AMERICAN HOME

June 35¢

FOR AMERICA'S YOUNG HOMEMAKERS

58 ways to make this your greatest summer ever

ladylike salads and man-size salads

fabulous hideaway house by the sea

get top comfort with air conditioning

a landscaping idea good enough to eat– and you can!

set your table for summer fun

PROPERTY OF
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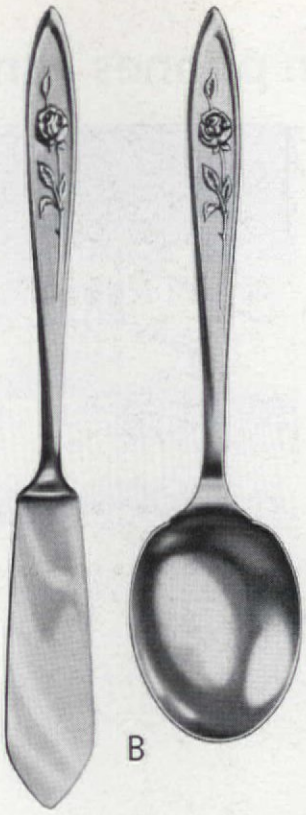
UNIVERSITY OF NORTH CAROLINA
GREENSBORO

Family room with mirrored entertainment wall. Floor is Kentile Chantilly Vinyl Asbestos Tile with feature strip. Individual 12" x 12" tiles permit quick, easy installation. 5 colors. Wall base: black KenCove® Vinyl. Your Kentile® Dealer? See the Yellow Pages under "Floors."

Yours for about $55—this elegant vinyl floor of Chantilly!

KENTILE VINYL FLOORS

Do-it-yourself with Kentile Chantilly—have a 12′ x 15′ floor like this for only about $55. Chantilly vinyl tile is greaseproof, easy to clean. Comfortable, quiet underfoot. Textured, too.



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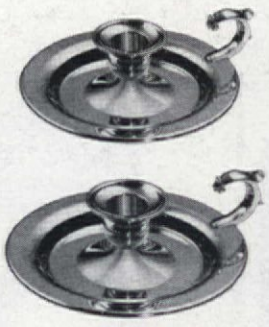

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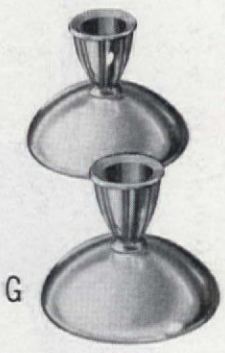
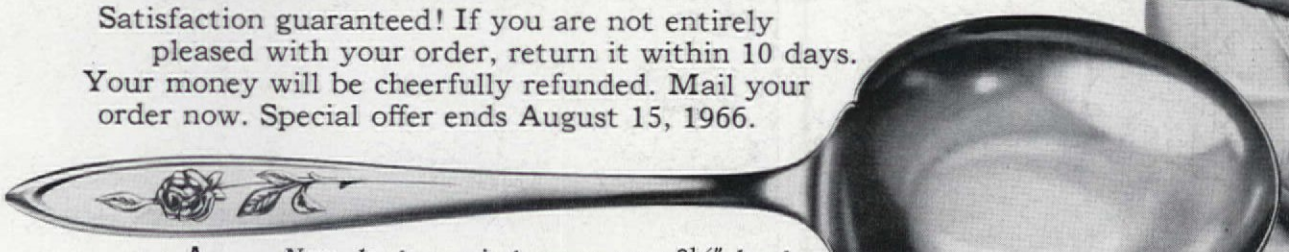


G

Yours at special savings with Betty Crocker coupons!

Special introductory offer! To introduce you to the quality serving pieces and table accessories regularly available with Betty Crocker coupons, both coupon and cash requirements have been reduced for this special offer. You'll find Betty Crocker coupons on over 100 General Mills products. A complete catalog of over 175 items is sent with every order.

Satisfaction guaranteed! If you are not entirely pleased with your order, return it within 10 days. Your money will be cheerfully refunded. Mail your order now. Special offer ends August 15, 1966.



A *New, large serving spoon over 8½" long.*

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

A. LARGE SERVING SPOON. Available for the first time in "My Rose" (shown) or "Twin Star" patterns. Oneida Silversmiths designed this new server with extra large bowl. Ideal for potatoes, baked beans, casseroles, in rich, heavy gauge stainless steel. You'd expect to pay $3 for a piece this quality in stores. With order form at right, just 2 Betty Crocker coupons and $1.25.

B. BUTTER KNIFE & SUGAR SPOON in finest quality, mirror-finish stainless steel by Oneida Community Silversmiths. "My Rose" (shown) or "Twin Star" pattern. With order form, set is only 2 Betty Crocker coupons and 75¢.

C. COLD MEAT FORK & PIERCED SERVING SPOON in superbly crafted solid Stainless. "My Rose" or "Twin Star" (shown). With order form, set is just 2 Betty Crocker coupons and $1.25.

D. CRYSTAL GOBLETS, 11-oz. size. Genuine mouth-blown, hand-crafted lead crystal by Morgantown in officially selected pattern, "The President's House". With order form, set of 4 is just 2 Betty Crocker coupons and $3.95.

E. CRYSTAL WINE GLASSES, 8-oz. size. Mouth-blown, hand-crafted lead crystal by Morgantown in "The President's House". Shape and size recommended for all wines. With order form, set of 4 is just 2 Betty Crocker coupons and $3.95.

F. EARLY AMERICAN CANDLESTICKS in gleaming heavy silverplate by Oneida Community Silversmiths. A $5.95 value. With order form, pair is only 2 Betty Crocker coupons and $3.95.

G. MODERN CANDLESTICKS. Distinctive richness in heavy silverplate by Oneida Community Silversmiths. A $4.95 value. With order form, pair is only 2 Betty Crocker coupons and $2.95.

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GENERAL MILLS

I enclose $..... (check or money order preferred) and ..... Betty Crocker coupons. Please send me the items checked below. Limit of one of each per family.

- ☐ Large Serving Spoon in (check one) My Rose...., Twin Star.... for 2 coupons and $1.25.
- ☐ Butter Knife & Sugar Spoon in (check one) My Rose...., Twin Star....for 2 coupons and 75¢.
- ☐ Cold Meat Fork & Pierced Serving Spoon in (check one) My Rose...., Twin Star.... for 2 coupons and $1.25.
- ☐ 4 Crystal Goblets for 2 coupons and $3.95.
- ☐ 4 Crystal Wine Glasses for 2 coupons and $3.95.
- ☐ Early American Candlesticks for 2 coupons and $3.95.
- ☐ Modern Candlesticks for 2 coupons and $2.95.

Name

Address

City State Zip

Offer limited to U.S. only; expires August 15, 1966. Void where coupons prohibited, taxed, or regulated.

Where customers ask us to put their extension phones – and why

(in a place on the water)

A

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B

C

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AMERICAN HOME

JUNE 1966

VOL. LXIX. NO. 5 FOR AMERICA'S YOUNG HOMEMAKERS

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Published monthly except Summer (July-August) and Winter (January-February) issues: ten issues per year. Second-class postage paid at Philadelphia, Pa., and at additional mailing offices. Authorized as second-class mail by the Post Office Department, Ottawa, Canada, and for payment of postage in cash. All mail concerning subscriptions should be addressed to **American Home,** Subscription Service, Phila., Pa. 19105. **SUBSCRIPTION PRICES:** U. S. and Possessions and Canada, 1 yr., $3; 2 yrs., $5; 3 yrs., $7. Pan-American countries add 50 cents per year. All other countries add $1 per year. **UNCONDITIONAL GUARANTY:** We agree upon request direct from subscribers to **American Home,** Independence Square, Phila., Pa. 19105, to refund the full amount paid for any copies not previously mailed. **THE CURTIS PUBLISHING COMPANY,** J. M. Clifford, President; Mary Curtis Zimbalist, Sr. Vice Pres.; Cary W. Bok, Sr. Vice Pres.; Leon J. Marks, Sr. Vice Pres.; G. B. McCombs, Sr. Vice Pres.; Maurice W. Poppei, Sr. Vice Pres.; Calvin A. Nichols, Treasurer; Gloria L. Swett, Secretary; Robert L. Sherrod, Vice Pres., Editorial Coordinator; John L. Collins, Vice Pres. and Publisher of **American Home.** The Company also publishes The Saturday Evening Post, Ladies' Home Journal, Holiday, and Jack and Jill. Executive offices, **American Home,** Independence Square, Philadelphia, Pennsylvania 19105. Editorial and advertising offices, **American Home,** 641 Lexington Avenue, New York, New York 10022.

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A fresh look at food!

by James Beard

America's foremost cook-author

A thinking hostess helps build up her husband's ego as a host. Outdoor cooking is a great way. It lets him shine while tending the grill or spit.

Here's my favorite seasoning for hamburgers served al fresco. Mix the meat with coarsely grated Cheddar cheese, chopped garlic, scallions, a dash of Worcestershire and mustard before grilling. The cheese melts within the meat and imparts a delightful flavor.

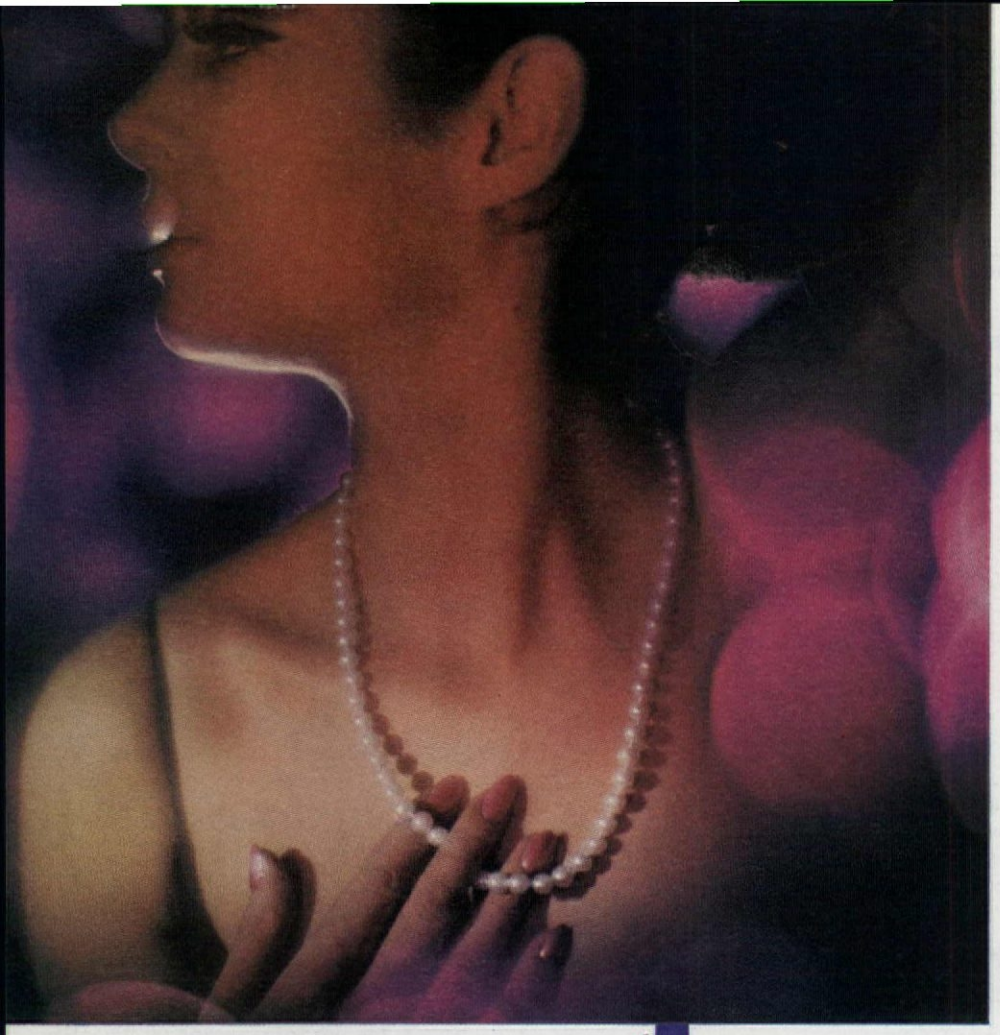
The most tender grilled meats are never charred by overcooking. Or corky-dry from juices lost in careless storage. Put meats in Baggies® Plastic Bags as soon as you can after purchase. They're moisture-proof . . . keep meats juicy, fresh, redder longer. Don't discover too late that foil or wax paper can let tenderizing juices escape thru folds, tears or punctures.

Big Jumbo and Food Wrap Baggies are a boon for everything in the barbecue. Protecting salads from wilting. Carting ice cubes. Keeping relishes crisp, buns fresh. Everything tasty as it can be.

Delectable idea: Sweeten blueberries with maple sugar or maple syrup. Serve with sour cream and sprinkle of cinnamon.

Good cooking to you.

James Beard



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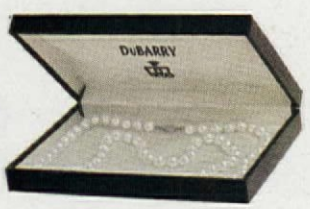

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DEAR READER

Along with countless others, we suffer from what is referred to as the "squirrel syndrome." This nonfatal complaint manifests itself in a strong tendency to hold onto various possessions for no reason other than our inability to throw them out. But now and then we get the better of this disease and start uncluttering our closets, basement, attic, and house of all that is of no importance, outdated, and of no real value. Out goes the old chair that we thought someday we might get around to repairing. Out goes the lamp that no one liked. Out goes the "antique" coffee table that is neither an antique nor a very practical coffee table. Out go the books that we liked so little that we never finished reading. Once you start clearing out it's hard to stop and this is good, for our house never seems able to hold all the clutter we accumulate and as long as it is around, there is no room for anything new and fresh. But once we've cleared things out, we can see what we have that is of importance and then start thinking of what we would like to eventually own that will be of equal importance to us.

There are as many of us who hold onto worthless ideas, old opinions, and patched-up prejudices as there are those who hold onto nondescript pieces of furniture, chipped plates, and odd bits of worn-out carpet. Perhaps when we go to work uncluttering our houses we might go a step farther and unclutter our minds as well. Minds are a lot like closets and houses: They seem able to hold just so much and you can't add something new until you make room by tossing out what is old and of no worth.

Some of this mental clutter we accumulated as children and some we picked up in our adult life, but no matter how or where we got it, it's still clutter. And, once we get rid of it, we have space for the new, the fresh, and the important.

This is an exciting age in which to live. There is so much to choose from, so much that is very good in the material sense as well as ideas and concepts for a richer life. It does seem a shame not to take advantage of all these just because we have no room for them in our houses or in our minds.

HUBBARD COBB
EDITOR

She's sitting on a cushion.

Congoleum-Nairn's beautiful new vinyl flooring has its own inner cushion. Soft. Quiet. Cozy. And the cushioning makes the surface more scratch-resistant, even easier to clean. Want a cushion in *your* floor? Just insist on Congoleum-Nairn cushioned vinyls.

Congoleum-Nairn
FINE FLOORS

Floor shown (#8061) is 6', 9' or 12' seamless Vinyl Cushionflor. A fabulous buy! Needs no cementing down!
For free sample and decorating booklet, write Congoleum-Nairn, Box311, Kearny, N.J. To find your nearest dealer, look in the Yellow Pages.

wall flowers

Unbashful prints in matching 2-ply facial and bathroom tissue.
New decorator dispensers in Bluebell Blue, Camellia Pink, Fern Green,
or Antique Gold, shed their
outside wrap (as shown here) to display
Lady Scott facial tissue beautifully.

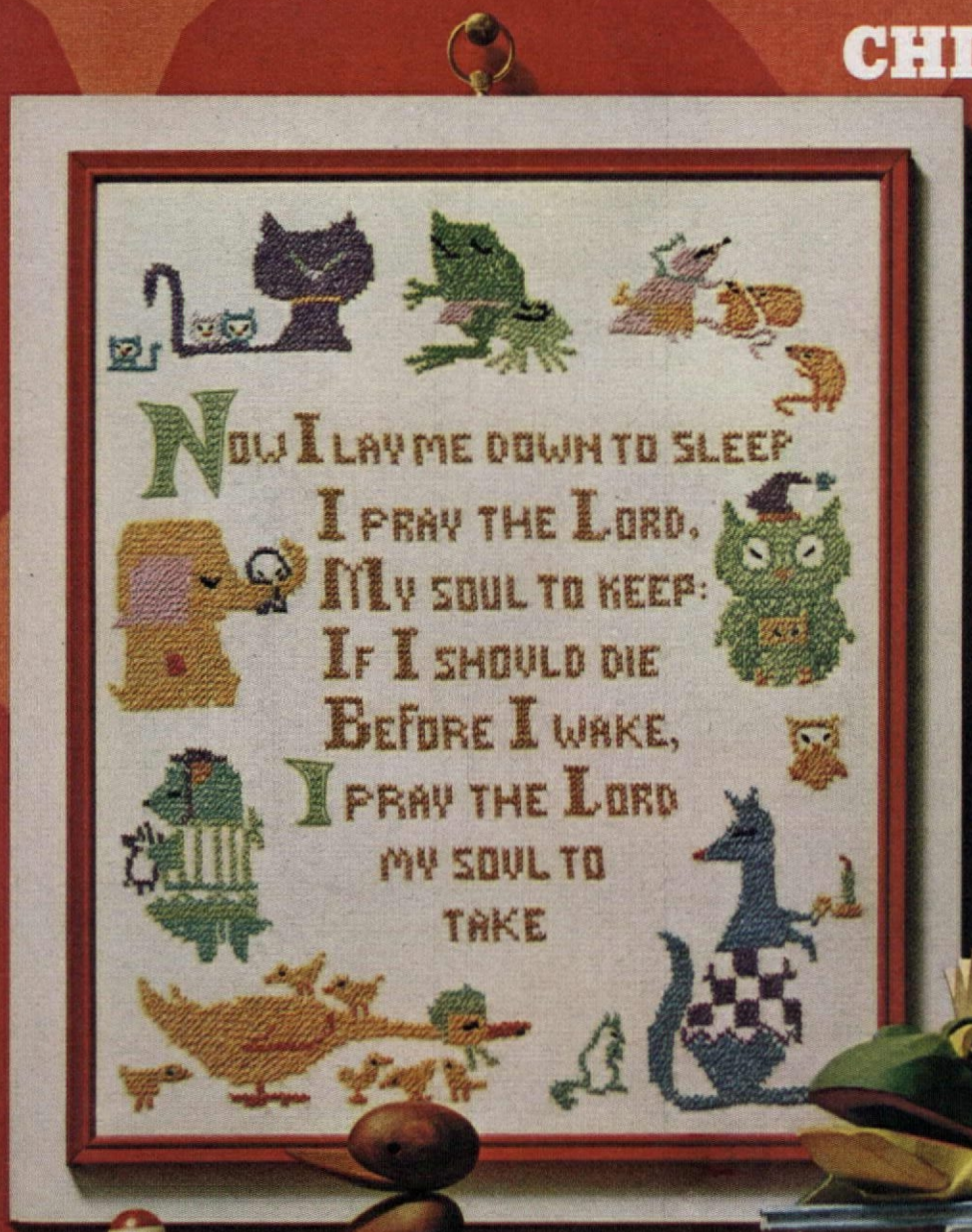
New Tissue Collection by Lady Scott®

SCOTT MAKES IT BETTER FOR YOU

By Dorothy Lambert Brightbill

CROSS-STITCH A CHILD'S PRAYER

A new kind of casual cross-stitch makes this child's prayer easy, fast to do. The stitches slant and tilt engagingly, completely in tune with the whimsical mother animals and their babies. Design is stamped on 100 percent creamy white linen (cut size, 17 x 20"); brightly colored embroidery floss and instructions are included in kit #CPS-152; $2. (Frame, plywood backing, and hook are not included in kit.)



Fill out coupon and enclose check or money order. New York State residents please add sales tax. Please allow 3 to 4 weeks for handling and mailing.

American Home Magazine

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I enclose $_____ for item (s) checked below.

___ Child's Prayer Kit CPJ-152.....$2.00

___ Color catalog of available kits..... .25

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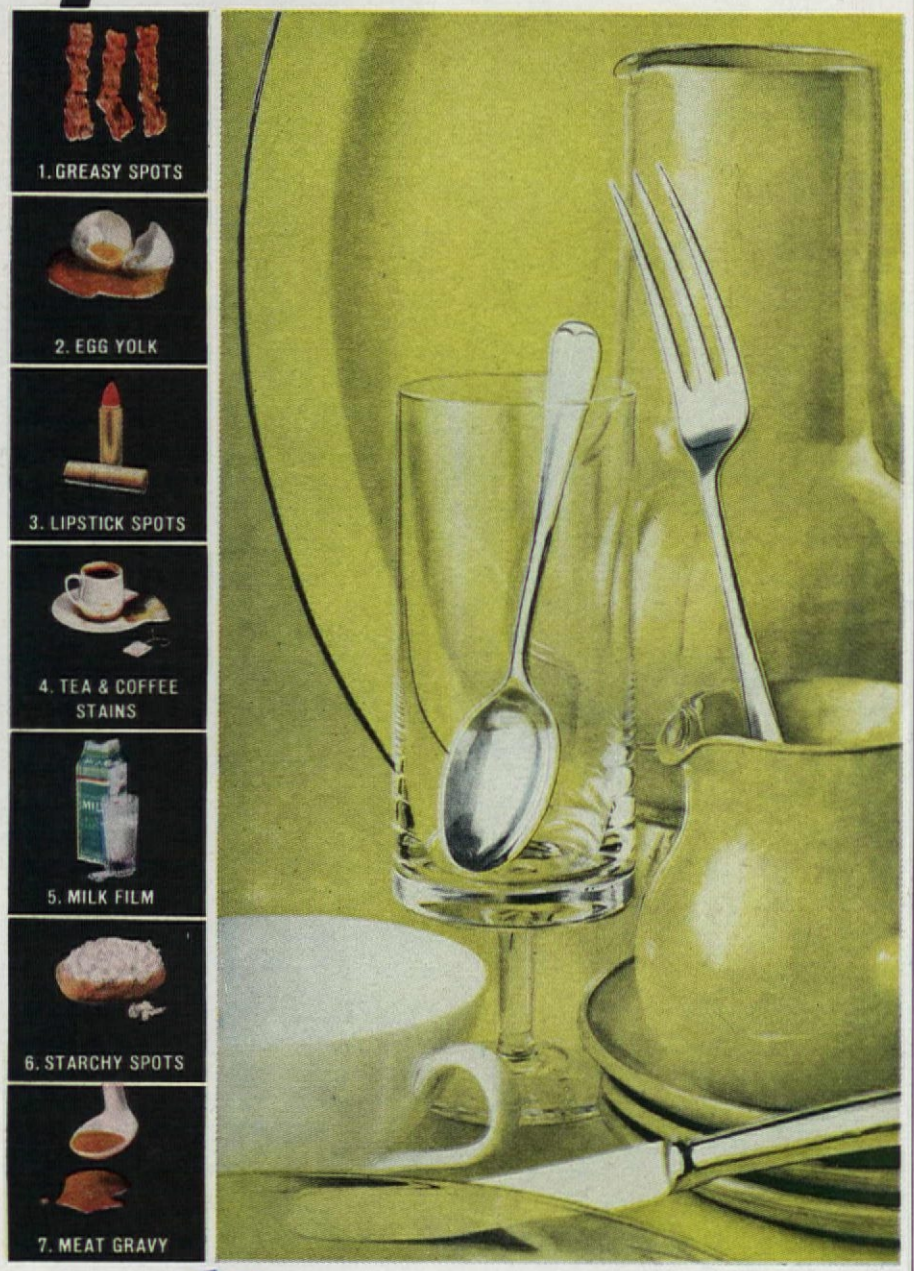
7 tough spots...



...all gets them all

Guarantees the most spot-free washing—the most spot-free glasses, silver, dishes any dishwasher can wash—or your money back. Dishwasher ***all*** gets in and under spots, lifts them off and floats them away. Even dishes stacked for hours wash sparkling clean, come out beautifully spotless. Leading dishwasher manufacturers recommend Dishwasher ***all***. Try it today!

ends water spots, too!

New Giant size!

DECORATING NEWSLETTER

New on the market: window shades, by Breneman, Inc., that make your rooms seem larger. Your shade shop should have them by the time you read this. Room-darkening shades called "Nitetime" come in eight colors to match Super Kem-Tone's eight most popular wall colors. Having walls and shades a continuous color tends to make rooms look less cluttered—hence bigger. Shades come duplex, which means that they're white on the street side and solid color inside. They're vinyl impregnated for easy cleaning and have an inner layer of Alumilux (an aluminum-vinyl compound) that makes them reflect both heat and light. These insulating properties are said to make rooms warmer in winter, cooler in summer. Shade cloths come up to 54 inches wide. A six-foot-long, 36-inch-wide stock shade of Nitetime sells for about $3.95 in duplex colors. Breneman's Stoplite shade cloth has been completely recolored by designer Paul Krauss. In addition to such colors as apricot and light pink, there are exciting saturated colors: espresso, black pearl, blueberry, empire green, and vivid red. A 6-foot-long, 36-inch-wide Stoplite shade sells for about $6.95. And if you're planning any major decorating, either now or in the months to come, here's a color trend to watch: saturated colors used in places where pastels have always predominated. Bathrooms (the new Color Accent Lavatories by Kohler come in deep, dark colors; major kitchen appliances are also being offered in dark colors—navy blue and red among them.

If you want the warmth of a parquet floor without the polishing chores that go with it, investigate the textured Woodland series by Goodyear. Tiles come in 6x12″ rectangles and in 4x36″ planks with pegs. In each package of tiles there are suggestions for ways of creating your very own parquet patterns.

For an eye-opening experience, visit the new Duro-Test Light Bulb Center at 6 East 53rd Street in New York City. Every known variety of light bulb is on display there. If you're like us, you probably thought that a light bulb is a light bulb is a light bulb. But the variety of bulbs on view at the center is fascinating in itself. It ranges from the torch shapes to chimney shapes to globes and bubble lights, from cut-glass to flame effect, from incandescent to fluorescent. You can get help with selecting the right bulbs for specific purposes and there is a color-matching and a comparison booth among other displays.

Those new three-inch washable wool tassels from Conso Products, Inc., really got our imagination going. They're only 13¢ each so that one could afford to buy them by the dozen as edging on solid-color, ready-made draperies, cafe curtains, or throw pillows for a custom detailed look. Or how about using three together as drawer pulls or a bunch on curtain tiebacks? They come in white, black, red, and mustard, and are made of so-called bathing-suit yarn so they're colorfast too.

Vera D. Hahn

WHAT YOU SHOULD KNOW ABOUT YOUR DOG'S HIDDEN COAT AND SKIN PROBLEMS.

The first thing you may notice is scratching when he doesn't have fleas. Or maybe a dull, brittle coat. Both are often early signs of diet deficiencies that can lead to more serious problems. Now, from Pet'm Laboratories, comes new Pet'm Coat and Skin Daily Food Supplement to help guard against these diet deficiencies. It supplies essential polyunsaturated fatty acids and vitamins that even canned and packaged foods may lack. Vital nutrients pets need every day for bright, glowing coats and healthy skin.

Just squirt new Pet'm Coat and Skin Supplement on your pet's food. It's that easy. Dogs like the flavor. Cats, too. So give your pet a chance at the coat and skin he could be showing. One bottle lasts the average dog for thirty days. Then, if your pet doesn't look better and scratch less, we'll give you your money back. Just mail us the empty bottle. What can you lose? Nothing but your dog's dull coat and dry, itchy skin. If new Pet'm Supplement doesn't help, the problem may not be diet deficiencies and your veterinarian should be consulted.

Start your pet on new Pet'm Coat and Skin Daily Food Supplement. Now at your drugstore.

If you love your pet, Pet'm.

31
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Imaginative ideas to glamorize your home at low cost. Send 25c for 16-page color booklet or call your local awning dealer.

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COTTON . . . THE FIBER YOU CAN TRUST

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Instead, he's in the wrong place, at the wrong time, with the wrong tools and the wrong clothes. He should have called his local "Roto-Rooter"* Sewer Service Company. The Roto-Rooter man "Razor-Kleens"* any drain in the house, in the kitchen, laundry, bathroom or basement—quickly and thoroughly.

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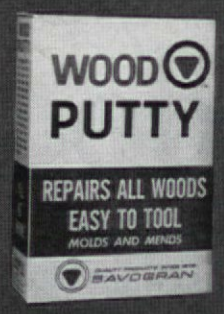

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STOPS ITCH — RELIEVES PAIN

For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids and to relieve pain – without surgery.

In case after case, while gently relieving pain, actual reduction (shrinkage) took place.

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

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

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

BOOKS & BOOKLETS

NEW BOOKS OF HOME INTEREST

Some people shy away from Spanish cookery, even after visiting Spain, because they confuse the food with the spicy, hot cuisine of Mexico. Actually, says Barbara Norman in **THE SPANISH COOKBOOK,** Spanish cooking has almost nothing in common with Mexican. Though it varies from region to region, Spanish food is basically uncomplicated, with emphasis on fresh ingredients, careful timing, and restraint in seasoning. *The Spanish Cookbook* offers a marvelous collection of authentic Spanish recipes. Each region has its own version of the famous paella and the author has included three. The paella from Valencia is the "purist's" version, a sumptuous chicken-and-rice dish, while the Barcelona version adds sausages, seafood, and yes—almost anything! There are also six versions of gazpacho, and many other good dishes. Spanish lore interspersed among the recipes makes the book interesting too. The author's love for Spain is infectious. $5.95. (Atheneum)

Excellent for a beginner, **NEEDLECRAFT FOR HOME DECORATION,** by Nancy Baxter, presents techniques of sewing, embroidering, knitting, and other types of needlework. The book is attractively designed with clear, easy-to-follow instructions. Many of the projects, for small items as well as quilts and spreads, are exquisite. Some of our favorites: a lamb rug for a nursery, Christmas angel decorations, felt animal pictures, and a tiger cushion. They look like lots of fun to do. $5.95. (Hearthside)

Decoupage, for those who don't know the term, describes the art of decorating surfaces with paper cutouts. It was first introduced in 18th-century Europe, is now enjoying a revival. **THE COMPLETE BOOK OF DECOUPAGE,** by Frances S. Wing, gives instructions on "how to beautify and decorate everything from a cigar box to a grand piano." Decoupage is a true art, but is not reserved for the professional artist. This book handles the subject so thoroughly and clearly that anyone can follow it. $5.95. (Coward-McCann)

These books may be ordered through your local bookstore.

BOOKLETS YOU CAN SEND FOR

COME TO OUR BARBECUE. You can find all the ingredients here for making your cookouts gourmet in every way, from appetizers to desserts. Of particular interest are the recipes for sauces, marinades, and thirst-quenching beverages. A fashion note, too, on how the outdoor chef should dress. Free from Dept. AH, The Taylor Wine Co., Inc., Hammondsport, N.Y. 14840.

FISH AND SHELLFISH OVER THE COALS. No fisherman's tale here . . . there are over 30 recipes for preparing seafood outdoors. Details also on buying seafood, starting your charcoal fire, fixing summer salads. Send 40¢ to Supt. of Documents, U.S. Gov't. Printing Office, Washington, D.C. 20402.

DIAL-A-SANDWICH is an idea folder for the sandwich maker in your house. With the simple rotation of a cardboard wheel, up pop 19 different ways to make sandwiches taste better than ever. There are other food ideas too, and tips on housekeeping and gardening. Free from Cut-Rite, P.O. Box 1989-AH, Philadelphia, Pa. 19105.

For a sunny look at washday problems, open up **THE LAUNDRY BOOK.** There's everything here from advice on water softening to choosing bleach and removing stains. Free from Dept. AH, Home Service Center, Calgon Corp., Box 1346, Pittsburgh, Pa. 15230.

BUYER BE WARY! is a guide to facts that you, as a shopper, need to know when you're in the supermarket, drug or department store. Interestingly written, it explains food grades, fiber identification, and standards for judging other goods. Send 25¢ to Dept. AH, Public Affairs Committee, 381 Park Ave. So., New York, N.Y. 10016.

GARDEN REDWOOD illustrates the attractive ways you can use redwood in garden areas—decks, screens, fences, gazebos, etc. Send 15¢ to 3-C, Dept. AH, Service Library, California Redwood Assoc., 617 Montgomery St., San Francisco, Calif. 94111. Also available is **REDWOOD AT POOLSIDE,** showing pool houses and decks. Send 10¢ to 3C-2 at above address.

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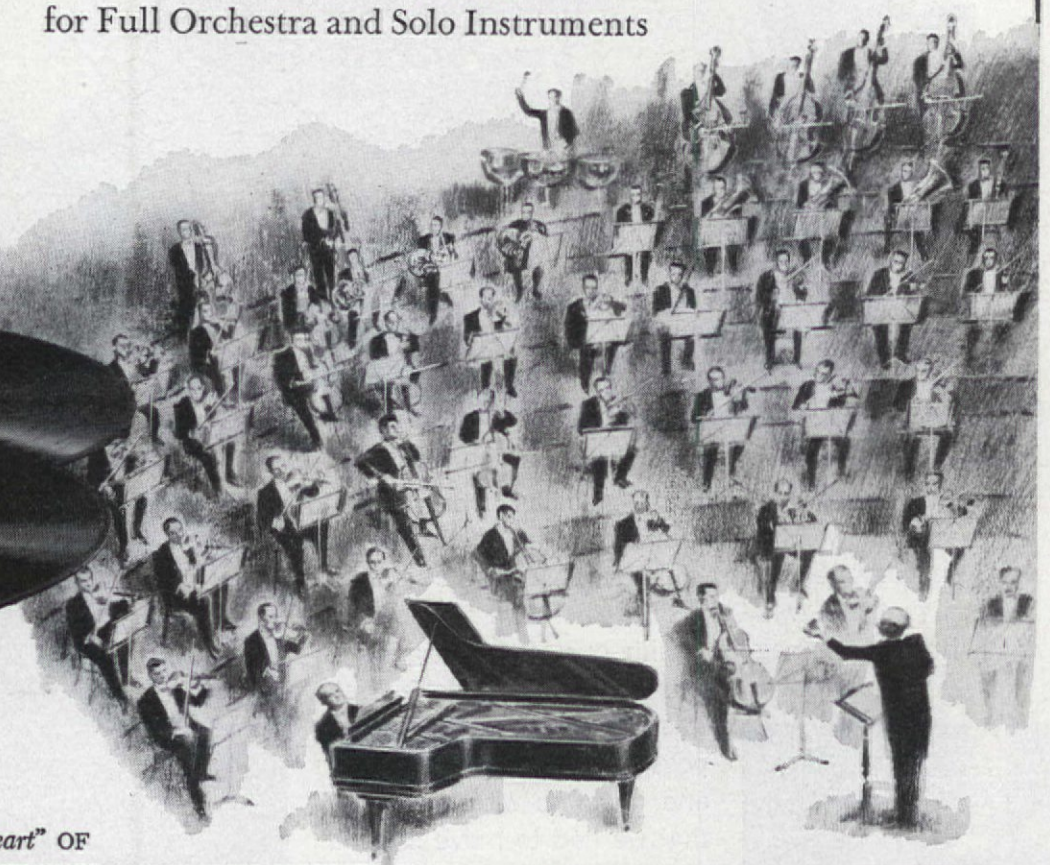

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HUNGARIAN DANCE #5 (in G Minor), *Brahms*	TRAUMEREI, *Schumann*
MIGHTY LIKE A ROSE, *Nevin*	NONE BUT THE LONELY HEART, *Tchaikovsky*
AVE MARIA, *Schubert*	TO A WILD ROSE, *MacDowell*
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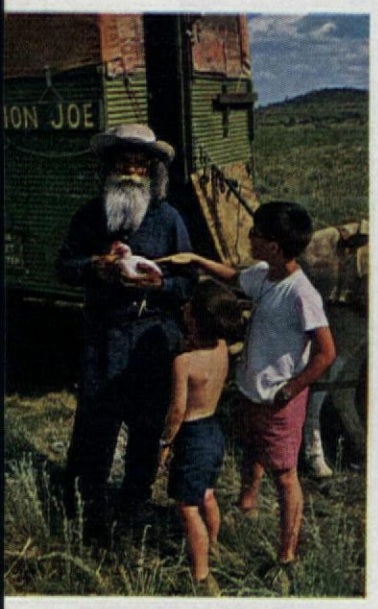
FAMILY TRIP ACROSS THE U.S.A.

By Bob and Ginny Crozier

In last month's issue of *American Home* we told you how we planned our 10,000-mile camping trip to see America firsthand. Here is more about our actual trip—what we saw, where we stayed, and how we managed it with our four young boys.

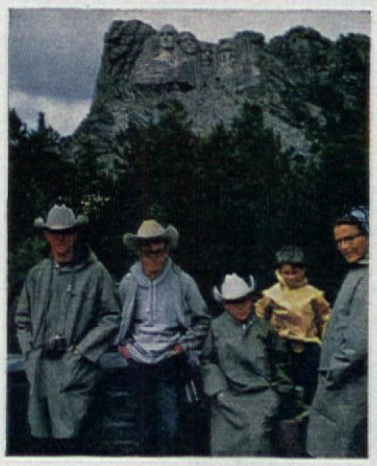
The objectives of our trip were threefold: First, to see as much of America as possible in the allotted time and to do so without feeling that we had to move onward at any given time in order to maintain a tight schedule. Camping permits this flexibility. Second, to travel with a maximum of joy and a minimum of scrapping and bickering among the "clan." Anyone with a family knows that children just aren't designed for long auto trips. We kept our car interior uncluttered—with all possible items packed into the trailer or on the rooftop. Third, to try to keep our daily expenses reasonably in line with our budget for the trip. The key to each of these was careful and time-consuming planning before our departure. The "at-home" planning got everyone (continued on page 75)



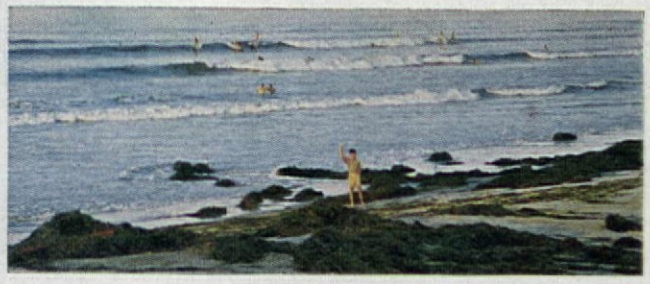
This is "Superstition Joe," an old prospector, in his summer habitat near Grand Canyon Park.

Virginia City, Nevada, a "ghost town" now but once a thriving community of 40,000 who worked the fabulous Comstock Lode. Mark Twain once lived and worked here.

Sunset chuck-wagon dinner on the Circle M ranch near Cody, Wyoming. We sang cowboy songs around campfire.



Our only rainy day was spent viewing the heads of Washington, Jefferson, Roosevelt, Lincoln at Mt. Rushmore, South Dakota.



Capistrano Beach Park, our first camp site on the Pacific. That's Bill taking an early morning walk.

Fiesta at Santa Barbara. We spent most of the day watching a parade of fine horses, Spanish costumes.

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Rust stains in your toilet?

Sani-Flush bubbles the rust stains away

...leaves your toilet bowl clean like this!

Let Sani-Flush do the dirty work for you!

By William J. Toth

TIME TO TRADE IN THE OLD BUGGY?

Traditionally the family automobile is referred to as "the old buggy" regardless of its age. It is part of the family and referred to as a member. But as emotional as we get about our cars, it doesn't take much when conditions are right to trade her in for a new model.

And these conditions are further added to by the mass advertising that the industry carries on through newspapers, magazines, radio, television, and prominent displays.

The car buyer is harrassed by his own teen-ager as well as by the sophisticated pressure of the industry to buy a new car. And the approach must be doing something right as the yearly sales figures attest to its effectiveness.

THE TRADE-IN BUG BITES

Most Americans take great pride in bragging about what a good deal he made in buying his last car, how little oil his car eats, what wonderful gas mileage he gets, or even how many miles he gets on a set of tires. In those cases where the facts don't substantiate it, he is apt to stretch the truth a bit in order to uphold an ancestral reputation of being a "good horse trader." The moment he expresses an opinion otherwise, chances are that the "trade bug" has bitten and now it is just a matter of time until he will say, "I think it's time to trade."

TRADE WITH YOUR HEAD

Unfortunately millions of buyers are ruled by their hearts rather than their heads when it comes to trading for a car. After all, it is not something they do every year and from one trade to the next, they are apt to forget.

Generally people fail to save money on buying a car by not being prepared to deal. Another reason is that they find it almost impossible to be aware of all the factors involved. This is why it is a good idea to write down all facts and figures and the information you are dealing with on a sheet of paper. To make a sound decision and to deal with a dealer you must be armed with facts, a strong will, and know exactly what you need and want, and settle for nothing more. If not you can find yourself confused and at the mercy of dazzling cars, super-shaped bodies, and even a fast-talking salesman. On few occasions will you escape with spending less money or getting more than you had originally expected.

WHY TRADE AT ALL?

- A few breakdowns may have caused you serious inconveniences.
- The cost of routine maintenance, service, and repairs is beginning to increase above normal.
- Replacement in the immediate future of tires, battery, mufflers, or some other major repair that will be costly to correct.
- Your car has been involved in an accident and has never been the same since.
- Your car is at least four years old or has 40,000 miles on it.
- The size of your family has changed.
- Your health or physical condition now necessitates a smaller car or one with power accessories.
- Perhaps you just want a new car and you have money and you need no logical justification.

Regardless of your reason, you still want to get your money's worth from your present car or from a new one, if you trade. You must use a systematic approach to save money. Following are some important things to do and consider.

GATHERING FACTS

Have your "old buggy" checked over by at least two garages or one of the new super-service centers. Get an itemized written estimate showing what needs to be done as well as the cost of putting your car in tip-top shape.

Garages usually give free estimates, but the service centers charge a fee. Make sure the check-up is done expertly and thoroughly. Total all the amounts of car expenditures so you will know exactly what your maintenance has cost you. You may have to rely upon canceled checks, receipts, and credit card stubs. Also, list any breakdowns and the inconveniences they caused.

Now check your budget to see whether you should even consider looking into a possible trade-in.

OTHER CONSIDERATIONS

A two-door car is cheaper than a four-door, while a station wagon is most expensive. Yet a wagon if you have a houseful of children is a lifesaver.

Power steering is practical on a big car but wasted on a small compact. Six cylinders are much more

economical than eight and are easier serviced. Remember that power brakes do not increase braking efficiency, they are just easier to push.

Automatic transmissions have proved worth the extra money in convenience and in added trade-in value.

Who needs white sidewall tires and the extra chrome and "gingerbread" found on most luxury models?

While a heater in cold areas is a necessity, radios are not. Powerful portable transistor radios can easily be substituted.

Definitely include all of the safety equipment such as seat belts and harnesses. They are well worth the money.

DRESS UP THE "OLD BUGGY"

Up until now you have been gathering facts and determining your needs. If a trade-in is still possible, you will now have to see a dealer and your car will have to be appraised for the trade-in. Make sure it looks like it has been well cared for.

Spend a few dollars to get your car in shape but don't overdo it—such as buying new tires. Clean it, wash it, vacuum it, including the trunk, wash the spare tire and wheel, and wax the outside finish. If the floor pads are in good shape, scrub them, if not, invest in a new set. Consider seat covers to cover worn seats or remove the old ones to reveal the clean seats. New rubber pads on the foot pedals will reflect well. Dealers like clean cars and it can make a difference.

DEALING WITH THE DEALER

Contact a number of dealers. Check with friends and associates for recommendations for dealers who have good reputations. Remember with present-day car warranties you will be taking your car back to him for most service and repairs. Your selection of a dealer is just as important to you as a car.

Tell the dealer what you need and want and get him to quote prices on the car, accessories, trade-in, financing, insurance, and information on warranties. Write down all information or have him write it.

Don't sign anything and don't commit yourself to anything. After contacting several dealers, bring all your figures home and compare costs of a new car with the costs of repairing the old.

A FEW OTHER TRICKS OF TRADING

New car prices and availability are fairly stable, but prices of used cars vary. During the fall and spring seasons used cars bring the best prices. By dealing near the end of the month you can help a dealer meet his monthly quota. He may be anxious to bargain. You will find that during a major catastrophe such as a snowstorm, flood, or transit strike, dealers will welcome you with open arms.

Above all, do not rush into a trade or appear too eager. Start well in advance of when you might need a car to gather your facts. Allow yourself at least a month before definitely deciding. Make your decision at home where you can think without the pressure of a salesman. Don't succumb to comments that "we can't hold this deal until tomorrow."

If you decide to trade and at the last minute the dealer withdraws an offer, leave, do not let him dictate what you and your family need, want, or can afford.

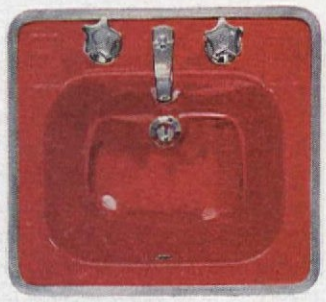
YOUR DECISION

Repair or trade, that is the decision. If you repair your car, you still know that a trade is only a matter of time. Care can prolong it, but the only cure for the trade bug is a strong will or a trade.

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

Perk up your bathroom with Kohler lavatories in Accent Colors

Fun to be different? Sure it is—that's the accent color idea! Instead of going all the way with "a safe, neutral shade," let your lavatories provide a bold, bright note of contrast. Play red against white... accent a soft blue with a deep, rich jade. Or do as we've done here: use *two* accent colors, and double the excitement!



FIVE SPRIGHTLY NEW TONES help you make the most of the accent color idea. Antique Red. Citron. Expresso. Blueberry. Jade. Each in three lavatory models—oval, round, rectangular. New beauty in enameled cast iron.

DIAMOND-BRIGHT "FLAIR" FITTINGS add the crowning touch. Clean of line, crystal-clear, these new acrylic fittings keep their sparkle.

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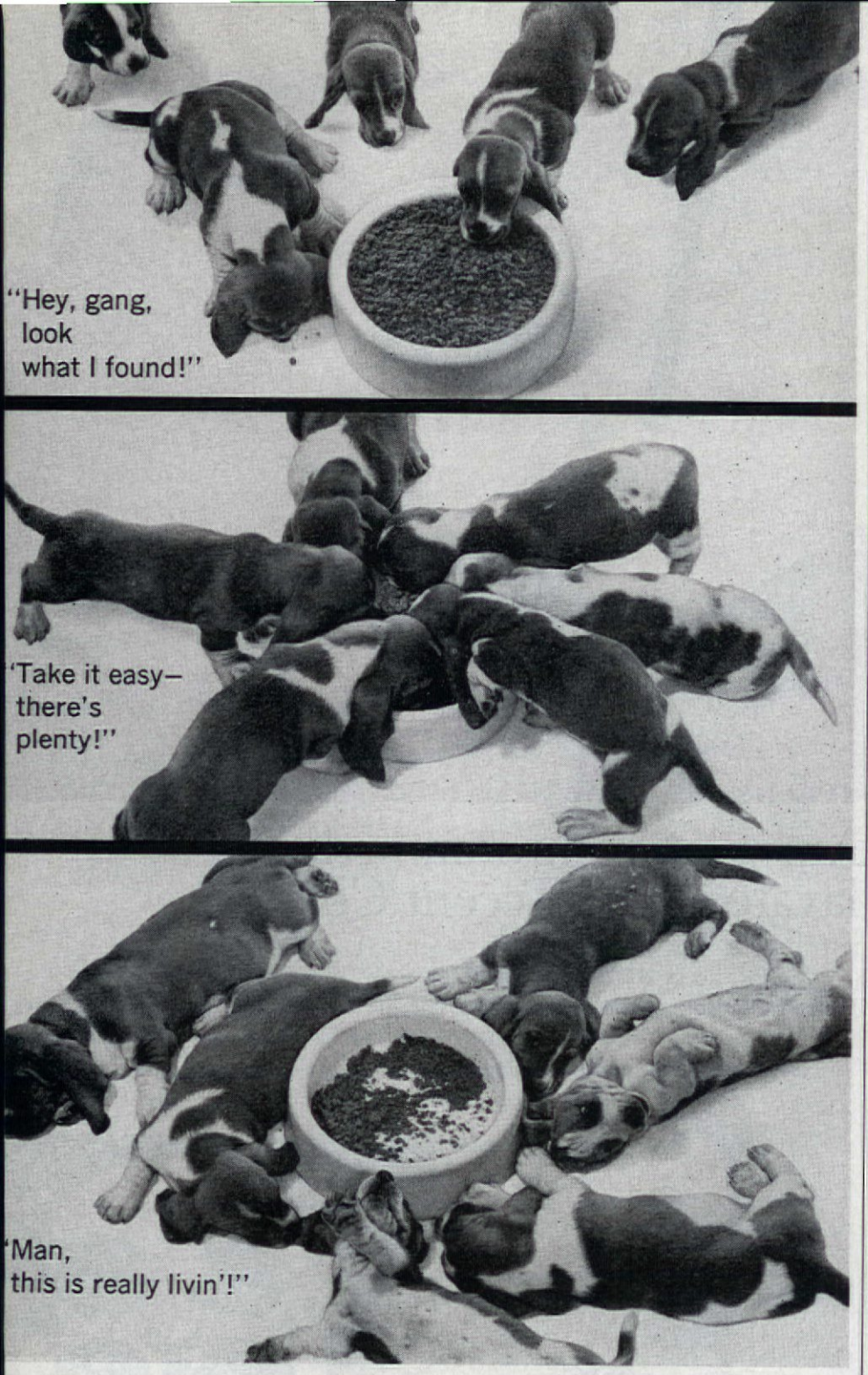

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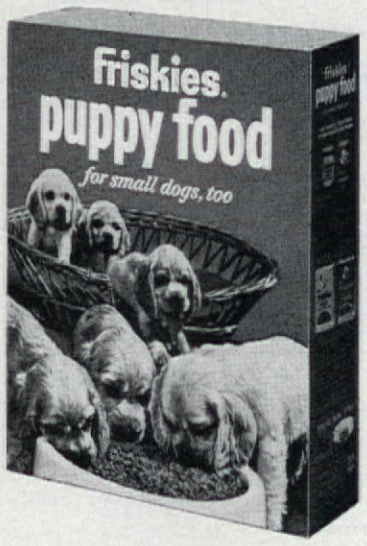

Friskies

Recognized by veterinarians and breeders for puppies and small dogs.

