</sub> cups sauce) Saute <sup>1</sup>/<sub>2</sub> cup chopped onion, <sup>1</sup>/<sub>2</sub> cup sliced drained mushrooms in 3 tablespoons oil. Add 2 cups (2 8 oz. cans) CONTADINA Tomato Sauce, <sup>1</sup>/<sub>4</sub> teaspoon oregano, <sup>1</sup>/<sub>4</sub> teaspoon salt, <sup>1</sup>/<sub>4</sub> teaspoon basil, <sup>1</sup>/<sub>8</sub> teaspoon seasoned pepper. Simmer over low heat uncovered 20 minutes. Serve with spaghetti.



Know the difference between Tomato Paste and Tomato Puree?

Tomato Paste has no seasoning. Just thick, rich California tomatoes with 82% of the water removed. Deep, deep tomato flavor.

Tomato Puree is a thick sauce also with no seasoning. Lighter than Paste. Makes rich, velvety sauces.

For free 24-page recipe book, write Contadina Cookbook, Box AH-115, Los Angeles, Calif. 90019.



## How to serve a tastier turkey

and save yourself a lot of fussing

#### Stuff it the perfectly seasoned way with

Kellogg's Croutettes These modern croutons give your stuffing the old-fashioned flavor of 8 different seasonings. They're made from herb-seasoned bread that's baked especially for Kellogg's Croutettes. Then neatly cubed and slowly oven-toasted. Just add liquids and your stuffing is ready to pop into your bird.

#### 2 Roast it golden-perfect the no-baste way, under a tent of Reynolds Wrap Tent your turkey and line

under a tent of Reynolds Wrap Tent your turkey and line the pan with Heavy Duty Reynolds Wrap. Your bird will brown beautifully with no basting, no oven-spattering and no pan scouring. Why, specifically, Reynolds Wrap? Because it's oven-tempered for flexible strength. A special kind of strength that stands up to high heat...roasting, lining pans. A special resistance to tearing. "Roasting Guide" on back panel of all Heavy Duty Reynolds Wrap cartons.

**Festive Variation** Mix Borden's None Such Mince Meat with Croutettes. The fruit and spices add exciting new flavor. Directions and complete stuffing guide on Kellogg's Croutettes package.

#### Stuffings that fill the Bird (continued from page 86)

#### STUFFINGS FOR NECK AND BODY CAVITIES

Stuffing, or any extra, may be baked in a covered, greased casserole along with turkey for 1 hour or until heated through. Uncover last 15 minutes for crisp top.

#### OLD-FASHIONED BREAD STUFFING

<sup>1</sup>/<sub>2</sub> c. butter or margarine 2 c. finely chopped onion 1<sup>1</sup>/<sub>2</sub> c. chopped celery 1-1½ tsp. salt 1 tbs. poultry seasoning 2 tbs. chopped parsley ½ c. turkey broth or water

1 c. butter or margarine 4 qts. cubed white bread (about 32 slices), toasted if desired

Melt ½ cup butter or margarine in skillet. Cook onion and celery until soft but not brown; add and melt 1 cup butter or margarine. Combine onion, celery, and butter or margarine, bread cubes, salt, poultry seasoning, parsley, and broth or water in large bowl; mix well. Stuff lightly into turkey. Enough for neck and body cavities of 16- to 18-pound turkey.

Moist Dressing: Add an additional ½ cup turkey broth or water to dressing. Giblet Dressing: Chop cooked giblets; add to Moist Dressing.

#### CORN-BREAD SAUSAGE STUFFING

1 lb. sausage meat 1½ c. chopped onion 2 qts. cubed white bread (16 slices) 2 qts. cubed corn bread\* 2 tsp. salt ¼ tsp. pepper 2 tsp. powdered sage 1 tsp. powdered thyme 1 tsp. rosemary, crumbled 2<sup>1</sup>/<sub>2</sub> c. turkey or chicken broth 1 egg, beaten

Brown sausage meat lightly over medium heat, breaking up with spoon as it cooks; remove meat; reserve. Sauté onion in sausage drippings until soft. Combine sausage, onion and drippings, white bread, corn bread, salt, pepper, sage, thyme, rosemary, broth, and egg. Mix well. Stuff lightly into turkey. Enough for neck and body cavities of 16- to 18-pound turkey.

\*Corn Bread: Heat oven to 450° F. Butter 9x9x2-inch pan generously. Heat pan in oven while mixing batter. Beat 2 eggs in bowl. Beat in 2 cups buttermilk, 1 teaspoon baking soda, 2 cups cornmeal, and 1 teaspoon salt with rotary beater just until smooth. Pour into pan. Bake 20 to 25 minutes. Cool and cube for stuffing.

#### SAVORY RICE STUFFING

5 c. raw rice Water 5 chicken bouillon cubes 1 c. butter or margarine 2 c. chopped onion 1 tsp. salt <sup>1</sup>/<sub>4</sub> tsp. pepper 1 tsp. powdered thyme 1 tsp. powdered sage 1 tbs. chopped parsley

Cook rice in water according to package directions, adding bouillon cubes to water. While rice cooks, melt butter or margarine in skillet; cook onion until soft. Combine cooked rice, onion and butter or margarine, salt, pepper, thyme, sage, and parsley; mix well. Stuff lightly into turkey. Enough for neck and body cavities of 16- to 18-pound turkey.

#### PENNSYLVANIA-DUTCH POTATO STUFFING

1 pkg. (8 servings) instant potatoes 7 c. toasted bread cubes (14-16 slices) <sup>1</sup>/<sub>4</sub> c. butter or margarine 1 c. minced onion <sup>1</sup>/<sub>2</sub> c. minced celery 1 tsp. rosemary, crumbled 1 tsp. powdered sage ½ tsp. powdered thyme 1 tsp. salt ¼ tsp. pepper

Prepare instant potatoes according to package directions. Toast bread slices under broiler; cube; measure into large bowl. Heat butter or margarine in skillet; cook onion and celery until soft. Add potatoes, onion, celery, rosemary, sage, thyme, salt, and pepper to bread cubes; mix well. Stuff lightly into turkey. Enough for neck and body cavities of 16- to 18-pound turkey.

#### OYSTER STUFFING

4 qts. toasted bread cubes (about 32 slices) ½ c. butter or margarine 1 c. chopped celery 1½ c. chopped onion ½ c. butter or margarine 1 qt. oysters with liquid or 4 cans (7 oz. ea.) frozen oysters with liquid, thawed ½ c. milk 1 tsp. powdered sage 2 tsp. salt ½ tsp. pepper

To make toasted bread cubes, toast bread slices under broiler; cube; measure into large bowl. Melt  $\frac{1}{2}$  cup butter or margarine in skillet; cook celery and onion until soft. Pour over bread cubes. Heat  $\frac{1}{2}$  cup butter or margarine in skillet; add oysters and liquid; heat a few minutes until edges curl; remove oysters. Pour liquid from skillet over bread cubes. Chop oysters coarsely; add to bread mixture. Add milk, sage, salt, and pepper; mix all ingredients thoroughly. Stuff lightly into turkey. Enough for neck and body cavities of 16- to 18-pound turkey.

#### BRAZIL-NUT STUFFING

1 c. butter or margarine 2 c. sliced Brazil nuts 2 c. finely chopped onion 3½ qts. cubed bread (about 28 slices) 2 tsp. poultry seasoning 2 tsp. salt <sup>1</sup>/<sub>4</sub> tsp. pepper 1 tsp. celery salt 1<sup>1</sup>/<sub>2</sub> c. turkey broth or water

Melt butter or margarine in skillet. Sauté nuts and onion until onion is soft. Combine with bread cubes, poultry seasoning, salt, pepper, celery salt, and liquid. Mix well. Stuff lightly into turkey. Enough for neck and body cavities of 16- to 18-pound turkey. (continued)



eynolds Metals Company, Richmond, Va. 23218 Watch "THE RED SKELTON HOUR", Tuesdays, CBS-TV

THE QUALITY

HEAVY DUTY POL

Reynolds Wrap 🚅

Croutettes

# "Flavormoist"

The new high in cake mixes-from Pillsbury. Smell it fresh out of the oven. Taste it-fresh even three days later. Enjoy it in any of the 16 "Flavormoist" kinds!



Cakes so rich with shortening, so moist with flavor, we call them "Flavormoist." And Pillsbury cakes stay "Flavormoist" up to three days!



From the old world of sweet chocolate taste, try Pillsbury Swiss Style Chocolate Cake. Luscious original flavor. Especially delicious frosted with Pillsbury's Coconut-Almond Frosting Mix. Wunderbar!



Great time to try these four favorite Pillsbury "Flavormoist" Cake Mixes: snowy White, rich Chocolate Fudge, sunny Golden Yellow, and hearty Double Dutch Devil's Food. Every one a delicious treat. Available in Canada, too.



#### STUFFINGS FOR NECK CAVITIES

#### WILD RICE-MUSHROOM STUFFING

1 pkg. wild and white rice mix 2 tbs. butter or margarine 2 tbs. chopped onion

```
1 can (3-4 oz.) mushrooms, stems
and pieces
1 tbs. chopped parsley
```

Cook rice mix according to package directions. Melt butter or margarine in small skillet; cook onion until soft. Drain and chop mushrooms. Combine cooked wild rice mixture, onion, mushrooms, and parsley. Stuff lightly into neck cavity of 16- to 18-pound turkey.



## Make it a good day for baking with **Del Monte Raisins**

Let plump, fresh-tasting Del Monte Raisins add the double goodness of rich natural flavor and nutrition to your baking and cooking. And let your family snack on Del Monte Raisins right from the package for quick energy. Available in both cartons and transparent bags - same dependable Del Monte Quality. Do it with Del Monte and you do your very best.

RAISIN HONEY DROPS

- 3/4 cup honey
- 3/4 cup sugar

3/4 cup butter or margarine

1 egg

2 cups sifted flour

1 tsp. each salt and cinnamon

- 1/2 tsp. soda
- 2 cups uncooked rolled oats 1 cup DEL MONTE Seedless Raisins

Cream honey, sugar, butter and egg.

Sift together flour, salt, cinnamon, soda. Stir into creamed mixture. Add rolled oats and raisins. Drop by heaping teaspoonfuls onto greased cookie sheet. Bake on upper shelf of mod. hot oven (375°) 12 to 14 min., till lightly browned. Cool on racks. Makes about 4 dozen.



1 lb. chestnuts 4 c. soft bread crumbs

1 tsp. powdered sage 1 tsp. salt <sup>1</sup>/<sub>8</sub> tsp. pepper 1 c. turkey broth or water

Cut long slits in chestnuts. Roast in 450° F. oven 20 minutes. Put crumbs on baking sheet; toast lightly in oven while roasting chestnuts. Shell and remove inner skin of chestnuts. Cook in boiling salted water 15 to 20 minutes or until tender; drain; chop. Melt butter or margarine in skillet; cook onion until soft; add toasted crumbs, sage, salt, pepper, broth or water, and chestnuts. Stuff lightly into neck cavity of 16- to 18-pound turkey.

CHESTNUT DRESSING

#### CRANBERRY-PECAN STUFFING

1/2 c. cranberry-orange relish (from 14-oz. jar) 1/2 c. chopped pecans 2 c. bread cubes (4 slices) 1/2 tsp. powdered sage

1/4 tsp. salt <sup>1</sup>/<sub>8</sub> tsp. pepper 2 tbs. melted butter or margarine 2 tbs. turkey broth or water

Mix all ingredients well. Stuff lightly into neck cavity of 16- to 18-pound turkey.

#### STUFFING BALLS

3 qts. bread cubes (about 24 slices) 1 tsp. powdered sage	1 tsp. salt <sup>1</sup> / <sub>4</sub> tsp. pepper
2 tbs. chopped parsley	1/2 c. butter or margarine, melted
1/4 c. minced onion	<sup>1</sup> / <sub>2</sub> c. turkey broth
1 tsp. celery seed	2 egg whites, beaten

Combine all ingredients in large bowl; mix well. Form into 12 balls. Place on greased cookie sheet. Bake in 325° F. oven 35 to 45 minutes.

#### ROAST STUFFED TURKEY

Turkey should be stuffed just before roasting. Allow one cup large bread crumbs for each pound ready-to-cook weight. Pull the bread apart or cut it into cubes. When measuring, pile it lightly into the cup. Two regular-size slices of bread will give one cup of bread crumbs. Heat oven to 325° F. Rinse the bird with cold water, drain and pat dry with paper towels. Rub cavity with salt, if desired, though your stuffing may not need this extra salt and it is sometimes better to leave the cavity unsalted. Fill the neck (wishbone) cavity with stuffing and skewer neck skin to back. Tuck wing tips behind shoulder joints. Spoon stuffing into body cavity lightly, do not pack it. If opening has a band of skin across it, push drumsticks under it. Otherwise, close the openings by placing skewers across it and lacing closed with cord, then tie drumsticks securely to the tail.

Place turkey on rack in shallow, open roasting pan, breast side up. Brush the skin with soft fat. If you are using a roast-meat thermometer, insert it so the bulb is in the center of the inside thigh muscle or in the thickest part of the breast meat. Be sure the bulb is not touching bone. Put the turkey in the preheated oven and roast using the chart below as a guide. (Times are only approximate as differences in individual turkeys may require a slight increase or decrease in cooking time.) Baste or brush the turkey occasionally during roasting with pan drippings, particularly any dry areas. When turkey is about two thirds done, cut cord or band of skin at drumsticks so heat can reach inside of thighs.

