SPECIAL IDEA-FULL HOME IMPROVEMENT ISSUE

50 pages of remodeling and decorating for every room in your house

24-PAGE "DETACH AND SAVE" REMODELING GUIDE

“We bought a house for $1”

GOOD NEWS FOR HOMEOWNERS: THE GUARANTEED HOUSE

for prettier rooms and baths

great runaway food prices

Beautiful window-wall treatments
Who's afraid of The Big, Bold Look?

Certainly not you... once the Armstrong Interior Designers show you how easy it is to be daring!

What's the clue? Use a key color. You can successfully mix bold plaids, geometrics, florals, or stripes... almost any combination you can think of... if they all share a key color in common. Here, in this bold-look family room, the key color is red. It seems to be everywhere. And look how compatible the geometric Adventure Prints™ carpet (our new "Poinciana") is with the dazzling plaid fabric. Once you establish the key color, you can accent it. Purple in the plaid. Yellow-lacquered furniture to highlight the red. Both the red and yellow pieces are from our Thomasville "Passport" collection.

Once you've planned your colors, you can concentrate on patterns. See how the geometric shapes on the daybed and tables complement the geometric shapes in the carpet? And yet another pattern, a chevron is introduced on the walls. Geometrics and plaids... purple and yellow. All the very essence of The Big, Bold Look! Who says you can't do it? One key color can unlock an exciting new look for you.

Turn page for more of the big, bold look
BE BOLD IN THE KITCHEN!
Vertical stripes, horizontal stripes, fat stripes, thin stripes, topped by a super slant-beam ceiling that repeats all the stripes. But what makes stripes so at home with the geometric floor pattern? Once again, the rule of one key color. To create this sunny kitchen, the Armstrong Interior Designers selected orange. It's on the cabinets in three shades, on the wall covering in two, and is dominant in the beautiful Solarian® "Sunstone" floor.

Another beautiful thing about our Solarian is that it shines without waxing. Its special Mirabond wear surface keeps a high gloss far longer than an ordinary vinyl floor. And sponge mopping with a mild detergent is all it takes to keep Solarian sparkling bright.

Another shining feature of the bold look kitchen: polished aluminum chairs and tables from our Founders furniture collection.

BE BOLD IN THE DINING ROOM
Just use the rule of one key color the way the Armstrong Interior Designers did here. The key color is medium yellow, accented by a peachy-orange. The wall covering, medium yellow in a tiny leaf design; the furniture, a paler yellow with a romantic Century bamboo look. (It's our Allegro II collection by Thomasville.)

Overhead is an elegant Armstrong Chandelier® Ceiling.
The Big, Bold Look.

In the close-up, you can see the detail in our "Santero" design. Here, in the close-up, you can see the detail in our "Santero" design. and in the Armstrong Prodigy carpet. The secondary color, the peachy-orange, is picked up in expected places— the chair seats and the carpet—and unexpected places— the dinner service and the shades on the chandelier. Five patterns tied together by one key color! Want some more ideas for creating The Big, Bold Look in your home? We have a panorama of "Indoor World" literature for you. Write to us. Armstrong, 7305 Pine St., Lancaster, Penna. 17604.

Armstrong
CREATORS OF THE INDOOR WORLD
Happy Valentine’s Day.

Love is a holiday that can be celebrated every day. And the best gift you can give is yourself. Dial Long Distance. It’s the next best thing to being there. 📞
Announcing...a really fine Gourmet Cooking Course you take right in your own kitchen!

For today's active woman who wants to prepare great gourmet meals easily and quickly!

Grand Diplome—the key to creative cooking success. Every meal you serve can now be a gourmet triumph!

This 144-page Volume 1 alone offers over 100 sumptuous recipes and a wealth of gourmet cooking techniques by the master chefs of the famed London Cordon Bleu School of Cookery!

Now...every recipe and menu, every technique, every cooking “secret” you’ll ever need!

* Step-by-step guide—from the basics of creative cooking to the most complicated gourmet dishes!
* TimeTables...for guaranteed cooking success! Learn how to plan and prepare elegant dinners effortlessly, joyfully, and successfully—with every dish ready exactly on time!
* Full-color photos and diagrams illustrate in detail all cooking skills, and the “how-to” of spices, sauces, meats, soufflés, desserts, carving, and much, much more!

Gourmet cooking for the woman on the go! Now, through the Grand Diplome Cooking Course, you can serve gourmet meals that will delight your family and friends any day of the week! And you’ll do it quickly and economically! It’s true...and to prove it, we want to send you Volume 1 absolutely FREE!

The Grand Diplome Course is based on the same method of teaching employed at the famed London Cordon Bleu School of Cookery, where the techniques of gourmet cooking are taught in “kitchen classrooms.” These same techniques and philosophy are captured in picture and text in the Grand Diplome Course for you to enjoy in your own kitchen—starting the day that Volume 1 is in your hands! Far more than a cookbook, far more than a listing of recipes, your free Volume 1 is complete in itself. From the very first day, you will be able to prepare gourmet meals with a fool-proof accuracy and timing that guarantees superb results! Create delights like Shrimps with Zucchini, Chicken Basquaise, omelets, pastries...even an effortless Chocolate Mousse! All in the manner of the London Cordon Bleu School of Cookery, which you may be surprised to learn is as economical as any cooking you’ll ever do!

Volume 1 is FREE—No Obligation To Buy Anything Now—or Ever!

Send for Volume 1 now. We think you’ll be so delighted you’ll want to become a subscriber and receive additional Volumes of the course. You have the privilege of examining each one and, if you’re not satisfied, returning it at our expense—you’ll owe nothing. Any time you wish to cancel, just say so; no more Volumes will be sent. You pay only $4.49 each (plus a small shipping and handling fee) for the Volumes you decide to keep. To send for your free Volume, just fill out the coupon and mail to: Grand Diplome Cooking Course, a Division of Grolier Enterprises, Inc., Sherman Turnpike, Danbury, Connecticut 06810.

YOURS FREE!

Volume 1 of the GRAND DIPLOME COOKING COURSE

ABSOLUTELY NO OBLIGATION TO BUY ANY FUTURE VOLUMES!

20 BIG DELUXE VOLUMES

Available Only Through This Offer—Not in Stores!

Step-by-step guide to thousands of tempting dishes. Full-color photos and diagrams detail all basic cooking skills. Each Volume is 8¼” by 11” with durable, soil-proof covers.

SEND FOR YOUR FREE VOLUME TODAY!

Grand Diplome Cooking Course, Dept. GY
A Division of Grolier Enterprises, Inc.
Sherman Turnpike, Danbury, Connecticut 06810

Please send my free Volume 1 of the 20-Volume “Grand Diplome Cooking Course” with no obligation to buy anything.

As a subscriber, I will be notified in advance of all future shipments and may reject any shipment or cancel my subscription simply by notifying you before the shipment date indicated on the invoice accompanying my advance shipment notice. (This procedure is designed to provide time for mail delivery and computer processing.) Also, if not completely delighted with any Volume, I may return it at my expense and owe nothing.

If you do not hear from me after I have received my FREE Volume, you will send Volume 2 next month, then Volume 3 the following month, and all the remaining Volumes the month after. If I decide to keep any of the Volumes, I will be billed at the rate of only one Volume per month until I am paid for at the amazingly low price of only $4.49 per Volume, plus shipping and handling. I may cancel at ANY TIME after paying for as many or as few Volumes as I like—even none if I choose! The magnificent FIRST Volume is mine to keep ABSOLUTELY FREE in any case.

Mr. / Mrs. / Miss

[ ] Mr. / Mrs. / Miss (Please print)

Address

City

State

Zip

Signature
Mirror Image?

Is she the kind of girl you want to be? Bright and breezy, alive and active? Do you look at her and wonder how she stays that way, no matter what day it is?

Chances are, she uses Tampax tampons. Because they're worn internally, they can protect dependably and so comfortably. And Tampax tampons provide a psychological plus: when you're sure of your sanitary protection, when you're not worried about odor or having to restrict your activity — then you can feel confident and free and forget about your period.

And when there's nothing left to worry you, you too can be the bright-eyed, life-loving girl you've always wanted to be.

The internal protection more women trust

TAMPAX. tampons

MADE ONLY BY TAMPAX INCORPORATED, PALMER, MASS.
New Step Saver with Self-Stripping Action means floor care will never be the same.
It cleans, shines and strips everytime you damp mop...ends buildup.

Cleaning, shining, stripping. Johnson's new Step Saver does all three jobs while you damp mop. And because of Step Saver's unique Self-Stripping Action, you can use it as often as you like without buildup.

New Step Saver may not make damp mopping fun, but it can make it the only floor care job you'll ever have to do again.

New from Johnson Wax
If You Care for Him, Care for Your Skin

The most important man in your life can sometimes become unexpectedly un-demonstrative. He loves you, of course, and you know it. But he may not show it, as your life together settles into a routine. Then perhaps you get that discouraged “why bother” feeling, and you no longer care for your complexion as you should. So you begin to look older than you are. Older than you need to. And your man gets the message that perhaps you don’t care about him as you used to.

A remarkable beauty blend, Oil of Olay, was made particularly for a woman like you, to help reawaken a more youthful appearance of your skin. And quite possibly to reawaken the exhilarating awareness of being an attractive, appealing woman. Younger-looking women in countries around the world have known of the benefits of this unique beauty fluid for years. Now share their secret.

Oil of Olay moisturizing lotion was especially created by beauty researchers to ease away the dryness that accentuates all those little lines and wrinkles that can’t help but make you look older. Your skin grows smoother and softer with regular use of Oil of Olay, and more youthful suppleness and resiliency begin to return. From the first day, you will notice an appreciable difference in the look and feel of your skin.

Dry skin virtually drinks in this unusual formulation. Its wealth of natural moisture, tropical oils, and other emollients penetrate the significant surface layer of the skin quickly. There the beauty fluid works hand-in-hand with nature to maintain the balance of oil and moisture needed if your skin is to reach its youthful-looking potential. The precious blend sets up a protective barrier that helps retain your skin’s own moisture, especially important when nature’s own supply of moisture-giving fluids has begun to diminish.

Younger-looking women find that using Oil of Olay at least twice a day brings the most beneficial results. Sooth on the treasured fluid in the morning, to establish a moist climate for your skin. Oil of Olay is a superb makeup base, with no greasy after-feel, so cosmetics won’t streak or discolor. Smooth on again at night, so the beauty blend can do its good work through quiet hours of sleep.

You will find Oil of Olay (and the genesis of a more youthful look) at your drugstore. Delight yourself, and the most important man in your life, with the reawakening of a younger-looking you.

Beauty Hint

Over the years, tiny lines, accentuated by dryness, can form when you laugh or frown, making you look older than need be. Apply generous amounts of Oil of Olay® frequently to make these little lines scarcely noticeable.
In the beginning man lived with nature. Today he still can.

There's a new way to build that makes better use of our precious land. Homes are clustered on cul-de-sacs away from noisy streets. And close to greens and wooded areas. Open spaces are set aside for pathways, parks, swimming pools, and tennis courts.

Not surprisingly, most homes in this natural setting use wood extensively. Wood creates harmony between the homes and the land.

Outside, durable wood roofing and sidings, with their leafy colors and textures, echo the surroundings. So do wood stairways and decks.

Inside, wood floors, paneling, windows, and mouldings add warmth and natural beauty. And no matter where you find it, wood is easy to maintain and provides strength and natural insulation.

To learn more about this new concept in living, write for a free copy of “New Housing Patterns for the 70's.” American Wood Council, 1619 Massachusetts Ave., N.W., Washington, D.C. 20036.
AMERICAN HOME SUPPORTS THE GUARANTEED HOUSE

How would you like to be able to buy a new house that was insured against structural defects for 10 years? If you lived in Britain, you could do that by paying about $28 extra. A similar program has been proposed for the United States by George C. Martin, newly elected president of the National Association of Home Builders. To implement his proposal, NAHB has already engaged Eugene A. Gulledge to report on the feasibility of such a program. Mr. Gulledge is no newcomer to the problem of housing in America. Until last January 20 he was FHA Commissioner and Assistant Secretary of Housing and Urban Development. His report to the NAHB is due this month.

From every indication, the idea of establishing a warranty program here is not public-relations eyewash, but a serious effort on the part of quality builders to affirm their faith in their product. American Home believes the "guaranteed house" would provide both immediate and long-lasting benefits. By demanding that product manufacturers and installers stand behind their work, it would raise the quality of home construction. By providing for arbitration between buyers and builders, it would insure a fair hearing for both.

The "guaranteed house" can be achieved, as the British have proved (see below). We strongly support establishment of such a program, properly financed and administered by an independent corporation. In future issues we'll report on the progress of the program.

—The Editors

THE BRITISH SYSTEM—HOW IT WORKS, WHY IT WORKS

The guarantee program, administered by the National House Builders Registration Council, operates this way:

1. A house must be built to conform to a carefully developed set of quality standards. There are now 18,000 builder-members of the NHBRC whose homes are covered by the program. In 1971 the council paid some $640,000 to more than 900 homeowners. Some houses were actually demolished and rebuilt.

2. To make sure the standards are adhered to, a house is inspected five or six times during construction by NHBRC representatives, in addition to government inspections.

3. If a house qualifies for the guarantee program, a certificate is issued, registering it for coverage.

4. The certificate provides a two-year warranty against defects. (Normal wear and tear is excluded, and the heating system is covered for only a year.) The builder is obliged to perform necessary maintenance during this period. In the event of builder bankruptcy or failure to perform, the NHBRC pays for any work costing more than $35. Coverage is limited to $12,000 per house.

5. From the third to the 10th year, the owner is protected by insurance (up to $12,000) against damage due to major defects in the load-bearing structure.

There are now 18,000 builder-members of the NHBRC whose homes are covered by the program. In 1971 the council paid some $640,000 to more than 900 homeowners. Some houses were actually demolished and rebuilt.

Why does it work? Very simply because the program has teeth in it. Before a builder is accepted, his work is thoroughly inspected and reviewed. And he has every incentive to join the program. The basic financing group in Britain, the Building Societies Association, will only finance mortgages for homes covered by the NHBRC guarantee. When builders are found not complying with NHBRC standards of quality, they can be—and are—expelled from the registration program.

Salem refreshes naturally.

Salem's unique blend features natural menthol, not the kind made in laboratories. You'll get a menthol taste that's not harsh or hot—a taste so naturally cool and fresh as Springtime.
By Dorothy Lambert Brightbill

Play Games with Quick-Stitch Needlepoint

Now you can have fun and games a new way—with the clever pillow-top designs below. Working on rug canvas with rug yarn, you can quickly needlepoint the tic-tac-toe game, the crossword puzzle or the playing-card symbols, using a half cross-stitch; the chessboard works up even faster, with a super-quick Scotch stitch. Pillow tops measure about 14 inches square; you cord and back them with the red or black felt included in each kit (pillow form not included). Or, if you want to play real games on the chessboard, you can put it in a simple flat frame, as we’ve done at bottom (frame is also available). Then you might even add a big gold ring to one side—so you can hang the board on the wall between games!
LIFESTYLE

Gingerbread marks the exterior of Betty and Dan Stewart's roomy Victorian (below), built around 1890. Inside are 13 rooms, 6 fireplaces, 13-foot-high ceilings and furnishings that reveal the Stewarts' regard for the past. In redoing the parlor (left), they found wicker discards from a local country club. Spray paint and cushion covers revived them.

The tall shutters, also salvaged, filter afternoon sun (above, left). Even 1 1/2-year-old Nat has his own spruced-up rocker. The kitchen (left) was given new life with bright paint and a contemporary paper on the ceiling. Paper in the same diamond pattern lines the huge oak cabinet that once stood in the adjacent pantry. Betty rolls out pie crust on another treasure: a true butcher's block.

THE YOUNG VICTORIANS

Although Victorian-style living bore little resemblance to the way we live today, many contemporary families are finding the right combination of location, space and character in houses built 60 to 80 years ago. What's more, young families can afford such houses, even at the price of remodeling them. The examples shown here and following are all in Louisville, Ky., but their counterparts exist in hundreds of American cities. Many of these houses are not true Victorians—they have little or no architectural breeding. But the living values they offer are much the same. Location is one big advantage. None of the homes we visited was far from downtown. They were built for solid citizens of cities just beginning to grow around 1900.

Betty and Dan Stewart
America grew up in houses like this (right). Its rambling charm has developed through changes made in the past 80 years. The Renders, who moved here from a cramped ranch house, are luxuriating in the extra space. The grand staircase (below) illustrates the unusual architectural detailing found in Victorian homes: intricately carved newel-posts, balusters and rails. In the window seat, backed by original stained glass, Scott, 9, and Kelly, 10, play a game of "Fish."

The sunny breakfast room (below), where the family gathers each morning, is one of those bonus areas provided by homes built before and just after 1900. It measures 10 by 14 feet, as large as many dining rooms in the small houses being built today. Shirley and Kendall did all the painting and papering here, as throughout the house. They also have a full-fledged dining room, which they use for family dinners and entertaining.

**Shirley and Kendall Render**

The original Victorians didn't have to go far to find open land to build on. Today, the old neighborhoods are in transition—some houses have decayed beyond repair, but those that are structurally sound are being revitalized by active and enthusiastic new owners. Inside, the spaces are often enormous by current standards. There are gracious foyers, high ceilings, back as well as front parlors, live-in kitchens, pantries and extra bedrooms—to say nothing of backstairs, attic rooms and other crannies. The jumbled roof line of the Kendall Renders' house (top) provides just a hint of the hideaways inside. In choosing these homes, each of the Louisville families was clearly reaching back—for a place with authentic old-time amenities.
Your husband shouldn't be eating his vegetables just because they're good for him. He should be eating his vegetables because they taste good. And because they're interesting.

Trouble is, the same old vegetables aren't too interesting, day after day. That's why Birds Eye® invented Combination Vegetables. Delicious vegetables in combination with other good things like mushrooms, seasoned sauces, toasted almonds, even other vegetables.

Like Beans with Toasted Almonds, for instance. The tiny almond slices make the beans taste so good, they're almost like a whole new vegetable.

Sure, they're good for you. But that's not why your husband will like them.

**Birds Eye Combinations.**
The first vegetables your husband might even notice.
The owners themselves find it hard to put into words what is so very appealing about these houses. It could be the wealth of fireplaces or the warmth of well-worn wood. Or perhaps it's the overall sense of solidity, the feeling that these homes were built in a vital period of America's growth and confidence. On the practical side, each of the houses was reasonably priced—they ranged from $16,000 to $23,000. Remodeling required an additional $5,000 to $8,000, most of which went for basics: roofing, heating, plumbing, electrical work. The three families did their own carpentry, refinishing, painting and papering. All have been in their homes a relatively short time—and wouldn't let us see the bedrooms, which were next to be tackled.
If Colgate is just a kid’s cavity fighter, how come Angie Dickinson won’t brush with anything else?

For some actresses, life is only real when a director calls, “Action.” For Angie Dickinson, blessed with family and rich with friends, life is truly meaningful when she’s with the people she cares most about.

Caring about people comes naturally to Angie. That’s one reason she brushes with Colgate.

Clinical test results show Colgate freshens breath as long as a leading mouthwash. And the taste is brisk and clean.

Only your dentist can give teeth a better fluoride treatment than Colgate with MFP. But a great cavity fighter can be a powerful breath freshener, too.

Ask Angie Dickinson. She wouldn’t think of brushing with anything else.

Colgate with MFP...the breath-freshening cavity fighter.

© 1973, Colgate-Palmolive Company
DOWN WITH BATHROOM BLUES!

Century-old elements get a new lease on life in a bathroom whose warmth is as welcome as its conveniences.

Seven colors painted in stripes adorn walls of this bath. As they're close in hue, colors seem to flow together.

Though these bathrooms are distinctive, each reflects the dominant design theme of a remodeled vintage house in Chicago. The bath above, aglow with Victorian charm, was once occupied by a pay-telephone booth when the structure was a boarding house. During its recent renovation, the room was given plumbing and a gracious spruce-up. Stained-glass windows, carved wood moldings and wooden shutters are also found in other rooms, notably the kitchen (pictured on page 85). The old-fashioned marble sink was discovered in mint condition, tucked away in another part of the house. Lighting strips beside the mirror add a touch of today.

By contrast, the bath above, right, is wholly contemporary. Its striped walls echo the strong color treatment used throughout the house. In the adjoining kitchen (see page 82), an intense and brilliant blue is dominant.

