HAPPY HOLIDAY ISSUE

GREAT GIFT IDEAS

ERRIFIC HOME DECORATIONS

ELICIOUS HOLIDAY MEALS

and a fantastic bedroom that can be yours for the making
In 1903, while walking her dog, Collette McNitt stepped into the hedge to smoke a cigarette. Her dog stepped in to prove once again that dog is man's best friend.

You've come a long way, baby.

VIRGINIA SLIMS

Slimmer than the fat cigarettes men smoke.

16 mg: 'tar,' 0.9 mg. nicotine avg. per cigarette, FTC Report Dec 76

The trend is to use more natural ingredients in cooking. And here is a beautiful expression of the new trend—a Della Robbia wreath made from crisp, raw vegetables and a bowl of Blue Diamond® Whole Natural Almonds.

Directions for the holiday wreath are given here. It's simple to make with toothpicks on a base. The almonds come already shelled in Blue Diamond® packs or tins.

Make this wreath the centerpiece at your holiday party, a stunning and very welcome contrast to the usual appetizers!

For a copy of "Treasury of the World's Best Almond Recipes" (100 great recipes), send $5 to Dept. AH-12, P. O. Box 651, San Francisco, California 94101.

Wash all vegetables. Trim radishes; cut into "rosebuds." Trim scallions to 3-inches; make 3 to 4 slashes about 1 1/2 inches from root end. Peel carrots. Slice carrots and celery into 3-inch sticks. Trim ends of cucumbers; cut outside green skin into 2 to 4-inch pieces, 1-inch wide and 1/4-inch thick. Slash one end of each piece 1-inch deep to make fringe. Drop all vegetables into ice water for about 30 minutes to crisp, curl and open. When ready to assemble, drain vegetables. Using toothpicks, skewer pieces to wreath base as shown in photograph. Assemble cherry tomatoes in center front, garnish with parsley. Refrigerate, covered tightly. When ready to serve, place almonds in small bowl in center of vegetable wreath.
“Do you think he’ll be surprised?”
“Maybe.”
“He says he knows everything. He says I can’t keep a secret.”
“That’s what he says because he’s your older brother.”
“But I want to know a secret he doesn’t.”
“You do. You know we’re having a surprise birthday for him.”
“And I know the secret of how you made the ham shiny. You took the Smucker’s Strawberry Preserves... and...”
“Hey. That’s my Smucker’s family secret. Mustn’t tell.”
“Is it something only our family knows?”
“Oh, other people must know. After all, Smucker’s has been making jelly and preserves for a long time.”
“When you were a little girl?”
“Yes. And when my mother was a little girl, too.”
“Did you always use Smucker’s Strawberry Preserves?”
“Or sometimes Cherry. Your great aunt Nellie used Pineapple. In our family we have one little trick with the ham that’s our way of doing things.”
“Oh, I know, Mommy. You take the Smucker’s and...”
“Your brother’s right. You can’t keep a secret.”

Smucker’s takes the best in American life and preserves it.

Mom’s Secret Strawberry Ham Glaze

<table>
<thead>
<tr>
<th></th>
<th>1 1/2 cups Smucker’s Strawberry Preserves</th>
<th>1/4 cup lemon juice</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 cup</td>
<td>cup prepared mustard</td>
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In a small saucepan, combine preserves, mustard and lemon juice; cook over low heat, stirring, until blended. Last 20 minutes of the ham’s baking time, brush with about 1/2 cup glaze. Let ham stand 10 minutes for easier slicing. Heat remaining glaze and serve as a sauce for the ham. Covers 5-7 lb. ham.

Want to get all the Smucker’s family secrets? Just send $2 for the Smucker’s Cookbook to Smucker’s Family Secrets, Strawberry Lane, Orrville, Ohio 44667.

With a name like Smucker’s, it has to be good.
Extra-strength?
It means Good-bye headache.
It means Excedrin.

Extra-strength pain relief means fast effective relief from painful headaches... the kind of relief you get from Excedrin.

Excedrin is made with more pain reliever, more total strength than regular strength aspirin or non-aspirin tablets.

Try Excedrin. Because for millions of people extra-strength means Excedrin.

The Extra-Strength Pain Reliever.
COVER: We've got lots of sensational and sensible holiday ideas for you, plus a look at Christmas entertaining across the country. Wrap it up in a festive look with clothes to sew, a wreath to make, a door to cover. Taffeta fabrics (skirt, pinacore, vest) by Kay-Tex; red shirt, long dress, fabrics by Skinner from Springs Mills. Wreath fabric, Dan River; door covered in White Rose from by A.E. Nathan. All these and Dad's vest in Vogue Patterns. Man's shirt by The Bert Pulitzer Co. For more information, see Shopping Guide, page 25. Makeup by Estee Lauder. Hair by Deborah Tomasoni for Candiandre. Makeup by Shelly Durham. Photography by Carmen Schiavone.

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THANK YOU
CYNAR!
(Pronounced chee-nahr)

My lunch did
taste better!

Recent research from
Yale University confirms
Italian studies that
artichokes make whatever
follows taste sweeter
and better.

This is why Cynar, the
zesty Italian aperitif made
from artichokes, makes
your food that much
tastier.

Prove it to yourself!
Before your meal
try Cynar on the rocks
with a slice of orange and
dash of soda and then
taste the exciting
difference!

For attractive Cynar
purse and Cynar recipe
folder send 50 cents
to cover mailing costs
to: CYNAR Box 515 AH
Riverdale Sta.
NYC 10471

CYNAR
THE TASTE MAKER

Any American who has been in another country at
Christmas time will testify to the overwhelming melancholy
at not being at home in the states. Commercialism
aside, no other country makes a production of this event
the way we do. The tree, the house-wide decorating, the
extravagantly wrapped presents, and the total lavishness
with which families shower themselves and their friends
have become an extension and an expression of the Amer­
ican lifestyle.

It's no wonder, therefore, that in churches around the
land, ministers will urge those who want to listen not to
forget the true meaning of Christmas. They will deliver ser­
mons on the message of God's love for mankind, and they
will read those favorite passages from the Bible that we
never tire of hearing.

The joy of Christmas will be tempered somewhat by the
realization that many people will not be enjoying the same
abundance we have—the abundance you will see pictured
within the pages of this issue of American Home.

"Is it wrong, or is it right to treat ourselves so well?" any
thinking, feeling person must ask. Having asked, many
people conclude it's right. We've worked hard for all of this,
and part of the reward for "making it" in America is to be
able to share in all that has been idealized and promoted as
worth having—a comfortable home, good food, a fairy-tale
Christmas tree, lots of presents for everyone.

More than any other single medium, magazines have
shaped our vision of Christmas and how it should be. They
have given us settings to imitate and pictures that inspire us
to attain new heights of splendor for the holidays.

Our intent is not to encourage an attitude of "if you've got
it, flaunt it," but to help homemakers make the most of this
beautiful season. In the spirit of reader service we some­
times go overboard in presenting hundreds of ideas for the
holidays. Nevertheless, we hope that our audience will
never lose sight of the true meaning of Christmas and, in
addition to that, the very special joy of being in the United
States at this time of year. Despite the growing trend pro­
moted by airlines to fly away to exotic places for the holi­
days, no hotel or motel can compete with the absolute
pleasure of an American Christmas in your own home.\}
How can a body lotion that feels so good do so much for your skin?

Keri Lotion is a rich, all-over body moisturizer that not only softens and smooths your skin, but also hydrates your skin to help replenish natural oils and lock in moisture. That's why Keri Lotion is recommended by doctors to relieve dryness.

Stroke on Keri Lotion once a day to keep your body feeling soft and supple.
A little goes a long way.
More Love than Money

If your time and money run low just before zero hour, try one (or more) of these bright, personalized gift ideas.

by Virginia Perlo

Fix-a-Fetish—Gifts for someone with a unique passion who’s become a:

• Hamburger addict: Give a gift certificate for a week’s worth of jumbo hamburgers at your local drive-in restaurant or burger stop.
• Plant worshiper: Snip a few cuttings from your most-admired plant. Promise to take emergency plant-doctoring calls.
• Naturalist: Collect rain water in a glass bowl, and seal with a shower cap. Present along with a bar of your friend’s favorite pure soap.
• Cross-country romantic: Make up your own gift certificate to pay for a friend’s 15-minute long-distance phone call to someone who lives far away.
• Ethnic-food lover: Write out a promise to cook a Chinese dinner and insert it in a fortune cookie; for an Italian dinner, tie your message around a cluster of uncooked spaghetti.

Fancy Favors—Services you can perform as gifts to your friends:

• Let there be music: Replace an old phonograph needle or a worn-out battery for a cassette player, or portable radio. Replace a broken guitar string.
• A stitch in time: Wrap a colorful patch of fabric in ribbon with a note offering to mend a pair of torn blue jeans.
• Room service: Present an I.O.U. promising to serve breakfast in bed to the one you love.
• Dog days: Tie a dog biscuit with ribbon, along with a note offering a week’s dog-walking service.
• Dashing all the way: Present a gift certificate that promises to transport a friend’s children to dance classes, scout meetings, etc.
• T.L.C. nail-care treat: Wrap a bottle of the latest shade of nail polish in a certificate redeemable for a manicure at a beauty salon.
• Stormy weather: Give a bottle of weather-proofing spray tied with a ribbon, and offer to winterize storm boots with it.
• Christmas lib: Offer to babysit for a friend while he or she takes care of last-minute errands.
• Presents of mind: Promise a gift lesson in backgammon, chess, or a craft.
• Jet-set Christmas: Research a particular area for friends who are planning a holiday vacation. Make a list of needed information on currency, weather, and recommendations for restaurants. Wrap it all in a map of the country (or area) with auto routes and major cities outlined in red. Or, volunteer to care for their plants or pets while they’re away.

