

NOVEMBER 35¢

American Home

ENTERTAINING SPECIAL

How to give the perfect party

100 pages of great buffets, dinners, wines & spirits
international menus, hors d'oeuvres
mood-making tables
decorating
flowers, music
new game rage

BONUS: 24-page
tear-out
Hostess Guide

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American Treasury: Paul Revere's Splendid Silver

15 Wonderful Towns—where families know how to live

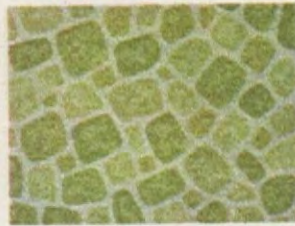
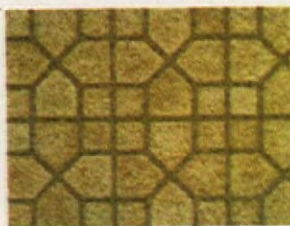


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CREATORS OF



THE INDOOR WORLD[®]

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American Home

ENTERTAINING SPECIAL

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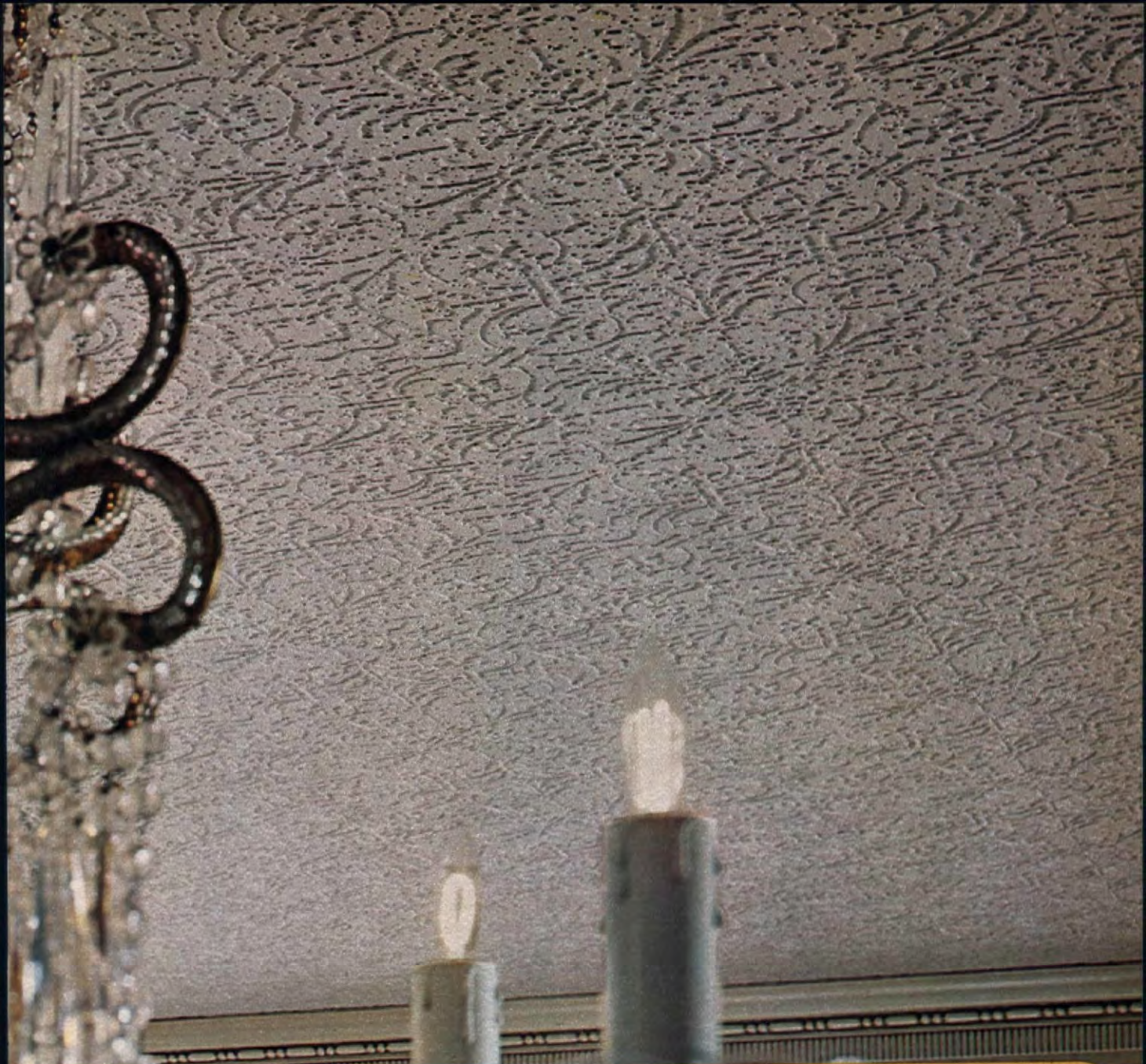
COVER: Priceless silver, from America's finest Revere collection, at the Boston Museum of Fine Arts, is our American Treasury (see page 119). Photographer: Richard Jeffe

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**Armstrong introduces the first
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You may have already seen our elegant Chandelier Ceilings with their richly textured designs . . . ceilings made to dine under, entertain under.

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Armstrong CREATORS OF  THE INDOOR WORLD®



Do You Dim the Lights to Hide Your Age?

Just when a woman reaches the age she feels most tenderly romantic, she often becomes a little self-conscious about her appearance. Little lines and a dry complexion reveal that she isn't as young as she used to be. So she turns the lights down low when the man in her life is present, hoping to preserve the illusion of earlier days and nights.

What a pity. If you're a woman who tries to hide the signs of an older-looking skin, instead of doing something importantly helpful to appear younger-looking, then it's surely time you knew the secret of a treasured fluid created by beauty researchers especially for women like you. This unique beauty blend, used faithfully by women in countries around the world, is known here in the United States as Oil of Olay. Dry, old-looking skin rapidly absorbs the remarkable fluid, containing rich natural oils and moisture that help restore the smoothness you probably never dared hope to see again.

Oil of Olay moisturizing lotion quickly penetrates the highly-visible surface layer of the skin, where the unique blend works with nature to ease away dryness, the dryness that accents the lines and wrinkles that cause you to look older. The beauty fluid, with its natural ingredients, establishes an effective barrier that helps retain your skin's own moisture, particularly important at an age when nature's own supplies of vital

skin fluids have diminished.

Join the youthful-looking women in countries around the world who make this treasured blend part of a faithful twice-daily beauty ritual. Apply Oil of Olay (you will find it at drugstores everywhere) lavishly each morning as a superb makeup base which doesn't allow cosmetics to discolor or streak.

Again at bedtime. And at whatever other times a feeling of skin dryness signals the need for lovely, loving attention.



Beauty Hints

Even if you do not wear cosmetics during the day, don't forget your morning application of Oil of Olay. Smooth it on generously to give your complexion a moist, misty glow. Leave your husband with pleasant memories to occur and reoccur during his working day.

* * *

Little lines around your eyes and mouth may be the first complexion signs to betray your age. These areas need and deserve extra attention. At night, after you've soothed Oil of Olay® over your face and neck, wait ten or fifteen minutes. Then gently pat additional beauty blend around the eyes and mouth. This little effort will be amply rewarded.

American Home

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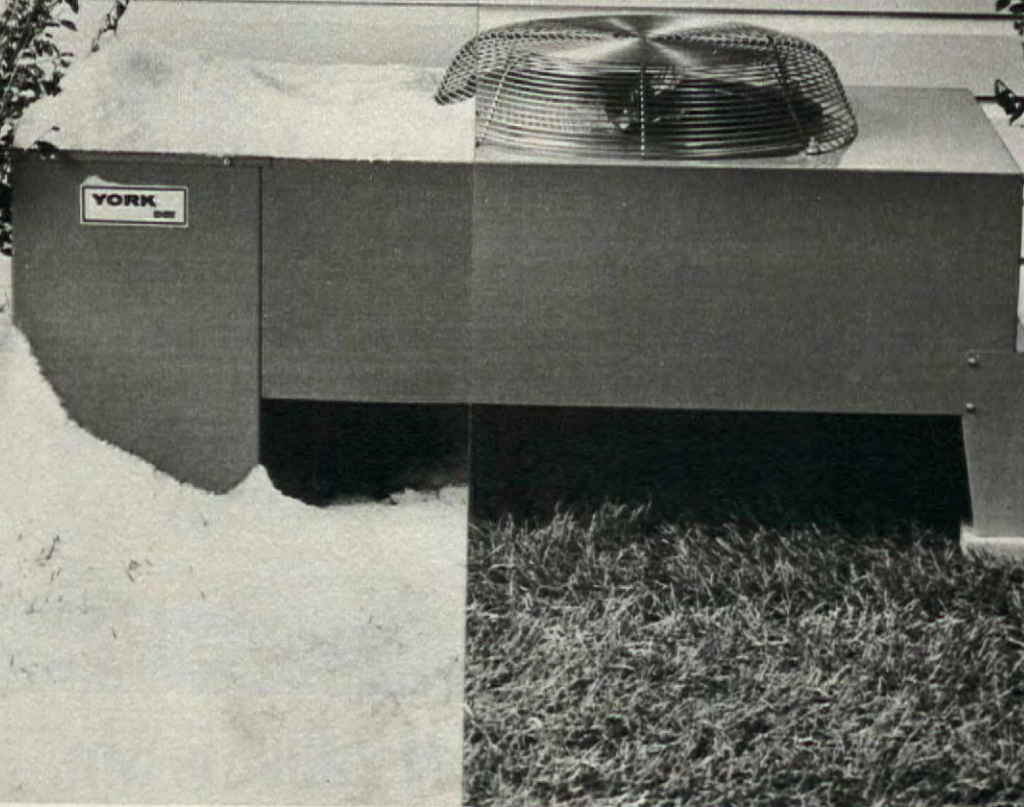
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SUPER KING: 20 mg. "tar", 1.5 mg. nicotine av. per cigarette. FTC Report APR '72

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If the heat this summer convinced you that you ought to have central air conditioning to help you get through *next* summer, your York Dealer* could have a proposition for you. It's a basic exchange of favors. Do him a favor by letting him install York Central Home Air Conditioning now, and he'll do you a favor by seeing to it that you don't have to pay a dime on it before May 15, 1973, assuming, of course, that you have a good credit rating.

What's more, some York Dealers may

charge less for your unit now than they will next year.

So why wait? And take a chance on waiting even longer after the heat hits, and our men are working twelve-hour shifts just to keep up. Call your participating York Dealer today. He'll show you how you can be cool from the very first hot day next summer—without putting any heat on your wallet this winter.

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NEW "Isabella"



We proudly introduce new Isabella as the latest addition to our selection of stainless flatware patterns. In Oneida Community quality, Isabella is styled with the bold romantic spirit of Spain. Crafted of solid stainless, Isabella is designed and finished to hand-somely accent your table setting — either contemporary or traditional. And, it's a pattern that will keep its beauty for years to come.

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Here's a wonderful opportunity to start a set in your favorite pattern, now at special savings.

Betty Crocker

Isabella

P. Henry

My Rose

Vinland

Via Roma

Chatelaine

**Five-piece
place setting
\$2.95 in Oneida
Community Stainless**

The 5-piece place setting includes: dinner fork, deluxe hollow-handle knife with forged blade, salad/dessert fork, oval soup spoon and teaspoon. All for \$2.95. (You'd expect to pay over twice as much in stores for a 5-piece place setting of this quality!)

Complete your set, from time to time, with individual pieces from open stock at big savings with Betty Crocker Coupons you'll find on over 175 General Mills products including Betty Crocker Mixes®, Big "G" Cereals®, Gold Medal® Flour and New Hamburger Helper® Dinner Mix. Discover hundreds of lovely items to save for in the Betty Crocker Coupon Catalog that comes with your order.

If not entirely satisfied, return merchandise within 10 days and your money will be refunded. Order today! Offer expires Jan. 15, 1973.

General Mills, Inc., Box 277
Minneapolis, Minnesota 55460

I enclose \$2.95 (check or money order) for my 5-piece place setting of Oneida stainless in the pattern checked below:

(PLEASE CHECK ONE)

☐ Isabella ☐ P. Henry ☐ My Rose ☐ Vinland ☐ Via Roma ☐ Chatelaine

Name _____

Address _____

City _____

State _____

Zip _____

Limit one place setting per family, please. To assure delivery, give zip code. Offer good only within U.S.A. Offer expires January 15, 1973.



THIS MONTH IN *American Home*

Rootlessness, restlessness, divisiveness may be characteristic of today's America, but so to a much larger degree is a rededication to Home.

When I became the editor of this magazine, 38 issues ago, I wrote in this space that "in addition to furniture, food and architecture, we are going to focus on people, real people. We are going to stress the quality of life inside the home, around the home, in the community. This is the service we owe our readers."

Since that time, we have featured hundreds of families whose homes, parties, lifestyles, kids and dogs, good community work and good family play have given our pages a dimension of reality unique in home magazines. We don't believe in talking down to readers: "read, mark, learn—we the experts know all!" Experienced though our editors are in their fields, they are also learners—learning constantly about the diversity of American life from a continuous dialogue with our readers and from the give-and-take they get while scouting, then photographing and writing about such families as the Hoffmans, the Dimsters, the Harris and the Predocks you see in the photographs below. Families like these, *American Home* readers all, are not only the subjects of our editorials, but are also in a sense co-editors. Their lifestyles guide and instruct us, whether they are involved in remodeling and updating an old house, giving a perfect party or building

that *sine qua non* for home-loving families—a second or vacation home.

Rootlessness, restlessness and divisiveness may be characteristic of today's America, but so to a much larger if less publicized degree is a rededication to Home. While on every side technology is proliferating and universal abundance becoming more and more possible, man's most precious commodity—his own life—cannot be replaced or expanded. The average American male spends 76 percent of his lifetime, the American woman 83 percent of hers, at home. The decisions they make about how to use that time have never been more crucial, the choices more difficult. At the same time that there is a world of new product conveniences, there is a rekindling of the creative homemaking spirit; at the same time that electronics performs communicating miracles, there is a hunger for touch. At a time when home-building techniques leap forward, there is love for the handcrafted past. Our work is cut out for us: to create a magazine each month that bridges these paradoxes of contemporary living, that paves the way to a more fulfilling use of a family's most valuable time—that spent at home. We will do this by editing *American Home* with the help of families who *know* how to live.

John Smith
Editor

The Dimsters of Los Angeles, page 11



The Hoffmans
of Boston, page 99



The Predocks
of Albuquerque, page 112



"I have eaten and enjoyed Quaker Oats Oatmeal since my childhood and it has been a staple product in my home and now my children share with me in enjoying this good and fine old friend."

Raleigh Mathis

"I am a ninth grader and I am studying about nutrition. I would like to commend you on your great product, Quaker Oats. Not only does it have good nutrients such as proteins, fats, and carbohydrates; but it is good in many recipes like cookies."

Miss Brenda Lawson

"People like myself were brought up on your regular Oatmeal. I am now 24 years old and still love your Oatmeal. My daughter, age 3 years, loves it even more, and will eat your marvelous Instant Oatmeal."

Bless you Quaker for making a breakfast really worth eating. I have a newborn baby now and believe me I know she too will be an oatmeal fan.

I think

you solved a big breakfast dilemma when you made such an appealing meal."

Mrs. Dennis Egan

"Just a note to tell you how much we use your Quaker Oats in our Cooking. I have a 4-H Cooking Group (22 children). At our nutrition programs and cooking meetings we encourage good eating habits. We encourage the girls to use Quaker Oats in cookies, meatloaf, etc. Even when the kids snack they are getting wholesome food."

Mrs. Joseph Miale

"After years of using the big round box of Quaker Oatmeal I thought I would buy Instant Oatmeal and am I glad I did."

We all just love it. What's nice is that it's so easy to fix that even my hubby makes his own—and believe me that's saying something. It's wonderful—just thought you might like to know—A Quaker friend."

Mrs. William Braun

"Just a note to tell you how pleased I am with your product, 'Instant Quaker Oatmeal'. It's so nice to have a cereal that is so nourishing and yet so very convenient."

Mrs. Vickie Wyatt

"I have often wished that hot cereal could be made as appealing to young children as are candy, soda, and other non-nutritional snacks."

Well, thank you! My children love your Instant Quaker Oats Oatmeal. Would you believe that Nicholas, aged 9, said last night, "I can't wait until tomorrow—so I can have another dish of oatmeal."

Mrs. Joseph Nocca

"I want to thank you for making Oatmeal. I have a three year old son that eats at least 5-6 dishes a day. He really loves it."

Mrs. Wanda Denslow

"It's so nice to know you have a good cereal to serve your family."

Mrs. R. T. Soltys

"Every cold morning I have Quaker Oats."

Not only because they warm me up, but because it's delicious."

Master Scott Forest

"I am a member of 'Weight Watchers'. Their new program allows us 1 oz. of hot cereal for breakfast. Your pre-measured packages of Instant Oatmeal have been such a help to me, I couldn't wait to tell the girls at our meeting."

We're always looking for "short cuts" to help us stay on our diets. This is the greatest one I've found."

Mrs. Phillis Montana

"Our son has been eating Quaker Oats since he was a real small boy. It sure keeps me happy, because when he has had a good breakfast before he goes to school I don't have to worry so much."

Mrs. Frank Premo

"I'm not exactly a health nut but I do like to have things that taste good and are good for me, too!"

Your old-fashioned Quaker Oats ranks first in the cereal category in my book."

Mrs. Rita Marie Kunkle

"I have ate your oatmeal as long as I remember. It tastes so good. I have seconds every morning."

My brother and sister love it, too. I'd like to know if you would have a part in one of your commercials."

I'm 11 years old.

Please write back because I think I could make people try it. I know they will like it because I love it."

Please write back and give me your answer."

Master Billy Graham

"My children just love Quaker's flavored oatmeal on the week-ends because it

gives them warm tummies and happy faces."

The animal pictures make for choices among packages and usually leads to a day at the zoo. I like Quaker's flavored Oatmeal because it gives them nourishment for the longer week-end activities."

Linda Fell



The more they eat the better you feel.

"I'm feeding my two children Quaker Oats, like my mother fed her three girls."

Thanks for helping an average family eat a nourishing breakfast for such a little cost."

Mrs. Shirley Houchins

"Thank you very much for solving my problem with my children. One day I decided to get the Instant Oatmeal for a change, especially Spiced Oatmeal, now I don't have to stand over them any more."

They eat with a smile, love their breakfast."

Mrs. Henry M. Brinkley



Quaker Oatmeal



"Yeah, but station wagons are so dull."

That's what people used to say.

But now there's the Hornet Sportabout, the anything but dull Sportwagon from American Motors.

It's just the right size outside and inside there's more cargo space than any other little wagon.

And it has four doors and a standard six cylinder engine that leaves the other little wagons behind.

Sportabout is easy to handle, easy on gas, easy on your pocketbook and very easy to fall in love with.

And only American Motors makes this promise: The Buyer Protection Plan backs every '73 car we build, and we'll see that our dealers back that promise.



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2. A free loaner car from almost every one of our dealers if guaranteed repairs take overnight.

3. Special Trip Interruption Protection.

4. And a toll free hot line to AMC Headquarters.

AMC  **Hornet**

We back them better because we build them better.

Lifestyle

Meet the Frank Dimsters of Brentwood, Calif., their small boys and a home they've tailor-made.



Dagmar and Frank love outdoor California living. Above, with their two younger boys, Dag and Don, they relax in the brick-enclosed courtyard that was once just an ordinary front yard.

Frank and Dagmar Dimster are a designing couple who have put their graphics ideas to daily use. Three years ago, when they moved into a compact home in Brentwood, Calif., a Los Angeles suburb, they had adequate room for themselves and their boys—Dennis, 7, Dag, 5½, and Don, 4—but no place to really spread out and play. So Frank, an architect who specializes in urban planning, joined forces with Dagmar, a graphics artist, to turn their anonymous ranch house into a home tailor-made to their tastes and style of living.

First, they enclosed the entire front yard with a white brick wall and covered the ground with hand-laid red brick, changing the space into a dramatic and private courtyard. To add dimension to this

outdoor room, they replaced a living-room window with an eight-foot sliding glass door that creates an easy indoor-outdoor flow of space. "We spend 80 percent of our time outdoors," says Dagmar, "and we've come to bless that courtyard, especially for parties."

Next, the Dimsters tackled the backyard. "It was such a small lot," recalls Dagmar, "that there was little chance for a garden to grow, particularly under the trompings of three small boys and our dog, Ginger."

So they turned the 40-by-50-foot yard into a checkerboard of red brick and white gravel squares. Dominating the board is a big plywood playhouse, designed by the Dimsters. "The boys had always wanted a real treehouse," Frank remembers, "but our (continued)

Silk-screening Christmas cards is Dagmar's latest graphics project. Below, she works at Saarinen table in her dining room. The boys often help her make the cards, assembly-line style.



Inside a backyard playhouse or in a real-life house, the Dimsters work wonders with space.

Snug as two bugs, spaceman Don Dimster and his hard-hat brother Dag (below) survey things from inside their playhouse.



trees aren't big enough." So the family settled on the down-to-earth treehouse.

While Frank is off designing future urban centers, Dagmar assists two days a week at the UCLA cooperative nursery school that Dag and Don attend, teaches a Saturday kindergarten class and runs a private art class especially for kids. In between, she's finishing a children's art primer she hopes to publish and is also working on her graphics. For these Dagmar uses clean, simple lines and "bold colors that make a definite statement." She uses them, too, throughout her home, where bright reds, blues and yellows play against white backgrounds.

Redesigning and "opening

up" the inside of their house was more than just a matter of color, though. Example: For the boys' room, Dagmar and Frank designed stackables—an ingenious series of beds, toy-chests, bureaus and desk that pile up and wedge together without a fraction of an inch to spare.

Naturally, the Dimsters favor durable, uncluttered materials—Formica, inflatable plastics and inexpensive, painted woods. Simple, space-making forms can be found all over their home. In the living room, shiny red and white Formica cubes serve as tables and provide storage—a perfect example of the ingenuity that has turned the Dimsters' place into a spacious, very livable home.



Designed by Frank and Dagmar, the red, white and blue plywood playhouse (left) cost \$150 in materials and can house crib-sized bed, lots of toys, the Dimster boys, Ginger the Airedale and sometimes even Mom, who painted the supergraphic exterior.

With bedding stashed away, the kids' modular bedroom (above) becomes a spacious play area. The sturdy, blue-lacquered plywood beds and storage units topped with durable lemon-yellow Formica surfaces make a bold pattern against the white walls.

Now from Kool, for low-tar smokers looking for taste...

KOOL MILDs.

The taste of extra coolness
with lowered tar, too.

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Now for the first time
low-tar smokers can enjoy
the extra coolness that
makes Kool Kings
and Kool Longs so popular.

New Kool Milds'
tobaccos are light, mild,
and lowered in tar.

Just the right amount
of pure menthol. Pure
white filter, too.

Here is the taste of extra
coolness low-tar smokers
have waited so long
to enjoy.



14
mg.
tar
1.0
mg.
nicotine

Enjoy a cooler kind of mild.

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

Kool Milds 14 mg. "tar," 1.0 mg. nicotine av. per cigarette,
by FTC method. Kool Kings 18 mg. "tar," 1.4 mg. nicotine.
Kool Longs 19 mg. "tar," 1.4 mg. nicotine av. per cigarette, FTC Report Apr. 72.

THE GOOD-LOOKING HOMEMAKER

THAT LOVELY PARTY LOOK



Relaxed and glowing, Christel Hoffman cuddles Kasper and waits for her first guests to arrive.

Christel Hoffman, the vibrant blonde pictured above, loves to entertain and takes pride in looking her best when she does. Since she and her husband Paul, a Boston executive, give dinner parties often (beginning on page 100, Christel tells you all about their special once-a-year holiday gala), she has had lots of practice fitting her pre-party beauty routine into a busy life. And she *is* busy: An artist-illustrator and fashion consultant, Chris-

tel also breeds and raises dogs and writes poetry (a publisher is interested now in doing a book of her poems).

Christel wears less makeup for her own great parties than she does when she and Paul go to one: "If I'm running to the kitchen, I'd rather just wear eye makeup and lip gloss." So, with no foundation or blusher on her skin, she can freshen up and cool off a couple of times during the evening with an astrin-

gent lotion that she keeps in the kitchen.

Christel's beauty schedule is the same whenever she entertains. She starts by washing her hair the morning of the party, after all her last-minute marketing is done. And since her hair tends to lose its curl quickly, she puts off setting it till just before the party. She makes her last-minute kitchen preparations, tucking her hair into a shower cap to keep it free of food odors. (continued on page 158)



GEL

Crazylegs works in a crazy way. It starts as a smooth pink gel.

TO FOAM

Slip it over your skin and it turns into a rich foam. But a thin layer of the gel's emollients remains to moisturize your legs. It helps prevent the dryness shaving can cause. And also helps protect against nicks and cuts.

TO MOISTURIZER

Even after you've shaved, the moisturizers in Crazylegs stay. To continue softening and conditioning your legs.

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needlepoint and bargello pillow kits

By Dorothy Lambert Brightbill

Here are three plump pillows to work up and toss onto a favorite chair or sofa. In the 14-inch-square "Patchwork" pillow (top, left), different canvas stitches add variety and texture. "Spools" (top, right), also 14 inches square, and "Tulips" (bottom), 12 by 14 inches, are simple and exceptionally pretty Bargello designs. All kits include zippers, cording and backs, plus easy-to-follow charts for needlework and assembly.

Fill out coupon and enclose check or money order. Sorry, we are unable to handle Canadian or foreign orders.

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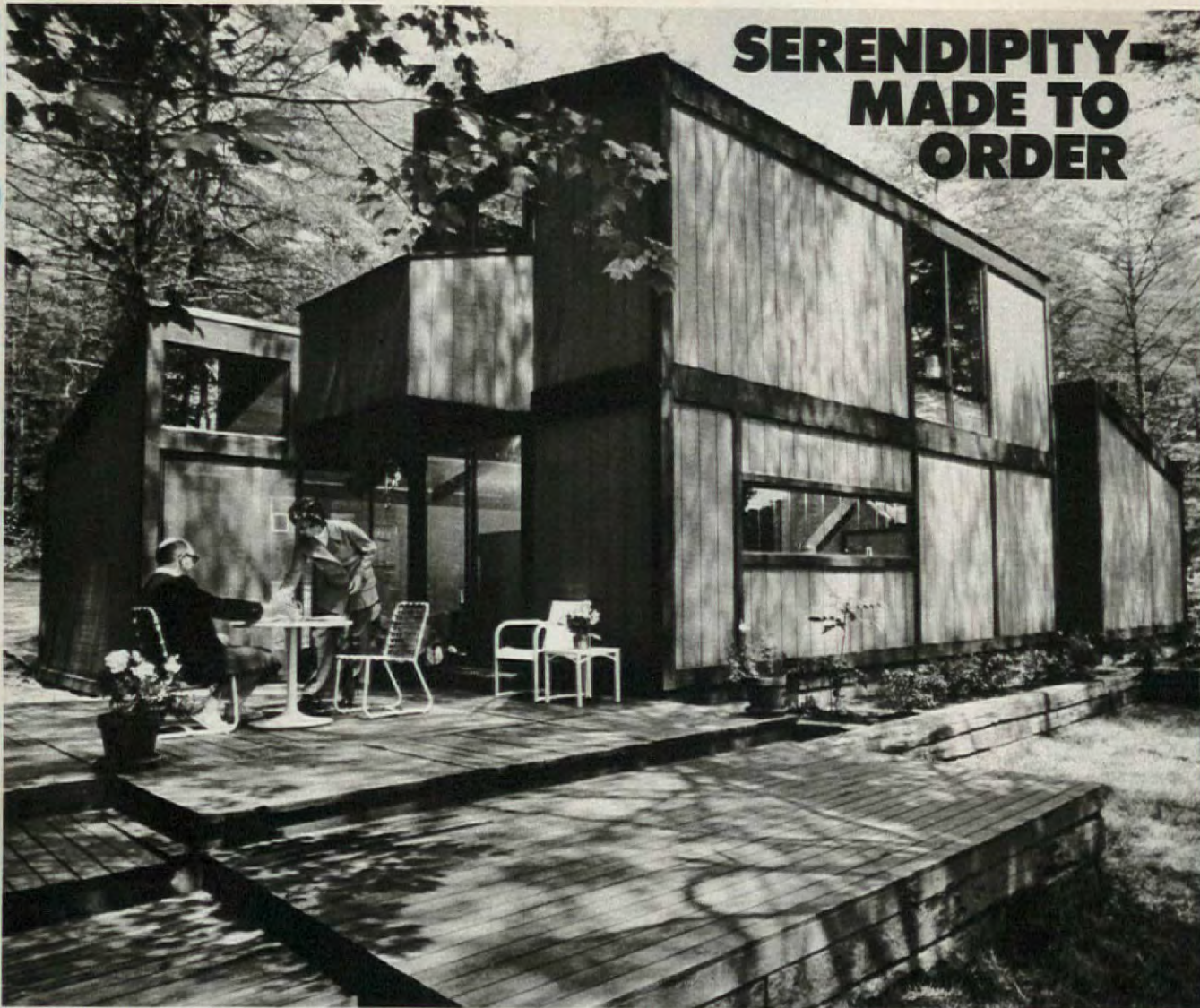
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SERENDIPITY- MADE TO ORDER

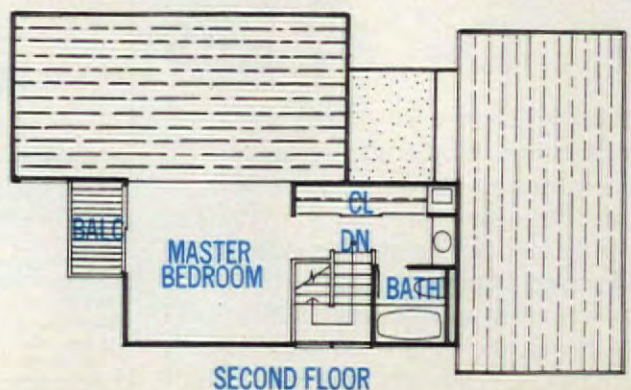
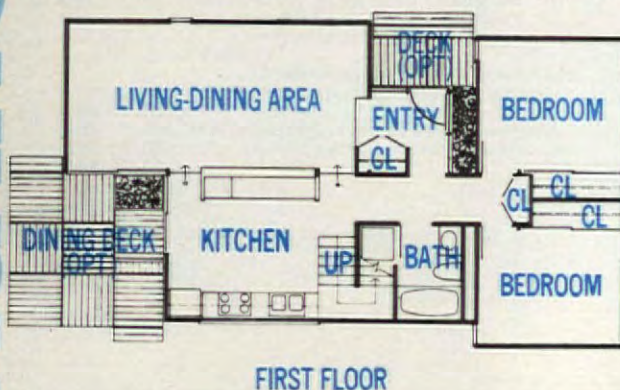


Two years ago, the Henry Harris of Louisville, Ky., joined a group of friends in buying land on a pretty, man-made lake just across the Indiana border and began searching for a weekend house to put on their two acres. They wanted a reasonably priced house with more easy-care, open-space weekend living than was offered by the more conventional A-frames and ranch houses being built around the lake. They sent away for every vacation-house brochure available, and when they received particulars on the San Francisco model by Serendipity, with its simple, modern lines, they knew their searching days were over.

"What I especially liked about the house," says Burton Harris (seen above, having breakfast on the dining deck with husband Hank) "was its compactness and openness—and all that glass to give us views of the lake and our beautiful trees." They wrote the California manufacturer and ordered the house complete with redwood decks, which add even more living space to the house. A four-by-six-foot balcony off the master bedroom offers Burton and Hank their own outdoor retreat. The finished house, which cost \$22,000 including taxes, shipping charges and furnishings, gave them more (continued)

This Serendipity house comprises four 12-by-24-foot modules: One contains living-dining area; one, the kitchen,

stairs, adjacent bath; another, two downstairs bedrooms. Fourth has upstairs master bedroom suite and balcony.





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SERENDIPITY continued

A vacation house made inviting by the warmth of wood and the bright openness of glass

than they had dreamed of when they began their second-home search. Serendipity did indeed bring serendipity, which Webster's says is "the gift of finding valuable or agreeable things not sought for."

The San Francisco, newest of four Serendipity models, consists of modules that can be truck-hauled fully assembled to any point within 300 miles of the factory. Beyond that, because of steeply escalating shipping costs, they are usually knocked down, sent by rail and trucked to a site where they are reassembled. Flexibility is one advantage of the knocked-down version: Owners can arrange the modules as they wish, to meet specific needs.

The San Francisco's exterior, which can be either Douglas fir or rough-surfaced redwood siding (the latter is \$300 extra), was designed "to be compatible with almost any natural setting," says Serendipity founder Robert A. Moe. The interior walls are rough-surfaced cedar panels with clerestory windows throughout to provide a oneness with the outdoors.

Since the exterior was intentionally subdued, Mr. Moe felt the interior should be bold and sassy—and express the mood of "Let's have fun!" For an additional \$1,000, his firm offers a colorful choice of furnishings like those shown in the Harris house—seating units, shag carpeting, plastic and chrome-and-glass tables, beds, graphics—everything that is needed to complete a household.

The San Francisco model consists of four modules, each 12 feet by 24, and provides 1,200 square feet of living space. Ordered in *kit* form as a knocked-down materials package, including insulation, it's \$6,100. All added costs are approximate. To achieve a *basic structure* with weather-tight exterior raises that figure to about \$13,000, including foundation and shake roofing. The *owner-finished* stage, with locally obtained electrical and plumbing installation (heating unit is also left to the owner), brings the cost to \$17,000. The *finished* or *turn-key* stage, with appliances (installed), interior doors, hardware, kitchen cabinets and optional furniture package totals \$21,000. Shipping, siting and local taxes are extra.

Serendipity offers three other models in addition to the San Francisco: the Retreat, which ranges from \$3,990 for the kit to \$19,000 for a finished house; the A-Frame, Serendipity's very first model, available from \$5,400 to \$33,000; and the Gables, their most popular design, priced from \$6,180 to \$44,000. Though it's less than \$1 a mile to ship within California, the cost rises to the maximum (\$1,000) to ship to any East Coast location. For portfolio about all four models and their design variations, send \$2 to Serendipity, Dept. AH, Pier 3, The Embarcadero, San Francisco, California 94111.

—Jane Levy



Kitchen and living-dining area (top) are separated by a counter with paneled backing. Exposed steel beams are painted the red-oxide color of the Golden Gate Bridge. Redwood dining deck is accessible through sliding glass doors.

Uninterrupted lake view from kitchen (center) makes cooking a joy. Room is spacious enough to hold table and stools, which, like shag carpeting, are part of furniture package available for an additional \$1,000. Attractive wooden stairs with vertical railing lead up to the master bedroom suite.

Burton Harris arranges flowers on chrome-and-glass dining table (bottom). Glass wall behind her, just inside front door, contributes to openness of house. Strip lighting on dimmers illuminates both sides of paneled counter-divider.

Indiana lake makes an ideal kitchen backdrop.





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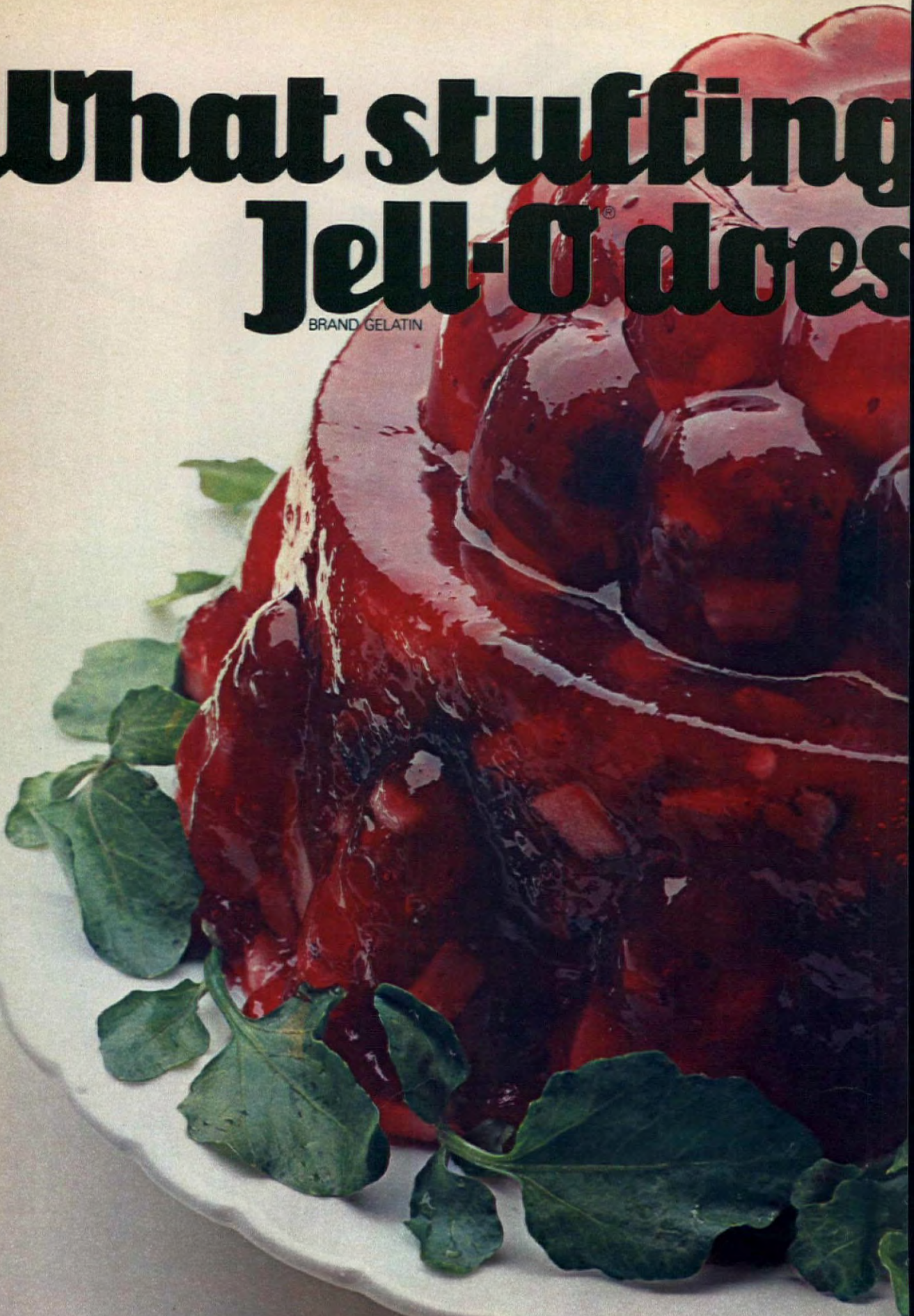
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1 pkg. (3 oz.) Jell-O® Gelatin, any red flavor

1 cup boiling water

$\frac{3}{4}$ cup canned pineapple juice

1 can (8 oz.) whole berry cranberry sauce

1 cup diced apples or celery

$\frac{1}{3}$ cup coarsely chopped nuts

Dissolve gelatin in boiling water. Add pineapple juice and cranberries. Chill until slightly thickened. Stir in remaining ingredients. Pour into 4-cup mold or individual molds. Chill until firm. Unmold. It makes $3\frac{1}{2}$ cups or 10 relish servings.

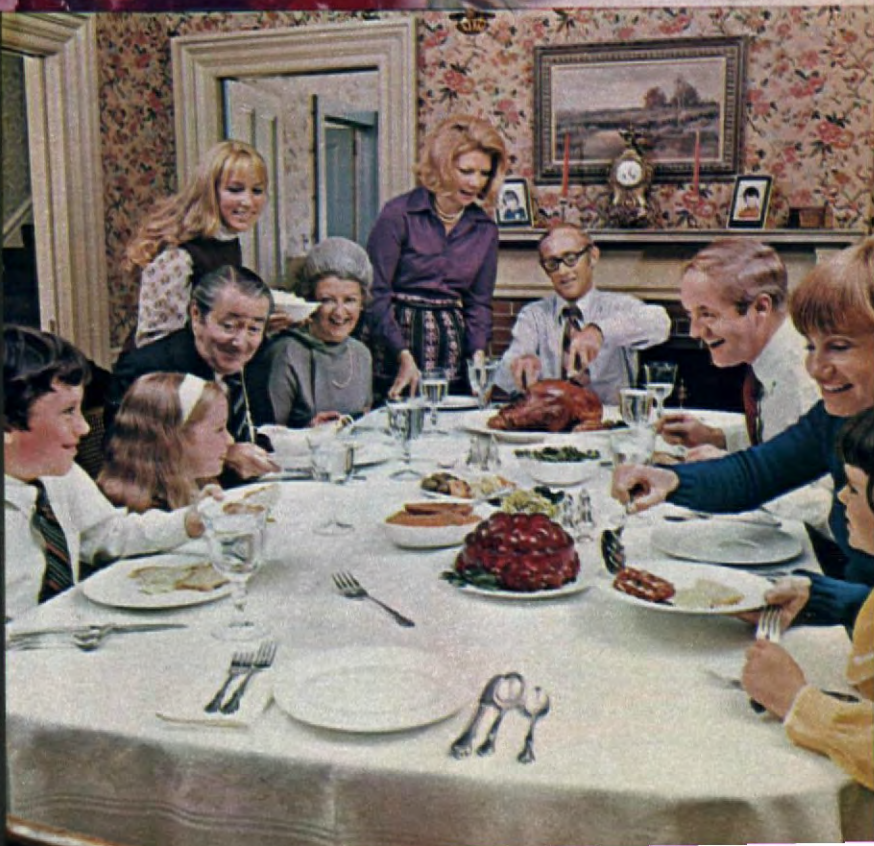
Note: Recipe may be doubled; use only 1 cup canned pineapple juice.

