HOLIDAY ENTERTAINING ISSUE

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November 1977 Volume 80, Number 11

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COVER: Going into the holiday season with the right light-hearted perspective on entertaining, our cover couple prepares a Thanksgiving dinner that is festive but streamlined. Perfect Setting dinnerware, designed by China Seas for Jepcor International, sets the carefree tone. Her blouse and skirt to sew from a Vogue Pattern in Skinner Fabrics from Springs Mills. Makeup from Helena Rubinstein. Hair by Salvatore, Le Salon; makeup by Shelly Durham. For pattern backviews and more information, see Shopping Guide, page 84. Photographed by Carmen Schiavone.
Research shows that the average reader of American Home has a lot to be thankful for—materially. Over 80 percent of the people who read AH own their own homes. Your income is higher than the national average. You own every modern appliance one could desire. Chances are that on Thanksgiving Day you will be sitting at a large table beautifully spread with turkey and all the fixings—and in a grateful pause give thanks for all the comforts of your home.

During this joyful period, starting with Thanksgiving and culminating with New Year’s Eve, our homes—decorated to look their best and filled with friends—will reflect our tender care. At this time, more than ever, people will know the difference between just a beautiful house and a beautiful home.

Pride in a well-maintained home expressive of our lifestyles cannot be undervalued. Ideas in magazines increase our awareness of the possibilities that exist within even the humblest of homes and stimulate us to revive and revitalize rooms, and as we do, to experience also a personal sense of rejuvenation. The homelover is always improving, redecorating, painting, polishing, and preserving. Whenever a project is completed, there’s the sense of reward that comes from having made something better.

During the holidays some homes spill over with additional touches created by loving hands. The motivation behind all of this additional attention to the home will be a desire to make people happy: Our family, our friends, and ourselves.

This is also the time to appreciate the intangibles that are so important in our lives: The irreplaceable comfort of a family, the heart-bursting joy of viewing your healthy children enjoying delicious food. These precious things, so frequently jeopardized both by outside forces and those at war within us, reassure our souls of what is of value regardless of changing times.

The spirit of Thanksgiving will bring to many an American home the perennial and rejuvenating forces of appreciation and awareness. May your own Thanksgiving bring no less.
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Role Models

"Despite constant tutelage by spinsters, I never felt the smallest temptation to indulge in spinsterism."

by Russell Baker

A nita Bryant's triumph over homos­
sexuality in Miami reminded me of schoolteachers. There was a lot of dis­
cussion in that dispute about teachers and whether their sexual proclivities do or do not influence children and, if they do, whether homosexual teachers can divert the young from the heterosexual path.

People who took Miss Bryant's view that they may talked about teachers as "role models." Lacking fluency in the sociological tongue, a language almost as difficult as Basque, I am unclear what a "role model" is, but those who used the term seemed to be saying that teachers are people children tend to emulate. In any event, many Miamians must have thought their children would become homosexual if subjected to homosexual teachers.

Where are they now? That prompted me to ponder teachers I haven't seen, and have scarcely thought about, for decades, and for the first time I reflected on how their sex lives had affected my own. My first thought was that it was curious, perhaps perverse, that I have not turned out to be a spinster.

Nowadays, I know, spinsters have been eliminated from society by the lexi­cographers of the feminist movement, but there were still quite a few 40 years ago, and most of them seemed to gravitate to school-teaching. Until eighth grade, I did not realize that males were permitted to teach school, and my im­pression was that married females were almost as unwelcome in the trade.

If the teacher was a "role model," parents were obviously unaware of it, for most of them surely did not want their children to grow up to be spinsters. Yet, whatever. The idea of a teacher in the coils of rapture was as inconceivable as the idea of Herbert Hoover in Bermuda shorts. Yet very, very few of us, I sus­pect, were seduced by these "role mod­els" into the juiceless life of celibacy.

At age 11, I and the other males in my class were stirred by the spectacle of a teacher who, though unmarried, was definitely not a spinster. Definitely not. She wore no girdle in the battle against ignorance. I—and, I am sure, 15 other men my age—still remember her volup­tuous chalk movements at the black­board as she struggled to help us grasp the distinction between a sentence's subject (one chalk line underneath) and its predicate (two lines underneath). Until then I had never seen a teacher fight ignorance without her armor on.

Was she a "role model"? Perhaps. To this day I enjoy lecturing helpless chil­dren on the finer points of English gram­mar, which is almost as difficult as Basque grammar and may, therefore, suggest that that teacher led me down the path to sadism.

Men at the blackboard: High school—it was an all-male establishment—ex­posed me to masculinity at the black­board. The teachers wore three-piece suits and smelled of forbidden cigarettes which they were allowed to puff unseen between classes in private hideaways. One assumed them to be married and, therefore, beyond sex. Being for the most part dull, they made marriage seem dull and sexless, yet I already knew that I would someday marry, and knew with equal certainty that even though married I would not turn my back on sex. Sex was what the football cap­tain was up to and, though not yet ready for operations at that rarified level, I was confident that once I was, I would not wither away as teachers did.

I had at least two homosexual teach­ers in that school. They didn't tell us they were, but we all knew it. I learned to jeer about them when they were out of earshot and to laugh about "queers," but I learned it from my "role models" in the schoolyard, and not from them.

One of them was largely responsible for encouraging a classmate to pursue a form of art at which he is now one of the world's best practitioners, besides being a family man. The other woke me to the amazing fact that in life there was also wit. The teacher I most wanted to emu­late, however, was single, drank wine and had been gassed in World War I. Of his three admirable traits, there was only one I wanted to copy, and sure enough, to this day I love the sound of a popping cork.

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ONE-STOP DECORATING

Searching for the perfect bedroom? Now you can go into a store and buy it, if not ready-made, at least pre-coordinated. More and more, furniture and department stores around the country are using the total environment approach to help customers create good-looking, affordable rooms that suit their lifestyles—with a minimum of agonizing over how to match furniture with wallcoverings, carpets, and draperies.

Ethan Allen, which operates special “furniture galleries” nationwide, has been working on the total-room look for over 10 years. Stores are laid out in room settings, complete down to the last accessory. Salespeople have interior design training and decorators in the special home fashion center in each store provide free advice. Department stores are also involved in one-stop decorating. At Sears, for instance, various collections of living room, dining room, and bedroom furniture coordinate with sheets, towels, draperies, and carpets, all designed so customers on a budget can “collect” them one piece at a time. Latest innovation at Sears is a three-digit color coding system that allows buyers to match and blend home-furnishing items from all over the store by comparing numbers.

NEW MOVES

Families faced with the problems of moving between cities are discovering a new concept—containers. Originated in the shipping industry, containerized packing allows movers to place entire rooms of household goods into huge plywood, steel, or fiber glass boxes that are sealed and opened only at the destination. Container service does cost more, but families who use it find that things are rarely lost or broken during a move.

SINGING THE SACCHARIN BLUES

Saccharin users, take heart. Despite the Food and Drug Administration’s proposal to ban or restrict the use of this artificial sweetener, there are several other sugar substitutes currently under consideration by the FDA for consumer use.

One possibility is Aspartame, an artificial sweetener that claims to be two hundred times sweeter than sugar, only 1/18 calorie per teaspoon, and safe for use by diabetics.

The Department of Agriculture has been working with two companies to develop a new sugar substitute called Neo-DHC, derived from a substance in grapefruit peel.

Meanwhile, the FDA has re-opened hearings on cyclamate, an artificial sweetener used in soft drinks that was banned in 1969. It’s too soon to predict the outcome of tests on these products but one thing is fairly certain. There will be some kind of safe artificial sweetener in your future.
GRASS ROOTS REPORT

Expanded Saltbox

I thought American Home might be interested in what we accomplished with your house plans for the Cape Cod/Saltbox house. We liked the look of your Saltbox and felt that it would blend beautifully in our rural neighborhood, but the plan was not quite large enough for our family.

We revised by adding on an 18' x 12' kitchen area which included a half-bath. This gave plenty of room for a generous family and dining area and kept the living room more private.

Upstairs, we eliminated the cathedral ceiling of the living room to make space for three bedrooms, full bath, and a sitting area.

We also installed a central chimney which accommodates three wood-burning stoves. All the bedrooms are carpeted; kitchen is quarry-tiled; and family, living, and foyer areas have hardwood floors for comfort and utility.

We feel that we have a lovely home with the openness and easy care of today, and the solid, lasting, traditional beauty of yesteryear.

Mrs. Terry Nelson
Deerfield, NH 03037

BOOKLETS

The Birthday Party Book: This 23-page booklet is filled with ideas to help the perplexed parent plan a successful children's party by using different party themes. Send 30¢ (check or money order) to: The Birthday Party Book, Hawaiian Punch Drink Mix, PO Box 2801, Dept. AH, Winston-Salem, NC 27102.

The Gold Standard: Galliano is a great mixer. This free 24-page booklet tells how to use this flexible golden liqueur to enhance everything from main courses to dessert and coffee. Menus with recipes are given for nine entertaining occasions—all starring Galliano. Write: The Gold Standard, PO Box 14755, Dept. AH, Baltimore, MD 21203.

The World of Elegant Dining: Marie Brizard Anisette is spotlighted in this free guide to holiday entertaining. There are 10 different menu suggestions, each with a special course featuring an anisette-flavored dish. Write: Elegance, PO Box 7, Dept. AH, Cooper Square Station, New York, NY 10003.

Sardines From Norway: Did you know that enough calcium, protein, vitamins D and B₂, iron, magnesium, and phosphorus are packed into one three-ounce can of sardines to take you through the day? This free, nine-page booklet is filled with nutritional facts on this tiny fish. Send a postcard to: Norwegian Canning Industry, Dept. AH, 560 Mission St., San Francisco, CA 94105. —Laura Nooger

HELP YOUNG AMERICA

Youth groups around the country are funding their own trips, equipment, and special projects with labels from household products. Under a program called Help Young America sponsored by the Colgate-Palmolive Company, kids collect labels from six Colgate products and trade them in at the rate of 5¢ each to raise money for their club. Groups participating in the program are Boy Scouts, Girl Scouts, Girls Clubs, Boys Clubs, Campfire Girls, and 4-H Clubs.

DOUBLE VISION

Reading glasses and bifocals: Both are a giveaway that you're older than you look. To counter this middle-aged image, two companies have brought out new glasses without the telltale bifocal line. They allow wearers to see from far to middle to near distances without any interruption in vision. One version of the new bifocals is called Varilux, imported from France, the other, Ultravue by American Optical Corp. Ultravue's advertising slogan says it all: "Now only you'll know you're wearing bifocals."
Stay at home and shop for these exotic gifts from the Nile, available by mail from museum gift shops.

1. Cigarette box: Running Gazelle pattern, adapted from the decoration on a red pottery vessel made in Nubia about 300 A.D. The box is 3⅞ by 4⅝, by Block China for the Brooklyn Museum. $21.00 ppd.

2. Tutankhamun statue: Reproduction of a gold statue discovered in his tomb shows Tutankhamun as a boy at his coronation. 3⅛ H, pewter with 24K gold electroplate, $17.00. Available from the Metropolitan Museum of Art.

3. Cup and saucer: Eastern Palm pattern adapted from a 9th-century A.D. Mesopotamian bowl, by Block China for the Brooklyn Museum. Cup, $6.00; saucer, $4.50.

4. The dessert plate: Also in the Eastern Palm pattern, 7¾ in diameter. $6.00. Additional pieces and full place settings are available from the Brooklyn Museum.

5. Lotus pendant: This 24K gold-electroplate pendant is a reproduction of a piece in the Tutankhamun collection. $7.95.

6. Sa pendant: This simple pendant is a reproduction of one worn by shepherds for protection from storms. 24K gold electroplate, $10.75.

7. Eye of Horus pendant: The pendant and matching torque are 24K gold electroplate on sterling silver, $25.00.

8. Gold ring: This 24K gold-electroplate ring shows the god Amun holding the ankh, the Egyptian symbol of life. Available in sizes 5 (G2030), 6 (G2032), 7 (G2034), 8 (G2036), and 10 (G2039); $16.50.

9. Cobra pin: Cobras represented kingship throughout Egyptian art. This stylized Cobra pin is 24K gold electroplate, $17.50.

10. Scribe: Reproduction of a 15th- or 14th-century B.C. basalt statue, 3⅛ H, from the Detroit Institute, $14.00 ppd.


12. Hieroglyphic vase: Off-white porcelain vase is incised with inscriptions taken from a pair of 15th-century B.C. Egyptian tomb statues. Adapted by Block China for the Brooklyn Museum.

13. Bracelet: Named for an ancient hero, the Eye of Horus was worn as protection against sickness. Bracelet is 24K gold electroplate, $85.00.

* All jewelry is reproduced from original pieces in the Tutankhamun collection. Available from the Metropolitan Museum of Art.

MUSEUM ADDRESSES

The Detroit Institute, c/o the Museum Shop, 5200 Woodward Ave., Detroit, MI 48202. Allow 3 weeks for delivery.

The Brooklyn Museum: Gallery Shop, Dept. AH, 188 Eastern Pkwy., Brooklyn, NY 11238. For china, add $1.50 shipping and handling for the first piece ordered, and 50¢ for each additional piece. Allow 4 weeks for delivery.

The Metropolitan Museum of Art, Box 225, Gracie Station, Dept. AH, New York, NY 11028. Allow 6 weeks for delivery.

The Shopper's Guide to Museum Stores is a catalog of over 700 items available by mail from museums across the country. Calendars, cookbooks, furniture, posters, and sculpture, as well as many unique products created expressly by and for museums. A chart of individual museum mail-order catalogs is also provided. Compiled by Shelley Hodupp, manager of the Philadelphia Museum of Art store, the 220-page, softcover book can be purchased at local museums, or send $7.95 ppd to: Philadelphia Museum of Art, Dept. AM, Box 7858, Philadelphia, PA 19101 — Laura Nooger
MISSING LINKS
Costume comedy isn't dead; it's alive and bouncing in Joseph Andrews, Henry Fielding's bawdy tale of mistaken identities, concealed birthrights, wenching, and mayhem in 18th-century England. Tantalizing Ann-Margret is the shady Lady Booby with a past to protect and coy Peter Firth is the sly Joseph Andrews, who wants only to marry the lovely Fanny Goodwill.

The film bursts with lusty enthusiasm in the hands of meticulous director Tony Richardson, who did the deliciously funny Tom Jones. Despite alluring sets, glorious photography and period-piece wit, the ornate plot of Joseph Andrews drags on interminably. Sandwiched in between a lot of toffish tomfoolery is a failed attempt at combining the genteel authenticity of Stanley Kubrick's Barry Lyndon with the grotesque satire of a Fellini film. Though the mix refuses to jell in Joseph Andrews, it doesn't interfere with splendid performances by the cream of British actors, including John Gielgud and Beryl Reid.

HOT SHOT
Clean-cut and talented, 21-year-old Robby Benson successfully blends his two loves, hotshot basketball and screenwriting, in One on One. Benson also stars in the film as a small-town innocent who goes to a slick city college on a scholarship and collides with the bureaucracy of organized sports. He triumphs by outmaneuvering the coach and winning a coed heartthrob. One on One is sophisticated sports opera with a tied score.

WHAT A BAD IDEA
What a good idea Academy Award-winning director Howard Smith had when he came up with Gizmo!, a gallery of fascinating inventions. His funny and pathetic collection of impossible dreams touches the daredevil and the inventor in us all. Gizmo! scans designs ranging from the ridiculous to the sublime—from human flies scaling skyscrapers to diaper-changing machines. What Smith's bizarre and clever paste-up of vintage footage proves is that fantasy, not necessity, is the true mother of invention.—Daphne Davis

Regional cooking is alive and well. Women's groups around the country are recording the culinary specialties and traditions of their areas. Here is a sampling of some of the best regional cookbooks.

The Artist in the Kitchen: This book, compiled by the Friends of The St. Louis Museum, celebrates food and art. The prints have been selected as carefully as the recipes, with sections on microwave cooking and preparing food as gifts. Send $8.95 plus $1.00 post./hdg. to: Cookbook, Dept. AH-11, The St. Louis Museum, PO Box 2938, St. Louis, MO 63130.

But Can You Eat the Dessert? Variety and, of course, spice create the special flavor of southwestern cook-

ing. The Tucson Symphony Women's Association has prepared a collection of recipes that runs the gamut of southwestern style. Send $6.00 plus 50c post./hdg. to: Cookbook, Dept. AH-11, Tucson Symphony Women's Association, PO Box 4769, Tucson, AZ 85733.

Heartland Cookbook:

Hearty recipes with a heritage. This collection, from the Illinois Home Economics Association, provides a taste of the ethnic traditions that have added to the cooking of the region, including Syrian Kabsa, German Meatloaf, and Florentine Spaghetti.

Send $6.75 (ppd.) to: Junior League of Washington, PO Box 9626, Washington, DC 20016.—Gale Staves
**SPACE SAVERS**

**NEW ROOMS FROM ATTICS AND BASEMENTS**

Attics and basements have hidden potential. So instead of adding on or moving, explore the possibilities of these underutilized spaces.

**Attics**

An odd shape with too many corners and awkward, sloping walls and ceilings, the attic area can have great character when well decorated. First, however, find out if the attic floor is structurally stable or if it must be reinforced. Some attic floors are built only to be the ceilings of rooms, not to support heavy loads of furniture.

Then consider adding a small window or a skylight, or increasing the size of the present window.

The decoration of an attic should be coherent: One paint color, one all-direction pattern on everything to disguise irregularities. The slopes and slants where walls and ceiling meet should be treated as one area. Fabric to match the wallcovering supplements this effect. A painted wall graphic will “cancel out” the eaves; bright-colored paint on the short wall of a long, narrow attic will make that wall advance and thereby improve the visual proportions of the space.

Floor mattresses, low seating, cabinets, or shelves lend themselves to the narrow space under eaves where ceiling meets wall. But the simplest kind of furnishing can be no furniture; just a big pile of large pillows arranged as needed. If the attic area is strictly for storage, suspend rods across rafters for hanging such items as garment bags or sports equipment.

**Basements**

A large, usually underused area, the basement is perfect for storage, for a playroom, laundry, workshop, den, or for any combination of these. Just watch out for dampness in walls and floors and solve moisture problems before installing floor- or wallcoverings. Then, to lighten up a dark basement, add a window, bright colors and patterns, lots of lights, and light-colored paint.

**Precautions**

When considering converting an attic or basement into a new room, remember to evaluate whether the space is suitable for the intended function. Consider the following:

- Proximity to heating and cooling systems.
- Ventilation. You’ll need either a window or a vent for sleeping or cooking.
- Lighting and electrical outlets, especially if the space is to be used for a workroom or office.
- Plumbing. Extra pipes may be needed for a laundry room, darkroom, or bathroom.
- Dampness and cold. You may have to add insulation.
- Privacy and quiet for guests, work, or sleeping.
- Accessibility. Is sleeping space near a bathroom? Are the steps of a ladder or stairs too steep for children?

—Ellen Liman

Excerpted from *The Spacemaker Book* by Ellen Liman. Copyright © Ellen Liman, 1977. All rights reserved. Reprinted by arrangement with the Viking Press.
Every handy person needs a few basic reference books to help when tackling repairs and projects. Here are some of the best how-to books for your library.

Although no book can cover the whole field or anticipate every problem, some are more successful than others.

Probably the best single "complete" book is Reader's Digest Complete Do-It-Yourself Manual. It is well-organized, covers an enormous number of subjects, and has a profusion of clear illustrations. In its "Fifty Projects You Can Build" section, you will find outstanding designs—often lacking in other how-to books. There is also a useful "Women's Guide to Household Emergencies." Although labeled for women, it is clear enough to be understood by most men as well.

For more detailed step-by-step procedures in various specific areas, look into the Home Pro series published by the 3M Company. The series includes a wide variety of clearly illustrated books, designed to be used on the job as you would use a cookbook. Among the titles: Plumbing Guide, Electrical Installation and Repair Guide, Carpentry, Flooring, and Carpentry, and Bicycle Repair and Maintenance. They are available only in paint, hardware, and building-supply centers.

Another beautifully illustrated, informative set is the Time-Life Home Repair and Improvement series, with separate volumes on such topics as "Space and Storage," "Basic Wiring," "Plumbing," "Masonry," "Weatherproofing," and "Heating and Cooling." The series is non-sexist, showing women as well as men at work. These are great books for someone who is not necessarily interested in doing his or her own work, but wants to understand what makes things tick.

The Practical Handbook of Carpentry by R.J. De Cristoforo (Fawcett Publications) is one good, inexpensive, basic carpentry book. For the more advanced carpenter or cabinetmaker, there is the Complete Handbook of Power Tools by George R. Drake (Reston Publishing Co.), Cabinetmaking and Millwork by John L. Feier (Chas. A. Bennett Co.), considered the carpentry bible by many professionals, is used as a text in schools. In general, beware of "any woman can do" books. Faucets leak the same way for both sexes.

Joyce Roy

DON'T DRINK THE WATER

How good and safe is our drinking water? That's a hotly debated consumer issue these days. The concern is that drinking water is not only overchemically and unpalatable but also perhaps dangerous. Some communities report their tap water is so heavily chlorinated it's practically blue-green. Even more alarming is a recent study by the National Academy of Sciences that found some drinking water contains 22 organic compounds suspected or known to cause cancer.

Not surprisingly, private enterprise has come up with some solutions, and the most popular is the charcoal filter that you can easily install on the tap. The filters cost between $25 and $85, are reported in great demand.

How well do they work? The Environmental Protection Agency has been bombarded with so many questions they have begun extensive tests of the filters' effectiveness. The consensus now seems to be that the devices are effective in filtering out chlorine, thus "purifying" the taste. As to removal of organic impurities and possible carcinogens, there are doubts. Experts at EPA say that, theoretically, the charcoal filters used in water-treatment plants in a few communities will remove carcinogens. But they point out, in these larger filters the water runs through about 4 feet of charcoal—and at a very slow speed, which is critical. Also, the charcoal must be replaced frequently to remain effective. EPA experts question the effectiveness of home charcoal filters. They worry filters will wear out much faster and need to be replaced more often than manufacturers indicate. With bacteria-killing chlorine removed, they fear the charcoal filters may become breeding grounds for bacteria that might be harmful if you had a cut or sore.

Frankly, no one asked us to design a refrigerator door that would help hide fingerprints. But at Whirlpool, we look for problems—like fingerprints—and then design ways to solve them. Why? Simply because we have to build a better product than the next guy if we expect you to be a faithful customer.

So we made our refrigerator doors of textured steel that really minimizes fingerprints. Then, of course, we made them strong. And beautiful to look at.

Then we made sure you could order the doors arranged in the most convenient combination for you. Side-by-side. Freezer-on-the-top. Or our new freezer-on-the-bottom that puts your refrigerated goods right at eye level and easy to reach.

Then we added easily adjustable shelves that make loading more convenient. Porcelain enamel on steel interiors. And crisps with humidity seals specially designed to help food stay fresh and crisp.

Put them all together and we believe you’re talking about one of the best refrigerators available. And we think that’s exactly what you should expect from Whirlpool.

We believe quality can be beautiful.
New Benson & Hedges 100's Lights

Who could make light of themselves better?

