

AMERICAN

Home

DECEMBER 1976

75¢

Survive
The
Holidays

With Easy
foods
healthful hints
parties
decorations

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12



Back in Victorian days, a woman decorated her parlor with a lot of knickknacks and clutter because that was the style of the day. Also because it was harder for her husband to see her if she wanted to sneak a cigarette.



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All across the country—in suburban split-levels and big-city apartments—people are discovering the challenge, the pleasure, the satisfaction of doing something new and exciting with plants. In *Foliage House Plants*, your introductory volume to THE TIME-LIFE ENCYCLOPEDIA OF GARDENING, you'll discover hundreds of ingenious ways to work with plants. Special illustrations show you how to make a bottle terrarium, a window greenhouse. And you'll find solid, no-nonsense advice on how to keep your plants healthy and happy. Here are some of the exciting things you'll discover in *Foliage House Plants*.

Hang It, Trail It, Train It, Bottle It...

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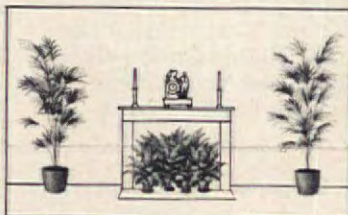
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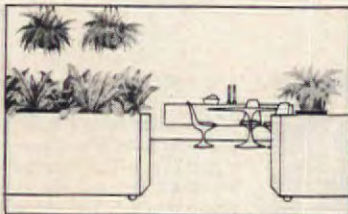
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ideas. Look over the spectacular illustrations. If you decide to keep it, you pay just \$6.95 plus shipping and handling. We'll then enter your subscription to THE



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AMERICAN Home

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PHOTO BY CARMEN SCHIAVONE

The holidays are here again, bringing with them all sorts of plans for getting together, entertaining and having a good time. But they take an effort, too. Involve your whole family in the proceedings to make it all easier. Here, on our cover, the children take over tree-trimming on kid-sized trees. Decorations are edible—a great incentive, and delicious anytime. Look through our pages for lots of other joyful ideas, gifts, feasts, memories to share. Special Christmas features begin on page 36.

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Compare the heft and size of the kiln-

dried northern white pine used to construct each piece. Note the generous posts and turnings. And the dozens of construction details that add strength.

Compare the finish. 26 painstaking steps have been taken to help bring out Open Hearth's satin glow and warm highlighting. There is no shorter method to bring out the beauty of pine and make it last. What's more, all tabletops are plastic laminated for minimum upkeep.

Compare the seat cushions and covers. The 7-inch urethane foam seat

cushions have a 4-inch center core of extra-firm support foam that is sandwiched between 1½ inches of comfort foam for seating softness. And the covers are made from a 100% Olefin plaid that can really hold up to family room living.

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is the new pan?

Which
has been used
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Even if you cook
with it daily.**

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.

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**F.Y.I. FROM
THE DESK
OF LEDA
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The Christmas media bombardment, which begins earlier and earlier every year, continues to focus on 1,001 ways for the average woman to run herself ragged in quest of the "*merriest Christmas you ever had.*" In a painfully obvious demonstration of what gluttons for punishment some of us can be, we scoop up magazines and special issues that lure us onward to more work rather than giving us simple solutions to the very real problem of how to survive the holidays.

It's a natural and feminine response to the visions pictured. If you love someone, be it child or adult, Christmas offers a special opportunity to lavish extra expressions of love on them. If you have young children like the two on our cover (one belongs to one of our editors), there is every reason to try to make Christmas memorable and magical.

The traditional cakes and cookies we bake fill the house with the aroma of love. After all, "nothin' says lovin' like somethin' from. . . ." Decorations enliven our homes with extra color and encourage a festive mood. If all our plans go well, Christmas Eve and Christmas Day take us to emotional heights we wish we could feel all year.

All this is not within the easy grasp of the busy woman who has been swept away on a sea of suggestions that imply that she has to be the family's personal Santa Claus in order to achieve the "unforgettable Christmas." Admittedly, Christmas doesn't happen without extensive preparations on somebody's part, but the standards set by homemakers of yesteryear need not be the guide for women today. The holidays had a different significance then. While the holidays still represent for many people an opportunity to show off their talents, for most it is a time for renewing ties with one's own family and with the wider community—the Extended Family.

At *American Home*, we believe that this Christmas can be the best one you've had in many years, if you stop before you start on the exaggerated madness that left you unstrung or vulnerable to the flu last year. In this issue we suggest some simple, down-to-earth ideas that are old-fashioned but ideally suited to modern life. And we urge our readers to take an honest look at what Christmas is all about.

We are no longer "housekeepers" who must prove our expertise at holiday time as our grandmothers did.

In fact, if we understand the true meaning of Christmas we should already know that there is no need to prove anything. Because Christmas means someone loves us. And when we grasp that we'll all together have the "best Christmas ever!" □

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A CHAMPAGNE BY ANY OTHER NAME... MAY TASTE AS GOOD

By CREIGHTON CHURCHILL

One man's bubbly can be another's sour grapes. Ask a Frenchman, a Californian and an Italian, "What is champagne?" and you'll get three different answers.



This New Year's Eve which champagne are you going to choose to drink in the year with? There are so many. They are all "bubbly," to be sure—but with differing price tags, and some of the best buys aren't even called "champagne." A Frenchman will tell you that according to French law, Champagne comes from just one little grape-growing district north of Paris—and only from that district. All other French bubbly, and there are many, must be called *vin mousseux*. As for a Californian, where he comes from any sparkling white or pink wine may be labeled champagne, and usually is. An Italian will not only tell you that his Asti Spumante is the best, but add that it was invented first.

The French have always fiercely claimed the name Champagne as their exclusive. They wrote it into the treaties with Germany after both wars, and they have tried to make it part of every trade treaty negotiated with foreign nations. Consequently, German champagne has to be called *Sekt*; Italian champagne, *spumante*; and so on. Much to the chagrin of the French, we Americans have never given in to this.

Is expensive French Champagne all that good, is it really worth the price? Among the dozens of brands, connois-

seurs consider some of the best to be Moët et Chandon, Bollinger, Veuve Clicquot, the three Heidsiecks (Charles, Piper and Monopole) and Pommery et Greno. Two other much touted ones are Dom Pérignon, named for the monk who presumably invented the idea of sparkling wine, and Salon. French Champagnes range from \$10 to \$25 a bottle, largely depending on whether the Champagne is nonvintage, meaning a blend of wines of two or more years, or vintage, indicating the wine came from one particularly good crop and has the year on the label.

French Champagnes are all a little different, since they are made according to their respective producer's secret formula from two prescribed grapes, the Pinot Noir and the Chardonnay, taken from different sections of Champagne. Also, French law provides that they all be "bottle-fermented," meaning the sparkle is actually induced in the bottle. This is an expensive and time-consuming process, but it produces gentler and longer-lasting bubbles, and without doubt a finer product. With less costly sparklings, the bubbles are induced before bottling or the wine is simply carbonated.

There are many imported sparklings—even bottle-fermented ones—not labeled Champagne that are of nearly equal quality, and with comparable, or even lower, price tags than California champagnes. Among the good French *vin mousseux* are the Sparkling Vouvrais from the Loire Valley, and several excellent bubbly from Savoie, the French province bordering the Alps. Perhaps the best Savoie sparkling is called "Le Duc"—but there are others nearly as good. All sell in New York in the \$5 to \$6 category. Another French import is Krier; and Spain's best, called Codorniu, may also be found in this country.

The two most reputable Italian sparkling whites (*Spumanti*) are Lacrima Christi (Tears of Christ) and Asti Spumante. Semidry and pungent, Lacrima Christi originally came from the slopes of Mt. Vesuvius. Asti Spumante, easily the most popular with the Italians themselves, is made in

northern Italy from muscat grapes which lend an individualistic sweet and soft flavor. Germany's best-known sparkling (also available in this country) is Henkell; it's dry and clean tasting, and thus appeals to many palates.

Despite all these glamorous imports, the fact remains that California and New York State champagnes, even though often more expensive, are four to five times more popular here than the imports. Among the reliable domestic bottle-fermented brands are Schramsberg, Almadén Blanc de Blancs and Hanns Kornell, though the first two are almost as expensive as some French Champagnes. Other non-vintage brands that are more reasonable come from companies such as Almadén, Korbel, Paul Masson in California, Great Western and Taylor in New York State. Some people prefer the "grapy" taste of the New York State sparkling wines, which are made from American grapes, not French grape types. All range from \$5 to \$8.

Two other sparklings, which have seen better days, are Sparkling Burgundy, conceived in France as a good way to unload substandard red wine, and from Detroit, Cold Duck, a mixture of almost any old white wine, blended with red wine made from Concord grapes and carbonated. As far as Sparkling Burgundy goes, the New York or California product is of far better quality than imports because its base wine is sounder.

Shoppers are frequently puzzled by the topsy-turvy dryness and sweetness gradings of champagnes and sparklings. *Brut* is driest—bone dry; *Extra Dry* or *Extra Sec* are, paradoxically, just dry. *Sec* standing alone indicates sweet or sweetish. The frequently seen term *Blanc de Blancs* implies the wine is made from white grapes only (most French Champagnes contain a gentle pressing of reds); *Première Cuvée*, usually seen only on imports, means a wine made from the first (and best) pressing of the grapes.

So now pull—no, don't! With sparklings always twist the cork out, holding the bottle at an angle. So, twist the cork, and here's to the New Year! □

The Bacardi rum cake. When people aren't eating it, they're talking about it.

We've received so much mail from people all over the country, it seems safe to say that the only person who doesn't like the Bacardi rum cake is the mailman! Here are some typical comments.

GIANT RUM CAKE AND OUT OF THIS WORLD TEXTURE.
GREENWOOD, ARK.

It was quick to make ... AUSTIN, TEX.

Great! Moist! Tasty! ... OLEAN, N.Y.

All my friends and relatives liked it ... MARKESAN, WIS.

Fabulous. Have made three.
WILLIAMSPORT, MD.

Delicious Party Cake ... ANAHEIM, CAL.

Wonderful Flavor ... PARADISE, CAL.

★★★★! MIAMI, FLA.

Excellent. Have recipe to friends. Now they're all making it. DARIEN, CONN.

BACARDI rum cake

Cake:

- 1 cup chopped pecans or walnuts
- 1 18½-oz. pkg. yellow cake mix
- 1 3¼-oz. pkg. JELL-O® instant vanilla pudding mix
- 4 eggs
- ½ cup cold water
- ½ cup Wesson® oil
- ½ cup Bacardi dark rum (80 proof)

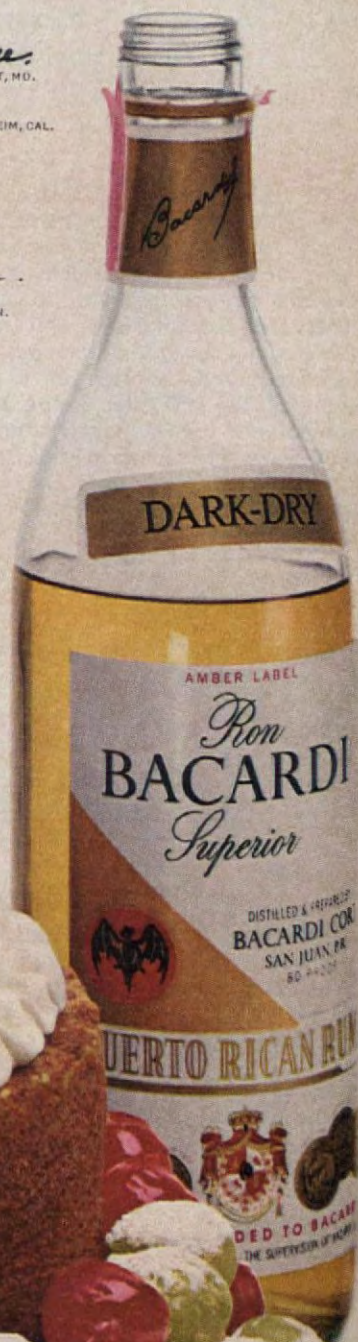
Glaze:

- ¼ lb. butter
- ¼ cup water
- 1 cup granulated sugar
- ½ cup Bacardi dark rum (80 proof)

Preheat oven to 325°F. Grease and flour 10" tube or 12-cup Bundt® pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up. For glaze, melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum.

Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with powdered sugar.

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BACARDI rum. The mixable one. Made in Puerto Rico.

HOLIDAY EMERGENCY FIRST-AID

Just when you want to look your best, those danger signals start flashing—overeating, nervous tension, a cold, dry skin. Here's how to spot trouble before it happens, and what to do about it.

By CAMILLE DUHÉ

You can do it. Really. You can smile straight through the traumas of the "joyous" season. But what you need is help when you get in trouble—easy tricks that get you through, little tips to keep you loose and save you from the heavy hassle that Christmas—all 12-plus days of it—so often gets to be. **You are feeling stiff after a long day:** Combine your bath and exercises. It makes sense because warm water supports your body and relaxes it as well as offering resistance that makes exercise more effective.

bottom of the tub, #3. Hold body up for a slow count of 10, then relax.

To firm the waist and torso: In the same position as #2, grasp the side of the tub with arms outstretched. Now turn right shoulder and arm straight back behind you, following the movement with your head while holding on to the edge of the tub with your left hand. Stretch as slowly and as far as you can and return to starting position.

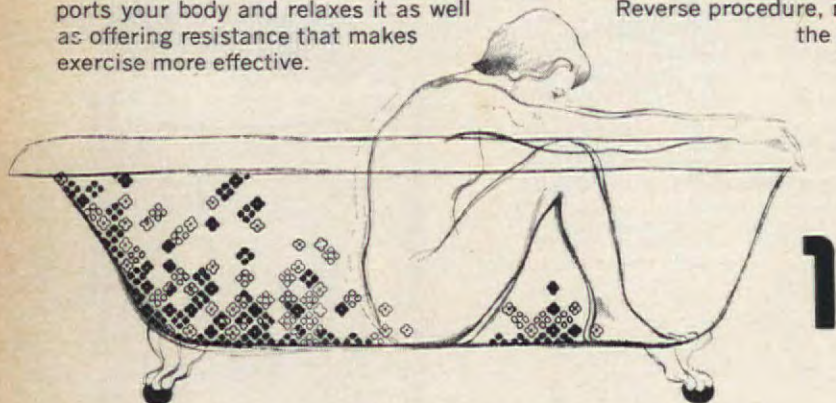
Reverse procedure, repeating the exercise.

10. Relax. Repeat. (Note: for these, as for any exercises, it is always best to speak to a doctor who knows all about you and your body before beginning. An incipient problem of which you are unaware can make these easy-does-it movements unsuitable.)

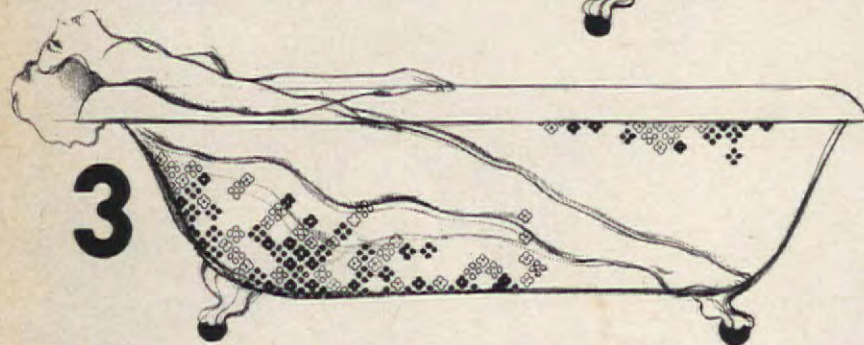
Your nose and upper lip are red and raw: When cold miseries affect not only your health but your looks as well, try this beauty prescription. Before going out, use a little drop of moisturizer on the disaster area then blend in a bit of skin-toned foundation—or a skin-toned blemish coverup—even if you don't use foundation all over) just where the redness is.

Your nail polish could stand a touch-up: When you don't have time to wait for wet polish to dry, dip freshly painted nails into ice water. Shake off the excess and let them dry naturally.

Your face feels taut and drawn: Many factors can be responsible for temporary surface dryness, but it's often a



To stretch the lower back: Sit with feet flat on the bottom of the tub and knees bent. Keep shoulders straight and head up as you grasp the front edge of tub, #1 (or the taps if your bath is set flush against the wall). Now slide your feet forward to rest flat against the front wall of the tub and lower your knees. You should feel the stretch in the small of the back, #2.



To tone stomach and buttocks: Support yourself with arms and hands stretched out on the rim of the tub, feet braced against the front wall of the tub. Tighten the muscles in stomach and seat as you lift hips from the

To tone thighs: With hands and arms stretched out on rim of tub, spread legs so that knees rest against side walls of the tub. Now press knees against the side walls with as much tension as you can. Hold for a count of

result of using too much water that's too hot. Instead, morning and evening wash with lukewarm water and the gentlest soapless cleanser you can find. But be sure to rinse really well. Count to 20 as you splash with tepid running water. Then protect your face by using a moisturizer on damp skin. This goes for men as well as women. Shaving scrapes away the top layer of skin cells, and the freshly exposed skin is very sensitive to dryness indoors and cold wind outside. Use one of the soothing after-shave balms instead of an astringent after-shave.

You had too much to drink: Before bed, a glass of milk for its nausea-preventing (continued on page 10)

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PRINCESS GARDNER®

Prince Gardner, St. Louis, Mo. A Division of SWANK, INC.

HEALTH AND BEAUTY

continued from page 8

qualities and a slice of toast can help absorb the alcohol. Back this up with a coating antacid, maybe aspirin or an aspirin substitute, and get to bed fast! The more sleep the better. For this morning, you'll need a toothpaste and mouthwash with a really intense flavor. It's not a bad idea to have a special reserve of these on hand. Look for a "smoker's toothpaste" or a jolting peppermint variety. No coffee or tea, try a hot or—even better—cold lemonade instead. (In the south, ice-cold cola-based drinks are a classic morning-after drink, and almost anything cold and sweet does seem to have a salubrious effect.)

You're eating too much:

If you are making real headway with your diet, but are worried about the temptations of holiday party food, try this preparty recipe. When you won't be having dinner until after a cocktail party, give yourself a will-strengthening before you leave home. Have a cup of plain yogurt (150 calories). Stirring in a spoonful of honey or a few slices of fresh fruit can make it more tempting but still less caloric than ready-mixed fruit yogurts. Or have a cup of skim milk with honey and nutmeg whizzed in (about 150 calories). Either will be much lower than the calories in the

hors d'oeuvres you will be served, and, if you will be drinking, will give you a stomach-smoothing base.

If you are the hostess, you can still serve party foods that look hospitable and festive but are easy on the waistlines. One great discovery from the famous Golden Door health and beauty resort in California is a Vegetable Garden recipe for hors d'oeuvres, an enormous platter of chilled fresh vegetables—ripe red pepper rings, green pepper rings, ripe tomato sections, scallions, red radish roses, florets of baby cauliflower, white radish sticks, cherry tomatoes, with a bowl of chilled "Spring Dip" in the center. To make

it, liquefy and chill the following: 1 cup low-calorie cottage cheese, $\frac{1}{3}$ cup of yogurt, $\frac{1}{2}$ cup chopped green onions, $\frac{1}{2}$ tsp. vegetable salt, $\frac{1}{2}$ tsp. sweet paprika. Very filling, but an average serving comes to only about 50 calories. Instead of peanuts, try those roasted soybean "nuts" that are available in health food stores and in many supermarkets now. These are no less caloric than other nuts but do at least give you from three to five times the protein of peanuts, cashews or pecans.

You're feeling frustration rising: Holiday shopping can often be a losing battle for your nerves. Try a quick breathing exercise. Improper, shallow

weight control or anything else depends upon a positive, healthy self-image. One of their exercises aimed at relaxation is this: Start with your hands. Make a fist and tighten it. Then tighten your wrists, then your forearms and hold them that way for a count of 20. They should be trembling. Relax. Let your arms go loose and relax for 20 seconds.

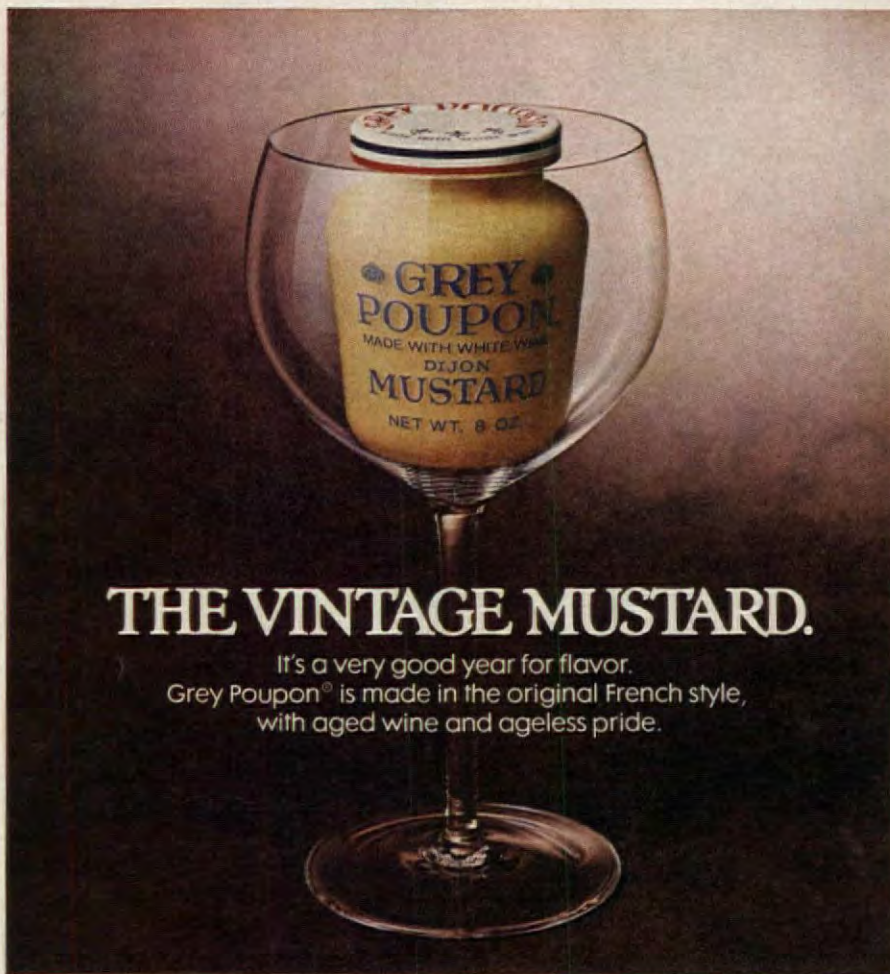
To relax your face, frown as hard as you can, tense all the muscles around your mouth and eyes. Tighten your jaw, wrinkle your nose, tighten chin and forehead. Hold for a slow count of seven and relax. To relax your upper body: Arch your back and raise your

chest. Push shoulders back as hard as you can until shoulder blades pinch. Hold for a count of seven and relax. To relax the stomach and abdomen: Tighten your stomach and hold it taut and hard for a count of seven and relax. To relax feet and legs: Start with the toes and tighten all the muscles up to your thighs. Hold for a slow count of 20; relax. This and many other techniques are available on a 60-minute cassette tape that might be a great Christmas present to yourself. It's \$6.95 from the Institute for Behavioral Analysis, Box 532, Springfield, N.J. 07081.

You're having trouble sleeping: Try some exercise shortly before bedtime to help you unwind. A brisk walk a few hours

before will get the kinks out after a long, tiring day. A few minutes of jogging before dinner, by the way, will help you look and feel your best at the dinner table, and may even help prevent overeating.

A light snack before you climb into bed is another way to ensure a restful night. Tryptophan, an amino acid that triggers the body's sleep mechanism, and calcium, a natural tranquilizer, can both be found in that cup of plain yogurt stirred with honey (see overeating), or a glass of milk and a slice of cold turkey. If you don't mind some more calories, a sleep-inducing malted milk can be the perfect nightcap. □



THE VINTAGE MUSTARD.