Hint: Here's how to make unmolding easy:

Run a wet knife around the edge of the mold, dip to the rim in warm water. Cover the mold with a wet plate, invert and shake it out.



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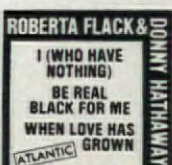
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PEACH MANE BANG MANTAIN JAM MELISSA BLUE SKY CAPRICORN 4379	all I ever need is you Sonny & Cher A COWBOY'S WORK IS NEVER DONE KAPP UNITED WE STAND 94312	HERBIE MANN PUSH PUSH WHAT'S GOING ON MAN'S HOPE IF EMBRYO 94260	FROM WITHIN DIONNE WARWICK PEOPLE GET READY HURT SO BAD TWIN SET COUNTS AS 1 SCPTER 94397
David Cassidy <i>CHERISH</i> I JUST WANNA MAKE YOU HAPPY BLIND HOPE BELL 94436	ARTHUR FIEDLER BOSTON POPS THE BURT BACHARACH-AL DAVID SONGBOOK PROMISES PROMISES WHAT THE WORLD NEEDS NOW... THIS GUY'S IN LOVE POLYDOR 94426	TOM JONES CLOSE UP THE YOUNG NEW MEXICAN PUPPETEER WITCH QUEEN OF NEW ORLEANS PARROT 94423	graham nash david crosby SOUTHBOUND TRAIN FROZEN SMILES GAMES ATLANTIC 94404
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THIRD OF A SERIES

YOUR MONEY-WISE GUIDE TO BUYING FLATWARE, GLASS AND DINNERWARE

By Carol L. Crane

While wearing the same garb—flatware, glass and dinnerware—today's well-dressed tables are as different from those of previous generations as bikinis from bustles. The modern woman's exposure to household help comes largely from old movies on the late show, and she's just as likely to be riding home with her husband on the commuter train as meeting him at the suburban station.

The realities of working women and "help-less" living have engendered dramatic changes in how America eats, replacing stuffy pretentiousness with a fresh, flexible, creative approach.

FLATWARE. Today's place setting, whether sterling, silver plate or stainless steel, has four to six basic pieces: place knife, place fork, teaspoon, soup spoon, salad fork, spreader. All are multipurpose utensils, appropriate for every occasion from family breakfast to sit-down dinner party. Additional pieces—demitasse spoons, cocktail forks, steak knives, iced-beverage spoons, for example—are optional extras. Assorted matching serving pieces are also available, but it's fun and perfectly acceptable to mix servers of different patterns, adding to your collection at auctions and antiques shows, whenever the spirit and an unusual piece move you to do so.

If you don't acquire your flatware all at once, it's important to know that the pattern you pick is open stock, meaning that the manufacturer has made a commitment to

continue producing it for an indefinite period. From time to time, many sterling manufacturers will advertise a limited reissue of discontinued patterns, filling orders on specific items during the reissue period. It pays to inquire about the period of pattern availability *before* buying, to avoid future disappointments.

STERLING, STAINLESS OR PLATE? That's the first decision you'll have to make, even before you pick a pattern. Price will be a consideration, since stainless may cost as little as \$10 for a 50-piece, eight-setting service, while sterling may run as high as \$200 for a single five-piece place setting, sometimes even higher. Approximate ranges for eight-setting services in all three metals follow: stainless, \$10 to \$325; plate, \$30 to \$225; sterling, \$200 up. Since there is some overlapping at both ends of the price scale, the actual cost is obviously not the only consideration.

Upkeep need not be a determining factor. If sterling is used constantly, rotate pieces in use and they'll all acquire the same attractive patina of tiny scratches, rarely needing to be polished. As one manufacturer states, use keeps sterling more beautiful than polish. *All* flatware may spot if left to drain-dry or air-dry in a dishwasher. Makers of sterling, plate and stainless alike recommend towel-drying. Simply remove flatware from the dishwasher at the end of the rinse cycle and work with a plentiful supply of dry towels; the drier they are, the lesser the chance of spotting.


POLISHED MAINTENANCE. Popular misconceptions notwithstanding, stainless steel is not stainproof; it simply stains *less* than ordinary steel. The same foods that affect sterling and silver plate—eggs, vinegar, salt, tea and coffee—can also discolor stainless, if the contact is prolonged. The remedy's the same—an occasional cleaning with a non-abrasive silver polish.

All three flatware types are being produced in styles to please tastes from ultra-traditional to way-out modern, in finishes that range from mirror-bright to pewter-soft. One manufacturer makes a popular pattern in both stainless and plate and a similar design in sterling.

Perhaps because sterling is an expensive, once-in-a-lifetime acquisition, purchasers tend to be a bit more conservative in their pattern choices. The designs themselves, whether modern or traditional, appear to be somewhat restrained and understated, making the beauty of the precious silver their most significant design element. One New York retailer, carrying 466 flatware patterns at last count, reports that the current crop of brides—better educated, more sophisticated and with greater spending power than ever before—is solving the style dilemma by registering elegant sterling patterns with the store's bridal consultant as a gift-buying guide for friends and relatives, then using wedding-present checks to buy less conservative, more high-style patterns in stainless for everyday use. (continued)

Drawing by Gosgrove Associates

Happy Birthday

When you're so far away you can't give anything but love on an important birthday, why not give a gift of yourself... in a Long Distance call? Long Distance is the talking, laughing, loving birthday greeting. 

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*According to the latest U.S. Government figures.
Filter and Menthol: 16 mg. "tar", 1.1 mg. nicotine av. per cigarette, FTC Report August, 72.

MONEY-WISE GUIDE continued

DURABLE METALS. Sterling and stainless are equally durable, as there is nothing on either that will wear out or rub off. The life expectancy of the silver coating on plate has been extended greatly in recent years; one firm, manufacturing all three types of flatware, calls its plate "Super-Silver" and guarantees the plating for 100 years from the date of purchase. That puts plate in the heirloom class alongside sterling. When the plating finally does wear off, reputable manufacturers provide replating service for their company's products. The cost is highly variable, changing with the price of raw silver; at this writing, it runs approximately \$7.50 for a six-piece place-setting.

Unlike the other flatwares, sterling has the unique advantage of intrinsic value; its worth as a precious metal is likely to increase as time passes; plate and stainless might depreciate in value.

GLASSWARE. Buying patterns here have also been affected by changing lifestyles. Few couples have the funds or the shelf space today to devote to special purpose, seldom-used glassware. So they pare down their acquisition to a few versatile shapes that fill a host of needs. Popular purchases are three-piece stemware sets—water, wine and champagne (which doubles for everything from shrimp cocktail to hot fudge sundaes), and three tumbler sizes: juice highball and cooler—a tall glass equally useful for Dad's Tom Collins, Junior's Coke, Grandma's iced tea.

The choices may be even more selective, depending upon the way you live and entertain. One glassware salesman reports a surprising new trend, equally popular among newlyweds, established families and single swingers. They buy two to three dozen of a single stemware style—an all-purpose eight-ounce goblet, adept at serving before-dinner aperitifs, during-dinner wines and after-dinner Irish coffee, and use their "everything" glasses constantly, for all occasions from large cocktail bashes to intimate dinners.

THE RING OF QUALITY. Although buying patterns have changed, the earmarks of quality in glassware remain constant. Blown glass requires the same skill, craftsmanship and lung power it did in 300 B.C., when the Phoenicians perfected the technique. Hand-blown glassware may sometimes be identified by minute variations, tiny imperfections, slight differences in height or size among a group of similar goblets. (If you're seeking perfection, you're likely to find it in mechanically produced glass.) Much of our quality glass- (continued)

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MONEY-WISE GUIDE continued

ware is made by blowing molten glass into molds of wet wood or clay, assuring greater uniformity of size and shape than can be achieved otherwise. The process of producing pressed glass, fully mechanical today, is employed in the manufacture of inexpensive table glass and cookware; the process permits multiple production of one design without the natural irregularities of hand-made glass.

Adding lead to the basic glass recipe gives it greater luminosity, luster and clarity of color. It is also less brittle, easier to cut, harder to break. Percentages vary from country to country; lead crystal made in the United States, for example, must have at least 24 percent lead. But there are no restrictions

at all regarding use of the term "crystal"; the important word to look for is "lead." Genuine lead crystal can be identified by the bell-like tone produced when it's tapped gently.

BALANCE AND SYMMETRY. In good-quality stemware, the bowl, stem and base are symmetrical and well balanced. Joints between the parts should be invisible; edges should be even and smooth, and no thicker than the body of the bowl. If the glass has cuts, they should be sharp and uniform; etched detail should be clearly defined.

Prospective purchasers with more taste than money should be heartened by the fact that good design is not the exclusive province of expensive

crystal. A check of the current market discloses an abundance of well-designed glassware for as little as \$1 a glass, though if you're loaded, you can go as high as \$52 for a single goblet. Just make sure that the pattern you pick is open-stock, so you may add to your collection from time to time.

DINNERWARE. With such an abundance of choices available, it's senseless to blow your entire dinnerware budget on a set of company china that comes out of the cabinet only on holidays. Your family eats three meals a day; they're entitled to all the creativity you can put into your table settings, every day as well as on special occasions, whether with inexpensive, casual pottery or priceless, gilt-edged porcelain.

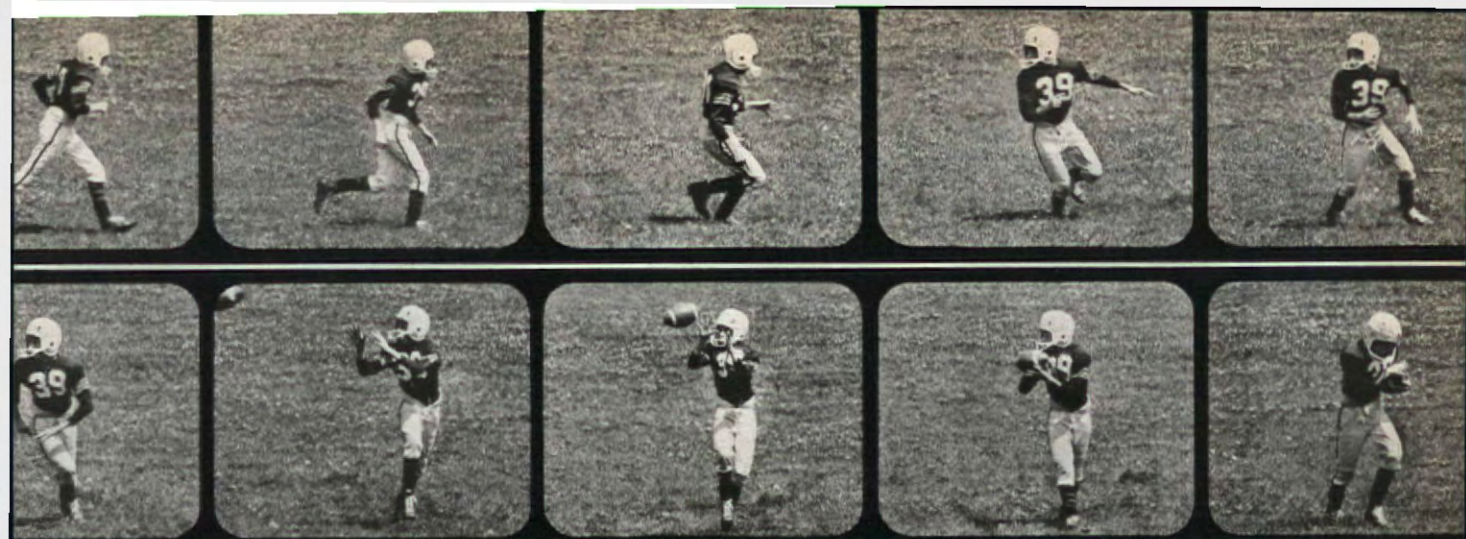
Here, too, time has wrought changes in the traditional place setting, now numbering five pieces: dinner plate, salad plate, bread-and-butter plate, cup and saucer. Some new starter sets also include soup plates and several serving pieces. When a pattern is sold from open stock, it means you can purchase individual items rather than a complete set. (If your family hates soup, pass up the soup plates and pick fruit saucers.)

Open stock also implies long-term pattern availability, but it ain't necessarily so. No pattern is offered forever, and most are marketed for only five or 10 years, although a few companies guarantee their most popular patterns for replacements and additions for 20 years, sometimes longer. The greater your dinnerware investment, the more crucial the matter of pattern availability.

For today's well-mannered dinner table, it's not only acceptable, but often preferable, to mix up flatware and dinnerware, pairing a

striking modern pottery with an ornate period silver pattern, or using stark contemporary flatware with 18th-century traditional porcelain, achieving interest through contrast. Pick your flatware first, since it's the more permanent purchase. Then take along a place-setting for reference when you go shopping for dinnerware.

ALL CHINA IS POTTERY. But not all pottery is china. At the bottom of the formality scale is the dinnerware loosely designated as *pottery*: crude clay fired at a low heat, somewhat porous, subject to chipping and breaking. Thick, heavy and usually inexpensive, it's at its best in rustic or simple modern shapes with colorful decoration. (continued on page 145)



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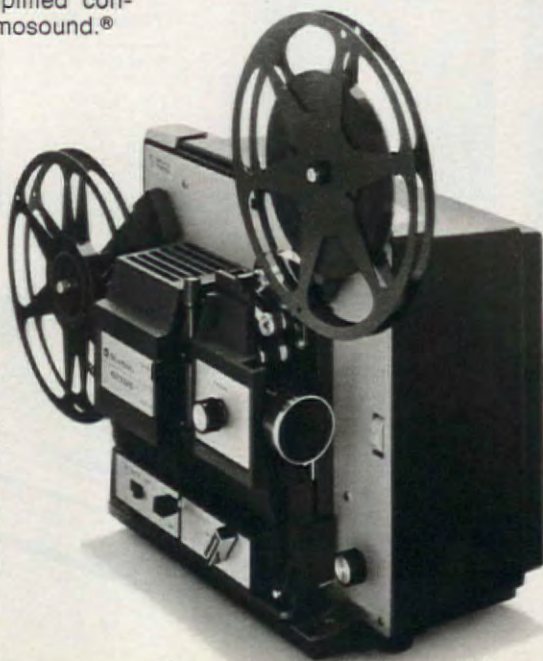
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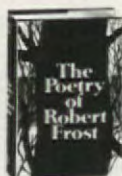
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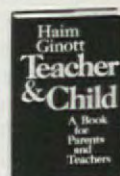
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THE PLUMB LINE

"Old" chairs by a modern architect have timeless appeal.

Two unique chair designs appear again and again in modern interiors. Though sleek and contemporary looking, they are actually classics, designed in the 1920s by Hungarian-born architect Marcel Breuer. Status seats of the avant-garde, these chairs seem to reflect our current highly mechanized society more accurately than many more elaborate designs of today. And, historically, they represent a giant leap forward in the science of seating.

Breuer's armchair (below, right) was the first chair ever made of tubular steel, and the idea came from a bicycle. Struck by the flexibility of chrome-plated tubular-steel handlebars, he based his chair on the same principle. He made the first model in a pipe fitter's shop in Dessau, Germany, and named it Wassily for his friend, painter Wassily Kandinsky, "who was the first to see it and encourage it." Like a first love, it's still Breuer's favorite. (It's also a favorite in the Antoine Predock house, pages 112-115.)

In 1925, when the chair was created, Breuer was a Master of the Bauhaus, the famous school in Dessau that was the center of modern design. The Bauhaus was founded to unite

the fine arts with simple crafts, but in time its emphasis shifted to technology.

Soon after leaving the Bauhaus in 1928, Breuer designed the Cesca (below, left), a tubular-steel cantilever chair with black bentwood frame and caning, forerunner of kitchenette chairs of the '40s.

To understand just how revolutionary this tubular-steel furniture was in its day, says Breuer, one must recall the popular taste of the 1920s. "At that time elegance meant silk and gold and polished ebony." Furnishings were chosen to suggest wealth and opulence—and the more overstuffed the better. The 70-year-old architect remembers how a furniture salesman reacted to one of the tubular-steel inventions: "If I saw that chair in a customer's office, I wouldn't extend him credit."

Breuer strived to solve the problem of seating in an aesthetically pleasing way. "What I tried to do," he says, "was to make furniture lighter, more elastic and less expensive." —Barbara Plumb



Cesca chair: "Cane and wood, which are primitive, contrast with modern polished chrome steel."



Breuer considers his chairs' curved lines "not only symbolic of modern technology but technology itself."



Wassily chair: "I had the idea of spanning the chair with fabric in tension as a substitute for thick upholstery. Also, I wanted a resilient and elastic frame."

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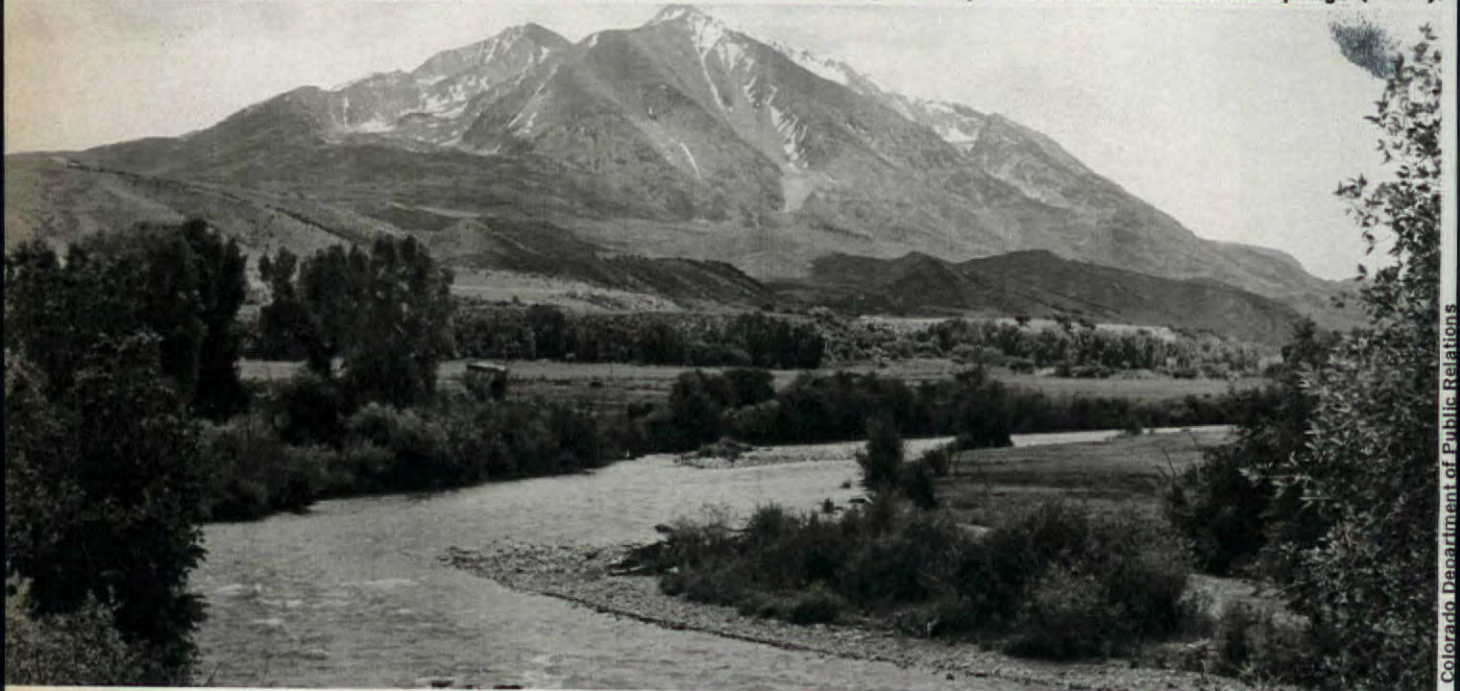
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Glittering Atlanta cityscape (above) contrasts with serene Colorado setting: Mt. Sopris as seen from Glenwood Springs (below).



By David and Holly Franke

In six months of traveling to research our recent book, *Safe Places*, we probably saw more of America than most people see in a lifetime. From New England to California, from Montana to Florida, we explored the width and breadth of this land, an experience that gave us a rare opportunity to see where the good life is being lived in the U.S. today. Here are the 15 wonderful, unforgettable towns that we think *American Home* readers will find especially appealing:

FAIRHOPE, ALABAMA

The streets of this town are shaded, the houses and neighborhoods set amid the flowers and plants usually associated with the Deep South—azalea, dogwood, wisteria, iris, caladium, among others. Moss-draped trees line the highways, and lotus cups are on the bayous along the eastern shore of Mobile Bay. The shore here is one of the more scenic and delightful residential areas of the South, a succession of small communities situated on high, densely wooded bluffs.

Fairhope residents are culturally ori-

15

WONDERFUL TOWNS WHERE FAMILIES KNOW HOW TO LIVE



Georgetown, in Kentucky horse country, has third oldest Baptist institution of higher learning in the U.S. Its chapel is at right.

Kentucky Department of Public Information

ented, with an art club boasting 550 members—pretty good for a town of less than 6,000 population—and a week-long arts-and-crafts festival that's the highlight of the year. Mobile, 20 miles away, adds Old World charm to this Old South setting, with its annual Mardi Gras (first in the New World) and districts of historic homes trimmed with ornamental iron balconies, arches and fences. Fishing is enjoyed the year round, and while Yankees are still shoveling snow, Fairhope residents are splashing in Gulf of Mexico surf.

Mobile offers jobs and cosmopolitan facilities, but Fairhope retains its relaxed pace and exceptionally low cost of living. A three-bedroom house with 100 feet of beach front is \$30,000; landlocked homes are considerably less. As for taxes, they're about as low as you can find today, unless you live in a tent.

ST. HELENA, CALIFORNIA

An hour's drive north of San Francisco is the lovely Napa Valley, world famous for the choice California wines it produces. About 35 miles long and up to five miles wide, the valley is also known for its beauty. On all sides are hills and mountains carpeted with oak, pine, redwood and fir. (continued on page 50)



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It is two million years ago. On an African savanna, a strange creature browses for food. He looks something like an ape and also like a man. He walks upright — yet his forehead is flat, his jaw thrusts forward. He doesn't know it — but he represents a giant step forward in evolution. For he is the "missing link" between ape and man...

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announces

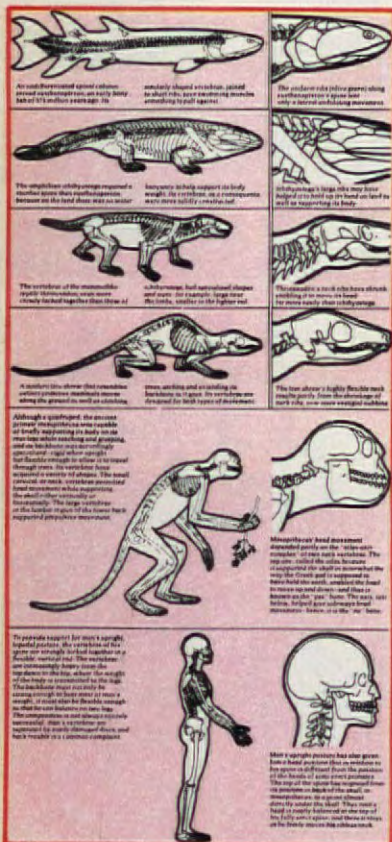
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Do you know:

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15 WONDERFUL TOWNS continued from page 44

Reaching up hillsides to meet forests are small orchards, farms and—*everywhere*—the beautiful vineyards spreading out from old stone wineries.

St. Helena, center of the wine-growing area, is a pleasant town of some 3,000 residents with wide, clean streets, colorful gardens and Victorian homes and atmosphere. Life here is still unrushed, and problems of rapid growth are unknown. Horace Jenkins, a local real-estate and insurance broker, told us he found the climate a definite advantage of living here—no fog, and "about the coldest temperature I can remember is 26 degrees.... Our schools are superior, too," he added. "We have dedicated teachers, and we do not have the drug problems of other towns."

The wine industry is booming, and other employment is available 18 miles south in the city of Napa. A fairly new two-bedroom house might be found for \$17,500 in St. Helena, but the \$20,000-to-\$30,000 range is more typical. And in all directions lie the myriad enticements of northern California: San Francisco, the Mendocino coast, the redwoods, Lake Tahoe and the Sierra Nevada. Small wonder more and more young families are discovering this valley.

GLENWOOD SPRINGS, COLORADO

The outdoors-minded can satisfy their yearnings with ease in the breathtaking country surrounding Glenwood Springs. The forests are teeming with elk, mule deer, bear and bighorn sheep. Wild turkey, pheasant, geese, duck and grouse abound here, too. Fishermen have more than 300 miles of open water, including some of the best trout streams in the state, not to mention the numerous lakes and reservoirs. There are dozens of mountains more than 10,000 feet high for climbing, caves and canyons for descents. Foot trails and jeep paths lead to abandoned quarries and mining mills, to ghost towns and to isolated beauty spots such as Hanging Lake. And nearby Aspen, Snowmass and Vail are known worldwide for unexcelled skiing.

Glenwood Springs offers its more than 4,000 year-round residents stability. There is a variety of small businesses, cattle and sheep ranching, some farming and mining—and ready access to all the attractions of the western slope of the Rockies. (Aspen, 42 miles distant, sports a cultural calendar as spectacular as its ski slopes.) Town homes range from \$10,000 to \$125,000, but we'd prefer living on the 40-acre, \$35,000 homestead

we found a few miles away, with its picture-window views of majestic mountain peaks and lush farmland valleys.

FARMINGTON, CONNECTICUT

Is it possible to find a community that offers the charm and quaintness of an old New England village and the facilities and resources of a modern metropolitan center? Farmington's close to 15,000 residents know it is. Wise policies of historic preservation have joined with modern transportation technology to make a charmed life possible in this Hartford suburb.

With more than 100 homes dating from before 1835, the central village has been declared a historic district. Private homes and public buildings reflect many architectural styles, including the colonial, the Federal, Georgian, Greek Revival, Republican and Victorian. Yet in outlying areas of the township, there are striking contemporary apartments and condominium developments as well.

Living in either setting, it's difficult to conceive that downtown Hartford is just 15 minutes away, via Interstate 84. Young families appreciate the excellent schools and the facilities of the giant University of Connecticut (continued)



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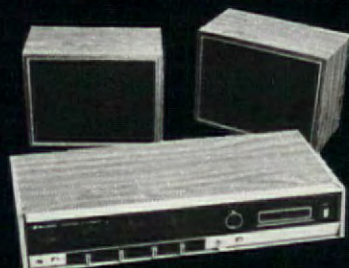


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The total sound experience. A 4-channel Quatrix™ AM/FM/FM stereo receiver and 8-track cartridge player. F.E.T. to bring in FM stations. AFC to lock them in. Slide rule dial for extra fine tuning. Four separate amplifiers. Four wide-range speakers in individual walnut-finish enclosures. Model 3555 CST.

The big sound that won't break you. An AM/FM/FM stereo receiver with 8-track cartridge player and dual air suspension speakers. Features built-in antenna, slide rule dial, F.E.T. and AFC for drift-free FM. Inputs for phono and tape. Stereo headphone jack. Walnut-finish and satin-chrome cabinetry. Model 3350 CST.

The complete stereo sound system. An integrated FM stereo receiver, automatic 4-speed changer, cassette player/recorder and two-way air suspension speakers. Extra-precise Vernier tuning and easy-to-operate slide controls. F.E.T. and AFC on FM. Lightweight tone arm with diamond stylus. Model 3801 CST.



BELL & HOWELL

15 WONDERFUL TOWNS continued

Health Center, with its medical and dental outpatient clinics. An average house costing about \$36,000 will probably have four bedrooms and between 1,800 and 2,000 square feet of living space. And whether one's taste responds to the New England flavor of the village or the contemporary verve of the new neighborhoods, Farmington offers each in high style.

MOUNT DORA, FLORIDA

Central Florida is beautiful, slightly rolling country, home to the state's citrus groves. Something always seems to be in bloom here, either orchids or goldenrain trees, hibiscus or periwinkle. And thousands of lakes add their sparkle to the countryside.

In Lake County we happened on an idyllic community barely half an hour from Orlando. Generously shaded by oak trees hung with moss and clustered along the shore of Lake Dora, Mount Dora allows its nearly 4,600 residents to enjoy both the serenity to be found in a town off the beaten track and the excitement of having cultural and recreational activities on all sides as bountiful as the citrus groves.

Though the town began basically as a

retirement community, its new influx comprises younger families who have escaped the increasingly citified pace of life in Orlando, but who still commute to jobs there. In Mount Dora they have an active little theater, a modern hospital and splendidly landscaped homes from \$10,000 (no air conditioning) up. A two-bedroom lakefront home costs in the neighborhood of \$30,000.

Beyond Orlando is Walt Disney World, which is transforming the area into one of the foremost family entertainment centers in the nation. In Mount Dora, one can be close enough for the fun, yet far enough away to avoid the growing pains caused by the new Florida boom.

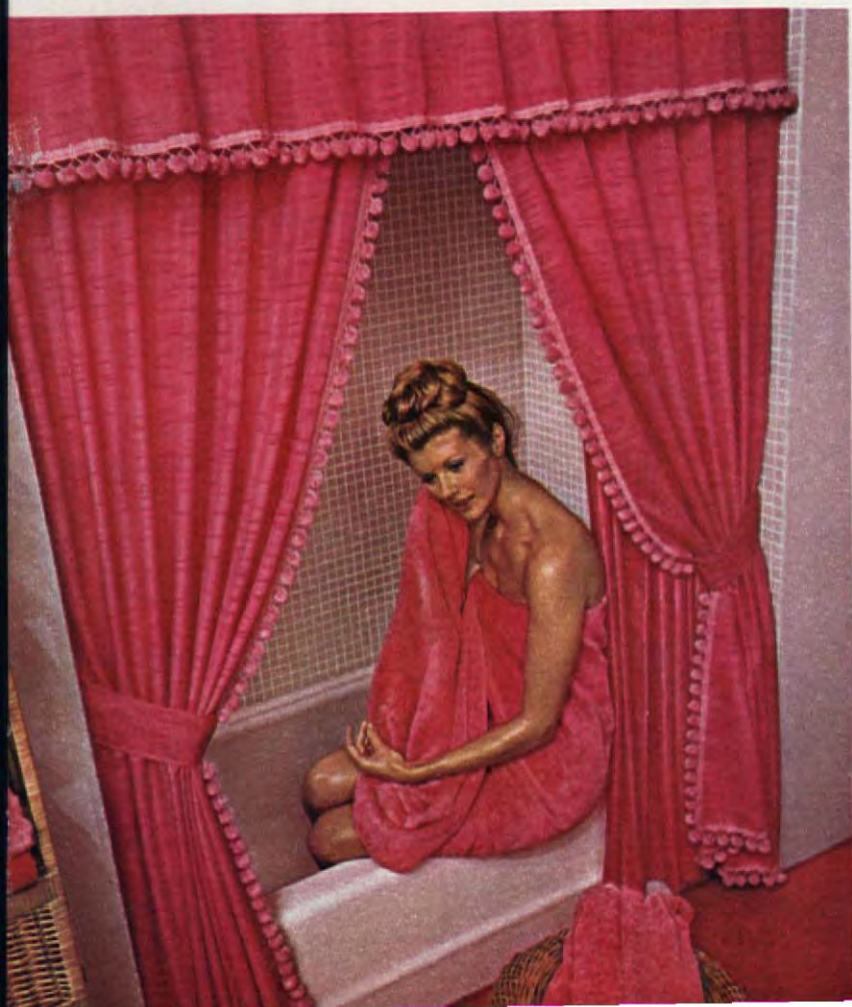
ATLANTA, GEORGIA

Few cities impress us as much as this one. With an area population of 1,300,000, it has become the major metropolis of the Southeast. More than 400 of the nation's top corporations have offices or plants here, and the city has become a mecca for the young—singles as well as young families. Job availability and salaries are good, and the cost of living is low—a New York dollar is worth \$1.20 in Atlanta.

Catering to the young are dozens of new luxury apartments and scores of fashionable lounges, cafés, emporiums and boutiques, cabarets and restaurants. Withal, Atlantans remain courteous and friendly, and the bustle has yet to intrude upon their enjoyment of life. We were most impressed with the smart downtown business and shopping areas, even more so with the attractive residential neighborhoods, both within the city and in its suburbs, notably DeKalb County. Decatur, the county seat, is a proud and lovely community older than Atlanta. Others prefer posh Druid Hills or the neighborhoods sprawling into the hills.

Throughout the Atlanta area there are apartments and town houses with rents ranging from \$135 to \$320 a month. Home-buyers can pick up a Victorian holdover or a ranch, an antebellum or plantation-style mansion, a rambling contemporary or such varied styles as Georgian, Williamsburg, Spanish, Pennsylvania Dutch, Tudor, and New England and Dutch colonial.

Climate is another plus for Atlanta. At 1,050 feet, it's the third highest major city in the nation, with a mild year-round cli- (continued on page 57)



Shower your bath with color!

Sears Antique Satin Shower Draperies.

Now you can turn your bathroom into a showplace. Because these are more than plain shower curtains. These are Sears Antique Satin Shower Draperies!

For dramatic highlights, choose any of 14 brilliant colors in richly slubbed 100% Estron® acetate taffeta. Plus color-coordinated vinyl liners. Waterproof, Sani-Gard® treated to resist mildew. Draperies hand washable. Liner, machine wash, hang to dry.

Add more beauty with our color-coordinated matching window ensembles. Towels. Bath carpets, rugs and accessories. In Sears Bath Shop at most Sears, Roebuck and Co. stores, and by catalog.



Sears

Now you can put together a room like this,



THE RICHNESS OF COLONIAL VIRGINIA IS SURPRISINGLY EASY TO ACHIEVE. The same hand-woven crewel fabric on the false canopy over the stately bed from Ethan Allen's Georgian Court Collection is also used on the Queen Anne wing chair, and for the drapes to coordinate the room. The Oriental design rug with its historic pattern helps add a timeless touch. All the furniture, fabrics, bedding, the rug and most of the decorative accessories are available at your Ethan Allen Gallery.

even if you think you can't.

Choosing the right furniture is only part of the secret of creating a beautiful room. It's also how you put together fabrics, colors, textures and accessories so they look right — so the final result is even better than you hoped.

It's pretty hard to do this well when you try to carry swatches, samples, color chips and ideas in your head from store to store. Now there's a new and better way to help you plan your decorating. An almost foolproof way to help you put together the rooms you've always wanted. It's the new Ethan Allen Home Fashion Center — right in the heart of the Ethan Allen Gallery.

After you look at furniture and accessories and a host of ideas in our dozens of completely decorated rooms, you have a world of color and patterns at your fingertips waiting for you in the Ethan Allen Home Fashion Center.

The finest broadloom carpeting, Oriental, Caucasian and American Stencil design rugs, dozens of bedspreads, a remarkably wide array of upholstery and drapery fabrics, and a marvelous range of traditional and contemporary wallpapers.

Plus special displays to show you some of the many ways you can put together furniture, carpeting, fabrics and accessories to get the look you want.

In the Ethan Allen Home Fashion Center, you can mix and match colors and patterns until you find exactly the right combination.

And our professionally trained home planners are always ready to discuss your choices with you, to make expert suggestions, to give you as much or as little help as you want.

Visit our new Home Fashion Center soon. And pick up a copy of the Ethan Allen Treasury, our 388-page, full-color decorating and

idea book. A \$7.50 value that's yours free. For the name of your nearest Ethan Allen Gallery, see the listing on the following page.



The Ethan Allen Galleries We can help you have the home you want.



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We will rush your first set of 28 Recipe Cards — **SEASONAL FAVORITES** — and four blank cards for your own recipe discoveries... **PLUS** the Recipe File and Divider Cards, for 14 days **FREE** examination. You may return the cards within 14 days and owe us nothing. Or you may pay only \$1.00 plus a small charge for postage, handling and local tax for the set of Recipe Cards. Either way, the Recipe File, a \$5.00 value, will be yours as a **GIFT**, without obligation.

Thereafter, we will send you another set of Recipe Cards each month — *always on approval*. You have the option of returning them within 14 days and paying nothing, or keeping them for the same low price of just \$1.00 plus postage, handling and local tax. You may cancel the entire arrangement at any time. When your Betty Crocker Recipe Card Library is complete, you will have more than 700 recipes at your fingertips to meet every home and entertainment need.

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Start Building Your Collection Now!

From all the thousands of recipes developed and tested by the Betty Crocker Kitchens over the years, they have chosen the most popular—**YOUR Favorites!**

There are more than 700 recipes in all, many never before in print. They are divided into 24 categories, some of which are for parties—others are for family meals. There are money-saving recipes galore along with helpful tips and serving ideas.

mate with a full change of seasons, bearing little resemblance to that of other Southern cities. We visited Atlanta last November, and the beauty of fall colors in its woods and yards rivaled any we've seen farther north or west.

GEORGETOWN, KENTUCKY

Man o' War ... Citation ... Whirlaway ... The list could go on and on, illustrating why central Kentucky—the bluegrass region—has come to be known as the “kingdom of the horse.” It boasts more than 300 famous horse farms with their miles of white-painted fences and big houses with stately columns. While touring them we discovered a small county seat, Georgetown, its streets enhanced by the beautiful campus of Georgetown College, oldest Baptist college west of the Alleghenies. More than 8,000 people live here on intimate terms with the surrounding bluegrass countryside, on the old farms that occasionally come up for sale and in new ranch homes in the \$20,000-to-\$35,000 range.

Georgetown is peaceful, bucolic, yet just 12 miles south is Lexington, with its big industrial firms (IBM, GE and Dixie Cup, for example), shopping centers and equestrian-oriented recreation: horse races and shows, fox hunts and jumper competitions. Frankfort, the state capital, is 18 miles west, and the cultured bustle of either Cincinnati or Louisville is slightly more than an hour's drive by interstate highway. Antebellum farmhouses, gracious old homes lining Main Street, lush, rolling pastures—Georgetown is a magnificent setting indeed for bluegrass living at its best.

CAMDEN, MAINE

Only in Maine, out of the entire eastern coast of the U.S., do mountains and sea come together. And one of the most superb Maine settings is Camden, a town of 3,500 people, where granite cliffs, rushing streams and blueberry shrubs join the harbors, coves and capes of the shoreline, beckoning islands that lie in the distance; where shipbuilders and lobstermen and sailmakers work side by side with musicians, artists, craftsmen, poets, writers and sculptors. Camden's harbor is enchanting, filled with the windjammer schooners that make it their home port, their masts reaching skyward like so many nautical church spires.

Village houses start around \$25,000; the middle price range is \$30,000 to \$50,000; shoreline homes cost from \$70,000 to \$125,000; moving inland, prices drop sharply.

Employment in Camden is limited to a good variety of small local industries and retail shops and services. It is an invigorating setting in which to work year-round, with a major ski complex located on a mountain nearby and the

ocean never as haunting as it can be in midwinter. Though Camden in winter is not for persons of Florida temperament, for others it can be as tempting a haven as can be found on the Atlantic shore—at any time of year.

HARBOR SPRINGS, MICHIGAN

This choice town has streets that are lined with well-preserved Victorian homes and smart-looking shops. But of greater importance to us is its setting—on one of the most scenic shores of the Great Lakes. State route 131 north of town follows the high bluffs that overlook Lake Michigan for 19 miles. Fine views pop up through dense forest that hides the cliff-hugging homes along this route. And the town's frontage on Little Traverse Bay has produced one of the finest landlocked harbors in the country. We spent a memorable evening at a restaurant on the pier, where it was worth the long wait for a table to sample the magnificent variety of fresh seafood.

While Harbor Springs is an established second-home community during the summer, the growing popularity of winter sports is adding to its appeal for year-round living. It now has about 1,500 permanent residents—in houses whose prices range from less than \$20,000 to about \$70,000. Petoskey, 10 miles down the bay, has most of the jobs to be found in the area. Within an hour's drive are five major ski areas, including famous Boyne Mountain. And a few miles north are the Straits of Mackinac, gateway to the wilderness country of Michigan's Upper Peninsula, a hunting and fishing paradise. Sailing and swimming in the summer, tobogganing and skiing in the winter—the people of Harbor Springs enjoy them all.

WINONA, MINNESOTA

Residents of this Mississippi River community of more than 26,000 consider it a small city rather than a large town. They believe a small city has much to offer anyone smart enough to escape overcrowded big cities and bedroom communities, where a father's contact with his children is likely to be limited to a quick breakfast and a post-commuting cocktail hour. And Winona has much to offer as its alternative to life in the Big Traffic Jam.

Here, in an atmosphere that is relaxed and peaceful, it's hard to believe that one is in the midst of some 80 prosperous manufacturing and processing plants. And while most small towns—pardon us, small cities—count their cultural blessings if they have a single college, Winona boasts three. A \$1,700,000 urban-renewal program has modernized the central shopping facilities, and a new medical center is reversing the doctor flow—bringing them back. Also, Mayo Clinic is just 45 minutes away. (continued)

ETHAN ALLEN GALLERIES

See the new Ethan Allen Home Fashion Center at the Ethan Allen Galleries listed below.