Shop by Mail and Love It

For people with little time and energy to fight holiday crowds, shopping by mail can be the answer—when all goes well. But the best-laid plans can be ruined by misunderstood ads, mistakes in filling orders, or orders that aren’t delivered at all. There’s no way to guarantee error-free shopping, but some mail-order know-how right from the start may prevent frantic phone calls, complaint letters, and last-minute shopping panic.

MAIL-ORDER SAVVY

Read the ads carefully (and with a dash of healthy skepticism). Is the guarantee precise? Does it say “satisfaction guaranteed” (vague) or “money-back” (specific)? Are the dimensions of your purchase specified—the weight, height, width? Does “silver” refer to the material or the color? Is the merchandise assembled or “k/d” (knocked down)? Does the price include shipping and handling or are those extra? If phone orders are accepted, particularly to an 800 toll-free number, will the company send a written confirmation of the order?

Keep a record of orders. Use one notebook to record transactions and/or an envelope for copies of the original ad. You should list the item, the price, the date ordered, the company, the number of your check if you paid in advance, or the charge or credit card used, and whether or not you specified “no substitutions.”

Be sure your name and address are printed or typed on your mail order. When paying by charge card, be sure to include all identifying numbers. By phone, ask the person taking your order to repeat the information so you can verify it, and request a written confirmation. Save the receipt if you pay by money order; never send cash.

Check reliability. Keep in mind the supplier’s ability to fulfill orders. Well-established companies have a reasonably accurate idea on the stock they will need. Inexperienced companies can underestimate demand, or have unreliable suppliers themselves.

If you have doubts about a company’s reliability, check them through your Better Business Bureau, Consumer Affairs Department (city or state), or the Direct Mail Marketing Association (DMMA), 6 E. 43 St., New York, NY 10017. About 60 percent of all mail-order firms are members of the DMMA, and these companies are probably the most reliable. Note, however, that membership alone is no guarantee there will be no snags.

Follow these suggestions to prevent mail-order snags.

by Sylvia Auerbach

Know your rights. A company must ship your order properly completed within 30 days of its receipt, unless the ad or catalog specifies a different time period. Since firms are not responsible for delays caused by the post office, be sure to place your orders well in advance of a holiday rush. If a company can’t fulfill its obligation, it is required to notify you of the problem. This gives you the option to cancel the order and get your money back, agree to a new shipping date, or do nothing which is taken as your agreement to accept the delay. However, the shipment can’t be delayed another 30 days without your consent.

If you choose to cancel, you are entitled to a full refund, which the seller must mail to you within seven business days after your cancellation. If it’s been a credit sale, your account should be credited within one billing cycle.

ORDERLY MAIL

Another factor in the mail-order equation is the U.S. Postal Service. Check your local post office for copies of “A Consumer’s Guide to Postal Services and Products,” Publication 201, a handy, 12-page brochure that explains all the postal services available, their cost, and other pertinent facts. Look also for Form 4314, a well-designed two-part “Consumer Service Card” that enables you to check off any mail problems you have. If these items are not in your post office, your letter carrier should have them.

RIGHTING WRONGS

Let’s say that, despite your care and caution, you have problems. It’s always good advice to send a letter to the company’s customer-service department first. Include all the details of your order, along with proof of payment: A copy (not the original) of both sides of your cancelled check or cancelled money order (available from the place of purchase when you present your receipt); or, if charged, a copy of the bill reflecting the charge. A company cannot be held responsible for cash orders.

Explain what was wrong with your order—wrong or damaged merchandise, arrival too late to be of use, or no receipt at all. In the case of damaged merchandise, keep the packaging. It might be needed to support an insurance claim.

Specify what action you wish the company to take. Do you want an exchange, refund, credit for future orders, or your money back? Include your telephone number. Keep a copy of your letter.

If you get no results after a reasonable amount of time, state your case to the president or the chairman of the board of the company. A letter sent by registered or certified mail is bound to get more attention, especially if you note that a copy was sent to the Federal Trade Commission, Bureau of Consumer Protection, Washington, DC 20580.

If the problem’s still not solved in 30 days or more, depending on the original guarantee or what the company has promised you, write to Mail Order Action Line, at the DMMA. “Explain the problem,” says Richard D’Amatteris, DMMA’s communications manager, “and show proof of purchase, perhaps copies of pertinent correspondence, and whether you want your merchandise or your money back. The DMMA will intercede for you.”

Finally, if you get no satisfaction from the company, take the complaint to the Better Business Bureau and it will investigate your claim. The BBB has offices in most major cities around the country, listed in the standard telephone directory. This year, in order to expedite handling complaints, the bureau is issuing a new, three-part form—106 MO—available to you by mail from the local office. The form is in triplicate—one copy is yours, another goes to the BBB office for follow up, and the third part is sent to the seller.

If you find or suspect that you have been a victim of fraud involving a mail-order company, you should report it to the Chief Postal Inspector, Washington, DC 20260.

Sylvia Auerbach is the American Home columnist on money management.
I had always lived my life just as planned and always tried as much as possible to do what others expected of me. Throughout my school years I studied hard, not only my academic subjects but also the piano. After my first year of college, I married my high-school sweetheart. We shared a love for music—he as a composer and I as a performer. We did many concerts together and worked two jobs throughout our undergraduate studies in the South.

He received a full scholarship to Columbia, so we moved to New York City. He worked when he could, but I quit school to take a full-time job so we would have a steady supply of funds.

**SUDDENLY SINGLE**

One day soon after my husband received his master’s degree he came to me and told me he no longer wanted to be married. The responsibilities and lifestyle were too demanding and not what he wanted for his future. He wanted only himself to worry about. Two weeks later he moved out.

The night he left I realized that I was 24 years old and had never spent the night alone. I went from home to college to marriage and now for the first time, I was alone. The loneliness was almost more than I could handle. I began to be angry at my family for not preparing me to live alone, at my husband for abandoning me, and especially at myself for having lost him. Almost two weeks passed before I realized my distraught condition wasn’t caused by my husband having left, but by my having to handle being alone for the first time.

My family immediately insisted on my returning home to Florida, so that I could be with people who cared about me. But I could not do that. Another first—I did what I thought was best for me, not what my family decided was best. Of course, I experienced my usual guilt at not doing what I was told to do.

**FOR MYSELF, BY MYSELF**

But what was happening to me began to seem like a test, and I was anxious to see how I would react. After the first panic, I became aware of a new sense of freedom, a whole new person that was emerging. I saw a psychiatrist for a short time who helped me organize my feelings. He started me asking questions like, What makes me happy? What are my future plans? What do I want to do as a daily routine? Thinking about myself was another first—I had always thought of my life in terms of my husband’s future. I quit school to put him through school, not because I

Learning to Live Alone

The night my husband left I realized that I was 24 years old and had never spent the night alone.”

by Sharon Wright

wanted to. I worked to support him, not to build a career. I arranged my schedule so we could spend time together, not because it was best for me.

**I’M OK, I’M NOT OK**

This new realization of my own importance gave me a strength I had never experienced before. I began to consider myself as a person with capabilities and incapacities, strengths and weaknesses. I not only was able to see the good about myself, but also started to allow myself the privilege of being wrong once in a while. I wasn’t always on a “high,” however. That time was like a roller-coaster ride. My emotions went up and down, but each day I tried to learn something about myself and how I reacted to stress. I tried to avoid being alone as much as possible. I went out with practically anyone who asked me, haunted the singles bars with my girlfriends, and never, never allowed myself to miss even one day of work. The constant dating and singles bars very quickly became a bore. I decided being alone, reading, or even watching TV, was more interesting than seeing most of those people.

**A NEW SET OF GOALS**

But my work, which I now refer to as “my career,” profited. My new attitude that my work was something important seemed to be obvious to everyone. I moved rapidly to a position that is rare for someone my age.

Not to be misleading, I have not reached all of the goals I set for myself. I still have a particular problem that stems from being alone often: I exaggerate feelings. I can be totally torn apart by a small incident at work, which, combined with any number of unlucky happenings, can bring me to the point of partial hysteria. At times like that I wish for someone to talk with, someone to build me back to believing in myself again.

**FOUND: SOMEONE TO TALK TO**

What usually happens is that I become that someone—I become my own best friend. This is what I strive for, not so much to be completely self-sufficient (because I truly believe we are all much happier when we have someone to share our lives with, especially someone we care a tremendous amount for and who feels the same about us), as to be able to handle these low moments of despair. I try to become stronger and healthier from each one, more secure in the knowledge that I can help myself and always will be able to. Of course, I am also very hard on myself, and more demanding than others would be. But this seems to help me reach for even larger achievements.

It frightens me to think what would have happened if I had continued in the same way as before, always living for someone else, not for myself. We all need to become more aware of ourselves as human beings, and to accept ourselves for what we are. We need to take some time out of our hectic schedules to do what makes us happy. I try to take time to sit outside myself and look in. Many different realizations have come to me at such moments, but one in particular has been difficult for me to accept—my happiness has to come from within me. I am happy or unhappy, strong or weak, successful or unsuccessful because of me.

Someday, if I continue to be lucky, someone I care about will care enough to want to share what I am with me.

Sharon Wright is corporate sales manager in the New York regional office of Sonesta Hotels; in 1975 she was named Young Career Woman of the Year by District I of the Business and Professional Women’s Club of New York State.
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Electrolysis: In Praise of a New Method

N early every woman deals with hair removal as part of her regular beauty routine. Easy, nonpermanent methods for at-home use include shaving, depilatories, tweezing, and waxing. But for permanent hair removal, the only solution is electrolysis. And now women have a choice here too: There's the old method that uses an uninsulated needle, or the innovative new form, electrolysis with a device called an insulated bulbous probe.

How electrolysis works: Both techniques operate on the same principle: Electrical energy must be directly concentrated to the root area of each hair. The procedure involves a fine wire needle, hooked up to a solid-state transistor or shortwave machine, which transmits the energy down the needle to the root. The needle is inserted into the opening of the hair follicle, current is turned on, and the electric charge destroys the hair root. The hair, loosened by the process, is then eased out of the follicle with a tweezers. Needle insertion should barely be felt. What you do feel is the charge of electric current.

The old method: Standard electrolysis involves the use of a totally uninsulated needle that can discharge electricity at any point along its length, and affect surrounding skin as well. Because this happens, the amount of current that will reach and destroy the root is reduced. And if the current is increased to a level that would guarantee permanent destruction of the hair root, the surrounding tissue would be harmed, too. Electrologists who use the standard needle keep the current level below the critical point to prevent scarring of skin tissue. As a result, treatments may be ineffective, or many repeated follow-ups, sometimes extending over a period of years, can be expected.

The new method: The proponents of the Laurier IB (Insulated Bulb) Probe claim that it takes electrolysis to its ultimate state. Physically different from the standard pointed needles that can pierce the skin, the Probe, with its rounded bulb tip bounces off skin, and can be inserted into the follicle only. The tip, uninsulated and slightly larger than its insulated shaft, also assures positive electrical contact with the root area when it's properly inserted. When current is turned on, at least 90 percent of it will be directed to the tip of the probe. A minute amount of current released along the shaft will help to loosen the hair.

Lucy Peters, of Lucy Peters International in New York City, explains another benefit: "Distorted hair follicles that were considered barely treatable—those scarred by tweezing, waxing, ineffective electrolysis treatments, and naturally distorted follicles that produce coarse, curly hair or kinky hair—can now be worked on with success. This is because of the flexlink behind the bulbous tip that allows the probe to bend in the follicle and reach the root. And," she adds, "the IB Probe can be used safely and successfully on black skin with no chance of common keloid-scarring complications as in the past."

Working with the Probe: The four-phase treatment takes about eight months to complete:

Phase I, the initial cleaning. This is done in one or more sessions, depending upon the amount of hair to be removed. Expect larger areas, such as arms and legs, to require more time than work done on the face.

Phase II, maintenance. The first cleaning removes all visible hair, but that's only about 50 percent of the true hair growth. The other 50 percent is dormant, and will grow through to the skin's surface within an eight-month cycle. Therefore, you must be seen at least once a month to clear away new growth. Maintenance must be kept on schedule for proper results.

Phase III, cycle cleaning. This occurs between the fifth and sixth months and is for removing further hair growth.

Phase IV, the final cleaning. The last treatment, this takes place between the sixth and eighth months.

Finding an electrologist: If you're interested in electrolysis with the standard needle or the Laurier IB Probe method, and do not know where to locate a practitioner, contact your state board of Cosmetology to determine what requirements, if any, exist regarding the practice of electrolysis in your area. Requirements vary from state to state, and in some cases, electrolysis can be practiced only by doctors or in a doctor's office.

Never select an electrologist solely on the convenience of location and the price charged per treatment. Ask your doctor, the beauty editor on a local paper, or a friend who's had satisfactory treatment to recommend a reliable electrologist.

Before you make an appointment, be sure to ask the electrologist whether the standard uninsulated needle or the Probe is used. Not every electrologist works with the Probe since it's only sold to those who take an intensive training course with the manufacturer.

Getting an estimate: How much will the entire treatment cost and how long will it take? This question is most important. The answer tells you about the practitioner's honesty and qualifications. Even if the best operator could not answer this question over the phone without the opportunity to see the texture of the hair and density of the growth involved.

When you've found an electrologist who has answered your questions to your satisfaction, visit the office for a consultation. There, you'll have a chance to evaluate the working standards and the electrologist in person. Notice the layout, the equipment, and the hygiene practiced. Ideally, an electrologist's office should be as clean, professional looking, and well-lit as a doctor's office. Super professionals will use disposable underpads on the treatment table or fresh linen for each patient. The needle should be changed for each indi-
Planning To Go Back To Work?

Good for you! You've updated your résumé and have a flattering new haircut. Your wardrobe looks perfect for a working woman. And you know you're in your secret heart that someone like you...who has run a household.

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Beauty Secrets

- When you're working all day, of course you want to look your best to the people you deal with. You'll probably redo your makeup during lunch hours. So be sure to have an extra bottle of Oil of Olay in your desk drawer or tucked in your tote bag. Don't be surprised if women (and men) you work with ask you what you use to make your complexion look so glowing.

- You won't want to be any less attractive a wife and mother than you are a working woman. While the children are helping cook, freshen up before dinner with Oil of Olay® and new makeup. You'll look and feel as if you're able to cope with just about anything. And isn't that you these days?

Oil of Olay penetrates your skin remarkably quickly. The precious fluid begins to work almost instantly to help maintain your skin's natural moisture balance, so your skin can become softer, smoother, younger looking.

Any time of day or night is an ideal moment for Oil of Olay to ease dryness and importantly increase the moisture level of your skin. Devoted users wouldn't consider beginning the day without Oil of Olay, either to let skin live in a misty, moisty climate of its own, or under cosmetics. (You'll find quick-penetrating Oil of Olay doesn't leave a greasy look or feel so it's marvelous under makeup.) Nor would they consider going to bed without Oil of Olay as a final skin treat that goes on cherishing your skin into restful hours of sleep. Of course, you may want to use Oil of Olay more often, any time your skin feels dry...when you've come in from harsh weather, when you've washed your face, even when a favorite cosmetic has had a drying effect.

If the lovely possibility of looking younger would give your confidence a boost when job-hunting, wouldn't it be a good idea for you and Oil of Olay to go to work together?

A super-sensitive area, like the upper lip.

discomfort—there's no such thing as totally painless electrolysis. You can get the uninsulated needle, expect some reaction with your dermatologist, should be able to prescribe a painkiller.

Your doctor or dentist, working in concert with your electrologist, should be able to prescribe a painkiller.

For the patch test: Select an area about the size of a quarter that has full growth, and ask to have the hairs removed there. Do not shave, wax, or treat the spot for eight weeks. If the hair is particularly sensitive, or if you have been property done, the area should still be hair-free at that time. If you've chosen an area on your face for a patch test, see that all makeup is removed there. If not, the needle can force makeup and dirt into follicle pores, which can cause infection.

Allow the electrologist a few moments to adjust the timing and current strength to suit your type of hair and the area being treated. If the hair is particularly stubborn or the follicle distorted, it may be necessary to reinsert the needle more than one time.

Although electrolysis with the Laurier IB Probe is usually less painful than with the uninsulated needle, expect some discomfort—there's no such thing as totally painless electrolysis. You can get relief, though, if you're being treated on a super-sensitive area, like the upper lip. Your doctor or dentist, working in concert with your electrologist, should be able to prescribe a painkiller.

Done community work, entertained business and personal friends and made the whole thing look easy...has the efficiency and organization that the business world is dying for. Yet you still find it a little scary competing with all those fresh-faced young girls just out of college.

Perhaps it would give you an extra spark of confidence if you knew you looked a little younger, so you can look the personnel director straight in the eye with assurance that you're exactly right for the job you want. Then discover the benefits of a mysterious beauty fluid that can help you look younger, by easing the dryness that can make little wrinkle lines more noticeable. Knowledgeable women from many parts of the world share the secret of this remarkable beauty fluid, known in the United States as Oil of Olay beauty lotion.

Oil of Olay works with nature in a mysterious way to ease dryness, that unwelcome dryness that may easily cause you to look older than necessary. Perhaps even older than you are. Smooth Oil of Olay over your face and throat. Within moments, your skin feels softer and smoother. And you'll be able to see a renewed radiance and glow. Remember that
Questions From Readers

by Marvin D. Schwartz

This vase is approximately 31 inches high, weighs about 150 pounds, and has a circumference of about 44 inches. I believe it's brass. There is an inscription across it that says, “La Pêche Est Ouverte” (“Open for Fishing”). It's signed, Joseph Chéret (E Solieau Edit, Paris). What can you tell me about it?
--A.P., Jamaica, NY

Your bronze vase is a fine example of 19th-century French decorative sculpture. Bronze, rather than brass, was the more usual metal for artists to work with at the time. Joseph Chéret, designer of this urn, was a prominent artist on the Parisian scene who worked in and exhibited, both ceramic and decorative metal sculpture from the 1860s until his death in 1894. His younger brother, Jules, a poster artist and muralist, was more famous than he was.

This candy dish was brought over from Scotland sometime during the last half of the 1880s. The metal holder seems to be pewter. The swan is white glass. There are no distinguishing marks on either the dish or the holder. Do you have any information about it?
--J.C., Medicine Hat, OH

Your candy dish was most likely made in the United States, rather than in Scotland. Novelties of this kind were very popular with American manufacturers of decorative metalwork during the last two decades of the 19th century. The whimsical pewter cupid holding the harness is a typical American design concept of the 1880s. Companies known for their work in silverplating also used “German silver”—a nickel alloy—as an inexpensive substitute for plating. Frosted glass bowls in novelty shapes, such as this one, were often made in America although some were imported from England.

This clock has been in our family for years. Except for a patent date, "March 21, '76," on the bottom, there are no other marks. What can you tell me about its origin?
--D.S., Wheaton, IL

This clock is one of the finest mass-produced timepieces made—and it probably still keeps accurate time. It dates from the 1870s, when Connecticut clock manufacturers were producing vast quantities of fine, inexpensive timepieces. The design of the case—the pediment supported by columns, and portrait in relief—is typical of the Renaissance-Revival style. The uniquely engineered pendulum was made to compensate for changes in temperature and humidity. Your clock is similar in design to those made by Welsh, Spring, and Co. of Forestville, Connecticut, and was probably made by that firm. Another major Connecticut clock manufacturer of that era was Terry, Jerome, and Ansonia. They, along with four or five other companies, were important clockmakers, whose work was shipped all over the world.

The only marks I could find on this silver pitcher were scratched into the underside of the base. There's an "R" and a "13X." Do you have any information about the age and the style of my pitcher?
--S.S., Bayfield, WI

Your silver pitcher is a good example of the Rococo-Revival style which flourished on both sides of the Atlantic in the 19th century. The scroll and floral pattern, the elongated shape of the pitcher, and the flatness of the ornamental relief were all popular between 1880-1900. The number "13" was used in both France and Germany to indicate sterling-silver content. Your pitcher, which may have been part of a set, could have been made in America, France, or Germany in about 1880.

This desk was purchased 50 years ago at an estate sale. It's made entirely of carved rosewood, except for the ivory flowers on the doors. Have you any idea about where this desk was made?
--S.M., Davenport, IA

Elaborately carved Chinese furniture, such as this piece, was shown at the Centennial Exhibition held in Philadelphia in 1876, and was on the market for some time after that. In the early part of the 19th century, furniture design tended to be simpler in style. The more extravagant designs that turn up are most often associated with the later part of the century. Intricately carved furniture, some inspired by the Orient, represents a height of design in the late 1800s.

This vase is approximately 10 inches high with hollow handles that are painted gold. The porcelain grapes on the body of the base seem to have been attached separately. The mark, "R.S.T.K., made in Austria," appears on the bottom. I'd like to know more about it.
--(Mrs.) E.St.C., Amarillo, TX

Your vase is an early 20th-century factory-made example of "sculpted" pottery which gained great popularity beginning in the late 19th century. The mark you refer to, while not recorded, would mean that the piece was made after 1891, and most likely in the early years of the 1900s. The rough-textured surface and the grapevine pattern both were popular between 1910 and 1920. The handles, in the shape of lizards, were borrowed from Japanese designs, also popular at that time.

We can't appraise an object for you, but we can tell you about its style and origin. Send clear black-and-white photos (not color) plus descriptions, including details the pictures don't show, to: Questions From Readers, American Home, 641 Lexington Ave., New York, NY 10022. Sorry, we can't return photos or send personal replies.
IN MY OPINION

I'm Ready for Full-Time Motherhood

I am not the first woman to experience self-discovery in her mid-30s. It's the age when many full-time homemakers embark on a new career—the children are safely in school, the housekeeping's no longer an unending battle, and husbands are wrapped up in their careers. Then, those feelings of restlessness set in.

I watched with envy as my friends found new interests after enrolling in college. They tapped hidden reserves when they re-entered fields abandoned for a decade, or thrilled at the independence of that first paycheck. I couldn't join them.

I had chosen a career the week I graduated from high school. Since then, except for three months after the birth of my son, I have worked, gone to college, or both. By the time I reached my mid-30s, I had a job that offered security, good pay, and an excellent opportunity for advancement.

Still, I didn't escape the "mid-life crisis." This struck me as I sat in my windowless office, daydreaming about computer-program specifications. I wondered if I really wanted to spend the next 30 years processing data for the promise of a retirement party, and a profit-sharing check.

Suddenly, I wanted to be a housewife. I thought about a life full of home-grown tomatoes. Handcrafted afghans. Beds that were made every morning.

When I was younger, I had looked down my nose at women who stayed home and left only to shop. I saw the housewife as a pitiful creature caught up in soap operas, trapped at the ironing board, and worrying about the quality of floor wax.

When my son was a baby, I had no qualms about leaving him with strangers. I missed his kindergarten graduation, and sent him off to his grandfather's when work piled up at the office. Now that he's a teenager, I want to help with his homework, drive him to football practice, and tell him about girls. After 15 years of juggling a job, a home and a family, I was ready for full-time motherhood. And when I knew I wanted to stay home more than I wanted to trade in my eight-year-old car, I quit my job.

I've loved each day at home ever since. I landscaped the yard, started painting the kitchen, and learned about teenagers. I lounge in bed until 7 AM, visit the swimming pool, and cook gourmet dinners. I've been hooking a rug, sprouting some beans, and exploring my options.

Of course, it can't last. There's a limit to how much my family can give up without an extra salary. Next week, next month, or next year, I'll have to face the problem of earning some money. I hope that by that time, I'll tire of baking bread.

