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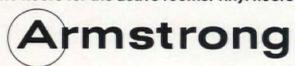


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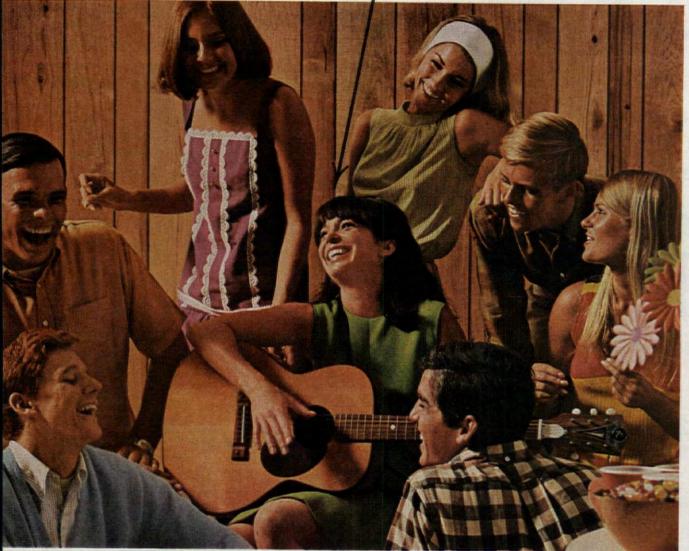
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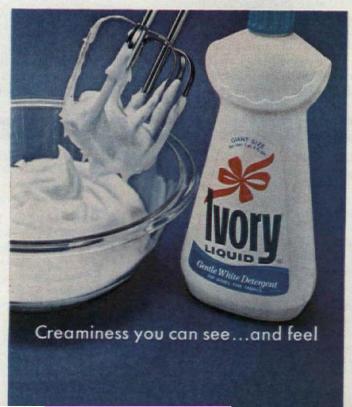
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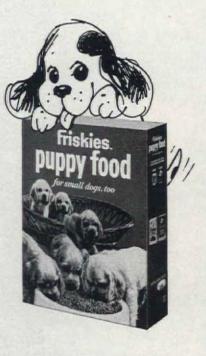
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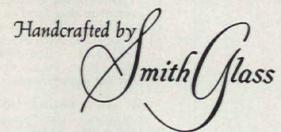
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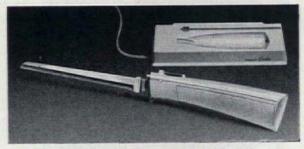
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Thrill your family on Christmas morning with the gift that will truly put a song in their hearts and stars in their eyes . . . and they'll look at you and say, "Gee Dad, it's a Wurlitzer!"

Visit your Wurlitzer dealer today—you'll find the piano, organ or stereo just right for you in the wide variety Wurlitzer offers.

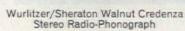
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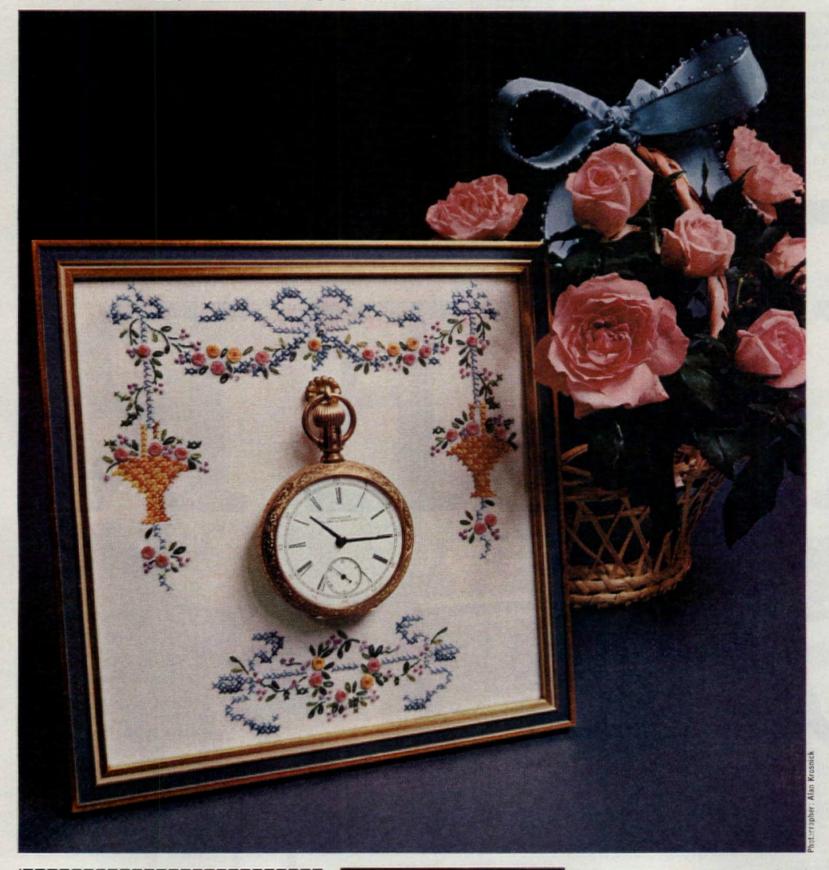






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I enclose \$ _____ for item(s) checked below. (Kit includes frame, stamped linen with embroidery floss, brass hook, easel back, and instructions.)

Heirloom Frame (71/4 inch square) Kit

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City State Zip Code

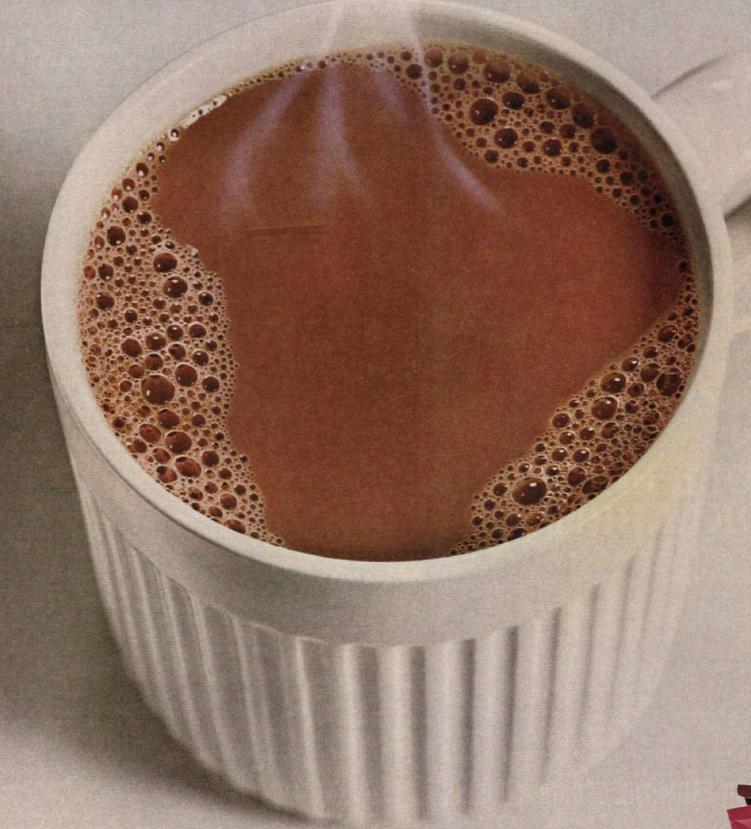


Here's a handcrafted setting worthy of great grandfather's fine gold pocket watch—or that small photograph you have treasured for years.

The exquisite needlework design is like antique French enamel or a Fragonard painting. Delicately embroidered baskets of pink roses, and flowerets embellished with ribbons and bows border an open area for the watch, a tiny old portrait, or favorite photograph.

This kit comes complete with a hand-made frame (blue and gold), stamped linen with embroidery floss, a brass hook for hanging the watch or picture, an easel for back, and complete instructions. Kit HFD-172, price \$5.95.

Hot breakfast idea: Carnation Instant Breakfast hot!



Get out the mugs and give your family a good, hot breakfast — Carnation* Instant Breakfast.

Mixed with hot milk, each mug of Carnation Instant Breakfast contains as much protein as two eggs plus mineral nourishment food energy and Vitamin C. So, serve Carnation Instant Breakfast hot — in lots of delicious flavors you'll really warm up to!







DECORATING NEWSLETTER

RUFFLES, RUFFLES everywhere. Not just on the edge of a curtain or hem of a bedspread, but really all over—frothing at the skirts of slip-covers, frou-frouing the edges of pillows, the sides of an Austrian shade, the borders of a tablecloth. Even the chair rail was beruffled in a little girl's room decorated by Zajac & Callahan for the benefit of the Epilepsy Association of America. Copy only if it's a superfemme look you want.

"COMING," said fabric designer Win Andersen, President of Larsen Design Studio, whom we interviewed recently, "is lots of change in decorative fabric design. Coming: a color breakup. Instead of brash, unmixed colors right out of the tube, a softer blending of subtler colors—more mature colors are what I call them. Instead of big, bold, hard-edge patterns, big patterns broken into intricately drawn, many faceted areas. Coming: rich, jewellike colors with a less seasonal approach. Coming: purples of all kinds and neutrals—never before so fresh, or treated with such freedom and variety. Coming: Young America—as an important design influence."

AMERICA, FIRST IN DESIGN. Now that we've previewed Image 75, a furniture collection by Kroehler, we agree with Win Andersen that America is becoming an important design influence. The collection is pure American contemporary, worked in that lovely, warm, and purely American wood: pecan. Drawer fronts and doors are carved in motifs that are faintly reminiscent of the Southwest; glass-topped tables have burnished bronze bases with the zigzag look of lightning. We think you can look forward to even more emphasis on American design in the months to come.

NO TIME MACHINE NEEDED to take you back 150 years and more when you visit newly restored Shakertown at Pleasant Hill, Kentucky, as we did one memorable fall day at the invitation of the state's Department of Public Information. We came away entranced, once more, by the magic of Shaker design and architecture: functional, simple, honest, subtle, elegant, to the point, and noble. Subtle too those Shaker colors. Against whitewashed walls woodwork is a deep, mysterious blue green or a dark Cordovan red. Samples of Shaker garments in the museum showcases were dyed a heavenly light blue or the most luminous red purple imaginable. Some Shaker pieces are being meticulously copied for use in the Inn and guest house. But only those small enough to travel by car will be offered for sale; among them are surprisingly sturdy yet delicate chairs, occasional tables, and candle sconces to hang from the ubiquitous pegboards. To supply the Shakertown Inn with textiles, mountain weavers are busily looming handsome bedspreads, drapery fabrics, and rugs in woven patterns and traditional colors such as dark brown and mustard on cream. Although our guide told us the Shakers frowned on flower decorations indoors, we admired charming bouquets in all the houses we saw. It seems the ladies of the community are gathering field flowers and wayside weeds. We especially liked a huge bunch of Queen Anne's lace and hollyhocks in a Shaker basket.

WE HAVE A HUNCH that higher coffee tables are the coming thing. Tables about 25 inches high really are more comfortable and functional than ones of standard height. Another hunch: Believe that the craze for dark woods has just about had it, which means that light wood, especially pine, is on the way in.

Vaa D. Haha



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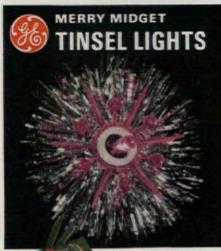




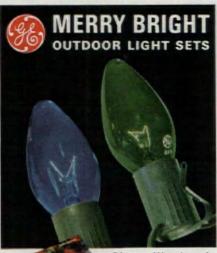




4 New "Jewels" for your Christmas decorations from General Electric

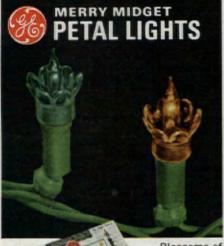


Wait 'til your friends see these sparklers! Halos of tinsel reflect and multiply bulb colors, too! Imported. And UL!



NEW!

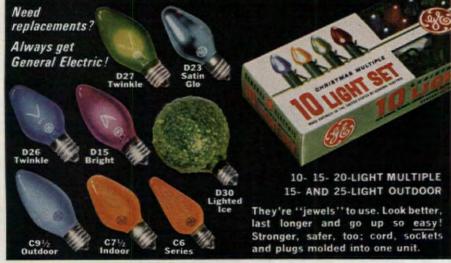
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Plus: these always popular GE Bulbs and Light Sets



Miniature Lamp Department





STERLING TABLE GIFTS

Always welcome, appropriate, and appreciated—that's sterling, the Christmas gift par excellence. Is it expensive? Not when you consider that sterling will last a lifetime.

What should you look for when choosing a gift of silver? Design is important since you'll want your gift to be in fashion as long as it lasts. Therefore, it's wise to choose classic shapes. Function, too, should be a consideration. Purely decorative pieces are fine, but if your gift is functional as well it's sure to be used and admired more often. Our tabletop gifts are good examples of sterling that combine fine design with usefulness. They'll fit in handsomely on any table setting: modern or traditional, formal or casual. And they're appropriate any time of year—

particularly during the holiday season.



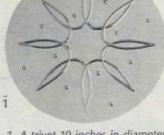








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- 1. A trivet 10 inches in diameter will solve many problems for the hostess. It provides a resting place for a hot serving plate or coffee pot. Towle; \$27.
- 2. Simple sugar and cream set, authentic reproductions of Colonial pieces, will fit in with any decor. The small sugar bowl can also serve as a candy or nut holder. Reed & Barton; \$47.
- 3. Well-designed gravy boat with tray is perfect for elegant luncheons or dinners. Little feet and a gracefully curved handle make this an especially appealing piece, that's well sized for an ample serving of roast gravy. Poole; \$90.
- 4. Impressive-looking napkin rings are ideal for dressing up any table. Gorham; \$15 each.
- 5. A pipkin with saucer is designed to hold hot syrup and hot sauces. The small pot is fitted with a wooden handle for easy serving. Wallace; \$41.
- 6. An open salt with tray and spoon gives a table that extra touch. Put one in front of each place setting or between two. International; \$15 a pair.
- 7. Stemmed tray (8½ inches in diameter) is ideally sized for serving cookies or small pastries. It's an authentic copy of a compotier made in the 1700s by Jacob Hurd, a Boston silversmith, Steiff; \$80.



All prices approximate

With canned Fruit Cocktail & Reddi-Wip

good and easy.

Fruit Whip (Serves 4)

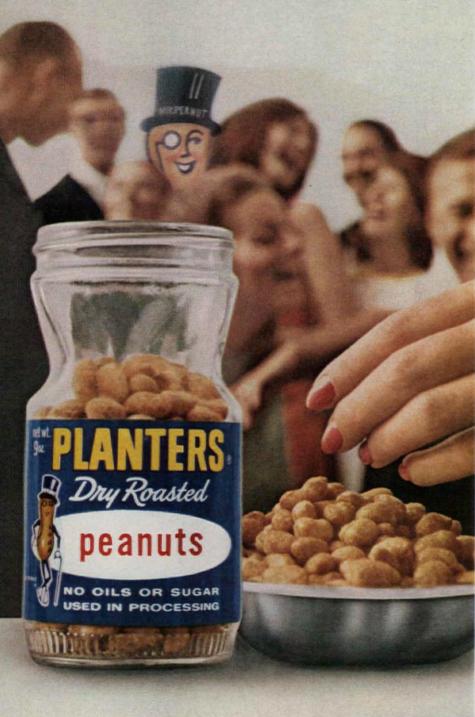
Chill 1 can (1 lb. 1 oz.) Fruit Cocktail; drain well. Mix with half a 6 oz. can undiluted frozen orange juice concentrate and 1/4 cup chopped nuts. Spoon into

dessert dishes, then top with Reddi-Wip Farm-Fresh whipped

cream. (You might also like to try new Reddi-Wip Non-Dairy Whipped Cockt Topping.)



There's a party inside every jar of Planters **Dry Roasted Nuts**



Dry to the touch, light to the taste. Dry Roasted using absolutely no fats or oils that add calories.

Take your pick from six.





















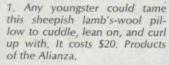


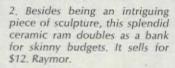
WILD AND WOOLLY **CHRISTMAS PRESENTS**

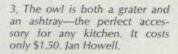
Come visit our zoo for unusual Christmas gifts-to stuff a stocking or to turn loose under the Christmas tree! You probably won't want to wrap these birds and beasties since they're already presentably preened and groomed. Just make your catch at your gift or specialty shop and watch these thoroughly domesticated pets perform on Christmas morning. They're useful, fun, durable, and down-toearth decorative. P.S. You'll find a couple of softies in the lot too.

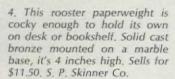


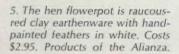


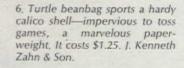


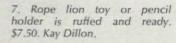


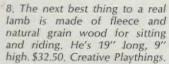












Photographer: Ed Isaacs



The trouble with most dishwashers is that they're designed to wash dishes.

When it comes to pots, most dishwashers are pretty much of a washout.

That's because they have water speeds of only around 3 to 5 lbs. per square inch.

The Whirlpool Potscrubber (we think the name is more appropriate than dishwasher) has a water speed of over 7 lbs. per square inch. Which makes it more than a match for the grubbiest pot.

(Don't expect miracles, though. If you burn

They don't have a water speed that's strong enough for pots.

the pot roast to a crisp, you may have to use a little elbow grease.)

Another thing wrong with average dishwashers is that they have one water speed and one water speed only. Which means they don't treat your heirloom china and delicate stemware with much more affection than your dirty

Well, the Whirlpool Potscrubber now has a second, gentler water speed. So you never have to worry about your finest crystal pieces coming out in pieces.

Of course, our Potscrubber also has a lot of other important features that we just don't have room to talk about now. Your local Whirlpool



Or a separate, gentle speed for coddling delicate crystal.

Just tell him you want to see the Potscrubber. And then be prepared for him to talk your



Have you ever had your skin analyzed?



Revion Invents

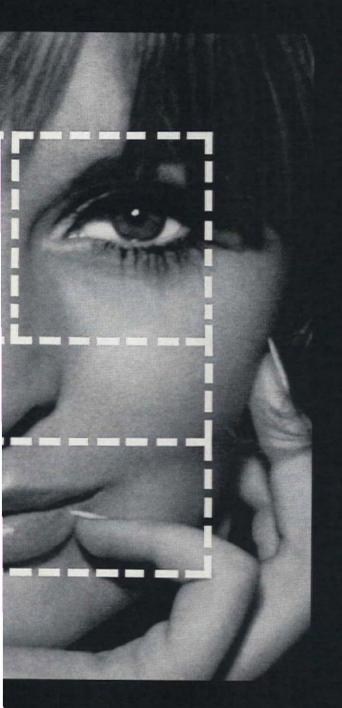
Don't feel guilty when we tell you your skin is showing symptoms of an underprivileged past. It's not your fault. You may have lavished it with attention. Slathered it with creams. Given it everything money could buy. Except the one thing it's been crying for. Moisture.

Before you go off in a huff, muttering about all the moisturizers you have used (including our own), you should know this: moisture is meaningless unless it can get right down among those slack, drying-of-thirst cells where it can help replenish. Like plumping new life into your skin. So that, on the surface, all is sleek and serene.

Another fact to face: even the best moisture agents in the world (including our own) can't work on a one-shot basis. You must keep moisture in constant supply. Non-stop. 24 hours a day.

We've licked both these problems. Actually, we've come up with a whole new approach to skin care. We call it 'group therapy'. We've developed deep-absorption moisturizers and put them into preparations for every step of skin care. So that everything you use, from cleansers on, becomes a moisturizing specialist. Your skin literally lives in a beneficent moisturizing climate. Every waking (and sleeping) hour.

No? Well, lie down, we want to talk to you.



Group Therapy (for skin)

What's more, we've created a separate 'group plan' to penetrate the problems of each separate skintype. Dry. Oily. Or on-the-fence. Even if your skin hasn't responded to moisture lotions before, it can't help reacting to these. (Even if you're the oily-skinned type who's made a fetish of avoiding moisture, you'll take to these 'specialists' like a thirsty plant.) Now you know what your skin's been deprived of all these years. So don't just lie there. Do something.

The complete 'Moon Drops' moisturizing collection by Revlon includes: Cleansing Creams, Cleansing Lotions, Toning Lotions, Firming Facials, Undermakeup Moisture Film, Night Creams, Eye Balm and Eye Makeup Remover. Available individually, or grouped for your particular skintype, at your Revlon counter now.

The New 'Moon Drops' Moisturizing Specialists by Revlon

© REVLON, INC. 1987

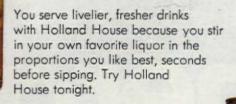


(With Holland House, the "experts" cocktail mix)

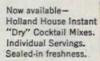
Natural fruit juice and plenty of it is one big difference between Holland House and other mixes that rely on artificial flavors and essences. You can't make a better cocktail any other way.



Three generations of experts have perfected the blends that make Holland House the largest selling cocktail mixes in the world. Quick, professional, economical; expert cocktails every time.



Holland House Cocktail Mixes. We bring the flavor, you add the spirit.





Whiskey Sour*, Dalquiri*, Manhattan, Old Fashioned, Collins*, Martini, Gimlet*, Bloody Mary, Margarita*, Mai Tai*, Side Car, Sip 'n Slim (low-calorie sour). *Available in "dry" mixes, HOLLAND HOUSE BRANDS, INC., WOODSIDE, N. Y., A SUBSIDIARY OF NATIONAL DISTILLERS.



NEW PRODUCTS MAINLY FOR MEN

Men, it's time to do your husbandly duty and start dropping hints now for a Christmas gift you'll really like. Because nothing pleases a wife more than giving a gift that elicits from her husband something more than the usual "Gee, thanks, Hon. I'll get a lot of use out of this . . . er . . . ah . . . what you bought me." Here are a few ideas.







A compact movie camera with instant-load film cartridges. Kodak offers these three, ranging in price from about \$30 to \$60. Two have automatic electriceye exposure control. All are simple to use, handsomely styled, and so small they're hardly noticeable when slipped into a suitcase or attaché case.



A tiny camera that's little bigger than a pack of cigarettes takes full-frame pictures on 35-mm film. The welldesigned Rollei 35 has a sensitive built-in exposure meter, collapsible F:3.5 lens, thumb-lever film advance, and a price of \$189.50. Leather carrying case is extra. Distributed by Honeywell, Inc.



A singing beanbag. It's actually a transistor radio with a beanbag base in Black Watch plaid. Place it on desk, dashboard, the arm of a chair, etc., and there's no danger of its tipping over. Offered by RCA for \$14.95.

A reversible electric drill, which is useful even if you already own a standard electric drill. You match its speed to the job at hand by varying pressure on the trigger. At almost zero rpm, it starts holes in wood, ceramics, metal, and the like, without skipping out of place. And, for removing screws or stuck bits, spindle direction may be reversed. Unusual location of the handle gives exceptionally good feel. From Stanley in ¼-inch and ¾-inch models that cost \$29.95 and \$38.95.



Speaking of gifts, here's one for the whole family—a safe Christmas tree. With the odorless, colorless, and nontoxic spray in this bottle, you can fire-proof a three- to five-foot Christmas tree. Flamort-X is the same compound applied to trees in public buildings. Made by Flamort Chemical Co. Costs \$3.50.

All prices approximate

By ARTHUR J. MAHER

Don't just have a Meat Loaf Dinner.

Have i Polipettoni Saporiti, instead.



To make the Pera:
Take an Italian red
wine, sweeten with
sugar and pour over
whole cooked pears.
You'll have Pera. But
if you prefer your Pera
without wine, just
sprinkle some
cinnamon over a dish
of canned pears in

To make the Polpettoni: Italians don't just take a mound of meat and call it meat loaf. They divide the meat into individual servings. Then add special spices and rich sauces—and call them i Polpettoni Saporiti—little tasty meat loaves.

Now Chef Boy-Ar-Dee® makes a spaghetti sauce with mushrooms that's so Italian, you can turn a meat loaf into Polpettoni. The real secret of the recipe is that you cook the meat and a portion of the sauce together. The sauce's special combination of Italian spices, mushrooms and rich tomatoes cooks right into the meat and flavors it, making it moist and savory. Try this unique, easy recipe to make your meat loaf more than just meat loaf.

2 lbs. ground chuck

1/3 cup minced onions

1 teaspoon salt

1/4 teaspoon oregano 1 egg slightly beaten 1 (15½-oz.) can Chef Boy-Ar-Dee Spaghetti Sauce with Mushrooms

11/2 cups cooked rice

1/3 cup minced green pepper

Preheat oven to 400 degrees F. Mix first five ingredients together. Add ½ cup spaghetti sauce. On waxed paper, press mixture into 12" x 7" rectangle. Cut crosswise into 6 strips. Mix rice, green pepper, ¼ cup sauce. Divide rice into 6 parts; put in center of strips. Fold meat over rice, shaping each into a loaf. Put on baking sheet. Spoon ½ cup sauce over loaves. Bake 25 minutes. Spoon remaining sauce over loaves. Bake 10 minutes. Makes 6 servings.

CHEF BOY-AR-DEE



To make the

When an Italian asks

for Fagioline, what he

really wants are green beans marinated in Italian dressing garnished with 10 to 12 onion rings.

Fagioline:

New answer for the intimate, embarrassing problems married women face.



Tiny, germicidal Norforms protects you more effectively than douching.

As every married woman knows, embarrassing feminine odor that begins in the vaginal tract is a daily hygiene problem. You'd like to feel fresh, clean and secure...but it's not always easy.

Regular douching is awkward and messy. And—it takes so long! Besides, your doctor may tell you, you shouldn't douche every day. Now, thank goodness, there's something



Here's a Norforms...small and so easy to use. more effective against odor — Norforms®.

Norforms is a germicide in tiny suppository form. It's been thoroughly tested by doctors. A Norforms is so easy to use...you simply insert as directed. Within minutes, Norforms spreads a powerful germicidal film that stops odor...keeps you fresh and dainty for hours.

Norforms is so safe, you can use one every single day. What a relief! You feel confident and odor-free... much more easily than douching. Try Norforms—the germicidal protection married women trust.

TESTED BY DOCTORS . PROVED IN HOSPITAL CLINIC . TRUSTED BY WOMEN



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State	Zip



HEALTH IN THE HOME
By ANNETTE FRANCIS BENJAMIN

EYE CARE

The miracle of sight is a complex phenomenon, for you do not see with your eyes alone. Light enables you to see; your brain interprets the meaning of what you see.

Like all other parts of your body, your eyes depend for efficient functioning on good general health, which in turn depends on proper food, exercise, rest, mental and emotional stability, hygiene, and safety.

FOREIGN BODIES

A foreign body in the eye is anything that gets between the eyelid and the eye itself. Foreign bodies are not only the most common cause of eye injuries, but are also a frequent cause of impairment of vision, if the proper treatment is not given promptly.

A foreign body can sometimes be removed by flushing it out with water. When it is visible, you can try to dislodge it gently with a moistened sterilized cotton swab or a moistened corner of a handkerchief. Never rub the eye—you may force the object to penetrate the cornea still deeper or scratch it severely.

If the object does not come out after two or three attempts, take the person to a doctor or a hospital emergency room.