It's a very good year for flavor.
Grey Poupon® is made in the original French style,
with aged wine and ageless pride.

breathing leads to much of the tension we experience. Hold stomach muscles in a concave position and breathe in deeply, slowly to a count of 10. Now breathe out slowly and completely, again to a count of 10, letting all the breath go in little "puffs."

You are tense: Tension can keep you from accomplishing what you must do—and make you angry at yourself at the same time. The Institute for Behavioral Analysis may be able to help you lick the problem with one of their many excellent "mind trips." This New Jersey weight-control center, headed by psychologist Dr. Frances Stern and Ruth Hoch, teaches that success in

It's Sears Open Hearth

Dining Room Furniture

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

Examine the Drawers

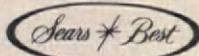
It takes time, care and true craftsmanship to make drawers that will continue to work beautifully.

When you shop and compare, these are all the drawer construction features to look for: ball-bearing slides, positive drawer stops, tongue-in-groove bottoms, dovetail joints, no-sag insides and anti-wobble discs. You'll find them all in Sears Open Hearth.

Look for Inner Frame Strength

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

Tongue-in-Groove and Mortise-and-Tenon Piece Construction. Ordinary butt-edge construction won't last as long.



Corner Cleats and Glue Blocks for extra strength.

Glued and Pinned Chair and Table Legs and Posts, wedged for added stability.

All-Wood Veneer Tabletops for mellow richness of grain and color.

Two 10" wide Leaves instead of the usual one.

Meticulous 26-Step Finishing

Only firm, evenly textured, kiln-dried northern white pine and fine grade white pine veneers are carefully chosen for Sears Open Hearth.

The satin glow and warm highlighting you'll see when you shop and compare take 26 painstaking finishing steps to achieve. There is no shorter method to bring out the beauty of northern white pine and make it last.

Choice of Pieces

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.



**From Sears
Open Hearth Collection**

Sears Presents
★ An All-Star Salute to John Wayne ★
Friday, November 26, ABC-TV

Only at **Sears**

THE NESTING INSTINCT

By SANDRA GARSON

When a single woman woke up to the fact that she didn't have to be married to have a house of her own to lavish love on, she took off on a new adventure.



Because I suddenly moved myself from midtown Manhattan to mid-coast Maine where I keep my own house, grow my food, run my boat, harvest my firewood and still manage a career, people point to me as a paradigm liberated woman. But frankly, were I indeed as liberated as all my acquaintances presume, I would have stayed where I was on the sidewalks of New York.

I mean that I spent more than seven years worming my way into the core of the Big Apple and I succeeded. There I had a cozy duplex, a fistful of charge cards, a stream of social engagements and access to a plethora of high-paying writing assignments. I also had a garden of stamps in my passport, a host of names to drop into passing martinis and a cleaning woman who arrived promptly every other Thursday morning.

I had in many respects gotten away from it all. Yet I had not in any respect gotten away with it because, as those silly ads proclaim: "You can't fool Mother Nature." In my heart of hearts I was dissatisfied; in my soul I was restless.

Like Anna Wulf, the heroine of Doris Lessing's *The Golden Notebook*, I seemed to derive my greatest contentment not from encomiums to my career work but from the simple finger-licking compliments of whoever had just enjoyed a meal I'd prepared. I was most buoyant not when my business tides were running high but when

the attentions of the man of my affections were. And like Anna Wulf, I seemed to labor blindly and endlessly to convert a tentative city apartment into a first-class home, small enough for one but definitely big enough for two.

Having a proper home seemed desperately important, perhaps because I am a Capricorn but probably because I am a female. The nesting instinct runs deep in women, and I proved to be no exception. I experienced an increasingly strong desire to evacuate the unnatural high-rises of Manhattan, to get out of mid-air and down on the ground where I could have roots. I yearned for a home of my own, grass, trees, unblemished skyline. Something small enough for one, but big enough for two.

I was 28 when the urge overcame me and I suspect that age is significant. A friend of mine once claimed she believed in a theory that the female, like the moon, runs in seven-year cycles: 7, 14, 21, 28, 35 etc. I have no real cause to dispute her, having myself hit puberty while en route to 14 and experienced certain physical and spiritual changes at 21 while passing from college into "the real world."

Then at the age of 28, as my potential childbearing years began their inevitable taper and my mating drive strengthened proportionately, my feminine nesting instinct seemed to crest. I had arrived at what some now call "the first adult crisis stage"—28. Intimations of mortality, and that sort of thing.

I wanted what most married people have, and for a long time I believed only married people could have it. At 28, I began to notice how life was racing past me. I recalled how I'd missed out on concerts and movies, waiting for someone to request the pleasure of my accompanying him—until I realized I could go alone. I determined I could go the home route as well because the little gold wedding band that doesn't automatically increase your sexual desirability doesn't automatically guarantee your mortgage either. A husband and/or child isn't necessarily the only criterion for having a home of one's very own. I had my own right to claim the homeowner's life.

At last after a sleepless summer night when I casually computed how much I'd spent on Manhattan rents over seven years (close to \$22,000), I got up, slammed the door on a lot of possibilities, a few faces and came to make a new life for myself in the state of Maine.

I settled into an obscure fishing hamlet where I knew no one, not on purpose but on account of the house I'd found. I was, of course, something of an anomaly but not so much as might have been supposed because other women—albeit widows and divorcees—already were living alone here in their own homes. There were also a surprising number of single men living alone in their own houses. I may have at the outset been the only young lone female on this range but there were already eight eligible males between 25 and 40, installed within 10 miles. Quite a cache, to turn a phrase. Quite an indication that times are changing out here, too.

I now live with my beagle Thoreau in an old five-room Cape that is, yes, small enough for one but obviously big enough for two, in a place that is perfect—as they say—for children. Although I work to earn money I nevertheless devote an exorbitant amount of time to what can only be called "homemaking"—and I do mean that literally. Wanting to live in homey surroundings and having no one else to rely upon, I have become my very own hausfrau.

I not only do all my own cooking and cleaning but the carpentry, canning and all the chores that make the simple life incredibly complicated for a person with only two hands. It does take two to wallpaper and I often wish there were someone else here to wash the car. I wonder why I spend time cleaning or chiseling when I could be on a carefree idyll in some exotic cranny of the world. Yet somewhere, somehow I have managed to convert a crumbling Cape into a credible, clean house that feels comfortable and gets called "charming." I feel immensely satisfied with my accomplishment, more satisfied than I have ever felt before. And there will still be time to travel.

So here I am, voluntarily engaged in all the activities women are supposed to want to get away from: cook-

DECK YOUR HALLS WITH COWS OF HOLLY.

ng, cleaning, coping. Nowadays I plant my garden in May, pick and preserve berries in July and harvest firewood in the fall, following the circle of seasons like an obedient slave. But I feel better picking peppers that I have grown than I did picking a taxi to go to the airport, and I somehow feel more in touch and in tune when I gather wood for a winter fire than I felt when I gathered my wits to find that just-right something in Bloomingdale's department store.

I no longer suffer discomfort or dissatisfaction. I no longer feel full of question marks, just full. Contrary to theories of experts (so-called), I've achieved greater clarity and contentment adhering to the rhythms of nature than to the *man-made* pace of city life that singles are supposed to swing

"Were I as liberated as all presume, I would have stayed where I was on the sidewalks of New York."

to. When I think about my full larder, high woodpile and cozy Cape, I am perfectly pleased to presume that I have earned my living, done my job and, in short, been the best I can be: a human being—female of the species.

I no longer have easy access to an abundance of high-paying assignments, a steady stream of social engagements or a cleaning woman every other Thursday (now that I miss!). I have stopped trying to get away from it all because when I did there was nothing left but the growing, uncomfortable feeling that I had indeed missed something.

I live now in midcoast Maine where I can keep my own house, grow my food, run my boat, harvest my firewood and manage my career, not because I am liberated at all. Quite the contrary, I simply refuse to be cut from the binds that tie me to the universe.

Sandra Garson is a freelance writer working for New England newspapers and magazines. She is currently at work on a book about her experiences in Maine.

'Tis the season for something new. Different. Delicious. 'Tis the season for Malcolm Hereford's 30 Proof Cows.

Strawberry. Banana. Mocha. Chocolate Mint. French Vanilla. Coconut. Or, Malcolm's newest flavor creation: Smooth, zesty, noggly Holiday Spice.

Taste a Cow-on-the-rocks. It's not a bum steer. Or make a Cow Slush. Put Hereford's® Cows and cubes in a blender, and push

the button. Or, mix up a satisfying holiday Cow Punch. Look for Holly Cows recipes where Hereford's Cows are sold.

Malcolm Hereford said it best when he toasted thus:

"In front of the hearth, under the boughs;

Nothing's more cheery than my Holly Cows."

MALCOLM HEREFORD'S 30 PROOF COWS

THE "OTHER" CHRISTMAS

By JULIUS FAST

Removing the "sell" from your Christmas celebration is not always easy. But there is an alternative—a noncommercial holiday you can create yourself.

In *The Pleasure Book*, Julius Fast explores the many varieties of pleasure through the eyes of friends and friends of friends. What had once seemed mundane or outlandish became a new experience to try.

"About ten years ago," Richard tells me, "I had it up to here with Christmas. I just felt that it had been commercialized to the point where it was ugly. Its meaning, its message—everything about it was perverted. Buy, buy, buy! It was no longer the season to be jolly, but the season to give the economy a boost, and it started right after Thanksgiving.

"The final straw came when I heard a commercial on my car radio, driving home one evening, to the tune of a Christmas carol! That did it. 'This year,' I told my family, 'we're not going to celebrate Christmas.'

"I took one look at my kids' shocked faces and realized what a boo-boo I had made. No matter how commercial

it is, you can't take Christmas away from kids without giving them something equally good. Before they had a chance to protest, I had an inspiration. 'Instead of Christmas this year, we're celebrating the winter solstice,' I told the family.

"The winter what?"

"Improvising as I talked, and desperately dredging some old stories of *The Golden Bough* out of my memory, I said, 'Christmas, Hanukkah, every winter celebration is a reconstruction of the original pagan holiday, the night of the winter solstice, the time of the year when the days are shortest and the nights longest.'

"My ten-year-old asked, 'Why celebrate that?'

"Because," I explained, 'as the days grew shorter, the pagans became terrified that eventually there would be no day at all—only night. So they had a wingding of a celebration to encourage the sun.'

"My six-year-old asked, 'What did they do?'

"They built bonfires on hills,' said, 'to encourage the sun.' Seeing the sudden glow of interest in the three pairs of eyes, I added, 'Sometimes today, it's hard to build bonfires, so we light candles and build fires in the fireplace.'

"And presents?" eight-year-old Amy asked hopefully. 'What about presents?'

"Of course there were solstice presents," I explained, and as their doubts persisted I added, 'and pre-solstice presents and post-solstice presents.'

"That clinched it. My wife went along with it only, I'm convinced, because she wanted to see how far into a corner I could get myself.

"But to the surprise of both of us it worked out beautifully. We decked the halls with solstice decorations, golden suns and pagan trees and loads of candles of every size and shape, and the night of the twenty-first, solstice night, we lit them all.

"Oh, we kept Christmas as a purely religious experience, and my neighbor, who was delighted with the new holiday and shared it with us, kept Hanukkah, but we took the commercialism out of both.

"Once we had had a successful solstice, we began looking forward to the next one with all kinds of wild preparations. My neighbor organized a terrific bonfire with the fire chief's approval. My ten-year-old came up with a solstice greeting, 'May your days grow longer!' The answer, of course, was, 'May your nights grow shorter.'

Richard laughs a bit, remembering. "We celebrated winter solstice for over ten years, and we still do. Part of the pleasure we get out of it is the realization that it's our very own holiday, and yet it's grounded in antiquity. Best of all, no one is capitalizing on it. And, it's a natural holiday."

"What do you mean?" I asked.

"Well, recently I heard my 18-year-old telling a fellow natural foods freak, 'We were into nature years ago. We celebrate the winter solstice in our family, and it's a tribute to the basic forces of nature, a respect for the turn of the seasons, like we're in tune with the real thing that makes the world go round.'

"I was very moved to hear that," my friend Richard said. □

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14 AMERICAN HOME, DECEMBER 1976

SENSATIONAL!



Holiday Ham, a taste sensation. Cooked to the desired temperature by the Automatic Chef Control in GE's Microwave Oven.

General Electric's Automatic Chef Control creates a whole new world of microwave cooking. Instead of cooking by time alone, it cooks many foods by temperature control.

Food is cooked to your selection every time. No more watching or guessing.

Another plus, it's backed by Customer Care... Service Everywhere.®



GENERAL ELECTRIC

I didn't always smoke Winston Longs.

I was looking for a longer cigarette. But I also wanted taste. Only Winston Longs give me both. Winston Longs have the length I like, and all the real taste I want. If a cigarette doesn't have taste, it doesn't have anything. For me, Winston Longs are for real.

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

18 mg. "tar", 1.2 mg. nicotine av. per cigarette, FTC Report APR. '76.

HOME FRONT NEWS

THE CHURCH THAT WOULDN'T DIE

They just don't build churches in midtown Manhattan anymore. St. Peter's Lutheran Church, the first condominium church in America, is a bold exception. St. Peter's agreed to sell its corner of 54th Street and Lexington Avenue to make way for Citicorp Center and to "buy back" a new freestanding church that would be built on the same spot, as a part of the new urban complex. They didn't move out, they just moved over. The new church, to be completed on the plaza level of Citicorp Center, expresses St. Peter's commitment to a city lifestyle. There will be a flexible sanctuary and private spaces such as a small chapel to feature sculptures by Louise Nevelson. Public spaces will include a theater, jazz rehearsal room and open "Living Room." According to Pastor Ralph Peterson, "The church was born in the city. We are not about to be driven out of it. The creation of this new urban center in the heart of Manhattan expresses our belief that man and his spiritual needs do have a place here."



NILE POWER

Everything is coming up Egyptian. A traveling exhibit of spectacular treasures from the tomb of King Tutankhamun (at Washington's National Gallery until March 15, 1977) will make a two-year tour of American

museums, and already a revival of interest in things Egyptian is in the wind.

Springmaid has brought out through their special Metropolitan Museum of Art Adaptations line, a sheet collection called Nile Valley and J.P. Stevens has sheets in three Nubian-inspired patterns. San Francisco's Randolph & Hein has created a whole line of furniture inspired by the designs of ancient Egypt. Not to mention the glittering reproductions of King Tut's jewels that museum gift shops will offer.

Look for hieroglyphs on everything from stationery to wallpaper, and a new interest in pyramids and their supposed magical energies as evidenced in Ralen Marketing's Pyramid Power, a hot gift item for Christmas.

CB ALERT

A recent change in regulations requires that motorists remove CB equipment before entering Mexico. The Canadians are more tolerant of Cbers, but you must get written permission for CB equipment. At least three weeks before your trip, send a copy of your CB Class-D license along with a request for written authorization to: Dept. of Telecommunications-Canada, Ottawa, K1A-OC8, Canada.



WOOD-BE BASEMENTS

There is now an alternative to the old musty basement. Builders across the country are extolling the virtues of foundations of chemically treated wood over traditional block and poured cement. Advantages include fast installation, lower costs and good drainage. And according to builders, the new wood foundations also resist decay and termites and have about the same thermal resistance as cement.

YOGURT STUDY

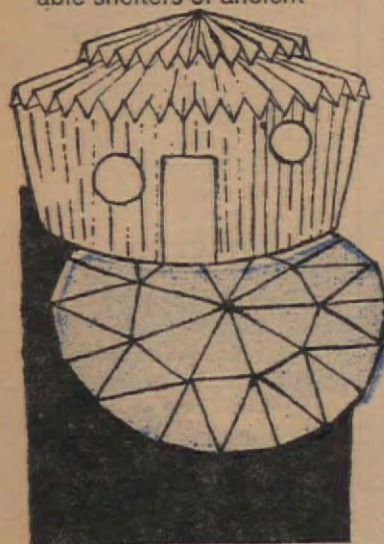
The U.S. Department of Agriculture's Research Service has found that weanling rats fed yogurt had a higher growth rate than those fed whole milk. The study, if confirmed, will be the first hard evidence that yogurt, as many have long claimed, is generally a nutritionally superior food. USDA scientists don't know why the yogurt-fed rats did better, but speculate it's because of a mysterious X-factor caused by the fermentation process. Next step: to repeat the study, and if results are the same, to try and pinpoint the X-factor.

SOUTHWEST CUISINE

Enjoy some southwestern hospitality with the newly published *Dallas Junior League Cookbook*. Party menus for varied occasions and recipes for Mexican and Texan specialties, as well as continental fare are included in this illustrated 424-page hardcover book. Available by mail for \$9.70 per copy for out-of-state orders (\$10.15 for Texas residents) from The Dallas Junior League Cookbook, 5500 Greenville, Suite 803, Dallas, Tex. 75206. Orders received by December 5th can still be filled by Christmas.

LIVING IN THE ROUND

Is there a yurt in your future? Inspired by the portable shelters of ancient



Mongol tribesmen, designer William J. Coperthwaite has brought the yurt into the 20th century. The new yurt is a circular rotunda with a skylight on the top, providing a maximum amount of space with a minimum amount of materials—and cost. Plans for the standard yurt (17-foot diameter) are available from the Yurt Foundation, Bucks Harbor, Maine, 06418, \$3.50.



Jai Alai in Hartford: Jai alai, the fast-moving Basque game is moving north and new-found northern fans are crowding local frontons to bet on their favorite players. Although the game has been part of the Florida sports scene since the 1920s, it is only recently that jai alai betting has been legalized in Connecticut, Rhode Island and Nevada. With a total of 15 northern frontons anticipated by the end of 1977, jai alai enthusiasts will be able to watch the game year-round: in the north from May through December, in the south from December through April.

Tombstone rubbing in Birmingham: Southerners are combing old cemeteries for tombstones with sentimental and ornate prose, unusual carvings and artistic motifs. Tombstone rubbing is easy, inexpensive and fun. All you need is masking tape, black finishing wax (available at shoe repair shops) and good-quality paper. The trick is to make smooth, even strokes, all in the same direction. Light strokes can be darkened later.

STILL CHAMPAGNE RUNS DEEP

"Coteaux Champenois" from the House of Bollinger is a still champagne produced from the same grapes, according to the same French government controls and with a depth of flavor reminiscent of the bubbly variety.

New to the United States, this dry white table wine is also great for cocktails or as a nightcap. And priced under \$5 a bottle, it's champagne taste on a less-than-champagne budget. (See wine column page 6 for some sparkling suggestions.)

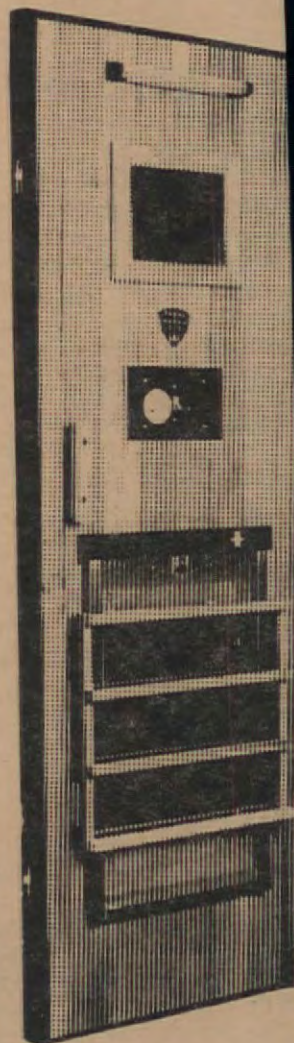
DOO-LESS DOG FOOD

Good news for urbanites who fear for their shoes on city sidewalks: Science Diet, a new dry dog food, promises to reduce dog droppings by 50-75 percent. The new doo-less food, from the Hills division of Riviana Foods, contains more digestible material than other dry dog foods, resulting in a reduction of the end product. Approved by veterinarians, Science Diet is available at pet stores.



INSTANT SAUNA

Solo Door has everything you need to transform your closet into a sauna. A heater, controls, ventilation light, even a window are built into this door that hangs on existing hinges and runs on household current. About \$599. For information contact: Viking Sauna Co., P.O. Box 6298, 909 Park Ave., San Jose, Calif. 95150.





CO-OPS

Cooperatives are experimenting in working together to create alternatives to America's over-priced and over-advertised commercial products. Here, we explore different ways people pool their talents for savings.

WINE & CHEESE

With the holidays coming—and all the festive parties, gifts and entertaining that go with them—that better way to sit back and enjoy the fun than knowing you have a stocked wine rack and a refrigerator shelf full of Muenster, Camembert, Cheddar and Brie. A wine and cheese co-op is one way to make sure you have what you need on hand—without blowing your budget. A co-op doesn't have to be big. Twelve is a handy number of people to organize because wines come in 12 to the case, and most small wheels of cheese come in cases of 12 to 24. Look under "Cheese" or "Dairies" in your local Yellow Pages. The stores that do both retail and wholesale business will sell to your co-op. You can expect to save 30 to 50 percent over the prices in your local grocery or gourmet shop.

And be alert for special bargains, too. One co-op took an entire Brie off the hands of an overstocked dealer for \$5.

If you buy an enormous wheel of cheese or a long solid brick, you'll have to divide it yourself. Measure it off with a flexible tape measure and mark it into equal sections, a share for each member. A long wire wrapped around a wooden handle at each end is what

the cheeseman uses, but you can also cut it with a large, hot knife. The blunt side of the knife works best with cheese.

The tasks in a co-op are usually rotated among members. For the cheese end of a co-op, someone has to shop (once every two weeks should keep everyone's cheese larder filled); someone has to cut and wrap; and everybody has to pick up their share at a convenient time.

A good bottle of wine is meant to be shared, and whether it's for a party or a gift, cooperative wine buying saves money. Local wine dealers traditionally give a discount of 10 percent on wine by the case—domestic or imported. This is also true of the large "jug" wines. Dealers are generally willing to act as consultants, too, pointing out good buys. Consider wines grown in California from grapes similar to European varieties, and ask about low-priced New York State wines. Some wine shops have specials on certain years or vintages or "end of the bin" sales. Watch newspapers for these.

If you actually live in wine country, around San Francisco for example, your co-op can buy directly from some of the small vineyards to the north that do not distribute their stock through retail outlets. It's the next best thing to having your own private vineyard.

Wine is usually purchased monthly for the co-op, and the shopper is responsible for distribution. By rotating the shopper, everybody gets a chance to become an expert.

—by Martha Moffett

consumer WATCH



CAVEAT CREDIT

A new Fair Credit Billing Act designed to end consumer hassles over erroneous charge account bills went into effect last year. Recently the Federal Trade Commission has been receiving consumer complaints that some companies are not complying with the new law. Though violations should be reported to the FTC, FTC attorneys point out that an unusual feature of the law allows consumers to enforce the law on their own—if they know their rights. The provisions apply to nearly all creditors who bill you on a monthly basis.

If you believe there's been an error in your bill, write—don't call—the creditor, stating your name, account number, the dollar amount of the bill you believe is incorrect and why you think so. You must do this within 60 days of receiving the statement.

The creditor must acknowledge your objection within 30 days and correct or resolve the dispute within 90 days. During that three-month period you don't have to pay the amount in dispute, although you are obligated to pay the remainder of the bill. The creditor can continue to bill you for questionable debt but cannot turn it over to a collection agency or report it as delinquent to a credit bureau. Nor can he tack on interest charges for the disputed debt. However, if you are wrong, you will have to make up any legitimate late charges.

If at the end of 90 days the creditor still insists you owe the debt, be sure to object, again in writing, to protect your credit rating. Then if the creditor reports your debt delinquent, he must also note that you disagreed, which will give you a fighting chance with future creditors who may consult your credit file. The creditor must give you names and addresses of all credit bureaus to which he reports your "bad debt."