Remodeling a bathroom can give you a completely fresh start, but you don't always have to go that far for striking effects. Some skillful decorating can camouflage flaws and turn even the dreariest bath into a sparkling sanctuary.

Take advantage of new self-stick wall coverings and the washable vinyls. You can paper right over ugly, cracked tiles, across the ceiling and even onto the floor. Apply a few coats of clear shellac to a floor you've papered and top with a fluffy mat. Old tiles can also be covered over with epoxy paint. Caution: This should be applied only in a well-ventilated room.

If you're wary of making permanent changes, why not shirr fabric on curtain rods, floor and ceiling, all around the room? Then make a shower curtain of the same fabric or a contrasting one; raise the shower bar to ceiling height for a uniform curtained look, and tie curtain to bar with ribbon or braid. Skirt a sink with fabric to hide cluttered underworkings. Perk up an old-style medicine cabinet by making a picture frame of wide, flat molding and gluing it right on the cabinet door. Take advantage of space created by an unsightly recessed window: Hang sheer fabric against the glass; then build shelves across to hold perfumes and bath salts. Plants and pretty accessories will finish off the room, which is usually the most neglected one in the house.
The End of The Naked Bathroom.

It begins with Sears washable bath carpet.

If Sears has its way, no bathroom in America will ever go bare. Because a naked bathroom isn't very nice to step into. But Sears Cloud Supreme Carpeting is.

Soft, deep, fluffy as a cloud, it's made of long-wearing 100% DuPont nylon pile. So it's 100% machine washable and dryable. It's even backed with a thick foam cushion for extra softness underfoot. And Cloud Supreme is so easy to install yourself. All you need is an ordinary pair of scissors.

Choose from fifteen beautiful colors. At a beautiful price. Under $30 does it for the average five-foot by six-foot bathroom.

With a whole wardrobe of color coordinated accessories. Towels. Shower curtains. Bath rugs. Lid and tank covers. Available at most Sears, Roebuck and Co. stores and through the catalog.
Start fresh with Belair.
Just the right touch of menthol.

A picturesque offer. Get this Super Colorpack IV Polaroid Camera for free B&W Raleigh Coupons, the valuable extra on every pack of Belair. To see over 1000 other gifts, send for your free Gift Catalog: Box 12, Louisville, Ky., 40201.

© 1973 BROWN & WILLIAMSON TOBACCO CORP.

18 mg. “tar,” 1.4 mg. nicotine, av. per cigarette, FTC Report August ’72

Arm yourself with KNOW HOW and you can hold the line against rising food prices, wipe clean today's miracle materials, grow exotic vegetables—and save your precious trees from a destructive blight.

Here are some tips to help you save money while spending it.

**DO'S FOR SMART SHOPPERS**

- Become an avid follower of newspaper food ads. Check those of more than one market, so you can take advantage of specials in each.
- Plan your week's menus from the ads. If you let food spoil, it means you've wasted money.
- Make a shopping list from the menus, but be flexible—you may find a great, unadvertised special you can substitute for a menu item. It will save in-store time—no back-tracking—and cut out that big money-waster: impulse buying.
- Know your market. Figure out the best time to shop. It may be the weekend with its specials, but check what may be happening other days. Some stores often have unadvertised sales to beef up business on normally slow days.
- Be a comparison shopper. Use unit pricing. Knowing the cost per ounce or pound of different brands and sizes can mean money to you.
- Read can labels to know what you’re buying—the contents are listed in descending order of amounts—and how much you’ll get, cup-wise.
- Make a friend of the man in the meat department. He's the one who'll help when you want a particular cut or need a smaller package of say, ground beef, than you find in the meat case.
- Store food properly as soon as you get it home. All the wise planning and shopping will have been futile if you let food spoil. It means you’ve wasted money.

**DON'T'S FOR SMART SHOPPERS**

- Try not to shop when you're hungry. Temptation can lead to buying unneeded items.
- Never hesitate to buy only the specials in a particular market. It's your money and no one says you must buy all your food in one store.
- Don't be disdainful of marked-down foods. Day-old bread is as nutritious as fresh. Fruits and vegetables are often reduced drastically when they may spoil. Be sure you can use or freeze them, or they're no bargain for you.
- Avoid buying large quantities of a product just because it's on sale. If you can't store or use it in reasonable time, or it doesn't fit your taste, you're spending unwisely. (continued)
MAKE YOUR MARKETING PAY OFF

Be alert to these tricks to cut your food bills. Though individual savings may be in pennies, they'll add up to dollars in the long run.

- Eggs are the same, whether their shells are white or brown. Select the ones that are lowest in price and buy the grade to fit the use: B and C are fine for general cooking and baking; A and AA are the ones for poaching, frying and boiling, when appearance is important. Which size to buy? If the difference in price of two sizes of the same grade eggs is less than 7 cents, the larger size is the better buy.

- Stretch your milk money with instant nonfat dry milk. Keep it on the shelf to use as a recipe ingredient. For drinking, at pennies a quart, reconstitute as package directs. Or if you prefer, mix with equal parts regular milk.

- You'll pay about half as much for margarine as for butter. For some cooking, you can cut costs even more with oil or shortening. Combine either with equal parts of margarine to add flavor.

Figure the cost of meat on the basis of edible servings per pound, not cost per pound. The chart shown below is only a guide, as prices vary from week to week and often from area to area.

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**FOOD PRICES**

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<td>Spareribs, farm or country style</td>
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<td>Boston butt</td>
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**CANNED**

- Canned, frozen and packaged foods come with built-in convenience. Some, like frozen orange juice and refrigerated biscuits, are among the biggest bargains around. Others, like ethnic foods, vegetable combinations and frozen waffles, cost more than they would if you made them from scratch. You must decide whether it is worth spending extra money to save the time and labor.

- Since the greatest part of your food budget goes for meat, you need the most know how in that department. Steaks, roasts and chops are the most expensive because they represent only a small part of the carcass and are most in demand. Less tender cuts are just as nutritious and will give you more lean meat per pound. And don't overlook variety meats. They are economical and nutritious.

- Figure the cost of meat on the basis of edible servings per pound, not cost per pound. The chart shown below is only a guide, as prices vary from week to week and often from area to area.

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**—Frances M. Crawford.**
CLEANING RIGHT FOR NOW

Keep things shining with a cleaner suited to the task at hand.

Today's materials and finishes play a big part in easing home cleaning problems. But a bit of know how is needed to care for these "modern miracles" properly—so they'll look good longer and give you more wear-value for your money.

Fiber glass, in curtains and draperies, is resistant to most chemicals, but has a low abrasion resistance—so it should not be machine-laundered unless label recommends it. To hand-wash, fill a tub or sink with enough cool water to immerse fabric. Add liquid laundry detergent and dip fabric up and down several times; don't rub or scrub. Let soak 10 or 15 minutes, dipping occasionally. Rinse well in cool water and shake excess water out. You may want to wear rubber gloves, because fiber glass tends to shed tiny particles that can irritate skin.

Plastics, whose uses range from dinnerware to furniture, should be washed in warm water and detergent with a sponge or soft cloth. Don't use abrasives, as many plastics scratch easily. Don't put in the automatic dishwasher unless label says the item is dishwasher-proof. Many plastic shower curtains, tablecloths and place mats can be machine-washed in warm water, using a short wash cycle.

Acrylic plastics, such as Plexiglas and Lucite, are heat-sensitive and easily scratched. They should be cleaned with warm water and detergent—and the softest cloth possible. Never use abrasives or window-cleaning products. Apply gentle pressure when cleaning; rubbing can scratch and cloud the finish.

To reduce static electricity that causes acrylics to attract dirt and dust, always dust with a damp cloth. Or try an anti-static cleaning/polishing compound. To shine and protect the surface, apply a thin, even coat of auto paste wax, using a soft cloth; buff with another cloth.

Plastic laminates, in cabinets and counter tops, are usually wiped clean with detergent and water, but very stubborn stains may require a light scrubbing with very mild cleansing powder. Harsh abrasives, scouring powders, peroxide and strong bleach can dull the surface and make it vulnerable to future stains. To renew surfaces dulled by use and abrasive cleaning, apply self-cleaning wax.

Enamel in cookware, cabinets and appliances—either baked enamel or acrylic—should be cleaned only with warm water and detergent. Harsh abrasives and strong chemicals can damage the surface. Porcelain enamel, glass fused to metal as a finish mainly for tubs and sinks, is stain-resistant, except if it is scrubbed repeatedly with abrasive powdered cleansers. You can extend the lifetime of a new sink or tub by avoiding abrasive scouring from the beginning. Use baking soda or a mild non-abrasive cleaner applied with a damp cloth or sponge. Scratching is more severe if powders are applied dry. Also effective are heavy-duty household and specialized bathroom cleaners available in spray form. Use according to label directions. If you have doubts about the reaction of the surface to a particular cleaner, test first on an inconspicuous spot.

Stainless steel can usually be cleaned by wiping with an ammonia/water solution. To avoid water-spotting, rinse and dry thoroughly. For stubborn stains, use a stainless-steel cleaner or a regular powdered household cleaner that doesn't contain bleach. Rub in the direction of polish lines, for maximum effectiveness and to avoid marring surface. Chlorine bleach and alcohol can corrode finish.

Aluminum is rust-resistant. Ordinary washings with water and detergent should be sufficient, but some spots and stains may require steel wool or special aluminum cleaner. Always rub in the direction of polish lines. If cookware becomes darkened by alkalies, boil a cream of tartar/water solution in it. If your aluminum cookware has a colored anodized finish, be wary of high oven temperatures and the dry cycle of an automatic dishwasher. High heat can diminish or even remove color.

Chrome has a bright, shiny finish that's easy to care for with detergent and water. Buff with a clean, dry cloth or towel to bring up shine. Chrome scratches easily, so avoid abrasive cleansing powders or scouring pads. For stubborn soil, use special chrome cleaner.

Teflon, the nonstick finish, should be washed thoroughly in hot, sudsy water to prevent a grease/food buildup that can eventually stain the finish or dull its nonstick properties. Impregnated plastic or nylon pads may be used, but avoid steel wool, metal scouring pads and abrasive cleaning powders. A home remedy for stains: Combine 2 tablespoons baking soda, 1/2 cup liquid chlorine bleach and 1 cup water in the pan; simmer 5 to 10 minutes. Wash, rinse and dry.—Jeanne M. Bauer
Here's how to decorate those sliding see-through marvels that serve as doors and windows, too.

Sliding glass doors are the pacesetters for much of today's casual living (see April AH). As such they are a dominant architectural feature wherever they are used, and deserve an appropriately important decorative treatment. Their prominence is underscored by their size: The units are at least 6 feet wide and nearly 7 feet high; some may stretch from wall to wall and from floor to ceiling. Since sliding glass doors define a traffic lane, the area in their immediate vicinity should be clear of furniture. They stand alone, so they need all the ingenuity you can muster to enhance their impact on an overall decorating scheme.

Sliding glass doors relate and unify indoor and outdoor areas; any decorative treatment should cement that relationship, and should also be equally becoming to interior and exterior spaces. Light and privacy are factors to consider in determining whether the treatment should be sheer or opaque or a combination of the two, depending upon season and orientation. A see-through treatment is ideal where privacy is assured, the view is worth looking at and maximum daylight is desirable.

The conditions may not remain constant, however. A case in point: Sheer curtains, welcoming daylight in gloomy winter months, may admit excessive glaring sunlight in summer. Conversely, casements may be fine for summer, when outdoor foliage provides privacy, but undesirable in winter, when natural screening vanishes and barren trees present a dismal outlook.

Lined draperies may be a perfect companion for your furniture, but are seldom attractive when seen from outside. If you must use them, stay away from the neutral nothingness of conventional lining fabrics; instead, try a fabric in pale, solid tones color-keyed to furnishings of the deck, patio or porch beyond the sliding glass doors. Or hang lined draperies over sheer casement curtains and, for a lighter summer look, store the draperies, using the casements alone.

To have your sheers and your privacy as well, use a textured sheer for full, unlined curtains. Top off the arrangement with a valance concealing strip lighting (available from lighting and electrical-supply dealers). The after-dark effect is dramatic, and right-fully so, since source for the scheme, a theatrical lighting technique, light-washed curtains appear rich and substantial from inside, and the low-lighted fabric is just as effective aing for assuring after-dark privacy blotting out nighttime blackness behind the glass.

Simple but smashing is a door-to-floor-length window shade covering adjacent patterned walls. For shade back in the rays of the sun, use reverse-roll hardware, so shade rolls up over front of roller. The custom detailing with a shaped box, fringe or a wide braid box to create a valance effect when shade is rolled up.

If a shade is used in conjunction with curtains, be sure the rod return is enough to accommodate the roller shade.

Another important pointer: In any arrangement involving draw curtain draperies, be sure to choose a side-draw traverse rod that bundles the curtains in front of the fixed-glass panel, leaving the operable panel free and clear of view. Even better, where view and privacy justify maximum exposure, extend curtain hardware beyond the door on one or both sides. That way the curtains, when open, will bundle against the window and reveal the entire glass area.

If the winter look for your sliding glass doors is covered, consider a lighter treatment for the balmy seasons. If the doors are in a sunny, secluded location, why not dispense with curtains altogether and turn door area into a mini greenhouse? Set a glass-shelved etagere above the fixed-glass panel and cram shelves with plants. Colored glass tiles, pitchers and jugs are great containers for greenery. They create a sensational stained-glass effect when sunlight streams through. Erase nighttime blackness outside by focusing spotlights on a pretty garden set that will be handsomely framed by sliding glass door.

In a heavily trafficked area, when doors remain open most of the summer, replace winter curtains with strands of sliding shoji panels set with caning extend styling theme to cover or frame window/door.
bamboo beads, the kind used in bygone summers in the doorways of bakeries and barbershops. The look is strictly casual, the effect distinctly delightful, especially when passing breezes set the bamboo curtain in gentle motion.

Another version, more glamorous and formal, uses cascades of fine chains (available at hardware stores), which reflect twinkling light with every movement. Tie back the chains to one side (the fixed-glass side) in a big, beautiful swag. An added bonus for both styles: absolutely no maintenance.

For a trimmer look, try vertical louvred blinds. They come with their own overhead track, draw like curtains and are adjustable even when closed. Use two or more colors and achieve a bright, wide-stripe effect inside and out. You can order vertical blinds in a window-shade material that is washable, or in an upholstery fabric that relates to your room decor.

If you already own conventional Venetian blinds for your sliding glass door, give them an unconventional look by sheathing slats in suede-finish peel-and-stick wall covering in a rich, dark shade. Stitch wide dark-on-white upholstery trim to tapes; reassemble and install blinds. The sleek, sophisticated look is made to order for city-apartment sliding glass doors that open onto a terrace facing someone else's terrace.

Austrian shades—soft and delicate in a simple, gauzy cotton—are ideal for glass doors in a traditional bedroom or dining room. Hang them from the ceiling, so they have room to gather in graceful scallops across the top of the door frame.

A more tailored treatment, the Roman shade, drawn up into crisp, horizontal accordion folds, is particularly flattering to a distinctive patterned fabric, since the surface is flat when the shade is lowered. A print that duplicates fool-the-eye perspectives, or a scenic motif, is a good choice for this style. Where a plain fabric is preferred, make your Roman shade in a coarse linen-weave or a bright-colored duck. Shape the hemline and finish with a wide, flat braid. Hide board at top of blind with a flat valance of the shade fabric, similarly shaped and trimmed.

An effective cooler for shading a hot spot—curtains hung outside sliding glass doors. Anyone who has traveled along the coast of the Mediterranean will recall seeing colorfully curtained balconies on villas facing the sea. Order your outdoor curtain from an awning maker in durable canvas (some of the new ones have charming patterns); install it from a trellis or softfr at least 2½ feet beyond the door to allow free passage for people and breezes. A zingy "now" treatment for op-art lovers: Hang inexpensive 8-foot-drop, white matchstick bamboo blinds from ceiling above sliding glass doors. Paint a supergraphic on your wall and continue it across the blinds. The blinds' design disappears completely into the bundle when blinds are rolled up.

Buy a low-priced bamboo blind, big enough to cover glass door and frame, and give it a high-priced look by weaving flat ribbons, rug yarns or upholstery braid and trim in varying widths in and out of the bamboo slots. Pick up colors used in other furnishings.

Are you a needlework nut? Have your spouse or your local lumberyard make a simple cornice for your sliding glass door out of 1-by-6 lumber or 6-inch-wide planks of ¼-inch plywood. Cover the cornice with colorful burlap on which you've embroidered a Bargello border of your own design. Allow enough burlap above and below the border to wrap around the cornice; staple, tack or lace burlap securely to back of cornice board, tucking raw edges under. Then make matching curtains, with the Bargello border above the hem.

Another version: striped ticking fabric, with embroidery worked between the stripes. If you plan to launder curtains, be sure to use preshrunk material and washable, colorfast embroidery yarn.

Sliding glass doors, by their very contemporary design, are an anachronism in a period setting. So if you're a stickler for authenticity, minimize any visual discord by disguising doors with floor-length cafe curtains below and tieback draperies, also floor-length, above. Treat windows similarly. When the indoor-outdoor season arrives, remove cafes, leaving draperies in place to maintain decorative unity of door and windows.

Where a crisp, no-nonsense dressing is indicated, consider an architectural treatment such as one of the following:

Shoji screens—rigid panels installed on slide-...
All across the country, families are discovering the fun and rewards of growing their own vegetables. And home gardening gets more interesting every day, thanks to horticulturalists who are cross-pollinating seeds and creating all kinds of exciting, delicious hybrids. Here we explore just a few of today's home-grown exotics, but if you'll browse through seed racks or catalogs, you'll come up with lots more that you can plant now. Our collection comes from W. Atlee Burpee, Robson Quality Seeds, RH Shumway Seedsman and George W. Parks Seed Co. All their catalogs are free, and we list their addresses at the end of this article.

PURPLE HEAD CAULIFLOWER
It's large, it's purple, and it tastes somewhat like broccoli, but milder. Because of the delicate taste, many prefer it to either white cauliflower or broccoli. The purple is easier to grow than the white, and is a good variety for freezing. (Burpee)

GOLDEN MIDGET SWEET CORN
These 4-inch ears of sweet corn are tender and flavorful, and just the right size for packing in home-freezer cartons. The stalks grow about 3 feet high, and each plant produces 3 to 5 ears. Very early maturing, midget corn can be planted throughout the season. (Shumway)

WHITE BEAUTY EGGPLANT
For an eyebrow-raising delicacy this eggplant, pure white inside and out, just can't be beat. Tasty and medium-size, it's a hardy eggplant and blemish-free. (Parks)

RED OKRA
Rich red pods sprout prolifically on a red bush. Great fun, and they make a tasty and colorful addition to salads. When cooked, they turn green. (Parks)

MUNG BEAN SPROUTS
You can grow sprouts in your kitchen; so apartment-dwellers, get in on the home-gardening fun! You plant the seeds in a shallow dish of water; in 5 days, the tiny sprouts—delicious in salads or Chinese food—are ready to eat. (Parks)

WHITE RADISH
This particular white radish has exceptional crispness and tenderness, and a wonderful mild flavor. When young it is juicy and sweet, nearly round, with pure white skin and flesh; it flattens in shape as it grows. The best time to eat it is when it is 3/4 to 1 inch across. (Burpee)

VEGETABLE SPAGHETTI
Serve your friends an Italian meal that's low in calories! This amazing 5-inch oval vegetable, member of the squash family, is ripe when it turns the yellow-

Serve White Beauty eggplant as a change-of-pace delicacy.

CELTUCE
Long and narrow, celtuce is, of course, a combination of celery and lettuce. You can use the leaves as lettuce or boiling greens, and the central stem can be eaten raw or cooked like celery. Leaves have four times the vitamin C content of head lettuce. (Burpee)

ROYALTY PURPLE POD BEAN
Round, tender and stringless, these pods have a very aristocratic name and an unusual rich flavor. They're purple, of course, but they cook green in two minutes—a built-in blanching indicator for freezing. And bean beetles avoid this plant, which is delicious fresh, frozen, canned. (Shumway)

RED OKRA
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In July of last year a pleasant community—much like yours, perhaps—was under siege. Lakewood, N.J., was suddenly inundated with gypsy-moth caterpillars by the millions. Caterpillars were everywhere—on streets and sidewalks, on roofs, even in houses—and they defoliated all of the town's trees.

