December 35¢

## THE AMERICA

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## 100 JOLLY ORNAMENTS TO MAKE TOYS FOR THE CHILDREN BAKED GOODIES

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## 100 GREAT GIFTS FOR THE HOME DECORATIONS PARTY FOODS FOR OPEN HOUSE



1907 They were proud to own a wringer washer

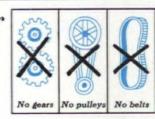


1937 They were thrilled to have an automatic

Today... for you, come the world's first JET ACTION WASHERS by Frigidaire



JET SIMPLE for



## new dependability

Here's the Wonderful Way It Washes: The new type Frigidaire Deep Action Agitator you see in the washer above is as advanced in its washing as in its new jet age look. Jet currents give all your clothes Deep Action cleaning. The jet away rinse actually "jets" lint and scum out of the tub. Jet-fast spin cuts drying time. The Jet Action Washer reduces tangling and wrinkles. Clothes come out so loose and easy even apron strings seldom snarl. Its giant size tub washes really big family loads, yet handles small fine

fabric loads beautifully. And most models automatically dispense the laundry aids you use most-detergent, bleach and dye.

Here's the Simple Way It Works: The patented Roller-matic mechanism that runs the new Frigidaire Jet Action Washer is simplicity itself. No drive gears to wear out, no pulleys to jam, not even a belt to break or adjust. It has many less parts-fewer moving parts. Think what this will mean to you in dependability and freedom from worry for years to come!

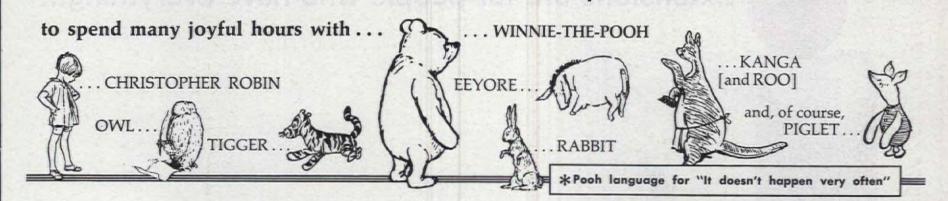
5-Year Protection Plan At No Extra Charge: New washer security! You get a one-year Warranty for repair of any defect without charge, plus a four-year Protection Plan for furnishing replacement for any defective part in the complete transmission, drive motor and large capacity water pump. Your Frigidaire Washer Warranty is backed by General Motors Corporation.

FRIGIDAIRE

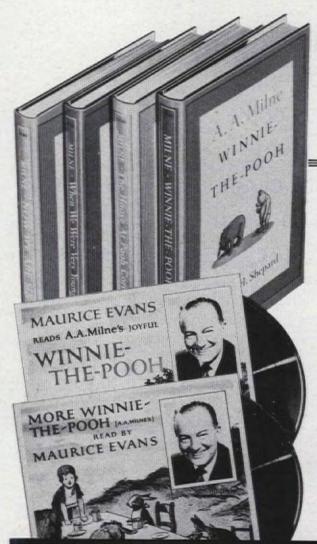


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Read by Maurice Evans

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Winnie-the-Pooh Goes Hunting: Whether one knows a Wizzle from a Woozle is important. Pooh and Piglet discuss the subject with much intensity.

#### RECORD NO. 2

**Eeyore Loses a Tail:** Poor Eeyore is depressed about the mysterious disappearance of his tail until Pooh finds it for him in a most unusual place.

The Heffalump: Catching Heffalumps in a Cunning Trap is quite tricky and has unexpected results.

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just <u>everything</u>! But in bedroom or kitchen or family room, an extension saves steps every day. It doubles your telephone convenience, yet adds only a fraction to your monthly bill. This Christmas give yourself and your family the year-round convenience of a handy extension phone.

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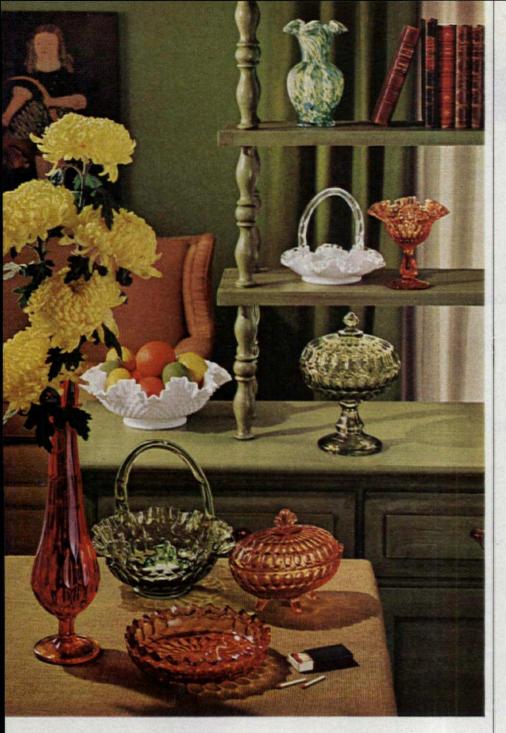
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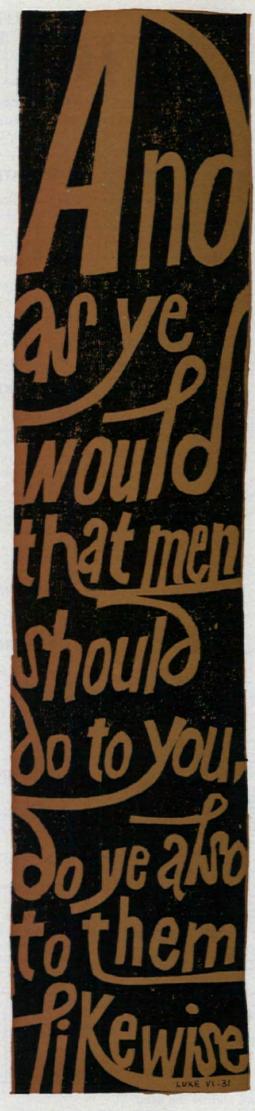


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4

# FIRESTONE'S NEW 1965 CHRISTMAS ALBUM FEATURES

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VIC DAMONE DOROTHY KIRSTEN DOROTHY KIRSTEN JAMES MCCRACKEN \$4.98 VALUE \$100 FOR ONLY QUANTITIES LIMITED, GET YOURS TODAY!



All these stars plus the exciting Young Americans choral group appear on Firestone's New 1965 Christmas Album. In addition, you get the bonus of Julie Andrews singing a thrilling new song written especially for this recording by Edward Thomas and Anne Croswell, entitled "The Bells of Christmas". Also included are traditional favorites such as: "Hark The Herald Angels Sing", "Joy To the World", "It Came Upon A Midnight Clear" and many others. This inspiring new album,

available in Stereo or Hi-Fi, is a \$4.98 value and is yours for just one dollar at most Firestone Dealers and Stores.



## LOOKING FOR GIFTS TO UNWRAP SMILES? GENERAL ELECTRIC HAS THEM!

**HOW THOUGHTFUL!** Give General Electric's Automatic Grill and Waffle Baker with non-stick Teflon\*\* on both sides of its reversible grids!

JUST WHAT SHE ALWAYS WANTED! It's General Electric's Portable Hair Dryer with exclusive "Instant Heat" unit next to the bonnet for faster, more comfortable drying. Nail dryer feature. Smart carrying case, too.

**HOW'S THIS FOR A TOASTER!** General Electric's versatile Toast-R-Oven\* toasts bread of all sizes, both sides at once...top-browns...bakes potatoes, frozen foods and pies...reheats foods, too!



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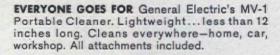


**TWO GIFTS IN ONE!** The General Electric Can Opener-Knife Sharpener automatically pierces and opens large or small cans...and the sharpener is front-side for easier use.

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**BE AN ANGEL**...make her ironing easier with General Electric's Teflon\*\* Spray, Steam and Dry Iron. Eliminates most pre-dampening. Automatic power spray. Handy water window, too!



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**CARVING IS FUN** with this gifted General Electric Slicing Knife. It's cordless—for use anywhere, indoors or out. Slices everything perfectly—from ripe tomatoes to a holiday turkey. Rechargeable.

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HAPPY IDEA! General Electric's new Teflon\*\* "Dutch Skillet" is extra deep...roasts, stews, deep-fries—even pops corn—for two or a crowd! Completely immersible, for easier cleaning.



MIXING'S MERRIER with General Electric's deluxe Portable Mixer. Lightweight, yet powerful enough for heavy batters. Drink mixer attachment. Optional knife sharpener. General Electric Co., Housewares Div., Bridgeport, Conn. 06602

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The Settlement Cookbook has been showing women "the way t man's heart" since 1901. This newly revised edition (the 32nd) combines the best of old and new. A complete, all-purpose cookbook, it would make a valued gift for any cook, whether she be young bride or experienced hostess. Simon and Schuster, \$5.95.

The New York Times Book of Interior Design and Decoration is a handsome collection of some of the best decorating in the country. The rooms described and pictured, some in color, show how to decorate with tasteful, personal style. The glossary of decorating terms and styles is a great help. Edited by George O'Brien. Farrar, Straus & Giroux, \$15.

American Houses in History. Dating from 1610 through the Civil War, these homes are interesting for their architecture as well as for a glimpse into the exciting times and lives of the noted Americans who lived in them. A vacation might be planned with this book; all the homes are open to the public, during part of the year. By Arnold Nicholson. Viking, \$12.95.

The Concise Encyclopedia of Ameri-

MOUSEKIN'S HRISTMAS EVE

THE Settlement

can Antiques. A wonderful wealth of information for the antique enthusiast. Edited by Helen Comstock, it explores with authority every kind of American antique you can think of-and then some. A thorough reference book - in fact, a course in itself on antiques. Hawthorn, \$9,95; \$12.50 after Dec. 25.

The Twelve Days of Christmas Cookbook. For lovers of good food and

The New York Cimes INTERIOR DESIGN

AND DECORATION

American Antiques

Christmas tradition, here's an attractive, lighthearted little cookbook of holiday recipes from around the world. Gift and decoration ideas may be found among the recipes. By Suzanne Huntlev. Atheneum, \$4.95.

The Sense of Wonder. Rachel Carson tells of how she shared the wonders of nature with her young nephew. With the help of wonderful photographs, she expresses her belief that, instead of "teaching" nature to a child, it should be shared with him on walks through the woods, by the sea. Most of the photography is by Charles Pratt. A beautiful book-thoughtful gift for any family. Harper & Row, \$4.95; \$5.95 after Dec. 31.

abash

THE SENSE OF WONDER RACHEL CARSON

## GIFT BOOKS FOR ALL AGES

Books make thoughtful, lasting gifts-for Christmas or for any time. Here are some we'd love to find under our Christmas treeand a group for the children too.

> oems h Aiken onrad Cats and Bats and Things with Wings Drawings by Milton Glase

Cats and Bats and Things With Wings is as good as the title promises. Conrad Aiken's poems and Milton Glaser's drawings are fanciful and amusing. Atheneum, \$4.50.

The Story of Hester Mouse. Hester had to learn to write to save her family from the bad owl. An awesome chore! How she did it is told by Russell Hoban, and Lillian Hoban's drawings are equally charming. Norton, \$2.95.

How to Scare a Lion. It's certainly not easy, but when a lion has very bad hiccups, you have to find a way somehow. Dorothy Stephenson tells this funny story, and John E. Johnson is the illustrator. Follett, \$2.95.

ESTER MOUSE

Mousekin's Christmas Eve. One night a little mouse finds himself alone and cold and afraid in a big white world of snow. The story of how he finds a warm, peaceful home under a Christmas tree is engagingly told and illustrated by Edna Miller. Prentice-Hall, \$3.95.

Lullabies and Night Songs.. to sing around the piano or read at bedtime. Enchanting rhymes, old and new, set to music by Alec Wilder. Illustrated by Maurice Sendak. Harper & Row, \$6.95.

THE PLAID

PEACOCK

LULLABIES

AND NIGHT SONGS

MUSIC BY ALEC WILDER.

PICTURES BY MAURICE SENDAK

EDITED BY WILLIAM ENGVICK

The Plaid Peacock. Everyone laughed at the peacock with the strange plaid tail. He feels awfully silly-until he discovers his plaid matches that of a Scottish regiment! By Sandy Alan; drawings by Kelly Oechsli. Pantheon, \$3.95.

A Song for Clowns. Humphrey Tap-

well is a brave minstrel who sings against the wicked king. The henchman is after him. Sir Lewis of Lacklustre and Dame Bramble come to his aid, and things get very involved and exciting. By Barbara Wersba; drawings by Mario Rivoli. Atheneum, \$3.75.

Rabash. When a little blue horse suddenly comes to life and leaps right out of a prince's storybook, adventure is in store for them both. Story and paintings by Claudine. Macmillan, \$3.50.

# Contadina: the thickest, sweetest tomato sauce he'll ever taste.





Contadina, the thick, sweet, lightly seasoned tomato sauce with an Italian accent.

SPAGHETTI SAUCE (Makes about 1<sup>2</sup>/<sub>3</sub> cups sauce) <sup>1</sup>/<sub>2</sub> cup chopped onion

1/2 cup sliced drained mushrooms

- 3 tablespoons oil
- 2 8-oz. cans Contadina
- Tomato Sauce
- 1/8 teaspoon seasoned pepper
- 1/4 teaspoon basil
- 1/4 teaspoon oregano

1/4 teaspoon salt

Saute onion and mushrooms in oil. Add Contadina Tomato Sauce, and spices. Simmer over low heat uncovered 20 minutes. Serve with spaghetti.



Two other fine products from Contadina, the tomato people.

Contadina Tomato Paste: thick, sweet California tomatoes with 82% of the water removed. It's unseasoned.

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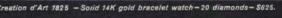
World's Fair 2620—Solid 14K gold —\$150.

What better way to express your love and affection than with a magnificent Longines, the world's most honored watch. Every Longines, whatever its type whatever its purpose—is made to be the finest watch of its kind.

The Longines you give this Christmas is a watch for a lifetime. For decades to come, your Longines will continue to serve, to give pleasure and comfort.

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## PARTY **CUPS, AND TODDIES**

The days of Christmas are undoubtedly the most entertaining of the year. Be it an open house, a tree-trimming party, an after-skating get-together, or a New Year's Day celebration, it is an occasion for a cup of cheer. Choose the recipe that suits your taste and the occasion-hot or cold, with spirits or without, in a punch bowl, a pitcher, a glass, a mug. They're sure to make a party merrier.

#### ROSÉ SPARKLE

4 pkgs. (10 oz. ea.) frozen strawberries, thawed 1 c. sugar 4 bottles rosé wine

4 cans frozen concentrate for lemonade 2 bottles carbonated water

Combine strawberries, sugar, and 1 bottle of wine. Let stand 1 hour; strain. Combine strained liquid, remaining 3 bottles of wine and lemonade. Pour over block of ice in punch bowl. Just before serving, add carbonated water. Makes 20 to 24 servings.

#### CARDINAL PUNCH

2 c. sugar 1 small bottle carbonated water 1 bottle (1 pt.) brandy 2 bottles claret or burgundy, chilled

1/3 c. sweet vermouth 2 oranges, thinly sliced 2 lemons, thinly sliced 2 bottles sparkling burgundy

Put sugar in large punch bowl. Add just enough carbonated water to dissolve sugar. Add brandy, claret or burgundy, and vermouth. Add large block of ice; chill thoroughly. Just before serving, add orange and lemon slices and sparkling burgundy. Makes about 25 servings.

#### CRAN-WINE CUP

2 bottles (1 pt. ea.) cranberry juice cocktail, chilled

1 bottle Rhine wine, chilled Thin lemon slices Mint sprigs

Pour equal parts of cranberry juice cocktail and wine into large wine goblets. Garnish each with a lemon slice and mint sprig. Makes about 6 servings.

#### SANGRÍA

1 bottle dry red wine 1 pkg. (10 oz.) frozen peaches, thawed

4 slices lemon Ice **Carbonated** water

1 qt. orange sherbet

Combine all ingredients in large glass pitcher. Stir well. Serve in wineglasses. Makes 3 or 4 servings.

#### **TROPICAL COOLER**

1 can (46 oz.) orange-1 qt. non-caloric ginger pineapple juice, chilled

Combine orange-pineapple juice and ginger ale in punch bowl. Just before serving, spoon sherbet into punch and stir. Makes about 21/2 quarts or 20 (5-ounce) servings.

#### WINE PUNCH

bottles claret 3 bottles (12 oz. ea.) clear lemon-lime flavor carbonated beverage

2 lemons, sliced Ice molds\*

Combine wine, soda, and lemon slices in punch bowl. Float individual ice molds or one large one on punch. Makes about 6 quarts or 40 (5 ounce) servings. \*Color water with food coloring and freeze in individual molds (star, ring, bell, etc.) or use one large mold.

#### HOT SPICY FRUIT CIDER

**48 whole cloves** 4 oranges, halved 2 qts. apple cider 4 (3 in. ea.) cinnamon sticks Sugar to taste (optional) Orange juice Lemon slices

Insert 6 whole cloves into each orange half. Heat 2 cups cider to boiling; and pour over oranges, cinnamon sticks, and sugar. Cover; let steep 20 minutes. Strain; reserve liquid. Squeeze oranges; measure juice; add enough additional orange juice to make 1 quart. Combine reserved liquid, remaining apple cider, and orange juice; bring just to boiling. Serve hot, garnished with lemon slices. Makes 3 quarts or 20 (5 ounce) servings.

#### SMUGGLER'S BREW

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

11/2 qts. brewed tea Sugar Lemon slices **Cinnamon sticks** 

Heat rum, brandy, and butter or margarine over low heat until butter melts; stir occasionally. Add tea. Sweeten to taste. Add lemon slices. Serve in warm cups or mugs with cinnamon stick for muddler. Makes about 3 quarts.

#### CHRISTMAS PUNCH

Ice mold 2 bottles rosé wine, chilled

2 cans (6 oz. ea.) frozen lemonade concentrate 1 qt. raspberry sherbet

Make ice mold: Choose a mold (there are some of aluminum foil available) or a cake pan with a Christmas motif such as a tree, a bell, a star. Fill mold or pan with water; freeze until firm. Combine wine and lemonade concentrate: stir until concentrate melts. Unmold ice into small punch bowl. Pour wine mixture over ice. To serve, put a spoonful of raspberry sherbet into each punch cup and ladle in punch. Makes about 24 servings.

2 c. dark rum

9

(1)

#### Do your family a favor. Get them to give you some of this stuff for Christmas.

You know that one of the nicest things you can do for your family is to be a really great cook, And it's much easier to do that with brand-new Ekco kitchen equipment than if you're still using the things you got when you were married. So pick out what you need from this page. (1) Ekco's Teflon\* coated aluminum cookware, 10-piece set, about \$24.95<sup>+</sup> (2) Flint Cook & Serve tools in "Susan holdster", about \$18.95<sup>+</sup> (3) Flint stainless steel cookware, 9-piece set, about \$39.70<sup>+</sup> (4) Flint 6-piece cutlery set in mahogany holdster, about \$21.95<sup>+</sup>. Now start dropping hints. And we hope your family is grateful for the lovely gift they give you.



(4)

(2)

© Ekco Housewares Co., 1965 tsuggested retail prices.

If you've been satisfied with ordinary frozen orange juice maybe you won't like new Minute Maid. You see, it tastes like fresh orange juice.



Here's why. For years no concentrate, (not even Minute Maid) ever captured more than 33% of the essence of fresh orange flavor. But now, our secret new process gives you up to 91% of the natural flavor. You don't like that fresh squeezed flavor? Fine. That means more Minute Maid for the real orange juice fanatics. Here are the soft toys. Irresistible animals and dolls that children can cling to, tote from room to room, snuggle into bed with. Gaily colored in fun fabrics or soft felt, they're the toys your children will cherish for many years!



1. HUGGABLE BEAR, made of brown-and-white felt, is the perfect size and shape to cuddle in your favorite child's arms. \$6.

2. FUNNY DOLL. This pert-looking rag doll is dressed in cheery pink-and-white checks. 18" tall. \$7.

3. TURTLE PAJAMA BAG is a place to keep pajamas, a pillow on which to rest a sleepy little head at naptime. \$2.50.

4. ALICE IN WONDERLAND (oversized in drawing). This blondehaired doll is dressed in red- or blueand-white checks. She's 21" tall. \$7. 5. LION BEANBAG. The beanbag returns! This two-toned felt one has long tail, fits in the hand. \$3.60.

6. MAMA CAT. The new pussycat may replace the owlin popularity. This hand toy, in orange and black with a bow belt, is 12" high. \$5.

7. MULTICOLORED PLUSH BALL is in patch-quilt design. It's furry and warm too. \$9.50.

8. COLONIAL DOLL. This slim young lady is bedecked in a pretty pink-and-white dress, complemented by fine underpinnings. 23" tall. \$6.

### The <u>right</u> way to decorate your bedroom

Most people go at it all wrong. They buy beautiful chairs . . . and chests and vanities and rugs and mirrors and headboards and paintings and draperies. Pretty stuff like that. And then they call the whole works the bedroom of their dreams.

The best interior designers will tell you that a bedroom is to sleep in. So, begin with a bed.

Like a bed with a revolutionary new Englander Tension • Ease COMFORT SEAL mattress on it. Inside it's innerspring. Outside it's luxuriously comfortable urethane foam. Ahhh.

There's even a decorator Tension. Ease—deliciously quilted like all Tension. Ease mattresses—but with a glamorous white-on-white tapestry cover.

You can choose a twin, regular, queen or king size.

Ha!

So decorate your bedroom the right way—the way top decorators recommend. Start with a great mattress. Tension • Ease by Englander.

If you prefer all foam . . . ask for the Englander foam-latex Tension • Ease.



Tension-Ease, Englander and Comfort Seal are trademarks of The Englander Company, Inc.

19



"The wonderful even comfort of flameless electric heating is a benefit our whole family can appreciate," reports Edward Stansfield of Mechanicsburg, Pa.

### "FLAMELESS ELECTRIC HOME HEATING IS FAR AND AWAY THE CLEANEST AND MOST COMFORTABLE WE'VE EVER HAD"

In Mechanicsburg, Pennsylvania, Mr. and Mrs. Edward Stansfield put it this way:

"For my money," Ed Stansfield tells you, "there's nothing that begins to match electric heating when it comes to real, down-to-earth comfort. Since we moved into our new electrically heated home, we've been able to stop worrying about drafts and cold spots. And we can also control the temperature room-by-room."

"What I like best," adds Marianne Stansfield, "is the way our house stays so clean! Even my white drapes and walls keep fresh and new-looking, and I'm spending much less time on routine housecleaning."

Candid comments like these help to explain the rapidly growing number of families who are switching from oldfashioned fuels to modern flameless electricity for their home heating. If you're planning to build, buy or modernize, think about the advantages of flameless electric heating for your own family. Your local electric utility company has all the information you need to take this important step toward the joy of total electric living.

#### Throughout America, nearly 2,000,000 families enjoy the modern values of flameless electric home heating

Wherever you live, and whatever the price range of your home, you'll find electric heat has practical values for you, too. Here's what four representative families have to say about its reasonable cost:



**OHIO BUSINESS EXECUTIVE** George Wern installed electric heating three years ago when he built his new 7-room home in North Canton. He reports, "Beyond any doubt, our electric heating system gives us better value for our money than any other type of heat we could have chosen."



**CONNECTICUT DAIRY FARMER** John Bass says that "electric heating makes all the difference" in his family's new 7-room Scotland, Connecticut, home. He reports, "Electric heat isn't costing us a penny more than the kind of heat we had before—and it certainly delivers a lot more comfort."

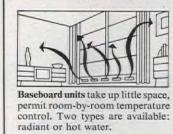


**MISSOURI OFFICE WORKER** Don Duncan has lived in his electrically heated 6-room home in suburban St. Louis through five cold winters. He reports, "Particularly when you take into account all of the extra benefits we're getting, I'm more than satisfied with the cost of electric heating."



**WEST VIRGINIA LAND AGENT** Dunlap Brady of Summersville converted his 90-year-old, 12-room home to electric heat in 1961. He reports, "One reason we find electric heating so economical is that we're paying only for the heat we actually use—nothing is ever wasted up the chimney flue now."

#### Only electricity offers flameless heating and so many different types of equipment to choose from!



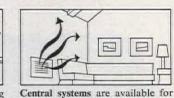


than  $\frac{1}{8}$ " thick are concealed within ceilings. Each room's temperature is individually controlled.



r, Wall panel heaters, with heating coils behind decorative grilles, provide radiant heat with natural or

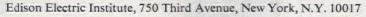
fan-forced convection.



either hot water or warm air heating in which flameless electric units supply the heat.

For that wonderful feeling switch now to electric heating-it's flameless!

YOU LIVE BETTER ELECTRICALLY





#### GIFT IDEAS FOR THE WORKSHOP DAD WILL PROBABLY SHOW HIS APPRECIATION WITH NEW SHELVES, CABINETS, AND BOOKCASES

1. How about this money-saving tool system? A recently marketed line of power tools all work from a single 1/3 hp motor. By equipping this motorthe TM1 Power Unit-with the appropriate head, Dad gets a 1/4- or %-inch drill. By changing heads, it becomes a saber saw or an orbital sander. Prices of the motor with a single head start at \$18,98. Individual heads without the motor range from \$6.98 to \$13.98. A kit of the motor and three heads, plus accessories, and a steel carrying case sells for \$54.98. The case may be mounted on a well to serve as a cabinet. Manufactured by General Electric Housewares Division, Bridgeport, Conn.

2. A tool for nailing concrete. The Shure-Set tool makes it almost as easy to drive steel fasteners into concrete as it is to drive nails into wood. Place a fastener in the tool, set the point against the work, and drive the fastener home. Makes child's play out of such jobs as hanging draperies, building tool racks. \$3.95 with a supply of fasteners. Made by Winchester-Western Division of Olin, New Haven, Conn.

3. To clean up when the work is done. This 5-gallon, heavy-duty vacuum cleaner is designed to handle all the chores that are too big for the ordinary household machine, such as collecting wood chips from a do-ityourself project or cleaning out the

SHOP-VAC°

garage. A complete line of attachments includes a 10-foot extension handle and an adapter for household vacuum attachments. Mighty-Mini Shop Vac is about \$40. From Craftools, Inc., Shop-Vac Division, Wood-Ridge, N.J.

4. Drills are rugged, safe, versatile. The thermoplastic housings of the new Greenline 1/4- and 3/8-inch electric drills are guaranteed against breaking and protect the user against electrical shock. Both tools also feature variable speeds of 0 to 2250 rpm. Light pressure on the trigger produces a low speed for starting holes and for drilling masonry, glass, ceramics. A heavier touch increases speed for normal drilling. Price of the 1/4-inch model 52 is \$24.88. The 3/8-inch model 56 sells for \$29.88. By Rockwell Manufacturing Co., Pittsburgh, Pa.

5. To copy any contour in a jiffy. When reproducing a molding, cutting linoleum to fit a threshold, or duplicating a valance, the Copy-Cat Contour Gage is a real time-saver. Press the tool's 175 steel teeth against object to be duplicated, and the ends of the teeth form a template for tracing the desired outline. Costs \$5 with a connecting plate that permits joining two of these 6-inch gauges into a single 12-inch unit. Made by the Coastal Abrasive and Tool Co., Long Island City, N.Y.

6. Now even heavy grease comes in spray cans. Spra-Mist Spray Grease is just like the grease from a gun. It's applied directly on the surface or through a snorkel tube provided for hard-to-reach spots. It's nontoxic to the skin, resists heat up to 400 degrees. A convenient, mess-proof way to keep the tools in working order.

ROYALCOTE PANEL ADHESIVE

Costs about \$1.50. Kerr Chemicals, Inc., Des Plaines, III.

7. Nail 'em on with glue. A new adhesive, designed primarily for applying wall panels, is so strong the manufacturer says you can also use it to apply stair treads and risers, thresholds, chair rails, and furring strips. Waterproof, it can be used in humid locations. Royalcote General Purpose Adhesive costs \$1.49 a cartridge and is manufactured by Masonite Corp., Chicago, III.

8. No need to change blades when this utility knife becomes dull. By advancing the blade and snapping off the dull part, you get a brand-new cutting edge and tip. Each blade has 10 sections and there's a storage space inside the handle for extra blades. Quick-Point knife retails for \$2. Made by The Stanley Works, New Britain, Conn.

9. Grinder stops in 10 seconds. The electronic braking mechanism on this grinder stops the wheels in 10 seconds—40 to 80 seconds faster than similar units without the brake. This quick-stop feature makes the unit safer to operate and facilitates change-over to buffing wheels or wire brushes. The Craftsman Electric Grinder with Electronic Brake is available for \$59.95 from Sears, Roebuck and Co., Chicago, III.

10. And for the really big jobs, why not a builder's hand-held circular saw? The Stallion 1000 7<sup>1</sup>/<sub>4</sub>-inch model (not shown) costs only \$54.95, yet boasts many features—such as a safety clutch and burnout resistant motor—that are usually found only in more expensive models. Made by Wen Products, Inc., Chicago, III.

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#### Josephine, TV's Lady Plumber, says:

## "New extra strength Comet gets out stains far better than other cleansers-even when <u>they</u> try twice!"



"This test proves it! I sprinkle any other leading cleanser-old or new, white or blue-on a tough food stain. Wet it, wait and rinse. Then I give it a <u>second</u> try and give Comet only <u>one</u> try. Wet, wait, and rinse again. Know what? The other cleanser gets *two* tries, but New Comet's the one that gets out the stain!"



"Here's the other cleanser's first try on half the stain."

a second try."





"Wait a bit, rinse this side. The stain hardly budged."



"Wait as before. Rinse. The other cleanser still left some stain." "But with just one try, New Comet removed the stain!"



on the other side."

"How's that for power? New Extra Strength Comet doesn't fool around! It gets out stains far better than any other leading cleanser because it has *Super Chlorinol*, the super stain remover. Disinfects better, too. Give New Extra Strength Comet just one try in your sink. You'll see it's best-not by a little-by a lot!"



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 355 Independence Square Philadelphia Pennsylvania 19105

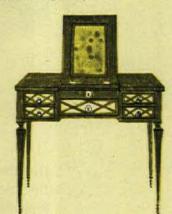


HISTORICAL BACKGROUNDS OF SOME FURNITURE PIECES DESIGNED FOR COMFORT AND CONVENIENCE

Comfort and convenience have long been first in the thoughts of furniture makers. From the small, unpretentious houses in our early Colonies to the elaborate palaces in France, furniture has been designed and planned to make life more pleasant for the people. Below are examples of furniture still reproduced today that can make your life more comfortable in 1966.



OTTOMAN AND HASSOCK. In Queen Victoria's day the public demanded Oriental ease, and Turkish influence in furniture design ran high. The ottoman and hassock are examples of this trend. The ottoman is a low, backless, armless upholstered seat often used as a footstool. The hassock differs from the ottoman in that it is completely upholstered. (No wood trim is exposed.)



**POUDREUSE** (poo-dreuse) or poudre. In 18th-century France furniture became more highly specialized. Typical is the poudreuse or toilet table—a convenient, fashionable, and necessary piece. Engineered with an easel mirror and hinged sides that reveal wells for cosmetics, the poudreuse resembles a small table desk when closed.



CHAISE LONGUE (shez-lohng). Literally it means a long chair for resting or reclining (shown at lower left). It is made for comfort and is deeply upholstered. In 18th-century France, the chaise longue was either one long piece or divided into two or three parts.