DELAWARE

Dover Howard's Carriage House
Wilmington Town & Country Fine Furniture

FLORIDA

Ft. Lauderdale (Dania) Georgetown Manor
Fort Myers Carriage House
Jacksonville Carriage House
Maitland Carriage House
Miami (Kendall) Georgetown Manor
Pensacola Danley's Carriage House
Pompano Beach Georgetown Manor
St. Petersburg (Pinellas Park) Burgess Carriage House
Sarasota Carriage House of Sarasota
Tallahassee Danley's Carriage House
Tampa Carriage House

GEORGIA

Atlanta Carriage House
Augusta Greene Manor
Columbus Carriage House
Decatur The Carriage House

INDIANA

Evansville Carriage House
Ft. Wayne Carriage House
Gary (Merrillville) Georgetown Manor
Indianapolis Georgetown Furniture Galleries
Indianapolis Whitehall Furniture Galleries
La Porte Colony House Furniture
Merrillville (Gary) Georgetown Manor
South Bend Carriage House

KENTUCKY

Lexington Lexington Manor
Paducah United Home Furniture

MARYLAND

Baltimore Garon's North
Bel Air Johnson's Colony House
Easton Howard Furniture
Olney Coles Americana
Salisbury Carriage House

NEW YORK

Buffalo Hansom House
Niagara Falls Arnsom Furniture
Vestal Carriage House

NORTH CAROLINA

Asheville Shipley's Carriage House
Raleigh The Pilgrim House, Inc.

OHIO

Akron McCauley's Carriage House
Canton Bolotin's Georgetown Manor
Cincinnati Leugers Furniture
Columbus Haas Furniture
Columbus McVay's Lincoln Square
Dayton Day's Carriage House
Mansfield Marshall's Americana
Middleburg Heights Concord Manor
Sylvania Pioneer Tradition House
Troy Troy Main Furniture
Worthington McVay's Tradition House
Youngstown Hume's Carriage House

PENNSYLVANIA

Allentown Georgetown Manor
Berlin Johnson & Son
Erie (Waterford) Russell's House of Furniture
Langhorne Rock Hill Furniture
Lebanon H. W. Reppert & Sons
McMurray (Pittsburgh) The Manor House
Montgomeryville Jonns East
Paoli Jonns West
York York Carriage House

SOUTH CAROLINA

Charleston Carriage House
Columbia Greene Manor

TENNESSEE

Bristol Gurley's Homestead House
Knoxville Woodruff's Century House
Madison Henshaw's Homestead House
Nashville Henshaw's Homestead House

VIRGINIA

Chesapeake Crawford House
Norfolk Crawford House

WEST VIRGINIA

Huntington Carriage House
Wheeling Brown's Carriage House

For a Gallery near you, if not listed above, write Ethan Allen, Dept. AH-1172, Box 288, Murray Hill Station, New York, New York 10016

The average cost of a house in an attractive neighborhood is only \$21,000.

Winona is a great place for a child to spend growing years. There are caves to explore on the bluffs overlooking the city, all the delights of the Mississippi River itself and the advantages of a first-rate school system. Parents can let children enjoy their youth here without being anxious for their safety. "I have four young daughters," one resident told us, "so I'm concerned about the quality of life here. It means a lot that they can walk anywhere without my worrying."

BILLINGS, MONTANA

This is the business and trading center for that part of Montana known as the

Midland Empire, so its 61,000 citizens enjoy extensive medical and shopping facilities and a variety of employment opportunities. Large oil and sugar refineries, meat-packing plants and livestock yards are located here, but the city retains the clean, fresh atmosphere of smaller, nonindustrial towns, where nature has not been subordinated. Sandstone cliffs create colorful borders, framing the city's handsome residential areas.

Montanans utilize their spectacular open country to the fullest, and Billings residents are no exception. The city is more or less on the dividing line between desert-plateau country to the east and high mountains to the west. Second homes are increasingly popular, and as

a general rule, prices rise with the elevation—from as low as \$5,000 to more than \$50,000. One popular area lies along U.S. 212 toward the friendly Western town of Red Lodge. South of Red Lodge is the majestic Beartooth Range of the Rockies, containing Montana's highest point, Granite Peak, at 12,799 feet elevation. There are also glaciers and vast expanses of forests, primitive areas, lush meadows and gushing mountain streams. The Beartooth Highway, which traverses that range, is an engineering wonder, with a maze of switchbacks that climb gradually to 10,942 feet amidst arctic tundra and glacial lakes, offering summer access and the most spectacular route into Yellowstone and Grand Teton National Parks. All this is in Billings's Montana-sized backyard.

BOULDER CITY, NEVADA

Las Vegas bills itself as the gambling capital of the world, which it is; as the entertainment capital of the world, which it also is; and as the sports capital of the world, which it is certainly trying to be. It's a city that never sleeps.

But as glamorous as the bright lights may be, a steady diet would unnerve all but truly hard-core night people. And who wants to raise children in a community where slot machines are everywhere? Boulder City, the only place in Nevada where gambling is not legal, is just 24 miles from Fremont Street and The Strip, enabling its 5,000 residents to enjoy both the dazzle of Las Vegas—when they want it—and the stability of a quiet small town.

Outdoorsmen as well as compulsive gamblers find this an excellent place to live, for Lake Mead National Reservation Area—where fishing and water sports abound—is right at the town's edge. The climate is comfortable all year, for clear skies and low humidity are prevalent. Temperatures may exceed 100 degrees at the peak of the summer, but they rarely dip lower than 25 or 30 in winter, and rainfall is minimal.

New three- and four-bedroom homes cost from \$25,000 to \$45,000; older, smaller and less expensive homes are available infrequently. The presence of defense industries, several government agencies and a number of scientific research programs—not to mention gambling and tourism—have combined to make metropolitan Las Vegas a booming employment area. Boulder City—it's the best of two very different worlds. (continued on page 150)

Which spray cleaned better?



CLEANED WITH EASY-OFF



CLEANED WITH ANOTHER OVEN CLEANER

Easy-Off® with 33% more power cleaner

than another popular foam spray.

These ovens were identically dirty before one spraying of each cleaner. Unretouched photos show the difference. Easy-Off (left picture) got its oven sparkling clean. Other cleaner (right picture) left grease and dirt behind.



Great for cleaning broiler pans too.

No scouring and scrubbing with powder or messy steel wool. Just spray on Easy-Off. Let stand as directed, then rinse and wipe sparkling clean!

APR 11, 72



7¢ OFF 7¢
on either
Regular or
Lemon scented
Easy-Off
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Mr. Dealer: We will redeem this coupon for face value plus 1¢ handling fee, provided you and the consumer have complied with terms of the offer. Any other application constitutes fraud. Use of the mails to collect for coupons not properly redeemed will be reported to Postal Inspectors. This coupon is non-transferable and good only for the product(s) specified. Invoices proving purchase of sufficient stock to cover requests. (Failure to comply may void all coupons submitted for redemption.) Void when presented by outside agency, broker or others who are not retail distributors of our merchandise or specifically authorized by us to present coupons for redemption, or where prohibited, licensed, taxed or restricted. Any sales-tax must be paid by consumer. Cash redemption value 1/20 of 1¢. Mail coupons to Boyle-Midway, P.O. Box 1750, Clinton, Iowa 52732. Expiration date: December 31, 1973.

7¢

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they'd charge money for it."

"Oh, no, not again."

"Women don't do enough
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YOUR FREE 1973 VIRGINIA SLIMS BOOK OF DAYS CALENDAR IS NOW AVAILABLE.

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In 1972 Virginia Slims offered women everywhere a unique engagement calendar, the Book of Days. We filled it with anecdotes and facts and quotes about women throughout history, their loves and hates, their ups and downs.

Thousands of women used it and loved it and asked us to do it again.

Here is the 1973 Virginia Slims Book of Days. It's fun and informative and it's still free. With 10 pack bottoms from Virginia Slims. Regular or Menthol. As 1973 unfolds week by week, you'll find out who triumphed when, and which days out of all 365 were great days in the history of women, and which days were not so

great. And there's room every day for you to record and remember the history you make in 1973.

**You've come
a long way, baby.**



Mail to: Virginia Slims Book of Days, P.O. Box 7155
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Please send me one 1973 Virginia Slims Book of Days Calendar. I enclose 10 pack bottoms from Virginia Slims (Regular or Menthol).

Offer void to persons under 21 years of age. Offer good in U.S. only except where prohibited, licensed or taxed. Please mail as soon as possible and no later than December 7, 1972. Allow 3 to 6 weeks for delivery. One order per envelope.

Name

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Regular: 17 mg. "tar," 1.2 mg. nicotine—Menthol: 18 mg. "tar,"
1.3 mg. nicotine av. per cigarette, FTC Report Aug. '72

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

CALIFORNIA CURRENT

Party tips, menu ideas, holiday gift notions—all from West Coast creativity

Nostalgia for hire: Renting tables, chairs and extra equipment is nothing new. But we'll bet you hadn't thought of adding the nostalgic come-on of an old-fashioned steam-powered calliope. One is making a big hit on the Los Angeles party-rental circuit. And in San Francisco, it's the street musicians who add

to the offbeat. By hiring one or more of the young players from a downtown corner, San Franciscans get home concerts à la Juilliard—or Preservation Hall, as the case may be.

What's more, if you've always wanted to see your name up in lights, they are rentable, too. In Los Angeles, it's quite de rigueur to rent a set of letters to plug into a long bar that goes up almost anywhere you want it. And, of course, riding the nostalgia wave, there's always the good old-time popcorn, pink cotton candy or taffy machine to wheel in for an evening.

What's new in nibbles? We sampled one novel gastronomical trend and even tried it out ourselves with wild success. For nibbles guaranteed to muscle in

on the crunch of potato chips and popcorn, pony up a little good old-fashioned beef jerky. Jerky was the historic mainstay of Indians and frontiersmen who packed hunks of the chewy dried beef sticks into their saddlebags when they went out on the trail.

After tasting some made by a veteran cattleman named Neil Hulbert, who ranches up in the north near Auburn, we're flying the jerky banner. It's great! Neil Hulbert's is so good, he had a crowd clamoring for the recipe. Here it is—just the way he makes it:

Remove all visible fat from a flank steak (brisket or chuck filet works well too) and cut it with the grain into long, narrow strips no more than ¼ inch thick. Toss this in a mixture of ¼ cup soy sauce, ¼ cup teriyaki sauce, ¼ to ½ teaspoon garlic salt, ¼ to ½ teaspoon lemon pepper. Then arrange the strips on a wire rack over a baking sheet. Bake the jerky at 150° to 175° (these may be below markings on your oven indicator) for 10 to 12 hours—overnight. Store at room temperature in a covered container. If all fat has been removed, the jerky will keep indefinitely. Children love it, and so will your guests. It goes in a hurry at cocktail hour.

How about a jump on Christmas?

We took the leap when we looked in on the Gift Show, where store buyers from all points of the compass do their serious Christmas shopping. By now the things that caught our attention are in local stores. You might just keep your eyes open for:

- An inspired coloring book, *Color & Quilt*, which doubles as a pattern book for 16 quilts you can make yourself. This is the latest in a line of free-wheeling adult coloring books from San Francisco's Troubador Press, which lets you color with felt-tip pens to complete designs for various crafts, puzzles and games. Some quilt patterns are traditional, some original with author Alice Zwanck, a longtime teacher and practitioner of the quilter's art. A companion book, *Color & Stitch*, has stitchery gems by graphic artist Ruth Heller that can go right on canvas from the page. The books are available nationally; each is \$2.50.

- Chinese vegetables planted and ready to go in those great little starter pots you've seen cradling herbs. All you do is water to make them sprout. These new sets offer six exotic vegetables that are backbones of wok cookery and not available at supermarkets unless you live where there's a large Chinese population. The set: bok choy, long Chinese (continued)

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.



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Introduce your pre-schooler to the two R's.



Romper Room
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Romper Room
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The two R's stand for Romper Room.
And Romper Room stands for toys
that help 2 to 6 year olds develop their
learning ability while they're having fun.
How to build things. How to solve
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How to be inventive and creative.

We build a little school into every toy.

As a guide for parents, Romper Room
toys are divided into 8 categories.
Coordination Building, Crafts, Games &
Puzzles, Life Styles, Visual Aids, Music,
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Let the two R's help prepare your pre-
schooler for the three R's.



Outfit Your Dog Like Santa Claus!

FOR ONLY
\$1.00



HAVE A LIVING CHRISTMAS ORNAMENT IN THE HOUSE

This Christmas (and many more) let your dog play Santa and watch your kiddies' eyes light up with mirth and merriment! He'll look cute as old St. Nick himself dressed up in his red Santa hat, floppy white beard, warm red and white coat. Cleverly designed in soft, comfy felt. One size fits all dogs. Adjustable strap on coat fits under dog's stomach. 3 pc. set, \$1.

PALM CO., Dept. 1732

4500 N.W. 135th St., Miami, Fla. 33054

Enclosed check or M.O. for \$

Send me #6344 Santa Dog outfits @ \$1. plus 35¢ post., 2 for \$2.00 ppd.

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Address _____

City _____ State _____ Zip _____

GIANT ELECTRIC SANTA AND REINDEER!



FULL 10-FOOT LAWN DISPLAY

"Come Dasher and Dancer and Prancer and Vixen..." Old Saint Nick on his sleigh with his bundle of Christmas goodies, pulled by his eight reindeer across your lawn, rooftop or porch! This spectacular scene all lit up adds a festive Yuletide glow anywhere it's placed. Weatherproof plastic. Complete with bulbs, metal reflectors, outdoor cord, stakes for anchoring. Electric, 110v. Over 10 ft. end to end. Over 21 inches high. 17 pieces. D9564—Santa Claus and Reindeer Lawn Set only \$9.98

GREENLAND STUDIOS, Dept. 1731

Greenland Building, Miami, Florida 33054

Enclosed is check or m.o. for \$

Reindeer Lawn Set(s) (#D9564) @ \$9.98 (Please add 95¢ postage per set)

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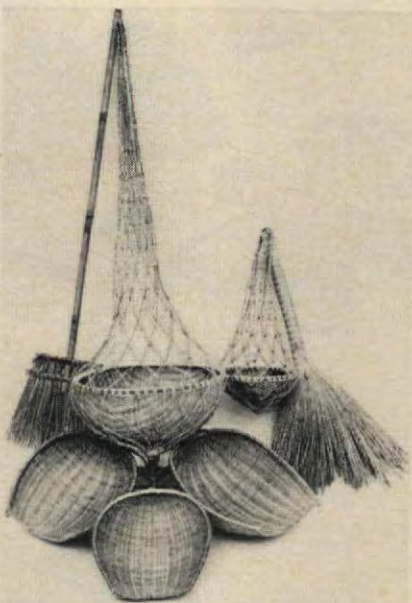
City _____ State _____ Zip _____

☐ SEND C.O.D. I enclose \$1. goodwill deposit and will pay postman \$8.98 balance plus all postal charges.

CALIFORNIA CURRENT continued

beans, snow peas, Chinese broccoli, Chinese radish and Chinese cabbage. A good idea, it's packaged for giving by San Francisco's Taylor & Ng and distributed nationally. Price: \$2.

• And straight from China, handsome tote nets—Chinese versions of the old string bag, made of natural sisal and truly meant for carrying (shown below). In the Orient, where they were spotted by a keen-eyed designer-importer, they are borne on shoulder poles and laden with produce, tools or worldly possessions. Here they make stunning hanging holders for plant-filled trays, baskets of fruit, cut flowers—or simply for unadorned baskets. The nets are made in two sizes; the smaller (\$1) expands around a basket up to 14 inches in



Expandable tote nets come in two sizes, make almost anything prettily portable.

diameter, the larger (\$2) widens to 36 inches. Designer Ted Van Doorn supplies both to major China boutiques around the country, along with containers, cookware and utensils—all beautifully utilitarian.

• Terrarium-vivarium kits—modulars of light wood and Plexiglas in a variety of building-block shapes. Wood is waterproofed, so you can float flowers in the containers, house goldfish or plant miniature greenery. Plexiglas covers slide over tops to partially seal them if you wish—and you do in the terrarium. These simple contemporary forms group together interestingly, and also stand well alone. They come with all the makings—soil, gravel, sand, charcoal—and full instructions (\$8.50 to \$10.50). This is another delightful innovation from designers Spaulding Taylor and Win Ng, available nationally.—Nancy C. Gray

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TOOLS FOR THE HOME-LOVING

By Stanley Schuler

Recently, during the course of a fix-it class I was conducting, a woman showed me a tool kit she had just purchased. It was an attractive little case crammed with an assortment of shiny plastic and stainless-steel tools. But from a practical standpoint it wasn't worth a fraction of what it must have cost. The hammer was undersized; the keyhole saw blade was flimsy—and not the kind of thing anyone would have much use for anyway; and there was no sign of a 6-foot rule or putty knife.

The kit was symptomatic of what is wrong with most home tool collections. Tool kits per se are not bad, though none gives the homeowner exactly what he needs and no more. But the average home toolbox is a jumble of useless gadgets and gaping deficiencies.

If your hobby is your home, you will make both more pleasurable if you begin with a few basic tools that are well designed and well constructed, and add to the collection only as you develop a genuine need for more specialized items.

Actually, two lists of basic tools are recommended. One is for homeowners who want to make simple repairs. The other is a shorter list for those who also want to make improvements.

BASIC FIX-IT TOOLS

Happily, most of these items are relatively inexpensive. The principal exception is the *electric drill*. True, you can buy "good little" electric drills today for under \$10, but these operate only at a single high speed and can be used only with bits and other attachments that have 1/4-inch shanks. More expensive drills with several speeds and 3/8-inch chucks that accept 3/8-inch shanks are a great deal more useful, and last longer, too. They range in price from \$25 to \$50.

Attachments made for electric drills grow more numerous each year, but only three are truly essential: a set of approximately six drill bits under 1/4 inch in diameter and made of high-speed steel that facilitates boring through metal as well as wood; a set of power bits for making 3/8-to 1-inch holes in wood; and a ball-jointed metal disc so the drill can also be used to rough-sand flat surfaces.

A *crosscut saw*, costing from \$10 to \$13, is the second most expensive item on the list, and here perhaps more than with any other tool, top quality pays off. Cutting through wood with a *good saw* requires little effort, because the teeth stay sharp longer and the blade is slightly thinner at the top than at the cutting edge and will not warp even if bent double. Buy a 26-inch saw with eight teeth per inch—that's the most effective.

Your hammer and pocketknife (each costing about \$6) should also be purchased with care. The head of a *hammer* should have a curved, rather than straight, claw that can extract nails easily—and a smooth, slightly convex, rather than flat, face so you're less likely to leave marks in wood if you hit nails on a slant. The head should be of drop-forged steel; whether the handle is of wood, steel or fiber glass is immaterial. The tool's total weight should be very close to one pound. In a *pocket-knife* two blades are sufficient. Bottle openers and screwdrivers are really unnecessary (continued)

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appendages. Just get a big, heavy knife with the best carbon-steel blades available.

The relative quality of other tools on the basic fix-it list is less critical, but don't go overboard in the opposite direction. You should have the following, all \$3 or under:

A 6-foot folding wood rule, or a 6-foot (or longer) steel tape. The rule is slightly more useful because it doesn't sag when you measure horizontal spaces. On the other hand, steel tape is unbreakable, also more compact.

Two slot-type screwdrivers—one with a 4-inch blade and 1-inch tip, the other with a slender 6-inch blade and narrow cabinet tip that can get into tight quarters. In addition, you should have a Phillips screwdriver with No. 2 tip.

A pair of slip-joint pliers with jaws is useful for cutting wire.

An adjustable wrench with head set at a slight angle to the handle—the jaws should have a maximum opening of approximately 1 inch.

A nail set with $\frac{1}{8}$ -inch tip is ideal for countersinking finishing nails.

A cold chisel with a $\frac{1}{2}$ -inch tip can open cracks in concrete and plaster, cut bricks and knock the heads off rusted nuts and bolts.

A flat "second" or "smooth" file is a must for taking down metal or wood, or sharpening screwdrivers and scrapers.

A 2-by-7-inch whetstone for honing knives—treat with oil, so its pores don't become clogged with tiny bits of metal.

A plane-type Surform tool. A cross between a wood rasp and a plane, this new tool has scores of tiny, razor-sharp cutting edges that slice through wood as if it were cheese. Use this tool for paring down sticky drawers, protruding floor boards, doors that bind against jambs.

A putty knife with an inch-wide, semi-rigid blade. Even if you don't need it for filling holes with putty or spackle, it's one of the best tools available for scraping paint. By contrast, a wall scraper with flexible 4-inch blade is also needed—not for scraping, but for filling large holes in walls, spreading adhesive under resilient tiles and leveling floors with latex cement.

A pair of 5-inch clamps firmly holds things together as you're gluing them.

TOOLS FOR THE HOME IMPROVER

This list of basic tools, when added to those above, will enable you to undertake all but the largest construction jobs. The priority item is a workbench with large-jawed woodworking vise beneath its top surface. You can buy a bench plus vise knocked down to be assembled (\$70) or build your own to plans available at a lumberyard or in remodeling books. Look for sturdiness, not fine design.

Along with the workbench you should own a pair of sawhorses. You can build them yourself with 2-by-4 timbers cut to length for the legs and top and fitted into prefabricated metal sawhorse brackets, which are \$4 a pair at hardware stores and lumberyards. Some brackets are hinged so you can take the horses apart and store them in small spaces.

A 26-inch ripsaw (\$10 to \$13) allows you to cut boards lengthwise with minimum effort. No doubt you'd prefer having an electric handsaw, because it cuts faster and more easily—both with the grain and across it. But it's a wise man who learns how to handle the basic tools before he tangles with a saw blade that makes 5,000 revolutions per minute.

You'll need a hacksaw, too (\$5). Not that you have much use for it until you take up serious plumbing and metalworking. But when you need to cut a bolt, pipe or iron railing, it's a must.

For smoothing boards once you have sawed them, you should have a junior jack plane (\$12 to \$15). And for notching and mortising boards to make tight joints and for recessing hinges, use a wood chisel with $\frac{3}{4}$ -inch blade (\$2.50).

A combination square with a sliding handle (\$4.25) is needed for testing the squareness of lumber and marking it for cutting lengthwise or at 90- or 45-degree angles. The best models also incorporate spirit levels, so you can determine if a shelf is truly horizontal.

Last but not least of the basic tools—this one useful for both home repair and home improvement—is the awl, which costs only \$1. If you have an old ice pick, you can use that instead. But for making quick screw holes in soft wood, marking accurate cutting lines that must not be erased or simply tacking the plan for a new bookshelf over your workbench, it's a must. **END**



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American Home

LIGHTHEARTED ENTERTAINING GUIDE

Four Foreign Dinners:
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Chinese
Scandinavian
Greek

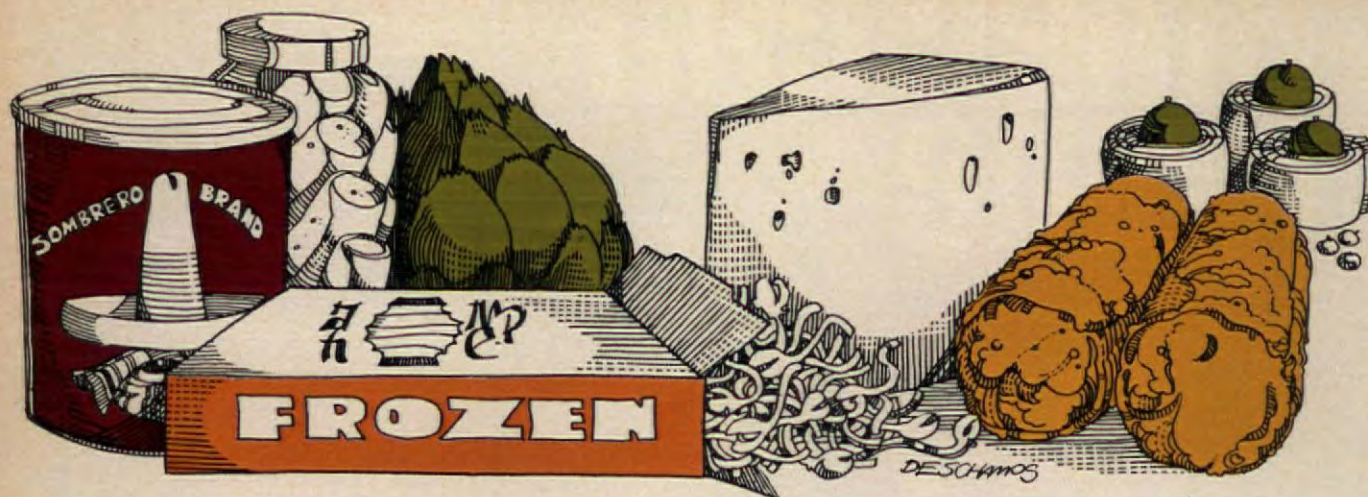
Round-the-world finds
in the supermarket

Tips from top bartenders
and leading caterers

How to guest and
hostess easily,
hospitably,
fragrantly



DETACH AND SAVE
THIS 24-PAGE
ENTERTAINING GUIDE
FALL, 1972



THE WHOLE WORLD IN YOUR SUPERMARKET CART

By Marcia Wallace

Give parties a fascinating foreign flavor with international foods at your shopping center.

This holiday season you can vary the tried and true and entertain with a foreign accent without going any farther afield than your local supermarket. The lighthearted, home-base approach to all sorts of delicious international eating starts right in the aisle of your friendly A & Whatsis. With the good things you'll find there, you can give a delightful Mexican buffet, a delectable Chinese dinner, a party to christen the aquavit glasses you brought home from Stockholm or a Greek Islands party for the friends just back from Mykonos. (We tell you how to do all four on the following pages.) Any happy excuse will do.

Home in on your market's foreign-foods section. If its shelves stack up like those we've explored recently, you'll find ready-mades as well as ingredients for Italian delights, the fixings for French feasts and Jewish *noshes*.

But don't stop there. Almost surely, if not logically, most supermarkets also boast a separate and nearly equal Oriental foods section, stocked with bean sprouts, bamboo shoots, water chestnuts, sauces, lychees and mandarin oranges, more than enough to give any evening a truly Oriental flavor.

Often found inexplicably separate from both of these areas is the gourmet department, displaying the manager's choice of gilt-edged imports. This section tends toward hors d'oeuvres—Swedish meatballs, potted shrimp, stuffed grape leaves, preserves, fancy vegetables and condiments—a little of which can add authentic detail to everything from British teas (pass the gooseberry jam,

please) to curry parties and exotic luaus.

The hottest new items are the ones in the freezer section, where only the day before yesterday, pizza was the most "exotic" dish going. Now crisp-and-serve tacos, shrimp rolls and knishes share space with puff-up soufflés and flake-crusted quiches, to say nothing of frozen croissants, blintzes and all those intriguing vegetables sauced in flavors that range around the world.

And it doesn't end there. Surprise treasures lurk down everyday aisles. Spanish, Mexican and curried rice-blends mingle with plain white ones; German Tilsit, French Brie and Danish Esrom are dairy-cased with American and cottage cheese; mixes for tortes and velvety Bundt cakes are lined up with the angel foods and the brownies. And in the baked-goods department, alongside family white loaves, you'll find Irish soda bread, rich black pumpernickel, Italian and French *flutes*, buttery scones. In the deli section: Greek olives, the best of the *wursts* and the salamis, often priced less than the pre-sliced and packaged domestic brands.

If by some improbable chance you are still lacking essential tidbits, there are the individual specialist stores to shop—the ethnic bakers, the cheese mavens, the dessert artists. And if all these local purveyors fail, there are the mail-order sources to consider.

Audition new foods as you find them. Some are as marvelous as they sound, others not so. And the night of your party is no time to find out which is which. Start early and give yourself

extra lead time when foreign flavor is part of your plan. Often imported foods are stocked in small quantities, and it may take shopping several stores to gather up everything you need.

Be it cassoulet or chile con carne, do a practice run on your cooking to get the timing down pat. Don't be hypnotized by the sound of your own plans. The fact that one saucy chef d'oeuvre is fine does not mean that two are doubly so. Every national cuisine has its simple pleasure—witness French *petit pois*, braised Belgian endive, sweet-and-sour German red cabbage. Note, too, the foreign character that a pinch of a certain herb or spice can lend: Dill turns carrots Scandinavian, basil makes tomatoes Italian and French dressing is Frenchier with tarragon vinegar.

Remember that dinner is far from the only possibility. Consider a Scandinavian brunch—lingonberry pancakes, *yum*. Or a quiche supper. Finally, keep the decor and background on the unself-conscious side. Skip cutesy favors and party hats. Count on lots of national color for table excitement—Irish green, Danish scarlet and white, Swedish blue and yellow. If you enjoy background music, keep it under control. And if your Greek Islands slides are really all that good, set them up on an automatic projector and just let 'em roll. Discovery, not forced attention, is the audience mood you're after. In other words, never lose sight of the fact that whatever the national character of your party, the primary aim is to have the people you like enjoy being together.

ILLUSTRATIONS BY BOB DESCHAMPS

General Electric Ranges with Total-Clean Ovens™ clean parts of an oven others expect you to clean.

All ovens that claimed to clean themselves aren't created equal. What's the difference? One works by heat. While the other, called "continuous cleaning," depends upon a dark-colored porous enamel. This porous surface is designed to soak up splatter and grease as you use the oven. But since many parts of the oven can't be made with this porous finish, you're expected to lend a hand.

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The J757 is a free-standing 30" model. In addition to the P-7 Total-Clean Oven, you get a solid-state oven temperature control, no-drip cook-top, with Sensi-Temp automatic surface unit and griddle, automatic rotisserie, meat

thermometer, infinite heat surface units and picture window oven door. Available in Harvest, Avocado or White.

P-7 top and bottom wall ovens

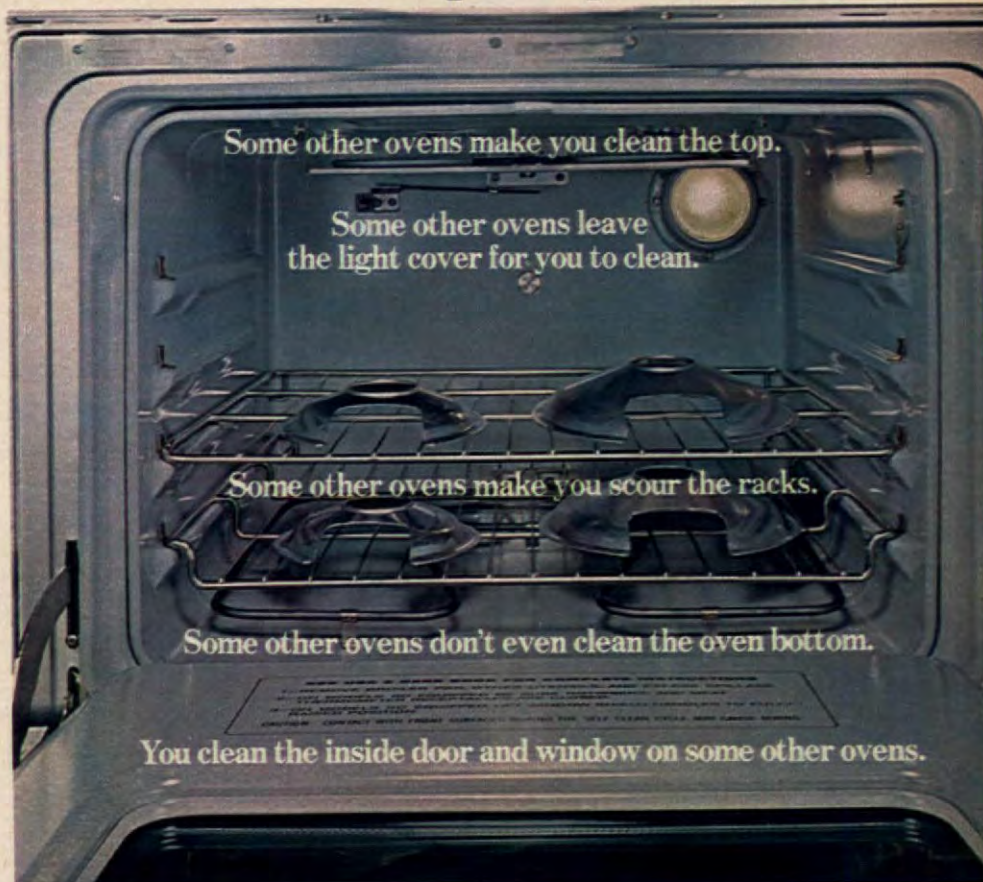
The JK29 is a 27" built-in

double-oven with two Total-Clean Ovens. Other features: dependable solid-state oven temperature control, picture window door in both ovens, easy-set oven timer, rotisserie, and automatic meat thermometer. Counter top surface units with matching exhaust hoods are available. All in Harvest, Avocado or White.

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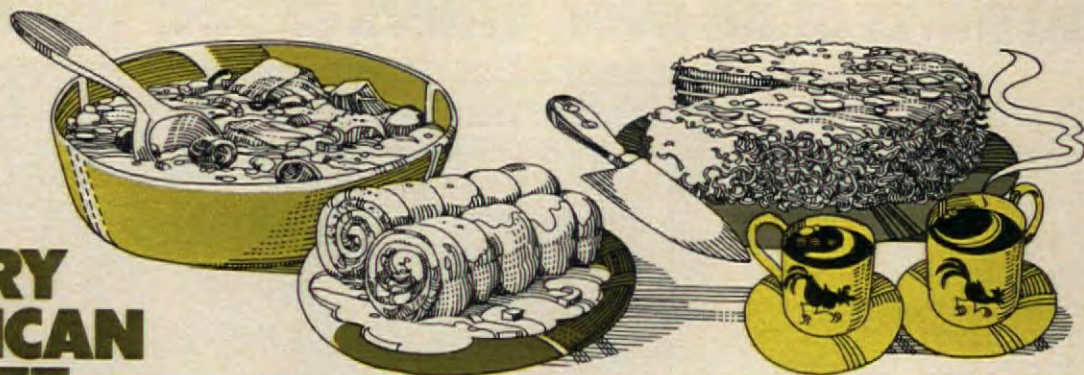
J797

J757

GENERAL  ELECTRIC

A MERRY MEXICAN BUFFET

By Frances M. Crawford



Try a south-of-the-border buffet for your very next party and you'll feast festively.

Entertaining Mexican style is fun. The food is exciting, and the table can be informally gay. You can see how attractive our buffet looks on the cover of this special tear-out section. Mexican tinware and baskets are set off by gleaming candles, handwoven fabrics and pottery. The cloth that forms the rich-colored background is an authentic rebozo. (All sources appear in Shopping Information, page 151.) We planned our party to make a dozen servings, a good round number that can be managed without hostess hysterics, yet sufficient to feed enough of a crowd and assure conviviality.

While the effect of the meal is exotic, all the ingredients are readily available. If you live in the Southwest, you can buy the corn tortillas fresh, of course. If you live elsewhere in the country, you will find them canned or frozen. If you have any difficulty finding *chorizo* (Spanish sausage), an ingredient in the Sausage-Stuffed Flank Steak, substitute hot Italian sausage.

The point of this party is not to belabor the Mexican motif, but to enjoy a cuisine that is so deliciously festive that it has happily influenced our own regional cookery. Recipes for starred items appear below and following.

Cheese Crisps*
Chicken Tamale Casserole*
Sausage-Stuffed Flank Steak*
Cauliflower Salad*
Hot Corn Tortillas Beer or Sangría
Almond Cream Torte*
Coffee

CHEESE CRISPS

2½ cups sifted all-purpose flour
 1 teaspoon salt
 ¼ cup shortening
 ½ cup lukewarm water
 Melted butter or margarine
 2 cups grated Monterey Jack cheese
 Measure flour and salt into bowl. Cut in shortening until mixture resembles cornmeal. Add water. Work in-

gredients with hands until dough clings together (it will be stiff). Turn out on lightly floured board; knead about 5 minutes or until bubbles appear on surface and dough is shiny and smooth. Place dough on lightly floured surface; cover with bowl; let rest 30 minutes. Divide dough into fourths; roll, one fourth at a time, between 2 sheets of wax paper to 12- to 14-inch round; repeat with remaining dough to make 4 rounds. Heat griddle or large skillet over high heat (if electric, 425°). Bake one tortilla at a time, about 1 minute on each side, or until speckled with brown spots. Keep soft between damp paper towels; roll all in plastic wrap; refrigerate until ready to use. Tortillas will keep several days.

To toast and serve: Heat broiler. Place 1 or 2 tortillas on large cookie sheet. Broil, 4 inches from heat, 1 minute or until hot and starting to brown. Remove from broiler; brush with butter or margarine; sprinkle each tortilla with ½ cup cheese. Broil about 1 minute or until cheese is melted and bubbly. Cut into thin wedges and serve at once. Makes 12 servings.

CHICKEN TAMALES

2 broiler-fryers (2 to 2½ pounds each), cut up
 2 tablespoons pure vegetable oil
 1 cup chopped onion (1 large)
 1 can (8 ounces) tomato sauce
 ½ cup water
 1½ teaspoons salt
 ½ teaspoon leaf oregano, crumbled
 1 can (4 ounces) diced green chiles, drained
 1 can (12 ounces) whole-kernel corn, drained
 1 cup pitted ripe olives
 1 cup dairy sour cream
 3 cans (15 ounces each) beef tamales
 ½ cup shredded mild Cheddar or longhorn cheese

Wash and dry chicken. Heat oil in large skillet or Dutch oven. Brown chicken, a few pieces at a time. Remove chicken; keep warm. Cook onion in oil remaining in pan until soft but not brown. Discard any excess oil. Add

tomato sauce, water, salt, oregano and green chiles to pan; bring to boiling; add chicken pieces. Simmer, covered, 35 minutes or until chicken is tender. Remove chicken from sauce; cool slightly; remove and discard skin and bones. Cut meat into large chunks. Measure sauce; there should be about 2½ cups (if necessary, reduce by boiling rapidly a few minutes). Return to skillet; stir in corn, olives, sour cream and chicken meat. Heat oven to 350°.

While chicken cooks, remove wrappers from tamales; cut about 10 of the tamales diagonally in half. Place, cut side up, around edge of shallow baking dish; slice remaining tamales; line bottom of dish. Spoon chicken mixture into center of dish. Sprinkle with cheese. Bake 30 minutes or until bubbly hot. Makes 12 servings.

SAUSAGE-STUFFED FLANK STEAK

¾ pound chorizo (Spanish sausage)
 1 egg
 ½ cup packaged bread crumbs
 1 cup chopped green onions
 ½ cup chopped parsley
 2 flank steaks
 Salt
 Pepper
 Flour
 2 tablespoons pure vegetable oil
 1 can (8 ounces) tomato sauce
 ½ cup water
 1 envelope instant beef broth
 1 bay leaf

Remove sausage from casing; break up meat. Place meat and egg in blender; blend at medium speed, scraping down sides often, until smooth. Turn into bowl; mix in bread crumbs, onions and parsley. Spread sausage mixture on steaks, dividing it evenly. Roll steaks up, jelly-roll fashion. Tie each in several places. Rub steaks with salt and pepper; dredge with flour. Brown on all sides in hot oil in Dutch oven. Add tomato sauce, water, instant beef broth and bay leaf. Cover. Simmer over low heat or bake at 350° for 1½ to 1¾ hours or until meat is tender. Let stand at least 15 minutes before slicing. Makes 12 servings.



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*Twigs is a collective term, which means you can say, "Twigs is baked by Nabisco" or "Twigs are baked by Nabisco." They is. And they are.

CAULIFLOWER SALAD

- 1 head of cauliflower (2 pounds)
- ½ cup thinly sliced green pepper
- ½ cup thinly sliced red pepper
- ¾ cup bottled oil and vinegar dressing

- 1 head romaine
- 4 tomatoes, sliced
- 1 large cucumber, sliced

Guacamole Dressing (see below)

Slice raw cauliflower very thinly; combine with green and red peppers in medium-size bowl. Add bottled dressing; toss gently. Refrigerate at least 2 hours. To serve, line large plate with crisp romaine leaves; mound cauliflower mixture in center; overlap alternate slices of tomatoes and cucumbers around edge. Serve with Guacamole Dressing. Makes 12 servings.

GUACAMOLE DRESSING

- 2 tablespoons bottled oil and vinegar dressing
- 2 ripe avocados, peeled and cut into pieces
- 1 small tomato, peeled and chopped
- 2 tablespoons finely chopped, canned green chiles
- 2 tablespoons grated onion
- 1 teaspoon salt

Sprinkle dressing over avocados in small bowl; mash with fork. Add tomato, chiles, onion and salt. Beat with fork until thoroughly mixed. Place a piece of transparent plastic wrap or wax paper directly on surface of guacamole mixture to prevent it from discoloring as it stands. Chill until serving time. Makes about 2 cups.

ALMOND CREAM TORTE

- 1½ packages pie-crust mix
- 6 tablespoons water
- 1 can (4½ ounces) whole blanched almonds
- 2 envelopes unflavored gelatin
- 1½ cups water
- 1 can (14 ounces) sweetened condensed milk
- 4 egg yolks
- 2 tablespoons sugar
- Dash of salt
- 1 teaspoon almond extract
- 4 egg whites
- 1 cup heavy cream, whipped
- Toasted coconut
- Confectioners' sugar

Combine pie-crust mix and sugar; prepare according to package directions.

Shape into ball; divide into thirds. Roll each third to 9-inch circle, using plate as a guide. Place on cookie sheets; prick well with fork. Chill ½ hour. Reroll trimmings; cut into 2-inch rings with cookie cutter. Place on cookie sheets with circles. Bake at 425° for 6 to 8 minutes or until golden. Cool on wire racks.

Toast almonds in shallow pan at 350° for 6 minutes or until very light golden. Reserve 20. Grind remainder. Soften gelatin in ½ cup water. Mix with milk and 1 cup water in heavy saucepan. Cook over medium-high heat, stirring constantly, just to boiling; do not boil. Beat egg yolks, sugar and salt until light; add milk mixture and almond extract. Chill until mixture mounds slightly when spooned. Beat egg whites until stiff. Fold into gelatin mixture. Fold in ground almonds and whipped cream. Place pastry layer in 9-inch springform pan; spoon on one third of almond mixture. Repeat layering twice more. Chill several hours or overnight.

