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When women ask our interior designers:
"How can I create the same kind of memorable, dramatic rooms you do?" We tell them -

"Start with a Big Idea."

And Designer Cathy Erb says:
"Go Eclectic!"

"You've heard a lot about the eclectic mix in decorating... but how do you make it work? If you study this living room, you'll see Oriental (the tables from our Thomasville Four Corners® Import Collection), 21st Century (our Founders' chrome and glass etagere), Traditional (upholstered pieces by Thomasville), and a French Provincial ceiling! What makes it 'go together' so beautifully? Take a little closer look. There is one single key pattern theme throughout the room: diamonds. They're in the carpet (Persian Medallion from our Grand Noble™ Collection). They're in the tables. They make up the window grillwork. You can see a diamond design in the wallcovering and in the upholstery. The diamond pattern continuity is a subtle way to unify the room and still allows you to have the drama, excitement, and contrast of the eclectic mix."

"The Chandelier® Ceiling is Provincial, our new French Provincial design. While it doesn't have a diamond pattern, it does echo the lacy design of the tables.

"Look around your living room right now. I'll bet you can think of a way to make a design theme work for you, whether you have our eclectic mix or not."

more Big Ideas
Armstrong Interior Designer Robert White answers: "The offbeat color scheme."

"It combines all the colors your mother told you wouldn’t work . . . and it makes them work beautifully."

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Idea out of the air, or a movie, and it into a room. Rooms are the most fun. You to them for years. An ‘Island’ for example. What a great idea for a kitchen. The floor, red pebbles on a faraway carpet, sunbathed sand. And also offers a more practical escape. It’s our no-wax. The natural-finish storage units are from our Founders Keepers® II line. If shells are your thing, or bells, or old bottles, have some fun with a theme room.

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Buying a home? More power to you if you've spotted a Victorian beauty loaded with charm, a ranch that's perfect for that family of yours or a vintage cottage that could be the house of a lifetime with just a tiny bit of fixing. But slow down: An eye-catching bit of gingerbread may make you less attentive to the faults of a foundation; bright new paneling may hide a badly cracked wall; or you may just plain miss those warning signals in plumbing and electrical systems that portend big bills later on.

Certainly, it can be irritating—and expensive—to discover the inadequacies of a house after you've bought it, yet it's the rare home buyer who has the expertise and objectivity needed to make a sound evaluation. Unless you know how to get behind the scenes and really size up a house, you'd be miles ahead to call in an expert to look over your future investment. *Then* sign on the dotted line.

And it's just this need for expert help that has spawned a growing number of professionals who specialize in home inspections. In some cases the inspectors are architects, in others, former builders or professional engineers; all are thoroughly acquainted with the many facets of home construction and repair.

At one time you could find these services in only a few big-city areas; now they're in many metropolitan/suburban locations and are usually listed in the Yellow Pages under "Building" or "Home Inspection Services." Most inspect apartments and commercial buildings as well as houses. The idea for an inspection service was the brainchild of a professional engineer, Arthur Tauscher, who began it years ago in Rockville Centre, N.Y. Today, Tauscher has 32 offices across the country. "More and more people want this kind of service," he reports. "Costs today are so high—for both housing and repair work—that soon no one will want to buy a house without consulting professionals first."

Tauscher's is one of the three inspection firms with representation in most major cities. The others are National Home Inspection Service of Washington, D.C., and Nationwide Real Estate Inspectors Service of New York City.

What do these inspection services offer the prospective buyer? For a low fee—charges range from around $50 to $100, depending on the value and location of the house—they give you a fully detailed, written report on every nook and cranny of the structure involved. Because they do no contracting themselves, the result is a dispassionate and trustworthy factual review that describes all the defects and explains what would be required to bring the place up to snuff. Their reports are often an assurance that the house is in good shape and that no major repair work is anticipated for the near future. If they find problems, they usually provide rough estimates of repairs, so you can decide whether the house is affordable in the long run. If nothing else, the reports can be a lever for bargaining with the seller.

For your money, says Tauscher, you get "an independent, unbiased review of the structural and mechanical components of the house—to top to bottom, inside and out." You'll learn about the condition of walls, ceilings and floors, roof, gutters and downspouts, site grading and drainage, plumbing, heating, ventilation and air conditioning, the electrical system, fixtures, foundations, weather stripping and insulation. You'll be warned of existence of termites and, in such earthquake-prone areas as California, of signs of earthquake damage.

Home inspections are not only of special interest to buyers of older houses, but to those interested in new homes as well. In fact, Walter Gloskowski, a former building contractor who has helped pioneer home inspection in California, reports that he is often called in by an owner to check on a just-completed house—and ascertain whether all specifications have been faithfully met. He reports that the clients of his Bel-mont-based Architectural & Structural Investigation Systems are divided equally between young couples buying their first homes and families who have owned homes before and been stung by problems that arose along the way.

Gloskowski, who does a major share of his firm's inspections, explains that he works from the inside out—"kitchen and bath first, then attic, foundation and crawl areas, and finally the exterior."

When he finishes, he hands the prospective buyer a checklist with his findings and recommendations. The process takes from one and a half to three hours.

High on the list of checks is the roof. A recent report of one he inspected went like this: "The roof has had numerous repairs for leaks in the past. Replacement will likely be required within the next five years. No present leaks were detected. The joints in the gutters were sealed with tar and roofing felt. They are deteriorated and they leak. Replacements should be made to prevent damage to the wood fascia and roof deck in the area around the defective joints. The outer roofing felt at the base of the rear skylight has completely deteriorated."

Elsewhere in the same report, Gloskowski faults the draw of the furnace (a venting problem) and points out the absence of an air-gap device in the dishwasher drain line.

Speaking for himself, and for others in his profession, Gloskowski declares: "We do not recommend for or against purchase. We simply assemble facts concerning the physical and mechanical condition of a house and present them." From then on, it's up to you, the prospective buyer. But at least you're armed with a thorough and detailed report.

As Gloskowski points out: "Right now I have a finished inspection report on my desk. I went over an old house for a family and found many problems. They fell in love with the place, so they're buying it. But they're ahead of the game because they're not going into the venture wearing blinders."
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Ask Angie Dickinson. She wouldn't think of brushing with anything else.

Colgate with MFP... the breath-freshening cavity fighter.
The Richard Rockefeller of Lake Saint Louis, Missouri

Pulling up stakes, leaving an old, established community in favor of a brand-new, up-from-scratch town would seem a risky move. But Joan and Richard ("Rocky") Rockefeller (no kin) took the plunge two and a half years ago—and are now reaping the rewards of a richer, more satisfying life. They left a close-in St. Louis, Mo., suburb to settle in Lake Saint Louis, a six-year-old community developed around two man-made lakes in what was once Missouri farmland.

What made the Rockefellers move? "We were 'water people' in a landlocked place," says Joan. "Nearly every weekend we were loading one of our boats onto the trailer and hitching it to the car, then driving several hours to find some water hole. Our summers were spent constantly packing and unpacking, and we got tired of it. Now everything that we want to do is right outside our door."

In Lake Saint Louis, people can buy homesites, condominiums or, like the Rockefellers, build their own houses. And everybody in the community lives near the water. Clusters of houses line the lake shores (below, far left); everybody in the community lives near the water. Joan and Rocky prepare for an afternoon of sailing, while Susan stays behind to do some dockside fishing (below and below, center).
“Everything we’re doing here is for the first time—in effect, we really are pioneers.”

it’s only about 40 auto minutes from downtown St. Louis. “We’re learning about governing ourselves for the future,” says Joan. “But we’re not far removed from the culture of the city.” Rocky drives more than an hour each way to work—he’s an executive with Monsanto Industries outside St. Louis—but he feels his new leisure lifestyle more than compensates for the extra time he spends commuting.

Now two and a half years under sail in Lake Saint Louis, the Rockefellers have only praise for it. “Our life is more relaxed,” says Rocky. “We have guests more spontaneously than we used to, and the mood is much more informal. Joan never has to fuss—that’s not the way it’s done here.”

Part of their new ease in living must be credited to Joan and Rocky’s careful home planning. “We spent weeks poring over magazines and working on a floor plan to give the architect,” Joan recalls. “My goal was simplicity, easy maintenance and good-size rooms. We eliminated the family room, but added a downstairs recreation room that’s strictly for Ping-Pong, pool and kids in wet bathing suits. To cut down on housekeeping chores, we used a lot of rough materials—stone, cedar shakes and quarry tile. In furnishing, we selected tweeds and tough fabrics that wouldn’t show dirt.”

As she is not tied down to household chores, Joan works part time as a model in St. Louis department stores. She also takes courses given at the community center—the basement of the country club—and plans to teach a course herself. “It’s a ‘charm-school’ course for teenagers,” she explains. “It will cover diet, health and beauty care, exercise, manners, makeup and fashion tips.”

Rocky is a member of the community advisory board, a panel of homeowners who represent resident opinion to the developers of this 3,000-acre community. As such he finds himself caught up in the excitement of Lake Saint Louis’s plans for future growth. A sampling of things to come was provided this fall with the opening of a new wharf area comprising supermarket, theater-restaurant, retail shops and 500-foot boardwalk—all easily accessible by car or boat.

At Lake Saint Louis there are no above-ground electric or utility wires, no outside TV antennas, no glaring neon signs. Instead, there are trees, horses and sailboats tacking in the breeze. And—right now—there are 2,000 new-towners who drove out one day to have a look and decided to stay.
Romance your bedroom with a beautiful bedspread from Sears Sudbury Square Collection. Choose from 5 unique designs. Like the charming Mandarin Stripe shown above. Pinedale, our colonial tree of life. Staunton, an old-fashioned floral. Pink and blue Ribbon Stripe. And Windward, Sears own bird-of-paradise.

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GET OUT OLD GROUT

Is there a safe way to remove old dried grout from the surface of the plastic tiles in our bathroom?

Mrs. W. Harper
Sioux Falls, S.D.

Though we don’t know what adhesive was used to install and grout your tiles originally, you should be safe and successful using any of the adhesive cleaners sold by manufacturers of plastic tile. (Sears, Roebuck has one, for instance.) Simply scrub off the old grout with it. A dull putty knife will work on stubborn spots.

SCRAPE PAINT BEFORE REPAINTING

We recently painted one of the ceilings in the old house we bought and were amazed to find the paint hanging in lump strips the next day. We painstakingly scraped off both old paint and new, then repainted. Now we’re afraid to redo the other ceilings. What happened and how can it be prevented?

P. Duggan
King of Prussia, Pa.

The old paint on the ceiling must have been calcimine, a water-base paint used universally before latex paints were developed. Calcimine loosens when wet. If you used water-thinned latex paint, it probably permeated the calcimine, which proceeded to peel itself. Before repainting your other ceilings, brush water on the calcimine; let it soak in a few minutes, then scrape the calcimine off completely. Repaint with latex ceiling paint.

WINDOWS NEEDN’T STEAM UP

How can we prevent condensation from accumulating on the windows of our electrically heated house?

Mrs. W. L. Hill
Ukiah, Calif.

First, try to cut down on the amount of moisture generated inside the house. For example, don’t slosh water on the kitchen floor when you wash it; use a barely damp mop. Don’t take long, hot showers. Always put topsoil cooking pots. To get rid of whatever condensation does form, use exhaust fans: a powerful fan in a hood directly over the range, a vent for your clothes dryer directed outdoors, ventilating fans in bathrooms.

For help with a home-maintenance or repair job, write to Dept. HAH, American Home, 641 Lexington Ave., New York, N.Y. 10022. Letters are answered promptly; those published are selected on the basis of broad general interest.
They’re simple to do—you can create any one of them in almost no time. The string pictures at left, above, could be done even by a child, and the untraditional-looking eagle or his wide-awake owl friend would add a nice touch to a bedroom, den or hall. String-art crafting is easy: our kits come with a paper pattern that you place over the fabric-covered, pressed-board base (the eagle base measures 12 by 16 inches, the owl 16 by 24 inches). Then, holding the pattern in place, you hammer small gold nails into spots marked on the paper. When you have all nails in place, off comes the pattern and on goes the string, which is wrapped from nail to nail in a continuous line (you break it when necessary to change colors). Each kit is complete with instructions, pattern, nails, colored string and covered board (the eagle’s background is dark-blue cotton, the owl’s is black felt).

The shiny aluminum-foil accessories above make especially handsome gifts; they look as though they cost a pretty penny, but the secret is gold- and silver-colored foil tape. Starting with your own mirror frame (or picture frame) or your own small wooden box, you can work wonders with a simple weaving and gluing method. Full instructions are included, and each kit contains enough foil tape for you to make three little baskets (2, 2½ and 3 inches high, plus the handles) or to cover a 16-by-18-inch frame or a 7-by-10½-inch lidded jewelry box. A cutting stylus is included, too—all that you need supply is glue and some spare time.
Conserving the amount of heat you use at home has always made sense, but this year there are strong, new incentives to actually cut down. As the cost of heating fuel continues to rise, every gallon of oil, therm of gas or kilowatt-hour of electricity conserved adds up to more and more money saved. At the same time, the unused fuel contributes to national energy conservation—and also lessens the possibility of a local shortage, such as occurred last year in many parts of the country.

There are a number of steps you can take to reduce heating fuel consumption. Some cost nothing; others involve expenditures you are almost certain to recoup from the savings that result. (And if your house is partly or fully air conditioned, you can cut costs when warm weather comes. See "Air-Condition Now and Save!" in our March issue.)

Since the amount of heat you need depends directly on the outdoor-indoor temperature differential, the lower you can comfortably set your thermostat, the less fuel you will use. Consider whether you've been over-heating your house. The sense of comfort gained from being warmed or cooled is mostly a matter of conditioning. Nearly everyone has had the experience of visiting a home that seemed uncomfortably hot or cold except to those who lived in it. Obviously, some people feel comfortable at temperatures that are higher than average; others prefer lower temperatures. Since it's possible to save about 3 percent of your heating expenses with every degree you lower your thermostat, it would certainly pay to experiment—and see if you and your family can adjust easily to somewhat cooler indoor temperatures in the colder months. Heavier clothing will help, though we wouldn't want anyone sitting around the house in an overcoat (a light sweater would be a good compromise). This is the easiest cost-nothing step you can take, and whether or not you lower your thermostat setting in the daytime, you should certainly do so at bedtime. This procedure, once considered of doubtful value, was recently tested under carefully controlled conditions and proved valid.

The actual amount of fuel you can save depends on several factors—where you live, how much you lower the thermostat and for how long. But Honeywell, Inc., a leading maker of heating controls, has computer calculations that may give you a general idea. They show that if your normal daytime thermostat setting is 75°, turning it down to 67.5° for eight hours during the night reduces fuel use 8 percent in Milwaukee and Buffalo; 9 percent in Boston, Chicago and Denver; 10 percent in New York, Cleveland, St. Louis and Seattle; 11 percent in Louisville, Washington, D.C. and Portland, Ore.; 12 percent in San Francisco; 13 percent in Atlanta and Dallas; 14 percent in Los Angeles.

Even greater savings can be realized if you lower the thermostat 10 degrees. But don't go any further, or you're likely to waste more fuel raising the house temperature to the desired level in the morning than you've saved by lowering it at night. Furthermore, you may feel pretty uncomfortable during that extra-long warm-up period. To maximize your savings, the setback should be done regularly every night, regardless of the outside temperature. A clock-controlled thermostat takes care of this automatically—and it will also turn up the heat every morning. Installing a clock-thermostat will cost roughly $50 to $80, but if it insures your setback every night, you'll recover the cost after several heating seasons.

If you leave your house for an extended period during the cold months, set the thermostat as low as is safe in your area. Most go down to 55°—generally considered a good lower limit. Here are other ways to save fuel without spending a cent:

- Keep dampers closed when your fireplace is not in use.
- Shut the door if you keep a bedroom window open at night—so cold air doesn't reach your thermostat and start up the heating system needlessly.
- Don't obstruct radiators or registers with furniture and draperies. Make sure radiator covers allow free passage of air under, through and over the radiators.
- Pull up shades and open draperies to let in sun during the day, but close them all at night. (Covering windows doesn't actually save much heat, because the coverings still allow air movement, but shielding cold surfaces makes you feel warmer and keeps you from setting up the thermostat.)

Even larger fuel savings are possible if you're willing to invest money in a few home improvements. You should, for instance, check to make sure that no cold air is leaking into the house around windows and doors (including the door to a basement, attic or attached garage). If you feel any drafts, install or replace the weatherstripping—foam tapes are effective and easy to apply. At the same time, check caulking around the outer frames of windows and doors. If it has dried out and gaps are visible, re-caulk, using silicone rubber or polysulfide rubber compounds. They're more expensive, but you can count on them to stay flexible for (continued)
years. Less important sources of heat leaks are the openings in the walls or ceilings around lighting fixtures and plumbing vents and pipes. Stuff with bits of fiber insulation.

Insulation is worth far more in fuel savings than it costs. Increase it wherever you can. Begin in the attic. The odds are that the insulation there is only 4 inches thick—or less. Building authorities now recommend 6 inches for maximum fuel savings. Adding 2 inches of loose fill should cost you under $2 for every 20 square feet of attic floor. The addition will pay for itself within a few years—even more quickly if your house is air conditioned. You should also put insulation under the floor over any unheated crawl space, basement, porch or garage. Use a 3-inch fiber-glass blanket or batt. If your house is built on a concrete slab and the floors are uncomfortably cold, dig a trench around the house and place 2-inch rigid-foam insulation against the perimeter of the slab. It should extend at least 2 feet into the ground below the slab.