One of the most overlooked features of the Fair Credit Billing law is that if the creditor fails to follow any of the above procedures, he forfeits his right to collect up to \$50 of the amount in dispute. Even if you legitimately owe the debt, you are not obligated to pay the creditor the first \$50 as a penalty for his carelessness or abuse. You are also entitled to sue a creditor for non-compliance with the law, for \$100 to \$1000 in damage plus attorney's fees and court costs, which you could probably do in small claims court.

Congress explicitly included such "self-help" provisions as an incentive to get consumers to enforce the law themselves instead of depending entirely upon government agencies for protection.

Often a firm letter, showing that you know your rights, will put a quick stop to any harassment. Be sure to keep copies of all correspondence with the creditor and don't send original documents as proof of payment even if the creditor requests them; send copies.

The FTC is keeping a record of individual complaints to determine if there is a pattern to the violations. Write to: Federal Trade Commission, Division of Special Statutes, Washington, D.C. 20580.

—by Jean Carper



Taking the time to select an appropriate gift is a big part of the art of giving. Here, some special-interest books for some special people.

WHAT'S COOKING

The Six Minute Souffle by Carol Cutler (Clarkson Potter, \$12.95) is a terrific time-saver filled with all kinds of well-thought-out short cuts to haute cuisine by a delightful Cordon Bleu cook.

GARDENING

The Treasury of Houseplants by Rob Herwig and Margo Schubert (Macmillan, \$12.95), a compact, but beautifully illustrated little volume, is a concise, easy-to-follow guide for selecting, growing and caring for over 1,000 houseplants.

The Complete Book of Houseplants and Indoor Gardening (Crown, \$16.95) offers a more elaborate, picture-packed look at the same subject in a lavish coffee-table book format.

Interior Decorating with Plants by Carla Wallach (Macmillan, \$14.95) is the next logical step—if you're already a plant pro—for learning how to display greenery so that it becomes an imaginative but integral part of interior decor.

PRETTY PICTURES PLUS (Oversized books that are informative as well as picture-packed.)

The Book of Photography by John Hedgecoe (Knopf, \$17.95) is an almost encyclopedic guide to all aspects of photography—from choosing the right camera to composing pictures and developing dark-room techniques—that instructs through clear text

and appropriate photographic examples.

Scavullo on Beauty (Random House, \$15) is the ultimate "before and after" book in which the famous cover photographer diagnoses the problems and assets of some legendary ladies and then works a sometimes miraculous makeover.

The Living World of Audubon Mammals by Robert Elman (Grosset & Dunlop, \$25) blends many of the 19th-century naturalist-artist's hand-colored engravings with some of the best contemporary wildlife photography. **FOUR FOR CHILDREN** In **The Tyger Voyage** (Knopf, \$6.95) Richard Adams, author of the rabbit-inhabited novel *Watership Down*, has turned to a tale of tigers in rhyme. Even more winsome are newcomer Nicola Bayley's accompanying jewel-colored paintings.

The Macmillan Dictionary for Children (Macmillan, \$10.95) makes a lively learning tool for school-aged children with lots of eye-catching color illustrations, large, easily read type and natural-sounding language.

Kate Greenaway has been a favorite of children (and adults) since Victorian times. **The Kate Greenaway Book** (Viking, \$8.95) is a collection of her charming watercolors, drawings and verses, gathered and edited by Bryan Holme.

A companion volume, **Kate Greenaway's Book of Games** (Viking, \$6.95), is reproduced just as it was in 1889 when hopscotch and more quaint-sounding games, such as "The Knight of the Whistle," were typical pastimes.

—by Catherine Bigwood

MOVIES



THE FEMINIST WAVE

With the success two years ago of *Alice Doesn't Live Here Anymore*, which was co-produced by a woman and earned Ellen Burstyn an Academy Award for her believable portrayal of a contemporary housewife, the woman's film that is intelligent and a box-office winner made movie history. Since then, women have made significant inroads at all levels of the movie industry. Not completely gone but on the way out are movies with women as helpless victims, neurotic housewives, hookers, girl friends and sex objects. Replacing them are films with the emphasis on positive roles for actresses as action figures and protagonists who are not punished or killed off when they succeed.

Equally important has been the emergence of women in powerful, decision-making jobs as producers, directors, cinematographers, studio executives and film union presidents. More and more, the new woman's film is the one in which women not only star but have a hand in making.

The actress most likely to be identified with the first feminist wave is Jane Fonda. In *Julia*, adapted from Lillian Hellman's book *Pentimento*, Fonda smuggles currency to aid Ger-

man resistance against the Nazis during World War II. Relieved of the high-class hooker image from *Klute*, she is glorious and refreshing as an activist in control of her experiences. Following *Julia*, Fonda stars with George Segal in *Fun with Dick and Jane*, a comedy about a Los Angeles couple living beyond their means. When Segal loses his job, Fonda's strong personality surfaces and she takes over as breadwinner.

Probably the most touted new woman's film now in the making is *The Turning*



Jane Fonda

Point with Shirley MacLaine and Anne Bancroft. It's a serious approach to a crucial subject: the sacrifice of a career and identity for a husband and family. In the movie, a rivalry between MacLaine, the woman who gave up a career, and Bancroft, the one who didn't, is rekindled. MacLaine's teenage daughter decides to follow in Anne Bancroft's footsteps at the same time MacLaine starts an affair with a younger



Shirley MacLaine

man. Sparks fly but self-awareness triumphs.

For every step forward in women's film-making, there are two back, even when the roles are considered "meaty." Coming soon are *The Fan Club*, the titillating paperback about the kidnapping and repeated rape of a movie sex queen; *Looking for Mr. Goodbar*, the best-seller about a city girl smothered with a pillow by a psychotic singles-bar pick-up; and, Julie Christie impregnated by a computer in *The Demon Seed*.

A worse waste of talent is Karen Black and Bette Davis in *Burnt Offerings*, a useless modern Gothic thriller. Such a film is especially sad when you remember Davis, Hollywood's greatest dramatic actress, and her battles for good parts. Here she is wasting her old age in isolated mansions playing the crazy lady next door at a time when senior film citizens like Ida Lupino are at last receiving recognition for their pioneering efforts in film directing.

Recently the Second International Festival of Women's Films honored Ms. Lupino with a retrospective that included *Outrage*, a 1950 movie about rape, in which the heroine runs away to escape disgrace (proof enough of the need for a strong

feminist cinema) and premiered French film star Jeanne Moreau's directorial debut *Lumière*, a lively and penetrating examination of the lives of four actresses. With charm and rare wit, she uses the exotic lives of actresses to tenderly dissect the infuriating treatment of women as children and the impossible fulfillment of narcissistic love. Jeanne Moreau and



Bette Davis

Lumière will have as prickly an effect on male-female relationships as Liv Ullmann and *Scenes From a Marriage* did.

BLACKLISTED

In *The Front*, a sympathetic and overdue chronicle of entertainment blacklisting during the unhappy Cold War days of the 1950s, Woody Allen comes up with a switch on his dopey funny schmuck persona. This time, he's a serious funny schmuck who gets the girl, a beautiful, idealistic writer groupie. A part-time bookie and cashier, Allen poses as a stand-in for a group of blackballed writers. When he refuses to turn over names to a

committee investigating communism, he goes to jail. Allen is riotous and glib and *The Front* does a solid and challenging job of questioning the ethics of "spying for freedom" when it results in the destruction of lives and careers.

BEHIND PRIME TIME

What a shock *Network*, an attack on the behind-the-scenes jungle of corporate TV, will be for fans of prime-time programming. Ambitious and beautiful, Faye Dunaway excels as a liberated lady executive who's twice as smart as the men around her and has to work twice as hard to succeed. The tactics she uses would be cherished and encouraged in a male counterpart. All she gets are accusations of being hard and ruthless. Devastating when it takes on the manipulation of the masses as a race for ratings and advertising, *Network* is, on one hand, as choppy as a TV show interrupted by commercials and, on the other, as spellbinding as the medium it exposes.



Faye Dunaway



Jodie Foster

TEEN MAFIA

Speaking of movies with negative role models, *Bugsy Malone*, a gangster musical set in the 1920s with an all-teenage cast, is the height of G-rated distortion, including a dismal Paul Williams rock and rag soundtrack. Whoever had the cheap and unclever idea to dress 14-year-olds up like thugs and gun molls is obviously oblivious to the liberated child era of Tatum O'Neal films. More perverse and tiresome is the handling of the very talented teen actress Jodie Foster, who had such impact in *Taxi Driver* as a run-away. In *Bugsy Malone*, she's gussied up as a nymphet Jean Harlow. Neither the movie nor Foster is cute or endearing, just tasteless and out-moded.

—by Daphne Davis

TELEVISION



VIDEO GAMES SCOREBOARD

The appearance of "Pong" a few years ago heralded fun and games, space-age style. These multi-sport video games, first played in bars and arcades are now available to the home sportsman. Instead of watching the Saturday afternoon football session, gamesmen can get into the act and try their skills at hockey, tennis, handball and shooting matches—all on their own TV set.

Video games are easily installed (usually with just a screwdriver) and any game can be used with any TV set. (NOTE: Color will only appear when a color game is attached to a color set.) Games can be played with two to four players, and offer a choice of sports with accompanying sound effects.

Variations are achieved by special features such as adjustment of ball speed, paddle size and choice of skill—beginner to pro. Many games also include special controls to put spin on the ball and a choice of automatic or manual serve. You can test different games at your local arcade and if you find you're hooked on video sports, here's a rundown of what's available:

ADVERSARY: Three games in color—tennis, hockey and handball. Choose from three paddle sizes and three rebound angles. Ball increases in speed after the fourth hit. Game includes a special button that allows the players to put a spin on the ball. (National Semiconductor, \$99.)

FACE OFF: Two black and white games—hockey and soccer—with a choice of two paddle sizes. Exclusive feature is 360° total maneuverability on the screen. (Executive Games, \$90.)

HOCKEY JOKARI: Four black and white games—tennis, hockey, jokari and handball. Jokari game consists of an anchored ball on a string, the object being not to let it bounce twice between hits. Choose from two paddle sizes, two ball speeds and two rebound angles. (Sears, \$89.99.)

FANTASIA-101: Six black and white games—tennis,

hockey, squash, two rifle games and a practice mode. Controls let you choose from two paddle sizes, two ball speeds and two rebound angles. (Fantasia, \$59.95.)

MULTI-HOME VIDEO GAMES: Four black and white games—tennis, hockey, squash and a practice mode with your choice of two paddle sizes, two ball speeds and two rebound angles. (Tokyo Phoenix, \$80.)

THE NAME OF THE GAME I: Six games in color—tennis, hockey, squash, two rifle games and a practice mode. Increase the challenge by varying the paddle size and ball speed. (Allied Leisure Industries, Inc., \$99.95.)

ODYSSEY: Three black and white games—tennis, hockey and smash. You can choose your degree of skill: novice, intermediate, expert. (Magnavox, \$69.95.)

RALLY IV: Four black and white games—tennis, hockey, squash and a practice mode. Two paddle sizes, two ball speeds and two rebound angles increase the odds. (Dyna Electronics, Inc., \$99.95.)

RICOCHET: Four games in color—tennis, hockey, racquetball and a practice mode. Players can vary paddle size, ball speed, rebound angle and put extra spin on the ball. (Microelectronic Systems Corp., \$119.99.)

SUPER PONG: Four games in color—pong, super pong, catch, practice mode. The first deluxe model of the first video game has ball that speeds up automatically and a catch game in which the hole moves instead of the ball. (Atari, \$89.95.)

VIDEO SPORTS: Four games in color—tennis, hockey, handball, squash. Vary the degree of skill and rebound angle as you become a pro. (First Dimension, \$79.95.)

VIDEOSPORTS: Four black and white games—tennis, hockey, squash and a practice mode. Two paddle sizes and two ball speeds. (Venture Electronics, \$79.95.)

—by Joanne Johnston

Readers are invited to contribute the latest news from their neck of the woods to Home Front News—\$25 for each idea published. Address letters to Ann Scharffenberger, Editor, Home Front News, American Home, 641 Lexington Ave., New York, N.Y. 10022.



MUSIC



AMERICAN CLASSICS

Traditionally, Americans have been indifferent to their own music, but if the number and variety of new record releases is any indication, times have changed. Leading U.S. orchestras have quietly championed native music and composers for years, and the Bicentennial, with its focus on things American, has brought American music into the limelight, hopefully to stay. Here are some of the best of the season:

THE IVES HAVE IT

IVES: Chamber Music. Vol. 1 (complete piano music). Frank Glazer, piano (Vox). **IVES: String Quartet No. 2** and **BARBER: String Quartet op. 11**. Cleveland Quartet (RCA). **IVES: Songs**. Jan DeGaetani, mezzo-soprano; Gilbert Kalish, piano (None-such). **IVES: Three Places in New England**, and on the flip side, **HARRIS: Symphony No. 3**. Philadelphia Orchestra; Eugene Ormandy, cond. (RCA).

It's not surprising that the leader in the record release race this season is pre-eminent American composer Charles Ives, whose music has become a staple of concert programs since the centenary celebration of his birth two years ago.

Though they don't have the impact of the feisty symphonies, Ives' chamber works, skillfully and warmly played in the Vox set, have their own rewards. The

greatest treat in these recordings is the ensemble's witty interpretation of the "Trio for Violin, Cello, Piano," in which snatches of "Marching Through Georgia," "My Old Kentucky Home" and "The Sweet Bye and Bye" amicably collide with typical Ivesian dissonances.

The Cleveland Quartet displays a high degree of technical mastery of the complex textures in the Barber and Ives string quartets, but unfortunately the overall effect is a bit too scholarly. The same is true, to a lesser degree, in the None-such recording of 17 voice and chamber pieces written early in Ives' career.

Despite his genius, Ives had a penchant for the most obvious romantic cliché, which is often disconcerting for the modern performer. This presented no problem for the Philadelphia Orchestra, which approached the material with a directness also especially appropriate for the ingenious flourishes of the Harris symphony on the flip side.

YOU HEARD IT AT THE MOVIES

THOMSON: Music for the Films. "The Plough That Broke the Plains," "The River," "Autumn." Los Angeles Chamber Orchestra; Neville Marriner, cond. (Angel).

COPLAND: Music for the Movies. The Red Pony (suite), *Letter From Home*, *John Henry*, *Down A Country Lane* (excerpts). London Symphony; Aaron Copland, cond. (Columbia).

HERRMANN: Composer Conducts His Film Scores. *Psycho*, *North By Northwest*, *Citizen Kane*, others (excerpts). Bernard Herrmann, cond. (London Phase Four).

Since the 30's when sound and film were first combined cinematically, the most widely heard but least

reputable form of American musical expression has been the film score. While Hollywood has usually preferred the sort of synthetic Mahler signature epitomized in the Herrmann LP, several composers, most notably Thomson and Copland, have elevated cinema music to high and individualistic heights.

On first hearing "The River," one of Virgil Thomson's suites composed in 1936-7 for two government-commissioned documentaries by Pare Lorentz, Aaron Copland



Charles Ives

praised it in a letter to the composer as "a lesson in how to treat Americana." The disarming blend of popular folk hymns and blues melodies in these Thomson suites capture the pathos of the Depression years, perhaps more successfully than the films themselves.

Thomson's triumph prompted the movie industry to engage Copland to score Steinbeck's *Of Mice and Men* and later, *The Red Pony*, a work that he completed the same year Thomson won the Pulitzer Prize—the only one

awarded a film score—for *Louisiana Story*.

STIRRING THE MELTING POT

BLITZSTEIN: The Airborne Symphony. New York Philharmonic; Leonard Bernstein, cond. Choral Art Society; William Jonson, director; Andrea Velis, tenor; David Watson, baritone; Orson Welles, monitor (Columbia).

CRUMB: Makrokosmos III (for two amplified pianos and percussion). Gilbert Kalish, James Freeman, piano; Raymond DesRoches, Richard Fitz, percussion (None-such).

COOLIDGE: American Reflections. "Rhapsody for Harp," "Spirituals," "New England Autumn," "Pioneer Dances." Westphalian Symphony Orchestra; Siegfried Landau, cond. (Turnabout).

These three recordings illustrate the paradoxes in trying to make definitions for American music. All of these works written in the last 30 years are recognizably American, even to an untutored ear. Yet the composers all use different materials and share nothing stylistically.

Each composer represents a different direction in his native idiom. George Crumb, the etherealist, comes from the experimentalist traditions in American music. His radical approach points toward the future. Marc Blitzstein's music, on the other hand, points sideways, for his use of popular and symphonic materials is both timeless yet peculiar to American music at midcentury.

Peggy Stuart Coolidge is perhaps the first American woman to record a full album of her own works, and although the sonorities are unmistakably home-grown, hers is a 19th-century muse.

—by J. P. Donlon

GIFTS



DATELINE '77

Do you have a penchant for posies, a craving for crafts, or a fondness for foods? Say no more, have we got a calendar for you.

The following sampling of the best of the 1977 engagement calendars are part diary, part book and part pure entertainment. Many have their illustrated pages printed back to back. At the end of the year simply remove the calendar pages for a bound book of illustrations.

Perfect for Christmas gifts, or just starting-the-New-Year-off-right presents for yourself or others, they're available at book or department stores. Museum calendars can be mail ordered.

FOR CULTURE CRAVERS: In *Detail: A Close Look at Old Master Paintings* highlights specific details of each masterwork (Philadelphia Museum of Art, \$5.95 at museum store, \$6.45 by mail. Orders should be received by December 5th for Christmas delivery. Museum Shop, Dept. AM, P.O. Box 7646, Philadelphia, Pa. 19101). *Rooms* shows an unusual collection of striking interiors including paintings, room settings, posters and architectural drawings. (The Museum of Modern Art, 11 West 53rd St., New York, N.Y. 10019, \$5.95.

Available at their bookstore or by mail, \$1 postage per single order. Orders received by December 3rd can be filled for Christmas.) **1977 Museum Engagement Calendar** pictures Pharaoh Tutankhamun's glittering collection of golden objects. (Metropolitan Museum of Art, New York, \$3.75, at museum bookstore or by mail, plus \$1.25 postage for each address sent to. Orders for delivery prior to Christmas should reach museum no later than December 1st. Metropolitan Museum of Art, Box 255, Gracie Sta., New York, N.Y. 10025.) **American Dreams and Fantasies, The Smithsonian Engagement Calendar 1977** features drawings and writings of great American flights of fancy (Universe Books, \$4.50).

FOR ARMCHAIR ACTIVISTS:

The Liberated Woman's Appointment Calendar 1977 is dedicated to ERA (Universe, \$3.95) and **The Gay Engagement Calendar** commemorates important events in homosexual history (Stein & Day, \$4.95).

HISTORICALLY YOURS:

The American Heritage Society Bicentennial Series Desk Calendar 1977 faces weekly calendar pages with pictures, drawings and documents of happenings that took place that week 200 years ago (McGraw-Hill, \$8.95). **A Measure of Time** immortalizes the American Popular Song 1900-1977 (Quick Fox, \$5.95).

AND SEW FORTH:

Quilt Engagement Calendar

for 1977 illustrates the colorful heritage of American quilts (E. P. Dutton, \$5.95). **Needlepoint '77** is a garden of 12 floral needlepoint delights, complete with color pictures and instructions (Scribners, \$4.95).

HOME PROJECTS:

Indoor/Outdoor Gardener provides a plant-of-the-week with a brief rundown of its plantly needs (Universe, \$4.95). **The Magic Calendar 1977**, conjures up 26 magic tricks with instructions (Stein & Day, \$3.95).

FOOD FOR THOUGHT: Chamberlain French Menus Weekly Engagement Calendar offers a cook's tour of France in black and white photos and recipes (Hastings House, \$3.50).

The Food Calendar is a glorious collection of taste-inviting photography of vegetables from broccoli to zucchini with recipes, cooking and shopping hints (Universe, \$4.95).

SCENIC WONDERS:

Vermont Life Engagement Book 1977 offers scenic New England countryside (Stephen Greene Press, \$3.50). **Wildflowers 1977** blooms in color (Van Nostrand Reinhold, \$5.95). **Wilderness 1977, Sierra Club Engagement Calendar** features breathtaking nature scenes (Scribners, \$4.95).

SELF-IMPROVEMENT:

Eat & Run, Your 1977 Exercise & Engagement Calendar charts day-by-day food and caloric intake, and exercises (Holt, Rinehart and Winston, \$4.95).

—by Phyllis Schiller



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Save on flowers by floating a single blossom in your favorite bowl. Or use your salad for a leafy centerpiece.

Cut down on kitchen to table mileage by centralizing condiments, sauces and other extras on one large tray.

For large parties, let your guests come to you. Use individual, easy to balance wicker or plastic trays pre-packaged with silverware wrapped in a napkin. Then serve from the kitchen.

—by Wenda Warner

From *Needlepoint '77* by Nancy Noland Kurten, illustrated by Barry Williams



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HELPING

New appliances cut down on the time you spend in the kitchen

by Jane Lawrence

McDonald's and Arthur Treacher, watch out. The fast food-convenience boom has firmly taken hold in the home. Appliances, ranging from one that can grill hamburgers in less than two minutes to one that can cook an entire meal in up to ten hours while you are away at work, are proliferating at an unprecedented rate. And in between are those wondrous machines that slice, shred, chop, puree and perform a multitude of other feats in almost no time. Their popularity can be attributed to the emphasis on the kitchen today as well as our national fascination with new gadgets. Illustrated are a selection of some of these time- and labor-saving appliances. Prices quoted are suggested retail.

From left to right:

West Bend's electric wok can give you Oriental cooking with a modern touch. Automatic control assures precise temperature. \$43.95.

Presto's "Fry-Baby," an electric deep fryer, serves up one or two servings of French fries or other fried foods in a matter of a few minutes. \$25.95.

Cuisinart's newest model Food Processor has a cast aluminum base and a handled bowl. The versatile appliance mixes, blends, slices, chops, grates, shreds and purees in seconds. \$225.

West Bend's multipurpose 6-quart "Slo-Cooker Plus" is intended for more than just slow cooking. You can use it to stew, roast, bake and for quick grilling. \$50.95.

The Dazey "Seal-A-Meal" bag sealer handily stores food in its own bags in either the freezer or refrigerator. The bags can go directly into boiling water. \$24.95.



Crock-Plate by Rival boasts that it is 10 appliances in one. The rectangular heating element topped by a petalite stoneware plate functions as a skillet, griddle, crepe maker, oven, wok, chafing dish, steamer, warmer, broiler and deep fryer. \$62.95.

M'sieur Crepe, dip-type crepe pan by Sunbeam, can also be reversed for sautéing and frying. \$29.95.

FoodCrafter by Oster, a salad-maker, slicer and shredder, features two speeds and three stainless steel discs. It is also available as an accessory to the Kitchen Center. \$49.95.

Double Mac by Hamilton Beach can grill hamburgers in less than two minutes and then reverse its grid to serve up steak, eggs, fish, hot dogs, sandwiches. \$39.95.

Coffee Corner, General Electric's drip coffeemaker, stores, measures, dispenses and controls the brew strength and has a 10-cup capacity. \$44.98.

Below:
Litton's counter-top microwave oven has a .75-cubic-foot capacity, 20-minute, two-speed timer and an automatic defroster. \$299.



PHOTOGRAPHY BY JERRY SARAPOCHELLO

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We've even left a rose alongside our name as a reminder of how it all began over 450 years ago.

There is only one Amaretto di Saronno. Try it tonight. Neat, on-the-rocks, or with coffee after dinner.

