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It shines without waxing



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For women who hate to wax

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The result is Solarian. And its secret is a major new development from Armstrong research called the Mirabond™ wear surface. Because of this entirely new formulation, Solarian will retain its gloss far longer than vinyl floors.

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As beautiful to look at as to live with

The "Royal Villa" design shown here is one shining example of the many Solarian designs and colors. For more information, write Armstrong, 7112 Pine St., Lancaster, Pa. 17604.

Armstrong

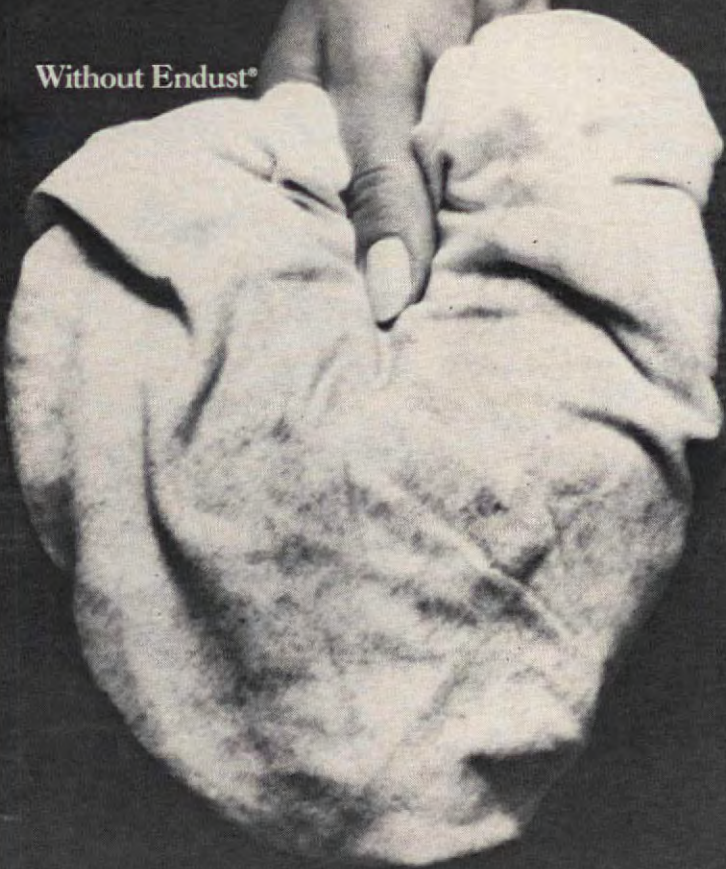
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Christmas, simplified.

Simply circle the beautiful Oneida stainless pattern you want to see under the tree and hide this page where your husband can find it.



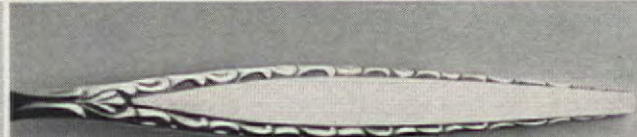
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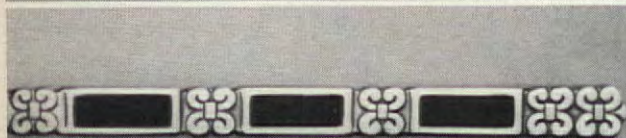
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American Home

AN OLD-FASHIONED HOLIDAY

AMERICAN TREASURY

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COVER: A superb Oriental Fruitcake and our easy version of a classic French Yule Log are just two of 50 prized dessert recipes in the "Christmas Cookbook" insert, beginning on page 67. Photographer: Irwin Horowitz

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Only at **Sears**



Log Cabin and the kind of Christmas America grew up on.

America celebrates Christmas in many different ways. And one we'd especially like to share with you is a Scandinavian Christmas in Minnesota. There, Christmas is truly a festival of food. And Log Cabin® adds to the glory of it all.

The Log Cabin brand appeared in 1887. Just about the time Scandinavians settled in America. They gave us their traditional way of cooking. And we gave them Log Cabin, one of America's first great food traditions. They quickly discovered its use as a glaze on their roast goose. Swirled it through yards and yards of scrumptious cookies and pies along with marvelous, tempting cakes. And great-grandma's fruit soup. It sang with the rich, mellow flavor of Log Cabin.

Here are some great Minnesota Christmas recipes from the Log Cabin kitchens beginning with great-grandma's golden goose.

Log Cabin and the Golden Stuffed Goose.

Wash one 10- to 12-lb. goose; pat dry. Combine 1-1/2 cups Log Cabin Syrup and 2 tbsp. lemon juice; brush cavity with 1/2 cup mixture. Sauté 1/2 cup *each* chopped onion and celery in 1/4 cup butter until tender. Add 3 cups bread cubes, 1 cup chopped apple, 1/4 cup chopped parsley, 1/2 tsp. *each* savory and salt, and dash of pepper; mix until ingredients are moistened. Fill cavity loosely with stuffing. Truss and place, breast side up, on rack in roasting pan. Roast at 325° for 1-1/2 hours. Pour off excess fat; place goose on bottom of pan. Arrange 16 small whole onions and 8 potatoes, peeled and quartered, around goose. Continue roasting, basting with remaining syrup mixture, about 1-1/2 hours, or until goose is done. Makes 8 to 10 servings.

Log Cabin and the Red Cabbage.

Sauté 1/3 cup chopped onion in 1/2 cup butter in large, heavy saucepan. Add 1 head red cabbage, shredded; cook and stir until softened. Add 1/2 cup *each* water and vinegar, 1/4 cup Log Cabin Syrup, 1 tbsp. salt, and 1/4 tsp. pepper. Bring to a boil, cover, and simmer about 1-1/4 hours or until very tender. Makes about 4-1/2 cups or 8 servings.

Log Cabin and the Scandinavian Fruit Soup.

Combine 1 package (11 oz.) dried mixed fruit, 1 cup light raisins, and 4 cups water in large saucepan; simmer 20 minutes. Meanwhile, combine 1/4 cup Minute® Tapioca, 2 cups apple juice, and 1 cup Log Cabin Syrup in saucepan; let stand 5 minutes. Bring to a boil, stirring constantly. Cook 2 minutes longer. Add 1/2 lemon, thinly sliced, 1/4 tsp. cinnamon, and 1/8 tsp. ground cloves to fruit mixture; continue cooking 5 minutes. Remove from heat; stir in tapioca mixture. Let stand 20 minutes. Serve hot or cooled. Makes about 6-1/2 cups or 8 to 10 servings.

Log Cabin and the Apple Flan.

Roll pastry for 2-crust 9-inch pie an inch larger than 15 x 10-inch baking pan. Line pan with pastry; fold edge under and flute. Bake at 450° until it just begins to

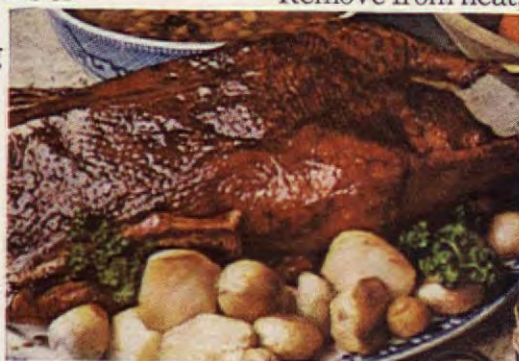
brown—about 10 minutes. If necessary, prick with fork. Cool. Peel and core 5 lbs. (12 to 14) tart apples; slice about 1-1/4 inches thick. Add 1-1/2 cups Log Cabin Syrup and 1/8 tsp. salt to *each* of 2 large skillets and bring to a boil. Simmer a single layer of apples in each, turning to slightly glaze—5 to 7 minutes. Remove apples. Repeat with remaining apples. Sprinkle 1/4 cup raisins over pastry; top with apples. Combine 2 tbsp. butter with syrup from *both* skillets; blend well and pour over apples. Bake at 425° until apples are slightly browned—about 25 to 30 minutes. Serve warm or cool. If desired, top with whipped cream. Makes 16 to 20 small dessert portions.

Our own traditions have been changed and enriched by customs of other great countries. And Log Cabin has been refined and fussed with over the years to suit America's changing tastes.

Log Cabin and Christmas. Two of America's No. 1 favorites. Make Log Cabin part of your Christmas dinner.

As they say in Scandinavia, "God Jul!" Which means Merry Christmas.

Log Cabin. America loves it. Still.



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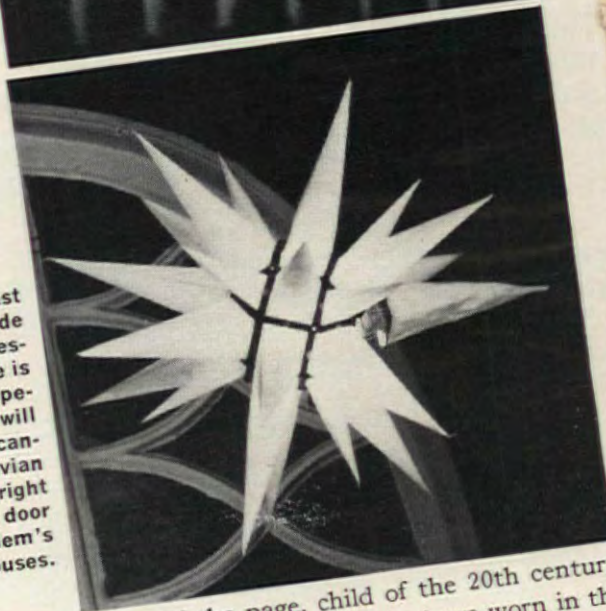


3-IN-ONE PLASTIC WOOD

THIS MONTH IN American Home



Moravian lovefeast candles are handmade from tallow and beeswax. The child above is cutting fireproof crepe-paper frills that will catch the dripping candle wax. The Moravian Christmas star at right hangs over front door of one of Old Salem's finest restored houses.



The young lady at the top of the page, child of the 20th century but decked out in a costume her ancestors might have worn in the Old Salem, N.C., of 1800, is preparing candles for one of the loveliest Christmas observances in the country: the Moravian lovefeast. At the climax of a Christmas Eve song service, mugs of coffee and baskets of sweet buns are passed to those assembled in the church. Later, when the last prayers have been spoken, lighted candles decorated with red paper frills are distributed to everyone—men, women and children alike—to signify the rekindling of the flame of love, a Moravian custom since 1747. The Moravians of Old Salem are the subject of this month's American Treasury (page 45), 15th in our continuing series dedicated to exploring the lifestyles of our forebears, their customs and the proud traditions of art, architecture and crafts we inherited from them.

The simple, moving spirit of Old Salem, illuminated by the 26-pointed star shown above—a traditional Moravian Christmas decoration—is particularly appropriate this season. "Salem" in Hebrew, means "place of peace," a word derived from the familiar "Shalom." A peaceful Christmas to you all.

Fred Smith
Editor

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Book of Days



The Virginia Slims 1972 Engagement Calendar.

114 pages to help you remember your dentist appointment next Thursday as well as some of women's triumphs, defeats, loves, hates, ups, downs, good times and bad times.



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Like most engagement calendars, there's a place for remembering appointments and special occasions.

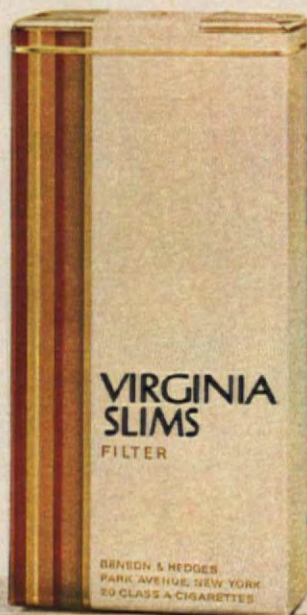
But we've gone a bit further. Every week, we've added little stories, anecdotes,

quotes and facts about women.

Best of all, the Virginia Slims Book of Days is free with two bottom panels from packs of Virginia Slims, Regular or Menthol.

Send your name and address and two bottom panels to Virginia Slims Book of Days, P.O. Box 60-1909, Minneapolis, Minn. 55460.

You've come
a long way, baby.



Warning: The Surgeon General Has Determined That Cigarette Smoking Is Dangerous to Your Health

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Offer void to persons under 21 years of age. Offer good in U.S. only except where prohibited, licensed or taxed. Offer expires January 31, 1972. Allow 1 to 2 weeks for delivery.

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ALMOST
TOO PRETTY
TO OPEN



Your Christmas gift-giving will sparkle with originality under wraps adorned like these: Lick-and-stick gold stars and elephants march in rows; a shiny "plaid" is shaped from peel-and-stick silver tape. Mailing tube is sheathed in copper Mylar; multicolored paper disk tops a foil-covered box. Felt cutouts traced from a cookie cutter create an animal parade; big and small sequins, glued or pinned, add glitter. A buckled belt made of trim has post-holiday usefulness; so has the wire trivet on goodies for the gourmet.



Can you see what's wrong with this asparagus?

This asparagus is below Del Monte Brand standards. Look at the buds. They've separated from the tip of the spear. This indicates the asparagus is tough—lacks flavor.

The more you know
about asparagus,
the better for Del Monte.







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EDITORS' CHOICE

Good things from small packages (clockwise from top, left): French basket in nontarnish silver plate, William Adams, Inc., \$19.50; woven aluminum square basket, Georg Jensen, \$12; sterling-silver shopping bag, Cartier, \$75; silver-plate basket, Gorham, \$11.50; sterling watering can, Cartier, \$25; small sterling basket, Cartier, \$25, large, \$65; sterling colander, Cartier, \$30.



By Helene Brown

TINY SHINY TREASURES

Wouldn't it be fun to give something that's fabulous, frivolous and totally unexpected this Christmas? Any of the silvery extravagances pictured above would dazzle even the most blasé recipient. As decorative items, they might grace a tabletop with seasonal flowers or offerings of candy, cookies, nuts. For the more practical, the delicately crumpled shopping bag could hold pens or pencils and sit

14 on a desk. And for the choicest bar accessory ever, the watering can might be used for sprinkling vermouth.



LENGTH
AND
COOLNESS
COME
TOGETHER

Come all the
way up to
Kool Filter Longs.
Stylishly long,
tastefully cool.

LADY BE COOL



By Dorothy Lambert Brightbill

The three "C's"—crewel, cross-stitch and canvas stitchery—were taught in Moravian girls' academies and boarding schools in the 18th and 19th centuries. Here are four Moravian designs that you can copy. The needlepoint cat and dog represent a form of canvas stitchery. The oblong sampler, with its delicate flowers and ivy wreath, is an excellent example of cross-stitch. (Originals of these three designs were embroidered some time after 1790 by girls attending the Moravian Seminary in Bethlehem, Pa., and may now be seen in the Moravian Museum there.) The crewel bouquet on our pillow—which would be equally handsome in a frame—was copied from a lovely watercolor painted in 1810 by a young lady named Peggy Allison. She presented it to the principal of the Girls' Boarding School in Old Salem, N.C., another Moravian community. Frames for all these designs are available (see coupon below).

MUSEUM EMBROIDERY THE 3 "C's" KITS

A cross-stitch sampler, two needlepoint animals and a crewel bouquet are Moravian museum designs for you to embroider.



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- ☐ Kit 61471 Frame for above, size 9½ by 18½ inches @ \$6.98 each
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- ☐ 61014 Catalog of other kits @ .35 each.....\$
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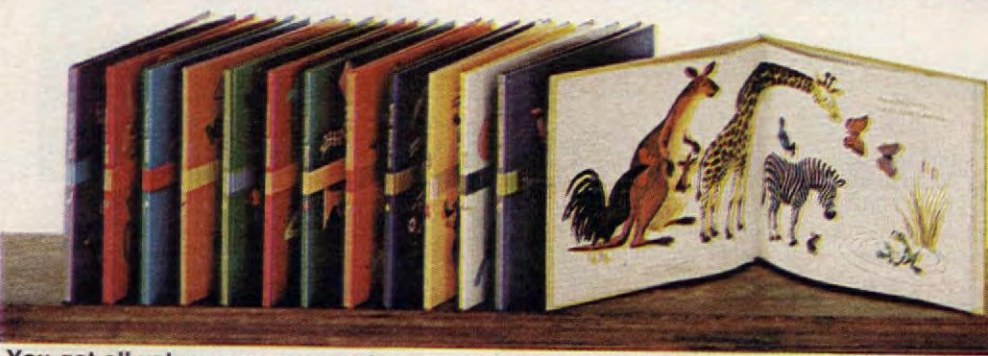
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Lifestyle

A young New York stylist with the jingle of Christmas in his name carries on a long-held family tradition of collecting antique toys.



Al Francekevich

Among the toy figures beneath Chris's Christmas tree (above) are a variety of birds and animals, a band whose players include Mickey Mouse and the Three Pigs—plus Tom Thumb and his bride being wed on the dollhouse porch.

Chris Crispens is just another way of spelling Kris Kringle to the hundreds of neighborhood schoolchildren who visit him each December. For their pleasure, the Victorian parlor of his Brooklyn Heights, N.Y., home is filled with many more toys than even Santa's bag could hold. Chris, a stylist for a major linens firm, was destined to be a collector of antique toys long before he was born. His grandfather, a Christmas celebrant in the staunchest German tradition, bought Chris's dad a Lionel train the year after he was born and built him several barnyard crèches. These, in turn, were passed on to Chris, who has continued the tradition and added still more. Recently he acquired an iron barnyard fence and a doll-size needlepoint parlor rug. His treasures also include hundreds of delicate glass ornaments that he hangs each year from two seven-foot firs.

Holiday preparations in Chris's home take a full month: building platforms, dusting and setting up the toys, trimming the tree and finally trussing a Christmas goose. "The real job," he says, "is to find hiding places for all these things the rest of the year." Many are returned to the attic, but some remain on permanent display. The dollhouse gets a glass top that turns it into a coffee table. By this time next year, however, Betty Boop will be back at her second-story window, waiting for the band to begin "playing" a Christmas air.



Seated in his living room (above), Chris Crispens shows off a few of the toys in his vast collection. The horse and cow in front of him are old papier mâché candy boxes from Germany. Their heads twist off to reveal the tiny sweets tucked inside.

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Johnson WAX

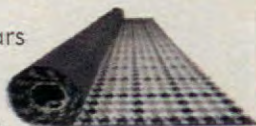
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Great playroom floors you

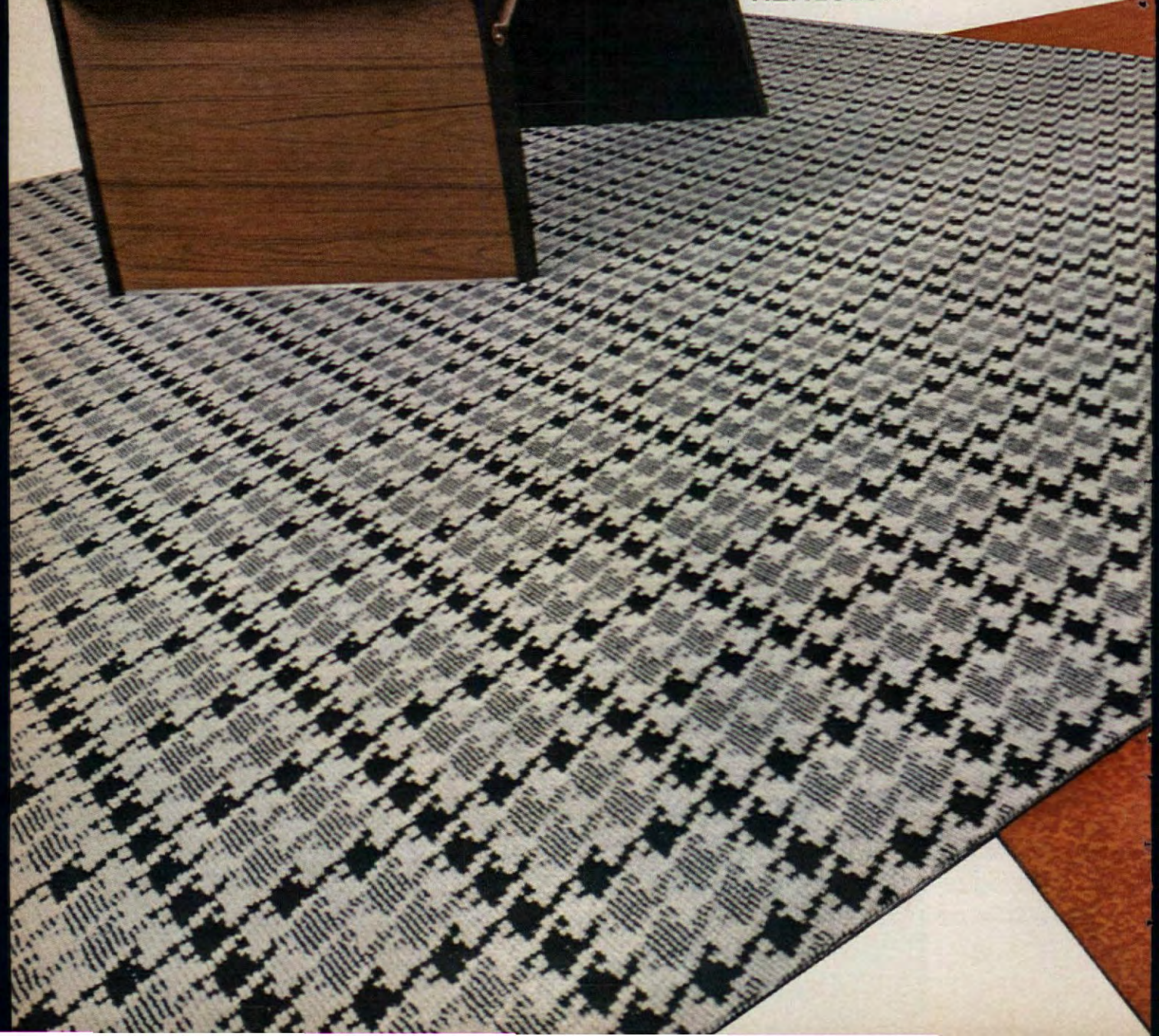
\$129 Who says you can't afford beautiful carpeting in the playroom...even if your kids ride their tricycles there. You can when you lay it yourself with Show Stopper.

It's made of sturdy, long-wearing olefin pile that's easy to keep clean. With a built-in foam cushion backing. Three patterns, thirteen smart color combinations in all.

Just roll out Sears Show Stopper and trim to fit. A big 11 x 12 ft. floor costs under \$129.



HERCULON®



put down yourself.

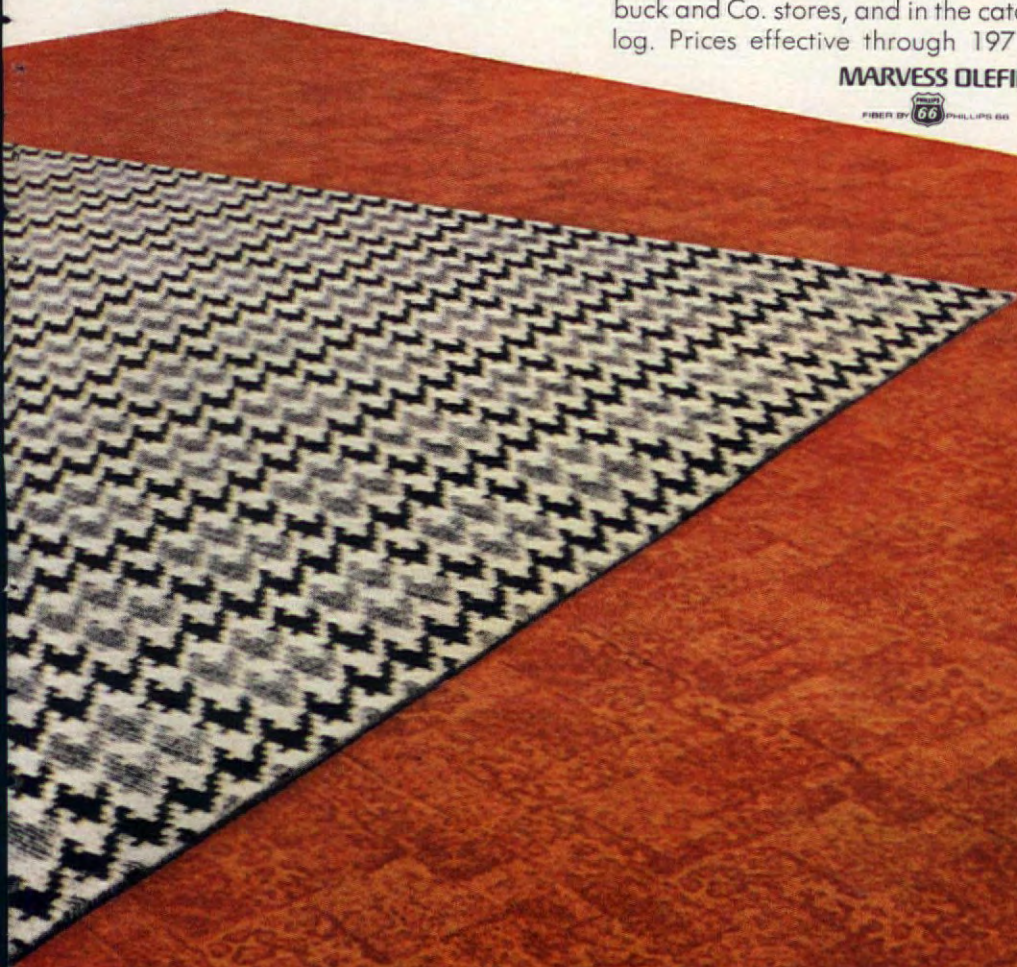
\$78 Peel yourself a carpet with Sears Nomad carpet tiles—you'll save. They're self-adhesive to go down in a wink. And they're great for playrooms where people play loud, because the thick foam-backed olefin pile absorbs noise.