GATELEG TABLE. Early American furniture is well suited for modern interiors because it was designed to serve many of the same functions the homemaker seeks today. Important both then and now is space-saving furniture. The gateleg table was designed as a dualfunction piece for living-dining rooms. It usually has two drop leaves that, when open, are supported by a leg or gate which swings away from a fixed central structure.

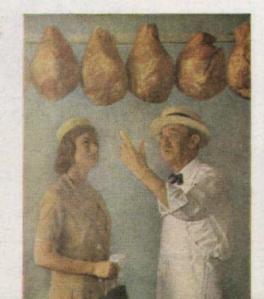
ETAGÈRE (ay-tazher). In 18th-century France it was known as an étagère but to the 19th-century English it was simply a whatnot, a series of open shelves supported by columns and used for displaying small objects. Étagères can hang on the wall or they can stand on the floor. The convenience they provide can be incorporated into other furniture forms such



as a buffet where they serve as a receptacle for dishes or as a space for showing off precious objects.

PORTER CHAIR (not shown). Now being revived by some furniture companies, the porter chair was created to protect its occupant against the cold of drafty mansions. It originated in 18th-century England where it was used by the servant whose duty it was to open the door. Tall and deeply upholstered, it has deep sides that continue up to form an arched top. It offers privacy.





#### It takes a lot of hickory to put that deep, smoky flavor into a Golden Star

You won't always find old-fashioned, smoky, whole-ham flavor in a canned ham. Sadly, but truly—some canned hams are not hickory smoked, or even smoked at all. To us, a ham isn't a Golden Star Ham until it undergoes the blessing of a stout hickory smoking. That's the sweetest smoke of all. The Golden Star is a solid, pink chunk from the lean side of a choice whole ham. 100% all-American, juicy, delectable ham. Well smoked.





Say "Merry Christmas" with a Eureka Lightweight... ...and get this "Holiday Hostess Apron" for just 99c! (\$3.49 value)

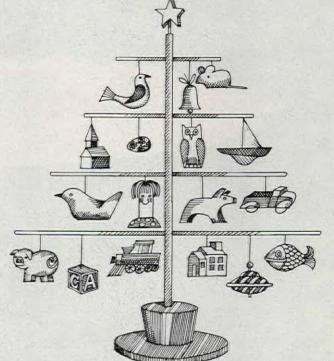
Save \$2.50 on this lovely apron. Buy a Eureka Lightweight Vacuum Cleaner, (or any other Eureka floor care product). The apron's a beauty! Fully pleated. Designed in gay holiday colors and pattern ... especially for Eureka. As cheerful as it is useful! Your Eureka dealer has one for you, in its original see-thru bag. Look over the Eureka Lightweighta slim 7 pounds of pure power! Five-way action deep-cleans rugs and carpets sweeps bare floors better than a broom. Makes clean-ups a breeze! Looking for something heavier? An upright, canister, floor scrubber-polisher? Your Eureka dealer can show you just what you need. Any Eureka makes a Merry Christmas. And at 99¢, the "hostess apron" makes a right smart happy holiday!



Eureka Williams Company, Bloomington, Illinois. Division of National Union Electric Corp. In Canada, Eureka Division, Onward Manufacturing Company, Ltd.



Here are the small trees to spot around the house. All are simple dowel construction. Ornament ideas are from the Monterey Peninsula Chapter of the American Federation of Arts in California.



Scandinavian Nursery Tree Has Small Figures Cut From Balsa Wood and Painted in Bright, Gay Colors.

By Mrs. James Town

SPOON TREE USES A COLLECTION OF UTENSILS—EITHER ANTIQUES OR THE KITCHEN VARIETY. By Mrs. Roderick Dewar

DRIFTWOOD TREE IS FASHIONED WITH SMALL PIECES OF DRIFTWOOD. SHAPES ARE IMPORTANT. By Mrs. John W. Robertson

By Maggie Arnold "God's Eye," Sometimes Called "The Eye of Jesus" Tree, Has Diamonds and Squares of Bright Wool. By Alice Thompson THE FRIVOLOUS GIFT from you to her and you to him

We vote a resounding aye for useful gifts that really are gifts of more leisure, less work . . . the new washing machine, dryer, dishwasher, refrigerator, sewing machine, and their kinfolk. We heartily endorse the grand gesture . . . the Christmas-given sofa or desk, piano, organ, new car.

But in the lovely hours of Christmas Eve, try the magic of the not expensive, very personal, quite nonutilitarian gift . . . you to her and you to him.

For her, make it fragrance or one of the charmingly packaged holiday combinations of bath products and cologne or perfume and toilet water, or a veritable artist's palette of lipsticks and eye shadows, or a jar of luxurious cream she'd love but always hesitates to buy for herself.

Don't be nervous about selecting your gift for her. Few women can resist any of the following fragrances:

Guerlain's Chant D'Aromes, a fresh but not naïve floral; Dior's famous Diorling, very easy to wear; Rochas's Madame Rochas, worldly but not heavy; subtle, persuasive Possession by Corday; Coty's new but quickly popular Imprévu, or one of the classics—Chanel No. 5, Lanvin's Arpège, Millot's Crêpe de Chine, Revlon's Intimate, Elizabeth Arden's Blue Grass.

In the holiday combination, every cosmetic company creates enchanting holiday gift packages, costing as much or as little as you can budget for this huxury gift. You'll see little flower carts with bath powder, toilet water, and perfume, featuring Helena Rubinstein's new fragrance, *Emotion*; the gold-wrapped presentations from Estée Lauder; the luxury-wrapped or sassy-lady packages from Revlon; the delightfully feminine assortments from Elizabeth Arden.

Or how about a new compact-lipstick combination for day or evening? With the new translucent powder (one shade for everyone, since it veils the face without adding color), you don't need to worry about getting the right color in the compact. For the lipstick, ask her now what shade she likes... and give her verbal description to the saleswoman who serves you. Revlon, Arden, and Max Factor all have wonderful selections.

Among those special creams she'll love (even though they remain a bit of mystery to you) are *Crème Extraordinaire* by Elizabeth Arden, Estée Lauder's new *Enriched Under Cover Makeup Cream* or *Wonderfirm*, *The Exercise Cream*; Francis Denny's *Source of Beauty* that goes on in the evening or under makeup to keep skin moist and soft; one of Dorothy Gray's new creams in her *Secrets of the Sea* group or Rubinstein's latest threesome, Skin Dew Lotion (not new but great for under makeup), Skin Dew Hand Cream, and Skin Dew Cleansing Cream that takes off eye makeup with ease.

To make shopping easy, use this list to help you decide what you will ask for *before* you're at the counter.

Picking the gift for him ... that highly personal, personally luxurious gift . . . is much easier this year than it has ever been. There is a veritable army of lotions, colognes, soaps, deodorants, powders, yes, even moisturizers for his face so he can stop swiping yours. We don't presume to say what caused the American male to admit he likes these luxuries for himself . . . to recognize that the right kind of fragrance is as masculine as the right kind of razor or shaving soap. But sales figures prove that young husbands like and use these grooming aids created for him. If his bathroom shelf already has his favorite brand, just buy more of the same ... in another product. For instance, if he is using English Leather After Shave, add the same "flavor" in shower soap, cologne. If he uses no scented products, it may be because he simply doesn't indulge himself or it may be because he is afraid of picking the wrong scent. If it's the latter or if you know he is very conservative, start him off with one of the classics, such as 4711 Eau de Cologne, Eau Imperiale by Guerlain, Elizabeth Arden's Classic Cologne.

But there are so many wonderfully masculine-scented lotions and soaps available that you will want to shop around and pick just the right one for that late-in-the-day gift. We recommend to your sniffing: Canoe by Dana, Jade East (Swank), that English Leather (MEM) we mentioned, Aramis (Estée Lauder), the new Teak by Shulton (who may have started the whole business with Old Spice), Cognac Eau de Cologne by Marly (amusingly packaged in Mon Capitaine toy soldier), Brut by Fabergé, Max Factor's handsome Signature set (which has little tags and extra gold leaf so you can write his name on each bottle), Revlon's That Man, Givenchy's Partner, Lenthéric's Onyx.

But don't just stand there and smell the bottles . . . pick one you think he'll like (and one that pleases you since you'll be whiffing it too), then decide on the after shave, talc or soap, cologne . . . or all of them!

Last of all, add the final touch to this Christmas evening surprise . . . as soon as you have the gift all handsomely wrapped . . . write a very special card to go with it . . . the words we often forget to say to each other during the year.







bathroom as rich as a walk through a tropical paradise ... it's new MONTEGO, in the most dazzling array of hues any bathroom hamper ensemble ever wore. MONTEGO by House of Fiske ... and two excitingly accurate scales too: new oval shape with handle and stand-up base ... and brand new compact with washable Orlon® cover and rich golden-tone filigree border. Both scales in six lovely colors. MONTEGO in four exciting island colors: Cinnamon, Topaz, Orchid ... and Emerald (shown above).

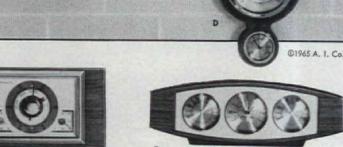


an exciting new idea in bathroom ensembles

## Airquide Christmas Forecast... Warm Welcome

Airguide weather instruments are a pleasure to give . . . they are so well received. Not only are they functional . . . but they are imaginatively styled decorator pieces as well, in a variety of intriguing designs. At better stores everywhere.

All instruments shown here offer a barometer, hygrometer and thermometer combination. A. JEFFERSON, traditional style with sconce. B. GREENWICH, battery operated fine clock and weather instrument combination. C. CREST-WOOD, contemporary styling. D. CORO-NET, popular traditional. E. SHERWOOD, F. DIPLOMAT, desk combinations.



Airguide Instrument Company · 2210 Wabansia Avenue, Chicago 60647



#### weather and driving and what you can do about it

#### By William J. Toth

With the modern car on our new superhighways you can travel in as many as 10 states on a one-day trip and experience everything from snow, ice, rain, sleet, wind, fog, bright sunlight, and temperatures ranging over 30 degrees. And yet in all this weather you can ride comfortably, quietly, and safely.

Proper preventive maintenance can insure continuous operation of your car, but the actual driving through or the avoidance of the various elements of weather is strictly up to you.

#### BE ALERT TO BAD WEATHER

Modern communications have practically eliminated the surprise of sudden storms. Most radio stations, besides giving periodic local weather reports, will also interrupt regular programs to warn listeners of impending bad weather. And in most large cities recorded telephone forecasts are available 24 hours a day. Television stations, too, broadcast reports with visual aids showing national as well as local weather movements.

As you travel, keep your radio tuned to a local station. When you stop for gasoline, check with the attendant about local conditions. If you cannot get information about a certain road ahead, call the highway patrol in the area. Their patrols are on the roads 24 hours a day and they know weather conditions.

#### **AVOIDING WEATHER**

The modern car travels swiftly and in many cases can outrun moving weather. Find out when a storm is due in an area, and then plan to leave so as to avoid it.

Even though tornados and hurricanes have winds of high speed the actual directional speed is slow enough to allow a car to outrun it. But, of course, the important thing is knowing about it and knowing its direction. If you can't avoid bad weather,

stay on main roads.

#### FOG

Fog at one time or another has plagued everyone. It usually comes at night, and is known for its complete resistance to penetration by any invention except radar and sound.

One of the dangers of driving in fog is that many drivers speed right into it to find, suddenly, that visibility is only a few feet beyond the hood of their car. They panic and stop on the paved roadway. A following car that may or may not have slowed down crashes into them.

As soon as you sight fog slow down, turn on your low beam or fog lights, and proceed cautiously. If there isn't a car ahead to follow as a guide, watch the white center line or the white line on the right edge of the road. You must be sure you are on your side of the road and that you keep moving. As soon as you feel visibility is so restricted that you couldn't stop short of an obstacle, pull completely off the road and park. If you park adjacent to the highway, leave your emergency blinking lights on if your car is so equipped. However, it is not a good idea to park along the road's edge with regular lights on because following drivers tend to think you are ahead and moving. If at all possible, pull into a service or rest area.

For the best visibility in thick fog, again, use your low beam lights and look directly out into the fog with your head out of the side window. If it is extremely cold and damp, you should use your windshield wipers and the defroster.

#### RAIN

Rain reduces visibility and friction between your tires and the road's surface. Use your wipers and defroster to keep windows clear. Turn on your low beam headlights. Let other drivers see you. Reduce your speed and hold the steering wheel firmly.

Concrete roads give good traction, but be careful of brick and cobblestone pavements. Be especially careful of any manhole covers or streetcar tracks. In rural areas dirt and gravel roads can be as slippery as ice.

If a rain storm is severe, pull completely off the pavement and park until you can proceed again. However, if you do drive on, control your speed and keep at least two car lengths for every 10 miles of speed between you and the car ahead. You can also improve your traction by driving in the tire tracks of the driver ahead of you. His tires have pressed the water off the road surface and by following directly in his tracks you increase your own car's traction

#### SNOW, ICE, AND SLEET

East, West, North, or South these elements are hazards. Coming down they obstruct vision. Down they become deadly slippery surfaces where even the best treaded tires can slip, slide, and spin.

Efficient wipers and a defroster can give you needed visibility, but to keep control of the car, you need snow tires or chains.

If you get stuck in snow, spinning your rear tires will not help; you will just dig your wheels in farther.

If a sand pile is near, shovel some under both rear wheels. Or, use anything such as newspapers, burlap sacks, floor mats, or road salt. As soon as your wheels begin to spin, stop feeding gas to the engine and start over cautiously. If you have a standard-shift car, try starting in second or high gear. You will have to feed the engine more gas, but the higher gear will help you in moving slowly.

You may find that rocking the car back and forth will get you free. This is done by shifting to reverse and moving slowly to the rear until you stop. Then shift quickly to drive and move forward as far as you can. Continue this until you rock the car free.

#### WINDS

Strong winds can affect your steering noticeably. This is especially true when you are driving on an open road where there is relatively no protection given by hills or trees.

Keep a firm grip on the steering wheel and be ready for sudden gusts and letups that may cause you to veer to the left or right. Also, be alert to trees, falling rocks, and other roadside hazards.

#### IF YOU GET STUCK OR STRANDED

This perhaps is the best argument for keeping your gas tank filled. If you can turn around and head back into the nearest town, do so. If you can't move, flag another motorist and have him send help.

During and following bad storms police patrols are out looking for stranded travelers. If you stay with your car a reasonable time, they will find you. If you must abandon your car, place valuables in the trunk and lock your car.

#### THE SILENT KILLER

Sitting in your car with the windows closed and the engine idling could result in a tragedy if carbon monoxide were to creep into the car. So have your exhaust system checked periodically.

Even with a nonleaking system, in deep snow or mud, fumes coming out of the exhaust pipe can find their way back into the passenger compartment.

If you must idle the engine to keep warm, keep a window open to admit some fresh air. And do not fall asleep.

#### YOUR CHANCES IN BAD WEATHER

Statistically there is less chance of your having an accident in bad weather than in good. But this is still dependent upon you. You must keep your car in good mechanical shape. You must be alert to weather dangers. You must decide whether to travel or stay put. You must reduce speed and drive skillfully. You can make the difference between suffering from bad weather or comfortably enduring it all. Mr. Toth is a professor at the Center for Safety Education, New York University.



DELUXE REVERE WARE WITH PERMA-SHEEN. Every piece of the New Deluxe Revere Ware has the fabulous PERMA-SHEEN finish on the inside . . . a mirror-bright finish that actually reduces

sticking and scouring! And the stainless steel copper-clad construction of New Deluxe Revere Ware is special too, for even heating, easy cleaning and wonderful cooking! ONLY REVERE HAS IT!



TEFLON®-COATED STAINLESS STEEL BY REVERE. The Teflon-Coated Cookware that's stainless steel on the outside ... with an aluminum core, for even, perfect heat distribution. Now, you can do all your cooking in no-stick, no-scour Teflon. It's truly the finest Teflon-Coated Cookware money can buy. Remember to look for the eye-catching Pewter Grey Teflon coating . . . ONLY REVERE HAS IT!

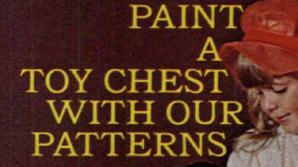


REVERE DESIGNERS' GROUP. Designers' Group utensils have a copper core between two layers of gleaming stainless steel! You have

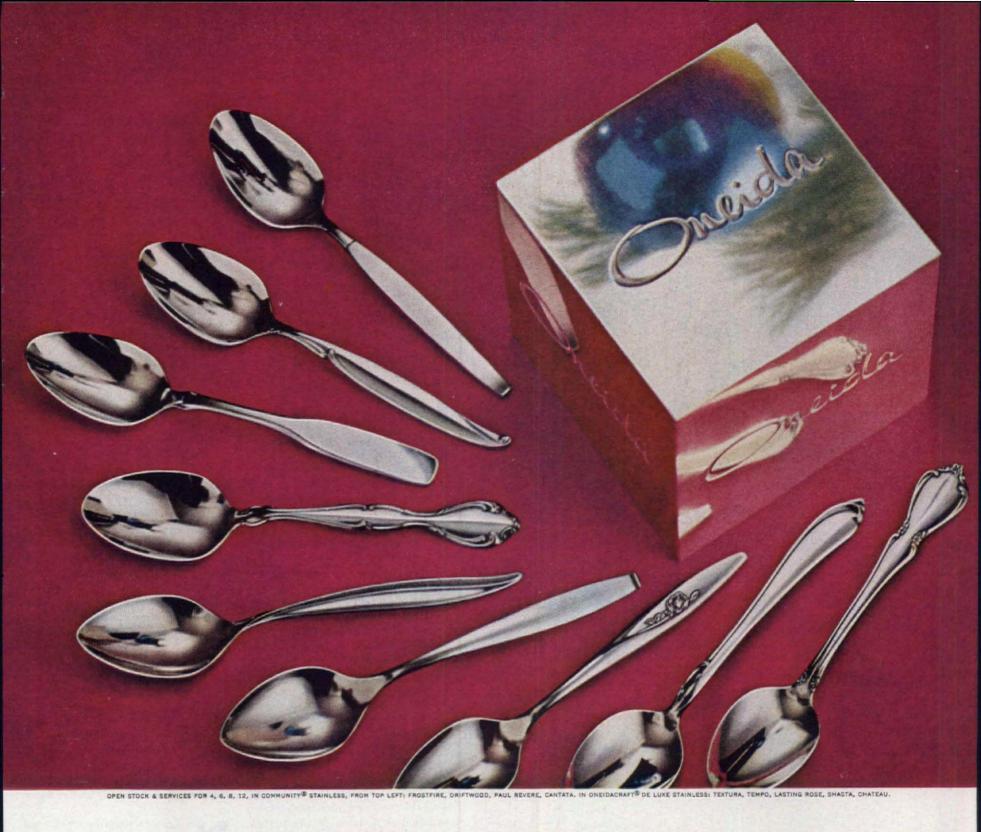
the superb styling and easy-to-clean convenience of stainless steel, plus the flawlessly even heat distribution of copper! ONLY REVERE HAS IT!

Need a cleaner for metal or Teflon? REVERE HAS IT! Ask for Revere Cleaners ... made by the company that knows metals best!

## Give the most gifted cookware Cookware from Revere



There's fun a gaily painted storage chest for their toys or dress-up costumes. Our patterns are full-size, ready for you to trace and paint. Round-top chest has theatrical motif with Dancing Marionettes. Flat top has a castle with amusing Land of Oz characters. You can order the round top-it's an American Home Kit with all wood parts necessary for assembling. Kit #AWS-115, \$12.98\*. Flat-top metal chest is available in stores. Patterns are 25¢ each. Write The American Home, Dept. ATN, P.O. Box 76, New York, N. Y. 10046.



Christmas gifts for a lifetime — a beautiful tableful, or a few serving pieces, or one of the choice combinations below. Let that special someone know your preference. For this, indeed, is the preferred stainless. Such superb design, such craftsmanship could only be...SOLID STAINLESS BY ONEIDA SILVERSMITHS.



(ILLUSTRATED), \$9.95; IN ONEIDACR DE LUXE STAINLESS, \$6.95.

## eauty-treat

dry skin overnight wi precious moisture

## NEW!



#### non-greasy...night cream

Deep Magic 'MOISTURE CREAM' disappears quickly, deep into your skin to replace precious moisture, to soften and smooth your skin while you sleep. You can actually wake up looking younger! Use Deep Magic 'MOISTURE CREAM' every night ... It's the secret to lovely, young-looking skin! I. Stroke upward smoothly, paying particular attention to the throat where dryness or aging dry skin lines are often noticed. 2. Also, smooth along the chin lines, around corners of the mouth .... 3. and over the eye area, particularly the outer corners.





BY DEEP MAGIC MAKERS OF DRY SKIN CONDITIONER AND FACIAL CLEANSING LOTION.



over our faces.

I considered flinging myself on the tree-and a merry hara-kiri to allbut first I called the local hardware store. It wasn't an easy story to tell. particularly since I have always thought that nuts were bolts and bolts were nuts. But it didn't matter anyway because the machine that By Jeanne Lamb O'Neill

STREET AND ALLINE

ve met lots of Santa Clauses and I don't mean the kind who sit around department stores or hang around street corners. But my favorite of all is the plumber.

Ho-hum, you're probably thinking-so her dishwasher broke down or her toilet overflowed on Christmas Eve. But I didn't call the plumber to fix the plumbing. I called him to fix the Christmas tree.

The reason we needed a plumber to fix the tree is that last year we chopped down our own. Have you ever chopped down your own Christmas tree? It's indescribably exhilarating. And exquisitely cheap. That is, unless you fall for the Christmastree stands they sell on the way out. John didn't, of course. I did. of course, like a ton of tinsel.

Well, the next day I could hardly wait for Sean to get home from school to put our gorgeous, hand-hewn Scotch pine into our gorgeous new stand. The principle of the stand was very simple. You drove the pointy end of the stake into the tree trunk, fitted the other end into the stand and then bolted it down at the bottom with a flick of the wrench.

Thwack! Thwack! I had to admire Sean's mighty hammer strokes. But suddenly something John had muttered on the way home came back to me-something about threads? Just out of curiosity, we tried screwing the thing with the hole onto the other thing. Oh no. Already the threaded end of the stake was mashed to a pulp. No matter how we struggled and coaxed, the new stand would never work. Nor could we budge the stake, so the old stand was useless too. For all our fine hatcheting and badgering, we were left with one nogood Christmas tree, two no-good Christmas tree stands, and egg all

might solve our problem, assuming the man-ha ha-had it straight, was downstairs in the basement and would I like to bring the whole tree in? No? Well-ho ho ho-you do have a problem, lady-have you tried a plumber?

I didn't know why I should try a plumber, and my story sounded twice as embarrassing the second time around but, lo and behold, the plumber didn't fall down laughing and agreed to stop by on his way home.

Hallelujah! Now all we had to worry about was money. I knew plumbers. I knew that just to look at the tree would cost more than the 90footer at Rockefeller Center, But never mind-the main thing was to get the job done before Daddy came home and caught us red-handed-or green-handed, paying up. Only an hour to go! Would the plumber come? Would he know what to do? Would I have to hock my jewels? All these questions tore through my mind as I tore out of the house, having forgotten to pick up Cindy at Brownies.

o sign of a plumber when I got back-but no tree, either. All Sean knew was that a man had come, scratched his head, patted Sean on his, picked up the tree and left.

Fifteen minutes till D hour! Well. so be it. Would you rather spend Christmas with Daddy, children-or in Nevada with me?

But wait! Was that a clatter on the lawn? Away to the window I flew like a flash, when what to my wondering eyes should appear but-the plumber. And by his side our tree tall and proud in its stand. His eyes, how they twinkled; his dimples, how merry. And when I asked him how much, he laughed till he shook like a bowl full of jelly. "Just call me Santa Claus," he said, and with a wink of his eye, he drove out of sight.

Gee, I'd like to call that company back. I'd like to thank our Santa properly. But what if I ask for the white-haired plumber with the twinkly eyes and the nose like a cherry and they don't have one like that . . . what then, Virginia?

Kleenex tissues

Merry Ghristmas tissues from Kleenex

00

New! At stores everywhere



## PAMPER YOUR MAN

... and the whole family

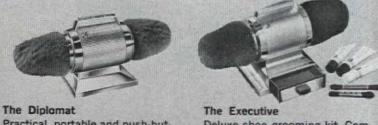
too!

The Aristocrat Dremel's finest. Support handle provides extra convenience. \$39.95

#### DREMEL ELECTRIC SHOE POLISHERS

Surprising how a simple thing like a Dremel shoe shine can give so much pleasure. Perhaps it's because Dremel makes shoe shining so simple. And convenient. Just press the button, that's it. In seconds, a gleaming bootmaker's shine. No bending. No stooping. No soiled hands.

Give your man and the whole family, too, the luxury of a Dremel shoe shine *every day of the year*. Just stop in at the quality store near you; there's a Dremel twin bonnet shoe polisher to match your budget and the occasion.



Practical, portable and push-button simple. Ideal for home or office. \$29.95 The Executive Deluxe shoe grooming kit. Complete with drawer and polish. \$35.00

THE DREMEL MANUFACTURING COMPANY . RACINE, WIS.

### LET THE CHILDREN MAKE THESE GIFTS

Children can do more than you think! Here's a trio of smart desk accessories most children will enjoy making. The forms are inexpensive ready-mades from dime and stationery stores and are covered with attractive gift wrapping papers. Just cut paper to fit article exactly; use a ruler for straight lines. Brush on paste, smooth, dry, and then trim off any excess.

For a formal look, we used striped blue, green, and gold paper on a portfolio, pencil box, and photograph frame. Gold-paper edging trims tops of box and edges of picture frame.







For mother, a delicate garden print covers a small plastic box, clipboard, and bill file. Simply cut the paper to size with no turned corners. Charming for kitchen or in the bedroom.



For dad's desk, spray knife box and letter holder a bright color; dry. Paste on strips of cane wrapping paper, permitting painted edges to show. Cover personal directory to match. Add ribbon bookmark.

Papers by Norcross Photographer: Allen Vog

# You can put a Corning Ware<sup>®</sup> casserole right on the burner.

## That's because it's not a casserole.

#### It's a saucepan.

But some people call it a casserole because it looks like a casserole.

Others call it a serving dish because it looks like a serving dish.

That's one of the beauties of a Corning Ware saucepan. It can be whatever you like. It all depends on how you look at it.

If you want it to be a saucepan, you use it with the detachable handle and cook chili, stew, spaghetti sauce or anything else a saucepan cooks.

Click off the handle and you can use

it as a casserole for making lasagna or macaroni and cheese.

Take it to the table and you can serve whatever you make in it-beautifully.

One Corning Ware saucepan does the work of two or three ordinary utensils. And it's much easier to wash.

When you stop to think about it, what you call a piece of cookware that does all these things is not important.

What's important is that you have it.

CORNING \* WARE® CONNING WARE IS A REGISTERED TRADE MARK OF CORNING GLASS WORKS.

"Hey, gang, look what I found!"

"Take it easythere's plenty !"

"Man, this is really livin'!"

## **New food for puppies** from **friskies**

provides 15 added vitamins and minerals

That's right, a full 15 added growth vitamins and minerals for that vital first year of your pup's life. There's vitamin A for alertness, keen eyes and a shiny, thick coat; B1 for body development and growth; B2 for healthy skin and tissue; D for strong bones and teeth-plus 11 more. a world leader in nutrition-Carnation.

And plenty of protein, of course. Pups sure go for and enjoy all the nourishment they get in New Friskies Puppy Food. FOR SMALL DOGS, TOO! Extra-active, they need its extra nutrients for extra energy. And they love the beefy flavor! From

UDDV

Tood





Just what did Oldsmobile have in mind building all those extras in a car as low-priced as Jetstar 88? You.



We never forget who's boss. <u>You</u>. That's why we build so much extra into Jetstar 88. Things like extrasmart looks. Extra-comfortable coil-spring ride. Extra-responsive Rocket V-8 Engine. (Premium or regular gas versions—your choice, no extra charge.) Looking for a Rocket to fit your pocket? Look at a Jetstar 88. Priced low—right down with cars in the popular-price field! LOOK TO <u>OLDS</u> FOR THE <u>NEW</u>!

# • Woogleegoogleeglah •

says Miss Donna Marie Langelund Highland Park, Illinois

Free translation: "I find Delsey bathroom tissue the very softest thing - next to me."

DELSEY AND KLEENEX ARE REGISTERED TRADEMARKS OF KIMBERLY-CLARK C

Kleenex Tist

## DECORATING NEWSLETTER

Christmas has a way of sneaking up on you no matter how often you promise yourself that this is the year you'll do all your shopping in August. But if you're like us, you wouldn't want to miss the breathless excitement—the crush—the rush—the crowds.

Here, then, are some last-minute thoughts to help make this year's Christmas decorating the prettiest ever.

Keep in mind that your decorations should be in keeping with your house. Don't go all out for a country look if you live in a modern-style house. If you live in a Hansel and Gretel cottage, let yourself go with marshmallows and cranberries.

Outdoors, the simpler the better. No doubt, you'll want to do some outdoor decorating. Keep it simple. Better one great wreath on the door than a lot of spidery, skimpy decorations all over the lot. You might consider some of those Scandinavian straw wreaths—they're braided and look like spun gold. With them—why not the straw "Julebok"? These engaging beasts come in large sizes and would be very effective guarding your door. We also like the idea of framing the front door with garlands of princesspine or other greens. For an especially festive touch we suggest wide ribbons crossed in big X shapes. For a Della Robbia effect, wire on small bunches of lady apples, lemons, kumquats. (For more about this, see Set a Theme for Christmas, page 42.) If yours is a woody sort of front door, have a wreath of lacquered nuts with a wide, olive green bow.

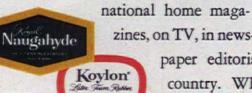
You don't have to be original. But before you think about any decorations, remember one thing: Christmas stands for tradition. So if you've been happily decking your halls with holly, keep right on doing so. The more family traditions you develop the merrier your Christmas is apt to be. We happen to collect angels. Each Christmas we try to find—or make—a new angel. Some are a bit battered by now but it just wouldn't be the same without them. We also like a Christmas tradition which has given a friend of ours a beautiful hedge of pines. Each year she buys her Christmas tree "live" and plants it in a predug hole after the holidays.

Say Merry Christmas in the hall or foyer of your home with a huge mistletoe kissing ball hung from your chandelier or lighting fixture. If you keep a large floor-based vase full of leaves in your hall year round, replace them with branches, sprayed white, and hung with Christmas balls. One family we know keeps a tray of cookies on the hall table all through the holidays-even the postman gets a sampling. Friends and family will enjoy looking at your Christmas cards too. Display them on felt banners. You can make these by stapling bright-colored felt to wooden dowels-use one dowel at the top, one at the bottom of the felt. Use a heavy rope for hanging the banner on a hallway closet door or convenient wall. A variation of the idea is to staple a row of medium-size Christmas-tree balls to the bottom of the banner like a fringe. Or cut wide lengths of bright felt and hang them from the banister; Christmas cards are pinned on the felt as soon as they're opened.



## the CHAIR ... this year's perfect gift for every home!

Here now-at your favorite store-to be delivered in plenty of time for Christmas. THE CHAIR is that wonderful, comfortable lounge chair you've seen featured in leading



zines, on TV, in newspaper editorials all over the country. What makes THE

CHAIR sospecial? It carries the

Good Housekeeping Guaranty Seal. That means top qual-

ity construction and materials. It's upholstered with luxurious Royal Naugabyde<sup>®</sup> vinyl. That means it's beautiful, colorful, durable, soapand-water washable! (Naugahyde thrives on a houseful of children!)