Insulating exterior walls that have little or no insulation is also highly advisable and can yield big fuel-saving dividends, but this isn't a job you can do yourself. Professionals will blow insulation into each wall cavity. It sounds complicated, but the technique has been perfected and may not cost as much as you think. It's worth getting an estimate, particularly if yours is an old house, and you suspect the walls are uninsulated.

If your heating ducts or pipes run through any unheated area (a crawl space or the garage, for example), wrap insulation around them. This is an easy do-it-yourself job that will pay off immediately.

Installing storm sash on all windows will cut in half the loss of heat through the glass. An added benefit is the elimination of condensation on the panes. (Storm windows will cut your air-conditioning load in summer, too.)

The final step you can and should take to save fuel—regardless of whatever else you do—is to have your heating system professionally serviced at the start of every heating season. Keeping it clean and properly adjusted is essential to its most efficient operation.

While you're waiting for the serviceman to come, a little mathematical exercise may prove useful and enlightening. Ask the nearest U.S. Weather Bureau how many degree-days it recorded in each of the preceding three or four years. (A degree-day is simply a unit of temperature used to measure a day's fuel requirements.) And consult your fuel supplier or your own records to find out how many gallons of oil, therms of gas or kilowatt-hours of electricity you bought in each of the same years. Then divide the number of degree-days for each year by the corresponding fuel-consumption figure. Compare the results for the three or four years. If there is no more than a 5 percent difference between them, your heating system is in good operating condition. But if you've used considerably more fuel per degree-day in the last year or two, something may have happened. Unless there is a simple explanation—a change in your living pattern, for example—chances are the heating system has gone awry. Tell the serviceman to look for serious trouble. —Stanley Schuler

Many familiar home-furnishing articles first came into being as purely functional products developed for commercial or industrial use: Standard-and-bracket wall-hung shelves and cabinets made their debut as storage units in stores and factories; chopping blocks were preempted from the butcher store to create a new look in residential furniture; the carpenter's lowly sawhorse, glamorized in steel, brass and chrome, is well on its way to becoming a cliché in contemporary interiors.

**TRACK LIGHTING**, the latest of these technological transplants, has come into our homes by way of showrooms, store displays and art galleries. According to its advocates, track lighting is the easiest, the most flexible, the best way to put light exactly where it's wanted, without costly alterations or electrical installations. Track lighting is, in essence, a system whereby an electrified track—actually a long, continuous outlet—is installed on ceiling and/or wall to receive individual swivel lights that can be positioned anywhere along the length of the track. With a simple twist of the wrist, lights can be turned up, down and all around to alter the point of focus; they can also be shifted to new positions on the track. Illumination can be pinpointed to zero in on a single object or broad-beamed to wash an entire room with light. For flexibility, the system has no equal.

**BUT WHAT ABOUT APPEARANCE?** The visual acceptance of undisguised functionalism is an acquired taste, but we've come a long way in the right direction since the 1950s. We no longer feel impelled to tuck the TV set into a French provincial cabinet; stereo equipment sits naked and unashamed on open shelves; the telephone doesn't have to hide under a needlepoint tea cozy; electric bulbs need not masquerade as candle flames. Modernists and traditionalists alike have learned to accept and live with these articles for what they are—technological adjuncts to good living. The mature endorsement of good functional design is reaching out to embrace track lighting, too; its advocates are numerous, and proliferating daily. Lighting manufacturers, returning the favor, are spiffing up, scaling down and otherwise revamping track lighting to increase its appeal for use in the home.

**ARCHITECTS AND INTERIOR DESIGNERS** point out the advantages of track lighting by enumerating the faults of conventional lighting methods: Some residential situations require too many table and standing lamps for adequate lighting, and these interfere with furniture layouts and
bowl and boxes; tubes, cubes, cones, candles.

Lamp holders come in sizes to accommodate 30- to 100-watt bulbs, and there is one style with mini lamp holders that calls for high-intensity bulbs. Baffles built into most lamp holders keep glare to a minimum—and render actual light sources relatively inconspicuous. Reasonable cost is not the least significant attribute of track lighting. Lamp holders range in price from $13 to just over $50, with a broad selection in the $20 to $25 range. A single four-foot track with three lamp holders can be purchased for as little as $55, plus installation (yours or a professional’s).

Single tracks are also available in two- and eight-foot lengths; straight extenders with L-, T- and X-shaped connectors can shape track installations to any pattern. Where no ceiling outlet exists, plug connectors can be purchased to turn a track system into a so-called portable unit; instead of being tied into household wiring, it simply plugs into a baseboard outlet. With a bit of foresighted planning, the cord can be hidden behind draperies, along the side of a bookshelf or the edge of a door frame, to give the portable unit a built-in look.

TRACK-LIGHTING ACCESSORIES include special adapters for use with chandeliers and pendant lights, permitting incorporation of all of a room’s lighting needs into a single track system. In addition, several makers market recess-mounted tracks for installation in new homes or remodelings. Such tracks can be installed flush—in either plaster or plasterboard surfaces or suspended ceilings—and as such are almost invisible. The lamp holders appear to be attached directly to the wall or ceiling.

Ease of installation is a big plus in the use of track lighting. If you know how to install a toggle bolt or turn a screwdriver, you can hang your own tracks. And you needn’t restrict their placement to ceilings. They can also be successfully mounted to the underside of a cabinet or shelf—and attached either horizontally or vertically to a wall. If you’re handy enough to install a conventional light fixture, you have all the electrical know-how you’ll need for hooking up track lighting to an existing circuit. National availability is another factor in favor of track lighting. Leading manufacturers—including Gotham, Halo, Lightolier, Prescolite, Progress, Swivelier and Thomas Industries—and smaller companies have stepped up production to keep retailers stocked with the latest styles. —Carol L. Crane 21
The upcoming holiday season promises parties galore, but when you are the party-giver, it also promises stacks of dirty dishes. If you ever needed a dishwasher, it's now! Besides relieving you of what must be one of the dullest household jobs, a dishwasher turns out cleaner dishes and fewer broken ones. It also helps keep your kitchen neater and clutter-free.

**Dishwashers come in three types:** built-ins, which are permanently installed; portables, which are on casters, readily movable; and convertibles, which are similar to portables, but can be adapted to permanent installation.

**Built-ins** are designed for placement under counters or enclosure in cabinets, and are permanently connected to a hot-water outlet, a drain and a 115-volt, 60-cycle, 20-ampere properly grounded electrical outlet. When planning a new kitchen with built-in appliances, make sure the dishwasher is located near a sink or other plumbing, so water and drain connections can be made easily. Built-ins are scaled to fit into a 24-inch-square space beneath a standard 36-inch-high counter. All necessarily open from the front. A completely under-the-counter model is the least expensive, for only the front panel must be finished. An end-of-the-counter model must have a finished side and/or back, thus is more expensive. Generally, built-ins cost less than portables or convertibles, but installation must also be considered. It can raise the cost $75 to $125 or more.

**Portables and convertibles** are ideal choices if you rent a home or apartment. Portables may be either top- or front-opening; convertibles, because of their built-in potential, open only from the front. Each is moved to the sink for use and rolled out of the way afterwards. Where to store the appliance when not in use is a point you should consider before purchase. Also, check the space called for by each type of door opening. Front- loaders need horizontal space for the door to open and the racks to slide out. Top-loaders need only vertical space, but the top can't be used on a full-time counter-top basis, as it can with the front-loading machine. Once you've decided which machine is best to automatically wash the approximately 48,000 dirty dishes that pass through your hands each year, there are other important points to be aware of:

**Capacities vary** from model to model, though exterior dimensions may be similar. This is due to machine construction, rack design and the type of dishes you have. (The Association of Home Appliance Manufacturers specifies that dishwasher capacity, when given, be indicated in terms of number of place settings.) Many machines have removable partitions and racks with height adjustments to make loading easier and more flexible.

**Cleaning ability** is determined by water action, proper water temperature, the right kind and amount of detergent, and hot air for drying. Water action is influenced by water pressure and distribution. The recommended water pressure is from 40 to 70 pounds per square inch (p.s.i.). The simplest water distribution system features a single spray arm located at the bottom of the tub. Others have an additional spray tower above the tub, or spray arms at the side of the dishwasher. The most complex system has several spray arms or a combination of spray arms and towers. All washing systems are effective, but the simpler systems with fewer water sources require far greater care in loading—to keep the dishes from blocking the flow of water to various parts of the machine.

**Use only those detergents** specifically formulated for automatic dishwashers, and follow directions carefully. Dishwasher detergents contain ingredients that emulsify greasy soil and hold hard-water minerals in solution to enable the water to penetrate and loosen soil. They produce little or no suds, so the machine's washing action is not inhibited. Some dishwashers also have an automatic device that dispenses a liquid rinse agent—to help eliminate the spotting that can occur in especially hard-water areas. (A rinse agent is also available in solid form for use in machines without dispenser.) The temperature of water in a dishwasher should be 140 to 160 °F, to dissolve detergent most effectively, remove food soil and help dry dishes properly. Water this temperature range also acts to kill bacteria and germ. Some dishwashers have a booster heater, an excellent feature if maintaining high water temperature is a problem.

**Two types of drying systems** are used in dishwashers. The first is a heating coil located at the bottom of the tub. The second has, in addition to the heating coil, a blower to circulate hot air and vent out moisture. This system is faster; in some machines it also incorporates a "cool-down" at the end of the dry cycle, to make dishes easier to handle if you happen to remove them immediately.

Here are other basics to bear in mind when buying a dishwasher.

**Tub construction,** though not pertinent to cleaning, is an important quality feature. Porcelain enamelled, resistant to detergents and food-soil staining, can be chipped, and if so, is difficult to repair. Vinyl, more vulnerable to stains and punctures (though easy and inexpensive to repair) is flexible, providing a kind of cushion if a dish is dropped in the tub. Stainless steel—stain-, odor- and scratch-resistant—is the most durable material; it is also the most expensive.

**Rack design** serves two purposes: to position dishes at an angle that provides good washing action, and to hold dishes in place. All dishwasher racks are vinyl-coated metal pins arranged either for random loading (allowing considerable freedom where the placing of dishes is concerned) or patterned loading (where dishes must be placed in specific positions).

**Insulation** is important to keep noise at a minimum and achieve the most efficient washing/drying results. The kind and amount of insulation varies widely. A quick test for portables is to knock on the inside of the tub; the less noise you hear on the outside, the better the insulation. In built-ins, the major source of noise can be vibration; thus proper installation is as important as good insulation.

**A filter screen,** located on the bottom of the tub, helps prevent food particles from being redeposited on dishes. Some dishwashers have a pulverizing device that disposes of soft food particles. Check openings into the pump to see what size particles the device can handle.

**A water overflow protection device,** another essential, is a safety feature that prevents overflowing if the timer should fail while the machine is filling, or if the machine fails to drain properly. Also, look for the Underwriters' Laboratories Seal (UL); it indicates that the machine conforms to established electrical, fire and mechanical safety standards. Also, the seal means that the dishwasher has a door seal switch that turns the machine off when the door is opened—to prevent burns from hot water and to allow you to add dishes after the wash cycle has begun. —Jeanne M. Bauer
étagères:

Many good things still come in small packages, and these handsome étagères are no exception. All start out as "knock-downs"—sold as units and packaged compactly. Once home, they can be assembled quickly. All, available nationally, are made of easy-care materials ideal for casual lifestyles.—Sara Beaudry

A Polyform's five-shelf plastic unit comes in yellow, orange, black, white, or brown, $40.

B J.S. Permaneer's "Chrome and Pecan" vinyl-veneer étagère has five shelves and a drop-leaf desk compartment, $60.

C Burwood's Galway Div. combines a bamboo/wicker look with the practicality of plastic in this five-shelf, all-white design, $70.

D Barwick's "Affordables" contemporary five-shelf showpiece is chrome and glass, $58.

E Rathcon's "Cork 'n Corrugated" are cork and cardboard cubes that interlock. Three-cube unit is $60.
Candlemaking is a gratifying craft. The method is easy and the result always glowing

This is the nicest time of year for candlemaking; holiday candles burn with a special glow and, of course, make wonderful gifts. They're also easy and fun to create. To start with, you need a mold. You'll find plenty of them in your own kitchen: gelatin or aspic molds; milk cartons; salt, oatmeal or frozen-fruit-juice containers. Use your prettiest glass jars as molds that become candle holders.

WHAT YOU'LL NEED
There's an infinite variety of molds especially for candlemaking on sale at craft and candle-supply shops. You'll see choices for every season, in every shape: Santas and trees, mushrooms and flowers, cylinders, squares. (A mail-order catalog is available free from American Handicrafts, Catalog Dept., 330 Fifth Ave., New York, N.Y. 10001.) These reusable molds are made of plastic or metal. The metal molds (and some of the plastic) are specially constructed so that the wick can be inserted before wax is poured in. (With all other molds, you insert wicks later.)

Next, you need paraffin, available at variety stores and supermarkets, or in larger batches at craft and candle-supply stores. And while you're in one of the speciality stores, buy stearic acid, silicone spray and wicks. Stearic acid of its specialty stores, buy stearic acid, supply stores. And while you're in one all other molds, you insert wicks later.1

WHAT YOU DO

The best way to make candles is to do a group at a time—you can be pouring one while others cool. Select a solid, level work surface and cover with brown paper. Make sure your molds are clean: Plastic or glass molds are washed and dried completely; metal ones are placed in the oven a short time at a low temperature. If the mold is cardboard, reinforce it by wrapping string tightly around sides, then around the container lengthwise; this prevents warping. Spray inside of mold with silicone.

Break paraffin in small pieces and put in top of an old double boiler (reserved just for candlemaking) or into a big can set in a pot of water. (One quart-size candle requires 2 1/2 pounds of paraffin.) Melt wax over low heat and make sure it doesn't come in contact with flame. If it does catch fire, smother flames with baking soda (never water), or quickly put a lid on. Keep wax from dripping near the flame. If you spill some on your skin, cool wax with cold water; peel off.

As the wax melts, insert candy thermometer, so you can determine when the pouring temperature has been reached (130°F for cardboard, plastic or glass molds, 190°F for metal ones). Be careful not to scorch wax; keep your eye on it. Add the stearic acid 12 to 3 tablespoons to each pound of wax and stir in your coloring a bit at a time. The melted wax will be slightly more intense in color than the cooled wax. To test color, drop a bit of wax into a paper cup; let cool, then judge.

To pour, tilt mold slightly; let wax run down the silicone-coated inside wall. Protect your hand with a pot holder. Fill mold, setting it level as fills. As crust forms on top, briefly insert an ice pick or metal knitting needle in the center to break the crust. Let wax harden completely. If you're not using a pre-wicked mold, once the wax has hardened, insert the wick: Heat the ice pick or knitting needle over an open flame. Make well by gently inserting either down through the center of the candle. Reheat the tool, if necessary. Do not pierce the bottom. (In glass molds, go no closer than 1/2 inch from the bottom.) Cut the wick 1 inch longer than well; insert wick; fill well with hot wax the same color you last added to candle. (Do not pour wax down sink.) Store leftover wax in paper cups for later use or disposal.

Now, remove hardened candle from the mold. If you've used a cardboard mold, simply tear it away; if a reusable mold, turn it over and tap candle out. If you have trouble sliding out the candle, place the mold in the refrigerator (not the freezer) for 10 minutes or so; the candle should slide out easily.

To finish the candle surface, scrape away any seam lines with a dull knife. Polish with an old nylon stocking. If the surface isn't as smooth as you'd like, dip the candle in hot (not boiling) water for 5 seconds and it should even out. Dry candle with a terrycloth towel and polish it. If you want a super-shiny finish, rub on a little vegetable oil with a clean, dry cloth. Trim the wick to within 1/2 inch of the candle top. You
n make a base by cutting out a scrap felt to shape and attaching it to the bottom with white, all-purpose glue. That's all there is to the simple art of indelinking—even the kids will want to get in on the act. To get you started, here is how to make some of our all-time favorites, all illustrated in order at the bottom of these pages.

TOasting COLOR
Cut out 4 heart shapes quickly; let it harden in place in base. —Phoebe Fox

SUCCESS WAX. Pour a similar layer in a carton to give you a base. Insert topper completely, invert and tap bottom to release shapes and excess wax. Pour a similar layer in a contrasting color; cut out 4 heart shapes with a cookie cutter slightly smaller than the circle cutter. Attach wax circles, then hearts to the 4 sides of the square with Sloman's Quik glue, available at craft shops, variety stores. Save scraps for drip and chunk candles below.

DRIP CANDLE
Make and wick a candle (try a star-shaped column, using a metal mold). Stand candle on a wax-paper-covered cookie sheet. Melt leftover wax bits; at 165° pour a little of one color into a paper cup. Fill an old spoon with the wax and, holding it at the top edge of the candle, allow wax to drip partway down the side. Drip wax in different colors on all sides of the candle.

COLORFUL CHUNK CANDLE
Pour a 1/2-inch layer of colored wax into a rectangular metal cake pan. When it hardens to a fudgy consistency, divide it into 1-inch squares with a knife. When it hardens completely, invert pan and tap bottom to release squares. Repeat with several colors. Pre-wick a tall, hexagonal metal mold. Gently drop melted squares) and pour into mold, tilting mold at an additional inch of wax exposure. Trim wick. Allow candle to harden before removing sand to release it.