Sugarholic: Get a gift certificate from the local confectionary store.
• Movie buff: Cut out the movie page of the newspaper, roll up, and tie with a ribbon. Include a card inviting your friend to the movie of his/her choice.
• American Home fan: Tie the latest issue with a bow, and attach a card promising a year’s subscription.
• Social butterfly: Fill a dime-store address book with his or her important addresses, telephone numbers, and a list of birthdays.

Virginia Perlo is an editor in the American Home interior design department.
HAMPAGNE OT LINE

Ever since Dom Perignon, a 17th-century monk, found a way to add bubbles to still wine, champagne has been synonymous with

CREATIVE CHRISTMAS

This hand-dyed soft-sculpture angel by craftsperson Lenore Davis is only one of the hand-crafted decorations that adorn the Vice-Presidential "Creativity Tree" this holiday season. Joan Mondale, a potter herself and an enthusiastic supporter of contemporary crafts, wanted to create a Christmas tree that would reflect the American tradition of handmade tree ornaments and, at the same time, serve as a showcase for American crafts today.

Handmade pieces were assembled through the American Crafts Council by

invitation to craftspersons all over the country. The decorations represent a variety of materials and techniques—hand-blown glass, appliquéd and embroidered trapunto, antique silk, metal sculpture, ceramics, enamel work. Ornaments include an imaginative Santa Claus figure in a polka-dot kayak of highly glazed clay by Bill Stewart, a striped icicle woven and crocheted by Jean Stamats, and a sparkling silver fish designed by Arlene Fisch.

Decorations made by American craftspersons for the Mondales' Creativity Tree will become a permanent collection at the Museum of Contemporary Crafts in New York.

CHRISTMAS GREETINGS IN BRAILLE

These bright Christmas cards with patterns of vivid dots look like the latest thing in abstract art. Actually, the raised dots represent various holiday greetings in Braille script. Designed for the Childstar Company, which is donating a percentage of money from sales to the education and training of blind children, the cards are available at stores across the country, or write: Childstar Company, 7601 Melrose Ave., Los Angeles, CA 90046. $5 per 10-card box plus $1.75 shipping per order.

DECIDEM 1977, AMERICAN HOME
GRASS ROOTS REPORT

THE PAST PRESERVED
We live in a Federal-style home in an area once very popular as a health spa. During the late 19th century, the house lodged tourists on their way to the sulphur springs.

The original structure was built around the mid-1800s. The porch and carport were added later, and the kitchen was remodeled just prior to our purchase in the late 1960s. The first estate was 123 acres, and on the seven acres that remain are several other buildings, including a carriage house, ice house, pump house, and stable.

The hand-hewn beams in the carriage house are secured with tapered wooden pegs rather than nails. The thick-walled ice house was used to store the ice slabs cut from a nearby lake. The ice blocks were unloaded by a system of pulleys which still hang from the ceiling, then were covered in sawdust to prevent thawing.

The interior of the house is distinguished by plank wooden floors, original oak newel posts and stair rails, and a carved marble fireplace in the main salon. Fortunately, unlike many traditional old homes, the house requires only routine upkeep.

J. Stone
Richfield Springs, NY

TO SUIT SOMEONE’S FANCY

Gnomes by Wil Huygen (Harry N. Abrams, $17.50) is much like the ideal spirit of Christmas itself — whimsical, enchanting, and as much for adults as it is for children. It’s a tongue-in-cheek treatise on those clever little imaginary creatures (who, Heaven forbid, are not to be confused with elves or dwarves), accompanied by equally delightful drawings.

The Country Diary of an Edwardian Lady (Holt, Rinehart & Winston, $14.95) is an exquisite full-color facsimile edition of the diary of one Edith Holden—a naturalist who in 1906 recorded her surrounding English country village of Olton, Warwickshire, with beautifully burnished drawings of wildlife and charming, handwritten personal thoughts and favorite poems on nature.

Green Magic (Viking, $14.95) by Lesley Gordon is another lady seemingly spellbound by past and present flora and fauna — explores herb, plant, and flower power in everything from the obvious in everyday life (medicine and cosmetics) to more esoteric areas, such as magic.

FOR DOERS AND DREAMERS

If you’ve ever wondered how rich and powerful people really live, now you can take an immensely satisfying, voyeuristic look with Celebrity Homes (Viking, $29.95). The editors of Architectural Digest have executed the ultimate, sophisticated show-and-tell with their lavish exterior and interior photos.

The House Book. The new volume zeros in on every possible area of planning and decorating a food-preparation area, with picture-packed advice from some of the world’s leading chefs and from some equally well-known restaurateurs.

REFUGE OBSERVERS

With Manwatching: A Field Guide to Human Behavior (Abrams, $16.95), Desmond Morris, people-watcher par excellence, uses hundreds of candid photos, old drawings, and prints to probe and to illustrate both how we come to act the way we do and what it means.

Mirror, Mirror ( Holt, Rinehart & Winston, $29.95) by Michael and Ariane Batterberry is an elegantly illustrated, acerbic analysis of history of fashion and how it means.

Conran’s sensational sequel to his big best-seller of last year, The House Book. The new volume zeros in on every possible area of planning and decorating a food-preparation area, with picture-packed advice from some of the world’s leading chefs and from some equally well-known restaurateurs.

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Here's a selection of bright gifts for Christmas that promise to light up your life.

1. **Footed Candleholder:**
This delicate 6 1/2"-high candlestick from West Virginia Glass has smooth contemporary lines that will complement any style of table setting. $3.75.

2. **Aurora:**
The latest word from Lenox Candles is this 11"-high hurricane, with a hand-blown optic globe and base and a lily-scented column candle. It can also be used with a thin taper candle. $19.95.

3. **Water-lily Candleholder:**
Fenton's holder in handmade crystal, called Crystal Velvet, is slightly opaque. A special etching technique produces the soft floral pattern, reminiscent of the Art Nouveau glass work that inspired it. $7.50.

4. **Ames Candlestick:**
This 8 1/2" pewter-look candlestick from Wilton Armetale is part of a group that includes many replicas of Early American pewter pieces. $12.

5. **Fireball Candle:**
Corning's 6" glass sphere is part of the company's Un-Candle collection. Just fill the glass bowl with water, add a taper candle, and top it off with a special floater and wick. $7.

6. **Aladdin's Lamp:**
A modern version of the mythical lamp from the Arabian Nights is handmade by Pilgrim Glass. The oil lamp is 8 1/4" long, 2 3/4" high and comes with a 6-ounce supply of tinted lamp oil. Just rub and wait for Genie. $8.

**Handipt Candles:**
Hand-dipped tapered candles (shown) from Colonial Candle come in 19 different colors: 15" candles, 60¢ each; 12", 50¢; 10", 40¢. All gifts available at fine specialty, gift, and department stores. Prices approximate.

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*Laura Nooger*
MOVIES

UNFORGETTABLE COUPLES

Of the eight films Marcello Mastroianni and Sophia Loren have co-starred in, none is more engrossing and memorable than A Special Day. Set in Fascist Italy on the day of Hitler’s visit to Rome, this intense movie relates a tender and fateful sexual encounter between an overburdened housewife, who is chained to a claustrophobic apartment, and a cultivated homosexual radio announcer, who has lost his job for being a subversive. Sophia Loren’s solemn maturation as a serious actress that presents sexual, social, and political clashes in an emotionally realistic and intelligently dramatic manner.

An intriguing, modern romance about two shallow jet-setters, Bobby Deerfield stalemates Al Pacino, an international race-car driver, against Marthe Keller, a beautiful, terminally ill playgirl. By eliminating risk from his career and personal life, Pacino leads a celebrated but zombie-like existence. His blindly ambitious alienation is more disturbing than sexual sophistication.

Rudolf Nureyev’s much-publicized movie debut in British director Ken Russell’s outrageous biography of Valentino is not much to rave about. The world’s greatest dancer choreographs the silver screen sheik in a series of leers, twitches, and ballet poses that are meant to be “interpretive.” Not everything is Nureyev’s fault. There’s not much of a script or story to work with. Valentino’s mock-torched sex life, marriages, and comic-book Latin-lover

will astound admirers. Her rude awakening from downtrodden matron to a woman whose needs must be fulfilled is strong and righteous. Because of Mastroianni’s formidable skills he can soar from suicidal despair to genuine warmth and respect for the dignity of others.

Through their declaration of love, they defy the deprivation of individual liberties and the horror of the war machines that grind in the background. Thoughtfully handled and devoid of triteness, A Special Day makes it possible to watch an accomplished actor and actress proceed to middle life in a film that presents sexual, social, and political clashes in an emotionally realistic and intelligently dramatic manner.