I doubt I'll have regrets about indulging in domesticity. My house is clean. My roses are blooming. My husband is smiling. I'm suntanned, lean from exercise, and I wake up rested.

If I go back to work and get paid half the salary, I'll still know it was worth it. Just this once, I've been able to take a good look at myself. My life is in order.

Betty Cork,
Montgomery, AL

Do you have something to say to the readers of American Home? We will pay $50 for manuscripts we publish. Please limit comments to 600 typewritten words and send to: In My Opinion, American Home, 641 Lexington Avenue, New York, NY 10022.
WHICH PET IS RIGHT FOR YOU?

Whether you're giving a pet or buying one for yourself, you have to consider compatibility as well as care.

by Ernest H. Hart

If you're well-prepared for pet ownership, and the pet selected is the right one, you can look forward to an interesting and fruitful association that will make your life richer and more satisfying for years and bring you to a closer understanding and more amiable kinship with all living things.

There is an almost limitless array of pets from which to choose. The problem is to find the one that suits you—a tailor-made creature, so to speak, modeled specifically to your needs.

What shall it be—mammal, fish, reptile, insect? The choice is large, but before we select the pet we must examine you, the prospective pet owner.

What kind of person are you?

Are you a quiet, introspective person who prefers his own company and lives a calm, orderly life? Then you will want a tranquil pet that will give you pleasure without intruding upon your solitude. If, on the other hand, you are an ebullient type, excitable and always on the move, your pet should mirror your own effervescence.

Are you married or single?

If single, you have only yourself to please and probably have activities that pleasantly absorb much of the time you would need to lavish on a pet. But remember that pets are marvelous conversation pieces and can lead to very rewarding dialogues with an individual of the opposite sex.

The married person must consider the tastes, temperament, and personality of his or her mate and select a pet that both can live with and enjoy. Under these circumstances the choice of a pet can be rather difficult, necessitating a good deal of serious thought and discussion between the marital partners.

Do you have children?

If so, you must consider the youngsters' association with the pet. A child must not be exposed to the danger of being hurt physically or psychologically by the pet. With some family pets such a consideration can be immediately ruled out, but with others the possibility remains. Both the child and the pet must learn to respect each other's feelings and live in harmony. Children of certain tender ages are impulsive and must be taught by their parents not to hurt pets.

Where do you live?

Can you give your pet the environment it needs to prosper and be happy? Is the place in which you live right for the pet you want? A very small apartment is no place for a very large pet, or for one you acquire when it's young and small that will reach considerable size when mature. Some pets need lots of room for exercise and you must provide the necessary space close by and be willing to take the time needed to allow your pet this activity.

The kind of weather you have where you live is another factor to be considered. Climate is important to some pets. If they or their ancestors came from tropical or semitropical climes, they may not prosper in a chilly or cold atmosphere. Some pets need a dry climate; others do best in a humid place; a few can survive only in frigid, arctic climes.

What hours do you work?

The hours you spend at your job can be pertinent to the variety of pet best suited for you. If you do not arrive home until rather late at night, perhaps one of many interesting nocturnal creatures may be best for you. They sleep during the day and awaken to activity at hours you can share. Tropical fish and most birds are a pleasure no matter what the hour. And there are many other pets whose feeding and sleeping schedules can be shaped to your own needs.

How much can you spend?

Finally, we come to the question of cost and maintenance. Actually the initial purchase price for your pet is not terribly important unless it is so exorbitant as to be ridiculous.

The maintenance of your contemplated pet must also be carefully assessed. Some creatures need special and costly housing; some, special bedding material. Others have exotic tastes in food that must be constantly supplied, that may be difficult to find and, when located, may be expensive and therefore a constant financial strain. There are also pets that prove to be delicate in captivity and will run veterinary bills up into a frightening aggregation of figures. These monetary considerations must be explored because some pets may simply be beyond your financial means to own and support.

What is the best pet for you?

Pets can be divided into specific categories from the standpoint of approachability; those you can touch and handle; those you handle infrequently; and those you do not handle at all.

Within the scope of these categories, consideration must be given to the mental and emotional qualities of the individual species among the many varieties of available pets. Dogs, cats (to a certain extent), most of the primates and raccoon-family pets, and the parrot-family birds are intelligent creatures that learn to love their owners. They demonstrate this through physical contact—touching, licking, cuddling—and as an added bonus, the parrot-type birds can be taught to talk. Snakes, amphibians, rodents, some birds, and farm animals can be handled, and while they engender a feeling of warmth in their owners they do not show any emotion themselves.

There are of course, pets that are not handled at all, but that bring the owner much pleasure and aesthetic satisfaction, such as a songbird or tropical fish.

Why do you want a pet?

Examine your true motives before you purchase a pet. Are you searching for a pet to help build up your ego? Are you simply lonely and in need of another living creature to care for, to share your life? Do you feel you need protection and want the kind of pet that will give it to you? Or do you simply like animals?

Though some may not seem to be, all these and many more are legitimate reasons for owning a pet. In each instance the pet will fill a basic human need, creating a lasting bond and unique closeness shared only by a human being and a living creature of another species.
Ken-L Ration Burger time.
Great taste is just a zip away!

Zip and pour. It's that easy!
Choose one of four delicious Ken-L Ration Burger flavors: Regular, Cheese, Egg or Liver & Bacon. Great taste. All the nutrition your dog needs. Just zip...and pour a bowl of delicious Ken-L Ration Burger.

Save 15¢ on any size or flavor Ken-L Ration Burger

Coupon Expires May 31, 1978
Don't keep company with a hot stove this holiday season. With one of these new tabletop machines for entertaining, you can be with your guests and enjoy yourself. Show off your cooking prowess by preparing all or part of the meal right before their eyes in an electric skillet (mini or maxi), wok, steamer, or oven. It's easy!—GALE STEVES

Presto's WeeBakerie, a compact countertop oven, maintains perfect 375° temperature. Ideal for potatoes, snacks, frozen dinners, and keeping a dessert warm at the table. It uses less energy than a conventional oven; $29.96.

Proctor-Silex's Pan-Handler is a versatile mini-skillet that can handle anything from eggs to late-night snacks. Contoured sides make easy work of omelets and room for 3 big burgers; $29.95. Optional Corn Popper Topper; $6.95.

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Hamilton Beach's Cookery Casserole Skillet has a 3-partition ceramic insert that converts an ordinary skillet into a slow cooker or chafing dish. Great to serve 3 hors d'oeuvres at once. Casserole can be used in the oven. Non-stick for easy cleanup; $53.95.

Wearing's Steam Chef is a stackable steamer that can prepare whole meals in less than 30 minutes. It uses less counter space than a standard serving dish. Two- and 4-quart cooking/serving bowls are convenient for steaming at the table; $55.00.
Introducing “Chandelier”
In Oneida Community Stainless

The pierced elegance of new “Chandelier” is crafted from solid stainless in the best tradition of Oneida. Its very special beauty will add a graceful touch to your dining for years to come.

We introduce “Chandelier” with this special offer in celebration of the 40th Anniversary of our association with Oneida Ltd. Over the years, Oneida Craftsmen have supplied our Betty Crocker Coupon Savers with the prestigious flatware our customers have come to know and expect.

Celebrate with us: order your first place setting of “Chandelier” or one of our seven other exclusive patterns offered now during this special Anniversary event.

Betty Crocker

You would expect to pay over twice as much in stores for a five piece place setting of this quality Oneida stainless. Begin your service now with the special 40th Anniversary offer of just $3.95 a place setting. Then add to it from time to time with individual pieces from open stock at additional savings with Betty Crocker coupons which you will find on more than 175 General Mills products. Discover many other items to save for in the catalog included with your order.

If you are not completely satisfied, return your order within 10 days and your money will be refunded. Offer expires January 16, 1978.

General Mills
Box 179
Mpls., MN 55460

I enclose $3.95 (CHECK OR MONEY ORDER) for a 5-pc. place setting in

☐ Chandelier ☐ Voilà ☐ Brahms ☐ Isabella
☐ Vinland ☐ P. Henry ☐ Via Roma ☐ Chatelaine

Limit one place setting per family please. Offer good only within U.S.A. Please allow up to six weeks for shipment. Offer expires January 16, 1978.

PLEASE PRINT CAREFULLY. THIS WILL BE YOUR SHIPPING LABEL.

NAME
ADDRESS
CITY_ STATE_ ZIP_
A SMALL MIRACLE FOR THE MAN WHO WANTS HER HAIR STYLE TO LOOK NATURAL.

Hair spray and setting lotion users told us it would be "a small miracle" if they could style and hold their hair firmly without using sticky, super-stiffening solutions. Wella found the secret, and created new WELLAFLEX Non-Aerosol Hair Net (Regular or Extra Hold) and WELLAFLEX Setting Lotion. Both are formulated with Provitamin B5 and Natural Plant Protein, so you can condition your hair while you style it. Our Hair Net provides an economical spray mist that holds your hair firmly, even when it's wet or muggy. And it contains no stiffening lacquers, so your hair maintains a soft, romantic look and a feeling you'll love. WELLAFLEX Setting Lotion prepares your hair for a beautiful long lasting set. Gives hair "memory," so it holds the set, even after repeated combing or exposure to humidity. Why not try a small amount of our small miracle next time you style your hair?

NEW WELLAFLEX... A SMALL MIRACLE FOR THE WOMAN WHO WANTS HER HAIR STYLE TO LOOK NATURAL.

Hair spray and setting lotion users told us it would be "a small miracle" if they could style and hold their hair firmly without using sticky, super-stiffening solutions. Wella found the secret, and created new WELLAFLEX Non-Aerosol Hair Net (Regular or Extra Hold) and WELLAFLEX Setting Lotion. Both are formulated with Provitamin B5 and Natural Plant Protein, so you can condition your hair while you style it. Our Hair Net provides an economical spray mist that holds your hair firmly, even when it's wet or muggy. And it contains no stiffening lacquers, so your hair maintains a soft, romantic look and a feeling you'll love. WELLAFLEX Setting Lotion prepares your hair for a beautiful long lasting set. Gives hair "memory," so it holds the set, even after repeated combing or exposure to humidity. Why not try a small amount of our small miracle next time you style your hair?

WELLA... FOR MORE THAN JUST BEAUTIFUL HAIR.

(From the makers of the original Wella Balsam Shampoo and Conditioner.)
If you’d like to give up wearing napkins with your tampons, read this ad.

Kotex® Heavy Duty™ tampons were designed to give you the extra protection you need, without the extra bother of a napkin. Even on “heavy” days. We know it’s hard to believe any tampon could work so well. But a lot of women who were skeptical at first, have stopped using napkins since they started using our tampons.

You can read all the reasons why on this page. Or, even better, buy a box of Kotex Heavy Duty tampons, and prove it to yourself.

If your super tampon needs help from a napkin, then it isn’t super.

With the Kotex Heavy Duty tampon, you’ll probably never wear another napkin. It comes in two sizes, regular and super. Both incredibly absorbent.

In fact, our super is twice as absorbent as the best-selling super—so it can hold twice as much.

How we work against tampon bypass.

Have you ever had an accident and found your tampon hardly used? That’s tampon bypass. It happens when your tampon fails to expand fully. It almost never happens with Kotex Heavy Duty tampons. Because they expand gently and fully inside you.

How our tapered plastic tube works better.

The leading tampon has a cardboard tube with blunt edges. The Kotex Heavy Duty tampon has a tapered tube of smooth plastic. So it inserts more easily and comfortably.

How to get your money back.

We’re so sure of Kotex Heavy Duty tampons, we guarantee them. If you don’t like them better than your brand, just send the product code symbol from bottom of package and indicate purchase price, to Kotex Heavy Duty tampons, c/o Kimberly-Clark, Dept. TBT, Box 551, Neenah, Wisconsin 54956. Limit one refund per family.

Product available in limited areas only.
Famous Suchard Swiss Chocolates. Swiss chocolate is the international standard of fine chocolate, and Suchard is the finest of the finest. Delight friends and relatives with Suchard "Swiss Views" assorted chocolate gift box. 1 lb. 1½ oz., $10.95, 8½ oz., $5.95.

Hero Natural Fruit Swiss Preserves. Gift pack containing four of the incomparably delicious Swiss jams favored by the connoisseurs all over the world. Raspberry, black cherry, apricot, and orange marmalade in 12 ounce jars, $6.75.

Kjeldsens Supreme Fruit Cake. A robust, real-butter cake covered and filled with pecans, glazes pineapple, cherries, and other delectable fruits and nuts 2 pound tin, $6.99.

Kjeldsens Danish Almond Pastry. The delightful, finger-sized cake the Danes eat when they really have something to celebrate. Festive, luxurious, and absolutely delicious. Packed in an attractive, air-tight tin, $3.40.
London Tea Gift Pack. Three rare and aromatic tea blends from the London Tea and Produce Co., Ltd., world renowned tea importers and blenders for over 100 years. Includes famous Earl Grey Blend (selection of an English diplomat), Special Morning Blend, and Special Indian 4-oz. canisters, $5.99.

**GIFTS TO FEED THE EGO**

**IMPORTED GOURMET GIFTS THAT IMPRESS YOUR FRIENDS WITHOUT SQUEEZING YOUR BUDGET.**

Even the most hard-to-please will be flattered to receive these delicious delicacies from Europe and Scandinavia. They make ideal gifts for friends, relatives, and hosts. And they're the perfect way to show guests your good taste and delight theirs.

**Order today for holiday giving**

atalanta
AH Specialties, P.O. Box 1400
West Englewood, New Jersey 07666

Please send me the gourmet items I have checked below in the quantity indicated. I enclose check or money order for the full amount, as shown in the box marked “total” at the bottom of the order form, plus shipping and handling.

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item Description</th>
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<tr>
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<td>Hero Natural Fruit Preserves Gift Pack</td>
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<td>Kjeldsens Almond Pastry, 7 oz. tin</td>
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<td>Kjeldsens Supreme Fruit Cake, 2 pound tin</td>
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Add shipping & handling: $1.95 first item, $.95 each additional item.

$ ______________________ total enclosed.

Name: ______________________
Street: ______________________
City: ______________________
State: ______________________ Zip: ______________________

Allow three weeks for delivery
A Renter's Survival Guide

What to look for—and look out for—when you're apartment-hunting.

by Tony Vellela

Do all windows and doors open and close easily? Along with convenience and safety, this affects heating and cooling. Ask if each apartment has its own thermostat. If not, what's the policy on heat? Can you have an air conditioner, and is there enough power for yours?

To be certain the closets are deep enough to hang clothes, simply hold a jacket or sweater by the shoulders, and position it inside the closet. If the space is too shallow, would you hang clothes face-front on hangers from pegs?

Who will be your neighbors? Living next door, up- or downstairs from preschool children, loud pets, bongo players, weightlifters, or a professional office might suit you not at all. And see if this apartment shares a common wall with the incinerator room or elevator shaft—both noise generators at all hours. Other noise-generating neighbors might include police and fire stations, hospitals, and supermarkets receiving post-midnight deliveries.

NEGOTIATIONS

Discuss repairs or improvements, timetables for completion, lease terms, sublet clauses, deposit and down-payment arrangements with the renting agent. Check with the tenants' rights groups in town about any new laws applying to tenants (usually the jurisdiction of the state). Determine whether rent includes utilities (gas, electric, and water), and compare rent and conditions to similar apartments listed in the classifieds.

Be certain you know exactly who it is you're dealing with. Referral services may take your money simply for providing a list of available apartments from the daily paper. Agents or brokers will generally require a finder's fee separate from your payment to the landlord. If the rental is being handled by the superintendent, remember that some prove more helpful if paid for their time.

Most important of all, be prepared to visit the apartment at night and on the weekend (or in the daytime if you work the night shift) to learn how the neighborhood, commercial accessibility, parking, and noise levels from the street and neighboring apartments are at different hours. Don't be afraid to talk to some of the people in the building.

After hunting, testing, asking, watching, listening, and considering, select the place that satisfies the greatest number of your needs.

Tony Vellela is a free-lance journalist whose work has appeared in Consumer Life and Rolling Stone.
Why just call Long Distance when people expect it? Little things come as surprises, and the telephone is a convenient, inexpensive way to share them. Pick up your phone the next time you have some news, and bring someone you love into your life again. Long Distance is the next best thing to being there.
You lock the doors. Close the curtains. Or wait till everyone else is asleep. Then you bring out your book. The Book. Your Bible. To find the truths, comforts, spiritual strengths that you need. And while you read, wish that everyone you knew could experience it with you. But you won’t tell them. Why? Because. They might think it's old-fashioned. Corny. Just not the thing to do. And that’s too bad. Because the more people that know, the better the world will be.

Come out of hiding. Introduce the Bible to your friends.
A COLLECTION OF FINE BONE CHINA THIMBLES, INDIVIDUALLY-DECORATED IN 24 KARAT GOLD.

EACH THIMBLE BEARS AN ORIGINAL CAMEO PORTRAIT

OF ONE OF THE FORTY-TWO FIRST LADIES OF THE UNITED STATES.

Available by subscription only. Advance subscription deadline: November 30, 1977.

When the infant Prince of Wales was christened at Windsor Castle in 1842, Queen Victoria is said to have issued a specially engraved thimble to commemorate the event, giving one as a gift to each member of the Royal Family. It was not an unusual gesture. For the seemingly humble thimble has had a long and fascinating history—and has been cherished by collectors around the world, both for its beauty and its historical significance.

Today, the craftsmen of Franklin Porcelain Studios of the world-famous Franklin Mint are creating an intriguing new collection of commemorative thimbles in that rich tradition: The first collection of thimbles ever to honor all 42 First Ladies of the United States—those gracious, often influential women who have charmed and inspired the American people since George Washington became our first President in 1789.

Crafted in fine bone china, the aristocrat of porcelains

These exquisite thimbles will be crafted in fine bone china—the aristocrat of porcelains—and will be decorated in 24 karat gold. Each thimble will bear a cameo portrait of one of the forty-two First Ladies. Each portrait will be an original work of art, created for this collection. And to assure their historical accuracy, these works will be based on official First Ladies' portraits in the White House and in the permanent collection of the Library of Congress.

An attractive display shelf provided at no additional charge

So that you may show the thimbles to best advantage, a wall display shelf will be provided. This handsome shelf is specially designed to display the complete collection.

Along with each thimble, subscribers will also receive a commentary describing each First Lady's accomplishments, the role she played in history, and highlights of her life in the White House.

A limited edition

These elegant bone china thimbles will be available only from Franklin Porcelain. Furthermore, they will be produced exclusively for subscribers to this series, and for special presentation to First Lady Rosalynn Carter and each of the distinguished women who are former First Ladies of the United States. Thus, the total edition of this collection will be forever limited to the exact number of original subscribers, plus the small number for presentation.

Subscribers will be able to build the collection at the rate of just two thimbles per month. And the price for each fine bone china thimble—$9.50—will be guaranteed for the series.

Advance subscription deadline: November 30, 1977

Because this is the first collection of commemorative thimbles by Franklin Porcelain, it is likely to have a special significance for collectors of fine works of art in porcelain. You are among the first to have the opportunity to acquire it, and your subscription must be mailed by November 30, 1977.

To subscribe, mail the application below to Franklin Porcelain, Franklin Center, Pennsylvania. It is not necessary to send any payment. But please remember, your application must be postmarked no later than November 30, 1977 to be accepted.

Advance subscription application

The First Ladies of the United States Thimble Collection

Must be postmarked by November 30, 1977

Limit: One collection per subscriber.

Franklin Porcelain
Franklin Center, Pennsylvania 19091

I wish to enter my advance subscription for The First Ladies of the United States Thimble Collection, consisting of 42 fine bone china thimbles, each bearing an original portrait of one of our Presidential First Ladies. I need send no payment now. I will be billed $19.50 ($9.50 per thimble) with each monthly shipment of two thimbles.

Mr. Mrs. Miss

City

State, Zip

Signature

All orders are subject to acceptance.

*Plus my state sales tax

Please print clearly

Address

Date

Signature

Lost and found form: Please print clearly
Instead of that old stand-by, the cut-flower arrangement, take a good look at your house plants for your next dinner-party or buffet table. If you have an average-size collection, chances are you have everything you’ll need for a living centerpiece that’ll look sensational. Even just one well-grown potted plant, dropped into a handsome basket or cachepot, is an ideal last-minute solution. Or, if you’re a bit less pressed for time, try some of the easy put-togethers on this page. After the party, return all plants to good light.

FROM THE SEA

If unadorned, natural beauty is what you’re after in a centerpiece arrangement, why not mount some of nature’s greenery in another of her gifts, a seashell? Large shells are easiest to plant. Simply fill with potting mix and add a plant, carefully firming its roots into the soil. Select only young plants or those that are characteristically small-growing.

The grassy-leaved plant shown is a tillandsia, a compact bromeliad that’s ideal for growing in a shell. For ease of watering, dunk the entire shell planting in a sinkful of water, and let it drain thoroughly. Keep in mind that the smaller the shell, the more quickly its soil will dry out.

ALL IN THE FAMILY

Supermarket discards provide a surprising variety of containers suitable for plant centerpieces. Here, a classic mushroom basket holds a grape ivy (Cissus rhombifolia) flanked by bunches of grapes. The plant can be kept in its pot, but to prevent moisture seepage that can rot the basket, be sure to use a plastic, not terra-cotta, saucer. Wadded paper, florist’s foam, or sheet moss can be used to support the grapes.

Grouping members of the same botanical family, such as grape ivy and grapes, is an idea to keep in mind. Other ornamentals and edibles that share kinship are roses, apples, and strawberries (rose family); pineapple and bromeliads (bromeliad family); and pony-tail plant, lilies, tulips, aloe, asparagus, onions, and garlic (lily family).

A BASKET OF BLOOMS

Small plants (in 4- or 5-inch pots) of the same type, either in bloom or with colorful foliage, make a dramatic statement when grouped in a broad, low basket. Blooming plants that are ideal are African violets, wax begonias, streptocarpus, Christmas cacti, miniature roses, Christmas pepper, and flowering succulents, such as Kalanchoe blossfeldiana. For vivid, non-green foliage, choose coleus, iresine, wandering Jew, cryptanthus, purple passion, or rex begonia. Keep the plants in their own pots, placing bits of florist’s sheet moss, if necessary, over the pot or soil surfaces that show.

THE LAYERED LOOK

To add an extra dimension to a centerpiece planting in a clear glass salad bowl or laboratory jar, layer the bowl with contrasting potting materials before positioning the plants. The layering can be improvised, or you can follow this procedure: Start with marble chips, add a layer of charcoal chips, then sandstone pebbles, and finally potting soil. The contrasting textures and colors will complement a wide assortment of plantings, but for something special, try a single plant of colorful foliage surrounded by low-growing baby’s tears (right).
The essence of pineapple and coconut swirled with sweet light rum. You just open, pour and that's it.
We put a tropical paradise in a bottle.

THE HEUBLEIN PIÑA COLADA
You’re a woman, not a duck.

Know why water rolls off a duck’s back? Because there’s a layer of oil lying on its feathers. And oil and water don’t mix. Well, some bath oils don’t mix with water, either. They lie on top of it. Alpha Keri® Bath Oil works with water. It mixes completely in your bath, so when you step out of the tub, your skin is moisturized and protected all over. With a light mixture of Alpha Keri and water. Alpha Keri helps keep moisture in your skin. So, long after your bath, you feel soft and smooth. Not slick or greasy. No wonder so many physicians recommend Alpha Keri for the treatment of dry skin.

