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HR Home

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COVER: Streamlined looks for fast getaways. The car is the roomy '77 AMC Pacer station wagon. (For a comprehensive woman's guide to all the '77 cars, see page 58.) The clothesmultipurpose fatigue-style jumpsuits. For the mother, khaki poplin over a yellow, cowl-neck cotton knit sweatshirt by Alice Blaine For The Smiths; Rhino boots from Stitching Horse, Inc. For the children, Superman sweatshirts by Ferger's Fatigues, teamed with Jean LeBourget's jumpsuits available from Pinchpenny Pick-A-Pocket. Banana yellow Dingo Acme boots from Clayton's In The Village, Inc. All sources, N.Y.C. Photography by Peter Levy. PUBLISHER AND EDITOR IN CHIEF Leda Sanford

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Fine Make-up Sensibly Priced

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We cooked in one of the pans above 127 times. It collected all the stains, marks and tarnish that most pans do. But it got regular care with Twinkle.

Look closely. Can you tell which pan we used? (The pan at the bottom was used 127 times.)

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Twinkle. It can keep all your copper looking almost new. And that's a good feeling.

Twinkle keeps stainless steel bright and spotless, too.





Women are on the move. Their movement is being acknowledged by every major medium, and in 1976 most news magazines reporting on world history in the making elected to have cover stories on such subjects as: The Working Woman, The Corporate Woman or Women of Achievement.

Any woman who has experienced the satisfaction of knowing the one pleasure no one can take away, a sense of achievement, can only hope that more women will experience it.

The feeling that comes from making the most of yourself is all tied up with such words as "personal growth," "heightened awareness," "maturity," "selfreliance," "rewarding" and "self-realization." There is no doubt that it is also dependent on a certain kind of selfishness.

And therein lies the risk. If life on this planet has lasted this long, the reason is that it has relied on one person's selfishness (usually a man's) and another person's unselfishness (usually a woman's).

Loving, caring women whose names are remembered by their children or grandchildren have cherished life enough to care for it and make many personal sacrifices to maintain it. They have been the homemakers who have kept "the home fires" burning emotionally as well as literally.

What any woman today must wonder is, how can I do both? How can I reach for my identity and, at the same time, maintain a firm grasp on my woman's soul?

Can I do no less for my children and husband than was done for me, or the children of generations before me, and still feel that I have failed somewhere?

It isn't easy! Ask any woman who is doing both. She'll tell you about the problems, the crises, the choices that must be made, the guilt feelings and the fatigue.

But chances are, she'll also tell you-It's worth the effort!

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WINES

By CREIGHTON CHURCHILL

BRAVO, CHIANTI!

After years of unpredictable quality, Chianti stages a delicious comeback—rigorous testing and better quality control insure that what you pay for is what you get.



When the United States shrugged off the bonds of Prohibition, many Americans were game to sample any alcoholic beverage that reached these shores. Although the quality of Italian Chianti was not, to put it politely, at its best at the time, eager merchants poured almost anything wet and red into bottles to meet the demand.

Shiploads of inferior Chianti—some of which had spent weeks baking on sun-drenched docks back home—made their way to the States. Consumers charmed by the decorative straw-covered flasks, or fiaschi, quickly cleared the market shelves.

For some, the purchase of an inferior bottle of wine was easily taken in stride. You could always dump the contents and make a nice lamp. But many Americans whose first taste of wine was a swig of acidic, spoiled Chianti reached a tragic conclusion: They just didn't like wine!

That was unfortunate, because wellmade Chianti is fragrant, heady and rich, delicious with beef and chicken, spaghetti and all the various pastas and risottos. Though the colorful fiaschi are being replaced by ordinary bottles as labor costs rise, the Italians have at long last taken steps to supervise and improve the quality of the wine.

LOOK FOR THE MEDALLION

Nearly all the best Chiantis are those labeled Chianti Classico, which

bear a small medallion displaying a black cockerel called the Gallo Nero. The sign of the Gallo Nero, the buyer's guarantee of superior quality, allows a hostess to pull the cork assured that she is going to pour a winner.

The black cockerel is the hallmark of Italy's best-organized, most-enlightened group of wine makers, the Consorzio Vino Chianti Classico. The Consorzio, which consists of approximately 700 members, protects the reputation of their beloved Chianti by demanding rigorous testing at each winemaking stage.

As early as the budding phase, vines and grapes are religiously spotchecked by the Consorzio's inspectors who have cultivated a talent for arriving at vineyards unannounced. Only after these officials are satisfied will a *Gallo Nero* sticker be awarded each bottle of wine, and a serial number assigned.

Chianti Classico is made from a mixture of two, at the most three, red grapes judiciously blended with those of two whites. Many Italian red grapes tend to produce a somewhat coarse and hard wine. The white grapes add a touch of desirable acidity and soften the tannic hardness of the reds.

To merit a *Chianti Classico* label, a wine must contain a minimum of 12 percent alcohol. Those designated *Chianti Classico Riserva* (reserve), the wine maker's favorite part of the year's vintage, contain 12¹/₂ percent, and bring higher prices.

The background color of the Classico medallion identifies the amount of time the wine was aged. Vintage years don't matter much with Chiantis, but aging does. The cockerel resting on a gold background indicates that the wine was aged at least three years before bottling. A silver background indicates two years in an oaken cask; a red one, six months.

About one in 10 of the Chianti Classico producers employs his own label; the balance sell their wares privately in barrels—to friends or old customers. Among the best-known labels bottled at the vineyards are Melini, Conti Serristori, Palazzo al Bosco and Castello di Gabbiano.

Other excellent Chiantis are Ruffino —and Brolio (Ricasoli) and Antinori, two Classico producers who do not choose to share the Consorzio's expenses and thus do not use the black cockerel. The prices for good Chiantis range from \$3 to \$5 a fifth. The Riservas are more expensive and can cost up to \$8.50.

ROOTS IN TUSCANY

All wines tagged Chianti Classico must come from a strictly defined region: the Tuscan hills between Florence and Siena.This magically beautiful spot in central Italy consists of less than 200,000 acres, a mere 15,-000 of which are planted with vines. Nevertheless, the vine grape is a prolific plant, and in good years the area has yielded five million gallons.

The Chianti Classico countryside is anything but ideal farmland. The Tuscan hills are steep and often require terracing. The reddish soil is stony, the rainfall capricious at best. The worldfamous grape and olive crops survive such rugged conditions because of hardy natural endowments, especially their root systems that burrow deep for moisture.

Red Chianti as we know it owes its origins in part to the flirtatiousness of a pretty girl. In the middle of the 19th century, a recently married Tuscan nobleman took his bride to a Florentine ball, where he hoped to show her off. The festivities had not been under way long before the nobleman observed his wife enjoying herself far too much in the arms of other young blades. With Tuscan righteousness he ordered his carriage and drove his wife through the night to his castle deep in Chianti.

The wife was never again allowed to return to Florence; her husband gave up his urban affairs and devoted the rest of his life to his country estate, taking a particular interest in his vines. The Baron Ricasoli turned out to be a gifted viticulturist, for the formula he perfected remains essentially the same as that used for Chianti Classico.

Today, the face of Chianti Classico country is being changed rapidly by dynamite and bulldozers. The terraces are being leveled and the crops replanted in well-ordered rows. Lucky for wine lovers, the Italians expect output to double, as excellent Chianti—such as that now being prepared with expert and loving care—is always in short supply.

AMERICAN HOME, OCTOBER 1976

6

It's Sears Open Hearth Dining Room Furniture

Superb construction, 26-step finishing, and an outstanding price make it <u>a great value. We</u> <u>urge you to compare:</u>

Examine the Drawers

It takes time, care and true craftsmanship to make drawers that will continue to work beautifully.

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If the inner construction of the frame doesn't include these features, its outside beauty won't last as long.

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<u>All-Wood Veneer Tabletops</u> for mellow richness of grain and color.

<u>Two 10" wide Leaves</u> instead of the usual one.

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There are 9 different pieces in the Sears Open Hearth Dining Room and 45 more in Sears Open Hearth Bedroom, Family Room and Living Room. Plus a host of Open Hearth coordinated accessories.

The Sears Open Hearth Dining Room. At most larger Sears, Roebuck and Co. stores now.



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

13 mg!'tar;' 0.8 mg. nicotine av. per cigarette, FTC Report Apr: 76

HONS

Lighter in taste. Lower in tar. And still offers up the same quality that has made Marlboro famous.



rostites

By MORT GORDON

MEN AT HOME

HOW TO HANDLE A FOOTBALL FREAK

Attention all house-bound football widows. Here are one man's tips for combating and coping with the seasonal malady that separates the men from the husbands.

Don't look now, ladies, but the professional football season has arrived once again.

Your summer of togetherness with your family is but a memory. You are now in the "separate but together" phase of your relationship, if the man in your life is like the majority of adult male Americans who glue themselves to the "boob tube" for six hours each Sunday and three hours each Monday night, September through January.

What is this fascination that turns calm men into raving maniacs when the referee "blows" a call that goes against the home team? Why do responsible citizens give in to this mania as the autumn leaves begin to fall?

It certainly has something to do with a man's masculinity or lack of it. They may play touch football with the kids on Sunday morning, but many men abhor physical contact and would be scared to death facing a 200-poundplus giant thundering down the gridiron in full gear. Nevertheless, they fantasize about making that open field tackle to save the game, or throwing that last-second touchdown pass. From the time the announcer shouts, "There's the kickoff," until the final whistle, they can transfer that fantasy of prowess to the pro football drama they see enacted on the tube.

Women, on the other hand, while perhaps wanting to understand and sympathize, generally have little patience with the game. Few will participate with the at-home watching. Others will try, and may even encourage the purchase of season tickets so that they can make it a "family day" when the home team plays. These women can be seen at stadiums:

bored to death;

freezing to death;

 walking back and forth to the refreshment stands, feeding the kiddies hot dogs and sodas;

 expressing annoyance at getting pushed around by the crowds;

 seething with jealousy when their companion's field glasses zero in on the scantily attired cheerleaders during time-outs;

passing the thermos bottle and getting drunk.

If you are not one of these outdoor martyrs, you are stuck with the TV watcher. All conversation is ruled out, all other activity ceases and the major part of your weekend is shot.

Sure, he'll probably try to set you up for his Sunday stint by:

 taking you out to dinner Friday night;

 taking the children out on Saturday and doing all the chores;

 giving you extra spending money for shopping;

 planning a nice evening on Saturday;

 making love to you Saturday night (if he can stay awake);

 letting you sleep Sunday morning as he feeds and dresses the children and perhaps takes them to church;

 buying you a good book to keep you busy;

 teaching you all he knows about the game so that you can enjoy it, too (silently, he hopes).

If you decide to be cooperative, here is how you can make him happy:

· Let him sleep Sunday morning.

Cook him a big breakfast.

 Make sure the channels carrying the Sunday games are properly tuned in. Have a second TV set available in case of unexpected trouble.

· Make sandwiches, snacks and his

favorite drink so he doesn't have to move except to go to the bathroom.

Don't utter a word during the game.

Take the children out for the day.
Shut off the phone.

Now, if you decide you want to hassle him and do everything to prevent him from watching football, try the following:

 Make plans that will involve long drives every Sunday.

 Invite guests over who have no interest whatsoever in football.

 Play games with the children in the room where the TV is located.

 Make sure the refrigerator is empty.

 Carry on a running conversation with him about bills that are due, repairs that need to be made and anything to ruin his concentration.

 Feign interest and ask questions like, "Who just hit that home run?"

If you've tried all of the above and he hasn't struck you or left home forever and continues to remain stationed in front of the set, take a Sunday afternoon lover. He'll never even know you're gone.

Mort Gordon is publisher of Men's Wear magazine and our resident male chauvinist pig.



Special Holiday Gift Offer

Handsome serving pieces in Oneida Community Stainless to match your favorite pattern from the Betty Crocker Coupon Catalog.





Barbara Howar-Movin'On Up

If lots of work add up to lots of pleasure, here's a mover who has more fun than most.

By KEITHA MCLEAN

arbara Howar is her own best creation, a mover who knows where she's going-fast. Once the socialite wife of land developer Ed Howar, she's now the journalist-novelist/TV personality people are talking about.

Howar is, as they say, "bright." Also funny and warm. Or sarcastic and flinty. Or an eccentric Southern belle who keeps Spiderman comics in her bathroom. Or maybe she's all these things rolled together, an acerbic "persona" with lots to say about everything-her words dunked in acid and dished out in spicy one-liners.

"If two dogs met at a fire hydrant, I'd be there to cut the ribbon.'

That's how she saw herself during the dizzy '60s when she was the Kennedy and Johnson administrations' publicity-keen, party-going darling of the press.

But now is the time of the serious '70s. And since that long-ago era when she was dropped socially from The Great Society due to, among other things, a rumored affair with L.B.J., Howar has chronicled her own progress.

"Everything I do is a form of self-promotion. In the '60s just being noticed was better than a sharp stickin-the-eye. But now I stand for something.'

So far, she has stood for a bitingly funny autobiography, Laughing All the Way: an opinionated-while it lastedcolumn for the Washington Post; a sort of roman-à-self, Making Ends Meet; and magazine articles, including some gossipy reportage on the Democratic National Convention for New York magazine. "I don't believe in objectivity," she states flatly.

Howar's now-celebrated lack of objectivity in what she writes has resulted in nervousness in high places. Cornelia Wallace, it is said, views her with thinly veiled animosity; Betty Ford's attitude is tepid; and the Jimmy Carter political camp is, at best, guarded. While insisting the label of "hostile press" has not done her any good, Howar reacts, with more smugness than regret.

Moreover, in reaction to the persistent rumors throug the years of lovers and liaisons, of what she calls h "checkered career," she shrugs, "I collect-antique fu ture, breadboards and men." Not necessarily in that and not, she states, to get ahead.

"Nobody gets to the top on her back."

In any case, there's more to life than sex, she ness, for example-traditionally a man's rol to keep track of them. There's nobot her list-but a much as a man." "Nobody's good enough in sultry afternoon last important than a balance in sultry afternoon in the sultry of the sultry afternoon in the sultry of the sultry afternoon in the

important than a balance s'and taut 42, curled up These days, the bottom to yoranda'd house in

These days, the bottom balance s'and taut 42, curled up only what she earns her prawling veranda'd house in summer, Howar, a blaer town of Bridgehampton to chat a in a big wicker chait the putsuit of the almighty dollar. Long Island's swift money any way was important to "If just which had in my stomach and marry it." What is more important, she (continued on page 197 AMERICAN HOME, OCTOBER 1976



Weathered brick without the weather. Or the brick. That's the beauty of Masonite.

When is a brick not a brick? When it's warm, inviting, lightweight, durable, affordable. When it's Brick Design paneling, by Masonite. In tan, red and white at your Masonite dealer.



BARBARA HOWAR

continued from page 12

insists, is freedom. For her, freedom is expensive: "I have the habit of spending a lot."

The solution, as she sees it, is a new syndicated television show, scheduled for airing this fall. But her decision to take on such a staggering commitment in addition to an already back-breaking schedule of writing and mothering her daughter, Bader, 16, and son, Edmund, 12, has to do with more than bringing home the bacon.

Instead, call it ego and the need to reinstate her on-camera credibility after a particularly disastrous TV talk show she inflicted on the viewing audience along with television's golden marshmallow, Joyce Susskind. "Joyce and I only set women in television back about 100 years."

Howar does not align herself with the women's movement ("It's time they stopped talking and moved their asses to do something!"). But it's clear she cares about the advancement of women in general ("American women wake up after 40.") and women in television in particular:

"Walter Cronkite gets gray, lined and furrowed, and he's 'distinguished'. A woman gets the same, and she's 'carpy' and 'bitchy' and OLD."

The networks, according to Howar, believe it's impossible to sell vaginal spray unless a woman's a nymphet. Women over 40 are considered obsolete, she says, and intends to do something about it.

The Barbara Howar Show will be conversational.

"I'll be putting myself on the same level as the guests, and I'll be aiming at the masses and talking to women mid-afternoon at home. One of the reasons I've drawn away from the women's movement is they don't consider women who are not in the work force." Howar insists she does. "It's easy for a woman to denigrate herself and her work. You don't hear men of accomplishment say things such as, 'It's just something I did when the kids were at school.' "

A sense of worth is something that must be learned, Howar believes. She adds that men have always been taught they are honchos, and:

"If I were a man, I'd be a pig."

As a woman, however, she is now happier with herself than she was at 30 because of her accomplishments, ambivalence notwithstanding. Nonetheless, she maintains that achievement does not necessarily improve male-female relationships.

"A woman of accomplishment seeks a man of accomplishment, but not vice versa."

The more a woman accomplishes, the more discerning her taste and needs become. And if a woman is more successful than a man in the same business, it's usually game over.

Men are scarce and, for Howar, at any rate, the trend toward younger men is not the answer.

"I don't intend to spend my sunset years explaining the Korean War to some kid."

Howar has been divorced nearly 12 years now and is in no hurry to change her status.

"I think I'm spoiled. Nobody will ever get control of me again. I value my life and my independence too much." She doesn't need a man around all the time, yet like many other driven, high-achieving women admits:

"I feel I need a man when I'm scared, lonely and depressed."

Howar now owns two houses: the summer place in Bridgehampton and a more formal house in Washington. "And when I get the money, I'm going to buy a farm. My house is my nest, and that's very important to me. I look after my nest, do my own decorating. And when I feel lonely or scared, I walk through my place and think, 'This is mine. I have done this myself.' It's a better cure for depression than crawl ing in bed with a tuna-fish sandwich.'

Anything but depressing, the ram bling shingled house is chockablocl with natural wood antiques, Howar's breadboards and lots of Americana patchwork quilts. Out back, there's a hammock and wooden deck terrace bearing a plaque that says "The A.M America Memorial Deck," built with the proceeds from her stint on that show. A happy tranquillity surrounds the house like a cloud.

"Happiness is the absence of anxiety."

Howar believes the departure of anxiety comes with the arrival of success, confidence and organization, and that now she's able to draw back from herself and assess her life. And yet, however positive her assessment, it continues to include a certain amount of loneliness and insecurity.

"Insecurity keeps me in touch with reality; loneliness keeps me in touch with my own mortality."

Oh. And the elusive security? "Security is knowing who the hell you are. I guess you could say I'm the most confidently insecure person I know."

Secure or not, Howar is a single parent whose children have been "raised with a good deal of whimsy," and she has her quota of guidelines.

"Ambivalence is the only constant aspect of motherhood."

So how does she handle two growing young people who, she says, "invented sibling rivalry and stalk each other with blunt instruments"?

"I never lie to them, I talk to them a lot and give them every bit of support I can. I try to make my daughter independent and my son not a pig. I tell them I am a writer, not a carpooler. And to the questions I don't want to answer, I tell them it's none of their business.

"We're a one-parent family; we're all individuals; we're in better shape than most."



After joking that she's readying for backgammon tournaments, Barbara Howar turns glum as daughter, Bader, takes the lead in a friendly family game. Throughout the year, Bader is as busy as Barbara, so summer was a time for quiet talk and togetherness.

Sears Rhapsody Draperies. Rich, woven patterns that you can wash!

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And the tapestry pattern is <u>woven</u> in, not printed on. Feel the satisfying texture between your fingertips.

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More no-wax cushioned floors in your color.

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This is another in our spectacular heritage of America collection in Prestige Cushioned Vinyl; outstanding floors based on

tion in Prestige Cushioned Vinyl; outstanding floors based on authentic designs which make up our cultural background. Congoleum offers hundreds of finely detailed designs like this one-patterns which combine a deep, dramatic color and realistic texture with convenient no-wax, Shinyl Vinyl[®] and warm, quiet cushioning. A no-wax, Shinyl Vinyl floor stays fresher looking longer, usually with just sponge mopping. In time a reduction in gloss will occur in areas of heavier use. We recommend Congoleum Vinyl Dressing to provide a higher shine, if preferred. See Congoleum today. We're in the Yellow Pages under "Eleoring"

See Congoleum today. We're in the Yellow Pages under "Flooring". Pattern shown, #45028

Who makes news? What's the word? Where do you buy? And why?

The Home Front News FAST FOOD APPLIANCES ARE HOT FOR FALL



Eleven American chefs. members of the U.S. Culinary Team, are determined to win a gold medal for their country in this year's International Culinary Competition in Frankfurt, Germany. The American chefs, who have been participating in this Olympic-year cooking contest since 1956, won 17 individual gold medals in 1972, though the grand prize went to Japan. In honor of the Bicentennial, the Kraft-sponsored American team has created four competition menus featuring such native American foods as Alaska king crab, cornbread, cranberries and Maine lobster.



CROSS-COUNTRY CALDER

The work of Alexander Calder, the American artist who invented mobiles, will be shown in a huge Bicentennial exhibit at New York's Whitney Museum. The show, planned in conjunction with a new book, *Calder's Universe* (Viking, \$25), will remain in New York until next February 6, then travel to Atlanta (March 5–May 1), Minneapolis (June 5–August 14) and Dallas (September 14–October 30).



Illustration by Robert Byrd

HOME SAFE HOME

A new way to vacation worry-free is to leave a house sitter at home. Enterprising Pat Hersey has started House Sitters, Inc., a national organization of plant waterers, cat feeders and dog walkers. "Sitters" employs older and retired people who will collect the mail, check the furnace and generally keep the house looking "lived in" while you're away. And, starting at \$10 per day, the price is right. Information: House Sitters, Inc., 404 Bates, Birmingham, Mich. 48009. Phone: 313 646-5599.

COFFEE, TEA OR EXERCISE

Lufthansa Airlines has a cure for the in-flight twitches—a series of isometric exercises taped into the aircraft's entertainment system. Just plug in and, starting with the big toe, contract and relax. You don't even have to unbuckle your seat belt.

HEART SAVER

Humetrics Corporation has introduced two heart scanning machines, one for children and one for adults, that can simplify the detection of heart disease and help reduce the annual \$22 billion cost of the country's leading killer.

These computer-based machines can be operated by nonprofessionals, can screen people at the rate of one per minute, and are ideal for school and company health programs. Information: Humetrics Corp., 353 N. Oak St., Inglewood, Calif. 90302 As work space in the American kitchen shrinks and the national demand for fast food and convenience cooking skyrockets, the big news in the U.S. housewares industry is the do-everything appliance.

Rival's Crock-Plate (\$49.95), introduced at the recent housewares show in Chicago, is the latest miracle cooker. It promises to steam, warm, make crepes, deepfry and act as an oven, griddle, skillet and wok.

Fitted onto a small rectangular heating element, the 11-inch-square stoneware plate is designed for maximum counter-space saving, and it can do double duty as a chafing dish or broiler pan.

Other kitchen news to come out of the semi-annual Chicago show includes:

The continued trend toward electric burger and crepe makers, in particular, Hamilton Beach's double maker "Double Mac."

