Make This Enchanting Cookie House... Start with a Kit
Introducing Portfolio—the elegant new collection from Thomasville that blends the best design from three countries into one romantic Mediterranean look. Portfolio's classic flowing lines combine the accents of Italy with beautiful baroque details from Spain. And Portfolio's deep, rich carving could be only French in spirit. All three of these handsome design themes are brought into beautiful harmony by pecan veneers and solids in a sparkling fruitwood finish. If you like the Portfolio dining room, look into our adjoining Patron living room for another romantic Mediterranean point of view. For names of Thomasville Portfolio and Patron dealers near you, call toll-free anytime: 800-243-6000. (In Conn., 800-882-6500.) And to learn how to make decorating beautifully easy, send $2.00 for our beautiful Homemaker's Guide. Write Dept. AH-474, Thomasville Furniture, Thomasville, North Carolina 27360.
How to get around today's mortgage drought

If you're hoping to buy a house or sell the one you already own, a contract for deed can be a godsend in solving today's problem of scarce and costly home financing. Here's why: You can avoid the strictures and red tape of the traditional mortgage; you don't have to deal with a bank or other lender; the amount of the down payment, the rate of interest and the duration of the contract are all negotiable. In a mortgage situation the buyer takes title upon final signing. In a contract for deed the seller turns over the deed only after the buyer has paid off the balance owed plus the agreed-on interest.

Drawing up a contract for deed is completely legal and aboveboard, but it's no do-it-yourself undertaking. A lawyer is always recommended. Terms are based not on the selling price of a house, but on the difference between the selling price and the existing mortgage balance. The down payment requested is usually 25 percent of that difference. In a standard mortgage situation, the down payment on the house can be as much as 50 percent of the total sale price.

If you are the seller, let's say you're asking $65,000 for a house you've owned 10 years. You have a 30-year FHA-insured mortgage at 6 percent. The difference between your selling price ($65,000) and your mortgage balance (in this case $30,132) is $34,868. The down payment (25 percent of that difference) will be $8,717. The remaining $26,151 will be written into the contract for deed.

If the deal goes through, the buyer will give you the down payment plus regular contract-for-deed payments, and will assume the remainder of the mortgage. He will also be responsible for taxes and any special assessments. If you own your property free and clear, however, you will act as banker, collecting the down payment, note payments and interest—and delivering the deed when the contract obligations have been fulfilled.

In some states, mortgages are not assumable, but through legal loopholes a contract-for-deed arrangement is still possible, with a lawyer's assistance. You, as seller, can receive both the regular mortgage payments and contract-for-deed payment. You have the responsibility of turning the former over to the bank or savings and loan; you keep the latter.

A contract for deed offers flexibility. If you are pressed for time—because of a job transfer, for example—chances are, you'll do better with a contract than with a mortgage. You won't have time to search out the buyer among your prospects who can come up with a mortgage quickly and also ante up the stiff down payment the bank will request. And you're more likely to get your price instead of selling at a sacrifice. In a second-mortgage situation, you would give up title immediately, thus assume the risk of losing your investment—and your property—in case of buyer default. (After the holder of the first mortgage has foreclosed, often there is literally nothing left.)

True, a smaller down payment means a smaller cash package. But you'll be assuring yourself of a steady flow of income, and the tax burden on the transaction will be spread out over a long period of time. It's as though you've made a good investment and it's 100 percent secured. If the buyer defaults, the house plus the payments he's made up to this point are yours. And there is another plus: If you should need cash in a hurry, you'll And a contract buyer easily. This kind of financing appeals to investors because it yields higher-than-bank interest and represents a well-protected investment.

There are some seller drawbacks, however: You will have to handle the financing plus such finance-related details as running credit checks on prospective buyers. Also, you remain responsible for the property while you retain title to it. If the buyer suffers hard times, you'll share them with him. Unless you foreclose, you'll have to weather these periods of nonpayment—which may arrive at times when loss of income may be painful to you. And should your property become rundown, your investment will be compromised: The buyer's neglect could cost you money, if he should decide to break the contract. (continued)
You can turn parking space into living space and say “I-Did-It-Myself.”

Start with Armstrong Carpet Tile.

Turn your unused garage into a “get away from it all” workroom-greenhouse! The Armstrong interior Designers have combined practicality with style in a personal room you can do yourself... for yourself. A built-in banquette takes a turn around the corner for easy conversation and cozy seating space. Slide-out drawers, hidden underneath, hold sewing patterns and magazines. An empty oil drum painted a coordinating color is topped with three-quarter-inch glass for an easy-care table. Durable denim and country wicker are an unbeatable combination of warmth and good design. The unusual greenhouse window takes the place of the original garage doors, so construction work is minimal. To create your haven, start with Armstrong Carpet Tile. Our Designers chose the Harvest Spice design. Its random pattern eliminates matching problems and helps hide the seams. And it’s easy to do yourself, because each carpet tile comes with an adhesive backing. Imagine your workroom with wall-to-wall carpet accented by spicy paprikas, chocolate browns, and icy blues. It’s red-hot and cool!

Who would have thought of stylish, budget denim, industrial shelving painted to suit your fancy, and a plywood roll-around unit to hold potting soil and garden tools? The Armstrong Designers sewed it all up! Would you like more “I-Did-It-Myself” decorating and remodeling ideas? We'd love to send you our brand-new booklet! Write Armstrong, 7411 Elliott Avenue, Lancaster, Pa. 17604.

Armstrong

CREATORS OF THE INDOOR WORLD®
Here's a money-saving alternative to the mortgage.

If you are the buyer, you can acquire property with a smaller cash outlay, negotiate terms in line with your present—and future—income, and save closing costs. If there is an existing mortgage, you can probably assume it at a lower-than-current interest rate. (The lender is likely to charge a transfer fee—in some states as low as $25.)

This is one reason why a contract for deed has such great appeal when money is tight. It is not necessary to shop around for financing.

Duration of a contract varies from five to 20 years, depending on the seller's age and income situation, investment motives and tax status—and the sale price of the house. (Generally, the higher the price, the longer the contract period.) The flexibility of a contract for deed is particularly advantageous if your present income is much less than you would logically expect it to be some years hence.

In this case, you might arrange to make relatively low payments during the early stages of the contract—and larger payments or one balloon payment at the end of the period. (This is similar to the flexible mortgage plan recently instituted by the Federal Home Loan Bank Board, which allows reduced payments during the first five years of a long-term mortgage.) And when you've fulfilled your obligation to the seller, you may choose to go to a lending institution (your bank or local savings and loan) and refinance the property—to obtain additional capital for other investments.

Some buyer pitfalls to consider:

For the duration of the contract, any judgments entered against the seller may show up as liens against the property you are buying. In the event of nonpayment, the seller can foreclose against you sooner than in a conventional financing situation. Finally, you'll have the burden of making two monthly payments—both the mortgage and contract for deed—at least for a while.

Remember, a contract for deed is a legal instrument. As such, it must be spelled out in writing and signed by all parties. In some states it must be witnessed, in some states notarized, in other states both. The lawyer who handles the transaction will be familiar with your state's laws.—Brian Butler
You can turn your low-down basement into a high-spirited recreation room and say "I-Did-It-Myself."

Start with an Armstrong Chandelier® Ceiling.

You can capture the cozy spirit of this Irish pub! The Armstrong Interior Designers have created a magical recreation area from an unexceptional basement. You can follow their lead and be your own decorating leprechaun. The dining table is deceptively easy to make, and the brass filigree edging adds the final fillip, turning tiny windows into these large airy-looking ones is another of the Armstrong Designers' bewitching tricks. The charming, old-fashioned dining area is separated from the sitting room and bar with shamrock green indoor-outdoor carpet by Armstrong (also used for the vibrant wallcovering around the fireplace). You can do it, too! Start with an Armstrong Chandelier Ceiling. Which one? Colonial Sampler. Its traditional sculptured design sets the country mood. The ceiling tiles are installed with the Armstrong Integrid® installation system. It's easy to do; it's easy for you! Imagine your very own Irish pub. It's green, white, and spirited!

Install runners  Slide tiles in  Lock in place

Who would have thought of enlarging tiny basement windows with stretched fabric over plywood frames, rounding off a table top with brass filigree, and adding simple dowels to hold stemmed glasses? The Armstrong Designers brewed it all up! Would you like more "I-Did-It-Myself" decorating and remodeling ideas? We'd love to send you our brand new booklet! Write Armstrong, 7411 Rand Road, Lancaster, Pennsylvania 17604.

A painted barrel is topped with stained plywood. Stock brass trim is tacked around the edge for an original game/dining table.
Slow-simmered goodness the carefree electric way. Low-wattage cooker with multiple heat settings uses less energy than stove-top cooking. Coaxes all the subtle flavor from foods without boiling away nutrition. Porcelain-finished steel with no-stick interior. Big 4-qt. size, handy to cook and serve at holiday parties. Perfect for your Thanksgiving meal, and a worthwhile gift idea, too.

Get this "Bargain of the Month" now while supplies last at your participating True Value Hardware Store.
Sears Sudbury Square Collection.
Superbly quilted.
Beautifully priced.

Romance your bedroom with a beautiful bedspread from Sears Sudbury Square Collection. Choose from 3 unique designs. Like the charming Mandarin Stripe shown above. Pinedale, our colonial tree of life. Or Staunton, a lovely old-fashioned floral.

Delicate looking. Yet made to last. The quilting is "lock-stitched" to prevent threads from raveling. Each design has its own quilting pattern to harmonize with it. And every spread is pattern matched at the seams.

The chintz is 100% cotton, backed with the same soft nylon tricot used in finest lingerie. Lushly filled with Sears Dura-Puff® polyester. Easily dry cleaned, of course.

These are the elegant bedspreads you expect to find in a decorator's shop. But they're only at Sears. At most larger Sears, Roebuck and Co. stores, or by catalog. We think you'll be astonished at the price.

Only at Sears
10 great household fixers

Save money, time and extra work with these home-repair aids. You'll find them priced from only 35 cents to $7.50 at hardware stores.

1 Nail puller. Usually, all you need to pull nails is a hammer. But cramped conditions or nailheads buried beneath the surface of the wood call for something more—the nail puller. This ingenious tool looks like a small crowbar and has a sharp "cat's paw" front edge (see above). To pull that problem nail, just maneuver the nail puller's bar so it digs in and grips the nail below the head, then pull out. About $3 buys this useful fixer.

2 Snap-on plug. When an electrical lamp plug needs replacement, you can put on a so-called "open-construction" plug, but this is a fairly annoying procedure involving cutting and stripping wire. Far better to use a snap-on plug for that lamp cord (it doesn't have the electrical capacity for heavier cords): Simply cut off the bad plug, spread the prongs of the snap-on, slip the cord into the hole in back and push the prongs together. The job's done in almost no time. You can snap up a snap-on in the color of your choice for about 35 cents.

3 Putty stick. Wall paneling stands up to a great deal of abuse, but when it does get some scratches or nicks, putty sticks can hide them. You just rub the stick, which looks like a fat crayon, into the nick or dent; it colors and fills it, completely camouflaging the flaw. Putty stick comes in colors to match most paneling; price is about 70 cents.

4 Chalk line. When you have to make a long, perfectly straight line—say you're bisecting a floor in preparation for putting down tiles—the only way to get a true straight edge is with a chalk line. A board or even a long stick rules such a line can easily be misrouted by floor imperfections or may simply not be straight to begin with. To use the chalk line, unroll it from its case; as it unrolls, it becomes coated with blue chalk. Anchor one end of the line to one side of the floor (or whatever you're marking) and pull the other end taut. Now simply lift the line and let it snap down like a rubber band; you'll get a perfectly straight chalk mark every time. A good chalk line can be yours for about $2.25.

5 Hardware cloth. Think of this material as extra-tough screening. A galvanized steel mesh with holes or squares measuring 1/4 or 1/2 inch wide, it can be used wherever you would use tough screening: over chimney tops and roof vents, in front of barn windows or any opening to keep out birds, squirrels or other wildlife. You can use it to make pet cages for small animals like gerbils or hamsters; you might even use it to make a dog pen. Hardware cloth is easily cut with tin snips. It's sold in 36-inch-wide rolls for about 16 cents a square foot.

6 Screen patches. If your screen has a rip, you might as well get a replacement. But if it has only a small hole or worn spot—up to about 1 1/2 inches wide—you can get a readymade patch and save yourself some money. Screen patches are simply 2-by-2 1/2-inch squares of aluminum screening that have two hooked edges. To attach a patch you position it over the hole, slip one hooked edge into the screen, arch the patch a little, then let the other hooked edge "snap" into and hook on the screen. It'll keep out the bugs indefinitely. A package of five patches is just 59 cents.

7 Draw knife. Years ago, this handy tool was used for many jobs, including trimming wooden wheel spokes to rough size and debarking logs. It's an old-fashioned tool, but it has a great use for today: giving the decorative wood beams you make a really genuine, hand-hewn look. The knife consists of a thick, curved blade with a handle at each end (see below). You draw the blade toward you over the wood, slicing off concave strips of wood just as with an adze or an ax, but without the danger of accidents these tools present. You'll find the draw knife for about $7.50.

8 Basin wrench. The hardest part of removing or installing a sink is disconnecting or connecting water-supply pipes and faucets from basin. This is because the nuts holding the pipes together are located up and behind the basin and are difficult to get at. But they're duck soup for a basin wrench—a rodlike affair with two steel "fingers" at one end and a turn handle on the other (see above). The fingers slip over the nut; you turn the handle and they gradually close on the nut, allowing you to loosen or tighten it as you wish. You can get a basin wrench for about $3.70.

9 Screw Mate. Driving screws into hardwood becomes much easier with this clever device (below). Attach the Screw Mate to your power or hand drill and it does three jobs, either separately or simultaneously: It drills a pilot hole, allowing the screw to go into the hardwood more easily. It also countersinks the screw, beveling the wood to accommodate the slanting shape of the screw head. And it countersinks the screw head so the screw may be sunk below the wood surface, then covered with a wood plug. Without the Screw Mate, you have to do all these jobs separately. With it, you save time and effort. It is available in various sizes to match screw sizes; cost is about $1.50.

10 Window channels. Replacing old-style double-hung windows normally means much fussing and fiddling with sash weights, cords and chains. It also means precise measuring with no margin for error. Now you can get around all this with window channels or tracks—pre-weather-stripped aluminum tracks that you slip onto the side of the new window. Once this is done, you simply set the whole assembly into the window opening and nail each of the channels in place. Springs in the channels will let you operate the window halves as usual. Window channels in various sizes are available for about $4.40 a pair.

—Tom Philbin and Fritz Koelbel
Good-bye, Columbus.

In the Virginia Slim 1975 Book of Days, Columbus Day is Queen Isabella Day.

Okay. Columbus sailed the boat but it was the lady who came up with the cash.

In the hardbound Book of Days you'll find more facts, near-facts and anecdotes about what a time of it women have had. And there room on every page to keep track of the time you have in 1975. That's a lot of history for just ten pack bottoms from Virginia Slims, regular or menthol.

You've come a long way, baby.

Mail to: Virginia Slims Book of Days, P.O. Box 7725, Westbury, New York 11592
Please send me one 1975 Virginia Slims Book of Days Calendar. I enclose 10 pack bottoms from Virginia Slims (Regular or Menthol).
Offer good to persons over 21 years of age. Offer good in U.S. only except where prohibited, licensed or taxed. Please mail as soon as possible and no later than December 7, 1974. Allow 3 to 6 weeks for delivery. One order per envelope. Offer good while supply lasts.

Name
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City
State__ Zip

As the holiday season approaches, chances are you'll be having family and friends over. But whether your style is "drinks and nibbles at seven," "dinner by five for the evening" or "dinner at eight," a party takes a fair amount of planning. Whichever your preference, count on a pretty table to highlight your hospitality and become the center of attraction (see our smashing examples, pages 57-63). You needn't decorate it expensively or elaborately; Just be imaginative and open to fresh ideas and you'll get compliments to gladden your heart!

Beautiful linens create the mood you want. Tablecloths, once just a discreet background for your china, can now be the most highly styled elements in your table settings. You'll find the options endless, and all of them lovely.

There's nothing as elegant as a cloth that skims the floor. Yet you can devise one easily and inexpensively by draping the table with a colorful sheet or a cut-out swath of bright felt. Another cloth as a topper can make the effect really lavish. Consider a very special dress fabric, for example, in an unusual pattern and color that won't remind you of anything you've seen gracing a table. Or top off with a pretty ready-made cloth. You can get one in almost any size, shape and pattern, and you can embellish your choice with ribbon or braid for a very special look.

The nice thing about an underskirt is that it can play the scene again. Make it a party regular, varying it each time with a different topper. (To keep it fresh, cut out a plastic liner slightly smaller than the topper and place between the two cloths.)

Don't be afraid of new looks in tabletop linens. Ruffles, scallops, braids and edgings of lace or eyelet add feminine dressmaker details to today's cloths—you needn't be put off by the fragile looks of anything you've seen gracing a table. Or top off with a pretty ready-made cloth. You can get one in almost any size, shape and pattern, and you can embellish your choice with ribbon or braid for a very special look.

Imported fabrics offer other fresh variations in table linens. Indonesian batiks, Portuguese tile designs and Indian madras plaids are only a few of the dazzling and exotic fabrics you may find. (A note when shopping for new linens: Carry one of your china forms with you. It's the only way to find combinations that are compatible.)

Napkins and lapkins are another nice way to enhance your table. Lapkins, marvelously oversized napkins, are great at buffets, where your guests will want something really generous to cover their knees.

Choose napkins that will harmonize or contrast with your cloth, rather than match it. You might even buy them in pairs, in a host of colors, for a versatile rainbow effect. If you're making your own napkins, look for inexpensive materials like unbleached muslin, mattress ticking, checked gingham; all look charming and country fresh in an informal setting.

Candles add instant glamour and enchantment to any party. The more candles, the better. Arrange the table with lots of tiny votive lights or the fat, white hardware-store kind; both are low-cost and widely available. So many delightful candle colors and shapes are being made today that, with the right selection, you can rely on candle-power for your table's only adornment.

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Candles needn't be set in conventional holders. We've seen them placed in goblets, or clustered in shallow silver bowls or on mirrors, laid flat on tabletops. If you do use candle holders, it's lovely to group different-size holders made of the same materials—all brass, all wood or all silver. Whatever you do, you'll enjoy breaking the mold of arranging the customary pair of silver candlesticks at each end of a floral centerpiece.

Flower arrangements today aren't just centerpieces: They're tabletop accessories. Use them with flair. Intersperse three clay pots of flowering plants or ivy with candlesticks to grace the center portion of your table. Then set a single flower in a slender glass at each place. Or deck the table with chunky goblets massed with low flowers. For a setting that has country flavor, arrange basketsful of pinecones and natural dried flowers.

Anything green and growing makes an attractive accessory. Highlight your table with a small terrarium surrounded by tiny pots of maidenhair fern. Or place seasonal plants in china cachepots or crystal bowls, using one at each end of the table—with low, white candles in between, and an all-glass table setting. (Whatever plants, flowers or candles you use, be sure your accessories don't overwhelm the table—either in size, height or aroma.)

You don't have to confine yourself to flowers and plants, either. Use last summer's shell collection in an appealing low basket. Or wrap tiny gifts in bright paper and heap them in a silver Revere bowl. You might lay down a blanket of green leaves and mound shiny apples and walnuts, then tuck in tan plaid bows here and there. Or fill a flat basket with vegetables, mixing interesting color and textures—tiny green artichokes with eggplant, or all red and orange fruits. Fill a crystal bowl with baby's breath, or fill crystal bowls with baby's breath, and you'll have them around long after the party is over.

The pristine freshness of white makes it the perfect foil for beautiful food and accessories, so why not bring it to your party? For a formal dinner, consider a white piqué cloth, dotted swiss ruffled napkins and your very best china, silver and glass. Fill a crystal bowl with all-white flowers—perhaps just masses of carnations or daisies. The effect will be dazzling! If you want drama, substitute regal purple napkins and clusters of anemones for the white accessories.

White can be beautifully informal, too. Set out a white linen topper over a beige underskirt. Add homemade napkins in white trimmed with beige grosgrain ribbon, then dot the table with natural clay pots holding pretty greenery. All this will mix wonderfully with your stoneware or ironstone and stainless-steel flatware, and your party table setting will be up-to-the-minute in style! —Helene Brown
Make 6 dozen delicious Party Cookies with m&m's 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
½ 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 ¼ cup m&m's Plain Chocolate Candies; reserve remaining candies for decorating. Drop by teaspoon on ungreased baking sheet. 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 2½-inch cookies.

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

Look for other party recipes on specially marked packages of MILKY WAY® Bars, SNICKERS® Bars, 3 MUSKETEERS® Bars, COMBO® MUNCH® Peanut Brittle, SNIK SNAK® Sticks, MARATHON® Bars, MARS® Almond Bars and m&m's Peanut Chocolate Candies.
Today's best buys in antique pewter

There is something wonderful about the glow of antique pewter; perhaps that's why so many people love collecting it. Essentially just a tin alloy, pewter has been known for many centuries. But the 18th- and 19th-century examples—both decorative pieces and everyday kitchen and tablewares—are of greatest interest today.

For the buyer who must stick to a budget, these old pieces offer a challenge. Even a simple plate like the one above, made in the 18th century and lacking any identifying mark, sells for $75. Important antique tankards can cost thousands.

