Beautiful, sunny outdoor decorating

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Fabulous Salads

Family fun on wheels: The new campers

6 new flower stitchery kits
The no-bricklayer brick floor. It’s solid vinyl tile!

Kentile Colonial Brick has all the glowing warmth of natural brick—and none of the disadvantages. Washes spotlessly clean. Won’t chip or powder. Costs far less. And Colonial Brick’s surface has a feel and texture that’s as close to natural brick as you can get. Because that same surface is tough and non-porous, it locks out grease, scuffs, stains, and dirt. Quiet and comfortable underfoot. Ideal for any busy room indoors. Recommended for outdoor use, too, with special adhesive. Colors: Georgetown Red and Woodstock White (shown below). Also: Bennington Green and Potomac Gold.

Tile size: 9” x 9” in two-brick and three-brick designs. Your Kentile® Dealer? You’ll find him in the Yellow Pages under “Floors.” P.S. Be sure it’s Kentile. Look for the name on the carton.
How to turn Cool Whip® into one of the strawberriest strawberry pies

you ever ate.

Put fresh strawberries in strawberry gelatin. And strawberry gelatin in Cool Whip. But don’t put the Cool Whip on top. Oh no, this time the Cool Whip goes on the bottom and all around the sides.

That’s how to turn non-dairy Cool Whip (with the delicious natural taste) into one of the strawberriest strawberry pies you ever made and also make the whole thing easy as you know what.

Fresh Strawberry Pie
1 package (3-oz.) Jell-O® Strawberry Gelatin
1 1/2 cups boiling water
2 cups (or one 4 1/2-oz. container) thawed Birds Eye® Cool Whip® Non-Dairy Whipped Topping
2 tablespoons sugar
Red food coloring (optional)
1 baked 9-inch crumb crust, cooled
1 1/2 cups strawberry halves

Dissolve gelatin in boiling water. Chill until slightly thickened. Measure 1/2 cup and blend into Cool Whip with sugar. Tint to desired shade with food coloring. If necessary, chill Cool Whip mixture until firm enough to mound. Spread over bottom and up sides of crumb crust. Stir strawberries into remaining thickened gelatin and gently spoon on top of the Cool Whip mixture. Chill at least 3 hours.

Silver-Plated Server Offer
Get this beautiful pie and cake server by International Silver (a comparable $2.00 retail value) for only 50¢ plus 2 side labels from any size Cool Whip. Send your name, address, and ZIP code to Cool Whip, P.O. Box 2017, Kankakee, Ill. 60901. Offer expires Nov. 30, 1971. Allow 4 to 6 weeks for delivery. No stamps please.

Cool Whip: You can taste the difference.

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Just because a mattress claims to be firm, that doesn’t mean it supports your back like a Sealy Posturepedic.*

It can be too hard. It can get soft.
Or it can lose its support.
That’s why Sealy Posturepedic doesn’t make an ordinary firm mattress. We created something entirely new.
The unique back support system.
Here’s how we make it different.
First we put in extra coils. And positioned them to give you more support.
Then we firmed up the edges, where ordinary mattresses first start to sag.
And we replaced the old-fashioned box springs with a torsion bar foundation. To work together with the mattress.

For more give and take. For better all-around support.

But frankly, we didn’t do all this by ourselves. Sealy Posturepedic is designed in cooperation with leading orthopedic surgeons for firm comfort.
The result is a bed that comes with a promise of no morning backache from sleeping on a too-soft mattress. With features so unique we’ve had them patented.
You can get all this Posturepedic comfort and support in big modern sizes. The beds that don’t end before you do.

Sealy Posturepedic.
The unique back support system.

Every firm mattress is not a Sealy Posturepedic.
5 minutes from pack to Pop!

Only Swift—the Brown’N Serve specialist—could bring you sausages that fix so quick, taste so good!

It took Swift 20 years to make sausages this great...and all it takes you is 5 minutes! No excess grease. No shrinkage. Fast, flavorful, full of nutrition— the whole family will love ‘em!
American Home

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SHOP BY MAIL

COVER: Salade Niçoise, a chef’s classic, heads the salad repertoire in “Help Yourself to Summer,” beginning on page 62. All great main dishes, they show how satisfying, yet simple, salads can be. Photographer: Rudy Muller
"And, honey, with all that extra freezer space I can load up on all the specials."

"Like when they've got orange juice on sale, I can buy enough to last till the next sale. This new Coldspot's got a big freezer. Holds 190 pounds. This one's frostless, too—the freezer and refrigerator. It's even got an ice-water dispenser. And that new Humidrawer™ thing—they say it's the first crisper that's really airtight."

"What I go for is the automatic ice maker—I won't run out of ice in the middle of a party. And you know a Sears refrigerator's built to last. Their service is darned good, too. OK, dear, get ready to hit those specials."

Model No. 61844

Sears Coldspot Refrigerator. It's designed for you, but built for your husband.

At most Sears, Roebuck and Co. stores and in the catalog.
Refinish marred or gouged furniture like new

Fill in wood gouges, nicks and scratches like professional carpenters do with GENUINE PLASTIC WOOD Cellulose Fibre Filler. Handles like putty, hardens like wood. Plane it, sandpaper it, varnish it, paint it for true, professional finish. GENUINE PLASTIC WOOD comes in walnut, oak, mahogany or natural color. At hardware stores and supermarkets. GENUINE PLASTIC WOOD®

New Discovery Makes Stuck Drawer Slide at Fingertip Touch—Without Oil!

A new spray lubricant so clean it won’t soil linen or clothes in drawer.

One Swo-o-o-sh! And tight stuck drawers, windows and zippers slide easy when you spray new 3-IN-ONE DRY-LUBE. Eliminates friction without oil. The secret is a new spray lubricant so clean it won’t soil your best clothes. Get 3-IN-ONE DRY-LUBE at all hardware outlets.

3-IN-ONE® DRY LUBE

Marcia Wallace tests a recipe with the help of Kate, 9, sons Derby, 13, and David, 11.

There are more than 600 different cookbooks on sale in the U.S. today and an avalanche of 150 new titles is added to these each year. No wonder the authors of cookbooks cook up titles as creative as their recipes. How about these, which have recently passed our desk: The Pyromaniac’s Cookbook; or The Something-Went-Wrong-What-Do-I-Do-Now Cookbook; or How to Gorge George Without Fattening Fanny!

Our favorite title of this year’s crop is Barefoot in the Kitchen, a cookbook we think so highly of that we are publishing a portion of it in this issue. It begins on page 64. Marcia Wallace, its author and the wife of a public-relations executive, has learned to beat the weekend hassle after summers of over-do and over-feed and has written a book full of charm and sense that should make your summer entertaining as carefree and as down to earth as summer should be. Marcia is not the only cookbook writer in the family. Daughter Kate, 9, inspired no doubt by sessions at Mom’s elbow, has begun work on A Kid’s Cookbook by a Kid Called Kate, which proves that she has one secret ingredient down pat—a title that stands out in the crowd. We also like her first sentence: “Give your parents a brake...serve them breakfast in their bed.”

We have been unusually peripatetic this month. Associate Decorating Editor Helene Brown almost took up residence in California—see the beautiful outdoor rooms she discovered beginning on page 50. We have also been camping in Maine (page 60) and we have discovered a fresh new look in swimming pools in Connecticut, Georgia and Nebraska (pages 56–59). As we write this, we are off to Virginia and Monticello to prepare another American Treasury, this one devoted to Thomas Jefferson—architect, inventor, designer, gardener, gourmet. You’ll see it next month.
What a good time for all the good things of a Kent.

KENT

WITH

THE FAMOUS MICRONITE® FILTER

Mild, smooth taste. King Size or 100's

King Size, 16 mg. "tar," 1.0 mg. nicotine, 100's, 19 mg. "tar," 1.2 mg. nicotine, av. per cigarette, FTC Report Nov. '70.

© Lorillard 1971
Nicholas and Miriam Yost have between them a law degree, a medical degree and a way to put both degrees to work. Nick, the son of former UN Ambassador Charles Yost, is a lawyer in the California Attorney General’s office, specializing in environmental law. Among his clients: California’s Environmental Quality Study Council, a group whose effort it is to impress upon government bodies the people’s view on the plunder of their land. “There are many laws that protect the environment, but people just don’t know about them,” says Nick. “For example—the National Environmental Policy Act signed by President Nixon last year. Under this act, before the Federal Government can sanction the building of a jetport or highway, it must make a study of how the environment will be affected.”

Nick and Miriam, who live in Hollywood Hills, know something about environmental encroachment firsthand. Six years ago they joined a neighborhood committee to halt construction of a Federal facility in Los Angeles’ Hazard Park. The litigation took so long that the Government chose another site for the building and the park was saved. Miriam, a doctor, is meanwhile doing her residency in psychiatry. Her work extends beyond concern for the mentally ill to those sane enough to want deeper insight into their lives. “With understanding,” says Miriam, “we can keep from passing our neuroses on to another generation.” The Yosts are grabbing back the reins of runaway technology and promising us all a brighter day.

Nick and Miriam (above) spend most of their free time outdoors, picnicking or taking walks. Both Yosts, champions of women’s rights, are members of the National Organization of Women (NOW). Because of their concern for overpopulation, they’ve decided to limit their local stork to two more Yosts. “Any more than that and we’ll adopt,” says Miriam.
Your dog can’t tell the difference.
You can.

To your dog’s taste buds, Gaines-burgers® might just as well be regular canned dog food. They’re meaty and moist like canned. They’re full of nourishing vegetables, vitamins and minerals like canned. You’re the one who can tell the difference.

You can tell Gaines-burgers are more convenient because there’s no can to open. You can tell they’re nicer, because there are no leftovers to smell up the refrigerator. And it doesn’t cost any more to do things the easy way. Two Gaines-burgers equal a full can of dog food and cost about the same.

Next time, give your dog Gaines-burgers. He’ll never miss the can.

Gaines-burgers.
The canned dog food without the can

Gaines-burgers.
A community-minded New York couple helps turn the telephone into a helping hand.

Maureen and Donald Bybee are people who take the telephone seriously. To prove it, they spearheaded a telephone counseling and referral service in their town of Stony Brook, N.Y. Called Response, it is one of the many newly founded "crisis centers" where people in distress can call for help. At the phone (516-751-7500) 24 hours a day are community volunteers—housewives, businessmen, students—who've been trained to listen, not to preach, and to refer callers, when necessary, to professional agencies.

Maureen, the program's executive secretary, runs the office on a daily basis. Donald is Associate Dean of New Student Affairs at Stony Brook University. As a member of the Response Advisory Board, he helps train volunteers, now numbering more than 70. "One of the most surprising payoffs," he says, "is the bond that has developed between students and older community volunteers."

What is a "crisis" call? It can be the suicide threat of a depressed mother of three or the crushed ego of a jilted 13-year-old in love with his teacher. The outpouring of neighborhood volunteers and community devotion of couples like the Bybees prove that people do "give a damn."

Donald and Maureen (below) enjoy the wild wetlands near their home on Long Island. When not working as a Response staff officer, Maureen likes to crochet.
Get the Upsy-Daisy...

It's FREE! with Adorn!

It fluffs! It puffs! It curls!

The Upsy-Daisy makes beautiful hairdos easy—and it's free with Adorn! Build a smashing style with The Upsy-Daisy—then hold it—with Self-Styling Adorn. See all the exciting hairdos in the styling book. It's all free with Adorn in the exclusive touch-top container. Get it now! Self-Styling Adorn hairspray.
Paul Revere knew how to work silver, and Grandma Moses knew how to paint a picture. Just as well as other Americans could carve, weave and stitch.

And that’s where Kleenex got the idea for Americana. From the thousands of American craftsmen who created a heritage of folk art. The Americana Collection.

Fashioned in the spirit of yesterday. By the hands of today.

Four new packages in four folk art designs. And on the inside, another American favorite. Soft Kleenex tissues in white and pastels. That’s Americana. From the people who make Kleenex – The First Tissue.
Pennsylvania Dutch Design: Bold color. Brushed into fanciful designs. That's the way the Pennsylvania Dutch liked to decorate. Their gay designs appeared on everything from barns to Easter eggs.

Pennsylvania Dutch Pastels: Available with soft white Kleenex tissues and four colorful pastels. Blue, green, pink and yellow.

Carved Eagle:
If Benjamin Franklin had had his way in 1782, the turkey gobbler would've been on the Great Seal of the United States. Instead, the bald eagle was voted the official emblem. It became the most popular subject of American folk art — and still is today.

Sampler Design: The cross-stitched sampler was like an early American kindergarden teacher. Besides teaching little ladies the basics of sewing, the sampler's alphabet was an important reading aid.

America, meet Americana. Kleenex Americana® tissues collection.
Kimberly-Clark Corporation.
Carol Peterson and her family are an athletic bunch. Whenever they can, Carol, her florist-husband John and their four boys—Chris, 8, Mike, 6, Pat, 5, and Tommy, 2—head out from their Los Angeles home for camping, hiking, horseback riding or swimming. Once a week Carol and John zoom off to the local "Y" for a game of volleyball. All that exercise and tending to her children keep Carol in trim, size 9 shape.

She has adapted her beauty routine to perpetual summer. She keeps her hair short ("It's cool and easy to care for," says Carol), rarely sits in the sun bareheaded, always uses a tanning lotion to protect her face from burning and moisturizes her entire body all year round. With that kind of careful maintenance, Carol doesn't have to worry about how she'll look in hot pants. But those of us who are just beginning to think about summer fashions, and climbing into our bathing suits for the first dip of the year, may need to do some repair work before heading for the beach.

First on the agenda: a crash program to get your elbows, arms, knees, calves, ankles and feet ready for summer exposure. One solution comes from Charles of the Ritz—Akimbo, a two-step moisturizing treatment. Cream 1 (pale green and slightly gritty) rubs away dead skin as you apply it; then Cream 2 (white and rich) smooths and softens. For special attention to your winter-weary feet, there's Vita-Bath's For Feet's Sake Collection. The Touchstone (an abrasive sponge) or Pumice Soufflé works away the heel calluses and dry skin that have built up from a long season of boot-wearing. And Heel-to-Toe Cream softens the whole foot. Pretty Feet does it all in one step. Just rub it in and rinse.

Keeping arms, thighs and legs hair-free is another summer grooming chore. And you can choose your method: a depilatory cream, Dorothy Gray's Better-Off, for instance, which you simply cream on and wash off, or the firm's Depilatory Wax, which is more complicated to apply but keeps you smooth longer—about 30 days. You heat the wax and apply it with a little wooden paddle. When the wax has cooled, you peel it off and the hair comes with it.

For underarm grooming, Clairol's Kindness Underarm Shaver includes a Conditioning Deodorant. Proceed every shaving session with a conditioning cream and follow it with a moisturizer, no matter what kind of shaver you use.

For makeup tone-ups or tone-downs until you get a tan, Polly Bergen has new Oil of the Turtle (continued)
What woman wants wrinkles?

That's why your clothes should be washed in cold water.

Hot water washing can set wrinkles as well as stains. Cold Power gets out the worst kind of dirt in cold water without excessive fabric wear or hot water fading... and the only thing that will shrink is the size of your hot water bill.
Sometimes fixing the hurt hurts more than the hurt itself. Soap cleans, but soap can hurt. Iodine "burns." Peroxide stings. Aerosol antiseptics and squeeze-bottle sprays don't remove dirt. And though they all help, they all can hurt. (And isn't the whole process messy?)

"clean 'n treat" is different. It's the only medicated first aid pad with an anesthetic. It relieves pain on contact—then the soft moist pad cleanses gently, while its antiseptic kills germs and promotes healing. With "clean 'n treat" for the whole family, it's all Ahhh...

SMOOTH UP continued

Carol keeps her hair short for easy care. For dress-up she wears a fall.

Moisturizing Undertints. They are not just complexion colors, but complexion-correcting colors worn under your foundation. Sea Froth is green, to cool down a skin that's too ruddy; Misted Peach warms a deeper-toned skin that looks more olive than you want; Frosted Plum enlivens a too-pale complexion.

Shifting your makeup to summer is partly a matter of wearing less of it. As the outdoors brings more color to your face, you need less foundation. Once you have applied your moisturizer (a round-the-clock must in any season) you can get away with a quick slick of skin tint, lipstick and eye shadow. Bonnie Bell Transparent Blushing Gel, Charles of the Ritz Blushing Pommade Creme Gel Spotlightter and Yardley's Pot o' Gloss Cheek Gloss all add glowing color quickly to your cheek, brow and chin—and there's nothing to stop you from applying some to a bare midriff. These light-reflecting, gleamy skin tints are easy to apply and hard to goof with. Just touch on and blend with a finger.

In hot weather, light, floral or foresty scents of colognes and toilet water are more cooling than heavy aromas. Try, for instance, Houbigant's Chantilly—a new eau de cologne—or Charles of the Ritz Ritual in an Eau de Parfum Spray or perhaps Eau de Cologne in a bottle. And a brand-new French perfume, GivENCHY III, blending a citrusy note of tangerine with jasmine, rose and lily-of-the-valley, is also available in the lighter Eau de Toilette.

There are any number of portable refreshers you can carry in your bag to keep the simmer out of summer. Max Factor's Eye Makeup Remover Stick is no bigger than a lipstick and makes it easy to redo your eyes. Jean Naté Towlettes refresh your face and hands on the go. And to cool and dry hot feet, Desenex Dri-Foot antiperspirant and deodorant sprays on as a liquid and dries to a fine, smooth powder.

Bathing in the summer needs added consideration, too. Because you do so much of it, you need special body creams and moisturizers to offset the loss of the body oils you are constantly washing off. In the evening, when you're ready for a leisurely bath, start off with Frances Denney's Bathing Spa, a bubble bath in gel form; if you have very dry skin, substitute the firm's Ultra-Smoothing Oil Bath. Follow your bath with a moisturizer, perhaps their Lavish Body Finish.

From Estee Lauder's Azurée collection, Cool Spray Bath Powder in an aerosol container is especially nice in the summer. It helps absorb the moisture you sometimes feel a half-hour after bathing in humid weather, and it keeps lingerie from sticking.
The room.  The room changer.

Cannon Room Changers make the difference. They're the easy, inexpensive way to add that professional design touch to any room.

For the simple, sophisticated look, it's Contempo sheets and Horizon Stripe towels. Because the bold, clean lines of today are what these vibrant towels and no-iron cotton and polyester sheets are all about.

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From Cannon. So your bedroom can change whenever you do.

Cannon Royal Family

Cannon® Contempo sheets and Horizon Stripe towels are available in a wide range of coordinating colors. At fine department stores. Cannon Mills, Inc., N.Y. 10020
DECORATING NEWSLETTER

Good design for casual vacation-time living

FROM THE LAB

The beautiful, functional shapes of laboratory glassware have long been beloved by interior designers and connoisseurs of modern design. Now, you don't have to ferret out a chemical-supply house as a buying source. Owens-Illinois, recognizing the trend, has collected some of its Kimax laboratory glassware into “The Scientific Drinkware Line.” Made of tough, heat- and abrasion-resistant glass, the line includes a “Spirit Calculator,” or measuring glass, an ingenious “Martini Aspirator” (it comes with its own tiny vermouth bottle), a wine-dispensing apparatus that looks more old Vienna than laboratory and the “Tailgater,” a handsome bottle with a glass stopper. There are also a tall “Cocktail Graduate” and a chubby beaker-like shot glass. Prices (all quoted here and following are approximate) range from $1 to $50.

FROM THE FACTORY

Another fine, utilitarian design for updating your home comes from early 20th-century streetlights and factory-lighting fixtures. Prescolite, a California firm, has introduced circa-1910 porcelain-enamel steel hanging light shades in simple shapes and in the brightest of primary colors. They sell for $25.

AND FROM THE GARAGE

Pegboard is one more good-looking workhorse that shows up in a new guise. Now you can buy two pairs of adhesive-backed 12x12-inch pegboards, plus a nicely designed shelf and a dozen hooks, as a kit. “Little Work Wall,” as Cheinco Housewares calls its prepackaged kit, can go anywhere and can be put together in an almost endless variety of colors and ways. The price is $10.

The sturdy and simple good looks of the glasses, light shades and pegboards make them all perfect decorating ideas for the casual vacation house. Another bright touch might come from inexpensive workmen’s handkerchiefs, the kind you buy in the five and dime. Stitch them together for a summer patchwork to throw on a round table, over an offending sofa or chair in a rented vacation house or use them to cover inexpensive pillows or knot them as napkins.

BREAD IS BEAUTIFUL

Bake your rooms for summer. Put away the clutter and you’ll feel cooler even if you don’t have air conditioning. Bread is good, but too bare is sterile. That’s where unusual decorative accessories come in for any summer house or apartment. Have you ever considered bread, for example? From a bakery—not the packaged kind—or perhaps you might bake your own. Bread is beautiful and one proof of the pudding is the Bread Basket at Bloomingdale’s in New York where customers line up four and more deep for distinctive breads from all over the world. Instead of branches or flowers, try an arrangement of breadsticks; rather than a centerpiece, stack up the braided loaves in a pile of plenty. Bread looks good with baskets and on boards, with heavy white ironstone or colorful Italian earthenware.

STACKING UP BIG

Block China has come out with “Chromatics,” a new concept in china that combines a stacking shape with a total range of colors. You can purchase, for $60, a set of 20 pieces in any of four color families: lavender-rose, beige-gray-violet, blue-green, gold-russet-brown. The plates have high, right-angled sides. “Chromatics” glassware is also available. Prices per glass range from $3 to $4.

Prompted by concern for storage space, many more new geometrics are stacking up instead of spreading out. Libby and Federal led the way with stacking tumblers. Thomas’ ABC line of stacking china and crystal and TC-100 Compact-Ware are both old favorites; added now is TC-100 stacking crystal, selling for $3 a glass. For picnics, H. J. Stotter, Inc., has “Relax,” stacking stainless-steel flatware with colorful baked-enamel handles; a place setting costs $3. But the ultimate in stackables is a large china sphere from Villeroy and Boch which disassembles into a 19-piece dinner set (sans cups). The trick is to stack it again, and for $150 you’re welcome to try.

—Vera D. Hahn

ETHAN ALLEN GALLERIES

Check list below for the Ethan Allen Gallery nearest you

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Batavia...Hubbard's Furniture
Benton...Campbell's Furniture
Carpentersville...Chicago Furniture Mart, Inc.
Champaign...Carriage House
Chicago...Frandsen's Classic American
Chicago (Lombard)...Henry M. Goodman Furniture Co.
Chicago (Niles)...Henry M. Goodman Furniture Co.
Chicago (Park Forest)...Henry M. Goodman Furniture Co.
Evansville (Indiana)...Carriage House
Gary (Indiana)...Georgetown Manor
Int. 165 & RTE. 30
Moline...Conn's Town & Country Furniture
Murphysboro...Chapman-Rollo Furniture
Peoria...Adams Furniture
Reinhardt...Fisher's Carriage House
Springfield...Carriage House
Springfield...Sterne's
Wheaton...Carriage House

INDIANA
Evansville...Carriage House
Gary...Georgetown Manor, Int. 165 & RTE. 30
Indianapolis...Whitehall Furniture Galleries
Lafayette...Reifers Furniture
Madison...Bensinger's
South Bend...Ries Furn. Co.

IOWA
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Grand Island...Swan's Furniture
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Cleveland (Mentor)...Leugner's Furn. Co.
Cleveland (Richmond Hts.)...Cabinet Shoppe
Cleveland (Westlake)...Cabinet Shoppe
Columbus...McVay's Lincoln Square
Columbus...McVay's Town & Country Furn.
Mansfield...Marshall's Americana
McComb...Bennett Bros. Furniture Co.
Toledo...Pioneer Colonial House
Westerville...McVay's

WISCONSIN
Madison...Thompson's (Brookfield)
Milwaukee...Schell Furniture, Inc.

For a Gallery near you, if not listed above, write Ethan Allen Dept. AH-671 Box 288, Murray Hill Station, New York, New York
We can help you put all the pieces together.

Decorating a home or a room is like putting together a puzzle.
You have to know what goes where. Does that go with this? Or that? Does this go here? Or there?
And if you do find it a little puzzling, we at Ethan Allen can offer you some professional help.
At our galleries, we have people who are skilled home planners instead of just furniture salesmen. So we can show you what goes with what. And what doesn't go with what.
What's more, all our furniture and accessories are found in completely furnished American Traditional room settings. So you can get an idea of how to put the pieces together by seeing how we put them together.

You'll see over two-hundred years of classic designs including Royal Charter in the English Tudor tradition. Mellow Antiqued Pine and Heirloom from the cherished heritage of New England. And Classic Manor and Georgian Court which offer 18th Century beauty that's just as beautiful today.

But putting it all together means more than just furniture.
It also means rugs, draperies, wall coverings, lamps, pictures, clocks and almost any accessory you can imagine. All of which have been carefully selected and coordinated to work with one another.