"Gourmet gadgets" to brighten up the traditional kitchen, such as The Cooks Catalogue's porcelain tasting spoon.

 Electrified utensils, such as the hand-held, batteryoperated whisk.





WOMENS LIBBING & PARTY GIVING

The decidedly feminist focus of Francine du Plessix Gray's new novel-the idea that "every woman's life is a series of exorcisms from the spells of different oppressors; nurses, lovers, husbands, gurus, parents, children, myths of the good life; the most tyrannical despots can be the ones who love us the most"-will certainly place it on best seller lists. What makes Lovers and Turants (Simon & Schuster, \$8.95) an outstanding first novel and far more than just another women's movement polemic, is the rich, diversified quality of her prose and the universality of the other themes she touches upon: confronting and extricating one's self from the past; the paradoxical human need for both freedom and shelter: death and the possible transcendence of spirit over matter. All of this is couched in the very readable novelistic history of one woman-Stephanie. We follow her from age four to 40, from her isolated only-childhood in France with a suffocating governess and sad father to her adolescence in New York during the deprived war years with a none-too-practical, exotic émigré mother who in-

structs her on the points of diplomatic etiquette ("a papal nuncio takes precedence over any ambassador") while setting a rickety dinner-party table with Woolworth flatware. We watch her progress from a wildly unstable Parisian affair with one Louis Bonaparte (a descendant of Napoleon, who writes surrealistic poetry and rages about freedom but remains a mother-dominated employee of General Electric occupied with sending blenders to the provinces) to the "sheltering security" of marriage. This union finally "terrifies" her more than being a whore, a cocaine peddler, a tramp." Gray's tone effectively and remarkably shifts from chapter to chapter, reflecting the passage of Stephanie's life as it moves from a kind of sad grandeur to exuberance. humor, despair and reconciliation. Regrettably, the last section - filled mainly with trendy" dialogue between a middle-aged Stephanie and her young homosexual lover - strikes one as a last minute thrust at commercialism and is simply not up to par, stylistically or intellectually, with the rest of this fine book.

Ariane and Michael Batterberry's The Bloomingdale's Book of Entertaining (Random House, \$10) takes us into the homes of widely diverse cooks (James Beard and Madhur Jaffrey), critics (Gael Greene), entertainers (Geoffrey Holder), designers (Pauline Trigère), decorators (Barbara D'Arcy) and just general makers of the New York social scene. Through interviews and photographs, we get an interesting glimpse at their personal preferences for types of entertaining as well as tips on how they organize, prepare and serve food. Altogether a self-assured, gracious guide for giving and having a good time.

MOVIES

by Daphne Davis

FUTURE FACT

Based on fact instead of fiction, movies about science and the future have started to arrive. Labeled "science fact," they confirm the notion that we are already living in the future.

Don't pass off Futureworld as a grade-B science fact sequel to Westworld, the vacation spa flick in which fantasy became reality. Though soiled by a trumpedup subplot, Futureworld goes beyond the robot rebellion of Westworld and offers the replacement of "unstable" world leaders and specially selected humans with peaceful robots who have the earth's welfare programmed into their circuitry.

The ruination of this testtube Disnevland is Peter Fonda, a suspicious newspaper reporter, and Bluthe Danner, a glib TV commentator. Invited to report on Futureworld's simulated space walks, skiing on the red snow of Mars and a safari to the caves of Venus, they choose instead to uncover the madmen of Futureworld's lab where Russian generals and their spouses, along with Fonda and Danner, are being cloned into Stepford Wives robots.

Peter Fonda and Blythe Danner in Until that point, the movie is a fantastic voyage through the "spacey" world of computer holograms, fiber optics, advanced video equipment and an alarming machine that replays instant simulcasts of your dreams.

Back to Fonda and Danner, who bring Futureworld to a galvanizing close by battling with their genetic twins to save their souls. Hardly the kind of material old-fashioned science fiction movies were made of.

The Man Who Fell to Earth, starring rock mutant David Bowie, is the most spectacularly executed science fiction film since 2001: A Space Odyssey. It tells of the sad but amazing journey of an astronaut from a drought-ridden planet and his failure to return to his bionic family. Bowie is moving and startlingly extraterrestrial, and the film's special technical effects cleverly convey many complex adapta-

tions of the principles of light and sound.

The Jetsons of science fact, Logan's Run is a sludgy trek to a hedonistic utopia in the 23rd century, where no one is permitted to live beuond 30. Neither thrilling. nor futuristic, Logan's Run is a giant step backwards.

Other future-fact films due to surface soon include: Damnation Alley about nuclear aftermath: Ralph Bakski's War Wizards, a postnuclear age cartoon fantasy about the prevention of war. Jaws director Stephen Spielberg's Close Encounters of the Third Kind: and Star Wars, featuring galactic civil strife in another solar system.



David Bowle



THE HILARIOUS MS.M.

Score a bullseve for muchotalented Puerto Rican chanteuse-comedian Rita Moreno in The Ritz director Richard Lester's madcap film of the Broadway farce about gay lib and a Mafia family feud set in a homosexual hotel. Full of straight and gay" sight-gags and euphemisms, the movie is more A Night at the Opera than an evening at the baths. A combination Bette Midler-Carmen Miranda, Moreno is hilarious as The Ritz's frogvoiced songstress of the pits, trying to make it from the hotel's nightclub to the Great White Way. Too bad the movie doesn't light-up as often as Ms. M!

up the saddle for Lauren Bacall's boarding house. Before he succumbs to cancer. there's the final barroom shoot-out. Like the film, it's as raw, proud and over-

whelming as "Mr. Gunman" himself.

The Shootist is a powerful

and touching tribute to leg-

Hollywood's numero uno

senior citizen and gunfight-

er lawman. Brought down by

a fatal illness, the Duke gives

endary cowboy John Wayne.

STAMP OUT SLAUGHT

Variety estimates there's one death every 90 seconds in The Outlaw Josev Wales. Clint Eastwood's latest formula slaughter. Had there been as many sex scenes. the gory saga would be rated X and not PG. Eastwood. who can't act but has the heman look of a righteous outlaw, markets himself as a Civil War farmer avenging the death of his wife and child. Meaner and crazier than ever, his motto in this blood bath is, "Dying is easy, living is hard." Maybe it's time for Clint to retire from active duty. Outdoing Eastwood in the revenge Western sweepstakes is Richard Harris in The Return of a Man Called Horse. A white man who fights for an Indian tribe, he gives us rape, scalpings and human sacrifice from the red man's perspective. Either way, it still amounts to hardcore violence and cheap thrills.



BREAKING THE SPEED LIMIT

The sole reason for seeing The Gumball Rally, a ridiculous flick about an unofficial cross-country race, is Raul Julia, the flashy Latin actor. who's been zipping up Broadway's revival of Threepenny Opera. He's a winner. but the only limit The Gumball Rally exceeds is your patience for car comedy.



Raul Julia



WILL MORE BE THE SAME?

The October 4 arrival of \$1 million anchorperson Barbara Walters to ABC's nightly news has shoved the much rumored "conversation piece" of the one-hour news show on all three networks out of the broadcast



Barbara Walters of ABC closet. Depending on an FCC ruling and acceptance by affiliates, "wall to wall" news could well be a reality in the near future.

One advantage of a longer national news show, besides prestige, is that networks would be able to get their money's worth out of high-priced anchor superstars through more work and visibility— and presumably better ratings. However, many viewers might claim they could use less and not more of Barbara Walters.

But hang on...there's more news in store on news programs this fall in the form of extended local coverage. Both the CBS outlet in Los Angeles and NBC's in New York have expanded early evening news to a successful two-hour format, the first hour specializing in soft news and consumer- and entertainment-oriented features. It's predicted this trend will catch on across the country because of keen competition, high profits and America's dependence on TV for information. For example, if the CBS local



news in a Midwest town is weak, then Walter Cronkite, the grandfather figure most Americans trust, will be pushed to second or third position in the ratings – and no station wants that. Therefore, it looks as if the local beefing-up will catch on.

While network executives maintain they have more than enough vital news for a nightly one-hour show, many people doubt that longer news shows mean higher quality.



Will a longer nationwide program concentrate on providing more interesting in-depth national and international coverage, or will it boil down to an hour instead of a half-hour of illustrated headlines? In order to balance out one hour of hard news, will there be an Ann Landers advice segment, horoscopes, columnists and other soft news staples to David Brinkleviof NBC



John Chancellor of NBC prevent over-informed viewers from switching to Mary Hartman, Mary Hartman, game shows and reruns of Happy Days and Star Trek?

The idea of more local and national news coverage is commendable, but what the content, quality and value of such programs ultimately end up being is, at this point, an unanswered question. If network news reliance on overpaid anchor personalities for high ratings and the proliferation of spot news on extended local shows are any indications, then longer local and national programs could mean only more of the same old thing. Or miraculously. though unlikely, the result could be responsible, exciting and committed reporting. Tune in and find out.



The biggest prime time TV news this season is the opening up of the regular gridlike schedule for one-time TV special events, mini series, and made-for-TV movies of varying lengths and irregular time slots.

ABC's regularly scheduled Sunday and Friday Movie Night will include a TV sequel to Rosemary's Baby, and a made-for-TV film from David Seltzer's Green Eyes. The format of Movie Night will remain open enough for longer movies to continue over several weeks or even to preempt regularly scheduled shows and run on consecutive nights.

For the first time ever, ABC has purchased prepublication rights to a book, Roots by black writer Alex Haley, which will be aired as a 12-hour special in one- or two-hour segments.

▶ NBC's Best Sellers on Thursday night features dramatizations of novels filmed for TV in segments: Taylor Caldwell's Captains and Kings, Thornton Wilder's The Eighth Day and Irwin Shaw's Evening in Byzantium.

NBC is also planning a regular Special Night, The Big Event, which will have a basic 9:30-to-11:00 Sunday night time slot with possible fluctuations in length. These TV special events will include Life Goes to the Movies, a three-hour TV version of That's Entertainment, produced by Jack Haley, Jr.





"A good old boy," a well known Southern writer once explained, "is a former redneck...except there ain't no such thing."

Redneck. Good old boy. These are simplified terms for the most complex phenomenon – the Southern male. Likewise, the term "redneck rock" is a simplified label, a catchall for a multifaceted range of music that, all of a sudden, has taken on the aura of chic, even though it's been around a while, and is about as chic as Georgia clay.

You've seen the proof on TV and in the papers — Jimmy Carter hanging out with the Allmans. You've heard more evidence on the radio — local city-slicker DJ discovers Willie Nelson and suddenly starts talking about country roots. You can catch the new mood at any rock auditorium — basic longhair turns rhinestone cowboy. What's going on here? Things have come a long way in the past six years. Not long ago, the Southern redneck was the living embodiment of everything rock 'n' roll ostensibly did not stand for. He was that mythical figure from *Easy Rider*, the emblem of resistance to all that was "groovy." He was the enemy of campus rioters, war protestors and...rock 'n' rollers.

So how did the redneck come to lend his name to the avant-garde in rock music? Well, if the truth were known, he was hanging in there all along. Let's go back to Memphis, where it all started. Remember Conway Twitty, Johnny Cash, and Jerry Lee. They were country boys when they came to SUN records in the mid-'50s, and recorded rock 'n' roll. Nobody called them rednecks back then, but those were less polarized times than the late '60s.

The plain truth is: The very best American rock 'n' roll has always had its tap root deep in the Delta — the quintessential rock 'n' roll form is Southern in origin. Which is not that hard to understand. In its early days at SUN records, rock 'n' roll was basically an offspring of the marriage of country music and rhythm & blues, both of which were very Southern.

Of course, during the '60s Southern rock slunk away from stage center. Like Southern politics, it just did not have the right image. And like Southern politics, it has now cleaned up its act. It is talking love and good times and getting folks together. Like Southern politics, it has embraced the values of people like Bob Dylan. And it has served up what is called the "new sound," still rich in indigenous Cajun, rhythm & blues, country twang and fast guitar, but now called in some quarters "Southern boogie" and in others "redneck rock."



Redneck Rock Stars: Waylon Jennings (right), Willie Nelson (bottom left), Randy Newman (top left).

Listening to redneck rock: If you want to sample this music, remember two schools exist. First, there are those who would like it to be more country—that is, purist—but less commercial. Try any of the recent albums of Willie Nelson or Waylon Jennings. Then after listening to both for six months, head back to their early classics.

Second, there are those who are really country in origin, but have fought off the good old boy image and lean more to rock. The Allmans may not be what they used to be as a band. but they're still far and away the most consistent rock 'n' roll sound at a live show. Randy Newman lies somewhere in the middle. So much for labels. The point is that whatever you call this music, it is first-rate stuff- no matter which end of the spectrum.

Albums: Waylon Jennings: Are You Ready for the Country (RCA) Willie Nelson: The Sound in Your Mind (Columbia) The Marshall Tucker Band: Long, Hard Ride (Warner) Grinderswitch: Pullin' Together (Warner) The Outlaws: Lady in Waiting (Arista).





INTERNATIONAL PEN PALS

Big Blue Marble, the awardwinning children's TV series gives kids a glimpse of how their peers live around the world. Now, children looking for a special friend in another country can join the Big Blue Marble pen-pal club. Details are given on the show, or write: "Dear Pen Pal," Big Blue Marble, P.O. Box 4054, Santa Barbara, Calif. 93103.

BOTTOMS UP



The artichoke rises to new heights in Cynar (chee-nar), a new Italian artichokebased apéritif that promises to make food

taste better by its unique effect on the taste buds. According to an old European belief, artichokes also help the body cope with stress through cinarin, a substance they contain. And insomnlacs claim that Cynar makes a soothing digestif. What more could you ask for in a pre-dinner drink?



NEW ANGLE ON STORAGE

Geo System shelves allow you to design your own bright lacquered geometric arrangements for books, records, wine. Panels in white, yellow or brown interconnect with slotted bolts to form wall units or freestanding architectural forms. Available in packages of 50 (\$170), 21 (\$75) and 9 (\$35) panels. At Bloomingdale's, New York; Marshall Field, Chicago; Macy's, San Francisco.



PAPERS WITH A PAST

Reed Ltd. has introduced a new collection of handprinted wallpapers, "Early American Homes." The 30 patterns in the group are exact reproductions of papers found in American homes built between 1707 and 1880, many of which have been restored with these elegant facsimiles of their original wall coverings. Available at Reed showrooms in major cities.



SOME LIKE IT HOT

Get more heat from your fireplace. Physicist Lawrence Cranberg, noting that up to 90 percent of fireplace heat can be lost up the chimney, has developed a new fireplace grate for the Texas Fireframe Co. The two-level grate is designed to direct heat out into your home, not up. Fires are easier to start and feed. For information: Texas Fireframe Co., P.O. Box 3435, Austin, Tex. 78764.



Ballooning in Albuquerque: The skies over Albuquerque are filled with bright-colored hot-air balloons. This New Mexico city. which claims to be home and headquarters for nearly 10 percent of the world balloon population, is hosting the International Balloon Fiesta this month (October 8-17). Local balloonists will be joined by their comrades from other places (including 20 foreign countries) for nine days of balloon touring, races and other festivities. Local ballooning clubs are springing up around the country wherever the wind is blowing. Information: International Balloon Fiesta. American Southwest Plaza. 2403 San Mateo Blvd. N.E. Albuquerque, N.M. 87110.

Collecting political memorabilia from

coast to coast: Aficionados of political campaign artifacts—buttons, posters, even T-shirts—have launched their own campaigns to cull the best and most unusual political souvenirs of this election year. If you are not a collector, a presidential election is the right place to begin.



BE PREPARED Stocking Stuffers for Santas Who Shop Early



a stall and the

DECO UPDATES

These tin reproductions of old English lozenge containers with Art Deco designs come in three sizes: round, 1-3/4" – 75¢; rectangular, 2-1/4" x 3" – \$1.50; large, 2-3/4" x 3" – \$2.50. Add 50¢ postage. From Shenanigans, 384 Bleeker St., New York, N.Y. 10014.

COMPACT CASTING

From St. Croix comes the "Fishing Machine," a onepiece stainless-steel fishing rod and push-button reel that telescopes down from four feet to 15½ inches, small enough to fit easily into a suitcase, backpack, or a Christmas stocking (\$24.95).

BRUSHING

Rainbow-striped nail, bath and clothes brushes, made in Italy for Wings Over The World, come in bright red, blue, salmon or green. Available at Eclat, 6 Spencer Pl., Scarsdale, N.Y. 10583. Nail brush, \$6.50; bath brush, \$16.50; clothes brush, \$11.50 ppd.



CLIPPED IN GOLD

Gold-plated paper clips? Perfect for clipping together gilt-edged securities, these large 22-karat gold electroplated paper clips are available in a box of 50 for \$7.50 postpaid. From Studio 35, Dept. AH-5, 35 Joralemon St., Brooklyn, N.Y. 11201.



PILLOW TALK

Just in time for Halloween – this Owl pillow is part of a new appliqué collection, designed by artisan Ava Bergman for Bloomcraft. The 17" square polydacronfilled pillow is \$30 postpaid from Woodward & Lothrop, Dept. AH, 10th & 11th, F & 6 Sts. N.W, Washington, D.C. 20013.

EARS FOR CYCLISTS

Motorcyclists have not been left behind by the CB generation. Auto Link has brought out the first CB cycle helmet. The entire voice-operated CB unit is contained in the chin guard of a full coverage motorcycle helmet, with a small switch to change from channel 19 to 23. The antenna is built into the top, spaceman-style (\$139.95).

FROM THE GRASS ROOTS CORPS:

In this column, American Home's grass roots correspondents report on life across the country. Grass roots reporters are not professional writers, but aware readers, informed and interested in what's happening in their communities. Fit the bill? Drop me a letter. You can earn \$25. – Keitha McLean

A SOUTHERN VIEW

Dear Keitha,

We arrived on top of the hill just after the sun went down in North Augusta, S. C., and all the lights went on across the Savannah River in Augusta, Ga. It was almost like seeing a huge Christmas tree from the air.

It is not difficult to put down roots in this spot and decide you never want to leave. People here are warm and neighborly.

The "city centerpiece" (dating from colonial times), located in John C. Calhoun Park, greets you as you drive up over the James U. Jackson Memorial Bridge. Recently the Bicentennial Covered Wagon procession came into North Augusta by this bridge.

My life is well centered in a lovely church. My husband is rector of St. Bartholomew's Episcopal Church.

Our grandchild keeps us in touch with athletics, swimming and a youth theater. We're close to recreational and fishing areas; Charleston, Savannah, Columbia. S.C., and Atlanta, Ga., are not too far away.

This area is a center for art and music. I studied voice at Converse College and in New York City, so it is natural that I sing in the church choir. I have a love for study and will probably never stop taking courses.

The necessity to put down roots wherever we go was a decision I made early in my married life. It has been very rewarding. We love the people here. Very sincerely,

Alta S. Rice N. Augusta, S.C.

Ms. Rice is an active grandmother whose love of nature is reflected in her hobby of landscape painting.



CONSUMER WATCH: REFORMS FOR UPHOLSTERED FURNITURE

Future designs and fabrics used in upholstered furniture could be completely different as a result of new flammability standards proposed for the industry by the Consumer Products Safety Commission, The latest report from the National Fire Protection Association indicates that furnishings are a leading starter of home fires, and the CPSC, which has worked for such fire safety measures as stricter match controls and tighter regulations for mattresses, has turned its attention toward upholstered furniture.

Under the proposed regulations, upholstery fabrics to be used by furniture manufacturers would be submitted to a "cigarette test," which would grade fabrics from A to D, A being the most ignition resistant. It is estimated that 60 to 73 percent of the fabrics presently used by manufacturers would fall into the C and D categories — that is, the less safe fabrics. But industry people have expressed concern that the new standards and testing procedures would increase furniture costs, perhaps by as much as 30 percent.

California, which has passed an Upholstered Fabric Flammability Law, is serving as a kind of testing ground for the new regulations.

Meanwhile, the FTC has proposed new care labeling regulations for upholstered furniture that would require manufacturers to permanently affix labels with care and cleaning instructions, using a standard glossary of terms. If these two proposals are adopted, it is possible that upholstered furniture sold in the future will have one permanent label containing both care and flammability information.

Editorial Contributors to

"The Home Front News":

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Section designed by

WOMEN POWER

According to a report by the National Commission on the Observance of International Women's Year...

The total number of working mothers increased from 12 to 14 million from 1970 to 1975.

In 1975, American women accounted for 1.1 million of the 1.5 million increase in the labor force.

 In 200 years, 10 women have been appointed federal judges.

Nearly one-half of all American women think the ideal life would be staying home with young children and then combining homemaking with a job



Enjoy smoking longer without smoking more.

Saratoga 120's. Rich, full-flavored cigarettes tailored longer and slimmer than 100's. You get extra smoking time, extra smoking time, extra smoking pleasure, without smoking more cigarettes. Cost no more than 100's. Regular or menthol, crush-proof box.



O Philip Morris Inc. 1976

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



How does your mouth feel after brushing with Colgate, Kyle Rote, Jr.?

Colgate wakes Kyle up every morning. Zingy. Minty. Colgate leaves his whole mouth feeling superfresh and clean all over. Even <u>after</u> he's brushed.

Nice, too, that only your dentist can give teeth a better fluoride treatment. That puts a big smile on anyone.

Colgate. Wide awake and tingling. It takes your whole mouth by surprise.

Colgate puts the fresh in your mouth.



"Colgate" with MFP* fluoride has been shown to be an effective decay-preventive dentifice that can be of significant value when used in a conscientiously applied program of oral hygiene and regular professional care " Council on Dental Therapeutics. American Dental Association. SEE YOUR DENTIST. LIMIT SNACKS. BRUSH REGULARLY WITH COLGATE.

Colgate MFP

YOUR PLACE OR MINE/ KEITHA MCLEAN

I'M LONELY, YOU'RE LONELY

My loneliness may be fleeting or chronic, but whenever it leaves me I know it will return.

f loneliness could be a "thing," it would be, for me, a dark, matted jungle. Since childhood each time I hacked a tiny space to move, my jungle closed in behind. Loneliness, I was assured as a child, was something I'd grow out of, when I found the bigger, brighter and better world everybody assured me was mine to expect.

It had dawned on me as I turned to books in adolescence that I wasn't alone in my loneliness. I discovered that existentialist writers in particular and writers in general were extremely miserable people. This view was reinforced during the years as I, in the classic style of the shy and lonely, tackled the pages of the good, the bad and the ordinary. Everybody, I became convinced, from Dostoevsky to Mickey Spillane, Nietzsche to Hesse to Ram Das was in the same boat.

And that boat, however illustrious its passengers, lost much appeal as I was drawn toward the isolated business of writing. For even then, I was realist enough to suspect it would be loneliness, not talent, I would have in common with Joyce and company.