Yet if you look with care and wait for the right pieces to come up (the "right" ones for you need not necessarily be more than a century old), you can still acquire handsome, reasonably priced pewter that will only appreciate with age. On this page we show examples of the best pewter you can expect to find. Auctioned off recently at New York's Sotheby Parke Bernet, they will give you some idea of how to comparison-shop in antiques stores across the country.

Simple, handsome mugs are among the most common pewter forms you will encounter. This one, a fine early example, sold for $70. It was made by the casting technique, meaning that the molten alloy was poured into a mold. Cast pewter is fairly soft, and collectors feel that the signs of wear on a cast surface add greatly to a piece's beauty and value. But you should come across nice, inexpensive examples—relatively recent imports from England—that look at first glance just like the 18th-century designs. If you have about $30 to spend, you might want to concentrate on shapes rather than on texture or age, and enjoy the simple boldness of these later forms.

The elegant details on the column of this cast candlestick with saucer base are typical of mid 19th-century pewter sticks. The piece shows a nice decorative balance: In the 18th century, pewterers were making simpler and more functional wares; in the late 19th-century, their candlesticks became fussier. This stick sold at auction for $100, but you might find a later, more intricate piece for about half that. Simpler mid 19th-century columnar sticks will also cost you somewhat less.

This box-form inkstand, which has four inside sections, is one of those unusual pewter forms that have never become very expensive; it sold for $100. Most box inkstands that turn up are like this one: It is not marked, practically defies dating (the form was known in the 18th-century, but was made as late as 1840) and probably comes from England. In antiques shops you are more likely to come across the cylindrical type of inkwell, with its ink container and circle of small holes for pens. You'll find the cylinders far less expensive than the box inkstands.

Unusual Empire-style shape of this spun teapot makes it worth the $250 it went for at auction. The identifying mark has been rubbed off, but the design was used by a number of American manufacturers. The broad band around its top is a characteristic element. Because the pitcher bears the mark of Daniel Curtiss of Albany, a fine pewterer, it was sold for $200. An unmarked example might well have cost $50 less.

Bold, squat pitchers like this one (above, right) follow the fashionable designs of ceramic pitchers of the early 19th century. This piece was made by spinning—a mass-production technique that came into use at the end of the 18th century. The method required a hard metal, so the formula for pewter was changed: The same ingredients—tin, copper, antimony and sometimes lead—were used in new proportions to make what was ultimately called Britannia. This metal was strong enough to be cut and worked in sheets that were pressed against shaped wooden blocks spinning on lathes; the pressure made the metal take the form of the block. The pieces shaped by this process were then soldered into their final forms. (There is a third pewter-making method—stamping—that was developed for large pieces in the 1870s. As you shop, you will easily see the differences in the three types of pewter: Cast pieces are thick and worn down to a rough texture; spun work will usually show the lines of the fast-turning lathe. Stamped wares tend to be thin and smooth; when they wear, they develop holes easily.)

The design of this Britannia pitcher, which lends itself nicely to the spinning process, was used by a number of American manufacturers. The broad band around its top is a characteristic element. Because the pitcher bears the mark of Daniel Curtiss of Albany, a fine pewterer, it was sold for $200. An unmarked example might well have cost $50 less.

The porringer is another form that was popular in pewter. This example, which sold for $250, has a cut-out handle that would be recognized by a pewter collector as a design used by Richard Lee and his son, who worked around New England at the end of the 18th century. The handle design is strikingly simple, like a folk art motif, and is marvelously appropriate to the pewter form. Plainer porringers, or the more common ones whose handles are cast in the form of a crown, are much less costly.

—Marvin D. Schwartz
Good-bye junk snacks. Hello Quaker Natural.

Quaker 100% Natural. No artificial colors, flavors, or preservatives. Just a mixture of nine* fresh fruits, nuts and grains sweetened with honey and brown sugar and toasted in a warm, Quaker oven.

“It tastes like an oatmeal cookie”
“It’s better than candy”
“It goes good with TV”
“I like to eat it from the box”
“My mom lets me have it after school”
“I put it in my lunch box”
“Even my dad likes it”
“Mom says it’s an okay treat”

*Also available without raisins and dates.
Debunking those myths about your cat

Knowing the facts will help you be a better, wiser owner.

"A falling cat always lands on his feet." Often, but not always, and if the distance is great enough, the cat can break every leg. Accidental cat deaths in the United States rate this way: 1) falling, 2) hit by car, 3) poisoning. Cats love to perch on windowsills. If your pet lives above the first floor, it's wise to install screens or protective guards around open windows.

"Cats need milk." Kittens, yes, but not cats. Many adults can't be forced to drink milk. But the cat can't function without water (70 percent of his body weight), so fresh water should always be available to him.

"A wormed cat never acquires worms again." He doesn't brag about it, but the cat plays host to more types of worms than most other animals. At least an annual checkup at the vet's should be part of his life program.

"A calico cat is worth a fortune." A modern myth that has been around for less than 20 years. Calico is the most difficult coat color to achieve in breeding, but there will always be calico cats around. A male calico is rare, but he does occur.

"Cats don't shed." They shed continually, but more in summer than winter. It's a matter of light. The more daylight, the more shedding.

"Cats and dogs are natural enemies." It seems that way, but use some common sense and double patience in introducing a cat to a dog, and there's seldom any trouble. Because of his superior reflexes and the way he's built, the average cat—if he really wants to—will defeat the average dog. But the average cat prefers peace.

"Neutered cats become fat and lazy." Fat cats are spoiled, overfed brats who don't get enough exercise. Normally, the only side effect of neutering is a slightly denser coat.

"Cats shouldn't eat fruits." Any fruit, fresh or canned, that won't harm you, won't harm your cat. However, it boils down to a matter of individual taste buds. Some cats love fruit, and others hate it.

"A swimming cat is unusual." All cats are capable of swimming, and many do every day of the week.

"A purring cat is a happy, contented cat." Not always, and not all cats purr. Those who do have the ability to express such emotions as pleasure, anxiety and pain. Cat language also includes a variety of mews, chats, hisses, growls, shrieks and screams. While he cannot roar, thank heaven, the cat as a maker of sound ranks third among all animals. Man and the monkey are his only superiors.

"All cats are mice killers." Most are, and the talent will develop as early as six months of age. It's claimed, and it's probably true, that no two cats are ever precisely alike. There are many cats who won't go after mice, and some cats who are frightened by the little rodents, and still others who regard mice as playmates.

"Cats never need baths, for they keep themselves clean." Yes, they are...
clean animals, but they'll still come home with coats full of mud, coal, dust and smelly substances. When that happens, wet the entire coat with warm water, then work a lather of soft soap right down to the skin. Rinse, make sure all soap is removed, and repeat if necessary. Sometimes, as in cases of paint, stains, oils and tar, kerosene is the answer. Rub—don't soak—hairs with kerosene until clean. Then follow immediately with a soap-and-water bath until all kerosene has been removed.

"A white cat is a deaf cat." Often true in the case of the blue-eyed white. Not true in the case of the pink-eyed (albino), green-eyed or yellow-eyed.

"A caterwauling cat means that somebody nearby is dying." The same thing is said about a howling dog, and both sayings are nonsense. The weird, high-pitched caterwaul is the cat's song. Just one of the many sounds he makes, but the only one he utters with his head held back and nose up.

"A caterwauling cat means that the cat has nine lives." Only true in the case of nine cats. The myth really started as a compliment; it meant that the cat had an amazing talent for squirming out of a dangerous situation.

"A cat has nine lives." Only true in the case of nine cats. The myth really started as a compliment; it meant that the cat had an amazing talent for squirming out of a dangerous situation.

"A cat has more than one sire." Just one sire per kitten, but if the queen cat is permitted to mate at will, it's not unusual for her to mate again in a few weeks. Then she is double-pregnant and carries two litters. So three weeks after the first kittens, a second litter is born. Now the queen needs help feeding her kittens. And people complain about rabbits!

"A cat and the cat belong to the same family tree." No, the skunk belongs to the weasel family and is a cousin of the otter and mink.

"Pull on their tails to break up a catfight." Never touch a fighting cat—not even your own beloved pet! In the excitement he's sure to turn on you. Turn a hose on the battlers, or toss a bucket of water over them, or create the biggest noise you can think of. And stay 10 feet away from the cats.

"A bell on his collar prevents a cat from catching songbirds." Not for long. The bird hunter soon learns how to overcome the bell by timing his jump. If your cat is a bird hunter and this fact bothers you, keep him indoors—at least during the nesting season.

"A cat can be trained not to kill birds." If his inherited instinct for the kill is strong, nothing will prevent him from becoming a hunter. Fortunately for songbirds, not all cats have the instinct. Oddly enough, a fat, well-fed cat with the instinct will still hunt and kill. In his case, nature is stronger than training.

"The Maine coon cat is a cross between the domestic cat and a raccoon." Not so. This started as a joke and is still believed by many people. The plain truth is that the cat and the raccoon cannot interbreed.

"A cat makes the best house pet because he is subject to fewer illnesses and diseases." Don't believe it. The cat is subject to more ailments than any other domestic animal and can transmit several of his ailments to man, the commonest being ringworm. The reverse is also true.—Kurt Unkelbach


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and it comes in a little blue can.

Cats fall in love, too, you know. With what's inside those little blue cans. All tuna. All liver. All whatever it says on the outside... except for 5% vitamins and Purina nutrients that make it all the better (because Purina knows).
Sunny California notions that will amuse—perhaps amaze—you.

By Muriel Davidson

I never dreamed when I returned from a visit with our friends Misako and Earl Yoshimoto that I would have to confess to my husband that I had fallen in love with another male. Bill just laughed. When I said I intended to bring him home to live with us, Bill said fine. No, Bill is not liberated; neither am I. The object of my affection is a five-inch one-year-old fish called a koi, or Japanese carp.

Here is a pet you never have to walk, who will eat out of your hand, come when called and possibly outlive you by 100 years. This Japanese import loves to swim up and down the road. Bill put the battered old box in the trash and took off for the hardware store to buy a replacement.

By the time that he returned, I had rescued the old box, planted it with a bright red geranium from the yard, pushed up the dented red flag and set a very original "planter" among the pots I had to pay for.

My friend Carol Stevens has a planter as original as anything I've seen! She'd left a straw sun hat out-side, and it was rained on and ruined. So she lined the floppy-brimmed hat with plastic, filled its crown with earth, planted it with ivy, strung it up with three copper wires and hung this delightful concoction.

Don Guild is in the antiques business on this huge scale because he believes that anyone who is interested should be able to own something original and old without having to pay prohibitive prices for the privilege.

The Antique Guild sells three categories of originals, all clearly labeled so you can't get stuck with something you think is old but isn't. The first category is "Antique," which, according to U.S. Customs officials, must be 100 years old or more. Next, the Guild has coined the phrase "Old World Originals." The pieces, which can be American, are from 30 to 99 years old. In the third category, the label states "Reissue." These items are what you would call reproductions; their fidelity to the originals is superb, though, and many were made by the same companies that created the earlier designs.

If you want to visit or receive more information, write: The Antique Guild, 3223 Helms Ave., Los Angeles, Calif. 90034. Mark your envelope "Attention Dept. AH" for an immediate answer.

I hate to throw away anything I can use, and I enjoy doing nutty decorating things with my retreads. Recently, a car knocked our poor old black mailbox, with its brave red tin flag, 30 feet down the road. Bill put the battered old box in the trash and took off for the hardware store to buy a replacement.

By the time that he returned, I had rescued the old box, planted it with a bright red geranium from the yard, pushed up the dented red flag and set a very original "planter" among the pots I had to pay for.

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Don Guild employs 13 European buyers, plus four Americana experts. And because they buy on a full-time, quantity basis, they get quality pieces that can be priced quite low.

If you're an antiques buff or are visiting the Los Angeles area, don't miss it. You can spend as little as 50 cents for a china plate or a silver spoon, or as much as $8,000 for a hand-tiled Belgian stove.

For decades the old Helms Bakery Building, covering over three acres, has been a Los Angeles landmark. But since July of last year, the smell of baking bread has disappeared, and in its place you can sniff antiquity on such a gigantic scale that the mind boggles.

Now the building is called The Antique Guild, and according to owner Don Guild, "It is absolutely the largest antiques store in the world." After traipsing through the entire 125,000 square feet of wall-to-wall originals, I believe him. The place is a supermarket of antiques.

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Help about the house

END BUNK-BED SQUEAK

How can we get rid of a pesky squeak in a pair of bunk beds?

Mrs. J. Klaw
Hazel Crest, Ill.

First, locate the joint that is squeaking; then take it apart and reassemble with new glue and screws—tight enough to eliminate movement and squeak. Or if the joint happens to be well concealed, reinforce it by gluing a block of wood into it or installing an angle iron.

REDWOOD'S NOT FOR FRAMING

Can I use redwood to frame the house I'm building? I like its high resistance to decay, but I don't know if it's considered a structural lumber.

S. Teller
Indianapolis, Ind.

Redwood is not strong enough for framing. You can't use it the way you'd use other lumbers—as studs, joists and rafters. The all-redwood houses you read about are designed by architects familiar with redwood's limitations and are usually framed in unconventional ways.

METALS CAN BE MIXED

My galvanized steel gutters are rusted and need replacing, but the downspouts are fine. Can I attach new aluminum gutters to the old steel spouts?

H. David Owens
Louisville, Ky.

If moisture is present when two dissimilar metals come in direct contact, corrosion accelerates. To avoid trouble, insulate gutter from downspout by coating the inside of spout, at the top, with asphalt roofing cement, available nationally at hardware and building-supply stores.

GLAZE ISN'T GOOD FOR ALL FLOORS

How can we restore a damaged vinyl-asbestos floor? We covered it with a hard coat of glaze guaranteed to last five years. But within six months, the coating on part of the floor wore off and the rest became scratched and discolored.

Raymond F. Norton
Waukegan, Ill.

Hard finishes are ineffective on resilient flooring. You should remove what is left of the glaze by scraping with a razor blade or cabinetmaker's scraping tool, then rubbing with both medium and fine steel wool. Do not apply liquid solvent; it will not only remove the coating you applied, but also ruin your tiles.

ROOT OUT SEWER LINE

What's the best way to get rid of tree roots that frequently clog our sewer line? Now and then we open the trap and rod the line with a plumber's snake. But the relief is only temporary, and the chemicals we've been advised to try are ineffective. Should we install new line?

H. J. Popinski
Berwyn, Ill.

A new sewer line is not necessary. Have a plumber ream the sewer pipe, using a machine that will actually cut roots off at the pipe's inner wall. You'll have to do this once a year, when your sinks, toilets and/or washer begin draining sluggishly.

Treatment with chemicals such as copper sulfate (sold by hardware and garden-supply dealers) can lengthen the time between reamings. Every few months, mix two ounces in a gallon of water and pour down the drain.

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 for broad general interest.
Many people—it may, in fact, be correct to say most people, or most Americans at any rate—force themselves to eat vegetables because all their lives they've been told they have to in order to be healthy. "Eat your spinach or you can't have your dessert" is about the way it goes, in household after household.

No wonder hardly anyone loves vegetables. They're among the nasty little facets of life that we somehow have to get through every day. A day without vegetables is unthinkable, sinful. (So is the way they're usually cooked: thrown in a potful of salted water, boiled till they're thoroughly dead—at least twice as long as they should be cooked—drained, dressed with butter, served to sullen faces.)

People really do appreciate interestingly cooked vegetables. Try some with a simply cooked meat for a dinner party. Weeks later, people will still be saying, "Even the vegetables were good!"

Fresh vegetables are best, of course, but you don't always have access to them—or the strength to do all the shelling or stringing or peeling or slicing necessary. Frozen ones can be good, too, especially if you just barely thaw them first, then cook gently in a little butter and the least possible moisture—water or, better yet, chicken broth. When they're just done, dress with lots of butter, served to sullen faces.

But the greatest thing you can do for any vegetable is to stir in two or three tablespoons of herb butter.

If you want to learn to really enjoy vegetables, master all the marvelous ways there are to cook them. Each of these methods can be used for just about any vegetable. The most important thing—and the trickiest—is to avoid overcooking. How do you know when a vegetable is at just the right stage of doneness? Simply fish out a small one. If it's still has enough body and crispness to fight back a bit, it's just right. For large hunks—whole carrots, potatoes, onions—stick a fork into the heart of one of average size. The fork should penetrate to the middle, but not with complete ease, and the vegetable shouldn't fall apart.

What do I do, most of the time, when confronted with a vegetable? Unless I want some special effect, I use a combination of the various vegetable-cooking techniques. This is my method:

Cut whatever vegetable you are using into small, convenient-sized pieces—convenient to cook and convenient to eat, that is. With carrots and squash, for example, simply slice—if they're small ones. If they're bigger, cut in half or quarters lengthwise before slicing.

Add as little water as you feel you can get away with, plus a tablespoon or two of butter. Add a little minced onion, scallion or celery if you want, and a bit—just half a teaspoon or so—of sugar, if you're cooking carrots or peas.

Bring to a boil. Stir for a moment, then cover and turn the heat down. Cook until almost—but not quite—done. (Poke with a fork and taste to discover when your vegetable has reached this magic moment.) If there's any water left, boil it off quickly. (You will have been checking frequently to see if you need more water from the kettle, which it's handy to have on the stove at all times.)

Remove the pot from the stove and let it wait, partially covered, till you're ready to eat—and this can be up to a couple of hours later.

At serving time, add another tablespoon of butter and stir your vegetable over low heat till it's hot. Add, too, anything you wish in the way of cream, herbs, flavoring (see list). Mash a little with a fork if it's squash or zucchini you're coping with. (Fresh herbs, even just chopped parsley, which is available in most grocery stores, are a very large asset here. Herb butter is ideal.) Stir in a little more butter and serve. By now you must have realized that I adore butter.—Glenn Andrews

Here is a true "Yankee Doodle Dandy"—in warmth of traditional design...in fine craftsmanship of another day...in "good old days" low low price! Not wood veneer—not wood "toned"—but solid wood, and the warm walnut finish makes everything look so elegant. Ideal for showcasing your curios, floral displays, statuary, fine china. A magnificent focal point that enriches any room in your home. Two are absolutely breathtaking as they sweep across your wall. Please order at once—offer may not be repeated at these incredible low prices.

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There are Fisher-Price quiet time, silly time, busy time

We know that parents don’t mind a little hubbub when it’s a happy one. They also appreciate the calm that descends when children are absorbed in quiet play. So we make toys that fulfill the quicksilver moods and changing needs of little ones.

Our Play Family Toys are perfect for hours of lively make-believe.

There’s a Farm, a School, an A-Frame, a complete Village, a Houseboat, a Camper and many other toys, an entire Play Family world populated with little people and animals.

Our newest is a Play Family Castle complete with royal family and friendly dragon.

The new Fisher-Price Dolls are soft and huggable with expressive faces and individual personalities. To bring out those protective, caring feelings every child needs to show.

And to harness all that dynamic energy there’s our sturdy ATV Explorer and Creative Coaster to ride at full tilt. And our Basketball and Bowling games to challenge growing skills.

We make pull toys and push toys to en-
Toys for rowdy time, ranky time and sleepy time.

courage toddlers to toddle along. And wind-up music toys to dance or get drowsy with. (Our particular triumph is a Music Box Record Player which can withstand almost any nutty thing a child can do to it.)

Our Movie Viewer lets children run little movies forwards, backwards, slow motion or crazily fast. It all depends on how they turn the handle. It works with our Walt Disney and Sesame Street film cartridges — and no batteries. You'll love the giggles it gets.

When you want the kids to cool off and settle down, there's nothing like a good puzzle. We've stacks of them. Or give them our Play Desk and watch them get involved with what blue looks like, what A is, even how to put a real word together.

And to keep the smallest baby busy and contented, we make Crib & Playpen toys. Safe, colorful toys to introduce them to the sights, sounds and action of their brand new world.

Because whatever time it is at your house, Fisher-Price wants to help make it a very good time.
Collectible ruby glass

Anyone visiting Niagara Falls or a county fair in the 1890s was likely to bring home a piece of ruby-stained pattern glass as a souvenir. Such novelties, turned out in hundreds of pressed patterns, were decorated in red stain baked on for permanence. They once sold for a song, now are finds you'll treasure.—Rosemary L. Klein

Four famous patterns are in this collection: “Ruby Thumbprint,” one of the most popular, is on compote (top, right), cream pitcher (bottom, right) and berry bowl (below). “Prize” is on water pitcher (top, left); “Crystal Wedding” on square pitcher (center); “Heart Band” on tumbler (far right).
FOLDING PICNIC TABLE—only $29.00.
For smoking pleasure, nothing is fresher tasting than Belair. For outdoor enjoyment, another fresh idea is the Belair folding picnic table. Opens out from its luggage-type carrying case to seat four. Delivered to you for only $29.00 and one Belair end-flap. Enjoy Belair, with the right touch of menthol, and your Belair picnic table, too. Offer limited. Order yours now!

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CITY STATE ZIP

How bargain buildings can make great one-of-a-kind homes

By Jean and Cle Kinney

Seek out low-cost possibilities

"Used to be places around here that could be made into homes," old-timers tell creative people who are on the careful lookout for unusual buildings—"but they've been done over!" Romantics who hear that the last bargain building has been converted often settle for a conventional dwelling. Others who are more realistic—and tenacious and resourceful—keep right on looking.

