AMERICAN HOLD

FOR AMERICA'S YOUNG HOMEMAKERS

April 35c

THE PROMISE DF SPRING

Give Jour home a fresh, new look

Remodel for extra space and beauty

Gardening tips that save you time and energy

Wine cooking made easy

6 recipes for homemade bread



The front hall. One of the active rooms.

The floors for the active rooms: Armstrong vinyl floors.



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Sam and his sacroiliac gave up carrying, too. He rides around while the ½ ton cart does the hauling. Speaking of driveways and backs, Sam has a snow thrower for his BIG-TEN, too... threw away his shovel.

Sam spends more time on the lake now. This is about the only outdoor job where his BIG-TEN can't help. But some men we know would rather BIG-TEN than fish. Buy one on easy monthly terms^{*}... like Sam did.

*Convenient terms through Allis-Chalmers Credit Corporation

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Please send me the name of my nearest dealer.

From the tractor people who make the big ones.

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TEN and all the attachments.

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City

Address.





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AMERICAN APRIL 1966 VOL LXIX. NO. 3 FOR AMERICA'S YOUNG HOMEMAKERS

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by James Beard America's foremost cook-author

Coax along your creative flair and you'll never lack admirers. No matter how old you grow. I've seen lives transformed by learning what happens when you add subtle changes to everyday foods.

Want exquisite taste? Start with the freshest ingredients like fresh meat, full of natural flavor juices. Then guard those juices the best way not just in the cooking but in the storing. For my money, you can't beat Baggies® plastic bags-the big Food Wrap Size - for holding in that fresh flavor. They're moistureproof so flavor juices can't drain away (the way they can in aluminum foil, butcher or wax paper).



Today's term: au jus: That's French for pan juices only (no other sauces or gravy). And believe me, the best pan juices result from meats kept juicy from the start. Roast beef is best served this way. Let potatoes brown in the juice the last hour. Add glazed carrots and radish roses.



Some of the best things come in big boxes. Like the 20-inch Jumbo Baggies. Ever made up hors d'oeuvres ahead or a big bowl of crisp salad and keep them fresh this way?

Here's a zippy tip for that salad dressing. Add 2 tsp. of hot mustard to 1 cup of mayonnaise.



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BRUCE BLOCK FLOOR in stylish parquet design gives rooms modern charm with a traditional flair. Light or dark prefinish. Install over concrete or wood.

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BRUCE RANCH PLANK makes a beautiful setting for all furnishing styles and colors. 21/4" and 31/4" planks with inlaid walnut pegs. Medium or dark prefinish.



Dear Sector Dear Sector We visit a good many houses during the year and we've found there are two basic kinds: those with a very strong personality and those

and we've found there are two basic kinds: those with a very strong personality and those with little or none. We are not talking about architecture or the design of the house but the feeling we get once we step inside the living room. This is the room where you find the personality or you don't.

The living room, per se, does not have a personality of its own. But it does reflect the personality of the family who lives there. Sometimes this personality is so evident you seem to know the family whether you've met them or not—just by looking around you. There are others—often exquisitely decorated and furnished—that tell you nothing. You wonder who, if anyone, lives in that house.

There are probably several schools of thought about how to project one's personality and interests into a room. It could be the choice of furniture, color, fabrics. They all play an important role. But, the things that seem to give us the strongest feeling of personality are the books and accessories.

Books are an essential part of any living room. Their titles alone can tell you immediately what the interests of the family are as well as its personality. Perhaps there is a good reason for keeping books elsewhere about the house but to us they belong in the living room.

Accessories, too, are important—those little objects about the room that play no essential role yet are so meaningful. Are they simply objects selected from a gift shop or antique store because they fit in with the decor of the room? Or do they have some special meaning for the family? To us a pleasant reminder of a trip or vacation, the first creative attempt by one of the children in modeling or painting, are far more important than a framed reproduction of some masterpiece found in hundreds of other homes.

Books and accessories are something that have meaning to members of a household something a family holds near and dear. Why not then show them off with pride to all who cross your threshold?

> HUBBARD COBB EDITOR



Lady, you'll just love flameless electric water heating (almost this much)

From the moment you install a flameless electric water heater you'll know why it's so much better than other types. Because it needs no cumbersome flue, it tucks away unobtrusively almost anywhere. It's utterly silent. And it supplies all the clean, eventemperatured hot water your family needs. Talk with your husband soon about one—another electric appliance worth loving.

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YOU CAN DEPEND ON YORK



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If your home is really your castle, you probably don't need a professional's help to sell it.

On second thought, maybe you do.



Be it ever so humble, there's no place

ber of the local board and of the National Association of Real Estate Boards. He's trained to evaluate your castle (or home) for what it's

worth, to recommend the right price, and to make a skilled presentation of it to truly interested buyers, not bargain-hunters or time-killers. Years of experience help him smooth over the endless details, even help the buyer find

So whether you're selling a three-room financing. bungalow or a 90-room chateau, by all means see a Realtor. It's easy: just look for

this seal, which only he can display. CUT AVE., N. NAL FOUNDATION, INC., 1300 CONNE

*THE * SPECIAL JOYS OF * WINDOW BOXES *

Revel in spring_armfuls of it_at your windows this year! Now you can have tulips, daffodils, hyacinths, narcissus, azaleas, and other spring gems all in bloom in pots and ready to plant in window boxes. Why window boxes? Besides the fun of color, fragrance, and plant form at your fingertips, window boxes are handsome in themselves. Depending on their construction, color, and planting, they add dignity (black-painted containers overflowing with dark green ivy) . . . or gay charm (weathered redwood or white boxes jampacked with pink and white geraniums) to a house not distinguished

by its architecture. You can buy window boxes in a variety of materials or you can make

your own. They come in redwood, cypress, cedar, white pine, heavyduty plastic, fiber glass.

If you decide to make your own window box, make sure to use boards that are at least one-preferably one-and-a-quarter inchesthick. Thinner wood will warp and allow the soil to overheat in summer. Reinforce corners with corner braces and use brass screws rather than nails, which will push out in time. Treat the container with a nontoxic wood preservative such as cuprinol or copper naphthenate. Creosote and pentachlorophenol are toxic to plants. After the preservative has dried, apply paint or stain.

rour window box should be from three to six feet long. A larger container would be hazardous; difficult to support on a ledge; and when filled with soil too heavy for two people to lift. The inside should measure eight to nine inches deep and ten to 12 inches wide at the top. The first requirement for a good-

working window box is good drainage. Whatever material it's made of, your window box must have drainage holes in the bottom so excess water won't drown plant roots. Make halfinch drainage holes six to eight inches apart and cover with a layer of broken crock or pebbles. Over the crock put a layer of moist sphagnum moss, a piece of wet burlap, or half-inch pieces of sifted cinders. To hold your window box securely,

fasten it to the ledge with bolts or lag screws. Leave about an inch of space under the box, and between the box and the house so water will run off and air can circulate.

Since plants will be confined to a relatively small area, the soil in your

window box should be rich and fertile. A good, all-purpose soil mix consists of two parts loam, 1 part sand, 1 part humus (e.g., peatmoss or leafmold), and a five-inch pot of bone meal for each bushel of mix. Plants that like acid soil thrive in a mixture of two parts loam, two parts sand, two parts acid peat, one part leafmold, a third part well-rotted manure or a half part dehydrated manure. For succulent plants and cactus cut down on the humus, and plant them in a mix of equal parts loam and sand, a quarter part leafmold or peatmoss, adding a fiveinch pot of bone meal and one of ground limestone per bushel.

ow you're ready to plant your window box. Don't use very tall growing plants, but choose from those that grow under a foot in height. They will look better from the outside, and you'll be able to see outdoors from within. Keep your planting simple but in the best of health for the most beautiful effects. Water frequently because the soil in window boxes dries out quickly.

Here are some combinations" of gay spring flowers you might try.

Hyacinths or tulips in a row, combined with small-leaved English ivy, look very elegant. Or plant a profusion of yellow daffodils, fragrant white narcissus, and blue grape hyacinths. Pansies are charming in combination with Dutch bulbs, as are violas and wallflowers. A good, early-to-bloom edging for the window box is arabis, white rock cress. As the season wears on and the

weather warms, spring flowers will fade and your window box should take on its summer aspect.

Geraniums for sunny spots, mul-

tiflora begonias and coleus for shade, petunias, dwarf marigolds and zinnias, portulacas, primroses, fuchsias, even orchids can be grown at your windows. City dwellers with sunny window ledges will derive special joy from growing herbs. They are not only pretty but afford a satisfying sensation of having won out over unbeatable odds every time a sprig is snipped for an omelette, cool drink, or stew.

With the arrival of fall weather, fill your window boxes with chrysanthemums and ivy or pachysandra. In very cold climates it's best to empty, clean, and store window boxes. If you don't want to take them down, and evergreens won't survive, make them into bird feeders!

AMERICAN HOME, APRIL, 1966



And you couldn't sell the castle

And he has to be an expert; other-

You see, a Realtor is a profes-

sional in real estate who subscribes

to a strict Code of Ethics as a mem-

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"PRIMITIVE" WOOD PLAQUES By Dorothy Lambert Brightbill



Old American Primitives are almost impossible to findeven if you scour the antique shops and auctions. So why not paint your own? You don't have to be an artist to paint these handsome wood plaques. Designs are cleverly stamped on ¾" pine and become the outlines and shadows when the painting is finished. The special paints can be wiped up with water and when dry are permanent. After you antique the plaques you'll be hard put to tell them from the real thing! Order a set of four or a pair.



AMERICAN HOME MAGAZINE

State	Zip
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Win it all in Lysol's "Brighten Your Life" Sweepstakes 1,117 Prizes





GRAND PRIZE — Win everything in this picture (including \$2500.00 bank account)
SECOND PRIZE — A fully-equipped 1966 FORD Mustang Hard-Top. Includes: automatic transmission, air conditioning, power steering, power brakes (in winner's choice of color)
THIRD PRIZES — RCA Console Home Entertainment Center, Includes: color T.V. Stereo Hi-Fi, AM-FM Radio
FOURTH PRIZES — Mink stoles by DOUGLAS Furs
FIFTH PRIZES — TAPPAN Dishwashers
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EASY! FUN! HERE'S ALL YOU DO TO ENTER! (NO PURCHASE REQUIRED)

1. Hand print your name and address on an official entry blank or plain piece of paper.

2. Each entry must be accompanied by the end flap from a package of Lysol Brand Liquid Disinfectant or the code number from the bottom of a can of Lysol Brand Spray Disinfectant or a piece of paper $3^{\prime\prime} \times 5^{\prime\prime}$ on which is hand drawn the word "Lysol" in block letters.

which is hand drawn the word "Lysol" in block letters. 3. Enter as often as you wish, but mail each entry separately to: Lysol "Brighten Your Life" Sweepstakes, P.O. Box 468, New York, New York 10046. Entries must be postmarked by May 31, 1966 and received by June 7, 1966. 4. Winners will be selected in random drawings conducted by the D. L. Blair Corporation, an independent judging organization, whose decisions are final. Only one prize to a family. Winners will be notified by mail. For a complete list of winners, send self-addressed, stamped envelope to: Lysol Winners' List, P.O. Box 29, New York, N.Y. 10046. 5. No alternate prizes will be awarded to Sweepstakes winners.

No alternate prizes will be awarded to Sweepstakes winners.
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Random notes from our party-going—and giving—associate editor: At a party in a two-bathroom house the hostess designated one bathroom as a powder room, while the other was reserved for the men. "I enjoyed the luxury of hair spray, cologne, tissues, a clean comb, and clothes brush, all laid out for the guests by a thoughtful hostess." Another suggestion iš: "Think about your hostess when buying flowers to bring along. Instead, have them sent in advance and spare her the bother of having to greet guests and arrange flowers at the same time. Also, keep her color scheme in mind while selecting the flowers." Planning a party? Stock up on shells for ashtrays. They're inexpensive, decorative, and functional. Pretty scallop shells sell for under a dollar apiece and stack neatly when not in use.

Couldn't be more timely—United Wallpaper Company's introduction of new designs in their Trimz line of prepasted vinyl-coated wall coverings. They have op art, pop art, and Mondrian-inspired patterns—all bold, all a most welcome change from dainty, conventional prints.

Ever heard of Stepons? Stepons are one of those "why didn't somebody think of this before?" ideas to protect vulnerable carpeted stair edges. They're developed from Surlyn, DuPont's newest plastic, and are marketed by Continental Chemical Corp. They may also be used to protect the edges of uncarpeted stairs. Each see-through plastic strip is 24 inches long and can easily be installed with five wire brads.

Small treasure of a cabinet by Syroco is designed to hold your own small treasures. It's country French in feeling with a little bonnet top, a carved basket, and appealingly curlicued little legs. Its single shelf can hold a collection of small figures or several poetry books. The uses are endless. It comes in distressed walnut or in antique green, can hang or stand.

A throw-away chair for a child, that's Mini Chair. It's manufactured by Trend Pacific Imports from what looks like corrugated cardboard to us—in two bright color combinations. Mini Chair comes in a small plastic envelope, weighs nothing, and can be assembled in nothing flat, without even the help of a screwdriver—all you have to use are your own two bare hands.



Now my friends listen when I talk

...all because I've become a regular reader of THE NATIONAL OBSERVER, the new national weekly newspaper that costs me less than 11¢ a copy

"As far back as I can remember, I've felt a little inadequate in group conversation. My friends always seemed so much better informed about world events, the latest scientific discoveries, educational trends, fashions, books, and so on. My contributions were few and unimpressive.

"Several months ago, I subscribed to The National Observer, a new kind of national news weekly in newspaper form. I hoped it would add scope and depth to my knowledge.

"The results have far exceeded my original expectations.

"For the first time, my friends are not only listening attentively to what I say, but are actually seeking my contributions. One evening last week, for instance, I was able to tell our group...

- ... why the British Army recently recruited 35 apes
- ... why a commercially available arthritis treatment is causing concern among public health officials
- ... why swallows are defecting from Capistrano
- ... why a New Jersey five-and-dime store offered merchandise costing up to \$150,000
- ... why Soviet sunbathers can get tanned through their shirts
- ... why Yale University exempts certain seniors from all their classes
- ... why the space race may be helping to keep peace between Russia and the United States
- ... why the British are playing radio soap operas for quarantined dogs

"There's a whole storehouse of important, useful, and entertaining information like this in every week's National Observer. That's why I read it from cover to cover. It makes me feel so much more alive and aware of the world we live in."

So many people are talking this way about The National Observer these days. Why not join them?

The National Observer is published by Dow Jones & Company, the same world-wide newsgathering organization that publishes The Wall Street Journal. For two successive years, The Observer has won top national awards for distinguished news reporting.

Because The Observer is printed on high-speed newspaper presses in its four modern printing plants across the country – and because newspapers can be "made up" and printed faster than magazines – last minute stories can be filed only hours before the paper comes off the press.

You get more news — and you get more out of it. In only 18 to 32 full-size newspaper pages (printed on our own special crisp, white newsprint) you often get more reading material than in other news weeklies. The newspaper format permits not just one major "cover story," but five

or six. Inside pages are important, too – there's no "letdown." Well-written headlines let you learn a lot quickly, and invite easy browsing for the stories that interest you most. More than 50 excellent pictures open windows not only on people, places and events in the headlines, but also on such colorful sidelights as the Laguna Indians doing a traditional dance to celebrate their new electronics plant... or the spectacle of an elephant giving his autograph.

MANY ENJOYABLE SPECIAL FEATURES

Each week, too, The National Observer brings you more than a dozen special features that add to your enjoyment or broaden your knowledge in important areas. "The Week in Washington," for example, can be read in a matter of minutes, yet brings you up to date on significant happenings in Congress, the White House, Government agencies, the courts and politics. Similarly, "How's Business?" fills you in quickly on important trends in industry, the performance of the stock market, economic indicators, and company and executive highlights.

For Bridge enthusiasts, there is "Better Bridge"; for crossword fans, a really challenging puzzle; for recipe collectors, a gem or two almost every week in "Food for Thought." And for both you and your youngsters, there's a weekly news quiz, plus "Current Events Classroom" a column which brings you news background on such topics as the device being used to press legislation through the powerful House Rules Committee . . . the 400-year-old tradition of congressional immunity, and why it is in danger . . . the growing significance of a never-used method of amending the Constitution . . . why a country devalues its currency. "A Chat With the Doctor" brings you helpful medical hints on subjects ranging from indigestion to high blood pressure. On the lighter side, "Reflections" explores random aspects of life: the "good old days" when a pocket watch was a major status symbol . . . what it's like to be a female "handyman" . . . the different, distinct types of people found using coin-operated laundries. And the whole family will enjoy the dry humor of "Grass Roots Philosophy," culled from the hometown press. ("Brush your teeth regularly with an electric toothbrush and see your electrician twice a year.")

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Special Introductory Offer: Try 25 Weeks for Only \$267, barely more than HALF PRICE That's less than 11¢ a copy. Send no money—just detach, fill out, and mail postpaid reply card. (If reply card has been removed, write The National Observer, 200 Burnett Road, Chicopee, Massachusetts 01021)



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MoorGard's "Magic Film" gives extra years of protection + Superb fade and chalk resistance + Speedy application with brush or roller; easy cleanup with soapy water + Colors that stay bright and crisp. It all adds up: MoorGard Latex House Paint means more for your money.





NEW BOOKS OF HOME INTEREST

Our thoughts turn to gardening around this time of year, and we've noted a good crop of new garden books to help your thumb turn greener. One is AROUND THE GARDEN, WEEK BY WEEK by Joan Lee Faust. A personal reference book for the gardener, it has a calendar of weekly things to be done, and spaces for him to jot down his own schedule and reminders. It's a unique book for the gardener who already has a book of basic garden information. Very attractively illustrated. \$3.95. (Appleton-Century)

THE GUIDE TO GARDEN SHRUBS AND TREES is a thorough book that describes and illustrates 500 species of trees and shrubs. Would you like to grow a pearlbush (Chinese shrub with white flowers)? It's extremely easy to grow in any ordinary garden soil, says author Norman Taylor. What about a European white birch? It can be grown in areas too hot for our native birch tree. \$6.95. (Houghton Mifflin)

Helen Worth, director of a wellknown cooking school, has written a cookbook of her teaching techniques. Called COOKING WITH-OUT RECIPES, it follows this philosophy: If you learn all the hows and whys about cooking and look at it as an adventure, you can be a creative cook with or without recipes. She attempts to remove the "mystery" of cookery by giving more information about foods, fewer specific instructions. This is a good book for the cook who feels "bogged down" by complicated recipes and a lack of basic cooking knowledge. Recipes are a good selection for all courses and types of dishes. \$5.95. (Harper & Row)

Betty Pepis has done a beautiful photographic dictionary entitled **INTERIOR DECORATION A-Z.** Everything is in alphabetical order by subject and it covers just about all aspects of design that the nonprofessional would need. All the room settings are tasteful, the photos, both in color and black and white, are excellent. Inexpensively priced, for a book of this kind, at \$7.50. (Doubleday)

AMERICAN HOME APRIL 1966

For those who love Early Americana and old houses, here is a fascinating story by Mary Earle Gould of **THE EARLY AMERICAN HOUSE** its architecture, furnishings, equipment. We found especially interesting the evolution of the oneroom house, antique kitchenware (with lots of illustrations), and the food and drink of the day. \$8.95. (Charles E. Tuttle Co.)

These books may be ordered through your local bookstore.

BOOKLETS YOU CAN SEND FOR

THE BUYING AND CARE OF TOWELS AND SHEETS. Everything you need to know when buying towels and sheets, laundering tips too. Send 10¢ to Dept. AH, Cannon Homemaking, P.O. Drawer 107, Kannapolis, N. C. 28081.

For surprisingly simple recipes that are superb, take a look at **38 DE-LECTABLE DISHES FROM SPAIN.** A beautifully illustrated booklet. Send 25¢ to Dept. AH, P.O. Box 420, Syosset, N. Y. 11791.

PLANNING BATHROOMS FOR TO-DAY'S HOMES. Sketches to help you make the most of your bathroom space, and ideas on ventilation and fixtures. Send 15¢ to Supt. of Documents, U.S. Gov't. Printing Office, Washington, D. C. 20402.

INVENTORY OF PERSONAL PROPERTY. Do you have adequate home insurance? Find out by estimating the value of your belongings on this checklist. Free from Dept. AH-5, Meilink Steel Safe Co., P. O. Box 2567, Toledo, Ohio 43606.

THE DISHWASHING BOOK

gives excellent tips on use and care of the machine we love best. A chart on dishwasher problems and how to solve them is most helpful. Free from Dept. AH, Home Service Center, Calgon Corp., Box 1346, Pittsburgh, Pa. 15230.

THE ELEGANT WORLD OF WIN-DOW SHADES shows you how to measure windows, choose fabrics, etc. A handsomely illustrated guide. Send 50c to Dept. AH, Breneman, P.O. Box 10036, Station 5, Cincinnati, Ohio 45210.



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

"It's a young man's world," my father said back in the Fifties when Alice and I and the kids were spending Christmas with the folks at their home in Florida.

"And," Dad went on, "those gray hairs above your ears are telling you to plan for your retirement." I laughed. "Dad," I said, "I'm barely forty; I've got a boy and a girl to raise.Why Ican't even think about retirement. Not for years!"

"I felt the same way at your age," my father said, and Mom nodded in agreement, "but your mother called the Phoenix Mutual man, and he fixed up a plan we could afford. We paid in something every month, and that's how we could afford to retire to this little gem of a house after you and Alice were married. Every month, regular as clockwork, we've been getting a check from Phoenix Mutual for the past 14 years, and this income is guaranteed for life!"

On the plane coming home Alice, reading a magazine, nudged me. "Look at this ad," she said, "'How we retired in fifteen years with \$300 a month.'That's Phoenix Mutual, the company your Dad was talking about." I read the ad. It said a man my age, with

I read the ad. It said a man my age, with a steady job, could plan to retire in 15 years with a guaranteed income for life. "Let's send in the coupon!" Alice said, so I filled it out right there on the plane. When we got home, Alice mailed it, and soon a booklet came. We picked out the plan we liked and now, looking back, we wonder where those fifteen years went.

Our daughter's wedding picture, letters from young John working at Cape Kennedy and *all* my gray hairs are proof that we're all a little older.

But it is amazing how the years flew by and the payments seemed easier and easier to keep up. Last month I retired, and we moved into our house in the sun. Yesterday our first check arrived from Phoenix Mutual, "Dad was right," I said to Alice, "when he

told us to plan for retirement 15 years ago." "And he was right, too, when he said we're living in a young man's world," Alice said. "Let's go for a swim, young man!"

Send for free booklet

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

Date of Birth_

PHOENIX MUTUAL Retirement Income Plans YOUR FUTURE



17

 Phoenix Mutual Life Insurance Co., 207 American Row, Hartford, Conn. 06115

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

 Plan for Men
 Plan for Women

Business Address

Name



flowering trees

By Evanthia Kondonellis

Spring is a crocus breaking through the crust of winter, a salute of tulips and daffodils, tender ripening green. But in its most glorious manifestation, spring is a tree in bloom, transient in its beauty but full of promise. Rich, deep shade in summer, followed perhaps by fruit or brilliant foliage or both in fall—a life cycle that will repay your initial efforts more generously each year. What could be more evocative of the season of rebirth than a flowering tree? The prettiest spring-flowering trees for most smallto-average-size gardens can be had from among the crab apples, cherries, (continued)



Aunt Jemima asked us to make a pancake turner.

4 1HT 3

00

It had to be a new kind. And it had to be good enough to be used as a special offer to Aunt Jemima's customers.

Coming from such a pancake expert as Aunt Jemima, that was no small order. We made stacks of sketches. Till we

came up with the perfect design.

It's round. (For years, people have tried to fit round pancakes onto square turners.) But it has a straight front end. For quick, easy pick-up.

Not only was it good enough for Aunt Jemima, it was good enough for us. We put a decorated handle on it and added it to our Flint collection of stainless steel Cook & Serve tools.

If you have a Cook & Serve set, you can get this matching turner for \$1.95.

If you get the turner first, you can get a matching Cook & Serve set for as little as \$12.95.

Either way, you'll flip.

EKCO

(continued) dogwoods, and magnolias. There are narrow and spreading forms of most varieties, so that you can choose a tree to fit almost any situation in the landscape. You can select from trees that will not grow over ten feet tall to those that will go well over 30. Since you will want to have more than one tree for spring color in your plantings,

pick trees that will bloom at different times to assure a sequence of flower color.

DOGWOODS (Cornus)

One of the earliest trees to bloom-in late March or early April-is the Japanese cornel, a dogwood (Cornus officinalis). It's a small, roundheaded tree that you can also grow as a tall shrub.

It has yellow flowers and attractive brown, peeling bark. The fruit makes good jam-pick it before the birds do.

The dogwoods are excellent choices for small gardens because in addition to spring bloom they provide light, dappled shade in summer, colorful fruit in fall, and finish with flaming foliage.

A new dogwood that may prove to be



Lees "Island Park" carpet wasn't made to take this kind of punishment. But it can.

We actually made "Island Park" into a ampoline and let six kids and one dog go work on it.

Now, "Island Park" wasn't really made or this sort of thing. It was made to take aly common everyday mayhem. And look eat while doing it.

Which is why Lees made it of tough eavy filament nylon. Packed good and tick to give "Island Park" a deep dense pile. We inspected it 27 times to make sure ere were no skips, flaws, ravels or miseaves.

We even inspected our inspections. When we were finished, "Island Park" was stain-resistant. Spill-resistant. Feetresistant. Roller skate-resistant. Just about everything-resistant.

Including trampoline-resistant.

After hours of jumping and tumbling on our trampoline, the kids and the dog pooped out. "Island Park" didn't. Even after this

uncommon mayhem, it still looked great. You'll probably never use "Island Park" on your trampoline.

But if you have one of those bouncy families, shouldn't you have it on

your floor? You can, for less than \$9 a square yard. For a lot of good,

"those heavenly carpets by Lees." Bridgeport, Pa.

A Division of Burlington Industries.

down-to-earth reasons, LEES

James Lees & Sons Co.,

Culture is easy-any welldrained garden soil will do. Once they're well formed you don't have to worry about pruning them. Just remove

the best of the white-flowered forms is 'Eddie's White Wonder.' It combines the bloom of the gorgeous but tender Pacific coast dogwood with the hardiness of the eastern white variety, Cornus florida. 'Eddie's White Wonder' has survived mercury dips to 21° below zero with only slight damage to the branch tips.

It will need a little winter protection the first two years after transplanting. Give it a well-drained, fertile soil in sun, and water during summer droughts so the leaves won't turn brown around the edges. In addition to its main attraction of huge, pure white blooms, borne in abundance, it has wine-red fall color.

The Chinese dogwood (Cornus kousa chinensis) blooms in June, a month after the native American species have finished. Its blooms cover the tree like snow and unlike other dogwoods, the bracts are pointed and star-shaped in appearance.

'Milky Way' is a fine white kousa dogwood that grows 12 to 15 feet tall. The blooms are followed by strawberrylike fruit much liked by the birds. The kousa dogwood is hardier than native American species.

An intriguing dogwood called 'Coral Beauty' (Cornus alba atrosanguinea) will set your garden aflame with color in winter snow. The bark of its stems and branches is a brilliant coral red that will light up the most bleak winter landscape. It won't grow taller than four to five feet so you can plant it in the foundation or in view of a window where you can watch it glow all winter. The stems are green in summer. Flowers are followed by blue berries in autumn.

Other fine dogwoods are 'Cloud Nine,' white, a profuse bloomer with a spreading growth habit, light gray bark; 'Gigantea,' whose flower bracts are six inches long; and the white Cornus florida and pink C. florida rubra.

CRAB APPLES (Malus)

Crab apples bloom over a four-week period, beginning with the Manchurian crab (Malus baccata mandshurica) in mid to late April. This one blooms with the star magnolia. They're among the loveliest of spring-flowering trees, wellshaped, with delicately hued blossoms. Pick fruit in fall for making jams and jellies.

suckers and thin out densely branched varieties.

One of the finest dwarf crab apples is the Sargent crab (Malus sargenti). It grows six to eight feet tall, but 12 or more feet across, so give it room. The leaves are dark green and turn yellow in the fall. The small, fragrant blooms open late and literally cover the tree. The buds are pink but the flowers are pure white when mature. There's a pink-flowered variety, M. sargenti rosea. The Sargent crabs bear small, dark red fruits in great abundance in the autumn. Several trees planted closely make a fine, low hedge.

If you want a taller tree, 15 to 20 feet, try 'Katherine,' white; 'Van Eseltine,' pink; or 'Crimson Brilliant,' red. 'Dorothea,' double pink and 'Pink Beauty' are slightly taller. Malus baccata and M. purpurea grow to 25 to 30 feet and more. The 'Hopa' crab is also in this category and is a breathtaking sight in spring. The flowers are pink, fragrant, and small red crab apples appear from midsummer till severe frost. It's perfectly hardy. In spring leaves are maroon.

For narrow, difficult-to-plant spots, try one of the columnar crab apples such as Malus baccata columnaris, M. robusta erecta, or the pyramidal crab 'Strathmore' with red foliage all year and pink blooms similar to the 'Hopa' crab.

Handsome pendulous forms are 'Excellenz Thiel,' 'Pink Weeper,' and 'Red Jade.' The last mentioned has white flowers in spring and spectacular red fruit in autumn.

CHERRIES (Prunus)

Ornamental cherries with their pastel mists of bloom are exquisite trees and proof that winter has finally quit the scene. They rarely grow over 25 feet tall, and from early to late May are loaded with single or double, pink or white flowers. One of the first to bloom is the rosebud or Higan cherry (Prunus subhirtella) with delicate pink blossoms. P. subhirtella autumnalis is a variety that often blooms twice-in fall as well as spring. Its flowers are pink; grow it as a tall shrub or tree to about 12 feet.

P. subhirtella can be purchased ready to bloom so you can pick the color you prefer. The pale pink form is elegant, erect, with drooping outer branches. The variety with darker pink flowers is a strong grower and will reach 25 feet. A double weeping form is 'Fukubana' or 'Yae-Shidare.' They are hardy.

The proud Italian sauce. It changed 17 million minds about packaged spaghetti dinners.



A sauce with ancestry. With tradition. It's been enjoyed by Hector Boiardi's family for generations.

Only whole, red, ripe tomatoes are used to make it. And subtle, old-world seasonings. And old-world ways: stirring by hand as it slow-simmers, hour after hour.