Eventually, I abandoned my tormented chopping toward Xanadu. The directions on my map may have been all right, but the premise for the map itself was all wrong. The secret is, I decided, there is no secret. There is no solution to loneliness. It's just a normal part of life.

My feelings about writers and loneliness-its infinite ambiguities, breadth and depth, varieties and universality-were jogged and updated recently by the work of three authors: two women, Gail Sheehy and Terri Schultz, read for the first time, and a man, Brian Moore, revisited.

The solution to loneliness hinted at in the title of Schultz's book, Bittersweet, Surviving and Growing from Loneliness, is not to be found in the pages. Her final words, "I am my own experiment. I go on from here," say it all for me. She knows that loneliness is disconcertingly easy to understand. and boils down to something called "expectations." Expectations - illusioning and (continued on page 28)

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YOUR PLACE OR MINE continued from page 27

disillusioning-nurture and destroy us. The friendless child is comforted that her teens will be better. The trauma of adolescence is buffeted with the promise of better things to come-university, the first job, marriage. The projected bliss of Adulthood.

We grow up with "unrealistic expectations." and much loneliness results simply because that's what we've been taught. Housewives don't suffer, lonely and alienated, in suburbs by accident; driven and isolated men don't end up workaholics and often alcoholics for fun; friendless and anonymous women don't grow old with their cats in city apartments for kicks. No, "something happened," as Joseph Heller wrote, on the road to that bigger and brighter and better tomorrow. Somehow, one of those rotten phases turned into "life."

Both Gail Sheehy and Brian Moore have demonstrated a fascination with life's phases and the loneliness that accompanies them-Sheehy as an investigative reporter with a startling new book and Moore as a novelist whose themes are shattering studies of loneliness in all its varieties.

With the publication of his first book. The Lonely Passion of Judith Hearne, Moore drew a disturbing and highly sensitive portrait of an aging, unmarried school teacher beset with the disease of the lonely, alcoholism, and her harrowing, desperate life.

From there Moore explored the fear and alienation of the immigrant in The Luck of Ginger Coffey, a story not so loosely based on Moore's own experiences: the numbing loneliness and confusion of the identity-less wife who lives through her husband in I Am Mary Dunne; the empty sadness of unrealized expectations in Fergus, the story of a man confronted with the ghosts of his dead parents.

Moore's understanding of loneliness became an obsession with me at one point. I worked at the same newspaper as Moore had before he'd given up journalism for the novel, and I hounded the senior editors for clues to Moore's personality. Was he lonely? Was he happy? Where did his awareness come from? Had he exorcised his own demons by writing about them? Then gradually, I came to realize that like other writers, Moore offered no solutions because there were none; he simply offered insight into the problems.

Gail Sheehy, too, offers no solutions, but in Passages, a riveting series of observations (destined to become a handbook of emotional combat), she argues that life's major emotional upheavals-the "phases" we all must endure, not the least of which is loneliness-are not only universal, they're predictable.

Scotchgard

These critical phases or "passages" start early in life, and, however unprepared we are for them, we recognize the pattern of familiar problems in childhood and during the teen-age years. What seems not to have occurred to anybody before, at least not as succinctly as to Sheehy, is that those trying, lonely and disturbing passages keep on happening in a predictable pattern right on through life. The Trying 20s, Catch-30, Deadline Decade, The Age 40 Crucible, The Change-of-Life Affair and so on. The problem is, says Sheehy, we haven't learned to accept that the loneliness, confusion and isolation do not stop once we are "grown up."

My loneliness is not new. It is complex with insidious variations. It may be fleeting or it may be chronic, but whenever it leaves me I know eventually it will return.

But what I also know, based on reports from the past and projections into the future, just as it is inevitable, so is it predictable. And it can therefore be coped with. Loneliness is not bad or shameful; it just exists, always has and always will. But knowing so is liberating, and signals the replacement of fear by wry realism and de-spair by cynical optimism.

AMERICAN HOME, OCTOBER 1976

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BY MERVYN KAUFMAN

TRAVELS WITH AMY

The perils and pluses of taking the kids along on a vacation.

f the tail is down, it's a sheep-up, it's a goat." George, our voluble cab driver, gave us our first lesson in Caribbean island lore as he piloted his battered Rootes Group "Hunter" along the rutted roads from the airport to St. John's, capital of Antigua.

My daughter stared out the car window at the baa-ing creatures, all of which resembled goats with scruffy tails, and at the white egrets that hugged the hooves of grazing cattle and only now and then took flight, floating like feather clouds against the bright green landscape.

Amy was nearly seven. I wondered if she noticed the women balancing shopping bags on their heads as they strolled home from market, or if she took in the clusters of tiny houses that lined the roads and dotted the fieldsstucco-covered cinderblock structures with roofs of thatch, shingles or corrugated metal. I wondered if she would be fascinated by the contrasts of a languid lifestyle so different from her own-or if she'd be turned off.

I hoped she'd be curious; I also hoped she'd behave herself. This was to be a family vacation. Her mother and I needed it-to escape the urban hubbub. Amy needed it-to bake out a cough that had hung on for two months.

Years before, my wife and I had vowed we wouldn't travel with our daughter until she was six. Now she had passed the six mark and was beyond the point where we could just park her with Granny and go off.

So this time when we felt the need to get away, Amy was included in our plans. We believed that once she was removed from her daily routine, she would prove to be charming company. We were only partly right.

We chose Antigua because friends had praised it as a place where you can kick off your shoes and be super-casual. Also, we felt that because of its location among the Leeward Islands of the Lesser Antilles, deep in the Caribbean (approximately opposite Guatemala), we'd be more likely to enjoy a week of endless sunshine than if we picked a spot closer to home. We were only half right about that, too.

Amy had experienced her baptismal plane flight a year before. It was only a short hop from Providence, R.I., to New York, but it had been enough to quell future fears of flying. So when our Antigua flight was called, Amy clambered aboard the waiting Eastern tri-jet with the aplomb of a seasoned



air commuter. We'd taken care to pack a deck of cards, some idle-hour games and paperback books, but we didn't need them. Minutes after take-off, Amy was sound asleep. By the time she awoke, we were in our long descent.

Antigua offers golf, tennis, fishing, snorkeling, scuba diving, boating and sightseeing splendors. But our interest was directed toward the beaches. said to number 365. One of these stretched behind our hotel, the Galley Bay Surf Club, and it was beautiful. Garbo stayed there not long ago-we couldn't miss.

The staff of Galley Bay was immediately receptive to our daughter, mindful that the time and climate changes, and culture shock, would affect her. Waiters, maids, manager-all addressed her by name. There was also a dog-a huge, sand-caked Alsatianthat Amy befriended and played with for the first two days until she loosened up and noticed other children.

She as well as we were particularly blessed by the presence of an 11-yearold Canadian girl, Judy Servay, who had always wanted a baby sister. She and Amy became inseparables. Judy taught her to play Warri, a native board game involving a hand-carved slab of wood and two handfuls of nicker nuts. She also carried Amy in and out of the sea when the surf got rough and frightening, and endured a great outpouring of tears when Amy tried but couldn't say goodbye the day we left.

So fortuitous was their chemistry that Judy willingly baby-sat for Amy during the half-day my wife and I toured the island. Her parents were also helpful: They invited Amy to dine with them one evening, so we could enjoy a night out alone.

Having a child along, even under the best of circumstances, does not make for a vacation in the fullest sense. And it's not just the demands of caring for the child that make the difference. It's reinforcing the ritual of brushing teeth and washing face and hands. It's also urging the limited eater to at least try the boeuf bourguignonne-and then holding back when, after hardly more than a sniff, comes the pronouncement, "It doesn't taste good to me."

One couple we know buy only two meals at a time when they travel, and find that to be sufficient for them and their two young daughters. We, on the other hand, didn't get wise until the third or fourth day. Then we realized that at lunch, the "extra" meal of the day (not included in the plan), what Amy left of her roast beef sandwich was enough for a meal for one of us.

"I'll never take my kids anywhere again," a neighbor of mine once told me. In Antigua I found myself sharing that feeling once in awhile: when, an hour after mealtime, Amy announced that she was hungry; when my wife had to chase her down the beach to slather her with sunscreen; when Antigua received an unseasonable siege of rainfall (nearly three full days!) and Amy expected me to do something about it. And no vacation can be a second honeymoon for a couple sharing a room with a child.

But on the plus side, we were each able to pursue our interests-reading, horseback riding, shell collecting. And we were able to structure Amy's day so she would have energy enough to endure an evening of adult company. Dinner, announced for 8:00 but rarely served before (continued on page 36) AMERICAN HOME, OCTOBER 1976



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TRAVELS WITH AMY

continued from page 30

9:00, was preceded by a "tea" (with sandwiches, cheese and cake) at 5:00.

After tea it was nap time. My wife and I would read or doze; Amy would sleep an hour or more. And though she would emerge rather more cranky than refreshed, the malaise wore off, and she was good until 10:30 or 11:00.

Although, for obvious reasons, we were drawn to fellow parents, we did finally meet and mingle with unencumbered guests at Galley Bay. We were, however, denied the pleasures of mixing at the pre-dinner cocktail hour and late-evening chats over brandy or frothy rum drinks. We socialized instead at breakfast, on the beach or, when it rained in torrents, under the shelter of the game room where we all were in the same damp boat.

Perhaps a vacation with two or more children would have been differentthe idea being that kids entertain each other. I buy the notion in part . . . except that two kids suggest twice the aggravation. However, we have friends who went off on holiday with two youngsters plus another couple and their two. They took three rooms, one strictly for the kids, who lived in unsupervised bliss and harmony.

The only time my daughter seemed particularly adult-but in a less-thanjoyous way-was the night she refused to dress or leave our room until she knew what friend Judy was wearing at dinnertime: short skirt, long skirt or pants. Pleas of reason and cries of outrage went unheeded. Finally, after my wife threw an agonized look. I bounded out of the room-into pouring rain, as I recall-and stalked young Judy until I could see for sure what she had on . . . down to her shell jewelry.

Peace, peace, at any cost. We were on vacation.

And when it was over, and after all the sad farewells, we boarded our plane and watched in something like horror as Amy gobbled up the grayishbrown slab of "steak" on the tray of her airline dinner. One week of consistently good, tasty meals from the hands of a sensitive chef, and our daughter, for all her willingness to taste before pushing her plate aside, was obviously ravenous.

She came home with half a suitcase full of shells, a Warri game, brightly sun-kissed cheeks, sand in her ears . . . and the cough she'd started out with. Therein lies moral lesson 10 or so: When you go on vacation with your children, do so because you want to, need to or feel you must. But don't expect any miracles.

For travel information, see "Getting the Most out of Antigua," page 84. 36



WHEN THE KIDS ARE OLDER

Problem: Where to take two teen-age sons (one 13, one 18) for a week's vacation that will a) be different; b) relieve a tired working mom from the responsibility of scheduling interesting daily events and/or worrying where the 18-year-old went with the family car; and c) give each generation a chance to mingle with new people or sprawl in a hammock, as preferred. Solution: Club Mediterranee in Cancun, Mexico.

Cancun (pronounced can-koon) is a 14-mile-long Caribbean island hinged by a causeway to the Yucatan peninsula at the southeasternmost tip of Mexico, three and a half hours from New York by air.

One of the world's newest seaside resorts, Cancun offers an unusual combination of great beaches, clear Caribbean waters and access to the mysterious Mayan ruins: Famed Chichen Itza, Uxmal and Tulum are a few that can be visited. (A recently discovered ruin is a 40-minute walk away.)

As for Club Med, as it is popularly known, for anyone who hasn't heard yet, it's a worldwide chain of 70 vacation villages with a unique resort approach. The club philosophy is simple: All club villages are located away from large centers-on sites selected for their natural beauty. Each is a fully self-contained community with all the amenities needed for a vacation. There are no radios or newspapers to interfere with total escape from worldly drinks and boutique purchases, is free; thus no money is needed. All ver tion, write: Club Mediterranee, New uables, money and conditioned and condition of sold and uables, money and credit card, a checked at the "bank" upon arran, a necklace of pop-it beads supplies cur-

rency to buy drinks. (You pay for the beads you've used when you leave.) All sports equipment-tennis racquets, diving gear-is supplied without charge. A key to the fun and liveliness of Club Med are the G.O.'s, or genial organizers, who, like camp counselors, encourage participation in events.

Club Med's "feeding system" is programmed for relaxed, yet exciting mealtimes. Breakfast, from 7:00 to 10:00, presents a help-yourself buffet of fresh fruits, omelets, French bread and bowls of European café au lait . . . as much as you can eat.

Lunch, from 12:30 to 2:00, is alfresco, with both a hot buffet featuring barbecued meats and a cold one that is plentiful and lavish. There are no menus to cramp anyone's style; just eat your heart out.

Dinner is the only sit-down meal with "waiters," but the set-up is strictly family style. Each dinner finds you seated at a different table, with diff ent people, which makes for var Entertainment is provided nig the G.O.'s themselves.

Dress is casual, and if clined you can live in your eenjeans and shirt. The offers a for "sarong") is thildren 5 to Club Meds and a cilities or pro-Club Med, c facilities vary

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FLOATING VACATIONS

On cruise ships the old teablanket-and-brandy routine is being replaced with livelier inducements. Look for tennis courts, Dixieland music and bargain packages.

By ELLEN BILGORE

Comething is happening to the traditional cruise. A whole new wave of vacationers is going down to the sea in ships that are offering bargain rates, more exciting entertainment, special interest incentives and other enticements. Cruising has always been the quintessential escape vacation. With only the ship's news for input, the world actually does recede, while the day-to-day responsibilities of organization are co-opted by an efficient crew. You are left with the gentle rocking of the waves to cure your insomnia and enough good food and drink to transform even the most unreconstructed puritan into a bon vivant.

WHAT'S NEW Younger crowds. For anyone under 30,



cruising is something that occurs on Hollywood Blvd. in a '57 Chevy, à la American Graffiti. But cruise ship lines, traditional providers of fantasy vacations for maiden aunts, are turning their attention to younger generation travelers. Through lower fares, shorter trips and better entertainment, the old tea-and-blanket-and-brandy routine is being replaced with livelier fun.

In addition to massages, sauna baths and well-equipped gyms (all designed to bring things that are difficult and expensive in the real world within your reach on the high seas), the organized ship boasts a staff adept at setting up tournaments and entertainment that allow passengers to mix easily and naturally.

Sports. Active sports are gaining momentum in the cruise ship industry, which has begun to feature the same type of tennis/golf vacation as many big resorts. Jack Fraser, vice-president of Flagship Cruises, which operates the Kungsholm, says that a tennis court is being installed aboard ship and a



full-time tennis pro will be available to give lessons. Although passengers could always pitch golf balls into a net at the stern of most ships, this kind of aggressive sports campaign is fairly new to cruising. Ships like the Kungsholm and Home Line's Doric also feature on-shore tennis and golf arrangements at posh clubs whenever the ship is in port.

According to David Gevanthor, vicepresident of Sun Line Cruises, the programs on the Stellas Solaris, Maris and Oceanis have the same active sports orientation, combining energetic activities on ship and access to sports facilities on shore. "A coming winter's cruise, for example, will provide for golf in Cancun or snorkling in Grand Cayman," says Gevanthor. "That's quite different from the traditional shore excursion that herds 50 unsuspecting passengers onto a bus for eight hours-with time out for a tour of the local cement factory." It's also a long way from the days of deckside shuffleboard.

Fly/sail packages and other bargains. Air/sea packages are the latest news in the cruise industry. Sitmar will pay your entire fare east to west to take one of its Mexico cruises from Los Angeles. Costa Lines offers charters and discounts on airfare for passengers on its Caribbean cruises as well as special discounts on suites for off-season sailings. Eastern Steamship Lines' Caribbean cruises include special arrangements with Delta Airlines and Disney World. There are also some air-sea packages available for cruises in the Greek Islands through Paquet and Chandris Lines. Since discounts offered by different lines vary widely and change continually, it's necessary to do research to find the very best deal.

There are also variations in rates during low season with companies inclined to offer more inducements to passengers when ships are not so likely to be filled. One great bargain is Cunard's QE 2 off season, when you can sail one way for 50 percent off, get 50 percent off on hotel rooms in Europe and even fly one way via British Airways.

Entertainment. As shipping lines compete for younger and jazzier passengers, efforts have been made to improve nightclub fare for their afterdinner shows. Though you may run into a second-rate dance team straight from a triumph at the Crystal Ballroom in Hoboken, one cruise line aimed higher and booked Skitch Henderson for a 10-day trip to Central America, and other lines have been following suit. Most image-conscious cruise ships also have a discothèque where you can dance the night away.

Special-interest cruises. Holland-America Line has special entertainment cruises on the Rotterdam, which have been enormously successful: "Opus IX," a classical music festival; "Showboat V," a week-long jazz festival; "Terpsichore I," a dance festival featuring big band ballroom dancing,



and "Cinema III," a five-day film festival. On every cruise there are big stars to set the mood. Paquet and Carras Lines also offer "Classical Music Cruises," while the New School conducts classes at sea each January in the Caribbean and the Smithsonian Associates offer historical cruises for culture mavens. To this day the steamboat Delta (continued on page 86) AMERICAN HOME, OCTOBER 1976

Low numbers are one thing. But not everything.

Low 'tar' and nicotine numbers are important to me. But I smoke for taste. That's why I smoke Winston Lights. I get a lighter cigarette, but I still get real taste. And real pleasure. Only one cigarette gives me all that: Winston Lights.

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

By BETTY GARDNER

PLANTS

HOW TO GET MORE GREENERY FOR YOUR GREEN

Mail order plants are an easy, economical way to beat the high cost of indoor greenery.

he greening of America is fast becoming the groaning of America as houseplant prices soar. With new developments in breeding, and new soil and lighting techniques, everything growable from abutilon to zygocactus is in demand. Plants from the darkcorner philodendron to the must-bemisted orchid have taken on luxury status as prices have doubled and tripled over the past two years. It's evident demand is exceeding supply, and many people are discovering they're hooked on a very expensive habit that demands more and more plants and more unusual specimens. Houseplants are no longer a cottage industry, but big business.

BARBARA BRITTON **TALKSFRANKLY** ABOUTCOLORING HER GRAY HAIR

We remembered Barbara Britton as the lovely star of "Mr. & Mrs. North" in the 50's, so we were curious about her attitudes toward gray hair and what persuaded her to color hers.

Barbara, psychologists say women feel that going gray is a milestone.

Getting gray does make you feel older. In show business I'd colored my hair for years, so I know the ordeal ... endless touch-ups ...ugly gray roots ... possible hair damage ... that's not for me.

What finally convinced you to color?

A dear friend who put up with those coloring problems for years. She switched to Lady Grecian Formula. It was totally different.

Lady Grecian is different! How so?

It eliminates everything I dreaded. Lady Grecian is easy. No mixing, no mess, no peroxide-it's gradual and gentle.

It colors gradually?

You simply brush this clean almost clear liquid through daily until your hair is the color you want. It comes out so beautifully natural. You can even switch.

You mean someone who's been coloring her hair can switch to Lady Grecian?

It's even easier than if you're gray. Just Lady Grecian the root area as you need itcombing it through occasionally. It blends right in. The over-all color gets prettiermore believable looking. And, no ugly roots!

What about younger women just beginning to find those gray hairs?

They love it because it's quicker and easier than anything else and it doesn't mess up natural color. If you're only gray around the temples just do that part. Or make the gray into beautiful highlights.

Speaking of highlights, your hair certainly has a healthy looking shine.

Thank you. Most haircolors saturate each



hair with color so they tend to have the same flat look. That isn't how natural hair looks. But Lady Grecian works with the chemistry of the hair so it retains natural shades and highlights.

How long did it take to get your hair that lovely medium brown?

About 12 or 14 days. But lots of women love the color after only 4 or 5 days. And if you're switching or just going gray, it takes only a few applications.

You didn't mind using it daily at first? It only takes a couple of minutes and it's fascinating to watch your hair getting more beautiful and less gray. Soon you have the color you want and then you're never bothered with touch-ups.

You mean you don't do touch-ups?

I just brush Lady Grecian through my hair once a week or so after I shampoo. No problem with ugly roots.

You're a real Lady Grecian fan...

.

Oh, I am. Whether you're gray, going gray or already coloring your hair, Lady Grecian Formula is the perfect answer. .

To see how beautifully Lady Grecian Formula will work for you, send for a generous trial size. Send \$1, your name and address to Lady Grecian Formula, P.O. Box 328, AA, White Plains, N.Y. 10604. Lady Grecian is available at toiletry counters.

Combe Inc.

Advertisement

How can you beat the system? There's one sure way to get more greenery for less green. Order your plants by mail. With a little patience and paperwork, you'll discover a whole new world of houseplants-more varieties than you ever knew existed and at prices you won't believe: orchids from \$4.50; African violets from \$1.75: begonias from \$2: geraniums, herbs and succulents as low as \$1.50.

Besides getting more for your money, ordering plants by mail yields several side benefits you don't get at your local plant shop. Catalogs are often beautifully and informatively illustrated; growing instructions are clearly detailed (how much light, how much water, what kind of soil); what's more, you get the definite impression that someone on the receiving end of your order likes plants-and people, too.

Some years ago, I bought a Clivia miniata by mail after seeing it bloom for the first time in California. The monster tuber arrived with complete instructions that I followed to the letter. As promised, brawny, straplike leaves arrived in slow succession, and it ultimately turned into a handsome green plant-but without a flower. Discouraged after almost two years, I wrote a note to the company I'd purchased it from (I had continued doing business with them during that time), and promptly received this reply: "... when it comes to Clivia, patience is richly rewarded with an incredible umbel of brilliant orange flowers. Don't lose hope. It will bloom." And bloom it did, after the third year. It not only bloomed in November, but as if to make up for lost time, it bloomed again the following May!

Patience, a virtue for all plant people, is particularly needed for mailorder plants because in most cases they arrive as infants, unlike the big boys you bring home from the store. Granted, you don't get instant jungle, but you also don't get plants that are super-hyped with hormones, only to deflate and go downhill when you bring them home and provide them with tender loving care.

What you do get is the parental satisfaction of bringing up baby, and the monetary satisfaction of knowing that your full-grown specimen will be worth perhaps 10 times its original cost! (I paid \$5 for the mail-order Clivia. A mature flowering plant costs \$40 at my local plant shop and is not nearly as beautiful as mine!)

Most of the mail-order plant dealers in America are specialists (begonias, geraniums, orchids, cacti and succulents et al). Their catalogs are usually free (continued on page 45) AMERICAN HOME, OCTOBER 1976

PLANTS

continued from page 42

(at most, \$1), well illustrated and accurately descriptive. Even after you've added the shipping charges and sales tax to your order, you've still got an unbeatable bargain. You pay in advance, by check, money order or with a major credit card, but not to worry-mail fraud is a major federal offense!