Lakewood was not the only community to experience such mayhem. That same summer, more than 1.3 million acres of trees in suburb, city and countryside were similarly stricken. The worst blight was in the Northeast, but the gypsy moth is a true gypsy, and has wandered as far afield as Virginia, North Carolina, Florida, Alabama, Texas, Minnesota, Wisconsin and Ohio—sometimes "hitchhiking" on trailers and campers. The caterpillars prefer oak and apple trees, maples, most birches, cherries, elms, willows, beeches, hemlocks, cedars and spruce—a list that makes most parts of the country vulnerable.

Since the European gypsy moth first appeared in this country about a century ago, there have been periodic gypsy-moth population explosions in the New England area, each lasting two or three summers. But in the last 15 years, the number and extent of these outbreaks seem to have gotten out of hand—perhaps, environmentalists say, because indiscriminate use of DDT until 1958 altered the ecological balance by wiping out many of the gypsy moth's natural enemies.

To understand the problem and its threat to your shade trees, you should know a bit more about the gypsy's life story. The moth emerges from the egg as a caterpillar in late April or early May. It is carried by the wind (sometimes 20 feet, sometimes 20 miles), then lands on a tree to feed. Fully grown, it is two inches long, yellow-brown in color, with red and blue spots. Starting in early July or a bit later, the caterpillars pupate, forming crusty, dark brown cocoons. From mid-July into August, the moths are emerging. Males are small and dark, with black marks on their backs; females have similar markings, but are lighter in color and larger, with a wingspread of 2½ inches. After male and female mate and before they die, the female lays her eggs. The 2½-inch-long egg masses, which have the color and texture of natural suedé, contain about 600 eggs. The female is careful to lay each mass in a protected area—under a branch or behind a rock, since eggs must endure the long winter before caterpillars hatch and start eating.

What will defoliation do to your trees? It takes repeated attacks to kill most hardwoods, including oak. But defoliation does weaken a tree, leaving it more susceptible to disease or attack from other insects. In the forests, according to the National Audubon Society, defoliation kills the weakest trees.

In Europe a host of natural enemies keeps the gypsy moths down. Besides parasites (usually wasps) and predators (including white mice and many birds), there is a virus disease that wipes out most of the moths if the population gets too high. Here, not as many natural enemies exist, although the U.S. Department of Agriculture, working toward a system of natural controls, has started to import and release them. The gypsy moth, like other creatures in the ecosystem, functions in cycles. Occasionally it overcomes its natural enemies and has a short period of high population. Then the antagonists rebound and force its number down to a manageable level.

Federal and state authorities have been fighting the recent outbreaks by wide-range aerial spraying of a pesticide called Sevin, which kills off most of the gypsy. But Sevin kills bees and other insects, too, including the gypsy moths' natural enemies. Many environmentalists insist that this spraying is useless. The gypsy moth, however destructive, is here to stay; it's part of our ecosystem, they say. All we can do is try to contain it in the present high-inestation areas. In time, its natural enemies, plus judicious use of spot spraying, will turn the gypsy into just another friendly insect adversary—hopefully.

But what can you, the homeowner, do right now, when the caterpillars are dropping from the skies and eating your beautiful maples right into oblivion? The first thing, says New York naturalist Dan Smiley, is to make sure that your trees are healthy: "Add fertilizer and plenty of mulch; water them infrequently and heavily, rather than the other way around." And aim for a diverse habitat—lots of trees.

There are also more direct methods you and your neighbors can use in dealing with the gypsy. When the caterpillars first appear (which should be any day now), pick them off the trees and drop them in kerosene. And use a BT spray—a bacterial insecticide that puts the caterpillar (but not other insects) out of commission by infecting its digestive tract. Sold as Dipel, Biotrol orthuricide, it is a soluble powder that will kill the caterpillars when they're small; but since the eggs don't all hatch at once, you'll have to spray two or three times, all told. There's one drawback to BT spraying: It kills all leaf-eating caterpillars, including those that turn into butterflies.

When the gypsy is in the cocoon stage, you can cut them down and drop them into kerosene or fire. A weapon against the moth stage is due soon: a trap that duplicates the female moth's sex-attractant.

Starting each August and continuing through fall and winter, you should carry out periodic search-and-destroy operations. Look for egg masses in any protected spot; scrape them off and drop them into kerosene or fire. Don't scrape them off unless the ground, they'll hatch anyway.

Last, and most important of all: If you are somewhat of a gypsy yourself, check your trailer before you leave home and after you come back from some far-off campground. Look in all protected spots—under the body, in the trailer hitch, in gas-bottle rims. When you find the eggs, scrape them off and dump them in kerosene. It's messy, but you may save your hometown, or someone else's, from the invasion.—Eileen Denver Mimso
It might be a book to help you entertain children, finding a "date" for your dog—or growing a 100-pound pumpkin.

WHAT TO DO WITH THE KIDS?
Coping with children is made much more fun by a series of books from Price/Stern/Sloan Publishing, Inc., in Los Angeles. Where to Go and What to Do with the Kids in Chicago is the title of one; others focus on New York, San Francisco and Los Angeles. These $2.95 soft-cover books list places for youngsters to go horseback riding, bicycling, boating, kite flying, ice skating, just about anything. They also list theaters, puppet shows, parks, museums, farms, short out-of-the-city trips and restaurants—all with kid appeal.

GARGANTUAN GOODIES
"The Big Apple," one of the daring dance crazes back in the '30s, is now on edible reality: Stark Bros' Nurseries in Louisiana, Mo., have developed a jumbo apple that weighs two pounds, is five inches wide and has a tangy flavor. And if that sounds like science fiction, how about a pumpkin that's 70 inches across and weighs in at 100 pounds, or a giant tomato with more than two pounds of heft? You can grow any of these gargantuan lands other tasteful oddities—see "Way Out Gardening," page 281 yourself. For the giant pumpkin or tomato seeds, write W. Atlee Burpee Co. (in Philadelphia, Pa.), the firm that offers $10,000 to any person who sends in seeds that will produce a pure-white marigold.

CRAWL TO VICTORY
In Jacksonville, Fla., there's an annual Mother's Day event that no one likes to miss—the Diaper Derby. A large circle is drawn on the beach in front of the lifeguard station. Babies under a year are plumped down, and the first one to crawl to his mama gets a mini-trophy.

NEW BREED OF PARKS
The old-fashioned amusement park may be obsolete, but in its place we now have "theme" parks. Two impressive just-opened ones illustrate the genre. Carowinds, a multimillion-dollar project 10 miles south of Charlotte, N.C., straddles the North and South Carolina state line and features historical settings—all with the heritage of the two states in mind. It's bigger than California's Disneyland and Houston's Astroworld.

PLUMBING FUNNING
A leaky pipe in your home may not be your idea of fun, but it's the basis for an amusing new card game from Parker Brothers called "Waterworks" ($2.89). Players are dealt cards with three kinds of pipes illustrated on them: copper, which never leaks; lead, which is vulnerable to leaks; and lead that is already leaking. Other cards show spouts, taps and faucets; the players get small wrenches for leaky pipe repairs. The object of the game is to be first to assemble the proper cards for a complete, nonleaky pipeline. As an added touch, the 110 cards come nested in a card tray shaped like a bathtub. By the time you and yours finish a game, you should all be accomplished plumbers.

—Louis Botto
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Look again it's stainless. For a sample Modern Antique teaspoon mail with 25¢ to: Oneida Silversmiths, P.O. Box 1, Oneida, New York 13421. The 50 pc. service for eight, $59.95, is available at fine jewelry and department stores. AD855

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ONEIDA
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Night driving should be a delight. There are fewer cars on the road, and there's no blazing sun with its heat and squint. Yet many people are apprehensive about being on the road at night, and statistics show that accidents triple after the sun goes down. It's dark at night, that's why.

Driving a car depends on information that is 90 percent visual. A deaf driver is minimally handicapped, but a blind driver is an impossibility. And for the same reason that all cats look gray at night, all night drivers are relatively blind—there isn't enough light. Visual acuity drops by five-sixths, ability to distinguish contrast by six-sevenths. And headlights, as bright as they may seem when looming at you directly, are limited by law to relatively feeble flashlights, compared to what eyes need to see well.

This brings up another nighttime driving problem: glare recovery. Your eyes do adjust somewhat to darkness—in a movie house you can see latecomers groping for seats—but a sudden flash of light destroys the adaptation. Struck by headlight beams, your pupils quickly shrink to pinholes, then gradually crank open again in the darkness that follows, leaving you in a relative grope for the road while the adjustment is made.

Some eyes recover faster after glare than others. And some eyes simply see better at night. In this respect eyes are like camera lenses. A lens set at f 5.6 needs much more light to function than one opened up to f 1.4. Trying to make a camera function with less light than it needs only wastes film; trying to make eyes see under similar circumstances can be deadly. It's safer for some people to hang up their car keys when the deep purple falls—or to turn the driving over to others.

The "others" are most likely to be drivers who are younger, who do not smoke and who eat properly, because age, tobacco, diet—including vitamin deficiency, particularly vitamin A—are factors in night blindness. So is fatigue. Tired eyes are slow to react to the passing parade of glare. Tired eyelids are quicker to droop, too, dulled by the infinity of that ever-present center line and the monotonous soldier-file of fence posts. The tired driver is probably not as demonstrably dangerous as the drinking driver, but he is a menace. And for all the lemon drops, coffee stops and cold blasts of air, sleep—just a 10-minute nap—is the best cure for drowsiness.

Another of the after-dark dangers are eyes that have been crinkled by bright sunlight all day, thus dulled into alarming inefficiency. That critical photosensitive matter known as "visual purple" has been affected without your even knowing it. Recovery to normal may take hours—maybe the very hours you are driving home. Protect your night vision during the day by wearing sunglasses, but take them off before driving at night. It's also a good idea to have a qualified vision specialist check your eyes specifically for night blindness. A wise driver knows his or her limitations and adjusts accordingly. If you are physically up to the demands of night driving but are still apprehensive about it, here are some hints that may help you:

**Drive by clues.** Accept the fact that you cannot actually see other cars at night; you only see evidence of them. You see their bothersome headlights full in your face or in your mirror. Or you see their helpful glow over the brow of a hill or reflected on fences and power lines. Drive on this evidence. You don't have to actually see the car; its lights are proof that it is there. Most important to you is the right edge of the road—your edge. Use the light from the approaching car to see farther along your edge than your lights allow. Note anything unusual—culverts, signposts, and pedestrians (!)—you'll be passing them (continued)
A well decorated room starts with a Waverly fabric.

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with diminished vision. As the oncoming car gets nearer and finally passes, keep your eye at the outermost limits of your own dimmed beams, and run your eyes along the road edge as though you were sewing a seam.

---

**Check your equipment.** Make sure all your lights are working. Besides reducing your ability to see the road, being a one-eyed Jack is inviting a sideswipe. Make sure, too, that your headlights, windshield and rear window are clean. Road film on your headlights cuts the amount of light they throw; dirty windows make it a strain to see what the light is showing you. While you’re at it, be sure headlights are adjusted properly. If aimed too high, they will merely head off into infinity, and approaching drivers may writhe in agony. If headlights are aimed too low, you might hit something before you see it.

---

**Pick a pioneer.** Particularly on a road you don’t know, it’s nice to find a car going your way and at your speed. Stay well enough behind so your lights won’t trouble the other driver. But don’t lock your attention on your pioneer; stay alert. If you get too carried away, you could end up in a stranger’s garage.

---

**Flick your lights.** Going from dim to bright, bright to dim, every so often helps you gather clues you need to drive by. Dimming, too, is an essential courtesy for oncoming cars or for those whose rear-view mirrors you are dazz-ling. Dim as you crest a hill; you’ll have light on the downslope of the road sooner. Use high and low beams intermittently on a twisting or hilly road, “aiming” them specifically at what you want to see.

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**Be wary of the twilight hours.** Few drivers realize that being seen, not seeing, is the main reason to use lights in late afternoon and evening. And too many ignore state light-up laws. Twilight is a dangerous transition time when some cars have lights on, others do not. Don’t worry the question; it’s safer to put lights on early—and nag other cars by blinking at them to do the same. Use low beams, not parking lights. In some states it’s illegal to use parking lights except when you’re standing at the curb; in all states it’s dangerous to drive with them.

---

Be aware that darkness doesn’t “fall.” It grows out of the shadows, and the sky may still be bronze blue when the cats below have long since turned to gray. Lower your sun visor to block out that upper half of the world, and keep your eye’s “light meter” from giving a false reading.

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**Don’t focus—scan.** It’s characteristic that low light levels register best on the periphery of the eye. You can actually see better at night by not focusing right on an object, but by looking to one side or the other. Sweep with your eye; scan like a radar beam.

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**Find your own speed.** Adjust your pace to what you’re comfortable with. If other motorists are going faster on a highway, maybe they see better. Don’t be rushed—unless, of course, you’re moving slow enough to be turning into a mobile roadblock. If every time you drive at night, you collect a stream of traffic behind you—like the tail of Halley’s comet—hark back to the suggestion that you hang up your car keys at night. If, on the other hand, every other car seems to be merely creeping, you may be “over-driving” your headlights—that is, driving too fast for the amount of road your headlights illumine. A speed of 60 miles per hour is a good nighttime limit, depending on the weather and the general lighting conditions. If you go faster, when you do see the stalled car in the road or the bridge that is out or the spilled cargo truck, you’re likely to hit it before you can stop.

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Many safety experts advise drivers at night to slow down as oncoming cars approach. Maybe their overzealous followers are the ones who are constantly braking, braking, braking as they drive on crowded highways, their erratic pace becoming magnified until it causes serious disruptions down the line behind them. If you have to use your brakes in such a manner, chances are your pace is not a comfortable one. Good drivers, day or night, seem to maintain a nearly constant rate of speed, as smooth as boiled frosting. An even speed is the safest speed; it makes life easier for your road companions—and smoother for that sleeping passenger whom you’re going to nudge awake in a few minutes anyway. You want that person to be rested enough to take over the driving; you’ve stitched enough right-edge seams. END
DECORATING

Just as it was in colonial times, the kitchen today is the hub of the house—family room and cooking and dining area all in one. And the lived-in kitchen of the '70s is as exciting to decorate as any other room in the house, with new appliances and interior building materials that smashing combine beauty and practicality (see pages 80–85).

Most of us have a dream kitchen: Mine belongs to friends who remodeled an old house and turned the kitchen into a family gathering place. They planned the room around a splendid outdoor view, opening up one wall with sliding glass doors. Now the room is continuously flooded with natural light, and plants in pots flourish in every corner.

My friends painted the nondescript wood cabinets and ceiling a smoky blue and put terra-cotta tiles on the floor, adding Oriental rugs as warm accents. For counter tops and dining table they used good-looking butcher block. Dining chairs are ladder-backs painted glossy terra-cotta and topped with cushions in rust-and-blue checked denim. The same material covers a banquette that sits cozily next to an old Franklin stove in the corner. It's a kitchen that draws one and all and where the simplest meal is a pleasure. Its charm does not result so much from money spent but from a clever combination of materials and a sophisticated approach to color.

One way to use your decorating dollar wisely is to select one material and make it work for you in a big way. Take paint, for example. I know one woman who transformed her kitchen with it: She painted everything shiny white, then used half-round bamboo moldings painted apple green to outline all her cabinets. To complete her bright new kitchen, she hand-painted spring flowers on each cabinet door and on her white window shades, and put down new flooring of bright-green sheet vinyl. Another friend worked dramatic paint magic on a small apartment kitchen. He used chocolate-brown paint on walls and ceilings, thus making the dark-brown wooden cabinets recede. He put natural-finish pine shutters on the windows and covered one dark wall with a series of butcher-block shelves where dishes, baskets and glassware create a bright relief.

Wallpaper can change a kitchen, especially when it's used in strong patterns or color contrasts. For a crisp new look, you might combine a blue-and-white stripe with red vinyl flooring and white-painted shutters. Don't underestimate flooring as a room-changer. Resilient flooring, the warmth of all-purpose carpeting, the luxury of tile—all are available in a great range of colors and patterns.

Put down new flooring, paint the cabinets, tile the walls, hang up greenery—whatever you do, your new kitchen will reward you a million times over! —Helene Brown

Sears do-it-yourself Mirror Squares.

They make any room look bigger. Brighter. Beautiful.

Take a small bathroom, watch it grow. Choose a dark dining room, let the sunshine in. Pick a barren spot over a mantelpiece. Or above that antique love seat. With Sears Mirror Squares you can turn any old room into a beautiful new room. Instantly. Simply. Inexpensively.

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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.
"HOUSE OF THE YEAR" WINS IN TEXAS

The Chris Almanzas (left) are the Sweepstakes winners of American Home's Debut '73 "House of the Year," the $35,000 Highlander (bottom).

These are happy days for one American Home-reading family. They're winners of the Debut '73 Sweepstakes grand prize—the beautiful eight-room contemporary home (below, left) that was featured in AH as "House of the Year" last October. That month, Mrs. Rosie Almanza of Houston, Tex., walked into Finger Furniture Co. to buy a wall clock. The salesman reminded her to fill out an entry blank for the Sweepstakes, which was sponsored by the Home Furnishings Council, representing some 2,100 furniture, carpet and bedding manufacturers and retailers. "So I bought a clock, filled out a card—and won a $35,000 house!" exclaims Rosie.

Her prize is the factory-built Highlander, designed in collaboration with AH editors and manufactured and donated by Boise Cascade, producers of Kingsberry Homes. The house is roomy and comfortable, its spaces flowing into one another. Living areas with clerestory windows and soaring ceilings are wrapped around a two-story core containing bedrooms and baths.

As soon as she won her prize, Rosie, husband Chris, an export manager, and their two daughters, Sylvia Ann, 15, and Rhonda Kaye, 5, trekked to the nearest Highlander model (in El Dorado, Ark.) to survey it firsthand. "We all enjoy the country and do a lot of camping," says Rosie, "and we love the Highlander because it fits so well in the countryside. That's where I'd like to have the house—just as it appeared in American Home, with trees all around."

Frank Carter of Kingsberry reports: "Since the Highlander first appeared, it has sold faster than any of our other houses its size. We're really proud of it!" All across the country, from Maine to Texas, families are buying this handsome home for either primary or vacation living. They're putting it up alongside lakes, in towns, deep in the woods; redwood siding gives it a natural look that fits anywhere. And, like the Almanzas, they're discovering that the Highlander is a prize of a home. END

Ronson introduces a new contemporary table lighter

At a new contemporary price: $12.95

We present Carousel: A most marvelous lighter value that's even more exciting to light. A fingertip touch adjusts the flame lower for cigarettes, higher for cigars and pipes. It works on tasteless Butane, from a Ronson Multi-Fill injector. Fuels in seconds, lights for months, lasts for years. That's pretty close to perpetual light.

Us Tareyton smokers
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than switch!

Tareyton is better/Charcoal is why

Tareyton's activated charcoal delivers a better taste.
A taste no plain white filter can match.


King Size: 19 mg. "tar", 1.3 mg. nicotine; 100 mm: 20 mg. "tar", 1.4 mg. nicotine; av. per cigarette, FTC Report Feb. '73
We know your old Frigidaire refrigerator still works great. But look.

We know it’s reliable. We’ve been making reliable refrigerators for 55 years. If you hate to part with it, paint it up and put it down in the basement. Or give it to your daughter-in-law. And you won’t have to bother with the messy chore of defrosting. Ours is Frost-Proof. It defrosts all by itself.

If you had one, you wouldn’t have to run out for ice every time the family comes over. Our automatic icemaker, a convenient option, can feed out ice all day long.

We know your old one’s hard to replace. But our 3-door refrigerator (one door for the refrigerator, one for the freezer and one for the ice cube section) let the kids go in and out of it without exposing all the frozen foods to warm air. And you won’t have to bother with the messy chore of defrosting. Ours is Frost-Proof. It defrosts all by itself.

We’ve got rollers on our new one, too. So, you don’t have to push and pull so hard, just to clean behind it.

Come on. When you see all the things we’ve built into our new Frigidaire refrigerators, you’ll realize what you’re missing in your great old refrigerator. Come see one this weekend. You’ll see why...

Every refrigerator is not a Frigidaire.
Blue Onion, today's most popular blue-and-white pattern, deserves acclaim. It's fresh and cheerful and can be used with almost any other color. *Kitchen Sampler*, about 14 by 16 inches, is stamped on white Belgian linen, to be embroidered in shades of blue. Kit includes Peri-Lusta embroidery thread. Blue frame is also available.