This sauce, plus firm, thin pasta and finely grated cheese are all included in every Chef Boy-Ar-Dee® Complete Spaghetti Dinner. So within 15 minutes, you can prepare a feast that would win acclaim in Rome.

Hardly what you'd expect from a package!

When it's spaghetti night at your house, remember the proud Italian sauce. The sauce that changed 17 million minds. The one for women who take pride in their cooking and the compliments that result.



The Sargent cherry (Prunus sargenti) is another early bloomer, and one of the taller species. It will reach 40 feet in height. It has bright pink blooms on reddish stalks and is an excellent choice for its fall foliage—brilliant orange-scarlet.

About a week after the Sargent cherry, the European bird cherry (P. padus) comes into flower, with clusters of white blooms adorning the tree in full leaf. It bears fruit in mid-July.

'Kwanzan' is probably the most frequently planted cherry variety in America. The flower color is a rather overpowering purple-pink. The tree is hardy, long-lived for a cherry, and well adapted to garden culture.

'Mount Fuji' is a large tree and prob-

ably one of the best double whites. It is reported to produce single flowers in its youth, however.

The fabulous cherry blossoms of Washington, D.C., are produced by the 'Yoshino' cherry. This is an especially lovely spring-flowering tree, but not reliably hardy north of the District of Columbia. (continued on page 116)



opens every window to compliments

Elegance Cafe/Traverse Rods Graber introduces a truly beautiful drapery rod that accents today's elegant decorating. Classic design. Handcrafted beauty. Antique Brass. Antique White. Decorator White. Bright Brass. Graber Elegance is available in Cafe Rods and with the draw drape convenience of Cafe/Traverse Rods. Matching tiebacks and accessories. This newest drapery fixture is a wonderful way to add elegance to every room in your home.





accessories to brighten up that face you see in the mirror

Ou've seen a familiar room made "new," exciting, with no more than a change of draperies, a small accessory, or merely a better arrangement of its present contents. Now you can use the same kind of legerdemain to give your face a younger, prettier look. It's accomplished with a whole new array of cosmetics . . . to help minimize, cover up, or seem to change just about any small flaw. This whole "accessorizing" is an improvement on nature. Used as the directions indicate, it's never theatrical . . . makes you look and feel surer, more radiant.

t may have been Revlon who began this trend to more subtlety, more corrective benefits from makeup, with the first of the "blushers." Now they continue it with new Ultima-II Blushing Powder in beige to almost brown shades. By optical illusion and the use of light shades to reflect, dark to absorb light, this cake powder seems to correct, add to, or subtract from facial contours.

Tow Max Factor has brought out a whole new line, Geminesse, twin-named because the treatments and the cosmetics are blended to assist each other to make you look your best. We found the Geminesse Contour Supreme, three chubby tubes of blendable makeup creams, and the Powder Extravaganza, a two-tiered box of five brush-on colors, particularly effective and fascinating. Again . . . follow the directions and you'll see these work!

Inticing Icing is Helena Rubinstein's name for a special lipstick to give added oomph to her pink lipstick shades for spring: Pink Icing, Peach Icing, Honey Icing. Wear Enticing Icing under the lipstick to shade or lighten, over it to add a gleam of silver. Estée Lauder has a little box of beauty spots that are called Jewelled Mouches; these add a flirtatious and gay look to a cheek, shoulder, or ear lobe. They're silver and black shaped spots, and to top them, add a "jool" from the tiny bottle that comes with this prettily packaged set.

Izabeth Arden has an enchanting little paint box called Shado-Shade, a golden compact with a wardrobe of her cake eye shadows, a fine brush, tube for water, cake of Color Veil, sponge for you to repair your face as the evening (and you) wears on. For times when you don't use false lashes, try Yardley's London Lashes, a wand that is a mascara-plusthickener, to use on upper and lower lashes; use English Eye-Lighter, skin-toned cream to camouflage shadows. Fabergé introduced Let's Make-Op—foundations, toners, "half-tones," Eye Make-Op, and a bevy of nail enamels, last fall. Use the booklet that comes with these; have fun learning, pleasure in using. Last, their Bedtime Beauty group, including eyelashes that look heavenly as you sleep, plus a Bedtime Beauty lipstick, that's pale but there and will not rub off or smear.



Tab. That's what's happening. To the nicest shapes around.

your valuable wood floors

What you don't know can hurt them.

Are kitchen waxes safe for wood floors?

The self-polishing waxes you use on your kitchen floor containwater. Even those that are said to be "for all floors" have water in them. If this water seeps down into your wood floors, the floorboards can warp, the grain can swell, and your valuable wood floors may need a costly refinishing.

Wax buildup on wood? Even if you have used a self-polishing wax on your wood floors with no apparent damage, additional coats of this wax can build up until the dingy old wax must be removed. And trying to get wax buildup off a wood floor can spell disaster.

Clean with care. Wood floors should be cleaned only with chemical solvents that are harmless to wood. You may get away with soap and water on wood for a while but, in the long run, watch out.

Is all that buffing necessary? Paste waxes have long been considered the ultimate for wax beauty and protection. They are, however, difficult to apply and need long and arduous buffing.

A safe, new way to clean, wax, and protect wood floors—with no buffing

Over the years, new products have made it a lot easier to take care of your kitchen floor. And, now, a new development from the people who make Armstrong Floors has brought that same modern convenience to the care of your wood floors. It's called Armstrong Wood Floor Care. It's in stores now.

Cleans safely. New Armstrong Wood Floor Care cleans as you put it on. Cleans with safe chemical solvents that easily get up the dirt and grease—even get old wax up off your floor.

Lasts as long as paste wax. Armstrong Wood Floor Care gives your floors the long-lasting protection and



New Armstrong Wood Floor Care: paste-wax beauty with no buffing.

the deep, lustrous finish so desirable on wood floors—but without all the work of using paste wax. **No buffing or rubbing.** It's the first no-buffing wax made especially for your wood floors. As simple and easy to use as the self-polishing wax you use in the kitchen.

New beauty for paneling, too. See the difference when you use Armstrong Wood Floor Care on your wood paneling, cabinets, and doors. It cleans, waxes, and protects—does all three quickly and economically.





By Jeanne Lamb O'Neill

One thing I don't have to worry about is that spring will disrupt my housekeeping as it does many other housewives'. You know how it is when spring sings her soft, sweet, siren song—even the soberest housekeepers flip their mops. But in my case spring doesn't mean a thing. I'm as restless as a willow in a windstorm and as giddy as a puppet on a string the whole year round.

To me, that's the glorious advantage of being a housewife. There isn't a creature on earth that's wilder and freer. Certainly our husbands have no such luck. Men have to be solid, steady, punctual, unwavering.

And children, poor things, are tied hand and foot. Children have to be organized or bust or flunk or go without Batman for a week. It's time to get up, dear. It's time to go to school. It's time to practice your piano, set the table, do your arithmetic, go to bed, dear. More than ever these days, growing up isn't child's play. Between ambitious parents and eagle-eyed teacher, a child has as much chance to be disorganized as the president of IBM. Never mind lying in your tree house counting clouds, Johnny—better read another book, build another project, write another report like the live-wire Jones boy.

Of course, regimentation is good for children. It's character building. Much as I hated being shepherded through grade after grade, I always knew there was a good reason for it. Or is there? I can't help thinking it was a colossal swindle. I toed the line in grammar school because they told me I'd have to in high school. I toed the line in high school because they told me I'd have to in college. In college, they told me I'd never last in the work-a-day world unless I bowed down and worshipped the time clock. Fiddlededee. I don't say employers are out beating the bushes for employees who come in at ten and take three hours for lunch—but some bosses don't seem to mind.

Obviously some fields lend themselves to disorganization better than others. Obviously, I wasn't a salesgirl at Macy's. I could never be a nurse or an airline stewardess or a schoolteacher. I couldn't even be a farmer's wife. But never mind that. Now I'm a housewife, hallelujah, so don't anybody try to set their clock by me.

I refuse to wash on Monday, iron on Tuesday, mend on Wednesday, bake on Thursday. I'd rather starve than do my marketing like a well-oiled robot every Friday morning at 9 o'clock sharp. Just the thought of doing the bathrooms every Wednesday and my nails every Tuesday gives me galloping ennui. Maybe it's noble and virtuous to tackle your closets in clocklike rotation and keep a bedside chart of which way you turned the mattresses last, but isn't it dull, dull, dull?

I never do any special thing at any special time-except make the beds. Even I know you have to make the beds right after the second cup of coffee or you'll never get off the ground, much less to heaven.

But I don't make the beds (crack!), polish the furniture (crack!), vacuum the rugs (crack!). Why set up your own slave camp? Would a lion build his own cage? Would a bird clip his own wings? My laundry comes out just as white and sparkling on a Friday midnight. My vacuum works equally well before or after lunch. As far as the quantity of work that gets done, it wouldn't surprise me if the slaphappy housewife accomplishes even more than her sure-and-steady sisters. Tedium is a prickly problem in assembly plants, isn't it? They have to rotate crops, don't they? It's the regular drip-drip repetition of housework that tires women out.

Some women turn housework into a race with the clock. If everything doesn't gleam like glass by ten, they lose. Well, I can do that, too-if the minister is coming at one minute after or I'm flying the coop or it's a swell day for suntanning. But the idea of cleaning the house by ten every day of my life just to clean the house by ten every day of my life enthralls me as much as a fried egg I started when the phone rang.

How do organized housekeepers cope with phone calls, anyway? It must drive them wild to be thrown off schedule. And do they allow x number of minutes for the morning paper, no matter how sticky the cryptogram or the situation in Rhodesia? Do they have a set time for looking to see if the tulips have sprouted, thinking of ways to redo the living room, and flirting with the mockingbird on the windowsill?

I'd hate to have a time-motion expert come in and analyze my day. I can spend an hour arranging one bowl of flowers. I may go downstairs to iron and end up doing a still life. I've even been known to turn on TV if I get hooked on a quiz show when somebody's home sick.

Being disorganized doesn't mean being lazy. It takes energy to be slipshod. Things don't get done automatically. You have to hustle, to think, make decisions, keep on your toes.

I'll say it before someone else does.



You have to wash dishes one by one to get them really clean. **Right?**

Wrong.

If you feel nobody can wash dishes as clean as you canleast of all a machine-we beg your indulgence. You happen to be wrong.

New RCA WHIRLPOOL dishwashers scrub up to 18 table settings at once-pots and pans included. A unique, new system cleans better than any other dishwasher. even you. 3 reasons: powerful jet-spray nozzles shoot out water to pry off foods . . . two full-size spray arms whirl water to reach every dish, everywhere . . . and filtered hot water is continuously circulated.

You get the same scrubbing action in all undercounter and portable models. So get rid of scouring pads, red hands and never-ending dirty dishes on countertops. Let us do your dishes. You'll love the results.



2 spray arms for total cleaning. Two full-size spray arms whirl water everywhere so dirt can't hide - no water-starved areas, and you can load dishes every-which-way.

For best performance in your new RCA WHIRLPOOL dishwasher, use a superior detergent like Cascade.

I'm not a meticulous housekeeper. Worse, I never wish to be. Once an impeccable house becomes the most important thing in my life, my days of willy-nilly and roses are over. Not to mention my family's. The trouble with perfect housekeepers is that they make life perfect Hades for everyone else who has to live with them.

ascad

Humph, you may say-it's all very well for me to play my housework by ear, but what about the children? Do I want Cindy to be a sloppy slattern? Don't be silly. Cindy knows that disorganization is strictly a grownup's privilege-something to yearn and burn for like lipstick and strapless gowns. Cindy will be a good little or-



We keep filtered water moving. Hot, sudsy water is constantly circulated through our exclusive self-cleaning filter. No need to scrape or pre-rinse dishes. In a dishpan, hot and sudsy water is through long before you are.

Choice of 9 decorator colors.

ARE WHIRLPOOL CORPORATION, BENTON HARBOR, MICH IGAN. TRADEMARKS RCA AND CO USED BY AUTHOR ITY OF TRADEMARK OWNER, RADIO CORP. OF AMERICA.

hirlpoo

ganized girl and toe the line in school and college and maybe even career, and someday she'll be a housewife, too-hallelujah-and if she wants to wash clothes at midnight, flirt with mockingbirds on the windowsill, check on the tulips, no one will ever be the wiser. Unless she's a blabbermouth, like her mother.



Five strong nails and how they grew



Strong and Long Helena Rubinstein

At last ... a nail hardener for the entire nail. Ouickly absorbed. Makes nails strong so they can grow long.

tiful ... with Helena Rubinstein's remarkable new Strong and Long.

It's different from anything you've tried before. Strong and Long is quickly absorbed; your nails actually gain added strength as you apply. And it works on the whole nail at once, not just the tips. Forget shields. There's no sting. No unpleasant anything. Nothing to do but brush on.

The minute your nails are dry, they're ready for polish. That simple. So why buy trouble? Strengthen and condition your nails with Helena Rubinstein's Strong and Long nail hardener. Then, see how they grow.

Helena Rubinstein



HOW TO BUY

ome shoppers feel that wood furniture is easier to buy than upholstered furniture because there are fewer hidden assets. This is generally true but case goods (as wood furniture is called) have their own problems. To avoid them, one furniture manufacturer suggests the following six quality tests for wood furniture.

1. Rock a chest, dresser, or bookcase to see if it wobbles. If it does, it is flimsily made.

2. Slip out a drawer to see if it glides freely. If it binds, screeches, or grinds, it has been improperly installed. The four sides should be solidly joined and the glides (which now are made of metal or plastic, as well as wood) should work smoothly so that the drawer opens and closes smoothly and easily.

3. Swing out a door to see how it hangs. It will not drag on the bottom of a chest if it has been properly installed.

4. Feel between drawers for dust panelings. These panels seal the drawer compartments into individual storage sections.

5. Check on the joints in drawers to see if they are made with interlocking dovetailing. This makes for rigid construction.

6. Look carefully along tops of drawers and doors to make sure they are properly aligned and have no open gaps along the edges.

o these sound suggestions we would add some of our own quality checks. But remember, each manufacturer has his own method of producing furniture. Materials and technology are constantly changing. This is one more reason why it is important to buy from a reliable furniture store, where the store management itself will stand behind the construction of the furniture it sells.

Most of the structural details in furniture are hidden. Only in some of the most modern furniture designs do joints . . . and even nuts and bolts . . . become a part of the particular piece of furniture's exterior design. As a matter of fact. that is one characteristic of good modern design.

PART 2

But there are some checks that you can make on more traditional furniture, where the construction is less obvious.

1. Chairs, tables, and chests should stand squarely on the floor. Because a crooked floor can work against this, some furniture has self-leveling glides to correct an uneven surface. When the furniture is put in place, the glides can be raised or lowered to make up for unevenness in the floor.

2. Drawers should be neither too tight nor too loose. If a drawer seems to stick, ask the furniture salesman to correct it before the unit is delivered. Any reputable furniture store will do this.

(Remember, however, that you usually do not get the furniture sample that you see in the furniture store. For this reason, the same checks that you make when buying furniture should be made when it is delivered. Then any adjustments can be made that are necessary.) 3. The finish should be smooth to the touch and the stain or varnish should be even, without light or dark spots. (Remember that there are many variations in wood grain and color.) Do not assume that all furniture is finished on the back, often it is not. Nor are all tall pieces of furniture, such as china cabinets, finished on top.

n buying dining room furniture particularly, check the chairs, the tabletop, and the drawers of any storage pieces. The chairs must stand up under a great deal of daily wear. For this reason, good craftsmanship is particularly important in joining the chair's various parts.

Dowel joints are probably the most common method of joining and are quite strong. The dowel is a hardwood peg. This peg is then fitted into connecting holes in the pieces to be joined.

Some dowels are grooved to keep air pockets from forming in the glue and these are superior to smooth dowels. Additional reinforcements for points of greatest strain are corner blocks. These are often used to strengthen the corners of seat frames and tabletops.

Another type of joint used in dining room furniture . . . and this one for the tabletop . . . is the tongue-andgroove joint.

Very few tabletops are made from one piece of wood. For one thing, it would be difficult to find a piece of wood large and perfect enough to serve as a tabletop. Then too, such a large piece of wood would be likely to warp or split. This is why tabletops are generally made by joining several boards together by a simple tongue-and-groove. (A tonguelike projection is cut on one board to fit into a groove the same size on the board next to it.)

Tables also should be braced at points of stress. Corner braces give added strength, as do stretchers between the table legs. These stretchers are almost always up under the tabletop and make what is called the "apron" of the table. The apron should be as carefully finished as the rest of the table.

re there extra leaves for the dining room table? Do they store within the table itself? How do they work? How does the table look with the leaves in? Are they finished in the same manner as the table itself? Do chair and table legs have sliding metal glides? Do large and heavy storage pieces come with casters for easier moving?

Another extra, growing in popularity and use, is the option of plastic tops for tables and chests. One reason for this is that plastics today can be made to look and feel so much like wood that it is almost impossible to tell the difference. If the furniture you buy is going to get hard wear, you might prefer a plastic top. These are often available to match the color and grain of the wood used in the table or chest you are buying. In many instances, the same furniture can be ordered with or without the plastic tops.

Most of the construction points that qualify dining room furniture as sound, also apply to bedroom furniture. Whether you are buying dining room or bedroom furniture, be sure that you carefully check on these details.



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Invictus

Trees Faith Of Our Fathers

Pilarim's Chorus

Lead Kindly Light Steal Away God Is Ever Beside Me

Love Divine All Love Excelling Go Down, Moses Roll Jordan Roll The Bells Of St. Mary's Song Of Songs I Heard A Forest Praying Homing Ah! Sweet Mystery Of Life Morning (Peer Gynt Suite) Bird Songs At Eventide Softly, Now The Light Of Day Count Your Blessings Carillon Because Eli, Eli Goin' Home (New World Symphony) Bless This House Serenade Now The Day Is Over

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IT'S TIME TO RELAX

Reclining chairs have given that popular old pastime of "just sittin'" a new lease on life. Now you can sit straight up, recline with feet up, or even lie down for a quick catnap. Once relegated to the den as a "man's" chair, recliners are now being made girl-size and manufacturers have learned to hide the bulky mechanisms and trim down lines. They're upholstered in the newest materials and designed to go with specific styles of decoration (contemporary, Mediterranean, traditional, English, etc.). It's our guess that recliners will be warmly welcomed additions even in the best-dressed living rooms from now on.

Chis contemporary pop-up recliner offers you comfort by the cushionful. The simple-to-operate handle at its side allows you to adjust the reclining position and footrest without sacrificing a moment's ease. About \$210. By James, Inc. Queen Anne style chair has the elegance of a traditional wing chair, the ease of a recliner. As shown, below, in both the upright and the reclining positions, it never loses its slim-lined look. May be used in an English as well as in a country French setting. About \$149. By Burris Chair Company.

Dere's a recliner that guarantees relaxation during even the most tense TV thriller! It features an exposedcarved wooden frame with a grillwork design on its sides. About \$152. From Berkline's Mediterranean Collection.

We invite you to rock or re!ax in the La-Z-Boy Chair a tailored recliner with a soft, tufted back. It's equipped with a Comfort Selector (side lever) which permits you to position the chair level and footrest effortlessly. From La-Z-Boy's Charter Group. About \$179.

Uhe Patrician lounger has a carved walnut frame, with a cane back and reversible seat cushion. Danish in feeling, the chair is styled "off-the-floor." \$239 and up. From BarcaLounger.

Qeep-tufted English wing-back styling and an extra wide loosecushion seat are just two of the wonderful f

two of the wonderful features of this Stratolounger recliner. Dressed in attractive vinyl, it has Magi-Control—a pushbutton approach to reclining. It even rocks! About \$169.95. By Futorian.



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Aren't you too young to feel so tired?

You notice it day in, day out ... even the simplest chores seem to be just too much for you. You get up tired and you go to bed tired. And your mirror tells you that you look as tired as you feel.

Of course, there's no single reason for that tired look and feeling. But if you're one of the 40 million women between the ages of 15 and 45 who have a period every month, here is one of the most common reasons why you can have that needless tired feeling. Doctors have proved this beyond doubt : As a woman, you may lose much more blood-iron every month than you replace through the foods you eat. Thus, without being aware of it, you can lose energy-producing iron. It is this loss of precious blood-iron that can leave you always looking and feeling tired.

Medical Authorities Say: Women Need Twice As Much Iron

Yes, even if you're only 5 feet 2, you need twice as much iron every day in your diet as your 6-foot husband. It isn't likely that you eat as much iron-rich

Pale, Iron-Poor Blood When you're tired and worn-out, your trouble may be due to pale, iron-poor blood like this



PHOTOMICROGRAPHS OF DOCTOR'S STUDY

foods, so you may develop the kind of iron deficit that drains you of your energy and youth. Why risk having the kind of ironpoor blood that can make you very much less than the woman and wife you could be?

Erase That Tired Look From Your Face And Get Rid Of That Tired Feeling

Don't let the periodic drain of precious blood-iron rob you of a full measure of living, when it's so easy to replace any iron that is lost. Put extra iron in your blood by taking Geritol regularly to make up for your monthly losses. Remember, if you've been taking vitamins and still feel tired, vitamins alone can't restore bloodiron. But Geritol can. Just two Geritol tablets, or two tablespoons of Geritol liquid, contain twice the iron in a pound of calves' liver. In only one day Geritol iron is in your bloodstream carrying strength and energy to every part of your body.

Check with your doctor, and if ironpoor blood is your problem, take Geritol every day. Feel stronger fast ... in seven days, or money back from the makers.





NEW PRODUCTS

Premixed concrete comes in a tube, ready to use. To repair a cracked sidewalk, foundation, etc., turn a knob on the tube to release Crak Crete. No calking gun needed. Tube costs \$2.98. Stadri Products, Whitestone, N. Y.



Aluminum pool cover keeps children out of backyard



pool when you're not around. It folds when not in use, spreads over pool with batteryoperated motor. Also keeps water cleaner. In several sizes, from \$1200. Pool-DeckInc., Bakersfield, Calif.

Suspended ceiling system,

designed specifically for do-it-yourselfers, uses grid strips of redwood instead of metal. Strips cut easily. install with ordinary tools. 45¢ a square foot with ceiling boards. Simpson, Seattle, Wash.



Rich-looking panels of tempered hardboard have both

the appearance and texture of wormy chestnut. Washable plastic surface fights water, grease, soil. Marlite Panels cost about 68¢ a square foot. Marsh Wall Products, Dover, Ohio. (continued)



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Aluminum Siding rewards you in leisure, in savings, in beauty. Baked-on color saves so much on painting alone that it practically pays for itself! In addition you save on repairs-because this siding can never rust, warp or rot. Get the facts on this important investment that comes back to you in savings and adds substantially to the value of your home.

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"FACTS" Booklet.

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I am a homeowner interested in the facts about

Aluminum Siding. Please send me your Free

State____

Zip.

SEND COUPON FOR THIS FREE "FACTS" BOOKLET

(continued)

A prefab doorframe takes the frustration out of hanging a door. Snap the parts into place, tighten adjusting screws, mount the door, and nail casing in place. Should take about 10 minutes, according to the manufacturer. Presto doorframes cost \$14 to \$35, depending on size. From Dexter Industries, in Grand Rapids, Mich.



Instant sauna bath is delivered ready to use. Just plug it into an ordinary 120-volt socket, press a button, and relax. For home or office, a Niagara sauna requires no special wiring. Sells for \$699. Made by Niagara Therapy Corporation, Adamsville, Penna.



This do-it-yourself riveter works as easily as a pair of pliers. Takes 1/8- and 3/6-inch rivets. and makes fast work of repairing gutters, toys, garden tools. "Pop" Rive Tool is \$6. United Shoe Machinery, Shelton, Conn.



All-in-one kitchen. This 72-inch-wide unit has oven,

range, refrigerator, sink, work counter, storage cabinet. Ideal for apartments or vacation houses, it costs about \$750 to \$800. Gas, electric, LP-gas models. King RefrigeratorCorp., Glendale, N.Y.

Imported hand-carved

doors come in wide variety of sizes and styles. Made of kilndried mahogany, pine, fir, and almost any other wood, with carving on one or both sides. From \$69.95. Acme Hardware, Los Angeles, Calif.



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Instant hroat

Today, you don't.

Now you can have new Carnation instant breakfast -makes milk a meal that's too good to miss.

Each glass delivers as much protein as two eggs, as much mineral nourishment as two strips of crisp bacon, more energy than two slices of buttered toast, and even Vitamin C-the orange juice vitamin. It comes in a lot of great flavors, too. Look for them in your cereal section.

• Glooogllsh-Irummp

says Miss Janet Lynne Nelson Chicago, Illinois

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that was our vacation record allowance . . and here's our list for great listening

You know that old game . . . what ten books would you take on a desert island? Suppose we change books to records and see how much variety, how much durable, listenable music one can cover on a budget of ten LPs. It's not an exercise; it's a sure way to become very thoughtful about the music that will mean the most to you for the longest time. You weigh the charming romanticism of Tchaikowsky against the romanticism and grandeur of Beethoven; the colorfulness of Debussy, Ravel, Strauss against the magic inventiveness of Mozart; the gaiety of show albums against the ever-new freshness of great concertos. It's like choosing friends for a camping trip. You realize that the person who is most amusing for an evening may be a disaster for two weeks!

Here are our ten recommendations for LPs to live with. a steady diet, varied, enriching . . . and compact enough to take along with you for a two-week holiday. You may not like all of them on first hearing; you may want to do some substituting. But if you'll live with them, listen to them frequently, you'll be happy with most of them.

1. Bach: Concerto for Two Violins, Nathan Milstein and Erica Morini. And on the reverse side, you'll get Vivaldi: Two Violin Concerti with the same artists. Angel.

2. Mozart: Concerto No. 20, Artur Rubinstein soloist, Wallenstein conducting the RCA Orchestra. And, Haydn: Variations, again with Rubinstein and the same orchestra. Lots of music! An RCA Victor recording.

3. Schubert: Symphony No. 5, Fritz Reiner conducting the Chicago Symphony. And on the reverse side, Schubert: Symphony No. 8, with the same artists. Two highly melodic and ever-fresh compositions. RCA Victor.

4. Beethoven: Symphony No. 5, Eugene Ormandy conducting the Philadelphia Orchestra. On the reverse, Mozart: Symphony No. 40 with the same group. Music you'll never tire of! A Columbia recording.

5. Chopin: Ballades 1, 2, 3, 4, Artur Rubinstein playing Chopin as only he can. RCA Victor.

6 and 7. Verdi: Requiem. Uses two of the ten but with the majestic music, the glorious voices of Leontyne Price, Jussi Bjoerling, Georgio Tozzi, and Rosalind Elias, it belongs on any list of music to live with. Fritz Reiner conducts the Vienna Philharmonic in this superb recording. RCA Victor.

8. Mahler: Symphony No. 5, Leonard Bernstein conducting the New York Philharmonic in a superb interpretation of this latter-day Romantic. Columbia recording.

9. Bartók: Miraculous Mandarin Suite, Ormandy conducting the Philadelphia Orchestra. Also, two other Bartók pieces, easy to listen to and like. Columbia.

10. Ives: Symphony No. 4, Leopold Stokowski conducting the American Symphony Orchestra in what is correctly described as a "World première of an American masterpiece." Parts of it will sound familiar, since lves uses some of our folk music; parts will sound most unfamiliar, but you will be surprised how friendly it becomes after you've had several listenings! Columbia recording.

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Permanent Press keeps the creases in. RCA WHIRLPOOL washers and dryers have special cycles that take the wrinkles out!

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Moisture Minder-Makes doubly sure your clothes are dried just the way you like them. And, the dryer shuts off at the degree of dryness you select.



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Exclusive from **friskies...** 2 new cat foods - 2 new flavors



... Country Chicken



and Braised Liver!

These are *main meal* cat foods! So fully nourishing you never need to feed your cat anything else. You serve them straight from the box-with no water to add and no mixing necessary. And they stay fresh in the bowl, so they're always appetizing.

There's variety too. Because Little Friskies still comes in original Ocean Fish Flavor (dressed up in a new package), as well as new Country Chicken and new Braised Liver Flavors! Only Little Friskies offers your cat all three of her favorite flavors. So better get her a box of each. From a world leader in nutrition – (Amation





By William J. Toth

In the year 205 B.C. an all-male Roman Senate passed a law prohibiting women from driving chariots. This recorded incident could very well have been the birth of the term "women drivers." And probably the reason for this prohibition was the lack of strength on the part of the women to handle the horses, a claim still made today, but for different reasons.

If there were not some serious aspects to the whole problem of driving, we could very easily accept the discussion as a humorous variation of the centuries-old battle of the sexes. Unfortunately the tragic losses we suffer from traffic accidents on our highways command serious attention.

WHY THE JOKES?

Psychologically there are perhaps numerous reasons why comedians, writers, cartoonists, and millions of other males feel it is open season on the female species. One of the more obvious reasons in drawing attention to others is to hide one's own deficiencies. Another is that the woman driver is easily identifiable and this tends to draw undue attention.

Of course, the effect of this has been so great that most women get behind the steering wheel feeling they are inferior before they ever move the car. It's probably even greater than the feeling the average male gets when he is faced with the complex task of running a home. Fortunately women have done remarkably well in a world they never made and in spite of severe criticism disguised many times as humor. Much of this male criticism creates more heat than light on the subject. Meanwhile the woman driver continues to enjoy a good driving record and a reduced insurance premium.

WHAT ARE THE FACTS?

According to statistics available, women have a better driving record than men. However, the National Safety Council has sounded an alarm that the accident rate of women has been increasing at a surprising rate and in a few years may be the equal of the male rate. For the first time the insurance industry has asked for a premium rise for female drivers from 17 through 20 years of age, and in the same request asked that the male penalty be extended from 17 through 25 to 30 years.

Males make up 60 percent of our drivers and are involved in over 77 percent of the accidents, which leaves 23 percent of the accidents to the women who represent 40 percent of the driving population. As is pointed out rather strongly, it is believed that the greater exposure or miles driven by the male accounts for the difference. Unfortunately no valid studies have proved this. Few if any studies have been made to match men against women.

However, during World War II a study was made comparing men and women who drove the same trucks, over the same roads, during the same periods for the same number of miles. This study did take into account the exposure of the two groups. The women had a significantly better accident record. No expansion was made of the study.

THE MISTAKE THE MALE MAKES

There is a distinct difference between being a good driver and possessing the mechanical knowledge to service and maintain an automobile. You *do not* have to be an expert in mechanics to drive well.