When your order arrives (usually not more than two or three weeks later), it's remarkably well packed and protected. Invariably, complete instructions are included on how to get the new arrivals acclimated to their new home. Reliable shippers guarantee every order and will guickly replace anything that has suffered or died en route. Most ship year-round, though several suspend dispatching orders to the colder sections of the country during January and February.

I have been ordering plants by mail for more than five years and rarely have been disappointed. I've discovered a few drawbacks, however, so I offer several caveats:

If you want a large plant to provide instant decor, don't buy it through the mail. Better to pay the price and purchase it nearby. A 6-inch Norfolk Pine just takes too long to grow up.

Don't be taken in by advertisers who offer the impossible-plants that require no light, for example-or those who imply they are sending a fullgrown beauty laden with glorious blooms. Know what you're gettingeither the age of the plant or its size, or the size of the pot in which it will be shipped.

Some plants, like some wines, don't travel well. These include the more brittle succulents like burro's tail (Sedum morganianum), certain ferns, etc. In most cases, however, growers offer only those plants that can withstand the rigors of the U.S. Mail.

After you've sent off your order, get the necessary pots and soil ready.

And last, don't place a mail order if the possibility exists that you'll be away from home when it arrives. Despite their endurance, newly arrived plants require instant attention and won't wait very long to be let out of their containers.

Here is a list of mail-order plant specialists with whom I have personally done business. I have found them all to be reliable, helpful and interested. Cook's Geranium Nursery, 712 North Grand, Lyons, Kans. 67554. Geraniums only. Cata-log lists more than 1,000 varieties! Kartuz Greenhouses, Wilmington, Mass. 01887. Gesneriads, begonias, dwarf gerani-ums, hoyas, succulents and exotic plants. Lager & Hurrell, 426 Morris Ave., Summit, N.J. 07901. Orchids only. Catalog is \$2, re-fundable with first \$10 order. Complete list-ing and culture handbook; supplies. Logee's Greenhouses, Danielson, Conn.

06239. Begonias, rare plants, geraniums and herbs. Tremendous variety. Illustrated catalog.

Merry Gardens, Camden, Me. 04843. Be-gonias, fuchsias, hederas, cacti, ferns, geraniums and herbs.

Margaret Ilgenfritz, Box 665, Monroe, Mich. 48161. Orchids only. Excellent catalog of-fering many varieties for beginners and connoisseurs, with detailed descriptions and growing instructions. Also, all necessary sup-plies for complete orchid culture.

Orchids by Hausermann, Inc., P.O. Box 363, Elmhurst, III. 60126. Detailed catalog with color photographs. Culture instructions; supplies.

Miniature Plant Kingdom, 4125 Harrison Grade Rd., Sebastopol, Calif. 95472. Minia-ture roses. An incredible number of varieties, each described in detail. All plants are

\$2.95 each, and more than worth it! Fred A. Stewart, Inc., 1212 E. Las Tunas Dr., San Gabriel, Calif. 91778. Orchids only. Elaborate catalog with many color photo-graphs. A larger, more commercial grower, with higher prices than most.

John Scheepers, Inc., 63 Wall St., New York, N.Y. 10005. Flowering bulbs and roots for indoors and out. Illustrated catalog.

Here is a list of mail-order plant suppliers with whom I have not done business. They all enjoy good reputations, however, I have listed them because they specialize in areas other than those on my own list.

Alberts & Merkle, Inc., 2210 S. Federal High-way, Boynton Beach, Fla. 33435. Tropical plants. Large catalog.

Armstrong Associates, Box 127, Basking Ridge, N.J. 07920, Carnivorous plants. Beahm Gardens, 2686 Paloma St., Pasa-dena, Calif. 91107. Epiphyllums.

Channelview Nurseries, 16501 Market Street Rd., Channelview, Tex. 77530. Bromeliads. Davis Cactus Garden, 1522 Jefferson St., Kerrville, Tex. 78028. Cacti. Large selection;

catalog. Fisher Greenhouses, Linwood, N.J. 08221. African violets. Extensive catalog listings; supplies.

Orinda Nursery, Bridgeville, Del. 19933. Camellias.

Pacific Bamboo Gardens, P.O. Box 16145, San Diego, Calif. 92116. Extensive collection of bamboo. Catalog.

Pixie Treasures Miniature Roses, 4121 Pros-pect Ave., Yorba Linda, Calif. 92686. Miniature roses

Tinari Greenhouses, 2325 Valley Rd., Hunt-ington Valley, Pa. 19006. Large selection of African violets; catalog. Trader Horn, Box 381675, Miami, Fla. 33138. Palms, cycads and common house-

plants.

Westover Greenhouse, 1317 North 175th St., Seattle, Wash. 98133. Fuchsias.

Betty Gardner-her real name-attributes her success in raising more than 100 houseplants to her Jewish mothering and her Southern exposure.

Hagerty makes you a silver care professional...FREE!

The intricate detail of your fine silver deserves the professional touch of a genuine horsehair brush. Only a horsehair brush ensures the scratch-free maintenance of those hard-to-get-at places. And now, when you buy the 12 oz. size of Hagerty Silversmiths' Polish, you get one free. It's a \$2.50 value!

Hagerty Silversmiths' Polish is safe and gentle as hand lotion, yet it locks in the shine for up to six months. Little wonder it's the polish used by silversmiths the world over.

Become a silver care professional. Find Hagerty Silversmiths' Polish and a free horsehair brush wherever fine silver is sold ... in fine jewelry and department stores.



silversmiths' polish

WITH R-22 TARNISH PREVENTATIVE

12 Fl. Ounces

plus shake space

W. J. Hagerty & Sons, Ltd., Inc. South Bend, Indiana

PET SHOW

YOUR PET'S HOME IS HIS CASTLE

By EMIL P. DOLENSEK, D.V.M. and BARBARA BURN

It doesn't have to be elaborate or expensive, as long as it provides the basic needs for your pet.



what do pets need in the way of housing? Disregard expensive aquariums and elaborate cages displayed in pet shops. It isn't necessary to spend a lot of money giving your ILLUSTRATION BY ROBERT BYRD

Dog Treats Dog

pets luxurious surroundings. With all due respect to Snoopy, the average dog doesn't need a doghouse at all. All animals require is a comfortable place to eat, sleep and eliminate, and one that is easy for you to keep clean.

If you ignore the hard sell, you'll discover that with a little ingenuity, some cheap or scavenged materials and a modest expenditure of energy you can create low-cost housing.

Both dogs and cats adapt themselves quickly to human habitations if they have their own places to sleep, eat and get away from it all. Fancy cushions aren't any more effective or comfortable than a warm corner or an old piece of carpeting. Litter boxes for cats and small dogs, papered areas or easy access to the outside will take care of the sanitary requirements. Care should be taken to remove chewable, scratchable or breakable objects from temptation (for the animal's sake as well as the owner's), but beyond that, a suitable environment need only include good sturdy food and water dishes and enough space for exercise. Although doghouses aren't necessary, any dog allowed to stay outdoors should have a run or other kind of fenced-in enclosure if the owner is to avoid problems caused by dogfights, straying or automobiles.

Cages are necessary for white mice and rats, hamsters, gerbils and guinea pigs, because they can't be housebroken and are small and lively enough to disappear into corners of the house you didn't even know you had. Also, since they require a fairly constant supply of food and water plus a draftfree environment with near 70-degree temperatures, a controlled situation is essential to their survival. But elaborate cages are not necessary, and commercial cages may be even more difficult to clean than the simple homemade variety. An old aquarium tank that no longer holds water can be adapted for rodents simply by adding on to it (continued on page 98)

Special 'dogs' **for special dogs**.

MILK-BONE® Dog Treats. The hot dog shaped treat for dogs.

No dog is more special than your dog. And no treats are more special than MILK-BONE Brand Dog Treats. They look different—like miniature

hot dogs. They taste different—baked crispy outsides, meaty flavor insides. They are different. They're special. And your special dog deserves 'em.



General Electric can help cut 60% off the cost of your family's wash. And that's just for starters.

*At 8 loads per week using warm wash/cold rinse instead of hot wash/warm rinse at the projected Edison Electric Institute national average residential rate of 3.5¢ per kilowatt hour.

Save 60% on electrical operating costs.

Using cooler water will do it. You can just switch from your usual hot wash to a warm wash and from a warm rinse to a cold one. It will save you a bundle.

For example, with an electric water heater and washing 8 full loads a week, you could save up to \$38 a year.



Clothes with hard-toremove soil or prone to heavy bacterial concentrations require hot wash. For further information write: Consumers Institute, AP-4 General Electric Co., Appliance Park, Louisville, KY 40225.

Save on GE dependability. Some coin-operated

washers go load after load, 7 days a week. At home you can have essentially the same heavy duty machine.

Save trips to the washer.

Back and forth, housewives used to go to the washer, pouring in their pre-wash, detergent, bleach and fabric softener at the appointed times. But the GE model WWA8508 with our exclusive Dispensall" System has changed all that. Now you can pour them all in at the start of the load and they will automatically be released at the proper time, in the proper cycle.

GE has a wide selection of models.

Your local GE dealer has a large selection of sizes and models and standard colors for you to select from. Compacts, standard and large capacity models. An array of special features including cycles and options for cold and hot water washing. And of course, he has matching gas or electric GE dryers. **GE exclusive Mini-Basket tub offers additional savings.** Why use your whole big tub to wash small loads and delicate fabrics? With GE's exclusive

Good Housekeeping -Montas Meer on an track in Million

> Mini-Basket tub in many models you can wash them in their own separate basket.

This Mini-Basket tub uses 40% less water than the low water level

in the big tub on the same machine.

Save wait and worry on service.

When you buy GE, you get Customer Care® service. It's our pledge that wherever you live or move in the 48 contiguous states, Hawaii, or D.C., you'll find either a trained GE technician or a GE selected servicer nearby.



Bigelow[®] makes redecorating Free and Easy



FREE! This beautiful rug (approx. 3' x 4') is Bigelow's gift to you when you buy 25 sq. yds. or more of the carpets below at a participating Bigelow dealer. For the dealer nearest you, call Toll Free anytime 800-243-6100 (in Conn. call 1-800-882-6500).

EASY! The carpets below are priced to go easy on your budget. You get famous Bigelow quality...beautiful styling... and real down-to-earth value for your money. All 3 have pile of 100% nylon. Available in 43 colors.

Sun Garden Rich-looking Saxony plush. Also available in a charming block print. Carpet a 12'x21' room for less than \$225.

> Seaside Today's popular cut and loop texture. Carpet a 12'x21' room for less than \$250*

> > *carpet only.

Forest Walk Soft, silky patterned plush. Carpet a 12'x21' room for less than \$280*



PHOTOGRAPHY BY RONDESICS

One of the best ways to vacation is in your own home on your own land. Here are some houses you can build yourself, or have built, without spending much money.



This 13-sided model of a Rondesics design cost \$15,000 to build.

When it's time to get away, there's nothing like your own hideaway. With escalating land and construction costs, though, what you need is the best second-home bargainyou can find. All designs on these pages are engineered to build yourself, or with low-cost outside help. All can be changed, or customized, according to whim or budget. De-

signs provide basic shell; you supply foundation, utilities and decor.

Perched on a beach on the North Carolina coast is a 13-sided house by Rondesics (Asheville, N.C.). Rondesics houses stack or connect in myriad arrangements. An eight-sider enclosing 336 square feet (with no extras added) can cost about \$5,780. (continued)





Domes and tepees are round houses that give the most space in the least area, and they're fun to live in, too.





Robert Antler chose Geodesic Structures' DaVinci model, as it offered abundant space for him and his family. He designed the interiors himself, adding a massive stone fireplace and balcony overlook. The exterior was sprayed with a stucco-like finish.



man ever designed and Mich.) has been shipped foot-diameter dome cost read up on what you built for himself were as far as Nepal. Its fiber- \$155. Tepees, based on au- can create yourself? One round. But it wasn't un- glass panels come in four thentic Indian designs, source is Designing til Buckminster Fuller colors to mix or match. can be permanently Houses, an Illustrated brought the grass hut and The dome can be set up erected-or remain port- Guide by architects Les the igloo into the space by two men in just two able. You design your Walker and Jeff Milstein. age with his revolutionary days. Two or more of own from various ele- This step-by-step handgeodesic dome that the these domes can be ments provided by Good- book from Overlook idea started to catch on joined together for addi- win-Cole Tentmakers Press (\$10) leads a hypoin our culture.

The

O'Dome from Tension material. Enough connec- other kind of personal- a builder.

tional living space, and (Sacramento, Calif.). thetical family through The dome house on these can be disassembled if Covers are untreated, various stages of designpages, based on Fuller's you move. The standard flame-retardant or win- ing their own house: acconcept, is a customized model costs about \$6,000. terized; there are liners, guiring tools and setting version of one of the 11 A simple connector kit, to door and floor covers up a home office; remodels offered by Geo- make your own dome, and poles. One kit is de- searching information desic Structures (Roose- can be ordered from Dy- signed for sew-it-your- (such as what materials velt, N.J.). Their designs na-Dome (Phoenix, Ariz.). selfers. The average cost to use); drawing up plans; range from a 13-foot-di- The connectors are used for an 18-foot tepee is learning about building ameter, 485-square-foot with 2-by-4 or 2-by-6 \$400. If you're not willing codes and contracts; premodel at \$6,993 on up. struts that you choose to go all out for living in paring construction draw-530-square-foot and buy with covering the round, you can try an- ings and working with

PHOTOGRAPHY BY GORDON E. SMITH

The very first habitations Structures (Plymouth, tors to fabricate a 26- ized home. Why don't you (continued)



house is to do it bit by bit. notched and numbered manufactured by Shelter- land, Vt., and Fletcher, The simplest beginning: for easy assembly, start Kit (Franklin, N.H.), you N.C.) is a mortise-anda lean-to or shed. Real Log Homes (Hart- foot model. If you prefer thing extra; the kit comes joined, tongue into notch, land, Vt., Fletcher, N.C., to start from scratch with with hardware and tools- and then pegged. Kit and Missoula, Mont.) your own tools and trees, and even two carpenters' prices range from \$930, makes a 10-foot-square consult W. Ben Hunt's aprons. Unit One costs for timbers only, to \$3,350 lean-to for \$1,100. They How to Build and Furnish \$2,255. Other modules for the smallest (12-byalso produce log cabins, a Log Cabin, a Macmillan you can add to the basic 16-foot) module-to \$8,800 such as the Shire H (be- paperback (\$3.95) that's structure include deck, for a 16-by-32-foot unit. low), which has been ex- amply illustrated and open porch and enclosed -Bo Niles/Marilyn Glass

at \$5,040 for a 750-square- don't need to buy any- tenon frame. Timbers are

Often the most practical panded by its owner. highly informative. To porch. The basis for the way to build a vacation Cabin kits, with logs build your own Unit One, Cluster Shed System (Hart-



The owner of this Shire H, by Real Log Homes, added two new rooms, one at either end of the house, for increased living space. SHOPPING GUIDE, PAGE 92 PHOTOGRAPHY BY REAL LOG HOMES AMERICAN HOME, OCTOBER 1976 52



Here's how to pick a '77

car that's just right for you.

GET YOUR MOTOR RUNNING

By TONY SWAN

This year, the woman who's going to plunk down her money for her own set of wheels will find a batch of new cars that are smaller, lighter and more efficient -cars that seem tailor-made for her.

New cars with new features call for new purchasing awareness. What follows is up-to-the-minute information on the '77 cars—everything from styling and engine modifications to news on trends that will enable a woman to choose a car for today that will still be right for tomorrow. Recognizing that one swinging single's meaty two-seater is likely to be a den mother's poison, we have categorized the new cars according to various lifestyles. THE ONE-IN-EVERY-GARAGE STANDARDS

Here are the new all-purpose sedans: small enough for easy handling and economical operating; big enough for the kids, their hockey equipment and the dog; elegant enough for a night on the town.

General Motors: In the '77 model year, "full-size" means



PHOTOGRAPHY BY PETER LEVY SHOPPING GUIDE, PAGE 92

something different. All of GM's bread-and-butter entries, exemplified by the new Chevrolet Caprice sedan (above), have been to the fat farm, shedding 18 inches and up to 1,200 pounds. The net effect is a series of sedans that the rest of the industry is at least a year away from matching. Of even more importance than increased fuel economy is space efficiency: The Chevrolets (Caprice and Impala), Pontiacs (Catalina and Bonneville), Oldsmobiles (Delta 88 and 98) and Buicks (Le Sabre and Electra) all offer a slight increase in interior space, particularly in rear seat legroom.

Ford LTD II/Mercury Cougar: Ford is hedging its bets with a smaller version (8 inches shorter, but only slightly lighter) of the old Torino line. The LTD II represents Ford's commitment to "small" and incorporates one of the biggest improvements to be found in 1977 Ford cars -new power steering. The LTD II's cousin is the Cougar, once a single model in the (continued on page 90)

Sew Now, Fly Later



Follow our blueprints for a great get-away-and-play vacation with a travel-perfect wardrobe.

THE AZURE BLUE SEA AND SKY of Portugal provides the inspiration for its tiles, homes and crafts—and for a carefree wardrobe in DuPont's Qiana nylon that packs in no space and hangs out in no time. All to sew in Vogue Patterns. BLUE VIEW (left): a short-sleeved quilted hip-length shantung jacket that goes over a matching jumper and print dress (opposite, top).

INTO THE WILD BLUE YONDER (via TWA): casual comfort (below) in a short vest that's layered over a top with pants. All fabrics by Onondaga. Attaché case and luggage by Mark Cross Ltd.; his denim suit, Before Six. —Pat Sadowsky





THE HUE IS BLUE in three easy pieces: The print shift works well under the jumper (above) or with the jacket (opposite, top). Fabrics by Couleur International, Ltd. His clothes by N.Y. Sportswear Exchange. Danskin hosiery. FIELD FLOW ER BLUES in a season-spanning Qiana shantung (American Silk Mills) coat that's cartridge quilted and lined in Stacy Fabrics. Umbrella by Mickey Lyons Raingear, Colors In Optics Ltd. sunglasses.



BLUES IN THE MGHT... Portugal close up brims with colorful patterns: mosaic sidewalks, china, rugs. Pervasive tiles or azulejos—such as those seen here at Bacalhoa, a restored 16th-century palace create a dramatic background for a shiny, satiny, flowing Qiana (Onondaga) dress to wear into the Portugue night. Porcelain jewelry by Sandra Pailet; his suit by Europe Craft, Mia Scala shirt, Brass Boot shoes.





MOOD INDIGO in a soft float of a dress in uncrushable knit (Blue Ridge Winkler) with the rich look of velour (opposite). **OUT OF THE BLUE** . . . dine alfresco in a silklike knit from Burlington/Klopman Retail Fabrics. His suit by Europe Craft, Qiana Mia Scala shirt. Accessory and backview information and to order all fabrics, see Shopping Guide, page 92.



BLUE SKIES AND SUNSHINE reign in Portugal for most of the year, and evenings are cool—perfect weather for outdoor dining. Make your headquarters for exploring the country a small 18th-century palace-turned-manor-house hotel, Palacio dos Seteais in Sintra (or try the Hotel Estoril Sol in Cascais). Enjoy, as our couple does, a meal on the terrace, then walk through a garden of clipped box hedges, or see the fantasy trees painted on the walls and ceiling of a salon. In Portugal an abundance of varied seafoods such as grilled sardines, Porco à Alentejana (pork and clams) and giant prawns insures delicious eating. The Port and Madeira wines are world famous; there are also many good regional wines. For more about Portugal, see page 84.

TACO/TEQUILA TRIP: BIG AND GETTING BIGGER

TEXT AND VISUAL PRODUCTION BY MARILYN KAYTOR PHOTOGRAPHY BY BEN SOMOROFF

Mexican eats are coming down the U.S. pike fast and strong. Have you noticed? If not, look around you. There's sure to be a south-of-the-border-style cafe, bar or franchised taco bôite somewhere in your locality. And there you'll find the "peanuts and Scotch" of Mexican dining: that irresistible, crunchy, chili-hot, rundown-your-arm-drippy-informal taco and a glass of that unique, earthy tequila, which is tossed back with a prelick of salt, a post-suck of lime—or sangrita, a tomato juice-sour orange-chili mixture (all shown, opposite).

One reason for the rise in popularity of Mexican food is its casual character, which makes it highly appetizing for today's relaxed lifestyle. Also, we've found that the old saying to burn feathers in the mouth as a chaser to the food and drink—they're a hot chili and raw alcohol trip—is pure balderdash. Well, the food *is* sometimes hot, but not always. It *is* flavored with chilies, but these colorful little critters are used to the "heat" wanted, be it scorching-strong in a sauce for *tortillas* (shown left, fried crisp into *tostados*) or sweet-mild in many meat and vegetable dishes. And the national tipple, *tequila*? No, it doesn't eat the bottom out of a glass unless you drink it "bottoms up" at the moment it's poured.

True, tequila is no glass of water; it's a distilled spirit -the Americas' oldest-like whiskey. But it's no stronger than any other shot when quaffed neat, the classic way to drink the stuff. Hot-growing tequila-its consumption has increased fivefold in five years-is a variant of the Mexican liquor known as mezcal (both begin from maguey, but tequila is the "Rolls-Royce" variety). Some turistas have consumed mezcal under the guise of tequila, and its rough flavor (never mind the gusano de maguey-white grub worm-sleeping in the bottle bottom, once traditional to denote authenticity) is what undoubtedly once gave tequila its mind-blowing reputation. Heady and tart, smelling like a cross between a wine cork and rising bread dough, tequila, when taken straight or in that limey-tart-sweet cocktail, the saltrimmed Margarita, wallows around your mouth, the fragrance goes up your nose, and your senses respond and wiggle with delight. A bonus: According to Mexican lore, tequila never produces a hangover. (continued)



Colorful examples of the Mexican *cocina*: yellow-brown plantain, sweet finger bananas, stemmed chayote, *calabaza* (pumpkin), leafy garden lettuce, tomato, garlic, green chili *jalapeño*, tiny red *arbol*, a pair of chili "stars," juicy watermelon and pineapple, exotic mango and papaya, a crisp flour *tortilla*, Aztec pyramid-shaped brown sugar and bright guava jelly and cookies, a big fruit leaf for brewing tea, *achiote* pips to turn cooking oil brilliant orange. (continued)

TACO/TEQUILA TRIP



THE MEXICAN KITCHEN

A QUICK GLIMPSE INTO THE UNIQUE TEXTURES, COLORS AND FLAVORS OF EARTHY MEXICAN COOKING.