Realists know that in a country where millions of new homes, stores, office buildings, churches and other buildings have been going up year after year, old buildings have been outgrown and abandoned, and some just have to be for sale. Time after time, these seekers get a great buy and eventually end up with a home that is comfortable, handsome and completely different from any other.

There are old buildings everywhere that can be made into marvelous homes. We looked near our home for possibilities and found dozens. (Six are pictured here.)

Those few people who find unusual buildings to do over when others say, "You can't," have the ability to see into a building. As they look at an abandoned place—whether it is beautifully preserved or a ramshackle wreck—they can see a way to redo "as is" or build up or under or out from its skeleton.

A few with the eyes of artists are born with the ability to recognize possibilities at a glance; most have to train themselves to see the frame of a building rather than the externals. Both sorts can benefit from seeing how others have redone buildings bought at a bargain.

Buildings that could have been made into homes: Office for sawmill too small? Beautiful places have started from less. Old tobacco barn alongside a river has obvious possibilities as a home. "Free—if you move it away," says owner of boy's camp bunkhouse. Country creamery could be a good second home if buyer doesn't mind an infrequent freight train. Tiny lake boathouse, used for storage, merits moving or converting.

Train yourself to see

You may be passing a bargain building every day that you could convert. The trick is to see what others miss.

This is an ability you will acquire as you look at homes that people have made from something offbeat. (We show nine in this Know-How section—plus many possibilities.)

No building need be too large or too small. If large, live in only part of the building until you decide what you want to do with what's left. If too small, add on. The main point is to recognize worth in what others miss, and to buy for little so that you will have funds left to do the place over.

This article is adapted from the recently published "47 Creative Homes that Started as Bargain Buildings" by Jean and Cle Kinney. Published by Funk & Wagnalls, 666 Fifth Avenue, New York, N.Y. 10019. Copyright © 1974 by Jean and Cle Kinney.

continued
New L'eggs Knee Highs put you up to your knees in comfort.

Our extra-wide comfort band does it.

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What we did with a railroad station

We have bought, moved, done over and rented or lived in one bargain building after another. As New Yorkers, we had lived for years in an apartment where we changed nothing more basic than a light bulb. Then, in 1963, we bought a run-down 50-acre tobacco farm at a court auction in New Milford, Conn. As we transformed the buildings there—a farmhouse and barn (page 39), plus a transported hot-dog stand (page 30) and a cabin—into a self-supporting, rentable compound, we learned much. Then came the railroad station in nearby Gaylordsville—a perfect home for us!

In 1968, we paid $3,000 for the station. After buying, we read in an 1883 history book about a spring a short distance below the Gaylordsville stop. Revolutionary troops picnicked near the spring on the way to meet Ethan Allen. We bought 1 1/2 acres there for $1,600. But getting approval to move the building 400 yards down the tracks to our property took three years.

We were finally ready to go on October 9, 1971. The decision was to move the station (on dollies which would straddle the tracks) down the roadbed to our property. There, we took the building down the slope to the prepared foundation excavation for remodeling. All of this had been studied and agreed to by an experienced house mover who insured our building during its trip and charged us $4,000 for getting it to the new site.

By November, we had a sound 20-by-60-foot box on a good piece of land for $12,000 (for purchase, moving, foundation and repair). Looking ahead to moving to the station before June, we hired two carpenters full time for the winter and spring months. (We did all buying of materials, planning and supervising, and helped as needed as they did the interior construction.)

The depot walls had chestnut timbers standing upright every 10 feet, so sectioning off for rooms was easy. The station had a waiting room, now a bedroom, a ticket office, now a study, and a 40-foot freight area, now a guest room, bath, and 30-foot living room with decks on two sides. continued

7 ways you can get a bargain in a carriage house

1. Ride up and down streets and alleys in a section of town where grand homes reigned between 1850 and 1900.
2. Find a building that interests you! Get owner's name but don't make offer until you check rules for converting to a home on this lot.
3. Don't be afraid of another converter's mistakes. Water and electricity may be in and you can remove wrong partitions.
4. No luck in town? Go to rundown horse farm, academy, army post, old showplace or farm near town. Search for carriage house or stable there.
5. Advertise in small-town newspapers where you want to live.
6. Buy without a real estate agent, who usually doesn't list nonconverted buildings on small lots.
7. Buy cluster of buildings. Sell all but carriage house separately by pointing out conversion possibilities. Make money on sales to bring your house conversion in free.
You're looking through FUTURE. Beautifully transparent. Tougher than wax.

If you think it looks good in the bottle-wait till you see it shine on your floor.
How we made a house out of a hot-dog stand

"No charge—just cart it away," said the owner of a Bridgewater, Conn., home about the little hot-dog stand (below) that had come with his property. We happily took him at his word and moved the stand over 15 miles of hilly countryside to our own place at a total trucking cost of just $500.

We perched this little hot-dog stand high on a hill on our property and began work converting it.

When we decided to move the stand to our farm, we consulted a trucker who had three questions. Could he get permission from the State Highway people to transport the building on a flatbed truck over a lightweight bridge that had a weight allowance of eight tons? (He could by using a lightweight truck.) Could he get the 11-by-14-foot building through a space 14 feet wide between two giant boulders on our hillside property? (He did, by placing the building the long way on his truck.) Could he find a way to get the building, which was 20 feet high, under wires that were only 18 feet aboveground at one intersection? (At his suggestion, we took off the top of the building and placed the roof peak side down inside the stand. Then he could go under.) He delivered the hot-dog stand to our land for $500 C.O.D.

We found a carpenter with a helper to carry out our building plan. They built a bedroom to the south and a kitchen and bath to the west of the main section? (At his suggestion, we took off the top of the building and placed the roof peak side down inside the stand. Then he could go under.) He delivered the hot-dog stand to our land for $500 C.O.D.

How to buy a railroad station or a caboose

Sometimes you can buy an abandoned railroad station with land, which can be converted in its present location. But often you must buy with the idea of transporting, and for obvious reasons this is always true when you buy a caboose. So buy a station only if you have a site where you can convert, and buy a caboose only if you have land near a track.

Best way to find out how to buy a station or caboose is to write to the railroad company that serves your town. You can’t dicker much buying from a railroad, but you won’t pay a broker’s commission.

To buy a caboose, write to the railroad’s division engineers or sales agent and ask to be notified if one comes up for sale. Recently, we heard from Penn Central that bids would be accepted for two wooden cabooses with cupola (minimum bid, $1,800) and for one without cupola ($1,000), to be delivered “as is” to any point on Penn Central tracks. Assured delivery can save dollars; be sure you buy F.O.B.

Total cost of this 32-by-10-foot caboose guest house was $1,500 (for purchase, moving to site on rolling logs, plumbing, wiring, lumber).
Announcing the brand new 200-year-old collection: Spirit of '76 from Magnavox.

Happy birthday, America! You're going to be 200 years old.
And to help celebrate, Magnavox has designed a collection of home-entertainment products that faithfully recaptures the spirit of Revolutionary days.

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C. Queen Anne (Model 6465). Graceful cabinetry conceals stereo FM/AM radio-phonograph, 8-track tape player, 4-channel decoder and four speakers.

D. Spice Chest (Model 6455). Space-saving design enhances stereo FM/AM radio, 8-track tape player, 4-channel decoder and four high-efficiency speakers.

E. The STAR™ System (Model 4895). The most significant TV breakthrough since color: instant access remote-control tuning — by computer.

Get the Spirit today, at your Magnavox dealer. It's a beautiful way to take pride in our nation's heritage — and your home.

What a difference living with a Magnavox.
structure, which had now become a living room. Then they built a deck on stilts out over the hillside.

Learning that the little building had been a storage place for traps long before it was a hot-dog stand, we furnished and advertised it as a "trapper's cabin." It was rented the day the ad appeared.

The total cost of our trapper's cabin was about $7,600. The stand was given to us and we had land for a site; costs were for moving, excavation, construction, plumbing, painting and furnishing.

How to put yourself on the waterfront

In a rural area that is becoming urbanized, you can often get a wooden silo for little or for free "if you take it away." Move the silo to a desirable site after taking it apart. (A tall silo won't go under telephone and other electrical wires, of course.)

Or buy a silo and barn with a good view and convert both as one castle-like dwelling. Get a silo that has a basic honesty and can be a good buy if a farmer is giving up the business.

Look for a windmill on cleared flatland, or high hill, or in an open area by the sea. Finding one with a spacious interior will not be easy.

Do not try to build a windmill house from scratch: making the eight-sided structure is expensive, and duplicating the dome and four rotating blades would be pointless. Look for the real thing or forget about windmills.

Look beside for unusual buildings that others pass up. Check out lighthouses, boats and boathouses, pump houses, fishermen's shacks. You may get a waterfront bargain.

One of the best buys is a lighthouse, especially when you get it direct from the government. Many types—cylindrical structures with stone or cast-iron towers, frame dwellings with light above, compounds with homes separate from tower—have been sold by the General Services Administration. All are naturally dramatic and all were bar-

Lucky you, if you've found an old church

Churches that are no longer in use can be found in many towns across the country and are truly bargain buildings. Usually solid, spacious and clean-lined, they're often beautifully situated as well.

Steeple is gone and doorway is different (above), but this North Salem, N.Y., church exterior looks much as it did in 1870 (left). Seldom used, it was bought by the Warren Lucases for a bargain $3,000. Now a home, the interior has been completely remodeled by the Lucases from basement to balcony.

Purchased by Dr. John Pick for $4,000, this century-old Michigan lighthouse has 18 rooms, outbuildings and a breathtaking view of Lake Superior.

Gains when purchased through a sealed bid or at auction.

GSA sells lighthouses (and forts, hospitals, fire-spotting towers, boats, barges, schools, chapels, warehouses) for federal agencies that no longer need them. To find out what is being sold when, write to General Services Administration, Washington, D.C. 20405 for addresses of its regional offices. Ask one or all of these to put you on mailing list for sales of buildings in a given price range. When one interests you, ask for an Invitation to Bid form, which explains terms. (Usually, you must send 10 percent in cash with your offer. If high, you can pay 25 percent in cash and the remainder in eight to 10 years at reasonable interest.)

Write also to the Departments of Defense, Agriculture and Interior. They dispose of property when the fair market value is less than $1000.
The instant it happens, she tells 10 million people in 4,000 cities who took the money at LeMans, Indy, Sebring.
She wouldn’t smoke a boring cigarette.


Viceroy has full-bodied flavor that doesn’t flatten out. Always rich...always smooth...always exciting. Get a taste of Viceroy Super Longs. Get a taste of excitement.

Viceroy Super Longs. Where excitement is now a taste.
Finds for city dwellers: gas station, firehouse, garage

Creative city people are also converting bargain buildings into homes or offices. You'll find them redoing warehouses, firehouses, substations, filling stations, boat docks, parking garages, even jails—which for obvious reasons are well built. Below you'll see three fine examples.

The Mark Adamses paid $7,500 for this 25-by-90 foot San Francisco brick firehouse. Mark and his wife, Beth Van Hoesen, both artists, made the upper floor into their living quarters and converted the huge, high-ceilinged first floor into two spacious studios and an office.

Sarasota, Fla., gas station was dirty and run-down when engineer Paul Entrekin saw the “For Sale” sign. He bought the building, located on a triangular lot between busy streets, for $12,000, then had it converted.

Remodeled into a spacious and handsome studio, Entrekin's old station now contains a library, workroom, bath, tiny kitchen area. Building was sanded and sprayed with premixed concrete painted white.

Sculptor John Rhoden and his artist wife bought this Brooklyn, N.Y., parking garage for $14,000. It once featured grease pits and a car wash, is now a striking studio/home. Rhoden did the remodeling himself, spent only $3,500. He put slate (old school blackboards) on the floors, made kitchen counter tops of marble from a demolished bank, put in an iron banister from a firehouse.

How to buy a schoolhouse

On many shady byways, you'll see converted country schoolhouses. Purchased as cast-offs from counties with new, consolidated schools, the old one-roomers have been changed into fine homes. Schoolhouses are sturdily built; some have furnaces, most have electricity and are on passable roads. All have good light from many windows. In the Eastern states, an occasional schoolhouse comes up for sale, but most are already converted. In the Middle West, the buys are better, and unconverted schools go unnoticed for years.

When you admire an abandoned school, call the tax assessor in the nearest town and ask which district owns it. Then call the school superintendent and ask if school has been appraised and is for sale. Discontinued schools may be auctioned off or sold by sealed bid. Before sale day, a minimum price is announced, and bidding starts from there. Minimum is low, because appraiser evaluates what is there, not possibilities, and no broker is involved.

Redo an old farm building

Like silos, outbuildings on farms become available when a rural community is growing. (In our town, population has doubled in 15 years; farms numbered 371 a decade ago, now number 35.) When farmland is purchased by a developer, outbuildings can be bought for little if you take them away.

Ask about outbuildings on farms going out of business if you own or can buy nearby land. If you buy a large tract of land, you may find a makeshift stable or cabin on it. Ask about outbuildings on farms going out of business if you own or can buy nearby land. If you buy a large tract of land, you may find a makeshift stable or cabin on it. Know the history of the land or building you buy. Start with a place with a past, and your home will have character.
Set the Pattern of ’76
Patrick Henry Revolutionary Design

Our Patrick Henry pattern is in the spirit of Colonial America, with a brushed finish that has the soft, lustrous look of pewter. Its simplicity is characteristic of the craftsmanship of the American Revolutionary period with quality as honest and enduring today as it was then.

Begin now to own Patrick Henry solid stainless by Oneida and you can complete your set by the time of America’s Bicentennial. On your table, this Early American pattern represents the integrity of the patriot’s name it carries. So start or add to your collection today. Who knows? It may become tomorrow’s antique.

And if your decorating scheme suggests another design, you can choose from six other Oneida Community stainless patterns – elegant Brahms, Mediterranean Via Roma, traditional Chatelaine, timeless My Rose, Nordic Vinland, or Spanish Isabella. Now is the time to start a set in your favorite pattern at special savings.

You’d expect to pay over twice as much in stores for a five-piece place setting of this quality. Each five-piece place setting includes: dinner fork, deluxe hollow-handle knife with forged blade, salad/dessert fork, oval soup spoon and teaspoon, all for only $3.50 (Brahms, $3.75).

Add to your set from time to time with individual pieces from open stock at great savings with Betty Crocker coupons which you'll find on more than 175 General Mills products. Free catalog included with your order.

If you’re not fully satisfied, return the merchandise within 10 days and your money will be refunded. Order now. Offer expires January 17, 1975.

Patrick $3.50
Henry

Five-piece place setting

General Mills, Inc. Box 112 Minneapolis, Minnesota 55460
Enclose $3.50 (CHECK OR MONEY ORDER) for a 5-piece place setting in the pattern checked below:
(PLEASE CHECK ONE)
☐ Patrick Henry ☐ Isabella ☐ My Rose ☐ Vinland
☐ Chatelaine ☐ Via Roma
☐ I enclose $3.75 (CHECK OR MONEY ORDER) for a 5-piece place setting in Brahms pattern.

Name ____________________________
Address __________________________
City __________________ State ______ Zip ________

Limit one place setting per family, please. To assure delivery give zip code. Offer good only within U.S.A. Offer expires January 17, 1975.
Anncouning
Clean.

Quick. Name the worst job in the kitchen. If you said cleaning your oven and burners, you're going to love this ad.

You see, with our new smoothtop range the burners are set below a solid ceramic top that can be wiped clean in a jiffy. Clean it up just the way you would a countertop.

No burners to scour. No reflector bowls to scrape. And even better, this range has an oven that is continuously cleaning itself as you use it. That's right. Cleaning itself.

Incidentally, it cooks, bakes and broils beautifully, too. The new Whirlpool smoothtop range. You're going to love it.

Whirlpool
Home Appliances

We believe quality can be beautiful.
Your friends may think it's stucco. But it's really a put-up job.

Casa Blanca™

Surprise!
Somebody finally created hardboard paneling with the clean, fresh look of skip-troweled stucco.
So realistic you could fool your friends, neighbors, and Aunt Martha.
So attractive you'll want it for an accent wall or an entire room.
Casa Blanca! Another new exclusive 4’ x 8’ paneling carrying the Masonite Brand.
If you want to add a little of the outdoor look to your indoors, look to your Masonite dealer.
He's in the Yellow Pages under "Paneling." Or call toll-free:
800-447-4700
(In Illinois, 800-322-4400)

The extraordinary difference.

Masonite is a registered trademark of Masonite Corporation.
Man-made finishes on real Masonite Brand hardboard.
“I’ve burned better barns than that!” said our insurance man when he looked at the small, weathered chestnut building that stood by the road on our farm. “Can you make a house out of it?” he asked. It’s true this was our most daring conversion. But a few months later, after we’d spent $16,000 on remodeling the old building, he came back and wrote up a policy for $30,000.

We replaced most of the chestnut siding with clapboard, and our barn came to look like a cozy Cape Cod from the road. Windowless side wall keeps original old chestnut siding.

Finished back of our barn has beautiful lake and valley view, numerous windows and sliding glass doors.

Is it worth moving?

Here are six questions to ask yourself as you consider whether a barn building you have to move merits the trouble:

1. Is there a site nearby that will make moving worth it?
2. Does the building fit the site?
3. Is the building on sills so it can be transported whole?
4. Are there bridges, steep hills, railroad tracks or overhead wires on the route that will make for expense and red tape?
5. If it can’t be moved whole, can you dismantle and reassemble?
6. If you dismantle on your own for materials only, will the work be worth your time?

Check the points below as you consider your bargain. If the building has character, is plumb and true, go ahead—but inspect the following:

1. Sill timbers should be dry and free of any rot.
2. Windows should be watertight to siding.
3. Eaves should be snug and solid.
4. Roof should be watertight, shingles shouldn’t be brittle or ragged.
5. Valleys, extensions, dormers should be flashed and waterproof.
6. Trees and bushes should be away from building for ventilation.
7. Gutters should pitch to downspouts, ground pitch from building.
8. Foundation should be sound with no loose masonry or cracks.
9. Doors should close snugly, be plumb and watertight to siding.

How you can tell if it’s a bargain

When you buy, you want to be sure that the cost of the remodeling you must do doesn’t take your new building out of the bargain category. So figure things as closely as a contractor; estimate costs like a banker.

Ask your building inspector or bank appraiser what a local builder spends per square foot to put up an average-size home. You don’t want to know what he sells it for, but what he spends for construction and landscaping. As you plan, aim for a home that will cost less than what the builder spends per square foot. Figure all costs from start to finish, including original cost of the building, plus repairs, additions, heating, plumbing and wiring. If you intend to move the building, figure in the cost of moving and of new foundation.

Estimate total cost and aim for a construction mortgage rather than a conventional one on the building alone. For this, make a plan.

Do a sketch of how you want your house to look. You may be thinking long-range, but even so put the plan on paper. Before you talk to carpenters, plan to bring water to a new bathroom through the same pipe that supplies the kitchen, to put glass windows between standing timbers, to insulate rooms without taking away from the building’s character, to relate all spaces to each other and to take full advantage of a view.

Work through a general contractor unless you plan to do the work yourself over a period of time. Even then, pay a local contractor a per diem rate for a half-day’s time to go over your plans for conversion. Find out from him if there are any structural obstacles; get advice on where to put fireplace, kitchen sink, sliding doors, chimney. Depend on him to save you money.

Once you are convinced that your plan will work, you can buy a building with the idea of remodeling, and be confident.
BUILD YOUR OWN IN
DO-IT-YOURSELF CASE KIT
EMPEROR'S MODEL 120 IN 3/4-INCH
SOLID BLACK WALNUT
LESS THAN FACTORY-DIRECT
99.50

All pieces pre-sanded and pre-cut, including tenons and mortises. Break front swan neck and finial, waist and dial doors, dial frame and sculptured base-front pre-assembled. Complete hardware and assembly instructions furnished. Each piece may be re-ordered separately. No woodworking experience necessary!

BUILD AMERICA'S FINEST TIMEPIECE
Even without woodworking experience, you can build an heirloom of exquisitely proportioned features. Emperor makes it easy by supplying you with the finest, solid 3/4-inch black walnut, kiln dried, all pieces precision cut. We use solid 3/4-inch hardwoods exclusively, so that your clock case and movement will blend to produce a tonal resonance that will fill your home with music. Start building the ideal Christmas gift now, for yourself or treasured friends.

BUYING FROM THE WORLD'S LARGEST GIVES YOU MANY ADVANTAGES
Obviously, the company that produces more, can offer you more. Emperor buys lumber in larger quantities and better quality. We maintain the most efficient manufacturing operations, and employ the most skilled southern craftsmen to achieve the highest overall standards of excellence. Our increased efficiency of production and high volume buying mean more savings for you!

ELEGANT FEATURES AND DETAILS
- Four full turned hood columns
- Breakfront swan neck and finial design
- Full length waist door
- Curved arch dial face door
- Decorator sculptured base
- Floor levelers

MONEY BACK GUARANTEE
If for any reason you are not completely satisfied, return it in original shipping carton within 30 days for a prompt refund . . . no questions, no excuses.

SEND FOR FREE COLOR BROCHURE ON COMPLETE EMPEROR LINE

Model 120
Solid 3/4" Black Walnut
74" x 163/4" x 10"

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WORLD'S LARGEST MANUFACTURER
OF GRANDFATHER CLOCKS

OFFER GOOD THROUGH DECEMBER 31, 1974
TIME FOR CHRISTMAS -save hundreds of dollars!