Ready-to-cook weight	Oven temperature	Internal temperature	Guide to total roasting time
6 to 8 lbs.	325° F.	185° F.	2 to 21/2 hours
8 to 12 lbs.	325° F.	185° F.	21/2 to 3 hours
12 to 16 lbs.	325° F.	185° F.	3 to 3 <sup>3</sup> / <sub>4</sub> hours
16 to 20 lbs.	325° F.	185° F.	33/4 to 41/2 hours
20 to 24 lbs.	325° F.	185° F.	41/2 to 51/2 hours

To test for doneness when not using a meat thermometer, about 20 minutes before roasting time is up, press the thick part of the drumstick between fingers protected with paper towels. Meat should feel very soft. Move the drumstick up and down. It should move easily or twist out of joint. Remove the turkey to a heated platter. Keep warm while you make gravy. Let bird rest 20 minutes before carving.

#### TURKEY ROASTED IN FOIL

Any size turkey may be roasted in foil. It is particularly good when roasting the large (16 to 24 pounds) birds. Two advantages of the method are the shorter cooking time and the fact that there is no spattering in the oven. There are two ways to do it-wrapping or tenting. For the wrapping method, heat the oven to 450° F. Stuff and truss the turkey exactly as in Roast Stuffed Turkey. Brush skin with soft fat. Use heavy, wide aluminum foil. Place the turkey, breast side up, in center of piece of foil 12 inches longer than the bird. If one 18-inch width is not large enough, put two pieces together with a double fold pressed flat to make leakproof joining. To prevent puncture, wrap small pieces of foil around drumsticks and wings. Bring ends of foil together over breast of turkey. Fasten tightly, using drugstore fold. Bring sides up high enough to prevent drippings from escaping into pan. Package should not be airtight. Put the turkey in shallow, open roasting pan. Roast to within 30 to 40 minutes of total time in chart below. Open foil carefully and fold back from bird to edges of pan. If using a meat thermometer, insert it now in center of inside thigh muscle or thickest part of breast. Continue roasting turkey until done.

Ready-to-cook weight	Oven temperature	Internal temperature	Guide to total roasting time
6 to 8 lbs.	450° F.	185° F.	11/2 to 2 hours
8 to 12 lbs.	450° F.	185° F.	2 to 21/2 hours
12 to 16 lbs.	450° F.	185° F.	21/2 to 3 hours
16 to 20 lbs.	450° F.	185° F.	3 to 31/2 hours
20 to 24 lbs.	450° F.	185° F.	31/2 to 4 hours

(continued)

# Frigidaire introduces a new kind of dishwashing performance!



Here's the Custom Imperial Dishmobile with Super-Surge Washing Action . . . so totally effective, it "dares dishes not to come clean." Powerful jets of hot water and detergent surge *up*, *down*, and *all around* . . . thoroughly drenching each item. Sanitizes, too! There's nothing else like it today!

### Don't deny yourself a dishwasher for reasons that aren't true anymore...

Dishes do come clean as a whistle. Super-Surge Washing Action cleans dishes with powerful, surging waves of washing power... reaches into every corner of the dishwasher... no dish can hide.



Ends hand rinsing once and for all. Just shake off the large scraps, then load. A special high speed pump gets rid of remaining food particles. "Rinse & Hold" cycle lets you rinse now... wash later.



Does a great job on pots & pans. Just push the "Pots & Pans" cycle button. 43 minutes of Super-Surge Washing Action handle even heavy food soil. Redesigned racks easily hold pots, pans, odd-shaped items.

ISHWASHER

Custom Imperial Model DW-CIMK



Amazingly quiet operation. You can enjoy hi-fi or make a call from the kitchen phone while this one's running. A whisper-mounted pump plus extra-thick insulation makes the difference.

CUSTOM IMPERIAL UNDER-COUNTER MODEL WITH SAME FEATURES ALSO AVAILABLE! CHOICE OF COLORS AND WHITE See it at your Frigidaire Dealer

FRIGIDAIRE

## **BE ORIGINAL<sup>witte</sup> PARTY SNACKS**

and Lea & Perrins... the original Worcestershire



For the eye-and-appetite appeal of Danish Open Sandwiches, cream ¾ cup butter with ¾ cup Lea & Perrins. Spread this flavor-enriched butter on a variety of breads. Top it with scores of fillings.

FREE: New 48-page Cookbook. 100 ways to be original with Lea & Perrins—the original and authentic Worcestershire with the full-strength flavor that never fades out in cooking. The one that's often imitated—but never duplicated. For Cookbook, write Lea & Perrins, Box A, Fair Lawn, N.J.

Such bewitching artistry is yours by using Colonial MASTERPIECES IN WAX





HOLDER only \$3.00 at your favorite store. Centerpieces are conversation pieces when fashioned from Colonial FLOWER TAPERS in 16 colors to match the mood and the season. In this arrangement a brass holder as shown at the left grips the candles at correct angles.

Your quality dealer has Colonial Candles and Accessories. Trust him to provide you with Candles to gladden your home.

Colonial Candle Company of Cape Cod, Inc. HYANNIS, MASSACHUSETTS

#### (continued)

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

Ready-to-cook weight	Oven temperature	Internal temperature	Guide to total - roasting time
6 to 8 lbs.	325° F.	185° F.	2 to 21/2 hours
8 to 12 lbs.	325° F.	185° F.	21/2 to 3 hours
12 to 16 lbs.	325° F.	185° F.	3 to 3 <sup>3</sup> / <sub>4</sub> hours
16 to 20 lbs.	325° F.	185° F.	33/4 to 41/2 hours
20 to 24 lbs.	325° F.	185° F.	41/2 to 51/2 hours

#### GIBLET GRAVY

AL PERI

SAUCE

Put turkey neck and giblets, except liver, in a saucepan with a sliced onion, a handful of celery tops, a teaspoon of salt, a dash of pepper or a few peppercorns. Cover with water. Simmer 2 to 3 hours or until gizzard is fork tender. Add the liver 10 to 20 minutes, depending on size, before giblets are done. Let giblets cool in broth; remove giblets and chop. After removing roast turkey to heated platter, pour liquid from pan into a measuring cup, leaving all the crusty brown bits on the pan. Let fat come to top of liquid. For *each cup of gravy* desired: Measure back into pan 2 tablespoons fat. Add 2 tablespoons flour and blend until smooth. Cook over low heat until bubbly, stirring constantly; remove from heat. Add 1 cup lukewarm liquid (use the meat juices from the roasting pan and the broth from cooking the giblets). Stir until smooth. Return to heat, stirring constantly and scraping bottom and sides of pan to blend in the crusty brown bits. Add chopped giblets. Simmer gently about 5 minutes. Season to taste with salt and pepper. Serve hot.

#### TASTE-TESTED RECIPES from our readers



This month we present the "Take a Can of Meat" recipes sent in by our readers. We received many wonderful ideas and only regret we cannot print more of them. Here are the ones our taste panel selected to receive "blue ribbons." We know you'll enjoy them too.

#### CORNED BEEF PASTIES

Filling: 2 tbs. butter or margarine <sup>1</sup>/<sub>4</sub> c. minced onion (1 small) 2 tbs. flour 1 can (about 1 lb.) ready-seasoned stewed tomatoes 1 can (12 oz.) corned beef, chopped Pastry: 2 c. sifted all-purpose flour 1 tsp. baking powder ½ tsp. salt 6 tbs. shortening 1 egg yolk, well beaten ½ c. milk

Make filling: Melt butter or margarine in heavy saucepan or skillet. Add onion; brown lightly. Stir in flour gradually; blend smooth. Add stewed tomatoes slowly. Cook over medium heat, stirring constantly, until thick and bubbly. Stir in chopped corned beef. Set aside to cool slightly while making pastry: Sift flour, baking powder, and salt into mixing bowl. Cut in shortening with pastry blender or two knives until mixture looks mealy. Add egg and milk; stir gently until mixture clings together to form a ball. If mixture is too crumbly, add more milk, a drop at a time, until dough will cling together. Roll dough out on lightly floured board to a rectangle, ¼-inch thick. Since this is to be cut in squares to line 2¾-inch muffin-pan cups, cut a square of wax paper the correct size to use as a pattern. Cut out squares; fit into muffin-pan cups. Fill each about three-quarters full with corned beef mixture. Pinch the four corners of pastry together at top, allowing filling to show between the pinched corners. Bake in 375° F, oven 15 to 20 minutes. Makes 12 to 14 pasties. They freeze well for future use and are very good served cold as well as piping hot.

Mrs. J. L. Dirstine, Spokane, Washington

#### ONION-CRESTED HASH CASSEROLE

4 c. sliced onions 3 tbs. pure vegetable oil ½ tsp. curry powder ½ tsp. Worcestershire sauce ½ tsp. salt ½ tsp. pepper

2 cans (15½ oz. ea.) corned beef hash ½ c. milk ½ c. fresh bread crumbs ½ c. grated Cheddar cheese

Heat oven to 400° F. Sauté onions in oil until golden; remove from heat; stir in curry powder. Mix Worcestershire, salt, and pepper into hash; turn into 1-quart baking dish. Pour milk onto hash mixture. Top with layer of onions. Toss crumbs and cheese together; sprinkle over onion layer. Bake 30 minutes. Makes 6 servings.

> Mrs. R. J. Hickman, Arlington Heights, Illinois (continued)

## **NEW TEXTURED GIAD WRAP** ANNOUNCES \$40 Match-th e.4" **Sweepstakes**



Take it to the store (or see Rule #2 below). Match it with the "4" on an actual package of new Textured GLAD Wrap-and see.

## 1,000 PRIZES 🔆 \$400 EACH you may be looking at a winner right on this page!

Here's how the Match-the-"4" Sweepstakes works. Up above you'll find a picture of the package of new Textured GLAD Wrap. On the package in the picture it says "4¢ OFF."

If the "4" on the package shown in this ad matches EXACTLY (in style, shape and size) the "4" on the "4¢ OFF"

#### HERE'S HOW YOU WIN-OFFICIAL BUILES

1. \$400,000 is waiting to be claimed! A thousand winning ads are in magazines just like this one all across the country. You may have a winner right here!

You may have a winner right here! 2. Take this ad to your store (or see be-low). "Match-the-4" by holding the 4 on the package in your ad up to the 4¢ OFF sign on a Textured GLAD Wrap package. You can take just the picture of the pack-age to the store, if you wish. If the 4 in your ad matches exactly (in style, shape and size) the 4 on the Textured GLAD Wrap package, you're a \$400 winner. You only have to check one package to find out. Or, send a stamped, self-addressed envelope to "GLAD" Sweepstakes, Box 127, New York, N. Y. 10046, for an exact facsimile of the "4" as it appears on the new Textured GLAD Wrap package. 3. If you have a winning "4," send it —

3. If you have a winning "4," send it -together with your name and address-by

registered mail to the judging organiza-tion, D. L. Blair Corp., 38 E. 29th St., New York, N. Y. 10016. Upon verification of your winning ad, you will receive \$400.

4. Sweepstakes closes December 15, 1965. All winning claims must be post-marked by that date and must be received by January 5, 1966.

5. Only one winner per family.

6. Decision of the judges is final.

7. Sweepstakes not open to employees (or their families) of Union Carbide Cor-poration, its advertising agencies, maga-zines publishing this advertisement and their production agents, or the judging organization.

8. Prize offer good in U.S.A., but void in Nebraska and wherever else prohibited by law.

sign on an actual package you'll find at any supermarket (or the facsimile available as per Rule #2)-you've won \$400! There are 1,000 prizes-and you might be looking at a winner right now! So check up-and find out. It would be a shame to miss out on 400 free dollars, wouldn't it?



New Textured\* GLAD Wrap has cling control. You can crumple new Textured GLAD Wrap into a ball and the tiny tangle-control channels make it easier to handle. When you want it to cling – it does. And it clings GLAD is a registered GLAD is a registered

without tangling. Self-sealing. And 100 feet of new Textured GLAD Wrap costs no more than 50 feet of the high-priced kind. Cling control. 100 feet instead of 50. That's Freshness Plus. So try a package of new Textured GLAD Wrap today. You'll like it! You get an extra savings of 4¢ off. And you may win \$400!