Frequently a foreign body may be lodged on the center of the eye (on the cornea over the iris and pupil, where it blends in with the dark color). Any particle in this area should be treated by an eye doctor because of the danger of damaging the cornea.

For added protection, the National Society for the Prevention of Blindness recommends safety lenses of shatter-resistant glass or plastic—especially for children, persons with sight in only one eye, and people engaged in sports or hobbies that involve hazards to vision.

CHEMICAL BURNS

Many chemicals used around the house—such as household ammonia, lime, and strong cleaning fluids—can cause serious damage if they come in contact with the eye. Speed is the most important factor in lessening the extent of such an injury.

Using a cup, glass, or even your hand, immediately wash the eye (or eyes) with a gentle stream of cold running water. And keep washing the eyes until you feel certain that the chemical has been completely removed. Then cover the injured eye (or eyes) with a dry, sterile gauze pad or the cleanest available cloth material such as part of a shirt or sheet or a freshly ironed handkerchief.

Call for a doctor right away, and until he comes, do not use any ointment, oil, or any other chemical for it can increase the severity of the injury.

WHOM TO CONSULT

For the maintenance of good eye health, children should have their vision tested every year; adults over the age of 40 need a thorough examination at least every two years.

There are three types of people concerned with eye care:

The ophthalmologist or oculist is a physician licensed to practice medicine and surgery. He has had complete medical training followed by internship and at least three years of special training in the study of eye diseases and defects. He may use the initials M.D. after his name.

The optometrist is licensed to examine eyes and to prescribe and provide lenses. He has had college training plus one or two years of additional study. Not being a physician, he cannot use dilating drops or prescribe medications. If he suspects eye disease, he will refer the person to an eye doctor. The optometrist may use the initials O.D. after his name.

The optician is trained to grind, fit, and supply eyeglasses on the request of a medical eye doctor or optometrist. Most states license opticians only after a certain period of training. In addition, some opticians also fit contact lenses on the prescription of the medical eye doctor or optometrist. They do not examine or prescribe for the eyes.

Mrs. Benjamin is coauthor with her husband, Bry Benjamin, M.D., of In Case of Emergency (Doubleday; paperback, Pyramid).



By JEANNE LAMB O'NEILL

MAMA'S LITTLE WORKSHOP

I'd like to think they'll remember Mama with laughter on her lips, say, and perfume in her hair. But I suspect my children will remember me with sequins on my nose and wheat paste in my fingernails.

I'm a make-it-yourselfer. To me, it isn't Christmas if I don't have a project on the fire or in the sink or sprawled all over my worktable. My workshop is where there's elbowroom to snip, paste, or put things to dry. From Thanksgiving on, you can't find a table to eat on or get up from a chair without glittering yourself. And better not eat, drink, or even smell anything lying around in a jar.

I don't know why I can't keep out of mischief just Christmas shopping, Christmas wrapping, addressing Christmas cards, baking Christmas cookies, polishing Christmas silver, hanging Christmas decorations, giving Christmas parties, and trimming Christmas trees. I have plenty of happy, popular, successful friends who've never pasted a sequin in their lives. But they can have their tapering fingernails, sparkling morning eyes, and beautiful, bare dining room tables. I'll take my angels and candlesticks, kissing balls and pencil cups, bookmarks and matchboxes, Santas and reindeer, wreaths and sunbursts, lingerie cases and bulletin boards, wastebaskets and macaroni trees

Ah, the macaroni trees. Say that health and wealth have missed me, but say I've made a macaroni tree. To think that such gorgeous, glittering splendor could come out of a box of spirelle and a can of evil, murky, swamp-gray linoleum paste! My candlesticks were pretty im-

pressive too. You'd have sworn they came out of an Italian Renaissance palazzo (nope, out of bean cans, peanut-butter jars, old newspapers, and string). And then there was last year's triumph—the antiquey gold angels with flowing robes that sold in fancy boutiques (I saw them) for \$35. Would you believe wallpaper paste and a bundle of old sheets?

That's what I love about make-it-yourself projects-the simple, earthy, sow's ear ingredients. But by now I know that rounding them up takes twice as long as putting them together. You have to start training your family back in September to cherish old orange juice cans, pickle jars, oatmeal cartons, and popsickle sticks. You have to think ahead if you want people to shriek, "Don't tell me you made it out of toilet paper rolls!" And then there are the other humble everyday ingredients that all good projects call for. Who knows where to gathering milkweed pods in December? Who knows what kind of store sells wheat paste, or which aisle they hide the paraffin in at the supermarket? Who knows what number chicken wire she wants? Of course, everybody knows where to find Styrofoam cones, gold spray, and 1/4-inch red velvet ribbon. That's the trouble. By the time I get started on my angels, poinsettias, and kiss-mebows there isn't enough gold spray left in town to gild a toothpick, Sometimes I wish my mother had sent me to kindergarten. Maybe if I'd got my fill I wouldn't be such a raving, make-it-yourselfer now. Maybe I could surprise my family and friends with nothing but trite, shiny, store-bought presents.

But not a chance. I can't wait to see what the home magazines, art teachers, and gardenclub ladies are up to this year. This year I'm ready! I've got half a can of linoleum paste, half a bag of wheat paste, assorted macaronis including bows, orange juice cans, angel hair, florist's clay, two cans of silver spray that I thought were gold, crochet thread, balloons, a box of assorted ribbons, laces, braids, and beads, a bag of tornup newspapers and a basket of pine cones sprayed on one side.

Surely, somebody will think of something to make out of all that. But I'll bet they don't. I'll bet I'm out beating the bushes next week for burlap potato sacks or old-fashioned, largepearl tapioca. After macaroni trees, what next? (P.S. I take it all back. Only 17 more cans and I can start my tin-can tree on page 54!)



Skip the tie this year. This HUMIDIGUIDE®
Combination makes him a humidity
expert. Also tells temperature. An unusual
and fascinating gift. In gold ceramic
case, spun brass dial, \$5.95. There is a
matching barometer, too. Other
models from \$3.50 up.

Taylor Instrument Companies, Asheville, N.C.



Dremel Manufacturing Company, Racine, Wisconsin 53401



Four quarts of hot, buttered fluff, served up in a crystal-clear bowl that, moments ago, was a corn popper's cover! That's magic enough to delight anybody's gang of late-show addicts. MIRRO-MATIC magic. Our newest, the Pop 'n' Serve, pops automatically while you watch, stops automatically, stays warm till you want it, then ... flip! Turn it head-over-heels and the unbreakable Lexan® cover changes into a heaped-up serving bowl! This one is bound to be big with the TV set . . . and their mammas and poppas. And on and off-campus. Get in on the fun, for 13.95, at department, hardware and home furnishing stores. MIRRO ALUMINUM COMPANY, Manitowoc, Wisconsin 54220.



Ready to Serve



e-Thru Cover Serving Bowl

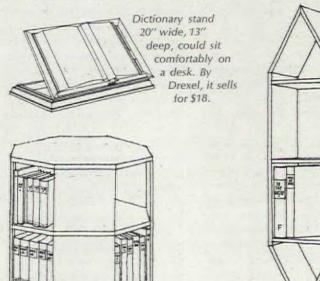




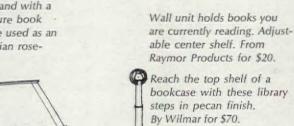
GIFTS FOR BOOKWORMS

If the Christmas list in your family consists mainly of book titles, consider giving book furniture this year-as well as the books.

If existing bookshelves are overflowing, why not add a decorative new one, or a small unit of hanging shelves for a very private collection? Library steps will make those top shelves accessible and when not in use can hold books, magazines, or decorative objects. Consider a book table such as the one shown here, or the handsome tilt-top table desk that rolls over a chair for reading. A dictionary stand is not only decorative, it's an educational aid because it makes it easy to keep the dictionary consultable at all times-particularly if you have a heavy volume. Not shown, but perfect presents for bookworms: well-designed bookends, bookmarks, a bottle of leather preservative, an antique book tray-and many, many new books.



Keep books at hand with a Founders Furniture book table that can be used as an end table. Brazilian rosewood, \$130.

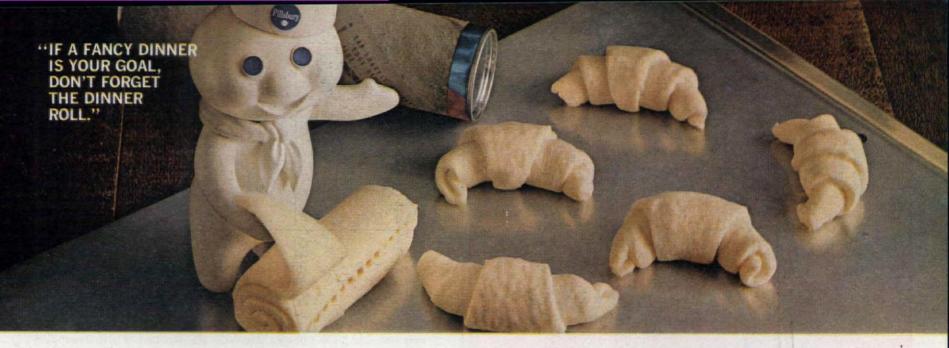




that doubles as a writing table, here is one by Hickory Chair Co. for \$98,



All prices approximate Artist: Charles Rieger



4 ways to trim a holiday dinner with Pillsbury Poppin' Fresh Dinner Rolls.

In the dairy case.



Butterflake Dinner Rolls! Trim a turkey with these fancy-looking dinner rolls. They're layered with Grade A butter to bake up light and tender. Elegant, they are. Expensive, they aren't.

Crescent Dinner Rolls! Serve 'em with the roast of your choice. They bake up light and flaky because they're layered like fine pastry. When you put them on the table, folks will think you fussed a lot more than you did. (Don't tell 'em any different either.)

Parkerhouse Dinner Rolls! There's no rule saying you have to serve 'em for dinner. So bake 'em up for a holiday luncheon. Or split them in half and ladle on some of that good tetrazzini of yours.

Butter-Layered Loaves! Pass 'em around. (They're layered with real butter.) When you're in between feasts, you can still add some festivity to those family suppers. You'll be surprised what they can do for a casserole, a stew, or all that leftover turkey. (Maybe you ought to pick up two cans.)

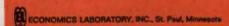


If you want to get more cleaning power out of your dishwasher, put more cleaning power into it.

New fortified Electrasol now has extra power...20% more active cleaning ingredients than any other leading brand.

That's what it takes for brighter, more sparkling dishes.







GIVE BEAUTY FOR CHRISTMAS

Give her a beauty gift for Christmas. Something that will make her look lovely, smell heavenly, feel desirable. The beauty gift has the great value, in the eyes of a woman, of not being necessary. It's meant for pure pleasure, a nice thing in a gift.

To help you pick the right thing for the right woman, here is a report on some of the newest and most popular beauty gifts on the counters—all great for holiday giving.

PERFUME

Is there a woman alive who isn't thrilled by French perfume? Besides the subtle effect of the fragrance itself, there is the frank enjoyment of a world-famous name—Chanel No. 5, Lanvin's Arpège, Nina Ricci's L'Air du Temps. Who doesn't revel in the pure swank of an elegant bottle bearing an elegant label?

If your best friend has a single-minded devotion to Rochas' Femme, or if your mother-in-law dotes on the delicate rock-garden scent of Caron's Fleurs de Rocaille, your choice is obvious. Not only are you bestowing a gift guaranteed to please, but, for the recipient, there is the added personal warmth of your having thoughtfully remembered an individual preference.

Those who do not have a single "signature" perfume, but who like to switch scents to match moods, will appreciate your introducing them to some of the newer ones. College girls on your list will flip for Jean Patou's Câline, a rather intense, compelling scent young Parisiennes immediately claimed for their own when it was introduced in Paris a couple of years ago, and now considered very "in" with young girls in this country. Your fashion-minded friends—the ones with the nonstop boots and the new curly hairdos—will thank you, and mean it, for Yves St. Laurent's Y or Emilio Pucci's Vivara, that with which you cannot be more fashionable.

The most feminine creature you know, who clearly prefers prettiness to smartness, will be entranced with Guerlain's Chant d'Aromes, a gentle flower-gardeny scent, in an enchanting flower-enameled spray container that looks rather like cloisonné. Is there a bride on your list? Chanel's No. 22 is as romantic as a wedding veil and is becoming almost as traditional.

A pleasant aspect of giving perfume is that you can give as much or as little as you choose—anything from a handsome ounce to a purse-size spray is still unmistakably the real thing. You can also give other forms of the same fragrance—colognes, mists, toilet waters—the identical scent, but lighter and less lasting.

BATH LUXURIES

Giving a woman a bath fragrance is equal to saying you associate her with glamour. Elizabeth Arden's Mémoire Chérie (roses and jasmine), Helena Rubinstein's Heaven Sent (flowers and spices) or Emotion (slightly citrusy), Estée Lauder's Youth Dew (heady and flowery), Charles of the Ritz's Directoire (floral notes with amber), Revlon's Intimate (an elusive blend that defies pinning down)—are all lovely scents available in many pampering forms: bath oil, bath salts, bath soap, bath powder.

The newest form of bath luxury is the body perfume or body lotion meant to be smoothed on from head to toe and usually containing a moisturizer. The young love it for its lavishness; mature women like its luxury and appreciate its benefits to dry skin.

The very latest bath fragrances are Charles of the Ritz's Ritual and Fabergé's KiKu. Ritual is a blend of floral and woodsy note, like spring in a mossy forest, and comes in bath oil and body perfume form. KiKu is a touch Oriental, and a perfect choice for dashing, dramatic types who are also likely to fall hard for its strikingly tasselled lacquer yellow and black packaging. KiKu comes in bath oil, moisture balm, a huge yellow globe of bath powder, a drawered chest of bath soap shaped like ancient coins, and a yellow-handled bath brush with black bristles, teamed separately with the soap.

(continued on page 73)

The healer

Jergens Extra Dry Skin Formula is not an ordinary lotion. It is an extra strength dry skin treatment.

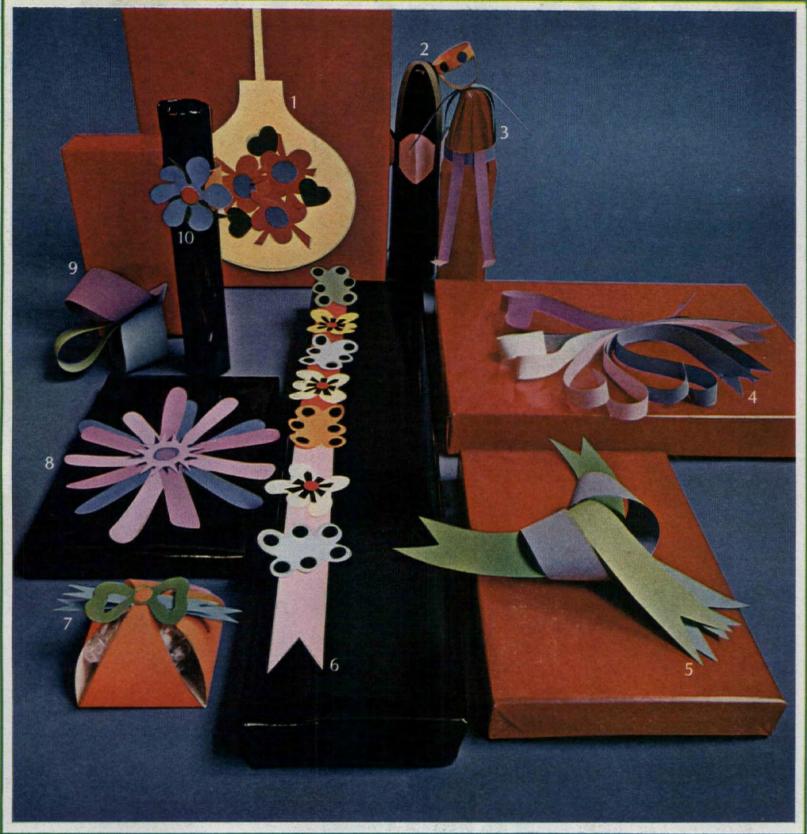
That's why it starts healing instantly ... softens and smooths extra dry skin faster and more effectively, despite weather, wear and years.

That's why only Jergens Extra Dry is guaranteed to help heal skin damaged by drying heat and cold in 8 days—or your money back.
That's why it's rightfully called

the healer.



PRETTY PACKAGES WITHOUT RIBBON



Maybe you think a Christmas present without a big red ribbon is like a tree without tinsel. But could any gifts look more beautiful than these—dressed up with paper cutouts? And look, no ribbon! We used rolls of red and black wrapping and decorated the packages with appliqués made from Color-Aid art paper from the art-supply store. Especially good for odd-shaped packages and easy for little fingers to do too. Cut out, glue on—and let whimsy be your guide.

- 1. Cut out a potbellied Christmas-tree ball and deck it with paper hearts and flowers.
- 2. To pop over a bottle, make a cage by gluing narrow paper strips to geometric shapes.
- 3. For another bottle-topper idea, make a little figure from narrow paper strips, glue.
- 4. Hearts are made from long strips of paper cut down through center to about 1 inch from end. Flip and gather loose ends, form hearts by fastening about 1/3 down from uncut end.
- 5. Two wide strips of contrasting colors are looped together over cutout crescent.
- 6. For skinny packages, cut one long strip and punctuate with free-form flowers. Dot

and cross the petals with contrasting colors.

- 7. Candy package has a soft-sided napkin shape, topped with a cutout bow. Bottom is stiffened with cardboard. Colorful Christmas goodies peek through open corners.
- 8. Here's a three-dimensional star, simple to make. Rays are cut individually and layered in contrasting colors. Glue a ring of cutout pointed sparks in the center.
- 9. Puffed up fleur-de-lis is just three fat strips cut in contrasting colors. Loop petals and staple ends together. Glue one end of flower to package.
- 10. Ring a round package with a bright band. Center the flower with a bright dot.

Designer: David Gordan Photographer: Alan Krosn

For Coldsor Flu

Doctors recommend:

- 1. Rest in bed
- 2. Drink plenty of fluids
- 3. Take aspirin to reduce fever and relieve pain

Bayer Aspirin is <u>pure</u> aspirin...not <u>part</u> aspirin

Bayer works wonders



Also in Orange Flavored
14-grain tablets for children



Grnation Slender Carnation Slender

Carnation Slender

Dutch Chocolate FLAVOR

The first liquid diet that doesn't taste like a liquid diet.

It's called Slender, and it comes from Carnation. To make it, you simply stir the contents of that packet into a glass of cold, fresh milk.

The packet, plus the milk, is a complete meal. A meal's worth of vitamins. A meal's worth of minerals. A meal's worth of protein.

And a mere 225 calories.

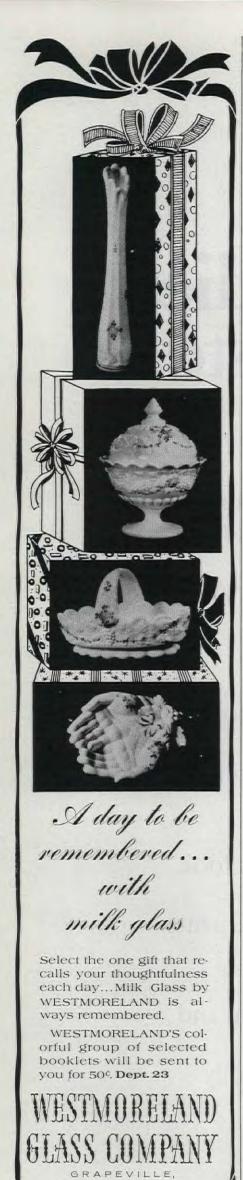
Because the milk is fresh, uncanned and uncooked, Slender doesn't taste like a diet. It tastes good. It won't remind you, with every sip, what a sacrifice you're making.

The packet has other advantages. It slips into places (pockets, for instance) where a can would look pretty silly.

And it ends, once and for all, the Great Can-Opener Hunt.

We're making Slender in 5 flavors: Chocolate, Dutch Chocolate, Jubilee Cherry, French Vanilla, and Wild Strawberry. We'd like you to try one.

And if you don't find it delicious, we'll cheerfully refund your pounds.





HOW TO BUY RECLINER CHAIRS

If you're thinking about buying a recliner chair as a Christmas gift for your favorite man or for yourself, now is the time to start shopping. Recliner chairs, like other types of furniture, may take several weeks to order if the style you select is not in stock or if you want a special upholstery fabric. It may seem unusual but stores tell us that Christmastime is one of the biggest buying times of the year for recliners.

NEW LOOK IN RECLINERS

Recliners today differ from their older sisters in almost every way. No longer do they have the bulky, massive, boxy look that once confined them to the den or playroom as that comfortable but awkward chair. The newest recliners have style enough to fit any decorating scheme for your living room or bedroom. Styles range from stately Queen Anne to sleek ultramodern. Fabric selections, too, are as varied as those for any other piece of fine upholstered furniture-velvet, damasks, tweeds, and textures, as well as the standard, reliable vinyl.

If you should be redecorating your living room or just redoing part of it, you will find that some anufacturers also make groups of sofas and regular chairs to match or coordinate with their recliners. Styles, fabric selections, exposed wood finishes, and construction of these recliners match those of the other pieces.

Moreover, you too can have your own recliner. Recliners are becoming as popular with women as with men, manufacturers have found. Because of this, many are making Mr. and Mrs. styles and even feminine-looking rocker-recliners so that you also can enjoy the luxury of reclining comfort.

TEST FOR COMFORT

Comfort is the most important feature to look for in recliners. They must be comfortable in all positions—upright as a chair, tilted for TV viewing or reading, and fully reclined. Test for comfort by actually sitting in the chair in each position. Ask yourself these questions: Does the ottoman base support the lower part of your legs in the tilt and fully reclined positions? Is the chair seat contoured to fit the back of your legs in the fully reclined position? Is your

lower back supported properly by the back cushion? Is your head supported comfortably? The chair should adjust to your body's position rather than you adjusting to it.

CHECK THE MECHANISM

When you shop for a recliner chair, remember it's what's inside that counts. The hidden mechanism and the strength of the chair frame construction make the difference between an easily operable and durable recliner and one that may not perform well.

If the chair has all the comfort features listed check it for ease and smoothness in moving the mechanism to all positions. It should move smoothly and without great effort. Most recliners are made with hidden or inside control mechanisms that require only slight body pressure to open and close the chair to its various positions. A good recliner should move smoothly and easily when you hold the arms and push gently against the back. Rocker-recliner chairs should have an automatic lock that prevents them from rocking when you use the reclining position

Some chairs, including a few rocker-recliner and T-cushion styles, have outside handles on the lower right side of the chair that work by hand pressure to open and close the chair. In T-cushion styles you will find that the cushion moves slightly forward and up as you recline. This differs from the standard movement of the square cushion but does not affect the comfort or movement of the chair. It is merely the technical innovation that allows the T-cushion style.

Exposed levers are used also on low-back recliner chairs to ease the movement of the mechanism. Because the back is low it would be difficult to move the chair to the reclining position merely with slight body pressure.

CUSHION AND FRAME CONSTRUCTION

Check the cushion construction not just for comfort but to see whether it can be reversed. Most of the better-quality recliners have foam rubber or foam-wrapped fiber-fill seat cushions that can be turned over without sacrificing comfort. When you are testing the chair for ease of movement, watch the seat cushion as well. It should be centered on the seat and not rub against the inside of either arm of the chair.

All major manufacturers of recliner chairs guarantee their recliner mechanisms for the life of the chair. This is generally the only part of the chair to carry a guarantee. Once you have tested it for comfort and movement, check the chair to make certain the frame is steady. In lower-priced chairs (those selling for under \$100) this is a particularly important factor. Most reputable manufacturers use a heavy steel brace on the inside front rail and inside arms of their chairs to provide stability.

COMPARATIVE COSTS

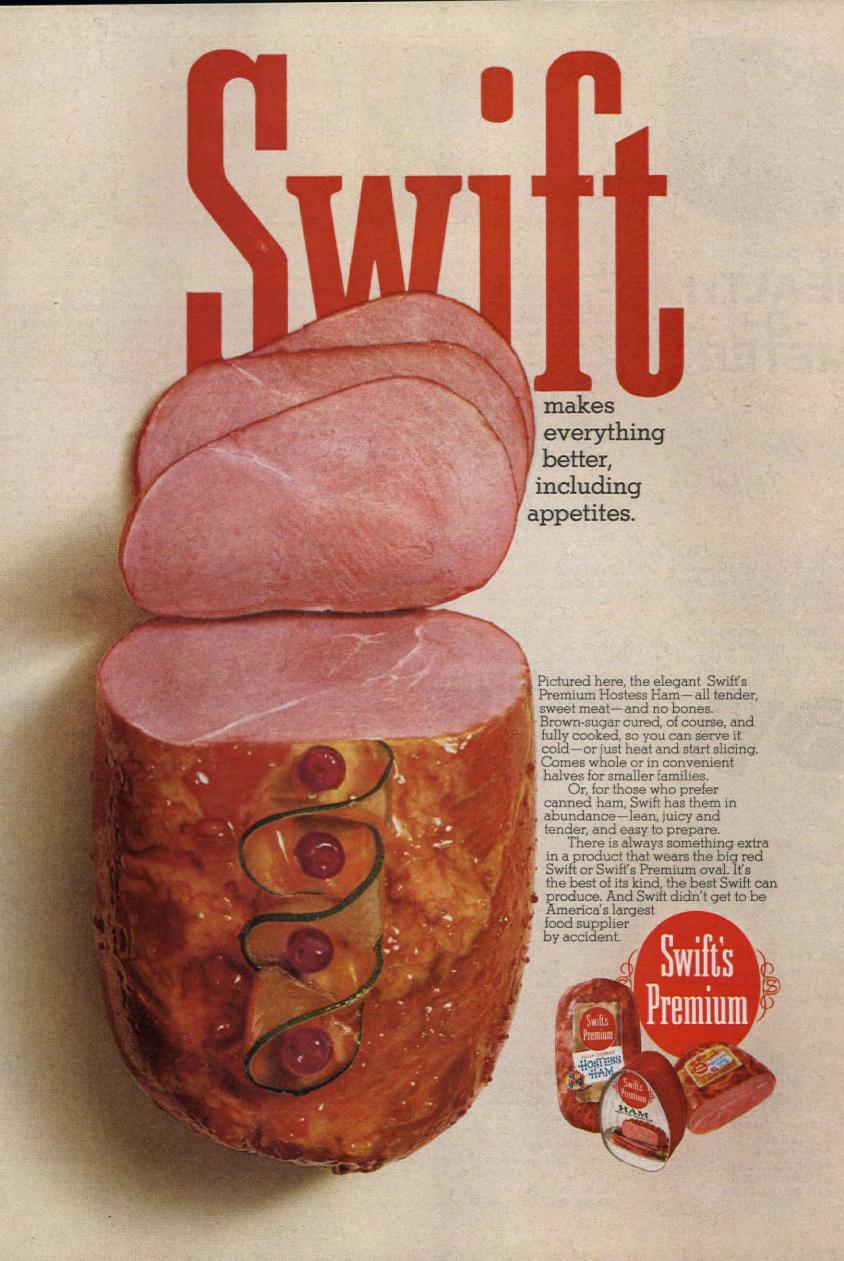
Prices of recliner chairs start at about \$90 and you can pay as much as \$300. The price depends upon many features but styling, upholstery fabric, and the number of positions make the greatest difference. Rocker-recliners, for example, cost about \$20 to \$30 more than the same chair without a rocker feature. A cut-velvet fabric will raise the price considerably above a plain texture or a cotton print used as upholstery fabric.