Here are some books you might like: Candle Art: A Gallery of Candle Designs & How to Make Them by Ray Shaw, William Morrow, $8.95; Getting Started in Candlemaking by Walter E. Schutz, Collier Books, $2.95 (paper); Contemporary Candlemaking by William E. Webster with Claire McMullen, Doubleday Co., Inc., $3.95. —Phoebe Fox
GOOD GREEN FUN
First it was discovered that cookbooks could be as much fun to read as cook with. Now the same addictive thing is happening in the garden department. Latest evidence: Plantcraft by Janet Cox (Yerba Buena Press, distributed by Random House, $4.95), an amiably witty paperback dedicated to helping you and your houseplants coexist contentedly. Simple without being idiotic, devoted without being nutty (**I never, never talk to my plants. Because I tried it once and felt silly. . . .”) it just might mean a happier life for you and your philodendron. Win Ng’s illustrations are fun, and there’s a musical bonus: an accompanying LP of Kenneth Ziegenfuss’s “Quartet in a Green Key” to help you to understand your plant friends better. It takes them and you from seed to sprout to a root, stem, leaf and flower. To us, the stem is the best part.

TOASTY WORDS
To start your day bright, the shiny new “Toast Writer” does its flour-power bit by popping out nut-brown slices that have been branded on the buttering-up side with the words “Love” and “Peace.” Made by Sanyo, it’s in white with multi-colored flowers (naturally) on the sides. You can find it for about $17 at your peaceful, loving housewares place.

WHY WOBBLE?
No more wobbly, leaky paper plates at parties. Now there are Tray Mates, a clever combination of dinner-sized plastic plate holders (chip-resistant and dishwasher-proof) and fit-in plastic-coated disposable paper plates to see you sturdily through informal buffets and Saturday suppers. Available in housewares sections of department stores, Tray Mates has a starter set of 4 square, cheery yellow holders and 24 plates in a choice of 5 patterns or plain antique white, for about $5.95. A 48-plate refill pack in any of the patterns is available for about $2.95. You can thank the St. Regis Paper Company for these handy lapsavers.

TROPICAL TOPIC
The folks who brought you summer juleps have a sunny new thought to warm up fall and winter evenings. It’s the Tropical Crow. In a blender, whirl up 1 jigger “light” whiskey, ½ jigger Galliano, 2 ounces pina colada mix, 3 ounces orange juice and some crushed ice. Serve in a highball glass and garnish with a pineapple stick, an orange slice and a cherry. It brings the tropics north—really something to crow about!

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FIX-IT FEAST
In these days of soaring costs and sinking services, a little home-repair knowledge can be a reassuring thing. And there are two good, new self-help books on the subject: The New York Times Guide to Home Repairs Without a Man by Bernard Gladstone (Quadranage Books, $7.95) tells how you can cure what oils wails, ceilings, doors, windows, plumbing, electrical fixtures, floors, stairs and furniture all by your own reliant self. The language is clear, ditto the drawings.

The Householders’ Encyclopedia by Stanley Schuler and Elizabeth Meriwether Schuler (Saturday Review Press, $9.95) is billed as “a complete manual of home care” and proves it with 370 pages of definitive words on everything from how to install acoustical tile to the repair and cleaning of a zipper. It won’t teach you how to rewire the family room, but if you bone up ahead of time, you’ll be awfully savvy at the hardware store—or next time some elusive, high-priced electrician makes a house call.

BEST FEATURE IN TOWN
Something had to happen to movie projectors that spent all their waking hours lost in closets because they were ugly and, besides, who knew where the screen was? Well, Bell & Howell has done it. Their new “instant” Double Feature projector looks sleek as can be: A handsome box that’s 14½ by 14¾ by 8 inches high, it can take its place on your entertainment shelf beside the neatest TV and stereo. It’s also easier than ever to load: You just drop 50-foot 8-mm reels of film into cassettes and see pictures two ways. You can get them rear-projected onto the built-in 6-by-8-inch TV-like screen (no room-darkening with these home movies!) or—with the flip of a lens cover—you can see them expanded on a conventional stand-up silvered screen. Double feature, get it? The standard model (with cassette-loading, automatic-rewind and instant-replay features) is about $190; with slow-motion and even slower stop-motion options added, it’s about $220.
TRY KOOl MILDS.

And taste the difference extra coolness makes in a lowered tar cigarette.

Kool Milds is no ordinary lowered tar cigarette. We lowered the tar but didn’t touch Kool’s unique taste of extra coolness. The same taste that made Kool America’s *1 selling menthol cigarette.

Discover a cooler kind of mild.

Warning: The Surgeon General Has Determined that Cigarette Smoking Is Dangerous to Your Health.
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No matter what your game is, when it comes to relaxing, no one can touch La-Z-Boy® in fabrics of Vectra® fiber.

You have to sit in a La-Z-Boy to feel the unique La-Z-Boy reclining action—with just your body movement. And the independently operated foot rest that’s part of every La-Z-Boy.

Fabrics of Vectra keep your La-Z-Boy way ahead in good looks—colors stay brighter, longer, as they stand off spills, stains, wear, fade.

Whether you’re enjoying a seventh inning stretch or taking half-time, there’s nothing like the luxury of a La-Z-Boy in fearlessly fashionable Vectra fiber. Ask any Joe who owns one.
WONDERFUL GIFTS—FOR COLLECTORS AND INVESTORS, TOO! EACH PRODUCED IN A LIMITED QUANTITY—WHEN THESE ARE GONE, THEY’LL BE NO MORE!

1973 Bing and Grondahl Christmas Plate—Only $19.50

**BING AND GRONDAHL** of Denmark issued the world’s first Limited Edition Christmas Plate way back in 1895. Each year since then the plate collecting world has eagerly awaited each new, beautiful hand painted masterpiece. And Christmas Plates traditionally, have been the most desired and become the most valuable plates of all.

**WHAT IS A LIMITED EDITION?**

After a specific limited amount of these exquisite plates are made, the mold is destroyed and reissue is impossible. Because the demand for these plates usually exceeds the supply, they usually “sell out” and become hard to find. As a result, prices rise and these plates usually increase in value from year to year. The first plate, by the way, sold for 50¢ and is now worth $2,700.

So why not start your collection today with an order for one or more of these outstanding plates, from Joy’s, one of America’s largest fine plate dealers. More and more Americans are starting to collect Limited Edition Plates not only because they’re beautiful to own but because they are good investments. (And don’t forget, they are Christmas gifts that will be remembered.) Since quantities are strictly limited, please order early.

**SPECIAL BONUS:** If you purchase any plate from this ad, Joy’s will send you absolutely free a beautiful, full color 1974 Goebel Hummel Calendar (worth $2.50).

Some earlier Bing and Grondahl Christmas Plates available:

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Enclosed is check or M.O. Joy’s will pay full postage and handling. Illinois residents add 5% sales tax.

Please rush me your following Collectors Items: All collector items, sold with a 10-day moneyback guarantee!

Name ____________________________________________
Address __________________________________________
City ____ State ______ Zip ______

Enclosed is check or M.O. Joy’s will pay full postage and handling. Illinois residents add 5% sales tax.
America’s gone gadget happy—with clever, timesaving kitchen tools that perform

Small Wonders

Today’s array of low-cost “treasures” with a party purpose has strong appeal for the gadget-collecting urge in all of us. These handy helps make light work of troublesome little jobs and also help prettify. They’re made by such companies as Ekco, Foley, Mirro and Androck, and are available nationally in gourmet food shops or in the houseware section of department stores. But if you can’t find what you want in your particular area, send for a free mail-order catalog from Bazaar de la Cuisine, 1003 2nd Ave., New York, N.Y. 10022.

Gadgets designed for butter and margarine proliferate. Here are some of the best: a butter curler ($2), which does curly swirls, butter paddles ($1.50) to make butter balls, and a butter mold ($5.40) for patties or rounds with a design on top. To simplify egg handling, consider these: an egg separator ($3.96) that easily separates white and yellow and practically eliminates broken yolks, an egg piercer ($0.89) that puts a tiny hole in an egg so it won’t burst when you cook it, and egg rings ($1.25 for a set of two) to produce perfectly round fried or poached eggs for that special party brunch. And for using hard-cooked eggs decoratively, there’s an egg slicer ($1.50), which cuts round or oval slices evenly, and a tulip cutter ($4), which produces two zigzag-sliced halves.

Here are our choices for those specialty devices that create unusual effects or take the tedium out of specific jobs: The radish gadget ($3) cuts glorious radish spirals with one simple motion (it’s a West German import from BIA), the pineapple cutter/jcorer/slicer ($3) swiftly does all three of these chores and cuts wedges as well; the apple corer/slicer ($2) cores, then cuts the fruit into eight even sections (it also works on pears); the melon bailer ($7.50) creates perfectly round melon balls in two sizes and can be used to make cream-cheese or potato balls as well—it’s also handy as an all-purpose scooper-outier. The zester ($1.25) and the stripper ($1.50) each turn out paper-thin strips of orange or lemon rind. Use when you want long, continuous spirals or short shreds, both of which make lovely garnishes for salads and desserts.

The floating knife ($1.50) has a scalloped blade to cut wavy rounds of cucumber, carrot, zucchini or potato. The notcher ($1) has a V-shaped blade that carves two perfectly even cuts with one incision; it’s great when you want to use notched halves of lemon, orange or tomato as decorative hollowed-out cups for salad, salad dressing or sherbet. The shrimp shelter and deveiner ($2) and the clam opener ($3.70) provide easy shortcuts to two messy jobs. A stainless-steel chicken holder ($3), another BIA import, is a real find if trussing a chicken isn’t your forte. You simply position the bird in the holder and that’s that. There’s no fuss, no need for string or poultry skewers.

A good utility scissors ($10) is helpful to have around, at party time or anytime. Ours, by Cutco, snips fresh herbs neatly and is perfect for cutting sticky foods, such as marshmallows and candied fruits.

—Jeanne M. Bauer
Have you seen the New Pledge shine? It's a dead ringer for a paste wax shine.

—George Montgomery, Actor and Furniture Maker

“I love wood furniture. That’s why I’ve designed and built furniture for myself and people all over the country most of my life.

“I always kept my furniture looking great with paste wax. I love that rubbed-in paste wax beauty.

“But Johnson Wax showed me how to get rubbed-in beauty a new, easy way. With New Pledge?

“New Pledge now has an enriched formula containing key ingredients found in Johnson Paste Wax. Pledge brings out the natural beauty of the wood every time you dust.

“If you haven’t seen the New Pledge shine, it’s time you did. It’s a dead ringer for a paste wax shine.”

The rubbed-in beauty of paste wax instantly... every time you dust.

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America is talking

and we’re listening

There’s a pinch in the housing market. And Americans are saying ouch! By 1980, there will be another 14 million people in America. We’d have to build the equivalent of a new town every week for the next seven years to house them all.

Or we could recycle our existing housing.

The NATIONAL ASSOCIATION OF REALTORS® is sponsoring just such a project as one of its Make America Better Programs. REALTORS® through their local Boards of REALTORS®, are buying old, run-down houses that are still structurally sound. They’re repairing, modernizing and selling them to families at the fair market price.

This program of recycling houses is one very practical solution to the housing shortage. Neighborhoods are not only kept intact, but they are improved.

It’s about time someone listened to the 80 million real estate property owners of America. REALTORS® are doing it.

More than a real estate broker.

NATIONAL ASSOCIATION OF REALTORS®
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The NATIONAL ASSOCIATION OF REALTORS® subscribes to the principle that equal opportunity in the provision of housing can best be accomplished through leadership, example, education, and the judicial cooperation of the real estate industry and the public.
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American Home

LIGHTHEARTED ENTERTAINING GUIDE

Great Parties, American Style

Easy updates on old favorites and national classics:
The indoor clambake
Sociable box suppers
The All-American hot dog

How to make your home party perfect

Change-of-pace nibbles

Backgammon, the newest/oldest game

Detach and save this 16-page Entertaining Guide

Fall, 1973
Recapture the heartwarming flavor and flair of bygone days in your holiday get-togethers.

Now's the season for happy entertaining in the lighthearted, free-wheeling style that Americans have made so successfully their own. From Maine to New Mexico, we all seem to agree that when it comes to a party, our aim is the same: good friends, good feelings, good food.

That's certainly the way it's been, down through the years. Think of the simple, heartwarming Thanksgiving celebrations of the early New England settlers and the cheerful, abundant Christmases of the Pennsylvania Dutch. Recall the old-time quilting bees, when women would gather from miles around, thimbles and tongues at the ready, to sew with their friends. In a cozy kitchen, they would stitch and talk, enjoying coffee, sweet cakes and the latest gossip.

Today, you can give your own version of a quilting bee by inviting your friends to come for the afternoon and bring their needlepoint, macramé, embroidery or whatever portable craft they are working on. Have a big pot of coffee brewing and, true to the old days, an array of sweet things to nibble on.

Among the best-loved of all American festivities have long been those traditional summer revels: the barbecue in the West and Southwest, the clam bake in New England, the fish fry in the South, and all across the land the red-white-and-blue Fourth of July picnic with its speeches, its bands, its races and games, its dances and flirtations and gargantuan quantities of food and drink.

Without a doubt, old-time parties had a lot to offer. But so do today's, because with paper and plastic and convenience foods to help us, we entertain in an even easier everybody-get-together way. Nowadays, it's becoming increasingly evident that really Big Deal parties are getting few and far between. The parties that we prefer more and more—to give as well as go to—are those whose emphasis is on camaraderie and not on cost. The ingredients are beloved basics, the style informal.

As you make your plans for the season, why not keep traditional party themes in mind and try updating some wonderful old favorites for the enjoyment of your friends? For example, you don't literally have to raise a barn to give a modern barn raising. Just make the job of painting the den into a party. Invite six stalwart chums to come in and wield a brush. After the job is done, regale them with a summer picnic served indoors—with all the summertime works included: hamburgers, hot dogs, potato and macaroni salads, pickles and olives, hard-cooked eggs, soft drinks and beer.

Or hark back to another fine old custom and invite the neighbors in for a Boston Baked Bean Supper. (It doesn't have to be Saturday night, but that helps.) Let the big crock bubble lazily in the oven all day—the aroma is guaranteed to whet the most jaded appetites. Set out the dish with the time-honored fixings: brown bread, cole slaw, cider.

Or you might try a fish fry à la summertime down South. Fry batter-covered filets of fish in deep fat. (You might also hunt up a recipe for hush puppies.) Accompany everything with lots of tangy tartar sauce, green salad in big bowls, cold beer and plenty of paper napkins. Later, serve pecan pie and coffee. The result: instant Georgia, son, why not keep traditional party themes in mind and try updating some wonderful old favorites for the enjoyment of your friends? For example, you don't literally have to raise a barn to give a modern barn raising. Just make the job of painting the den into a party. Invite six stalwart chums to come in and wield a brush. After the job is done, regale them with a summer picnic served indoors—with all the summertime works included: hamburgers, hot dogs, potato and macaroni salads, pickles and olives, hard-cooked eggs, soft drinks and beer.

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Or some blustery January day, have a real Western-style barbecue indoors.

Baked in your oven, this will really kill the chill and give your guests a warm glow. Serve spareribs, brisket of beef and chicken pieces slathered in your zippiest barbecue sauce. Add some kind of chili-pepper dish, a four- or three-bean salad, onion rings, biscuits, pickles and beer.

A deep bow to the Southland might be a real hunt breakfast. As this makes a bang-up brunch, it could be your way of starting the new year right. Begin with bourbon and water, if you want to do things in the traditional manner. Then bring on baked country ham, scrambled eggs in cream, fried hominy squares, jellies and apple butter, buttermilk biscuits and lots of coffee. Any good American cookbook will have recipes for all of these, or at the least, for something very close to them.

Throughout America runs a rich vein of entertaining traditions to draw on. And this special tear-out-and-save section will help you mine the lode. You will find out how to bring that great New England seaside classic, the clam bake, indoors in your own home, and how to update that old-fashioned favorite of the church social, the box supper. You'll get a fresh look at a too-often taken-for-granted national specialty: the great American hot dog.

And to make your entertaining as smooth as possible, we alert you to the best ways to get your house ready for holiday hostessing: we tell you about some tempting tidbits you can offer your guests to nibble on; and finally we present a report on the new old game that's sweeping the country—backgammon.

With all this going for you, how can you help but have the breeziest, most carefree holiday parties on your block?
Six dozen ways to keep your children happy this holiday season.

Make 6 dozen delicious Party Cookies with Plain Chocolate Candies.

Fun for the kids, fun for you. Party Cookies are easy to make. And so bright and festive for the holidays.

Easy Party Cookies Recipe

1 cup shortening
1 cup brown sugar
firmly packed
1/2 cup granulated sugar
2 eggs
2 tsp. vanilla

Cream shortening, sugars, eggs, and vanilla thoroughly. Sift together flour, soda, and salt. Add dry ingredients gradually to creamed mixture - mix well. Stir in 1/4 cup Plain Chocolate Candies, reserve remaining candies for decorating. Drop by teaspoon on ungreased baking sheet. Decorate tops of cookies with remaining Plain Chocolate Candies. Bake at 375°F for 10-12 minutes, or until golden brown. After baking, some of the candies may be slightly cracked. This adds texture and interest to your cookies - still the same delightful flavor. Makes about 6 dozen 2 1/4-inch cookies.