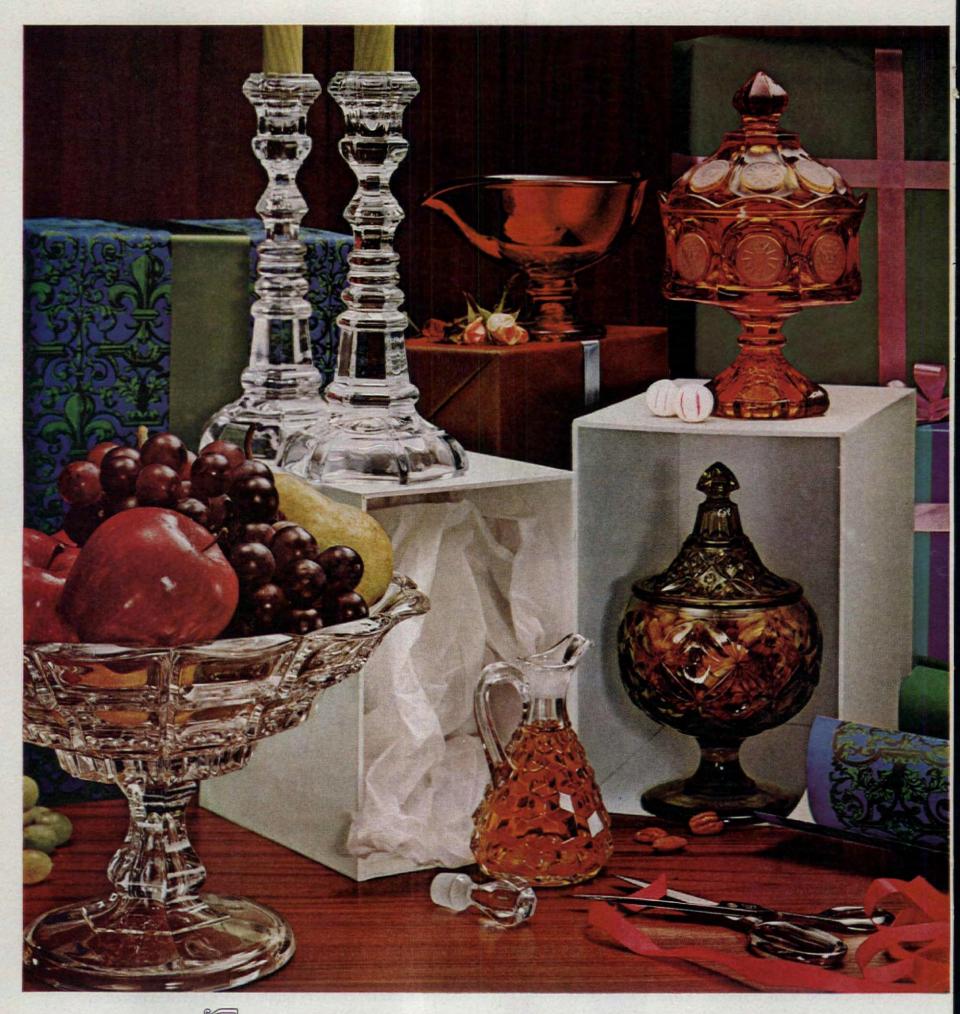
And THE CHAIR is cushioned with Koylon<sup>®</sup>, genuine latex foam rubber. That means its wonderful, relaxing comfort is there to stay! THE CHAIR is made in many different styles, upholstered with a wide variety of Naugahyde patterns and



colors. That means you're sure to find a version of THE CHAIR that will fit perfectly into your home-and your budget! Remember, every single THE CHAIR is priced to give you best value for your money. It's the Christmas gift certain to give complete satisfaction!

Rockefeller Center, New York, N. Y. 10020 In Canada: Dominion Rubber Company, Ltd.

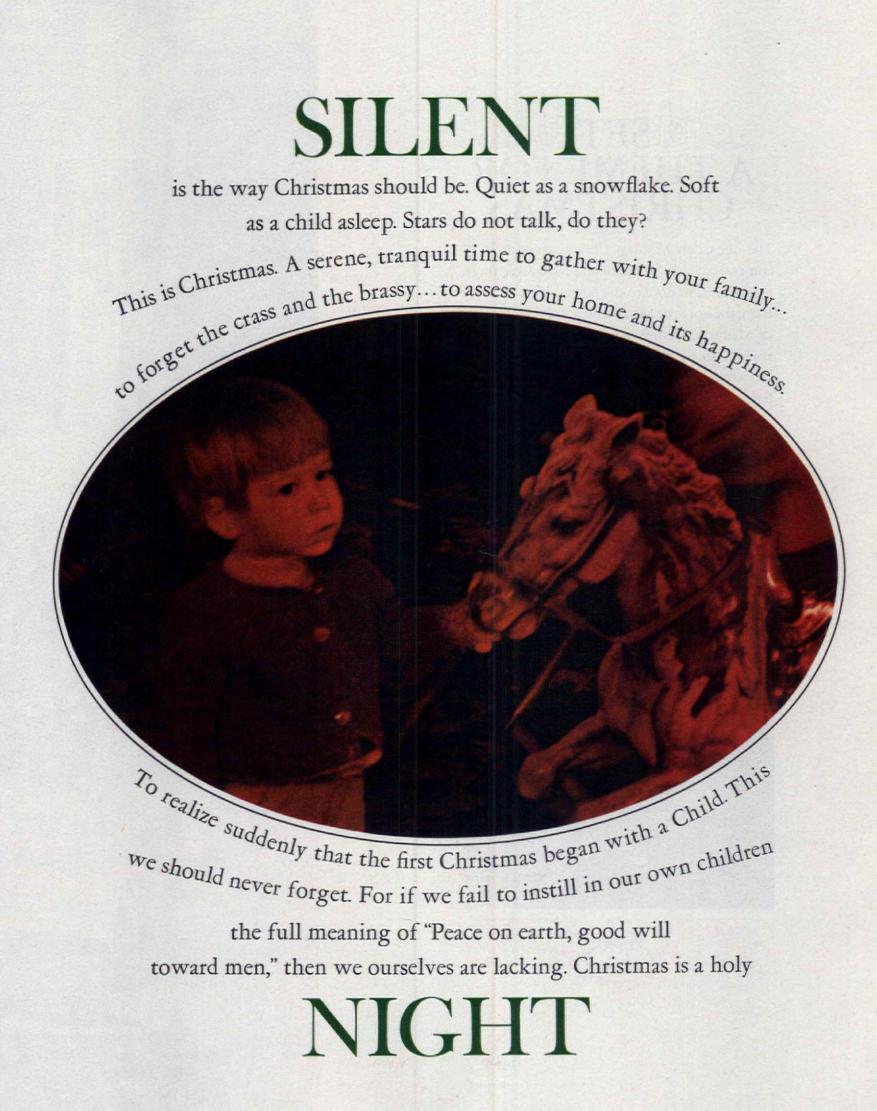




## Jostoria is the art of giving beautifully

Giving beautifully is giving it in Fostoria glass. Flowers in a lovely Decorator Compote. Candles in handsome Sandwich Candlesticks, or fruit in Fostoria's reproduction of the Pressed Block Bowl. Both from the Henry Ford Museum Collection. This is the kind of giving that does credit to your reputation. That makes people want to open your gift first—or save till last. Because they know there's always something special and unusual inside. Your secret herb dressing in an American Cruet. Nuts in Fostoria's authentic reproduction of the Four-Petal Bowl, circa 1850 in the Henry Ford Museum. Even candy-store candy. Think how glamorous that becomes in a Coin Glass Wedding Bowl. Inspired, too. Because the Fostoria will be around a long time to remind someone of you. And isn't that just about the nicest thing any gift can do?

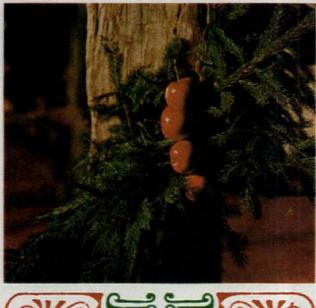
FOSTORIA GLASS COMPANY, Moundsville, West Virginia • Fostoria Gift Collection includes many decorator pieces and divine colors. At fine stores everywhere.



## A THEME FOR CHRISTMAS By Vera D. Hahn

The most enchanting Christmas decorating comes from a single theme and follows through from the front door to the rafters! Here in Snuff Barn, the home of Mr. and Mrs. John Herrmann of Madison, Connecticut, it's greens and lady apples—those miniature apples now found in grocery stores. Your theme may be totally different but equally effective with pinecones, nuts, and fruits, heavenly angels, sheafs of dried wheat, Swedish-yarn elves, or gilded walnut shells, acorns, and sweet gum burrs.

In the Herrmanns' family room, at right, ropes of lady apples are entwined with garlands to grace the beams and whitewashed siding. Chandelier is trimmed with boxwood, holly, and red velvet ribbons. And note the big tub of eating apples for munching and roasting near the Franklin stove, the heap of logs for the fire.





(continued)

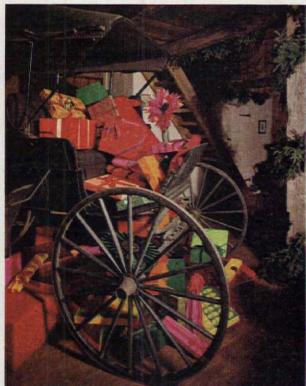








The living room is seen here from the entrance hall. The large Christmas tree is decorated with tiny white lights, Styrofoam snowballs, and bushels and bushels of lady apples. A wreath of boxwood and lady apples over fireplace is tied with a red velvet ribbon bow; a garland of greens also outlines the fireplace.



Just for fun, an old buggy is brought into the family room (Mr. Herrmann is an antiques dealer) and piled high with gaily wrapped Christmas presents for the family and friends.

Tad Yamashiro Shopping Information, page 94



Front entry is decorated with oversized wreath four feet in diameter; it's topped with a cluster of eating apples and red vinyl bow.



room is fashioned with gumdrops stuck into coneshaped Styrofoam tree.

Cathedral candles are set in wooden candlesticks and trimmed at the base with boxwood and red velvet ribbon.





Variations on a theme: Antique footbath in entrance hall is filled with white twigs and hung with a collection of tin walnuts. An old dustpan on wall holds Christmas cards.

## WOOD TOYS TO"GROW" ON

Toys should be beautiful, welldesigned, and fun! Toys such as these may not help a child grow physically but they do shape his tastes, teach him form, line, and composition. (They're for little girls too!) A child needs good toys to spark his imagination, to nudge his own desire to create. We heartily recommend these for all the toddlers on your list. Such toys make it exciting to grow up and learn while playing. P.S. They're practically indestructible!



PORT ORFORD CEDAR

WESTERN HEMLOCK

JUNIPER

ARBORVITAE

FIR

- DOUGLAS FIR (PSEUDOTSUGA)

FALSE CYPRESS

## HAPPY EVERGREENS EVERGREENS WHEREVER YOUARE! By Evanthia Kondonellis

IRISH JUNIPER

BLUE SPRUCE

EASTERN HEMLOCK

EASTERN WHITE PINE

HOLLY-

UMBRELLA PINE (SCIADOPITYS VERTICILLATA)

muse the sunty . Sans

HIMALAYAN PINE

CRYPTOMERIA

**ENGLISH YEW** 

FALSE CYPRESS

HINOKI FALSE

SWISS STONE PINE

CANARY ISLAND PINE

to think of evergreens, so plant them wherever you live. Grow them for stately good looks and decorative cones, for stringing with lights next Christmas, and for the sight of branches drooping with the weight of newly fallen snow. Whatever the climate, there's an evergreen tree to suit it, from the holly varieties you can grow only in the South, to the spruces of the North. Depending on the size of your property, choose from towering firs to compact yews. Our map is a general guide to the evergreens (continued on page 89)

It's Christmas and time



#### ZONES 3 -40° to -30° 7 0° to 10° 4 -30° to -20° 8 10° to 20° 5 -20° to -10° 9 20° to 30° 6 -10° to 0° 10 30° to 40°

homes hill

# BEHGHTFUL ORNAMENTS

## NOTIONS

The ornaments you and your children make seem to take on a special meaning. For these are the ones you carefully stash away from one Christmas to the next. And it's surprising the interesting shapes and the unusual colors you can fashion from the simplest of materials. Here we took our inspiration from the notions counter and came up with everything from a red spool trimmed with velvet ribbon to a rosette of measuring tape! You'll find how-tos for all on page 76

# FROM ALMOST ANYTHING

## STATIONERY

-AAS

)

You couldn't possibly get through Christmas without several trips to the stationery store. Where else could you find the makings of so many different and delightful ornaments? We've a medallion made of pipe cleaners and Christmas-tree baubles; a paper twist of small Christmas balls, drawing paper, and gift wrap; a lordly lion of art paper, wool yarn, and sequins; a bell chain of several shades of shiny ribbon-to mention just a few. How-tos on page 76. (continued) 5 1

## PAPIER-MÂCHÉ

AN DES

UT T

What could be more fun than a whole zoo of papiermâché animals to hang on your tree? Once you've learned our basic instructions for making papiermâché we suggest you let your own imagination take over. The more fantastic you make the shapes, the better they will be. For paint, use enamels in brilliant, washable colors, and allow each color to dry before applying the next. Add sequins, beads, and pins, and you've a whole menagerie of kookie animals. How-tos on page 77.

## ETC., ETC., ETC.

The list of materials you can use for ornaments goes on and on. Here we'd say it's miscellany sunbursts of tiny gumdrops, flower lollipops, wooden play beads strung on green satin ribbon. From the kitchen come wreath cookies frosted green, homemade candy, jolly Kris Kringles who are really eggs with red felt caps and beards of cotton batting. Paper toweling tubes turn into glittery circles, our happy Santas are nothing but pink powder puffs! How-tos on page 78.

# there's a gift for the structure to the somebody very happy

There's no place like home when it comes to gift giving. Because a gift for the home seems to keep on giving-it gives pleasure to the person who receives it and it has a way of passing on pleasure to the rest of the family. Power tools for Dad lead to new cabinets in the kitchen. An electric range for Mom means countless delectable meals to come. In our labyrinth here we've conjured up over 100 gifts for the home. Can you spot them all? See the billiard table in our belfry? The movie camera in the trees? Get your magnifying glass and start counting. Then check our list to see how you did.

#### ATTIC AND ROOF

- A new root 2. Making the attic into a play-
- room
- 3. Dart game (for same)
- 4. Movie projector 5. Overhead light (not a beehive)
- 6. Pet for the whole family
- 7. A billiard table
- 8. New shutters or restoring old ones

#### BEDROOM

- 9. Bedside radio-alarm clock
- 10. Bedside table 11...Mattress, blankets, sheets
- 12. Foot-of-the-bed bench
- 13. Headboard and footboard
- 14. Bedroom rug
- 15. Triple commode
- 16. Toiletry accessories: brush, comb, perfume, etc.
- 17. Larger-than-life mirror 18. Cedar lining for closet

#### BATHROOM

- 19. Fluorescent light for easier shaving
- 20. Medicine chest
- 21. Bathroom fixtures
- 22. Thick, thirsty towels 23. Tile floor
- 24. Tiling for shower 25. Shower head
- 26. Bathroom accessories
- 27. Shower curtain
- 28. Venetian blind
- 29. Bathroom scale

LIVING ROOM 30. New stairway

#### 31. Wall barometer

- 32. Vacuum cleaner
- 33. Reclining chair and ottoman
- 34. Swivel chair and ottoman
- 35. Decorative glassware
- 36. Indoor planter
- 37. High-intensity lamps
- 38. Bookshelves
- 39. Stereo set
- 40. Portable color T.V.

#### 41. Collector's rug

- 42. Coffee table 43. Fruit bowl
- **KITCHEN**
- 44. New wall-cabinets
- 45. New range 46. Nonstick bakeware
- 47. Light fixtures

#### FRONT DOOR

- 48. Outdoor light
- 49. Door knocker
- 50. Door
- 51. Welcome mat
- 52. Wrought iron railing
- 53. Door knob

#### GARAGE

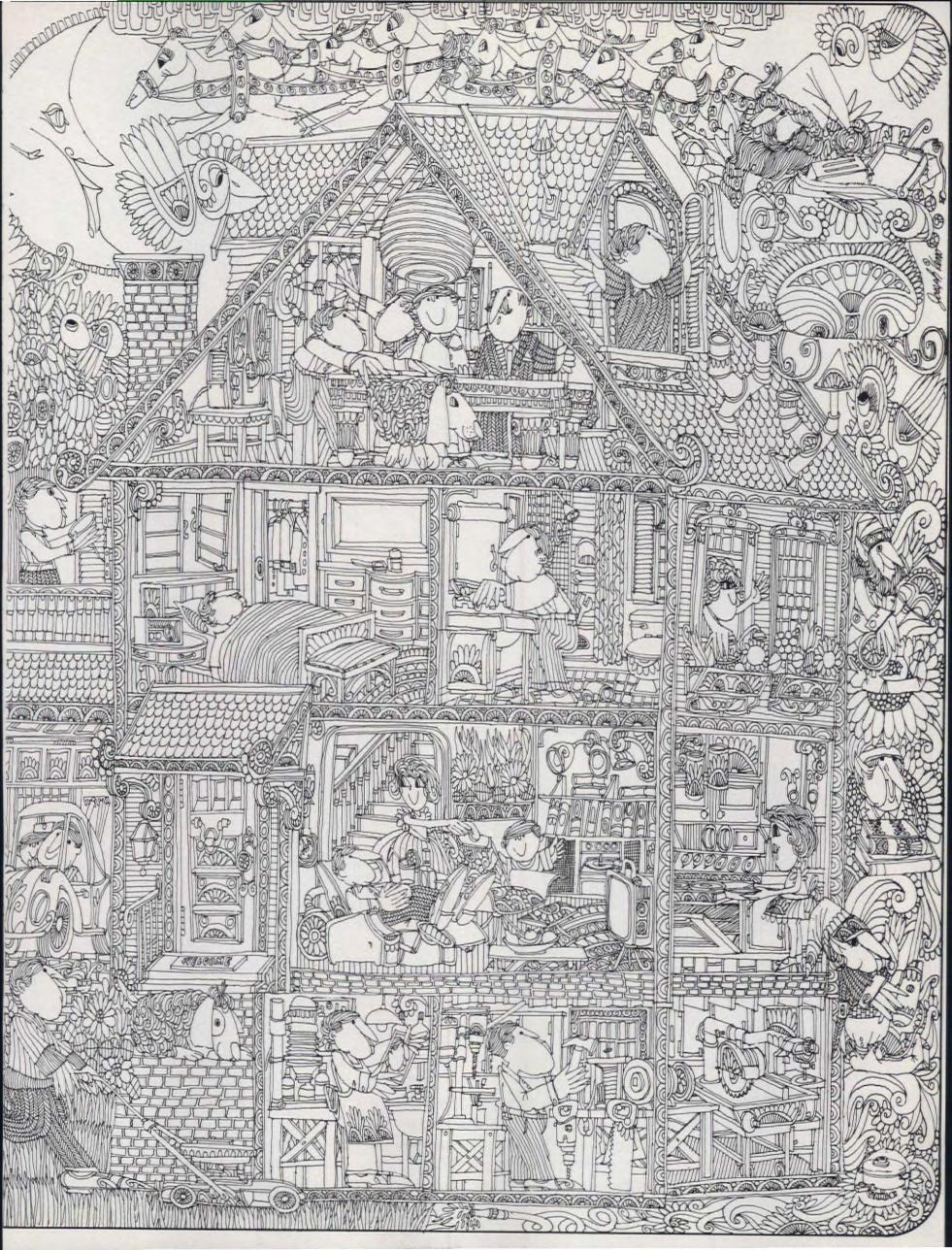
- 54. Automatic garage door
- 55. Garage addition for second car 56. Garage light

- BASEMENT
- 57. Darkroom for photographer
- 58. Enlarger
- 59. Developing paraphernalia
- 60. Drill press 61. Work bench
- 62. Electric drill
- 63. Hand tools
- 64. Multipurpose power tool
- 65. Jigsaw

- OUTSIDE AND ALL AROUND
- 66. Silver-plate place setting
- 67. Living Christmas tree
- 68. Electric shoe polisher
- 69. Prefab garden shed 70. Motor bike
- 71. Assorted garden tools
- 72. Wheelbarrow
- 73. Chaise longue
- 74. Patio table and umbrella
- 75. Patio chairs 76. Unbreakable china and
- glassware 77. Glass double boiler
- 78. Table lighter
- 79. Leaf rake
- 80. Electric hedge clipper
- 81. Foundation planting
- 82. Trellis 83. Electric coffee maker
- 84. Floor polisher
- 85. New deck
  - 86. Christmas-tree ornaments
  - 87. Storage chest
  - 88. Movie camera
  - 89. Decorative clock 90. New fireplace with chimnev
  - 91. Electric toaster
  - 92. Electric frypan
  - 93. Lamp
  - 94. Watering can
  - 95. Outdoor planter 96. Cookbooks
  - 97. Electric slicing knife
  - 98. Stainless steel cookware

5

- 99. Garden hose
- 100. Power mower 101. Brick retaining wall



By Virginia T. Habeeb



How did you ever find time to dream up something new in traditional holiday goodies? The Kransekake for instance, the one near your tummy. That's a Scandinavian cake (known as ring, pyramid, or garland cake) flavored with almond paste and sugar. When did you toss off the Orange-Fig Pudding that's steamed and spicy? Or the Cheddar Cheese Date Cake, a delectable new twist to the old-fashioned fruitcake? When did you squeeze in the Cherry-

Almond Twist, a Christmas bread laced with glazed cherries and topped with almonds? Or the Christmas Fruit Ring that's chock full of fruits and nuts? Santa, you are a genius! And anyone can be—see our recipes on page 69.



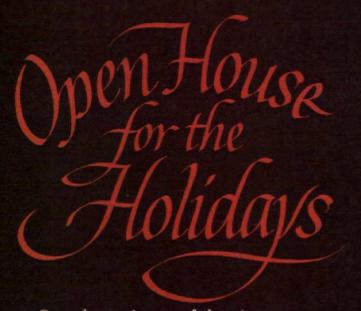
Want to make even the youngest, most beautiful dreams come true? To see stars in a child's eyes and hear shrieks of ecstatic joy? Then fashion our Sugarplum Tree and nestle it close to the big tree on Christmas morning. What a magnificent display of Christmastime sweets! All tucked in a miniature evergreen and each in its own shimmering wrap.

Toni Ficalora



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Who's first to pluck the Lollipop Star, the Poinsettia Cutout, the Cookie Trumpet? Who'll ever decide between the Meringue Mushroom and the Chocolate Spritz, the Almond Tart and the Anise Cookie with lilac on top, the Yummy Fudge or the Peanut Brittle? What wonderful decisions to make — and to watch — on Christmas morning. Recipes begin on page 64.



Open house is one of the nicest ways we know to say "Merry Christmas," "Be of good cheer," and "Have a happy New Year." To make sure your open house is merry, cheery, and happy, here are some ideas to make it so.

How many to invite? We suggest 18 to 20 — stretch it to 24 if you must. But beyond that there may be chaos and nobody has any fun—including you.

When to invite? The sooner the better if you want to avoid disappointments. Have it some time between Christmas Eve and New Year's Day. Everybody likes to fill in a busy calendar.

How to plan? Do the hard work when you have the time. The more you do ahead the better off you are.

How to serve? The easier the better, because you'll be having more guests than you usually do. Decentralize. Serve the spirits in one spot, the tempting hot and cold foods in another, dessert and coffee in another. Let your guests wander, mingle, and enjoy the food at will!

What to serve? We get letters galore asking us what to serve for a large group. Here's a perfect menu.

Radish and Cauliflower Topiary Tree\* Crab Profiteroles\* Merry Cheese Ball\* Cherry Tomatoes with Guacomole\* Miniature Hamburgers\* Chicken Liver Brochette\* Salmon and Herring Tidbits Turkey Amandine\* with Corn Bread Squares Lime Angel Tarts\* Holiday Petits Fours Glacés\* Coffee

How to make? \* Recipes are on page 72



his Christmas give your mother and father, your friends, and your teacher a special gift you've made yourself—a tray or box of homemade

candies. Here are some that are easy to make. Put each candy in a tiny, fluted paper cup, arrange in a pretty container, wrap gaily, and say "Merry Christmas."



1 jar (8 ounces) stemmed maraschino cherries

5 squares semi-sweet (candy-making) chocolate

1. Put a large piece of wax paper on a cookie sheet.

2. Drain the juice from the cherries.

3. Put the chocolate squares in the top of a small double boiler. Place over hot, not boiling water. Heat until melted.



4. Hold a cherry firmly by the stem and dip into the chocolate to coat it.



5. Place it on the wax paper. Repeat with rest of the cherries. Let set until chocolate hardens. Makes 2 dozen.



2 packages (6 ounces each) butterscotchflavored pieces 1 can (14–15 ounces) sweetened condensed milk 4 cups cornflakes 2 cups chopped walnuts ½ cup raisins

1/2 cup chopped, drained maraschino cherries

1<sup>1</sup>/<sub>4</sub> cups finely chopped walnuts 1. Put butterscotch pieces into top of a 2-quart double boiler. Place over hot water in bottom of double boiler and heat until butterscotch pieces are melted.



2. Blend in condensed milk.



Stir in cornflakes, 2 cups chopped walnuts, the raisins, and the cherries.
 Spread the finely chopped walnuts on a piece of wax paper for coating.



5. Shape about a teaspoonful of the butterscotch mixture into a small ball. Roll in nuts to coat. Place on a cookie sheet or flat pan. Repeat with the rest of the butterscotch mixture. Chill until it is firm. This makes about 5 dozen.



 ½ cup butter or margarine

 ½ cup corn syrup

 ¾ cup peanut butter (cream-style

 or chunky)

 ½ teaspoon salt

 1 teaspoon vanilla

 4½ cups sifted confectioners'

 sugar

<sup>3</sup>/<sub>4</sub> cup chopped walnuts or pecans 1. Put butter or margarine in large bowl. Press against sides of bowl with back of wooden spoon until soft.



2. Blend in corn syrup, peanut butter, salt, and vanilla. Mix until creamy.



 Turn fudge out on a board. Knead with hands until blended and smooth.
 Add nuts gradually, pressing and kneading them into the candy.
 Press candy out to a ½-inch-thick

 Press candy out to a ½-inch-thick square with your hands or a rolling pin. Cut in squares. Makes about 2 pounds.



1¼ cups sifted confectioners' sugar
¼ cup sweetened condensed milk
¼ teaspoon peppermint extract
Few drops red food coloring
Few drops green food coloring
Walnut or pecan halves

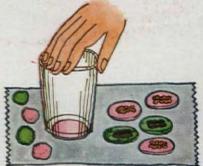
 Put confectioners' sugar into a medium-size bowl. Blend in condensed milk.
 Add peppermint extract. Beat with wooden spoon until smooth and creamy.
 Take half the mixture and put it into a second bowl for adding food coloring.



4. Tint one half of the mixture a delicate pink with red food coloring. Mix it in very slowly, drop by drop, until your candy is the color you want.

5. Tint the other half a delicate green with green food coloring.

6. Take about a teaspoonful at a time and roll it into a small ball between the palms of your hands that you have first dusted with confectioners' sugar. Place the balls on wax paper far enough apart for pressing down.



7. Flatten each ball with the bottom of a glass. Top each mint patty with a walnut or pecan half. Makes about 2 dozen.

#### SO YOU'RE LEARNING TO COOK



## BRIGHTEN THE SEASON with rich, red Tomato Soup

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

nut cake. Try them on your family. See how they brighten the whole holiday season for you.

Deen before Christmas

You dragged your husband through the

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

Aunt Emma, the family's cooking expert, is coming to the big dinner. Dazzle her with an aspic salad that adds

new sparkle to the holiday meal! She will probably want the recipe. And here it is, with an after-the-holiday idea for you. 2 envelopes unflavored gelatine 1½ cups cold water 1 can Campbell's Consomme 1 can (10¾ oz.) Campbell's Tomato Soup 2 tablespoons vinegar 4 drops "Tabasco" sauce ¼ cup minced onion ½ cup shredded carrot ½ cup finely chopped celery

ATO

In saucepan, sprinkle gelatine on cold water to soften. Place over low heat; stir until gelatine is dissolved. Remove from heat; stir in soups, vinegar, "Tabasco" sauce, and onion. Chill until slightly thickened. Fold in rest of ingredients. Spoon into  $1\frac{1}{2}$ -quart mold; chill until firm. Unmold on salad greens. Serve with mayonnaise or sour cream. 6 servings.

(You can make this a bright after-theholiday main dish by adding  $1\frac{1}{2}$  cups diced cooked turkey along with the vegetables.)

#### After the big day you have loads of turkey left.

Make a Turkey Divan with rich, red Tomato Soup to keep up the holiday spirits. In a saucepan, cook ¼ cup chopped onion with ½ teaspoon crushed oregano in 2 tablespoons butter or margarine until tender. Add 1 can (10¾ oz.) Campbell's Tomato Soup and ½ soup can water. In shallow baking dish (10x6x2")

spread  $1\frac{1}{2}$  cups prepared stuffing; top with 4 servings sliced, cooked turkey. Pour soupsauce over turkey. Sprinkle with  $\frac{1}{4}$  cup shredded mild process cheese. Bake at 450°F. for 15 minutes or until hot.4 servings. You'd like to surprise yourfamily with a brandnew holiday cake—and you'd like to make it a quick one. Here is a wonderful new



way to make a magnificent spice nut cake, fragrant with traditional holiday spices. Its light, moist texture and great new flavor come from Campbell's Tomato Soup. Just mix 1 pkg. spice cake mix as directed on the package, substituting 1 can (10<sup>3</sup>/<sub>4</sub> oz.) Campbell's Tomato Soup, <sup>1</sup>/<sub>4</sub> cup water for liquid. (Add eggs, if called for.) Fold in 1 cup chopped nuts. Bake as directed on package. Frost with your favorite white

frosting; decorate with halves of candied cherries and walnuts.

Give a gift that's 365-days-good. This could be a good neighbor's gift. Or a present to you. It's Campbell's great 200-page cookbook "Cooking with Soup." For each copy, send 50¢ and 3 Campbell's Soup labels to: COOKBOOK, Box 662, Maple Plain, Minnesota. Offer may be withdrawn at any time and is void if prohibited or restricted by law.



They always eat better when you remember the soup.

### While Visions of Sugarplums (continued from page 59)

#### DIVINITY

2<sup>1</sup>/<sub>2</sub> c. sugar <sup>1</sup>/<sub>2</sub> c. light corn syrup <sup>1</sup>/<sub>2</sub> c. water 2 egg whites 1 tsp. vanilla ½ c. mixed candied fruit, cut up

Butter 8x8x2-inch pan lightly. Combine sugar, corn syrup, and water in saucepan. Bring to boiling over medium heat, stirring constantly. Cook without stirring until candy thermometer registers 260° F. When syrup is almost cooked, beat egg whites until stiff but not dry in bowl large enough to hold the syrup mixture. With mixer at high speed, pour syrup slowly in steady stream over egg whites. When all syrup is beaten in, continue to beat mixture until it is thick and just begins to lose its gloss. Quickly stir in vanilla and candied fruit. Spread evenly in prepared pan. Cool. Cut into squares. Decorate with additional candied fruit, if desired. Keep in covered container. Makes about 2½ pounds.