Although most recliners are available with three positions for comfort, there are some that are made with two—a sitting position, and a tilt-back that is a semi-reclining position. These two-position styles generally are in the less-expensive price range.

ADDED FEATURES

Several manufacturers also have introduced innovations in their recliners to make them more versatile. Stereo speakers using tape cartridges like those used in cars are placed in the inside upper backs of some of the higher-price recliner styles. Vibrator mechanisms are featured in others.

Don't forget the space factor when buying a recliner chair. When you are planning where the chair will be placed in your room, remember that 20 to 30 inches should be allowed behind the chair so that the back will have enough clearance to recline smoothly without interference. The higher the back of the chair, the more room you will need for clearance.





Bath Scales by

HEALTH -O-METER



Caressingly soft to the touch, the removable and washable deeppile covers now available with Health-O-Meter Bath Scales add a cozy new charm to any bath decor.

THE CHOICE IS YOURS IN SHAPES AND COLORS ... AND ALL AVAILABLE WITH MATCHING SOFT-PILE COVERS!



HEALTH-O-METER

CONTINENTAL SCALE CORP. 5701 S. Claremont, Chicago, III. 60636 At leading stores everywhere



CHRISTMAS SEALS FIGHT TUBERCULOSIS EMPHYSEMA AIR POLLUTION



GOOD BUYS IN BOOKS FOR CHRISTMAS

Our selection of gift books this year supports the theory that good things come in small packages. Some are tiny enough to tuck into a stocking; others, while larger in size, remain little in price. All deserve a place on this year's Christmas list. (They may be ordered through your local bookstore.)

Two Christmas Classics. Ebenezer Scrooge has been part of Christmas since 1843. Saint Nicholas, on the other hand, has made his famous visit each year since 1823. This December you can enjoy the adventures of both in a new way. Combined in a slipcase set titled Two Christmas Classics, are facsimile reprints of the original edition of Charles Dickens' A Christmas Carol and three versions of Clement Moore's poem, A Visit From St. Nicholas. The reproduction of the Dickens edition is complete with color engravings by John Leech. Facsimiles of Moore's poem contain three rare versions: the author's handwritten manuscript, the first newspaper publication of the poem in 1823, and the first authorized published edition printed in 1848. To paraphrase Dickens: May these books haunt your house pleasantly. Need we say more? \$8.95. (University Microfilms)

Recipe for a Magic Childhood. While this little book offers a fond reminiscence of a childhood in Maine, it also offers proof that "there is no substitute for books in the life of a child." These are author Mary Ellen Chase's words, and she presents simple truths to back them up . . . truths as valid today as they were when Miss Chase was a little girl. The atmosphere in which she and her sisters and brother learned to love books is one you'll want to read about and share with your children. This pocket-size book will fit snugly in any stocking for \$1.95. (Macmillan)

The Golden Guide to American Antiques. We look to the past again with this inexpensive gem, designed for the beginning collector as well as the old-timer. It tells about furniture style periods; antique glass, pottery, china, metalwork, clocks; where to buy antiques; and when a piece is worth buying. Because of its good illus-

trations, concise text, and compact size, the collector on your list will find this an especially useful reference to have along on antique treks. By Ann Kilborn Cole. \$1. (Golden Press)

Cottage Antiques can be defined, roughly, as furnishings from farmsteads and modest country homes of 18th- and 19th-century England. What makes this book of interest to us is the fact that author Therle Hughes concentrates on cottage antiques that are obtainable here . . . and surveys precisely what the shopper needs to guide him. A good choice for history-lovers, Anglophiles, and antiquers. \$8.95. (Praeger)

Decorating Ideas for the Active Rooms. Since decorating's everyone's New Year's resolution this book should be on someone's Christmas gift list. It tackles decorating creatively, with spunky ideas for all the rooms in your house. There's advice on analyzing your taste, choosing color schemes, and furniture styles too. Illustrated. 95c. (Armstrong Cork Company)

Wordless Workshop proves that a picture's worth a thousand words . . . it shows how to make over 50 household helps such as plant stands, shelves, typing desks, fishing-rod racks, roll-down pantry shelves. The directions are given picture-by-picture; the only text is in the materials list given at the beginning of each project. Know any do-it-yourselfers? Illustrations by Roy Doty. Selection by Harry Walton. \$2.45. (Taplinger)

Appliqué Old and New. Grandmothers may be interested in this, but so will grandchildren. It shows how appliqué has come into its own as an exciting contemporary art form. And it gives directions for making traditional or modern decorations, wall hangings, chair seats, pillows, collages, quilts, etc. For the youngsters: potholders and banners. By Nedda C. Anders. \$3.95. (Hearthside Press)

The Home Gardener's Guide to Bulb Flowers. Bulb flowers provide the gardener with an opportunity to have flowers practically year round . . . in the garden during temperate months, in pots and bowls during cold months. Since the variety of bulb flowers is enormous and many have differing requirements for planting and care, things could get a bit confusing if it weren't for guide books such as this one by Ronald Vance. Keep this in mind when shopping for the gardeners in your life! 95c. (Bantam Books)

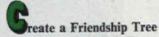
James Beard's Perfect Cocktail-Party Book. The hard-cover edition of this book went through 12 printings. Since the new paperback edition contains the complete text of the original edition, we feel it, too, is destined for more than one printing. The reason? Mr. Beard combines expertise in the kitchen with good advice on entertaining graciously. The kitchen fare: Plenty of great recipes for hot and cold hors d'oeuvres, canapés, drinks, sandwiches. The advice: Be hospitable and friendly. As Mr. Beard says, "the spirit is the thing!" 75c. (Bantam Books)

The Complete Round-the-World Meat Cookbook. Since finding new ways to prepare meat can sometimes be a challenge, Myra Waldo's latest cookbook is indeed welcome. There are over 350 recipes here and they cover the globe from Australia to Yugoslavia. In addition, there are chapters on sauces, soups, vegetables, chafingdish cookery, and on how to buy meats. Dishes such as Hienontaat Pihvi (Finnish Ground Beef Loaf Slices), and Eierpflanze (Austrian Stuffed Eggplant) may sound as though they should be tackled only by the intrepid cook. Actually, they're very easy to make-as are most of the recipes. A perfect gift for all cooks looking for new ideas. \$6.95. (Doubleday)

Our Own Christmas is an anthology of prose and poetry by writers as familiar as O. Henry, Edna St. Vincent Millay, and Rudyard Kipling. Jean McKee Thompson, who selected these works, says: "It is my hope that each reader will find among these selections something that reflects the meaning of his own Christmas," We did, and we're sure someone in your family will too. \$5.95, (Beacon Press)







Deck your tree in greeting cards, attached with loops of "Scotch" Magic Transparent Tape. Your friends will be delighted to see their cards on your Friendship Tree! This is just the first of a dozen exciting ideas for the Twelve Days of Christmas. To come: golden rings, dancing ladies, a merry balloon tree, a "stained glass" window, gala gifts and more.



Gut and tape Christmas cards

Creative little folks at your house? Let them make cards from magazine cutouts, last year's cards, "Scotch" Gift Tapes or whatever their ingenuity decides. The cotton balls on these cards are attached with "Scotch" Double Stick Tape, the transparent tape that's sticky on both sides. The partridge card in the tree at left is made of "Scotch" Plastic Tape.



MONEY MANAGEMENT

LOOKING AHEAD TO COLLEGE COSTS

If there's one happy illusion that parents like to hang onto in this era of the-government-will-take-care-ofit, it's the thought that there's no real need to save for the children's college education—they'll be able to get some "government money" somehow when the time comes.

If that's the philosophy that prevails in your own household, maybe you'd better accept reality and start examining the situation thoughtfully while the children are still in high school and you still have a few years to plan. True, there is "government money" allocated for college students who have financial need as well as ambition. The Educational Opportunity Grants Program, established under the Higher Education Act of 1965 and first made available for the 1966-67 academic year, put up an additional \$60 million in gift assistance in 1966-67 and will provide \$110 million in its second year, 1967-68. Adding it all up, more than \$1 billion was available for 1966-67.

But there will never be enough to entirely finance the number of young people who are aiming at higher education. And parents who have felt no necessity to save toward college expenses are going to have to face up to this question: Why didn't you? The belief, held by a surprising number of parents whose children are just a short step ahead of college entrance, is that if there's less money in the family kitty, more aid in one form or another will be handed to the student. It's just not so.

With the increasing demand for aid which colleges have to contend with, the attitude of both the applicant and his parents is taken into consideration. College administrators are well aware that children whose families try to provide funds for education make more of an effort themselves, by a willingness to work not only in college but also in their high-

school years. Those parents who haven't tried to save put a greater burden on their children who may have to spend years repaying loans—the very years when they are apt to be assuming their own family responsibilities.

THE FIRST STEP

The very first step toward preparing for a child's higher education is a family round-table discussion of finances. Who will have how much to contribute come the freshman year? How much will have to be sought in additional funds? And just when is the most advantageous time to apply for aid? With the all-out clamor for educational aid, it doesn't pay to be last in line!

Aid can be applied for in a number of forms—loans of cash, gift-aid granted from the college's funds, help in obtaining a campus job—or a package combining all three.

The possibilities offered, and on what basis they may be offered, are a proper topic for conversation well ahead of time. Schedule a free day or evening when the whole family can get together and begin making long-range plans.

Once the choice of several colleges—those most practicable as well as preferred—is settled, how to determine the budget that will have to be met is next. Remember that you can't depend on current figures if the student doesn't plan to enter college for

another two, three, or four years. Even with this year's increase in college costs, it's predicted the ante will go up—at least 5 percent per year for each year in the future.

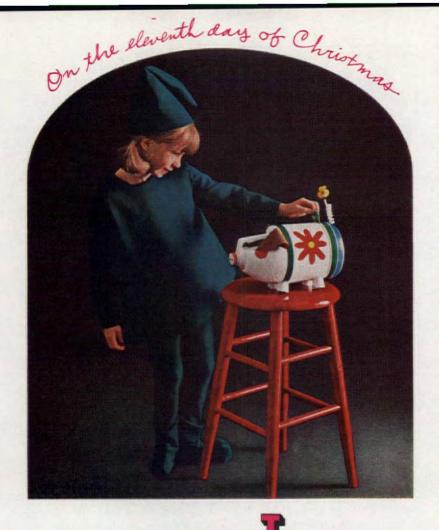
If you're aiming at, say, a college whose tuition is now around \$2000 a year, build up that figure by 5 percent per year till your child is ready to enter. That's the only realistic figure to concern yourself with.

In order to get current figures on the varying costs, the most direct approach is to write for catalogs to the colleges that interest you. Along with this request, you can also ask about scholarships, aid arrangements, and campus job possibilities.

Other recommended reading is the booklet Need a Lift? It has information on scholarships, state educational benefits, benefits available for children of veterans and nonveterans. For a copy, send 25c to The American Legion, Dept. S., P.O. Box 1055-AH, Indianapolis, Ind. 46206.

DISPENSING FEDERAL FUNDS

These days, the wealth of printed matter on the subject of government aid for education would fill any home library—and can confuse any family council. The main point to remember is that such aid is not dispensed by any federal government agency. It's allocated through state and institutional channels. Your bank and savings and loan association have forms for applying for government funds,



This little piggy started life as a bleach bottle. You'd hardly know him now, with cork feet and tape cutouts on his side. He's washable, too, because his flowers are Plastic Tape. To make flowers, first apply tape lightly to slick surface, such as glass. Design with pencil, lift up and cut. Then mount firmly to piggy bank. Ears are back-to-back Plastic Tape.

on the twelth day of Christman

Greate and tape a "stained glass" window

Use scraps of 2-sided gift paper, tissue or colored cellophane, and let your imagination be your guide! It's easiest to work flat on a table, piecing panels together with Gift Tape. Then tape finished picture to window with a border of Gift Tape. When to start decorating? Now! Where to find "Scotch" Brand Tapes? Wherever holiday wrapping supplies are sold.

as do your State Board of Education and the college you're aiming at.

As the time gets closer for action—in a couple of years or so—the family might well direct their usual vacation funds toward visiting college bursars and admissions directors, if financial aid in any form seems inevitable. In a person-to-person talk, you might get some good ideas.

Since each educational institution distributes its allocated portion of government funds—along with its own gift-aid, perhaps—it's well for your family to talk over just how colleges arrive at a figure representing a student's "need."

ANALYZING STUDENT'S "NEED"

According to the College Scholarship Service, a nonprofit advisory agency with more than 800 member colleges using its services, "need" is analyzed this way:

1. The amount the college feels a student requires to meet its costs, including tuition, room, and board, etc.
2. How much the student's family can contribute.

3. How much the student can contribute, through pre-college summer earnings and savings, and through a part-time job while in college.

The College Scholarship Service (CSS) publishes annually A Letter to Parents: Financial Aid for College, which is intended specifically to help parents understand what is expected of them in terms of student support.

While this leaflet is distributed to secondary schools to be passed along to parents of seniors who believe they need financial aid, it is also available through school counselors to parents of younger students. Sent with the leaflet is a form called the Parents' Confidential Statement, a questionnaire designed to reflect the true state of the family's finances.

The Letter and the Parents' Confidential Statement explain the way colleges give financial aid, and how these ways are changing. It spells out the kind of questions parents must be prepared to answer in order for the CSS—and, in turn, the college—to determine how much aid and what kind a particular student will need. Even though you're not ready this year to fill out such a questionnaire, going over it will help you assess your situation more realistically.

According to CSS, the average income of parents whose children are receiving college aid is below \$10,000. However, as college costs continue to go up, families in the \$10,000 to \$20,000 income brackets are getting a break. The amount of money these families are expected to contribute toward their children's college education is set at a figure substantially lower than it has been in previous years.

PARENTS' CONTRIBUTION

The following table recently recommended by the CSS (only a rec-

ommendation, since each college has the final say on any such estimate) shows what the CSS believes a family should be expected to contribute toward a child's college costs each year:

Income Number of dependent children

	1	2	3	4	5
\$ 4000	\$ 300	\$ 100			
6000	750	530	\$ 350	\$ 230	\$ 140
8000	1220	950	720	560	480
10,000	1690	1350	1060	890	800
12,000	2150	1730	1400	1190	1090
14,000	2690	2110	1720	1480	1360
16,000	3330	2520	2050	1770	1630
18,000	3970	3070	2360	2050	1910
20,000	4600	3600	2800	2320	2170

These estimates are geared to family incomes where no unusual problems exist. However, because such problems do exist with regrettable frequency, hardship circumstances are taken into consideration.

On the Parents' Confidential Statement form there is space to explain circumstances that would seem to make the above table of estimates excessive; such as loss of job for an extended period, unusually high medical bills, etc.

Since the CSS, as it states, advises some 800 colleges, the specific institutions you and your children are concerned with may not be on their roster. Nevertheless, this Statement form will give you a basic idea of how the family can start planning in whatever margin of time is left. It can

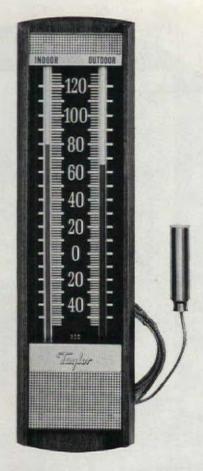
logically be assumed that many other colleges are influenced by CSS advisory estimates.

If, when the student is ready to apply for admission, you do wish to fill out the Parents' Confidential Statement and send it to CSS, that agency will then estimate your child's need for aid and send its recommendations to whatever colleges you specify. The original Statement is kept on file by CSS and photostat copies are made for distribution to colleges. There is a modest fee for this service.

Since this is only an advisory service, the college concerned will not consider it an official application for aid and will, usually, require parents to fill out additional forms. However, having the information you give on the Statement helps the college make its final decision.

Don't throw in the sponge just because there hasn't been a regular plan for building up funds for college over the past years. Even with only a limited time to go, you can still hope to save something. And you can encourage your children to put some effort into earning and saving during their off-school hours. Remember, paying for a college education these days calls for all-out family cooperation.

Mary Feeley has her own Family Financial Planning Service in New York City and is author of Associated Press's syndicated column, "Live Within Your Income."



Check the outside and inside temperatures...inside... for only \$9.95. Taylor's Decorator Indoor-Outdoor Thermometer makes an unusual gift to enjoy all year long. Others from \$5.95 to \$25.00. Taylor Instrument Companies, Asheville, N.C.

Look into Contadina on page 85



Now Possible To Shrink Hemorrhoids

And Promptly Stop Itching, Relieve Pain In Most Cases.

Science has found a medication with the ability, in most cases—to stop burning itch, pain and actually shrink hemorrhoids.

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

The answer is Preparation H®—there is no other formula like it for hemorrhoids. Preparation H also soothes inflamed, irritated tissues and helps prevent further infection. In ointment or suppository form.



Wanted: You!

If you want extra money and have spare time to put to use, this is for you! You can spend your spare time taking orders for magazine subscriptions—and earning generous commissions.

Just send us your name and address on a postal card. In return, we will send you our offer with starting supplies. From then on, YOU are the boss. Subscription work of this type can be carried on right from your own home. As an independent representative, you may work whenever it is most convenient for you.

Write that card today. Information and supplies are sent at no obligation to you.

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Dept. 490, North Cohocton, New York 14868



THE FAMILY PET

MERRY CHRISTMAS DEAR FIDOI

Pet shops have a fascinating array of gift ideas, ranging from the very practical to completely zany. Both kinds make it fun to fill a Christmas stocking for your cat or dog. And if there are people on your shopping list for whom it's hard to find the right Christmas remembrance—and those people own pets—gifts for their pets can be a delightful Christmas surprise.

Here are some of the items you'll find in pet shops and pet departments this Christmas:

THE PET PAD

To help persuade your dog to sleep in his bed, not yours, there are many comfortable and attractive beds. One of the most practical is an expandable metal bed on short legs, padded with a washable cushion.

Surprise kitty (or kitty's owner) with a plump, round wicker basket with a cat-sized opening in front for slinking in and out. Another cat hideaway features a bright tangerine corduroy cover over a wire frame. Inside kitty snoozes on a foampadded cushion. Both cover and cushion are washable.

One of the newest beds for either dogs or cats is simply a round, washable, foam-filled fabric cushion with a padded rim—for sweeter dreams.

If your dog has cold feet as well as a cold nose, he might enjoy sleeping on a special electric heating pad for pets, thoroughly tested and UL approved. Washable too.

FOR PERIPATETIC PETS

For traveling pets there are all kinds of carriers. Tiny dogs may swing along in a fabric pouch that is carried over the arm like a purse. A real space saver is a carrier that folds up neatly when not being used. For big dogs, large wire crates also collapsible—can be purchased for station-wagon travel.

DINNER GIFTS

All sizes of well-designed dishes come in plastic, stainless steel, or ceramic ware. For untidy eaters there are doggy place mats or a dish with a suction cup on the bottom to keep the bowl from being tipped.

There are even automatic feeding dishes. If you can't be home to feed your pet on time, you fill the dish, set the timer, and this gadget serves dinner.

DOGGY DUDS

Following the maxi-coat fashions in women's wear, some dog coats reach the ankles-all four of them. Just the thing to preserve a poodle's \$20 shampoo and clip when the streets are covered with sooty slush! Sea dogs can sally forth in vellow slickers with flannel linings and sou'wester hats. The nautical theme is carried out in bright red wool coats with officer stripes and stars on the middy collar. Fake fur-to cover real fur-is used for natty numbers in leopard, zebra, tiger.

Most dogs don't need coats, but a handsome new collar with matching leash adds dash to his appearance. The variety of collar styles ranges from sporty, nail-studded tan leather, through a rainbow of colors to gold, silver, and rhinestone.

PET GROOMING AIDS

The pet beauty aids department resembles a ladies' cosmetic counter—hair spray, cologne, nail polish, even color rinses. Most dogs are beautiful when they are simply clean and well brushed. A brush, comb, or slicker mitt is an appreciated gift. A pair of pet nail clippers is another practical idea.

TOYS

The pop-art craze has hit pet toys too. Instead of the usual bones and mice, dog and cat toys are shaped like dill pickles, ice cream cones, pork chops, hot dogs, lollipops, and fireplugs.

Cats can take on a catnipscented tiger tail or bat around a plastic jingle ball.

Under the heading of dog entertainment comes a variety of chew toys. Made of nylon, rawhide, or very hard rubber, they make fine fetch toys too.

However much or little you wish to spend, you'll find the pet shop a happy Christmasgift hunting ground for the pets and pet-loving people on your list.





Healthiest dog on the block. Runs on Gaines-burgers.

> Gaines burgers

They have even more solid nourishment than all-meat dog food.

Gaines · burgers® balance meat (and plenty of it) with everything else a dog is known to need.

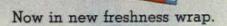
Including vitamins, minerals and proteins to help strengthen the bones, tone the muscles, sharpen the senses and shine the coat.

We simply leave out the excess

liquid you pay for in the canned kind, liquid your dog will take from his fresh water bowl.

Yet Gaines · burgers cost less to serve than many canned dog foods and take far less effort.

Better get your dog going on Gaines · burgers—the canned dog food without the can. It's the nourishment every dog needs every day.



See how Cascade eliminates drops that spot!



Even clean water leaves drops that spot.

But no drops, no spots with Cascade.

Only Cascade has Chlorosheen for amazingly spot-free dishes!

Wonderful how Cascade gives you such spot-free dishes! The reason? Chlorosheen—the exclusive spot-fighting ingredient that makes Cascade the best detergent you can buy for your dishwasher. Chlorosheen makes water rinse off in clear sheets, so drops that spot don't form. Your dishes look lovelier. Instead of spots, you get shine. Instead of towel touch-ups, you get spotless dishes you'll be proud to take straight from the dishwasher to the table. No wonder women have made Cascade the nation's most popular dishwasher detergent!

America's favorite by far!

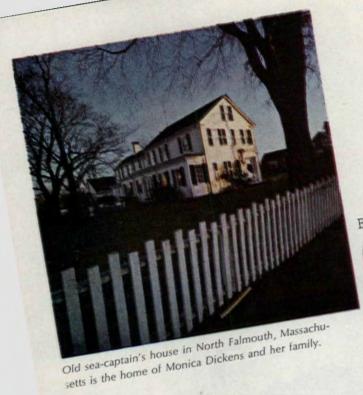




"...we're to be together all the Christmas

and have the merriest time in all the world."

These are the words of little Fan to her brother in Charles Dickens' beloved A Christmas Carol. They seem to express the hopes and prayers of so many of us this joyous time of year—simply to be together with loved ones under the friendly roof of home. This issue we devote to helping you fill your home with the happy spirit of Christmas—sprightly decorations to greet one and all, foods for the festive board, gifts for Tiny Tims and Mrs. Fezziwigs. We hope the host of ideas here will serve to make your Christmas "the merriest time in all the world."



CHARLES DICKENS WOULD By Alma McArdle HAVE LOVED THIS HOUSE

The winds are chill on Cape Cod in winter. But the same warmth and love that pervaded the home of Tiny Tim and the Cratchit family are also much in evidence in this fine 1821 Federal house. It is the home of Monica Dickens—the great-granddaughter of the author of A Christmas Carol. Monica herself is a strong believer in the venerable magic of Christmas and it is the aura of many Christmases past that lingers in this old house that would have pleased Charles Dickens the most. Monica is a writer in her own right. The author of 18 books, and wife of Commander Roy Stratton (U.S. Navy, Retired), and the mother of two daughters, Pamela, 15, and Prudence, 13, she has enjoyed life in the United States for the past 14 years. Says Monica, "When people say they read A Christmas Carol every year, they don't usually mean it. What they read is a shortened version. The original takes about five hours to read." Although Dickens never read it to his own children, the reading of

A Christmas Carol has become a tradition in the family. Roy Stratton is also a writer and a collector of Dickensian memorabilia. He and his wife have converted their home so they both have writing rooms at opposite ends where they work. The house itself was originally owned by a sea captain. There is no doubt who built it. Carved deep into a beam

is his name: Chas. Swift Waquoit.

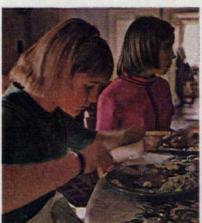
The Strattons think of their own Christmas traditions as a happy Anglo-American compromise. Christmas Eve everyone helps with the decorations. The lights are the loveliest. They are everywhere, outlining the handsome doorway, intertwined in the shrubbery, swagging the 15-foot evergreen—their first Christmas tree.

Monica is the first one up on Christmas morning to feed the horses, John, Guy, and Specs. All the animals are named after characters in her books. The horses, the dogs, Roger and Jeffrey, and the cats, Paul and Tommy, get an extra meal on

goes to church, comes home to breakfast and presents. Christmas—a European custom. The family Both the Strattons are experienced cooks. Along with the turkey, the Christmas menu embraces sweet potatoes, Brussels sprouts, onions and mushrooms in cream sauce, Christmas pudding and mince pie. There is also cranberry sauce. At some point in the day there is always music with Roy Stratton at the piano and the girls singing along. Then it is time for A Christmas Carol. The girls, Pam and Prudy, know the story almost by heart and call out for their favorite parts. The cruel chains of Jacob Marley's ghost clang as Scrooge trembles. Old Fezziwig stands out to dance the Sir Roger de Coverley. Across London town the young Cratchits cannot believe the glory of their burnished goose oozing sage and onion! How they all spring to life! Outside, the blue Cape Cod day has dissolved into drizzle. The sturdy white clapboard house filled with books, flowers, friendly furniture, is a refuge from the long, gray shadows and chill wind. Time to stretch, yawn and then on to bed. It has been a Christmas well kept.



Above, Monica and her family gather around to read A Christmas Carol. Horse brasses on chimney breast are replicas of Dickens' characters,



Blonde Pamela and dark-haired Prudence at the Christmas table. Yuletide dinner is truly traditional.

Opposite, Monica and her husband Roy exchange gifts in front of the Christmas tree.



The family animals are named after characters in Monica's books. On Christmas Day not one is forgotten.

At right, the family gathers at the piano to sing carols. Above the piano is part of Roy Stratton's collection of Dickensian memorabilia.



Photographer: William Maris

DECK THE HALLS FOR THE HOLIDAYS

There'll be jingle bells.

There'll be carolers.
There'll be good friends
dropping by. It's time
to decorate your home with
greenery and shiny baubles to
reflect the spirit of the
season. Our decorations—on
this and the following
pages—will help get you
started. They're all easy
to make—the type the whole
family can work on and
enjoy throughout the month.