Because you tile it yourself, a 12 x 12 ft. wall-to-wall carpet costs less than \$78. No installation charge! No extra padding! Pick from seven happy 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.

MARVESS OLEFIN

PIERCE & FENNER
66
PHILLIPS 66



The Great Put-Downs.
Only at **Sears**

THE GOOD-LOOKING
HOMEMAKER
By Constance Bartel

WINTER BEAUTY

IN AND OUT OF THE COLD

Californian M'Liss Rees has had to adjust her beauty routine, now that she and her Oklahoma-born husband Bob (a student at the New York University Graduate School of Business) have migrated to New York City. This delightful young secretary grew up on an almond ranch near San Francisco, where she needed no extra protection against the cold weather. Now she is planning an

active winter of ice skating and skiing.

To keep her slightly dry skin in good condition, M'Liss cleanses with Bonne Bell's "1006" deep-pore cleanser. And, for her first New York winter, she has stocked up on extra skin creams and lotions.

The cold months are hard on your skin whether you're outside in the snow and wind or inside in the drying heat. Even if your skin is not delicate, that leathery "weathered" look is likely to sneak up on you. In a nutshell, winter skin care means wearing a moisturizer on face and body at all times.

Moisturizers especially for skiers? Bonne Bell has two, each a sunscreen and shield against the harmful effects of wind and cold. High Altitude Cream is a super-moisturizer for especially cold days. Weatherproofer is a heavier pom-

ade that guards the face from abrasive winter wetness.

On the slopes as on the beach, you should wear a sunscreen and a protective lip gloss or cream. If you want the smooth finish of a makeup foundation as well as a sun block, try Clinique's hypoallergenic Continuous Coverage.

For dry lips, Chapstick, Blistex and Bonne Bell's Kristi Stick are all classic lip protectors. Dorothy Gray's Moisture Base and Marcelle's hypoallergenic Lip Gloss protect the lips without affecting their color. For moisturizer *plus* color there are Dorothy Gray's pearled beige Glimmergloss, which can be worn over lipstick or by itself, and Germaine Monteil's Super-Creme Glossine, which comes in 18 shades.

Some all-around moisturizers for the non-skier include Ultima II Under-Makeup Moisture Lotion, Elizabeth Arden's Velva Moisture Film, Polly Bergen's Cream Moisturizer and Dorothy Gray's Saturna Algene Conditioning Face Emulsion. And for the rest of the body, there are Jergen's Extra Dry Skin Formula hand and body lotion, Polly Bergen's Tortue Body Lotion or Revlon's new Ultima II Skim Milk Moisturizer.

On winter evenings, add a bath oil or at least a water softener to your bath. When you are dry, massage in a rich body lotion. Like M'Liss, you must moisturize your skin to avoid dryness, windburn and chafing in the winter months.

A manly skin conditioner and other grooming gift ideas for the men on your list appear on page 26.

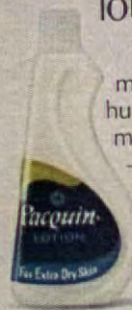
For her first New York winter, M'Liss Rees, an outdoors-loving California transplant, plans to take special care of her delicate skin.



Stephen Green-Armytage

Pacquin.
Because your hands
should be as soft as
your face.

Twice the
moisturizers of
any other leading
lotion.



These special moisturizers, called humectants, bring soothing moisture to parched, rough skin — moisture that softens, smooths and brings back the fresh young look to your hands.

And because Pacquin has more moisturizers, it doesn't have a greasy after-feel like most other hand lotions.

Use Pacquin® Lotion or Hand Cream and help make your hands as soft as your face.

©Pfizer Inc. 1971

They fill your stomach.

(But not your iron needs.)



That's the trouble with those snack-and-nibble foods we're all so fond of. They fill our stomachs and satisfy our hunger without satisfying a woman's nutritional need for extra iron.

In their menstrual years, women need almost twice the iron men do, to replace monthly losses. But many women are obviously not getting that iron from food because experts say 2 out of 3 American women have iron-deficient diets and little or no iron reserves.

Of course, the ideal solution to this



problem would be a diet of iron-rich foods. But it's not easy to change the way you eat. One answer to the iron problem is One-A-Day® Brand Multiple Vitamins Plus Iron. It will prevent an iron-deficient diet and provide the vitamins you may be missing, too. What's more, it costs less than a diet of iron-rich foods, and it's sure.

One-A-Day Plus Iron, every day. Because some of the foods you eat may fill your stomach, but not your need for iron.



©1971 Miles Laboratories, Inc.



Magic Cookie Bars

Crunchy and delicious treat, made quick 'n easy, right in the baking pan.

- 1½ cups Kellogg's® Corn Flake Crumbs
- 3 tablespoons sugar
- ½ cup (1 stick) regular margarine or butter, melted
- 1 cup (6-oz. pkg.) semi-sweet chocolate morsels
- 1⅓ cups (3½-oz. can) flaked coconut
- 1 cup coarsely chopped Diamond Walnuts
- 1 can Borden Eagle Brand® Sweetened Condensed Milk (not evaporated milk)

1. Measure Corn Flake Crumbs, sugar and margarine into 13 x 9 x 2-inch baking pan; mix thoroughly. With back of tablespoon press mixture evenly and firmly in bottom of pan to form crust.
2. Scatter chocolate morsels over crust. Spread coconut evenly over chocolate morsels. Sprinkle the

Walnuts over coconut. Pour Sweetened Condensed Milk evenly over Walnuts.

3. Bake in moderate oven (350° F.) about 25 minutes or until lightly browned around edges. Cool. Cut into bars.

This recipe yields 54 delicious Magic Cookie Bars (2 x 1 inches).



© 1971, Borden, Inc.

THE GROOMING COUNTER

Christmas gift ideas for the Good-Looking Homemaker's Good-Looking Husband—or any other man on her list

More than one man you know is bound to be an Old Spice fan. The Old Spice Shaving Mug with 3¾ ounces of soap for \$1.75, the 5¾-ounce Shower Soap on a rope at \$1.50 or 7 ounces of the new Ship Shape Hair Groom Spray for \$1.50 all make great stocking stuffers. A flashier gift is Old Spice's new Ship's Bell Decanter, \$3.50, or their Telescope Decanter, \$3.75—each with 6 ounces of After Shave.

If he's a man in a perpetual hurry, he'll prefer cologne in a speedy atomizer. Royal Copenhagen by Swank fills the bill—4 ounces for \$6.50.

Sideburn, moustache and beard brush, anyone? Kent of London has one for all three, with natural bristles and a warm brown satinwood backing in their Gentlemen's Pocket Field Kit, which includes a Slim-Jim comb and comes in a red velveteen pouch, \$5.

Turn him on to taking care of his skin with Sonic All Weather Foam from Vanda Beauty Counselor. It counteracts the drying effects of blustery weather and is an after-bath body rub, too. In a 5-ounce aerosol bottle, it's \$5.

Standout masculine packaging in a brown-and-black geometric print characterizes Monsieur Houbigant Spray Talc, available at \$3.50 for 6 ounces. The 8-ounce Eau de Cologne is \$10; the 4-ounce After Shave Balm is \$5.

Does he go for Americana? When Avon comes calling, there's the Abraham Lincoln Decanter of After Shave, with Abe on the front and an eagle atop the stopper. In either the Leather or Wild Country fragrance, you get 4 ounces for \$3.50. If he's an antique-car buff, consider a miniature Stanley Steamer with 6 ounces of Cologne or 5 ounces of After Shave, in Windjammer or Wild Country fragrance, \$5 each.

Did you know that men enjoy perfume, too? Borghese's new Principé collection for men offers an out-and-out masculine essence that lasts longer than cologne. The ¼-ounce perfume spray is \$15. In the same fragrance, 4 ounces of Facial Conditioner costs \$7.50. And 8 ounces of Monsieur Lanvin is \$7.50. END

Naked Joy



Bathe in a
bouquet of lasting
loveliness. Smooth your skin
in a swirl of garden fragrance.

Cashmere Bouquet
Scented Soap and Powder
Since 1871

Beauty Soap, pink or white.
Body Powder and Dusting Powder
each in four garden-colored containers.



By Vera D. Hahn

OLD SALEM—A MORAVIAN MEMOIR

Visiting this restored town, whose story unfolds on page 45, is like taking a tour of two eras.

Birthdays, even wedding anniversaries, I've been known to forget, but the date of my first glimpse of Old Salem, N.C., —never. That's probably because I discovered this delightful Moravian town the day Japan surrendered and World War II ended.

When rumors started coming thick and fast over the radio—no TV in those days—and finally the peace announcements, my fiancé, whom I had gone to visit in Winston-Salem, was promptly

called back to his Air Force unit. This must mean an important assignment, I told myself proudly, possibly something to do with the Japanese negotiations. (He was a corporal, after all.) Actually, he was urgently needed to chop up several years' worth of old telephone books. His colonel wanted lots of confetti for his own private VJ Day celebration. Meanwhile, the whole town went wild. My hotel, the only one within a 100-mile radius, gave its employees the rest

of the week off in honor of this historical event.

As the day wore on and I had neither breakfast nor lunch, and it became obvious that there was no one around to cook or serve dinner, I got hungrier and hungrier. Even the candy stand of the Bijou movie house, my only source of food other than the hotel dining room, was boarded up as for a siege. To survive, I would have to go foraging. The taxicabs, whose drivers till then had spent lazy afternoons gossiping in front of the hotel, had already been commandeered by contingents of celebrants—some with horns—who were riding around town to spread the good news. So off I set on foot. I soon got lost in a hillier and poorer (continued)

Stoves are from Salem Tavern bedrooms. Top is a nine-plate model—so called because it was constructed of nine iron plates. Bottom one was made of colored tiles darkened with stove polish.

"Honey, when you've got a wife who's 5'2", she needs a powerhouse of a vacuum cleaner."



"This Kenmore Powermate® vacuum has the most powerful motor you can buy for home use ...upright or canister. Takes me a lot less time to vacuum than it used to. With the revolving Beater-Bar Brush, dirt practically leaps out of that shag.

Look at how it adjusts from this low pile rug to deep shag. I just touch the pedal with my toe. It adjusts to four different heights.

You really get the advantages of both an upright and a canister. 11 attachments, too. Wow."

"Well, 'Shorty,' looks like we got a real buy. These Sears vacuums are built to last. Sears service too, if we ever need it."

Sears
Kenmore
Powermate®
Model No. 2197

At most Sears, Roebuck and Co. stores and in the catalog.



Dogs love cheese

Introducing the nourishing new dog food with real cheese right in it.*

Does your dog like the flavor of cheese? Get some from your kitchen and give him a taste. If he's like other dogs he'll love it. That's why we made new Ken-L Ration Cheese Flavored Burger.



It has real cheese in it. And it's completely nourishing, with all the protein, minerals and vital nutrients your dog needs. Ken-L Ration Cheese Flavored Burger has cheese. And dogs love cheese.



*INGREDIENTS: BEEF BY-PRODUCTS, SUCROSE, SOY CRITS, SOY FLOUR, SOY PROTEIN CONCENTRATE, DEHYDRATED PASTEURIZED PROCESS CHEDDAR AND BLUE CHEESE.

Create a friendship house of Christmas magic ideas

With "Scotch" Brand Magic Transparent Tape your Christmas cards become a focal point of any holiday decorating scheme. A thoughtful way to thank friends for their greetings.

1. Tape Christmas cards to your Christmas tree, mirror, mantel or door frame. (Don't use tape on wallpaper or painted walls.)
2. Spray paint branch from bush or tree; set in sand-filled container. Tape cards on "tree" and trim with "glitter tape" ornaments (see below).
3. Cut lengths of tape. Attach card or two to sticky side of strip. Sprinkle tape with glitter; attach ornament to lower end.



Scotch Magic Transparent Tape
a traditional Santa's helper from 3M

"SCOTCH" AND THE PLaid DESIGN ARE REGISTERED TRADEMARKS OF 3M COMPANY, ST. PAUL, MINN. 55105 © 1979 3M CO.

have looked, one doesn't have to guess any more. Today, one knows because the town has been carefully restored.

Work began in the 1930s and '40s, as concerned individuals and groups gradually acquired some of the houses that were deteriorating. The restorations were not always authentic, but at least the buildings were spared. Interest in preserving the community reached a peak of intensity in 1950, when Old Salem, Inc., came into being, funded by an initial grant of \$45,000 from its trustees.

Since then, starting with the Lick-Boner house in 1952, Old Salem, Inc., has either restored or supervised the restoration of 38 buildings in the town. Thirty-one of these are private houses. Seven are exhibit buildings open to the public; they are furnished almost entirely with authentic Moravian antiques.

Many of the restored houses are rented out by Old Salem, Inc., and the rent supplies additional income. Renters may furnish the interiors any way they wish, but cannot alter their houses structurally or attempt exterior modification. The same goes for owners of houses; restorations must be made according to rules. As funds become available, Old Salem, Inc., acquires properties and either restores the 18th-century buildings or tears down others put up after the community was established.

Some experts regard the restoration of Old Salem as among the most scholarly in the country. Indeed the National Trust for Historic Preservation has honored its director of restoration with the Crowninshield Award for superlative achievement. It is nice to know that the early Moravians

themselves actually helped. They were such meticulous record keepers that their huge, handwritten ledgers have been used as reference material practically every step of the way. Visitors not only can see what Old Salem looked like, they can experience what life was like there 200 years ago. Many of the houses and shops are open to visitors. Craftsmen have workshops in the cellar of the Single Brothers' House.

Possibly because I was so starved the first time I saw Old Salem, I've always loved the Winkler Bakery. So far, I've not been able to tear myself away from it without buying some tissue-paper-

MORAVIAN MEMOIR continued

part of town than the one I knew. Only one name, that of the Zinzendorf Laundry, sounded familiar. I remembered that a certain Count Zinzendorf had given the Moravians, a persecuted Protestant denomination, asylum on his estate in Saxony. This happened during the early part of the 18th century. But I didn't have much time to continue my historical reminiscences, because right around the corner from the laundry I stumbled right into the 18th century.

I felt just like Miss Moberly, the English spinster of parapsychological fame, who stepped over a mysterious threshold on her first visit to Versailles

and found herself back in the days just before the French revolution. "It was like the tearing apart of a curtain" is how the author of *Miss Moberly's Adventure* describes the sensation. Coming upon Old Salem that hot August afternoon made almost as vivid an impression. It has lasted ever since.

In one respect I was a lot luckier than Miss Moberly. What I saw then was real, though somewhat dilapidated, and I have since been able to see it many times. Though the lovely town square, the buildings of Salem College and many of the houses were there, and one could imagine how the Moravian town must

thin ginger cookies and at least one delicious loaf of bread. Old World rye, whole wheat, honey wheat and Swedish rye are baked there on different days. White bread and the famous sugar cake and cookies, made from traditional Moravian recipes, are on the schedule daily.

In the old days Salem had a good reputation for hospitality among travelers—so good, in fact, that George Washington slept in the big corner room of the Tavern for two consecutive nights, instead of his customary one-night stand. The Moravians themselves were not allowed to frequent the Tavern then—socializing with outsiders was discouraged—but they could send down for draughts of beer.

It is always tempting to make comparisons, and on the surface, at least, the Moravians seem similar to the Shakers. Each was a religious group that clung to its own communities, and within each group the members addressed one another as "brother" and "sister." But that's where similarities end.

The Shakers (subject of our September 1969 "American Treasury") created a truly indigenous way of life and style of design. Everything they did was original and wholly native to America. The Moravians, on the other hand, reproduced as best they could what they had known in the old country. The Shakers were concerned with practicality and cleanliness; the Moravians were less strict and much more *gemütlich*—that untranslatable German word connoting both comfort and coziness. Their little town—in size it is really a village—encompassed everything they needed for their spiritual as well as corporal life.

By the mid-19th century, the area around Old Salem had become populous, and a new town—Winston—existed just north of the old one. A row of trees along Salem's northern border separated it from Winston then. But by the turn of the century, Winston had expanded across that barrier, and in 1913 the two towns officially became one. The Moravians remained in Salem, however, so it retained its character, atmosphere and charm.

One of the more poetic aspects of Old Salem is the way the Moravians have always used light. There are water-filled reflecting globes, pierced-tin lanterns, but-

terfly sconces that throw beautiful shadows when the candles flicker. And at Christmastime there are candles in every window. Each time I visit Old Salem I realize, once again, how precious light can be on a dark night.

Old Salem is open to visitors every day except Christmas. Admission to the following exhibit buildings varies from 50¢ to \$1 for adults, 15¢ to 30¢ for students. Winkler Bakery is free.

- *Single Brothers' House* boasts a magnificent David Tannenberg organ made in Lititz, Pa., in 1797-98.

- *Miksch Tobacco Shop* (1771) displays 18th-century tobacconist supplies.

- *Winkler Bakery* (1800) demonstrates

early baking methods from old recipes.

- *Boys' School* (1794) is now Wachovia Museum, featuring Moravian musical instruments and manuscripts.

- *Market-Fire House* has early fire-fighting equipment on display. Original structure was built in 1803.

- *John Vogler House* (1819) is furnished mostly with pieces made through the years by local craftsmen.

- *Tavern* (1784) has restored rooms to explore and a dining room that serves lunches and dinners.

For additional information, lists of hotel/motel accommodations and rates for individual or group tours, write to: Director of Tours, Dept. AH, Old Salem, Inc., Winston-Salem, N.C. 27108.



Seal holiday packages fast with this extra wide tape

"Scotch" Brand Package Sealing Tape sticks at a touch without water or mess. It comes in a convenient cutter box and it is extra wide. For time saving help with holiday wrapping: "Scotch" Package Sealing Tape.

1. Seal inner carton firmly. The extra width seals ends with one strip. 2. Wrap carton in kraft paper and seal seams. (Do not seal seams if package is sent by certified or registered mail.) 3. Complete job by sealing end flaps.



Scotch® Brand Package Sealing Tape
a traditional Santa's helper from 3M



Would a Younger-Looking Complexion Lift Your Spirits?

Any woman who has noticed the first signs of dryness on her skin, making her look older than she feels, almost inevitably becomes dispirited and discouraged. Perhaps you are one of these women who harbours a wistful yearning for a younger-looking skin bloom.

Then you should know about an unusual beauty fluid, formulated by beauty researchers, with remarkable skin-cherishing abilities. This moist oil assists nature in maintaining a youthful radiance and resiliency of the complexion. It penetrates the important surface layer of the skin quickly and evenly, furnishing moisture and a natural skin glow to the parched complexion.

The resultant moisturizing of the skin shows itself quite quickly in a smoother, more supple appearance, especially when Oil of Olay moisturizing fluid is used regularly in a twice-daily beauty ritual. The natural ingredients in this precious fluid also provide an efficient barrier that retains the skin's own moisture, adding to its beautifying benefits.

A lovelier complexion can be yours so easily. Simply smooth on Oil of Olay

generously before bedtime, allowing it to pamper your skin as you sleep. In the morning, apply a light film before making up. Your spirits will lift as you discover the way this beautifying blend begins its skin-pampering benefits. It goes on evenly and penetrates quickly. Oil of Olay will not foam up or break down into disagreeable droplets of oil. Therefore it prevents any streaking, separating or color changes in your cosmetics, making it an ideal makeup base, all the while it cherishes and protects your skin.

Oil of Olay is available from druggists in the United States and used by women throughout the world.

Hints That Beauty Specialists Recommend

Areas where age-signs first begin to show need extra rich care at night. Massage Oil of Olay over your throat and neck and tap it lightly into the delicate tissues around your eyes to help smooth and beautify the skin.

* * *

Your neck needs special pampering if the skin is to look as resilient and youthful as can be. Stroke on Oil of Olay® lavishly, moving upward from the base of the neck to the chin line, with firm but gentle motions of the fingertips. Besides helping to ease away dryness, this nightly ritual will leave you feeling relaxed and refreshed.

HELP ABOUT THE HOUSE

REVIVE STEEL CABINETS WITH ENAMEL

After 17 years, my painted steel kitchen cabinets look a bit shabby. How can I repaint them?

Salt Lake City, Utah

Using fine sandpaper, go over the entire surface to be painted. This will assure a good bond between the old paint and the new. Then apply metal priming paint to any bare spots where the old paint may have chipped away.

Repaint with enamel. Spraying will give the smoothest results possible. However, careful brushing will do quite well. Buy a good brush—not an inexpensive one with short bristles. Use long, straight strokes, making sure the enamel has no chance to run and streak.

Two coats, possibly three, will be needed. Sand lightly between coats just as you did before applying the first coat.

GIVE ASBESTOS SHINGLES THE BRUSH

Can I repaint asbestos shingles on the sides of my home? If so, do I need a special paint?

Port Washington, N.Y.

A leading paint manufacturer makes a product called Asbestos Shingle Paint, which you can apply. But if the shingles have not yet started to powder on the surface, just use a good-quality latex exterior paint after washing the shingles with detergent and water.

RESTORE COLOR TO CHIPPED SINKS

I have chipped both my bathroom and kitchen sinks. One is tan, the other light green. Is there a paint I can buy to touch up the spots?

Concord, Calif.

What you need is epoxy paint, which is available at large, well-stocked paint stores and from large mail-order houses. But be warned that it's not cheap, nor is it as easy to use as ordinary paints.

If you cannot match the sink colors exactly, you can repaint the entire sink in a closely matching shade.

For help with a home-maintenance or repair job, write to Dept. HAH, American Home, 641 Lexington Ave., New York, N.Y. 10022. All letters will be answered promptly; letters published are selected on the basis of broad, general interest.



Hotpoint brings you the 15-minute casserole, the 2-minute hamburger and the 58-minute roast.



Our new Portable Microwave Oven.
It's about the size of a
portable TV set. Model RE920

With the new Hotpoint Portable Microwave Oven you can take a 5½ lb. roast out of the refrigerator, cook it, and serve it 58 minutes later.

You can bake a potato in 8 minutes. Or a hamburger on a bun in 2 minutes. Or a Hostess Tuna Fish Casserole in 15 minutes. You can even reheat an entire evening meal right on the serving plate in 4 minutes. And it won't dry out.

You can put our Portable Microwave Oven on a countertop. Or on the patio. No special wiring is required. All you need is a conventional 120 volt grounded outlet to plug it into.

If you think our Portable Microwave Oven is a great way to supplement your present cooking arrangement, we can surprise you even more with our complete cooking center: The Hotpoint Electronic Oven Range.

It turns hours of cooking into minutes. Then it cleans itself electrically. And you get all this double-oven luxury in just 30 inches of space.

The self-cleaning lower oven lets you cook conventionally or with microwaves, or both ways at the same time. And removable panels and racks from the conventional upper oven and

drip pans from the range-top can be placed in the pyrolytic self-cleaning oven below. Everything comes clean as new.