Philharmonic in a leather-bound edition (6 discs—$1)

For Moped budgets: Less than $6 buys the awesome record set, Albert Schweitzer Plays Bach Organ Works on the Odyssey label. For the price of a paperback book, you can give A Nesonsoch Christmas, a joyous sample of Baroque, Renaissance, and Middle Ages music.

For traditionalists: Of course, Handel’s Messiah, a crystalline rendition by Colin Davis and the London Symphony (Philips, 3 discs; $12)

For eclectic tastes: Try the golden tones of The Virtuoso Flute, Jean-Pierre Rampal’s 3-disc compendium of Baroque pyrotechnics on RCA

For kids of all ages: You can’t go wrong with Columbia’s Bernstein Conducts for Young People, 3 LPs full of classical fun. Or perhaps Tchaikovsky’s The Nutcracker, played by the top-rated Concertgebouw Orchestra of Amsterdam or Philips 2-disc set.

—Steve Ditiea
When deciding where to put a bed, the basic question is whether to conceal it (for example, to fold it away in a closet) or to highlight it in a separate sleeping area decorated with wallpaper, paneling, mirrors, or paint. Other important considerations are convenience and comfort (the firmness of the mattress and the size—for an adult, at least 33 inches wide and 72 inches long).

As in the case of all furniture that expands, a clearing must be left for a bed that opens, with no heavy, hard-to-move furniture (like a coffee table) in the way.

**The Murphy bed:** Invented in the Twenties, the Murphy bed is an old stand-by and a practical space-saver. With a mechanical device, the bed can be lifted up and locked against a wall. Unfortunately, the cost of constructing and installing the concealing cabinet or closet can make it expensive. Although the bed is supposed to stay made up, the linens may slide off as the mattress makes its ascent. The Murphy bed can also be hidden behind a sliding screen, a mirrored wall, or even a large wall sculpture or wall hanging.

**The bed in a drawer:** If, in order to establish a division of space, part of the floor has been raised in a room, a bed unit can be constructed to slide out from this platform like a drawer.

**Half-hidden beds:** A bed can be semi-hidden in an alcove that is partially covered with curtains or sliding doors. It can slide out from within a piece of furniture such as a deep bookcase unit or a corner table, or even from within the wall itself.

- **Box springs and mattresses:** It's all in the cover-up. A box spring and/or mattress can be dressed up and transformed into a perfectly respectable, moderately priced "couch":
  1. Consider eliminating the bed frame or the legs if the bed does not have to be moved. This will make a trim-looking unit that is closer to the height of a couch. The box spring can also be eliminated and the mattress placed directly on the floor, a good idea where ceilings are low.
  2. Sew a mattress cover of sturdy fabric like cotton duck, velvet, or corduroy in the style of a fitted sheet, with elastic corners. Cover the box spring with fabric, using white glue, double-faced tape, or a staple gun.
  3. Combine a mattress alone with a storage piece of similar size; put it on top of several chests of drawers, or trunks, or wooden boxes, or on one large wooden box with top or sides that open for storage.

—Ellen Liman

Excerpted from The Spacemaker Book by Ellen Liman. Copyright Ellen Liman, 1977. All rights reserved. Reprinted by arrangement with the Viking Press.
Along with ties and bathrobes, an electric drill for Dad under the Christmas tree seems to be a tradition—except these days it’s just as likely to be for Mom. An electric drill is usually the first power tool any handy-person invests in. In fact, I wonder how anyone could possibly keep house without one.

Electric drills have basically two different variables: size of chuck and types of speed.

The chuck is the three-jaw vise that grips the shaft of a bit. A drill is called 1/4", 3/8", or 1/2", according to the maximum opening of the chuck. The largest sizes—1/2" or more—are professional models. A 1/4" drill is fastest, about 2,500 rpm (revolutions per minute); a 3/8" drill has more power, but less speed, than a 1/4" model. Unless you expect to do a lot of drilling in masonry (concrete, brick, etc.), a 1/4" drill will do the job.

Drills come in both single and variable speeds. Variable-speed drills are more expensive but easier to use and more versatile. In fact, for the price of a new single-speed drill, you can buy a reconditioned variable-speed drill with a year’s guarantee at a tool service center, listed in your telephone book under the tool’s brand name. One of the wonderful uses of the variable-speed drill is as a screwdriver, with a screwdriver bit. And if you want to get the best, you can buy a drill with variable and reversible speed. Then you can also remove screws with your screwdriver bit.

When you insert a bit in a drill, tighten the chuck, clockwise, as tight as possible by hand; then tighten with a chuck key inserted into each of the three holes in the chuck in turn. One thing to look for in a drill is how well the teeth of the chuck key mesh with the teeth of the chuck. Dealers have been known to hand a buyer the wrong chuck key. One way some manufacturers save a few pennies is to use a poor quality of steel in their chucks and chuck keys, so before you buy a drill, check these two pieces carefully.

Before you use a new drill be sure to read all the directions that come with it. You’ll soon be on your way to discovering the many uses of this flexible, basic power tool.—Joyce Roy

Even when used properly behind walls, it may shrink, leaving air spaces. In one experiment at NBS, the foam insulation in the walls of a house had shrunk 8 percent after 26 months. Also, foam must be expertly installed or it can collapse and crumble, making it nearly useless—and expensive to remove. Best all-around advice, say federal officials, is to use materials certified by some testing group, such as Underwriters Laboratories, and deal only with a reputable contractor.—Jean Carper

Address letters to Editor, Home Front News, American Home, 641 Lexington Ave., New York, NY 10022. $25 for each idea published.
**Holiday Financial Strategy**

A consumer's guide to stretching your holiday dollars.

by Sylvia Auerbach

With expenses greater than usual in the hectic months ahead, money may not seem to go as far as you'd intended. This round-up of ideas, though, can help stretch your holiday dollars.

**Christmas giving:** Holiday generosity should not include donations to organizations that just skirt the edge of fraud, or to those that spend a disproportionate amount of funds on administration, including highly paid officers. If you would like some general guidelines for judging philanthropies, and/or reports on specific organizations, write for a copy of the "Wise Giving Guide" available free from the National Information Bureau, Inc., 419 Park Ave. So., New York, NY 10016. The guide spells out standards that the NIB uses in rating various philanthropies. If you want information on specific charitable organizations, the NIB will send you up to three reports—free.

**Christmas getting:** One common holiday practice of a few manufacturers or merchandisers is to send unordered merchandise along with a request for money in return. The NIB advises: You're not obliged to acknowledge such merchandise, return it, or pay for it.

**Street savvy:** If the family goes shopping together, a smart strategy would be to divide all cash among you. This can cut any great loss from pickpockets or carelessness in the holiday rush. Consider traveler's checks as an alternative to paying with cash or credit cards.

Street peddlers' low prices may appear tempting, but your bargain isn't worth it if the pearls peel on the first wearing, or the umbrella ribs crack. You may have no recourse but to keep the damaged merchandise. No vendors exchange goods or refund money—nor can they be found in the same location twice.

**Return strategy:** Most national merchandise chains (and department stores with branches in different cities) will exchange Christmas gifts or give credit at all locations. The merchandise must be in good condition, and it must be clear from the label or brand name that the item was bought in one of the chain's stores. You can send wearables from one of these stores to your out-of-town relatives, knowing that they can exchange your gift for the right size.

Many bookstores, too, will exchange books in good condition regardless of where you originally bought them. Be sure that no store name is stamped inside, in case the recipient wants to exchange the book in another bookstore.

**Next year's mailing list:** If you're a thrifty shopper who buys Christmas cards for the following year at after-holiday discount prices, consider this advice from a greeting card publisher: Store the cards in a dry place to prevent the envelopes' sticking together. If you're concerned about sending friends the same card two years in a row, select a few boxes of assorted cards.

**Christmas clubs:** When you join a Christmas club, you enter into a one-year contract with a savings institution, and agree to pay a certain amount of money at designated intervals for the duration of the contract. In turn, the institution guarantees to safeguard your money and return it at a specified date.

These are the basics. Any financial gains (or losses) from a particular club vary with the type of institution—savings bank, savings and loan association, or commercial bank. Other variables include the policies of individual institutions, the type of plan you choose, and regional governing laws. One point is consistent, though: It pays to shop around for the best available deal. Before you sign any agreement, check these important points:

- **Penalties:** Will there be any penalties if you don't complete your payments or if you have to withdraw your money at any time before the last one is paid? In some cases, you can lose the interest due on as many payments as you've made up to that point.

- **Return strategy:** Most minor Christmas lights are imported from Taiwan and Korea, and have been manufactured according to private standards or, sometimes, no standards at all. These imported lights have been suspected of causing fires and shocks, although the precise cause is very often difficult to pinpoint after the fact. To remedy this situation, the National Consumers League was selected by the Consumer Product Safety Commission, a federal agency, to work with retailers, importers, manufacturers, and voluntary standards groups, to develop mandatory safety standards.

The NCL, the nation's oldest consumer group, has been given a grant to develop tree-light standards—a new development in government-consumer group cooperation. While the engineers are working out the technical details, consumer groups can contribute suggestions on what they think are necessary safety precautions. Recommendations should be submitted to Safety Standards Project, National Consumers League, 1028 Connecticut Ave. NW, Suite 522, Washington, DC 20036.