#### YUMMY FUDGE

1 <sup>1</sup> / <sub>2</sub> c. sugar <sup>2</sup> / <sub>3</sub> c. evaporated milk (1 small can)	1 jar (6 <sup>1</sup> / <sub>2</sub> -7 oz.) marshmallow cream
2 tbs. butter or margarine	1/2 c. chopped nuts
3 pkgs. (6 oz. ea.) semi-sweet chocolate	
pieces (2½ c.)	halved

Butter 8x8x2-inch pan lightly. Combine sugar, milk, and butter or margarine in saucepan. Bring to boiling, stirring constantly to dissolve sugar. Regulate heat so mixture boils slowly. Boil 5 to 6 minutes or until candy thermometer registers 227° F. Stir occasionally to prevent scorching. Remove from heat; add chocolate pieces and marshmallow cream at once. Beat vigorously until chocolate and marshmallow are dissolved and mixture is thick and glossy. Quickly beat in nuts and cherries. Pour into prepared pan. Cool; cut into squares. Decorate, if desired, with prepared colored frosting mixes in pressurized cans. Makes about 3 pounds.

#### LOLLIPOP STARS AND CONES



Lightly oil several cookie sheets, an enamel-top table, or your own pans made with several thicknesses of aluminum foil. Combine sugar, corn syrup, and water in saucepan, add enough red or green food coloring to color syrup brightly. Cook over medium heat, stirring until sugar is dissolved. Place candy thermometer in syrup and cook without stirring until thermometer registers 280° F. Lower heat to keep sugar from darkening; cook to 300° F. or when a little of the mixture dropped in cold water forms a hard, brittle mass. Remove syrup from heat; add either peppermint extract to green syrup or anise extract to red. Allow bubbles to settle before starting to shape candies. Dip spoon into syrup; shape free-form star by letting syrup flow from spoon onto oiled surface. Several dips are necessary. Insert wooden skewers at once. To form cones or other large shapes: Oil cornucopia molds or other metal molds (not glass or plastic). Place cornucopia tips in small jars to hold upright; set other molds on a firm base. Pour hot syrup into molds; allow to cool; insert wooden skewers when syrup is thick enough to support them. Remove cones from molds as soon as firm; do not allow to set too long or they may be difficult to remove. It may be necessary to run molds under hot water. Sprinkle with decorettes. Makes about 3 dozen stars or about 8 to 10 cones.

#### PEANUT BRITTLE

1 lb. shelled peanuts 3 c. sugar	
1¼ c. water	
1/2 c. light corn syrup	

#### 3 tbs. butter or margarine 1 tsp. baking soda 1 tbs. water 1½ tsp. vanilla

Butter one large cookie sheet or make your own by layering several thicknesses of foil. If peanuts are too salty, wash in warm water; dry well with paper towels. Combine sugar, water, and corn syrup in saucepan. Cook over medium heat, stirring constantly, until sugar is dissolved and mixture comes to boiling. Boil without stirring until candy thermometer registers 270° F. Add butter or margarine and peanuts. Continue cooking to 300° F. Remove from heat. Mix soda with water. Add soda mixture and vanilla to hot candy. Allow bubbles to subside; pour out as thinly as possible on prepared pan. Cool; break into pieces. Makes about 2<sup>3</sup>/<sub>4</sub> pounds.

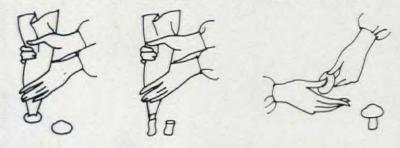
#### POPCORN GARLANDS

1 c. light corn syrup	Red or green food coloring
1 c. sugar	2 tbs. butter or margarine
<sup>1</sup> / <sub>4</sub> c. water	1 tsp. vanilla
1 tsp. vinegar	8 c. popped popcorn (2 qts.)

Combine corn syrup, sugar, water, and vinegar in saucepan; add enough food coloring to tint bright pink or green. Cook over medium heat, stirring only until sugar is dissolved. Cook syrup until candy thermometer registers 260° F. or a small amount of hot syrup forms a hard ball when dropped into cold water. Add butter or margarine and vanilla. Pour over popcorn in large bowl. Stir mixture quickly with spoon or fork so all little pieces of popcorn are coated with syrup. Butter hands; scoop up small portions of mixture; press very lightly into small balls. Drop on wax paper. Continue, working rapidly, until all mixture is used. String balls on thin

strong cord, using a heavy, large-eyed needle. For other colors make recipe again. Wrap garland in transparent plastic wrap. Makes about 18 small popcorn balls.

#### MERINGUE MUSHROOMS



4 egg whites 1/4 tsp. cream of tartar

1¼ c. sugar ½ c. semi-sweet chocolate pieces

Cover 2 large cookie sheets with brown wrapping paper or plain bond paper. Beat egg whites and cream of tartar at medium speed on electric mixer until foamy, Add sugar in small portions, beating well after each addition. Beat meringue at high speed until very stiff peaks form. Heat oven to 250° F. Drop large round tip into pastry bag, or you may use just the pastry bag. Spoon a portion of meringue into pastry bag. Do not fill bag too full, as it may be hard to manage. Form mushroom crowns by holding pastry bag fairly close to surface and pressing mixture out into cap shape; release pressure. Smooth top with finger if peaked. To make stems, hold bag in vertical position; press mixture onto paper on cookie sheet; pull straight up until short stem forms; release pressure. Bake 30 to 40 minutes until dry and ivory colored. Do not allow to brown. Cool slightly on cookie sheets. Loosen with spatula; transfer to wire racks. Melt semi-sweet pieces over hot water. Press indentation in bottom of crown with finger or rounded tip of wooden spoon handle. Paint indented portions of crowns with liquid chocolate; press stems into crowns at once; allow chocolate to set. Store in tightly covered container in a cool dry place. Do not refrigerate. Will keep well two weeks. Makes about 2 dozen.

#### ALMOND TARTS

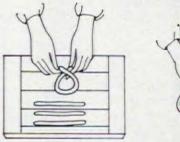
1/2 c. blanched almonds, ground 1/2 c. soft butter or margarine 1/2 c. sugar

#### 1 egg white, unbeaten 1 tsp. almond extract

1% c. sifted all-purpose flour

Mix almonds, butter or margarine, sugar, egg white, and almond extract thoroughly in bowl. Blend in flour; chill thoroughly. Heat oven to 350° F. Press small amount of dough into tiny fluted tart pans about 11/4 inches in diameter. Dough should form a thin shell about 1/4 inch thick; do not fill pans solidly. Bake 8 to 10 minutes or until lightly browned. Cool 10 minutes; turn mold upside down; tap on table to loosen tarts. Cool thoroughly on wire racks. May be stored, covered tightly, for a week. Day of serving, fill with slightly sweetened whipped cream or turn over and dot top of fluted tart with bit of jelly or candied fruit. Makes about 6 dozen.

#### TINY DOUGHNUTS



#### $\frac{1}{2}$ c. soft butter or margarine 1 c. sugar 4 eggs $3\frac{1}{2}$ c. sifted all-purpose flour

<sup>1</sup>/<sub>2</sub> tsp. hartshorn (ammonium carbonate, a leavening available at your drugstore) Oil for frying

Beat butter or margarine and sugar together at medium speed on mixer. Add eggs one at a time, beating well after each addition; continue to beat until mixture is light and fluffy. Combine flour and hartshorn; blend into butter-sugar mixture. Chill one to two hours or until easy to handle. Break off pieces of dough about size of a walnut; roll with hands on floured surface to pencil size about 6 inches long and 1/4 inch thick. Form each piece into a ring, bringing one end up over other end; press ends firmly together. Pour oil into heavy saucepan or automatic fryer, filling two-thirds full: Heat to 375° F. Fry doughnuts, a few at a time, until golden brown. Turn to brown second side. Drain well on paper towels. Dust with confectioners' sugar, if desired. Makes about 5½ dozen.

#### CHOCOLATE SPRITZ

11/2 tsp. vanilla

c.	soft	butter or margarine	
SQ	uar	es unsweetened chocolate,	
m	elter	d and cooled	

1 can (13-1 Red or gree

<sup>3</sup>/<sub>4</sub> c. sugar 3 egg yolks

12

2<sup>1</sup>/<sub>3</sub> c. sifted all-purpose flour 1 can (13–14 oz.) vanilla frosting Red or green food coloring

Heat oven to 400° F. Combine butter or margarine, chocolate, sugar, egg yolks, and vanilla in bowl; beat until fluffy. Blend in flour. Force dough (continued on page 68)

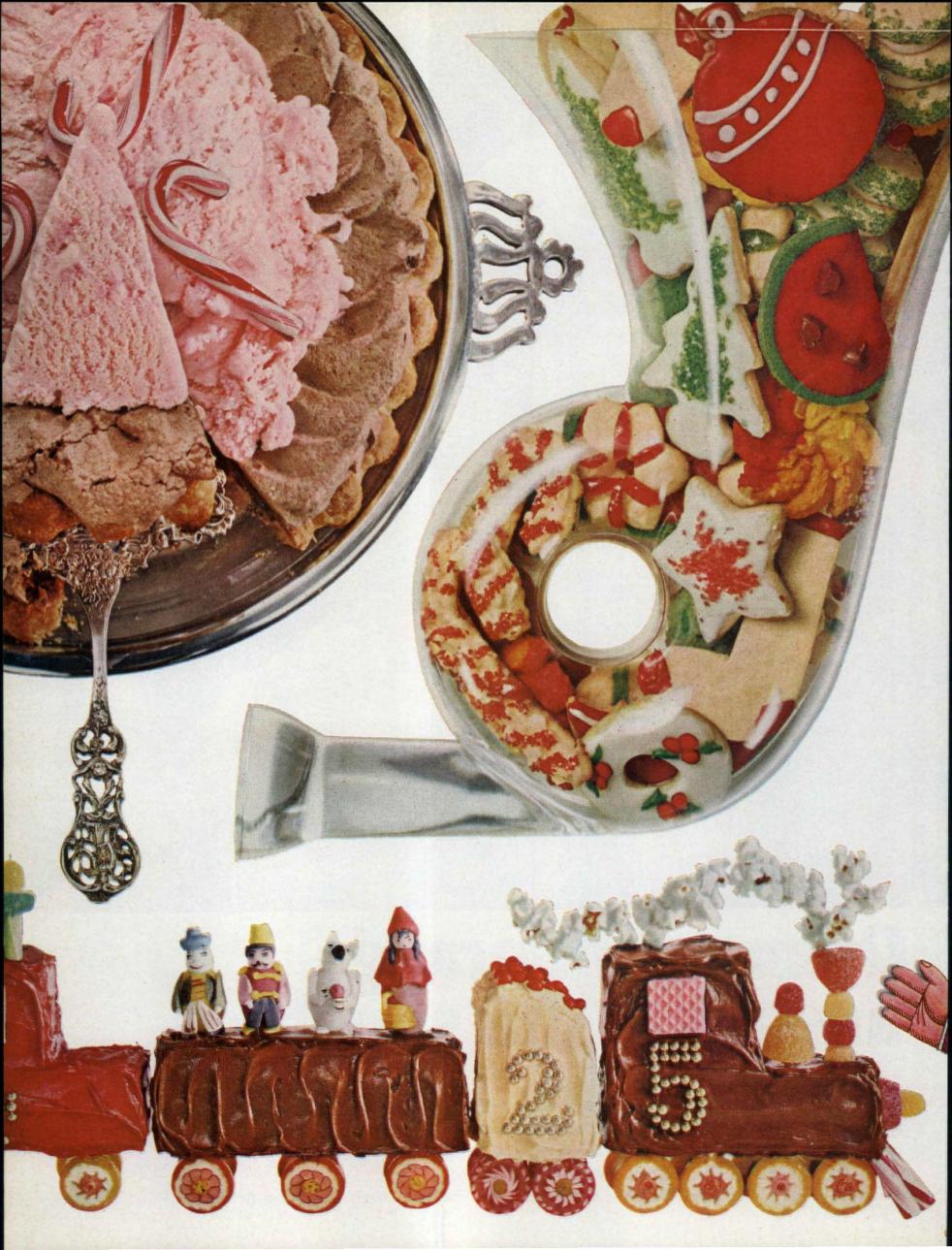


# Open up an orange and taste the sunshine

These fresh Sunkist Navels almost vibrate with natural Vitamin C and pack the extra wallop of more than 50 nutritional elements! No seeds. Easy peeling. And before they earn that special Sunkist stamp, they're inspected over and over again for flavor and goodness. If you could see inside oranges, you'd buy Sunkist every time!



from California-Arizona





#### (continued from page 64)

through cookie press in design of your choice onto ungreased cookie sheets. Bake 7 to 10 minutes. Transfer with spatula to wire racks. Cool. Sandwich cookies with prepared frosting tinted pink or green with food coloring. Makes about 3 dozen sandwiches. *Cinnamon Spritz*: Omit chocolate; add 1 teaspoon cinnamon with flour. Decorate as desired. Makes about 5½ dozen single cinnamon cookies.

#### ANISE COOKIES

1 c. soft butter or margarine <sup>1</sup>/<sub>2</sub> c. sifted confectioners' sugar 1 egg yolk

#### 1½ tsp. anise extract 2½ c. sifted all-purpose flour Confectioners' sugar

Heat oven to 350° F. Blend butter or margarine, ½ cup sugar, egg yolk, and extract together. Blend in flour slowly. Put mixture in pastry bag fitted with notched star tube. Press mixture onto ungreased baking sheets in tiny but tall swirls. Bake 8 minutes until set but not brown. Do not overbake. Transfer cookies to wire rack with spatula. Cool, When cool, shake a light cloud of confectioners' sugar over tops and decorate, if desired, as pictured with a tiny candied lilac floret. Makes about 3½ dozen.

#### PISTACHIO WREATHS

<sup>1</sup>/<sub>2</sub> c. butter or margarine <sup>1</sup>/<sub>3</sub> c. sugar 1 egg yolk 1 tsp. vanilla 1<sup>2</sup>/<sub>3</sub> c. sifted all-purpose flour

O MALATINS
1/4 tsp. salt
1 egg white
1 tbs. water
1 c. chopped pistach
1 c. currant jelly

io nuts

Blend butter or margarine, sugar, egg yolk, and vanilla in bowl. Sift flour and salt together; stir into butter-sugar mixture. Chill 2 hours. Heat oven to 375° F. Roll out small portions of dough to ½-inch thickness. Cut out with scalloped or plain 2- to 2½-inch floured cookie cutters. Cut out small circle from centers of half the rounds for top cookies of cookie sandwiches. Beat egg white and water slightly; brush on top cookies. Sprinkle with nuts. Place tops and solid bottoms on greased cookie sheets. Bake 10 to 12 minutes. Transfer to wire racks with spatula. Cool. To assemble, spread solid cookies with thin layer of currant jelly. Press a nutted top firmly on each. Spoon a bit of jelly into cut-out in top. Makes 2½ dozen.

#### CHRISTMAS ORNAMENT COOKIES

3¾ c. sifted all-purpose flour 1 tsp. baking powder ½ tsp. salt 1 c. butter or margarine

1½ c. sugar 2 eggs 2 tsp. vanilla

Sift flour, baking powder, and salt together; set aside. Beat butter or margarine, sugar, eggs, and vanilla in bowl until light and fluffy. Stir in sifted dry ingredients. Chill 2 hours. Heat oven to 400° F. Roll out small portions of chilled dough on lightly floured board to <sup>1</sup>/<sub>4</sub>-inch thickness. Cut out Christmas-ornament shapes (poinsettias, stars, hanging ornaments, horns, trees) with floured cookie cutters or by

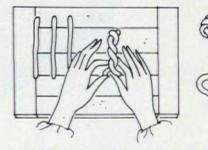
tracing around a cardboard pattern you've made yourself, with a sharp knife. Place on greased cookie sheets. Bake 6 to 8 minutes. Transfer to wire racks with spatula. Cool. Decorate as desired with packaged frosting, tinted as you wish, gumdrops, silver dragées, or other decorations. Makes about 3 dozen.

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#### **Decorating Cones**

When decorating with several different colors of frosting, make a paper cone for each color. Fold a 12-inch square of wax paper on the diagonal to form a triangle. Hold in right hand with long side at bottom and thumb at center. Bring corner C up to point B to shape cone. Hold points together. Bring corner A around cone to meet B and C. Fasten seam with tape. Half fill cone with frosting. Fold top down. Snip end in straight or notched line.

#### WREATHS AND PRETZELS



 ½ c. sugar

 1 egg

 1 egg yolk

 1½ tsp. orange extract

 1½ tsp. casifted all-purpose flour

 ½ tsp. baking soda

 ½ tsp. salt

 1 egg white

 1 bs. water

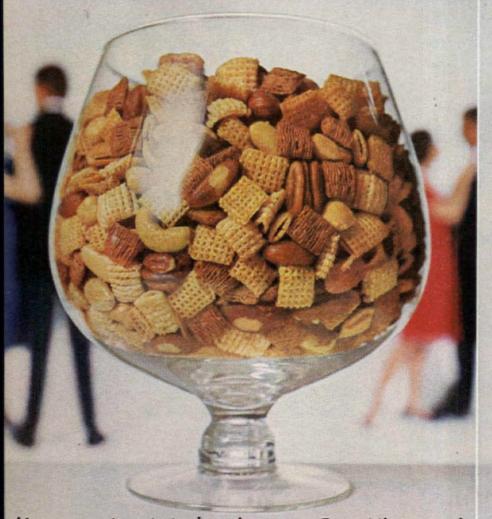
 1 c. finely chopped nuts

 Red or green frostings in

 pressurized cans

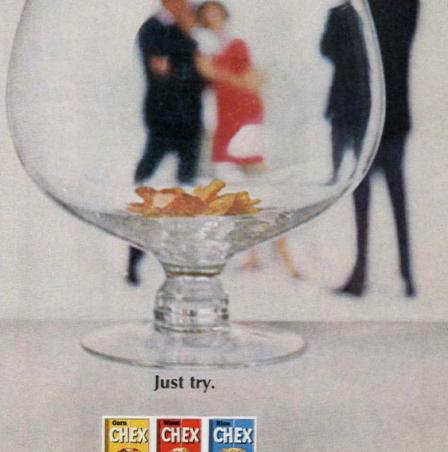
1/2 c. butter or margarine

Beat butter or margarine, sugar, egg, egg yolk, and orange extract in bowl until light and fluffy. Sift flour, baking soda, and salt together; blend into butter-sugar mixture. Chill 2 hours in refrigerator or 20 minutes in freezer. Heat oven to 350° F. Break off small pieces of dough; roll on lightly floured board with palms of hands to pencil size, about 5 inches long and ¼ inch thick. To make wreaths, twist 2 pieces together to form a tight rope; bring ends together; press to seal. For pretzel shape, take single strand of dough; hold one end in each hand and quickly form loops; press ends down firmly. Brush cookies with egg white beaten slightly with water; sprinkle with chopped nuts. Place on lightly greased cookie sheets. Bake 12 to 15 minutes. Transfer to wire racks with spatula. Cool. Decorate with tiny red or green bows made with frostings from pressurized cans. Makes about 3½ dozen.



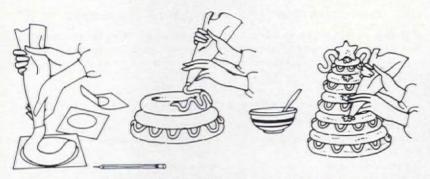
#### At your next party try keeping some Party Mix around.

Here's how easy it is to fix up a batch: 6 tablespoons butter or margarine # 4 teaspoons. Worcestershire sauce # 1 teaspoon seasoned salt or 3/8 teaspoon garlic powder and 3/8 teaspoon salt # 6 cups Chex (mix Wheat, Corn and Rice Chex equally or any way you like!) #3/4 cup salted nuts # 1. Heat oven to 250°. 2. Slowly melt butter in shallow pan. Stir in Worcestershire sauce and salt. 3. Add Chex and nuts. Mix until all pieces are coated. 4. Heat in oven 45 minutes. Stir every 15 minutes. Spread on absorbent paper to cool. YIELD: 6-3/4 cups. # # RALSTON PURINA COMPANY Checkerboard Square, St. Louis, Missouri 63199



#### Santa, You're a Genius! (continued from page 56)

KRANSEKAKE



This cake, known as pyramid cake, ring cake, or garland cake is a very special Scandinavian party cake used on the most festive occasions—Christmas, weddings, anniversaries. The rings—glazed and crunchy like macaroons—are set one on top of the other to build a pyramid and are then decorated to fit the occasion.

#### 4 egg whites 4 cans (8 oz. ea.) almond paste 3 c. sifted confectioners' sugar

Frostings in pressurized cans red, green, white

Beat egg whites until foamy in large bowl of mixer. Crumble in almond paste slowly. Beat mixture at low speed until all almond paste has been added and mixture is smooth. Add 3 cups sugar slowly until mixture is smooth and blended. Draw 12 circles on white bond paper or brown wrapping paper as guides, starting with the bottom and largest ring at 71/2 inches and decreasing each circle by 1/2 inch until smallest measures 2 inches. Grease papers well. Spoon mixture into pastry bag without a tip but with an opening measuring about 1 inch in diameter. Squeeze almond mixture onto pattern circles following the inside of the pencil mark. With remaining mixture, make 2 S-shaped curlicues and a star shape for decoration. Slide papers onto baking sheet; bake several rings at once, if possible. Bake 25 to 30 minutes at 300° F. or until golden. Remove carefully from papers. Cool on wire racks. To assemble: Pipe white frosting in wavy pattern over every other ring. Starting from bottom, assemble Kransekake in graduating circles. Press a little frosting on top to anchor star and S-shaped curlicues. Mark off 4 straight lines downward from top with wooden pick. Pipe small clusters of red and green frosting on every other ring to resemble holly.

#### CHEDDAR CHEESE DATE CAKE

What is Christmas without a fruitcake? Here's a delightfully different one with a surprising new flavor—all due to its secret ingredient, Cheddar cheese.

<sup>3</sup> / <sub>4</sub> c. butter or margarine	1 tsp. cinnamon
11/2 c. light brown sugar, firmly packed	<sup>1</sup> / <sub>4</sub> tsp. powdered cloves
4 eggs	1 c. milk
1 c. shredded Cheddar cheese	2 pkgs. (8 oz. ea.) pitted dates, cut up
31/2 c. sifted all-purpose flour	2 c. chopped pecans
1/2 tsp. baking soda	1 jar (4 oz.) glacé cherries, halved
1 tsp. salt	2 c. raisins

Heat oven to 300° F. Grease and flour 10-inch tube pan. Beat butter or margarine and sugar in large bowl until blended. Add eggs, one at a time, beating well after each addition. Beat in cheese. Sift flour, soda, salt, cinnamon, and cloves together; add alternately with milk to butter-sugar mixture. Beat until smooth and blended. Stir in dates, pecans, cherries, and raisins. Pour into prepared pan. Bake 2 to 2½ hours or until cake tests done. Cool cake in pan 10 minutes. Remove from pan; cool completely on wire rack. Store several weeks to mellow in covered container. Decorate with candied fruits, if desired.

#### **ORANGE-FIG PUDDING**

To many, the finishing touch to a holiday dinner is a pudding—rich with fruit and steamy warm with rivulets of sauce cascading down the sides. Here's one that's light in texture, spicy in flavor—a meal's perfect ending.

1 c. finely cut dried figs	
1/2 c. soft shortening	
1 c. light brown sugar, firmly pa	ck
2 eggs	
2 tbs. grated orange rind	
2 c. sifted all-purpose flour	

11/2 tsp. baking powder 1/2 tsp. baking soda 1/2 tsp. cinnamon 1/2 tsp. salt 1/4 c. orange juice

Simmer figs in water to cover 3 minutes; drain; cool. Butter and dust with sugar a 6-cup mold. Beat shortening, brown sugar, eggs, and orange rind until fluffy. Sift flour, baking powder, baking soda, cinnamon, and salt together. Add dry ingredients alternately with orange juice to the shortening-sugar mixture. Stir figs into batter. Spoon into mold. Cover with lightly greased foil, leaving a loose pouch on top to allow pudding to expand; tie foil around mold. Place on rack in deep kettle half full of boiling water; cover. Steam 2 hours over medium heat (keep just enough heat to allow water to bubble gently) until done. Remove from kettle; let stand 5 minutes; unmold. Serve warm with Brandy Nog Sauce. Makes 6 to 8 servings.

(continued)

## There are 50 loving smiles in every batch of Toll House Cookies





There's something special about a Toll House Cookie. It's the magic of Nestlé's® Semi-Sweet Chocolate Morsels. These little nuggets of pure chocolate stay whole during the baking. Then when you bite in, they melt deliciously in your mouth!

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big batch in a surprisingly short time. How long has it been since you've enjoyed the special magic of Toll House Cookies at

your house? Too long? Better get some Nestlé's Semi-Sweet Chocolate Morsels right away and do something about it. The easy authentic recipe is on the back of every package.



Nestlé's makes the very best chocolate

Happy up your family... bake up a batch of Toll House<sup>®</sup>Cookies

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We have a series of Buyers' Guides containing pertinent facts to help you select basic major appliances. Send 15¢ (no stamps please) for each guide to The American Home, Reader Service, Dept. BG-(insert number of 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

#### (continued)

#### BRANDY NOG SAUCE

1 pkg. vanilla pudding or pie filling mix 3 tbs. brandy 21/2 c. milk

Prepare pudding mix according to package directions, using 21/2 cups milk. Remove from heat; cool; add brandy.

#### CHRISTMAS FRUIT RING and CHERRY-ALMOND RING

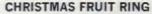
Christmas is ever a time for baking! With this recipe you can bake two wonderful coffee cakes-a Christmas Fruit Ring and a Cherry-Almond Twist. Of course should you wish, you can make your two cakes alike-just double the recipe for the filling you choose.

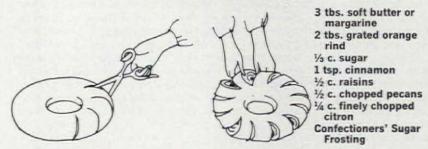
#### BASIC YEAST DOUGH

3/4 c. milk 1/4 c. warm water (105°-115° F.) 1 pkg. active dry yeast or 1 cake compressed yeast 1/2 c. sugar

1 tsp. salt 1/2 c. soft butter or margarine 2 eggs 5-51/2 c. sifted all-purpose flour

Scald milk; cool to lukewarm. Measure water into large mixing bowl; sprinkle in yeast; stir to dissolve. Add lukewarm milk, sugar, salt, butter or margarine, and eggs. Beat in 3 cups of flour until mixture is smooth. Add enough remaining flour to make a very soft dough. Use rest of flour to dust board. Turn dough out onto board; knead 3 to 4 minutes or until dough is soft and velvety and little blisters appear just under the surface. Put into large well-greased bowl; turn dough over to bring greased side up. Cover with clean damp towel. Let rise in warm place (85° F.) free from draft, 1 to 11/2 hours or until doubled in bulk. Punch dough down; let rise again about 30 minutes or until almost doubled. While dough rises, prepare filling(s) of your choice. Proceed according to recipe selected.





Blend butter or margarine, orange rind, sugar, and cinnamon in small bowl. Divide risen dough in half; put one half back in bowl. Roll dough out to 9x16-inch rectangle. Spread with butter-orange mixture: sprinkle with raisins, pecans, and citron. Roll up from long side jelly-roll fashion. Pinch edge to seal. Shape into ring on greased cookie sheet; pinch ends together firmly to seal. Clip roll with scissors from outside two-thirds of way toward center. Repeat cut at 2-inch intervals all the way around the ring. Lift each section carefully; turn on side to show filling. Cover; let rise in warm place about 40 minutes or until doubled in bulk. Bake 25 to 30 minutes at 350° F. Remove at once from cookie sheet; place on wire rack. Cool. Frost cooled ring with mixture of 1/2 cup confectioners' sugar and enough water to make a good spreading consistency. Sprinkle with whole pecans, if desired.

#### CHERRY-ALMOND TWIST

1 egg yolk

2 egg whites

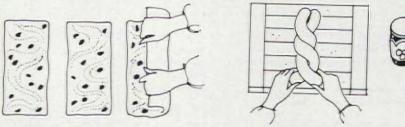
1 can (8 oz.) almond paste

2 tbs. water 1/4 c. sliced, blanched almonds Sugar

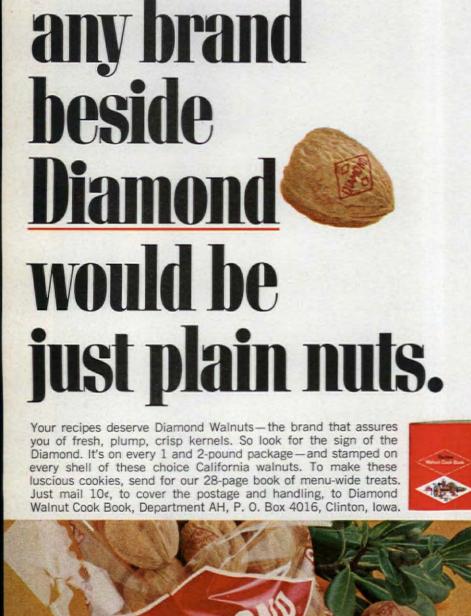
1/4 c. soft butter or margarine

1 jar (4 oz.) candied cherries, halved

Beat egg whites until foamy; crumble in almond paste. Beat at low speed on mixer until all lumps are blended in. Blend in 2 tablespoons sugar and butter or margarine. Turn half the dough out onto board; cut in half again. Roll each piece out to a 6x15-inch rectangle. Spread each rectangle with half the almond-paste mixture; dot each with half the candied cherries. Roll each piece up from long side



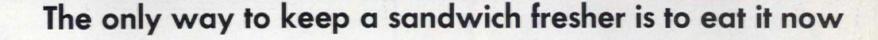
jelly-roll fashion. Pinch edge well to seal seam to help keep filling inside dough. Put two filled rolls side by side; twist one roll over the other forming a fat rope shape. Be sure seam is underneath. Place on greased cookie sheet. Beat egg yolk with water; brush on top of twist. Scatter almonds over twist; sprinkle with sugar. Cover; let rise about 40 minutes or until doubled in bulk. Bake 25 to 30 minutes at 350° F. Remove at once from cookie sheet; place on wire rack. Cool. Decorate with additional candied cherries, if desired.



2 tbs. sugar 70

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

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



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.



#### Open House (continued from page 61)

#### RADISH AND CAULIFLOWER TOPIARY TREES

If you wish to make topiary trees of radishes and cauliflowerets like those in the picture on page 61, here are the instructions for making one. It will take some time to put together and it is best to do it ahead. When you have finished putting the radishes and flowerets on the Styrofoam ball, remove it from the dowel or rod, wrap it securely in transparent plastic wrap, and refrigerate it. Twenty to 30 minutes before putting it on the table, unwrap it, replace it on the dowel or rod, and insert parsley sprigs.

1 wooden dowel or brass rod, 12 inches long and 3/8 inches in diameter 1 flowerpot, 41/2 inches in diameter, or a large glass container White spray paint Modeling clay

1 Styrofoam ball, 6 inches in diameter White pebbles or clear glass chips 4-6 bunches radishes 1 large head cauliflower Wooden picks **Parsley sprigs** 

Spray wooden dowel and flowerpot white; let dry; spray again; let dry. Put a large piece of modeling clay in bottom of flowerpot or glass. If using glass, do not let clay come all the way to the edges or it will show. Insert wood dowel or brass rod halfway through Styrofoam ball; insert other end of dowel or rod in clay in pot or glass. Be sure it is very secure as the radishes and cauliflowerets will add considerable weight. Press in more clay if needed. Fill pot or glass with pebbles or glass chips. Trim radishes; cut into radish roses. Trim cauliflower; separate into flowerets. Chill in ice water until ready to assemble. Break wooden picks in half. Spear each radish rose and caulifloweret with pointed end of pick. Arrange in rows, alternating roses and flowerets in each row, by sticking free end of wooden pick into Styrofoam ball. Tuck parsley sprigs around roses and flowerets.