The modern-powered automobile has narrowed the difference between sexes as far as brute strength needed to crank, steer, shift, and brake. The differences now are intelligence, training, common sense, and courtesy. No one has ever been able to prove that the male species has the market cornered on all of these.

TYPICAL WOMEN DRIVING SITUATIONS

In addition to their primary duty (continued on page 113)


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Georgia-Pacific's new Gold Crest Paneling has special deep cut, one-half inch wide channels every 16 inches.

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COSHOCTON, OHIO



Modern design is an expression of the 20th century its materials, manufacturing techniques, and tempo of life. Modern furniture is made specifically for people who drive cars, watch television, travel in jets, live in sprawling ranch houses or small, boxy apartments, and lack servants.

Modern designs are made to function. In fact, functionalism is one of the key words of the modern designer who determines appearance primarily by the way in which an object works.

Modern designers delete superfluous ornamentation; instead they emphasize line, proportion, color, finish, texture. Only that which is essential in terms of convenience, comfort, durability, economy, and lightness of weight remains.

THE DEVELOPMENT OF MODERN DESIGN

The acceptance of the machine as a tool for creating aesthetically pleasing objects is the starting point of modern design. The Victorians viewed the machine as nothing more than a means of reproducing traditional gewgaws cheaply. Art Nouveau, with its characteristic whiplash curve, asymmetric free-form shapes, and emphasis on organic forms,

was the first real protest at the turn of the century against the endless reproduction of historical styles.

Simultaneously, a new technique for making furniture was being developed in Austria enabling long pieces of wood

to be steamed and bent. This bentwood furniture developed by Michael Thonet eliminated intricate hand-carved joints and contours and led to the first mass production of furniture.

Mies van der Rohe

The focal point in the integration of design with the machine age was the Bauhaus school (1919-1933), one of the most vital influences in 20th century design. The aim of the Bauhaus was to teach students to unite art and industry.

The Bauhaus approach to a chair,

a teapot, or a carpet was functional, straightforward, simple. Straight lines and geometric forms (especially rectangles and circles) are Bauhaus earmarks

Bauhaus ideas that were revolutionary at the time were the use of chrome tubing for furniture designs, stacking furniture created for easy storage, and highly polished surfaces relieved by texture rather than ornament.

Much furniture that came out of the Bauhaus is considered classic today. Some pieces have been in production since the 1920s, others have been reintroduced because of renewed appreciation.





and Ludwig Mies van der Rohe. Breuer developed the cantilevered tubular steel chair which has been the model of thousands of variations throughout the world. The furniture of Mies van der Rohe has timeless elegance. He is perhaps

best known for his Barcelona chair

designed in 1929. Mies developed furniture in accordance with the inherent properties of metal and was the first to utilize the spring qualities of bentsteel legs.

During the 1920s the French architect-painter Le Corbusier was designing chrome-plated steel furniture, inspired by French cubism.

The need to stop copying earlier styles, while emphasizing fitness of purpose, was making itself manifest in Scandinavia in the 1930s. The Scandinavians have been among the most important contributors to the modern idiom. Two of the giants are Alvar Aalto, who translated the steel tubing of the functional style into Finnish pressed wood with a large degree of standardization, and the Dane, Hans Wegner, whose chairs are characterized by refinement of shape, sculptural details, and an understanding of the inherent qualities of the wood.

Since the turn of the century Americans also have been making enormous contributions to the concepts of modern design. Frank Lloyd Wright was developing the open plan and the horizontal massing of his

> Prairie House, simplifying ornament, and making a strong case for the use of natural materials.

> In America in the 1940s Charles Eames and Eero Saarinen developed chairs that could be molded or stamped out of

plastic in much the same way that an automobile is stamped out by a die press.

Eero Saarinen



Need light bulbs? Westinghouse gives you your choice.



New Shape Extra Life* bulbs Soft, glare-free, longer burning light in 40, 60, 75, 100 and 150 watt plus 3way bulbs. *Over published average life of household bulbs.



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Westinghouse Plant Cart	P.O. Box 1700, Roseville Stat	ion, Newark, N.J. 07107.
	nt carts. I enclose \$4.95, plus VWestinghouse light bulb pack	
Name		
Address		
City	State	Zip
Please allow 4 weeks for de or localities where restricted	elivery. Offer good only in U.S.A. V by law. Offer expires June 30, 1966	roid in states

You can be sure if it's Westinghouse (Westinghouse Electric Corp., Lamp Division, Bloomfield, New Jersey. Hey, gang, look what I found!"



lan, his is really livin'!''

Friskies puppy food provides 15 added vitamins and minerals

In fact everything known to be essential for that vital first year of your pup's life is packed into new Friskies Puppy Food! There's vitamin A for alertness, keen eyes and a shiny, thick coat; B_1 for body development and growth; B_2 for healthy skin and tissue; D for strong bones and reeth-plus 11 more.

And plenty of protein, of course. Pups sure go for and enjoy the full, beefy lavor of new Friskies Puppy Food.

OR SMALL DOGS TOO! Research proves, being extra-active, they need Friskies' extra nutrients for extra energy. Now in $\frac{1}{2}$ and 3 lb. boxes. From a world leader in nutrition – **(anation**)







When a family has to establish a home in a new and unfamiliar place, it is faced with many problems, emotional and physical. Parents not only have to get the children relocated in school, but they must make new contacts of all kinds just in the course of everyday living to fulfill the family's needs. Since they are keepers of the family's health, one of the first important decisions is the selection of a physician.

Many people select a family doctor on the basis of personal acquaintance or knowledge of his reputation in the community. Others follow the recommendations of relatives or friends. This personal approach to picking a physician often works out well, as people who like each other frequently have the same taste when it comes to liking other people. A friend's recommendation, however, can sometimes backfire, for not every patient is knowledgeable about his doctor's training, qualifications, and upon occasion, integrity.

When you are looking for a new doctor, the local hospitals or county medical society can be of great assistance in guiding your selection. The administrative office of any hospital will be glad to give you the names of several internists or general practitioners on their staff. The hospital and county medical society are also good sources of information about medical group practice or any medical specialist you might need.

THE FIRST VISIT

Once you have selected your doctor, arrange to meet him. Whether you are well or ill, it is advisable to have a get-acquainted visit with him in his office—and perhaps even to have him give you a complete physical examination. Knowing what his patient is like in good health gives the physician a greater advantage in diagnosing and treating that person in times of illness.

Ask your new doctor how you can reach him *whenever* you might need him. Find out whether he has another doctor covering his practice when he is away. Have him advise you what to do in an emergency if he cannot be reached right away.

He will probably want to have your family's medical records transferred from your former doctor to him and will provide you with a form to sign for that purpose. In most cases, the transferral must be requested in writing over your signature for the protection of your privacy. Try to discuss *in advance* of your initial office visit—with the doctor's nurse or secretary or the doctor himself—any questions you have about charges, method of payment, or insurance coverage. You can avoid embarrassment, knowing what to expect.

IN AN EMERGENCY

If an emergency arises before you have selected a doctor of your own, or if you do not know anyone who can give you his doctor's telephone number, don't panic-you can get help. Many communities throughout the United States have a telephone listing of physicians who will take emergency calls under "Doctor's Emergency Service." Frequently, the local county medical society will have a list of doctors who are available in emergencies. The Yellow Pages directory in most towns contains a complete listing of doctors' names under "Physicians & Surgeons (M.D.).'

If you are alone, you can always telephone the police or the nearest hospital for help. You can even tell the telephone operator what the trouble is, giving her your name, address, telephone number.

YOU MUST LIKE YOUR DOCTOR

A good doctor-patient relationship requires the same ingredients for success as a good marriage—trust, respect, honesty, patience, thoughtfulness, tolerance, understanding, and most importantly, a great liking. If you do not think your new doctor has this kind of "chemistry" for you, or if you are not satisfied with him after a short period under his care, don't be afraid to change.

A doctor should be, and usually is, mature enough to realize that some people, for various reasons, will be dissatisfied with him. Sometimes it is simply a mismatch of personalities. If something comes up that bothers you about your doctor, discuss it with him—do not keep quiet and smolder. A frank discussion may lead to a better mutual understanding, possibly avoiding an unnecessary, unwarranted, and unsettling change of doctors.

Knowing a doctor who will care for you and your family brings a real sense of security to your new life in your new town.

Annette Francis Benjamin is coauthor with her husband, Bry Benjamin, M.D., of *In Case of Emergency* (Doubleday).

What did you buy a Chevelle Malibu Wagon for?



"FISHING TRIPS."

"THE LOW COST COMPARED TO MOST OTHERS."

"THAT BODY BY FISHER THAT HOLDS UP SO WELL."

"THE LONG LOAD FLOOR."

"THE FULL COIL SUSPENSION."

"THE FLUSH-AND-DRY ROCKER PANELS."

"THE TURBO-FIRE V8."

"AND BESIDES, MY WIFE LET ME." "SHOPPING TRIPS."

"THE EXPENSIVE LOOKING CARPETING."

"THE WASHABLE INTERIOR."

"THE SOFT SEATS."

"THE WAY IT HANDLES."

"THAT NICE ELECTRIC CLOCK AND GLOVE BOX LIGHT."

"THE MAGIC-MIRROR FINISH."

"AND BESIDES, MY HUSBAND LET ME."

Versatility... the Chevrolet Way





"Look!" says Josephine, the Lady Plumber, "New extra strength Comet gets out stains far better than other cleansers-

even when they try twice!"



1. "I'm gonna be unfair to Comet! I'll give another cleanser-any onetwo tries at cleaning a food stain. Give New Comet only one try. Here the other cleanser starts off."



Other cleanser (first try)

2. "Wet it, wait a little...then rinse. How about that? The left side of the stain still needs plenty of cleaning. So let's see what happens the second time around."



Other cleanser (second try) New Comet (first try)

3. "Other cleanser tries again. New Extra Strength Comet, the stainremoving cleanser, comes on for its first and only try. Wet 'em, wait, and rinse as before." Other cleanser (second try) New Comet (first try)

> NEW EXTRA STRENGTH

4. "Two tries and the other still left some stain. But in <u>one try</u> Comet removed it. How come? Comet has <u>Super Chlorinol</u>, best cleaning and bleaching agent in any cleanser. Disinfects better, too."

"If that test doesn't prove it, I'll give up plumbing!"



Wake up winter sleepyheads. It's spring! Time to pop up like a crocus—with fresh, bright-eyed ideas for your home. Your fancy turns to redecorating? Head straight inside and give your winter-weary house a larky new look. In the mood for remodeling? Push out. Sprout up. Go every which way. Want to tickle the earth? March outside with green-thumb ideas to make your garden verdant, bloomy, prettier than ever. It's spring!

An airy stairway, a splash of white—and suddenly it's fresh as all outdoors. Remodeling means many things—from a touch-up job involving only paint, wallpaper, fabrics, and a little construction work to an all-out gutting and rebuilding.

The real secret of successful remodeling lies not in how much you do but in knowing—before you start—exactly what you want to achieve. That's how interior designer Joan Neville, with a bright mental image of the kind of house she wanted, turned this dingy "little nothing" beach cottage on Balboa Island, California, into a sophisticated, cosmopolitan year-round house.

Step one consisted of removing the heavy wood stairs and neo-nautical nylon fencing and replacing them with an iron spiral staircase and rods. Next the small, too-quaint rooms were opened up with gallons of white paint covering the paneling turned dark by a quarter century of sea air. (Editor's note: not just any old white paint but white warmed with the addition of burnt umber, black, and blue.) Finally, the house was ready for Mrs. Neville's interesting collection of furniture and accessories.



Furniture is a mixture of French and Italian antiques, reproductions, and some modern pieces like the currently popular Parsons or T-square dining table. One part of the remodeling project was to slim down the heavy moldings that were around the corner cabinets in the dining area.

Luminous white walls, matching draperies that filter the strong California sunlight, wall-to-wall gold carpeting, and the elegant tracery of a black, iron staircase provide a more than adequate background for the blue-green print on the furniture, the colorful possessions and paintings.



SPRING HAS SPRUNG



Information: Barbara Lenox Photographer: Fritz Taggart Black-and-white photos by Studio One







Removing the staircase (left) opened up the window behind it, gained six feet of space. Here's where designer Joan Neville practiced so-called occult balance. Instead of flanking the fireplace with a pair of lounge chairs she placed a sofa, coffee table, and open-arm chairs to the left of it, then balanced this heavy grouping quite unexpectedly with the large peacock chair and screen. Furnishings are mostly "finds" from auctions, sales, vacation travels.



Almost unrecognizable is a small porch ("before" below, "after" at right) that was turned into a charming, worldly study. Draperies that match walls are always a good space maker. White in this case is used throughout the entire first floor. French Provincial armoire, an old one, was a rationalization according to Mrs. Neville. "I bought it because we needed additional closet space and it seemed cheaper and easier to buy an antique than build something new. That's quite logical, isn't it?"







Closet space for this room was borrowed from the adjacent garage. The wall was knocked out and the closet built into it. Now there's just enough closet space with enough garage space to accommodate a station wagon. Again, there's a fine sense of balance at work. Bed, windows, and a pair of pictures flanked by a pair of nightstands would be dull. Instead, Joan used a draped table and a fairly high-backed chair.





fasten together random scraps of preservativetreated wood and trim to uniform size

concrete slabs : salvaged pieces of old curbstones





and use short ends of bricks -- the ones usually wasted



random-edge bricks set on soil, flush with lawn

Bright, bloomy ideas to make gardening a breeze should be the common property of all who toil in backyards. Here's a gardener's notebook of helpful hints to lighten your spring chores. Our sketches show how to make a mowing edge, improvise a walk with leftovers, help your trees grow faster by training them to a movable stake. Bothered by a clutter of tools? It's easy to organize them in a barrel. And if your summer-house vines need something to cling to, try driftwood, oars, or other objects. Gardening is creative—so go ahead and create!



When it comes to remodeling, there are a number of directions you can go. Instead of abandoning the house you have for something larger, there are ways and means of enlarging what you have, namely, going out, going up, and going all around the house, looking for likely spots to add living space and years to the life expectancy of the house. Here are some of our favorite examples of house stretching.





SPRING HAS SPRUNG



Wing and deck meet spring halfway. The Seclow family of Westport, Connecti-

cut, made the living room of their Techbuilt house a master bedroom and added a new living room in a separate wing. The new entry, living room with trussed roof, and deck disguise garage underneath.

New addition has wide roof overhang to shelter glass walls. Roof truss became dominant design element and was further emphasized by placing a clear skylight at the apex of the roof.







New deck over garage has sunken garden for plants and sculpture. The new work visually ties the old garage to the house.



SPRING HAS SPRUNG

Go out, go out wherever you are! You don't have to go to the lengths shown in the house on the previous pages where the new addition is a satellite of the old house, attached by a long passage. Here, in the house owned by Mr. and Mrs. George Cardoza, of Westport, Connecticut, the addition was placed against the existing house. The same architect as in the other go-out house, Lawrence Michaels, came up with an entirely different solution to fit this family's requirements. The appearance of the front of the house was completely transformed by adding the extra rooms. In the rear of this new wing, a deck was built around a large tree. The changes were made at a much lower cost than building a new house or buying. One of the major assets of this house was its lovely setting, which would have been hard to equal anywhere else.



SPRING HAS SPRUNG



Ind to expand on. This small house was enlarged by adding a second story. The exterior was then given a general overhauling to turn the original into the pleasant Colonial it now is.





This house was enlarged by extending the first-story wing and adding a second floor over it, to provide a master bedroom suite for Dr. and Mrs. Lewis H. Hitzrot. The exterior was then redone in Colonial style with shutters. Patio, reached by glass doors, was added off the family and dining areas.

Second story, with master bedroom suite, dressing room, bath, and sewing room, was added to one-story house. First floor was extended to enlarge family room and dining room area, as well as entrance hall.



SEWING

A new entry hall was built across front of existing entry and leads to new living room. The change camouflages old house and adds style. House and new wing were painted matching putty to blend old section and the added modernization.

Before photo shows house as it was before new wing was added. It had the typical look of thousands of postwar ranch houses of the 1950s.

At rear of house new living room opens to large deck built around and shaded by large old tree. Large chimney belongs to dramatic fireplace built in living room, with glass window walls beside it to give view of deck, lawn, and pond.

Interior of new wing has access to the deck with wide glass doors. View of the grounds is seen beyond the deck and can be enjoyed from inside the house as well as out.

Plan, at left, shows how addition partially surrounds the old house. Existing den is now near new entry. Sewing room, family room, and kitchen, beyond the den, are not shown on the drawings here.



An almost unbelievable transformation was achieved in this little house by using the original as a basis for the overall changes.

An ugly duckling spreads its wings and becomes a beauty. Bought at a probate sale, this house now boasts a 22-foot-high living room with a fireplace and a pleasant redwood exterior that contrasts drastically with the plain little house it once was. The owners, Mr. and Mrs. Richard Alcorn, of Novato, California, and the designer, Richard Clements Jr., worked from sketches rather than working drawings, so the house evolved step by step instead of being completely planned from the beginning. The owners did a lot of the carpentry and electrical work themselves. They couldn't contract the work because they only had the rough sketches to work from. The house was completely changed. A new living room, dining room, and kitchen were added. The old living room became a small den. Another old room became the master bedroom. The former (continued)

Decorator: Edwin Smalle Assoc. Information: Helen Heitkamp Photographer: Ernest Braun

2



Fireplace wall, above, surrounded by glass looks out on patio and swimming pool, painted black to reflect house at night.

The impressive fireplace of precast concrete is paneled with redwood. The expanse of glass is broken by metal stripping that repeats the framing lines of the wooden structural pieces.





Abrupt entryway of old house, top, was changed to inviting patio-deck area. Pool patio, at end of house, is exposed aggregate with wood divider strips. New redwood shake roof fits in with woodsy feeling of site. Redwood siding and old trees make house and its site congenial companions.

The dining room, raised on a platform and floored with quarry tile, is nicely set off, but not separated, from the living room. The kitchen at rear can be closed off with louvered screens, or "erased" by dousing lights. The lowered ceiling gives feeling of intimacy to this area.





Thoughtful, original detailing of both glass and wood members gives an air of distinction to the house structure.

basement and attic were incorporated into the new height of the living room. The high windows are shaded by an overhang and wooden shutters provide privacy. Massive 14-inch fir beams extend throughout the house. Mr. Alcorn rasped the edges to soften their lines. Mrs. Alcorn spent hours hand rubbing the stain on all the redwood paneling. Two pairs of fir beams in the living room extend beyond the room and are squared off beyond the roof line. The living room rafters drop between the kitchen rafters to form an intricate joint. The rafters are mitered to emphasize the roof peak. They also extend beyond the roof line. Outside, random redwood board-and-batten siding was used. Even the garden benches were designed to fit in with the structural details of the house and integrate the house with its setting. Grapestake fence extends the rough, natural feeling of the house. All this from that plain little house, which proves that successful remodeling is a matter of adding the right thing, the right way. The placement of wood column at foot of wide stairway from living room to entry is bizarre but agreeable. Bookshelves partially line stairs and one wall of living room. The light painted areas above shelves and on the ceiling between rafters brighten the entire room.

in. RELL





Let spring in around your windows. These crisp, fresh, brightly colored windows are the work of designer Paul Krauss, A.I.D. Done in Avril rayon dress fabrics in smashing patterns, they solve some common window problems in uncommonly pretty ways. For do-it-yourself sewing instructions turn to page 114.

SPRING

HAS

n, page 116

5

6

1. Typical older-house window has coordinated stripe and plaid for pleated shade and shirred curtain. Draped table to match is the finishing touch. 2. Door and window designed as one have a French air. We like the taut look of tied-back curtains at both. Treatments could easily be reversed. 3. The so-called privacy window is always a problem. It's solved here with a short-skirted version of an Austrian shade in gingham check. Window frame and commode are "upholstered" to match. 4. Victorian goes avantgarde with a valance and jabot lined with a quaint flower-sprigged pattern. Shadowy stripe picks up the colors. 5. Picture window without a view is curtained simply with a printed houndstooth check. Curved wood valance breaks up expanse of fabric. 6. Another picture-window idea has shelves in front of curtains to make an abstract Mondrianlike pattern. On them is a collection of fabriccovered file boxes.

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Pollected with a connoisseur's eye, the living room (right and above left) has a degree of English formality due to elaborately valanced windows: the elegant, symmetrical grouping of Queen Anne chairs (Henredon), table, and mirror; and the arrangement of gilded wall sconces over the fireplace. Color scheme is a variation of red-whiteblue. Flamestitch fabric on camelback love seat by Pennsylvania House is also used as a table cover. The tea table is by Drexel, wing chair by Henredon, and piecrust table by Century.

Family room (lower left) is casually collected with a knowing mixture of Provincial and contemporary styles-of wood and painted finishes. Early American love seat and wing chair echo red of living room, are from Heywood-Wakefield. The contemporary brunchheight table and matching chairs from Thomasville are useful all through the day, not just at mealtime. The large stereo-TV cabinet is by Baumritter; its top works as a buffet while it serves as an entertainment center.

By Vera D. Hahn



Much newer than trying to acquire a whole room full of matching pieces is to collect furniture piece by pieceexactly as you would antiques. This assembled look-this uncontrived mixture of styles, finishes, woods-makes for a room that looks lively and lived in. Too much matching (a three-piece upholstered suite with wood pieces of similar design and finish) may be a mistakeproof way of furnishing but it's hardly an exciting one. To prove our point we found a house (designed by William Thompson, A.I.A., for builder Joseph P. Lenny, Cherry Hill, N. J.) and then shopped the most recent furniture markets with interior designer Renny Saltzman, A.I.D. The house has the English look-the new look in furniture.

(continued)

(continued)

The double dresser is from Henredon.

Upholstered headboard and a fanciful canopy (upper right) that follows the slant of the ceiling add variety to master bedroom. Tambour-front desk by Drexel placed near bed avoids monotony of nightstands. Amusing contrast to the predominantly English and American furniture is a Biedermeier desk chair (Vanleigh); chest by Henredon.

Daughter's room (lower right) is done in improbable colors: red, white, blue, plus kelly, pink, and yellow. Minus some of the more personal accessories this might make a good room for overnight guests. A pair of contemporary daybeds and chests (Founders) are mixed with a French Provincial table desk and ladder-back chair (Basic-Witz).



Lisanti Shopping Information, page 116



OLÉ

By VIRGINIA T. HABEEB

Our Spanish kitchen has the ingredients of a good kitchen: practical plan, work-saving appliances, easy-care materials, well-planned storage.

Store and use portable cooking appliances

near ventilating hood for odorless cooking.

Keep these same ingredients in mind when you remodel or build. Here's how: Plan a compact work area-small in size, every inch of space utilized with equipment, counter area and storage. Splurge on appliance and cabinet features that will mean a lot to you in terms of efficiency and convenience. Add the decorating elements that make it yours personally. Taking our cue from the elegant Mediterranean tone of the cabinets, we added practical, solid vinyl flooring in an exquisite Renaissance tile design ... a rustic "brick wall" of fiber-glass masonry panels . . . Mediterranean pottery, light fixture, and tablecloth. Ole!



Cooking center includes double wall oven, gas-fired barbecue, cooking top, ventilating hood, counter space, and storage.

Wood cutting surface-a kitchen must.

Designer: Edwin McElheny, A.I.D. Associate Photographer: Harry Hartman Shopping Information, page 116





Here's a unique cabinet featurebeverage keeper-for kitchen or bar.

Ample counter space surrounding sink assures you plenty of spread-out room.



Fruit and vegetable bins belong near sink.



This plan shows how compact kitche area was planned for easy work flow



Here's an idea that makes sense. trash bin conveniently slides out from directly beneath the cutting board

> Practical and beautiful. Spanis mood was created by war tones of cabinets, Mediterranea furnishings and accessorie

68





e a lamb and bake a gay, coconut-covered lamb cake for Easter! All you need is cake mix, packaged frosting and a few

goodies for trimmings. The trick is in

the cutting and assembling and you

may need an assist from mother.

MB

1 package white or yellow cake mix 2 packages fluffy white frosting mix 1 raisin or currant Candied cherry

1 large marshmallow

11/2 cups shredded coconut

Tiny, colored gumdrops

1. Grease two 9-inch layer-cake pans.

Dust with flour until well coated. Shake

3. Prepare cake mix, following directions on package. Pour batter into prepared

4. Bake 25 to 30 minutes or until top of cake springs back when lightly touched

with fingertip. Remove from oven. Place

5. Let cakes stand in pans 10 minutes.

To remove them from pans, shake pan

gently, using pot holders to check that

cake is loose in pan. Put an inverted wire

cake rack or large dinner plate on the

cake. Grasp cake pan and top rack or

out excess flour

2. Heat oven to 350° F.

pans, dividing it evenly.

on wire cake racks.

plate firmly with both hands. Turn upside down. Cake should drop out.



6. Lift the cake pan from the cake. Put cake rack back on cake and turn over again. Remove top cake rack or dinner plate. Cool cake completely.

7. While cake cools, prepare frosting mix according to package directions.



8. To make the body, cut one layer in half. Place one half, top down on platter. Spread thinly with frosting. Place second half, bottom side down on frosting.



9. To make head, cut second layer in half. Turn bottom up. Measure $4\frac{1}{2}$ inches along cut edge. Cut in $1\frac{1}{2}$ inches.



10. Make a 2-inch-long cut straight up from end of first cut.



11. From end of second cut, cut straight out to curve of cake.

12. Cut a second piece like this from other half of layer. Put 2 pieces together with frosting between.



13. Frost straight-cut edge (the neck) of lamb's head. Place close against left side of body.



14. From one of the remaining pieces of cake measure $1^{3}\!\!\!/_{2}$ inches from curved side. Cut straight across.



15. Frost one side and place at right of body. This is the lamb's folded leg. Make sure cut sides of all pieces are evenly lined up.



16. Frost entire cake generously, using a spatula to round out corners for the shape of the lamb.

17. Place raisin or currant for eye and a slice of cherry for mouth.

18. Flatten marshmallow with your hand or with a rolling pin. Shape it into oval for an ear. Insert a wooden pick in one end. Push other end of wooden pick into the back of the lamb's head.



19. Sprinkle entire lamb generously with coconut. Arrange gumdrops around neck to form a garland.



SO YOU'RE

Now! Glori-Fried Chicken! Soup's the seasoning and the smooth cream gravy



1. Brown chicken in skillet



2. Add 1 can Cream of Chicken Soup



Glori-Fried Chicken

2 pounds chicken parts 2 tablespoons shortening 1 can Campbell's Cream of Chicken Soup (Or Cream of Celery, Cheddar Cheese, Cream of Mushroom Soup)



In skillet, brown chicken in shortening. Pour off drippings. Stir in soup. Cover; cook over low heat 45 minutes. Stir now and then. Uncover; cook until desired consistency. 4 to 6 servings of delicious chicken and gravy.

For your copy of the 200-page "Cooking With Soup" cookbook, send 50¢, 3 Campbell's Soup labels to: Cookbook, Box 471, Maple Plain, Minn. Offer may be withdrawn at any time. Void if prohibited or restricted by law.

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

By Stanley M. Jepsen WHATEVER HAPPENED TO ARBOR DAY?

When did you last celebrate Arbor Day? Really celebrate it-getting

out, digging a hole, and planting a tree. But unfortunately for the cause of natural beauty, we've been so busy being affluent and so ingenious in devising more and more sophisticated patterns of leisure, that we've almost done in the goose that's been providing us with a steady supply of golden eggs. We are using more and planting fewer trees, while Arbor Day gathers dust in our mental Smithsonians.

We can no longer afford to wait and waste. Our cities will get bleaker, more unlivable, and the bulldozers will find that there's no more countryside to despoil for parking lots, used-car lots, and socalled building lots. As the population burgeons we're going to need more trees and open space for recreation in the cities and in the country, and we're going to need more timber than we now have for our housing requirements.

Our suburbs have been built with no consideration of the terrain and the plants it once supported. Ecology, the study of what happens to an area when man interferes with its terrain, water table, and plant life, is Greek to most builders. The land is leveled, shaved close to the skin of every living bit of green, and dwellings spring like mushrooms after a rain on rectangles of barren, unproductive subsoil.

And with all of our technological acumen and legendary ability to get things done, we can't even rid ourselves of the Dutch

elm disease, which has spoiled our most beautiful old towns and reduced the stately American elm to a nearly extinct species. What a combination public indifference, the ubiquitous bulldozer, and the elm bark beetle!

Are you beginning to see a grisly pattern in all this? Urban life becomes unbearable and the migrations to the suburbs begin. Once there, the same chaotic, planless leveling and asphalting process that made the city unendurable begins all over again. What the bulldozers began, the hucksters of the migrations complete. Cheap commercialism defaces the access roads to our exurbias, and the drive to the nearest orchard, lake, working farm, or woods gets longer and longer every year.

The improvement of our physical environment, the enhancement of its aesthetic value, is only one part of the tree-planting picture. The other half is economic. We need to improve the management of our forests our need for wood will also increase, if only for more and better houses. The 300-tree-per-person figure is not likely to decrease as we move upward on the population-growth charts.

Arbor Day can serve to focus public attention on various conservation, beautification, and reforestation programs. It can be the connecting thread that pulls together all the disparate strands of mass concern and indi-



The Modern Denture Wearer

She cleans her dental plates with Polident every morning, every evening. Wherever she goes, whoever she meets, she knows her breath is sweet, her smile bright, her mouth refreshed.

Polident, in powder or premeasured tablets. Take your pick. DENTISTS RECOMMEND POLIDENT 9-1 OVER ANY TOOTHPASTE

so that we will not run short of wood, water, forage, wildlife sanctuaries, and recreational facilities. In order to meet our wood requirements, current and future, we need to boost our treeplanting program *tenfold*.

Each person in his lifetime uses the wood produced by 300 mature trees. Our present population, which is around 194 million, is expected to jump to over 350 million people by the year 2000—only 34 years from now. It usually takes much longer than 34 years to grow saw timber. It is not unreasonable to predict that vidual inertia. Sometimes the planting of a single tree, if given adequate and dramatic publicity, will spark large-scale plantings for community, state, and ultimately national benefit. And at the very least, Arbor Day observances help to focus people's attention on trees for one day a year. Everyone must get into the act, from the federal down through state and local governments, through the public school system, to everyone old enough and strong enough to handle a shovel.