If you use self-rising flour, omit soda and salt.

Look for other fun recipes on specially marked packages of MILKY WAY* Bars, SNICKERS®, Chocolate Peanut Bars, 3 MUSKETEERS® Bars, COMBO™ MUNCH Peanut Brittle and Plain Peanut Chocolate Candies.
THE INDOOR CLAMBAKE

By Frances M. Crawford

With ingenuity and friendly help you can revive a delicious summer ritual anytime of the year.

The real New England clambake is one of the great outdoor cookout parties of the summer. Anybody who has experienced it remembers it longingly. So why not get your friends together and have an indoor winter clambake? It's really only a matter of collecting the ingredients and equipment. But because few kitchens have the number of large pots needed (three 8-quart ones), and because lobsters are so expensive right now, consider making it a cooperative party. That way everyone contributes what utensils she can, and the cost of the ingredients is divided among the group.

You can stage a "real nice clambake," in the words of that song classic, no matter where you live. If your market doesn't have clams and lobsters, or can't get them for you, order a ready-made clambake from a sea farm (see below). They will ship the lobsters and clams layered in seaweed in a cooking container that is placed in a special second container packed with refrigerant to keep the seafood alive and fresh on its trip to you. Cooking instructions will be included. All you need buy locally are the other clam bake foods.

Your clambake menu should include steamed clams with clam broth and melted butter, boiled or steamed lobster, broiled chicken (optional), corn. In summer this would be followed by watermelon (but you could substitute any melon in season) and apple or blueberry pie (or both). To accompany the feast, stock a good supply of beer or soft drinks, and don't forget the coffee. To serve eight, you will need ½ peck steamer clams; 8 live lobsters, about 1½ pounds each; 4 broiler-fryers, about 2½ to 3 pounds each; 16 ears of corn; at least a pound of butter or margarine; 1 melon and 1 or 2 pies. Then be sure to have ready lots of paper napkins—the large dinner size, by all means, tie-on paper lobster bibs, paper plates (handy plastic-coated ones are best), paper cups (the hot type for clam broth, melted butter and coffee, the cold ones for beer or soft drinks) and lobster shears or nutcrackers to cut or crack the claws (one to every two people is sufficient).

STEAMED CLAMS

Scrub clams well under running cold water to remove sand. (Some cooks recommend soaking the clams several hours in water to which cornmeal has been added: the clams then spit out the sand.) Put enough salted, cold water into a large kettle so you have it 1 inch deep. Add clams. Cover kettle tightly and steam clams 6 to 10 minutes or until shells open. Time the cooking from the moment heavy steam appears. Serve at once, discarding any unopened clams. Pour clam broth into cups. Serve melted butter or margarine in separate cups.

BOILED LOBSTER

Fill a large kettle about two-thirds full of cold water (there should be enough to cover the lobsters). Add about 1 tablespoon salt for each quart of water. Cover and bring to a full rolling boil. Grasp lobster behind the head and plunge it head first into boiling water. Bring water back to simmering and start your timing. Simmer lobsters 5 minutes for the first pound and 1 minute for each additional ½ pound. Remove lobsters from water immediately, using tongs for easiest handling.

STEAMED LOBSTER

Many New Englanders believe that steaming is the only way lobsters should be cooked. Put cold water, an inch deep, into a large kettle. Place a wire rack in the kettle, making sure top is above the water level. Cover kettle. Heat water until it steams. Put lobsters on rack in kettle and cover. Steam 20 minutes. Remove lobsters and serve.

CORN

Boiled: Remove husks and silks from corn; snap off ends of stalks. Place in a large kettle in enough boiling salted water to cover, 5 to 7 minutes. Remove from kettle with tongs. Keep warm.

Steamed: Remove husks and silks from corn; snap off ends of stalks. Line large kettle with husks. Add enough water to just cover bottom of kettle. Place corn on husks. Cover kettle. Place over heat. When heavy steam appears, steam corn 20 minutes.

Roasted: Remove husks and silks from corn; snap off ends of stalks. Spread corn with softened butter or margarine; sprinkle with salt and pepper. Wrap each ear securely in aluminum foil. Roast in 400° oven 15 to 30 minutes. The time needed will depend on the size of the ears.

HOW TO EAT CLAMS AND LOBSTER

Now it's time for the feasting to begin. Clams need not be tricky. Take each one from its shell and remove the neck covering. Hold clam by the neck and dip into clam broth. Swish clam around to remove any sand that might still remain, then dip it into butter and eat. When finished with your clams, be sure to drink any remaining broth.

For those tackling lobster for the first time, here are some steps that may help:

1. Twist off the claws.
2. Cut with lobster shears, or crack with a nutcracker. Remove meat.
3. Arch the back until it cracks and break off the tail piece.
4. Bend the flippers at the end of the tail piece and break them off.
5. Insert a fork at the end where the flippers were and push lobster meat out of the shell.
6. Remove the green liver, called the tomalley, but don't discard it—it's a delicious delicacy. (In the female there may be some pinkish red roe, called lobster coral; gourmets prize this, too.) Lift body out of the back shell.
7. Pull body apart sideways and break it. At the base of each claw you'll find tender kernels of lobster meat—the sweetest you'll ever eat, but something most people ignore.

For detailed information relating to cost and how to order clambake seafood, write one of the following companies:

Saltwater Farm, York Harbor, Me. 03911; Graffam Bros., Rockport, Me. 04856; Crawford's Lobster Co., 62 Badgers Island, Kittery, Me. 03904.
Micronite filter.
Mild, smooth taste.
For all the right reasons.
Kent.

America's quality cigarette.
King Size or Deluxe 100's.

Kings: 17 mg. "tar." 1.1 mg. nicotine.
100's: 19 mg. "tar." 1.3 mg. nicotine av. per cigarette, FTC Report Feb. '73.

BOX SUPPERS FOR FUN AND FUNDS

Update an old-fashioned custom for a surefire evening of good eating and good cheer.

There's a fund-raising drive on—for the ambulance corps, a new playground or some other worthy cause—and in a weak moment you agreed to head the committee. Now you need a new theme, something different. Why not have a box-supper auction—an idea from the days when life was simpler and such an event was the highlight of a social evening? Of course, the purpose then was as now was to raise money, but the young lasses who prettied up the boxes had another interest: The swain who bid highest became a beau for the evening and perhaps for good.

To give your auction, invite as many couples as you can accommodate. Instruct each of them to bring supper for two in a decorated box or basket (with whatever paper/plastic eating assists necessary). Remember that the wrapping will make the bidders vie for possession, raise the price and up the total.

Your friends will no doubt come up with box-supper ideas on their own, but here are two menus to get the action rolling, should anyone need inspiration. Recipes for starred items are below.

MENU I

Avocado Senegalese Soup*
Herb-Roasted Rock Cornish Hens*
Garden Rice Salad*
White Wine
Angel-Food Cake Wedges
Sugared Strawberries

AVOCADO SENEGALESE SOUP
1 large ripe avocado, peeled, pitted and mashed
1 can (10 1/2 ounces) condensed cream of chicken soup
1 can (13 1/2 ounces) chicken broth
1 teaspoon curry powder
Combine all ingredients; mix well. Chill 3 to 4 hours. This will make 6 servings. Spoon enough for 2 servings into a wide-mouth thermos. Save or freeze the rest to use another time.

HERB-ROASTED ROCK CORNISH HENS
2 Rock Cornish hens
(approximately 1 pound each), thawed
1 medium-size carrot, pared and sliced
1/2 teaspoon salt
1 teaspoon leaf thyme, crumbled
2 tablespoons butter or margarine
Salt
Paprika
Thyme
1/2 cup canned condensed beef bouillon
1/4 cup water

Roast hens 20 minutes. During the next 30 minutes of roasting, baste every 10 minutes with bouillon mixture. Reduce oven heat to 350°. Roast hens 20 minutes. Remove hens from pan. Cut each hen into quarters with poultry shears. If you wish to pack these to serve hot, wrap each cut-up hen in heavy-duty aluminum foil. If you prefer them cold, let them cool completely before wrapping in foil or in plastic wrap or bag. Makes 2 servings.

GARDEN RICE SALAD
1 cup cold, cooked rice
2 tablespoons diced green pepper
2 tablespoons sliced radishes
1 tablespoon thinly sliced pared carrot
1 tablespoon sweet pickle relish
Bottled French dressing
Salt
Pepper
Combine rice, vegetables and pickle relish. Moisten with French dressing; season to taste with salt and pepper. Spoon into container (the freezer type is good); cover. Makes 2 servings.

For the dessert, wrap wedges of angel-food cake (made from a mix or store-bought) in plastic wrap and put the strawberries into a covered container.
Consider the great American hot dog—with variations galore—for casual do's.

Frankfurters are so much a part of our lives that we tend to forget just how good and versatile they are. Away from the ball park, far from the pushcart man, nowhere near the drive-in, but served up with all the trimmings, they can be the answer to a variety of entertaining needs. When you want to feed a horde of famished teen-agers or satisfy the hunger pangs of TV football watchers or pull together a little something for a casual get-together, frankfurters do the job deliciously.

Decide on which of our recipe suggestions you want to pursue, gather the necessities and set out the spread on the kitchen counter for help-yourself action. If you have included franks that need to be broiled, put your toaster-oven in a convenient spot or have your broiler ready for use. Then heat the franks; steaming or simmering them is the easiest way to cook franks for a crowd, as you can leave them in the water with the heat off and lift them out as needed. And, of course, don't forget the rolls. The toaster-oven is already at hand for the toasted-roll contingent. For guests whose preferences lie in other directions, make available a selection of firm breads like pumpernickel, French or Italian rolls, or other rolls such as club or seeded.

Then you'll want to provide all those extras that can make your party really seem like a summer picnic: gherkins and bread-and-butter pickles, bowls of potato salad (you could offer a choice of hot or cold), cole slaw (for a change, make it with red and green cabbages), the ever-popular potato chips and pretzels, some green onions and radishes, perhaps a selection of cheeses. You'll also want a bottle or two of catsup, jars of mustard and relish (both red and green). For those whose wants are simple, these extras, plus some chopped onion, should suffice. For those whose best-loved frank comes from the ball park or the pushcart, add cooked and drained sauerkraut for topping.

No party would be complete without the potables. Have a variety of soft drinks and beer to recreate the ball-park feeling of summer.

At some point, someone is sure to ask the question, "What's for dessert?" So be prepared. You might have plates or trays of cookies and brownies (easy to eat without plates and forks) or have lemon sherbert handy in your freezer. You can just scoop it into paper cups the way the pushcart man serves it.

Here are some recipe ideas for particular combinations. However, your guests are sure to take something from here and another bit from there and, like Dagwood, dream up their own whoppers. Everyone loves a Hero, so why not build one of these super-size sandwiches-on-a-roll around a frank? (continued)

At 4:14 Janette H. Strom dinged her husband's new car.

By 5:56 she had fixed it the best way she knew how.

It’s creamy.
It’s smooth.
It even spreads easier than homemade buttercream frosting.
And it’s ready when you aren’t.
- Peas and Celery
- Peas and Cauliflower with Cream Sauce
- Corn and Peas with Tomatoes
- Mixed Vegetables with Onion Sauce
- Peas and Potatoes with Cream Sauce
- Peas with Sliced Mushrooms
Birds Eye® peas will do almost anything to get your husband’s attention.

Poor little peas. They’re the favorite vegetable of a lot of husbands, but all by themselves, they’re not the sort of vegetable that cause a lot of excitement at dinner. Your husband probably doesn’t even notice them.

That’s why Birds Eye® put peas in Combinations with lots of other nice things.

Like Peas with Pearl Onions, Peas with Mushrooms, and Peas with Cream Sauce. They’re more delicious than plain peas. And a lot more interesting.

They try so hard to get attention, your husband can’t help but notice. Of course, peas aren’t the only vegetable that could use a little attention. So Birds Eye makes many other tasty Combination Vegetables, too. Like Carrots with Brown Sugar Glaze, for instance. And French Green Beans with Toasted Almonds.

But, all in all, no vegetable comes in as many Combinations as peas.

Because when you’re as common as a pea, you try to get attention in as many ways as you can.
FRANKLY SPEAKING continued

Put a layer of shredded lettuce on the bottom of a split and toasted frankfurter roll and drizzle it with oil and vinegar. Then top with 2 half-slices of provolone cheese, 2 slices of tomato, heated and split frankfurter, 2 slices of raw onion, 1 slice of Swiss cheese and some shredded hot peppers. Add the top of the roll and bite right in.

Is there a chili lover in the crowd? Make up your own recipe for chili, or heat the canned variety and let those who wish use it to top their own franks. Chopped onion is then sprinkled over all.

Teens count this one among the best so have your toaster-oven or broiler all set up for them. Put heated, split frankfurters on the bottom halves of toasted rolls. Top each with 2 slices of tomato and 2 slices of bacon. Cover with a slice of processed American cheese halved. Broil just until the cheese melts and add the roll top.

For another one that needs the broiler, try pizza franks. Place heated, split franks on bottom halves of split, toasted rolls. Spread with prepared spaghetti or pizza sauce and sprinkle with oregano. Top with shredded mozzarella cheese and sprinkle with grated Parmesan. Broil until the cheeses melt, then put on the roll tops.

Add a woody, outdoor flavor to your frankfurters by simply topping them with a mixture of prepared smoky cheese spread and crumbled cooked bacon or the ready-to-use bacon bits.

Want a frank with Scandinavian tang? Mix equal amounts of blue cheese and butter or margarine and spread it on your heated franks in buns. Then add a generous sprinkling of chopped onion.

Stuffed frankfurters, long the stars of summer cookouts, are equally good indoors on a cold day. The simplest preparation is to insert a strip of Cheddar cheese into a frank you've split lengthwise. Just broil until the cheese begins to melt. When you want an extra touch, wrap a slice of bacon around the cheese-stuffed frank from top to bottom. Secure it with wooden picks, then broil.

Remember those batter-fried franks that were always a specialty at the county fair? They're great to do when the group is small, and as it takes only minutes to whip up the batter, making repeats is easy. For 8 frankfurters, combine 1 cup pancake mix, 2 tablespoons cornmeal and 1 tablespoon sugar. Add 1/2 cup water. Beat 2 minutes. Spear frank with a two-tine fork or, if you have long wooden skewers, insert one into the end of the frank. Dip into batter to coat, letting the excess drip back into the bowl. Fry in 2-inch-deep hot fat or oil (375°F) about 3 minutes or until lightly brown. Serve as is, or in a long roll, with catsup, chili sauce or mustard. — Frances M. Crawford.
ANCIENT BACKGAMMON: THE NEW HIT GAME

By Lys Margold

The game of kings is winning masses of eager enthusiasts.

Backgammon is back—in a very big way. The age-old game is soaring to popularity again after a lull of about 40 years. Once considered the exclusive diversion of upper-crust society, backgammon, with its fast-paced action and satisfying sense of accomplishment, is virtually exploding across the board.

Why? Because backgammon is not only exciting to play, but also fundamentally a cinch to learn and a snap to teach. No one feels frustrated or left out. Whole families can and do join in the fun. Age and experience are not top factors. As soon as a child can concentrate and comprehend gamesmanship, he can challenge the household champ. One 10-year-old we know consistently and soundly trounces her father.

To a high-pressured population, backgammon offers immediate release—and the sheer joy of spending time at home in a challenging way. What's more, as one fan puts it, "With luck and good dice you can even beat a pro on your very first game. That's instant love." No one can pinpoint the game's origins. Examples of similar dice-and-men sets have been found in the ruins of ancient civilizations from Mesopotamia to Mexico. Gaming boards were dug out from Pompeian frescoes and mentioned in Plato's writings. Rumor has it that Nero played for the equivalent of $15,000 a point before and after fiddling. And supposedly Thomas Jefferson took time away from penning the Declaration of Independence to win a few, lose a few.

The common thread throughout backgammon's background seems to be its aristocratic stature. It's been called the game of kings and the king of games. Why all this snob emphasis over the centuries remains a mystery. Except in Greece and Turkey, where every taverna has a table, the game has rarely been an everyday sport—until now. Yet unlike polo or scuba diving, it doesn't require any expensive equipment. Practically any five-and-dime-store checkers set will do for starters (the backgammon layout is on the back of most checkerboards), at a cost of no more than $3. Still, to preserve its cachet, backgammon sets can run up to several hundred dollars for the finest fitted leather ones. And there are also needlepoint versions to stitch and lay out under Plexiglas tops, as well as magnetic sets for travel and the beach.

Playing for money—fake or for real—is the only way to really enjoy the game. Fifty-cent and $1 games are common, but stakes can go to $5 a point and up, up from there. Such high figures are attracting a new breed of player besides the casual, computer-brained mathematicians who can rapidly calculate the odds of the dice rolls. Big money can be won and lost in the tournament circuit. Prince Alexis Obolensky, the prime promoter of the game, started the first international competition in the Bahamas in 1964. Since then there have been contests everywhere from Palm Beach to Portugal. Prize money can run as high as $100,000. In something called a "Calcutta pool," top players are auctioned off before a tournament starts, often making their backers the richest winners.

Back on the home front, unconcerned about the tournament set, neighbors are playing neighbors, and what's so good about the game is that total strangers can become fast friends because of it. A backgammon night is better than bingo for breaking down barriers. Unlike many other parlor games, there are very few quibbles or quarrels over backgammon.