Sylvia Auerbach is the American Home columnist for money management.
Questions from Readers

by Marvin D. Schwartz

The design and figures on this pitcher are either pressed white glass or painted white. Although it's all delicately done, the white work is raised and bumpy. Could the pitcher be a "Mary Gregory"? I can find no distinguishing marks.

—R.M.McM., Baltimore, MD

This pitcher is an example of late 19th-century glassmaking that might well be American. Its type does fall into the category of a "Mary Gregory"—a name that's often associated with painted glass, particularly paintings of children. Mary Gregory was an esteemed decorator employed by the Boston and Sandwich Glass Co. in the 1880s. The "ribbed" handle certainly falls into the style of the 1880s, and there's a good possibility that this pitcher was made at Sandwich. Unfortunately, glass is not easy to identify unless there are distinct markings that can place it in terms of country of origin. Similar painted pitchers, however, were made in Germany at approximately the same time.

I believe that this silver tray is quite old. There is a grape cluster design around the edges, along with elaborate scrollwork across the center.

There's a large mark on the back that looks like a flying horse. Can you tell me the tray's age and origin?

—P.W., Ft. Myers, FL

The tray is an example of the late Rococo revival, dating somewhere between 1880 and 1910. Telltale signs of its age are the relief decorations—which were cast—and the engraving, which is deeper and more regular than that made in the 18th century. A careful inspection should disclose whether or not the tray is sterling or silver-plated. If it's plated, the silver should be worn, and any black spots that look like tarnish will not disappear when polished. A number of companies used the "flying horse" hallmark, but I would say the tray was American, since the English continued to use small marks rather than large ones.

This wicker chair was given to me years ago, and is still in excellent shape. Do you know how old it is?

—E.M., Elizabethtown, PA

Rattan—an Asiatic palm used in basket- and furniture-making—was picked up by European and American furniture makers about 1850. Wicker, or rattan, reached the height of popularity at the turn of the century when a number of factories in the United States used it for both porch and interior furniture. Your chair most likely dates from approximately 1910, when designs after the Art Nouveau period became more simplified. Since early wicker furniture is now highly regarded by collectors, pre-twentieth-century pieces are prized items—although newer pieces are also popular.

This chair has been in my family for 50 years. The upholstery is deep gold with tan embroidery. Do you know anything about its history?

—R.H., Catskill, NY

This chair shows the fine craftsmanship and elaborate upholstery work done by New York decorators in the 1880s for the most fashionable homes. Since it involved a lot of hand-detailing, it was most likely an expensive piece. The long fringes and embroidery reflect the Moorish and Near Eastern influence popular at that time. Chairs resembling this one—part of an installation of period furniture—can be seen in the Rockefeller Room at the Brooklyn Museum in New York.

This ewer has been in my husband's family for 50 years. The base is goldish in color, and the decorative metal top is black. It was once part of a pair. What can you tell me about it?

—A.S.R., State College, PA

The ewer—an 1880s product—is difficult to identify without a distinguishing mark. Elaborate cast metal, porcelain, or decorative glass pieces were made in the United States, England, and all over Europe in the late 19th century, with little difference in design. The blackness of the top could mean that the original gilt, or combination of silver and gold coloring, has rubbed off. The elongated design with all the accompanying flourishes is a typical interpretation of Rococo style at that time.

I've had this desk for 11 years. It's solid mahogany with a brass gallery around the top. Do you know anything about it?

—A.L.R., Jeffersonville, IN

The desk is an example of the American Colonial style, which experienced a revival from about 1890 to 1910. Outstanding details from Early American furniture were adapted to turn-of-the-century designs, such as the shell motifs, carved legs, and the ball-and-claw feet, which were found on fine Philadelphia furniture; the projecting blocks on the drawers were characteristic of 18th-century New England styling. Another important detail—the brass drawer pulls that were on elegant American and English furniture. However, the desk's shape and the brass gallery are distinctly 1890-to-1910 elements.

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.
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THE BEST PLANT GIFTS

by Bill Mulligan

Many of the impressively flowered plants most popular with gift givers are almost impossible to grow successfully indoors. Look for a beautiful foliage plant that promises healthy green growth for a long time to come. I think the four plants here are the best choices, in terms of attractiveness, durability, and foolproof maintenance. Include brief instructions for care and feeding when giving any of these, and you can virtually insure its survival.

**Poinsettia**: I recommend this Christmas favorite not for its spectacular show of color (technically bracts, not flowers), but for the attractive foliage it willingly provides year round. This spunky succulent stores water in its stems and can survive periodic droughts in its natural habitat. Unlike other foliage plants, it will suffer no permanent damage if its moisture needs are occasionally neglected.

The conditions a poinsettia fares best in are these: at least two or three hours of direct sunlight each day, a temperature range of 65-72°F, humidity of 30 percent or more, and evenly moist soil. Provide these unfailingly and the colorful bracts will last longer. They'll eventually fall off, and flowering probably won't occur again under ordinary circumstances.

**Bromeliad**: The bromeliad family comprises a host of wonderfully durable, leathery-leaved plants of seemingly infinite variety and beauty. Not the least of these is the family member (ananas) that bears the pineapple we eat. The bromeliad shown here in bloom is a Silver King aechmea, a florist’s plant that shares its leaf-rosette form and spike-borne flower formation with a number of equally tough, yet beautiful relatives (billbergia, cryptanthus, neoregelia, vriesea). All are tree-dwelling, jungle epiphytes that absorb much of their needed moisture and nutrients from the air. This characteristic puts them at the top of the list of never-say-die house plants. As long as a bromeliad’s potting medium is watered sparingly and the “vase” formed at the center of its leaf rosette is kept filled with water, emptied once a week and refilled with fresh water, it’ll survive for long periods of time in less-than-ideal conditions. However, it would be grateful for a sunny to semi-shady window, frequent misting, and 30 percent or more humidity. With these, it will flourish and might even produce an offset (called a “pup” by the pros) that can be cut from the base of the parent and potted up in soil, osmunda fiber, or shredded bark.

**Chinese evergreen**: Don’t cross that friend with a sunless apartment off your plant-gifting list. A light-starved environment is no challenge for Chinese evergreen (aglaonema), the champ among low-light plants. This handsome native of the Orient produces abundant foliage and small white flowers, followed by red berries, in natural light no stronger than that needed to read by. A favorite among my own plants is a Chinese evergreen that’s flourished for years at least 10 feet back from a south-facing window. I promise it will do as well for your shade-dwelling friends, as long as you stress the importance of keeping the soil evenly moist and shining the leaves occasionally by sponging them with plain water.

**Spathiphyllum**: If I had to choose the all-around best of the “best” house plants in terms of comeliness, performance, and minimal care, this would be it. Spathiphyllum, sometimes known as peace lily, sports long, gracefully tapering leaves, making it one of the handsomest among indoor foliage plants. We could leave it at that, but this little green wonder offers a surprise bonus: pure-white, sometimes fragrant flowers at the ends of long spikes that shoot up with hardly a respite year round from the cluster of leaves. Spathiphyllum will keep producing its show, to the inevitable delight of whoever you give it to, as long as it’s placed in a semi-shady spot or near any bright window. Its soil should be kept evenly moist and it should be fed with an all-purpose fertilizer according to the directions on the label.

**AND NOW THE LEMONS...**

As tempting as they may seem in glorious bloom, the following plants would be a strong challenge for even the most experienced indoor gardener and would be best avoided: azalea, cyclamen, cineraria, and zebra plant (aphelandra).

Gardening expert Bill Mulligan is a contributing editor of American Home.
Guess who's coming to dinner? Well, you can accommodate the whole gang with instantly available seating. Old-fashioned, large rooms allowed space for spare chairs, but today's smaller living areas need all the extra inches they can get. So the guest seating that works best folds flat and hangs up when it's off duty. Take this tip from the Shakers who hung everything up—from clothing to candles to chairs. 1. On Shaker peg board hangs a classic Shaker rocker, $175, from the Guild of Shaker Crafts. Also from the Guild, made-to-order stacking oval boxes, candle sconce, and triple hanger. Write for catalog of furnishings and handicrafts, $2.50 ppd.; see Shopping Guide Address Directory on page 25.
2. A wood-sling version of a shipboard favorite, $35, from The Door Store, New York. 3. Butcher-block fanciers, note this cane-seated flip-out, $28.50, by Otto Gerdau. 4. Padded canvas “Gamba 988” is hinged and hung by wires (open chair stands underneath), $240, by Atelier International, available through architects and designers. 5. Folding “Laminex” by arango, $95, is made of beechwood. A cushion, $30, in natural linen or brown corduroy will soften the seat. 6. Ruddy, open-backed “Arca 900,” $110, is also from Atelier International. 7. Woven-fiber chair shrugs off water indoors or out, $49.50, from Otto Gerdau. 8. Stack, fold, or hang the plastic “Plia,” $56, and its caned counterpart, $97, by Castelli at Ambienti. 9. Sturdy cedar and leather thong (continued on page 76)
I work in New York, and like many New Yorkers, flee the city at every possible opportunity. Seeking solitude, I go north into the Berkshire Hills of western Massachusetts, where, for the last few years, I have been building a house. Since I was so bold as to publish a book about the experience, it is known that the house was family-built, with as little outside assistance as possible.