Careful planning is vital for a suc-

cessful Arbor Day observance. You must choose trees adaptable to local soil and climatic conditions and in harmony with any existing community tree-planting programs. The United States Forest Service, the State Forester, Soil Conservation Service, your extension forester or county agent, as well as a reliable local nurseryman can help you or your organization choose suitable

trees. They can also guide you in correct planting procedures, tell you what tools you will need, and provide information on after-care.

What will you, your community, or organization do on Arbor Day? You might plant trees for community forests. church and school forests. and family forests. You can plant trees to reclaim eroded, gullied, useless land; for conservation plantings; recreation areas and parks. You can plant for windbreaks and shelter-belts or for Christmastree plantations. We need wildlife plantings, watershed protection, roadside and highway plantings.

It would take tomes to describe all the benefits a society derives from its trees and forests. Suffice it to say that the decline of many nations in the past has been linked with deforestation and its companions—erosion, lack of water, migration.

Arbor Day began in Nebraska, which in the first half of the 19th century was an almost treeless expanse. In 1885, thanks to the efforts of former Secretary of Agriculture Julius Sterling Morton, the Nebraska state legislature set aside April 22nd for the observance of a tree-planting day. During that first year over a million trees were planted in the formerly treeless state.

Today, every state but Alaska recognizes Arbor Day. Because of climatic differences it's not possible to set a uniform date for

its observance across the country. Each state legislature or governor proclaims a day for the annual observance of the holiday. Many states have chosen the last Friday in April, others have set dates earlier or later in the spring. Some Southern states have fall or winter dates. Hawaii observes it in November. Although not a national legal holiday, Arbor Day is national in scope and significance—not a quaint custom but a practical way to replenish our timber resources and restore beauty to ravaged, neglected acres. Let's not forget it this year.

Hot water is murder on hands!

Stop hot water murder! Use Warm Water Swan.

Yes, Warm Water Swan cleans your dishes in to warm water and Warm Water Swan-and her comfortably warm water - water 20° less hot!

Look at the top picture. Hot water is murdering this woman's hands! They're red. Roughlooking. On their way to old.

Now look at the bottom picture. She's switched murdering your hands.

hands look soft, smooth, younger!

You try it! See how Swan's exclusive Warm Water formula makes dishes, glasses, even pots and pans, sparkle! Without the hot water that's



You'll never put your hands in hot water again!





This striking yellow garrison Colonial can be yours with our blueprints, available with the coupon below. The narrow clapboards, huge brick chimneys, unshuttered windows, and sparse detail give an air of authentic New England charm to this spacious house, the home of Mr. and Mrs. Benjamin Holme Jr., of Darien, Connecticut. Built to meet the needs of a growing family, it combines the best of traditional design and modern convenience. The popular center-hall design has a stairway leading to the four roomy bedrooms above, each (continued)



Blueprints and materials lists for this house are available from American Home for \$10.

A Blueprint Portfolio, which contains three sets of blueprints and three materials lists, along with a number of articles by American Home editors on all the aspects of building a house, from selecting a lot to arranging furniture, is available for \$30. It comes conveniently packaged in a durable folder.

Please note: On all items ordered, allow about three weeks for delivery. If you live in New York City, add 5 percent sales tax. All other New York State residents add 2 percent sales tax. Send check or money order (no stamps, please). Send to: AMERICAN HOME, Dept. AHXP P.O. Box 76, New York, N.Y. 10046

Please send me the items checked below for which I enclose \$____.

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- _One set of blueprints of House Plan No. 100 with materials list, \$10.

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(continued)



with plenty of closet space. By placing the kitchen in a wing between the main structure and the garage, the rooms off the center hall are made exceptionally large. The living room, for example, is 14x26'. The



authentically detailed paneling around the living room fireplace was copied from paneling in Early American homes, and has been painted Williamsburg blue. The living room extends the depth of the house, with windows on three sides. Simplicity in drapery style and accessories are in keeping with the style of the house in general. The kitchen repeats the colors of the living room. Bay windows in the breakfast room open onto terrace and lawn at rear. Near the breakfast room is a large dining room for special occasions and entertaining.

Wouldn't you like to have a toilet that ventilates itself (yes, ventilates itself) every time you use it... a toilet that won't overflow, flushes in a whisper, never needs handle jiggling?

American-Standard has it now. The Luxor.

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The handsome Luxor* toilet you see here comes with the new Vent-Away* toilet ventilator. Vent-Away whisks toilet odors down the drain before they have a chance to become bathroom odors. How does Vent-Away work? By siphoning air from the bowl. Quickly. Quietly. At a touch of the flushing button.

Another nice thing about the Luxor-it refuses to overflow. What's more, Luxor is one-piece, sparkling vitreous china (so easy to clean!). And it's whisper-quiet when you flush it. With never any handle jiggling needed!

If you're planning a new bathroom, or modernizing an old one, find out about Luxor and other American-Standard toilets available with Vent-Away[†]. Call your American-Standard plumbing contractor. He's listed in the Yellow Pages under "Plumbing Fixtures" or "Plumbing Supplies." Or mail the coupon.



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County	Zip Code



When adding a room or wing to your house, attention to certain key details ensures a sound job, both visually and structurally. On this page are some of the most important points. If you're doing the work yourself, use them. If you hire a contractor, show them to him.



For a smooth blend of old and new siding, existing clapboards are cut back to permit staggering and overlapping of new siding. The end of each clapboard falls on a stud.



On corner-board houses, boards can be retained and addition set back a few inches. This technique is often used where a flush joint would make the house look elongated.



To prevent uneven settlement between house and addition, soil under the addition must be thoroughly tamped. In many cases, this will be sufficient. But to play safe, the new foundation also should be tied to the old. In a slab (top) this can be done by setting reinforcing rods into the old slab before new concrete is poured. Similar technique works with poured concrete foundations (center). With concrete block, chiseling out existing blocks makes possible alternating of new and old blocks. EXISTING NEW NEW REMOVE LITERNATE END BRICKS

In brick or brick-veneer construction, alternating end bricks may be chiseled out of existing wall and new bricks inserted. Select new bricks to match old in size and color. STEEL TIES EVERY SIXTH COURSE

To avoid removing old brick, new wall may be butted against old if the new wall is set back as with corner-board wood houses. This avoids unsightly mortar joint at corner.



Joining a wood addition to a brick or brickveneer house can cut foundation cost. Wood clapboards may be set flush with existing brick wall. Joint is covered with wood batten.



If wood batten strip appears unsightly, wood addition may be set back and new siding butted against the brick. Addition is joined to house by double stud against masonry.



Honeywell

70

80

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By Merle E. Dowd **HOW TO SAVE MONEY ON LUMBER**

When you visit your lumberyard, do you talk the dealer's language? If not, you probably pay too much for the lumber.

Take the job of framing two extra rooms in a basement, for example. One weekend remodeler needed 800 board feet of 2x4s for studs and a few 2x6s for door headers. He paid \$145 for Kiln-Dry Construction-grade fir instead of \$90 for Standard and Better, which would have served just as well. Door-frame molding in sets costs \$5.75 and \$3.25 for sets with small defects. The latter could have been used because the molding was painted rather than stained. As part of some built-in cabinets, the same fellow bought A-A plywood at \$5.50 per 4x8-foot sheet. A-D grade (continued)

Standard-grade framing lumber is economical to buy, serviceable for framing walls of houses and additions.



Construction grade has more knots and other defects than Select, but fewer than Standard or Utility.

Utility-graded be limited to shortspan applications.



ance you can find. So we match the next fellow's best and then think up a way to go him one better. You see, we'd like you to buy ours . . . it would be better for both of us.



ELECTRIC KNIFE. Carve like a master chef. All you do is guide it. Weight's up front where the work is done. Slim handle fits any hand. Two models: Regular, and Deluxe with attractive, handy storage case.



CAN OPENER / KNIFE SHARPENER. Doubleduty appliance; opens cans cleanly, quickly; keeps knives cutting sharp. Finger-tip controls, magnetic lid-holder.



Select Structural is recommended for purlins and beams that are left open to view.





framing members are economical, but must

SPECIES	COLOR	WEIGHT	RESISTANCE TO SPLITTING	RESISTANCE TO DECAY	SHRINKAGE	GENERAL USES
Softwoods	Section Section		1. 19 10 1			
Incense cedar	reddish-brown	light	poor	excellent	low	siding, fences, roofs, paneling
Cypress	yellow-brown	medium	good	excellent	medium	siding, paneling
White fir	nearly white	light	fair	poor	low	construction, trim, doors
Douglas fir	orange-brown	medium	fair	medium	medium	framing, structural, general
Hemlock	orange-brown	medium	poor	medium	medium	framing, structural, general
Ponderosa pine	creamy-white	light	excellent	poor	low	trim, molding, cabinets, paneling
White pine	pale brown	light	excellent	medium	low	trim, molding, cabinets, paneling
Sugar pine	creamy-white	light	excellent	medium	low	trim, molding, cabinets, paneling
Redwood	reddish-brown	light	poor	excellent	low	siding, fences, outdoor furniture
Spruce	nearly white	light	good	poor	medium	ladder stock, framing
Hardwoods	The second				2100	
Alder	creamy-white	medium	poor	poor	medium	low-cost furniture, trim
Basswood	creamy-white	medium	good	poor	high	furniture, cabinets, molding
Beech	light brown creamy-white	heavy	poor	poor	high	paneling, cabinets, molding
Birch	reddish-brown	heavy	fair	poor	medium	paneling, doors, cabinets, furniture
Cherry	reddish-brown	medium	poor	poor	medium	paneling, cabinets, furniture
Gum	reddish-brown	medium	fair	medium	medium	furniture backing, cabinets
Hickory	light brown	heavy	poor	poor	high	ax and hammer handles, archery
Maple	light brown	heavy	poor	poor	high	paneling, floors, cabinets, furniture
Dak	reddish-brown	heavy	fair	medium	medium	floors, paneling, doors
Poplar	creamy-brown	medium	good	low	medium	furniture backing, cabinet base
Walnut	dark brown	heavy	good	good	medium	furniture, paneling, cabinets

at \$3.30 would have (continued) served. If he had allowed Standard framing lumber to dry thoroughly, he could have gained the advantages of Kiln-Dry lumber. All told, his materials were \$235 instead of \$148.

LUMBER CLASSES

The kind of tree: Softwoods include cedar, cypress, fir, hemlock, pine, redwood, and spruce. Hardwoods include alder, basswood, beech, birch, cherry, gum, hickory, maple, oak, poplar, and walnut. Hardwoods go into furniture, paneling, flooring, and where appearance or wear is a prime requirement. (See chart page 81.)

Grade is another classification. Industry inspection bureaus apply strict rules in marking lumber according to quality. Price depends on the species of wood and its grade (determined by the quality), so learn to recognize both.

Finish grades may be clear (without knots) or nearly so and are used where appearance is important. Frequently A and B, the two highest grades after "clear," are combined and sold as B and Better. The C and D grades are more economical and may include small imperfections.

Stress grades: Select Structural (grade marked Sel-Str), Construction, Standard, and Utility are graded to assure structural strength for joists and roof planking. Select Structural is most often used for purlins and

beams when the framing will be left open to view, or for decks and porches. The most common grade used for framing walls is Standard and Better. Utility lumber, when used for joists or rafters, is limited to short spans.

Boards in Select Merchantable (Sel-Mer) can be used in place of finish grades when painted. Standard and Utility grades are generally used where appearance is not important and strength is secondary, as in subflooring, sheathing, roofing.

Condition: Kiln-Dry (KD) lumber is scientifically dried at the mill to about 12 percent moisture. It costs about 30 to 35 percent more than Air Dry (AD) or green lumber. Consider paying the extra price for KD when shrinkage will cause such problems as opening seams in roof decks, nail popping, seam separation of plasterboard, and cracks between tiles. Green lumber may shrink as much as 34 inch per foot as it dries. AD lumber reduces shrinkage problems, but several months' drying may be required to achieve this benefit.

Trim and molding are kiln-dried before final shaping. Solid imperfections in trim can be painted over, but use only clear moldings with stain and varnish, which show the grain.

HOW LUMBER IS SOLD

Lumber is sold by the board foot, a basic unit equivalent to a piece 12 inches long by 12 inches wide and one inch thick. So, 1x12s priced at 100/M (M = 1000 board feet) means you get 1000 lineal feet of lumber cut to a rough measure of 1 inch by 12 inches for \$100. A 2x6, twice as thick

and half as wide as a 1x12, also runs one board foot per lineal foot.

Measure a 2x4 in a lumberyard and you'll find it is only about 15% by 35%. Rough boards and planks originally are cut to their full nominal dimension,

	Grade	Marking*	Uses
EXTERIOR TYPES	A-A A-B	EXT-DFPA A-A	carports, fences, privacy screens, outdoor furniture
	A-C	EXT-DFPA A-C	siding, soffits, fences and structures—where only one side is visible or important
	C-C Plugged or Underlayment	EXT-DFPA C-C PLUGGED or UNDERLAYMENT	floor base under bathroom, kitchen or utility room tile where moisture may be present
	C-C Unsanded	EXT-DFPA C-C	backing, rough construction
INTERIOR TYPES	A-A A-B	INT-DFPA A-A	built-ins, cabinets, furniture and partitions—where both sides are visible and finished
	A-D B-D	INT-DFPA A-D	paneling, shelving, partition: and built-ins—where one side only is visible
	B-B	INT-DFPA B-B	utility panel—where two smooth sides for painting are required
in the second	Underlayment	INT-DFPA UNDERLAYMENT	base for resilient floors and carpeting where moisture is not a problem
A MAR	C-D Unsanded	INT-DFPA PLYSCORD	sheathing, structural ap-









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but are finished to the smaller dimension you buy. The bigger the piece of lumber, the more that's trimmed off in finishing. Some manufacturers dry lumber before shipping, shrinking a 2x4 to $1\frac{1}{2}x3\frac{1}{2}$.

There are two terms you may run into: The symbol S4S means "surfaced (or finished) 4 sides." Also, "quarter" or " $\frac{1}{4}$ inch" describes some thicknesses for lumber, such as $\frac{5}{4}$ stock, nominally $1\frac{1}{4}$ inches thick but finished to about $1\frac{1}{4}$ 6.

Small boards, such as 1x2s and 1x3s, molding, and specialty shapes are usually sold by the running or lineal foot, instead of board feet.

Sheet wood products, such as plywood, fiberboard, flake board, and hardboard, are sold by the square foot in specific thicknesses. All dimensions are full; a $\frac{1}{2}$ -inch by 4x8-foot panel actually measures that size.

USE CATEGORIES

Solid lumber paneling comes in many shapes and may be clear or knotty. Price varies widely according to species, pattern, and grade, so shop around. Since paneling should be installed with matching grains, buy 15 to 25 percent more than the wall area to be covered.

Siding lumber should be naturally resistant to decay, such as the heartwood of cedar, redwood, or cypress. Properly applied, such woods don't need paint or stain except for appearance. Other woods can serve as siding if kept painted or stained. Siding with small imperfections that can be painted over will save you 20 to 40 percent on materials.

Fencing should be cut from naturally decay-resistant woods such as cedar, redwood, or cypress. Knots and rough finishes are quite acceptable. Grape stakes or cedar splits make a good-looking rustic fence but usually cost more. If cedar, redwood, or cypress fencing materials are not available, or are too costly in your area, try pressure-treated fir.

Hardwood lumber, except for flooring and window trim, shoe mold, and other sections, is seldom stocked in the average lumberyard. Instead, look for a yard that specializes in hardwood. Consider using hardwoodfaced plywood or flake board. Even these specialty veneers are best purchased from a yard that stocks materials for cabinets and furniture. Flake board is less expensive than veneered plywood and will not warp when used for cabinet doors.

Structural plywood, usually Douglas fir, is manufactured in two types exterior and interior. Exterior plywood can be used inside, but it costs about 10 to 15 percent more. Interiortype plywood must not be used where it is exposed to water.

Like lumber, fir plywood comes in many grades in both interior and exterior types (see chart, page 82). Hardwood plywood has two primary uses—cabinetwork and paneling. The average lumberyard carries only a minimum stock of cabinet type, but paneling types are widely available. Hardwood paneling comes in various grades and types. Type I is rated waterproof; types II and III are water-resistant. Five grades range in appearance from "book-matched clear veneers" to "backing."

Plywood paneling may be prefinished with lacquer or scratch-resistant plastic when you buy it. Even more damage-resistant are the panels with a clear plastic sheet bonded to the surface. Matching color sticks of hard putty are available to fill nail holes after application.

LUMBER BUYING TIPS

• Buy from a "cash" (cash-and-carry) lumber dealer. Cash lumber is priced for pickup at the yard, so if you have a car-top rack or station wagon you also save the delivery charge.

• Since prices vary, even in one locality, shop around at different yards. Also, check the classified section of your Sunday newspaper for reduced prices and specials.

• Negotiate a "house price" when you are in the market for a large quantity of lumber. To attract builders, most yards offer discounts on bulk purchases. If you plan to buy several hundred dollars' worth of lumber, then look for a yard that will allow you a professional builder's discount. • Shop the "shorts" and "odds-andends" pile for the items you need, then bargain for a special price on these otherwise wasted pieces.

• Select lower-grade lumber from which you can cut the lengths of good pieces you need. By knowing the exact sizes you need, you can cut out the good portions, use the remainder for kindling and pay less overall.

• Select the individual pieces you need. Every grade of lumber includes certain pieces that could rank in a higher grade. If you take "stack run," you get a mixture. Instead, select pieces from the stack yourself to get the top end of the grade.

• Consider buying used lumber, either at a wrecking site or from a yard that specializes in it. However, be very careful of two things: unseen nails and bolts that can wreck a saw blade, sending dangerous pieces flying; and soft spots, indicating decay.

• When buying plywood, don't buy a full 4x8-foot sheet if you need less. Check the cutting pile for sizes you can use; or have the yardman cut a piece the exact size you need (and pay a small cutting charge). Check cabinet shops or manufacturers for short lengths, cutoffs, and leftovers.

• Check surplus outlets for both used and new lumber and specialty items. Cabinets, doors, paneling, and odd lots of lumber are often available at sharply reduced prices.









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make it easier than ever to capture The Great Indoors in brilliant pictures. Just pop a flashcube on these instant-loading cameras and take four flash pictures without even touching a bulb. No more missing pictures because you were busy changing bulbs—now you're always ready for the next shot! See the wide range of INSTAMATIC Camera models at your Kodak dealer's now. All take color slides, color snapshots, and black-and-white snaps. Complete outfits from less than \$19. Price subject to change without notice.



funny. you don't look Italian

This is French Dressing. Deluxe French. And rightly called Deluxe. Wish-Bone Deluxe French has its own special talent: a blending secret that gives it a special flavor the

whole family loves. It makes sweet onions and rosy radishes sit up and take notice. Makes the whole family sit up and take notice of salads. That's why we say Wish-Bone Deluxe French Dressing makes salads a family affair. Also try: Wish-Bone Italian • Monaco French • Golden Italian • Garlic Flavored French • Russian • Cheese • Tahitian Isle.

By Virginia T. Habeeb

Cooking with wine is as old as wine itself. Like herbs and spices, wine adds a final touch of subtle perfection and transforms the simplest dish into a dish of honor. A simple lamb stew becomes the elegant Ragout Agneau you see here by the addition of some tasty dry red wine. If you like to cook, you can cook with wine, for it is just that easy. Enjoy the full rich flavor, the tantalizing aroma that only wine can impart to foods. Recipes and tips begin on page 98.

OP MEASURE OF WIN

Stan Young



COUNTRY-STYLE BUTTERMILK

WHOLE WHEAT

Perhaps the most soul-satisfying accomplishment any homemaker can master is making homemade bread. Your grandmother knew it every Saturday morning. Maybe your mother did. You will too when that heavenly fragrance starts wafting its way through the kitchen ... when you see the kids gobbling up those still-warm, butter-laden slices ... and then the whole loaf suddenly disappears! We're all for reviving the age-old art of baking bread. Why not make it a custom in your family? Here are six wonderful breads to start you on your baking way. Recipes for them begin on page 92.

CHEESE

Ira Mazer

For a touch of the islands, try Tuna Hawaiian. Toss together sliced onion, celery, green pepper, pineapple chunks, water chestnuts, and tuna. Top with chow mein noodles.

Go Spanish with Arroz Con Pollo. Brown tender pieces of chicken, place in a sea of seasoned rice, edge with green peas, and garnish with black olives and pimiento.

Springtime comes with a Garden Skillet Supper. Skillet-browned pork chops are flanked by thinly sliced carrots, Italian green beans, and small whole potatoes.

BE SKILLFUL WITH A SKILLET

Skillet meals are the nicest thing that can happen to a busy cook. They're so quick, easy, and isn't it nice not to have to wash up all those pots! Best of all, skillet meals have a wonderful way of blending the flavors of foods cooked together—much the same way they do in a onepot stew or casserole. Here are three of our favorite skillet meals. Two are cooked on top of the range, one in a portable skillet. Turn to page 91 for complete recipes. Never treat a leftover ham like a leftover.



Surround it with Saran Wrap.

Please. Never leave a ham in a cold dark lonely refrigerator with nothing on. It's indecent. Besides, the flavor starts going out when the light does.

Why let it happen when just a little Saran Wrap* can keep a ham full of flavor right down to the last slice? And you can see what's going on. That's important. Why not surround all your good food with all new Saran Wrap? It seals in flavor and saves natural moisture better than any other wrap. Keeps everything looking and tasting beautiful.

In fact, all new Saran Wrap now behaves so beautifully and costs so little, it's perfect anywhere you use it.

And that's clearly evident.



Be Skillful With a Skillet

(continued from page 89)

TUNA HAWAIIAN

- 2 tbs. butter or margarine 1 c. thinly sliced onion 1 c. thinly sliced celery
- 1 large green pepper, seeded and diced

1 can (131/2 oz.) pineapple chunks 2 tbs. cornstarch

can (131/4 oz.) chicken broth 2 tsp. soy sauce ½ tsp. salt 2 cans (7 oz. ea.) tuna, drained 1/2 c. water chestnuts, sliced 1 can (3 oz.) chow mein noodles

Don't

forget

the French's!

ench

USTARL

America's favorite mustard spreads pleasure wherever it

goes. It's got the taste everybody loves. Aren't you glad

that French's now comes in the thrifty family size, too?

The taste America loves best!

Heat butter or margarine in large skillet. Cook onion, celery, and green pepper until just soft. Drain pineapple chunks; reserve. Combine pineapple syrup and cornstarch; add chicken broth, soy sauce, and salt; pour into skillet. Cook over medium heat, stirring constantly, until thickened and bubbly. Add tuna, water chestnuts, and pineapple; cover; heat until bubbly and piping hot. Serve with crisp fried noodles or hot cooked rice, if desired. Makes 6 servings.

ARROZ CON POLLO

tsp. ground ginger tsp. saffron c. long-grain rice c. sherry pkg. (10 oz.) frozen peas, partly thawed c. quartered, pitted black olives can (4 oz.) pimiento, cut into rounds

This recipe will require a very large or 2 regular-size skillets. If you use 2, be sure to divide all ingredients equally between them. Brown chicken in hot oil. Divide between 2 skillets. Remove chicken; reserve. Cook onion and garlic in oil remaining in skillets, until soft. Add tomatoes, chicken broth, salt, pepper, paprika, ginger, saffron, and rice. Simmer, covered, 15 minutes. Stir to prevent sticking. Add chicken; simmer 25 minutes; stir in sherry; ring edge of skillets with peas; cover. Cook 10 to 15 minutes longer or until chicken and rice are tender. Garnish with olives and pimiento. Makes 6 servings.

GARDEN SKILLET SUPPER

- 4 loin pork chops, each 1-inch thick 2 tbs. pure vegetable oil
- 1 envelope granulated beef bouillon or
- 1 beef-bouillon cube
- 2 tbs. instant minced onion
- 1/2 tsp. salt
- ¹/₈ tsp. pepper ¹/₂ tsp. leaf thyme, crumbled

1/2 tsp. leaf sage, crumbled 1 c. hot water 1 c. thinly sliced, pared carrot 1 pkg. (10 oz.) frozen Italian green beans 1 can (1 lb.) whole small potatoes, drained

Brown chops well on both sides in hot oil in skillet. Pour off all accumulated fat. Add beef bouillon or bouillon cube, onion, salt, pepper, thyme, and sage to hot water; pour over chops. Cover; turn heat low; simmer 20 minutes. Add carrot and green beans. Simmer, covered, 15 minutes. Add potatoes. Simmer, covered, 5 minutes or until heated through. If you wish liquid thickened, stir in 1 teaspoon cornstarch that has been blended with 2 tablespoons cold water. Simmer until liquid is clear. Makes 4 servings.

OUICK MACARONI SKILLET SUPPER

- 1 pkg. (8 oz.) elbow macaroni 1 /2 lb. ground chuck or round 1 tbs. shortening or pure vegetable oil 1 c. chopped onion (1 large) 1 medium-size green pepper, seeded
- and chopped 1 can (about 1 lb.) tomatoes

1 can (8 oz.) tomato sauce 1¼ tsp. salt 1 tsp. basil, crumbled ¹/₄ tsp. pepper ¹/₂ lb. sharp Cheddar cheese, grated (2 c.) 2 tbs. chopped parsley

Cook and drain macaroni, Brown meat in large skillet over medium heat, so that no pink remains. Remove meat; set aside. Add shortening or oil to skillet; cook onion and green pepper until soft. Return meat to skillet. Add cooked macaroni, tomatoes, tomato sauce, salt, basil, pepper, and 1 cup cheese. Cook 10 minutes or until well heated and bubbly. Add remaining 1 cup cheese and parsley; stir to blend. Makes 6 to 8 servings.

COMING IN MAY BACKYARD LIVING

With warm weather on its way it's time to head for the great outdoors. And next month we show you how to have more fun, get more living space out of your own backyard. See the wonderful things you can do with a deck or patio. Why not build a swimming pool . . . construct a raised planting bed? And to make your outdoor eating more enjoyable we bring you tantalizing things you can do to make frankfurters taste even better . . . easy, make-ahead casseroles . . . lighthearted desserts. All this and more next month!



Who made these brownies with no flour. no sugar, no eggs?

a lady with an Eagle.

Free	Color	Reci	pe Boo	ok!

Fr	ee Color Recipe Book
Th De P.	e Borden Co. ept. AH 46 O. Box 451 rsey City, N. J. 07303
of do	ease send me a copy "Magic Recipes" with zens of desserts I can sily make.
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BROWNIES

1 cup (6-oz. package) semi-sweet chocolate pieces 2/3 cup (1/2 can) Eagle Brand Sweetened Condensed Milk l teaspoon vanilla extract Few grains of salt l cup coarsely chopped walnut meats

1. In top of double boiler, placed over simmering water, melt chocolate. Stir in Eagle Brand Sweetened Condensed Milk. Remove from heat. 2. Stir in remaining ingredients. 3. Turn into greased 8"x8"x2" pan lined with greased waxed paper or metal foil. 4. Bake in 375°F. (moderate) oven until toothpick inserted in center comes out clean, about 25 minutes. 5. Turn out of pan onto cake rack. Peel off paper. Cool. 6. With sharp knife cut into 2-inch squares. SNACK SUGGESTION: spread

Eagle Brand on bread. Kids love it.

Let's Make Homemade Bread (continued from page 87)

FRENCH BREAD

2 c. warm water (105°-115° F.) 1 pkg. active dry yeast or 1 cake compressed yeast 3 tbs. soft shortening 1 tbs. salt

6-61/2 c. sifted all-purpose flour Cornmeal 1 egg white 2 tbs. water

Pour 2 cups warm water into mixing bowl; sprinkle or crumble in yeast; stir to dissolve. Add shortening, salt, and 4 cups flour. Beat until smooth. Add enough remaining flour to form a stiff dough. Work in with hands, if necessary. Turn out onto floured board. Knead until smooth and elastic. Put in greased bowl; turn over to bring greased side up. Cover; let rise in warm place, free from draft, about 11/2 hours or until double in bulk. Punch down; let rise again about 30 minutes or until almost double. Punch dough down; divide in half. Shape into 2 long loaves, tapering ends with hands. Place on greased baking sheet that has been sprinkled with cornmeal. Make several gashes in each loaf about 1/4 inch deep. Do not cover; let rise about 1 hour or until double in bulk. Heat oven to 400° F. Place shallow pan of boiling water on bottom of oven. This will help to create steam for crispy crust. Beat egg white slightly with water; brush on loaves. Bake 20 minutes; brush again; bake 20 minutes longer until glazed and brown. Cool. Makes 2 loaves.

COUNTRY-STYLE BUTTERMILK BREAD

2 c. buttermilk 4 c. sugar 1 tbs. salt ¹/₄ c. shortening ¹/₂ c. warm water (105°-115° F.) 2 pkgs. active dry yeast or 2 cakes compressed yeast ¹/₂ tsp. baking soda 7-7¹/₂ c. sifted all-purpose flour Melted butter or margarine

Combine buttermilk, sugar, salt, and shortening in saucepan. Heat until bubbles appear around the edge and shortening is melted; cool to lukewarm. Measure water into large bowl; sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture. Add baking soda and 3 cups flour; beat until smooth. Add enough remaining flour to make a soft dough. Turn out on floured board. Knead 5 minutes or until dough is smooth and elastic. Put in greased bowl; turn over to bring greased side up. Cover; let rise in a warm place (85° F.), free from draft, about 11/2 hours or until double in bulk. Punch down; let rise about 30 minutes or until almost double. Punch down; knead to distribute gas bubbles; divide in half. Shape each half into a loaf. Place in greased 9x5x3-inch loaf pans. Brush with butter or margarine; cover. Let rise about 45 to 50 minutes or until double in bulk. Bake 25 to 30 minutes in 425° F. oven. Makes 2 loaves.

WHOLE WHEAT BREAD

13% c. milk 1 tbs. sugar 1 tbs. salt c. honey 2 tbs. shortening

1/2 c. warm water (105°-110° F.) 2 pkgs. active dry yeast or 2 cakes compressed yeast 4 c. whole wheat flour 2-21/2 c. sifted all-purpose flour

Combine milk, sugar, salt, honey, and shortening in saucepan. Heat until bubbles appear around the edge and shortening is melted. Cool to lukewarm. Measure water into large mixing bowl; sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture. Stir in whole wheat flour. Add 2 cups of all-purpose flour; work in well. Add enough remaining flour, if necessary, to make stiff dough. Turn out on floured board. Knead 5 minutes or until dough is smooth and elastic. Dough will not feel as smooth as doughs made with all white flour. Put dough into large, greased bowl; turn over to bring greased side up. Cover with towel; let rise in a warm place (85° F.), free from draft, about 11/2 hours or until doubled in bulk. Punch dough down; let rise about 30 minutes or until almost double. Grease two 81/2x41/2x21/2-inch loaf pans. Punch dough down; divide in half; shape into two loaves; place in pans; cover. Let rise 50 to 60 minutes or until double in bulk. Bake in 375° F. oven 25 to 30 minutes. Makes 2 loaves.