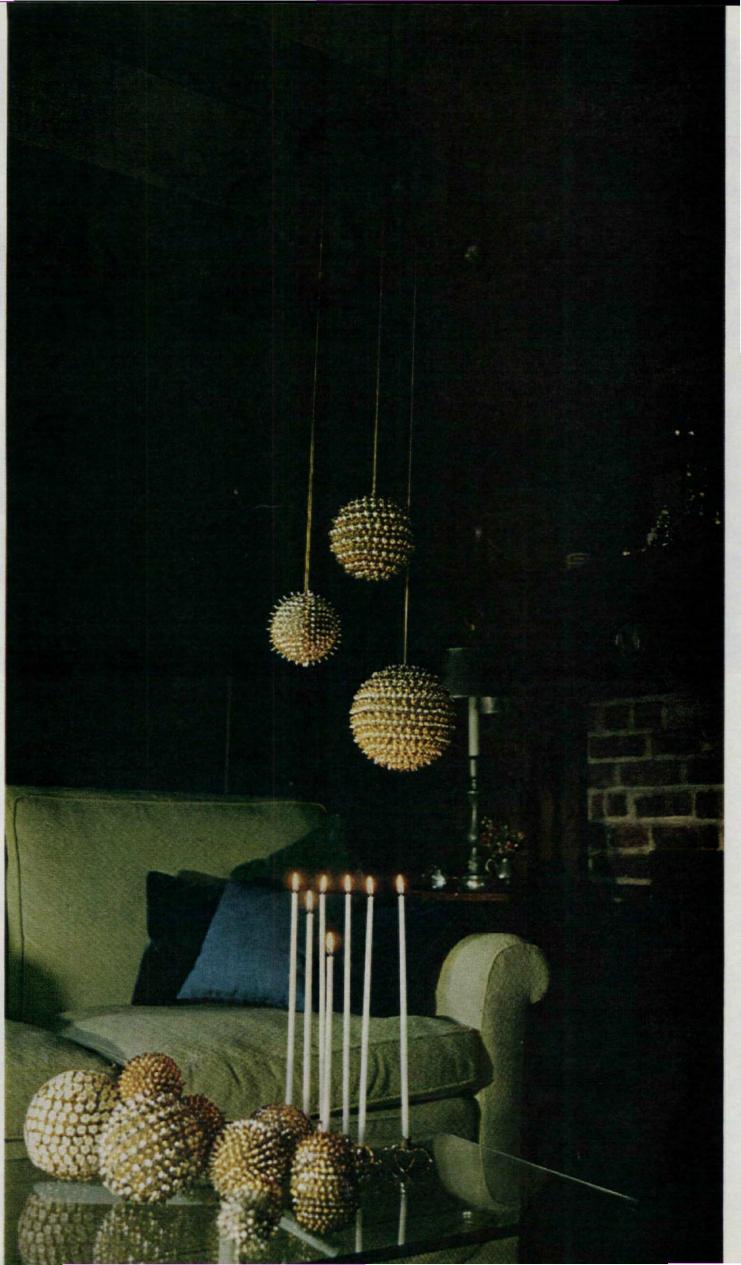
GLITTER BALLS sparkle on a table, dance merrily on a string.

Large gold-bead garlands
Large silver-bead garlands
Small gold-bead garlands
Small silver-bead garlands
Colored beads
Sequins
Styrofoam balls in several sizes
Large-head straight pins
Sobo adhesive
Gold cord
Wire (if making hanging balls)

Separate bead garlands, beads, and sequins into muffin tins or boxes for easy handling. Stud balls with garland beads by placing a tiny bead or sequin on pin, then push pin through garland bead, dip pin point into Sobo—thrust into ball. Work from top of ball down. You can add beads in horizontal, vertical, or diagonal stripes. There are many patterns possible just by varying sizes and colors too.

To hang balls, thrust wire through center, make hook at bottom, loop at top. Attach cord.







ANGELS AND STAR lift spirits to new heightswith help of a Lilliputian ladder.

6 tiny artificial trees Spray snow 1 small bead garland 1 small Styrofoam ball Colored glitter Sobo adhesive Small toy ladder Blue spray paint Wire Round plastic pillbox Lipstick brush 3 angels



To form star, spray trees with snow. Glue beads onto Styrofoam ball. Assemble 5 trees and ball. Add colored glitter to 1 tree and glue on a few small boads with Sobo. Spray ladder blue. Attach star to wire. Fasten wire to top of ladder. Cut pillbox to look like little paint bucket. Cut down lipstick brush for paintbrush. Arrange angels as shown.

WREATH TREE is six times better than a skimpy

6 hemlock or spruce wreaths Heavy-duty nylon fish cord 6 Christmas balls Velvet ribbon

Hang wreaths with invisible nylon cord in a Christmas-tree pattern. Center Christmas ball in each wreath; top with bow.





Photographer: Richard Olson Designers: David Scoggins, Weldon Willis, Shiny Brite



Spray trees heavily with snow. Set up several trees and houses on Styrofoam disc. Wire Santas to trees and houses, Secure umbrellas to Santas, houses, and trees. Spray everything with snow.

SANTAS WITH UMBRELLAS

skim merrily across treetops, drop into a miniature town.

8 artificial trees (various sizes)

3 or 4 tiny cardboard houses

1 six-inch Styrofoam disc

1 package paper umbrellas

Spray snow

Thin wire

4 tiny Santas

WHITE FOREST makes a winter wonderland of your mantel or tabletop.

2 lengths of Styrofoam (width and length depend on mantel or table) Tiny twigs Spray snow Tiny reindeer

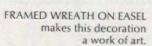
If you need to join 2 or more pieces of Styrofoam use wooden picks. Thrust

twigs into Styrofoam. Spray with snow. Set reindeer in forest.



WREATH ON DOOR is a holiday welcome to guests.

Large spruce wreath Tiny-fruit wreath Big spruce wreath is ringed lavishly with a separate wreath made of tiny artificial fruits wired together, then wired to large wreath.



1 sheet bright foil 1 frame Cardboard Braid or decorative ribbon Artificial fruit Sobo Green velvet ribbon 1 small easel

Cut foil to fit inside frame. Mount on cardboard. Border with braid or ribbon. Make tiny wreath of artificial fruit. Glue wreath in center of foil. Glue on velvet bow. Fit mounted wreath into frame and set on easel.



(continued)

DECK THE HALLS (continued)

GOLD-AND-SILVER BALL HOOP TREE is a sparkling chandelier in an entry or dining room.

5 embroidery hoops: 4, 5, 7, 9, 10 inches in diameter 39 Christmas balls in graduated sizes (6 for first and second hoops and 9 each for third, fourth, and fifth hoops) Gold spray paint 10 yards ½-inch-wide green ribbon 1½ yards 2-inch-wide ribbon 1 roll gold cord

Spray hoops gold. Dry. Cut 3 strips 1/2-inch-wide ribbon, each 26 inches long. Starting at bottom 10-inch hoop, staple ribbon, evenly spaced, to hoops. Allow 41/4 inches between bottom and fourth hoops, 4 inches between fourth and third hoops, 31/4 inches between third and second hoops, and 3 inches between second and top. Keep ribbon in a straight line as you staple to each successive hoop. Remaining ribbon is joined at top. Cover staples with small ribbon bows. Secure balls to hoops with gold cord. Top with large ribbon bow.







POPCORN TREE is a tabletop delight.

1 small artificial tree Thin green wire Sobo adhesive White popcorn Nylon fish cord Twist tree into 'Ming' tree shape; use thin green wire to hold shape. Brush Sobo over tops of branches and sprinkle on popcorn. Tie large popcorn buds onto short, uneven lengths of nylon cord, one on each end, toss over branches.

STAR COOKIE-CUTTER WREATH points the way to your house.

5 tin cookie cutters Wire Live green wreath 5 silver balls 5 red balls

Wire cookie cutters to wreath; center each one with small silver ball. Wire red balls to wreath between cookie cutters, to create red-green pattern.

SNOWBALL TREE makes a decorative doorstep even if your Christmas isn't white.

Small tin pail
Red spray paint
39 three-inch Styrofoam balls
Wooden picks
Sobo adhesive or
Elmer's glue
Small Styrofoam balls
Bits and pieces of
Styrofoam
Spray snow



Spray-paint pail. Dry. Fill with stones, gravel, or bricks (to prevent blowing over). Arrange one row of balls around pail rim. Secure balls to each other with wooden picks and glue to rim of pail. Arrange next rows in slightly smaller circles to form tree shape. Fill cavity with small balls or bits and pieces of Styrofoam. Spray on snow, heavily between balls, lightly over balls.



BELL PULL rings in the spirit of the season.

3 dozen gold Christmas balls (many sizes from tiny to medium) Sobo adhesive 6-inch artificial wreath Laurel leaves Wide green ribbon Gold rain tinsel 1 gold bead garland

Glue balls to wreath with Sobo. Glue a wreath of laurel leaves around outside of wreath (on back). Add wide green ribbon at bottom of wreath for pull. Make a fat tassel from gold rain tinsel. Edge ribbon and wind tassel with gold bead garland.

TINKER-TOY STARS twinkle with geometric gaiety.

Tinker toys



Join 14 round sections with short, straight lengths to form center star. Add two lengths topped by one round section for 7 points. Supplement with 4 smaller stars as shown.



CONE STAR WREATH shines brightly over hearth.

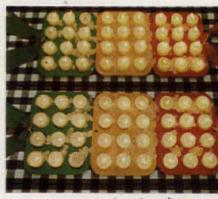
6 silver paper 7" cones Tape 6 tiny silver balls Wreath Wire Small silver balls Make silver cones secure with tape and attach tiny silver ball at tip of each. Secure to wreath with wire, Add circle of small silver balls around wreath center.



MUFFIN TINS AND CANDLES shed light on the holiday board.

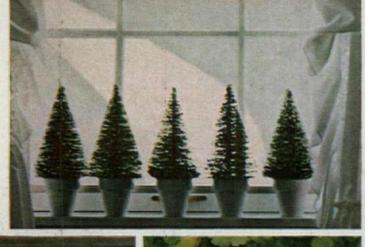
3 muffin tins Red, green, yellow spray paints 36 votive candles 2 yards green ribbon 2 yards red ribbon Small amount of gold cord

Spray tins three colors.
Set in candles. Make
3 strips of green ribbon and three of red;
cut ends in points.
Tie to tins with cord.



(continued)







TIN-CAN TREE is a pop-op dazzler to swing in this year's Christmas scene.

33 cans, same size Colored foil papers Wallpaper paste Adhesive-back paper Dark green pipe cleaners

Cut tops and bottoms from cans. Line cans with brilliant foil papers. Glue in place with wallpaper paste. Cover outsides with adhesive-back paper. Punch holes around rims of each can. Wire cans



with pipe cleaners into tree form. Sketch at left shows how

cans are wired together. Make tree and base separately, then assemble.

DECK THE HALLS (continued)

CHRISTMAS-BALL TREE is a glistening jewel in a bed of forest-fragrant evergreen.

14-inch Styrofoam disc 38 three-inch balls Sobo adhesive 5 Styrofoam rings, 2, 4, 6, 8, and 10 inches 2 large-bead garlands 2 small-bead garlands 1 box large-head straight pins Fresh-cut greens Disc forms base, which is separate unit.
Arrange 12 balls around disc, close to edge, ring end in. Glue in place, dry. Glue
10 balls on 10-inch ring; 7 balls on 8-inch ring; 5 balls on 6-inch ring, and 3
balls on 4-inch ring. Dry. Stack and glue in position as you build tree. Glue
2-inch ring to top, glue ball in center. Dry.
Separate bead garlands. Pin to edges of rings and disc, alternating large and small beads. Add greens between balls on disc.

POTTED TREES silhouette a snowy landscape in a bedroom window,

Spray snow Small artificial trees White pots Sand Spray trees with snow. Set in pots filled with sand and arrange in row.

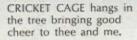


VELVET RIBBON TREE decks the hall with boughs of bows.

Old sheets 2-inch florist's wired velvety ribbon Small silver balls

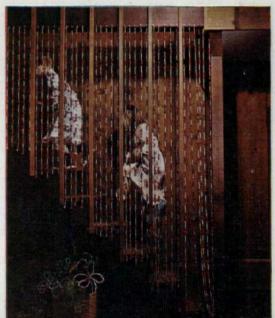
Make as many bows as you need for size tree you want. To determine length of ribbon, make mockup bows from old sheets for patterns, Ends of top bow should be long enough to meet top of second bow. Each succeeding bow should be as wide as the spreading ends of bow above. See sketch. Add vertical strip for tree trunk, horizontals for pot. Center each bow with cluster of small silver balls.





Small cricket cage Gold spray paint Sobo adhesive Gold paper braid Tiny cardboard wreath Tiny decorated tree 2 miniature doves Wire Gold tassel

Spray cage gold. Glue on paper braid and wreath. Set tree inside cage with 1 dove on floor and 1 hanging from wire hook. Add gold tassel.



CRANBERRY AND BEAD STRINGS raise a curtain for a dramatic entrance.

6 pounds of cranberries 12 strings each of large and small silver-bead garlands 4 spools heavy-duty thread

String 4 cranberries and 3 large beads on thread.
Continue alternating beads and cranberries. For next strand, alternate 3 cranberries and 6 small beads. Strands over 3 feet long are easier to handle if made in sections. Knot several short strands together to make one long one.



Tiny ladder Tiny decorated tree Tiny packages Mouse musicians

All of these materials except the packages are available in gift or toy stores. For packages, use scraps of fabric, paper, and gold cord wrapped around bits of wood.



LIME AND KUMQUAT WREATH seasons the door with sweet and sour zest.

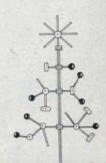
6 limes, either fresh or plastic 42 kumquats Sobo adhesive Large, long-needle pine wreath 2 yards 4-inch orange velvet ribbon 4 yards heavy orange yarn

Center each lime in 6 tiny wreaths of kumquats glued in position to pine wreath. Glue heavy wool yarn along edges of ribbon and tie huge bow on wreath.

> TINKER-TOY TREE is reduced to bare essentials for a twiggy, wintry profile.

Tinker Toys Small red rubber balls

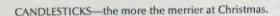
Build tree trunk of long, with round sections. Use four lengths for each section of trunk. Add additional lengths for branches. Cut holes in balls just large enough to fit over tips of branches. Sketch at right shows assembly of









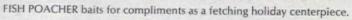


Candlesticks Candles Fresh-cut greens

Mass all your candlesticks together for dramatic lighting. Use a variety of holders and candles of the same color in different shapes and sizes. Fresh-cut greens add texture and make interesting shadows.







Large- and small-bead garlands Heavy and thin wire Green florist's tape Tiny Christmas balls 3 large candles Aluminum fish poacher Oasis Fresh cut greens Sobo adhesive

Make beaded flowers in different shapes—sketches will start you off. Separate bead garlands and rethread on thin wire. Make petals, wire together. Wire flower to heavy wire stem. Cover with florist's tape. Glue ball in center. Set candles in pan. Arrange flowers and thrust greens into wet oasis.

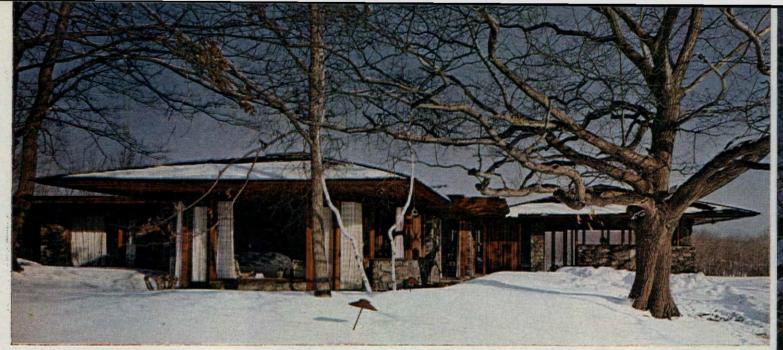




GOODIES-PRETTY TO LOOK AT, LUSCIOUS TO EAT

Visions of sweetmeats—gingerbread reindeer, fondant trees, Christmas stars, and popcorn balls! Kiddies love Christmas goodies. So do grandmothers, grandfathers, aunts, uncles, cousins, Moms, and Dads. And of course, the milkman, postman, and that nice family next door too. Just in case we've forgotten someone, you'd better make batches so they'll all go round. So shout hurrah for the holidays—it's time to make the centerpiece! For desserts, for take-me-home favors, for treats after a morning's sledding, or openhouse goodies-you can have your decorations and eat them too! From left to right, Santa's Reindeer Centerpiece—the reindeer are ginger cookies leading a sleigh laden with sugar-cube packages through the snowy woods. Christmas Star Cookie Tree-so stately and surprisingly easy to make. Fondant Candy Tree—creamy rich fondant balls rolled in green and red coconut and attached to a sturdy tree. Walnut Candy-Cane Cookie Treat—a centerpiece crock of gold—empty walnut shells are stuffed with special surprises, glued back together, and sprayed with gold. Popcorn Balls and Snowmen -crunchy white confections for little guests to munch. Cream Puff Basket, woven from choux pastry and heaped with cream puffs as light as snowflakes. How can such perky little show-offs look good enough to eat? Just try our recipes and directions on page 84 and you'll see. Bet they don't last through the twelve days of Christmas.

Children's fashions by Olyssa, New York Photographer: Richard Jeffery



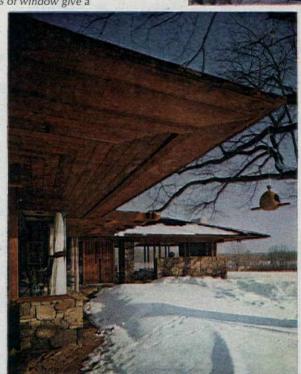
In years to come, this house near Bethany, Connecticut, will be looked on as a classic example of craftsmanship and fine design. In the meantime, it's a resounding affirmation to anyone who may wonder if people really can live as comfortably in a glass house during winter as in the summer. On these four pages you will see how winter is enjoyed—in every direction—from the vantage points of warm, inviting rooms. And the owners, Mrs. and Mrs. Albert Lehman, enthusiastically endorse its year-round livability. Moreover, they have unconstrained views of the countryside through the many window walls—a decided advantage over the confined, small-windowed house. The combination of rough-sawn wood with random-pattern stonework gives the house its distinctive character, and provides dramatic settings for Mrs. Lehman's ceramics and works of sculpture.

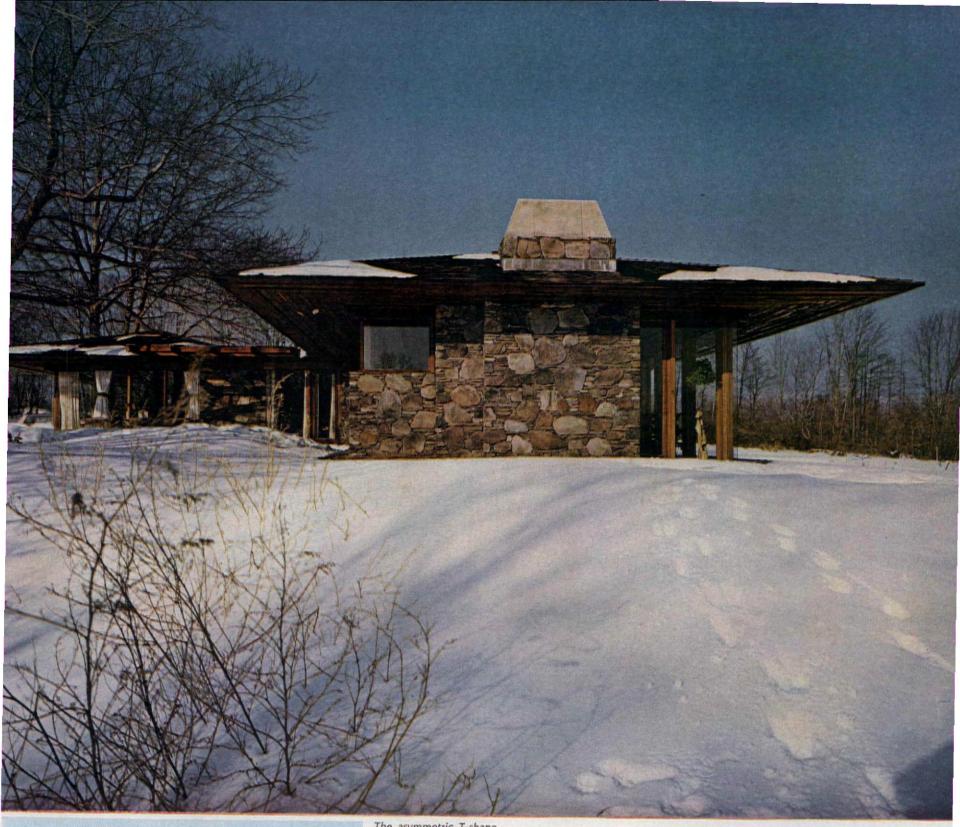
A GLASS HOUSE THAT'S FINE IN WINTER TOO

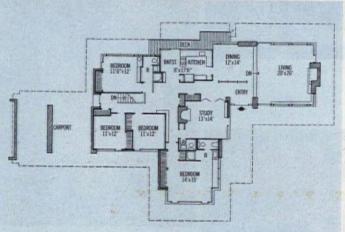
By Alan C. Borg

Tall, spreading trees and wide, projecting roof shelter the interior from seasonal weather, screening hot summer sun, admitting low winter sun, and giving the house a protected look even in deepest winter. Low set, the house is designed to merge with the landscape. A wood shingle roof, extensive stonework assembled from old fieldstone walls found on the property, and long expanses of window give a

feeling of open space. Note how at several points you can see through the house to the other side. The remarkable stone pattern and deep-raked joints are the result of collaboration between architect and stonemason who experimented until they settled on a satisfactory design and technique. Substantial chimney dominates one wing (opposite) and seems to anchor house to ground.



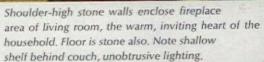




The asymmetric T-shape is formed by three pyramidal roof sections joined together. Lower level (not shown) has maid's room, storage, working studio for Mrs. Lehman, and an outdoor sculpture court for display of art. In planning stage: A system of low walls and gravel terraces will surround house to extend privacy on the large, open lot and provide outdoor living space.

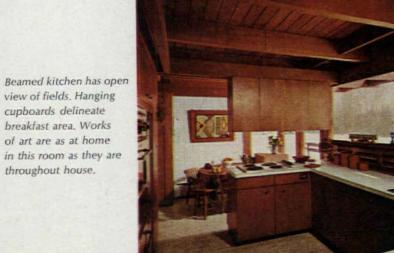


A GLASS HOUSE (continued)





Sturdy front door of mahogany strips is flanked by narrow windows. Object on beam is one of Mrs. Lehman's original ceramics. Stone dividers define hallway.





Note how panes of glass are butted at corner for uninterrupted view. Counter ledge at left serves as desk and bureau, also has built-in lavatory (not shown).

Long hallway with skylights does double duty as family library and insulates master bedroom from rest of house, a space-utilizing idea worth copying.



Photographer: William Maris Architect: Vincent C. Amore, A.I.A. Information: Alma McArdle



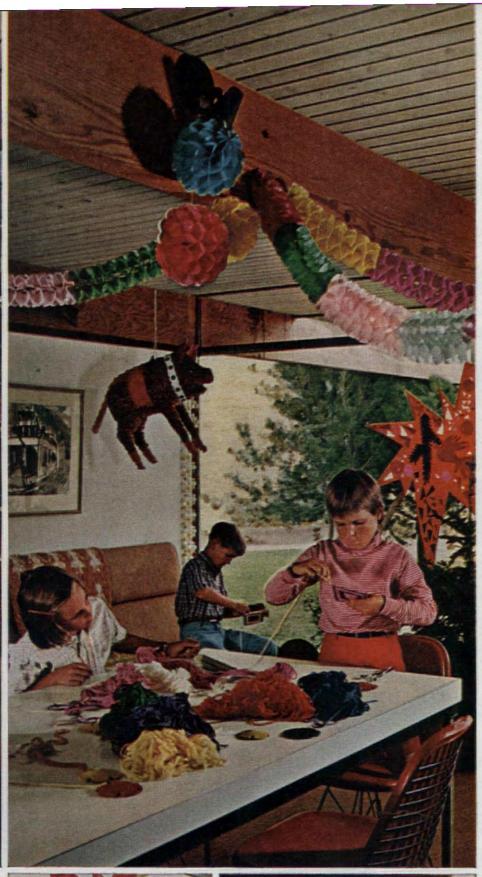


By Nancy C. Gray

CHRISTMAS IN THE SUN

To Payne and Alice Johnson and their children, Christopher, Blakeley, and Cameron, an old-fashioned white Christmas is only a dream. Their own is so different—filled with sunshine and bare feet and dips in the ocean. For in Del Mar, California, a stone's toss north of La Jolla, flowers are blooming and winter temperatures warm in the 70's. Six Christmas Eves ago, when the Johnsons moved into their new home here above the Pacific, they trimmed the first of their trees—a tubbed Monterey pine—in an unfurnished, just-finished redwood and glass room. This tree now stands outside—an imposing ten feet tall near the front walk. Successors have joined it. And a living Christmas tree is ingrained as a Johnson tradition. So are the bold Mexican decorations they've found south of the border, and the small children's tree set up in the family room. And so, too, is an evening of carols with Payne and his banjo.





Caroling on Christmas
Eve, the Johnsons
are joined by good friends,
architect Robert E. Jones,
his wife Sara, children
Bridget and Brent. Other
neighbors drop by, too,
to sing and help tuck finishing touches on the
tree. Ornaments include
tiny treasures from Mexico,
telt ribbons, rattan chains.

Eleven-year-old Christopher hangs one of his newly made God's eyes on the small children's tree.





Everyone decorates the family room, but the tree belongs strictly to Blakeley, Christopher, and Cameron who make their own decorations. This year, it's acombination of sand dollars (Coptic cross-like shells) sprayed yellow and orange, and Mexican Ojos de Dios (God's eyes), made by winding colored yarns around a pair of crossed wooden sticks or skewers.

A built-in buffet furnishes made-to-order display space for a primitive clay nativity scene purchased in Mexico. Christmas Eve table (foreground) proffers fruit, Mexican pastries, cheese, and cider to all comers. Candles blaze beyond in tall Oaxacan candelabra.



CHRISTMAS IN THE SUN (continued)

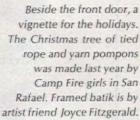
Christmas breakfast is a big production in the Johnson household. Alice Johnson cooks a steaming batch of her famed scrambled eggs, garnished with tomatoes and peppers and seasoned with plenty of salsa—a hot Mexican sauce.

On the patio, a true outdoor room open to the sky but protected by panels of glass and wood, the family celebrates the big day. Gifts are brought here in huge wicker baskets for opening.





At the entrance to the house gerberas bloom; both the sculpture on the redwood wall and the stained glass panel were done by well-known local artists.