By Helen Van Pelt Wilson

COLOR YOUR GARDEN GERANIUM!

Artist: Ron Chereskin

Once geraniums were genteel—today they have flair. Colors are sizzling or subtle, shapes are varied. Modern geraniums have one quality in common: They look great in the garden, on decks, in pots or hanging baskets, in urns or arrangements, with trend-setting contemporary or traditional architecture. Best of all, they're reliable and carefree. Put them in the right spot and they'll bloom away with only a nod in the direction of maintenance.

THE VERSATILE ZONALS

They are the most commonly seen geraniums, and many possess a most uncommon charm. An exquisite white that will intensify the greens in your shrub border is called 'White Cloud.' All geraniums look handsome against green backgrounds, but the pale shades are most effective. 'Always' is a creamy white that becomes pink in the center. To preserve its delicate coloration you will have to protect it from the midday sun. You can bring 'Always' indoors in winter and it will continue to flower at your windows.

'Magnificent' is a light, rosy-salmon shade and is almost constantly in bloom. Similar in color is 'Fiat Supreme,' a distinctive carnation-flowered type. 'Shocking' is a popular pink and 'Orange Ricard' has a tendency to glow when viewed from a distance. If you want a dark velvety red, choose 'Pride of Camden.' For luminous scarlet, 'Toyon' is superb; it grows into an enormous plant—so use it where you want a bold accent.

LANDSCAPE WITH ZONALS

One of the best ways to use zonals is in strategic groupings. Cluster them in handsome containers beside a doorway or gate or by a flight of steps. Grow some of the dainty singles on your terrace where you can enjoy their butterfly blooms close up. If you're fortunate enough to live in an apartment that has a *sunny* balcony or window box, geraniums will give you the boldest color display you could ask for.

Plant individual specimens of large zonals like 'Toyon' along a path. For distant viewing, the colors of sturdy double vermilion and crimson geraniums have the greatest carrying power. Close at hand, enjoy ethereal singles like 'Starlight,' the ever-in-bloom salmon 'Mrs. E. G. Hill,' and the lavender-pink 'Helen Van Pelt Wilson.' The delectable appleblossom and birds'-egg types are also lovely for the immediate view.

A pair of standard or tree geraniums is perfect for emphasizing corners, outlining a walk, or standing by the garden steps. In good-size containers plant several zonals of one color and garnish around the edges with the trailing, small-leaved Pelargonium reniforme—it loves to ramble. The spreading, pungent 'Prostratum' or 'Shrubland Rose' also goes well with large zonals.

Fill an urn with one of the rugged Irenes (rose-pink 'Party Dress' or bright red 'Seventeen') and put it

(continued on page 23)

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Lysol Spray kills odors.
Really clears the air. Kills germs, too!

When you use an ordinary room deodorizer, you're just covering up odors with another odor — a heavy, perfumy odor at that. Lysol Spray® is different, scientific — it actually destroys odors as it *clears* the air. Kills cooking odors, odors from garbage pails and odors around drains. And unlike other room deodorizers, Lysol Spray is a disinfectant — prevents mold, mildew and the odors they cause. Spray Lysol in kitchens, bathrooms, baby's room, everywhere — kills germs on surfaces, makes your whole house fresher and healthier!

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Pure goodness — that's a Sunkist Orange! Fresh and sunny and brimming over with golden juice that twinkles over your tongue. Our inspectors check these oranges over and over for goodness and flavor. Only then do they earn the famous Sunkist stamp. That's why, if you could see inside oranges, you'd buy Sunkist every time!

Sunkist®

from California-Arizona

Geraniums

(continued from page 20)

in the center of a round formal bed, or use it to draw the eye to the end of a vista, as with sculpture.

Zonals are valuable bedding plants. Use them to camouflage the demise of narcissus and tulips and other spring bulbs. If you have planting islands in a paved patio or around the base of a tree, fill them with zonal geraniums. They will bloom under a tree if it's pruned high enough to let sun through.

Most shrub borders are spring blooming, and once summer begins they start to look dull. To sustain interest, outline the bed with zonals and have color all summer. And if you have a small property, use geraniums to emphasize the design of your place, framing beds, bordering walks and steps, accenting an entry or garden gate.

Do you have a summer place by the sea? Geraniums, particularly the zonals, seem to thrive in salt air. For ease of maintenance, keep them in their pots and set in planters, tubs, baskets, or other containers. Keep seaside landscaping informal—it's less work, more fun.

Zonal geraniums require full sun to flower well, except in very hot, dry areas where they appreciate some shade at midday. Give them plenty of water, particularly if your plants are in pots, but *do not keep them soggy*. Give them a low-nitrogen plant food about three times during the summer—but not in extremely hot, humid weather. A high-phosphorus liquid fertilizer such as 10-30-15 will promote flowers rather than leaves. Secret: Geraniums will usually bloom best if they're kept slightly pot-bound.

FANCY-LEAVED ZONALS

By this time you're a collector, ready to try the variegateds. They are classified as golden tricolors, represented by 'Miss Burdett Coutts' and 'Skies of Italy'; green-and-yellow bicolors or butterfly geraniums ('Happy Thought' and 'Crystal Palace Gem'); yellow-and-brown bicolors ('Alpha,' 'Jubilee,' and 'Distinction') and the silver-leaved varieties.

You will enjoy variegated geraniums the year round, and as the warmth of the sun intensifies so will their hues. Late in May when they're put outdoors, they have real brilliance, especially the tricolors. I keep mine in their pots and combine them with other geraniums in tubs protected from hard rain, wind, and midday sun.

A very attractive grouping includes 'Mrs. Henry Cox,' green, yellow, and brown with zones of scarlet; and 'Prince Bismarck,' yellow-green with rust-red areas in the sun. Combine them with the zonal 'Dark Red Irene' and the old-fashioned rose geranium Pelargonium graveolens, whose gray-green leaves and delicate orchid sprays give airiness to the composition.

In a tub or patio planter combine the green-and-white 'Silver Lining' with the red-flowered, ivy-leaved 'Mexican Beauty,' and for fragrance add 'Prince Rupert' and 'Rober's Lemon Rose.'

DWARF ZONALS AND SCENTEDS

There's a new race of small zonals—more compact hybrids with a constant crop of bloom. Flowers are almost as large as the blooms on bigger plants. Among my favorites are pink 'Tu-Tone,' white-centered rose 'Emma Hosler,' and red 'Prince Valiant.'

Scented geraniums are very easy to grow and attain enormous rambling proportions in the course of a single summer. Use them where you will be able to enjoy their fragrance as well as their bloom. The hot summer sun releases fragrant oils in the leaves and scents your garden with rose, mint, lemon, balm, fruit, nut, or spice. Like lemon? Plant Pelargonium crispum and its tiny version 'Minor.' Or try rose-scented denticulatum and ferny, pungent 'Filicifolium.' 'Lemon Balm,' 'Attar of Roses,' 'Camphor Rose,' and minty P. tomentosum are all heady delights in summer. You can use them with other herbs or alone. Dry the leaves for potpourri.

IVY-LEAVED GERANIUMS

Ivies are the geraniums to plant in hanging baskets—they are superb—foliage tumbling and trailing and masses of bloom. Suspend them in wicker baskets on both sides of the front door, from the rafters of your porch, pergola, or roof overhang. They do not require full sun, and need to be grown drier than the zonals. Don't overwater ivy-leaveds! Grow the variety 'Pink Rampant' in hot, humid areas. My ivies thrive inside a screened terrace, at the east end where they receive only morning sun.

For contrast, try the variegated hybrids. Flowers are enchanting, with many lavender and purple shades. 'La France' and 'Santa Paula' are fine lavenders, 'Joseph Warren' an excellent purple. Try 'Double Lilac White,' cerise 'Jean Roseleur,' dark red 'Mexican Beauty,' and 'Apricot Queen.'

REGAL GERANIUMS

Also called Martha or Lady Washington geraniums, they make handsome shrubs for West Coast gardens. In the East a few may survive the summer, but bloom is chancy. Try these in your California garden: 'Vin Rouge,' dark red; 'Amour,' pale orchid; 'Halo,' golden salmon; 'Grand Slam,' rose-red; 'White Sails,' 'Parisienne,' mauve; 'Black Magic,' very dark red; 'Mystery,' red and black; 'Gibson Girl,' pink with black blotches.

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By Alice Thompson

BASK, DON'T BAKE IN THE SUN

Everyone knows sunburn is painful. Some people know that even gradual sun exposure, without protection, is also harmful and aging. But very few people realize that today you can pick your sun lotion to do just the job you want . . . to make you a light tan, a pinky tan, a tan tan, a dark tan, or no tan at all . . . to keep your skin moist, protected against dryness that means lines . . . to shield you from all the harmful rays. Happy bonus, the 1966 crop of sun preparations, even those with old familiar names, are newly formulated for pleasanter texture, easier application. Many of the preparations are almost soufflé light in their foamy way and even the oils (there's an "oilless" sun tan oil!) are sleek rather than slippery.

To show you how pick-and-choosy you can be: Sea and Ski has eight sun products, with a chart to help you pick the right one for your skin type and for the tan you want—from their regular Suntan Lotion (all-purpose) to Tanfastic Dark Tanning Oil. Small need to tell you about Coppertone, the easy and quick-result protector, except to say it's easier and surer than ever this year. For gals over 25 (and under, too, we think) Renauld's Beauty on the Beach is one of the kindest things you can do for your sunning self. It's pink (disappears into the skin), smells luscious, and is a super-screen and moisturizer. For all of that beauty-treatment sound, it still lets you tan well. Revlon's Bronze Lustre Tanning Foam is another sun aid that comes in a formula for normal skin and one for fair or sensitive skin. Its moisturizing protection goes on so quickly, and—good news—sand won't cling! Bain de Soleil's formula for the too-easily burned skin is Fair and Tan, a fragrant white foam that lets you who normally turn red, turn tan instead. Estée Lauder's foam Sun-Souci promotes a tan tan, her cream more of an apricot-pink tan. Elizabeth Arden, in addition to her Sun Gelée and invisible Sun-Pruf Cream has Sun Bloc Lotion to keep you a paleface. For those highly sun-susceptible areas we all have—our lips, noses, ears—Revlon has Sun Stick and Sea and Ski makes Snootie. Both do away with those silly-looking nose guards and layers of extra-protection.

Along with the hot sun and summer sports come plenty of perspiration, a need for more baths, more changes of clothes. It can also mean that in hot weather you may want to switch from your usually adequate deodorant to one created for summer temperatures, more activity. For you, Revlon's new Extra Protection Anti-Perspirant and Deodorant, with the dot-on applicator or Helena Rubinstein's Super Bio Cream Dab-o-matic Deodorant or Lauder's Aramis Deodorant Stick for 24-hour protection. Deodorant soaps are also a great help on steamy days . . . not a substitute for, but a pleasant supplement to your deodorants. And now, along with Dial and Lifebuoy, there's Rayette's Seven Seas Shower Talc, with deodorant protection, meant for the gentleman of the house but sure to be used by son, daughter, and mother as well.

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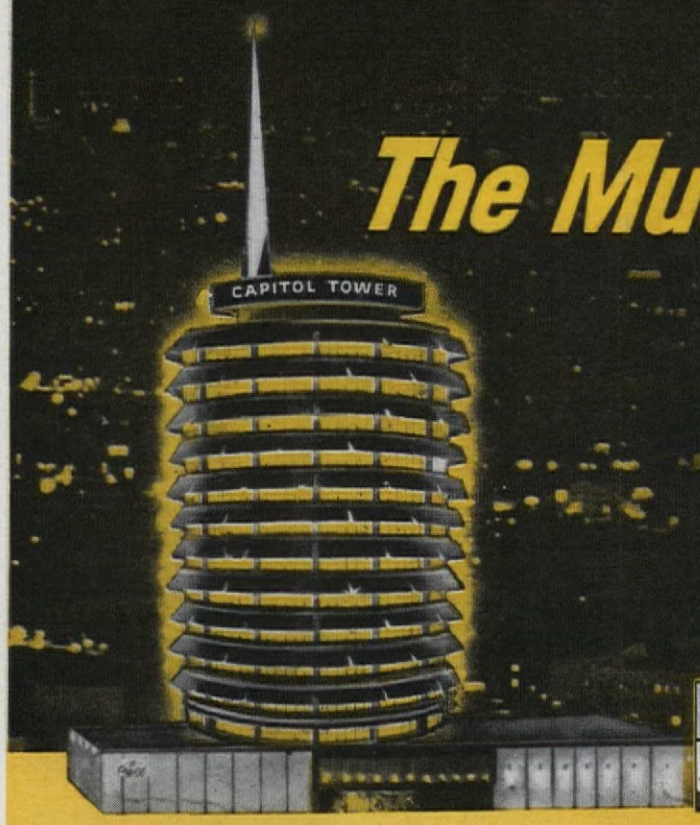

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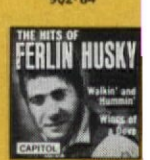

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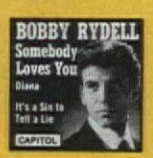

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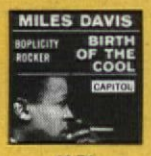

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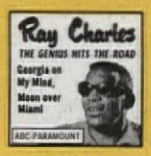

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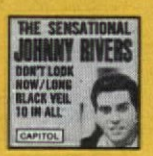

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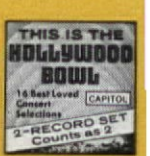

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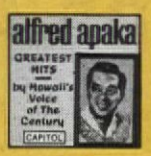

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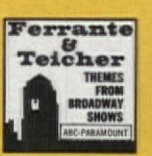

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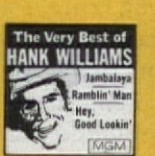

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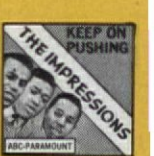

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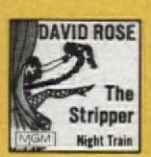

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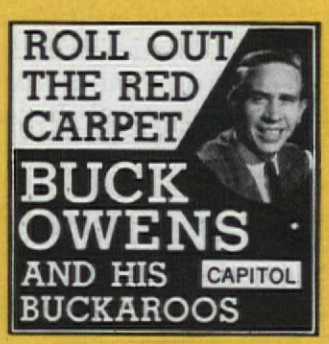

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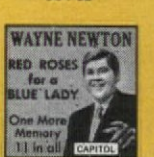

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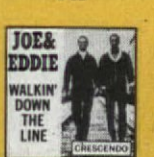

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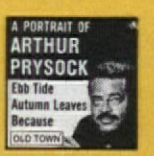

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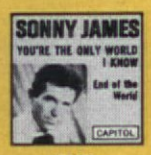

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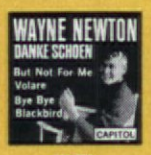

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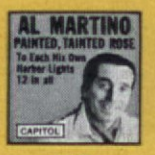

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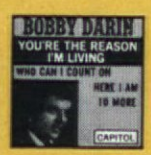

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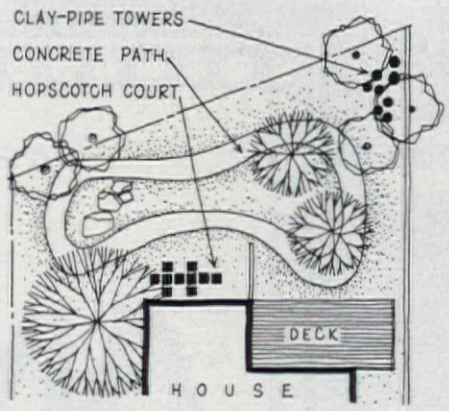
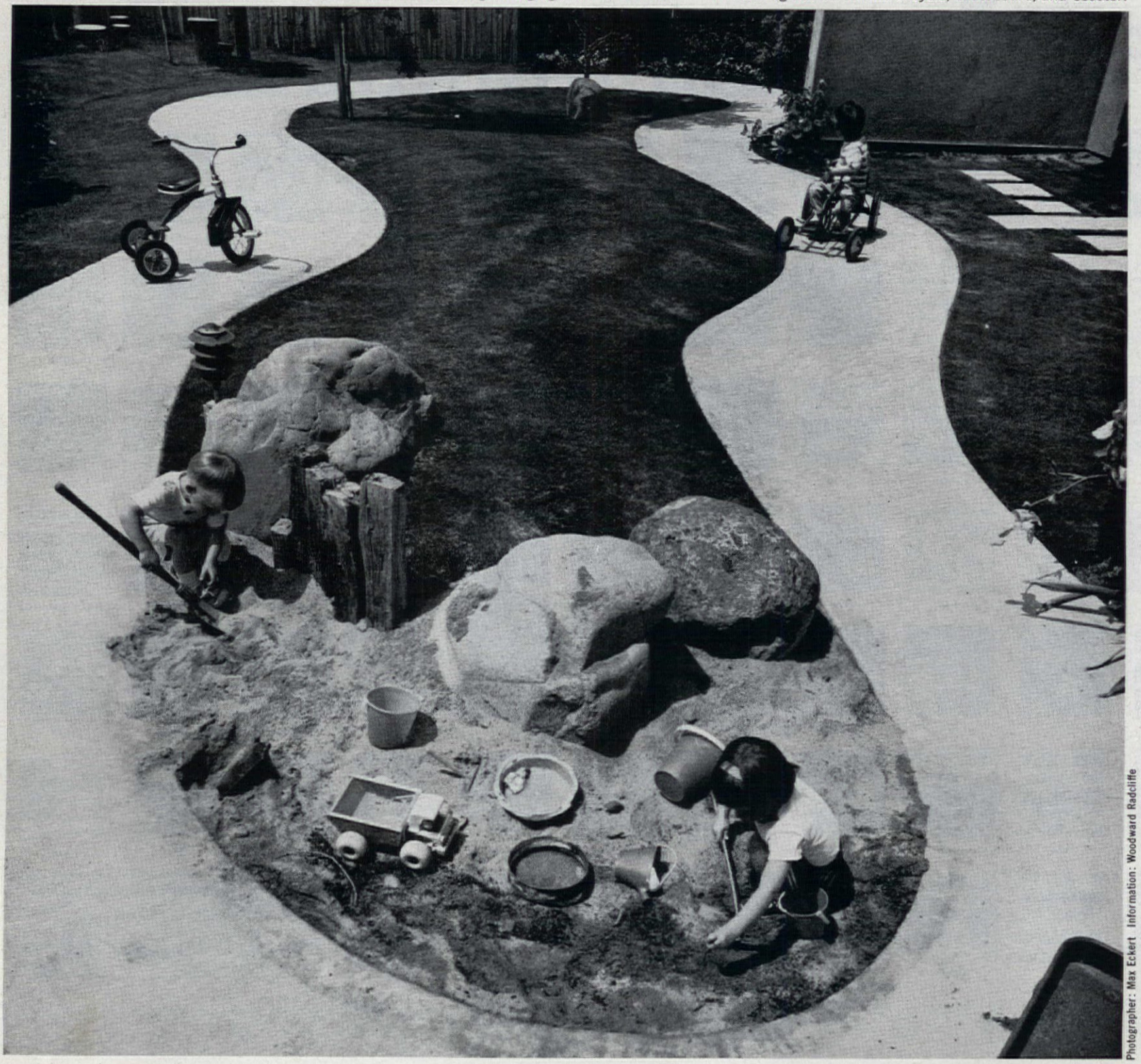
A castle of towers for shinnying up. They're sewer tiles, anchored in concrete and capped with it too. Ground is well cushioned with soft tanbark.

A hopscotch court is made of concrete steps set into the ground flush with the turf. The area is partially shaded from hot summer sun by an overhanging roof. And it's decorated with large hanging baskets of fern.



A rolling ribbon of concrete encloses a marvelous sandpile with rocks and posts to sit and climb on. The free-form strip is a miniature roller coaster, its gentle ups and downs planned for exciting zooms on the tricycle, skateboard, and scooter.



Photographer: Max Eckert Information: Woodward Radcliffe

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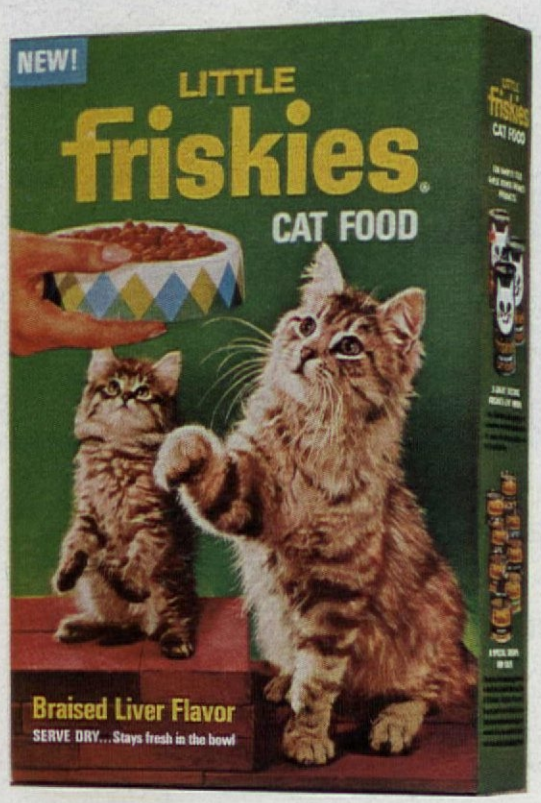
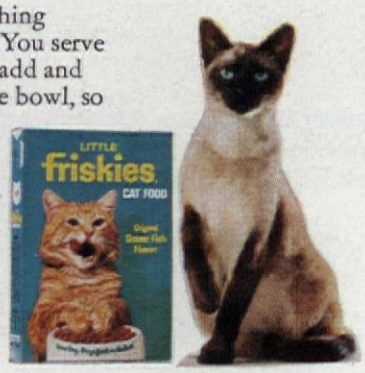


and Braised Liver!

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—Carnation



HEALTH IN THE HOME ...AND ON VACATION

By Annette Francis Benjamin

Nothing is as American as the do-it-yourself philosophy which, in recent years, has extended to self-treatment of many common medical problems. Most American families have learned by experience to keep a variety of emergency supplies at home to treat such minor ailments as upset stomachs, headaches, cuts, and burns. Should a potentially serious illness or accident occur, parents have the security of knowing the family doctor and local hospital are available for help.

Ailments and accidents of all kinds can also occur when the family is on vacation. An unfamiliar setting usually brings added anxiety, fright, and a feeling of helplessness to any medical problem. Therefore, during the time you and your family are away from home, be prepared to cope with day-to-day situations and have a plan of action for emergencies.

THE FAMILY MEDICAL KIT

Although there are several health kits on the market for travelers, it is best to make up your own with careful consideration for the needs of each family member. Be sure to include any prescription medication that has to be taken regularly. Carry an adequate supply and keep it close at hand.

The medical supplies listed below are not truly essential, but should be considered as you plan your kit. Many are sold over the counter; others only by prescription.

Adhesive strip bandages in assorted sizes, adhesive tape, gauze pads, plain sterile gauze, bandage scissors, aerosol nasal spray, diarrhea antidote, antihistamine, antiseptic soap, aspirin, calamine lotion, cotton-tipped applicators, electric heating pad (or hot water bottle), eye cup, insect repellent, measuring spoons (metal or plastic), mild laxative, motion sickness remedy, petroleum jelly, rubbing alcohol, sleeping pills (or tranquilizers), strong pain reliever, thermometer, tourniquet, tweezers.

Take dry forms of medicines rather than liquid ones to save space and to prevent damage in case of breakage. Be sure everything is properly labeled before you pack and that you have childproofed your medicines by placing them under lock and key.

PERSONAL MEDICAL INFORMATION

If the need for medical attention arises during your trip, it is helpful for the new doctor to know certain important personal medical information. Before you leave for your vacation, jot down on one or two wallet-size cards your family's allergies, dates of last tetanus immunizations, and the names and dosages of any current and continuing medications. You might also include the names of successful medications previously used for conditions likely to recur.

Write down the names and telephone numbers (including area codes) of your doctor and dentist back home. If you or anyone in the family wears prescription glasses, pack an extra pair or carry a copy of the prescription.

If any family member has had recent medical problems, or has any underlying condition which might require special treatment in an emergency, ask your physician about two protective devices that he may want you to take along. One is a "medical passport," a compact way of carrying a detailed transcript of your medical records including recent treatment and suggestions in an emergency. The other device is an "emergency medical identification" symbol, which can be carried or worn, indicating that the bearer has a condition for which he might need specific treatment in case of emergency.

HOW TO FIND A DOCTOR

Most resort hotels and city hotels have a "house doctor" in attendance, whom the hotel switchboard operator or any employee at the main desk can locate for you.

If you are traveling in your car when a physician's services become necessary, stop at the nearest town and call the police, local county medical society, or a local hospital. The local telephone operator will be able to give you further assistance if necessary, and in most towns the Yellow Pages directory includes a complete list of doctors' names under "Physicians."

Most ships have doctors and medical assistants in attendance. Most major airlines and many major railroads have trained stewardesses on every run. Remember, physicians travel too, and you can always ask, "Is there a doctor in the house?"

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

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VIKO®

By Jeanne Lamb O'Neill

NO MORE PENCILS, NO MORE BOOKS... ONLY MOTHER'S DIRTY LOOKS

Not that I want to sound motherer-than-thou—but do other mothers think the end of school is the end of the world? Oh, the wailings at the check-out counters and the bowling lanes as June wears on and summer vacation looms. Apparently, Mama thinks her jig is up. It's good-bye to teeing off at nine, sallies in the alleys, coffee klatches, bridge clubs, antiquing, shopping trips, ladies' luncheons—everything that makes life worthwhile. And hello (sob) to serving 50 meals a day, chauffeuring over hill and dale, picking up clothes, fluffing up pillows, breaking up fights, and listening from dawn till drop to the old plaintive cry, "Mommy, what can we do now?"

Actually, I don't think the moaners and groaners mean a whimper of it. It's probably just one of those games women like to play. It's just not *comme il faut* to admit you adore being with your children—just as you don't admit that you'd rather count trump than meow about Sally's divorce or that you frankly don't see where in heavens Grace lost five pounds.

I was never very good at playing ladies' games so—hear ye, hear ye—this mother can't wait for school to end. I'm crossing off the days like a little child and, when the big day comes, I'll whoop and holler and jig for joy. The way I see it, any holiday for the children is a holiday for Mom. In the winter, I honestly and truly pray that each snow flurry will turn into a school-closing blizzard. When the lights go out, I cross my fingers and toes that the good old light and power company won't find the trouble for hours and hours. Any excuse to play hooky from routine, whether heaven-sent or directed by the Board of Education, is good enough for me.

That, I daresay, is the crux of the thing. Being inherently anti-organization, I wallow in the happy-go-lucky disorder of summer vacation. No alarms to set. No blouses and pants to iron with one hand while scrambling eggs with the other. No peanut-butter-and-jellies to pack. No pigtails to plait. No buses to catch. No homework to oversee. Of course, the children still have to eat and bathe and occasionally wear clothes, but what boots it whether breakfast is at 8:00 or noon, whether we shampoo on Tuesday or Thursday or Saturday, whether we live in bathing suits or shorts from morning till night?

To me, it's toe-curlingly delicious not to have to remember who has basketball or gymnastics, not to have to remember to pick up anybody at patrol meeting, choir rehearsal, or art school. (It's not the driving I mind; it's the remembering.) And, saints be praised, once school is out—so is the PTA. Think of having two long months without meetings, phone calls, deadlines, and fund raisings. In fact, think of having two whole months without any really pressing obligations to country, church, or state—or even the kitchen floor. What more could a mother ask?

The embarrassing truth may be that I'm not a real, bona fide mother. Figuratively, I'm still in pigtails. I honestly prefer picnics with the kids to ladies' luncheons. I honestly prefer sunning at the pool to running a benefit. I'm not pretending to have fun when we go miniature golfing or build drippy castles in the sand or stay up till midnight playing Monopoly. What the children think is just a swell

sport may be just a dandy case of arrested development.

Of course, much depends on the children one has. I don't mean how darling, dear, and adorable they are, but how *many* there are. I can see why a mother of 12 might have to go on tranquilizers by August first. I can understand a mother cheerfully sending Johnny to camp for two months, if Johnny will scarcely be missed in the crowd. But I'm shocked at mothers with average families who start panicking in February at the thought of having Junior underfoot for a week. Quick, get out the camp catalogs. Quick, call Grandma before someone else does. With just two children in our family, I'm sorry but we have none to spare. Ship them to Grandma's? Never! Send them to camp for even a month? Desolation!

Some mothers wouldn't dream of getting rid of their children, but they wouldn't dream of letting them be, either. No sooner have the kids emptied their school desks than they're signed up for art lessons, typing lessons, weaving lessons, anything to keep them from doing nothing. What's wrong with a "do nothing" summer? For all the obvious advantages of simply extending the winter rat race, I can't think of one that's worth more to a child than retiring from same for the summer.

By "do nothing" summers, I mean handing one's children the summer on a golden platter, with no schedules attached. But that brings up another kind of doing nothing—the old-fashioned art of amusing oneself. I have an enchanting nephew who can do "nothing" beautifully. Warren doesn't beg to be amused all day. He's too busy lining up his lead soldiers, watching robins feed their young, wading in rain puddles.

Maybe one reason that children drive their mothers crazy these days is that, after all, children are no longer necessary. In the founding years of our country, children didn't have time to badger Mother. Abigail had to churn the butter and put up the peaches and mend the clothes. Daniel had to help in the fields and barn and go hunting for supper. Today the chores we dream up for our children are mostly for discipline's sake. Far from keeping them busy all day, they keep *us* even busier—pushing, prodding, and reminding. Obviously, no pioneer woman could have afforded to let her children join the exodus to Camp Hiawatha. But children are just frills today and, like all frills, eventually pall.

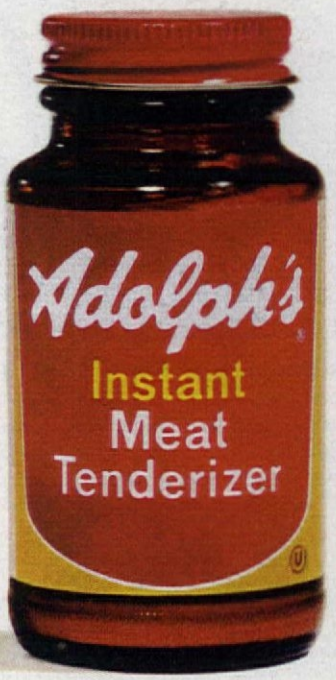
To tell the truth, I'm no longer qualified to judge how *pallable* children are. I used to be able to warble the praises of doing nothing all summer with Cindy and Sean and nobody could say me nay. But now they're growing up and they've joined the swim team. (May I recommend the swim team to any moaners and groaners around?) Of course, John and I wouldn't send them to camp. Of course, John and I wouldn't lend them to Grandma. But how was I to know that when you join a swim team you don't have time for anything else, including dear old Mom? No wonder Mrs. O'Neill doesn't give her children dirty looks. They'll say—she doesn't see them long enough to.

But *you* know I didn't plan our summer this way. The best laid nonplans can go awry. And the pool is just down the foot of the hill. And they have to come home to eat and sleep. And maybe it will rain.

Swim team or no swim team, we still have the whole long, glorious summer ahead of us. Or *they* do. Much as I like the age I am and little as I'd give to be back in pigtails—for me, summer no longer stretches in an endless, infinite haze of lovely, lazy, golden days. For me, September is tomorrow—and no one could be sorrier than I.

Ghastly error* concerning meat recipes in this issue.

The food editors forgot this ingredient:



Don't *you* forget—because Adolph's Instant Meat Tenderizer does much more than make all meat more tender! It also:

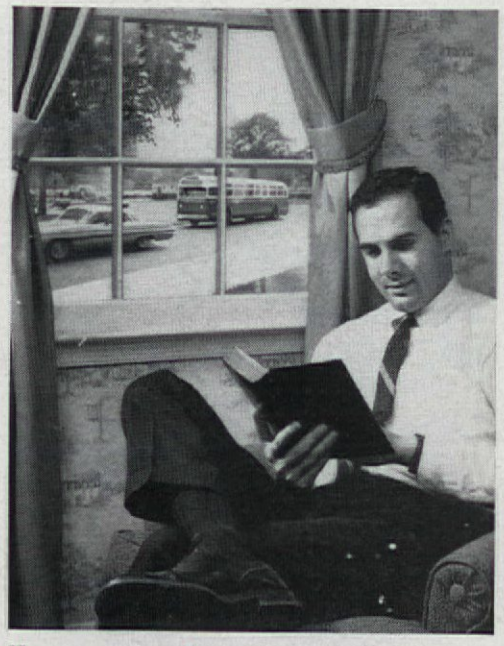
1) Helps keep meat juicy—even over hot barbecue fires.
2) Reduces costly shrinkage.
3) Cuts cooking time up to 25%.

What's more, Adolph's works instantly—no waiting before you start to cook. And it performs the same wonders on fish and poultry, too. So, if you've been thinking of Adolph's as just a tenderizer, remember this: it makes the most of even the best cuts of meat!

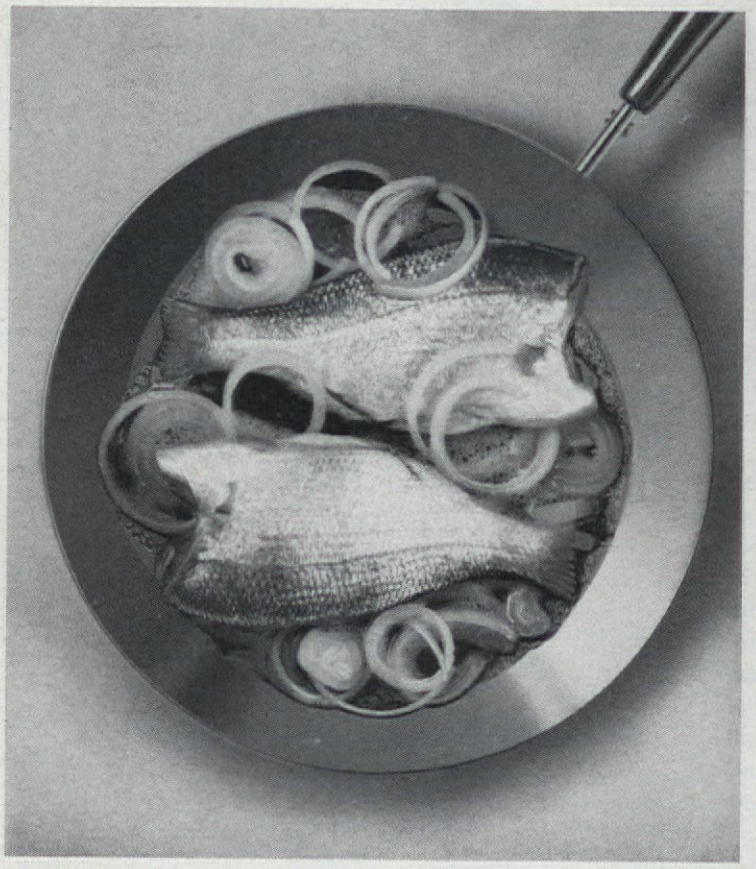
P. S. Adolph's is available Seasoned *and* Unseasoned. You'll enjoy both!

*IN OUR SOMEWHAT BIASED OPINION

YORK AIR
DOES MORE



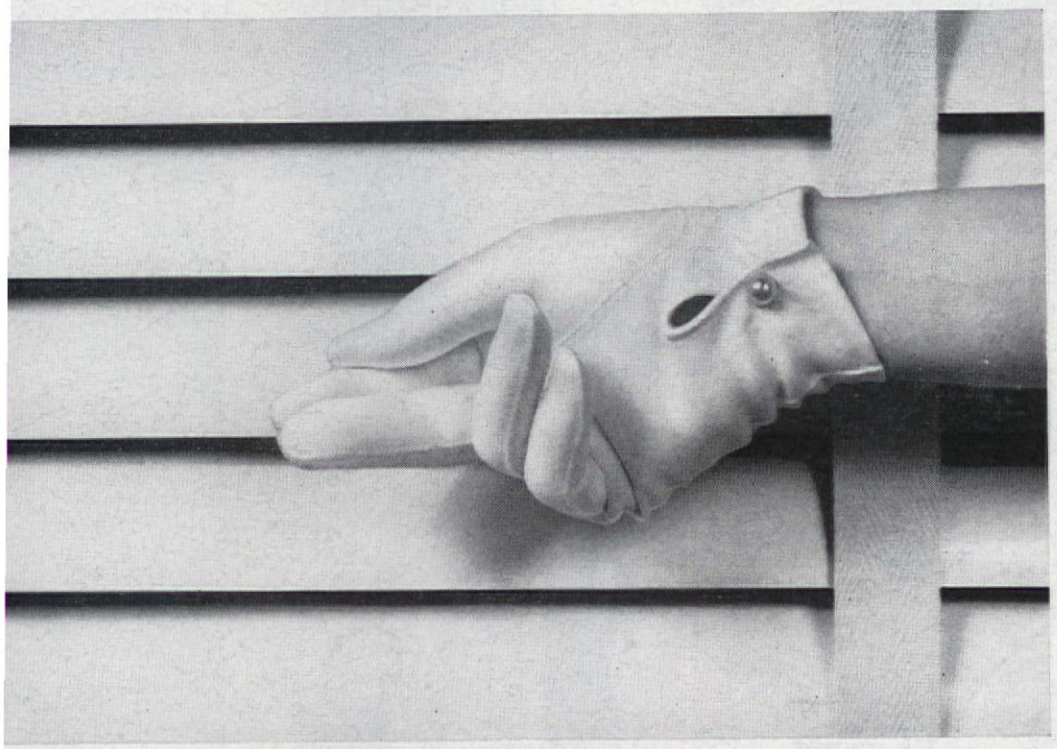
Keeps out noise. The sounds of summer include screeching brakes, children shouting, dogs barking. With York air conditioning, you close your doors and windows on outside noise!



Controls odors. An exclusive York feature is chemical control of odor . . . an amazing development that *destroys* odors—doesn't just mask them. Cooking odors, or odors from tobacco, for example, are not circulated from room to room, but are trapped and chemically destroyed.

Increases the value of you home. As more and more home are being air conditioned eac year, prospective buyers expe central cooling, as well as centr heating. So York air conditionin is an *investment* that could help yo sell your home, if you move. Cos of York air conditioning is surpri ingly low, with convenient finan ing available.

CONDITIONING THAN COOL-LOTS MORE



Makes housekeeping easier. With York central air conditioning, dust and dirt are filtered out. Your windows stay closed. Result is a *cleaner* home. Rugs, draperies, upholstered pieces don't have to be cleaned nearly as often. Furniture needs far less dusting. Your whole house is cleaner, all year around!

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York, Pennsylvania

I'd like more information on York air conditioning for my home. I understand there is no obligation on my part.

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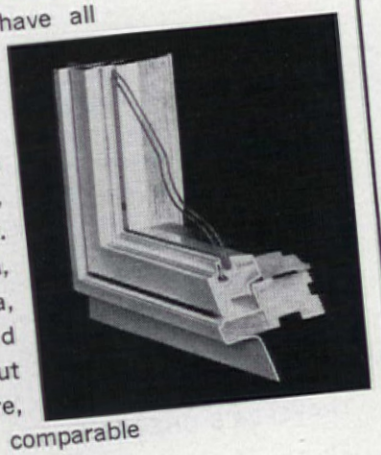
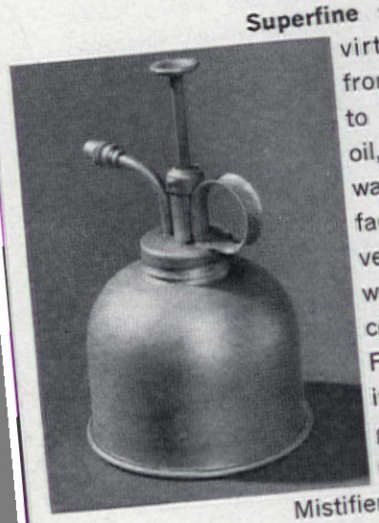
NEW PRODUCTS

A few useful items for the home owner

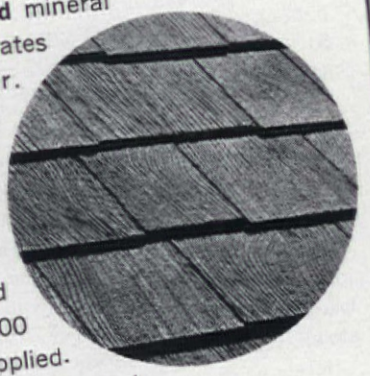
Maintenance-free windows and sliding doors have all wooden parts except inside trim encased in white vinyl. Trim remains warm to the touch inside, never needs paint. Made by Andersen, Bayport, Minnesota, Perma-Shield units cost about ten percent more, installed, than comparable wood units.



Superfine sprayer atomizes virtually any liquid from light machine oil to water. Filled with oil, it provides a quick way to coat broad surfaces with a rust-preventing film. Filled with water, it makes an excellent ironing spray. Filled with insecticide, it can be used as a garden bug killer. Costs $2.95. From Mistifier Co., New York City.

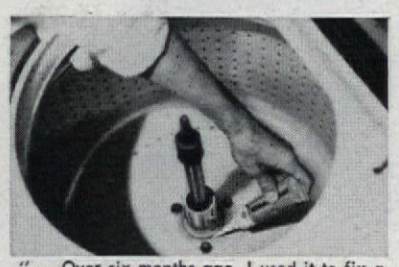


New, richly textured mineral based roofing simulates weathered cedar. The shingle is noncombustible and is applied much the same as wood. BelAir sells for around $50 to $60 per 100 square feet, applied. Johns-Manville, Manville, N. J.

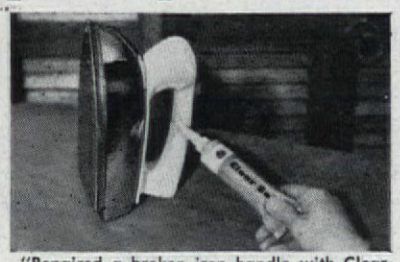


Pocket screwdriver comes on a key chain. Better than a coin for doing odd jobs, it has four blades, each of which fits regular or Phillips screws. Craftsman 4-way screwdriver is made of nickel-plated steel and costs 25¢. Sears, Roebuck, Chicago, Ill.

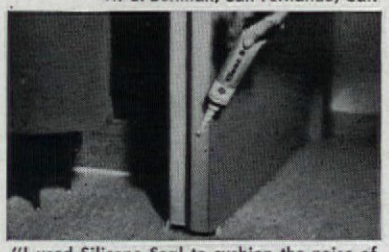
"Silicone Seal saved me a $25 repair job..."



"... Over six months ago, I used it to fix a ripped rubber seal in our washing machine. No leaks since. Saved $25 replacement cost." H. C. Bellman, San Fernando, Cal.



"Repaired a broken iron handle with Clear Silicone Seal. It wears and wears. Also repaired a broken lamp. I wouldn't be without it." A. Zubuss, Philadelphia, Pa.



"I used Silicone Seal to cushion the noise of sliding closet doors. Placed dabs near top and bottom to stop bumping and rattling." B. Crompton North Kingstown, R. I.

"After trying every other caulk without success, and replacing tile over the tub four times, we finally solved our caulking problem with Silicone Bathtub Seal." G. E. Dawes Owatonna, Minn.

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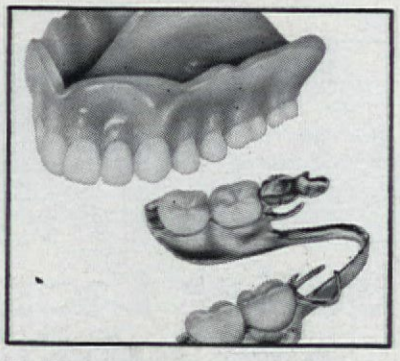

Modern dentures are expensive—and like fine jewelry they are easily damaged. Abrasive pastes or hard brushing may scratch dentures ... may cause 'teeth' to be dropped or broken.

But today there's a newer, safer way to clean dentures—*soak* them clean in KLEENITE!

Fast-acting KLEENITE combines *three* stain-removing actions: (1) detergent; (2) oxidizer; (3) solvent. It soaks away discolorations—even dingy film and smoke stains. Restores original whiteness and true natural color to teeth and gums.

SPECIAL FREE OFFER: To prove KLEENITE is truly spectacular, send for free supply. Mailed in plain wrapper. Write KLEENITE, 95K Wall St., Binghamton, N. Y. Offer ends July 5, 1966.

By Mary Feeley

HANDLING YOUR MONEY WHEN YOU TRAVEL

Planning to travel around the country this summer? If so, you will want two kinds of money: cash and credit. It usually takes both—easy to believe when you realize that more than 20 billion dollars are spent annually on travel in the U.S.A. There's wisdom in advance planning, to arrange for the greatest convenience to be gained through both mediums of exchange. Let's talk about cash first.

TRAVELER'S CHECKS

Traveler's checks can be bought at more than 14,000 banks throughout the country, and at branches of the various agencies that issue them. The cost is generally $1 per $100 worth of checks, although at least one worldwide travel agency, Thomas Cook & Son, issues them at a cost of 75c per $100.

The fact that traveler's checks are safe and easy to carry, and so readily negotiable, has made them the best possible traveling companions. They can be cashed at hotels, motels, restaurants, large department stores, banks. Travelers exploring off-the-beaten-track regions, where there's little if any catering to the tourist trade, can always cash these checks at a bank.

Veteran travelers prefer to carry traveler's checks of small denominations—more $10s and $20s than $100s or $500s. Not only are the smaller denominations easier to cash in some places, they allow you to estimate a day's expense and carry only that much actual money in your pocket at one time.

The security of traveler's checks is one of their prime charms. Losing cash is a calamity—but if you lose traveler's checks, or they are stolen, your money is protected.

Here's why: The purchase order for your traveler's checks is made out in triplicate, with serial numbers listed for the various denominations. A copy of this transaction is sent to the company issuing them. This is proof that you put your money into these checks—also when and where you did. You are given a copy of this form, as well as a form for keeping a record of your checks as you cash them. This is important, so be sure to heed instructions.

This purchase copy tells you how to report a loss of your traveler's checks—or a theft. Some companies advise you to call Western Union Operator No. 25, if that's most convenient. Or you can call at any branch office of the issuing agency or at the nearest bank. If you have kept a record of checks—those bought and those cashed—this information helps establish your claim and speeds up replacement of your money. Sometimes replacement is right on the spot, sometimes a matter of 24 hours or so if time is needed to verify your claim. The important thing is that you NOT countersign your checks until each has been cashed. A traveler's check signed in both spaces provided is not protected by the issuing agency. It's like making a personal check out to cash, then endorsing it and leaving it around for any thief to make use of.

CONVENIENCE CASH

You will want to have some dollar bills in your pocket. Try to estimate each day's needs for tips, meals, minor shopping, phone calls, postage, transportation, sightseeing. Limit your carrying cash to these.

CREDIT CARDS

An assortment of credit cards helps establish your identity but some bankers and merchants would rather rely on your driver's license, union book or card, or card of employment. The man who extends the courtesy of cashing your personal check will make an individual decision in each case. This is no reflection on credit cards. It simply means they can be stolen or the credit originally extended can be abused. However, credit cards can prove a great convenience and are well worth carrying for restaurants, hotels, airlines, service stations, as well as telephone calls. They can help you get preferred reservations, as well as permit you to sign for the merchandise or service for which they were originally issued.

Mary Feeley is Consultant for Personal Money Management for the Union Dime Savings Bank, New York City, and author of Associated Press's syndicated column "Live Within Your Income."