In short, what we've done is brought together under one roof something you may not find under a dozen others. The best designs in American Traditional furniture and accessories. So you can best express your individual taste.
Come into your nearest Ethan Allen Gallery soon. It could be the first step in getting all the pieces to fall into place.
And while you're there pick up the Ethan Allen Treasury. A 358-page book chock full of all kinds of decorating ideas. It's a $5.00 value that's yours free for the asking.
For the Ethan Allen Gallery nearest you, see the listing on the opposite page.

We care about your home...almost as much as you do.
I have a pair of small, antique china lamps whose silk shades are discolored and frayed. How can I replace the shades with something more durable and contemporary than silk without detracting from the charm of the bases?

Today there are many synthetics that look just like silk, and new shades in these fabrics can be used to duplicate the originals. However, don't hesitate to choose another material, such as a cotton batiste, sheer linen or shiny white paper, all of which will be practical, pretty and perfectly acceptable with the finest antique base.

Are glass-and-steel coffee tables still "in," or is there a newer look? I've resisted this combination as being too cold looking, but I do want a new, contemporary-style table.

Yes, the glass-and-steel look is still very much with us and will continue to be. However, we have noticed an emergence of other metals, such as burnished copper and polished brass, that are being used with glass. Perhaps you will find this a more agreeable combination.

Are fabric-laminated window shades practical? I'm thinking of having them made for the living and dining rooms of our city apartment and, since this is a costly investment, I'd like to be sure they'll wear well.

Fabric-laminated window shades are certainly attractive, but when used in a city apartment they are apt to soil very quickly. Even though they may have a soil-resistant finish you'll find they must be cleaned frequently. There is no guarantee that these frequent cleanings won't eventually pull the material away from the backing and make it pucker. You would be better off with Roman shades or fabric-lined window shades.

You will still have the unavoidable soiling but won't encounter the same problems in dry cleaning.

We live in a Cape Cod house which I have decorated in Danish Modern. But how can I treat the dining-room windows, which are very traditional?

Since you don't mention how you overcame the other traditional architectural features of the house, we can only suggest that you treat the dining-room windows as simply as possible. Consider shutters, painted to match the walls, pinch-pleated casement-cloth curtains or fabric window shades in a subtly colored stripe or geometric.

I have just redecorated my 3-year-old daughter's room in orange and white but am stymied about carpet color. More orange would be too much and white too impractical. Any ideas?

Self-sticking carpet tiles are a fine solution. Buy tiles in both orange and off-white and make your own design. Plaids, stripes or checkerboard effects are all possibilities. Nice and practical, too, since if a bad stain occurs you simply pry out the damaged tile and replace it. —Helene Brown

Direct your decorating questions to: Decorating Q's & A's, American Home, 641 Lexington Ave., New York, N.Y. 10022. Letters submitted will be selected for an answer on the basis of their general interest. Sorry, we are unable to send personal replies.

Powerful Polident® Green Tablets work to uncover the natural look your dentures were made with. Because Polident's exclusive green cleaning formula does more than just bubble away at stubborn stain and odor. It's especially made to lift out the discoloration that can make dentures look unnatural.

Get the natural look in dentures.

Get powerful Polident Green Tablets.
After a few washings, even the most miraculous fabric needs a little Magic

Washing washes away the body that all fabrics are born with. And slowly but surely they lose their oomph. Even permanent press. That's why you need Magic Sizing. Regular and Extra Crisp.

Regular Magic puts body back, keeps soft fabrics feeling and looking good as new. It's indispensable for your classic silks and cottons. And today's swingy clingy stuff.

Magic Extra Crisp puts body back, too. Crisp-as-starch body wherever you prefer it. Like in his shirts. And wherever you need it. Like kids' jeans, linens.


7¢ Off on Magic Sizing or Magic Extra Crisp

Offer Details: You are authorized to act as our agent for redemption of this coupon. We will pay you its face value plus 3¢ handling provided you and the consumer have complied with the terms of this offer.

Offer Terms: This coupon is good only when presented by you from a consumer of time of purchasing specified brand. Any taxes to be paid. Cash value 1/20 of 1¢. Void if lined, duplicated or mutilated. Must be presented by consumer (a) before the expiration date. (b) at a participating store. (c) in the United States or its possessions. Be sure your store has sufficient stock to cover all coupon requests. Offer expires 1/31/78. Offer limited to one coupon per purchase. Product and price may vary. Cannot be combined with any other offer.
Great kitchen floors you put down yourself.

$106 Roll out a stunning pattern. Roll out our Sears Footlights carpet and trim to fit. You can afford to, because you'll save by doing it yourself. It's easy.

An 8 x 12 ft. floor costs under $106. With no installation charges. No extra padding. And you'll get to choose from five beautiful designs, fifteen rich colors.

Footlights. It's cushion-backed 100% DuPont nylon pile. Most spills sponge up. It's even Sani-Gard® treated to be antibacterial.

$59 Here's a beautiful vinyl you'll never ever have to wax. Because it's born with a built-in shine. And a warm brick look that makes even the coldest kitchen cozy.

Just roll out Sears Super Cushionflor® and trim to fit. In any of six striking designs, twenty bright colors.

Because you do it yourself, a 10 x 12 ft. floor costs less than $59. What a great value! Especially when you consider that Super Cushionflor is cushion-backed with a thick, comfy vinyl foam.
$65 Tile yourself a shiny new floor with Sears Decorator Ready-Stick® tiles. Just peel and press—they stick to any clean, dry floor—even most cement floors. Sears guarantees it.
A big 10 x 15 ft. vinyl asbestos floor costs under $65. Because you tile it yourself, you save. Four patterns, handsome earth-tone colors.

What else makes Sears Put-Downs so great? The choice! 359 colors and designs. At most larger Sears, Roebuck and Co. stores, and in the catalog. Prices effective through 1971.

Sears Ready-Stick Vinyl Asbestos Tiles are guaranteed to stick to the floor for five years, when applied in accordance with our instructions. If any tiles should fail to adhere properly, simply return them to us and we will exchange them for new tiles, free of charge.

The Great Put-Downs. Only at Sears
MUSEUM OF THE FUTURE

The Lower Manhattan Cultural Center, when completed in 1974, may be the most unusual museum in the world, both in terms of physical design and content. The museum, a large interior space that will be changed for different exhibitions by such innovative devices as inflatable galleries and portable modules, is to be housed in the free-form building design shown above. Instead of original works of art, highly sophisticated reproductions will be displayed. Thomas Miller, the Center's founding president, says, "We have the technology to raise the level of reproductions of works of art to that of fine stereophonic music."

Although the lower Manhattan waterfront was chosen as the probable home of the Center because of its nearness to the World Trade Center and its new growth potential, its benefits are to be transported much farther afield. Large, transparent fiber-glass-covered barges, which dock at the center, will carry exhibits up the Hudson River and around Long Island Sound.

NOISE ABOUT NOISE

Item: In New York, a group of business and professional leaders calling itself Citizens for a Quieter City has received a $300,000 grant from the Ford Foundation to set up a pilot project to reduce the noise from jackhammers, automobile horns, sirens and garbage trucks in a 60-block area of Manhattan's mid-west side. The group has established a noise complaint center, developed "commercials" for radio and TV on the hazards of noise and created a school curriculum for grades 1 to 6 to point up the differences between sound and noise. Several companies, like Bethlehem Steel and Ingersoll-Rand, have already developed quieter street compressors and jackhammers and are working on other new designs in cooperation with the group.

Item: About another 5 percent would have to be added to the cost of kitchen appliances and equipment to bring their noise level down to an acceptable 65 decibels, according to industrial designer Donald C. Hay, chairman of the Environmental Design Department of the University of Wisconsin. It probably comes as no surprise to most that the garbage disposer leads off the kitchen noise-makers with an average 85 decibels, but what is more surprising is that the electric knife sharpener is up there, too, at 77, water running full force from the tap at 72, the electric can opener at 77 and the dishwasher at 68. The refrigerator, at a low 45, has no immediate need of silencing.
Springtime!

It happens every Salem.

Natural Menthols
Not the artificial kind. That's what gives Salem a taste as fresh as Springtime. It's only natural.
THE PLUMB LINE continued

HOUSING HANG-UPS

In some communities, modular houses are still given second-class status. But, by a 1969 law, the State of California encourages the building of modular houses because they provide low-cost shelter for more people.

Community rumblings recently broke out in the town of Torrance, on the border of Los Angeles, where middle-income, single-family houses dominate the landscape. When a property owner built three small modular houses on the three lots he owned, a cry went up from the neighbors, who feared that the presence of modulars would lower their property values. The California Attorney General's Office stood firm, ruling that Torrance could not prohibit factory-built houses, even though their design represented a departure from the local building style.

MOWING MANNERS

Now that we are in the lawn season, it is worth raising some environmental questions about the suburban sport of lawn-mowing. The only totally non-polluting mower, except for its noise factor, is the old-fashioned model that depends for its power on back and muscle. But if a power mower is a necessity, there are several things you can do to reduce its environmental liabilities.

First, unleaded fuel with an octane rating of 90 or higher will provide more complete combustion and reduce the amount of unburnt fuel emitted. Unleaded fuel will also help your engine run cleaner, meaning fewer spark-plug replacements and longer engine life. Second, the noise pollution from a power mower can be reduced if it is run at the lowest throttle setting at which it will still effectively cut grass. Blade balance should be checked and the mower should only be run at times when it will not disturb the neighbors.

According to turf-maintenance experts, grass cuttings should not be left on top of the lawn to smother and rob existing grass of needed light, moisture and food, but should be placed in a compost heap. How do you build a compost heap? Here's a well-accepted formula: Pile grass cuttings into 4- or 5-inch-thick layers interspersed with a thin layer of soil. Mix in generous amounts of high-nitrogen fertilizer to speed up decomposition and be sure to keep the compost heap moist. Grass cuttings can then be recycled back into the lawn or flower bed as a nutrient mulch.

—Barbara Plumb

Foster Parents Plan, Inc. International Headquarters 352 Park Avenue South • New York, N.Y. 10010
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ADDRESS ____________________________
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Make checks payable to Foster Parents Plan, Inc. All contributions are tax deductible. PLAN operates in Bolivia, Brazil, Colombia, Ecuador, Peru, Indonesia, Korea, the Philippines, and Viet Nam. PLAN is a non-political, non-profit, non-sectarian, independent organization, registered under No. VFA019 with the Advisory Comm. on Voluntary Foreign Aid of the Agency for Int'l. Development.

THANKS, FROM MY MOTHER.

When Kim Young Sook thanked her Foster Parents for her mother's wet suit, she thanked all Foster Parents for their understanding, their love and their help.

Young Sook's mother dove for sea greens and shellfish and sold them to earn the 39¢ a day that was the family's income. She could dive only in the summer, because in the winter it was too cold.

Her Foster Parents knew that their donation of $16 a month could help make up for the loss of income and provide the family with basic necessities. But they felt that their gift of a wet suit could help the family help themselves and so they sent a wet suit to Young Sook's mother.

Soon a letter arrived from Young Sook: "Reading in your letters that you are trying to send the rubber suit for my mother, I found it hard to refrain from tears. I don't know just how to thank you for your kindness." The wet suit proved so helpful to the family that Young Sook's Foster Parents sent another one to their Foster Child's older sister.

This is an example of Foster Parents Plan at its best; a reaching out to less fortunate people with a gift of love. Because Foster Parents Plan is more than food, clothing, medical care or schooling. It's a Foster Parent helping a child and his family toward self-sufficiency and a better way of life.
Filon® translucent patio panels are designed for light. And to know them you need to see them in just this way... up, overhead, saturated with light and with these rich, luxurious colors.

It's colorful, wonderful, outdoor living—without a dark shadow hanging over adjoining doors and windows. The thousands of fiberglass strands in our panels diffuse a soft, comfortable light over your patio.

And the colors last. They're fortified with acrylics to lock in years of crisp, fresh beauty.

So—don't leave yourself in the dark. There's a Filon pattern that will strike your fancy and fit your budget. Take an in-person look at your building supply dealer's. Ask him for your free Filon Patio Planning Kit with complete How-to-Build details. Or, write us directly.

FILON
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12333 South Van Ness Ave., Hawthorne, California 90250

More Filon Patterns Come To Light
LONGER LIFE FOR CUT FLOWERS

The perishability of fresh flowers adds to our appreciation of their beauty and worth. But since man's instinct is to preserve beauty, we have always tried to add permanence to the cut-flower experience. Dried flowers, silk flowers and even plastic flowers are attractive in their own way, but imitations, like the Emperor's jeweled nightingale, can never quite match the original.

Fresh-flower lovers employ all manner of household magic to keep arrangements alive and well. Adding aspirins and copper pennies to the water is a popular (and totally useless) practice of modern arrangers. Save the aspirin for a headache and keep the pennies in your purse.

Discounting the aspirin-penny syndrome does not mean that valid methods for increasing the life of cut flowers are nonexistent. You can actually revive prematurely wilted or bruised blooms if you have the facts.

Adding life to bouquets starts in the garden. Cut stems cleanly at an angle with a sharp knife. A slant cut exposes more cells for water intake and prevents stems from lying flat at the bottom of the container. This would cut off the water supply to the blooms.

Bring a pail of warm water into the garden and plunge the stems into it. Warm water does not shock the flower and moves up the stem more readily than cold. (continued)
low turn your favorite soda pop into a wild and crumptious dessert.

If you have a passion for a special flavor of soda let yourself go and freeze it into a creamy dessert. Orange, grape, root beer, lime, sarsaparilla, cola...any flavor you like. You'll zap them right out of their cans with this one and it's easy as 1, 2, 3. (See recipe at right.) The magic ingredient that makes it all happen is Borden Eagle Brand Sweetened Condensed Milk. It's a e-cooked, nutritious blend of milk and sugar, condensed so it works and tastes like a miracle.

RECIPE

1. POUR one can Borden Eagle Brand® Sweetened Condensed Milk (not evaporated milk) and one 28 oz. bottle soda pop (or two 12 oz. cans of soda) into bowl and mix. Pour in ice cube trays or loaf pan.

2. FREEZE in the freezing compartment of refrigerator until a firm slush is formed.

3. BEAT till smooth. Quickly return to freezer. Freeze till firm. Makes a quart. For large families, double the ingredients. (If you have an ice cream freezer, combine the ingredients and just freeze as usual.)
When you sweat, bacteria and oils cling to your clothes. (Especially if you're wearing permanent press.) They can continue to cause odor, even after your clothes have been washed and dried.

But with Borateem,® you will deodorize everything in your wash. (Without enzymes or phosphates.) And Borateem will keep on clobbering odor-causing bacteria. Even while you're wearing your clothes.

If he smells good and his clothes smell bad, what's the point?

When arranging the flowers, handle them as little as possible. Whether you pick blooms from your garden or buy them from a florist, cut stems as directed to the desired length and remove all petals and foliage that will be underwater. Rose growers suggest that the thorns also be removed. Arrange your flowers in room-temperature water.

Flowers with woody stems, such as chrysanthemums, and flowering branches should be crushed or split about 2 to 3 inches from the bottom so that they can take up water more readily. Flowers with hollow stems that have milky or colorless fluid, such as poppies, dahlias or heliotrope, should be seared by placing stem ends in boiling water for one minute or by splitting an inch or more of the stem ends and sealing over a flame. Searing stops the flow of fluid from stems and prevents clogging of adjacent water-conducting cells.

It is vitally important that the water in the container should be kept fresh. Daily changing is the ideal policy, but for the busy housewife every two days may be more realistic. When you change the water, cut about an inch off the stems and refill the container with warm water in order to revive blooms that may be fading.

Adding a teaspoon of sugar per pint of water or chemical preservatives which are available at local florists will also add to the life of your bouquets. Keep arrangements out of direct sun or the heat from light fixtures and radiators. You can also increase the life of cut flowers by putting them in a cool spot at night and removing unnecessary foliage. This reduces the amount and rate of moisture loss.

Ritualizing the conditioning and care of cut flowers to prolong their life can be a pleasant and soothing release from the daily humdrum. However, it is important to find the proper balance between your desire to keep flowers fresh and the effort involved. In midsummer when the garden is bursting with cutting material, it might be easier just to change the arrangements. But prolonging the cut-flower experience becomes meaningful as the bloom fades from your own garden or if you've bought them from a local florist or received them from a loving friend.
What does a man know about supergraphics?

And you have an exciting range of colors in wall paint and interior enamel to choose from, so you're not likely to run out of new ideas.

Take a good look at your home and see if there aren't some changes you'd like to make. If you'll do that much, LUCITE will make the rest easy.

LUCITE from Du Pont. It looks as fantastic on the wall as it does in your mind.

For that matter, what do you know about supergraphics?

Probably more than you think. You know, for instance, that you can make a room look larger or smaller, depending on the color you paint it.

Supergraphics is using color and space to create an effect in a room. To put your personality into your home. If you like wildipes, paint them up one wall and down the other. You can always change in tomorrow.

That's the beauty of Du Pont LUCITE Wall Paint. It makes it easy for a woman to change her mind. It never needs stirring, it doesn't drip like ordinary paint. LUCITE Paints on fast, dries even faster, and has such superior covering power that you can hide today's stripes with tomorrow's polka dots with no trouble at all.

Lucite Wall Paint

Look in the Yellow Pages for the LUCITE retailer nearest you. Or call 800-243-6000. Free any time, any day. (In Conn., 1-800-942-0655.)
It's almost summertime, and the backyard living can be a lot easier and a lot more fun if you plan for it sensibly. Many families don't plan for it at all. They see a swimming pool that appeals to them and they order it. A patio or a deck strikes their fancy and they build it. While the result can be pleasant enough, it really gives the local pool company, discount house or garden center an enormous influence on how you and your family enjoy the summer. Wouldn't it make more sense to take a long, hard look at how you all would like to use your backyard, how you would like it equipped and how much you can afford to spend on it?

PLANNING A POOL?

Nowadays, it's a rare homeowner who isn't at least tempted to put a swimming pool in his yard. While a pool can return in fun much more than you invest in money, the expenditure is large enough not to be taken lightly. Carefully investigate the relative costs in your area of the various pools offered. Generally speaking, the vinyl-lined pool will be cheaper than others, followed by Gunite and fiber glass (about on a par with each other), poured concrete and steel. However, this order can vary with the local market. A rectangular pool is usually more economical to build than, say, a kidney-shaped or other unconventional design. But this can also vary. A contractor or prefabricator specializing in one or two shapes can bring costs down.

If a custom-built pool is too much for your budget, there are do-it-yourself alternatives. One is a concrete-block pool—not an easy job, to be sure, but feasible for the experienced craftsman. If you have a local architect or engineer design yours, or request plans from the National Concrete Masonry Association, 2009 North 14th Street, Arlington, Va. 22201. Better still, see if your area has a firm that specializes in selling materials to the do-it-yourself pool builder.

To get the most from your pool, give it regular attention. Don't skimp on the price of a filter, and don't run it less frequently than its manufacturer suggests, for dirt and debris can accumulate with surprising speed. Other aids to a clean pool are a cover, locating the pool away from trees, long-handled nets for skimming off floating debris and pool vacuums for removing silt, mud and the like. There are also gadgets which stir up dirt that settles to the bottom, thus facilitating its removal by the filter. Installing one does away with the need to vacuum the pool.

Keep well supplied with dry chemicals, such as sodium carbonate (for raising water alkalinity) and sodium bisulfate (for lowering alkalinity). Other chemicals—liquid muriatic acid, for one—may be used instead of these, but dry chemicals are much easier and safer.

Another chemical you'll want to use is chlorine. The dry form is most convenient and may be added to the pool automatically by a pool feeder that operates through the filter and dissolves chlorine at the rate required.

To lengthen your swimming season, especially for evening swims, consider a pool heater. Set it to maintain a comfortable temperature, and resist the (continued)
COOL OFFER!
Special bargain price covers delivery of a complete sailboat (pictured at right), including thirty-pound molded polystyrene hull, aluminum mast and spars, forty-five square-foot nylon sail, fittings, lines, rudder, centerboard and sailing instruction booklet.

Allow six weeks for delivery. This offer expires December 31, 1971, is limited to U.S.A., and is open only to those 21 years of age or over.

Important: Make certified check or money order payable to Kool Sailboat Offer. Mail to P.O. Box 3000, Louisville, Kentucky 40201.

Please send me SEA SNARK(S). For each boat I enclose a carton end flap from any size Kool plus $88. ☐ Certified check. ☐ Money order. I am 21 years of age or over.

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Address __________________________

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I know pretty much where I want to go in life. And I’m going to try to get there, my way. Guess you’d call me the independent type. But believe me, when it comes to my disposal problems. The ap­ plicator, like the tampon, can be flushed away. And only tampax tampoons offer 3 absorb­ ency-sizes: Regular, Super and Junior. Wherever you’re going, make sure you take along Tampax tampons. You’ll get the protection and freedom you want.

TAMPAX. SANITARY PROTECTION WORN INTERNALLY MADE ONLY BY TAMPAX INCORPORATED, PALMER, MASS.

“clean n treat.” can’t be beat
(It puts an Ahhh... where the “Ow!” used to be.)

See page 16

EASY BACKYARD LIVING continued
temptation to save fuel by running the heater only, say, on weekends. Once chilled, a pool can take a long time and much fuel to reach swimming temperature. A good adjunct to the pool heater is the poolside heater, to warm you while drying off from an early-morning or late-evening dip. This can be a simple, portable “patio heater” that burns bottled propane or a permanent unit connected to the house gas supply.

GOOD FENCES MAKE GOOD POOL NEIGHBORS
It’s hard to talk about pools without also talking about fences. Many localities require a child-proof chain-link fence around backyard pools. And, of course, you’ll probably want privacy for sunbathing and entertaining.

If you put up a chain-link fence, one that’s plastic-coated will eliminate the need for regular painting and will look more attractive for a longer time than unpainted galvanized steel. You can enhance its looks and the amount of privacy it gives by screening it with shrubs or by attaching to it rolls of cane or reed fencing.

If you prefer and are allowed to use wood fencing around your pool, the most economical approach is to buy pre­ fabricated fence sections. Erect them yourself, without the bother of setting them in concrete, by digging a 3-foot­ deep hole for each post. Insert the posts in the holes and brace them vertically. Fill in around each post with wet mud. When the mud hardens, your fence will stand as firmly as if set in concrete.

BUILDING YOUR OUTDOOR ROOM
Perhaps the most basic ingredient of summer fun is what Americans call an “outdoor room.” What this really means is having a deck, patio, or balcony adjoining the house and so well integrated with the house as to become an outdoor living area for the whole family. (See how California does it, beginning on page 51.)

Patios are generally the most common type of outdoor room. Though surfacing materials come in a variety of forms—flagstone, quarry tile, slate, asphalt, gravel, deck−ing— the most widely used patio material is concrete. Many home­owners are fooled by concrete’s hardness into thinking it needs no mainte­nance. Not true, for water penetrates concrete and in cold weather it freezes, chipping off the surface or causing deep cracks. A simple way to prevent such problems is to apply a liquid sealer, similar to those used to preserve wood, which will harden inside the concrete’s pores and keep out water.

If your patio has already chipped, re­ surface the chipped area with a thin layer of cement and sand mixed with a liquid vinyl or latex emulsion available at hardware stores. The emulsion greatly enhances the cement’s strength and also helps it bond to the old concrete.

You can roof your patio and screen it in with less than an afternoon’s work. The secret is a dining canopy—a tentlike structure with a metal frame, canvas or vinyl roof and nylon-screened “walls.” While it needn’t be anchored to the patio, it is permanent enough to remain standing all summer.

But suppose you lack both a patio and a yard big enough for one? A nar­ row space, such as a part of the drive­way of a section of your front yard, can be fenced for privacy and beautified with shrubs and plants set in containers. For shade, add an overhead awning. And if the area needs surfacing, put down a layer of tanbark—it’s quick and comfortable underfoot. If a more per­manent paving is desirable, the quickest and most economical material is con­crete patio blocks. They’re thinner than regular concrete blocks and may be set right in the ground with little effort.

For a final touch of luxury, add a recirculating fountain or miniature waterfall. Either is simple to build with inexpensive kits that include everything you need, including the pump for cir­culating the water.

There is a lot you can do to make your backyard a truly pleasant place this summer. And the more planning you do, the more functional your outdoor room will be and the less time and money it will cost you.
Because every Goldilocks has a different idea of what's too soft, what's too hard, and what's just right, Beautyrest now comes in 4 firmnesses.

We're all a lot like Goldilocks, the little girl who had to try everything, from porridge to mattresses, until she found exactly what she wanted.

For that very reason, we now make Beautyrest® in four firmnesses. Besides Normal firm, there are three Back Care models: Extra Firm, Extra Firm Plus and Super firm. So you can go from mattress to mattress until you find the one that's right for you.

But firmness alone can't support your body properly. That's the difference between a Beautyrest and hard, "boardy" mattresses.

A Beautyrest is firm, but flexible.

Beautyrest support comes from separate coils, each built into its own separate pocket. So each one is free to separately support whichever part of your body it happens to be under.

By conforming to your shape, a Beautyrest can give you more support, more comfortably, than any other firm mattress.