The game requires two people, a board with 24 triangular points, 15 "men" of one color—the pieces look like checker disks—and 15 of another, a pair of dice (or two pairs, for convenience, plus dice cups). For gambling games, a doubling cube is needed—an oversized die with the numbers 2, 4, 8, 16, 32, 64 on it. The practice of doubling originated in the United States in the 1920s. One player can call for a double (expanding the game stake to twice its size); if the opponent refuses, the doubler wins and the game ends. This basic rule innovation has probably been the single most important factor in the new backgammon boom. It speeds up the ending of a game that's turned dull and injects a high risk/thrill factor into one that's going well.

Backgammon seems almost childishly simple. Each player's 15 men are lined up, according to a set plan, on four of the 24 wedges or points that appear on the board. The players, in turn, move their men from point to point, depending on the throw of the dice. The numbers turned up on the dice can be applied separately or jointly. Thus, in a throw of 6 and 4, one man might be moved six points, another four points or one man moved 10 points. When a player has gathered all his men on what's called his home points, he can start "bearing off"—that is, removing his pieces. The first player to remove all his men wins the game. The winner scores a regular game if both players have men on the board. He's awarded a double game, or gammon, if his opponent has not been able to bear off any of his men, and a triple game, or backgammon, if his opponent hasn't taken off any men and still has one or more men on the opposite side of the board or on the bar (the midsection of the board).

The game has a lingo that is easily learned during play. For example, a "block" is any point on which two or more of the player's men sit—meaning that the opponent can't land on that point. A player employs a block as a defensive technique. Any single man on a point is called a "blot." This single can be "hit" by any of the opponent's men (if the dice roll is right) and sent off the board to the bar. He'll have to wait at the bar until a particular number is thrown to get him back to a point. Until the blot returns, none of that player's other men can be moved.

As with most contests, two types of strategies emerge in play: the cautious safety-first and the devilish take-a-chance. Early in the game the overall aims are to get the back men out and to stymie the opponent's progress. In the long run, however, given the strategy of backgammon, a hard offensive game is most likely to take the prize. Because of the dice, luck is a big factor, and unlike chess, there is no time to ponder. The average tournament game clocks in at six to eight minutes.

Rich man's sport or everyman's amusement, one thing is sure. Casual players quickly turn into fanatics, and stores are having trouble keeping sets in stock. Backgammon, the newest/oldest game, can be delightfully addictive.
You can use the same words to transform your home from its everyday atmosphere into a glamorous party setting. Going through the motions of being a guest in your own home will clue you in to those areas where your house needs party editing. Examine entry approaches. In the event of bad weather, are there any potentially slippery spots on walks or steps? If so, engage a youngster—yours or a neighbor's—on a standby basis to keep the paths clean and dry on the party night. Avoid using sand or salt for the purpose, because the morning after you'll find traces tracked all through the house.

Is outdoor illumination adequate? If the lights seem dim, try installing more powerful bulbs. For a big effect at small expense, invest in a brace of portable, weatherproof floodlights to wash the entire entry facade with opening-night excitement.

Focus lights on something worth seeing: an entryway decked out in seasonal party dress—a wreath of pinecones, a swag of evergreens, a border of little bells, a hanging basket of dried flowers. For a purely practical answer to the wet-boot problem, buy a large, shallow plastic tray made for the purpose—you should be able to find one in the hardware or notions departments of any local store. The tray, grooved from center to edges like a huge well-and-tree platter, allows moisture from the boots to drain into a deep perimeter well. Quantities of dripping umbrellas can also pose a problem, and modern technology hasn't come up with a solution to beat the old-fashioned umbrella stand. The cylindrical ceramic style takes up little floor space and can be an attractive accessory. Between parties it's a perfect size and shape for a striking arrangement of pussy willows and cattails or seasonal greens. Good buys can be found in secondhand and thrift shops, or you can try improvising your own. If the stand you come up with seems unstable, be sure to anchor it firmly by placing gravel, marbles or bricks in the bottom.

Your guests' outerwear can put a severe strain on the hall closet, always too small and invariably crammed with family coats. Don't fight the inevitable. Just turn a hall or bedroom into a party-night cloakroom. Folding coat-racks with as much as six feet of hanging room can be stored in no more space than a broom needs. Install the rack of your choice and also provide a nearby shelf or tabletop for gloves and purses.

The powder room or the family bath that is earmarked for guest use should be thoughtfully arranged for their comfort. On the eve of the party, eliminate all traces of family occupancy. Away with toothbrushes, towels, shower caps, and shaving gear. Set out a stack of fresh terry-cloth towels and/or disposable guest towels in colors that perk up bathroom decor. Assemble a party survival kit by stocking your prettiest box or basket with a chain of safety pins, threaded needles in a tiny pin cushion, individually packaged Band-Aids, aspirin and indigestion remedies, one-use packets of shoe polish and spot remover.
Carefully as the hostess. Consider using the new rigid plastic, dishwasherproof reusable dinnerware and matching flatware—all of it in luscious, food-flattering colors.

Do your fetes always follow an established pattern? Tried and true is safe, but it can be boring. If past parties have featured finger foods and lap service, switch to a soup-to-nuts dinner served at folding tables in the living room. By varying your routine, you give yourself the opportunity to develop new ways of doing things and the chance to refine your editing eye. A fresh look at the familiar can often prove very rewarding and the results pay off in not just one but many successful parties.

Treat your survival kit as a decorative accessory, part of a bathroom counter still-life arrangement. Group it with a bowl of fresh flowers or a pretty plant, a dishful of individual soaps, a fan of guest towels, a pretty bottle of cologne.

Living/entertaining areas may need minor revisions or drastic editing, depending on the size and style of the party. Freshening the decor for an intimate dinner may entail little more than polishing the silver, laundering table linens, setting out fresh flowers, filling cigarette boxes and candy dishes. A big-scale affair, on the other hand, with cocktails and casseroles for a crowd, may demand drastic action. Tippy tables, fragile furniture, delicate bibelots and irreplaceable heirlooms should be stashed away for safety. With a house full of guests, your treasures are not likely to be appreciated anyway. Replace minute ashtrays with oversized receptacles that can accommodate hors d’oeuvres picks, olive pits and half-eaten canapes along with the cigarette butts. Move the house-plants from their customary locations and group them together in an out-of-traffic corner—not only for their own safety, but for the more dramatic effect they will produce en masse. Remove floor lamps for the evening. The lower light from table lamps is more flattering, and you won’t miss the candlepower. Tape or tie trailing lamp cords to table legs to keep them from tripping anyone.

Create the proper audio atmosphere by pre-taping a full evening of background music appropriate to the party theme or the age group. By doing so, you will eliminate the problem of inept hands messing around with your treasured records and sensitive stereo gear.

Add sense appeal by dabbing light bulbs with your favorite fragrance. When the lamps are lit, the warmth they give off will waft the aroma all through the house. Caution: a little goes a long way.

To keep a big party moving, have fewer chairs than guests and centralize the snack-and-drink service. If you supplement seating with folding chairs, don’t set them out in rigid rows, but group them congenially and provide each grouping with a handy “landing strip” for drinks and plates.

Along with good conversation, good food and the way it’s served determines the success or failure of a party. Buffet and dining tables should be groomed as carefully as the hostess. Consider using the new rigid plastic, dishwasherproof reusable dinnerware and matching flatware—all of it in luscious, food-flattering colors.

Do your fetes always follow an established pattern? Tried and true is safe, but it can be boring. If past parties have featured finger foods and lap service, switch to a soup-to-nuts dinner served at folding tables in the living room. By varying your routine, you give yourself the opportunity to develop new ways of doing things and the chance to refine your editing eye. A fresh look at the familiar can often prove very rewarding and the results pay off in not just one but many successful parties.

Everything pans out with Teflon II.

Everything. From fruit cake to cookies. Gingerbread men to mince pies. They pan out so beautifully, you’ll even be proud to give them as gifts. Because a Teflon finish means whatever you bake should come out in one piece every time. And the pans come clean with almost no trouble at all. So this Christmas, choose and use bakeware with the Teflon II Quality Seal for all your holiday baking.

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Easy but out-of-the-ordinary snacks offer guest-time gusto.

If every cocktail party you host seems just like every other, perhaps it's because you—like so many of us—have fallen into the pattern of serving the same old nibbles and dips over and over again. If so, it's time for a change. Here are some different and delectable ways to tantalize nibblers at your next party. Nuts right from the package are the simplest snack foods—you simply place them around—but they can be given extra appeal with very little effort. Try these Brazil-nut chips: Put 1 1/2 cups Brazil nuts in a saucepan and cover with water. Bring slowly to boiling. Simmer 2 to 3 minutes or until they can be sliced easily. Drain them and cut into 1/8-inch-thick lengthwise slices. Spread in a shallow pan, dot with 2 tablespoons butter or margarine and sprinkle with 1 teaspoon salt. Bake at 350° for 15 to 20 minutes, stirring occasionally.

To perk up pecans or walnuts, put 2 halves of either together with blue cheese creamed to a smooth paste and moistened with lemon juice or cream. Try deviling some almonds: Put 1 cup whole blanched almonds, 3 tablespoons butter or margarine and 3 tablespoons vegetable oil in a skillet. Cook over medium heat, stirring constantly, until almonds are golden. Remove nuts from skillet with a slotted spoon and drain on paper towels. Turn into a bowl and add a mixture of 2 teaspoons celery salt, 1/4 teaspoon salt, 1/4 teaspoon chili powder and a dash of cayenne. Toss to coat almonds.

Stuffed prunes and dates, old-time favorites, are taste-worthy of revival. For the prunes, plump the pitted variety by putting them in a colander and steaming them 30 minutes over a pan of boiling water. Fill them with a pineapple-or bacon-flavored cheese spread and top with a walnut half. Or tuck an orange section into each prune. If dates are your choice, use either fresh or dried ones. Both can be stuffed with fruits—cubes of apple, fresh pear or pineapple tidbits for example. Or you can fill with cheese—slim sticks of Cheddar or cream cheese softened with grated orange peel. Dates also have an affinity for cheese mixed with chopped nuts.

A colorful and refreshing addition to any party is a bowl of chilled melon balls. Check the melons in season and mix them, or use one kind of melon and another fruit or two—perhaps fresh or thawed frozen pineapple chunks and strawberries. Whatever you

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select, chill them all well, arrange in a bowl, give them a generous sprinkling of chopped fresh mint and serve with picks.

For a taste that’s fresh and unusual, but one that is most compatible with drinks, try pickled or spiced fruits. Watermelon rind is an especially good one. If you haven’t “put up” your own, the specialty food shops or departments will come to the rescue. Pickled fruits, too, need picks for spearing.

Raw vegetables are always popular, but you can do something different with them. Cucumbers made into cups and filled can be a pleasant innovation. Choose cucumbers that are not too big in diameter. Wash, then score them lengthwise with the tines of a fork. Trim off ends and cut each cucumber into ½-inch-thick slices. Scoop out enough of the center to form a cup; don’t go all the way through. Fill with drained, chopped tuna mixed with pickle relish or with deviled ham combined with chopped gherkins.

For another stuffed-vegetable nibble, try this one, using the canned variety. Drain 2 cans (1 pound each) small whole beets. Hollow out centers with the point of a paring knife or a small melon-ball scoop. Mix 1 package (2 ounces) softened blue or Roquefort cheese, 2 packages (3 ounces each) cream cheese and 1 teaspoon Worcestershire sauce. Blend thoroughly. Spoon—or pipe through a pastry bag with a large star tube—into hollowed-out beets. Chill thoroughly before serving. Makes about 2 dozen.

Remember how great tasting the combination of radishes and sweet butter used to be? Set out a bowl of chilled, trimmed and halved radishes, a small tub or crock of butter and a spreader—and let everyone rediscover this simple pleasure. For guests who like anchovies (they seem either to be loved or scorned), offer some pieces of filet for a topping for the butter-spread radish.

Olives of all kinds are a must. Add a special touch to the ripe ones this way: Marinate them in your own or a bottled French dressing to which you’ve added a minced garlic clove. They need only to be covered and chilled a few hours. And when you drain them to serve, you can keep the dressing to use later on a salad.

Check the frozen-fish section of the supermarket case. There are bite-size things like crab or fish cakes that take only minutes to heat in the oven. And they do make a great hit at a party.

Here’s another simple seafood idea: Cut a pound of scallops (thawed, if frozen) into halves or thirds to make bite-size pieces. Heat a small amount of butter or margarine and a minced or pressed clove of garlic in a skillet. Then sauté the scallops 3 to 5 minutes. Add a dash of dry vermouth for an extra-special touch and serve hot with picks.

Chicken wings done the following way will become a guest favorite—and yours, too, we have no doubt. First, disjoint 24 wings and cut off the wing tips (but don’t discard; use the tips to make broth you can freeze for other uses). Mix 2 cloves of crushed garlic, 2 teaspoons ground ginger, 1 tablespoon vinegar, ½ cup soy sauce and ½ cup dry sherry. Pour over chicken wings in a large bowl. Cover; refrigerate several hours or overnight. Place on rack over shallow pan. Bake at 400° for 30 minutes or until golden brown. Serve hot or cold with plenty of paper napkins.

Here’s a hard-to-resist cheese and nut nibbler: Put out a bowlful—and we guarantee it will vanish in no time. Melt ½ cup butter or margarine in a small saucepan. Add 1½ tablespoons Worcestershire sauce, 1 teaspoon onion salt, 1 teaspoon celery seed, ½ teaspoon curry powder. Mix 1 cup broken-up slim pretzel sticks, 1 cup pignoli (pine) nuts and 1 cup sliced blanched almonds. Spread evenly in a shallow pan. Pour butter mixture over dry ingredients. Heat in 300° oven for 30 minutes, stirring every 10 minutes. If you make this ahead—and you certainly can—store it in an airtight container. —Frances M. Crawford

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A lot of companies have tried to make a corn popper that butters but we honestly don’t believe anyone’s come up with a system as effective as our Butter-matic. The method is beautifully simple. Get the corn popping first. Then add butter from the top. Heat from the popping corn gradually melts butter so all the popcorn gets a light, even coating. There’s never any burning. Or soaking.

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INVITING PARTY TABLES


BUILD OUR STORE-IT-ALL WALL


PLEASING PRELUDES TO...DINNERS

Pages 76-77: Pate crock, David Barrett Antiques, N.Y.C.
Deluxe Introductory Offer

Presenting

"Brahms"

We are very proud to introduce the truly elegant "Brahms" pattern in Oneida Community stainless.

At last, is the luxurious look of a nod to traditional pattern, crafted of stainless. "Brahms" is designed to retain its elegance and set a special table for years to come.

Our Oneida Community stainless collection includes six other patterns for a variety of tastes, too. Perhaps you favor American design: Patrick Henry, or Via Roma in Mediterranean style; traditional Chatelaine; timeless My Rose; Scan-Danish Vinland or the bold Spanish look of Isabella.

Why not take this opportunity to start in your favorite pattern at special savings.

Betty Crocker

A five-piece place setting includes: dinner fork, deluxe hollow-handle knife with wood blade, salad/dessert fork, oval soup spoon and teaspoon all for only $3.25. And expect to pay over twice as much in stores for a five-piece place setting of this quality.

Add to your set from time to time with individual pieces from open stock at big savings with Crocker Coupons. Discover hundreds of items to save for in the Betty Crocker Catalog included with your order. You'll find Crocker Coupons on more than 175 General Mills products.

If not entirely satisfied, return merchandise in 10 days and your money will be refunded, or early! Offer expires January 15, 1974.

Five-piece place setting of these patterns, $3.00 in Oneida Community Stainless Isabella P. Henry My Rose Vinland Chatelaine Via Roma

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Minneapolis, Minnesota 55460

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□ I enclose $3.00 (CHECK OR MONEY ORDER) for a 5-piece place setting in the pattern checked below:

(PLEASE CHECK ONE)

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

Name ______________________________
Address ______________________________
City ______ State __________ Zip _______

Limit one place setting per family, please. Offer expires January 15, 1974.
New 30-pound electric oven (left) is small enough for a counter top, big enough to roast a 16-pound turkey. Use as an "extra" for baking, broiling or roasting when you're cooking for a crowd. Farberware, $150.

Satisfy your coffee-loving guests with lots of delicious brew, made all at once automatically. Stainless-steel coffee maker (above) holds 12 to 30 cups and maintains serving temperature. GE, $40. Plastic stacking mugs are from Heller Designs, 6 for $9.

PORTABLE PLUG-INS

What hostess wouldn't welcome a helping hand when entertaining? Portable appliances are just that—hard-working assists that make your party giving easier. Say you've invited 10 people to dinner and your oven is full of casseroles and things. Wouldn't it be nice to have a portable oven to take care of your roast? And why not let an appliance take the strain out of just-before-the-guests-arrive blending and mixing, while you save your energy for the smiles ahead? There are also good-looking plug-ins for cooking dramatically right in front of guests or for keeping things graciously warm. So relax and be a happy hostess—many hands make light work.

For making party dips, sauces, whatever, this Kitchen Center (right, above) does triple duty. Just switch attachments to go from mixer to blender to grinder. In white, avocado or harvest gold; Oster, $100.

continued
The guest room.
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The place for an Esmond blanket.

The place for "Rose Fern", a touch of pretty without a lot of fussy. Like every Esmond blanket, it's crafted with Chatham's century of skill, for you can trust.