EMPEROR MOVEMENT FOR MODEL 120

Eight Day • Weight Driven • Westminster Chimes

Emperor’s 100-M Grandfather Clock Movement is produced in West Germany by proud clocksmiths who, for over a century, have been manufacturing the world’s finest movements. Their painstaking craftsmanship is evidenced by the thousands of satisfied Emperor Clock owners from coast to coast. The solid brass dial is framed by intricately embossed overlays. Serpentine hands sweep across the gleaming dial face.

Select from two dial versions. One has the classic Moving Moon Dial with lunar calendar, in color. This dial rotates each 29½ days showing the phases of the moon. The other has the words “Tempus Fugit” (Time Flies) inscribed in black enamel spanning the world.

The completely weight driven movement strikes the famous, melodious Westminster chimes on four musically tuned rods; four notes on the quarter-hour, eight on the half-hour, twelve on the three-quarter hour and sixteen on the hour. Four additional tuned rods sound the hour with a Big Ben tone.

The Emperor movement includes weights, solid brass weight shells, brass bob, pendulum and chimes. All plates are solid brass, and pinions hardened steel. Installation and adjustment of the movement is simple, following step-by-step instructions.

MOVEMENT CARRIES A FULL 1-YEAR WARRANTY

USE THIS FORM TO ORDER DIRECT FROM THE FACTORY

OFFER EXPIRES DECEMBER 31, 1974

ORDERS SHIPPED 2 TO 3 WEEKS, SHIPPING CHARGES COLLECT

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Emperor Industrial Park, Fairhope, Alabama 36532

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Never Underestimate The Power of A Woman T-Shirt

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...get it on your chest — tell it like you feel it is!

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Durable tub enclosure
Masonite's Tubkit includes 3 plastic-finished hardboard panels, matching plastic moldings, nails. You put up marble-patterned Gossamer Gold or Gold Dust panels with waterproof adhesive. Price is about $35.

Rubber-grouted tiles
Cement Easy-Set tiles over old tile or any other solid surface. Ceramic 4-inch tiles come in 6 colors, 1-foot-square sheets. Joints between tiles are filled with silicone rubber, which won't stain, mildew or crack. Available at Sears, Roebuck and Co., price is 5 sheets for about $9.45.

Roll your own fireplace logs
Fight the high cost of firewood by burning newspaper "logs" you make yourself on the PaperLog Roller. Antique-looking black metal unit is perfect fireplace accessory. It comes with 200 wire ties, requires no liquid additive. Price is $24.98. (Christen Inc., 59 Branch St., St. Louis, Mo. 63147)

Shock preventer
Ground Fault Circuit Interrupter from 3M Company prevents dangerous line-to-ground shock if short occurs in tool or appliance. It instantly senses a hazardous increase in current and shuts off power. The easy-to-install Interrupter fits into a standard receptacle box in place of existing outlet. Price is about $42. —Bernard Gladstone

Lower-cost tools
Do-it-yourself with Rockwell's budget-priced, yellow-housed power tools, all double insulated. Line includes 3/8- and 1/2-inch drills ($10, $20), 7 1/4-inch circular saw ($20), jigsaw ($13), finishing sander ($17).

Roll your own fireplace logs

Smashing fit and fabric ... very now floral, leaf and lovebird motif In glorious rainbow of colors — hot pink, orange, sun yellow, aqua, green and blue. Happily paired couples will want to boast of their bliss — wear matchmate t-shirts. Available in Small, Medium and Large to fit both gals and guys. There is a 10-day money-back guarantee if you are not more than pleased.
NEW PURINA DOG CHOW.
IT TASTES BETTER THAN OLD PURINA DOG CHOW.
THE DOGS TOLD US.

In fact, they told us in no uncertain terms.
8 out of 9 dogs definitely preferred the new, richer flavor in New Purina Dog Chow.
We’re delighted with this decision. Simply because it was a decision made by dogs for dogs.
However, we did make one important decision.
We decided to give you this 15¢ coupon to try it.

For your pet’s health feed Purina Pet Foods… and see your veterinarian annually.
No homeowner is a stranger to emergencies. Most of these problems merely disrupt your household operations for a while; a few can bring everything to a halt. Here’s how to cope with the 10 that occur most frequently.

1 Your roof springs a leak. If you can get to the underside of your roof, try to trace the drip to its source. Usually this will be a distance away from the drip. Use a flashlight to spot it—or simply look for the daylight shining through. When you find the hole, poke a long, thin wire through it for easy spotting when you’re up on the roof. (If you can’t get to the underside of your roof, you must go topside to check; you may not find the leak even then, unless it’s sizable. To stop leak, use fiber-reinforced asphalt roofing cement on the outside: Dry the area around the hole and smear a thick dab of cement over it. If the hole is large, flatten a piece of sheet metal and shové way up under leaky shingle or tile. Winter leaks are caused by water freezing in gutters, creating ice dams that force water to back up under roofing. Stop this by chopping channels through the dams with an ax.

2 Water pours into your basement during a storm. If it’s coming through an areaway window, bail and clean out the areaway, then dig a ditch sloping away from it so no more w-

ter will run in. If the water comes through a sloping cellar door over stairs, throw a tarpaulin over the door and repair it later. If the water is coming through a hole in cellar walls or floor, open up the hole with a cold chisel and hammer, making it wider in back than in front. Mix a little quick-setting hydraulic cement with water, mold until it begins to stiffen, then cram it in the hole and hold for 5 minutes.

3 A winter storm knocks out your electricity. To protect your home from costly consequences, keep the heat up as best you can. With a gas-fired warm-air heating system, remove the furnace filters and adjust burner valve to cut flame in half. Check hourly to prevent overheating. If you leave, turn it off. With a gas-fired hot-water or steam system, call the gas company to get precise instructions for adjusting your system; if you can’t get the company, turn it off. If heat goes off, hopefully you’ll have a fireplace to depend on. Burn wood only; charcoal or briquets give off carbon monoxide. Open curtains to let in the sun; cover windows at night. Plug up all air leaks around windows, doors. Keep faucets slightly open; if the inside temperature dips very far below freezing, shut off the water at the house main; open all faucets and main valve and drain the system. Drain water heater and toilets; pour denatured alcohol into toilet tanks and bowls.

4 Voltage drops sharply. Drops that cause lights to dim sharply and appliances to labor can damage your large electrical appliances—refrigerator, freezer, washer, dryer, furnace and boiler, water pump, swimming-pool pump. Turn off or unplug all large motors and motor-driven equipment. By doing this, you protect the motors against a sudden surge of power when the outage ends; if this surge were to hit them when they were on, it would knock them out completely.

5 A fuse or circuit breaker “blows.” You’ve probably overloaded the circuit, so turn off the last thing you turned on, then replace the fuse or reset circuit breaker. If there’s another blow, you probably have a short circuit. Examine all extension cords for worn insulation or broken wires. Make sure plugs are securely attached to cords. A burn mark often shows where a short occurred. If, as happens rarely, you don’t find anything apparently amiss, call the electrician.

6 Your freezer stops. Don’t panic: Most freezers will keep food frozen for a bare minimum of 24 hours after the power goes off. Try not to open the freezer. To be super safe, get some dry ice and put it in—you need about 3 pounds of ice for each cubic foot of storage space.

7 One of your appliances stops working. First, see if the appliance is accidentally turned off or unplugged. Then check: A) Has the fuse blown? B) Are the prongs of the plug loose in the outlet? Bend them straight. C) Is the outlet live? Plug something else in; perhaps you need a new outlet. D) Is the plug securely attached to the cord? E) Is the extension cord broken? Replace it and see. F) Read the appliance instruction book.

8 A door is locked and you don’t have the key. If the lock is a modern one operated by a key in the knob, you might disengage the latch tongue by inserting a short, thin knife blade into the lock and pushing back the latch tongue. You can’t get at the crack because you’re on the wrong side of the door, pry off the stop—the thin molding strip against which the door bears when closed.) If you can’t open the door with a knife, your only quick solution (but one damaging to the trim) is to wedge the trim end of a wrecking bar or heavy chisel in the crack. Push to force the door away from the lock jamb and toward the hinge jamb.

9 Your toilet drain becomes clogged. Your tool kit should include a plumber’s helper with a fold-down rim and a toilet auger. Try the former first, opening out the rim and fitting it into the toilet outlet. There should be water in the bowl. Pump the helper’s handle up and down, pulling the cup sharply loose from the drain on your last stroke. If the drain remains clogged, push the hooked end of the auger into the opening and crank it down until it hooks whatever is clogging the drain.

10 Your sink or lavatory drain clogs up. Start with a commercial drain-cleaner, following the directions carefully. If that doesn’t work, use your plumber’s helper. Fold back the rim, fill the bowl with 3 inches of hot water; remove stopper. Plug over-

flow opening with rag. Place cup of the helper over the drain opening and follow directions above for unclogging toilet. If clog remains, bend a small hook into the end of a stiff 15-inch wire; poke this down through the opening and fish out the plug. If there’s a plug in the bottom of the U-shaped trap, place a bucket underneath and unscrew plug. Reach up with a hooked wire and clean out the pipe in both directions.

—Stanley Schuler
FOR MORE OF A WOMAN

You demand a little more of things. Like RALPH LAUREN plaid shirts you can share with a friend. Patched corduroy slacks for riding high. And your Premium Length Salem. That's just your style. Fashions by Coty Award-winner Ralph Lauren.

MORE OF A SALEM

Salem Premium Length. Designed a little longer to refresh a little longer.

**Ask us about your antiques**

**Q** My mother received this knife rest years ago as a present; she thinks it is Waterford glass. It is about 5 inches wide, with a pattern that is cut sharply into each end. When and where do you think it was made?

**M.B.—Denver, Colo.**

**A** Waterford is an Irish glass house that was renowned for its 18th- and 19th-century work—and still produces beautiful glass. Your knife rest is in a deeply cut pattern known as bright-cut, a style typical of the turn of the century. Whether it is Irish or not is open to question, however. While Waterford did change with the times, they are best known for the flatter cutting that was in fashion before the 1880s. Chances are the knife rest is the product of an American glass house.

**Q** I've been told that my soap dish is Bennington ware. Frankly, I don't know what that means. Can you fill me in?

**T.O.—San Jose, Calif.**

**A** If your soap dish has a mottled-brown glaze, as it appears to, it may well be Bennington ware. Bennington, Vt., was the home of the U.S. Pottery Co., which made pottery with just such a glaze for about a decade in the middle of the 19th century. Pieces with the same glaze are often called Rockingham, because mottled-brown pottery was also made in and around Rockingham, England, in the early 19th century. Bennington ware was more popular; your piece may be either.

**Q** My silver basket is a real puzzle. It doesn't polish well, and I can't decipher the mark, only half of which is legible: "Derby, CT . . . Plat." Is the piece sterling silver, and when was it made?

**F.T.—Independence, Mo.**

**A** You have a silver-plated basket made in the 1800s at Derby, Conn., home of an important hollow-ware manufacturer who produced both sterling and silver plate. Missing from your mark is the word "Quadruple," referring to a popular form of electroplating. The piece does not polish well because it's beginning to wear. Why not just enjoy its faded charm, instead of having it expensively replated like new?

**Q** Is this a Windsor chair? It is one that has been in my family for a long time.

**T.L.—Staten Island, N.Y.**

**A** Your chair is not a Windsor. The Windsor chair features what is called stick construction. Its back consists of a row of thin, turned sticks attached to the seat and a bentwood hoop or a plain, yoke-shaped wooden top brace. Your chair is a heavy version of a Sheraton design really not too different from the Hitchcock chair, made by the Hitchcock Chair Company (in what is now Riverton, Conn.) during the 1820s and 1830s.

**Q** The handle of this spoon is marked "Sterling . . . Pat. 1864." Do you think it's really that old?

**B.L.—Rockville, Md.**

**A** Your spoon might well be that old. Although patent dates on an object may be at least 20 years earlier than the piece itself, your spoon is in a Renaissance Revival design that might have been manufactured in 1864. The style itself flourished from the 1860s to about 1880.

**Q** My lovely old silver ladle is marked with the date 1817 and bears the inscription "Coin." Do you think the date is authentic? What does the word "Coin" mean? Can you tell me a bit about the ladle's lovely shell shape and what it was used for?

**D.H.—New Hope, Pa.**

**A** The word "Coin" on silver means that it is 900 parts pure; coin was popular from about 1810 to 1860. (See "Today's Best Buys in Antique American Silver" in the September AH.) The classic form of the shell was particularly popular in the early 1800s. Such shell-shaped ladles were usually used for berries. I do think that the date is authentic. The decorations are typical of the early 19th century.

**Q** I bought this curious vase long ago in a small shop. It seems to shine under a heavy coat of tarnish, but I can't get it to gleam like silver. What do you think it's made of?

**C.S.—York, Pa.**

**A** Your vase won't shine like silver because it is pewter. Its narrow shape and textured surface suggest that it was machine-made as a decorative piece—probably about 1910, when pewter was enjoying a revival. Its appearance reflects the interest at that time in simulating hand-craftsmanship. Polish your pewter vase with a mild metal polish. Then rinse it and let dry thoroughly. Never use steel wool or scouring powder.

**Q** My aunt treasured this earthenware vase. It is colored in shades of brown and has a floral motif. A mark on the bottom says "Rozane." When was it made and is it extremely valuable?

**K.S.—River Forest, Ill.**

**A** If you sold the vase, you'd be more likely to travel to the capital of your state than to Paris or Rome on the proceeds. Its mark was used by the Roseville Pottery Company of Zanesville, Ohio, for their line of Art Pottery introduced in about 1900. Its shape and decoration typify wares inspired by late 19th-century Japanese ceramics.

Write us with questions about your family treasures. Send letters with complete descriptions and clear black-and-white photographs to: Ask Us About Your Antiques, American Home, 641 Lexington Ave., New York, N.Y. 10022. We are unable to return photographs or send personal replies.

—Marvin D. Schwartz
Lavatories in a bold array of flower garden colors.

More colors, shapes and convenience features for every bath and powder room.

(A) Radiant in Antique Red.
(B) Farmington in Blueberry.
(C) Man's Lav Grooming Center in Tiger Lily.
(D) Boutique in New Orleans Blue.
(E) Round-basin Radiant in Expresso.
(F) Lady Vanity Shampoo Center in Fresh Green.
(G) A new shape, the Rondelle in Pink Champagne.
(H) Oval Farmington in Sunflower, a new Kohler Accent.

All are self-rimming for neater, easier installation.

For more great bath and powder room ideas, send 25¢ to Box EE, Kohler Co., Kohler, Wis. 53044
Carleton Varney's Room of the Month

My November room is warm and sunny—adazzle with yellow, the go-with-anything color. By itself, yellow is neither masculine nor feminine, so it's ideal for master bedroom or guest room. And yellow works with any color you can think of. Combine it with pastels for a soft, summery effect. For drama, use it as a backdrop to more intense colors—navy, scarlet, emerald. I think you'll agree: With yellow, anything goes!

Who says bedrooms are just for sleeping? I designed this room with a chaise longue for reading or doing needlework, a skirted table for cozy snacks, bedside tray tables for breakfast in bed. The room as I found it (far left) was darkish and small, so I chose light colors and—as the floor plan (left) shows—small-scale furniture.

Greens, reds, blues and oranges keep company with yellow (opposite and above) on flower-sprigged bed linens, a country-style rug and patchwork quilt and pillows. I chose bright accent colors for winter; for simple summertime change, see next page. The bedroom seems larger than it is because I've used airy wicker and uncluttered louvered shutters. (Easy shutter-hanging instructions are on page 54.)

continued
Cotton upholstery with just a hint of pattern lends eye appeal when applied to an inexpensive wooden dresser. Greenery and a group of cherished family portraits add warm touches.

I love a chaise longue in a bedroom. But it can overwhelm a small space. To avoid a crowd scene, I chose wicker, slipcovered in white.

A mood change is easy when you start with a yellow scheme. Here, in my summertime bedroom treatment, I use a lacy white headboard that lets the yellow wall glow through. The bed linens have been changed to a no-iron "seersucker" with the fragile look of a bridal bouquet. A sunny yellow blanket replaces the patchwork quilt, and a grassy green baby pillow completes the summer-garden effect.
THERE'S ONLY ONE TEFLON: AND NOW IT'S IMPROVED.

Extensive laboratory tests show the non-stick, easy-clean benefits now last longer.

Think of TEFLON as a protective coating, somewhat like skin, which stops food from sticking to the bare metal. This “skin” has microscopic pores in it which, over time, allow build-up of carbonized food particles. Now Improved TEFLON, with 76% fewer pores, resists this build-up to keep its non-stick benefits longer.

The toughest test of all.

We wanted to know what housewives like you thought about Improved TEFLON. So we asked women to test pans like these in their own homes. They preferred Improved TEFLON, 3-to-1, over the standard finish. Improved TEFLON has passed the toughest test of all—yours!

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Now that TEFLON has been improved, it deserves a new seal. When you buy cookware, whether it’s the black, Classic White or brown finish, look for the starburst and the word “Improved” on the new TEFLON Quality Seal.

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Pretty and perky...from
Sew-at-Home
PRINTED PATTERNS

Carleton Varney's Room of the Month

Louvered shutters are favorites of mine. And these days, there are so many styles and sizes to choose from that you can get shutters to suit any room.

You can buy shutters with movable louvers that let in light and air without sacrificing privacy, and shutters with stationary louvers for those rooms where you want to shut out the view.

Double-hung shutters like the ones we have used in November's Room of the Month offer privacy plus: You can keep the bottom panels closed for privacy; the top ones open to let in air and sunshine.

Shutter installation is easier than ever. Traditionally you hinge the shutters directly to the window frame, but alignment and fit are often difficult. Now there's a better way—using wooden hanging strips, as we've done.

Kits containing the strips, hardware and shutter panels in popular sizes are widely available at Sears, J. C. Penney's and better hardware stores.

Before you put up the strips and shutter panels, do any planing or minor trimming necessary. You can trim from the shutters or from the strips themselves. Next, screw the strips to the window frame, placing a coin at top and bottom of each strip to give you shutter-opening room. Place the panels so that the half-hinges on the strips and those on the panels meet. Finally, drop a hinge pin into place in each hinge and your beautiful new shutters are installed!

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Size 12 takes 3 1/4 yards (long sleeves) or 3 yards (short sleeves) of 44-inch fabric.

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All sources M.Y.C.: "Jamuna Square" checked fabric, Patterson-Piazza; "Queen Anne's Lace" drapery fabric, Greelt; "Kamba" dress, bed fabric, Carleton V Ltd.; "1-B yellow" paint, Benjamin Moore; contractor, Bromley Painters; rug, Rosecone; "Buttercup Lace," "Missoni Dot," "Fragrance" bed linens, Fieldcrest; patchwork, wicker, magazine rack, the gasabo; yellow lamp, porcelain bench, Meredith Galleries; white lamp, Tynsdale; summer china, Vista Alegre; "Lisbon," "Mottsheden" "Ripple" glassware; Ittala U.S.A.; "Vero" table linens, Vera; "Ocotillo" flatware, Gorham; drapery work, Art Upholstery; upholstery, A. Harmon; portrait, Jacqueline Bertrand; woodwork, All-Boros; mattress, Simmons, dresser knobs, Paul M. Jones; twin lamps, Hansen. Other sources: shutters, Joanna Western Mills, Hoboken, N.J.; installation, Coulton Interior Design, Hartdale, N.Y.; carpet, Lees, Morristown, Pa.; summer headboard, tray table, Tomlinson, High Point, N.C.; mirror, Vivid, Los Angeles, Calif. Design coordinator, Susanne Earl Carr; editor, Madeline Rogers; photographer, O. Philip Readel.
Only one range has a solid-state control panel so you can set it with just the touch of a finger.

If you can imagine what it would be like to use just one finger to tell your range how to cook, bake or broil, when to start, and when to turn itself off, you can imagine how different the Frigidaire Touch-N-Cook Range is from an ordinary range.

Actually, it's the first range that brings all of the ease and all of the timing accuracy of a solid-state control system right into your very own kitchen.

So you can go about your business—or your pleasure—knowing that, at the proper time, the Touch-N-Cook Range will go about its business. Automatically.

In fact, all the usual dials and knobs have been replaced with a smooth, glass, solid-state control panel.

And this helps make the Touch-N-Cook Range easy to clean.

On the one hand, its digital control panel and its Ceramatop—which requires no special cookware—can be cleaned of normal food spatters with the touch of a damp sponge.

On the other hand, after locking the oven door, the touch of another finger activates the self-cleaning Electri-Clean oven. It can clean itself and its oven racks, automatically as well as electrically.

Now that you know some of the things that make the Touch-N-Cook Range so dramatically different, we think you'll want to visit your Frigidaire dealer as soon as possible.

That way, you'll be able to see that the Touch-N-Cook Range works just the way we said, at the same time you touch it to make sure it's real.

Frigidaire. Home Environment Division of General Motors.
THE LONGER YOU SMOKE.
THE MORE YOU'LL LIKE KOOl LONGS.

Those extra puffs in long-size cigarettes can taste extra hot. But Kool Longs are refreshing for all their length. They're the only ones with the taste of extra coolness.