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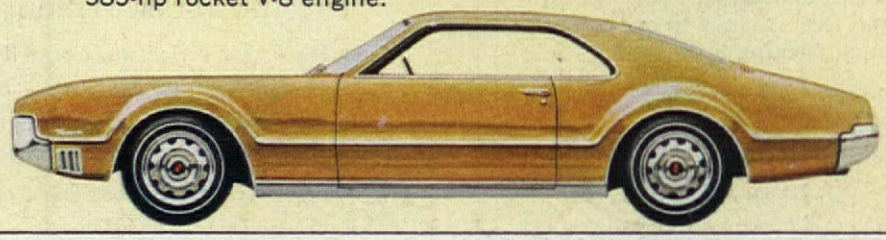

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2 Place your "Entry Card" directly over the Checkerboard "Game Board" on the back of any Chex Sweepstakes cereal box, or on the Chex display at your store. Then look through the four pre-cut holes of your "Entry Card." **All Checkerboard "Game Boards" are exactly alike so you only have to check one to see if your "Entry Card" is a winner.**

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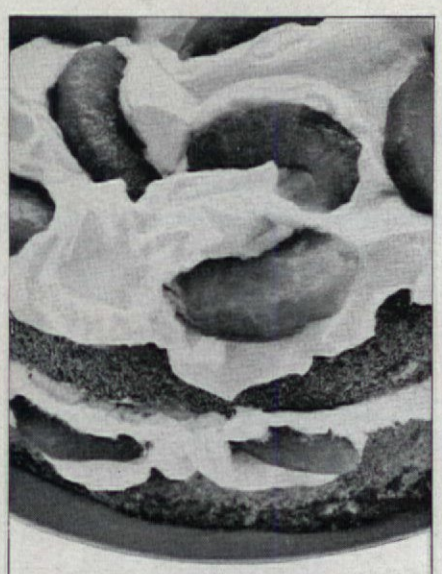

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½ cup sugar
¾ cup water
¼ cup red cinnamon drops
1 1-lb. 4-oz. can Comstock Pie-Sliced Apples, drained
1 cup heavy cream
2 tablespoons sugar
½ teaspoon vanilla

Combine first 3 ingredients in 8-inch skillet. Cook over medium heat until sugar and cinnamon drops dissolve, stirring constantly. Bring to boil; simmer 10 minutes. Add apples and simmer in syrup until glazed, about 3 minutes, turning often. Remove apples from pan. Drain and cool. Combine cream, sugar and vanilla. Whip until stiff. Fold in apples. Fills tops of two 8-inch sponge layers or 8 to 10 Mary Ann shells.

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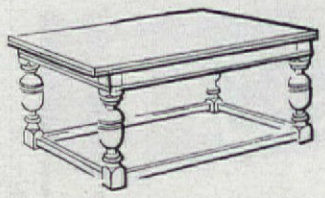
WHAT DOES IT MEAN? ENGLISH FURNITURE

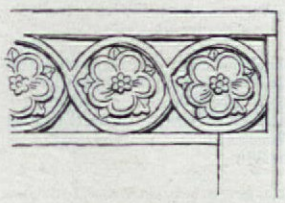
Britannia may no longer rule quite as many political waves as she used to, but in fashions she's gained an empire. It all started, we're sure, with that good-looking Commander Whitehead. Then came the Beatles and the Rolling Stones. Now every bar and grill is calling itself a pub—complete with dart board, of course. And it's hard to tell where you are because the long-haired boys with their bell-bottomed hip-huggers along Chicago's Old Town streets look no different from the ones in the "Gear" shops of Carnaby Street, London. Fashion designers are getting their ideas from England all right, but furniture makers are looking to the England of Elizabeth I (and beyond) for their inspiration. The so-called English pieces you'll see may be exact reproductions or adaptations of Georgian ones or be English in feeling, in atmosphere only. To help you recognize these styles and select only the best, here is a summary of them and their major characteristics. The three styles discussed briefly are currently among the most influential.

THE TUDOR PERIOD (1485–1603)

The Tudor period was one of dynamic expansion and enormous vitality, a time of talented, lusty, brave men—William Shakespeare and Sir Walter Raleigh among them. It was the end of the feudal Middle Ages and the beginning of the Renaissance in England.

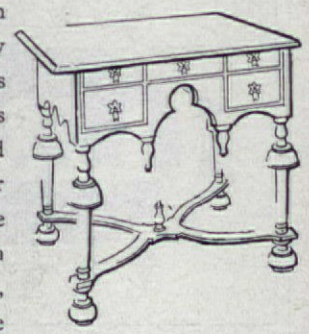
Under Queen Elizabeth (1558–1603), manor houses replaced castles and furniture became somewhat more refined, although the "court cupboards" and wooden canopied beds of the time, with their bulbous legs and swelling columns, seem massive to our modern eyes. Oak was readily available in England and was used extensively. The strongest influence on design was that of the Low Countries and much furniture was imported from Flanders. Many of these were decorated with crude inlays of different woods, notably holly and bog oak, in simple flower and vase designs reminiscent of our Pennsylvania Dutch. Tudor furniture of this type was noted for its imaginative carving, but modern furniture designers are getting their inspiration from the cruder versions of Tudor oak pieces. Copies of early pieces will have wide bands of geometric carvings or are decorated with rather stylized, stiff motifs such as the Tudor rose and flattened Tudor arch.





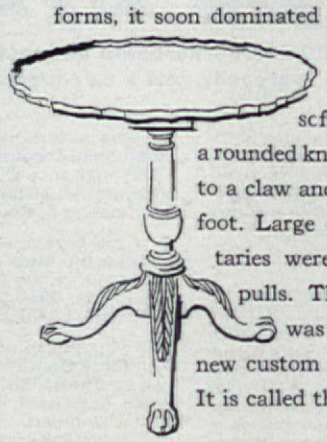
THE STUART PERIOD (1603–1714)

Classical architecture began to influence furniture design, making it less flamboyant and more refined. In keeping with the low-ceilinged rooms of the time, pieces were fairly low in scale and horizontal in line. Upholstery became much more prevalent. Leather was a favorite covering material to be superseded by tapestries and embroidery—even silks and velvets later on. The gateleg table was invented and although oak was still used extensively, craftsmen began to experiment with walnut too. Most characteristic of the Early Stuart period are turned and turn-twisted legs as well as applied balusters and spindles. The monarchy was restored in 1660 with Charles II. After the austerities of Cromwell's Puritan regime people were ready for luxury. Having spent his exile at the court of Louis XIV, the new king imported French ideas of grandeur and opulence. After the founding of the East India Company under Charles II, Indian fabric designs were responsible for the typically Jacobean motifs. More and more upholstered furniture was made, comfort and luxury were earmarks of the period, and walnut really came into its own. Flemish scroll legs, criss-cross stretchers, and bell or Peg-top-turned baluster legs were common. Chair backs became higher to accommodate towering hairdos.



AGE OF MAHOGANY (1714–1795)

The Age of Mahogany and the Georgian period coincided with the great development of the Colonies. For the first time, mahogany was imported from Central America and the West Indies. Since it is so strong and can be carved into extremely delicate forms, it soon dominated cabinetmaking. The cabriole leg, most characteristic of this period, is a softly shaped S curve with a rounded knee at the top and tapering to a claw and ball, lion's paw, or club foot. Large chests, desks, and secretaries were quite plain with brass pulls. The tripod table, at left, was created for tea drinking, a new custom among the English. It is called the "pie-crust" table.



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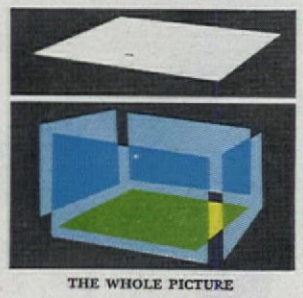
That's why Armstrong makes ceilings—lots of ceilings—and none of them ordinary. They add charm and distinction to a room. They hide cracked plaster, peeling paint, or an ordinary dull ceiling. And they stay beautiful for years without special care or renewing.



THE WHOLE PICTURE

The Sixth Side

After all, a room isn't just four walls and a floor. They're important, but they're only 5/6 of the whole picture. The ceiling is the sad sixth side of many rooms.

It only makes sense that if you can change your floor to suit your taste and change your walls to suit your taste, you can change your ceiling to suit your taste, too.

We'd like you to buy an Armstrong Ceiling. You won't find it expensive. Or hard to put up right over your present ceiling by yourself, if you want. You will find it attractive. And interesting. And different. And worth watching. You'll find it *adds* something to a room.

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One of our newest—and most popular—ceilings is the one you see in close-up in the main picture above, right. Called Armstrong Wood Grain Ceiling, it comes in long boards of varying widths and is richly embossed to look like wood. One more thing about Wood Grain is the low cost: less than $45 for a 12 x 14-foot room. Think what Wood Grain could do for the sad sixth side of one of *your* rooms.

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Armstrong also makes over 20 different styles of ceiling tiles. A favorite one is Armstrong Woodcrest Cushiontone® shown in this swatch. It has a vinyl (easy-cleaning) surface that's embossed. And it's acoustical—absorbs up to 60% of the sound that hits it. Makes your rooms quiet. Cost: less than $50 for a 12 x 14-foot ceiling.

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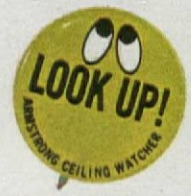
A Short Course

So there you are. A short course on ceilings. We hope we've initiated you into the Armstrong Ceiling Watchers' Society. If we have, see your lumber dealer and ask to see his special display of Armstrong Ceilings.

WRITE for a Ceiling Watcher's Kit: You'll get a Ceiling Watcher's button, color pictures of all Armstrong Ceilings, detailed installation information and lots more. Send a dime (for handling) to Armstrong, 6606 Rand Road, Lancaster, Pa.



Ceiling Watchers' Ceilings by

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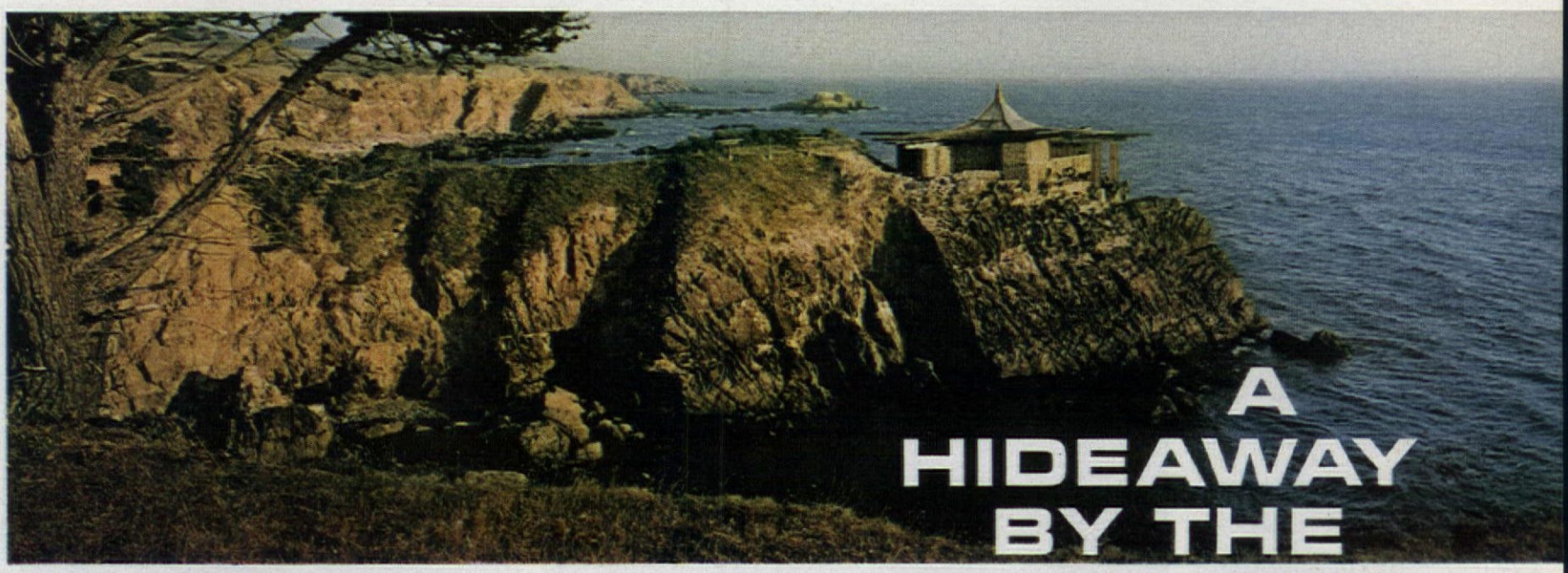


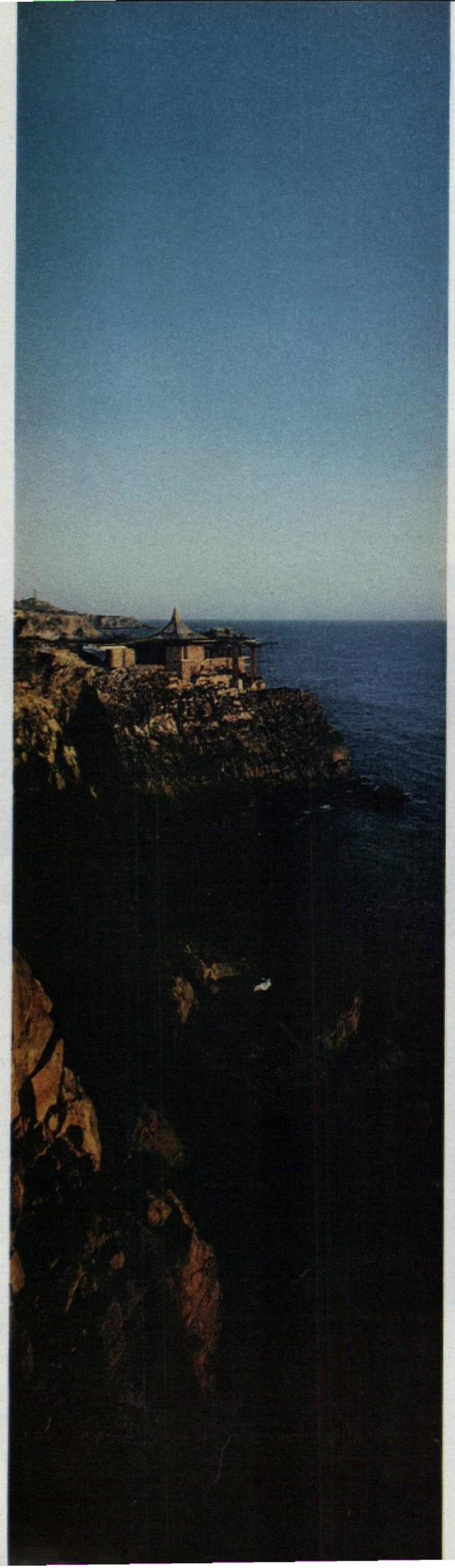
A HIDEAWAY BY THE SEA

By Alan C. Borg

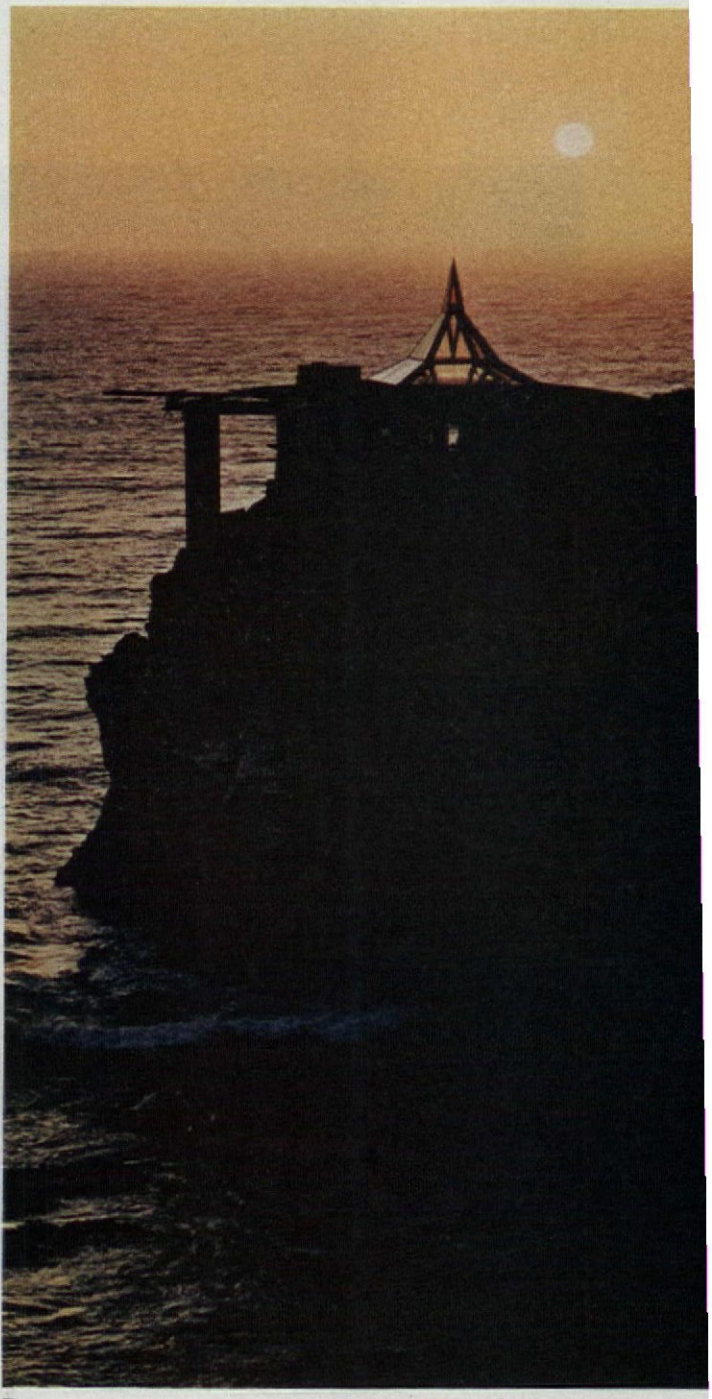
Poised high above the Pacific Ocean on a promontory reached by a narrow footpath, this house holds its own with the drama of changing skies and water swirling below the rocky cliff. It is built of native sandstone from the site, California redwood, and glass, blended to make the most of the landscape without disturbing it. Located about 90 miles north of San Francisco on the famous Sonoma County coastline, the house is in an area known as Timber Cove Properties, which is being (continued)

A HIDEAWAY
BY THE SEA
(continued)

carefully developed to preserve the legacy of the unspoiled landscape, and to take advantage of the existing terrain without excessive cutting and filling. We are showing it for the sheer delight of the setting and the exciting approach to design. We hope you enjoy it as an interesting architectural experience. The house was built as a vacation house by San Francisco designer Richard Clements Jr. The site presented some unusual construction problems, mainly, getting the materials to the location. Everything had to be carried 400 feet from the nearest road and over a narrow footbridge. It all proves that where there's a site worth building on, despite the difficulties to be (continued)



Fred Lyon

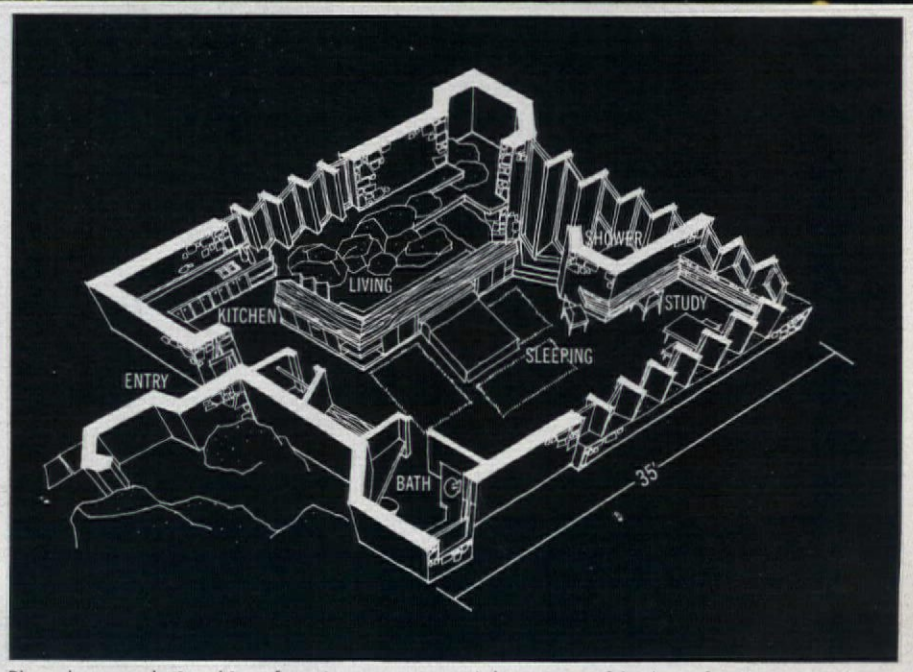


The transparent cupola catches the last light of the setting sun.

High on its rocky ledge, the house has an ocean view on all sides.

Wide-angle view shows large side arbors that are actually extensions of the main structural beams supporting the redwood-shake roof. Beams connect to base of cupola.

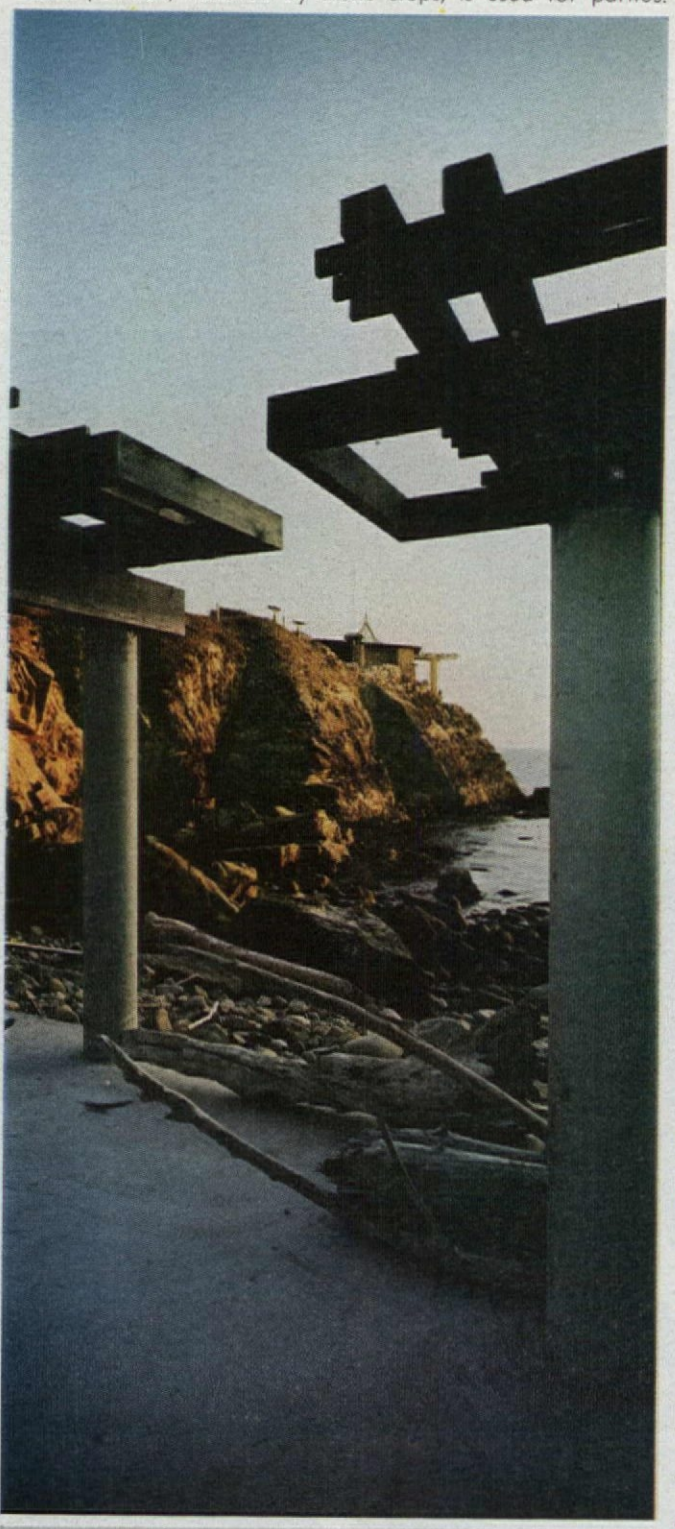
Hefty stone walls and the arbors guide visitors to the entrance at corner of the house.



Plan shows relationship of various areas and location of built-in furniture partitions.

overcome, there's a way to do it. Because of the unusual diamond shape of the house, almost all the furnishings are built in. They include counters, tables, bed, and the stone-and-concrete seating platforms near the fireplace. The other furniture is in the mood of Mrs. Clements's native Mexico. The stone walls of the house extend deep into natural fissures in the rock under the house. The fireplace and conversation area occupy a natural depression. The floor here is sunken and follows the contours of the rock. The floor is partly natural rough sandstone, smoothed here and there with a bit of concrete. The walkway at the entrance is actually part of the concrete base which continues underneath the building. The diamond-shape roof is topped with a skylight cupola, which can just barely be glimpsed from the road. By day, the cupola lets in the sunlight to brighten the house. At night, lights in the house give off a beckoning glow. Below the house, near the beach, is a columned pavilion which is

Beach pavilion, reached by stone steps, is used for parties.



Irregular gate near road marks long footpath leading to house.

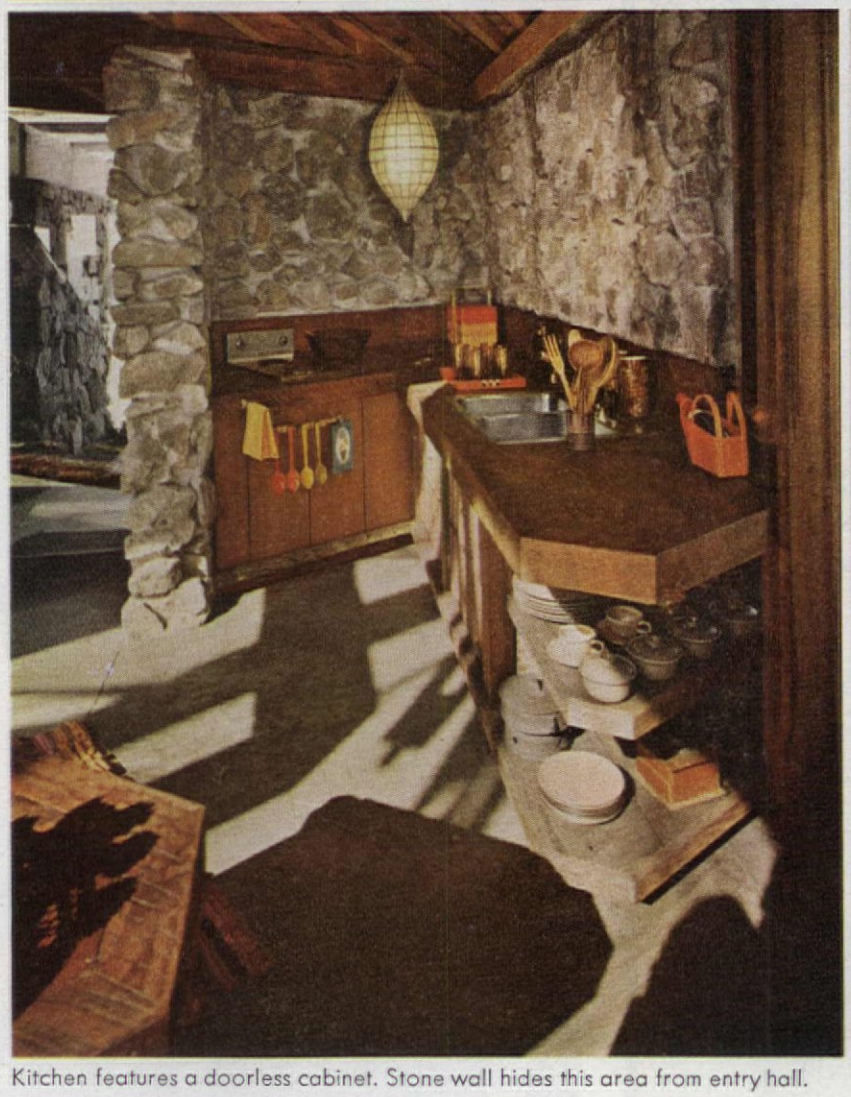
used for sunning and giving parties. It is reached by a long twisting stairway set into the rocks. When you enter the house —essentially one large room—the kitchen is to the left (see floor plan, page 49), with the living area and fireplace straight ahead. Divided from it by a built-in counter is the sleeping area, to the right. A study is beyond this. Besides the bathroom and a separate shower, there is an outdoor shower. The same finishes and surfacings were used inside the house as outside—redwood and lots of stone walls. Bright colors in the accessories dress up the natural tones of the materials. Carved wooden screens were used in the kitchen and as the door to the bathroom.

A special feature is the way the rows of narrow windows are set in the thick stone walls at an angle.

Whether or not there are ideas here that you can adapt to another setting, whether or not it's your idea of an ideal vacation house, it is to be appreciated as an excellent example of what can be done, given an unspoiled site and untrammeled imagination.

Stone in house, as seen in study, is from the site. Note windows set at angles.

Built-in headboard is used instead of partition. More storage is in wall unit.



Kitchen features a doorless cabinet. Stone wall hides this area from entry hall.

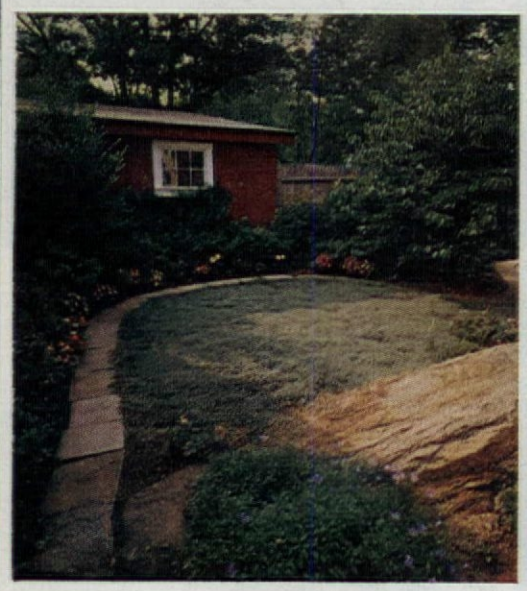
Rocks in ground by fireplace were left undisturbed and floor built around them.

By Dorothy K. Bowen

IT'S EASY TO LANDSCAPE WITH HERBS

Herb, according to Webster, is a plant "... used for medicinal purposes or for its sweet scent or flavor." We've found that herbs are also practical, easy-to-care-for plants with a marvelous ability to flourish where others fail. You can make a formal garden or use herbs in problem spots. Whether you're a pro or novice gardener you'll like their independence and freedom from hypochondria. Herbs are the

(continued on page 70)



In a tiny Connecticut garden (above left) creeping thyme carpets an area exposed to full sun most of the day. Thyme will eventually grow between the flagstones of the edging and over much of the natural rock outcropping, helping to blend it into the garden.

Formal herb garden (above) is in the shape of a shell. This design is admirably suited to the contour of the land, which slopes down and away from a high retaining wall and terrace. The plants have perfect drainage and thrive with a minimum of care.

Same garden is shown at right. The shell is divided into wedge-shape beds with gravel paths between and planted with teucrium, thrift, lamb's ear, Jacob's ladder, parsley, Roman wormwood, dwarf sage, and chives. There are neat mounds of box-leaf holly at the ends of the paths and ivy geraniums for color.

Harry Hartman

TAKE INSPIRATION FROM THE DESIGNERS

With black and white you can't go wrong, especially this summer. For the pop-op art look Richard C. Gavette of Towle used a dotted vinyl cloth to carry the theme. Flatware: Towle's El Grandee. Dinnerware: Oxford Bone China's Mayfair White. Crystal: Fostoria's Empire.

Food sets theme; here it's a curry party alfresco by James R. Watterson of Franciscan. Curry and rice are served in big brass bowls. Dinnerware: Franciscan's Antique Green. Flatware: Royal Danish by International. Crystal: Glamour by Fostoria.

By Vera D. Hahn

Who, we argued, would know better how to do a correct table setting—who would know better what goes best with what—than the men who design dinnerware and sterling flatware? That's why we asked three china-dinnerware and five silver designers to do some tables for us . . . to pick the perfect complement to their product and to choose the occasion that would express their own design most ideally. Instead of a series of ground rules on correct usage we got something much more amusing—a whole summer's worth of entertaining ideas. They're the ones that make all the difference between a so-so setting and one that guests will ooh and ah over.

(continued)

For a first-anniversary dinner, an all-paper setting by Siro Toffolon of International. Shiny blue paper covers the table, is topped by "doilies" scissor-cut from folded squares of meringue-white paper. Favors for guests are packed into colorful boxes that do double duty as place cards. Flatware: International's Valencia. Dinnerware: Olympia by Lenox. Crystal: Lenox's Rapture.

This tea-table setting is for when you entertain your committee on summer afternoons. Violet is one of the new home-furnishings colors. Designer J. Russell Price of Gorham uses it with the prettiest, most feminine of accessories. Flatware: Gorham's vermeil Chantilly. Sterling tea set also by Gorham. China: Monteigne by Royal Doulton.

A buffet table's the answer when space is at a premium; this one by Charles R. Solt of Lenox. And it's easy to make this half-round console from a hinged tabletop; one leaf leans against the wall—of your entry maybe, if you live in an apartment. Cover it with a circular linen tablecloth. Two-foot squares of plaid silk are folded in half, tied cowboy fashion. China: Tuscany by Lenox. Flatware: Melrose by Gorham. Crystal: Lenox's Radiance.

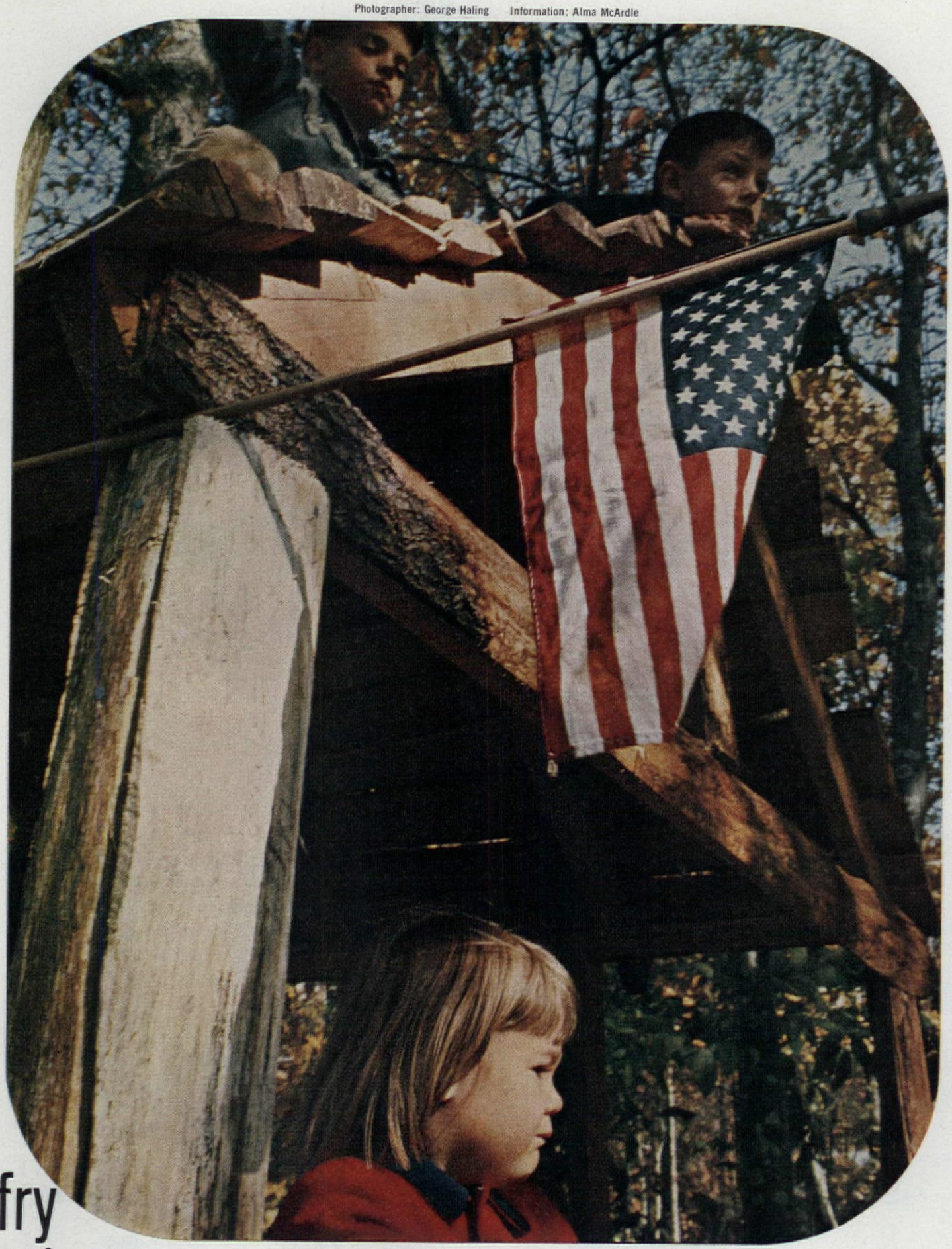
Thom Lafferty Shopping Information, page 101

Cool-as-a-cucumber ladies' lunch—that's how Michael Green of Syracuse wanted to show off his new design. The maypole centerpiece repeats the china pattern here. A setting like this might do well for a bride's lunch too, with breadsticks in flower baskets and the wine bottles gaily wreathed in daisies. Dinnerware: Syracuse's Bel Canto. Flatware: Oneida's Vivant. Crystal: Silhouette by Fostoria.

Sunday brunch is the perfect time to do a fashionably English setting. So says designer Theodore Cayer of Reed & Barton. Note the flowers in an antique tea canister, jams on a tabletop tea cart, strawberries in earthenware baskets. Flatware: Reed & Barton's Pointed Antique. Dinnerware: Old Colony by Royal Doulton. Crystal: Empress by Fostoria.

Here's a nontraditional setting of very traditional china and sterling by Nord Bowlen of Lunt. Borscht (or fruit soup) is served in covered crystal eggs. Flatware: Lunt's Delacorte. Dinnerware: Medici by Syracuse. Crystal: Bryce's Continental.

Photographer: George Haling Information: Alma McArdle



small-fry architecture

The most outstanding achievement of the Small-Fry school of architecture is a versatile structure known as the tree house. To the undiscerning, this is merely a light shelter built in the lower branches of a tree. But the young set knows it can serve as anything from the crow's nest of a pirate ship to the cockpit of a B-52. In the photo above, for example, John and Patty McManus, and friend Peter Knowlton, have turned their house into a frontier outpost. It and other structures shown here are located in the wilds of New England. If you or your small-fry would like to build one, turn to page 76 for some pointers on laying the foundation. After that's built, you're on your own.

Budding architects make efficient use of salvaged materials. Here Messrs. Martin. Boyd & Langham used random-length boards, for roof, floor, siding.

Open planning of this tree house built for Mark, Tammy, and Kenneth Baird makes it ideal for high-level negotiations. Here, Sue Holway, Sean Holway and Tim Steding consider local problems.

Architects of Kinne house used curtain-wall construction to minimize framing and foundation work. Note how existing trees double as columns.

Entry, usually in the floor, opens in response to lightly tapped signal or secret password.

Early American styling blends Barbara Meyer's tree house into surroundings. Lookout Sharon Costello watches for possible raid by hostile boys.

Small terrace cantilevers from Ed Massini's contemporary A-frame. In wartime, terrace may be equipped with surface-to-air missiles to bring down attacking planes. In peacetime, it may be used for entertaining adult visitors.

By A. M. Watkins

GET THE MOST FROM

There's more to operating a central air contioner than simply turning on the switch. That method does cool the house, of course, but a little extra knowledge will increase your comfort and lower your operating costs.

The first thing you should learn is to avoid start-stop operations. Instead of turning your system on and off with changes in the weather, turn the system on at the beginning of the cooling season and leave it on. Let the thermostat take over. This may sound expensive at first, but it actually improves operating efficiency by taking advantage of "stored-up" cooling.

You see, the first time the air conditioner is turned on in early summer, it cools down the entire house—not only the air inside, but rugs, furnishings, appliances, and 10 or 20 tons of building materials. Then, when a heat wave arrives, the equipment has only to keep the inside air under control, which is facilitated by the stored-up cooling in the house structure and contents.

If, however, you shut the air conditioner off when the weather turns pleasant, the house warms up again, even though the air blowing in through the windows seems cool. So, when the weather again turns hot, the house and contents must be cooled all over again, placing a heavy load on the system.

This situation is compounded by some air-conditioning dealers. "Why fight it," they say. And to forestall complaints of slow cooling, resulting from on-off operation, they sell over-size systems that can cool a house rapidly after it has lost its stored-up cooling. Aside from costing more, such a unit gives poor humidity control because it operates more intermittently than a unit that's exactly the right size for the house.

But suppose you're one of those people who just happen to like fresh air? You don't want to leave the unit on continually, because you don't want to live in a hermetically sealed house. Take heart.

For one thing, even the tightest house changes air completely every hour or two, via cracks around doors and windows, and as people enter and leave the house. Also, you can open a window or two when the weather is pleasant without upsetting the system. And it's perfectly all right to sleep with a bedroom window open, even in hot weather in midsummer.

Another approach would be to have your dealer install a simple accessory known as an *outdoor air intake duct*. Running from the cooling system to the nearest source of outside air—such as a cellar window—this duct permits the unit to draw in a continuous supply of new air. Since this air passes through the system's filters, it's a good deal cleaner than the "fresh" unfiltered air you get through windows.

The duct should run about $20 to $25 when a system is installed, a little more when added to an existing system. If you also wish to use it during the winter to provide filtered outdoor air, have the duct fitted with a control damper that will let you reduce the amount of air coming in on very cold days.

WHAT THERMOSTAT SETTING FOR COMFORT?

Most people require an indoor temperature in the neighborhood of 75° and a relative humidity of around 50 percent for comfort, whether it's an insufferably humid 95° in New York, or a bone-dry 110° in Phoenix.

A few Eskimo types, to be sure, like their houses chilled to 70° or even cooler. Others prefer a warm 78° to 80°.

Try for the highest setting tolerable for your family, since the cooler the house the harder the system must work and the higher your electric bills. But don't shave it too close just to save a few cents. Lowering the thermostat an extra degree or two for real comfort will not make that much difference in operating costs.

OTHER OPERATING TIPS

During a heat wave lower the thermostat

YOUR AIR CONDITIONER

about two to three degrees below its usual setting, especially at night, when outdoor heat is at low ebb. The system will then cool the house and everything in it a little more than usual while you sleep and with little extra effort. The resulting additional, stored-up coolness will help the unit fight off the high tide of heat that arrives next day.

The same principle will work when you are entertaining a sizable gathering. Set the thermostat down a couple of degrees a few hours before the first guests arrive. This gives additional cooling to offset the collective body heat of many people.

Precooling also pays, by the way, for large parties in winter. Turn down the heating thermostat ahead of time by a few degrees to forestall overheating and stuffiness as a result of the same extra body heat.

FOR LOWER OPERATING BILLS

Obviously, another way to lessen the burden on your air conditioner, and therefore, your operating costs, is to minimize heat and humidity build-up in your home. Here are six ways to do this:

1. Draw shades or blinds over all windows exposed to direct sun. Even more effective is outside shading, such as awnings and trees. These are up to 50 percent better than interior shading for this purpose.
2. If necessary, add up to six inches of insulation at the attic floor, and be sure the attic is well ventilated, as heat from the roof usually accounts for the single largest chunk of heat entering a house. The attic is often boiled to a furnace-hot 150°. This heat gradually seeps down into the house unless checked by insulation, large attic vents, and, if necessary, a vent fan.
3. Insulating the house walls is also important, though it costs more for an existing house than a new house. If your walls have little or no thermal insulation, adding it will pay if you expect to stay in the house for at least four to five years.

It's best, of course, to insulate your house when it's built or before air conditioning is put in. Then you can save as a result of the smaller, less expensive equipment that can be used, plus reduced operating costs.

4. A clothes dryer should be vented outdoors, even if it's in basement. It can spew up to 12 quarts of moisture per load into house.
5. Turn on the kitchen exhaust fan when cooking or baking, turn it off when finished.
6. Use plastic rather than fabric shower curtains in bathrooms. Plastic sheds water. Fabric soaks it up, then lets it evaporate into the house air, swelling your humidity load.

There are also some things you can do to the cooling system itself to assure maximum operating efficiency. Cleaning or replacing the filter every four to six weeks, for example, assures an unhindered air supply and can prevent damage to the equipment.

Also, keep air outlets free of obstructions and try to have the air discharged toward the ceiling, because cooled air falls. This may be impossible with low sidewall or baseboard grilles that shoot the air across the floor. In such cases, plastic deflectors or replacement outlets that are equipped with adjustable louvers may do the trick.

The air-cooled section of a system located outdoors must also be kept free of obstructions such as shrubs, flowers, or bushes to permit free entry and discharge of air. Also, it should be checked frequently for leaves, grass cuttings, and other debris.

Turning on the air conditioner's main electric power switch 12 to 24 hours before you start the equipment itself in early summer, or after any prolonged inactivity, is also a good idea. It makes for easier starting and less wear on the motor by warming up the compressor ahead of time.

Finally, your central air-conditioning system, like any mechanical equipment, needs regular attention. Keep it well lubricated and have it checked out by a reliable serviceman at least every year or two.

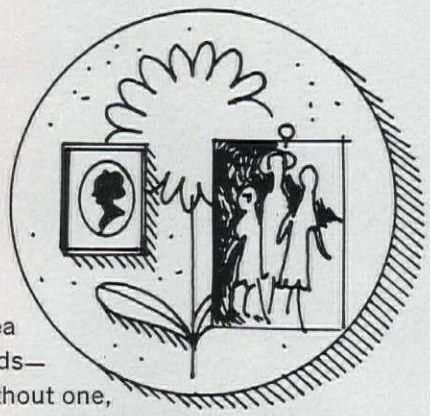
LITTLE IDEAS FOR SUMMER DECORATING

With a minimum of effort you can get maximum effect with our little

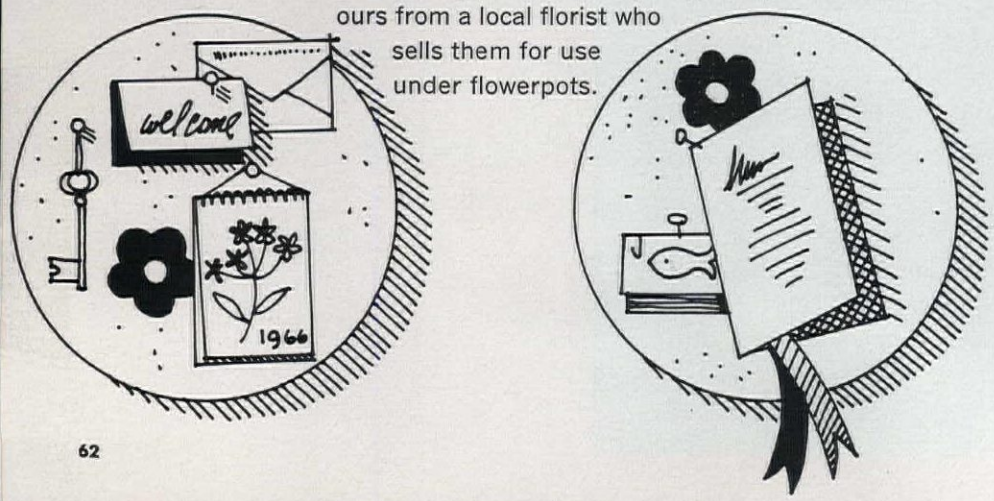
1

Wood pedestals are perfect for showing off plants and art objects. They can also be used for low, occasional tables, or simply as bright color accents standing by themselves. The blocks shown here are in a model apartment designed by Matt Kahn, in San Francisco's Golden Gateway apartment complex. They're light, portable, and inexpensive—being simply wood under the influence of color.

2



For a new idea in bulletin boards—and who would be without one, ever—we suggest pasting cork circles to the wall. Use them all the same size, or combine varying sizes—little and big. We purchased ours from a local florist who sells them for use under flowerpots.