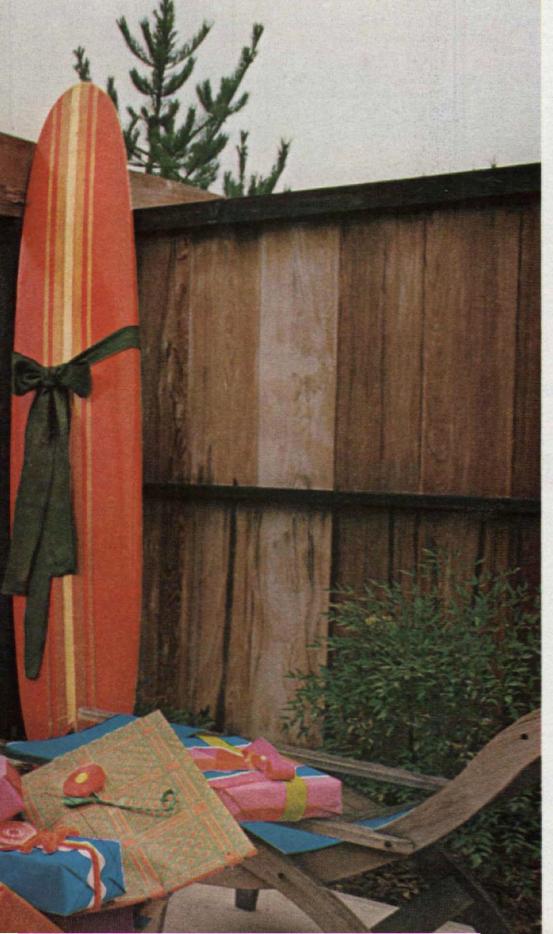






While boys in colder climates rush to try out sleds, young southern Californians like Chris speed to the beach to test their new Christmas surfboards. His sisters watch.





Photographer: Ernest Braun Architect: Robert E. Jones, A.I.A. Information: Barbara Hartung

hristmas offers us a wonderful time to put our creativity in the kitchen to good use. A food gift that's not only homemade, but

delicious, is one that will certainly be appreciated. Here are three that you can make and give with pride



3 cups sifted all-purpose flour 1 teaspoon baking powder 1 teaspoon salt 1 teaspoon ground cinnamon 1 cup golden raisins 1 jar (4 ounces) candied red cherries, quartered 1 jar (4 ounces) candied green cherries, quartered 1 jar (4 ounces) candied citron 1 jar (4 ounces) candied lemon peel 2 cups slivered, toasted almonds 1 tablespoon grated orange rind 3/4 cup orange juice 1/2 cup currant jelly 1 cup shortening, butter, or margarine 11/2 cups sugar 4 eggs Whole candied cherries Whole blanched almonds 1/4 cup light corn syrup 2 tablespoons water

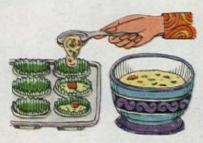
1. Heat oven to 300° F.



- 2. Brush about 3 dozen 2½-inch paper baking cups with melted shortening. Set in muffin-pan cups.
- 3. Sift flour, baking powder, salt, and cinnamon together.
- 4. Combine raisins, red and green cherries, citron, lemon peel, and almonds; reserve.
- 5. Beat orange rind and juice and jelly in small bowl; reserve.
- 6. Beat shortening, sugar, and eggs in large bowl until fluffy.



- 7. Add flour mixture alternately with orange mixture, beginning and ending with flour.
- 8. Stir in reserved fruit-nut mixture.



- 9. Spoon into prepared baking cups, filling two-thirds full.
- 10. Decorate tops with whole candied cherries or whole almonds.
- 11. Put a shallow pan on bottom oven rack, Pour in 1 inch of water.
- 12. Place muffin pans on center rack of oven. Bake cakes 40 to 45 minutes or until cake tester inserted in center comes out clean.
- 13, Remove from pan. Cool completely on wire racks.
- 14. Combine corn syrup and water in small saucepan, Bring to boiling. Boil 1 minute. Remove from heat. Cool to lukewarm, Brush over cakes.



1 package (8 ounces) dried apricots Six 8-ounce jelly glasses with lids 1 can (1 pound, 14 ounces) crushed pineapple, drained 1 small lemon, thinly sliced 4 cups sugar.

- 1. Wash apricots. Put in bowl. Soak overnight.
- 2. Wash glasses and lids in hot, soapy water. Rinse, Put in large kettle. Cover with water. Bring to boiling; boil 10 minutes. Turn off heat. Leave glasses and lids in water until ready to fill. Re-



move from kettle with tongs. Invert on towels to drain. Glasses should be hot and dry when filled.

3. Simmer apricots, in water in which they were soaked, until tender.

- 4. Mash apricots. Add pineapple, lemon, and sugar.
- 5. Simmer, stirring often, until jam is thick and clear. Remove lemon slices.
- 6. Pour into hot, sterilized glasses. Seal while hot.



TO SEAL WITH PARAFFIN: Remove jam from heat. Stir and skim for 5 minutes to cool slightly and prevent floating fruit in jam. Ladle into glasses quickly, leaving ½-inch space at top. Cover at once with ¼-inch-thick layer of melted paraffin. Cool. Cover glasses with lids. Label. Store in cool place.

TO SEAL WITHOUT PARAFFIN: Use glasses or jars with two-piece metal lids. Remove jam from heat. With metal spoon, quickly skim off foam. Ladle boiling hot jam into jars or glasses, leaving 1/8-inch space at top. Place lid on jar, screw band on tightly, and invert jar. Repeat with remaining jars. When all jars are filled, turn them upright. Cool. Shake gently after one-half hour to keep fruit from floating. Label. Store in cool place.



2 teaspoons ground cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon ground nutmeg

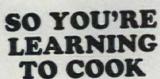
1 egg white

2 tablespoons water

11/2 cups walnut halves

11/2 cups pecan halves

- 1. Heat oven to 250° F.
- 2. Sift sugar, cinnamon, cloves, and nutmeg into shallow dish (a pie plate is good to use).
- 3. Beat egg white and water slightly in bowl.
- 4. Add walnuts and pecans to egg mixture, about ½ cup at a time. Stir with fork until well moistened. Lift out, letting excess syrup drain off.
- 5. Toss nuts in sugar mixture until well coated.
- Place nuts, spread out, on greased cookie sheets.
- 7. Bake 40 minutes or until crusty. Cool. Makes 3 cups.







To make a Tuna Crunch Casserole, you need 11 ingredients.

6 of them are in here.





THE ALL-AROUND APPLIANCE

By Virginia T. Habeeb

Simmer spaghetti sauce. Fry a batch of golden chicken. Bake a cake. Cook and serve a casserole. And you can use your electric skillet each time! And that's not all. While some of us cherish our electric skillet for its adaptability to cooking at the table, others tout its sure cooking results with controlled heat, and still others the convenience of having a portable, easy-to-clean supplement to the range. For any one or all of these reasons, you may be considering buying a new electric skillet for yourself or as a gift. In any case, you'll find our up-to-date guide for buying electric skillets interesting and informative.

If cooking at the table is your forte, these are the features to investigate:

COLOR AND FINISHES

Most electric skillets have exterior finishes of polished aluminum or polished stainless steel, very attractive for the table. In addition, there are some skillets with colored enamel finishes, chrome plate, and various colors of anodized aluminum that make handsome servers.

SHAPES

The traditional square skillet with the long handle on one side is still around but other shapes have been added. There are round and rectangular shapes, deep and shallow skillets.

HANDLES AND TRIM

Dual handles (on opposite sides of the skillet) for easier handling and prettier serving are widely available, and in attractive tones of white, black, or wood grain.

SERVING EXTRAS

There are several extra features particularly suited for table service such as:

- A pull-out warming tray beneath the skillet.
- A low-temperature setting to keep the food in the skillet at serving temperature.
- Lids with one, two, or three tilt positions for serving convenience.
- A two-part skillet in glass ceramic with a removable cooking-serving container, separate from the heating unit.

If your need is for a companion to the range, your shopping inquiries should cover these points:

CAPACITY

Cooking surface should be big enough to handle eggs, bacon, hamburgers, and other foods you'll be grilling. Most skillets measure from 10 inches to 15 inches across. The rectangular skillets have a larger surface area for grilling than the square or round (and the square has more than the round).

VERSATILITY

Here are some of the features that will give added versatility to your electric-skillet cooking:

- High-domed lids to accommodate large roasts.
- Roast racks for roasts and cakes.
- Deep-capacity skillets (often called Dutch) hold stews and sauces, can contain as much as 5½ quarts.
- Extra, flip-down leg tilts the pan for basting or draining.
- Adjustable steam vent in lid for releasing steam when necessary.
- · Accessory French-fry basket.
- · A few skillets have broiler lids; the broiling

unit may or may not be removable; in either case the lid is immersible for washing.

• One skillet has a steamer accessory (3 pans with a rack) so the skillet may be used as a steamer for a variety of steamed foods.

When portability counts look for these:

- Detachable heat controls. (One line of portable appliances can share the same control for all appliances.)
- Sturdy handles that remain cool to touch, set far enough away from the skillet to avoid danger of burning your fingers.
- Heatproof legs to protect table and counter surfaces.
- Tilt-top lids that help protect surrounding surfaces from spatters.

For easy cleaning, you'll want to know about:

- Nonstick finishes (usually Teflon) or easy-toclean stainless steel interiors.
- Immersible skillets that can go into the dishwasher.
- Detachable controls that only need wiping with a damp cloth.
- Smooth surfaces and a minimum of dirtcatching crevices.

For good cooking results, be sure to look for:

- Materials which are even conductors of heat such as aluminum or stainless steel with an aluminum or copper core or bond.
- · Easy to read and to use temperature control.
- Signal light that indicates when current is on, goes off when preheating is finished.
- A wide temperature range for flexible cooking. (125° to 450°F. is a good range.)

TIPS ON USE AND CARE

Avoid pouring cold water into a very hot skillet. It could cause warping.

Let your skillet cool first before cleaning, then clean it as soon as possible.

For easy cleaning, put hot water and detergent into the skillet; heat for a few minutes; detach heat controls and let soak till cool enough to wash; rinse clean.

The control should be at off position before connecting or disconnecting your skillet. Always grasp the plug, not the cord, when connecting or disconnecting.

When preheating is recommended in the recipe, set the thermostat at the desired temperature. As soon as the signal light goes off, indicating the temperature has been reached, put the food in the skillet. Avoid overheating!

Follow the temperature guides suggested by the manufacturer at the start; then adjust, if necessary, to suit your needs.

In general, the steam vent should be closed for moist foods, opened when browning is desired.

Keep the outside of your skillet gleaming with a metal or silver polish.

Clean the removable thermostats with a damp cloth, never immerse in water. Allow to cool before storing.

If you live in a high-altitude area, be sure to check your use-and-care book for any special instructions. The boiling point of water can be affected by differences in altitude.

Get the most out of your electric skillet by storing it in a convenient place to reach. Having to remove it from an out-of-the-way cupboard or drawer often defeats the idea of using it.

Read your instruction booklet and follow it!

There are innumerable styles and kinds of electric skillets and frypans on the market today. Those that incorporate the most in cooking features will naturally cost more. Prices may range from as low as \$20. (for those skillets with a minimum of cooking and styling features) to around \$35. (for those that incorporate a maximum of cooking and styling features). In any case, buy quality—a good brand name from a reputable dealer who promises service. Be sure you know the terms of the warranty. The following are the manufacturers who have sent us a listing of their electric skillet features and prices: Corning Glass Works; Cory Corporation; Dominion Electric Corporation; S. W. Farber; General Electric Company; Knapp-Monarch Company; Mirro Aluminum Company; National Presto Industries; Regal Ware, Inc.; Revere Copper and Brass, Inc.; Sunbeam Corporation; Wear-Ever Aluminum, Inc.; West Bend Company; Westinghouse Electric Company.



DECORATING CLINIC

We welcome your questions about decorating and will answer them here as space permits.

Question: We have just renovated our basement, dividing it into a laundry, sewing and playroom. My sewing room is off in a corner and there isn't even a tiny window for light—not very cheery for sewing. How can I brighten it up?

Answer: First you will need enough light to work by without causing eyestrain. Even if your sewing machine comes equipped with its own small lamp, it is seldom sufficient. Table lamps are apt to take up too much room on the worktable and often get in the way. Select a draftsman's lamp that clamps to the tabletop and has an adjustable extension arm, or one that can be attached to the wall and will swing out over your work.

To brighten the room in general, a luminous wall or ceiling panel is novel and practical. There are fluorescent tubes (warm white deluxe) mounted on two-byfours that can be attached to the wall or ceiling and are covered with panels of diffusing plastic. Panel kits of this type are available. The result is a well-lighted room, giving you the opportunity to vary your lighting. Use fluorescent or incandescent-together or alone.

The rest of your decorating should depend on how you store your equipment—shelves, drawers, baskets, boxes, etc.—and a brilliant color scheme. If you have the space, have a comfortable chair to sit in while doing handwork with a floor lamp next to it.

Question: Our family is quite musical and we have set aside a music room for the piano and other instruments. We would like your opinion as to whether or not we should decorate with a musical theme—such as wall-paper and fabrics with patterns of musical notes, wall decorations of musical symbols, etc.

Answer: Decorating a room around a theme can be difficult. Done by a professional it occasionally comes off, but most of the time attempts to do this are apt to be overdone and trite.

So we would advise you to avoid any definite theme for your music room. Just make it comfortable.

There should be adequate seating for those performing and for anyone who might be invited to listen. Draperies should be heavy enough to cut out street noises, if they are bothersome, as well as control sunlight. The color scheme is practically unlimited but it might be a good idea to stick to

kitchen is at the dining end of the room. It's all very functional but when you come in the front door, a vast sea of furniture stretches ahead and the room looks miles long. What can we do to break up this expanse without taking up too much space?

Answer: Room dividers and the arrangement of your furniture seem to be the solution. There are many

sections to stand from floor to ceiling. A low platform at the base can be added. By removing this platform, the sections of bookcases can be moved about without leaving installation marks.

A folding screen covered with wallpaper or fabric would be flexible and attractive. Screens can be homemade of light wooden frames with fabric stretched and tacked around

> the edges—or fabric shirred between two rods. A seethrough divider could be made of string woven back and forth between two-bytwos attached to floor and ceiling.

> The arrangement of your furniture can also help correct this too-long look. Large pieces can be placed at right angles to the long walls. A table desk, a sofa, or a pair of chairs set side by side can be placed perpendicular to the wall to emphasize the width of the room. If at the dining end of the room you have a server or buffet you might use it to divide the living area from the dining area. If the back is unfinished, cover it with a panel that matches the wall.

> Question: We have just finished redecorating our den and the results are great—except for the ceiling. We had hoped we could ignore it but can't. It's ten feet high and as the room is small it looks even higher. What can we do to bring the ceiling down to earth? Our scheme is rustic in black, white, and beige.

Answer: About the easiest way to lower a ceiling is to do it visually, with paint. Try a dark brownish black in a flat finish. Or, another solution, a bit more complicated, would be to run rough-hewn beams across the width of the ceiling. These don't have to be real you can make box beams from regular pine boards, stained. The thickness of the beams should depend on the size of the room. A dark walnut stain combined

with vigorous distressing (denting and nicking the wood so it looks old) can really make these simulated beams look convincing. Breaking the edges for a soft, timeworn effect is another good trick. Imitation beams made of polyurethane can also be purchased and you can easily install them yourself.

For a really antique and rustic effect, try mixing sand with off-white paint and swirling and dappling it on the ceiling. By doing this, the ceiling will look like rough plaster, giving you the rustic effect you want.



Happy Holiday Idea: Hot Dr Pepper...

A cup of good cheer—that's Dr Pepper served hot. It's deliciously different. Easy to prepare. Just heat Dr Pepper or Diet Dr Pepper in a saucepan until steaming hot. Then pour over a thin slice of lemon. If you're dreaming of happy holidays, join the proud crowd and enjoy Hot Dr Pepper.

Pepper

Dr Pepper Company, Dallas, Texas 1967

soft colors—especially if you have lovely instruments to display. Musical instruments are beautiful to look at and will lend character to the room.

If your star musician plays the electric guitar and pop music, you might want brighter, livelier surroundings. Depending on the type of music played and the location of the room, soundproofing may be necessary.

Question: We have an extremely long living room with a foyer entrance at one end and an area designated for dining at the other. The door to the

ready-made dividers that can be purchased in department stores and a great many that you can make yourself. Some you can see through—they divide without cutting off light. Others are more like temporary walls, cutting off visibility.

If you position a room divider at the foyer end of your living room it will give your family and guests privacy. Bookcases with finished, solid backs are good for this because they offer a substantial, built-in look while only taking up about 10 inches in depth. They can be made in vertical

Give Beauty

(continued from page 28)

MAKEUP AND SKIN STUFF

Makeup is such a very personal choice that it's risky to offer powders, foundations, and lipsticks (with some exceptions) unless you are certain of exact shades.

Eye makeup and contour makeup are safer, because they are wide open for experiment and variation. Max Factor's Shadow Fling contains four eye shadows and a brush and comes in two versions, one with pastel mat shades, one with iridescent shades.

Elizabeth Arden's Shado Shades is a kit with six colors, some for shadowing and some for lining, plus a shadow brush and a liner brush. This, too, comes in two versionsone predominately blue, one predominately green. The kit includes a tiny vial for water, for mixing when you are away from home.

The Mod-mood young will consider you definitely with it when you offer almost anything from Yardley's swinging London Look collection, especially Twiggy lashes or the tiny Heartbreaker, an inchand-a-half-high barrel with three Lilliputian drawers containing eye liner, eye lighter, and shadow.

Any makeup perfectionist on your list, the girl determined to make an art of makeup, will love you for thinking of DuBarry's Glissando contour makeup kit containing a foundation, highlighter, and shadower, plus sponge for professional blending. That same woman would consider you very in the know if you gave her the latest from Evelyn Marshall, the makeup expert's makeup expert. Her new Em for Day is a liquid, to be patted on over finished makeup to tighten the skin, moisturize, and lend a pearly sheen.

Lipstick shades should be matched to the skin tones of the wearer, but if you know anyone very trend-minded who'll cheerfully change her complexion to wear the newest lip shades, the going thing is copper, bronze, and brownish tones.

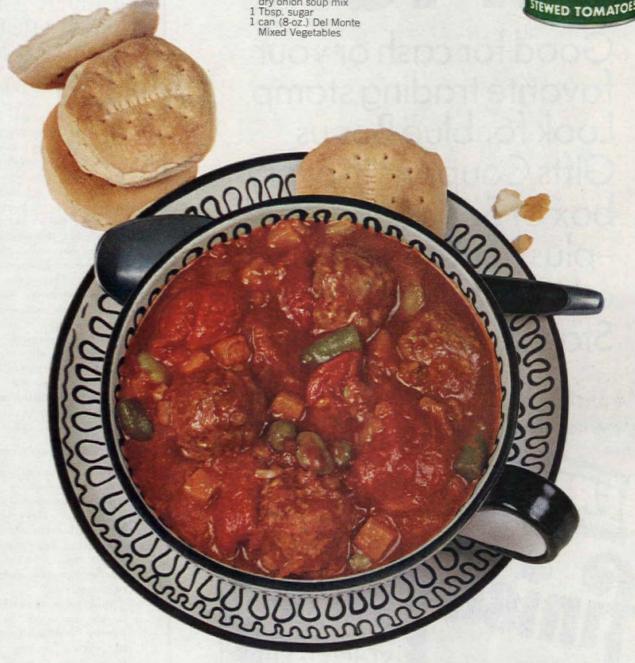
Your mother, your motherin-law, your aunt-any attractive mature woman seriously interested in skin care (or any younger woman intent on protecting her skin) will bless you for something richly beneficial, and a bit costlier, perhaps, than she would ordinarily buy for herself.

Del Monte Stewed Tomatoes save time and work, Delicious in recipes or as a side dish. Already seasoned with onion, celery and green pepper. You and Del Monte make a good thing special.

> TOMATO MEATBALL SOUP 1 lb. ground beef 1 ib. ground beer
> 2/2 cup cracker crumbs
> 1 egg, beaten
> 2 Tbsps. milk
> 1 tsp. instant minced onion tsp. pepper 1/4 cup salad oil 1 can (1-lb.) Del Monte® Stewed Tomatoes 1 can (8-oz.) Del Monte Tomato Sauce 1 cup water 1 pkg. (1%-oz.) dry onion soup mix 1 Tbsp. sugar 1 can (8-oz.) Del Monte Mixed Vegetables

Combine meat, crumbs, egg, milk, onior egg, milk, onion, seasonings. Mix till well blended. Shape into 1½-in. balls. Brown in oil; drain. In large saucepan, combine Del Monte Brand Stewed Tomatoes, Tomato Sauce water sour mix Sauce, water, soup mix, sugar. Add vegetables, meatballs. Bring to boil, cover and simmer 15 min. Makes 5 (1-cup) servings as a "whole-meal" soup.





Revlon's Ultima II skin care Concentrates; Max Factor's luxurious Geminesse Beauty Cream, Toning Lotion, Moisturizer, or Cleanser; Dorothy Gray's famous Secret of the Sea collection; and Helena Rubinstein's Herbessence formulas could earn you the lasting gratitude of any woman searching for an effective skincare program.

COMPACTS

Because almost every woman powders her nose, a compact is a sure choice. One of the most impressive compacts around is Revlon's Ultima II compact designed by Van Cleef and Arpels. It is a handsome French brown enamel embellished with golden metal, and it contains translucent powder, so you

have no problem of guessing the right

Estée Lauder's tiny golden rope compact enchants on sight because of its appealing size-not much bigger than a half dollar. The jewellike, delicate roping lies coiled around a small pretend turquoise. Pressed powder is inside and it's refillable.

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THE MOST FROM YOUR AUTOMOBILE By WILLIAM J. TOTH

WHAT DRIVER **EDUCATION** TEACHES YOU

Your first lesson in learning to drive begins in your home many years before you ever get behind the wheel. Literally from the cradle you begin to acquire attitudes that will affect your driving. And as you grow you are influenced by others who drive while you are a passenger. All the while you are storing beliefs, knowledge, techniques, and attitudes that eventually will be reflected in your own driving. In a broad sense this could be considered driver education.

But driver education as we know it today is a formal course that usually precedes licensing. How valuable are these courses? Can you learn just as well from a friend or relative? What do you actually learn in such a course? How effective are they in making you a safe driver?

THE APPROVED COURSE

The minimum suggested course nationally is called a 30/6. This means that you spend 30 hours in a classroom and six hours behind the wheel in practice driving. The course must be taught by a state-approved teacher in a state-approved secondary school.

In actual practice the six hours in the car must be supplemented with additional hours of practice ranging anywhere from 15 to 30 hours or even more before it is suggested you apply for a license.

VALUES AND BENEFITS

A formal course has many advantages, among which are:

- You learn from the experience of others without injury, loss of life, or property damage.
- · You usually become a more intelligent driver, pedestrian, cyclist. A more intelligent, aware

- citizen in your community. · You are made aware of the overall traffic problem.
- · Chances are you will be involved in fewer accidents and violations, since past experience shows that a trained driver tends to be safer.
- · You become a more intelligent consumer and will appreciate the importance of good maintenance.
- · You will develop skills and good habits that will stay with you for a lifetime.
- If you are under 25 years old many insurance companies will give you a premium reduction.
- · You will learn the latest laws and the newest techniques from a person trained to teach efficiently and effectively.
- · Bad habits of friends and relatives will not, in all probability, be passed on to you.

CLASSROOM CONTENT

Here are a number of important topics covered in the classroom. How many did you know about before you were licensed?

- · State motor vehicle laws.
- · The laws of nature that affect
- · Importance of physical and mental conditions.
- · Liability and adequate insurance coverage.
- · Pedestrian and cyclist rules.
- · Meeting emergency situations.
- · Driving on highways and byways, limited access roads.
- · City and suburban driving.
- · Effects of emotions, attitudes.
- Basic driving techniques.
- The role of the policeman.
- · Rules of licensing.
- The role of the traffic court.

SKILL IN HANDLING THE CAR

The great advantage of a driver-education course is the program to develop your skill in the car. The on-the-road phase is the perfect educational technique to translate classroom discussion and theory into real life experiences. Few other courses in our schools can make that statement.

The most commonly accepted teaching method is having the instructor sit beside you as you drive through traffic. It can be time consuming and expensive in mass education, but its effectiveness has been proved.

A supplement to road practice is driving on a range. This is an area set aside where learners can practice on a road network that includes intersections, hills, railroad crossings, etc. Here the instructor can supervise upward to 12 cars at one time from a control tower. In combination with eventual actual road driving, you get many more hours than the minimum six.

Another supplement to practice driving is the simulator. This is a system of sitting in a dummy car with controls and reacting to a movie projected onto a screen ahead. The effect is similar to driving. Twelve students can operate the simulators at a time and if you make a mistake there is no loss of life, injury, or property damage. You can drive on and profit from your mistakes. And you can practice a maneuver until you have mastered it. Educators believe that four hours of simulator practice is the equivalent of one hour of road practice.

TEACHERS AND EQUIPMENT

In placing driver education in the hands of state-approved teachers, you as a learner are receiving the benefits of a college-trained person who can efficiently and methodically teach you a thorough and complete course with a minimum of personal involvement. This is important and perhaps the best reason why a husband should not attempt to teach his wife to drive. Personal feelings are a detriment to effective teaching.

Approved teachers are trained and furnished complete teaching guides to insure that nothing is left to memory. Friends and relatives do not follow a set guide. Generally they do nothing but flounder, along with the student, from one skill to the next. Trained teachers have developed a sense of patience that cannot be matched by the ordinary layman.

In addition, the teacher is prepared with equipment and a classroom. Besides lecturing and using a blackboard, the trained instructor uses a variety of visual and audio aids—from movies and television to demonstrations and guest lecturers.

ATTITUDES

This phase of driver development more than any other is considered to be the most important area for education. Many drivers know how to drive a car skillfully and can verbally define the proper techniques or laws that should be used, but for some reason they do not put this knowledge and skill into play at the right time. This is where your attitudes begin to show.

Since attitudes start to develop in you as an infant, probably your parents more than anyone influence you the most. If you speed, chances are your dad did. If you dislike traffic police, your dad probably did.

As a passenger with your dad you caught his attitudes. He did not purposely try to influence you, but he did. Sometimes the attitude you caught was a good one and sometimes a poor one.

But as you grew older the attitudes of others became part of you. Sometimes these attitudes fill a need to be accepted by your group. Sometimes they are based upon ignorance or the lack of true information. Regardless, attitudes tend to govern your behavior behind the wheel and consequently it is most important that trained



Corning Ware cookware: To have one is to want two.

To have two is to want three.

That's because to have Corning Ware cookware is to know all the nice things it can do.

Every Corning Ware piece can do many things. You can prepare food in it. Cook with it in the oven. Or on top of your range, with or without the convenient detachable handle. Bring it to the table for serving and then put it in the refrigerator or freezer for storing.

Corning Ware cookware can do all these jobs—and do them well—because it's made from our unique Pyroceram® brand material, the material that withstands any temperature extreme—from freezer cold to range top hot—without breaking or warping.*

Pyroceram brand material is also easy to clean because grease, grime and food particles don't cling to it. And it stays easy to clean no matter how often or how long you use it.

Corning Ware saucepan or skillet So if you know someone who already has a piece of yourself? After all, as you well Corning Ware cookknow-to have one, is to want two. ware, then you (And our prices start at just \$1.95.) know someone CORNING*WARE who'd like Cookware by Corning another piece. On the other hand, if you know

*Corning promises to replace any Corning Ware product that ever breaks from temperature extremes. Just return the pieces to a Corning Ware Products Dealer. Corning Glass Works, Corning. N.Y.

teachers attempt to instill in you attitudes that reflect maturity, good citizenship, and an appreciation of the rights of others on the road.