CINNAMON RAISIN BREAD

11/2 c. milk 2 eggs 7-7½ c. sifted all-purpose flour 1½ tsp. cinnamon ¹/₄ c. sugar 1 tbs. salt ¹/₄ c. shortening ¹/₂ c. warm water (105°-115° F.) 2 c. seedless raisins egg white 2 pkgs. active dry yeast or 2 cakes compressed yeast 2 tbs. water

Combine milk, sugar, salt, and shortening in saucepan. Heat until bubbles appear around the edge and shortening is melted; cool to lukewarm. Measure water into large bowl; sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture and eggs. Mix 4 cups flour and cinnamon; add to yeast mixture; beat until smooth. Add raisins and enough remaining flour to make soft dough. Turn out onto floured board; knead until smooth and elastic. Put in large, greased bowl; turn over to bring greased side up. Cover; let rise in warm place (85° F.), free from draft, about 11/2 hours or until doubled in bulk. Punch down; let rise about 30 minutes or until almost doubled. Punch dough down; knead to distribute gas bubbles. Divide dough in half; divide each half into thirds. Shape each third into rope about 12 inches long. Braid 3 together; repeat with other 3. Place each in greased 9x5x3-inch loaf pan. Cover; let rise 50 to 60 minutes or until double in bulk. Beat egg white slightly with water; brush on loaves. Bake 30 to 35 minutes in 375° F. oven. Makes 2 loaves. (continued)



This is new Woodmere, with a fresh, frosted texture no photograph could capture. So we'd love to send you a spoon you can see, touch, use in your home. And enjoy this newest pattern in Community, the stainless made by silversmiths.

WOODMERE IS AVAILABLE IN OPEN STOCK AND SERVICES FOR 4, 6, 8 OR 12. A 16-PIECE SERVICE FOR FOUR, \$24.95, SPECIAL OFFER WITH PURCHASE OF A 50-PIECE SERVICE FOR 8; 6-PIECE HOSTESS SERVICE SET, REGULARLY \$9.95, FOR JUST \$1.00. (UNTIL MAY 28 ONLY).

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Edward Munves, Jr. of James Robinson, Inc., 12 East 57th Street, N. Y. — one of the world's largest dealers In fine and antique silver — with a George II Period coffeepot by Thomas Tearle, London 1733.

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"TARNI-SHIELD" IS A REGISTERED TRADEMARK OF 3M COMPANY, ST. PAUL, MINN. 55119 @ 1966 3M CC

- (continued) 1½ c. milk
- 1½ c. milk 2 c. (½ lb.) shredded Cheddar cheese 2 tsp. salt 2 tbs. sugar 2 tbs. shortening ½ c. warm water (105°-115° F.)

CHEESE BREAD

2 pkgs. active dry yeast or 2 cakes compressed yeast 1 egg 6½-7 c. sifted all-purpose flour 1 egg yolk 2 tbs. water Poppy seeds

Combine milk, cheese, salt, sugar, and shortening in saucepan. Heat until bubbles appear around edge and cheese and shortening are melted. Cool to lukewarm. Measure water into large bowl; sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture, egg, and 4 cups flour; beat until smooth. Add enough remaining flour to make soft dough. Turn out onto floured board; knead until smooth and elastic. Put in large, greased bowl; turn over to bring greased side up. Cover; let rise in warm place (85° F.), free from draft, about 1½ hours or until double in bulk. Punch down; let rise again about 30 minutes or until almost double. Punch down; knead to distribute gas bubbles. Divide in half. Shape each half into a 20x6-inch rectangle. Roll up like a jelly roll; seal tightly at each turn. Stretch out to about 24 inches. Coil around on greased baking sheet, placing one coil on top of the other; tuck end in on top. Repeat with other half of dough. Cover. Let rise about 40 to 50 minutes or until double in bulk. Beat egg yolk and water together; brush loaves with mixture; sprinkle with poppy seeds. Bake 25 to 30 minutes in a 375° F. oven. Makes 2 loaves.

RYE BREAD

1 c. milk ¹/₄ c. molasses 3 tbs. shortening 2 tsp. salt 1 c. warm water (105°-115° F.) 2 pkgs. active dry yeast or 2 cakes compressed yeast 3½ c. rye flour 3½-4 c. sifted all-purpose flour 2 tbs. caraway seeds Cornmeal 1 egg white 2 tbs. water

Combine milk, molasses, shortening, and salt in saucepan. Heat until bubbles appear around the edge and shortening is melted. Cool to lukewarm. Measure water into large bowl; sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture. Stir in 2 cups rye flour, 2 cups all-purpose flour, and caraway seeds; beat until smooth. Mix in 11/2 cups more rye flour and 1 cup more all-purpose flour to make a very firm dough. Turn out onto floured board; gradually knead in 1/2 to 1 cup more all-purpose flour. Continue to knead until dough is smooth and elastic. Put dough into large, greased bowl; turn over to bring greased side up. Cover; let rise in warm place (85° F.), free from draft, about 11/2 hours or until double in bulk. Punch down; let rise again about 30 minutes or until almost double. Punch down; knead to distribute gas bubbles; divide in half. Shape each half into round or oval shape. Place loaves on opposite corners of large baking sheet which has been greased and sprinkled with cornmeal. Gash tops 1/4 inch deep. Let rise about 30 minutes or until just double in bulk. Beat egg white and water until just blended; brush loaves. Bake 20 minutes in 375° F. oven. Sprinkle tops with cornmeal or brush once again with egg-white mixture. Bake 10 to 15 minutes longer. Makes 2 loaves.

HOMEMADE BREAD

Tips on baking

One of the most important steps in making good bread is to understand the ingredients that go into the bread. Another factor is an understanding of the part each ingredient plays toward making the perfect loaf. Just plain wanting to make bread and getting your hands into the dough is the most important of all.

Flour

Wheat flour is used because it contains that special substance called gluten, so essential to bread making. When flour is kneaded with the liquid, the gluten stretches to form an elasticity that holds the bubbles of gas produced by the yeast. For best results we recommend using regular, sifted all-purpose flour. When flours other than wheat are used, such as rye, whole wheat, etc., it is best to use them in combination with all-purpose flour with its fine gluten content. In breads calling for a range of flour, add only enough to handle the dough easily. Too much flour will make a heavy dough. Too little flour will make a soft dough, coarser in texture, and more likely to collapse during rising or baking.

Liquid

This may be milk, reconstituted nonfat dry milk, evaporated milk, water, or buttermilk.

Yeast

Yeast makes dough rise and gives bread its porous texture. It is a small plant that "grows" and multiplies under proper conditions. 80° to 85° F. is the ideal temperature. It feeds on the sugar and (continued)

Think Big. Buy Big. Save Big. Coca-Cola in big sizes means more refreshment for your money. After all, Coke has the taste you never get tired of. Always refreshing. That's why things go better with Coke after Coke after Coke.

E AS EN

TRADE MARK (

- (4)



Happy Apple Ham with the apples that won't turn brown.



SLICE

2 cans (1 lb. 4 oz. each) **Comstock Pie-Sliced Apples** 1 teaspoon dry mustard 2 teaspoons vinegar

1/2 cup brown sugar 3 (1/2" thick) ham slices 1/3 cup cornflake crumbs or 1 package refrigerated biscuits 3 tablespoons butter or margarine

Open Comstock Pie-Sliced Apples. Peeled, pared. Firm, fresh. And they'll stay that way, thanks to our special juicy packing process. Drain well. Mix with mustard, vinegar and brown sugar. Place in buttered baking pan.

Cut ham slices into halves. Place ham on apple slices. Sprinkle top with cornflake crumbs, dot with butter or place biscuits on top.

Bake at 375 degrees F. 20-25 minutes. Serves 6.

COMSTOCK FOODS: A DIVISION OF THE BORDEN COMPANY



FOOD TIPS TO CLIP AND FILE

• To substitute cocoa for chocolate in a recipe: For each square of chocolate required, use 3 tablespoons of cocoa and 1 tablespoon butter or margarine.

• Use leftover pastry to make appetizer nibblers. Press the bits to-gether and roll out 1/8-inch thick. Sprinkle with cinnamon and sugar or grated cheese. Cut into strips and bake.

(continued)

starch of the dough and forms gas which makes the dough "rise." It also gives yeast breads that tantalizing aroma and delicious flavor. Yeast is available in two forms. Compressed yeast comes in cake form, is perishable and must be refrigerated immediately. It contains a live plant and starts to grow as soon as food, moisture, warmth, and air are present. Active dry yeast is granulated and stays fresh for several months without refrigeration. Be sure to check the expiration date on the package. To dissolve either compressed or active dry yeast, crumble or sprinkle it into warm water (105° to 115° F.) in a warm bowl. Let it settle for a few seconds then stir to dissolve.

Other ingredients

Salt is essential to give flavor to bread and to control the action of yeast. Sugar provides food for the yeast. It, too, adds flavor and is partly responsible for the nice golden brown crust. Shortening improves the flavor, keeping quality, and makes the bread more tender. It also helps contribute to a browner crust. Eggs give yeast breads delicate texture and add flavor, color, and richness.

Mixing the dough

There are several methods of mixing the dough. All the breads you find in this article use the kneading method. This gives the bread a fine, even, light texture, and better keeping qualities.

Two rising periods are usually required with kneaded dough. No-knead dough saves time and produces a product that is more coarsely grained. The dough is mixed, allowed to rise, and then turned onto a floured surface to coat with flour for easier handling in shaping for the pans. A batter dough is mixed quickly and is not kneaded. The dough is allowed to rise, stirred down, turned into the pans, and let rise again before baking. It is good to use an electric mixer (provided it is designed for bread mixing; follow your manufacturer's instructions) at low to medium speed to blend in half the flour when making breads by the batter method. The rest of the flour may have to be blended by hand if your mixer does not have a special dough-blending attachment.

TIPS ON KNEADING, RISING, BAKING, AND STORING FOR KNEADED METHOD

How to knead: Flour your hands well. Flatten dough slightly and shape into a round ball. Pick up the outer rim of the dough at a point farthest from you and fold over on top edge nearest you. Press down with the heel of your hands, gently but firmly, pushing dough away from you. Turn the dough 1/4 way around and repeat the kneading process above until the dough looks full and rounded, smooth, and elastic. You will see tiny bubbles just under the surface of the dough. It should not be sticky.

Rising: This should not be done too quickly or too slowly for best results. Place the dough in a well-greased bowl and cover with a clean towel. Keep in a warm place (85° F.) free from drafts, until dough has doubled in bulk.

To test for double in bulk: Press two fingers deeply into the dough. If a depression remains the dough has risen sufficiently. Punch down by pushing fist into the center of the dough, then fold edges toward the center. Turn dough upside down for the second rising, to bring greased side up, unless the recipe directs otherwise. When the dough is light it is ready for shaping.

Baking: Always bake bread and rolls in a preheated oven. For two loaves or 2 pans of rolls, place on center shelf in oven with 2 inches between pans to allow for good heat circulation. For more than two pans, stagger on two shelves, separate for heat circulation.

To test for doneness: Tap the loaf with the knuckles. If baked through, it sounds hollow, the loaf is well browned, and shrinks slightly from the sides of the pan. Remove from pan immediately to prevent a soggy crust. Place loaves on wire rack. Space them to allow good air circulation but have them free from draft to prevent cracking of the crust. If you want a soft crust, brush the loaves with soft butter or margarine after taking them from the pans. For a crisp crust, do not brush loaves.

To store: Be sure bread is thoroughly cooled before storing. Wrap in wax paper, foil, or transparent plastic wrap.





Grated Parmesan-Romano (PAR-muh-zahn/ro-MAH-no). Origin: Italy.

First combined by Borden's. *Parmesan:* a very hard cheese with dark-brown surface and golden-yellow interior. Made from part-skimmed milk and aged up to two years to bring out deep, mellow flavor. *Romano:* a very hard-cured cheese. Supplies a sharp accent when blended with Parmesan for casseroles, salads, soups and spaghetti.

Borden's says cheese in any language, and says it better than anyone else.



Neufchatel (new-sha-TELL) Borden's Eagle Brand has 30% less fat* and 30% more protein than cream cheese. Yet this originally French delicacy looks, spreads and tastes like cream cheese. Lavish over sandwiches, in dips and salads any recipe calling for cream cheese.

Borden's Eagle Brand Neufchatel contains only 6.52 grams fat per ounce





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

People who know say French's Spaghetti Sauce Mix tastes as good as homemade. About the only sure way you can tell the difference is to time it. If the sauce takes just 15 minutes to stir up instead of 4 hours, it's probably made with French's zesty Spaghetti Sauce Mix. It's the liveliest thing that ever happened to spaghetti! Try all 16 of French's Sauce and Gravy Mixes.





Add a Measure of Wine

(continued from page 85)

RAGOUT AGNEAU (Lamb Stew With Wine)

2 tbs. pure vegetable oil	1/4
3 lbs. boneless lamb shoulder,	3
cubed	2
1 c. chopped onion (1 large)	18
1 carrot, pared and finely chopped	-
1½ tsp. salt	1/2
1/2 tsp. rosemary, crumbled	2
1 tsp. basil, crumbled	2
1/2 tsp. thyme, crumbled	2

c. dry red wine c. pared, sliced carrots 8 small white onions, peeled, or 1 can whole onions, drained Ib. mushrooms, sliced tbs. butter or margarine ths flour tbs. chopped parsley

tsp. pepper

Heat oil in Dutch oven or kettle; brown lamb well on all sides; remove meat from kettle; reserve. Add chopped onion and chopped carrot to kettle; cook until soft. Return meat to kettle; add salt, rosemary, basil, thyme, pepper, and red wine. Bring to boiling; turn heat to simmer; cover. Cooking time for lamb will be from 11/2 to 2 hours. Sliced carrots and onions will take 30 minutes to cook; mushrooms 15 minutes. Judge the time you should add them to the stew according to the tenderness of the meat. Blend butter or margarine and flour together in small bowl. This is called beurre manié and is used for thickening stew. When meat and vegetables are tender, spoon enough of the beurre manié into the stew to thicken it to the desired consistency. Cook, stirring constantly, until thickened. Taste; add additional seasonings, if desired. Sprinkle with chopped parsley. Nice with buttered, thin noodles. Makes 6 servings.

POT ROAST WITH	WINE AND VEGETABLES
2 tbs. pure vegetable oil Sirloin tip, chuck, or round pot roast (3½-4 lbs.) 2 c. chopped onion (2 large) 1 tsp. salt ¼ tsp. pepper ½ tsp. thyme, crumbled 1½ c. dry red wine 1 c. water	4 small tomatoes, peeled and quartered 4 stalks celery, cut in 2-inch len 2 c. carrots, pared and cut in 2-i lengths 2 leeks, peeled and cut in 2-inc lengths 3 tbs. flour ² / ₃ cup water
Heat oil in Dutch oven or heavy kett	te. Brown meat well on all sides; pour o

off all He but 2 tablespoons oil. Add onion; cook until soft. Add salt, pepper, thyme, red wine, and 1 cup water. Bring to boiling; lower heat to simmer; cook, covered, about 3 hours or until meat is almost tender. Stir occasionally, turning meat, to prevent sticking. Add tomatoes, celery, carrots, and leeks (or cook vegetables, except tomatoes, separately and serve with meat). Cook 40 to 60 minutes or until vegetables and meat are tender. Remove meat; keep warm. Blend flour and 2/3 cup water Stir into liquid in kettle. Cook, stirring constantly, until thickened. Makes 8 servings.

SCALLOPS WITH TOMATOES AND MUSHROOMS

2 lbs. scallops 1 c. dry white wine 1/2 c. water 1/2 tsp. salt 1 bay leaf 1/4 c. butter or margarine 3 tbs. flour 2 egg yolks

> 1/2 c. light cream 1 can (6 oz.) sliced mushrooms 2 tomatoes, peeled and chopped 1/2 c. shredded Swiss cheese 1 c. dry bread crumbs 1/4 c. butter or margarine 2 tbs. grated Parmesan cheese

aths

inch

Wash scallops. Heat wine, water, salt, and bay leaf together until mixture comes to boiling; add scallops. Lower heat; simmer scallops 5 minutes. Do not overcook or they will toughen. Remove bay leaf; drain; measure broth (there should be 2 cups); reserve. Melt 1/4 cup butter or margarine in saucepan; add flour; cook until bubbly. Add reserved wine broth. Cook, stirring constantly, until thickened and bubbly. Beat egg yolks with cream; stir into wine sauce. Heat until mixture just comes to boiling; remove from heat. Add Swiss cheese; stir until cheese melts. Add scallops. Combine mushrooms and tomatoes; divide mixture among 6 large scallop shells or other individual heatproof serving dishes. Spoon scallop mixture over tomato mixture. Combine bread crumbs, 1/4 cup butter or margarine, and Parmesan cheese; sprinkle over tops of mixture in shells. Heat at 400° F. 10 minutes or until piping hot and bubbly. Makes 6 servings.

CHICKEN TOURAINE

2 whole (broiler-fryers) chicken breasts, halved, and 4 chicken legs (broiler-fryers) or 2 broiler-fryers (1½ lbs. ea.) cut up 2 tbs. butter or margarine ¼ c. dry sherry 1 clove of garlic, chopped and mashed 2 tbs. flour 1 tsp. salt

1/8 tsp. pepper 1/4 tsp. onion salt 1/2 tsp. tarragon, crumbled 1 envelope granulated chicken bouillon 1/2 c. water 1/2 c. dry white wine 1/4 c. toasted, blanched, slivered almonds Hot, cooked rice or noodles

Brown chicken in skillet in butter or margarine. Heat sherry in small saucepan until bubbles form; pour over browned chicken; ignite; shake pan gently until flames die. Remove chicken while preparing wine sauce. Add garlic to fat remaining in skillet; cook 2 minutes. Stir in flour, salt, pepper, onion salt, and tarragon. Cook over medium heat until bubbly. Dissolve chicken bouillon in water; add to skillet; add white wine. Cook over medium heat, stirring constantly, until thickened and bubbly. Return chicken to skillet; cover; lower heat. Simmer 30 to 35 minutes until chicken is tender, when tested with a two-tined fork. Sprinkle chicken with toasted almonds. Serve with hot, cooked rice or noodles. Makes 6 servings. (continued)



If you could guide the butcher's hand you'd carve out a Golden Star

Naturally, you'd want the choicest meat in the whole ham. So you'd have the butcher carve a small "filet" out of the lean side. You'd have him hand-trim it of outside fat, leaving only the pinkest, tenderest, juiciest lean. And you'd have the start of our Golden Star Ham.

We go much further. We hardwood smoke the meat. (Many canned hams aren't smoked.) And we cook it, long and lovingly, in its own juices for added tenderness.

ARMOUR

With all the extra care lavished on the Golden Star you'd expect to pay more. Per pound, you do. But our waste-free Golden Star goes so much further, it may well be the

most economical ham you ever served. Certainly, the best.



Cooking with wine

Cooking with wine is easy. You don't need special recipes to discover the wonderful things wine can do for everyday cooking. Wine is more than a flavoring and its addition can only improve a dish. It enhances flavor by blending with and accenting food's natural flavor. It lends aroma and smoothness of flavor to a dish. It will tenderize wild game and the economical cuts of meat when used as a marinade. When used with fish, wine tends to minimize the oily or so-called "fishy" taste and to cut down much of the odor of fish cooking, which so many people find objectionable. The alcohol in the wine disappears fast when it reaches the low simmering stage (just as it does with vanilla) and leaves only the delicious flavor.

Which wine to use for a particular dish? A rule of thumb would be to use the same types in cooking as would ordinarily be served with the food at the table. Generally, white table wines would be used with chicken or fish, red table wines in meat dishes. But no rule is hard and fast—consider Coq au Vin—chicken in red wine. Substitute wine for half the water



What to look for in a new toaster:



Crumbs? In your brand-new Toastmaster toaster? Possibly. It's typical of Toastmaster thoroughness, that *every* toaster is tested with toast...so it's *sure* to work right, whether you buy it for yourself or give it as a gift. Sometimes, of course, a tiny crumb stays inside, like a souvenir of work well done.

Turn it over

Turn your handsome Toastmaster toaster upside down, and see. Open the handy hinged crumb tray, and look inside. Even if the crumbs are gone, you'll see workmanship as fine, materials as handsome as on the outside case itself.

This isn't done for Show. It's done to make your toaster serve you better, year after beautiful year.

What, no wires?

Look again. Where are the wires? Toastmaster uses rigid steel bus bars to carry current to the heating elements. There are no loose wires to flex and wear thin. You say, even the bus bars look good? Engineers say, things built to work better, look better. Look again. Where are the heating coils? Heating elements on Toastmaster toasters are so neat that you hardly notice them, especially on deluxe models. That's because Toastmaster uses special nickelchromium wire carefully emplaced on insulating mica plaques, for extra years of trouble-free toasting.

Beauty is as beauty does

Look again, at the beautiful Imperial (Model B122, at top). It's fully automatic. You never, ever push a lever. A small motor even lowers the bread.

On both the Imperial and the Sovereign (Model B112, below), see how the controls are up front, where they're easier to use.

And compared to lesser toasters, Toastmaster toasters are built like fine watches. Built to work better. Built to work longer. Built to work *right*. It's the same with all fine Toastmaster products.

Doesn't someone you know deserve a Toastmaster toaster? (Don't you?)



when making gelatin desserts or salads; pour a little Burgundy over hamburgers as they brown; baste a roasting chicken with sauterne; pour port or rosé on sugared strawberries.

Here are some tips to show the kind of wine recommended for various dishes. Amounts are minimum. Experiment and taste as you go. For red table wines use a Burgundy or claret. For white wines use sauterne, Rhine wine, or Chablis.

SOUPS

Cream soups: Add 1 teaspoon sherry or dry white wine to each serving.
Meat and vegetable soups: Add 1 teaspoon sherry or dry red wine to each serving.

SAUCES

Cream sauce: Add 1 tablespoon sherry or dry white wine for each cup.
Brown sauce: Add 1 tablespoon sherry or dry red wine per cup.

• Tomato sauce: Add 1 tablespoon sherry or dry red wine per cup.

Cheese sauce: Add 1 tablespoon sherry or dry white wine for each cup.
Dessert sauces: Add 1 tablespoon port or muscatel for each cup of sauce.

MEATS

• Pot roasts: For beef, add $\frac{1}{4}$ cup red wine for each pound of meat; for veal and lamb, $\frac{1}{4}$ cup dry white wine per pound of meat.

• Stews: Add $\frac{1}{4}$ cup dry red wine per pound of meat to beef stews; $\frac{1}{4}$ cup dry white wine per pound of meat to veal or lamb stew.

• Gravies for roasts: Add 2 tablespoons sherry, dry red, or dry white wine per cup of gravy.

• Baked ham: Baste a whole ham with 2 cups port or muscatel.

• Boiled tongue: Add ½ cup dry red wine per pound of meat.

• Braised variety meats: For kidneys, use $\frac{1}{4}$ cup sherry or dry red wine for each pound of meat; for liver use $\frac{1}{4}$ cup dry red or white wine for each pound of meat.

FISH

• Broiled, baked, or poached: Use $\frac{1}{2}$ cup dry white wine for each pound.

POULTRY AND GAME

• Chicken: Use ¹/₄ cup dry white or red wine per pound when broiling or sautéing. Add ¹/₄ cup dry white wine per pound of chicken to fricassee.

• Duck: Baste wild or domesticated duck with dry red wine, allowing 1/4 cup per pound of meat.

• Venison: For roast, pot roast, or stew, use 1/4 cup dry red wine per pound of meat.

• *Pheasant*: Use $\frac{1}{4}$ cup sherry, dry red, or dry white wine per pound of meat when roasting or sautéing.

• *Gravy*: Add 2 tablespoons sherry, dry red, or dry white wine to each cup of turkey or chicken gravy.

FRUIT

• *Cups*: Add 1 tablespoon port, muscatel, sherry, rosé, dry red or white wine to each serving.



By Stanley Schuler

Melt it into an omelet for breakfast. Toast it in a sandwich for lunch. Spread it on crackers for cocktails. Crumble it over a salad for dinner. Eat a slice with your bedtime apple. Cheese is wonderful!

Maybe you are already one of the turophiles (cheese fanciers) who have helped to triple the per capita consumption of cheese in the United States in the past 30 years. But yes or no, you'll get a lot of mouthwatering pleasure just browsing in a cheese specialty shop or in the cheese department of a well-stocked supermarket or department store.

According to the Department of Agriculture there are more than 400 varieties of natural cheese. (Natural cheese is made directly from milk or whey. Process cheese is a combination of natural cheeses.) They fall into three broad classifications: hard, semisoft, and soft. Some are imported. Many are American. Some, unique; others are excellent imitations or variations of famous types. Some are available the year round: others only in certain seasons. Here are some of our favorites.

HARD CHEESES

Cheddar (sometimes called American or store) is far and away the favorite American cheese. The most versatile too. Whether you like it mild or sharp is a matter of taste, but the sharp has the more authentic Cheddar flavor and is generally preferred, especially in cooking. (The color of the cheese, incidentally, has nothing to do with the flavor.) New York and Vermont are famous for theirs, but you're a wizard if you can distinguish them from the fine Cheddars made in Wisconsin. Kentucky, and other major cheese-producing states.

Several delightful cheeses similar to Cheddar, but with characteristics of their own, include Cheshire, which is somewhat crumbly and has a salty tang. Colby is a mild cheese with a somewhat softer, more open texture. Coon is crumbly and very sharp. Derby and Gloucester are milder, slightly flakier varieties. Sage has a mottled green appearance and a sage flavor.

Swiss. This is the one cheese

that you might have to go to a specialty shop or a cheese store to find if you want a wide choice. And if you want to taste Swiss at its best, buy it by the chunk. You can buy both the domestic and imported Swiss. We have tasted some very fine U.S. Swiss cheeses, yet we must offer accolades to their alpine cousins. They do turn out a good product with a rich.

smooth flavor. Gruyère (pronounced grooyehr) is like Swiss cheese but has smaller eyes and a sharper, nutlike flavor. It's a grand munching variety; also makes an unusually tasty fondue.

Edam and Gouda are close cousins from Holland. They are yellowish; firm to semisoft; with a mellow but hearty "real cheese" flavor. Edam is usually

shaped like a cannonball and covered with red paraffin. Gouda is usually a flattened ball which may or may not have a red wax covering. If you yearn to be an authentic gourmet, eat them for breakfast as the Dutch do.

Provolone (proh-voh-loh-neh). In both appearance and flavor provolone is quite different from most of the (continued)



Needs no refrigeration. Only 11 calories per level teaspoon. from Garnation.

Discover Coffee-mate."

It makes your coffee taste

smoother, richer, mellower.

New non-dairy coffee creamer.

(continued) popular hard cheeses. It is shaped like a large pear, sausage, or ball, and has grooves where the strings of the net in which it is hung press into the surface. The creamcolored body has a sharp, salty, smoky flavor that you can't get enough of. Good to eat by itself or as a pizza topping.

Caciocavallo (kah-choh-kah-val-luh) is much like provolone except that it is not smoked, is a little

whiter inside, and is tenpin shaped. When it grows hard with age, it's perfect for grating.

Parmesan (pahr-muh-zahn) is marvelous for grating over any number of dishes. Freshly grated Parmesan has a zesty flavor that adds a special touch to many dishes.

Sapsago. When you get through grating this rocklike green cheese your hands will be smelly; but the delectable flavor of the cheese will quickly make you forget this small problem. Mixed into cream cheese, sapsago makes a superlative spread or dip with a pecanlike flavor.

SEMISOFT CHEESES

Roquefort. Many of the tangy, white cheeses veined with blue or bluegreen mold are called Roquefort. The ones legally entitled to this name are those that are produced from ewes' milk in the vicinity of Roquefort, France. These are among the world's truly noble food products. But don't overlook other blue-veined cheese. They're noble too. Included in this outstanding assemblage are blue (or bleu) cheese made in many parts of the world, but especially in Denmark, France, and the U.S.; Gorgonzola from Italy; and Stilton from England. The last-a little milder than the others-is considered to be one of the great dessert cheeses.

Bel Paese (bell pah-ayeseh) is a smooth, creamyyellow, mild, sweet cheese which lives up to its name—"beauti-

ful country."

Brick, appropriately called, is brickshaped. The elastic, creamy-yellow body has a mild but fairly pungent flavor.

Münster (mun-ztir) is like brick but usually cylindrical, milder, and creamy-white inside.

Port du Salut (por do sah-loo), Trappist and Oka are smooth, creamyyellow cheeses made by Trappist monks in various parts of the world. Some of the cheeses are mild; others deliciously stronger. Chantelle is a Midwestern cheese similar to Port du Salut and covered with red wax.

Caerphilly (car-fil-lee) is a white, smooth but granular, delicately flavored cheese. People who have sampled it often rate it as one of England's best. It should be eaten soon after it comes on the market, because it is perishable.

Fontina is a smooth, yellowish, gently

as a Wife, you know

the budget has to stretch and stretch ...

lay-veck) is also similar to Camembert but yellow and firm enough sometimes to be classified as a semisoft cheese.

Limburger is so famous for its aroma that many people have undoubtedly been discouraged from sampling its robust, pungent goodness. But if you will try it just once on crackers or dark bread, you'll become a fan.

Liederkranz was invented acciden-

as a Woman, you know you should keep a sunny disposition and a trim figure...

as a Mother, you know your whole family needs plenty of body-building protein...



but...do you know about Carnation Instant?

It's the nonfat dry milk that gives you and your family all the protein, calcium and B-vitamins of whole milk, but with only ½ the calories. Yet it costs as little as nine cents a quart. Penny for penny, you get four times more protein than steak. And it's delicious for drinking. As a woman, as a wife, as a mother, you'll like nourishing, refreshing, money-saving Carnation Instant. Try it soon.



tangy cheese that originated in Italy but has been largely taken over by Danish producers.