#### CRAB PROFITEROLES

1/2 c. hot water 4 tbs. butter or margarine 1/4 tsp. salt 1/2 c. sifted all-purpose flour 2 eggs

3 pkgs, (6 oz. ea.) frozen crab meat or 3 cans (7 oz. ea.) crab meat 1/2 c. mayonnaise or salad dressing 3 tsp. Worcestershire sauce 11/2 tbs. grated onion

Heat oven to 425° F. Grease cookie sheets lightly. Bring water, butter or margarine, and salt to boiling in saucepan. Add flour all at once: stir rapidly until mixture forms a ball and leaves sides of pan. Remove from heat. Add eggs one at a time, beating very well after each addition. Beat until thick and satiny. Drop by teaspoonfuls onto lightly greased cookie sheets using 1 teaspoon batter for each puff. Bake 18 minutes. Lower heat to 375° F.; bake puffs 15 minutes longer. Do not open oven first 18 minutes. Remove from cookie sheets. Cool on racks. (Puff shells can be made ahead and frozen. Defrost before filling.) Bone and flake crab meat. Add mayonnaise or salad dressing, Worcestershire, and onion. Mix well. Cut tops off puffs. Spoon in crab-meat mixture. Replace tops. Makes 4 dozen.

#### MERRY CHEESE BALL

31/2 lb. Gouda cheese 2 cans (41/2 oz. ea.) deviled ham 1/4 c. grated onion

11/4 c. dairy sour cream Assorted crackers, potato chips, pumpernickel melba toast, or party rve bread

Cut top off cheese. Scoop out cheese leaving a 1/4-inch shell. Cut top edge of cheese shell in scallops. Grate cheese. Combine cheese, deviled ham, onion, and sour cream, mixing well. Fill cheese shell with cheese spread. Chill until serving time. Serve with assorted crackers, potato chips, pumpernickel melba toast, or party rye bread. To make pumpernickel melba toast: Slice pumpernickel very thin; cut in quarters; place on cookie sheets; bake at 300° F. for 30 minutes. Turn bread over after 15 minutes baking. Cool on racks; store in airtight can or jar.

#### CHERRY TOMATOES WITH GUACAMOLE

2 c. mashed avocado (2 large) 2 tbs. lemon juice 2 tbs. grated onion 1 clove of garlic, crushed 11/2 tsp. salt Dash of pepper Dash of cayenne

1 tsp. Worcestershire sauce 2 tsp. sugar 3 tbs. mayonnaise or salad dressing 1½ tsp. unflavored gelatin 2 the cold water 48 large cherry tomatoes

Sieve mashed avocado. Add lemon juice, onion, garlic, salt, pepper, cayenne, Worcestershire sauce, sugar, and mayonnaise or salad dressing; mix well. Soak gelatin in cold water, dissolve over hot water. Stir into avocado mixture. Cover tightly with transparent plastic wrap. Chill. Cut tops off cherry tomatoes, scoop out seeds. Turn tomatoes upside down on paper towels to drain. Spoon or pipe a vocado mixture into tomatoes. If any mixture is left, serve in bowl as a dip.

#### MINIATURE HAMBURGERS

21/2 lbs. ground beef 21/2 tsp. salt <sup>1</sup>/<sub>4</sub> tsp. pepper 48 two-inch rounds of bread, toasted 6 tbs. soft butter or margarine 1/2 c. finely chopped parsley 1/2 c. catsup

Mix beef, salt, and pepper. Shape into small hamburgers using 11/2 tablespoons beef mixture for each. Make a depression in center of each hamburger. Place on

ham, ma'am?... cuddle it in Reynolds Wrap to bake in flavor. why, specifically, Reynolds Wrap?

because Reynolds Wrap is oven-tempered for flexible strength. oven-tempered to give it a special

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HEAV



HOLIDAY HAM SLICES TUTTI FRUTTI

2 inch-thick ham steaks I cup drained crushed pineapple

1 cup mixed chopped fruit (light raisins, marasching cherries, cooked prunes)

1 cup brown sugar 1 cup pineapple chunks 1/4 cup pecan halves 1/2 cup maraschino cherries Mandarin orange sections

Heavy Duty Reynolds Wrap

Combine crushed pineapple with mixed chopped fruits and half the brown sugar. Spread half this mixture over one ham steak and top with the other, sandwich-fashi

Place ham steaks on large sheet of Heavy Duty Reynolds Wrap. Wrap loosely and place on shallow pan. Bake in 400° oven for 45 minutes.

ove from oven and roll back foil. Spoon out fat. Top with remaining fruit mixture, pineapple chunks, pecans, orange sections, cherries, remaining brown sugar. Return to oven 20 minutes to glaze, basting occasionally with liquid in foil. broiler pan. Spread toast rounds with soft butter, then sprinkle with chopped parsley. Broil hamburgers in preheated broiler  $1\frac{1}{2}$  to 2 minutes on each side. Place hamburgers on toast rounds. Have side of hamburger with depression face up. Place  $\frac{1}{2}$  teaspoon catsup in center of each hamburger. Keep warm in very low oven or on electric serving trays, if desired.

### CHICKEN LIVER BROCHETTE

1 c. water 1 c. cider vinegar <sup>1</sup>/<sub>2</sub> c. sugar 1 tbs. mixed pickling spice <sup>1</sup>/<sub>2</sub> c. sliced onion 1 tsp. salt 48 large ½-inch-thick carrot slices 4 cans water chestnuts, drained 24 chicken livers, cut in half 4 tbs. butter or margarine 48 slices bacon, cooked 3 large green peppers, cut in squares

Combine water, vinegar, sugar, pickling spice, onion, and salt. Cover; simmer 15 minutes. Add carrots; simmer 10 minutes or until carrots are tender. Cool. Add water chestnuts; chill. Before serving cut carrots with small flower-shaped cutter, if desired. Sauté chicken livers in butter or margarine 5 minutes. Wrap each one in cooked bacon slice; fasten with wooden pick. If made ahead, reheat in 350° F. oven about 2 minutes before serving. Arrange a square of green pepper; a hot, wrapped chicken liver; a water chestnut; and a carrot on each skewer. Serve at once.

### LIME ANGEL TARTS

3 egg whites ½ tsp. salt ½ tsp. cream of tartar 1 c. superfine sugar 1 tsp. vanilla 3 tbs. cornstarch 1 c. granulated sugar ¼ tsp. salt 1⅓ c. water 2 tsp. grated lime rind ⅓ c. lime juice ⅔ c. heavy cream, whipped Few drops of green food coloring

Have egg whites at room temperature. Heat oven to 250° F. Cover cookie sheets with unglazed paper or grease them lightly. Beat egg whites, ½ teaspoon salt, and cream of tartar at high speed of mixer until soft peaks form. Beat in superfine sugar very slowly. It will take 15 minutes. Add vanilla; beat 5 minutes longer. Shape meringue with spoon or pastry bag into small nests, 1½ inches wide and 1 inch high, on prepared cookie sheets. Bake 50 to 55 minutes or until dry. Remove from cookie sheets with spatula. Cool on wire racks. Meringues can be made ahead and stored in tightly covered jars or cans. Combine cornstarch, granulated sugar, ¼ teaspoon salt, and water in saucepan. Cook over medium heat, stirring constantly, until mixture simmers. Simmer 5 minutes. Remove from heat; add lime rind and juice. Cool, stirring occasionally. Chill. Before serving, fold in whipped cream and green coloring. Spoon into nests. Chill until serving time. Makes about 3 dozen.

#### TURKEY AMANDINE

1 lb. mushrooms, sliced 6 tbs. butter or margarine ½ c. flour 3 tsp. salt ¼ tsp. pepper 1/2 tsp. thyme 2 qts. turkey or chicken broth\* 5 c. diced cooked turkey 3/4 c. sherry 1 c. toasted almonds

Sauté mushrooms in butter or margarine 5 minutes or until tender. Add flour, salt, pepper, and thyme; mix well. Gradually add turkey or chicken broth. Cook until sauce thickens and simmers 5 minutes, stirring constantly. Add turkey and sherry; heat well. Taste for seasoning, adding salt and pepper as needed. For a thicker gravy if desired, dissolve 4 tablespoons flour in 3 tablespoons turkey or chicken broth. Stir into turkey gravy; cook over medium heat, stirring constantly, until gravy is thickened and bubbly. Dish may be prepared to this point and frozen. Thaw and reheat. Add almonds. Serve on squares of corn bread. (Make enough of your favorite recipe or use 3 packages corn-muffin mix prepared according to package directions.) Makes 3 quarts or 20 servings.

\*To make turkey broth, cook turkey bones and neck in 3 quarts water with 1 sliced onion, 2 stalks celery, 1 carrot, 2 teaspoons salt, and 5 peppercorns. Cover; simmer  $1\frac{1}{2}$  hours. Strain. Skim off fat.

### HOLIDAY PETITS FOURS GLACE

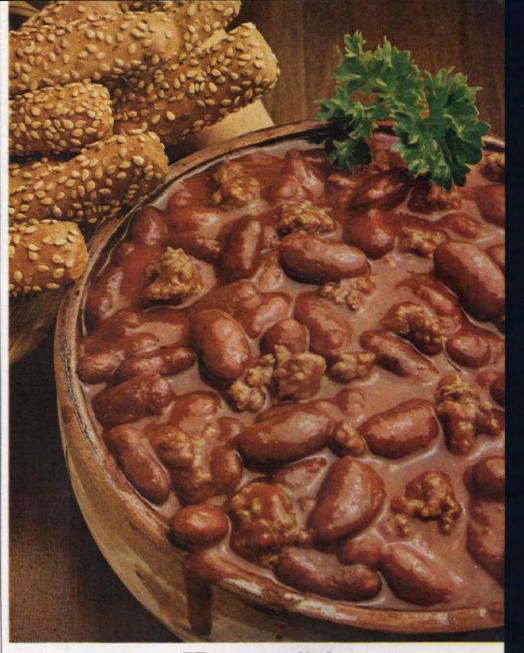
2 loaves (1 lb. ea.) or 3 loaves (about 12 oz. ea.) bakers pound cake 14 c. sifted confectioners' sugar\* <sup>3</sup>/<sub>4</sub> c. water <sup>3</sup>/<sub>4</sub> c. light corn syrup 3 tsp. almond or vanilla extract

2 c. sifted confectioners' sugar ½ c. butter or margarine 2 to 3 tbs. milk Red and green food coloring

Green food coloring

Cut pound cake into oblong pieces, about 1 inch thick, 2 inches long, and 1½ inches wide. Brush loose crumbs from cakes. Combine 14 cups confectioners' sugar, water, and corn syrup in top of large double boiler. If you do not have a large double boiler, make half the recipe at a time. Heat over simmering water, stirring occasionally, until fluid and pourable. Add extract and a few drops of green food coloring. Spear bottom of each cake with two-tined fork; dip quickly into frosting; turn upright at once and let excess frosting drip back into double boiler. Hold cake on fork a few moments until frosting is set enough to let you slide cake onto rack. When all are dipped and frosting is set, dip again. Cakes may be frosted by pouring frosting over row of cakes on wire rack, scraping up drippings and reheating. Combine 2 cups confectioners' sugar with butter or margarine. Add milk until smooth. Tint two-thirds green, one-third red. Decorate cakes. Makes 2½ to 3 dozen.

\*You need this amount of confectioners' sugar to make enough frosting to double coat each cake.



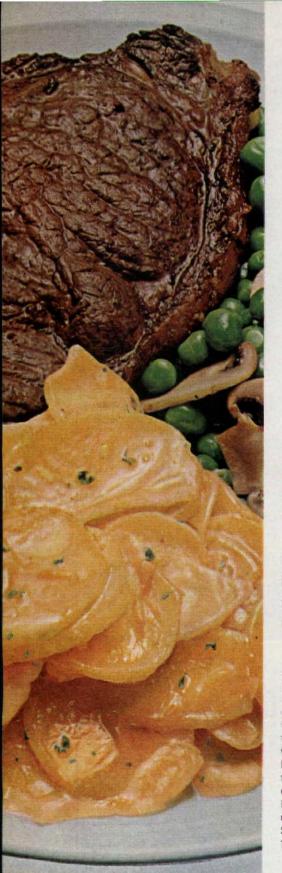
# Here's a dish your family will warm up to!

Homemade chili. Delicious! French's Chili-O Mix makes it good and quick. Just stir together ground beef, canned tomatoes, and beans if you like. French's seasons 'em just right with a lively blend of south-of-the-border spices that's mildly sensational. Makes a great Sunday night supper dish—but why wait? Try all 15 of French's Sauce and Gravy Mixes.





73



How to make

steak kowtow

Easy with Betty Crocker

for the oven in 3 minutes.

Scalloped Potatoes. Ready

Creamy, good, never curdles,

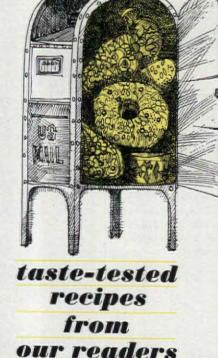
How about tonight?

SCALLOPED

O.K., how about it?

\*\*

to potatoes



Last June we requested recipes using refrigerated biscuits. We were most interested to learn how popular a product they are and are happy to present the recipes that were selected by our taste panel as worthy to receive a "blue ribbon."

### INDIAN SAMOSAS

<sup>1</sup>/<sub>2</sub> c. chopped onion <sup>1</sup>/<sub>2</sub> tsp. salt (1 med.) 1 c. cubed, 2 tbs. chopped green pepper 1 tbs. pure veg table oil 1/2-1 tsp. curry powder

1	1 c. cubed, cooked potatoes
r	1/2 c. cooked green
e-	peas
	1 pkg. refrigerated crescent rolls
	Chutney or relish

Sauté onion and green pepper in oil in skillet until soft. Add curry powder, salt, potatoes, and peas. Cook 5 minutes, mashing potatoes slightly. Remove from heat; cool. Heat oven to 400° F. Separate rolls. Cut each roll in half crosswise to make two triangular pieces of dough. Pat each piece with fingers to enlarge slightly. Place a heaping tablespoon of curry-vegetable mixture on each triangle. Fold corners over to cover filling. Repeat with remaining rolls. Place on cookie sheet. Bake 7 to 10 minutes or until rolls are rich, golden brown. Serve warm with chutney or relish. Makes 16 samosas.

> Mrs. Vimala Reddy Philadelphia, Pennsylvania

### CRUNCHY STICKS

1 <sup>1</sup> / <sub>2</sub> c. oven-toasted rice cereal, coarsely crushed 2 tbs. celery seed	2 tsp. salt 1 pkg. refrigerated biscuits Milk
	ITTIC

Heat oven to 450° F. Grease cookie sheet. Mix crushed rice cereal, celery seed, and salt in shallow dish. Separate biscuits; cut each one in half. Roll each piece into a pencil-thin stick about 4 inches long. Brush with milk. Roll sticks in cereal mixture. Place on greased cookie sheet. Bake 10 minutes or until lightly browned. Makes 20 sticks.

> Barbara Schrier Bethlehem, Pennsylvania

### CHEESE BREAD

- 3 pkgs. refrigerated 1 egg white biscuits 1 tbs. caraway c. shredded sharp seeds
- **Cheddar cheese**

Heat oven to 350° F. Grease 9x5x3-inch loaf pan. Open biscuits; place on board.

Knead cheese into biscuits; continue kneading until bread has been kneaded a total of 5 minutes. Put in greased pan; pat even. Beat egg white slightly: brush over top of loaf; sprinkle with caraway seeds. Bake 50 minutes. If bread begins to get too brown, cover with foil during last 10 to 15 minutes of baking. Remove from oven. Take bread from pan; cool on wire rack. This is delicious sliced thin and toasted.

> Rita Wilkerson Baldwin Park, California

### NUTTY KNOTS

3 tbs. melted butter	<sup>1</sup> / <sub>4</sub> c. chopped nuts
or margarine	1 tbs. flour
<sup>1</sup> / <sub>4</sub> c. brown sugar,	1 tsp. cinnamon
firmly packed	1 pkg. refrigerated

Heat oven to 400° F. Mix 1 tablespoon butter or margarine, brown sugar, nuts, flour, and cinnamon. Separate biscuits. Roll each biscuit between palms of hands to a 6-inch strip. Dip into reserved 2 tablespoons butter or margarine, then into sugar mixture. Tie each into a knot; tuck ends under. Put into greased 8-inch layer-cake pan or put each roll into a greased muffinpan cup or onto a greased cookie sheet. Make an indentation in center of each roll. Divide remaining sugar mixture among rolls, putting some in each indentation. Bake 10 minutes or until brown. Serve warm. Makes 10 rolls.

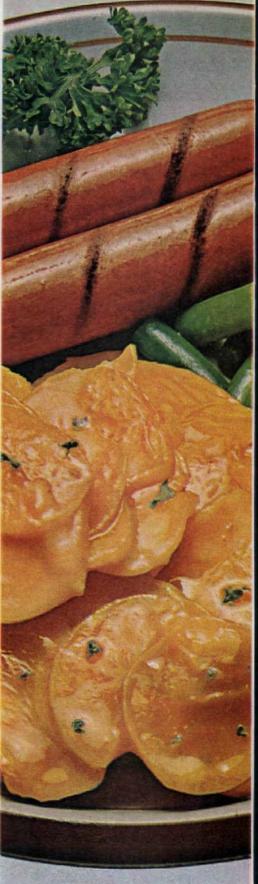
> Mrs. Fay Brannan Kalamazoo, Michigan

### **ITALIAN CRESCENTS**

2 long slices Mozza- 1/4 tsp. Italian rella or pizza cheese (from an seasoning 1 pkg. refrigerated crescent rolls 8 oz. pkg.) 4 c. bottled barbecue sauce

Heat oven to 375° F. Cut cheese crosswise into eight 2-inch wide strips. Mix barbecue sauce and Italian seasoning in cup or small bowl. Separate rolls into 8 triangles. Brush each with barbecue-sauce mixture; top with cheese strip. Roll up according to package directions. Place on ungreased cookie sheet. Bake 20 minutes or until rolls are golden. Makes 8 rolls.

> Mrs. Rose Lewin Los Angeles, California



### How to make hot dogs "best of show"

Easy with Betty Crocker Au Gratin Potatoes. Rich, aged cheddar cheese in the sauce. Ready for the oven in three minutes. Makes hot dogs man's best friend.





Hanukkah is among the most popular festivals in the Jewish religious calendar and it ranks second only to Passover in historical significance. It too is commemorated as a historic festival of liberation.

Hanukkah celebrates the routing of the armies of the despot Antiochus by Judah Maccabee and his followers. Upon entering Jerusalem they found the Temple profaned and half ruined. After clearing the courts of all debris, the Jews purified the sanctuary. On the 25th day of Kislev Judah Maccabee rededicated the Temple on Mount Zion, lighted the great menorah, offered incense on the golden altar, and brought burntofferings to the altar of sacrifices.

In commemoration, Judah decreed that on the same day every year until the end of time, the Jews were to celebrate Hanukkah for eight days. They were to kindle lights nightly during this period as soon as the first stars appeared, adding a new light to the others each night of the festival. Thus Hanukkah is known as the Feast of Lights. The Hanukkah lamp is a nine-branched menorah-one representing each of the eight days of the festival. The ninth serves as the shammash, the "servant" or pilot light from whose flame the other candles are all lighted. Here are some recipes appropriate for these festive days.

### KASHA KREPLACH

<sup>1</sup> / <sub>4</sub> c. rendered	21/2 c. sifted all-
chicken fat	purpose flour
2 medium-size	2 eggs
onions, chopped	1½ tbs. water
1½ c. cooked,	1/2 tsp. salt
drained kasha	2 tsp. pure vege-
(buckwheat	table oil
groats)	6 c. well-seasoned
Salt and pepper	hot chicken soup

Heat chicken fat; sauté onions until golden. Stir in kasha; add salt and pepper to taste. Reserve. Measure flour into bowl; make a hollow in center of flour. Put eggs, water, salt, and oil into hollow. Mix until a soft dough is formed. Turn dough out on a lightly floured board; knead until smooth and elastic. Roll out on lightly floured board into sheet 1/8 inch thick. Brush dough with water. Cut dough into 3-inch squares with sharp knife. Top each with spoonful of kasha mixture. Fold opposite corners together forming a triangle. Press edges of dough together. Drop kreplach into boiling salted water; cook 20 minutes. Drain; serve kreplach in hot chicken soup. Makes about 24 kreplach, 6 servings.

BARLEY C	HOLENT
<ul> <li><sup>1</sup>/<sub>4</sub> c. rendered chicken fat</li> <li>2 large onions, chopped</li> <li>3 lbs. beef flanken</li> <li>1 c. dried lima beans</li> <li><sup>1</sup>/<sub>2</sub> c. barley, rinsed</li> </ul>	6 potatoes, pared and halved ½ tsp. pepper 2 tsp. salt 2 tsp. paprika 1 clove of garlic, chopped
and drained	Boiling water

This dish needs long, slow cooking to bring out the rich well-blended flavor. Heat chicken fat in skillet; saute onion and flanken until brown. Put onions and flanken into large casserole. Add lima beans, barley, potatoes, pepper, salt, paprika, and garlic. Add boiling water to cover. For best results, cover tightly and bake in a preheated very slow oven (250° F.) for 24 hours. This dish can also be covered and cooked on top of

the range over low heat for 3 to 4 hours; add more water if necessary to keep food from sticking. Makes 8 servings.

CHEESE PANCAKES 2 eggs, separated 1 c. sifted allpurpose flour Pure vegetable oil 1/2 tsp. salt tbs. sugar 2 c. cottage for frying cheese, drained Dairy sour cream Jelly

Beat egg yolks, salt, and sugar in medium-size bowl. Stir in cottage cheese and flour. Beat egg whites until stiff but not dry in second bowl; fold into cheese mixture. Pour vegetable oil into skillet to depth of about 1/4 inch; heat. Drop cheese batter into hot fat by tablespoonfuls. Fry until brown on both sides. Remove from oil. Serve hot with sour cream and jelly. Makes 4 servings.

1 tsp. salt 2 tsp. baking powder
Fat or oil for deep frying Granulated sugar mixed with ground cinnamon

ovina all white membrane. Cut oranges into 1/2inch-thick slices. Beat eggs with sugar, orange juice, and oil. Sift flour with salt and baking powder. Gradually stir flour mixture into egg mixture; beat until smooth. Add more flour if necessary to make batter thick enough to coat an orange slice thinly. Heat fat or oil to 375° F. Drain orange slices; dip into batter. Fry in hot fat or oil 2 to 3 minutes or until fritters are golden brown on both sides. Drain on paper towels. Serve warm sprinkled with a mixture of granulated sugar and cinnamon. Makes 24 to 30.

a.	SESAME T	URNOVERS
a 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	2 <sup>1</sup> / <sub>2</sub> c. sifted all- purpose flour <sup>1</sup> / <sub>2</sub> tsp. baking soda <sup>1</sup> / <sub>2</sub> tsp. salt <sup>1</sup> / <sub>2</sub> c. vegetable shortening <sup>3</sup> / <sub>4</sub> c. granulated sugar 2 eggs, well beaten 2 tbs. orange juice	2 tsp. grated orange rind 1 c. sesame seeds ½ c. pitted dates 1 c. coarsely broken walnuts 1 c. blanched almonds 1 tsp. grated lemon rind ½ tsp. vanilla Honey

Sift flour, baking soda, and salt together. Cream shortening until light and fluffy; gradually beat in sugar. Beat in eggs and orange juice and rind. Stir in sifted dry ingredients. Stir until dough cleans bowl. (Add moreflour if necessary.) Knead dough on lightly floured board few times until smooth. Chill 2 hours. While dough chills prepare filling. Toast sesame seeds in skillet over low heat, stirring constantly, until lightly browned. Grind seeds and dates finely in a food chopper; grind nuts. Mix seeds, dates, and nuts; add lemon rind and vanilla. Add just enough honey to make a smooth paste. Heat oven to 400° F. Roll chilled dough out on lightly floured board to 1/8-inch thickness. Cut into 3-inch rounds. Top each round with small spoon of filling. Moisten edges of rounds. Fold dough over filling: press edges together. Bake 8 to 10 minutes or until lightly browned. Makes about 3 dozen.





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## Decorative Ornaments STATIONERY

(continued from page 51) 1. MEDALLION. Cut 6 pipe cleaners 5" long, one 7" long. Make loop in longer piece for hanging. At center, wrap cleaners

around one another. Cut 4 pipe cleaners 2½" long; glue to center of other pipe cleaners. Glue 17 ½" glass Christmas-tree baubles on the ends.



2. GLITTER BIRD. Shape green pipe cleaner into oval to fit around a 25/8" gold ball for body. Glue ball in place later. Twist and glue pipecleaner ends together. Shape tail from 3 pipe cleaners into 3" pointed ovals. Glue outside tail ends together. Then glue tail to body; bring surplus ends up into center of each oval. Shape pipecleaner head to fit around green 11/4" ball (secure later). Twist comb and glue to head. Shape pipecleaner wings; glue; dry. Glue gold paper beak in place. Glue gold ball in body oval, green ball in head. Glue green and gold 1" balls to pipe-cleaner ends in center of top and middle tail sections. Glue 1/2" silver balls to end in bottom tail. Glue green and silver 1/2" balls in top of each tail section. Glue 3 green balls to short lengths of pipe cleaner and glue to tail (see sketch). Add red sequin eye.

3.CHRISTMAS PAPER TWIST. Cut <sup>1</sup>/<sub>4</sub>" wide strips of white paper 7", 6", and 5" long. Form into 3 loops. Glue ends (see sketch). Dry, then pierce a hole with a needle through glued ends of loops. Remove metal ring from 1" pink ball. Slip over smallest loop. Replace ball.

Remove ring from 1" gold ball. Insert ring into pierced hole at bottom of loops. Replace ball. Cut 1/4" wide strip of white paper 61/2" long. Slip through ring of gold ball. Glue ends of paper forming a loop with gold ball at top. Make a tiny tube of orange paper 3/4" deep, 1/2" diameter. Glue sides. Slip bottom of loop through tube and glue sides of loop to sides of tube. Remove ring from 13/4" fuchsia ball. Slip ring over bottom of loop in tube. Replace ball. Cut 1/4" strip of paper 4" long. Slip strip over tube through ring on fuchsia ball. Glue ends of loop. Cut 1/4" strip of paper 8" long. Slip through ring on fuchsia ball, surround ball, glue ends. Add rosette and small balls.



4. SOLDIER. Cut papertowel tube 5½" long. Glue 1" strip of pink around top. Use black ink for eyes, mouth, ears. Glue 1¾" strip of white paper around tube, below face. Glue ¼" strip of gold paper diagonally across. For the trousers

glue 23/4" strip of red paper around tube. For epaulets cut a 2" gold paper circle in half. Cut 1/2" deep fringe in curved edges; cut shallow curve into straight edges. Glue onto sides. Glue two gold paper stars on two strips of white paper, place just under mouth. Glue on 3 gold dragées for buttons. Glue on 6" gold cord belt. Cut out shoes, paint with black ink. Glue black paper strip down center and white stripes down sides of trousers. Cover tiny paper-cup hat with green foil. Add foil peak.



5. TINKER TOY STAR. Insert 8 tinker toy sticks in a tinker toy disc. Remove metal rings from 8 mediumsize Christmas balls. Glue to end of each stick. Cut gold paper triangles; glue behind sticks (see sketch). Pleat green paper to make a rosette. Glue to disc center. Add a small ball in the center.

6. TREE. Use white cone-shaped drinking cup for tree, which should be 4'' high,  $2\frac{1}{4}''$  across bottom. Cut green tissue paper into strips, 2'' wide, 24'' long. Using a double strip of tissue, make straight cuts into strips

to make ragged edges. Glue to cone, starting from bottom up. Push 1"Styrofoam ball on top; decorate with red sequins (see sketch).

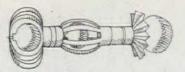
> 7. SNOWFLAKE STAR WITH BALL. Flatten 4 paper drinking straws by pressing with fingers. Form a diamond with the straws large enough to frame a

2<sup>5</sup>/<sub>8</sub>" gold Christmas ball. Cross ends of straws. Cut each end of all straws into a V-shape. Glue diamond together at all crossed points. Dry. Cut 8 pieces of straw to form triangular-shaped sections on each side of the diamond. Cross ends and glue securely at each crossed point. Add small "stars" made of crisscrossed straws. Cut a pencil to 2<sup>1</sup>/<sub>2</sub>" length; cover with white paper. Slip pencil into top of ball. Tape ball to pencil with white adhesive tape. Tape pencil to straws with additional tape.

8. CHRISTMAS LION. *Body* : Cut a piece of medium-weight yellow art

paper 5x10". Roll into long, flattened tube so one end has a  $9\frac{1}{2}$ " opening, other end 6". Overlap 1/4" for seam; glue; dry. Flatten 6" opening so it measures 11/8" across center. Cut 11/2x2" oval of same paper with small tabs at sides and bottom. Glue tabs to inside back of body tube. Hind legs: Cut two 3x5" strips of same paper. Roll into almost cone shape, leaving opening at bottom just large enough to slip in 1" gold ball "paws" (see sketch). Remove balls. Glue 1/2" seams on tubes; dry. Cut out a V-shaped section on inside of leg tubes 11/2" deep. Cut 2 paper "hinges" 1/2x3". Glue 11/4" of this inside of top of legs. Allow 1/2" for "hinge," then glue remaining strip to body at back. Front legs: Cut two 31/2" squares of paper. Roll into tube shape so bottom is 1/2" smaller than top. Overlap 1/4" seams; glue. Cut 1/2" deep U-shaped areas on inside seams. Punch a hole in each side of body 1" in from front. Run pipe cleaner through holes. Glue ends of pipe cleaner to inside of front legs. Face: Cut out 3/4" rounded paper ears (see sketch). Glue to 27/8" gold ball. Cut 2x3" strip of paper for snout. Shape as shown. At mouth, snip paper into dark nose area, then fold paper down to form mouth. Ink on nose and mouth lines. Glue unit to face. Cut 2 triangles of green tissue for eyes. Glue in place. Dot with green sequins. Attach face to body with masking tape. Tail: Wrap pipe cleaner with gold wool yarn ending in fat tassel. Glue in place. Mane: Cut 3" and 5" lengths of gold wool yarn. Glue to lion's head. Glue 1" ball paws in place.

9. PAPER CONES. Glue together 2 sheets of foil wrapping paper. Dull sides should be together, shiny sides out. Shape into a cone. Add ribbon loop at top. Repeat, using various shades of paper.



10. CHRISTMAS PAPER TWIST. Cut  $\frac{1}{4}$ " strips of white drawing paper, 7" and  $5\frac{1}{2}$ " long. Glue ends

together. Press into flat ovals; glue at top, one inside the other. Cut 1" strip of white paper 3" long. Form into 1" tube. Glue sides. Add narrow green and yellow stripes. Cut 1/4" strip of white paper 1" long. Glue to inside bottom of tube forming loop. Remove ring from 1" gold ball. Slip ring over loop in tube. Replace ball. Cut a 2" strip of white paper 3" long; form 2" tube; glue sides. Add red and green stripes. Cut six 1/4" strips of white paper 234" long; glue to inside bottom of 1" tube and inside top of 2" tube. Space evenly. Cut 1/2" strip 1" long, make and glue loop in 2" tube. Remove ring from 11/4" red ball. Slip ring over loop, replace ball. Add rosette. Place 11/4" green ball in loops at top.