Screen-printed in 100% cotton. Rose Fern sprinkles beautiful blossoms on a field of white ferns. Choose your brite and match your room in your choice of Green or Red, Plum or Rose roses. They're all Fiberwoven* for warmth without weight, machine washable and nylon bound. Rose Fern and the many other Esmond fashions and Bunny Esmonds for the shop are available where you stop for value.

And whether it's on blankets, auto upholstery, niture upholstery, carpet, drapery cloth or fabrics - fashion and home sewing - their name is your assurance. Chatham Mfg. Co., Elkin, N.C.

Anything worth covering is worth Chatham
PORTABLE PLUG-INS continued

Be the perfect, poised hostess—with help from these electrical ease-makers.


Homemade ice cream is always a hit, and the Ice Cream Machine makes a quart an easy new way. Add the ingredients, plug it in and pop it into the freezer. In three ice cream colors; Salton, $20.

Speed up party preparations with the Power Pierce can opener. Just give it a touch and it pierces the top of a can and zips it open. Includes a knife sharpener. In avocado or harvest gold; Sunbeam, $20.

With the glass-ceramic-topped Table Range, you can flambé bananas at table side, for example, or simply keep foods warm. It comes with its own covered skillet, and you can also use your own flat-bottomed glass-ceramic cookware. Corning, $40.

Besides performing impeccably before and during a party, the portables we’ve selected are busy full-timers, doing everyday chores quickly and efficiently. You’ll get a lot of fast grilled-cheese and pizza mileage out of the oven (page 56), and the tabletop range (above, right) will come in handy as an extra unit when you’re cooking up a family feast. Best of all, that ice-cream maker (top, right), which works in about an hour, may never get a rest!—Jeanne M. Bauer
We guarantee your satisfaction in every respect ... or your money back!

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No hocus-pocus to growing these Crocus – they’re GUARANTEED to bloom. TOP SIZE bulbs raised in Holland by just one special grower – pop up bigger, brighter and harderier because we’ve pre-planted and coaxed them into sprouting early ... they’re already pre-started – ready to get growing! Each bulb will sprout 3 or 4 blooms – bursting out in brilliant purple posies for 3 or 4 weeks (even longer in some homes). The reusable Delft planter is handmade and hand-painted in Holland. Almost 5 inches high and 5 inches across, it holds 12 big crocus bulbs planted in special high-calorie growing mixture. Nothing to add but water — nothing to do except love ’em. Order now for Christmas delivery!

Order Gift No. 801 . . . $895 delivered

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- November Gift No. 201 . . . $7495 delv’d

**Easy to Order**: Just send us your list. Enclose check or money order (no COD’s please). Tell us how to sign your greetings for each gift. All prices include delivery.

**Christmas CROCUS**!

Pre-planted – ready to grow

No hocus-pocus to growing these Crocus – they’re GUARANTEED to bloom. TOP SIZE bulbs raised in Holland by just one special grower – pop up bigger, brighter and hardierier because we’ve pre-planted and coaxed them into sprouting early ... they’re already pre-started – ready to get growing! Each bulb will sprout 3 or 4 blooms – bursting out in brilliant purple posies for 3 or 4 weeks (even longer in some homes). The reusable Delft planter is handmade and hand-painted in Holland. Almost 5 inches high and 5 inches across, it holds 12 big crocus bulbs planted in special high-calorie growing mixture. Nothing to add but water — nothing to do except love ’em. Order now for Christmas delivery!

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AN IMPORTANT FREE REPORT FOR PEOPLE OF ALL AGES

SKY-HIGH MEDICAL COSTS, SOCIAL SECURITY, MEDICARE...AND YOU!

The past 10 years have seen a dramatic upheaval in the area of personal financial security. Hospital, doctor and other medical costs have literally skyrocketed. According to the American Hospital Association, the cost of a stay in the hospital has now climbed to an all-time high. In 1966, Medicare was born and has been undergoing revisions ever since—for example, certain disabled people under 65 are now covered by Medicare. Now there's talk of a "Medicare"-type program for everybody under 65.

All these changes have been so rapid that few people have had a chance to grasp their full meaning. Yet, a basic understanding of them can be all-important to your future happiness.

Take Social Security, for example. Few people realize the enormous benefits Social Security can now provide. In some cases, benefits could add up to $100,000, $200,000 and more, and promise to go even higher in the years ahead—thanks in part to a recent amendment calling for periodic "cost of living" increases in benefits.

Medicare, too, has been changing over the years. The Department of Health, Education and Welfare estimates that Medicare and other public funds now pay about 68% of the total health care costs of folks over 65—with personal funds and private health insurance taking care of the rest. Yet, because of the increased use of services and rising medical costs, people who now have Medicare actually pay more out of their own pockets than they did back before Medicare first started.

No matter what your age, with today's soaring costs of living, and of getting sick or hurt, it's more important than ever that you know what benefits you are and will be entitled to from Social Security and Medicare. For example, this information can help you figure your present and future insurance needs to make sure you have the kind of added security you need and want, at the smallest possible cost. That's especially important to you in these days of record-high medical and living costs.

To find out more about your present and future Social Security benefits and supplemental insurance protection needs, and for a Free Report on current Medicare benefits for people of all ages from Bankers Life and Casualty Company—whose famous White Cross Plain policies now protect over 7,000,000 Americans—simply fill out and mail the postage-free card bound in next to this page. There's no cost or obligation for this service.
Here are some jolly banners to brighten your holiday decor or give some lucky child at Christmastime. The perky clown and tousle-haired drummer boy (above) can each be made in a matter of minutes, and are certain to keep a young room looking cheerful the year round. To put these little fellows together, all you do is paste the designs and colorful accents onto 16-by-27-inch red felt backgrounds. Use your imagination in putting them up: Frame them, tack them to a wall, or run dowel sticks through narrow hems at top and bottom, as we've done, and hang them from painted doorknobs. Each kit contains all you need for one banner, dowels and doorknobs not included. —Dorothy Lambert Brightbill

It's a banner Christmas when you make Mr. and Mrs. Santa Claus! Paste the pieces onto 16-by-24-inch white sailcloth (in kits), then mount. We've set both on red felt and hung from a herald trumpet.
THE JOYS OF CIDER

This is the season when roadside country stands and supermarket shelves abound with crisp, rosy apples and jugs of sparkling apple cider. The two arrive together, bringing to everyone the tangy taste of autumn. Ever since there were apples, there has been cider; its long history in this country goes back to the first settlers, who enjoyed the drink as much as we do today. But the apple is also father to apple juice. If the use of these terms seems confusing to you, here's a description of the different apple drinks you may be tempted to buy.

Apple juice, made from the first pressings of the apples, is pasteurized, then packed in cans or bottles. It may be cloudy (because only the heavier pulp has been removed) or clear (because it's been clarified).

Cider is really just apple juice, although it's labeled apple or sweet cider. Bottlers use the terms "juice" and "cider" interchangeably.

Country cider, the kind at roadside stands, can be sweet or hard. The first is simply apple juice with benzoate of soda added to slow fermentation; much of the sugar remains. Hard cider is apple juice that's been allowed to ferment until the sugar has changed to alcohol.

Applejack is distilled cider, or apple brandy, and it's the potent stuff that will keep you warm on a cold autumn night.

Apple juice and cider taste sweet, mellow, soft and tangy. Hard cider and applejack are much more heady, of course. You can enjoy any of them plain or in one of the following "party" guises.

MULLED CIDER
This is probably one of the oldest ways to chase a chill away.
2 quarts apple juice or sweet cider
1/2 cup brown sugar, firmly packed
2-inch piece stick cinnamon
1 teaspoon whole allspice
1 teaspoon whole cloves
Mix apple juice or cider and sugar in large saucepan; add spices. Heat mixture slowly to simmering. Cover pan. Simmer 20 minutes. Strain. Serve hot in warmed mugs, garnished with cinnamon stick or an orange wedge stuck with whole cloves, if desired. Makes about 2 quarts.

PARTY PUNCH
Refreshing and tangy, here's an inviting idea for instant hospitality.
1 quart apple juice or sweet cider, chilled
2 cups orange juice, chilled
2 cups cranberry juice, chilled
1 bottle (28 ounces) ginger ale, chilled
Orange sherbet
Combine all ingredients except sherbet in chilled punch bowl. Top with scoops of sherbet. Garnish each serving with mint sprigs, if desired. Makes about twenty 5-ounce servings.

EVE'S TEMPTATION
Try this for a change of pace at your next cocktail party.
1 1/2 ounces apple juice or sweet cider
1 1/2 ounces applejack
Ice
Dash of dry vermouth
Twist of lemon peel
Pour apple juice or cider and applejack over ice in glass. Add a dash of dry vermouth. Squeeze lemon peel into the drink, stir and it's all ready. Makes 1 bracing serving. —Frances M. Crawford

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HOLIDAY OPEN HOUSE This is our entertaining keynote for '73: the party of easy warmth and welcome, featuring a spectacular buffet in a super-festive setting. Our hosts: two attractive, young New Yorkers, Jane and Richard Sauter (below), who greeted the sociable season with one big event in their newly remodeled apartment. More about their party and the foods they served follows.

—Helene Brown

The Sauters' buffet is set up in greenery-filled dining room. Candle glow and mirror shine lend holiday sparkle.
Relaxed Beginning

The party gets underway in late afternoon as the first guests arrive. Richard designed and built the handsome floral fabric-covered banquets arranged around the living room.

At last, we have the space to entertain the way we truly want to." As soon as we had remodeled and decorated our apartment," says Jane, "we decided to have a party." Jane is a model, Richard a designer. Their combined guest list was lengthy, so an open house seemed ideal. "Amazingly," Richard recalls, "there was a constant flow, never a pileup of people." Adds Jane, "The party was fun and easy. Everything was planned so we both could relax and enjoy the evening." Recipes for the Sauters' buffet begin on page 92.

Dessert Setup

Newly remodeled pantry becomes dessert scene. Exotic coffees topped with whipped cream, lemon peel or cinnamon accompany rum cake and tiers of melt-in-the-mouth macaroons.

Festivity

Serving buffet table, dressed in silver and emerald green, has checkerboard motif designed and executed by Richard. Finger foods dominate; they are easiest to serve a big party. For chafing-dish buffets, there are silver-finish neon plates and gleaming silver. Refills for every dish are on hand in the kitchen.

Photographs by Stephen Green-Armytage

Preparation Information, page 54
A dinner-party setting should be more than just a neutral backdrop for the foods you make and serve. It should be as appealing and imaginative as your menu. Improvisation is the key to the table setting you see here, on our front cover and on the cover of our special tear-out section. We made three of the four tabletops on these pages. The one at left is plywood covered with marbleized wallpaper; at left, below, is a door-size board wrapped in shiny red vinyl; opposite, top, is a sheet of mirrored acrylic plastic. Why not follow our lead, topping your own table or using trestles as a base?

Whether you're staging a sit-down event or a free-wheeling buffet, don't be tied to tradition. A centerpiece need not be a fresh-flower arrangement in the middle of the table, for example. Note the novel variations on the centerpiece theme in our table-setting ideas. A silk-flower spray graces a corner (left, above). A treasured antique gets a fruit-and-flower embellishment (left). Two arrangements double the impact of flowering mini trees (opposite, top) and the basket mates that overflow elegantly (opposite, bottom).
Placing silk flowers in one corner (opposite, top), leaves room for porcelain figures and boxes. Latter act as place-markers, hold mints. "Chinese Tigers" china is new from Wedgwood. Fostoria "Engagement" crystal and International "Centennial" silver plate complete the sumptuous setting.

Oranges and rubrum lilies in antique etagere set off dessert party table (opposite, bottom). Both china and crystal are in Gorham's new "Baronial" pattern. Electro-plated flatware, "Golden Reflection," is from International.

Flowering topiary trees (right, above) bedeck a sleek, shimmering buffet. "Composition Jewel" porcelain plates are new from Rosenthal. Silver is the Reed & Barton classic "Pointed Antique." Crystal goblets are Italian imports.

Real bread dough makes the napkin rings, also the baskets filled with fruit, flowers, vegetables (right). China is "Blue Colonel," an old favorite revived by Spode. We added "King George" silver plate from Worcester Silver and Wallace's "Southwick" crystal.
Eight feet for $175!

BUILD OUR STORE-IT-ALL WALL
Here's a build-it-yourself answer to the where-to-put-it problem: three versatile plywood storage units fitted to hold various home-entertainment basics. The units add up to a wall 7½ feet long, 8 feet high, 16 inches deep, but each is built separately and moved easily. Design is flexible: You can reduce the overall height, build three of one unit, add shelves or transpose cabinets from one unit to another. Most of the shelves are movable; their height can be adjusted to suit your own special storage needs. —Guy Henle

Each wall unit is 30 inches wide, built of ¼-inch plywood, with a ¾-inch plywood back. Adjustable shelves are supported by brackets force-fit into holes drilled in sides. In our model, stereo speakers are behind grille cloth in top sections that otherwise could be open shelves. Left unit is for TV, stereo components, record and tape storage. Center unit, here displaying art objects, plants and magazines, could hold bookshelves. Closed cabinet in center houses snack tables and trays. Right unit is a bar, with drop-down laminate counter, wine rack, spaces for glasses, bottles. Materials for all three units—minimum-grade plywood, paint and hardware shown—cost about $175.

Plans, materials list and building instructions are available for $1 from:
American Plywood Association, Dept. AH 675, 1119 A St., Tacoma, Wash. 98401
By Fred Petras  The buying public, bored with the flatness, squatness and dull exterior of so many sound components, has had its say. And manufacturers have got the message.

Stepping up their research and spurring new design, the makers of radios, tape recorders, TV sets and audio systems have come through with handsome, packaged equipment that is a treat to the eye, a joy to the ear. Finishes are durable, and prices are often lower than for comparable, conventional systems.
stereo radio, phonograph, cartridge tape system, two speakers.
Brother, $200. (5) M-38 two-speaker system, $80; and (6) M-21
four-speaker system, $140 (both in seven flock-finish colors),
Mirari. (7) Ultralinear 200 speaker system, walnut-grain sides,
choice of grille colors. Solar Audio. $140. (8) Jupiter 6500
three-way speaker system, Empire, $140. (9) Pyramid-shaped,
three-way speaker system, Empire, $140. (10) Analog clock radio,
Sanyo, $30. (11) MicroTower two-speaker system, EPI, $60.

Seriously photographed to produce multimirror images, our
mid-setters reflect today's new emphasis on color, texture
and shape. Equipment shown is available nationally; all prices
are approximate: (1) Apollo Series AM/FM/FM stereo radio,
phonograph, cartridge tape system, two speakers, Electro-
sonic, $280. (2) Model 810 portable AM/FM/FM stereo radio,
and (3) Take 'n Tape portable cassette tape recorder, Panasonic, $33 (both run on
use current or batteries). (4) Domino II BR-3 AM/FM/FM
stereo radio, phonograph, cartridge tape system, two speakers.
Brother, $200. (5) M-38 two-speaker system, $80; and (6) M-21
four-speaker system, $140 (both in seven flock-finish colors),
Mirari. (7) Ultralinear 200 speaker system, walnut-grain sides,
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three-way speaker system, Empire, $140. (10) Analog clock radio,
Sanyo, $30. (11) MicroTower two-speaker system, EPI, $60.
By Frances M. Crawford
Every great dinner deserves a good beginning. The first course, eye appealing and palate pleasing, should be a delicacy that sets the tone for the dishes that follow. Appetizers must be seasoned perfectly, and portions should be small—they are meant only to pique the appetite, not to satisfy it.

Here, clockwise from below, are: Mousse of Chicken Livers, Shrimp Lafitte in Patty Shells, Russian Salad, Cauliflower Greek Style, Crabmeat and Mushrooms au Gratin in twin portions. Recipes begin on page 86. Choose any of these as a prelude to the roast turkey on the next page, and select one of the dessert ideas from pages 80-81 as your grand finale.
PS

COOKING LESSON NO. 60 By Jacques Jaffry

Irwin Horowitz
A New Way to Carve Your Holiday Bird

Roast turkey, a perennial dinner-party star, has a new look, and the family carver loves it. An easy way of cutting the bird (good, too, for capon or roast chicken) means less "on-stage" gymnastics. Roast your turkey our timesaving way. Follow the simple carving how-to's in the kitchen, and you'll grace your table with the most beautiful bird ever—ready for the carver's finishing touch.

Add favorite vegetables, relish and white wine for a festive dinner.

ROAST TURKEY WITH HUNTER RICE

Turkey
10- to 12-pound turkey
Salt
Pepper
½ cup melted butter or margarine
2 cups diced onion (2 large)
1 cup diced celery
2 cans (10 ½ ounces each)
condensed chicken broth

Hunter Rice
½ cup minced onion (1 small)
½ cup butter or margarine
2 cups raw long-grain rice
2 cans (13 ½ ounces each)
chicken broth
4 tablespoons butter or margarine
½ pound chicken livers, halved
1 turkey liver, cut in 1-inch pieces
½ pound mushrooms, sliced

Heat oven to 450°. Rinse bird in cold water; pat dry. Season with salt and pepper. Tuck wing tips under shoulders. Tie drumsticks securely to tail. Place, breast up, in shallow roasting pan. Brush with butter or margarine. Roast 35 to 40 minutes. Reduce oven heat to 350°. Tent bird with foil; pinch lightly at legs to anchor. Roast, basting often with pan drippings, about 2 hours (15 minutes a pound). About 30 minutes before time is up, add onion and celery to pan. When done, remove bird from pan. Let rest 30 minutes or until easy to handle. Discard fat from pan. Place pan over medium heat; add broth. Simmer 5 minutes. Correct seasoning. Strain the sauce into small saucepan. Reserve.