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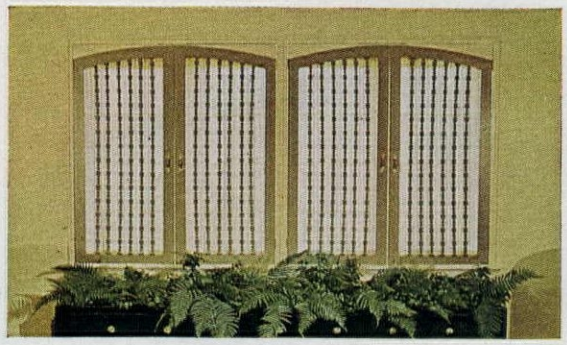
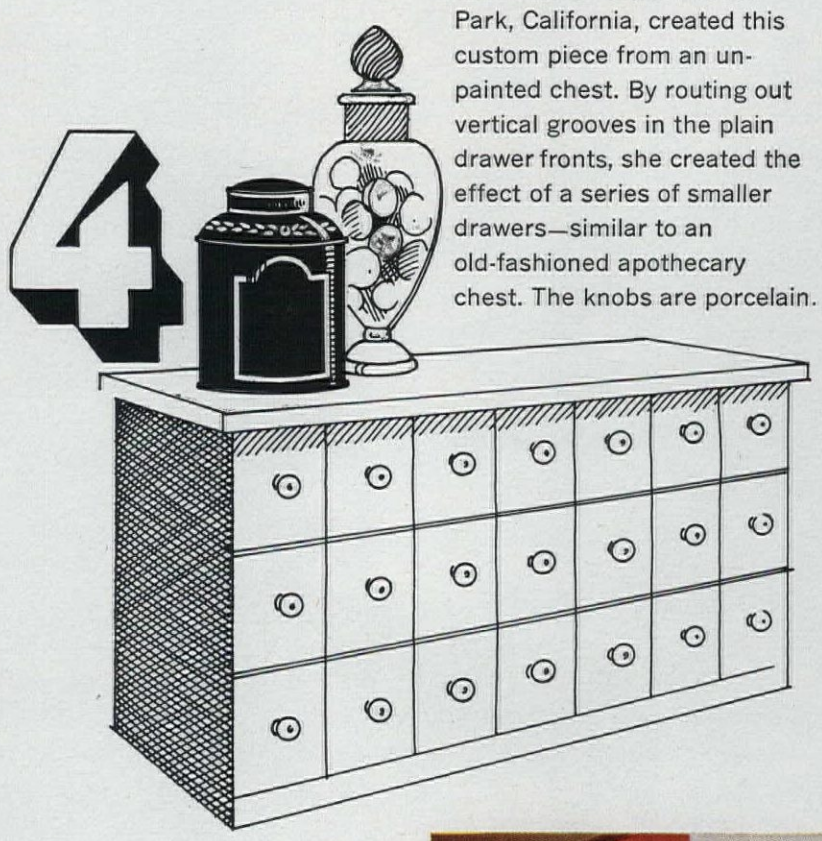


Fool-the-eye shutters add architectural interest to old-fashioned metal-framed casement windows with no view. For Mr. and Mrs. Calvert Bregel of Baltimore, Maryland, designer Rita St. Clair, A.I.D., came up with this idea. Carpenter-built, hinged frames now fit over existing windows. Wooden beads strung on metal rods fill frames. The tops of frames were made extra deep so that arch shapes could be painted to match the beads and rest of frames. The frame above arches is painted the same color as the wall.

4

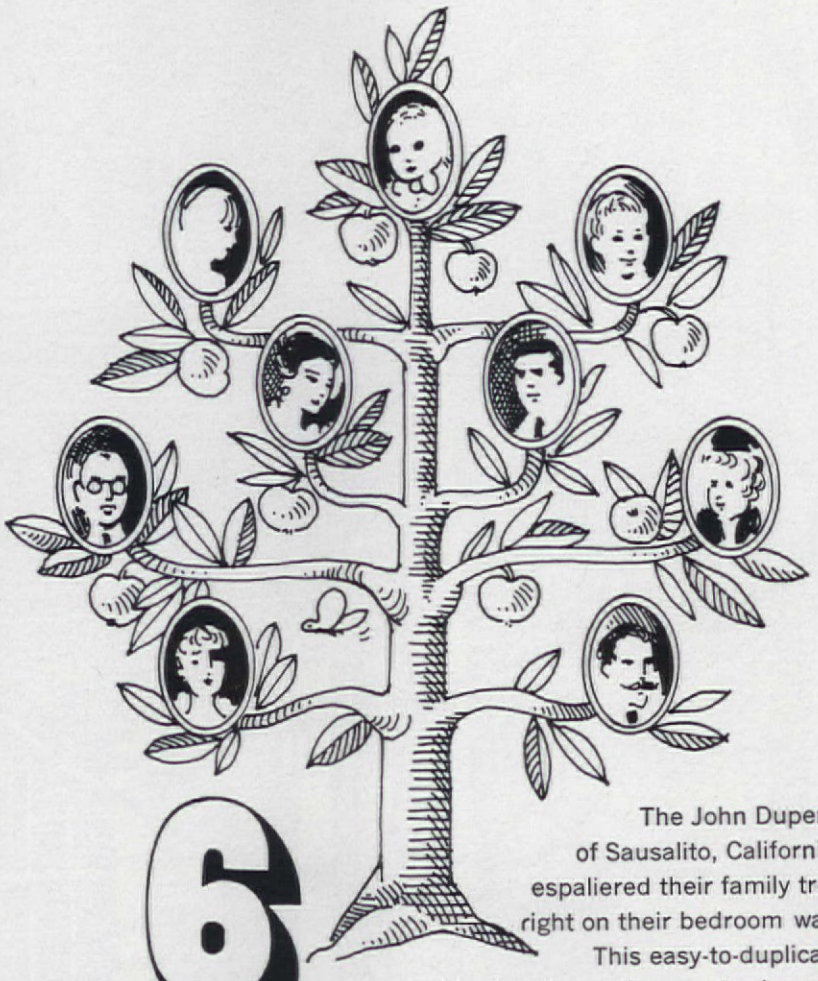


Mrs. Warren Sink of Menlo Park, California, created this custom piece from an unpainted chest. By routing out vertical grooves in the plain drawer fronts, she created the effect of a series of smaller drawers—similar to an old-fashioned apothecary chest. The knobs are porcelain.

5

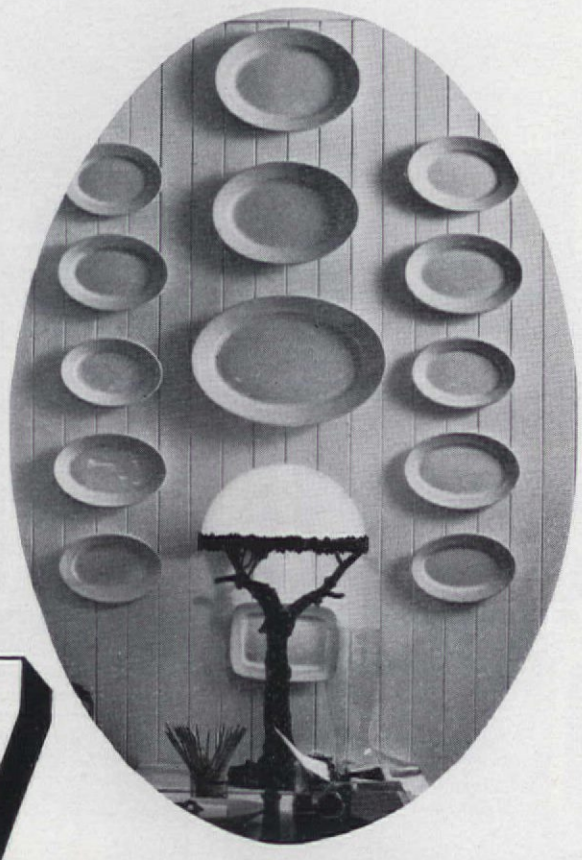
Pattern an empty, white wall space with lacy straw place mats as the John D. Roberts family did in their Malibu, California, home. Watch the placement and color sequence to form interesting designs.

ideas. They're fun to make—just the thing for a summer spruce-up.



6

The John Dupens of Sausalito, California, espaliered their family tree right on their bedroom wall. This easy-to-duplicate idea is a decorative way to show off a gallery of family portraits inexpensively.



7

If you have an empty wall staring you in the face, designer John Burrell Dickinson has an idea for you: Buy a collection of plain, white restaurant serving dishes, and group them attractively as he did on this whitewashed wall of his San Francisco studio, at one time a firehouse. Dishes and plates of this type can be found in restaurant supply houses.

8

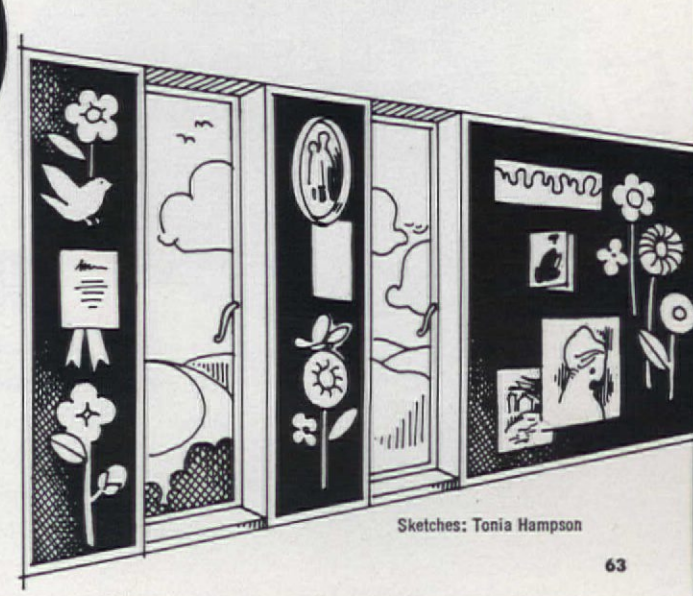
There's never a dull moment in the John D. Roberts kitchen. An empty stretch of wall is filled with a giant blowup taken from an illustration in an old herbal and botany book. This is an original idea that finds its practical place too—the shiny surface of these photostats is easy to clean.

9

For safety's sake, the John Dupens mounted these plastic-coated designs on the glass panels leading out to their deck—and they're decorative too. The disks consist of tissue cutouts, sandwiched between layers of Japanese rice paper, coated with clear plastic.

10

Adapt designer Matt Kahn's bulletin-board idea to your own window problems. Here, a bank of tiny windows was pulled together by placing simply framed boards between the windows and a large one to the side. Cover them with a bright-colored felt.



Sketches: Tonia Hampson

By Marcia Spires

These lovely antique homes, some of them surviving from the late 1700s, live once more as graceful adornments for the streets of Providence, Rhode Island, and are fine homes for those who cared enough to save them. But for a long time they were well on the road to destruction when the College Hill area of town became blighted. The condition of most of the houses (see "before" pictures) was so bad that the only alternative to restoration was demolition and replacement with new buildings.

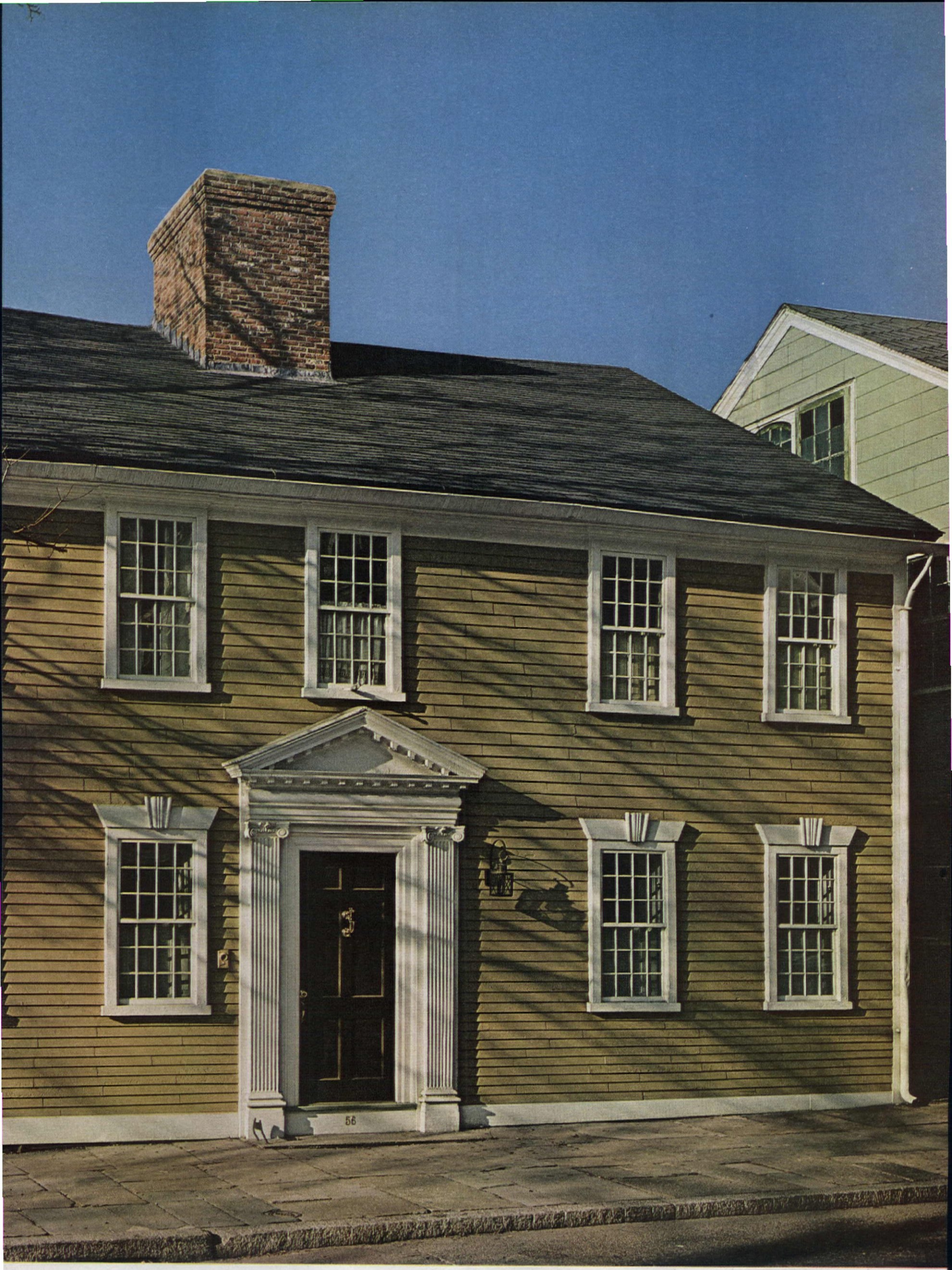
What saved them, and others like them, was the combined efforts of a group of dedicated citizens who saw possibilities in the old houses and who formed the Providence Preservation Society in 1956. The Society worked closely with public officials and a study was done of the College Hill area, where, in 1636, Roger Williams established his settlement. Their aim was to rely upon private restoration along with the general city-sponsored plan to restore the area.

The results of the joint effort can be seen in these fine old houses. Providence is an example of exactly what can be accomplished when people really want to rescue dilapidated historic houses. Here, from the Georgian and Federal periods, are three of the many houses that have been restored.

(continued)

SAVED BY PEOPLE WHO CARE

The Jabez Gorham house, built in 1792, was once the home and workshop of the founder of the famous silversmith firm. It is now owned by Mr. and Mrs. Nelson Miller. House has a view of the capitol designed by McKin, Mead, and White.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SAVED BY
PEOPLE WHO
CARE
(continued)

This house (at left), now owned by Mr. and Mrs. Nathan Hatch, was built between 1798 and 1812 and altered in 1840. The pilasters, cornice, and pediment are typical of the Greek Revival style. The porch and two false chimneys were removed and the original central chimney restored.

The dining room paneling (at right) is painted yellow-green, a typical early Providence color known as light stone color.

Drawing room (below), furnished with Queen Anne and Chippendale pieces, has curved walls. The light detail in cornices and chair rails on the walls is typical of the early 19th century.

The blue paneled room (above) is the basement sitting room that opens onto an enclosed terrace and garden. These rooms on the lower floor are common to many houses located along Benefit Street.

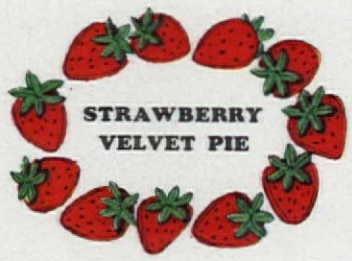
Information: Alma McArdle Photographer: William Maris

TO ORDER OUR STUDY PLAN
for a house based on old Providence houses but with a modern floor plan, and for more about restoring old houses, see page 82.

This house, in the Federal style, was built in 1808. It is now owned by Mr. and Mrs. Robert Goff. The central-hall, two-chimney plan allows for four fireplaces on each floor. The central doorway has a flat Doric cornice supported by consoles and a delicate glazed overhead light. The house is two stories high in front, and a full three stories high in the rear.

SO YOU'RE LEARNING TO COOK

A good cook seems to have a natural talent for making delectable pastries. The secret? Learn to handle the dough with a light, gentle touch. Here we show you how to do it. When you're finished, fill the shell with a strawberry filling. What a wonderful way to celebrate summer!



1 cup sifted all-purpose flour
½ teaspoon salt
⅓ cup shortening
3 tablespoons cold water
2 packages (3 ounces each) strawberry gelatin
1¾ cups boiling water
1 package (10 ounces) frozen strawberries, thawed
1 package (2 ounces) dessert-topping mix
Cold milk

1. Heat oven to 425° F.

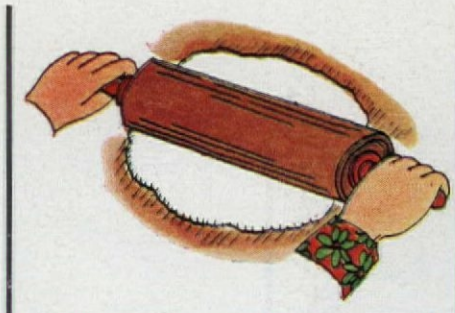
2. Sift flour and salt into bowl.

3. Add shortening. Cut in with pastry blender until shortening is in small particles and mixture resembles cornmeal.

4. Sprinkle a small amount of cold water on flour mixture. Blend with a fork, using a tossing motion. Repeat until all flour is moistened. Be sure to add the water only a little at a time.

5. Gather dough together so it cleans the bowl. Press firmly into a ball.

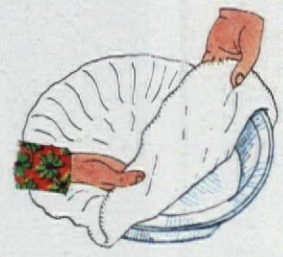
6. Sprinkle a small amount of flour onto board. Place ball of dough on board. Flatten slightly with your hand.



7. Rub a small amount of flour over rolling pin. Hold rolling pin *lightly* and place on center of pastry. Roll from center to edge with *quick, light* strokes, lifting rolling pin as you get near the edge. This keeps edges from getting too thin. Don't roll across pastry from edge to edge—keep stroking lightly from center out to edge all around ball of pastry.

8. Be sure pastry is free moving at all times. If it sticks, slide a spatula underneath, lift pastry carefully, and sprinkle board lightly with flour.

9. Roll pastry, keeping it as circular as possible, into a 12-inch circle. Invert 9-inch pie plate over pastry. Make a mark 1½ inches from edge of plate all the way around. Cut through mark with sharp knife. Lift off plate.



10. Fold pastry in half. Lift into pie plate. Unfold. Ease pastry into plate so it fits the shape of plate. Do not stretch pastry, as this causes it to shrink during baking.

11. Trim pastry with scissors ½ inch from edge of pie plate. Fold the ½ inch under, even with edge of plate.

12. Press pastry gently with fingers to form a high stand-up rim.

13. Flute edge. Place index finger of one hand firmly on inside of rim, and thumb and index finger of other hand at the same point on outside of rim. Pinch. Repeat all around edge.

14. Prick pastry thoroughly on bottom and sides with tines of fork.

15. Cut a piece of wax paper to fit into pastry shell; place in shell. Fill with raw rice or dried beans. This keeps shell in shape as it bakes.

16. Bake 5 minutes. Remove paper and rice or beans. Bake shell 12 to 15 minutes or until golden brown. Remove from oven. Cool on wire rack.

17. Empty gelatin into bowl. Add boiling water. Stir to dissolve.

18. Add strawberries. Chill until mixture is very thick but not set.

19. Prepare topping mix with cold milk as package directs. Stir in 1 cup of the thickened strawberry mixture.

20. Add remaining strawberry mixture. With a spatula, cut down one side of mixture, across bottom, up the other side, and over the top. Turn bowl slightly and repeat. Keep doing this folding until mixtures are completely combined.

21. Chill just until mixture will mound when spooned. Turn into cooled pastry shell. Chill until set.

Soup's the News in Barbecues

SIZZLING TOMATO BARBECUE SAUCE

⅓ cup chopped onion
1 small clove garlic, minced
2 tbsp. salad oil
1 can (10¾ oz.) Campbell's Tomato Soup
1 tbsp. vinegar
1 to 2 tbsp. Worcestershire
2 tbsp. brown sugar
1 tsp. prepared mustard
Dash "Tabasco" sauce

1. In saucepan, cook onion, garlic in oil until tender. *2.* Add remaining ingredients. *3.* Cook over low heat 15 min.; stir now and then. 1½ cups sauce.

KABOBS

Alternate pieces of meat and vegetables on skewers. Broil 10 to 20 minutes or until done, turning and basting every 5 minutes. Serve kabobs with remaining sauce. It's also delicious on hamburgers, chicken, shrimp.

MEATS: Sirloin • Lamb (leg or shoulder) • Bologna • Canned Meats • Frankfurters.

VEGETABLES: Mushrooms • Tomatoes • Green Pepper • Zucchini • Potatoes (canned) • Cucumbers • Pineapple.

EXCITING CAMPBELL COOKBOOK! Get 608 quick, easy, delicious recipes in "Cooking With Soup"—the 200-page hard-cover Campbell cookbook. For each copy, just send 50¢ and 3 Campbell Soup labels to: Cookbook, Box 274, Maple Plain, Minnesota 55359. 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

Herbs

(continued from page 52)

Spartans of the plant world: aggressive, elemental in their requirements.

There's an herb to solve the most trying garden problem. Infinitely varied in flower, leaf and fragrance, they will find their way into your cooking. Indoors or out, they will delight your senses of sight, touch, taste, and smell. An herb is a plant of many parts, indispensable for the gardener on a budget as well as the perfectionist gourmet cook.

BY THE KITCHEN DOOR

This is where parked wagons, bicycles, balls, and the like accumulate. It's a partly shaded desert and *nothing* grows there. Except herbs. In two years we made the desert bloom, and our herb garden requires only a few hours of attention in the spring and again in the fall.

For practical reasons herbs must be squared off into separate areas using brick or stone dividers. Most herbs are virtually indestructible, will overrun almost anything in their path, and so need to be restrained. If the area by the back step is worn out, rake the soil, lay stepping stones in it, and set young plants of common or lemon thyme between the stones. Water frequently for a month and protect with a few branches until the plants are well established. They will spread into a beautiful groundcover and in a year the area will look as comfortable as your home. Thyme prefers poor, sandy soil, lots of sun.

Do you have a shady area near your shrubs where little grass will grow? Or do you have a shady bank that's impossible to mow? Sweet woodruff is the answer. It's a spreading, three-inch-wide plant with small white, star-shaped flowers in May. In Germany, it's used to flavor Rhine wine, but it makes a beautiful groundcover for me. Leaves are oval shaped.

Sweet woodruff is a perennial and will thrive in completely shaded, loose, moist ground. Buy small plants and get them into the ground in early June. They grow rapidly and will cover a bank or bed in no time. You can also plant sweet woodruff under shrubs to keep out weeds—it's tougher than they are.

FOUNDATIONS, HEDGES, BORDERS

If you have a new home and prefer not to have the traditional shrub planting around the foundation, plant lavender. One of the prettiest sights I've seen was a thick hedge of lavender planted in front of the foundation of a Cape Cod home. A lavender hedge is about a third as expensive as an evergreen planting and takes half as long to become established.

Lavender is a perennial evergreen with pointed grayish leaves. English lavender is the hardiest type, and will provide spikes of scented lavender flowers in summer. Set plants 12 inches apart in light, loose, well-drained soil, in sun. Lavender makes a beautiful hedge for a walk, driveway, or patio and seldom has to be trimmed. It grows 18 inches tall.

Another fine low hedge can be had with germander, a perennial evergreen that looks like boxwood. It's the only herb that came over on the Mayflower! It will flourish in poor soil and lots of sun. You can plant cuttings in late May or early June.

In shady spots the lovely perennial hyssop makes a handsome low hedge or foundation cover. It's almost evergreen—for a short time in midwinter its leaves turn brown, but very early in spring new, bright green leaves appear. The plant bears blue, pink, or white flower spikes. You can start it easily from seeds available at any nursery. Sow seeds at least eight inches apart in early spring. Give it light, well-drained soil. Hyssop grows to about two feet. Keep cutting it back after it blooms and it will flower all season long.

Burnet also makes an attractive herb border. Perennial and evergreen, it has dark oval leaves. It has a dainty, fernlike appearance, but is quite bushy. This too grows well from seeds sown in early spring. It prefers light, well-drained soil and will thrive in sun or semishade. I use it as a garnish all year round. In winter, brush the snow off your burnet and try it in salads. You'll be delighted with its mild, luscious, cucumber flavor.

Rue is traditionally a doorway plant. The Greeks and Romans believed it warded off the evil eye, prevented disease, and kept their daughters from going astray. In the Middle Ages, every self-respecting witch had rue in her garden. You can use it to cover the foundation. It grows to two feet, has lacy, blue-green leaves.

Rue propagates easily from seed. Space plants eight inches to a foot apart in poor, limy soil with plenty of sun. In a new development with very few trees and too much sun, it's ideal for instant landscaping.

SAGE FOR A LAWN!

Recently I saw an unusual example of landscaping with herbs. In the long front yard of a brand-new split-level home, the landscape architect had planted low evergreen shrubs of sage, with crushed white stones as a mulch. Now here is a practical substitute for a lawn! The white stones—marble chips—contained lime, which most herbs prefer in the soil, and the land sloped away from the house, assuring good drainage. It was the most well-established-looking home in the spanking new development.

Much sung as a western plant, sage will grow practically anywhere in the country. It grows to two feet tall and bears fragrant flowers in many colors.

Just drop in the film and shoot!

Take this camera

Start it from seed sown in fall or early spring. Transplant young plants early, in rows about two-and-a-half to three feet apart. If you have an area between a walk and a foundation, sage, lavender, rue, or burnet will decorate it handsomely. Use a mulch to keep down weeds and preserve moisture.

A VERY SMALL BORDER

Winter savory makes a pretty, practical edging for a walk, drive, or flower bed. It's a hardy perennial that thrives in poor, well-drained soil with much sun. You can start it from seed in early spring or set out plants now. To keep it full, clip frequently and use the cuttings in your cooking. Or you can dry and save them to burn in the fireplace in winter—they will fill your room with a lovely fragrance.

BACKGROUND PLANTINGS

French tarragon is a bushy, hardy perennial that grows all over the United States. It makes an effective background shrub, grows to two feet in height, in a partially shaded spot. Grow it from root divisions, cuttings, or small plants from the nursery. Start it in early spring and protect with a mulch in winter.

Oregano, of Italian and Greek cuisine, is an excellent low shrub for the back of the border. It will grow into a hedge that blooms throughout June, July, and August. Since it spreads rapidly it's best to confine it with bricks or metal dividers sunk into the soil. Oregano prefers semishade and a moist, heavier soil than most herbs.

The mints are a large family and they too make excellent background or low foundation plants. Choose the flavor you like: orange, apple, spearmint, peppermint, brandy, or basil (great with lamb), and try them in cool summer drinks too. Curly mint has exquisite foliage. If you plant more than one variety, separate with dividers. Set out young plants in June.

STONE WALLS AND HIGH FENCES

If you have a low stone wall, or are thinking of putting one up, you can increase its height by at least 18 inches if you plant lavender in it. Leave a hollow area along the center of the wall, fill it with moderately sandy soil, and plant lavender. The plants will have good drainage, and with plenty of sunshine will flourish and add much charm to your home.

A redwood fence benefits tremendously from the contrast of a row of pineapple sage with its gray foliage and lovely blossoms. It will grow quickly into a carefree hedge.

If you have a swimming pool with a tall fence around it, blend it into your garden with a row of bergamot, tansy, or hollyhocks. They're all tall perennials that give a garden look to the pool area and soften the harsh lines of protective fencing. Decorate a chain-link fence in short order by training quick-growing ivy on it and finishing off with an herb hedge to blend it with the lawn and the rest of the garden.

Bergamot has tassels of bloom in lavender, yellow, and bright scarlet. The leaves are attractive, fragrant, and the plant grows two to three feet tall. Give it moist soil and some shade and it will thrive. Sow seeds in November, or set out young plants or root divisions in early spring.

Tansy is another tall herb. Its flowers keep their gold color even when dried. The foliage is dark green and fernlike. It grows two-and-a-half to three feet high and blooms profusely for three months in summer. You can start it from seed in spring or set out plants or root divisions later. If the plant spreads too rapidly, cut off part of the root. Tansy grows into a good-size shrub so space young plants 18 inches apart. Give them a fairly moist, well-drained soil for good growth.

ONIONS ARE HERBS

For a real eye-catcher, plant the Egyptian onion. It looks very contemporary, grows two feet tall, and is topped with what looks like a small pink and white Turkish shoe. This is the top onion—pick it and you have miniature onions for summer salads. If you don't pick them, the plant lowers the bulblets to the ground and new plants develop.

Leek is a very distinguished allium. The leaves grow in the shape of a fan, with a central spearlike stem that supports a round ball. This in turn supports a host of tiny white blooms.

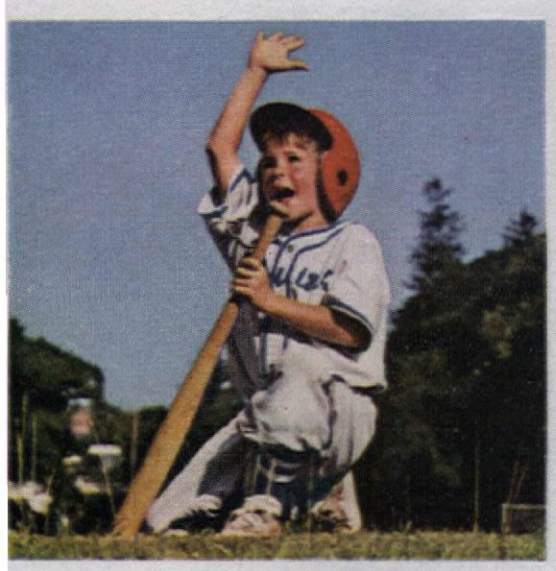
The onion chive has lavender-colored flowers in great profusion early in the season. The flower of garlic chive is like a small cluster of white stars—and they appear constantly. The fragrance of both is a sweet, elusive floral. Foliage is straplike. All the alliums prefer a well-drained soil. If you don't want the plants to spread, clip the flower head after blooming.

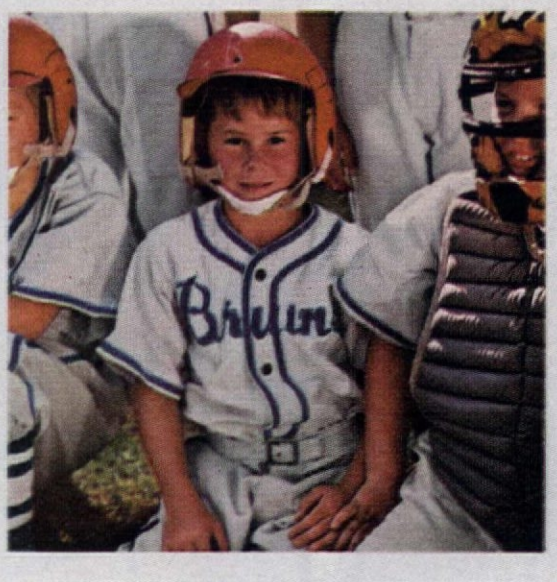
Enjoy your herbs—the flavor and the fragrance of them. Once established they will crowd out weeds, and drought or family vacations will rarely—if ever—disturb them.

OUR SUMMER ISSUE

What's in store for your garden in Summer? Water . . . the best-looking ornamental pools we could find to inspire you, and the basics on recirculating pumps so you'll do something about it. And if it doesn't rain this year—plan ahead for next summer!

where the fun is!





New Kodak Instamatic Cameras load instantly

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SHOULD YOU SEND YOUR DOG TO CAMP?

By Patricia O'Keefe

It's a little like sending your first child off to camp for the first time.

You pat your dog on the head and babble a few inane last words about his being a good boy and you'll be back in just a little while. You find yourself telling the kennel owner things you've already told him three times, for heaven's sake. Then you chirp bravely, "Well, ah, good-bye!" Nobody answers but the kennel owner, so you gulp down the lump in your throat and leave for your vacation, wondering. Will they take good care of him? Will he be happy? Will he miss me?

The answer to all those questions is yes. Yes, he will miss you. Yes, they'll take good care of him. If you take a little time and use common sense to choose a good kennel for your pet while you are vacationing, chances are, you'll come home to find him as cold nosed and waggy tailed as when you left. Maybe a little more so. This is just as true if you own a cat.

A pet that is accustomed to being the center of attention in his own home usually mopes a little the first few days in a strange place. However, a well-run kennel or cattery sees to it that each guest is clean and comfortable, has good food, and enough personal attention to perk up his spirits.

Planning for your pet's care while you are away shouldn't be left to the last minute. If you have never boarded your dog or cat, it's a good idea to visit a few to familiarize yourself with the services offered and the people who run them. Both are important. The best aren't necessarily the fanciest or most expensive. A good kennel or cattery is run by people who love animals, is adequately staffed to give each guest daily attention, and is equipped to cope with emergencies.

You can ask your veterinarian to recommend several places. He may have this service himself.

When you visit a prospective kennel the first thing to look for is cleanliness. A good kennel is as clean as a Dutch doorstep. You won't notice any strong animal odor. (Or strong, cover-up disinfectant odors, either.) It won't be homelike. No rugs on the floor or easy chairs. The pens and runs will be built of materials which can be scrubbed every day.

Each dog or cat should have individual accommodations, except in the case of two owned by the same person and accustomed to living together.

A dog needs an inside pen big enough to stand and move around in and an outside run for exercise. A cat can get along without much room to roam. Its pen should be large enough to accommodate a large litter box, food and water dishes, and still allow the cat plenty of space to stretch and sleep.

Be wary of the kennel that won't let you inspect the area where the animals are kept. Any reputable kennel will be happy to show you around and answer questions.

Be sure you understand what services are standard. Generally, these include food, housing, simple medication prescribed by your own veterinarian, and a watchful eye on your pet's health and cleanliness.

If you own a poodle or any other dog that requires bathing, clipping, or combing frequently, you will be charged for this extra service. If you would like to have your dog housebroken, trained in basic obedience, or for hunting, many kennels offer these services for an additional fee.

What if your dog needs emergency medical attention? If the kennel you choose is not operated by a veterinarian, it should have veterinarians on call. You should, of course, always leave your pet's own veterinarian's name and telephone number with the kennel.

Some kennels reserve the right to have a dog or cat that becomes ill treated without the owner's permission when the owner cannot be contacted. You may be asked to sign a waiver, releasing the kennel from responsibility in such cases. You should read carefully any papers you sign.

Most kennels have a standard menu for all boarders. You will be told what commercial dog or cat foods are used. If you want your pet to have a special menu, bring a supply.

If the kennel insists that your pet has had recent inoculations for infectious diseases (distemper, canine hepatitis, and rabies for dogs; feline distemper and pneumonitis for cats) before your pet is allowed to set a paw in the place, be glad. It means that the owner is doing his best to keep his place free of these highly contagious, often fatal diseases. Don't be insulted if he carefully checks your darling for fleas, lice, and ticks. He knows that prevention is easier than cure and is protecting your pet as well as others.

Prices for boarding vary in different parts of the country. For dogs, rates are usually based on size—an average range is $1.50 to $2 per day for toy dogs to $4 for large ones. Rates for unhousebroken dogs, puppies on several feedings a day, and sick or elderly dogs that need special care are higher. Some places have weekly rates or monthly rates.

Though boarding a pet is an additional vacation expense, it has advantages. You don't have to impose on friends or neighbors. You know that he can't run away or be pet-napped. You also know that he's with someone who knows how to cope with his moods or any illness.

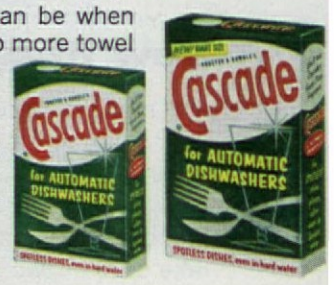
You'll have fun, and be glad to be home when it's over. So will your pet. Who knows? He may beg to go back next year.

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

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

Today's Cascade has Chlorosheen to make water rinse off in clear sheets. Drops don't form, so dishes dry spotless!

You discover how beautifully spotfree your dishes can be when you discover today's Cascade! No more ugly spots. No more towel touch-ups. Just sparkling dishes you're proud to take straight from your dishwasher to your table! Only today's Cascade has Chlorosheen to stop spots before they start! Its amazing "sheeting action" lets dishes dry spotless! Cascade actually *protects* fine china patterns. More women prefer it. Every dishwasher maker approves it. Today's Cascade—wow!



Be a health-wise mother, buy a new dishwasher.

The boys' bedroom.
One of the active rooms.

The floors for the active rooms: Armstrong vinyl floors.

Here's a room that has to weather a lot of growing up. For rooms like this—and for all your active rooms from front hall to family room—it's wise to choose materials that not only look beautiful but stay looking beautiful. Armstrong vinyl floors do. That's why they belong in all the active rooms of your home.

Armstrong

This sheet vinyl floor is called Montina® Corlon®. It's one of many Armstrong vinyl floors. The inlaid vinyl chips create a rich texture that helps hide scuffs and heel marks. Montina comes in many colorings—86705 and 86717 are shown in a custom design with Vinyl Corlon Decorator Strips.

See the Armstrong name printed on the roll; it's your assurance of quality. Visit your Armstrong retailer. You'll find him listed in the Yellow Pages under "Floors."

FREE 24-page, full-color booklet of decorating ideas for the active rooms of your home. Write Armstrong, 6606 Pine Street, Lancaster, Pennsylvania.

What's new in warm nests?

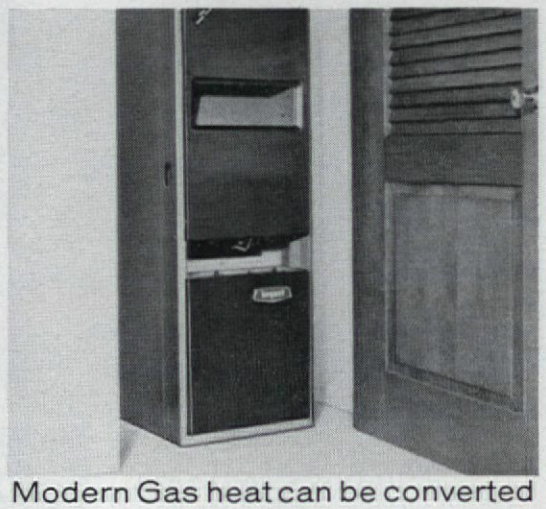
Not much for your feathered friends but plenty for you

There's never been more *comfortable* heat than Gas since man left the cave. Today's automatic Gas heat gives even, floor-to-ceiling warmth throughout your whole house. No cold spots; no need for auxiliary heaters. Gas is *dependable;* it is delivered underground where there is no weather. And Gas is so *economical* you can save literally thousands of dollars over other kinds of heating. It's amazing there still are other kinds of heat, isn't it?

AMERICAN GAS ASSOCIATION

There is no cleaner heat than Gas

Furnishings never get soiled by Gas heat because it leaves no soot or film. What's more, circulating warm air Gas heat filters out dust and pollen, lets you control humidity as well as temperature.



Modern Gas heat can be converted to whole-house air conditioning

If you have warm air Gas heat, you may be halfway to having your whole house air conditioned by Gas. Gas cooling is dependable and economical, too. See your contractor or Gas company.

Gas

For clean, dependable heat,

Gas makes the big difference

...costs less, too

This advertisement sponsored by the following **GAS EQUIPMENT MANUFACTURERS,** Suppliers to the Gas Industry: AMERICAN METER CO.; PIPE LINE SERVICE CORPORATION; ROCKWELL MANUFACTURING CO.; Superior Meter Division, NEPTUNE METER CO.; THE TAPECOAT CO., INC.; THE U. S. PIPE AND FOUNDRY COMPANY. In cooperation with the **AMERICAN GAS ASSOCIATION, INC.**

Family Trip

(continued from page 16)

in the proper psychological state of mind. Many ideas came forth from the children and a number of their thoughts and suggestions were incorporated into our overall plan and added immeasurably to the pleasures of us all.

To help everyone visualize the 10,000 mile trip, we broke it down into 34 destinations. The daily change of scenery and campsites provided additional and unexpected bonuses.

To insure further success we provided car comforts for everyone: headrest for nondriver, pillows for each child, a thermos filled with refreshment. Travel fun was provided in the form of books, baseball equipment, fishing gear, harmonica, guitar, playing cards, and miniature magnetized games. Rubber floor mats front and back were useful for easier "housekeeping." Our car was equipped with an emergency signal and air conditioning (used sparingly till we reached Mojave Desert heat of 140°). We also carried extra Eveready flashlights and batteries, fan belts, and fuses. We were all equipped with seat belts, of course.

Cooking, packing, unpacking, storage, and general chores need attention and everyone is happier if he has an assignment. Our two older boys quickly mastered the art of setting up and knocking down. Things were packed so that cooking gear came out first. Folding tables (by Garco and C.M. Products) were extremely handy, as were the Mirro camping sets. Our third and fourth sons served as water boys.

Generally speaking, camping activity increased as we traveled west. Facilities improved as well. It might seem surprising but our experience proved that national parks have the most complete and modern facilities. The larger ones have general stores, hot showers, and coin-operated laundries. We encountered no problems obtaining a campsite unless we arrived after dark. This should be avoided. No reservations are necessary and once in, you can stay for as long as one month in certain areas at a minimal charge per day. We recommend purchasing a season's national park permit if you intend to stay in or visit these parks. Popular parks fill up early especially on the West Coast.

Plans for the following day's destination were usually made the night before departure. The first three weeks we prepared and ate breakfast before camp departure. We discovered this resulted in early morning hacking around and unnecessary delays so we changed our routine to a glass of milk for the boys, fresh fruit or Kellogg pop-tarts. For us, tea or coffee. We then got a good head start and pulled into a roadside restaurant for a later, more complete breakfast. This was more satisfactory for us at least. While on the road, camp supplies and food purchases were scheduled for late afternoon. At that time we would purchase gasoline and ice, which were usually available in self-service units at the gas stations across the country. One 10-pound filling of our ice chest would keep everything fresh and cold for one full day and night. To our delight and convenience as we traveled west we discovered that grocers often stayed open until seven, eight, or sometimes as late as nine o'clock.

All of our food was kept in the car—*no* eating was permitted in the tent *ever*. This was to prevent uninvited four-legged visitors at night.

As our map indicates, the trip took us from the Atlantic to the Pacific oceans. The total success of the trip was enhanced by certain unexpected highlights along the way that *only* camping could afford. A lunchtime stop in a roadside park in Hiawatha, Kansas, produced Harry Edward Mendenhall, poet laureate of that great state. In southern Indiana while lunching along a roadside we met a chatty farmer who had known Ernie Pyle and his family. In Arizona we met homesteaders whose family had brought them out in Conestoga wagons to stake out land that later developed into a very prosperous gold and silver mine. They were in their 80s and had just sold their 164,000-acre ranch! In Wyoming there were homesteaders who had spent their first winter in a tent in sub-zero weather to protect their claim. Wyoming was celebrating its 75th anniversary of statehood and everyone was wearing western clothing for the occasion.

With time running out, we headed home. Camping illustrates perhaps better than any other mode of travel just how huge and beautiful America is.

After traveling 10,000 miles, we still have 33 states to see—each with its own particular splendor!

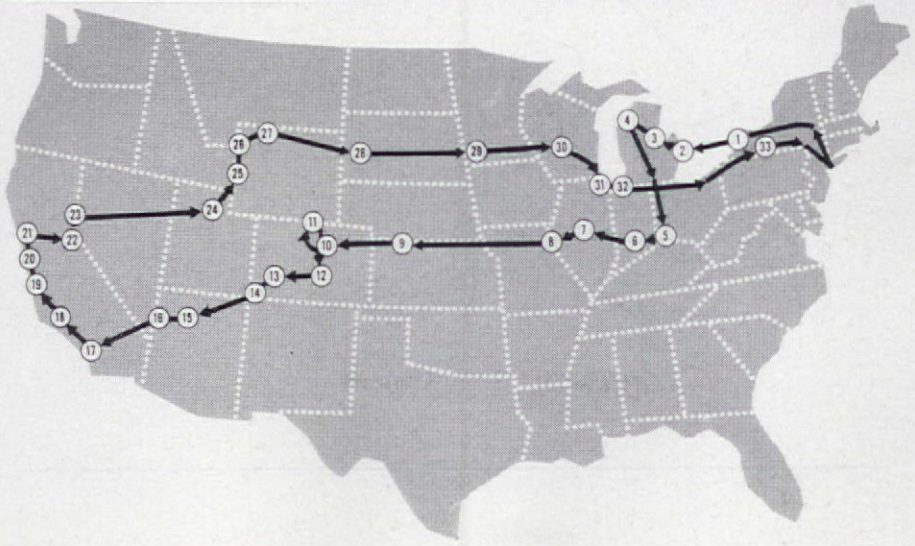
This is pepperoni: Italian sausage with its own special seasonings.

The spice, tang and sizzle of pepperoni pizza,

now in a mix.

Only Chef Boy-Ar-Dee®, with his special skill and know-how, could make it.

From Chef's mix you make a crispy, one-step crust. Add Chef's brand-new pizza sauce with lively slices of pepperoni, cheese topping; bake. In minutes, a sizzling pepperoni pizza. It's one of America's favorites. **Chef Boy-Ar-Dee**



NUMBERS INDICATE OVERNIGHT STOPS

1. Niagara Falls, N.Y. **2.** Port Huron, Mich. **3.** Bay City, Mich. **4.** Omena, Mich. **5.** Cincinnati, Ohio. **6.** Brown County State Park, Ind. **7.** New Salem State Park, Ill. **8.** Wallace State Park, Mo. **9.** Lovewell State Park, Kan. **10.** Denver, Colo. **11.** Rocky Mountain Nat'l Park, Colo. **12.** Boulder, Colo. **13.** Ouray, Colo. **14.** Mesa Verde, Colo. **15.** Grand Canyon Nat'l Park, Ariz. **16.** Kingman, Ariz. **17.** Capistrano Beach State Park, Calif. **18.** Santa Barbara, Calif. **19.** Big Sur State Park, Calif. **20.** Santa Cruz, Calif. **21.** San Francisco, Calif. **22.** Yosemite Nat'l Park, Calif. **23.** Nevada Beach Forest Camp, Lake Tahoe, Nev. **24.** Salt Lake City, Utah. **25.** Wolf Creek in Targhee Nat'l Park, Wyo. **26.** Grand Tetons, Wyo. **27.** Cody, Wyo. **28.** Rapid City, S.D. **29.** Windom, Minn. **30.** Richland Center, Wisc. **31.** Chicago, Ill. **32.** Indiana State Park, Ind. **33.** Allegheny State Park, N. Y. **34.** Home.

"Diplomatic Immunity"

– to guests' spills!

It's yours with DREXEL upholstery, protected by "SCOTCHGARD" Repeller.

Reassuring thought. Spilled drinks blot right up with a tissue. Food spills—even oily ones—just "sit" on the surface, too. That's the gift which "SCOTCHGARD" Brand Stain Repeller brings to you, your furniture, and your guests. If a stain is ever forced into the fabric, spot-clean and it vanishes—generally without leaving a ring!

DREXEL "Discretionaire" Collection, shown, is designed to fit any area. Includes chair, loveseat and 76", 86" and 96" sofas; four arm-styles, two bases. You may order loveseat and sofa with right or left arm to turn corners. At fine stores everywhere.

Scotchgard® STAIN REPELLER / 3M COMPANY

"SCOTCHGARD" is a Reg. TM. of

GOWN BY COUNTESS ALEXANDER, JEWELS BY CARTIER

Small-Fry Construction

(continued from page 59)

STARTING A TREE HOUSE

There are two basic approaches to starting a tree house. One merely calls for giving a hammer, nails, and a pile of lumber to one or more small boys, then pointing to a tree. Before long, a free-form platform begins to take shape in the lower branches. Boards will be crisscrossed, jammed into place, and nailed together. More boards are added, and a structure begins to appear. Not a pretty structure, perhaps, but one with a certain indefinable charm found only in boy-built tree houses.

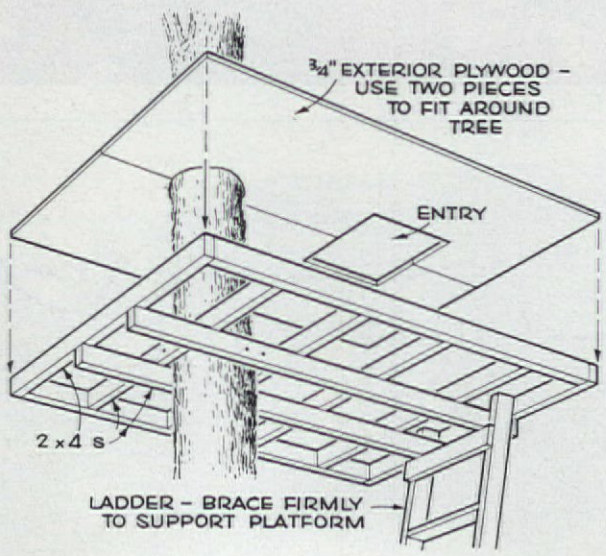
The engineering principles used in this method are marvelous to behold. They are so unorthodox that they defy comprehension. "Surely, this tree house will crash to the ground," says the observer. But it will not. It will remain for years to come, defying the laws of gravity long after its architects have moved into larger, more conventional houses built solidly on the ground.