Three bold flavors dominate Mexican cooking: red, green and black chilies; green *cilantro* (fresh coriander, also known as "Chinese parsley," like Italian parsley in looks but lighter-colored, more delicate in leaf, very perfumy in flavor); and lime-flavored cornmeal. Many foods are made from this meal, but the *tortilla* is the most important. Mexico's national bread, its staff and staple of life and cooking, this floppy "pancake" is best eaten straight from the griddle. (For *gringos*, it comes fresh from Mexican markets, along with other special cooking ingredients, as explained in the recipe section that follows; or frozen or canned, though the latter is best used fried for *tacos* and *tostados*.)

In its fresh form, the *tortilla* is generally eaten by first placing it on the palm. Meat and table sauce are spooned across the center, then it is rolled up like a jelly roll. With the far end folded over to prevent dripping, this, *amigos*, is the *taco real*, the popular Mexican *antojito*—snack or pre-first course, at table.

When the tortilla is fried crisp, it is called a tostado. This is also topped with taco foods—to the maximum, until it is impossible to cope with—or broken into pieces and used to dip into sauces, guacamole or beans. The way most Americans know the tortilla is fried crisp in a half-moon shape and then filled—a taco form typical of northern Mexico, and often referred to here as a taco Tex-Mex style. But whether you top, roll and eat a soft form, or top or fill a crisp-fried one, there are many toppers and fillers to make, pick and choose from, to your palate's content—chorizo (Spanish sausage, as shown, with garlic) and beans and sauce to chicken and cheese and sauce (see taco recipe and topping and filling ideas that follow).

A far cry from *taco*-stand or restaurant fare, which tends to be pale by comparison, homemade *tacos* are plain *maravilloso*, a real sensation-upon-sensation trip. Here are a few other *tortilla* forms: When it is filled, rolled, topped with sauce and baked, it's an *enchilada*; filled, unbaked, sealed half-moon shape and fried, it's a *quesadilla*. When layers are stuffed with beans and hard-cooked eggs, fried and topped with chicken/ sweet-sour onions, it's *panucho*. (continued on page 74)

100% Orange Juice from Florida is always a great value.



"That's one reason why it isn't just for breakfast anymore.

Everybody's concerned about good nutrition and costs these days, and for your family, like ours, there's no greater value than 100% Orange Juice from Florida. We drink plenty of it at our home.

It's a good value that's 100% good for you. To me, delicious 100% Orange Juice from Florida is the best buy in the supermarket today. So why pay a high price for nutrition? 100% Orange Juice from Florida is a great nutritional value at a low price!"

15

0CT-76

AND WITH THIS SPECIAL MONEY-SAVING OFFER, IT EVEN COSTS LESS!*

when you comply with the purchase requirements on this coupon.

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USE PROMPTLY. COUPON EXPIRES MARCH 31, 1977

Mexican food is awash with interesting flavors, combinations and cooking methods, many epitomized by the recipes that follow. For instance, after the tortilla, one of the most important corn dishes is the tamale, flavored cornmeal wrapped in corn husks and steam-cooked. Mexicans dry fish, eat chicharrones (cracklings) and make soups of lime and avocado, as well as dry-soups. A good example of the latter is frijoles rancheros, a dish halfway between soup and stew-possibly a result of always having cooked beans in the house and one day dropping some leftover pork into the pot, to go with the ever-present vegetables and fruit, so heavily emphasized in the cocina. Shredded lettuce, tomatoes, minced garlic and chili peppers, avocado, onion and cubed cheese, always cilantro, fresh table sauce and tortillas (soft or crisp) permeate the fresh side dishes. Rice is always around for quick cooking. Radishes and cucumbers are snack foods, anytime.

Vegetables are highly prized in sauces, fritters and puddings, and when coated with batter and fried. Think of a breakfast of tortillas and eggs-huevos rancheros-in piquant sauce. Add a side of beans and chorizo. add tomato and onion, maybe an avocado and cheese-you're on your way to a banquet, not breakfast, and flavors you'll quickly come to love. A Mexican once asked how gringos can eat plain mashed potatoes, hamburger and heavy fruit pie, when they could dot stews with sesame and pomegranate seeds, fry potatoes and onions in achiote oil, make the meat into glorious meatballs with onions, tomatoes and chipolte chilies, and eat the fruit fresh with perhaps cinnamon, liqueur, lime or even a dollop of hot red pepper flakes-a favorite Mexican pineapple treatment.

The Mexican food way does include sweets-from morning to night it offers up candies, chocolate, ice cream, jellies and pastes, flan, tortes and the likes of drunken cake (pound cake soaked for days in rum and brandy, then served with rich whipped cream and toasted almonds).

Within the cooking one finds delicate oysters, shrimp, octopus and cebiche (or ceviche), fish literally "cooked" in lime juice. Red snapper is given a chili, tomato, olive and caper sauce, and for visual pause, think of calamares en su tinta (squid in its own ink) with rice, a marvelous black and white thing as provocative as black beans, white cheese, red tomato and green cilantro (ever notice how Mexican food takes on its flag colors?).

And meats. Aha. Here they're onto something pretty good: barbecued pig and lamb but particularly cabrito (kid), a meat of northern Mexico, a delicacy of Mexico City (a baron of cabrito, shown here). Kid, also a favored Italian, Spanish and Greek meat, is available frozen or fresh from ethnic butchers, or ask your purveyor to order it. Kid is worth getting to know. It has a softly solid texture and fine grain, and it feels velvety to the tongue. The





TRY EATING THE MEXICAN WAY FOR ONE WEEK OF YOUR LIFE-THE FAIR WAY TO GET TO KNOW AND EXPERIENCE ANY FOREIGN CUISINE. ON A WEEKEND, MAKE A PLAN, GO TO MARKET, EXPERIMENT, EXPLORE ...

flavor: subtle, a cross between lamb and venison with a touch of gaminess -hauntingly memorable.

Surprise: Mexican cocina also includes broiled chicken and panfried steak. But imagine the chicken with chili pepper vinegar, pimientos and their juice and sherry, the steak with fried onions, touch of chili, tomatoes and cilantro-just in case plain food suddenly becomes pretty dull for your palate.

And drink. Do go through the teguila and Margarita experiences. Drink fruit infusions, fizzes, cider, beer, sangria, and of course, rum with lime, and Kahlúa.

Mexico has a sensuous cuisine built up by sensitive people whose lives revolve around colors, shapes and fragrances (tuber roses are put in bedrooms at night because their powerful fragrance is believed to be a stimulant for love-es verdad). Mexican food stands up and is noticed. The spirit of the food, made by spirited people, recalls the words Pancho Villa had put on his gravestone: "I am present,

my General." Mexican food has presence.

Try eating the Mexican way for one week of your life-the fair way to get to know and experience any foreign cuisine. On a weekend, make a plan, go to market, buy a kid, some venison chops, have ready sausages, limes aplenty, salad, sauce and fruit ingredients. Make a batch of Margaritas, sangrita, sangria, carnitas, beans, boiled chicken and broth, flan, achiote oil and salsa ranchera. Fry tortillas. Soak a pound cake. Have enough on hand for improvisations for the rest of the week. Experiment-with a tossedback tequila while you cook: avocado with salsa cruda for breakfast; black beans with eggs. A tostado heaped with cheese, tomato, onion and cilantro for lunch. Explore cabrito. Try oranges and onions as salad. This is sensationupon-sensation eating, a food way so stupendous that, in the words of the writer Edmondo De Amicis, one could strangle with pure delight. Buen apetito.

WHERE TO BUY MEXICAN INGREDI-ENTS: Special items for cooking are available from Mexican and Latin American food and produce shops, as well as in some supermarkets. Cilantro may also be found in Chinese produce shops; there is a similar flavor found in Caribbean "culantro," a dandelionlike leafed green, which is, interestingly, also called "cilantro" by many Ca-ribbean cooks. Either will keep up to 2 weeks in a plastic bag in the refrigerator (don't wash or stem). If wilted, reconstitute in ice water. Hot chili peppers, touch-and-go in supply, carry different names in different places. Green serranos and jalapeños come canned, as do many peppers and purees; hot reds run from fresh to cayenne pepper, dried to crushed red pepper flakes to Tabasco sauce.

TEQUILA STRAIGHT UP: Pour a small glass of tequila (white preferred over gold, here), wedge a lime. Make a half fist: lick space between thumb and forefinger; top space with salt. Now take a lick of salt, take the tequila bottoms up, then quickly take a suck of a lime wedge. Olé.

MARGARITA (cocktail): For each drink, add to a cold cocktail shaker 11/2 ozs. (3 tbsps.) tequila (white), 2 tbsps. lime juice, 1 tbsp. Triple Sec (or Cointreau) and about 1/4 cup crushed ice. Shake quickly; strain into prepared salt-rimmed icy-cold cocktail glass. (To prepare glass: dip rim in lime juice; stand rim on plate with salt; slightly turn to coat rim; hold glass in freezer about 12 minutes before using.) SANGRITA (chaser for tequila): Mix together 3/4 cup tart, thin freshly squeezed orange juice, 1 cup tomato juice, 1/4 cup lime juice, 1/4 tsp. salt, sprinkling black pepper. Add little of mixture to blender with scant 1 tsp. chopped, seeded fresh chili jalapeño. Blend quickly to smooth. Add to remaining tomato juice mixture. Test for salt and chili (mixture should be as hot as the palate can comfortably take). Serve icy-cold as chaser for tequila; or, (continued on page 76)

AMERICAN HOME, OCTOBER 1976

ONE PICTURE IS WORTH A THOUSAND LABELS

Use your camera to record your valuables, closet arrangements, even how you pack your car.

camera can be a remarkably handy appliance to make life easier around the house. Whether you take pictures to record your valuables or simply as a reminder of how your closets should be arranged, you can save yourself a lot of time and toil. And with the ease and immediacy provided by the new instant cameras. you are spared the chore of sending your pictures out to be developed.

Storage: When your closets are organized just the way you want them, immortalize the arrangement on film. The pictures serve as a guide for keeping the closets in order-or restoring order after you've been away or when it's time to put away a season's camping or fishing gear. Before packing things in boxes, or zipping them up in closet bags, take a picture of the contents and tape it to the outside.

Inventories: Worried about fire losses? Insurance agents often advise clients to "stand in the middle of your room with a camera and just keep turning and shooting." It's wise to take even more detailed shots of such insurable items subject to theft as antiques, jewelry and silverware. (It is also wise to keep the pictures elsewhere-with a relative, for instance, or in a safe deposit box.)

When you lend your belongingsdishes, the 30-cup coffee maker, your wok with all its trappings-set everything in a little cluster and shoot a couple of pictures. Put your name on one print and send it with the loan.

Packing: Getting ready for an outing in the country-lake, woods, mountaintop? Ease the logistics of your return trip. After you've packed your carand fit everything in, down to the last folding chair-take some pictures. Avoid the horrors of trial-and-error packing each time you're on the move. Tape the picture inside the trunk and anyone can duplicate the job.

Renting: Do you rent out your second home when not in use? Everyone has a fixed notion of where things belong in a kitchen, and yours and your tenants' notions might be poles apart. Take pictures of the way you like things stored and tape those prints inside the cabinets. Even if others do not want to follow your plan, at least they have a guide to restoring things when they leave. Or it can be a guide for you if you can't remember how to reconstruct your original order.

Redecorating: Before the painter comes, photograph wall arrangements so you will know where everything goes when it's time to put things back.

You want a back porch covered or a deck added on to the front? Do your doodling with a ballpoint pen, crayon or china marker directly on the pictures. It helps you visualize how changes will look.

When looking for new window treatments carry along pictures of your windows, with the dimensions written on the back. Take your camera when furniture shopping and snap pictures to show to your family. The winner can take its place in your home inventory file. -Denise McCluggage

A long-time contributor to American Home, Denise McCluggage uses a Polaroid Pronto! instant camera.



When it's party time, go with RyKrisp... the "Go With" snack cracker.

RyKrisp crackers go great with just about everything -cheese, salami, shrimp, avocado, tomato, anything you like to snack on. And this new radish and cream cheese spread is no exception. Whip up a batch for your next party and serve with RyKrisp, the "Go With" snack cracker that captures the full rich taste of whole grain rye.

RADISH AND CREAM CHEESE SPREAD

- 1 package (8 oz.) cream cheese
- ¼ cup butter or margarine, softened
- 1/2 teaspoon celery salt
- Dash paprika
- 1/2 teaspoon Worcestershire sauce
- 1 cup finely chopped radishes ¼ cup finely chopped green onions

Mix cheese, butter, celery salt, paprika and Worcestershire sauce together until smooth. Stir in radishes and onions. Chill several hours to blend flavors. Spread on RyKrisp...the wholegrain rye snack cracker. Makes 11/2 cups.



MEXICAN KITCHEN

continued from page 74

mix the two in equal measure for a cocktail, or in proportions of 1 part tequila to 2 parts sangrita. May add a side of lime and salt. About 2 cups sangrita; enough for 6 chasers.

sangrita; enough for 6 chasers. TACOS: Top warm fresh or cooked frozen soft tortillas, or top or fill canned, frozen or fresh tortillas fried flat and crisp into tostados or folded Tex Mex style,* with any desired combination of (see recipes that follow later): salsa cruda, salsa verde, guacamole, frijoles refritos, carnitas, chorizos, chicken or leftover kid, shredded lettuce, sliced onion and tomato, crumbled queso blanco, Cheddar, Monterey Jack or Parmesan.

*To cook tortillas for tostados or Tex-Mex taco shells, drop tortillas, one at a time, in deep hot lard or vegetable oil. Using tongs, turn as they become crisp; drain. Or for folded shape, as tortillas go into the hot oil, using tongs, quickly fold over one side half-moon shape and hold until fried crisp. Drain. SALSA CRUDA (uncooked table sauce): Chop and mix together 2 medium very ripe tomatoes and juice (about 1 heaping cup), 1 white onion (about 1/2 cup), 1/3 tbsps. cilantro, 3 drained, canned pickled chili serranos (about 21/2 tsps.), plus 2 tsps. juice from can. Add 1/2 tsp. salt, 2 scant tbsps. lime juice. Use for tortillas, tostados, tacos. About 11/2 cups. SALSA VERDE (green table sauce):

Add to blender 1 tbsp. cut white on-

ion, 1 very small clove garlic, 1 drained, canned, 1-inch-long chili serrano, 1 cup drained canned tomatillos enteros or tomatitos verdes (Mexican green tomatoes, 12 oz. can), pinch sugar. Blend briefly, just to smooth. Add 1½ tsps. cut cilantro. (Sauce will congeal as it sits; to serve, dilute with 2-3 tbsps. cold water.) Use for tortillas, tostados, tacos, to top cut avocado and queso blanco served with tortillas. About 1¼ cups.

GUACAMOLE (avocado salad): Halve 2 medium-ripe avocados. Peel; discard pits. Mash pulp with fork or hands until lumpy. Add 3 tbsps. chopped white onion, 1/2 tsp. chopped, drained, canned pickled chili serranos, 1/2 tsp. juice from can (or fresh chili to taste), 1 tbsp. cut cilantro, juice 1/2 lime (1 tbsp.), salt and pepper to taste. Top with a squeeze of lime, cut onion and cilantro. Guacamole turns dark when exposed to air; make when ready to serve. May add 2 chopped, drained canned tomatillos enteros (or tomatitos verdes), about 2 tbsps. Serves 4-6. CARNITAS (browned pork pieces): Put 11/2 lbs. boneless pork (leg, shoulder or loin meat) cut into little finger pieces, some fat on piece edges, into pot with water to about 3/4 cover. Add 1 tsp. salt. Bring to boil; simmer 20 mins., stirring a couple times, letting water boil off meat, the meat and cooked-out fat remaining. Slowly brown meat pieces in own fat to crisp and golden, over low heat; stir occasionally; pepper meat while browning. Carnitas should be crunchy crisp outside, moist inside. Enough for about 10 tacos; or serve as a crunchy appetizer food with tequila. Serves 6 as appetizer. (May flavor meat with little lime juice and pressed garlic while browning.)

CHORIZOS: For tacos—cut mild or hot chorizos (aged and ready to use check purveyor) into pieces. Sauté done in own oil. Serve hot or room temperature. For hors d'oeuvres—slice chorizos; sauté done. Or, pricking, sauté or broil whole, then slice. For Mexican plate: serve cooked chorizo with beans, cut tomato, lettuce, cheese, avocado, onion, cilantro, lime, minced hot chili (or red or green table sauce or Tabasco) and tortillas.

sauce or Tabasco) and tortillas. ACHIOTE OIL (orange cooking oil): Heat 1 cup lard (or olive oil) on medium heat. Add ½ cup achiote (or annatto pips); heat over medium low heat about 15 minutes, or until pips release their coloring. Do not boil or smoke fat. Cool to room temperature. Drain; discard pips. Store oil in refrigerator in covered container. Use oil for frying eggs, onions, potatoes, making croutons, for broiling chicken, and as a base oil for soups, stews, rice dishes, taco meats, etc. (Be sure to taste the oil so you know its unique flavor.) FRIJOLES NEGROS (black beans): Put in a pot 1 lb. black beans (or pinto, pink or kidney), washed free of stones, water to cover 1 inch above beans (about 2 qts.), 3 tbsps. bacon fat, 2

chopped white onions, 2 stems epazote and pinch powder (a Mexican herb, or use (continued on page 78)



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MEXICAN KITCHEN

continued from page 76

¹/₂ tsp. oregano). Cover; simmer about 2 hours. Add **1 tbsp salt**. Simmer, uncovered, about 30 mins., or until beans are tender and done but not mushy. (Add water if needed during cooking. Cook beans other than black a little less time.) Serve as side dish to eggs, soups, sandwiches, broiled and roasted meats. May serve with onion and cilantro. Or cook beans soupy, top with carnitas for frijoles rancheros. Serves 8-10.

FRIJOLES REFRITOS (fried beans): Heat 3 tbsps. bacon fat in skillet. Add about 11/2 cups cooked black beans (as in preceding recipe) and press and mash beans to a puree with bean masher or potato masher. Let beans fry and dry, turning, until they form a smooth, dried-out fried mass and can be rolled and turned out onto a platter. like an omelet. (May keep adding fat and beans to skillet to desired amount and to maximum handling.) Sprinkle bean roll with crumbled gueso blanco, farmers' cheese or Parmesan. Stick pieces fried tortillas in top. Variation: May flavor beans with garlic, tomato and hot chili by adding all or any to bacon fat before frying beans.

CEBICHE (First-course fish "cooked" in lime juice): Put 1 lb. boneless, skinless pompano (or red snapper, mackerel, sierra, or bay scallops), which has first been frozen then thawed and cut into bite-size pieces, into a glass or china dish with 2/3 cup lime juice. Cov-er; refrigerate 5-6 hrs., stirring occasionally. Drain fish; add 3 tbsps. minced, peeled, seeded ripe tomato, 2 tbsps. minced white onion, 1/2 tsp. minced, canned, drained and seeded chili serranos, 1/4 tsp. salt, 2 pinches white pepper and 1 tbsp. each olive oil and fresh lime juice. Refrigerate 1-2 hrs. To serve, let sit at room temperature until oil is not congealed. Stir in 1 tsp. cut cilantro. Serve on lettuce, as for shrimp cocktail. Serves 4.

POLLO GUISADO (boiled chicken for chicken broth, lime soup, hot or cold boiled chicken and taco meat). Add to soup pot 1 chicken (reserve giblets), 31/2 lbs., legs and wings tied, breast down, and chicken neck, 3 cans (133/4 oz. each) chicken broth, 11/2 gts. water, 3 halved medium cloves garlic, 1 scant cup chopped onions, 1 cut stalk celery and leaves, 1 sliced large carrot, 11/2 tbsps. cut cilantro, 3 tbsps. cut parsley, 1/2 tsp. oregano, 2 tsps. salt, 10 peppercorns. Cover; simmer 45 mins. Add chicken heart, gizzard; turn chicken; simmer 30 minutes. (Chicken may be done sooner; if so, remove.) Turn heat to medium; add liver; cook 3-4 minutes, until done. Remove chicken and with slotted spoon remove giblets and heart; cover; set aside. Reduce broth, about 10 minutes, or by 1/4. Strain; discard vegetables; set broth aside. For chicken soup-remove fat from broth; heat; serve plain, or with giblets, shredded chicken pieces, bite-size pieces avocado, minced onion, tomato and chili serranos (fresh or canned); may also cook broth with

rice for sopa arroz. For sopa de límon verde (lime soup)-cook 4 sets giblets with the chicken, as in pollo guisado recipe. Chop and add to broth. Cut 1 stemmed, seeded red bell pepper into bite-size chunks; boil 11/2 minutes in 3/4 cup chicken broth, or until peppers are cooked but still firm. Add peppers and liquid to broth and giblets. Heat. To serve, add 4 tbsps, lime juice; serve in soup plates. Serve soup toppings of cut cilantro, lime, white onion and chili serranos. For chicken taco meat-shred chicken; sauté meat in achiote oil (or lard) with chopped, peeled tomato and onion. Use to top fresh tortillas or tostados. Or add to fresh tortillas; roll tortillas, secure with toothpicks, fry crisp in lard. Serve with salsa cruda, shredded lettuce, cheese.