Loosen torte around edges with spatula; remove side of pan carefully. Sprinkle side of torte with coconut. Place on serving plate. Place whole almonds around edge; arrange pastry rings in center. Sprinkle rings with confectioners' sugar. Makes 12 servings.

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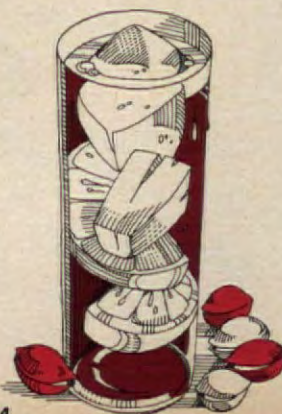
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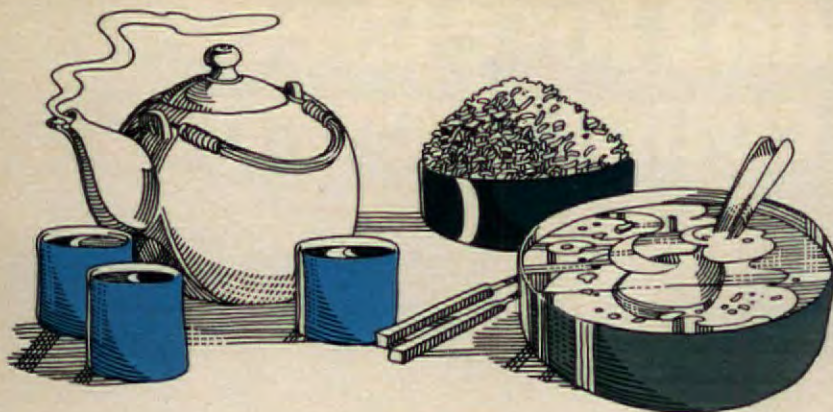


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A STYLISH CHINESE DINNER

By Lucy Wing

Elegant entertaining sums up our Oriental dinner—as delicious to look at as it is to eat.

Oriental cuisine is beautiful. What makes it so is the meticulous look of each dish. To see how lovely it is, turn to page 109. Don't forget you can do much of the preparation beforehand—putting it all together can be a last-minute flourish. Recipes for starred items appear below.

Chinese Cold Platter*
Ham-and-Watercress Soup*
Stir-Fried Shrimp with Ginger*
Cantonese Duck*
Green Beans with Mushrooms
Rice
Fresh Fruits
Tea

CHINESE COLD PLATTER

½ pound sliced cooked country ham or prosciutto
2 whole chicken breasts, cooked, boned, skinned, chilled and sliced
Gingered Beef (see below)
Smoked Soy Eggs (see below)
Chinese or Italian parsley

Arrange ham, chicken, eggs and beef around parsley on a large serving platter. Garnish with carrot slices and cucumber flower, if desired. Serve with soy sauce, hoisin sauce and plum sauce in small bowls, if desired. (Hoisin sauce and plum sauce can be found in specialty shops or the gourmet section of your supermarket.) Makes 8 servings.

GINGERED BEEF

1 tablespoon peanut or sesame-seed oil
2 pounds boneless chuck
½ cup water
¼ cup soy sauce
2 tablespoons sugar
1 tablespoon dry sherry
4 slices peeled fresh gingerroot

Heat oil in large saucepan over medium heat. Brown chuck well on all sides. Add water, soy sauce, sugar, sherry and ginger. Bring to boiling. Cover. Simmer over low heat 2 to 3 hours or until chuck is tender when pierced with a fork. Remove from heat. Refrigerate overnight or until cold. Drain thoroughly. Cut meat into paper-thin slices with sharp knife. Makes 8 servings.

SMOKED SOY EGGS

¼ cup water
¼ cup soy sauce
1 teaspoon sugar
1 teaspoon peanut or sesame-seed oil
½ teaspoon salt
½ teaspoon bottled liquid smoke
4 hard-cooked eggs, shelled

Combine water, soy sauce, sugar, oil, salt and liquid smoke in small bowl. Add eggs. Marinate at room temperature 2 to 3 hours, turning eggs frequently to keep them evenly coated. Drain. Cut into wedges. Makes 8 servings.

HAM-AND-WATERCRESS SOUP

3 cans (13¼ ounces each) chicken broth
¼ pound cooked ham, cut into match-stick size pieces (1 cup)
1 small bunch watercress, washed and trimmed

Bring broth to boiling; add ham; simmer 10 minutes. Add watercress; simmer 2 minutes or until watercress is wilted but still bright green. Serve at once. Makes 8 servings.

STIR-FRIED SHRIMP WITH GINGER

3 pounds shrimp, shelled and deveined, tails left on
¼ cup dry sherry
¼ cup water
2 teaspoons cornstarch
¼ cup peanut oil
3 tablespoons chopped fresh gingerroot
2 cloves of garlic, crushed
2 teaspoons salt
¾ cup chopped onion
1 cup sliced celery
1 green pepper, seeded and cut in 1-inch pieces

Rinse shrimp in cold water, pat dry on paper towels. Combine sherry, water and cornstarch in small bowl. Heat oil in Chinese wok or large wide kettle. Add ginger and garlic; sauté 20 seconds, stirring quickly. Add shrimp and salt; sauté over high heat stirring constantly until pink, 2 to 3 minutes. Remove from pan. Add onion, celery and green pepper to oil remaining in pan; stir-fry 3 to 4 minutes or until vegetables are crisply tender. Stir cornstarch mixture; add to vegetables; cook, stirring constantly,

until thickened. Return shrimp to pan; cook, stirring constantly, 1 to 2 minutes or until heated through. Serve at once. Makes 8 servings.

CANTONESE DUCK

2 ducklings (4 pounds each)
½ cup chopped green onions
2 cloves of garlic, crushed
½ teaspoon anise seeds, crushed
12 whole peppercorns
1 tablespoon peanut oil
½ cup water
¼ cup soy sauce
¼ cup dry sherry
2 teaspoons sugar
½ teaspoon ground cinnamon
1½ cups boiling water
⅓ cup honey
1 tablespoon vinegar
1 tablespoon soy sauce

Wash ducklings; dry carefully with paper towels; stuff a few towels inside ducklings. Let stand at room temperature 1 hour to dry. Sauté onions, garlic, anise seeds and peppercorns 2 minutes in oil in medium-size saucepan. Add water. Simmer 5 minutes. Stir in ¼ cup soy sauce, sherry, sugar and cinnamon. Heat oven to 400°. Remove paper towels from ducks. Carefully pin neck skin to the backs of ducklings. Turn wings back. Place ducks on rack in shallow roasting pan. Spoon onion-sherry mixture into cavities of ducklings, dividing evenly. Close with skewers; turn tail up and tie to legs with string to hold liquid inside. Roast, uncovered, 30 minutes.

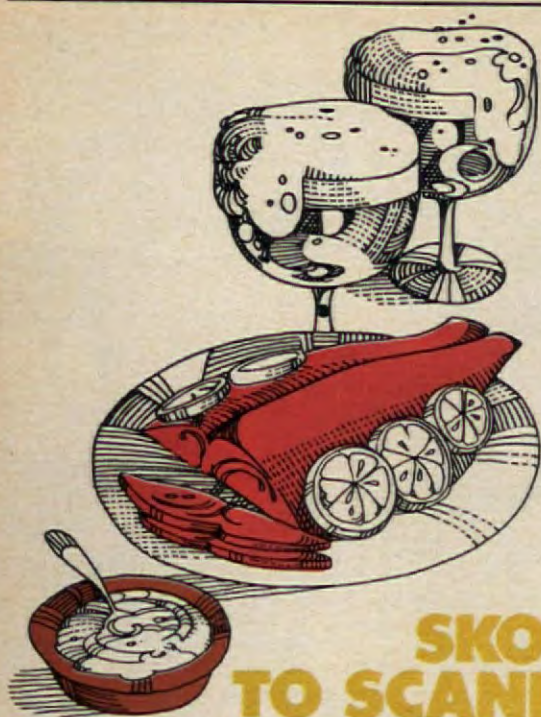
While ducklings roast, combine boiling water, honey, vinegar and 1 tablespoon soy sauce. Remove fat from pan with baster. Lower heat to 350°; roast ducklings 1 hour, basting every 20 minutes with honey mixture. Lower heat to 300°; continue roasting and basting 30 minutes or until done. Cover with foil if too dark. Carefully pour liquid from ducklings through strainer; serve separately. Cut legs and thighs from ducklings. Cut breast along ridge of bone; lift off half breast on each side. Cut into 1x3-inch pieces. Arrange meat on platter. Garnish with parsley and canned lychees stuffed with maraschino cherries, if desired. Makes 8 servings.



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We make it here but it tastes like there



SKOAL TO SCANDINAVIA

Capture a casual, happy mood with a well-laden smorgasbord.

This is the kind of spread that's traditionally associated with good times, and is also, as pictured on page 108, an appetizing delight to the eye. Recipes for starred items appear below.

Marinated Salmon with Dill*
Liver Pâté* **Cucumber Salad**
Glazed Baked Ham
Spinach Souffléed Tomatoes*
Assorted Cheeses
Aquavit **Beer**
Krumkaker*
Whipped Cream **Strawberries**
Coffee

MARINATED SALMON WITH DILL

$\frac{1}{2}$ cup coarse or kosher salt
 1 tablespoon sugar
 2 teaspoons peppercorns, crushed
 8 whole allspice, crushed
 3 pounds center-cut fresh salmon, boned and scaled
 $\frac{1}{2}$ bunch dill (10 to 15 large sprigs)
Mustard Sauce (see below)
Rye bread or pumpernickel

Combine salt, sugar, peppercorns, allspice in small bowl. Open salmon; place one side, skin side down, in glass bowl. Top with dill; sprinkle with half the salt mixture; fold over other half of salmon (skin side will be up); sprinkle with remaining salt mixture. Cover with transparent plastic wrap. Set plate on salmon; top with 2-pound can or weight. Refrigerate 48 hours, turning salmon every 12 hours. Remove salmon; scrape off dill and spices. Place, skin side down, on board. Slice diagonally in very thin slices; do not cut through skin; detach from skin as you cut. Arrange on plate. Garnish with dill and lemon, if desired. Serve with Mustard Sauce and rye bread or pumpernickel. Makes 12 servings.

MUSTARD SAUCE

$\frac{1}{4}$ cup sharp prepared mustard
 2 tablespoons sugar
 1 tablespoon vinegar
 $\frac{1}{2}$ cup pure vegetable or olive oil
 2 tablespoons finely chopped dill

Combine mustard, sugar and vinegar in small bowl. Add oil in thin stream, beating constantly with wire whisk. Stir in dill. Chill at least 30 minutes. Makes about 1 cup.

LIVER PÂTÉ

$1\frac{1}{2}$ pounds calves' liver
 $\frac{1}{4}$ cup butter or margarine
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cups milk
 $\frac{3}{4}$ pound ground pork fat
 3 eggs
 $\frac{1}{3}$ cup grated onion
 3 teaspoons salt
 1 teaspoon ground pepper
 1 teaspoon ground allspice
Lettuce
Parsley

Rinse liver in cold water; pat dry with paper towels. Put through meat grinder twice, using finest blade, or whirl, $\frac{1}{2}$ at a time, at high speed in blender until smooth. Heat oven to 350°. Grease 9x5x3-inch loaf pan. Melt butter or margarine in medium-size saucepan; stir in flour. Stir in milk gradually. Bring to boiling, stirring constantly; boil 1 minute. Stir in pork fat. Turn into large bowl. Stir in liver, eggs, onion and seasonings. Turn into prepared pan. Set pan in larger pan; pour $1\frac{1}{2}$ inches hot water into larger pan. Bake 1 hour and 25 minutes, adding more water to pan, if needed. Cool completely in pan. Refrigerate until ready to use (it may be kept 1 week). To serve, loosen pâté around the edges. Heat bottom of pan

slightly over low heat; invert onto platter or cutting board; tap pan to release pâté. Leave whole or slice $\frac{1}{2}$ inch thick. Garnish with lettuce and parsley and serve with Danish salami and pickled beets, if desired. Makes 12 servings.

SPINACH SOUFFLÉD TOMATOES

12 medium-size tomatoes
 1 package (10 ounces) frozen chopped spinach
 3 tablespoons butter or margarine
 3 tablespoons flour
 $\frac{1}{2}$ teaspoon salt
 Dash of ground nutmeg
 $\frac{3}{4}$ cup milk
 3 egg yolks
 3 egg whites

Cut tops from tomatoes; scoop out seeds and pulp. Turn tomatoes upside down on paper towels to drain; let stand at least $\frac{1}{2}$ hour. Cook spinach according to package directions; drain well; cool. Squeeze excess water out with hands. Chop finely. Melt butter or margarine in saucepan; stir in flour, salt and nutmeg. Cook over medium heat, stirring constantly, until mixture bubbles. Remove from heat; stir in milk slowly. Cook over medium heat, stirring constantly, until mixture thickens and bubbles. (Sauce will be very thick.) Remove from heat; beat into egg yolks. Beat in spinach. Heat oven to 350°. Beat egg whites until stiff but not dry. Fold in spinach mixture gently. Place tomatoes in baking pan; spoon spinach mixture into tomatoes, dividing evenly. Pour about $\frac{1}{2}$ inch boiling water into pan around tomatoes. Bake 25 minutes or until soufflé mixture is puffed and done and tomatoes are tender. Serve at once. Makes 12 servings.

KRUMKAKER

$1\frac{1}{2}$ cups sifted all-purpose flour
 1 teaspoon baking powder
 $\frac{3}{4}$ teaspoon ground cardamom
 $\frac{1}{4}$ teaspoon salt
 2 eggs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup butter or margarine, melted and cooled
 3 tablespoons cold water
Sweetened whipped cream
Strawberries, washed and unhulled

Sift flour, baking powder, cardamom and salt together. Beat eggs and sugar at high speed about 10 minutes or until light and foamy. Stir in $\frac{1}{2}$ cup flour mixture at low speed. Add butter or margarine gradually. Stir in remaining flour mixture alternately with water, beginning and ending with flour.

Heat ungreased krumkaker iron over medium-high heat on top of range. Drop 1 slightly rounded teaspoon batter on iron; close gently. Cook over medium heat 30 seconds on each side or until golden. Peel cookie from iron with small knife or spatula; roll quickly into cone shape. Cool completely on wire rack. Repeat with remaining batter. Store cones in airtight container (they will keep several days). Stand cones on pointed ends in bowl partially filled with sugar. Serve with sweetened whipped cream and whole strawberries. Makes about 2 dozen. —Frances M. Crawford

Two easy ways to mix a batch of MARSHMALLOW TREATS

using *Kellogg's* RICE KRISPIES



MARSHMALLOW TREATS

- 1/4 cup regular margarine or butter
- 1 6-10 ounce package regular marshmallows (about 40)
or 4 cups miniature marshmallows
- 5 cups KELLOGG'S® RICE KRISPIES® cereal

1. Melt margarine in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is very syrupy. (The Spurtle offered at right makes mixing extra-easy.) Remove from heat.

2. Add RICE KRISPIES cereal and stir until well coated.

3. Press warm mixture evenly and firmly into buttered 13x9x2-inch pan. Cut into squares when cool.

Yield: 24 (2-inch) squares

Note: About 2 cups marshmallow creme may be substituted for marshmallows. Add to melted margarine and cook over low heat for about 5 minutes, stirring constantly. Proceed as directed in step No. 2.



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The Spurtle can be used for mixing, pouring, lifting, and turning. It's about 10 inches long, and made of close-grained hardwood. Perfect for use with mixing bowls and pans.

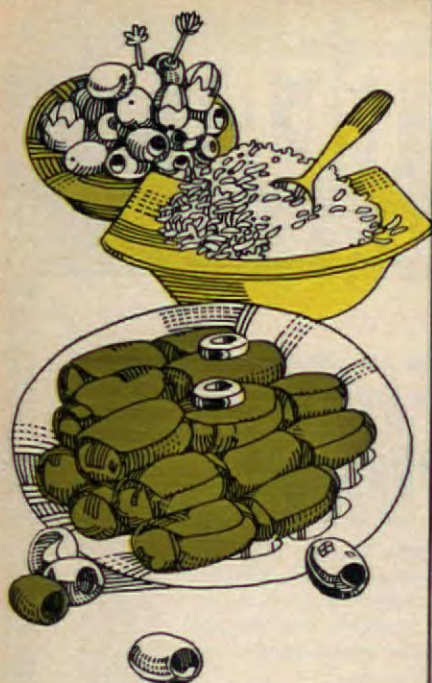
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GREAT GREEK EATING

Make party dining memorable
with this menu for all seasons

The word for our Greek dinner is Mercouri-al—an exciting dinner for eight. The menu includes Greek favorites like lamb and sharp, salty feta cheese. We use feta in the Cheese Puffs, but you might also want to crumble some into greens to make that perfect Green Salad that accompanies the traditional Greek meal. Serve your dinner dramatically, as we do, on a low table with cushions for seats (see pages 106-107). Recipes for starred items appear below.

Appetizer Tray

(Greek Cheese Puffs*,
Stuffed Grape Leaves*,
Marinated Greek Olives, Stuffed
Olives, Green Onions, Radishes)
Avgolemono Soup*
(Egg-and-Lemon Soup)
Herb-Roasted Lamb with Artichokes*
Pilaf
White Wine
Walnut Cake*
Coffee
Green Salad

GREEK CHEESE PUFFS

2 ounces feta cheese, crumbled
¼ cup pot cheese
1 egg yolk
1 tablespoon softened butter or
margarine
1 package (10 ounces) frozen patty
shells

Combine cheeses, egg yolk and butter or margarine in blender. Blend until smooth. Remove patty shells from package; leave at room temperature 30 minutes. Place 3 patty shells slightly overlapping on lightly floured pastry board. Roll to a 9x18-inch rectangle. Cut in twelve 9x1½-inch strips. Place teaspoon of filling on one end of each strip. Fold over one corner of pastry to make a triangle. Continue folding from side to side, keeping the triangle shape, to other end of strip. Arrange on large cookie sheet. Repeat with remaining patty shells and filling. Refrigerate puffs at least 30 minutes. Bake at 425° for 20 minutes or until golden brown. Makes 24.

Note: If you have only one oven, remove the partially roasted lamb from the oven and keep it warm. Increase oven heat to 425° and bake the cheese puffs. When they are done, remove them, put the temperature back to 325° and return the lamb to the oven to finish roasting.

STUFFED GRAPE LEAVES

½ cup chopped onion (1 medium)
2 tablespoons olive oil
½ cup raw rice
1 cup chicken broth
½ teaspoon salt
2 tablespoons pine nuts
2 tablespoons chopped parsley
32 grape leaves (from 1-pound jar),
drained and separated

2 tablespoons olive oil
½ cup water
3 slices lemon

Sauté onion in 2 tablespoons oil in skillet until soft. Add rice; cook, stirring constantly, until rice starts to brown. Add chicken broth and salt; simmer, covered, 15 minutes or until rice is almost tender and broth is absorbed. Toast pine nuts in a small saucepan over low heat just until light golden; remove from heat. Add nuts and parsley to rice.

Place a grape leaf, shiny side down, on working surface. Place a spoonful of rice mixture on center of leaf; fold stem end over filling; turn each side over to enclose filling completely; roll up gently. Repeat with remaining filling and leaves. Place stuffed leaves side by side, seam side down, in single layer in medium-size skillet. Sprinkle with 2 tablespoons oil and water; top with lemon slices. Simmer, covered, 25 minutes or until liquid is absorbed. Remove from heat. Cool completely at room temperature. Refrigerate until serving time. Makes 32.

AVGOLEMONO SOUP

4 cans (13¼ ounces each)
chicken broth
2 eggs
¼ cup lemon juice

Bring broth to boiling in large saucepan. Beat eggs at high speed until very light and fluffy; add lemon juice. Remove broth from heat; add 2 cups broth gradually to egg mixture. Stir into broth remaining in saucepan. Serve at once while still very foamy. Garnish each serving with a sprig of fresh dill, if desired. Makes 8 servings.

HERB-ROASTED LAMB WITH ARTICHOKES

6- to 7-pound leg of lamb
2 cloves of garlic, slivered
1½ teaspoons salt
¼ teaspoon pepper
1 teaspoon leaf oregano,
crumbled
4 large artichokes
1 onion, sliced
¾ cup water
2 tablespoons olive oil

Heat oven to 325°. Make slits evenly in lamb with small knife; insert slivers of garlic in slits. Sprinkle lamb with salt, pepper and oregano. Place lamb, fat side up, in shallow roasting pan. Insert meat thermometer in fat side so tip is in center part without touching any bone or fat. Roast, uncovered, 1 hour.

Wash artichokes; trim ends; clip off any thorny tips on leaves with scissors; remove chokes from centers. Parboil 5 minutes in boiling, salted water; drain. Place artichokes and onion around lamb. Add water; drizzle oil over artichokes. Roast 1¼ to 1½ hours or until thermometer registers 170° for medium done. Remove lamb to heated serving platter; arrange artichokes around lamb. Keep warm. Skim all fat from surface of pan juices. Place pan over low heat to heat juices through. Spoon juices over artichokes. Makes 8 servings.

WALNUT CAKE

3 cups sifted all-purpose flour
1½ teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
¾ cup butter or margarine
1½ cups sugar
3 eggs
½ cup milk
1 tablespoon lemon juice
1½ cups chopped walnuts
1 cup water
1¼ cups sugar
½ cup honey

Heat oven to 350°. Grease 9x3½-inch tube pan. Sift flour, baking powder, baking soda and cinnamon together. Beat butter or margarine and 1½ cups sugar at medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour mixture alternately with milk and lemon juice at low speed, beginning and ending with flour. Scrape bowl frequently. Stir in walnuts. Pour into prepared pan. Bake 1 hour, 15 minutes, or until cake springs back when lightly touched with fingertip. Combine water and 1¼ cups sugar in small saucepan; boil rapidly 5 minutes. Stir in honey; bring back to boiling, boil 5 minutes or until syrup reaches 230° on candy thermometer. Remove from heat.

Remove cake from oven; leave in pan. Pour syrup over hot cake, about ¼ cup at a time, letting syrup soak in each time before adding more. (This is a slow process and it will take about 2 hours to add all the syrup to the cake.) Cool cake completely in pan. Remove from pan; place on cake plate. Garnish with green grapes and walnut halves, if desired. This cake is moist and will keep well for several days. —Jacques Jaffry

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every Frigidaire appliance, it might be because you haven't heard about every Frigidaire appliance.

That's a shame. Because, like our refrigerators, Frigidaire washers, dryers, freezers, ranges, room air conditioners, dishwashers and other appliances are designed and built for dependability.

Once you've owned one of our "other" appliances, you'll want to own all of them. You'll want to make that dependable old refrigerator company your dependable appliance company.



Every Frigidaire is not a refrigerator.

THE GOOD GUEST ACT



Avoid the "heavy" role and play your party part with ease.

When the stage has been set for a party, whether you are just one in a cast of 50 or a leading actor in an intimate gathering of eight, you have an obligation to play your part well. The invited guests are a hostess's hand-picked cast; how they play their respective roles ultimately determines the success of the whole evening. While it is true that many of the old taboos of guestmanship have been discarded in favor of a more casual style, thoughtfulness remains. And under that heading, everything else neatly falls into place.

The arrival is the opening scene. Guests should take their first cue from their hostess. Is she the punctual sort who says dinner at eight and means it? Or is she the kind who would pack you

off for a walk around the block if you came at the appointed hour? Remember, though, that arriving later than half an hour after the time stipulated is no longer fashionably late; it's old-fashioned tardiness. And if the occasion is a small dinner party, 15 minutes' delay is long enough to allow. After that, telephone so your hostess can hold up on the soufflé.

Even as the players enter, each begins to reveal his true character. Early on comes the compulsive doer who is just not happy unless he's helping. More often than not, this he is a she. True, a sincere offer made at the beginning of the evening will make the hostess

feel free to ask for assistance in passing the hors d'oeuvres or in serving the coffee. And an extra pair of hands can come in very handy when drinks are to be made. But if the host and hostess prefer no volunteers, take their word for it, don't press.

Overzealous helpers, particularly in the kitchen, are not a gift from heaven. These guilt-plagued people can't bear to see anyone "stuck." The smaller the kitchen, the more they hover. What they don't seem to realize is that a hostess could get on with her act a lot faster if she were left to organize herself quietly without the entire company peering over her shoulder and into her pots. What's more, be considerate. She's entitled to keep her frozen spinach dish a secret if she so chooses.

Fluttering about the footlights are the upstager and the overdresser. These two deserve each other. Dead center is the conversation hogger, expounding and expanding on his views. Stage left is the never-gets-to-the-point talker with his solitary victim pinned to the wall. The guest who is able to turn off these actors and extricate their prey will be much blessed by a grateful hostess. Conversation is the life of a party, after all, and the really valuable guest is the one who keeps the ball rolling and sees to it that even the shy are brought in. While it does not necessarily follow that the larger the company the greater the variety of thoughts, the more each guest feels part of the whole circle and the more he responds to those around, the merrier it is for all.

Now the jugglers perform—coming in from the wings, balancing napkins, canapés, glasses, coasters and lighted cigarettes. The best jugglers only handle as many items as they can manage and never take it for granted that all tabletops are plastic and all glasses unbreakable. Rather than scatter their ashes on floors, carpeting and saucers, they ask the hostess for extra equipment, if it is needed.

The lingerer waits until the end to reveal himself, seemingly unaware that *good-bye* is a short word and that long, drawn-out farewells are painful and boring. The direct opposite of the hanger-on is the bolter. He is at his best when he makes his excuses early in the evening, giving one and all the impression that his time is more precious than the proverbial rubies.

Playing the guest role well is often a matter of avoiding the more unpleasant character parts—which just means behaving with common courtesy. And since most of us will be party-going more often than party-giving this holiday season, 'tis a far nobler thing to be, rather than to receive, the good guest. Let the curtain rise.—Christine B. Roth

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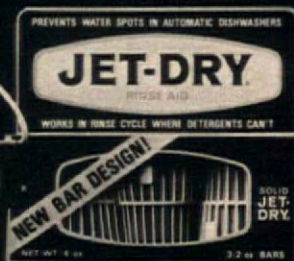
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HOT TIPS FROM THE CATERING WORLD



By Nancy C. Gray

Leading West Coast caterers tell you how to lighten the load with some super shortcuts.

Invoke a caterer to dinner, and your party will be a sure success. What's more, you'll stay out of the kitchen, look as serene as a perfume ad, spend the cocktail hour with your guests and not miss one word of the conversation.

But what if hiring a caterer isn't your style or your budget? What if it's *you* who's holding down the kitchen, slipping the dishes inconspicuously on and off the table and cleaning up when the evening is over? Well, listen in. We have help for you from a group of successful young caterers in the Far West. Their suggestions range from tips on menus to ideas for shaving time off backstage preparations. In the process they were quick to agree on one point—that entertaining, even catered entertaining, is a pretty relaxed kind of thing these days.

Universal Rule Number One states that the more you can do ahead of time, the better the results. Charles Miles, who keeps Portland hospitality flowing, insists that this rule can't be overstated. It's not enough, though, simply to prepare and cook ahead. You must keep an eye on the space in your refrigerator.

Think BIG: big pots, big pans, big casseroles and big platters, if your kitchen has a range generous enough to accommodate them. At least that is the opinion of pretty San Francisco caterer Flicka Leibert, who is half of a team called "The Cooking Company." The other half is her girlhood friend Peggy Hanan.

"You can prepare normal amounts in big pots, but you can't cook big amounts in normal-sized pots," Flicka believes. Since these oversized items are used relatively infrequently, she sees no reason why they can't be owned in a syndicate of sorts. You have one, your friends own the others, everyone borrows back and forth as the need arises. This system has been found to work superbly—and it's a welcome arrangement if

you are an apartment dweller who can barely find space for a frypan.

Big—13-inch—dinner plates are very popular now in the West. Food fits comfortably on them; indeed they are almost traylike. There is so much room that you can dispense with salad or bread-and-butter plates unless you are bent on absolute formality.

Think sharp—sharp knives. The caterers we talked to reported that dull knives are what they usually find in all the houses in which they work. "We always take our own along with us—for chopping, slicing, paring," The Catering Service's fast-moving Cynthia Soyster told us. "The right knives save all kinds of time. They also save nicks. There's nothing more dangerous to work with in the kitchen than a dull knife."

Cynthia, who shares her thriving Bay Area catering venture with two friends, Janet Robinson and Jeanie Barrie, added this excellent piece of advice:

"Pick the right tool for the job. You'll be way ahead. We use an electric knife for all kinds of quick work. My husband's a purist who considers carving a real art and won't avail himself of this speedy device, but when you are making hors d'oeuvres for 50, and have to take the crusts off the bread, there's no time for purists. You need to go zip-zip."

"Put a price tag on your time," says Janet Robinson. "Think of time in terms of something else you could be doing, the bath you'd take, the quiet you'd relax in. If there's something that you can buy better than you can make, buy it. Instead of chopping buckets of cabbage to make salad for a crowd, we drop by our friendly delicatessen, which has a huge chopping machine that turns it out by the barrel. Instead of spending precious minutes baking cookies, we favor the nice Mexican baker who turns out delicious *dolces*."

According to our experts, the very formal sit-down dinner is fading in popularity, so most of their planning is for buffets. One of their recommendations to make things go smoothly is to set up two of everything. With duplicate dishes, several guests can serve themselves at the same time and there's never a logjam around the table. Some additional and eminently practical suggestions include:

"Pare down the menu"—this from handsome, bearded London Nossaman, who works out of his bay-windowed apartment on San Francisco's famed Nob Hill. "If I were doing a small dinner for myself, I'd eliminate the appetizer or soup course and use what I call the 'open plan.' This is the entree, followed by salad, cheese and breads, put on the table at the same time, and a light dessert like fruit, which I most often incorporate with flowers as the centerpiece."

With this scheme, the guests can eat to suit themselves; it's all very relaxed and individual. The order you follow is your own—salad, then fruit and cheese, or salad with cheese and bread, then fruit for the finish.

Ease off on the fancy appetizers. In Portland, elaborate hors d'oeuvres and even simpler fare like chip and cracker dips have given way to bowls of bite-sized crisp, fresh vegetables with a nonsense dunk such as Charles Miles's favorite: yogurt dashed with seasoned salt and chili powder.

But the great secret is really the inner you. On this every one of our experts concurs. Flicka Leibert puts it in a nutshell: "The best hostess is one whose back sheds worry like water; the one who, if the whole kitchen should explode at the height of her party, would calmly pick up the telephone and call the local Chinese restaurant without losing a beat."

The Fenton Gift Guide

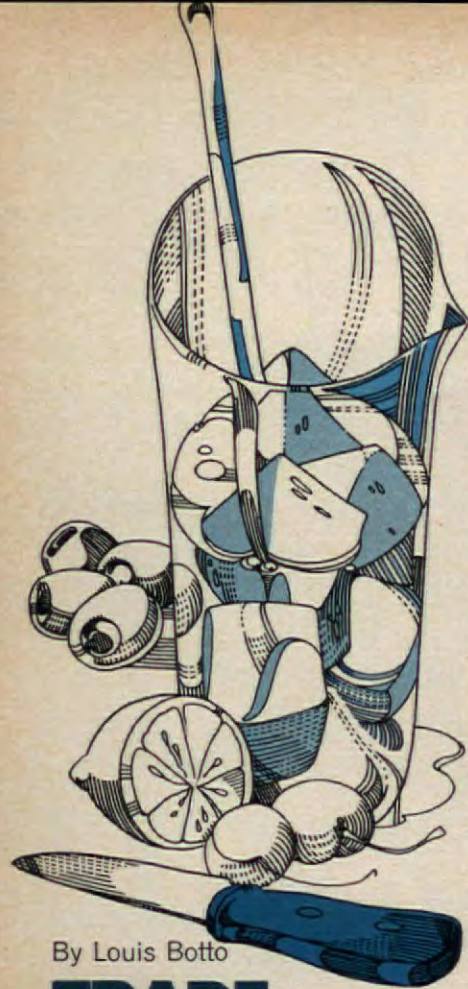
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By Louis Botto

TRADE SECRETS OF 10 TOP BARTENDERS

See how New York pros work their special cocktail magic.

If you want some good, honest advice on throwing a successful cocktail party at home for about 20 guests, go to a bartender. We asked 10 top Manhattan barmen for their secrets (unlike *haute cuisine* chefs, barmen like to gab about their recipes). Here's what they said.

Robert Cozic at Clos Normand: "Don't use a jigger to measure liquor. You look miserly. Practice pouring before your party. Your eye will soon become your accurate measuring stick. Drinks at home should be less potent than at a bar. One and a half ounces of liquor (a jigger) per drink is enough. Your guests will resent stiff drinks. In fact, many people are ordering light aperitifs today. I serve a lot of Lillet Blanc (a dry white French vermouth) on the rocks. I also have a slightly stronger specialty: one part gin, three parts Lillet Blanc, served on the rocks with a slice of orange."

George Peters at Dionysius: "If you're serving vodka on the rocks, add an orange twist. It gives a wonderful flavor. Also, when you make a Margarita, be sure to rub lime on the rim of the glass before dipping it in salt. The best dry martini is the in-and-out. Pour a few drops of dry vermouth on the rocks, swirl the ice a bit, then throw out all the liquid from the glass. Pour gin or vodka over the vermouth-tinged ice cubes. If you sprinkle a few drops of Scotch over this concoction, you can call it a Bullet Martini."

An alternate theory of martini-making comes from expert Charles Mabilie, who is not a bartender but the manager of the Brasserie restaurant. His tips are to add a pinch of salt, dip your lemon peels in dry vermouth, refrigerate your gin or vodka and vermouth, or use dry sherry instead of vermouth. Avoid metal—mix with a plastic stirrer; have ice cubes prepared from bottled water... and for a surprise, garnish with an avocado sliver and a slice of lemon.

Al Calvano at Le Marmiton suggests adding a few drops of Pernod to an Old Fashioned to give it piquancy. His other specialty is Godfather on the Rocks, a Sicilian treat that gives a boot with its mixture of Scotch and a jigger of Amaretto di Saronna (an Italian liqueur), served on the rocks.

Julio Kurbegov at Le Pavillon reports: "My specialty is a cocktail made of one part Grand Marnier, two parts Bacardi rum and one part fresh lime juice. My customers like it, and they're very particular."

Billy Jimenez at Sardi's says: "I always use fresh fruit juice for mixed drinks. I've also found that most people today are beginning to take their drinks on the rocks. Straight-up is too potent for them."

Tony Bonafede at the Carlton House advises: "Use medium-size ice cubes. The small ones melt too fast and dilute the drink. The big ones are clumsy in a glass and take too long to melt, making for a stronger drink. People don't want to get inebriated at a cocktail party. There's a very popular aperitif called Kir (named for a mayor of Dijon, France) composed of chilled Chablis and a jigger of crème de cassis. You can add club soda and lemon to taste."

Teddy Iricaory at the Café Pierre warns: "Don't fill your drinks to the brim. People *stand* at a cocktail party, and you'll have a lot of spillage. My specialty is rye and apricot brandy on the rocks. But I wish someone would give a party and serve all the old-time favorites like Pink Ladies, Side Cars, Ward Eights and Singapore Slings."

Jack Rivera at The Lair says: "Be sure to have enough vodka for your

party. It's becoming more and more popular these days. The same goes for bourbon."

Tom Hyland and Dan Lanning at Casey's in Greenwich Village have tended bar at a lot of home parties. According to Tom, "The proper way to chill a glass is to fill it with crushed ice. If you invert it in shaved ice, the outside gets wet and drips all over your clothes when you drink. If the ice cubes are murky looking, they will ruin your drink. Pour lukewarm water over them—that clears them—then put them in the freezer. Cut your lemons and limes only as you use them. If you slice all your fruit before the party, it gets a wilted look. Put olives and onions on a toothpick in the drink so your guests can get at them without embarrassment. Use powdered sugar for drinks; it dissolves better in alcohol than regular sugar."

From Dan: "Add one egg white to each quart of fresh lemon juice that you squeeze. It gives the juice a creamy top. And to give your party a homier atmosphere, it's preferable to have the host and hostess make and serve the drinks to their guests."

For basic bar needs, we consulted Lore Moser, banquet manager of Tavern on the Green. "At a cocktail party for 20," she advises, "you should figure on about four drinks per person. A quart of liquor is good for 24 drinks. For a cold-weather party I would suggest two quarts of Scotch, plus one quart each of vodka, gin, bourbon, rye and a fifth of rum. Also, for seasonal parties, grog, mulled wine and eggnog are very popular. In hot weather make it two quarts of vodka, one of Scotch. At all seasons you'll need bottles of sweet and dry vermouth, Dubonnet, Campari, chilled white wine, sherry, bitters, Worcestershire sauce and Tabasco. Mixers should include colas, ginger ale, bitter lemon, tonic, club soda, tomato juice. Also have fresh fruit juice and ice water on hand, of course."

Some final advice comes from Don Bruce White, one of Manhattan's foremost caterers. "If possible," he recommends, "don't set up the bar in your main party area. People like to circulate, and a good excuse to get away from someone is to take a walk to the bar. Also, don't have your bar in the kitchen. It will interfere with food preparation. I thoroughly approve of plastic glasses. This is a plastic society, and people should get used to it. But never plastic toothpicks for garnishes. Use wooden ones. And, by the way, do have plenty of hors d'oeuvres; don't put all your bottles of liquor out; most important of all, don't serve your guests coffee at the end of the party. If you do, you'll never get rid of them."



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THE INVITING BEAUTY

Here's our before-the-party makeup plan. It really works.

A relaxed and charming hostess makes the party partier. And one way to be relaxed and charming is to know you look your best. Your game plan for pre-party preparations should include an ample time allowance for preparing *you*. Put on your party face no sooner than 45 minutes before the first guest is due.

Smooth your way by investing a little time the day before. Most important, plan what you are going to wear. If it's something you haven't worn before, or have worn only to other people's parties, give it an at-home dress rehearsal.

Another do-ahead: a manicure. If you use a pale or neutral shade of polish, a last-minute chip won't spoil the view. Hint—you can make your hands look smoother and whiter temporarily during the evening by disappearing for a

moment and raising them and shaking hard for 10 seconds.

One of the nicest ways to pamper yourself on the day of a party is to put on a facial mask. It revs up and freshens the complexion. Chances are you won't have time for the full-fledged treatment. Even so, you don't have to deprive yourself of this treat. If you have an understanding family, you can wear a mask for 20 minutes or so while working around the house. Right there in the kitchen, break and separate an egg, fork-beat the white only and apply to your face. You'll feel it tightening and tingling as it dries. An alternate is to pat

honey over your face. Sticky, but the afterglow is lovely.

Also, there are ways to increase the staying power of your makeup. First put on a moisturizer. Use an astringent around and on the nose to blot up surplus oil, retard perspiration. Apply foundation as you regularly do. Then apply loose powder generously. Transparent, no-color powder is best, because it is less likely to turn darker under the strains of hectic hostessing. Press the powder on; don't rub. Allow it to set for a minute, then lightly brush off the excess with cotton, using downward strokes.

Next, wring out a cotton puff in icy water and pat it all over your face. Use blusher sparingly: The heat of the kitchen and the excitement of the evening will bring a rosy glow to your cheeks.

This is the night to wear your most tried-and-true eye makeup. You don't have time to experiment. Powder shadows tend to stay with you longest. If you use a cream shadow, press on a little face powder over it to help it stay put. Apply mascara over powdered lashes for a lush look. And don't attempt false lashes unless you've worn them before. Finally, stash a mirror and a mini-makeup repair kit in the kitchen, and you'll be the prettiest hostess ever. It's your night to shine. —Fenella Darby



88

fashions in flame

The Mood Makers

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A LITTLE PINE, A LITTLE JASMINE

You can make your house a home of subtle fragrances.

What's your favorite fragrance? Jasmine? Lemon? Chanel No. 5? The smell of bread baking or your mother's special pot roast? Scent is a highly personal thing. That's why the fragrant house doesn't really smell of any one thing. At least you don't notice an overwhelming redolence the minute you walk through the door. What you do notice are subtle aromas—in what we call "fragrance zones"—a whiff of pine as you pass through the hall, the scent of sandalwood in the bathroom soap.

How do you make your house a fragrant place? Simple. First, get off to a fresh start, with no leftover odors hanging around. Turn on the exhaust fan or flip the air-conditioner switch to *Exhaust* or open the windows. Do all three, if there's a real problem or you're in a hurry.

There are air-fresheners on the market in liquid, solid and spray forms that cover up disagreeable smells but don't get rid of them. They mask odors with another scent, the most popular being lemony, floral or spicy. We prefer to start with an odor-free house and go on from there.

Natural fragrance sources, such as a bouquet of flowers or an arrangement of evergreens, are pleasing to everyone. According to florists, the most pungent flowers with year-round availability are roses, mums, carnations and gardenias. And don't forget houseplants. Our hands-down favorite is the scented geranium. Pots of herbs placed in a kitchen window give that room a fragrance that is perfectly attuned to its natural cooking aromas.

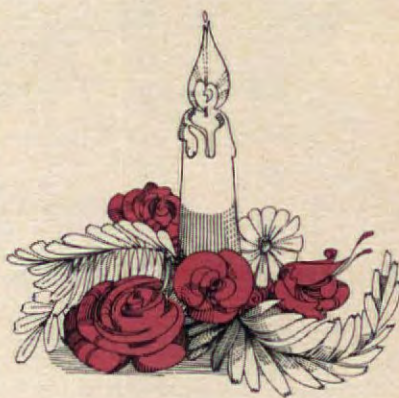
Check the fragrance of flowers and greens before you buy them. But don't be upset by a

seeming lack of aroma if the flowers are kept under refrigeration as most florists do. The scent is merely delayed by cold. An hour or two in the warmth of your house will restore it.