*Place Mats* are to be cross-stitched, with a little outline stitch for form. Kit includes four mats and four napkins, all in Belgian linen. All edges of mats and napkins are completely finished with blue beauty-edge. Ceramic *Dinner Bell* adds a pleasant decorative touch.

*Needlepoint Pillow* (inset, below), size 8 by 16 inches, comes with yarn (no pillow form in kit) for design and background. All kits include easy-to-follow instructions.

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By Dorothy Lambert Brightbill

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Phoebe Fox

Set off by notions-counter ribbons, clockwise from top right: Stripes-at-a-Slant, Peppermint Candy, Polka-Dot Pop, Pattern Potpourri, Peppermint Squares.
Masquerader sofa-sleeper - unexcelled seating comfort and it's also a queen-size bed.

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Price is manufacturer's suggested retail price with polyurethane mattress for most areas; it may vary for fabrics other than shown.

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Day 2. A morning sightseeing tour of Seville is a memorable experience. You will see the grave of Columbus in the cathedral, the Alcázar, the Moorish Palace, Santa Cruz and the Murillo Gardens. Ample time is left for leisure and shopping.

Day 3. A full day of leisure in Seville. The afternoon is free for shopping and more sightseeing.

Day 4. After breakfast, your motorcoach leaves for Cordoba, one of the oldest cities in Spain. You drive through the picturesque countryside and high mountains arriving at Valdepenas for a leisurely lunch which is included. You continue through the Sierra Morena and arrive in Cordoba in the late afternoon for your overnight stop.

Day 5. A morning sightseeing tour of Cordoba will take you to the Arab and Jewish quarter, La Mezquita, the cathedral and the ruins of Alcázar as well as an unusual handicraft factory. Lunch is provided.

Day 6. A special side excursion to exciting Toledo with the House and Museum of El Greco, the ancient Synagogue, the cathedral and the Alcázar as well as an adjoining art and handicraft shop. Lunch is provided.

Day 7. After breakfast you leave for a beautiful ride through the countryside to Seville, Spain's most romantic and beautiful city. Seville is also known for its fine wines, lush orange groves, brave bullfighters and exciting flamenco. Arriving at lunchtime, you have the rest of the day to enjoy this enchanting city.

Day 8. The morning sightseeing tour of Seville is a memorable experience. You will see the grave of Columbus in the cathedral, the Alcázar, the Moorish Palace, Santa Cruz and the Murillo Gardens. Ample time is left for leisure and shopping.
Day 9. This morning you depart for Malaga on Spain’s Costa del Sol. For the next seven days you will live in your own deluxe, fully equipped luxury apartment, a Ladies’ Home Journal exclusive! A magnificent pool, discotheque and restaurant are on the premises. Your apartment is situated in one of the most exclusive areas with the heart of Malaga just minutes away. Torremolinos is just a short bus or taxi ride. Both cities thro’ with excitement, excellent shops, quaint arcades, restaurants and unlimited sight-seeing. Another Journal exclusive is a complimentary guest membership to the luxurious El Candelario private club that adjoins your apartment site. Golf, tennis, restaurants are at your disposal. Horseback riding, sailing, waterskiing and a variety of optional excursions to Granada and Tangier are available during your sunny holiday in Malaga.

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In the March issue of this magazine we addressed a letter to you, our readers, outlining the dimensions of our nation's potential energy crisis. To help us in our campaign for quality homes that live better and waste less, we asked you to fill out a thought-provoking questionnaire.

To say that we touched a nerve end is to put it mildly. As I write this, only a few days after that issue has reached you, we are inundated with your replies—thousands of them. Many of the returned questionnaires included thoughtful letters like the sampling that space permits, excerpted below. The results of this questionnaire will be tabulated to guide us in the editing of American Home. When all the answers are in, we will share this overwhelming response with those whose products can make our American homes better places to live, and with utility companies and government agencies as well.

In a future issue, we will publish the proof of your willingness to help conserve our natural resources.

I do not usually fill in surveys, but being an ardent subscriber to American Home, your article "Stop the World—or Use it Better" struck me as one that should be in every magazine. I'm all for progress in the right direction.

Mrs. Arthur E. Tkach
Yonkers, N. Y.

You seem to be offering "a better way" in a very, very nice manner—attractively packaged and inexpensively priced. Please continue to do your part. I appreciate the information in your magazine. It is an incentive without being cold and impersonal. It is also fun to read!

Jacquie Crist
Coordinator, Community Services
Portland Community College
Portland, Ore.

Your questionnaire is good, but one problem—not enough on apartments! With so many people living in them, either by choice or necessity, why not more interest in these great energy wasters? Please, help us apartment people.

Mrs. Earl Paige
Marietta, Ga.

I will be most happy to do my part if the building and appliance industries will do theirs. This year we plan to build our own home—one featured in American Home. In this way, we can have the quality and workmanship we desire.

Thomas W. Glosenger
Cincinnati, Ohio

I am chief nurse in a large industrial plant and very much aware of the problems facing all of us. I am involved in "noise pollution" in my job: We have tested work areas for noise levels, and have a continuing program of audiometric testing. The main problems we face are ignorance and apathy. There are a vast number of people who just don't believe crises can happen here!

(Mrs.) Shirley Dames, R.N.
Joliet, Ill.

As a citizen, I do not feel it should be my government's place to impose laws on me to make me appreciate the sources of energy. It is my love for my country that behooves me to act upon these crises. I hope your questionnaire makes many readers stop and think.

(Mrs.) Dorothy S. Jenkins
Decatur, Ga.

Have buyers decided they don't want quality, or have builders decided good workmanship doesn't pay? Could it be that well-built houses last too long? Having lived in a good home, I can attest to the fact that people appreciate quality.

Marjorie Roths
Ann Arbor, Mich.

Some of your questions lead your readers to think that the home-building industry is constructing inferior housing. Houses today are, with the new materials available, the best that have ever been built. What most consumers forget is that houses, like everything else made by human beings, are not perfect. For that matter, neither are consumers—being unable to do without many things that were formerly thought of as luxuries.

Mrs. T. J. Sterrett
Nashville, Tenn.

I am pleased to see your concern for our energy crisis. It is well that publications such as American Home turn their attention to this problem. However, let us not charge the individual citizen. Point your editorial finger instead at the huge and influential building industry and at auto manufacturers. Charge those who can affect the energy crisis—not the victims.

Ms. Joanne Blazek
Alliance, Ohio

The enclosed questionnaire by no means expresses all I am willing to do to preserve this country. I personally am not looking forward to seeing the oil rigs off our outer banks. And if I never had the gas to drive to the shore again, I would be awfully happy still, just knowing the shore was there and clean!

Marion Bulwinkle
Gastonia, N. C.

Thanks for your pressure to action. We hope the response to your questionnaire is good and that you are joined by other responsible magazines.

Julia Rhoads
Cincinnati, Ohio

I ran off copies of your questionnaire and gave them to my fellow employees. Since we all work for a company that manufactures and installs temperature-control systems, it is vital to us both as employees and as individuals that available energy is conserved and new sources be found. We appreciate the concern in this area.

Ms. B. J. Harrison
Portland, Ore.

American Home has the potential ability to alter some of our outdated attitudes... use your power effectively!

Michael Was
Warren, Ohio
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Come where it's cool

For years, people have been coming all the way up to Kool. Millions have switched from their hot-tasting brands to Kool's extra coolness. Now, here's a chance to get out of the heat, and into the "Koolhouse." It's a tensided canopied pavilion, 11' 2" in diameter, ceiling height 7' 6". You can easily put it together yourself. Great for parties, or just a little shade in your backyard. Ordinarily $1.99, the "Koolhouse" is yours for only $1.29 and one end flap from any carton of Kools. Put a "Koolhouse" in your yard this summer. And enjoy Kools, all year round.

KOOLHOUSE OFFER!

Special bargain price covers delivery of a complete KOOLHOUSE (pictured at right), including folding walls and door (with aluminum frames and fiberglass screening), heavy-duty vinyl roof cover, and a complete instruction booklet.

Allow 6-8 weeks delivery. This offer good until 12/31/73 (or while supply lasts) and is limited to U.S.A. It is open only to those 21 years of age or over.

Make certified check or money order payable to KOOLHOUSE offer, Mail to Box 3000KH, Louisville, Kentucky 40201.

☐ Please send me ______ KOOLHOUSE(S). For each one I enclose one Kool carton end flap (any size) plus $1.29.

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Nearly five years ago my husband’s father sent him a newspaper clip of the ad reproduced above. Soon to be married, Chip and I were having trouble finding an apartment, so the idea of our owning a house for $1 amused Mr. D., Sr.

But clipping the ad was only half a joke. As an architect, my father-in-law has specialized in restoring old homes and supervised more than one house-moving. Not surprisingly, Chip and his father were soon picking their way through the abandoned structure, which stood on land the Unitarian Church wanted for a parking lot. They agreed that the eight-room clapboard house, though in sorry disrepair (see picture above, left), was basically sound, adaptable to modern living and worthy of preservation. It was begun around 1730, expanded a century later and thought to be the second oldest house in the area. We bought it.

We also got married and moved into an apartment. (Today we are four, as you can see above, right.) Then we began looking for a suitable lot. It had to be nearby, since we were afraid to try moving the house very far. For more than a year, we searched in vain—until we saw what seemed the perfect site, on the crest of a hill. Chip, a real-estate broker, successfully negotiated an agreement to buy this land, which was not on the market.

The next piece of business was to engage the Merry Contracting Service to move the house. Chip plotted a workable route covering 1 1/2 miles from site to site. Before our house could travel city streets, obstructing telephone poles, traffic lights and wires had to be moved and later replaced. (continued)
WE BOUGHT A HOUSE FOR $1 continued

Having an old house with a new kitchen was my dream. Our GE kitchen (opposite) has every convenience and handsome Armstrong flooring. Counter tops are Textolite. That's Chad, 3½, "helping" me prepare for a party.

With cooperation from the town, a path was slowly carved out. It took months to prepare for the 3-day move. As the 30-by-36-foot house creaked off its foundation, church bells pealed and crowds gathered. Four months later, when plumbing, heating, wiring and new roof were done, we moved in and had a house-painting picnic. There were 4 electric sanders, 8 ladders, 10 gallons of paint and 22 people, whom we primed with pizza, beer and Coke to help us. The finished exterior, fully restored, is shown above. (continued on page 110)

Our cranberry-and-white dining room (opposite) is perfect for entertaining. Drapery pattern is the same as wallpaper, only in reverse.

Our house got a new home and a new look, left (top to bottom right): Hauled by truck and trailer, it inched its way under power lines and alongside trees and telephone poles. Securely braced, the house suffered only minor damage during the 1½-mile move. Later, friends joined in a pizza painting picnic, with all of us scraping and sanding before color went on. Chip and I have fussed over every detail of the restoration, down to the last mantel.
By Nancy C. Gray

A HOUSE THAT GREW WITH LOVE

When Jim and Wendy Drake built their cedar and glass house on a Santa Monica, Calif., hillside 10 years ago, they had three children. Today, there are six—Holly, 14, Matt, 12, Andy, 11, Steffie, 9, Alex, 5, David, 4—all in a house whose flowing spaces have been cleverly and simply expanded. Many of the changes were the Drakes’ own designs; architect William Wallace Reid gave them planning help. First, they opened up the small kitchen with skylights and a storage/snacking counter; then they slung a loft over the ground-level family room.

A boys’ bedroom and bath were created from unused space under the house, and portions of two upper-level decks were enclosed to become a small sunroom/studio for creative Wendy and a mini-bedroom for Holly. (continued)
Jim and Wendy Drake (top, right) oversee the lively indoor/outdoor world of their home (left), where rooms flow into one another and living decks elbow off the family room or spread out (center, right) from the sunny kitchen. Jim, a space-age science consultant, and Wendy have designed and built much of their colorful house themselves. One of his latest efforts is the Mexican-tiled fire pit the family (plus architect-friend Bill Reid) clusters around at left, below. Outside the street-level gate and garage (bottom, right), which is all that passersby can see of the Drake house, a pair of vans rests between family camping trips.
"This house is like bread: warm, brown and nourishing."

"When I bake bread," says Wendy Drake, "I use simple materials, and we have used simple materials—wood, glass, concrete—for our home. I add caraway seeds and raisins for punch; we've used color and texture. We all feel our home's yeastiness, the sense of adventure and growth within it; we're all warmed and expanded by the sunlight that floods it.

"Our son Andy says he loves riding his bike up the hill in the dark and hearing music from the house, seeing lights and people inside. Matt thinks the variety of spaces is great—there's one for his every mood. Steffie says she loves it because it's 'snuggly'!"

What is the house to Jim and Wendy? "It's simply our world. It says to the outside what we want it to say, and gives us on the inside all that our family has ever wanted from it." The Drake home, with its new space and liveliness, has finally come of age.
In her skylit kitchen (above), Wendy Drake cuts homemade bread for David, Alex and friend Lora Treadwell. Wendy, who loves the efficiency of a boat galley (the Drakes are avid sailors), patterned her kitchen after one. "Now I can cook standing in one spot," she exclaims. Wendy designed the counter, Jim built it and topped it with Mexican tiles. Wendy did much of the actual remodeling work on the house and is proud of her contribution to it: "It's the woman who's responsible during a remodeling. She has to know what's wanted; everyone—painters, carpenters, electricians—comes to her for decisions."

The young Drakes and their friends gravitate to the family room with its cozy new loft (left), which is perfect for TV-watching, game-playing and overnight sleep-ins (the big cushions are actually sleeping bags in disguise). Beneath the loft, Matt studies at the drop-down plywood tabletop; when its not in use, it flips up to cover Wendy's sewing cupboard.

Red-tiled dining table is Jim's design, tailored to seat all eight Drakes. In the background are Wendy's blow-up photographs of the kids. "It's our gallery," she says. "The kids love it."

Enclosing part of an open deck gave Holly this private retreat with sun deck beyond. On the other side of bed partition is Steffie's bedroom.

In front garden, the family lunches, suns and gardens. It's also Wendy's favorite place for knitting. Lapping water in the pool cuts outside noises and cools the hottest days.
LIVE-IN FAMILY KITCHENS

There is a certain flair that’s basic to the five Chicago kitchens pictured here and following. Each is distinctive, a dream kitchen for its delighted family, and all were built within the limitations of old or existing structures. Also, each kitchen was integrated into a detailed remodeling scheme that was either major (complete plumbing, heating, wiring redo’s) or total (the interiors gutted and wholly rebuilt). Typical of these easygoing “ultimate” kitchens is the one shown below and opposite, in Lynn and Walter Jacobson’s home. The kitchen was moved from the rear of the house to where the parlor once was, hence the fireplace and lacy stained-glass window. This new front-of-house location gives Lynn more space and sunlight, and makes it easier for her to keep a watchful eye on her active children. (continued)

new convenience in a timeless setting

Architect Piero Bigongiari left the red-brick exterior of the Jacobsons’ town house unchanged (below), except for some necessary repairs and the addition of new sliding thermal windows. The Jacobson kitchen (below) is family size—big enough for enjoying snacks as well as preparing them. Rich colors make the room inviting. The warm browns of wood cabinets and mantel, butcher-block counters and quarry tile floor are nicely offset by Mexican wall tiles and a magnificent, old stained-glass window.

Though up to the minute in design and equipment, the kitchen has 19th-century accents and enough space and old-fashioned flavor to double as a family gathering spot. Opposite, Lynn Jacobson gets firsthand reports of the school day from Peter, 8, and Wendy, 10.

PHOTOGRAPHS BY RICHARD MEEK
Richard Himmel, a top Chicago interior designer, carried blue-and-white theme of this kitchen (right and opposite) into adjoining breakfast room (left and on our cover). Portuguese tiles line walls, edge butcher-block topped counter/cabinet and form borders on natural brick floor. Wood cabinets with blue-and-white china pulls and white Formica counter tops complete the theme. Built-in appliances include double ovens with warming drawer, grill, compactor, dishwasher, food warmer, refrigerator and freezer.

the rich warmth of traditional, plus super efficiency

LIVE-IN FAMILY KITCHENS continued

These two kitchens are so distinctive, it’s hard to imagine that both are recent remodelings only a few blocks apart. The kitchen above and opposite, with its rich, dark wood, has traditional country touches: tile, brick and hanging copper pots. Blue-and-white checkered fabric on chairs and cabinets is repeated in laminated form on wall areas. The kitchen below, which flows into dining room on one side, playroom on the other, is a clean sweep of super-contemporary form and function. Its work spaces are strikingly color-bright and efficient. (continued)

a visual delight and a happy place to work in
Symmetry and stately grace make this large Chicago house especially compelling. Its jutting angles are a strong design motif that is repeated both inside and out.

Separated from kitchen proper by glassed-in shelves, a sunny corridor contains storage cabinets, a spacious menu-planning center and, at its far end, a washer, dryer and laundry-supply storage. Floor is stained oak.

a house that proved a treasure trove of unexpected delights

LIVE-IN FAMILY KITCHENS continued

Each of our five houses presented a unique remodeling opportunity—and special problems as well. For instance, when plans for the renovation of the house pictured above and opposite (top) began, architect David Munson of Harry Weese & Associates learned that other architects had recommended total demolition and a fresh start. But Munson found the house structurally sound, embellished with elegant mantels and stained-glass windows that had been painted or boarded over and generally overlooked by previous owners. It was like finding gold! By contrast, Bettylu and Paul Saltzman made no such heartening discoveries. A near-North Side location appealed to them more than the initial appearance of their house (opposite, bottom). Though it, too, was sound, its potential exceeded its charm. They gutted most of the interior, moved walls, installed new utilities and created a sleekly contemporary core within a highly traditional shell.
High-angle view shows off kitchen's functional arrangement and geometrically pleasing lines. Sleekness is the keynote, as evidenced by flush-front Formica cabinets, butcher-block counter tops and built-in appliances. Gracious bay window, perfect for plants and flowers, brings in sunlight and adds warmth.

**typical on the outside; on the inside, unique**

Facade of the Saltzman town house (below) has a 19th-century severity that belies its 20th-century interiors.

Open shelves lend spaciousness to Saltzman kitchen, putting cookware on display and within easy reach. Stained woods used for counters, cabinets, table and floor complement built-in stainless-steel appliances and sink. Brick wall and original iron stairway provide period accents.
OUTFIT THE BEAUTIFUL BATHROOM,
From the tiniest tile to the newest major appliance, here are the products to inspire you—

"Flowers Normale," four 10-inch glazed ceramic floor/wall tiles, Franco Pecchioli Series from Agency Tiles.

Center: four-piece molded fiberglass bath/shower unit that is ideal for remodeling, as it fits through existing doors; Bath Systems 4 from Owens-Corning.

On tub: "Brook" wavy-stripe bath towel, by Marimekko for Fieldcrest.

"Iroquois" bright-printed, all-purpose nylon carpeting that resists wetness, and is foam-rubber backed; by Ozite.

"Roof Top" trompe l'oeil wall covering, custom design by Connoissance.

On floor: "Futura" bold-striped bath mat by Lysander.

Under "Futura" bath mat: durable, easy-clean laminated-plastic panel in marigold for walls, vanities, counter tops; by Textolite.

Upended: pair of 8-inch "Serie Moderna" ceramic floor/wall tiles, by Hastings Gallery of Tile.

"Chancery Orange" by Armstrong (left), poppy-colored "Instant Floor" by Goodyear (right).

bold patterns and flowers, and a molded bath unit
CREATE THE DELICIOUS KITCHEN
for the two remodeling areas most popular with today's quality- and cost-conscious families.

For counter tops, long-life, easy-maintenance Formica in a pattern like butcher block.

“Good Morning” washable wallpaper in a cheery country pattern, from Thibony Wallcoverings.

Automatic dishwasher with butcher-block top, by KitchenAid.


“Chesapeake” all-purpose nylon printed carpeting with foam-rubber backing, from Trend Mills.

Atop carpeting: “Country Check” gingham-trimmed bath towel, by Barth & Dreyfuss.

These decorative and hardworking assets are, with few exceptions, widely available in remodeling centers and department stores across the country.

an amazing range, and butcher block for real and Formica

Above: Franciscan “Terra Grande” 3-by-6-inch ceramic floor tiles; from Interpace.
"Blue Ondine" laminated-plastic paneling for any wall surface, Panel System 202 by Formica.