SALSA RANCHERA (ranch-style sauce): Halve 3 large ripe tomatoes; put in ovenproof pan; broil, turning, until flesh is mushy, skins charred. Set aside to cool. Add 3 tbsps. achiote (or olive) oil to skillet. Add 1 chopped large yellow onion. Sauté to crispy. Set aside. Char over heat 1 fresh 2-3-inchlong chili jalapeño (or fresh serrano or other hot fresh chili to equal that measure). Skin, seed chili. Add half of chili (reserve rest) to blender with the tomatoes, 1 cut medium-large clove garlic. Blend briefly; taste for hotness; add remaining chili if palate can take it (should be medium hot sauce). Add blended mixture to onions in pan. Cook to blend and thicken, about 4 mins. Add 1/2 tsp. salt, 1 tbsp. minced cilantro (or more to taste). Heat few seconds. Use sauce as base for cooked taco meats, as table sauce and for huevos rancheros (recipe follows). Makes 11/4-11/2 cups. HUEVOS RANCHEROS (ranch-style

eggs): Have hot salsa ranchera ready. Heat 1/4 cup achiote (or olive) oil in small-medium skillet. Fry 4 small-4-inch diameter-tortillas (or 3 regular size), one at a time, to just limp, not crisp. Drain. Put 2 tortillas (or 11/2) on each of 2 ovenproof serving dishes. Fry 4 eggs sunny side up in oil from tortilla frying, or in butter, peppering eggs. Put 1 egg on each tortilla. Top each with about 6 tbsps. hot salsa ranchera. Sprinkle each well with grated Cheddar or Parmesan cheese. Slide under broiler to melt and blend cheese into sauce; heat all. May serve with side of frijoles, chorizo. Serves 2. CABRITO AL HORNO (roast kid): For baron of kid-marinate baron (two legs with loin-hind half) of cabrito, about 6 lbs. (shown on page 74), 24-30 hours, in cool-cold place, turning (may stand legs-up in bowl or crock) in marinade of 3 cups dry red wine, 1/4 cup olive oil, 1/2 lemon and its juice, 1 sliced large yellow onion, 2 sliced carrots, 1 bay leaf, 1 tsp. salt, 6 bruised peppercorns, 3 cut cloves garlic, few sprigs parsley, 1/4 tsp. thyme, 2 cloves. Pat meat dry. Put on roasting rack. Add 1/2 cup each marinade, undiluted beef broth, water. To roast, cover securely with foil. Roast 1 hour at 450°F. Turn oven to 325°F. Continue roasting 20 minutes per lb., or until crispy and done. Uncover when half cooked: add more liquids when necessary to keep liquid in pan. For sauce-serve pan liquid and scrapings. Serve with tortillas, salsa cruda, guacamole and frijoles negros. Or may roast potatoes and onions in pan under meat. Serve with meat sauce and tomato, onion and cilantro salad, and sangría. Serves 8-10. For forequarter of kid-marinate forequarter (shoulder, breast, rib and foreleg section, bones cracked across for carving) of cabrito, about 43/4 lbs., 24 hrs. in cool-cold place, turning and coating meat in marinade of mortared and pestled paste (or blended) of 11/2 tsps. achiote pips, 1/2 scant tsp. powdered cumin, 10 peppercorns, 1/2 tsp. each oregano, marjoram, 3-4 large cloves toasted garlic (toast unpeeled garlic on foil under broiler until peel is charred, flesh soft; peel to use), 11/2 tsps. salt, 11/2 cups naranja agria (juice of sour oranges, bottled or fresh or use half orange juice, half lime juice), 2 tbsps. white vinegar. To roast, follow directions for baron of kid, but add only marinade and water to pan just to keep moisture in pan. Serve, without sauce, with Mexican side dishes, as for baron of kid. Serves 4-6. (Note: Lamb or mutton forequarters may be treated as for kid; leftover cabrito may be cooked for taco meat. For about 3 cups cubed cold leftover cabrito, cook with achiote oil, onion, garlic, chili powder, tomatoes (fresh or canned), salt and pepper. Cook sauce down to glaze meat. May flavor with oregano, powdered cumin and cayenne pepper, if chili powder is mild.

CHULETAS DÉ VENADO (venison chops): Rub 4 loin venison chops with mix of 1/4 cup olive oil, 2 tbsps. lime juice, 1 pressed small clove garlic, 2 tbsps. grated onion, salt, pepper. Stand 2 hrs. Pat dry; lightly flour. Sauté done in hot lard, about 20 minutes, lid on half time. Remove to hot plates. Deglaze skillet with little water or broth, dry sherry; pour over meat. Serve with fried potatoes (like French fries but cut into chunks, fried in olive oil).

PIÑA PIQUANTE (peaked pineapple): Cut head and skin from large, sweetripe pineapple. Slice into thick, juicy slices. Top each with crushed, dried hot red chili and pinch salt. Serves 4-6. (May flavor with just anise liqueur, or a fruit brandy.)

FLAN (caramel custard): Add to a pan 1 cup sugar. Over low heat, let sugar melt and begin to caramelize. Quickly pour a little caramel into each of 14 custard cups, pouring one at a time, swirling around bottom, working very fast. Set aside. Lightly beat 7 large eggs, 2 egg yolks; add 1 cup sugar, 3/4 tsp. each grated orange, lime rind. Slowly add 3 cups scalded milk, 1 cup scalded heavy cream, stirring constantly. Pour into lined cups. Stand in 1-inch water in baking pan. Bake at 350°F. for 40 minutes or until set. Let stand out of water 10 minutes; unmold onto plates. Chill, May unmold on pineapple or orange slices marinated in brandy, honey, cinnamon. Serves 14. Will keep days in refrigerator.

AMERICAN HOME, OCTOBER 1976

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G GRI CORP
Swedish Rosettes



Beat 2 eggs slightly; add 2 teaspoons sugar; then add 1 cup milk. Sift 1 cup all-purpose flour and 1/2 teaspoon salt; stir into the egg mixture and beat until smooth (should be about the consistency of heavy cream). Add 1 tablespoon lemon extract. Put enough salad oil (about 21/2 guarts) in a 5guart deep fryer to fill it about 2/3 full and heat to 400F. Dip rosette forms into the hot oil to heat them: drain excess oil on paper towels. Dip heated forms into the batter to not more than 3/4 their depth. If only a thin layer of batter adheres to the forms, dip them again until a smooth laver adheres. Plunge batter-coated forms into hot oil and cook until active bubbling ceases. With fork, ease rosettes off forms and onto paper towels to drain. While still warm, dip in confectioners' sugar. or sift sugar over them. Makes 6 dozen.

As seen in McCall's INSTANT COOKIES only ⁵395

Recently featured in the McCall's article "Flourishes with Food", this mouthwatering confection is so much fun to make, even more fun to serve to delighted family, surprised friends. And you can get in on the fun for a mere \$3.95 the incredibly low cost of this complete Rosette Set.

Swedish Rosettes are light, crisp, delectably melt-in-the-mouth puffs of deep-fried pastry, lightly coated with confectioners' sugar. A truly exquisite taste experience for everything from morning coffee to midnight snacks, the kind of sweet you associate with quaint European cafes, or the shelves of elaborate patisseries.

Taste them, and you'd think they could only be created by the hands of a fine pastry chef. But now you can make them at home, easily, and in seconds, with this Swedish Rosette Iron.

The Rosette Iron, complete with three cast-aluminum forms in different designs, features a double handle so you can make two cookies at once. Simply heat your oil in a deep-fat fryer, or any deep pot on top of your range. Dip the forms in the hot oil, then in thin batter (recipe above) and fry them until puffed, flakey, golden brown. Each cookie will be perfect, and perfectly beautiful every time.

So hurry. Supplies are limited. Orders will be filled on a first-come, first-served basis. Clip and return the coupon at right and send it along with your check or money order as indicated. Do it today.

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GLOBAL HOUSE SWAPPING

continued from page 53

to the Virgin Islands, for example, often want to be near their children in, say, Indianapolis or Des Moines.

One bedroom, on the other hand, might limit my options in the castle bracket, since people usually want accommodations somewhat equivalent to their own. There was, however, an abundance of one- and two-bedroom choices—which, I thought, made up for their size with amenities and imagination: a cottage in Bermuda, high on a hill; a house in Kenya, lake view, Land Rover, maid; a 30-foot houseboat on the California shore....

"But don't set your heart on any one of them," DeBaldo said, suggesting that I send out about 20 letters, allowing around three months for correspondence. (Regional exchanges could be arranged in much less time, of course.) I told her not to worry, I was flexible; England, Japan or Bar Harbor, Me., would all do fine.

Still, there remained a not-so-small voice of apprehension that persistently asked: Would you let total strangers live in your home? Burglary would be no problem. But what about out-andout theft, not to mention property damage? One of the swappers I talked to admitted, "Concerned friends did voice remarks to that effect. We had a house full of Oriental rugs, antiques and silver. But," she assuaged my fears, "we house-traders are a special breed." And, the Golden Rule is a powerful monitor.

Mary DeBaldo quoted reassuring Vacation Exchange Club statistics. In five years she has received only seven letters of critical feedback. "Most," she said, "were housekeeping complaints, like dirty dishes left stacked in the sink." Only one was a case of misrepresentation: A beautiful cottage turned out to be a weekend cabin. The owners were excluded from the listings.

Nevertheless, DeBaldo warned: "Do not make a quick exchange! Get to know your prospective partners. Write to each other; if possible, pick up the phone and call. Describe your family and home, send photographs, give references—the name of your bank, where you work."

In the Ryans' exchange, no less than two dozen letters were sent back and forth—a couple on the back of laundry lists. And, not untypically, a carte blanche trade emerged. Cars, bikes, swim-club privileges and a week's worth of groceries became part of the barter.

The only catch in the tit-for-tat seemed to be preparing for incom-

ing swappers. "A bit like cleaning house before your mother-in-law arrives," Susan Ryan said. If I wanted to walk out from under my dirty pots and pans, I was advised to rent.

At Claire Packman's At Home Abroad, a rental agency handling homes outside the United States, I was presented with a panoply of several thousand possibilities: a seafront villa for four on the Costa del Sol (\$385 a week in summer, including maid; \$182, low-season rate); a Greek beach house on the isle of Paros (\$1,000 a month for seven); and a two-bedroom cottage on Barbados (\$425 for a winter's week, with maid) were pretty routine fare.

When not included, maid/cook service could be arranged. "All Caribbean homes come with household staffs," Packman noted. Other areas have other amenities. For example, most properties in Mexico have private pools.

To get a prime high-season resort rental (Barbados at Christmastime, or even in February), she advised me to book a year in advance. For a European summer rental, I should begin planning the previous fall.

In the vacation-house rental business, complaints also seemed to be practically nonexistent. Claire Packman makes regular house inspection trips and provides photographs—"to be sure a couple with young children doesn't rent a villa on a cliff."

Interpreting descriptions of facilities seems to be the main area where caution is advised. For instance, Packman said that in Europe "mod. lux." rarely means that air conditioning, dishwasher or disposal are included; and "walking distance to beach or town," for some people at least, might literally mean the mileage they are able to cover by foot.

Some renters and swappers also report minor cross-cultural problems. The woman who traded a geodesic dome for a London townhouse experienced something of a personality conflict with her London maid, who insisted on cleaning the carpets with a dustpan and brush. Helen Marrow, who loved her French hideaway, admitted that her laundry woman had taken her to the cleaners. The family that regularly occupies a castle in Ireland confessed that the place is inhabited by ghosts and bats. "But we've never seen the ghosts," said James Stanforth, "and we've grown used to the bats."

At any rate, with a one-bedroom in Brooklyn to swap, I doubted I'd have to worry about such problems.

Elizabeth O'Bryan, a former magazine editor, was the author of "Take a Tour Haters' Tour" in the March AH.

AMERICAN HOME, OCTOBER 1976

82

Who says /4 cup of Dynamo works better than a whole cup of Cheer?

In CULTURE

custom van started as the status icle of the youth culture, but has ched the fancy of all manner of ople. Second cars and other sportsented vehicles are being traded for se fun-loving trucks. And the indussales forecast indicates that 436,-0 vans will be bought this year.

The surfers adopted them first, as improvement on the "woodie" stan wagons they prized for getting dies and boards to the beach for the st pre-dawn surf. With a roomy van ey could change clothes and enjoy eature comforts with privacy. For rvival foods, they put in refrigerars. Inevitably, for the touch of class, neling and soft carpeting were add-, and for the ear, a wired-in stereo stem with maxi speakers.

These remain the basic features in e vans abroad even in today's more inservative milieu. The Ford, Dodge, hevrolet or GMC van begins as an laptable work-world vehicle with opons that permit beefing up the power of strength as you like it. There are to basic van configurations. One has metal enclosed boxlike back with a ariable combination of side and rear pors. The other has windows all round, making what's called a window an, people carrier or mini-bus, somemes with removable seats.

Mel Lazar's Del Amo Dodge in Torance, Calif., is one of the trailblazing utomobile dealers adapting vans to a eisure lifestyle. A customer here can hoose a van from a selection of modls in final converted forms. Lazar, who works with wholesale companies hat convert vans in production-line uantities, has developed design ideas that a significant number of people want to buy.

Or if you want something really individual, you can purchase a van and take it to the custom artists, mechanics and interior specialists who've appeared in the wake of this trend.

The costs vary greatly, but it's safe to say the price for a basic van begins at \$4,000. At Del Amo Dodge most people spend \$5,000 to \$8,000 for a van. Cost of customizing is added to that.

How you want the van finished depends entirely on how you plan to fit it into your life. Anyone who's stuffed five scouts and their backpacks into a lesser car will appreciate a vehicle that comfortably carries people and equipment to escape country.

Station wagons have met this need. But vans offer more—you can pick a

"I do."



Peggy Zolnowski, Former Cheer User

"Cause I just use that ¼ cup for the whole washload, and I rub some on the grease spots, like on my husband's work pants, and it works better."

van with four-wheel drive to make it a brawny, adventuresome off-road vehicle, too. You can also add a food dispensing kitchen that includes an icebox, either a portable lp-gas burner or a stove that has from one to four burners, and cabinets for utensils and cookware. Recreational Vans, Inc., a production-line customizer for Del Amo Dodge calls its unit with all these features, fitted inside the back doors of the van, a "chuck wagon."

The Robert E. Lees' van (pictured on pages 56 and 57) is as personalized outside as it is inside. The Lees followed the custom path, and opted for body paint and decorative detail by Rembrandt Auto Striping of Burbank, Calif., and a fantasy mural signed by Tom Rich, called the "Michelangelo of van murals."

Naturally, the cost of custom work varies a great deal. Taking a van from dealer stage to customized completion costs on the average between \$2,500 and \$3,500 at RVI, which is one of the larger customizers. That includes options such as new tires and wheels, special exterior paint, porthole windows in sides and back, an air scoop on top, wiring for stereo speakers and radio, air conditioning and heating, insulation, paneling, carpeting, kitchen units, storage and clothes cabinets, water tank, convertible sofa beds, even an emergencies-only hassock-type chemical toilet.

To compete with the comfort of other recreational vehicles, such as campers and motor homes, some van owners are now adding fiber-glass bubble tops and erectable pop-tops that can be fitted through roof cutouts to raise the ceiling enough to let adults walk upright inside their vans.

Part of the appeal of van culture is the camaraderie of keeping in touch with other vanners. A newspaper and more than two dozen magazines periodically show off the latest products and most original adaptations. Most van owners across the country belong to van clubs that stage van-ins and truck-ins. You might have gone to the Central Coast Uprising in Santa Maria, Calif., last spring or ridden in one of the more than 8,000 vans at a truckin at Beech Bend Park, Bowling Green, Ky., last summer.

The National Street Van Association, which blankets the country with 172 clubs, coordinates the big gettogethers, where vanners from all walks of life meet to commune about their common love objects—vans, of course. NSVA publishes a newsletter from its Algonquin, III., headquarters, providing yet another link in the chain that binds the disparate elements of van culture together. —Joan Dektar

Recommended by women who used to use powders.

We want to thank Mrs. Zolnowski and the thousands of other women who have found that "the little blue jug" really does work better than powders. They rub a little into greasy spots; they only use ¼ cup to get a whole washload clean; and they save money since Dynamo costs less to use. In fact they're so DYZQZO happy with the results, many even recommend Dynamo to their friends. Thank you,

Mrs. Zolnowski.

DISCOVERING PORTUGAL

portugal is like a lady with a past: medieval castles and cathedrals; Lisbon's grandiose monuments to the Age of Discovery; Manueline architecture spilling over with decorative relics from the once far-flung Portuguese empire-everywhere the present is filled with echoes of the past. There is a sense of sadness in the presentday descendants of those ancient adventurers and colonizers, a sense of loss best expressed in the fado, soulful songs of tragic fate sung by mysterious ladies in black shawls to the music of lonely guitars.

But a country with a sunny climate and 530 miles of beaches can't be too sad. The political atmosphere of the country has stabilized since the revolution and the people are the same as ever, a nation of sturdy farmers and fishermen, hospitable and very familyoriented. Portugal is a great place to travel with children-and still one of the least expensive vacations in Europe.

Getting there and getting around: Air fares to Lisbon vary according to season, but if reservations are made 60 days in advance, round trip from New York can be as low as \$295 in low season, \$410 in high season. Inside the country there is efficient rail service between cities, but the easiest way to explore is to rent a car. Avis, Brunauto and Carop/Europcar have offices at the Lisbon airport as well as

downtown, in the city itself. When to go: Fall and spring are the best times to visit Portugal, because in summer the beaches are crowded with vacationing Europeans. In the spring the almond trees are in bloom along the Algarve coast, and the hillsides are green. Fall finds the vineyards alive with harvest-time activities. Where to go, what to see: The starting place should be the Lisbon environs. where pictures, pages 60-67, were taken. The center of this city along the Tagus is Commerce Square from which Lisbon's cafe-lined Avenida de Liberdade leads to a square containing a huge statue of Pombal. As the king's minister, he was responsible for rebuilding Lisbon after the earthquake of 1755 destroyed most of the city.

Besides Lisbon's castles, churches and museums, a tour of the city should include a walk through the Alfama and the Bairro Alto, two of the picturesque old quarters. An evening at a fado club and a day at a bullfight, where the cavaleiro rides horseback and the bull is never killed in the ring, are a must on any visit.

Many interesting towns are only a day trip away from Lisbon. To the north are the holiday beach resorts of Estoril and Cascais. Sintra is a fairytale town of castles, palaces and convents on a hillside of lush greenery. Farther north is the fishing village of Nazare, where young girls wear seven layers of patched petticoats and the men dress in plaid wool shirts and wool stocking caps.

A tour through the north of the

GETTING THE MOST **OUT OF ANTIGUA** continued from page 36

Sights: St. John's, the only Antiguan city, is interesting but hardly a beauty spot. The island was struck by an earthquake in 1974, and much of the city is still shored up by scaffolding. Even St. John's Cathedral, with its majestic twin spires, rebuilt after an earthquake in 1843, is in partial dishabille. There are, however, other noteworthy churches to see outside St. John's. Indeed, getting out of the city is a must if you wish to experience Antiguan culture.

But travel has its perils, not the least of which is cost. Our five-mile cab ride from the airport to Galley Bay cost \$6.50. There are car rental agencies offering mini-jeeps, tiny British or Japanese models or fullsize Detroit iron for \$14 a day and up, mileage free. To drive, you must present your U.S. license and pay \$5. Also, you must have an infallible sense of direction and a strong constitution, as the roads are bad and, with few exceptions, unmarked.

There are rewards, of course, for enduring the rigors of motor travel. Antigua abounds in coconut palms, tamarinds, blossoming hibiscus and poinsettias. In the mountainous area, in the south, the aridity of the coastal plains gives way to the kind of lush tropical vegetation you expect but do not always find in the Caribbean. Shopping: Although it boasts dutyfree bargains in Swiss watches and French perfumes, Antigua is far from a shopper's paradise. Highly touted Sea Island cotton is expensive. Men's short-sleeve shirts start at \$16.50; women's wrap-around skirts, \$27.50. And anything so splendiferous as a caftan is \$80.

Straw baskets and totes abound in St. John's shops. There's also every form of shell jewelry, but the shrewd shopper will patronize the peddlers on the beach-and find chokers and necklaces for \$1.50 or \$2, one-third the prices in town.

When to go: Antigua, with its crab-

country, the medieval stronghold of Portugal before the Moors were driven out in 1249, includes two of Portugal's most interesting cities. Porto is the home of legendary Port wine; Coimbra is the center of university life, where students still wear traditional black capes with colored ribbons to represent their future profession.

At the southern tip of Portugal is the Algarve coast, with 200 miles of beautiful and often unspoiled beaches. From Lisbon there are daily air flights to Faro. The recently completed suspension bridge, the Ponte 25 do Abril (named in memory of the revolution) makes the car trip from Lisbon extremely convenient. At the far western end of the Algarve lies Sagres, where Prince Henry the Navigator set up the sailing school that launched the Age of Discovery. One of the most famous of the Algarve beaches is Praia da Rocha, where giant natural rock formations divide the sands into a series of small private coves.

For sports fans: Portugal is a country of fishermen. Some of the best sports fishing in the world can be found off the coast-and no pollution. There are many golf courses, and one of the most beautiful is in the Vale do Lobo, west of Faro. For riding, the best area is the Ribatejo, the bull-breeding region west of Lisbon along the Tagus. where Portuguese cowboys ride magnificent Arabian horses. There are also many wonderful campgrounds.

For more information: Talk to a travel agent or write to Portugal National Tourist Office, 570 5th Ave., New York, N.Y. 10036. -Ann Scharffenberger

shaped 108 square miles, is a yearround place, its average temperatures varying between 73° and 82° (nobody talks about rainfall-except those of us who experienced it). The island is in greatest demand as a winter playground, which means tourists pay a premium to escape to the sun. Hotel rates range from \$16 a day for a double room in a moderate hotel in summer-without meals -to \$120 a day for a double in deluxe facilities in high season-breakfast and dinner included.

Where to stay: Knowing we would have our daughter with us made it easier to choose accommodations, or at least to narrow our choice. Some hotels on Antigua flatly state that they don't welcome children under six, under 12 or at all. Others may share such sentiments, but are more circuitous. They just add enough to the price of a room with extra bed to discourage anyone from booking it. See a travel agent or write: Antigua-Barbuda Information Office, 101 Park Ave., New York, N.Y. 10017.

In today's atmosphere of reducing drugs and diet pills, isn't it nice to know there's a safe natural way to lose weight.

If you've spent a good part of your life looking at slim people and wishing you could look as attractive as they do, answer this. How many ways have you tried to lose that weight? By taking reducing drugs? Diet pills? By crash dieting? Living on liquids?

And what for? So you could make yourself jittery and jumpy and drive everybody else up the wall? So you could sit and sip your meals while the rest of the family dug into good solid food? So you could keep hoping that those diet pills would work "overnight" like you thought they would?

Whichever way you chose to reduce, chances are it was so drastic you wound up a nervous wreck. And it's quite understandable. Because those are all *unnatural* ways to lose weight. Is there then a *natural* way to eat less, so you shed those excessive pounds without nervous side effects?

If it means doing it with will-

power alone, that can be tough. Fact is, in a series of clinical tests, it was learned that most overweight people find it difficult to cut back on their caloric intake without help. And that's where Ayds comes in. Ayds[®] Reducing Plan Candy. It contains vitamins and minerals but no drugs.

Over the years, hundreds of thousands of people have followed the Ayds plan with success. So this is not a fad. And remember, there are no drugs involved. Here's how it works. Fifteen minutes before meals, you take one or two Ayds with a hot drink. This begins to satisfy your appetite, so when



you sit down to eat, you eat less. As a result, you take in fewer calories and lose weight gradually and naturally.

By reducing this way, you're not likely to look drawn and haggard from losing too much too soon. As a matter of fact, people who lose weight on the Ayds plan often look years younger, because it's such a sensible, natural way to reduce.

Incidentally, one of the most appetizing aspects of the Ayds plan is the variety in it. There are no monotonous menus to follow. You can eat regular meals, only Ayds helps you eat less. And you have four Ayds flavors to choose from: chocolate, chocolate mint and butterscotch fudge, or chewy vanilla caramel.

So if you're yearning to be slim and attractive, to be admired by your family and friends, get started on the Ayds plan. It's the best way to prove that this is a safe, natural way to take in fewer calories and lose weight.