UNION CARBIDE

\* PATENT PENDING **Pioneers in Plasti** 

#### (continued)

#### MEAT-TOMATO-CHEESE PIE

1 baked 9-inch pie shell 1 c. ground luncheon meat 3 medium-size firm, ripe tomatoes 1 tbs. instant minced onion <sup>1</sup>/<sub>2</sub> tsp. oregano <sup>1</sup>/<sub>4</sub>-<sup>1</sup>/<sub>2</sub> tsp. salt

1/2 tsp. pepper 1/2 c. mayonnaise or salad dressing 1 pkg. (8 oz.) process Cheddar cheese, grated Parsley sprigs

Heat oven to 350° F. Line pie shell with ground luncheon meat. Slice two tomatoes; reserve third tomato for garnish. Place tomato slices on luncheon meat. Sprinkle with onion, oregano, salt, and pepper. Bake 20 minutes. While pie is baking, combine mayonnaise or salad dressing and grated cheese. Spread over meat-tomato filling. Bake pie 5 to 10 minutes longer or until cheese melts. Cut reserved tomato into 6 to 8 wedges; garnish pie with tomato wedges and parsley sprigs. Makes 6 to 8 servings. Mrs. Pearl K. Rosen, Evanston, Illinois

#### TOMATO-NOODLE BAKE

1 pkg. (8 oz.) cream cheese <sup>3</sup>/<sub>4</sub> c. milk 1 can (8 oz.) tomato sauce <sup>1</sup>/<sub>2</sub> c. minced onion 1 clove of garlic, minced 2 tsp. Worcestershire sauce <sup>1</sup>/<sub>2</sub> tsp. salt <sup>1</sup>/<sub>8</sub> tsp. pepper <sup>1</sup>/<sub>4</sub> tsp. paprika
1 pkg. (8 oz.) noodles, cooked and drained
2 cans (4 oz. ea.) Vienna sausage, cut in <sup>1</sup>/<sub>2</sub>-inch slices
<sup>1</sup>/<sub>4</sub> c. grated Parmesan cheese
3 tbs. dry bread crumbs
1 tbs. butter or margarine

Heat oven to 350° F. Beat cream cheese until soft. Add milk gradually, beating until smooth and creamy. Beat in tomato sauce, onion, garlic, Worcestershire, salt, pepper, and paprika. Pour over cooked, drained noodles; add sausages; mix or toss well. Turn into greased, shallow 2-quart baking dish. Combine Parmesan cheese, bread crumbs, and butter or margarine. Sprinkle over noodle mixture. Bake 20 minutes or until top is brown and mixture is bubbly. Makes 6 to 8 servings. Mrs. Polly Richardson, Odessa, Texas

#### LIMA CASSEROLE

1 pkg. (10 oz.) frozen lima beans 1 can (12 oz.) luncheon meat 1 can (3-4 oz.) mushrooms, stems and pieces, drained <sup>1</sup>/<sub>3</sub> c. chopped onion 1 can (8 oz.) tomato sauce <sup>1</sup>/<sub>2</sub> tsp. dry mustard <sup>1</sup>/<sub>4</sub> tsp. leaf thyme, crumbled <sup>1</sup>/<sub>4</sub> tsp. pepper <sup>1</sup>/<sub>5</sub> c. grated Cheddar cheese

Cook lima beans according to package directions; drain. Heat oven to 375° F. Cut luncheon meat in half. Cube one half; slice remainder. Combine cubed meat, lima beans, mushrooms, onion, tomato sauce, mustard, thyme, and pepper. Turn into 1½-quart casserole. Arrange luncheon meat slices on top of bean mixture. Bake 20 minutes. Sprinkle with grated cheese. Bake 10 minutes longer. Makes 4 servings. Mrs. David B. Hansen, Doyle, California

#### CORN AND HAM PUDDING

2 tbs. butter or margarine 2 eggs ¼ c. milk 2 tsp. sugar ½-1 tsp. salt ¼ tsp. paprika <sup>1</sup>/<sub>a</sub> tsp. pepper Dash bottled hot-pepper sauce Dash Worcestershire sauce Dash monosodium glutamate (optional) 1 can (1 lb.) cream-style corn 1 can (4<sup>1</sup>/<sub>2</sub> oz.) deviled ham

Heat oven to 350° F. Put butter or margarine in 1-quart casserole; put in oven to melt. Beat eggs in medium-size bowl; stir in milk, sugar, salt, paprika, pepper, hotpepper sauce, Worcestershire, and monosodium glutamate. When butter or margarine is melted, put corn in casserole; tilt casserole to coat sides. Pour in egg mixture; add ham; stir lightly. Stir butter or margarine that has risen to top, around top of mixture to give a brown crust. Bake 1¼ to 1½ hours. Makes 4 to 6 servings. Mrs. Dorothy Wagner, Houston, Texas

#### BIG MEAL IN ONE

1 can (10<sup>1</sup>/<sub>2</sub> oz.) cream of chicken soup 1 c. sharp Cheddar cheese, grated <sup>1</sup>/<sub>4</sub> tsp. salt

- <sup>1</sup>/<sub>2</sub> c. diced green pepper 2 cans (1 lb. ea.) tiny whole potatoes, drained
- onions, drained 1 can (3-4 oz.) sliced mushrooms, drained 1 can (12 oz.) corned beef, chilled

2 cans (1 lb. ea.) small whole

1 c. soft, buttered bread crumbs or cornflake crumbs

Heat oven to 375° F. Mix soup, cheese, salt, and vegetables. Turn into greased 8x8x2-inch baking dish. Cut corned beef into 8 slices. Stand up in two rows in casserole. Top with crumbs. Bake 25 minutes or until bubbly. Makes 8 servings. Mrs. Ruben Gaede, Geneseo, Kansas

Oops, we goofed in a recipe in September. Here is the correct one.

#### PEACH SOUR CREAM PIE

- Pastry for 2-crust pie or 1 pkg. pie-crust mix ½ c. all-purpose flour ½-⅔ c. sugar\* ¼ tsp. cinnamon ¼ tsp. nutmeg
- 1 c. dairy sour cream 5 c. sliced, peeled, and pitted peaches (about 2½ to 3 lbs.) 2 tbs. milk 1 tbs. sugar ½ tsp. cinnamon

Prepare pastry according to recipe or package directions. Roll out half the dough to a 12-inch circle; line 9-inch pie pan. Combine flour, ½ to ½ cup sugar, ½ teaspoon cinnamon, nutmeg, salt, and sour cream; fold in peaches. Turn into pastry-lined pie plate. Heat oven to 400° F. Roll out remaining dough for top crust; cut vents to allow steam to escape during baking. Place over filling; press edges together; flute edge. Roll out left over scraps of dough; cut into small leaves; arrange in design on pie. Brush pie with milk. Mix sugar and ½ teaspoon cinnamon; sprinkle over pie. Bake 30 minutes or until pie is golden brown. Makes 6 to 8 servings. \*Amount will vary according to sweetness of the peaches.

#### How to make hamburger a "rare" treat

Try Betty Crocker Au Gratin Potatoes. Ready for the oven in 3 minutes. There's rich, aged Cheddar cheese in the sauce. Makes even well-done hamburger really "rare."





How to make

ham play a

never curdle-always rich

supporting role

Easy with Betty Crocker

Scalloped Potatoes. They'll

oven in 3 minutes. They'll be the

star attraction at dinner tonight.

and creamy. Ready for the

1/8 tsp. salt

#### HELPFUL HOUSEHOLD HINTS

All of us love a household hint—a spark of an idea that we've never thought of before . . . a tip to make a job easier, to give better results with less effort, to solve a pesky problem.

We love them too, so we've collected hints for the whole house—cleaning tricks, storage tips, even brilliant solutions to provoking problems. Here are a few hints we'd like to pass on.

We finally found a solution to broken fingernails and short tempers acquired while chasing dust and lint from corners and crevices of drawers. Now we use a cotton swab with one end wrapped with cellophane adhesive tape (sticky side out).

If you've run out of your favorite chrome polish, you can brighten chrome fixtures in a hurry, with a soft cloth moistened with rubbing alcohol or soda water. Rub on, then polish with another soft, clean cloth.

In a panic over a burn in your carpet? To disguise that hole, brush up some nap from the rest of the carpet, roll it into a wad, then glue it into the hole (put glue in first—then wad of carpet nap). Flatten with your foot and tell-tale mark is no more.

Invest in some inexpensive large powder puffs, and try this quick trick when polishing furniture with paste wax. Apply the wax with a clean powder puff, then buff with a second puff, also fresh and clean.

"Dents" in your carpet will perplex you no longer if you steam them out. Hold a steam iron 2 to 3 inches above the carpet, let steam a few minutes, then brush up the nap.

The easy-care fabrics and finishes on the market are simply marvelous-especially when you follow cleaning instructions that come with the garment. Here's how to save those labels so they aren't lost and forgotten when laundry time comes: Get some inexpensive unbleached muslin. Use half to make small, pocket-size squares (a pocket for each person in the family). Sew these to the remaining piece of muslin. Put the use-andcare tags for each person's clothes (and a description of the clothing it belongs to) into his pocket. Then hang the pocket-filled muslin near vour washer.

Advice for the do-it-yourself addict: Wash out and fill a used spray container with turpentine, then tuck it away on the workshop shelf, where it will be within easy reach. A few squirts from the can will give you a good start when cleaning greasy and dirty hands. Keep one in the garage too. Keep copper bright with your favorite copper cleaner. And it will stay bright longer if you rinse it in cold water after polishing.

Even though we're lucky enough to own a new automatic dryer, we still keep a supply of clothespins on hand for those

CRUNCHY NUT

special items we want to hang on the line. When our clothespins get dirty, here's how we clean them. We put them in a mesh bag (potato bag works fine) and swish them through hot, sudsy water. We hang the bag on the line to dry and they're clean as a whistle the next time we want to use them.

#### Made easy with Pillsbury's Pie Crust Mix and Borden's None Such Mince Meat.

Shredded coconut and chopped pecans give a delicious new topping to an old favorite. Inside, there are 21 select fruits and spices from Borden's None Such. All around, there's a tender, flaky crust from Pillsbury.



Crunchy Nut Mince Pie

1 package Pillsbury Pie Crust Mix or Sticks 23/3 cups (28-oz. jar) Borden's None Such Mince Meat\* 1/3 cup shredded coconut • 1/3 cup brown sugar 1/2 cup chopped pecans • 2 tablespoons melted butter

Reserve  $\frac{1}{3}$  cup pastry mix, firmly packed, or  $\frac{2}{3}$  of a pie crust stick for topping. Prepare remaining mix adding 3 tablespoons water. Roll pastry one inch larger than inverted 9-inch pie pan. Fit into pan. Fold edge of crust under and seal. Flute.

Spoon mincemeat into pie pan. Crumble reserved mix or sticks to size of small peas and combine with coconut, brown sugar, chopped pecans and butter. Sprinkle over filling. Bake at 400° for 20 to 25 minutes until crust is golden brown.

\*Either ready-to-use None Such or new None Such with brandy and rum. To use None Such in the 9-oz. box, crumble contents of two boxes into saucepan, add  $1\frac{1}{2}$  cups water, heat and stir until lumps are broken. Boil for one minute, cool. When someone says "decorating," do you immediately have visions of rearranging all the furniture and do you think of fabrics last? To, prove that you can decorate with fabrics as your main working medium, Celanese Corporation asked designer Inman Cook, A.I.D., to take over the dingy top floor of an old house and to turn it into an apartment for a young family of three. Of course some painting and carpentry had to be done

but the major portion of this transformation was due to imaginative new uses of Celanese fabrics . . . to hide peeling, cracked plaster walls, and pipes . . . to make a translucent ceiling in the kitchen . . . to engineer the interesting and functional window treatments . . . to build in extra storage wherever possible. Instead of scraping, staining, and waxing damaged parquet floors, wall-to-wall carpeting was installed—even in the kitchen.



Fabric sleight of hand. Striped fabric panels are lashed to white painted pipe poles in the living room where walls were in bad condition. Furniture was kept to a minimum; big, square ottoman-sofa in corner is supremely comfortable for lounging. Miniature screen (fabric-covered, of course) is in front of fireplace. Mixture of smooth and tweedy fabric textures is especially striking. Not shown in photo: more storage space left and right of the window behind the draperies.



Fabric strategy. Badly proportioned bedroom is too high, too narrow. For a room-widening beauty treatment there are wall-to-wall sheer curtains and a low screen upholstered in dark brown fabric. This is the only sharp color contrast in the room. All other colors are closely related hues of peach, apricot, lemon, and lime. Bamboo nightstands have little bulk; low chairs look comfortable, blend into the bed. The accessories are few and very simple.





Fabric for storage, privacy. In this little girl's room ceiling-high cabinets were built in and shuttered like the window in white-painted wood frames with shirred fabric. Material is repeated in the quilted bedspread.





Fabric to fool the eye. Broad panels of royal blue fabric alternate with lengths of mirror to correct the too-narrow studydining room. At the window, a lighthearted little print is used for vertical blinds and matching valance. Built-in shelf adds strong horizontal line to widen the room even more. Good with butcherblock tabletop, plain pine stools, and the French tin accessories.

# GENERAL ELECTRIC HAS IT?



General Electric has the perfect portable cleaner. Less than 12" long. Light enough to carry anywhere. Powerful enough to make dirt vanish everywhere ... upstairs, downstairs, walls, bare floors, car, workshop ... any hard-to-reach place. All attachments are included. Great gift ! General Electric Company, Housewares Division, Bridgeport, Conn. 06002

> Progress Is Our Most Important Product GENERAL BELECTRIC



**GENERAL ELECTRIC CORDLESS TOOTH-BRUSH.** Regular use can give cleaner teeth, more healthful gum care than ordinary hand brushing. Recharges in its storage rack.



FOR COFFEE LOVERS...General Electric has the coffeemaker you can immerse completely for thorough cleaning. Peek-A-Brew® counts the cups. Handy brew selector, too.



NOW WITH TEFLON \*! General Electric's new non-stick Teflon\*-coated Spray, Steam and Dry Iron stops starch drag. Has automatic spray, water window, precision heat control. \*DuPont's TM for TFE finish.

## For intimate marriage problems tiny Norforms assures easier protection than internal bathing



#### Guards against germs and odors-effective for hours

Tiny Norforms<sup>®</sup> is the modern feminine suppository that makes douching old-fashioned and unnecessary. Internal bathing just cannot give you the convenience, plus the germicidal and deodorant protection, of Norforms.

Each Norforms is tiny as your fingertip. Yet it's amazingly effective against germs and odors. At contact with the body, Norforms starts to form a powerful antiseptic film that protects delicate tissues as it eliminates odor-causing germs. And this protection lasts for hours.