Alpha Keri Bath Oil.
Works with water to smooth dry skin.
Spruce up your house, get out your prettiest china, light up the candles, and look forward to enjoying holiday get-togethers with friends and family. Only this season, streamline your game plan and make sure you really enjoy entertaining. In the following pages you'll find a creative update of the traditional Thanksgiving dinner, a shopping guide to super food you can mail-order for parties or gifts, straight talk on what a catering service can do for you, how two cooks working in one kitchen can make even a Chinese dinner a breeze, less-work ideas for tabletop cooking, and how to get your bar ready for drop-in guests. Hospitality with flair can be fun for busy people like you. Here's proof.
THE STREAMLINED THANKSGIVING

Gather your family and friends together to enjoy all the traditional trimmings, but Thanksgiving doesn't have to mean stuffing the bird and over-stuffing the people... or leftovers for days afterward, especially if you are entertaining a small group. Today's Thanksgiving dinner can bring back the nostalgia of bygone times without the excesses—that's what streamlining is all about.

Start with a light consommé à la Madrilène to set a taste tone for the meal to come. A plump capon will amply feed six people. Our recipe is lightly herbed to bring out the delicate flavors of the bird. Inside is a wild-rice stuffing with apples and walnuts for crunch. Begone candied sweets! In your place this year is a sophisticated twice-baked sweet potato whipped with butter, cream, and a splash of Amaretto. Green beans, served whole, are dressed with a zippy Dijon-mustard sauce. Cranberries turn into a shimmering salad garnished with orange wedges. Top it all off with homemade Parker House Rolls, which can be made in advance and gently reheated. Be sure and save space for the Pumpkin Rum Mousse. Pumpkin Pie never tasted like this!

And if you have a microwave, relax even more. We have given you instructions for preparing the soup, capon, sweet potatoes, and even reheating the rolls within an hour. Who could ask for anything more?

The holiday tableware shown above, on cover, and on previous page is both slick and sensible and can look either traditional or contemporary depending on the setting. Create a Perfect Setting (by China Seas for Jepcor International) with this white updated country store ware and cookware spiced up with warm sienna. All the pieces can be used in multiple ways. The Etc. Cup (above left) can be used as a salt/pepper shaker, candle holder (see previous page with candles by Colonial Candle of Cape Cod), egg cup, vase, etc. The 24-Hour Cup (above right) is perfect for juices, wine, jams, or sauces, and stores spices, herbs, leftovers, and even pencils. The lid (above) doubles as a trivet, ashtray, or butter-chip dish. The bowls stack easily for storage, and are versatile servers. Any way you arrange the pieces is perfect for almost every tabletop style.

A more traditional look in china (opposite), Kashmar by Wedgwood goes well with the rich, warm print fabric. Fabrics shown on cover, preceding page, above, and opposite were designed by Jay Yang for P. Kaufmann. Gutsy flatware by Dansk International. See Shopping Guide on page 84.

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Gather your family and friends together to enjoy all the traditional trimmings, but Thanksgiving doesn't have to mean stuffing the bird and over-stuffing the people... or leftovers for days afterward, especially if you are entertaining a small group. Today's Thanksgiving dinner can bring back the nostalgia of bygone times without the excesses—that's what streamlining is all about.

Start with a light consommé à la Madrilène to set a taste tone for the meal to come. A plump capon will amply feed six people. Our recipe is lightly herbed to bring out the delicate flavors of the bird. Inside is a wild-rice stuffing with apples and walnuts for crunch. Begone candied sweets! In your place this year is a sophisticated twice-baked sweet potato whipped with butter, cream, and a splash of Amaretto. Green beans, served whole, are dressed with a zippy Dijon-mustard sauce. Cranberries turn into a shimmering salad garnished with orange wedges. Top it all off with homemade Parker House Rolls, which can be made in advance and gently reheated. Be sure and save space for the Pumpkin Rum Mousse. Pumpkin Pie never tasted like this!

And if you have a microwave, relax even more. We have given you instructions for preparing the soup, capon, sweet potatoes, and even reheating the rolls within an hour. Who could ask for anything more?

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Give thanks this year— with all the fixings— but try some new cooking and tabletop tips to pave the way for painless entertaining.

by Pat Sadowsky and Gale Steves

THANKSGIVING DAY

MENU

Consommé à la Madrilène
Herbed Capon Poteat
Walnut Wild Rice Stuffing
Baked Stuffed Sweet Potatoes
Whole Green Beans with Dijon Sauce
Cranberry - Port Wine Salad
Parker House Rolls with Butter Curials
Pumpkin Rum Mousse

Recipes begin on page 94
Stamp your approval on fabulous foods to mail-order for holiday serving and gift giving. In the mood for a savory slice of smoked turkey? Or perhaps a deliciously ripe, juicy papaya? There's no need to forgo such delicacies because your supermarket doesn't stock them. Satisfy your taste buds by ordering by mail: It's a simple way to please everyone on your gift list while avoiding the aggravations of shopping. When ordering, include your complete address, zip code, and phone number. To insure on-time delivery, order early.

Most packages are shipped by UPS or parcel post. For air-mail or overseas shipping, check with individual companies for rates and deadlines. For more mail-order tips, see page 19. Turn the page for descriptions of these sumptuous delights and a cornucopia of catalogs. Information on serving accessories in Shopping Guide, page 84. —PAT SADOWSKY/GALE STEVES
Apple Mallow Yam Yums

APPLE MALLOW YAMBAKE

2 apples, sliced
1/2 cup chopped pecans
1/2 cup brown sugar, packed
1/2 teaspoon cinnamon

Toss apples and nuts with combined brown sugar and cinnamon. Alternate layers of apples and yams in 1 1/2 quart casserole. Dot with margarine. Cover. Bake at 350°, 35 to 40 minutes. Sprinkle marshmallows over yams and apples. Broil until lightly browned. 6 to 8 servings
SPECIAL DELIVERY
continued from page 47
(1) Mailbox from Sears Roebuck, $13.99.
(2) Oranges from Blue Anchor, 9 lbs., $12.50 ppd.
(3) Exotic fruits from Blue Anchor (kiwi, papaya, avocado), 12 pieces, $16.50 ppd.
(4) Smoked turkey from Harrington’s, 9-11 lbs., $23-$26 ppd., depending on zone.
(5) Red and green grapes from Blue Anchor, approx. 7 lbs., $8.95.
(6) Carr’s English Biscuits from Maison Glass, 2-lb. tin, $9.50.
(7) Pet Gouda (comes with its own cage) from Swiss Colony, 2 lbs., $8.95.
(8) Half-wheel of mild cheese (comes with 21/2-lb. fruitcake) from Gethsemani Farms, $12.95.
(9) Herbs Provence from Maison Glass, set of 5 crocks (4 small, one large), $33.95.
(10) Block of aged Cheddar from Harrington’s, 21/2 lbs., $10.45-$12 ppd., depending on zone.
(11) Crock of aged Cheddar from Maytag Dairy Farms, 20 ozs., $7.75.
(12) Wheel of imported French Roquefort from Roquefort Association, 3 lbs., $18.95 ppd.
(13) Smokey cheese from Gethsemani Farms (packaged with mild and aged), 3 quarter-wheels, 36 ozs., $8.50.
(14) Papa-au-rhum from Ferrara’s, 14 ozs., $1.75.
(15) Fudge Fantasy, from Swiss Colony, four kinds in one 3-lb. tin, $7.95.
(16) Fruitcake from Collin Street Bakery, 5 lbs., $15.45 ppd.
(21) Quarter-wheel aged cheese from Gethsemani Farms (see #13).
(22) 1-lb. Swiss from Maytag Dairy Farms (see #20).
(23) Aged Cheddar from Maytag Dairy Farms, 20-oz. crock (see #11).
(24) Hawaiian Pineapple Macadamia Nut Cake from Harry and David’s, 3 161/2-oz. cakes to a box, $15.95 ppd.
(25) Dobosh Torte from Paprikas Weiss, 18 ozs., $10.50 ppd.
(26) Marzipan mixed fruits and strawberries from Paprikas Weiss, group of four baskets, 18 ozs., $10.50 ppd.
(31) Cannoli Shells from Ferrara’s, 6,8 unfilled, $1.85.
(32) Pretzels from Bachman’s (all thin, or mixed with Dutch), half-bushel basket, $10.95 ppd.
(33) Caramel Nut Crunch from Bachman’s, 4-lb. tin, $8.25 ppd.
(34) Macadamia Lemon Brittle from Ed and Don’s Candy (packaged with 8-oz. can Kona Coffee Chews), 10-oz. can, $6.60 ppd.
(35) Cheese Petites from Bocock-Stroud, 1-lb. box, $6.95 ppd.
(36) Ginger cookies from Bocock-Stroud, 1-lb. tin, $6.95 ppd.
(37) Paprika (sweet, half-sweet, or hot) from Paprikas Weiss, $6.50 ppd.
(38) Cheesecake from Maison Glass, 11”, $15.
(39) Wild n Rare Cherrydills from Harry and David’s, box of 6 113/4-oz. jars, $9.45.
(40) Hawaiian Assortment (fruits and nuts) from Ed and Don’s, 12-oz. box, $6.25.

MAIL-ORDER ADDRESSES
• Bachman’s Foods, Inc., Gift Div., Dept. AH-11, 8th and Reading Ave., PO Box 898, Reading, PA 19603. (215) 929-5811. All items ppd. Credit cards accepted: BA, MC; check or money order; by Dec. 1. Free catalog. Pretzels, candy, snacks, cheese, smoked meats.
• Blue Anchor, Inc., Gift Fruit Div., Dept. AH-11, PO Box 15498, Sacramento, CA 95813. (916) 929-3050. All items ppd. No citrus fruit shipped into Arizona or Texas. Credit cards accepted: AE, BA, MC; check or money order; by Dec. 1. Free catalog. Fruit, seasonal gift series.
• Bocock-Stroud Co., Dept. AH-11, 501 W. 4th St., Winston-Salem, NC 27102. (919) 724-2421. All items ppd.; North Carolina residents add 4% tax. Check only; by Dec. 1. Free brochure. Cookies, cheese petites, fruitcake.
• Collin Street Bakery, Dept. AH-11,

Three quarter-wheels of mild, aged, and smokey cheese in handmade wood gift box are $8.50, from Gethsemani Farms. For ordering information, see page 102.

New Orleans Beignets mix can be ordered from Cafe Du Monde, above.
If the word "caterer" fills you with thoughts of swan-shaped ice sculpture and five-digibel bills, it's time for you to think again. Caterers have moved beyond wedding and bar mitzvah receptions and are playing many new roles.

Nowadays they'll handle anything from breakfast in bed for two to a supermarket opening for 2,000—at prices commensurate with the service performed.

People today hire caterers for many reasons: To run a large affair that needs a professional touch; to contribute a few dishes to a small party the hosts are too busy to manage alone; to take charge of a business function that calls for a home setting. The costs vary widely, depending on what you serve and where you live. You may expect to pay as little as $5 per person for a simple cocktail party and $20-30 (or more) for a full, sit-down dinner with all the trimmings.

**The Big Bash**

In the case of a large party, the services a caterer can provide go well beyond the preparation of food and drink, and the savings, though not always apparent in terms of dollars and cents, may be considerable when you figure in the value of your time, and wear and tear on your nerves. Naturally, if rounding up an army of waiters, florists, musicians, and bartenders is your idea of a pleasant diversion, you don't have to pay someone else to do it for you—in fact, if you're really good at it, you may consider starting your own business. But for those of us who can't or won't keep track of the numerous details involved in large-scale entertaining, there is no more logical solution than a caterer.

Once you have selected a reliable company—and for that, the experience of your friends, neighbors, or business associates is an excellent starting point—you can dismiss from your mind a hundred anxiety-inducing considerations beyond the food itself: **Liquor**—Although most caterers cannot sell you alcohol, they will order from a distributor for you, see to it that you are supplied with setups, and that everything arrives on time and at the proper temperature. **Music**—Many caterers will provide a list of musical groups and will act on your behalf in making the arrangements. **Services and equipment**—Caterers usually can supply tables, linen, glasses, and silverware, as well as serving and cleanup help.

**Smaller Favors**

Enlisting the assistance of a caterer is the logical and familiar response to the challenge of large-scale entertainment, but catering may also be the perfect answer to a variety of everyday social situations. In most cities and towns there are individuals who will cook and serve for small parties in your home. Some are willing to let you supply the raw ingredients, which might prove to be a savings, and if you prefer, they will leave the serving to you also.

Another idea is partial catering—one splashy attention-getting number to spark a party. In Washington, D.C., for instance, cocktail-party hosts like to have caterers set up a "raw bar" with shuckers opening clams and oysters for guests to eat on the half shell. The party-givers put out their own canapes, dips, whatever. In Philadelphia, a chef making omelets to order is often the center attraction for an after-theater supper or Sunday buffet. In San Francisco, hostesses like to call on caterers to provide intricate hors d'oeuvres or spectacular desserts.

Still another way to make entertaining easier is to buy pre-cooked food. There are innumerable small operations across the country, often one person working out of his/her own kitchen, as well as restaurants, gourmet shops, and delicatessens that can relieve you of part or all the food-preparation responsibility for some special meal. Perhaps you love to cook and want to delight your guests with a creation of your own, but you don't have time to turn out three courses. You can buy the main course ready-made and nestle it between your special crab puffs and homemade apple pie, or, if you prefer, order out for the antipasto and pastries, but serve your own incomparable pasta and sauce.

Martha Stewart, who owns the Market Basket in Westport, Connecticut, supplies her customers with a chicken breast stuffed with ricotta and fresh herbs and rolled in almonds, served up in a terracotta casserole, for $3 per diner. Or consider a vegetarian main course. Zucchini and cheese or...
A CATERER? YOU DO!

Next time you entertain, treat yourself as well as your guests.
by Lisa DeMauro

Because newly popular foods are very portable and rely on quality and appearance rather than elaborate preparation, they can be brought in for an impromptu “catered affair” with a minimum of trouble. A recent New York City dinner included a platter of assorted cheeses, paté, whole-grain bread and biscuits, Waldorf chicken salad, shrimp salad with dill mayonnaise, a variety of fresh and dried fruit, and a selection of homemade cookies and teacakes. The dinner for seven people (provided by Best of Everything at a cost of $60) arrived table-ready in baskets and platters, leaving the host with no more pressing problem than the beverage selection and choice of background music. Most gourmet and specialty stores will put together this kind of economical, tasteful meal, which makes possible the intimacy of at-home dining with very few demands on the host or hostess.

Cost-Cutting Cues

The trend toward basic, light foods helps with cost control, too. Vegetables, fruits, and poultry are less expensive than heavy cream, butter, and marbled cuts of beef. Martha Stewart recommends edible centerpieces such as baskets of fruit and vegetables rather than expensive floral arrangements (continued on page 97)

Lisa DeMauro is assistant to the editor of American Home.

spinach pie for $13 from New York’s Panacea will serve 9 to 12.

If you’re dreaming of a romantic picnic indoors or out, but don’t want to break the spell with a stint in the kitchen, consider the ever-versatile box lunch. These are available from many restaurants and catering services and may be as simple or as elegant as you like. Sara’s Catering in Griffith, Indiana, will supply a crunchy fried chicken lunch with homemade rolls, deviled eggs, pickle, and a selection of just-baked sweets, in a beribboned box with a daisy on top for $3.25.

You may expect to pay up to $9 for these portable meals depending on the specific menu offered and the size of the catering operation. (Certain companies may favor large-scale assignments, in which case the smaller orders will be relatively more expensive, so shop around until you find the service that matches your needs and budget.)

Perhaps you’d like for once to be able to cope with the kids instead of the food at your child’s next birthday party.
In the desert of the American Southwest, the vast physical distances between houses seem to inspire harmonious and close personal relationships among friends—and a unique welcome to guests. Most of the houses you find in this gritty, arid environment, near the Mexican border in Arizona, reflect a special outgoing spirit, as refreshing as an oasis. This spirit encompasses the casual, informal lifestyle we associate with the West, spiced with a tangy zest. It's a blend reflected in homestyle and home alike.

These southwestern houses, such as the one belonging to the William Joffroys (opposite), present an impenetrable facade to the desert; their masonry bulk is pierced only by spider-fragile iron grillework. But a peek through the grillework reveals welcoming, gaily planted inner patios—a whole world within that's full of life, bright colors, candlelight at night, and handsome comfortable furnishings.

The architecture of these houses derives partially from a Moorish/Spanish influence, as adapted to Mexican design, and partially from the ranch-house vernacular of the Old West. The southwestern casa de campo—or country house—used to be constructed of adobe, a crumbling clay mixed, for bonding, with straw. Because adobe could not withstand much weight, walls had to be over three feet thick—even for single-story dwellings. Ranch houses in this region, although now built mainly of cinder block with an overlay of stucco, continue to have a long, low, sprawling silhouette. The houses turn inward to wrap the inner patio; each wing is one-room wide to allow maximum cross-ventilation—mandatory when temperatures soar over 110 degrees.

The corredor, an open-air arcade ringing the patio, is the precursor of today's family room. Here everyone gathers to prepare easy vegetables for cooking, to tend little children, to regroup in the evening and talk over the day's activities. Gently pitched roofs of red tile reach out in a deep overhang to add extra shade and to protect the corredor from summer rainstorms.

The living spaces of the typical casa de campo open from the patio and zaguán, an entryway, and then to each other for flexibility in entertaining. Flooring of indigenous quarry tile unites all areas and is cool underfoot.

The sala, or living room, rises two stories in height to maximize interior coolness. The focus of this room is usually an immense fireplace on a raised hearth with slanting hood that radiates warmth during the winter months. Mexican furniture, heavy and deeply incised, is extravagantly comfortable; doors, carved too, echo the forms of the furniture and act as insulators.

The William Joffroys enjoy sharing their house and patio with friends. When they moved into their casa de campo—a former guest ranch—it was in almost total disrepair. There are six children in the family and remodeling had to be geared to their comfort and privacy, as well as toward the family's love of being together. Major renovations included a big, open kitchen that occupies one wing of the house; across the patio is the bedroom wing—and between, linking them, are the family/entertaining rooms.

When the Joffroys entertain, Mrs. Joffroy cooks up grand dinners which she sets out in the sala and in the adjoining dining room or comedor.

Guests can wander through these rooms and into the patio, as they like. It's a hospitable way of life, and they love it. — BONILES/NINA WILLIAMS

The ranch house belonging to the William Joffroys is composed in typical Mexican-American style—with patio, corredor, and fresh white-walled rooms furnished sparsely to keep their cool. Equidal chairs, used indoors and out, originally designed by Indians for persons of high rank, are grouped around a drum (opposite left). The sala (opposite right top), a great double-height space, is the center for informal get-togethers with friends. Food is brought to the massive table and everyone gathers around under the glowing chandelier. Candles light up Tree-Of-Life on mantel, too. For sit-down dinners the family entertains in the comedor, or dining room (opposite right center). Willie Senior and Junior enjoy a late-afternoon chat with the youngest Joffroy, Clarissa, in the shade of their ivy-strung corredor (opposite right bottom).
At this Arizona house, as at the Joffroys' (preceding pages), entertaining in the grand living room centers around an enormous old wooden table (left). The owner found the table and other furnishings (as did the Joffroys) at a Mexican shop just across the border, El Changarro. At night, dozens of tiny votive candles cast shadows over a stalwart tin rhino, Venetian mirror, and giant palm trees. Beyond the living room, a lush garden hideaway (top) sets a tropical rainforest scene that could be light-years away from desert heat. El Changarro-designed "quail" dinnerware (above) invites guests to dine.
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Many Mexican-American houses use beams—or vigas—as a decorative feature. Vigas cap formal comedor (top) of house seen also on preceding pages. In one bedroom (opposite), Mexican cotton draperies hang at four corners of an antique bed, to be pulled to for coziness in winter. To one side of the patio, a plant-filled loggia (right) is a luxuriously cool spot to retreat from the heat. Cotton homespun fabrics and pillows (above) are from El Changarro. Write for more information about the shop’s fabrics, furnishings, and pottery; see Shopping Guide on page 84.
Who’s afraid of Chinese cooking? Not you! Don’t be put off by rumors of exotic ingredients, painstaking chopping, or lots of last-minute cooking. It is the perfect way to entertain without leaving your guests. The following recipes have you in mind; they can either be prepared ahead and reheated, or shredded in advance and cooked on the spot.

American Home asked Karen Lee, owner of a Chinese cooking school in New York and author of Chinese Cooking for the American Kitchen (Atheneum, $12.95), to share her special, down-to-earth approach to Chinese cuisine. She realizes that special produce and exotic ingredients are not always available, so she has adapted authentic recipes using whatever vegetables are seasonally fresh. She does insist, however, that to get the true flavor you must invest in a few staple sauces that can be mail-ordered (see one source on page 86).

“Select vegetables,” advises Karen, “that are at the peak of freshness and color.” Her vegetable substitution suggestions on page 86 will be helpful for future Chinese cooking.

The most time-consuming part of a Chinese meal is the preparing of ingredients, “all of which can be done ahead,” says Karen. She invited friend Elliot Gall over to help. Karen showed Elliot her roll-slant cutting method (opposite) that makes vegetables look more decorative.

Cut end of a peeled carrot (peppers, string beans, and asparagus may also be used) on the slant with a cleaver or heavy knife. Roll carrot one-quarter turn, and make other cut so blade forms a triangle with cut edge of first slice. Now roll carrot another one-quarter turn, and make another cut so blade forms a triangle with cut edge of first slice. Now roll carrot another one-quarter turn, and cut a new slice.

Shredding is another common Chinese technique. This doesn’t mean grating, but making thin matchsticks or julienne strips. Karen suggests that you cut and measure all ingredients before you begin cooking.

Once at the table, the basic cooking technique, stir-frying, is quick and easy. Karen Lee tells us that it is simply cooking food rapidly over high heat while stirring in a circular motion. Because ingredients are cut into uniform, small pieces before cooking, most dishes cook in minutes. Stir-frying also helps retain all the flavor and vitamins of the vegetables.

Create your own Chinese dinner and enjoy yourself and your guests as well.

—GALE STEVES

**MENU**

Chinese Roast Spareribs
Lemon Chicken
White Rice
Seasonal Stir-fried Vegetables
Chilled Fresh Mango or Pineapple Slices
White Wine or Tea
A Chinese meal that's festive enough for a party takes half the time (and is twice as much fun) when two work on the do-ahead preparation. Then, heat up your electric wok or skillet and cook right at your table.