These appliances are a great value made to last.

Which is how we make the entire line of Hotpoint appliances. And even then we're not satisfied. Because no matter where you live, one phone call will bring a Hotpoint serviceman running if you ever need him.

Either of these Hotpoint electronic cooking machines save you hours of cooking time.

But if you think they belong in the 21st century, you're wrong.

They belong in your kitchen, Now.



**Our de luxe
model. RHV 886.**



Hotpoint
A quality product of the General Electric Company

You may be fooling yourself about the effectiveness of your contraceptive.

Even the most effective contraceptive is only as trustworthy as you are. And, we believe, the more complex, mechanical or disruptive the method, the more likely you are to make a mistake, or take a chance, or forget.

For this reason, Ortho developed Conceptrol* Birth Control Cream† in convenient, prefilled, disposable applicators.

Conceptrol is based on the idea that any efficient birth control method that's nicer to use will be used consistently.

And Conceptrol is nice! For one thing, it's so simple to use. It's a sanitary, disposable plastic applicator filled with a single pre-measured dose of contraceptive cream—cream containing one of the most potent spermicides ever developed. Simply apply up to an hour before intercourse. Nothing to fill. Nothing to fit. Nothing to clean. Nice so far?

And with Conceptrol there's virtually no way to make a mistake because proper dosage is automatic.

Conceptrol provides the exact amount of sperm-killing cream to cover the cervix. This cream creates a chemical barrier that has been medically approved and tested and shown to provide a high degree of reliable protection for most women. (Keep in mind that no contraceptive can guarantee 100% effectiveness.)

Conceptrol. The birth control method that's so simple and pleasant to use, you won't find reasons not to.

From Ortho

World's largest laboratories devoted to family planning research.



†Also available from Ortho as DELFEN* Contraceptive Cream

*Trademark

© Ortho Pharmaceutical Corp. Raritan, N.J., 1971

DECORATING NEWSLETTER

Toys with a past and furnishings with a contemporary flair are year-end highlights.

TOY-LOVER'S WINDFALL

If you'd like to give your children a toy to treasure and pass on as a family heirloom, Sears is offering some very special items in this year's Christmas catalog. From the collection of nearly 3,000 cast-iron toys the company donated recently to the Smithsonian Institution, eight have been reproduced and are being sold in limited numbers—250 in all. Among the available replicas are a hook-and-ladder, a horse-drawn pumper wagon, a touring car and a Model T coupe. Prices range from \$100 to \$300.

NEW AT KNOLL

Knoll International—whose handsome contemporary furnishings, till now, were accessible primarily to architects and designers—believes that good design should be available to everyone who can afford it. With this thought, Knoll opened a retail operation on the third floor of New York's Georg Jensen last October. Their new line consists of tables and chairs of classic design by Breuer, Saarinen and Mies van der Rohe, as well as brand-new pieces, lighting fixtures and accessories by the best of today's designers. Eventually, Knoll will have an even broader line available through retail sources across the country.

DANSK DEBUT

Though "bold" and "subtle" would seem mutually exclusive, Dansk Designs, Ltd., has managed to incorporate both qualities in their new dinnerware, "Statement." It's off-white china in a relief pattern that comes in such variations as leaves, flowers, geometrics and basket weave. A five-piece place setting is approximately \$30.

MIRRORED MARVELS

Graphics take a unique form in the Manhattan studio of artist Gary Dabosen. For his new firm, Gary-Grafix, he has designed 13 contemporary patterns silk-screened on mirror. Most are overall abstracts that vary from 9 by 9 inches to 13 by 28, each available in a range of colors. Priced from \$40 to \$140, these mirrored graphics are plastic-framed and ready to hang. They can be purchased directly through Gary-Grafix or from Bloomingdale's and Henri Bendel, all in New York City.

WITH GYPSY SPIRIT

Schumacher & Co., a traditionally traditional fabric house, looks to life on the wild side in their "Gypsy Caravan" collection. Among the fabrics and companion wall coverings are hand-screened prints, weaves, tapestries, damasks and plain and textured stripes, all in an exotic color mix. Especially exciting are the needlepoint rugs in Rumanian folk designs. They come in 4-by-6-foot and 6-by-9-foot sizes and are \$300 to \$680. —Helene Brown

Merchandise listed here is generally available in stores around the country. For further information, write to Reader Service, American Home, 641 Lexington Ave., New York, N.Y. 10022.

Say "Merry Christmas" To Your Men... 52 Times Next Year



A whole year of SPORTS ILLUSTRATED for Christmas? Could there be a better gift idea for the men and boys on your list?

You're not just giving them one surprise...you're giving them a fresh new surprise package every week of 1972.

This is one gift you can be sure will fit. No matter what size or age they are, every male loves some sport or other. And SPORTS ILLUSTRATED covers every sport under the sun.

It would be hard to name another Christmas present that gives so much good healthy pleasure...for so long...for so little money.

You save \$2.00 on every gift subscription after the first. So it pays to avoid the Christmas rush and do a good part of your shopping right here. Now. (Of course, we won't bill you until next January.)

In one minute flat you can fill in and mail the attached order card...just about the easiest shopping trip you'll take all season. We'll rush you beautiful SPORTS ILLUSTRATED gift announcements to sign and put under the tree.

And right at Christmas, we'll start their subscriptions with our spectacular year-end double issue featuring "The Sportsman of the Year".

Fill in the card now while the idea is fresh...and you'll be sure of making the men in your life happy every week of next year.

SPORTS ILLUSTRATED FOR CHRISTMAS

SPORTS ILLUSTRATED / TIME & LIFE Bldg. / Chicago, Illinois 60611

Photo by Al Freni

SAVING GRACES

Kitchen cues and comments from the food editor

THE MYSTERIOUS VITAMIN E

"E" is for enigma. Even today, 50 years after its discovery, scientists still regard vitamin E that way. First identified in 1922, it took the U.S. Food and Drug Administration until 1959 to ascertain that E was essential to human nutrition, though it had long been recognized as such for animals. And not until

1968 was a recommended daily requirement established. Even this is not cut and dried—it varies with age, increasing as we get older and with the amounts of some other foods we eat each day.

Vitamin E, a fat-soluble vitamin like A, D and K, is an antioxidant: It controls the body's use of oxygen. It also helps keep the metabolism in balance and is necessary for healthy red blood cells, muscle and other tissue and for the intercellular respiration that produces energy. So the athletes who sing its praises for the increased stamina they say it gives them may be right.

Man, unlike plants and other animals, does not produce vitamin E himself and must depend for his supply on the food he eats. Vegetable oils and whole-grain cereals are among the best sources, other

than pills, and according to the National Academy of Sciences, E is also found in fruit and leafy green vegetables. Processing and freezing, as well as cooking and long storage, are believed to be detrimental to vitamin E, so the fresher the food the better.

A few years ago, when a tie-in between cholesterol and the consumption of saturated fats was established, many people switched to polyunsaturated fats. But it seems these react more easily with oxygen and thus burn faster. As a result, users of polyunsaturated fats need more vitamin E to keep their metabolism in balance.

Recent scientific evidence has brought to light a possible link between vitamin E and the aging process. Dr. Aloys Tappe of the University of California has stated that increasing antioxidants in the diet *might* slow down the destruction of fat by oxidation, a characteristic of the aging cell. And since vitamin E does overcome abnormal fat oxidation, it may turn out to be that elusive fountain of youth everyone since Ponce de Leon has been looking for.

Adding to the continuing E enigma is the fact that science remains uncertain how much of this vitamin the body actually uses, which is why minimum daily requirements vary widely from person to person. If your physician agrees that extra E would be beneficial, he will be able to help you determine your daily intake.

OUR COOKS SUGGEST

When you use only half an avocado, leave the seed in the second half and wrap and store. It helps retain shape and color.

Put a damp dishcloth under a bowl when doing any beating. It keeps the bowl from slipping and cuts down noise.

Always stir hot liquid into egg yolks. If you do it the other way around, the heat of the liquid will cook and set the egg immediately, ruining the sauce.

Muffin batter should always be lumpy. Stir just until the dry ingredients are damp. Never beat—this is what causes tunnels in finished muffins.

Strawberries should be hulled after washing so they won't absorb any water. Wash under running water that's tepid—warm enough to clean the berries but not so hot as to soften them. —Frances M. Crawford

Holidazzle!



That bright holiday dazzle you can add to your home with LUCITE®... the paint that goes on fast and easy, cleans up neat and quick. Take your entrance hall. Add some rich golds and reds—and you warm up all of your holiday welcomes. Get ready for the holidays and all the guests they bring. Add some holidazzle—to a wall, to a room, to your home. With LUCITE from Du Pont.



Lucite® Wall Paint



They're alike. To your dog and your pocketbook.

Gaines-burgers give your dog good, meaty taste. Like regular canned dog food.

But what most people don't know is that two Gaines-burgers cost about the same as a can of the leading full-ration dog food.

With a dish of fresh water,

they even fill your dog up like canned. (A can of dog food looks bigger because it's about 70 percent water.)

But that's only the half of what Gaines-burgers give you.

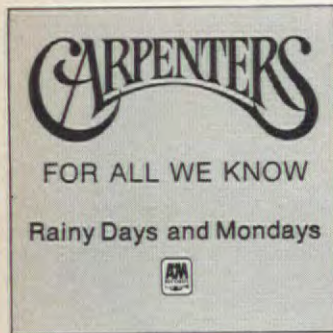
They also give you no cans to open. No spoons to wash. No plates to scrape. No leftovers to store.

And for all these nice little extras, you pay nothing extra.

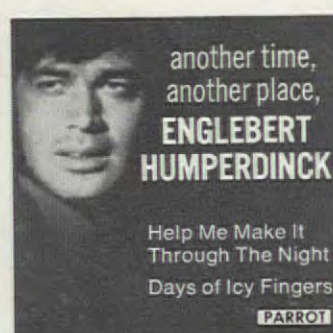
Gaines-burgers.
The canned dog food without the can.[®]



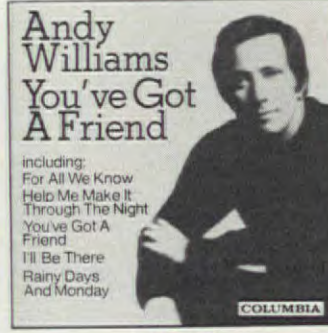
NOW—YOURS FROM COLUMBIA—AT TRULY Any 7 stereo



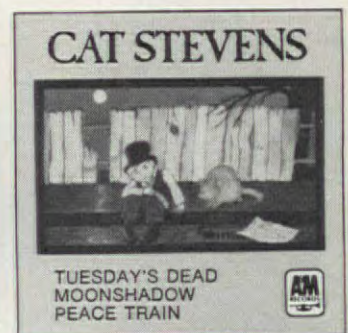
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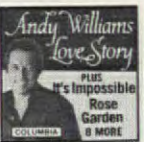
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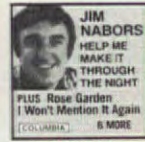
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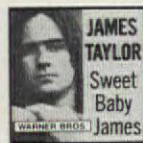
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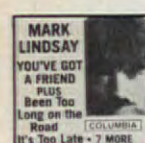
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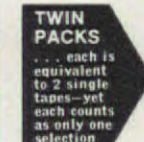
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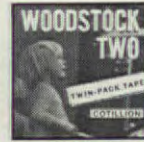
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* Selections marked with a star are not available in reel tapes

GREAT SAVINGS...

tapes for only \$1⁰⁰

If you join now and agree to buy five selections (at regular Club prices) during the coming year



207993



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210195

TAKE YOUR PICK



8-TRACK CARTRIDGES

OR



TAPE CASSETTES

OR



7" REEL-TO-REEL TAPES

Just look at this great selection of recorded entertainment—all available in your choice of 8-Track Cartridges OR Tape Cassettes OR Reel-to-Reel Tapes! So no matter which type of stereo tape playback equipment you now have—you can take advantage of this special introductory offer from the Columbia Tape Club!

To receive your 7 stereo tapes for \$1.00, just fill in and mail the coupon together with your check or money order for \$1.00 as payment. Indicate which type of recorded music you prefer . . . cartridges, cassettes or reel tapes . . . and your seven selections will be sent upon enrollment. Also be sure to indicate the field of music in which you are mainly interested—in order to help us serve you better.

As a member you will receive, every four weeks, an informative music magazine—describing the regular selection for the month, and scores upon scores of alternate selections from every field of music.

How to order. If you do *not* want any selection in any month—merely return the special card by the date specified. If you want *only* the regular selection, do nothing—it will be shipped to you automatically. Or use the card to order any of the alternate selections offered. And from time to time, we will offer some special selections, which you may reject by returning the special dated form provided—or accept by doing nothing . . . the choice is always up to you!

Your own charge account will be opened upon enrollment . . . you pay for your selections only *after* you have received them. They will be mailed and billed to you at the regular Club prices: cartridges and cassettes, \$6.98; reel-to-reel tapes, \$7.98 . . . plus processing and postage. (Occasional special selections may be somewhat higher.)

Fantastic bonus plan. Your only obligation is to buy five selections (at the regular Club prices) during the coming year. After doing so, you have no further obligation—and you may cancel membership at any time. If you decide to continue, you will be eligible for our generous bonus plan—which can save you at least 33% on all your future purchases! This is the most *convenient* way possible to build a stereo tape collection at the *greatest savings possible!* So don't delay—mail the coupon today!

MAIL THIS COUPON TODAY!

COLUMBIA TAPE CLUB, Terre Haute, Indiana 47808

Please accept my membership. I am interested in the following type of recorded entertainment: (check one type only)

☐ 8-Track Cartridges (PE-W)

☐ Reel-to-Reel Tapes (MC-Y)

☐ Tape Cassettes (PF-X)

AC7

Send me these seven selections indicated below, for which I have enclosed \$1.00 as payment. I agree to buy five selections (at regular Club prices) during the coming year, and may cancel membership any time thereafter. If I continue I will be eligible for your bonus plan. All selections will be described in advance in the Club magazine, sent every four weeks. If I want only the regular selection, I need do nothing—it will be sent automatically. Or I may order any of the alternate selections offered just by returning the selection card by the date specified. From time to time, I'll be offered special selections which I may accept or reject by using the dated form provided.

SEND ME THESE 7 SELECTIONS—FOR WHICH I HAVE ENCLOSED MY CHECK OR MONEY ORDER FOR \$1.00 AS PAYMENT

MY MAIN MUSICAL INTEREST IS (check one only):

☐ Easy Listening

☐ Young Sounds

☐ Country

☐ Mr.
☐ Mrs.
☐ Miss

(Please Print)

First Name

Initial

Last Name

Address

City

State

Zip Code

Do you have a telephone? (check one) ☐ YES ☐ NO

APO, FPO addressees: write for special offer

CANADIANS: Mail application to USA address. Enrollment plan may differ. Prices slightly higher. Serviced from Canada.

Columbia Tape Club
a service of

Columbia House

Terre Haute, Indiana 47808

A103/S72

FOOD QUESTIONS YOU ASK

I would like to freeze my own fresh vegetables. Where can I get information on how to do this?

*Mrs. R. Stadler
Lathrup Village, Mich.*

For a free booklet entitled, "Home Freezing of Fruits & Vegetables," G-10, write to: Publications Division, Office of Information, U. S. Department of Agriculture, Washington, D. C. 20250. Be sure to include your zip code!

Can you tell me how to keep gingerroot?

*E. Wilson
Merrick, N. Y.*

Fresh ginger may be well wrapped and kept frozen. When needed, grate the frozen piece and return unused portion to the freezer.

How long can you keep hard-cooked eggs?

*Mrs. L. Dawson
Newark, Del.*

Since you can't be sure of the freshness of the eggs, keep them only 2 or 3 days.

What is the difference between a conserve and a preserve?

*C. McGee
Murray Hill, N. J.*

Conserve is similar to jam, except that it is a blend of two or three fruits. It also contains thin slices of citrus fruits, or their juice, and sometimes raisins or nutmeats. Preserve is a fruit that has been cooked in syrup until tender and transparent.

Why can't I save my leftover vegetables in the plastic pouch they were frozen in?

*Mrs. L. Kasten
New York, N. Y.*

Because of the possibility of bacteria growth, store leftovers in an air-tight container.

In August, American Home featured poached salmon in aspic. I

enjoyed Chef Jaffry's recipe but what is the purpose of the crushed egg shells used in the aspic?

*R. T. Howe
Bradford, Pa.*

Egg shells clarify the aspic and remove the strong flavor in the fish broth.

Can I dry my own currants?

*Mrs. F. Schultz
Syracuse, N. Y.*

No. Dried currants are made from a special type of currant, called Zante. If currants dry out, cover with boiling water, let stand until plump, then drain.

I am on a low-sodium diet. When canning vegetables, can I omit the salt, or will this affect the quality?

*R. Smithies
Benson, N. C.*

In canning, use your regular method and omit the salt. It is used only to enhance the flavor and is not necessary for the safe processing of the food.

Direct any questions you have about food, food products and food preparation to: Food Questions You Ask, American Home, 641 Lexington Ave., New York, N. Y. 10022.

Why VapoSteam[®] makes steam work better to relieve your child's congestion and coughing.



**Actual photograph
of ordinary steam**

VapoSteam flattens the water droplets so they spread better, moisten dry tissues better, help your child more.



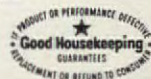
**Actual photograph of
steam with Vicks VapoSteam**

Doctors recommend steam for your child's cold miseries because steam moistens the dry tissues of your child's breathing passages. VapoSteam makes steam moisten dry tissues better. Therefore it provides greater relief for coughs of colds and congestion of the nose and chest.

VapoSteam is unlike any other steam medication. You place it directly in the water in your hot steam vaporizer—not in the cup.

Because you pour it into the water, it increases the action of the steam.

Ordinary steam vapors are tiny droplets which may not spread very well. When you use VapoSteam in the water, the steam droplets burst open—flatten. They spread better. They moisten dry tissues more effectively—and each droplet contains Vicks medication to help your child more. Try Vicks VapoSteam Liquid Medication for Steam.



Give yourself the best refrigerator-freezer
you ever owned. **Amana.**



Model SD-25-G-1

And **Amana** has a Christmas gift for you.



Model SD-25-G-1

Buy an Amana decorator refrigerator-freezer before December 24, 1971 at any participating dealer, and we'll give you decorator door panels, free.

Choose from over 329 designs and wood grains. And if you're too busy to decide on a decorating scheme between now and Christmas, start enjoying the refrigerator now, and take up to six months to decide on the design of your decorator panels.

Amana has exclusive designs inside, too. Like an automatic icemaker to add now, or later. In fact, Amana has everything you need for every kind of food.

Five separate temperature zones, in all.

Our freezer, for instance, has its own temperature control. One you can set at zero or below to keep frozen foods safe, longest—without affecting the temperature in the refrigerator. It's Free-O'-Frost, of course.

And, so the milk's not frozen because the ice cream is, Amana has a separate control in the refrigerator. One you can dial to the temperature you want without affecting the freezer. One with a range around 38° F.

Our meat keeper keeps meat at 32° F, so it stays fresh twice as long as an ordinary meat keeper. It's our "refrigerator within a refrigerator," with its own control.

Our special Hi-Humidity compartment keeps vegetables at 34° F, so they're crisp up to three weeks.

And there's even a special compartment for butter, with its own control.

Other features? A lot. Like Stor-Mor® doors that hold half-gallon milk cartons instead of quarts. And adjustable shelves.

If you're looking for a refrigerator, look at Amana. It's made to be the best you ever owned.



Model TD-19-G

Nobody plays Santa like **Amana.**

Amana

Backed by a century-old tradition of fine craftsmanship.

® AMANA REFRIGERATION, INC., AMANA, IOWA 52203, SUBSIDIARY OF RAYTHEON COMPANY

There was a time when the stories were more interesting than the vegetables.



• Inside every man, lives a little boy who didn't like his vegetables.

• Ask any man who was ever a kid.

He'll tell you mother could turn peas into buried treasure and carrots into rabbits and make asparagus taste as good as cotton candy at the circus on a Saturday afternoon.



Until the impossible happened: Little Jimmy opened his mouth as wide as his eyes and in went the vegetables, vitamins and all.

At Birds Eye®, we never forget that little boy. That's why we've come up with Birds Eye Combinations®.

We started with the simple vegetables of old, like carrots and beans and aren't like the vegetables that gave all the problems to yesterday's mothers.

We've combined green beans, peas, yellow corn and baby limas. All swimming in an onion sauce. Put a delicious brown sugar glaze on the carrots. Added crisp, toasted almonds to French green beans. With Birds Eye Combinations on the table you can forget about the vegetables, for a change.




And concentrate on more important things. Like what you're going to serve him tomorrow night.

And the night his mother comes to dinner.



Birds Eye Combinations. The vegetables mother never had.





AMERICAN HOME
December, 1971

CHRISTMAS IS LOVE

To the Moravians of the restored village of Old Salem, N.C., (whose customs and homes we explore on the following pages) Christmas is a joyous, loving festival of the spirit and the senses.

The pair of foot-high, carved-wood Wise Men shown here—brought from Oberammergau, Germany, by visiting Moravians—have become part of Old Salem's traditional Christmas decorations. Also in this issue: a Christmas Cookbook of 50 glorious desserts, including the two on our cover; a tree-tall house in Vermont snow country; creative gift wraps; silvery treasures for the wit's end shopper; 129 other ideas—from 25¢ to \$10—for the more practical-minded.

From our pages to your American home—
Merry Christmas!



Nativity scene is part of Christmas putz (from the German, putzen, to decorate) in the cellar of the Single Brothers' House. Jesus, Joseph and Mary figures are German; the others are local.



Carolers in Moravian dress gather for singing in the saal, or assembly room, of the Single Brothers' House, consecrated in 1769. Here, unmarried males from 14 up lived communally—the boys apprenticed to a trade. They met in the saal for daily prayers.

By Mary Evans

AN AMERICAN TREASURY THE PEACEFUL PEOPLE

To the Moravians, Christmas has always been a time for sharing—with each other and with anyone drawn to the simple beauty of their customs. Originally they were a brotherhood of German Protestants. Persecuted for their faith, they sent a colony to America in the 18th century to seek freedom to pursue their particular religious and communal life. Old Salem, N.C., was one of the communities they founded. Today, in this restored Moravian village, Christmas is celebrated as it once was—with a warmth of things to see and hear, to taste, to sense. It is highlighted by the lovefeast, which dates from early Christian times and was revived by the Moravians about the time of their emigration. Unity and fellowship are expressed in song; then at a key moment, the lovefeast itself is served: baskets of lightly sweetened buns, passed from person to person, and mugs of coffee. This Moravian custom of sharing a simple meal together is practiced not only at Christmas but also on occasions of deep spiritual significance occurring throughout the year.



Fresh-killed game and newly made beeswax candles drying on a wheel adorn the entrance to the kitchen of the Tavern. Plank table, crafted in Old Salem, is laden with holiday fare. At Christmas-time a suckling pig will be spit-roasted in the fireplace at right, rear.

continued

The homes reflect communal warmth.

Founded in 1766 on a gentle hillside and centered on an imposing square, Old Salem is considered by many to have been the best example of town planning in colonial America. The Moravians brought to it their careful economy and well-established Old World tradition of communal living. They did not want their town to grow haphazardly; its streets were laid out long before the first tree was felled. Thus Old Salem is impressive not only for its beauty but also because it was erected all of a piece in the midst of a wilderness—complete with underground water system: pipes made of ingeniously bored logs. The houses, some of which appear to be almost medieval, were designed for comfort and built to last.



Steep-roofed house with central chimney serving corner fireplaces (above, left) was built by wheelwright Jacob Christman in 1825. Interior, a blend of 18th-century antiques and contemporary craftsmanship, is shown here and opposite.



Dining room of restored Christman house (above, right) has an 18th-century North Carolina cupboard, William and Mary chest, round painted hutch table and banister-back chairs from Pennsylvania. New are the tin chandelier by neighbor George Wright and the handloomed rug.