#### Tested by Doctors

Doctors have found Norforms' deodorant protection outstandingly effective. You

stay free from embarrassing odor. Norforms has been proved safe, too—won't irritate sensitive tissues.

No Measuring, No Mixing, No Apparatus

And—unlike awkward internal bathing dainty Norforms is the easiest method of protection. Simply insert a tiny Norforms ... and feel fresh, feminine, so <u>secure</u>. No

bother, no mess, no doubt! Norforms is at your drug counter now.

> Want more details about Norforms? Just mail coupon for an informative booklet.

TESTED BY DOCTORS ... PROVED IN HOSPITAL CLINIC ... TRUSTED BY WOMEN



Mail this coupon to: The Norwich Pharmacal Company Dept. AH-511 Norwich, N.Y. 13815 Please send my free Norforms booklet in a plain envelope. Name\_\_\_\_\_\_\_ Street\_\_\_\_\_\_ City\_\_\_\_\_ State\_\_\_\_\_\_Zip\_\_\_\_

#### SHOPPING INFORMATION

#### WHEN THE GUESTS COME MARCHING IN

Page 48: furniture by Founders Furniture Co., Pleasant Gardens, N.C. "Luxurious" rug by Bigelow-Sanford, 140 Madison Avenue, N.Y.C. Hanging lights, "Lytegem" lamp, from Lightolier, Inc., Merchandise Mart, Chicago, Ill. Luggage from Mark Cross, 707 Fifth Avenue, N.Y.C.

Page 49: "Le Bonheur" side chairs, arm chairs, tables, from Mount Airy Furniture Co., Mount Airy, North Carolina. "Luxurious" carpet by Bigelow-Sanford. Statues, pictures, from Jo Mead Designs, 944 West North Avenue, Chicago, Ill. Lamp table, chandelier, from Chapman Lamp Manufacturers, Merchandise Mart, Chicago, Ill. Luggage from Mark Cross.

Page 50 (left): "Cliff House" swivel chairs, master chest, Heywood-Wakefield Co., Gardner, Mass. Artist easel, oil lamp, hanging lamp, from Chapman Lamp Manufacturing Co. Hanging brass lamp from Lightolier, Inc. "Arbor Hill" Christmas decorations, Flairtime by Silvestri, 225 Fifth Avenue, N.Y.C. "Stag Collection" gold & black blankets & linens, by Fieldcrest, 60 West 40 Street, N.Y.C.

Page 51 (top): "Consulate Group" table. chairs, pier stand, desk, coffee table, by Drexel Furniture Co., Drexel, North Carolina. Blue & white striped linens by Wamsutta, 1430 Broadway, N.Y.C. Blue blanket by Cannon Mills, 1271 Avenue of Americas, N.Y.C. "Black Flag Stone" vinyl floor, by Amtico, 979 Third Avenue, N.Y.C. "Temple Gate" area rug by Cabin Craft, 7 East 35 Street, N.Y.C. Crystal chandelier from Lightolier, Inc. Other lamps from Chapman Lamp Manufacturing Co. (Bottom): Adjustable Beautyrest by Simmons Co., 300 Park Avenue, N.Y.C. Furniture by Heritage Furniture, High Point, North Carolina. Gold table, mirror, Flairtime by Silvestri. Luggage from Mark Cross. "Majorca Cork" vinyl floor, by Amtico. "Cathrap" area rug by Cabin Craft.

#### ESSENCE OF A GOOD PARTY

Page 53: rattan cushions from Len On Co., 771 Sacramento St., San Francisco, Calif. Hibachi from Blaze, Inc., 310 Jackson St., San Francisco, Calif. Bamboo poles, salad servers, from Cost Plus Imports, 2552 Taylor, San Francisco, Calif.

Page 54 (left): floor tile from Tile Council of America, 800 Second Ave., N.Y.C. Pennsylvania-Dutch chandelier from Flairtime by Silvestri, 225 Fifth Ave., N.Y.C. Stemware by Blenko Glass Co., Inc., Milton, W. Va. Pewter service plates from Minners & Co., Inc., 113 University Place, N.Y.C. (Top right): "McDuff Plaid" rug by Cabin Craft, 7 East 35 St., N.Y.C. Champagne glasses, copper fish kettle for champagne cooler, from Bloomingdales, 59 St. & Lexington Ave., N.Y.C.

Page 55 (top): copper molds from Soupcon, 147 East 70 St., N.Y.C., and La Cuisiniere, 903 Madison Ave., N.Y.C. Glass bowls from Bonniers, 605 Madison Ave., N.Y.C. (Bottom): "Canineau" rug by Karastan Rug Mills, 295 Fifth Ave., N.Y.C. Coffee table from Traditional Reproductions, 208 East 60 St., N.Y.C. Felt tablecloth by Continental Felt Co., 22 West 15 St., N.Y.C. Coffeepot by The Gorham Co., Providence, R.I. Cups by Ginori, 711 Fifth Ave., N.Y.C. Flamestitch pillows by Chas. Bloom, 14 East 27 St., N.Y.C. Other pillows by Nettle Creek Shop, 4 East 53 St., N.Y.C. Lamp, malachite box, from Warren Kessler Inc., 225 East 57 St., N.Y.C. Brandy snifters by Baccarat, 55 East 57 St., N.Y.C.

Page 56 (bottom): love seat, upholstered chair, coffee table, from Dux, 305 East 63 St., N.Y.C. Four rugs in background "Nordic Gallery Collection" by Bigelow-Sanford, Inc., 140 Madison Ave., N.Y.C. Dining table from Scandinavian Design Inc., 15 East 53 St., N.Y.C. Foot stool from America House, 44 West 53 St., N.Y.C. Painting over server by Jay Bardin. Map from Dan Cooper, 10 East 54 St., N.Y.C. Mugs from Bonniers, 605 Madison Ave., N.Y.C. Wooden scoops from The Bridge Co., 498 Third Ave., N.Y.C. Paper napkins from Bloomingdales. Server in background from Macy's Herald Square, N.Y.C. (Shelves, top): little wooden canisters from America House. Jugs from Bonniers. (Second shelf): small lamps from Seabon Scandinavian Imports, 54 East 54 St., N.Y.C. Pottery jugs from Bonniers. (Third shelf): wooden butter tub from Seabon. Children's clothes from F.A.O. Schwarz, 58 St. & Fifth Ave., NYC

Page 57 (bottom left): children's furniture from Scandinavian Design. Stack beds, elephant, balls, cats, from Design Research Inc., 53 East 57 St., N.Y.C. Plates, flatware, mugs, pitcher, napkins on children's table, from Bonniers. Painted horses on table from Seabon. King's Guard, wooden twirler, truck, by Creative Playthings, Princeton, New Jersey. Stix ball, "Geo-D-Stix" from Childcraft, 155 East 23 St., N.Y.C. Ferris wheel by Halsam, division of Playskool, 200 Fifth Ave., N.Y.C. Peanuts family of dolls by Determined Productions Inc., Box 2150, San Francisco, Calif. (Bottom right): "Paul Revere" stainless steel flatware by Oneida Ltd., 99 Park Ave., N.Y.C. Stemware by Imperial from Macy's. Dinner plates, soup bowls, pepper mills, open salts, from Bonniers. Wooden bread boards from Bloomingdales. Chairs by Baumritter Corp., 145 East 32 St., N.Y.C. Ashtray on mantel from America House. (Top center): tea cart from Georg Jensen, 677 Fifth Ave., N.Y.C.

#### BUFFETS-HAPPY WAY TO ENTERTAIN

Pages 88, 89: silver chafing dish, meat platter, bowl, by The Gorham Co., Providence, R.I. Silver vegetable tray by Oneida Silversmiths, 99 Park Ave., N.Y.C. Silver vegetable dish by Towle Mfg. Co., 581 Fifth Ave., N.Y.C.

HOW TO DECORATE WITH FABRIC

Page 106 (top): rug by Russell-Lacey Manufacturing Co., Inc., 295 Fifth Ave., N.Y.C. Wall fabric by Seneca Textiles, 4 East 34 St., N.Y.C. (Bottom): "Strawberry Hill" fabric by F. Schumacher, 939 Third Avenue, N.Y.C. Basket from Jansen, Inc., 42 East 57 St., N.Y.C. (Left): picture frame, wicker tables, from Jansen, Inc. Rug by Russell-Lacey Manufacturing Co., Inc. "Silky Satin" coverlet, dust ruffle, by Grosby Products, Inc., 261 Fifth Ave., N.Y.C. "Gossamer" window print by Cohama, 214 Madison Avenue, N.Y.C. "DaVinci" headboard & screen fabric by Cohama. (Top right): children's furniture, tea set, books, from F.A.O. Schwarz, 58 St. & Fifth Avenue, N.Y.C. "Serenade" bedspread by Bartman & Bixer, 399 Fifth Avenue, N.Y.C. Town house, dolls' chairs, from 1-2 Kangaroo, 201 West 11

Unshrinkable, unstretchable, non-curling, sunproof, mildew-proof, stain-resistant, sponge-washable, and firesafe!

The most remarkable window shades in the world are made from Burlington Vistaglass, the premium fiberglass. These cost about \$7.\* Make your selection from the multitude of beautiful styles now at

Berman's, Miller Brothers, Furchgott's, Burdine's, Richard's, Thalhimers

36" CUSTOM-MADE WINDOW SHADE. OTHER WINDOW SHADES OF VISTAGLASS FROM \$5 TO \$25. THE READY-MADE DRAPERIES OF VISTAGLASS, ABOUT \$12.

Look for this symbol. It identifies Burlington Vistaglass, the premium fiberglass fabric interpreted by America's finest makers into draperies, curtains, window shades, throw cushions, bedspreads, shower curtains and piece goods. Vistaglass is woven and finished only by Hess, Goldsmith & Co. A Division of Burlington Industries, 1450 Broadway, New York 10018.

108



## **Customized** for water in your area...

## inish washes dishes cleaner

shines

glasses



brighter It is a well known fact that no one dishwasher detergent formula works equally well in all types of water. So it makes good sense to offer different for-

mulas for different kinds of water as FINISH does. Because the FINISH formula at your store is customized for your type of water, it removes food soil better and shines glasses brighter than any other dishwasher detergent. These remarkable results were brought to light in repeated tests of all the leading dishwasher detergents in various types of water prevalent in your area. Try customized FINISH in your dishwasher. See the sparkling difference.



Approved by All Leading Dishwasher Manufacturers - for All 28 Makes

Copyright, 1965, Economies Laboratory, Inc



Our Madonna Wall Hanging will add a serene and beautiful note to your Christmas tradition. The hanging is 111/2 by 26". Kit includes felt for background and appliqué, trim, heavy gold braid, sequins, "jewels," brushed velvet leaves, glue. Kit PCK-37, price \$3.99

The cute little angels are perfect for a window, a mantel, or bedroom door. Kit includes felt, embroidery floss for simple details, golden paper bells, and red ribbon "ropes." Kit PCK-4, price \$2.29 (set of two)

#### CHRISTMAS KITS ORDER FORM

Fill out coupon, enclosing check or money order. Please allow 3 weeks for handling and mailing. New York City residents add 5% sales tax. All other New York State residents add 2% sales tax.

Please print name Print address		
Please print name		
Please print name		
Angels Ringing Bells, PCK-	4	
Madonna Wall Hanging, PC		\$3.99
Please send me the following item	(s) for which I enclose \$	
.0. DUX /0, NEW TURK, N.T. 1004	FO	
2.0. Box 76, New York, N.Y. 1004	16	



\* CASUAL GROUP

Howard's 'Manly Art of Oak' is designed especially for Family Rooms and Dens. Made from solid oak, with 100% foam reversible and zippered cushions. Choose complete suite or individual pieces in Casual, Transitional, Mediterranean or Rustic.

Send 25c for brochure 'How to Decorate A Family Room'



HOWARD FURNITURE MFG. CO. / STARKVILLE, MISSISSIPPI
#### SHOPPING INFORMATION

(continued)

St., N.Y.C. Rug by Aldon Rug Mills, 10 West 33 St., N.Y.C.

Fabrics shown in How to Decorate With Fabrics on page 106, are available in the following stores:

#### WHERE TO BUY

FLORIDA-Miami, Burdine's of Florida.

INDIANA-Evansville, R & G Furniture Company. Indianapolis, L. S. Ayres & Company of Indiana.

IOWA-Des Moines, Younker's. MICHIGAN-Flint, Smith-Bridgman. Grand Rapids, Paul Steketee & Sons.

MISSOURI-St. Louis, Stix, Baer & Fuller.

NEBRASKA-Lincoln, Miller & Paine. Omaha, Orchard & Wilhelm.

NEW MEXICO—Albuquerque, American Furniture Company. NEW YORK—Buffalo, Hengerer's. Brooklyn, Abraham & Straus.\* Rochester, McCurdy.

NORTH CAROLINA-Charlotte, Dorsey's of Charlotte. OHIO-Cincinnati, Pogue's.

Cleveland, Higbee's. Youngstown, Strouss-Hirshberg. OKLAHOMA-Oklahoma City,

John A. Brown Company. OREGON—Portland, Meier & Frank.

PENNSYLVANIA—Philadelphia, John Wanamaker.\* Pittsburgh, Joseph Horne Company.\* RHODE ISLAND—Providence, The Outlet Company.