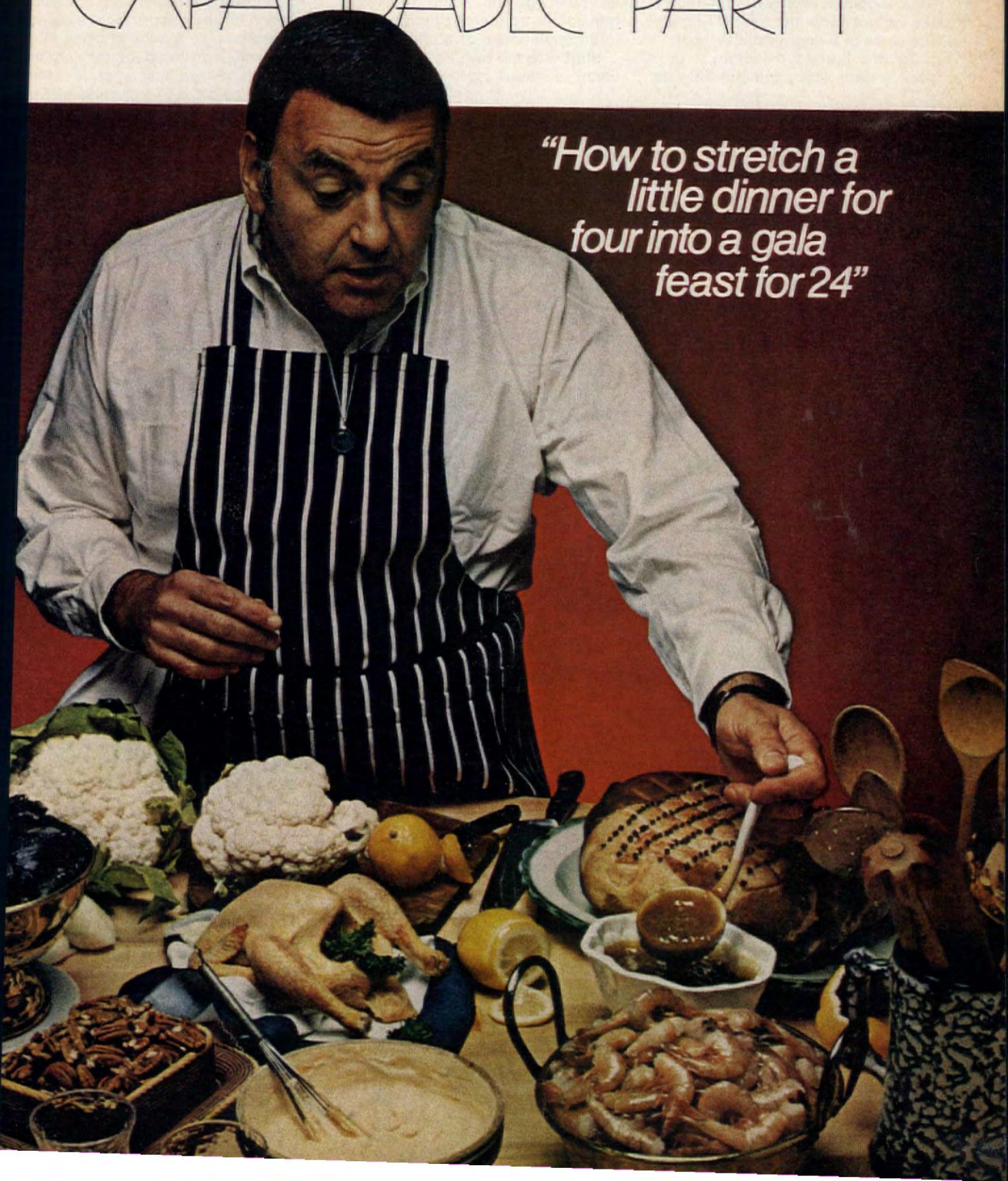
Write for our free drink and food recipe booklets. Foreign Vintages, Inc., 98 Cutter Mill Road, Great Neck, N.Y. 11021. Dept. 25F.



Amaretto di Saronno.
Originale. From the Village of Love. 

the
bert greene
EXPANDABLE PARTY

*"How to stretch a
little dinner for
four into a gala
feast for 24"*



The holidays are a time for all good men to come to the aid of the party. On second thought, make that the *party-giver* because that poor soul really needs help during the yuletide. There is nothing so shopworn as a late shopper, all presents finally ribboned and wrapped (some even rewrapped since the cat got under the tree) facing the prospect of being a holiday host.

To this harried celebrant, I propose a party that expands! Easy as

putting extra leaves in the dining room table. Easier . . . if like mine, *your* groaning board happens to be a warped antique.

All one needs to face this Christmas is a basic grocery list and some companionable guests. Take your choice of the amount, since with some very minor adjustment in kitchen cunning, the same provender transforms from a diminutive dinner to an open house or a blatant bash.

Start with the raw ingredients. For each of these sprees the larder

would be stocked with: A whole ha—a holiday staple; a chicken—two if you're feeling expansive; a box of rice—and the best tomatoes you can find. But, be sure to buy them early so they ripen on the windowsill. Be assured, even the most super market sallow will turn rosy with a little light. Add to this, a head of cauliflower and a clutch of salad greens for the crisper. Stock the refrigerator with a peck of briny mussels and a pyramid of raw shrimp (fresh is always best when it comes



to seafood but in a pinch, frozen or canned will do). Augment the inventory with lemons, a fund of ripe olives and pecans—and you are ready to start partying.

If all of this food seems to have vague Cajun antecedents (while I do not) it is simply because I have never found better holiday fare than that of the Louisiana Delta. With very little compromise, I'll share a sampling of its earthly delights with you.

For the perfect Christmas Eve, the party you give that night should be

done in advance. The dinner I suggest can all be arranged the night before—when you'll be the one creature *stirring*. Keep it small—mine is planned for four; it might conceivably be extended if one felt the irresistible urge. But try and fight it!

DINNER FOR FOUR

Four is a perfect hostly quotient; anything over invites kitchen chaos. The menu, though elegant, is easy.

All of the dishes can be made a day in advance, so there is no last-

minute frenzy. Some menu items are best served cold or at room temperature, which avoids engineering oven space. (continued on page 58)

Bert Greene, besides being a notable cook and a nerveless party-giver, co-authored The Store Cookbook, recently published in paperback, and writes extensively about food and other fixations.

Preceding page: copper colander, The Spice Box; butcher-block table, J.D. Brauner; dish holding pecans, La Cuisinière.
This page: cake plate, earthenware tureen (with cover), La Cuisinière.
Stylist: Kathy Immerman



PHOTOGRAPHY BY CARMEN SCHIAVONE / FOODS PREPARED BY THE COUNTRY HOST



CHRISTMAS TO GIVE

Enjoy Christmas in a small apartment or house, such as this cottage, with decorations that can be eaten right up or recycled. A small forest of fuzzy blue spruces moves out to the yard or terrace after the holidays. Baskets lined with plastic wrap hold root balls tightly, and can then be used for firewood, magazines, yarns—whatever you want. The cheerful bandannas that hide the roots fold up as napkins or kerchiefs to give or keep. All the foods—some baked, some preserved, and even a few store-bought—are wrapped in kitchen “helpers” to use and use again: dishcloths, pastry cloths, cheesecloth and chamois, all tied up with sturdy strings and twine. Pack foods first in plastic wrap, then in cloth, and finally in a robust earthenware crock or bowl or a pretty basket. The children will love stringing up cookies or scones if they can nibble the extras. The yummy scones, usually baked in wedges, have been turned into miniature currant-studded wreaths to hang. After present-sharing, take them off the tree, warm them up for 10 minutes, and slather with butter. Leave the cookies to munch on later in the day. The Christmas wreath comes from the woods, too: Twigs and lichens are wired to a Styrofoam ring.

(continued)

Recipe

SCONE WREATHS FOR FOUR TREES

Sift together 8 cups flour, 4 tablespoons baking powder and 2 teaspoons salt. Add 2 cups raisins or currants. Rub $\frac{1}{2}$ pound butter into mixture. Add 8 eggs, beaten lightly. Add 2 cups milk. Cut dough into 4 parts; pat each part on a floured surface and cut or shape into small wreaths. Bake on a greased cookie sheet in 350° oven for 15-30 minutes. Cool. Tie string around scones and hang on tree. Yield: Approximately 4 dozen.





CHRISTMAS TO KEEP

Hand-me-downs or heirlooms—the silver and pewter you've inherited or been given—make beautiful ornaments for a Christmas tree. Their polished surfaces pick up the glow of a warm fire and enhance any setting—whether traditional, as in this pine-paneled living room in an 1830s country house, or contemporary. Hang demitasse spoons, creamers, napkin rings—whatever you love best. Why not add some new keepsakes, too—such as a Victorian Santa Claus—to be plucked right off the tree for special friends? Bigger parcels go under the tree, as usual; try wrapping them in fabrics that can be used later in your house. The documentary toiles and early American prints pictured here come, as do all upholstery and drapery fabrics, in super widths. Slipcover your packages. It's easy to seam front and back panels to side strips; sew a flap at one end and slip your package in. Afterward, the wrappers can be stuffed and turned into boxy pillows. A classic English Christmas "Dundee" cake crumbles deliciously, but keeps forever if sprinkled with rum occasionally. Shopping Guide, page 70.—Bo Niles

Recipe

COUNTRY HOST'S DUNDEE CAKE
Cream together $\frac{3}{4}$ cup butter and $\frac{3}{4}$ cup sugar. Add 3 eggs, lightly beaten. Sift together, in separate bowl, 2 cups flour and $1\frac{1}{2}$ teaspoons baking powder. Stir dry ingredients into creamed mixture and add 3 tablespoons milk and 3 tablespoons bourbon to make a slow, dropping consistency. Mix together 2 cups mixed dried fruits, chopped fine, $\frac{1}{4}$ cup each chopped almonds, glazed cherries and candied peel. Stir into dough. Pour into two greased and floured 9-inch by 5-inch loaf pans. Decorate top with split almonds and brush with a little egg white to glaze. Bake at 325° for $1\frac{1}{2}$ hours. Cool and serve.



DOCUMENTARY FABRICS BY SCHUMACHER

The interminable winter wind that roars across Iowa rattles the stained-glass windows of Moravia's United Methodist Church. Reverend Joan Hoover stands before the congregation in her orange dress suit and surveys the familiar faces, preparing to deliver the sermon. Husband and co-pastor Bob Hoover, enjoying his alternate Sunday off, sits with the family in the pew.

Joan and Bob, both 37, have shared a joint appointment from the Iowa United Methodist Conference for the last five years, first in Dyke, and now in the equally small town of Moravia. They receive a single salary; their paychecks are made out to "Mr. and Mrs."; and when the Conference reassigns them, they are likely to be replaced by one person.

"This wasn't our original plan when we married," Bob explains after the service. Church members file by, interrupting to say hello. "I understood that Jo wasn't going to be happy as a housewife, but I was raised as a traditional male and wasn't too comfortable with the idea of sharing my job with my wife."

"And I wasn't sure of the direction I wanted to go in," Jo says, once the church is empty. "This arrangement kind of evolved."

Bob and Jo curl up in side-by-side easy chairs in their living room, letting dusk settle into darkness as they prepare to share the story of their marriage and career. Daughter Lorinda, 8, prances through and son David, 7, grins, winks and bestows kisses on his parents before the adult conversation begins. Jo's mother, Mrs. Malinda Short, pulls up a rocking chair and punctuates her silence with "that's exactly right" smiles.

From the time she was in the seventh grade in Luray, Virginia, Jo recalls, she was determined to be a missionary or a nurse. After she received her nursing degree in 1961, she applied to the Methodist Board of Missions, hoping to be assigned to Africa. Shortly afterward, she was on her way to Rhodesia at age 22.

At the Methodist Hospital in Nyadiri, eighty miles northeast of the capital city of Salisbury, she joined three doctors and six other nurses who brought technical know-how and medical care to the Africans. "Our mission had quite an effect on the people," she says, her dark eyes making quick contact then shyly darting away. "We were the only facility in the northeast region of the country. When the right drugs were available, the Africans were saved from incredibly devastating epidemics. When they weren't, we stood by helplessly, watching children die, sometimes ten in a day."

Meanwhile, the Board of Missions had assigned Bob to an even more remote outpost over a thousand miles away in Zaire. Addressing his



African classes in French, he taught them the wizardry of the west: high school physics, eighth-grade mathematics and biology. "How to make a paper airplane," he jokes, "was my most popular lesson."

Although Jo Short and Bob Hoover had met during their college years, it was in Africa that the two fell so deeply in love. Bob was traveling with a group of colleagues when they encountered Jo on the road. The meeting was enough to inspire Bob, the more gregarious and impulsive of the two, to take a four-day detour from a cross-continent journey the following year. Three months later at Christmas, after serious conversations with friends urging wisdom and restraint, he returned to propose.

Bob crosses his legs, tugs at his beard and grins. A born storyteller, he fills the room with excitement and warmth. "When I arrived, Jo was working on the night shift, so I had to wait, pacing back and forth, until breakfast before I could tell her my news. Finally we got a chance to sit down together. I leaned across the table and whispered, 'When would you like to become Mrs. Hoover?' She thought for a moment and whispered back, 'Well, I don't know. When would you like me to become Mrs. Hoover?' I said, 'Oh, about five minutes ago.'"

Bob and Jo understood that United Methodist short-term missionaries were expected to be single people, and their wedding might be frowned upon by the Board of Missions that governed their contracts. Sure enough, a tangle of red tape delayed their marriage until the following August.

According to Jo, she had had serious doubts about marrying at all. "I realized that a wife was expected to support her husband and subordinate her plans to his, and I felt I had a greater mission in life. I had never envisioned myself in a homemaker role. When I discussed these feelings with Bob, he said, 'If I wanted that kind of woman, I wouldn't have

Double Blessings

How a clergy couple, Joan and Bob Hoover, meets the challenge of sharing a pulpit and a home.

by Janet Muchovej



picked you,' which was good planning, because I'm not much of a housekeeper or decorator."

After the couple married, they spent a year in Zaire, followed by three years in seminary at Emory University in Atlanta. When Bob was ordained as a minister, Jo declined to take the same step. "At the time I was not really convinced that I was called into the ministry, and I had just had our first child."

Bob admits that he had been emotionally unprepared to have Jo working at his side at the time. "I'm a product of a male dominated culture that doesn't make it easy for men and women to communicate honestly with each other. I knew I wanted my wife to share my career in some way, but when I was confronted with the possibility, I got frightened."

Jo speaks softly, "I found myself waiting until I sensed what Bob wanted to do before I asked myself what I wanted to do."

Bob, Jo and their infant daughter Lorinda headed for Bob's home state of Iowa to the small hamlet of Dyke and his first appointment. It was a trying period for the family because Jo was professionally inactive for the first time.

"I found it very difficult to relate to the role of the traditional minister's wife. I simply wasn't able to be the person I was expected to be. I'm no good at being a hostess and I've never been comfortable in a group of women.

"So there I was, with two small children after David arrived in 1969. I was so unhappy, and the worst part was being cooped up in the house. We used babysitters quite a bit so I could get out, but I was bored, depressed and angry."

Bob's commitment to his ministry didn't make matters any easier. "I was gone a lot, really feeling the demands of being pastor, so I was an absentee husband and father. There were meetings to attend at night, weekly sermons to write, members to visit. . . ." (continued on page 66)

white christmas

Be a smart and thoughtful cookie by giving a gift that meshes with what people already have and then add a personal touch that makes it special.

Crochet or sew a gift.

Use a present as gift-wrap container to package a homemade specialty like fruit bread, cookies or potpourri. A perfect idea for an outgoing hostess who entertains a lot is something that's always ready for instant use . . . or multipurpose.

Gifts to make for anyone who loves the aura of yesteryear: Give a table a magical look. Crochet a snowflake place mat in winter white in J. & P. Coats

"Knit-Cro-Sheen" cotton.

For a custom touch, weave through an icy blue ribbon by Wrights. Stitch up a flurry of snowflake white

pillows in frosty laces

(by Emil Katz) to give a special sparkle to a corner of the house. Pillows designed by Sandy Paisley. Trim a tree by sewing mini snow-white stars and trees (Butterick's #5093) in felt (by Continental). For instructions see page 68.

Choice choices: A gift from the sea. . . For hearty soups or punches, a ceramic shell-shaped tureen by Schmid.

A house in the country . . . bone china miniature cottages by Coalport. Create your own

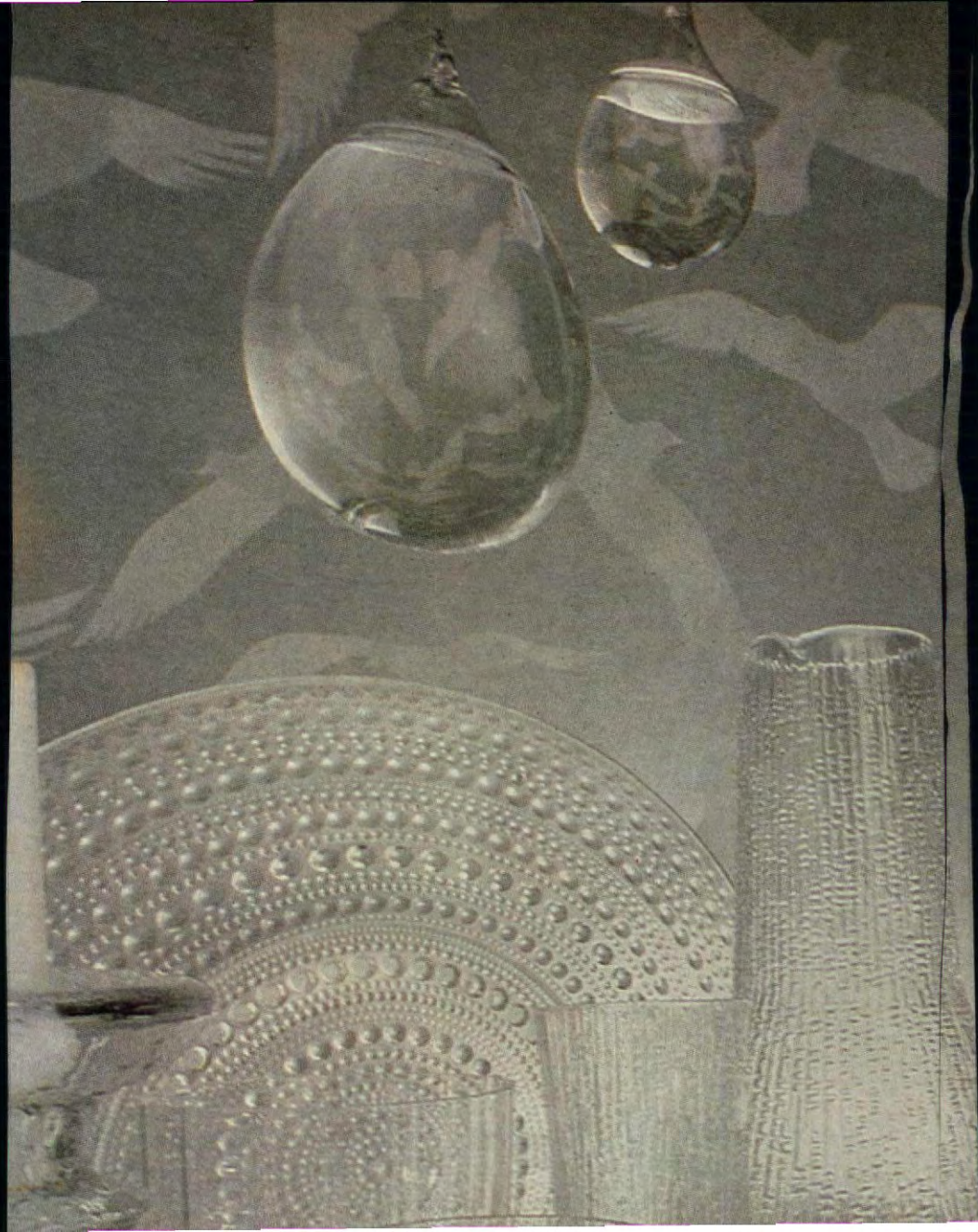
winter wonderland with a "Pastorale Sheer" scenic fabric or "Stardust," a see-through sparkly plastic (on table) for wall hangings or curtains. Both by Jack Lenor Larsen, Inc. For more information see Shopping Guide, page 70.

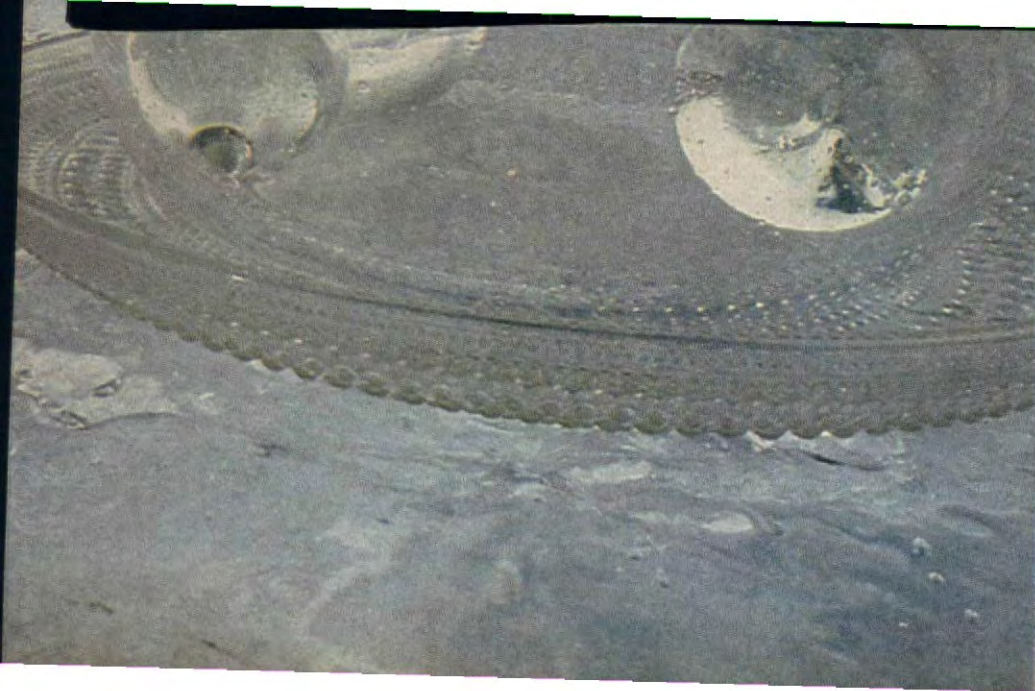












for paled pastel desserts.
Deep-freeze dazzle: Trim a tree with hanging glass balls or a shimmering glass icicle, by George Caspari. Candlesticks with the look of cracked ice will sparkle at your table, by iittala USA. Tuck homemade cookies into a hand-blown glass basket. Use plates that look like a series of waterdrops that go in a circle (under basket and behind candlestick). Basket and plates are by Arabia. The first frost is translated into glasses and a carafe by iittala USA—perfect for serving frosted drinks. Sparkling many-sided crystal “Facette” glass is by Dansk. Birds of a feather . . . fly together in a sheer white-on-white fabric from International Printworks. For more information, see Shopping Guide, page 70.