CHINESE ROAST SPARERIBS
Working time: 5 minutes
Marinating time: 2 to 8 hours
Roasting time: 1 1/2 hours
Cooking time: 5 minutes

1 3- to 4-pound rack of spareribs
2 scallions, cut into 2-inch lengths, including green part
1/4 cup hoisin sauce
1/4 cup dry sherry, plus 2 tablespoons
2 tablespoons chili sauce
1/2 cup canned szechuan peppercorns
1 teaspoon salt
1 teaspoon black pepper
1 tablespoon cornstarch

Mipe ribs with a damp cloth. Place in shallow pan. In a small bowl, combine remaining ingredients, mixing well, except honey, cornstarch, and 2 tablespoons sherry. Pour marinade evenly over meat. Cover; refrigerate and let stand 2 to 8 hours, turning once during midpoint of marination. Remove meat from marinade, reserving 1/4 cup marinade to add later. Place oven rack in highest position. Attach 4 to 5 S-shaped metal hooks securely along top length of ribs. Dribble honey over ribs. Hang each hook on a rung of oven rack. Place a shallow baking pan filled with 1 inch of water below ribs. (Drapery hooks work well.) Dribble honey over ribs. Hang each hook on a rung of oven rack. Place a shallow baking pan filled with 1 inch of water below ribs. (This will catch drippings and keep meat moist. Add more water as needed.) Preheat oven, 350°F. Roast meat 1 1/2 hours. Remove ribs from oven carefully with tongs. Cool pork 5 minutes on rack, resting on platter. Meanwhile, skim fat from pork drippings. Add reserved marinade and 2 teaspoons cornstarch dissolved in remaining 2 tablespoons sherry. Boil 1 minute more. Serve with pork, cut into serving pieces. Roast spareribs can be made ahead and reheated. Makes 6 appetizer servings (549 calories per serving).

LEMON CHICKEN
Working time: 10 minutes
Marinating time: 45 minutes
Cooking time: 27 minutes

4 whole boneless chicken breasts, 12-14 ounces each
3 tablespoons naturally brewed soy sauce
1 tablespoon gin or vodka
1 tablespoon sesame seed oil
2 small carrots, peeled
3 scallions or green onions
1 cup snow peas, fresh or frozen

Marinate as directed, reserving 1/4 cup marinade to add later. Place ribs on microwave rack in shallow glass or other microwave-proof baking dish. Cover with plastic wrap. Microwave on high setting for 15 minutes. Drain and reserve drippings. Turn ribs: re-cover and continue cooking on high 25 to 30 minutes or until fork-tender. Let stand covered 5 minutes before serving. Meanwhile, skim fat from pork drippings. Pour drippings in 2-cup glass measuring cup and microwave on high setting 2 to 3 minutes or until drippings are reduced to 1/2 cup. Add reserved marinade and 1 teaspoon cornstarch dissolved in remaining 2 tablespoons sherry. Microwave on high setting 2 to 3 minutes, stirring once a minute until thickened and sauce is clear. Serve over ribs.
Mary Susan Miller is coauthor of Straight Talk to Parents: How to Help Your Child Get the Most Out of School and A Round Table on Sex Education.
old daughter share a large suburban home with three family groups. With her older daughter away in college, Grace has taken a full-time job in real estate. About Fred, she says: “I love him and always will. I just couldn’t bear living in limbo anymore.”

Does such a separation constitute a marriage? The Hanskys have come to believe it does. A few weeks ago, the doctor discovered a lump in Grace’s breast and arranged for a biopsy. Frightened and lonely, she called Fred and he came to be with her.

When to take sabbaticals: Marriage sabbaticals can extend for any length of time. Mike and Carol separated for a month to see whether she could come to terms with her need to nag. She could, and did. Joy and Norman are in their sixth year of separation, each with careers on opposite coasts. They feel they have a relationship, and for them, the marriage still exists. If changes occur within the partners, enabling them to share difficulties they once avoided, then the marriage is growing. Even if only one partner changes during the separation, the marriage may be saved. According to Dr. Miller, “A changed husband effects change in his wife, and vice versa.”

Marriage sabbaticals can work at any age. Seventy-four-year-old David Weston and his 70-year-old wife decided to spend three months apart this summer after 48 years of togetherness. “We were just getting on each other’s nerves,” he explains. “You develop a lot of irritating habits in 48 years.”

Some couples have undertaken a lifestyle with built-in sabbaticals. Eric and Shay, for instance, both act. While he is working in New York, she may be in Maine. “It is a chance for reassessment of who you are,” Eric says. “You look at your relationship and realize you are in it by choice, not by obligation.”

Shay adds, “It helps us realize that we are each a whole person, not just half of a relationship.”

Ed and German-born Hilda, a suburban couple, are a far cry from the theater world, yet they too have built sabbaticals into their lifestyle. Each June, Hilda and the children leave to spend the summer in Munich with her family. Relationships are renewed and the children keep in touch with their German heritage. Ed joins them for two weeks in August, after which they reunite in Philadelphia.

Ed comments: “I get a lot of work done while she’s away.” Hilda: “We feel like honeymooners for the rest of the year.”

Game therapies: The sabbatical, however, is just one of many new problem-solving techniques being explored today for ailing marriages. One that’s rapidly gaining adherents is “the marriage enrichment” weekend. So far, close to 2,000,000 people have participated in such programs, including Barbara and Darrell.

Married 11 years, caught up in the care and feeding of three children, they’d abandoned the romantic dreams of their honeymoon and sought no substitutes to replace them. “We just lived day to day, involved in our routines as if we were business partners,” Barbara said.

When they heard that their church was sponsoring a couples weekend for “those who have let their relationship wither for lack of attention and wish to look into ways of revitalizing it,” Barbara and Darrell signed up along with 20 other couples. That weekend changed their life.

The two days consisted of much conversation, and a series of games or strategies aimed toward bringing couples in contact with their true feelings, and those of their mates. One question asked, for instance was, “How well do we know each other?” In response, a couple may sit toe-to-toe on the floor for 30 minutes observing each other, or attempt to answer questions as they think the other would. In comparing the real answers with the imagined ones, most couples find out how far aside they are. They have been taking the interpretation of their mate as fact. By eliminating these false assumptions, husband and wife can begin to hear and to know each other truthfully.

Another typical question is, “How often do we cast blame?” They may play “responsibility” to find out. In this game, each individual makes a statement to the other, assuming personal accountability for it. They begin with a non-threatening, “I am hot, not because you put the heat on too high, but because I am wearing a heavy shirt.” This progresses to a more threatening, “I am playing this silly game—not because you want me to—but because I want to help our marriage.” Finally, they may reach a resolution: “I got hurt yesterday, not only because you forgot our anniversary, but because I put a personal meaning on your forgetting.”

The goal of marriage enrichment, according to David Mace, founder of the Association of Couples for Marriage Enrichment, is “to get couples to talk to each other about things that concern them.” Ironically, many couples unable to face issues at home find themselves willing to do so in a group of other couples. They are not threatened by forced confrontations as they might be in encounter groups. Rather, by realizing that all couples experience conflict, and that no marriage lives up to the American Dream, they are helped to rid themselves of guilt, which makes them defensive, and of blame, which makes their spouses defensive. In a team effort, protective walls are knocked down and problems can be examined.

Barbara and Darrell learned to express their mutual disappointment in their relationship without hostility. “I always thought that if you disagreed, you were angry at me,” Darrell said.

“I thought you were always bored,” Barbara confessed. The enrichment weekend gave them the courage to express their feelings, which brought them, and their marriage, to life.

Behavior therapies: Dr. Frances Stern, director of the Institute for Behavioral Awareness in Springfield, New Jersey, offers another device for solving marriage problems: Meta-Imagery. Using this technique, an individual learns to experience problem-solving situations through fantasy. The reaction to the experience is then carried over into similar real-life situations. Dr. Stern has made a record entitled “Successful Coping, The Power of Positive Daydreams,” which leads the listener step-by-step into Meta-Imagery.

The Wymans tried it when they saw their 16-year-old marriage begin to deteriorate. Snapping and nagging each other constantly, they began to seek ways of avoiding each other. Their two teenagers were busy in their own world and not at home much of the time. John worked late at the office, played golf on weekends. Joyce begged off social dates with excuses. The Wymans were miserable. Neither knew why.

Finally, Joyce decided to investigate. She bought Dr. Stern’s record and set about practicing Meta-Imagery. A strategy called “mountain climbing” led them to a new relationship. Lying on the floor in as relaxed a position as possible, Joyce imagined herself climbing up a steep and obstructed mountain. As she climbed, she pushed aside logs, crawled over the top of the peak.
By re-evaluating their marriage contract, the couple realized that they were now equal partners. It's been hard for Bert to accept this totally, and he still tries to fill his old role and emotional needs, but he’s learning.

**Assistance by the book:** Many couples turn to the new self-help books. They range from the no-nonsense titles like *A Marriage Manual and Marriage, Etc.*, to the more scientific Psychology of Interpersonal Behavior Life Techniques in Gestalt Theory. There are pseudo-scientific ones like *Games at the New Jersey Shakespeare Festival*, forgot to phone her. Shay was deeply hurt. At one time, she would have quietly contained her injured feelings, although Eric would have sensed her resentment. However, the rules of reparation call for action. She phoned Eric the next day, and told him how she felt. What could he do to make amends? He agreed to meet her at a half-way point on their day off, and spend the day together.

Reparation is a mechanical device—like an eraser—and when used non-manipulatively, it prevents the build-up of pain and resentment that can raise walls between husbands and wives.

"Trade-off" is another technique marriage books propound. If a husband fumes about his wife's cooking, and she in turn nags him about his dirty clothes on the floor, they can trade off: "I'll prepare interesting meals, and (not 'if') you will put your clothes in the hamper." It is a straightforward agreement, requiring trust and the carrying out of a promise.

**Marriage hot line:** Sabbatical, enrichment weekends, records, contracts, books, strategies—the wide assortment of devices for solving marital problems attests to a growing belief in marriage. As Dr. Miller says, "Couples used to come in wanting a divorce. Today they want to save their marriage."

To enable more people to do this at no cost, the American Association of Marriage and Family Counselors has set up a hot line called SAM—Save-A-Marriage. Handling anywhere from 10 to 50 calls a week—mostly from women—SAM is staffed by trained counselors who offer a concerned ear, and sound advice. They enabled one woman to gain new insight into her reactions. They gave another the courage to discuss a problem with her husband, and urged a third to see a marriage counselor. Since no other city in the United States has as yet developed similar hot lines, SAM gets calls from as far away as Hawaii, and stacks of letters saying, "You saved my marriage."

In the past 10 years, over 10,000,000 divorced Americans have been unable to say that. They devoted eight hours a day to their job, 10 hours a week to health and beauty care, 160 hours a year to their children. Yet they turned to marriage books propound. If a husband and wife are awkward with each other, what did they give? What did they get in return?

Alice and Bert tried this because, as Alice put it, "Everything was so wrong between us that we had to take a hard look at how it all started."

It started five years before. Alice had just entered therapy to deal with a severely over-demanding parents. Bert, indulged by a doting mother, was carefree and self-assurance turned to bravado; his supportiveness shifted to verbal attacks on Alice.

**DANGER SIGNALS**

The New York Association of Marriage and Family Counselors sees these symptoms as indications of a troubled marriage:

- Frequent and unproductive arguments.
- Little pleasure in each other's company.
- Feeling of loneliness and isolation in the relationship.
- Absence of sexual fulfillment.
- Persistent problems with children.
- Desire to separate or divorce.

**WHERE TO GET HELP**

Information on marriage enrichment:

- Association of Couples for Marriage Enrichment, P.O. Box 10596, Winston-Salem, NC 27108. (919) 724-1526.
- For help in selecting a marriage counselor: American Association of Marriage and Family Counselors, 41 Central Park West, New York, NY 10023. Marriage hotline: SAM (Save-A-Marriage) (212) 798-0101, Mon., Wed., Fri.—12 noon-2 PM, Tues., Thurs.—6-8 PM.
- People Play, and I'm O.K., You're O.K., and the far more titillating ones like, Making Love—How to Be Your Own Sex Therapist.

While these books may not actually solve marriage problems, they're of service in two important ways. First, they often force a couple to communicate. Dr. Miller goes so far as to call lack of communication "the source of all marriage problems." Secondly, they offer specific techniques that couples may use as tools to begin mending the cracks in their relationship. "Even after years of marriage," Dr. Miller states, "husbands and wives are awkward with each other when it comes to expressing their needs. Techniques help."

Eric and Shay learned of one device called "reparation" that helps them work through troubling experiences. For instance, Shay, an actress, had a birthday while appearing in "Anna Christie" in New Hampshire. Eric, doing "Henry V"
All about scents: Perfumers, the "noses" of the industry who have a great memory for scents and who create new fragrances, describe scents by their "character"—floral, green, citrus, fresh, leathery, mossy, Oriental, aldehydic, woody, animal. These descriptions might sound too precise to those of us who speak of fragrances in generalities, but they will all become clear if you will test the following fragrances, which are good examples of each type, on a pulse point: floral (Chloë), green (Fidji), citrus (4711), fresh (Eau de Jovan), leathery (Cabochard), mossy (Aviance), Oriental (Shalimar), aldehydic (Chanel No. 5), woody (Sandalwood), animal (Musk).

Fragrances are not composed of a single, distinct ingredient. They're a complex blend, mostly of flora, each with a unique character that may change over a period of time. This will depend on skin type; some people absorb odors more than others. It also depends on weather; dry/cold weather retards the diffusion of scents, and skin will tend toward dryness. We can wear a stronger fragrance without being disturbed by it in the wintertime. Scents "lift" from the skin and travel faster when skin and air are warmer.

How does the character of a fragrance change? Jenny Sorese, vice president and director of odor evaluation for International Flavors and Fragrances explains: "The initial impression of a scent when you first apply it is called the 'top note.' It lasts for about a minute or so. Skin warmth brings up the body of character, or middle note. This scent will remain for hours until the 'drydown,' the residual aroma."

Concentrations: Perfume oils are the basis for all scented products, from perfumes to dusting powder. The concentration of perfume oils in the alcohol, oil, or powder base will vary, although there is an overlap among them. Perfume has the highest concentration of perfume oils—15 percent and up. Solid perfumes, in wax or gel vehicles, can vary in fragrance concentration from 10 to 50 percent. Eau de Toilette can range from 6 to 20 percent or more. Colognes, which would include the "splashes" and "frictions," range from 2½ to 6 percent. Bath oils have the widest range of perfume oil ratios—from 2 to 50 percent. Soaps may have 1 to 5 percent, and powders, 0.5 to 3 percent, in perfume oils. Creme body lotions contain about 0.5 to 2 percent concentrations.

Which fragrance is for me? Cachet by Prince Matchabelli is a complex blend of florals with lingering notes that are amber, mossy, woody, and musky. It's designed to smell totally different for each wearer. Soft Touch Light Perfume (with a sponge-tip applicator), $3.75.

Charles of the Ritz, by Charles of the Ritz, is a romantic scent that's a blend of tuberose and jasmine; it's woody and floral, too. Eau de Toilette, 4-oz. size, $12.

Woman by Jovan is a new feminine fragrance in a sculpted glass bottle. (Man by Jovan is its companion aftershave/cologne for men.) Woman's a floral essence created from lily of the valley, violets, and orange blossoms, all mingled with narcissus and mimosa. Cologne concentrate with soap, $9.50.

Collect a limited edition of Jean Patou's 1000 in the jade green bottle—a replica of an 18th-century snuff bottle. It's floral and woody with a rare essence that imparts a touch of the Orient; ¾ oz., $70.

Nina Ricci's new fragrance, farouche (French for both "wild" and "shy"), is created from jasmine, rose absolute, rare Oriental fruits, and woody blossoms—all meant to complement your personality. 2-oz. Eau de Toilette Spray (refillable), $9.

Bonne's a new fragrance by Bonne Bell that's bound to appeal to lovers of the outdoors. It's fresh, green, and as fragrant as a bouquet; 2-oz. spray, $6.50.

For the active woman, Coty's produced Masumi, the "inspiring" fragrance. It's an Oriental floral bouquet with top notes of mimosa, violet, and greens; middle notes of jasmine, rose, and more; drydown of oakmoss, sandalwood, vetiver, and patchouli. Perfume, 1⁄2 oz., $15.

Romantic and tantalizing describe Chantilly by Houbigant. Fresh top notes come from orange blossom nuance and spice; then woodiness of sandalwood, patchouli, chypre, and more, all harmonized with French oakmoss. Crystal Perfume Purser, $4.

(continued on page 90)
WHAT'S NEW: TIMELESS TREASURES

Time has not stood still for the grandfather clock and his relatives. As lifestyles have changed, so has the look in standing clocks, now designed to appeal to both traditional and contemporary tastes. These clocks, scaled to fit easily into almost any hallway or living room, provide a functional and distinctive accent. All ring with the popular Westminster chimes. See Shopping Guide Address Directory on page 85.

Opposite, left to right:
• Sleek, contemporary ebony and oak clock has a natural oiled finish, matched butterfly oak base panel, glass inset in door, and polished chrome tubular frame. Model No. 623, Howard Miller Clock Co., 62 ¾ ″, $695.
• Streamlined, updated grandmother has rosewood veneer, black lacquer interior, and polished chrome pendulum, and weight shells. "Contempra." Model No. 314, Ridgeway, a division of Gravely Furniture, 64 ″, $859.
• Rustic clock has a pine case, antique brass ornamentation, with raised brass numerals, and tempus fugit dial. "Branford," Seth Thomas, 75 ″, $595.
• Georgian grandfather has a moon-phase dial, brass Arabic numerals, and cherry cabinet with finials and pediment. "Bristol," Ethan Allen, Inc., 84 ″, $970.
• Ultramodern standing clock has a solid oak case with plexiglass front, bronze face, and ebony base. Model No. 622, Howard Miller Clock Co., 56 ″, $450.

Below left: Stately floor clock of French/Italian ancestry is constructed with birch solids and selected veneers, finished in a honey color. "190 Medici." Ridgeway, a division of Gravely Furniture, 84 ″, $1,800.

Below right: Sturdy Early American grandmother clock is constructed of solid pine; tempus fugit inscription is above dial with Roman numerals. "Chandler," Ethan Allen, Inc., 74 ″, $730. — VIRGINIA PERLO
When most people think about Tuna Helper, they think of making it with tuna, but Tuna Helper also tastes great with a variety of meats—including chicken, turkey, and ham.

And one of the meats it tastes best with is Hormel Tender Chunk" Ham... lean, juicy pieces of real honest-to-goodness ham that you can flake with a fork.

So try them together tonight with this easy recipe below.

### Ham it up Skillet Dinner

- 1 can (8.5 ounces) Hormel Tender Chunk Ham
- 1 package Tuna Helper MIX FOR NOODLES CHEESE SAUCE N TUNA
- 1 package (10 ounces) frozen broccoli spears cut into 1-inch pieces, or frozen chopped broccoli, thawed and drained

Place ham (with liquid) in 10-inch skillet, break up with fork. Add Noodles, Sauce Mix, broccoli, water and onion. Heat to boiling over high heat, stirring occasionally, reduce heat, cover and simmer, stirring frequently, until desired consistency, 15 to 20 minutes. Stir in sour cream. Sprinkle with Crunchy Topping. 5 servings.

### Crunchy Topping

Heat 1 tablespoon butter or margarine in 6-inch skillet until melted. Stir in 1 cup coarsely crushed corn flake cereal. Cook over medium heat, stirring constantly, until brown.
**WINE & SPIRITS**

Be ready to offer guests drinks no matter when they drop in. All it takes is a bit of preplanning. Just a few bottles, well-selected, let you make a number of the most-asked-for drinks.

**COCKTAILS**

With a quintet of spirits and vermouths—an assortment of mixers—geared to the number of guests and what you know of their preferences—you can multiply astonishingly the number of different drinks you can serve. With a basic "five-bottle bar," some key mixers, taste-heighteners, and garnishes, you can mix well over 25 different drinks.

Here, for example, is one possible basic-bar assemblage, and some of the drinks it could yield:

**Beverages:**
1. Rye or Canadian whiskey
2. Gin
3. Vodka
4. Dry or French-type vermouth
5. Sweet or Italian vermouth

**Basic mixers and taste-heighteners:**
- Club soda, ginger ale or 7-Up, quinine water, fresh or frozen orange juice, tomato juice, sugar syrup, Worchester sauce, Tabasco sauce, Angostura or other bitters, sugar, and fresh or bottled lemon and lime juices.

**Garnishes:**
- Green olives, cocktail onions, strips of lemon and orange peel, maraschino cherries, orange slices, lime wedges, and for Bloody Mary—celery, green peppers, cherry tomatoes.

**Emergency Party Bar**

*by Doris Tobias*

of 1 with ice and ginger ale in a tall glass.

In Texas and Oklahoma it is often called rye and sweet soda.

Dry Martini—Mix a jigger of 2 and a half-jigger of 4 over ice cubes. Pour into chilled cocktail glass. Garnish: olive or strip of lemon peel.

Vodka Martini—Using 3 and 4, proceed as for Dry Martini.

**Gin and Tonic**—Add a jigger of 2 to ice cubes in a tall glass. Fill with quinine water. Garnish: a wedge of lime.

Vodka and Tonic—Use 3 and proceed as for Gin and Tonic.

Bloody Mary—Plunk ice cubes in a tall glass. Add a jigger of 3, tomato juice, and lemon juice. Spice to taste with a dash or so of Worcestershire sauce, Tabasco sauce, and pepper. Stir well. For those who like an added zing, stir ¼ teaspoon bottled horseradish into the drink.

Garnish: a stalk of celery, green pepper or a fresh cherry tomato.

**Gimlet**—Mix a jigger of either 2 or 3 with tablespoons lime juice, stir over ice and strain into chilled cocktail glass.

**Screwdriver**—Add a jigger of 3 to a highball glass, over ice cubes. Fill glass with orange juice.

Whiskey Sour—Place in a shaker or lidded jar a jigger of 1, the juice of half a lemon and ½ teaspoon sugar, add ice cubes and shake vigorously. Pour into Old-Fashioned glass or stemmed wineglass. Garnish: a slice of orange and a maraschino cherry.

**Frère Jacques**—Pour a jigger each of 4 and 5 into an Old-Fashioned glass. Add ice cubes. Garnish: twist of lemon peel.

**Aperitifs**

Make a splash with aperitif wines—those fortified with brandy, such as a sherry, port, French Lillet, Italian Punt e Mes, or Campari. Each has its own distinctive essence and flavor. They’re great to have on hand for hard-liquor abstainers—and they have an added plus. Unlike other wines, they’ll keep after opening for several months. Here’s how to serve them:

- Port—Tawny port is the driest and makes a delightful before-dinner drink served chilled or on the rocks. There are good choices among both the imported and American ports.
- Sherry—The driest sherry—fino, or cocktail sherry—should also be served chilled, straight, in a sherry or small wineglass. Or serve sherry on the rocks in a big balloon wineglass.
- Punt e Mes—This zesty, bittersweet Italian aperitif is best served on the rocks, with a curl of lemon or orange peel. For a tall drink, stir in club soda.
- Campari—Italy’s renowned cranberry-red, intensely aromatic bitter-sweet liqueur can be mixed with dry or sweet vermouth and club soda over ice for an Americano. If you want to serve a different type of cocktail, try a Negroni: Combine a jigger of Campari with equal parts of gin and Italian vermouth. Stir over ice cubes and add a splash or so of club soda.

**Wine Cellar Strategy**

Be sure to have several bottles of wine ready to uncork. White wines, especially, are increasingly in demand for sipping and they should, of course, be well-chilled. Buy modestly priced, dry white wines in fifths, magnums, half-gallons, and gallons, depending on your storage space. Leftover wines can be stored in smaller bottles in the refrigerator, where they’ll keep for at least a week.

Light and fruity red wines, such as a French Beaujolais or California Gamay Beaujolais are also modestly priced and may be served lightly chilled. Store leftover red wines in the refrigerator as you would the whites.