Antique Moravian painted bed (right) is in an upstairs bedroom of the restored Christman house. Contemporary pieced coverings for bed and chair were made by local countrywomen.




continued

Dining room and hall have characteristic arched Moravian fireplaces built corner to corner, so only one chimney was needed. Andirons are Moravian, as are the unique butterfly sconces. Twin silhouettes over hall fireplace (right) are of the house's first owners, Mr. and Mrs. Jacob Christman. Above them, over the mantel, is a primitive painting of the town of Old Salem.




Though they did convert and educate the Indians, the Moravians normally did not seek new adherents. A community of tradesmen rather than farmers or zealots, they made what they needed and carried on a lively commerce with their frontier neighbors. Well-educated, deeply committed to their community and its cultural heritage, they respected all labor, of hand and of mind. Their number included many expert craftsmen whose handiwork helped the colony prosper—and gave beauty and dignity to the lives of its people. (continued on page 80)

Craftsmen trained in Europe brought old ways to a new land.



Log-built Lick-Boner house (left) of 1787 was the first of 38 Old Salem buildings restored since 1952. Its unshuttered light window, herringbone Dutch door with overlight and massive central chimney are details of early Moravian architecture.



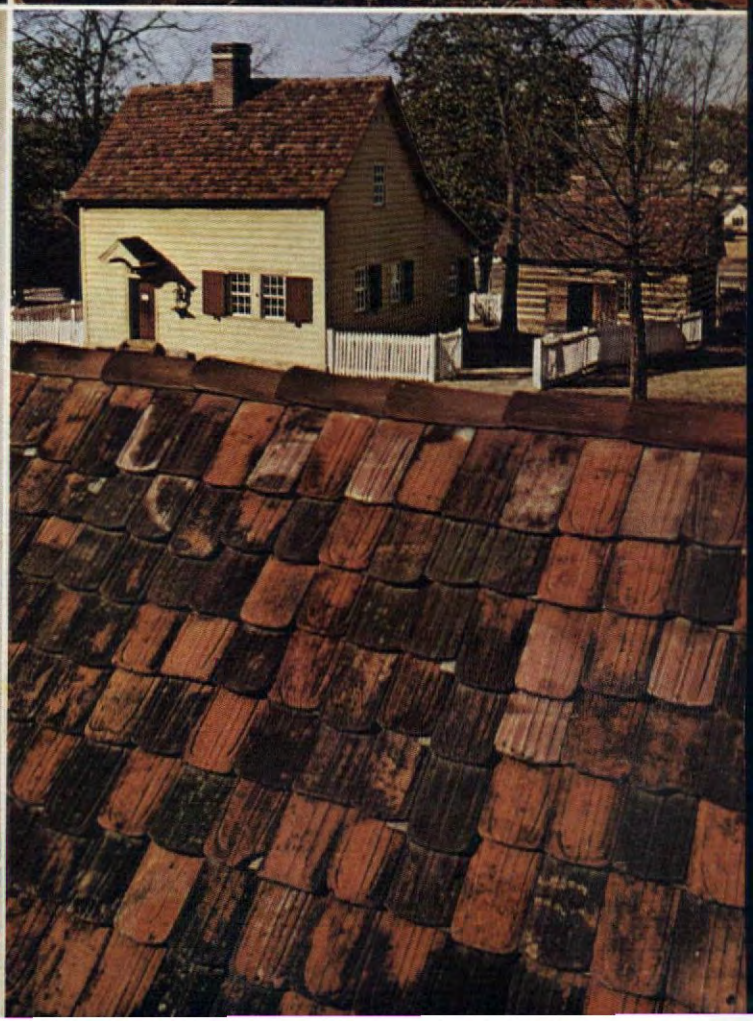
Through an arched doorway of the Single Brothers' House (below, left) is a walnut secretary by master joiner Johannes Krause. Its cornice and step-up interior are typically Moravian; hardware and bracket feet are Krause's own touches.

Plaster wainscoting in Lick-Boner house (opposite, top left) was painted to look like maple. Tin chandelier was made by house's present owner, George Wright. Both corner cabinets were by North Carolina cabinetmakers.

Pine fireplace and ceiling beams (opposite, top right) in Schroeter house den came from other North Carolina homes, as did mirrors. Slat-backed chair is Virginian.

The innkeeper's wife could oversee the kitchen from this corner (opposite, left) of her living quarters in the Tavern. Pennsylvania Moravian plank chairs set off a Moravian cupboard with arched door and rattail hinges.

Miksch Tobacco Shop, oldest of its kind in America, is seen over the Germanic red-tiled roof of Winkler Bakery (opposite, right), which still turns out crusty bread and Moravian sugar cake. Shop has two pairs of one-shutter windows and one chimney serving several fireplaces.



Look what 25¢ to \$10
will buy for
you and yours right
now!

129 GREAT GIFTS

With the holidays fast upon us, we asked a group of our editors each to explore a different specialty shop and choose 10 or more items they would enjoy giving this Christmas. The gifts were to reflect their own tastes and interests—but none was to cost more than \$10. Here and following are the results

of their expeditions to the toy store, the dime store, the music shop and to stores selling food delicacies, beauty products, hardware, art supplies, stationery, sporting goods and needlework supplies. Our editors' choices comprise a diverse catalog of novel, useful and attractive items available *now* in comparable

stores anywhere. You'll find you needn't spend a lot to spread a great deal of Christmas joy.



In needlework shops and needlework sections of department stores I found (clockwise from top): wool reel, \$5; sterling-silver thimble, \$4.50; large tailor's cushion, \$5; electric scissors, \$8; handy pressing board, \$8; "stork" embroidery point, \$5; set of 7 embroidery hoops, \$6.20; quilted needlewoman's roll with pins, needles, thimble and thread, \$8; embroidered pincushion, \$6.75; for knitters, a set of 6 stitch holders, \$1.50; and a rod on which to roll up unfinished needlework, \$1.50.—Dorothy Lambert Brightbill

For friends of needlework there is a wonderful variety of gift possibilities that will bring Christmas happiness.



The remembered dreams and pleasures of childhood come to life again on a shopping trip to a toy store.

I think toys should be as much fun to look at as to play with. My choices (opposite, clockwise from top) are: drum and drumsticks, \$5; Raggedy Ann doll, \$9; sailboat, \$8.50; sailboat made from Mattel Super Shapes, \$3.50; Steiff giraffe, \$10; soldier ring-toss, \$7.50; Samsonite Cubes and Tubes game, \$6; Playskool parquetry blocks, \$3; Wild Life game, \$7; Brio Merry Maker Loco, \$9.25; Play Plax put-together plastic shapes, \$4; Playskool take-apart dump truck, \$6.50, ship, \$3.50; Tonka road grader, \$7; Playskool 3-sided table/desk, \$8; ball, \$3. —Barbara Plumb



The stationery store has reams more than paper in stock.

Handsome contemporary design caught my eye (clockwise from top): Springbok circular jigsaw puzzle, \$4; Lucite photo frame, \$9; Relax Nerfs stack-up game, \$2; dice, Lucite dice holder, \$10; ribbon frame for 8 photos, \$7.50; Lucite tic-tac-toe, \$10; paperweight/ruler, \$10; stainless-steel pencil tray, \$7; Lucite letter rack, \$9; note paper, \$2; Lucite/chrome red memo pad, \$10; puzzle sphere, \$10.—Vicki Lynn Crowe



The sporting-goods store invites functional finds and a wealth of surprises.

I chose gifts that are practical but unexpected (clockwise from top): floatable flashlight, \$10; fire extinguisher, \$9; fire-place/barbecue mitts, \$10 a pair; power-failure light, \$10; zodiac-print sleeping bag, \$10; 8-quart trout kettle/clam steamer, \$10; foldable beverage tote, \$2.25; foot-operated air pump, \$2; weatherproof inflatable pillow, \$1; 12-piece camp cooking set, \$10; cook-out heating unit, \$2; ecology games, \$6.—Jeanne M. Bauer

GREAT GIFTS continued

A music shop hums with gifts for those who listen and those who play.

My choices all strike a happy note (clockwise from top): "Environment/3," recorded sounds from a Central Park "be-in" and dusk at New Hope, Pa., Atlantic, \$6; *The Gold Book of Rock & Roll 1955-1967*, Arbor House, \$9; African kalimba, \$10; blank tape, \$5.60; Hohner harmonica, \$4.75; Adler recorder, \$7.50; kazoo, 25¢; Master Key chromatic instrument, \$3; *The Beatles Illustrated Lyrics*, Delacorte, 2 volumes, \$6 each; "Big Bands' Greatest Hits," Columbia, 2 LP's, \$6; Janis Joplin's "Pearl," Columbia, \$6; "Buffalo Bob Smith Live at Fillmore East," The Total Sound, Inc., \$6.—Christine B. Roth



The dime store offers one-stop shopping and an unbeatable grab bag of gift buys—splurges and bargains.

At Christmastime I usually rush from shop to shop in search of a number of last-minute gifts and stocking stuffers. This year I found I could solve all such problems in just one place—the local five-and-dime. There, amid the bobby pins and jelly beans,

I discovered a bounty of gifts for stocking and tree (clockwise from top): wooden wine rack, \$8; plastic alarm clock, \$8; globe lamp, \$5; pencils and Lucite caddy, \$2; camper's trunk, \$10; Marx toy typewriter, \$10; non-skid "Stop" rug, \$3.50; 3 (each) pot holders, dishcloths, dish towels, \$5; flower basket, \$1; oven dish, cover, wicker holder, \$3; bread basket, \$1; enamel teakettle, \$4.30; revolving spice rack, bottles, \$7; 5-piece fondue set, \$7.

—Eileen Denver Mimoso



Look no farther than a drugstore, bath shop or cosmetics counter for off-beat ideas.

I bought items to brighten the grooming ritual (clockwise from top): apothecary jar, scented soap, \$5.40; Borghese Bath Crystals, milk-glass jar, \$10; strawberry soap, 39¢; Estée Lauder's Youth-Dew candle, \$10; Kent of London natural-bristle back brush, \$10; Kartell make-up mirror, shelf, \$10; Treville pure-badger shaving brush, \$7.50; Yardley shaving bowl, \$2.25; Borghese blush creme compact, \$6; Plexiglas stall for 6 lipsticks, \$5; Finnish hand mirror, \$5; Xanadu bath powder in 10-ounce cachepot, \$10; Japanese sandals, \$3.50; natural bath sponge, \$10. —Bina Bernard



An unusual delicacy will delight the gourmet on your list.

I like to give what I like to receive—irresistible edibles such as (opposite, clockwise from top): a teabag sampler (6 teas), \$2; 3 jars of Trappist honey, \$1.65; a 6-pack of McCormick spices (\$5.75) and rack (\$4); a pancake package—4 mixes, 2 syrups, 1 skillet, \$7.95; chocolates—mints (\$3.50), assortment (\$5); 8 jams and serving dish, \$6; a can of escargots and snail shells, \$3.90; a "yard of cheese," \$3.95; 4 parfait glasses, 1 scoop and 6 toppings, \$9; Tea & Toast package—2 teas, 3 preserves and a stopper bottle of cinnamon sugar, \$2.75. —Jane Uetz

The hardware store has helpful gifts for people who are handy.

I favor things that are practical (clockwise from top): mailbox, \$7; wooden hand-screw for gluing, \$5.50; Snap Cut long-handled pruning shears, \$8; bright red outdoor extension cord that won't get lost in the grass, 50 feet, \$9; Dayglo garden hose, \$10; BernzCutter heavy-duty cutting tool, 3 interchangeable blades, \$8; 2-burner Sterno cookstove that folds flat, \$2.70 (fuel, 30¢ a can); giant aluminum square, \$8.55; 100-foot steel measuring tape, \$10; staple gun for instant upholstery, \$7.60; wood chisel with sparkling plastic handle, \$3.—Alexandra Walker



To delight a child or a Sunday painter, an art-supply store is a shopper's paradise.

I like gifts that encourage people to create—such as (opposite, clockwise from top): artists' brushes, \$1 to \$10; brush cleaner, \$2; folding stool, \$4; pencil organizer, \$6.50; press-on letter sheets, \$4.75 (set); French curves, \$2 each; canvases, 85¢ to \$1; rubber roller for block printing, \$1; easel, \$1.25; 36 felt-tip pens, \$8; watercolors, \$2.50; storage drawers, \$5; brushes for children, 80¢ each; Rich Art paints, \$2.50 a jar; triangles, \$3 to \$5.—Carol Ceraldi





By Barbara Plumb

SNUG HOUSE FOR SNOW LOVERS

As tall and strong as the beech, pine and spruce trees around it, this three-bedroom clapboard ski house across a valley from Stratton Mountain derived its shape from its owners' special needs. Ann and Charles Dunbar, with three married daughters and assorted grandchildren, wanted a house that could accommodate family and friends of varying ages and interests. So architect Giovanni Pasanella created five levels of living space in 1,700 square feet (see *cutaway drawing, page 83*). All rooms except two ground-floor bedrooms share the height, light and soaring space of a center well whose floor-to-ceiling window reveals multilevel vistas of woods and mountains. Balcony-like triangular living areas form an interior landscape that offers visual excitement when the weather is bleak. White enamel-on-steel staircases, trim and metal flues are a crisp counterpoint to the abundance of warm natural-finish red-cedar clapboards. Concrete columns that support the tree-tall house can be seen inside and out.

John Zimmerman



Wood frame ski house (opposite, inset), sheathed in red-cedar clapboard, rises 35 feet to afford a sweeping view of the snowy slopes across the valley. All rooms except bedrooms are part of an open well crisscrossed by two staircases (opposite). Triangular living room on the fourth level (above) is oriented toward a slate and concrete fireplace and a large window in the well.

High end of living room's pitched ceiling stops at a window above sliding glass doors that open onto a small sunny deck (below). Eat-in kitchen is four steps (not shown) down from living room. Staircase at right leads up to master bedroom and down to first-floor bedrooms and bunk room.



By Frances M. Crawford

THE BOUNTIFUL

Crisp, golden turkey in surroundings as savory as these would signify bounty on any Christmas table. This year you can follow one of three foolproof methods to cook your holiday bird: at high heat as our chef, Jacques Jaffry, does; in a moderate oven, the traditional way; or "in the bag," the newest technique. Afterward,

Squash Supreme



Piquant Onions



Green Beans and
Mushrooms Paprika



Tomato-Cranberry Relish



Glazed Spiced Orange Slices



Turnips Mousseline



HOLIDAY FEAST

encircle your roasted-to-perfection results with any or all of the special relishes and vegetables shown. Recipes for these dishes and more, plus stuffings and turkey-roasting directions, begin on page 62. For the grand finale, choose one of the desserts you'll find in our Christmas Cookbook, pages 67 to 74.



Cauliflower Sauté



Glazed Sweet Potatoes and Apples



Puree of Peas



Orange-Glazed Carrots

HOW TO SET A GREAT COCKTAIL TABLE

Start with California Fruit Cocktail and Miracle Whip Salad Dressing, and any table is set beautifully. Miracle Whip's special blend of fresh-ground spices and creamy smooth texture add a lively teasing touch to this colorful blend of canned fruit.

COTTAGE FRUIT SALAD

- | | |
|-----------------------------------|--|
| 2 1-lb. 1-oz. cans fruit cocktail | $\frac{3}{4}$ cup Miracle Whip |
| 1 envelope unflavored gelatin | $\frac{1}{4}$ cup toasted slivered almonds |
| 3 cups cottage cheese | $\frac{1}{2}$ teaspoon salt |
| | Lettuce |

Drain fruit cocktail, reserving $\frac{1}{2}$ cup syrup. Soften gelatin in reserved syrup; stir over low heat until dissolved. Cool. Add to combined cottage cheese, salad dressing, nuts and salt, mixing until blended. Spoon into individual ring molds. Chill until firm. Unmold on lettuce-lined plates. Fill the center of the molds with fruit cocktail. Makes eight servings.

TRI-COLOR MOLDED SALAD

- | | |
|---|--|
| 2 1-lb. 1-oz. cans fruit cocktail | $\frac{1}{2}$ cup Miracle Whip |
| 1 3-oz. pkg. raspberry flavored gelatin | $\frac{1}{2}$ cup heavy cream, whipped |
| 1 cup boiling water | * * * * * |
| 1 3-oz. pkg. lemon flavored gelatin | 1 3-oz. pkg. lime flavored gelatin |
| 1 cup boiling water | 1 cup boiling water |

Drain fruit cocktail, reserving 1 cup syrup. Dissolve raspberry gelatin in boiling water. Add $\frac{1}{2}$ cup syrup and $1\frac{1}{2}$ cups fruit cocktail. Pour into greased 2-quart mold. Chill until almost firm.

Dissolve lemon gelatin in boiling water; cool. Gradually add to salad dressing, mixing until well blended. Fold in whipped cream. Pour over raspberry layer. Chill until almost firm.

Dissolve lime gelatin in boiling water. Add $\frac{1}{2}$ cup syrup and remaining fruit cocktail. Pour over lemon layer. Chill until firm. Unmold on serving platter. Garnish with lemon leaves. 10 to 12 servings.

PINK FRUIT FREEZE

- | | |
|--|--|
| 1 8-oz. pkg. Philadelphia Brand Cream Cheese | $\frac{1}{2}$ cup Miracle Whip |
| 1 quart strawberry ice cream, softened | 2 1-lb. 1-oz. cans fruit cocktail, drained |
| | $\frac{1}{2}$ cup chopped nuts |

Combine softened cream cheese, ice cream and salad dressing, mixing until well blended. Fold in fruit and nuts. Pour into 9-inch square pan. Freeze until firm. Place in refrigerator 15 minutes before serving. Cut into squares. Garnish with cherries, mint and holly leaves, if desired. Makes nine servings.





Our hunch was right.
A lot of you do want a frosting
more like whipped cream.

"Bravo for you. Finally a delicious mix
that is so light and just right."

Vicki De Fonzo
Chester, Pennsylvania

"The whipped texture and flavor
are unbeatable, tastes lighter
and is much easier to make."

Mrs. Richard A. Schwarze
Wheaton, Illinois

"It's dreamy... not too sweet."

Mrs. Claire Burkhart
Brewster, New York

"Well, as the back of the package
reads - it practically floats over the cake."

Mrs. Judy F. Murray
Kenner, Louisiana

"Best on the market!!! You have
created a family favorite at our home!!!"

Mrs. Rosemary Charters
Walla Walla, Washington

"Believe me, it added just the
right taste, not too sweet."

Rosemary Miskulin
Dallas, Texas

"Your Whipped Frosting Mix will
hold a place in my pantry from now on."

Mrs. James Kugel
Madison, Wisconsin

"Spreads so beautifully. I was real
proud of the cake when completed."

Mrs. Evelyn Smith
Skokie, Illinois

"Thank you... thank you...
thank you."

Mrs. Bernard John Broadbent
Santa Ana, California



"Keep those cards and letters coming."
Betty Crocker

Betty Crocker is a Reg. TM of General Mills, Inc.

HOLIDAY FEAST continued from page 59

ROAST STUFFED TURKEY

Our chef's method (high temperature). Heat oven to 450°. Rinse bird with cold water; drain and pat dry with paper towels. Fill neck cavity with stuffing and skewer skin to back. Tuck wing tips under shoulder joints. Spoon stuffing into body cavity lightly. If opening has a band of skin across it, push drumsticks under it. Otherwise close the opening by placing skewers across it and lacing closed with cord. Tie drumsticks securely to tail. Place turkey, breast side up, on rack in shallow open roasting pan. Brush skin with soft fat or melted butter or margarine. If using a meat thermometer, insert it so the bulb is in the center of the inside thigh muscle. Be sure the bulb is not touching bone. Roast 35 to 45 minutes. Reduce heat to 350°. Tear off a piece of aluminum foil 2 to 3 inches longer than the turkey. Place, tent style, over turkey. Pinch foil lightly at legs to anchor it. Continue roasting, basting occasionally with pan drippings, using the chart below as a guide or until thermometer registers 185°. When turkey is about two-thirds done, cut cord or band of skin at drumsticks so heat can reach inside of thighs. To test for doneness when not using a meat thermometer: About 20 minutes before roasting time is up, press the thick part of the drumstick between fingers protected with paper towel. Meat should feel soft, and drumstick should move up and down easily. Remove turkey to warm platter. Let bird rest 20 minutes in a warm place before carving.

Timetable for roasting at high temperature:

Ready-to-cook weight	Approximate time
6 to 8 pounds	1¾ to 2¼ hours
8 to 12 pounds	2¼ to 2¾ hours
12 to 16 pounds	2¾ to 3¼ hours
16 to 20 pounds	3¼ to 3¾ hours
20 to 24 pounds	3¾ to 4½ hours

Traditional method (moderate temperature) The only difference between this method and the high-temperature method is that the turkey is cooked at a constant temperature of 325°, although to an internal temperature of 185° or for the approximate time given in the chart below. Stuff, truss, put in roasting pan and brush with fat, butter or margarine as above.

Timetable for roasting at moderate temperature:

Ready-to-cook weight	Approximate time
6 to 8 pounds	2 to 2½ hours
8 to 12 pounds	2½ to 3 hours
12 to 16 pounds	3 to 3¾ hours
16 to 20 pounds	3¾ to 4½ hours
20 to 24 pounds	4½ to 5½ hours

The newest method. This year has seen the introduction of oven bags for roasting. Now available in sizes big enough for turkeys, they make roasting easy and convenient. There is no spattering, so the oven stays clean. Follow the directions that accompany the bag, and with no effort you'll have a roast turkey to be proud of.

HAM-AND-PINEAPPLE STUFFING

- 2 tablespoons butter or margarine
- ½ cup minced onion (1 medium)
- 1 cup golden raisins
- 2 cups finely diced cooked ham
- 1 can (1 pound, 4 ounces) crushed pineapple, drained
- 1 cup walnuts
- 4 cups soft bread crumbs (8 slices)

Melt butter or margarine in skillet over medium heat. Sauté onion until pale yellow and soft. Cover raisins with

boiling water; let stand 5 minutes. Drain well. Combine onion, raisins, ham, pineapple, walnuts and bread crumbs. Mix well. Sufficient to stuff neck and body cavities of a 14- to 16-pound turkey.

SAUSAGE-AND-CORNBREAD STUFFING

- 1 pound sausage meat
- 2 cups minced onion (2 large)
- 2 cups chopped celery, including leaves
- 1 package (8 ounces) cornbread stuffing
- 1 egg, beaten
- Dash of pepper
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cloves

Cook sausage meat in large skillet over medium heat, breaking meat up as it cooks. Remove meat to large bowl with slotted spoon. Discard all but 2 tablespoons of fat left in skillet. Add onion and celery. Cook 2 or 3 minutes, stirring occasionally. Combine sausage meat, onion, celery, cornbread, egg, pepper, nutmeg and cloves. Mix well. Sufficient to stuff neck and body cavities of a 14- to 16-pound turkey.

APPLE-AND-SAGE STUFFING

- $\frac{1}{4}$ cup butter or margarine
- 2 cups chopped onion (2 large)
- 1 cup chopped celery
- 2 quarts cubed day-old bread (about 16 slices), toasted, if desired
- 4 cups pared, cored and diced apples
- 2 teaspoons leaf sage, crumbled
- 1 tablespoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 egg, beaten

Melt butter or margarine in large skillet over medium heat. Add onion and celery. Cook, stirring occasionally, until celery is tender. Combine onion-celery mixture, bread, apples, sage, salt, pepper and egg. Toss lightly. Sufficient to stuff neck and body cavities of a 14- to 16-pound turkey.

CHESTNUT STUFFING

- 2 pounds chestnuts
- $\frac{1}{2}$ cup butter or margarine
- 2 cups minced onion (2 large)
- 2 cups chopped celery
- 4 cups soft bread crumbs (8 slices)
- 2 teaspoons salt
- $\frac{1}{2}$ teaspoon pepper
- 1 teaspoon leaf thyme, crumbled
- 1 teaspoon leaf marjoram, crumbled
- $\frac{1}{2}$ cup chicken or turkey stock

Cut long slits in chestnuts. Roast at 450° for 20 minutes. Shell and remove inner skin of chestnuts. Cook chestnuts in boiling, salted water 15 to 20 minutes or until tender; drain; chop. Melt butter or margarine in large skillet. Add onion and celery. Cook until soft, stirring occasionally. Combine chestnuts, onion, celery, bread crumbs, salt, pepper, thyme, marjoram and stock. Mix well. Sufficient to stuff neck and body cavities of a 14- to 16-pound turkey.

continued



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the Giant cooked it. Prevents over-cooking or under-cooking. So you can depend on the same delicious rice dish—dish after dish. Try Rice Medley or any of the other five Green Giant frozen rice dishes. They're foolproof!