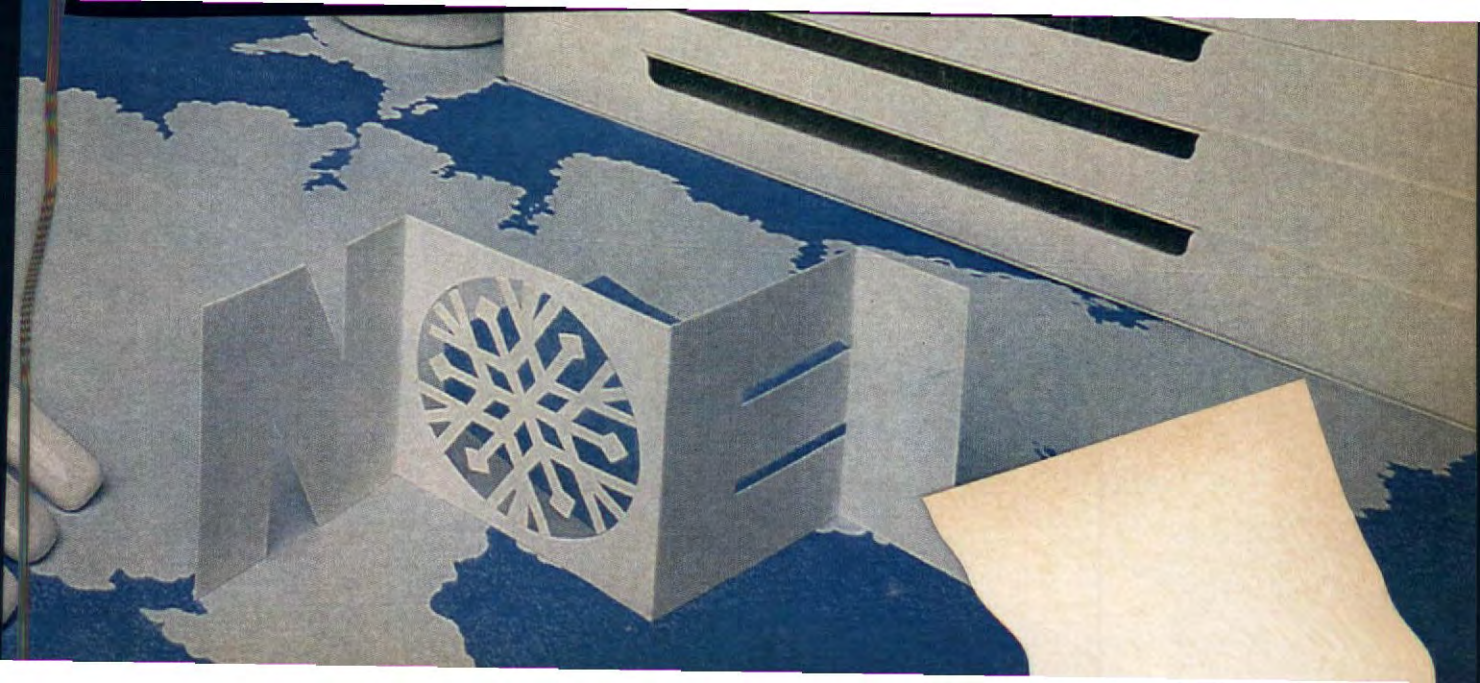
(middle right), plates (upper left), serving platter (lower left) and stainless stoneware-handled flatware (lower left). Take a Cook's tour (upper right) with a set of cast-iron pots (by Copco) that go from range to table.

Last-minute stocking stuffers:

Holiday greetings . . . Say it with a snow-white Noel card; order from The Museum of Modern Art. Nuts to you, you and you! Give a nutcracker suite in molded plastic by Copco. A surprise landing . . . A ceramic airplane teapot brews tea with a fantasy touch, from Wings Over the World. My blue heaven . . . Clouds float by the yard from International Printworks. For more information see Shopping Guide, page 70.

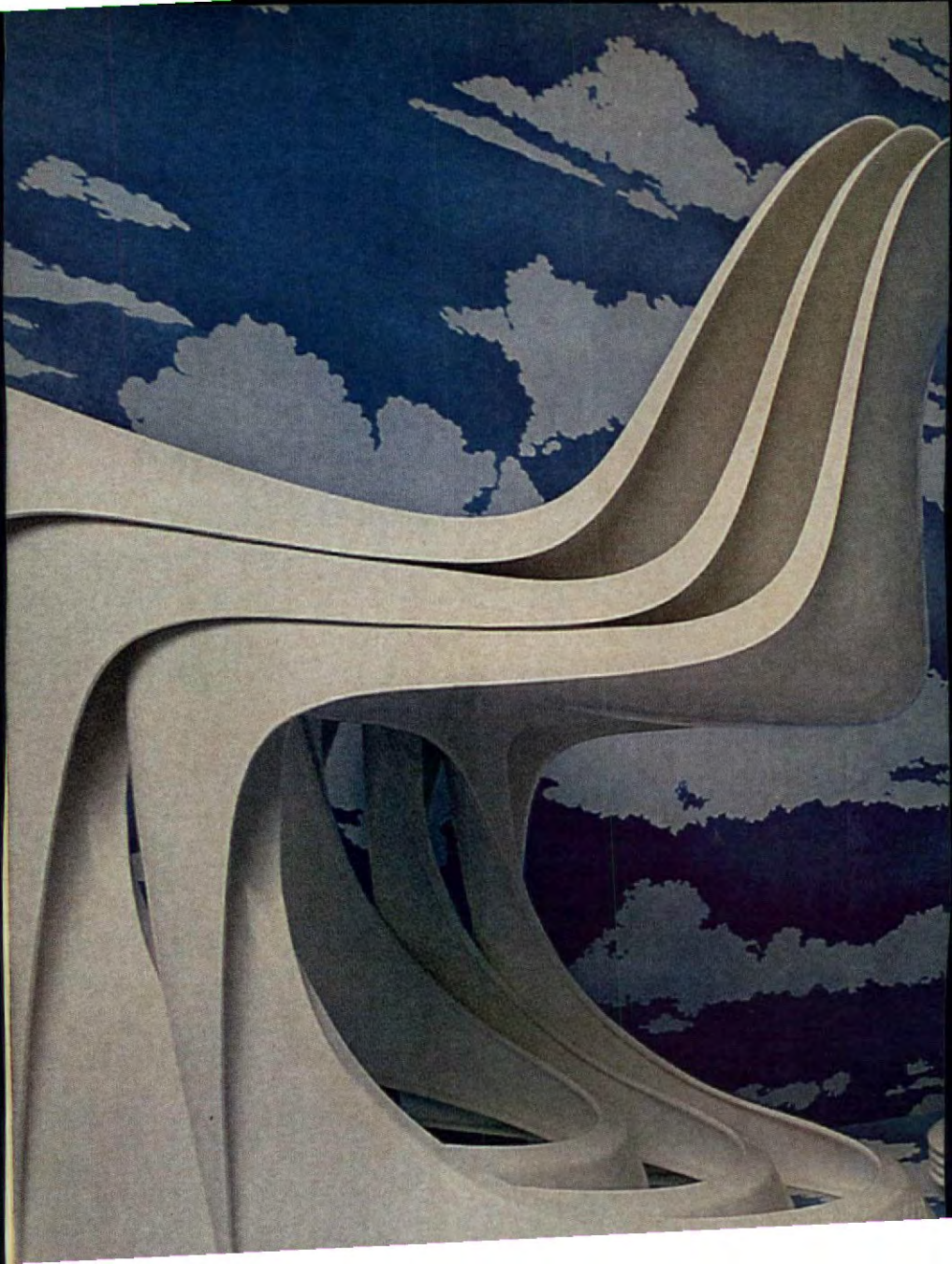
—Pat Sadowsky











The way these houses have been renovated or remodeled reflects the diversity of America's regional styles, as well as the unique personalities of their owners.

by Jeffrey Friedman-Weiss and Herbert Wise



San Francisco and Berkeley in Northern California are communities where architecture, and especially houses, derive their unique indigenous style—a characteristic blend of intimacy, warmth and simplicity of

design—from a strong concern for the environment, and from a lifestyle oriented to nature and the outdoors. A hand-chiseled stone fireplace and mantle (opposite, top) is just one surprise in this redwood-paneled turn-of-the-century Berkeley home. Other surprises include an architect's office hidden at the back of the house, a crazy-quilt cache of children's rooms tucked away in the attic, and, as a foil to the living room—a greenhouse.

The same warmth and intimacy find another form of individualized expression in the book-lined inglenook (opposite, bottom left) in a Victorian mansion in the heart of San Francisco's Nob Hill district. Comfortable benches were especially designed to snugly flank the tiled hearth. The coziness of this reading area contrasts vividly with the grand space and openness of the adjoining family game room.

Yet another aspect of Northern California design—whimsy and a sense of fun—is revealed in the meticulous craftsmanship and ingenuity that welded an old bathtub and a chest of drawers together (opposite, bottom right) into one fanciful, yet functional unit.

The wedding of the practical needs of daily life with the private imaginative expression of how life ought to be lived evokes Southern California style at its best. Many of the houses threaded through the canyons surrounding Los Angeles exhibit the stuff of fantasy inspired by the adventureland that is Hollywood—this is the place to make whatever you like or be whatever you want.

A 1920s casual hunting lodge became, literally, modeling clay in the hands of its owner, Judson Morgan. Molded walls, sculpted steps, windows surprise the eye everywhere you look. His stylized kitchen (below left) is a self-consciously handcrafted attempt to evoke the atmosphere of a ranch kitchen. An old stove from the early 1900s has been meticulously restored; above it a hand-cast hood masks smoke exhausts. Handpainted tiles frame the sink and dishwasher. Just outside the kitchen is Morgan's most extravagant fantasy—a free-form, multilevel pool and sauna in a greenhouse setting.

Tom Braverman is a master cabinetmaker and woodworker whose home embodies his whole design philosophy. The ground floor of his newly hand-built Spanish hacienda serves as a showroom for the large refectory tables and cabinets that he builds; his workshop is attached to this room—and his living quarters look down over a courtyard. Beneath the seemingly ageless countertops in his kitchen (below right) lie modern cooking surfaces; behind the handhewn doors are a dishwasher, a refrigerator and storage, too.

(continued)



SOUTHERN CALIFORNIA

***These homes demonstrate what resourceful people
can do to adapt existing space to their own way of life
with or without professional help...and with a lot of imagination.***

In the Northeast—and, more specifically, in Cambridge, Massachusetts—cold winters and long sojourns indoors have dictated another channel for the imaginative use of space.

Many houses preserve their historic exteriors while interiors have been modified to fulfill practical, contemporary needs. Sophistication and lean design characterize the angular attic retreat (below left) belonging to the David Rockefeller, Jr.s. This is the most intimate space in a house opened up—for the sake of art—to wide expanses. When the house was gutted, floors were reversed—the living/dining room moved upstairs, sleeping areas downstairs. The topmost level became a place for seclusion. Boldly colored pillows and soft carpeting throughout the space invite relaxation.

Another dramatic remodeling took place in a 17th-century landmark, a former tavern, that is shared by two families. With wholly separate living quarters, they comfortably co-exist—protected by a carefully drafted agreement that specifies what must be maintained by both, such as the exterior of the house and the yard.

For one family, their home fuses the best of old and new. Purely functional areas, such as the kitchen, have been modernized; other rooms retain their 18th-century look. Their galley kitchen (below right) was carved out of a hallway. It contains rows of shelves, and every modern convenience. Through the porthole you can see the sun-filled breakfast room contiguous to a formal 18th-century living room filled with treasured antiques.



The charm and grace of old New Orleans, Louisiana, is evident in the beauty of an antebellum house (right) that has been lovingly preserved on the exterior while the needs of an active family

for unbridled space within have been met. Freeing the exterior siding of paint and treating the wood with silicone to enhance its silvery hue is but one of the ways the integrity of the house has been maintained.

Inside, even when whole walls have been removed to create a totally new space, care has been taken not to alter the original dignity and scale of the rooms. In the partial view of the living room (opposite, right) shuttered floor-to-ceiling windows filter midday sun.

More cypress is in a tiny bedroom (opposite, below) in the French Quarter home of the director of Preservation Hall, jazz's birthplace. Wide planks salvaged from the bottoms of barges that used to ply the Mississippi River have been used to fashion a snug niche for the bed. This room has always been a bedroom; other rooms in this and other houses in the Quarter—rooms that used to house whole families of slaves—have been converted into handsome studio apartments.

Jeffrey Friedman-Weiss and Herbert Wise are the authors of Living Places published by Quick Fox. See page 60 for information on how to order.



CAMBRIDGE, MASS.





LIVING PLACES



NEW ORLEANS, LA.



When I tell the children one of their great grandfather's stories, it always falls flat. "You'll love this one," I start hopefully. "He was a young recruit in the Spanish-American War when the sergeant asked for volunteers to go to China. Your grandfather stepped forward—and they sent him to the laundry shed!" Weak smiles.

I know why. My grandfather isn't there to flavor the story himself, with that booming voice, the spice of his heavy accent, a good helping of laughter. So the tale will end at this generation, having become too bland to pass on.

But that won't happen in our family anymore, and it needn't in yours, for now we're putting our family's history

Keep family memories alive

All you need is a tape recorder to launch your family history preservation project.

by Nanette Scofield

on tape. We ask our relatives what their lives were like, what their times were like, how they lived. They tell us in their own words that will live forever.

Anecdotes fascinate us all as we unearth nuggets of humble information (early automobiles were called "devil wagons," young women who wore corsets were often dubbed "Old Ironsides"). Some research, alas, is better buried. For example, we discovered that a great-great-great-uncle was a wood-and-water carrier in the Civil War and not the captain everyone thought he was. But we didn't destroy the illusion; we want a closer family, not another civil war.

Clearly, we (continued on page 56)

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with a meaty flavor and a special texture that dogs love. The crunchy brown nuggets stay crispy and a delectable gravy is formed. So when your dog takes a mouthful of Chuck Wagon, he'll find a lot more to like than in any other leading dry dog food.

So do your dog a favor and remember: other leading dry dog foods may look somewhat like Chuck Wagon. But no other dog food offers your dog the same variety of tastes and textures that Chuck Wagon does.



For your pet's health...
See your veterinarian regularly.

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FAMILY MEMORIES

continued from page 54

couldn't have undertaken a family oral history project 50 years ago. Then you had to settle for faded letters or photographs or statistical records. But today we can get the stories behind the letters, photographs and records. To join the ranks of family oral historians, you only need preparation for the interview, a tape recorder and tapes, and a good interviewing technique. It's not complicated, it's not expensive and it's fun.

I fell into oral history quite by chance. My mother, vintage 1888, wanted to enter a magazine's "First Person" contest but she couldn't get her memories to flow on paper. Would I take her back to the neighborhood where she grew up? And bring my tape recorder? And type up the tapes? I said yes. (Her story was later published in *New York* magazine as "City Cameo, Circa 1900.")

Back home, I transcribed the tapes and, listening to them over and over, I was fascinated to realize that I was actually in the streets and times of the 1900s: the lamplighter, the ice-man guiding his horse house-to-house, horses rearing at the sight and sound of automobiles. How many other streets could I walk? Hundreds if we could record the reminiscences of all our relatives. I got on the phone. Our family oral history program was launched.

Since that launching, family members have interviewed many relatives, starting with the oldest generation. They give us a background of past events so we can warp and woof the stories; and for actuarial reasons, we want to make sure we record their stories first. For beginning interviewers, we select a relaxed subject, and save the shy and austere relatives for those who have developed expertise through experience. When I started, I made my share of errors: arguing when I disagreed with Uncle Jack, or leaving windows open so that two barking dogs are part of an interview.

After a few interviews—and errors—I felt I was ready to talk with Aunt Eunice. A good interview depends on good preparation. Vivian Andrist, a professional oral historian and an amateur family oral historian, calls the process "psyching yourself in," getting to know the narrator's life and times, and developing a rapport so that you understand and empathize with her or him. I began to "psych myself in." I knew something about Aunt Eunice's background from hearsay. She was born in 1900 in a small town in upper New York State. She moved to New York City

in her teens, met Uncle Bob when her family invited to dinner two young soldiers who were waiting to go overseas. After the war Uncle Bob went to the Midwest as a salesman, but he came back to woo and win Aunt Eunice. Together they went back to Kansas, where they opened a general store, The Golden Rule. They had two children, one of whom died in an epidemic, the other now lives in Arizona. Two years ago Uncle Bob passed away, and Aunt Eunice came back East. After more than 50 years in the Midwest, she still considered "back east" her home.



PHOTOGRAPHY BY JERRY SARAPOCHELLO



Three generations join in a trip down memory lane. With the tapes, and photos shown on page 54, Nanette Scofield can preserve forever her mother's memories.

I met with Aunt Eunice to plan what we'd talk about. I looked through her scrapbooks. Aunt Eunice in middy blouse . . . her report card . . . a 1917 dance card "For Our Boys" . . . Aunt Eunice and Uncle Bob in front of The Golden Rule . . . Aunt Eunice as president of the town library. On the wall, I noticed a faded picture of a picnic scene in which she wore a small gold ruler pin. I called her sister for details.

As for the interview, it was a result of team research. My nephew looked up national and local events in her lifetime—the Depression, the Dust Bowl days, Prohibition, the wars—and listed Presidents from Teddy Roosevelt on. (People often remember events by who was President.) Samuel Eliot

Morison's *The Oxford History of the American People* and *The Encyclopedia of American Facts and Dates* are a mine of information.

My brother added other possible topics: How were family holidays celebrated? Did her brothers follow their father's occupation? Could daughters work? What kind of houses had she lived in? He wrote for New York census information.

I made a general outline of what we would cover over the course of the interviews, plus an outline of the first session. We planned to start at the beginning of her life, since she like most people, tended to think chronologically. I sent her a copy of the outline, asking her to refresh her memory. I also sent copies to my nephew and brother. Professional oral historians recommend that only one person interview but I find this group approach works fine. Besides the more interviewers the more help with research—only make sure one person "referees" the questions.

We agreed to meet at her house from 9:30 to 11:00. The morning is usually better for older people, and an hour and a half is not long enough to be wearisome. Sometimes we sit around a dining table and the clink of cups on tape gives a homey feeling, but that day we chose the living room, Aunt Eunice in her comfortable chair, the mike on a table between us, the recorder on the floor.

I saved space at the beginning of the tape to add a formal introduction after the interview so that it wouldn't freeze the warm mood I wanted to develop. We chatted about small things to make us feel at ease, then I tested the tape and told Aunt Eunice we'd write down names she mentioned so we could check spelling.

We went from general to specific questions, from the overall picture—"What kind of family life did you have?" to the details—"You had two brothers and two sisters. Where did you fit in the line-up?" We tried to start questions with the "who, what, where, why, when" of reporters, so we'd bypass yes and no answers.

We followed the outline but didn't get hung up on it. If we had, we'd have missed the lovely story about her older brother going to San Francisco after the earthquake in 1906. He hired a horse and rode through the streets wearing a sandwich board that announced he was looking for his brother. Without anecdotes, history, even a family's, is flat.

Aunt Eunice rolled along, pointing to pictures in her album; how she had been class president—of a half-row of students . . . how she loved Horatio Alger books and sledding in New York in 1916. (continued on page 66)

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EXPANDABLE PARTY

continued from page 35

Shrimp Seviche
Cold Mussel Soup
Broiled Chicken Diabie
Hot Baked Ham or Individual Slices
Green Rice
Baked Cauliflower in Lemon Cream
Salad

Pecan Pie with Coffee Whipped Cream
THE COOK'S COUNSEL: *Shrimp Seviche*, made without a passing glance at the kitchen stove, is an unusual, spicy hors d'oeuvre whose chief ingredients simply "cook" in a citrus marinade for twelve hours before serving. No work and nary a calorie that might just compensate for the palpable pecan pie—which has hundreds! *Cold Mussel Soup* is best made at least a day in advance, and seems to improve with age. The creamy elixir may be eaten cold or hot—and is based on an aromatic broth of white wine and herbs that the lucky bivalves steam in. The actual mussels are not in the soup but go on ice, as it were, for another party appearance later on. *Baked Ham* is usually baked ham. Period. The glaze is the big, big difference here: Chinese duck sauce and mashed garlic, anointing the hock with a most unusual flavor. If you're carving up individual slices, sauce and broil them at the last minute—but in a serving dish that can make its way to the table. *Chicken Diabie* is finger-sized chicken pieces, prebroiled—then deviled with a mix of mustardy herbed bread crumbs and tossed back in the broiler for another conflagration. Delicious! But equally delectable served at room temperature—with less frenzy for the cook. *Green Rice* merely adds blended herbs to that cooked comestible—and hots it up again. The moon may not be made of cream cheese but *Lemon Cauliflower* is. All velvety texture and a slightly tart taste give an old standby new life; happily, it can also be assembled in advance. *Pecan Pie* is best made the day before; the sweet cream whipped while the juleps are passed. Since the pie is sweet, the topping need not be. I like to add a scant spoonful of instant coffee (and no sugar at all) before the bubbles form—but let your own conscience be its sweet guide here.

ALL-DAY OPEN HOUSE

For an open house, the same basic ingredients take on another personality. An "open house" can be an all-day affair while a "bash" is a night-to-morn one.

This holiday collation is planned to keep an open house going for a minimum of five hours.

Crudités with Tapenade
Cold Baked Ham
Shrimp, Mussel and Rice Salad
Broiled Lemon Chicken
Mold of Tamar
Wheel of Cheese
Butter Pecan Bars

THE COOK'S COUNSEL: *Crudités* is a French idiom for every fresh vegetable you can find, whittled into bite

sizes and served absolutely raw—with a good sauce accompaniment for "le dunk." The *Tapenade* here was snatched from a pernicious Provence innkeeper, who had no idea how much mileage I would pace from her simple mix. By mischance, it has fed movie stars, Madison Avenue moguls and other migratory Hamptonites seeking the once and future dip. The *Shrimp, Mussel and Rice Salad*, on the other hand, is of my very own devise. Best assembled some hours before it is served, the commingling in vinaigrette fuses all disparate tastes into one. A party-wise chicken is always broiled the night before the event—and covered with foil wraps; not refrigerated. If your *Broiled Lemon Chicken* seems on the dry side—a freshet of lemon juice just before the buffet can be salutary. The *Mold of Tamar* tastes spectacular spread on bread. It can be prepared days or even weeks beforehand because it freezes well. *Butter Pecan Bars* are definitely a sweet-tooth concession but they do hold up the flagging moral fiber of a party.

BASH BUFFET FOR 24

This Bash Buffet is a crowd pleaser that needs only the proper throng. It serves 24 or more for New Year's Eve or any other celebration you happen to have at hand.

Punch Bowl of Vodka Gazpacho
Cold Mussels with Green and Red Tapenade
New Orleans Jambalaya
Cold Cauliflower and Cheese Salad
French Bread Spread with Black Olive Butter
Green Salad
Pecan Tartlets

THE COOK'S COUNSEL: More guests here but less work. You might hold back a batch of the fiery *Gazpacho* without vodka, but don't be worried about imbibing yourself as there is precious little kitchenly concern required with this meal. When your guests arrive, the white wine is chilling, the red wine is breathing and the mussels are making a memorable marriage with the aforementioned *Tapenade*. *Jambalaya* (chicken, ham and shrimp—out of a treasured New Orleans recipe book) was assembled hours ago and merely awaits the hot oven. For this I suggest a glass casserole that can come to the table later, undisguised. *Cold Cauliflower* has been nuzzling the matchsticks of Cheddar, in the refrigerator since early afternoon, but you might want to poke a few slivers into the salad for garnish just before the showdown at the table. The French breads were merely slashed and sloshed with the same *Tamar* (olive butter) that graced the open house . . . now tied up like last-minute presents. A fast bit of knife-work at the table and the hungry diners do the rest. *Pecan Tartlets* are the exact same pie we agonized over in its first incantation but for sanity, properly measured out to bite sizes.

The parties have expanded—so has my waistline! But, I taste while I cook. You be more careful.

SHRIMP SEVICHE

1 pound raw shrimp, cleaned
1 cup fresh lime juice
¼ cup chopped shallots
1 clove garlic, finely minced
¼ cup chopped parsley
¼ cup peeled and seeded tomatoes, cut into strips
3 tablespoons finely chopped green chili peppers
1½ teaspoons salt
1 teaspoon freshly ground pepper
Good dash of Tabasco sauce
¼ cup chopped cilantro (fresh coriander)
½ cup olive oil
Chopped parsley for garnish
1. Combine ingredients in order listed. Cover and refrigerate for at least 12 hours. Garnish with chopped parsley before serving.

COLD MUSSEL SOUP

2 pounds mussels
2 teaspoons cornstarch
2 shallots, coarsely chopped
2 small onions, quartered
2 sprigs of parsley
Salt and freshly ground black pepper
Pinch of cayenne pepper
1 cup dry white wine
2 tablespoons butter
½ bay leaf
½ teaspoon thyme
2 cups heavy cream
1 egg yolk, lightly beaten
Chopped chives or scallion ends for garnish
1. Scrub mussels, removing "beards" and any sand. Place in a large pot. Cover with water and stir in the cornstarch. Let stand for 20 minutes. Drain and rinse thoroughly. (This step cleans the mussels' alimentary canals, too.)
2. In a large kettle, combine mussels with all ingredients except cream and egg yolk. Cover, bring to a boil, and simmer 10 minutes or until mussels open.
3. Strain the liquid through a fine sieve and bring to a boil again. Add the cream, return to boil, then remove from heat. Whisk in the egg yolk and return to low heat, stirring, until slightly thickened. Do not boil. Serve hot or cold, garnished with chopped chives or scallion ends.