Master set of 16 octagonal, attached floor/wall tiles with inserts, by American Olean.

Center: "Regency Blue" bathtub, Spectra 70 by American Standard.

"Multiflora" bath towel, by Vera for Burlington Mills.

"Cothay" custom-design washable vinyl wall covering, by Connaissance.

"Muhiflora" bath towel, by Vera for Burlington Mills. "Blue Mist" 18-inch self-stick nylon carpet squares, foam-rubber backed; Pride 'n Joy shag by Ozite.

Above: "Nieu Amsterdam" 12-inch Delft-design floor tiles by Amico (top); "White Madrid" glazed ceramic wall tile by Summitville, distributed by Nemo (bottom).

cover-all wall paneling, and new blue for bathtubs
"Hollydale" stain-resistant vinyl sheet flooring, by Congoleum.

"Tarquin" paper-backed Mylar wall covering, custom design by Hannett-Morrow-Fischer.

"Chevron" 5½-by-11-inch glazed ceramic wall tiles, by Country Floors.

"Brigadoon" plaid self-stick 12-inch floor tile in vinyl, by GAF.

"Fresh Green" kitchen sink with cutting board that fits snugly over disposal compartment, from Kohler.

Gingham-check kitchen towel, by J.P. Stevens.

Above: all-purpose metal paneling by Rigidized Metals; ceramic wall tiles—"Lime Green" by Florida Tile, alternating with "Cane" and two "Bamboo" by Mid-State.

cutting-board disposal sink top, and never-wax vinyl flooring

continued
"Maureen" plaid bath mat, by Regal Rugs.

Plexiglas mirror, 4-by-8-foot panel of reflecting acrylic plastic, in yellow; from Rohm and Haas.

"Confetti stripe" bath towel, by Bill Blass for Springmaid.

Left: pre-grouted ceramic tile in a 2-foot-square, Redi Set System by American Olean. Center: "Man's Lav" bathroom sink with shampoo spray attachment, built-in soap/lotion dispenser; in Expresso brown, by Kohler.

"Anchors Away" prepasted, strippable washable vinyl wall covering, by United DeSoto.

Menswear tweed-patterned carpeting, foam-rubber backed; Craft Weave Natural by Monarch.

Ceramic floor/wall tiles, each 8 inches: a square-on-square pattern from Country Floors; two herringbone designs by Hastings Gallery of Tile.

Ready-cut panel of marble-look Corian: durable and easy to install as vanity top or for walls around tub/shower, by Du Pont.

man-size sink, and new "miracle" paneling material

"Checkerboard" washable, strippable vinyl wall covering, from Lenox.

"Vanguard" base cabinet in oak, color-stained to let grain show through; by Wood-Mode.

Left: "Leathercraft" 12-inch vinyl asbestos floor tile, from Armstrong. Center: "Barnwall" plywood paneling with the look of weathered barn siding, by U.S. Plywood.

Above: "Bucks County" brick-pattern vinyl flooring in 1-foot-square tiles, from Amtico.

Above: "Summitstones" yellow ceramic wall tiles on a 12-inch sheet; by Summitville, distributed by Nemo.

Geometric and floral room brighteners, even poppy

PHOTOGRAPHS BY BEN ROSE
By Frances M. Crawford

Once upon a time death and taxes were considered the only sure things in life. Today, anyone who shops for food can add a third: rising prices. How is a homemaker to cope, much less come out ahead? By shrewd shopping and using her freezer. When something's on special, buy enough for two meals and cook both. With one shopping trip and a little more preparation time, you can enjoy a dish tonight and again another night, months later, at today's prices. That's using dollars with sense!

A well-planned freezer holds all manner of foods to reheat and serve. Our variety, clockwise from top: an appetizer of stuffed clams; ham and cheese in a rich crust; split-pea soup; tangy vegetable relish; pork chops in spicy gherkin sauce. For desserts and baked goods that freeze well, turn the page.
FREEZING FOODS WILL SAVE YOU MONEY
Your freezer can be a treasure chest of heat-and-serve, from buns to rich desserts. Our recipes are double: half for now, half for later. Clockwise from top: Raisin-Cheese Buns, Chocolate Rum Torte, Coconut-Almond Cookies, Peach Mousse, Poppy-Seed Coffee Ring. Recipes for all, plus menu suggestions, begin on page 100.

CUT MORE COSTS WITH SWEETS YOU FREEZE
America's Favorite Cigarette Break.

Benson & Hedges 100’s.

Regular: 19 mg. “tar,” 1.4 mg. nicotine.

COOKING LESSON No. 55 By Jacques Jaffry

Cooking sole to perfection is easy if you master the simple technique of poaching—simmering in liquid to just cover. Then, in the French fashion, you turn the liquid into a velvety wine sauce. The dish is garnished with grapes, from which, mysteriously, it gets its name, "Veronique." A tossed green salad is a happy accompaniment. You'll find both step-by-step directions and our suggested dinner menu on page 100.

FILET OF SOLE VERONIQUE

step-by-step directions and our suggested dinner menu on page 100.
It's even tougher for a piece of equipment to get into my school than it is for a student.

James Beard: teacher, author, epicure.

They made the range so ridiculously accurate, they must be even more fanatical about cooking than I am.

First, they put in heating elements that heat up evenly. Without hot spots and cold spots. This makes for marvelously even braising and browning. And I haven't seen a custard scorch yet.

Then, instead of just putting a thermostat in the oven, they gave each of the four cooking areas a thermostat of its own. This keeps a simmer a simmer.

Finally, they desired special pots and parts with perfectly flat bottoms. A set comes with the Gourmet range.

Now, I've used my own flat-bottom cookware, with excellent results. (Which came as a great relief, because I'm very attached to some of my old pots and pans.)

But with Corning's cookware, the cooking control is incredible. I mean when a beginner cook can thicken a Hollandaise right on the cooktop without a double boiler—that's incredible.

It even makes better scrambled eggs.

People ask me why they need the Gourmet range if they're not Gourmet cooks.

To make scrambled eggs. Very few people know how to make scrambled eggs that have a consistent texture. Well, the Gourmet range knows how.

But if improperly prepared eggs is one of my pet peeves, one of my great pleasures is baking cakes and bread. And the Gourmet range has an oven that suits my needs perfectly.

It's big. I've had three 8-inch cakes going at the same time. On one shelf.

Another pleasant feature of the oven is that when it self-cleans, it stays cooler outside than most other ovens. I can really appreciate this after a class. When all of my ovens may be cleaning themselves at the same time.

It's absurd not to enjoy something you have to do every day.

Cooking is more than a business to me. It fulfills a creative need.

But a lot of people cook only because it's a necessity. They'll get a special reward from the Gourmet range. For the first time, they'll experience the pleasure of cooking because they want to, not because they have to.

James Beard uses our Gourmet Counter range unit—the one that comes with Cookmates' cookware.

We also make the Family Counter range unit. It has the same smooth cooktop. But you use it like a conventional range: with almost any pot and pan.

Both our Gourmet and Family series also come in a built-in version: The Counter That Cooks Cooktop—with single or double wall ovens to match.

For more facts see the Yellow Pages under "Ranger". Or write: Corning Major Appliances, Corning, New York 14830.
We have a saying:

Tuna doesn’t just swim into the can.
Some people think it does. They take it for granted.

But our chefs don't. At Chicken of the Sea they go to all kinds of trouble to bring you that simple can of tuna. It's their mission in life, you might say. It's their mission in life, you might say. And it may be why good cooks buy more Chicken of the Sea than any other tuna. Year after year.

It may look like a simple can of tuna, but Chicken of the Sea is actually the result of great cooks working from a great recipe. Which is what makes it the beginning of lots of other great recipes.

Yours.

Fanatical?

Like all good cooks, they naturally select only the best to start with. But that's just the beginning. To make sure, for example, that only prime fillet goes into Chicken of the Sea, they still insist on filleting by hand. They're fussy about baking the tuna at just the right moment, when it's freshest and full of flavor. They're fussy about seasoning—to come up with that subtle, delicate flavor you expect with fine tuna.

And if they sometimes act like fuss-pots when it comes to grading, color and things like that, it's because they are. Nice fuss-pots, but fuss-pots just the same.

A vision.

Of course, such dedication stems from a special feeling about what tuna, at its best, should be. And it may be why good cooks buy more Chicken of the Sea than any other tuna. Year after year.

It may look like a simple can of tuna, but Chicken of the Sea is actually the result of great cooks working from a great recipe.

Which is what makes it the beginning of lots of other great recipes.

Yours.

Our cooks send you their best.*

*They also send you Chicken of the Sea Frozen Shrimp... and you can be sure our shrimp doesn't swim into the package either.
**FILET OF SOLE VÉRONIQUE**

2 tablespoons minced shallots or green onions
6 filets lemon or gray sole (about 2 pounds)
Salt
Pepper
1 1/2 cups dry white wine
1 tablespoon lemon juice
1 pound seedless green grapes*
1/2 cup butter or margarine
2 tablespoons flour
1/2 cup heavy cream

1 Sprinkle shallots or green onions over bottom of buttered, large enameled or stainless-steel skillet. Sprinkle filets with salt and pepper. Fold in half; arrange in skillet. Add wine, lemon juice and water to just cover fish.

2 Cover with circle of wax paper, a small hole cut into its center. Bring liquid to boiling. Reduce heat. Simmer 3 to 5 minutes or until fish flakes easily.

3 Remove filets gently with broad spatula to serving platter. Add grapes to liquid left in skillet. Simmer 2 to 3 minutes. Remove grapes with slotted spoon. Arrange over filets or reserve to garnish finished dish.

4 Cook liquid left in skillet until reduced to about 1 cup. Melt 2 tablespoons butter or margarine in small saucepan; blend in flour. Stir into liquid in skillet, a small amount at a time. Cook, stirring constantly, until thickened. Add cream. Remove from heat. Bring to boiling. Add remaining butter or margarine, a little piece at a time, rotating skillet to melt gradually. Drain platter. Spoon sauce over filets. Broil a few minutes to glaze. Garnish with more grapes, if desired. Makes 6 servings.

*If fresh grapes are not available, use a 1-pound can of green grapes. Drain. Add liquid to fish with wine and lemon juice. Proceed as in recipe above.

**FREEZING FOODS continued from page 93**

**STUFFED CLAMS (pictured on page 92)**

24 cherrystone clams
2 tablespoons butter or margarine
1/2 cup minced shallots or green onions
1 tablespoon flour
1 cup light cream
1 1/4 cups packaged bread crumbs
1/2 cup chopped parsley
2 tablespoons lemon juice
1/4 teaspoon pepper
2 tablespoons melted butter or margarine

Place clams in large kettle with 1 cup water. Cover. Bring to boiling. Steam until all clams are opened. Remove from kettle as soon as they open. Shuck clams; reserve half of the shells. Strain out clams. Chop clams finely. Melt butter or margarine in skillet over medium heat. Add shallots or green onions; cook 2 minutes. Sprinkle with flour; cook 1 minute. Add 1/2 cup reserved clam juice. Bring to boiling, stirring constantly. Stir in cream. Simmer 1 minute. Remove from heat. Stir in 1 cup bread crumbs. Mix in parsley, lemon juice, pepper and chopped clams. Mix well. Mound filling in reserved clam shells. Sprinkle with remaining bread crumbs. Drizzle melted butter or margarine over clams. Bake 15 minutes at 400°. Serve 3 clams per serving for 4.

To freeze: Freeze remaining clams on cookie sheet. Wrap clams in heavy-duty aluminum foil; label. Return to freezer. May be kept up to 3 months. To serve, thaw clams at room temperature. Bake 15 minutes at 400°.

**SPIT-PEA SOUP**

( pictured on page 93)

1/4 cup butter or margarine
4 cups chopped onion (4 large)
3 celery stalks, chopped
5 to 6 sprigs parsley
4 quarts water
2 teaspoons salt
1 1/2 cups sugar
1/2 teaspoon pepper
2 pounds green split peas
4 carrots, pared
5 to 6 sprigs of parsley
1 cup heavy cream
1 can (10 1/2 ounces) condensed chicken broth

Melt butter or margarine in heavy saucepan or kettle over medium heat. Add onion, celery and parsley. Cook 5 minutes, stirring frequently. Add water, salt, sugar, pepper, split peas and ham bone. Bring to boiling. Skim foam from surface. Simmer 45 minutes or until peas are tender. Discard bone. Press soup through food mill or puree in blender. Return half the soup to pan. Stir in cream and chicken broth. Bring back to boiling. Correct seasoning to taste. Garnish with packaged, plain bread croutons, if desired. Makes 8 to 12 servings.

To freeze: Pour remaining soup into freezer container; cool. Freeze; label. May be kept up to 3 months. To serve, defrost soup over low heat or simmering water, stirring frequently. Bring to boiling. Add 1 cup heavy cream and 1 can (10 1/2 ounces) condensed chicken broth. Correct seasoning to taste.

**VEGETABLE RELISH**

( pictured on page 93)

6 tomatoes, peeled
4 large onions
4 green peppers, seeded
4 carrots, pared
2 cucumbers, peeled and seeded
1 tablespoon salt
1 1/2 cups sugar
2 tablespoons cornstarch
2 cups cider vinegar
4 large onions
4 carrots, pared
4 green peppers, seeded
5 to 6 sprigs parsley


To freeze: Divide remaining relish into 1-cup portions. Spoon into freezer containers; label. Freeze. May be kept 8 weeks. To serve, remove frozen relish from container. Place in enameled or stainless-steel saucepan over low heat. Let thaw slowly, stirring gently to break up frozen chunks. Cool before serving.
The True System:
(Patent No. 3,396,733)

Regular or Menthol

Only True has this tar and nicotine reduction system that's so unique it's registered with the U.S. Government Patent Office.

Only True is lowest in both tar and nicotine of the 20 best-selling brands. True is America's leading low tar and nicotine cigarette.

The True System: You can't beat it.

Shouldn't your next cigarette be True?

警告：医生已经确定吸烟对你的健康有害。
Ratatouille:
1 cup olive or pure vegetable oil
2 cups sliced onion (2 large)
3 green peppers, seeded and cut in 1/4-inch-wide strips
2 cloves of garlic, finely chopped
1 can (1 pound, 12 ounces) tomatoes, coarsely chopped, juice reserved
1 teaspoon salt
1/4 teaspoon pepper
3 zucchini, washed and sliced 1/4 inch thick
1/2 teaspoon salt
1 medium-size eggplant, peeled, quartered lengthwise and sliced
1/2 inch thick
1/2 teaspoon salt
2 tablespoons chopped parsley

Heat 3 tablespoons oil in heavy saucepan or Dutch oven over medium heat. Add onion and peppers. Cook, stirring occasionally until vegetables are soft. Add garlic, tomatoes, tomato liquid, 1 teaspoon salt and pepper. Bring to boiling; reduce heat. Simmer, covered, 30 minutes or until liquid has almost entirely evaporated. Heat 1/4 cup oil in large skillet over high heat. Add zucchini, sprinkle with 1/2 teaspoon salt. Cook 2 to 3 minutes, tossing or stirring frequently. Remove zucchini with slotted spoon; reserve. In same skillet, heat remaining oil. Add eggplant; sprinkle with 1/2 teaspoon salt. Sauté as for zucchini; reserve. Add zucchini and eggplant to tomato mixture. Mix gently. Simmer, uncovered, 15 minutes.

Transfer half of the ratatouille to a baking dish lined with heavy-duty aluminum foil. Line a baking dish with heavy-duty aluminum foil or roasting wrap. Leave enough overhang to wrap vegetables. Cool; freeze. Remove food in foil or wrap from dish. Wrap; label. Return to freezer. May be kept up to 3 months. To serve, unwrap foil or wrap and food. Wrap; label. Return to freezer. May be kept up to 3 months. To serve, unwrap food; place in baking dish. Heat at 400°F for 45 to 60 minutes or until heated through. Arrange chops on platter. Stir 1 tablespoon prepared mustard and 2 tablespoons slivered sour gherkins into sauce. Pour over chops.

Braised Beef in Red Wine

This dish goes well with frozen potato puffs, frozen mixed vegetables and an old-fashioned jelly roll. For the second go-round, change to elbow macaroni, peas with small white onions and orange chiffon cake.

3 cups dry red wine
1 cup water
2 cups sliced, pared carrots
2 cloves of garlic, sliced
1/2 teaspoon leaf thyme, crumbled
3 to 4 sprigs of parsley
1 teaspoon salt
1/4 teaspoon pepper
5 to 6-pound pot roast of beef
2 tablespoons pure vegetable oil
1 can (10 1/2 ounces) condensed beef broth
1 can (8 ounces) tomato sauce
3 tablespoons cornstarch
3 tablespoons water


Divide meat and sauce in half. Use one half for serving now. To freeze other half: Line a baking dish with heavy-duty aluminum foil or roasting wrap, leaving enough overhang to wrap meat. Slice meat; place in dish. Pour sauce over meat. Cool; freeze. Remove food and foil or wrap from dish. Wrap; label. Return to freezer. May be kept up to 3 months. To serve, unwrap meat; place in baking dish. Heat at 400°F for 1 hour; remove remaining heat. Each half of recipe makes 6 servings.

Ham and Cheese Pastry Square
(pictured on page 92)

This is a perfect luncheon or supper dish and needs only a salad to complete it. It could be as simple as herbed, sliced fresh tomatoes or just chilled endive with cheese until mixture resembles comeal.

Flour

Sprinkle milk evenly over surface; stir with fork until all dry particles are moistened and pastry clings together. Knead dough 1 minute. Shape into a ball. Place on lightly floured surface. Roll to a 18x10-inch rectangle. Fold the dough into thirds from the short side. Turn dough so that one of the open edges faces you. Roll to a rectangle and fold as before. Repeat rolling and folding a third time. Place in floured, transparen wrap. Chill 1 to 2 hours.

Melt 1/4 cup butter or margarine in skillet over medium heat. Sauté onion 2 minutes. Add mushrooms; sprinkle with lemon juice. Cook 2 to 3 minutes, stirring occasionally. Sprinkle with 1/4 cup flour. Cook 1 minute, stirring constantly. Remove from heat; stir in ham and cheese. Heat oven to 375°F. Divide dough in half. Roll each piece to 1/4-inch-thick square. Trim neatly to a 13-inch square. Reserve trimmings. Place each square on a lightly greased cookie sheet.

Divide filling in half; mound one half in center of each pastry square. Fold corners of pastry toward center and over filling. Moisten edges with water; pinch together. Roll trimmings into 1/2-inch-wide strips long enough to cover all seams of pastry. Moisten strip with water. Place strips over seams. Brush egg yolks with water; brush over pastry. Bake 35 to 40 minutes. Serve immediately or freeze. Each square makes 6 servings.

To freeze: Cool baked pastry square; freeze until firm. Wrap; label. Return to freezer. May be kept frozen up to 4 months.

Continue cooking remaining vegetables, 5 to 10 minutes. Correct seasoning to taste. Transfer to serving dish. Sprinkle with parsley. Makes 6 servings.

To serve frozen portion, unwrap vegetables. Place in saucepan over low heat; simmer until heated through. Strain over meat. Stirring frequently. Add wine and vinegar. Cook until reduced to 1/2 cup. Add tomato sauce, beef broth and sugar. Bring to boiling. Pour sauce over chops. Cover baking dish. Bake 30 minutes.

To freeze now: Arrange 6 chops on serving plate on heavy-duty aluminum foil or roasting wrap, leaving enough overhang to wrap chops. Place 6 baked pork chops in dish. Add second half of sauce. Cool; freeze. Lift out foil or wrap and food. Wrap; label. Return to freezer. May be kept up to 3 months. To serve, unwrap food; place in baking dish. Heat at 400°F for 45 to 60 minutes or until heated through. Arrange chops on platter. Stir 1 tablespoon prepared mustard and 2 tablespoons slivered sour gherkins into sauce. Pour over chops.

Pork Chops Piquant

(pictured on page 92)

Serve this hearty dish the first time with noodles, whole green beans and apple crisp for dessert. When it's time to use the pork chops from the freezer, try them with noodles, whole baby carrots, head lettuce salad and fresh fruit compote.