SOFT CHEESES

Camembert (kam-em-bare) is another classic cheese. The creamyyellow body, which is very soft when the cheese is fully ripe, has a rich, mild but very definite flavor that is beautifully complemented by fruit. The grayish rind should be eaten too.

Brie (bree) and Coulommier (koolawm-me-ehr) are much like Camembert but firmer. Pont l'Eveque (pawn tally by a New York delicatessen keeper who was attempting to imitate a favorite old German cheese that didn't keep well in transit to this country. The new concoction, which turned out to be superior to the original, is like a mild, yellow Limburger.

Feta is a white, crumbly Greek cheese with a briny flavor. Eat it with grapes or melons.

Vacherin. Depending on how it is made, this resembles either a zesty Camembert or a nutty Swiss. It is runny enough to be eaten with a spoon. Wonderful with berries or a light claret. Mozzarella (moh-tsuh-rel-luh). A creamy-white, slightly firm, delicately flavored cheese used in cooking. Scamorze is the same thing. Try toasting it on bread. Other soft, white, mild cheeses that are used in cooking and for salads, dips, snacks, etc., are cottage; cream; Neufchâtel (nuh-shahtell), which has a slightly acid taste; and sweet, nutlike ricotta.

Two unusually rich, creamy, white cheeses are Creme Danica

cheeses are **Creme Danica** and **Petit Suisse** (very expensive).

HOW TO SERVE CHEESE

Here are four rules that will increase your enjoyment of cheese:

1. Don't let tradition or the mumbo-jumbo of selfstyled cheese experts limit the way you use, serve, or eat a particular variety of cheese. Remember that all cheeses can be eaten in a number of ways and at any time of day you like. For example, Roquefort is just as good before dinner as after, just as delicious melted on top of a hamburger as it is in a salad dressing.

2. Don't camouflage the flavor of cheese by serving it with highly seasoned cocktail crackers or breads. It should be eaten either by itself, with soda crackers, water biscuits, plain breads, or with fruit or wine.

3. Serve the soft white cheeses, such as Neufchâtel, within a few days after buying them. They are perishable. Other soft cheeses are best to eat when they are quite soft and creamy inside. (Semisoft and hard cheeses should also be allowed to reach a definite stage of ripeness before they are served. If you cannot tell when this is, depend on the good judgment

of your cheese dealer.) 4. Serve the soft white cheeses while they are slightly chilled. All other varieties should be served at room temperature. This means that they should be removed from the refrigerator 30 minutes to an hour or more before serving.

Experimenting with serving different cheeses in unusual ways and keeping an open mind will add immeasurably to your enjoyment.

HOW TO STORE CHEESE

All cheeses should be kept in the fresh-food compartment of your refrigerator. To keep them from drying out and transmitting or picking up odors, wrap them in aluminum foil or plastic film or store small pieces in tightly covered jars or plastic bags. If mold forms on a cheese, cut it off; it is not harmful. Here's refreshing proof that a can of fruit can harvest a bushel of good eating. The American Home test panel had a delicious time picking this crop of "blue ribbon" recipes. We know that you'll all have an equally good time trying them in your

own kitchens.

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SUGAR PLUM TARTLETS 1 can (1 lb. 15 1 pkg. (3 oz.) cream cheese 1/2 c. butter or oz.) plums 1 egg margarine 1 c. sifted all-1/4 c. sugar 1 tsp. sherry 1/4 tsp. vanilla purpose flour 1/2 c. orange juice

Soften cream cheese and butter or margarine to room temperature; blend together. Stir in flour. Chill 20 minutes. Roll out dough on lightly floured board. Cut out circles to fit 13/4-inch muffin-pan cups. Press circles into cups. Heat oven to 400° F. Drain plums. Cut plums in half; remove pits. Place a half plum in each muffin-pan cup. Beat egg until frothy; add 3 tablespoons sugar, sherry, vanilla, and orange juice gradually. Pour into muffin-pan cups almost to the top. Sprinkle with remaining sugar. Reduce oven heat to 325° F. Bake tartlets about 30 minutes or until custard mixture is set. Remove from pans carefully. Cool on wax paper on wire cake rack. These may be served warm or chilled. Makes about 20 tartlets.

> Miss Ruth E. Keim Philadelphia, Pennsylvania

SPARERIBS	A LA HINDU
(1 lb. ea.)	1/4 c. brown sugar,

2 cans (1 lb. ea.)	1/4 c. brown suga
apricot halves 2 large onions,	firmly packed ¹ / ₄ c. vinegar
finely chopped	2 tbs. mono-
2 cloves of garlic,	sodium
crushed	glutamate
4 tbs. butter or	1 c. water
margarine	4 lbs. spareribs
1 tbs. curry	Pepper
powder	Salt

Empty apricots and juice into large bowl; mash apricots. Sauté onion and garlic in butter or margarine until soft. Add to apricots; add curry powder, brown sugar, vinegar, monosodium glutamate, and water; stir well. Cut spareribs in serving-size pieces; sprinkle with pepper and salt: place in large. shallow pan. Pour apricot mixture over ribs. Let stand 5 to 6 hours or overnight. Bake in 300° F. oven 2 hours. Makes 6 servings.

> Mrs. N. H. Garrett, Jr. Hampton, Virginia

PEACH FLOAT

2 eggs, separated

¹/₄ tsp. salt ¹/₂ c. warm milk

1/2 c. sauterne

A C. sugar

1/2 tsp. almond extract 6 canned peach halves (from 1 lb. 13 oz. can) 1/4 c. chopped toasted almonds

Beat egg volks, sugar and salt together. Stir into warm milk in top of double boiler. Cook over hot water, stirring constantly, until smooth and slightly thickened. Remove from heat; cool. Stir in wine and almond extract slowly. Beat egg whites until stiff; fold into egg-yolk mixture. Pour over peach halves in individual serving dishes. Sprinkle with toasted almonds. Makes 6 servings. Mrs. Burdette Boileau

Claremont, California

PEACHZA PIE Pastry for 2-crust 1 tbs. cornstarch pie 1 tbs. lemon juice 2 cans (1 lb. 15 oz. ea.) sliced 3 tbs. butter or margarine peaches or apples, drained 1/2 c. granulated sugar 1/2 c. brown sugar, firmly packed 1 tsp. nutmeg

1/2 c. coarsely broken pecans or walnuts 20 maraschino cherries, halved Whipped cream

Heat oven to 425° F. Roll out pastry on lightly floured board to circle to fit pizza pan. Line pan; flute edge. Arrange fruit slices on pastry. Combine sugars, nutmeg, cornstarch, and lemon juice. Sprinkle on fruit. Dot with butter or margarine. Sprinkle with nuts and cherries. Bake 18 minutes or until golden brown. Serve hot or cold with whipped cream. Makes 8 to 10 servings. Mrs. Dorothy Thornton San Diego, California

COCONUT PEACH KUCHEN 2 cans (1 lb. 13 1/2 c. soft butter oz. ea.) peach halves or sliced or margarine 2 tbs. sugar peaches 1 tsp. cinnamon 1 pkg. toasted-1 c. dairy sour coconut cake cream 1 egg mix

Heat oven to 350° F. Drain peaches well; reserve. Blend dry cake mix with butter or margarine until mixture resembles cornmeal. Press mixture firmly on bottom and halfway up sides of ungreased 13x9x2-inch pan. Bake 10 minutes. Arrange drained peaches on crust. Sprinkle with mixture of sugar and cinnamon. Beat sour cream and egg; pour over peaches. Bake 30 minutes. Serve warm or cold. Makes 12 squares.

Mrs. Jack P. Watson Boulder, Colorado

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HEAVY DUTY FOI

HOLIDAY HAM SLICES TUTTI FRUTTI

2 inch-thick ham steaks I cup drained crushed pineapple

1 cup mixed chopped fruit (light raisins, maraschino 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 chopp fruits and half the brown sugar. Spread half this mixture over one ham steak and top with the other, sandwich-fashion.

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.

nove 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.

1 egg 1 c. dairy sour 1/4 c. brown sugar, firmly packed ¹/₃ c. flour cream 1 tsp. vanilla 2 tbs. sugar ¹/₂ tsp. nutmeg 2 tbs. butter or 1 tbs. flour margarine 1 can (1 lb.) pears, drained Heat oven to 350° F. Beat egg slightly in

FROM OUR READERS

small bowl: stir in sour cream and vanilla. Mix sugar and 1 tablespoon flour; add to sour-cream mixture: mix well. Quarter pears: arrange in shallow baking dish. Top with sour-cream mixture. Bake 15 minutes. While pudding bakes, combine brown sugar, 1/3 cup flour, and nutmeg in second small bowl. Cut in butter or margarine with pastry blender until mixture resembles cornmeal. Sprinkle over pudding. Bake 15 minutes longer. Makes 6 servings.

FRENCH PEAR PUDDING

Mrs. George F. Garrison McLeansboro, Illinois

m

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Not true with this Frigidaire Dishwasher

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Not true with this Frigidaire Dishwasher

You'll hardly believe how quietly it operates. Thick insulation on top, left side, inside door and in machine compartment absorbs sound. Cushion-Coated Steel Interior and a whisper-mounted pump reduce vibration noise. "THEY DON'T DO POTS AND PANS!"



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Push the special "Pots & Pans" Cycle button. A 10-minute preliminary wash, and a full 33-minute wash, plus two separate rinses, clean even heavily-soiled skillets and baked bean pots. Large, oddshaped utensils fit in both racks, too.





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A brunch should be a bit of

breakfast and of lunch. Ours is planned around chicken hash with mushroom sauce. Make both the day ahead and refrigerate. Choose a way of cooking the hash that fits your schedule. The day of the party, prepare the fruit and bake the scones.

> Minted Fruit Bowl* Savory Chicken Hash* **Tomatoes Provencale Coffee Cakes Toasted Corn Rounds** Scones* Coffee

MINTED FRUIT BOWL

2 cans (131/4 oz. ea.) frozen pineapple chunks 1 c. mint leaves. chopped

berries. washed and hulled 8 navel oranges, peeled and sectioned (3 c.)

1/4 c. sugar

1 qt. straw-

Let cans of pineapple stand in warm water 1/2 hour to thaw partially. Mix mint and sugar together in large serving bowl; let stand 1/2 hour. Add strawber-

ries, orange sections, and pineapple to mint mixture. Toss gently to mix. Chill until serving time. Garnish with mint sprigs, if desired. Makes 8 servings.

SCO	NES
2 ¹ / ₂ c. biscuit mix 2 tbs. sugar ¹ / ₃ c. shortening ¹ / ₃ c. milk	2 eggs Milk 2 tbs. sugar

Heat oven to 450° F. Grease cookie sheet lightly. Mix biscuit mix and 2 table-

spoons sugar in medium-size bowl. Cut in shortening with pastry blender until mixture resembles cornmeal. Add 1/3 cup milk and eggs; mix well. Turn out on lightly floured board to 9-inch square. Cut into 3-inch squares. Cut each square in half diagonally to make 2 triangles. Place on greased cookie sheet. Brush with milk; sprinkle with 2 tablespoons sugar. Bake 10 to 15 minutes or until brown. Makes 18.

SAVORY CHICKEN HASH 2 cans (3-4 oz. ea.) 2 tsp. salt chopped mush-1/2 tsp. pepper 1/3 c. butter or rooms margarine 2 tbs. flour 4 c. cut up cooked

chicken 4 c. cut up, pared 1/2 tsp. salt potatoes 1/a tsp. pepper 1 large onion, cut 1/4 tsp. poultry seasoning 1 seeded green 1 c. chicken broth

pepper, cut up 1 c. milk

Drain mushrooms; measure and reserve4tablespoons; discard liquid. Putremaining mushrooms, chicken, potatoes, onion, and green pepper through food chopper using medium blade. Stir in 1 teaspoon poultry seasoning, 2 teaspoons salt, and 1/2 teaspoon pepper. Form mixture into 16 patties. Heat butter or margarine in large skillet (or use 2 skillets). Cook patties over low heat about 10 minutes or until potatoes are cooked and patties are crusty on bottom. Turn and brown second side. Remove to heated platter; keep warm. Make Mushroom Sauce: Blend flour into fat remaining in skillet; add 1/2 teaspoon salt, 1/8 teaspoon pepper and 1/4 teaspoon poultry seasoning. Stir in chicken broth and milk

slowly. Cook over medium heat, stirring constantly, until thickened and bubbly. Reduce heat: add reserved mushrooms: simmer 2 to 3 minutes. Serve sauce over patties. Makes 8 servings.

SKILLET HASH: Prepare hash mixture as above. Heat butter or margarine in large skillet with heatproof handle; add hash; spread evenly. Cook covered about 15 minutes or until brown on bottom. Uncover: broil about 3 minutes or until top is browned. Loosen edges with spatula; turn one half onto other half. Turn out on serving platter. To make sauce, melt 2 tablespoons butter or margarine in medium-size saucepan and proceed as above.

BAKED HASH: Prepare hash mixture as above. Turn into buttered, 2-quart shallow baking dish. Sprinkle with 1/2 cup grated Cheddar cheese, if desired. Bake at 350° F. 30 minutes or until nicely browned. Prepare sauce as above.

TOMATOES	PROVENÇALE
large, firm ripe tomatoes clove of garlic, crushed tbs. finely chopped onion	2 tbs. finely chopped parsley ½ tsp. basil, crumbled ½ tsp. salt ½ tsp. salt ½ tsp. olive oil (about)

1

2

Cut tomatoes in half crosswise. Arrange cutsideup, in shallow baking dish. Mix garlic, onion, parsley, basil, salt, and pepper in small bowl. Stir in enough olive oil to make a paste of the mixture. Spread on tomato halves. Broil, 3 inches from heat, about 10 minutes or until nicely browned. Makes 8 servings.

See! Today's Cascade stops spots before they start!

up

1 tsp. poultry seasoning



Some dishwasher detergents allow water drops to form on dishes. These drops dry into ugly spots!



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Cascade actually protects fine china patterns. More women prefer it. Every dishwasher maker recommends it. Today's Cascade-wow!

dry spotless!







By Arthur E. Johnston

Thoreau built his own hut by the side of Walden Pond. In the 20th century

few of us have the time. know-how, or the inclination to follow suit. But there are many improvements in the homes we own which tempt us to be do-ityourselfers.

There are three good reasons for doing work yourself: to save money, because you enjoy doing such work, or because it is often difficult to find a professional who's willing to do the job you want done.

But anyone who anticipates a do-it-yourself job should be aware of the pitfalls involved.

Pitfall Number One: Loss of your time. The do-ityourselfer must equate the time he spends versus the cost of a contractor. Will giving less time to your family affect family relationships? Will the work interfere with your profession, in terms of efficiency and meeting social obligations? If so, are the immediate cash savings worth the long-term losses? On the other hand, if the project is a form of relaxation it may well be worth the time spent. The decision is a highly personal one-but not to be taken lightly.

Also remember that work done by yourself in spare hours must be spread out over a longer period of time than a contractor would require. Hence, if the need for an extra room is immediate, or if the house requires painting before a specific date, time itself may force you to "contract" it out.

Pitfall Number Two: Physical strength. Each of us must gauge his own stam-

ina. For jobs that require heavy physical work, such as post-digging, carrying heavy concrete blocks, etc., or for jobs, such as roof laying, which require exceptional balance-in fact. any job that could be dangerous to the amateur-a man should seek professional help.

Pitfall Number Three: Excessive cost of tools or materials. Let's say you have decided to put in dormers and add two bedrooms in your attic. Your basic tools would be a hammer (\$1.50), a carpenter's square (\$4), a generalpurpose hand saw (\$5), and a level

(\$3.50). You can do an adequate job with these, but many a do-it-yourselfer has killed the savings he's made by accumulating unneeded equipment.

Before you buy any expensive equipment-such as a radial power sawmake sure it will pay for itself in time saved and also that it's a tool you'll be able to use for other jobs you plan. A good approach is to pick out dualpurpose tools. An electric drill, for

Darling..

plumbing fixtures, for example, because they were on sale and then a few years later had to replace certain parts, you might lose more than you initially saved.

Pitfall Number Four: Faulty or inadequate instructions. You can lose money rather than save because you accept faulty instructions, or do not know correct construction procedure.

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If you are putting on a roof, for

cheaper. Because of the necessity for soldering the joints, copper plumbing requires an expert to install it. Also. if you are not told that you should "ground" your dishwasher, your family is in danger of getting a severe electrical shock. Instructions, quite often, only go to a certain level of detail. Without a professional's experience, you may be simply unable to follow them.

Pitfall Number Five: Legal problems. Do-it-yourselfers often fail to check local regulations the professional would be familiar with. Will that added room be too close to the lot line? Must plans be filed with the local building department? Must the job be inspected at various stages? Will you be liable if someone trips on the wooden forms for your new concrete walk?

You also must be aware of special mortgage regulations. A do-it-yourselfer who wishes to build his own house and has a plot of land, and perhaps, a little money may get from a building and loan association a so-called "letter of commitment." This will allow him to borrow up to 90 percent of the total cost of his new house. It is essential that this letter be taken to a bank, and that the bank lend the money for the job before the land is touched in any way-this can mean cutting down even one tree!

To be specific, suppose you are building a house and have \$3000 savings and have obtained a letter of commitment, which promises you your mortgage. You begin excavating your cellar and building your foundation, postponing your bank loan until you run out of money. By beginning to build your house, however, you have destroyed your letter of commitment. Then, by not being able to obtain a mortgage, you have tied up your savings in an enterprise you are not able to

complete. There are legal means of straightening such problems out, but everything will be much simpler if you check with local building officials, your lawyer, and financial institutions before you start spending your time, money, and effort on any major job.

Merely being aware of these five pitfalls will help you overcome them. If you like to work on your home, like to save money, have the time, energy, and know-how, go to it! But be realistic. Weigh the advantages of do-it-yourself remodeling against the disadvantages.



example, can also grind, sand, and drive screws. Another way to save time and money on short jobs is to rent the necessary power tools.

Tools are not the only problem for the do-it-yourselfer. He must be capable of selecting his own materials. Sometimes he can save money by knowing when to substitute secondgrade lumber for first-grade lumber. (See How to Save Money on Lumber, Page 81.)

In most cases, the do-it-yourselfer should stick to well-known brands of materials. If you bought "off-brand" example, and don't "break the joints" between the shingles (in layman's language this means covering the crack between two shingles) so that two thirds of the bottom shingle is covered by the top shingle, you may have a leaky roof.

Or suppose you plan to install a new under-the-counter dishwasher. The "expert" at the store tells you to use copper plumbing, but although copper plumbing is good in many cases, it may not be in yours. Rubber hoses might give an acceptable performance and would certainly be



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	aneling. In Canada: We	



How many times have you stopped in amazement at the profusion of floor waxes on the shelves of your supermarket—wondering just which type of wax would be best for your kitchen floor. Would that same wax do for your playroom? Your foyer?

Basically, all floor waxes belong in one of two groups—*polishing waxes*, which must be buffed to a shine, and *self-polishing* waxes, which dry to a bright shiny finish. Within each of these two groups are waxes that offer special floor-care features. A knowledge of these features and of the characteristics of the two basic wax groups will guide you in choosing the right wax for your floors.

We have listed the names of some more commonly known waxes as examples of each type of wax. There are other well-known products on the market (many regional) which will fall into these categories. By reading the label carefully, you should be able to tell which category they belong to.

POLISHING OR BUFFING WAXES

A polishing wax must be buffed vigorously to produce a shiny hard coating which will beautify and protect your floor. Many of these products have natural waxes as their major ingredient. The wax ingredients are usually dissolved in a solvent much like a cleaning fluid—the more solvent present, the greater the cleaning power. Since they require vigorous buffing, polishing waxes are not easy to use unless you have an electric polisher. Polishing waxes come in two forms—paste and liquid:

Paste Waxes

Aerowax Clear Paste Wax. Beacon White Paste Wax. Bruce Paste Wax. Butcher White Diamond Paste Wax. Johnson Paste Wax. Simoniz Paste Floor Wax. Trewax Clear Paste Wax.

Because the wax ingredients are very highly concentrated in a small amount of solvent, a paste wax is economical and gives a high degree of protection to your floor. However, because the wax ingredients are highly concentrated, any coloring they contain (usually an off-yellow) is also more concentrated. This may enhance the beauty of a wood or cork floor (even help camouflage a worn wood floor) but is not desirable on light-colored resilient flooring.

Paste wax should be applied in a thin coating and buffed well. Although the solvent base acts as a cleaning agent, the floors should be thoroughly cleaned occasionally. Use a wood-floor cleaning product (be sure to follow manufacturer's directions and precautions) for best results.

A paste wax is recommended for wood and cork floors and sealed cement floors and walks.

A paste wax should never be used on asphalt tile and some rubber tile. (The solvent will soften these materials and cause the colors to run. If you're not sure of your flooring, test a hidden corner with a small amount of cleaning fluid first.)

Liquid Polishing Waxes (solvent-based)

Bruce Cleaning Wax. Butcher Flo-Paste, Johnson Beautiflor. Truwax Cleaning Wax. Simoniz Electric Polisher Floor Wax. Wood Preen.

These waxes contain just about the same ingredients as a paste wax—but the proportion is different. There is a higher percentage of solvent present. This means they are good cleaning waxes and they are also easier to apply in thin coats.

A solvent-based polishing wax is recommended for all wood and cork floors. It should never be used on asphalt tile and some rubber tile.

Liquid Polishing Waxes (water-based)

Trewax Non-slip Liquid Floor Wax

The wax ingredients in this polishing wax are held in a water base. This makes the wax safe for asphalt tile and rubber tile. However, because it is a water base, it is not a cleaning wax and is not recommended for wood or cork floors (as water may harm this type of floor).

TIPS FOR POLISHING WAXES

Always shake a solvent-based liquid wax to distribute the wax ingredients thoroughly.

Always apply the wax in a thin coating. If you want extra wax protection, apply a second thin coat (buffing after each application) rather than one heavy coat. Too heavy a coat of wax is one of the major causes of slippery floors.

The other major cause of slippery floors is insufficient buffing. Remember the floors must be buffed vigorously to a hard, shiny coating.

If you are buffing a polishing wax by hand, do just a small portion of the floor at a time and polish while the wax is still soft. If you're using an electric polisher, apply wax to the whole floor area, let dry thoroughly, then buff according to directions.



New Weldwood Panel Adnesive is the successor to hammer and nails, and 50% faster, too, for installing paneling on studs or furring. No scratches, no dents, no holes to putty, either. Weldwood Color Tones[®] takes the guesswork out of matching trim to paneling. No measuring. This one-step system lets you color-match 138 different wood tones.

SELF-POLISHING WAXES

These waxes have little, if any, natural wax ingredients. Instead, they are made of synthetic waxes and other ingredients which are held in a water base. They are all in a liquid form and all dry to a tough, shiny finish. Because of their popularity, several self-polishing waxes have been developed which feature special properties. These we shall describe and discuss separately.

Regular Self-Polishing Waxes

Aerowax Self-Polishing Floor Wax. Beacon Wax. Bruce Self-Polishing Floor Wax. Johnson Bravo. Johnson Glo-coat. Simoniz Vinyl Wax. Trewax Gold Label Self-Polishing Wax.

Most of the self-polishing waxes on the market fall into this category. Before applying these waxes, the floor must be thoroughly cleaned (follow container directions for cleaning). Apply the wax to a dry, clean floor in long, even strokes-away from you. Let dry thoroughly. Some of these waxes are detergent washable. Floors may be cleaned with a detergent between waxings without losing their shine. Read the label carefully to see if a floor wax is detergent washable, and if so how the wax may be removed (you may need to add ammonia to your cleaning solution).

These waxes also differ in ability

to resist water spotting, scuffing, and black marking, and in their durability. Your best guide to quality is to choose a good brand name, try it, and see how satisfactorily it works for you and your floors.

Regular self-polishing waxes are recommended for all resilient flooring (such as linoleum, vinyl, etc.).

Regular self-polishing waxes are not recommended for wood and cork floors because these waxes are waterbased and may harm the floor.

Buffable Self-Polishing Waxes

Armstrong Epic Floor Wax. Butcher Green Stripe. Butcher White Stripe. Johnson Stride Floor Wax.

These waxes dry to a shiny finish which is slightly softer than the regular self-polishing waxes. Because it is softer, it will also respond to buffing so you can touch up your floor between waxings. With a quick buffing you can remove scuff marks, etc. and restore much of the original shine.

Self-Polishing Waxes for Light-Colored Floors

Armstrong Epic Floor Wax. Butcher Bright. Johnson Klear Floor Wax.

With the increasing popularity of resilient flooring in very light colors, some manufacturers have developed colorless, or almost colorless waxes specifically for these floors.

Self-Cleaning, Self-Polishing Waxes for Resilient Floors

Armstrong One Step Floor Care. Bruce Wash 'n Wax. Dri-brite. Vista Floor Cleaner Wax.

These are self-polishing waxes which have a detergent solution included in their makeup so that they will clean your floor as they polish it. (This is different from the cleaning action of the polishing waxes which clean with a solvent rather than a detergent.) Although you do not need to clean the floors first, remember that the addition of the detergent solution means less wax ingredients so the wax coating will not be as durable as the regular self-polishing waxes.

These waxes are excellent to use as auxiliaries to a more durable selfpolishing wax. By using a self-cleaning, self-polishing wax between regular waxings, your floor can always look good, and you won't need to clean and wax your floors with a regular wax as often.

Self-Polishing Waxes for Wood and Cork Floors

Armstrong One Step Wood Floor Care. Bruce Self-Buffing Wood Floor Wax. Johnson Klear Wood Floor Wax.

These waxes contain self-polishingwax ingredients in a solvent base. They dry to a shiny hard finish as do the other self-polishing waxes. They are good for you if you have a large expanse of wood or cork floors, do not have an electric polisher, and do not want to buff by hand. However, be sure to read the label carefully on how to prepare your floors for this wax. They should be thoroughly clean.

TIPS FOR SELF-POLISHING WAXES

Never shake a water-based wax. The wax ingredients do not need to be distributed because they are held in an emulsion, and shaking will cause bubbles to form in the wax coating.

Always apply in thin coats. If you want extra wax protection, apply a second thin coat after the first has thoroughly dried.

Some quality factors that are important to look for in self-polishing waxes are: a rich initial gloss; resistance to water spotting; enhancement of floor pattern and colors; retention of gloss for a reasonable length of time; resistance to black marking, soiling, and scuffing.

A well-equipped cleaning closet will include more than one kind of wax. The flooring in your home differs from room to room; so does the wear it gets. The increased specialization of waxes means you can select your wax for the floor you'll use it on. But no matter what you choose, do wax your floors to enhance their beauty and provide the valuable protection that they need.

slick'em up, patch'em up!



ew Low Gloss Satinlac[®] is the perfect finish over Color ones, gives trim the clear satin finish that matches paneling. or higher gloss, choose new High Gloss Satinlac[®]. Weldwood Putty Stik[®] gives trim the final touch, fills and colors finishing-nail holes, blemishes and miter joints in door frames and moldings. 36 colors to match Weldwood[®] prefinished paneling.

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2305 Superior Avenue, Kalamazoo, Michigan



Even a small wedding reception can be expensive—here's how to do it for just a little over \$300.

A wedding is a wonderful thing. And when it happens to be your own daughter's you're apt to go all out to make it a once-in-a-lifetime affair. But what if you haven't the money or space—as was our case? How can you give a wedding that will cost next to nothing and still linger in everyone's memory for years to come?

The problem always comes down to the same thing: One must have a reception, to which are invited so many of those people, on the periphery of families and friendships, whom we only see at long intervals. They expect it. As do many of those people we work with either at jobs or on a community-organization or church basis. At the going rate of about \$10 per person for an uninspired group meal at a merely passable restaurant or club, plus music, flowers, and drinks, we figured that the minimum amount we could expect to spend would be close to \$2000.

Of course, it would be possible to float a loan, or raid the family savings to a serious degree, but we felt we had to find another solution—i.e., to do well by our young, and stay solvent.

We found the answer and it all worked out beautifully. Not in one big, gigantic reception but in a series of small parties *before* the wedding. Of course there were a few disgruntled periphery people, but then one can't worry about them and they would have been much more disgruntled had we had a reception and excluded them.

We couldn't have a regular reception at home. While our apartment is ample and comfortable for us, it wouldn't take the crowd. This led us to the idea of entertaining people in groups. The groups were to be made up of people who would have something in common, and parties for them were to be held at intervals of about a week. For instance, first we entertained the prospective groom's immediate family and ours (about 15 people) at a dinner party. Minnie, savior of our family in past back-tothe-wall situations, saved that day by coming in to serve the dinner and clean up afterwards. The meal was simple yet adequately festive, and there was plenty left for secondsappetizers, a glazed baked ham with vegetables and all the trimmings,

wine, dessert, and coffee. The cost, including cocktails before dinner and flowers for the table, came to approximately \$50.

The next party was for friends of our family. These were the really close ones who were delighted with an opportunity to spend an evening with the happy couple and get to know the prospective groom much better than they ever would at the usual reception. Just rolled sandwiches, dips, and drinks served for this. The final bill for nine guests a conservative \$40.

After that there was a duplicate evening for the groom's family friends. We entertained 12 guests at this party and spent about \$45.

Then there was an evening party for about 25 consisting of people with whom our daughter and her fiancé worked. We got away for \$75 on this get-together.

Have you ever noticed how few young people are present at the usual wedding reception? Those obligatory people make it impossible for the young couple to include as many of their friends as they would like. So, last of all was a buffet and cocktail party for about 16 friends of the bride- and groom-to-be. These are always easy things to manage. Minnie came back again for this one, and we had the food catered—hors d'oeuvres and cocktail sandwiches. With all, this ran about \$95.

And that was it. Invitations were issued for church attendance only. and at the end of the ceremony the bridal party and parents greeted everyone at the back of the church. After that only the bride and groom, immediate families, and the two attendants came back to our apartment for wedding cake and champagne. (We bought the cake, but if you happen to have someone in your family who has a baker's talents you might save a little money here. There are plenty of marvelous wedding-cake recipes in the etiquette books that include wedding-party recipes; also check the special sections in entertaining cookbooks.)

Our daughter and her fiancé were as delighted and relaxed about this kind of wedding reception as we were. The series of parties—and they were well but simply done—cost us about \$300. And we had entertained over 70 people. Quite a contrast with the usual way of things. After it was over the most important factor was that the people who mattered most to the couple had had an opportunity to spend some time with them, and that, taken in small groups, this was an easy way to celebrate the wedding.