But very often, adults are called upon to help. When that happens, the tree house is scientifically designed.

First step in building this kind of structure is to erect a platform like that in the sketch below. To assure solid support, frame it with 2x4s or larger, and anchor them to the tree trunk with ¼-inch lag screws six inches long. Use at least two screws per member for this purpose. Additional support must also be provided. One way to do this is to anchor the platform to the access ladder, or perhaps to nearby, smaller trees.

Strong nailing is important. If you're an experienced carpenter, you'll probably fasten the various framing members together by toe-nailing and end-nailing with 10- or 12-penny nails. Those who are inexperienced in using large nails in this way can predrill a hole for each nail half the diameter of the nail (or a little smaller). This will minimize splitting of the wood and increase the nail's holding power. Another way to increase holding power would be to use screw nails or ring shank nails instead of plain ones. Predrilling requirements are the same in either case.

Another approach is to use a gadget called a framing anchor at each joint. This is a sheet-metal device that is predrilled with a hole for each nail, and often comes complete with the required nails. It gives an exceptionally strong joint. Framing anchors are available at many lumberyards, at reasonable cost.



The tree-house floor should be of ¾-inch exterior-grade plywood. Using two pieces as shown makes for easy fitting around the trunk. The holes for the tree and entry should be cut before nailing the plywood over the frame. Nails used here should be four- or five-penny. Don't skimp on them, as a firmly nailed floor provides considerable extra bracing for the frame.

If you plan to paint or stain any parts of the tree house or apply wood preservative, it's a good idea to do so after cutting each piece to size, but before final assembly of the structure. If you intend to paint, you should at least apply the primer coat before final assembly. (Note: Stain would be easier to apply and easier to renew. Also, it's safer around small children than exterior paints.)

From this point on, it's just a matter of deciding what sort of structure you want to build on your platform. Virtually any type will do—A-frame, "log" cabin, shed, you name it. Only limitations are the shape of the tree and the "architect's" imaginative spirit.

FIESTA DUAL-LEVEL (32" x 21")

All the controls ride high, wide and handy atop these new American-Standard Fiesta* kitchen sink centers!

FIESTA SCULPTURED ROUND BOWL (42" x 21")

FIESTA TRIPLE BOWL (42" x 21")

FIESTA SINGLE BOWL (24" x 21")

Now American-Standard gives you a new world of convenience in these revolutionary Fiesta kitchen sink centers!

The news starts at the top with a deck you can tailor to your *needs*. Start with a single lever to control both water flow *and* temperature. Add remote controls for pop-up drains (no fiddling about under water). Even a soap and lotion dispenser. And a spray rinse. Choose the controls you want. They're all fingertip-handy, high above the splash line.

Once, glamour was for everything *but* the kitchen sink. Now, glamour *is* a Fiesta kitchen sink center that comes in a convenient size and shape to fit your special requirements. Designed with a food-waste disposer in mind. (A quick and quiet American-Standard disposer, that is!) And available in *color* in thick, lustrous porcelain on solid cast iron.

You spend about 70% of your kitchen time at the sink. Put a Fiesta kitchen sink center in your new home to save your hands and steps. Or give your present kitchen a new heart. Mail the coupon for the whole Fiesta story, or see your American-Standard plumbing contractor. He's listed in the Yellow Pages under "Plumbing Fixtures" or "Plumbing Supplies."

*TRADEMARK AR&SS CORP.

AMERICAN-STANDARD

AMERICAN-Standard
PLUMBING AND HEATING DIVISION

AMERICAN-STANDARD, Dept. PA-666
Box 2, Midtown Station, New York, N.Y. 10018

Please send me your new kitchen sink center brochure.

I am building_____. I am modernizing_____.

Name_____

Address_____

City_____ State_____

County_____ Zip No._____

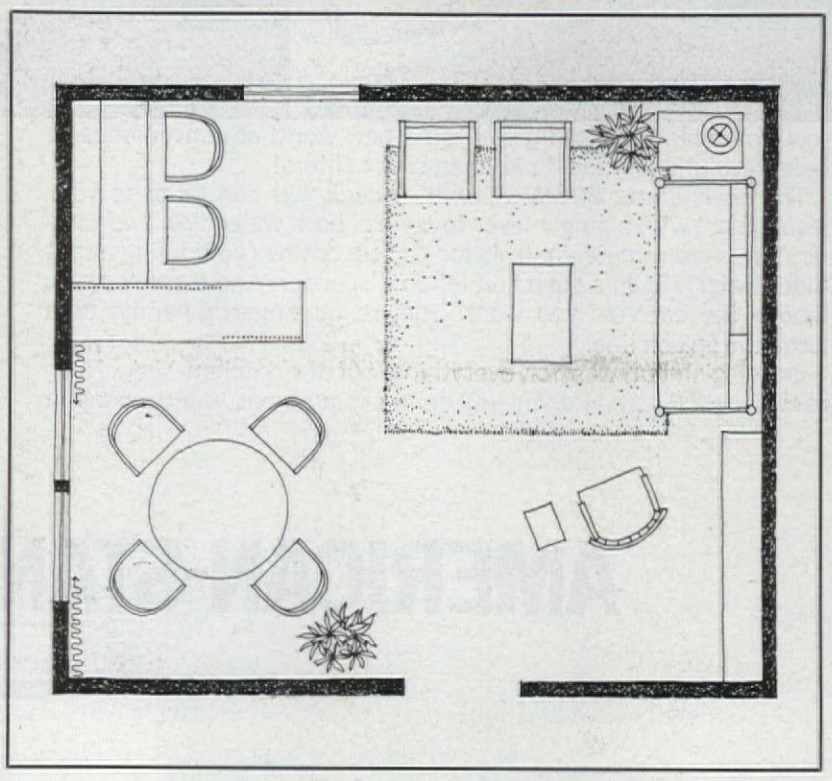
Young American designers have a new approach to space—and to furniture placement too—if entries in Heywood-Wakefield Furniture Company's contest in Chicago art schools are any indication. The students were assigned a hypothetical client (Mr. and Mrs. Young) with an annual income of $7500 and an area about 11x18 feet to work with. Our photographs and sketches prove how this space, which approximates that of a living room in an average, medium-price builder house or apartment, can be organized most effectively and most functionally.

The prize-winning solution, judged on such points as "use of space, imagination, and ingenuity," was awarded to 22-year-old Merle B. Riedel, a third-year student at Chicago's Art Institute. Mrs. Riedel's living-dining-study-guest-hobby-play room (shown below) was reproduced in Heywood-Wakefield's Chicago showroom where we photographed it. In addition to Mrs. Riedel, there were 10 citation award winners. Two of these winning plans are shown on page 80. They were designed by Andrea Piraro (a student at the Chicago School of Art & Design) and Wayne Mikosz also of Chicago (of the Harrington Institute of Interior Design).

Instead of lining up furniture, wallflower fashion and leaving a big, bald piazza in the middle of the room, on the theory that dividing space makes it look smaller, all three (continued)

ADAPTABLE IDEAS FROM PRIZE-WINNING DESIGNS

Multifunction room by Merle B. Riedel demands careful planning (see plan). Congenial seating group (top left), which can be enlarged with chairs from dining area, is visually held together by area rug. Wall hanging was quickly made on sewing machine. Random stripes were painted on back wall and 1x1-inch fir strips were used on ceiling which is painted black. The dining area (right) is divided from work area for two (lower left) by a bank of low cabinets. Heavy strings attached to ceiling and counter make above-counter divider. Lamps are homemade, consist of oatmeal boxes, covered with rice paper.



Photographer: Harry Hartman

Three new SEGO® flavors with the nice new taste

Milk Chocolate! Caramel Fudge! Butter Pecan!

Innocent as they may seem, these newest three are wickedly, recklessly tempting. Now, altogether, sixteen nice-new-taste SEGO® Diet Food flavors, so nice we put them in nice new cans. All with the extra protein, the extra ounces, the extra-special brand of slimming magic only SEGO offers. Sixteen nice-new-tastes... three irresistible newcomers... one lucky you. This is dieting?

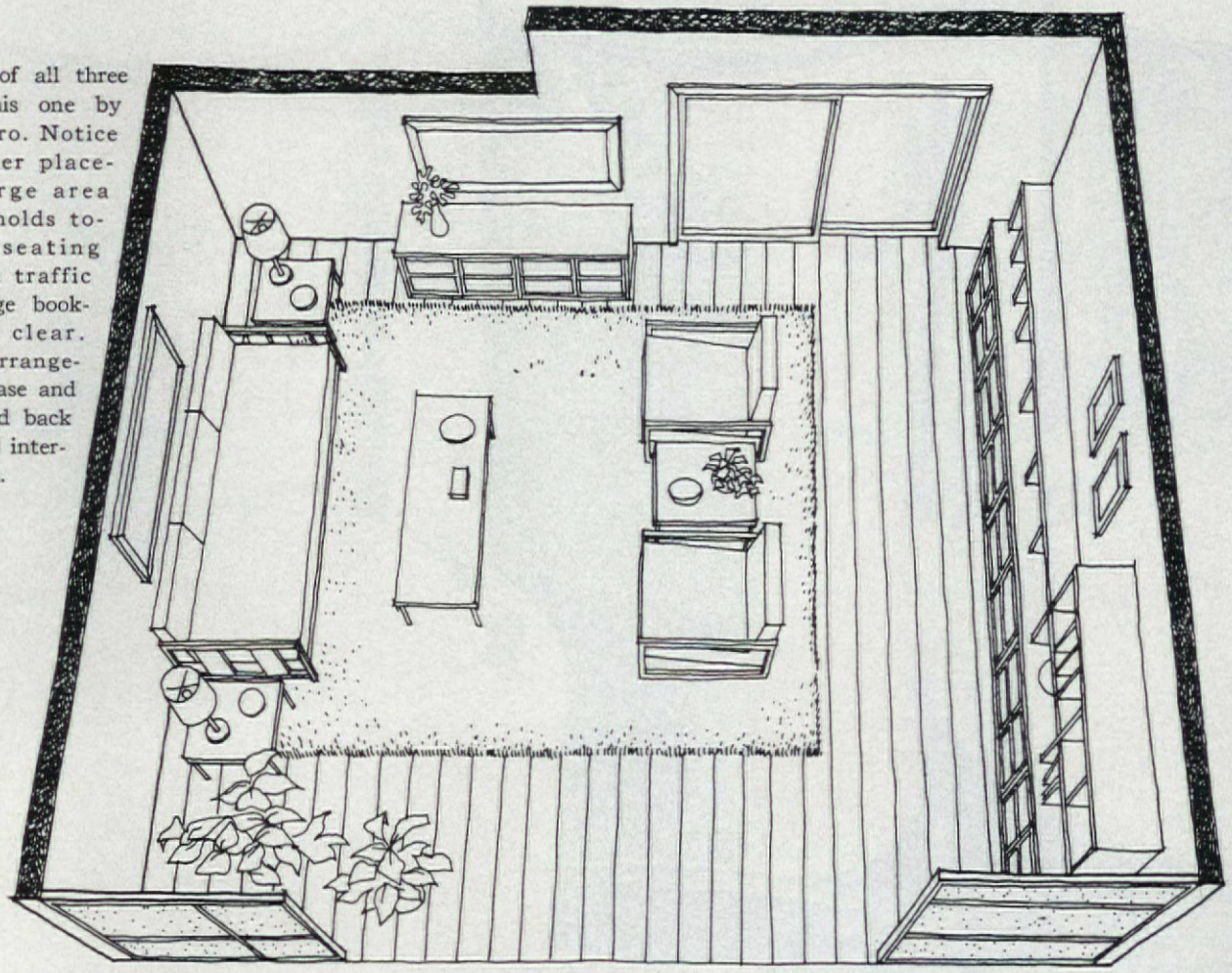
PET MILK COMPANY MILK PRODUCTS DIVISION

(continued)

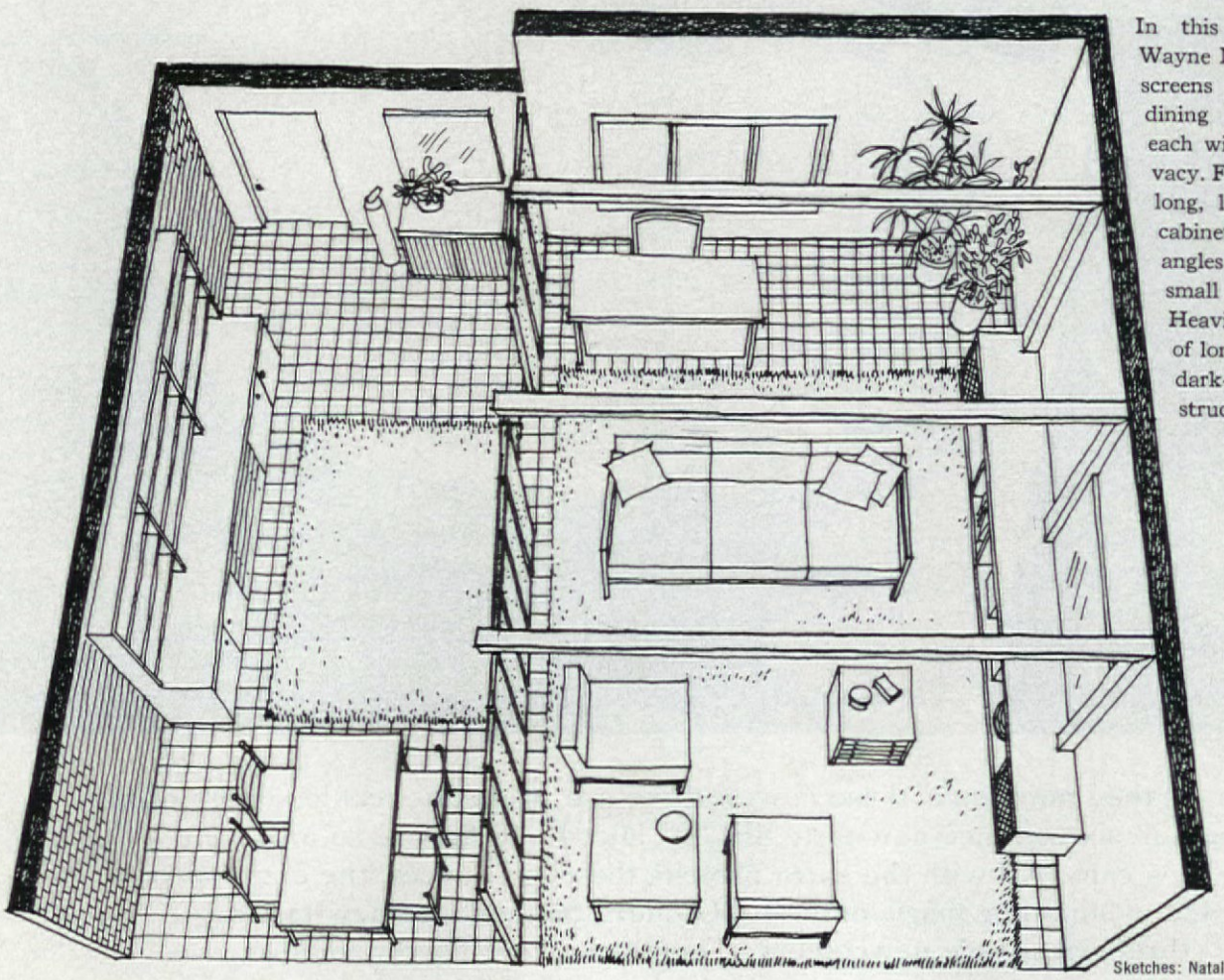
designers made the most of space via the "divide and conquer" principle. Why does this make a room seem larger? Because the eye is kept busy and interested by a variety of lines, shadows, and shapes. It does not bounce back; it is not repelled as it would be by a plain unbroken surface that it can take in at a glance.

Wall areas, too, have been broken up and articulated to make them more interesting. In one case (see bottom plan) a cantilevered cabinet is centered on one wall. Basically designed for stereo components, it can also serve as an additional storage area.

Adaptable to your own situation are space-planning and furniture-arrangement ideas such as: The use of off-center area rugs to zone furniture groupings . . . freeing floor space through use of wall-hung pieces . . . placing major pieces of furniture or even major groups at right angles to the wall.



Most formal of all three settings is this one by Andrea Piraro. Notice the off-center placement of large area rug, which holds together the seating group, while traffic lane past large bookcase is left clear. Step-down arrangement of bookcase and simply designed back wall add visual interest to the room.



In this room, designed by Wayne Mikosz, a wall of cane screens divides the living-dining areas and furnishes each with an element of privacy. Freestanding sleep-sofa; long, low line of wall-hung cabinets; and chairs at right angles to each other give small area a light look. Heaviest piece has support of long wall. In living room, dark-stained beams are constructed of 1x6 lumber.

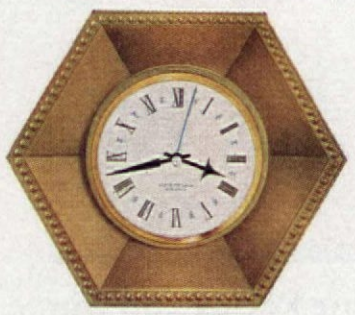
Sketches: Natalie Siegel

Gift buying made painless, more or less.

WESTCLOX ELECTRIC CLOCKS

LACE DIALITE $8.98

New! Lovely lighted dial wall clock. Beautiful by day, a night-light after dark. And just 7¼" high. Available in white or brown.



WOODBRIDGE $8.98

Smartly styled wall clock. Rich, hand-rubbed woodtone finish. Intriguing hexagonal design with white metal dial finish. Sweep second hand. 8⅝" high.

MAGIC TOUCH DIALITE $5.98

New alarm with amazing "magic touch!" A light tap anywhere on top silences alarm. Softly lighted dial gives full night view. In white or antique gold.

WOODCREST $8.98

New! Elegant walnut case. Contemporary styling to blend with any decor. Rich gold color foil dial. Buzzer alarm. Also comes with luminous dial, at $9.98.

BIG BEN ELECTRIC DIALITE $8.98

This newest Big Ben alarm features illuminated dial. All metal case, solid brass trim. Sweep second hand, sweep alarm indicator. Shatterproof crystal.

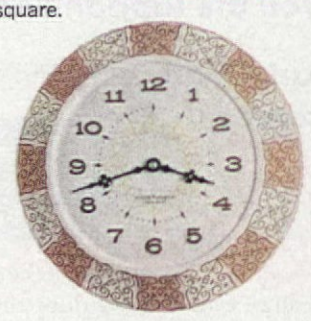
BELL-VUE $10.95

New alarm. Bell and striker exposed to view through molded lattice. Soft bell tone alarm rings for about 10 minutes—followed by buzzer sound. Sweep second hand. Brushed brass finish or wood-grain finish.

WESTCLOX NO-CORD* ELECTRIC WALL CLOCKS

WAVERLY $17.95

Circular brushed gold color dial mounted on elegant ivory leather texture. Quaint antique-style picture frame case. No-Cord Electric hangs anywhere. No outlet needed. 11¼" square.



MADRID $9.95

New! Sophisticated Spanish motif borders dial. Goes with modern or traditional. Battery-powered, hangs anywhere, no outlet needed. Comes in white and brown or white and charcoal. 9" diameter.

BATHMATE $11.95

New bathroom No-Cord Electric! Goes with both traditional and modern bathroom decor. Exclusive moisture-resistant movement. Runs up to a year on a standard flashlight battery. White, verdian green or peacock blue. 11" diameter.

*ATO Licensed

PENNSYLVANIA SPICE CHEST $19.95

New Early American No-Cord Electric Decorator Clock! Sculptured cherry wood finish case with intriguing heart design on dial. Attractive shelf provides space for four spice bottles. 14⅜" high.

WESTCLOX KEYWOUND ALARM CLOCKS

BABY BEN ALARM $7.98

The ever-reliable Baby Ben with new smart oval design. Adjustable loud-soft alarm. Quiet tick, quiet wind. Choice of white or black dials. Also, luminous, at $8.98.

MAGIC TOUCH DROWSE® ALARM WITH LIGHTED DIAL $5.98

Touch top anywhere to shut-off alarm. Alarm wakes you then lets you drowse about 7 minutes, then wakes you again. Antique white or antique gold. Plus lighted dial.

More than $5. Less than $20.

WESTCLOX

WESTCLOX DIVISION GENERAL TIME
Progress in the World of Time

OLD PROVIDENCE HOUSES

What does it take to truly restore a vintage house? If the Providence College Hill restorations (pictured on pages 64 to 67) are any indication it takes not only a good deal of hard work, but advance preparation and planning.

One reason for this is the fact that construction techniques are continually changing. To properly restore missing pieces or rebuild a wall, some detective work may be called for before the work can start. And doing the work usually requires carpenters who know the old methods.

When people in Providence find such a carpenter, perhaps a man who has worked on older houses in other cities, they hang onto him for dear life. His knowledge of the old structures is crucial.

What sort of early techniques require the attention of these men? One found in most of the College Hill buildings is known as New England construction. It employed heavy wooden members to support the house, rather than studs. Each room was framed with its own heavy timbers, held together by mortise and tenon joints. Walls consisted of vertical boards let into grooves in the sills and roof beams. The outside was covered with clapboard; the inside, with lath and plaster.

This unusual construction gave the exteriors a particular charm. With the thinner studless walls, the windows project farther from the walls and give a deeper shadow line than stud-wall construction.

Another of the design earmarks typical of the early 19th century is the attempt to make the wooden window caps look like stone. A carved central block was often employed to simulate a keystone.

Inside the houses many problems had to be solved to make modern convenience and style authenticity compatible. Least of the problems were the fireplaces.

The huge fireplaces in these old houses are now in full operation. Many of them had been boarded over years ago. But when opened, most of them worked excellently. They provide lots of heat, which shouldn't be surprising, since they were the only source of heat in the old houses. And they were built, after all, by men who knew fireplace design almost by instinct. In some, it was necessary to put in a flue liner where the brick chimney wasn't firm. A few required rebuilding of the chimney. (Modern codes had to be met when new flues were installed for modern heating systems.)

The problem of installing a modern heating system without disturbing the walls was generally solved by using baseboard heating.

The thin-wall construction presented a problem when it came to rewiring the old houses for modern use, since it was difficult to conceal the wiring without ripping up the walls. Some of the solutions were to hide it in closets, to run it along the joists or by a window or a corner post and along the woodwork. It remains visible but unobtrusive.

The original shingle roofing had long ago been replaced and fire laws prohibited its restoration. A fireproof composition type was most often substituted.

Interior painting was a problem. In some cases, as many as 12 to 14 coats had to be removed to get down to the original color of the woodwork. Many people duplicated the original color, either in the same room or somewhere else in the house. Some colors were commercially available, some had to be custom mixed.

Aside from technical problems, the devotee of vintage homes must be willing to adapt himself to living with a floor plan designed for another age when convenience was not a necessity.

Many of the houses use a floor plan so common that it has become known as the Providence five-room plan. In this plan the large chimney is in the center of the house. The stairway is set in a small entry at the front and winds steeply against the central chimney. A large room opens on either side. There are three rooms at the back, a large one in the center, flanked by two smaller ones, which in Colonial times served as pantry, buttery, or small bedrooms. Upstairs, the plan is much the same in desig

Many of the restored houses hav an extra level of living space, ar sometimes two, below the first floo The land slopes so steeply on one sic of Benefit Street, where many of the are located, that the rear of the bas ment is exposed full height. Th ground is often terraced to give ou door living space in the gardens.

The process of restoration is still g ing on in the neighborhoo The old houses reach the new owners two ways. Occa sionally people buy a hous as is, in a completely d lapidated state. Most ofte however, a corporation o a single owner buys severa with the intention of re selling, and restores th exterior before puttin them on the market fo private buyers.

For all changes on th exterior of the houses, th building permit must b approved by the Histori District Commission. Zon ing regulations have bee set up to preserve an maintain the heritage of thi old area and to foster publi interest in civic beauty

The first step in thes restorations was to brin in a contractor, who re moved all the obviously incorrect decorations an later additions, porches false chimneys, composi tion siding, etc. The ol windows were replaced with reasonable approx imations of the original de signs and the Victorian doors that had been placed on most of the houses were replaced. All primitive wiring, heating, and plumb ing was removed.

After the houses had been cleaned out, and the exterior restored, the un completed shells were put on the market. The indi vidual buyers decided on the improvements they wanted made inside. They worked closely with the consultant bureau of the Providence Preservation Society for advice on decorating the houses.

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1. To enter, send in your favorite Knox Gelatine recipe on a separate piece of paper. **2.** Each entry must be accompanied by an empty Knox Unflavored Gelatine envelope. **3.** Print your name and address on the entry blank or a separate piece of paper. Mail entry to: Knox Recipe Contest, P.O. Box 403, New York, N.Y. 10046. All entries must be postmarked by midnight Aug. 1, 1966 and received by Aug. 15, 1966. **4.** You may enter any recipe that calls for unflavored gelatine and which you have prepared at least once. Judging by Advertising Distributors of America will be based on originality, aptness of thought, human interest, neatness and legibility and will be final. Entries become the property of Knox Gelatine, Inc. and cannot be returned. **5.** All federal, state and local taxes must be paid by recipients of prizes. **6.** Contest open to all persons except employees (and their families) of Knox Gelatine, Inc., subsidiaries, advertising agencies, and the companies furnishing contest prizes and their agencies. Contest open to all residents of U.S.A. and Canada except where prohibited by law.

Knox Favorite Recipe Contest, Box 403
New York, New York 10046

Enclosed is my entry in the Favorite Knox Gelatine Recipe contest and 1 empty Knox Unflavored Gelatine envelope.

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Plans of a typical Providence-style house are available—with fireplace details and paneling. Send $1 to American Home, Dept. AHSP-12, P.O. Box 76, New York, N.Y. 10046. Allow 3 weeks for delivery. New York State residents please add sales tax.

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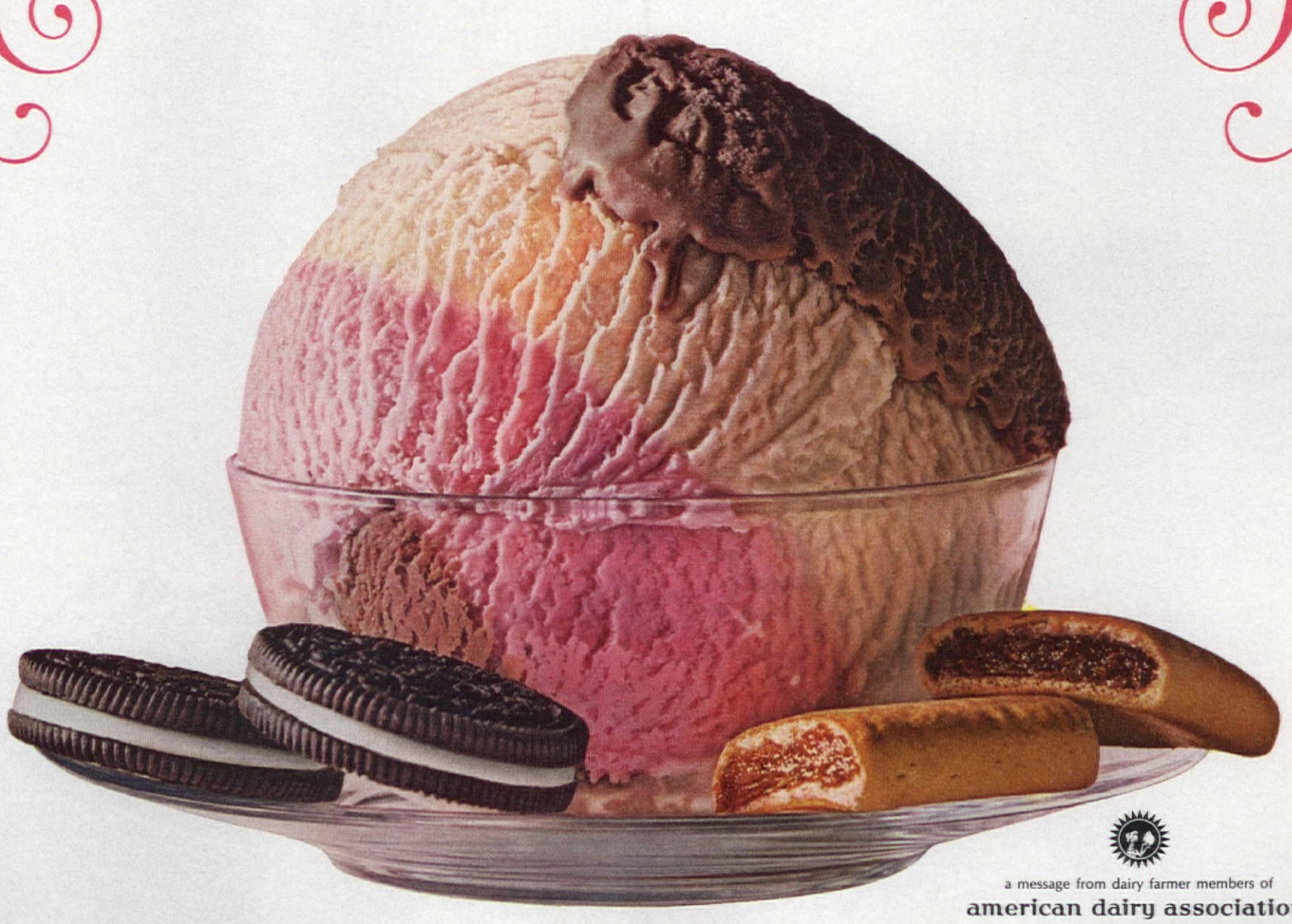

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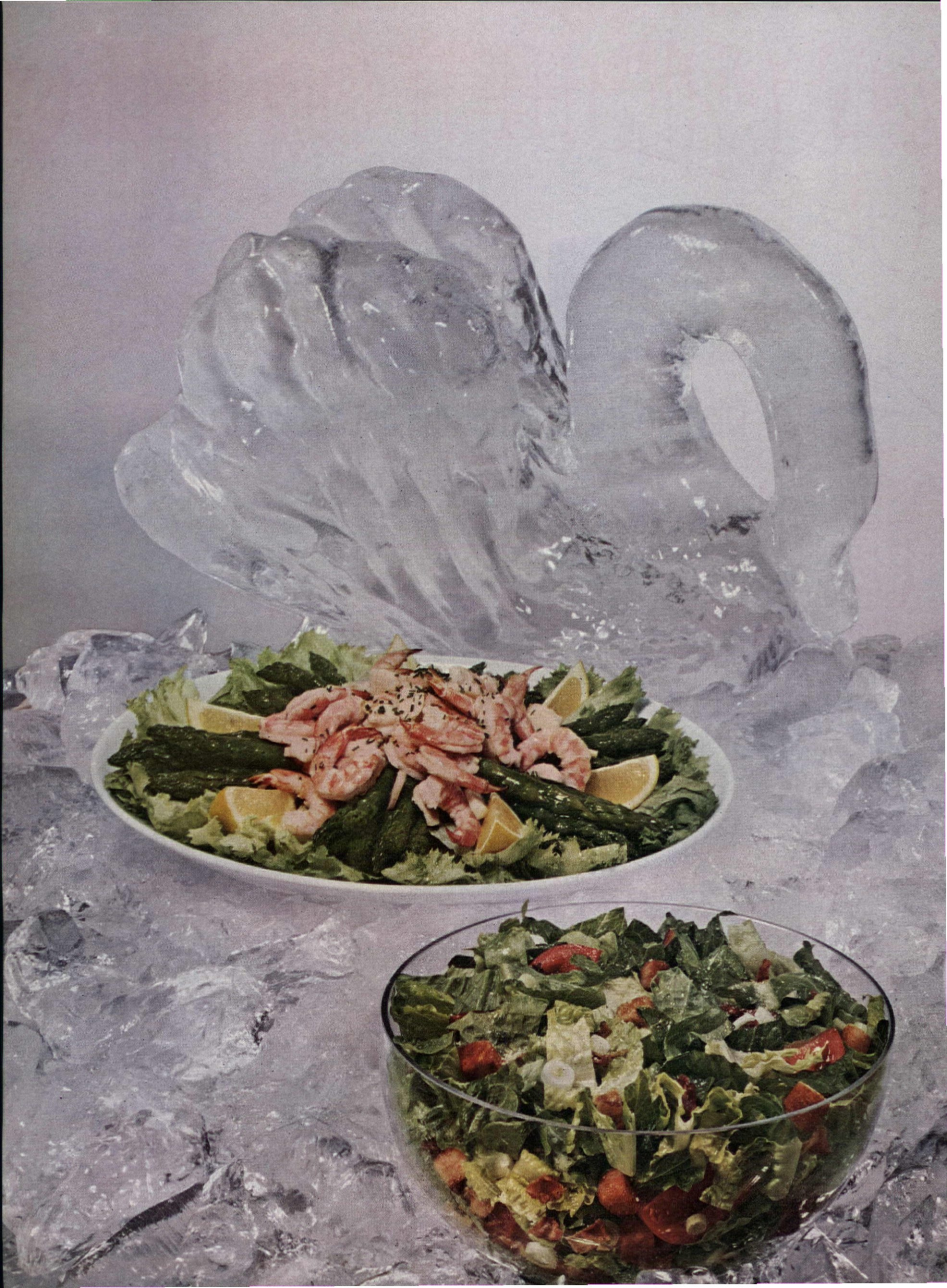

Otto Maya

By Virginia T. Habeeb

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Put summer on ice and serve a cool salad! See our Cobb Salad there—the one that's peaked with chopped egg, layered with crisp bacon, chopped chicken, tomatoes, a host of crisp greens, and circled with avocados. That's a salad a man could make a meal of! And wouldn't the ladies at your next luncheon be enchanted with a cool, refreshing California Fruit Salad or the Chicken Salad in Curried Ring? Yes, we have ladylike salads and man-size salads—the Shrimp and Asparagus Salad, Special Green Salad—and there are many more on our recipe pages! Turn to page 92.

Some like them hot

SANDWICHES ARE MORE THAN SLICES OF BREAD WITH SOMETHING IN BETWEEN OR ON TOP. FOR THOSE WHO LIKE THEM HOT, THEY'RE A HEARTY, LIP-SMACKING MEAL IN THEMSELVES. OURS ARE EASY TO FIX, EASY TO EAT.
(CONTINUED ON PAGE 88)

He-man corned beef sandwich on pumpernickel with sauerkraut, tomato, Swiss cheese—broiled just to the melting point. We show it without its top just to give you a look-see.

Who made this Berries 'n Cream Cake with no cooking?

A lady with an Eagle.

BERRIES 'N CREAM CAKE

1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
⅓ cup lemon juice (measure accurately)
1 tablespoon grated lemon rind
1 pint fresh strawberries*, hulled and quartered
1 cup (½ pint) Borden's Heavy Cream
8 ladyfingers (8-oz. package)

In medium-sized bowl, combine first 3 ingredients; fold in berries. Whip ½ cup of the cream until stiff. Fold into Eagle Brand mixture. Split ladyfingers; line a 9x5x3-inch loaf pan. Pour berry mixture into pan, keeping ladyfingers in place; refrigerate until firm (at least 3 hours). To remove cake, run spatula around inside of cake pan, invert pan on plate and remove pan. Whip remaining ½ cup cream until stiff; spread on top and sides of cake. Decorate with reserved berries.

*Reserve some for garnish

SNACK SUGGESTION: spread Eagle Brand on bread. Kids love it.

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Please send me a copy of "Magic Recipes" with dozens of elegant desserts I can easily make.

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(continued from page 86)

Some like them cold

FOR LIGHTHEARTED SUMMER FARE, SERVE AN INVITING COLD SANDWICH WITH MINT-SPRIGGED ICED TEA. TIPS FOR FILLINGS, SPREADS, CHOICE OF BREADS. AND RECIPES ON PAGE 96 FOR HOT & COLD!

Classic club sandwich with tender chicken, bacon, lettuce, tomato—with mayonnaise as you please. Without the middle slice, it's a junior!

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Over the past 54 years,
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Morton Salt is the favorite of
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When it rains it pours

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When ancient man first learned how to skewer meat on a hand-fashioned stick and turn it over an open fire he knew he had something delicious on his hands. Today, spit cookery is one of the most popular ways of cooking meat to perfection—be it on the patio or in your kitchen. With the wonderful motor-driven spits, food literally cooks itself as it slowly rotates over the heat, basting itself at every turn. Shown here is Spit Roasted Chicken—slathered with a butter sauce and cooked to a crisp golden brown. And wait till you inhale that heavenly aroma that fills the air! Once you've mastered the art of preparing the meat and balancing it on the spit, this way of cooking is simple and fun. For tips on spit roasting, rotissing, shish kebabing, marinades, bastes, equipment available, as well as go-withs for serving, please turn to page 98.

Toni Ficalora Shopping Information, page 101

Now a heavenly angel... easier to make than a layer cake!

Now, with just one-step beating, you bake a delicious angel. Now, with greater ease than a layer cake, you turn out the same high quality, good-tasting angel you've always expected from Betty Crocker. Light. Luscious. Heavenly high. Almost as high as the praise you'll hear when you serve it tonight.

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FRAUD CLAUSE: Any other application of this coupon constitutes fraud. Invoices proving purchase, within the last 90 days, of sufficient stock to cover coupons presented for redemption must be made available upon request.

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GENERAL MILLS

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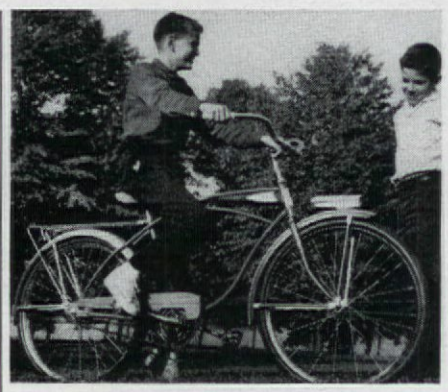

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CURTIS CIRCULATION COMPANY
396 Independence Square Phila., Pa. 19105

Summer Salads (continued from page 85)

SHRIMP AND ASPARAGUS SALAD

½ c. pure vegetable oil
¼ c. lemon juice
½ tsp. salt
⅛ tsp. pepper
1 tsp. chopped chives
½ tsp. mixed salad herbs
1 lb. shelled and deveined shrimp or 2 pkgs. (10 oz. ea.) frozen shelled and deveined shrimp, cooked
2 pkgs. (10 oz. ea.) frozen asparagus or 2 lbs. fresh asparagus, cooked and drained
1 can (5 oz.) water chestnuts, sliced
Crisp salad greens

Combine oil, lemon juice, salt, pepper, chives, and salad herbs; beat well. Pour half the mixture over shrimp in bowl; pour remainder over asparagus in shallow dish. Chill both at least 1 hour. When ready to serve, mix water chestnuts with shrimp. Line serving plate with greens. Mound shrimp in center. Arrange asparagus in six bundles around shrimp. Makes 6 servings.

COBB SALAD

1½ c. bottled French dressing
½ c. crumbled Roquefort cheese
½ head iceberg lettuce
½ head romaine
½ bunch watercress (omit stems)
1 small bunch chicory
2 hard-cooked eggs, chopped
2 tomatoes, peeled, seeded, and chopped
Lettuce leaves
1½ c. finely chopped, cooked chicken
6 strips cooked bacon, finely chopped
1 hard-cooked egg white, finely chopped
1 hard-cooked egg yolk, sieved
2 tbs. finely chopped chives
3 medium-size avocados, diced or sliced

Combine French dressing and Roquefort cheese; chill. Chop lettuce, romaine, watercress, and chicory. Add chopped eggs and tomatoes. Line flat serving plate with lettuce leaves. Mound chopped-greens mixture in center. Top with layer of chicken; top with bacon. Make each layer slightly smaller in diameter than preceding one so salad becomes cone shaped. Sprinkle bacon with chopped egg white and sieved egg yolk. Sprinkle with chives. Place avocado around base of salad. Serve with Roquefort French dressing. Makes 8 servings.

CHICKEN SALAD IN CURRIED RING

2 envelopes unflavored gelatin
3½ c. chicken broth
1 tbs. curry powder
1 c. mayonnaise or salad dressing
2½ tbs. minced onion
1 tsp. salt
⅛ tsp. pepper
1 c. thinly sliced celery
¼ c. finely diced pimiento
4 hard-cooked eggs, chopped
½ c. mayonnaise or salad dressing
1 tbs. minced onion
1 tbs. lemon juice
½ tsp. salt
Dash of pepper
3 c. diced cooked chicken
1 c. diced celery
1 c. white grapes
½ c. slivered toasted almonds
Crisp salad greens

Soften gelatin in 1 cup chicken broth 5 minutes. Add curry powder; heat until mixture simmers and gelatin is dissolved. Remove from heat. Add remaining chicken broth, 1 cup mayonnaise or salad dressing, 2½ tablespoons onion, 1 teaspoon salt, and ⅛ teaspoon pepper; beat slightly until smooth. Chill until mixture begins to set. Fold in sliced celery, pimiento, and hard-cooked eggs. Pour into 6-cup ring mold. Chill about 3 hours or until firm. Combine ½ cup mayonnaise or salad dressing, 1 tablespoon onion, lemon juice, ½ teaspoon salt, and dash of pepper. Add chicken, diced celery, grapes, and all but 1 tablespoon almonds. Mix lightly. Unmold curry ring onto serving plate. Fill center of ring mold with chicken salad. Sprinkle with reserved almonds. Garnish with greens. Makes 8 servings.

CALIFORNIA FRUIT SALAD

2 eggs
¼ c. honey
¼ c. lemon juice
1 c. heavy cream, whipped
9 large cooked prunes, pitted
½ c. cottage cheese
Crisp salad greens
1 pt. strawberries, washed and hulled
½ fresh pineapple, peeled, cored, and cut in wedges
3 oranges, peeled and sliced
1½ c. watermelon balls
1½ c. honeydew melon balls
1½ c. cantaloupe balls

Beat eggs until light in top of double boiler; add honey and lemon juice. Cook over hot, not boiling, water, stirring constantly, until thick. Cool. Fold in whipped cream. Chill. Stuff prunes with cottage cheese; chill. Line large, flat serving plate with salad greens. Arrange mounds of each fruit on greens. Serve with honey-cream dressing. Makes 6 servings.

SPECIAL GREEN SALAD

2 peeled tomatoes, cut in eighths
¼ c. thinly sliced green onions
2 heads romaine, cut in 1-inch slices
½ lb. bacon, cooked and finely chopped
½ c. freshly grated Romano cheese
6 tbs. olive oil
¼ c. lemon juice
½ tsp. salt
½ tsp. pepper
¼ tsp. chopped fresh mint
¼ tsp. oregano
1 coddled egg
1 c. croutons

Place tomatoes and green onions in large salad bowl; add romaine. Top with bacon and cheese. Combine olive oil, lemon juice, salt, pepper, mint, oregano, and coddled egg; beat well. Add only enough oil mixture to coat greens; toss well. Add croutons; toss lightly. Serve immediately. Makes 6 to 8 servings. (continued)

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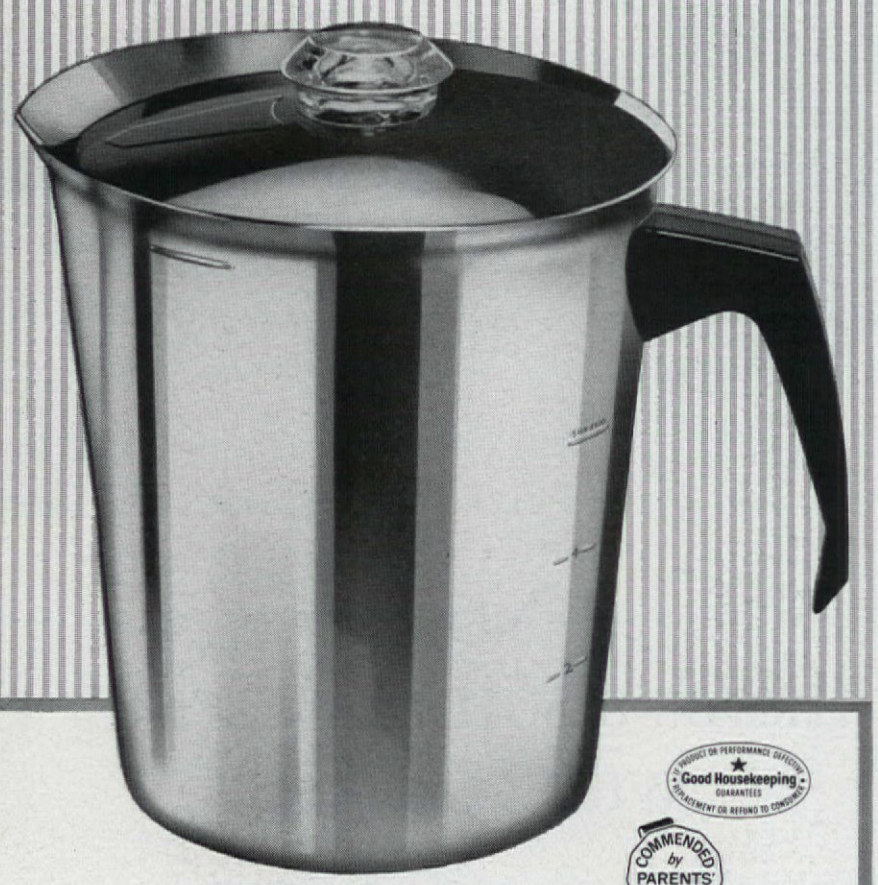
You can't even MAKE this one do it!



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(continued)

EMERALD SALAD

1 pkg. garlic-flavored salad-dressing mix
1 c. boiling water
1 pkg. mixed vegetable-flavored gelatin
¾ c. cold water
1 tbs. vinegar
1 tsp. grated onion
Crisp salad greens
3 avocados, peeled and cut in half
1 lb. small fresh shrimp, cooked, shelled, and deveined or 1 pkg. (10 oz.) frozen, shelled, and deveined shrimp, cooked

Prepare salad-dressing mix as directed on package. Add boiling water to gelatin; stir until dissolved. Add cold water, vinegar, onion, and 2 tablespoons of garlic salad dressing. Chill until mixture begins to set; pour into 8x8x2-inch pan; chill about 2 hours or until firm. Cut in ½-inch squares. Line serving plate with salad greens. Brush avocados with salad dressing. Fill centers with shrimp and cubed gelatin. Place on serving plate. Pile remaining gelatin cubes in center. Serve with remaining salad dressing. Makes 6 servings.

SALAD BOUTIQUE

1 c. pure vegetable oil
½ c. wine vinegar
1 large clove of garlic, crushed
1½ tbs. grated onion
1 tsp. salt
¼ tsp. pepper
1 pkg. (10 oz.) frozen peas or 1½ c. fresh peas, cooked and chilled
1 pkg. (9 oz.) frozen cut green beans or 1½ c. fresh cut green beans, cooked and chilled
1 pkg. (9 oz.) frozen artichoke hearts, cooked and chilled
1 small head or 2 pkgs. (10 oz. ea.) frozen cauliflower, cooked and chilled
1½ c. sliced carrots, cooked and chilled
Crisp salad greens
2 cans (7½ oz. ea.) lobster, drained
2 cans (7½ oz. ea.) crabmeat, drained
3 cans (5 oz. ea.) shrimp, drained

Combine oil, vinegar, garlic, onion, salt, and pepper; beat well. Put peas, beans, artichoke hearts, cauliflower, and carrots in separate, shallow dishes. Add 2 tablespoons of dressing mixture to each. Chill. At serving time line large serving plate with salad greens. Place lobster in center of salad plate. Arrange crab around lobster, and place shrimp in a ring around crab. Arrange vegetables in mounds around edge of serving plate. Serve with remaining dressing. Makes 10 to 12 servings.

HEARTY ITALIAN SALAD

2 tbs. mayonnaise or salad dressing
2 tbs. wine vinegar
½ c. olive or pure vegetable oil
1 tsp. salt
¼ tsp. seasoned pepper
2 c. hot, cubed, boiled potatoes
1 head romaine
1 head chicory
¼ c. cubed Swiss cheese
1 celery heart, diced
1 fennel (finocchio), diced
1 pkg. (9 oz.) frozen artichoke hearts, cooked and chilled
4 anchovy filets, minced
1 tbs. capers, drained
2 hard-cooked eggs, sliced

Combine mayonnaise or salad dressing, vinegar, oil, salt, and pepper; beat well. Marinate hot potatoes in 2 tablespoons dressing mixture several hours. Tear romaine and chicory into bite-size pieces; place in large salad bowl. Add cheese, celery, fennel, artichokes, anchovies, capers, and marinated potatoes; mix well. Add just enough salad dressing to coat leaves; toss. Garnish with a ring of hard-cooked egg slices. Makes 6 to 8 servings.