11. BELL CHAIN is made from several shades of 1¼" Satintone ribbon. Cut semicircles 2¼" long from ribbon. Shape into small cones. Moisten edges, press together. (Satintone sticks to itself.) Strip off long, narrow length (about ½") of ribbon and string through bells to form garlands. Keep cones close.



12. BELL BALLS. Using Satintone ribbon, make 18 cones (as you did for Bell Chain). Moisten 3 of these and press together to form a circle. For hanging, insert ribbon loop between cones. Add remaining cones, one at a time, around original 3 to form a ball. Moisten each cone as you build ball.



13. GOLD STAR is made from a paper plate on which gold paper has been pasted. Cut star shape through both layers at once. Repeat this idea, using a variety of colored foil papers. You can coat stars with Sobo; sprinkle on glitter while wet or add tinsel, beads, or sequins.



14. MAP PIN BALLS. Coat a 3" Styrofoam ball with Sobo glue; dry. Insert red map pins, close together as possible. At intervals,

put in a green map pin, with 6 white map pins surrounding it, to form a flower shape. Continue with red background, alternating flower motif until ball is covered. Second ball has green background, white flower center, red petals.



15. SANTA CLAUS. Cut one end of a hot-dog paper holder for collar. Glue a small red paper cup on top of collar for face. Draw eyes with pencil. Cut out shape of hat from a red paper coffee cup. Glue hat in place. Twist 2 white pipe cleaners to form moustache; glue in place. Twist 1 pipe cleaner for pompon on hat; glue in place.



16. STAR BURST is made from a wax paper cup, 134" at bottom, 3" high-or any size close to that. Slash cup into 1/4"

strips. Glue red and green sequins on ends of strips. Glue silver doily (21/4" diameter) to bottom of cup. Spread strips flat and apart.

17. BIRD. Cut green or red tissue paper 21/2" wide, 12" long. Cut along one side, making ragged edges; leave one side straight.



Roll from end to end, secure ends with cellophane tape. Fold a paper doily (31/2" in diameter) in half; insert tail of tissue, and glue to body. Add sequin eye and gold beak. For wings, fold a doily in half, quarter it, making a long cut toward the center. Fit over body, giving each side a wing; glue on. leaving curved wings free.

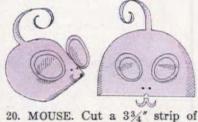
18. RIBBON AND CURTAIN-RING CHAIN, Cut 1/1" red velvet ribbon into 41/2" lengths. Loop each strip around 2 brass curtain rings. Glue ends of strips together with Sobo adhesive. Repeat for length of chain desired. Use several shades of ribbon for different effect.

19. ROUND VELVET RIBBON AND CURTAIN RING ORNAMENT. Cut 1/4" velvet ribbon into 21/2" lengths. Tie 2 brass curtain rings together, allowing 11/2" of rib-

bon to hang free on inside of rings. Join 4 more rings side by side, form circle. 4 Stitch loose ends of ribbon together in-

side circle. Cover with gold star. Cut tied ends diagonally. Add cord loop. Square Rib-

> bon Ornament. Join 4 rings with 3" pieces of ribbon. Trim ends with diagonal cuts.



smooth white craft paper 91/2" long. See sketch for shape. Form a cone. Overlap edges and glue in place. Cut 2 orange paper ovals 11/4x13/4". Cut 2 pink paper ovals 11/8"x11/2". Glue pink ovals to orange ovals. Glue on pink-andorange "ears." Cut pink paper mouth. Glue over seam on short end of cone. With black ink, paint eyes on point of long side of cone. For tail, cut a strip of paper 7" long, tapering from 3/8" to almost nothing. Glue in place.



21. LION HEAD. Glue medium-weight orange yarn around ball row by row so it is completely covered. Glue medium weight fuchsia yarn on front of ball to make nose. Attach round, black sequin eyes in position with pins. For mane make big 5" loops of heavy rug yarn all around the ball (see sketch). Pin and glue loops in place. Attach heavy fuchsia wool yarn loop at top for hanging. Cut wire for whiskers, stick into ball on each side of nose. Optionaladd sequins on mane.



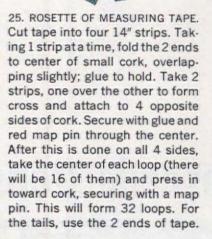
22. BRAIDED YARN CHRISTMAS WREATH is made from braided heavy green yarn and then glued onto a cardboard circle. Add a bow and silver cake decorations for ornaments; glue on with Sobo.

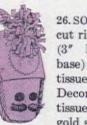
23. FLOWER AND POT are made from one paper hot-dog holder cut apart to eliminate the straight part in the middle; join 2 halves with paste. Add a' pipe-cleaner stem wound with green yarn and a candy center. Make pot from a tiny



paper cup sprayed red. Cut a flowerpot top from a paper plate.

WITH D. CENTER. Glue -CENTER. Glue -cound, red button center of round comaker pins. Use pins with white glass heads. Glue a slightly smaller pearl button in center of red button.





26. SOLDIER. Forhat. cut rim off paper cup (3" high, 13/4" at base); cover with red tissue. Tape seam. Decorate with fuchsia tissue fluff and 11/4" gold seal. Cut second

cup to 2" height; cover with pink tissue. Attach black sequin eyes and black yarn moustache. Set hat on head, add 5" black chin strap.

27. ANGEL. Fold paper into cone 3" high and 13/4" at bottom. Fold white doily in g half; glue to back of cone for wings. Glue white ring reinforcements around bottom of cone. Push on 1"

Styrofoam ball for head; glue on yellow yarn hair and silver doily for halo. If you plan to make several, use pastel wool yarn for the hair. Sequins could be centered on reinforcements.



28. DECORATED PINCUSHION. Trim red pincushion with 6 strands of green wool yarn. Glue mediumsize pearl button over ends of yarn, top and bottom. Insert 4 white map pins or glass-head dressmaker pins in button holes. Add 6 clusters of 4 pins in flower shape.

29. RED SPOOL TRIMMED WITH GREEN VELVET RIB-BON. Paint medium-size round cork and large spool red. Cut 1/2" avocado green velvet ribbon to fit around spool; glue. Glue cork to top of spool, hole up. Twist light green wool yarn into loop. Glue ends. Insert into hole.

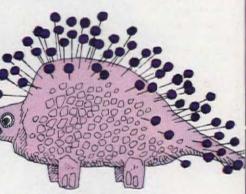


30. DRUM. Cut cardboard roll into 3" length. Paste white paper around and on each end. Cut red paper in triangles. Glue red paper, pipe cleaners, and

silver decorations around sides of cardboard. Braided yarn is used to hang drum up. Glue Q-tip drumsticks together on the drum.



(continued from page 52)



Materials: Newspaper, paper towels, or plain newsprint paper; wallpaper paste for the major work, and white glue (Elmer's, Wilhold, and others); Pla enamels (at 15¢ per jar), lacquers, or poster paints. Lacquers and enamels have a built-in shine; poster paints require a shellac or clear plastic paint for gloss. For decorations use beads, sequins, glass-head pins, etc.

Instructions: Pour 1/4 cup of water into a small bowl. Stir in wallpaper paste until it is the consistency of thick cream. Tear paper towels into strips about 1/4 to 1/2" wide.

Make a core or basic form by (continued) (continued) crumpling newspaper into a long or rounded shape. Do not wet this. Lightly dunk 1 paper towel strip into the paste; pull across the edge of the bowl to remove excess. Wrap it evenly over core, followed with others working in the same direction. Crisscross a second layer of strips over the first. Pinch and mold as you wrap. When finished, set it on a rack, allow it to dry for 2 or 3 days.

To add feet, ears, etc. moisten bits of paper in the glue, shaping these and anchoring them with one or two paste-soaked strips.

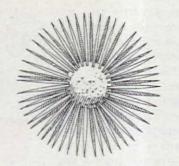
To hang figures, insert a wire hook in top of figure while wet. When dry, paint and decorate. Apply trim with white glue.

# ETC., ETC., ETC.

(continued from page 53)

31. POT-HOLDER STAR. Cut out 2 pieces of bright-colored felt in star shapes. Sew cotton flannel between the two layers. Sew on wool yarn bow at top for ease in hanging.

Ornaments 31 to 41 by Shari Lewis. No. 42 by Mrs. Roger Hope. Papier mâché designs by Donna Sloan.



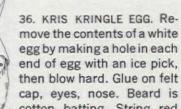
32. STAR SUNBURST is made o colored wooden picks pushed into tiny gumdrop or marshmallow.



33. FLOWER LOLLIPOP for the tree. Tie bright ribbon bow around stem.



34. WOODEN PLAY BEADS are strung on green satin ribbon that's knotted between beads like a fine pearl necklace. Loop on a small tree (or make graceful garlands on a larger tree). 35. WREATH COOKIES are cut with doughnut cutter. Frost pale green; cut holly from green spearmint leaves; dot with cinnamon-candy berries. Attach red yarn bows.



thread through top of cap at front (for balance) to hang.

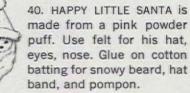


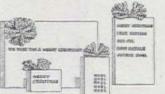
37. GAY FESTOONS for Christmas tree, doorway, or fireplace can be made by stapling cellophane-wrapped candies to ribbon. For effect, add a cluster of lollipops at intervals.

38. HOMEMADE CANDY is a joy and this requires no cooking. Chop 1 cup each of walnuts, seedless raisins, and pitted dates. Mix thoroughly. Add 2 tbs. honey; blend. Butter hands and roll mixture into small balls. Roll in ground nuts.



39. GLITTERY CARDBOARD RINGS are made by slicing paper-towel tubes into 1" circles. Paint insides; dry. Cover outsides with Sobo, roll in glitter. Use glitter inside too.





41. WRAP PACKAGES in brilliantcolored paper. Form holiday greeting with pasted-on alphabet-soup letters.

42. GLUE WOODEN PICKS together in abstract forms such as this unusual star and square. Brush on Sobo adhesive, roll picks in glitter, add sparkling jewels, beads, sequins, glass bits.



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1. A delightful balloon tree can be formed

on a wall by attaching round balloons with bits of masking tape (use double-faced tape, or roll a tiny circle of regular tape, sticky side out). Start with a single balloon at top, 3 in next row, 5 in next, 7 and 9. Long balloon forms trunk.

2. Draw outlines of Christmas designs on a window with a cake of soap. Allow the children to fill in the outlines with "paints" made of tempera mixed with water and scouring powder. Apply with cotton swabs. After the holidays these opaque decorations will wash off and leave the window sparkling clean. 3. Write "Merry Christmas"

3. Write "Merry Christmas" on a window with ribbon, taping the ribbon to the glass with cellophane tape as you shape letters.

4. Make a "grass" mat to place under your tabletop Nativity scene by dipping an old turkish towel into green dye. Tear edges so they are ragged.

5. Cover your tree and wreaths with "snow" that won't melt or burn. Beat, with a rotary beater or an electric mixer, at least two cups of packaged soap or detergent with about 1/2 cup of water. Add more soap or water, if necessary, until mixture stands in firm meringuelike peaks. Then drift the 'snow" onto the greens by scooping it up by the handful and brushing it over the branches.

6. Make a snowman, using the same "snow" mixture as in No. 5. Just keep adding soap until it has a stiff, doughy consistency. Dip the hands in water and

form snowballs. Keep packing until you have a large ball, a medium, and a small one. Pile one on top of another until you have a typical snowman. Press candies or buttons into face for features and tie a piece of bright cloth around the "neck" for a scarf.

7. Make huge no-sew stockings to hang by the fireplace. Cut two huge, identical sock shapes out of felt. Brush a border of rubber cement around one of the shapes, but not along the top edge. Press the other sock shape over this. Be sure they match exactly. You can trim them if necessary. Apply felt cutouts such as Santa's face, stars, bells, or sequins with rubber cement on front of the sock.

8. Spell "Merry Christmas" with block letters of cardboard. Mix a tablespoon of plastic starch with one cup of detergent. Beat with rotary or electric beater until it reaches consistency of cake frosting. Allow to stand for half an hour, then coat both of the egg; contents will come out the other end. To decorate: cover with rubber cement and roll in glitter; make strips or circles of cellophane tape on egg; dip egg in dye; dry, then peel off tape. Or, dye, paste rickrack, sequins, or glitter on surface. Glue a thread loop on one end of egg.

11. Place masses of big artificial flowers on the boughs of a large Christmas tree. Use tiny tree lights.

Suppose you ask Jeeves to take the Bentley into town and do some light shopping for this evening's dinner party.

Rock Cornish game hen, perhaps a '54 Chablis, and some little peas. Assuming Jeeves likes his job, what kind of little peas do you think he'll



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bring home?

sides of the cutout letters. Press gently onto windowpanes and hold them in place until they are set. Later you can wash them off.

9. Tinted macaroni garlands can be fashioned of stars, shells, wagon wheels, bow ties, elbows. Dip them in bowls of food coloring, spread on newspapers to dry, then string in colorful garlands. 10. Decorated eggs (used throughout central Europe for Christmas celebrations) are fun to make. Punch a hole in each end of the egg with a sharp darning needle. Blow in one end 12. Put an apple place card at each table setting. Cut a slit across the top of the apple and insert a 3- or 4-inch Christmas tree cutout of green construction paper. Write your guest's name on the tree.

Good old Jeeves.

13. Trim the table in red and white. Cut a 3-inch-deep fringe along both ends of a package of red crepe paper while it is still folded. Cover table with a white paper cloth. Open package of fringed paper and place strip down center of table. Trim away excess length so strip fits table. 14. Fancy felt place mats are nice to use or give at Christmas. With pinking shears cut a felt rectangle or oval for each mat. Then cut tiny bells, stars, trees, or snowmen out of colored felt and glue to place mats. 15. Make a Christmas "candle" favor

15. Make a Christmas "candle" favor with cookie "base," marshmallow "holder," Lifesaver "handle." Slit marshmallow, insert Lifesaver and peppermint stick "candle," add or-

angechicken corn "flame." Moisten pieces so they hold together.

16. Wrap your rectangular gift boxes with solid-color paper, then cut tiny "doors" and "windows" (out of white paper) and paste on boxes to simulate houses. A group of these placed under a tree creates a charming little village scene.

17. Make a fluffy snowman for the top of a red box as follows: Glue three cotton balls in graduated sizes, one on top of the other. Cut high hat and features out of black paper and paste in place. Glue to box and add a holly sprig or other greens for a final touch.

18. Put a decorative tree on top of a box like this: Form tree out of notebook reinforcements—gummed paper rings—bottom of tree 8 rings across, then each branch above with 2 rings less; top is one ring, crowned with a gold star. For the trunk use a strip of brown paper.

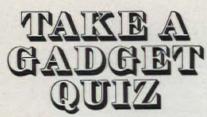
19. Draw design or greeting on a card; go over lines with rubber cement. Quickly, sprinkle soap flakes over sticky surface; shake off excess. It will look just like snow.

20. Create an elegant paper this easy way: Sprinkle shavings of a gold crayon on the shiny side of shelf paper. Place a similar sheet of paper over this and press them thoroughly with a warm iron. Pull two sheets of paper apart and you will have two pieces of gift paper with an interesting marbleized pattern on each.

21. Spell out the name of the person your gift is planned for with silver stars and add a narrow silver tape border on the top or sides of the gift box.

22. Make a six-pointed snowflake for a special package. First wrap box in bright solid color paper. Then fold a round paper doily in half; fold this in thirds to make a point at one end and a round edge at other. Cut a V-shaped piece out of curved bottom—starting at the very edge. Open the doily—vou've made a beautiful snow.

you've made a beautiful snowflake! Glue to center of box.



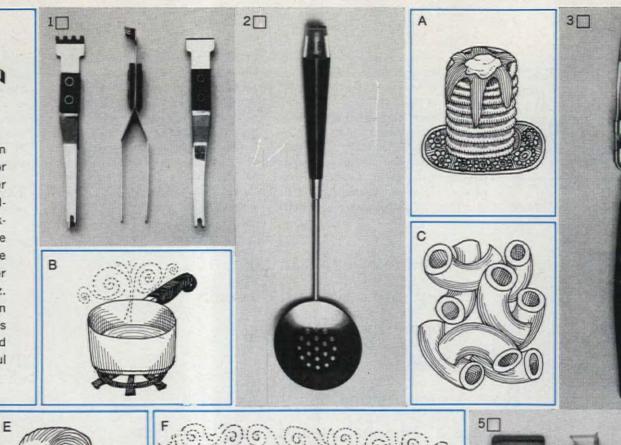
Know a lobster shucker from an orange peeler? An egg separator from a butter spreader? Better take our quiz. For these are gadgets that make wonderful stocking stuffers for the hard-to-please gourmets on your list. Or buy some for yourself to make cooking easier and more fun. Now on to the quiz. Simply match the gadgets shown in the photographs with the foods they go with in the sketches. Good luck and welcome to the wonderful world of whatchamacallits!

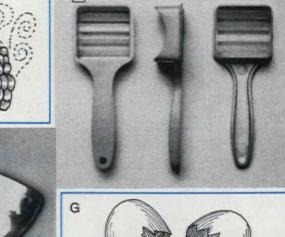
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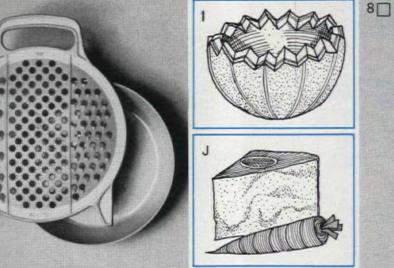
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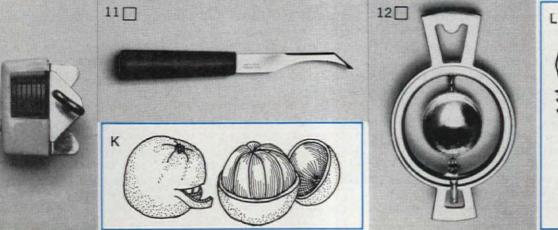






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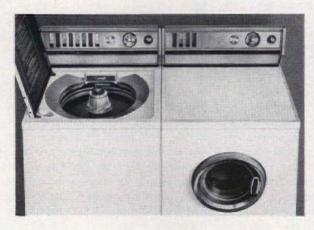


Answers and your score on page 94.

10

# WHY ARE BIG, BIG LOADS SUCH A BREEZE FOR THE NEW PHILCO WASHER?





Now Philco gives you a better way to wash. Gentler. More effective. And with far more room in the tub. You can actually wash as much as double the average load!

Philco calls this better way to wash "Blades of Water" action. A flexible water-impeller deep inside the washer makes 575 strokes a minute. Powerful surges of water go through and through the wash. These are the "blades" of the new Philco. They wash away the dirt, not the fabric.

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.

HERE'S NEW DEPENDABILITY. Philco has reduced structural and moving parts by 27%. Many common washer problems have been engineered right out of existence!

But, most important, here's a better way to wash. One that can handle even really big loads.

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.

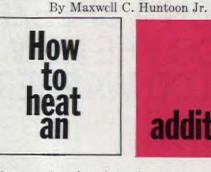
For the name of your nearest Philco Dealer, call Western Union by number and ask for Operator





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





With the possible exception of paying the bills, there are few difficult problems involved in building an addition to a house. Any competent builder can do the structural work. New electrical circuits usually need only be connected to the existing service box. And plumbing for a new bath or kitchen is simply a matter of hooking up new pipes to old ones.

Heating the addition, however, can be something else again. It depends not only on the size of the addition, but on a number of other more or less complex factors, including its shape, location, and the existing heating system. Since these factors require expert and tricky calculations, the optimistic owner who tries to apply simple logic to them may find that (1) he has spent a lot of unnecessary money and (2) the addition is about as warm as a deep freeze.

et's look at two examples of the most common types of addition: Owner A undertakes a major remodeling project, adding 50 percent to the length of his house. He reasons that since he has half again as much house he now needs half again as much heat. So he yanks out his perfectly good furnace and replaces it with one 50 percent larger. But at the end of the year, when totting up his fuel bills, he finds they have increased by 25 percent instead of the anticipated 50 percent. His sad conclusion: the old furnace could easily have handled the added load.

Owner B builds a much more modest addition-a study which juts out of the north side of his house. Its size is insignificant compared to the rest of the house, so he simply adds one radiator or register to his present heating system. Comes a cold windy night he shuts the door to keep out TV noises (which is why he built the study in the first place), starts to work on his tax return, and discovers that he is freezing. The next day a heating contractor, with the gleam of a profitable job in his eye, tells B that \$300 will buy him a warm study.

The obvious conclusion is that a sensible man will consult a heating contractor before building his addition. And so he should. But most additions get replanned 20 or 30 times before they are actually built.

If every time your wife changes your mind you run to your friendly local heating contractor, he may take to running out the back door as you come in the front. If, however, you know some of the basic whys and hows of heating, you'll be able to do a certain amount of preplanning on your own. Then when your plans are solidified, you can talk to the heating contractor more intelligently and get maximum value for your money.

addition

he first principle you need to know is that the amount of heat that must go into your addition depends on how much heat goes out of it; and this heat loss depends in turn on the amount of wall and ceiling area in the addition. Owner A's addition, for example, added 50 percent to the size of the house, but only 40 percent to the wall and ceiling area. Therefore, it required proportionately less heat than Owner B's addition, which added about 10 percent to the house, but 20 percent to the walls and ceilings.

Insulation is an all-important factor in figuring heat loss. Fully insulated walls will lose about 20 percent less heat than uninsulated walls, and a fully insulated ceiling or roof can cut heat loss up to 40 percent. Owner A's house had no insulation in its original walls and not very much in the original ceiling. But his addition was fully insulated (as every addition should be). Therefore, his 50 percent bigger house represented only a 30 percent greater heat loss.

Still another factor affecting heat loss is orientation. Sun shining on a wall heats it up, and so reduces its heat loss; wind blowing on a wall increases the loss. Owner A's addition was on the south side of the house. where it was in the sun during the day and protected from cold northerly winds. This explains why his theoretical 30 percent added heat loss cost him only 25 percent more in heating bills. But Owner B's study, sticking out as it did from the north side of the house, got no help from the sun and a licking from the wind.

you've been paying close attention, you've noticed that no mention has been made of heat loss through the floor. The reason is that floors lose relatively little heat. If the addition is over a basement, it benefits from the heat of the furnace or boiler. If it is over a slab or crawl space, it will lose little heat through the floor because the temperature of the ground under a heated house tends to stabilize at about 50 degrees and is not exposed to wind. (Nevertheless, foundation walls of slabs or crawl spaces should be insulated-foamed plastic slabs stuck on with adhesive are best and insulation between the joists will help warm a floor over a crawl space.)

The second principle you need to know has to do with heat distribution: There can be a big difference between how much heat an addition needs and when it needs it. It's difficult to boil this down into a neat little phrase, so let's state it this way: If the addition is essentially an enlargement of the existing house, it will require heat at the same times as the house. If it is a more or less separate room or wing, it may require heat at very different times.

To see how this idea affects the load on your heating system, let's apply it to our two friends, A and B. Assume that A's addition included an extension of his original living room, a new dining room, and an eating area for his old kitchen. All this space is open to the original house, so the temperatures of the old and new sections will tend to equalize. The house will require more heat because it is bigger, and it will require it all at the same time. Hence A needs only to add more radiators or registers to his present system. Also his present thermostat will give adequate control.

B is not so lucky. His addition, while much smaller, is really a separate wing. It has a much higher proportionate heat loss than A's addition, and, being separate from the rest of the house, doesn't benefit from the heat pumped into the main living area, particularly when B shuts the door. Thus, it needs heat more often.

Now we can account for a gleam in the eye of B's heating contractor. B's study will need its own heating zone and thermostat. (It won't help him to put in a bigger radiator; this would merely make the room too hot in between periods of being too cold.) Just how much the zone will cost depends on what kind of heating system B has. We'll look into this later.

Distribution becomes even more critical if the addition has several windows and, perhaps, a sliding glass door. On a sunny day in midwinter such an addition is like a greenhouse: it can get so hot that windows must be opened. But on nonsunny days the area will need more heat than usual.

Before leaving the subject of heat loss, let's consider briefly a special type of addition: the finished attic. From the point of view of heating, this can be the biggest bargain of all.

In a one-story house, the ceiling is the area of greatest heat loss. Obviously, a second floor placed over that ceiling benefits from that escaping heat. If the original was fully insulated, the amount of usable heat reaching the second floor will be small, although it will make the floor above comfortably warm. But if the original ceiling had little or no insulation in it, and if you insulate the ceiling or roof above the second floor, the result could, in some cases, be a 50 percent increase in house area with virtually no increase in fuel bills.

Now let's turn to the problem of the enlarged heating system. Its final design involves things like square feet of radiation, cubic feet per minute, and btu's per hour—calculations that belong in the hands of a competent heating contractor. But a few basic facts will give you an idea of how difficult or easy it will be to add to your present system.

If the addition is an expansion of the original house, like Owner A's, there should be no problems with any type of heat. The only question is whether or not the system is big enough to handle the added load.

An addition like B's, however, which often demands heat when the rest of the house doesn't, takes a little more doing. Just how much more depends on what kind of heat the house already has.

Hot water heat presents the fewest difficulties. A pair of electric zoning valves and a separate thermostat will give the addition its own heating zone, and should cost only about \$100 above and beyond the cost of new radiators and pipes.

With warm air heat, zoning is more difficult. A gadget called a motorized bypass damper, which costs between \$100 and \$200 installed, will usually work well for bigger additions, but in smaller wings like B's it may make the furnace go on and off so often that it cuts down the efficiency of the burner, thus raising operating cost.

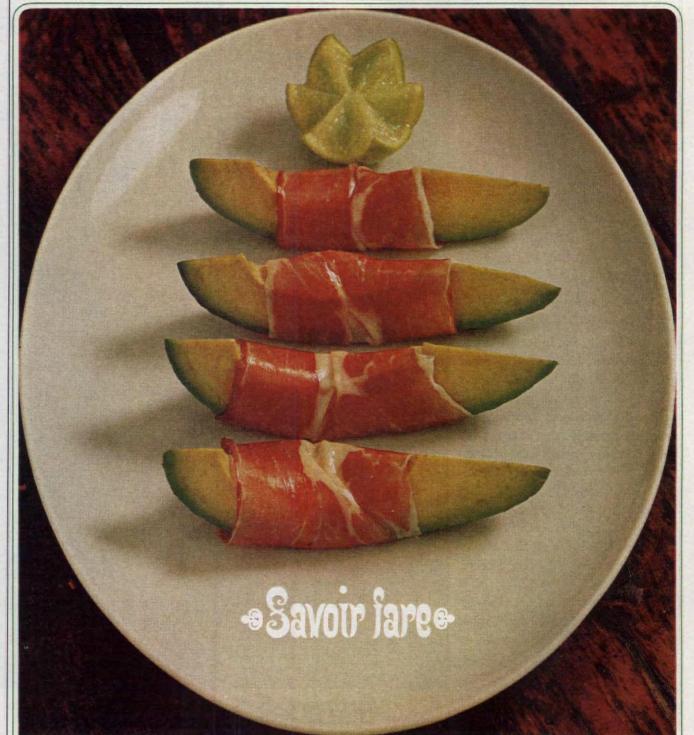
An old-fashioned steam system is an unmitigated pain in the neck when it comes to separate heating zones. Very few heating contractors recommend a method that circulates hot water directly from the boiler through the radiators; this system will cost around \$100. But most contractors insist on something called an arm heater, which takes lots of pipe and fittings and costs a couple of hundred dollars at the least.

The final question concerns the capacity of the present heating system. To some extent this is a cut-anddried proposition: A boiler or furnace will put out just so much heat and no more. If your addition requires more you'll have to put in either a bigger unit or a separate smaller one for the addition alone.

But there's one thing in your favor: Since the majority of houses are built with more heating capacity than they need, their systems will thus take a bigger load. A heating engineer can give you precise figures. Meanwhile, remember this: If it's a close decision as to whether or not the old system will take the new load, chances are that it will.

If a brand-new heating unit strains your budget to the breaking point, there are two other less expensive ways to add capacity and provide zoned heating at the same time. (Both systems are best used in small additions only.) Electric heating will be satisfactory if (1) the addition is fully insulated and (2) your local electric utility will give a rate for heating of about  $1\frac{1}{2}$ c per kilowatt hour or less. (Be sure to check on that rate with your local utility before going ahead.) Your heating bills may be somewhat higher than they would be with gas or oil heat, but the extra cost will be spread out over many months, and the cost of installation will be well under that of a new furnace.

Room gas heaters fit inconspicuously into the wall. They are safe and efficient, although more costly to buy than some other units. And if you live in an area served by natural gas, your operating costs should be no more than with a conventional heating system that would cost more to install.



For conversation, compliments, and grateful guests, start your party with this easy-to-do, impossible-to-resist first course. Wrap California avocado slices in wafer-thin chipped beef, Virginia ham, or prosciutto. & Or make bite-size appetizers with the same combination. Cube your avocado, wrap in smaller pieces of meat, and toothpick together. & Just remember to let your California avocados ripen at room temperature, serve only when they yield to gentle pressure, and serve them often. & More savoir fare? Write for free serving suggestions—Box 336-G, Costa Mesa, California.

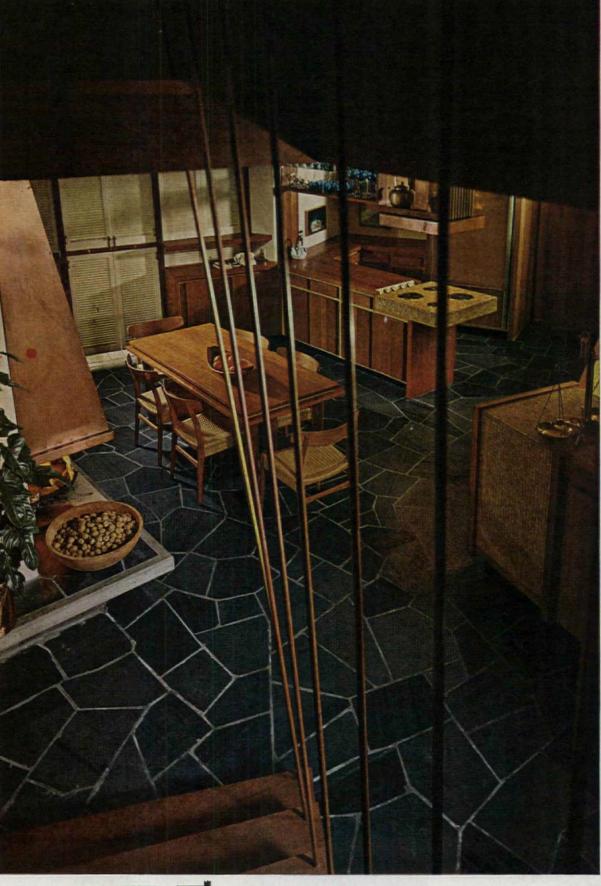


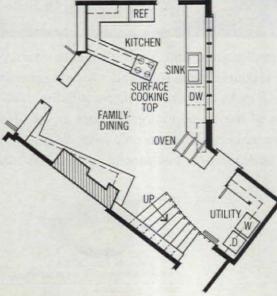
## SHAPE CAN PERSONALIZE YOUR KITCHEN An area of unusual shape

was the key to the uniquely individual design of this functional kitchen

Here's proof that you don't need to be tradition-bound in your kitchen. This pleasant kitchen-family room in Pebble Beach, California, owes much of its personality to its odd shape. Because the owners used that shape in designing the kitchen, they now have a room that is efficient, workable, and distinctly personal. So if the layout of your house dictates a kitchen of unconventional shape, or if you want one that way, be bold! Capitalize on that shape. Let it help make yours a kitchen that's uniquely your own. Remember these important kitchen planning rules: You need well-defined work centers arranged for convenient work flow, adequate counter space, and plenty of storage area.