LADY BE COOL.
Present a perfect holiday table

By Christine B. Roth

The secret to party-giving is good food plus good company in a beautiful setting. We opt for the buffet for entertaining ease and to showcase your decorating and culinary skills. Our Far East-inspired table above for a curry buffet is just a taste of the sparkling ideas that follow.
Adapt any room for a party, with your entertaining touches

Focus on your most inviting spaces; rearrange furniture to suit the number of guests. Choose accents to complement your menu. In the living room buffet at left (and on preceding page), lacquer ware, brass servers and batik floor cushions carry out the exotic mood. Curry and condiments add enticing aromas. Guests can move easily from the buffet to coffee and snack table setups around the room.

Grand finale in the foyer

Serve coffee and cordials (opposite) away from the clutter of dinner and the clatter of dishes. It gets your guests up for a breather and also lets you set up your last course ahead, before festivities begin. Wallpapered screen is a space-expanding wall extension.

Dining area for a “picnic”

Set out a variety of breads and fruits, some cheese, perhaps a pâté. (Why not try your own Pâté Maison?) Cherry tomatoes make a refreshing finger food. Place wine bottles in caddies for easy pouring, daisies in wine carafes for sunny accents. Napkins are trimmed in ribbon we pressed on with bonding web.
Put a room to work

In living room (right and opposite) sofas are pulled out from walls to flank the coffee table before the fire. Hearty vegetable soup, a meal in itself, is served with crisp green salad, home-baked black bread and red wine. Flatware is stashed in clear glass containers, so everything that is needed for self-service and dining is handy.

Make each table setting a beautiful still life

Everything should look irresistible. Be lavish in the amount of food you prepare, but keep your menu simple. With pretty appointments, whatever you serve will add up to a feast.

Cozy study in red

With cheery red as its bright, dominant color, this study (left) becomes a super party setting. A desk is replaced by portable round-top tables skirted attractively. Books in the étagère give way to candles, pasta and breadsticks, and the beginnings of a Tuscan feast. Bold tablecloth enhances patterned china; red handpainted flowerpots carry out the rich color theme. Large pots hold begonias in a centerpiece; small pots are breadstick servers.

Party table by Mary Ann Zimmerman
Personalize your party

Improvise as you arrange your buffet and party tables. Don’t hesitate to use unusual pieces, or old things you love, for serving. The way you set your table makes it personal—and special. The mood created is a reflection of you.

Warm up a nippy Sunday with brunch

This party starts in your kitchen, where guests pick up cranberry juice, melon, popovers filled with eggs and mushrooms to enjoy at table above. A dazzling dessert shelf offers breakfast cakes and confections.
Betty and Scott Briggs and daughter Michelle, 8, relax in upstairs family room (top). To build living room's massive fireplace (above), Scott hauled 10 tons of lava rock from a volcanic crater in southern Utah. He cut each rock with a special hammer and fit it tightly against the adjoining one to give the finished fireplace a solid-lava, seamless effect. Mammoth undertaking took him one solid month.
How one man built this spectacular home

Set in Utah's Hobble Creek Canyon, near Provo, this soaring 12-room A-frame took Scott Briggs just one year to complete. Scott, now 29, was a professional jet pilot for five years, then grew restless and sought the more down-to-earth challenge of designing and constructing his own home. With no real building experience, but with plenty of determination—plus part-time help from his wife, Betty, and a cousin—he did it. Today, Scott is a successful contractor, and this first project is his best advertisement.
Scott chose to build his own home because, as he explains, "I could control the quality better that way." With its beautiful woods and clean lines, it now stands as solidly as the mountains that surround it.

For more on the construction of the house, see page 96.
"We wanted a mountain home," says Scott, who designed the house to echo the surrounding mountains. Betty, who grew up in the area, and Scott, who was raised on a Montana ranch, both love the outdoors. Now, with Michelle, they can enjoy nature—and hiking, riding, skiing—all close to home. "We wanted the interior to be rustic and sturdy," says Betty. "It seems to fit country people better."

Their 35-foot-high A-frame comprises a living room, kitchen, laundry, family room, four bedrooms and baths, a sleep-in loft, storage rooms, a finished workroom and a two-car garage. The living room (opposite and right) has rosewood paneling and a 25-foot-tall window with a glorious view. Scott built both the stair banister and chandelier out of old cedar power-line poles trucked in from his dad's ranch in Montana. He first cut the wood into eight-sided posts, then grooved it. Chandelier weighs 350 pounds and is 8 feet in diameter.

Furniture designed by Milo Baughman for Thayer Coggin. All furnishings available from Environment West, Salt Lake City, Utah. Interior design by Lee Stewart of Environment West and Evan Frances, A.I.D. Photographs by Maris/Semei.
The cookie house can be your merriest holiday decoration ever. Start with a kit you order (see coupon, page 98). Then embellish with homemade or packaged cookies and yummy confections. As a family activity, you'll find building this storybook house delicious old-fashioned fun.

Created in the American Home Kitchens, our cookie house makes a delightful table decoration. Its basis is a cardboard house form 12 inches high. Clapboards and chimney, window and door decor are homemade cookies you attach with special frosting (kit has recipes and directions). Roof and ridged pole cookies are packaged. A peanut-brittle path leads to the door, and other candies add colorful trim. Trees are paper cones covered with green sugar; snow is salt and sugar crystals.

Ben Swedowsky
"My kitchen is home to me," says Dinah Shore—singer, TV hostess, cook. And her newly remodeled kitchen is a warm, comfortable place, where she can happily whip up anything from a barbecue to a gourmet meal. More on Dinah's kitchen on page 98.

The pride of Dinah's well-equipped kitchen is the giant commercial gas range and griddle (opposite) with its glowing copper pots and pans. Dinah puts her two spacious ovens to good use (left). Behind her is a dining nook lined with windows. Preparing breakfast (below, left), Dinah makes toast in a space-saving toaster that folds back into wall. Food center (below) gives Dinah easy access to small appliances. All are run by counter-top mechanism.

Long kitchen is beautifully organized for easy work flow and for serving frequent meals in dining nook.
Take a measure of

Nuts

By Frances M. Crawford

Are you one of those who, like most of us, cannot resist dipping repeatedly into a bowl of nuts—walnuts, almonds, peanuts, pecans or any other kind, shelled or unshelled? If so, you’re sure to find our six dreamy desserts equally irresistible.

For each owes its unique appeal and flavor to the nuts used as an ingredient. The recipes for these and other sweet sensations begin on page 82, and all the nuts you’ll need should be in plentiful supply now on your supermarket shelves.

Irwin Horowitz
Shopping Information, page 91
2
This feathery, melt-in-your-mouth almond-sherry cake is a blend of nut, fruit and wine flavors. Topped with frosting and almonds, it becomes a meal-end delight.

3
Here's a new way you can make that traditional holiday-season favorite, pumpkin pie. For super taste and glamour, bake it in a nut crust and crown with nut brittle.

5
Here's sinfully rich baklava, of Middle Eastern origin. Its pastry layers hide a mixture of almonds and raisins, which you drench with honey syrup after baking.

6
This delicate walnut cake is truly versatile. You can count on it to climax an elegant dinner, or serve it to accompany just coffee or tea. It's a winner anytime.
Roast Duckling
with Peach Sauce

Roast Duckling
with Peach Sauce

3 ducklings (4 to 5 pounds each), thawed, if frozen
Salt
1/2 cup California sauterne
1 can (10 1/4 ounces) condensed chicken broth
1 can (1 pound 12 ounces) sliced peaches, drained and juice reserved
1 tablespoon lemon juice
1 teaspoon cornstarch
2 tablespoons California sauterne
3 cups cooked white or brown rice

Remove all loose fat from cavities of ducklings. Cut off wings at elbows. Cut wing tips, necks and giblets into 2-inch pieces; reserve. Prick skin of ducklings at 1/2-inch intervals along legs, back and lower breast to let fat escape during roasting. Heat oven to 450°.

30 minutes. Pour fat from pan. Turn birds on sides. Roast 15 minutes. Turn ducklings on other sides. Roast 15 minutes. Turn ducklings breast up. Roast 10 minutes or until juices run clear when bird is lifted with 2-tine fork. Remove ducklings from pan. Untruss. Let rest for 1 hour.

Dry ducklings with paper towels. Sprinkle cavities with salt. Truss birds: Tie legs together with clean, white cord; bring cord along side and around neck; tie securely. Put chopped, reserved pieces in shallow roasting pan. Set birds on top, breast up. Roast for

Remove fat from pan. Add 1/2 cup wine, chicken broth, reserved peach juice and lemon juice to pan. Bring to boiling. Simmer 5 minutes. Blend cornstarch and 2 tablespoons wine. Stir into sauce in pan. Cook 2 minutes. Correct seasoning. Strain into saucepan. Reserve.

Remove fat from pan. Add 1/2 cup wine, chicken broth, reserved peach juice and lemon juice to pan. Bring to boiling. Simmer 5 minutes. Blend cornstarch and 2 tablespoons wine. Stir into sauce in pan. Cook 2 minutes. Correct seasoning. Strain into saucepan. Reserve.
Consider roast duckling for your holiday feasting with family and friends. Our recipe assures you beautifully crisp, golden results, as below. And our easy, new step-by-step method of boning the birds before serving eliminates intricate and often troublesome tablesise carving. Choose appropriate accompaniments from page 76, a dessert from pages 72-73, a dry white wine for a superb dinner.

To prepare a duckling for serving, start at the front of the bird and, holding it firmly with one hand, grasp and lift the meat with the other. Pull the whole side away from the carcass gently. The meat should separate from the rib cage without any trouble.

To carve a duckling, first cut around wishbone with a sharp knife; then pull out bone with fork or your fingers.

Make an incision down each side of breastbone. Turn bird over and make an incision down either side of backbone.

6 Turn the duckling and remove meat from other side of rib cage in the same manner. Repeat this procedure with the remaining two birds. (Use carcasses to make soup.)

Mound the hot, cooked rice on a heatproof serving platter. Arrange duckling halves over rice. Garnish with peach slices. Place in 350° oven for 10 to 15 minutes to heat through. Reheat sauce. Spoon a small amount of sauce over duckling halves and peach slices. Pour remaining sauce into a sauceboat and serve separately. Garnish ducklings with watercress, if desired. Makes 6 servings.
Embellishments for your feast

By Lucy Wing

Add delectable new touches to your traditional holiday entertaining this year. We have ideas for every course as you can see by the preceding four pages—to make your dining memorable. Recipes for dishes shown, plus others, begin on page 82.
Your husband will think
Peas and Potatoes are more interesting
than peas. Or potatoes.

Just plain peas aren't very interesting. Same goes for just plain
potatoes. No wonder your husband doesn't notice them.

So we combined peas, potatoes and a creamy rich sauce. The
result is an entirely new vegetable, that's
interesting enough to get noticed.

That's the story behind all Birds Eye®
Combinations. Think of them as vegetables
with a little help from their friends.

Birds Eye® Combinations
The first vegetables your husband
might even notice.

(Above photograph is 3 times actual size.)
The sponge cake, a member of the foam-cake family, contains no shortening and is leavened by air that is beaten into the eggs. Originally, its rising depended completely on the air, but in time, recipes came to include baking powder, possibly because cooks wanted some extra assurance of success.

The handling of the eggs, the sponge cake's chief ingredient, is crucial to its success.
- About 1 hour before you mix your cake, remove eggs from refrigerator, break them carefully and separate whites from yolks. Eggs separate more easily when they are cold.
- Cover the whites and let them stand until they are at room temperature. They will beat up faster and to greater volume than when chilled. Cover and refrigerate the yolks.
- The air you beat into the whites expands in baking and gives you a high, light cake. When you combine whites with the other ingredients, you must not lose the air. To do this properly, fold them together carefully: Put part of yolk mixture onto beaten whites.

Cut down through center with a rubber scraper, draw it across bottom and up side of bowl, bringing some of the mixture with it. Give bowl a quarter turn; repeat. Continue folding and turning bowl until all yolk mixture is incorporated.

**Sponge Cake**

<table>
<thead>
<tr>
<th>Sponge Cake</th>
<th>1½ cups sifted cake flour</th>
<th>¾ cup sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 teaspoon baking powder</td>
<td>6 egg yolks</td>
</tr>
<tr>
<td></td>
<td>1 teaspoon salt</td>
<td>¾ cup sugar</td>
</tr>
<tr>
<td></td>
<td>6 egg whites</td>
<td>2 teaspoons grated lemon peel</td>
</tr>
<tr>
<td></td>
<td>½ teaspoon cream of tartar</td>
<td>1 tablespoon lemon juice</td>
</tr>
<tr>
<td></td>
<td></td>
<td>¼ cup water</td>
</tr>
</tbody>
</table>

1. Heat oven to 325°.
2. Sift flour, baking powder and salt together. Set aside.
3. Put egg whites and cream of tartar into large bowl of mixer.
4. Beat at medium speed just until egg whites are foamy.
5. Sprinkle ¾ cup sugar, about 2 tablespoons at a time, over egg whites. Beat at high speed a few seconds after each addition, scraping side and bottom of bowl occasionally with a rubber scraper.
6. Continue beating until all sugar has been added and the mixture (meringue) forms stiff, straight, glossy peaks when you lift the beaters.
8. Beat in ¾ cup sugar gradually until mixture is light and fluffy.
9. Mix lemon peel, juice and water in small bowl.
10. Add sifted dry ingredients and lemon-juice mixture alternately to egg-yolk mixture, blending well after each addition.
11. Pour about ½ egg-yolk mixture onto meringue. Fold in gently as directed just until the two are blended. Repeat with remaining egg-yolk mixture.
12. Pour into ungreased 10×4-inch tube pan with removable bottom, pushing batter gently from bowl with rubber scraper.
13. Cut through batter gently with rubber scraper to prevent air pockets. Smooth and level batter carefully around center tube and side of pan.  
14. Bake 60 to 65 minutes or until cake is golden and springs back when touched lightly with finger.
15. Remove from oven. Invert pan and set in funnel or neck of bottle. Let stand until completely cool.
True.

Easy on your mind. Easy on your taste.

Cigarette after cigarette, True’s low tar and nicotine never tastes harsh or rough. Just the opposite. True tastes good and easy. And because True is so low in tar and nicotine, every cigarette is as easy on your mind as it is on your taste. Think about it.

Nuts

[continued from page 72]

KEY TO NUTRITION RATINGS

To assist you in meal planning, each of our recipes lists not only the number of servings, but also the calorie (cal.), protein (P.), fat (F.) and carbohydrate (C.) content one serving provides. A recipe will also be designated a vitamin source if a serving supplies 20 percent or more of the recommended daily allowance.

Rum Buns

(pictured on page 72)
1 package active dry yeast
2 tablespoons lukewarm water
3 tablespoons shortening
1/4 cup sugar
1 1/2 teaspoons salt
1 egg, beaten
2 1/2 cups sifted all-purpose flour
3 tablespoons softened butter or margarine
Rum Syrup (recipe follows)

Dissolve yeast in warm water; reserve. Scald milk; add shortening, 1/2 cup sugar and salt. Stir until blended; cool to lukewarm. Add egg and yeast; beat well. Add flour; beat until smooth. Turn dough out onto lightly floured board. Knead until smooth, about 15 to 20 turns. Place dough in greased bowl; turn dough over to bring glazed surface to top. Cover bowl. Let rise about 1 hour or until approximately doubled in bulk.

Roll dough out on lightly floured board to a 18x12-inch rectangle. Brush gently with softened butter or margarine; sprinkle with 1/4 cup sugar, cinnamon and chopped pecans. Roll up dough firmly, starting at the long side. Press seam to seal. Cut into 14 slices with sharp knife or scissors. Arrange rolls, cut sides down, in well-buttered 9-inch round cake pan. Cover; let rise about 50 to 60 minutes or until about doubled in bulk. Heat oven to 400°. Bake 18 minutes. Remove from oven.

Spoon Rum Syrup over top, lifting buns to allow syrup to run to bottom of pan. Return to oven. Bake 6 to 8 minutes or until buns are rich golden brown. Let stand in pan 5 minutes or two; invert onto serving platter. Serve warm.

Rum Syrup

1/4 cup honey
1/4 cup sugar
3 tablespoons butter or margarine
1/2 cup finely chopped pecans
1/4 cup amber rum

Combine ingredients. Heat, stirring constantly, until sugar is dissolved and mixture is well blended. Cool slightly.

Orange-Pecan Cake

(pictured on page 72)
3 1/2 cups sifted cake flour
2 teaspoons baking soda
1 teaspoon salt
1/2 cup butter or margarine, softened
1/2 cup shortening
1 1/2 cups sugar
4 eggs
1 1/2 cups buttermilk
1 teaspoon grated orange peel
2 cups very finely chopped pecans

Butter Cream Frosting (recipe follows)

Heat oven to 350°. Grease three 9-inch round cake pans. Soften flour, baking soda and salt together. Cream butter or margarine, shortening and sugar in large mixer bowl; beat in eggs. Add sifted dry ingredients alternately with buttermilk; begin and end with flour. Stir in orange peel and finely chopped pecans. Divide batter among prepared pans. Bake 25 to 30 minutes or until cake springs back when touched lightly with fingertip. Remove from oven; cool in pans 5 minutes. Turn out onto cake racks; cool completely. Fill and frost with Butter Cream Frosting. Garnish cake with pecan halves, if desired.

Butter Cream Frosting

3/4 cup butter or margarine
2 teaspoons vanilla
6 cups sifted confectioners' sugar
(about 1 1/2 pounds)
5 to 6 tablespoons milk or cream

Blend butter or margarine, vanilla and about 1/2 the sugar. Beat in remaining sugar alternately with milk or cream, adding just enough to make good spreading consistency.

French Walnut Cake

(pictured on page 73)
1 1/2 cups butter or margarine
6 eggs, separated
1 teaspoon salt
1 1/2 teaspoons cream of tartar
1/4 cup confectioners' sugar
1 teaspoon vanilla
1 1/2 teaspoons rum flavoring
1 1/2 cups flour
1 cup chopped walnuts

Rum Sauce (recipe follows)

Grease and flour 2 1/2-quart fluted ring mold. Heat oven to 350°. Melt butter or margarine; cool. Beat egg whites, salt and cream of tartar until soft peaks form. Beat in confectioners' sugar gradually; beat until stiff but not dry (do not overbeat); reserve.

Beat egg yolks slightly. Add granulated sugar and flavorings; beat until thick and creamy. Sprinkle flour over egg whites; fold in gently. Fold together lightly until mixture is about half blended. Add melted butter or margarine and walnuts. Continue folding until just blended (do not overblend). Pour into prepared pan.

Bake 40 to 45 minutes or until cake springs back when touched lightly with fingertip. Remove from oven; cool in pan 10 minutes. Make many small holes in cake with thin skewer. Spoon Rum Sauce slowly over cake, allowing sauce to seep down into cake. Turn out onto serving plate; cool. Dust top with confections' sugar, if desired.

Rum Sauce

1 1/4 cups granulated sugar
1 cup water
Dash of salt
1/2 cup rum

Combine sugar, water and salt; simmer 10 minutes; cool. Stir in rum.

Baklava

(pictured on page 73)
2 cups blanched almonds
3/4 cup sugar
1 tablespoon grated lemon peel
1/2 cup golden raisins
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup sweet butter, melted
1 package (1 pound) commercial filo dough

French Walnut Cake

(pictured on page 73)
1 1/2 cups butter or margarine
6 eggs, separated
1 teaspoon salt
1 1/2 teaspoons cream of tartar
1/4 cup confectioners' sugar
1 teaspoon vanilla
1 1/2 teaspoons rum flavoring
1 1/2 cups flour
1 cup chopped walnuts

Rum Sauce (recipe follows)

Grease and flour 2 1/2-quart fluted ring mold. Heat oven to 350°. Melt butter or margarine; cool. Beat egg whites, salt and cream of tartar until soft peaks form. Beat in confectioners' sugar gradually; beat until stiff but not dry (do not overbeat); reserve.

Beat egg yolks slightly. Add granulated sugar and flavorings; beat until thick and creamy. Sprinkle flour over egg whites; fold in gently. Fold together lightly until mixture is about half blended. Add melted butter or margarine and walnuts. Continue folding until just blended (do not overblend). Pour into prepared pan.

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Libbey brings out more in glass.

Libbey brings out more in you. Decorate an egg on the inside. Libbey Glass shows your imagination. Serve a good, simple wine superbly. Libbey Glass shows your style. Let your love of warm country colors and textures bloom in glass, let your gift for giving come through in glass. Libbey makes it all so natural. Libbey brings out more in glass than anybody.
Almond-Sherry Cake
(Made on page 73)
1 1/2 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup ground blanched almonds
1/2 cup softened butter or margarine
1 cup sugar
3 egg yolks
1 teaspoon grated orange peel
1/2 cup dry sherry
3 tablespoons milk
2 egg whites
Orange Cream Frosting (recipe follows)
Heat oven to 350°. Grease and flour 8-inch springform pan. Sift flour, baking powder and salt together. Add dry ingredients alternately with sherry and milk to creamed mixture. Stir in flour and nuts. Spread in prepared pan. Bake 45 to 50 minutes or until cake springs back when touched lightly with fingertip. Remove from oven; remove from pan. Cool completely. Frost With Orange Cream Frosting; garnish with sliced almonds, if desired.