Keep in mind that wines—both red and white—can be extended into long drinks or "spritzers" by mixing them with club soda and ice. These are welcome all year but perhaps especially at the holiday season by those who want to minimize their alcoholic and caloric intake.

Doris Tobias is a contributing editor of American Home.
When Andrew Arkin moved into a smaller apartment, he didn't have too much extra space for his seven-year-old son, Joshua, who visits on weekends. He wanted Joshua to be comfortable and he wanted him to have a special room of his own—but he also wanted "to retain the identity of the living space" when Joshua was not there. Architect Gamal El Zoghby solved the problem by designing a rollaway room in a box. Closed, it measures 28 inches by 48 inches by 75 inches. The walls of the room open out to reveal a complete multipurpose environment for Joshua (above): In the 76-inch-square "room" there's a bed, desk, and lots of storage for books and toys. When Joshua is not in residence, the room curls back into itself and sits like a serene sculpture (1) that is at home with Arkin's other artwork. As the room opens up (2 and 3), a rainbow of bright colors is revealed. Each segment of the room has been assigned a different color: Green is the enclosing wall; red is the desk/study wall; blue is the sleep wall—with a Murphy-style orange bed.—BO NILES

*Photographs by Norma Volmer*

**ROLLAWAY ROOM**

A complete child's world unfolds from a brightly-painted box.

Plywood, Champion Building Prod.; plastic laminate, Formica; paint, Moore; mirror, P.P.Q.J.; lighting, General Electric; vinyl fabric, Pollock; toys, Fisher-Price; Ideal, Lego Systems, Mattel, Playskool, Questor; sleeping bag, Sears. Shopping Guide, page 84.
Country England is on sale at Sears

Welcome to Sears Renfrew Hall Collection
Most items now on sale.

This page opens the main gate to Sears grand Renfrew Hall Collection. Following are twelve more pages that tour you through this exclusive and exciting collection of Country English furnishings and accessories. Discover percale sheets as pretty as the English springtime. Prices for all sizes are just as pretty. Made from smooth, 180 thread count Perma-Prest® percale: 50% cotton, 50% polyester. In natural tones or clear pastels, bring home a bouquet today.

Percale Sheets
$2.97 twin size
$3.97 full size

Available in most larger Sears retail stores. Sale prices good from October 23 through November 19. All prices higher in Alaska and Hawaii.

The Renfrew Hall Collection
Only at Sears
Country England is on sale at Sears
Sale October 23 through November 19, 1977

Discover the beauty of Sears
Renfrew Hall Collection

Masterfully proportioned Country English furniture that reflects England's 16th and 17th century Tudor and Jacobean eras. Gracefully surrounded by a host of exquisite and appropriate accessories. Solid in style, strength and value. And versatile. There are many more items in Sears Renfrew Hall Collection than we could fit on all the following pages.

Dine like nobility
with "Oaken Splendor"
Sale $649. Save $150
5-piece set

"Oaken Splendor" is the name given to Sears finest Country English furniture. And with good reason. It's carefully constructed from strong, solid oak and oak veneers. It's massive, heavy and built for endurance. It's gently hand-finished to find glowing golden highlights in oak's splendid hardwood grain. And it's graced by beautifully antiqued, heavy, brass-finished hardware.

The five-piece Oaken Splendor dining room set sale price includes the 66-inch by 42-inch majestic trestle table, an 18-inch leaf and four stately ladderback side chairs. The rust-gold comfort cushions are upholstered in textured Herculon® olefin for easy care. All other Oaken Splendor dining room pieces shown are on sale, too.

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<td>reg. $299.95</td>
<td>Sale $269.00</td>
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Put treasures at your feet with
Dynasty Classic rugs
Save $20 to $70 now

Sears Dynasty Classic oriental design rugs. Authentically reproduced from centuries old, valuable orientals. Beautifully made with fine quality, lustrous 100% wool. Tightly and thickly woven in Belgium into three fascinating patterns. Four sizes. Sixteen soft, tasteful color combinations. All are on sale now.

Dynasty Classic Rug
(8-ft. 3-in. x 11-ft. 7-in.) | reg. $299.99 | Sale $249.99 |

Available in most larger Sears retail stores. Sale prices good from October 23 through November 19. All prices higher in Alaska and Hawaii.

The Renfrew Hall Collection
Only at Sears
© Sears, Roebuck and Co. 1977
Country England is on sale at Sears
Sale October 23 through November 19, 1977

Crown your table with rubies and lace
Most items now on sale

Spectacular additions for your holiday table—or any other festive occasion.

The Sheraton lace tablecloth is adapted from a delicate, classic 18th century pattern—but it's made from 100% Perma-Prest® polyester and treated for stain release. Choose round, oval or rectangle shapes. Seven sizes in all. All just $13.99 each. Matching lace panel or priscilla curtains are on sale.

The rich ruby-colored glassware is tempered for durability and dishwasher safe. Combined with your dinnerware or used alone, it adds jewel-like sparkle to any table. The 20-piece set includes a five-piece setting for four. Consider the other possibilities:

Ruby 7-piece salad set....reg. $ 8.99 Sale $ 6.99
Ruby goblets set of six........reg. $ 6.99
Ruby wine glasses set of six.......reg. $ 6.99
Sheraton lace tablecloth, special offer on 7 sizes......each $13.99

Most items shown are also available in clear or smoke-colored glass. Clear 20-piece service for 4, reg. $11.99, sale $9.99.

Mist your windows with sheers and lace
Now on sale

Soften your windows. Soften the light that shines through them. With Princess lace or Spindrift sheer curtains. All are machine washable. All sizes and colors are on sale now.

You can pattern the light from your windows with Princess lace rod-pocket panel or priscilla curtains. They’re made from 100% polyester and they coordinate with the Sheraton lace tablecloth.

Or you can tone the light from your windows with Spindrift rod-pocket panel curtains. They’re made from semi-sheer Dacron® polyester batiste with an ever-so-delicate silk-look texture. And there are eight glowing colors to choose from.

Princess lace rod-pocket panel
Princess lace priscilla
(100-in. x 81-in.)..........reg. $22.99 Sale $19.99
Spindrift sheer panel
(40-in. x 81-in.) ..........reg. $ 3.79 Sale $ 2.79

Available in most larger Sears retail stores. Sale prices good from October 23 through November 19. All prices higher in Alaska and Hawaii.

The Renfrew Hall Collection

Only at Sears

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Country England is on sale at Sears
Sale October 23 through November 19, 1977

Survey your kingdom in spectacular comfort
Sale $369 sofa. Save $110

Spectacular comfort. You’ll find it in Sears Centurian sofa and every matching piece. Luxury that looks and feels like leather. It’s really practical, long-lasting Naugahyde® vinyl. Durability that begins with a frame construction made from kiln-dried hardwood, double-doweled joints and a coil spring base. Comfort that soothes from polyurethane foam and polyester fiberfill cushions.

Sofa (87-in. long)........ reg. $479.95 Sale $369.00
Sleep Sofa
(90-in. long, not shown) reg. $599.95 Sale $469.00
Chair.......................... reg. $299.95 Sale $269.00
Ottoman....................... reg. $129.95 Sale $109.00
Recliner....................... reg. $299.95 Sale $269.00

Oaken Splendor
living room pieces

Carefully constructed solid oak and oak veneers. Heavy, antiqued, brass-finished hardware. Golden oak finish.

Grandmother clock............. reg. $629.95 Sale $549.00
Cocktail table................... reg. $159.95 Sale $139.00
Hex commode..................... reg. $159.95 Sale $139.00
Leg end table.................... reg. $149.95 Sale $129.00
Hall tree (special order only)..... reg. $229.95
Student desk (special order only)..... reg. $199.95
Student desk chair (special order only).... reg. $99.95

Save on sculpture for your floors
Sale $9.99 sq. yd. Sears Best

Sculpture in 15 rich, clear colors—that’s Sears Andrea III carpeting. Gently sheared and looped into a soft random pattern. Densely constructed with 42 ounces per square yard of 100% nylon, the most durable carpet fiber. Heat-set to retain resiliency. Chemically treated to resist soil and static electricity.

Andrea III carpeting........ reg. $11.99 Sale $9.99 sq. yd

Drape your windows in luxurious damask
Sale $10.00

Sears famous Petit Plume damask draperies. Made from a blend of cotton and polyester, foam-backed, PermaPrest® fabric that truly stands up to your washing machine. All thirteen colors and over 24 sizes are on sale now

Petit Plume draperies:
(50-in. x 84-in.)............. reg. $12.99 Sale $10.00
(75-in. x 84-in.)............. reg. $25.99 Sale $15.00
(100-in. x 84-in.)............. reg. $34.99 Sale $20.00

Available in most larger Sears retail stores. Sale prices good from October 23 through November 19. All prices higher in Alaska and Hawaii.

The Renfrew Hall Collection
Only at Sears

© Sears, Roebuck and Co. 1977
Country England is on sale at Sears
Sale October 23 through November 19, 1977

Sears Custom Shop bedrooms bloom like English gardens
Sale $125 Bedspread queen size
Sale $100 Bedspread full size

Sears exclusive Marbury floral pattern comes in five color combinations. The bedspread fabric is a rich, heavy 100% cotton sateen. The quilting carefully outlines the pattern. The fill blooms full—six ounces of prime polyester fiberfill in every square yard for luxurious loft. Save on all standard sizes now.

Or, if you prefer a choice of 100 solid colors, Sears Metropolitan antique satin quilted bedspreads are on sale at the same low prices for all standard sizes. Metropolitan is made from 60% rayon, 40% acetate and it's Sears Custom Shop's best-selling antique satin fabric.

Save on Sears Custom Shop Marbury and Metropolitan drapery and coordinating sheer fabrics, too. And, of course, you can have a Sears Decorator Consultant come help you choose in your own home for no charge.

Marbury bedspreads:

- Full size
  - Reg. $125.00 Sale $100.00
  - Queen size
    - Reg. $150.00 Sale $125.00

Marbury drapery weight fabrics
- Choice of 3 patterns
  - Reg. $7.00 yd. Sale $5.60 yd.

Marbury pattern sheer fabric
- Reg. $6.00 yd. Sale $4.80 yd.

Metropolitan antique satin bedspreads:
- Full size
  - Reg. $125.00 Sale $100.00
  - Queen size
    - Reg. $150.00 Sale $125.00

Metropolitan antique satin fabric
- Reg. $5.00 yd. Sale $4.00 yd.

Pirouette sheer batiste in 15 colors
- (60-in. width)
  - Reg. $4.00 yd. Sale $3.20 yd.

Oaken Splendor queen size canopy bed
- (Special order only)
  - Reg. $599.95 Sale $499.00

Wrap yourself in the royal luxury of Superplush towels
Save $2.00 bath size

Superplush towels. A Sears Best. Super big, super soft, super thick and super thirsty. 100% combed cotton terry loops on both sides. Cleverly looped through a 50% cotton, 50% polyester frame fabric for towel strength and durability. Up to 12 regal solid colors with coordinating bold stripes and classic two-tone woven border patterns. All sizes, including supersize, are on sale. As are all sizes of Superplush bath rugs and carpeting. 100% dense nylon pile. One-inch thick. Machine washable. Skid-resistant backings.

Superplush bath towels
- Reg. $6.99 Sale $4.99
Superplush bath rugs
- (24-in. x 36-in.) Reg. $7.99 Sale $5.99
Superplush bath carpeting
- (5-ft. x 6-ft.) Reg. $32.99 Sale $27.99

Available in most larger Sears retail stores. Sale prices good from October 23 through November 19. All prices higher in Alaska and Hawaii.

The Renfrew Hall Collection
Only at Sears
© Sears, Roebuck and Co. 1977
Merchandise listed is available nationally at leading department, specialty and furniture stores. 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). When writing, include issue date, page number, and description of item to insure prompt reply. Items preceded by * are available through architects, decorators, or department-store catalog divisions. 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.

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Blackinton/Webster/Smith Silver Co., Dept. AH-11, Attleboro, MA 02703
Champion Building Products, Dept. AH-11, 1 Landmark Sq., Stamford, CT 06901
Colonial Candle of Cape Cod, Dept. AH-11, P.O. Box 670, Hyannis, MA 02601
Danish International, Dept. AH-11, Radio Circle Rd., Mount Kisco, NY 10549
El Charango, Attn: Mr. Enrique Gill, Manager, Dept. AH-11, Elias No. 93, PO Box 483, Nogales, Sonora, Mexico
Ethan Allen, Inc., Dept. AH-11, Box 1066, Danbury, CT 06810
Fisher-Price Toys, Dept. AH-11, 606 Girard Ave., East Aurora, NY 14052
Formica Corp., Dept. AH-11, 120 E. Fourth St., Cincinnati, OH 45202
Fosteria Glass Co., Dept. AH-11, Moundsville, WV 26041
General Electric, Dept. AH-11, Nela Park, Cleveland, OH 44112
Ideal Toy Corp., Dept. AH-11, 184-10 Jamaica Ave., Hollis, NY 11423
Jecor International, Inc., Dept. AH-11, 1000 Skokie Blvd., Wilmette, IL 60091
JHB Imports, Inc., Dept. AH-11, 1955 S. Quince St., Denver, CO 80223
Kosta Boda USA Ltd., Dept. AH-11, 417 Fifth Ave., New York, NY 10016
Ludwig, Dept. AH-11, 727 Fifth Ave., New York, NY 10022
Vogue Patterns, Dept. AH-11, 161 Ave. of the Americas, New York, NY 10013
Josiah Wedgwood and Sons, Inc., Dept. AH-11, 41 Madison Ave., New York, NY 10110

**THE STREAMLINED THANKSGIVING COVER AND PAGE 43:** Porcelain on steel casserole plus dish lid, #9351-93, 5-liter capacity, $40; Sienna mug, #9660-95, 16 oz., $5.75; Sienna cup/pepper (shown as candle holder), #9661-96P and Sienna etc. cup/salt, #9661-965, 4½ high x 3½ wide, $9; white dinner plate, #6660-01, 10½, $.62; Sienna luncheon plate, #9660-03, $.50; Sienna salad plate, #9660-02, 7½ wide, $5. All from the "Perfect Setting" collection of stoneware cookware, oven-to-freezer-proof, microwave-safe, designed by China Seas for Jepcor International. "Antique" stainless-steel flatware, #6101, dinner knife, $6.70; #6102, soup spoon, $.65; #6103, dinner fork, $6; #6104, salad fork, $.65; #6105, teaspoon, $.55; all designed by Gunnar Cyren for Dansk International Designs.

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**SPECIAL DELIVERY**

Pages 46-47: Extra-large rural mailbox, #9944444C, galvanized steel with red flag, 23½' x 13½' x 11½' wide, approved by the Postmaster General, $13.99. Available via mail-order through the Sears catalog at most Sears stores. (25) Black oak box hound bar #001, 12½ wide x 14 long, $19.95; (4) oak block bar box #009, 10½ wide x 12½ long, $12.95; (19-22) oak block bar box #008, 6½ wide x 12½ long, $17.95; all laminated of solid long-grain oak, designed by Ken Brozen for H.E. Lauffer Co., Inc. (5) Glass bowl #5061, 8½ diameter, $5; (5) glass bowl #5061, 7½ diameter, $5; both by Kosta Boda. (14) "Fairlane" sherbert stemware, #FA 03/01, 9-oz. capacity; $7; (16) American round salver (footed cakeplate), #AM 01/630, 10½ diameter, $27; (25 & 40) solid oak, #74/10. All from Dansk International. (33) "Stratton" bowl #ST 04/433, 5 deep x 6 wide, $22.50; all in lead crystal by Fortisla. (28) Footed shell bonbon dish, #11 307, 7½" long, $10; (34) sandwich plate #8321, 11½ diameter, $15; shown with bonbon dish #8320, 7½", 3", $10; (37) place plate #8320/7-1, 7½", 4¼; $27.50/set of 4; all are silverplate holloware by Oneida. (18) Sterling silver "Pointed Antique" oval cocktail fork, $24.50, and (9 & 37) teaspoon, $2.50; all by Reed & Barton. (25) "Holiday" silverplate bread tray, 6½ wide x 11¼ long, $22.50; (35) "Sel" silverplate mayonnaise bowl #1603, 5 diameter x 2½ high, $22.50, Reed & Barton.

**HOSPITALITY, SOUTHWESTERN STYLE**

Pages 52-59: Note: All furnishings in both houses are available from El Charango. For prices of specific items, write to Mr. Enrique Gill, Manager, El Charango.

**ORIENT STYLE**

Pages 60-61: Large round 11¼" china bowl in "Pine Tree" pattern, #774/401/225, $300, made exclusively for Tiffany and Co.

**ROLLAWAY ROOM**

MARVELOUS GIFT IDEA from Plantron, Inc.

House-Plant-a-Month Plan

January
MING TREE
Table-top show-piece of amazing bonsai culture. Fascinating and rewarding.

February
Trailing GARDENIA
Graceful glossy vines and fragrant bell-like blooms. Can’t be shipped to Calif. or Ariz.*

March
PASSION FLOWER
Unusual legend surrounds this lovely plant with its purple and pink blossoms.

April
PRAYER PLANT
Each evening this remark-able plant folds its lovely variegated leaves like hands in prayer.

May
HEAVENLY BAMBOO
Easy To Grow, Requires Little Care. “Nandina domestica” has color-changing foliage, white flower clusters, reed-like stems, bright red berries.

June
MICKEY MOUSE PLANT
Yellow butter-cup like flowers. "Ochna Serulata" forms a Mickey Mouse Face, when petals fall a black seed appears in the center of each red sepal.

July
MINIATURE ROSE
Gorgeous color and fragrance. “Rosa Rouletii” grows no larger than 12". Yields gorgeous sweet-smelling size roses all year.

August
FLAMING GOLDEN CANDLES
Enchanting “Pachystachys Lutea” from Trinidad. Stunning feathery, yellow-gold and white candle-like blossoms and long narrow, rich green leaves.

September
ROYAL PLUSH
Shimmering, luxuriant purple and green velvet. A show-stopper.

October
COFFEE PLANT
Shade-loving beauty with fragrant white flowers and shiny red coffee beans.

November
DWARF ORANGE
Lovely dwarf tree that bears juicy FULL-SIZED fruit. A touch of southern sunshine. Cannot be shipped to Calif. or Ariz.*

December
GLASS GARDEN PLANTS
A care-free miniature landscape of SIX woodland plants to delight everyone. (Glass not included)

Now with the help of Plantron, Inc. you can provide the perfect gift for relatives, friends, business associates, shut-ins, even yourself! Every month an unusual interesting plant, already growing and healthy, will be sent as a reminder of your friendship. Each plant is a proven success in homes—as easy to care for as it is beautiful. Beginners and veteran plant lovers alike will be intrigued with these distinctive carefully-chosen plants. Complete instructions and fascinating history are included with each plant. Order your gifts for Christmas and all the year—birthdays, anniversaries all special days—now. Simply specify the month each plan should begin. A handsome gift card inscribed as you direct will announce the membership at the proper time. Shortly thereafter your gifts will begin arriving. All except the glass garden plants will already be growing in their own plastic containers. All glass garden packet (glass container not included) will be ready to plant and enjoy. Choose from the three plans described below.

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Long-lasting thoughtfulness with gift plants sent the three consecutive months of your choice.

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Six gifts in one—lovely hardy plants in each month of the six consecutive month period you indicate.

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A delightful plant every month of the year. A connoisseur’s collection. Please tell us when to begin.

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$898
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OUR GUARANTEE
Each healthy, carefully chosen plant is covered by Plantron’s guarantee. Plan members not completely satisfied with a plant need only to return the shipping label and we will replace the plant. Guarantee is void unless the shipping label is returned. Where state laws prohibit import of selected items we will substitute a plant of comparable beauty and value.

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Just use the coupon to order exciting House Plant plans for those on your gift list and for yourself— we’ll take care of the rest. You pay our invoice next month. Or—Include your payment with order (thus saving us bookkeeping expenses) and we’ll send you 2 easy-to-grow Resurrection Plants (a reg. $1.00 value) absolutely free! Note: We will receive orders by the 15th of the month for which shipment is requested.
KAREN LEE’S GUIDE TO CHINESE INGREDIENTS

Many Chinese ingredients are available in supermarkets or by mail. If necessary, you can substitute:

Bamboo shoots: Available canned.  
Bean sprouts: Available canned or grow your own.  
Bok choy: Part of Swiss chard family. Substitute celery. When recipe calls for green leaves only, use watercress.  
Chinese broccoli: Substitute American broccoli or canned.  
Chinese cabbage: Substitute cabbage or iceberg lettuce.  
Chinese dried mushrooms and straw mushrooms: Substitute American mushrooms.  
Chinese mushrooms: Stronger flavor than domestic mushrooms, but you can substitute.  
Chinese parsley (coriander): Substitute American parsley or flat Italian parsley.  
Chinese rice vinegar: Substitute red wine vinegar.  
Five-spice powder: You can mix your own with equal parts of star anise, cinnamon, fennel, Szechuan peppercorns, and cloves.  
Hairy melon: Part of squash family. Substitute zucchini or yellow squash.  
Leeks: Substitute half the amount of scallions or green onions.  
Sauces—bean, hoisin, and plum: No flavor substitutes for any of these. You can order them by mail. They keep in the refrigerator for a year.  
Scallions: Substitute green onions or leeks.  
Snow peas (pea pods): Available frozen, or substitute American peas.  

TO CHINESE INGREDIENTS

Or send $2.00 to American Home Publishing, 641 Lexington Ave. N.Y. N.Y. 10022

AMERICAN HOME, NOVEMBER 1977

inch pieces. Cut red pepper into small triangles. In a small bowl mix stock (or mushroom liquid), bean sauce, soy sauce; in another bowl, mix together sherry and cornstarch. Set aside. Place wok over high heat for 30 seconds or preheat large skillet according to manufacturer’s directions. Add oil, heating until oil is hot but not smoking. Turn in carrots and leeks and stir-fry 2 minutes. Add seasonings and soy sauce mixture. Bring to a boil and cook over high heat for another 2 minutes. Stir in zucchini, red pepper, mushrooms, baby corn, water chestnuts, and almonds. Continue cooking over high heat until vegetables are thoroughly heated and barely tender, about 2 more minutes. Restir cornstarch mixture and add with one hand while stirring with other for one minute. Turn into serving dish and serve immediately. Makes 6 servings (315 calories per serving).
The Heirloom Look of
Classi c Pew ter Dinnerware
Artfully Reproduced in Pewtalloy Metal

This superbly crafted metalware will add a new dimension to your table settings. Remarkably like antique pewter in the burnished silvery lustre, in the traditional shapes admired for generations, even in the solid “feel” of the prized originals. You’ve admired similar pieces—at much fancier prices—on magazine pages and in expensive shops. Now you can enjoy the same time-honored traditional beauty right in your own home!

ADAPTABLE TO MANY MOODS AND USES
The classic historic design is equally compatible with fine china or casual pottery. Graceful plates and sturdy ale noggins like these once abounded in early American inns, and similar sets graced many a Colonial manor table. Today, you’d have to scour the antique shops for months in order to find matching pieces of comparable beauty and utility—and pay many times more than these modest prices. Imagine what charming and distinctive table settings they’ll help you create.