GREEK SALAD

1 head iceberg lettuce
1 unpared cucumber, thinly sliced
2 ripe tomatoes, cubed
1 c. crumbled feta cheese
12 Greek black olives
½ c. thinly sliced onion
½ c. cubed cooked beets
½ c. sliced radishes
6 anchovies, chopped
1 tbs. capers, drained
1 tsp. leaf oregano, crumbled
½ c. olive or pure vegetable oil
2 tbs. cider vinegar
1 tsp. dry mustard
½ tsp. salt
⅛ tsp. pepper

Tear lettuce into bite-size pieces; place in large salad bowl. Add cucumber, tomatoes, cheese, olives, onion, beets, radishes, anchovies, capers, and oregano; mix well. Chill at least 1 hour. Combine oil, vinegar, mustard, salt, and pepper; beat well. At serving time add just enough dressing to salad to coat leaves. Toss. Serve immediately. Makes 6 servings.

SALAD BEATRICE

Lettuce leaves
3 large tomatoes, sliced
2 pkgs. (10 oz. ea.) frozen asparagus or 2 lbs. fresh asparagus spears, cooked
1 can (15 oz.) artichoke bottoms, drained and cut in julienne strips
1 hard-cooked egg, finely chopped
½ c. pure vegetable oil
¼ c. wine vinegar
1 tsp. finely chopped chives
1 tsp. finely chopped parsley
½ tsp. mixed salad herbs
½ tsp. salt
⅛ tsp. pepper

Arrange lettuce on serving plate. Place tomatoes in a ring around edge of plate. Place asparagus in center with artichoke bottoms on either side. Sprinkle asparagus with egg. Combine oil, vinegar, chives, parsley, salad herbs, salt, and pepper; beat well. Pour over salad. Makes 6 servings.

HEARTY SUPPER SALAD

1 qt. (4 c.) cubed potatoes
½ c. bottled garlic or onion French dressing
1 c. Swiss cheese, cut in small cubes
¼ lb. salami, slivered (1 c.)
½ c. chopped onion (1 medium)
½ c. green pepper strips
2 tomatoes, cubed
Crisp salad greens
Mayonnaise or salad dressing
2 tbs. chopped parsley

Cook potatoes until tender in boiling, salted water; drain. Put in bowl. Add ¼ cup French dressing to hot potatoes; marinate several hours. Combine Swiss cheese, salami, onion, green pepper, and tomatoes in second bowl. Add remaining ¼ cup French dressing; chill 1 hour. At serving time, drain French dressing from cheese-salami mixture. Combine potatoes and cheese-salami mixture. Line salad bowl with crisp greens; add potato mixture. Top with mayonnaise or salad dressing and chopped parsley. Makes 6 servings.

TUNA SUPREME

½ c. mayonnaise or salad dressing
1 tbs. cider vinegar
2 tbs. light cream
½ clove of garlic, crushed
2 cans (7 oz. ea.) tuna, drained and broken in chunks
1 c. sliced celery
½ c. diced green pepper
1 can (5 oz.) water chestnuts, sliced
⅓ c. thinly sliced green onions
¼ c. diced pimiento
½ c. sliced pitted ripe olives
1 can (3 oz.) Chinese noodles
Crisp salad greens

Combine mayonnaise or salad dressing, vinegar, cream, and garlic; mix well. Combine tuna, celery, green pepper, water chestnuts, green onions, pimiento, and olives in bowl. Add mayonnaise mixture. Mix lightly until ingredients are coated with dressing. Chill. Just before serving, add noodles; mix quickly. Serve immediately on crisp salad greens. If desired, noodles may be served separately for each person to sprinkle on salad. Makes 6 servings.

MOLDED GAZPACHO SALAD

2 envelopes unflavored gelatin
3 c. tomato juice
¼ c. wine vinegar
1 clove of garlic, crushed
2 tsp. salt
¼ tsp. pepper
Dash of cayenne
2 large tomatoes, peeled, seeded, chopped, and drained
½ c. finely chopped onion
¾ c. finely chopped green pepper
¾ c. finely chopped, pared cucumber, well drained
¼ c. finely chopped pimiento
⅓ c. mashed avocado
½ c. dairy sour cream
½ tsp. salt
Dash of cayenne
Crisp salad greens

Soften gelatin in 1 cup tomato juice 5 minutes. Heat until mixture simmers and gelatin is dissolved. Remove from heat; add remaining tomato juice, vinegar, garlic, 2 teaspoons salt, pepper, and dash of cayenne. Chill until mixture begins to set. Fold in tomatoes, onion, green pepper, cucumber, and pimiento. Pour into 6-cup mold. Chill about 3 hours or until firm. Just before serving, combine avocado, sour cream, ½ teaspoon salt, and dash of cayenne; blend well. Unmold salad onto serving plate; garnish with salad greens. Spread top of salad with avocado mixture. Makes 6 to 8 servings.

CHINESE SALAD

2 qts. crisp raw spinach leaves (omit stems)
2 cucumbers, pared and thinly sliced
½ c. thinly sliced green onions
¼ c. pure vegetable oil
1 tbs. cider vinegar
1½ tsp. soy sauce
½ tsp. salt
½ clove of garlic, crushed
½ c. chopped cooked ham

Place spinach, cucumbers, and green onions in salad bowl. Combine oil, vinegar, soy sauce, salt, and garlic; beat well. Pour over salad. Toss until spinach leaves are lightly coated. Sprinkle with chopped ham. Makes 6 servings.

SURPRISE CHICKEN SALAD

4 c. diced cooked chicken
1½ c. sliced celery
¾ c. green pepper strips
1 c. diced cucumber
1 pink grapefruit, peeled, sectioned, and cubed
⅓ c. bottled French dressing
1 c. mayonnaise or salad dressing
1 tsp. curry powder
1 tbs. grated onion
1 tbs. chopped parsley
Crisp salad greens
1 tsp. chopped chives
1 tbs. capers, drained

Combine chicken, celery, green pepper, cucumber, and grapefruit in large bowl. Add French dressing; chill at least 1 hour. Combine mayonnaise or salad dressing, curry powder, onion, and parsley. At serving time, drain French dressing from chicken mixture. Line large serving plate with crisp salad greens. Spoon chicken mixture onto greens. Pour curry-mayonnaise dressing over salad. Sprinkle with chives and capers. Makes 8 servings.

Whip'n Chill® recipe #29:

Chocolate Surprise Dessert

(Foolproof. Needs no cooking.)

1 package Whip 'n Chill Chocolate Dessert Mix
¾-inch pound cake cubes
Chocolate syrup

Just follow these simple directions: Prepare Whip 'n Chill Dessert Mix as directed on package; spoon part of mixture into parfait or dessert glasses. Add a layer of cubes, then drizzle syrup over cubes. End with prepared dessert, repeating the pattern if desired. Drizzle a small amount of syrup over the top of each serving.

Another rich but light Whip 'n Chill dessert.

Just one of the 141 recipes in Whip 'n Chill's new *Magical Desserts* recipe book. Mail 25¢ and two box tops to "Recipe Book," Box 1418, Kankakee, Ill.

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Hot and Cold Sandwiches (continued from page 88)

THE BREAD TO USE FOR SANDWICHES

Which kind of bread to use? The decision is important, for the bread must offer the proper flavor and texture to complement the filling.

- White bread goes with anything.
- Whole wheat, cracked wheat, rye, cheese breads, and pumpernickel are particularly good with cold cuts or cheese.
- French bread and Italian bread are good with ham, chicken, or tuna salad, or with bacon, lettuce, and tomato. Especially good for hearty heroes or submarines.
- Hard-crusted rolls are wonderful when hollowed out and filled with lettuce and any kind of salad.
- Soft buns are best for hot meats: hamburgers, franks, Sloppy Joes, or barbecued beef and pork.

TIPS ON MAKING SANDWICHES

- Butter or margarine spreads faster, goes farther if it's soft. Spread it generously on the bread right to the edge.
- Fill sandwiches generously—don't skimp. Use several thin slices of meat rather than one thick one. Salad-type fillings should be moist but not soupy.
- Use an ice cream scoop to portion out salad-type and other mixed fillings. It's quick, easy, and accurate. Scoops are designated by number. The number tells you how many scoops you'll get from a quart.
- When using toast for sandwiches, don't stack the toast slices as this traps steam and makes them soggy.
- Wrap sandwiches individually so there will be no transfer of aroma and flavor.
- When sandwiches are made ahead, they should be wrapped in wax paper, transparent plastic wrap, or sandwich bags, and refrigerated until needed. Lunch-box sandwiches particularly should be refrigerator cold before packing.
- For lunch-box or other totable sandwiches, it's best to pack the tomatoes, pickles, and lettuce separately to be added just before the sandwich is to be eaten.
- Add the finishing touch—the garnish—to any sandwich, whether it's for a lunch box, a picnic, or a luncheon.

SALADS FOR SANDWICHES

(Each is enough for 6 sandwiches)

Chicken Salad: Combine 1½ c. chopped cooked chicken, ½ c. finely diced celery, ⅓ c. mayonnaise or salad dressing, 2 tsp. lemon juice, 1 to 2 tsp. onion juice or finely minced onion, ½ tsp. salt, and dash of pepper. Chill.

Ham Salad: Combine 1½ c. chopped ham, ½ c. finely diced celery, ¼ c. chopped sour or dill pickle, 3 tbs. diced green pepper, ½ c. mayonnaise or salad dressing, and 1 tbs. prepared mustard. Chill.

Roast Beef Salad: Combine 1½ c. chopped cold roast beef, ½ c. finely diced celery, ¼ c. finely diced green pepper, 1 tbs. finely chopped onion, ½ c. mayonnaise or salad dressing, and 2 to 3 tsp. prepared horseradish. Chill.

Egg Salad: Combine 4 hard-cooked eggs, chopped; ½ c. finely diced celery; 1 tbs. finely chopped onion; ½ tsp. salt; dash of pepper; dash of cayenne; and ½ c. mayonnaise or salad dressing. Chill.

Tuna Salad: Combine 2 cans (7 oz. each) tuna, drained and flaked; ¾ c. finely diced celery; ½ c. mayonnaise or salad dressing; 2 tsp. onion juice or finely minced onion; and 2 tsp. lemon juice. Chill.

Crab Salad: Combine 1½ c. flaked crabmeat, ½ c. finely diced celery or well-drained chopped cucumber, ⅓ c. mayonnaise or salad dressing, 2 tsp. onion juice or finely minced onion, 2 tsp. lemon juice, ¼ tsp. salt, and dash of pepper. Chill.

Shrimp Salad: Combine 1½ c. chopped cooked or canned shrimp, ½ c. finely diced celery, ⅓ c. mayonnaise or salad dressing, 2 tsp. lemon juice, ¼ tsp. salt, and dash of pepper. Chill.

Lobster Salad: Combine 1½ c. cooked or canned diced lobster, ½ c. finely diced celery, ½ c. mayonnaise or salad dressing, 2 tsp. lemon juice, ¼ tsp. salt, and dash of pepper. Chill.

CLUB SANDWICHES

Toast 3 slices of bread for each sandwich. Toast them in the broiler if making several sandwiches. Spread each slice with soft butter or margarine or mayonnaise or salad dressing.

Place "lower layer" ingredients on first slice of toast. Top with second slice, "spread" side up. Add "upper layer" ingredients and top with third slice of toast, "spread" side down.

Fasten at corners with wooden picks. Cut in 2 or 4 triangles. Garnish with olives, radishes, pickles, or potato chips. Serve at once.

Lower Layer	Upper Layer
1. Lettuce, sliced chicken or turkey	Sliced tomato, crisp bacon
2. Chicken salad, lettuce	Sliced ham, chopped cooked mushrooms
3. Shrimp salad, lettuce	Sliced hard-cooked egg, sliced tomato
4. Crabmeat salad, lettuce	Sliced avocado, lemon juice, mayonnaise, sliced tomato
5. Egg salad, lettuce	Chopped ripe olives, sliced ham, sliced tomato
6. Chicken salad, lettuce	Cream cheese, chopped stuffed olives, sliced tomato
7. Sliced turkey, sliced corned beef	Sliced tongue, cole slaw, Russian dressing
8. Sliced pastrami, sliced tongue	Sliced salami, India relish, sliced tomato

JUNIOR CLUBS

Make these like club sandwiches, but omit the center slice of toast. Use one of the following combinations:

1. Chicken salad, sliced tomato, crisp bacon, lettuce.
2. Tuna salad, Russian dressing, lettuce, sliced hard-cooked egg.
3. Sliced chicken, sliced tomato, lettuce, sliced avocado, French dressing, crisp bacon.
4. Sliced tongue, sliced tomato, mayonnaise or salad dressing or Russian dressing, crisp bacon.
5. Crabmeat salad, lettuce, sliced avocado, crisp bacon.
6. Sliced sharp Cheddar cheese, sardines, sliced tomato, lettuce.
7. Chicken salad, sliced hard-cooked egg, lettuce, sliced tomato, Thousand Island dressing.
8. Spread toast with mixture of Roquefort cheese and butter or margarine. Fill with sliced chicken, sliced tomato, crisp bacon.

HEARTY SANDWICHES

Open-face hearties. For knife-and-fork eating.

1. Lettuce, sliced Swiss cheese, sliced ham, sliced avocado, with sour cream and Roquefort dressing, on dark rye bread.
2. Sliced Braunschweiger or liver sausage, sliced onion, crisp bacon, sliced tomato, and sliced hard-cooked egg on buttered rye bread. Top with Thousand Island dressing.
3. Spread buttered rye bread with soft cream cheese. Top with thinly sliced smoked salmon and sliced onion.
4. Lettuce, pineapple tidbits, chunks of tuna, sliced green onions, Thousand Island dressing, sliced hard-cooked egg, and sliced tomato on white bread spread with mayonnaise or salad dressing.

Other hearties. Make these with 2 slices of bread.

1. Sliced tongue, sliced Swiss cheese, sliced tomato, Russian dressing on buttered rye bread.
2. Lobster salad, tomato, and lettuce in frankfurter roll or hollowed-out club roll.
3. Chopped liver, sliced hard-cooked egg, sliced onion, sliced tomato, lettuce, and mayonnaise or salad dressing on pumpernickel.
4. Sliced turkey, sliced tomato, mayonnaise or salad dressing on white bread spread with mixture of Roquefort and cream cheeses.
5. Roast beef, sliced onion, sliced tomato, lettuce, and mayonnaise or salad dressing on whole wheat or rye bread.
6. A hero of sliced Swiss cheese, prosciutto, salami, provolone cheese, shredded lettuce, a sprinkling of oil and vinegar, sliced tomato, and hot peppers on a split loaf of Italian bread.

HOT SANDWICHES

Grilled. Put one of the following between 2 slices of bread. Spread outside of bread with soft butter or margarine. Grill until golden brown in skillet or sandwich grill.

1. Grated Swiss cheese moistened with a little cream, sliced tomato, sliced ham.
2. Sliced summer sausage, sliced tomato, sliced onion, sliced American cheese.
3. Sliced American or Cheddar cheese. (Serve this one with maple syrup.)
4. Sliced American or Cheddar cheese, crisp bacon.

Broiled. Spread toast lightly with butter or margarine. Layer one of the following on toast in order given. Broil until cheese melts or top of sandwich is golden brown.

1. Sliced tomato, crisp bacon, slice of American, Cheddar, or Swiss cheese.
2. Slice of ham, slice of American or Swiss cheese, sliced tomato, or asparagus spears. Spoon on Puffy Topping: Beat 2 egg whites until stiff; fold in ¾ cup mayonnaise or salad dressing mixed with 1 tablespoon lemon juice. (Enough for 6 sandwiches.)

3. Chicken salad, sliced tomato, grated American or Cheddar cheese.
4. Sautéed sliced mushrooms, sliced tomato, grated American or Cheddar cheese.
5. Sliced ham, sliced chicken, sliced American, Swiss, or Cheddar cheese.
6. Sliced corned beef, drained hot sauerkraut, sliced Swiss cheese.
7. Tuna salad, sliced American cheese. For variation, try a slice of pineapple on tuna before adding cheese.
8. Mixture of sautéed sliced mushrooms, sour cream, and crabmeat; grated Parmesan cheese.
9. Crabmeat, cheese sauce, sliced avocado, more cheese sauce, grated Parmesan cheese.

French-toasted sandwiches. Make sandwiches using one of the fillings below. For 4 sandwiches mix 2 beaten eggs, 1 cup milk, ½ tsp. Worcestershire sauce, and a dash of salt. Dip sandwiches in mixture. Brown on both sides in hot fat in skillet. Serve hot.

1. Chopped ham moistened with mayonnaise or salad dressing seasoned with mustard.
2. Chopped chicken moistened with chicken gravy.
3. Curried crabmeat salad.
4. Sliced ham, sliced Swiss cheese, prepared mustard, mayonnaise or salad dressing.
5. Sliced Swiss cheese, sliced ham, sliced turkey.

Hot meat sandwiches. Layer thinly sliced meat, chicken, or turkey on or between buttered bread, toast, or toasted buns. Serve:

Roast Beef with hot gravy, hot canned or dehydrated mushroom or beef gravy, or bottled meat sauce.

Roast Pork with hot gravy, barbecue sauce, or hot applesauce.

Roast Lamb with hot gravy, hot canned or dehydrated mushroom gravy, caper sauce, or barbecue sauce.

Roast Chicken or Turkey with hot giblet gravy (left from roast or canned), hot canned chicken gravy, or mushroom sauce. Sliced meat may also be heated in the gravy or sauce and served over bread, toast, or buns.

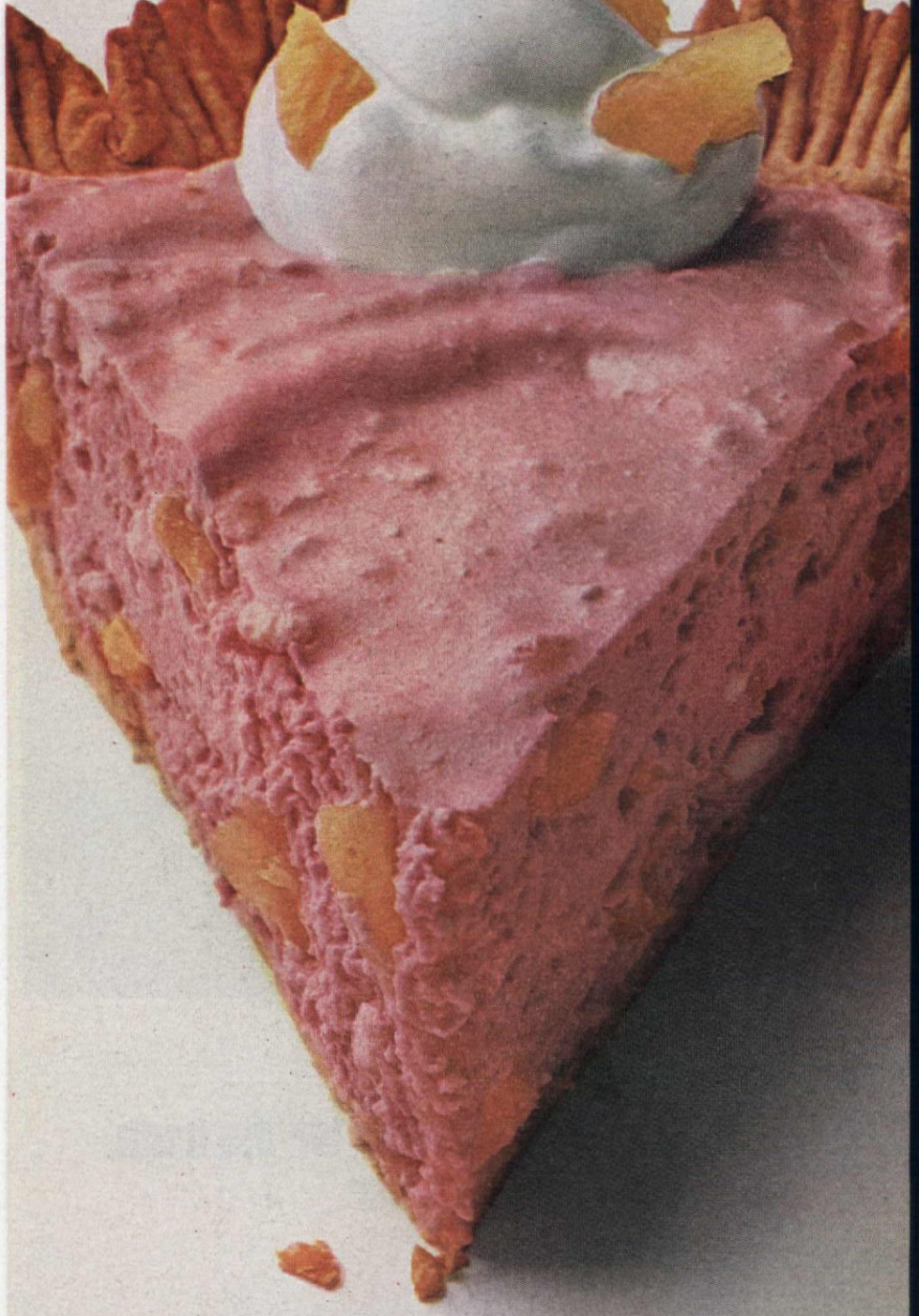
MAKE IT WITH PEANUT BUTTER

1. Spread bread with peanut butter. Top with jelly and sliced bananas.
2. Mix peanut butter and drained, crushed pineapple. Spread on one slice of bread. Spread second slice of bread with butter or margarine and bottled marshmallow cream.
3. Spread toast with peanut butter mixed with a little horseradish. Top with crisp bacon, sliced tomato, lettuce, and mayonnaise or salad dressing.
4. Spread toast with mixture of peanut butter, butter or margarine, and crumbled crisp bacon. Top with tomato slice and slice of American cheese. Broil until cheese melts.
5. Spread bread with mixture of peanut butter, drained crushed pineapple, and grated orange rind. Top with sliced boiled ham and second slice of bread. Spread outsides of bread with soft butter or margarine. Brown in skillet or sandwich grill.
6. Mix peanut butter with:
   - Grated carrot, chopped sweet pickle.
   - Crumbled cooked bacon.
   - Raisins, crushed pineapple, or diced banana.
   - Mashed banana, lemon juice.
   - Drained crushed pineapple, coconut.
   - Chopped sweet pickle, diced cooked ham, chili sauce.
   - Grated carrot, diced celery, mayonnaise or salad dressing.

COMING IN
SUMMER

The world of convenience foods:
What they are plus a guide to using them for creative short-cut cooking.
Also a sampling of the new approach to design in homes across the country. Plus how to make the most of fabrics in a builder house.

Whip'n Chill® recipe #36:



Fruit Cheese Pie

(Foolproof. Filling needs no cooking.)

1 envelope unflavored gelatin
¼ cup water
1 can (8¾ oz.) crushed pineapple
⅓ cup sugar
1 cup cottage cheese
2 tablespoons lemon juice
1 package Whip 'n Chill Cherry Dessert Mix
1 baked 9-inch pie shell, cooled

Just follow these simple directions: Soften gelatin in water. Drain crushed pineapple, reserving syrup. Combine sugar and syrup in saucepan. Heat just to boiling. Add gelatin; stir until dissolved. Remove from heat. Combine the cheese, pineapple and lemon juice. Beat until almost smooth; blend into gelatin mixture. Prepare Whip 'n Chill Dessert Mix as directed on package. Then blend into cheese-gelatin mixture. Chill until very thick. Pour into baked pie shell. Chill until firm. Garnish with prepared whipped topping and additional pineapple, if desired.

GF GENERAL FOODS KITCHENS

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Try Spit Cooking

(continued from page 90)

EQUIPMENT FOR SPIT COOKING

Thanks to the wonderful variety of equipment now on the market, spit cookery has become a favorite way of preparing party and family foods. No matter where you want to cook—on an indoor or outdoor grill (gas-fired or charcoal), with portable electric appliances, or in your oven, there's sure to be equipment with a rotisserie attachment available.

There are two kinds of spit cookery: A *rotisserie* is one spit or skewer, attached to a motor which causes it to revolve over the heat source. It's used for roasts, large or small, poultry, and spareribs—to name a few. As it revolves, the meat juices (or your basting sauce) run along the meat. The result of this self-basting process is a deliciously juicy and tender piece of meat.

A *shish kebab* attachment is a series of small skewers, also attached to a motor which makes them revolve over the heat. The kebab skewer is threaded with bite-size pieces of meat and vegetables; usually each skewer is one serving, or they can hold tasty hot hors d'oeuvres.

SPITS FOR THE OUTDOOR GRILL

If your barbecue grill does not already have a spit, check to see if you can buy one as an accessory. The spit is usually sold in a unit with a hood or collar for added protection from drafts, and to promote even, quick cooking. In fact, if your barbecue grill has a spit with no hood, it would be wise to construct a protective hood from heavyweight aluminum foil when spit cooking—especially for a large roast or turkey.

Kebab accessories for the grill are less common but available.

There are also attachments for the rotisserie you can buy to make spit cooking even more fun:

Chicken basket. A round basket that holds chicken parts loosely so they tumble as the spit turns.

Roast rack. This holds your roast to the spit by a series of metal supports surrounding the meat rather than inserting a spit through it.

Spit basket. This is a rectangular basket just high enough to hold steaks, burgers, and fish firmly so they cook with minimum tending.

Hot dog roaster. Pronged spit attachment for roasting hot dogs.

Shish kebaber. A wonderful attachment if your grill does not have its own kebab accessory. A series of shish kebab skewers is attached around the center rotisserie spit.

GAS-FIRED GRILLS

Fairly new on the market are the gas-fired barbecue grills. These have permanent ceramic briquettes that are heated by gas, either LP or connected to your regular gas line. There are models for outdoor barbecuing and indoor cooking. Both types may be bought with a rotisserie accessory.

PORTABLE ELECTRIC APPLIANCES

The open-hearth rotisserie-broiler is a popular spit cookery appliance. It has a rectangular base pan that contains an electric heating unit much like the unit in an electric oven. A motorized spit is attached to the pan over the heating unit. In some cases there is also a kebab attachment. These handy appliances will go from the patio in the summertime to the game room or buffet in the winter for on-the-spot spit cookery. Some roaster-ovens also have a rotisserie available.

There are also two *vertical portable rotisserie cookers.* One of these is strictly for kebabs—the heating unit is in the center and the kebab skewers surround the unit—each skewer revolves individually. This is particularly good for appetizer kebabs. The other vertical spit may be either a rotisserie or kebab cooker. The heating unit is at one side of this circular appliance. There is a revolving spit in the center for roasts, etc. Or you may attach a revolving kebab attachment. This latter appliance also has a hood that fits over all.

STRICTLY INDOORS

Don't forget the rotisserie attachment that you will find on some models of most makes of gas and electric ranges these days. These are simple to use and give that same delicious self-basted goodness that you find in all spit cooking.

TIPS FOR SPIT COOKING

Here are some cooking hints, marinades, and sauces that will give you a head start to sure success in spit cooking:

Make marinades several hours or a day ahead for best flavor. Store in glass, pottery, or enamel bowls.

Marinate tender cuts of meat at least 2 hours, turning several times. Marinate the less tender cuts overnight to allow the marinade to tenderize the meat.

Remove meat from refrigerator 1 to 2 hours before cooking.

The secret of success in spit cooking lies in the correct trussing or tying and balancing of the meat on the spit. If the meat is off center, it will jerk and stop during cooking. This results in uneven cooking and can endanger the motor. Secure the meat so it doesn't slip and adjust and tighten the holding forks well.

For perfect results, use a meat thermometer, for the cooking time will vary with the size and temperature of the meat, the evenness of the fire temperature, and the wind if you are cooking outdoors. Insert the thermometer so the tip is in the center of the roast or of the inner thigh muscle of poultry. Be sure it doesn't touch any bone or the spit.

The temperature of the fire for spit roasting should be lower than for broiling. A spit thermometer

should read from 250° to 300° F.

The spit should always turn away from the cook. This way the fat drips into the pan on the upward turn of the meat and there is less danger of flare-ups.

MEAT CUTS FOR SPIT COOKING

BEEF

Standing rib roast. A roast of any size can be cooked on the spit. Choose the number of ribs, 2 to 8, that will best fit your spit. The ribs should be cut short and the back cord and chine bone removed. Rub outside of meat with salt, pepper, and, if desired, mixed herbs. Spit the roast on the diagonal for best balance. Roast as is or brush with barbecue sauce as it cooks. Roast to desired doneness. A 5-rib roast will take 2 to 2½ hours to reach from 125° F. (very rare) to 140° F. (rare). Remove from spit and let stand 15 to 20 minutes before carving. Remember, it continues to cook while it stands.

Rolled rib roast. Rub surface of meat with salt and pepper and herbs, if desired. Place on spit diagonally. Roast, brushing with barbecue sauce, if desired. A 6- to 7-pound roast will take 2 to 2½ hours to reach from 125° F. to 140° F.

Rolled boneless chuck. Marinate meat 24 hours, turning several times, or sprinkle with meat tenderizer according to label directions and marinate 6 hours. Roast about 2 hours or until thermometer registers 140° F. for rare, 160° F. for medium.

Rolled rump. Marinate meat 24 hours, turning several times or treat with meat tenderizer according to label directions and marinate 6 hours. A 6-pound roast will take 2 to 2½ hours to reach 140° F. to 160° F.

Corned beef. Simmer brisket about 3 to 4 hours or until just tender. Trim fat; place on spit. Roast, brushing frequently with a spicy sauce 30 minutes or until well browned.

Filet of beef (tenderloin). Roast the whole filet (4 to 6 pounds). It may be wrapped in fat or brushed with melted butter or margarine as it roasts. Spit it through the center and tie it securely. Cook rare. It will take about a half hour.

LAMB

Leg of lamb. It may be spit roasted with the bone in or may be boned, rolled, and roasted. Wipe lamb with damp cloth. Make small slashes in lamb and insert thin slivers of garlic. Rub well with salt, pepper, and a little flour. Place on spit and roast to desired doneness: 1 to 1½ hours for rare (140° F.) to 2½ hours for well done (180° F.).

Lamb may be marinated for 24 hours before roasting or basted often with sauce during roasting.

Boned rolled shoulder. Marinate lamb overnight. Roast, basting frequently with marinade, 2 to 2½ hours or until thermometer registers 175° F.

Rack and saddle. These cuts, though expensive, are good for spit roasting. Have the butcher roll the flank inside the saddle and tie securely. On the rack, the flank may be folded over the ends of the chops. Have it tied securely. Roast 1½ to 2 hours.

Rib chops. Use 3-inch-thick chops. Fasten on spit. Dry roast or brush with sauce as they cook.

PORK

Loin. Single or double loins may be spit roasted. If two are used, they should be tied together with the fat on the outside. Spit through the center. A single loin will take 2 to 2½ hours to cook to 185° F. It may be brushed with sauce, if desired.

Shoulder. Rub with salt and pepper and herbs as desired. Roast slowly to prevent drying out. A 6-pound shoulder will take 3 to 3½ hours to roast. Remove and let stand 20 minutes before carving.

Fresh ham. Season as for shoulder. Spit parallel to the bone. Roast slowly. A 10- to 14- to 16-pound ham will take 4 to 6 hours to roast.

Canadian bacon. Tie a 4-pound piece in several places. Insert spit carefully through center so meat will revolve evenly. Roast 30 to 45 minutes, brushing with sauce often.

Boned and rolled ham. Spit a 6- to 8-pound boned, rolled ham carefully through the center. Roast 15 minutes to the pound or until thermometer registers 130° F., brushing with sauce during last half hour of roasting.

Spareribs. Have spareribs left in one piece. Allow a pound per serving. Weave onto spit. Roast 1 to 1½ hours, basting frequently. Spareribs may also be marinated 2 hours before roasting. To reduce roasting time, parboil spareribs until tender or cook at 350° F. for 45 minutes and pour off all fat.

Smoked pork butt. Parboil 1 hour or until tender. Roast 30 minutes, brushing frequently with sauce.

POULTRY

Chicken. Young chickens of any size may be spit roasted. Wash and dry chicken. Season body cavity with salt or poultry seasoning. Skewer neck skin to back. Flatten wings over breast; tie securely. Tie drumsticks to tail. Spit through center from tail to neck. Brush with melted fat at start of cooking. Use barbecue sauce during last 30 minutes. Chicken takes 1½ to 2 hours to roast.

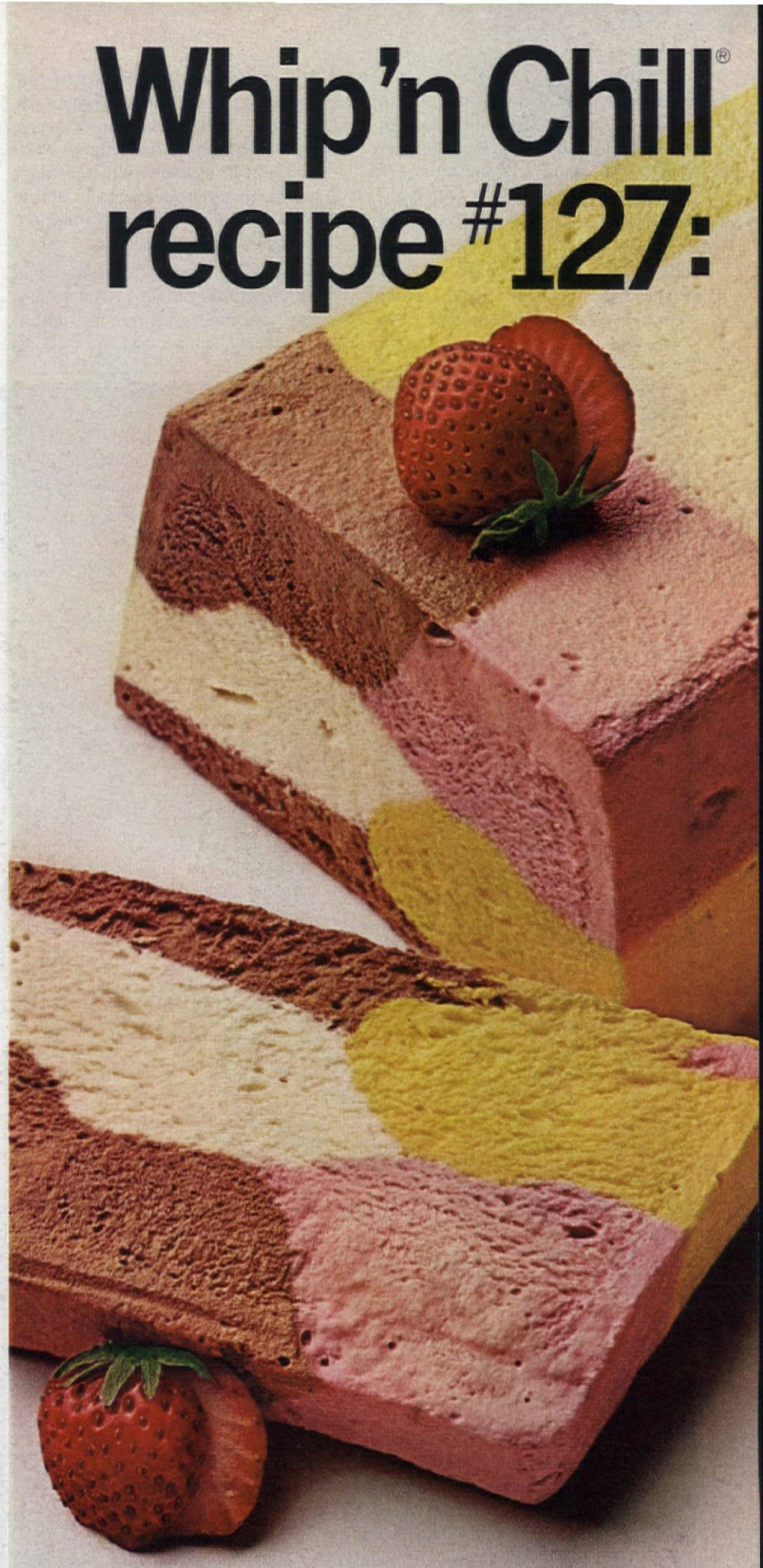
Turkey. Turkeys of any size may be cooked on a spit, though the size of your rotisserie may limit the weight you can use. Prepare bird and spit as for chicken. Brush with melted butter or margarine. If using barbecue sauce, brush it on during last 30 to 45 minutes. Turkey will take from 1½ to 3½ hours to cook, depending on size.

Rock Cornish hen. Prepare and spit as for chicken (above). Roast 1 hour, basting frequently with butter or margarine or sauce.

Duckling. Season duckling cavity with salt and pepper and herbs, if desired. You can put an orange or quartered apple in the cavity. Skewer neck skin to back. Tie cord,

(continued)

Whip'n Chill® recipe #127:



Four Flavor Loaf

(Foolproof. Needs no cooking.)

1 package *each* Whip 'n Chill Lemon, Strawberry, Vanilla and Chocolate Dessert Mix

Just follow these simple directions: Prepare all four flavors of Whip 'n Chill Dessert Mix as directed on packages. Spoon alternating flavors into an oiled 9 x 5-inch loaf pan. (Spoon any remaining dessert into parfait or dessert dishes.) Freeze overnight. Unmold. Garnish as desired. This makes about 12 servings.

GF GENERAL FOODS KITCHENS

Another rich but light Whip 'n Chill dessert.

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(continued)
crisscross fashion around duckling from neck to legs. Spit through center from tail to neck. Duckling will take 1½ to 2 hours to roast.

MARINADES AND SAUCES

Marinade for beef, lamb, or poultry. Combine 1 c. Chablis or dry white wine; 1 c. pure vegetable oil; 2 cloves of garlic, crushed; ¼ c. lemon juice; 1 bay leaf; ½ tsp. leaf rosemary, crumbled; ½ tsp. leaf thyme, crumbled; ½ tsp. leaf marjoram, crumbled; 1 tbs. salt; and ¼ tsp. pepper. Let stand overnight. Pour over meat in shallow pan. Marinate 2 hours, turning occasionally. Baste meat with marinade during roasting. Makes about 2 cups.

Marinade for lamb. Combine ½ c. pure vegetable oil, ⅔ c. soy sauce, ½ tsp. pepper, ½ c. minced onion, and ⅓ c. lemon juice. Pour over lamb in shallow dish. Marinate 1 to 2 hours, turning occasionally. Brush lamb with marinade frequently during roasting. Makes about 1½ cups.

Red Sauce for beef and spareribs. Sauté 1 c. finely chopped onion and 1 clove of garlic, crushed in 1 c. butter or margarine. Add 1 can (about 1 lb.) tomatoes, 1 can (6 oz.) tomato paste, ½ c. catsup, ½ c. wine vinegar, 2 c. water, 2 tbs. sugar, 2 tsp. chili powder, 1 tbs. Worcestershire sauce, 2 tsp. dry mustard, 2 bay leaves, 2 tsp. salt, 1 tsp. pepper, 3 dashes hot-pepper sauce, and dash of cayenne. Simmer, covered, 30 minutes. Strain. Brush sauce on meat frequently during roasting. Sauce can be stored in refrigerator several weeks. Makes about 6 cups.

Barbecue Sauce for meat or poultry. Sauté 3 cloves of garlic, crushed in ⅓ c. pure vegetable oil until golden. Add ½ c. wine vinegar; 1 can (6 oz.) tomato paste; 2 tbs. lemon juice; ¼ c. Worcestershire sauce; 2 tbs. brown sugar; 1 tsp. dry mustard; 1 tsp. leaf oregano, crumbled; 1 tsp. salt; ¼ tsp. pepper; 1 c. beef bouillon; and 2 dashes hot-pepper sauce. Simmer 15 minutes. Brush on meat often during roasting. Makes about 2½ cups.

Marinade for poultry. Combine ½ c. melted butter or margarine; 1 c. chicken broth; 2 tbs. lemon juice; ½ tsp. dry mustard; 1 tsp. sugar; ¼ tsp. pepper; 1 tsp. salt; 1 tsp. chili powder; 1 tsp. paprika; 1 tsp. Worcestershire sauce; ¼ c. minced onion; and 2 cloves of garlic, crushed in saucepan. Cover; simmer 30 minutes. Pour over poultry in shallow dish. Marinate 2 hours, turning occasionally. Brush on poultry several times during roasting. Makes about 1½ cups.

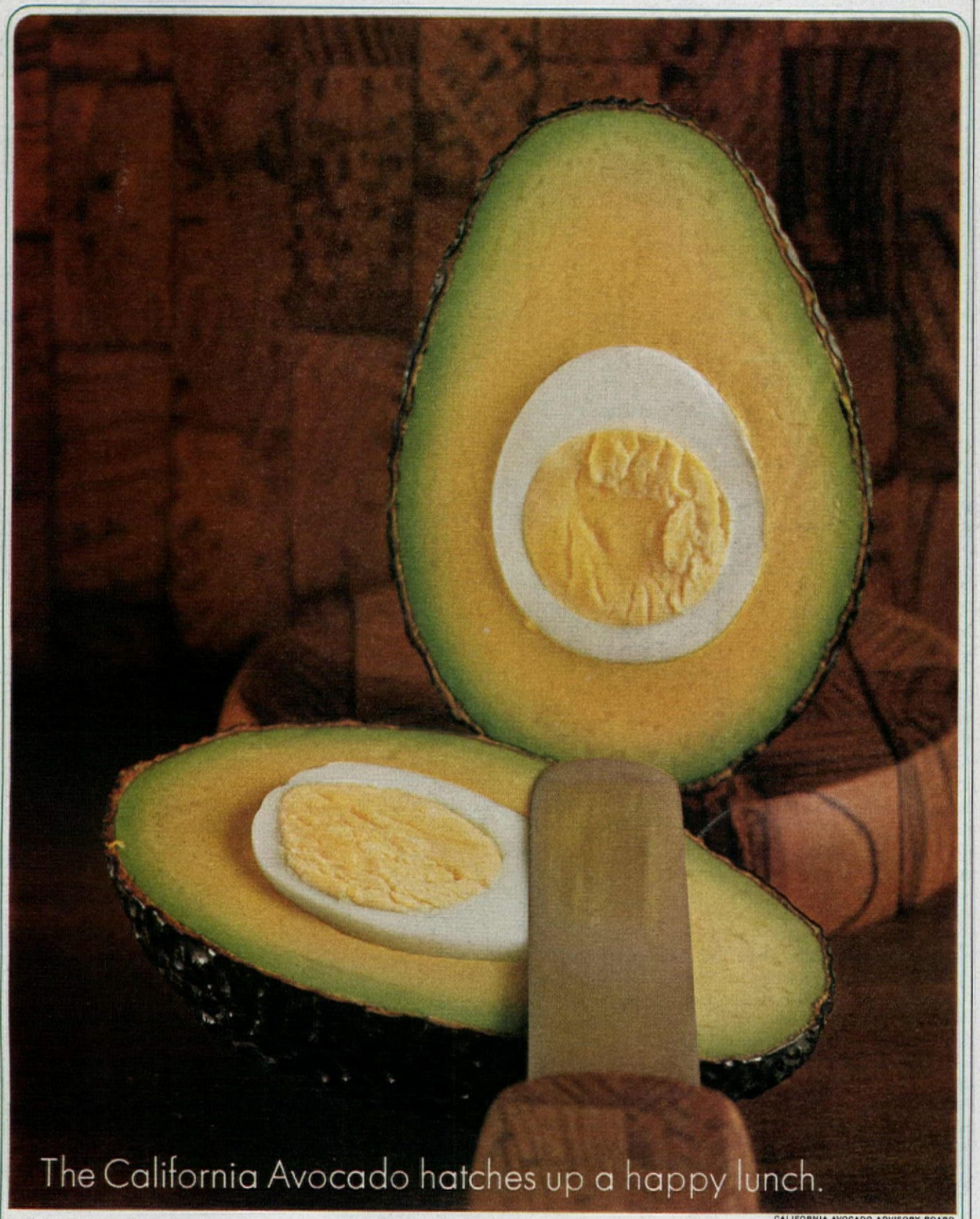
Marinade for spareribs. Combine ⅓ c. catsup; ⅓ c. soy sauce; ⅓ c. honey; 1⅓ c. chicken broth; 2 large cloves of garlic, crushed; and 1 tsp. salt. Pour over spareribs in shallow pan. Marinate 2 hours, turning occasionally. Brush on ribs during roasting. Makes about 2 cups.

Spicy Sauce for pork or chicken. Combine ½ tsp. ground cloves, 2 tsp. ground cinnamon, 2 tsp. ground ginger, 1 tbs. prepared mustard, 1 tbs. sugar, ¼ c. molasses, ½ c. wine vinegar, and 1 c. pineapple juice in saucepan. Simmer 10 minutes. Baste meat frequently with sauce during last half hour of roasting. Serve any remaining sauce with cooked meat. Makes about 1½ cups.

Sauce for beef, lamb, or poultry. Combine ¾ c. dry red or white wine*; ¼ c. wine vinegar; 1 c. pure vegetable oil; ½ c. minced onion; 1 tbs. finely chopped parsley; 2 cloves of garlic, crushed; 1 tbs. salt; and ¼ tsp. pepper in a glass jar. Let stand overnight. Baste meat or poultry an hour before cooking if desired; baste frequently during roasting.
*Use red wine for beef and lamb, white wine for poultry. Makes about 2½ cups.

Baste for ham, chicken, duck. Combine ⅓ c. currant or apple jelly, ½ c. orange juice, 2 tbs. lemon juice, 2 tsp. dry mustard, 1 tsp. paprika, and ½ tsp. ginger in saucepan. Simmer 5 minutes. Baste meat last half hour of roasting. Makes about 1 cup.

Baste for pork or poultry. Combine ½ c. sherry, ½ c. soy sauce, ½ c.



CALIFORNIA AVOCADO ADVISORY BOARD

How about that! Two instant lunches, from 1 hard-cooked egg, 1 California avocado and salt. You'd prefer deviled egg? Great! Worried about calories? This lunch has under 200. Along with the egg's high protein, you're getting 14 minerals, 11 vitamins from the avocado. Pleasure? Unlimited. ❀ Other serving ideas? Write Box 336- L, Costa Mesa, California. In return, the avocado asks that you never serve it until it yields to gentle pressure. And that you serve it often!

Avocados from California

honey, and 1½ tsp. salt. Baste meat several times during roasting. Makes about 1½ cups.

Hot sauce for beef and spareribs. Sauté ¼ c. minced onion and 1 large clove of garlic in ½ c. butter or margarine until tender. Add ¾ c. cider vinegar, 1 tbs. prepared mustard, 2 tbs. Worcestershire sauce, ¼ c. catsup, 1 tbs. brown sugar, and ½ tsp. crushed dried red peppers. Simmer 15 minutes. Brush on meat frequently during roasting. Makes about 1½ cups.

Herbed Sauce for lamb. Combine 1 can (8 oz.) tomato sauce; 1 tbs. sugar; 1 tsp. salt; ¼ tsp. leaf marjoram, crumbled; ¼ tsp. leaf oregano, crumbled; ¼ tsp. leaf rosemary, crumbled; 2 tbs. lemon juice; and 2 tbs. sherry. Bring to simmering. Brush on lamb during roasting. Makes about 1 cup.

BARBECUE GO-WITHS

A perfectly roasted meat calls for the best accompaniments. Your supermarket is chock-full of them. Consider vegetables. They can be cooked on the coals or grill or in the kitchen. Your equipment will determine how you do them. Do potatoes outdoors in foil: Rub whole ones with butter or margarine, or season and dot sliced ones with butter or margarine and cook on the coals. Wrap frozen potatoes—puffs, patties, or French fries—in foil and do on the grill. Bake the packaged scalloped or au gratin potatoes in the kitchen oven. Then there's corn. Roast it on the grill—turn back the husks, remove the silks, then replace the husks. Or, wrap corn, with or without husks, in foil (brush the latter with butter or margarine). Cook on the coals or grill. Indoors, try steaming corn in a small amount of water. The kettle can be lined first with the husks. Wrap a block of frozen vegetables in foil and cook on the grill or coals. The other go-withs? Count on the supermarket for salad makings, already-prepared desserts, nibblers, beverages.

SHOPPING INFORMATION

INSPIRATION FROM DESIGNERS

Page 54: Linens by Timely Linens Inc., 325 Fifth Ave., N.Y.C. Brass pot and ladle from Hammacher Schlemmer, N.Y.C. **Page 55:** Comark plastic tablecloth fabric by Cohn-Hall-Marx Co., 1407 Broadway, N.Y.C. Pinwheel napkin fabric by Tiger Fabrics, 1457 Broadway, N.Y.C. Mirror-reflecting balls from Scarabaeus, N.Y.C. Black lacquer balls and trays, salts from Azuma, 666 Lexington Ave., N.Y.C. **Page 56** (top): Paper and boxes by East House Enterprises Inc., 300 Park Ave. South, N.Y.C. Lanterns, salts and peppers, napkin rings, napkins, wooden spoons from Azuma. (Left): Violet tablecloth and napkins by Fallani & Cohn, Inc., 14 East 38 St., N.Y.C. (Bottom): Tablecloth and napkins by Fallani & Cohn, Inc. **Page 57** (top): Table mats by Fallani & Cohn, Inc. Salts and peppers from Hammacher Schlemmer. (Left): Williamsburg Flowered Print tablecloth fabric by F. Schumacher & Co., 939 Third Ave., N.Y.C. (Right): Crystal egg bowls from Georg Jensen, N.Y.C. Peppers from Azuma.