Anyone who has ever observed that stiff-faced couple at a formal reception (they seldom enjoy it!) will agree that this is worth considering. For us it was a smash hit all the way through. -N.A.H.


ONLY 61 MORE SLIMMING DAYS 'TIL SUMMER

Swimsuits are almost upon us. Another sneak attack. Now's the time to call on SEGO_®Diet Food...and measure up to the sleekest, slenderest fashions under the sun. SEGO is ready with complete and delicious 225-calorie meals to delight you.

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Thirteen luscious flavors to overwhelm you. All cunningly calculated to help slim you—and keep you that way.

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MILK COMPANY MILK PRODUCTS DIVISION Make a splash with decorator fabrics by COHAMA—protected against stains by "Scotchgard" Repeller.

Spring tonics for any room in your home: "Malmaison," a beautiful damask print and "Brigadier," a colorful twill. They take spills-even oily ones -without staining, too. "SCOTCHGARD" Brand Stain Repeller keeps spills on the surface until blotted away. And if a stain is forced into either weave, simply spot-clean and it disappears -generally without leaving a ring.

Scotchoard

"Malmaison" damask, 48", 10 colors. About \$3.00 per yard. "Brigadier" twill, 54", 34 colors. About \$3.00 per yard. Both of 100% cotton. Available at the following fine stores: Cleveland, The Halle Bros. Co. and Branches • Dallas, Sanger Harris Denver, Denver Dry Goods Co. • Hartford, G. Fox & Co. • Indianapolis, L. S. Ayres of Indiana • Los Angeles, Barker Bros. and Branches • New York, Bloomingdales and Branches • Philadelphia, John Wanamaker and Suburban Stores • San Francisco, W. & J. Sloane • Seattle, Frederick And Nelson.



Lucky you! Never before has there been such a choice of styles, features, and conveniences. You can almost custom-select the right range to fit your needs and your pocketbook. Here are some of the things you'll find when you shop for a new range.

STYLING NEWS

The increasing popularity of the eye-level ovens, both in the singleoven, stack-on range and the doubleoven range, has brought many new models of this type on the market—in all prices, with a larger selection of features. Good news for you if you like the convenience and space-saving features of an eye-level range.

All ranges are incorporating design and styling features to make them trimmer and better looking than ever.

CLEANING FEATURES

Three major range manufacturers are offering ranges with self-cleaning ovens this year. Some are offering them in their moderately priced ranges as well as their deluxe top-ofthe-line models. Other range manufacturers have made oven cleaning much easier by incorporating features such as removable oven liners, Teflon-coated or chrome oven liners (some of these are removable also), foil oven liners, disposable oven liners, and special broiling features designed to eliminate or cut down the problem of grease spattering on oven walls.

SPECIAL NEW FEATURES

An automatic stirrer. A magnetic field in an electric cooking unit controls a magnet in a stirring device which you put in the pan.

A cook-and-hold control on a thermostatically controlled gas burner. This works much like the familiar cook-and-hold oven control. It cooks your food to the desired degree of doneness according to the time and temperature you select, then automatically reduces the heat and holds it at the right serving temperature.

AND DON'T FORGET THESE

New in the past few years but also worth remembering: built-in ventilating systems, broiling features such as speed broiler, adjustable broiling height for different thicknesses of meat, infrared gas broilers, smokeless broiling.

Others are the automatic cook-andhold oven, automatic oven meat cooker, automatic meat tenderizer control in oven, extra-low oven-warming temperatures to defrost meats or hold food at serving temperatures.

THE ELECTRONIC RANGE

There's a new look for the fabulous electronic range. This is the range that cooks with microwave energy. The microwaves are absorbed by the food where they generate the energy that cooks the food—from the inside out. Oven and cooking utensils remain cool; cooking time is cut to a fraction of normal cooking time.

The new model is part of a unit called the electronic cooking center. In appearance, it resembles the conventional eye-level, double-oven freestanding range. However, the top oven is actually an electronic oven. The lower oven is a conventional electric oven and four cooking surface elements complete the unit.

WHAT YOU SHOULD BUY

The range you buy will depend upon your space needs, features important to your way of cooking, and how much money you have to spend on a range. Just remember—a little extra money spent for a feature that's important to you and your cooking needs is never money wasted and will be repaid many times over in time and energy saved.

To help you in your selection of a range and to find out more about the features being offered this year, send for the revised edition of *American* Home Buyers' Guide to Ranges. It contains a comprehensive listing of the styles and features each manufacturer is offering. Send 15c (no stamps please) to: American Home, Reader Service, Dept. BG-1, 641 Lexington Ave., New York, N.Y. 10022.

SHOPPING FOR OTHER APPLIANCES?

Then you'll want to send for our other American Home Buyers' Guides. They list all the features the manufacturer is presently offering and contain pertinent information that will help you select your basic appliances. Send 15¢ (no stamps please) for each guide to: American Home, Reader Service, Dept. BG—(insert number of guide desired), 641 Lexington Ave., New York, N.Y. 10022. Ask for:

- BG-2 for Dishwashers
- BG-3 for Washers and Dryers
- BG-4 for Air Conditioners, Fans, Dehumidifiers
- BG-5 for Refrigerators, Freezers, Automatic Icemakers
- BG-6 for Vacuum Cleaners BG-7 for Garbage Disposers and Incinerators

Women Drivers

(continued from page 38)

of homemaking, women drive our most precious cargo—children. Round trips to school, dancing lessons, dentists, doctors, and club meetings are just a few of the more important appointments. Running a husband to and from the station plus numerous trips during the day to supply other family needs make up a great part of her day.

Literally, she qualifies as a cabby meeting deadline after deadline as faithfully as a postman. And unfortunately much of her driving is accompanied by howling children, barking dogs, a tired husband, or a worried thought of whether she will be on time for her next pickup. Following are some tips that should make her driving easier.

TIPS FOR WOMEN ONLY

1. See that each child you carry has a seat belt or harness. Buckle each one in, as well as yourself, *before* you move the car.

2. Make sure all doors are closed and locked before you move. Special locks or removing the inside rear door handles can further insure safety when carrying children.

3. An extra mirror installed under the regular mirror can let you watch your passengers without turning around.4. Appoint an older child copilot to help control children.

5. Before you start your car moving, make sure your passengers, including children not your own, understand the rules of discipline you want maintained.

6. If a need arises to restrap, rebuckle, or discipline a child *pull the car over to the shoulder immediately and stop*. Then take the necessary action. Do not try physical discipline while the car is moving.

7. If you have power-operated windows make sure all hands and heads are clear when you put them up. With small children you should have a lock-out master switch over each individual window switch or have them disconnected. You cannot trust the control of a dangerous window to a child.

8. The rear window on a station wagon can be especially dangerous. If it remains open a good deal, have a screen installed.

9. If you must leave your car for even a few seconds, make it a habit to park your car securely with the engine off and take the keys with you. With the modern automatic transmission it is too easy for a car to be shifted. 10. Try to arrive at your pickup point a few minutes early and park in a position that will enable you to pull out forward when leaving. Backing is normally dangerous because of vision limitations, but doing it with children or in heavy traffic increases the danger. A colored ribbon or small flag attached to your radio aerial will help your passengers to find you.



Multi-Action Cordless Electric Toothbrush: The Westinghouse toothbrush has been provisionally accepted as an effective cleansing device for use as part of a program of oral hygiene to supplement the regular professional care required for oral health.



Portable Mixer: With this compact threespeed mixer you can beat, whip, stir, mash, and mix without using elbow grease. There's even a beater ejector and handy heel rest for your



Deluxe Stratovac Canister with Automatic Cord Reel: You get the extra power you need to get at deeprooted dirt. You getseven attachments so you can handle any cleaning job. Easy to carry. Easy to use. Easy to store.

You can be <u>sure</u> if it's Westinghouse W

11. Expect traffic from all directions in a shopping center parking lot. Many drivers use open spaces for shortcuts.

12. Park squarely in the parking space. Place an automatic shift in park or a standard shift in low and set your brake.

13. Leave this article where your husband can see it. Chances are he is openminded enough to benefit from it.

WHO REALLY IS THE BEST DRIVER ?

It is not one group nor one sex. It is any person willing to accept the responsibility to act maturely and wisely when he is behind the wheel.

Mr. Toth is a professor at the Center for Safety Education, New York University.



Let Spring In Around Your Windows (continued from page 63)

Here are directions for making window treatments on page 62 as prepared by Singer experts

PERMANENT-FOLD ROMAN SHADES

Permanent-fold Roman shade requires cutting your fabric 3 times as long as the desired length. Cut width same as the window, adding 3 inches for side hems. Make $1\frac{1}{2}$ -inch side hems and 2-inch top hem. Run a row of stitching 1 inch below the top edge to make a rod casing. For the shaped bottom, draw design on heavy paper.

When you have achieved desired effect, use paper pattern to cut the bottom edge and facing piece. Turn under raw edges and face. Next, stitch a length of narrow, firmly woven tape down each side, about 3 inches from the edge. Then, spacing the tapes evenly, about 8 inches apart, stitch lengths of the tape from top to bottom across the entire shade width.

Our window was 30 inches wide so only 4 lengths of tape were needed, 2 on each edge and 2 positioned 8 inches apart. Sew rings of the Roman-shade type every 3 inches down the full length of each tape, making sure they are directly in line with each other. Secure a narrow, flat board under the top of the window frame with angle irons. Position a rod 2 inches below board. Insert a screw eye in board directly above each row of rings on the tapes. Fasten a draw cord to the first ring at bottom of each row, thread up through the rings to top and then through screw eye. Affix a screw eye large enough to take all cords at top corner of window. After all cords are threaded, pull to side through this large screw eye. Lower shade and knot cords together at screw eye. Attach a decorative cord pull to the knotted cords for raising and lowering.

The Roman shade is combined with the simplest type of cafe curtain. Measure *after* rod is mounted. Make curtains twice width of window for smart fullness. Allow 4 inches on *each* curtain side for 1-inch-wide side hems (folded double). Allow 6 inches for top and bottom hems and casing. Make two-inch double top hem and a 1-inch bottom hem (folded double). After top is hemmed, stitch across it from side to side, one inch below top edge, to make the casing. Insert rod and adjust fullness evenly.

FRENCH PROVINCIAL LOOK

Shirred curtains mounted top and bottom on rods are shown at window and door in our French Provincial setting. Measure length of curtain from top rod to bottom rod, adding 3 inches for top and bottom hems. Double the width of measurement for width of curtain and add $2\frac{1}{2}$ inches for side hems. Cut two lengths of commercial 4-cord shirring tape for each curtain. These should be double the width plus 2 inches.

Hem long sides of the curtains. Hem top and bottom, leaving an opening for rod insertions at sides in the top and bottom hems. Apply shirring tape to wrong side of curtains, positioning 1 inch from edges. Insert rods into top and bottom hems and draw the woven-in tape strings until the desired width is attained. Tie strings at ends and pin to underside of tape. These strings can be released when laundering and ironing, then drawn up again; or may be cut off and the gathers stitched in place permanently.

AUSTRIAN SHADES

Graceful Austrian draperies or shades require plenty of fullness. To achieve this, the length of your fabric should measure 3 times the length of the finished shade. The width is the same as the window width, *plus* 3 inches for each set of scallops.

For our shade with fine scallops, we added 21 inches allowance to the window width. Each scallop should be 8 to 10 inches wide to be graceful and all the same width when finished. If you need more than one width of fabric for your shade, plan the joining seams to coincide with the shirring tapes between scallops. Join fabric widths with $\frac{1}{2}''$ seams, pressing as you stitch. Trim to $\frac{1}{4}$ ". Hem sides and lower edge. Make hem and 1-inch casing at top. Sew special commercial Austrian-shade shirring tape that comes with rings already attached, over each side hem on the wrong side, starting with a ring at the lower edge. Stitch shirring tape down length of shade at even intervals (about 10 inches apart) across the whole width. Our shade used 6 tapes.

Take care to keep the rings directly in line with each other. Make sure shirring cords are knotted at lower edge to prevent their pulling out. Draw up the woven-in shirring cords evenly to desired length. Knot and fasten cords at top. Cover a thin curtain rod and slide through rings, 2 inches above lower hem, tacking to the shade at sides. Fasten draw cords to each bottom ring and thread through rings to top. Mount shade and fasten draw cords in the same manner as for Roman shades.

VICTORIAN DRAPERIES, SWAG, AND JABOTS

Lined draperies: Two (striped cotton fabric) draperies are required for each window. Cut fabric 9 inches longer than desired finished length; cut fabric 6 inches wider than desired



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finished width (twice width of window). Cut lining (cotton sateen) 3 inches shorter, 4 inches narrower than fabric. Cut off selvages. Join widths of fabric and lining until they are correct sizes. If seam in drapery is offcenter, it should fall toward outside of window. Drapery and lining seams should match.

Turn up $\frac{1}{2}$ inch to wrong side at bottom of drapery; stitch. Turn up 5-inch hem. Hem by hand. Turn up $\frac{1}{2}$ inch at lower edge of lining on wrong side; turn up 2-inch hem. Hem by hand. Place drapery and lining, right sides together, so that hem of lining covers 2 inches of drapery hem. Pin side edges together, hems should be same distance apart on both sides. With lining on top, machine-stitch both sides $\frac{1}{2}$ inch from edge. Turn right side out.

Lay drapery on flat surface; smooth lining so that 2 inches of drapery extend beyond lining on both sides. Baste top elges together. Using pleater tape, make pinch pleats at top of drapery. Fasten bottom hem of lining to drapery with three or four French tacks. Hang with drapery pins.

Center swag: Finished swag and jabots are tacked to 4-inch-deep, 1-inch-thick board same width as window. Board is attached to top of window with angle irons. (Note: Make pattern for swag and jabots in muslin before cutting fabric to determine exact size and proportion.) Width of board determines top width of swag. Bottom width of swag depends on desired depth. As an example, for a 15-inch-deep swag the fabric should be cut 8 inches wider at the bottom than at the top. For each inch in depth, add 2 inches of width at the bottom.

Cut top of swag (floral print) straight on crosswise grain of fabric, 1 inch wider than board. Allow $1\frac{1}{2}$ inches extra length at top for hem; allow $\frac{1}{2}$ inch extra length at bottom for seam. Cut sides diagonally so that bottom is correct width for depth of swag. Cut lining (cotton sateen) same size as swag, eliminating $1\frac{1}{2}$ -inch top hem.

Right sides together, stitch lining and swag together across lower edge. Trim seam; press. Turn wrong sides together; press. Turn top of swag under 1/2 inch; turn 1 inch; press. Stitch 1/2-inch twill tape to back of hem just below top crease. Pin side edges of lining and swag together; stitch 1/4 inch from edge; press. Fold; pin pleats in place. To lay pleats, work from top. Pleats may be 11/2 inches to 2 inches deep. Second pleat overlaps first, third overlaps second, etc., until entire piece is pleated. Stitch over pleats 1/4 inch from edge, working bottom to top. Turn hem to underside; pin; slipstitch. Tack swag to board through twill tape across top. Tack at each end.

Jabots: For the average window the outside length of jabots should be about 30 inches, 18 inches, or 20 inches across. When cut, they are shaped like this:



Cut two jabots (striped cotton fabric)—one for the left and one for the right. Cut lining (floral print) same size. Right sides together, seam top and lining of jabot together at sides and lower edge. Turn; press. Measure for pleats across the top. Fold, with one pleat overlapping the next one. Bind top edge with matching fabric strip to hold pleats in place. Tack this across top of board.

PICTURE WINDOW WITH ARCH

Arch: Window area is framed with 1x3" boards. Extra board across top holds 1/4-inch curtain rod. Partitions and arches are nailed in place. Hang drapery; attach to wall.

Unlined drapery: Measure from rod to floor to determine length; add 6 inches. Measure from side frame to side frame to determine width; double this measurement; add 6 inches. Cut off selvage edges; seam panels together. Finish side hems, using 1-inch double hem. Press seams and hems. To make top casing, turn edge to underside $\frac{1}{4}$ inch. Turn down $\frac{3}{4}$ -inch hem. Pin, machine stitch, and press. To make bottom hem, turn edge to underside $\frac{1}{2}$ inch; machine stitch. Turn $\frac{4}{2}$ - inch hem allowance. Hem by hand. Insert rod in casing, making sure that fullness is even. Attach rod to back of arch.

BOOKCASE DRAPERY

Frame window area with 1x3'' boards; add two 5-inch boards at top and bottom. Attach $\frac{1}{4}$ -inch curtain rod to top. Bottom rod is attached after draperies are made.

Drapery: for length measure from top to middle of bottom panel, add 2 inches for top and bottom casings. For width, measure from side frame to side frame; double this and add 6 inches for side hems and seams. Cut off all selvages; sew panels together. Finish sides with 1-inch double folded hems. Press seams and hems. For top casing make 34-inch hem (with 14inch turn-in). Pin; sew; press. Repeat for bottom casing. Insert rod in top, distribute fullness. Attach rod to top frame. Insert rod in bottom casing, pull taut and determine the correct position for brackets; attach the rod to the frame back.



6 **PM**



A MAT FOR EVERY MEAL

And why not? The many patterns and colors of Scott Placemats make it easy for you to give every meal a new look. They're cushioned — disposable — cost next to nothing. Use them 'round the clock — teamed up with all-plastic Scott Cups... they're smooth as porcelain, leave no cardboard taste. **SCOTT** (S) MAKES IT BETTER FOR YOU

The Devil has quite a temper

We're proud of the temper in Red Devil's high carbon steel blades . . . just one of the quality features in our full line of putty knives, wall scrapers, wood scrapers, glass cutters and other home patch-up tools. Buy the best! Buy Red Devil!



Flowering Trees

(continued from page 21)

MAGNOLIAS

These are among the first trees of spring to provide your garden with colorful flowers. Two species, the Asiatic and the American, can be planted. The former blooms before the leaves appear, while blooms of the American types appear with the leaves in late May to midsummer. Magnolias have handsome, smooth, dark green, somewhat leathery foliage, marvelous for flower arrangements. When the sweetly fragrant blooms are gone the tree is one of the most beautiful you could wish for, clothed in good-looking leaves and smooth gray bark.

Magnolias are easy to maintain, requiring a fertile, well-drained soil, preferably mulched to hold moisture in. You can plant them in part shade but they thrive best in full sun. If you plant one of the large-leaved species, protect it from winter winds.

There are varieties to grow in the North as well as the South. The handsome evergreen Southern magnolia (Magnolia grandiflora) is not hardy in the North although it will grow in some protected locations. One of the easiest to grow, and one that thrives under difficult city conditions is M. soulangeana, the saucer magnolia. It is a globe-shaped tree 15 to 20 feet tall. There are many named varieties with large, cup-shaped, beautifully colored blooms. The most frequently seen are those whose petals are soft pink on the outside, creamy white inside. The flowers of 'Lennei' are tinted a deep purple pink and white.

Magnolia stellata, the star magnolia, bears star-shaped blooms on a shrublike plant. Flowers are about three inches across, very fragrant, in white and pink. Petals are ribbonlike, graceful. This is the first magnolia to bloom and may be touched by frost in the north, unless you plant it in an exposed location where the cold will retard flowering until danger of frost is past. The shrub grows to about ten feet, the foliage is dark green.

Another early bloomer is anise magnolia (M. salicifolia), named for the leaves which emit a fragrance of anise when bruised. Flowers are white.

If you have room for a large tree, with lovely large flowers, plant the Yulan magnolia (M. denudata). It bears six-inch, lemon white to white fragrant blooms, early in the season.

The silverleaf magnolia blooms after the leaves unfold, and has pink or white flowers. Leaves are large, eight to 16 inches long. A tall grower.

Our southern or bull bay magnolia (M. grandiflora) is one of the most beautiful flowering trees—its form and flowers are matchless. It's a tall evergreen tree with large, dark green leaves rust-colored on the undersides. Fragrant white flowers appear in late spring through summer. Although it's been grown in protected spots north, it is generally not hardy in cold climates.



Kohler offers you bath tubs with SAFEGUARD—the textured bath tub that gives you standup safety!

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KOHLER OF KOHLER

Kohler Co. Established 1873, Kohler, Wisconsin

SHOPPING INFORMATION

LET SPRING IN AROUND YOUR WINDOWS

Pages 62, 63: Drapery hardware by the Graber Co., Middleton, Wis. Flowers by Linsley Ltd., N.Y.C. 1. "High Camp" fabrics by Wamsutta Mills, 1430 Broadway, N.Y.C. "Country Squire" area rug by Regal Rugs Inc., 295 Fifth Ave., N.Y.C. 2. "French Calico" fabrics by Halpern Fabrics, 108 W. 39 St., N.Y.C. Door and window of ponderosa pine. "The Thirties" area rug by Cabin Craft, 7 East 35 St., N.Y.C. 3. "Camp Check" fabric by ABC Fabrics, 1040 Ave. of Americas, N.Y.C. "Andante" area rug by Aldon Area Rugs Inc., Lenni, Pa. Chairs from Gotham Downstairs, 227 E. 50 St., N.Y.C. 4. Stripe and print fabric by Wamsutta Mills. "Andante" area rug by Aldon Area Rugs Inc. 5. "Mayfair" houndstooth fabric by Fruit of the Loom, 1290 Ave. of Americas, N.Y.C. "Andante" area rug by Aldon Area Rugs Inc. 6. "Bimini" print fabric by Brookhaven, 1412 Broadway, N.Y.C. Area rug by Edward Lacey Mills Co., 295 Fifth Ave., N.Y.C.

DON'T JUST BUY FURNITURE

Page 64 (top): "Avignon" rug by Cabin Craft, 7 East 35 St., N.Y.C. "George I" tea service by Gorham, Providence, R.I. (Bottom): "Normandy" plaid fabric by Bloomcraft, 15 East 26 St., N.Y.C. "Lasting Star" rug, "501" style, by James Lees & Sons, Bridgeport, Pa. Linens by Glenn Thomas, 874 Broadway, N.Y.C. Pasco Crystal by Paul A. Straub & Co., 19 East 26 St., N.Y.C. "1810" flatware by International Silver Co., Meriden, Conn.

Page 65: Flamestitch fabric by Cohama, 214 Madison Ave., N.Y.C. Sconces by Craft House of Williamsburg, B. Altman & Co., N.Y.C. Dried flowers by 18th-Century Bouquet, Princeton, N.J. Red damask fabric, Scotchgard finish, by Bloomcraft. Page 67(top): "Roxanne" carpet, "501" style, by Painter Carpet Mills, Daltan, Ga. "Toulouse" fabric by Cohama. Silver picture frames by Gorham. Portrait photographs by Eastman Kodak Co. (Bottom): "Queens Style" carpet, "501" style, by Patcraft, Daltan, Ga. "Jay" fabric by Cohama. Lamp by Lightolier, 11 East 36 St., N.Y.C. Portable TV by General Electric, Syracuse, N.Y. Accessories on chest from Cepelia Polish Art Center, N.Y.C. Books from Design Research, Inc., 53 East 57 St., N.Y.C. Accessories on desk, waste basket from Azuma, N.Y.C.

SPANISH KITCHEN

Pages 68, 69: "Mediterranean" cabinets by Mutschler Brothers Co., Nappanee, Ind. Flooring of Kentile solid vinyl tile from Kentile Floors Inc., 58 2nd Ave., Brooklyn, N.Y. Masonry Panels from Cavrok Sales Co., 69 Gillett St., Hartford, Conn. Counter tops from Formica Corp., 4614 Spring Grove, Cincinnati, Ohio. Light fixture from Moe Light, Thomasville Industries, 207 East Broadway, Louisville, Ky. Wall oven, surface cooking top from Caloric Corporation, Topton, Pa. Dishwasher from Kitchen-Aid, Troy, Ohio. Refrigerator-freezer combination from Sub-Zero Freezer Co., Inc., Madison, Wis. Garbage disposer from In-Sink-Erator Mfg. Co., Racine, Wis. "Char-Glo" gas-fired barbecue from Waste King Universal, 3300 East 15th St., Los Angeles, Calif. Sink from Elkay Mfg. Co., 2700 So. 17th Avenue, Broadview, Ill. Tablecloth fabric from Everfast Fabrics Inc., 70 West 40th St., N.Y.C. Chairs from Reese & Orr, Artes de Mexico, 225 Fifth Ave., N.Y.C. and 230 Kinzie St., Chicago, Ill. Spanish accessories from Spanish Trading Center, N.Y.C. Other accessories from Hammacher Schlemmer, N.Y.C., Mitteldorfer Straus, Inc., 225 Fifth Ave., N.Y.C.

ŝa



Before you cover this wall with old-fashioned materials, consider new, never-paint Solid Vinyl Siding, Shutters and Gutters

...and spend your weekends and your money having fun.



Bird Solid Vinyl Siding. World's toughest siding. Solid vinyl, solid color, throughout. Can't peel or blister. Can't dent or rust. Can't rot or feed termites. Put it on your new home, or the one you're fixing up, and you'll never have to paint. Choice of widths, colors.



Bird Solid Vinyl Gutters. What's always been the problem with gutters? Rotting, peeling, rusting, denting. Because of rain, snow, ice, decaying leaves. But *these* gutters can't rot, rust or peel because they're solid vinyl, solid color. Can't conduct lightning, either.





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Exciting new patterns from round the world to glamorize your home!

The most enchanting collection of patterns and colors you've ever seen for provincial, traditional or contemporary homes...and your favorite store has them on display now. For draperies, slipcovers and bedspreads that will add a unique decorator-designed charm to any room in your home, see Waverly's "Continental Classics"... and see how modestly priced they are too. All are surface treated against soils and stains so rest assured their beauty will last and last even after countless washings, dry cleanings, or mishaps!

Win a Jet flight to the Continent for two via Nothing to buy and nothing to write except what you see on the "Continental Classics" collection which you'll find at most leading stores. Pattern names are printed on the selvage of every yard. Then mail the coupon to us and make a wish for the trip of your lifetime! Your dealer has the complete details on the lucky drawing. WAVERLY BONDED FABRICS	WAVERLY FABRICS CONTEST, 58 W. 40th St., N.Y. 10018 I saw the
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You have been seeing it around a lot lately-that versatile little lamp called "high intensity." It is small

in size, with an adjustable arm and swivel shade. We call it "the tiny giant" because, although small, its light is very bright. It's different from other lamps because it focuses a whiter, brighter light on a small area.

What makes high-intensity lighting new today is the way the lamp is designed_a small unit, a small bulb, a Lytegem by Lightolier. \$17.95.

well-directed shade, plus a light more intense than



Used with handicrafts. Rumford by Tensor. \$18.95.

lamp. It is functional-it does a job.

The high-intensity lamp is a great little eye saver for doing close work. It's useful for sewing, reading, writing-a perfect solution for the night owl who reads in bed while her spouse tries to get to sleep, or for the student who studies into the wee small hours. It also makes



Perfect for lighting a painting.

that from a big bulb.



High-intensity lamps are not meant to be decorative. In fact, an advertisement for one used to boast of its "ugliness." They've become so popular lately, though, that they're now being made in trim designs and pretty pastel colors. But appear-

ance isn't the important thing in a high-intensity



Ideal as child's night light. Lloyd's 5-Way Lite, \$12,95.

a good night lamp for children or a "make-up" light to place next to your bedroom and bathroom mirrors.

What accounts for the extra whiteness of a highintensity lamp? A transformer (usually contained in the base) and a small bulb. The transformer reduces the regular household current of 110 to 120 volts to six to 12 volts, making possible the use of the small bulb (one originally designed for an automobile headlight). The bulb burns at a higher temperature, producing a whiter, brighter light. The (continued)

THE HOMESTEAD, Dept. KN-24 **420 Lexington Avenue** New York 17, N.Y.

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AMAZING NEW ALL-PURPOSE KNIFE

New All-Purpose Stainless Steel Carving Knife Cuts Through Frozen Foods . . . Wrapper And All! Slashes Food Costs By Eliminating Wasteful Thawing. Lets You Cook What You Need-Keep The Rest Frozen For Future Use. Special Crescent Cutting Edges Are Hollow Ground For Lasting Sharpness. Lets You Cut Meat, Fish, Fowl, Bread, Cake or Vegetables ... Fresh Or Frozen.

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- · Carves Any Meat . . . Beef, Pork, Lamb
- · Slices Any Fowl . . . Chicken, Turkey, Duck
- · Cuts Any Fish . . . Fresh, Frozen or Cooked
- Slices Fruits and Vegetables

Imagine being able to end wasteful thawing of frozen foods by cutting off just what you need and putting the rest back in your freezer. Imagine using just one knife to cut virtually any food in your home—fresh or frozen! Imagine slicing vegetables, bread, and frozen food in your kitchen and then using the same beautiful knife to carve a roast at the dining room table. Now at last you can!

Made By World's Largest Cutlery Manufacturer

The world's largest exclusive manufacturer of cutlery has designed The world's largest exclusive manufacturer of cutlery has designed this all-purpose, stainless steel knife to take the place of a dozen different size and type knives commonly found in the home. The special 9" blade is made of high carbon stainless steel, frigid tempered and hollow ground with superior crescent cutting edges that stay sharp unbelievably long. Special cutting edges that are so sharp and so strong they'll cut right through frozen food . . . wrapper and all. The smooth 4%" handle is moulded of shatter-proof monomac plastic with deep, non-slip grooves for a firm grip. The scalding water in the hottest dishwasher will not affect this sturdy plastic handle. And the highly polished stainless steel blade won't rust.

Hundreds Of Uses

You'll use this knife every day in a hundred different ways. It slices tomatoes paper thin. It cuts bread without tearing. It carves a roast as easily as cutting butter. But that's not all. It cuts right through a package of frozen food wrapper and all ... lets you cook only what you need. It dices vegetables, cuts cheese, carves fish, fowl and meat. It can be used in the kitchen and dining room and will save you time, work and money in a hundred different ways.

Not Sold In Stores! Amazing Home Trial Offer.

This beautiful 13%" all-purpose knife is not yet available in stores. To get yours, mail special no-risk coupon above. When your all-purpose knife arrives use it for 10 full days. Use it to cut all the food you prepare. If you aren't absolutely amazed and delighted . . . if you aren't convinced it will pay for itself imme-diately, your money will be refunded without question.

Offer Will Not Be Repeated

We urge you to order your all-purpose knife today to avoid delay. The demand for this special stainless steel knife is truly tremen-dous. All orders will be filled on a first come, first served basis. We will send this beautiful large knife for only \$1 plus 10¢ post-age. You will be amazed by the time, work and money you save. But don't delay. Be sure to mail the coupon today. This offer will not be repeated in this magazine.