12 rib or loin pork chops (1 inch thick each)
Salt
Pepper
Flour
2 tablespoons butter or margarine
1 cup minced onion (1 large)
1/2 cup dry white wine
1/4 cup cider vinegar
1 can (8 ounces) tomato sauce
1 can (10 1/2 ounces) condensed beef broth
1 teaspoon sugar
1 tablespoon prepared mustard
2 tablespoons slivered sour gherkins

Heat oven to 350°F. Sprinkle pork chops lightly with salt and pepper. Dredge lightly in flour. Melt butter or margarine in large skillet over medium heat. Brown chops on both sides. Remove to baking dish as soon as browned. Discard all but 1 tablespoon fat left in skillet. Add onion. Cook 2 minutes, stirring frequently. Add wine and vinegar. Cook until reduced to 1/2 cup. Add tomato sauce, beef broth and sugar.

To freeze: Cool baked pastry square; freeze until firm. Wrap; label. Return to freezer. May be kept frozen up to 4 months. To serve, unwrap foil from dish. Wrap; label. Return to freezer. May be kept frozen up to 4 months. To serve, unwrap food; place in baking dish. Heat at 400°F for 1 hour; remove remaining heat. Each half of recipe makes 6 servings.

FREEZING FOODS continued
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FREEZING FOODS
continued

BRAISED CHICKEN DORIA
Thin spaghetti, fresh asparagus and melon with sherbet expand this chicken dish into a great dinner. On the day you take the chicken from the freezer, serve it with pilaf, a tossed green salad and lemon chiffon pie for another splendid meal.

2 broiler-fryers (3 pounds each), cut up
Salt
Pepper
1/8 cup butter or margarine
2 cups sliced onion (2 large)
2 cloves of garlic, minced
2 medium-size cucumbers, pared, diced
1/2-cup dry white wine
1 can (1 pound, 12 ounces) tomatoes, coarsely chopped, liquid reserved
1 can (8 ounces) tomato sauce
1/2 teaspoon oregano
1/2 teaspoon salt
1/4 teaspoon pepper

Sprinkle chicken pieces with salt and pepper. Heat 1/4 cup butter or margarine in large skillet over medium heat. Brown chicken pieces in several batches, adding more butter or margarine if necessary. Transfer pieces to Dutch oven and add onion, garlic and cucumbers to fat left in skillet. Cook 3 to 4 minutes, stirring occasionally. Add wine, tomatoes and reserved liquid, tomato sauce, oregano, 1/2 teaspoon salt and 1/4 teaspoon pepper. Bring to boiling. Pour sauce over chicken. Cover. Bake at 350° or simmer on surface heat 35 to 40 minutes or until chicken is tender. Remove all chicken pieces from sauce. Arrange half of them in warm serving dish. Skim fat from sauce. Correct seasoning to taste. Pour half the sauce over chicken pieces in serving dish. Makes 4 servings.

To freeze: Pour remaining scallops into freezer container. Cool; label. Freeze. May be kept up to 3 months. To serve, recover in heavy saucepan over low heat, stirring often. Add a few tablespoons of milk or cream if sauce is too thick.

HUNGARIAN VEAL RAGOUT
Plan two menus around this dish. It will go well with medium noodles, spinach salad, toasted pine nuts, creamy mashed potatoes and sour cream. For another meal, pan-fry it with leafy green parsleyed new potatoes, cut green beans and serve sweetened strawberries and packaged butter cookies for dessert. Your favorite beverage will complete either meal.

6 tablespoons butter or margarine
4-pound shoulder of veal, cut in 1-inch pieces
2 cups chopped onion (2 large)
1 clove of garlic, minced
2 tablespoons paprika
1/4 cup flour
2 cans (10 1/2 ounces each) condensed chicken broth
2 cans (8 ounces each) tomato sauce
1/2 teaspoon salt

Melt 3 tablespoons butter or margarine in large skillet over medium heat. Brown veal in several batches, adding more butter or margarine if necessary. Transfer meat to Dutch oven or heavy kettle as soon as browned. Add onion to fat left in skillet. Cook 2 to 3 minutes, stirring frequently. Add garlic. Stir in paprika and flour. Cook 1 minute. Add chicken broth, tomato sauce and salt. Bring to boiling. Pour sauce over meat. Cover. Simmer over medium heat, stirring occasionally, until meat is tender. Skim fat from sauce. Correct seasoning to taste. Transfer the meat and sauce to warm serving dish to use now. Makes 4 to 6 servings.

To freeze: Line a baking dish with heavy-duty aluminum foil or roasting wrap, leaving enough overhang to wrap chicken. Place remaining chicken and sauce in dish. Cool; freeze. May be kept up to 3 months. To serve, unwrap. Place in top of double boiler. Cover. Simmer over hot water, stirring occasionally until heated through. Makes 4 to 6 servings.

SCALLOPS SAG HARBOR
For a festive meal, serve these with Italian green beans, Bibb lettuce with French dressing and floating island. For a future second meal, accompany the scallops with Duchess potatoes, buttered broccoli and marble pound cake for dessert.

1/4 cup butter or margarine
1/4 cup minced shallots or green onions
1 pound mushrooms, sliced
2 tablespoons lemon juice
3 pounds sea scallops, washed, drained and cut in 1/2-inch pieces
11/2 cups dry white wine
11/2 teaspoons salt
1/4 teaspoon white or cayenne pepper
2 tablespoons tomato paste
2 tablespoons melted butter or margarine
1/4 cup flour
2 cups heavy cream

Melt butter or margarine in large skillet over medium heat. Add shallots or green onions, mushrooms and lemon juice. Cook 2 to 3 minutes, stirring occasionally. Add scallops, wine, salt and pepper. Cover. Simmer 2 to 3 minutes, stirring occasionally. Remove scallops and mushrooms with slotted spoon. Set aside. Add tomato paste, paprika and liquid in skillet. Cook until reduced to 1 1/2 cups. Blend melted butter and flour together. Add to sauce; stir until thickened. Add cream. Bring to boiling, stirring constantly. Correct seasoning to taste. Return scallops and mushrooms to sauce. Mix with simmer 2 to 3 minutes. Spoon half the scallops into serving dish. Makes 4 servings.

To freeze: Pour remaining scallops into freezer container. Cool; label. Freeze. May be kept up to 3 months. To serve, recover in heavy saucepan over low heat, stirring often. Add a few tablespoons of milk or cream if sauce is too thick.

SWEETS YOU FREEZE
continued from page 94

CHOCOLATE RUM TORTE
(pictured on page 94)
5 cups heavy cream
2 packages (6 ounces each) semisweet chocolate pieces
11/2 cups softened butter or margarine
11/2 cups sugar
3 large eggs
11/2 teaspoons baking powder
1 teaspoon vanilla
4 cups unsifted all-purpose flour
1/2 cup rum
1 cup sugar
2 tablespoons confectioners' sugar

Combine 2 cups cream and chocolate in heavy saucepan. Cook over medium heat, stirring constantly, until chocolate melts. Reduce heat to low. Continue cooking and stirring until mixture is consistency of thin pudding. Pour into large bowl; cover. Refrigerate until cold and thick. (It will go well with medium noodles, spinach salad, toasted pine nuts, creamy mashed potatoes and sour cream.)

Heat oven to 350°. Cream butter or margarine and 1 1/2 cups sugar in large bowl. Beat in eggs, 1 at a time; add baking powder and vanilla. Stir in flour gradually until a firm dough forms. Roll out 1/4 cup dough between a piece of aluminum foil and waxed paper, or in a 8-inch circle. Roll out wax paper. For a perfect circle, invert an 8-inch layer-cake pan over rolled dough and scrape up dough around pan. Place circle of dough with foil underneath on cookie sheet. Bake 7 minutes or until lightly browned around edges.

Transfer layer on the foil to wire rack; cool. Repeat making layers until you have 20 in all. If you have only 1 cookie sheet, be sure to cool it before baking another layer or use a jelly-roll pan. Foil pieces can be used again by removing layers after they have cooled. Handle layers carefully.

Combine chilled chocolate mixture, rum, 2 cups cream and 1 cup sugar. Stir until blended. Beat on medium-high speed, scraping bowl frequently with rubber spatula until firm and ofspread ability consistency. Do not overbeat; it will curdle. Work with half of mixture at a time when assembling tort; keep remainder refrigerated.

To assemble torte, place 1 layer on serving plate. Spread with about 1/2 cup chocolate mixture. Top with second layer; repeat until 10 layers are used, ending with cream mixture on bottom. Assemble second torte the same way, but place on foil-covered cardboard.

Beat remaining cup of heavy cream with confectioners' sugar until soft peaks form. Spoon half into pastry bag with star tip. Pipe a lattice design and a border on top of torte on plate. Chill several hours to allow layers to soften.

Pipe lattice design and border on second torte with remaining whipped cream. Freeze until whipped cream is firm; insert wooden picks in top to keep wrapping from touching surface. Wrap in plastic wrap. Label; return to freezer. Torte freezes well up to 2 months. To serve, thaw in refrigerator; allow 2 to 3 hours.

continued
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CRUNCHY WHEAT LOAVES
4 cups unsifted whole-wheat flour
1 1/2 cups crunchy granola
2 tablespoons baking powder
2 teaspoons salt
1/2 cup butter or margarine
1 cup dark corn syrup
2 1/2 cups milk
2 large eggs
Heat oven to 350°. Grease and flour two 9x5x3-inch loaf pans. Combine flour, granola, baking powder and salt in large saucepan until just melted. Stir in corn syrup until blended. Beat milk and eggs; stir into butter mixture. Add liquid ingredients to flour mixture. Stir just until dry ingredients are moistened. Pour into prepared pans.
Bake 45 minutes or until browned. Cool in pans 10 minutes. Remove from pans. Cool completely on wire racks. Wrap in aluminum foil or plastic wrap. Store overnight. Bread keeps well in freezer up to 12 months. Thaw, wrapped, at room temperature. Makes 2 loaves.

SWEETS YOU FREEZE continued

RHUBARB-FILLED ORANGE CAKE
1 1/2 pounds rhubarb, cut in 1-inch pieces
1 cup sugar
Dash of salt
2 tablespoons water
3 tablespoons cornstarch
2 tablespoons water
1 tablespoon grated orange peel
2 packages (18.5 or 19 ounces each)
orange cake mix
2 packages (1 pound each)
confectioners' sugar, sifted
1 cup softened butter or margarine
1/2 cup milk
1 to 2 tablespoons lemon juice

COCONUT-ALMOND COOKIES
(pictured on page 94)
1 cup softened butter or margarine
1 cup confectioners' sugar
2 large egg yolks
2 1/2 cups unsifted all-purpose flour
2 large eggs
2 cups light brown sugar, firmly packed
1/2 cup finely chopped flaked coconut
1 cup finely chopped sliced almonds
2 tablespoons all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
2 large egg whites, stiffly beaten
Heat oven to 350°. Line bottoms and sides of two 9x9x2-inch baking pans with aluminum foil. Cream butter or margarine and confectioners' sugar until fluffy. Mix in egg yolks. Beat in 1/2 cups flour gradually until soft dough forms. Pat half of dough into bottom of each prepared pan. Bake 10 minutes. Mix eggs and brown sugar until blended. Stir in coconut, almonds, 2 tablespoons flour, baking powder, almond extract and salt. Fold in stiffly beaten egg whites. Spread mixture evenly over partially baked layers. Return pans to oven; bake 20 minutes or until well browned. Cool completely on wire racks. Pick up ends of foil; lift cookies from pans; remove foil. Cut 1 1/4-inch bars or squares to use now. For freezing, wrap uncut panful with aluminum foil or insert into plastic bag. Label; freeze. Freeze up to 12 months. Thaw, unwrapped, at room temperature; cut into pieces. Each pan makes 18 bars or 36 squares.

We couldn't call it Lipton®
if it didn't taste so good
RAISIN-CHEESE BUNS
(pictured on page 94)
1 cup milk
\(\frac{1}{2}\) cup water
\(\frac{1}{4}\) cup softened butter
or margarine
5 to 6 cups unsifted all-purpose flour
\(\frac{1}{4}\) cup granulated sugar
2 packages active dry yeast
1 teaspoon salt

Heat milk, water and butter or margarine in saucepan over low heat until very warm (120° to 130°). Combine 2 cups flour, cup granulated sugar, yeast and salt in large bowl of mixer. Add milk mixture. Beat on low speed until blended. Add eggs and 1 cup more flour. Beat 2 minutes on medium speed, scraping bowl with rubber spatula. Remove from mixer. Stir in about 2 cups more flour with spoon to make a firm dough. Turn out onto floured board; knead in more flour gradually until dough is smooth and elastic.

Put dough into a large greased bowl; turn over to bring greased side up. Cover with towel. Let rise in warm place (85°), free from draft, about 1 hour or until doubled in bulk. Punch dough down; turn out onto floured board. Let rest 15 minutes. Grease two 8x8x2-inch baking pans.

Combine cream cheese, raisins and confectioners' sugar in bowl. Divide dough into 18 pieces. Roll 1 piece with floured rolling pin to \(\frac{1}{2}\)-inch circle. Spoon about 1 tablespoon cheese mixture into center. Gather circle along edge to form a closed pouch; pinch firmly to seal. Place bun, sealed side down, in pan. Repeat with other pieces of dough. Cover pans with towels. Let rise about 45 minutes or until almost doubled.

Heat oven to 350°. Combine \(\frac{1}{4}\) cup granulated sugar and lemon peel. Brush buns with egg white; sprinkle with sugar mixture. Bake buns 30 minutes or until nicely browned. Remove from pans; serve warm.

To freeze: Wrap cooled buns in aluminum foil or roasting wrap. Label; freeze. Buns will keep up to 3 months. To serve, thaw, wrapped; warm in 350° oven. Each pan makes 9 buns.

FROZEN PEACH MOUSSE
(pictured on page 94)
3 packages (10 ounces each) frozen peaches, thawed
6 large egg yolks
\(\frac{1}{2}\) cup sugar
3 tablespoons lemon juice
6 large egg whites
1\(\frac{1}{2}\) cups heavy cream, whipped

Drain peaches; reserve juice. Reserve 12 peach slices for garnish, if desired; press remainder through sieve or puree in blender. Beat egg yolks in small bowl at high speed until light. Beat in sugar gradually. Continue beating until thick. Reduce speed. Beat in peach puree and lemon juice until blended. Remove. Wash beaters. Beat egg whites in large bowl until soft peaks form. Gradually beat in 1 cup reserved peach juice. Continue beating until stiff, glossy peaks form. Fold peach mixture into whites; fold in whipped cream. Turn mixture into 2 freezer-proof serving dishes. Freeze until top is firm. Garnish with reserved peach slices. Cover with plastic wrap. Label; return to freezer. Freezes well up to 2 months. To serve, allow mousse to soften in refrigerator 15 minutes. Garnish with mint sprigs, if desired. Makes 6 to 8 servings each.

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ONION MUMS
Here's a way to add a bright note to a meat platter.
1. Peel a medium-size sweet onion.
2. Cut down from the center into ½-inch-wide sections, cutting only about ½ way down onion.
3. Hold onion under running, hot water; spread open gently.
4. Set onion in water tinted red or yellow with food coloring (enough water to cover onion). Let stand until delicately tinted. Drain.

BRAZIL-NUT FLOWERS
Turn your homemade cake into something unusual with these.
1. Put shelled Brazil nuts into 1 cup boiling water. Remove pan from heat; let stand 5 minutes.
2. Remove 1 nut at a time. Working quickly, cut thin lengthwise slices with a vegetable parer.
3. Arrange curls on top of cake around halved, candied cherries.

CHOCOLATE CURLS
Pies, cakes and puddings take on a rakish air with a few of these.
1. Slice across a block of sweet milk chocolate in long, thin strokes with vegetable parer.
2. Pick up with wooden picks. May be made ahead and chilled.

GUM DROP ROSES
Your anniversary cake or child's birthday cake becomes more festive with these.
1. For each rose, roll out 4 large gumdrops on a well-sugared board to ½-inch-thick ovals.
2. Sprinkle sugar over gumdrops.
3. Cut ovals in half.
4. Roll 1 half-oval tightly to form center of the rose.
5. Place more half-ovals around center, overlapping them slightly. Press together at the base. Trim base.
6. Cut rolled-out green gumdrops for the leaves.

FROSTED GRAPES
These are good to eat and will also make a beautiful dessert garnish or add elegance to your poultry platter.
1. Wash grapes. Separate into small clusters.
2. Beat 1 egg white in a small bowl until just broken up and runny.
3. Dip grapes into egg white. Let excess drip off.
4. Dip grapes into superfine sugar to coat well.
5. Place on wire rack until dry.

FLUTED FRUIT SLICES
These may be made with lemons, limes or oranges and are great as a finishing touch for punch bowls or individual drinks. They may also be used for fish, meat or dessert dishes.
1. Pull a lemon stripper (a bar gadget) over the rind of the fruit at equally spaced intervals to remove the peel in thin strips.
2. Slice fruit crosswise.
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**WE BOUGHT A HOUSE FOR $1 continued from page 74**

We were so glad to be in our own home, at long last, that dusty plaster walls and beat-up floors didn’t bother us a bit. But now our real work began. After the pizza painting picnic, Chip and his brother Rick, an architecture student at Columbia University, put in new fiber-glass insulation, replaced sections of the sill—which joins the house and foundation—with steel beams, substituted a new corner post for one devoured by carpenter ants, installed new window sash and, because so many of our walls were spreading, added permanent steel tie rods in the attic. Chip and his brother uncovered and reinforced all six fireplaces. They also repaired walls, put up new ceilings and refinished floors.

One day, driving through a neighboring town, Chip discovered an old house about to be torn down. Poking inside, he found a great many items that would be useful for our restoration, as the house was about the same vintage as ours. He quickly secured permission, then carted off a “new” front doorway, several mantelpieces and some interior doors.

After some debate, Chip and I opted for a modern kitchen, designed around the fireplace that was there. The only other modern touch is a sun deck built over the garage, overlooking our garden and a golf course beyond it. On one side of the house, Chip has started what he likes to call his “pine forest.” The seedlings, all supplied by a local nurseryman sympathetic to what we were doing, now stand several feet tall. Banking the driveway was another of Chip’s pet projects: a five-foot-high, hand-laid stone retaining wall. That job took him the greater part of last summer.

Now that we are four—our daughter, Kimberly, was born a year ago—we find that our daily life intrudes on our house restoration just enough to make us keep a proper perspective. We have frequent dinner parties, and with the golf course nearby, we recently added cross-country skiing to our love of the outdoors. Chip spends fall weekends duck hunting, and spring and summer trout fishing.

Yet the house is far from finished. At first I thought a little paint and paper would do the trick. Now, after a year and a half of chipping away at old paint and the piece-by-piece replacement of delicate molding, I can see that the restoration job will last for years. Happily, we recently discovered the talents of off-duty firemen, who have done carpentry, upholstery and wallpapering for us—all for reasonable rates. Other people have contributed their skills and energy.

A girl friend of mine came seven days’ running to help me scrape old wallpaper. I think we brought the neighborhood together on a project they could all express interest in. We’ve even had some local Cub Scout packs fieldtripping through.

Chip, who learned the basics of house restoration from his father, now feels he knows enough more about the subject to muse about going into it semi-professionally. At the moment he has his eye on another house that he would like to buy, move somewhere and fix up.

Whether or not we ever restore another place, Chip and I believe strongly in the value of what we’ve done with the Clapp-Hazelton House—“recycling” the old and drawing on many salvaged materials to do it. We see ourselves as part of the evolution of the house and have been careful to save all rejected parts—and to make only those changes that could be undone, if necessary. Although we spent many multiples of $1—ultimately, the house probably cost us the price of a new one—we have what few others enjoy: a house of 18th-century origins with 20th-century conveniences, and all the blisters and bruises and the pride of achievement to prove that we did the job ourselves. END
TRAVELING WITH YOUR CAT

Would John Steinbeck have written *Travels with Charley* if his pet had been a cat? The odds are against it, because Charley wouldn’t have wanted to go. Cats, unlike dogs, do not travel well.

A few felines, a very few, have been great travelers—like Mr. Chico, a handsome, orange-and-white domestic longhair who won many ribbons and trophies in cat shows all over the United States. Mr. Chico traveled to show after show by train, sharing the compartment with his owners, who insisted he was the most-traveled cat in the country.

Your favorite feline might not be so malleable. Should you travel with him? If you don’t have a cat-loving friend to board him while you’re away, and if you prefer not to leave him in a kennel, then take him along. But attend to a few details first.