Unfortunately, the past tense is not appropriate. People keep asking me if the place is finished, as in: "How long did it take you to build your house?" I now believe it will never really be "done," fully made up, as the houses you might see illustrated in magazines. Some of my friends bemoan this fact. They have been waiting for the shower walls to go up, for the rug to get put down in the "guest room," waiting for normalcy to be established.

I tell them I'm "finishing" the house as fast as I can (though that is not strictly true), and if they would just keep their eyes on the majestic march of maples along the road, and the view of the sunset from the unfinished loft, they would banish the idea of staying instead at a Berkshire inn.

Perpetually incomplete: Since this project got started four years ago, my family's gotten used to living in the middle of a continuing process. It is, my 17-year-old daughter says, "the pleasure of making chaos out of order." Even when some part of the place seems complete, I know that if I want to bother, there are the moldings to get right, or a door latch to fix. I have now come to the obvious conclusion that I've no intention of ever being able to say truthfully: This place in the country is now in final form.

That wasn't my intention when I started, however. I had been divorced, my children had moved out of the city, and I needed a weekend retreat where we could all enjoy ourselves and each other's company. I wanted an old house we could fix up as a kind of joint project, but it soon became apparent that any one that looked right for us was not affordable. The result was that I submitted to an impulse I felt sure was inborn: I could build my own house to my own requirements.

We purchased a site, and started house-building with a pre-Revolutionary barn frame, trucked to our location after it had been de-pegged and pulled apart. The same man who took it down put it back up with the help of an ancient crane. This particular piece of equipment broke down—immovable at its highest point. For a while, it looked like a hoc building, for instance: We started living on the ground floor cum basement, with a wood-burning kitchen range for heat. When we brought the stove upstairs, it was a trauma for us, and for a long time we debated whether our kitchen should or should not be on the second level. We resolved that our move was right.

More complications. This particular wood-burning range—a Glenwood Modern, circa 1914, and, in my view, the most efficient, cheerful, and good-looking cooking tool ever made—requires a flue. Somehow, this necessary bit of equipment is directly in the way of the staircase to the sleeping lofts. Putting it right will require considerable ingenuity, or major revisions—just now, I am not sure which.

Nature's bathtub: We lived in the one room that first year, drew water from the well in a bucket, made do with a privy, and were often cold. Mornings, we used to bathe in the small brook that tumbled over granite rocks and through a stand of huge spruce and hemlock. It was beautiful, cold, invigorating, and inconvenient. Now, with hot water coursing freely and expensively through the pipes, we have foregone the "bathtub" among the rocks. The memory, though, remains fresh, reassuring, too, if the day comes when the well runs dry or the pump gives out.

It was a good thing to do, even though it was merely a long series of weekend adventures, and important for the children too, I believe. It taught us that what we generally assume is essential for reasonably comfortable living, can be, in fact, a luxury.

This project is just entering its fifth year, and it's unlikely that everything that needs doing will be accomplished by this time next year. But it doesn't really matter. Had I hired a lot of help three years ago, and done it all at once, it wouldn't be any more truly "finished" than it is now. Finishing demands "living in." Perhaps I didn't know it when the first decisions were made, but I wanted a house that grew almost organically from the soil and rocks. And that is very nearly what it's become—a retreat where we can catch glimpses of ourselves going freely and expensively through the often surprising motions in our lives, a house that requires us to keep in touch with the traditions of time and place that so many of us find inspiring.

Peter H. Matson is a literary agent and author of A Place in the Country (Random House).
Merchandise listed is available nationally at leading department, specialty, and furniture stores. No listing may indicate custom-made, antique, privately owned, or one-of-a-kind items.

All prices quoted are approximate at time of publication and are slightly higher west of the Rockies and in Canada. To obtain purchasing information on merchandise listed, write to manufacturer or store (complete address is provided in Shopping Guide Address Directory below). When writing, include issue date, page number, and description of item to insure prompt reply. Items preceded by ¶ are available through architects, decorators, or department-store decorating service only. Items available by mail are preceded by *, additional postage, if any, is indicated within ( ). Add city and state sales tax where applicable. Check or money order and zip code must be included. All manufacturers or shops listed will refund the cost of an item (unless monogrammed) only if it is returned within two weeks of receipt, in good condition.

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3 cups sugar
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1 cup chopped nuts
1 teaspoon vanilla

**Combine** sugar, margarine and milk in heavy 2 1/2-quart saucepan; bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13 x 9-inch pan. Cool at room temperature; cut into squares. Makes 3 lbs.

YANKEE HOSPITALITY

Pages 60-61: Stone China in "Red Fitzhugh" pattern, Royal Worcester Spode Inc.; teapot, $55; tea- cups and saucers, $22.50 ea.; round buffet platter, $55.00; small oval platter, $52.50; rice bowl, $14.00; bread and butter plates, $7.00 ea.; and 8¼-inch rimmed soup plate, $20.00; available at Coyle's China Store.
Pepper bowl in "Old Annapolis" pattern No. 110, $65; stainless-steel-ladle in "English Tip" pattern, $8.50; available from the Kirk Corp. Evergreen decorations from Winston Flowers. Napkins from 8-piece pure linen luncheon set handmade with battonette bag shape, 4 mats, 4 napkins, No. 3000, $45, available from Platinum McCutcheon at Hammacher Schlemmer.
Pembroke mahogany drop-leaf table from American Classics Collection by Baker Furniture Co., $813.

CALIFORNIA HOSPITALITY

Pages 66-67: The lace tree ornaments have been stiffened with spray starch and hung with white pipe cleaners. To make ornaments, cut up an old crocheted bed throw (preferably damaged) from a local thrift store or antique shop, or check your attic. Wash before starching. Or crochet a simple star shape with crochet cotton. "The round lace medals shown are available by mail order as sachets from Cheshire! Each is about 5½ inches in diameter with "Field Flower" scent, $6.50 ea. ppd.

The Chases prepare Christmas turkey.

SOUTHERN HOSPITALITY

White china with red and black bands in "Service Bistro" pattern by Porcelaine d'Auteuil; drip coffee pot No. 354, about $36; sugar bowl No. 618, about $18; creamer No. 358, about $8; small bowl No. 463, about $15; turquoise or ablue pot No. 385; and hors d'oeuvre dish No. 345, about $8; all available from Calco Decorative Accessories Ltd.
Assorted silk roses, $2.50 ea. by Ben's Inc., available at Rainbow Ladd & Ehrhardt stores.
Sterling silver in "Chantilly" pattern: 4-piece place setting, $137; serving spoons, $68.75 ea.; demi-tasse spoons, $14 ea.; silver-plated relish tray, $45; silver-plated bread tray, $27.50; crystal centerpiece in "Cherrywood" pattern, $75.95; flower vase, $60; wineglasses, $15.50 ea.; all available from Gorham Co.
China in "Gourfandies" pattern: dinner plates, $27.50 ea.; covered vegetable dish, $132; spool cakecotp No. 1, $95; open vegetable dish, $67; 14-inch oval platter, $80; 13-inch round chop platter, $67; by Ceramic Imp.
Two pink candle pins, $5.40/dozen or $4.45 ea., by Lenox Candies Inc.
Satiny ribbon in "Soft Rose," 1¼" wide, No. 57, $0.30/ yd. Wm. E. Wright & Co.
Pink napkins with shell-ettiedge, $65% Belgian linen/55% polyester, No. 500, about $2.50 ea., by John Katou and Co. (continued on page 30)
VOGUE PATTERN #9952
(Shown on cover)
View B: Man's vest
Yds.: 1½
Fabric: 44/45" wide
Notions: Six ¾" (line 24) buttons.

VIEW B, BACK

VOGUE PATTERN #9846
(Shown on cover & page 39)
View 0: Blouse
Yds.: 2¼ for Misses’ size 6
Fabric: 44/45" wide
Notions: Ten ¼" (line 20) buttons.

VOGUE PATTERN #8359
(Shown on page 42)
View: Pajamas
Yds.: 4¼ for Men's size Medium
Fabric: 44/45" wide
Notions: Four ¼" (line 30) buttons, two Hammar-On snaps. 1½ yds. of 1" elastic.

VOGUE PATTERN #8559
(Shown on page 42)
View: Wreath
Yds.: 1¼
Fabric: 44/45" wide
Trims: 1½ yds. of 1" grosgrain ribbon, 3 yds. of 1½" grosgrain ribbon.
Notions: 1½ yd. cording, ¾ lb. of polyester fiberfill, 3 (1¼" diameter) curtain rings.

(Shown in bedroom, page 43)
View: Wreath
Yds.: wreath—1 twin-size flat sheet: bow—part of 1 twin-size fitted sheet (see ribbon yardages above).
Fabric: "Little India" by Angelo Donghia for Utica Fine Arts by J.P. Stevens.
Notions: 1½ yd. cording, ¾ lb. of polyester fiberfill, 3 (1½" diameter) curtain rings.

VOGUE PATTERN #1514
(Shown on cover)
View: Wreath
Yds.: 1½
Fabric: 44/45" wide
Trims: 1¾ yds. of Skirtner's Charmette crepe back satin, 44/45" wide for contrast piping (use satin side): 3¼ yd. cording.
Notions: 1½ yd. of 1¼" elastic.