Scented candles, though they have a limited range of fragrance, make up for the fact with their atmospheric effect. There are the usual candle locations, but we are inclined to use them in unexpected places—like the bathroom.

If you want to add a mystic quality to a party, we suggest using liquid incense. It comes in a bottle with an eyedropper. The liquid is used on an absorbent cotton ring that is placed on a heat source such as a light bulb or a radiator. Because you don't actually burn it, you don't get a smoky heaviness in the air, but you do get a pleasant aroma that will last an hour or two, depending how

much of it you use. The most popular scents are sandalwood, strawberry, jasmine and pine. With all these to choose from, follow your nose and let your fantasy be your guide.—Jeanne M. Bauer



A super recipe that cooks beautifully and cleans up quick in TEFLON II* certified cookware.

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RING AROUND THE RUM CAKE

3 cups flour
1½ cups sugar
4½ tsp. baking powder
1½ tsp. salt
1½ cups milk
½ cup butter
½ cup shortening
3 eggs
2 tsp. vanilla
½ cup ground nuts
(almonds, pecans or walnuts)

RUM SAUCE

1½ cups canned apricot nectar
1 cup sugar
1½ tbs. cornstarch
2 tbs. cold water
½ cup light or dark rum
2 eight oz. cans mandarin oranges, drained

Heat oven to 350°. Grease and flour 12-cup cake pan. Measure all ingredients, except Rum Sauce, into large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat 3 minutes on high speed, scraping bowl often. Bake 55 to 60 minutes, or until cake tests done. Turn out onto rack and cool cake.

For the Rum Sauce, combine apricot nectar and sugar in a small saucepan. Bring to a boil, stirring often. Simmer 8 minutes. Blend cornstarch and water into a smooth paste; stir into hot sauce. Cook, stirring constantly, until sauce thickens and clears. Cool slightly. Add rum and orange sections. Drizzle cake with a little sauce. Serve slices topped with remaining sauce.

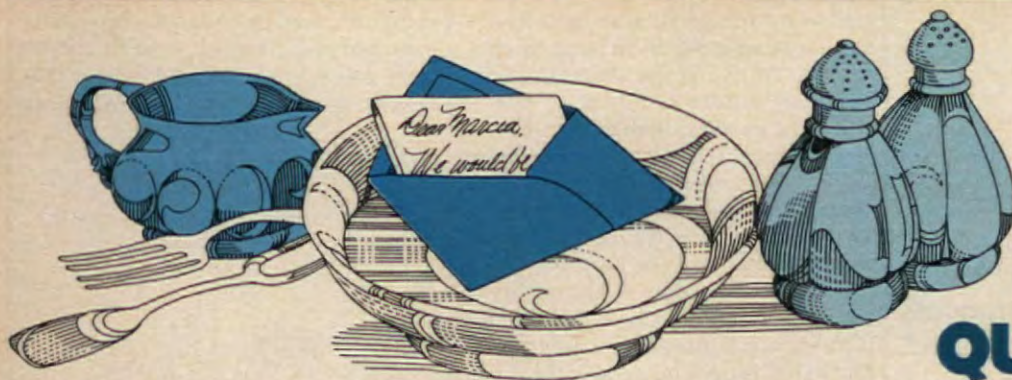
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TEFLON II: Original recipe for no-stick cooking and easy clean-up.





20 QUESTIONS

... and answers to gladden the hearts of today's post-Post hostesses and their guests.

She led a lovely ordered life, did Emily. Pick the date, plan the menu, set out the crystal and the fish knives. No Post roast ever burned; no Post guest was late or showed up with unexpected children. Today's parties are lots more fun. But they bring up Can-I's and What-If's the First Lady of Etiquette never considered.

1 Are odd numbers all right now?

Almost always. It still depends on the party, but the clout has gone out of Noah's Law. Two-by-two is more graceful for small, seated dinners, but pairing for a cocktail party, big buffet or spur-of-the-moment get-together is silliness—provided the imbalance isn't staggering either way.

2 If you have divorced friends and you like them both, can you ask them to the same party?

Only if it won't make them, and therefore your other guests, uncomfortable. The exception, of course, is the Big Occasion, such as a wedding: If you don't invite both of them, the hurt might be more painful than the effort to be polite is worth.

3 When you send an invitation and get no reply, should you call?

For a big party, you probably won't need to. However, when one couple more or less does count, call by all means. Letters and messages have been known to get lost.

4 What do you do if a man cancels at the last minute?

The same thing you do if a woman does. If it's the kind of evening when pairs are nicer than odds, and you have an understanding friend who not only couldn't care less about advance notice, but would add to the party too, draft him or her immediately. But don't sabotage your party for the sake of even numbers.

5 In the case of a blizzard or a real deluge, what do you do with those soggy coats and dripping galoshes?

Take to the bathrooms. Line the tubs with brown paper or plastic cleaner's bags and leave the boots to drain. Hang coats on the shower-curtain rods.

6 When a guest offers "to bring something," what do you say?

Most of the time you decline with thanks, and the ritual ends there. But if he or she insists and it's that kind of an informal evening, wine, cheese or an evil dessert are nice to receive.

7 If someone brings wine as a gift, do you have to serve it that evening?

Not if you haven't planned on it, though it might be handy as reinforcements.

8 Do you have to introduce everyone to everyone?

Ideally, yes. But at a big "do" it is not always possible. If lots of people are coming, try to hire someone or ask a good friend to take over the bar at the start of things. That way both host and hostess will be free to meet and greet.

9 When opposed to smoking, must you offer cigarettes and ashtrays?

You may cut back on cigarette quantity, but don't, for your carpet's and furniture's sake, skimp on ashtrays.

10 When people are late and the food is shriveling, how do you handle things?

You and your prompt guests eat. Begin after a decent drinking interval, usually about an hour. You have to be a bit ruthless if you care at all about food.

11 When people bring kids you don't expect, how should you react?

Grin and bear it, unless they live next door and you can pack them right back home. (The same goes for pets.)

12 When can a hostess relax?

In a sense, never. But she can and should have a good time when the crowd is settled into after-dinner talk, moving from group to group, seeing that guests are happy and have what they need.

13 What's the best way to end things when it's down to you and the last-ditch stragglers?

In the long run, tactful truth is usually best. Like you stand up and say, "I'm awfully sorry but we have to plow the upper 40" (fill in your own morrow's doom). It works. Mostly.

14 Are R.S.V.P.'s a must?

They are if requested. Even when not, it's nice to phone and say how much you are looking forward to the party or how sorry you are to have to miss it.

15 Can you bring along an uninvited friend if you know it's a big bash?

Not without calling first. It's hard to see how the addition could throw your hostess's plans out of joint, but it might.

16 When your hostess says, "You can't miss it," meaning her unnumbered country house down the next blind road—and you do, what then?

You use the phone number you never leave home without.

17 When you're asked for eight o'clock and nothing is said about it, how can you find out if you're going to be fed?

Try a ploy like asking if you can bring something. If that fails, query the hour 15 minutes one way or the other, "because Jim's likely to be late on Wednesdays and by the time I get him fed . . ." If this doesn't work either, maybe you'd better just ask.

18 What's the best hostess gift?

Something that takes care of itself. Something small and pretty—her favorite candy or flowers. If flowers, have them arranged in advance, as hostesses are short on arranging time, and may even be short on vases.

19 When you break a plate or burn a rug, how can you make it up?

Apologize quietly and sincerely, and pray the plate is not an irreplaceable heirloom. If you luck in and it's not, have a replacement delivered as soon as possible. The rug can be stickier. Try to pay for the repair and/or cleaning bill. Failing that, a gift she really will love can make you both feel better.

20 Are thank-you notes essential, or will a phone call do?

The thank-you part is essential, and writing is the nicest. But if you put it off so long that you might, perish forbid, forget, then call. And live happily guilt-free ever after. —Marcia Wallace



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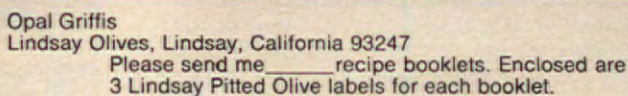
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ONZE— A DOUBLE DECK OF FUN

New Onze package, including two decks of cards, 100-sheet scorepad and Plexiglas holder (rules on back of pad are visible through transparent holder) is available boxed for \$10, including postage and handling, from Private Papers • Bill Goldsmith, 130 W. 29th St., New York, N.Y. 10001.



With a handful of risks and some wild tactics, four to six can play this new game rage.

The name of the game is Onze (that's French for 11, the number of cards that are dealt for all but one hand), and it's the nearest thing to the beginning of a new card-game rage we've seen in years. It is spreading like brush fire—or a hula-hoop craze—on both coasts, and by the time you read this, it will most likely have arrived in your town. The Onze epidemic is a rare one, for it “infects” as many confirmed card-loathers as the more likely card sharks.

The reasons for playing Onze seem multifaceted. It's a game that's both fast and fun... primitive and ritualized... social and mannerly. Although the rules may seem tricky and incomprehensible at first glance, the game itself takes mere minutes to learn, if you proceed step by step. Onze builds up and up in action and reaction, leaving the players suspended somewhere between good-natured hilarity and the shadow of uncertain doom.

Concerning the game's origin, we have to tread softly. Some say Onze was imported from Paris after a high-fashion showing, stuffed in the patch pocket of a maxi-dress. There's also a humorous theory going around that perhaps along with the deflation of the dollar, the Gaelic card game of “21” has shrunk to “11.” Others maintain that, like many a star, it was born on the movie sets of Hollywood and exoticized with a provocative foreign name. All we can swear to is that Onze surfaced about three or four years ago and since then has been held in the hands of such notable chics as the Duchess of Windsor—and enjoyed by card-playing cliques in many a far-flung neighborhood.

If one were forced to liken Onze to any other card game, it would have to be rummy—only rummy in triple time, rummy with a difference. But like most card games, it adheres to certain customs. For example, both dealing and playing rotate to the left, clockwise. And the cards are always shuffled first, then cut. Newcomers to Onze shouldn't feel discouraged having to check the game's format repeatedly. Even the most experienced players find themselves asking again and again, during a game, what the

next hand calls for. Why not follow these rules and give the game a once-around-the-table try?

Four to six people can play; five are ideal. Use two standard decks, no jokers. *Card values:* 2 to 10 count face value. Jack, Queen and King are each worth 10 points, black aces, 20 points; red aces, worth 30 points, are wild.

Words to know: *Set* is three or more cards of a kind (for example, 9 of hearts, 9 of spades and 9 of clubs). *Run* is a sequence of four or more cards in the same suit (for example, 9, 10, Jack and Queen—all of hearts).

In playing the game, each player's objective is to build the following: First hand—two sets; second hand—one set, one run; third hand—two runs; fourth hand—three sets; fifth hand—two sets, one run; sixth hand—one set, two runs; seventh hand—three runs.

Not only the objectives, but also the rules, change for each of the seven hands. Eleven cards are dealt for the first six hands, 13 for the seventh. Remaining cards are placed face down on the table; top card is turned up alongside deck to form discard pile.

Players in turn draw one card from deck or from top of discard pile, then discard one card from their hands. A player can pick up top card from discard pile out of turn, if he wishes; however, if more than one player wants the same discard card, the priority is always clockwise—the player whose turn it is has first choice. A player who picks up from discard cannot discard from his hand *unless* it is his turn to draw; thus the number of cards in his hand increases.

When the objective is reached, a player may place the sets and/or runs face up in front of him. He may then dispose of remaining cards by playing them off on any sets or runs (his own or his opponents') that are already on the table. A player may not play off any cards until he has laid down. At that point, any card in hand may be substituted as the actual card for any wild card that happens to be face up on the table; that wild card can then be used wherever any other card might be needed. (continued)

Welcome to the Fisher



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Action Garage. Farm. House. Bath/Utility Room Set. Kitchen Set. Patio Set. School. Fun Jet. Mini-Snowmobile. Musical Ferris Wheel. Merry-Go-Round. Fire Engine. Airport with Jet. Play Family People. School Bus. Mini-Bus. Houseboat. All sold separately in individual sets.



First player to lay down all his cards goes out—and because his score is zero, he wins the hand. The other players total the value of cards they are holding, and that is their score for the hand. When scores for all seven hands are totaled, the player with lowest score wins.

As with other games, there are fluid interpretations of these ground rules. For example, some groups spike the game with jokers as second wild cards. Purists disagree.

One of the troubling aspects of the game is the changing objectives with each new hand. It hangs a lot of people up, but it doesn't have to. An easy way to remember the sequence is by the number of cards required to lay down. It takes two sets—three cards to a set, six

cards in all—to lay down the first hand. The second hand calls for one set and one run, or seven cards. The third hand requires two runs—that's eight cards. The fourth hand requires three sets—nine cards. It takes two sets and one run—10 cards—to lay down the fifth hand, two runs and one set—11 cards—to lay down the sixth. And the seventh and last hand calls for three runs, or 12 cards—so 13 cards are dealt this round.

Unlike Mae West, who once said, "The score never interested me, only the game," quite a few of the gambling Onze players find the tally as titillating as the play. Yet the typical bets produce more pin money than diamond-pin money. Almost everyone we asked plays for a half-penny a point; some splurge a penny.

Although, in truth, cards may be war disguised as sport, some gentlemanly ethics or unwritten laws are still observed. For instance: Never carry a grudge if the player to your right whisks away the card of your dreams. Remember, it's only a game, and sooner or later you'll be avenged by capturing some card to stymie his grand scheme. Another old-school rule allows each player to count up his own hand privately and call out the score. This courtesy might have to be modified during the course of a game, because of the vast hands some people garner—by picking up every discard in sight—and poor mathematics. A good compromise might be to spread one's hand out on the table after announcing a tally, in case a recount seems necessary.

From the psychological viewpoint, Onze presents a Freudian field day. Hidden personalities emerge and form definite types. Timid souls may refuse to pick up free discards, lest they be caught with a handful of points if another player should lay down his hand. Fearful ones roil in a state of constant uncertainty. The grabbers dart out to take every possible card and cover every possible twist.

One always finds happy-go-lucky types pitted against highly aggressive scorers. Yet almost everyone reacts as though electrified the moment a player lays down his sets and runs. This shock usually prods the game into a highly competitive race to the finish. Red aces, so precious at the start because of their "wildness," take on a high-risk factor because of the 30-point penalty if left in the hand. Black aces, too, are sloughed onto the discard pile with sly abandon.

Skill or luck? That is indeed a divisive question if one recent round table of players is indicative. The dealer mused, "I find Onze amusing because it's a game of chance and charm, not plotting." Said another player, "Skill spoils the spirit of the game"—which was contradicted by a sharp *no* from another at the table: "It's mostly skill." Her friend chimed in, "Cunning is the key, plus strategy and timing." Finally, a great compromiser concluded: "Onze is a fine mix of a minimum of skill and luck, a maximum of enthusiasm."

Unquestionably, Onze carries a certain mystique. Everyone falls in love with it and passes it on, lovingly and speedily. One serious player handed Onze the highest compliment of all: "It makes friends out of friends." **END**

**Last year,
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Tender Vittles is a different kind of cat food. Unlike dry cat food, it's a tender, moist meal in a sealed foil pouch. And it has all the vitamins, minerals, and protein your cat needs. But more important, it has the kind of taste your cat loves. Everyday. The delicious moist taste of canned cat food, but without the mess, smell, and expense of cans. It's no wonder over 5,000,000 cats (and their owners) have switched to Tender Vittles.

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A little-known fact about wood explains why this house survived ten generations of Americans.

The Whipple House in Ipswich, Massachusetts had its beginning in 1640. In all, ten generations of Americans have lived here—one family for almost 200 years. Today it stands as handsome as ever.

Not all of this celebrated house dates from the first John Whipple. But much of the frame and sheathing does. So do the corner posts. The husky exposed beams and gunstock posts. Even some of the fireplace sheathing is over three centuries old.

Why does wood last and last? Wood's tough cellular structure is cemented together with a natural glue called lignin. A substance that's not only strong, but impervious to extremes of heat and cold.

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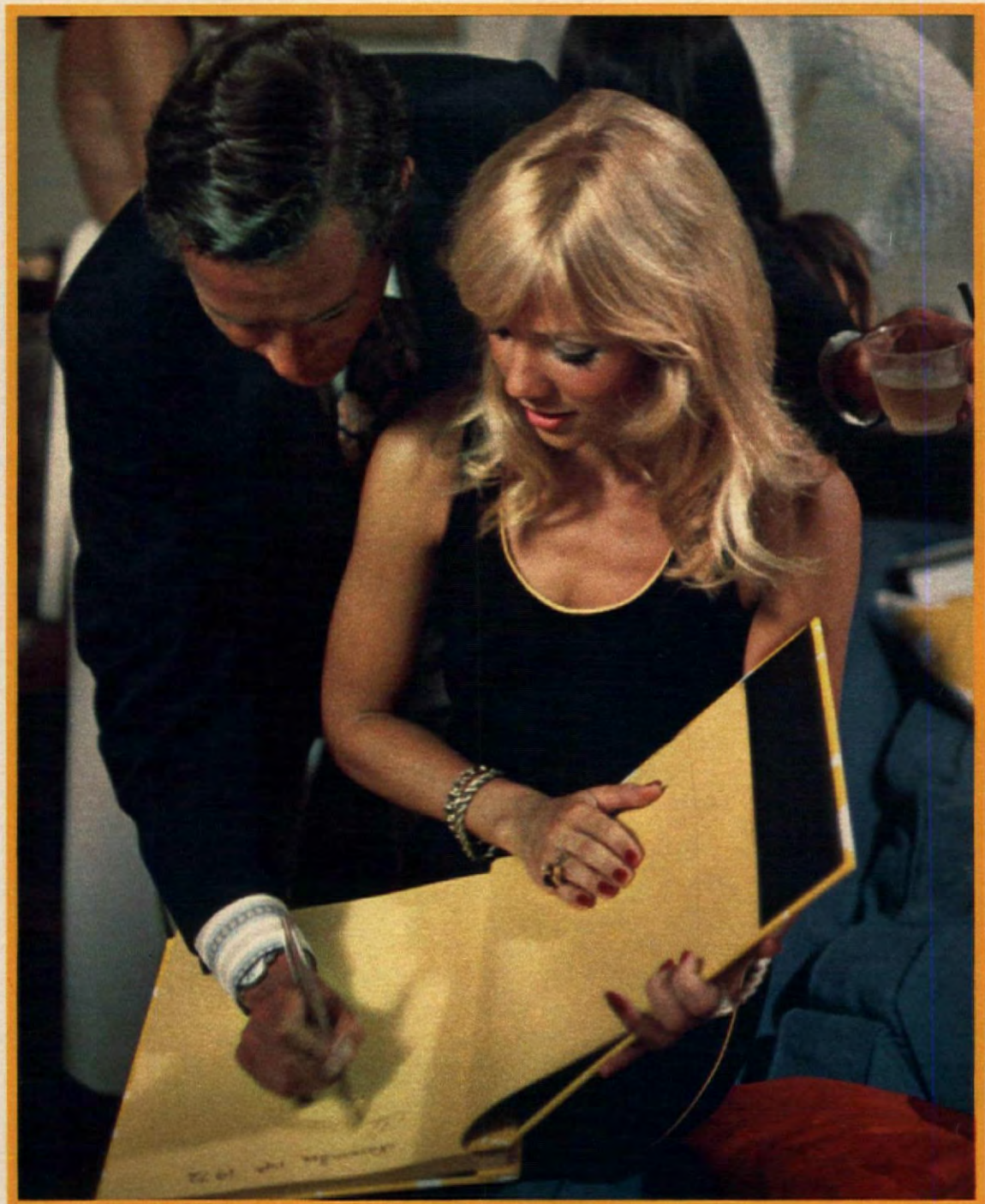


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Warning: The Surgeon General Has Determined That Cigarette Smoking Is Dangerous to Your Health



PERFECT PARTY

Holiday entertaining—now rolling into high gear—is what this issue is all about. And no more popular party exists than the festive cocktail buffet for a big crowd. Here, hosting just such a gala for 50 in their Boston carriage-house apartment, are Christel Hoffman (above, as a guest signs in) and her executive husband Paul. Meticulous planning makes the party easy on them and wonderful for their guests. Christel's story of how she does it follows.—Helene Brown

Opposite: "Paul and I clear off the tops of the bookcases and turn them into an elegant hors d'oeuvres table." (Recipes begin on page 126.)

I've always loved parties during the holiday season—especially big ones, with fine food and a somewhat formal air. My husband, Paul, feels as I do, so each November, we go all out with a cocktail buffet for 50. The first time we did it, the idea seemed awe-

some, but now we act like real pros. The secret? I begin planning weeks in advance, and I've even got my party-planning book to remind me of what I did last time. Planning and practice make things perfect, Paul and I have found. (continued on page 124)

Christel's personal party procedure: step by step

"The first step is to make up a guest list with Paul, then enter it in my party-planning book."



"This year, I have a great new recipe—Lamb Navarin. A good butcher is my best friend when I find something new."

"One of the nice last-minute jobs is selecting fresh flowers the day of the party."



"On the morning of D-day, Samson and I shop together and bring home those good, fresh French breads and salad greens."



continued



"Music sets the party mood;
we tape it in advance
so there won't be any lulls."



"A grind of fresh pepper
adds just the right touch
to the salad dressing."



"Lots of different, crusty
breads go into a deep
bowl for buffet-time."



The Hoffman mix: good friends, food, music



"Paul always makes sure there's ice on hand."

"Guests love Syrian cheese that untwists like licorice."



"Exactly 10 o'clock. It's exciting to welcome the evening's first guests."

"For a large party, a light wine punch of rosé and apple juice goes well."



Above: "We keep the buffet table away from the wall so guests can move freely around it. Things go even easier when I help everyone to salad."

Opposite: "Our buffet table this year is all red and white: clusters of red carnations and white daisies, fat red candles, red and white plates and bowls. I made the cloth of inexpensive madras."





Above: "To eat, everyone sits on what's available—sofas, bookcases, floor. No one minds being casual. Elbow-to-elbow is fun!"

For hosts and guests: a full, happy evening to remember

Opposite: "For dessert, beautiful Frozen Chocolate Charlotte. I made three of them weeks in advance and tucked them in the freezer. With candles and flowers, they make a grand finale to the buffet."

Right: "Three A.M. Our gala is over till next year. Happily tired, we have a nightcap."



By Christine B. Roth

TABLES FOR MEMORABLE DINING

Your choice of an unforgettable menu can transport your guests to a rooftop *taverna* in Crete, a bright-lit corner of Copenhagen's Tivoli Gardens, a table overlooking Hong Kong Harbor or a lavish buffet in mile-high Mexico City. But don't depend entirely on food; table settings and accessories add flair to foreign cuisine. And to feel as well as taste the flavor of international dining makes for a special style of entertaining. The tiled floor and tabletop below say *Greece* as persuasively as egg-and-lemon soup in Aegean blue bowls.

Following are Scandinavian and Chinese tables.

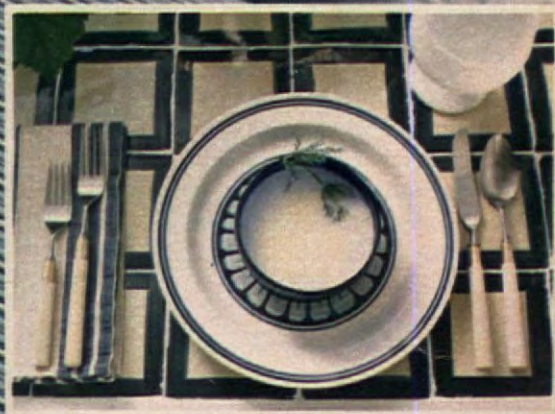
A Mexican spectacular is on the cover of our tear-out, which has menus and recipes for all.



GREEK

Carrying out blue-and-white theme are ironstone plates from Ridgway, opaque white crystal goblets from Block and the wood-and-stainless-steel flatware imported by San Francisco's Taylor & Ng.

Napkins are made from Greek cotton; accessories are copper, brass, tin, stone.



continued

CHINESE

Shimmering silver and sparkling crystal against soft greens set a mood of quiet elegance that expresses the Orient's understated beauty (opposite).

Cantonese duck feast graces Chinese antique serving dishes; everything else is very much today—Lenox china, Wallace sterling flatware and Block new Atlantis cut crystal on a tablecloth made from a delicious new fabric by Cyrus Clark (bottom). Chinese cold appetizer (below)—ham, boned chicken, smoked eggs and gingered beef—served with tangy sauces for dipping.



PHOTOGRAPHS BY RUDY MULLEN
Shopping Information, page 15



SCANDINAVIAN

Diners unaccustomed to drinking aquavit with a beer chaser, as this buffet suggests, might never make it to dessert—a pity, because of the krumkaker with whipped cream and strawberries (above). To complement table laden with Scandinavian fare are (right) Rosenthal's new multipurpose Joy line in brown and white, Bistro flatware (new in brown) and Iittala's Tapio glasses.





THREE FOR QUAD SOUND

By Fred Petras

Quadraphonic sound is here to stay.
Here are our choices for the
best-for-the-money equipment in three
price ranges; details on page 152.

\$735



\$1054

Deluxe system is intended for those who want superlative four-channel sound. Its basis is Harman-Kardon Twin Power Model 75+ receiver at \$400; the case (\$35) is optional. Automatic turntable is BSR McDonald Transcription Series Model 810/X at \$190. Cartridge player, General Electric Model TA400 (\$85), is the same as shown in medium-priced system, above. All four speakers are Advent. The large ones for front channels are 14½ by 25½ by 11 7/16 inches (both, \$204); the two small ones for rear channels are 11½ by 20 by 9¼ inches (both, \$140).

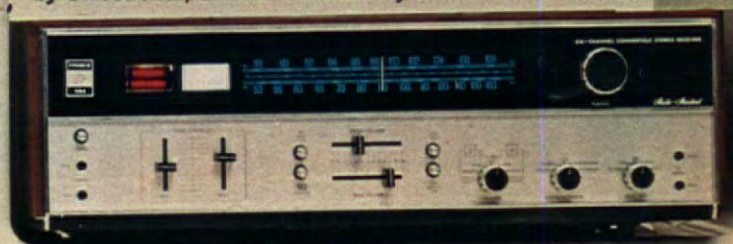


\$355

Total General Electric budget system consists of a combination four-channel FM/AM and FM stereo receiver and built-in four-/two-channel cartridge tape player (Model SC4200), complete with four 11-by-17-by-7-inch speakers—all for \$300. The automatic record-changer ensemble (Model CA444) costs \$55.



Medium-priced system comprises Fisher Model 304 receiver with case, \$300; BSR McDonald Model 610A/X turntable, \$90; General Electric Model TA400 four-channel/two-channel cartridge player, \$85. Dynaco speakers include two 8½-by-15-by-8-inch Model A10's (both, \$100) and two 11½-by-20-by-10-inch Model A25's (both, \$160). Shelf system for all three sound setups shown here are Umbo interlocking ABS plastic modules by Directional, available nationally in the colors shown.



By Barbara Plumb

REMODELED COMPOUND FOR HOME AND WORK

House and warehouses merge to serve many purposes for a busy family.

House's tree-shaded front steps were widened, and a landing was added to create a gracious entry. Porch was enclosed and turned into a sheltered solarium full of houseplants.



To change smaller warehouse into a studio for Jennifer's dance classes, trusses were raised and a new oak floor was laid. Brick walls were left exposed, as were all ceiling fixtures.



Wide deck at rear of house replaces screen porch; deck opens onto patio that faces dance studio. Beyond stucco wall in background is another spacious patio, just outside Tony's office.

Architect Antoine Predock went looking for a new office in downtown Albuquerque, N.M., and came back with deeds to two plots of land with buildings enough for an office, a home for the family and a dance studio for his wife, Jennifer, and her students. His new compound comprised two old warehouses and an abandoned



From his headquarters in the larger warehouse, Tony looks out on fountain and sunny courtyard that lie between his design rooms and the house. Steps go up to dining-room entrance.

house next door. Then he went to work remodeling his buys, integrating the three structures into one design scheme. He used glass generously to open the house to the outdoors and laid out a garden, a play area for his young sons, Hadrian and Jason, and patios to take advantage of the lovely cottonwood trees. (continued)

Jennifer and the boys enjoy the story hour in light-filled living room. Eliminating attic made it possible for this room to soar 26 feet at its highest point.





REMODELED COMPOUND continued

Wouldn't it have been easier to rent an office in town and keep commuting to the suburbs? "No," says Tony. "I'd begun thinking how it would be to live where I work, and the idea became more and more appealing." Jennifer also enjoys the arrangement. She no longer feels she's leaving Hadrian and Jason behind when she goes to her studio to teach: "The family is closer. Our children

are more involved in what Tony and I do professionally. They can see us whenever they wish." Within the house, however, there are separations. The children's rooms are downstairs. The master bedroom (with balcony), bath and study are upstairs, in loft areas that follow the perimeter of the roof-high living room. "We wanted to look in any direction and see light and trees," says Tony.



Master bedroom (above and opposite), which dominates second-floor loft space, can be curtained off for privacy and quiet. Tony designed the built-in bed and chests, all in handsome grained birch and black plastic laminate. Study is in background, beyond the soaring living room.

Space-saving spiral staircase near front of house (top, right) winds up to loft. Solarium is to the right of staircase, dining room to the left.

Master bath (right) glows with natural wood and green plastic laminate. Plexiglas panel above counter diffuses light from two recessed fixtures. Room is small, but tall ceiling and mirror create illusion of roominess.



PHOTOGRAPHS BY MARIS/SEMEL



ROAST GOOSE

Festive dinners for party and holiday occasions call for a "grand entrance" main course. Goose, an Old World favorite at regal feasts, will bring a sumptuous mood and change of taste to your menu. Complement the richness of the meat with a tart apple stuffing and piquant Brussels sprouts. Serve at crisp perfection with red wine—and with pride.

ROAST GOOSE WITH APPLE STUFFING

- 8- to 10-pound goose
- 1 cup minced onion (1 large)
- 2 tablespoons minced shallots or green onions
- 1 large clove of garlic, minced
- $\frac{1}{2}$ pound chicken livers, finely chopped
- 3 cups packaged bread cubes
- 2 cups pared, diced apple
- $\frac{1}{4}$ cup brandy
- 1 egg, slightly beaten
- 1 tablespoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{4}$ cup chopped parsley
- 2 cups diced onion (2 large)
- 1 cup diced celery
- 1 cup port wine
- 1 can (10½ ounces) condensed chicken broth
- 1 teaspoon cornstarch
- 1 teaspoon cold water



1 Thaw goose, if frozen. Remove fat from cavity. Melt fat over low heat. Cut off wings at first joint. Cut neck in 1-inch pieces. Chop liver. Reserve all three. Sauté minced onion and shallots or green onions in 3 tablespoons goose fat 2 to 3 minutes. Add garlic and goose and chicken livers. Cook 2 minutes, stirring often. Cool. Mix in large bowl with bread cubes, apple, brandy, egg, salt, pepper and parsley.

2 Heat oven to 425°. Stuff goose with bread mixture. Force wings back under body. Skewer and lace cavity closed. Tie legs together. Place, breast up, on rack in roasting pan. Roast 20 minutes.

3 Reduce oven heat to 350°. Remove goose, rack and all fat from pan. Put diced onion, celery, neck pieces and wing tips in pan. Add goose. Roast, allowing 15 minutes per pound. Remove fat from pan occasionally. Put bird on warm platter; untruss; keep warm. Pour fat from pan. Place pan on heat. Add wine. Bring to boiling. Simmer 2 minutes. Add broth. Cook 2 to 3 minutes. Blend cornstarch and water. Stir into sauce. Cook, stirring, until thickened. Strain into sauceboat. Garnish platter with watercress, if desired.

4 Cut off legs close to body. Carve each leg into 6 slices. Carve each side of breast into 6 to 8 slices. Makes 6 to 8 servings.



Portrait of Paul Heyman

Gift of Joseph W. Rogers, Wm. E. Rogers and Edw. H. Rogers

*An
American
Treasury*

By Mary Evans and Rosemary L. Klein

PAUL REVERE

He was one of the greatest silversmiths of his time, a craftsman who could fashion anything from tankards to sugar tongs to richly engraved teapots. He was also a fervid patriot who stirred the colonies with bold political action. The silver here and following is from America's finest Revere collection, at Boston's Museum of Fine Arts, pictured in traditional museum settings of equal splendor.



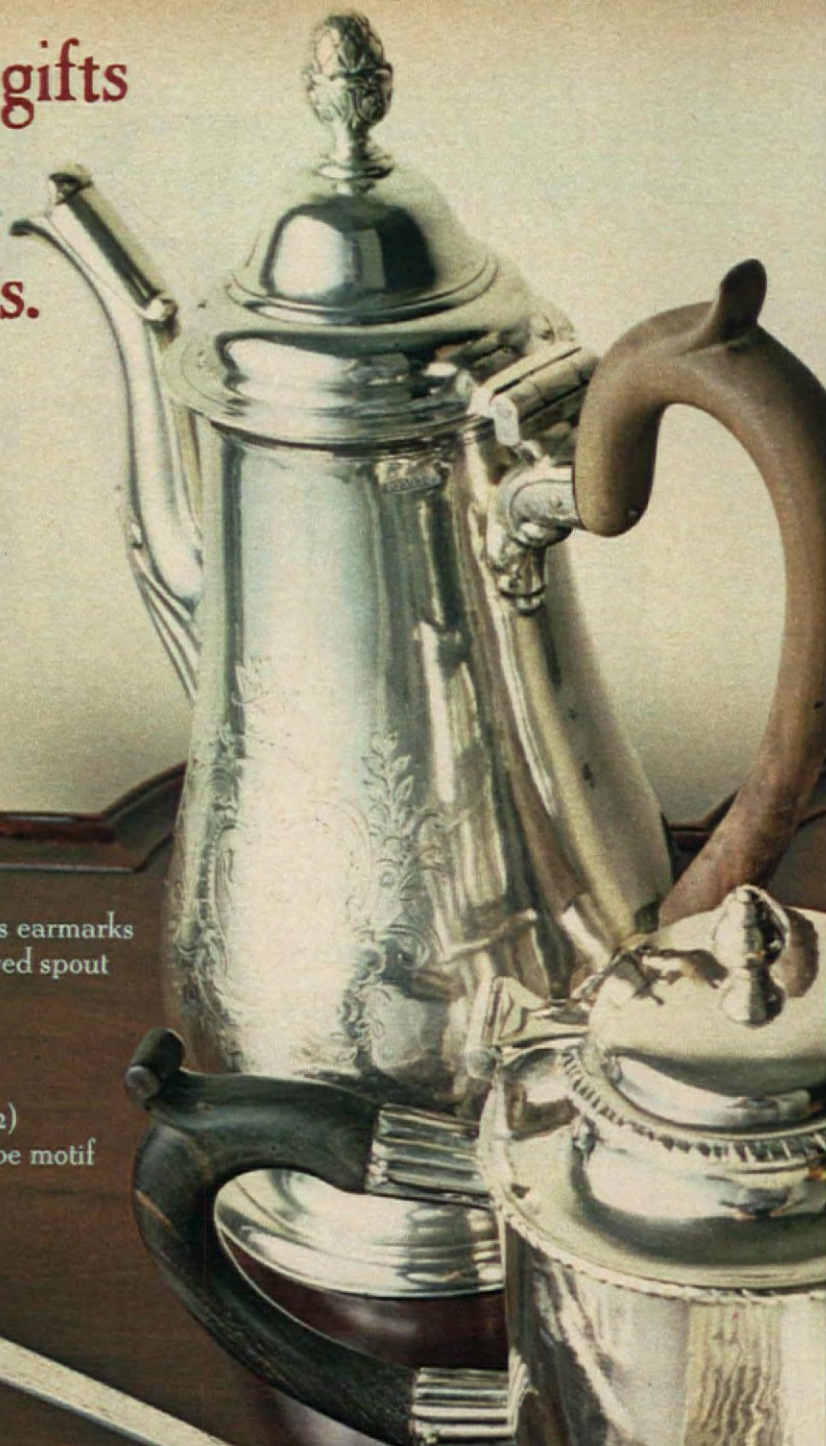
Favorite wine mug of the 1760s, known as a cann, had swirling, double-scrolled handle.




Carved mantel holds engraved cream pot (1800), serving spoon with fluted bowl (1785).

In John Singleton Copley portrait from about 1765 (opposite), Revere holds pear-form teapot identical in shape to piece in foreground. Tray, cream pot and sugar basin were made in 1761 for a Boston bride.

Revere's rare gifts adapted to changing tastes and styles.




Early coffeepot (1755-60), its earmarks
a bud finial and high, curved spout



Drum-form teapot (1782)
with gadrooning, a twisted-rope motif



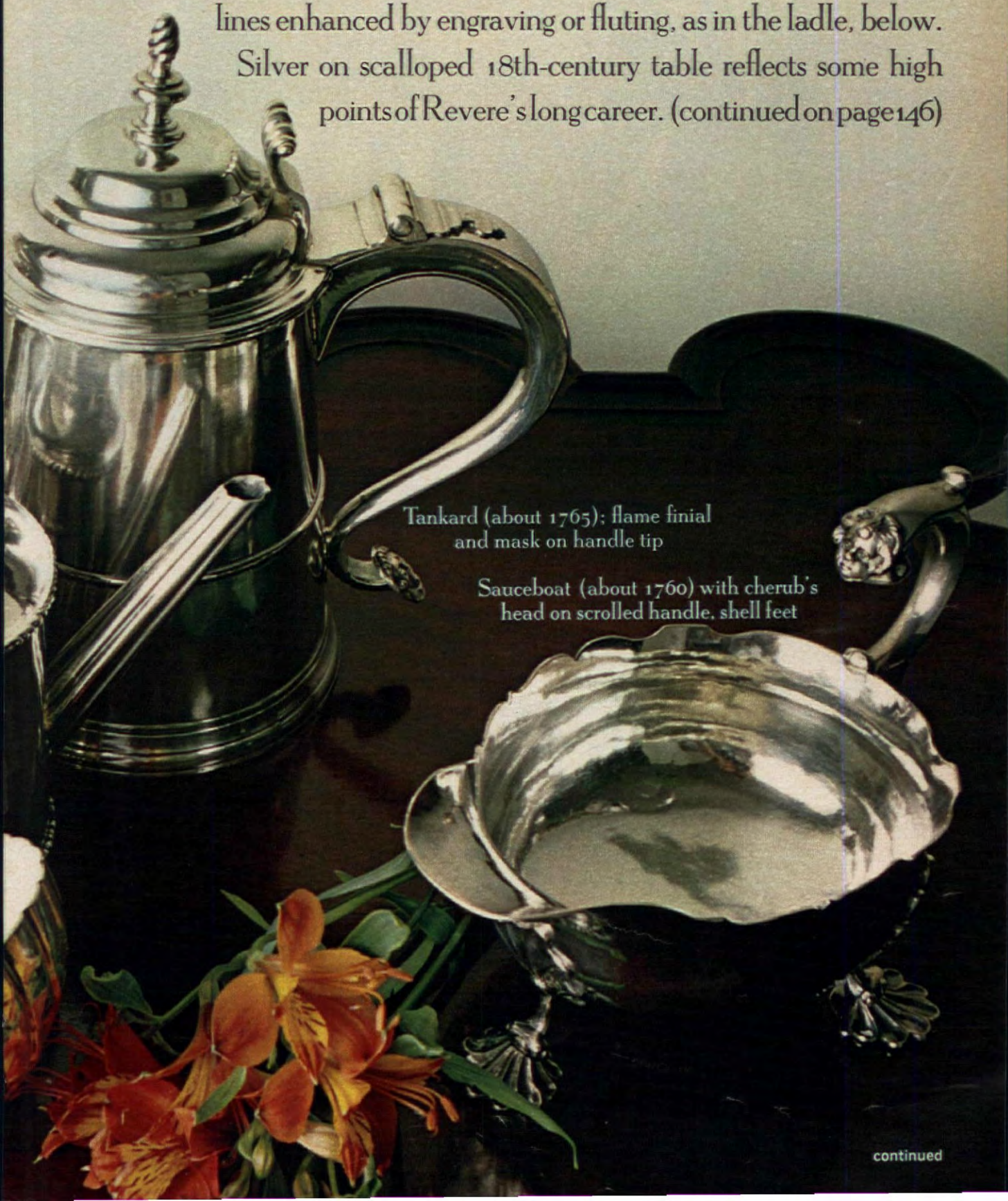
Soup ladle with fluted bowl (about 1785)



Keyhole-handled child's porringer,
made throughout 18th century

Curving rococo shapes, exemplified by the coffeepot and sauceboat below, were popular in the 1750s when Paul Revere began working as a silversmith. But influenced by a growing appreciation for classical design, elegantly simple shapes came to be favored, their graceful, uncluttered lines enhanced by engraving or fluting, as in the ladle, below.

Silver on scalloped 18th-century table reflects some high points of Revere's long career. (continued on page 146)



Tankard (about 1765); flame finial and mask on handle tip

Sauceboat (about 1760) with cherub's head on scrolled handle, shell feet



PAUL
REVERE
continued

Tea and coffee serving pieces (above), made by Revere in 1793, reveal the fluting, fine engraving and graceful, classical lines fashionable for silver in the Federal period, following the Revolutionary War. Elliptical-form teapot with matching stand, helmet-shaped cream pitcher and elegant domed urns for coffee and sugar are shown fronting mantel carved by Samuel McIntire, renowned architect and craftsman of Salem, Mass.