THE INTELLIGENT

One of the benefits of a good driver-education course is the overall information the learner receives to help him appreciate and understand

the complexities of our traffic problems. It gives him a knowledge of police problems, traffic engineering difficulties, and traffic-court needs as well as limitations in licensing procedures. As a citizen in his community he is better able to vote for those measures that will effectively help to clear up traffic jams, put better trained drivers on our roads, and train those officials who deal with traffic to approach intelligently the problems.

someone who doesn't have a piece

And couldn't you use another

of Corning Ware cookware, then

you know someone who ought

to get started right now.

Driver education and other agencies can help to minimize the disastrous effects of traffic, but driver education to you can mean security from injury and the means of practicing good citizenship on our country's roads.

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

THE GREAT ROASTS!

By Virginia T. Habeeb

Here they are—the great roasts of all time. Crisp on the outside, juicy on the inside, they are by far the most popular of all for festive holiday eating. All your favorites are here—beef, pork, lamb, ham, and of course, the proud and noble bird. Select the one you wish to serve for the holidays and team it with some very special go-withs. Choose a good salad, hot bread, and an elegant dessert and your feast is well under way. All but the carving! And to that we devote our Cooking Lesson No. 5 on the following pages. You'll find tips on where to carve and how to carve with step-by-step directions. Menus and recipes begin on page 87.



Starting at the lower left (counter clockwise) we have Standing Ribs of Beef with Oven Browned Potatoes (serve with the Yorkshire Pudding Popovers). Next, a Roast Leg of Lamb (serve with White Beans with Tomatoes), Crown Roast of Lamb, Baked Ham, Roast Turkey with Cranberry Chutney, and a traditional Roast Suckling Pig. Photographer: Harry Hartman Table: John Vesey

COOKING LESSON NO. 5 HOW TO CARVE ROASTS

Good carvers are made, not born. It takes practice to be one. It takes a knowledge of various meat cuts and the cutting techniques for each. It takes a sharp knife—and this can be either the traditional carving knife or the electric carving knife. A good carver also needs a carving board or platter that will stay securely in place. With these facts in mind, and with Chef Jaffry's directions, you can become a successful carver. We've used an unadorned cutting board to show you the techniques. Whether you use a cutting board or platter and whether you carve in the kitchen or at the table, are matters of personal preference. If you like the flair of carving at the table, fine. Just remember to allow plenty of room with plates and a "bone yard" (for scraps) nearby. The platter should be about two inches wider than the roast, with garnishes removed, or arranged so they are not in the way. If you're strictly a kitchen carver, show your guests the finished roast and retire to the kitchen to carve. Wherever you carve, master the technique. On to our directions. (Reverse them if you're left-handed.)

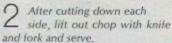


ROAST LEG OF LAMB
A leg of lamb, as you will note
below, requires several turns to carve
all the meat. Therefore we suggest a
decorative garnish only. How tos for
"panty frills" on page 91.



CROWN ROAST OF LAMB
The crown roast is one of the more simple roasts to carve. It should be simply garnished, for if you fill center with other food, it may topple as you carve.

1 Set roast on board or flat platter. Hold roast firmly with fork by inserting it in the side of the roast, tines down.
Insert knife between ribs and cut downward. The butcher will have trimmed the roast so that the lower bones are separated.





Place roast on board or platter with leg bone at carver's right. Cut two or three thin, lengthwise slices from thin side of leg. If it is a left leg, thin side will face you, if a right leg it will face away from you.



2 Turn roast up so it rests on the surface you just cut. Start where the shank joins the leg and cut lamb into ¼-inch-thick slices, cutting perpendicular to the leg bone.



Remove slices and place on board, small platter, or serving plates.

3 Cut under slices, cutting closely along the leg bone to

release the slices.



Turn leg of lamb over so it rests on the surface you have just finished cutting. Slice meat from thin side, cutting parallel to the bone.

(continued)

If your doctor recommended a corn oil margarine 2 years ago... read what doctors are reading in their medical journals today.

wiffon Mi

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d that the food developed might de to try to eat codic broadcasts eming people not to other perishmer Hanlon said. Hitter also posed of the which was emability of city and rat control in much of the

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*All the polyunsaturates in Chitton are the natural or cis-ols form. The typical lodine value of safflower oil is 143 and the typical linoleic content is 73% is 143 and the typical linoleic content is 73%. 1 Place ham on board or platter with decorated or fat side up and shank to carver's right. Remove two or three thin slices from the thin side of the ham. The thin side will face the carver if the ham is a left leg and will face away from him if it is a right.

Turn ham on surface you have just 2 Turn ham on surrace you cut. For easier slicing, make a cut about 6 inches from the shank end, cutting straight down to the bone. Make a second cut, starting at the shank end and cutting at an angle to meet bottom of first cut. Remove wedge of meat to board or platter.

BAKED HAM

Since ham is colorful it needs no garnish on the platter. When ham is scored and the skin pulled back, cut a sawtooth design with shears. Secure with wooden picks and cover with foil to complete baking. Ring with cherries when served.

> 3 Cut ham in thin, perpendicular perpendicular slices, cutting down to leg bone.



the slices and remove to serving platter or plate.

Lift out slices all at once with fork. When this side has been completely cut and more servings are needed, turn ham to its original position (picture 1) and cut slices at right angle to the bone.

ROAST SUCKLING PIG

Nestled on a bed of shredded lettuce and garnished with homemade ruff and cranberries, our roast suckling pig is a traditional way to savor the beautiful flavor of roast pork.

> Place pig on board. Hold firmly with fork and insert shears (we are using poultry shears) between thigh bone and body.

A Remove foreleg. Cut between leg and body with French knife, keeping blade close to the rib cage and cutting through the shoulder joint. Remove hind and foreleg on other side of pig. and foreleg on other side of pig.

5 Cut through backbone with shears, then use your knife to slice the saddle into 1- to 11/2-inch-thick pieces.

Use the same technique

6 as for the saddle and

slice the rib cage. Slice with the knife blade at a slant between

the ribs. (continued)

Cut between thigh bone 2 Cut between trigging the and body all around the and body all around the analysis the hind leg. ham to separate the hind leg.

80



The season's best from Birds Eye



THE GREAT ROASTS (continued)

ROAST TURKEY

It goes without saying . . . a garnish of cranberries and orange. In this case it is cranberry chutney (see page 88) scooped into hollowed-out orange shells. Keep the garnish light, for you need lots of space to carve.



Place turkey on its back 1 Place turkey on its back on board or platter. First remove leg (drumstick and thigh). Hold drumstick firmly with fork or fingers and pull it gently away from body of turkey. At the same time, cut through skin between leg and body. Press leg away from body with flat of knife. Cut through joint holding leg to backbone and through skin on the back. Set leg aside to carve later.



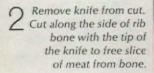
Cut into white meat of breast by making a deep cut in the body frame, parallel to, and as close to the wing as possible. To slice white meat, start at the front halfway up the breast and cut a thin slice of meat down to the cut made parallel to the wing.

ROAST BEEF

Roast ribs of beef are really very simple to carve since you begin at the top. For that reason you may use the same platter for oven-browned potatoes (see page 88). Watercress, too, is a must.









3 Slide knife under slice and hold top with fork. Remove to plate.

After enough slices have After enough since been removed to expose the rib bone, cut along underside of bone, disjoint and remove the bone.



turkey as they are cut. Continue carving until enough meat has been carved for first servings. Carve more turkey as needed.

3 Continue slicing breast meat. Slices will fall away from



For dark meat, hold leg on 4 board or plate at a convenient angle. Cut down through joint to separate the drumstick and the thigh.



To slice drumstick meat, 5 To slice drumstick meat, hold drumstick upright at a convenient angle and cut down in thin slices. Turn drumstick to get uniform slices. If turkey is small, drumsticks and thighs may be served without slicing.



Hold thigh firmly on board or plate with fork. Cut slices of meat parallel to the bone.

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

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

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

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

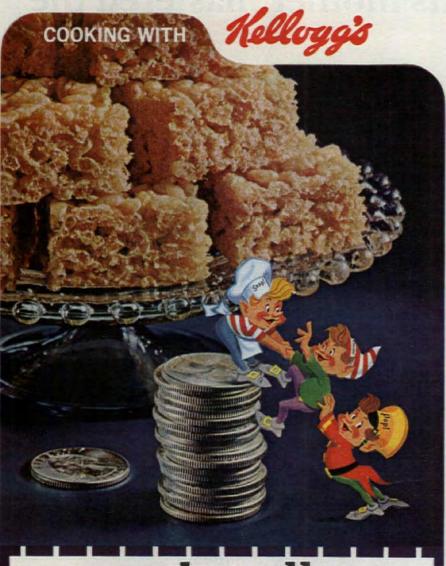




for "compliments to the chefs."

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





marshmallow treats

Make 'em crunchy with Kellogg's® Rice Krispies®—then collect 25¢ from Snap, Crackle, and Pop

Once again you're invited to make Marshmallow Treats and collect a quarter for your fun. Just send your name and address to: Marshmallow Treats, P. O. Box 577, Detroit, Michigan 48232; and include the box top with a blue star on it from a package of Kellogg's Rice Krispies (6-oz. or larger) and brand name and weight from a marshmallow package (7-oz. or larger), or label from a marshmallow creme jar. Your 25¢ will be mailed back promptly.



(Offer limited to one per family and expires May 31, 1968.) Each family's request must be mailed separately. All others will be returned. Sorry, we cannot honor multiple requests.

1/4 cup butter or margarine

6-10 ounces regular marshmallows (about 40) or 4 cups miniature marshmallows

5 cups KELLOGG'S RICE KRISPIES

1. Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is syrupy. Remove from heat.

2. Add Rice Krispies and stir until well-coated.

3. Press warm mixture evenly and firmly into buttered 13 x 9-inch pan. Cut into squares when cool.

Yield: 24 2-inch squares

Note: About 2 cups marshmallow creme may be substituted for marshmallows. Add to melted butter and cook over low heat about 5 minutes, stirring constantly. Proceed as directed in step number 2 above.

3 1965 by Kellogg Company. "Rice Krispies" is a trade mark (Reg. U. S. Pat. Off.) of Kellogg Company for its oven-toasted rice.
2 1965 by Kellogg Company. "Rice Krispies" is a trade mark (Reg. U. S. Pat. Off.) of Kellogg Company for its oven-toasted rice.
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HELPFUL HINTS FOR THE HOME

Yes, there is a way to keep a skin from forming on sauces and puddings—in fact, two ways! You can do it the way the professional chefs do, by dotting the surface with softened butter. Or you can try this clever trick—place a piece of plastic wrap directly on the surface of the sauce or pudding. It makes such a good seal that no air can reach it, thus no skin is formed and sauce stays smooth and lump free.

Goodies

(continued from page 59)

CREAM PUFF BASKET

Filled puffs must be refrigerated until shortly before serving time. Therefore we recommend that the basket be used when serving the puffs, then fill it with some others and use as a centerpiece.

1 cup water

1/2 cup butter or margarine

1 cup sifted all-purpose flour

1/4 teaspoon salt

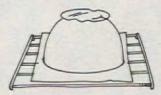
4 eggs

Wooden picks

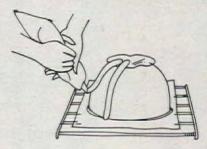
½ pint heavy cream (1 cup)

2 tablespoons confectioners' sugar Few drops peppermint extract

Heat oven to 375° F. Bring water and butter or margarine to boiling. Add flour and salt all at once. Cook over low heat, stirring constantly with a wooden spoon, until mixture forms a ball and follows spoon around pan. Remove from heat. Cool slightly. Add eggs, one at a time, beating until mixture is smooth and shiny.



Invert 1-quart metal bowl or metal mold on a small wire rack that has been covered with sheet of wax paper. Grease outside of bowl or mold well. Cut a small circle of wax paper and place on the top of the inverted bowl. Fill pastry tube that has a No. 5 plain decorator



tube with half the prepared batter. Starting from center top of the bowl, pipe batter in strips from top of bowl to bottom. Make about 12 strips, spacing them



evenly around bowl. Flatten center, where strips meet, very slightly with small spatula or finger. Pipe a border around rim of bowl on the wax paper, being sure to connect all the strips. Pipe a second border on top of first one. Place wire rack with bowl on oven rack. Bake 50 minutes or until puffed and brown. Remove from oven; cool completely. Lift basket and wax paper carefully off bowl. Peel away paper.



For basket handle, pipe batter into semicircle on ungreased cookie sheet. Be sure distance between 2 ends of handle is the same as diameter of top of basket. Bake 30 minutes or until puffed and brown. Attach handle to basket with wooden picks. Decorate edge of basket with Decorator's frosting and wind ribbon around handle, if desired.

Drop remaining batter by teaspoonfuls onto ungreased cookie sheet. Bake 35 minutes or until puffs are lightly browned, Cool on wire racks. Makes 24 puffs.

Whip cream until soft peaks form. Fold in sugar and a few drops peppermint extract to taste. Make a small slit in each puff with knife. Fill with whipped-cream filling. Serve with chocolate sauce, if desired. Makes 8 servings.

WALNUT CANDY-CANE COOKIE TREAT

21/4 cups sifted all-purpose flour 1/2 teaspoon baking powder

1/4 teaspoon salt

1/2 cup butter or margarine

3/4 cup sugar

1 egg

1 teaspoon vanilla

1/2 cup finely ground walnuts

1 egg white

2 to 2½ cups sifted confectioners' sugar

Few drops red food coloring Gold walnuts

Sift flour, baking powder, and salt together. Cream butter or margarine and sugar in medium-size bowl, Blend in egg and vanilla. Stir in walnuts. Blend dry ingredients into creamed mixture. Chill dough 2 hours.

Heat oven to 400° F. Roll rounded teaspoonful of dough on lightly floured board to a strip ¼ inch wide and 6 inches long. Place on greased cookie sheet. Curve top to form cane handle. Repeat to use all the dough. If desired, some of the dough may be rolled ½ inch thick on a floured board with floured rolling pin. Cut out with Christmas-tree cookie cutter. Bake cookies 6 to 8 minutes or until delicately browned. Transfer to wire racks; cool.

Beat egg white slightly; add confectioners' sugar gradually; beat until stiff. Tint with few drops red food coloring. Pipe frosting onto cookies with a No. 47 decorator tube. Set cookies aside to dry. Makes 3 dozen.

To prepare walnuts: Carefully split walnuts in half along the seam with a small screw-driver. Remove nutmeats. Lay shells on paper. Spray with gold paint following directions on can. Allow shells to dry. Place a coin or small trinket in each shell; glue halves together. These gold shells may be used at each space setting at the table, or arranged in a bowl with cookies as shown.

CHRISTMAS STAR COOKIE TREE

Brown wrapping paper 11/2 cups butter or margarine 1¾ cups sugar 4 eggs 51/2 cups sifted all-purpose flour 1/2 teaspoon salt 1 tablespoon milk One 9-inch wooden dowel, 34-inch diameter 1 piece Styrofoam, 5x5x2 inches' 1 teaspoon confectioners' sugar Few drops water

Cut out ten 8-pointed stars from brown wrapping paper in the following sizes: 91/2-inch, 9-inch, 81/2-inch, 8-inch, 7-inch, 6-inch, 5-inch, 4-inch, 3-inch,

2 wooden picks

Cream butter or margarine and sugar together until light. Add 3 eggs; beat well. Sift flour and salt together. Stir into creamed mixture. Wrap dough. Refrigerate overnight.

Heat oven to 350° F. Work with half the dough at a time. Keep other half refrigerated. Roll out dough 1/4-inch thick on a well-floured board with floured rolling pin. Using paper-star patterns, cut out star cookies. Cut two 2-inch stars. Cut one of each of the other sizes. Leave 2-inch stars whole. Cut 3/4-inch hole in center of each of the other stars.

Cut out 18 plain 11/2-inch-round cookies. Cut 3/4-inch hole in center of each. Transfer stars and cookies to ungreased cookie sheets with broad spatulas. Mix milk with remaining egg. Brush cookies lightly.

Bake large cookies 18 to 20 minutes or until evenly and lightly browned. Bake small cookies 10 to 12 minutes. Cool cookies slightly on cookie sheets. Transfer to wire racks. Cool thoroughly,



To assemble tree: Insert dowel into center of Styrofoam. Place largest star cookie on dowel. Then place two round cookies, the next largest cookie, two round cookies, and so on until the dowel is covered. Blend confectioners' sugar and water. Paste 2-inch stars together with mixture. Insert wooden picks between the stars; allow to dry. Place on top of tree.

FONDANT CANDY TREE

1 can (31/2 ounces) flaked coconut (11/3 cups) Green food coloring Red food coloring 1/2 cup cold mashed potatoes 1 teaspoon vanilla 5 to 6 cups sifted confectioners' sugar Wooden picks 12-inch Styrofoam cone Christmas greens or sprengeri greens

Place 3/3 cup coconut in each of two small mixing bowls. Add a few drops green food coloring to one bowl; add a

few drops red food coloring to the other. Toss coconut lightly with fork until all coconut is tinted, Combine mashed potatoes and vanilla in mediumsize bowl. Stir in sugar gradually until fondant is the stiffness of pastry dough. Mix until smooth. Roll fondant into 3/4inch balls. Roll lightly in coconut until candies are covered, Insert wooden pick in each candy, Set on wax-paper-lined tray. Refrigerate overnight. Makes 36 candies.



To assemble tree: Attach each candy to Styrofoam cone with free end of wooden pick. Place greens gently around cone between picks. Now tree is ready to display on your favorite table

POPCORN BALLS AND SNOWMEN

Work with one recipe at a time. Syrup becomes too hard to mold if not shaped quickly.

8 cups popped popcorn 1 cup sugar 1/3 cup light corn syrup 1/3 cup water Raisins Ribbons Gumdrops Wooden picks Red felt

Place popcorn in a large, well-buttered bowl. Combine sugar, corn syrup, and water in 1-quart saucepan. Cook over medium heat until syrup reaches 240° F. on candy thermometer, or a drop forms a soft ball when tested in ice water. Do not stir syrup. Pour hot syrup. over popcorn immediately. Mix well with two forks



To make snowmen: Divide mixture into 3 heaps of graduating sizes. Allow popcorn to cool about 3 minutes. Butter hands well. Press popcorn into 3 balls; stack to form snowman, Press raisins into top ball for eyes and mouth. Decorate large snowmen with ribbon bow tie and attach gumdrop buttons with wooden picks. Decorate small snowmen with mittens cut from red felt attached to ends of piece of red ribbon. Recipe will make one large snowman or two small snowmen. For popcorn balls, make up recipe again. Shape into 12 medium-size popcorn balls. Wrap balls with transparent plastic wrap; tie with (continued)





Look into Contadina -for a richer, thicker tomato paste



This is it-the one and only "8 great tomato" paste. Lovingly put together with plump, sun-ripened tomatoes for a bright-never bitter-tomato taste. Look into what Contadina's richer, thicker tomato paste can do for beef kabobs-the easy way

NICE N' EASY BEEF KABOBS (Makes 4 servings)

cup water

1 tablespoon Worcestershire sauce 11/2 pounds (11/4-inch cubes) sirloin tip steak

2/3 cup (6-ounce can) CONTADINA® Tomato Paste 8-12 par-boiled pearl onions 2-inch pieces green pepper 8-12 cherry tomatoes

Blend tomato paste, salad dressing, water and Worcestershire. Toss with steak cubes to coat. Cover and marinate few hours or overnight in refrigerator. Alternate steak, onion, green pepper and tomatoes on four 15-inch skewers. Place on broiler pan. Brush meat with marinade and vegetables with oil. Broil 4-5 inches from heat 15-20 minutes. Turn and baste often.

FROM THE 8 GREAT TOMATO FOLKS

















COMING IN WINTER

Next month we devote much of our Winter issue to the time-savers! Quick solutions to your house design problems . . . do-it-yourself instant decorating . . . planning the maintenance-free garden . . . a lawn in a day . . . main dishes and desserts in less than an hour . . . quick but hearty breakfasts. And for our Cooking Lesson No. 6-fabulous crepes for appetizers, main dishes, and desserts!

PUSH ANY BUTTON AND



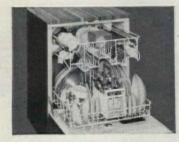
YOUR FRIGIDAIRE DISHWASHER TURNS YOU ON!



Custom Imperial Dishmobile, Model DW-CIMN spaghetti sauce...to a short wash that can make her

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1-year Warranty for repair of any defect without charge, plus 4-year Protection Plan (parts only) for furnishing replacement for any defective part in motor, pump or water

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



Buy her a Frigidaire Dishwasher because...

Frigidaire bothers to build in more help.

SANTA'S REINDEER CENTERPIECE

- piece Styrofoam, 20x14x1 inches
- spray can snow
- wooden sleigh
- 8 decorated reindeer cookies 12 decorated sugar cubes
- 4 decorated Styrofoam cones

Reindeer Cookies:

- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup molasses
- 1 tablespoon vinegar
- 21/2 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 8 wooden picks

Cream shortening, sugar, and molasses together in medium-size bowl. Stir in vinegar. Sift flour, baking soda, salt, ginger, cinnamon, and cloves together. Stir into creamed mixture. Form dough into a ball. Wrap; refrigerate at least 3 hours. Divide dough in half; return one half to refrigerator, Roll half the dough out 1/8 inch thick on a well-floured board with floured rolling pin. Cut dough with a 5-inch reindeer cookie cutter.



Place cookies 1 inch apart on greased cookie sheet. Insert wooden pick into the center of bodies of 8 reindeer. Bake at 350° F, for 10 minutes or until cookies are lightly browned. Cool slightly on cookie sheet. Remove to wire racks; cool thoroughly. Repeat with remaining half of dough. Makes about 30 cookies.

Decorator's Frosting:

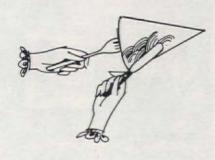
- 1/3 cup butter or margarine
- White of 1 medium-size egg 3 cups sifted confectioners' sugar
- 1/4 teaspoon red food coloring
- 1/2 teaspoon green food coloring 12 sugar cubes
- 4 Styrofoam cones, ranging from

4 to 8 inches tall

Cream butter or margarine until light and fluffy. Beat in egg white. Beat in confectioners' sugar gradually. Continue to beat until mixture is smooth. Place about 1/2 cup frosting in a pastry bag with a No. 2 plain decorating tube. Pipe frosting for eyes, antlers, and tails on reindeer cookies.

Combine red food coloring with 1/4 cup white frosting. With a No. 2 decorating tube, pipe frosting on the sugar cubes to resemble ribbon and bows on packages.

Combine green food coloring with





remaining white frosting. To decorate the cones, push the tines of a fork into the bottom of the Styrofoam cone. Spread green frosting on cone with small spatula. Swirl frosting to give it a rough texture. Allow cones, sugar cubes, and reindeer to dry overnight in a cool, dry place.

To assemble centerpiece: Cut Styrofoam into a free-form shape using a sharp knife. Spray with snow. Allow to dry. Arrange sugar cubes in sleigh and place on Styrofoam. Arrange reindeer and cones. Centerpiece is now ready to decorate your holiday table.

Note: After the holidays, the Styrofoam cones may be washed clean of frosting and put away. Sugar cubes may be stored in a dry place.

Great Roasts

(continued from page 76)

Ox Tail Soup Roast Stuffed Turkey* Glazed Sweet Potatoes with Apples* Creamed Onions Cranberry Chutney* Pumpkin Pie

TO ROAST TURKEY

Prepare your favorite stuffing, allowing one cup large bread crumbs or cubes for each pound ready-to-cook weight of turkey. Heat oven to 325° F. Rinse bird with cold water; drain and pat dry with paper towels. Fill neck (wishbone) cavity with stuffing and skewer neck skin to back, Tuck wing tips behind shoulder joints. Spoon stuffing lightly into body cavity; do not pack it. Push legs under band of skin above the tail. Or, tie a piece of clean, white cord securely around the tail and tie the ends of the legs to the same string.

Place turkey, breast side up, on rack in shallow, open roasting pan. Brush with soft butter or margarine. Insert meat thermometer so bulb is in center of stuffing. Or, insert it so bulb is in center of inside thigh muscle without touching bone. Roast, using times below as a guide, until thermometer in stuffing registers 165° F., or one in thigh registers 185° F. Baste or brush turkey occasionally during roasting with pan drippings or butter or margarine. When turkey is about two-thirds done, cut band of skin or cord so insides of drum-

Ready-to-cook weight	Approximate hours	
6 to 8 pounds	2 to 21/2	
8 to 12 pounds	2½ to 3	
12 to 16 pounds	3 to 33/4	
16 to 20 pounds	33/4 to 41/2	
20 to 24 pounds	41/2 to 51/2	

To test for doneness when not using a meat thermometer: about 20 minutes before roasting time is up, press the thick part of the drumstick between fingers protected with paper towels. If meat is done, it will feel very soft. Or, move the drumstick up and down. It should move easily or twist out of joint. Remove turkey to heated platter. Let bird rest 20 minutes while you make (continued)



GLAZED SWEET POTATOES WITH APPLES

- 2 cans (1 pound, 13 ounces each) sweet potatoes
- 3 medium-size tart apples, cored, pared, and chopped
- % cup butter or margarine
- 11/2 cups brown sugar, firmly packed
- 3 teaspoons salt
- 3 tablespoons lemon juice
- 3 teaspoons prepared mustard

Heat oven to 375° F. Layer sweet potatoes and apples in buttered, 2-quart shallow baking dish. Combine butter or margarine, brown sugar, salt, lemon juice, and mustard in small saucepan. Heat to boiling. Pour over sweet potatoes and apples. Bake 30 minutes or until apples are soft and top is brown. Makes 8 servings.

CRANBERRY CHUTNEY

- 1 cup seedless raisins
- 1 package (8 ounces) pitted dates,
- 1 pound (4 cups) fresh or frozen cranberries
- 1/2 cup vinegar
- 1 cup water
- 1/2 cup sugar
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon salt

Combine all ingredients in large, heavy saucepan. Bring to boiling over medium heat, Simmer 5 minutes or until cranberries are split. Serve warm or cold. Makes about 2 quarts.

Standing Rib Roast*
Yorkshire Pudding Popovers* Oven Browned Potatoes Creamed Spinach with Roquefort Cheese Romaine and Tomato Salad Coffee Ice Cream with Grated Chocolate Vanilla Wafers Coffee

TO ROAST STANDING RIBS OF BEEF

Heat oven to 300° F. or 325° F. Place roast, fat side up, in shallow, open roasting pan. Season with salt and pepper, if desired. Insert meat thermometer so tip comes to center part of roast without touching bone or resting in fat, Roast until thermometer registers 140° F. for rare (allow 18 to 20 minutes per pound), 160° F. for medium (22 to 25 minutes per pound), 170° F. for well done (27 to 30 minutes per pound). Remove roast to heated platter. Let rest 15 to 20 minutes. This lets meat firm up, makes carving easier, and retains the juices.

YORKSHIRE PUDDING POPOVERS

- 1 cup sifted all-purpose flour
- 3/4 teaspoon salt
- 2 eggs, well beaten
- cup milk 1 tablespoon pure vegetable oil

Heat oven to 425° F. Sift flour and salt into mixing bowl. Combine eggs, milk, and oil. Add to flour; beat with rotary beater until well blended. Spoon 2 teaspoons of pan drippings from roast beef into each of nine 6-ounce custard cups. Fill each prepared cup half full of batter. Bake 40 to 45 minutes or until golden brown. Remove from cups. Serve immediately.