VOGUE PATTERN #1714
(Shown on page 42)
View E: Scalloped-edge reversible placemat (12" x 17") Yds.: 1 twin-size fitted sheet (for green-ground side of 4 placemats): 2 standard-size pillowcases (for white-ground side).
Fabric: "Little India" by Angelo Donghia for Utica Fine Arts by J.P. Stevens.
Notions: 7½ yds. of bias tape (single-fold).

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**Handle with Care**

Between the cold weather, the rush of holiday shopping, and more time spent in the kitchen preparing meals, doing dishes, your hands—and feet—could easily suffer from neglect this winter. Fatigue, too.

What to do? Pamper hands and feet at least once a week with a beauty treatment. It's a regimen that's as important as caring for the rest of you.

**Start with the great manicure,** described step-by-step by Sheril, a top manicurist at the Pierre Michel salon in New York:

- Remove all old polish thoroughly with an oil-based remover.
- Shape your nails to an oval or square—depending upon the shape of your fingers. Always use an emery board—it's a lot more sanitary than a nail file—never filing nails at the corners. File nails in one direction only.
- Use a heavy cuticle cream—heavy, so it will not dissolve as quickly in water—and apply around cuticles. (Sheril's favorite is Revlon's "Nail Builder Cuticle Massage Cream.") Immerse hands in lukewarm, soapy water.
- Remove hands from water; pat dry lightly. Using a hand stone (a pumice stone shaped like a pencil with a beveled edge), push back cuticles that lie on the nail bed.
- Wrap a bit of cotton around the tip of an orange stick and remove excess cuticle. The cuticle should be moist and soft.
- Trim away hangnails only with a cuticle nipper.
- Massage hands with a moisturizing cream. Massage soften hands and increases circulation.
- Remove all cream thoroughly, leaving nails clean and dry.
- Select a good basecoat before applying polish. One coat is fine.
- To polish perfectly: The best and neatest polish is done if the hand with the nails to be polished is pressed on a flat surface. Turn fingers lightly to get an even application with each stroke of the brush. Let the first coat dry before applying the second coat. Finish up with a sealer.
- Sit back and don't do anything that will muss your manicure until nail polish is set—at least 10 minutes.
- To keep your manicure in top shape, and prevent nail breakage, make these nail-savers second nature: Use a pen or phone dialer to make calls. Wear rubber gloves if you're washing dishes, clothes, etc. in harsh detergents. Try to pick up all objects with the pads of your finger-tips instead of with your nails. Don't use fingernails to open mail or packages.
- And, for hand care, cream liberally with a therapeutic lotion (Keri Lotion for dry skin care is great for chapped hands). Apply moisturizers daily around cuticles, and always wear gloves in cold weather.

**Foot care for winter**—and all seasons—calls for sensible routines. In the winter, feet tend to be drier than usual, and suffer the effects of cold, dampness, and enclosed shoes and heavy boots. New York podiatrist, Dr. Stanton Sachs, in association with Dr. William Furie, recommends the following for smart foot care:

- Dry feet thoroughly, especially between the toes, after leaving the shower.
- Exercise! Circulation is poorest in the feet, and tight shoes can aggravate circulation problems. A few exercises to try to restore healthy blood flow: Stretch toes wide apart, then contract them. Touch toes—this stretches the calf muscles, and will help to keep the tendons in the feet elastic. Rotate ankles in both clockwise and counterclockwise circles.
- Avoid common foot problems like corns (a skin build-up with a hard core that can cause pain), and calluses (over-growth of skin on a large area)—both caused by intermittent pressure from shoes, or an imbalance of the foot in poorly-fitted shoes. Be sure shoes are well-fitting and do not need a prolonged "breaking-in" period.
- To soothe swollen feet, take a foot bath with warm, not hot, water.
- Avoid pointed shoes. They'll constrict your toes and put excessive pressure on the ball of the foot, and create unstable ankles which can lead to sprains.
- When cutting toenails, cut straight across. The greatest error is in cutting nails too short. This can cause ingrown nails that may lead to infection. It's far better to keep nails a little longer and cut them more frequently.

**THE NEW NAIL TREATMENTS**

L'Oreal's "The Nail Fixer" is the instant repair and nail-wrapping system that will seal the tiniest crack or aid in repairing broken-off nails.

Shiseido's "Nail Treatment Lotion," a lubricating nail lotion, will help prevent dry and brittle nails. A must for all nail-polish users.

MaVala's "You Can Have the Greatest Nails" by Ben Rickert Inc.—the complete kit for a perfect manicure—contains a nail hardener, basecoat protector, cuticle remover, cuticle oil, top coat/fixateur, and penetrating hand cream.

Andrea's "Acrylic Nail Filler and Basecoat" creates a smooth base for flawless looking nails by filling in irregularities in your nails.

Jovan's "nail conditioning and polishing kit" is a fine manicuring kit that contains a nail smoother to stroke away ridges, nail conditioning cream that's protein fortified to protect against nail brittleness, and a nail buffer to bring up color and shine for healthy-looking nails.

**NAIL POLISHES—THE PRETTIFIERS**

Ultima's "Perfect Makeup for Nails" by Revlon in the "Bordeaux Collection"—three winey/red colors, two creams, one frosted—coordinate beautifully with winter fashions.

Cover Girl "Nailslicks" are conditioning polishes in 16 fabulous shades with a "self-leveling" formula to make rigged nails (and toenails) look smoother.

Bonne Bell's "Smoke Signals Nail Lacquer" comes in seven smoky-autumn shades with a new quick-drying formula that gives a glossy and chip-resistant finish.

Faberge "Country Western Colors" collection comes in a palette of seven warm, natural earthtones that glide on smoothly and accent either casual or evening wear.

Cutex "Strong Nail Golden Harvest Collection," six new fashion shades with gold highlights, has a formula to reinforce soft, weak, or brittle nails and help stop common nail problems.

"New Maybelline Nail Color" has a nonalkaline pH formula as well as a built-in basecoat (continued on page 94)
A marshmallow a day keeps your freckles on straight.

Kraft marshmallows are special. They'll turn so creamy in your cocoa. They're the ones most people like best.
Merit
Cigarette Sets

Tests confirm low tar MERIT delivers flavor of higher tar cigarettes.

There is a way to get real taste from a cigarette without high tar.
Technology created it.
Taste tests proved it.
Smokers are confirming it. In fact, 75% of all MERIT smokers are former high tar cigarette smokers—the toughest taste critics of low tar smoking.
MERIT—the cigarette packed with ‘Enriched Flavor’ tobacco—seems to be solving the smoker dilemma of having to choose between high tar or low taste.
If you smoke, you’ll be interested.

Tests Prove Taste
MERIT and MERIT 100’s were both tested against a number of higher tar cigarettes. The results proved conclusively that ‘Enriched Flavor’ tobacco does boost taste without the usual increase in tar.
Overall, smokers reported they liked the taste of both MERIT and MERIT 100’s as much as the taste of the higher tar cigarettes tested.
Cigarettes having up to 60% more tar!
Only one cigarette has ‘Enriched Flavor’ tobacco.
And you can taste it.
© Philip Morris Inc. 1977

Kings: 8 mg “tar,” 0.6 mg nicotine av. per cigarette, FTC Report Aug ’77
100’s: 12 mg “tar,” 0.9 mg nicotine av. per cigarette by FTC Method.

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

MERIT
Kings & 100’s
Wherever you live... north, south, east, or west... home is best. At home you'll be greeting family and friends, trimming the tree, baking cookies, performing all the rituals that create nostalgic memories. Bring new ideas to existing traditions and add a personal touch to your family's Christmas spirit. Tie up the holidays with love, warmth, and all things healthy and good for 1978.
'Twas the night before Christmas and everyone in the house was busy making and wrapping the kind of gifts that can be put together in a flash... If you're pushing the panic button on presents, we've got snap solutions to all your gift-giving problems. It's possible to make the jiffy gifts on these four pages in just one night—with ingredients on hand in your pantry or with materials from your sewing basket and scrap-paper box. Or do a little planning ahead, and give your presents a coordinated look that says thought, care, and love went into the making. On your mark, get set, and go to it as the countdown begins!

Light up your holiday table (above) with decorative and edible delights. What's the paper-perfect way to set a festive table? Buy a bundle of shiny, brightly colored papers by East House, and cut out lacy-look placemats and paper baskets to hold peppermint gumdrops (recipe on page 78). Get popping with a splendid mini-mountain of popcorn balls; for a centerpiece, pile them up with tiny ribbons tucked in between—or use the balls to trim a tree... And the angels sing in a choir of candleholders to construct from inexpensive Hallmark paper plates.
CHRISTMAS COUNTDOWN

It's in the bag. Using Vogue Pattern #1541, sew these nifty gift pouches (opposite left) in holiday-bright fabrics—by-the-yard that can be mail-ordered from Fabrications. Perfect as stocking stuffers or to hang on the tree with a gift tag. Fill with anything the recipient’s heart desires.

Love from the kitchen. Try our delicious German- or English-style hot-mustard recipes that only need about 5 minutes of working time each. Or flavor some curried walnuts. Preserve them all in pressed-glass jars. Make a pretty package with pinked-edge fabric rounds to pop on lids and tie up with bows.