You can't buy more of a mattress. Unless you buy more of a Beautyrest. A Queen size gives you 20% more sleeping space than an old-fashioned double bed. A King size, 50% more.

Free offer: For a limited time only, when you buy any Beautyrest Queen size set, you'll receive your choice of a free Queen size frame or free bed stretcher rails to convert your old double bed to Queen size. Offer expires May 31, 1971.

You can't buy more of a mattress. Unless you buy more of a Beautyrest. A Queen size gives you 20% more sleeping space than an old-fashioned double bed. A King size, 50% more.

Free offer: For a limited time only, when you buy any Beautyrest Queen size set, you'll receive your choice of a free Queen size frame or free bed stretcher rails to convert your old double bed to Queen size. Offer expires May 31, 1971.

Beautyrest by Simmons gives every part of your body a good night's rest.
Blue chicory, providing the sprightly accent in
the basket bouquet, rivals the blue of the sky in
this nostalgic picture of a country roadside. You can
achieve all the impact of a fine painting with a few
simple, quickly embroidered stitches. The design is
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18x24 inches. Kit includes yarn with easy-to-follow instruc-
tions. The frame, woody brown with an inner band of
gray to pick up the color of the fence post, is also available.
To order this kit, and for a full-color catalog of other
AH kits, fill out and send the handy cutout coupon below.

Fill out coupon and enclose check or money order. Florida residents please add sales tax. Allow 4 weeks for handling and mailing.
(Sorry, we are unable to handle Canadian or foreign orders.) To avoid delays please indicate your zip code.

Check items desired:
Kit 61353 Country Roadside @ $8.98 ea. plus .35 postage
Kit 61354 Frames for above @ $7.98 ea. plus .50 postage
Kit 61380 Stretch for embroidery @ $1.49 ea. plus .50 postage
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Miami, Florida 33054

□ Send C.O.D. I enclose $2 goodwill deposit and will pay postman balance
plus all postal charges.
□ Please send me the New Spring-Summer issue of Ladies' Home Journal
Needle & Craft Magazine bursting with beautiful things to make, to wear and
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Be fashionable at fantastic savings!

2 Piece Dress
WITH
Secret Hot Pants
AND
2 PIECE PANTSUIT

Go Everywhere!

YOU CAN MIX & MATCH ANY OF THESE 3 OUTFITS!
The perfect changeovers for your Summer activities. Buy 1 to look smart... feel chic and in good taste. Buy 2 or 3 and up to 8 different combinations are possible. A total wardrobe value of up to $63 for about 1/2 the cost.

Style #10734
- Style #10734 - HOT PANTS & DRESS! Zip up to show hot pants; wear dress alone! Front pockets, contrast stitching. Elastic waist hot pants, 100% washable cotton pique. White; Black. Sizes: 10-18; 14½-22½. $6.98

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Style #10736—MAD ABOUT PLAID"! 2 PIECE PANTS SUIT! Get summer all buttoned up—keep your cool! Plaid top, wide-wing convertible collar, tie belt. Cool as a breeze in dacron & cotton. Blue or Green, 100% Cotton Pique Pants, White Only. Completely washable! 10-18; 14½-22½. $8.98
CONTROL NOISE IN AN OPEN HOUSE

We have a large, open house with a 9-foot-high ceiling. The floors are beautifully finished oak, except in the entry foyer, which is ceramic-tiled. Most of the downstairs walls are paneled.

Our problem is the TV, which, even when tuned quite low, reverberates upstairs, waking the children—despite our having moved the set to the opposite end of the house from where the children’s bedroom is located.

We’ve thought of carpeting the first floor to deaden the sound, but prefer not to cover the oak floors. Nor do we want to cover the rough plaster ceilings with acoustical tile. Can you help?

Put a 9x12-foot area rug in one corner of your first floor to delineate a space for TV-watching. Then isolate this area with three-panel movable screens, preferably surfaced with a fibrous or porous material such as cork, insulation board, acoustical tile or heavy fabric. These measures should help, especially if the movable screens are tall (7 feet or more).

For additional sound control, you might decorate parts of the first floor with wall hangings, tapestries, draperies, cork panels or other soft materials that lessen the sound reflection from the hard surfaces of the walls. These solutions would be particularly helpful in the TV-watching area. Adding large, upholstered furniture pieces would also help deaden noise.

VALVE KEEPS BASEMENT DRY

Late last spring, we had an unusual amount of rain, with the result that many basements in our area were flooded. The flooding water came in through the house sewer lines, which were overloaded by the rain. We would like to avoid a repetition. Can you tell us how?

Ozone Park, N.Y.

The best solution is to have a plumber install a shut-off valve in the main sewer line, which runs through your basement. The cost of this job will vary, depending on whether your sewer line is exposed, under the floor or on other factors. But the insurance it gives is well worth the money. If rain is expected, just shut off the valve.

Sometimes, to save money, the valve can be added to one of the smaller drain pipes, depending on the exact points at which the water entered to flood the basement. Your plumber will have to advise you on this point.
Cans.
Bad Guys or Good Guys?

A can is a nice thing when you want a soda or a beer. But it doesn't do much for a landscape or a highway. We know that better than anyone because we make cans. So here's the story. Both sides.

Cans are bad guys.
Cans are all over the streets and highways. Cans cause litter.

Cans are good guys.
Out of all the litter on the streets and highways, over 83% isn't cans.
Still, somebody has to do something. So we've been working with people who are developing a fantastic machine that can actually pick the litter off the roads. We call it the octopus.
One more thing about litter: Please don't. People litter. Not cans.

Cans are bad guys.
Returnable bottles were better. Return to returnables.

Cans are good guys.
The can is one of the safest, cleanest, cheapest containers ever invented. If we return to returnables, prices will go up. Because everything is set up for non-returnables, and it will cost money and jobs to change it.

Besides, people don't return returnables. That's why cans happened in the first place.

Cans are good guys.
We've already set up recycling centers for used cans. (All used cans. Steel and aluminum. Beer and soda and food.) More are coming. This costs us money, but it doesn't cost you anything. You bring us the cans and we'll recycle them.
We know it would be easier and better if all you had to do was throw your cans in a garbage pail. So we're supporting the development of automated machines that can pick cans out of the rest of the garbage. And we hope that eventually every can in every city will be recycled and used to make new cans. You won't see it tomorrow. But you will see it. We promise you that.
We have more to lose than you do.

The Can People
We care more than you do. We have to.

Douching vs. Norforms
(Once you make the comparison, there's no comparison.)

9:04
You decide to douche to stop embarrassing feminine odor.

9:04
You decide to use Norforms®, The Internal Deodorant™

9:05
You collect all that douching equipment from its hiding place. (Remember, later you'll have to hide it all over again.)

9:05
You insert one tiny Norforms. (Wasn't that much easier than douching?) And Norforms are the germicidal suppositories that stop odor in a way no douche can.

9:06
You begin mixing and measuring. (Oops—you just spilled some.)

9:06
Doctor-tested Norforms kill germs, stop odor where it starts—internally. So safe to insert, you can use them as often as needed. And remember, with Norforms—no mess, no fuss, no equipment.

9:10
You know you'll feel clean, fresh, odor-free for hours with Norforms.

9:10
You begin douching.

9:15
You're still douching.

9:20
You're still douching.

9:25
You're still douching...

For women only! Free new 12-page booklet, "Answers to Questions Women Ask Most Often." Send this coupon to: The Norwich Pharmacal Company, Dept. AH-06, Norwich, New York 13815.

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Don't forget your zip code.

THE WOMAN DRIVER By Denise McCluggage

HOW TO LEAVE HOME WITHOUT LEAVING IT

A report on the new Recreational Vehicles for today's camp-happy families.

Never mind about the writer who said you can't go home again; with all the gewgaws, gadgets and gimmicks now available in camping stores and catalogs, you can come close to taking it with you. Whether or not you want to is your choice. Join the burgeoning craze for "camping" at either end of the curve—backpacking afoot in solitude to the deepest wilderness or slapping a license plate on what amounts to a mobile garden apartment and driving it to a much-peopled public camping ground teeming with trailers and tents.

For the first extreme, you'll need $7.95 for a book called The Complete Walker by Colin Fletcher (Knopf). For the second, you'll need $7,000 and up—to maybe $40,000, depending on your capacity for mobile grandeur.

Or strike a spot between the poles, like myriads of others who have found many ways to take their home on the road for fun and savings. Vehicles used for this neo-vagabondism have become so popular in the last few years—sales are up from some 68,400 in 1961 to about 472,000 last year—that the name for them, Recreational Vehicles, has been shortened to "RV" by the trade. There is a Recreational Vehicle Institute that puts new camper vehicles a seal of compliance with standards of design and construction. But since the camping explosion is so new and has resulted in so many variations on the theme, it is a tricky matter for the potential camper to find the RV that best suits his particular needs.

If you're in the looking-around stage, plan on some serious research to be sure you match your ways with the proper means.

First decide what camping lifestyle you really want to pursue—and don't succumb to romantic notions of you and the Elements when the gnatty-gritty facts of the real outdoors drive you berserk. Clever minds and lots of plastic now make it possible for you to get just as close to nature as you wish, and no closer.

But then if you really would like to rough it, don't let your look-what-they've-done-now admiration for gadgets screen you from that goal. Every convenience you take removes you one more step from the rough. There's a balance to be struck. Mobility and simplicity are on one side, convenience and comfort on the other. Cost slides around in there, too, maybe playing the deciding role. But at stake, after all, is your enjoyment. Whether you spend a lot or a little, whether you go simplicity's route or the sybaritic, if you have a crummy time it isn't vacation.

There are two things to consider before you even look at an RV with checkbook in hand. One is renting before you buy. That way you can "try on" various

(continued)
Enjoy better tasting tap water with an activated charcoal water filter. Get this $12.99 value water filter for just $5.00 and two Tareyton wrappers.

Send check or money order (no cash) to:
Water Filter, P.O. Box 4486, Chicago, Ill. 60677

Filter for better taste the Tareyton way with activated charcoal.

Enjoy the mild taste of Tareyton with the Activated Charcoal Filter. King Size or 100's.

King Size: 17 mg. "tar", 1.1 mg. nicotine; 100 mm: 18 mg. "tar", 1.2 mg. nicotine av. per cigarette, FTC Report Nov. '70.
What's best to take for

Dull, Throbbing Pain Of Nervous Tension Headaches?

Doctors who specialize in treating headaches state most headaches are caused by emotional tension and stress. Anyone who suffers from tension headaches knows only too well how the throbbing, pounding pain can dull your efficiency, slow you down and play havoc with your nerves.

What's best to take? Clinical tests by doctors on over 500 patients who complained of tension headaches, proved Anacin® relieves nervous tension headaches just as effectively as the expensive leading prescription. Yet Anacin needs no prescription and costs far less.

Here is other convincing evidence about Anacin. Replies from a survey of over 1600 specialists in internal medicine showed twice as many doctors said they would recommend their patients use the Anacin formula to relieve pain over that of the other leading extra-strength tablet. Just consider that—twice as many doctors prefer Anacin.

You can trust Anacin to relieve headache pain in minutes. Then its nervous tension and painful pressure on nerves go, too. Anacin lets you do a better job. Lets you function better.

Despite its great strength, Anacin is not habit-forming and it's so gentle acting on the stomach. It makes good sense to try fast acting, extra strong and doctor approved Anacin Tablets.

HOW TO LEAVE HOME continued

styles before you decide which one is the real you. The other thing: Check your zoning laws. You may not be able to keep some types of campers on your property and off-premise storage can be expensive.

Now for the vehicles. There are three basic ways, each with variations, that you can turn turtle and travel with your abode. Inherent in each system are special characteristics, either desirable or undesirable, depending on your camping style. Some of the ways you can leave home without leaving it follow.

TOW IT

Camping or tent trailer: These boxy, low units open up like a jack-in-the-box and accordion out into a tent area providing various amounts of bed space and other facilities, such as cooking units and chemical toilets, depending on size and degree of Luxe. They are the least expensive of the campers, starting around $400, and are relatively simple to tow since they are low enough not to obstruct vision to the rear and present little resistance to the wind.

Travel trailer: Harking back to the days when mobile homes were really mobile, these towed caravans come in a variety of sizes, degrees of completeness (some have complete kitchens, chemical toilets and bathing facilities) and a price range to reflect the differences. Prices start near $1,000 for the 10-to-16-footers and mount to some $2,500 to $6,000 for those up to 25 feet long. Top luxury in the travel trailer approaches 31 feet in length and $9,600 in price. The travel trailer is the most popular RV and accounts for two out of every five that are sold.

Characteristics: It is illegal for anyone to ride in a towed vehicle while it is underway. . . . You can unhitch towed campers and use your car for side trips without risk of losing your camping spot or the inconvenience of lugging the camper with you . . . Some parkways don't allow towed vehicles. . . . The bigger they are, the more expensive, in terms of fuel consumption, they are to pull.

PIGGYBACK IT

Truck camper, walk-in type: These—again available in many sizes and degrees of luxury—fit in the well of a pickup truck and have all the facilities of a comparably priced travel trailer—complete or partial kitchen, bathroom, chemical toilet and beds galore (including a bed that occupies the space over the cab of the pickup).

Truck camper, pop-up type: Like the tent trailer, these installations fold out of a box. The advantage here is that it maintains a low profile while underway, making wind less of a hazard on the highway and overhead clearance less of a problem on backwoods forays.

Car-top tent: Again rather like the tent trailer, but instead of being towed, this arrangement fits on top of the car, opening into an above-it-all penthouse tent at the campsite. It is often used in conjunction with a towed camper.

Characteristics: The walk-in variety of the truck camper can be legally ridden in while underway, thus providing quarters entirely separate from the truck's cab. This can mean relief for the driver from restless kids or a switch of atmosphere from time to time for passengers on long trips. The “back room” has napping space, eating space, game-playing space, etc. (The over-cab bedroom makes a popular vantage point for watching the world drive by.)

Some—not all—installations can be jacked up and driven out from under at the campsite, relieving the pickup for “dinghy” duty. . . . Truck campers, having the advantage of the truck's chasis, power, high road clearance and traction, can penetrate deeper into the “wilderness” than most car-based campers. “Low-bridge” tree limbs, however, can be a serious problem for the walk-in type. . . . Pickup trucks, unless you have other business or personal need for them, can be expensive “extras” to the camper. (continued on page 86)
If you don’t slim down fast with Slender, you’re cheating!

You, too, may lose 4 pounds the first week with Slender. Why not? Just don’t backslide. Stick with 900 Slender calories a day and you’ll get a thrill when you step on the scale.

Clinical study works for problem dieters

We put people, who were at least 20% overweight, on Slender for three weeks. That’s four Slender meals a day, totaling 900 calories. At the end of the first week, dieters had lost an average of more than 4 pounds. During the next two weeks, losses averaged 3½ pounds a week. Many of the dieters on the program told us they were not unduly hungry and found Slender “surprisingly filling”.

Low in calories, high in nutrition

Many 900 calorie diets are fad diets which emphasize one nutrient over others. But a Slender meal is nutritionally balanced. Whether it’s instant Slender, mixed in milk, or Slender chilled from the can—every glass supplies ¼ of your daily recommended adult dietary allowance of protein. Plus the regular vitamins and minerals you need, including vitamins C and B-complex.

Slender counts calories for you

With Slender, you don’t have to get involved with measuring out tiny portions of this and that. And you avoid costly calorie mistakes which may undo your diet. Slender counts the calories, so you always know where you stand in the calorie battle.

How to slim down sensibly with Slender

If you want fast results to get your incentive up, go strictly Slender for a week. Then go back to other foods in diet proportions, but have your Slender for at least one meal. Whether you go strictly Slender again for another week later on depends on how much you want to lose. But you should ask your doctor before starting any program aimed at weight loss.

One thing’s certain, you’ll find Slender wears well in your diet. It’s so rich and satisfying, and that’s without artificial sweeteners. Slender from Carnation. Dieting without nonsense.
Every child has the right to be wanted.

Every parent has the right to be thrilled and eager, too. Choose the time that will make it perfect for you—with DELFEN® Contraceptive Foam.

Feel confident. DELFEN is a thoroughly tested means of birth control. No other form of vaginal contraceptive is more effective than DELFEN alone. It’s recommended by doctors, yet you need no prescription for it. And, for almost all women, no side effects.

Feel relaxed. DELFEN is so lovely. A pure white foam that applies quickly, easily, disappears completely, gives you instant protection.

DELFEN. Available in cream form, too. At drugstores throughout the U.S. and Canada.

DELFEN. There is no nicer way to plan your next baby.

Delfen Contraceptive Foam

WEST COAST SIGHTS AND DELIGHTS

Each year thousands of people pull up stakes and head west to California. Why this migration to a place beset by earthquakes, mud slides, forest fires and sand storms? If you spend even a short time in California the lure becomes apparent. For despite the natural disasters, this is a state of sheer physical beauty.

But it is the people, with their unique exuberance for living, who really make California so special. As a born-and-bred Easterner, I'm always impressed by the marvelous way Californians entertain. They seem to have a special talent for mixing the right people, serving scrumptious food and setting their tables with great flair. A perfect example is the dinner I attended in San Francisco. The menu included some of San Francisco’s finest: Cracked Crab Louis, a superb green salad with crunchy pine nuts, sourdough bread and, of course, lots of white wine from the Napa Valley. Special touch: The first course, a hot tomato-and-clam broth laced with sherry, was served in the living room. Our hostess poured it into demitasse cups from an antique silver teapot.

At another home, I commented on the beautiful old Oriental rug the owner had draped over a table. Amused, she confided that this was a new rug made instantly antique by bleaching in the washing machine. It’s this kind of decorating ingenuity that turns up again and again in homes all over California.

California shops have a distinctive quality, too. Take my favorite San Francisco store, Cost Plus Imports. This emporium is crammed with furniture, accessories and food from all over the world at prices rarefied to giveaway.

Sunny Los Angeles has a different disposition entirely. The emphasis here is on outdoor living and dining, as you can see in our story beginning on page 51. Colors are bright and punchy. Fresh flowers and plants are everywhere.

Unlike San Francisco, which is a walking town, in Los Angeles everyone is in a car. Never have I seen so many Mercedes Benzes and Rolls Royces as I did on the streets of Beverly Hills. A favorite game of the Beautiful People is peering nonchalantly out of their Beautiful Cars to ogle one another at stoplights. Not much fun if you’re less than beautiful and driving a rented Falcon!

Beverly Hills is the poshest part of

Los Angeles and the Beverly Hills Hotel is an unforgettable experience in itself. This hotel, with its zany pink-and-green 1940's decorating, is the home away from home for celebrities and dignitaries from all over the world. I frankly admit to being star-struck and so this is really my milieu. I've been known to nibble on a shrimp cocktail for three hours just so I could gaze at Elizabeth Taylor and Richard Burton seated a table away.

One day, I glanced at the list of people whose cars were checked in. I was listed simply as Mrs. Brown, sandwiched between Edie Adams and Michael Caine. That never happens to me in a parking lot in New York.

At the year-round beach colony called Malibu I visited a friend whose house is everything a beach house should be—light and bright, practical and personal and certainly done with more imagination than money. The oak floors were rubbed with white paint and look almost like the sandy beach—without the gritty feeling. White canvas is used for Roman shades and upholstery—a practical choice since the sun would fade any other color. A lime-green-and-white bedroom is full of stripped oak furniture.

I also went to Palm Springs, a gilt-ridden desert town where you can bask in the sun surrounded by snow-capped mountains. Tourists flock here to play golf and take therapeutic baths at the many spas. But another life goes on behind the white-walled estates when the movie colony and its guests assemble—never to appear on the streets but simply house-hop. The only link I could discern between the two worlds is the whirlpool bath—ubiquitous in motel and mansion alike.

In decorating, Palm Springs color schemes really burst forth. White contrasts with azalea pink, lime green, orange and bright blue, and the same color scheme is usually repeated throughout the house with patterns changing in each room. Although the style is contemporary there is an absence of steel and glass.

California seems to bring out the best in people. They decorate their homes with freedom and imagination, are inspired cooks, creative craftsman, mad for sports and enjoy everything they do. A great place to visit. You might even like to live there. —Helene Brown
Roll Out The Paisleys

Now Kleenex Boutique towels go swirly. With popping paisley prints, printed all over. Choose from luscious Avocado Green and boisterous Bold Gold. Or select a sensational solid! There's True Blue, Avocado Green, Bold Gold and Orange Orange. The choice is yours. And it's beautiful.

Kleenex and Boutique are registered trademarks of Kimberly-Clark Corporation.
By Dorothy Lambert Brightbill

Here, on plump pillows and framed against a striking background, are floral embroideries so fresh and crisp that you can sense a fragrance surrounding them. This is creative stitchery for the imaginative woman who wants a certain country sophistication in her needlework—and as quickly as possible. All were designed by Erica Wilson.

The Daffodil and Pear Blossom picture is stamped on a diagonal-weave fabric, 15x27 inches. The two pillow designs are stamped on an off-white, linen-like fabric with boxing and backing in sherbet colors—the Queen Anne’s Lace in orange, the Daisies embroidery in yellow. Both are 13 inches square and include zippers. Kits come with yarns and instructions. A stretcher to hold the embroideries taut while working is recommended. Natural-wood frame (painted white) is available.

GARDEN FLOWER EMBROIDERIES

Ben Swedowsky

Fill out coupon and enclose check or money order. Florida residents please add sales tax. Allow 4 weeks for handling and mailing. (Sorry, we are unable to handle Canadian or foreign orders.) To avoid delays please indicate your zip code.

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Kit 61350 Daffodil and Pear Blossoms @ $8.98 ea. plus .35 post...
Kit 61391 Queen Anne’s Lace Pillow @ $6.98 ea. plus .35 post...
Kit 61352 Daisies Pillow @ $6.98 ea. plus .35 post...
Kit 61379 Stretcher for picture @ $1.49 ea. plus .50 post...
Kit 61346 Frame for Daffodil and Pear Blossoms @ $4.98 ea. plus .50 post...

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Just beautiful.

That’s how a Dial shower makes you feel. Because Dial’s the only soap with AT-7. The very thing to X-out bacteria that cause odor. And Dial’s protection stays with you all day. Makes you one of the beautiful people.

Aren’t you glad you use Dial Soap!
(don’t you wish everybody did?)
Farewell to the ugly cigarette.
Smoke pretty, eve.


Filter, 17 mg tar, 1.2 mg nicotine. Menthol, 18 mg tar, 1.1 mg nicotine. av per cigarette by FTC method. (Jan.'71)
In Southern California, the outdoors is treated as a joyful extension of the indoors—12 months of the year. And patios, decks, terraces, balconies and atriums become living rooms, family rooms, entertaining centers and dining rooms. In most of America such outdoor spaces are too often furnished with deference only to the practicality of store-away or weatherproof, rustproof furniture. Take a tip from the California rooms that are shown on the following pages and look at your outdoor space, no matter how small, as potentially the favorite room in the house. Decorate it with color, with fabrics, with an eye for comfort. Hang graphics on the walls, define the area with greenery or cooling shade. Then let nature do the rest.

The beach at Malibu becomes an instant outdoor room, shaded by an aluminum and nylon-fabric shelter that folds up into a satchel-size package. Douglas Deeds, who designed it for Architectural Fiberglass of Los Angeles, says that a spraying of urethane foam (April AH) would make this portable structure permanent. The sinuously shaped canvas-and-aluminum chaise is the work of Charles Gibilterra of Los Angeles. Both of these trend-spreading designs were standout features of this year’s Pasadena Art Museum’s California Design XI collection.
By Helene Brown

When the first sweet signs of summer breeze in, the focus on living naturally turns outdoors. Your backyard or balcony, porch or patio becomes an extension of your home. Since this area will get a lot of living, practicality and maintenance are prime considerations. But don't let that deter you from applying the same decorating skill and imagination that you use indoors. Pictures, mirrors, wall hangings, lighting, rugs also belong outdoors. Here you can be more adventurous with color, try the new man-made materials and generally experiment with a freer hand. Shown on these and the next four pages are inviting, sunny California rooms that all prove our point: Decorating for outdoor living can enhance and enliven your season in the sun.

The tiny corner of this conventional patio in Palm Springs (right) was transformed into a versatile area that comfortably seats 10. Built-in banquettes are topped with ready-made canvas pillows, each in a different design. Plastic, patent-leather-covered ottomans around a Plexiglas coffee table are lightweight and impervious to weather. Rounding the corner is a supergraphic wall hanging composed of six canvas-covered wood frames. Each unit can be used alone or all can be combined to create your own motif.

California sets the pace for outdoor living

Small gallery of this Malibu hacienda (opposite) becomes an outdoor room by means of bright, inexpensive furnishings. Picnic table, covered with a cloth from India, and Mexican chairs allow for easy hospitality. When not used for entertaining, the area becomes a retreat for sunning or napping in a hammock heaped with plump pillows.

PHOTOGRAPHS BY CHRISTA
Simple form brings easy elegance to the poolside life.