The Outlet Company. TENNESSEE—Memphis, Goldsmith's. Nashville, Cain-Sloan. TEXAS—El Paso, American Furniture Company. Houston, Joske's of Houston

Other headquarter stores for Celanese fabrics are:

CALIFORNIA-Northern California, Breuner's. Los Angeles, Barker Brothers.\*

FLORIDA-Jacksonville, May-Cohen.

IOWA-Sioux City, Younker Davison's.

KENTUCKY-Louisville, Stewart's.

MARYLAND-Cumberland, Rosenbaum's. Salisbury, Benjamins.

MICHIGAN-Battle Creek, L. W. Robinson.

MISSISSIPPI-Jackson, Kennington's.

MISSOURI-Kansas City, Duff & Repp. NEW YORK-Poughkeepsie,

NEW YORK—Poughkeepsie, Luckey Platt & Company. OHIO—Akron, Polsky's. Colum-

bus, Lazarus. Dayton, Rike's. Toledo, Lasalle's.

OKLAHOMA-Tulsa, Brown-Dunkin.

PENNSYLVANIA—Erie, Boston Store. Harrisburg, Pomeroy's. Scranton, The Globe Store. TENNESSEE—Knoxville, Mil-

ler's. TEXAS—Austin, Dillard's. Corpus Christi Honighlum's Show-

pus Christi, Honigblum's Showroom. Fort Worth, Monnig's. San Antonio, Honigblum's. UTAH-Salt Lake City, Auer-

bach's. WASHINGTON—Spokane, The Crescent.

WASHINGTON, D.C.-Woodward & Lothrop.

\*All stores

#### HELP FOR APPLIANCE BUYERS

The American Home has a series of Buyers' Guides containing tips and pertinent facts to help you select basic major appliances. Send 15¢ (no stamps please) for each guide to The American Home, Reader Service Dept.—(Use BG and number at right to order guide desired), 641 Lexington Avenue, New York, N.Y. Ask for: BG-1 if you want a Buyers' Guide for Ranges

- BG-2 for dishwashers
- BG-3 for Washers and Dryers
- BG-4 for Air Conditioners, Fans, and Dehumidifiers
- BG-5 for Refrigerators, Freezers, and Automatic Icemakers
- BG-6 for Vacuum Cleaners
- BG-7 for Garbage Disposers and Incinerators

We Are holding your daughter, THE madeap heiress. Do not call the police. Collect \$500,000 in unmarked bills and cancel her appointment with the hairdResser.

> Mr. Beecham sighed. Pamela was in another scrape. This was no hoax. That Royal Danish serving spoon was part of the new sterling service she was taking to Newport.

How proud she was of its handsome Viking boldness. Yet, even with its regal Scandinavian type design, it looked as classic as a Greek column.

But, no sense wasting \$500,000. No one could hold Pamela for long. Nor did they. She escaped. Threw herself a huge welcome home party in the ballroom. And her Royal Danish sterling flatware gleaming on the long buffet out-glittered even the glittering chandelier.

But that's no surprise. The International Silver Company makes it.

The Bride's Set, a 44-piece

service for eight complete with walnut chest, is only \$356. It would cost \$421 in open stock. You save \$65.

(Some say the sterling pattern in this story was Swan Lake. Others claim it was Rhapsody. Not so. Although both are greatly favored by madcap contemporaries. The International Silver Company makes them. You can own them.)

SWAN LAKE. BRIDE'S SET \$322.00

RHAPSODY. BRIDE'S SET \$322.00

Royal Danish in International Sterling The International Silver Co., Meriden, Conn. Prices do not include taxes.

## When Tintex dyes orange...



like a wishy-washy dye.)



\*If you want peach, we have that too. We call it Peach.

> Tintex gives you honest colors, bright, true, real colors, not wishy-washy, maybe-shades like other fabric dyes. For dyeing rugs, curtains, bedspreads, any fabrics at all, Tintex gives you the most vivid decorator shades you

can buy-46 of them! Tintex is easy to use, too. No boiling or straining. No stains or streaks either because Tintex includes a special ingredient, Catalyst T-7, for perfect, uniform results, whether you use a basin or a washing machine. The more you dye, the more you need Tintex. Giant economy 8 oz. size, 98¢. Regular 2½ oz. size, only 35¢.

## Tintex, 46 shades better than the rest.



Recently, we learned that the Federal Housing Administration (FHA) made underground wiring a standard requirement for new residential subdivisions seeking federally insured mortgages.

Legislation also has been introduced into Congress calling for research to find ways to hide utility high-tension power lines. It proposes tax incentives to companies who bury transmission lines.

There are now 300,000 miles of overhead transmission lines in the United States. Unless they are buried, we will be looking at one million miles of them within the next 15 years.

My wife and I live in a pleasant town beyond the hustle-bustle. At first, wires were no problem. Two unobtrusive electric wires somehow got into the house without our noticing. The utility pole was low, merely the trunk of a young tree with the bark still on. Shrubs hid the base.

Then one June afternoon I came home to find that across our favorite patio view towered a monstrous brown pole, a chunky cross-arm studded with insulators. A black juglike transformer hung from this arm. And the whole thing was draped with wires—three over the patio.

It were as if a fine Monet landscape had been slashed. Three fat wires now sliced across our open blue sky. Later the telephone company hung a fourth.

"Progress" had come to our neighborhood. The quaint little cedar pole was out of date. And that was only a beginning. Today the whole landscape is stabbed with poles. Our monster was a midget against some of the latest ones. There are now three poles in line with our view and the landscape is laced with 18 separate wires.

This has been going on all over the country. Recently I drove through the Midwest where the scene a few seasons ago was vast, inspiring. Today the prairie has as many poles as your grandmother's pincushion has pins. And near one Eastern town I recently counted 32 wire-draped poles hung with cables as thick as your arm.

In the South I know a landscape obliterated by 70 separate wires hung from amazing seven-arm poles. In the far West it's the same. California's beautiful Feather River Canyon suddenly has been criss-crossed by steel tower systems and wires. Along Nevada's U.S. 66 the eye now counts six separate pole lines strung across a desert view in one place.



By E. D. Fales

Back East there are wires lacing across the scenic Hudson. Perhaps this is what inspired the new term "landscape pollution."

There's another new blight that could even be dubbed "slingshot trees." Some of today's wires carry more volts than ever. And since they try to spew out electricity to nearby tree branches, vast holes are cut in the trees for the wires to go through.

This explains why you see so many roads lined with strange, Y-shaped trees. Sometimes the surgery is different: It's more like an amputation, all the foliage on one side chopped off.

After the wires erased our own view, I asked a power-company executive why wires couldn't be put underground.

"We'd like to," he said. "We're starting to get complaints. But it's so terribly expensive."

Five years ago it was expensive to run wires underground. In one development near New Orleans, it cost \$1980 per lot.

But suddenly, all that has changed. New methods make it much easier to lay wires in the soil. In the same New Orleans area, the cost is now \$273 per lot and expected to go even lower in the future.

As a result, a surprising number of new towns, from Maine to Florida to California, are being built with all underground wiring (known in the industry as URD, underground residential distribution).

New plastic cable is merely dropped into a trench four feet deep. Today it may even be put in the same trench as the phone line, water pipe, or sewer line. Your neighborhood transformer, ordinarily hung from a pole, may be buried or mounted on a concrete "pad" among shrubs or concealed in an ornamental light pole.

For existing homes or older ones the picture is somewhat different. A group of 12 owners in one established neighborhood recently banded together and requested that their utility company give them buried wires.

In this case the company obliged, at a cost to each owner of \$700. It seems high, but it is harder to trench in an older residential area; there are more obstacles like sewer lines, driveways, streets, and rose gardens. But it's also because all those poles and wires have to be taken down. As far as the utility is concerned, the pole



## Hot water is murder on hands! Look what hot dishwater does to her hands.

They're rough—on their way to old.

out in front of your house is worth \$200 when new. And it's part of the capital investment. Utility companies figure that as of recent date they had a 15-billion-dollar investment in wires known as the "overhead" system.

So when you and your neighbors ask for removal of poles, you are asking the company to reduce part of an investment—and you will have to pay for it, naturally.

In a well-established neighborhood your best bet may be to seek partial underground wiring. For a reasonable sum you may be able to persuade the company to bury the service wires that run from the pole to your house.

If several neighbors can get this done it will help eliminate some of the "nests" of wires—as many as 15 to 25—that radiate from some poles to several houses.

Still another idea in an established neighborhood is something utility companies call "the cleanup." Some companies are changing to more attractive equipment when it becomes necessary to repair poles and wires. (This happens every few years.)

In "cleanups" the old, unsightly poles, transformers, and clusters of wire are discarded. In their place go slender, aluminum poles with fewer wires, no unsightly wire loops or anchor cables. The transformers are camouflaged sky blue, or may even be streamlined into the pole itself.

From this pole, wires may be

trenched into your house. The cost for this partial underground service will be less than full URD service.

Surprising things happen when wires go underground. One developer near Carmel, California, says URD added \$2000 to the value of lots even before houses were built.

Recently I met the owners of a home in a brand-new development. "Our town has wires and poles."

they said. "To tell the truth, we're so used to seeing them everywhere that we really didn't notice.

"But then one day another town like ours was built about a mile away. When we saw the new homes we wondered why they looked so much nicer. They were just like ours. It took a while to realize there were no poles. Now we wish our town had underground wires. We'd have been glad to pay extra."

Some real-estate men say elimination of an unsightly nest of wires can boost the value of homes. One engineer recently reported on values in two similar neighboring towns built about the same time 30 years ago. One town was built with poles and wires. But one, in a daring bit of pioneering, put wires underground.

A recent study showed that homes in the "wireless" town now are worth nearly twice as much as those in the pole-and-wire town. One possible reason is that owners in the "wireless" town took better care of their homes, since they looked better to start with.

It worries some utility companies that there may be a great rush to get underground wires. Others aren't worried: They're aggressively pushing URD at least for new construction. Until recently, because of cost, it was thought that URD could be possible only for homes in the \$30,000 class and up. But lately this has changed too. At least one developer is now using URD for homes costing as little as \$14,000. This happens to be in Rocket City, Florida, where at least 15,000 new homes in the \$14,000-\$25,000 class will have it.

This is one of the largest URD installations attempted. Here's how the cost has been working out lately for certain new development towns:

Stoneham, Massachusetts. Underground wires are supplied cost-free to the owner. The local utility company absorbs the \$75 extra cost.

Fort Myers, Florida. A utility expected to have to charge \$115, but found it could cut the price to \$90.

Richmond, Virginia. One utility company quotes \$200. Another says \$250, but supplies all new "Gold Medallion" (all-electric) homes free. Oklahoma City, Oklahoma. \$75 if

your developer will dig the trench. Jackson, Mississippi. \$169.

Detroit, Michigan. \$84. But if you supply the trench and pay for the underground service cable (the piece that runs from the nearest transformer to your house) the cost is \$12.

Southern California. Until recently, \$300 to \$400. But with dropping costs, 7000 homes not long ago obtained URD for \$100 to \$200 each.

A few communities now actually require URD in all *new* residential areas. But certain utilities in the Chicago, Detroit, Portland (Oregon), and Phoenix areas aren't waiting for legal prodding. Two leaders are the Portland General Electric Company and Pacific Gas and Electric. Commonwealth Edison makes a charge of \$50 plus 75c perfoot of underground wire.

Here's what URD can do in one new town when imagination is used:

The town is a pleasant new development called Leisure Village, New Jersey (a retirement town, as its name implies). Here the only noticeable poles are a few tall, streamlined metal light standards on the main streets. On the side streets, homes look restful, gardens spacious.

As you stroll along the walks in the dusk, your way is lighted by pygmy poles less than two feet high. Such "walk lights" cannot be used, of course, without underground wires.

Some developers are beginning to heed the warnings of the Urban Land Institute: The time is coming when homes built with wires and poles will be out of date. Already one engineer, California's George C. Bestor, cautions all developers: "Don't get caught with your wires up!"

Stop hot water murder! Use Warm Water Swan.

Look at the difference comfortably warm water and Warm Water Swan makes. Her hands look softer, smoother and younger.

You'll never put your hands in hot water again!



## **Silicone Rubber Sealants** fix the things you couldn't fix before

General Electric's amazing silicone rubber sealants, first used in space capsules, repair and mend hundreds of things around the house. Bond securely to most materials. Ideal for gluing and caulking jobs, indoors and outdoors. Permanently flexible and waterproof, they won't shrink, crack, harden or leak.





"Used Silicone Clear Seal to waterproof worn golf shoes at sole line. Worked beautifully. Stays flexible." L. L. Lannae, Washington, Ga. (Clear Seal is trans-parent, makes invisible repairs on fabric, leather, where they metricits.)

"Resealed a door gasket for my clothes dryer with Silicone Bathtub Seal. No more leaks. Only adhe-sive that can stand the heat." William Jetter, Cincinnati, Ohio. (White Bathtub Seal also caulks bathtubs and tile. Won't



"Sealed house numbers to our rural mail box, with Silicone Auto Seal. Now they'll never come off." William M. Smith, Dallas, Texas. (Black Auto Seal repairs con-vertible tops, cracked batteries and windshield gaskets. Rescals loose trim and door gaskets.) 'Sealed house

"Anchored a decorative metal column to our conmetal column to our con-crete porch floor with Silicone Metal Seal. Easier, faster and more economical than lag screws and anchors." L. M. LaBar, Bethlehem, Pa. (Metal Seal is also excellent for; lecky rain gutters, storm windows.)