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on one package
of any Green Giant
frozen rice



Dealer: As our agent, redeem this coupon for 7¢ on the purchase of one package of Green Giant frozen rice. Mail this coupon to Green Giant Company, Box 90, Le Sueur, Minnesota 56058. We will then pay you 7¢ plus 3¢ handling. This offer void in any state or locality where taxed, prohibited, or restricted by law. Fraud Clause: Any other application of this coupon constitutes fraud. Invoices proving purchases within 90 days of sufficient stock to cover coupons presented for redemption must be made available upon request. Offer expires May 31, 1972.

578

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New Crisp-i-Taters.

Are they french fries that taste like potato chips?
Or are they potato chips that look like french fries?



A new potato snack from General Mills.

After these, french fries and potato chips will never seem the same again.

HOLIDAY FEAST continued

MUSHROOM STUFFING

- ½ cup butter or margarine
- 2 green peppers, seeded and diced
- 4 cups diced celery
- ¼ cup minced shallots or green onions
- 2 pounds mushrooms, coarsely chopped
- 1 teaspoon salt
- Dash of pepper
- 2 quarts cubed day-old bread (about 16 slices)
- ¼ cup chopped parsley
- 1 teaspoon dried tarragon
- 2 eggs, beaten
- 1 can (4 ounces) pimientos, drained and diced

Melt butter or margarine in large skillet over medium heat. Add green peppers and celery. Cook 2 minutes. Add shallots or green onions and mush-

rooms. Sprinkle with salt and pepper. Sauté 5 minutes, stirring occasionally. Transfer mushroom-celery mixture to large bowl. Add bread cubes, parsley, tarragon, eggs and pimientos. Toss lightly to mix. Sufficient to stuff neck and body cavities of 14- to 16-pound turkey.

CAULIFLOWER SAUTÉ (pictured)

- 2 medium-size heads cauliflower
- ½ cup milk
- ½ cup butter or margarine

Remove outer leaves and stalks from cauliflower. Trim off any blemishes on flowerets; wash well. Separate flowerets into small bunches and put into enough boiling, salted water to cover. Add milk.

Cook cauliflower 15 to 20 minutes or until just tender. Drain thoroughly. Melt butter or margarine in large skillet. Sauté cauliflower until lightly browned. Arrange in serving dish. Sprinkle with parsley, if desired. Makes 8 servings.

PIQUANT ONIONS

(pictured)

- 3 pounds small white onions
- ¼ cup butter or margarine
- 1 can (10½ ounces) beef broth, undiluted
- ½ cup water
- ¼ cup wine vinegar
- 1 cup raisins
- 4 tablespoons tomato paste
- 2 tablespoons sugar
- Dash of cayenne
- ¼ teaspoon leaf thyme, crumbled
- 1 bay leaf

Blanch onions in boiling water 3 minutes; drain; peel. Score bottom of each onion with sharp knife to prevent onion from popping while cooking. Melt butter or margarine in large, heavy skillet. Sauté onions over medium heat until golden brown. Add remaining ingredients. Bring to boiling; reduce heat; cover. Simmer 45 to 50 minutes or until onions are tender but still hold their shape. Makes 8 servings. Note: To make 6 servings, use 2 pounds onions in the same amount of sauce.

SQUASH SUPREME

(pictured)

- 3 pounds yellow squash
- 2 cups water
- 1 teaspoon salt
- ¼ cup butter or margarine
- 2 cups diced onions (2 large)
- 1 cup heavy cream
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon ground thyme
- 1 cup fresh bread crumbs
- 2 tablespoons melted butter or margarine

Wash squash. Cut into cubes. Place squash, water and 1 teaspoon salt in saucepan. Cover. Bring to boiling. Reduce heat. Simmer 5 minutes or until just tender. Drain well. Melt ¼ cup butter or margarine in large skillet over medium heat. Add onions; cook, stirring frequently, until onions are soft and beginning to brown. Combine onions, squash and cream. Add salt, pepper and thyme. Turn mixture into shallow casserole. Sprinkle crumbs evenly with 2 tablespoons melted butter or margarine. Place under broiler 2 to 3 minutes or until crumbs are golden brown. Makes 8 servings.

GREEN BEANS AND MUSHROOMS PAPRIKA

(pictured)

- 3 packages (9 ounces each) frozen cut green beans
- $\frac{1}{4}$ cup butter or margarine
- 3 shallots or green onions, finely chopped
- 1 pound mushrooms, cleaned and sliced
- 2 teaspoons lemon juice
- 1 tablespoon paprika
- 1 teaspoon flour
- 1 teaspoon salt
- Dash of bottled hot-pepper sauce
- $\frac{1}{2}$ cup heavy cream

Cook green beans according to package directions; drain. Melt butter or margarine in large skillet. Sauté shallots or green onions over medium heat until tender. Add mushrooms and lemon juice. Cook, stirring constantly, until mushrooms are tender. Combine paprika, flour and salt. Sprinkle over mushrooms; cook, stirring, 1 minute. Add pepper sauce and cream; bring to boiling; cook 1 minute. Add beans; blend well. Makes 8 servings.

ORANGE-GLAZED CARROTS

(pictured)

- 2 bunches carrots
- $1\frac{1}{2}$ cups water
- 1 teaspoon salt
- 1 teaspoon grated orange peel
- $\frac{1}{4}$ cup butter or margarine
- $\frac{1}{4}$ cup light-brown sugar, firmly packed
- $\frac{1}{2}$ teaspoon ground cardamom

Wash and pare carrots; cut each carrot in quarters lengthwise, and then in half. Combine water and salt in saucepan; bring to boiling; add carrots. Cook, covered, 10 to 15 minutes or until tender; drain well. Add orange peel, butter or margarine, brown sugar and cardamom. Place over low heat; stir gently until butter is melted and sugar dissolves and carrots are glazed. Makes 8 servings.

GLAZED SWEET POTATOES AND APPLES

(pictured)

- 2 cans (1 pound each) yams or sweet potatoes, drained
- 2 medium-size tart apples, pared, cored and thinly sliced
- $\frac{1}{2}$ cup light-brown sugar, firmly packed
- $\frac{1}{4}$ cup butter or margarine
- 1 tablespoon prepared mustard
- $\frac{1}{2}$ cup orange juice
- 2 tablespoons lemon juice

Heat oven to 400°. Place yams or sweet potatoes and apples in buttered, shallow 2-quart casserole. Sprinkle with sugar. Melt butter or margarine in saucepan. Stir in mustard, orange and



Kraft flavors the holiday duckling

Take the natural flavor of Kraft Orange Marmalade. Combine it with the 19 herbs and spices in Kraft Barbecue Sauce. Brush it on a plump, young duckling. And surprise your family with a delicious holiday version of Duckling a la Orange.

HOLI-DUCK

Sprinkle both sides of a $4\frac{1}{2}$ to 5-lb. duckling with salt; place breast side up on rack in shallow roasting pan. Cover loosely with aluminum foil; bake at 425° for 45 minutes. Prick skin occasionally. Reduce temperature to 325°; bake an additional $1\frac{1}{2}$ hours. Pour off drippings. Remove foil cover. Continue roasting duckling 45 minutes to 1 hour or until tender, brushing frequently with $\frac{3}{4}$ cup Kraft Pure Orange Marmalade combined with $\frac{1}{2}$ cup Kraft Barbecue Sauce. Serve on rice, garnished with fruit, if desired. 4 servings.



lemon juices. Drizzle over casserole. Bake, uncovered, 35 minutes. Baste frequently. Sprinkle with coarsely chopped walnuts, if desired. Makes 8 servings.

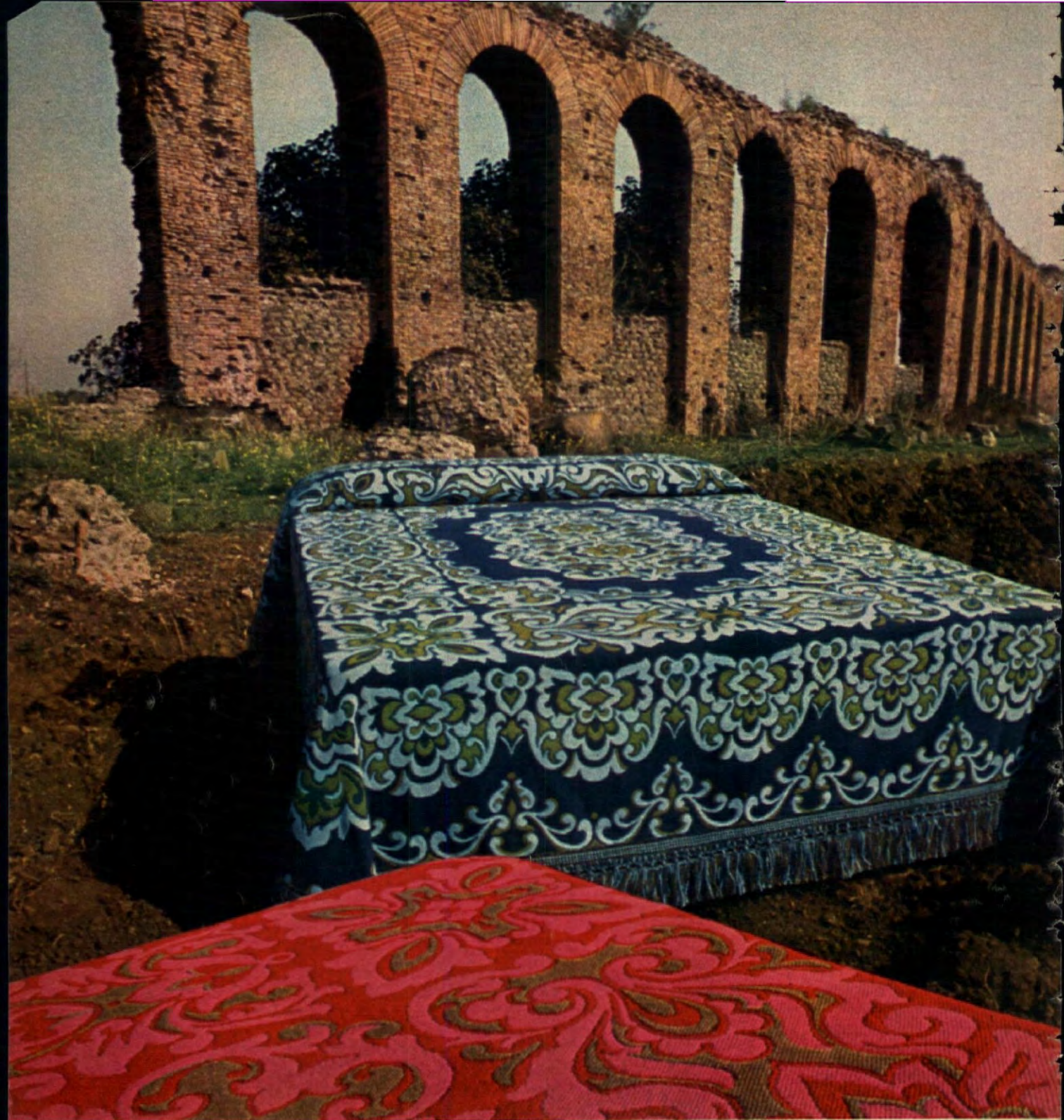
TURNIPS MOUSSELINE (pictured)

- 6 medium-size potatoes
- 2 pounds turnips or rutabaga (2 medium)
- 1 tablespoon sugar
- 1 teaspoon salt
- $\frac{1}{4}$ cup butter or margarine
- 1 cup warm milk
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

Scrub potatoes well; remove eyes and blemishes. Cook in boiling, salted water 35 to 40 minutes or until tender. Drain;

peel. Scrub turnips and peel. Cut into $\frac{1}{2}$ -inch cubes. Place turnips, sugar and 1 teaspoon salt in saucepan. Cover with water; bring to boiling. Reduce heat; cover saucepan; boil gently 20 to 25 minutes or until very tender. Drain. Combine turnips and potatoes in large bowl or pot. Mash with potato masher or electric mixer until free from lumps. Beat in butter or margarine. Add just enough warm milk, gradually, beating constantly, so that mixture is fluffy and creamy. Season with nutmeg, salt and pepper. Turn into warm serving dish. Score top in design with tines of fork, if desired. Makes 8 servings.

continued on page 76



From Italy with love. Sears Bellissimo bedspreads.

The most beautiful bedspreads in the world are made in the province of Lombardy. There, in a remote hillside village, tapestry weaving is still a living art.

On the looms of today, Italian craftsmen weave bedspreads like

their ancestors wove during the Renaissance. Spreads that are thick, luxurious, and heavy in fringe.

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CHRISTMAS COOKBOOK

50 prized
recipes from
American Home
kitchens

Our kitchens, like yours, are busy this month. For holiday baking—with its heart-warming accompaniment of heady aromas—is under way. The desserts we are making come from the most popular recipes we've published in Christmases past. The next seven pages are filled with 50 of these treasured delicacies: cookies, coffee cakes, cakes, pies, puddings and candies—the sweet things that make Christmas a food-lover's paradise. Whether it's a gift for a friend or to share with your family, the treat you make becomes the very essence of holiday giving.



COOKIES

SNOWDROPS

2 cups sifted all-purpose flour
 ¼ teaspoon salt
 1 cup butter or margarine
 ½ cup sifted confectioners' sugar
 1 teaspoon vanilla
 Confectioners' sugar

Heat oven to 350°. Sift flour and salt together. Beat butter or margarine, ½ cup confectioners' sugar and vanilla in bowl until light and fluffy. Work in sifted dry ingredients gradually until mixture is smooth. Pinch off small pieces of dough; roll gently between palms of hands to form balls about 1 inch in diameter. Place about 1 inch apart on ungreased cookie sheets. Bake 12 to 15 minutes or until edges are light golden brown. Do not overbake or allow cookies to become brown. Transfer to wire racks; set racks on large piece of wax paper. Cool cookies slightly; sprinkle with confectioners' sugar. Let cookies cool completely; sprinkle generously with additional confectioners' sugar. Makes about 3½ dozen.

LEBKUCHEN (German Honey Cakes)

¾ cup honey
 ¾ cup brown sugar, firmly packed
 1 egg
 1 teaspoon grated lemon peel
 1 tablespoon lemon juice
 2½ cups sifted all-purpose flour
 ½ teaspoon baking soda
 1 teaspoon ground cinnamon
 1 teaspoon ground ginger
 1 teaspoon ground cloves
 1 jar (4 ounces) candied citron, chopped (½ cup)
 ½ cup chopped nuts
 Candied cherries
 Whole, blanched almonds
 1 cup sugar
 ½ cup water
 ¼ cup sifted confectioners' sugar

Heat honey to boiling; cool. Add brown sugar, egg, lemon peel and juice, flour, soda and spices; blend well. Stir in citron and chopped nuts; chill dough several hours. Heat oven to 400°. Roll out chilled dough on floured board to ¼-inch thickness. Cut into 2x3-inch rectangles; place about 1 inch apart on greased cookie sheets; decorate with cherries and almonds. Bake 10 to 12 minutes. While cookies are baking, bring sugar and water to boiling in small saucepan; boil three minutes; stir in confectioners' sugar. Brush hot cookies with hot glaze; cool on wire racks. If glaze becomes stiff, add a few drops of water; heat until clear again. Store in tightly covered container to mellow. Makes about 3 dozen.

ALMOND TARTS

½ cup ground, blanched almonds
 ¾ cup softened butter or margarine
 ¾ cup sugar
 1 egg white
 1 teaspoon almond extract
 1½ cups sifted all-purpose flour

Mix almonds, butter or margarine, sugar, egg white and almond extract

thoroughly in bowl. Blend in flour; chill thoroughly. Heat oven to 350°. Press small amount of dough into tiny, fluted tart pans about 1¼ inches in diameter. Dough should form a thin shell about ¼ inch thick; do not fill pans solidly. Bake 8 to 10 minutes or until lightly browned. Cool 10 minutes; turn mold upside down; tap on table to loosen tarts. Cool thoroughly on wire racks. May be stored, covered tightly, for a week. Serve plain, fill with slightly sweetened whipped cream, or turn over and dot top of fluted tart with bit of jelly or candied fruit, if desired. Makes about 6 dozen.



FOLDING CHRISTMAS STARS

1 pound cold, unsalted butter or margarine
 3½ cups sifted all-purpose flour
 ½ cup ice water
 Tart red jelly
 1 egg, beaten

Cut butter or margarine into flour until particles are the size of peas. Add ice water slowly while stirring with a fork until just blended. Wrap in wax paper; chill 30 minutes. Roll chilled dough out on floured board into a rectangle; fold in thirds; chill. Repeat rolling and folding 2 or 3 times. Heat oven to 475°. Roll out half the dough ¼ inch thick on floured board. Cut into 4-inch squares. Place about 2 inches apart on cookie sheets. Place a spoonful of jelly in centers. Make 1½-inch cut from each corner toward center. Fold alternate corners in over center; seal with beaten egg. Chill 15 minutes. Brush with beaten egg. Bake 8 to 10 minutes or until well browned. Repeat with remaining dough. Transfer to wire racks; cool. Makes 16 stars.

ANISE COOKIES

1 cup softened butter or margarine
 ½ cup sifted confectioners' sugar
 1 egg yolk
 1½ teaspoons anise extract
 2½ cups sifted all-purpose flour
 Confectioners' sugar

Heat oven to 350°. Blend butter or margarine, ½ cup sugar, egg yolk and extract together. Blend in flour slowly. Put mixture in pastry bag fitted with notched star tube. Press mixture onto ungreased baking sheets in tiny but tall swirls about 1 inch apart. Bake 8 minutes or until set but not brown. Do not overbake. Transfer cookies to wire rack; cool. Shake a light cloud of confectioners' sugar over tops and decorate with a tiny candied lilac floret, if desired. Makes about 3 dozen.

LECKERLI (Spiced Honey Cakes)

2¼ cups sifted all-purpose flour
 2 teaspoons ground cinnamon
 1 teaspoon ground cloves
 ½ cup honey
 ½ cup sugar
 1 cup grated or finely ground almonds
 ½ teaspoon grated lemon peel
 1½ tablespoons lemon juice
 ¼ cup brandy or kirsch
 ½ cup mixed, finely chopped candied orange and lemon peel
 1 cup water
 ½ cup sugar

Sift flour, cinnamon and cloves together. Simmer honey and ½ cup sugar until sugar dissolves. Remove from heat; add almonds, lemon peel and juice and brandy or kirsch; mix well. Add flour mixture; mix until smooth. Stir in candied peel. Chill 1 hour. Roll out chilled dough on floured board to a 10x12-inch rectangle. Cut into 24 cookies. Place on well-floured board; cover; let stand overnight. Heat oven to 350°. Combine water and ½ cup sugar in saucepan. Cook to 220°. Remove from heat; reserve. Transfer cookies to greased cookie sheets, placing them about 1 inch apart. Bake 10 to 12 minutes or until very delicately browned. While cookies are baking, reheat glaze to boiling. Transfer cookies to wire racks. While hot, brush several times with glaze. Cool. Store cookies in airtight container 2 to 4 weeks to mellow. Makes 2 dozen.

KRUMKAKE (Rolled Wafers)

3 eggs
 1 cup sugar
 1½ cups sifted all-purpose flour
 ¼ teaspoon ground cardamom
 ¼ teaspoon salt
 1 cup heavy cream

Beat eggs and sugar until very thick. Sift flour, cardamom and salt together. Add alternately with cream to egg mixture. Heat krumkake iron to moderately hot on top of range. Do not allow to become too hot, as cookies are fragile and will burn. Drop a tablespoonful of batter on hot iron; bring cover down, but do not press hard. Cook over moderate heat about 30 seconds on each side. Peel cookie from iron; quickly roll around wooden dowel or cone-shaped form (whichever comes with your iron). Cookie will stiffen at once and may be removed from form when you're ready to roll the next cookie. Serve as is, or, just before serving, fill with whipped cream flavored with rum or brandy extract. Makes about 3 dozen.



SCOTCH SHORTBREAD

- 2½ cups sifted all-purpose flour
- ¾ cup sugar
- 1 cup butter or margarine

Heat oven to 325°. Sift flour and sugar together. Cut butter or margarine in small pieces into flour mixture. Mix in with fingers until stiff dough forms. Roll out ½ inch thick on floured surface; cut into small, fancy shapes. Place about 1 inch apart on lightly greased cookie sheets. Bake 35 to 40 minutes or until golden brown. Transfer to wire racks; cool. Makes about 3 dozen.



PFEFFERNÜSSE (Spice Balls)

- 2¼ cups sifted all-purpose flour
- 1 teaspoon baking powder
- 2 teaspoons ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground mace
- ¼ teaspoon pepper
- 2 eggs
- 1 cup sugar
- 1 teaspoon grated lemon peel
- 1 jar (4 ounces) candied citron, finely chopped (½ cup)
- Confectioners' sugar

Sift flour, baking powder, cinnamon, cloves, mace and pepper together. Beat eggs until light; beat in sugar until very light and fluffy. Stir in dry ingredients. Mix in lemon peel and citron. Break off small pieces of dough; roll into 1-inch balls. Place cookies about 1 inch apart on greased cookie sheets. Cover with wax paper; let stand overnight. Heat oven to 350°. Bake 20 minutes. Transfer to wire racks; cool. Roll in confectioners' sugar to coat. Store in tightly covered container for about a week to mellow. Makes about 4 dozen.

BERLINER KRÄNZE (Wreaths)

- 1 cup butter or margarine
- 1 cup sifted confectioners' sugar
- 2 egg yolks
- 1 tablespoon water
- 2 hard-cooked egg yolks, sieved
- ½ teaspoon vanilla
- ½ teaspoon almond extract
- 3 cups sifted all-purpose flour
- 1 egg white, slightly beaten
- Green sugar
- Candied cherries, slivered

Cream butter or margarine; gradually add confectioners' sugar. Add egg yolks, water and sieved egg yolks. Add vanilla and almond extract. Add flour gradually; mix until blended. Chill 1 hour. Heat oven to 375°. Roll 1 rounded teaspoonful of dough on lightly floured board into a strip ¼ inch wide and 7 to 8 inches long. Loop ends to form a knot. Place on cookie sheet. Repeat with remaining dough. Brush wreaths with egg white; sprinkle with green sugar. Bake 10 to 12 minutes or until very light brown. Transfer to wire racks; cool; garnish at knot with cherry slivers. Makes 4 dozen.

FRYTEKAKA (Almond-filled Bars)

- 2½ cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 cup butter or margarine
- ½ cup granulated sugar
- 1 egg
- 1¼ cups blanched almonds, finely chopped
- 2 cups sifted confectioners' sugar
- 3 tablespoons sherry
- 1 egg white

Sift flour and baking powder into bowl; cut in butter or margarine with pastry blender. Add ½ cup sugar and egg; blend well. Chill dough at least 2 hours. Combine remaining ingredients in small bowl. Heat oven to 375°. Place half the chilled dough in 13x9x2-inch baking pan; pat out evenly to cover pan; spread almond mixture over dough. Roll remaining half of dough between two pieces of wax paper to 13x9-inch rectangle; carefully peel off top paper. Invert dough and paper onto filling in pan; peel off paper; pat dough gently to fit. Bake 30 to 35 minutes or until lightly browned. Cool on wire rack. Cut into bars. Makes about 4 dozen.

SPRITZ

- 1 cup softened butter or margarine
- ¾ cup sugar
- 3 egg yolks
- 1 teaspoon vanilla or almond extract
- 2¼ cups sifted all-purpose flour

Heat oven to 400°. Combine butter or margarine, sugar, egg yolks and extract in bowl. Work in flour gradually. Press dough through cookie press, in design of your choice, onto ungreased cookie sheets. Cookies should be about 1 inch apart. Bake 7 to 10 minutes until just set, but not brown. Transfer to wire racks; cool. Makes 5½ dozen.