This poolside pavilion is nestled in a magical Palm Springs setting. Simply constructed of wooden posts and roof with a tile floor, it was designed by Arthur Elrod Associates (as were the family room and lattice-roofed patio on the next page). White canvas draperies that unfold to temper the blazing desert sun, wicker chaises for sunbathing or reading, a table draped in gaily striped cotton for lazy dining and late-evening illumination by antique Venetian lanterns—all suggest ideas for gracious outdoor living.
Rooms with a view
open to
day and night light.

This carefree Palm Springs family room (below) is yesterday's screened porch in modern dress. The glass doors slide back and indoor activities flow out to the patio and garden beyond. Outdoor furniture repeats the sunny interior color scheme.

Latticed-canvas roof (above) makes it possible to enjoy this patio, also in Palm Springs, even in the strongest sun. Wrought-iron furniture, finished in a smoky pewter and upholstered in white canvas, creates an air of cool serenity.

Shopping Information, page 90
Entry to this Santa Barbara house (opposite, top) is via an inviting redwood atrium. Accented with plants, it was designed by The Store in Montecito. Red-bordered blue front door sounds a Mondrianesque note.

This apartment balcony (below), at Los Angeles’ Century Towers, has a built-in ledge for outdoor entertaining. A narrow Parsons table could do the same for your outdoor room. Wicker love seat and chairs are scaled to the space. Silkscreen wall hanging adds dazzling color.
By Jane Levy

Pools have come a long way from their Spartan skinny-dipping days. Now designed for country-club living in your own backyard, they set the scene for easy, relaxed conviviality. Those shown on these and the following pages are actually extensions of their owners’ homes. Edgar Watkins, in designing his New Preston, Conn., pool (above and opposite), created an integral space at one with nature. Pine decking bordering the 16x32-foot vinyl-lined pool continues beyond the steps to form two terraces. On the lower one, a marble-topped supply locker doubles as a buffet counter. Containerized plantings help heighten effect, minimize upkeep.

PHOTOGRAPHS BY STEPHEN GREEN-ARMSYTE
The Watkins pool (above and inset) needs only candles in Plexiglas holders to transform it for evening entertaining. Says Edgar (inset, seated second from left with friends), "I wanted the pool to look as if it were growing out of nature instead of being a stylized cement palace." Wide-armed Adirondack chairs eliminate need for snack tables.
An Oriental design frames the trees and sky.

Oriental influence of the Smith pool (right and opposite) is evident in the sliding shoji screens and wooden overhead beams. Architect Kenneth Johnson gave a custom touch to the pool's rectangular shape by adding a wading pool. Henry Smith, Jr., (opposite, swimmer at right) joins friends for a splash while wife Beth, in flowered sarong, watches from the deck.

Lincoln, Neb., architect Burket E. Graf thought a swimming pool too great a luxury for summer use only. So he built his 20x35-foot poured concrete version (below) within a glass and cedar-shingle A-frame. Since the playhouse is not attached to the main house, the adults are spared the noise that comes with the youngsters' pool play. But the playhouse is by no means off limits to adults—Mrs. Graf, in fact, has entertained 60 there. Some 1,000 miles away, Henry and Nell Smith of Atlanta, Ga., walled their 14x28-foot Gunite pool (above and opposite) for privacy and to frame the view of trees and sky. Overhead beams complete their outdoor room.

All-weather shelter turns pool play into year-round fun.

Inside their family playhouse (left), young Kate Graf, 15, and sister Julie, 13, look on from the balcony while a friend churns his raft through the pool below. Balcony doubles as a diving platform and storage area for boards that are laid over the pool as a floor for entertaining. Structure's southern exterior (below) is glass; storm windows are added in winter. George Graf, 9, (foreground) and pals extend their play to the yard outside.
Idea of fun. So when Jim suggested we spend a long weekend camping in the woods of western Maine, we decided to make things easy on ourselves and borrow a camper-van from friends. Our Dodge Family Wagon with a Travco camper conversion, shown above, would sleep two adults and two children. It sported a 2.5-cubic-foot electric refrigerator, sink, two-burner butane stove, fold-out and overhead beds, toilet, closet, dining table and ample storage in drawers and cabinets. And to make driving easy, it also came with air conditioning and automatic transmission. All we had to do was stock the van with utensils, pots and pans, fishing gear, bedding and food supplies, round up our springer spaniel, Bandit, and off we rolled in cozy comfort. (continued on page 89)
A lake-fronted Maine campsite (opposite) becomes the Spencers' woodsly weekend home. Back-to-nature buffs, they pitched tents (both shown left) for themselves and local friends. That's Maidee and Jim hustling up breakfast. The three-burner stove and cookware (below) were seldom idle.

Van interior, viewed from the rear (below), is a model of compact efficiency. Plank bed above driver's compartment can sleep two youngsters, doubles as a handy storage area en route. Door at rear (bottom) conceals chemical toilet. A utility closet is to its left; built-in refrigerator is below the sink. Remove the dining table and the bench sofa makes up into a ¾ bed.
By Frances M. Crawford
If salad brings to mind lifeless lettuce leaves awash in a watery dressing, forget it. These “grand entrance” creations, every one a satisfying main dish, put salads in their proper perspective. Great for summer, when cooking palls and the outdoors beckons, they can be put together in nothing flat. Add a loaf of French bread, a sweetly ripe seasonal fruit for dessert and a beverage and you’ve got the perfect warm-weather meal. Recipes for these and more salads begin on page 75. For an equally lighthearted approach to summer weekend entertaining, see page 64.

HELP YOURSELF TO SUMMER
Ordinarily in summer, I bother not at all with hors d’oeuvres. But on Friday night I’ll often make an exception so that while the food and early arrivals are waiting for late-coming guests, they (the e.a.’s) won’t perish or pass out entirely. Among my very favorite cocktail accompaniments are the four pictured here. For their recipes—and more—see cookbook page 66.
Summer houses and summer guests should be fun. So should summer hostesses. But it doesn't always work out that way. Too many Long Island beach houses and Big Sur A-frames, gloried in by fun-loving, fun-having husbands, kids and friends, are staffed by frazzled wives and mothers who meant to make it all different this year. Still, come Labor Day they find themselves—again—exhausted and relieved that the Fun Season's over.

I know because we've been there. "We" are five Wallaces—me, Bill, Derby who's 13, David, 11 and Kate, 9—plus The Current Cat, an amiable, lead-footed former tom called Feather.

The summer houses we've haunted held one common joy: We could have guests in them—not just on the kind of far-between dinner schedule we make do with in city winters, but for whole long, lazy weekends.

Beautiful, it always seemed in prospect; beautiful it would have been if it hadn't been for me. For along with several million other seasonally transplanted housewives, I suffered weekly attacks of schizophrenia. Maybe you'll recognize the symptoms. Every Thursday, happily trundling my cart through the Grandest of Day, I'd picture our weekend houseful lounging creatively by the pool or on the beach, quietly sparkling over the Sunday Double-Crostic. But somehow every Sunday, as guests drove into the sunset and the kids sank beneath the television set, limp on the unplumped sofa is how I'd find myself, clearly a top contender for the Girls' Self-Pity Prize.

The fact is I love cooking special things for special people. But when special people are around, I also love enjoying their special company. Therein lies the conflict: Like lots of other ladies of the summer house, I resent the former highly when it keeps me from the latter. It was this that drove me to the Great Cornwall Cooking Scheme, named for the upstate New York town where it was born after too many masochistic summers. Frankly, it evolved with a single selfish purpose: to get me out of my kitchen and into the fun without sacrificing good food. And, frankly, it seemed to work for me.

There are only two basic steps. The first, though it may sound heretical, calls for dropping one Saturday and one Sunday meal from your weekend cooking list. The second, for getting roughly 75 percent of the work done by Friday at 5. With planning, it can be done.

Why it took me so long to recognize that I was serving more food than people were eating, I don't know. Finding Monday's refrigerator almost as jammed (albeit with different-shaped dishes) as Friday night's should have given me a clue. Repeated comments like "It was marvelous, but I'm stuffed," or "I've never eaten so much in all my life," I heard simply as compliments to my culinary art. It was not until—two weeks in a row—Bill complained of an "eat-over" and just wasn't interested in Monday dinner that light began to dawn.

Recollected in Monday tranquility, there was clearly too much weekend feeding going on. Furthermore, I realized that no recorded law required me to serve three fat meals every 24 hours. Especially since, even more in these dieting days, most people—house guests included—prefer under-to over-stuffing every time.

That's how Saturday breakfast and Sunday lunch disappeared from our weekend schedule. Things still start with Friday dinner planned around a stew or casserole that can wait and wait some more. But part of Friday's get-acclimated routine is a tour of the refrigerator wherein rests the stuff that breakfasts are made of (fruit, bacon, eggs, bread) plus assorted cold cuts and condiments for lunchmakers.

I also point out the shelf where the cereal and pancake mix live. When I surface in the morning, I plug in the big coffee pot, shake up the orange juice—or I squeeze some fresh if I'm feeling really benevolent—and leave the multitude to their own devisings. And I'm free to check out Saturday lunch—usually a buffet built around a good soup, often, a cold one, (continued on page 82)
SUBSTANTIAL HORS D'OEUVRES
(or what to do till the stragglers come)

Platters of cold, sliced meat and a tangy vegetable dip are easy and unfattening. Another calorie-saving notion that seems to go very well with our guests is serving endive leaves or celery instead of the usual plump-making crackers with pâté or cheese filling. For different dips: Mexican guacamole, chili-bean dip or cream cheese blended with minced clam and bacon.

If you have a good cheese store near you, a choice of a soft and a firm sort plus two or three kinds of crackers make a delicious start. (The Dutch often add a bowl of shredded radishes, which comes as a tangy surprise.)

For treats: deviled eggs (mustarded, curried, capered, caviared—however you love them, there's no such thing as enough), smoked salmon, shrimp, red caviar pie, stuffed mushrooms, stuffed grape leaves (which I confess I buy canned) with Greek olives and feta cheese, marinated mushrooms—all of which can go as a first course if it's that kind of evening.

SHRIMP STEAMED IN BEER
(pictured with triple the recipe)

1 pound uncooked shrimp, cleaned and deveined
1 12-ounce can beer

Place uncooked shrimp, cleaned and deveined, in steamer basket over contents of can of beer. Cover and let beer just simmer till shrimp are pink and curly (do not overcook). Serve hot with melted lemon butter or dill butter as a dip, or cold with green sauce or dilled mayonnaise. Serves 6.

GREEN SAUCE*: Combine ½ cup mayonnaise or salad dressing, 2 tablespoons finely chopped parsley, ¼ cup finely chopped chives, ¼ cup finely chopped watercress, 2 teaspoons finely minced onion and 2 teaspoons tarragon vinegar in small bowl. Mix well. Makes about 1 cup.

BLUE CHEESE FILLING
For endive leaves or celery.
¼ pound blue cheese
4 tablespoons sour cream
2 tablespoons dry vermouth
Salt
Freshly ground black pepper

Blend blue cheese with sour cream and dry vermouth. Add salt and pepper to taste. Use to fill celery stalks or the endive leaves that we like even better.

EASY PÂTE MAISON
(pictured)

1 ¾-ounce can liver pâté spread
2 to 3 tablespoons sherry
1 teaspoon dried green-onion flakes or 1 teaspoon chopped chives

Blend liver pâté spread and sherry thoroughly. Place in 6-ounce china ramekin. Sprinkle top with green-onion flakes or chopped chives. Refrigerate 1 hour or longer. Serve with melba toast or endive leaves or both.

MARINATED MUSHROOMS

1 pound mushrooms, sliced thin
White vinegar
1 shallot, chopped
½ teaspoon dry mustard
Dash of soy sauce
Salt
Freshly ground black pepper
1 cup salad oil

Marinate the mushrooms in a dressing of about ½ cup white vinegar, shallot, dry mustard, soy sauce, salt and freshly ground pepper mixed and rubbed together, then blended with salad oil. Let stand overnight or longer. Serve with crackers (whole wheats are very good).

TANGY VEGETABLE DIP
(pictured)

1 cup cottage cheese
1 3-ounce package cream cheese
1 teaspoon prepared mustard
¼ teaspoon salt
Tabasco, a few drops
¼ cup milk
1 teaspoon lemon juice
¼ cup chopped fresh dill

In a blender or with a mixer, beat cottage cheese, cream cheese, prepared mustard, salt, a few drops of Tabasco, milk and lemon juice until thoroughly blended and fluffy. Blend in dill. Serve with a platter of raw, fresh vegetables—

*Italicized recipe above and notes here and following are those of AH food editors.

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ZUCCHINI, green-pepper strips, carrot sticks, radishes, cherry tomatoes, broccoli flowerets or cauliflowerets, quartered mushrooms—whatever is a) available and b) looks pretty.

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STUFFED MUSHROOMS

12 large mushrooms
1 small onion, chopped fine
1 to 2 tablespoons butter
1 10-ounce package frozen, chopped spinach
1 egg, beaten
% teaspoon nutmeg
Salt
Pepper

Remove the stems from mushrooms and chop fine. Sauté chopped stems and onion in melted butter. Cook frozen, chopped spinach according to directions on package; drain thoroughly. Add sautéed mushroom stems, onion and egg and stir. Season with nutmeg, salt and pepper to taste. Stuff mushroom caps with spinach mixture. Just before serving, broil until bubbly. Serves 6.

CHILI BEAN DIP

1 12-ounce can chili
1 large onion, chopped
1 tablespoon lemon juice
Chili powder, to taste

Mix ingredients in blender, adding chili powder to taste. Transfer to china bowl and refrigerate at least one hour. Serve as dip for wheat chips or corn chips. Can also be used as a first course when folded into tortillas on a bed of finely chopped lettuce.

BECKY’S PÂTÉ WITH BACON

This recipe of Becky Gifford’s makes a spread with a lovely smoky flavor.

2 tablespoons butter
2 tablespoons finely chopped onion
2 tablespoons cooked crumbled bacon
1 4%-ounce can liver pâté spread
% teaspoon prepared horseradish or prepared English mustard
1 tablespoon sherry

Melt butter, add chopped onion and sauté. Combine with crumbled bacon, liver pâté spread, prepared horseradish or prepared English mustard, sherry and mix thoroughly. Refrigerate in a crock until serving time.

GUACAMOLE

We feel very Mexican about this: i.e., the hotter the better. But if you like a milder version, cut down on the Tabasco and drop the chili powder.

2 ripe avocados
Juice of 1 lemon (1 tablespoon)
1 medium onion, chopped fine
1 small tomato, seeded and mashed
Several dashes of Tabasco
% teaspoon chili powder
Salt

Mash the avocados to a smooth paste. Add the juice of 1 lemon (1 tablespoon), chopped onion, tomato pulp. Season with Tabasco, chili powder, salt to taste. Refrigerate, covered, at least an hour. Serve as a dip with tortillas on a bed of shredded lettuce.

CLAM AND BACON DIP

1 3-ounce package cream cheese
% cup heavy cream
1 4-ounce can minced clams
1 tablespoon horseradish
4 slices bacon, cooked and crumbled
Chopped chives

Blend cream cheese with heavy cream. Add minced clams, drained and rinsed, horseradish and crumbled bacon. Refrigerate for an hour or two. Garnish with chopped chives. Serve with crackers or chips as a dip.

CHILI BEAN DIP

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1 large onion, chopped
1 tablespoon lemon juice
Chili powder, to taste

Mix ingredients in blender, adding chili powder to taste. Transfer to china bowl and refrigerate at least one hour. Serve as dip for wheat chips or corn chips. Can also be used as a first course when folded into tortillas on a bed of finely chopped lettuce.

WEEKEND MENU

FRIDAY DINNER

Recipes are given for all dishes marked with asterisks.

Greek macaroni pie*
Sesame bread sticks
Green salad with artichoke hearts
Mint ice
Gingerbread

Kids: Will eat this one up.

SATURDAY LUNCH

Buttermilk soup with shrimp, scallions, cucumber, dill*
Cold cuts, pumpernickel
Plums
Oatmeal tollhouse cookies*

Kids: Can skip the soup—though ours love it.

SATURDAY DINNER

London broil
Green bean and tomato salad*
Acorn squash with nutmeg*
Corn bread
White grape dessert*
Rolled cookies

Kids: If they eat early, could have a small piece of meat done separately, leave out the squash. Try ice cream sticks for dessert.

SUNDAY BRUNCH

Bloody Marys
Cheese and onion pies*
Applesauce with horseradish cream*
Canadian bacon
Rye toast, gooseberry jam
Cucumber salad*

Kids: Pie, plain applesauce and bacon will do nicely.

SUNDAY SUPPER

Ham steaks, mustard sauce
Mixed bean salad*
Broccoli with lemon butter
Biscuits

Fruit cake

Kids: Okay here.

MARIE’S GREEK MACARONI PIE

This tasty, toasty casserole recipe is Marie Barry’s good idea.

1/2 pound butter or margarine
1 medium onion (sliced)
2 pounds lean ground top round
1 8-ounce can tomato sauce
Salt
Pepper

Dash of cinnamon
1 box (1 pound) 17 linguini
1/2 pound grated Romano cheese
1-dozen eggs
1 pound phyllo dough

Melt 1/4 pound butter or margarine. Preheat oven to 350°. In a skillet, brown the sliced onion in 2 tablespoons of the melted butter; then add the meat and brown, and add tomato sauce, salt, pepper and cinnamon; reserve remaining melted butter. Cook down till liquid almost disappears. Meanwhile cook and drain linguini; return to pot; add what remains of first 1/4 pound butter or margarine with the Romano cheese and 1 dozen eggs (beaten), then the meat mixture. Stir together.

Have 12x18-inch shallow baking pan buttered and ready. Melt remaining 1/4 pound butter, and, working quickly, brush each of 8 phyllos with it. Line pan with phyllos, bringing them up the side and over the edge. Pour in meat and linguini mixture. Brush 8 more phyllo sheets with the reserved melted butter, and cover mixture with them. When top layer is on, carefully tear off extending pieces around the edge; fold ripped edges down into pan to seal mixture in so that it won’t bubble over while baking. Score top. Bake till phyllo is brown and knife comes out clean—about 1 hour at 350°. Serve warm or cool and freeze. Serves 6 to 8.

COOL BUTTERMILK SOUP

1 large or two medium cucumbers
1 bunch scallions (green onions)
1 bunch fresh dill (% cup chopped) or (% teaspoon) dried dill weed
1 pound (small) shrimp (cleaned and deveined; fresh-cooked or frozen and thawed)
Salt
Freshly ground pepper
1 quart buttermilk

Peel cucumbers, quarter and remove seeds, then slice into the bottom of 4-quart glazed ceramic casserole with cover. Add bunch of scallions, chopped; then dill, chopped, and shrimp. Sprinkle with salt and grind on pepper to taste. Pour in buttermilk; stir. Cover and refrigerate overnight or longer. Stir and correct seasoning before serving. Serves 6 to 8.

OATMEAL TOLLHOUSE COOKIES
You can’t make enough—ask my mother.
1/2 cup butter or margarine
1 cup brown sugar (firmly packed)
Grated rind of 1 orange (2 tablespoons)
1 egg
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup flour
1 1/2 cups rolled oats
1 6-ounce package semisweet chocolate pieces

Preheat oven to 350°. Cream butter or margarine and sugar together. Add orange rind, egg, 1/2 teaspoon salt and 1 teaspoon vanilla. Stir in 1/2 cup flour and 1 1/2 cups rolled oats. Add 6 ounces chocolate pieces. Form in small mounds on greased cookie sheet. Bake 15 to 20 minutes (or until lightly browned on edges) at 350°.

GREEN BEAN AND TOMATO SALAD
2 10-ounce packages frozen green beans (Frenched, or the fancy whole ones)
Oil
Vinegar
Salt
Pepper
6 scallions (green onions)
Mint (5 sprigs fresh or 2 tablespoons dried flakes)
2 large fresh tomatoes, peeled

Cook beans in minimum quantity of salted water according to directions; remove from fire and drain. Dress with oil, vinegar, salt and pepper. Add chopped scallions and chopped mint leaves. Toss and refrigerate overnight or longer. Just before serving, add quartered tomatoes and toss again. Garnish with croutons and/or Boston lettuce.

To vary, add thinly sliced fresh or canned mushrooms before marinating. Or use leftover dill pickle juice to cook beans, and substitute fresh dill for mint in seasoning. Serves 8.

ACORN SQUASH WITH NUTMEG
3 acorn or butternut squashes
1 medium or 2 small onions (thinly sliced)
1/4 pound butter or margarine
Pepper
Nutmeg

Preheat oven to 325°. Quarter squashes and remove seeds; set each quarter on a piece of aluminum foil large enough to wrap and seal around squash section. In each quarter, place thin slice of onion; dot with butter; sprinkle with salt, ground pepper and nutmeg. Wrap, seal and bake in 325° oven for 35 to 40 minutes (or until tender). To vary, substitute 1 tablespoon sherry for butter in each quarter; or add a dash of Bermuda sherry pepper. Serves 6 to 8.

WHITE GRAPE DESSERT
2 pounds white seedless grapes
2 pints sour cream
Brown sugar
Nutmeg (optional)

Wash, pick and halve 2 pounds seedless white grapes. In an 8- or 9-inch glass bowl, begin with a layer of sour cream, cover with grape halves, sprinkle with brown sugar; repeat till all grapes are used and finish with a sour-cream layer sprinkled lightly with brown sugar. Cover and refrigerate 4 to 5 hours. To vary for a menu in which no other nutmeg is used, sprinkle top with nutmeg (the fresh grated kind is delicious) instead of brown sugar.

CHEESE AND ONION PIES
2 9-inch unbaked pie shells
2 eggs, lightly beaten
2 ounces grated Swiss cheese
2 ounces grated Gruyere cheese
2 ounces grated Parmesan cheese
2 tablespoons flour
1 large or 2 medium onions, thinly sliced
2 cups half and half (or half milk, half light cream)
Salt
Pepper
1/2 teaspoon nutmeg

Use frozen pie shells or roll your own; brush bottoms with a bit of beaten egg and chill or freeze. Grate and mix cheeses with flour; slice onions, if preparing ahead of time, put cheese-flour mixture in one tightly closed plastic bag and sliced onions in another and refrigerate. When ready to bake, preheat oven to 425° with rack in bottom half. Spread half of onions in the bottom of each pie shell, top each pie with half of cheese-flour mixture. Scald (half and half or) milk-cream mixture; stir in lightly beaten eggs, salt, pepper and nutmeg; pour half into each pie shell. Bake 30 to 35 minutes till top is brown and knife inserted in center comes out clean. (We prefer to test by inserting the knife halfway between the center and edge. The custard will continue to cook after it comes from the oven; testing this way prevents overcooking and curdling.)

To vary: Add sliced ham or crumbled bacon to cheese mixture before cooking. Makes 2 6-slice pies.

APPLESAUCE WITH HORseradish CREAM
1 2-pound 14-ounce jar of applesauce
1 to 2 tablespoons horseradish
1/4 cup heavy cream

Cream ingredients together; cover and chill. Use horseradish to taste. Delicious with any kind of pork or sausage dish.

CUCUMBER SALAD
2 large cucumbers
Vinegar
Salt
Pepper
Chopped green onion, or chopped mint, or chopped fresh dill (according to your taste and rest of menu)

Peel and quarter cucumbers, remove seeds. Slice 1/4-inch layer into glass bowl. Sprinkle with vinegar, salt, pepper, green onion or mint or dill. Repeat till all cucumbers are used. Cover with plate or saucer that fits down onto top layer of cucumbers; weight down; chill. Drain before serving, and sprinkle with additional onion, mint or dill. Serves 6 to 8.

MIXED BEAN SALAD
1 1-pound can red kidney beans
1 1-pound can white kidney beans
1 10-ounce package baby lima beans
(very lightly cooked)
1 slice bread
2 shallets, chopped
1/2 cup walnut meats
1 cup strong chicken broth
Salt
Freshly ground black pepper
Dash of Tabasco
1 tablespoon lemon juice
1 small bunch parsley, chopped
1 red onion, chopped
3 stalks celery, chopped

Drain canned beans, cook limas very lightly and drain. In blender, blend bread
Green salad with lemon dressing
Honey dew melon
Kids: If they haven’t discovered how good the strudel is, slip them hot dogs and potato chips.

SUNDAY SUPPER
Cold Greek fish*
Pureed spinach
Green salad with sliced egg, caper dressing
Armenian bread
Vanilla ice cream with apricot topping
Kids: Could have creamed tuna on toast.