General Electric Silicone rubber sealants available in 1 oz. and 3 oz. tubes for hundreds of large or small repair jobs. If you have used them for an unusual sealing job like those above, write and tell us. If we use your story in our advertising, we'll pay you \$10. All ideas submitted become property of General Electric. Just write Section CW11162 Silicone Products Dept., General Electric Co., Waterford, N. Y.



will too! Hotpoint's new top of the line 795 washer has a handwash setting which will wash any garment or fabric that could safely be washed by hand. We saw the results of washing an ac-

NEWS



We had to see it to believe it . . . you

tual wash-by-hand laundry load (even delicate lingerie and cashmere sweaters) in this new washer. They were even better than by hand washing! All thanks to a gentle, slower-than-byhand agitation developed by the people at Hotpoint.

Rubbermaid has three new versions of their lazy Susan. We especially like the double-deck Cup 'n Plate Carousel. It revolves to bring cups to your fingertips while providing safe storage for plates or saucers on top of the unit. Light sandalwood color. Costs \$2.98.

Just heard about a delightful new feature on American Standard's kitchen sinks. It is a pop-up basket sink strainer with a remote control, that permits the housewife to operate the drain from outside without groping through a sinkful of dirty water. And it can be installed in existing kitchens as well as in new ones.

Initiating an interesting concept in kitchen planning-the Working Wall, from the Puritron Company. This slim cabinet is easily attached or built in. It contains a hand mixer, electric knife, and electric can opener, and has room for cord storage too. Two convenience outlets are located below the cabinet door outside, Costs \$89,95.

Here's another useful innovationplastic, self-adhering Peg-Tape, from Selfix, Comes in pliable, perforated strips (or panels) in a choice of 6



colors. Each strip holds up to 50 pounds (5 pounds per hook) and can be cut or curved to fit any surface. One 4x24-inch strip costs 99¢.

By Virginia T. Habeeb

For those meringue pies you will be baking for the holidays, try adding a few drops of lemon juice to the egg whites before beating. Meringue will be whiter and much easier to cut.

Do you consider window washing or floor care the bane of housekeeping jobs? Then you're right in step with hundreds of other women who voted them "least enjoyable" in a recent Barometer of Women's Opinion conducted for Purex Corporation, Ltd. "Most enjoyable" were cooking and laundering. Among suggestions for more efficient tools were long-handled brushes for windows, tub scrubbers, and bathroom bowl cleaners.

A gala press conference at the Sheraton East Hotel, held by the Reynolds Metals Company, unveiled Tapper, a great and convenient aluminum container for storing and dispensing draft beer and carbonated soft drinks.



Available wherever cold packaged beer is sold, in two sizes-21/4 gallons (holds the equivalent of 24 twelveounce cans or bottles) and 37/8 gallons. Cost is price of beverage plus a refundable container deposit.

If you are not the traditional family who serves turkey for Thanksgiving (see page 86) or if you are the traditional family who serves Roast Ribs of Beef for Christmas you'll be interested in this "no bones about it" tip. For an easy-to-handle rib roast, have your butcher separate the rib bones from the meat, then replace and tie together for roasting. Before serving cut the string and you have a boneless rib roast, easier carving, and a happier husband. To find out about slicing automatically, see page 71.

Recent editorial trips of note included tours through . . . Pillsbury's Refrigerated Foods Division, New Albany, Indiana. Here we were intrigued when watching the biscuits, cookies, and turnovers come off the assembly line. The research and development of these products, the ingredients, processing, and product-inspection all along the way are testimony to the quality that reaches you at your local supermarket.

... Armstrong Cork Company's plant where their handsome flooring designs and products are created. It is fascinating to note the steps that they take to develop a new flooring design to meet a trend. They literally will go to the ends of the earth in search of artifacts to set a theme.

NOTES

. A visit with Betty Crocker in her kitchens at General Mills in Minneapolis, Minnesota, where she told us about new German Chocolate Cake. and Coconut-Pecan Frosting Mixes, now on the market.

. Economics Laboratories in St. Paul. Minnesota, where famous products such as Electrasol, Finish (dishwasher detergents), Jet Dry (a rinsing agent for dishwashers), and Dip-It (a coffee pot cleaner) are developed. Here's a gratifying fact we noted-dishwasher detergents, such as Electrasol and Finish, are especially formulated to water conditions in your own area.

Attach a kitchen spice rack to the inside of your linen closet door to handle overflow from the medicine chest.

Some wishful thinking as we approach the end of another year of cooking up good things to eat in our kitchen-Wonder when one of our enterprising cabinet manufacturers will follow Puritron's start and come up with a cabinet design for storing small appliances so that we can get to them quickly and easily-and get them off our counter tops where they take up precious work space.

And wouldn't it be grand if we had a separate section in our refrigerator (as we do for freezer foods) where we could store foods prepared ahead of time for a special buffet (see page 88), in addition to the already fine storage space now allotted for staple foods that require constant refrigeration?

Time now to start thinking of Thanksgiving and Christmas holidays! Some cold and blustery Saturday, or an evening when all the kids are home, why not have a family baking fest? Bake favorites all around, and stash



special cakes and cookies in the freezer for the busy days that are about to sneak up on us. May be a little hard on the waistline, but the family fun is worth it.



You'd expect a wagon this big and beautiful to cost a bundle more. But that's Oldsmobile's Vista-Cruiser for you. Full of surprises.

<u>First surprise</u>: Vista-Cruiser's distinctive look. Downright extravagant. <u>Next</u>: Room. Loads of it. Over 100 cubic feet of it! <u>Next</u>: Comfort. Foam-padded Morocceen seats—all facing forward. <u>Then</u>: Ride. Like a glide. Four coil springs. Full 120-inch wheelbase. Performance? Rocket V-8 action all the way. <u>Best surprise of all</u>: Price. Mighty low for such a mighty big wagon! LOOK TO OLDS FOR THE NEW!



By Ann McLaughlin

For a tranquil Christmas...order gifts by mail through these and the following pages. Send check or money order. Items not used or personalized may be returned for refund. Postage included in price unless otherwise mentioned.



**\$2.98.** Quart-size, white china pitcher decorated with portraits of Presidents from Washington to Johnson. Miles Kimball, 126 Bond St., Oshkosh, Wisc.



**\$2.98.** Standard-size tissue chest of gold-plated, filigreed jeweler's metal. Lining is scarlet velour. Lillian Vernon, AH11, 560 Third St., Mt. Vernon, N.Y.



\$1. Large mistletoe bell (9¼" overall) of lacelike wash-clean plastic to use from year to year. From Foster House, Department 411, Peoria, Illinois.



**\$1.98** a set. Stained-glass plastic ornaments. 2 angels (4" high), 2 trees (4½" high), 1 star (6¾" in diameter). Foster House, Dept. 411, Peoria, III.



\$24.50. Jewel case of suede, both inside and out, is 9x8x3". Red, green, aqua, or cocoa. From T. Anthony, Dept. AH11, 772 Madison Ave., N. Y., N. Y.



**\$5.95** complete. Bracket and marker of aluminum finished in black, green, red, or copper. White letters. Spear, Department AH11, Colorado Springs, Colo.



**\$5.45.** Capacious toy chest of paperboard brilliantly decorated. 30x14x 11". Folds for storage. Added Touch, AH11, 12 Water St., Bryn Mawr, Pa.



**\$0.79.** Colorful china hen has red corduroy pincushion back, tape measure in wattle, thimble on tail. Walter Drake, Dept. AH11, Colorado Springs, Colo.



Coat (one size fits all), tabi socks (red, black, or white), straw sandals in shoe sizes. Patio, Box 25, Highland Park, III.



\$3.98 plus 35c postage. Jenny Wren birdhouse of natural wood decorated with yellow and white trim. 9½x7". From Foster House, Dept. 411, Peoria, Illinois.



**\$3.98** plus 25c postage. To hang anywhere, a dozen scarlet birds made of real feathers and cotton. From Helen Gallagher, Department 411, Peoria, Illinois.



**\$1.25.** Baby bears sculpted in scented soap. Two bright colors in a gift box. From Carolina Soap and Candle Co., Department AH11, Southern Pines, N.C.



\$1.50 for mama doll, \$1 for baby, plus 35c postage. Dressed in calico, mama is 81/2", baby is 41/2". From Helen Gallagher, Department 411, Peoria, Illinois.



**\$6.95.** Fiber mat (30x18") with natural background, colorful antique-car design. From Jenifer House, Department AH11, Great Barrington, Mass.



\$1.98 the set. Red felt covers for the johnny seat, tissue box, spray can, and tissue roll. Order from Helen Gallagher, Department 411, Peoria, Illinois.



**\$5.30** Tote-bag *kit* includes black and multicolor felt, faille, and buckram. From Discoveries Unlimited, Department AH11, Babson Park, Mass.



\$9.60. Velvet slipper with small French heel. Red, blue, or black. 9 to 12. Narrow or medium. Order from Shoecraft, 603 Fifth Avenue, New York, N.Y.



**\$1.75** the set of 6 brilliantly colored honeycomb paper fruits to hang on a tree, heap in a bowl. (7" across) Small Fry Shop, Box 76303, Los Angeles, Calif.

114



**\$1.98.** Gold-plated metal holder for twine, wool, or ribbon complete with scissors. From Crescent House, 135 Central Pk. Rd., AH11, Plainview, N.Y.



**\$1.** Toy phone with echo to enchant a child; repeats his words. Made of sturdy plastic. From Sunset House, 71 Sunset Building, Beverly Hills, Calif.



**\$1.95** each. Pretty pins to wear singly or in a group. Gold-plated metal set with turquoise or coral. From Medford, AH11, 752 Fulton, Farmingdale, N.Y.



\$3.75 with two names. Bavarian chalet is a bank-weather forecaster. Girl appears in fair weather, boy in foul. Crown Craft, 5 Mt. Hope Place, Bronx, N.Y.



\$1 for 3-piece set. For the well-dressed doll, "mink" coat, muff, and beret. Fits standard-size teenage doll. From Foster House, Dept. 411, Peoria, Illinois.



**\$3.98.** Jolly Clown is a fun game for all ages. Target is clown's open head. 19" high. 4 balls included. Taylor, 226 W. Wayne Ave., AH11, Wayne, Pa.



**\$11.95.** Sconce of black wroughtiron hinge is mounted on gold or red burlap. Frame  $(171/4 \times 7'')$  is distressed pine. Old Guilford, AH11, Guilford, Conn.



**\$2.75.** Hummingbird feeder is easy to fill with sugar or honey water. Bright color attracts birds. From Sleepy Hollow, AH11, 3023 Crane, Falls Church, Va.



\$2.75 a set of 6, plus 35c. For the tree, tiny angel musicians encased in clear 4" plastic bubbles. Order from Helen Gallagher, Dept. 411, Peoria, III,



**\$5.98** each. Unusually elegant tissue holder and towel ring with wroughtiron, hand-painted flowers. Alexander, AH11, 140 Marbledale, Tuckahoe. N.Y.



\$1 a box of 15. Three boxes \$2.75. Freeze rainbow ice balls, use indefinitely. Will not dilute drinks. Order from Foster House, Dept. 411. Peoria. Illinois.



\$3.98. Adoration of the Magi in the round jigsaw puzzle contains 500 pieces. Good family entertainment. Downs, Dept. AH11, Evanston, III.



**\$4.95.** Fairyland tree comes with multicolor flowers and 6 cakes of rose soap. Later add gumdrops or bows. Artisan, AH11, 2100 N. Haskell, Dallas, Texas.



\$5. For those afraid to pierce their ears, 14K gold earrings with cultured pearls or jade balls. From International Gem, AH11, 15 Maiden Lane, New York, N.Y.



**\$10.95** the set. Primitive oil paintings on wood: father, mother, sister, brother. Small: 5x4"; large: 7x4". From Hobi, Dept. AH11, Flushing, New York.



\$3.95 each. Brilliantly enameled metal bracelets to wear singly or in twos and threes. Old Pueblo Trader, 622 South Country Club Road, Tucson, Ariz.



\$2.98 plus 35c. Golden bell plays Jingle Bells when clapper is pulled. 6" diameter by 11" high. From Helen Gallagher, Dept. 411, Peoria, Illinois.



**\$2.98** for 4 plus 35c. China mugs in multicolor chintz pattern for any beverage. Each holds 8 ounces. From Helen Gallagher, Dept. 411, Peoria, Illinois.



\$19.95 exp. coll. Show off 20 plants. The stand has 5 green metal bins and pine rack. 26x36x29". From Yield House, Dept. AH11, No. Conway, N.H.





STAND IN for the conventional music rack can also be used for "no hands" reading of newspapers or magazines. It is a unique room accessory that's made of birchwood finished in honey-tone pine or mellow maple. Base has a compartment for holding reading matter and sheet music. Folds for storage. Overall height 311/2". \$12.95. Yield House, AH11, N. Conway, N.H.

#### PARTRIDGE IN A GOLD CAGE,

or a brilliant red cardinal in a green one, designed to hang from a Christmas tree, the mantelpiece, a doorway, or a window. Cages are made of rattan, the real-to-nature birds are fashioned of feathers. These charming ornaments are reasonably priced and can be used from year to year. \$2.40 each. Added Touch, AH11, Bryn Mawr, Pennsylvania.