OVEN BROWNED POTATOES

8 medium-size potatoes, pared

About 11/2 hours before roast is done, cook potatoes in boiling, salted water 10 minutes. Drain. Place in roasting pan around roast. Roast 45 to 60 minutes or until tender and nicely browned, turning often and basting with fat drippings in pan. Remove from pan; transfer to paper towels to drain, Makes 8 servings.

CREAMED SPINACH WITH ROQUEFORT CHEESE

1/4 cup butter or margarine 4 pounds fresh spinach or 4 packages (10 ounces each) frozen spinach, cooked, drained, and chopped 1/4 cup flour 11/2 cups heavy cream 3 ounces Roquefort cheese, crumbled 1/2 teaspoon salt

1/2 teaspoon pepper

Melt 2 tablespoons butter or margarine in a large saucepan over medium heat. Add spinach. Sauté spinach 5 minutes, stirring with wooden spoon. Remove from heat; keep warm. Melt remaining 2 tablespoons butter or margarine in small saucepan. Blend in flour; cook 1 minute. Remove from heat. Stir in cream gradually. Cook over medium heat, stirring constantly, until mixture thickens. Add cheese, salt, and pepper. Stir until cheese melts. Add to spinach; mix well. Makes 8 servings.

Crown Roast of Lamb* Glazed Beets with Mandarin Oranges¹ Peas, Rice, and Parsley* **Buttered Asparagus** Warm Gingerbread with Hard Sauce Coffee

TO ROAST CROWN ROAST OF LAMB

Heat oven to 325° F. Place crown, rib bones down, in roasting pan without a rack so fat from roast bastes ends of rib bones. Insert meat thermometer between ribs into center of thickest part of meat. Make sure bulb does not rest in fat or on bone. Roast until thermometer registers 175° F, for medium done or 180° F. for well done (it will take about 30 to 35 minutes per pound). If you like lamb a little pink, roast it until thermometer registers 170° F. or less. Remove roast to heated platter. Let rest 15 to 20 minutes before carving.

GLAZED BEETS WITH MANDARIN ORANGES

1 cup orange juice 1/4 cup butter or margarine 1 teaspoon salt 1/4 teaspoon ground cardamom

2 teaspoons cornstarch

2 tablespoons water

2 cans (1 pound each) small whole beets, drained

2 cans (11 ounces each) mandarin orange sections, drained

Combine orange juice, butter or margarine, salt, and cardamom in 2-quart saucepan. Bring to boiling. Mix cornstarch with water until smooth. Stir into sauce. Boil 2 to 3 minutes or until sauce is clear. Add beets. Heat thoroughly. Just before serving, add orange sections. Makes 8 servings.



PEAS, RICE, AND PARSLEY

- 2 packages (10 ounces each) frozen peas (3 cups), cooked and drained
- 4 cups cooked rice
- 4 tablespoons melted butter or margarine
- 2 tablespoons minced parsley

Combine all ingredients. Heat and serve. Makes 8 servings.

Baked Ham*
Cheddar Spoon Bread*
Red Cabbage and Apples*
Buttered Green Beans
Lemon Sherbet
Assorted Cookies
Coffee

TO BAKE A WHOLE HAM

Heat oven to 300° F, or 325° F. If directions for baking come with ham, follow them exactly. Otherwise bake as follows: Place ham, fat side up, on rack in shallow, open roasting pan. Insert meat thermometer into center of thickest part of ham without letting the bulb touch the bone or rest in fat. If it is a cook-before-eating ham, roast until thermometer registers 160° F., allowing 18 to 20 minutes per pound. For a fully cooked ham, roast to 130° F., allowing 14 to 17 minutes per pound. Allow an extra 15 minutes for removing skin and scoring fat.

To glaze ham, remove ham from oven 30 minutes before end of baking time. Remove rind carefully with sharp knife. Score fat in diamond pattern. Stud with whole cloves. Spoon on heated, strained apricot preserves; pat on brown sugar. Or use your favorite glaze. Continue baking until temperature indicated above is reached.

CHEDDAR SPOON BREAD

- 3 cups milk
- 1 cup yellow cornmeal
- 1 cup shredded sharp Cheddar cheese
- 1 teaspoon salt
- 1 teaspoon baking powder
- 3 egg yolks, well beaten
- 3 egg whites, stiffly beaten

Heat oven to 325° F. Heat 2 cups milk in 3-quart saucepan. Add cornmeal gradually, stirring about 5 minutes or until thickened. Remove from heat. Stir in cheese. Mix until cheese melts. Add remaining 1 cup milk, salt, baking powder, and egg yolks. Mix well. Fold in egg whites. Pour into lightly greased 2-quart casserole. Bake 1 hour or until set. Makes 8 servings.

RED CABBAGE AND APPLES

- 4 tablespoons butter or margarine 1 medium-size head red cabbage (2 to 2½ pounds), cored and shredded
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 teaspoon ground nutmeg
- ¼ cup red wine vinegar 4 medium-size tart appl
- 4 medium-size tart apples, cored, pared, and chopped
- 3 tablespoons sugar

Melt butter or margarine in large, heavy saucepan. Add cabbage, salt, pepper, nutmeg, and vinegar. Mix well. Cover. Simmer 45 minutes. Add apples and sugar. Cover. Simmer 10 to 15 minutes or until apples are tender. Makes 8 servings.



Stuffed Mushroom Caps*
Roast Stuffed Suckling Pig*
Brussels Sprouts with
Water Chestnuts*
Applesauce and Currants*
Steamed Fig Pudding
Coffee

STUFFED MUSHROOM CAPS

24 medium-size mushrooms
¼ cup butter or margarine
2 teaspoons lemon juice
1 clove of garlic, finely chopped
1 can (2 ounces) anchovy fillets,
well drained and finely chopped
¼ cup chopped parsley
¾ cup soft, fresh bread crumbs
Dash of black pepper

Heat oven to 350° F. Remove stems from mushrooms. Chop stems coarsely. Melt 3 tablespoons butter or margarine in small skillet. Add chopped stems. Sprinkle with lemon juice. Sauté 3 minutes. Add garlic; cook 1 minute. Remove skillet from heat. Add anchovies, parsley, bread crumbs, and pepper. Mix well. Fill caps with mixture. Place caps in lightly buttered baking dish in a single layer. Melt remaining 1 tablespoon butter or margarine; drizzle over mushrooms. Bake 15 minutes or until mushrooms are tender. Makes 8 servings.

TO ROAST SUCKLING PIG

Suckling pigs may be bought ranging in size from 10 to 20 pounds. Choose one that will fit in your oven. Have the butcher clean and trim the pig. Prepare your favorite bread stuffing, making enough so the pig will have a nicely rounded belly. Stuff pig. Sew up opening with strong cord and a large, heavy needle. You can first punch holes about 1 inch apart along both sides of opening with an ice pick, if you wish. Set pig, back up, in roasting pan. Tuck hind legs in on either side. They may be tied to hold them in position. Place front legs straight forward and set head between them. Place a small block of wood or a cork in mouth to hold it open.

Heat oven to 375° F. Brush pig with melted butter or margarine. Roast pig, allowing 15 minutes per pound unstuffed weight. Cover ears and tail with aluminum foil if they brown too fast. Baste pig frequently. Carefully slide pig onto large carving board or platter. Remove foil and wood or cork. Place apple in mouth. Decorate neck with cranberry garland and paper ruff, if desired.

BRUSSELS SPROUTS WITH WATER CHESTNUTS

- ¼ cup butter or margarine
 1 can (8 ounces) water chestnuts, thinly sliced
- 2 packages (10 ounces each) frozen Brussels sprouts, cooked and drained 2 tablespoons chopped parsley

Melt butter or margarine in large saucepan, Add water chestnuts; cook 3 minutes over medium heat, Add Brussels sprouts; toss lightly. Sprinkle with

APPLESAUCE AND CURRANTS

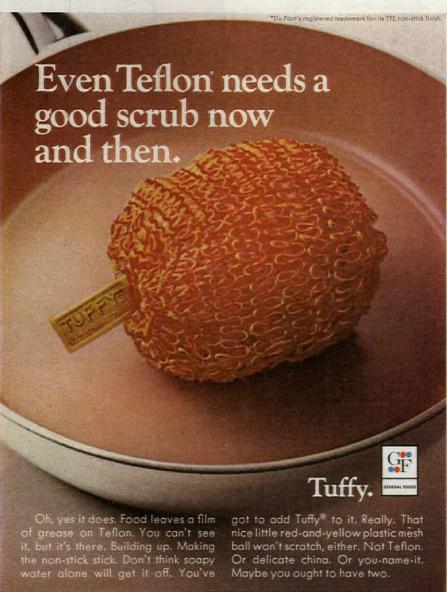
parsley. Makes 8 servings.

drained

1 can or jar (1 pound) applesauce or 2 cups fresh applesauce 1 cup dried currants, washed and

Combine applesauce and currants in small saucepan. Heat thoroughly. Makes about 3 cups. (continued)





Let dad know when a storm's brewing. Taylor's Statesman Barometer forecasts weather. Also tells tem-

perature and humidity. In Avocado green, fruitwood or mahogany finish, \$27.50. Other wall barometers from \$9.95 to \$75.

Taylor Instrument Companies, Asheville, N.C.

(continued)

Artichoke Hearts Vinaigrette* Roast Leg of Lamb' White Beans with Tomatoes* Mint Jelly Poached Pears Coffee

ARTICHOKE HEARTS VINAIGRETTE

- 2 packages (9 ounces each) frozen artichoke hearts, cooked and drained
- 1/2 cup olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon leaf oregano, crumbled
- 1/4 teaspoon leaf thyme, crumbled
- 1/2 teaspoon paprika
- 1/4 cup vinegar
- Crisp salad greens

Combine artichoke hearts with remaining ingredients in medium-size bowl. Cover. Refrigerate 12 to 24 hours before serving. Drain and discard marinade. Serve artichoke hearts with salad greens. Makes 8 servings.

TO ROAST LEG OF LAMB

Heat oven to 300° F. or 325° F. Place leg of lamb, fat side up, on rack in shallow, open roasting pan. Sprinkle with salt and pepper. Roast may be rubbed with cut clove of garlic or sliver of garlic may be inserted under skin, if desired. Insert meat thermometer into thickest part of muscle, being careful that bulb does not touch bone or rest in fat. Roast to 175° F. on meat thermometer for medium done, to 180° F. for well done. Allow 30 to 35 minutes per pound, Remove to heated platter. Let rest 15 to 20 minutes before carving.

WHITE BEANS WITH TOMATOES

pound pea beans

carrot, pared and quartered

stalk celery

2 whole cloves

1 bay leaf

whole onion, peeled 2 teaspoons salt

4 tablespoons butter or margarine 1 cup minced onion (1 large)

clove of garlic, minced

2 cans (1 pound each) tomatoes

1/2 cup white wine

2 tablespoons tomato paste

1 teaspoon salt

1/2 teaspoon pepper

2 tablespoons chopped parsley

Wash beans. Cover with water; soak overnight. Drain. Place beans in large saucepan. Cover with water, Add carrot and celery. Press cloves and bay leaf into whole onion; add to beans. Simmer 1 hour or until beans are tender. Add 2 teaspoons salt during last 15 minutes of cooking. Melt butter or margarine in large skillet over medium heat. Add minced onion; cook until lightly browned. Stir in garlic; cook 1 minute. Drain tomatoes, Reserve 1 cup juice; chop tomatoes. Add tomatoes, 1 cup reserved tomato juice, wine, tomato paste, 1 teaspoon salt, and pepper. Simmer 10 minutes. Taste sauce. Correct seasoning by adding salt and pepper, if needed. Drain beans. Discard carrot, celery, and onion. Combine beans and tomato sauce, Simmer 5 minutes to blend flavors. Turn into serving dish. Sprinkle with parsley. Makes 8 servings.

ALL RECIPES TASTE-TESTED IN AMERICAN HOME KITCHENS

STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION

(Act of October 23, 1962; Section 4369, Title 39, United States Code)

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Managing Editor: Helen De Motte, New York,
New York.

7. Owner (If owned by a corporation, its name and address must be stated and also immediately thereunder the names and addresses of stockholders owning or holding 1 per cent or more of total amount of stock. If not owned by a corporation, the names and addresses of the individual owners must be given.)

the individual owners must be given.)

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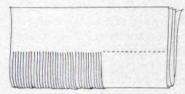
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A. Total No. Copies Printed (Net Press Run) B. Paid Circulation	3,831,000	3,854,000
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2. Mail Subscriptions C. Total Paid Circulation D. Free Distribution (including samples) by	3,538,204	3,544,003
Mail, Carrier or Other Means	73,939 3,612,143	60,065 3,604,068
F. Office Use, Left-over, Unaccounted, Spoiled After Printing G. Total (Sum of E & F—should equal net	218,857	249,932
press run in A)	3,831,000	3,854,000
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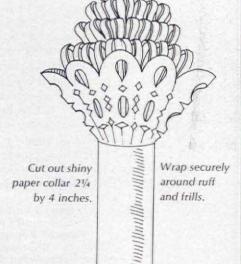
FRINGED FRILLY **PANTS**

Brighten up the time-honored custom of embellishing a crown roast, leg of lamb, or turkey, with colorful pettipants. We show you two versions. The first is made in three parts-large two-color frills, a lacy ruff repeating one color, and a shiny collar the other color. The second is simply a small version of the large frills made out of shiny papers.

For large frills cut 7-inch squares of two different-colored tissues placed one over the other.



Fold in half, mark pencil guideline 11/2 inches deep from folded edge. Cut strips 1/8 inch wide.



Unfold papers carefully and flip so inside is outside, Roll loosely around two fingers to 1inch diameter. Secure edges of roll with cellophane tape. Push

up center of roll to

form three tiers.

Small frills are made from double-layer of shiny, opaque paper strips, 31/4 by 7 inches.

Follow procedures for large frills

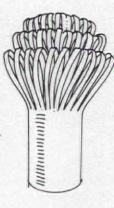
but cut 1/16-inch-wide

strips from fold to guideline.

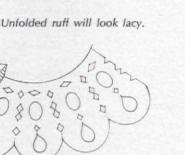
Single-layer ruff repeats one color of frills. Cut paper into fan shape 21/2



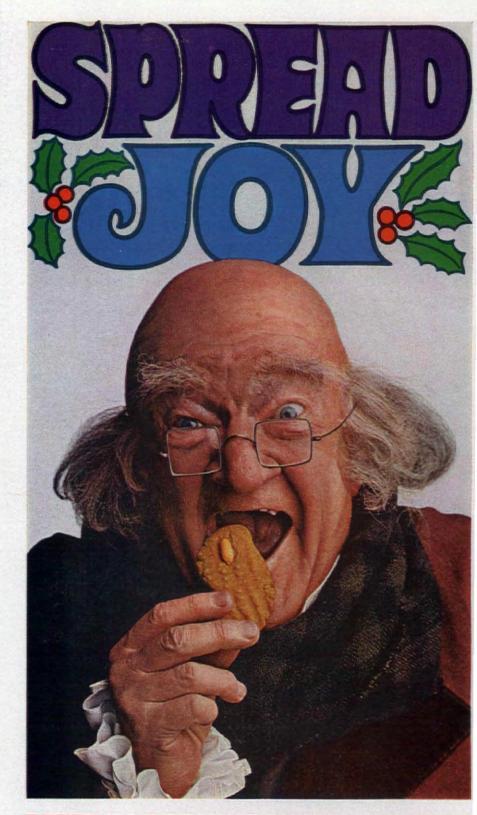
inches high. Fold in eight sections, cut fancy design in edges, rounding off corners.



Carefully flip papers inside out. Roll around forefinger to desired diameter. Push center up to form threetiered frills.



Artist: Tonia Hampso



PETER PAN PEANUT BUTTER COOKIES

weren't really meant just to warm up cranky old Scrooges. We actually invented them for kids and other nice people. But, curiously enough, they seem to have a way of making everybody who crunches into one just a little bit happier. And isn't that what Christmas is all about.

Ingredients:

- 1 cup shortening
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla 1 cup Peter Pan
- 2 cups sifted flour
- 2 teaspoons soda
- 1/2 teaspoon salt 5 dozen (about) peanuts

CLIP THE COUPON AND START SPREADING JOY TODAY.

Cream shortening, sugars, eggs and vanilla. Stir in Peter Pan Peanut Butter. Sift dry ingredients, stir into creamed mixture. Shape 1 teaspoon of dough. Press into slim S-shape and place on ungreased cooky sheet. Insert peanut in end of dough. Press dough with back of floured fork to make criss-cross. Bake in 350° oven about 10 minutes. Makes about 5 dozen cookies



3 new Golden Bars from Pillsbury

Pecan, Apricot and Coconut Bars... with the crunchiest pecans, the tastiest apricots and the chewiest coconut. Moist, rich bars (24 in each box)... just right for holiday gift giving or whenever the coffee's on. Look for Pillsbury's new Golden Bars in the Coffeetime Mix Section of your store. The home of Pillsbury's quick breads, bars, and coffee cake mixes. Unbelievably good.





COMPANY'S COMING TO A LATE SUPPER

A late supper is a pleasant way to entertain after a party, a concert, or an evening at the theater. Since almost everyone will have had some kind of snack earlier in the evening, you will want to have a supper menu that is light, yet satisfying. Our mild Shrimp Curry fits this requirement with aplomb. Served with a selection of accompaniments, a crusty bread, a crisp salad, and a light party dessert, it's sure to please every guest. The curry sauce may be prepared well in advance—the day before—if it is tightly covered and refrigerated. The shrimp are then cooked in the sauce when you heat it before serving. Packaged, precooked rice is recommended for convenience, and of course, the salad greens and dressing are prepared ahead and tossed together just before bringing to the table. The Apple Torte requires only one hour for preparation and baking. Prepare it early in the day, and serve slightly warm or at room temperature.

A buffet setting is most appropriate for this late supper menu. Appetites vary widely late in the day, and a buffet allows each guest to help himself according to his taste.

Bengal Shrimp Curry*
Fluffy Rice
Toasted Coconut Raisins
Peanuts Chutney Chopped Egg
Mixed Green Salad Lemon Dressing*
Crusty French Bread
Apple Torte*
Coffee

BENGAL SHRIMP CURRY

½ cup butter or margarine 1 cup chopped onion (1 large)

2 tablespoons chopped parsley 1 cup pared, chopped apple

2 tablespoons mild curry powder 4 cup sifted all-purpose flour

2 cans (13¾ ounces each) chicken broth (3½ cups)

1/4 cup dry sherry

1 teaspoon salt

3 pounds fresh shrimp, shelled and deveined, or 3 packages (10 ounces each) frozen, shelled, and deveined shrimp, thawed

1/2 pint (1 cup) heavy cream

Melt butter or margarine in 5-quart saucepan. Sauté onion, parsley, and apple 5 minutes. Blend in curry and flour; cook 1 minute over medium heat. Remove from heat. Stir in broth gradually. Add sherry and salt. Cook over medium heat, stirring constantly, until mixture boils and thickens. Cover. Reduce heat; simmer 30 minutes. Sauce may be cooled then refrigerated until 20 minutes before serving time. Before serving, bring sauce to a slow boil over medium heat. Add shrimp. Cover. Simmer 10 minutes. Reduce heat; stir in heavy cream. Heat thoroughly, but do not boil. Serve over rice. Makes 8 servings.

LEMON DRESSING

34 cup pure vegetable oil

1/4 cup lemon juice

1/2 teaspoon salt

1/4 teaspoon dry mustard

1/4 teaspoon pepper

1/4 teaspoon celery seeds

Combine all ingredients, Mix with rotary beater or electric blender, Chill. Serve over mixed green salad. Makes 1 cup.

APPLE TORTE

Pastry:

1 cup sifted all-purpose flour

1/4 cup sugar

6 tablespoons butter or margarine

1 egg yolk

Heat oven to 375° F. Sift flour and sugar together. Cut in butter or margarine with pastry blender or two knives until mixture is crumbly. Stir in egg yolk with fork; mix until pastry holds together. Press into 8-inch springform pan. Cover the bottom and 1 inch up side of pan. Bake 10 minutes. Remove from oven, but leave oven set at 375° F. Cool pastry 10 minutes before filling.

Filling:

3 large apples, pared, cored, and thinly sliced

2 tablespoons melted butter or margarine

1 tablespoon sugar

Arrange apples on bottom of pastry shell. Brush with butter or margarine. Sprinkle with sugar, Return to oven, Bake 20 minutes, Leave oven set at 375° F.

Glaze:

1 tablespoon butter or margarine

1/2 cup apricot jam

2 tablespoons blanched, sliced almonds

Combine butter or margarine and jam in small saucepan. Place over medium heat until jam melts. Spread over apples. Sprinkle with almonds. Return to oven; bake 10 minutes. Remove from oven. Allow to cool before removing side of pan. Serve slightly warm with whipped cream or ice cream, if desired.

Makes 8 servings.

PICK THE PERFECT CHRISTMAS TRFF

This season, shop for your Christmas tree as you would for a prize garden specimen, and give it the

same tender attention. Have you considered buying a live tree and planting it outdoors after the holidays? But even if you don't need a new evergreen in your garden, choose your cut tree carefully-for safety's sake as well as beauty.

HOW TO CHOOSE YOUR TREE

Douglas fir and balsam fir make excellent Christmas trees and are the most widely used species in the East, along with Scotch pine and white spruce. Different types are popular in other sections of the country. Long-needled pine is a Southern favorite, while the West prefers firs and cypresses. Spruces are the least practical because they of all have the poorest needle retention and require constant vigilance.

There are now established national grades for Christmas trees, which will make shopping easier for you. (If the tree you buy is graded, it will be tagged U.S. Premium, U.S. Choice, or U.S. Standard.) How your tree looks and how long it lasts will depend largely on the grade you choose. If you want top quality, ask for U.S. Premium. U.S. Premium trees have the typical characteristics of the species, are fresh, clean, healthy, and well trimmed. They are never less than medium density, symmetrical with normal taper, and have all four faces free from damage.

However, depending on where you're planning to place the tree, you may

consider buying U.S. Choice, which has three faces free from damage, or U.S. Standard, with two adjacent undamaged faces. These trees are fine for standing in corners or for using against a wall.

No matter what grade you buy, test the tree for freshness first. Rub your finger across the bottom of the trunk. If it's sticky, you can be sure you're buying a fresh tree

TRICKS OF THE TRADE

If you're a last-minute tree shopper and can't find the full, ideally shaped

tree you had hoped for, be a clever faker. With an electric drill, bore holes in the trunk on the exposed face of the tree, and pop in extra branches until you have the full shape you want. Decorators and prop men do it all the time. The only disadvantage of this maneuver is that the fillings won't hold up as long as the normal branches will. But if you do the job on Christmas Eve, your stage tree will probably

cold the water will freeze, however, place the tree in the garage, cellar, or unheated sunporch, out of the sun. Be sure to add water to the pail and sprinkle the branches every day.

When you bring your tree into the house, anchor it in a stand that has a deep container for water. It should hold at least a quart. Never stand your tree in front of a radiator or hot-air duct. It should have the cool-

tree needs at least one quart of water a day to maintain its moisture content and control flammability. A tree with moisture content below 60 percent is dried out and will burn.

Make frequent spot checks of the needles for dryness. Browned needles are a fire hazard so if you notice them on your tree, remove the lights. If the needles start to drop heavily, take the tree down at once. Be sure the deco-

> rations you use are fireproof. When you leave the house and before you retire at night, pull out the plug for the tree lights.

DOUBLE-DUTY LIVING

baskets. Because of the ex-

buying a live tree, and your chances of success are best if the ground is not yet frozen. Select the spot where you'll want to plant it, and cover the area with leaves, straw, wood chips, or other mulch material. Cover this with burlap to keep it from blowing away. This cover will prevent the ground from freezing if the temperature should drop suddenly, and you'll be able to plant your tree as soon as the holidays are over. Never subject a live tree to more than nine or ten days indoors!

and pack damp peatmoss around it.

TREES

If you're planning to add an evergreen tree to your landscape, you can buy one now, use it as a Christmas tree, then plant it outside. Many Christmas-tree lots carry live trees, as do nurseries and garden centers. They're sold as balled-andburlapped specimens, in metal cans, or in bushel tra care and labor required to handle live trees, they're more expensive than cut ones, even though smaller.

Timing is important when

If the ground has already frozen where you live, you'll have to keep the tree in the garage after the holidays, until the ground thaws in February or March. Don't expose the roots or they'll dry out and die. Stand the burlapped earth ball or container in a tub

PLANTING TIME

When it's time to plant, follow the usual procedure for evergreens: Dig a hole larger than the root ball and position the top of the earth ball at the soil line, no deeper, on a mound of soil at the bottom of the hole. If your tree is balled-and-burlapped, loosen the burlap and tuck it at the bottom of the hole. If root ball is in a container, remove it carefully. Fill hole, tamp down soil to eliminate air pockets; water well.



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



last until New Year's. You can ask for extra branches at the Christmas-tree lot, or buy a second tree and cut it up.

TREE-SAVING TIPS

As soon as you bring your tree home, peel off some of the bark at the base of the trunk, and stand it in a bucket of water. Don't bring it into the hot, dehydrating atmosphere of your living room until you're ready to decorate it. If the weather isn't freezing cold, leave it on the porch or other shaded spot, replenishing the water in the pail as necessary. If it's so

est spot in the room if you wish it to go through the holidays green, fresh, and minus falling needles.

A stump six or seven inches long will stabilize your tree in its stand. Cut a diagonal one-inch slice from the stump and peel the bark back another inch. This will enable the tree to absorb more water.

Water is the secret ingredient that will keep your tree fresh all through the festive season. To give it an extra added boost of energy, dissolve a cup of sugar in the water. For safety's sake, keep in mind that an average

HOW OUR READERS MAKE CHRISTMAS MERRIER

In our reader mail we find lots of good ideas for making Christmas mer-

rier. Families from all over the country write to tell us about their special Christmas customs and traditions. We only wish we had room to print them all! Here are several we'd like to share with you.

FROM MICHIGAN

"I believe that no matter how a family celebrates, it will be more meaningful if there are parts of the celebration that never change.

"We have three sons, ages five, four, and two. Even at this age, the older boys enjoy shopping. At Christmastime I take them shopping, one at a time. They choose a gift for the other boys, and wrap it unaided (usually by wadding paper around it and tying it with one long piece of tape!). We also choose one day to buy unusual tree decorations or bulbs. Each

boy is allowed to buy one decoration as his very own. We tag it with his name and the year and hang it on the tree. This is one of the children's favorite 'traditions.'" Mrs. Dean Jenkins

FROM KANSAS

"For the past few years, my husband and I have made our Christmas merrier by entertaining the carolers who come to sing on Christmas Eve.

"We live in a small midwestern farming community and have about 20 carolers each year. They, along with their sponsors, come in and sit around the Christmas tree while we serve refreshments. After they have finished eating, they sing carols for us.

"When they are ready to leave, we always give each of them a Christmas goodie to take home . . . popcorn balls, a package of candy canes, gingerbread men. Somehow all during the rest of the Christmas season, the house seems to ring with their voices. They truly make our Christmas merrier." Mrs. Max Nusbaum

FROM NEW YORK

"Having two small children, I not only want their Christmas to be fun but also for them to know the true meaning of it.