While turkey roasts, prepare Hunter Rice: Cook onion 3 minutes in ½ cup butter or margarine in heavy saucepan over medium heat, stirring often. Add rice. Stir until well coated. Add broth. Cover. Simmer 25 minutes. Melt 2 tablespoons butter or margarine in skillet. Add livers. Sprinkle with salt. Cook until brown; remove; reserve. Sauté mushrooms in rest of butter or margarine 5 minutes or until tender. Mix mushrooms, livers and rice gently in large bowl.

1. Make shallow cut in bird just above the wing. Make an incision along breast bone from the tip to the shoulder joint.
2. Deepen the cut above wing all the way to body frame, parallel to and as close to wing as possible.
3. Carefully separate meat from frame, cutting as close to bone as possible. Repeat for second side.
4. Remove breast bone with poultry shears. Fill cavity with Hunter Rice mixture.
5. Cut breast meat into ½ to ½-inch-thick slices.
End your holiday dinner on a high, sweet note with a super confection—the final touch that will make it a party long remembered by everyone. Consider the luscious quartet shown here. Each is unusual because of its very special embellishment, which is really another sweet in itself.

Pictured, clockwise from right, are: Coconut and Meringue Torte, Lime Parfait Dessert, Pumpkin Cheesecake, Chocolate Candy Cake. Recipes for all begin on page 88.
The American table, from its crude beginnings to its ultimate refinement, has occupied a central place in the changing rituals and customs of eating. Early settlers gathered around boards laid across trestles, their “tables” set with wood and pewter. By the 18th century, those who could afford it dined on elegant porcelain at tables handsomely carved and polished, like the Chippendale beauty above. When tea-drinking became fashionable, dainty occasional tables were added to household inventories, plus a whole set of social niceties. By the mid-19th century there were as many variations on the table’s basic style and shape as there were conventions governing what to put on it and how to serve. (continued on page 98)
In dining room of Gunston Hall (above), home of 18th-century statesman George Mason of Virginia, fruit, nuts and wine re-create a typical dessert course, served, as you see here, on bare tabletop. Small bowls are to rinse glasses between wines.

Sumptuous table appointments (right) shown at Gunston Hall include Chinese export porcelain, English crystal and silver, damask napkins big enough to tie around the neck.
Pembroke table of the 1790s is set for tea at Mount Vernon as Martha Washington liked to serve it. The silver urn dispenses hot water. Small dishes hold candied violets, meringues and "great cake," Martha's specialty. Chinese export porcelain tea set belonged to her.

**TEA ON THE PIAZZA**

**A SIMPLE COUNTRY MEAL**

Pine hutch table, made about 1740, in kitchen of Fitch House at Old Sturbridge Village, Mass., holds cheese, bread, fruit and milk pitcher. Wood plates and bowl, bone-handled knives, pewter spoons, mugs and platter were typical appointments of the 18th century.
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APPETIZERS continued from page 76

CRAB MEAT AND MUSHROOMS AU GRATIN
(pictured on pages 76-77)

1/4 cup butter or margarine
1 green pepper, seeded and cut in thin strips
1 red pepper, seeded and cut in thin strips
1 pound mushrooms, sliced
1 tablespoon lemon juice
2 cups light cream
1/2 teaspoon salt
1 can (7 1/2 ounces) crab meat, drained, boned and flaked, juice reserved
2 tablespoons melted butter or margarine
3 tablespoons flour
1 medium-size head of cauliflower

Method

Melt 1/4 cup butter or margarine in large skillet over medium heat. Add green and red peppers. Cook 2 to 3 minutes. Add mushrooms. Sprinkle with lemon juice and salt. Cook 2 minutes, stirring or tossing occasionally. Add cream and reserved crab meat liquid. Bring to boiling. Combine melted butter or margarine and flour; blend until smooth. Stir flour mixture into cream-vegetable mixture. Cook, stirring constantly, until sauce has thickened and is smooth. Add crab meat. Simmer 1 to 2 minutes or until crab meat is heated through. Correct seasoning to taste. Divide mixture among six shells or ramekins, or turn mixture into a 1-quart shallow baking dish. Sprinkle with grated Swiss or Parmesan cheese. Place under preheated broiler (put shells or ramekins on cookie sheet for easy handling). Broil until cheese is golden brown. Makes 6 servings (2 are pictured).

SHRIMP LAFITTE IN PATTY SHELLS
(pictured on pages 76-77)

1 package (10 ounces) frozen, ready-to-bake patty shells
3/4 cup butter or margarine
2 tablespoons minced shallots or green onions
1/2 cup minced onion
1/2 cup minced onion (1 medium)
1/2 cup finely diced celery
1/2 cup dry white wine

Method


CAULIFLOWER GREEK STYLE
(pictured on page 76)

1 medium-size head of cauliflower
3/4 cup olive or pure vegetable oil
4 small onions, sliced and separated into rings
2 cups pamed, sliced carrots
1 clove of garlic, minced
1 cup dry white wine
1 cup water
1/4 cup lemon juice
1/2 cup tomato paste
1 bay leaf
1/2 teaspoon coriander seed
1/2 teaspoons salt
1/2 teaspoons pepper

Method

Remove outer leaves and stalks from cauliflower. Trim off any blemishes on head. Separate into flowerets. Wash cauliflower well; drain. Heat oil in enameled or stainless-steel saucepan or kettle over low heat. Add onions, carrots and garlic. Cook 5 minutes, stirring occasionally. Add wine, water, lemon juice, tomato paste, bay leaf, coriander seed, salt and pepper. Bring to boiling. Add cauliflower. Simmer 10 to 15 minutes or until cauliflower is tender. Transfer cauliflower to serving dish with slotted spoon. Heat liquid until the volume is reduced to about 1/2 cups. Remove bay leaf. Correct seasoning of liquid to taste. Pour over cauliflower in serving dish. Chill several hours. When ready to serve, garnish with parsley, if desired. Makes 6 to 8 servings.
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MOUSSE OF CHICKEN LIVERS
(pictured on page 76)
1 pound chicken livers
2 tablespoons butter or margarine
2 tablespoons minced shallots or green onions
1 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon leaf thyme, crumbled
1/4 cup softened butter or margarine
2 tablespoons brandy
1/2 cup heavy cream, whipped

Pat chicken livers dry with paper towels. Cut in half. Melt 2 tablespoons butter or margarine in large skillet over high heat. Add livers. Cook 2 minutes, tossing or stirring frequently. Add shallots or green onions. Cook 2 minutes. Press livers through food mill or puree in blender. Add salt, pepper and thyme. Stir in softened butter or margarine with wooden spoon. Stir in brandy. Fold in whipped cream. Turn mousse into serving dish or crock. Chill overnight. Makes 10 to 12 servings.

RUSSIAN SALAD
(pictured on pages 76-77)
1/2 cup mayonnaise or salad dressing
1 tablespoon cider vinegar
1 teaspoon prepared mustard
2 packages (10 ounces each) frozen mixed vegetables, cooked and drained
3/4 pound cooked ham, diced
8 small, hard-cooked eggs
4 medium-size tomatoes

Combine mayonnaise or salad dressing, vinegar and mustard in large bowl. Mix well. Add vegetables and ham. Toss gently. Arrange mixture on serving platter. Arrange eggs, small ends up, over vegetables. Halve the tomatoes. Make a small conical indentation in cut side of each tomato half. Place a tomato half, cut side down, over each egg. Makes 8 servings (4 are pictured).

DESSERTS continued from pages 80-81

CHOCOLATE CANDY CAKE
(pictured on page 80)
2 packages pie-crust mix
1/4 cup sugar
1/2 cup unsweetened cocoa
1/2 cup cold water
1 cup (about 1 pound) ready-to-spread chocolate frosting
1 1/2 cups heavy cream
1 jar (1/2 ounces) chocolate sprinkles
Candied lilacs
Chocolate Mint Triangles
(recipe below)

Heat oven to 400°. Combine pie-crust mix and cocoa in large bowl. Sprinkle water over surface; stir with fork until particles are moistened and pastry clings together. Shape into ball; divide into quarters. Roll one quarter between 2 sheets of wax paper to 8-inch square. Remove top sheet of paper; invert pastry onto cookie sheet and remove paper. Trim edges of pastry with knife or pastry wheel for even sides. Prick pastry with fork. Bake 10 to 12 minutes.

Cool completely on cookie sheet. Repeat with remaining pastry.

Beat chocolate frosting and 1/2 cup cream in small bowl of mixer until creamy. Beat in remaining cream gradually until blended. Beat on medium-high speed until soft peaks form. Do not overbeat; it will curdle. Transfer a pastry square onto serving plate with 2 broad spatulas spread with chocolate frosting mixture. Repeat layering with pastry and frosting mixture. Frost top and sides of assembled cake with frosting mixture.

Freeze or chill several hours until frosting is firm. Dust sides of cake with chocolate sprinkles. Visually divide cake into 9 squares; press a candied lilac into center of each square. Press the long sides of 4 chocolate triangles around each lilac. Refrigerate cake until serving time. Makes 9 servings.

CHOCOLATE MINT TRIANGLES
1 package (6 ounces) semi-sweet, mint-flavored chocolate pieces
1 tablespoon shortening (do not use butter or margarine)

Melt chocolate and shortening in top of double boiler over hot, not boiling, water, stirring occasionally. Spread chocolate in thin layer in wax paper-lined 8-inch-square pan. Chill until firm. Lift chocolate and paper from pan. Cut into 1-inch squares; cut squares in half diagonally to form triangles. Remove from wax paper with spatula. If chocolate becomes soft, return to refrigerator to firm up. Use some triangles to garnish Chocolate Candy Cake; serve remainder as a confection.

LIME PARFAIT DESSERT
(pictured on page 80)
3 packages (3 ounces each) lime-flavored gelatin
2 cups boiling water
2 1/2 cups cold water
1 cup (1/2 pint) heavy cream
Glazed Apples and Grapes
(recipe below)

Dissolve gelatin in boiling water. Stir in cold water. Chill in refrigerator over or until gelatin mounds slightly when spooned. Add gelatine to syrup. Cook until thickened, stirring constantly. Beat yolks in small bowl; add a small amount of hot mixture to yolks. Stir gradually into hot mixture in saucepan. Cook until thickened, stirring constantly. Remove from heat. Stir in vanilla. Cover; chill.

To assemble torte, split cake layers in half horizontally. Place 1 layer on serving plate. Fill with 1/3 of coconut mixture. Repeat layering. Frost top and sides with whipped topping. Place meringue layer carefully on top. Arrange puffs around base and sides of torte. Chill until ready to serve. Makes 12 servings.

GLAZED APPLES AND GRAPES
2 cups sugar
1 1/2 cups water
3 large cooking apples
2 teaspoons packaged ascorbic-acid mixture for fruit
3 tablespoons water
1 large navel orange
1/2 pound red grapes, separated into small clusters

Combine sugar and 1 1/2 cups water in saucepan. Bring to boiling over medium heat, stirring constantly until sugar is dissolved. Continue boiling 10 minutes or until slightly thickened. Pare and slice apples. Dissolve ascorbic acid in 3 tablespoons water in bowl. Add slice apples. Toss until coated. Drain on paper towels. Remove the orange peel of the peel from orange with vegetable peeler. Cut peel into 2x1/4-inch strips. Cut orange in half; squeeze juice; discard pulp.

Add apple slices, orange juice and strips of peel to syrup. Cook until apple slices are just tender. Chill to room temperature. Chill. Before serving, add grapes to syrup. Lift fruit from syrup with a slotted spoon. Serve some drained fruit as garnish for Lime Parfait Dessert. They may also be served with ice cream pudding or whipped cream.

COCONUT AND MERINGUE TORTE
(pictured on page 80-81)
1 package yellow cake mix for 2 layers
1 cup half-and-half or milk
1 cup flaked or shredded coconut
1/2 cup sugar
1/2 cup butter or margarine
4 large egg yolks
1 teaspoon vanilla
1 carton (4 1/4 ounces) frozen whipped topping, thawed

Meringue Layer and Puffs (recipe on page 90)


To assemble torte, split cake layers in half horizontally. Place 1 layer on serving plate. Fill with 1/3 of coconut mixture. Repeat layering. Frost top and sides with whipped topping. Place meringue layer carefully on top. Arrange puffs around base and sides of torte. Chill until ready to serve. Makes 12 servings.
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DESSERTS continued

MERINGUE LAYER AND PUFFS

4 large egg whites

1/2 teaspoon cream of tartar

1 cup superfine sugar

1 teaspoon almond extract

Cut a piece of brown wrapping paper to fit a large cookie sheet. Using the bottom of a 9-inch layer-cake pan as a guide, trace a circle on paper. Place paper on buttered cookie sheet; press down. Heat oven to 250°.

Beat egg whites and cream of tartar in small bowl of mixer at high speed until foamy. Beat in sugar, 1 tablespoon at a time, until whites form stiff, glossy peaks. Stir in extract. Spread a layer of meringue into pastry bag fitted with large star tip. Pipe meringue in center of 1-inch puffs onto paper around layer on lined cookie sheet. Bake 30 to 40 minutes or until set but not brown. Turn off oven heat. Leave meringue layer and puffs in oven with door closed, 30 minutes, to cool. Remove from oven. Transfer to wire rack with broad spatula. Cool completely.

When cold, remove layer and puffs from paper. Store in airtight containers.

Use the meringue layer and some puffs in assembling Coconut and Meringue Torte. Makes one 9-inch layer and about 4 dozen puffs.

This same meringue layer could be made and filled with cream filling, fruit or ice cream to serve as a dessert. The puffs could be served by themselves as a confection.

PUMPKIN CHEESECAKE

(Adapted from pages 80-81)

1/4 cup graham-cracker crumbs

4 packages (8 ounces each)

cream cheese, softened

1/2 cups sugar

5 large eggs

1/2 cup all-purpose flour

1 teaspoon salt

1 can (1 pound) pumpkin

2 teaspoons pumpkin-pie spice

Candied Walnuts (recipe below)

1/2 cup heavy cream, whipped

Butter bottom and sides of a 9-inch square pan generously. Sprinkle with cracker crumbs; shake pan to coat all sides. Let excess crumbs remain on bottom. Heat oven to 325°. Beat cream cheese in large bowl until fluffy. Beat in sugar gradually. Add eggs, 1 at a time, beating well after each addition. Beat in flour, salt, pumpkin and spice. Pour into prepared pan. Bake 1 hour, 30 minutes, or until firm around sides but soft in center. Turn off heat. (Top of cake will have cracked during baking.) Open oven door. Let cake cool in oven 30 minutes. Remove from oven. Cool completely on wire rack. Remove sides of pan. Chill.

Before serving, arrange 10 candied walnuts around edge of cake. (Serve rest as candies.) Spoon whipped cream around center with candy crumbs. Sprinkle center with candy crumbs. Makes 10 servings.

CANDIED WALNUTS

1 cup sugar

1/2 cup water

1/2 teaspoon cream of tartar

2 dozen walnut halves

Oil twenty-four 1/4-inch muffin-pan cups or two 12-inch sheets of aluminum foil lightly. Combine sugar, water and cream of tartar in medium-size heavy saucepan. Bring to boiling over medium-high heat, stirring constantly until sugar is dissolved. Wash down any undissolved sugar that clings to the sides of pan with a brush dipped in water and drained. Cook, without stirring, until mixture turns light caramel color. Add walnuts. Quickly spoon a walnut half and some syrup into each muffin-pan cup. (Syrup in cup should be 1/4 inch thick.) Or drop from tip of spoon onto foil, swirling into circle.

Pour leftover syrup onto foil; cool. Remove walnuts from cups, using tip of a knife to release them, or peel off foil. Wipe oil from metal. Store in layers in an airtight container with piece of wax paper between each layer. Chop leftover piece of hard syrup. Garnish cheesecake. Candied walnuts may also be served in a dish and crumbs used over other desserts, if desired. Makes 2 dozen.

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Pooh is in Paperback!

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**The Pooh Cook Book**

by Virginia H. Ellison,
with drawings by Ernest H. Shepard

A delightful collection of over sixty recipes, each with an appropriate quotation from *Winnie-the-Pooh* or *The House At Pooh Corner*, covering breakfast, lunch, dinner, desserts and holidays. There are recipes for Provisions for Expotitions and Picnics, Christmas Specialties, and Honey Sauces—even a recipe for Getting Thin! An ideal first cook book for children, and a special addition to any cook’s shelf of recipe books. $1.25

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**The Pooh Party Book**

by Virginia H. Ellison,
with drawings by Ernest H. Shepard

Everyone will recognize a party from *The Pooh Party Book!* It’s one at which you eat North Pole Dessert. Or play Musical Pooh Pillows and Catch the Woozle. Here are ideas for five very special Pooh Parties, one for each season of the year, and a fifth one for Eeyore’s Birthday. Mothers looking for new and creative ways to entertain their children will delight in the suggestions for party foods and decorations, things to make, and Pooh-inspired games to play. $1.25

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**HOLIDAY OPEN HOUSE**

continued from page 69

**SPICED ORANGE PUNCH**

1 cup water
2 three-inch cinnamon sticks
⅛ teaspoon whole cloves
2 cans (12 ounces each) frozen orange juice concentrate, thawed
2 bottles (28 ounces) ginger ale, chilled


---

**GLAZED SHRIMP**

1 envelope unflavored gelatin
¾ cup dry white wine
⅛ cup olive oil
3 tablespoons white wine vinegar
⅛ teaspoon salt
¾ teaspoon dry tarragon, crumbled
⅛ teaspoon freshly ground pepper
2 pounds large shrimp, cooked, shelled, deveined and chilled

Soften gelatin in white wine; dissolve over hot water. Cool. Combine oil, vinegar, salt, tarragon and pepper. Stir in cooled gelatin mixture. Chill until mixture just begins to thicken. Set wire rack on tray or shallow pan. Dip shrimp, one at a time, into gelatin mixture, to coat. Set on rack. Chill until glaze is set. Arrange in serving dish. Garnish as desired. Makes about 36.