TRADITIONAL BEAUTY CAPTURED IN CAREFREE METALWARE
PEWTALLOY brings you all the justly prized beauty of pewter with none of the worry. This carefully formulated blend of aluminum and other metals will remain forever tarnish-free and will not chip, dent or break under normal use. The special casting process imparts an individualized hand-made look that is enhanced by the finely polished satin finish. As you use it, you’ll find that your PEWTALLOY service acquires a patina that adds to its beauty.

Complete 16 Piece Set—
Service for Four as shown-includes: four 10” dinner plates, four 6-3/4” bread/butter or salad plates, four 14 oz. tankards and four napkin rings.

SPECIAL OFFER: 32-Piece Service for 8, just $39.95 postpaid!

only $22.95

ORDER NOW—Supplies Are Limited!
This offer may not be repeated this season, so don’t miss out. Take advantage of this truly unusual value and order your superbly crafted traditional PEWTALLOY dinnerware set right now—for yourself or for an impressive gift!

FULLY GUARANTEED: You must be absolutely satisfied with your purchase in every way, or simply return the merchandise within 30 days and receive a prompt refund.

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Please rush me the 16 piece PEWTALLOY dinnerware set for only $22.95 on full money back guarantee if I am not absolutely delighted:

(Please add $2.00 postage and handling.)

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City ——— State ——— Zip ———

SAVE: Order two sets (32 pieces) for only $39.95. We pay all postage.

Conn. Residents Add 7% Sales Tax.
"To Form a More Perfect Union ... Justice for American Women" is the slogan of the National Commission on the Observance of International Women's Year. A broad grass-roots movement funded by a $5-million federal grant, the commission's task is to adopt recommendations aimed at eliminating barriers to equality for women.

Presiding officer of the commission is former Congresswoman Bella Abzug, author of the legislation that created the commission. From February through August of this year, over 100,000 women (and some men) from all walks of life met in 56 states and territories to develop objectives, strategies, and timetables for achieving full equality for women. The climax of these efforts will be the first National Women's Conference in Houston, November 18-21. Expected to be in attendance are Rosalynn Carter and former first lady Betty Ford. The conference will conclude with a TV gala featuring famous personalities and a tribute to women in sports.

Long identified with human-rights issues, Bella Abzug will oversee this important gathering of women and assist in preparing the final report of recommendations, which she will present to President Carter in March 1978.

In 1976, Bella Abzug lost the race for U.S. Senator from New York to Daniel Moynihan by one percent of the vote. At the time, politicos and women's groups agreed she was the most qualified and experienced of the candidates (in a survey of her colleagues she was voted one of the three most influential members of the 435-member House of Representatives), and her many supporters regarded her defeat as a loss to both New York state and the women's movement. Back in the political arena this year, the lady of many hats was a candidate for the office of mayor of New York City. American Home talked to Bella Abzug about the National Women's Conference and the future of American women.

American Home: Based on the results of the state meetings, what are the major priorities of women across the country?

AH: How will the National Women's Conference present its recommendations?
BA: Under the federal legislation, which created the state meetings and the conference, the report must be submitted to the President and Congress 120 days after the conference and be made available to the public. Within 120 days after receipt of the report, the President must submit his recommendations to the House of Representatives and the Senate. Consequently, we expect to have programs in action by the end of 1978 or early 1979. Copies of the report can be obtained through the Government Printing Office in Washington and paperback editions will also be published.

AH: Since the ERA came out as women's top priority, what is its current status and what are some of the programs to promote ratification?
BA: Ratification by three more states is needed by March 1979. I believe it will be passed by then. The Houston conference will have enormous influence on the passage of ERA. In states where there has been failure of ratification, there will also be a massive concentration via resources, funds, and support of candidates running to defeat those candidates who opposed ERA. As with other constitutional amendments, after ratification, ERA will be fully operable through the process of continual litigation and changes in state laws.

AH: What about programs for employment, legal rights of homemakers and child care?
BA: We need new legislation that provides equal pay for equal work and equal opportunities for access to the job market, as well as more equitable application of the federal, state, and local laws which govern our lives. Working women do not have the same protection...
as men under Social Security, tax, insurance, and domestic-relations laws. Based on research at the state meetings, men and women are just beginning to realize how limited the rights of homemakers are. I sponsored the first bill in Congress for Social Security for homemakers but there's a long way to go on it. Women who work in the home are providing services, but they have no resources or security. There is some funding for child care but it's inadequate. In 1975, there was a $2-billion child-care bill pending in Congress, but that figure is insufficient. We need a universal, comprehensive program which provides for ongoing funding.

AH: How will the report's recommendations be followed up?
BA: The legislation that established the National Women's Conference has a provision for an ongoing committee to hold a second National Women's Conference. This committee will assess the progress made toward removing barriers to equality and the timetables for achieving our goals. This committee will evaluate progress made during the women's decade from 1976 to 1986.

AH: How will the resolutions of the National Women's Conference help women abroad and aid world peace?
BA: There will be a second International Women's Conference in 1980 (the first was held in Mexico City in 1975 under the auspices of the United Nations), at which time women from around the world will communicate and present recommendations and programs. This exchange of proposals regarding our common problems and goals for equality will set up models to strengthen world peace. Our hope is that women in other countries will run for public office, become more involved in their governments and get legislation that controls their destinies enacted.

AH: Do you envision a national women's platform coming out of the Houston conference, one that can be submitted to Republican and Democratic parties?
BA: Definitely. A women's platform will put enormous pressure on the political arena and will be reflected in women getting elected and appointed to public office. I don't think there is a need, at this time, for a separate women's party. The institutions of this country—and they are good ones—belong to women as well as to men. We should be proud of them and use them. Women should be in there in more equal numbers and with more equal power.

AH: Is the National Women's Conference a way to bring organized feminists and the average American woman who works or is a housewife together in an effort to secure their rights by working through the system?
BA: As author of the legislation that created the commission, my major objective was to assemble significant numbers of women from diverse religious, economic, ethnic, and racial backgrounds, who had never had a chance to come together before. Forty percent of the women at the state meetings had never attended a meeting of any kind or belonged to an organization. This activism will accelerate women's causes and give us more strength for having our programs implemented.

AH: How will the conference affect American women and their rights?
BA: Women will have reached out to each other with their heads, hearts, and souls and discussed and shared their joys, sorrows, and frustrations. A strong common bond has resulted from the state meetings. More important, the conference in Houston will bring to national attention the idea that women's rights should be taken for granted as part of the framework of democracy. We shouldn't have to fight for them anymore. Eventually, people won't ask the question of whether we will have a woman President (I wouldn't be surprised if it happened in the near future); it will be part of the process of life. Our work at the meetings, our recommendations, and our future strategies will not be just for ourselves or our daughters, but for all those generations of women yet to be born.

Daphne Davis is a contributing editor of American Home.
The Greatest Stocking Stuffer of the year at a remarkable $2.95!

International Silver wants you to welcome in the season with the finest stocking stuffer of all... their 1977 Christmas Spoon. This exquisite miniature size handcrafted spoon, in heavy silverplate, is guaranteed to gleam in the eye of all who receive it. And each 1977 Christmas bon comes nestled in its own hand stitched red and white felt stocking... there's absolutely no finer way to provide a more thoughtful gift, as well continue the International Silver Christmas Spoon tradition.

At $2.95, order as many as you ban stockings to fill at $2.95 ea. .50 for postage and handling, for a total of $__________.

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(Master Charge Only)
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For Rapid Charge Service please call toll free (800) 325-6400. All orders shipped within 48 hours unless notified otherwise.

UNCOMMON SCENTS
continued from page 65

L'Interdit by Givenchy is for lovers of the floral bouquet. Rose and jasmine sparked with geranium and carnation make up the top note; middle note, sandalwood; oakmoss and labdanum drydown. Eau de Parfum, 2 oz., $13.50.

Inoui by Shiseido radiates a spirited image. The bright, fresh fragrance is rich, mossy-woody, mingled with cool greens, meadow herbs, and jasmine and roses. Eau de Parfum (aerosol), 2 oz., $13.50.

Seductive, mysterious, enchanting—they all describe the very French Fidji by Guy Laroche. Top notes are green; middle notes, woody and floral; the drydown’s spicy and animal. Eau de Toilette, 1.8-oz. Natural Spray, $9.

Tweed by Lenthéric is a classic fragrance that’s “the finishing touch” for any occasion. Exotic citrus and herbaceous top notes blend with a touch of spice and vetiver, sandalwood and oakmoss; 4-oz. Cologne, $7.50.

And for my home? Line dresser drawers, cover closet shelves with flower-printed Country Sachet Paper, imbued with the fragrance of Allage. Cylinder of six sheets, $10. For luggage, scent your packables with a scallop-edged, midnight-blue Flenelle, luxuriously scented with Youth Dew, $18.50. Both by Estée Lauder.

Norell for your lingerie drawer? Sure. This classic fragrance is now available in a cotton-battling-covered sachet pillow; $7.50 with a .38-oz. Norell Concentrate Spray.

A lovely way to carry your personal fragrance through to your home is with scented candles. For a romantic note, for instance, try Réplique’s heart-shaped candle set in two petite porcelain candle holders, $9.50. If glass is your fancy, you’ll want Intimate Flambe, the scent of Intimate Frangrance, $13.50. Cylinder of six sheets, $10. For luggage, scent your packables with a scallop-edged, midnight-blue Flenelle, luxuriously scented with Youth Dew, $18.50. Both by Estée Lauder.

For dining a deux, Porcelain by Candelight is for you. Imported, hand-decorated candlesticks hold Blue Grass or Mémoire Chérie candles by Elizabeth Arden, $12.50.

Great goblets by Avon for mantel or table—the Washington Fostoria Candle Holders—are blue glass embossed with flowered and oakmoss; 4-oz. Cologne, $7.50.

And for gift-giving: Small and fragrant gift ideas start with the Storting Stuffer in Y Eau de Toilette in an elegant cylinder at $10.50, or a box of one, $3.50.

Luxury soaps by Evyan are rich-latherirg, perfumed with White Shoulders or Most Precious. Both packages in satin-lined boxes; $6 for a box of three soaps.

Add dazzle to your bath with the Blazer Bathique by Anne Klein, a hanging wall mirror with Lucite acrylic shelf and soap pocket. Included, too: Après Sport Body Lotion, Bath and Shower Cleansing Gel, Dancing Powder, Soap on a Wrisket, 2-oz. Concentrated Cologne, and 1/2-oz. Perfume in the Blazer fragrance; by Helena Rubinstein, $100.

And for for gift-giving: Small and fragrant gift ideas start with the Storting Stuffer in Y Eau de Toilette in an elegant cylinder; by Yves Saint Laurent, $5.

The Arpege Stocking Stuffer comes in a 1/2-oz. Eau de Parfum cylinder; by Lanvin, $3.75.

Jean Nate’s Nostalgia Stocking Stuffer with whimsical Christmas illustrations doubles as a tree ornament; 1-oz. Cologne Spray, $2.75.

The ardent traveler will appreciate the Babe Travel Bag Gift Set in a peach leatherette case. The set contains Cologne, Moisturizing Bath Oil, and Moisturizing Body Lotion in 2-oz. travel sizes, along with a Bath Powder Shaker and Bath Soap; by Fabergé, $18.50.

All prices given are approximate. □
IMAGINE! GIANT INDOOR FALL AND WINTER STRAWBERRIES
—in just 60 days!

Yes, you simply take these winter wonder-fruits developed by the U.S. Dept. of Agriculture... hang them inside your home... and pick masses of luscious red berries ALL FALL, ALL WINTER — RIGHT THROUGH SPRING!

Think of it! An entire hanging garden of "FALL, WINTER AND SPRING" indoor strawberries that grow into a wondrous indoor orchard just teeming with basket-after-basket of the sweetest, juiciest berries you've ever sunk your teeth into.

HUGE "RESTAURANT" TYPE BERRIES JUST AS BIG, JUST AS TASTY AS THE BIGGEST OUTDOOR STRAWBERRIES!

And not just ordinary strawberries, but giant RECORD-BOOK fruits that look like small peaches. Yes, yours ALL FALL, WINTER and SPRING — a summertime feast of berries by the basketful that are:

- SO BIG and juicy you eat them like handfruit... just like peaches or plums.
- SO HUGE and meaty, just one sliced-up berry tops a whole bowlful of cereal.
- SO PROLIFIC that for every giant berry you pick when it first fruits, you'll pick 2, 3 even 4 times as many as the months go by!

THINK OF IT — FROM THIS ONE SINGLE PLANT YOU GET A WHOLE FALL, WINTER AND SPRING "STRAWBERRY FACTORY"

Just imagine the taste thrills galore as you "spoil" yourself and your family with FRESH PICKED STRAWBERRIES... and imagine the smiles as your friends and family "ooh" and "aah" as they try your GIANT STRAWBERRIES... and you marvel at the size of your "restaurant" type berries!

GUARANTEE
- SO PROLIFIC that for every giant berry you pick when it first fruits, you'll pick 2, 3 even 4 times as many as the months go by!

HANGING STRAWBERRY GARDEN, Dept. JSWF-80, Caroline Rd., Philadelphia, PA 19176

Please send me the Giant Hanging Indoor Strawberry Garden(s) I have checked below. I understand that these indoor fruiting strawberry plants come in their own decorator's hanging planter, and are guaranteed to fruit like crazy from fall right through to summer, or my purchase price will be refunded in full (except postage & handling).

Check offer desired:
- □ 3 Giant Indoor Fall-to-Summer Strawberry Plants plus Hanging Decorator Planters only $2.96 plus $0.75 postage & handling.
- □ 6 Giant Indoor Fall-to-Summer Strawberry Plants plus 2 Hanging Decorator Planters only $4.96 plus $1.50 postage & handling.
- □ 9 Giant Indoor Fall-to-Summer Strawberry Plants plus 3 Hanging Decorator Planters only $6.96 plus $2.25 postage & handling.

Total amount enclosed: $...

(PA residents add 6% sales tax). Check or money order, no C.O.D.s please.

Name: ____________________________
Address: ____________________________
City: ____________________________ State: __________ Zip: ______

© 1977 American Consumer, Inc., Caroline Rd., Phila., PA 19176
STREAMLINED THANKSGIVING

continued from page 44

CONSOMMÉ À LA MADRILÈNE
Working time: 5 minutes
Cooking time: 3 hours, 25 minutes

2 pounds shin beef, cubed
1 cup butter or margarine
1 knucklebone
2 quarts water
3 stalks celery with leaves
3 carrots, peeled and cut in chunks
2 leeks, sliced lengthwise and washed
2 medium onions, *stuck with 3 cloves
4 sprigs parsley
1 bay leaf
1 tablespoon salt
6 peppercorns
1 clove garlic
1/4 teaspoon thyme
1/2 teaspoon dried basil
1/4 cup currants
1/2 teaspoon dried marjoram
1/2 teaspoon dried savory
1/2 cup dry sherry
1/2 cup dry Madeira
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon ground nutmeg
1/2 cup sugar
1 cup light cream
1 egg, separated
Boiling water

Mix all ingredients except last three in 4-quart glass casserole. Cover with glass lid or plastic wrap. Microwave for 20 minutes. Stir and let stand, covered, 5 minutes before serving. Makes 6 to 8 servings (91 calories per serving).

MICROWAVE VERSION
Cooking time: 41 minutes
Standing time: 5 minutes

Combine all ingredients in 4-quart glass casserole. Cover with glass lid or plastic wrap. Microwave 15 minutes on high, stirring occasionally. Cover and microwave for 20 minutes on simmer or low setting, or until flavors are blended. Discard bone and vegetables; reserve meat for another use. Strain through several thicknesses of cheesecloth. Return strained liquid to kettle. Add tomato puree and basil. Simmer 20 minutes. Serve hot with thin slices of lemon on top. Makes 6 servings (91 calories per serving).

MICROWAVE VERSION
Cooking time: 55 to 75 minutes
Standing time: 15 minutes

Prepare capon as for conventional cooking. Place in shallow glass or other microwave-proof casserole. Microwave on high, allowing 4 minutes per pound. To crisp skin place under broiler for several minutes before standing time. Let stand wrapped in foil at room temperature for 15 minutes before carving. A microwave meat thermometer inserted in the thickest part of the thigh registers doneness at 175°F at the end of cooking time. Insert thermometer after bird is turned in the oven. Temperature will rise 15°F during standing time. Juices and meat will no longer be pink when sliced between leg and body.

PRUET
This recipe is adapted from a recipe by William Poteat, the Virginia winner in the Delmarva Chicken Cooking Contest. We chose it because of its unusual mix of seasonings.

Working time: 30 minutes
Cooking time: 3 hours
Standing time: 15 minutes

2 tablespoons lemon-pepper seasoning
1 teaspoon onion powder
1/4 teaspoon celery seed seasoning
1/4 teaspoon paprika
1/4 teaspoon celery salt
1/4 teaspoon garlic salt
Wild rice stuffing (recipe below)

In a small bowl combine oil with seasonings, mixing well. Wash capon and pat dry with paper towels. Prepare stuffing mixture. Spoon stuffing lightly into neck and body cavities. (Do not pack stuffing; it expands during cooking.) Depending on brand of bird, tie legs and tail together with string, or push drumsticks under band of skin, or use stuffing clamp. Twist wings up toward neck, then fold under back of bird so they stay flat and balance bird. If necessary, fasten neck skin to back with one or two skewers. Rub skin with seasoned oil mixture. Place breast-side-up on rack in shallow roasting pan. Preheat oven, 350°F. Roast uncovered for 3 to 4 hours, basting often with pan juices. Bird is done when the meat thermometer placed in center of inside thigh bone, not touching bone, reads 175°F. The drumstick should twist easily in the socket and the thickest part of the drumstick will feel soft if done. Remove capon from oven. Let stand covered for 15 minutes until thermometer reads 190°F. Remove skewers and string. Carve and serve. Makes 6 to 8 servings (400 calories per serving).

BAKED STUFFED SWEET POTATOES
Working time: 10 minutes
Baking time: 55 minutes

6 large sweet potatoes or yams
1/4 cup or 1/2 stick butter or margarine
1/4 cup Amaretto di Saronno
1/2 cup heavy cream (optional)
1/4 teaspoon ground nutmeg
Preheat oven, 425°F. Scrub potatoes well. Dry on paper towels. Bake about 40 minutes or until done. (Potatoes may be cooked ahead. Cut potatoes lengthwise one-quarter inch from top of cooked potato. Scoop out insides into a medium bowl, being careful not to break shells. Set shells aside. Mash insides until smooth. Add butter, Amaretto, cream, and nutmeg. Beat with mixer or by hand until light and fluffy. Lightly spoon back into shells. Place shells on cookie sheets or in large glass baking dish. Reduce heat to 350°F; bake 15 minutes. Makes 6 servings (291 calories per serving).

PARKER HOUSE ROLLS
Working time: 10 minutes
Rising time: 30 minutes
Baking time: 12 minutes

3 1/2 to 4 1/2 cups unsifted flour
3 tablespoons sugar
1 teaspoon salt
2 packages active dry yeast
1 cup milk
1/2 cup water
1/4 cup or 1/2 stick butter or margarine
2 tablespoons melted butter or margarine

In a large bowl combine 1 1/2 cups flour, sugar, salt, and undissolved yeast. In saucepan over low heat, heat milk, water, and butter until liquids are warm but not boiling. Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Stir in remaining 1 1/2 to 2 1/2 cups flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in large greased bowl, turning dough to grease top. Cover; place bowl in pan of water at about 98°F. Let rise 15 minutes. Divide dough into 2 equal parts. On a floured board roll each into a 13-by-9-inch rectangle about 1/4-inch thick. Cut 3-inch circles with floured cutter. Brush with melted butter. (continued on page 106)
Who would know better than Carroll Shelby, co-founder of the International Chili Society, renowned race car designer and chili connoisseur. We asked Carroll to prepare his “perfect chili” recipe using his Presto pressure cooker.

Like most good cooks, Carroll liked the idea of using the Presto pressure cooker as an everyday pan for doing everyday things—browning meat, sautéing onions and garlic—then speeding up the cooking with pressure to finish in one-third to one-tenth the time.

“It’s like up-shifting to high gear,” Carroll said.

When he was through, Carroll Shelby lifted his spoon from the big bowl of “red,” tasted, slowly smiled and said, “Now that’s damn good chili!”

Maybe it was the way Presto pressure cooking perfectly combined all the flavors and subtleties of Shelby’s recipe. Perhaps it was the unique ability of the pressure cooker to give that solid taste of long simmered goodness in almost no time at all. Could have been the fact that pressure cooking preserves the color, nutrients and vitamins of all foods.

We thought you would like to try Carroll Shelby’s recipe for “Damn Good Chili.” But if you want it to be this fast and easy, you’ve got to use the “damn good chili cooker”—the Presto pressure cooker. Presto is the magic word. Pressure is the magic reason.

Carroll Shelby wants you to find out how great his recipe is made in a Presto pressure cooker. Ask your grocer for 2 lbs of “Chili grind” coarse ground round. Or you can cut lean flank or round into small cubes.

- 2 lbs coarse ground round
- 1 large onion, chopped
- 1 green pepper, chopped
- 1 8-oz can tomato sauce
- 1 8-oz can water
- 1 tablespoon chili powder
- ¼ teaspoon cayenne pepper
- ⅛ teaspoon black pepper
- ⅛ teaspoon oregano
- 1 teaspoon ground cumin
- 2 cloves garlic, finely chopped
- 1 teaspoon salt
- 1 16-oz can kidney beans, drained and rinsed

Heat cooker and brown ground meat, onion and green pepper. Add remaining ingredients except kidney beans, close cover securely, place pressure regulator on vent pipe. Cook five minutes. Let pressure drop of its own accord. Add kidney beans and heat through. Up to 2 cans of beans may be added. Increase cayenne and/or chili powder for hotter chili.

NOTE: Try Carroll Shelby’s original Texas Brand Chili Preparation—in your Presto pressure cooker. This special seasoning is available at your grocer.
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In other words, throw the best party you've had in years.

HOLLAND HOUSE COCKTAIL MIXES.
WHo NEEDS A CATERER? continued from page 51 arrangements. And Ruth Bronz offers a variety of molds and mousses—shrimp or salmon — and quiches, which help stretch costly ingredients without sacrificing elegance.

Whether you place your party entirely in the hands of your caterer, or decide to share some of the work yourself, you should take advantage of his/her expertise regarding consumption estimates in order to avoid waste.

Inexperienced hosts tend to overdo it when ordering food and drink. Having a mountain of food on hand will spare you the mortifying experience of running out while the guests are still famished, but it's certainly more expensive. A caterer should be able to tell you how much the party guests are likely to consume.

There are other methods of cutting costs without sacrificing the quality of the refreshments. A sparkling champagne punch in warmer months, or a spicy mulled cider for a winter buffet, will cut down considerably on liquor costs. If you prefer to serve mixed drinks, house brands are perfectly acceptable and will shave the high price of the premium labels.

For a June wedding—or any outdoor, warm-weather reception—select a light menu with an emphasis on tiny sandwiches and attractive fruit arrangements; these will be more appropriate for the less-than-hearty appetites of the season and will save as much as 50 percent of the cost of a hot buffet. And in winter, a serve-yourself cauldron of chowder or other savory soup will lend a cozy warmth to the party, while taking the edge off ravenous appetites.