Note: For 25, use 8 to 10 pounds of mussels. Increase the liquid to 2 bottles of white wine. Excess stock may be stored or frozen.

BROILED CHICKEN DIABIE

2 broiling chickens, cut into pieces
6 tablespoons butter, melted
2 tablespoons good olive oil
Salt and pepper to taste
6 tablespoons Dijon mustard
3 large shallots, minced
½ teaspoon thyme or basil
Pinch of cayenne pepper
4 cups white bread crumbs
1. Brush the chicken with butter and oil. Place under hot broiler, about 6 inches away, and do 10 minutes on each side, basting often. Season.

(continued on page 60)

MOKE SIGNALS

Smoke detectors provide an early warning system to protect your home from fire.

Where there's fire, there's smoke, and hopefully a smoke detector on guard. Studies show that most fire deaths and injuries result from inhalation of smoke and toxic gases, rather than burns. Smoke detectors, which are designed to respond at the first signs of smoke in the air, act as an early warning system.

Major housewares manufacturers—among them Sunbeam, Gillette, E., Honeywell, Teledyne Water Pik, Wittway, Norelco—have put nearly two dozen smoke detectors on the market. A big advantage of smoke detectors is that they're inexpensive. While a complete fire detection system can run between \$700 and \$2,000, an individual smoke detector—you need one in the hallway outside each bedroom wing of the house—is \$40-\$90.

There are two types of detectors, photoelectric, which run on household current and work on a circuit-breaking principle, and ionization, which run on either batteries or household current and work by "monitoring" the air for combustion particles. Here are a few guidelines for purchasing and installing a smoke detector in your home:

- Be sure the device has been approved by Underwriters Laboratory or some other national testing service.
- Power should be sufficient to operate the alarm continuously for at least four minutes.
- Alarm should be clearly audible in all bedrooms with the doors closed, over background noise.
- Position plug-in detectors so that it is difficult to unplug or switch them off accidentally.
- If smoke detectors are battery operated, check batteries periodically. Many units run on both household current and batteries for double protection in case of power failure.
- Follow instructions in the owner's manual to check smoke detectors for malfunction and to prevent false alarms. In addition, detectors should be serviced professionally once a year.

For more information on smoke detectors: write to the Office of Information Services, Commerce Department, Washington, D.C. 20230. The National Fire Protection Association has a \$2 booklet, "Household Fire Warning Equipment." Write: N.F.P.A., 470 Atlantic Ave., Boston, Mass. 02210.

—Ann Scharffenberger

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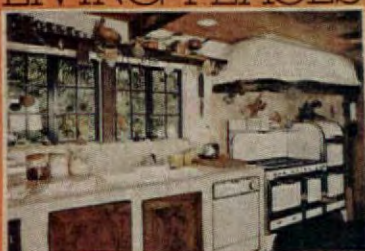
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EXPANDABLE PARTY

continued from page 58

2. Blend the mustard, shallots, herbs and cayenne. Slowly whisk in half the basting fat until thick and creamy. Spread over the chicken and roll in the bread crumbs. Broil again for about 10 minutes on each side, basting every 5 minutes. Chicken is done when brown and crispy and the juices run yellow.

BAKED HAM

10- 12-pound boneless smoked ham
Whole cloves

4 tablespoons Dijon mustard

1 clove garlic, mashed

¼ cup Chinese duck sauce

Dash of orange juice

½ cup light brown sugar

1. Score the top of the ham and stud with cloves. Combine mustard, garlic and duck sauce with enough orange juice to make a syrupy mixture. Spread evenly over top and sides of ham. Sprinkle the surface with the brown sugar and bake for about 1 hour at 400°.

For baked ham slices: Cut slices ½ inch thick. Coat with ham glaze and sprinkle with brown sugar. Place under a broiler until sizzling.

GREEN RICE

1½ cups rice

3 tablespoons butter, melted

½ cup roughly chopped parsley

60

¼ cup chicken broth
Salt and pepper to taste

1. Follow a standard recipe for rice. While cooked rice is steaming, place melted butter, parsley and chicken broth in a blender jar. Blend until smooth.

2. In a casserole, toss cooked rice with green mixture until the rice turns color. Season and keep warm in a medium oven until serving.

CAULIFLOWER IN LEMON CREAM

1 medium-size cauliflower, cut into flowerets

Salt

2 tablespoons butter

1 package cream cheese,
8 ounces

¼ cup heavy cream

1 packet bouillon powder

¼ cup lemon juice

¼ cup grated Parmesan
cheese

Fresh black pepper

Grated rind of 1 lemon

1. Bring 5 quarts of salted water to a boil. Add cauliflower; cook 2 to 3 minutes. Drain under cold running water till cool. Drain again.

2. Melt butter in a saucepan. Add cream cheese and whisk till smooth. Thin with cream. Add bouillon powder and lemon juice. Pour over cooked cauliflower.

3. Place in a baking dish. Dust with cheese, fresh pepper and lemon rind. Bake 25 minutes in 350° oven or until bubbly.

PECAN PIE

10- 11-inch prebaked pastry shell
3 eggs

2 tablespoons butter, melted

2 tablespoons flour

½ teaspoon vanilla extract

⅛ teaspoon salt

½ cup sugar

1½ cups dark corn syrup

1½ cups broken pecan halves

½ cup halved pecans

Sweetened whipped cream (optional,
1 teaspoon instant coffee)

1. Lightly beat eggs and blend in all the ingredients except the nuts. Sprinkle broken pecans over the bottom of the shell and pour over mixture. Cover surface with rings of pecan halves.

2. Bake in a preheated 425° oven for 10 minutes. Reduce heat to 325° and bake 40 minutes more. Serve with whipped cream.

Note: For 25 pecan tartlets, double the recipe. Make shells in small aluminum-foil tart pans or muffin tins.

GREEN TAPENADE

1 can flat anchovy fillets, 2 ounces
(plus the oil in the can)

2 teaspoons capers

2-3 tablespoons good wine vinegar

2 tablespoons fresh chives or shallots,
finely chopped

¼ cup chopped parsley

Good grind of fresh pepper

1½ cups mayonnaise

Watercress leaves for garnish

(continued on page 64)

AMERICAN HOME, DECEMBER 1976

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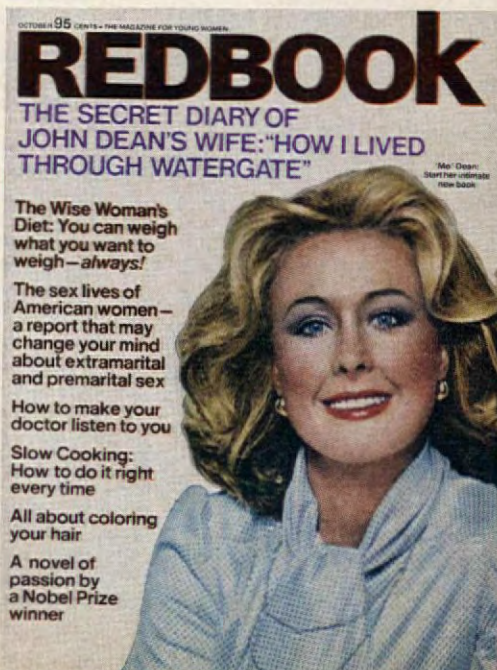
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EXPANDABLE PARTY

continued from page 60

1. In a blender, blend all ingredients except mayonnaise and watercress for about 3 minutes at high speed. (Add a small amount of oil if blender gets stuck.)
2. Whisk this mixture into the mayonnaise until smooth. Chill and serve decorated with watercress leaves.

RED TAPENADE

- 1 jar red caviar, 4 ounces
 - 1 can tuna fish, 7 ounces
 - 4 red bell (hot pickled) peppers
 - 1 large tomato, seeded and juiced, cut into quarters
 - 1 can pimientos, 4 ounces
 - 1 clove garlic
 - $\frac{1}{4}$ cup olive oil
 - 3-4 tablespoons mayonnaise
1. Place all ingredients except mayonnaise in a blender jar. Beat till smooth. Add mayonnaise to taste and stir well. Chill 3 hours before serving.

SHRIMP, MUSSEL AND RICE SALAD

- 6 cups cooked rice, cooled
 - 5 large shallots, minced
 - 1 cucumber, peeled and minced
 - 4 scallions (tops and bulbs), minced
 - $1\frac{1}{2}$ cups black olives, sliced
 - $1\frac{1}{2}$ cups radishes, sliced
 - 2 pounds cooked shrimp, halved
 - 2 pounds cooked mussels, removed from shells
 - $1\frac{1}{2}$ cups parsley, finely chopped
 - 2 tablespoons basil, finely chopped
 - 2 tablespoons tarragon, finely chopped
 - $1\frac{1}{2}$ cups vinaigrette dressing
 - Salt and black pepper
 - 1 pimiento cut into thin strips
- Peel of $\frac{1}{2}$ lemon, cut into very, very thin strips
1. In a large mixing bowl, gently toss all ingredients together except pimiento strips and lemon peel. Season to taste. Decorate with strips of pimiento and slivers of lemon peel.

BROILED LEMON CHICKEN

- 4 to 6 2- $2\frac{1}{2}$ -pound chickens, cut into pieces
 - 2 large cloves garlic, sliced
 - 4 large lemons
 - 3 large shallots, chopped fine
 - $\frac{1}{2}$ cup white wine or vermouth
 - Salt and fresh pepper
 - $\frac{1}{2}$ pound sweet butter
 - Chopped parsley for garnish
 - Lemon slices
1. Rub the chicken with garlic and lemon rind. Place in a large baking dish (two if needed) and sprinkle with the juice of the lemons, shallots, wine and lots of salt and pepper. Dot with $\frac{1}{4}$ pound butter and bake at 350° for 30 minutes, basting often.
 2. Turn chicken over, dot with remaining butter and cook 30 minutes longer. Continue to baste. Juices will run yellow when done.
 3. Broil quickly on both sides and remove to a serving platter. Serve hot or at room temperature garnished with parsley and slices of cut lemon.

MOLD OF TAMAR

- 1 can pitted black olives, 4 ounces, thoroughly drained
 - 1 large clove garlic
 - 2 shallots
 - 1 pound whipped sweet butter, at room temperature
 - Dash of Tabasco sauce
 - $\frac{1}{2}$ teaspoon lemon juice
 - $\frac{1}{2}$ teaspoon salt
 - Grind of fresh pepper
 - Stuffed green olives for garnish
1. Blend the olives, garlic and shallots in a blender. Scrape into a sieve and press out all liquid.
 2. Whip the butter and olive mixture together with the remaining ingredients except green olives. Press carefully, filling every space of a metal mold. Cover tightly with wax paper and aluminum foil. Chill overnight.
 3. Unmold just before serving by dipping the mold in boiling water for a few seconds. Invert on a serving dish and ring with green olives.

BUTTER PECAN BARS

- $\frac{1}{2}$ pound sweet butter
 - $2\frac{1}{2}$ cups all-purpose flour
 - 1 pound light brown sugar
 - 2 large eggs, beaten
 - 1 teaspoon vanilla extract
 - $1\frac{1}{2}$ teaspoons baking powder
 - Pinch of salt
 - 1 cup coarsely chopped pecans
1. Combine $\frac{1}{4}$ pound butter, $1\frac{1}{4}$ cups of flour and $\frac{1}{3}$ cup of sugar. Press the mixture on the bottom of a 9-by-13-inch pan. Bake at 350° for 15 minutes.
 2. In a saucepan, combine remaining sugar and butter. Cook over low heat until both are completely dissolved. Slowly stir this hot mixture into the beaten eggs. Then add the vanilla, remaining flour, baking powder, salt and pecans.
 3. Pour over the crust and bake for 25 minutes. Cool; cut into 36 bars.

VODKA GAZPACHO IN A PUNCH BOWL

- 4 cloves shallots, roughly cut
 - 3 large yellow onions, roughly cut
 - 4 cucumbers, pared and chopped
 - 10 tomatoes, quartered
 - 4 green peppers, seeded and chopped
 - 1 dozen eggs
 - Salt and pepper to taste
 - 1 teaspoon cayenne pepper
 - Good shake of Tabasco
 - $\frac{3}{4}$ cup Dessaux vinegar (adjust to taste)
 - $\frac{3}{4}$ cup good olive oil
 - $2\frac{1}{2}$ cups tomato juice
 - 1 pint good vodka
 - 2 limes, cut into thin slices
1. Roughly blend the ingredients (except limes) a few at a time in a blender. Add the eggs, one at a time. Transfer to a large punch bowl, add seasonings, mix well and taste. Chill. Just before serving, add the vodka and garnish with cut limes.

JAMBALAYA

- 8 pounds stewing chicken
 - $\frac{1}{2}$ -gallon can of chicken broth
 - 1 clove garlic
 - 2 large onions, stuck with 2 cloves each
 - 2 slices lemon
 - A few sprigs parsley
 - 8-10 peppercorns
 - Water to cover
 - 12 tablespoons sweet butter
 - 3 large yellow onions, chopped
 - 2 large green peppers, chopped
 - 3 cloves garlic, mashed
 - 4 slices of ham, $\frac{1}{2}$ inch thick each, cut into strips
 - $1\frac{1}{4}$ pounds chorizos (or Italian sausages), sliced
 - 2 large cans Italian plum tomatoes with juice, plus 2 fresh tomatoes, seeded and chopped
 - 3 cups raw white rice
 - 4 cups enriched chicken stock
 - 1 teaspoon thyme
 - 4 tablespoons chopped parsley
 - Salt and pepper to taste
 - 4 pounds raw shrimp, cleaned
 - Parsley for garnish
1. Place the chicken in a large pot with the broth, garlic, onions, lemon, parsley, peppercorns and enough water to cover. Simmer until barely cooked, about 1 hour. Cool the chicken and remove the meat in large pieces. Set aside. Return the bones and skin to the pot and reduce stock to 4 cups.
 2. Melt the butter in a large skillet. Add the onions, peppers and garlic. Cook slowly till tender. Add ham, chorizos and chicken pieces. Cook 5 minutes longer.
 3. Turn into a casserole, adding remaining ingredients, shrimp last. Toss lightly. Cover and bake in a 350° oven until rice is cooked, about $1\frac{1}{2}$ hours. Serve garnished with parsley.
- Note: If Jambalaya is too runny, remove the cover and allow the rice to absorb the excess liquid. If Jambalaya is too dry, add 2 tablespoons butter and hot chicken stock to thin.

COLD CAULIFLOWER AND CHEESE SALAD

- 6 heads cauliflower, cut into flowerets
 - 4 cups mayonnaise
 - $\frac{3}{4}$ cup dairy sour cream
 - 1 jar Dijon mustard 8 ounces
 - 2 medium-size yellow onions, minced
 - Salt and pepper to taste
 - $\frac{1}{2}$ pound sharp Cheddar cheese, cut into small strips
 - Fresh chopped parsley
1. Cook cauliflower in boiling salted water for about 4 minutes. Blanch in cold water. Drain.
 2. Whisk the mayonnaise, sour cream and mustard together until light and creamy. Add onion, salt and pepper and pour over the cauliflower, making sure each floweret is well coated.
 3. Lightly toss in the cheese, reserving some for the top. Place in a serving dish and insert pieces of cheese all over the top. Garnish with parsley. Serve chilled.

AMERICAN HOME, DECEMBER 1976

COOKING WONDERS WITH A WOK

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DOUBLE BLESSINGS

continued from page 47

The Hoovers tried to reach a compromise. Jo became involved in Bob's ministry by participating in counseling, preparing the church bulletin and Sunday-school curriculums. Bob in turn agreed to lighten her load of household chores.

Six months later, Bob had washed dishes twice and Jo was still turning out the bulletin. "It just wasn't working," she said, "so we sought counseling. It was obvious that I had to get out of the house. I considered returning to nursing, but I wasn't interested in working while a babysitter raised my children."

During the summer of 1971, the Hoovers visited some married friends in Boston who had become co-pastors working at part-time appointments. Inspired by their example, Jo and Bob approached their District Superintendent.

To their complete surprise, Dr. Hunt was immediately receptive to the idea, and Bishop Thomas, the authority with whom the final decision rested, concurred. The only snag came when the Hoovers approached the Dyke church council.

The council's initial resistance was more a result of doubts about Jo than objections to a woman. People thought she wasn't involved enough in the church.

Jo struggles with the painful memory. "Bob and I would do premarital counseling with a couple, and then I wouldn't attend the wedding. This would make people resentful. But every time I was out of the house, it meant paying for babysitters and taking time away from my children. Since I had already sacrificed to do the counseling, I felt I wasn't needed at weddings."

Bob takes her hand. "After everyone aired his feelings, people began to realize that Jo had made plenty of contributions, but they just weren't visible. Or typical."

When the church council inquired about the impact a joint appointment would have on the Hoover household, the couple explained that the burden on Bob would be lightened, Jo would feel more useful and the children would be able to see more of their father. The council voted to give it a try for a year.

The arrangement was a success and that year stretched into two.

When the Hoovers became co-pastors of the Grace and Salem United Methodist churches in Moravia, they received a warm welcome. (The Evangelical United Brethren and Methodist denominations merged on a national level in

1968, and the town found itself blessed with two United Methodist churches.) "Several people have expressed how much they've enjoyed having a woman giving the service," Jo says. "I think my being here eliminates ministerial stereotyping and makes us more approachable."

Each Sunday, the Hoover on duty delivers the sermon at one church, then walks a few blocks and delivers the same message at the other. Her approach tends to be more scholarly, his more folksy, so the congregation gets treated to a little variety. While one takes charge of the service, the other joins the family in the pew.

The ability to adjust counseling to the needs of the family, couple or individual is another positive aspect of a shared ministry. Initially, the Hoovers approach each situation as a unit and find most people very receptive to sharing with two concerned friends. However, they remain flexible if a church member relates better to one personality or sex than the other.

In terms of family life, the Hoovers find sharing one job a fulfilling arrangement. While one attends evening meetings at the church, the other stays home and parents the kids. If one has to satisfy an out-of-town commitment to the district conference, the other is off duty. "We try to base our schedules on 25 hours a week apiece," says Jo, "and to work when the kids are in school. If one of us is busy composing a sermon, the other takes care of calls on church members." Adds Bob, "If one of us feels like working and the other doesn't, there's the freedom to stay home. We're able to relieve stress and be sensitive to our needs."

How do the Hoovers handle feelings of professional competition? Bob reports that the first year of Jo's ministry, he did have to squelch the urge to direct. "But that's not a problem with us now," he says. "On a conference level, Jo does get a lot of the goodies, like exciting committee assignments, because there are so few women in the ministry. I have to remind myself of the reason, and not take it personally."

Both Bob and Jo have individual interests they hope to pursue eventually, but they balk at the idea of separate careers. "The problem with that," Bob chuckles, "is that I have absolutely no desire to work full time. Never understood the Protestant work ethic and never will. I like being an active parent, and I like spending time with my wife with the flashing eyes here."

Jo grins at his squeeze. "We're pretty settled all right. I'm happy with the way things are now." □

FAMILY MEMORIES

continued from page 56

As 11 o'clock neared, I looked for another break and signed off with, "I think that's enough for today. Let's continue another time." (Sometimes I say, "This concludes our interview with . . .") I left the recorder at the ready in case Aunt Eunice had a nice morsel after the "official" interview. "Did you know that your Great Uncle Harold had a first wife he met when he was grub-staking in Alaska?", she asked. I turned on the machine.

After the interview, Aunt Eunice corrected the spelling of names and places I'd written on the pad, and suggested topics for next time. We decided to drive to her old neighborhood and, if there was time, to visit the family burial plot.

At home, I added the introduction,

WHERE TO WRITE FOR FURTHER INFORMATION

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Social Welfare History Archives
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Minneapolis, Minnesota 55455

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Genealogical Sources Outside

National Archives #6

Oral history for Local Historical Societies by Willa K. Baum.

Available by sending \$3 to the Oral History Research Office, Butler Library, Columbia University, New York, N.Y. 10027.

including date and place, who was being interviewed and by whom. I labeled the tape and the box, indicated the narrator, the interviewers, the date, length of the interview and its number in the series. Later, I would file copies of Aunt Eunice's pictures and remembrances with it.

We interviewers always hold a post-mortem to improve our technique. Were there too many voices at one time? Did we string too many questions together? Were the questions too complicated? Was that my voice interrupting with a question? My nephew forgot to describe the dance card. What were some of our good questions? And the not-so-good? Did Aunt Eunice star? Or did we? "Good (continued on page 72)

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CRAFT INSTRUCTIONS

CROCHETED SNOWFLAKE RIBBON PLACE MAT INSTRUCTIONS

(Shown on page 42)

SIZE: Finished place mat measures 16" x 16" including edging.

MATERIALS:

- J. & P. Coats "Knit-Cro-Sheen," Art. A., #64, 100% mercerized cotton. For 1 place mat: 3 balls (250 yds. each) of #1-White*
- Wrights ribbon, 6 yards of 3/8" wide, #223-121, 100% nylon, color: Copen blue*
- Sewing thread to match ribbon
- Steel crochet hook #6 or size needed to obtain gauge

*For more information see Shopping Guide, page 70.

GAUGE: Each motif measures 1 1/2" square. Be sure to check your gauge before starting place mat. **NOTE:** Use 2 strands held together throughout. Wind single ball into 2 equal parts.

ABBREVIATIONS

ch.....	chain
sc.....	single crochet
dc.....	double crochet
sl st.....	slip stitch
sp.....	space
st(s).....	stitch(es)
rnd.....	round
beg.....	beginning

* Repeat whatever follows the * as indicated

() Do what is in parentheses the number of times specified

next ch. Ch 4, turn. ROWS 3-5: Repeat row 2. At end of last row, do not ch 4 and DO NOT TURN WORK. **NEXT RND:** Ch 1, make 2 sc in corner sp, *(sc in top of next row, sc in next sp) 3 times; sc in top of next row, make 3 sc in corner sp, (sc in next dc, sc in next sp) 3 times; sc in next dc, 3 sc in next corner. Repeat from * once, ending repeat with sc in last corner sp. Join with sl st to first sc. Break off and fasten. Mark last row for right side. With right side of motifs facing, following Diagram tack center sc of one corner to corresponding center sc of next corner. **FILL-IN MOTIF:** RND 1: Skip first free sc in any corner following joining, attach double strand to next sc, ch 1, sc in same sc, * ch 5, skip next 5 sc, sc in next sc, ch 3, skip next sc on same motif, skip joining and following sc on next motif, sc in next sc. Repeat from * 3 more times, ending last repeat with sl st in first sc. RND 2: In next ch-5 loop make 4 sc, ch 3, sl st in last sc made for picot, then make 3 sc in same ch-5 loop, in next ch-3 loop make 3 sc. Repeat from * 3 more times. Join to first sc. Break off and fasten. Make a Fill-In Motif in each space in same way. **OUTER EDGING:** RND 1: With right side of mat facing, working along any side, attach double strand to first sc following an outer corner group of a corner motif, ch 1, sc in same sc, *(ch 5, skip next 5 sc, sc in next sc, ch 3, skip next sc the joining between motifs and following sc—inner corner; sc in next sc, ch 5, skip next 5 sc, sc in next sc, ch 2, skip next sc, sc in center sc of corner, ch 2, skip next sc, sc in next sc) 6 times; ch 5, skip next 5 sc, sc in next sc, ch 2, skip next

loop make 4 sc, picot and 3 sc; make 2 sc in next ch-2 loop, in next sc make sc, ch 3, sl st in last sc made; 2 sc in next ch-2 loop) 6 times; in next ch-5 loop make 4 sc, picot and 3 sc; 2 sc in next ch-2 loop, in next sc make sc, ch 3, sl st in last sc made; 2 sc in next ch-2 loop. Repeat from * around. Join to first sc. Break off and fasten. Block to measurements. Cut ribbon into 12 lengths each 1" longer than place mat. Weave ribbon through sps between motifs as pictured. Tack ends of ribbon on wrong side of mat.