Almond Coffee-Cake Ring
(Made on page 77)
Makes 12 servings. Each serving: 293 cal.; 5 gms. P.; 13 gms. F.; 40.5 gms. C.
1 package active dry yeast
1/2 cup warm water
1 egg
2 tablespoons granulated sugar
1 teaspoon salt
2 1/2 cups packaged biscuit mix
3 tablespoons softened butter or margarine
3 tablespoons brown sugar
1/2 cup chopped candied cherries
3/4 cup golden raisins
1 cup almond halves
Sugar Glaze (recipe follows)
Dissolve yeast in water. Add egg, granulated sugar, salt and biscuit mix. Beat vigorously 2 minutes. Turn out onto lightly floured board. Knead until smooth (about 25 times). Roll to rectangle about 16x10 inches. Spread gently with softened butter or margarine; sprinkle with brown sugar, cherries, raisins and almonds. Roll up tightly, beginning at the wide side. Pinch edge of roll into dough to seal well. Place roll, seam side down, on cookie sheet. Shape into ring; pinch ends together. Cut slashes with scissors about 3/4 way through ring at 1-inch intervals. Turn each section on its side, spiral side up. Cover with clean towel. Let rise about 1 hour or until almost doubled in bulk. Heat oven to 375°. Bake 18 to 20 minutes or until golden brown. Drizzle with Sugar Glaze. Sprinkle with sliced almonds, if desired.

Sugar Glaze
1/2 cup confectioners' sugar
1 tablespoon milk
1/2 teaspoon vanilla
Combine all ingredients, blending until smooth.

Nut Brittle (recipe follows)

Nut Brittle
1 cup sugar
1 cup chopped pecans or walnuts
Butter a cookie sheet well. In heavy skillet melt sugar slowly until light golden brown. Add nuts quickly; stir well. Turn out onto buttered cookie sheet. Cool. Place in plastic or heavy bag and crush with rolling pin.

Brazilian Fruit Bread
(Made on page 73)
3 cups packaged biscuit mix
1/2 cup sugar
1/2 cup all-purpose flour
1/2 teaspoon cardamom
1/4 teaspoon salt
1 egg
1 cup milk
1 cup golden raisins
1 cup dried apricots, cut up
1 cup chopped Brazil nuts or filberts
Heat oven to 350°. Grease and flour 9x5x3-inch loaf pan. Combine dry ingredients. Add egg and milk; beat vigorously about 1/2 minute. Stir in fruits and nuts and spread in prepared pan. Bake 55 to 60 minutes or until cake tester inserted in center comes out clean. Remove from oven; remove from pan. Cool. Wrap in aluminum foil or plastic wrap; store overnight to mellow flavors.

Candy Spiced Peanuts
Makes 3 cups. Each serving: 35 cal.; 1.2 gms. P.; 2 gms. F.; 2.9 gms. C.
1 egg white
1 teaspoon water
1 1/2 cups salted peanuts
1/2 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
Heat oven to 250°. Beat egg white and water until frothy. Add nuts; stir to coat well. Blend sugar and spices; add to nuts. Mix well. Spread nuts out on oiled shallow baking pan. Bake, turning nuts over every 15 minutes, 1 hour or until candy coating hardens on nuts. Cool completely.

Embellishments
continued
Liver Puffs
(Made on page 76)
Makes 4 dozen. Each puff: 59 cal.; 1 gms. P.; 5 gms. F.; 1.9 gms. C.
1 package (10 ounces) frozen ready-to-bake patty shells, partially thawed
1 egg yolk
2 teaspoons water
2 cans (4 3/4 ounces each) liverwurst spread
1/3 cup softened butter (do not use margarine)
1/2 teaspoon leaf thyme, crumbled
1/8 teaspoon pepper
1 teaspoon brandy or dry sherry
3 large pitted ripe olives
Heat oven to 400°. Roll patty shells. 1 at a time, on lightly floured board to a 5x9-inch rectangle. Cut out rounds and close together as possible with a 2 1/4-inch fluted cookie cutter. Place rounds 1/2 inch apart on ungreased cookie sheets. Handle carefully to keep dough round. Discard scraps. Score or lightly cut out center of each dough round with a 1-inch cutter, but do not remove center piece. This will keep dough from puffing too much in the center.
Combine yolk and water. Brush over rounds. Bake 8 to 10 minutes or until puffed and golden. Remove from cookie sheets. Cool. Store in airtight container, if made ahead. Day before serving, combine liverwurst, butter, thyme, pepper and brandy or sherry. Chill mixture until firm enough to hold its shape. Spoon some into pastry bag fitted with a star tip. Pipe onto puffed shells. Repeat until all mixture is used. Cut olives into 1/4-inch rounds or pieces. Garnish center of puffs with olive. Place liver puffs in single layer on serving platters or in pan to store. Cover with plastic wrap. Refrigerate until ready to serve.
The textured weave in sun-drenched colors.

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Discover Aquarius at most larger Sears, Roebuck and Co. stores and in the catalog. And nowhere else.
Parsley- and Cheese-Dipped Fingers
(pictured on page 76)

4 eggs
2.8 gms. F.; J7 gms. C.

4 cups milk
1/4 cup minced parsley

1 cup water
1/2 cup butter or margarine
1 cup all-purpose flour

Jellied Citrus Salad
(pictured on page 76)

4 cups boiling water
4 cups chicken broth
2 tablespoons seasoned salt
1/2 teaspoon salt

Carrot Nibblers
Makes 3 dozen. Each one: 15 cal.; 1 gm. P.; 9 gm. F.; 57 gm. C.

1 cup pot or uncreamed cottage cheese

3/4 cup finely grated carrots
Combine cheeses, chives and salt in bowl. Place carrots on paper towels. Pat dry. Using teaspoon, drop 1-inch spoonfuls of cheese mixture, about 6 at a time, over carrots. Roll cheese into balls while coating them with carrots. Place in single layer on serving platter. Cover with plastic wrap. Refrigerate until serving time.

1 package (3 ounces) cream cheese
1 tablespoon chopped chives
1/4 cup grated Parmesan cheese

1/4 teaspoon salt

Baked Butternut Squash with Carrots

4 butternut squash (about 1 pound each)
2 tablespoons softened butter or margarine
1 egg, beaten
1/2 cup brown sugar, firmly packed
1/2 teaspoon salt
1 can or jar (about 1 pound) whole baby or whole cut carrots, drained well
1 teaspoon sugar

Parsley* and Cheese-Dipped Baked Butternut Squash
(pictured on page 76)

1/2 teaspoon ground cinnamon
2 tablespoons all-purpose flour
1/2 cup grated Parmesan cheese
1/2 cup chicken broth
1/3 cup light cream
1/8 teaspoon salt

Mushroom Bisque

1/4 cup butter or margarine
1/4 cup finely diced mushrooms, sliced
1/2 cup water
1 can (10 1/4 ounces) condensed cream of potato soup
1 can (13 fluid ounces) evaporated milk
1/2 teaspoon salt
1/4 teaspoon pepper

Spiced Cranberry Apples
(pictured on page 76)
Makes 12 servings. Each serving: 209 cal.; .27 gm. P.; .45 gm. F.; 52.6 gms. C.

1 package (1 pound) fresh cranberries
1 bottle (16 fluid ounces) light corn syrup
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
6 small green cooking apples, pared, halved and cored (about 2 pounds)
1 tablespoon all-purpose flour
1 tablespoon water
1 teaspoon grated lemon peel

Creamed Hearts of Celery
(pictured on page 76)

2 bunches celery
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/2 teaspoon salt
1 cup chicken broth
1/4 cup light cream
Paprika
1 tablespoon chopped chives

To prepare celery in advance, cut celery in water 5 minutes. Drain; arrange, cut side down, on serving platter. Spoon sauce over celery. Sprinkle with paprika and chives.

Melt butter or margarine in large saucepan over medium heat. Sauté mushrooms 3 minutes, stirring constantly. Reserve some slices for garnish, if desired. Stir in water, undiluted soup, milk, salt and pepper. Pour mixture into blender container; cover. Blend until smooth. Refrigerate mixture here if making it ahead. Return mixture to pan. Cook over low heat until heated through. Garnish with sliced mushroom and chopped parsley, if desired.

Cut leaves from celery, leaving 6-inch-long bunches. Remove outer stalks (use in another recipe). Wash celery hearts thoroughly. Cut bunches in 1/2 lengthwise. Bring 1-inch depth of water to boiling in large kettle. Add celery. Return water to boiling. Cover celery until just tender. While celery cooks, melt butter or margarine in saucepan over low heat. Add flour and salt. Cook until bubbly. Stir in chicken broth. Add apples. Cook 5 minutes more or until apples are just tender. Combine cornstarch and water. Stir into cranberry mixture. Cook until mixture is thickened, stirring constantly. Boil 1 minute. Remove from heat. Stir in lemon peel. Spoon into bowl. Cover; refrigerate until cold. The sweetness of this relish will vary according to the fruits used. So if a sweeter relish is desired, add sugar to taste.

Drain until smooth. Refrigerate mixture here if making it ahead. Return mixture to pan. Cook over low heat until heated through. Garnish with sliced mushroom and chopped parsley, if desired.

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All menthols promise a fresh, cool taste. But there's only one menthol with a dash of lemon freshness. So it tastes fresher than the others and gives you a smoother cool. Twist. The one and only lemon menthol.

Twist
LEMON MENTHOL 100'S

Continued

**Green Pea and Potato Puree**


1 cup water
1 chicken bouillon cube or 1 envelope instant chicken broth mix
1 package (10 ounces) sweet peas
1 package (8 ounces) frozen green peas with cream sauce, thawed slightly
1/2 of 2-pound package frozen Southern-style hash brown potatoes (about 4 cups)
1 teaspoon salt
1/4 teaspoon pepper
2 egg yolks

Bring water to boiling in large saucepan. Add bouillon cube or envelope in instant broth. Stir until dissolved. Add peas and potatoes; cover. Cook over low heat until vegetables are tender, stirring frequently. Stir in salt and pepper. Heat oven to 350°. Place 1 egg yolk and 1/2 the mixture in blender container. Blend until smooth, stopping and stirring frequently with rubber spatula. Turn mixture into a greased 1-quart baking dish. Repeat with other half of mixture and yolk. Bake 25 minutes or until heated through.

To prepare puree ahead, proceed as above and turn mixture into greased baking dish. Cover dish with aluminum foil or plastic wrap and refrigerate. Before serving, uncover and bake at 350° until heated through. Increase baking time as it will take longer than the 25 minutes recommended above.

**Cauliflower Relish**

(picture on page 76)


1 head cauliflower (about 2 pounds)
3/4 cup pure vegetable oil
1/2 cup white wine vinegar
2 teaspoons salt
1 teaspoon leaf oregano, crumbled
1/2 teaspoon sugar
1/4 teaspoon pepper
1 clove of garlic, crushed
1 can (about 6 ounces) pitted large ripe olives, drained
1 green pepper, seeded and cut into 1/4-inch strips

Remove outer leaves and stalks from cauliflower. Trim off any blemishes on flowerets; wash well. Cut head or separate into flowerets. Bring oil, vinegar, salt, oregano, sugar, pepper and garlic to boiling in large saucepan. Add flowerets. Cover. Cook over low heat about 8 minutes or until flowerets are tender, stirring occasionally. Discard garlic. Add olives and green pepper. Transfer to bowl. Cover; chill. Drain before serving.

**Food questions you ask**

When making a white sauce, what proportions of butter or margarine flour and milk are needed to produce 1 cup each of thin, medium and thick sauce?

(Mrs.) H. J. Kenyon  Akron, Ohio

You will need 1 cup of milk and the following: Thin—1 tablespoon flour, 1 tablespoon butter or margarine; medium—2 tablespoons of each; thick—1/4 cup of each.

What is the difference between ice cream and ice milk?

(Mrs.) Sally Gaynor  Brockway, Pa.

Both of these dairy products are a mixture of sugar, butterfat, nonfat milk solids, various flavorings and stabilizers. Ice cream has the highest fat content—most commercial brands contain 10 to 16 percent fat—and has been aged, frozen and hardened. Ice milk is a frozen dessert similar to ice cream, but has about half the fat and nonfat milk solids. It is often served in its soft state at refreshment stands under various trade names.

Why do my low-calorie recipes list margarine and butter as alternatives when my calorie chart says margarine has 66 calories per tablespoon and butter has 100?

Ruth Ashley  Essex, Md.

Both butter and margarine contain 100 calories per tablespoon; your chart is incorrect. Perhaps the figure given refers to whipped margarine. Both whipped margarine and whipped butter have up to 35 percent fewer calories per tablespoon because air has been whipped in.

How can I refresh day-old rolls?

Oven-warming only makes them harder than they were before.

K. Grove  Hampton, Va.

Put the rolls in a brown paper bag, dampen the bag under a faucet and then pop it into a warm (300°) oven for 10 to 15 minutes. When they come out, the rolls will be as warm, soft and tasty as they were the day you bought them.

Direct any questions you have about food, food products and food preparation to: Food Questions You Ask, American Home, 641 Lexington Ave., New York, N.Y. 10022.
Now that I see these photographs of me side by side, I realize what a tremendous difference coming down to 138 pounds has made in my appearance. And my outlook on life, too.

The thought of wearing a bathing suit made me lose 66 pounds.

By Mavis Molina — as told to Ruth L. McCarthy

From my own personal experience, I know there's nothing quite like being lonely, homesick and snowbound to turn a person's appetite on. In my case, I ate everything in sight and wound up weighing 204 pounds.

You see, I'm English by birth, married to an American Air Force man. Happily for me, our first years together were spent "at home" near my parents. But soon after our third child was born, we were transferred to the States. We had hoped to be sent to Florida, because I love the sun and swimming so much. But instead, we ended up in North Dakota.

I don't think I've ever felt so lonely in my life. Not that the people were unfriendly. But drifts of snow separated the 18 houses on the base and instead of ploughing out to visit neighbors, I stayed indoors, eating and fussing over the children from December until almost June.

I didn't have a scale or a full length mirror at the time. And although my jeans were getting tighter, I had no idea how big I really was until the summer thaw came. My parents had arrived for a visit about then, and one day we drove 35 miles into the nearest town for a look around.

That's when I saw a reflection of myself in a store window. I was so huge, I nearly died. Why, the very thought of my getting into a bathing suit made me shudder.

Right then I knew that I had to take some action. So I walked into a drug store and bought a bathroom scale and a box of Ayds®, the chocolate mint kind. You see, while I was snowbound, I'd read those stories of people who'd lost weight on the Ayds plan. And since I'd learned that Ayds Reducing Plan Candy contains vitamins and minerals, but no drugs, I wasn't afraid to start on the plan the next day.

I took one or two Ayds before each meal with a hot drink, and they really helped me cut down on what I ate. For breakfast, I'd have an egg and sometimes bacon. At noon, I'd have Ayds and coffee and maybe a chef's salad. For dinner, I'd have my Ayds and coffee again, then eat what the rest of the family did, but much smaller portions. And in the evening, instead of a piece of cake, I'd have a couple more Ayds. Soon the weight started coming off. The first two weeks on the Ayds plan, I lost nearly eight pounds. Then I tapered off to two pounds a week and later one pound, until at the end of the year I'd lost 66 pounds.

I think I ought to mention that during the time I was losing weight, we moved from North Dakota to Panama City, Florida, which gave me even more incentive to reduce.

You see, I couldn't stand the idea of being a fat blob on a beach of bikini-slim women. But that Ayds plan worked beautifully for me and it brought a lot of sunshine into my life.

One last thing. And I say this for the benefit of people like me who overeat when they get upset. Ayds are marvelous for controlling your appetite, whether you want to lose a little weight or a lot. I know, because several months ago my husband went off on a special tour of duty and loneliness moved right in on me. I immediately began to overeat and put on pounds again. But this time, thank goodness, I knew what the Ayds plan could do. In very short order, it made my bathing suit look great on me again.
heavily floured. Roll or pat to \( \frac{1}{4} \)-inch thickness. Cut with a well-floured double cutter or 2 sizes of biscuit cutter. Dry on absorbent paper; doughnuts will absorb less fat when frying.

Any kettle serves for deep frying; never fill more than half full. Heat fat gradually. For judging temperature, use a frying thermometer, no other. Nothing is more important in frying than proper temperature. To cook: One at a time, slide the doughnuts into the fat at the side of the kettle.

Each doughnut takes about 3 minutes to cook. Never crowd the kettle. Add one at a time at about 15-second intervals for the first six doughnuts. Turn each as soon as brown on one side; it will usually rise at this point. When done, remove with a fork or tongs and place on absorbent paper to drain. Replace it immediately with an uncooked one to keep fat at an even temperature. When doughnuts cool, dust with sugar. Or glaze them.

Sour Cream Doughnuts

About 36
Preheat deep fryer to 370°.
Beat well:
3 eggs
Add, slowly, beating constantly:
1 \( \frac{1}{2} \) cup sugar
Stir in:
1 cup cultured sour cream
Sift before measuring:
4 cups all-purpose flour
Resift with:
1 teaspoon soda
2 teaspoons double-acting baking powder
\( \frac{3}{4} \) teaspoon cinnamon or 1 teaspoon grated lemon rind
\( \frac{1}{2} \) teaspoon nutmeg
\( \frac{3}{4} \) teaspoon salt
Mix moist and dry ingredients. Fry.

Sweet Milk Doughnuts

About 36
Preheat deep fryer to 370°.
Beat:
2 eggs
Add slowly, beating constantly:
1 cup sugar
Stir in:
1 cup milk


So chocolatey...so nutty...so simple!

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Almond Brownies

Give Betty Crocker brownies this glamour treatment for tonight's dessert. Add a half cup of sliced crisp Blue Diamond Almonds to Betty Crocker traditional Fudge Brownies...the rich, chewy, old-fashioned kind. Sprinkle additional sliced almonds generously on top of brownies before baking. After cooling, add a snow cap of toasted almond ice cream to each brownie serving. Then drizzle on some chocolate syrup. Fabulous!
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- add not a single pound to their figures, even though they add a dozen, twenty or thirty candles to their birthday cakes!
- rinse so much shine into their hair that it has to be powdered over so it doesn't gleam into the TV cameras!
- smooth out ugly veins from their hands and feet, in exactly the same way that they smooth out ugly lines from their necks and faces!
- keep their double-chin in bed when they get up in the morning, because they know the right way to wash—"pearlise" their skin, so you would never dream that they too suffered from blackheads, enlarged pores or acne!

These Beauty Secrets—and Dozens More—Just Like Them—Earn These Women Up To $100 An Hour! Now They Are YOURS For Only A Few Pennies Apiece!

What we are offering you, in fact, is the world's first "inside" manual on how ordinary women (with perhaps a slightly better face and a slightly better figure) can perform overnight into stunning beauties! With pounds carved painlessly off their figures! Years smoothed effortlessly off their faces! Every good feature perfected, and every bad feature either corrected or disguised!

And then—when the absolute exquisite face-figure has been created out of the raw girl who first came into the studio—this dazzling new physical beauty is then "frozen" against time and weight—gain-of-even-ounce for ten...twenty...even forty years!

For these great models are not born; they are made! (On page 10 of this eye-opening volume, you are taken behind-the-scenes in the most glamorous "glass-prison"—perhaps far faster than you've ever dreamed—check page 68 the moment you get this book.)

And how about strong, sexy teeth! Did you ever hear, for example, of the new sealants that can be applied to your teeth in seconds, to shield them from harmful bacteria! (See page 73.)

And glasses ate out too! Weak eyes, aging eyes, dull eyes can cost a model her career! These top models believe that most women take to glasses simply because of lazy eye muscles, just as most women take to girdles because of lazy body muscles! And if you want to escape the "eye-glass-prison"—perhaps far faster than you've ever dreamed—check page 68 the moment you get this book.

But these women made themselves slim, and made themselves beautiful—want far more cleverly and easily than you have ever dreamed. Let us prove that to you right now:

Take Slimming. For Example! How Would You Like To Eat What You Want, When You Want It—and Still Get A Better Figure Than Yours

Let us just quote one of the models whose "forever-young, forever-slim" secrets are revealed here! She says, quite frankly, "I positively adore food. And I never, but never, starve myself. Yet I weigh the same today as when I started modelling more than ten years ago." (Italics ours.)

Why? Because she uses the "Self-Maintaining Diet". The diet that's fun, that's the happiest of adventures! That actually tames, overnight, those sudden wild urges that destroy your figure! That re-educates your taste buds and your metabolism, so that you find yourself able to eat what you want, when you want it, far more cleanly and cleverly and as an ounce—and (at least at the beginning) losing as much as a pound a day!

Using this diet strategy, food becomes an ally rather than an enemy! It fills you up, but never out! Using this strategy, one model went from 140 pounds to 123 pounds in under a single month—and she still ate what she pleased on weekends.

Using this strategy, every other model (with the exception of one or two) who faithfully followed it for ten days lost six big pounds—on average! (Another a perfectionist) went from 133 to 97 pounds! Another, who was bottom-heavy, not only shed ugly pounds all over her body—but spot-exercised the flab right off her bottom to perfectly fit the dress she now does bulging suitably!

And This "Frozen Strenuousness" Is Only The Beginning Of The Stunning New Beauty These Top Models Can Give You Without Your Risking A Penny! For example:

Of all women, a successful model must always be a healthy, sexually vibrant, powerhouse of energy! She must be able to "turn on the dazzling" at a moment's notice—despite the fact that she has been dashing all over the city, losing pounds of clothes, a make-up kit, and often a wig box! Here are the "glamour vitamins" that turn on such amazing stores of physical vitality—ready to go to work for you within seconds after you read page 42!