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**SAUMON STACKS**

2 packages (8 ounces each) cream cheese, softened
⅛ cup prepared horseradish
⅛ teaspoon salt
⅛ teaspoon pepper
⅛ cup dairy sour cream
3 slices salami (1 to 1 ½ pounds)

⅛-inch salami cut IVi-inch thick

Combine cream cheese, horseradish, salt, pepper and sour cream; blend thoroughly. Reserve 8 salami slices. Spread remainder with cream-cheese mixture, allowing about 1 tablespoon for each slice. Stack 6 slices; top with plain slice; repeat with remainder. Wrap in plastic wrap. Chill several hours. Cut stacks into eighths. Arrange on platter. Chill until serving time. Makes 64.

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**LEMON-MARINATED VEGETABLES**

⅔ cups pure vegetable oil
1 cup lemon juice
2 teaspoons chopped parsley
4 teaspoons salt
1 teaspoon sugar
⅛ teaspoon hot-pepper sauce
1 clove of garlic, mashed
1 pound small zucchini, sliced
1 large head cauliflower, separated into flowerets
2 cans (14 ounces each) artichoke hearts, drained and halved


These world-famous books by A. A. Milne, with decorations by Ernest H. Shepard, make wonderful gifts, party favors, and prizes!

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<td>The House At Pooh Corner</td>
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<td>When We Were Very Young</td>
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continued
In solemn tribute to the memory of one of America's greatest Presidents, The Hamilton Mint announces

THE JOHN F KENNEDY MEMORIAL PLATE
Minted in strictly limited editions of Solid Pewter and 24 Kt Gold on Pewter

The year was 1963 . . . just ten short years ago. The date was November 22 and the place was Dallas. The President of the United States, John F. Kennedy was riding in the back of his open limousine. In less than one minute the emotions of all Americans were transformed from high spirited celebration to national sorrow. John F. Kennedy had been struck down by an assassin's bullets.

On the threshold of the tenth anniversary of this tragedy, The Hamilton Mint has created a medallic work of art that fittingly portrays the image of this great man. The John F. Kennedy Memorial Plate, designed by the noted medallic artist Thomas E. Rubel and sculptured by master craftsman Alfred Brunnetin captures, for all time, the cherished profile of this man. And now, for a limited time, you can own this outstanding work of art.

INDIVIDUALLY SERIALLY NUMBERED
The John F. Kennedy Memorial Plate will only be available to collectors until November 30, 1973. Any orders postmarked after that date will be returned. Each plate will be individually serially numbered and each subscriber will receive a signed Certificate of Authenticity attesting to the limited edition status of his plate.

Because owning a collector plate that has been struck in a strictly limited edition will set your John F. Kennedy Memorial Plate apart from other works of art, your plate is destined to become a treasured family heirloom.

UNIQUE PLATE DESIGN
Each John F. Kennedy Memorial Plate is a full 9" in diameter and it reflects, in high bas relief, the classic portrait of our former President. Because Pewter is one of the most enduring metals in the world, your plate will reflect in gleaming brilliance, the most minute details of the artist's sculpture.

ORDERS MUST BE POSTMARKED BY NOVEMBER 30, 1973

Because Pewter has always been the traditional metal of America, The Hamilton Mint felt it would be most appropriate as the basic ingredient of this historic plate. The John F. Kennedy Memorial Plate is available in Solid Pewter for only $25.00 per plate or in 24 Kt Gold on Solid Pewter for just $40.00 per plate. With either plate you will receive, at no additional cost, a custom designed easel to properly display your plate in a prominent place in your home or office.

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**HOLIDAY OPEN HOUSE continued**

**SWEET AND PUNGENT FRANKS**

2 cans (15 1/4 ounces each) pineapple chunks in heavy syrup
2 tablespoons pure vegetable oil
2 large green peppers, seeded and cut into 1-inch-square pieces


**CHEESE MOUSSE MOLD**

2 envelopes unflavored gelatin
1/2 cup cold water
1 tablespoon butter or margarine
2 tablespoons flour
1/4 cup milk
1 package (6 wedges) processed Gruyere cheese, cubed
2 egg yolks
2 cups finely diced bread
1 cup mayonnaise or salad dressing
1/2 cup heavy cream, whipped

Soften gelatin in water in small saucepan 5 minutes. Dissolve over low heat. Melt butter or margarine in saucepan; stir in flour. Cook over medium heat, stirring constantly, until it bubbles. Remove from heat; stir in milk slowly. Cook over medium heat, stirring constantly, until mixture thickens and bubbles. Add cheese. Cook, stirring occasionally, until cheese melts. Remove from heat; beat slowly into egg yolks in medium-size bowl. Stir in gelatin, onion, salt, mustard and hot-pepper sauce. Chill, stirring occasionally, until mixture mounds when spooned.

Beat egg whites until stiff but not dry. Stir about 1/2 cup whites into cheese mixture. Fold in remaining whites; fold in whipped cream. Pour into oiled 3-cup mold. Chill several hours or overnight. Unmold onto serving plate or cheese board (may be done an hour before serving and refrigerated). Garnish with radish roses, if desired. Serve with plain crackers. Makes 12 servings.

**PARTY STUFFED MUSHROOMS**

16 medium-size mushrooms (2 inches in diameter)
1 package (4 ounces) Liederkranz cheese, softened
1 cup finely diced bread
2 tablespoons minced parsley

Wipe mushrooms with damp paper towel; remove stems; chop finely. Mix stems, cheese, bread, parsley, wine, salt and pepper. Brush mushroom caps inside and out with butter or margarine; place in shallow pan. Fill caps with cheese mixture. Bake at 350° for 8 to 10 minutes or until bubbling and lightly browned. Makes 16.

**SMOKED TURKEY AND HAM WITH MUSTARD SPREAD**

1 cup mayonnaise or salad dressing
1/2 to 1/2 cup prepared mustard
Dash of hot-pepper sauce

Blend mayonnaise or salad dressing and seasonings. Spoon into serving bowl. Arrange meats on platter. Garnish with preserved kumquats and watercress, if desired. Serve with mustard spread and breads. Makes 24 servings.

**SMOKED TURKEY AND HAM WITH MUSTARD SPREAD continued**

1 teaspoon Worcestershire sauce
1 pound cooked country-style or smoked ham, sliced

Dark and light rye breads
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These unique gold, red, green and white ornaments add a festive spirit to the most elegant tree, under ordinary lighting conditions. But listen to the delighted gasps of surprise when you turn the lights out.

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Designed by American artists, produced by American craftsmen, Magi-Glo designs embrace all the traditional, wonderful, magical figures of Christmas: Cuddly Santa Clauses! Darling Christmas angels! Sparkling stars! Delectable candy canes! Shimmering Christmas trees! Gleaming candles! Caroling bells! And many, many more!

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A TV and motion picture producer accidentally discovered the secret process that makes this spectacular effect possible, while investigating special effects for a science-fiction movie. Researching phosphorescent materials, he found the only known methods of application (hand painting and silk screening) were often unsatisfactory and always costly. However (because he didn't know that it "couldn't be done") he developed a new method using laminated metallic inserts and injection molding.

Then, inspiration! He realized that his secret process would make it possible to produce stunning Christmas ornaments with sharpness of detail and delicacy of design never possible before!

They'd glow in the dark, yet cost less than ordinary ornaments!

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Next, he ruled out breakable materials, so even the youngest member of the family could share the thrill of trimming the Christmas tree. The final choices included specially treated, shatterproof materials (durable enough for outdoor display!) and colorful metallic laminates.

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Set of 72 Only $3.50!
The successful result is the availability of Magi-Glo ornaments that glow in the dark with radiant, luminescent color. And they are priced so low that you can decorate your tree lavishly, use them for table decorations or "stocking stuffers"—or even trim packages you want to "outshine" the rest!

A deluxe assortment of 72 individual Magi-Glo ornaments (averaging over 3 inches in height!), is bargain-priced at only $3.50. That's less than five cents apiece! And quantity discounts make Magi-Glo ornaments ideal for Christmas gifts. You save $1 on each additional set you order!

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Think about it.
The table has always been one of the essential—and most useful—elements in the basic furnishings of a household. Its smooth, flat surface makes it a convenient home base for myriad tasks, as well as providing a place for food to be served and eaten in comfort. Before Puritan times, American families had gathered around their tables two or three times a day, plus tea and snacks in between. Early settlers simply placed boards on trestles, fashioning tables that were similar to those they had known in England. When a meal was ended, such a table could be dismantled and set aside, a great space-saver in the crowded, all-purpose keeping rooms of colonial homes.

Short of space and fond of convenience, Americans urged their craftsmen to build many dual-purpose pieces, such as the hutch table pictured on page 84; its hinged top could be flipped up to reveal storage underneath. Tablecloths, called “bord clothes,” were much in evidence, as were generously proportioned napkins made of damask, cotton, linen or homespun. Sometimes table linen was striped, “wrought and edged with blewe” to provide variety.

In the 17th and 18th centuries, dishes of wood (called treen) and pewter were in general use. Steaming ragouts, stews and cornmeal puddings (to be eaten with spoons) were heaped on wooden trenchers—plates with slightly hollowed centers—and shared with at least one other diner. Rarely, it seemed, were there enough trenchers for each individual. Meat served in chunks was speared with a sharp-pointed bone- or wood-handled knife and eaten with the fingers. The fork, invented in 16th-century Italy, eventually reached America by way of England. The first fork in the colonies, one that folded into its own traveling case, was sent to Governor John Winthrop of the Massachusetts Bay Colony.

By the mid-17th century, table knives had flat, rounded blades for “the eating of pease and jelteys,” a change ordained in France, when a diner rudely picked his teeth with a sharp-pointed blade at a royal banquet.

As colonial life became more leisurely, dining came to be regarded as a pleasurable event for the well-to-do. The great houses of Virginia, such as George Mason’s Gunston Hall, pictured on pages 82-83, were built with special dining rooms. The one in Gunston Hall was described as the first in the colonies to reflect the ultra-fashionable “Chinese taste” in its woodwork. In formal dining rooms throughout the country, ornate Chippendale-style mahogany dining tables and chairs with carved cabriole legs and ball-and-claw feet took their places beside the delicate curves of Queen Anne furnishings.

Chinese Export dishes were reserved for the privileged, as were imported pistol-handled knives, three-tined forks and rat-tail dessert spoons, all in silver. Pewter, treen and, occasionally, pottery were the most common tableware for families of more modest means; forks were metal with wood or bone handles.

Breakfast in the 18th and early 19th centuries customarily began at 7:00 a.m., and was often served by candlelight. It was a hearty meal of cold meats, hoecakes or sausage served with coffee, tea or ale. In New England, pie was often included.

Dinner, the main meal of the day, was served about mid-afternoon. The time varied slightly from place to place, but the meal usually lasted two hours. Here’s how New York Congressman Thomas H. Hubbard described a sumptuous dinner, in an 1817 letter to his wife, following a visit to Woodlawn Plantation in Virginia: “We had a light and late breakfast and dined at four. The table was spread with double table cloths, and the first course consisted of beef, mutton, oysters, soup, etc. The first cloth was removed with these viands and the clean one below was covered with pies, puddings, tarts, jellies, whips, floating-island sweetmeats, etc., and after these we came to the plain mahogany table.” (continued)
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2. A direct attack on the stored-up emotional poisons in your body that eat away strength and youth like internal acid, and replace them with new—fresh—healthy enzymes...which takes only ten or twenty minutes a day...and which, when started in your forties, can "command" your body to destroy them—for good—almost immediately! (See page 82.)

3. What most people’s muscles simply “melt away” as they grow old is due to a system of “old age” poisons that leaves them more every year...and which can be stopped—simply by reading a single sentence on page 70!

When you must eat...and eat...and eat if you really want to keep alive and full of physical life and energy...

"Hungry enzymes" that now infest your body! They are relentless! They work so fast that your body is not even aware he has been seriously ill before!

And finally, and most effectively, there is the way to lose weight—not a diet—designed to change your present suicidal eating habits in exactly 48 hours! And, to break at last the fat-fat-fat muscle-fat cycle that causes you to put on more weight, from less food, than your parents did at the same age...so that you make you look twenty or more years younger—more handsome, more energetic, more vital—than your parents did at the same age...or even at ninety! A simple program so effective that it may actually cause strange to think that you are the best friends’ grown children! Yours to prove for 30 days, entirely at OUR risk!

SPECIAL ADDED BONUS SECTION

How to survive a heart attack! Why so many heart attacks are the “silent” type, that kill without warning...even being aware he has been seriously ill before! The one warning signal you simply CAN’T ignore! That makes a fatal heart attack victims KILL THEMSELVES because they don’t know what to do!

About the Author

JOSEF P. HRACHOVEC, M.D., D.Sc., holds medical degrees from noted European Universities. He is currently Professor of Molecular Biology of Aging and also a Research Associate at the Gerontology Center of the University of So. California. For the past seven years, he was a Researcher in Biochemistry and Public Health Nutrition at the University of California School of Public Health.

He held previous research posts at New York University School of Medicine, Columbia University College of Physicians and Surgeons, and the Sorbonne University, Paris, widely published in medical and scholarly journals on gerontology, Dr. Hrachovec is a fellow of the Gerontological Society, a member of the New York Academy of Sciences, the American Physiological Society, the American Public Health Association, the Association for the Advancement of Science, and is currently Advisor to the Association for Advancement of Aging Research.

How to lose weight without counting calories—by harnessing the same exact forces which make you overweight! (It is so unusual, with these methods, to lose 15 and more pounds the first week—up to 10 pounds the second week—and a good hundred pounds or more, in as little as 15 weeks. And the weight stays off—decades!) And even if you are old too fast!...

How a careful examination of your eye can tell you, with unerring accuracy, if you’ve eaten the wrong foods that night for dinner...and therefore have to give them up for a few days till your digestive organs return to the right balance!

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"Hungry enzymes" that now infest your body! They are relentless! They work so fast that your body is not even aware he has been seriously ill before!

And finally, and most effectively, there is the way to lose weight—not a diet—designed to change your present suicidal eating habits in exactly 48 hours! And, to break at last the fat-fat-fat muscle-fat cycle that causes you to put on more weight, from less food, than your parents did at the same age...so that you make you look twenty or more years younger—more handsome, more energetic, more vital—than your parents did at the same age...or even at ninety! A simple program so effective that it may actually cause strange to think that you are the best friends’ grown children! Yours to prove for 30 days, entirely at OUR risk!

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HE COLONIAL TABLE
continued

Throughout the colonies, up through the early 1800s, dinner was served in the English fashion. Tables were literally covered with dishes, all arranged symmetrically, and each course had at least 10 choices. Fresh flowers and herbs were often used to decorate platters on special occasions, but table decorations we know them today did not come along until late in the 19th century. In homes of the gentry, hostesses followed a admired French custom of placing a "plateau" down the center of a table and decorating it with porcelain figures or small dishes of sugar flowers or nuts. The plateau was a series of mirrored trays rimmed in silver and placed together to form a long oval shape.

Although coffee and chocolate were enjoyed regularly, tea was perennially the fashionable beverage—and served after dinner, at about 7:00 p.m. Tea tables—rounded, scalloped, rectangular or drop-leaf—were prominent in household inventories. And the tea wares they held were a source of a hostess's personal pride. Food often served at tea might include slices, sweetmeats, candied fruits and buttered biscuits filled with slices of ham. The hostess sat on a hair or sofa, the tea table before her, pouring and passing. As a guest, you had to learn to balance the dishes in your hands and on your knees. It was customary to place your spoon across your cup when you finished. If you failed to do this, the hostess felt obliged to continue refilling your cup.

The middle of the 19th century saw some radical changes in American dining habits, notably among the affluent. Dinners, though still lengthy and requiring many servants, were now presented in the manner known as "the Russian service." Waiters offered meats and vegetables to each guest, afterward placing the serving platters on a sideboard or returning them to the kitchen.

In addition to Chinese Export porcelains for tables of the well-to-do, there was now a great deal of decorated pottery and Staffordshire available at a reasonable cost to Americans of all rank and status. And tables created by native carpenters and cabinetmakers appeared in dozens of different shapes and styles. Whether covered by a cloth, aden with china and silver, pottery and pewter, or simply unadorned—as a decorative piece of furniture—the American table was now firmly established as the focus of family life.

We are indebted for assistance in preparing this article to: Mrs. Helen Duprey Bullock of the National Trust for Historic Preservation, Washington, D.C.; Frank E. Klapthor, antiquarian consultant; curatorial staffs at Gunston Hall and Mount Vernon, Va., and Old Sturbridge Village, Mass.

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