COFFEE CAKES

STOLLEN

- ¾ cup milk
- ½ cup sugar
- 1 teaspoon salt
- ½ cup softened butter or margarine
- ¼ cup warm water (105° to 115°)
- 1 package active dry yeast or 1 cake compressed yeast
- 2 eggs
- 5 to 5½ cups sifted all-purpose flour
- ½ cup chopped, blanched almonds
- 1 jar (4 ounces) candied cherries, halved (½ cup)
- 1 jar (4 ounces) candied citron, chopped (½ cup)
- 1 cup raisins
- 1 tablespoon grated lemon peel
- ¼ cup melted butter or margarine

Combine milk, sugar, salt and butter or margarine in saucepan. Heat just until bubbles appear around the edge. Cool to lukewarm. Measure warm water into large mixing bowl. Sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture and eggs; mix well. Add 3 cups flour; beat until smooth.

Add almonds, cherries, citron, raisins and lemon peel. Mix in 1½ cups flour. Dough will be very sticky. Flour board with remaining flour. Turn dough out

onto board. Work just enough flour into dough with spatula or hands to make it easy to handle. Knead 5 minutes or until dough is smooth and elastic. Place in large greased bowl; turn dough over to bring greased side to top. Cover with damp towel. Let rise in warm place (85°), free from draft, 1 to 1½ hours or until doubled in bulk. Punch dough down. Let rise 30 minutes or until double. Heat oven to 375°.

Punch dough down. Turn out onto floured board. Knead to distribute air bubbles; divide in half. Shape each half into 7x12-inch oval; brush with melted butter or margarine. Fold long side two-thirds across dough. Place on greased cookie sheets; cover. Let rise 1 hour or until doubled in bulk. Bake 30 to 35 minutes, brushing with melted butter or margarine halfway through baking. Remove from oven; transfer to wire racks. Cool. Drizzle with frosting made by mixing 1 cup sifted confectioners' sugar and a little milk, if desired.

DANISH TWIST

- 1 cup butter or margarine
- ½ cup sifted all-purpose flour
- ¾ cup milk
- ¼ cup sugar
- ½ teaspoon salt
- ½ cup warm water (105° to 115°)
- 1 package active dry yeast or 1 cake compressed yeast
- 1 egg
- 3 to 3½ cups sifted all-purpose flour
- Raisin-Almond Filling or Apricot Filling
- 1 egg yolk
- 2 tablespoons water
- Sliced blanched almonds
- Sugar

Cream butter or margarine and ½ cup flour together. Shape into 12x6-inch rectangle on wax paper; chill. Combine milk, sugar and salt in saucepan. Heat just until bubbles appear around the edge; cool to lukewarm. Measure warm water into large mixing bowl. Sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture, egg and enough flour to make a soft dough. Turn out onto floured board. Knead 5 minutes or until dough is smooth and elastic. Roll out to 15-inch square.

Place chilled butter rectangle on half the dough; fold other half over; press edges of dough together. Give dough a quarter turn; roll to 15-inch square. Fold in thirds; turn to bring long side to front. Repeat rolling, folding and turning twice. Chill 30 minutes.

While dough chills, prepare filling of your choice from the recipes that follow. Heat oven to 375°. Roll dough out to 12x15-inch rectangle. Cut in half lengthwise. Spread each strip with half the filling. Roll up each, starting from the long side. Press to seal ends and seam. Twist each into coil on lightly greased cookie sheet. Blend yolk and water; brush over twists. Sprinkle with almonds and sugar. Let rise 40 minutes or until double. Bake 25 to 30 minutes or until golden brown.

RAISIN-ALMOND FILLING

3 tablespoons butter or margarine
¾ cup sifted confectioners' sugar
¼ cup chopped, blanched almonds
¼ cup raisins

Blend butter or margarine and sugar. Spread half on each strip of dough. Sprinkle each with half the almonds and raisins.

APRICOT FILLING

½ cup diced, dried apricots
½ cup water
2 tablespoons sugar
¼ cup raisins
2 tablespoons chopped citron
2 tablespoons chopped, candied cherries

Simmer apricots, water and sugar in small saucepan until apricots are tender and water is absorbed. Stir in raisins, citron and cherries. Spread half the mixture on each strip of dough.

PANETTONE

¾ cup milk
½ cup sugar
1 teaspoon salt
½ cup softened butter or margarine
¾ cup warm water (105° to 115°)
1 package active dry yeast or 1 cake compressed yeast
2 eggs
5 to 5½ cups sifted all-purpose flour
3 egg yolks, beaten
1 cup golden raisins
½ cup pine nuts (pignoli)
1 cup mixed candied fruits
1½ teaspoons anise extract
2 tablespoons melted butter or margarine
Confectioners' sugar

Combine milk, sugar, salt and butter or margarine in saucepan. Heat just until bubbles appear around the edge. Cool to lukewarm. Measure warm water into large mixing bowl. Sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture and eggs; mix well. Add 3 cups flour; beat until smooth.

Stir in beaten egg yolks, raisins, pine nuts, candied fruits and anise extract. Mix in 1½ cups flour. Dough will be very sticky. Flour board with remaining flour. Turn dough out onto board. Work just enough flour into dough with spatula or hands to make it easy to handle. Knead 5 minutes or until dough is smooth and elastic. Place in large greased bowl; turn dough over to bring greased side to top. Cover with damp towel. Let rise in warm place (85°), free from draft, 1 to 1½ hours or until doubled in bulk. Punch dough down. Let rise 30 minutes or until double.

While dough rises, prepare pan: Tear off piece of heavy-duty aluminum foil long enough to circle 9-inch layer-cake pan. Fold foil lengthwise until it is 3 inches wide. Form into circle inside pan; secure with paper clip. Grease bottom of pan and inside of foil. Heat oven to 400°.

Punch down risen dough. Turn out onto floured board. Knead to distribute air bubbles. Shape into smooth ball. Press into prepared pan. Let rise 1 hour or until doubled in bulk. Cut cross in top

with sharp knife. Brush with melted butter or margarine. Bake 10 minutes. Reduce oven heat to 325°; bake 35 to 40 minutes or until top is golden brown. Remove from pan; cool on wire rack. Sprinkle with confectioners' sugar. Decorate with candied cherries and angelica, if desired.

ALMOND CROWN COFFEE CAKE

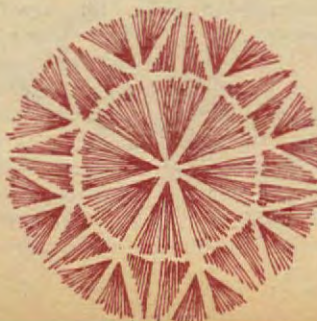
1 cup milk
1½ teaspoons salt
¾ cup sugar
¾ cup softened butter or margarine
¼ cup warm water (105° to 115°)
2 packages active dry yeast or 2 cakes compressed yeast
2 eggs
6½ to 7 cups sifted all-purpose flour
¼ cup butter or margarine
½ cup sugar
1½ teaspoons almond extract
¾ cup ground, blanched almonds
1 egg yolk
2 teaspoons water

Combine milk, salt, ¾ cup sugar and softened butter or margarine in saucepan. Heat just until bubbles appear around the edge; cool to lukewarm. Measure warm water into large mixing bowl. Sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture and eggs. Add 4 cups flour; beat until smooth. Stir in 2 cups flour. Dough will be very sticky. Flour board with remaining flour. Turn dough out onto board. Work just enough flour into dough with spatula or hands to make it easy to handle. Knead 5 minutes or until dough is smooth and elastic. Place in large greased bowl; turn dough over to bring greased side to top. Cover with damp towel. Let rise in warm place (85°), free from draft, 1 to 1½ hours or until doubled in bulk. Punch dough down. Let rise 30 minutes or until double.

While dough rises, prepare filling: Cream ¼ cup butter or margarine and ½ cup sugar until light and fluffy. Add extract and almonds. Beat until smooth.

Punch dough down. Turn out onto floured board. Knead to distribute air bubbles. Roll out to 14x16-inch rectangle. Spread filling evenly over dough. Roll up, jelly-roll fashion, starting from longer side. Shape into ring; join ends; pinch to seal. Place in lightly greased 10x4-inch tube pan. Cover. Let rise 1 hour or until doubled in bulk. Heat oven to 350°.

Beat egg yolk and water together. Brush on ring. Bake 50 minutes or until golden brown. Remove from pan; cool on wire rack. Garnish with almond halves, if desired.



CAKES

ORIENTAL FRUITCAKE

(pictured on cover)

2 cups sifted all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon ground allspice
¼ teaspoon ground cloves
½ teaspoon ground mace
1 teaspoon ground cinnamon
½ cup shortening
1¼ cups sugar
3 eggs
½ cup molasses
½ cup milk
1 cup chopped walnuts or pecans
1 cup raisins
2 cups mixed candied fruits
1 package (2-layer) white cake mix
Lemon Coconut Filling
Fluffy 7-Minute Frosting

Heat oven to 275°. Grease two 9x1½-inch layer-cake pans. Line bottoms with wax paper; grease paper. Sift flour, baking soda, salt and spices together. Beat shortening, sugar, eggs and molasses until well blended. Add flour mixture alternately with milk, beginning and ending with flour. Stir in nuts, raisins and candied fruits. Pour into prepared pans. Bake 1 hour or until cake springs back when lightly touched with fingertip. Cool in pans 10 minutes; remove from pans. Peel off paper. Cool cakes completely on wire racks.

Prepare, bake and cool one 9-inch layer from half the package of white cake mix according to package directions. Put 1 spice layer on serving plate; spread with half the lemon filling. Place white layer on top; spread with remaining filling. Add second spice layer. Frost top and sides with 7-Minute Frosting. Decorate with angelica (cut into leaves) and candied cherries, if desired.

LEMON-COCONUT FILLING

¾ cup sugar
3 tablespoons cornstarch
¾ cup water
1 tablespoon butter or margarine
2 tablespoons grated lemon peel
¼ cup lemon juice
½ cup flaked coconut

Mix sugar and cornstarch in small saucepan; stir in water. Cook over medium heat, stirring constantly, until thickened and clear. Remove from heat; add butter or margarine. Cool. Stir in lemon peel and juice and coconut.

FLUFFY 7-MINUTE FROSTING

3 egg whites
1 cup sugar
½ cup light corn syrup
3 tablespoons water
¼ teaspoon cream of tartar
1 teaspoon vanilla

Blend egg whites, sugar, corn syrup, water and cream of tartar in top of double boiler. Place over boiling water, making sure water does not touch bottom of pan. Beat rapidly with rotary beater or with electric mixer at high speed until mixture stands in stiff peaks. Remove pan from boiling water. Beat in vanilla.

FRENCH YULE LOG (*Bûche de Noël*) (pictured on cover)

- 3 eggs
- 1 cup sugar
- $\frac{1}{2}$ cup water
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 package (6 $\frac{3}{4}$ ounces) creamy-white frosting mix
- 1 package (14 ounces) chocolate fudge frosting mix
- 1 tablespoon instant coffee or 2 teaspoons freeze-dried instant coffee

Heat oven to 375°. Grease 15x10x1-inch jelly-roll pan. Line bottom with wax paper; grease paper. Sprinkle a clean kitchen towel with confectioners' sugar the length and width of pan.

Beat eggs at high speed on mixer until thick and lemon colored. Add sugar; beat until very thick. Stir in water and vanilla. Sift flour, baking powder and salt together. Fold gently into egg mixture. Spread evenly in prepared pan. Bake 12 to 15 minutes or until top springs back when gently touched with fingertip. Loosen edges; invert on prepared towel. Peel off paper. Cut off crisp edges. Roll up cake and towel, starting from narrow end. Cool on wire rack.

Prepare white and chocolate frostings according to package directions. Remove and reserve $\frac{1}{4}$ cup white frosting. Stir remainder and instant coffee into chocolate frosting. Unroll cake; spread with chocolate frosting mixture. Reroll cake. Frost cake with remaining frosting. Cut a diagonal slice from each end. Place slices on roll to resemble knots in log. Frost knots and ends of roll with reserved $\frac{1}{4}$ cup white frosting. Score frosting with fork to resemble bark of tree.

EASY HOLIDAY FRUITCAKE

- 1 cup seedless raisins
- 1 cup seeded raisins
- 1 can (about 1 pound) cling peaches, drained and chopped
- 1 cup shortening
- 1 cup brown sugar, firmly packed
- $\frac{1}{2}$ cup orange juice
- 2 jars (1 pound each) mixed candied fruits
- 2 cups walnuts, chopped
- 4 eggs, beaten
- 2 $\frac{1}{2}$ cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 $\frac{1}{2}$ teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground cloves

Heat oven to 300°. Grease two 9x5x3-inch loaf pans. Combine raisins, peaches, shortening, sugar and orange juice in medium-size saucepan. Heat just to boiling. Remove from heat; pour into large bowl; cool. Add candied fruits and nuts; stir in beaten eggs. Sift flour, baking powder, salt, cinnamon, nutmeg and cloves together; beat into fruit mixture. Spoon into prepared pans. Bake 2 hours or until cake tester inserted in center comes out clean. Cool cakes; remove from pans. Store several weeks in covered container to allow flavors to mellow.

DUNDEE CAKE

- 2 $\frac{1}{2}$ cups sifted all-purpose flour
- 1 teaspoon baking powder
- $\frac{3}{4}$ cup butter or margarine
- 1 teaspoon grated orange peel
- 1 cup sugar
- 4 eggs
- 2 tablespoons orange juice
- $\frac{1}{2}$ cup golden raisins
- $\frac{1}{2}$ cup currants
- 1 jar (4 ounces) candied lemon peel ($\frac{1}{2}$ cup)
- 1 jar (4 ounces) candied cherries, halved ($\frac{1}{2}$ cup)
- $\frac{1}{4}$ cup chopped, blanched almonds
- Whole blanched almonds
- Candied cherries

Heat oven to 275°. Line 9x5x3-inch loaf pan with aluminum foil; grease foil. Sift flour and baking powder together. Beat butter or margarine, orange peel, sugar and eggs together until well blended. Add flour mixture alternately with orange juice, beginning and ending with flour. Stir in raisins, currants, lemon peel, halved cherries and chopped almonds. Spread batter evenly in prepared pan. Bake 1 hour, 50 minutes or until cake tester inserted in center comes out clean. Cool cake in pan. Remove from pan; peel off foil. Cool completely on wire rack. Decorate with whole almonds and candied cherries.

NOEL FRUITCAKE

- 3 $\frac{1}{2}$ cups sifted all-purpose flour
- 1 $\frac{1}{4}$ teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- 1 $\frac{1}{4}$ cups raisins
- 1 cup chopped nuts
- 1 package (about 12 ounces) dried apricots, chopped
- 2 jars (4 ounces each) candied cherries, halved (1 cup)
- 1 jar (4 ounces) candied lemon peel ($\frac{1}{2}$ cup)
- 1 jar (4 ounces) candied citron ($\frac{1}{2}$ cup)
- 1 tablespoon grated orange peel
- $\frac{1}{2}$ cup orange juice
- 1 cup currant or grape jelly
- 1 $\frac{1}{2}$ cups shortening
- 2 $\frac{1}{2}$ cups brown sugar, firmly packed
- 5 eggs

Heat oven to 300°. Line 10x4-inch tube pan or two 9x5x3-inch loaf pans with heavy brown paper; grease paper. Sift flour, baking powder, salt, cinnamon and cloves together. Combine raisins, nuts, apricots, cherries, lemon peel and citron in bowl; reserve. Beat orange peel, juice and jelly together with fork in small bowl; reserve. Beat shortening, sugar and eggs in large bowl until fluffy. Add flour mixture alternately with reserved orange-juice mixture, beginning and ending with flour. Stir in reserved fruit mixture. Turn batter into prepared pan(s). Bake 3 $\frac{1}{2}$ to 4 hours for tube cake, 2 $\frac{1}{2}$ to 3 hours for loaf cakes or until cake tester inserted in center comes out clean. Cover cake with brown paper during last hour of baking to keep top from darkening too much. Cool cake completely in pan; remove from pan. Peel off paper. Store cake several weeks in covered container to allow flavors to mellow.

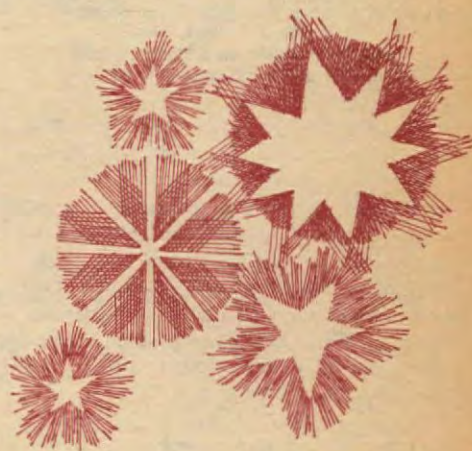
PIES

PASTRY (for 2-crust pie)

- 2 cups sifted all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup shortening
- 6 tablespoons cold water

Sift flour and salt into mixing bowl. Cut in shortening with pastry blender until mixture resembles corn meal. Sprinkle cold water evenly over surface; stir with fork until all dry particles are moistened and pastry clings together. Shape into ball; divide in half. Roll out one half to 12-inch circle on floured surface, using a light motion from center to edge. Be sure pastry is free-moving at all times. If it sticks, loosen with spatula and sprinkle a little flour underneath. To make it 12 inches round, invert pie plate over pastry; mark 1 $\frac{1}{2}$ inches larger all around plate. Cut through mark with sharp knife; remove plate. Fold pastry in half; lift into 9-inch pie plate; unfold. Fit gently into contours of plate. Do not stretch. Spoon or pour in filling.

TOP CRUST: Roll out second half of pastry to 12-inch circle; cut vents for steam to escape. Fold in half; place on filling. Fold excess pastry under bottom crust, even with edge of plate. Pinch with fingers to form a high-standing collar around rim. Flute edge. For flat edge, trim both crusts even with edge of plate; crimp with tines of floured fork.



PASTRY (for 1-crust pie)

- 1 cup sifted all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup shortening
- 3 tablespoons cold water

Prepare pastry and roll out on floured surface to a 12-inch circle as for 2-crust pastry recipe. Fold pastry in half; lift carefully into 9-inch pie plate; unfold. Fit gently into contours of plate. Do not stretch pastry. Fold under excess pastry so it is even with edge of pie plate. Pinch with fingers to form a standing collar all around rim. Flute edge as desired.

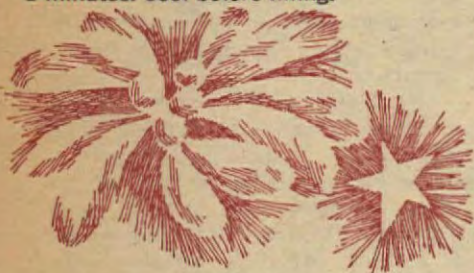
UNBAKED CRUST: When filling and crust are baked together, follow time and temperature requirements of filling recipe.

BAKED CRUST: Heat oven to 450°. Line pie plate and flute edge as above. Prick bottom and sides of pastry thoroughly with fork. Fit a piece of wax paper into pastry shell; fill with raw rice or beans. This will weigh pastry down until it sets and prevent bubbles and shrinkage. Bake 8 to 10 minutes; remove rice or beans and paper. Bake shell 8 to 10 minutes longer or until golden brown. Cool before filling.

BAKED CRUMB CRUST

- 1½ cups crushed graham-cracker crumbs (about 18) or 1½ cups packaged graham-cracker crumbs
- ¼ cup softened butter or margarine
- ¼ cup sugar

Heat oven to 350°. Mix crumbs, butter or margarine and sugar in bowl thoroughly. Press firmly on bottom and sides of lightly buttered 9-inch pie plate. Bake 8 minutes. Cool before filling.



MINCEMEAT PIE

Pastry for 2-crust pie

- 1 jar (1 pound, 12 ounces) prepared mincemeat or 1 package (9 ounces) condensed mincemeat
- 1 large apple, pared, cored and chopped

Prepare pastry; roll out half the pastry to a 12-inch circle; line 9-inch pie plate. If using condensed mincemeat, prepare according to package directions. Heat oven to 425°. Combine mincemeat and apple; turn filling into lined pie plate. Roll out remaining pastry for top crust; cut vents to allow steam to escape during baking. Place over filling; seal; flute. Bake 30 to 35 minutes or until pie is golden brown.

GLAZED APPLE-MINCE PIE

- 1 unbaked 9-inch pastry crust
- 2 jars (1 pound 12 ounces each) prepared mincemeat
- 1 medium-size apple, pared, cored and chopped
- 1 jar (4 ounces) candied citron, diced (½ cup)
- 1 jar (4 ounces) candied cherries, halved (½ cup)
- 1 tablespoon brandy
- 2 medium-size apples, pared, cored and sliced
- ½ cup apricot preserves

Prepare pastry crust according to recipe. Heat oven to 400°. Combine mincemeat, chopped apple, citron, ½ cup of cherries and brandy; turn into unbaked pastry shell. Arrange sliced apples in overlapping ring on top of mincemeat. Heat apricot preserves until bubbly; brush or spoon generously over apple slices. Bake 30 to 35 minutes or

until pastry is golden brown. If apples are browning too quickly, cover with circle of aluminum foil until pastry browns. Garnish with remaining ½ cup cherries.

CRANBERRY-MINCE PIE

Pastry for 2-crust pie

- 2 cups sugar
- ½ cup water
- 4 cups fresh cranberries
- ¼ cup cornstarch
- ½ cup orange juice
- 1 cup prepared mincemeat

Prepare pastry. Roll out half the pastry to a 12-inch circle; line 9-inch pie plate. Bring sugar and water to boiling in large saucepan; add cranberries; cook until skins pop. Combine cornstarch and orange juice; add quickly to cranberry mixture, stirring constantly to prevent lumping. Cook until thickened and bubbly; add mincemeat; cool. Turn into pastry-lined pie plate. Heat oven to 400°. Cut strips from remaining pastry; arrange on top of pie in design; form edge; flute. Bake 35 to 40 minutes or until pastry is brown and filling is bubbly. Serve with Hard Sauce.

PUMPKIN PIE

- 1 unbaked 9-inch pastry crust
- 2 eggs
- ¾ cup brown sugar, firmly packed
- 1 can (about 1 pound) pumpkin
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 1 can (14½ ounces) evaporated milk (1½ cups)

Prepare pastry crust according to recipe. Beat eggs slightly in large bowl; add brown sugar, pumpkin, salt and spices; mix well. Stir in evaporated milk; pour into pastry shell. Bake at 425° for 15 minutes. Reduce oven heat to 375°; bake 30 minutes or until thin-bladed knife or spatula inserted halfway between edge and center comes out clean. Cool. Serve plain or with whipped cream, ice cream or Cheddar cheese.

LOUISIANA PECAN PIE

- 1 unbaked 9-inch pastry crust
- ¼ cup butter or margarine
- 3 eggs
- ¾ cup sugar
- ¼ teaspoon salt
- 1 cup dark corn syrup
- 1 teaspoon vanilla
- 1½ cups chopped pecans

Prepare pastry crust according to recipe. Heat oven to 350°. Melt butter or margarine; cool. Beat eggs with sugar and salt until foamy and well blended. Add corn syrup, vanilla and cooled butter or margarine; blend. Stir in pecans. Pour into pastry shell. Bake 40 to 50 minutes or until thin-bladed knife or spatula inserted halfway between edge and center comes out clean. (Overbaking will curdle the filling.) Cool. Serve with puffs of whipped cream and whole toasted pecans, if desired.



SWEET POTATO-PECAN PIE

- 1 unbaked 9-inch pastry crust
- ½ cup chopped pecans
- 2 tablespoons butter or margarine
- ¼ cup brown sugar, firmly packed
- 1 can (1 pound, 14 ounces) sweet potatoes or yams, drained
- ½ cup brown sugar, firmly packed
- 1 teaspoon ground ginger
- ¼ teaspoon ground cloves
- 1½ teaspoons ground cinnamon
- ¼ teaspoon salt
- 2 eggs, beaten
- 1½ cups milk

Prepare pastry crust according to recipe. Heat oven to 450°. Combine pecans, butter or margarine and ¼ cup brown sugar; spread evenly on bottom of pastry shell. Bake 10 minutes; cool. Reduce oven heat to 350°. Beat sweet potatoes or yams with electric mixer until smooth. Add ½ cup brown sugar, ginger, cloves, cinnamon, salt and eggs; beat until blended. Add milk slowly; continue beating until mixture is quite smooth. Pour into cooled pastry shell. Bake 35 to 40 minutes or until thin-bladed knife or spatula inserted halfway between center and edge comes out clean. Cool before serving. Serve with whipped cream, if desired.