MEATBALL HOT POT
2 pounds mixed ground beef, pork and veal
3/4 cup packaged stuffing, crumbled
1 medium onion, chopped fine
1 1/2 teaspoons salt
2 dashes Worcestershire sauce
1 egg
1/4 cup evaporated milk
1/2 teaspoon thyme
2 to 3 tablespoons cornstarch
2 10-ounce packages cut green beans
Baby new potatoes
1 1-pound can small cooked onions
Combine the ground meat, stuffing, crumbs, onion, salt, Worcestershire sauce, egg, evaporated milk and thyme in a large bowl; blend thoroughly and shape into small (about 1/2 inch) balls. Brown meatballs in oil and remove to a large casserole with cover. Blend cornstarch into drippings remaining in skillet, add water (about 3 cups) to make sauce. Season with salt, freshly ground pepper. Add sauce to meatballs; cover.* Before serving, cook green beans in a small amount of water until warmed through but still crisp. Warm covered casserole in 350° oven for 45 minutes to an hour until hot and bubbly. Add green beans to simmer in top of casserole for last 15 minutes. Meanwhile, boil potatoes; warm onions. Serve meatballs in sauce surrounded by vegetables. Serves 8 to 10.*Can be done to this point and frozen or refrigerated until time to heat.

PARMESAN CHEESE DRESSING
Salt
Freshly ground pepper
1/4 teaspoon powdered mustard
2 tablespoons grated Parmesan cheese
2 tablespoons tarragon vinegar
6 tablespoons oil
Mix and crush dry ingredients together with wooden spoon; add tarragon vinegar and blend. Gradually add oil. Stir with small ice cube to thicken and blend thoroughly.

BACON AND BLUE CHEESE SANDWICHES
1/2 pound blue cheese
1/4 cup light cream
9 strips bacon, fried crisp
12 slices whole-wheat bread
Break up blue cheese with fork; add light cream and blend into paste. Spread on bread; top with bacon (crumbled, if desired), 1 1/2 strips per sandwich; close sandwich.

BROCCOLI, MUSHROOMS, ONIONS AND GREEN BEANS SAUTEED
CHINESE STYLE
1 bunch (about 2 pounds) broccoli
2 10-ounce packages frozen cut green beans
1 teaspoon sugar
1 tablespoon cornstarch
1 tablespoon soy sauce
1 cup chicken broth
1/2 cup vegetable oil
1/2 teaspoon salt
1 shallot, minced
1 large or 2 medium onions, sliced
1/4 pound mushrooms, sliced
1/4 cup white wine
Cut off broccoli stems just below flowerets; split flowerets into roughly equal size. Wash and soak in cold salted water. Thaw green beans or cook until just separated. Mix sugar, cornstarch, soy sauce and chicken broth in small bowl; set aside. When shallot starts to turn brown, add onions, green beans, drained broccoli. Sauté, stirring constantly, until broccoli is beginning to get tender. Add sliced mushrooms and white wine; cover and cook for about 3 minutes or until broccoli is tender. Uncover and add sugar-cornstarch mixture. Stir and cook until sauce is thickened. Broccoli and beans should still be bright green. Serves 8 to 10.

WOUNDED BULL
1 ice cube
1 jigger vodka or gin
4 dashes Worcestershire sauce
1 tablespoon Tabasco
1/4 cup vegetable juice (V-8 or Vegemate)
1/2 cup beef bouillon
1/4 lemon
In large tumbler place ice cube, vodka or gin, 4 dashes Worcestershire sauce and one dash Tabasco. Add 1/4 cup vegetable juice, 1/4 cup beef bouillon. Squeeze 1/4 lemon and drop in. Stir to chill.

SHRIMP STRUDEL
3 packages frozen patty shells
1/2 pound mushrooms, sliced thin
Butter or margarine
1 shallot, chopped
1 pound shrimp, cooked shelled and deveined
1 cup white sauce
2 tablespoons sherry or dry white wine
1 teaspoon dried dill weed or 2 teaspoons fresh chopped dill (optional)
Salt
Pepper
1 egg white, beaten lightly

WEEKEND MENU
FRIDAY DINNER
Meatball hot pot*
Buttered noodles
Boston lettuce, Parmesan cheese dressing*
Sesame sticks
Chocolate chiffon pie
Kids: No problem.

SATURDAY LUNCH
Borscht with chopped scallions, egg, dill and sour cream
Bacon and blue cheese sandwiches on whole-wheat bread*
Peaches
Ginger cookies
Kids: If the cheese is too strong, give them bacon and lettuce sandwiches; they’ll probably like the borscht.

SATURDAY DINNER
Pork roast, roast potatoes
Broccoli, mushrooms, onions and green beans sautéed Chinese style*
Cucumber salad
Mixed fresh-fruit compote with lichee nuts
Spice cake
Kids: If you feed them early, give them chops, frozen French fries and broccoli.

SUNDAY BRUNCH
Wounded bulls*
Shrimp strudel*
Toasted oatmeal bread, butter, lime marmalade

till it’s crumbs. Add shallots, nuts, chicken broth, salt and pepper, Tabasco and lemon juice, and blend at high speed for 1 minute. Mix beans, add dressing and toss with chopped parsley, onion and celery. Cover and refrigerate. Serve in bowl lined with lettuce. Serves 8.
Thaw 3 packages frozen patty shells. Sauté 1/2 pound thin-sliced mushrooms in butter or margarine with 1 chopped shallot. In a large bowl, mix the sautéed mushrooms, 1 pound cooked shrimp and 1 cup white sauce flavored with 2 tablespoons sherry or dry white wine and 1 teaspoon dried dill weed or 2 teaspoons fresh chopped dill (optional). Season with salt and pepper and set aside. Pile the patty shell dough in the middle of a lightly floured pastry board and gently press it into a thick rectangular lump. Roll it into a rectangle about 12x18 inches and about 1/4 inch thick.

Line shrimp-mushroom mixture down the middle; close into envelope by折叠 in ends, then bringing two sides together, rolling edges slightly and pinching to seal. Make 6 to 8 small diagonal slits on each side of this center seam. Brush with beaten egg white. Bake in 425°F oven (25 minutes or) until just beginning to brown.* If serving immediately, continue to bake until golden. Serves 6.

*May be done to this point and frozen, given final browning.

COLD GREEK FISH

2 1/2 pounds filet of sole or flounder
Flour seasoned with salt and pepper
1/2 cup olive oil
3 shallots, minced
1 teaspoon rosemary
1/2 cup white wine vinegar

Dredge the fish filets in the seasoned flour. Fry in olive oil until light brown on both sides (for easier handling, fry in batches, each in a small amount of oil); drain on paper towels. Pour excess fat from pan; add 3 minced shallots, 1/2 teaspoon rosemary and 1/2 cup white wine vinegar, simmer and stir 3 or 4 minutes or until drippings are incorporated in sauce. Arrage fish filets on a platter or in bottom of a shallow baking dish; pour sauce mixture over fish; cover with (heavy) foil or refrigerator wrap and refrigerate at least overnight. Serve garnished with Greek olives and lemon slices. Serves 8.

WEEKEND MENU

FRIDAY DINNER
Spinach lasagna*
Carrots with lemon butter
Green salad with grapes, bacon
Bread sticks
Blueberries, Poppy-seed cake*

Kids: The only problem here is to get them to leave some for grown-ups.

SATURDAY LUNCH
Gazpacho, croutons and garnishes*
Sliced smoked turkey, ham
Hot mustard, sweet mustard
Split hard rolls
Cantaloupe

Kids: May not go for the soup, but the rest should disappear fast.

SATURDAY DINNER
Beef stifado*
Buttered noodles
Cooked vegetable salad
Toasted English muffins Parmesan
Orange chiffon rum cake, whipped cream*

Kids: Will want seconds.

SUNDAY BRUNCH
Bull shots*
Omelets with fixings (bacon bits, chopped chives, sour cream, red caviar)
Rye toast, Danish pastries
Mixed sliced fruit

Kids: It all depends; mine would probably opt for cold cereal with fruit on top.

SUNDAY SUPPER
Meat and potato salad*
Scalloped tomatoes
Toasted cheese bread
Prune and apricot compote
Toasted pound cake

Kids: Except for maybe the prunes it should all go fine.

SPINACH LASAGNA

2 10-ounce packages frozen, chopped spinach
1/2 cup olive oil
1/2 pound ground chuck
1/4 pound mushrooms, chopped
2 tablespoons olive oil
Salt
9 strips lasagna noodles

Preheat oven to 375°. Cook spinach in small amount of salted water; add 1/2 teaspoon nutmeg. Sprinkle bottom of a small skillet with salt, heat till quite hot, and brown ground chuck in it (breaking meat up with fork as it cooks). Remove meat from skillet to a small bowl; lightly sauté chopped onion and chopped mushrooms in meat fat that remains in skillet. Add onions and mushrooms to spinach mixture; mix. Bring 4 quarts water to rapid boil; add olive oil and salt. Add lasagna noodles, 2 or 3 at a time, so boiling will not be retarded; cook 10 to 12 minutes. Add 1 cup cold water to stop cooking process. Drain and return lasagna to cooking pot; add a little warm water to make handling easier. Butter a large shallow baking dish (mine is 10x14x2 inches); line bottom with 3 lasagna noodles. Cover with half the spinach mixture; sprinkle with half the browned meat; add layer of half of ricotta cheese, then 1/2 mozzarella slices slightly separated. Repeat layers of lasagna, spinach, meat, ricotta, mozzarella. Top with layer of lasagna, remaining sliced mozzarella, grated cheese,* Bake in oven (40 to 45 minutes or) until top is light brown and bubbly; add small amounts of water or chicken broth during the cooking if casserole gets too dry. (Edges of lasagna will be curled and crisp. You can cover casserole for first half of baking time if you prefer them soft.) Serves 10.

*Can be prepared to this point and kept in refrigerator or frozen until time to heat and serve.

POPPY-SEED CAKE

1 package (2 layer) butter cake mix
4 eggs
1/2 cup salad oil
1 cup water
1 large package (5 1/4 ounces) instant vanilla pudding
1/4 cup poppy seeds

Preheat oven to 375°. Beat ingredients together 10 minutes in electric mixer. Pour batter into generously buttered and floured 10-inch tube pan. Bake at 375° for 55 minutes. Cake will rise very high, but will settle when cool. Sprinkle with confectioners’ sugar before serving. This cake freezes very well.

GAZPACHO

1 clove garlic or 2 shallots, minced
1 large onion, sliced
1 cucumber, pared, seeded and cut in chunks
3 tomatoes, peeled and seeded
1 green pepper, seeded and quartered
4 raw eggs
1/2 cup vinegar
1/2 cup oil
1/2 cup vegetable juice (V-8 or Vegemato)
1/2 teaspoon cayenne
BEEF STIFADO

This cinnamon-and-clove-spiced Greek ragout is just one “Glorious Stew” from Dorothy Ivens’s marvelous cookbook of the same name.†

3 pounds boneless shoulder or top round of beef, in 2-inch cubes
2 tablespoons butter
2 tablespoons olive oil, more if needed
1 cup dry red wine, Côtes du Rhône Rouge
2 cups Italian-style canned tomatoes, drained
2 cloves garlic, chopped
2 teaspoons salt
4 whole cloves, broken
½ teaspoon cinnamon
½ teaspoon ground allspice
1 bay leaf
3 or 4 grinds of the pepper mill
2 tablespoons chopped parsley
3 pounds whole onions, as small as possible
½ cup finely chopped fresh parsley
10-12 Greek olives

Turn oven to 325°. Dry meat on paper towels. It won’t brown if it is wet. In a skillet, heat the fat and brown the meat thoroughly on all sides, a few pieces at a time. As they are done, remove them to a lidded flameproof casserole. Turn heat on very low under it.

Add the wine gradually, cover, and simmer 10 minutes. Add tomatoes, stirring. Reserve tomato liquid to use in case stew gets too dry during cooking.

On a saucer mash together the garlic and salt, add the cloves to the mixture, mashing to break them up slightly. Stir into the stew with the other seasonings.

In the skillet cook the onions slowly, stirring to coat them with oil, until they are lightly browned here and there. Do them in 3 or 4 batches, adding them to the casserole as they are done. Use more oil if necessary. Cover casserole and place in oven at 325°. Turn down as low as possible to just maintain simmer. Cook 2-2½ hours or until meat is tender. Stir occasionally and check for dryness, adding a little tomato liquid or hot water if needed. Check seasoning and degrease by tipping casserole and skimming off fat. Remove to clean smaller casserole or baking dish if cooking vessels look messy. For serving later, cool with lid askew; when thoroughly cool, cover and refrigerate. To reheat, allow casserole to come to room temperature, then place in a preheated 325° oven for 30-45 minutes or until stew is just bubbling. Sprinkle the parsley and olives over the stew. Serves 6.

*Can be done to this point and refrigerated or frozen till time to heat and serve.

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MEAT AND POTATO SALAD

10 to 12 medium potatoes, cooked till tender
1 cup chopped red onion
½ teaspoon celery flakes (or 1 teaspoon chopped fresh celery tops)
2 teaspoons salt
Freshly ground pepper
6 slices bacon, diced
½ cup cider vinegar
2 tablespoons sugar
3 tablespoons water
1 egg (room temperature), beaten
2 tablespoons minced parsley
1 cup diced chicken
1 cup diced ham
½ pound salami cut in strips
*Either or both

Thin-slice potatoes into large bowl. Add 1 cup chopped red onion, celery flakes, salt, freshly ground pepper. Cook bacon; drain on paper towel. Mix vinegar, sugar, water and cool bacon drippings; heat to simmer. Add very slowly to beaten egg, beating constantly. Pour over potatoes; add bacon, parsley, meat(s), salami. Toss lightly. Serves 8 to 10.

FOURTH OF JULY

BRUNCH

White wine with strawberries
Spinach and egg casserole* Buttered rye and whole-wheat toast
Pâté, marmalade
Sliced peaches and blueberries

Kids: For non-spinach-eaters, cold cuts to make sandwiches.

DINNER

Poached salmon, Hollandaise sauce
Baby parsleyed potatoes
Braised endive

Green salad with That Dressing*
Summer fruit pudding*

SPINACH AND EGG CASSEROLE

Except for hard-cooking the eggs, this doesn’t get done ahead, but it’s very easy.

2 10-ounce packages frozen creamed spinach
6 hard-cooked eggs
½ pound mushrooms, sliced or whole if they’re small
Butter
Milk
1 cup white sauce
Grated Gruyère or Parmesan cheese

Preheat oven to 300°. Cook 2 10-ounce packages frozen creamed spinach according to directions and cool. Slice 6 hard-cooked eggs. Cook ½ pound mushrooms lightly in butter and a little milk.

Cover the bottom of a shallow casserole with the creamed cooked spinach, cover with sliced eggs, then cooked mushrooms and about 1 cup white sauce. Sprinkle with grated Gruyère or Parmesan cheese. Bake 20 to 25 minutes in a 300° oven. Serves 6.
THAT DRESSING

"That" was invented by Leslie Jaeger and it's superb.

1/2 pint sour cream
1/2 pint mayonnaise
1/4 pound Roquefort or blue cheese
1 clove garlic
Juice of 1 lemon (3 tablespoons)

Put all ingredients in electric blender and blend. Refrigerate.

SUMMER FRUIT PUDDING

It's glorious for the Fourth—or any time. Even if John Harrison did bring it from his family's Tory kitchen.

1 loaf of bread, sliced and with crusts removed
1 quart blackberries or raspberries
1 quart red currants
1/4 cup sugar
Whipped cream

Line the sides and bottom of a 2 1/2-quart mold with overlapping slices of white bread with crusts removed. Rinse blackberries or raspberries, red currants; cook the red currants for about 4 minutes in water to cover with about 1/4 cup sugar added. Cool. In the lined mold, alternate layers of blackberries or raspberries, cooked currants and thin-sliced bread until you finish with a layer of bread about 1 inch about the top of the mold. Cover mold with a plate, and place a 2- or 3-pound weight on top. Chill 24 hours or longer. Unmold and serve with fresh whipped cream. Serves 6 to 8.

PLAIN AND FANCY PICNIC PLANS

Fiestas, which are, after all, simply portable meals, can be as dull as cream cheese and chopped olive or almost too exotic to survive (peasant under glass and all that). The menus suggested below rely more on combinations of flavors and textures than on complicated cooking for their appeal...which is the whole point.

What's more, they don't have to travel. Any could serve as a lunch menu right at home. In the same way, many of the Saturday lunch plans in the regular weekend menus could go picnicking provided you're well supplied with vacuum containers.

P.S. For filling in cracks in kids, sandwiches like ham, tuna fish, egg salad, B.L.T.'s and good old peanut butter and jelly still do just dandy. If you're looking for fresh grown-up thoughts, you might try my father's old favorite: cold baked beans and green tomato pickle (or raw onion and catsup) on rye. I love it.

PICNIC SLIGHTLY FANCY

MUSHROOMS A LA GRECQUE*
Cold sliced country meat loaf*
Egg and olive loaf*
Green bean and tomato salad
(recipe from Saturday dinner, page 68)
Carrot sticks
Buttered whole-wheat French bread
Melon with lime slices

EGG AND OLIVE LOAF
2 envelopes unflavored gelatin
2 teaspoons salt
1/4 cup lemon juice
1/2 teaspoon Tabasco
2 cups mayonnaise
1 tablespoon grated onion
1 cup diced celery

1/2 cup chopped, stuffed green olives and pitted ripe olives, mixed
8 hard-cooked eggs, chopped

Soften 2 envelopes unflavored gelatin in 1 cup cold water. Place over boiling water to dissolve. Add salt, lemon juice, Tabasco. Cool. Gradually stir in mayonnaise. Mix in grated onion, diced celery, chopped olives, and hard-cooked eggs. Turn into a large loaf pan. Chill until firm. Serves 8.

PICNIC (STEAK-OUT)

Charcoal-broiled or marinated steak*
Cold sliced steak or sliced roast beef
Cold sliced country meat loaf
Potato salad
Onion rolls, buttered
Salad greens with French dressing or That Dressing (recipe from Fourth of July dinner, above)
Mustard pickles
Cherry tomatoes
Apple tarts, Cheddar cheese

SPANISH STEAK MARINADE
1 or 2 lemons
1 large, thick-skinned orange
1/4 cup olive oil and salad oil, mixed
2 shallots, coarsely chopped
Sea salt
Freshly ground pepper

Cut 1 or 2 lemons and 1 large orange into thick slices. Heat in 1/4 cup oil with 2 coarsely chopped shallots until fruit rinds are brown (about 5 to 8 minutes). While the fruit is heating, press the juice from it with a wooden spoon.

To marinate steak, pierce meat all over with fork, pour mixture over meat and sprinkle with salt and pepper. Let stand at least 4 to 5 hours. (For picnics, drain steak and carry in sealed plastic or plastic bag.)

POTATO SALAD
There are almost as many ways of making potato salad as there are potatoes. This is one we like. When there are a lot of kids around, I go gentle on the horseradish.

6 medium potatoes, cooked
3 hard-cooked eggs
1 medium red onion, chopped
1 small green pepper, diced
1 teaspoon horseradish
1 tablespoon lemon juice
1/2 cup mayonnaise or boiled dressing
Salt
Freshly ground pepper

4 slices of bacon, cooked and crumbled

Slice cooked potatoes and hard-cooked eggs into a large bowl; add chopped red onion, diced green pepper. Toss in a dressing made of 1 teaspoon horseradish blended with 1 tablespoon lemon juice and 1/2 cup mayonnaise or boiled dressing. Season with salt and freshly ground black pepper. Before serving, crumble in 4 slices cooked crisp bacon; toss. Serves 8.

ILLUSTRATIONS BY BILL GOLDSMITH
How to serve lots of vegetables in 5 minutes without paring, peeling, shelling or defrosting.

Stir up some fun. Campbell's starts with 16 different vegetables, slow-simmered in a burly beef stock with an avalanche of enriched macaroni letters. So you get goodness in every bite—and someone's name in every bowl!

Open up a can. When you dip into Campbell's Vegetable Soup, you come up with two kinds of vegetables: the vegetables you see, like carrots, corn, green beans, peas, potatoes and tomatoes... and the vegetables you don't see, those that are simmered deep down in the delicious beef stock. 16 vegetables in all. All ready to serve in 5 minutes.

Warm up a sandwich. Serve a steaming bowl of Campbell's Vegetable Soup. Soup gets a cold meat-loaf sandwich off to a good hot start!

Campbell's Vegetable Soup and meat loaf on white. Mm! Mm! Good!
SAVING GRACES

Nutrition and new-product notes for better, money-saving meals

HEALTHY SNACKING

Snacks are a way of life with Americans of all ages and probably never more so than during the kids' summer vacation from school. But too often the foods eaten—cake, candy, chips, etc.—though filling, will also fatten and add nothing to nutritional needs. If you think of what you keep on hand for snacking as sources of vitamins, minerals and protein and part of the total daily eating plan, you're ahead of the nutrition game.

Include things like fruit, fruit drinks, crisp raw vegetables, milk and milk drinks, cheese, ice cream, cookies made with peanut butter or cereals, cold meats and hard-cooked eggs and you'll provide tasty, appetizing nibbles from the four nutrition groups so necessary to everyday needs. And they won't depress appetites for regular meals. Just be sure that what you offer is what your family likes. You have neither the time nor money to waste on foods no one will eat.

NEW PRODUCTS

Punch line. Hawaiian Very Berry Punch is the newest, and seventh, member of the punch family from RJR Foods. A ruby-red blend of seven natural fruit juices in a 46-ounce can, it's great to keep in the refrigerator for moments when you want a refreshing thirst-quencher.

Handy hams. Mini-Jubilee Hams from Oscar Mayer are perfect for small families or for keeping on hand for emergencies. They weigh from 1 to 2 pounds and are boneless, smoked and fully cooked. So they are ready to go, sliced cold from the package or baked and glazed. And there's no waste, for the ham has been trimmed of fat and connective tissue—all you buy is the meat.

Double-duty appliance. The Proctor-Silex Toaster Oven combines an all-purpose oven that bakes or does surface toasting with a pop-up toaster large enough for two slices of bread. And it's designed so that should it need repairs you can replace the units yourself.

Breath of fresh air. Precipiton Electronic Air Cleaner is Westinghouse's contribution to cleaner living. This new design, slim and trim enough to fit in the tightest places, can be connected to any forced-air heating or air-conditioning system. Because it removes up to 90 percent of all airborne dust and dirt, you breathe better and dust less. Almost like maid service!

Range roundup. The era of smooth-top cooking is with us. Coming had it first. Now Magic Chef has a 30-inch range with a smooth-surface cook top, Tappan is about to introduce a drop-in counter-top model and Modern Maid stocks a full line—eye-level, free-standing and drop-in ranges. On all models from these manufacturers each of the four cooking units has its own separate surface, making replacement easy and inexpensive. —Frances M. Crawford

Work a minnie miracle with Kraft Miniature Marshmallows
SALADS continued from page 62

**Salade Niçoise**
(This may be served two ways—as pictured on our cover or as shown on page 62.)

- 1 pound fresh green beans, trimmed and washed, or 2 packages (9 ounces each) frozen whole green beans; cooked and drained
- 5 medium-size potatoes, cooked, pared and sliced (4 cups)
- 1 pint cherry tomatoes
- 2 cans tuna (5½ to 7 ounces each), drained and broken into chunks
- 1 can (2 ounces) rolled anchovies
- 2 hard-cooked eggs, sliced
- 1 can (No. 300) pitted ripe olives, drained

**Vinaigrette Dressing**

1/4 cup wine, tarragon or cider vinegar
1/4 cup pure vegetable or olive oil
1 teaspoon salt
1/4 teaspoon pepper
1 teaspoon prepared or dry mustard (optional)

Combine ingredients in screw-top jar or blender. Shake or whirl to blend.

Makes 1 cup.

**Crab-Meat Stuffed Avocado**

- 3 packages (6 ounces each) frozen crab meat
- 1 pear, pared, cored and cubed
- 1/4 cup mayonnaise or salad dressing
- 1 tablespoon catsup
- 1/4 teaspoon Worcestershire sauce
- 1 tablespoon dry sherry
- 1/2 teaspoon leaf tarragon, crumbled
- 3 tablespoons heavy cream
- 1 head Boston lettuce
- 3 avocados, peeled and sliced in rings
- 1 lemon, cut in wedges

Thaw and drain crab meat according to package directions. Combine crab meat and pear in medium-size mixing bowl. Combine mayonnaise, catsup, Worcestershire, sherry, tarragon and heavy cream in small bowl; mix well. Pour over crab-meat mixture; toss gently. Shake or whirl to blend. Makes 1 cup.

**Vegetable Salad**

- 2 packages (10 ounces each) frozen mixed vegetables
- 1/2 cup mayonnaise or salad dressing
- 1 tablespoon cider or wine vinegar
- 1/4 cup chopped parsley
- 2 cups cherry tomatoes
- 2 cans (6 to 7 ounces each) tuna, drained and broken into chunks
- 1 can (2 ounces) rolled anchovies
- 2 hard-cooked eggs, sliced
- 1 can (No. 300) pitted ripe olives, drained

Cook vegetables according to package directions. Drain; cool. Stir 1/2 cup mayonnaise or salad dressing and vinegar until smooth; combine with vegetables. Mix well. Arrange vegetables on serving platter. Sprinkle with parsley. Cut a 1/2-inch-thick slice from small end of each egg. Stand eggs, small ends up, on vegetables. Place one tomato half on top of each egg. (Tomato-topped egg will resemble a mushroom.) Dot tomato halves with mayonnaise or salad dressing. Makes 6 servings.

continued

**Vinaigrette Dressing**

- 1/4 cup wine, tarragon or cider vinegar
- 1/4 cup pure vegetable or olive oil
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon prepared or dry mustard (optional)

Combine ingredients in screw-top jar or blender. Shake or whirl to blend.