IF SHE SEWS, this is a thoughtful gift for her. A sturdy chest covered with colorful tapestry and lined with patterned paper, it is fitted with a removable see-through plastic tray designed to hold 16 spools of thread and an assortment of sewing aids. Inside cover has pocket for scissors, tape, and pins, 51/2x 73/4x95/8". \$5.95, Miles Kimball, AH11, 126 Bond St., Oshkosh, Wis.

17th-CENTURY MAPS make appealing decoration. Originals, of course, are prohibitively expensive. Shown here are two fine reproductions on heavy vellum. Colors are subdued, the overall appearance is impressive. One is a map of the world, the other of America. Each unframed print is 20x26". \$3.90 the pair. Send for catalog. Preston's, 102 Main St., Greenport, N.Y.

**DOGGY DINER** for a pampered canine. Cats love it too! The two handsome stainless steel bowls (11/2quart capacity each) fit into a stainless steel rack that is fitted with rubber suction cups to prevent sliding. Easy to keep spanking clean with soap and water, the diner makes a neat accessory for man's best friend. \$7.95. From Turen, Department 5, Danvers, Mass.

WARM, WARMER, WARMEST rolls for any hostess to provide can be served in the mellow-pine con-

tainer designed with a pretty scalloped edge. It has a removable brick which can be slowly heated while you get the brown-and-serve rolls ready. 81/2x101/2", it makes a fine house gift or a thoughtful aid for the bride, \$4.98 plus 35c. Helen Gallagher, Dept. 411, Peoria, Ill.















**CUNNING IN ANY CORNER** are brass-toned shelves with filigree galleries. Of plastic and metal, each shelf has a self-adhering back and adjusts to corners that aren't quite square. Use three or more to create an attractive arrangement. Shelves are sold individually. \$1 for 4" deep; \$1.19 for 5"; \$1.49 for 6". Walter Drake, Dept. AH11, Drake Bldg., Colorado Springs, Colorado.



**COMING ROUND** the mountain in a 19th-century locomotive must have been an exciting experience. Give a railroad buff a set of ceramic tiles decorated with the likeness of early steam engines. Tiles are mounted on red or green burlap handsomely framed in distressed pine. Each picture is  $10\frac{1}{2}x7\frac{1}{2}$ ". \$6 for one. From Old Guilford Forge, Dept. AH11, Guilford, Conn.

YOU'RE NEVER ALONE if the Bishop's game is in the room. It's a form of solitaire indulged in by the Victorians. The polished cherrywood board is as smooth as satin, has a rim around the edge to hold 32 glass marbles. Field has 33 wells into which the marbles roll. Try getting one into the center and win ! \$10. From Carl Forslund, 122 E. Fulton, AH11, Grand Rapids, Mich.

FOR A YOUNG MISS, a trio of silver bands to wear on a pretty wrist. Made of heavy sterling silver, these come in a choice of three designs: with a hammered texture, with a repoussé pattern, or perfectly plain. Each is  $\frac{3}{6}$ " wide. Small size (1 to 5 years old) or large (6 to 12) is \$4.00 each. A pair is \$7.50. Wayne Silversmiths, Dept. AH11, 546 South Broadway, Yonkers, N.Y.



#### PICKING IS EASY when nuts are

cracked with sturdy steel pliers and mined with a neat little steel pick. A gift worth giving to someone you like is the wicker basket (9½x3½" high) fitted with a bamboo handle, a steel nutcracker, and six matching steel picks. The sturdy instruments fit into leatherlike pockets. \$3.98 plus 35c postage. Foster House, Dept. 411, Peoria, Ill.



**THE SPICE OF LIFE** is salt and pepper. Keep both of these in giantsize glass containers fitted with chrome-coated tops. Each shining shaker stands in a groove cut into a good-looking pine rack that comes with a convenient handle. Appropriate for table use. Set will add glamour to any kitchen too. \$4.25. Free catalog. From Sturbridge, AH11, Sturbridge, Mass.



Perfect personal gifts for Christmas

305A

KENNETH

AV-TO-NIGHT

Superluxe Markers as low as

THE JOHNSONS-2917

Style EBX ...... \$5.45 postpaid Style OBX ...... \$6.95 postpaid Style OLX ...... \$6.95 postpaid

SATISFACTION GUARANTEED OR YOUR MONEY BACK

Your name, number (or any wording you want) gleams on both sides (except SMX) of your DAY-n-NIGHT Marker, in permanent raised letters that shine bright at night! Rustproof aluminum; plates have baked enamel finish with black background, white reflecting letters-guaranteed 10 years. Up to 17 letters and numbers on name plates, 6 on number plates. FREE COLOR! Background on any marker in your choice of ANTIQUE COPPER, COLONIAL RED, PINE GREEN. Baked enamel automobile finish. Same brilliant white reflecting letters as black-and-white styles.

Fund Raisers, Salesmen, Senior Citizens-take orders for nationally-advertised Spear Products. Mrs. J. B. made \$39.75 her first 51/2 hours. Write today for free plan – has everything you need to start at once!

your enclosed	- <del>Westerneterne</del> th d custom-made gift met to you	card inscribed with your nam to announce your gift.	equest, we s art vellum ne or nickno	gift
ANY Jor	t Terry	FAST SERVICE • WE SHI		IOURS
WORDING YOU WANT ON ANY STYLE MARKER	STYLE	WORDING Any wording you want, up to 17 letters & numbers on Day-n-Night Marker nameplates, 6-on number plates	Color 80907	PRICE
SHIP TO: ADDRESS CITY-STATE-ZIP NAME FOR GIFT			TOTAL Remittance end ship postpaid in Ship C.O.DI w poy C.O.D. fees and postgae	n U.S.



NOW HEAR THIS! With the slotted toothbrush rack there will be order in the bathroom. Everyone please hang his brush under his name. Rack is made of gleaming white ceramic tile decorated with a gold-color eagle and five appropriate names. 634 x 234", the rack comes with adhesive which will hold it on any wall. \$2.23. Crown Craft, Dept. A, 3 Mt. Hope Place, Bronx, N.Y.

THE DISAPPEARING CRAFT of scrimshaw makes this tie tack a collector's item. The seamen of whaling days delicately carved the ivory tusks taken from the jaws of the giant whales caught on months'long expeditions. Any man with a liking for the unusual will welcome this addition to his jewelry case. \$8.50 ppd. From Francis Morris, AH11, Box 1270, Brooklyn, N.Y.

PLAIN AND FANCY. Bleached muslin whiter than a jib sail is a perfect fabric for a country curtain. Team it with wide bleached muslin ruffles and you have a charming treatment for any window. Each pair is 84" wide, comes in three lengths for \$7.50: 54", 63", and 72". Longer lengths (81" and 90") are \$8.50. Country Curtains, AHWR, Stockbridge, Massachusetts.

PLUSH FISH for a wide-eyed toddler comes with a music box that plays a gay little tune. This is the day-and-night toy every youngster will flip for and, naturally, its name is Flipper. Its coloring is delightful: electric blue top, white underside, and bright shocking pink mouth. 21" long, it's a cuddle toy which wears well. \$6.50. F.A.O. Schwarz, AH11, 58th St. & Fifth Ave., N.Y.



SPACE-SAVING HAT STANDS SPACE-SAVING HAI SIANDS Keep finest millinery in perfect condition. These beautiful antique white and gold stands have top sections shaped exactly like round crown millinery blocks. Hats stay dustproof and ready to wear un-der clear plastic covers. Stands come in different heights so space can be saved on a closet shelf by placing one partially under another. Choice of 7, 9, or 11 inch heights at \$3.95 each or a set of three for \$9.95. Postage prepaid. (Texas residents add 2% sales tax.)

**ROSELLA DESIGNS** Dept. AH, P.O. Box 8055, Dallas, Texas 75205

FRANKLIN STOVES "Made from the original patterns." comfortable to use se stoves lend en riment to interiors and new. Provide e heat and all the r of an open fire nd old ranges, acturers and fur "AH."

PORTLAND STOVE FOUNDRY CO., Portland, Main

ied.











THE AMERICAN HOME, NOVEMBER, 1965







**DOCTOR IN THE GARDEN?** You won't need anyone but yourself to diagnose the condition of lawn and garden soil if you use Sudbury's testing kit. Plastic chest contains chemicals to make 50 experiments for nitrogen, phosphorous, potash, and acidity. Lawns, vegetables, and flowers will grow lush as a result of these important experiments. \$7.95. Sudbury, AH11, Sudbury, Mass.

BE PREPARED to send out your

thank-you notes the day after Christ-

mas. Stock up with the spry mouse



note paper (10 sheets and 10 envelopes come in a box for \$1.39. Six boxes are only \$6.49). Everyone in the family will appreciate the convenience. Good-quality paper is used in making these thank you's and the crisp line drawing is amusing. Here's How Co., AH11, Hicksville, N.Y



UP TO THE MINUTE and as old as time is the rococo hanging shelf made of natural rattan. It has curlicues and little frills and two shelves on which to display choice ornaments, a row of treasured books, or trophies belonging to talented members of the family. 12x18x6". \$9.95 postpaid. Order from The Patio, Department AH11, 1672 Old Skokie Road, Highland Park, Ill.





Make Wine at Home Federal law permits heads of households to produce, tax free, up to 200 gallons of wine annually for home use. All new VINO KITS include complete equipment for easier-than-ever wine making... reuseable fermenting/ aging tanks, compact water-seal valves, and a saccha-rometer to scientifically measure sugar content for finest wines every time. 23-page booklet with all-season recipes provides prac-tical instruction for year round en joyment of this fascinat-ing hobby! Satisfaction guaranteed it used as directed. Standard Kit (Reuseable, 10-bottle capacity) \$5.98 Master's Kit (Reuseable, 35-bottle capacity) \$9.98 POST PALD (No Co.D.'s)

POST PAID (No C.O.D.'s) INO CORPORATION BOX 7498-L ROCHESTER, N.Y. 14615 =



SLEEPY HOLLOW GIFTS 3023 Crane Drive Dept. A-11 Falls Church, Va. 22042 PLUS 25c

POSTAGE &

HANDLING

this IKING \$



SEND \$1.00 PLUS 25c HANDLING CHARGES FOR EACH CLOWN. NO COD'S, PLEASE. GUARANTEED TO DELIGHT OR YOUR MONEY BACK! Order now!

HUBBARD HOUSE, DEPT. T-53 183 ESSEX STREET . BOSTON - MASS - 02111



Antique Copper & Brass Miniatures on pine-finished shelf reflect the cozy charm of great grandmother's kitchen. Milk juga, soup kettles, pots and buckets she used every day have been recreated in shiny copper and brass detail. Three stand, three hang from tiny hooks. The smoothly finished wooden shelf is 8¼ " wide. Authentic. Order No. 3347 7-Pc, Set \$3.98 plus 35c shipping chg. Write for FREE Christmas Catalog Helen Gallaghen

Dept. 411, Peoria, Ill. 61601 Please Include your Zip Code



Free Quality Gift Catalog On Request PLEASE ADD 50c POSTAGE

BLUE

Zip Code,





A STITCH IN TIME will be easy to make when you carry this attractive gold-plated pencil. The top unscrews to reveal needles, thread, and a few pins. With this there will be no excuse for a ripped seam or a loose button. Lead is added through center slot. Buy this by the dozen for stocking or office gifts. \$1 each. Jamaica Silversmiths, Dept. AH11, 50 Delancy Street, New York.



ONLY AN EXPERT could distinguish this handsome rug from one made of genuine leopard skin. A real animal skin (calfskin) is bleached and beautifully stenciled to resemble the graceful jungle cat. The 31/2 feet by 21/2 feet rug can be ordered in a tiger, jaguar, zebra, or giraffe design too. \$24.95 postpaid. Safari Skins, Ltd., AH11, 29 Joseph Court, San Rafael, Calif.



THERE'S NO EXCUSE for lack of correspondence if you give a relative or friend this leather case which holds a pack of 50 postcards. Available in red, turf brown, or black leather, case has a pocket for stamps and is marked with three initials. 9x5". \$5.99 plus 90c for initials. Refill postcards are \$1.79. Order from Here's How Co., AH11, 59 Tec St., Hicksville, New York.



INCLUDES IDEAS FOR DECORATING AND FULL COLOR ILLUSTRATIONS ONLY \$2 POSTPAID or TWO COPIES FOR \$3,50 TRUNKS TO TREASURES, LTD. X 12464\_S OKLA. CITY, OKLA. 73112 0. BOX 12464 -S 3023 Crane Drive, A-11, Falls Church, Va. 22042



City

**FLAGG DOLLS** 

BOX 205-S, Jamaica Plain, Mas

Swedish (Illus.) \$3.50 ppd.

FREE COLOR CATALOG

OVER 100 DIFFERENT DOLLS

State





the Blue Willow Legend

WALL HANGING You will be charmed by this unusual reproduction of an original drawing by a young Minnesota artist. A perfect gift for the home, office or lake cottage. Beautifully handsereened in rich brown on coffee-tone, leather-look Naugahyde. Enhanced by handsomely stained wood strips.

somely stained wood strips. 18"x24" \$5.95 postpaid Print, suitable for framing, also available. Dark brown on off-white rice paper. 18"x24" \$3.95 postpaid

DONMAR STUDIO

Box 3553 Dept. A St. Paul, Minn. 55101

Sorry no C.O.D.

Send check or m



YOU'LL NEVER GUESS the many uses this good-looking basket table can adapt to. If you are the crafts type, it will hold your wool, needles, stamped linens, fabric scraps for rug or coverlet makings. The wood top slides easily, 4 turned hardwood legs and 2 handles are sturdy. 22x22x14". \$17.95 postpaid, add \$1 west of Miss. Yield House, Dept. AH11, North Conway, N.H.