Considering the wide range of services available, and the varied lifestyles of today—women with busier schedules, single men hosting their own parties, and more people open to new tastes and experiences—it seems only natural to consider some of the catering alternatives in planning special meals. The possibilities are endless, the costs don't have to be prohibitive, and the results mean less work and more fun for you.

SHOPPING GUIDE continued from page 84


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Early American Life

Perhaps you have never thought of making your own stencils and decorating the walls in your home. Most readers of Early American Life, our bi-monthly magazine, didn't realize how simple it is until we showed them how. Or how to cane a chair, lay a wide board floor or cast pewter spoons that you would be proud to put on the table. If you've wondered how it was to live in Colonial America, and if you're interested in a lively and colorful magazine that shows you how to put a little of that early American warmth and beauty in your life today you'll find out in our pages.

Travel with fellow members and buy books at discount, too. We'll even give you a handsome Merit Award if your project qualifies for recognition. All Society Membership benefits come to you with your subscription. Just $8.00 a year, payable after you've seen your first issue of Early American Life. You can call our toll-free number at 800-247-2160 (in Iowa: 800-362-2860), or use the coupon below. (Please allow up to 8 weeks for your first issue.)

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The Early American Society
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Please enroll me as a member in the Early American Society and bill my annual dues of $8.00 after I have received my first issue of EARLY AMERICAN LIFE. I understand that if the first issue does not live up to my expectations I may cancel without further obligation.

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SPECIAL DELIVERY
continued from page 49.

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- Ed and Don's Candy, Dept. AH-11, 1202 Waimanu St., Honolulu, HI 96814. (808) 536-1811. All items air mail ppd. Credit cards accepted: AE, BA, CB, MC; check or money order; by Dec. 12. Catalog 25¢ (free with order). Hawaiian specialty candy, macadamia nuts, coffee, exotic-fruit jams and jellies, gift sets.


- Gethsemani Farms, Dept. AH-11, Trappist, KY 40073. No phone orders. All items ppd. Check or money order; by Dec. 7. Free brochure. cheeses packed in gift boxes, fruitcake.

- Harrington's, Dept. AH-11, Richmond, VT 05477. (802) 434-3411. Postage charged by zone. Credit cards accepted: AE, BA, MC; check or money order. Free catalog. Smoked meats, cheese, cookies, nuts, candies, dried and fresh fruits, preserves, plants.


- Harry and David's, Dept. AH-11, 1577 First Ave., New York, NY 10025. (212) 734-9168; in Wisconsin, (800) 356-9168; in Wisconsin, (800) 356-9168. All items ppd. Credit cards accepted: AE, BA, MC; check or money order; by Dec. 15. Free catalog. Spices, coffees, Eastern European specialties.

- Maison Glass, Dept. AH-11, 52 E. St., New York, NY 10022. (212) 755-3316. $15 minimum order; F.O.B. NY, postage additional. Credit cards accepted: AE, BA, MC; check or money order; by Dec. 1. Catalog, $1.50. Smoked meats, cheese, herbs and spices, assorted delicacies, prepared foods, pâté, candy, cookies, nuts, tea, jams and jellies.

- Maytag Cheese Company, Dept. AH-11, RR 1, PO Box 806, Newton, IA 50208. (515) 792-1133. Postage, add $1 per address. Credit cards accepted: BA, MC; check or money order; by Dec. 5. Free catalog. Blue, Swiss, Cheddar, and Edam cheeses.

- Paprika Weiss Importer, Dept. AH-11, 1546 Second Ave., New York, NY 10028. (212) 288-6903. All items ppd. Credit cards accepted: BA, MC; check or money order; by Dec. 1. Catalog, $1. Paprika and other spices, marzipan, assorted European delicacies.

- Roquefort Association, Dept. AH-11, Renex Dist., Inc., 184 Duane St., New York, NY 10013. (212) 966-4910. All items ppd. Check or money order; by Dec. 1. Roquefort.

- The Swiss Colony, Dept. AH-11, 1112 Seventh Ave., Monroe, WI 53566. (800) 356-9168; in Wisconsin, (800) 356-9168. Add $1.50 per gift address; more outside U.S.A. Credit cards accepted: AE, BA, CB, DC; check or money order. Free catalog. Cheese, smoked meats, cookies, nuts, candles, dried and fresh fruits, preserves, plants.

MORE FOOD FOR THOUGHT

Additional mail-order foods (not pictured) are available from these companies:


- Rare Gift Wild Rice, Dept. AH-11, PO Box 187, Wayzata, MN 55391. (612) 475-2201. All items pdd. Check or money order; by Nov. 22. Free brochure. Wild rice gift packages, recipes.

- Williams-Sonoma, Dept. AH-11, PO Box 3792, San Francisco, CA 94119. (415) 658-7845. All items postage additional. Credit cards accepted: BA, MC; check or money order; by December 1. Free catalog. Imported French jams, selection of Italian pasta, concentrated frozen meat stocks, canned wild mushrooms, bay leaf Christmas wreath, peppercorn pack.

- For a list of more sources for mail-order food and other items, send $3 with your name and address to Mail Order USA, Dept. AH-11, PO Box 19083, Washington, DC 20036.
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Georgia-Pacific
Consumer Paper Products Division, Stamford, CT 06901
How to make a laundry and multi-activity area out of a barely-used spare room.

by Bo Niles

Have you tired of hauling your laundry back and forth to the basement, behind the kitchen, or some other place far from where it gets dirty in the first place? We've relocated the laundry to the spot where it's needed most, upstairs, in a spare room adjacent to a bathroom for plumbing convenience. Designed by Cathy Erb, ASID, of the Armstrong Cork Company, in collaboration with American Home and with Montgomery Ward, our room is much more than a laundry. It creates a multi-purpose space—equally comfortable for hobbies and sewing, for sleep-over guests, for curling up with a book, for inviting friends over for coffee or tea, for playing with the kids, and even for exercise and potting plants. (continued on page 106)
The key to combining diverse activities in one room—a former bedroom—measuring just fourteen by sixteen feet (1) is organization. Everything is in its place here. The laundry equipment (5) is located to the right of the counter, with a sorting closet (page 106) alongside. Plant supplies are under a clean-up sink (7). Mom can reach behind her (2) into a closet where fabrics and notions are stored. Undercounter storage is devoted to kids' toys, and curio cabinet (3) to extra stitchery gear. Exercise clothes hide in baskets (4). And, when the bed folds out from its closet (6), the coffee table can be used at its side for night light and book. Floor plan, renovation costs, and more details on storage are on page 106.
STREAMLINED THANKSGIVING
continued from page 94.

With a floured knife, crease each crosswise slightly off center. Fold on crease line with shorter side to top to make half circle. Press edges together lightly to help seal. Place close together in 13-by-9-inch pan. Brush rolls with butter again. Cover; let rise in warm place, free from draft, for 15 minutes. Preheat oven, 425° F. Bake 12 minutes or until golden brown. Cool on wire rack. Makes 24 rolls (125 calories each).

$2001 SPACE ODYSSEY
continued from preceding page

To make all these uses feasible, there are two walls of storage (apart from the standard clothes closet), which organize and conceal the equipment for the room's activities. On these walls, and positioned where most needed, are a sewing/hobby closet behind the sewing counter; shelves for potting tools under a greenhouse sink; laundry setup with adjacent sorting/stacking cubicle; and hideaway space for a rollaway bed and ironing equipment. Fresh floral sheets used as a wallcovering wrap the room in year-round sun, and the same pattern brightens pillows on wicker furniture. The furniture is set on a diagonal, with carpet squares forming an area rug underneath. Flooring, in a tile motif, is aligned on the diagonal, too, to coordinate with the furniture grouping. Everything in this room can be ordered by catalog (see page 84), and the total cost of building the storage elements and furnishing the room was just $2,001.

COST OF BUILDING MATERIALS, EQUIPMENT, AND FURNISHINGS
(exclusive of labor)

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
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</thead>
<tbody>
<tr>
<td>STORAGE WALL (sorting and bed storage)</td>
<td>$198</td>
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<tr>
<td>LAUNDRY CLOSET (including plumbing)</td>
<td>172</td>
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<tr>
<td>WASHER AND DRYER</td>
<td>520</td>
</tr>
<tr>
<td>COUNTER UNIT (less laminate)</td>
<td>200</td>
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<tr>
<td>WINDOW TREATMENT</td>
<td>22</td>
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<tr>
<td>SHEETS FOR WALLS AND SLIPCOVERS</td>
<td>150</td>
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<tr>
<td>FLOORING AND CARPET SQUARES</td>
<td>125</td>
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<tr>
<td>FURNISHINGS (exclusive of accessories)</td>
<td>614</td>
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<tr>
<td><strong>TOTAL</strong></td>
<td><strong>$2,001</strong></td>
</tr>
</tbody>
</table>

MICROWAVE REHEATING
Working time: 2 minutes
Warming time: 5 to 40 seconds

Place rolls or muffins on paper plate. For 1 to 2 rolls, heat 5 to 10 seconds on medium setting. For 6 to 8 rolls, heat 30 to 40 seconds. Rolls will feel warm, not hot. Overheating will make rolls tough and rubbery.

CRANBERRY PORT WINE SALAD
Working time: 8 minutes
Standing time: 1 to 2 hours

1 package (3 ounces) apricot-flavored gelatin
1 1/2 cups cranberry juice, heated
1/2 cup ruby port wine, plus 2 tablespoons
2 oranges, peeled, halved, and sliced

In a medium bowl dissolve gelatin in heated cranberry juice. Stir until clear; add 1/2 cup wine. Then pour into 6 individual molds and chill until firm. In small bowl, combine orange pieces and remaining 2 tablespoons port wine. Unmold carefully and place on small salad plates lined with lettuce. Garnish with marinated orange pieces. Makes 6 servings (104 calories per serving).

PUMPKIN RUM MOUSSE
Working time: 20 minutes
Cooking time: 10 minutes
Standing time: 3 or more hours

1 envelope unflavored gelatin
1 1/4 cups rum
1 1/2 cups sugar, divided
5 eggs, separated
1 tablespoon grated lemon rind
1 teaspoon salt
1 cup cooked, mashed pumpkin or canned pumpkin
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground allspice
1 cup heavy cream
Candied ginger (optional)

In top of double boiler sprinkle gelatin over rum until softened. In small bowl, combine slightly beaten egg yolks, 1/2 cup sugar, lemon rind, and salt, mix well. Add to softened gelatin. Cook, stirring constantly over simmering water until gelatin is dissolved and mixture is slightly thickened. Remove from heat. Chill until mixture thickens. In another bowl combine pumpkin, cinnamon, ginger, and allspice. Stir into thickened gelatin mixture. Beat egg whites until soft peaks form. Gradually add remaining 1/4 cup sugar, beating well, until stiff peaks form. Fold gently but thoroughly into gelatin mixture. Whip cream until thick. Gently fold in whipped cream until well-blended. Spoon into lightly oiled 1 1/2-quart mold or 6 individual molds. Cover and chill at least 3 hours. Unmold on plate and garnish with more whipped cream or candied ginger. Makes 6 servings (340 calories each).

CRANBERRY PORT WINE SALAD
Working time: 8 minutes
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DRAW THE RIGHT CARD EVERY TIME. Return the attached coupon. Upon acceptance, we will send you the first set of 18 FULL-COLOR CARDS... along with your 4 FREE BONUS GIFTS. If you wish to keep this first set, carefully selected from the major categories in THE INTERNATIONAL RECIPE CARD COLLECTION, simply send us your check for just $1.49 plus 35¢ for postage and handling. We will then send SET 2, on a 14-day approval, approximately one month later. Then if you wish, you may continue to receive the remainder of the sets, always on approval, at the rate of 2 sets a month for 8 months at the same low price of only $1.49 per set plus postage, handling, and local tax, if any. You will never be billed in advance; you pay only for the sets you receive and wish to keep.

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4 CROSS-REFERENCED INDEX showing where to find every drink and food recipe included in the entire collection.

Please send me the first set of cards in THE INTERNATIONAL COLLECTION plus the 4 FREE BONUS GIFTS, as described in this ad. I understand that upon acceptance, all FREE BONUS GIFTS are mine to keep even if I return the first set, and that I am under no obligation to purchase any recipe cards.

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9AH 71
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Below: Double plant hanger is 84 inches long; large-size wood-accented plant hanger is 66 inches (pots and baskets not included). Right: Large wall hanging is 66 inches; owl wall hanging is 36 inches.

Photography by Susan Wood

<table>
<thead>
<tr>
<th>LADIES' HOME JOURNAL KITS</th>
<th>Please mark macramé kits wanted:</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>#70434 Double Plant Hanger</td>
</tr>
<tr>
<td></td>
<td>@ $6.99 ea. plus $1 post. &amp; hdg.</td>
</tr>
<tr>
<td></td>
<td>#70435 Large-size Plant Hanger</td>
</tr>
<tr>
<td></td>
<td>@ $6.99 ea. plus $1 post. &amp; hdg.</td>
</tr>
<tr>
<td></td>
<td>#70436 Large Wall Hanging</td>
</tr>
<tr>
<td></td>
<td>@ $6.99 ea. plus $1 post. &amp; hdg.</td>
</tr>
<tr>
<td></td>
<td>#70437 Owl Wall Hanging</td>
</tr>
<tr>
<td></td>
<td>@ $6.99 ea. plus $1 post. &amp; hdg.</td>
</tr>
<tr>
<td></td>
<td>Please add sales tax (N.Y. &amp; Iowa)</td>
</tr>
<tr>
<td></td>
<td>Total enclosed</td>
</tr>
</tbody>
</table>

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CITY __________________ STATE ______ ZIP ______
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4725 Oval Mirror (Was $14.98) ........ $10.98

Add 15¢ post. & hassle, NY res. add taxes

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3 for $13.98

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Solid pine  $32.95  700532W
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Enclosed is my check, money order or Master Charge/BankAmericard Number (please include expiration date) for $________

Mr./Ms. __________________________
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City ____________________________________________ State __________ Zip ________

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Joint Thermar Pad relieves aching joints. The idea is simple but the results are tremendous. Warm-Ease pad seals in your own body heat and concentrates it where you need it most for aches, pains, stiffness, etc. Soft, foam-filled jersey covered pad. Washable. Easy slip-over style for knee, elbow, etc. $2.49 plus 35c p&h. Order from Holiday Gifts, Dept.2111-7F, Wheatridge, CO 80033.
Ribbons are enjoying a renaissance, not only in traditional, celebrative gift wrapping, or in contemporary fashion where frilly, feminine touches are all the rage, but also in home furnishings. What better place to start than the bedroom, where a woman can indulge her fantasies for white eyelet, lace, and bows to her heart’s content?

Take a look at some of the recent sheet patterns; "Rosalie" by Martex, Oscar de la Renta's romantic, beribboned "Garland" for Cannon Mills, or Geoffrey Beene's more tailored, elegant "Bow Ties" for Fieldcrest. Draw some inspiration from these designs, then head for your local notions shop.

Ribbons and trims vary enormously in hue, width, and material. In a well-stocked ribbon department or specialty store one may find plain, plaid, dotted, striped, ombre, picot-edged, tubed, brocaded, or grosgrain types in satin, rayon, silk moire, velvet, faille, taffeta, or cotton. Some French striped ribbons come in spectacular bands of color and many French loom-woven jacquard ribbons are magnificent adaptations of old floral patterns.

Make a bedroom romantic with ribbons, bows, and lace.

by Niña Williams

In addition to ribbons, you’ll find trims of lace, twine, and macramé string, braids in fabric or metallic finishes, galloons, tassels, appliqués, and even feathers and silk flowers for the ultimate final touch.

Curtains and valances can be dramatically improved with a single or double border of ribbon along their edges. A casual, fresh approach is to tie curtains directly onto a handsome curtain rod with a number of puffy bows. Try painting the rod white for contrast. This method is also terrific on canopy or tester beds. If you don’t have a canopy, suspend curtain rods from the ceiling and tie your bed drapes onto the rods with perky gingham-checked ribbon. Natural color gauze or cheesecloth makes an inexpensive but effective fabric for both curtains and bows. A great tie-back for all kinds of curtains: a wide band of macramé lace or a cord embellished with a large tassel.

Elsewhere in the bedroom, consider using ribbon or trim to accent moldings and baseboards if your walls are covered with fabric. A narrow velvet ribbon looks fabulous with a delicate, small-scale floral chintz. A lampshade or wastebasket covered and trimmed in this manner can be very handsome, and slipcovering a worn love seat, ottoman, or slipper chair with the same chintz and velvet ribbon can also effect a dramatic transformation. Try stitching a delicately embroidered brocade ribbon around the border of a solid-color area rug, a comforter, bedspread, or dust ruffle to pull your scheme together. Give your throw pillows some extra snap with a few well-placed bows and a double border of lace.

All kinds of ribbon, metallic trims, or galloons are pretty for lining picture frames and accenting their inset borders. A narrow, tubed velvet ribbon is an attractive, old-fashioned way to hang pictures. Don’t forget the dressing table: drape it with a sheet stitched with rows of ribbons 6 inches from the border.

Niña Williams is assistant building editor of American Home.
OUR READERS WRITE

COURTLY BEHAVIOR
Denis Sheahan is absolutely right ("Sex and Tennis: Mismatched Pair," August). Mixed doubles bring out the worst in male-female relations. For six years I've been playing tennis every Saturday morning with a friend of mine. Occasionally his wife weasels an invitation. At those times, the game is miserable and so am I. He and his wife argue so much that they refuse to play together, and I have to be her partner. He has good reason to complain about her form. Needless to say, she and I always lose.

Augie McKeen
Great Neck, NY

My husband has been playing tennis since childhood. Before I married him I knew I'd have to learn if I was ever going to see him weekends and vacations. Wisely, I went to someone else for instruction. That was six years ago. We only play singles and I generally clobber him. What's wonderful is that he couldn't be more pleasant about defeat.

Ann Grathmeier
Stamford, CT

CREATIVE CONTROVERSY
Isn't that title a bit far-fetched? The "Most Creative House in San Francisco," perhaps, or even "American Home's Choice for Most Creative House of the Year," but a flat statement that it's the "Most Creative House in America" (by Pat Sadowsky, August)? Granted, the Wolfman house is charming, but in comparison, my own (with only half the projects done) must be the most creative in the world.

Carolyn Still Takhar
Denair, CA

It's nice that a woman likes to do her own decorating, and each of us has our own tastes. Still, an overfeminine house for our men is repulsive in many ways. Natural materials, wood, and clean-cut lines shouldn't be cluttered with trappings like cute flowers and needlepoint.

Myrtle Conway
Mountain View, CA

The bright, eclectic house of the Wolfmans is certainly the most original I've ever seen. Peri can come practice her decorating magic at my house any time.

Bob Schmitt
West Orange, NJ

METAL URGE
Metal houses were on display for sale in St. Louis in 1947-48, and so I wonder if a zinc house is a new idea ("House for Tomorrow" by Bo Niles, August). I don't know if any of these houses were sold in other parts of the U.S., but it might be interesting if any readers who are owners would write in.

So many new products are on the market now that we didn't have back then. Today's glues make it feasible to panel or wallpaper over metal. These metal walls would probably never need painting—if you were content to live with the same color all your life. Now we have latex and plastic paints. Can you imagine trying to paint all that metal with the old enamel paint we had then? The ideas are endless on what you can do today to beautify a zinc house, as Marc Harrison and his students have proved.

Delores Johnston
St. Louis, MO

Though your August issue was full of great ideas, my attention was captured by the "House for Tomorrow." How can I get in touch with the International Lead Zinc Research Organization?

Pat St. George
Peoria, IL

Editor's Note: For our many readers seeking more information on the ILZRO project, write to ILZRO, Inc., 292 Madison Ave., New York, NY 10017; attn: Ken Altorfer, Manager, Product Development.

BETTER LUCK NEXT TIME
Where were you when I needed you? Your August issue arrived days too late for me. But sitting here with my ankle sprained from jumping rope, I read with great interest "Jump Your Way to Health," by Dale Burg. I now know the proper way to jump and look forward to trying again with the new swivel-handled rope my son bought.

Gilda Peper
Cleveland, OH

GREAT LOOKS
Magazines are forever advising us that cheap redecorating is as simple as a change of color here, a large new plant there, and slipcovering. But somehow when I try that myself the results are pathetic. Virginia Perlo's "Two Looks for the Price of One" (August) was just what my apartment needed. The "Decorating How-tos" clearly explained to me once and for all how in the world you cover a frame with fabric and make a simple pillow sham.

Phyllis A. Selving
Miami, FL

WHOSE IMPROVEMENTS?
All of Carol Foreman's ideas on food are probably good (Four Women Who Can Improve Your Life" by Jean Carper, August), but what she doesn't tell is how the government has over-regulated businesses now and pushed the cost of food higher. How many people realize that the container costs more than the food? Do consumers think of this when they buy a brand-name product over another label? The product is not necessarily inferior in a non-brand-name, although it may be of a lesser-quality color or texture.

Tell the consumer these things; don't put more regulations on the business that provides food for us to live. Education is the answer, not regulation. What will these ideas cost us?

B.A. Hirzel
Northwood, OH

Tell Jean Carper here's one consumer who doesn't want another government protection agency. Retire Esther Peterson, relocate her 300 staff people to the private sector of business, and return the $15 million to the U.S. Treasury. That will really contribute to my consumer well-being, particularly at tax time.

Betty J. Kline
Simi Valley, CA

A STAR IS BORN
Congratulations and thanks for spotlighting singer Gail Wynters as August's Emerging Woman ("Maybe This Time" by Melanie Pullik). I have been a fan since I caught her in a club in Blauvelt, New York. The lady's going places.

Joanne Knight
Brooklyn, NY

STOCK MARKET TIP
For years many people, for the sake of sounding sophisticated, have invested in the market. They've allowed themselves to be put into stock situations that did not fit or fill their various needs. The brokers who have pursued these practices have definitely damaged the confidence of past, present, and future investors.

Sylvia Auerbach's "How to Pick a Stockbroker" (July) was enjoyable, interesting, and factual. Her "ABCs of Sound Investing" should be adhered to, right down to the last period. I plan to distribute copies of these A.B.C.s to our future registered representatives.

William J. Virzera
President, Tri-Eagle Securities Inc.
Brooklyn, NY

Address letters to: Our Readers Write, American Home, 641 Lexington Ave., New York, NY 10022. Be sure to include your signature and address.
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—Kevin McCarthy

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The lower, regular oven is self-cleaning, and the upper oven is a microwave—with something extra: the Automatic Chef® Temperature Sensor. Just stick it in ham, turkey, casseroles, stews, all sorts of things, to cook them fast, easily and accurately. Without any guesswork.

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From the company who's been setting flooring trends for over 90 years. Look at Congoleum first for colorful, seamless beauty.

A no-wax floor stays fresher looking longer, usually with just sponge mopping. In time a reduction in gloss will occur in areas of heavier use. We recommend Congoleum Vinyl Dressing to provide a higher shine, if preferred. Complete maintenance and warranty information available through your local Congoleum retailer, in the Yellow Pages under "Floor Materials," or by writing Congoleum Consumer Affairs, 195 Belgrove Drive, Kearny, N.J. 07032.

Only Congoleum® gives you seamless flooring in rooms as wide as 15 feet. Seamless flooring that looks prettier, cleaner, newer longer.