KNIFE IS LARGER THAN SHOWN HERE SIZE 133/4





Protection plus privacy, with Anchor's board-on-board fence design. White or redwood color finish on aluminum. Won't chip or rust. Never needs repainting. Built and installed by Anchor Fence, America's oldest and largest fencemaker for homes.



Anchor's distinctive Modernmesh® gives your yard attractive protection. In aluminum or steel. 1" small-weave design.



This is Anchor aluminum White Picket. It combines modern construction with traditional beauty. No maintenance worries.



Ranch Rail by Anchor is all-aluminum, a charming way to set off your property. Anchor line includes WOOD fence, too.



Zip

If you prefer the Basket-weave Privacy design, choose Anchor . . . with white or redwood color finish baked on aluminum.

State



City

(continued) light is closer to natural daylight, making colors truer, sharpening the outline of objects, and eliminating shadows. Because of their brightness, these bulbs are more expensive than conventional light bulbs and don't last as long. But for the amount of light produced, they use less electricity than an ordinary bulb of equal intensity.

High-intensity lamp bulbs don't have the screwtype base of conventional bulbs. Most of them are

held in the socket by prongs located at the base of the lamp.

Some high-intensity lamps use a small 40watt bulb with a special socket instead of a transformer. But this light is not as white as the one produced with a transformer.

If you want to compare the whiteness of a high-intensity lamp

Well suited to the grooming area. Keystone. \$9.95.

with that of an ordinary incandescent lamp, put a piece of white paper under the light of each. You'll notice that the paper appears whiter under the high-intensity lamp.

In most of these lamps you have two light levels to choose from—high and low. Because the shades swivel and the arms telescope and pivot, they are easily adjustable. They're also easily portable and many can be hung on the wall.

How do you use high-intensity lamps? It's best to



position the shade so that the light is below eye level. This prevents the glare from hitting you in the eyes. (You should never look directly at the bulb.)

There is a controversy as to

whether it's better

to use the lamp

This one travels and stores easily. Lampette. \$14.95.

alone or in conjunction with other lighting. Using it in combination with another light source is best, according to the Better Light, Better Sight Bureau and other experts. This is known as "plus lighting." This combination of lighting is supposed to reduce eye fatigue by eliminating high contrast and deep shadows, which can be bothersome.

But other lighting consultants and ophthalmologists advise using the lamp as the sole source of light. They contend that a light brighter than the surroundings is helpful for concentration, that it's good for the eyes to adjust from light to dark, and that a lack of variety in lighting is one of the leading causes of eye fatigue.

The best thing to do is to try your high-intensity lamp both ways—alone and with other lighting. After working under both sets of conditions, pick out the way that is most comfortable to you.



By Virginia T. Habeeb

It's a constant source of amazement to see how food processors, appliance and housewares manufacturers, keep coming up with so many new items for daily and practical use. Every day finds an easier way to do something we've been doing the hard way for years. This automatic clothes brush was one of the many new items we saw at the recent Housewares Show in Chicago. It's cordless and rechargeable, from



General Electric. Other items of interest.... Attractive Pyrex mixing bowl from Corning Glass Works. So pretty you can even serve punch from them when you're not using them for mixing cakes.... Many of our favorite irons are now sporting Teflon-coated soleplates.... Bath accessories—hampers, soap dishes, etc.—have taken an adventurous swing into bright, vivid colors in place of traditional pastels.

What's new about blenders? The electronic solid-state control, introduced by Waring on their timer-blender, is now available on new blenders from Westinghouse and Rival. With this control, you can dial the speed of the blender fast or slow just as you dial



your radio volume. The greater flexibility of speed increases the things you can do with the blender. (You can even whip egg whites with it!)

More blender news from Ronson. Their new "Cook 'n' Stir" blender can cook the food as it chops, blends, or stirs it. Thermostat dial has a temper-

ature range up to 350° so you can select the proper cooking temperature.

Bright supermarket news this month: Pepperoni Pizza is Chef Boy-Ar-Dee's latest packaged pizza mix. . . . Mixed Seafood Grill, a frozen 3-course dinner from Swanson, includes haddock, shrimp, scallops, and fish croquettes. . . . From Betty Crocker Kitchens come Butter Brickle Cake and Frosting mixes. Tastes like the famous butter brickle ice cream 'cause they have the same bits in them. . . . A quick-cooking dinner from Golden Grain Macaroni Company is Noodle-Roni Romanoff.... Tomato Sauce with Cheese is new from Hunt's.... Honeysuckle Turkey Roast, a new convenience item from Ralston Purina Company, is a frozen 21/2-pound boneless roast, ready to cook (giblets and all) in its own foil pan with a gravy packet included!

Try this clever storage trick for tiny cans of hors d'oeuvres-type foods (sardines, anchovies, smoked oysters, etc.). Invest in a small plastic dishpan—put all your small cans in it and place on a shelf within easy reach. A simple solution to the pesky chore of fishing through wobbly stacks of cans.

Country Cookery cookware is a new idea in enamelware from Sterno, Inc. Each of the eight utensils has its **own individual heat stand**. By adjusting



flame, you can use the stand to cook the food or to keep cooked foods warm. In four lively colors—bayberry blue, flame red, lime green, and mocha tan. Cookware for the patio!

Have you heard about the new method of applying a Teflon finish? It's called the Boeclad process and is used by Revere for the Perma-Loc finish they now feature on a line of utensils. With this finish, the **utensils are durable and nonscratch as well as nonstick.** Using this process also makes it possible to Teflon-coat satisfactorily a wider variety of utensil materials for top-of-the-range cookery. It's getting easier and easier to be beautiful—thanks to manufacturers' ingenuity in providing us with a **parade of beauty-care products.** Here are just a few: Electric combs from Owen Franks and Meteor. Electric hairbrush from Ronson. Electric manicure set from Sunbeam. And more hair dryers—all kinds and sizes. We especially like the new portables in their goodlooking, easy-to-tote cases.

Even vacuum cleaners are going fancy these days. For example: Shetland Lewyt's new Fashionables—decorated canister vacuum cleaners. They come in eight different designs, each with its own bright color. All models, from de-



luxe to economy, cost no more than the company's regular, nondecorated cleaners of the same price range.

Sunbeam's new Courier canister cleaner features **briefcase styling**. This compact unit (available in three models) is designed to be easy to store and to maneuver.

Eureka has a new two-speed lightweight upright vacuum cleaner with clean-cut styling as well as features for greater cleaning power.

Every once in a while we run across a household tip by accident that is worth its weight in dollar bills! If you like stuffed vegetables such as green peppers, cabbage, or squash, and make



your filling of ground meat and rice, keep the filling light and fluffy by adding about 1 tablespoon lemon juice (for each pound of meat) to the meat-rice mixture.







QUIET

Anyone knows Tampax tampons help you go all out for action. But what about the quiet corner of your life?

Here are some of the "quiet" advantages of Tampax tampons.

- 1. You can sit for long periods with no discomfort.
- 2. Whatever you wear, you're perfectly at ease.
- Tampax tampons are very unobtrusive. You can carry a couple in your bag under a hankie.
- 4. You don't have any disposal problems.
- 5. And Tampax tampons always keep your secret. Quiet!



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NOW USED BY MILLIONS OF WOMEN
TAMPAX® TAMPONS ARE MADE ONLY BY
TAMPAX INCORPORATED, PALMER, MASS.
```



Have drippy runs every time you paint furniture? Here's how to have a clean, neat job.



Remove drawers, hardware. Fill brush with paint, but not dripping. Brush paint on one side of chest; work from bottom to top. Use a vertical stroke and overlap each brush stroke lightly. Work fast. Smooth out runs. Repeat on other side.

2 Paint frames for drawers on front of chest. Watch corners; too much paint will drip. Keep it smooth.



an Ha





The ax is one of the most useful of all tools, provided you know the right way to use it.

First of all, an ax must have that almost indefinable quality-balance. If you're buying one, be fussy. Heft several to find the one that feels right. Generally, two types are available: the single-bit, which has one cutting edge, and the double-bit or twoedged type, favored by lumberjacks. For the home owner, the single-bit is preferable because it is safer to use, and its flat back makes it a reasonably effective tool for driving stakes and posts. Whichever type you choose, get one with a so-called bonded head to eliminate the dangerous problem of loosening.

No matter how strong and athletic you may be, don't buy a heavy ax. A light head, no more than about $2\frac{1}{2}$ pounds, is easier to swing with maximum accuracy and minimum fatigue. Best handle length is about 27 inches.

While chopping, wear leather work gloves. Even a few minutes' swinging can raise painful blisters. Leather gives more protection and a better grip than the usual cotton work gloves. In winter, a special precaution is in order. If the temperature is much below freezing, take the ax in the house to warm up before use. A cold edge may break.

For a start, let's cut a sapling and work our way up from there. As small as it is, a sapling presents a special problem because its springiness absorbs the force of each blow. The trick is to bend it and make an angular cut close to the ground. Swing the ax with one hand, like a hatchet, holding it near the head.

It's always a temptation for the weekend wood chopper to put all his strength into every swing. That's a sheer waste of energy. Instead, try for an easy, accurate swing and make certain that the blade slants into the work. Trying to cut at a 90° angle to the grain is ineffective and can cause injury if the blade glances off uncontrollably.

routine job for the axman is lopping branches from a fallen tree. This should be done from the underside, where the cut can be made with the grain; don't cut downward into the crotch of the limb. It's especially important to remember this when trimming branches from live trees. Cutting upward, with the grain, slices smoothly into the wood.

When cutting fireplace kindling, don't try the woodsman's technique of holding the stick between the fingers while you split it with a onehanded swing. That's fine if you're a woodsman, but most other people chop fingers that way. A better way is to lay the wood on a chopping block or log. Never prop the wood



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up at one end and chop in the center in an attempt to break it in two. Wood will go flying, endangering you and anyone standing nearby.

Cutting a fairly large tree requires some planning. Examine the tree carefully, looking for large, dead branches that may fall while you chop. If there are any high, heavy dead limbs, leave the job to a tree surgeon; but if all is in order, wait for a windless day and go to work.

Almost invariably, trees grow with a definite lean. It's best, if possible, to fell the tree the way it's slanted. This can be done by chopping first on the side facing the direction of lean, alternating between downwardslanting and upward cuts. To avoid crowding the blade, make a wide bucket-shaped notch. After the first cut has gone a little more than halfway through the tree, move to the opposite side of the tree and cut a similar notch a few inches higher than the first one.

When the tree starts to fall, step to the side. Don't stand directly behind, as it may kick back on its stump with great force as it topples.

Whether you're cutting a sapling or felling a full-size tree, always be sure that if you miss a swing your feet will be clear of the blade. It's particularly important to keep this in mind when trimming limbs off a downed tree. If you're standing on the trunk as you work, the blade is a constant menace. If possible, roll the tree so that you don't have to climb on the trunk to chop off branches.

Another safety tip: It's best not to wear sneakers when chopping wood, as they afford little or no protection if a wild blow strikes your foot. It may seem paradoxical, but a wellsharpened ax is safer to use than a dull one. A keen edge bites into the work; a dull one glances off uncontrollably. Sharpen with a flat mill file that's coarse on one side and fine on the other. If the edge is very dull or nicked, start with the coarse side. If possible, C-clamp the ax to the edge of a workbench and make all file strokes in one direction, from the edge toward the head. Lift the file on the return stroke. After filing, remove the burr by honing with a whetstone, using a circular motion. Ordinarily, it won't be necessary to file the ax very often, but it should be honed before every chopping session.

S hould the ax handle loosen, it's not difficult to fix temporarily. After greasing the head to prevent rusting stand the ax in a bucket of water overnight. The handle will swell and the head will fit snugly. For a permanent repair, drive in new wedges, preferably metal ones. These are obtainable at most hardware stores that sell tools.

When an ax is not in use, keep it sheathed. A section of old garden hose long enough to cover the edge provides adequate protection. Just slit the hose and tie it over the edge.

New from Colgate!



especially for electric toothbrushes

Electrx^{**} gives you 4 advantages for automatic brushing!

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 New ribbon shape.
 Electrx comes out of the tube in a ribbon that lies flat and is designed to hold better on high-speed brushes.



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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.

Make it a point to see all the exciting Philco laundry products. Philco Dryers with exclusive Criss-Cross Tumbling. Philco Duomatics, the combination washer-dryers that fit in the space of a washer alone. And the new Philco Automatic Washers that give you "Blades of Water" action for the best washing job you've ever seen.



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SET THE PACE for a sparkling dinner table with individual glass "salt dips" that are brilliantly faceted. About 134" in diameter, the jewellike salt servers come with slim, glass spoons. Useful, too, for holding a generous portion of jam, jelly, or spicy relish. A set of six (12 pieces) is only \$1.50. Two sets are \$2.98. From Helen Gallagher, Department 403, Peoria, Illinois.





SLEEK SERVERS for cream and sugar made of hand-blown crystal complement every kind of tableware. And because they are so inexpensive you can own several pair. Pitcher with graceful handle is five inches high, uncovered bowl is twoand-one-half inches high. A set makes a useful "thank you" gift. \$1.98. Breck's of Boston, AH4, N62, Breck Building, Boston, Mass.

A LAVISH HAND with colorful candles is an inexpensive way to dramatize a buffet table. Fragrant plastic cups filled with fine wax burn for 15 hours. Cups and matching candles come 5 to the box: pink, red, yellow, white, blue. Scents are: bayberry, lilac, jessamine, strawberry, appleblossom. \$2 the box; \$6 for 5 boxes. Carolina Soap & Candle, AH4, Southern Pines, N.C.

PURSE PROUD. When you have finished making this elegant crewel pocketbook you will have the right to be proud as a peacock. *Kit* contains printed beige or black linen twill, faille lining, woven interlining, cording tape, instructions, and sufficient colorful yarn to embroider the design. Purse is $5\frac{1}{2}x7\frac{1}{2}$ ". \$7. From Discoveries Unlimited, Dept. AH4, Babson Park 57, Massachusetts.

AUTOMATIC, freshly percolated coffee can now be made just for one in this sleek-looking electric percolator. It has a black base and a seethrough glass cover. Use it for your own coffee break or for making afterdinner coffee. Heat-resistant base and handle make it comfortable to use. $7\frac{1}{2}''$ high, it comes with a 40" electric cord. \$3.98. Order from Spencer, AH4, Atlantic City, N.J.





THE HORSE'S HEAD cast in iron makes a jaunty decoration in a man's or boy's room and an appropriate accent in tack room or barn. These 4" black heads are mounted on sturdy silver-color aluminum double hooks that are just the right type to hold coats and scarves or bridles and halters. \$8.95 for 3. Order from Seth & Jed, Dept. AH-46, New Marlborough, Mass.

SERVE IT HOT OR COLD on this elegant wooden tray emblazoned with a majestic spread eagle. Background is finished in walnut; decoration is hand-screened in eight colors. Hidden handles make it easy to balance, cork feet protect fine furniture. Alcohol resistant, it is 24x13x1½". Deep gallery makes it slipproof. \$5.95. Sturbridge, AH4, Brimfield Road, Sturbridge, Mass.

THE TOWEL TREE will perk up any bathroom. In the large one it will give scope for dramatic displays, in the small one it will add practical space. Made of steel with white birch arms 10" wide, it is finished in pine or maple. The arms swivel and towels always hang free. 36" long. \$10.75 finished; \$9.25 unfinished. From Yield House, Department AH4, North Conway, New Hampshire.

FENCE IN the swimming pool, or a favorite garden area, with the decorative post and chain designed for just this purpose. Made of sturdy plastic, a unit contains two 18" high posts and one 5-foot chain. Posts have ground spikes for easy installation. Available in black or white. \$3.49 the unit. Order from The Patio, Dept. AH4, 1672 Old Skokie Road, Highland Park, Ill.













THE NEW APPROACH in decorative accessories is through the use of elegantly executed small sculpture. Darwin's Ape is a good example. Cast in Durastone, this dramatic figure is beautifully finished in antique bronze and makes a fine accent on a shelf or table. \$10.95 for 9" ape; \$16.35 for 15" ape. From Crescent House, Dept. AH4, 135 Central Park Rd., Plainville, N.Y.



ACCENT RUG of a winter landscape is beautifully hand-hooked in warm, glowing wool. Hang it on the wall for an arresting effect. The predominating barn-red color blends subtly with the brown, beige, and green of the landscape. Consider this as a wedding gift for the young couple who likes Americana. 35x43". \$24.95. From Jenifer House, Dept. AH4, Great Barrington, Mass.



TO THE RESCUE of a favorite side chair that shows signs of wear . . . the handsome, hand-hooked, waferslim cushion made of mothproof wool. Background colors are black, red, or ivory arrestingly designed with a gold-color wool spread eagle and gold stars. 151/2" in diameter. It can be permanently attached or used unattached. \$8. Old Guilford Forge, Dept. AH4, Guilford, Conn.

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celain enamel. Alsor ufacturers of cast iron, mo and old ranges, stoves and furnaces. Send for formation. Write Dept. "AH."

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TWO FOR THE MONEY. The well-loved standby in Colonial chairs is the "mule ear," caneseated ladder-back made of hardwood and natural cane. Sold in pairs only. Unpainted (\$9.90 for two); finished in natural (\$11.90 for two): finished in pine, maple, walnut, cherry, mahogany, or black (\$13.90 for two). Exp. Coll. Jeff Elliot Co., Department AH4, Statesville, N.C.



ERA OF ELEGANCE. For a house with handsome high windows nothing could be more appropriate than Irish Rosepoint net curtains. Made of fine drip-dry cotton, panels launder easily, need no stretching, and little ironing. 54x81" panel is \$7.50, 54x90" is \$8.50, 54x108" is \$9.50, and 54x126" is \$10.95. Send 25c for swatches. Hildegarde's, AH4, 597 Farmington Ave., Hartford, Conn.

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kit. Each pan (one is 12" in diameter, the other is $9\frac{1}{4}$ "), has a catch which unlocks the side and bottom. Cakes never crumble or stick and cool quickly for easy frosting. The fluted-tube base is included in kit. \$2.98 plus 35c postage the set. Foster House, Dept. 404, Peoria, Ill.

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White, 1 to 2 ft., leigela-Red, or Ye leigela-Variegated	llow, 1 to 2 ft\$.49 ea. or Weigela	Chinese cim, 3 to 4 ft, .2 Catalpa Fish Bait Tree, 2 Ginkgo Tree, 1 to 2 ft, .49 Pin Oak Red Oak or Scarle	to 3 ft	Grape Vines, Luttie Trumpet Greeper, 4 Yellow Jasmine, 5 Vinca Minor Chur	ected, White, ½ to 1 ft. 1 rd or Niagara, ½ to 1 ft. 1 or Fredonia, ½ to 1 ft. bollected, ½ to 1 ft. 2 ft. 1
Pink, 1 to 2 ft birea Van Houttie- thea-Red, Purple,	White, 1 to 2 ft	Lombardy Poplar, 1 to 2 1 Lombardy Poplar, 3 to 4 Lombardy Poplar, 442 to 6	t	Halls Honeysuckle, English Ivy or Bos Euonymus Coloratu	1 ft. ton ivy, 4 to 8 inches s. ½ to 1 ft.
nk Spirea, 1 to 2 nk Flowering Almo	to 2 ft	Faassen Red Leaf Maple, 3 Sycamore, 3 to 4 ft Sugar Maple, Collected, 3	V2 to 5 ft		
sh Honeysuckle-R d Flowering Quinc rsian Lilac-Purole	Red or Pink, 1 to 2 ft	Sweet Gum, Collected, 2 to White Birch, 2 to 3 ft White Birch, 4 to 6 ft	49 ea. 49 ea. 1.98 ea.	Butter Nut, 1 to 2 Chinese Chestnut, 3 to 5 ft	ft39 ea., 3 to 4 ft 1 to 2 ft
1 Fashioned Lilac, Idal Wreath Spirea drangea P. G., 1 1	1 to 2 ft	3½ to 5 ft Tulip Tree, Collected, 3 to Sunburst Locust (Pat. No. 1	3.49 ea. 5 ft	Hardy Pecan Seedi Stuart Pecans, Pap Black Wainut, 1 to English Wainut, 2	Tt. ft. 30 ea. 3 to 4 ft. ft. 39 ea. 3 to 4 ft. ngs. 1 to 2 ft. or Shell, 3½ to 5 ft. 2 ft. 1 to 2 ft. 1 to 2 ft. 1 to 2 ft. 3 to 4 ft.
utzia-White, 1 to ockorange-White, reet Shrub, 1 to 2 se of Sharon-Mix	1 to 2 ft	Schwedler Maple, 3½ to Cutleaf Weeping Birch, 3½ Silver Variegated Maple, 3	5 ft	Shell Bark Hickory American Beech, C	1 to 2 ft. pliected, 3 to 4 ft
d Ozier Dogwood, ssy Willow, 1 to 2 ssian Olive, 1 to	1 to 2 ft	American Linden Tree, 32 1 Skyline Locust (Pat. No. 16 Sassafras, Collected, 2 to	0 4 ft	Glossy Abelia, 1/2 1 American Holly, Co	- 1 or 2 years 0 0 1 ft
d Barberry, 1 to 2 banese Snowball, 1 owberry_Red or V	3 ft	Scarlet Maple, Collected, Yellow Wood, 3 to 4 ft Willow Oak or White Oak, C	4 to 5 ft	Rhododendron, Cell Pfitzer Juniper, ½ Cherry Laurel, ½ 1 Nandina, 16, to 1	— 1 or 2 years C o 1 ft. lected, ½ to 1 ft. to 1 ft. low spreading. o 1 ft. tr. win Juniper, ½ to 1 ft. to 1 ft. to 1 ft. ce. ½ to 1 ft. ce. ½ to 1 ft. ollected, ½ to 1 ft.
rea, Anthony Wate Red, ½ to 1 ft Inch Lilac-Red, W	erer Dwarf	China Berry, 2 to 3 ft Sycamore Maple, Purple Le Black Gum, Collected, 2 fr	aves, 1/2 to 1 ft	Boxwood, ½ ft Irish Juniper, or Sa Red Berry Pyracan	vin Juniper, ½ to 1 ft tha, ½ to 1 ft.
Purple, 1 to 2 ft., otch Broom, 1 to pericum—Yellow, 0	2 ft	American Elm, Collected, 3 Japanese Red Leaf Maple, FRUIT TREES — 1	to 4 ft	Burfordi Holly, 1/2 Wax Leaf Ligustri Colorado Blue Spri	to 1 ft m ce, ½ to 1 ft
tterfly Bush—Purp ex—Purple, 1 to en Barberry, 1 to	29 ea. 2 ft. 2 ft. 29 ea. 29 ea.	Belle of Georgia Peach, 2 Belle of Georgia Peach, 3 Elberta Peach, 2 to 3 ft., J. H. Hale Peach, 2 to 3 ft. Hale Haven Peach, 2 to 3 Hate Haven Peach, 2 to 3	to 3 ft	Canada-Hemiock, C 1/2 to 1 ft	oliected, 3/2 to 1 ff
alea—Red, White, o se Acacia—Pink, C d or Black Chokebe	or Pink, ½ to 1 ft	J. H. Hale Peach, 2 to 3 ft. Hale Haven Peach, 2 to 3 3 to 5 ft.	49 ea., 3 to 5 ft79 ea. ft	Christmas Ferns, Red Codar, Collecti Hetzi Holly, ½ ft.	Collected. id, ½ to 1 ft
rea Thunbergi, 1 t nter Honeysuckie,	nce, Collected, 1 to 2 ft	Dixie Red Peach, 2 to 3 ft. Golden Jubilee Peach, 2 to Golden Jubilee Peach, 3 to	.49 ea., 3 to 5 ft79 ea. 3 ft	Japanese Holly, ½ Foster Holly, ½ to Yellow Berry Pyrac	ft 1 ft. antha, ½ to 1 ft
owering Tree	ted, 1 to 2 ft	naie naven Peach, 2 to 3 3 to 5 tt Dixie Red Peach, 2 to 3 tt. Golden Jubilee Peach, 2 to Golden Jubilee Peach, 3 to Champion Peach, 2 to 3 tt. Stayman Winesap Apple, 4 Red Delicoux Apple, 4	.49 ea., 3 to 5 ft79 ea. to 3 ft	Cedrus Deodara, 1/2 Japanese Yew, Taxi Fast Palatha Holly	to 1 ft. is Spreading, 4/2 to 1 ft
gnolia Grandiflora, gnolia, Niagara, 1 nosa—Pink, 3 to	42 to 1 ft	Red Delicious Apple, 4 to Yellow Delicious Apple, 2 Yellow Delicious Apple, 2	6 ft	Baker Arborvitae, Berckman's Arborvitae, Globe Arborvitae,	/2 to 1 ft tae, 3/2 to 1 ft 1/2 ft.
nosa Pink, 4½ t erican Red Bud, 2 erican Red Bud, 4	to 6 ft	Early Harvest Apple, 2 to Early Harvest Apple, 4 to Red Rome Beauty Apple, 2	3 ft	Greek Juniper, ½ Gardenia, White Blo Camellia Sasangua,	ollected, by to 1 ft interiod, 1 ft collected, 1 ft collected, 1 ft ft 1 ft 1
te Flowering Dogy collected, 4 to 6	wood, ft	Red Jonathan Apple, 4 Red Jonathan Apple, 2 to 3 Red Jonathan Apple, 4 to Lodi Annie 2 to 3	to 6 ft	Euonymus Radican Chinese Holly, 1/2 1 White Pine, 1 47	, ½ to 1 ft
k Flowering Dogwo den Chain Tree, 1 den Rain Tree, 1	ood, 3 to 5 ft	Montmorency Cherry, 2 to Montmorency Cherry, 4 to Black Tartarian Cherry, 2	3 ft	Austrian Pine, 1/2 1 Mugho Pine, 1/2 1	o 1 ft
ple Leaf Plum, 24 wering Peach Rec	79 ea. 79 ea. 70 ea.	Kieffer Pear, 2 to 3 ft Orient Pear, 2 to 3 ft Bartiett Pear, 2 to 3 ft		Black Raspberry, 4 Red Everbearing R	ETC 1 or 2 year 2 to 1 ft spherry, 42 to 1 ft
wering Crab-Red, nese Red Bud, 1 t e of Heaven, Colle	or Pink, 2 to 3 ft 89 ea. to 2 ft	Starman Winesab Apole, 2 Starman Winesab Apole, 2 Starman Winesab Apole, 2 Bityrnan Winesab Apole, 3 Bityrnan Winesab Apole, 4 Bityr Horvest Apole, 2 Heilow Delicious Apple, 4 Bit Hervest Apole, 2 Heilow Delicious Apole, 3 Her Since Bauty Apole, 2 Heilow Delicious Apole, 3 Her Since Bauty Apole, 2 Her Since Bauty Apole,	each 2.98 ea.	Figs, 1 to 2 ft Boysenberry, ½ to	2 to 1 ft spberry, ½ to 1 ft ft. 1 ft
nolia, Soulangean Weeping Peach	½ to 1 ft	Nectarine, 2½ to 4 ft. Damson Plum, 2½ to 4 ft. Red June Plum, 2½ to 4 ft.			
te Fringe, Collect anese Flowering C (hite, 3 to 5 fl	ted, 2 to 3 ft	Methiey Plum, 2 ft. 49 ca Burbank Plum, 2 ft. 49 ca DWARF FRUIT TREES		Hollyhocks, Mixed Cannas, Colors, Re Iris, Blue, Roots	Colors, Roots. d, Pink, or Yellow Collected.
opean Mountain A is Scarlet Hawtho looms, 3½ to 5	sh, 3 to 4 ft	Dwarf Elberta Peach, 2 to Dwarf Red Haven Peach, 2 Dwarf Belle of Georgia Pea	3 ft	Day Lilles, Roots C Creeping Phiox, Pi Blue Bells, Roots Maiden Half, Foots	range Flowers, Collected nk or Blue. Collected.
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ow Buckeye, 1 to eny Hawthorn, 1/2 1	2 to 3 ft	Dwarf Montmorency Cherry Dwarf North Star Cherry, 2 Dwarf Bartlett Pear 2 to 1	2 to 3 ft	- 1	or 2 years Old
Flowering Dogwo Flowering Dogwo	, 72 to 1 ft	Dwarf Kieffer Pear, 2 to 3 Dwarf Plum—Blue, 2 to 3 VINES — 1 or	ft	10 Asparagus, 1 Y 50 Strawberry Bla 50 Gem Everbearin	kemore or Tenn. Beauty. g Strawberry.
SHADE TREES	- 1 or 2 years Old fl	Red Scarlet Honeysuckle, Wisteria, Purple, 52 to 1 f Bitter Sweet, 1 ft		25 North Privet, 1 25 California Privet 25 Multiflora Privet	Roots. Roots kemore or Tenn. Beauty. g Strawbarry. to 2 ft. , 1 to 2 ft. 1 to 2 ft. 1 to 2 ft.
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AMERICAN HOME, APRIL, 1966

Nice weather for telephone shopping

When it's sopping outdoors, go shopping indoors. Just curl up with your phone and call your favorite stores for anything your family needs. You're never "locked-in" by weather or baby or lack of a car when you have your phone nearby. And the cost of calling is such a bargain.





Hiya, Herschel . . . what's new around the castle?

Oh oh ... I'd better cut out before Charger here makes with the hoof marks, huh?

Hmmm . . . bet an Azrock Florentine Marble floor would look great in my castle, too.

30

You're lookin' at it, Clyde ... the King's new floor of embossed Florentine Marble in Azrock vinyl asbestos tile. It's the latest!

No problem. That marble tracery styling is embossed ... to help conceal heel and scuff marks. Easy cleaning, too ... in colors that really sing ... and the price is right.

Clyde, I'm with you. What say we ride down to our Azrock merchant listed in the Yellow Pages? Lead on !

an original floor styling by AZROCK®

Like a free sample for your castle? Write to Azrock Floor Products, 500 Frost Building, San Antonio, Texas 78205.

Ivory Liquid's Mary Mild says:

"'Dishraggedy' hands? Today's Ivory Liquid with its Young-Hands Formula can help them look young again..."



'Tis a pity how housework can make hands rough, old-looking, "dishraggedy"... But I've got good news for you... proper hand care and today's Ivory Liquid make hands look young again... ...kinda like you had a maid, like me, to do your dishes. Try it now!'

Try today's Ivory Liquid with its Young-Hands Formula. It's mild, so pure and creamy white...makes longer-lasting suds, too!