PUMPKIN CHIFFON PIE

- 1 baked 9-inch crumb crust
- 1 envelope unflavored gelatin
- ¾ cup brown sugar, firmly packed
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- 1 can (about 1 pound) pumpkin
- 2 egg yolks
- ½ cup milk
- 2 egg whites
- ½ cup sugar
- 1 teaspoon grated orange peel
- ½ cup dairy sour cream

Prepare crumb crust according to recipe. Combine gelatin, brown sugar, salt, cinnamon, ginger, cloves, pumpkin, egg yolks and milk in saucepan. Cook over medium heat, stirring constantly, until mixture comes to boiling. Do not boil. Cool; chill until mixture mounds when spooned. Beat egg whites until foamy; add sugar gradually. Continue beating until meringue forms stiff, glossy peaks. Fold pumpkin mixture into meringue; fold in orange peel and sour cream. Spoon into crumb crust; chill several hours or until set. Garnish with orange sections and additional sour cream, if desired.

BLACK-BOTTOM PIE

- 1 baked 9-inch crumb crust
- 1 envelope unflavored gelatin
- $\frac{1}{4}$ cup cold water
- $\frac{1}{2}$ cup sugar
- 2 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- $2\frac{1}{2}$ cups milk
- 3 egg yolks, slightly beaten
- 3 squares unsweetened chocolate, melted and cooled
- 2 tablespoons light rum
- 3 egg whites
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ cup heavy cream, whipped

Prepare crumb crust according to recipe. Soften gelatin in cold water. Mix $\frac{1}{2}$ cup sugar, cornstarch and salt in top of double boiler. Combine milk and egg yolks; stir into cornstarch mixture. Cook over hot, not boiling, water until custard coats spoon; remove from heat. Measure $1\frac{1}{2}$ cups custard mixture into bowl; blend in melted chocolate. Pour into prepared crumb crust; chill until firm. Add softened gelatin to remaining custard; stir until dissolved; chill just until it begins to set; stir in rum. Beat egg whites and cream of tartar until foamy; beat in $\frac{1}{3}$ cup sugar gradually. Continue beating until meringue forms stiff, glossy peaks; fold custard mixture into meringue; fold in whipped cream. Spoon onto chocolate layer in crumb crust. Chill until set.

CRANBERRY CHIFFON PIE

- 1 baked 9-inch crumb crust
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup flour
- 1 envelope unflavored gelatin
- $\frac{1}{2}$ teaspoon salt
- 1 bottle (1 pint) cranberry juice cocktail
- 3 egg whites
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup heavy cream, whipped

Prepare crumb crust according to recipe. Combine $\frac{1}{2}$ cup sugar, flour, gelatin and salt in saucepan. Add cranberry juice; stir to blend. Cook over medium heat, stirring constantly, until thickened and bubbly. Cool; chill until mixture mounds when spooned. Beat egg whites until foamy; add $\frac{1}{2}$ cup sugar gradually. Continue beating until meringue forms stiff, glossy peaks. Fold into cranberry mixture; fold in whipped cream. Spoon into crumb crust; chill several hours or until set. Garnish with additional whipped cream, if desired.

NESSERODE PIE

- 1 baked 9-inch pastry crust
- 1 envelope unflavored gelatin
- $\frac{1}{4}$ cup sugar
- 3 egg yolks, slightly beaten
- $1\frac{1}{2}$ cups milk
- 3 egg whites
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup heavy cream, whipped
- 1 jar (10 ounces) Nesselrode mixture

Prepare pastry crust according to recipe. Blend gelatin and $\frac{1}{4}$ cup sugar in top of double boiler. Add egg yolks and milk. Cook over hot, not boiling, water until custard thickens and coats spoon. Cool;

chill until mixture mounds when spooned. Beat egg whites until foamy; add $\frac{1}{4}$ cup sugar gradually. Continue beating until meringue forms stiff, glossy peaks. Fold custard mixture into meringue; fold in whipped cream and Nesselrode mixture. Spoon into pastry crust; chill several hours or until set.

FUDGE-NUT PIE

- 1 unbaked 9-inch pastry crust
- $\frac{1}{2}$ cup butter or margarine
- 1 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- 2 squares unsweetened chocolate, melted
- $\frac{1}{3}$ cup sifted all-purpose flour
- 2 egg whites
- Dash of salt
- $\frac{1}{4}$ cup coarsely chopped walnuts

Prepare pastry crust according to recipe. Cream butter or margarine in bowl; beat in sugar gradually; continue beating until light and fluffy. Add egg yolks and vanilla; blend well. Add melted chocolate and flour. Beat egg whites and salt in second bowl until stiff but not dry; fold into chocolate mixture. Add walnuts; turn into pastry shell. Bake at 375° for 30 to 35 minutes or until puffed. Cool. Serve with vanilla or coffee ice cream or with whipped cream, if desired.

CHESS TARTS

- Pastry for 2-crust pie
- $\frac{1}{2}$ cup butter or margarine
- 1 cup sugar
- 2 eggs
- 2 teaspoons grated orange peel
- $\frac{1}{2}$ cup dairy sour cream
- $1\frac{1}{2}$ cups chopped pecans
- 1 cup raisins
- Pecan halves

Prepare pastry according to recipe. Roll out on floured board; cut into eight 5-inch circles; fit circles into 3-inch tart pans. Flute edges. Heat oven to 425° . Cream butter or margarine and sugar in bowl; beat in eggs, one at a time, beating well after each addition. Stir in orange peel, sour cream, chopped pecans and raisins; fill tart shells $\frac{3}{4}$ full with mixture; arrange pecan halves on top. Bake 10 minutes; reduce oven heat to 350° ; bake 30 minutes or until filling is firm. Cool on wire racks; remove carefully from tart pans. Garnish with additional sour cream and chopped pistachio nuts, if desired. Makes 8 tarts.

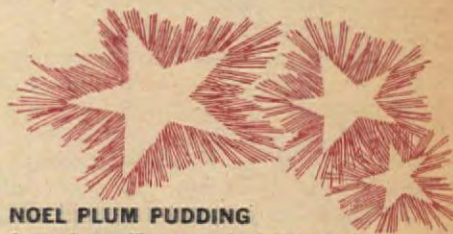
STEAMED PUDDINGS

CRANBERRY PUDDING

- 4 cups cranberries, coarsely chopped
- 1 cup raisins
- 1 jar (4 ounces) candied lemon peel
- 3 cups sifted all-purpose flour
- $3\frac{1}{4}$ teaspoons baking soda
- 1 cup molasses
- $\frac{3}{4}$ cup hot water

Butter and sugar a 2-quart pudding mold. Mix cranberries, raisins and lemon peel in large bowl. Sift flour and bak-

ing soda over fruit mixture. Blend molasses and hot water. Stir into fruit mixture until thoroughly mixed. Pour into prepared mold. Cover (if mold has no cover, use lightly buttered aluminum foil and tie securely with string). Steam on rack in large kettle half filled with boiling water $1\frac{1}{2}$ hours or until cake tester inserted in center comes out clean. Let stand in mold 5 minutes; unmold onto serving plate. Serve with Hard Sauce, if desired. Makes 8 servings.



NOEL PLUM PUDDING

- 1 package (8 ounces) pitted dates, cut up ($1\frac{1}{2}$ cups)
- 1 cup seeded raisins
- 1 cup dried currants
- 1 cup dried apricots, cooked and chopped
- 2 jars (4 ounces each) candied pineapple (1 cup)
- 2 jars (4 ounces each) candied citron (1 cup)
- 1 jar (4 ounces) candied cherries, halved ($\frac{1}{2}$ cup)
- 1 cup chopped pecans
- $\frac{1}{2}$ cup orange juice
- 4 eggs
- 1 cup brown sugar, firmly packed
- 2 tablespoons grated orange peel
- $\frac{1}{2}$ cup light corn syrup
- $1\frac{1}{2}$ cups finely ground suet
- $1\frac{1}{2}$ cups packaged bread crumbs
- 1 cup sifted all-purpose flour
- 2 teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{2}$ teaspoon ground mace
- $\frac{1}{2}$ teaspoon salt

Butter and sugar a 6-cup pudding mold. Combine fruits, nuts and orange juice in large bowl; mix well. Beat eggs in medium-size bowl; beat in sugar. Stir in orange peel, corn syrup, suet and bread crumbs. Sift flour, spices and salt together. Blend into egg mixture. Pour over fruit-nut mixture; mix thoroughly. Fill mold $\frac{3}{4}$ full. Cover (if mold has no cover, use lightly buttered aluminum foil and tie securely with string). Steam on rack in large kettle half filled with boiling water 6 hours. Add more water to kettle during steaming, if necessary. Let pudding stand in mold 10 minutes; unmold. To store, wrap in aluminum foil or transparent plastic wrap. Baste occasionally with brandy and rewrap, if desired. To reheat for serving, steam in top of double boiler. Serve with Hard Sauce, if desired. Makes 8 servings.

HARD SAUCE

- $\frac{1}{2}$ cup softened butter or margarine
- 2 cups sifted confectioners' sugar
- 2 tablespoons rum or 1 teaspoon rum extract or vanilla

Cream butter or margarine, sugar and rum, rum extract or vanilla until smooth. Chill until serving time. Makes about 1 cup.

PRUNE-APRICOT DUFF

- $\frac{1}{2}$ cup chopped, dried apricots
- $\frac{1}{2}$ cup shortening
- $1\frac{1}{4}$ cups light brown sugar, firmly packed
- 2 eggs
- 2 cups sifted all-purpose flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup pitted prunes, cooked, drained and cut up
- 1 teaspoon ground cinnamon

Butter and sugar a 6-cup pudding mold. Simmer chopped apricots 5 minutes in water to cover; drain. Beat shortening, brown sugar and eggs in medium-size bowl until fluffy and well blended. Sift flour, baking powder, baking soda and salt together. Beat into shortening mixture. Turn $\frac{1}{3}$ of batter into small bowl; stir in apricots. Spoon into mold. Stir prunes and cinnamon into remaining batter; spoon carefully into mold on top of apricot batter. Cover (if mold has no cover, use lightly buttered aluminum foil and tie securely with string). Steam on rack in large kettle half filled with boiling water 2 hours or until cake tester inserted in center comes out clean. Let stand in mold 5 minutes; unmold onto serving plate. Serve with Hard Sauce. Makes 8 servings.

regular fudge. Press it into a pan and cut into squares, or shape into a roll and slice it.

PENUCHE

- 3 cups light brown sugar, firmly packed
- $\frac{1}{4}$ cup light or dark corn syrup
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla

Butter 8x8x2-inch pan lightly. Combine sugar, corn syrup, milk, salt and butter or margarine in saucepan. Cook over medium heat, stirring constantly, until mixture comes to boiling. Continue cooking, stirring occasionally, until candy thermometer registers 238° (soft-ball stage). Remove from heat. Let cool to 110° or until bottom of pan is comfortable to palm of hand. Add vanilla. Beat until mixture is stiff and loses its gloss. Turn into buttered pan; cool. Cut into squares. Makes about 2 pounds.

DIVINITY

- $\frac{1}{2}$ cup light corn syrup
- $2\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ teaspoon salt
- 2 egg whites
- 1 teaspoon vanilla

Combine corn syrup, sugar, water and salt in saucepan. Cook over medium heat until candy thermometer registers 260° or syrup spins a 6-inch thread from the tip of a spoon. When syrup is almost to temperature, beat egg whites until stiff but not dry in bowl large enough to hold syrup mixture. Pour syrup slowly in thin stream over egg whites, beating at high speed until mixture holds its shape and just begins to lose gloss. Beat in vanilla. Drop into mounds from tip of teaspoon, or put through pastry bag with rosette tip onto wax paper. Let stand until set. Decorate with bits of candied cherry or angelica, if desired. Store in an airtight container. Makes $1\frac{1}{2}$ pounds.

OLD-FASHIONED BUTTER CRUNCH

- 2 cups finely chopped almonds
- 1 cup butter or margarine
- $1\frac{1}{4}$ cups sugar
- 2 tablespoons light corn syrup
- 2 tablespoons water
- 2 packages (6 ounces each) semi-sweet chocolate pieces, melted

Butter 13x9x2-inch pan lightly. Spread almonds in shallow pan; toast in 350° oven until golden. Melt butter or margarine in large, heavy saucepan. Add sugar, corn syrup and water. Cook, stirring often, until candy thermometer registers 300° (hard-crack stage). Remove from heat; stir in 1 cup toasted almonds. Pour quickly into buttered pan. Cool completely. When set, turn out in one piece on wax paper. Spread half the melted chocolate over top. Sprinkle with $\frac{1}{2}$ cup toasted almonds; let set. Turn candy over. Spread with remaining chocolate; sprinkle with remaining almonds. Let stand until chocolate sets. Break into pieces. Makes 1 pound.



TWISTED KENTUCKY CREAMS

- $\frac{1}{2}$ cup water
- 2 cups sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon baking soda
- $\frac{1}{2}$ cup heavy cream

Butter 3 large cookie sheets or other large metal surfaces. Chill well. (This aids congealing of hot syrup.) Combine water, sugar, salt and soda in medium-size saucepan. Cook until candy thermometer registers 250° or syrup spins a 3- to 4-inch thread from the tip of spoon. Add cream, a tablespoon at a time, so boiling does not stop. Lower heat. Cook to 250° again. Mixture will be tan in color. Pour candy in thin ribbons onto cookie sheets. Let stand 5 minutes. Pick ribbons up, one at a time. Pull until pale ivory in color and quite stiff; twist into a rope. Cut into $1\frac{1}{2}$ -inch lengths; place on buttered cookie sheets. Cover with wax paper. Let stand 3 to 4 hours. Candy will change from chewy to creamy. Store in airtight container. Makes about $1\frac{1}{2}$ pounds.

MARZIPAN

- 2 cans (8 ounces each) almond paste
- $\frac{1}{3}$ cup light corn syrup
- 1 jar ($6\frac{1}{2}$ to 7 ounces) marshmallow cream
- 1 teaspoon vanilla
- 2 packages (1 pound each) confectioners' sugar, sifted
- 1 teaspoon ground cinnamon
- Food coloring
- Red sugar
- Artificial leaves

Mix almond paste, corn syrup, marshmallow cream and vanilla in large bowl. Stir in sugar, 1 cup at a time, adding only enough so mixture holds its shape. Turn out onto board; knead until smooth. Cut or break off small pieces. Mold by hand into shapes of fruits and vegetables. Let stand several hours or overnight to form a crust before painting. For potatoes, leave marzipan unpainted and roll in cinnamon. Dilute food coloring. With artist's brush, paint fruits and vegetables to resemble the real ones. Roll strawberries in red sugar after painting. Apply leaves where appropriate while marzipan is still soft and pliable. Let dry. Makes 6 to 8 dozen.

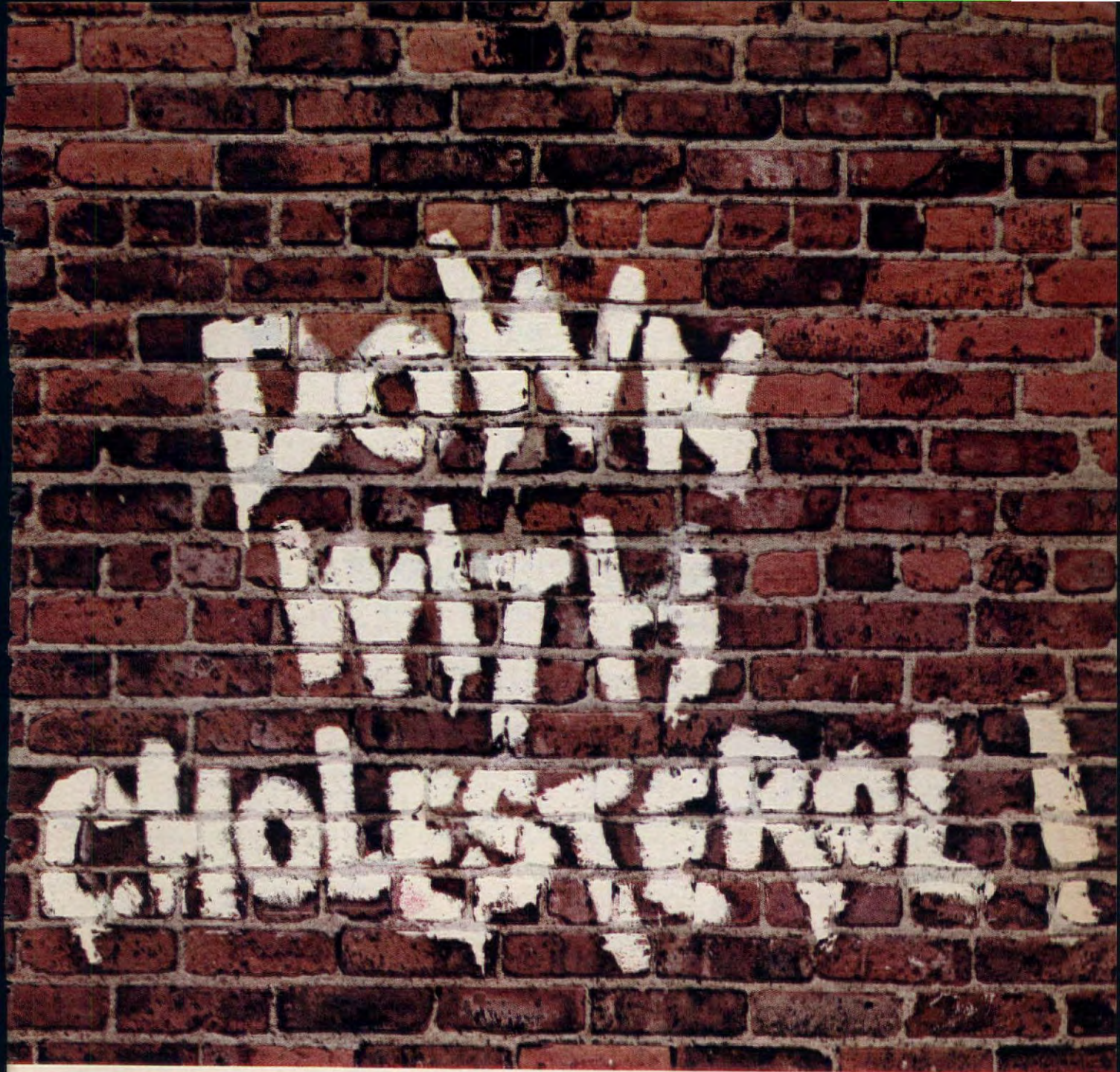
CANDIES

CHOCOLATE FUDGE

- $1\frac{1}{3}$ cups milk
- 4 squares (1 ounce each) unsweetened chocolate
- 4 cups sugar
- 3 tablespoons light corn syrup
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons butter or margarine
- 2 teaspoons vanilla

Butter 8x8x2-inch pan lightly. Cook milk and chocolate in saucepan over low heat until chocolate is melted. Add sugar, corn syrup and salt. Cook over low heat, stirring constantly, until sugar is dissolved. Cook until candy thermometer registers 234° (soft-ball stage). Move spoon across bottom of pan occasionally to prevent scorching, but do not stir. Remove from heat. Add butter or margarine, but do not stir in. Let cool to 110° or until bottom of pan is comfortable to palm of hand. Beat until quite thick. Mixture will still be glossy.* Pour into buttered pan; cool. Cut into squares or rectangles. Makes about 2 pounds.

*Note: If you overbeat fudge and it becomes too stiff, turn it out of the pan and knead with your hands until it is soft and pliable. It will be lighter in color than



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PUREE OF PEAS (pictured)

- 1 pound split peas
- 1 stalk of celery, cut in pieces
- 2 sprigs of parsley
- 2½ teaspoons salt
- Green food coloring

Wash peas. Cover with water; soak overnight. Drain. Place peas in large, heavy saucepan. Cover with water. Add celery and parsley. Cover. Simmer 1 hour and 15 minutes or until peas are tender. Add salt during last 15 minutes of cooking. Drain peas thoroughly. Discard parsley and celery. Press peas through food mill. Stir in several drops green food coloring to make puree a pleasing green color. Makes 8 servings.

GREEN BEANS LYONNAISE

- 3 pounds green beans, tipped and cut in pieces or 4 packages (9 ounces each) frozen, cut green beans
- ½ cup butter or margarine
- 2 medium-size onions, thinly sliced
- ½ teaspoon salt
- ½ teaspoon pepper

Prepare fresh beans; cook in boiling, salted water until tender; drain. Or cook frozen beans according to package directions. Melt butter or margarine in medium-size skillet. Sauté onion slices about 3 minutes or until tender. Combine beans and onions; mix gently. Season with salt and pepper. Arrange in heated serving dish. Makes 8 servings.

SPINACH-PECAN BAKE

- 3 packages (10 ounces each) frozen chopped spinach
- ¼ cup butter or margarine
- ½ cup finely chopped onion (1 medium)
- 1 cup light cream or half-and-half
- ⅓ cup packaged bread crumbs
- ½ cup coarsely chopped pecans
- 1 teaspoon salt
- ½ teaspoon ground nutmeg
- ⅛ teaspoon pepper
- 2 tablespoons butter or margarine
- ¼ cup packaged bread crumbs

Heat oven to 350°. Butter a 1½-quart shallow baking dish and set aside. Cook spinach according to package directions. Set aside to drain. Melt ¼ cup butter or margarine in a skillet. Sauté onion about

3 minutes or until tender. Combine spinach, onion, cream or half-and-half, ⅓ cup bread crumbs, pecans, salt, nutmeg and pepper in large bowl. Mix thoroughly. Turn into buttered baking dish. Melt 2 tablespoons butter or margarine in small saucepan. Stir in ¼ cup bread crumbs. Sprinkle over spinach. Bake 30 minutes or until crumbs are lightly toasted. Makes 6 to 8 servings.

GLAZED SPICED ORANGE SLICES (pictured)

- 4 seedless oranges
- 2 cups sugar
- ½ cup cider vinegar
- ¼ cup water
- 5 whole cloves
- 3-inch piece of stick cinnamon

Slice oranges ¼ inch thick. Discard ends. Place orange slices in saucepan; add water to cover. Cover pan; simmer 30 minutes. Drain; rinse well; return slices to pan. Add sugar, vinegar, water, cloves and cinnamon. Simmer 1 hour, uncovered. Orange slices should be tender and well glazed. Pack slices in sterilized jars; fill with hot syrup; seal. Excellent with game or poultry. Makes 1 quart.

TOMATO-CRANBERRY RELISH (pictured)

- 1 can (1 pound) peeled tomatoes, not drained
- 4 cups (1 pound) cranberries
- 1 cup golden seedless raisins
- 1½ cups sugar
- 1 teaspoon salt
- 1 teaspoon ground ginger

Cut up tomatoes coarsely. Combine tomatoes and juice with remaining ingredients in saucepan. Cover; simmer 8 to 10 minutes. Cool. Serve cold with roasts. Makes 5 cups.

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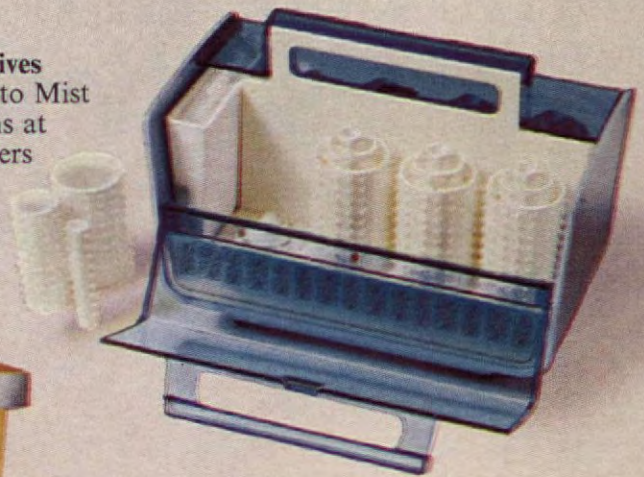
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The Moravians of Old Salem lived simply, but they were not poor, and their lives were not unduly harsh. Like the town itself, their economy was planned, and there was meaningful, often profitable, work for everyone. Tanners, tinsmiths, saddlers, tailors, carpenters, hatters, potters, joiners—all made a living there. Moravian craft was distinctive, and the needlework, in particular, was exquisite. (Four Moravian needlework designs, available in kit form, are pictured in "Museum Embroidery," page 16.)