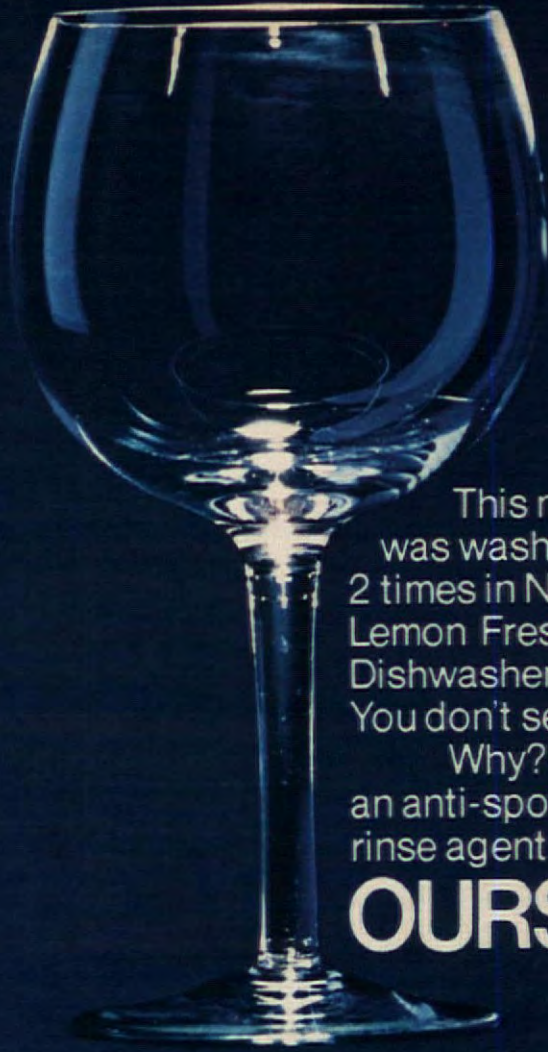


Revere's historic Liberty Bowl was created in 1768 to honor 92 members of the Massachusetts Bay House of Representatives who bravely voted to defy England's order to withdraw a letter urging united resistance to new taxes. Names of the 15 Sons of Liberty who commissioned bowl (Revere himself belonged to the organization) are engraved around its rim.



This new glass was washed 2 times in a leading lemon freshened dishwasher detergent. You do see spots.

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This new glass was washed 2 times in New Lemon Freshened Dishwasher **all**.

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For our cocktail/buffet this year, Paul and I started planning early in October, knowing from experience that we'd only have bits and snatches of time to spend on preparations. (Neither of us ever seems to have a spare minute: Paul's work is very demanding and I'm involved in fashion consulting, illustrating, breeding dogs and writing.)

A month before the big event, we spent one whole evening working on our guest list—not a simple task, since we wanted to add new faces to the crowd. We try to avoid hailing in the same people each year: Much as we enjoy having a reputation for our holiday gala, we don't want it to be considered a routine obligation.

After Paul and I had put our list together, I spent an afternoon with an old friend: my bright yellow party-planning book. For the last few years I've been scribbling in this little diary, so it has become a kind of hostess's bible that not only tells me who came to visit us when, but what we ate and drank, how the table and the flowers looked, who sat where, what I wore and how the evening went. It helps me avoid embarrassing repeats (my menu or my dress), rotate seating (people remember if you're always putting them next to a bore) and keep track of noteworthy items ("George left the pâté-stuffed artichoke on his plate"). Keeping a party diary, I've found, makes it seem that I remember when perhaps I don't, and helps me make all my guests feel very special and very welcome. In the back section of the book, I keep an alphabetical listing of guests' names and addresses for easy cross-reference, also a file of expenses, a rundown of the food and drink proportions necessary for different-size parties and a list of sources for special foods.

Next, one drizzly afternoon later in October, I wrote out the invitations. Invitations needn't be elaborate, but they *should* be just what the word implies—inviting. A few years ago, Paul and I decided to team up with another couple and co-host a party for 100. For those invitations, we mapped out the guest list like a crossword puzzle and included a copy with every invitation. The purpose: to "involve" our guests and start them anticipating. Looking down the list, our visitors would know what they were in for and could immediately look forward to seeing old friends and meeting new ones as well. They would feel involved, as did my guests who once received invitations to "come help me welcome my sister to Boston" (so much more welcoming than "come to a party in honor of my sister"). On other, less formal occasions, I've asked my friends to bring an hors d'oeuvre, a dessert or a favorite cheese. My good guests, involved even before they arrive, are just

as anxious as I am for a successful party. They're my partners, you might say, in the enterprise.

Once this year's invitations were mailed out, I checked my kitchen cabinets for party wares. When Paul and I first started entertaining, we had an odd and mismatched collection of plates and serving pieces, but each year since, I've slowly added to a set of plain white china plates that I buy at \$1 apiece from a local restaurant-supply house, and now I've got easily enough dishes for 50 people. I've also built up a stock of plain serving pieces—large, flat baking dishes, casseroles, extra platters, bowls—mostly white. My rationale: Simple white dishes and serving pieces blend beautifully with any decor or theme, and are perfect for the contemporary table settings I find easiest at large parties or for the more traditional tables I set at small dinners.

For the decor, we decided on a happy winter combination of red and white. I had plenty of white, of course, and a big red casserole that would be perfect for a main dish, but more touches of red were necessary. I spotted some chunky red wooden candle holders in a little shop in Cambridge and bought them, along with some white and red candles. Then I picked up a few yards of bright, inexpensive red-and-white plaid madras for a tablecloth and a big supply of big and small red paper napkins. (The large ones would wrap around individual silverware settings and stack up like sausages on an old white plastic tray. Although no one ever expects 50 place settings of matching silver, it's nice to draw attention away from our inevitable odd-lot collection.)

Next, flowers: red bouquets and white ones, for maximum impact. After a questioning call to my local florist, I found out that white daisies and red carnations would suit my purpose well. They're inexpensive, so I could buy lots of them, and the florist would have plenty on hand in late November. For arranging the flowers, I thought of alternating their splashes of color, cutting the flowers very short and packing them down into small white soup bowls.

After mulling over menu ideas, I knew by early October what I wanted to serve. First, for hors d'oeuvres, Shrimp and Crab with Curry Dip (an old favorite of Paul's), plus a nice braided Syrian cheese and a Pissaladière (a kind of French pizza done with onions and olives). For the dinner itself, fresh green salad and breads, and a new discovery for me—Lamb Navarin, a flavorful mélange of lamb and vegetables. A rich, elegant Frozen Chocolate Charlotte last, a real holiday-treat dessert. A light wine punch made mostly of rosé wine and apple juice would take us right through from hors d'oeuvres to the dessert. (*Recipes for the cocktail buffet begin on page 126.*)

I had decided to make everything but the shrimp dip and salad ahead of time; so, a month in advance, I called on my butcher, long my silent partner in the kitchen, to buy the lamb. Many times he had kept me from buying too much or too little meat or from selecting the wrong kind of cut for the job. Now, once again, I was putting myself in his hands. I've always been candid with him about what I don't know, asking lots of meat questions that, like any good butcher, he was happy to answer. The lamb bought, I headed for Haymarket (Boston's marvelous open-air weekend food market) to round up all the other necessities for the big evening.

Then, during the course of several half-days of spare time, I cooked the Lamb Navarin, the Pissaladière and the Frozen Chocolate Charlotte, making each one in sections, so to speak—three batches of lamb, two of the Pissaladière and three of the dessert. Cooking that way, I don't need mammoth-size pots and pans that my range can hardly accommodate anyway (although many a good hostess I know has them and prefers cooking in large amounts the day before the party). And all my batches fit handily into my big (thank heavens) stand-up freezer, there to hibernate till the morning of the party.

The cooking done, Paul and I spent an evening taping the music. We have a large collection of records, but we've found that it's a mistake to put a pile of them on the stereo and then walk away. Inevitably, they've got to be flipped or changed, and there's always some character who decides to put on "The Beatles Biggest Hits" just as everyone's sitting down to dinner. So we always tape everything, plotting enough lively music to carry us through the cocktails and hors d'oeuvres; then softer stuff, ballads or classical pieces, for the dinner hour; finally, back to a quicker beat to pick up the evening's tempo and satisfy the dancers in the crowd.

The night before the party, with zero hour approaching, Paul and I rearranged the furniture. We're lucky enough to have an apartment with a great sweep of open living and dining room that is ideal for entertaining large numbers. All we had to do that night was remove a desk dividing the two areas, put the dining chairs into the garage and push the dining/buffet table to within two feet of the wall, so our guests could find room to move around it. We cleared the plants and things from the top of our long, low bookcases that would serve as an hors d'oeuvres table, and trundled out my marble-top sawhorse desk from the bedroom to play bar. Last of all, I prepared the two tables, putting out a buffet tablecloth, the candles and holders, silver and napkins. (continued)

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Send to:
Planters Peanut Discovery Celebration,
P.O. Box 4282, Westbury, N.Y. 11590
Orders without zip code cannot be accepted.



PERFECT PARTY continued

When the day of the party finally arrived, I was almost virtually home free. The last-minute shopping was minimal: fresh French bread, salad makings, the Syrian cheese, flowers, the shrimp and crab I'd warned my fish-market man I would need. It all amounted to two hours' worth of zipping from store to store in my trusty little VW. After that, my eye on a mini-schedule on the kitchen wall, I put the flowers on the tables and washed my hair. Beyond that I had little to do but defrost—let things thaw, pop some of them into the oven—and prepare the shellfish hors d'oeuvres and the salad. None of it was a hassle, and most of the day I simply relaxed. Then, an hour before the guests arrived, I arranged the hors d'oeuvres table and lit all the candles so the room looked warm and inviting. The stage was set.

As I dressed, Paul greeted the iceman bringing the evening's supply of cubes, and I heard him giving instructions to two Harvard boys we'd hired to tend bar. (As the night went along, they also refilled hors d'oeuvres trays, emptied ashtrays and cleaned off the bookcases to make room for coffee and dessert.)

The party was a late one, from 10:00

to 3:00—a special trick of mine. People always associate getting home at 3 a.m. with having a good time; so, by inviting them late, I had programmed them to be in the mood for fun.

Ten o'clock, at last: I had had a refreshing shower, a quick, hot-roller hair set and plenty of time to dress. Paul was helping with the bar as the first guests arrived, and our marvelous party was under way!

During the next few hours, two happy discoveries: The wine punch was a big success and, just as I had hoped, remained the chosen beverage for the mid-night meal; also, by happy coincidence, the hors d'oeuvres—the pink of the shellfish and the white of the cheese—matched our red and white color scheme.

Everyone plopped down on the floor, sat on the edges of the bookcases—anywhere—to eat dinner, and the Lamb Navarin earned lots of compliments for the cook. We danced, the guests stayed late and the party couldn't have gone better.

Cleaning up was a simple matter. The two Harvard boys had already done much of it; after dinner they removed the dirty dishes to the kitchen and scraped

and rinsed them. All I had to do was load the first relay of dishes into the dishwasher and push the button. There were no glasses to wash, since we had used the clear plastic throwaway kind, avoiding that old problem of abandoned glasses that need constant washing during a party so they can be used again. As the dishwasher rumbled away, Paul and I shared a nightcap, tired but very happy.

COCKTAIL BUFFET

Rosé Punch*

Shrimp and Crab with Curry Dip*
Braided Cheese Bread Sticks

Pissaladière*

Lamb Navarin*

Mixed Green Salad

Assorted Breads

Frozen Chocolate Charlotte*

Coffee

If you don't have giant-size pans or a spacious kitchen, never fear. You can prepare this luscious holiday buffet for 50 without them. The Pissaladière, Lamb Navarin and Charlotte can be made weeks or days ahead of time, and in manageable quantities. The dip is made and seafood cooked the day before and arranged early on the day of the party. Salad greens (continued)

"My coffee always used to taste too strong or too weak. But with Max-Pax® I can't goof! It's pre-measured."

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The story behind Mrs. Wilson's Mother's "Hand-Me-Down" Cake

Do you remember that slippery oilcloth some people used to cover their kitchen tables with way back in the '30s? Well, one of those oilcloths, my 4-year-old brother Tommy, and a cake that my mother used to bake were all part of an incident in my childhood that's as vivid as if it had happened only yesterday.

I remember racing home on a crisp fall afternoon. As I rushed into the kitchen, I smelled the country fried chicken, candied yams and buttermilk biscuits cooking in our old black cast-iron stove—but the tantalizing aroma of Mother's special chocolate layer cake overpowered my senses.

The Incident occurred right after Mother had placed the just-frosted cake on the oilcloth-covered table that stood smack in the middle of our kitchen. She turned her back briefly and Tommy, who was the youngest and most agile of my three brothers, managed to climb up on the table in about two seconds flat. He leaned one elbow on the table and was about to sneak a little bit of frosting with his other hand. All of a sudden his elbow slipped on the slippery oilcloth and splat! His hand landed right on top of the cake, leaving a perfect imprint. Mother turned around and glared. Those were Depression days and a chocolate layer cake was strictly a once-a-month treat. Besides, we were expecting Mrs. Coleman, our next-door neighbor, for dinner that night.

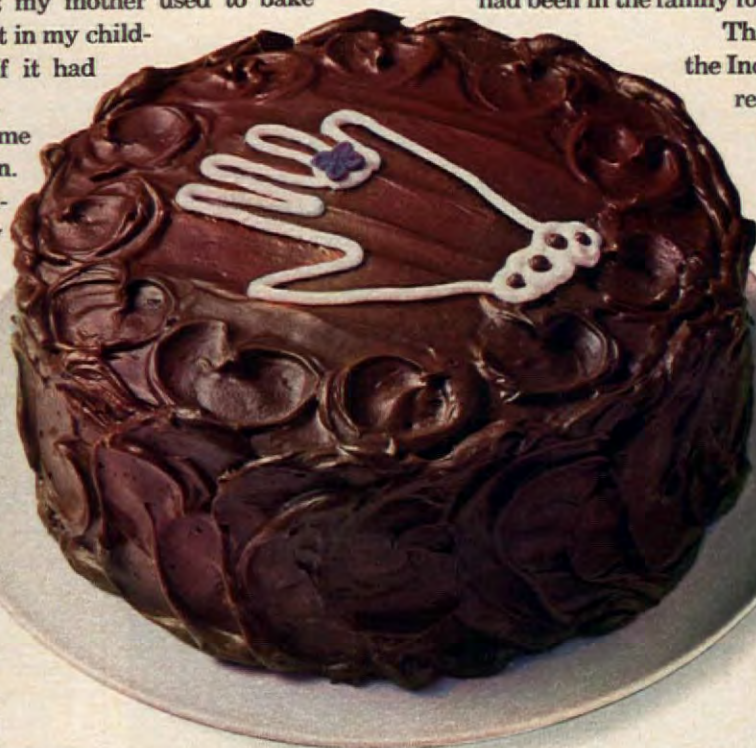
So naturally we all expected an explosion. But to our astonishment, Mother said "That gives me an idea!" She calmly outlined the handprint on the cake with white icing. Then she placed a candied violet on the ring finger and a white icing Victorian ruffle at the wrist.

And at dessert time, when she brought the cake in, she announced grandly to Mrs. Coleman that this was called "Hand-Me-Down" Chocolate Cake—from a recipe that had been in the family for generations.

That's really all there was to the Incident, but I remember the rest of the evening too, maybe because of the news we heard on the radio that night. After dinner, I took a second piece of cake and some milk into the living room, as we settled down for our nightly session with the radio.

That evening, we listened to a scary mystery program and I was afraid I'd stay awake all night dreaming about it. I can't remember what we were listening to just before the news came on—but suddenly the old gothic-shaped mahogany table radio was telling us about the invasion of Poland.

The grown-ups looked grave so I knew something bad had happened—a Big Event. But of the two Big Events of that day, the one that created the "Hand-Me-Down" cake was by far the most important one to me. And from then on, every time Mother baked her chocolate layer cake, we'd beg her to turn it into a "Hand-Me-Down" again, and we'd all fight over whose hand would get a sneak preview of the frosting. And, like indulgent mothers throughout history, she would always give in.



Mrs. Wilson's "Hand-Me-Down" Chocolate Cake tastes as good today as her Mother's did 33 years ago

"Hand-Me-Down" Chocolate Cake

$\frac{1}{2}$ cup butter or margarine
1 $\frac{1}{2}$ cups sugar
2 eggs
1 teaspoon vanilla
2 cups all-purpose flour

$\frac{1}{2}$ cup Hershey's Cocoa
1 $\frac{1}{2}$ teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ cups water

Cream butter and sugar until light and fluffy. Add eggs and vanilla; beat 1 minute at medium speed. Combine flour, cocoa, baking soda and salt; add alternately with water to creamed mixture. Pour batter into 2 greased and floured 8-inch cake pans. Bake at 350° for 35 to 40 minutes. Cool; frost with chocolate frosting and decorate.

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Lots of things have changed, but Hershey's goodness hasn't

mothers throughout history, she would always give in.

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PERFECT PARTY continued

can be washed and broken into pieces early in the day and will be ready to be dressed just before serving. The punch is a matter of combining chilled ingredients right in the punch bowl. Recipes are designed to be made 2 or 3 times since smaller amounts are easier to handle and cook faster. Recipes for starred dishes follow:

ROSÉ PUNCH

- 1 cup light corn syrup
- 1 bottle (1 quart) apple juice, chilled
- 3 bottles (4/5 quart each) rosé wine, chilled
- 1 small red apple, thinly sliced

Combine corn syrup and apple juice in large punch bowl. Stir in wine. Garnish with apple slices. Serve over ice

cubes, if desired. Makes about 1 gallon or 32 four-ounce servings.

SHRIMP AND CRAB WITH CURRY DIP

- 2 tablespoons minced shallots or green onions
- 1 small clove of garlic, minced
- 1 tablespoon pure vegetable oil
- 1 tablespoon curry powder
- 1 teaspoon salt
- 2 cups mayonnaise or salad dressing
- 1 cup dairy sour cream
- 1/4 teaspoon hot-pepper sauce
- 1 pound medium-size shrimp or 1 package (10 ounces) frozen, shelled and deveined shrimp
- 3 packages (6 ounces each) frozen crab meat, thawed and drained

Sauté shallots or green onions and garlic in hot oil in small saucepan until

tender. Stir in curry and salt. Cook 1 minute. Stir in mayonnaise or salad dressing, sour cream and pepper sauce. Cover. Chill. Cook shrimp. Shell and devein fresh shrimp. Chill. Arrange seafood on platter. Garnish with lemon and parsley, if desired. Serve with curry dip. Makes 12 servings.

PISSALADIÈRE

- 1 cup butter or margarine
- 2 large eggs
- 1/2 teaspoon salt
- 6 tablespoons cold water
- 4 cups sifted all-purpose flour
- 1/2 cup olive oil
- 10 large yellow onions, cut in 1/8-inch slices and separated into rings
- 1 clove of garlic, minced
- 4 cans (2 ounces each) flat fillets of anchovies
- 2 cans (5 1/2 ounces each) pitted ripe olives, drained and halved

Combine butter or margarine, eggs, salt and water in small bowl. Stir with fork until butter has broken into small pieces. Place flour in large bowl; make well in center. Place butter-egg mixture in well. Mix gradually. Knead dough until all ingredients are blended. Shape dough into a ball. Wrap in transparent plastic wrap or wax paper. Refrigerate several hours or overnight.

Heat oven to 375°. Heat oil in large skillet over medium heat. Add onions. Cover. Cook, tossing occasionally, until onions are limp and transparent. Stir in garlic. Roll dough out on lightly floured surface to 18x13-inch rectangle. Fold in half. Transfer to 15x10x1-inch jelly roll pan. Ease dough into pan loosely without stretching. Press pastry lightly over bottom and down the sides of pan, making sides a little thicker than bottom. Trim with scissors, leaving a 1/4-inch overhang. Fold edge inside. Make an even, rounded rim of pastry all around pan. Flute edge. Prick bottom of pastry thoroughly with fork. Place onions in shell. Arrange anchovies and olives over onions. Bake 30 to 40 minutes or until pastry is golden brown. Let stand a few minutes. Cut into pieces. Arrange on platter. Garnish with parsley, if desired. Makes 24 servings.

To freeze: Follow recipe as directed, but omit anchovies and olives. Bake. Cool completely. Wrap in heavy-duty aluminum foil. Freeze. To serve: Unwrap; thaw at room temperature. Arrange anchovies and olives in the pastry shell. Place in 350° oven until heated through. (continued)

Wear-Ever Bounty. Everything you expect from high-priced cookware, except the price.

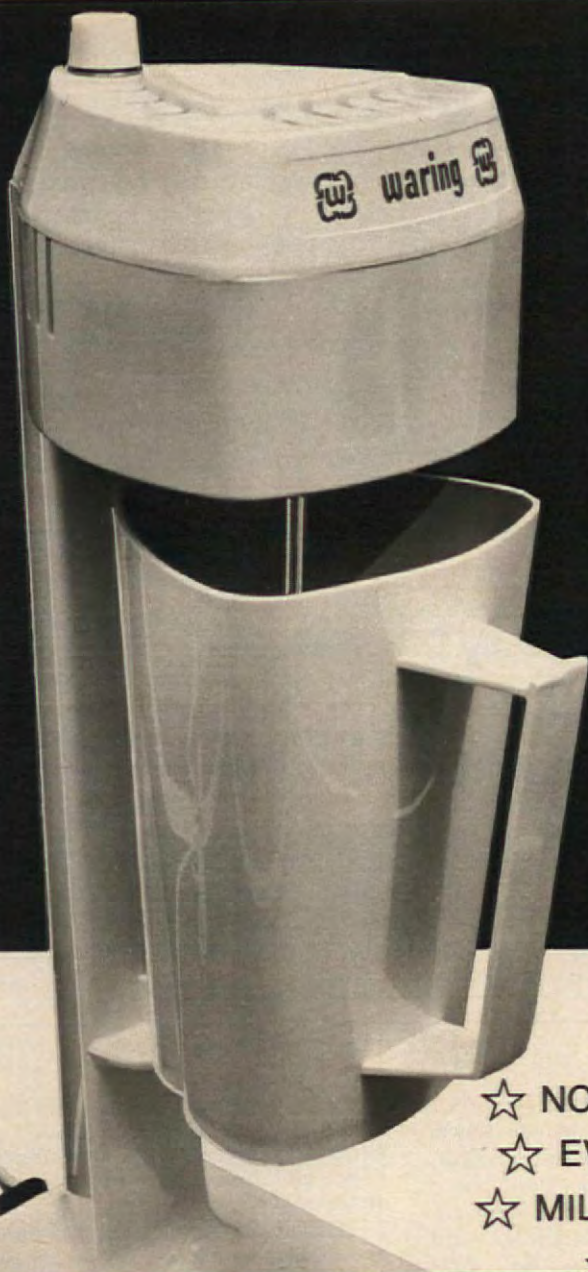
The outside is fired on at 1000°F porcelain. The cooking surface is no-stick, easy-clean Dupont Teflon II bonded to even-heating aluminum. The colors are kitchen coordinated: Avocado, Poppy, Harvest Gold and Horizon Blue.

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It's a fancy new bar cookie that really shows off the delicious ingredients it's made of. There's a buttery, pastry layer topped by a moist, chewy layer filled with DROMEDARY® Dates and DIAMOND® Walnuts.

You'll find these two naturally nutritious ingredients together in many a favorite family recipe—in cakes, cookies, candies and breads.

It's that traditional flavor combination, DIAMOND Walnuts and DROMEDARY Dates, that makes this Double Decker so special.

Pastry Layer: 1¼ cups sifted all-purpose flour; ⅓ cup granulated sugar; and ½ cup butter or margarine.

Combine flour, sugar and butter and blend to fine crumbs. Pack into bottom of greased 9-inch square pan. Bake at 350°F. about 20 minutes, until edges are lightly browned.

Top Layer: ⅓ cup light brown sugar, packed; ⅓ cup granulated sugar; 2 eggs; 1 teaspoon vanilla extract; 2 tablespoons all-purpose flour; 1 teaspoon baking powder; ½ teaspoon salt

¼ teaspoon ground nutmeg; 1 cup chopped

DIAMOND Walnut

1 (8-oz.) package DROMEDARY

Pitted Dates

snipped, or

DROMEDARY

Chopped Dates

powdered sugar

Combine the

sugars, eggs and

vanilla, and beat

together well. Sift flour

with baking powder, salt

and nutmeg, and add to first mixture

Stir in DIAMOND Walnuts and DROMEDARY

Dates. Turn batter into pan over

hot baked pastry layer. Bake at 350°F.

about 20 minutes longer. Cool in pan

sprinkle top with powdered sugar, then

cut into bars. Makes 18 bar cookies

(about 2¾ x 1⅜ inches).



It's not your everyday cookie.



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PERFECT PARTY continued

LAMB NAVARIN

- 2 tablespoons pure vegetable oil or shortening
- 2 tablespoons butter or margarine
- 6 to 8 pounds shoulder of lamb, cut in 1½-inch pieces
- 2 cups chopped onion (2 large)
- 2 cloves of garlic, minced
- ¼ cup all-purpose flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 cups dry white wine
- 2 cans (8 ounces each) tomato sauce
- 2 cans (13¼ ounces each) chicken broth
- ¼ cup chopped parsley, stems reserved
- 1 bay leaf
- ½ teaspoon leaf thyme, crumbled
- 2 cups fresh or frozen peas, cooked and drained
- 2 cans (1 pound each) small carrots, drained
- 2 cans (1 pound each) small white onions, drained

Heat oil or shortening and butter or margarine in large skillet over medium heat. Brown meat in batches, adding more oil or shortening to pan, if necessary. Transfer meat to large Dutch oven when browned. Add onion to fat left in skillet. Cook 2 to 3 minutes, stirring occasionally. Add garlic; cook 1 minute. Sprinkle with flour, salt and pepper. Mix well. Add wine.

Bring to boiling. Stir until all brown bits are dissolved. Add tomato sauce, chicken broth, parsley stems, bay leaf, thyme. Bring to boiling. Pour sauce over meat. Cover. Simmer 1 hour, 15 minutes or until meat is tender. Discard parsley stems and bay leaf. Add vegetables. Simmer until heated through. Sprinkle with parsley. Makes 12 servings.

To freeze: Follow recipe as directed, but do not add peas, carrots, onions and chopped parsley. Line large baking dish with heavy aluminum foil, leaving enough overhang for wrapping. Spoon meat and sauce into dish. Freeze. Lift foil and food out. Wrap. Return to freezer. To serve: Unwrap. Place in baking dish. Thaw. Heat at 350° about 1 hour, 15 minutes. Add vegetables; heat through. Sprinkle with parsley.

FROZEN CHOCOLATE CHARLOTTE

- 2 packages ladyfingers (12 in each)
- ¼ cup white crème de menthe or rum
- 2 packages (8 ounces each) semi-sweet chocolate squares
- 3 tablespoons instant coffee
- ½ cup boiling water
- 6 egg yolks
- ½ cup sugar
- 1 teaspoon vanilla
- 6 egg whites
- 1½ cups heavy cream, whipped

If you are making more than one Charlotte and have only one pan, line it with foil first and prepare Charlotte as directed. Freeze until firm, remove from pan, wrap and return to freezer.

Split ladyfingers, but do not separate into individual pieces. Brush flat surfaces with crème de menthe or rum. Line sides of a 9-inch springform pan with ladyfingers, rounded sides against pan. Separate remaining ladyfingers; line bottom of pan, overlapping to fit.

Melt chocolate in top of double boiler over hot water, stirring occasionally. Dissolve coffee in boiling water. Beat egg yolks in small bowl at high speed until foamy. Beat in sugar gradually; continue beating until thick. Reduce speed. Beat in vanilla, coffee and melted chocolate. Wash beaters. Beat egg whites in large bowl until stiff.

Stir about 1 cup egg whites into chocolate to lighten it. Fold chocolate mixture into remaining egg whites. Fold in whipped cream. Pour into lined pan. Freeze until firm. Garnish with chocolate curls and piped rosettes of whipped cream, if desired. Cover with foil. Refreeze. Keeps well up to 1 month. To serve, remove sides of pan. Place cake on plate. Makes 12 to 16 servings.

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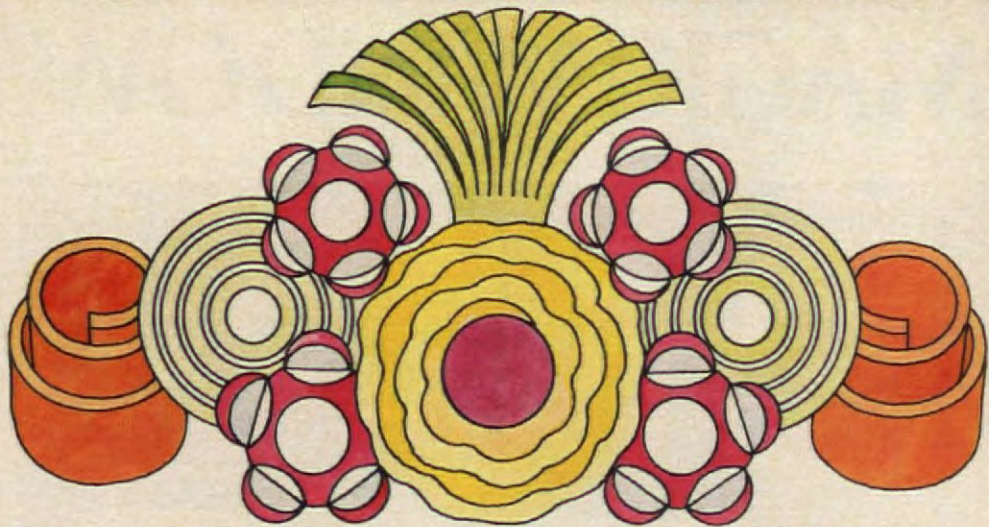
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THE ABC'S OF GARNISHES



The appeal of any dish you make can be heightened with a sprightly and colorful garnish—a simple decoration of crisp parsley sprigs or watercress or fanciful whorls and curls as described below. Garnishes should be edible, appropriate to the food they adorn and pleasing to the eye and palate. Though they take time and patience to make, the beauty they add to a dish makes it worthwhile. See more about garnishes in December *AH*.



ROSES

Lemons, limes, tomatoes and cherry tomatoes can be turned into roses with a sharp or serrated knife. They add a touch of glamour to meat or fish platters; citrus roses also glorify desserts. Directions for the lemon rose can be used for the other fruits mentioned.

1. Cut a thin slice across the bottom of a lemon, but do not cut all the way through. This is the base on which the rose will stand.
2. Leave the knife in place and cut a continuous spiral from the point at which the base is attached. Cut through the outer skin only. Save the lemon for some other use.
3. Recurl the spiral of peel onto the base, letting it curl back into place naturally. Cover the rose with aluminum foil or transparent plastic wrap until ready to use.



CELERY CURLS

Let these dress up a salad or cold-cut platter, or serve raw.

1. Cut stalks of celery into short lengths.
2. Slit each end into narrow strips, cutting almost to the center. Leave at least $\frac{1}{2}$ inch solid in the center to hold the piece together.
3. Place in ice water to allow ends to curl. Dry before using.



RADISH ROSES

These add cheer to a salad plate or an hors d'oeuvres tray and are good to eat, too.

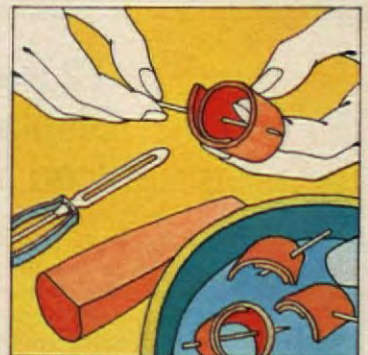
1. Cut off root tip, but leave some green leaves at the stem end, if you wish extra decoration.
2. Make 5 or 6 thin cuts in each radish from the top to the stem end; don't cut through at bottom.
3. Place radishes in ice water for an hour or more to open "petals."



CUCUMBER SPIRALS

Here's a garnish to spark a fish or cold meat platter.

1. Pare a large cucumber.
2. Cut into 2-inch-long pieces.
3. Cut each into $\frac{1}{8}$ -inch-thick continuous spiral, cutting until you reach the core. Discard core.
4. Roll up the spiral. Slice the roll thinly. Mound strands on platter.



CARROT CURLS

Serve these as part of a vegetable hors d'oeuvres tray or use as accents in a green salad.

1. Pare carrot.
2. Rest carrot on cutting board. Shave a thin, wide lengthwise strip from carrot with a vegetable parer.
3. Roll up slice or curl it around your finger. Insert a wooden pick through the curl.
4. Crisp in ice water. Remove pick when ready to serve.

Artist: Robert Frost

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SAVING GRACES

Kitchen cues and comments from the food editor

TURKEY TRANSFER

Have you ever felt that the trickiest part of cooking that grand Thanksgiving dinner is transferring the big, hot turkey to the platter? Usually another pair of hands must be enlisted to help with the slippery job. No more. Swift has come up with an ingenious solution. This year, packed with every one of their deep-basted Butterball turkeys weighing 16 to 24 pounds is a cord lifter, a device so simple we wonder why no one ever thought of it before. The lifter is a doubled-over string with plastic grips at the ends; you place the whole thing, cradle fashion, under and around the uncooked bird. When the turkey is finished roasting, lifting is a simple operation. Once the bird is safely on the platter, you snip the device with scissors, and it's all done for you but the carving.

GETTING THE WRINKLES OUT

Even in this age of permanent-press fabrics, there is still plenty of ironing to be done, as every woman knows. But now some of the difficulties of the job have been ironed out, and you can forget about pressing-cloths or changing the iron's temperature for different fabrics. All you have to do is snap the Iron-All onto your steam or dry iron, set the temperature somewhere between cotton and wool and press away. This perforated snap-on soleplate is made of Nomex high-temperature-resistant nylon (used in astronauts' uniforms and in nonscorching ironing-board covers), and you'll never again have to worry about scorching, shine or having to iron fabric on the wrong side. The Iron-All slides smoothly over buttons, zippers and pins—a great time-saver for sewing enthusiasts! Made by the Ultra Equipment Company of Van Nuys, Calif., it sells for \$3.50 and is available in fabric and notions departments across the country.

And that's not all from Ultra; they have a revolutionary new product they're planning to put on the market. It's a cordless iron—clever, wonderful idea!—and it will be available soon. We saw it at the American Home Economics Convention recently in Detroit, and we can't wait to own one.

GENIUS IN THE SUPERMARKET

Any day now, supermarket shoppers—and who isn't?—will have a computer to help them out. Compu-Chef, a great

new idea from the Sheeran Corporation, is a computerized recipe-delivery system. A shopper simply walks up to the Compu-Chef supermarket display and presses two buttons. For the first, she chooses from 10 different "menu-planners"—recipes that follow the theme of the week chosen by the manager of the individual supermarket.

The shopper might have 10 summer salads to pick from or 10 international meat dishes. Then she presses another button to indicate the number of people she's cooking for. A second later, the computer delivers the recipe for the dish she's chosen, scaled to the number of people she is serving. In addition, there is a menu to go with the main dish and money-saving coupons for many of the ingredients needed for her chosen meal.

Sheeran Corporation is planning to go nationwide with this service, so sit tight—pretty soon you may be planning your family meals with a computer and pushbuttons!

OUR COOKS SUGGEST

• When you've dropped a raw egg on the kitchen floor, don't despair—cleaning up is a snap. You can use the old, tried-and-true method of wiping the egg up quickly with paper toweling, or you can try this trick: Sprinkle the egg very generously with salt, let it stand 15 or 20 minutes so that the salt can absorb the moisture, then sweep everything up with a broom!

• Revive raisins that have dried out by covering them with hot water and letting them stand for three minutes or so, then drain, and they'll be all ready for you to use.

• If one of those special holiday recipes calls for ground almonds, why not grind your own? The packaged kind are expensive and hard to find anyway, so buy whole almonds and let your kitchen appliances do the job. If you put 1 cup (5 ounces by weight) of whole, shelled almonds into your blender, you will get 1 1/4 cups of ground almonds. The same amount of whole nuts run through your food chopper will yield 1 cup plus 3 tablespoons; if you use a Mouli mill (grater), you will net 1 3/4 cups.

• Why not mix chocolate and coffee for a marvelous after-dinner drink on a cold winter evening? They have long been kissing cousins, and the Swiss have a spirit-based chocolate liqueur called Marmot that goes perfectly with demitasse. Float one teaspoon of sweetened whipped cream over each cup of very strong demitasse, and pour one tablespoon of Marmot over the whipped cream. The extra-thick, warming result is such a happy combination of eating and drinking that it could easily take the place of dessert on your menu. This heady blend, in fact, just might replace Irish Coffee! —Frances M. Crawford

QUICK, CONVIVIAL AND CASUAL

Some of the best parties can be thrown together on the spur of the moment if you know these helpful tricks.

Who says you can't have a party with no time to plan it and almost no kitchen space to prepare it in? With some one-stop shopping to pick up the makings, entertaining a small group on the spur of the moment—even in cramped quarters—can be a snap.

If you have a fireplace in your living room or a built-in grill in the kitchen, pretend it's summer and have a steak-in. Pick up some steaks—beef, lamb or ham and accompaniments—and let those winter winds blow. You lucky ones with a working fireplace can set a rack (use one from the oven) on the andirons over the glowing embers of a log fire and grill to your guests' hearts' content. Treat guests just as you would in the outdoors, even letting your guests cook their own. A huge salad bowl filled with crisp greens fluffed with your own extra-special dressing or one of the bottled variety—how about Caesar dressing for a quick masterpiece?—plus some crusty French bread and a bottle or three of wine will round out a party menu that will make you hostess of the year.

Italian specialties? Wheel your shopping cart through the array lining the aisles of your supermarket's international section. A judicious selection from cans and jars plus a twist of wrist or opener gives you an antipasto feast. Tempt your guests with *caponata* (eggplant with sweet-and-sour sauce), pitted ripe olives, rolled anchovies with capers or anchovy fillets (be sure to serve these with sweet fried peppers), Italian sardines, tuna, artichoke hearts (*carciofi*), *cannellini* (tender white kidney beans), pickled Tuscan green peppers, olive *conditi* (olive salad), pepper piccalilli (peppers, olives and capers in oil), *scungilli* (conch), *giardiniera* (a selection of vegetables in vinegar). To go with this spicy array, be sure you have lots of warmed-in-the-oven Italian bread and Chianti—for extra fun, have both the red and the white. Pick up some tortoni from the frozen-foods section for the finale. And don't forget the espresso.

Bread and beer and sausages—there's a combination that makes for conviviality. Scout the meat case, delicatessen or specialty store for ready-to-serve sausages. Buy some already sliced but do have some whole in a roll or piece—it's more fun when the guests can cut their own second helpings. Your choice is limited only by your taste and imagination. Consider the salamis—Italian (Genoa, Milano, Sicilian Cotto, Calabrese), Hungarian, German (don't overlook beer salami, which is of German origin), French (Arles is the best known) and kosher (all beef). Then there are all kinds of bologna—Lebanon, beef, ham-style and one called chub. Go on to *cervelat*, *braunschweiger*, *mortadella*, *bratwurst*, *pepperoni*, *cappicola* and *chorizo*. There's enough to choose from to appeal to any palate. The breads should be crusty light and dark rye or pumpnickel—though it's true that all breads go well with sausage. Accompany your sausages with pickles and relishes—dills, gherkins, corn relish, piccalilli, catsup and mustard. For the brave, include some horseradish. It's particularly good with the stronger-flavored sausages. Have lots of chilled beer—your favorite brand plus a German one, perhaps. It all adds up to a quick-to-put-together party with enjoyment for all.

(continued)

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Choose from 12 exciting decorator patterns. Use just one of our exclusive patterns or combine patterns to create your own decorative work of art. At most Sears, Roebuck and Co. stores and by catalog.



Sears



Add a dash of this or that to plain and simple fare and you have an ingenious party menu.

Baked beans and brown bread sums up New England on Saturday night. They taste so good it's a shame not to adopt this heart-warming custom and share it with friends on any night of the week. Purists and those with time on their hands will make their own from scratch, of course, but for the rest of us, market shelves will supply canned or packaged brown bread just waiting to be heated and baked beans to be served just as they are—or to which a bit of individuality can be added. It could be as simple as sprinkling canned French-fried onions over the beans in a shall-

low pan and baking them until they are delectably bubbly—about 15 minutes at 400°.

If you have a few more minutes, you might try this: Cook, drain and crumble 6 slices bacon. Sauté 1 large onion, sliced, 1 crushed clove of garlic and ½ cup thinly sliced green pepper in ¼ cup bacon drippings. Add ½ cup tomato sauce, dash of pepper, 2 tablespoons molasses, 2 cans (1 pound each) pork-and-beans and the bacon. Turn into a 1½-quart casserole and bake 30 minutes at 350°. This makes 6 servings, so you'd better prepare two

or more if the group turns out larger.

Steak Tartare can beef up an invitation to "drop by for a drink." Remember, though, that there are only two schools of thought about this concoction that is also known as *cannibal steak*: It is either loved or ignored. So for those in the latter group, provide a choice of cheeses: Cheddar or Monterey Jack, Roquefort or blue, Camembert, Brie and perhaps pungent *Liederkrantz*.