(Advertisement)

FLOATING VACATIONS

continued from page 40

Queen cruises the Mississippi, with a Dixieland music accompaniment. There are even "Bachelor Cruises" through Single World Cruises.

WHAT TO EXPECT

Even on the most casual cruise, there is still something left of the old, elegant rhythm of shipboard life, despite all the frenzied—and optional athletic activity. Etiquette is strictly adhered to—black tie for dinner at sea, more casual dress on shore—and invitations to dine at the captain's table are coveted. On shorter cruises, however, the atmosphere tends to be more relaxed. You'll always find dress rules spelled out in the cruise brochure.

And five meals a day. The dining room is the focal point of every cruise ship, and all lines (with more or less justification) pride themselves on the abundance and quality of the dishes they serve. Since the demise of the France, the world's largest floating three-star restaurant, the Italian Line has the reputation for setting the best table.

One cruising aficionado maintains that the total weight gain on ships leaving the United States last year would be more than enough to sink a small freighter. On ship, things just



seem to drift from one meal to the next: bouillion at 11 a.m., afternoon tea, a sumptuous midnight buffet—all in addition to three squares.

Nor is drink in short supply. Every ship has at least three bars (drinks are about 60 cents each) and a wine cellar with up to 12,000 bottles. There is also duty-free shopping.



Stops along the way. With the exception of "Cruises to Nowhere" that head straight out to sea and back to home base in a weekend, part of the attraction of any tour is a list of exotic ports of call. Most two-week cruises average eight days ashore. It is almost guaranteed that one port will be less than romantic, an excuse for the proverbial "ship's tour" designed to take passengers to some scenic landmark off the beaten track for a sizable fee. You'll probably find it more exciting-and cheaper-to work out your own shoreleave strategy. Get together with other independent souls and bargain with a local taxi driver for a private tour of



the countryside. Or just set off alone on foot to discover things for yourself. **Planning a cruise.** Finding the perfect cruise for you takes a bit of research. First decide where you want to go. Then compare basic costs, facilities and special discounts. Schedules change all the time, so keep in touch with your travel agent. Many steamship lines offer complimentary cruises to travel industry people, so they are a good source of information on specific cruises.

What the cruise will cost. The cost of a seven-day cruise ranges from \$300 to \$1,000. "One big advantage cruises have over other types of vacations is that you know how much you'll spend before you leave," says Flagship's Jack Fraser. He points out that your "floating room" includes transportation and four or five meals a day. The cost of a resort hotel is usually much higher. In calculating costs, it's a good idea to read the small print on the cruise company's brochure.

Choosing your cabin. Except in the deluxe category, cruise ships usually don't have classes, just cabins that are either more or less expensive. The better cabins are on the high decks outside, which means you have a porthole and a view. Expensive rooms have bathtubs and two lower beds; cheaper rooms have showers and bunks. Prices drop as you move below deck-though there's usually an elevator-toward the inside, or near the engines. Since many younger travelers spend most of their time on deck socializing, the least expensive cabins are the first to go. A diagram of the ship, provided for cabin selection, is simple to translate into the most suitable cabin arrangement.

Most ships are now stabilized, so midship location is not the most important factor. But if you are traveling

TIPS FOR AVOIDING MAL DE MER

- Stare at the horizon and it will orient you.
- Lying down is better than standing up.
- Being outside on deck is better than being inside, if you feel queasy.
- If you are worried about seasickness, have the ship's doctor give you a pill before it happens (once it strikes, you're too late).
- If all else fails and you succumb, move to the leeward side of the ship; the windward side is not recommended.

with children, you probably want to be on the kind of children's deck with lifeguarded kids' swimming pool provided on Sitmar's Fairsea and Fairwind. If you don't have children, you probably want to be as far away from noise—and from that deck—as possible!

Tipping. As far as service goes, you get exactly what you pay for. The going rate for tipping on a cruise ship is



about \$15 per week for cabin stewards and stewardesses and for the waiter assigned to your table, and the odd \$5 bill for barmen and deck stewards who have been particularly helpful. Since one of the selling points of cruises is service, cruise-line people will be more than frank on what it takes to keep the service high. Don't hesitate to check with them before you leave.

Ellen Bilgore, a contributor to New York, House Beautiful and Saturday Review, was the author of "The Ultimate Bicycle" in the April AH.

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This lovely new Patio Table has a genuine Redwood top that weathers beautifully and, of course, will never rust. The sturdy metal, golden tubular legs have a unique "instant fold" feature that lets you set up table in seconds. Table top measures $15\frac{1}{2}$ " x $15\frac{1}{2}$ " and stands 18" high.

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We mean it. We're in deadly earnest when we say that here is your chance to get the most beautiful Bible ever printed in the last 500 years—at more than one-half off the usual price. The reason for the low price? Simple. The Webster Dictionary Company's top-rated Bible Division is in financial distress due to the economic recession. And just as automakers offered rebates last year to drastically improve sales, so does Webster announce an extraordinary half-price slash to turn inventory into cash and recover some of their printing costs.

Think of it! The Christian Life edition of the Holy Bible is acclaimed by scholars as the most beautiful Bible in 500 years. It was originally published to sell for \$59.95. But now you can get it for an incredibly low \$28.88—less than 50% of the original selling price—during this emergency money-raising sale.

The Christian Life edition of the Holy Bible is in both the revered King James translation for Protestants and the authorized text for Catholics. Each is a joy to open and read. These giant, pulpit size heirloom editions are truly masterful presentations of the Word of God with the words of Jesus printed in red. Designed to be passed down from generation to generation. With a 12-page Family Record section printed on special tawny stock—listing Weddings, Births, Baptisms, Confirmations, Wartime Records and other important family events.

Physically, the Christian Life edition is a huge Bible, weighing 7 pounds. It measures 8½ by 10½ inches, is a full 3½ inches thick, with 1,516 gilt edged pages (1,404 Catholic) and three silk markers. Bound in a beautiful gold stamped padded cover with overhanging edges, the signatures are Smythe sewn—not glued—to make it open perfectly flat and easier to consult.

The text is laid out in a wide 2-column format (3-column Catholic), set in easy-toread 12-point type and printed on expensive Bible stock. This makes it ideal for reading aloud or for those with visual problems. The test is self-pronouncing. All proper names are accented and divided into syllables for clear and easy pronouncing. And large type across the top of each page provides a running commentary on what is happening. Altogether, seldom has the Word of God been displayed with such reverence and beauty. But that is not all. There are 84 pages of

But that is not all. There are 84 pages of Michelangelo's greatest masterpieces in glorious, living color—Sculptures, Frescoes,



The most beautiful Bible ever printed since the invention of the printing press. Contains 84 pages of Michelangelo's greatest masterpieces in full, glorious color. Sculptures, Frescoes. Paintings and Sketches collected from museums, churches and private collections all over the world.

Paintings and Sketches—collected from museums, churches and private collections from all over the world. <u>Making this Bible of</u> Bibles a gallery of religious art, as well as a source of inspiration.

How To Become An Expert On The Bible

That is still not all. There's a special 12-page color presentation of The Sermon on the Mount. And supplements edited by Bible experts provide an instant reference to any question. For example: In the Protestant version the Gathering-Together of Scripture quotes the Bible on more than 300 subjects of universal and timeless interest, which are listed alphabetically. You simply use it like a dictionary. Look up any problem or situation, and it gives the Bible's answer.

answer. Plus Statistics and Oddities of the Bible ("And" is the most used word, appearing 46.227 times—Jehovah or Lord 6.855 times— Eternity only once—number of persons mentioned by name is 3,340—longest word is Maher-shalal-hash-baz). It also lists the longest chapter and verse, and gives hundreds of other little known facts.

Plus 10 full color maps of ancient Biblical lands, carefully keyed to identify locations which are mentioned in both the Old and New Testaments.

The Protestant edition of The Christian Life has 1,516 pages and the Catholic edition 1,404. The latter carries the Imprimatur of Patrick Cardinal Boyle D.D., Archbishop of Washington, and a preface is written by His Holiness Pope Paul VI, who has a copy in his personal library. The Catholic edition has a 108 page Bible Dictionary of Biblical and General Catholic Information, which gives an alphabetical listing of all the terms, names, events, rituals and religious theories—complete with definitions and explanations that every Catholic should know. Plus 16 full page color photographs of the Sacrifice of the Mass, plus 16 full page color illustrations of The 14 Stations of the Cross.

Both editions are considered by experts to be the most beautiful Bibles ever printed in the last 500 years. Even scholars and booklovers of no particular religious persuasion consider them to be collectors' items—belonging on every library shelf.

Phone Toll Free

The Christian Life edition of the Holy Bible which lists at \$59.95 is now only \$28.88. Add \$2 each for shipping. Hurry and order today. Credit card buyers may phone us toll free 800-241-8444. Ask for Operator 515 and specify the Bible of your faith. In Georgia Only it is 800-282-1333. In Canada it is 1-800-261-6362. Or you may mail payment with the coupon below.

And here is our astonishing no-risk offer. Keep it for 14 days. Thumb through it as often as you wish. You must agree with the scholars and experts who rate it as the most beautiful Bible ever printed in the last 500 years—a stunning and over-powering display of bookmaking virtuosity—a lovingly crafted Book-of-Books—from which you can draw on its matchless wisdom for endless inspiration and spiritual strength—or return for a prompt and courteous refund.

You can't lose. Order for yourself or for a loved one. Clip this coupon out as a reminder. This is an emergency money-raising recession special. The more-than-one-half-off-theregular-price is for a limited time only and may never be repeated. Write or call now. You will bless the day you did. To reserve your copy we urge you to phone now, right this very minute. Our toll free lines (no long distance charge) are open 24 hours a day, 7 days a week. Allow 3-8 weeks for delivery.

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Please send me in 500 Years at the \$28.88 each!! (plus 5, I understand that if I	copies of The unprecedent 2 per copy fo 'm not satisfi pt and court	Most Beautiful Bible ted low price of only r crating and freight). ed I may return within cous refund. On that stant Catholic
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GET YOUR MOTOR RUNNING continued from page 59

sporty/luxury market, now expanded to a full line to replace the Montego.

CITY/COUNTRY WORKHORSES

These are the traditional do-everything vehicles for which function determines form.

AMC Pacer: All the merits of the unique Pacer sedan—intermediate-size roominess combined with compact length, first-rate visibility in all quarters, good maneuverability and excellent comfort —are carried forward in the new station wagon version of this unique design (see cover). Unfortunately, the sins—sluggish performance and indifferent fuel economy—have been passed along as well. Both liabilities result from the heavy steel substructure needed to support the car's extensive glass area, adding up to a rather portly little package.

Aside from these drawbacks, however, the Pacer wagon is an excellent little all-purpose hauler, particularly for the city, offering perhaps the best cargo capacity of any vehicle in its class. A three-speed manual transmission is standard, but three-speed automatic and economical four-speed manual transmissions are available. Mercury Cougar: The design treatment is traditional, but the Cougar nameplate is new to a series of utilitarian wagons and family sedans from Mercury. With its small size and easy handling, the Cougar wagon is an ideal solution to the fetch-and-carry problems of today's suburban lifestyles.

JUST-GET-ME-THERE CARS

When just getting there efficiently train station, scout meeting, exercise class—is the only problem, these are possible solutions.

AMC Gremlin: The first American subcompact ugly duckling, the Gremlin takes giant steps forward for 1977. The sawed-off lines of its first six years have been softened, with attendant gains in forward visibility to make parking and maneuvering in tight places even easier than in the past. And under the hood, AMC has substituted a peppy, versatile four-cylinder Audi engine for the old AMC six. Besides improved all-around performance, AMC expects about 10 percent better economy from its new Audipowered Gremlin. Like all hatchbacks, the Gremlin can double as an easyaccess cargo hauler, and interior comfort remains high. The car comes with either a four-speed manual or an automatic transmission.

Dodge Colt 1600: Although Colts have been subcompact since their U.S. introduction in 1970, this new Chrysler

Corp. import is an even smaller edition in the Japanese-built line. Known as the Lancer in Japan, it's shorter (9 inches), narrower (3 inches) and lighter than the regular Colts, which Dodge will also continue to sell. The Lancer's engine is also new, and besides being peppy and smooth-running it stands as a strong performer in the fuel economy department as well.

YOU-CAN'T-TAKE-IT-WITH-YOU CARS

Here are wheels for every woman who has ever thought, "Why not—I deserve it!"

Continental Mark V/Buick Riviera: The Continental continues to be unabashedly self-indulgent, entering the new model year with what Lincoln calls an "evolutionary styling change." This latest incarnation of the Continental, the Mark V, has more angular sheet metal surrounding exactly the same car as last year's.

Although the Buick Riviera lost its distinctive styling three years ago, the new model's inside appointments advance the tradition of GM's personal luxury cars. It is smaller, however: 800 pounds lighter and about a foot shorter. The Riviera is based on the standard Le Sabre chassis, but has its own exterior touches.

WANDERLUST WONDER-CARS

Cruisers designed for the open road, these are for the woman who wants to get away from it all.

Ford Thunderbird / Mercury Cougar XR-7: No longer an Interstate dreadnought, the '77 Thunderbird scales in 700 pounds lighter and a foot shorter than its predecessor. (Its price has been scaled down, too—from a 1976 base of \$8,000-plus to less than \$6,000.) The Cougar XR-7, which didn't have nearly as far to go, shares the new T-Bird's dimensions, and both cars continue to present posh interior environments and supersoft ride.

On the Thunderbird, the side vents behind front wheel wells are more than mere styling frippery, for a change; they actually help extract air from the engine compartment, a nice touch in an age of high engine operating temperatures. Add leather bucket seats, Ford's excellent stereo tape player and slick cruise control . . . and you have just the thing for a fatigue-free jaunt.

LATE DISPATCHES FROM DETROIT

The capital of America's auto world is abuzz with news and speculation about other changes in the wind.

Styling lifts: As usual, some of the "new" cars are really old friends with new faces: Ford's little Pinto and Pontiac's sporty Firebird have had some surface changes up front—the Firebird's is purely cosmetic, but the Pinto has a new front end made of bumpresilient plastic. . . . Chevrolet designers have made some minor styling changes in the Concours model, a luxury version—with electric windows, power-adjusted seats—of the compact Nova. . . . At Chrysler there are sporty trim options to dress up the staid exteriors of the Aspen and Volaré.

Engineering updates: The '77 model year offers a number of subtle but important technical changes, all aimed at increased durability and better operating efficiency. Chrysler has extended its Lean Burn system, introduced last year, to several models and V-8 engines. Since these engines meet emissions standards without the help of catalytic converters for pollution control, they run more efficiently and can use any kind of fuel. . . . Anticorrosion measures have been stepped up by most manufacturers, and maintenance requirements have gone down. Ford's sporty LTD II, for example, will go 7,500 miles between oil changes. . . . Nor has fuel economy been forgotten. There are substantial milesper-gallon gains, thanks to such modifications as weight reduction and generally smaller engines.

Final editions: This will be the last year of production for all the current GM intermediates-Chevelle Malibu, Pontiac LeMans, Olds Cutlass and Buick Century and Regal-as well as the Chevrolet Monte Carlo and Pontiac Grand Prix. . . . It may also mark the final bow for the ill-starred Chevrolet Vega and Pontiac Astre subcompacts. Their cousins-the Pontiac Sunbird, Chevy Monza, Buick Skyhawk and Olds Starfire-will continue, however. . . . At Ford, the Maverick and Mercury Comet are being phased out, and the traditional, full-sized Ford LTD is headed for a major change in '78. . . . American Motors is closing out its intermediate Matador line . . . and Chrysler has already dropped its long-lived compact Dodge Dart / Plymouth Valiant series. Worth waiting for: Both Chrysler and Ford are preparing small luxury cars for that rapidly growing market. Ford's entry, the Versaillesdue next spring-will be a small Lincoln based on the Ford Granada/Mercury Monarch line and priced to undercut the Cadillac Seville. . . Chrysler's car will probably be based on the Dodge Aspen/Plymouth Volaré line with an all-new body treatment.

For the motorist determined to cut her fuel costs (if not her time spent looking for fuel stations), GM will launch a diesel-powered car sometime next year. It will look like an ordinary Oldsmobile, but its diesel engine will distinguish it from anything else in the domestic passenger car market.

Tony Swan is features editor of Motor Trend magazine.

Read this and cry.

Froilan lives in the highlands of Guatemala in a oneroom hut with dirt floors and no sanitary facilities. Labor there is so cheap that, for men like Froilan's father, hard work and long hours still mean a life of poverty. But now life is changing for Froilan.



Her name? We don't know. We found her wandering the streets of a large South American city. Her mother is a beggar. What will become of this little girl? No one knows. In her country, she's just one of thousands doomed to poverty.



The world is full of children like these who desperately need someone to care, like the family who sponsors Froilan.

It costs them \$15 a month, and it gives Froilan so very much. Now he eats regularly. He gets medical care. He goes to school. Froilan writes to his sponsors and they write to him. They share something very special.

Since 1938 the Christian Children's Fund has helped hundreds of thousands of children. But so many more need your help. Won't you please become a sponsor and send in the coupon today? Within two weeks, you'll get a photograph and learn the background of your child. From then on, you'll be aware of your child's progress.

Somewhere in the world there's a suffering child who will share something special with you. Love.

I wish to sponsor a \Box be \Box Choose any child who payment of \$	needs my help. I will give \$15 a m Send me child's name, mailing addu Id but want to give \$	oonth. I enclose first
Name		
Address		
City	State	Zip
Canadians: Write 1407	Union for Child Welfare, Geneva. Yonge, Toronto, 7. Lexpenses available on request.	Gifts are tax deductible.

SHOPPING GUIDE

Merchandise listed is available in leading department and specialty stores. Items not included may be privately owned, custommade or one-of-a-kind.

All prices quoted are approximate at time of publication and are slightly higher west of the Rockies and in Canada. To obtain pur-chasing information on merchandise listed, write to manufacturer or store (complete ad-dress is provided in Shopping Guide Address Directory below). When writing, include date of magazine, page number and description of of magazine, page number and description of item to insure prompt reply. Items followed by † are available through architects and decorators only. Items available by mail are preceded by *; additional postage, if any, is indicated within (). Add city and state sales tax where applicable. Check or money order and zip code must be included.

and zip code must be included.
SHOPPING GUIDE ADDRESS DIRECTORY After Six, Inc., Dept. AH-10, 22nd & Market Sts, Philadelphia, Pa. 19103
Bioomingdale's, Dept. 47/AH-10, 1000 3rd Ave., New York, N.Y. 10022
Brass Boot, Dept. AH-10, 622 Lexington Ave., New York, N.Y. 10022
Colors In Optics, Ltd., Dept. AH-10, 345 E. 80th St., New York, N.Y. 10021
Danskin, Dept. AH-10, 1114 6th Ave., New York, N.Y. 10036
Designers Fabrics By Mail, Dept. AH-10, 90. Box 569, Evanston, III. 60202
Europe Craft Imports, Inc., Dept. AH-10, 417 5th Ave., New York, N.Y. 10018
Eva Graham, Inc., Dept. AH-10, 417 5th Ave., New York, N.Y. 10018
Eva Graham, Inc., Dept. AH-10, 645 5th Ave., New York, N.Y. 10016
Mark Cross Ltd., Dept. AH-10, 645 5th Ave., New York, N.Y. 10016
Mickey Lyons Raingear, Dept. AH-10, 64 W. 36th St., New York, N.Y. 10018
N.Y. Sportswear Exchange, Dept. AH-10, 1290 6th Ave., New York, N.Y. 10016
Ruza Creations, Dept. AH-10, 389 5th Ave., New York, N.Y. 10016
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New York, N.Y. 10016 Sandra Pailet, Dept. AH-10, 25 W. 38th St., New York, N.Y. 10018 Stacy Fabrics, Dept. AH-10, 469 7th Ave., New York, N.Y. 10018 Catherine Stein, Dept. AH-10, 417 5th Ave., New York, N.Y. 10016

ESCAPE HOUSES Pages 49-52: Following are sources of manufactured homes mentioned; catalogs are available upon request.

available upon request. Rondesics Leisure Homes Corp., 527 Mc-Dowell St., Asheville, N.C. 28803 Geodesic Structures, Inc., P.O. Box 176, Roosevelt, N.J. 08555 Tension Structures, Inc., 9800 Ann Arbor Rd., Plymouth, Mich. 48170 Dyna-Dome, 22226 N. 23rd Ave., Phoenix, Asia, 26027

Ariz. 85027

Goodwin-Cole Tentmakers, 1315 Alhambra Blvd., Sacramento, Calif. 45816 Real Log Homes, Vermont Log Buildings, Inc., Hartland, Vt. 05048

Carolina Log Buildings, Fletcher, N.C. 28732 Real Log Homes, Inc., Missoula, Mont. 59801 Shelter-Kit, Inc., Franklin Mills, Franklin, N.H. 03235

Cluster Shed, Inc., Hartland, Vt. 05048 and Fletcher, N.C. 28732

GET YOUR MOTOR RUNNING Page 58: Electric blue Ciré jumpsuit, red ciré hooded slicker, red cowl-neck sweatshirt --all by Alice Blaine For The Smiths, N.Y.C.

SEW NOW, FLY LATER

Pages 60-67: Approximate fabric yardages are given in widths of actual fabrics featured and for fabrics without nap, except where otherwise noted. These yardages do not in-clude extra fabric for matching checks, stripes or plaids. See individual listings for stripes or plaids. See individual listings for fabrics used. Vogue Patterns are sold in most department stores. To order by mail, send check or money order, pattern number(s) to: Butterick Fashion Marketing Co., P.O. Box 549, Altoona, Pa. 16603. Canada: Butterick Fashion Mkt. Co., P.O. Box 4001, Terminal A, Toronto 1, Ont., Canada M5W-1H9. Add 15¢ postage and handling for each pattern or-dered. Pa. residents, add sales tax. "The following fabrics are available by mail

92

order from Designers Fabrics By Mail: Bur-lington/Klopman Retail Fabrics, Couleur In-ternational Ltd., Blue Ridge Winkler, American Silk Mills and Onondaga Silk Mills. When continued on page 98

PATTERN BACKVIEWS All vardages for misses' size 10.

VOGUE PATTERN #9554 jacket, dress and jumper yds: 2 (jacket) fabric width: 44/45" yds: 25/8 (dress) fabric width: 44/45" yds: 21/8 (jumper) fabric width: 44/45"



VOGUE PATTERN #9544 vest, top and pants yds: 11/8 (vest, view A) fabric width: 49/50" yds: 13/4 (top) fabric width: 44/45" yds: 23/8 (pants) fabric width: 49/50"



VOGUE PATTERN #1497 coat yds: 21/8 fabric width: 44/45"





VOGUE PATTERN #1537 pantdress, view B yds: 81/2 fabric width: 44/45"





VOGUE PATTERN #1534 dress, view C yds: 33/4 fabric width: 52/54"



CHRISTMAS STOCKING A COZY PAIR



A POT'S BEST FRIEND may be our calico tea cozy cat and coaster. Just place your tea- or coffee-pot on the protective pad and cover with our friendly feline. It promises cat-egorically to keep the pot warm. Make up a few of these sets; they're quick and simple to do. Give them as gifts or keep them around your house to add a cheerful note of charm in your kitchen.