A JOY TO WORK IN

Page 106: Oven and range from Chambers Corp., Oxford, Miss. Tile flooring by The Stonelight Tile Co., San Jose, Calif. Aluminum shelving by Alcoa, Pittsburgh, Pa. Pottery and glasses from Villa Iris Imports, San Francisco, California. Copper accessories from Thomas Cara Ltd., 517 Pacific Ave., San Francisco, Calif.

CROSS-STITCH A CHILD'S PRAYER

Page 8: Books, shelf, toys, from Design Research, N.Y.C.

TRY SPIT COOKING

Page 90: Barbecue grill from Weber-Stephen Products, Arlington Heights, Ill.

German Chocolate Cake, the classic 'bake shop' dessert... now for the first time, in two new mixes from Betty Crocker. Sweet, light German Chocolate Cake, with traditional chewy Coconut-Pecan Frosting. Real coconut. Real pecans. Real great.

New German Chocolate Cake Mix, new Coconut-Pecan Frosting Mix from Betty Crocker

GENERAL ELECTRIC HAS IT!

General Electric Cares

Immersible!

General Electric has the automatic coffee maker which can be completely immersed for easy, thorough cleaning. What superb coffee it makes! Use the Peek-a-Brew® gauge to count cups... then simply dial mild, medium, or strong and you've got it made. Automatically delicious!

General Electric Company, Housewares Division, Bridgeport, Conn. 06602

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ALL STAINLESS STEEL... completely automatic! Dial mild, medium or strong; light signals when ready... coffee stays hot, reheats without reperking. 2–9 cup capacity.

TALL AND SLIM... attractive oval design. With handy Peek-A-Brew® gauge to count cups. All stainless steel for easy cleaning. Makes delicious coffee. 3–10 cup capacity.

COFFEE FOR A CROWD brews perfectly in this stainless steel Coffee Urn! 12–30 cup capacity. Recessed base lets you slide cup directly under the no-drip faucet.

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Solid vinyl — solid color — all the way through. Stays new looking without painting because it can't peel or blister. Can't dent, rust, rot or conduct lightning. Saves money on upkeep. For a complete "maintenance-free" home, top it with a hurricane-resistant Bird Architect Mark 25 roof. Write for details.

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Name

Address County

City State Zip

NEW WASHERS AND DRYERS

We've long been extolling the obvious work-saving features of automatic washers and dryers. Today's laundry equipment does more for you, automatically, than ever before. Modern washers and dryers are designed to launder and dry—in the best way possible—each of the various wash loads of a typical family. *And this includes the newest in fabric finishes—the permanent or durable press!* In addition to settings for the no-iron finishes there are now settings for white cottons and linens, bright or noncolorfast cottons and linens, delicate fabrics normally hand washed, and woolens and knits.

By varying wash- and rinse-water temperatures, agitation and spin speed, washing time, and drying temperatures, the proper laundering conditions may be selected for each of these loads—either in a washer that does it all automatically or in one that allows you to select each of the various controls yourself.

Dryers, too, have a choice of temperature selections for various loads. They also have special controls (often electronic), which feel moisture content and turn off the machine when clothes are dry.

LAUNDERING NO-IRON FINISHES

Most of today's automatic washers have features that minimize the possibility of setting wrinkles. These features include a choice of two, three, or four agitations and spin speeds. This means you may select a gentle agitation and spin for permanent press or wash-and-wear clothing; or combine normal agitation with a gentle spin for heavily soiled no-iron items. One manufacturer even has an "infinite" speed selection for agitation and spinning, starting with a very gentle "hand wash" setting.

You can also choose three wash-water temperatures (hot, warm, cold) and two rinse-water temperatures (warm and cold).

Wash-and-wear (and permanent press) cycles automatically include a cool-down period between washing and spinning, and/or gentle agitation and spin speeds. One manufacturer provides a special cold-water spray rinse during a gentle spin cycle. In another manufacturer's washer, agitation speed automatically shifts from normal to slow during the wash period; and at the end of the wash period, the water is gradually cooled down by a series of operations, which partially drain off the hot water and replace it with cold.

Dryers are extremely important in obtaining wrinkle- and crease-free results. Gentle tumbling in hot air, followed by a gradual cool-down tumbling, is a key no-iron factor. Most dryers have special wash-and-wear (or permanent press) settings that provide the best temperatures for synthetic fibers and no-iron finishes.

OTHER FEATURES TO NOTE

In addition to their wonderful flexibility, today's washers and dryers have several other features you may be interested in. Some of these are:

- Automatic dispensers for detergents, bleaches, and fabric conditioners so that they may be introduced into the wash cycle at the proper time.
- A selection of water levels so you can wash small, medium, or large loads of clothes. One manufacturer has a small basket that may be placed inside the regular tub for washing very small loads.
- Special prewash or soak cycles for exceptionally dirty laundry.
- Lint filters, suds savers, and unbalance controls.
- In addition to the regular and wash-and-wear settings on a dryer, look for air fluff for tumbling clothes with no heat, and damp-dry cycles. Clothes are just right for ironing when they come out of the dryer.

Dryers may be vented to the outside and some dryers are designed to handle the hot moist air in other ways without outside venting.

HELP WHEN BUYING

To find out more about today's laundry equipment and what features the various manufacturers offer, send for the new edition of American Home Buyers' Guide to Washers and Dryers. *It contains a comprehensive listing of the styles, types, and features each manufacturer is offering in washers, dryers, and combinations. Send 15c (no stamps) to: American Home Reader Service, Dept. BG-3, 641 Lexington Ave., New York, N.Y. 10022.*

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.

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Plants: Baltimore, Houston, Los Angeles. A few DEALERSHIPS available in select areas. Write for details.

MODERN CHEMICALS AND THE WEEDS THEY KILL

You can rid your lawn, groundcovers, fences, walks, and driveways of tough, pesky weeds with relative ease and safety if you use selective herbicides. Before you attempt the miracle weed killers, however, know exactly what you're using and why. Then you have to know *how*. This is one kind of knowledge you just can't afford to acquire by trial and error. Easy-going, add-a-dash-of-sodium-and-a-glob-of-arsenic-for-the-sprayer experimenting can lead to disaster. With this firmly in mind, *READ!* Read the labels, articles, directions, read everything before you spray.

HORMONE WEED KILLERS

2,4-D, 2,4,5-T, and the newer 2,4,5-TP kill by absorption through the leaves and roots of plants, choking off the movement of food so the plant starves to death. In certain combinations they are effective against broad-leaved weeds that are pests of lawns.

An effective formulation for controlling most broad-leaved weeds in lawns is a mixture of 2,4-D and 2,4,5-T. Certain weeds, such as creeping Jenny, will refuse to die with this mixture and you'll have to use straight 2,4,5-T (Silvex). *Do not use straight 2,4,5-T if your lawn contains bentgrasses, however.*

AMINOTRIAZOLE

This is one of the most valuable chemicals for getting rid of deep-rooted, hard-to-kill weeds, especially poison ivy. It works by destroying the plant's ability to make chlorophyll. If you get it on grass the blades will turn white for a while but gradually return to normal. In poison ivy, chlorophyll suppression is complete.

DALAPON

You may need to eliminate grasses and not broad-leaved plants, especially if you have a dichondra lawn or groundcover that grass or quack grass has invaded. In this instance, dalapon is the chemical to use. It's a boon for removing quack grass from groundcovers such as English ivy, pachysandra, prostrate juniper, Euonymus radicans, and many others.

ENDOTHAL

Speedwell, Veronica filiformis, a pretty groundcover, can be a horrible pest in lawns. It's a mat-forming plant scarcely two inches tall, and if it has crept into your lawn, get rid of it with endothal. This weed killer is also effective against knotweed, a tough, wiry stemmed, ground-hugging plant that's worse than crabgrass.

NO MORE CRABGRASS!

Preemergence controls of crabgrass are best because they kill seeds before they sprout. The most widely used chemical for preemergence control is calcium arsenate and if your lawn has been limed regularly, it works well. On acid soil, however, it fails to control crabgrass and may injure the lawn.

Don't apply fertilizer at the same time that you apply calcium arsenate. The combination of the two will result in severe burning. You can apply the chemical in fall for effect next year, and fertilize your lawn without injuring it next spring. Use a fertilizer that's low in phosphorus (such as 20-5-5 or 25-5-5) for best results with calcium arsenate.

Applied in the fall it will control common chickweed, and gives fairly good control of Poa annua. It kills white grubs, Japanese beetle larvae, and other harmful soil insects.

CHLORDANE

One of the safest of the preemergence chemicals to use is chlordane. It has a consistent record of not harming any desirable grasses and of giving long-lasting control of all types of soil insects as well. In the arid sections of the Great Plains, California, and the Southwest, it has the best record of any chemical tested for crabgrass control. It doesn't work as well in the East, and unlike calcium arsenate, it must be put on every spring because it's effective for only one season.

DACTHAL

One of the newest crabgrass killers, dacthal has given up to 100 percent control all over the country. Use it if you live in an acid-soil region—especially if you've not limed the lawn for a few years. Don't sow seeds on dacthal-treated soil for at least four weeks after treatment.

POSTEMERGENCE CONTROL

At this time of year, when crabgrass seeds have germinated, you must use one of the postemergence chemicals. You may have to make five to eight applications in order to get rid of all the crabgrass and this can be costly. A satisfactory procedure is to apply calcium arsenate two days after the first postemergence spray. Water it in well. The calcium arsenate will act as a preemergence control on seed not yet germinated.

DSMA, AMA, PMAS

Of all the chemicals introduced during the past two decades for the control of young and mature crabgrass plants, disodium monomethyl arsonate (Sodar, DSMA) is most effective. If used correctly it will kill crabgrass without injuring Kentucky bluegrass.

The chemicals referred to as AMA compounds are even more powerful, but in using them you run a greater risk of injuring lawn grasses. Both DSMA and AMA may seriously injure bentgrasses and fine-leaved fescues. Use phenyl mercury (PMAS) compounds on your lawn if it consists of these grasses. PMAS is quite toxic to 'Merion' Kentucky bluegrass, and if your lawn consists of a mixture of both bentgrass and 'Merion' you will have to decide which species you want to favor and use a crabgrass killer that will protect it.

(Unretouched photo proves)

Meat stored in BAGGIES® stays fresh and juicy—redder longer!

LEADING PLASTIC WRAP

Three days in the leading plastic wrap, and look! This meat turned brown, unappetizing.

FOIL

Foil's no better. This meat also lost its bright-red freshness in three days.

BAGGIES

But look . . . third day in Baggies, the meat's still bright-red. A picture of freshness.

A scientific study proves the wrap you use on meat <u>does</u> make a difference

If Baggies® plastic bags do this for chopped meat—the hardest meat to store—think how they'll keep your more expensive cuts of beef better, longer. So be sure you keep all meat at its peak of just-bought freshness. Store every cut—chopped meat, poultry, pork, finest steak—in Baggies.

Bigger & better for meat

Aren't you too young to feel so tired?

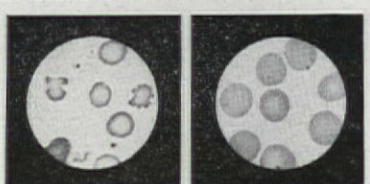
YOU NOTICE it day in, day out. You get up tired and go to bed tired. And you *look* as tired as you feel. Of course, there's no single reason for it ...but if you're one of the 40 million women who have a regular period, you may lose much more blood-iron every month than you replace through the foods you eat. It is this loss of blood-iron that can leave you always looking and feeling tired.

Women Need Twice As Much Iron

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 foods, so you may develop the kind of iron deficit that drains you of your energy and youth. Why risk it? Put extra iron in your blood by taking Geritol regularly to make up for your monthly losses.

Just two Geritol tablets, or two tablespoons of Geritol liquid, contain *twice* the iron in a pound of calf's 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 iron-poor blood is making you tired, take Geritol. Feel stronger fast...in seven days, or money back from Geritol.

PHOTOMICROGRAPHS OF DOCTOR'S STUDY



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

Geritol, Iron-Rich Blood
Geritol supplies the iron to change iron-poor blood into rich, red blood.

your garden in june

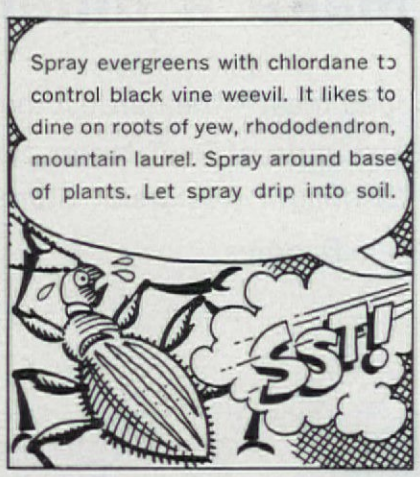
June is the month to gather roses, pick wild strawberries, enjoy the honeysuckle. You've done the greater part of your preparatory work in early spring. Now you can relax and delight in lush, fragrant, languorous summer. Should you get restless, here are some tasks to help fill the long days.

Make a small water garden. Buy a tiny pool already planted or make your own. Sink a plastic tub, rim flush with ground. Set water-lily roots in 3 parts heavy garden soil, 1 part well-rotted cow manure. Don't cover crown. Spread sand or gravel over soil and slowly fill container with water. Goldfish will keep the water pure.

Feed peonies with a weak solution of liquid fertilizer as the buds open.

Remove blossoms from spring-planted strawberries so runners will develop. You'll need thick mats of runners for a good crop of berries next year.

Spray evergreens with chlordane to control black vine weevil. It likes to dine on roots of yew, rhododendron, mountain laurel. Spray around base of plants. Let spray drip into soil.



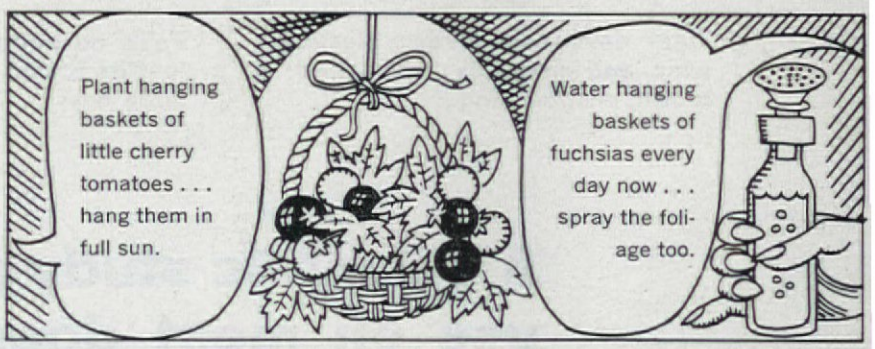
Pinch back chrysanthemums . . . prune lilacs and other spring-blooming shrubs . . . remove dead blooms from rhododendron and mountain laurel—be careful not to injure next year's buds, which are forming just below the flower.

Going away? Give houseplants a good drink of water and cover with plastic. Move away from direct sunlight and they'll be fine while you vacation. When you return, put them in a semi-shady part of the garden for their summer vacation outdoors.

Prune late-blooming deciduous shrubs . . . cut back vines (wisteria, honeysuckle, passion vine) . . . pinch back chrysanthemums . . . disbud dahlias for large exhibition-size flowers.

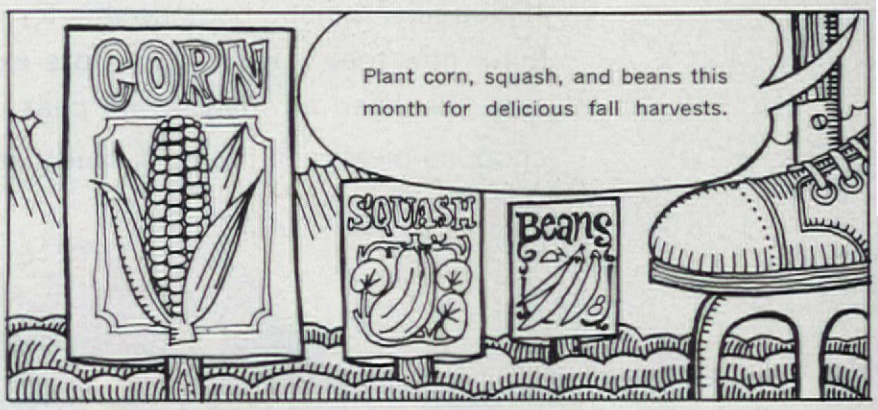
Plant the new floribunda roses. . . . They come in 12" pots and make good patio plants . . . can stay in their containers for years.

Plant hanging baskets of little cherry tomatoes . . . hang them in full sun.



Water hanging baskets of fuchsias every day now . . . spray the foliage too.

Feed potted tuberous begonias a liquid fish emulsion every two weeks . . . feed bedding begonias once a month.



Plant corn, squash, and beans this month for delicious fall harvests.

You can plant hydrangeas now . . . rich, well-drained soil, filtered shade . . . keep watering all summer.

Low-growing hybrids are ideal for tub growing, patio planters.

Hibiscus is in bloom now . . . choose the colors you like . . . plants will thrive if you give them a warm, protected spot.

You can still plant roses—container grown of course!

Thin fruit trees . . . prune old wood from rambling roses . . . trim wisteria.

Hormones for tomatoes! Spray now . . . they'll set more fruit, have earlier crops

Brown patches in lawn? Could be chinch bug. To check, water damaged area and cover with a white cloth—the bugs will crawl onto the back of it. To control . . . Sevin or Diazinon.

ESPECIALLY FOR CALIFORNIA

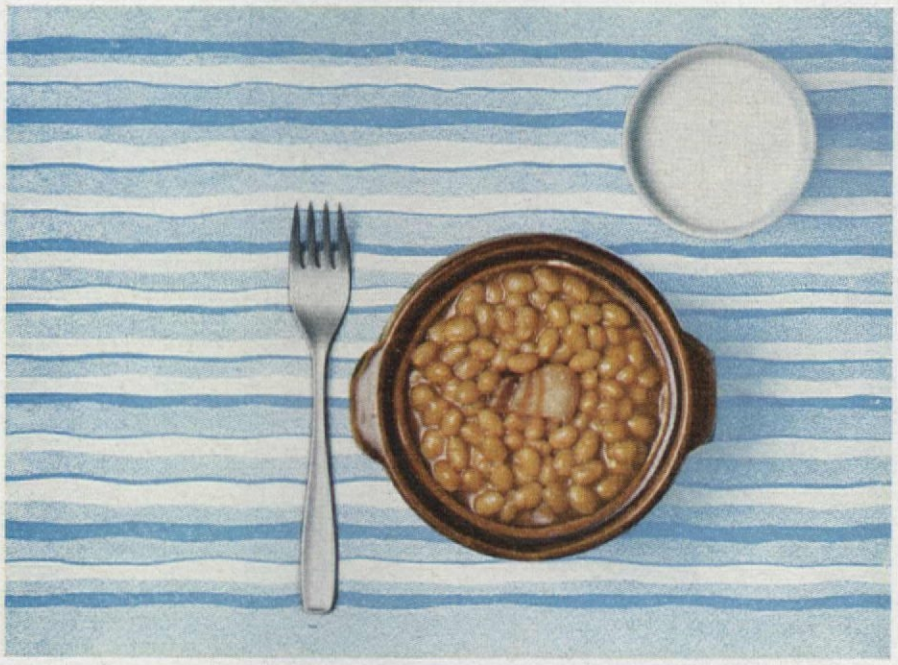
Cut back and feed delphiniums.

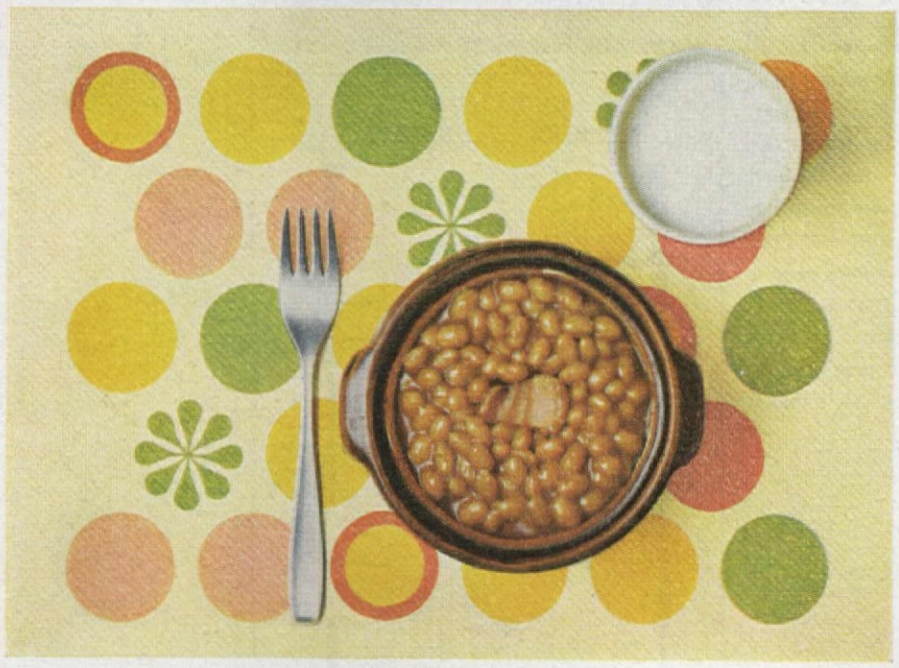
Plant oleander in hot, sunny spots.

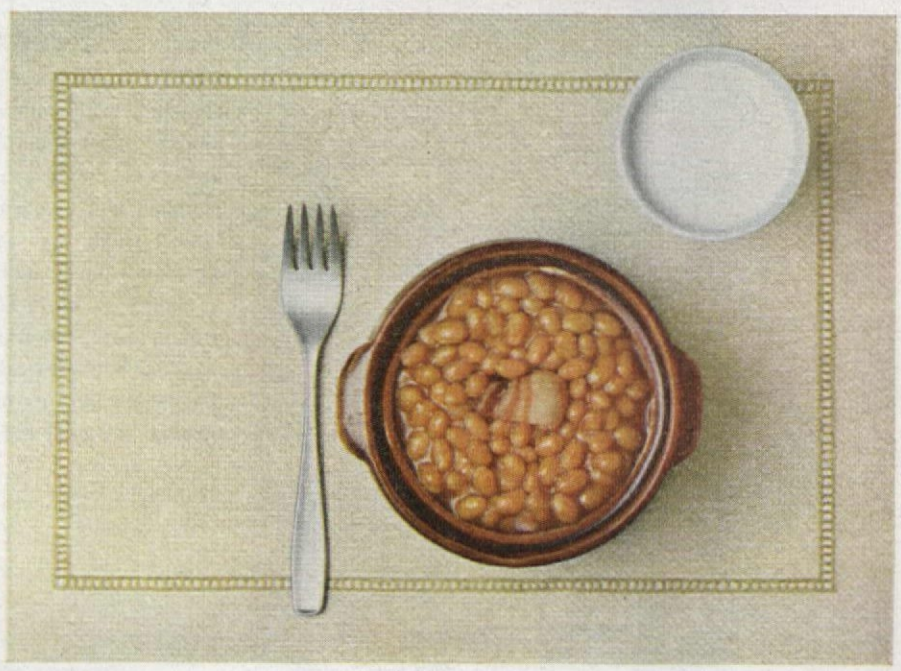
Begin a regular watering schedule now, soaking soil to six inches. . . . Use mulches to keep soil cool and moist all summer.

If you think plain food has to look dull...

you're full of beans







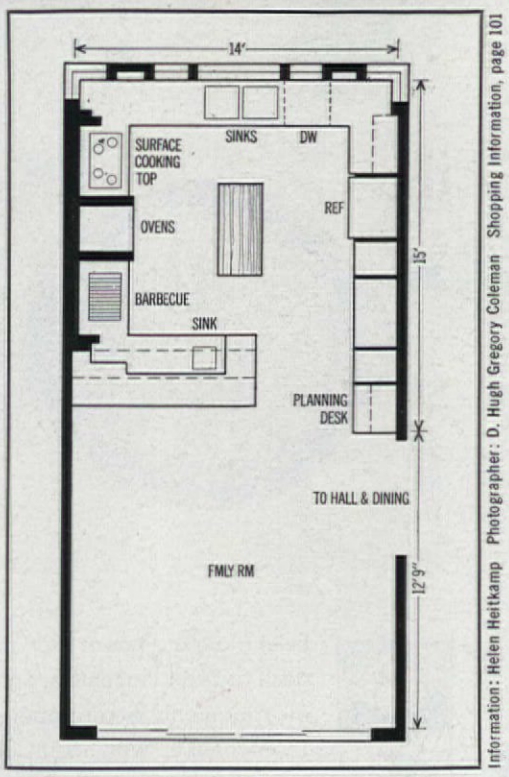
Even plain old beans *look* more appetizing—maybe even *taste* better—when you add a dash of Scott Placemats. Scott has cooked up some spicy patterns that can give new flavor to all your meals. Scott paper placemats are cushioned—disposable—cost next to nothing. Team them up with Scott Cups . . . all-plastic, smooth as porcelain, leave no cardboard taste.

SCOTT FAMILY PLACEMATS . . . and CUPS

A JOY TO WORK IN

It's not often you find a kitchen such as this—delightfully fresh and airy, with room enough for the owner, Mrs. Douglas Christensen of Kentfield, California, to spread out all the makings of cioppino, which Californians thrive on! This kitchen, designed by Mr. Christensen, has unique architectural interest. Its functional simplicity emphasizes and is complemented by strong structural lines and the tasteful use of a variety of building materials—rough-sawn redwood, Philippine mahogany paneling, brick barbecue, and tile flooring. But, in case you think this is only a kitchen to dream about—look closer. It is also chock-full of clever ideas for storage, decorating, and working centers. They're ideas that you can incorporate in your own kitchen, large or small, right now. A practical solution to the ever-present problem of storage in a small kitchen is to turn some of your everyday utensils and tableware into decorative accessories—done very strikingly here with the help of hanging shelves. One of Mrs. Christensen's favorite working areas is her movable chopping block cabinet, which has a mix center in the top and storage cabinets below that open on both sides.

Dish storage units in the pantry (left) show how to get maximum use from storage shelves. Aluminum turntables provide easy access to frequently used supplies. Bins below handle nonrefrigerated fruits and vegetables. Plan shows how basic kitchen work area is an entity to itself, so that activities around barbecue-snack-bar area do not interfere with meal preparation. Snack counter doubles as a pass-through to family room.



Information: Helen Heitkamp Photographer: D. Hugh Gregory Coleman Shopping Information, page 101

Neufchatel (new-sha-TELL).
Origin: France. Domestically produced by Borden's. Eagle Brand looks, spreads and tastes like ordinary cream cheese yet has 30% less fat, 30% more protein. Lavish over sandwiches, in dips and salads or any recipe calling for cream cheese.

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

Borden's American Slices now individually wrapped. A descendant of English cheddar... these mild process cheese food slices stay fresh, don't stick together because of the patented Borden individual wrap. Excellent for hamburgers, casseroles, grilled sandwiches and canapés.

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HOW TO STORE YOUR BOAT AT HOME

By E. D. Fales

To some people a small boat parked in the driveway, on its trailer, is an impressive status symbol. But many others are coming to realize that it can be downright ugly. Result: more and more houses are sprouting backyard boat shelters or boat ports and driveways have reverted to their former roles.

Apart from aesthetic considerations, it makes good sense to keep your boat at home. For one thing, it's economical. Unless your town is blessed with free or nearly free mooring, you can save up to $100 to $200 a year or the same amount on the cost of boatyard storage.

Then there's mobility. Instead of being confined to a single waterway, the home-stored boat can be taken to any waterway within driving distance.

Like to work on your boat? That's also easier at home, in a heated garage, with all your tools handy.

Finally, there's the sheer fun of having the cherished boat right on hand. After all, many people feel a boat is for looking at as well as sailing.

How do you design and build a backyard boat shelter? It's not an easy question to answer at this point. Boat storing at home is a relatively new art, so you won't find much on it in books. Then too, boats vary as do the needs of their owners. So, you're pretty much on your own.

One of the nicer aspects of boat storage is that the required structure lends itself to other uses while the boat is in the water. So the smart money often goes into a structure designed with a second use in mind.

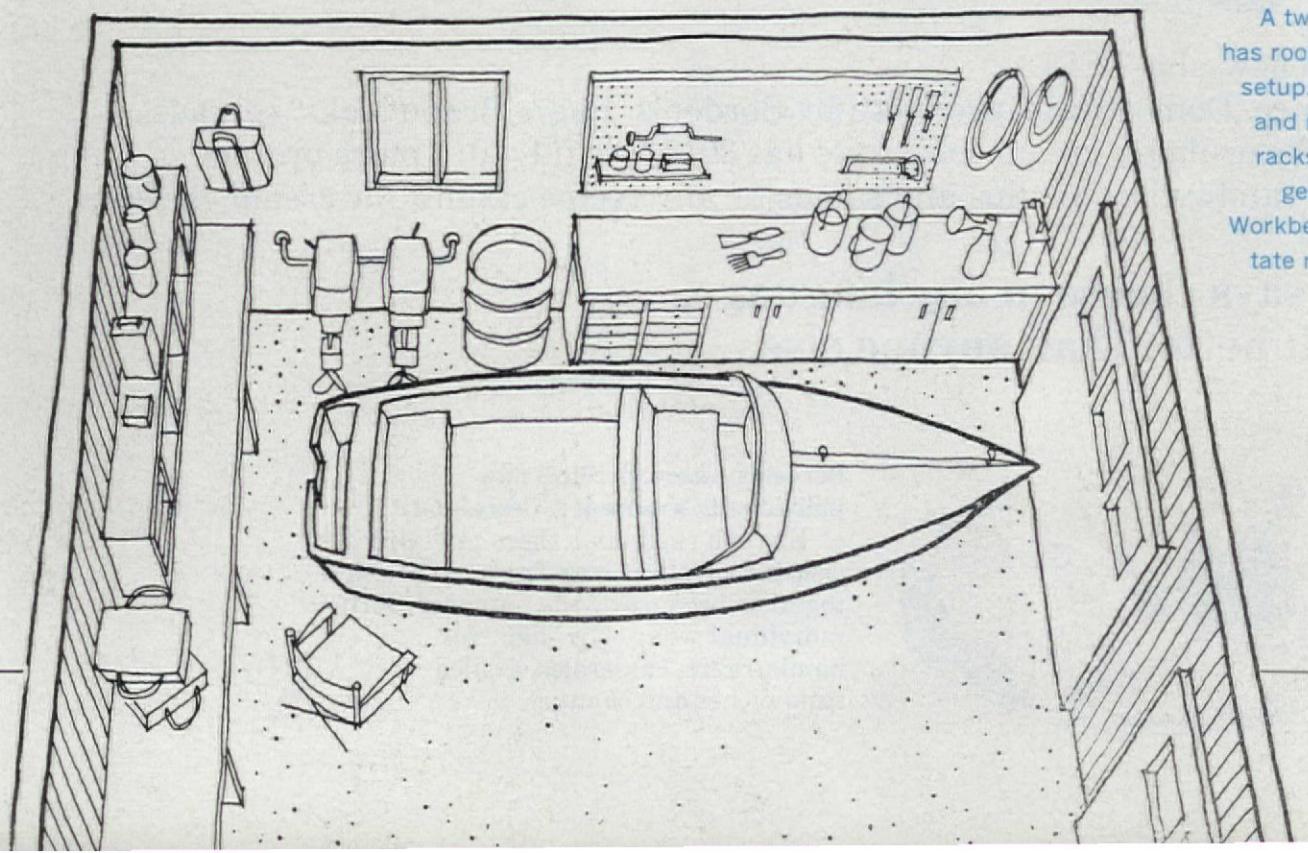
Accomplishing this dual function is simplicity itself. Just leave one, two, or more sides open to permit the structure to serve as a covered terrace. If you prefer, the open sides may be screened in summer and enclosed with demountable panels or roll-down awning material in winter. Carrying things a bit further, bunks, cots, or hammocks can make the boat port a delightful guest room for youngsters. Wide eaves will make it a pleasant outdoor sitting room, even on rainy days, and a barbecue inside gives screened protection for evening cookouts.

Another idea is to install your boat in a small greenhouse, which in spring can be devoted to early flowers. In fact, one Ohio greenhouse manufacturer offers an easily assembled structure of aluminum and fiber glass for this very purpose.

In all your planning, of course, after considering length and width of your boat, it is necessary to measure its "depth," i.e., thickness from bottom of keel to the top of the hull or cabin. On most boats up to 26 feet this dimension rarely exceeds seven or eight feet—after windshields or other topside gear have been removed. This height is about the same as the overhead door clearance in the average family garage.

If after building, you trade up to a larger boat, you can allow one end of the boat to protrude into the open, under a canvas covering.

Strapped for building space? Centerboard sailboats and shallow motorboats up to 17 feet can often be stored in a one-car garage together with your car. There are two ways to do this: One is to stand the boat on its side and lay it up flat against the wall; it will protrude only about two feet at most from the wall. Another is to hang a couple of chain hoists from the rafters and hoist the boat up above the car. If you have a two-car garage, you're in better shape. Half of it will probably hold an 18-foot boat on its trailer or (continued)



A two-car garage has room for deluxe setup. On the side and rear, storage racks hold all the gear you need. Workbenches facilitate maintenance of boat.

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(continued)
hung in slings from two chain hoists. (Be sure your rafters are strong enough, however!)

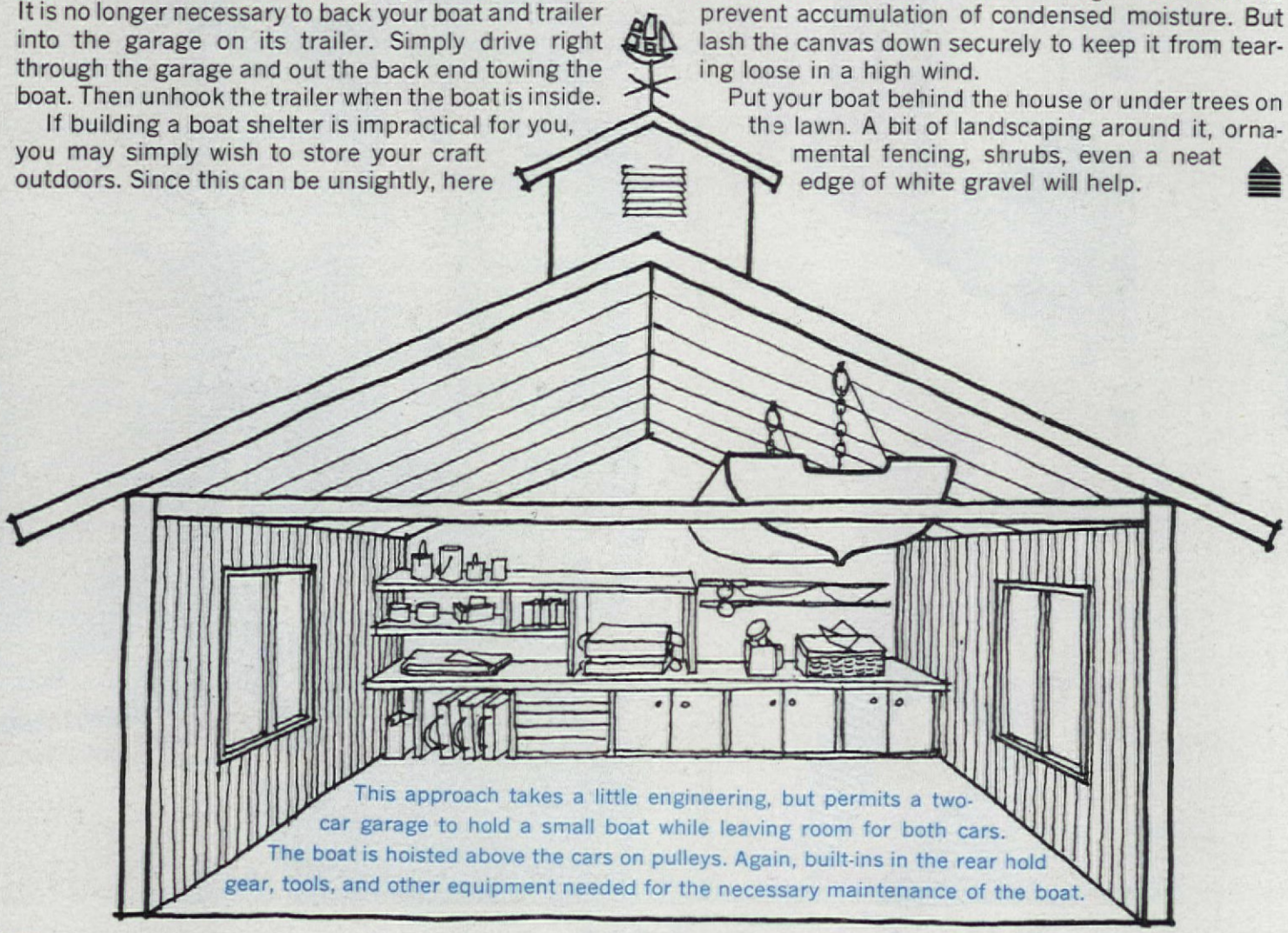
The wonderful thing about this plan is you still have plenty of room for a workshop, tools, painting area, a test bench for motors with test barrel, and storage for life jackets, and perhaps even a car or two. For a longer boat, such as a 25 footer, the back wall of the boat side of your garage can be extended outward. If your layout is such that an additional overhead door can now be put in the extended back wall, you gain a big advantage: It is no longer necessary to back your boat and trailer into the garage on its trailer. Simply drive right through the garage and out the back end towing the boat. Then unhook the trailer when the boat is inside.

If building a boat shelter is impractical for you, you may simply wish to store your craft outdoors. Since this can be unsightly, here are two helpful hints on how to do it attractively:

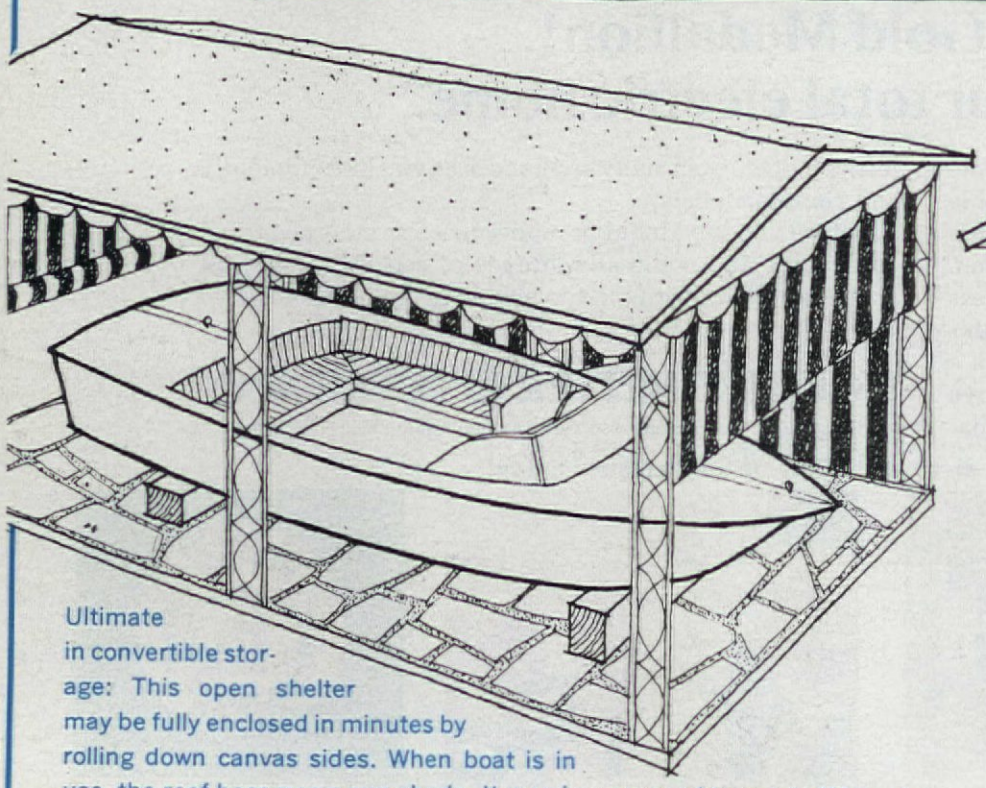
1. Transfer the boat to a low wooden cradle, the sort used in boatyards. Then remove the wheels from the trailer and hoist it up to the garage rafters.

2. Never use a plain white canvas boat cover. This turns dirty gray after a few weeks outdoors. Use dark green instead. And don't allow it to get full of unsightly pockets of water. These may freeze and tear it and look bad all winter. Support the cover with light, wooden frames. Leave space for blow-through ventilation to prevent accumulation of condensed moisture. But lash the canvas down securely to keep it from tearing loose in a high wind.

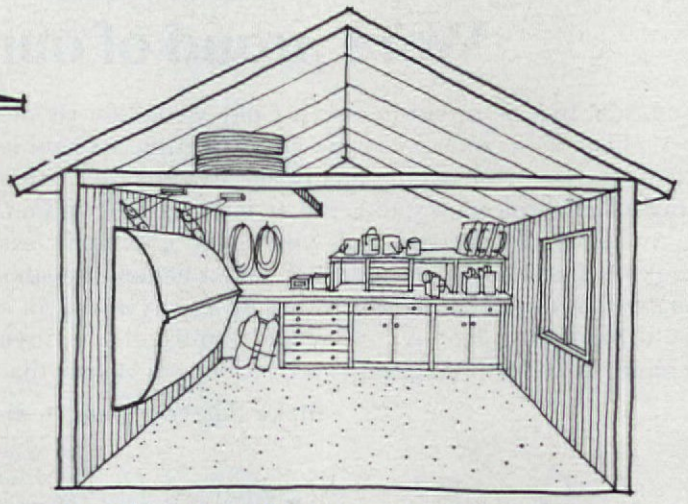
Put your boat behind the house or under trees on the lawn. A bit of landscaping around it, ornamental fencing, shrubs, even a neat edge of white gravel will help.



This approach takes a little engineering, but permits a two-car garage to hold a small boat while leaving room for both cars. The boat is hoisted above the cars on pulleys. Again, built-ins in the rear hold gear, tools, and other equipment needed for the necessary maintenance of the boat.



Ultimate in convertible storage: This open shelter may be fully enclosed in minutes by rolling down canvas sides. When boat is in use, the roof becomes a sun shade. It may be screened to ward off insects.



A small boat may fit inside a one-car garage along with a compact or sports car, if you hoist the boat on the wall like this. Built-in cabinets and shelves at rear hold scuba tanks, other gear. A demountable trailer may fit into space above the joists. Boat takes up about two feet of usable floor space.

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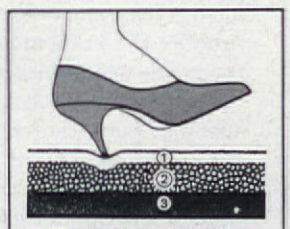

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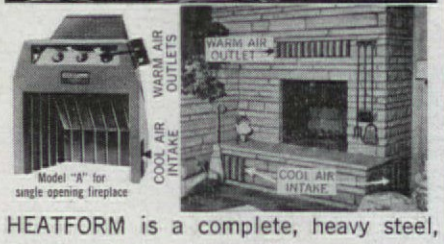

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HOW TO PATCH PLASTER

By Bernard Gladstone

Anyone who owns a home with plaster walls and ceilings should know how to repair the cracks and holes that appear in that material.

The cracks are generally caused by settling of the house, expansion and contraction of the wooden framework, or by shrinkage of woodwork and trim. The holes may have been left when a picture hanger or shelf bracket was removed or when plumbing and electrical lines were repaired.

Generally speaking, you'll use spackling compound or a similar prepared crack filler for small nail holes and fine cracks. For larger holes and for cracks more than ⅛ inch across, patching plaster is usually used.

Spackling compound is most widely sold as a powder that's mixed with water before use. It looks like plaster, but is slower drying and easier to apply. If properly used, you'll find that little or no sanding will be required after the patch is dry.

Since spackling compound dries slowly, you can mix enough material to do the entire room at one time. Use a small pan and stir to a smooth, lumpfree consistency that will be stiff enough to hold its shape without sagging, yet plastic enough to permit easy spreading.

Incidentally, there are also ready-mixed spackling compounds that save you the mixing job. Most of them have a vinyl latex base that makes them stick better and eliminates the need for touching up or priming before you paint over them.

The best tool for most patching jobs is a 3- or 3½-inch flexible putty knife, even for small holes. This width helps feather the edges of the patch so that it blends in smoothly with the surrounding wall surface, concealing the patch.

Fine cracks and small holes need little or no preparation before filling. Simply brush away loose dirt and dust, then open the crack slightly with a pointed scraper or a beer-can opener. With your spackling knife, scoop up a glob of the compound and smear it over the crack. Stroke back and forth across the crack until it is filled, then remove excess material by running the knife along the length of the crack while pressing lightly.

To fill a nail hole or similar small opening, pack the compound in and smooth it off at the same time by crisscrossing your strokes. Press hard enough to wipe all excess compound off the wall with your last stroke.

Larger holes, or deep cracks more than ⅛ inch across, are best filled in two stages. Use patching plaster rather than spackling compound. Start by chipping away all loose material, then undercut the edges of the opening on each side to make the inside of the crack wider than it is at the surface. This helps bond the patching plaster in place.

Since patching plaster dries quickly, mix only as much as you can use in about half an hour. Mix it to a stiff, but workable consistency and wet the edges of the crack or hole thoroughly before applying the first coat. Fill the depression about halfway to the surface, then let this dry hard before proceeding. Wet it down again, then apply a second coat to bring it flush with the surrounding wall surface. After the second coat is hard, sand lightly and use spackling compound to fill any minor depressions that may be left in the patch.

For persistent cracks that reopen year after year (usually in corners or above doorways) a new type of flexible patching material often gives a permanent repair. It consists of a heavy-bodied, oil-base compound used with a special fiber-glass tape. You brush a coat of the compound onto the wall on each side of the crack, then smooth a strip of the tape into this without actually pressing the material into the crack itself. A second coat of the compound, troweled over the tape, hides it completely. Since the compound remains pliable when dry, it "gives" with expansion and contraction of the wall without cracking or chipping.

Here's another method for deep, persistent cracks: Pack tightly with spackling compound in the usual manner, leaving the compound slightly higher than the surrounding wall surface. Then press a strip of gauze tape, available in paint stores, over the crack. Bury the tape with another layer of compound. Use a 5-inch or 6-inch putty knife for this job, to feather the compound out to a thin edge. When dry, sand the patch lightly and apply additional compound if necessary.

Another tricky job is the problem of filling a hole that goes right through the wall. You will be left with such a hole when an electrical fixture is taken out or moved, or when an accident punches a hole clear through the lathing.

One method is to wad up several large sheets of newspaper and push these through the hole. Keep stuffing paper in until it starts to catch on the opposite side of the partition and forms a backing that will stay in place inside the hole.

Instead of old newspapers, you can also use pieces of copper or plastic screen wire as a backing. Fold a piece of the mesh into a bowl shape, then push this into the hole so that the open end catches against the opposite side of the wall while the flat part presses against the back side of the hole you want to patch.

After the paper or wire backing is in place, wet it down with water, then pack plaster around the edges with your putty knife to gradually close the hole. Let each application dry before you apply the next one.

Allow to dry overnight, then trowel on additional layers of plaster until the hole is filled level with the surrounding wall surface. For the final smoothing, spread on a thin layer of spackling compound.

If you have to make a sizable patch where a large chunk of plaster has broken loose, use a piece of plasterboard as a base. Chop the opening out a little to make it roughly rectangular in shape, then cut a scrap piece of plasterboard, approximately the same size. Fasten it in place by nailing directly to the wood lath or the exposed studs around the edges. (If necessary, enlarge the hole to expose one or more studs to provide a firm nailing surface.

After nailing the board into the opening, wet its surface and the edges of the old plaster. Using a steel plasterer's trowel or a wide putty knife, smear some patching plaster around the edges and over the face. Be sure to pack the plaster in tightly where the board meets the old plaster, then cover the entire face of the board. When the plaster is partially dry—but not yet completely hard—wet it lightly with water then drag a wet trowel firmly over the surface to smooth it down. For best results, drag the trowel closely behind a brush loaded with water.

On some plaster-patching jobs, you will want to get a stippled or textured finish to match the surface on the existing plaster. Tear up a piece of sponge and use it to pat the spackling compound or patching plaster while it is still wet. For a finer stipple, pat with a ball of cheesecloth or with the tip of an ordinary paintbrush.

If the surface has a sand finish, buy some sand-finish additive at your local paint store and work some of this into the final coat of patching compound. Or, finish it smooth, then apply a little sand-finish paint.

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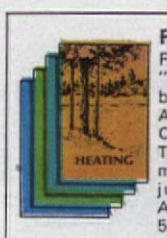

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COOKING THERMOMETERS—ARE THEY NECESSARY?

Have you ever had fudge that turned out slightly gluey or overcooked a roast by calculating the cooking time too long? Then you know why we say a wardrobe of thermometers in the kitchen is really a necessity.