If you’re driving, don’t wait till your trunk is packed to introduce your cat to your car. Let him get acquainted with it when he’s still a kitten and it’s in the driveway. Pull a few catnip toys in the back seat; make him think the car is just another room in the house. A little later, let him in on the secret—the room moves! Break him in with a few short spins, but don’t drive too fast. He’ll soon get used to the motion.

But before you embark, pay a visit to the veterinarian; he may want to prescribe shots for enteritis or rabies. And carry the proof of inoculation with you, in case the cat gets sick and has to go to a clinic where they require it. Take along some dry food and a bottle of water—your favorite feline might not be so malleable. Should you travel with him? If you don’t have a cat-loving friend to board him while you’re away, and if you prefer not to leave him in a kennel, then take him along. But attend to a few details first.

If you’re driving, don’t wait till your trunk is packed to introduce your cat to your car. Let him get acquainted with it when he’s still a kitten and it’s in the driveway. Put a few catnip toys in the back seat; make him think the car is just another room in the house. A little later, let him in on the secret—the room moves! Break him in with a few short spins, but don’t drive too fast. He’ll soon get used to the motion.

But before you embark, pay a visit to the veterinarian; he may want to prescribe shots for enteritis or rabies. And carry the proof of inoculation with you, in case the cat gets sick and has to go to a clinic where they require it. Take along some dry food and a bottle of water—your favorite feline might not be so malleable. Should you travel with him? If you don’t have a cat-loving friend to board him while you’re away, and if you prefer not to leave him in a kennel, then take him along. But attend to a few details first.

If you’re driving, don’t wait till your trunk is packed to introduce your cat to your car. Let him get acquainted with it when he’s still a kitten and it’s in the driveway. Put a few catnip toys in the back seat; make him think the car is just another room in the house. A little later, let him in on the secret—the room moves! Break him in with a few short spins, but don’t drive too fast. He’ll soon get used to the motion.

Fences aren’t really made just for looking at. They’re made for taking care of the things inside them—lawns and gardens and pets. And families.

Anchor Permafused fence does all this, and more. It looks good, too. For years and years. Because the many features that go into making it good enough for the Anchor nameplate can’t all be found in any other fence.

There’s the vinyl coating that’s thermally fused to the steel fabric. It’s a handsome shade of green that blends quietly with the landscape. There’s the rugged square-frame gate with welded corners that won’t loosen or sag. Plus a self-closing, self-latching feature on all walk gates.

The end, corner, and gate posts in an Anchor fence are square—so they’re up to 25% stronger than round posts the same size. They’re attractive as well as durable. Available in your choice of galvanized steel, or aluminum.

For a free sample of Permafused fence fabric, use this coupon. Compare it with other fence materials. Then give your Anchor man a call.

For FREE sample, send this coupon to: Anchor Post Products, 6415 Eastern Ave., Baltimore, Md. 21224.

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You buy good fence by the year. Not by the foot.
SNUG HARBOR
LIGHTHOUSE KIT

By Dorothy Lambert Brightbill

If you’ve ever traveled in New England, you’ve probably fallen in love with one of the solitary lighthouses that dot its coast. Our embroidered lighthouse marks the entrance of a harbor where sailboats rest at anchor and gulls wheel in the tranquil afternoon sky. This evocative picture, an ample 18 by 22 inches, works up quickly: Designers Don and Carol Henning used blue background fabric as part of the design, saving you much filling in. The “weathered” frame, also available, comes in parts to prevent breakage in shipping; special braces make it easy to assemble. To order, see coupon.
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No homeowner relishes the back-breaking chore of painting and repainting. Now Reynolds shows you the way to beat the high cost of home upkeep. It's tough, durable American Classic Aluminum Siding to give you the easy-to-care-for home you always wanted. Siding that will not rot or rust. Finishes that resist chipping, peeling and blistering. This Reynolds Registry Plate assures you that you have genuine American Classic Siding. Quality siding backed by the quality manufacturer... Reynolds Aluminum.

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( ) I own my home; it has ( ) wood siding.
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Jeanne M. Bauer

ENTERTAINING, CHICAGO STYLE

The remodeled kitchens pictured on pages 80-85 are some of Chicago's finest, but they're only part of the story. Each of their owners has a lifestyle as special as the kitchens, and each has a unique approach to entertaining.

Lynn and Walter Jacobson (their big, comfortable kitchen is on pages 80-81) love to give sit-down dinners. Their separate dining room is perfect for easy and gracious dining. The Jacobsons usually serve cocktails and hors d'oeuvres (raw vegetables with dips) in the living room, which has a bay window and a nice view of their rock garden. From there, it's an easy move to the dining table, where Lynn's menu might be:

Paella
Tossed Salad
Chocolate Mousse

Then it's back into the living room for coffee and cordials and listening to classical music on the stereo.

When Donna and Ted Pincus entertain, they make good use of their streamlined, modern kitchen (shown on page 82). Both of them like to cook and both are good at it. Arriving guests never know which style of cooking—Donna's or Ted's—they're going to enjoy. Donna likes fairly simple dishes. Here is a meal she could well serve:

Roast Duck with Orange Sauce
Rice, Noodle and Mushroom Casserole
Green Beans
Tossed Salad
Strawberries Romanoff
Coffee

Ted's menus tend to be fancier and more French; one of his favorites is:

Steak Diane
Wild and White Rice
Bibb-Lettuce Salad
Hot Croissants
Bananas Flambe
Coffee

Sometimes Donna and Ted work together to concoct a special party meal. Their new kitchen has counter space enough for both of them to cook at the same time without some of his special sauce getting into her good green salad.

Bettylu and Paul Saltzman's kitchen (page 85) has sliding glass doors leading out to a deck. Here, weather permitting, most of the Saltzman parties begin. Guests first enjoy drinks and nibbles on the deck and in the tree-filled courtyard beyond. Then they file into the dining room for a dinner that Bettylu usually serves in blue jeans, although her favorite menu is anything but casual:

Rack of Lamb
Rice Pilaf
Ratatouille
Spinach Salad
Apricot Mousse
Coffee

Bettylu sometimes changes the order of things and serves the ratatouille cold as a starter. "What's especially nice about this menu," she says, "is that it doesn't need last-minute tending." The Saltzmans love their kitchen, but during parties they'd rather spend their time with their guests.

All these party menus—and the kitchens they come out of—are different, but there are some kitchen similarities that make entertaining (and living) simpler. Each kitchen we show has a double oven, so that two foods can be prepared simultaneously at different temperatures. Each also has an overhead exhaust fan, for no matter how good the food that's being prepared, no one likes cooking smells. And post-party cleanups are easier because all the kitchens have garbage disposers and automatic dishwashers.

Convenience and efficiency are essentials. Entertaining should be easy—whether in Chicago or Seattle or Atlanta. No matter how you cook and serve, your kitchen should be a good-looking, hard-working helper. —Jeanne M. Bauer
LIMITED HALF PRICE OFFER
TO THE READERS OF THIS MAGAZINE

Most Provocative Fragrance of the 20th Century!

MUSK OIL BODY PERFUME

Spark his imagination with this wild, romantic scent of Infinite Love and Desire!

SAVE 50% on every ½ Ounce bottle of this costly, enchanting perfume! Regular $6.00 size now yours for only $3—rushed postpaid to your home. This is a limited offer. See conditions below. LIMIT: no more than 4 bottles to a customer.

Just arrived—a new shipment of haunting, mysterious and hard-to-find Musk Oil Perfume. Stores everywhere have had great difficulty trying to supply the sensational demand. If, like countless thousands of smart women, you too have searched in vain for this aristocratic love scent, here's good news. We can now make immediate delivery to all 50 states—by fast Air Mail if desired.

Due to special arrangement, any reader of this publication can save 50% off the regular prices for this exciting fragrance.

Notice to Readers: This Special Restricted Offer is subject to conditions printed below.

This Exciting Essence Aroused, Pleases and Thrills Your Man

Try tantalizing, thrilling Musk Oil—the Perfume of Lovers. Apply a drop or two to neck, cheeks, behind ears, etc. Instantly it merges with glandular body essences—banishing harsh exudations. Your entire body becomes imbued with a new, personalized aroma—unlike any other—because it is yours and yours alone! Figuratively, even a plain woman becomes more bewitching and desirable to the man of her dreams. And no wonder it arouses and delights that man as it awakens his primitive olfactory instincts!

Lasts 'Round the Clock

The mystic fragrance of Musk Oil lingers on—like lovers loathe to part. Truly enduring! A few droplets will cling to your body, hour after hour, throughout the day and night. Subtle and totally feminine. But make no mistake about it! It's not another sweetish, faint, weak smell that fades away. Musk Oil is powerful stuff. Its subliminal scent of animal magnetism reaches out to men of every age and station in life. Therefore it is suggested you use it sparingly and discreetly. Uniquely different. No words can adequately describe it because it is incomparable. This we do know: Musk Oil has suddenly become the wild, most popular new fragrance of the Twentieth Century. National newspapers and leading magazines have been singing its praises. Now-at-last you too can enjoy it—at a low reduced price—without risk or obligation.

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MAIL TO: ELIZABETH ASTOR DIVISION (5775-R)
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Please rush MUSK OIL private home trial, as checked below. I enclose cash or check for $3—rushed postpaid to your home. This is a limited offer. See conditions below. LIMIT: no more than 4 bottles to a customer.

CHECK QUANTITY WANTED
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Wheel Horse offers six automatic and seven standard transmission models, all backed by a two-year warranty for your protection...serviced by a nationwide network of over 2000 dealers. Visit your local Wheel Horse dealer today. He's listed in the Yellow Pages under "lawn mowers."

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PATTERN F-2
Pretty is this fashionable yoke-topped chemise with patch pockets. Made to wear with or without stunning separate sash, or with your own decorative belt. Size 12 takes 3 yards of 54-inch fabric, 2½ yards without.

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Standard body measurements for size 14 are: Bust 36, Waist 27, Hips 38 (new sizing). Why not order your patterns for both of these charming dresses. They're easy to make, easy to wear. Just mail the coupon today.

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255 pounds
I'd lost 15 pounds, yet I still preferred sofas to chairs. I once sat in an arm chair and when I stood up, it wouldn't let go. But what really got me losing was those ads about a reducing plan candy that helps curb your appetite.

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Down 38 pounds! Quite a record for someone who loved to eat. But I'd never have done it on willpower alone. I needed help and those Ayds candies gave it to me. I'd take a couple with a hot drink before a meal and I'd actually eat less.

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195 pounds
A big turning point! I'd broken the 200-pound barrier. To reward myself I decided to have a huge meal and gooey dessert one day a week. Something to look forward to. And it worked. I still lost.

145 pounds
Success! I was down to my goal. And just look at that beautiful waist! I don't know who is more proud - my husband or I. But we're both very happy, thanks to the Ayds plan.

Note: Photos are from the personal album of Betty O'Neal, Chicago, Illinois. The picture at right was for laughs: Betty in a dress she wore before losing 125 pounds on the Ayds plan. Incidentally, Ayds contain vitamins and minerals, no drugs, and are available at drug counters.
Irresistible!
White ceramic kitten adorned with blue floral sprays is topped with a tiny yellow bird. It's the cat's meow for candy dish, flowers, etc. 8" long, about 5" high. A delightful and different gift. $3.95 plus 50¢ hdlg. The Added Touch, 12 A Water St., Bryn Mawr, PA 19010.

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"First booties" charm is set with blue sapphire or pink zircon and raised profile of a boy or girl. 1/4" disc. Specify first name and date engraved on back. Sterling, $4; and 14K gold, $11; any 2, $7.50. Evans Jewelers, A51, 3-4 N. West Farmingdale, NY 11738.
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When your face is still youthful, apply a few drops on face and throat. Each ounce is loaded with this miracle vitamin. Just imagine . . .

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Doctors and scientists have spent years and labor to unlock the hidden values of strange, wonderful Vitamin E. Now at last some of its fantastic benefits have been revealed for mankind. For instance, scientists have discovered that Vitamin E acts as an anti-oxidant when applied to skin. Actually helps prevent the loss of vital moisture through perspiration! In fact, it supplies life-giving oxygen to skin cells! How important all this is for older, complexions! Especially so when nature's supply of vital fluids slows down!

Vitamin E Cosmetic discovery aids nature to

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If not 100% satisfied, I shall return EMPTY
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Modern Beauty Miracle! If dry skin makes
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28,000 units of Vitamin E! That's why it costs more than ordinary lotions. But it's so fantastically rich that daily home treatments cost you mere pennies!

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Dry skin makes you look older in these 6
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chin; around eyes and mouth. Reverse the
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It's this time that the important man in
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Vitamin E Oil by

EXOGEN Cosmetic discovery aids nature to

itself to unlock the hidden values of strange,

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instance, scientists have discovered that Vita­

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skin. Actually helps prevent the loss of vital

moisture through perspiration! In fact, it sup­

plies life-giving oxygen to skin cells! How

important all this is for older, complexions!

Especially so when nature's supply of vital

fluids slows down!

Beauty Hint for Problem Skin

At night, massage a few drops on face and
throat. Apply in light, rotating motions, right
on skin faults such as: dry flaky skin, fine lines, sur­
face scars, wind or sunburned tissues, even stretch marks. Smooth around eyes, lips, chin line. Oil is

absorbed by outer layer of epidermis. Makes an
ideal base for makeup.

Pure Vitamin E guards skin all day with a
protective shield. Keeps vital fluids in. Prevents
makeup streaks or discoloring. Thick! Rich! A
few drops are enough to maintain moisturizing,
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labor to unlock the hidden values of strange,

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CONFIDENTIAL ADVICE TO ALL WOMEN over 35

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It is at this time that the important man in
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your complexion (or him) more.

It took years of abuse and neglect for your
skin to get that prematurely aged appearance. REVERSE THE PROCESS that makes you look older than your real years. Think positive! Wash up your stagnating skin to fresh new beauty. Give it the intense, loving care of this Vitamin E treatment. Then see how this miracle ingredient REVERSES the effects of abuse and neglect . . . how with every passing day, it imparts a semblance of New Youth, New Beauty. New Sex Appeal to your dry, neglected skin! You won't believe your eyes (nor will he).
EMPEROR GRANDFATHER CLOCK

DO-IT-YOURSELF CASE KIT

MODEL 120 SOLID 3/4 INCH GENUINE BLACK WALNUT

SALE PRICED

Regular $129.50

Finished

Model 120 shown

89.50

Because of short supply,
BLACK WALNUT PRICES HAVE GONE SKY HIGH!

THIS OFFER WILL NEVER BE REPEATED!

All pieces pre-cut and pre-sanded. Breakfront swan neck and finial, waist and dial doors, dial frame and sculptured base-front pre-assembled. Complete hardware and assembly instructions furnished. Each piece may be re-ordered separately.

QUALITY AT BARGAIN PRICES!

Black Walnut is the hardwood that has been selected by generations of craftsmen for the rich beauty of its grain and hue. This Emperor Grandfather Clock case is solid Black Walnut, so the clock you assemble will be worthy of becoming an heirloom. Yet, this special sale price is well below the cost of buying the lumber yourself and starting from scratch. This offer will exhaust our present stock of Black Walnut bought before the price rise.

Fine craftsmanship gives Emperor Clocks a warm, rich beauty. Clock movements imported from West Germany insure lasting dependability.

3 WAYS TO BUY

Do-It-Yourself Kit without movement; assembled, unfinished case without movement and completely finished clock with movement installed.

SAVE HUNDREDS OF DOLLARS

Buy a Do-It-Yourself Kit and movement from Emperor. Your cost $169.00. Then compare your finished clock with other solid black walnut clocks retailing up to $700.

SEND FOR FREE COLOR BROCHURE

MONEY-BACK GUARANTEE

If not completely satisfied, return collect in the original shipping carton within 30 days for a complete refund. No questions, no excuses.

ORDER NOW! OFFER GOOD THROUGH JUNE 30, 1973
EMPEROR MOVEMENT FOR MODEL 120

WEIGHT DRIVEN - EIGHT DAY - WESTMINSTER CHIMES

The Emperor Grandfather clock movement 100-M is manufactured by West German clocksmiths, who have been producing the world’s finest clock movements for three generations. The solid brass dial is surrounded by embossed overlays. The face has a high, permanent polish and serpentine hands. In the arch above the dial is a shaped aluminum world with the words “Tempus Fugit” (Time Flies) inscribed in black enamel. Or, if you prefer, a moving moon dial with lunar calendar.

The completely weight-driven movement strikes the famous Westminster chimes on musically-tuned rods: four notes on the quarter-hour, eight on the half-hour, twelve on the three-quarter hour and sixteen on the hour. The hour is struck on additional tuned rods. All plates in the movement are solid brass, and all pinions are hardened steel... No plastic parts.

Immediate Delivery - 1 Year Unconditional Guarantee

ORDER DIRECT WITH THIS FORM!
OFFER GOOD THROUGH JUNE 30, 1973

KITS AND MOVEMENTS SHIPPED AT ONCE — F.O.B. FAIRHOPE, ALA.
WORLD'S LARGEST MANUFACTURER OF GRANDFATHER CLOCKS

TO: EMPEROR CLOCK COMPANY
Emperor Industrial Park, Dept. 40, Fairhope, Alabama 36532

<table>
<thead>
<tr>
<th>QUANTITY</th>
<th>DESCRIPTION</th>
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<tr>
<td>Model 120-K Do-It-Yourself Case Kit, w/o movement</td>
<td>53</td>
<td>$129.50</td>
<td>$89.50</td>
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<tr>
<td>Model 120-A completely finished clock with Tempus Fugit dial, Westminster chimes</td>
<td>95</td>
<td>369.50</td>
<td>299.50</td>
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<td></td>
<td>with moving moon dial, Westminster chimes</td>
<td>95</td>
<td>384.50</td>
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<td>Model 100-M movement complete with Tempus Fugit dial, Westminster Chimes for Model 120</td>
<td>32</td>
<td>79.50</td>
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<td>Model 100-M movement complete with moving moon dial, Westminster chimes for Model 120</td>
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<td>Detailed blueprint plans for Model 120</td>
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We accept personal checks.

ENCLOSED: ( ) CHECK $________
( ) MONEY ORDER $________

CHARGE TO MY: ( ) MASTER CHARGE ( ) BANKAMERICARD

Card number Expiration date

NAME
ADDRESS
CITY STATE ZIP

EFFECTIVE JULY 1, 1973, MOVEMENT PRICES WILL INCREASE SUBSTANTIALLY
Eat, drink and be sloppy.

This Simmons Hide-a-Bed® Sofa is striped with a fashionably pale pastel fabric of Vectra, the Olefin Fashion Fiber. That's what makes each color in this softly textured stripe stand out, clearly, crisply, beautifully. And, because it is fabric of Vectra it will stay perfectly clear and clean throughout its double life—won't wear away or wash away. When you have it all in one—Simmons Hide-a-Bed with fabric of Vectra you can enjoy life all the more. So, eat, drink and be sloppy.

Vectra is the Reg. TM of the Vectra Corp., for its olefin fiber.
Bicker planters

$3.98; 2 for $7.65. Made of plastic. Aqua color. 3'5"x Navy or white. $8 plus $1 handling. Potted plant takes little water and no maintenance. Needs no plumbing.

Sneak-er preview

For men only! Men with wide feet for this great canvas sneaker made just for them. Sizes 5-12, 13, in one wide width for EE-EEEE. Navy or white. $8 plus $1 handling. Free catalog available on wide-size shoes for men. Hitchcock Shoes, Hingham 25-D, MA 02043.

China doll kit

Create an old-fashioned doll just like great grandmother placed in her parlor! Doll’s boots, arms and head are shiny and matte finished china. Creamy face, Black hair. Patterns for body, dress, etc. are easy. $5.95. Yield House, A5-3, No. Conway, NH 03860.

Sterling idea

A charming mini memento for the bride’s big day—an exact replica of her wedding invitation reduced and reproduced in silver or gold. Charm is ¾x1¼". Nice for any announcement. Sterling, $12; 14K gold, $30. Holiday Gifts, Dept. A55B, Wheatbridge, CO 80033.

China doll kit

Crystals in cash, check the proper boxes, and mail this entire coupon anywhere! We are giving out up to $500.00 in cash prizes every week—win your share! Just by joining the Money on Monday Club you will get a fresh new puzzle every Monday morning.

Please rush me my first puzzle and complete information as to how I can become a member of the Money on Monday Club, without obligation. Enclosed is 25¢ in coin for postage and handling.