For the steak lovers, combine 1 pound finely ground sirloin or lean top round, 1 egg yolk, ½ cup chopped onion, 1½ teaspoons salt, ½ teaspoon freshly ground pepper, 1 minced garlic clove, 4 mashed anchovies, 1 tablespoon capers, 1 teaspoon Worcestershire sauce and ¼ cup chopped parsley. Mix it well but gently, then shape it into a mound on a serving plate. Serve additional capers and chopped onion and some prepared mustard, so the guests can garnish as they please. It's also a good idea to have a pepper mill handy, for many like a generous sprinkling of pepper on the steak. Accompany both the cheeses and the Steak Tartare with thin slices of pumpernickel and rye bread, and let the assemblage help themselves.

Turn a brisk evening into a warming occasion with a trusty can opener, a tureen or big, pretty, bowl—and canned soups. Raid your pantry shelf or the supermarkets, and you can be entertaining guests cheerily—and easily—in minutes. The popular chunky-type soups—newest on the market—are naturals for hearty appetites. They're also the quickest—just heat and serve.

Or blend two kinds of condensed soup and a little daring for a creation of your own. You might try marrying black bean with consommé (add 1½ cans water), chili beef and vegetable beef, or pepper pot and minestrone (use 2 cans water here). If you don't feel rushed—with, say, 10 or 15 minutes to spare, you can whip up a chowder: Sauté ¾ cup sliced celery and ½ cup chopped onion in ¼ cup butter or margarine until soft. Stir in 3 cans (10½ ounces each) condensed cream-of-potato soup. Blend in 2 cups water, 2 cups milk, 3 cans (6½ to 7 ounces each) tuna, drained and flaked, and 1 can (12 ounces) whole-kernel corn. Heat, stirring occasionally. Makes from 6 to 9 servings. —Frances M. Crawford

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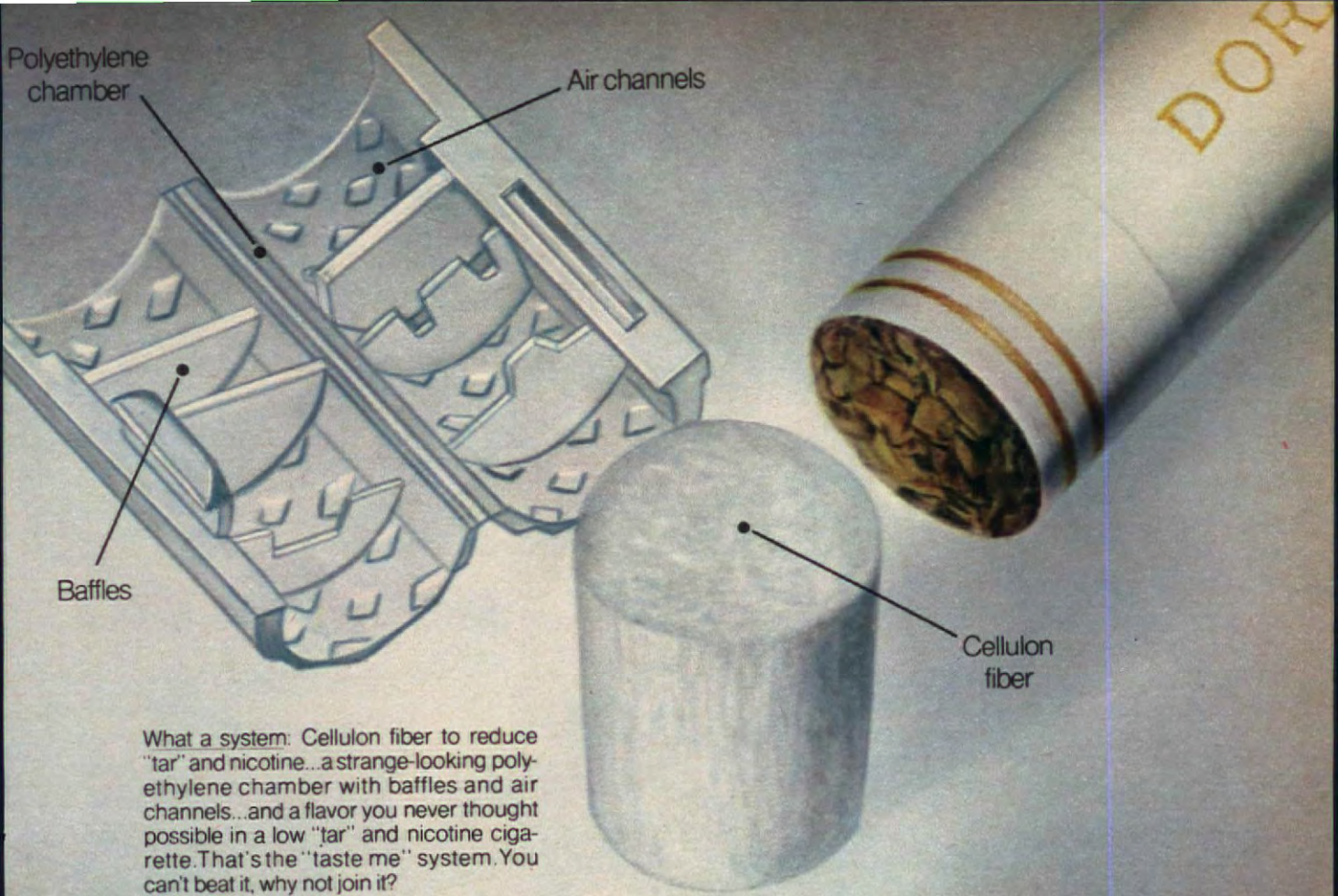
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By Dorothy Lambert Brightbill

PERSONALIZED TABLE LINEN KITS

There is something special about initialed linens that makes them perfect for elegant entertaining or lends a lift to a simple luncheon. The set pictured below includes four place mats and four napkins. The initial on the mats is made even more distinctive by the delicate floral wreath you embroider around it. In keeping with today's need for easy-care materials, this set is made of a beautiful, washable, no-iron fabric that resembles fine cotton broadcloth with a soft silken sheen.

All hems are prefinished with self-color edging. For more formal occasions there is the 45-inch-square Belgian linen luncheon cloth at bottom, self-color hemmed. Kit includes four linen napkins, also hemmed. Both kits contain colored embroidery thread for wreath, self-color thread for initials. An alphabet of durable plastic stencils comes in a separate kit. Coupon lists new *American Home Crafts Magazine* with homemaking ideas, exciting needlework and fashion.



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Ben Swedowsky

I didn't want to lose him, so I lost 59 pounds.

By Shirley Gallagher—as told to Ruth L. McCarthy



I really had something to be sober about at 160 pounds. Big arms and a big sit down.

Ever go to a company picnic and find you've got competition? I did. I looked at those petite girls my husband works with and I suddenly saw myself: the fat wife. That's when I turned into 160 pounds of fear and jealousy.

I had always loved to cook and bake and my Larry could put it away without even gaining. Some husbands are like that. But me? I just blossomed out—on submarine sandwiches, pizzas, cakes and pies. Why, that fellow on television who said, "I ate the whole thing!" had nothing on me.

Sometimes Larry and I would even get up in the middle of the night and go out for ice cream. Next day, though, I'd hate myself. Larry never said anything about my gaining. He didn't want to hurt me, I guess. But I got the message another way. When he saw me in the cow-size clothes I had to buy, he just stopped giving me compliments. That crushed me. But it really took those slender, attractive women at the picnic to convince me that a wife can't sit back and get fat.

I had tried to reduce a number of times with liquid meals, grapefruit diets, reducing pills. But they didn't work for me, especially the liquids. I needed something to chew on.

Thank goodness I'd read those stories of people who had taken those



Here, in my husband's arms, you can see there's a lot of fun in losing 59 pounds.

reducing-plan candies, Ayds®.

I finally decided to try them, so I went to the drugstore and bought the plain chocolate fudge kind. I carefully read the direction folder in the box and learned that Ayds contain vitamins and minerals but no drugs. That made me feel even better about starting the Ayds plan.

At breakfast, I took a couple of Ayds with tea — you can have any hot drink — about 15 minutes before eating. Cereal or an egg and toast for me. At lunch, I'd take my Ayds and tea again and have soup, sometimes a sandwich or salad. Then at dinner, Ayds and tea again and a small portion of whatever the family was having.

I'll tell you, those Ayds really helped me curb my appetite. They're so good, I'd eat a couple between meals, too. They contain only 26 calories apiece, which was much better than a slice of my own chocolate frosted "Wacky" cake.

The plan worked beautifully for me. I lost pound after pound. Each time I went down, I'd run out of the bathroom and say: "Come look. I've lost again!" When I hit 101 pounds, everybody in my home town, York, Pa., was looking. That's when the truth really comes out. Like this friend of mine. I used to complain about being fat. But she'd say: "Oh you're not heavy." Now she introduces me this way: "Would you believe that Shirley was once pudgy?"

Larry, of course, is just as proud as he can be. Picks me up these days like I'm one of the kids. I'd never let him attempt it when I was fat.

The company picnic changed for me this year, too. Thanks to the Ayds plan, I heard someone say: "Wow! Here comes Larry and his 'new' wife."

BEFORE AND AFTER MEASUREMENTS

	Before	After
Height	5'2 3/4"	5'2 3/4"
Weight	160 lbs.	101 lbs.
Bust	38"	33"
Waist	30"	22"
Hips	38"	32 1/2"
Dress	18-20	7



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Remember when the only way to get the right gift for everyone on your Christmas list was to suffer through countless shopping trips? Getting there was just the beginning. And think of the precious time you wasted.

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CARTIER BASKET: A charming 2" square of handwoven silver. We show it with dried flowers but it will arrive empty with just enough room for personal imagination. #08854 25.00 (.90.)

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OWL BAR TRAY: For late night life and otherwise. 15½"x10¾" of plastic, it's impervious to heat, alcohol, boiling water and stains. From The Collection. #09050 15.00 (1.60).



PADDED COOLER: Our 11" tall ice bucket, covered in vinyl. 7¾" in diameter, it holds enough "rocks" and attention for a party of four. From The Collection. #08565 20.00 (1.75).



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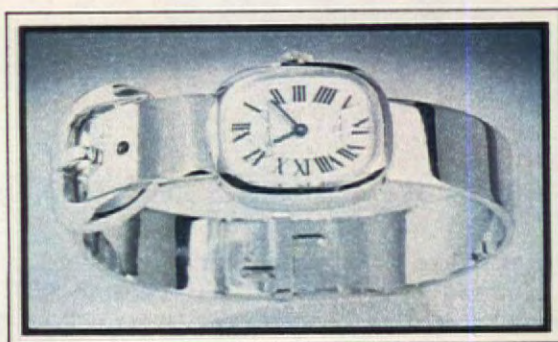


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 IS A GUMBALL
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 tall gumball machine
 lets them put their
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 welcomes pennies
 and dimes with one
 catch: you don't see
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 the gum. Arrives filled
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WRIST ACTION: Kenneth Jay Lane's silver-tone
 timepiece with buckle for a show and an
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6-PIECE COPPER BOTTOM Decorator Cookware set



- YOU GET:
- 2 qt. Saucepan & Lid
 - 1 qt. Saucepan & Lid
 - 8" Open Skillet
 - 5/8 qt. Saucepan

ADDED FEATURES: Sta-Cool Handles and Knobs • Tight-Fitting Lids • Easy to Clean • Dishwasher Safe!

A lifetime of service for an unbelievably LOW PRICE! The beauty and cooking magic of copper-clad bottoms, the durability of heavy, 18-gauge stainless steel. Cook faster, at lower temperatures, using a minimum of vitamin-robbing water! Enjoy the handling ease and eye-appeal of stay-cool lids, knobs and handles all in the newest decorator color — avocado! Hang-up rings let you show-off your handsome cookware after dinner is over. Every popular size is included in this terrific value: 1 and 2 qt. saucepans with lids, 5/8th qt.

saucepan for boiling eggs, etc., and an 8" open skillet. 6 pieces to meet your every cooking need — and at a fraction of what you would expect to pay elsewhere! Coordinated cookware that's not only lovely to look at, but has lifetime durability. A really great buy for only \$9.98.

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MONEY-WISE GUIDE continued from page 34

Earthenware, less porous and more durable, is also thinner, stronger and lighter than pottery; it too is most attractive in casual styles. Fine earthenware, or semi-vitreous ware, containing some of the finer clays used to make porcelain dinnerware, can be quite formal in design.

Ironstone is a white, opaque pottery of better than average strength, popular today in the traditional 18th- and 19th-century shapes.

Stoneware lies between earthenware and porcelain. It fires to a dark color, a semi-mat glaze and a pitted, granular texture—all are most becoming to modern shapes.

Porcelain, distinguished from other potteries by its translucency, is the most formal material and has the widest range of prices; one five-piece setting can cost as little as \$8 or as much as \$800—the differences depend upon the thickness, cost of ingredients and quality of workmanship. All are made of choice, refined clays fired at such a high temperature that the clay particles melt and fuse to form a hard, non-porous body. They are thin, highly glazed, delicate in appearance, light in hand and strong in proportion to size.

All have high resonance, giving off a bell-like sound when tapped.

Bone china is a translucent porcelain that is pure white, an effect achieved by adding bone ash to the clay mixture.

STACKABLES AND SPECIALS. In a class by themselves are the 20th-century dinnerware innovations. These include melamine plastic—inexpensive, break-resistant, colorful, dishwasher-proof—some of it in stunning designs that stack and nest to make the most of limited storage space. Then there's the refrigerator-to-oven-to-table dinnerware, with work-saving properties that have done more for Women's Lib than hours of oratory. One type, so durable that it can go from freezer to flame without breaking, is made of a material originally developed for the aerospace industry.

Styles range from traditional to modern classical. Some are of tempered glass in food-flattering colors; others come with matching casseroles and are sold with top-of-the-stove cook-and-serve pieces. These go-together pots and plates permit a degree of table-dressing coordination never before possible.

Shops today are crammed with special dinnerware for cuisines of every

nationality: Chinese rice bowls with decorated porcelain spoons, individual crocks for French onion soup, oven-proof servers for Italian scampi, Spanish flan dishes, English shirred-egg ramekins, partitioned plates for Swiss fondue or Indian curry.

WHAT'S NEW? The tableware trend for the '70's is color, color and more color, in every conceivable shade and intensity . . . in flatware, handles of enamel, porcelain, stoneware, nylon, wood, plastic, brass . . . in the flatware itself, where the regal look of costly vermeil (gold on sterling) now comes in reasonably priced electroplated stainless . . . in rainbow-hued crystal teamed with companion color-banded china . . . in mix-and-match open-stock dinnerware (buy a single pattern in two, three or four colors, to coordinate settings with table linens, dining-room decor). And the biggest color of them all has prompted one New York store to open a special department, displaying a dazzling array of everything for the table in sunny yellows, calling the collection "Yellow Fever." **END**

Throughout his life, which was long and happy, Paul Revere never doubted his identity—as a silversmith and as a patriot. About 1765, when he was in his 30s, an established family man and a master silversmith of some repute, Revere sat for a portrait (shown on page 118) by his painter-friend, John Singleton Copley. Wearing a comfortable working shirt, with wide sleeves and open neck, instead of the finery preferred by other clients of the fashionable Copley, Revere holds one of his exquisite pear-form teapots, his engraving tools before him. Square-faced and confident, he leans on a polished counter, his self-assurance admirably captured. He was born on January 1, 1735, the son of a French Huguenot, Apollos Rivoire, and Deborah Hitchbourn, who came from a large Boston family. Paul's father had fled religious persecution in his native France at age 13 and come to Boston, where he was apprenticed to the great colonial gold- and silver-smith John Coney. Young Paul grew up learning the demands of both a fine craft and a free society. While still a boy, apprenticed to his father, he made his first thimbles, shoe buckles, buttons and even chains to harness pet squirrels. His father died suddenly when Paul was 19, and left him to care for his mother and younger brothers and sisters. He ran the silversmith's shop for a while and managed to pay the rent, but soon served a short stint in the militia, an adventure that took him almost as far as Canada pursuing the troublesome French.

By late 1756, Revere was back in Boston, working once more in his craft. He called himself a goldsmith, as was the custom then for any man who worked in gold or silver. And though he did make a few small things in gold—buttons, miniature picture frames and the like—his flair and artistry were best expressed in silver.

As a craftsman he was endlessly versatile, and could always adapt his skills to the fashions and needs of the times. When Revere first began working in silver, the ornate styles of rococo were fashionable. Teapots were shaped like apples or inverted pears; coffee pots had elaborate spouts; sauceboats and cream pots were balanced on delicate shell feet; and tankard handles were ornately scrolled, often terminating in whimsical masklike ornaments. The tendency was to cover every surface with embossing, engraving and applied decoration. But Revere was able to fulfill the demand for ornamentation with a high degree of skill and good taste, producing some of his loveliest pieces during this period.

After the Revolutionary War, when peace had been restored, silver, like architecture and interior design, increasingly began to reflect the classical designs of antiquity. Revere's later work complemented the new fashions. His cream pitchers resembled

inverted Roman helmets; classical urns held coffee or sugar; tea sets (complete sets were not made until about 1770) were superbly fluted, elliptical forms. Teapots now had matching stands whose feet were delicate half-scrolls (see photograph, page 121) instead of the shells of previous decades. Revere also did silver adaptations of the handsome pottery pitchers being made in England for the American market. The lovely, streamlined example on our cover, which Revere crafted in 1800 for use in his own household, has been one of his most enduringly popular and imitated designs.

In 1761, when he was 26, Revere bought a ledger in which to record his business transactions.

He listed the names of his customers—many were Massachusetts's most prosperous merchants—the items they ordered and how payment was made. Often barter or old silver was used instead of money. With interruptions for the Revolutionary War, during which his exploits became legend, Revere kept up his ledger until 1797. He didn't mention everything we know he made—for instance, there is no entry for his most famous piece, the Liberty Bowl (pictured on page 122), perhaps because it was ordered by members of a secret society, the Sons of Liberty, to which Revere himself belonged.

The ledger includes crude sketches and recipes for making "gold sawder" (solder), and gives a good indication of the tremendous variety of silver Revere made during almost 50 years of production: From his skill and artistry came chafing dishes, teapots, tankards, porringers, trays, ladles, sugar casters, baby rattles, tea sets and magnificent flagons and christening bowls.

In good times, people bought silver readily; at other times they simply could not afford it. Then Revere had to use his ingenuity to support his large family. He had eight children

by his first wife, Sara, who died in 1773. Six of them survived to adulthood. He had eight more by his second wife, Rachel, all but three of whom survived.

In the mid-1760s, struggling to make ends meet, like so many of Boston's merchants and artisans, Revere taught himself to engrave on copper. His embellishments on silver were outstanding; working with copper involved a similar technique. He began engraving plates for business cards and letterheads, and although he couldn't draw very well, was soon producing political cartoons aimed at aggravating tensions between the colonies and the Crown.

At this time, too, Revere became intrigued with the possibility of making artificial teeth, since early loss (continued)

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Even a great dinner gets boring the third time around.

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13 BEEF AND RICE STROGANOFF

1 pound lean sirloin or flank
steak, cut into strips
2 tablespoons salad oil
1 can (4 oz.) sliced mushrooms,
drained
1½ cups Minute[®] Rice
Water
1 can (10½ oz.) condensed beef
consommé
1 tablespoon flour
1 cup (½ pt.) sour cream
Onion salt

Quickly brown meat in oil in skillet. Add mushrooms and rice. Add water to soup to make 2 cups; stir into meat mixture. Bring to boil. Reduce heat, cover, and simmer 5 minutes. Meanwhile, blend flour into sour cream. Stir into meat mixture; heat thoroughly. Season to taste with onion salt. Garnish with chopped parsley, if desired. Makes 4 servings.

14 POLYNESIAN CHICKEN

2½ pounds frying chicken
pieces
½ cup seasoned all-purpose
flour
¼ cup butter or margarine
1 can (8¼ oz.) sliced pineapple
2 tablespoons brown sugar
1 tablespoon vinegar
1¼ cups water
1 teaspoon salt
1½ cups Minute[®] Rice

Dredge chicken in seasoned flour. Brown in butter in large skillet. Drain pineapple, reserving ¼ cup syrup. Dice pineapple. Combine syrup, brown sugar, and vinegar; pour over chicken. Cover and simmer until tender—about 20 minutes. Push chicken to sides of skillet. Add pineapple, water, salt, and rice; stir to moisten rice. Bring to boil. Cover, reduce heat, and simmer 5 minutes. Garnish with pineapple slice and parsley, if desired. Makes 4 servings.

15 RICE AND BREAD STUFFING

½ cup each chopped onion and
celery
1½ cups Minute[®] Rice
½ cup butter or margarine
2¾ cups chicken broth*
2 cups seasoned stuffing mix
2 tablespoons chopped parsley
*Or use 2 chicken bouillon
cubes dissolved in 2¾ cups
water.

Sauté onion, celery, and rice in butter in large skillet until lightly browned. Stir in broth. Bring to boil. Reduce heat, cover, and simmer 5 minutes. Stir in stuffing mix and parsley. Let stand a few minutes until stuffing mix is moistened. This mixture may be served immediately with baked chicken. Or spoon mixture into a 6-pound chicken (do not pack tightly). Roast at once. Garnish with parsley, if desired.

MINUTE[®] RICE:
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PAUL REVERE continued

of natural ones was a common 18th-century occurrence. He learned how to make false teeth from a London dental surgeon, and used his own silver and gold wire to fasten them in place. He got so good he even advertised that he could make teeth that would be very useful for smiling as well as eating and talking.

His enormous output notwithstanding, Revere somehow found time to relax with friends on an occasional ride to a country tavern. He also liked to sing, and though his friends weren't too complimentary about his ability to carry a tune, he expressed his regard for music in other ways: He co-published a songbook for which he engraved the plates; he also made an amusing frontispiece for a psalm book, showing a group of odd-looking men singing around a table.

For a while after the war, he maintained a shop in which he sold everything imaginable from small pieces of silver to hardware, cloth and paper goods, including wallpapers colored "wheat blue on stone" and "tan orange on apple green." There seemed to be no end to Revere's enterprise and resourcefulness when hard times struck. During the war, when paper money was needed, Revere printed it. When gunpowder was short, Revere helped develop efficient ways to make it. When cannon could be retrieved from a sunken British ship, Revere did the salvaging. Since he had some comprehension of metallurgy, he even learned how to cast cannon himself at the small foundry he opened on a Boston side street.

Later, in 1800, he set up America's first high-quality copper rolling mills, which turned out sheathing to protect the hull of the *U.S.S. Constitution* and the copper that gleamed on the dome of the Massachusetts State House before gilding. He made ships' fittings and took up bell casting, making nearly 400 beautiful bells for ships and churches. His copper mills, which he ran with his son Joseph's help, began to interest him more than silver-smithing. Copper made him richer than silver, enabling him to afford a fine three-story brick house in Boston, near the foundry, in addition to a farm near the copper mills in Canton, Mass., which Revere used as a summer home.

In 1813, five years before his death at 83, he and Rachel were each painted by Gilbert Stuart. Sweet-faced and vigorous, Revere seemed to be viewing life with serene confidence. Well he might, for he had helped bring a new country into being, founded one of its major industries and left for the future some of the most beautiful silver ever made in America.

Several hundred pieces of Paul Revere's work are known to have survived time and the Revolutionary War, and a great many more are believed to exist in private hands. Revere's silver is displayed in several museums, including the Yale University Art Gallery, Worcester (Mass.) Art Museum and Cleveland Museum of Art. Silver pictured in our treasury, pages 118-122, is from the magnificent collection at the Boston Museum of Fine Arts, which also owns the portrait by John Singleton Copley and those by Gilbert Stuart. The museum is open daily except Monday; admission is \$1 for adults, free for youngsters under 16. Currently featured is an exhibition of the work of leading American silversmiths (including Revere) of the period 1655 to 1825.

Visitors to Boston may also enjoy seeing the house that Paul Revere bought in 1770 and lived in for 30 years, and Old North Church, where the warning lanterns were lit. For further reading about Paul Revere, we recommend: *Paul Revere, Goldsmith*, by Kathryn C. Buhler, Boston Museum of Fine Arts, \$1; *Paul Revere & The World He Lived In* by Esther Forbes, Houghton Mifflin Co., \$9.50, \$2.65, paperback; *Early American Silver for the Cautious Collector*, by Martin Gandy Fales, Funk & Wagnalls, \$12.50. **END**

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15 WONDERFUL TOWNS continued from page 58

WOODSTOCK, VERMONT

This state is peppered with delightful villages. But Woodstock, with its population of scarcely more than 1,000, is special. Few communities can match the graceful lines of its homes and public buildings or its natural setting in the foothills of the Green Mountains.

Woodstock's distinctive village green is bordered by the white-columned Vermont National Bank, the Woodstock Inn (a Laurence Rockefeller-managed resort complex with facilities for tennis, golf, skiing, swimming and horseback riding), the county courthouse, public library and a succession of fine homes. Still standing are 24 houses built between 1793 and 1849; the rest blend in perfectly.

Job opportunities are limited here, more likely to be found in the larger Connecticut River Valley towns, an easy 20 miles or so to the east. And real estate is costly: The price of houses varies all the way from \$18,000 to \$125,000. Costs are lower in the hills, however, and for those willing to try their hand at renovating an older property. With maple-sugar house parties in the spring, picnics and horseback riding in the summer, auctions and foliage tours in the fall, skiing and sleigh riding in the winter, the search and the effort are surely worthwhile.

LEESBURG, VIRGINIA

Washingtonians have always regarded Loudoun County as fashionable horse country, with baronial estates, fox hunts and point-to-point races. That side of Loudoun remains, of course, but there are other sides worth viewing. In Leesburg, the county seat, nearly 5,000 residents enjoy a serene setting in the Virginia foothills not so very different from that which greeted George Washington, Patrick Henry or James Monroe. Today, of course, downtown Washington, D.C., is just 36 miles away by expressways, and the jet age is even closer—15 miles east of Leesburg at Dulles International Airport. This transportation revolution has caused an influx of middle-class families in recent years that has set the economy booming.

So far, most of the development has taken place in the eastern portion of the county, around Dulles, where entire "new towns" like Reston have sprouted in the past decade. The rest of the county is attempting to hold back such rapid growth with strict zoning laws.

Homes in the Leesburg area range from approximately \$20,000 to \$65,000, with "Old Virginia homes" at a premium. As businesses and governmental agencies continue the exodus from the District of Columbia into the Virginia and Maryland suburbs, the appeal of this outpost of Old Virginia on the banks of the Potomac will continue to grow.

SEATTLE, WASHINGTON

With all its hills, lakes, sounds and inlets, Seattle has many fine residential areas offering superb views and homes of high architectural quality. The design emphasis points up the lush foliage and vegetation of the Olympic Rain Forest, as well as the water and mountain views.

Imagine a rambling contemporary house utilizing stone, shingles and exposed beams, a natural setting of forest and rocks to screen off the neighbors, a colorful variety of shrubs and flowers arranged in terraces, Japanese style, a broad expanse of lawn leading down to a lakeside boat-house. This, costing upwards of \$75,000, is Puget Sound living at its best.

In general, greater Seattle boasts many of the essentials to leading the good life in a metropolitan area: friendly people, complete shopping facilities, fine restaurants (the country's best seafood houses and farmers' market), cultural activity and uncluttered access to outdoor recreation. From sailing Puget Sound to skiing the Cascades, its 1,500,000 citizens make good use of nature's bounty. END

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BOOKLET BONUSES

Here are some of the latest consumer minibooks to guide your food shopping and menu planning, help you achieve culinary heights with an international flair and provide money-saving tips.

Knowing how to choose and store fruits and vegetables is one sure way to get the most for your shopping dollar. *Selection and Care of Fresh Fruits and Vegetables* discusses 86 produce items, their marketing season, prices, freshness and storage. It's \$1 from the United Fresh Fruit and Vegetable Assn., 777 14th St., N.W., Washington, D.C. 20005.

If, like many consumers, you're concerned about your family's health, Best Foods has a useful and informative *Guide to Good Nutrition*. It answers frequently asked questions about nutrition and presents sample menus to show how the three energy nutrients—proteins, fats and carbohydrates—can be keyed to particular diets. Booklet is free from Nutrition Guide, P.O. Box 307, Coventry, Conn. 06238.

It's a tall order to plan meals that are high in nutrition, moderate in calories, cholesterol and saturated fats—and also budget-conscious. Lighten the chore with *Cook With Love*, a 47-page guide containing recipes and a food-value chart, plus nine days of meal planning. Send 25 cents to Mazola Cook With Love, P.O. Box 307, Coventry, Conn. 06238.

Do you know that spaghetti sauce can be the key to a whole world of culinary adventure? Not just Italian spaghetti, but also Israeli fish falafel, Spanish paella and French ratatouille, for example. A handy-sized booklet called *Old World Style Cuisine* contains recipes for 35 delicious and easy-to-make international dishes. Just send three labels from any size/flavor jar of Ragù Spaghetti Sauce to: Recipe Offer, Ragù Kitchens, P.O. Box 8008, Lyell St., Rochester, N.Y. 14606.

Gravy Goes Creative is full of ideas for using canned gravies—not only with meat and potatoes, but also to add flavor to quick stews, one-dish suppers, meal-in-one sandwiches and tangy noodle sauce. It's free from Campbell Soup Co., Home Economics Dept., Box 56-A, Campbell Place, Camden, N.J. 08101.

Jams and jellies just for breakfast? Welch's doesn't think so. Their fruit-flavored lineup, which includes juices as well as spreads, perks up hors d'oeuvres, breads, salad dressings and sauces. You'll find many menu ideas to spark your imagination in *The Wonderful World of Welch's*. Send two labels from any Welch product to: Welch Foods, c/o Wooden Assoc., 6 Thomas Pl., Valhalla, N.Y. 10595. —Colleen E. Wallsh

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Which means that Mazola Corn Oil has more natural polyunsaturates, and is naturally lower in saturated fats, than most other oils. Because most other oils are not corn oil.

And you'll find that there's nothing better than pure corn oil to fry a chicken crisp on the outside, juicy on the inside. Specially since you know that every bite will taste delicious.

After all, who knows more about corn oil than Mazola?

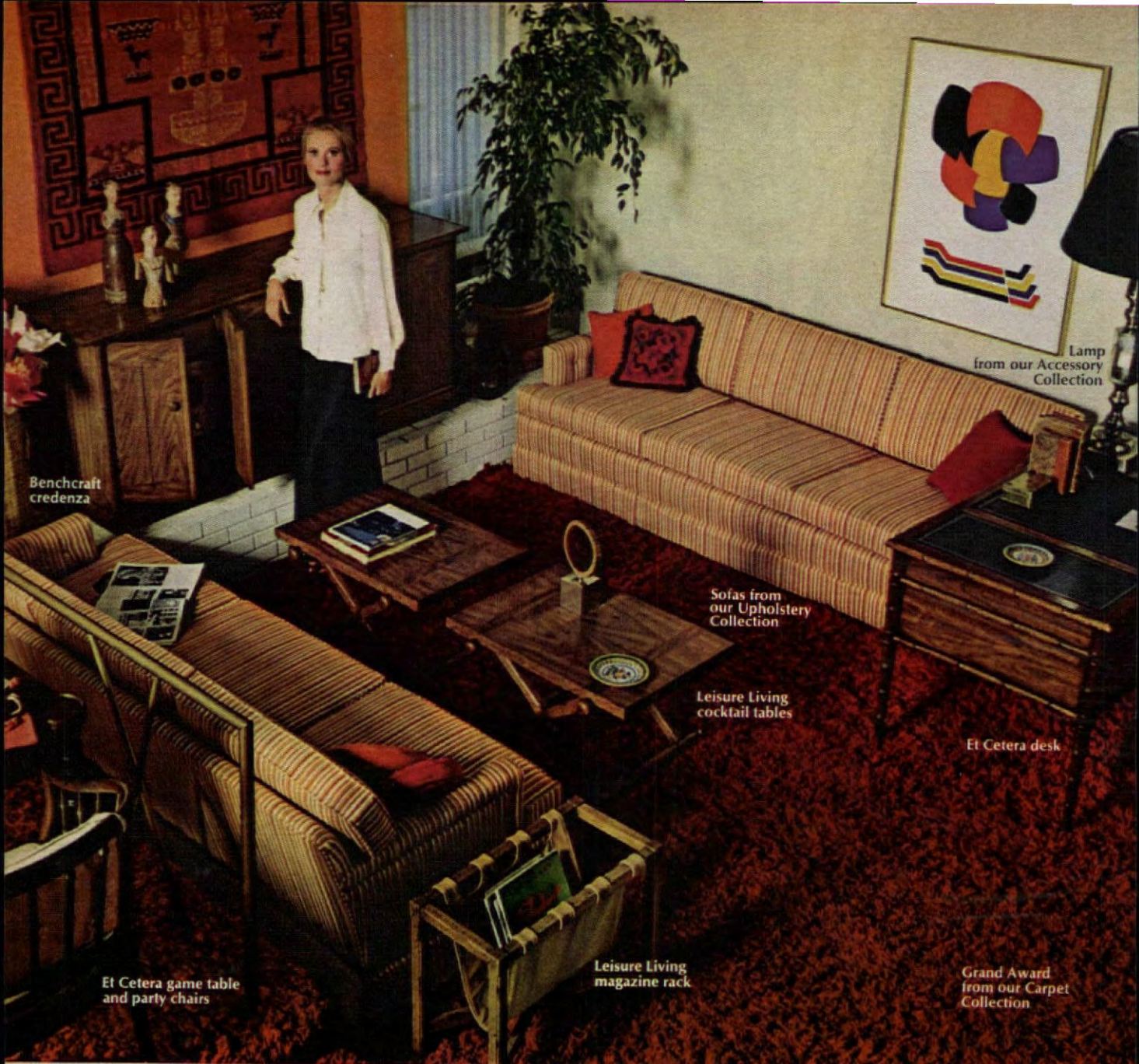


TWO-STEP BATTER FRIED CHICKEN

1 cup unsifted flour
1 teaspoon baking powder
½ teaspoon salt

1 egg, slightly beaten
¾ cup milk
1 broiler-fryer chicken, cut up
1 quart (about) Mazola corn oil

Sift together dry ingredients. Mix egg, milk and 1 tablespoon corn oil; add to flour mixture and beat. Dip chicken into batter, coating completely; drain. Pour corn oil into heavy, sturdy, flat bottomed 3 quart saucepan or deep fryer, filling no more than ⅓ full. Heat over medium heat to 375°F. Carefully add chicken, a few pieces at a time. Fry about 4 minutes; drain. Place in a shallow baking pan and bake in 350°F oven about 30 minutes or until tender. Makes 4 servings.



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Karen went into her nearest Drexel store one morning—and a few hours later, came out with a family room. Her own, “Looks just like you, Karen” family room.

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

SERENDIPITY—MADE TO ORDER

Page 20, top (both sources Louisville, Ky.): Deck furniture, Brown Jordan from Jean Ely Interiors; pitcher, glasses, Shillito's. **Page 22, Top right:** Wire basket, wooden salad bowl, Shillito's, Louisville, Ky. **Center right:** Casserole, Dansk Designs, Ltd., Mt. Kisco, N.Y. **Bottom right:** Asparagus fern, Boone Gardiner Nurseries, Louisville, Ky. **Bottom left:** Glass containers, Shillito's, Louisville, Ky.

TEAR-OUT SECTION COVER

Straw tray, napkin baskets, orange rebozo, amber goblets, assorted tin bowls, containers (also used as candle holders), Fred Leighton Mexican Imports, Ltd., N.Y.C.; tall candlesticks, tin plates for flank steak and dessert, straw basket for tortillas, black clay footed dish for salad, The Mexican Art Annex, N.Y.C.; "Terrastone" dishes in paprika by Mikasa, Secaucus, N.J.; "Harmonique" stainless flatware with blue scroll motif, International Silver Co., Meriden, Conn.; "Mola" fabric for napkins, Far Eastern Fabrics Inc., N.Y.C.; oak dining table, House of Spain, N.Y.C.

PERFECT PARTY

Page 101: Trays, bowl, Design Research International, Inc., Cambridge, Mass. **Page 102, Top left:** Marimekko pillows, Design Research International, Inc., Cambridge, Mass. **Bottom:** Casserole, Dansk Designs, Ltd., Mt. Kisco, N.Y. **All sources Cambridge, Mass.:** Lucite pepper mill, Upper Story; glass salt shaker, burner, salad bowl, Design Research International, Inc. **Page 103, Top, second from right:** Punch bowl, Upper story; glass canister for ice, Design Research International, Inc. **Page 104:** Mint dish, Design Research International, Inc.

TABLES FOR MEMORABLE DINING

Pages 106-107: "Habitat" stainless-steel and paulownia wood flatware, Taylor & Ng, San Francisco, Calif. **All sources N.Y.C.:** blue and white "Lace" and "Plaza" handmade tiles on floor and table, Elon, Inc.; floor-cushion madras fabrics, Far Eastern Fabrics, Inc.; the "Sonata" oven-to-tableware, Allied English Potteries, Inc., Ridgway Division; "Hearthstone" crystal goblets, Block China Co.; napkin fabric, Greek Islands, Ltd.; all other accessories, Sona, The Golden One. **Page 108, Top:** Giant dessert bowl, pitchers, West Virginia Glass Specialty Co., Inc., Weston, W.Va. **All other sources N.Y.C.:** Yellow vinyl St. Moritz wall covering, Gilford, Inc.; butcher-block dining table and cart, wooden salt-and-pepper set, Marimekko fabric for runner, De-

sign Research International, Inc.; "Joy I" brown-and-white porcelain dinnerware, ceramic serving pieces, "Composition" stainless serving spoons, Rosenthal Studio Line, Rosenthal USA, Ltd.; "Tapio" glasses, inset bowl for strawberries, Iittala USA, Ltd.; yellow plastic tray, Bloomingdale's; brown "Bistro" flatware, yellow plastic bowl, Bonniers, Inc.; white ceramic vases, Raymor/Richards, Morgenthau, Inc.; plaid napkins, Decor Home Fashions; gold napkins, Leacock & Co., Inc. **Right, center:** Silver sauce bowls, Sona, The Golden One. **Page 109:** Silver, "Aegean Weave," Wallace Silver-Smiths, Wallingford, Conn.; Stainless-steel napkin rings, Reed & Barton, Taunton, Mass.; "Rapture" china by Lenox China, Inc., Trenton, N.J. **All sources N.Y.C.:** Polished chrome chairs, Lord & Taylor; "Song Bird" tablecloth fabric, Cyrus Clark Co., Inc.; "Estoril" glasses, Atlantis Collection by Block China Co.; candlesticks, Bloomingdale's; plum napkins, Fallani & Cohn, Inc.; Stolzie glass vase from Bonniers, Inc.; Rose Mandarin platter, Chinese Export square

and covered dishes, Charles R. Gracie & Sons, Inc.; "Lady Windermere's Fern" wallpaper, Richard Turgeon Designs.

ROAST GOOSE

Pages 116-117: Platter, plates, La Cuisiniere, Inc., N.Y.C.

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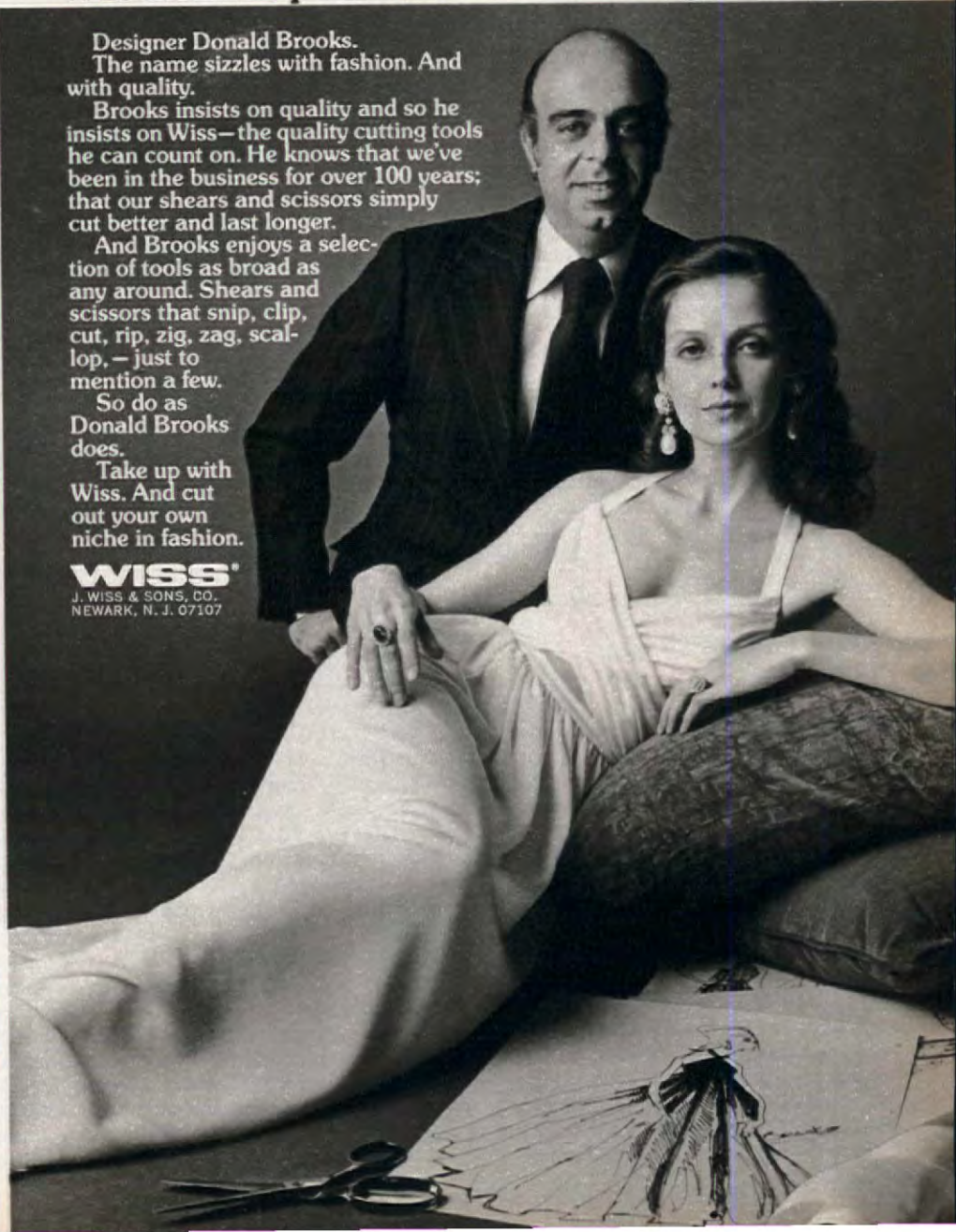
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While philosophers are still seeking the fourth dimension, music lovers and sound buffs have already found theirs—four-dimensional sound. This new medium, also called four-channel, quadraphonic and surround-sound, is finally catching on, after some three years of birth/growing pains and millions of words of publicity and explanation—including *American Home's* wide-ranging article in the April '72 issue.