Here are some of the various thermometers we believe should be standard equipment for your kitchen.

ROAST MEAT THERMOMETER

For a quick estimate as to how long to cook your meat, calculate the total cooking time of a roast by multiplying the number of pounds by the specified minutes per pound. For a sure guide that you will serve a roast at its "just right" doneness, rely on the accuracy of a roast meat thermometer.

The meat probes, now included in many of the ranges on the market, are a form of the roast meat thermometer and signal you when your meat is ready to serve. Some even reduce oven heat to hold the meat at a selected doneness until you're ready t serve . . . a real convenience featur

A meat thermometer, or meat prob will give successful results every tim if it is used properly. It should be i serted into the center of the thicke part of the meat. Take care that th point of the thermometer does nc rest in fat or on a bone as these cor duct heat and will give a false readin

Since meat continues to cook afte it has been removed from the over take it out 5° below the desired degre of doneness. Let it rest 10 minutes meat will be firmer and easier to carve

Here are the recommended tempe atures for various meats. When th thermometer reaches these tempera tures, your meat is ready to serve.

Beef: 140° F. (rare), 160° (medium) 170° (well done). *Veal:* 170°. *Por* (fresh): 185°. *Ham:* 160°. *Ham (pre cooked):* 130°. *Lamb:* 175° (medium) 180° (well done). *Turkey:* 185°.

CANDY, JELLY, DEEP-FAT THERMOMETER

Occasionally, top-of-the-range cook ing calls for precise temperature con trol. When you're cooking candies jellies, frostings, or when you're deep fat frying, the difference between suc cess and failure often rests squarely upon attaining a specific cooking temperature.

A candy, deep-fat thermometer usually has an adjustable clamp connected to the side of the pan so that the thermometer is completely immersed in the liquid, but does not touch the bottom of the pan, or until at least two inches of the thermometer stem is submerged in the contents. Also in deep-fat frying, the entrance of cold food into hot fat will drop the temperature; cooking time doesn't start until desired temperature is again reached.

Here are some of the foods you'll want to use this thermometer with:

Cooked frostings: 242° F. *Divinity:* 260°. *Lollipops:* 300°. *Popcorn balls:* 260°. *Toffee:* 290°. *Caramels:* 250°. *Fudge:* 238°. *Glazed nuts:* 300°.

Croquettes and other cooked foods: 390° F. *Fish:* 370°. *Doughnuts:* 370–380°. *Fritters: 375°.*

GRILL-GUIDE THERMOMETER

Fairly new to the field of thermometers is the grill-guide thermometer. It is designed to react to the radiant energy of an open fire in the same way as the food being cooked on the grill beside it. Using the suggested temperatures on the thermometer as a guide, you can adjust the fire or grid height until the meat is being cooked at a good cooking temperature.

For a *1- to 1½-inch steak*, grill temperature should be 325 to 350° F. For a *1½- to 2½-inch steak: 300 to 350°. 1-inch hamburger:* 300 to 325°. *Fish:* 300 to 325°. *Sliced ham:* 275 to 325°. *Lamb:* 300 to 350°. *Lobster:* 325 to 350°. *Pork chops:* 250 to 325°. *Spareribs:* 200 to 225°. *Poultry:* 300 to 325°. *Veal:* 300 to 325°. *Frankfurters:* 350 to 375°. (Where range is given, use lower temperatures for thicker cuts of meat.)

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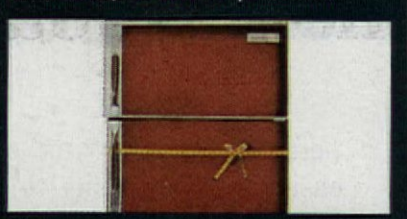

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I was on my way up to the top—227 pounds—when this picture was taken. Every time I went shopping for a dress, I knew I'd have to buy it bigger. When I hit size 22½, I knew it was time to come down.

Here I am at 130. My husband never thought I could lose so much weight. But I did. And I feel great!

I stopped crash dieting and lost 97 pounds

By Edith Henderson—as told to Ruth L. McCarthy

I never thought when I went to work in the bakery that I'd turn into a 227-pound cream puff. But that's exactly what happened. Of course, it didn't happen overnight. For fifteen years, I'd been overeating. My job, however, was what tipped the scales. From nine to three, I lived in a world of Danish rolls, sugar-coated doughnuts and plump apple turnovers. The temptation was terrific. And I had little will power. When I wasn't selling, I ate. And when I went home, I didn't stop. In fact, I ate even more.

My husband is a baker. He and I and our three children live on a small farm in Rice Lake, Wisconsin. We have ten acres. On six, we grow corn and oats. On the rest, we have livestock. There's always plenty to do, but the exercise I got doing chores only helped to build up my appetite more.

Our evening meal was the big one. And I really mean big. Meat. Heaps of potatoes, smothered in gravy. Sometimes macaroni and cheese or spaghetti. And plenty of pastry—prune kolachy, berry pie or my favorite, homemade chocolate layer cake.

You can see what made me fat. It wasn't heredity. My six sisters are all slim. It wasn't glandular. It wasn't lack of exercise. It was simply my own oversized appetite that was to blame for the shape I was in.

What made me decide to do something about my weight? Strangely enough, my job, the very job that was helping to make me fatter. You see, at the bakery I was "out in public." I was no longer seeing just chickens and rabbits and calves every day. I was seeing people. And they were seeing me. That's when I began to see myself. There I was—Edith Henderson, in my early thirties, wearing a size 22½ dress. The other girls I worked with were all slim. The contrast was enough to move me to action.

I'd tried dieting before, but never with much success. Once, many years ago, I took a drug. It wasn't for me. Later, I tried crash dieting. Eggs and grapefruit . . . day after day after day after day until I couldn't stand it anymore. I was so ugly with my family, even they encouraged me to go back to my chocolate layer cake.

This time, however, I was determined to take off the weight gradually and sensibly. I knew, though, that I'd need help. That's when I turned to a vitamin and mineral reducing-plan candy to curb my appetite. I'd read in a magazine about movie stars using it. And our local druggist thought it would help me. Oh yes, one thing more. Misery loves company. So I called a few of my overweight friends to ask if they wouldn't be interested in trying to reduce along with me. They were. So we formed the "Chub Club." Some took reducing drugs. Others tried liquid diet drinks. Still others used will power alone. I was the only one to take the candy, Ayds. And I was the only one to achieve a major weight loss.

What did I have to do on the Ayds Plan? It was really quite simple. The candy contains no drugs. There's nothing in it that made me nervous. I just followed directions — took one or two Ayds before meals, with a hot drink. For me, that was usually a cup of coffee or tea. Fifteen minutes later, I was able to sit down at the table with the rest of my family and eat what they ate. Only I ate less, because my appetite had been curbed and I wanted less.

Where cake and coffee used to be routine when we watched television in the evening, I now take a cup of coffee and an Ayds. It comes in two flavors, you know. There's the caramel kind. And there's the chocolate fudgy kind. I like the caramel kind best, because it's chewier. I *have* to have something to chew when I'm reducing. I just can't drink a meal.

How much weight did I lose in all? 97 pounds! And I've maintained the weight loss, too. My husband told me later that he never thought I could do it. But I did! And I feel great. I felt good-natured, too, all the time I was on the Ayds Plan. Not irritable like the other times when I dieted.

My whole family is just delighted with the new "me." And so am I. I seem to be more popular and have more friends than I ever did. My new figure has caused quite a lot of talk in the town where I was raised, too. A few months ago, I went back for a visit. Someone who'd known me for years stopped me on the street. Only she thought I was my sister. My "skinny" sister. What a compliment that was for me! And so it would be for you, if you'd gone from a size 22½ to a size 12! Thank you, Ayds.

BEFORE AND AFTER MEASUREMENTS

Before		After
5′4″	Height	5′4″
227 pounds	Weight	130 pounds
40″	Bust	36″
38″	Waist	29″
40″	Hips	36″
22½	Dress Size	12

(*Advertisement*)

HOW MUCH DO YOU KNOW ABOUT MILK?

Can you define whole, homogenized, and pasteurized milk? Or distinguish between buttermilk and churned buttermilk? Take a look at our list for identification of these and other milk terms.

Whole milk is generally milk that contains not less than 8 percent milk solids and not less than 3.25 percent butterfat. Most milk now, however, is higher in both. Also, most milk is now pasteurized and has had its vitamin B content increased to at least 400 U.S.P. units per quart.

Raw milk is milk as it comes from the cow. It is milk that has not been pasteurized.

Homogenized milk is whole milk that has been treated mechanically to break up butterfat and disperse it permanently through the milk. It differs in appearance from whole milk as it has no cream separation.

Certified milk is milk produced and distributed under the rigid standards of cleanliness that have been set by the American Association of Medical Milk Commissions.

Skim milk is milk from which enou butterfat has been removed to redu the content below 3.25 percent. M that is available has a fat content .1 percent. Some skim milks ha added nonfat milk solids and vi mins A and D.

Concentrated fresh milk is whole mi that is concentrated by removi two thirds of the water and is th pasteurized and homogenized.

Dry whole milk is whole milk fro which almost 96 percent of the wat has been removed. It can be stored room temperature for long periods moistureproof containers.

Nonfat dry milk is the product th results when fat and water ha been removed from milk. Contai lactose, milk proteins, and milk mi erals in the same relative proportio as the milk from which it is made.

Evaporated milk is homogeniz whole milk concentrated to half i original volume by evaporation of percent of the natural water. The ir portant milk nutrients remain u changed. Milk is sealed in cans ar sterilized. Most evaporated milk h vitamin D added.

Sweetened condensed milk is evap rated milk with about 40 perce sugar added.

Buttermilk is a skim or partial skimmed milk made by the additio of a lactic acid culture starter. It h a mildly acid flavor and a smooth an slightly thick texture. It is practicall the same in food value as the mil from which it is made.

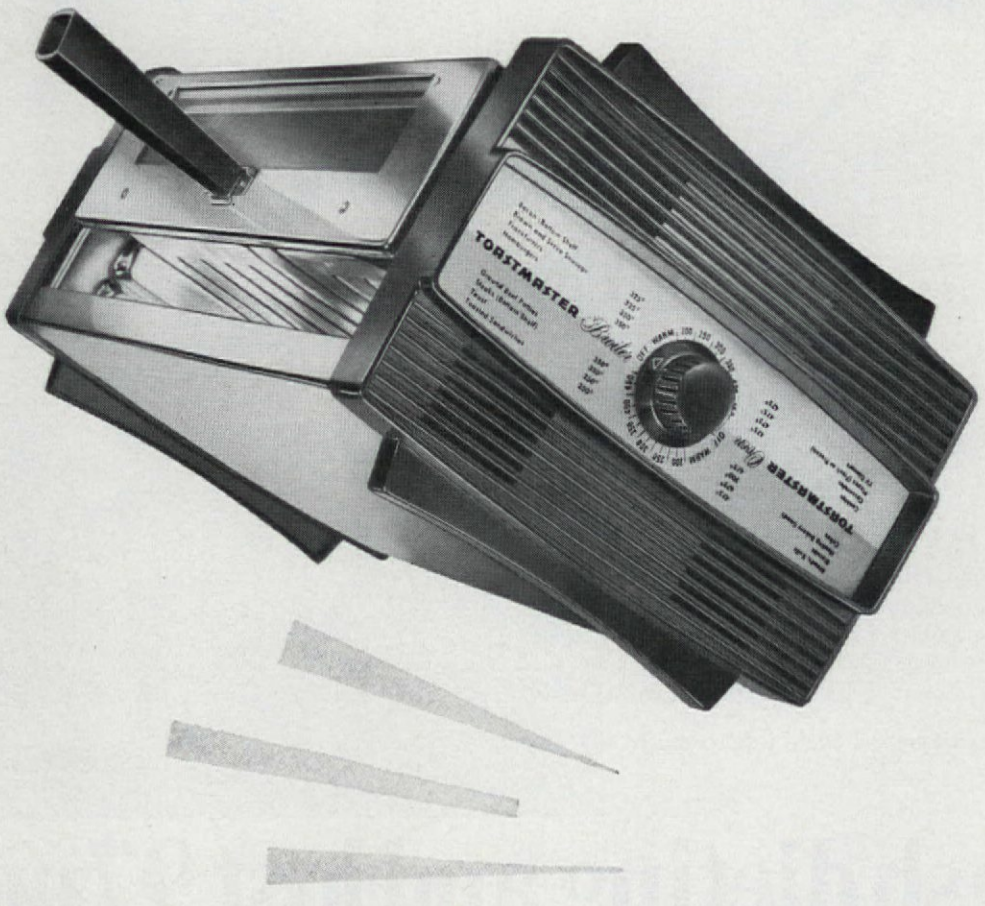
Churned or flaked buttermilk contair visible particles of butter forme from the milk fat by churning. The may also have been added in the for of butter granules or melted butte sprayed into cold buttermilk. Th calorie content is higher than that c buttermilk made with a cultur starter because of the added butte

Yogurt is manufactured from con centrated whole milk that is fe mented, after boiling and cooling, b inoculating it with special laborator strains of selected lactic culture Yogurt has a consistency resemblin custard, is acid in flavor, and con tains between 19 and 20 percent mil solids. Available in varied flavors.

Chocolate drink is made by the ad dition of chocolate syrup or cocoa t whole or partially skim milk.

Canned whole milk is whole milk tha is homogenized, sterilized, and canne aseptically. It is available in large size cans chiefly for export. Can b stored on the shelf until opened, the must be refrigerated.

Frozen whole milk is homogenized pasteurized whole milk that is quickl frozen without measurably changin its nutritive value. It must be kept a a temperature between 10° to 20° F or physical changes may occur with long-time storage. It must be use soon after defrosting. Milk which may have been frozen accidentally such as happens in winter, is quite safe to use. If the cap has been pushed out of the bottle, boil the milk before using.



FLIP...BROIL A STEAK! FLIP...BAKE A PIE!

Just a flip of the wrist, and your new Toastmaster oven-broiler flips over from a broiler to an oven.

Here's a 2-in-1 appliance that acts like a $300 stove. It broils with radiant heat, and bakes with convectional heat (just plain hot air). Two different kinds of cooking, two different kinds of heat. So for baking cookies or pies or pizza, this Toastmaster oven-broiler keeps the heated air inside. But in the broil position, it lets heated air escape, lets radiant heat expertly broil your steaks, chops, TV dinners or hors d'oeuvres. Very ingenious.

Look inside

Slide out the two-position baking or broiling tray, with its chrome-wire rack and heat-resistant glass door, and look inside. As in a $300 stove, you'll see a neat, sheathed, self-cleaning heating element instead of hard-to-clean, open wire coils.

And see the brilliantly bright inside finish? This isn't done just for Show. It's really done to reflect heat (and to be easy to clean!). Engineers say, things built to work better, look better.

Look at the end

That's a permanent cooking guide you see on the end-panel of this splendid broiler-oven. It suggests temperatures for broiling or baking all sorts of delicious treats. And the knob in the center is an automatic thermostat control—just like on an electric stove—for heat-settings all the way from 200° to 475°.

Look again. Inside and out. Buy one and bake something. Then flip it over and broil something. Enjoy it. Compared to other broilers, this is really a wonder to own, a beauty to give. Model 5231.

It's the same with all fine Toastmaster products.

Doesn't someone you know deserve a Toastmaster oven-broiler? (Don't you?)

TOASTMASTER®

TOASTMASTER DIVISION McGRAW EDISON COMPANY • ELGIN, ILLINOIS

Toasters • Coffee Makers • Fry Pans • Broilers • Irons • Waffle Bakers • Hair Dryers • Mixers • Blenders • Can Openers • Hair Clippers Vibrators • Shoe Polishers • Power Tools • Fans • Heaters • Humidifiers

*SUGGESTED RETAIL PRICE

No job is too hard (or too soft) for a Flint Waverly Edge.

This isn't just a utility knife.

It's just about the most utile utility knife you can find.

Instead of one sharp edge, it has a couple of dozen sharp edges. (Each one of those little scallops is a cutting surface. Altogether, they give you 30% more cutting surface than any old ordinary utility knife.)

But the most important point about our Waverly Edge isn't the edge.

It's the points.

Those little points take the abuse, and the scallops stay sharp. Sharp enough to cut clean through a raw potato. Or slice a squishy tomato without squashing it.

Luckily, there's a Waverly Edge knife for every kind of cutting, carving, peeling, paring and slicing job. All with stainless vanadium steel blades, and Pakkawood handles. Priced from just 98¢* to $3.50* each.

All you have to do is buy them.

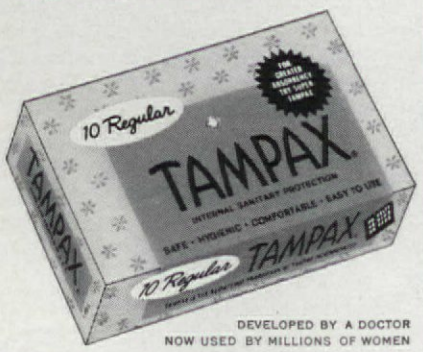
EKCO
HOUSEWARES COMPANY

©EKCO HOUSEWARES COMPANY, FRANKLIN PARK, ILL. 1966

Many of the strongest reasons for using Tampax tampons are "no" reasons

No belts
No pins
No pads
No odor
No chafing
No irritation
No telltale bulges
No embarrassment
No carrying problems
No disposal problems
No need to remove
when taking a bath
No one can know;
nothing can show

All these "negative advantages" are fine, but perhaps the most convincing promise we can give you is that when you wear Tampax tampons *you feel cool, clean, fresh*...which, after all, is just the opposite of what you might expect to feel.



DEVELOPED BY A DOCTOR
NOW USED BY MILLIONS OF WOMEN

TAMPAX® TAMPONS ARE MADE ONLY BY TAMPAX INCORPORATED, PALMER, MASS.

NEWS & NOTES

We were having dinner the other night with a delightful friend who was enjoying the sumptuous fare as much as we were when she said, "Eating is one of life's most consistent pleasures." Aye! Aye! She could have been writing the dedication to our first **American Home Cookbook** which will be published very soon, and will contain many of your favorite *American Home* recipes and a host of brand-new ones. More about it later.

Recent press conferences indicate a new **emphasis in color styling** and design in major appliances. Hooray! Now we can *decorate* kitchens just like other rooms. Amana has announced their new side-by-side refrigerator line. Less than 36 inches wide, the combination is a part of a decorator series. There are over 300 custom colors, textures, and fabric coverings for the interchangeable front panels, plus panels of stainless steel, genuine wood grains, glass, carpeting, and even mink (we'd rather wear our mink).

Seen at the last Frigidaire showing here in New York, four new colors: Matador Red, Biscayne Blue (a midnight blue), Tahitian Green, and Autumn Haze. O'Keefe and Merritt has included an Avocado. Whirlpool has a Blue Mist, Golden Tern, and Sungold Beige. And there's also General Electric in the brilliant new color parade with a lush Avocado Green. Picture these colors in your kitchen!

Summer is here and it's time for outdoor cooking. Besides the increasing popularity of spit cooking and outdoor grilling (see page 90), **hibachi cookery** is coming to the fore. Among the wide variety of outdoor grills from Char-Broil is a small hibachi called Char-bachi. It's cast iron, has an 11x17" cooking area, and nestles in a cradle with hand-rubbed oak handles. Handsome! Cook with it at the table. It's great for an intimate dinner for two: grilled whole fish basted with wine, butter and lemon, broiled tomatoes, and char-broiled corn. Or make lots of hors d'oeuvres for the predinner hour. Sells for $17.95.

We are pleased with the apparent **color coordination** between the housewares industry and the major appliance field. Handsome wood-grain finishes on backsplashes and genuine wood handles on major appliances match wood finishes in housewares. Note, too, the other color coordinates for appliances and housewares in copper, yellow, turquoise, pink and beige.

From Armstrong, a new **sheet vinyl flooring with a foam vinyl cushion backing** and a new surface texture of inlaid vinyl chips. Called Cambrian Vinyl Corlon, it is available in eight

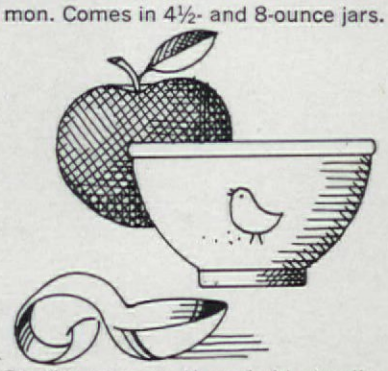
colors; costs $1.35 to $1.45 a square foot, including installation. Can be installed on all grade levels.

The Tappan Company, maker of kitchen appliances, now supplies kitchen-cabinets and bathroom-vanities.

Very often, it's the **hidden notions** that count. To prevent a jacket or coat from tearing when hung on a hook, there are now small, decorative strips of braid with tiny metal rings on each end for sewing on the inside collar of the back of garments. Try them.

Sugar frost your glasses for cool summer drinks. Dip the rim of each glass in orange, lemon, or lime juice or water then in white or colored sugar. Chill until sugar hardens.

News for babies: From Gerber, for the baby brigade and toddlers, too . . . taste-tempting Dutch Apple Dessert. It is a delicate blend of apples, sugar, butter, tapioca, and a hint of cinnamon. Comes in 4½- and 8-ounce jars.



For the nursery: Household standby Vaseline, from Chesebrough-Pond's, will soon be available in a plastic jar, with handsome nursery designs. Shatterproof jars will have designs in both pink and blue; 59c for 8-ounce jar.

If you are drinking gelatin for problem nails, you'll want to know about new Instant Knox Gelatin Drink in Orange and Cranberry-Orange flavors. Packed in serving envelopes, just sprinkle the contents into a glass of water, stir. High in protein and vitamin C.

Caloric has introduced a new portable version to its popular **outdoor gas grill** line. This new grill base is equipped with large wheels and may be operated with a standard LP-gas tank or with natural gas. It will cook up to 25 hamburgers at one time. Costs about $90.

Did You Know

Admiral's four different-size, side-by-side duplex refrigerator-freezers feature a **"self-cleaning" condenser.** It is operated with the forced-air principle, permitting dust to pass right through the condenser thus eliminating dust collection to help increase cooling efficiency.

Virginia P. Habeck

Cabinet and tub wall: Highland Walnut 505—Countertop: Azure, 933. Vanitory wall: Delft, DA-5003—Room divider: ACRYLITE®—Carpet: CRESLAN® acrylic fiber

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Vanitory top and cabinet surfaced with FORMICA® brand laminated plastic

Down with the ho-hum bathroom! Up with the elegant color, the rich finish, the exciting patterns! Up with FORMICA® brand laminated plastic that puts the look of fine furniture in your bath! ☐ Moisture and clean-up time is never a problem in baths that have vanitory cabinets and tops surfaced with FORMICA® laminated plastic. Even refinishing is a thing of the past! ☐ FORMICA® laminated plastic comes in a forest of woodgrains and a bright bouquet of designer-inspired colors and patterns. For help in your choice, visit your nearest dealer . . . or write Department D-31.

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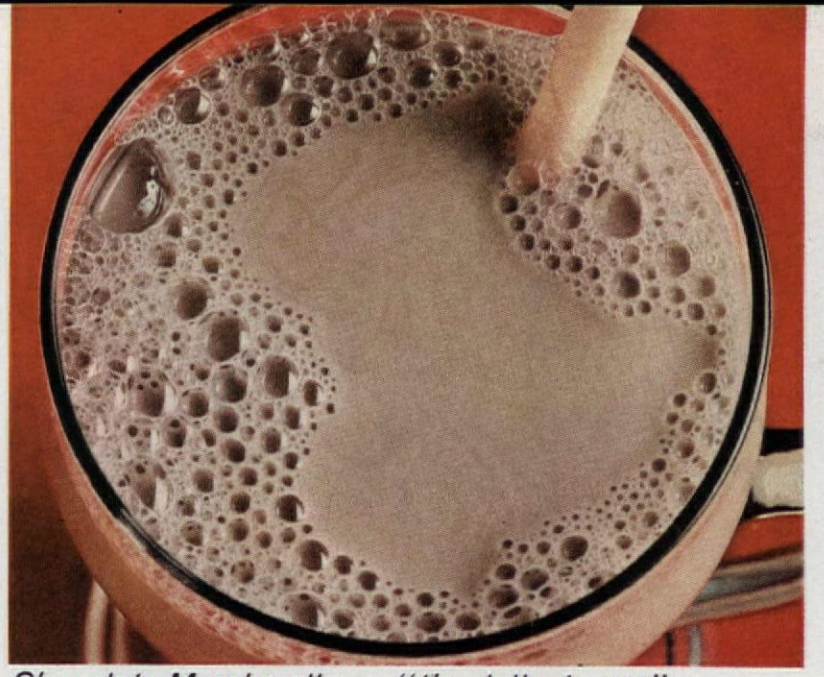
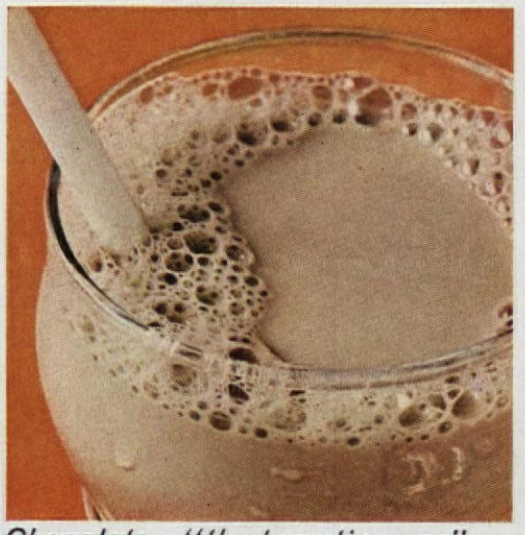
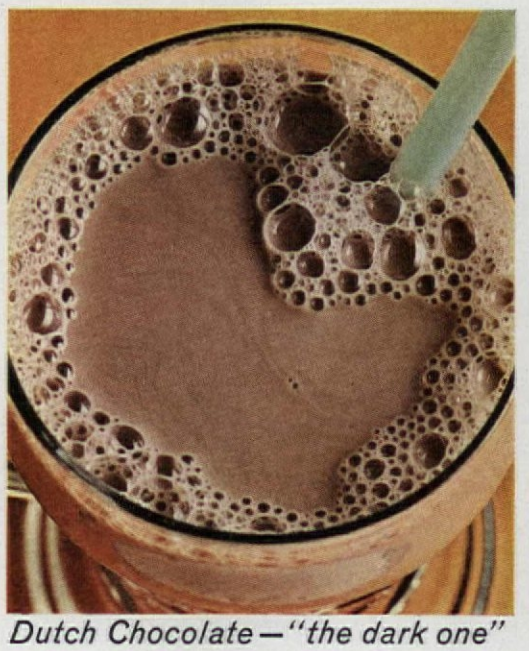


Chocolate Marshmallow—"the delicate one"

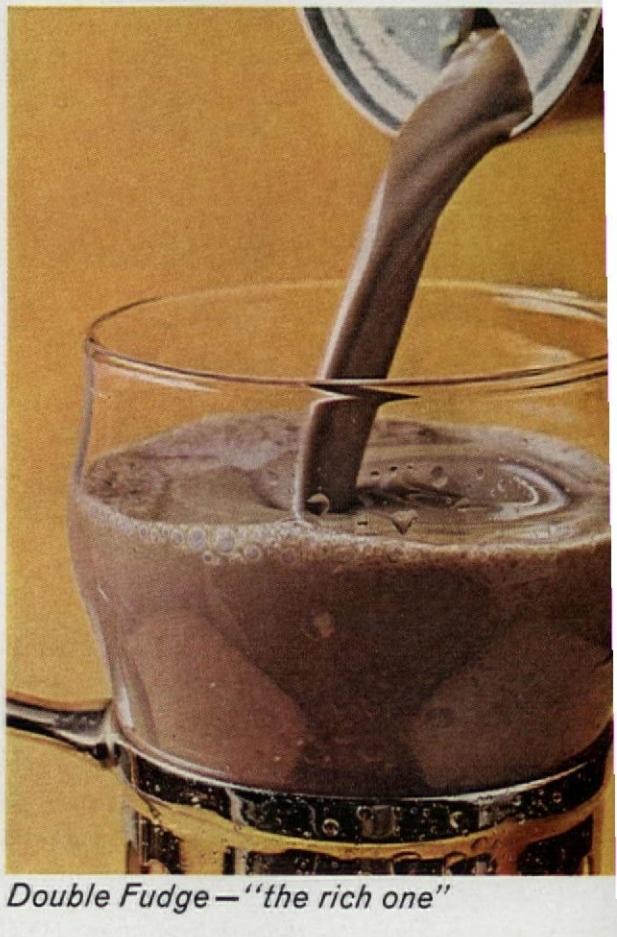


Chocolate—"the tempting one"



Dutch Chocolate—"the dark one"

New Swiss Chocolate
"The creamy smooth one"



Double Fudge—"the rich one"

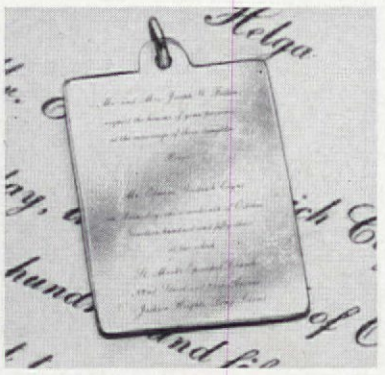
If you don't like chocolate, there are 10 other Metrecal flavors that aren't the least bit chocolate.*

*Metrecal is a registered trademark

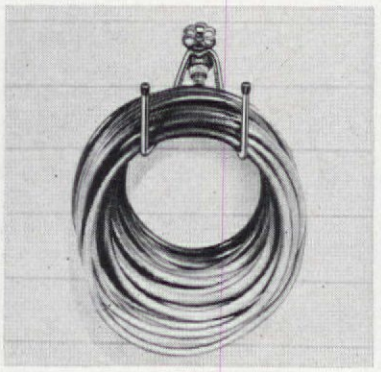
Order merchandise from the Market Place by sending your check or money order to the company mentioned. Unless otherwise stated, the postage is included in the price. Anything that is not personalized may be returned within seven days for a full refund.

ANN McLAUGHLIN

THE BRIDE'S CHOICE. Of all the gifts she receives, we think the wedding-invitation charm will be her favorite. Send a copy of it or the engagement announcement to Taylor Gifts where it will be permanently engraved on a charm 1⅛x ¾". You may have it in sterling silver for $10 or in 14K gold for $30. From Taylor Gifts, Dept. AH6, 226 West Wayne Avenue, Wayne, Pa.

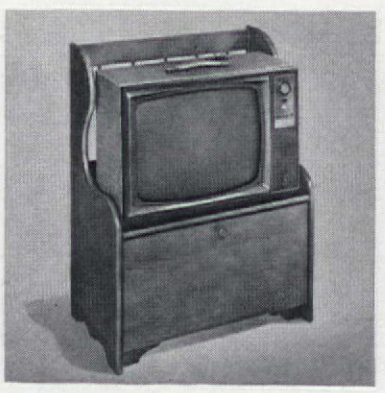


TAKE CARE of the garden hose and your effort will be repaid. Keep it neatly coiled on this sturdy aluminum rack that will give years of service because water is expelled from hose and will not rot it. If fire should threaten, the hose is easier to reach on a rack than in a jumble on the floor. Bracket holds up to 200 feet of hose. $1. Breck, K18, Breck Building, Boston, Mass.



HIS HOT-WEATHER COMFORT will be greatly assured when you give him the brisk after-shave lotion scented with bayberry or sandalwood, the fragrance men like and are willing to use. The four-ounce bottle is attractive, easy to pack, and comes with a cake of soap in a matching scent. The combination is $2.50. Carolina Soap & Candle Co., Dept. AH6, Southern Pines, N.C.

A SPECIAL OCCASION such as Thanksgiving dinner, or a special piece of furniture like a handsome hutch cabinet, calls for beautiful pewter plates. Copied from the museum piece originally handmade in New England, they contain no lead and can be used for serving food. 10" dinner plate is $11.50. Dessert plate is 8", $8.25. Sturbridge Workshop, AH6, Sturbridge, Mass.

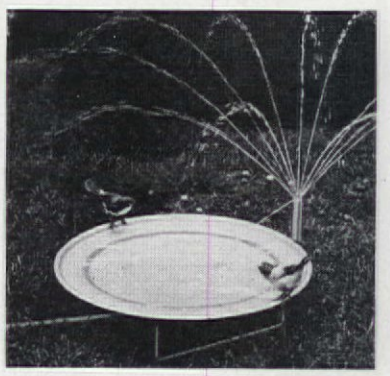


HOST FOR THE TV SET, a good-looking commode intelligently designed and sturdily built. It will accommodate sets up to 24" wide. The hinged cabinet can be used for out-of-sight storage of toys, books, record albums, or china. 25½" long, 16" deep, 16" high, it is 34¼" high overall. Mellow pine finish, $27.95 plus $4 for casters. Order from Jeff Elliot, Dept. AH6, Statesville, N.C.

NEAT BUT NOT GAUDY, the duffel bag designed for a seasoned camper, sailor, or hiker will take a maximum of wear and tear, needs little care. Made of rubberized canvas duck with plastic lining, it has a thick rope drawstring to carry over the shoulder. Bright red-white-and-blue color combination is cheerful. 18x12" in diameter. $5.95. Seth & Jed, AH6, New Marlboro, Mass.

SOFT SOAP in the kitchen or bathroom makes the sink an eyesore. Eliminate it with the high-and-dry soap dish made of gold-plated, basket-weave metal that stands on four ball feet. Besides being practical, it is a pretty appointment. And it will hold a very large cake of soap. 4¼x2¾", $1 for two dishes. Lillian Vernon, AH6, 560 South Third, Mount Vernon, New York.

WHAT COULD BE GAYER than a birdbath attached to the garden hose? It gives continual fresh water to the active feathered friends. The green anodized, hammered aluminum bowl is 17" in diameter and has a hose fitting. When faucet is turned on it will sprinkle from 6 inches to 30 feet. It helps to water grass too. $5.95. Miles Kimball, AH6, 126 Bond St., Oshkosh, Wis.



Otto Maya

THE MERRY MONTH OF JUNE is the month for weddings. Why don't you embroider a cross-stitch sampler to commemorate the great day? The finished picture will be a prized possession. Kit contains Belgian linen printed with design, multicolor floss, carbon paper for tracing names of bride and groom, plus wood frame, 11½x14". $3.30. Added Touch, AH6, Bryn Mawr, Pa.

REDUCE HEAT, GLARE BY 50%

RE-USABLE SUN SHIELD—cuts heat radiation in half—keeps you cool, shaded all summer long! Self-adhering, goes on in seconds; ideal for windows of your home, car, boat! Transparent, blue-green plastic film lets through only glare-free, easy on the eyes, light! Prevents fading of upholstery, drapes and rugs—helps them keep that brand-new look! Removable, re-usable —season after season! Sturdy, keeps its shape; won't tear, buckle, crinkle! 16¼x 105″ roll cuts easily to fit any size, shape! Best protection—satisfaction guaranteed!
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You can have hours of fun braiding hot pads, lamp shades, slippers, hand bags, reversible rugs with any fabric. Beautiful articles to give or use in your own home. Simple and economical. Complete 10 piece kit includes—3 Braiders for Nylon or Silk, 3 Braiders for Cotton, 3 Braiders for Wool, PLUS easy miracle reversible rug lacer. Send Check or M.O. **$1.25** ppd. Two for $2.25
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LADDER BACK CHAIR
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Incredible price for a chair with such hand workmanship, such built-in value, such a beautiful handwoven fibre rush seat. Handmade of solid native hardwood for generations of use. Lowest-priced chair with this desirable seat. Fully assembled.

Height 42″
Seat 17½″ w., 14″ d., 17½″ h.

Minimum Order TWO
Unfinished $8.95
Natural finish (blonde) . $9.95
Maple, walnut, pine or black lacquer finish $12.95
Antiqued finish: Florentine Yellow, Moss Green, Venetian Red . . $13.95

For matching Arm Chair add $3.00 to above prices.
Prompt shipment. Express charges collect.
Satisfaction guaranteed. Send check or M. O.

Jeff Elliot Craftsmen
Dept. A66, Statesville, North Carolina 28677

RED BARN SAMPLER

Early American scenes come to life in easy-to-do cross-stitch samplers. Framed size 10″ x 10″. Each kit includes stamped natural Belgian linen, bright colored floss, and simple instructions.

No. 524 Red Barn Kit (shown)	$1.25
No. 525 Covered Bridge Kit	$1.25
No. 540 Old Mill Kit	$1.25
No. 541 Lighthouse Kit	$1.25
No. 545 Minute Man Kit	$1.25
No. 546 Little Red Schoolhouse Kit	$1.25
No. 673 Frame, mahogany finish, 10″x 10″	$1.25

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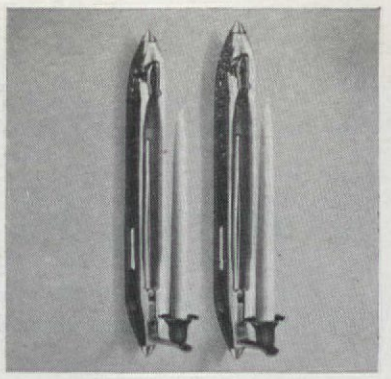
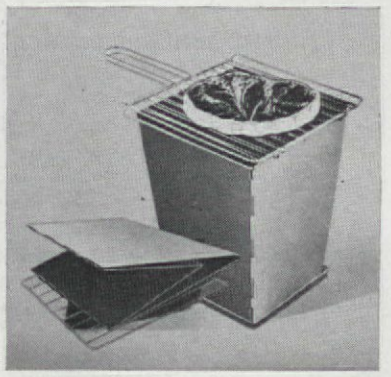
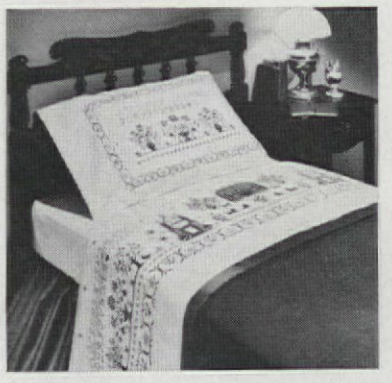
RARE AMERICANA. These sconces are adapted from shuttles taken from Early American looms that were used by early settlers to weave fabric. Hardwood brackets are long (15″) and boat shaped. Marks of use are visible in the distressed finishes. They're fitted with black iron candle cups, $4.25 each; $7.50 a pair. Yield House, AH6, North Conway, New Hampshire.



NEWSPAPER IS THE FUEL you use with this compact barbecue. Just *four* sheets of it will sear your steak to perfection. Specially designed air vents create the right amount of heat for proper cooking and broiling. Simple to set up the barbecue folds to a slim 1½x12″. Steel grill is removable. $7.70. Old Pueblo Traders, AH7, 622 So. Country Club Road, Tucson, Ariz.



SPRIGHTLY DESIGN for a fine white percale sheet, a bright-colored ABC sampler. Together with matching pillowcase, the set helps to make a most attractive bedroom. Twin size (72x108″) is $3.99. Double size (81x108″) is $4.99. Pillowcase (42x38″) is $1.39. A set will delight almost any woman you know. Order from Jenifer House, Dept. AH6, Great Barrington, Mass.



SAFETY FIRST should be the rule when using a stepladder. The safe step stool is the one that locks into place when you put your weight on it. Made of sturdy metal, it has three rubber rings on rubber casters that adhere to the floor when someone is standing on it. At other times it is easy to roll. 14″ high. Beige, green. $14.95. Nel-King, AH6-46R, 811 Wyandotte, Kansas City, Mo.

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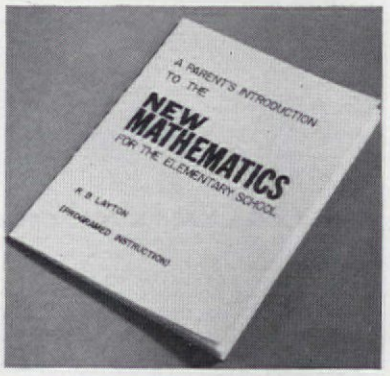

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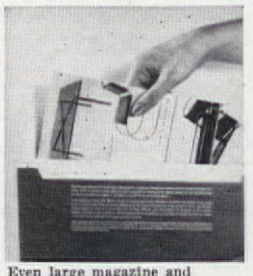

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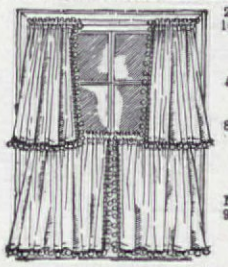

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all types 80" wide per pair
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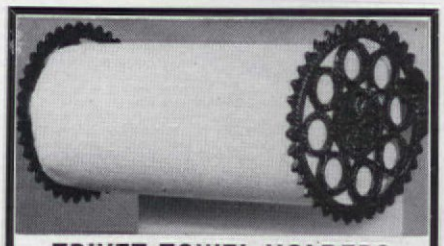

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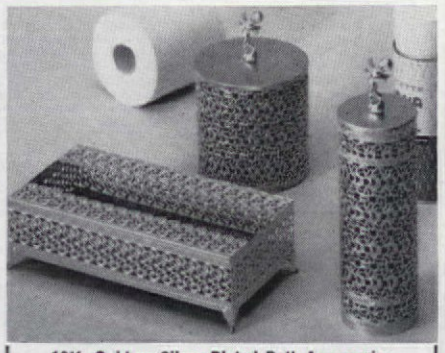

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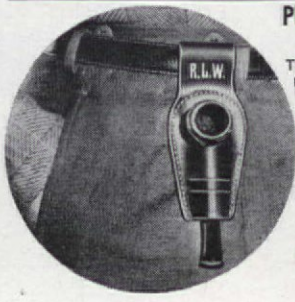

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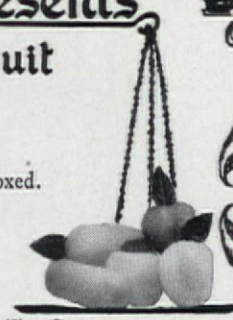

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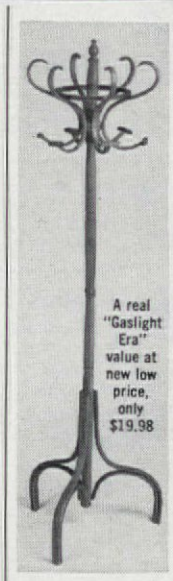

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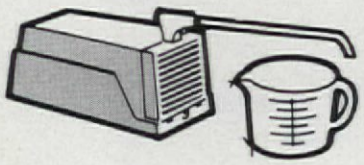

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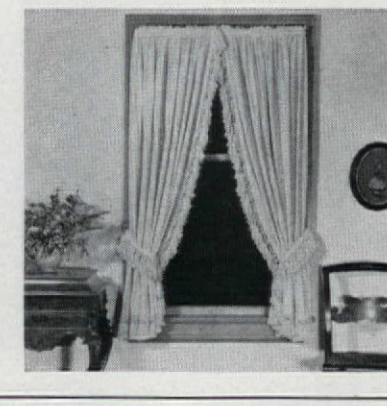

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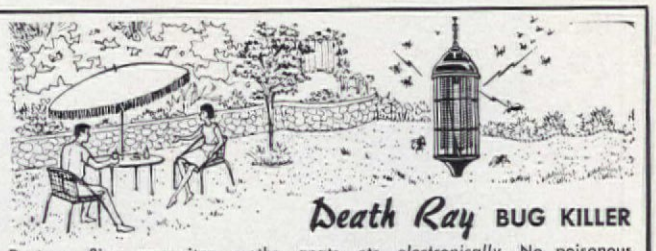

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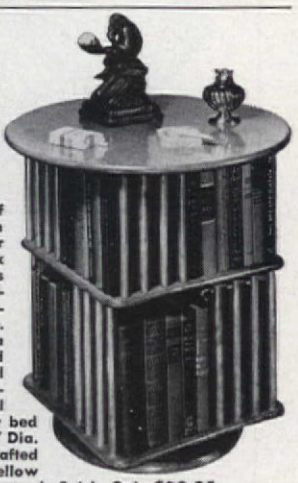

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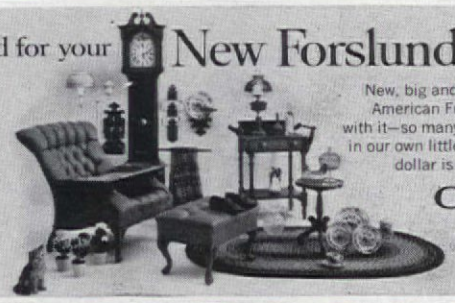

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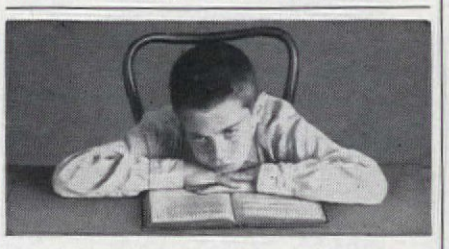

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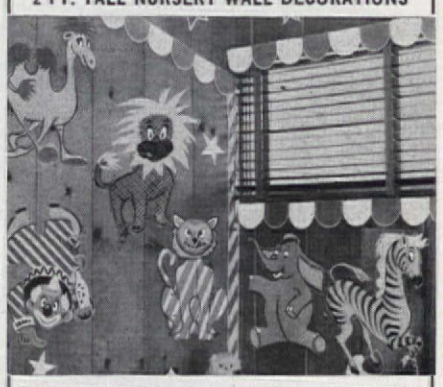

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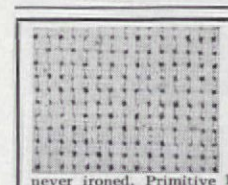

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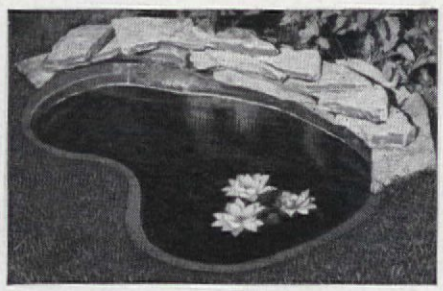

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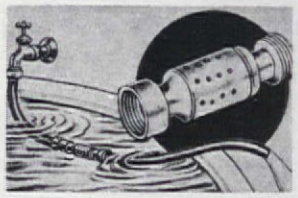

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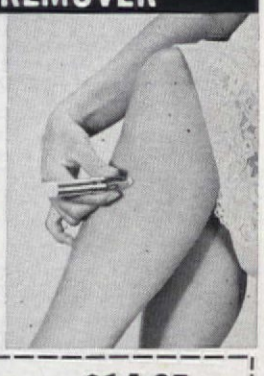

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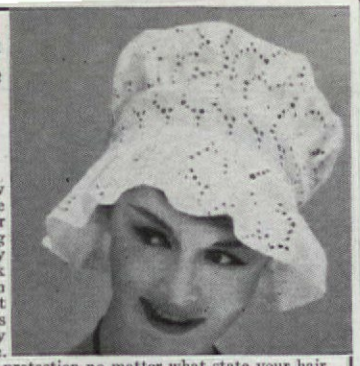

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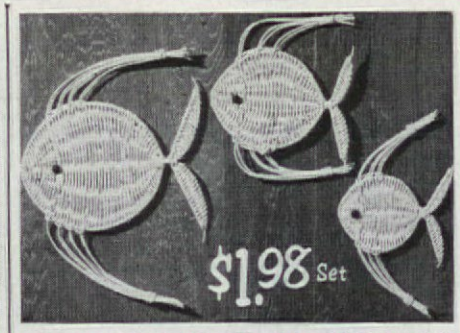

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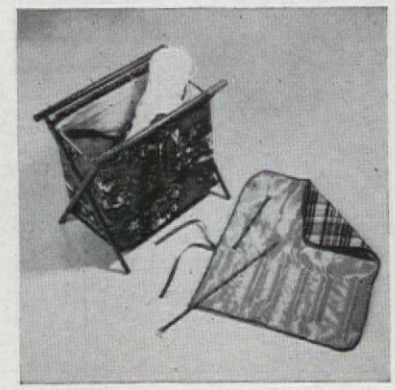

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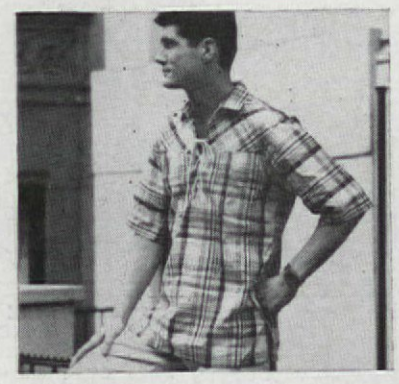

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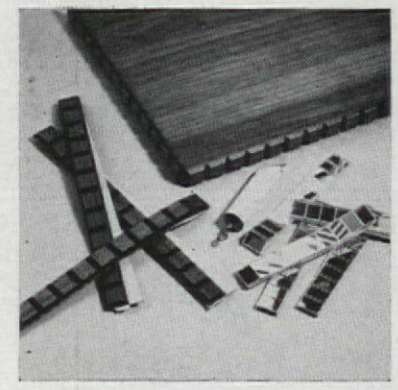

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