Makes 1 cup.

**Double Lemon Fruit Cup**

- 2 3-oz. pkgs. lemon flavored gelatin
- 2 cups boiling water
- 1 6-oz. can frozen lemonade concentrate, thawed
- 1 1/2 cups (11 oz. can)

Dissolve gelatin in boiling water; add lemonade. Pour into sherbet glasses; chill until firm. Combine orange sections, marshmallows, bananas and strawberries; mix lightly. Fold in whipped cream; place on top of gelatin. Chill. Garnish with mint leaves, if desired. 6 servings.

**Peanut Butter Banana Pie**

- 1 3/4-oz. pkg. vanilla pudding and pie filling mix
- 1 1/2 cups Kraft Miniature Marshmallows
- 2 bananas, sliced
- 1/4 cup heavy cream, whipped
- 1/4 cup Parkay Margarine


**Peanut Butter Crust**

- 3 cups Kraft Miniature Marshmallows
- 3/4 cup crunchy style peanut butter

SALADS continued

GREEK SALAD
(pictured)
This makes an excellent luncheon salad when served with sardines and crusty bread.

- ½ head iceberg lettuce
- ½ head romaine
- ½ cup sliced radishes
- ¼ cup sliced green onions
- 1 small onion, thinly sliced and separated into rings
- 1 cup crumbled feta cheese
- ½ cup black Greek olives
- 6 anchovies, chopped
- 2 tablespoons chopped parsley
- ½ teaspoon dried oregano, crumbled

 Break lettuce and romaine into bite-size pieces; place in large salad bowl. Add radishes, green onions, onion rings, ⅓ cup cheese, olives, anchovies, parsley and oregano; mix well. Arrange tomato wedges and cucumber slices over top. Sprinkle with remaining ⅛ cup cheese. Garnish with tomato rose, if desired.

Chill at least 1 hour. Combine oil, vinegar, dry mustard, salt and pepper; beat well. Before serving, pour dressing over salad. Toss. Makes 6 servings.

SUMMER FRUIT PLATTER

- 1 cantaloupe, seeded, pared and cut into 6 wedges
- 2 slices watermelon (each ⅔ inches thick)
- 3 bananas, peeled, sliced in half lengthwise and quartered
- 1 pineapple, peeled, cored and cut in chunks
- 1 pound seedless green grapes, washed and drained
- 1 pint strawberries, washed and hulled
- 1 lime, thinly sliced

Honey Cream Dressing

Arrange cantaloupe wedges in circle on large platter. Remove rind from watermelon; cut each slice into 3 wedges. Place a wedge between each slice of cantaloupe. Place a banana slice on either side of each watermelon wedge. Spoon pineapple chunks over banana slices. Arrange grapes in center; surround with strawberries. Garnish with lime slices. Serve with Honey Cream Dressing. Makes 6 servings.

HONEY CREAM DRESSING

- 2 eggs
- ¼ cup honey
- ¼ cup lemon juice
- 1 cup heavy cream, whipped

Beat eggs until light in top of double boiler; add honey and lemon juice. Cook over hot, not boiling, water, stirring constantly, until thick. Cool. Fold in whipped cream; chill. Makes about 2½ cups.

SALADE CARMEN
(pictured)

- 1 head of lettuce
- 1 head of escarole
- 1 can (7 ounces) pimientos, drained and cut into ½-inch squares
- 2 cups cooked, diced chicken
- 1 can (14 ounces) artichoke hearts, drained

Honey Cream Dressing

Wash salad greens. Drain well. Break into bite-size pieces. Wrap loosely in towel; refrigerate several hours to allow leaves to dry. Just before serving, combine greens, pimientos, chicken, ham and artichoke hearts. Add dressing; toss gently. Makes 4 to 6 servings.

continued

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CURRIED TUNA AND APPLE SALAD
3 cans (6½ to 7 ounces each) tuna, drained and flaked
1 cup diced celery
1/4 cup minced onion (1 small)
1 apple, cored and diced
1 cup mayonnaise or salad dressing
1/2 cup dairy sour cream
1 teaspoon curry powder
1 tablespoon lemon juice
1 apple, cored and sliced
1/4 cup slivered almonds


BEEF SALAD
1 pound leftover boiled or roast beef
3 cups cold, sliced potatoes
2 cups cooked carrots, sliced
1 medium-size yellow or red onion, sliced and separated into rings
1/4 cup Vinaigrette Dressing (page 75)
2 tablespoons chopped parsley


SHRIMP-SALAD STUFFED TOMATOES
6 firm, ripe tomatoes
1 teaspoon salt
2 pounds raw shrimp, shelled, deveined and cooked
1/4 cup diced celery
1/4 cup diced, unpared cucumber
2 tablespoons chopped green onions
1/4 cup mayonnaise or salad dressing
1/4 teaspoon salt
1/4 teaspoon pepper
1 head Boston lettuce
Cucumber slices

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FLORAL ARTS CENTER, Dept. 13F
1628 E. McDowell Road, Phoenix, Arizona 85006
NEEDLEPOINT REDOUTÉ ROSES
By Dorothy Lambert Brightbill
For beautiful roses, Pierre-Joseph Redouté was the absolute master. His rose paintings still stand at the top of the list. We are fortunate to be able to offer these exquisitely faithful reproductions. There are a number of women who love needlepoint but don’t yet feel ready to embroider the difficult shading of the rose motifs, so we have had needlepoint experts finish them. Only the backgrounds require filling in to bring out these roses’ beauty. Finished size of each needlepoint is 8x10 inches. Kits include wool yarns and instructions. The attractive silver-gilt frame, also available, comes with a coral-colored mat. To order, fill out the coupon.

Fill out coupon and enclose check or money order. Florida residents please add sales tax. Allow 4 weeks for handling and mailing. (Sorry, we are unable to handle Canadian or foreign orders.) To avoid delays please indicate your zip code.

Check item(s) desired:
- Kit 61335 Redouté Rose (top right) @ $4.98 ea. plus .35 postage.
- Kit 61336 Redouté Rose (top left) @ $4.98 ea. plus .35 postage.
- Kit 61337 Frame and mat for above @ $6.95 ea. plus .50 postage.
- Save $1. Order both Redouté Roses for only $8.96 plus .60 postage.
- 61014 Catalog of other kits @ .35 ea.

Sales tax, if applicable
Total enclosed

☐ Send C.O.D. I enclose $2 goodwill deposit and will pay postman balance plus all postal charges.
☐ Please send me the New Spring-Summer issue of Ladies’ Home Journal Needle & Craft Magazine bursting with beautiful things to make, to wear and to give. I enclose $1.25.

American Home Dept. 4837
4500 N.W. 135th Street,
Miami, Florida 33054

print name
address
city state zip code

Ben Swedowsky

80
Mazola® 100% golden Corn Oil

It fries right!

You know, all vegetable oils don’t come from good wholesome corn. But Mazola does! It’s 100% golden Corn Oil, so it fries your foods with a tasty golden lightness. And Corn Oil makes Mazola high in polyunsaturates, too. Tonight, let Mazola fry your chicken right.

Tasty Fried Chicken

1/2 cup flour 1/8 teaspoon pepper
2 teaspoons finely crushed rosemary leaves (optional)
1-1/2 teaspoons salt

1 (2-1/2 to 3-1/2-pound) fryer, cut up
1 cup Mazola Corn Oil

Mix together flour and seasonings. Coat chicken with mixture. Pour corn oil into large, heavy skillet. Heat over medium heat. Add chicken and fry, turning once, about 30 minutes or until golden brown and fork tender. Drain on absorbent paper. Makes 4 servings.
substantial sandwich makings, fruit and cookies—to get a start on Saturday’s company dinner and even join the beach or pool people for an hour or so. On Sunday: a big brunch with a special main dish like cheese pies or curried eggs, unprogrammed relaxing and an old-fashioned supper—often a casserole or stew plus bread, salad and cake or fruit—set out about 6 o’clock for the early departers.

From the first, the new schedule eased things. And with little extra effort, all kids old enough to tip a cereal box and load a toaster seemed to work right in. They liked the breakfast- and sandwich-making. And in return for their help, I make a particular effort to give them their meals promptly, minus any “funny-tasting stuff”—for ours, that’s anything exotic, spicy or made with mushrooms—I might be planning for grown-ups.

But paring down the number of meals you serve only gets you part way there. It’s that second half of the prescription—the cooking you plan and do ahead—that really buys your way out of the weekend crunch. Five time-saving steps set you up for the job.

The first step is to rule out any dish that takes last-minute fuss or split-second timing. For the summertime being, baked swordfish or cold poached bass with a sauce you do in advance is infinitely preferable to sole meunière, which should arrive warm, moist and fresh from the sautéing pan—a trick I find hard to pull off for more than six.

Step two—the obvious one—involves building a repertoire of casseroles, stews, soups, salads and other cook-ahead dishes, some of which—beautifully—even improve with a day or two’s refrigerator waiting.

Step three calls for realizing that salads don’t have to be tossed. Crisp greens, well dressed, are glorious, but a lot of finicky last-minute work to perform more than once a weekend. Especially in summer when really fresh produce is in, consider a plate of sliced tomatoes with fresh basil instead, or cucumber with dill and red-onion rings, or pickled baby beets, or a great bowl of cold, cooked vegetables with a sharp mustard dressing, or marinated beans, or the vinaigrettes—asparagus, endives, leeks and the like—all of which can be done in advance.

Step four: Take advantage of everybody—the Campbell Soup twins, Betty Crocker, Mr. Birds-eye, the Pillsbury Doughboy and, if you promise to be careful, even your willing guests. Many of today’s processed foods—I’m thinking of the fancy new frozen vegetables, puff pastries, cream-cheese cake and soufflés for starters—can go to the table gracefully, just as their makers intended. Others can be turned on with a bit of help from you. Mixed pea and tomato soups with curry, black bean with chopped onion and sherry, tomato with clam broth chilled, come off as whole new things. Crumbled bacon, shredded cheese, slivered almonds, sesame seeds and like that zing up plain-cooked, frozen vegetables. And many of the same do lots for muffin mixes and brown-and-serve rolls (so does simple brushing with egg or butter). And help may come from unexpected sources: packaged stuffing that, lightly sautéed in butter, doubles as herbed croutons for soup or salad; shredded Parmesan cheese, bought for spaghetti, melts marvelously into soups; sour cream used for Stroganoff and baked potatoes is also great when dolloped on hot dogs.

(continued)
Chef Boy-Ar-Dee fools your kids, even your problem eaters, every time. They think they're getting a treat, but they're really getting more than that. Chef Boy-Ar-Dee Spaghetti and Meatballs in tomato sauce is nourishing too.

And the good taste fools kids every time. Even your problem eaters will come back for seconds.

At only about 19¢ a serving, it almost isn't fair to serve it only once a week. So buy two cans.

Chef Boy-Ar-Dee

Kids think it's treat food (but it's more.)
Friends’ help is usually offered in one of two ways: Can I bring? Or can I do something? For the former, I’ve always been grateful; and I’ve learned to be specific to a point. If the suggestion is wine, I’ll say red or white, dry or sweet, according to the meals planned. If the offer is simply “something,” cake or pastry or cookies or maybe cheese—depending on what I have on hand and what seems simplest for them to come by—I can take a dessert or hors d’oeuvre off my must-do list without piling up duplicate briés and tartes to higher-than-usable levels.

With can-I-do-something types, I’m cautious (i.e., self-protective). With the exception of two or three friends who seem to be ESP-synchronized where kitchens and I are concerned, I gently but firmly decline. If I don’t, I find I’m slowed down, confused and/or scratchy. So better everyone back to the pool, or terrace, or wherever.

Step five: Scout out local wonders.

In your home neighborhood, you know them, of course—the best greengrocer, the bakery, the cheese shops, foreign groceries and other delights. In the country or at the shore, they may be more spread out and different in type from the ones you left behind, but they are there. And neighbors are delighted to clue you in. Summer-produce stands offer vegetables so fresh and sweet that they need almost no preparation. In the meat department, if you can develop a warm, trusting relationship with your supermarket butcher, beautiful. But an outside specialist is a good man to know on the day the A&P runs short on prime sirloin or can’t come up with the kind of roast you need. Schedules done and shops found, organize your shopping attack, starting with a really complete shopping list: one that ticks off everything you need for the weekend’s cooking. When the supermarket sprint that’s half a block in the city turns into several country miles, remembering can be crucial.

Divide your Everything List according to sources (supermarket, shops, stands). Then plot your trips. Given a modest amount of shelf room (three shelves, roughly 4 feet long for pantry things, a big refrigerator with a small, top freezer), I found I could make it pretty well with two market go-rounds (Wednesday mornings and Thursday afternoons worked best) plus a quick trip to the farm stand and maybe the bakery on Friday afternoon. The year we lucked in with a full-size freezer, I could make it in one plus the farm shot.

With your shopping organized, set aside cooking time. Given a choice and some time to maneuver, I divide my kitchening into two mornings—first, because it’s efficient (I tend to slow to angry-turtle pace after about four hours at oven and stove); second, because summer a.m.’s are cooler; and third, because a whole day spent inside starts my summer martyr symptoms recurring like mad. Theoretically, I cook Thursday and Friday mornings, make a last, short shopping safari just after noon and have time for a swim or a bubbly bath before the first tire hits the driveway.

Sometimes it even works. But even when it doesn’t exactly, thanks to drop-in friends or last-minute switches or Just Things, since the advent of Cornwall Cooking, I’m more relaxed, Bill’s less stuffed and even the kids like the food.

Amen, I say. And a long, lazy barefoot summer to us all. END

"Big enough to dance with my girl friend. That’s how big I want to be."

He’ll never need Wonder Bread more than right now.

The time to grow bigger and stronger is during the “Wonder Years”—ages 1 through 12—when a child reaches 90% of adult height. Help your child by serving Wonder Enriched Bread. Each slice supplies vitamins, minerals, carbohydrates and protein. Delicious Wonder Bread!

Helps build strong bodies 12 ways®
Inspired by
The Academy Award
Nominee Movie
"Love Story"

MAGNIFICENT
IMPORTED

"LOVE
STORY"

HAND PAINTED

MUSIC BOX

PLAYS

The Hauntingly Beautiful
"Love Story" Theme Song While
Exquisite Figurines Lovers
Revolve in Gentle Embrace Atop
Finely Crafted Music Box

From the heartwarming movie that brings back a sentimental era, comes a classic music box. And when you gaze at the lovers and listen to the hauntingly beautiful theme song, you'll remember and relive every emotion packed scene of this moving story. As the lovers revolve, they literally seem to come to life in rollicking snow games, high-spirited adventure and warm tender love.

The figurines are artistically crafted in softly colored finely-glazed ceramic with a lovely lustrous finish. So beautiful in fact, that it's sure to become a treasured collector's piece, and when you see it in person, and only then, will you fully appreciate its charm.

OFFER WILL NOT BE REPEATED THIS SEASON
We believe this lovely music box is an exceptional value for only $4.98. Our supply is very limited and to avoid disappointment, we urge you to order yours right now. Each hand painted, lustrous finish music box is 7" high x 4" wide. We of course, send you this on a full money back guarantee if you're not completely delighted with the beauty it brings into your home. So hurry—order now as this offer will not be repeated this season in this magazine.

MAIL 10-DAY NO RISK COUPON TODAY!
GREENLAND STUDIOS
5253 Greenland Bldg., Miami, Fla. 33054
Please send the following on 10-day money back guarantee if not delighted. Enclosed is check or m.o. for $—
□ #10729 Love Story Ceramic Music Boxes @ $4.98 (Add 65c postage) 
□ Check here for #10238 "Raindrops Keep Falling on My Head" Music Box (not shown) @ $4.98 (Add 65c postage)
□ SAVE $1.30, Order any 2 Music Boxes for $9.96 and we pay the postage. They make wonderful gifts!
This broiler-oven thinks it's a $300 stove

Toastmaster's broiler-oven actually bakes the way an electric stove does, only it's smaller. Flip it over and it broils like one, too.

From cakes to steaks, everything comes out just right because Toastmaster uses electric-stove type heating units and automatic temperature controls (200° to 475°). There's even a window in the door.

It's a lot easier to clean than a stove—the inside is easy to get at, the drawer slips right in your sink. For a gift or for yourself, see the Toastmaster model 5231 at your favorite store soon.

HOW TO LEAVE HOME
continued from page 42

DRIVE IT

Conversions: People are buying old school buses, laundry vans and bread wagons and redesigning the interiors to suit their own camping needs with beds, kitchens, baths, offices, what-have-you's. But you don't have to do it yourself. America's Big Three car manufacturers—Chrysler Corp. (see the Dodge Family Wagon camper on page 60), Ford and General Motors—all make vans suitable for the camping conversion, as does Volkswagen among the imports. Camper specialists outfit the American vans (available through your regular car dealer), with prices ranging from around $2,500 to $6,500, depending on the camping equipment and the vehicle's power package.

Motor homes: These self-contained specialty vehicles are apartments on wheels, land-going yachts. Ranging in price from around $7,000 to $20,000, with custom designs still more, they are 15 to 35 feet long (that's bus size) with all the sleeping, eating and bathing and space a comparable-sized trailer has.

Characteristics: As with walk-in truck campers, complete use of the facilities while underway is legal since the unit is all on one wheelbase, with the driver part of it all—for better or worse.

...Unless other transportation is carried along, there's little hope for side trips. (I once saw a mammoth motor home with a canoe on top, two motorcycles hanging off the back and, behind, a trailer carrying a sailplane. One could only hope there was scuba equipment inside, too, to complete the diversity.)

Now a word about driving these RV's. First, be warned: Anything that changes the weight or weight distribution or profile of the vehicle changes driving characteristics considerably, even dangerously.

Slab-sided RV's present an obstacle to the wind as big as a billboard and as tricky to move. The sail-effect created can sometimes make cornering more like tacking than turning—so slow down. Some states have speed limits—55 m.p.h. or less—for RV's.

Weight and distribution are critical. In loading, remember that just because something can fit in doesn't mean it should. Even heavy-duty shock absorbers and helper-springs—an absolute must if you intend to tow or carry camping equipment—have limitations. And tires have specific load limitations beyond which they can pop like balloons as you roll down the highway. (continued)
The Product 19 Story.

As America has become more nutrition-conscious, more people than ever are discovering Product 19.®

It is one of the country's leading high nutrition cereals.

Much of the story is on the front of the box. The rest of the story is in the taste.

Product 19 is a delicious blend of four grains—corn, rice, wheat and oats. The firm texture and pleasing taste have won thousands of new friends of all ages.

Kellogg invites you to join the growing number of people who are discovering how good tasting a high nutrition cereal can be.

You get 100% of the officially established minimum daily adult requirements for VITAMINS and IRON in one serving (1 oz.) of Product 19.
Brakes, too, have limitations. They are designed to stop a certain mass. If you have added to that mass or relocated its center of gravity, you’ve put new demands on the brakes and tires. Be certain they can meet them.

And if you are going to tow, don’t ask a donkey to pull a mule-team weight. The car may be able to move it, but the result will be increased gas and oil consumption, overheating and, quite likely, breakdown—merely annoying or grimly expensive. Check with your auto dealer or a knowledgeable mechanic as to the car’s capacity; unlike the camel, it cannot lie down when you’ve heaped on the last straw, and it can fail you later.

In loading a station wagon, center the heaviest things between the front and back wheels, particularly if you are also going to tow. Never drive a car loaded so that it looks as if it is going perpetually uphill, even on the flat. Whether you can feel it or not, your control of the car is marginal, and it is deadly in winds.

When towing, keep in mind your new length and allow for it. Make any lane changes smoothly and at the most gradual angle possible—a sharp cut can give even the best-mannered trailer energy of its own and you could wind up with the tail wagging the dog. Easy does it.

As for the fun part—backing up—only practice, and a cool head or a welcome intuition will help you. Get some of your practice on a tabletop with some of the steerable, scaled car models and trailers. Until you can do the real thing with aplomb, don’t stop anywhere you can’t pull ahead to get out of.

And now if you have a vehicle in mind and some idea of how to pack and drive it, turn to page 60 to see how one family brings it all together at the campsite.
New "Very" Sego Instant Diet Food challenge Carnation Slender to a taste-off.

New "Very" Sego Instant Diet Food has a new taste. Naturally sweetened. Very rich. Very thick. Very tasty "Very" Flavors. But don't just take our word for it. Let us prove it. Send us your name and address. We'll send you a free sample. Then compare it to Slender, or any other diet food you're using.

"Very" CHOCOLATE
INSTANT Sego
NATURALLY SWEETENED diet food mix PET

225 calories
in white milk, 170 calories in skim milk
4 1.00 OZ. ENVELOPES (NET WT. 4.00 OZ.)

You be the judge.

For your free sample of new "Very" Sego Instant Diet Food, fill out this coupon and send it to us.

Name ____________________________
Address ____________________________
City ___________________ State _______ Zip _____

Send to: Sego "Very" Flavors, P.O. Box 848, Hinsdale, Ill. 60521.
Offer expires July 31, 1971. Offer void where taxed, prohibited, or restricted. Zip code necessary to receive offer. Limit one per family.
These little electric portables bring lightweight convenience to travel this spring—for both you and your husband. Each weighs less than a pound by our Hammacher Schlemmer scale and takes up minimum space in a suitcase. And they make great birthday and graduation gifts.

The steam brush has replaced the travel iron—and with good reason. It's lighter in weight and easier to use. Just hang up your suit or dress and steam wrinkles away in moments—all without an ironing board. There are many hand steamers on the market, but the one shown is the only model we have seen with brushes around the soleplate to help delint the garment and realign the fabric nap.

A quick curl is yours, courtesy of these five jumbo heated rollers. Tucked away neatly in a purse when not in use, this compact unit revives a droopy hairstyle in just 15 minutes flat.

The digital clock, bright and easy to read, is the latest in traveling companions. Consider cordless versions, but note that their batteries push them over the one-pound mark.

For long hair, male or female, a hand-held hair dryer blows a powerful stream of hot air for a fast dry.

This cordless, lighted makeup mirror is no bigger than an electric-shaver case. The only one of its kind, it's designed for attractiveness as well as packability.

Not shown but worth considering is an electric shaver—corded, cordless or convertible. Remington has tilted the heads of its new men's shavers for a more comfortable shaving angle. Several manufacturers also have new ladies' shavers shaped like a small flashlight to fit right in the palm of your hand.

By Maidee Kerr Spencer

THE ONE-POUND PORTABLES

Steam brush, Sunbeam, $15

Jumbo electric rollers, Clairol, $7

Digital clock, Hammacher Schlemmer, (N.Y.C.), $25

Lighted makeup mirror, Sunbeam, $20

Hand-held hair dryer, Dominion, $14
This sauce doesn't just sit there.

It simmers real cookout flavor all through the meat. Kraft Barbecue Sauce

Made with 19 herbs and spices. Choose Regular, Hot, Garlic or Hickory Smoke flavored.
New Reynolds Brown-in-Bag bastes meat brown 'n juicy without basting your oven!

Juices that get out of the meat can't get out of the bag. Pan and oven stay clean.

Meats brown savory and tender. Economy cuts, too. Even well-done meats stay succulent.

Brown-in-Bags are great for poultry, fish, ham steaks, even pot roast.

Love juicy roasts and clean ovens? Satisfy both cravings with new Reynolds Brown-in-Bags—transparent cooking bags.

You'll get juicier roasts. More gravy makin's.

The idea behind Brown-in-Bag? Beautifully simple (as you'd expect from the people who give you Reynolds Wrap). When you cook in Brown-in-Bag, the juices that used to splatter out on your oven and stick to your roasting pan now stay in the bag.

The juices condense at the top of the bag, then rain back down on your meat. So meat bastes itself, not your oven. Your oven and pan stay clean.

TWO POPULAR SIZES: 10” x 16” bag holds 3-6 lbs. Pot roast, chicken, other favorites. Recipe folder in each carton of ten. 14” x 20” bag holds 6-12 lbs. Two chickens, ham, roast, many others. Cartons of eight, with recipe folder.

For juicy meats with no oven clean-up.
We learned some of our camping tricks the hard way. As we coasted downhill from our New Jersey driveway, a juice-filled refrigerator jar dumped all over the floor of the van. Rule No. 1: Moor the van, according to the camping manuals, or in drawers when on the road. We stored our heaviest gear in the floor-level, bench-sofa cupboards. The next heaviest items went overhead on the sleeping planks. We braced these with cushions and tied them in.

We reached our wooded campsite at Maine's Rangeley Lake some 600 miles later. It was 4 in the afternoon, an ideal hour, according to the camping manuals, to set up our equipment before the trip. Ideally, we should have practiced setting up our equipment before the trip. That would have saved reading lantern-lighting directions by matchlight.