Kit comes with all materials needed and instructions. To order, turn to page 96.

PHOTOGRAPHY BY CARMEN SCHIAVONE

CHRISTMAS STOCKING SEW NICE





CRAFT AND CARRY. Bag it with a trapunto quilting tote of washable cotton duck. Attractive botanical prints adorn finished 14-by-16-inch totes. *Kits contain material and instructions for one of six assorted prints.*

BRING IN THE FLOWERS with charming easy-to-make botanical print pillows you sew up yourself. For a dimensional look, quilt outline of each flower, sew to backing. *Kits have material, instructions for one of six assorted 14-by-17-inch pillows.*

PETPOURRI. Stitch and fill a 19th-century style cat or rabbit with pine needles for a scented gift. *Kit includes all pieces needed, printed on muslin. Animals stand 14 inches tall.*





BEDSIDE CHARM. Get organized with a five-pocket bedside caddy of yellow gingham. Easily assembled, it holds magazines, eyeglasses and tissues. *Kit comes with pieces and instructions to make 13-by-173/4-inch caddy.*

CHRISTMAS STOCKING EATING PRETTY





DINE ROYALLY AT BARGAIN PRICES with Empress White dinnerware. Regularly \$60, this 42-piece set of Adams Ironstone, manufactured in England for over two centuries, is special-priced at \$49.95. Dishwashersafe, it brings a touch of tradition to a contemporary table. Service for eight includes dinner, salad and cereal

plates, cups and saucers, 12-inch platter and open vegetable dish.



HOT CHOCOLATE FOR THE CONNOISSEUR. Kron's sinfully rich chocolate powder creates a drink that can spoil you for life. Container holds eight ounces great for baking as well.

SAY IT IN CHOCO-LATE. You'll love eating your words when they're delicious 4½-inch milkchocolate letters. Personalize your gifts with a sweettooth message (Q, U, X, Z not available).

To order merchandise, see coupon, page 96.

CHRISTMAS STOCKING HOLIDAY WARMTH



SNUGGLE UNDER A HANDMADE AFGHAN while you wait for the patter of Santa's reindeer. Made of 100 percent Orlon acrylic yarn, its rich texture has the charm of the bulky sweaters traditionally made by fishermen's wives. All you need to make it comes in this handy kit. Finished afghan measures 47 by 64 inches, including fringe.

Kit is complete with knitting instructions and machine-washable four-ply cream-colored yarn. To order, see coupon below.

Cat pot cover/pad set(s) @ \$4.75 plus .75 post. & hdlg. ea.	Container(s) of Kron chocolate powder @ \$3.00 plus .70 post. & hdlg. ea
Botanical pillow kit(s) @ \$10.00 plus 1.50 post. & hdlg. ea.	Chocolate letter(s) @ \$3.00 plus .70 post, & hdig, ea.
Botanical tote kit(s) @ \$10.00 plus 1.50 post. & hdlg. ea.	Specify letter(s) and quantity:
Cat pillow kit(s) @ \$5.00 plus .75 post, & hdlg, ea.	post. & hdlg. ea N.Y. residents, add sales tax
Rabbit pillow kit(s) @ \$5.00 plus .75 post. & hdlg. ea.	Total enclosed\$
Bedside caddie kit(s) @ \$8.50 plus	print name
42-piece set(s) Adams Ironstone din- nerware @ \$49.95 plus 5.00 post. &	street address
hdlg. ea\$	citystatezip code

AMERICAN HOME, OCTOBER 1976

DON'T PAY \$40 TO \$90 FOR A FANCY PERFUME BOTTLE!

Newsweek — "WAR OF NOSES" French consumer reports: Reproduction of leading perfumes indicate "Superior ingredients and stronger concentration" than the real thing.

> NBC-TV "BEAT THE SYSTEM" reports "There's perfumes that are just about the same as your favorite—but cost a lot less".

> > New Hork Eimes Perfume

Dilemma: Without fancy price and bottle, will it sell?

WOULD YOU PAY \$100 PER OUNCE FOR JOY OR BAL & VERSAILLES IF YOU COULD BUY SIMILA" FOR \$10 PER OUNCE?

NOW YOU CAN SAVE UP TO \$90.00-ABSOLUTELY GUARANTEED!

SIMILA has faithfully created reproductions of the world's most exclusive perfumes, such as Joy, Bal Versailles, Charlie, Norell and 16 other expensive perfumes and sells them for much less than the originals. Remember, these are all genuine **full strength** perfumes, not water colognes. But there is much more. SIMILA has actually IMPROVED THE LASTING QUALITIES and HAS MADE THE COSTLIEST FRAGRANCES IN THE WORLD EASILY AFFORDABLE, so now only your checkbook can tell the difference.

Take advantage of this once-in-a-lifetime offer. Send for the 1 oz. bottle today for only \$10 or order a ¼ oz. trial size for only \$5. Remember the **ONLY** way to get your **GUARANTEE** is to complete this coupon and mail it with your payment. **DON'T DELAY**, order as soon as you can—TODAY if at all possible.

HERE IS YOUR IRONCLAD GUARANTEE: You MUST save up to 90% of the cost of your favorite perfume with that of the faithful duplicate or it WON'T COST YOU A SINGLE PENNY! Simila lasts longer! We absolutely guarantee our perfume to last throughout the day or you get a full refund. If you or your friends can tell the difference between our perfume or their's, then send it back. You still get. every penny of your money back without quibble or question.

4. If you don't like it when it arrives for any reason, send it back for a full refund—no questions asked. Can anything be fairer?

-MAIL NO-RISK COUPON TODAY ----

JOY JEAN PATOU

Make check payable and mail to: SIMILA, 380 Madison Ave., New York, N.Y. 10017 YES! I WANT TO SAVE UP TO 90% OF THE COST OF MY FAVORITE PERFUME WITH SIMILA!

Please rush me my favorite Simila 1 oz. essence. Enclosed is \$10 for each Simila reproduction plus 80c for postage and handling. I understand that I am fully protected by your ironclad guarantee—or I get every penny of my money back!

COMPANY		SIMILA	
COMPARE	approx.	COST	
AND ORDER SIMILA!	cost 1 oz.	\$10/1 oz.	
1. Arpege	\$40	\$10	Save \$30
2. Bal 'a Versailles	\$100	\$10	Save \$90
3. Bellodgia	\$45	\$10	Save \$35
4. Calandre	\$50	\$10	Save \$40
5. Caleche		\$10	Save \$35
6. Chanel No. 5	\$40	\$10	Save \$30
7. Chanel No. 19		\$10	Save \$30
8. Chantilly	\$33	\$10	Save \$23
9. Charlie	\$35	\$10	Save \$25
10. Givenchy III	\$45	\$10	Save \$35
🗆 11. Estée	\$35	\$10	Save \$25
🗆 12. Joy	\$100	\$10	Save \$90
13. L'air du Temps	\$50	\$10	Save \$40
14. Madame Rochas	\$40	\$10	Save \$30
15. Miss Dior		\$10	Save \$32
16. My Sin		\$10	Save \$30
17. Norell		\$10	Save \$50
18. Replique		\$10	Save \$35
19. Shalimar		\$10	Save \$30
20. White Shoulders	\$42	\$10	Save \$32
Enclosed is 🗖 check		ey order fo	r. TOTAL \$
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RUSH ME A TRIAL ¼ oz. SIZE FOR C N.Y. State Residents add local tax	MLT \$5.00 PIU	s 60c ship	oping and handling.
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City	State	3.0	Zip
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SHOPPING GUIDE

continued from page 92

VERY EASY VOGUE PATTERN #9575 dress vds: 23/4 fabric width: 62/64"



ordering, please specify manufacturer and

Pages 60 & 63: Vogue #9554, misses fashic, all fabric prices are as listed plus \$1.50 per order for postage and handling. Pages 60 & 63: Vogue #9554, misses dress, wrap jumper and jacket, sizes 6-16, \$3.50. Jacket is shown on page 60; dress and wrap jumper on facing page, *Jacket and wrap jumper fabric is Shantung by Couleur International Ltd., 100%, Oiana® pylon, 44/ wrap jumper fabric is Shantung by Couleur International Ltd., 100% Oiana® nylon, 44/ 45" wide, color: Porcelain Blue, \$6.50/yd. Jacket and jumper lined in #Butterfly®, 100% polyester, 44/45" wide, color: Brilliant Blue/ 121, \$1.60/yd. Thermolam®/970, \$1.70/yd; 100% polyester, 40" wide, used for quilting for jacket, both by Stacy Fabrics. *Couleur International Ltd. dress fabric is printed twill in 100% Qiana® Twill nylon/L-33247, 44/ 45" wide, color #1, \$7/yd. All hosiery by Danskin. Ethiopian silver and blue bead neck-lace. #1401. \$15: plastic bangles. #115. \$2 Danskin, Ethiopian silver and blue bead neck-lace, #1401, \$15; plastic bangles, #115, \$2 each, all by Eva Graham, Inc. Shown on page 63: Man's blue print shirt, #1500, 100% cotton, sizes S to X-L, \$17.50. Blue 100% wool gabardine pants, #6000-615, sizes 29-40" waist, color: stone blue, \$45. Both by N.Y. Sportswear Exchange.

Page 60, bottom: Woman's outfit is Vogue #9544, misses' vest, top and pants, sizes 8-18, \$3.50. Fabrics by Onondaga Silk Mills: *Fabric for long-sleeved top is #8865, 100% #9544, misses Vest, top and pants, sizes
*Fabric for long-sleeved top is #8865, 100%
Qiana® satin, 44/45" wide, color: Persian
Blue, \$9/yd. *Fabric for vest and pants is
#2778-1, 100% Qiana® taffeta, 49/50"
wide, color: Flash Blue, \$9/yd. Vest and
pants lined in #Butterfly®, 100% polyester,
44/45" wide, color: Peacock/773, \$1.60/yd,
by Stacy Fabrics. Both pairs of sunglasses by
Colors In Optics, Ltd. Hers: "Bespeckled"
in fost blue, \$24; his are frost blue tinted,
#2538, \$22. Red leather attaché case, \$200;
"Cabaret" canvas/leather luggage, by Mark
Cross Ltd. Small suitcase is \$150; larger suitcase is \$200. Man's denim suit, #25, sizes
36-48, \$125, by Before Six, Div. of After Six,
Inc. Blue chambray cotton shirt, #1996,
sizes S to X-L, \$17.50, by N.Y. Sportswear
Exchange. Navy leather shoes by Brass Boot,
#4-5239, 100% Qiana® nylon, 44/45"
wide, color: Colonial Blue, \$5.50/yd. #Buterfly® ining, 100% polyester, 44/45" wide,
color: Brilliant Blue, \$1.60/yd. Coat is interlined and quilted with Thermolam®/970,
100% polyester, 40" wide, \$1.70/yd; both
by Stacy Fabrics. Frost blue tinted sunglasses, #2538, \$22, by Colors In Optics,
Ltd. Hoop plastic earrings, #955E, \$4.50,
plastic bangles, #955B, \$3.50 each; all are
Rege 64-65: Vogue Yves St. Laurent Derivation and the subset of the subset of

Raingear. Pages 64-65: Vogue Yves St. Laurent De-signer Pattern #1537, misses' pantdress, sizes 8-16, \$5. 'Onondaga Silk Mills fabric: #8865, 100% Qiana® satin, 44/45" wide, color: Rondo Blue, \$9/yd. Rose design por-celain heart necklace, #2125, \$35, matching bangle, #2166, \$60, both by Sandra Pailet. Man's 3-piece navy 100% cotton velvet suit, #F8899, \$150, by Europe Craft Imports. Blue print shirt, #756, polyester, sizes S to X-L, \$27.50, by Mia Scala Shirt Ltd. Navy leather shoes by Brass Boot, #4-52813, \$40. Page 66: Dress is Vogue Jean Muir Design-

er Pattern #1534, sizes 8-16, \$4.50. *Fabric is Blue Ridge Winkler's Crepe Bagharra/1883, 100% Qiana® nylon terrylike knit, 52/54" wide, color: Lapis (12999), \$7/yd. Interlon® Heavyweight interfacing, #604, 75% rayon/ 25% nylon, 25" wide, \$1.05/yd, by Stacy Fabrics (used at collar and front tab). Imari design parenalist heart pecklase. #2205 \$25 Pablics (used at collar and front tab). Imari design porcelain heart necklace, #2205, \$25, matching bangle, #2166, \$60, both by San-dra Pailet, available at Cul de Sac, Bloom-ingdale's. At her waist: a fabric double poppy flower, #7672, \$4, by Ruza Creations. Page 67: Dress is Very Easy Vogue #9575, sirae 614 \$2 * Budipron (Klower Patri)

sizes 6-14, \$3. *Burlington/Klopman Retail Fabrics' Chamessa™, 100% Qiana® nylon knit, 62/64" wide, color: Chagall Blue, \$6/yd. Chunky blue plastic cuff bracelet; #3316, \$8, by Cathy & Marsha for Catherine Stein. Man's outfit here and on facing page: 3-piece pale blue polyester suit, #F9601, \$125, by Europe Craft Imports. Beige shirt, #607, 100% Qiana® nylon, sizes S to X-L, \$22.50 by Mia Scala Shirt Ltd.

PET SHOW

continued from page 46

a screened roof, bedding materialwood chips, kitty litter or torn-up paper-and food and water dishes. A selfwatering device is easy to make: Take a piece of glass or copper tubing and push it through a cork that fits into a glass bottle (no larger than a pint). Fill the bottle with water; insert the cork; tip it upside down, holding your finger over the end and attach it to the side of the tank or cage. Water won't run out except when the animal sucks.

Domestic animals that can remain outdoors even in cold weather include horses, ponies, rabbits, ducks and other barnyard creatures. Horses and ponies should have large stalls or leanto sheds in or near their pastures. The smaller animals don't need spacious housing as long as they have some shelter against the elements and some enclosure to keep them in and predators out. Be sure that locks, screens and lids can be opened only by humans, because raccoons can break or pry their way into almost anything. Henhouses and rabbit hutches can be constructed easily out of sturdy wire screening and strong wooden or metal frames by a do-it-yourselfer, and old backyard sheds are not difficult to convert or renovate for these hardy pets.

Birdcages can also be made at home out of leftover pieces of metal and wood. In fact, many experts suggest homemade cages because they can be designed larger than the ones usually available in pet shops and without the pretty plastic dishes or toys that a bird can destroy-especially if it's in the parrot family-and damage its internal workings at the same time. All a bird needs, really, is room enough to fly from perch to perch, some seed, grit, water dishes, a piece of cuttlebone and perhaps a toy or two to keep it busy. Homemade perches of nontoxic wood (such as maple, oak, pine or elm) are better than store-bought ones because they are unevenly shaped and more likely to keep the bird's feet in good working order. Dishes should not be made of plastic but of heavy glass, ceramic or metal that can't be broken or tipped over. Add a tiny pocket mirror, a little ladder and a hanging toy bell.

Since most birds will stay on perches or the walls of the cage, special flooring material isn't necessary, but a removable tray covered with newspaper or absorbent paper toweling will simplify daily cleaning chores. As with small rodents, birds need a constant temperature of at least 70 degrees, moderate humidity and absolutely no drafts. Plastic sheeting can be used to keep drafts out if you must place the cage near a door or a window. Just make sure the sheeting isn't too near the cage, for some birds will try to eat it and may harm themselves.

If you have an aquarium tank that does hold water, you can, of course, use it to keep fish or amphibians, such as salamanders and frogs, or even a water turtle or two. All but the fish will need some land area of rocks or gravel, carefully cleaned. None of them should have water directly from the tap; distilled water can be used if you let it sit in a shallow container for a day or two until chlorine and other toxic elements evaporate. Plants are not necessary to maintain an aquarium, but you will need some method of aerating the water to provide oxygen.

Reptiles-snakes, lizards and land turtles-will need a dry desert or woodland environment, and an aquarium tank is perfect for this. There should be a water container large enough so the animals can submerge themselves, but no special furnishings are necessary beyond a twig for the animals to climb up on and some appropriate flooring-newspaper is best for snakes and an inch or two of sand or fine gravel is good for the others.

Ants, crickets, grasshoppers, butterflies or caterpillars, earthworms and even praying mantises-can be kept alive and active without the purchase of anything at all. A washed-out gallon jar (the kind that mayonnaise or pickles come in), some clean dirt (free of parasites) and a couple of moist leaves or twigs are all you need to support a whole colony of insect pets. A piece of cheesecloth or stocking held fast to the top of the jar with a rubber band will be necessary, as well as some daily nourishment of leaves, tiny bits of food, scraps and a sprinkle of water, but that's about it. If you want to be sure of seeing the subterranean tunnels of ants and earthworms, place a brick or piece of wood in the center of the jar and pack the earth around it. Keep the jar in a dark place except when you feel like being entertained.

Emil P. Dolensek is chief veterinarian of the Bronx Zoo and coauthor, with Barbara Burn, of A Practical Guide to Impractical Pets.

AMERICAN HOME, OCTOBER 1976

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OUR READERS WRITE

E.R.A. CONTROVERSY CONTINUED

In reference to the recent article regarding ERA ratification, this reader would like to place some of the blame for "con" opinions on the feminists themselves.

Why wouldn't many women and men be opposed to such an amendment supported strongly by those feminists who are anti-male, anti-marriage, anti-family and anti-housewife? Why shouldn't a happy homemaker who enjoys devoting a few years to home and family while putting off a career feel angry when she is told this traditional and challenging occupation is demeaning and not productive? How could she keep from feeling threatened when feminists declare that the family structure in this country has to be changed? All she needs to do is read a feminist handbook! Few women would ever be opposed to equality in the job field or many of the other changes ERA could mean if they were not frightened by other possibilities which lawmakers aren't even sure of.

Recently, many feminist groups have realized the grave error of demeaning the role of homemaker and are now including her in their arguments. However, for many women and men it is difficult to forget the old attitudes and statements. So, if ERA fails, perhaps many feminists will share the blame for that failure.

> (Mrs.) Mary Sue Wilson Knoxville, Tenn.

It seems ironic that in your "Happy Birthday America" issue the letter headed "Equal Rights Controversy" could appear. We are in the very midst of our Bicentennial celebration and, I think, the most important aspect of this celebration should be a reaffirmation of the great principles on which this country was built. Participation in the governmental process is one of these gifts from our forefathers. Having one's head buried in the sand until 34 state legislatures had ratified the ERA is not what could be termed active participation.

The Equal Rights Amendment as stated is very simple: Equality of rights under the law shall not be denied or abridged by the United States or by any state on account of sex. But the opponents of this amendment are using the all too familiar "dupe by implication" method to convince many women they would lose their rights with its passage.

The ERA was conceived to address the problems of equal pay for equal work; equal consideration for career 104 advancement; equal treatment in the granting of credit; and yes, equal acceptance of financial responsibility. These are the problems that both male and female feminists are attempting to address with this amendment.

> (Ms.) Vickie Porter San Diego, Calif.

F.Y.I. ACTIVISM

I am a subscriber of American Home, but not a regular reader. Most of the time I read the cover, glance over the contents page and flip the pages hurriedly and then file it on the bookshelf for later reading that I seldom find time to do.

The July issue was different. I read "F.Y.I. From the Desk of Leda Sanford, Publisher." Went to my bookshelf and noticed that F.Y.I. had started in June. I am excited! Wanted to call and tell you that, with your grass-roots thinking and the circulation of American Home, you could restore the home to ownership, instead of suicidal mortgages, and clean up the slums of America, single-handed.

The homeowner needs the tax structure changed. The price you paid for your home should be the taxable value for taxes-not reappraised as long as you live in it. Many people buy what they can afford to pay for in a home. The value to them is a lot different than the assessment value from city hall because a conglomerate paid 10 times the value for a piece of property that joins theirs or is in the neighborhood. When a house is sold, the new owners establish their own taxes by their purchase price. Are stocks and other investments reappraised for taxation like our homesteads?

Now is the time to give homeowners a break instead of the conglomerates that are destroying America.

> Grace M. Nelson Houston, Tex.

I wanted to write you after reading your July editorial. I must agree with you on saving and restoring our towns and cities—after seeing my home town bulldozed to the ground (all its historic old buildings) and replaced with a modern, sterile shopping center.

My town, Belding, Mich., had much history. It was once the silk center of the U.S.A. The original silk factories were left standing, thank God—but who knows for how long. Thank you for bringing this plight to the attention of your readers—please continue to strive to preserve what is our history.

Mrs. W. Johnson Scottsdale, Ariz.

HOME AND MOTHER

I have subscribed to American Home for years—since a newlywed—and until recently have looked forward to each month's issue. But some of the articles you now feature distress me. You have sold out to a minority that does not realize the absolute necessity of women who are wives and mothers of young children to dedicate themselves to a full-time occupation as wife, mother and homemaker.

Your publisher mentioned the guilt women feel who leave young children to go to work. If a woman feels this guilt, she should follow her best instincts and truly and positively devote herself to not just "staying at home" while her children are young, but to being the very best possible wife and mother she can be. Believe me, the mother of three young children, it is a very demanding, full-time job, and I have never been happier or felt more contented, fulfilled, loving (and loved!) in my life.

I wholeheartedly disagree with Joan Ganz Cooney (quoted in "Revolution in the American Family," July issue) that a woman grows to resent her child when left alone with him or her all day. How sad! What does she think is the "mainstream of life" if not in nurturing and caring for one's own children. She's way off base. If young mothers lose sight of the extreme importance of their roles and seriously believe that day care centers can do as good as or better than they in rearing their children, I feel this is a tragedy. Young mothers often feel insecure in their new roles. I beg you to encourage them and, please, stress the positive importance of their responsibilities as full-time homemakers and mothers.

> Mrs. Bruce MacLane Atlanta, Ga.

I am one of the thousands of American housewives who enjoy being a wife, mother and keeper of a home. It is a role I chose—no one forced me to live this life. I still retain my own identity and do engage in activity that is not home related. When I am lingering over a second cup of coffee and see my "emerging, liberated" counterpart rushing off to her job, I wonder who is truly liberated?

(Mrs.) Margaret Wasson Masonville, N.J.

Address letters to editors to: Our Readers Write, American Home, 641 Lexington Ave., New York, N.Y. 10022. Be sure to include your signature and address.



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