FROSTY LACE PILLOW INSTRUCTIONS (Shown on pages 42 and 45)

SIZE: 8" PILLOW

MATERIALS:

- 2 3/4 yards of 5" wide white lace, by Emil Katz & Co., #LA1028/8305, 56% acetate/44% nylon*
- 1/4 yard of 45" wide lightweight cotton broadcloth or batiste
- 8" pillow form
- 7" zipper
- white thread

*For more information see Shopping Guide, page 70.

TO MAKE: Cut two 9" squares of fabric. To make a guideline for placement of lace, baste 1 1/4" in from raw edges of one 9" square (pillow front), forming a 6 1/2" square. Cut a 27" length of lace for the pillow front. Beginning at one corner, pin lace along basting guidelines. Miter corners. Tuck original end of lace inside last mitered corner. Machine stitch along outside edge of lace, inside edge and diagonals formed by mitered corners. To finish pillow see "Basic Pillow Construction" below.

SIZE: 16" PILLOW

MATERIALS:

- 1/2 yard of 58-60" extra-wide white lace by Emil Katz & Co. #LA2019, 80% cotton/20% polyester*
- 4 1/2 yards of 2 1/2" wide white lace by Emil Katz & Co., #5710/1, 100% polyester*
- 1/2 yard of 45" wide lightweight cotton broadcloth or batiste
- 16" pillow form
- 14" zipper
- white thread

*For more information see Shopping Guide, page 70.

TO MAKE: Cut two 17" squares of fabric. Cut a 17" square of extra-wide lace and pin wrong side of lace to right side of one square of fabric (pillow front). Baste a center line across this square in both directions. Cut two 17" long strips of narrow lace. Pin to square, lining up center of narrow lace to center basted lines on square. Stitch along edges of lace. To finish pillow see "Basic Pillow Construction," page 70.

SIZE: 15" PILLOW (Shown on page 45)

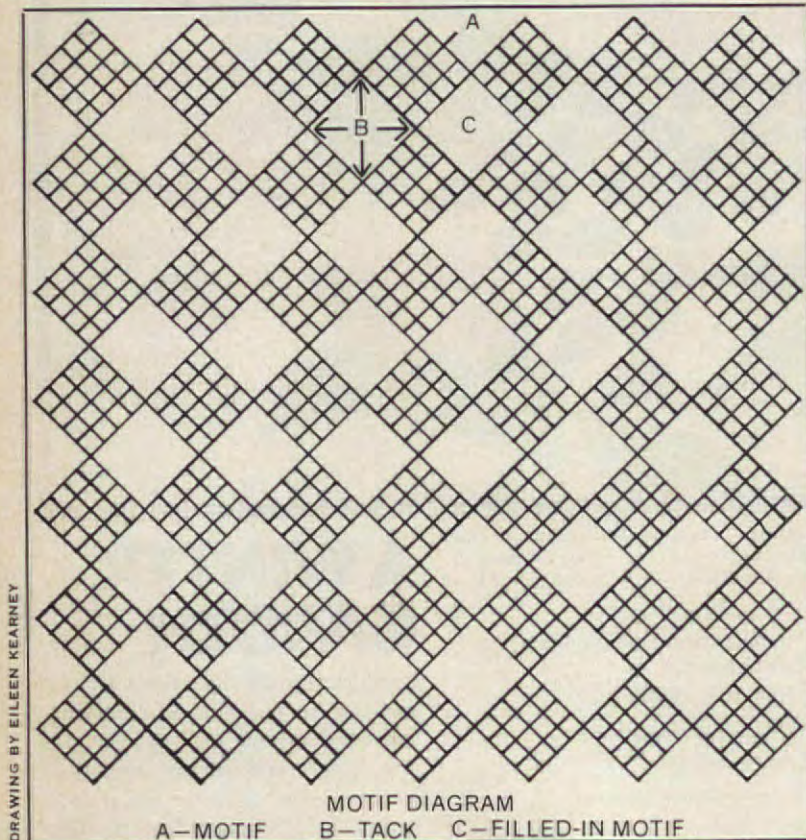
MATERIALS:

- 1 yard of 5 1/8" wide white lace by Wrights, #181-6090, 100% nylon*
- 1 yard of 45" wide lightweight cotton broadcloth or batiste
- 15" pillow form
- 14" zipper
- white thread

*For more information see Shopping Guide, page 70.

TO MAKE: Cut two 16" squares of fabric. Cut three strips of fabric (5 1/2" x 43" each) for ruffle edging. With right sides together, stitch ruffles together end to end to form one continuous ruffle. Press seams open. Fold ruffle in half with wrong sides together; press. Sew a row of gathering stitches through both thicknesses 1/4" from raw edges. To appliqué front: Baste a center line across one square of fabric (pillow front). Cut

(continued on page 70)



MOTIF DIAGRAM

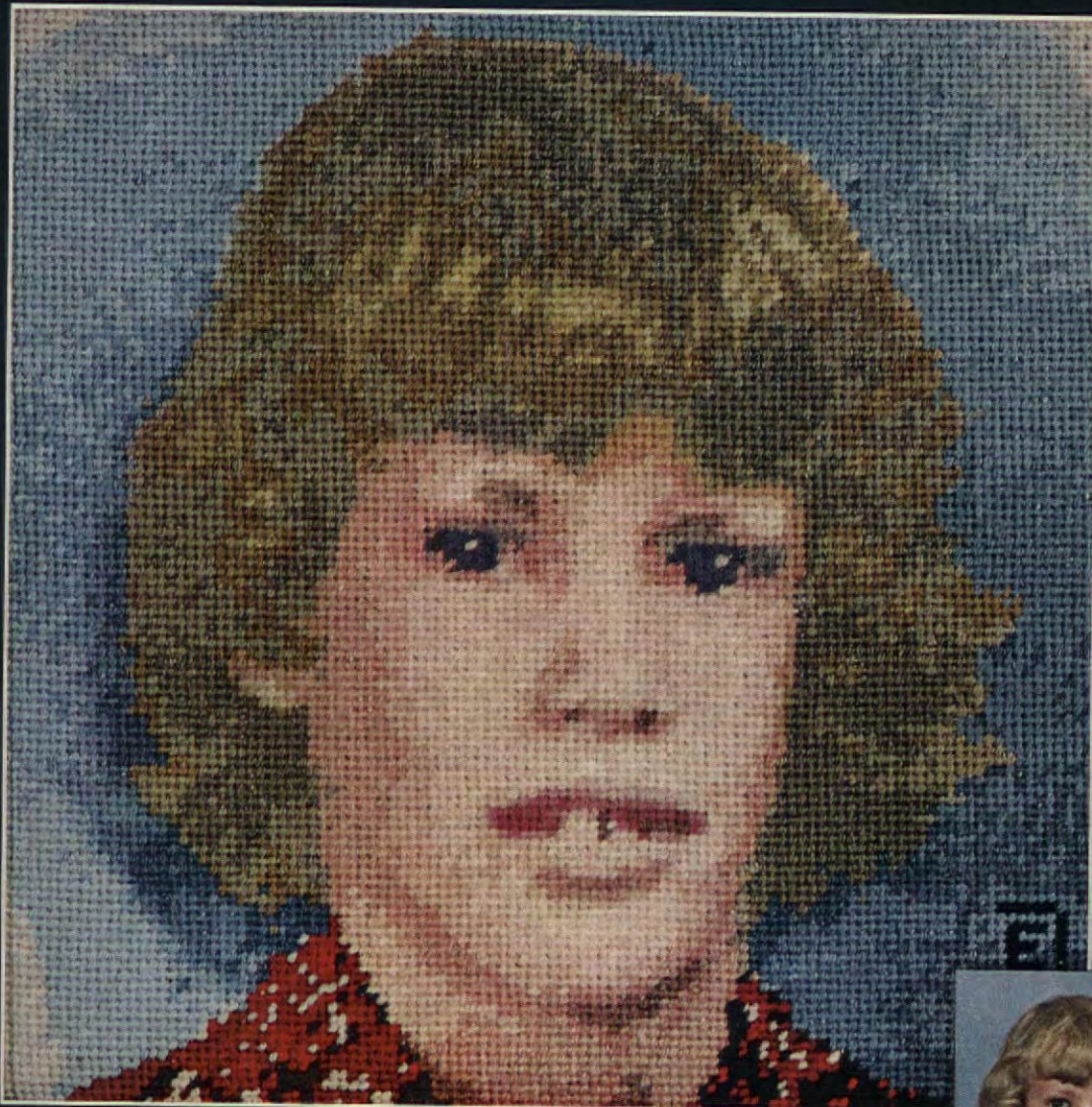
A—MOTIF B—TACK C—FILLED-IN MOTIF

TO MAKE: MOTIF (make 49): With 2 strands held together, ch 14. ROW 1: Dc in 6th ch from hook, (ch 1, skip next ch, dc in next ch) 4 times-5 sps, counting first sp formed by starting chain. Ch 4, turn. ROW 2: (Dc in next dc, ch 1) 4 times; skip next ch, dc in

sc, sc in corner sc, ch 2, skip next sc, sc in next sc. Repeat from * around. End last repeat with sl st in first sc. RND 2: *(In next ch-5 loop make 4 sc, ch 3, sl st in last sc made for picot; then make 3 sc in same ch-5 loop, in next ch-3 loop make 3 sc, in next ch-5

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CRAFT INSTRUCTIONS

continued from page 68

lace strip into two 1/2-yard lengths. Pin smaller scalloped edge of lace pieces 1/8" from each side of center basted line. Machine stitch a straight line along tiny scallops. Machine stitch larger scalloped edge of lace by following edge of scallops. To finish pillow see "Basic Pillow Construction," below.

BASIC PILLOW CONSTRUCTION (use for all three pillows)

Cut fabric and lace and construct decorative pillow fronts according to individual pillow directions above. For lace ruffle (8" & 16") pillows only: Sew ends of lace ruffle lengths, right sides together, end to end to form one continuous ruffle. Sew a line of gathering stitches 1/4" in from one edge of lace. For all pillows: Gather ruffle to evenly fit outside edge of fabric front. Pin ruffle to fabric front, right sides together, placing gathering line of ruffle on 1/2" seam line of fabric. Sew. Pin back piece to the front, right sides together. Make sure the ruffle is tucked in between the front and back of the pillow. Stitch around three sides and 1/2" on each end of the fourth side, being careful not to catch ruffle. Trim corners. Turn. Baste zipper in pillow opening. Sew along both sides and ends of zipper.

LACE-TRIMMED PILLOW SLIP SKIRT INSTRUCTIONS

(Shown on page 47)

MATERIALS:

- 2 Wamsutta "Petticoat Lane" pillow-slips, 50% Fortrel polyester/50% cotton*
- 2 Wamsutta "L'Organdie" pillow slips, 100% cotton*
- 1 yard of 3/4" elastic
- white thread

* For more information see Shopping Guide.

TO MAKE: Open top and side seams of the 4 pillow slips and iron flat. Determine finished skirt length. Add 1 1/4" for casing and measure total length up from hem of 2 matching pillow slips designated for bottom tier of skirt. Cut second set of matching pillow slips the length of first set, minus width of lace of the first set. This forms the upper tier. With right sides together, pin and sew side seams of matching pillow slips. Place bottom tier underneath the upper tier, so that the wrong side of upper tier is against the right side of bottom tier. Pin raw edge of upper tier to raw edge of bottom tier. To make casing for elastic, measure 1 1/4" from top; turn in and press. Stitch along fold line. Turn in raw edge 1/4" and stitch to garment, leaving a 2" opening for elastic. Cut length of elastic equal to waist measurement. Secure 1 end with a safety pin to the garment at opening. With another safety pin attached to opposite end of elastic, pull through casing being careful not to twist it. Remove safety pins;

lap ends 1/2" and stitch securely. Stitch opening closed at edge of casing.

SHOPPING GUIDE

Merchandise listed is available in leading department and specialty stores. Items not included may be privately owned, custom-made 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 purchasing information on merchandise listed, write to manufacturer or store (complete address is provided in Shopping Guide Address Directory below). When writing, include date 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. All manufacturers or shops listed will refund the cost of an item (unless monogrammed) only if it is returned within two weeks of receipt and in good condition.

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- Continental Felt Co., Dept. AH-12, 22 West 15th St., New York, N.Y. 10011
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- Domus, Dept. AH-12, Water Tower Place, 835 N. Michigan Ave., Chicago, Ill. 60611
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- Emil Katz & Co., Dept. AH-12, 21 West 38th St., New York, N.Y. 10018
- Jack Lenor Larsen, Inc., Dept. AH-12, 232 East 59th St., New York, N.Y. 10022
- Macy's "Cellar," Dept. 141/AH-12, Herald Square, New York, N.Y. 10001
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- Schmid Bros., Inc., Dept. AH-12, 55 Pacella Park Drive, Randolph, Mass. 02368
- Wamsutta, Dept. AH-12, 111 West 40th St., New York, N.Y. 10018
- Wm. E. Wright Co., Dept. AH-12, West Warren, Mass. 01092

CHRISTMAS TO GIVE

All sources in New York City unless otherwise noted.

Pages 36-37: Moss and lichen wreath, 138-C, by Ron Morgan at Faroy Sales Co.; cookie ornaments, sugar and ginger stars and scones, Country Host; threads to hang ornaments, Cotton Perle 3—Ecru, D.M.C. Corp., 107 Trumbull Street, Elizabeth, N.J. 07206; straw baskets, Azuma; open-topped crocks, Design Research.

CHRISTMAS TO KEEP

All sources in New York City unless otherwise noted.

Pages 38-39: Fabrics to wrap gifts: Williamsburg Floral Stripe 154290 in Willow Green, \$12 per yard; Joie de Vivre 67782 in Claret, \$10 per yard; Liner Stripe 177142 in Old Red, \$8.50 per yard; Liner Stripe 64011 in Forest Green, \$8.50 per yard, all by Schumacher. Dundee Fruitcake, Country Host; pewter salad forks, Old Annapolis 7810004, pewter dessert spoons, Old Annapolis 7810006, both by Kirk & Son, 2400 Kirk Avenue, Baltimore, Md. 21218; Clarets, Wellington 3114500, Holmegaard of Copenhagen; silver ornaments: Spoon rings in Betsey Patterson Plain, Homewood, Lady Claire, Stieff Co., Wyman Park Drive, Baltimore, Md. 21211; coin silver spoons, mustard spoons, souvenir spoons, all by Vito Giallo Antiques; embossed creamers, demitasse spoons, S. Wyler, Inc.; Victorian ornaments, Jenny B. Goode; pewter candlesticks, 92-475-9, 45-M2, 77-E76, Georg Jensen; silver candlestick, Williamsburg CW-87, Stieff Co., Wyman Park Drive, Baltimore, Md. 21211. Threads to hang ornaments, Cotton Perle 3-3345 Olive and 815 Claret, D.M.C. Corp., 107 Trumbull Street, Elizabeth, N.J. 07206.

WHITE CHRISTMAS

Pages 42 & 45: Instructions are on page 68 for white place mat to crochet in J.&P. Coats "Knit-Cro-Sheen" 100% cotton crochet & knitting thread, 250 yd. ball, 69¢. Woven through place mat is Wrights 3/8"-wide pale blue satin ribbon, #223-121, 100% nylon; color: copen blue, 25¢/yd. Shown on place mat in foreground, hand-painted English bone china miniature "Parasol House"; approximately 5" long x 4" high, \$70. In background: Hand-painted English bone china miniature "Master's House"; approximately 3 3/4" high x 4" long, \$70; both by Coalport. The large pillow on the left is trimmed with two white laces: #LA2019, 80% cotton/20% polyester, 58-60" wide, \$5.98/yd. and #5710/1, 100% polyester, 2 1/2" wide, 98¢/yd. The smaller pillow is made with white lace, #LA1028/8305, 56% acetate/44% nylon, 5" wide, 98¢/yd. All laces by Emil Katz & Co. The pillow on page 45 is trimmed with Wrights' white lace, #181-6090, 100% nylon, 5 1/8" wide, \$1.30/yd. Make white felt 3-dimensional Christmas tree ornaments from Butterick Pattern #5093, \$1.50. Included in the package are instructions and patterns for making 11 different tree ornaments. To order Butterick Patterns by mail, send check or money order, size and pattern number(s) to: Butterick Fashion Mkt. Co., P.O. Box 549, Altoona, Pa. 16603. In Canada: Butterick Fashion Mkt. Co., P.O. Box 4001, Terminal A, Toronto 1, Ont., Canada M5W-1H9. Please add 15¢ postage and handling for each pattern ordered. Pennsylvania residents, please add sales tax. Tree and star ornaments shown here are made in white felt, #66, 72" wide, 50% wool/50% rayon, \$4.50/yd., from Continental Felt Co. Approximately 1/4 yd. of felt is needed to make 11 ornaments. White oval seashell shape ceramic tureen, #340-004, \$45, by Schmid Bros., Inc. The 3-qt. tureen comes with cover, 12" x 14" tray and 10 1/2" ladle. Write to Schmid Bros. for closest store. All items shown on these pages are on "Star-dust" 100% PVC plastic woven fabric, 48" wide, color: crystal, \$11.25/yd. Fabric is soil-, sun- and flame-resistant. Scenic fabric in the background is "Pastorale Sheer," 71% polyester/29% cotton, 118" wide, color: (continued on page 72)

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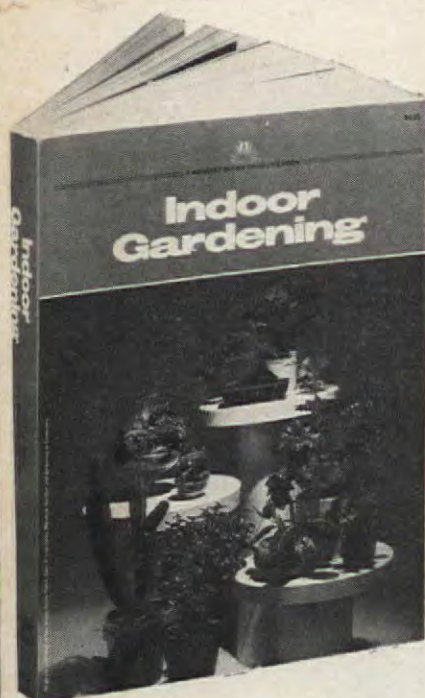
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SHOPPING GUIDE

continued from page 70

or: peachtree, \$42.75/yd. Both fabrics are by Jack Lenor Larsen, Inc., available through decorators and architects only.

Page 47: Instructions are on page 70 for lace-trimmed pillow-slip skirt. Pillow-slip skirt used 2 different white pillow slips (4 pillow slips, 2 of each style, were used to make 1 skirt) from Wamsutta: "Petticoat Lane", no-iron Ultracale, 50% Fortrel polyester/50% cotton, 42" x 36" (before hemming), about \$7.50 for a package of two, and "L'Organdie," Supercal 100% cotton, 42" x 34" (before hemming), about \$9.50 for a package of two.

Pages 46-47: Left, from the "Ultima Thule" hand-blown glass collection: 18 oz. carafe, #2532-050, \$18; slender 6 oz. glass, #2032-018, \$6; the 5½ oz. cocktail glass, #2032-016, \$6. Hand-blown glass "Festivo" candlesticks, shown in two sizes: #2665-120, 4¾" high, \$15 each, and #2665-180, 7¼" high, \$20 each. All by iittala USA. Next to glasses is a "Facette" 13 oz. glass, handmade in France of full lead crystal, \$8.50, by Dansk International Designs, Ltd. Behind glasses: A large flat pressed glass "Kastehelmi" 12½" diameter plate, #266-315-00, \$17. Under glass basket: "Kastehelmi" 10½" diameter plate, #266-260-00, \$9; hand-blown glass basket, "Sargasso," #903-185-00, 60 oz., \$60. All by Arabia. *In glass basket and also hanging are hand-blown glass teardrops filled with water: Large, 3" round drops, #602/50, \$3.75 each; small, 2" round drops, #602/30, \$2.50 each. *Also hanging is a hand-blown glass icicle, #604-L, \$2.75 each. All are designed by Roberto Niederer for George Caspari Designs, Inc., available at Design Research. Note: Because these glass items are extremely fragile, a \$2 charge per package for insured postage and handling is necessary. *Background fabric: "Intair Birds," 65% polyester/35% cotton, 65" wide, white pigment print on sheer fabric, available in white-on-white only, by International Printworks, \$21/yd. postpaid from Fabrications. Minimum order of 1 yard.

Pages 48-49: Left, plastic chairs to stack, #290, made of polyamid nylon reinforced with glass fiber, \$89, by Cado. For store nearest you, write to Cado. Shown stacked in the center back: Three casserole dishes, made of porcelainized enamel on cast iron. Smallest dish, #D-1 (1½ qt), \$25; middle-size dish, #D-3 (5 qt), \$49; and largest dish, #D-4 (7 qt), \$59. All made in Denmark for Copco. Stacked directly next to the casserole dishes is "Bauhaus" stoneware dinnerware by Trend Pacific, Inc. A 5-piece place setting includes: 10½" dinner plate, 7½" salad plate, 10 oz. soup bowl and 8 oz. cup with saucer, \$17.50/set. Also shown: 9" luncheon plate, \$6; 1-qt bowl, \$5; 2-qt bowl, \$8 and 3-qt bowl, \$13. Plates can be placed on top of bowls to create covered casserole dishes. All are available at "The Cellar," Macy's New York. In front of the "Bauhaus" dinnerware are stoneware bowls, plates, platter and flatware by Boda of Sweden: 10" dinner plate, #16109, \$9.50; 7¼" salad plate, #16101, \$7.25; 6½" bowl, #16121, \$20. Foreground: Oval stoneware platter, #16171, 13" long, \$33. Leaning on platter is a flatware set, #16159, also made of stoneware and stainless steel, \$40 for a set of knife, fork and spoon. Available at Domus; write for details.

Page 49: Plastic stacking trays, #620, \$11 each. On top of trays is white plastic canister set, #610, 4 graduated sizes (not all shown) with see-through windows, \$20/set. Foreground: Round molded plastic nutcracker, #420, \$6, made in Denmark. All by Copco. Also shown on trays is "Eclipse" electric lamp, #1935, 4¾" diameter X 7" high, rounded panel exposes or shades light bulb (bulb not included). Lamp is freestanding or

can be mounted on a wall, designed by Vico Magistrelli for Artemide, \$40(\$1). Foreground: "Noel" card, #1459, die-cut 4" panel design with moveable snowflake, 4" X 4" folded, 16" X 4" open. Card (no greeting) comes with blue envelope, was designed by Nicole Archer, \$12.50 (\$1) for package of 25. Both the lamp and Noel card are available to mail order from The Museum of Modern Art. The Museum must receive your order by December 8 for you to receive item(s) in time for Christmas. Flying high above: Ceramic hand-painted airplane teapot, approximately 8" long with a wing span of 7", holds 6 cups, \$48 (\$1.50) by Wings Over the World, available at Eclat. *Cloud print fabric is "Intair Sky," 100% cotton, 65" wide, silk-screen design, in blue/white only, by International Printworks, \$21/yd. postpaid from Fabrications. Minimum order of 1 yard.

FAMILY MEMORIES

continued from page 66

interviewers don't shine," says Dr. Willa Baum, "their interviews do."

A week later, I began to transcribe the tapes. Transcribing is a chore, since it takes from 3 to 12 hours of typing to an hour of recorded tape, but it's worth it. Longhand usually takes even more time and can be illegible. We don't transcribe verbatim; we leave out words that slow the story such as "how fascinating"; change "gracious me, yes," to "yes"; and tighten the flow carefully without changing the style. The final copy will have phrases turned into sentences, paragraphs where they seem logical, and descriptions like (laughter) or (sighs). Aunt Eunice will have made spelling corrections, changes or deletions and added information that hadn't come through clearly on the recorder. Then we'll save one copy for a family album we'll send to Aunt Eunice, send others to far-flung relatives, and perhaps offer the local historical society a copy. I never stop interviewing just because I'm behind in transcribing. Tapes are the prime target; transcripts secondary.