Because we prefer outdoor cooking, we brought a portable, three-burner gasoline camp stove. One burner continuously heated water for coffee, washing dishes or cooking. To help speed clean-up, we found it easier to wash several slightly dirty pans rather than scrub a gummy pot left from a one-dish meal. Another small trick we heard about that we'll use next time out: To preclude flame-blackened pots, wrap the outside of each pot in aluminum foil before cooking.

We were joined at the campsite by friends from Oquossoc, Me., and their children. Since camp cooking and cleanup are more complicated and time-consuming than in a roomy, well-equipped kitchen at home, it was nice to share the chores as well as the fun.

We used paper plates; but for liquids, glasses and insulated plastic mugs. Portable battery-powered lanterns found paths at night and hanging gas lanterns lighted the grounds around our van.

We covered the camper-van cushions with washable terry to protect them from ice-cream drips and used the same material for curtains. For emergencies, we took a heavy-duty jack.

Now for the first time, you can eat fried chicken, cheese cake, milkshakes, and brownies — and still lose weight with the Slim-Pak Plan!

**Thousands Do! You Can Too!**

You can get slim and stay slim while you enjoy your favorite foods: waffles or pancakes with maple syrup! Chili! Hot muffins! Turkey with dressing! Goulash! Beef Stroganoff! Ice cream sundaes! Pot roast! Mashed potatoes and gravy! Pie with whipped cream topping!

**The Dime-a-Day Diet!**

And the Slim-Pak Plan is not only safe, easy, and effective, it costs you just a dime a day! Even less when you buy the 60 or 90 day Plan! For a Dime-a-Day, you can have the figure you'll love, be able to wear the clothes everyone will admire!

**Lose Weight—Without Starving!**

The Slim-Pak Plan is not a fad or crash diet: contains no dangerous drugs. Especially formulated for the dieter who has "tried everything" — and failed!

**Slim-Pak is Personalized!**

Slim-Pak can work for you where other diets have failed because only your Slim-Pak Plan takes into account the foods you like to eat, your sex, your age, your height, your present weight, and what you'd like to weigh!

**Calls Slim-Pak 'A Blessing'**

"Never found a diet so easy to stick with, nor a plan that really worked for me as Slim-Pak does. What a blessing it is to be able to lose weight without starving. God bless you and the medical scientists."

**WEIGHT LOSS GUIDE**

How much weight would you like to take off — and keep off? Our records show:

<table>
<thead>
<tr>
<th>People who Usually want to lose:</th>
<th>order:</th>
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</thead>
<tbody>
<tr>
<td>1-11 pounds</td>
<td>30-day Plan</td>
</tr>
<tr>
<td>12-19 pounds</td>
<td>60-day Plan</td>
</tr>
<tr>
<td>Over 20 lbs.</td>
<td>90-day Plan</td>
</tr>
</tbody>
</table>

Ask your doctor about the Slim-Pak Plan first! Your Personalized Plan includes tablets that supplement food but play no role in weight loss! Registered by name, U.S. Patent Office 71154.

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**RESULTS GUARANTEED**

These excerpts from actual letters were unsolicited. Your degree of success with the Slim-Pak Plan obviously depends on YOU, but remember:

**WEIGH LESS—OR PAY NOTHING!**

Lose 6 to 16 pounds in the next 30 days — without ever going hungry — or money back!

**Loses 27 Pounds in 60 Days!**

"I have just completed my second bottle of Slim-Pak tablets. When I started I weighed 180 pounds and measured 40 inches around the waist. I now weigh 153 pounds and have a 34 inch waist."

**Teenager Loses Pound a Day!**

"I am 16 years old and have been on the diet for 2 weeks and have lost 14 pounds. I have dieted many other times, but I have gotten the greatest satisfaction from the Slim-Pak diet. I am very seldom tired and usually do not get hungry between meals."

"I was Getting Desperate!"

"I was getting desperate. Now I have lost inches and pounds making it possible to get back in my size 9 again."

**Loses 10 Pounds in One Week!**

"Slim-Pak is marvelous. I have lost 10 pounds in one week and am recommending it to my club members."

**Without Nervous Tension**

"Without fear of getting off my diet or nervous tension and that empty feeling, I have lost 3½ inches from my hips — 5 inches from my waist. I have lost 18 pounds."

"Miraculous!" Says Lady, 70

"I am 70 years of age and they have helped me miraculously. Besides losing weight I have gained considerable strength and desire to live."

More than 10,000,000 vitamin-fortified Slim-Pak tablets have been dispensed. Based on an audit of refund records, THE SLIM-PAK PLAN HAS SATISFIED 99.1% OF ITS USERS. And Slim-Pak must satisfy you—or your money will be promptly refunded!
If you buy our flea collar now, you'll get more than you bargained for.

We're putting more than flea collars in each Sergeant's "Sentry" Flea Collar box. First of all, you'll find $2.00 worth of valuable mail-back coupons. Good on famous Sergeant's health-giving items like:

- **Worm-Away**: The no muss, no mess way of protecting your dog against roundworms.
- **Skip Flea Shampoo**: The shampoo that knows how to care for your pet's coat.
- **Vitapet Tablets**: A snack and a daily vitamin rolled into one.

New Creme Shampoo. Gives a pet the look you're proud of.

And secondly, inside each box we've put a free copy of the 48-page Sergeant's Pet Care Book. A dog version with your dog's collar. A cat version with your cat. The definitive books on caring for and raising your pet.

The flea collar. The coupons. The pet care book. You get them all for the price of the collar. Because Sergeant's always gives you more than you bargained for.

**MAIL-BACK CERTIFICATE**

will refund 25¢ on the purchase of any one of the products shown or listed on the reverse side.

**Sergeant's**

**FREE**

Sergeant's Famous 48-Page Pet Care Book PLUS

A New Creme Shampoo.

always available in leading specialty stores

**SHOPPING INFORMATION**

Merchandise listed is available in leading department and specialty stores. If you cannot find it, write to American Home, Reader Service, 641 Lexington Ave., New York, N.Y. 10022. Retail stores are listed with their cities. Items not listed may be privately owned or custom made.

**CALIFORNIA SETS THE PACE**


**POOLS DECK OUT FOR PLAY**


**CAMPING IN STYLE**

DEAR AMERICAN HOME

FOAM IN THEIR FUTURE

Having read your April articles on foam domes, my husband and I decided that they were far warmer and cozier than conventional up-and-down houses. We especially liked the one belonging to the Grahams in “Foam Domes Expand a $12,500 House.” If that’s a cave dwelling, bring on the dinosaurs.

(Mrs.) Pat Paice
Aurora, Ill.

I could not believe your April spread on urethane houses. The creations shown were unbelievably beautiful. Living in a work of art—Wow!

Norman L. Biegnier
Isle of Palms, S.C.

Stanley Schluer’s April article, “Foam: The New Miracle Building Material,” is the most sensible thing I have ever read regarding new construction. Foam has the lasting durability of plastic. I’d like to be in on the ground floor in building with this material.

M.A. Woodburn
Edgewood, N.M.

Your articles on foam homes were great. We are a young couple and we own our own home, but we’re so caught up with the possibility of a hurricane-proof, dampness-proof dwelling that we think we might like a urethane home.

Mrs. Uless J. Bergeron, Jr.
Bay St. Louis, Miss.

The foam houses featured in April are beautiful and exciting. How wonderful that they can be built so cheaply!

Fran, Jim, and Corinne
Sanford, Mich.

My comment on the foam homes in the April issue is “Hooray for progress.” I would sincerely love to have one of them. For years I have dreamed about a round house, a house built into the hillside like a cave. A foam house could make it all come true, and at a price I could afford.

Mrs. Thomas L. Tauber
McKeesport, Pa.

Space permits us to publish only a few of the hundreds of enthusiastic letters we have received about foam, where to get it and how to use it. The manufacturers who were involved in our three foam houses are: PPG Industries, Inc., 1 Gateway Center, 10 North, Pittsburgh, Pa. 15222; Canadian Industries Ltd., Dorchester House, Dorchester St., Montreal, Que., Canada; WestPoint Pepperell Co., 111 West 40th St., New York, N.Y. 10018. Two other foam-construction sources are Franchised Units, Inc., 41 State St., Albany, N.Y. 12207, and Urethane Foam Operations, Box 426, Lakeville, Conn. 06031.

We want to stress that foam construction is not a do-it-yourself job. Consult an architect experienced with foam design and building, like those mentioned in our April features: Felix Drury, Yale School of Architecture, Yale University, New Haven, Conn. 06520; Peter Rose and Andrus Burr, Endless Construction.

NEW ORLEANS NOTES

I can’t tell you how much I enjoyed your March issue on New Orleans. I devoured every word you printed about that fascinating city, and was especially interested in the houses and architecture.

Miss Laura Juszczak
Cheektowaga, N.Y.

Thank you for your American Treasury on New Orleans. The pictures of “fanciful flights of ironwork” were beautiful. It has been a lifetime wish of mine to visit New Orleans—my answer to where I would go if offered a trip. Your March issue has given me an even greater desire to see the city.

(Mrs.) Viola Conrad
Aberdeen, Ohio

continued

SEPTIC TANK-CESSPOOL OWNERS...

Before Trouble Starts—use RID-X

IT CAN SAVE YOU HUNDREDS OF DOLLARS!

Whether your home is old or new, you can have a costly, messy back-up in your septic tank or cesspool. So before trouble starts, use Rn-X—it works to prevent messy back-ups and foul odors... acts to keep your sewage system working smoothly and trouble-free. Yes, Rn-X can save you HUNDREDS of dollars on digging, pumping, landscaping!

EASY TO USE! SAFE! Just pour Rn-X in toilet bowl and flush. That’s all. Rn-X can’t harm porcelain, metal pipes, fittings. Before trouble starts, use Rn-X...it can save you hundreds of dollars!

ANOTHER FAMOUS PRODUCT OF THE I.CON COMPANY, INC.
DEAR AMERICAN HOME
continued

New Orleans has always been one of my favorite cities and it was a pleasure to visit it again.

Mrs. J. Jones
Dayton, Ohio

ALABAMA BRAVO

Congratulations on your selection of the Joel Smiths of Eufaula, Ala., for April's Lifestyle. I had the pleasure of attending the Eufaula Pilgrimage you mentioned and was highly impressed by all the lovely homes scattered throughout the residential section—there is no historic ghetto in Eufaula.

At the time of my visit, a modern house was in the final stages of construction, and it was being built next to a house well over a century old. I was amazed that neither the old nor the new stuck out like a sore thumb but rather complemented each other. It was marvelous how they seemed to nestle in stately dignity. I had the distinct feeling that the "now" generation needed its heritage to be complete.

(Mrs.) Genell S. Dasinger
Pensacola, Fla.

CIVIC PRIDE

Naturally we are very pleased and proud to have had our beautiful new Auditorium Forecourt Fountain praised in the April issue of AH, and compliment you on the series you are running applauding the efforts of cities to improve their cityscape.

Mayor Terry D. Schrunk
Portland, Ore.

CAMPING COINCIDENTALLY

I'm an outdoorsy type, love your features involving skiers and conservation and wonder if you ever plan to devote some time to camping. There are those of us who are really turned on by a hike in the woods or by watching children roast marshmallows over a glowing fire at dusk. And our breed seems to be growing, since the number of weekend and vacationing campers increases each year.

Mrs. Glen Stephens
Saginaw, Mich.

ESP must be at work. See our articles on camping on pages 40 and 60.

Address letters to the editors to Dear American Home, 641 Lexington Avenue, New York, N.Y. 10022.
LYNN HEADLEY—Editor

AMERICAN HOME MARKET PLACE

Covered bridge pin
Here's a new view from the bridge—a charming porcelain pin in natural colors showing a view of one of the few remaining covered bridges in Bucks County. From an original painting by L. Hager, it's in a gold tone setting. 1 7/8 x 1 7/8 in. $4.25. Clymer's of Bucks County. Dept. AH-6, Pt. Pleasant, Pa. 18950.

“Stained glass” birds
Put these pretties in a window and sunlight casts a stained glass effect through the brilliantly colored crystalene with lead-like frames. Nice on walls, too, or as shade pulls. About 7 in. Set of Blue Jay, Humming Bird, Cardinal, $2.98 plus 50¢ postage. Harriet Carter. Dept. AH-6, Plymouth Meeting, Pa. 19462.

Come on, lightweight
Do your summer stuff! Orion toss-on is cloud-light with just enough warmth for cool days and evenings. Wrinkle-free in soft, soft orlon, it's nice anytime, anywhere. White, black, beige or blue. Sizes: S (8-10); M (12-14); L (16-18). $5.50 plus 45¢ postage. The Ferry House, AH-6, Dobbs Ferry, N.Y. 10522.

Pantsuit plus!
This 3-piece striped seersucker with a flatterimg double breasted jacket is a stunning pantsuit, or substitute skirt for a go-anywhere suit! Elasticized waistbands. Washable cotton blend. Brown/white or navy/white, 8-20. $22 plus 60¢ postage. Old Pueblo Traders, 600-A6W S. Country Club Rd., Tucson, Ariz. 85716.

Time flies!

Tv or not tv
A needlepoint cover for your TV Guide or any same-size book. Kit: 4x6-in. floral design already worked in soft gold, rose and green on 10x15 in. canvas; specify tan or black yarn to work background; lining, needle, instructions. $7.95 plus 75¢ postage. The Stitchery, Dept. AH1, Wellesley Hills, Mass. 02181.

Mmmm, fresh herbs
San Francisco Herb Garden is fun to grow. No “green thumb” required, guaranteed-to-grow goodies include basil, parsley, chives, savory, thyme and oregano. Enjoy having herbs year round. 6 pots in bubble greenhouse. $2.98. Constance Marmo, Dept. AH-6, 1661 Griffith Park Blvd., Los Angeles, Calif. 90026.

Made from bottles?
Yes, with a unique bottle cutter! In 5 tiny minutes, learn to cut any round bottle. Turn old bottles into beauties—mugs, vases, etc. Not a saw or hot wire. Cutter has standard glass cutter, instructions, projects leaflet. $8. Fleming Bottle & Jug Cutter, Dept. A6, 15843 Pacific Hwyway So., Seattle, Wash. 98188.

Tv or not tv
A needlepoint cover for your TV Guide or any same-size book. Kit: 4x6-in. floral design already worked in soft gold, rose and green on 10x15 in. canvas; specify tan or black yarn to work background; lining, needle, instructions. $7.95 plus 75¢ postage. The Stitchery, Dept. AH1, Wellesley Hills, Mass. 02181.

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Real Jewels Among Swiss-made Watches

3 world famous Chronographs, all complete with 6 dials, 5 hands, and 2 pushbutton controls

WWII Pilot’s Chronograph
only $12.95

This is a gem, first made famous by World War II pilots who found it not only an absolutely accurate timepiece, but a piece of equipment more valuable than a boxful of instruments. Whether you like to fly, or drive sports cars, record your average speed per mile or time the number of beers consumed in an hour, this will do the job. All 5 hands are machine-calibrated in Switzerland where the complete works are neatly turn out in two different factories, then assembled in a third. It is shock-resistant, anti-magnetic, has unbreakable mainspring, big sweep second hand, luminous dial and hands, golden-finished die-cast case, and a leather strap. A big hunk of watch for only $12.95. Guaranteed for 1 year.

World-Time Chronograph
only $12.95

The Only Chronograph that Instantly Tells The Time Anywhere in the World

This chronograph has all the features of the Pilot’s Chronograph watch—unbreakable mainspring, big sweep second hand, luminous dial and hands, etc., plus the ability to tell time in Tokyo, Paris, Shanghai—anyplace in the world! A big buy for only $12.95 with same full year guarantee, of course.

Slide Rule Chronograph
only $13.95

Ideal for Students, Scientists, Businessmen, Accountants

This favorite of mathematicians also has all the precision features of the Pilot’s Chronograph in addition to being a slide rule. You’ll be able to instantly multiply and divide with just a twist of the outer dial and amaze your friends by seeming to do the problems in your head. Again, a big buy for only $13.95. Same 1 year guarantee.

MAIL NO-RISK COUPON TODAY!

GREENLAND STUDIOS 5251 Greenland Bldg., Miami, Fla. 33054

Rush me watches checked below. I understand that if I’m not completely delighted, I can return any within 10 days for a complete and prompt refund. Enclosed is my check or m.o. for $.

[ ] Z4042 Pilot’s Chronograph Watches @ $12.95 Name
[ ] Z7377 World-Time Chronographs @ $12.95 Address
[ ] Z8301 Slide Rule Chronographs @ $13.95 City

[Add $75c postage each watch]

[ ] Send C.O.D. I enclose $1 good will deposit. I will pay postman balance plus all postal charges.

Specs sport visor

Strong sunlight interfering with outside activities? Attach this dark green plastic shield to your specs to protect eyes from glare. Keeps sun out and fun in. Enjoy playing tennis, golf, reading on beach, etc. $1.98 plus 15c postage. Anthony Enterprises, AH-6, 585 Market St., San Francisco, Calif. 94105.

Nifty nostalgia

Burma-Shave signs were the joy of riders “zooming” on roads at 30 mph many years ago. “Verse by the Side of the Road” is the story of these famous signs and jingles that made auto travel special. Hardbound and handsome. $4.95. Holiday Gifts, Dept. 606-D, 7047 Pecos St., Denver, Colo. 80221.

A natural in canvas

The Swingalong sports two giant initials stencilled in bold black on natural canvas, and boasts a big 10½x13½x3½ in. Zippered flap compartment with tuck-away pocket underneath, tags this web strap bag a must. $4.98. From Vernon, Dept. A61, 560 So. 3rd Ave., Mt. Vernon, N.Y. 10550.
THE KNIFE OF THE YEAR 2000
MSC Knives are “infinitely superior to any knife ever made,”
says DIONE LUCAS
- WORLD-FAMOUS FRENCH CHEF
- DIPLOMATE OF THE ÉCOLE DU CORDON BLEU, PARIS
- INTERNATIONALLY FAMOUS COOK BOOK AUTHOR

THE KNIFE THAT MAKES OTHERS OBSOLETE!

Designed to stay sharp indefinitely
Miracle marriage of space-age technology
& Molybdenum Steel creates a blade so
tough, so hard, so durable, it makes
ordinary sharpening unnecessary forever.

You've never before seen knives like these! They're thin,
flexible and with a completely new feather-light “feel” in
your hand. Yet they're so sharp and swift they'll dice a full¬
size carrot in seconds... cut a pound of chuck in tender, paper¬
thin wafers in seconds.

- Zip through roasts, carve turkeys like an expert
- Bone and trim like a master butcher
- Fillet fish clean as a whistle
- Chop and mince better than with a drawerful of tools

But the Molybdenum Chrome Steel is so hard and dur­
able that we make an unprecedented guarantee: that you
will never never have to use a sharpening device on
these knives.

You'll never need a sharpening tool because MSC
Knives are specially designed, superbly engineered, and
precision handcrafted of the space-age material that
won't dull, rust, bend, or lose its hardness.

Beautiful modern design with squared points to protect
your fingers and handsome, rosewood handles combine
to set the MSC knives apart from all knives before them.

SCIENTIFICALLY TAPERED
Hardness on the Rockwell Scale falls into the “Ideal Range.”

GUARANTEE
MSC knives are unconditionally guaranteed in writing to
be the sharpest, toughest, hardest, best knives you have
ever used or your money back.

DIONE LUCAS GOURMET CENTER, Inc.
Dept. MSC-2 226 East 51st Street, New York, N.Y. 10022

COMPLETE 4-PIECE SET
Handles Every Kitchen Chore
Set of 4... $19.98 ppd.
Lose 10 pounds in 10 days!

AND WATCH UNWANTED INCHES DISAPPEAR FROM HIPS, THIGHS & WAISTLINE!

"I lost 10 pounds in 10 days with the Body Shapers 3-Way Plan. I started losing a pound a day right away. After 10 days, I had lost 7½ inches from my hips, waist and thighs."
—Carol Louise Cardin

"I started losing right away. After 10 days, I had lost 9 pounds. And the Body Shapers Plan helped firm me up while I trimmed 5 inches from my hips, thighs, and waist."
—Lynne Perry

Lose unwanted weight and inches safely, easily! Here's a laboratory-tested, weight loss and figure-trimming method you can trust. Tests conducted by the Performance Physiology Laboratory of a major West Coast University proved that it is possible for some persons to lose as much as 10 pounds in 10 days following the Body Shaper 3-Way Plan. The average weight loss of all persons tested was one-half pound per day, every day during the ten day test. Now you can enjoy this amazing discovery—guaranteed to work for you, or your money back.

"The secret to losing weight is not a dramatic change in your eating habits..." Contrary to what you may believe, you need not starve yourself to lose weight. According to the world's leading Medical Associations and Governmental Agencies as well as The Body Shaper Plan, what you need is to eat smaller moderated amounts. With the complete Body Shaper Plan you can eat the foods your family eats, never "starve" or exhaust yourself by over-exercise, and yet still accelerate weight loss and direct inches removal!

HOW THE BODY SHAPER PLAN WORKS ITS WONDERS.

There are three simple requirements to The Body Shaper Plan. The Body Shaper is a modern, carefully designed and engineered product. The Body Shaper Plan helps to tone and trim your hips, thighs, and waist to the measurement you desire. The combination of the Body Shapers food plan and body movement program work together to accelerate weight loss and inches removal. The Body Shapers themselves are not designed to affect weight loss; they do their part by creating a Sauna-like warmth and gentle massaging action to soothe and relax the hip, thigh, and waistline area. It's not magic. It's not trickery. The Body Shaper Plan will help you to lose weight quickly, easily and more surely than ever before—it's actually guaranteed.

THE "SECRET" IS THE COMBINATION. The Body Shaper Plan is a combination which is designed to work, if honored together. The Body Shaper "combination" is made up of three items: your Body Shaper, the copyrighted Body Shaper Food Plan (which details for you in plain, down-to-earth language all the real facts about diet and weight loss) and the Body Shaper Movement Program—"exercises" which do not overtax you in any way. As is true of all successful weight loss programs, The Body Shaper Plan should be undertaken with the knowledge and guidance of your family doctor. The Body Shaper Plan will help you tone and shape your body... it will help you reduce your weight—all quicker and faster than you may believe possible. The actual number of pounds that you will lose depends upon your body structure, present weight, metabolism, and other factors.

ABSOLUTE SATISFACTION OR YOUR MONEY REFUNDED!

It's guaranteed—you have nothing to lose but weight and inches. Fill-out the coupon below and enclose your check or money order for just $12.95. Use your Body Shaper Three-Way Plan for 10 days. If you're not satisfied, your money will be promptly refunded.

Body Shapers

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Your creations deserve the sophisticated finish of these woven rayon tafteta curtains with true New England simplicity, warmth, and handmade look for every room in the house. Practical, long-wearing, these white, permanent press curtains will retain their crisp appearance with a minimum of care.

 Satisfaction guaranteed. Check or money order please. No COD’s please. Write for brochure showing full list of colors in many styles and fabrics.

COUNTRY CURTAINS
At the Red Lion Inn
STOCKBRIDGE, MASS. 01262
DEPT. 61

 LOTUS LAMP
Beautifully hand woven of natural rattan. Completely wired with on-off switch, 9 ft. rattan chain & bracket. Shade is 9” dia. x 7”. Painted in white, yellow, pink, black, green or orange and $1.00. Send 25¢ for catalog. VISIT OUR WAREHOUSE SHOWROOM FRAN’S BASKET HOUSE 89 W. Main St., Dept. AN6 Rockaway, N. J. 07866

Personalize your stitchery
Your creations deserve the stylish finishing of these woven rayon taffeta labels: sew into dresses, knitted items, etc. Background is eggshell with harmonizing brown and red trim. Name imprinted to match. Specify choice of red and label of your name (print clearly). 15/12.25, 45/2.25; or 60/2.75 ppd.

HOLIDAY GIFTS
Dept. 876-B, 7047 Pasea St., Denver, Colo. 80221

Wok wonder
Cooking can be fun and extra tasty using this Chinese Super-Wok. Deep-dome lid gives proper sauté-and-steam method; stand holds pan to guarantee even heat. Steel; 12-in. diameter. With recipes. $3.98 plus 75¢ postage. Country Gourmet, A6, 545 So. 4th Ave., Mt. Vernon, N.Y. 10550.

The name is needlepoint
Name Tote Bag in natural straw is exclusively yours as you add your name in needlepoint! Kit: 9½ x 9½ x 4 in. bag, canvas, lettering chart, needle, wool in choice of red, green, navy, orange, brown or lavender. $3.95 plus 50¢ postage. Victoria Gifts, 12 A Water St., Bryn Mawr, Pa. 19010.

Hold it!
Feel as though you’re fighting your way through a wet paper bag because of a sticky-wet, blowing shower curtain? Try plastic snap-on magnetic shower holders to keep curtain tight to tub or stall. Set of 3, $1.29 plus 15¢ mailing. Anthony Enterprises, Dept. AH-6, 585 Market St., San Francisco, Calif. 94105.