This inviting area, once the kitchen and pantry of an old home, was remodeled with an eye to retaining the charm of that home. Its wandering outlines were a perfect foil for subdividing the room into workable activity centers—cooking and cleanup, laundry, and dining and entertaining. Coordinating all these areas is the lavish use of teak in cabinets and woodwork, custom mosaic tile for counters and surface cooking top, the accent of copper in hoods and staircase supporting rods, and sleek slate floors throughout.





# A new kind of dishwashing performance from Frigidaire

### Frigidaire Custom Imperial



Dishes come clean as a whistle! Exclusive Super-Surge Washing Action cleans dishes with powerful, vigorous surges of washing power. Washes *up and down* through both racks. Reaches into every corner of the dishwasher. Sanitizes too!

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. Separate "Rinse & Hold" Cycle lets you rinse now—wash later.

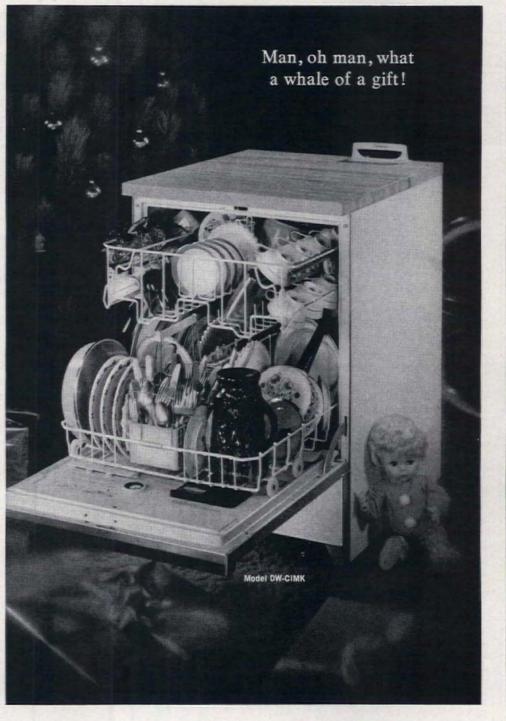
Special care for pots and pans! Push the "Pots & Pans" Cycle button. 43 minutes of Super-Surge Washing Action handles even the heaviest food soil. Redesigned racks hold pots, pans, odd-shaped items.

Amazingly quiet operation! Enjoy hi-fi or make a long distance call from the kitchen phone while this one's running. Whisper-mounted pump, extra-thick insulation, quiet reversing motor drain, make the difference.

No installation is required with this Frigidaire dishwasher. Wide selection of models including under-counter plus a choice of 3 Frigidaire colors or white.

For best performance in your Frigidaire Dishwasher, use a special dishwasher detergent like Cascade. Cascade furnishes a free, full-size sample for each new Frigidaire Dishwasher and shares the cost of this advertisement by mutual agreement.





See it now at your Frigidaire Dealer!



DISHMOBILE

# Now Possible to Shrink and Heal **Hemorrhoids Without Surgery**

**Only Preparation H Contains New Healing Substance** That Can Shrink Hemorrhoids Without Surgery And At Same Time Relieve Itching and Pain.



A world-famous research institute has discovered a new substance which now makes it possible to shrink and heal hemorrhoids without surgery. It stops itching and relieves pain in

minutes, then speeds up healing of the sore, injured tissues all while actual reduction (shrinking) takes place.

Tests conducted under a doctor's observations proved this so. And most amazing of all, this very striking improvement was maintained over a period of many months.

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

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

All this was accomplished without the use of narcotics, astringents or anesthetics of any kind. The secret is the remarkable new healing substance (Bio-Dyne®) which quickly helps heal injured cells and stimulates regrowth of healthy tissue again. It is offered in ointment or suppository form called Preparation H®.

In addition to actually shrinking hemorrhoids, Preparation H lubricates and makes elimination less painful. It helps prevent infection which is a principal cause of hemorrhoids. Just ask for Preparation H Ointment or Preparation H Suppositories (easier to use away from home). Any drug counter.



### STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION

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2. Mail Subscriptions	2,758,235	2,869,571**
C. Total Paid Circulation	3,357,740	3,384,734**
D. Free Distribution (including samples) by Mail, Carrier or Other Means	56,276	57,686**
E. Total Distribution (Sum of C and D)	3,414,016	3,442,420**
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I certify that the statements made by me shove an	correct and complete	John L. Collins

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Both inside and outside your home. you need a focal point for your Christmas decorating. The main element inside is generally your tree. Outside it might be a tree, a front-door decoration, or a yard scene. You can plan your focal point, but good lighting will make it your focal point. Other lighting ought to be secondary, subdued in favor of the center of interest. And don't feel you must use every string of lights you own. Plan your display. Light it. Then stop. Otherwise you'll be running the risk of making your decorative idea look gaudy and overdone.

Of course, the smaller items in your display should be well lighted, too, but they shouldn't compete for attention with the main feature. This only detracts from the focal point and confuses the eye, which tries to take in everything at once.

Tree decoration. Outside and inside, the same rule for selecting the right. number of lights to use applies to trees. Multiply the approximate height and width of the tree. Then multiply the answer by three. This will give you the number of lights that will look just right on the tree. For example, a tree seven-feet high and five-feet wide should have about 105 lights to look its best.

The best type of lights are on what's called a multiple type string. When one light burns out, the others remain lighted. On the less expensive series type string, one bad bulb will put the entire string out.

Before you put up last year's string always inspect it for signs of wear: frayed cords, exposed wires, broken sockets. And test the string before you stretch it on the tree.

Begin decorating the tree with lights, starting at the top, and working from the inside out to the branch tips. Then attach the other decorations, starting again at the top.

Always be sure a new string of lights has the UL (Underwriters' Laboratories) approved label, and make certain you buy only outdoor lights for outdoor use. It's also a good idea to use washer rings or gaskets over all bulb sockets to keep out tinsel and needles on an inside tree, and water on an outside tree.

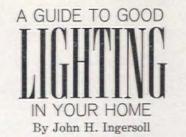
Wiring. Never use anything but insulated staples to tack wiring around a molding or over a door. For outdoor use, buy wiring and plugs specified for outdoors. The best source of power is a weatherproof outdoor receptacle. If you have none, by all means do not run the wire across a windowsill and close the sash on it. Take a 1x3 that's long enough to fit across the window opening. Bore a hole for the wire in the 1x3, lay the 1x3 across the bottom of the window and close the sash on it. You can then run an extension cord from an indoor outlet through the hole in the 1x3. Incidentally, when working on your outdoor lighting, be sure to turn the power off first.

Spots and floodlights. Use spotlights to pick out and illuminate a particular wreath or bush or portion of your home. Use the floods for more diffused, general lighting of an area. Since the idea is to see what's being lighted and not the light source, try to position the holder and bulb so that it's hidden from view. If there's no place to put it but on your lawn, you might shield it with a small wooden frame covered with fir boughs. Many types of holders are available, including one with an attached, rotating color disc. It's a good investment, since you can use it to light your yard year round or illuminate your garden in the summer or to highlight favorite plantings.

At least one major manufacturer, When-Mac Division of American Machine and Foundry, is producing a new and unique kind of outdoor floodlighting system. Since it's operated on only 12 volts, you can handle the wiring in any weather without danger from shock. The wire can be buried, left on the ground, or covered with snow. Moreover, special floodlights that come with the set can be clipped onto the wiring about as easily as pinning a towel to a clothesline. If you want to move a light for any reason, you simply unclip it and reclip it at a new point along the way.

The low voltage is produced by an in-line transformer that turns the normal 110 volts in your household current to 12 volts required by the lights. In addition, the transformer has a 24-hour automatic timer.

The entire system has been given Underwriters' Laboratory approval. The weatherproof lights are sealedbeam types just as in your car. Interchangeable lenses for lights come in clear, amber, green, pink, blue.



It's 9 PM; 15 minutes ago, you started a good spy novel. Slowly, almost imperceptibly, you

feel drowsiness coming on. In a few minutes, you will be asleep. Upstairs, your teen-ager is unable to keep his attention on his lessons. In both episodes, the fundamental problem is simply poor lighting.

Reading in the glow of an undersized light puts a strain on your eyes. Studying by a bright light in an otherwise dim room is also uphill work for your eyes. There's too much contrast between light and dark. The pupils of your eyes constrict to read the bright pages of the textbook, then dilate to pick out objects in the room, then constrict again when you look back to the desk. The cure is very simple. Turn on all the lights in the room so that illumination around the desk balances with light on the desk.

Poor lighting in any form can be annoying and frustrating. But is it harmful to your eyes? American Home asked Stanley F. Maer, O.D., Chairman, Committee on Occupational Vision, American Optometric Association: "As far as we know at present, poor light will not hurt the eyes physically. For example, if you have a mild case of myopia (nearsightedness) the condition would be unaffected by reading in poor light. But we do know that visual efficiency decreases in a poor light.'

You probably think the lighting in your home is entirely adequate. It may or it may not be. There is no such thing as too much light in a home, although

there may be incorrect lighting that produces uncomfortable glare. There are from 16 to 20 places in the home where specific lighting for a specific purpose is needed.

Consider your rooms and their requirements: The master bedroom could use two lamps on the dressing table, one reading lamp by the bed, one by a lounging chair, plus a pair for a desk-say 3 to 5 lamps for each bedroom. The living room should have at least one lamp for each furniture grouping plus one for a desk-a total of 4 to 6 lamps. The same number could easily be used in a family or recreation room. In addition, the adequately lighted home usually has some type of permanent wall or ceiling fixture in every room, every closet, over stairwells, and outside the entry. One of the basic concerns in proper lighting can be summed up in the word balance. It means combining general illumination with local or task lighting. If you're reading, for

Happy Holiday

with diffusers of flashed opal, ceramicenameled glass, or vinyl or acrylic discs. Don't cover incandescents with either etched crystal or frosted glass diffusers. They only hide the bulb when it's turned off. You can use frosted glass, though, with fluorescent lights.

You'll find that many quality lamps will have some type of diffuser. Many of them will be bowl-shaped. These specialty shops can supply the proper diffuser if your lamp lacks one.

Shades. Exceptionally deep and very narrow shades are often quite striking from a decorative standpoint. But they usually rate pretty low as an aid to good lighting. The ideal shade is 16" wide at the base, narrows to not much less than 15" at the top, and is positioned so the bulb

is within an inch or so from the bottom of the shade. The inside of the quality shade is lined with reflective material.

On a lamp that's going to see duty as a source for general light and reading or studying, a shade that is semitranslucent will probably make you most comfortable. Close work, such as sewing or model-making calls for dark, and sometimes opaque, shading. You should never see the glare of the bulb through shade material.

Position. When you're seated, the bottom of the shade on a lamp alongside or in front of you should be at eye level. If you use a floor lamp or a tall table lamp, it should be beside you, slightly behind your shoulder. The shade base ought to be an inch or so above your head. If it's too high, you get glare from the bulb. If it's too low, you get no light on the book. The goal is to shed light on your book but not across your eyes.

The right position also remedies an important roadblock to good lighting-shadow. If you are writing lefthanded, for example, local light should come from your right, so the shadow of your hand doesn't cross your work.

Quantity is the fourth factor in good lighting. Choosing the bulb with the right output depends, quite naturally, on how you intend to use the light. For some detailed information on selecting the correct light

bulb, see page 88.

Do we have to pay for new wiring to get good light? Not necessarily. Your home may need only two or three more portable lamps. These could probably connect to existing wall outlets. Perhaps stronger bulbs are all that's required. If your plan calls for permanent fixtures, the electrician may be able to extend wiring now in the walls at little cost.

Here's one way to find out. If you have 150- or 200-amp wiring (indicated on the fuse box or the distribution panel where the fuses or circuit (continued)

Hot Dr Pepper Bright as a holiday songfest, warm and wonderful as a crackling fire. It's Hot Dr Pepper-a festive way to welcome friends and guests. Just heat Dr Pepper or (if you're a calorie counter) Diet Dr Pepper in a saucepan until steaming

Idea:

example, a good table lamp will shed the right light on your book while light from other sources should produce general illumination so your eyes aren't jarred when you look up.

piest holiday idea yet.

Good lighting involves four things: the correct diffuser (the glass or plastic shield around the bulb), shade, good positioning of the light source, and the right amount of light.

Diffuser. A translucent diffuser is right for most ceiling fixtures, a few wall units, and nearly all portable lamps. Protect incandescent bulbs

are adequate, as long as the lamp is high enough to keep the bulb's glare from your line of vision.

hot. Then pour over thin slices of lemon in your favorite cups. It's the hap-

Special Offer I Four distinctive Hot Dr Pepper cups as illustrated, with bronze anodized aluminum

handles. Only \$2.25, postage handles. Unity \$2.20, postage prepaid. Send check or money order (no stamps) with name and address to: Hot Dr Pepper, Box 28, Philadelphia, Pa.

Dr Pepper Company, Dallas, Texas, 1965

Dr

Lamps with shallow shades generally have plastic diffusing discs below the bulb and opaque shields above. The shield above is sometimes perforated to direct a portion of the light toward the ceiling. Unfortunately, light from the perforations tends to produce glare, as well.

Quality hanging or pulldown fixtures have diffusers below the bulb, but above the bottom of the shade. The top of the shade is open. Lamp

(continued) breakers are located) it's a good bet the wiring in your house can be extended to serve new fixtures. If it's 100 amps, you may be able to extend the wiring. Less than 100 amps and you may have to add new circuits *and* up the amperage, which will run into higher costs. An adequately lighted, three-bedroom home requires approximately 6000 watts or 50 amps for lighting purposes alone without serving all the usual electrical appliances.

You might also want to consider such refinements as dimmers (easily added to existing wiring), remotecontrol switches (for new homes primarily . . . needs complete rewiring on a remodeling job), or electronic eyes (to flick on yard lights at dusk and turn them off at dawn, for example).

Why do fluorescents cost more than incandescent bulbs? They don't when you match performance. True, a 40watt tube costs more than a 40-watt bulb. But (1) the fluorescent delivers three times the light of its incandescent equivalent, (2) the fluorescent, therefore, draws less power, and (3) it generally lasts twice as long.

When you choose a fluorescent, pick the deluxe warm-white type. Its light is considered most flattering and more nearly resembles the light from incandescent fixtures.

Are high-intensity lamps worthwhile? Yes, but only when they are used correctly. Remember that the light from these powerful little lamps is undiffused. Never position one so you see the bare bulb, and remember to move it around until you're sure no reflected glare hits your eyes. Always fill your work area with good general lighting before turning on the highintensity lamp. Reading at night only by the light of a high-intensity lamp will bring on eye fatigue, and may give you a headache. On the plus side, high-

intensity lamps, when used properly, are very effective, producing sharp definition between light and shadow (ideal for precise work such as model making) and accurate color definition (good for sewing a dark fabric).

How good are long-life bulbs? Any bulb advertised for a "lifetime," "5,000 hours," or "5 years" isn't going to deliver much light. And don't depend on wattage as a guide. Wattage only indicates the amount of electricity needed to light the filament. The output of light depends on the construction of the bulb and its coating. A 60-watt long-life bulb may put out only 40 percent of the light produced by a standard 60-watt bulb. (A standard 60-watt bulb lasts about 1000 hours.) However, a long-life bulb will generally last as long as claimed. They could be useful in a high-ceilinged hallway where light for safety's sake is needed and where changing bulbs is troublesome. Where's the best place to get more advice on lighting? For the best free advice, try your electric light and power company. Many of the nation's utilities have specialists on their staffs who are glad to discuss your lighting plans with you. Some of these people may also visit your home to make more specific suggestions. A number of companies have special programs set up to help you.

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Charming gifts from Westclox.

Beautifully timed for Christmas!

Tips on bulbs. Here's a list of everyday tasks around the home, and the bulb requirements best for each:

Easy reading such as newspapers or magazines with large type: 150 watts, in a single or three-way bulb if the lamp is on a table beside you; 250 to 300 watts if it's a floor lamp placed behind you.

> Difficult reading: 250 watts in a lamp next to you, 300 watts in one behind you.

Letter writing: 150 watts.

Studying at a desk: 200 watts, ideally divided between two lamps with 100watt bulbs. Lamps should be positioned to the right and left of the immediate work surface. Or use a 30watt fluorescent in a reflecting fixture 15" to 18" above the work surface.

Hand sewing: 300 watts, with the possible addition of a 75-watt undiffused bulb in a bullet fixture if the work is very difficult to see. (A high-intensity lamp would serve well here.)

Machine sewing: 150 watts, with the possible addition of undiffused light for difficult work. Or a 15-watt fluorescent fixture about 15 inches above you.

Handicrafts: 150-watt bulb. Or an otherwise undiffused 150-watt, silveredbowl bulb. Or a 40-watt fluorescent, about 48 inches from work surface.

Washing dishes: two 25watt fluorescents above sink, behind a faceboard, or mounted in a recessed fixture. Also two 75-watt inside-frosted incandescents.

Shaving or applying makeup: A 20-watt fluorescent or two 40-watt incandescents on either side of the bathroom mirror, and definitely behind diffusers, plus two 15watt fluorescents or two 40watt incandescents above.

General household lighting: Seldom does it make much sense to use less than a single 60-watt bulb for any useful purpose in the home. A ceiling fixture in a room up to 125 square feet should have one 100-watt bulb, or three 40-watt bulbs. In a room up to 225 square feet—four 50-watt bulbs, or five 40-watt bulbs. Above 225 square feet, use built-in valance, cornice, or wall-bracket fixtures. The rule for wall fixtures is a foot of channel (length of fluorescent tubing) for each 15 square feet of floor area.



LITTLE RED BARN. New, colorful "Wee Winkie" nursery clock, Moo-cow pendulum swings after winding. Only \$9.98.

One U.S. manufacturer, Duro-Test Corporation, is now producing a line of general-service bulbs called Duro-Lite that are guaranteed for 2500 hours or one year. Output is about 90 percent of that turned out by standard bulbs.

The best time to plan for adequate lighting is before construction of a new home. If extra wiring is needed, the cost is minimal. But if you buy a home based on a development model, the builder will usually change his plans to put in adequate fixtures and wiring if you pay for the changes. For example, the Philadelphia Electric Company has a miniature model of a house in their main office. With lights placed strategically in the model, the company can show you how an adequately lighted home compares with a home that is getting by with below-average lighting.

flashlight battery<sup>†</sup>. Only \$9.95.

**/ESTCLOX** 

GENERAL TIME

In addition, booklets on lighting are generally available from bulb manufacturers for the cost of mailing. If you want the light in your home custom-planned, and you're willing to pay for it, get help from a professional lighting designer or consultant.

### Happy Evergreens

(continued from page 49)

that will grow best in your area. Following is a breakdown of major evergreen trees and their most popular species. The zone given for a particular tree is its northernmost limit. Since hardiness is dependent on many factors, however, experiment if you like. We have often seen trees listed as "hardy to zone 7" grown successfully in protected locations further north. Talk with a reliable local nurseryman about named varieties that are best suited to your climate.

THE FIRS (Abies)



They make excellent Christmas trees and are best for indoor decoration, because they hold their needles on cut branches better than spruces. They thrive in moist, well-drained soil, and a cool, humid climate.

Balsam fir (Abies balsamea). It's the most familiar Christmas tree, native to the Northeast. Not longlived in cultivation; unsatisfactory in low elevations. Give it moist, cool spot and it will form a pyramid to 60 feet.

Greek fir (A. cephalonica). It grows to 90 feet. Low-branching habit. Needs protection from winter sun. Hardy in southern New England.

White fir (A. concolor). One of the finest firs, it will grow to 120 feet if conditions are ideal. It's hardy in zone 4, drought- and heat-resistant. It wants fertile soil and mulch.

Momi fir (A. firma). A stiff-needled tree that will make dense growth. Hardy in the North Central states and southern New England.

Korean fir (A. koreana). Has threeinch-long violet-purple cones. It's hardy in New York and New England.

Nikko fir (A. homolepis). A symmetrical tree colored rich green. Give it lots of room. Hardy in zone 4.

Nordman fir (A. nordmanniana). A beautiful tree that needs winter protection from wind and sun north of Philadelphia. Makes dense growth.

Spanish fir (A. pinsapo). Long, purplish-brown cones. Protect in southern New England and Midwest. Veitch fir (A. veitchi). Very hardy

(zone 3). Small, blue-purple cones.

### THE CEDARS (Cedrus)



Large, handsome trees that need plenty of room to develop and welldrained soil. Broadly pyramidal.

Atlas cedar (Cedrus atlantica). Not reliably hardy north of New York, preferring the milder climate of the Southeast. Has spreading branches and may reach 120 feet.

Blue Atlas cedar (C. atlantica glauca). The form with the beautiful blue foliage. Try it south of Philadelphia and in protected spots North.

Deodar cedar (C. deodara). Hardy to zone 7, it has five-inch cones and dark blue-green leaves. 150 feet.

Cedar of Lebanon (C. libani). A mildclimate tree, although it has been successfully grown in Massachusetts. Will attain 100 feet.

FALSE CYPRESS (Chamaecyparis)



Frequently planted, hardy evergreen trees. Protect from wind and give slightly acid, moist soil.

Lawson false cypress (Chamaecyparis lawsoniana). It's available in many beautiful forms but needs a moist, mild climate. Well suited to northern California, the Northwest and Central states. It's pyramidal in form and tall with bright green, drooping foliage.

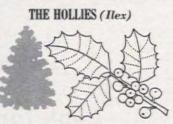
Hinoki false cypress (C. obtusa). A very attractive tall tree with dense, dark green foliage. Hardy.

**CRYPTOMERIA** (Cryptomeria)



When mature they are handsome, pyramidal trees. Give them moist, fertile soil, and plenty of room. Protect in southern New England.

Japanese cryptomeria (C. japonica). Has reddish-brown bark and spreading or drooping branches. It likes a mild, moist climate and may reach 125 feet. Lobb's cryptomeria (C. japonica lobbi) is a hardier form.



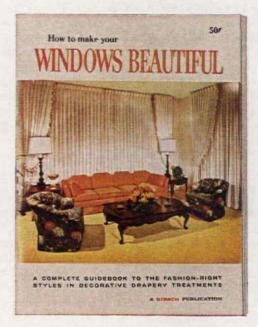
Among the most ornamental broadleafed evergreens mentioned here because of their winter foliage and berries prized for Christmas decorations.

Tree hollies range in height from 30 to 70 feet and will grow in sun or part shade. Soil should be slightly acid, light, well-drained, and humusy. Protect from hot summer sun. For a good crop of berries you need a male and female plant of the same variety. English holly (Ilex aquifolium). One of the most beautiful (continued)

## **BIG WINTER ISSUE COMING UP**

What better way to see what's up in '66 but to glean the pages of our big Winter issue! Buying a new house? Read what builders are doing in the way of new designs and materials. See a new concept in a custom-built house. Planning a garden? Feast your eyes on the breathtaking flowers for '66. Plant a garden that's as beautiful in the fall as in springtime. Where to start decorating your home? See what happens when you start with lovely carpeting, use one dramatic print. All this plus exciting recipes for the New Year.

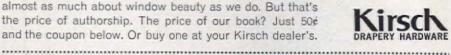
> We've a new edition in our family.



And we're proud as can be. Because our newest decorating book, How To Make Your Windows Beautiful, looks like a runaway best seller.

But then, why not? It has more of everything you've liked about our other window books. More than 80 pictures of imaginative room settings in full color. Detailed sketches and pictures showing alternate ways of treating particular windows. Fresh ideas on color. How-to information on planning, measuring and making draperies. Plus a few tips on choosing drapery hardware (we couldn't resist).

There's just one problem. Our new 76-page book is so complete that you'll know almost as much about window beauty as we do. But that's the price of authorship. The price of our book? Just 50¢ and the coupon below. Or buy one at your Kirsch dealer's.



KIRSCH DRAPERY HARDWARE, Dept. A-1265, Sturgis, Michigan I want to become a window decorating authority, too. I'm enclosing 50¢ for your newest book

on the subject.

STATE

NAME ADDRESS

CITY



(continued)

many hybrid forms, some of which can be grown in the North. Ranges from 20 to 80 feet tall.

hollies with

Narrowleaf English holly (1. aquifolium angustifolia). A most elegant tree with shiny green leaves and green or purplish bark.

**Dahoon holly** (*I. cassine*). Primarily for the South, it grows to 35 feet producing large crops of red berries. It prefers acid soil.

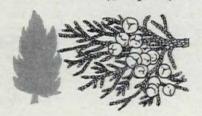
Lusterleaf holly (I. latifolia). A lovely, large-leafed tree, to 60 feet. Grows best in the Southeast, zone 7.

American holly (1. opaca). A compact, roundheaded tree that reaches 50 feet or more. Hardy varieties can be grown anywhere but in the coldest states. The variety *xanthocarpa* has yellow berries.

**Perny holly** (*I. pernyi*). Small, spiny leaves and an open growth habit. Hardy to Boston. To 25 feet.

Yaupon holly (1. vomitoria). A small tree, to 25 feet, mainly for the South (zone 7). The leaves are oval and have scalloped margins. Needs sun or part shade.

THE JUNIPERS (Juniperus)



The tree forms make beautiful lawn specimens and they will grow in any soil. They do best, however, if soil is slightly alkaline and dry. Full sun.

Chinese juniper (J. chinensis). This is the tree form and it grows to 40 feet. Hardy in zone 4, New England.

Irish juniper (J. communis hibernica). A rather tender, columnar form with gray green leaves.

Syrian juniper (Juniperus drupacea). A pyramidal tree to 45 feet, excellent for the South, zone 7.

**Greek juniper** (J. excelsa). A mildclimate juniper (zone 7) of pyramidal form, to 60 feet in height.

Rocky Mountain juniper (J. scopulorum). Hardy in zone 3, it reaches 30 feet and resembles red cedar.

**Eastern red cedar** (J. virginiana). A very hardy, tall tree (to 100 feet) that grows slowly and can be kept low by pruning. The pyramidal form (canaerti) has dark green foliage, glauca is light blue.

THE INCENSE CEDAR (Libocedrus decurrens)



Elegantly shaped, it grows into a dense column of dark green foliage to 100 feet tall. Grow it in zone 6 and the warmer parts of zone 5 and the West coast. Fertile, moist soil.

### THE PINES (Pinus)



They are among the most beautiful and easily recognized evergreens. They require a sunny location and thrive in a dry, sandy soil poor in organic matter.

Canary pine (Pinus canariensis). For mild climates (zone 8), dry soil. It will grow to 80 feet. Foliage is light green in color.

Swiss stone pine (P. cembra). This is a very hardy (zone 2), slow-growing pine, to 75 feet. Forms a beautiful, densely branched pyramid.

Limber pine (P. flexilis). A very slowgrowing tree, to 75 feet, and very hardy. Beautiful when mature.

Himalayan pine (P. griffithi). Given plenty of room it will develop into a majestic tree, 75 to 100 feet tall. Zones 9 to 6.

**Eastern white pine** (*P. strobus*). Wellknown and hardy in zones 9 to 3, this is a big, broad tree with attractive blue green foliage. *Fastigiata* is more narrow in habit.

Japanese red pine (P. densiflora). A popular subject for bonsai in Japan,

it will grow to 6 feet in the garden. Hardy in zones 8 to 5.

Korean pine (*Pinus koraiensis*). A 50foot pyramidal tree with dark green foliage. Hardy in zone 4 and part of zone 3.

Austrian pine (P. nigra austriaca). To 75 feet or more, it has spreading branches, dark green needles. Hardy.

Japanese white pine (*P. parviflora*). A small, asymmetrical tree that will hold its cones for several years. Hardy in zone 5.

Red, or Norway pine (P. resinosa). A very hardy tree (zone 2) quite tall, with spreading branches, long and soft needles. Needs full sun.

Japanese black pine (P. thunbergi). Branches are slightly pendulous, its foliage is dark green. It does well along the Eastern seaboard. From 60 to 90 feet tall.

### THE SPRUCES (Picea)



Most are hardy trees, pyramidal in form. They will grow in part shade and have drooping cones. They are shallow-rooted so plant in light, welldrained, moist soil. Spruces make handsome Christmas trees but tend to become thin with age.









Norway spruce (Picea abies). A handsome big tree to 100 feet with dark green foliage. It is very hardy (zone 2). The yellow Norway spruce (aurea) is smaller (30 to 40 feet), with golden yellow needles. Zone 3.

Black Hills spruce (P. glauca densata). Slow growing, densely symmetrical to 40 feet, with blue-green foliage. Zones 8 to 3.

Serbian spruce (P. omorika). A striking 75-foot tree with needles dark green on one side, blue white on the other. Zone 4 and zone 3.

Oriental spruce (P. orientalis). Densely branched, to 75 feet or more, with dark green glossy foliage. Zone 4.

Colorado spruce (P. pungens). A very hardy tree that may reach 80 feet. Foliage is blue-green. A steel blue form is P. pungens glauca.

DOUGLAS FIR (Pseudotsuga taxifolia douglasi)



A conifer with drooping cones, it grows to 80 feet or more and is hardy in zone 4 and part of zone 3. It is a fine garden specimen. Glauca is the blue-leafed form, and glauca pendula the weeping Douglas fir (50 feet. hardy in zones 4 to 9).



Not a true pine, it has long, whorled needles, dark green in color, and a pyramidal form. It will attain 70 feet or more. It's not too hardy north of zone 5 and the warmer parts of zone 4.



Graceful lawn trees and most varieties are hardy as far north as central New England. Protect them from winter sun and wind.

Common hemlock (Tsuga canadensis). The hardiest of all the hemlocks (zones 9 to 3) and most commonly grown in the Northeast, Growsquickly to 50 feet or more. Unlike most conifers, the branches grow irregularly along the main stem, rather than in regular tiers or whorls. Give it a moist, rich soil. Tends to develop several stems and unless all but the main one are cut, it becomes shrubby.

Carolina hemlock (T. caroliniana).





THE TERMS "SCOTCH", "SASHEEN", "MAGIC BOW", "HOLLY TIE", AND THE PLAID DE ARE REGISTERED TRADEMARKS OF 3M COMPANY, ST, PAUL, MINN C 1965 3M





Not as hardy (zones 8 to 5), but more Has dark green foliage and spreading attractive than common hemlock. Good pyramidal form.

Japanese hemlock (T. diversifolia). A beautiful pyramidal tree. It's slower growing than T. canadensis. Hardy in zone 5.

Western hemlock (T. heterophylla). The 100-foot hemlock of the Northwest and Alaska. Prefers the moist climate of the West coast.

### THE YEWS (Taxus)



They are popular evergreens in tree and shrub forms. Will grow in shade and are able to survive the oftenpolluted air of city gardens.

English yew (Taxus baccata). A tree to 40 or more feet tall, with dark green foliage. Has a long history of use for Christmas decorating in England. Not hardy above zone 6. Some named varieties are hardier than the species and can be grown in New York and southern New England.

Irish yew (T. baccata stricta). A small, columnar tree to 12 feet. Group it with other evergreens in the foundation. Hardy in zone 6.