Nor can an $80-an-hour model afford the slightest trace of dandruff! After trying all the expensive treatments and preparations, here's how they simply rinse the ugly flakes away, at home, in seconds—for pennies! (Page 63.)

And glasses are out too! Weak eyes, aging eyes, dull eyes can cost a model her career! These top models believe that most women take to glasses simply because of lazy eye muscles, just as most women take to girdles because of lazy body muscles! And if you want to escape the "eye-glass-prison"—perhaps far faster than you've ever dreamed—check page 68 the moment you get this book.

And how about strong, sexy teeth! Did you ever hear, for example, of the new sealants that can be applied to your teeth in seconds, to shield them from harmful bacteria! (See page 73.)

SPECIAL BONUS SECTION: Tips from top hand models that may solve your rough, red problem forever! They say bluntly that there is simply no excuse any longer for hands that are anything else but silken smooth—and nails that are as strong as steel! One glance at the "magic" hand exercises on page 81 may convince you, for good!

PLUS, of course, the same "million-dollar-know-how" we sell you for well! Included in this natural-fruit way to keep their skin exquisitely white and fine-nored! And a simple little action that builds a natural-shield against calluses right into them!

These Models Say Old-Fashioned Huff-And-Puff Exercises Are OUT! You Want A 28-Inch Waist At Age Sixty—Do This Instead...

Just MOVE the way you're shown on pages 89 to 103...and watch inches seem to evaporate into thin air—as though you could practically "smile" them away! Here are special, super-effective slimmers for the stomach, legs, hips, calves, derriere, arms, bosom—and especially that embarrassing "belly-stomach" bludge that otherwise grows larger and larger! Also two startling "firmers-umpers" for neck lines and for bags under your eyes that you must try at once if you suffer from either one! Incidentally, if you want to smooth out lip wrinkles also, check page 101 at once!

And this is still just the beginning! We just don't have room here enough to mention all the professional beauty secrets revealed at last in this eye-opening book! For example:

How to eliminate muddy, bumpy-looking complexion with nothing but water...

How to get rid of "early morning wrinkles and bags" in minutes...

How to build a voice as seductive as your new body—a complete mini-course...

How to achieve the illusion of a near-perfect face (for example, if you have a receding chin, how to "add" it to in seconds)...

How to blend your own shampoo, skin creams and facials, that cost almost nothing, but far outperform the expensive kind...

And Much, Much More! But Read Them All—Prove Them All, From Cover To Cover—Without Risking A Penny!

This book is for people who want to get things done! You owe it to yourself to try it! We take no risk! Why not send in the coupon—TODAY!
Mortarless bricklaying saves 50%

Working without mortar is a time-saving shortcut. It enables you to build your own terrace, patio or garden walk easily, thus eliminating labor costs that can account for more than half the expense of any bricklaying job. First outline the area to be paved with stakes and string, then remove a layer of soil and grade the excavation to provide drainage. Tamp sand onto the excavated surface, lay your brick on top of it and sweep additional sand between the bricks.

Before putting bricks in place in the area you've excavated, make sure the soil on the bottom is firm yet porous enough to drain off surface water, and that drainage is away from your house. If you plan to lay brick on a nonporous cement slab, cover the slab with a 2-inch bed of sand that is sloped for drainage.

In time, brick paving spreads along its edges. To prevent this, we suggest building an edging of brick. Also, when laying brick in large spaces or on a slope, frame the area to be paved with wood—to establish an accurate guide to bricklaying.

The most effective aid to smooth and easy bricklaying is a grading-and-leveling board. This is a dual-purpose tool (drawings, above right) that helps you provide the proper base to lay brick on and then, when you turn it over, create a brick surface that is truly level. You can make this tool yourself, using a 1-by-6-inch board that's 1 foot longer than the short end of the area to be paved. Thus if you're paving a 9-by-15-foot patio, you'll need a 10-foot board.

Cut out 1½-inch corners in the board (as shown). Attach pieces of ¾-inch wood to the bottom of the leveling side. When board is used, these pieces rest on a wood frame or on the bare ground on either side of paving area—enabling you to level the pavement ¾ inch above the surface of the adjacent ground. This will allow for future settling.

Other tools you'll need for mortarless bricklaying: mason's string, hand level, wood stakes, hammer, rake, shovel, garden hose with fine-spray nozzle, heavy tamp (rent from a building-supply store) and, of course, brick and sand. For every 10 square feet you plan to pave, you'll need 50 brick and 1¼ cubic feet of sand.

If the area you pave is level, outline your project by driving wood stakes into the ground at intervals and stringing mason's line between them. Keep the line taut and as close to the ground as possible without touching it. Check the grade by holding your hand level along the string.

Now remove about 4 inches of soil, excavating 2 to 4 inches deeper along the periphery to provide a trough for your edging brick. Shovel and spread about 2 inches of sand into the excavation and trough—put down enough sand so the brick you lay will stand about ½ inch above adjacent surfaces. Rake and tamp sand; use the grading side of your grading-and-leveling board to shift the sand and achieve proper grade.

Lay edging brick first, setting down each brick on the narrow side or, for greater firmness, stand on end. The top of each brick should just touch the mason's line; that way you'll know the surface is level. Lay one course across the entire area. Lay bricks close together; tight, narrow joints are best. Use the leveling side of your grading and leveling board to check the surface before laying the second course—and so on. When surface is bricked, sweep sand into joints and wet down with fine spray. Repeat until joints are filled completely; then flush the entire surface clean with a heavier spray of water.

If the ground slopes, check the direction and angle of slope: A drop of 1 inch for every 5 feet of slope will provide good drainage. Use stakes and string as before to outline area and obtain grade. While excavating, move soil from upper part of slope to lower part. Smooth the surface and put down sand layer, as before. Check grade before laying brick.

For difficult jobs, you should build wood framing on two parallel sides of the area to be paved. The frame will be your guide to laying and leveling brick (as shown). Use 1-by-4 or 2-by-4 lumber. Nail wood stakes to the outside of each frame member; the tops of stakes should be ½ inches below the top edge of frame. Install framing on the inside of your excavation; hammer stakes and frame members into the ground so the brick you set down will rest ¾ inch above the frame—to allow for settling.

Building a simple garden walk requires an outline of stakes on each side and a line stretched between them. If the walk is to curve, sprinkle powdered white lime on the ground to make the curves. The width of the walk should be in multiples of either 4 or 8 inches, standard brick dimensions. If the area isn't level, determine the slope, as before. Remove about 4 inches of soil to make the curves. The width of the walk should be in multiples of either 4 or 8 inches, standard brick dimensions. If the area isn't level, determine the slope, as before. Remove about 4 inches of soil to make the curves. The width of the walk should be in multiples of either 4 or 8 inches, standard brick dimensions. If the area isn't level, determine the slope, as before. Remove about 4 inches of soil to make the curves. The width of the walk should be in multiples of either 4 or 8 inches, standard brick dimensions. If the area isn't level, determine the slope, as before. Remove about 4 inches of soil to make the curves. The width of the walk should be in multiples of either 4 or 8 inches, standard brick dimensions. If the area isn't level, determine the slope, as before. Remove about 4 inches of soil to make the curves. The width of the walk should be in multiples of either 4 or 8 inches, standard brick dimensions. If the area isn't level, determine the slope, as before. Remove about 4 inches of soil to make the curves.

Richard C. Sickler
Stitch
The pick
of the crop
in easy crewel kits

By Ann B. Bradley

Here is a harvest of stitchery for your yearround pleasure. Get ready for the New Year with our 14-by-22-inch crewel calendar (right); its fresh strawberry-and-daisy design is all you need to stitch. When 1973 is over, you can cut off the stamped calendar and reframe your crewelwork as a 14-by-12 inch picture, saving the blue frame for a 1976 calendar.

You can almost taste the crisp tang of autumn fruit in Don and Carol Henning's 20-by-14-inch "Apple Tree" on mellow homespun (bottom, right). Kits come with design stamped on fabric, yarns, needle instructions. Frames are easily assembled.

Cross-stitch a motto for all seasons on our 12-month sampler, 13½ by 10½ inches. Months are stamped add stitchery symbols.
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LESS THAN 42¢ EACH ORNAMENT!

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ORNAMENTS

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vel at the unique beauty of these lovely ornaments swinging from the Christmas tree! Each depicts one of the "twelve days of Christmas" as immortalized in the beloved Christmas carol. 12 drummers drumming, 11 lords a-leaping, 10 ladies dancing, 5 gold rings, 2 turtle doves—they are all there, ending as "your true loves gives to you" a partridge in a pear tree! Each diamond-shaped ornament is 5½" long and meticulously crafted with the scene portrayed on the golden metal. Destined to become treasured family heirlooms!

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FOR CHRISTMAS

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FOR ENTIRE SET OF TWELVE
A young ex-pilot builds a home for his family in just 12 months

On a cold day in December, 1972, Scott Briggs began to bulldoze the site for his family's home. By Christmas morning, 1973, he had finished building it. "I knew many people thought Scott was crazy to tackle the job by himself," says his wife, Betty. "But I also knew that if he said he would build a house, he would build it!"

Before starting on his project, Scott, who was all too aware of his lack of construction experience, decided to get the fastest possible education in the field. He worked for a contractor for two months, taking notes and asking questions. A building foreman named Barney Niccoli, whom Scott rates "the best in the business," became his friend and mentor, and Scott learned fast. He also studied building manuals, books and magazines insatiably.

While Betty went to work in a Provo law office to help defray expenses, Scott began building his house full-time. Once he'd completed the footings and basement walls, he spent days positioning the redwood sill plates on the walls to get them completely level. He's proud that they are within 1/16-inch tolerance: "Everything fits together like a puzzle," he points out.

After framing the main floor, he put up the six sets of 24-foot rafters, using ropes, a block and tackle and long bracing poles to do it. Then he pieced together each section of the 7,000 board feet of redwood for the lofty ceiling. (The house is a study in beautiful woods: redwood decking and siding, cedar floor joists and beams, cedar shakes for the immense roof, oak trim and cabinets, rosewood paneling.)

For most of the summer months, he had the help of his younger cousin, Bob Briggs. In the evenings, Betty came over to paint and stain what had been built during the day. By June, the outside of the house was completed; by August, Scott had done the wiring and plumbing.

In October, the Briggses moved into their stillunfinished house. Scott worked right up until Christmas day, when his parents were coming to visit. He finished the final plumbing job on the kitchen sink at 2 a.m."

"Living in this house means so much more to us because Scott built it," says Betty. "He knows every board and nail in it!" Now Scott has started his own contracting business and he's happy about his new life: "Flying was a challenge to me and is building," he explains—"and I like challenges."
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Make the cookie house of your choice with our kit

Creating either of these beguiling cookie houses can be a perfectly delightful family experience. (The house shown at bottom appears again on pages 68-69 and on our cover.) Take your decorating cues from the two “model homes” pictured or concoct your own luscious version. Our kit will give you an easy-to-assemble, white-coated cardboard house, complete decorating instructions and a variety of cookie recipes. Bake your own or use the packaged kind. Make a special frosting (recipe included in instructions) for decorating and attaching cookies. Add colorful candy trim to your house, then dream up a magic landscape of pretty confections and evergreen snips. Your assembled cookie house will measure 11 by 10 3/4 by 12 inches and no matter how you decorate it, will star as an original work of edible art.

[continued from page 71]

Dinah’s busy days start and end in her inviting kitchen.

Dinah Shore’s delightful new kitchen is the result of a happy collaboration that was based on her own well-defined ideas, plus those of architect Edward Grenzbach and the planning consultants from St. Charles of Southern California. The area had once been chopped up into a small kitchen and utility space, with little room to enjoy the pleasures of cooking and serving food, one of Dinah’s real specialties.

So the wall between the two rooms was broken down, creating one long spacious model of charm and efficiency. The new kitchen is beautifully arranged. On one side, work can flow along a big counter top from the refrigerator to the food center to Dinah’s six-burner range or the barbecue beyond it. On the other side, dishwasher, sinks and more counter space offer a roomy paradise for food preparation and cleanup. Overhead cabinets all around provide maximum storage space. The dining nook is in the center of things, yet recessed—an inviting, cozy space for eating, for chatting over coffee or for browsing through cookbooks from the nearby bookcases—which is something Dinah loves to do.

The finished kitchen reflects Dinah’s radiant, warm personality. Its sunny dining nook is swathed in the same cheerful print and plaid carpeting that enliven the rest of the room. Used brick, old copper, heavy wooden beams and an antique table and chairs give the kitchen a friendly country feeling. One of the overhead pecan-wood cabinets is glass-fronted to display Dinah’s treasured collection of Imari porcelain.

To Dinah, author of the best-selling cookbook Someone’s in the Kitchen with Dinah, the kitchen is an all-important place. “My roots are in my kitchen,” she explains. “When I was a little girl in Tennessee, I loved being in our kitchen with my mother. We’d experiment with food together, and I would listen to her as she worked and helped. She had a simple, homely way of making the complicated process of living seem relatively easy.”

Dinah’s new kitchen is perfection as far as she’s concerned: “My mother’s ‘home’ was her kitchen, and now my kitchen in my ‘home.’ In California, we all seem to change houses a lot. I’ve heard our life patterns here described as transient. Now, I’m reasonably sure I’ll never move again—not because of this house, but because of my kitchen.”

Besides cooking there almost every day, Dinah also enjoys entertaining in her kitchen: “I’m really informal, and I much prefer using the dining nook for small dinner parties. I’ll cook up a storm of, say, lamb shanks and white beans and a huge salad, put it all out buffet-style and let everyone help himself. What a wonderful way to be close to friends—in a lovely warm place filled with good smells!”

Besides being a gracious hostess and talented cook, Dinah is an excellent painter and photographer, and a fine tennis player. Right now, she’s working “30 hours a day” on her new nationwide TV program, Dinah!, a combination variety show and talkfest. Dinah’s enjoying her work, as always, but she still makes sure she has time to spend in the kitchen. “Think about it,” she muses. “Your kitchen is a life-giver. It’s where you start your day and probably where you end it. I’m a great believer in food’s making the day.”

“I’m liberated,” Dinah adds. “I’ve worked almost all my life. But I do not want to be liberated from my kitchen. I live there!”

In Dinah’s kitchen: frost-free refrigerator, Sub-Zero; Food Center, Ronson; wall toaster, Swanson; range, U.S. Range; Char-Glo gas broiler for barbecuing, dishwashing, both Waste King Universal; self-cleaning electric oven, Thermador; white counter tops, Formica; steel cabinets with Plantation Pecan exteriors, St. Charles.
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Lynn Headley—Editor

Hang-it-Hook

For all your hang-ups—handsome black wrought iron finish wall bracket for indoor/outdoor use. Gives a lift to flowing greenery, flower baskets, a bird house or feeder. Attach to porch, patio, kitchen, family room. Screws incl. 13½" long, $1.98 + 35c post. Three for $5.50 - 85c post. Pa. res. add 6% tax. Sorry No COD's Colorful 96 page Gift Catalog 25¢.

TAYLOR GIFTS
355 E. Conestoga Rd., Dept. 4 Wayne, Pa. 19087

TIME out, sports lovers! All American Lover Plaque is the perfect gift for the sports-minded man and hints subtly for the stranded-by-sports woman. "Hey, don't forget me!": Made of solid New England pine and printed in All-American colors. 3½x11". A real winner! $3.98 plus 50¢ hdlg. Lillian Vernon, Dept. AN1, 510 So. Fulton Ave., Mt. Vernon, NY 10550.

Rewarding sampler!  "Grandchildren are God's reward for growing old" is inspiring to cross-stitch on this touching sampler. Kit: stamped linen, colorful floss, 8½"x16" wood frame in mahogany or maple finish. Orch. Children's sampler: "Children are our hope for the future." $3.95 plus 50¢ hdlg. each kit. Victoria Gifts, 12A Webster St., Bryn Mawr, PA 19010.

Cute as Christmas! Christmas Count Down Calendar helps tiny tots find waiting for the big day almost fun! The days won't seem so long with 25 cotton balls (included) to add daily to Santa's beard! On December 1st, put a cotton ball on "35"—then watch his beard "grow" till Christmas day! With 25 glue spots. $1.98. Taylor Gifts, Dept. AH11, Wayne, PA 19087.

Hideaway for kitty
Kitty A-Go-Go is a cleverly designed cover-up that hides kitty's litter and, at the same time, gives your feline pet privacy at comfort time. Heavy cardboard of water-repellent construction. Convenient and attractive barn shape. 22x27x14½". $4.98 plus 99¢ hdlg. Gift catalog. 50c—House of Minnel, 1114K Deerpath Rd., Batavia, IL 60510.

Personalized pet portrait
Faithfully handpainted in full color, this is an impressive coat of arms on 8x10" fine paper with touches of gold, red and black. Your pet's name in Olde English hand lettering. Send pet's name, breed, marking. Pet's a mixture? Send picture. $2.93. In cold-pressed solid brass, hand enameled red-white. $1.38 #7355—Real blue Delft $1.98 #7378—Mexican hand-crafted solid Sterling Silver $3.98 #7399—Genuine turquoise and handmade Mexican Silver $4.88 #9124—Genuine French Limoges, pastel poses, name in 24K Gold, PRINT name. $5.88 #7966—Above without name $4.98 #7968—Porcelain from Holland with ass't. wildflowers. $1.88

Ice wool scarf
Looking like a myriad of tiny snowflakes, the delicate lacy pattern in this lovely scarf is intricately woven of soft, soft Mohair. Imported from England. Use as a stole, too! Hand washed. 18¾"x56". In white, black, beige, pink, or copen blue. $4.50 each; 2 for $8.50. Add 45¢ for postage. Ferry House, Dept. H-11, Briarcliff Manor, NY 10510.

It's good business!
Business Card Money Clip makes it's good business! A handsome (or pretty) and personalized way to carry bills. The card you send is photographed. A handsome (or pretty) and personalized way to carry bills. ¾" x1¾", $20 plus 50¢ hdlg. From Holiday Gifts, Dept. 611-K, Wheatridge, CO 80033.

Fast asleep
What little guy (or gal) could resist "Little Indy" youth car bed when its sandman-time! Your child will zoom to dreamland. Easy to build using plywood for body, wheels. Finished is 8½"x44". For plans, $2.50 plus 30¢ hdlg. Free brochure for other projects to build. Hammond Barns, Dept. AH, Box 584, New Castle, IN 47362.

for thimble collectors!
CLEAR LUCITE HOLDERS-- by Lillian Vernon— ours alone! American-made, beveled edge, ¼" thick, antiqued hanger. $7.55—11 pegs. 2¾x3½". $9.98 #7356—5 pegs (not shown). 3½x2½". $2.98

THIMBLES around the world!
#4435—Our own U.S. made Cold-pressed solid brass hand enameled red-white. $1.38 #7350—Real blue Delft $1.98 #7378—Mexican hand-crafted solid Sterling Silver $3.98 #7399—Genuine turquoise and handmade Mexican Silver $4.88 #9124—Genuine French Limoges, pastel poses, name in 24K Gold, PRINT name. $5.88 #7966—Above without name $4.98 #7968—Porcelain from Holland with ass't. wildflowers. $1.88

budget wok
3-pc. set $4.98 Stretch food dollars with Wok cookery — castle-low and healthy, too. Hearty one-dish family meals, Oriental party treats — all easy with a Wok! Try it for other cooked, too! It "gentles" foods, sautes with mere drops of oil, fluffs omelets, adds new flavor to old recipes. Heavy 12½" steel pan with ring stand for gentle, even heat, aluminum dome lid for slow-simmer. $389—Wok with stand and lid $4.98 #63B — Chinese Cookbook. Famed dishes— exotic gourmet treats! 192 pg. $1.98 #5499—Special! Wok Set plus book $5.50 Add $1 post. & hdlg. N.Y. res. add taxes

solid brass mist sprayer
$2.98 With free houseplant guide! Bathes foliage and flowers in the gentlest mist — fabulous for houseplants, great for tender seedlings! And keep one at the ironing board for pressing and touch-ups. Lacquered, 6¾" high. #6414—Each $2.98, 2 for $6.78 Add 50¢ post. & hdlg. N.Y. residents add taxes

The Country Gourmet
Dept. AN1, 910 S. Fulton Ave. Mt. Vernon, N.Y. 10550

personalized free twinkle
$1.00 each 4 for $3.75 Start a new tradition, a festive family tree-trimming as everyone hangs his own! Lillian Vernon designs in gleaming stainless steel, dishwasher-proof, unbreakable. Sizes range from 2-3" AT LEFT: Our newest 1974 design! #1209—Littlebaby Baby. Perfect gift for the littlest angel's first Christmas! $1.98 Gift Tag. Engraved to-end-from, lifelong remembrance of you on the tree! SHOWN BELOW:
#1164—Angel Bell #1330—Drummer #1003—Two Doves #1008—Angel #1079—Santa Sledd Ballerina PRINT names, add 50¢ post. & hdlg. N.Y. residents add applicable taxes

Lillian Vernon
Dept. AN1, 910 S. Fulton Ave., Mt. Vernon, N.Y. 10550

Lillian Vernon
By gin, it's Joe! Whoever is your tender barkeep, his name is hand lettered on this wood grain Bartender Plaque, plus a caricature drawing from photo you send (original returned unharmed). Be sure to include state name, color of eyes and hair. Plaque measures 10" x 15". Cheers to a smashing gift! $15. From Bruce Bolind, Dept. AH-11, Boulder, CO 80302.