Pedal in place
Rest-N-Cycle helps you firm up and slim down in desired areas. Pedal with arms for upper body. Tubular steel; non-slip pedals; vinyl backrest and pillow. Folds flat. $16.50 plus $1.50 postage. House of Minnel, AH-161B, Deerpath Rd., Batavia, Ill. 60510.
HOW Much Did YOU overpay Today?

If you just bought this nationally advertised portable sewing machine for $99.95, you overpaid by $64.95! Because you can actually buy the very same sewing machine direct from America’s largest factory buying club—Unity Buying Service—and you pay only the rock-bottom factory price of $35.00.

What’s more, you can buy thousands of everyday items direct from this remarkable club—everything from toothbrushes to TV sets—all at factory prices. Factory prices that completely eliminate the fat middleman’s markups you’re usually stuck with! Factory prices that we believe are the very lowest anywhere. And our confidential price book (for members only) PROVES the truth of this statement beyond any doubt.

FOR EXAMPLE:

If you just bought this nationally advertised watch for $39.95, you overpaid by $21.95.

If you just bought this top quality portable hairdryer for $22.95, you overpaid by $12.46.

If you just bought this full automatic electric blanket for $24.95, you overpaid by $12.60!

If you just bought this beautiful bone china dinnerware service for $171.95, you overpaid by $91.95!

If you just bought this famous name blender for $36.00, you overpaid by $17.10!

If you just bought this nationally advertised tape recorder for $399.95, you overpaid by $249.75!

For obvious reasons, we are not permitted to reveal brand names in this announcement. (One look at our prices tells you why.) But the names are clearly stated in our catalog—and they include the most famous and respected manufacturers in America... brands you'll recognize instantly.

The Best Inflation-Fighter Of All

Today, inflation is the constant worry of every wage-earner. People like you who see their hard-earned dollars buying less and less as virtually everything costs more and more.

For the past 10 years, Unity Buying Service has been battling inflation. And we've found the way to win. A simple, proven way that puts an end to the padded prices you've been paying for almost everything you buy. A way that is so successful, it can save hundreds, even thousands of dollars a year for each of the more than 400,000 people who have already joined us in our fight. This is your invitation to join.

The way Unity Buying Service works is really quite simple. As a new member, you receive our 420-page, full-color current catalog of first quality, name brand merchandise. More than 10,000 dependable, nationally advertised items, the kind featured by reputable department stores and merchants in your area, and in well-known national mail-order catalogs.

But there's one vital difference between Unity's catalog and others you may have seen. The selling prices shown in our catalog are NOT your prices. Your prices are the factory prices that are actually available to you at all Club members. This is how we've done it—Unity Buying Service has saved you overpowered by $6,951 on your Sparc time!

But there's one vital difference between Unity's catalog and others you may have seen. The selling prices shown in our catalog are NOT your prices. Your prices are the factory prices that are actually available to you at all Club members. The way we've done it—Unity Buying Service has saved you overpowered by $6,951 on your Sparc time!

Earn Big Money In Your Spare Time!

Now, at last, you can buy dependable, nationally famous brands at factory prices, the way wholesalers and distributors do... the same wholesalers and distributors who supply all types of stores including discount houses. Imagine the tremendous savings! Savings so big, you can actually earn a substantial second income by acting as a local buying service, and selling to your friends and neighbors. Here's how easy it is: You offer your customers any merchandise in the Unity catalog at dealer prices or below. And earn an average 25% profit for yourself. For example, let's suppose a friend wants to buy a nationally advertised AM/FM solid state multiplex tuner with 8-track cartridge player and speaker system. The unit carries a suggested list price of $199.95. Regular dealer cost is $169.95—but you pay only the factory prices, $122.28. Your friend pays the dealer price and saves $30.00, while you make a clear profit of $47.75 on this one sale alone!

Before long, the word will get around, and you could be handling orders for thousands of dollars worth of merchandise. Your substantial profits mount quickly into a sizable year-round income—and all you invest is a few hours of your spare time!

Whether you use your Unity membership for your own orders, for your customers' orders—or both—you can save many times your low membership fee of $6 with just your first purchase.

Even Greater Bargains!

As a Unity member, you always share in our tremendous buying power. For example, our closest buyers continually comb the markets to bring you recently discontinued, top quality merchandise at a mere fraction of the manufacturer's cost! These incredible values are described and offered to you in periodic Closeout Bulletins—available only to Club members, of course.

But remember—if you don't select from our Closeout Bulletins or our huge 420-page catalog, you are under no obligation to buy anything minimum quantity. In fact, you are under no obligation to buy anything at all. You order as little or as much as you want, when you want it. No need to wait around for seasonal sales at your local stores. Unity's fantastically low factory prices are available to you at all times... yours to enjoy 365 days a year!

Prove It Yourself! 30-Day No-Risk Trial!

At this point, you may still find it difficult to believe that a Factory Buying Club such as ours can really function exactly the way we say it does—and at your hundreds, even thousands of dollars each year. That's why we urge you to accept a trial membership without risking a single penny. Simply mail application. By return, funds we'll rush the Club's beautifully illustrated 420-page merchandise catalog and course, and our confidential Factory Price Book. Examine everything thoroughly at your leisure. You must be convinced that these are by far the lowest prices you've ever seen anywhere for such top quality merchandise. Otherwise, merely return the membership material within 30 days for a full refund of your enrollment fee, promptly and without question.

If you're tired of being victimized by today's ridiculously high prices, take advantage of this no-risk opportunity... your opportunity to get twice as much for almost every dollar you spend from now on! You simply can't lose. Mail the application today for sure!

THE GREATER THE INFLATION, THE GREATER YOUR NEED FOR UNITY.

Unity Buying Service, Inc.
Dept. 871, Mt. Vernon, N.Y. 10551

30-DAY NO-RISK TRIAL MAIL APPLICATION NOW!

Unity Buying Service, Inc.
Dept. 871, Mt. Vernon, N.Y. 10551

I, please enroll me as a member of your Factory Buying Club for one full year and rush my giant 420-page current catalog and confidential Factory Price Book for my personal use. I will also receive the 420-page 1971-72 catalog this special closeout bulletins as they are issued. I understand there is no obligation to purchase anything. However, any merchandise I decide to buy but will always be spent at the rock-bottom factory price. Unity will charge my membership material within 30 days for prompt refund of money order. Please check the appropriate box and enclose in the amount indicated.

I enclose $2.00 for a no-obligation trial membership for three months and rush your giant 420-page catalog with this offer. I will receive my confidential Factory Price Book. I enclose $2.00

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City State Zip

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**Authentic Reproduction**

**Clipper Ship Engraving**

A striking wall hanging for den or office. This finely detailed reproduction of a brass etching mounted on a mahogany finished plaque depicts the rigging of a twenty gun ship from the late 1700's. Size 16" x 20". $15.00. Massachusetts residents add 3% Sales Tax. Add $1.05 for shipping and handling. Satisfaction guaranteed or money back. Sold by mail only.

Write for free color catalog.

**Arborlite**

Arborlite, Inc., 23E. Main St., E. Brookfield, Mass. 01515

**HANDY PATTERN FILES**

At last a way to organize patterns! Everyone who sews will love these handy pattern files. Sturdy, attractive cardboard boxes are indexed so you can file your patterns systematically. Save time and messy clutter. Boxes stack neatly on shelf. Have handy contents list on outside. Colorful grogden, gold and white stripes. Measures 9" x 6" x 7". $1.00 plus 35c handling.

**Holiday Gifts** Dept. 606-C

7047 Pecos St., Denver, Colorado 80221

**TRASH AND LEAVES DISAPPEAR!**

In amazing new high speed burner

Unbelievable! Fill drum with trash, leaves, hedge clippings—even garbage! Light top with a match. Put on lid. Hook up Air Jet and flick the switch. Presto! Drum is transformed into a powerful incinerator. Eats up waste like cotton candy. In 15 minutes it's ready for another load.

High speed air stream from Air Jet fans the fire to white heat. Cuts air pollution 60%... TRASH-AWAY's cart suspends drum above ground; rolls away when burning's done. No scarred earth. No backyard eyesore... Simple to operate. Just plug it in like a vacuum cleaner. Write for "TRASH-AWAY brochure" and FREE TRIAL OFFER.

**ADDRESS LABELS with NICE DESIGNS**

Any Initial, American Flag, Pine, Gull, Palm, Roadrunner, Saguarro, Rose. [Also available are Texas Flag, Maple Tree, Treble Clef, or Palette]. Up to 20 letters per line, 4 lines. Printed in block on white or gold gummed labels 1 1/2" x 1/2". Packed in flat plastic box. 500 on white or 300 on gold for $2.95. Or on DELUXE SIZE 1 1/4" x 1 1/2" for $3 ppd. Specify Initial or Design desired. Via air, add 35c per order. Bonded, 606 Bonded Bldg., Boulder, Colo. 80302. Thank you kindly!

**Timely Hutch**

"Early American Hutch" whizzes through time and arrives as an up-to-the-minute clock. A tick-tock charmer in wood tones with white set of Blue Meissen china candlesticks, pitcher and plates. With cord. 11 1/2" x 5" x 2 1/2" in. $7.45. Colonial Studios, Dept. AHE-16, White Plains, N.Y. 10606.

**To grace a table**

Hot bread tray lets you serve from oven to table, A thankful reminder. "Give Us This Day Our Daily Bread," appears in antique letters. 10 1/2" in. Lovely to display on hutch or buffet $7.95 each. 2 for $15. From Sturbridge Yankee Workshop, Dept. AHE-1, Sturbridge, Mass. 01566.

**The Patrician lamp**

Styled from a 17th century piece, it's sanded, wired and ready to finish. Color, wood-stain, antique or decoupage. Shade: white or beige shantung; oyster or brown burlap. $12.95 plus $1.50 postage. Free Brochure. Baxwood Crafters, Dept. PAM-6, Box 7012, Lexington, Ky. 40502.

**Pearls, pearls, pearls**

Wear these beautiful pearls from the isle of Majorca to suit your fancy. Flawless and lustrous, they are 8 mm hand-knotted uniform pearls. 22 in. matinee length, $9; 44 in. opera length, $12; 54 in. rope, $15. In suede pouch. American Image, AH-6, 276 Park Ave. So., New York, N.Y. 10010.

**It's curtain time!**

Floral ruffled tiebacks are drip-dry show-stoppers in blue with green leaves, red with green, yellow with brown, or rust with brown on off-white background. 70 in. wide. 45, 54, 63, 72 in. long, $6.50 a pair. 81, 90 in., $8. Valance, $2.25 each. Country Curtains, AH-6, Stockbridge, Mass. 01262.

**Pearls, pearls, pearls**

Wear these beautiful pearls from the isle of Majorca to suit your fancy. Flawless and lustrous, they are 8 mm hand-knotted uniform pearls. 22 in. matinee length, $9; 44 in. opera length, $12; 60 in. rope, $15. In suede pouch. American Image, AH-6, 276 Park Ave. So., New York, N.Y. 10010.

**Hmmm, a pretty pillow**

You'll sing a song of creative satisfaction over Humming Bird and Hibiscus pillow kit for beginners. Kit: Easy-to-stitch design on natural linen; yarns in greens, yellow, red, white; cording; zipper, instructions. 12x12 in. $2.95 plus 35c shipping. The Stitchery, AH-6, Wellesley Hills, Mass. 02181.

**TRASH-AWAY's cart suspends drum above ground, rolls away when burning's done. No scarred earth. No backyard eyesore... Simple to operate. Just plug it in like a vacuum cleaner. Write for "TRASH-AWAY brochure" and FREE TRIAL OFFER.**

**ADDRESS LABELS with NICE DESIGNS**

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A grown-up license plate for a youngster's bicycle bears his or her name or nickname (up to 8 letters). Heavy steel in baked enamel colors. Good for quick identification as well as a fun pleaser. $1 plus 25¢ postage. Best Values, Dept. C-396, 160 Amherst St., East Orange, N.J. 07019.
**SMOOTH SAILING IN NAUTICAL-LOOK DENIM**

Comfortable and carefree 100% Cotton Denim, Princess-line coat dress with quick-snap closing, easy-wear gored skirt. Sailing-Blue, white trim. Sizes 10-20 & 14½-22½.

**FLOTTING BABY SEAT**

A built-in baby sitter that floats without aid, tends the baby safely, surely, securely. And baby will love the floating fun! Made of unsinkable foam plastic with a built-in cloth bucket seat that holds child firmly. For wee toddlers to first graders. Approximately 20" x 26" x 11" deep with bucket seat. $5.95 plus 95¢ postage.

**TREE OF LIFE CREWEW EMBROIDERY KIT**

So beautiful... so colorful... so easy to do... adapted from an exclusive Home GARDEN original design by Allianora Rosse.

Whether you're a beginner or a "pro", everything you need... and need to know... is in the kit.

You embroider your "Tree of Life" on a 20-inch square of fine linen on which the design has been clearly stamped. Also included in the kit are a proper crewel embroidery needle, simple diagrams for all required stitches, and a superb array of colorful crewel wools.

Suitable to frame or make into a pillow cover. Makes a delightful gift, too... if you can bear to part with it!

**FLOATING BABY SEAT**

A built-in baby sitter that floats without aid, tends the baby safely, surely, securely. And baby will love the floating fun! Made of unsinkable foam plastic with a built-in cloth bucket seat that holds child firmly. For wee toddlers to first graders. Approximately 20" x 26" x 11" deep with bucket seat. $5.95 plus 95¢ postage.

**FOOTBALL BABY SEAT**

A built-in baby sitter that floats without aid, tends the baby safely, surely, securely. And baby will love the floating fun! Made of unsinkable foam plastic with a built-in cloth bucket seat that holds child firmly. For wee toddlers to first graders. Approximately 20" x 26" x 11" deep with bucket seat. $5.95 plus 95¢ postage.

**SHHH, FOR MEN ONLY**

A gift for him? Here's a fine ring with a pure white 1½ ct. Strongite stone that's a handsome credit to its man-made origin. Guaranteed against chipping or scratching. White or yellow 14K gold, $52. Free catalog on items for men and women. Strongite Co., AH-6, 2 West 47th St., New York, N.Y. 10036.

**DRIP-DRY HANGERS**

SET OF 3 $1.79

DONT WORRY ABOUT
WRINKLED SHOULDERS AND NECKLINES EVER AGAIN!

Flexible, contoured frames have rounded edges to prevent shoulder "bumps," and feature a unique collar-holder for neat necklines. Air circulates between front and back of garment, promoting fast drying and ending wrinkles. Hangars nest together for traveling. White plastic set of 3 DRIP-DRY HANGERS, $1.79 plus 29¢ postage.

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Almond Stick does a quick trick job of making scratches disappear instantly from pianos, furniture, woodwork, etc. Great on mahogany, walnut, oak and other fine finishes. $1.59 plus 15¢ mailing. Anthony Enterprises, Dept. AH-6, 585 Market St., San Francisco, Calif. 94105.

**HOME GARDEN**

AH671
P.O. Box 562, Farmingdale, L.I. 11735

Please send me ________ "Tree of Life" Crewel Embroidery Kits at $3.00 each. (Add 25¢ per kit for postage)

I enclose check or money order for $________ with the understanding that, if not completely satisfied, I can return any or all kits within 10 days for a complete refund.

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CLEVER NAPKIN HOLDER $2.49
Great indoor or outdoor. Center red mats to Napoleon—then pull out one at a time. On porch or patio, the red keeps them from blowing away! Black unbeatable cloth, 15" wide. For indoor use, 50¢. Great for a large group, doesn’t rust, available in your choice of colors, lovely and ship. $2.49.

G增长GOLDEN KEYS unlock the door to smart decor! Tangy trio on a wall, or use them solo as paperweights. Cast metal, gold plated, richly antiqued, each 5" long. $2004 Keys Set of 3 $1.98 (add $3.50 post & hspl.)

PIXY RAIN HATBRELLA
Throw away those ugly rain cover-ups that never fit right anyway. Our flattering HATBRELLA covers you like an umbrella, won’t flatten your hair-do, and looks so pretty. Fits flat and small to fit in your handbag; pops on in a jiffy. Made of white, double-ply brocade plastic, to go with everything, $11.98 cash postpaid. 1 for 13.75.

FERRY HOUSE, Dept. AH-67, Dubois Ferry, N. Y. 10012

AUTHENTIC MAIL POUCH BARN THERMOMETER
Indoor/outdoor 39" x 8" Sturdy metal. Blue enamel with yellow, red and white trim. Sells for as much as $20 in antique shops. Only $5 now. Send check to Mail Pouch Thermometer, Dept. "O", Box 6666, Wheeling, West Virginia 26003.

If you would like to find out how to place an advertisement in the American Home Marketplace, write:

American Home Magazine
Department MP
641 Lexington Avenue, New York, N. Y. 10022

Under-shelf opener
No more banging on tricky bottle tops with this handy jar opener with notched steel edges to tackle any difficult twist job! Just install it under shelf or cupboard-ready to do its strong, silent work. $1.98 plus 20¢ postage. Anthony Enterprises, Dept. AH-6, 585 Market St., San Francisco, Calif. 94105.

Beautiful pillow
And, in gold satin, doll! Contoured pillow lets you sleep peacefully and keeps your hair-do as pretty for the morning as it was the night before. Urethane foam cushion has zip-off satin cover. Nice for TV-ing and reading, too. $2.99. Sunset House, 51 Sunset Bldg., Beverly Hills, Calif. 90213.

See-thru cutting board
No matter how you slice it, this lucite cutting board clearly handles your chopping chores easily! Heat-resistant, stain-proof and unbreakable. In clear or pebble finish, 8½x11 in., $2.98; 12x16 in., $4.98; 14 in. round, $6.98. Plastic Shoppe, Dept. AH-6, Box 2085, Noroton Heights, Conn. 06890.

ELECTRIC BRISKER Keeps crisp foods dry and oven-fresh indefinitely, even in the most soggy atmospheric conditions. The only appliance of its kind, the Electric Brisker applies the principle of dehumidification to protect the flavor and crispness of such foods as crackers, potato chips, cereals, nuts and pretzels. Keeps salt shakers free-flowing. It’s the "in" thing...a welcome asset in any home, boat or camper. U.L. approved; 115 volt AC for home; 6, 12 and 32 volt DC for boats and campers. 18½" x 11" x 11". Polished chrome or satin copper finishes. At fine gift shops and hardware stores, or order now by mail.

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ISN'T IT TIME YOU PLANNED TO MAKE YOUR WILL?
Why delay? Get 4 WILL FORMS and complete 64-pg. booklet, "How to Make Wills and How to break Them", written by an attorney, Just send $1.00 to Legal Forms Company, Dept. 146, 1830 Guardian Bldg., Detroit, Mich. 48226.

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Press-on address labels
Gold, silver or white (specify) labels with your name and address in black make choice self-stickers to spark correspondence. Identify tools, etc. in. Any message up to 26 letters per line up to 4 lines. Alike: 225 for $3; 450, $5; 1,000, $10. Bollind, AH-6 Bollind Bldg., Boulder, Colo. 80302.
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Relieves Aches & Pains Due to Tight Shoes,
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For blessed relief! Shoe stretcher widens shoes, eases up "corn" areas. Special attachments stretch exact spot where shoe presses on corn or bunion. Fits right or left shoe, for man and woman. Order by size & style number. Only $3.98 each, two for $7.69.

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Send check, M.O. or Cash—No C.O.D.'s.
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BASEMENT TOILET
Flushes up to sewer or septic tank
no digging up floors.
WRITE . . . McPherson, INC.
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Baby's shoes can be bronze plated in solid metal for $3.99 a pair. Also all metal portrait stands (shown), ashtrays, bookends, TV lamps. Send no money. For full details, money-saving certificate, and handy mailing sack, write to American Bronzing Co., Box 6504-F1, Bexley, Ohio 43209.

Gay garden pool
It's easy to install this sunken garden pool that needs no plumbing. Kidney shaped, its recessed pot can take 1 to 3 water lily bulbs (1 comes with pool). Polypropylene. About 3½ ft. long; 8 in. deep. $3.98; 2 for $7.65. Add 50¢ postage. Michigan Bulb Co., Dept. BP-1402, Grand Rapids, Mich. 49502.

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What were the current events on the blessed event of your birth? Get a front page copy of the New York Herald Tribune as it was published on your day. Any date from Jan. 1, 1900 through Dec. 31, 1968 (Specify.)

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These wonderful new 100% modacrylic stretch wigs fit everyone!

The style you see is the style you get... permanently set, permanently styled, crushproof, washable, lightweight, guaranteed, and best of all you save over $20 on each wig.


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<td>Jacqueline</td>
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Neptune, N.J. 07753

Please send me ____________ wigs for $________ plus $1 shipping and handling charge for each wig. If I am not satisfied I may return the wig in 10 days and get back the money I paid for it.

$10.98 Jacqueline color
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Made by skilled craftsmen in Hong Kong/Taiwan to give you these extraordinary values. Modacrylic fiber made in U.S.A.
Is using the wrong freezer wrap costing you money?

Sad to say, it is... if you’re tossing fresh meats or poultry into your freezer in the see-through wraps you brought them home in.

You see, the plastic wrap your grocer uses to show off the cuts of fresh meats he displays for you every day is fine for that purpose. But it breathes...lets air in, moisture out.

And the plastic bags you find handy for many household uses? Fine, too, but not for freezing. When sealed they trap air inside, all around your food.

Cold, dry air is frozen foods' worst enemy... and here's why. The dry, frigid air in your freezer tries to draw the moisture out of your food. If it succeeds, those expensive roasts, steaks and chops you bought on “special won’t stay so special. They’ll get tough... stringy... dry out and lose flavor. Suffer from what’s called “freezer burn.”

What can you do to be sure you’re giving the foods you freeze the protection they need?

Aluminum foil keeps air out...keeps moisture in. Use Heavy Duty Reynolds Wrap, a strong sheet of aluminum foil that’s a real moisture-vapor barrier. Keeps dry, cold air out, keeps moisture and flavor in. Know what else? The faster foods freeze, the safer the flavor. And Heavy Duty Reynolds Wrap actually speeds freezing, because it's a natural conductor of both heat and cold.

What's the right way to wrap for freezing?

Because “freezer burn” may develop wherever air pockets exist, tight wrapping is a must. So double-fold the foil down tight across the top of the food, smoothing out all the air between the food and the foil. Then fold up the ends, envelope style, and press them tight against the food. Heavy Duty Reynolds Wrap molds and clings tight, protects your food for months.

Food technologists agree there’s no better wrap for the foods you freeze, from soups to meats to desserts. So for everything you want to keep in your freezer, use Heavy Duty Reynolds Wrap. It will save you many a disappointment. And many a dollar. Reynolds Wrap can be a big help, too, when you’re cooking foods for freezing...and when you’re cooking foods already frozen. Here are just a few of the many time and work saving ways Reynolds Wrap can make your job easier.

Freezer to Platter: 3 Hours. Would you believe you can cook a frozen-stiff 4 pound roast and serve it in just three hours? Here’s how. Turn back the Heavy Duty Reynolds Wrap the roast was frozen in and sprinkle the meat with salt and pepper. Re-wrap loosely, leaving ends crimped lightly. Put the meat in a shallow pan in a preheated (400”) oven for 2½ hours. Then turn the foil back completely and allow roast to brown for an additional 30 minutes. The roast will be rare, tender, juicy, so beautiful you’ll never bother to thaw again!

Double-Batching: Another Time Saver. Making a stew, casserole, meat loaf? Make two, cook one now and freeze one for later. Line the pan of the one you’re freezing with Heavy Duty Reynolds Wrap and put it in the freezer. When it’s frozen solid, lift it out of the pan and over-wrap in foil. (This frees your pan for other uses.) Stash the package back into the freezer, and you’ve got a great main dish, all ready, whenever you need it.

Frozen Neapolitan Delight. Great fix-ahead, freeze-ahead dessert. Cut one 12 oz. frozen pound cake lengthwise into 2 equal layers. Place one layer on a large sheet of Heavy Duty Reynolds Wrap. Cut 1 pint brick of Neapolitan ice cream lengthwise into two slices and place on cake. Top with second layer. Frost top and sides with one 44 oz. carton frozen whipped topping, thawed. Arrange pecan halves and maraschino cherries on top. Replace in freezer till topping is hard. Remove from freezer. Double-fold foil over the top, close to food. Fold ends to make a tight seal. Return to freezer till ready to serve. Serves 8.

Reynolds Wrap...Oven-tempered for flexible strength

HEAVY DUTY IN 3 SIZES:
• Regular 25 Foot Roll.
• 14” wide Broiling Foil.
• 75 Foot Roll.
“The Money Saver.”
In 1917, Lola Haynes defiantly lit up a cigarette in the dry goods section of Donnelly's Department Store. Her moment of defiance, however, was cut short.

You've come a long way, baby.

Virginia Slims
Slimmer than the fat cigarettes men smoke
With rich Virginia flavor women like.