The Moravians were the oldest Protestant denomination in the world, established in the 15th century—before

the time of Martin Luther. However, Salem was not America's oldest Moravian community. Because they had successfully established colonies in Georgia and Pennsylvania by the mid-18th century, the Moravians were invited to found a colony in the North Carolina piedmont. They purchased 100,000 acres of pristine wilderness, and in 1753, they sent 15 settlers from the Moravian town of Bethlehem, Pa., as the first colonists.

It was winter; when they came upon an abandoned cabin in the wilderness they were glad to take shelter. They repaired the cabin, planted winter wheat and were soon putting up other buildings. This town, which they lived in tem-

porarily, was called Bethabara (from the Hebrew, "house of passage"). The nearby site of Salem was chosen after careful surveying and the prayerful drawing of lots. One day in January 1766, according to records in the meticulously kept Moravian archives, a dozen brethren took a wagon and went to the new town site. That very afternoon, they cut down trees on the spot where the first house was to stand, singing as they worked.

There was nothing haphazard or accidental about the development of Salem (in Hebrew, "place of peace"). The town was designed to have a central square with parallel and cross streets arranged in a gridiron around it. Plans for the town itself, as well as for individual buildings, came from the Moravian headquarters, which were located in Germany. So did money and craftsmen.

The Moravians were extremely democratic, choosing their leaders by direct vote once their colony was established. But in matters outside the governing of their community—marriage was one of them—the will of God was sought through the drawing of lots. In her book, *Old Salem in Pictures*, Frances Griffin explains the procedure:

"Three reeds were placed in a wooden bowl. One had the word 'Ja' (yes), one the word 'Nein' (no), and the third was blank. Prayerfully the Brethren posed the question and drew one of the reeds. The answer 'Ja' or 'Nein' was accepted. If the blank was drawn, it was taken to mean that the question either was not ready for an answer or should be posed in another way."

Thus it can be understood why one unfortunate man had to endure five lot-castings before being allowed to marry. The reason was simply that the Moravians wanted to avoid an excessively pragmatic or rational approach to life. Certainly they never encouraged celibacy. Quite the contrary: With all the matchmaking that went on continually, a person would have had to be very stubborn to remain single.

Although the Moravians respected marriage, they placed great importance on the extended family that was their congregation, organizing themselves into separate choirs for single (continued)

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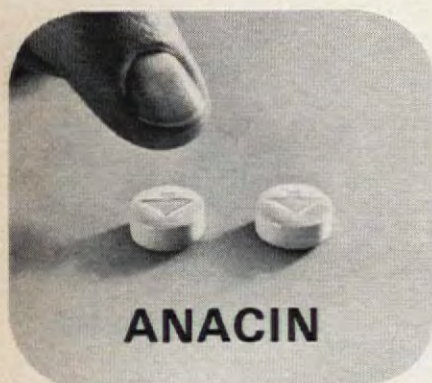
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PEACEFUL PEOPLE continued

women, single men, little girls, older girls, little boys, older boys, married women, married men, widows and widowers. Salem's single women and single men each had their own house, where men could learn trades and women the difficult arts of frontier housekeeping. Single people were not allowed to go off on their own; those who did not marry continued to live communally. The Moravians felt that people of similar sex and status could best understand and assist each other in life. In death, whether single or married, Moravians were buried with their fellow choir members rather than with their families. But on the Sabbath, and on religious occasions, all choir groups came to church at once

and worshiped together. The men and boys wore loose shirts, knee breeches and buckled shoes; the women and girls wore full skirts and laced bodices, their white linen caps tied beneath their chins with colored ribbon designating their choir: pale pink for little girls, bright red for older girls, pink for single women, blue for the married, white for the widowed.

Though they were extremely fond of all the arts, Moravians loved music above all. It dominated their religious services, just as worship dominated their daily lives. From Germany they brought with them the sacred music of Bach, Haydn and Handel, and developed a talented corps of composers of their own,

right in Salem. There were choral groups, chamber-music groups, and brass bands to play at festivals, weddings, roof-raising—and also to send off their beloved dead at burials that were held in the Moravian cemetery, God's Acre.

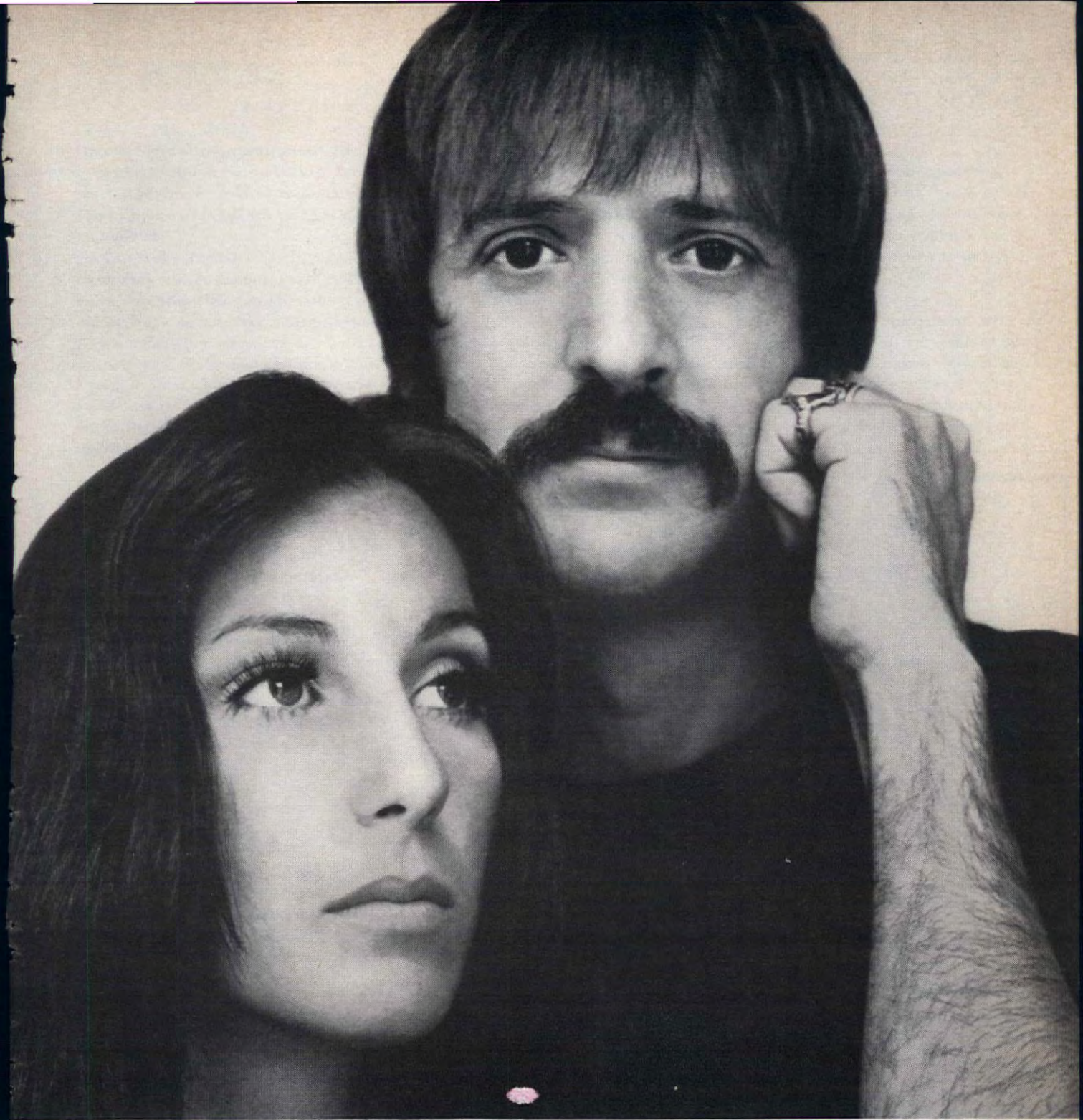
Their customs, their costumes, their music and their particular piety were all unique, but it was through their crafts that the Moravians became widely known. In the late 18th century, people sometimes traveled 100 miles to buy the richly decorated pottery bowls, jugs and plates wrought from Salem's red clay.

Their own needs took precedence, of course, since at first they had to produce everything they needed—furniture, guns, saddles, roof and stove tiles, clothing. From the congregation each craftsman received whatever he required in the way of materials and work space. In turn the town elders kept a watchful eye on the quality of his workmanship. Although young men served as apprentices from age 14 to 21, they were not allowed to become master craftsmen until vacancies occurred. The Moravian economy was not only planned but controlled.

Old Salem was established to complement the way of life of an old religious group struggling to get along in a new world. By 1850, with other towns growing up around them—and the need to be self-sustaining no longer acute—the Moravians of Salem had become absorbed into the mainstream of American society. But they kept their identity, and their community endured. Even after merging with the larger town of Winston, Salem remained set apart. In time, though, many of its buildings deteriorated.

After World War II, when a grocery-store chain announced plans to build a supermarket in the heart of the old town, a solid core of dedicated citizens banded together to prohibit the incursion. Out of their protest came the founding of Old Salem, Inc., which began the systematic and authentic restoration of many of the original structures. (See "Old Salem—a Moravian Memoir," beginning on page 28.) Today, 38 crisply restored buildings face the brick sidewalks. And now that auto traffic has been rerouted and utility lines have been buried, the town square looks the way it once did. Salem remains the home of the Southern Province of the Moravian Church; thus it proudly embodies the authentic continuation of a religious vision expressed for centuries in brick, clay and song.

END



Sonny and Cher, Kapp Records

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The people who make music today read the Bible. It's that kind of book. It can make things work for you. Read the Bible. Find out where all the music's coming from.

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DECORATING Q's & A's

I have been doing needlepoint for many years and would like to make some pillows as gifts for my friends. What designs would go with what types of furniture?

Mrs. M. Hall
Hattiesburg, Miss.

The needlepoint rage has prompted the proliferation of a great variety of needlepoint designs, all of which are readily available. You can choose from floral patterns for stylized country furnishings or hard-edge geometrics for

the slick modern. If you wish to work out your own designs, check the local library for books on period design motifs.

We have converted a bedroom into a small dining area by knocking out the wall between it and the living room. The only problem now is the sliding-door closet along one wall: Can I use mirrored sliding doors, or are they suitable only for bedrooms?

Mrs. J. Finerty
Lyons, Ill.

Mirrored sliding doors would be an excellent solution, especially since they would make the dining area appear much larger than it really is. If there are portions of wall on either side of the

sliding doors, try to cover these with mirror, too. This way the doors will be disguised, and you will have a finished architectural look.

My living-room walls are rust colored, and the sofa is upholstered in a rust-and-brown print. What do you suggest for draperies and a rug?

E. Slywka
Gimli, Man. (Can.)

The room sounds rather dark from your description. Off-white or white sheer curtains gathered on a pole would be light in feeling as well as in color. A fluffy pale beige or white sheepskin, or *flokati* (a Greek rug made of goat's hair), would be most luxurious. White accessories and a couple of small pieces of white lacquered furniture would spark up this room.

My 12-year-old dining table and matching chairs had an antique blond finish. This became chipped, so I stripped it down—and found a variety of woods beneath. How can I stain or re-antique these pieces?

Mrs. J. Ruff
Lehr, N. D.

Since the wood has different grains and colors, you can't use a transparent stain. There are antiquing kits available, but you would be better off painting this furniture in a high-gloss paint.

Slate or quarry tile would be perfect for my new kitchen floor, but I've heard that these materials are hard on the feet. Should I take this into consideration?

V. Ross
Lake Hopatcong, N. J.

It's true that these floors feel like stone or concrete, but they are good-looking and practical. Unless you have a problem with your feet, go ahead with your plans. You might add a washable throw rug in front of the sink and counter where you will do most of the standing.—Alexandra Walker

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.



Makers...



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HOW TO COVER A SLIP SEAT

Have you looked at your dining-room chairs lately? Yes, the legs and stretchers are a little nicked, but this can be disguised by applying one of the scratch-fillers available at your hardware store. What about the slip seats?

Is the cover fabric faded, frayed, food-stained or streaked from repeated cleaning? How about the seat pads? Are they lumpy or flattened? Are there deep wells in each of them, the impact of many dinners and lingering dinner-table talk fests?

You may have put off having the slip seats reupholstered because of the expense involved, and also because of the nuisance of having to make do without your chairs for as long as several weeks. Why not re-cover the seats yourself? Without much effort, you can make them look as good as if a professional had done the job.

MATERIALS NEEDED TO COVER ONE 18-INCH CHAIR SEAT

- 1/2 yard of 1/2-inch foam rubber
- 1/2 yard cotton batting
- 1/2 yard unbleached muslin
- 1/2 yard fabric for cover
- 1/2 yard fabric for bottom of seat
- Pushpins
- Staples or upholstery tacks

First, strip off the old cover; save it for reference. If the padding beneath it is clean and in good condition, it can be reused; if not, discard it but retain bottom of seat. Launder with cleaning fluid; water may make seat buckle.

To make a new pad, cut one piece of 1/2-inch foam rubber the exact size of seat. Cut another piece that's about 2 inches smaller on all four sides. Place this on top, in the center of the first piece. Cut a piece of cotton batting to fit over both layers of foam rubber—it should be 1/4 inch bigger on all four sides.

Next, cut a piece of unbleached muslin about 3 inches larger than bottom of seat. Place over cotton-batting-covered pad. Draw muslin very tightly over pad and secure with pushpins—first at each of the four corners, then *between* corners as well. The amount of pull in the muslin will control the shaping—which should be slightly "mounded" in the center and taper down to the sides.

Draw surplus muslin around to the back of seat (pushpins will hold the entire assembly in place); then staple with a staple gun (or use upholstery tacks) 1 inch in from the edge on all four sides, on bottom of seat. Trim away surplus muslin close to staples or tacks. Remove pushpins from edges. Tuck in raw edges at notches for chairback and legs (if there are any notches) on top of seat.

If you plan to use a patterned fabric to cover the seat, be sure to center the design. Then cut your new fabric slightly larger than the old cover. Check corners of old cover to see how they were cut. Cut corners of new fabric the same way, but make cut-out areas smaller than those in each corner of old cover. The corners can be stretched to fit; they won't fit as snugly as they should if cuts are too large. Apply fabric the same way you did the muslin cover. Tuck in raw edges at corners on top of seat. Cover bottom of seat with dark fabric. Staple or tack in place. Put slip seat into chair frame.

—Dorothy Lambert Brightbill



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By Dorothy Lambert Brightbill

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Anthony Cutroneo



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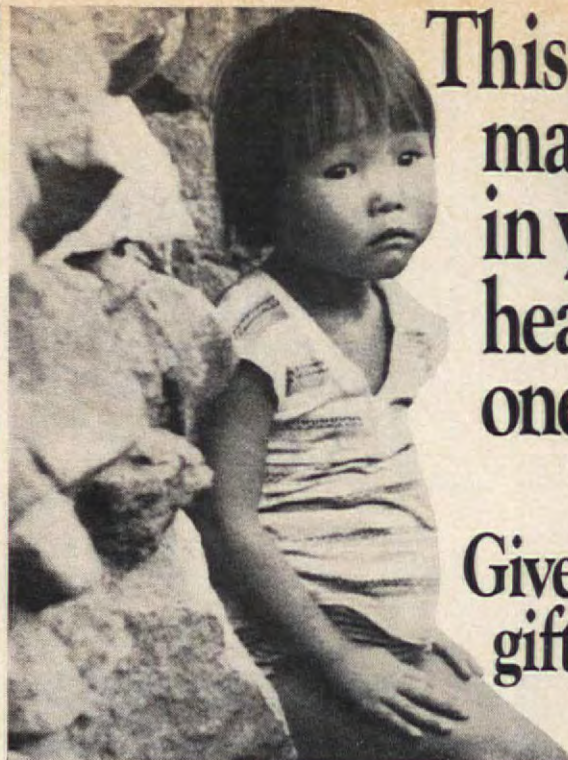
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SNUG HOUSE continued from page 57

The Dunbar house (below and in color on pages 56-57) consists of two overlapping squares joined to a central rectangular tower. House rests on concrete blocks and columns. Wood-stud framing is covered with red cedar clapboard that's been coated with Cabot's Bleaching Oil.

Other important features: Flat sections of roof, painted Nepolon by Bird; sloping sections, red cedar shakes. Insulation, fiber-glass bat (3 inches in walls, 6 inches in roof). Wall partitions, gypsum board—except cedar clapboard in living room, kitchen and bunk room. Big window wall, red fir and PPG insulating glass. Heating, electric radiant-heat system in gypsum-board ceilings. Pella awning-type windows. Wasco bubble skylight. Exterior doors: one of solid-core birch; all others, wood-framed sliding glass. Interior doors, painted hollow-core birch. Floors: slate in kitchen, bathrooms and bunk room; red fir in bedrooms and living room. Fireplace, slate-covered concrete. Kitchen cabinets, custom-made of painted birch plywood. Kitchen counter tops: teak, except slate triangular section beside Frigidaire range. Refrigerator, Westinghouse. Dishwasher, KitchenAid. **END**



This Christmas make room in your heart for one more.

Give the gift of life!

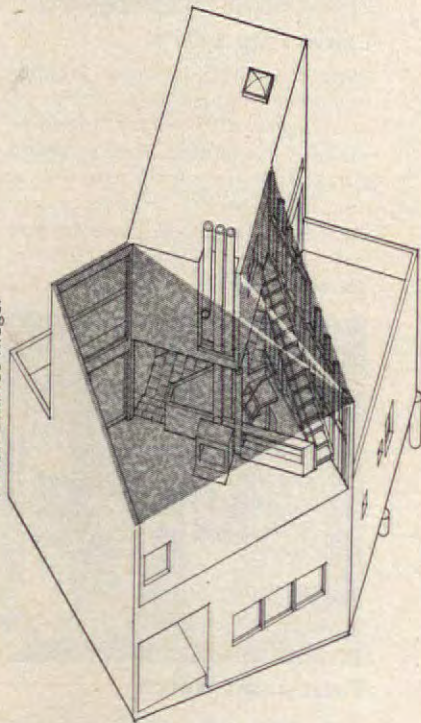
This happy Christmas season is the time for peace on earth and good will towards men. It's a time for gifts and the warmth of family and friends. It's a time that's as fragile as a snowflake...a time that melts into memory all too soon.

It is also a time when the utter despair of people living in desperate poverty becomes more painful. Because they are the hopeless ones, the forgotten ones, in remote villages and barrios of Asia and South America. Human beings whose only chance to live like human beings may be through the help of Foster Parents Plan—and you.

If you believe, as we do, that the spirit of Christmas should last all year, won't you please become a Foster Parent? For just \$16.00 a month you can work a miracle. You can help bring food, clothing, medical care, and hope to a child the world has forgotten. At the same time, you'll be helping a family to stay together. To learn a trade. To learn how to help themselves.

Now, when your own world is so full of happiness, won't you make room in your heart for a Foster Child? Send a gift of happiness. You can actually give, what will seem to a child, Christmas... 365 days a year! You can help take the "humbug" out of the holiday.

Artist: Charles Rieger



Living room and high central wall of Dunbar house appear in this cutaway drawing. View is toward fireplace; beyond it is the kitchen. Shaded areas are sloping sections of roof. At right of shading a stairway leads up to master bedroom. Garage is square opening on ground floor adjacent to guest bedrooms.

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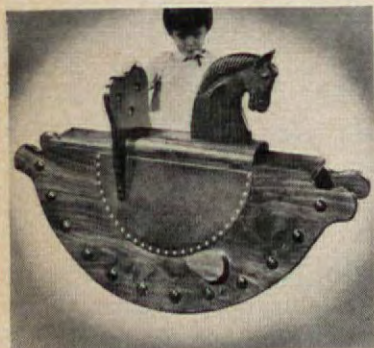
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LYNN HEADLEY—Editor

AMERICAN HOME MARKET PLACE



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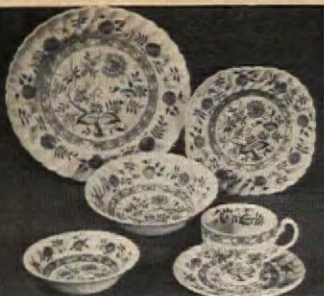
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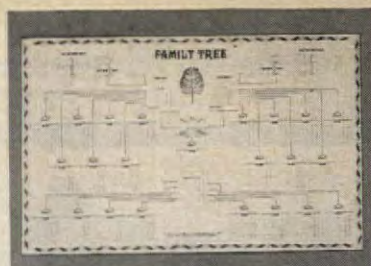
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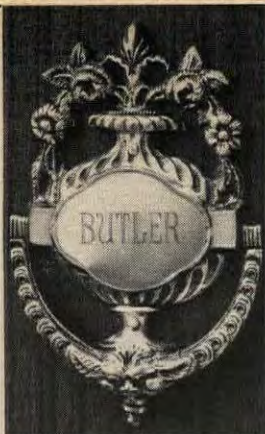
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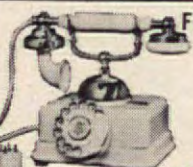
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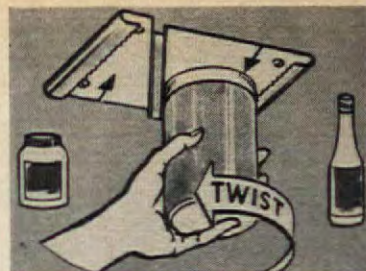
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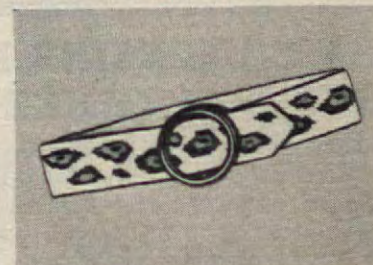
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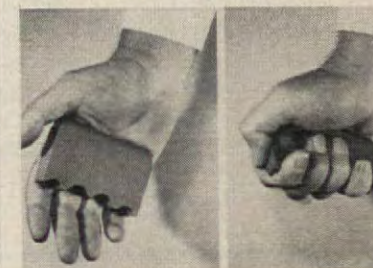
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AH-12, Wellesley Hills, Mass. 02181.



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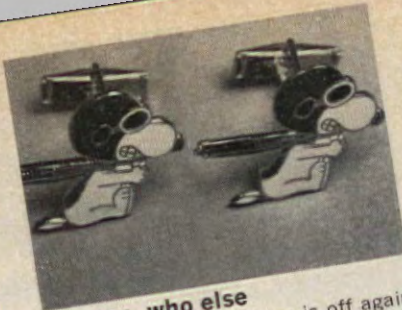
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Has your little dog or cat gone? No fear—ID Tag for pets prevents loss and helps assure a safe return. Stainless steel, tag's embossed with pet's name, your name, address and phone number (specify). \$1. West-Berg Enterprises, AH-12, P.O. Box 4177, Colorado Springs, Colo. 80909.



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FRESH ENERGY FROM SUN-MAID

How to get a paper cup to save your kid's appetite

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1. Cut out the clean-up. Mix Jell-O® Brand Gelatin as usual, but pour it into paper cups to gel. The kid will be happy because it's Jell-O. You'll be happy because you won't have to serve it, or clean up after it.

2. Keep the jiggle alive. Jell-O normally stays moist and jiggly for five days. But an extra ¼ cup of water per 3 oz. package, and some plastic wrap keep it fresh for a week or more.

3. Make it the easy way. Anytime you boil water for tea or instant coffee, add another cup to the pot and use it for Jell-O.

4. Do two things at once. Fix an extra box for snacks when you make Jell-O desserts. At less than 4¢ a serving, even the cost is lighter.

5. Keep it interesting. Kids never get tired of Jell-O anyway. But a topping of fruits, marshmallows, or coconut shreds will make it brand new every week.

6. Make it today. So a paper cup and Jell-O can save your kid's appetite tonight.





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