Gift wrap-up. Use cookie cutters to trace shapes on Con-Tact vinyl for almost-instant designs (left). It’s a simple way to dress a box, particularly if you’re all thumbs at tying bows. Use kraft paper or grocery bags to wrap presents; then press on your cut-out shapes. Time really running out? Stripe up a plaid or banded package with strips of Con-Tact vinyl and Mystik tape. For pattern information and Shopping Guide, see page 25; instructions and recipes begin on page 78.
CHRISTMAS COUNTDOWN

Cookie Monster's Dream—a cookie with a holiday message for a favorite little person, a tasty present that's perfect for sharing. (Dress by Ann Webster for When I Grow Up.) Here's how you make the Giant Cookie: In a large bowl, beat 1 cup softened butter or margarine and 
1 cup sugar with electric mixer or wooden spoon until light and fluffy. Add ½ teaspoon vanilla extract. Stir in 2 1/2 cups sifted all-purpose flour until smooth and well combined. Cover and refrigerate at least 2 hours. Divide dough in halves. On very lightly floured, ungreased baking sheets, roll out dough, one half at a time, into 8 1/2-by-11 1/2-inch rectangles. Use dull edge of a small paring knife to create indentations around the outside of each cookie, press firmly down about 1/2 inch from edges. (A large meat fork makes perfect perforations in 3 or 4 even rows across the cookie.) Preheat oven, 300°F. Bake for 30 minutes or until lightly golden. Cool slightly; remove from pan to wire rack to cool completely. Decorate with frosting if desired. Makes two giant cookies (1,527 calories per cookie).

Face to face: Embroider cheery pet faces on a pair of ready-made knit mittens from Sears Fashion Stores. Stitch on button eyes and felt ears. (Danskin top.)
Button up: Here's the ideal gift for any entertaining hostess. The basic idea is that the buttoned-on over-apron is used to catch splatters and wipe wet hands when cooking and serving; unbutton it for easy washing. It's an efficient way to be practical and look good. Mail-order the Christmas-bright button print from Fabrications; Vogue Pattern #1714; felt by Continental Felt; buttons by Costumakers. Her blouse, also shown on our cover (to sew from Vogue Pattern #9848), in Skinner fabric from Springs Mills; white skirt by Pat Ashley for John Meyer. Hair by Maggie Allen at SoHo Hair; makeup by Jane Pittman, Cinandre.

Initially yours: A personalized, felt-covered note pad that helps keep Dad organized. Cover a standard-size pad from the local variety store with felt in his favorite colors (they may just be red and green!). Matching Push Pen from Wings Over the World. See page 78 for instructions; Shopping Guide, page 25.
It's the romantic holiday bedroom that's been redone with the color impact of spruce green and white—an interaction of two strong colors with these dramatic, Indian-inspired, patterned sheets. Before its transformation, this bedroom was basically city-high-rise-nondescript, a plain white box with minimal architectural detail, and a window wall that could be counted as its most outstanding feature. The owner wanted a room that was romantic and magical without introducing the usual pastel colors and accessories. Designer Stanley Hura for J.P Stevens accomplished all this by starting with “Little India” sheeting designed by Angelo Donghia.

“Beautiful sheets make a beautiful bedroom,” says Hura, “and from that can come the soft, romantic mood.” The bed is the focal point, with throw pillows in the same pattern for continuity. Instructions for making the clean-lined, channel-quilted comforter are on page 93. Pillow shams use border trim from flat sheets for a custom touch.

Simple materials used throughout accentuate the fluid, streamlined forms, including a fabric-wrapped padded bed frame. Soft-armed seating in pure white is by Angelo Donghia for Kroehler. Chrome and mirror, two beautifully reflective surfaces, add dazzling points of interest. “They give an illusion of space and depth to make the room appear larger.” Mirrored beams by Walton Mirror Works, Inc., and the ornate Venetian mirror by Limited Editions capture light from windows and candles. The chrome-and-mirror chest by Elio provides perfect storage. At bedside, two nesting tables hold an all-chrome clock and three hand-blown, flower-filled glass vases by Holmegaard. Green, the color that reveals joyousness, a love of deep roots, and harmony, colors walls and matching carpeting with Scotchgard protective finish by Callaway. Robinhood Green wall paint and white ceiling paint both by Pittsburgh Paints. Shopping information is on page 25; how-tos, page 78.
On Christmas Eve, the tree's all trimmed and the gifts are wrapped. Anticipation of the day ahead is great. What better time to relax (opposite) with an intimate supper for two? Dress for the occasion in snow white at-home ensembles to sew. Hers, piped in green for a bit of color: robe and pants, Vogue Pattern #9859 in crepe-back satin by Skinner from Springs Mills; his pajamas, from the same luxurious fabric, Vogue Pattern #8359. One beautiful accessory is all you'll need if it's Tiffany’s sterling silver necklace. Dining is clearly a joy on Karmel Plastics' Lucite acrylic tray topped with a scalloped, reversible placemat, Vogue Pattern #1714. Tableware to share: A graceful flute champagne glass and oversized glass plate by Arabia. Gifts galore! It wouldn't be Christmas without giving. Surprises are inside—and outside, too—with presents wrapped in remnants from the make-it-yourself comforter of J.P Stevens sheets (left). Arrange gifts around a corner chair for an irresistible display. Another smart idea for the holidays: Sew a wreath, with big bow, from Vogue Pattern #1541. After Christmas, when the tree's been taken down and replaced by delicate flowers and foliage, the full versatility of the room's scheme becomes apparent (below). Designer Stanley Hura sees the deep green coloring as a neutral ground—“the basic shell that another look can move into easily. In spring, for example, slipcovering can change the mood with the addition of a third color.” An important furnishing element is the window-height Lucite acrylic table by Abacus Plastics, Inc., which can double as a desk. Hair-by Deborah Tomasino of Cinandre. For pattern backviews and Shopping Guide, turn to page 25.
Here are two smashing substitutes for the six-foot spruce. Apartment dwellers, especially, will subscribe to the philosophy of the small tree, and a couple can celebrate a romantic Christmas beside a coffee-table tree. Let these tiny tabletop "trees" inspire you to dream up your own creation, using candies, fruits, and mini ornaments. Even if space is no problem in your house, don't limit yourself to a corner of the living room where the big pine stands. Branch out.

THE LITTLEST TREE
Dessert Tree: Jack Bangs is a floral and display designer whose work for The Gazebo, an eclectic patchwork and wicker shop in New York, takes him all over the world. Last year he designed the 21-foot Christmas tree in the Blue Room of the Ford White House and covered it with wood, glass, metal, or dried flowers of each of the 50 states. This year Bangs looks forward to a private Christmas Eve at home in Manhattan, where his friends will cluster around the coffee table for dessert. The centerpiece will be this 14-inch "tree" (left and opposite bottom), actually boxwood twigs inserted into a plastic foam cone mounted in a brass compote. Mostly edible decorations attached with twine, ribbon, or wire are marzipan flowers, cellophane-wrapped hard candy, foil-wrapped mints and chocolate coins, tiny straw baskets filled with cinnamon candy and gumdrops, shellacked bread-dough strawberries, dried purple statice, and a string of miniature electric lights. Dessert will be champagne and strawberries dipped into crème fraîche and brown sugar, and the larger candy-filled baskets are favors for the guests to take home.

Orange Tree: Ronaldo Maia, of Ronaldo Maia Flowers in New York, based his tree (opposite top) on the design of the traditional pomander ball of cloves and oranges. It's not difficult to make a similar one: Affix clove-studded oranges with sticks to a florist's-foam core. Attach cinnamon sticks with wire and fill openings with moss. Unless preserved, the orange tree should last about a week. Make yours Christmas Eve and the savory spices will fill the air till New Year's.

—VIRGINIA PERLO

Create a private world of day dreams and sweet dreams for your daughter with bedroom furniture styled in the charming country French tradition. A delight to the eye. And the pocketbook. Now that these pieces in Sears exclusive Bonnet grouping are offered at this special low price.

Dressing Table with Vanity Mirror. Reg. $99.95.  
Four Drawer Desk. Reg. $99.95.  
Large Hutch. Reg. $99.95.  

NOW ON SALE  
$89.88 Each


NOW ON SALE  
$2499


The bedroom pictured above includes many other pieces which are available at their regular prices. The Bonnet lamp, for example, at only $14.99 is designed to let light shine out gracefully from a dresser top, nightstand or desk.
What better place to curl up and weave a dream or two than on this gracefully arched canopy bed. Canopy frame, bed and rails. Reg. $19.90 twin size.

NOW ON SALE $79.88

More often than not, any successful romance has a practical side. And this furniture is no exception. The desk and all dresser and chest tops, for instance, are covered with laminated plastic to help resist marring, scratches and stains. Joints are securely glued then stapled or screwed into place. And the finish? Delicate. Antique white decorated with bands the color of old gold. All pieces are treated with a five-coat finish for easy cleaning.

A place for everything, and everything in its place. A description to fit the multi-shelved hutch and sturdy desk. As well as the many dressers and chests in the romantic and practical Bonnet furniture grouping from Sears.

Sale prices in effect from November 20 through December 24, 1977
Available in most larger Sears retail stores
All prices higher in Alaska and Hawaii

Solid pine, hardwoods, and light-weight fiber-board drawer fronts. Heavy-duty hardboards are specially chosen and used where they are needed most for strength, durability and support. The desk chair is solid pine, for example, because it gets solid use day in, day out.