Professional oral history is a formal, methodological way of putting memoirs on tape. *Family* oral history is a casual but earnest offshoot, and can go in many directions. It can be a collection of anecdotes, certain events or special topics, particular episodes or even a mealtime with the recorder on!

It's been said each of us knows the names of two, maybe three generations before us. We can change that for upcoming generations. Instead of photographs of who-was-that? and memorabilia no one will remember, you can present your heirs with *The Family*, complete with its own voice, words and feelings. □

Nanette Scofield is currently writing a history of American women at work. This article came out of a family experience she wanted to share.

AMERICAN HOME, DECEMBER 1976

Time to make a clock



It takes just a few hours' work and no special tools. When completed, it's a handsome "heirloom" clock that's 4 by 7 inches and 10½ inches tall. Set it on your mantel, bookshelf, bureau, desk top or kitchen counter. Kit includes Westclox battery

movement, clock face printed on heavy board, hands, complete instructions and helpful diagrams—plus glue and all wood parts. Not included are the "C" battery you'll need or the glass cover that, though not essential, you might want.



Decorative and adaptable, the old-fashioned clock suits any style and setting. You can paint it the color of your choice (left) or stain it to resemble any wood finish. Wood parts come precut, ready for you to assemble and finish.

Ben Swedowsky

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Please make check or money order payable to A.H. Specialties—American Home Kits. Items shipped to Canada are subject to Canadian tariffs. Allow at least 4 weeks for delivery.

—Old-fashioned clock kit(s) @ \$18.98 plus \$1.50 post. & hdlg. ea.\$

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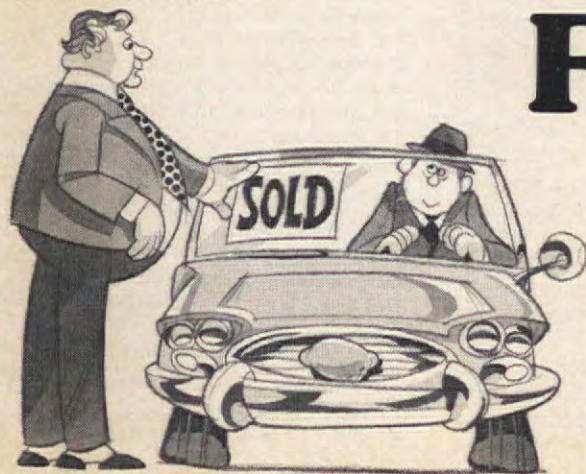
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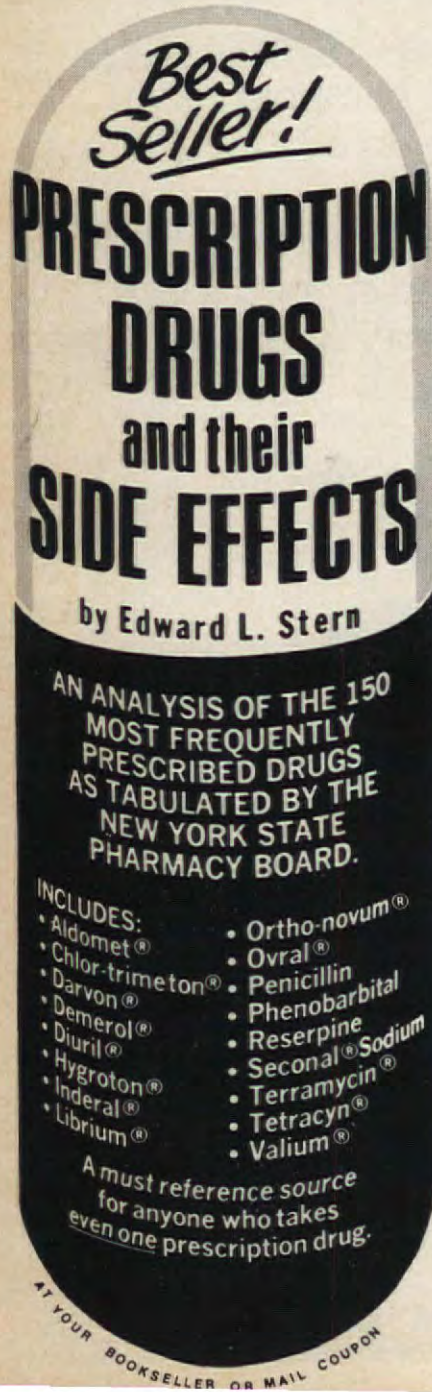
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MONEY BACK GUARANTEE



PEANUT POWER

Between childhood and weighty adulthood, the joys of peanut butter get lost. Now, thanks to politics, it's no longer for kids only.

1977 may be remembered as the year of the peanut. When Jimmy Carter began his campaign, he gave the lowly peanut cachet. However, the real secret of peanut power lies in the nutritious depths of the peanut—in the protein. Just two tablespoons of peanut butter provide enough calories to swim for 20 minutes or take a 65-minute walk, far more protein than a fast-food hamburger and 21 percent of the Recommended Daily Allowance for niacin. But while adults began gobbling peanuts in and out of the shell with their cocktails, not many have been as quick to embrace the joys of peanut butter.

Peanut butter conjures up thoughts of childhood—like the time you wanted to run away and mom packed two peanut butter and jelly sandwiches for you to take. (She knew you'd be back by dinnertime.) And the day at school when you traded your peanut butter and jelly for Joe's chicken salad and wished you'd kept your own sandwich. Somewhere between junior high and adulthood the myth that peanut butter is "for kids only" crept into your subconscious and kept you from a lot of good eating.

This golden brown spread is a food that sticks with you, and the taste is one you won't soon forget. It grabs your taste buds the moment it hits your tongue and hangs on until the nutty goodness is etched upon your mouth and mind. Peanut butter is well known for its attraction to the roof of the mouth. But that isn't the only way it sticks with you. Since it contains both polyunsaturated and saturated fats, it has a lot of satiety value—that means you feel full for a long time after eating it.

The peanut itself is, surprisingly, not a nut at all, but a legume—relative of the bean family. The peanut plant resembles a pea vine, thus the name, "peanut."

The first peanut butter was made in 1890 by a doctor in St. Louis who was looking for a nutritious, easy-to-digest food for his patients. Soon grocers were ladling homemade peanut butter to all their regular customers, and today shoppers can conveniently pluck jar after jar from supermarket shelves.

To make your own peanut butter, put one cup of canned, salted peanuts in a blender with 1 tablespoon of peanut oil. (Peanuts in the shell will make

the peanut butter bitter and you'll also have to add salt.) Blend until smooth and add 1 to 2 tablespoons more oil if necessary. The longer you blend the less oil you'll have to add.

Peanut butter is a fun food. Maybe that's why we tend to think of it as a kid's food. Try using it to decorate a cake with a few swirls of a knife on top of your regular icing, plop it into a milk shake, stuff it into dates. It's great with chocolate.

Try one of the soups below for a hearty cold-weather warm-up. The Williamsburg recipe makes a creamy-smooth potage and the African soup adds a spicy gourmet touch to a dinner menu.

KING'S ARMS TAVERN CREAM OF PEANUT SOUP*

1 medium onion, chopped
2 ribs of celery, chopped
1/4 cup butter
3 tablespoons all-purpose flour
2 quarts chicken stock or canned chicken broth
2 cups smooth peanut butter
1 3/4 cups light cream
Peanuts, chopped
Sauté onion and celery in butter until soft, but not brown.
Stir in flour until well blended.
Add chicken stock, stirring constantly, and bring to a boil.
Remove from heat and rub through a sieve.
Add peanut butter and cream, stirring to blend thoroughly.
Return to low heat, but do not boil, and serve, garnished with peanuts.
Note: This soup is also good served cold.

AFRICAN PEANUT SOUP**

6 cups chicken stock
1 cup finely ground peanuts
1/2 teaspoon salt
1/4 teaspoon freshly grated black pepper
3 tablespoons catsup
1/2 cup dry, white wine
8 drops hot pepper sauce
Heat chicken stock; gradually stir in ground peanuts and simmer at least 15 minutes.
Add remaining ingredients, continuing to simmer until everything is well blended. Serve hot.
Add a dollop of sour cream, sprinkled with chopped toasted peanuts for added glamour. Makes 6 servings.

—Joanne Johnston

*Reprinted from *The Williamsburg Cookbook*, published by the Colonial Williamsburg Foundation, distributed by Holt, Rinehart and Winston.

**From *The Peanut Cookbook* © 1976 by Dorothy C. Frank, published by Clarkson N. Potter, Inc.

AMERICAN HOME, DECEMBER 1976



PHOTOGRAPH BY RON SCHWERIN

PLANT HANG-UPS

The Plantrac system offers a new way to decorate with plants. Create greenery arrangements for 8 plants in windows, or use as a hanging-garden room divider to maximize available growing space. Swivel hooks allow for complete rotation, so plants are evenly exposed to sunlight. Hooks slide to any position. Kit includes 5-foot Ni-Chrome finish ceiling rack and mounting hardware plus hooks, tiering rings, instructions for installation. Holds up to 8 plants, depending on weight.

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THE KITCHEN COLLECTION



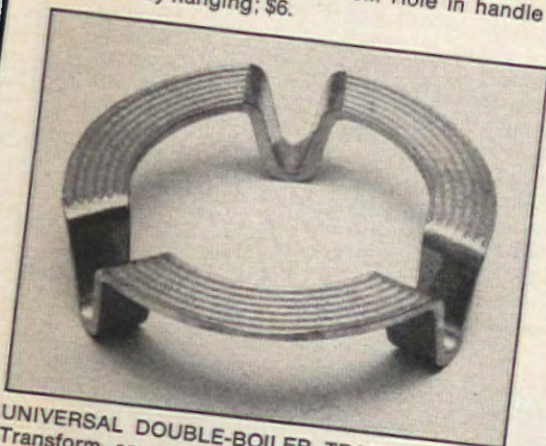
FRENCH POP-UP SPONGES

A kitchen wonder, this small sponge can blossom into a plump cellulose sponge measuring 4" x 3" x 1 1/4". Known for its softness, pliability and long-lasting qualities, a set of three will last a long time; \$1.50, the set.



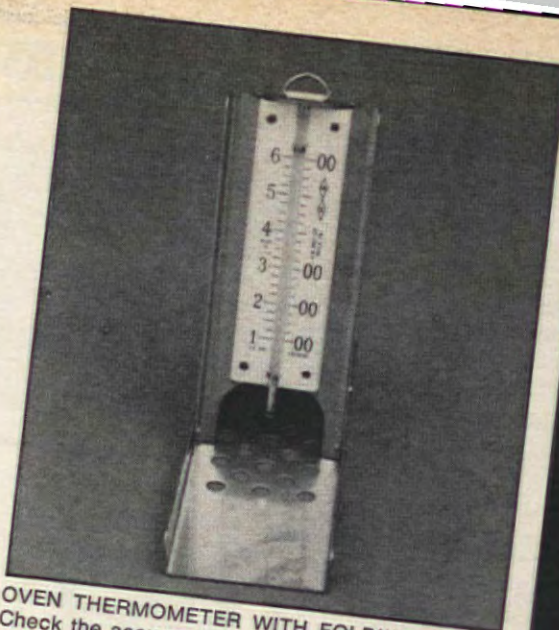
FRENCH PORCELAIN TASTING SPOON

Banish cooking blues with this handy tool. White porcelain ensures that no after-tastes of garlic or tomato will travel from your stew to your vegetables. Foods that you are tasting in one pot will not be tainted with flavors from another, or even the material of the spoon itself. Hole in handle allows easy hanging; \$6.



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Transform any pot into a double boiler. Just place this trivet into center of pot and position smaller pot on top. Water can circulate around surface of the container. The trivet's ridged surface prevents pots from slipping off. Made of cast aluminum, it measures five inches in diameter. Great for melting chocolate and other easy-to-burn ingredients; \$3.



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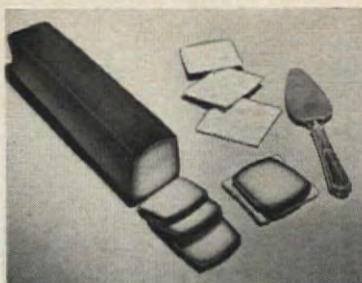
Soft and warm as toast, this cuddly hood buttons under the chin to fit like a helmet; covers head, ears and neck for windproof protection. A blend of washable angora, wool and orlon in fashionable winter white. Wear it with anything. One size fits all. A great gift idea.

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THE AMERICAN HOME MAILER



1



2



3



4



5

1 Put a golden foot in your mouth! A foot-long bar of delicious Hickory & Maple Smoked Cheese, that is. Shape assures perfect cracker-size slices. Smoked golden over a maple-hickory log fire, it's then cuddled in protective coverings. A cheese tease that taste buds will beg for more! \$3.95 plus \$1.15 p&h. Sugarbush Farm, RFD5, Woodstock, VT 05091 • • •

2 Cozy for casual entertaining is this Butler Tray Table in easy-do kit form. Solid ¾" cherry table has all pieces pre-cut and smooth sanded on both sides. With hardware. \$99.50. Available fully finished. For free color literature, Emperor Clock Co., Dept. 1-BT, Fairhope, AL 36532 • • • 3 A nut muncher? Wishing Well Nut Bowl grants your gift wish. Antiqued wood bowl has own screw-type nutcracker. 8" diameter. 12" tall. Adorable. \$5.95 plus 50¢ p&h. Hedenkamp, Dept. 360, 361 Broadway, New York, NY 10013 • • • 4 Let this charming, small Rose Tureen carry your sauce, gravy, or vegetable goodness to the table. It's so pretty with pastel roses on white ceramic. Nice for a bunch of flowers, too! Holds one quart. A tasty gift. 3-piece set, \$5.95 plus 75¢ p&h. The Added Touch, 12 A Water St., Bryn Mawr, PA 19010 • • • 5 Satisfy your serving sweet tooth with this unique Crystal Two-In-One Bowl. Interlocking bowls are ideal for jam or fruit—whatever! Use as two pieces or one. 5" high. 4½" diameter. \$9.98 plus \$1 p&h. Stratford House, AH-12A, Box 289, Stratford, CT 06497 • • • 6 Enjoy the healthy crunchiness of these high protein Peanuts. Choose raw, shelled, for cooking creations. 3 lbs., \$2.79; 5 lbs., \$4.49. Salted, in shells, for instant eating. 3 lbs., \$2.79. Add 50¢ p&h. With Peanut Recipes. Suffolk Peanut Co., AH12, Box 1027, Suffolk, VA 23434 • • • 7 Pushy and pretty! Cake-Pie Server has "pusher" to gently slide servings onto the plate. Gleaming stainless steel. 9¾" long. Clever! Terrific! \$5.98 plus 50¢ p&h. Gift boxed. Order from The Country Gourmet, Dept. ADE, 512 South Fulton Avenue, Mt. Vernon, NY 10550 • • •



6



7

How to play the piano despite years of lessons



Have You A Black Elephant Standing in Your Living Room?

Of Course You Can Be Successful

Imagine sitting down at the piano and having fun making music—popular songs, folk songs, hymns, Christmas carols, swing, jazz, whatever you like—as easily as you “make” music with your radio, tape recorder or record player. You can! And it's even easier than you ever dreamed possible.

Believe it or not, you have within you a unique mechanism that enables you to make music—immediately. This revolutionary new approach shows you how to release this mechanism whether you've had years of lessons (and still can't play) or have never dared touch the piano before. As soon as you sit down, you'll be making music—show tunes, popular songs, old favorites, hymns, carols, folk songs and more will come to you almost as if by magic! And we're so certain this instant approach works, we guarantee you'll see results right away without risking a cent!

Unlocking the Secret

Ward Cannel is an award winning journalist and nonmusician. He was mystified by the fact that he could be given an assignment to write about the atomic bomb, and within three weeks understand its structure. But over 30 million people own a far less complicated instrument, the piano, and still can't play it (often after years of study). Why? His investigation led him to discoveries that enabled him to play the piano himself—something he had never been able to do before—and show you how to do it, too!

Together with Fred Marx, a conservatory trained professional musician and teacher who was also dissatisfied with traditional training—scales, exercises, practicing, rote learning—they tackled the mystery. And what they found is startling:

Most people think they've had years of music lessons when what they've really had is years of *instrument lessons*—years of rote learning and touch-typing at the keyboard. Often, that approach can literally block your *natural* ability to make music.

But there is in your mind a childishly simple mechanism which permits you to make music easily, automatically. It's been making music for you since you were born (witness the fact that babies recognize lullabies long before they can make any sense out of words or sentences.)

The secret of this new approach will show you how to release what you *already* know and thus connect your fingers to your mind. In other words, what you have known instinctively all along *will become what you can do easily and naturally*. You'll go directly to any keyboard and make music right from the start!

End intimidation of scales, exercises forever

Once you see how easy it is to use something you've always known intuitively, you'll apply that knowledge on the keyboard. Immediately! Whether you're six or sixty, you'll be creating your own music with the tunes you like best, making much more music than the sheet music provides, improvising when you want to, and above all, you'll be expressing yourself through the magic of music.

... and whether or not you've had lessons, an amazing breakthrough shows you how
... to make your own music easily without wasting time on scales and exercises
... to sit down immediately and play popular songs, folk songs, hymns, Christmas carols, rock, swing, jazz, you name it

You'll see the few simple facts (that when) put together are called music. You'll see the almost magical formula which makes the basic chord. You'll see the skeleton that holds all music together... a simple, basic structure you will build on your own piano in a matter of days.

For the first time you'll see what seem to be the mysterious minor, diminished and augmented chords suddenly laid out for easy understanding and use.

In the same way, you'll be using the four-note chords as easily as you use a knife and fork. And suddenly you'll see that arpeggios, counter-melodies, cocktail music and boleros are all the simple basic skeleton of music dressed in different ways... this and much, much more!

Instead of the torture of sitting down to practice and rote learning, you'll open whole new worlds of music each time you touch the keys. In short, you'll be making music—with both hands—right from start.

Even If You've Never Had Any Piano Lessons

You, too, can be making music at the keyboard in no time at all. This approach shows you how music is made so that you can make your own. All you have to know is the names of the lines and spaces of the treble clef. And you probably know that and much, much more if you've ever fooled around with the guitar, the recorder, the violin, the electric organ, a band instrument, or any musical instrument at all.

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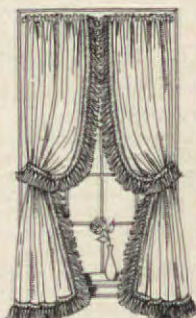


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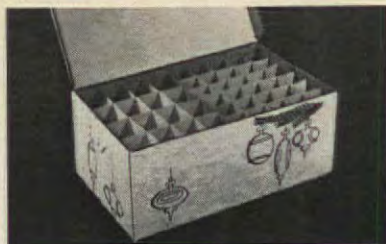


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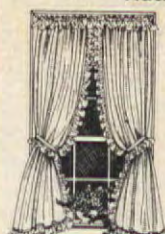


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OUR READERS WRITE

WHAT PRICE HOUSING?

I sincerely hope that all your readers read and absorbed Leda Sanford's July editorial. Housing and urban design and planning are areas where the average consumer still has unbelievable power to influence what he buys and how his surroundings will look.

In towns, a town meeting is required to change a zoning by-law giving the average citizen, not the developer, the power to regulate surroundings. Cities are required to have public hearings before elected officials can change zoning by-laws, again giving people the advantage. The problems have resulted from people not realizing that, in this area, they don't have to "fight city hall": they are city hall.

As far as housing is concerned, there are several things anyone buying a house should be aware of. First of all, we have the ability to build the same quality house that has been built in the last five years for 15 to 20 percent less: that's right, less! New methods and materials are constantly being developed that cut building costs. But as long as people will buy without questioning builders, the builders aren't forced to take advantage of these methods, bringing their costs in line.

Secondly, a custom house is less expensive than a "spec" or tract house. Why? Because a competent architect, designer or builder can integrate your needs and your budget to give you what you need at a price you can afford. The tract builder builds for the average consumer.

Lastly—and this is quite frightening—how many people make the single largest investment in their lives, buying a house, without checking the following:

1) The builder's former clients: Contact at least six people. Are they happy with his work and prices? What problems did they have?

2) The Better Business Bureau: Dissatisfied clients will turn up here.

3) The local Planning Board: They will tell you any restrictions on the subdivision.

4) The local Board of Health: They will tell you about drainage and sewer problems in the area.

5) The local Conservation Commission: They can tell you where restricted wetlands and flood areas are.

6) The local Building Department: They approve and file all plans and orders issued during construction.

7) A good attorney: Last, but not least, he can make sure you understand the contract (what you get and

don't get) and ensure you will have no legal problems with the lot later on.

All these people will be glad to talk with you. Ask questions, no matter how silly they seem. It's your money! As your article implied, the best way to keep past atmosphere is through progressive zoning legislation. This requires a competent planner and competent building and zoning inspectors.

Mr. Allan B. Fraser, C.B.I.
Inspector of Buildings
Bedford, Mass.

LIBERATING THOUGHTS

We really enjoyed your article in the August issue, "This Year Liberate Your Living Room." After reading the article, I realized that the style we had decorated our living room in—sofa, matching chairs and coffee table—did not meet our needs or match the way we really used our living room. The idea of the low square table with lots of comfy pillows all around is perfect for us—we've always liked to spend time on the floor, playing, eating and just relaxing. And we'd love to have a spot to serve snacks! Your idea meets all of our requirements.

Thanks for giving me the courage to try such an unusual idea. You said it all when you said, "But those who want to live in the living room deserve to do so in comfort." We agree!

Mrs. Nancy Wimer
Newhall, Calif.

THE CROWNING TOUCH

I just read Camille Duhé's article on cosmetic dentistry in the August American Home. When I got to the section on capping and bridgework, I had to chuckle. It would be really nice if everything were so simple. But, the big problem with this type of dentistry is the maintenance.

First of all, a tooth does not become impervious to decay after crowning, as he states; it does, in fact, become very vulnerable to breakdown in the area where tooth and crown meet. But a much greater problem is gum disease. Unless a patient knows how to take care of crowned teeth and bridges, the inevitable end result is acute, or more often, chronic periodontitis and the investment slowly slips down the drain. A little extra instruction and a little more specific effort will make all the difference.

William Carl, D.D.S.
Buffalo, N.Y.

CORRECTION

In our September issue, we inadvertently listed the price for Gabriel's Othello game as \$4.95. The price should be \$9.95.

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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- Title of publication: American Home.
- Date of filing: September 24, 1976.
- Frequency of issue: Monthly.
- No. of issues published annually: 12.
- Annual subscription price: \$5.94.
- Location of known office of publication: 641 Lexington Avenue, New York, New York 10022.
- Location of the headquarters or general business offices of the publishers: Same as above.
- Names and addresses of publisher and editor: Publisher: Leda Sanford, New York, New York 10022. Editor: Nancy Love, New York, New York 10022.
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 - Sales Through Dealers and Carriers, Street Vendors and Counter Sales 201,417
 - Mail Subscriptions 2,311,171
 - Total Paid Circulation 2,512,588
 - Free Distribution by Mail, Carrier or other means
 - Samples, Complimentary, and Other Free Copies 52,673
 - Total Distribution (Sum of C and D) 2,565,261
 - Copies Not Distributed
 - Office Use, Left-Over, Unaccounted, Spoiled After Printing 13,138
 - Returns From News Agents 236,684
 - Total (Sum of E & F—should equal net press run shown in A) 2,815,083

11. I certify that the statements made by me above are correct and complete. Leda Sanford, Publisher.

12. For completion by publishers mailing at the regular rates (Section 132.121, Postal Service Manual): 39 U.S.C. 3626 provides in pertinent part: "No person who would have been entitled to mail matter under former section 4359 of this title shall mail such matter at the rates provided under this subsection unless he files annually with

the Postal Service a written request for permission to mail the matter at such rates." In accordance with the provisions of this statute, I hereby request permission to mail the publication named in Item 1 at the phased postage rates presently authorized by 39 U.S.C. 3626. Leda Sanford, Publisher.



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