FULL OF GINGER? Not necessarily. The excellent reproduction of the Oriental ginger jar could be used to hold any kind of sweetmeats or to stand just by itself for beautiful decoration. Made of white porcelain decorated with coral-color flowers and leaves, it comes with black bentwood case and a bell-like cover. 8" high: \$4.20. Ziff, AH11, 15-116 Merchandise Mart, Chicago, Ill.

CENTER OF ATTENTION. Do hang this handsome wrought iron, five-light ceiling fixture in an entrance hall or dining room. It comes with 12" of sturdy chain and is 18" high by 28" wide. Finished in white, black, pink, turquoise, aqua, or gold, it will add the finishing touch to a decorative scheme. \$55. exp. coll. Artistic Lighting, AH11, Box 86, Homecrest Station, Brooklyn, N.Y.







Port Washington, N. Y. tab. 1914.) Accredited National Home Study Tear this ad out as a

### Enjoy a money-making, glamorous career as INTERIOR DECORATO

Learn at home in spare hours. Many opportunities full or part time.

Get a fine position or go into business for your-self as a professional decorator. Big demand in stores, offices, hotels, institutions. Work in fashionable surroundings, meet interesting people. Train in spare time under professional guidance. Practical instruction in all phases of design, furniture, fabrics, lighting, accessories, etc. Diploma awarded.

MAIL COUPON FOR FREE BOOKLET LA SALLE EXTENSION UNIVERSITY Dept. 47-056, 417 S. Dearborn, Chicago, Illinois 60605 Please mail me your free illustrated booklet "Careers in Interior Decoration." Name .....Age.... Working Hours A.M. P.M. PROTECT CARPETS from Damaging DOG STAINS 'Puppy trains while Master sleeps' with TRAIN-O-MAT Chemically odorized, sanitary mat attracts dog at "comfort" time. Instinct tells "this is the spot". TRAIN-O-MAT housebreaks pet easily, surely and without effort on your part. Mat fits in a 12" attractive, washable holder. KENNEL TESTED. Perfect, too, for housebroken dogs. MONEY BACK GUARANTEE. Holder with 2 months supply of mats \$3.95 postpaid Holder with 6 months supply of mats \$5.95 postpaid G & G RESEARCH P. 0. BOX 8395-80 Dallas 5, Texas Mr. & Mrs. Robert Q. Williams PROUD OF YOUR DOOR? Let us beautify and identify your door or doorbell with this impressive solid brass engraved nameplate. Your name smartly engraved in script. Money back if not delighted. Solid brass screws included. Full prices: 3 in. plate \$1.50, or 5 in. plate \$3.00. Sorry, no COD's. We ship in 2 days. Mail to ELGIN ENGRAVING CO. Dept. B. 614 SOUTH ST., DUNDEE, ILL. 60118 

VICTORIAN RATTAN Crown Colony of Hong Kong adoir furniture in top grade ratt an and cane Fach nie twin headboard 30° w.x48° h. 12.88 double headboard 54° w.x48° h. 23.88 ng-size headboard 72° w.x48° h. 23.88 art chair 3° h.; seat: 17° h. x16° v.d. 12. (so: nite table 10° w.x22° 1.x23° h. 24.95 x16" rd. 12.88 x23"h. 24.95 all shipped via R.E.A., freight ch the Do 1670 old skokie road dept. ah95 highland park, ill. 60036



postage paid. Sunset House, 438 Sunset Building, Beverly Hills, Calif. 90213

## **RED BARN SAMPLER** American scenes come to life in easy-to-do stitch samplers. Framed size 10° x 10°. Each cludes stamped natural Belgian linen, bright d floss, and simple instructions. samplers, stamped s, and simp Colored noss, and simple instructions. No. 524 Red Barn Kit (shown). No. 540 Old Mill Kit. No. 541 Lighthouse Kit. No. 542 Pilgrim Kit. No. 673 Frame, mahogany finish, 10° x 10° \$1.25 \$1.25 \$1.25 \$1.25 \$1.25 \$1.25 \$1.25 \$1.25 gany finish, 10" x 10"... PLUS 25c POSTAGE Pa. Res. Add 5% Sales Tax. Sorry No COD's

VICTORIA GIFTS, 12-A Water St., Bryn Mawr, Pa



WORLDS OF PLEASURE

will be yours with this addition to your decor A 6" globe in a cradle mount stands 11" high All parts are preformed of top grade hardwoods ready to assemble. The gratifying results are yours at only a fraction of the cost for such a unique addition to your home, den, office or studio. Globe, latitude and zodiac rings are fully printed. Kit includes all parts and equipment for easy assembly. \$9.95

WORLD ART KITS Wilmington 70-a, California 620 Avalon Blvd.



The sturdy steel frame, just 11/2" high, is adjustable for old or new appliances. No tools required. Thousands kitchen-tested and rated the most desirable new laborsaving innovation in years. Shipped prepaid \$9.95 per set. Money back guarantee.

20' x 36' 20' x 40' 24' x 40' 24' x 44' ' x 36' ' x 40'

4853-Z B'way, New York, N.Y. 10034

DELTA PRODUCTS CO... Dept. AHK, 1404 E. California Ave. Glendale, California 91206

3

USE YOUR HEART, not your head when selecting stocking gifts. A slim box of brilliantly colored Frenchmilled sachet soap hearts is a perfect choice for the women on your list. \$1.25 the box of five, scented in lilac (blue), lemon (yellow), bayberry (green), magnolia (pink), and orchid (pale purple). \$5 for 5 boxes. Carolina Soap and Candle, AH11, Southern Pines, N.C.

A FINE KETTLE to highlight the kitchen range is a colorful enamel one imported from Europe. It comes in a go-with-anything soft green or bright, bright blue. A very pretty conceit is the way the cover is chained to the large, movable handle. \$2.95 for 5-cup size; \$3.50 for 11/2-quart capacity. From Breck's of Boston, L31 Breck Building, Department AH11, Boston, Mass.

MURREN BOOT, by the famous Kandahar of Switzerland, is the perfect after-ski footwear. Made of tobacco brown suede lined with soft-as-cream shearling, the boot zips up the back. Sizes for all the family: Children's 11 to 3 are \$22. Women's 4 to 10 are \$26. Men's 7 to 12 are \$30. As an extra precaution send outline of foot. Country Boots, AHB, Stockbridge, Mass.











BE A SPORT and give the fieldand-stream man in your life an attractive tray for his desk. Framed in distressed wood, it has a ceramic tile inset hand-painted with a sporting scene and finished with a beautiful glaze. 73/x61/x11/8", it comes with long-lasting ball-point pen attached to the frame. \$9.75. Order from Heritage House, Department AH11, Wallingford, Pennsylvania.

**CHEERFUL CHERUBS** flanking a primping mirror can cheer a sagging spirit. The trio will also add zip to the wall decoration of the powder room, the bathroom, or a small foyer. Angels and mirror frame are made of papier-mâché finished in a hand-rubbed antique gold. Angels are each 61/2x4". Mirror is 8x6". \$3.98 the set. Ferry House, Dept. AH11, Dobbs Ferry, N.Y.

MOVE FURNITURE EASILY with steel ball-bearing casters! Tap them into the legs of beds, tables, lounge chairs, and chests and then let the heaviest furniture glide over rugs or floors without marking or marring expensive surfaces. A set of four casters is good insurance against slipped discs or bothersome sacroiliac. \$1. Best Values, AH11. 285 Market St., Newark, N.J.



#### **REFASHION YOUR FUR COAT**

into this high-style Jacket with cuffless, bracelet-length sleeve, beautiful shawl collar. Remodeling includes cleaning, glazing, repairing, new lining, interlining, monogramming. Now \$24.95. Shipping carton supplied free of charge. Send for Free Style Book-40 glamorous new styles to choose from. Write I. R. Fox, Dept. D-1, 146 West 29th Street, New York 1, N.Y.





Ball Studio's famous.

FREE SAMPLE

M



THE AMERICAN HOME, NOVEMBER, 1965

126





FINISHED OR IN KIT

Magazine

Tree

Just developed in ou



#### ICELANDIC LAMBSKIN RUGS

These beautiful hand tanned skins come in natural white, natural black, dyed red, blue, or yellow (Specify). Natural colors can be washed. Dyed skins easily dry cleaned. Soft deep pile, comfortable and warm to lie on. Approximately 8 square feet. Make cozy carpets for bedroom or baby's room. Very decorative when draped over sofa or chair or hung on wall of den. Thrill your family or friends with a Christmas gift direct from Iceland, land of the snowman. Packed in boxes ideal for gifts. Included will be a little booklet with wonderful pictures from Iceland along with information about the land and the nation. Only \$15 delivered to your door. Postage and duty are included in the price. Send check or money order. Immediate shipment.

Gudni Einarsson & Co. Reykjavik, Iceland



and endorsed by McCall's and Parents' Magazines. Carpet and upholstery cleaning. Also 5 other superior on location services. You need no experience. We show you how and finance you for all but a few hundred dollars. Easy to learn—easy to do—easy to build up to a good, steady volume because we show you 15 tested ways to get customers. G. F. Monroe, after 12 months, sold his business for 10 times his cost. Leo Lubel sold his for \$7,116 more than he paid. L. Babbit writes, "I average \$2,600 monthly, part time." W. C. Smith earned \$650 in one week. Ed Kramsky said, "In two years I have two assistants, a home and security."

have two assistants, a home and security." This may be the opportunity of your life. Find out today before someone else gets your location. Mail coupon now for details and 24-page illustrated free book. No obligation. No salesman will call. DURACIEAN COMPANY

can double my income	4-page illustrated book that tells how 1 in spare time, in a business of my own, now is free and 1 am under no obligation.
NAME	-
ADDRESS	
CITY	
STATE	ZIP CODE



Busy washers need plenty of hot water

## -that means a Gas water heater!

Gas makes hot water *fast*. A Gas water heater makes enough sparkling-clean, piping-hot water for all your basins, showers and tubs—the washing machine and dishwasher, too. Yet, because it's Gas, a Gas water heater costs less to operate. And—ask your neighbors—Gas water heaters last a long, long time.

No wonder nearly 75% of all water heaters sold today are Gas. Order one yourself from your plumber, dealer or Gas company. Let your family enjoy the big difference a Gas water heater can make in your house!

AMERICAN GAS ASSOCIATION, INC.

Gas makes the big difference

NUMBER PLEASE? You'll get her telephone number and a royal welcome when you present her with this amusing and unusual charm of an honest-to-goodness switchboard. For the girl who likes gold (and who doesn't) it comes in 14K at the modest price of \$15. For the silver collector it is tagged at \$2.50. Charm & Treasure, AH11, 1201 Avenue of the Americas, N.Y.

**THE COLOSSAL GIFT** this season could be the king-size wall wristwatch which he could smugly display in office or study. An exact replica of an expensive man's watch, it has a dial 6<sup>3</sup>/<sub>4</sub>" square and a black leatherlike band which measures 40" complete with brass buckle. Electric movement works on AC. \$17.95. The Game Room, AH11, 611 L St. N.W., Washington, D.C.



**BACK IN FASHION,** elegant lace curtains. Cotton lace in an allover pattern comes in white or in a soft egg-shell color. This curtain needs no stretching, no starching, no ironing. Each panel is 54" wide and comes in 81" length (\$4.95), 90" length (\$5.50), or in 108" length (\$6.50). Send 25c for swatches. From Hildegarde, AH11, 597 Farmington Ave., Hartford, Connecticut.

**THE BRIDE WORE** a crewel embroidered apron and used crewel embroidered place mats at her *first* breakfast à deux. *And* she embroidered them herself. Do get the "hostess set" made of burlap stamped with easy-to-work design. Kit contains 4 mats, apron, toaster cover, mixing bowl cover, yarn. \$6.98. Herrschner Needlecrafts, AH11, 72 E. Randolph St., Chicago, Ill.

**LAZYBONES** will be sitting on a cloud when the Leisure Lounge is snuggled into an easy chair. This inflatable cushion is good looking and good for perfect relaxation. White, silklike vinyl decorated with gold color fleur de lis complements most color schemes. And when not in use cushion deflates for easy storage. \$4.98. Order from Better Sleep, AH11, New Providence, N.J.















Parties sparkle with SILVER FOLIAGE. Boxed sets of 8, from about \$4. (Prices slightly higher South, West and Canada.)

# "Make each holiday get-together an occasion with a Libbey Glass Wardrobe"



"You know the effect you create with a new dress or hairdo. The sparkle of a new Libbey style does as much for tray, table or buffet when you entertain," says Julia Lee Cook, Libbey Home Stylist. "That's why the Libbey Glass Wardrobe idea is becoming so popular. From your collection of Libbey, you dress your table differently, excitingly for each occasion. So buy Libbey patterns freely for holiday entertaining and for gifts. Libbey styles only *look* expensive."

Give sets of 8. Lovely Gold of Platinum Leaves, about \$4.00. Venezia, about \$5.00.



Serve guests correctly and with flair! Glamorous new "MR. PRo" Home Bartender sets of 4 in 7 sizes, only about \$2.25.





Try something different for a change

# **Turn to Salem** Salum for a taste that's Springtime Fresh

FILTER CIGARETTES

Salem

Menthol Havor

Rich tobacco taste • Menthol soft flavor Try Salem filter cigarettes

965 R 1 Res