Table bowling?
Yes! It’s adorable and so much fun to swing the ball at the 10 little wooden pins. One pull on the weight under the table sets them all up again! $11.75. Also, table croquet, crafted in golden brass, 4 mallets, 4 little balls, 9 wickets. $1.25. Add 50¢ hdlg. each. The Added Touch, 12A Water St., Bryn Mawr, PA 19010.

**Holiday songfest**
“Old Time Christmas Hymns, Songs & Carols” book comes with music to nearly 300 different songs and carols ideal for family get-togethers to celebrate Christmas in song. Going caroling? Why not order books for all! A sing-along gift to treasure! $1.50 each. From Tower Press, Box 428-CW, Seabrook, NH 03874.

**Personalized duftel**
Big, bold, red felt letters spell your name or initials (penny) on this hard-wearing duffel of navy denim! Plain duffel is a great family gift. Yes! It’s adorable and so much fun to swing the ball at the 10 little wooden pins. One pull on the weight under the table sets them all up again! $11.75. Also, table croquet, crafted in golden brass, 4 mallets, 4 little balls, 9 wickets. $1.25. Add 50¢ hdlg. each. The Added Touch, 12A Water St., Bryn Mawr, PA 19010.

**Fabulous fringe!**
Splendid muslin tiebacks feature a whopping 4" knotted bedspread fringe. Unbleached, 80¢ wide per pair. White, 74¢ wide per pair. Specify, 45", 54", 63" long. $1.50 per pair. 72", 81", 90" long, $1.99 per pair. Add $1.75 hdlg. per order. Free brochure. Send your order to Country Curtains, Dept. AH11, Stockbridge, MA 01262.

**Wear your words!**
If you have something to get off your chest, why not wear it on your chest with a Custom-Printed Shirt? Great for club names, teams, etc., too. Fun wearing. Easy washing. Up to 30 non-fade letters on cotton shirt. Powder blue or navy. Sizes: Small, L, XL. Sweatshirts, $6.95. T-shirt, $4.95. Holiday Gifts, Dept. 611-H, Wheatridge, CO 80033.

**Crystal lovebird**
This lovely and chubby charm­er in lush deep blue is made of solid crystal. It’s signed by famous Swedish artist, “Tyko,” who designed this treasured precious piece. Beautiful to own. A great gift. Lovebird is $5.98 each; two for $10.98. Add 95¢ hdlg. Send your order to Ferry House, Dept. AH-11, Briarcliff Manor, NY 10510.
Imagine... a story book starring your child with his name, his friends, his school—and your name—throughout the story! Yes, here's a fantastic offer you'll want to grab up today—right now—because we're giving away this remarkable book for the token price of just $1.00!

See for yourself how your child responds to his own story book! What more exciting gift could you ever give than a real story book in which your child is the hero? This is not just some story where your child's name is written in once, but a full-color PRINTED BOOK all about your child. You'll delight to the happy surprise on your child's face as he sees his name, his friends' names, and your name, in the wonderful new book called "The Friendly Alligator."

How can we do it? The answer is the lightning speed of computer printing. Through the magic of the computer we take the information you send on the coupon below—and automatically print an individual story about your child. It's a one-of-a-kind book your youngster will fall in love with. We know because it's happened with nearly every child who has received one of these remarkable books.

Helps build reading skills for children from 3 to 8. Teachers have raved about the way these stories stimulate a child's interest and enjoyment in reading—because "The Friendly Alligator" will rivet your child's attention far better than any ordinary book could ever do. Your child will want to learn, because he's reading about himself!

At just $1, we urge you to act now! With an offer like this we will be swamped with orders. And why not? This is truly the most amazing book value of the decade—made possible through the miracle of high-speed computer printing. Quite frankly, this price barely covers the cost of the book, however, we make this daring offer to make it as easy as possible for you to discover the most exciting development in children's books.

To make sure you get all the personalized children's books you want for just $1 apiece, please send your order today. First orders received will be first orders processed.

PLEASE FILL IN COMPLETELY. If certain information below is not available or not applicable PRINT CLEARLY, one character per space and one space between words. (Example: K A R E W). If not enough space, please abbreviate. If you wish more than one book, fill out coupon for child 2.

CHILD 1
Child's first name or "Nickname":
Boy □ Girl □
Last Name:
Child's Address:
City:
Child's Birth Date:
Boy □ Girl □
List 2 friends or relatives:
School Name (if available):
Pet's Name:

CHILD 2
Child's first name or "Nickname":
Boy □ Girl □
Last Name:
Child's Address:
City:
Child's Birth Date:
Boy □ Girl □
List 2 friends or relatives:
School Name (if available):
Pet's Name:

American Consumer Dept. YD-63 Caroline Road Philadelphia, Pa. 19176 I enclose check or money order for $1.00 (plus 25¢ for postage and handling) for each copy of "The Friendly Alligator."

Grown-Up's Name to Appear in Book:
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□ Mr. □ Mrs. □ Miss First Initial:
Last Name:
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To order more than two copies, enclose separate piece of paper with complete information above, printed as directed.
Collectors Buckles

and Belts!

An artist's hand made re-creation of old Cut or Winchester buckles in heavy sheet metal, and a top quality 3/8" black or brown leather belt. Belts, buckles are interchangeable. Buckles, $1 each. 2 for $1.50. Belts, $6 each. Add 70c postage & handling. Specify Cut or Winchester model, order quantity, and state number. Illinois residents add 6% sales tax. Shipped within 24 hours—satisfaction guarantee or money refunded.

Glowing in crystal!
Loverly crystal-hurricanes are made of old-fashioned wavy glass. Casts a shimmering light wherever you place them! All crystal, each is made in two pieces for easy washing. 9/4" high overall. $8.75 a pair. 6" ivory candles, 60¢ a pair. Americana catalog order; or, 50¢, Sturbridge Yankee Workshop, Dept. AH1, Sturbridge, MA 01566.

Collecting or selling?
Bottle Collector's Handbook has over 2,500 new and old bottles listed and priced; where to sell or buy them. Even tells which ones turn purple or amethyst when exposed to the sun. Includes Beam and Avon series. A profitable and pleasurable book! $3.95 plus 50¢ hdlg. From House of Minnel, Dept. 114E, Deerpath Road, Batavia, IL 60510.

Red cedar chalet
A-frame vacation chalet is designed for maximum ventilation and beauty. "A" sites large living room. "B", screened area running full length, both sides. Features can be built into several of 15 designs. Pre-cut, ready to assemble on your site with minimal labor, time. Brochure. $1.50. Nor-Wes, AR11, 915 W. 1st St., No. Vancouver, Canada.

The big scene!
Bigger than life posters can be the life of the party at your next bash. Reproduced from any black and white, color, or Polaroid photo you send. You'll get a big 2x3' photo—sensational to have of the guest of honor, yourself, etc.! Fantastic gifts for friends! $3.50 plus 75¢ hdlg. each. Wallet Photo Co., 602E, Box 388, Clifton, NJ 07015.

Bedtime story
And so the king said, "Turn your twin beds into king-size quick as a wink!" Span-A-Bed is an "instant" King Bed Converter that fits snugly between your twin-size beds. Made of comfortable polyurethane, it requires no special bedding. 6' long; 14" wide. $5.98 plus 75¢ for hdlg. From Holiday Gifts, Dept. 611-J, Wheatridge, CO 80033.

It's clear to see
Wallet-size photos in color or black and white make ideal gifts, nice to send with holiday cards, etc. Yet are inexpensive! 2½" x 3½" fine studio quality. Color: 20 for $1.98; 32 for $2.98. Send color negative, photo or slide. Black and white: 20 for $1.48; 32 for $2.98. Send photo or negative. Add 30¢ hdlg. Philips Foto, Dept. 11A, Elmsford, NY 10523.

Christmas remembered!
Old-fashioned Christmas Post cards are beautiful to send and delightful to receive. Full color, authentic designs and reproductions of Christmas cards used 60-70 years ago, they are lovely enough to frame. 12 designs. 24 cards to a package. Order from Yankee Workshop, Dept. #20. $1.25. Tower Press, Inc., Box 428-C, Seabrook, NH 03874.

JRE Sheepskin Bike Seat Covers
Elegant, comfortable, thick & soft for hard racing bike seats. Great gift. $6.50 ea. $7.50-2 or more. For each 1st class add $1.00. Yankee Workshop, 13317 Penny Way, Venice, Ca. 90291.

Chair Caning Kits
Now anyone can restore his favorite antique and heirloom chairs easily and inexpensively with Newell Caning Kit, tools, natural cane, and easy-to-follow instructions, all boxed. For only $4.00: extra cane $2.00 per chair seat. (III. res. add 9% tax)

THE NEWEEL WORKSHOP
128 Drawer, Mansfield, Ill., 60521
**Teacher's mug**

You may give an apple, but here's a smart-thinking gift for any teacher: a gleaming, white porcelain mug in golden-glitter motif with "Teacher" inscribed below the lamp of knowledge. A hefty non-taper, mug holds 8 oz. 3¼" high. It's sure to get "A" for appreciation! $3.50 plus 50c hdg. Vernon, AN1. 510 So. Fulton, Mt. Vernon, NY 10550.

**Princess sleep cap**

Every sleeping beauty will really appreciate this cool, lightweight cap for keeping her hairdo "beauty shop" fresh! Whatever your hair style, full or natural, this super sleeper contours to the shape of all head sizes! Press ends together to secure it. Won't slip or slide off. $2.49 plus 30c hdg. Vernon, AN1. 510 So. Fuller Ave., Mt. Vernon, NY 10550.

**Genuine turquoise ring**

Indian jewelry, real treasures from the Southwest, is handcrafted of sterling silver and features genuine turquoise stones. Ring with 1" oval stone in full and ½ sizes 5-9, $15 plus 40c hdg. Matching clip back earrings with ½" oval stones, $12.90 plus 40c hdg. Sensational gifts! Old Pueblo Traders, 600-An1-So. Country Club, Tucson, AZ 85716.

**Garhammer Silverware Drawer Pads**

For women who prefer to keep silverware handy instead of hiding it on a closet shelf! Puts fit in drawer or sideboard drawer and keeps flatware nestled in dividers of soft Pacific Silvertouch. Silvercloth absorbs all the tarnish and folds over at the top, eliminating dust. Standard size, 14 x 12 x 2½" holds 108 pcs. Jumbo size, 17½ x 14 x 2½" holds 120 pcs. (Standard) . . . $1.88 (Jumbo) . . . $2.98

**Curtain Charm**

Ball fringe on unbleached or white muslin

20", 25", 30", 36", 40" wide, order Style C3. White muslin 74" wide, order Style C4. Style C3, White muslin $3.50, Style C4, 1½" muslin or white muslin $5.00, Orderings $1, 7½" wide, order Style C2. White muslin $1.75, Style C3, White muslin $2.25, Style C4, 1½" muslin or white muslin $3.95, Orderings $5.

**Candy Molds**

Now! You can make professional-looking candy and other confections with our unique mold. Each mold is made in inches with our special non-stick recipe included with your order. The molds are perfect for showers, weddings, receptions, parties, or hostess gifts. Give the molds as a unique gift. Order Rose, Leaf, Daisy, Strawberry, Pineapple, or Grapes.

Each mold is $1.35 ppd 5 for $6.85 ppd 8 for $10.10 ppd Ca. Res. add Sales Tax Write for Free Color Catalog.

**Photo-Go-Round**

Display treasured snapshots in this revolving slide. Photos up to 3½"x5½" slip into semi-circular windows. Lovely wooden base. Slides for 160 photos included. Archival photo frame, nickel plate, brass, red wooden, white. $15.95 postpaid. Kinloch model holds up to 30 photos. Envelopes for 12 extra photos are $1.25.

**Ferry House Dept. H-114**

Briarcliff Manor, N.Y. 10510

**Photo-Go-Round**

Display treasured snapshots in this revolving slide. Photos up to 3½"x5½" slip into semi-circular windows. Lovely wooden base. Slides for 160 photos included. Archival photo frame, nickel plate, brass, red wooden, white. $15.95 postpaid. Kinloch model holds up to 30 photos. Envelopes for 12 extra photos are $1.25.

**COUNTRY CURTAINS**

Dept. 110 Stockbridge, Mass. 01262
Personalize your stitchery
Your creations deserve the stylish finishing of these rayon taffeta labels; sew into dresses, knitted items, etc. Background is eggshell with harmonizing brown and red trim. Name imprinted to match. Specify choice of label and your name (print clearly).

15/$1.25; 45/$2.25 or 60/$2.75.

HOLIDAY GIFTS
Dept. 611-E, Wheat Ridge, Colorado 80033

ELEGANCE
You Can Afford
DIRECT from us, the designer and maker. Send 30¢ for our catalog. Chandeliers, sconces, candlelabra of imported metal. Also our own STRASS designs. Colonial brass, pewter. $50 to $1,000. Shipped prepaid in U.S.A. Dept. A-08

FLAMEPROOF PROTECTOR RUG
Place this touch of Americana by your fireplace so that flying ashes won't harm your rug, floor or furniture. Handsome American eagle on heavy, flameproof cotton duck fits snugly against hearth. Rug in half-moon shape is black with bright gold eagle. Size is 22" x 44". $5.98 plus 50¢ hdlg.

Write for FREE Catalog of gifts.

HOLIDAY GIFTS
Dept. 611-E, Wheat Ridge, Colorado 80033

FLAMEPROOF PROTECTOR RUG
Place this touch of Americana by your fireplace so that flying ashes won't harm your rug, floor or furniture. Handsome American eagle on heavy, flameproof cotton duck fits snugly against hearth. Rug in half-moon shape is black with bright gold eagle. Size is 22" x 44". $5.98 plus 50¢ hdlg.

Write for FREE Catalog of gifts.

HOLIDAY GIFTS
Dept. 611-E, Wheat Ridge, Colorado 80033

Tapeless tape measure
Here's a terrific tape measure that's literally measured for convenience! Fast, easy, accurate, simply slide over walls, floors, around corners or what-have-you, and it "ticks off" reliable measuring. Magnified digital readout up to 99 feet 11 inches. Reset button lets you start all over again! $9.98. Taylor Gifts, Dept. AH-11, Wayne, PA 19087.

See spot run
All warm and dry—protected in his very own Pooch Drizzler! Of transparent vinyl over warm flannel. Hood folds back. For size, measure dog's neck to tail. Sizes: 10 through 16, $3.98; 18 through 24, $4.98. Add 60¢ hdlg. Pet Accessory Catalog (for dogs only), 25¢. Du-Say's, Dept. P-44, P.O. Box 24407, New Orleans, LA 70184.

Leather-covered knife
Any man will thank you for this useful beauty personalized with his initials (print) on a solid gold-brass plate. Inside the black leather cover are scissors, mini-pocket driver, bottle opener, nail file, and a sharp knife—all drop forged steel. 2¼"; $3.50; 3 for $9.98. Add 40¢ hdlg. (No orders for N.Y. def'y). Joy Optical, Dept. 428, 73 Fifth Ave., New York, NY 10003.

Birthday? Anniversary?
Then, why not celebrate both before you pick the date—any day from January 1, 1900 through December 31, 1964. It's great fun to recall the big news of that special day. Marvelous gifts. $2 each. Holiday Gifts, Dept. 611-G, Wheatridge, CO 80033.

Baby's first shoes?
Why not have them bronze-plated in solid metal as a forever memory? An ideal gift for parents or grandparents, too. $3.99 a pair. Also portrait stands (shown), TV lamps, bookends at big savings. Send no money. For details, money-saving certificate and postal paid mailer, write to the American Bronzing Co., Box 6504-L1, Bexley, OH 43209.

The "scarlet maple"
This magnificent red-leaved shade tree has been hailed by experts as the "2-in-1" tree because of its great beauty and speed of growth. Its leaves are a brilliant red in the autumn and it grows up to 30' over a 5-year period. $7.98; 4 for $12.98; 8 for $22.98. From the Nursery Barn, P.O. Box 712BA, McMinnville, TN 37110.

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Each month...A look into the nostalgic past through authentic photos, drawings, cartoons, comics, memories, features, songs, poems, letters, ads, etc., from the turn of the century up to a decade or so ago.

You'll relive those days and events through the pages of this one and only magazine of its kind.

For about the cost of a good movie, you can receive this big entertainment value each month for the next 12 months! We guarantee...that you will be thrilled beyond words...or you can have your money back!

Like old time comics?

You'll find complete comic pages from the past featuring such characters as:

- Barney Google • Happy Holligan • Boob McNutt • Tillie the Toiler • Little Annie Rooney • Little Nemo — plus many, many others.

We're embarrassed by the kind words in letters such as these:

Dear Sir:

Frankly it's a good thing that "Good Old Days" is not harmful to our health because if certainly is habit-forming; also hard to find on news stands too. I'm breaking loose with the four dollars for a year's subscription. I believe anything as good as you've got deserves support. It's refreshing to see a magazine that can sell itself without the use of sexy covers, lurid stories, and above all, a lack of violence.

Honesty, reading G.O.D. gives a feeling of peace no drug can match.

M.J.P.

JUST A FEW OF THE FEATURES PREFERRED DURING THE PAST FEW MONTHS.

- Thank heaven for Biscuits!
- Armistice Day of Long Ago!
- I remember Butchering Day
- Remember those Movie kids?
- Early 1900's Shoe Repair
- Looking Hollywood Way
- Growing Pains of a Country Boy
- My 5¢ nickel!
- The Old Huckster Wagon
- Dry goods store — 1910 style
- Horse Hitching Posts
- Days of the Woodshed
- Bloomer girl
- Superstitions 60 years ago
- Straw ticks & feather beds
- They danced for 20 days
- Halloween Memories
- A little red schoolhouse
- Grandma what's a coalbin?
- Glorious Fourth's, family style
- Oh women of yesterday!
- Shoe factory work in the 20's
- 1st women's lib — 1910 —
- Durable doll of yesterday

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Just $5.00 for 14 Big full Issues!

Your money back at once! If the first issue you receive doesn't please and entertain you beyond words!

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SPECIAL ISSUES

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Each big special loaded with the same kind of wonderful nostalgic material, but entirely different from the monthly magazines! JUST $2.00 buys a full year's "GOOD-OLD-DAYS" Specials!

GOOD OLD DAYS
Tower Press, Inc., 425-KB, Seabrook, N.H. 03874

☐ 14 months for $5.00 (Canada $5.50) ☐ GOOD OLD DAYS
☐ 6 months for $3.00 (Canada $3.50) SPECIAL ISSUES
☐ 3 years for $11.00 (Canada $11.50) $2.00 FOR 1 YEAR

Past issues can be found in our Good Old Days Big Books (19 vols. in all)

$1.00 per vol. vol. _____ Big Books

Name ________________________________

Address ________________________________

City __________________ State ______ Zip ______

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Dear American Home

SWEET SURPRISE

When your August issue of American Home arrived, my "almost fourteen" daughter, Marian, said she had to make the peach shortcake on the cover.

She did and it was delicious. And oh so rich-tasting! As we didn't have film the day she made it, we took this picture of her with it the next day. (She has the cake tilted because half of it was already eaten!) I don't expect to have her picture in the magazine, but we wanted you to know that your recipes are being made and enjoyed.

Mrs. Mario Lucarelli
Independence, Ohio

Always expect the unexpected! Your daughter is just as sweet as our cake, and we wanted to show her off, too.

AT ISSUE

You have been very unfair in your approach to the problem of licensing for appliance-repair shops. Your article, "How to Strike Back at Appliance Repair Abuse" (August AH), is a valid criticism, but it may be causing more harm than good.

We have no objection to licensing for repairmen, and our shop is open for inspection to anyone. We hope you will review your comments in this article and give the air-conditioning and heating servicemen a real break.

Mrs. Larry E. Colvin
Glendale, Mo.

A very, very special thanks for your August article—it could have been written just for us!

We are a young couple and have been collecting early American antiques for five years. We too, have dreamed of owning that special "salt-box," and it's comforting to know that dreams do come true!

Mr. Tom Mitchell
Little Rock, Ark.

I enjoyed your article on how you acquired your dream home! It is wonderfully gracious and homey and looks well-loved and lived in.

May I urge American Home to show us many Christmas ideas there? It's the perfect Christmas house!

Marianne Lienauere
Tucson and Parks, Ariz.

(Were planning to revisit Wiscasset, Maine, for Christmas this year: Why don't you join us?)

Address all letters to the editors to: Dear American Home, 641 Lexington Ave., New York, N.Y. 10022

GLAD MAIL

Few articles have drawn a more heart-warming, enthusiastic response than our August feature, "This is The Home I Always Wanted," by Dorothy Lambert Brightbill. Here is just a sampling of your letters to her.

I have just finished once again reviewing your wonderful article and pictures.

You exemplify perfectly the wisdom of disregarding the chaotic nonsense of the world and concentrating instead on the development of your own individuality, expressed in beauty for your enjoyment and for the pleasure and inspiration of others. Thank you!

Marjorie J. Nelson
Carmel, N.Y.
IF YOU LIKE WHITE, YOU’LL LOVE

BY LADY SCOTT.
IT’S ONE WHITE NICER.

21 mg. "tar," 1.5 mg. nicotine av. per cigarette, FTC Report MARCH '74.