[Address and state information]

CUT OUT & MAIL TODAY!

COUPON VALUE

Free Panty Hose!

You can have a pair of our First Quality 100% nylon Hollywood Panty Hose without cost or obligation (you pay only a small charge for postage and handling). This sensation offer is being made to show you that we have the finest quality, best fitting, no bagging Panty Hose offered anywhere!

Just select your proper size and your favorite fashion color, check the proper boxes, and mail this entire coupon with only 50 cents to cover postage and handling and we will rush you your Hollywood Panty Hose the same day we get the coupon.

Choose Your Size Here

□ Petite: 4'11"-5'3" 90-115 lbs.
□ Medium: 5'3"-5'6" 115-130 lbs.
□ Tall: 5'6"-5'8" 130-150 lbs.
□ X Tall: 5'8" 150 lbs. and over.

Choose color here

□ Beige (Natural)
□ Suntan (Warm Brown)
□ Coffee (Deep Brown)
□ Nurse’s White

If your weight exceeds that shown for height, select next larger size.


Yes, I have checked my favorite fashion color and my size. Rush my Free Hollywood Panty Hose, without obligation. Enclosed is 50 cents in cash, check or money order to cover postage and handling.

[Address and state information]
Choos your home design by exact category! $2 00

- Richard B. Pollman, Designer

Choose your home design by exact category! $2 00

Blueprints available at low cost

165 multi-level homes - split level, saltbox, traditional, contemporary. Exposure lower levels. Balconies, terraces. All sizes.

256 one-story homes - under 2,000 sq. ft. Contemporary, traditional, ranch, split level. Family rooms, separate dining rooms.

150 one-story homes - over 2,000 sq. ft. Contemporary, traditional, ranches, split level. Mud rooms, family rooms, extra baths, brick exterior, frame. Flat and sloping roofs.

183 vacation homes - A-frames, chalets, beach homes, modular homes. "clutter" designs. Prices from 500 to 3000 sq. ft. 160 pages. 80 in full color.

Choose your home design by exact category! $2 00

Blueprints available at low cost

165 multi-level homes - split level, saltbox, traditional, contemporary. Exposure lower levels. Balconies, terraces. All sizes.

256 one-story homes - under 2,000 sq. ft. Contemporary, traditional, ranches, split level. Family rooms, separate dining rooms.

150 one-story homes - over 2,000 sq. ft. Contemporary, traditional, ranches, split level. Mud rooms, family rooms, extra baths, brick exterior, frame. Flat and sloping roofs.

A treasure in pewter

Floppy eared pig and wide-eyed owl are cast of solid pewter and hand finished by New England craftsmen. Pig 1 1/4", has smooth patina finish. $10. Owl 1 1/2", has textured feathery finish. $5. Add 60f hdg. Fine gifts. Ferry House, AHS, Briarcliff Manor, NY 10510.

Kitty puzzle

"Mouse in the Hole" puzzle will please your perky pet! The "mouse" is an elusive ball that Kitty can "chase" hour after hour. A favorite and fascinating cat-tested toy! $3.45. Exciting 80-page gift catalog. 25f. Suburbia, Inc., Dept. 136, 366 Wacouta, St. Paul, MN 55101.

Baby bracelet, a charmer

Beaded bracelet dotted with simulated pearls that spell baby's first name is topped with a gold-plated heart. Specify blue or pink. For adult, teen or child; $2 plus 25f hdg. Drake, AH76 Drake Blvd., Colorado Springs, CO 80940.

Embroidery

FOR A PROUD FATHER OR GRANDFATHER!

Personalized Memory Mug

A gift that's his alone to cherish—custom engraved with each child's name and date of birth! (And room for any number.) Classic 3 3/4" mug of polished aluminum—glowing pewter finish, traditional glass bottom.

$3.98 Memory Mug...

Add 90f hdg.

$7.98...Name-date Engraving Each 50c...

Add 45f post. & hdg. N.Y. res. add taxes

LILIAN VERNON

FOR A PROUD FATHER OR GRANDFATHER!

Personalized Memory Mug

A gift that's his alone to cherish—custom engraved with each child's name and date of birth! (And room for any number.) Classic 3 3/4" mug of polished aluminum—glowing pewter finish, traditional glass bottom.

$3.98 Memory Mug...

Add 90f hdg.

$7.98...Name-date Engraving Each 50c...

Add 45f post. & hdg. N.Y. res. add taxes

LILIAN VERNON

Furnished in early American!

Send 25c for famous Sturbridge catalogue "1,000 items for furnishing an early American home!" Everything in early American, All by mail at modest prices. Money-back guarantee even includes rug. chg. chgs. both ways.

STURBRIDGE YANKEE WORKSHOP

the nation's center for early America

433 Brimfield Turnpike, Sturbridge, Mass. 01566

Exotic kim

Sip into this scrumptiously slipper shoe to feel and look pretty as an eastern princess! "out" wear. Gold or silver glove leather. 1/2 heel. 4-12 M. $10.95 plus 75¢ hdg. 10 to 12, add 1$. Sofwear Shoes, AH 1711 Main, Houston, TX 77002.

Sock-Tucker

Washday spirit dampened by sorting? Let this unique device "take it" polypropylene keep soiled clothes covered through machine and on and back to bureau. Red. green. blue. yellow. 32 for $4.50 (8 ea color). C. A. Gordon, Dept. KP2, Church St., Paterson, NJ 07509.

Duantless dahlias

These colorful dahlias will be decorative and double ball. Plant as late as July. Quick-acting root stimulator. $2 for $2.50 plus 12 imp. Holland Anemone Tubers for Michigan Bulb, Dept. DL-14 Grand Rapids, MI 49550.

Bedspread caddy

Enjoy sleep without your bedspread "crushing" your feet. Toss spread across Caddy pulls out from beneath mattress. Legs swing into position to spread. $5.95 - $ for king. $12. Add 90f hdg. Garrett's, Dept. A Box 12274, Dallas, TX 75225.
GIANT ECONOMY SIZE clears out all roaches in the average house . . .

Are you one of thousands of persons who spent millions last year to control roaches—without success? The truth is: ordinary, weak insecticides are useless against these disgusting but wily insects. They stun or kill a few exposed cockroaches by direct contact. But the vast majority remain safe and secure in their hidden nests. A week or two after you've sprayed, they show up again, laughing all the way to the pantry.

Prowlers in the Night
Did you know that roaches have survived virtually unchanged from 10 million years ago? Here are the reasons, according to scientists. Roaches are tough, swift, cautious, and legs. Some powder clings to Johnny's sticky legs.

Astor-Scott Inc. Dept. 5775-C
1231 E. Las Olas Blvd., Ft. Lauderdale, FL 33301

The Life and Death of a Roach Colony . . .

As told in pictures . . .

[A] Mr. Johnnie Roach salutes forth in search of supper. That irresistible mound of Snow-white Phantom Powder (with delayed chain reaction) commands his attention. He eats his fill, crawls over it. Some powder drops off Johnny's sticky legs

[B] Johnny tracks the Phantom Powder into his nest or "harem." And then a deadly chain reaction starts. One by one, all his "wives" and offspring are infected by the fatal, time-released chemical.

[C] Due to Johnny's foolish indiscretion, every roach in the nest becomes slowly paralyzed. In 9 days each and every one is dead. Even hatching eggs are destroyed! One infected roach can thus spread death to hundreds or thousands of others.

New! Patented Applicator

Special Patented Applicator Pours Right Quantity Without Touching Powder
No fuss. No mess. No soiled hands. Simply squeeze the giant canister. It instantly deposits the right amount of powder—automatically. Your hands never touch the insecticide. So simple! So neat! Easy instructions show you how to keep your home free from these repulsive bugs right around the clock, all year through. 100% Satisfaction Guaranteed or you don't pay 1¢

No matter how many old style insecticides have failed before, we absolutely guarantee this new Phantom Killer to wipe out all roach nests in your home, farmstead or business—within 9 days. Otherwise simply peel off the Phantom label and return label only anytime within 1 year. That's all. No explanation necessary. By return mail we'll rush back every penny you paid. What can you lose? Only those repulsive, uninvited guests. Why not keep them away for life? For Phantom to work for you at once! ©1972 Astor-Scott

The prices shown include all postage and handling. No extra charges.

- Send check or cash for prompt delivery.
- Florida Residents: Remit 4% sales tax.

Notice: This product does not spoil. It holds its killing power year after year.

- Contains no D.D.T. or Sodium Fluoride
- Kills American, Oriental, German Roaches
- Won't spoil, evaporate or cause fumes.
- Pure White Stainless Powder
- Costs only $5 to clear out Entire House!
- Phantom guaranteed 100% Odorless
- Contains no O.D.T. or Sodium Fluoride • Kills American, Oriental, German Roaches • Won't spoil, evaporate or cause fumes. • Costs only $5 to clear out Entire House! • Phantom guaranteed 100% Odorless

Phantom exterminates every roach nest in your home or farmstead within 9 days. Otherwise return the label-only anytime within 1 year. That's all. No explanation necessary. By return mail we'll rush back every penny you paid. What can you lose? Only those repulsive, uninvited guests. Why not keep them away for life? For Phantom to work for you at once! ©1972 Astor-Scott

ASTOR-SCOTT INC. Dept. 5775-C
1231 E. Las Olas Blvd., Ft. Lauderdale, FL 33301

**Wipes Out All Roach Nests in Your Home in Only 9 Days—Or You Pay Nothing!**

- Clear out all roaches in the average house . . .
- No fuss. No mess. No soiled hands. Simply squeeze the giant canister. It instantly deposits the right amount of powder—automatically. Your hands never touch the insecticide. So simple! So neat! Easy instructions show you how to keep your home free from these repulsive bugs right around the clock, all year through.
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**THE LIFE AND DEATH OF A ROACH COLONY... as told in pictures...**

[A] Mr. Johnnie Roach salutes forth in search of supper. That irresistible mound of Snow-white Phantom Powder (with delayed chain reaction) commands his attention. He eats his fill, crawls over it. Some powder drops off Johnny's sticky legs

[B] Johnny tracks the Phantom Powder into his nest or "harem." And then a deadly chain reaction starts. One by one, all his "wives" and offspring are infected by the fatal, time-released chemical.

[C] Due to Johnny's foolish indiscretion, every roach in the nest becomes slowly paralyzed. In 9 days each and every one is dead. Even hatching eggs are destroyed! One infected roach can thus spread death to hundreds or thousands of others.

**Phantom** exterminates every roach nest in your home or farmstead within 9 days. Otherwise return the label-only anytime within 1 year. That's all. No explanation necessary. By return mail we'll rush back every penny you paid. What can you lose? Only those repulsive, uninvited guests. Why not keep them away for life? For Phantom to work for you at once! ©1972 Astor-Scott

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**Phantom exterminates every roach nest in your home or farmstead within 9 days. Otherwise return the label-only anytime within 1 year. That's all. No explanation necessary. By return mail we'll rush back every penny you paid. What can you lose? Only those repulsive, uninvited guests. Why not keep them away for life? For Phantom to work for you at once! ©1972 Astor-Scott**
Summer Favorite 2-PC.
WASH 'N' WEAR
Play suit set in crisp and fresh 100% Cotton. Hup into the 1pc. zip front suit for work or play. Pop on the but-ton-front skirt when you want a dress. Great for travel. Lida or Blue.

Sizes 10-20
16y-24y
Add $7.00 for COD
$5 deposit for COD
Satis. Guar.

LACY COPPER BRACELET
Box 6305-ASP
Tucson, Az. 85716

CURTAIN CHARM
BALL FRINGE ON UNBLEACHED MUSLIN
20", 22", 30", 36", 40" looks.
2 pairs to window as shown
8.00
40", 54", 63".
7.20
81", 90", 96".
7.50 pr.
All pairs 40" wide.
Matching Valance 94" x 80".
1.75
Out UNBLEACHED MUSLIN curtains have all the original New England simplicity, warmth and handmade look for every room in the house. Practical long-wearing, they off white muslin curtains will retain their crisp appearance with a minimum of care. Completely wired, they are easy to order. Orders under $5.00 add 75c hdg. Orders over $5.00 add 1.50 hdg. Sorry, no COD. Write for free folder showing many styles and fabrics.

CURTAIN CHARM
LACY COPPER BRACELET
Stickley, Mass. 02126 Dept. 51

AMERICAN ACCENT
Handsome handmade replica of colonial oil lamp has rich satin finish, matching fittings. Pewter Accent Hang is 15" x 6". Opal glass globe. Completely wired. $19.95. Catalog free with order; otherwise, 25¢. Sturbridge Yankee Workshop, AH-1, Sturbridge, MA 01566.

AMERICANA ACCENT
Hold your portable TV. Right where you want it. Low position. High position. Can be set up in high or low position. Pole has spring tension and will adjust just to 7½ to 8½ ft. ceiling heights. Can be set up in Hi or Low position. Hi position is great for reclining chair. Practical king-size storage, dog kennel, motorcycle garage, shop, garden tractor, tool storage, play room in the house. Practical long-wearing, these off-white muslin curtains will retain their crisp appearance with a minimum of care. Completely wired, they are easy to order. Orders under $5.00 add 75c hdg. Orders over $5.00 add 1.50 hdg. Sorry, no COD. Write for free folder showing many styles and fabrics.

COUNTRY CURTAINS
At the Red Lion Inn
Stockbridge, Mass. 01262 Dept. 51

ADJUSTIBLE T.V. POLES
Hold your portable T.V. right where you want it without awkward tables or stands. Takes any width, up to 14" deep. 17" high. Black decorator pole has spring tension and will adjust just to 7½ to 8½ ft. ceiling heights. Can be set up in Hi or Low position. Hi position is great for reclining chairs. Practical king-size storage, dog kennel, motorcycle garage, shop, garden tractor, tool storage, play room in the house. Practical long-wearing, these off-white muslin curtains will retain their crisp appearance with a minimum of care. Completely wired, they are easy to order. Orders under $5.00 add 75c hdg. Orders over $5.00 add 1.50 hdg. Sorry, no COD. Write for free folder showing many styles and fabrics.

HAMMOND BARNS
DEPT-AH-6, BOX 1627 INDIANAPOLIS, IND. 46229

SAVE HUNDREDS OF DOLLARS — Build this attractive Little Red Barn for work shop, garden tractor, tool storage, play house, dog kennel, motorcycle garage. 6 ft. X 12 ft. X 9 ft. high. Mounted on skids for portability. 4 ft. sliding door. Quick to build using 1/2 in. exterior ply wood. No expensive tools needed. Simple step by step plans. Send $2.50 for barn plans and material list. Also petite plans with order. Satisfaction or money back.

ROXANNE STUDIOS
1012 W. 30th St., Houston, Texas 77002.

BRIGHT OUTLOOK FOR PATTERN
"MARGIE"— Sandals so versatile they swing from sporty to dressy occasions. Made of marshmallow-soft patent with foam-cushioned insoles, 1½ inch heels, elasticized sling straps for perfect fit. Colors: White, Black or Brown, $10.95. Sizes 4 through 12. Narrow, Medium or Wide widths. No half sizes over 10. $1.00 extra per pair for sizes over 10. Add 75¢ postage for each pair ordered. Prompt refund if not delighted. Free catalog. SOFTWEAR SHOES, Dept. M, 1711 Main, Houston, Texas 77002.

PROFESSIONAL TIPS
PAINT $ SAVE S EARN S MONEY
Paint, stain and finish wood, or refresh furniture to express your creativity, derive pleasure from doing your own work or save money. Save up to 50% or more on furniture, wall paper, paint, etc. Send for 36-page booklet of instructions by licensed con-
mers. No cost. Write for free copy to PROFESSIONAL TIPS, Box 939, Morro Bay, Calif. 93442

How to Housebreak Your Pet
Train-O-Mat makes it easy
No more stained carpets. When dog scents chemically-odorized mat, instinct says, "Here's the spot." No fuss or bother. Mats are disposable; both pole and 18' square holder are washable. Kennel-tested. Satisfaction or money back.
Holder & extra supply of mats 6 $1.50 pr. Attached 12" pole for male and female $5.00

G & G RESEARCH
Box 12274-84 Dallas, Texas 75225

American accent
Handsome handmade replica of colonial oil lamp has rich satin finish, matching fittings. Pewter Accent Hang is 15" x 6". Opal glass globe. Completely wired. $19.95. Catalog free with order; otherwise, 25¢. Sturbridge Yankee Workshop, AH-1, Sturbridge, MA 01566.

Patriotic plaque
Great Seal of the U.S. is reproduced in full color on this unique plaque that shows both sides of the Great Seal. 12". Metal. Ha ss flush with wall. A treasure to keep or give. $3.95 plus 75¢ hdg. W Berg, AHS, Box 4749, Color Springs, CO 80909.

Ahoy, mini-mermaids

Stitchery-wise kit
"Bright Eyes" owl design stars on 15½ X 18" white homespun; yarns in blues and greens. No fuss or bother. Mats are disposable; both pole and 16' square holder are washable. For free price list, Senti-Metal, AH-5, 1919 Me-
Line, Columbus, OH 43209.

Bright Eyes" owl design stars on 15½ X 18" white homespun; yarns in blues and greens. No fuss or bother. Mats are disposable; both pole and 16' square holder are washable. For free price list, Senti-Metal, AH-5, 1919 Me-Line, Columbus, OH 43209.

Silver-plating offer
Ready to toss out worn pieces? You'll be interested silver-plating sale with your replated at sale prices. Your antique heirlooms can be quite silverplated. For free price list, Senti-Metal, AH-5, 1919 Me-Line, Columbus, OH 43209.

Vibrating neck cushion
If he isn't handy, try this soothing pillow for a penetrating soothing massage when your needs attention from daily sions. Battery operated. V corcurory zip-off cover. $10.95 $1 hdg. J. W. Holst, AHS, E. Bay St., East Tawas, MI 48730.
Because of Their Beauty...

A GRISLY DEATH

With bone-crushing force steel-jaw traps spring shut on millions of wild animals each year in the United States. These animals die a slow, agonizing death of starvation, thirst, freezing, fear, or gangrene. Many times the animal will actually chew or twist off its foot in a desperate attempt to save itself.

These beautiful wild creatures are killed primarily for their fur; few are used as food. Furs are a luxury item catering to our vanity but hardly necessary to our survival. From forty to over sixty small animal skins are often used for a single fur coat. Consider the immense pain, fear and suffering each coat represents. Steel-jaw traps account for 90 percent of the annual U.S. fur take. Only 10 percent are caught in more humane, instant-kill traps.

State laws regulating trapping are rarely enforceable. Steel-jaw traps may be purchased and set by anyone, including children, who often forget or neglect them, leaving any unfortunate animal trapped to die a miserable death.

We are a nation who has put man on the moon. Yet we treat our fellow creatures with barbaric and primitive cruelty. It is time to redefine our values. It is time to end this abusive use of our wild animals. YOU CAN HELP.

Mail Immediately To:  
Belton P. Mouras, President  
The Animal Protection Institute of America  
P. O. Box 22505, Dept AH-1  
5894 South Land Park Drive  
Sacramento, California 95822

YES — I WILL HELP!  
My TAX DEDUCTIBLE contribution of $................................. is enclosed to help:  
1. Bring an end to the use of steel-jaw traps within the U.S.  
2. Ask our government for an importation ban on furs taken by means of steel-jaw traps.  
3. Inform others of the cruelties to animals caused by our desire for furs.  
4. Finance more ads like this to call public attention to the horrors of trapping.

Name ________________________________ (Mr., Mrs., Miss, Ms.)
Address ______________________________ ______________________________ ______________________________
City ______________________________ State ________________ Zip ________________

☐ Your contribution of $10 or more entitles you to API membership and a year's subscription to Mainstream magazine. The institute is a national non-profit charitable organization chartered by the State of California and listed with the U.S. Internal Revenue Service. Contributions are deductible for income and estate tax purposes.

☐ Check here if you are already a member of API.
These are my favorite diets—personally selected by me. They were recently revised and updated. Each diet printed in its own little book with large clear type and pictures. Intended for every type of "fat" girl—tall or short, big eater, cake and candy lover, teenager or housewife, and grandmother of course! I invite you to take your pick. Choose the diets you like at my risk! Probably one or more will be the right ones for you.

**MONEY BACK GUARANTEE**
You can't lose a penny. So pick the ones that suit your fancy...your likes and dislikes.

**YOUR CHOICE:**

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