Japanese yew (T. cuspidata). The best for the Northeast, it's hardy to zone 5. May attain a height of 40 feet. branches.

### THE ARBORVITAE (Thuja)



Useful garden evergreens, available in many forms and sizes. They grow quite tall in nature but in the garden make slow, compact growth. Plant in a sunny spot with rich, moist soil.

American arborvitae (Thuja occidentalis). A very hardy evergreen that will grow to 50 feet tall. It requires moist soil. Try the variety Douglasi pyramidalis.

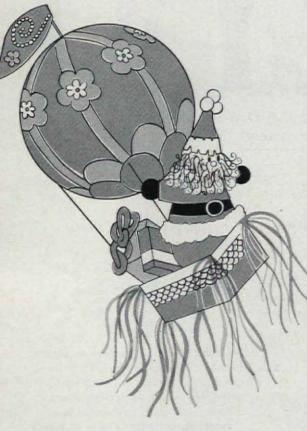
Wintergreen arborvitae (T. occidentalis nigra). A medium-size, pyramidal tree with a maximum height of 30 feet. It's quite hardy (zone 3) and keeps its color in winter.

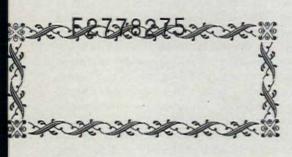
Oriental arborvitae (T. orientalis). A small (20 feet), pyramidal evergreen characterized by a fresh, bright green color. Hardy in zone 6 and part of zone 5. T. orientalis conspicua is smaller with yellow-tipped foliage.

Columnar giant arborvitae (T. plicata fastigiata). A densely branched tree to 75 feet. Zone 5.

Japanese arborvitae (T. standishi). This one has spreading branches and grows to 40 feet. Zone 5.

# YOU MAY ALREADY BE A WINNER!







# Check your number today in the \$300,000 "Home for Christmas" Sweepstakes!

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Take the opposite page with its number to the listed store nearest you . . . it may be one of the 1000 lucky numbers to win a \$300 Christmas Gift Certificate! INSTANT REDEMPTION: These fine stores will prominently display a list of winning numbers in the departments where these gifts are sold. If the number on your page is one of the 1000 winners, just take the entire page to the department manager, who upon verification will issue you a Christmas Gift Certificate worth \$300 in merchandise.

Gift Certificates must be redeemed before January 1, 1966.

MOST OF THE PRODUCTS SHOWN ARE AVAILABLE AT THESE FINE STORES: CALIFORNIA: Los Angeles — J. W. Robinson (all stores) CONNECTICUT: Hartford - Sage-Allen (all stores) FLORIDA: Miami - Burdine's (all stores) INDIANA: Indianapolis – L. S. Ayres (all stores) LOUISIANA: New Orleans — Maison Blanche (all stores) MARYLAND: Baltimore - The Hecht Company (all stores) MICHIGAN: Detroit - Crowley, Milner (all stores) MINNESOTA: Minneapolis – Donaldson's Golden Rule (all stores) MISSOURI: St. Louis - Vandervoort's (all stores) NEW YORK: New York - Abraham & Straus (all stores) New York - Stern Brothers (all stores) Buffalo - Wm. Hengerer (all stores) OHIO: Cincinnati – John Shillito Company (all stores) PENNSYLVANIA: Philadelphia – Strawbridge & Clothier (all stores)

TEXAS: Houston - Foley's (all stores) WASHINGTON: Seattle - Rhodes of Seattle (all stores)

No purchase required to win! Here's all you do: 1. Take the opposite page of American Home Magazine with your number to one of the stores L. Take the opposite page of American Home Magazine with your number to one of the stores listed in this advertisement and check the Lucky Number poster displayed there. If yours is a

winning number, the department manager, upon verification of the number, will issue you a Christmas Gift Certificate worth \$300 in merchandise. 2. Winning numbers have been selected at random under the supervision of Reiter-Ross Gift Certificates must be redeemed before January 1, 1966. 2. Winning numbers have been selected at random under the supervision of Reiter-Ross Premium & Contest Division, an independent judging organization. If the list of winning num-bers is not the display at the store mentioned in the education ment of it the store are not in the store is not the display at the store mentioned in the education ment of it the store are not in the store is not the display at the store mentioned in the education ment of it the store are not in the store is not the display at the store mentioned in the education mention of the store are not in the store is not the store are not in the store mention of the store are not in the store are not in

bers is not on display at the stores mentioned in the advertisement or if the stores are not in bers is not on display at the stores mentioned in the advertisement or if the stores are not in your area you may obtain the list by sending your name and address to "Home for Christmas" Superstates, Box Alto, Collingenerate New Jacob Octor 3. Sweepstakes entrants are restricted to residents of the United States except Kansas and Sweepstakes, Box AH-9, Collingswood, New Jersey 08108.

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are the sole responsibility of the winners.

### SHOPPING INFORMATION

HUGGABLE, LOVABLE STUFFED TOYS Page 19:1) by Fun & Fancy, 96 Oakoalg Ave., Mill Valley, Calif. at Playroom, St. Louis, Mo. 2) by Alexander Dolls, 615 West 131 St., N.Y.C. at F.A.O. Schwarz and branches, N.Y.C. 3) by Susy Brooks, 112 West 34 St., N.Y.C. at Bloomingdale's, N.Y.C. 4) by Aspect Associates, Inc., 331 West 19 St., N.Y.C. at Carson, Pirie Scott & Co., Chicago, Ill. 5) Flairtime by Silvestri, 225 Fifth Ave., N.Y.C. 6 & 8) by Ross-Havers, Inc., 225 Fifth Ave., N.Y.C. at Halls, Kansas City, Mo. 7) by Steiff-Reeves International, Inc., 1107 Broadway, N.Y.C. at F.A.O. Schwarz.

### SET A THEME FOR CHRISTMAS

Pages 42, 43: Sofas from "Tastesetter Collection" at Lord & Taylor, N.Y.C. Rug from Ernest Treganowan Inc., N.Y.C. through decorators. Pages 44, 45: Den rug from Stark Carpet, N.Y.C. through decorators. Black chair from Macy's, N.Y.C. Gift wrappings by Tie-Tie, 225 Fifth Ave. and East House Enterprises,

### Inc., 300 Park Ave. South, N.Y.C.

WOOD TOYS TO "GROW" ON Pages 46, 47 : Wooden toys from Mattern Enterprises, Southwest Harbor, Me.; Childcraft Equipment Co., Inc., 155 E. 23 St., N.Y.C.; Creative Playthings, Princeton, N.J.; F.A.O. Schwarz, N.Y.C. Rug by Scandinavian Marketing Assoc. Inc., 281 Fifth Ave., N.Y.C. Crib from The Children's Workbench, N.Y.C.

OPEN HOUSE FOR THE HOLIDAYS Pages 60, 61: Crystal candelabras, corn bread dish, flatware, serving pieces, cheese scoop from Tiffany & Co., N.Y.C.

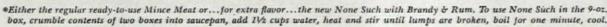


# **Holiday Fruitcake**

### Mix it yourself in 9<sup>1</sup>/<sub>2</sub> minutes...can't fail! Great for gifts!

The time-saving secret? Borden's has premixed most of this cake for you. None Such Mince Meat is a spicy blend of 21 good fruitcake fixings...all fixed for you: apples, raisins, currants, spices, cider ... many more. Eagle Brand Sweetened Condensed Milk is a blend of whole milk and sugar, precooked to velvet smoothness – to shorten your blending time.

Holiday Fruitcake 2½ cups sifted flour • 1 teaspoon baking soda • 2 eggs, lightly beaten 1 jar (28 oz.) Borden's Ready-to-Use None Such Mince Meat\* 11/3 cups (15-oz. can) Borden's Eagle Brand Sweetened Condensed Milk I cup walnut meats, coarsely chopped 2 cups (1-lb. jar) mixed candied fruit (we suggest Borden's Tropical Brand) Butter 9-inch tube pan or spring form. Line with waxed paper. Butter again. Sift flour and baking soda. Combine eggs, Mince Meat, Eagle Brand, fruit and nuts. Fold in dry ingredients. Pour into pan. Bake in slow (300°F.) oven 2 hours, until center springs back and top is golden. Cool. Turn out; remove paper. Decorate as shown, if desired.





# Borden's Very Big On Flavor

### Take a Gadget Quiz

(continued from page 80)

How well did you do on our gadget quiz? Here are the answers and how to score yourself.

For each gadget correctly identified give yourself 10 points. If you score 100-120 you're a gadget genius. A score of 70-90 indicates you're a fairto-middling assistant chef. If you score 60 or below take E for effort. **1 L. Lobster and crab shucker**. Both ends of this gadget are meant to be used—one acts as a tweezer to extract morsels from tips of claws, the other as a rake for hidden chunks.

2 B. All-in-one spoon and thermometer. Wouldn't you like to have this the next time you're making candies or preserves or deep-fat frying?

**3 K. Orange peeler.** We're pleased as punch with this item. After you pare off the center strip, use the tip to loosen remaining peel. You get two perfect orange peel "cups" and the whole orange stays intact.

4 A. Frying mold. Here's the way to surprise your friends and family with perfectly shaped pancakes and eggs. 5 F. Butter spreader. A utensil that's sure to become a must whenever you serve corn on the cob. A clever way to solve the problem of putting slippery butter on hot corn.

6 C. Pan drainer. Ever wind up with macaroni in the sink when you're trying to drain off excess liquid? Then you're sure to appreciate this convenient tool. It fits right over a standard saucepan; lets liquid drain out—keeps the food in.

7 J. Grater and bowl. Grate, string, or shred with no muss because the attached bowl catches all.

8 I. Vegetable and fruit decorator. Here's an easier way to give a fancy touch to melons, apples, tomatoes, radishes, baked potatoes, etc.

**9 D. Bacon grill.** Puts an end to the nuisance of bacon strips curling while you're frying them. Grill sets over burner or unit; makes crisp bacon slices that need no turning. Has nonstick surface also.

10 H. String bean slicer. Hot bacon dressing or buttery, toasted almonds somehow taste even better over slivered French-style beans. And this is the perfect gadget for slivering fresh beans quickly and easily.

11 E. Shrimp cleaner. A handy tool that both removes the shell and cleans the shrimp in one easy operation.

12 G. Egg separator. A great gadget if you're timid about separating egg whites from yolks. Set it on a measuring cup and break the egg into it. Yolk sits firmly in center while egg white drops into the cup below.

The gadgets shown are available at:

1, 4, 9, 10—Hammacher Schlemmer, N.Y.C.

- 2, 3, 6, 8-La Cuisiniere, N.Y.C.
- 5-Pottery of All Nations, N.Y.C.
- 7-Hutzler, Long Island City, N.Y.
- 11-Thurnauer, N.Y.C.
- 12-Bloomingdales, N.Y.C.

There's a bright holiday plus in your portable appliances. They can be the key to something different and unusual in festive foods. Join us! See how we use our appliances to spark holiday parties.

"We're having a cook-at-the-table party and serving Sukiyaki." Electric skillet takes the honors for this unique, informal dinner party. Be ready to make a second batch—it's sure to be in order.

SUKIYAKI.  $\frac{1}{2}$  c. bouillon;  $\frac{1}{2}$  c. soy sauce; 1 tbs. sugar; 1 tbs. sherry;  $\frac{1}{2}$  lbs. sirloin, sliced paper-thin and cut in pieces;  $\frac{1}{4}$  c. pure vegetable oil; 3 onions, thinly sliced; 1 c. bias-sliced celery; 1 c. (8-oz. can) bamboo shoots, sliced;  $\frac{1}{2}$  lb. mushrooms, sliced; 2 c. spinach leaves; 4 to 6 green onions; hot fluffy rice.

Combine bouillon, soy sauce, sugar, and sherry; pour into an Orientalstyle sauce container. Prepare remaining ingredients as directed and arrange in rows on a flat tray; refrigerate until dinner time. When ready to eat, place the tray, bouillon mixture, and electric skillet on the table. Prepare Sukiyaki as follows: Set the temperature control on skillet at 350°; thoroughly brown meat in oil; push to one side. Reduce temperature to 300°. Add half the bouillon mixture. Add onions and celery; toss lightly; cook for 3 minutes; push to side. Add remaining bouillon mixture, bamboo shoots, mushrooms, and spinach; cover and cook 3 minutes. Add green onions; cook 1 minute longer. If desired, toss lightly before serving. Serve over hot fluffy rice. Makes 4 to 6 servings.

"Our teen-agers are having a Dagwood grill party." Each guest makes his own sandwich from foods cooked on the spot-on the electric griddle.

FUNNY-FACE BURGERS. Prepare your favorite hamburger mixture. Using olive slices, pimiento, and green pepper strips, make your own burger funny face before grilling—or top a ready-grilled burger with eyes and mouth cut from slices of process American cheese.

PICKLED HOT DOGS. Split hot dogs vertically down the center; stuff with a pickle strip; wrap with bacon; secure with wooden picks, and grill.

GRILLED COLD CUTS. Grill thin slices of assorted cold cuts such as canned luncheon meat, pepperoni sausage, or bologna. Serve with a basket of assorted rolls and plenty of catsup, mustard, and relish.

"We're having Deviled Shrimp Coquille to start our New Year's Smorgasbord." Toaster-oven serves these tiny shrimp pastries piping hot.

**DEVILED SHRIMP COQUILLE. 1** can (4½-5 oz.) cooked shrimp, chopped; 1 can (2¼ oz.) deviled ham; 2 tbs. chopped parsley; 2 tbs. mayonnaise; 1 tbs. lemon juice; 2 tsp. prepared mustard; packaged tiny pastry shells; pimiento and green pepper, cut in small festive shapes.

Combine shrimp, deviled ham, parsley, mayonnaise, lemon juice, and mustard; mix thoroughly. Spoon into pastry shells; top with pimiento or pepper cutouts. Place on tray in toaster-oven and bake about 10 minutes. Serve, piping hot, straight from the oven. Makes about 25.

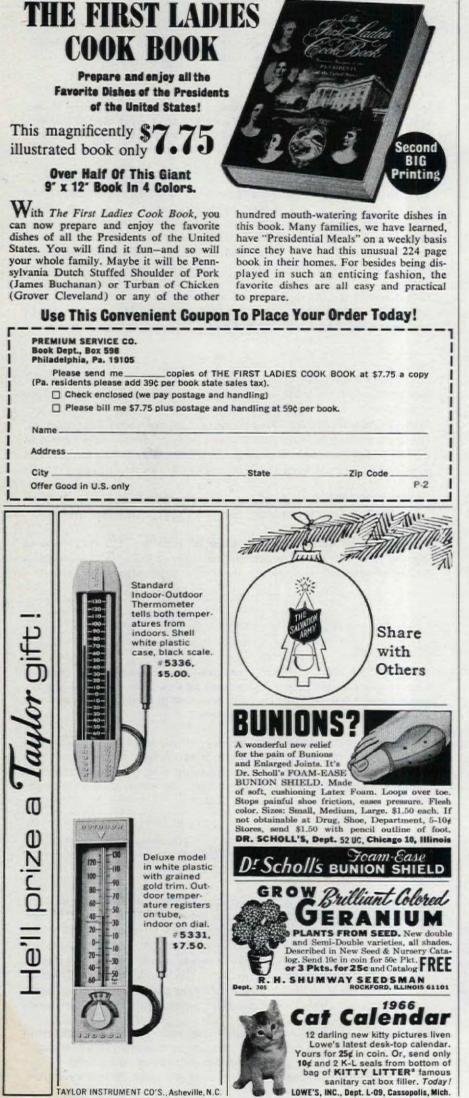
"We're having Western Rib Appetizers for our holiday open house." Our open-hearth broiler rotisserie is sure to be the center of attraction when its kebab attachment holds these choice tidbits.

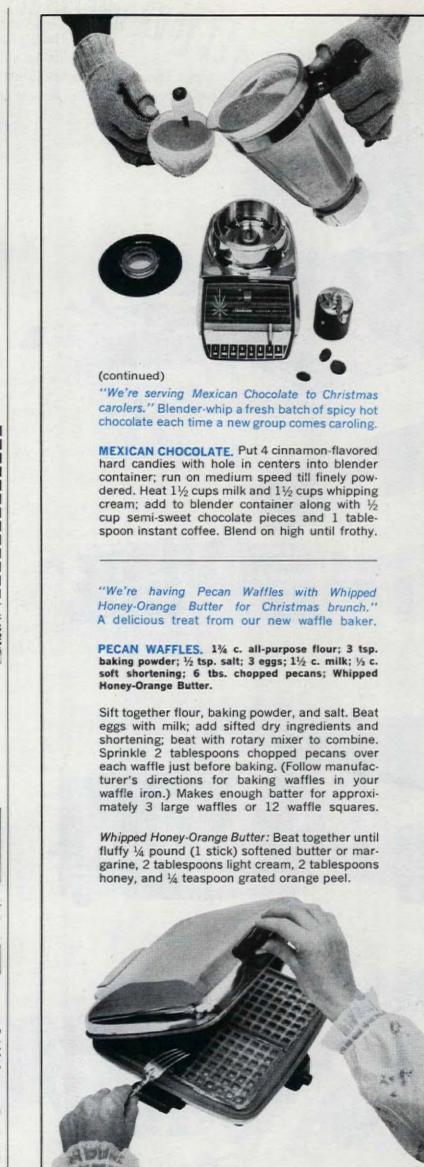
WESTERN RIB APPETIZERS. Have your butcher cut 2½ to 3 pounds of spareribs lengthwise (across the bone) in strips 1½ to 2" wide. Thread the strips on kebab skewers. Attach skewers to rotisserie and rotate over heat one hour. Brush with Rib Sauce; continue cooking and basting with Rib Sauce 30 minutes longer. To serve: snip in serving-size pieces, then ease off skewer onto serving plate. (If cooking ribs without kebab attachment, place on broiler grid. Broil 1 hour, turning frequently; baste with Rib Sauce; cook 30 minutes longer, turning and basting with sauce.)

*Rib Sauce.* Combine  $\frac{1}{2}$  cup catsup,  $\frac{1}{2}$  cup water, 2 tablespoons brown sugar, 2 tablespoons vinegar, 2 teaspoons instant minced onion, 1 teaspoon dry mustard, 1 teaspoon Worcestershire sauce, and 1 clove garlic, minced, in saucepan. Simmer over low heat 15 to 20 minutes.

ever written on the subject [dining habits of Presidents] appeared in 'The First Ladies Cook Book...'99

-writes Craig Claiborne, famous food Editor of The New York Times!







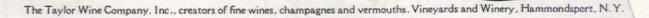
# Why is the champagne America loves best just right for any occasion?

The Taylor secret is flavor that makes each sip as exciting as the first. Flavor as fresh and light and gay as a gala summer night. Cozy and mellow as the scent of winter wood in the fireplace. This is flavor you get only when you create a champagne slowly, naturally. As Taylor does.

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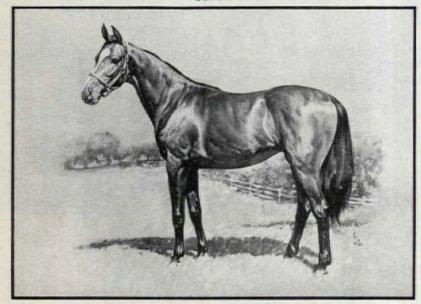
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We urge you to order your full color Thoroughbred reproductions now while the supply lasts. Order today and hang them in your home or office for one full week. If you are not thrilled and delighted at the majesty and beauty they add to your home or office, return for full money refund. This offer will not be repeated in the American Home Magazine.

# Who says only idle fingers could keep nails this long?

Quickly absorbed

And no shields needed!

Fingers so busy your nails keep breaking, splitting, chipping? Now, Helena Rubinstein's new Strong and Long<sup>™</sup> <u>makes</u> nails strong so they can grow long.

It's different from anything you've tried before. Quickly absorbed. And it works on the entire nail, not just the tip. Forget shields. There's no sting. All you do is brush on. *That's it*. The minute your nails are dry, they're ready for polish. It's the easiest way to strengthen your nails so they can grow long and beautiful. (As though your fingers were always idle.)

For free 30-day trial size, send 25¢, to cover postage and handling, to Helena Rubinstein, P.O. Box**7**9, New York, N.Y. 10046.

New...Strong and Long nail hardener and conditioner by Helena Rubinstein



From time to time a request for directions for an old-fashioned pomander ball comes across our desk. It occurred to us that others who haven't written might also like to make these Christmas gifts! You will need a small orange, a large box of cloves (be sure cloves are long and perfect), a length of ribbon, plastic wrap, two teaspoonfuls each of powdered orrisroot and powdered cinnamon. Wash the orange, and dry it well. Starting at the stem end, add rows of cloves, placing them

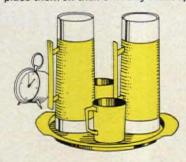
NEWS



as close together as possible (be sure to leave a space for the ribbon) until the whole orange is covered. (You may find it easier if you prick the skin with a clean pin before inserting the cloves.) When full of cloves roll the orange in the orrisroot and cinnamon. Wrap it in plastic wrap and let it stand two weeks. Dust off the powder and tie it up with ribbon as shown, leaving a loop for hanging! Your friends will love the spicy aroma the pomander ball will give to closets and drawers.

A Christmas morning tip for your giftopening spree: Have two **holiday shopping bags** ready for action—one to hold the paper and ribbon you want to keep, one to hold the scraps to be thrown away. Beforehand, tuck a whisk broom and dustpan in one of the shopping bags for a quickie clean-up. By the way, be sure to set out a big bowl of tangerines for hungry nibblers. In our house it wouldn't be Christmas morning without this ritual!

We're fascinated with Aladdin's Breakfast-in-Bed thermos ensemble. You just pour hot coffee and cold juice into the thermos bottles the night before place them on their own tray with cups



#### By Virginia T. Habeeb

right at the bedside and prestobreakfast before you open your eyes. You might even wrap a Danish before you go to bed and have that ready too! A two-bottle ensemble sells for \$9.50 wherever housewares are sold.

Latest releases and informative press conferences reveal these **new food products** in the supermarket . . .

Buttermilk Nut Muffin Mix and Apple Cinnamon Muffin Mix, both from the Betty Crocker Kitchens . . . one-step Miracle Angel Food Cake Mix from Pillsbury . . . a spicy-sweet Wishbone Tahitian Isle Dressing from the Lipton Kitchens . . . Bisque of Tomato from Campbell's, a rich, full-bodied soup with pieces of tomato . . . Jello Golden Egg Custard Mix, a firm old-fashioned custard that needs no baking . . . a new cereal from Nabisco called Team Flakes, which combines rice, corn, oats, and wheat . . . a new selection of frozen boil-in-the-bag vegetables from the Green Giant Company includes three new sauces-cream, cheese, and mushroom.

We're hinting and hoping to find some of the lovely new Koratron garments under our Christmas tree. We've worked with these in our American Home test labs and have been delighted with the "no-iron" results. They're made according to one of the



new durable press methods. A chemical which gives a press-free quality is applied to a fabric before it is made into a garment; the fabric is not cured (or heat-set) until after the garment has been made and pressed. The resulting garment resists wrinkles but retains creases that belong.

Everybody's always looking for an easier way to do something that ordinarily takes a great deal of time! What with all the new cake mixes, cookie doughs, frostings, and cake and cookie decorators we have already told you about, it's simpler than ever to do things the easy way during the holidays. Now comes another product. A new **decorating kit for cookies**, cakes, and cupcakes includes 118 pieces in five designs. There are edible holly wreaths, Christmas trees, rosettes, stars in brilliant reds, bright greens, and yellows. Sells for \$1 from Oakleigh Specialties, P.O. Box 5082, Seven Oaks Station, Detroit, Michigan 48235 (Allow 2 weeks for delivery.)

NOTES

A giant pinecone can be turned into the world's smallest Christmas tree. Mount a king-size pinecone on a piece



of plastic foam, decorate by spraying it gold or silver and trim with sequins and glitter glued onto the cone edges. Top with a bright star-shaped ornament.

Do you know that in Finland, the "coffee table" has long been a traditional way of entertaining guests? This was and still is in many homes the typical welcome to visitors on holidays and other special occasions and even at informal parties. Three courses of beautiful baked treats are served, each accompanied by a cup of coffee. Though the "coffee table" is often modified today, the practice of always having a freshly baked treat on hand to welcome guests lives on. Wouldn't this tradition, full of warmth and hospitality, be a nice one to initiate in our own homes this year?

It's cooking time for the holidays! Here's a tip you'll want to follow. Sometimes a recipe calls for a certain volume, rather than number, of whole eggs, whites or yolks. The U.S. Department of Agriculture suggests that for a **cupful of whole eggs**, you figure—7 small eggs, 6 medium eggs, 5 large eggs, 4 extra large eggs.

Christmas do-it-yourselfers! Benjamin Moore Paints have a **decorating kit** which includes spray cans of gold, snow, and silver, together with decorative plastic signs, holiday stencils, and an illustrated booklet full of easyto-construct decorating ideas. Ask for it at your Benjamin Moore Paint dealer's. It sells for under \$5.

# 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® Lasagna. It's a complete and authentic Italian dinner-yet quick and easy to prepare. Chef Boy-Ar-Dee Lasagna to your family, and listen 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 to the "compliments to the chefs."

# **Chef Boy-Ar-Dee Complete Dinners**



### for "compliments to the chefs." (Tommy Nelson's Mother, Chef Hector Boiardi and Tommy)

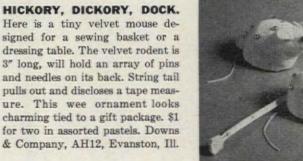


# SHOP YOUR AMERICAN HOME

**POP ART** for the very young will be encouraged when eight brightcolored crayons and plastic scissors are always near at hand. The wipeclean, quilted plastic apron holds working materials in nine slim pockets and is personalized with a youngster's name. Suitable for the 2- to 9-year set. \$1.98. From Alexander Sales, Department AH12, 125 Marbledale Rd., Tuckahoe, New York.







**CRYSTAL DROPS** hanging from each cup of this three-branch candelabrum send rainbow colors round a room. Solid brass is used in making the reproduction of an old French ornament. 12" high, it holds three standard-size candles. \$12.50 for one candelabrum without the prisms. Eighteen 3" long crystal prisms are \$4. Taylor Gifts, AH12, 226 W. Wayne Ave., Wayne, Pa.

IT'S HOT when you take the casserole from the oven, and to save the lovely patina of your table and make it look pretty, use the handhooked pads designed for this purpose. Nubby cotton is used in the hooking and the colorful thick circles make pretty accents. Useful for placing under plants and vases. 8" diameter. \$1 each; 3 for \$2.89. Helen Gallagher, Dept. 412, Peoria, III.

Order merchandise from the Market Place by sending your check or money order to the company mentioned. Unless otherwise stated,







Perfect personal gifts for Christmas

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MARKET PLACE



FOR THE COLLECTION of crossstitch samplers you are so justly proud of making, do add "Wisdom." It's an excellent copy of an antique piece of needlework. Kit contains stamped Belgian linen, floss in delightfully muted shades, instructions, and a mahoganyfinished wooden frame  $(111/_2x14")$ . \$2.95 plus 35c postage. Victoria Gifts, AH12, Bryn Mawr, Pa.



**LEATHER LOCK UP** for anyone's jewelry, the case made of black topgrain leather lined in red felt. It is the perfect gift for the man who is hard to please because it will hold all his jewelry: cuff links, tie clasps, and trophy medals. A woman will love it too; will hold over 20 pairs of earrings.  $7x4x1\frac{1}{2}$ ", \$7.50. From the Sturbridge Yankee Workshop, Dept. AH12, Sturbridge, Mass.



**BOON FOR FINE KNITWEAR,** the electric dryer. Dresses, jackets, and sweaters are ready to wear in half the time it formerly took when they were dried and shaped on towels. UL approved, the appliance is easy to use and store. Travelers will find it a wonderful grooming bonanza. \$12.95 plus 75c postage. Sleepy Hollow Gifts, Dept. AH12, 3023 Crane Drive, Falls Church, Va.



Caron, a famous artisan. Metal case is finished in antique gold. Dial is gold color marked with black Roman numerals. It comes with an electric movement for \$16.73 or with a battery one for \$25.73. 12" high. Guaranteed for 2 years. Harriet Carter, AH12, Plymouth Meeting, Pa.

LOUIS XV timepiece to grace a

traditional room. It is a fine copy of

a clock made by Pierre August

Otto Maya



**NEVER MORE** will eyeglasses be mislaid when Father starts using his fine leatherlike holster. It is designed to slip onto a belt and lie inconspicuously under his jacket. Dark brown in color, it is lined with a soft fabric to protect the lenses. About 6" long, it will hold all types of eyeglasses. \$1.50. With 3 initials it is \$1.98. Crown Craft, AH12, 5 Mt. Hope Place, Bronx, N.Y.

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the postage is included in the price. Anything that is not personalized may be returned within seven days for a full refund.



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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.

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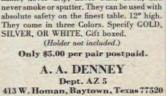
brown patina is used for the background. Any standard-size candle can be fitted into the sturdy pine socket. A pair of these flanking a primitive portrait or a hanging clock would make a pleasing decoration. 11x4". \$4.25. Old Guilford Forge, AH12, Guilford, Conn. FOLLOW THROUGH with your Early American scheme by decking the bathroom with the Sampler terry-cloth set. Harvest colors of red, blue, beige, green, and pumpkin on a white ground are brilliant. Mat is \$4.95; 2 washcloths are \$1.75; 2 hand towels are \$3.75; 2 finger towels are \$2; 2 bath towels are \$5.50. Jenifer House, AH12, Great Barrington, Mass. MUSIC IN THE AIR on a frosty winter evening could come from the music box concealed in this enchanting small angel 71/2" high, of fine porcelain decorated with gold highlights. Music box is precision made and plays either Brahms's "Lullaby" or "Silent Night" as it revolves. Be sure to specify your choice. \$4.33. From Helen Gallagher, Department 412, Peoria, Ill. IMPORTED WHITE DOVES



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EARLY AMERICANA is beautifully represented by the cast durastone figures of the town crier and the minuteman. These 121/2" high sculptures are accurate duplicates of the originals created by Edward Schillaci. Finish is a weathered bronze green which complements any decoration. \$9.95 for one plus \$1 postage. Discoveries Unlimited, Dept. AH12, Babson Park, Mass.

FOR FESTIVE DAYS when entertaining is delightful, dress up the dinner or buffet table in lace! "Blossom-time" is a carefree cloth of nylon and acetate that is easy to launder and drips dry. White or natural colors. 42" square, \$4.50. 54" square, \$6.95. 54x72", \$8.50. 63x84", \$9.95. 72" round, \$9.95. Other sizes available. From Hildegarde, AH12, 597 Farmington Ave., Hartford, Conn.



Now you can bake a Christmas tree cake for your holiday table! Set of 3 aluminum pans, graduated from 3" to 6" in diameter makes layers to stack on the pedestal stand. Just frost and trim with gar-lands of icing and candies. One tree serves 9 gen-erously. Set includes pedestal stand plus recipes for cake made with or without prepared mixes. Use pans the year 'round for exciting birthday desserts and other festive occasions. No C.O.D.'s. SEND FOR FREE Set \$1.00 postpaid

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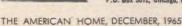
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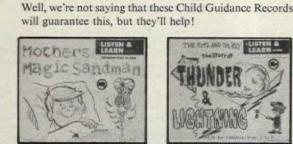








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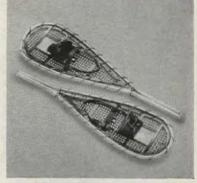
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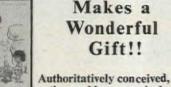








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