Perhaps, hearing all the hubbub, you're intrigued with this new addition to stereo and decide to check into the matter at your local radio/TV/stereo emporium. There you learn that quadraphonic sound with its four speakers can make you feel as though you're in a concert hall—music in front of you, reflections and reverberations behind you—or up on the stage, totally surrounded by an orchestra. Marvelous, impressive. But you also learn that quadraphonic sound is a complicated subject, plagued with confusion, contradiction and misinformation. Bewildered, head spinning, you might leave the store muttering, "Who needs it?" or "It's bad enough with two speakers in the living room, but *four*? Never!" Or you might conclude: "I think I'll wait. I like the stereo we have now." In general you feel uneasy.

All quite understandable—and natural. It's history repeating itself. Each new advance in technology creates complications, confusion and turmoil—and quad sound is no exception. Your option is to resist or accept this advance.

We think you should accept. Problems notwithstanding, four-channel sound is here, and will eventually "take over" the audio industry. Pacesetters are already out in front, boning up on quadraphonics and starting to buy. Hence this guide piece, intended to ease you into surround-sound with three different quadraphonic ensembles. Each is a good, safe bet, and at a different price level.

AN EASY STEP-UP TO FOUR

Just as two-channel stereo allowed listeners to step up from monophonic, one-channel sound without making their collections of LP (and 78-rpm) records and reel tapes obsolete, so four-channel lets you move from two-channel stereo without obsolescence. In fact, many records in your stereo collection, and certain cartridge, cassette and reel-to-reel tapes, may contain "hidden" sound information in their grooves or oxide tracings (tracks) that will suddenly bloom into audibility when played through the four-speaker systems (two for front-channel sound information, two for back-channel) of a typical four-channel assemblage. In effect, it's a happy eat-your-cake-and-have-it-too situation.

The first of our three recommended systems—the General Electric compact

at \$355—lets you enjoy both four- and two-channel stereo immediately. The other two, at \$735 and \$1,054, offer a choice: If you buy them complete, you can enjoy both types of sound right off. If you buy them on a "building-block" basis, you can enjoy two-channel stereo now and quad stereo later, as the spirit—or the budget—suggests. You can also buy any one of the three right now and feel sure that your purchase will never be a down-the-drain proposition: Regardless of *what* happens technologically, this equipment will always be a viable source of two- and/or four-channel sound.

Each system gives top value for the dollar in terms of overall quality, reliability, important specifications, features and first-class sound. All the prices we quote for them on pages 110–111 are the suggested retail, minimum retail or fair-trade prices as supplied by their manufacturers. But in urban areas, where competition is heavy, you can probably buy them for less: The audio industry is noted for package deals that give the customer a real break—in the 10 or 20 percent-off range—yet don't put the dealer on the spot for selling at less than prescribed prices. We picked our three systems from a huge cornucopia of nationally distributed, nationally serviced equipment. Some components of all three are new on the scene, but the speakers and turntables of the two higher-priced outfits have been around awhile, firmly entrenched at the top of today's equipment performance charts.

We'll make no claims to having come up with three be-all, end-all ensembles—there is *no* such thing, for the simple reason that everyone's hearing, tastes and needs are different. Sound, as a highly subjective element, is hard to evaluate categorically; a grouping that appeals to you may get thumbs-down from your spouse, family, friends—or the local audio buff. If your taste is for a big resonant "boom," you won't like the concentrated bong-type bass of certain loudspeakers—even though audio buffs consider the latter ideal. Sounds that may come across to your ears as shrill and piercing may be the silky highs that turn on many a sound lover; *your* taste may be for a heightened mid-range sound—not heavy in the bass, not penetrating at the high end. But unless your listening likes are very far out, you'll do well with any of our three systems.

THE THREE CHOICES

The \$355 all-GE economy compact ensemble was chosen as the best bet for those wanting four-channel sound with an absolute minimum of fuss and a lot-for-the-money price. The system accommodates regular two-channel stereo LP records by synthesizing—extracting and modifying—the hidden-sound informa-

tion in their grooves to produce the "surround" effect. This synthesizing will also give FM-stereo radio broadcasts a heightened realism. In addition, the GE compact will play any type of *matrixed* disc (four channels encoded into two), including "SQ" (stereo-quadraphonic), for a more defined four-channel effect. It will play regular two-channel, eight-track cartridges with an enhanced four-channel type of sound, and it will reproduce the new Q-8 (quadraphonic 8) cartridges in the *discrete* mode (true four-channel sound, with four separate channels throughout—in the master recording, in the playback system, out the speakers). Listeners will find its "Quadra Balance Control" a pleasure to play around with; it permits "placing" the sound anywhere you want in a room. This totally integrated outfit can be found at any of the thousands of radio/TV/appliance stores across the country handling GE home-electronic products.

The \$735 Fisher and the deluxe Harman-Kardon (\$1,054) component ensembles do all that the GE compact does, but more and better. They additionally *decode* (recover four channels encoded into two) SQ and other matrixed records, plus matrixed FM stereo broadcasts, for more precise reproduction and channel placement of the original program material. They'll fill any big living room or family room with top-quality sound and they'll also satisfy any decible-happy rock fan who likes his music *loud*.

If you're a would-be sound engineer, you'll get a kick operating all the receiver controls in the two higher-price rigs. You'll exult to see that the mid-priced system's Fisher receiver has perhaps the best FM sensitivity (ability to receive weak or distant stations), capture ratio (ability to bring in the louder of two signals on the same broadcast frequency) and selectivity (ability to separate stations crowded on the tuning dial) in the marketplace at its price. Sound lovers who buy the Harman-Kardon deluxe system will appreciate the receiver's superb frequency response (range of sound-wave reproduction) and minimal distortion (deviation from original sound) and its twin power supplies for absolute control of left-to-right separation of stereo sounds. The ensemble also has a joystick sound-field balance control, enabling you to place stereo or quad sounds at specific points in the listening area.

Both the medium- and higher-priced component systems have power doubling in two-channel stereo: If you play a regular two-channel LP, you can double the power with a touch, concentrating sound in the two front speakers at levels to rattle the eardrums. (continued)

What doesn't come in a can but tastes like it does?



To your dog, Gaines-burgers® are meaty tasting like regular canned dog food and give him the same complete nourishment too. Served with a bowl of water, two burgers fill him up just like a whole can.

But to you, there's a world of difference. A world of not opening cans. Not scooping out dog food. Not scraping off dishes. Not storing

leftovers in the refrigerator. Let's face it. Who needs cans? Not you. Not your dog. You've both got Gaines-burgers.



GENERAL FOODS CORPORATION. STORE COUPON.

Mr. Grocer: General Foods Corporation will redeem this coupon for 10¢ plus 3¢ for handling if you receive it (and if, upon request, you submit evidence thereof satisfactory to General Foods Corporation) on the sale of Beef Flavor Gaines-burgers. Coupon may not be assigned or transferred. Consumer must pay sales tax. Void where prohibited, taxed or restricted by law. Good only in U.S.A. Cash value: 1/20¢. Coupon will not be honored if presented through outside agencies, brokers or others who are not retail distributors of our merchandise or specifically authorized by us to present coupons for redemption. For redemption of properly received and handled coupon, mail to General Foods Corporation, Coupon Redemption Office, P.O. Box 103, Kankakee, Illinois 60901. Good only upon presentation to grocer on purchase of any size Beef Flavor Gaines-burgers. Any other use constitutes fraud. Offer limited to one coupon per purchase. Offer expires November 30, 1973.



Save 10¢

on your next purchase
of any size beef flavor Gaines-burgers.®
The canned dog food without the can.®

GENERAL FOODS CORPORATION. STORE COUPON.

Mr. Grocer: General Foods Corporation will redeem this coupon for 10¢ plus 3¢ for handling if you receive it (and if, upon request, you submit evidence thereof satisfactory to General Foods Corporation) on the sale of Cheese Flavor Gaines-burgers. Coupon may not be assigned or transferred. Consumer must pay sales tax. Void where prohibited, taxed or restricted by law. Good only in U.S.A. Cash value: 1/20¢. Coupon will not be honored if presented through outside agencies, brokers or others who are not retail distributors of our merchandise or specifically authorized by us to present coupons for redemption. For redemption of properly received and handled coupon, mail to General Foods Corporation, Coupon Redemption Office, P.O. Box 103, Kankakee, Illinois 60901. Good only upon presentation to grocer on purchase of any size Cheese Flavor Gaines-burgers. Any other use constitutes fraud. Offer limited to one coupon per purchase. Offer expires November 30, 1973.



Save 10¢

on your next purchase
of any size cheese flavor Gaines-burgers.®
The canned dog food without the can.®



Are you a good SPORT?

Remember how it was when you were learning to skate? The slips and tumbles? But you took your lumps and tried again. Because you're a good sport. And determined to let nothing get you down. Not even your menstrual period. You depend on the comfortable internal protection of Tampax tampons. They were developed by a doctor for girls like you. The silken-smooth container-applicator makes insertion easy. And only Tampax tampons have a moisture-resistant withdrawal cord that won't pull off. These advantages of Tampax tampons will help a bit to make you a good sport. Try them. You'll see.



Our only interest is protecting you.

TAMPAX.
tampons

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

QUAD SOUND continued

The two outfits each feature a BSR McDonald turntable, a magnetic pickup (also called a cartridge) and diamond needle installed, plus base and dust cover. This sort of packaging eliminates the hassle of assembling record-playing gear; thus it's a lot easier on the nerves. BSR, the world's largest manufacturer of automatic turntables, has chosen the Shure pickup cartridge/needle combination featured in both higher-priced models as the one most appropriate to the equipment and has installed it precisely, for optimum performance.

Both the \$735 and the \$1,054 ensembles use speaker systems noted for their natural, "uncolored" sound reproduction. Many speakers have characteristics that tint—sometimes taint—the sound they reproduce, but the ones in these two systems (Dynaco in \$735, Advent in \$1,054) reproduce the music without coloring it with sounds not in the disc, tape or program material.

Included in each of the two higher-priced ensembles is a GE two-/four-channel cartridge tape deck for playing regular cartridges with a surround-sound effect or Q-8 cartridges in true discrete four-channel style. The deck has a dual lighting system, to show if a regular or Q-8 tape is playing and which track is in play.

All three outfits will be able to accommodate four-channel cassettes, when and if these ever become a quad medium. Meanwhile, if you already have a cassette deck or plan to buy one, you can hook it in and enjoy two-channel stereo cassettes in regular stereo or in surround-sound.

If you want to add quad-reel tape capability to any of the recommended ensembles, you can do so—just plug in the quad reel recorder deck. But you'll find that though the reel recorder was the original medium for discrete quad sound, it has not fared well in the world of quadraphonics. One reason for this has been the dearth of prerecorded quad tapes. Another reason is that available tapes are high-priced—virtually twice as costly as cartridge tapes with similar playing times. In addition, record/playback equipment costs considerably more than cartridge or cassette models. Finally, the reel recorder is still a nuisance to operate for all but the most dedicated sound buffs.

FLEXIBILITY PLUS

We've gone the mixed-size route in speaker systems for reasons of decor: Using smaller models for the back channels will make it easier to integrate the speakers into tight surroundings, or into areas where larger "boxes" might look awkward. We've also mixed sizes for budget reasons—to stay within certain dollar boundaries.

If space and budget are not problems, you may prefer buying four Dynaco A-25s for the medium-priced rig, and four large Advents for the deluxe outfit, instead of the A-10/A-25 and small/large Advent combinations. What you'll get for your additional investment is mostly a "bigger" overall sound, rather than a better sound. Unless you're a high-decibel "freak," you probably won't need the extra volume. You might, in fact, want just the opposite: After listening to the large Dynaco or Advent speakers, you might opt to buy four of the smaller speakers instead.

When you do go to buy, take along a rough sketch of the room in which the equipment will be used, showing room dimensions and placement of large pieces of upholstered furniture and indicating wall-to-wall or area carpeting. The sketch will help determine the length of speaker wire needed for your installation. More important, it will help the salesman or dealer evaluate which speaker sizes will do the trick. Reputable audio shops will also work out a try-it-for-a-week deal on speaker systems to help you make a choice.

If your budget can't accommodate outright purchase of the higher-priced outfits, you can buy them piecemeal. For example, you could start with the receiver, turntable and two speakers, and have a basic two-channel radio/phono ensemble. Later you'd add the tape deck for playing cartridge tapes in two-channel form. Finally, you'd buy the other two speakers for full four-channel operation. A drawback is that you might not get as good a discount as you would buying an entire outfit at once.

THE SOFTWARE SCENE

What about the availability of records and tapes—software—for your four-channel equipment? At the moment there are a couple of hundred matrixed records in stores under some 30 labels. As more quad equipment is sold and the demand for records to play on it increases, disc production will increase accordingly. Eventually, you'll be able to buy a four-channel matrixed disc of almost anything now available as a two-channel disc.

Discrete prerecorded Q-8 cartridge tapes are also in limited supply. The companies now producing them—namely Ampex (for many recording firms) and RCA—are putting out ever-increasing numbers of them and are expected to continue doing so. Further, companies not yet in the Q-8 field are planning to enter it, so you'll eventually have a choice that compares with what's now available in two-channel form.

The output of discrete reel-to-reel recorded tapes is nearly at a standstill. As noted earlier, their prices are (continued)

YOUR NERVES CAN CURE THEMSELVES

once you learn how to de-sensitize them, this doctor's ingenious new way...

If You Suffer From A Single One Of These Torturous Symptoms Of Nerves, Tension Or Chronic Anxiety, THEN THE FACTS BELOW MAY BE THE MOST IMPORTANT YOU HAVE EVER READ IN YOUR LIFE!

Because they reveal, for the first time, how your nerves have tricked you into the following mental symptoms:

constant nervousness and over-irritation... indecision... depression... loss of confidence in yourself and others... feelings of unreality... overwhelming obsession with one or two horrible thoughts...

a hopeless feeling that your entire personality is coming apart... that your identity is dissolving... or that you may be helplessly drifting into a nervous breakdown!

And—equally as bad—how your nerves have tricked you into the following physical symptoms: chronic fatigue, that starts in the morning, and grows worse as the day goes on...

"missed" heartbeats—"racing" heart—palpitations—or sudden sharp pains under the heart... sweating hands—or "pins and needles" in either your hands or your legs...

WHAT OTHERS SAY:

"...helped me so much and released me from the particular hell I have been living in since my breakdown six years ago."

"I think of Dr. Weekes with admiration and deep gratitude, as I am sure thousands of other people are doing."

"Looking back now I am amazed at the progress I have made in such a comparatively short time."

"It would be no exaggeration to add that your book saved my life."

"The method you give for cure of nervous conditions is so effective—and so simple—I cannot think why, out of all the professional people I have seen and all the books I have read in an effort to find a cure, nothing remotely like your system has been suggested to me."

"The great reassurance you give about the distressing physical symptoms of a disturbed nervous system is one of the greatest benefits to be derived from your book."

"You cannot possibly imagine what a relief it is to be able to view life normally again, instead of fear-panic all the while."

"I cannot describe the emotion I felt to find, at last, someone who really understood the problem, and to hear her say the condition can be cured... If only this understanding person had the time to take all sufferers under her wing."

"I would like you to know that my nervous condition has so greatly improved through the advice gleaned from your most precious and invaluable book... that all symptoms have now disappeared and I rarely need Librium or sleeping capsules."

"My physician is amazed at my progress and of course I showed him your book which he borrowed and read thoroughly and is now recommending to other patients in like circumstances."

"My wife has made a vast improvement since using your book and now feels for the first time like getting away from the hospital altogether. I'm sure if she had had your treatment in earlier years she would never have had to go into the hospital at all."

WHAT THE PUBLISHER SAYS:

HOPE AND HELP FOR YOUR NERVES has sold over 250,000 copies and has been endorsed by medical and mental-health associations throughout the world. Millions of Americans have heard Dr. Weekes on television and radio shows and have read excerpts from the book which recently appeared in Reader's Digest. If you are one of the many whose nerves are on edge and who sometimes feel panic and don't know why, this remarkable book was written for you. The reader discovers the simple treatment the author recommends for the dreaded and mystifying experiences known as "nerves"—indecision, suggestibility, feeling of panic, sleeplessness, loss of confidence, unreality, depression, and countless other recognized feelings of ill health.

"churning" stomach... nausea... choking feeling in the throat... inability to take a deep breath... tight band of pain around the head... "ready to jump out of your skin"... strange tricks of vision... weak spells... insomnia, that goes on night after night after night...

hand shaking... panic spasms... knots in your chest... dizziness... difficulty in swallowing... vomiting... and all the other physical tortures that turn your life into one continuous hell!

And Every One Of These Nervous Symptoms Can Be Controlled... And Then Diminished... And Then Eliminated—OFTEN BY AS LITTLE AS THIS ONE SINGLE INSIGHT INTO THEIR HIDDEN CAUSE!

And that insight is this:

If you suffer from any of the nervous symptoms listed above, then you must understand at once that your nerves are not ill... they have not deteriorated... they have not lost their true physical health in any way! What has happened to them instead is that they have simply become OVER-SENSITIZED... "rubbed raw" by too much outside irritation... and are now ready to discharge the emotional and physical symptoms of panic at even the slightest thing that goes wrong!

Thus, the depression... indecision... loss of confidence and all the other emotional symptoms you feel are all caused by OVER-SENSITIZED nerves! And the churning stomach... palpitating heart... never-ending headaches and all the other physical nervous-symptoms you feel are—again—all caused by OVER-SENSITIZED nerves!

And therefore the way to treat ALL these symptoms is NOT with drugs... NOT with shock... NOT with medical formulations or hospitalizations at all! The way to treat these nerves is to change the poisonous-thoughts that are rubbing them raw!

And this is done (as proven by this internationally-famed physician on thousands of patients) in four simple steps! The first of which stops nervous symptoms (both physical and emotional) from multiplying from that moment on! The second of which serves to tranquilize and quiet down those over-sensitized nerves far more powerfully (and permanently) than any drug a pharmacist could ever give you!

The third of which lets you stop fighting those symptoms (which only intensifies them in an ever-increasing spiral of sheer torment), and—instead—leave them alone in an ingenious way that lets them start healing themselves!

And the fourth of which—the great reward—brings you slowly-but-surely back to the person you used to be! With a new, enduring feeling of control and confidence that nothing can destroy! So much so that this doctor actually comes right out and states bluntly: "The advice given here will definitely cure you, if you only follow it!"

In Fact, Case History After Case History Proves That Cure May Be So Dramatically Quick That Your Friends And Family Will Beg You To Tell Them Your Secret!

Once again, it doesn't matter what physical or emotional symptoms you are now suffering from... how "deeply entrenched" they are... how long you have been plagued by them... how "old" or "weak" or "out-of-control" you may feel today! Here is specific, step-by-step-immediate-step advice that will (again to quote directly from the doctor) "banish every unwelcome sensation and regain peace of mind and body!"

For example:

The two-minute self-treatment (you perform one ingenious little action with your chest) that ends sudden panic seizures on the spot—including all their side effects such as dizziness, pins and needles, involuntary stiffening of the joints, inability to breathe, and all the rest.

That "lump in the throat that won't go away"—

ABOUT THE AUTHOR

DR. CLAIRE WEEKES became interested in the problems of nervous illness when she observed in her medical practice that those who suffered most suffered "nervously." Dr. Weekes is Consulting Physician to the Rachel Forster Hospital in Sydney, Australia. She has written articles for popular magazines in England and has appeared widely on English television.

Dr. Weekes has appeared with Mike Douglas, Arlene Francis, Barry Farber and many other U.S. radio and TV shows.



how to banish it in minutes... and enjoy eating any food you wish to once again!

Physical weakness—perhaps the most dreaded of all symptoms—and (surprisingly) perhaps the fastest of all to banish!

How to deal with the twin monsters of fatigue and guilt! And leave behind emotional exhaustion... morning depression... thoughts that once raced around and around in your mind without cessation! (And leave them all behind—for good!)

Why so many patients who tried these simple techniques actually came out of their nervous sicknesses as far finer and stronger people than they ever were before!

How to recover from chronic tension caused by an insoluble problem! The only sane way to overcome it! How to avoid unnecessary suffering, for both yourself and others! And, perhaps, actually turn your worst defeat into crowning success!

The surest and most permanent way to cure obsessions!

How to tap the forces of Nature, every morning, that are just waiting to cure you!

How to bring happiness back into your everyday life! Not by waiting for some great event or reward... but simply by developing the eyes to see joy in the little things all around you!

How to beat insomnia! Again, specific, proven step-by-step instructions! Ten different aids that may have you waking up tomorrow morning as fresh as a baby, with eight full hours of blissful sleep replenishing every cell in your body!

And—the final goal: How to develop the kind of nervous control that automatically turns panic off the instant it starts! That frees you forever from "nerve-crutches" such as drugs or alcohol! That lets you pick up your life again from the point where over-sensitized nerves forced you to abandon it, with absolute confidence that you now have the poise and self-possession to accomplish the goals you have always wanted!

No Wonder This Great Self-Help Volume Is Already A Best-Seller In Nine Foreign Nations, As Well As The United States!

The choice is yours. This is a book for people who mean business. It costs you nothing! We take all the risk! Fair enough! Why not send in the coupon—TODAY!

MAIL NO RISK COUPON TODAY!

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Gentlemen: Please rush me a copy of HOPE AND HELP FOR YOUR NERVES, #80035, by Claire Weekes, M.D.! I understand the book is mine for only \$6.98 complete. I may examine it a full 30 days at your risk or money back.

Enclosed is check or M.O. for \$_____

YOU MAY CHARGE MY:

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State _____ Zip _____

about twice those of Q-8 cartridge tapes, but perhaps the situation will brighten.

As for matrix four-channel broadcasts, you can receive them—theoretically, at least—on 970 stations that broadcast in FM stereo. Matrixed records are being added to station libraries steadily. Not all stations indicate when they are playing a matrixed record, however, so it's still somewhat of a catch-as-catch-can proposition. Only a dozen FM stations are currently broadcasting "live" matrixed four-channel programs. But approximately 50 stations will be doing so by year's end, if all goes well.

PUTTING IT ALL TOGETHER

For over a decade, audio manufacturers have been very concerned with the design, styling and "human engineering" of their equipment. Consequently the products fit into home decor comfortably, do not "stick out" as in the early days of hi-fi, and are easy to operate.

Installation and hookup are as easy as the equipment is handsome. Putting the pieces together neatly and easily has also been a concern of manufacturers down through the years. Today it's a snap, because of a high level of standardization in audio connections.

Today's operating manuals are generally easy to read, with sketches or photos showing what connects to what. One manufacturer insists that it's easier to hook up an audio system than it is to set up and thread a sewing machine. That's all there is to it—happy listening!

Mr. Petras is a recognized authority in the sound world. He contributes articles on audio to trade publications—and also to such consumer magazines as Stereo & Hi-Fi Times, Radio-Electronics, Consumer Guide, High Fidelity and the Stereo Review Tape Recorder Annual.



Hobby Tools from X-Acto

The Perfect Tool Set for 25 Different Crafts and Hobbies

Now, whether you work with wood, wax or plastic... paper, leather or metal... you can have exactly the kind of tools you need. The new X-Acto Homemaker Kit, with 27 precision-crafted tools in a fitted plastic tray, makes any hobby far easier, and your results far better.

You get a coping saw, one small and one large X-Acto knife with 10 different cutting edges, 3 gouges and a chisel, ball-peen hammer, needle-nose pliers, needlepoint tweezers, tin snips, an awl (punch), sander, file, a plane, a small screwdriver and a jeweler's screwdriver. Just the right tools for model making, leather working, wood carving, decoupage, silk screening, metal engraving, jewelry, candles, and many others.

What is more, you'll find these tools perfect for dozens and dozens of jobs around the house—everything from planing a sticking drawer to tightening eyeglasses and cutting frozen foods.

The entire set, plus two terrific how-to books, "A Guide To Crafts" and "The X-Acto Workshop Booklet"—is just \$18.75.

If you prefer an even more advanced set with a soldering iron, a hot knife for cutting plastic, a miniature vise, 2 extra jeweler's screwdrivers, and an extra file, the price is just \$27.50. If the X-Acto Homemaker Tool Set is not available at your hobby shop, mail check or money order to X-Acto. Full money back guarantee if you're not delighted.

x-acto Dept. AH-1
48-31 VanDam Street
Long Island City, N.Y. 11101

DEAR American Home

BATHROOM GREENERY

My bathroom window is located in the tub/shower enclosure, and I'd like to know what types of plants thrive in the damp atmosphere of a small bath, cold in winter and hot in summer. Also are plants subject to mildew under these conditions?

(Mrs.) Deborah N. Von Gundy
Ferndale, Mich.

Here are the foliage plants that resist fungus and mildew and do not demand hours of direct sunlight. They are a good selection for any room in the house and should do particularly well in the humid atmosphere of your bathroom: grape ivy, holly fern, Boston fern, bromeliad, English ivy, pickaback. For good looks, choose a ruffled variety of Boston fern and English ivy with variegated leaves.

BRAVO STENCILING!

Congratulations for a spectacular editorial job on "Stenciled Splendor" in the August issue and for recording the technique with its brief history for file reference. I am enthusiastic about this article because of its timing—so in tune with our need today to apply natural, innovative, personal touches to our lives. I'm sure mod-

ernists and Americana devotees alike will find inspiration in this exciting editorial.

H. D. Farrar
National Home Furnishings
Fashion Coordinator
Montgomery Ward
Chicago, Illinois

GROUP ACTION

I am writing to thank you for an article in your August issue, "How I save 29% at the Supermarket." Our group is working toward a better informed and more creative homemaker. Articles such as this are very useful in spreading these ideas. Since our organization last April, we have been advocating many of the methods included in the article. It was good to see them in one place to be used as reference, and we recommended this issue to our membership at our August meeting. I thought you might find it interesting to see a local group approaching some of the problems facing us at the level of the ordinary citizen.

(Mrs.) Carol L. Bertram
Housewives for Collective Action
Houston, Tex.

REDWOOD REBUTTAL

If the owners of the "Majestic Rustic Redwood" pictured in your September issue are the "ardent conservationists" that your article states, why did they build an entire house of redwood? Redwoods are an endangered species and faced with the problem of extinction. Please, ecology concerns everyone and should not be reduced to hypocritical mottoes and labels.

Glenda Blake
Oswego, N.Y.

According to the California Redwood Association, these trees are not an endangered species. Because redwood is the fastest growing conifer in America, it is the most renewable. Presently, we grow as much cubic-foot volume as we cut and the growth rate will continue to grow. Furthermore, redwoods are stump sprouting, making it unnecessary to plant after logging.

Address all letters to the editors to Dear American Home, 641 Lexington Ave., New York, N.Y. 10022.

Doctors' Tests Show How You Can Actually Help Shrink Painful Swelling of Hemorrhoidal Tissues

...Due to Infection. Also Get Prompt, Temporary Relief in Many Cases from Pain, Itch in Such Tissues.

Doctors have found a most effective medication that actually helps shrink painful swelling of hemorrhoidal tissues caused by infection. In many cases, the first applications give prompt relief for hours from such pain and burning itching.

Tests by doctors on hundreds upon hundreds of patients showed this to be true in many cases. The medication the doctors used was Preparation H®—the same Preparation H you can get without a prescription. Ointment or suppositories.

Hey Mom

can me and Robby
sleep in the den?



At times like these,
a Masquerader® sofa-sleeper by
Flexsteel with carefree fabric of
Vectra® olefin fiber can be a boy's best friend.

That bright woven plaid is made of 100% Vectra. Stays fresh and glowing through all the mishaps that can happen to two boys in twenty-four hours. Because it's Vectra, you can clean up everything from coke to catsup, without a tell-tale trace.

As for bouncing back, the Masquerader by Flexsteel can switch from sleek tuxedo sofa to a queen-size width bed with ease. Either way, you get the built-in stamina of the exclusive construction that adds lifetime endurance to every Flexsteel design.

Don't let Masquerader fool you. It's the most comfortable bed any body could want for all its elegance. And its colorful fabric of Vectra fiber helps it keep those good looks—24 hours a day. For the store nearest you and color brochure, write Flexsteel Industries, Inc., Dept. 303, Dubuque, Iowa 52001. Now, go ahead, Mom...

Vectra Corporation
A Subsidiary of Chevron Chemical Company
Chevron, Maryland 21112



Flexsteel and Vectra® say "Yes"

ALL OCCASION SHAPE RETENTION MIRACLE FABRIC
OUTFITS — EACH INCLUDES TUNIC, PANTS AND SKIRT!

3-Piece *Ensemble* Bonded Knits

Only
\$10⁹⁸

All With
A High Price.
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Look. All At
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MAIL-
PRICE.



Style
40266
SIZES
10-18
14½-22½

Style
40265
SIZES
10-18
14½-22½



STYLE 40266 — THREE-PIECE Acetate and Nylon knit features 2-color tunic, pants, and skirt. This smart ensemble holds its shape. Pants and skirt have elasticized waist, tunic back zippered. Colors: Orange/White or Blue/White. Sizes 10 to 18, 14½ to 22½. \$10.98

STYLE 40265 — VERSATILE 3-PIECE of shape retaining Acetate and Nylon Knit. White neckband, waist and zipper trim. Tunic hugs close at top, eases to "A" below. Front zipper. Pants and skirt have elasticized waist. Colors: Blue/White or Orange/White. Sizes 10 to 18, 14½ to 22½. \$10.98

STYLE 40264 — GREAT SHAPE-KEEPING. 3-piece vest-pants-skirt of Acetate and Nylon Knit Wear with blouse or sweater for a different look. Laced top; elasticized waist on pants and skirt. Colors: Kelly Green or Royal Blue. Sizes 10 to 18, 14½ to 22½. \$10.98



Style
40264
SIZES
10-18
14½-22½



PARTY LOOK continued from page 14

Forty-five minutes before guests arrive, it's time to set her hair, apply makeup and go from blue jeans to her prettiest party look. First Christel sprays on setting lotion and winds her blonde hair on hot rollers. Next she showers (on goes the shower cap again), towels dry and puts on one of her two favorite perfumes—Le De by Givenchy or Balmain's Jolie Madame. The rollers stay put till she applies her makeup and gets dressed; then, just minutes before the party begins, out they come and she gives her curls a good brushing.

For at-home parties, Christel's makeup begins with a lightweight eye cream that she pats on gently, then blots with face powder. She brushes light-green powder shadow along her lids (to accent her blue eyes), white highlighter on her brow bone and a deep, smoky green into the lid creases. Instead of eye liner, she prefers to use the same deep-green shadow around her eyes, smudging it along her upper and lower lash line for a soft look. She always wears dark-brown mascara, sometimes adding a thin strip of lashes. Next she applies lip gloss in a beige-pink or coral tone—she finds that these shades keep their true color on her lips, while blue-pinks and mauves have a tendency to turn dark.

One special Christel trick: She keeps her makeup supplies in an easily portable cosmetic kit rather than on a shelf, so she can apply her makeup wherever the light matches the setting for the party. For candlelit dinners, she uses the mirror in the dimly lit hall. For outdoor daytime do's, she makes up in a bedroom that gets lots of light. This way, her makeup is always just right—accented enough for soft light or subtle enough for bright daylight. (If your house doesn't offer that much flexibility, you can use one of those lighted makeup mirrors that adjusts for different kinds of lighting, and you'll get the same effect.)

Another pre-party Christel-ism that helps to make her a relaxed and lovely hostess: On the afternoon of the big evening, she naps for 20 minutes with a mask on her face and dampened tea bags on her eyes to soothe them. Or, since she's a yoga enthusiast, a headstand often takes the place of nap and mask. After two years of private yoga instructions, Christel credits her fresh complexion and healthy hair to those yoga headstands and daily exercises she's been doing.

But, if you can't stand on your head (Christel advises yoga novices to start slowly—with the help of an instructor), you can lie on your bed for a few minutes with your head hanging off the edge. The point: You're improving the circulation of fresh blood to your scalp and skin.

Christel finds that yoga relaxes and revives her on even the most hectic days, such as when she's preparing for a party, caring for her six dogs and finishing a fashion assignment all at the same time.

To fit into her busy schedule, Christel's skin-care routine is fast and basic. She washes with a soapless gel cleanser, freshens with an astringent and applies moisturizer. For casual daytime activities she wears a minimum of makeup: "just the survival kind of things"—moisturizers, lip gloss and mascara to color her light blonde lashes.

When the Hoffmans go out to other people's parties, Christel adds to her makeup by starting with a lightweight foundation, applied very sparingly. She powders lightly, then highlights her cheekbones with a gleamer stick in a tawny bronze shade.

For parties as for everyday, Christel's beauty ritual is an easy one to follow or adapt to your own timing, needs and plans this winter. (For other tips, see "The Inviting Beauty," page 88.) Says Christel, "My husband is convinced that people would rather see you at ease and happy than have you serve them homemade bread. And you know, it's true!"

END

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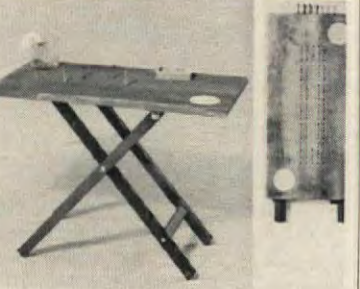
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AMERICAN HOME MARKET PLACE



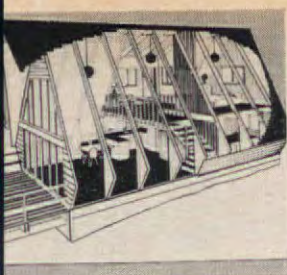
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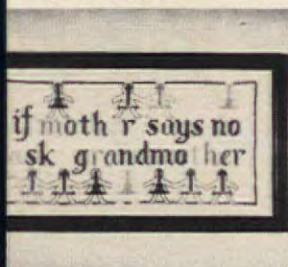
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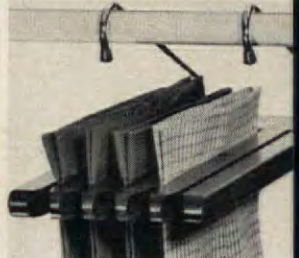
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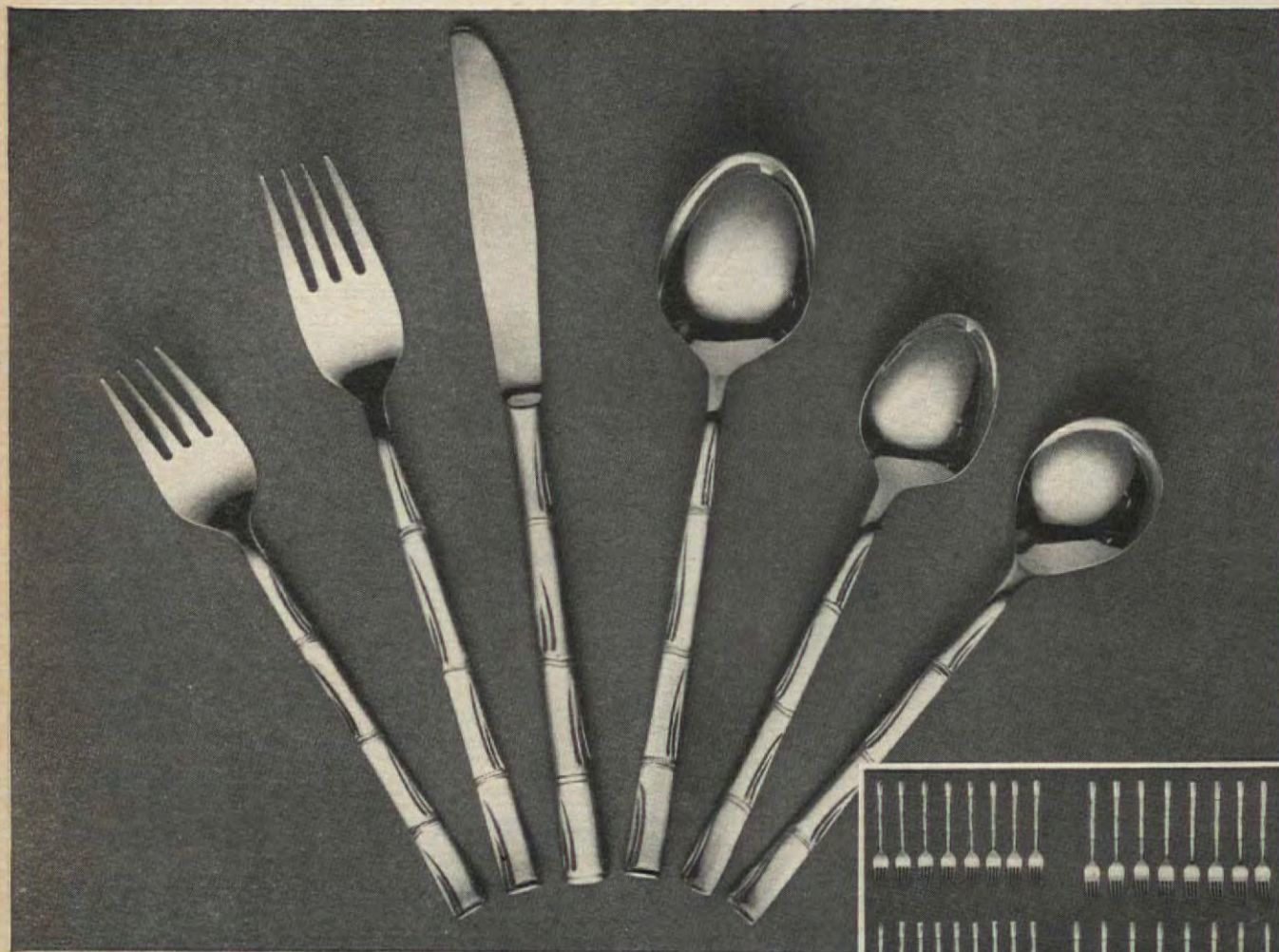
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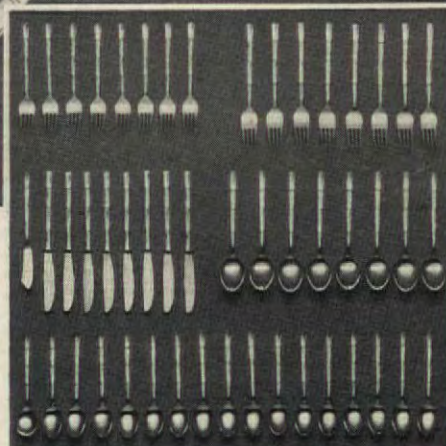
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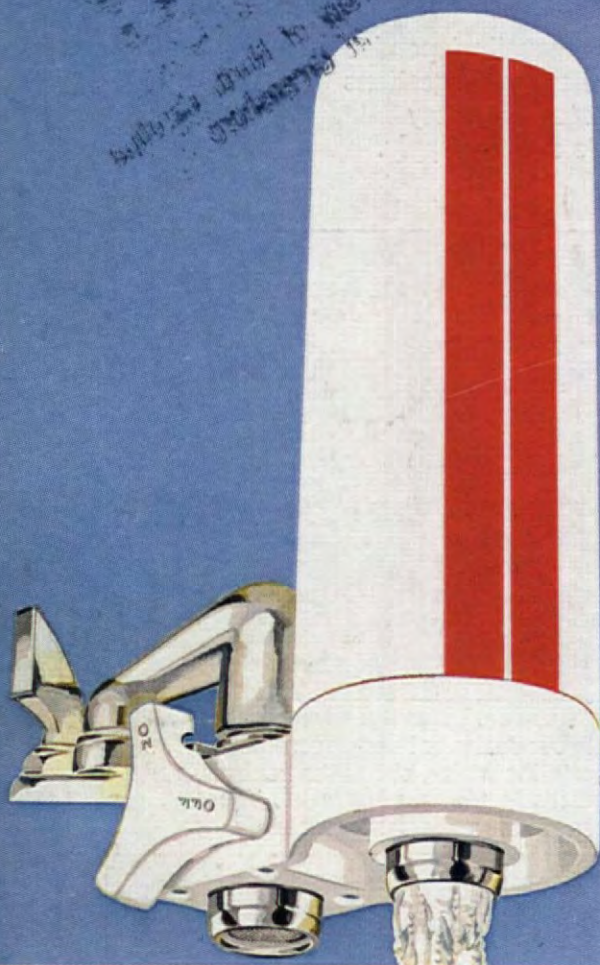
The gas dryer. Don't overload your dryer—and after every load you should clean out the lint filter. Your owner's manual shows you where it's located on your dryer. You'll save gas and you'll have gentle drying year after year.

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av. per cigarette, FTC Report Aug. '72