"Some years back, I came upon the idea of baking a Christmas-birthday cake. We bake as fancy a cake as we can (usually several days ahead of time and store it in our freezer). Comes Christmas evening, this is Our Lord's birthday cake. Each of our children has his own candle on top. We all join in and sing happy birthday to Jesus and the little ones have fun blowing out their candles. What better way for children and adults to remember what Christmas is about?" Mrs. A. Hutulcoff

FROM VIRGINIA

"We have four children and Christmas can get pretty hectic. This year we tried some new things to make it simpler and more meaningful. First, early in December we started the ceremony of lighting the advent candles one each week, one on Christmas Day, and all on Twelfth Night.

"Since most youngsters get entirely too many things on Christmas and many of the smaller gifts are not appreciated, we hold some gifts back and give them out one a day for the week following Christmas. These include such things as paints, books, games." Mrs. James T. Comfort

FROM CONNECTICUT

"Each Christmas season we prepare a gift for someone outside our family —usually a low-income family with many children. This gift is always simple... Christmas cookies, a box of mittens knitted from leftover yarn, a collection of small toys.

"Once our children were old enough to know that Santa wasn't the stocking stuffer, we wrote the names of each member of the family on small slips of paper and let everyone draw a name. Each person stuffs the stocking of the one whose name he drew." Mrs. P. Firraresso



Imported, Hand-Blown Snifter

9½ inches high—holds more than two whole batches of Party Mix.

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CHEX PARTY MIX RECIPE

6 tablespoons butter or margarine 4 teaspoons Worcestershire sauce 1 teaspoon seasoned salt or 3/8

teaspoon garlic powder and 3/8 teaspoon salt

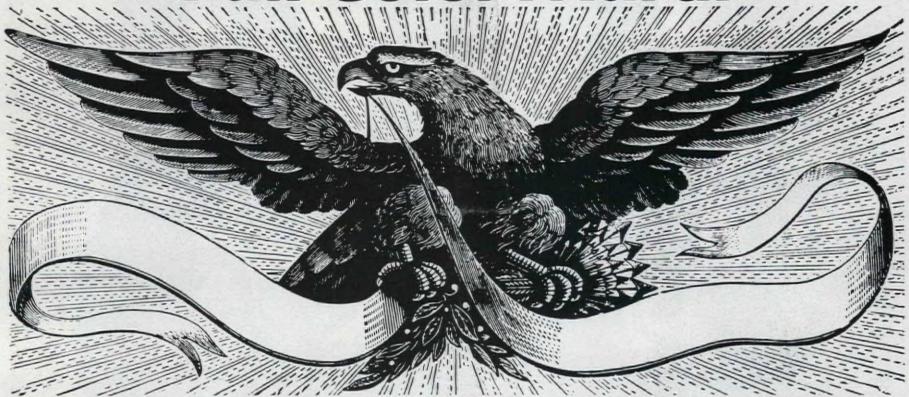
- 6 cups Chex (Mix Wheat, Corn, and Rice equally or any way you like) 3/4 cup salted nuts
- 1. Heat oven to 250°
- 2. Slowly melt butter in shallow pan.

salt. 3. Add Chex and nuts. Mix until all pieces are coated. 4. Heat in oven 45 minutes. Stir every 15 minutes. Spread on absorbent paper to cool.

UIELD: 6-3/4 cups.



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AMAZING OFFER! Retail Value in Art Stores is \$10 for a giant American Eagle this size. This beautiful 25½"x9½" mural on parchment is featured in art catalogs and fine stores. Now with 4 exquisite American soldier prints at our special low price of only 50¢ each . . . the American Eagle is yours ABSOLUTELY FREE.

These are the most beautifully decorative art prints ever created by one of America's favorite historic artists, Victor Olson. Never sold in stores, the 4 soldiers are "exclusive", limited edition ink prints on heavy parchment paper. Unusual tall shape, 25" x 9", so good for grouping in pairs or in a row! The newest rage of home decorators is this tall "original" look. The excitement and beauty they bring to any room must be seen to be appreciated. The Eagle is actually reproduced for your order in beautiful full color entirely by hand. Put over fireplace, mantel or favorite wall.

The small illustrations shown here cannot convey the beauty and excitement of these exclusive works of art. Only when you receive your full color American Eagle Mural and your 4 American Soldiers will you appreciate how they will add new beauty to your home.

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CHRISTMAS MOVIES CAN BE GOOD

If you take movies of this year's Christmas festivities, it will be hard to

make a film that won't interest you and your family. Electric-eye cameras, dropin super-8 cartridges, and extra-bright movie lights virtually assure you of technically correct results. And, of course, the sequence of your family enjoying themselves will always have meaning for you.

But this year, why not give a thought to the brave souls who say, "Sure" when you say, "Want to see some home movies?" This captive audience may not be enchanted by a five-minute sequence of little Johnny struggling with gift wrappings. And they might even find it dull to watch Mom and Dad hanging baubles on the tree.

The easiest means of adding interest to your movies is to employ some of the simple tricks used by Hollywood and TV production companies.

For starters, set up the Christmas tree, but leave it undecorated. Then load your camera, attach a movie light and place the camera on a tripod-not a flimsy pocket tripod, but a sturdy one that doesn't quiver at a slight touch on the camera. Now shoot a five-second strip of the bare tree. Stop the camera, but leave it in exactly the same position. String the lights on the tree and shoot for another five seconds. Add the baubles, globes, and other trinkets, then shoot for another five seconds. Continue this process through various stages of decorating the tree, setting the presents under it, etc., finishing up with a ten-

second shot of the finished job. When projected, this film will show the tree being decorated by an unseen hand, with decorations popping on, and gifts appearing under the tree as if by magic. A sure crowd pleaser.

You might also experiment with some of the endless variations on the basic theme. For example, after your initial shot of the bare tree, shorten each sequence by one second, until decorations and gifts are popping into view a second or less apart. When the tree is completely decorated, go back to a five-second shot, then be-

fore stopping the camera, zoom in on the tree until only part of it fills the entire viewfinder. The feeling of change and rapid passage of time thus created will intrigue even the most jaded viewer of home movies.

YOUR "ACTORS"

The fact that you're using trick photography needn't keep members of the family from appearing in the it. After the lights are fastened to the tree, have another child pose on a ladder as if connecting up the last two light strands. Take a two-second shot or less of this scene. Follow with another short one of Mom on a ladder hanging the first ornament. Put on several more ornaments, then do another quick shot of someone else hanging an ornament on another part of the tree, and so on. On

work up a shooting script in advance. Think through the various stages of preparing for the holidays—buying a turkey, bringing home the tree, wrapping gifts, addressing cards, and the like. Wouldn't some shots of these activities make an excellent beginning for a film? Then, is there any particular sequence or ritual your family has evolved for its holiday celebration? It may start with trimming the

tree, followed on Christmas morning by the unwrapping of the presents followed by dressing the children for church, sitting down to dinner, receiving visitors, and so on.

List which activities you want to shoot and approximately how you want to shoot them. This list constitutes your basic shooting script. Follow it. And then, when you get your film back from the processor, do some editing, and combine all reels into a single large reel.

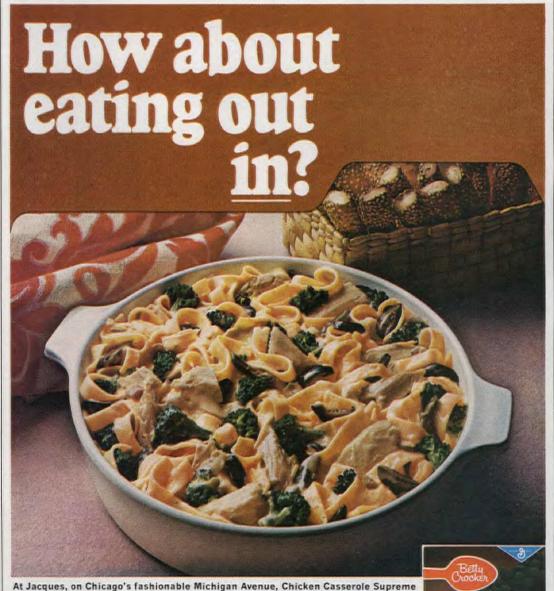
EDITING AND TITLING

Editing a movie film consists, basically, of snipping out all unwanted footage, such as extraneous leaders, or poorly exposed frames, to give more continuity than is achieved by using the film as shot. A scene may be shortened or moved from one place to another on the reel. This sounds a lot more difficult than it is, and perhaps the best advice is to ask your photo dealer for a demonstration or explanation of an editing device. They're inexpensive to buy and easy to learn to use.

Once the reels have been edited into a single larger one, all you've got to do is add a title, such as, "Christmas, 1968" or "'68 Christmas With the Jones Family." Probably the simplest way to do this is to use a titling kit—again inexpensive and readily available at a photo store. It enables you to print signs that you then photograph and fasten to the edited reel. Naturally, a

title introducing the entire film goes between the leader strip and the first scene. But you might also use titles to introduce each individual scene: "Christmas Eve," "Trimming the Tree," "Off to Church." These are all shot with the aid of a titling kit and put into the film by means of the editing device

No film is complete without an ending. Perhaps the easiest way to end your film is with a dusk shot of your house, lit up followed by a "The End" strip. You'll have a lot of fun, your viewers will be grateful.



At Jacques, on Chicago's fashionable Michigan Avenue, Chicken Casserole Supreme is a delicious dinner favorite. Here's how to make it with Betty Crocker Noodles Romanoff.

- 1 pkg. (4-serving size) Betty Crocker Noodles Romanoff
- 1 can (10½ oz.) cream of mushroom soup
- 2 cups cut-up cooked chicken
- 1 pkg. (10 oz.) frozen chopped broccoli, thawed and drained
- ½ cup pitted ripe olives, cut into wedges

Heat oven to 350. Prepare Noodles Romanoff as directed on package except—use ½ cup milk. Stir in soup chicken, broccoli and olives; pour into 2-quart casserole. Cover and bake 25 to 30 minutes or until broccoli is tender. 4 to 6 servings. French rolls and a tossed green salad round out the meal.

Doing anything tomorrow night? Sure. Eating out— $\underline{\text{in.}}$

films. The trick sequence, for example, need only be interspersed with the more routine shots as a sort of change of pace. Or, with no trouble at all, you can work people into the trick sequences. Here's one way to go about it:

Before setting up the tree, prepare the camera as described previously and shoot a five-second strip of the spot where the tree will be placed. Make sure you allow for the full height of the tree when you frame this shot. Now, set up the tree, shoot, say, a child posed as though admiring screen, the "actors" will pop in and out of view, first on the floor, then on a ladder, on one side of the tree, then the other, each contributing to the beautification of the tree.

At this point, one can almost hear dissenting voices. "Gimmicks. Cornball. Mechanical tricks." All right. Many people will prefer a more natural, relaxed type of film. But there's no reason such films can't also receive an extra dash of imagination.

PREPARE A SHOOTING SCRIPT

One way to add that dash is to

FLOWERING **GIFTS** TO KEEP ALL YEAR

If you receive a plant as a gift during the holidays, you can enjoy it all year

round providing you give it the care it requires. Here is a list of those most frequently received, with information about their individual needs.

AMARYLLIS

The flowers will last longer in a cool spot with high humidity. Remove withered stalks after blooming. Don't cut off the leaves -let them die back naturally because they provide nourishment for the bulb.

Keep it in a sunny window and water regularly. In spring sink the pot outdoors where it will receive sunlight and water. Feed with a complete fertilizer every four to six weeks. Gradually begin withholding water in the fall. When you bring it indoors, place in a cool room for a threemonth rest period on its side. Don't water during this stage. Temperature should be around 50 degrees. When it buds, move to a sunny window and begin watering. Temperature should be around 60 degrees at night, 75 by day.

AZALEA

It too requires a cool spot when in flower, especially at night. Keep the soil moist and mist the foliage occasionally. To rebloom, remove dead flowers and keep the plant in a cool, sunny spot. Water and fertilize regularly until mid-May, then sink the pot in a lightly shaded spot outdoors. If leaves turn yellow, the soil is not acid enough. Treat with iron or ammonium sulphate fertilizer (a teaspoon to a quart of wa-

ter) every two or three weeks. Substitute a complete fertilizer every third feeding. If shoots grow overly long, pinch out tips to shape plant.

Before frost, bring it indoors to a cool sunroom at temperatures between 40 and 50 degrees, in full sun. Don't feed, water sparingly. Buds should swell in January or February. When flowering starts, move it to a warmer room and begin fertilizing. Keep at 60 degrees at night, 70 degrees by day. Your plant will bloom longer if you remove green shoots as they develop around buds.

CALLA

Give it a sunny, preferably southern exposure by day, and cool nightsaround 50 to 60 degrees, for the whites, 60 to 65 degrees for the yellows. Day temperature for both should be ten degrees higher. The flowers will last longer in a cool spot; water frequently. Feed every three or four weeks. To rebloom, let plant dry out gradually, beginning in June. Stop wa-

soil in a sunny location as soon as the ground is warm. If there's more than one plant in the pot, plant singly. So they will be nicely shaped, cut stems to within an inch or two of the ground after blooming. Pinch new shoots as they appear until July. They should bloom well in autumn.

CYCLAMEN

The flowers will last longer with

In fall bring it indoors to a sunny window. It should bloom again in midwinter.

FUCHSIA

This plant needs bright light but a cool location: day temperatures between 65 and 75 degrees, 50 to 60 degrees at night. Summer it outdoors and don't let it dry out.

In fall, water lightly and let it rest

for four or five weeks in an unheated room (between 45 and 50 degrees). Then move it to a bright window, water lightly, and protect from hot sun. When new growth starts, trim off dead wood and prune back tops. Fertilize once a month and pinch tips of new shoots to encourage branching.

GLOXINIA

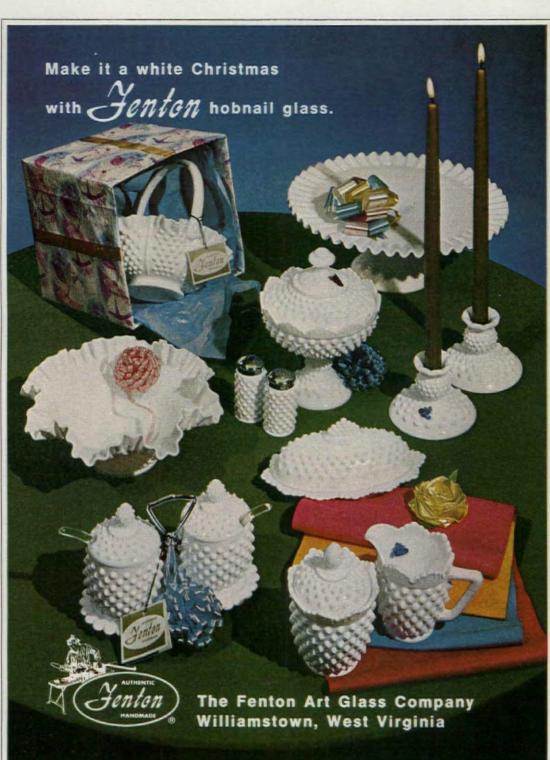
A houseplant that should not be planted outdoors, it's at its best in spring and summer and often blooms for weeks. It needs ample moisture, good ventilation, and warmer temperatures than most indoor plants-65 to 70 degrees at night and warmer in the day. Water and feed regularly but carefully-don't wet the foliage. After blooming, let plant lie dormant for six to ten weeks. Keep in a cool room and don't water. Late in January remove tubers from the soil and grow them in vermiculite or a sand-andpeat mixture, at temperatures between 70 and 75 degrees. When roots and tops grow, pot up in fouror five-inch shallow pots in moist, fast-draining soil. Transplant as necessary.

POINSETTIA

King of Christmas gift plants, it needs bright light but protection from hot sun. Keep it moderately moist and away from drafts, at temperatures between 60 and 75 degrees. A sudden chill will cause it to drop its leaves.

When flowering is over, let it rest in a cool place, with subdued light and temperature around 50 de-

grees; water lightly. In April or May, prune stems to about six inches and repot in well-draining soil rich in organic matter. Water well and sink outdoors in a sunny, protected spot in May or June. Transplant to larger pot as growth progresses. In August pinch back all but the strongest new shoots In the fall bring your plant indoors. Put it in a bright sunny window, preferably facing south, with night temperatures no higher than 60 to 62 degrees, day temperatures 70 to 75. A short-day plant, it should not receive artificial light after dark.



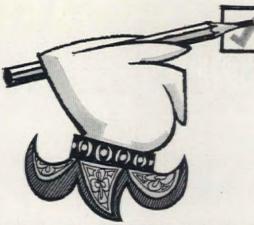
tering when growth stops. Store in cool basement until fall.

In August or September divide rhizomes, clean, and repot separately in four- or five-inch pots. Tips should show above the soil. Water lightly until new growth starts, gradually moving into full sun, then water and feed regularly.

CHRYSANTHEMUM

This plant will bloom for several weeks in bright sun and a cool, humid spot. Never let it dry out. If it is a garden variety, plant in well-drained

good light, high humidity, but cool temperatures-50 degrees at night, 60 to 65 by day. Stand the plant on pebbles or an inverted dish in a shallow pan of water. If watered frequently it may bloom for a month or more. After flowers die, let plant rest by gradually watering less. Then store in a cool place with no water until spring. Repot at that time in humus-rich soil. Half of the bulb should show above the soil. Put it outdoors where it will be shaded during the hottest part of the day. Give lots of water and fertilize regularly.



YOUR CHECK LIST OF

Christmas Gifts for The Home

Why not combine love of home with joy of giving and give a Christmas gift for the home this year? On this page are twelve advertised products especially selected as Christmas gifts for your home. Check the ones you like best and turn to the appropriate pages for more complete descriptions.



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Like this little girl, you and your family could spend 86 days indoors this winter, suffering from the effects of hot, dry air. Lau power humidifiers will help to increase your personal comfort, help to reduce discomfort caused by dry throat and dry nasal passages. They protect valuable furnishings from cracking, help plants thrive with less water, make pets more comfortable, and even reduce annoying static electricity. Lau power humidifiers are fully automatic and work with any heating system. The cost? Far less than you would imagine. For full details and the name of your nearby Lau Dealer, write: The Lau Blower Company Conaire Sales Division 2027 Home Avenue





NEWS AND NOTES

'Tis the season when people the world over-even old Scrooge himself-will be merry. Almost always I associate this pleasant time of year with warmth, tradition, friendliness, nostalgia. And most certainly I think of spice . . . the kind you put in goodies and the kind you put into life! And as with things traditional, one of the most ancient ways to express good wishes and good health is to serve spicy wassail. Wassail means "be thou well." Isn't that a warm greeting? The English greeted guests in this fashion many years ago and wassail is still served in many homes today. If you haven't before, you might like to serve a wassail bowl this year. The spirits used in a wassail are flavored with spices and seasoned with sugar . . . and we like a touch of apple.

Here is an easy wassail recipe that we can recommend: Mix together in a large kettle 1 gallon apple cider, 1 cup of dark brown



sugar, 1 can frozen lemonade, 1 can frozen orange juice (do not dilute the frozen juices). Tie about 1 tablespoon of whole cloves and 1 tablespoon whole allspice in cheesecloth and add to the cider mixture along with 1 to 2 teaspoons ground nutmeg. Cover, bring to boiling, then simmer for about 20 minutes. Discard spice bag. It's great when served hot in mugs with a cinnamon stick in each mug. This will make about 24 servings. P.S. Garnish with holly!

Children have a passion for presents! As a matter of fact, I



wouldn't limit this passion to the small-fry! Gift wrappings play their part in heightening the excitement. Here's one package idea that will make gifts festive and personal: Pick a wrapping paper with a bright print on a light background. Then write the receiver's name on top in big bold letters, using a cotton swab and colored ink. The swabs make excellent disposable pens. (We hear they're also fine for cleaning delicate crèche figures.)

Food shoppers take heart! Contrary to what produce managers may say, it's all right to squeeze the lettuce! Lettuce growers are on a



campaign to help us all learn how to select a good sweet-eating head of iceberg lettuce. They tell us to squeeze it. If it feels springy, if it "gives a little" under slight pressure, then the head is judged at peak maturity and to have the best flavor. A mature head has "air" pockets between the leaves, so when the head is cut in two, it has a tunneled appearance. An overmature head is tightly compact and looks much like a head of cabbage when cut in two. And it will taste bitter. Another myth lettuce growers want to dispel is that the heavier the weight the bigger the bargain. Not so. It's overmature. By the way, like parsley, lettuce of all kinds is a great standby for salads, as well as a crisp base for cranberry salads, orange and tangerine molds.

The introduction of a new blender by General Electric marks their entry into the solid-state portable-appliance field. It has eight push-button speeds. It whips, creams, purees, and has a capacity of four cups. It has infinite speed and is said to retain any of the speeds through the solid-state control, regardless of the density of the food or liquid in the blender. Sells for about \$49.98.

Blenders do some of their best tricks during holiday entertaining. This Cheddar-Rum Spread should bring compliments: Mix 2 tablespoons rum; 1/8 teaspoon cayenne; ½ pound very sharp Cheddar cheese, cubed; ¼ pound softened butter or margarine; and a dash of onion salt in the blender. Cover and blend until creamy smooth. If necessary, stop blender and push ingredients down with rubber spatula. Makes about 2 cups.

From the General Foods Kitchens, Good Seasons is introducing a new flavor of Shake 'n' Bake Seasoned Coating Mix for Chicken... Mild Country Style. It is available in addition to the original seasoned coating mix for chicken, as well as the seasoned coating mix for fish. Fried chicken has long been one of our Southern favorites, and even though we like to fry it—on the surface of the range or in an electric skillet—we heartily recommend the oven method during these busy holidays. No watching.

We attended a very charming press conference (all the hostesses



were dressed as Southern Belles) at the Carlton House here in New York recently. Quaker Oats had just completed some research on unusual uses for hominy grits. Researched and tested by Madame Juliette Elkon (author of several cookbooks) many of these recipes are for puddings, cookies, and savory continental main dishes. We were impressed and yet we still hearken to the old days, for there is nothing better than grits and eggs or grits and ham for a hearty breakfast. Oh yes, let's not forget the buttermilk biscuits to go with it. A holiday idea?

If you are having trouble with pieces of fruit, nuts, etc., falling to the bottom of the cake, try flouring and shaking them before adding to the batter. This should solve the problem several of you have asked us about recently.

Happy holidays and "be thou

Virginia P. Habel

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Helen Gallagher

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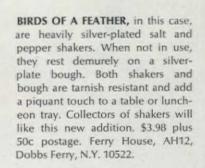
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CALL THE FAMILY to dinner or an informal gathering with this sweet-sounding cast-iron bell you can hang on the patio or beside the kitchen door. It has a black mat finish, a shining brass clapper, and a leather thong. The scrolled bracket comes with it too, \$3.98 plus 35c postage. Order from Foster House, Dept. 412-901P, Peoria, III. 61601.



NO SLIPS, NO SLIDES in the tub or shower when you use decorative skidproof treads. Each one is 16" long and helps to make an attractive design on the bottom of the tub. The set of 7 treads comes in one of three colors: white, pink, or blue decorated with leaves and flowers. \$4.95 the set. Holiday Gifts, Dept. AH12, 7953 Raritan, Denver, Colo. 80221.

A TOUCH OF ELEGANCE for the dinner table comes with silver-handle steak knives. Fitted with serrated stainless-steel blades, the silver-plate handles are designed to complement most flatware. Imported from Sheffield, a set of four knives is only \$4.45. Extra knives are \$1.29 each. Artisan Galleries, Dept. AH12, 2100 North Haskell Avenue, Dallas, Texas. 75204.











SHOP YOUR

AMERICAN HOME MARKET PLACE

By ANN MCLAUGHLIN

Order merchandise from the Market Place by sending your check or money order to the company mentioned. Unless otherwise stated, postage is included in the price. Anything not personalized may be returned within seven days for a full refund.



THE FISHING CHAIR is probably the one thing your piscatorial friend does not own. Give him the sturdy aluminum carryall that's three things in one: a seat, a tackle box. and an insulated freezer chest in which to carry beverages. Folds for easy carrying. Aluminum frame; red-and-white seat and back. \$27. Meredith Separator Co., AH12, 909 Ann Street, Kansas City, Mo.



SCALLOPED CIRCLE. A ring for many occasions is the antique gold-plated band circled with pretty make-believe gems. You have a choice of star sapphire, star ruby, or jade stones. The ring is wide and looks handsome on the finger. Available in sizes 5 through 9. \$3.95. Old Pueblo Traders, 622-ASB, South Country Club Rd., Tucson, Ariz.



TOWEL TREE. Here is the wooden wall fixture to use anywhere. Five sturdy 10" arms swivel to right or left, will hold towels in bathroom or kitchen. The woman who wears stoles will love it for her closet. 36" long. End rings are brass. Unfinished it is \$9.25. Finished in honey-tone pine, maple, walnut, or antique pine, \$12.75. From Yield House, AH12, North Conway, N.H. 03860.



NO CARE NEEDED to keep this flowering shrub in bloom. The white pot holds a glossy green plant that bears orange or yellow "fruit." Pick one to scour your pots and pans. It works like magic and will not hurt Teflon cookware. It makes a gay accent beside the sink. 10" high, \$1 each From Miles Kimball, Dept. AH12, 126 Bond St., Oshkosh, Wisc.



CRYSTAL BASKET LIGHT imported from Europe, will shed rainbow highlights when hung from the ceiling of a foyer or a small dining room, It's 12" long, 8" in diameter. Ceiling canopy and chain are silver or gold-color metal; the diamondlike pendants are hand-cut and pol-Ished crystal. Simple to install. \$24.75. Paulen Crystal, Dept. AH12, 36 White St., New York, N.Y.



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P7023 Boys' \$1.49

P7023 Boys' \$1.49 P7024 Girls' \$1.49



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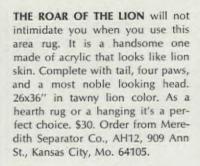
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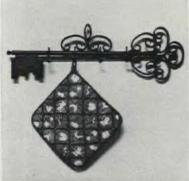
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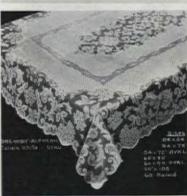


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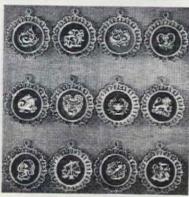
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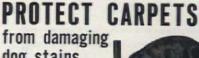
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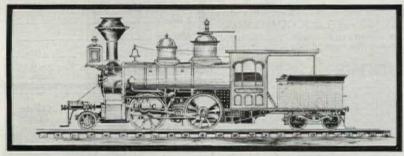
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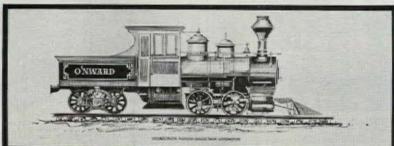
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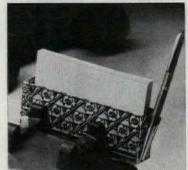
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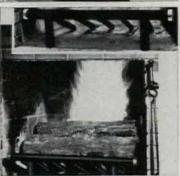
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