Favorite toys find ample room to hide out along with spare linens and clothing in the lovely storage chest.

The Normandy Village Collection. Only at Sears
Underneath it all, many other important features.
Kiln-dried, all wood frame construction with doveled and double doveled joints and corner bracing. 
No-sag base construction. Padded arms. Seat cushions of five-inch thick polyurethane foam, and loose pillow back cushions.

Also on sale, the three-piece sectional including convenient sleep sofa. Reg. $919.95.

NOW ON SALE
$649.00
Save over $150 on a sleek three-piece sectional regularly priced at $799.95. Available in the creamy beige-toned plaid upholstery shown below, or in eighteen other popular fabrics also on sale.

NOW ON SALE
$749.00

Design tables with long, lean and crisp lines and you clearly see the beauty understatement brings to a living room. The three shown on this page were created for Sears to achieve this special effect.
The simulated wood slats on top support glass inserts. All frames and legs are fiberboard, engraved to look like oak. The finish is one of the most popular, lacquered to a mellow sheen.

NOW ON SALE
$998.88

Cocktail, lamp and end tables reg. $119.95 each.

NOW ON SALE
$998.88

Available in most larger Sears retail stores
All prices higher in Alaska and Hawaii.
Spread, rich, glowing color wall to wall with Sears glorious Enduring Beauty carpeting.

This lush, tone-on-tone, textured plush pile carpeting is 100% nylon, the most durable carpet fiber. Just as important, the nylon pile is two-ply and heat-set to help retain resiliency under heavy traffic.

Moreover, Enduring Beauty is inspected 120 times during the manufacturing process to meet Sears strict quality control standards. It's treated with Scotchgard® Brand carpet protector, then given a static control treatment.


Color the wind bright and breezy with these fashionable textured open weave draperies. Now only $9.99 for the 48-in. x 84-in. size. These machine washable pinch-pleated draperies bring style and grace to a living room, dining room, den, or most any room.

Eleven colors (all colors not available in all stores). Reg. $12.99.

NOW ON SALE $9.99

Sale prices in effect from November 20 thru December 24, 1977.

VIBRANT

The Normandy Village Collection. Only at Sears.
The pure curves and simple lines of classic bentwood furniture inspire a dining table and chairs that blend gracefully into most any decorating scheme.

Sears version is up-dated to feature a matte finish with scratch and mar-resistant table top and practical bumper edge. Chairs come with washable vinyl seats padded with urethane foam. Both table and chair frames are constructed of white-painted tubular steel for strength and durability.

Table (with one leaf) and four chairs reg. $249.95.
NOW ON SALE
$199.00


Sunny country placemats. Linen-look in 50% cotton and 50% polyester. At regular price $2.49 each.
Luscious strawberries and rich green leaves on a bed of cream create Sears beautiful Strawberry pattern stoneware. And Sears stoneware is durable, chip resistant and dishwasher safe. Forty-five piece set reg. $69.99. **NOW ON SALE $49.99**

Take off the strawberries and you have Sears Berry Band pattern stoneware. Forty-five piece set reg. $49.99. Sale $39.99. Accessories at regular price:
- Set of four mugs. $11.99
- Individual casserole. $5.99
- Set of four canisters. $29.99
- Casserole with stand. $19.99
- Platter. $14.99
- Three-piece ovenware set. $19.99

**Useful**

Strawberries at regular price:
- Kitchen towel. $1.79
- Dishcloth, $1.19
- Heat-resistant pot holder. $1.19
- Quilted toaster cover. $3.49
- Quilted mixer cover. $5.49
- Apron. $6.99
- Quilted hot holder. $3.49
- Oven mitt. $1.99


Sale prices in effect from November 20 through December 24, 1977
Available in most larger Sears retail stores
All prices higher in Alaska and Hawaii

The Normandy Village Collection. Only at **Sears**

© Sears, Roebuck and Co. 1977
Medley Garden Perma-Prest percale comforter. Cover woven of 50% cotton and 50% polyester. Dura-Puff polyester fill won’t lump or shift. Reversible to solid blue. Machine washable. Reg. $29.99 twin size, $32.99 full size. NOW ON SALE

**$25.99** Twin size  **$28.99** Full size

Medley Garden Perma-Prest percale sheets. 50% combed cotton, 50% polyester. Four colors. Reg. $4.99 twin size, $5.99 full size. Comparable values in king and queen sizes. Medley Plaids also on sale. Solids at reg. price $3.99 twin size. NOW ON SALE

**$3.99** Twin size  **$4.99** Full size

**NOW ON SALE**

Twin Full Size

Medley Garden Perma-Prest dust ruffles and pillow shams. 50% cotton, 50% polyester. Dust ruffles at regular prices $13.99 twin size, $14.99 full size. Pillow sham at regular price $7.49. NOW ON SALE

**$13.99** Twin size  **$14.99** Full size

Bright, beautiful 100% cotton Stained Glass towels. One side looped for absorbency, the other sheared velour for softness. Five color combinations. Reg. $5.49 bath size. NOW ON SALE

**$4.49** Model shown in supersize towel

**All sizes on sale**

**Restful**

Sears brings the colors of a drowsy summer sky down to earth and creates a tranquil medley of blues and whites for sheets, pillow shams, comforters and dust ruffles.

All in all, a fragrant garden of color for a peaceful earth-bound bedroom.
Bright and shiny. That's a 100% vinyl Stained Glass shower curtain. In five different color combinations. Reg. $9.99.

NOW ON SALE $799

Stained Glass meets its match with colorful furry-soft Purr-Soft bath rugs and carpet. 100% Dacron® polyester pile backed with cushion-grip latex. All sizes on sale. Carpet reg. $24.99 (5-ft. x 6-ft.). Sale $19.99. Rug reg. $5.49 (24-in. x 36-in.).

NOW ON SALE $399

**colorful**

Take the bold approach and give your bathroom a brilliant new lease on life with Stained Glass from Sears.

The Normandy Village Collection. Only at Sears

Sale prices in effect from November 20 thru December 24, 1977

Available in most larger Sears retail stores

All prices higher in Alaska and Hawaii
Wash your bathroom with the fresh and lovely Watercolor Floral pattern from Sears.

Double ruffle-edged shower draperies woven of semi-sheer 100% polyester batiste. With ruffle valance and tiebacks. All machine washable. Comes with white vinyl liner.
Reg. $19.99
NOW ON SALE
$15.99
Matching window curtain available.

Gentle watercolor patterned towels. Looped for absorbency on one side, sheared for softness on the other. All sizes on sale. Bath towel reg. $3.99.
NOW ON SALE
$3.19

Coordinate the cheerful watercolors with subtle multi-toned 100% polyester pile on a 2-piece tank cover, lid cover and bath rug (24-in. x 36-in.). Four-piece set at regular price $12.99.
Pinch-pleated Perma-Prest* percale draperies. 50% cotton and 50% polyester. Foam backed. Machine washable. All sizes on sale. Reg. $19.99 for the 50-in. x 84-in. size. **NOW ON SALE**

$15.99

Breezy 100% polyester batiste, semi-sheer rod pocket panels. Machine washable. All sizes on sale. Reg. $5.99 for the 40-in. x 84-in. size.

$4.99 **NOW ON SALE**


$34.99 **NOW ON SALE**

Ruffle-edged pillow sham. Perma-Prest cover of 50% cotton and 50% polyester. Machine washable. At regular price $7.49.

$4.49 $5.49 **NOW ON SALE**

Comparable values on queen and king sizes.

Watercolor Floral Perma-Prest percale sheets. 50% combed cotton and 50% polyester. Reg. $5.99 twin size, $6.99 full size. **NOW ON SALE**

$4.49 $5.49 **NOW ON SALE**

Fluffy reversible comforter Perma-Prest percale cover of 50% cotton and 50% polyester. Dura-Puff® polyester fill won't lump or shift. Machine washable. Reg. $29.99 twin size, $32.99 full size. **NOW ON SALE**

$25.99 $28.99 **NOW ON SALE**


$16.99 $19.99 **NOW ON SALE**


Sale prices in effect from November 20 through December 24, 1977. Available in most larger Sears retail stores. All prices higher in Alaska and Hawaii.
The Normandy Village Collection
Only at Sears
Kittens purr on this ruffly Priscilla Perma-Prest® machine washable curtain of 50% cotton and 50% polyester. Reg. $20.99, single width, sill length. NOW ON SALE

$17.99

Shown here on the Manor Lock-Seam curtain rod, at regular price 99¢.

A little girl loves to dream under a canopy cover. A machine washable and Perma-Prest blend of 50% cotton and 50% polyester. Reg. $17.99 twin size. NOW ON SALE

$14.99

Canopy frame, bed and rails, reg. $119.90 twin size, sale $79.88.

Chessie creates a warm environment in a quilted bouffant bedspread. The 50% cotton and 50% polyester cover is quilted over 100% polyester fill. Reg. $20.99 twin size. NOW ON SALE

$19.99

Our Victorian style, multi-strand rattan headboard wraps and circles for an ornate decorative touch. Reg. $94.95 full size, sale $74.88. Reg. $74.95 twin size. NOW ON SALE

$59.88

The plump but lightweight Perma-Prest comforter is 50% cotton and 50% polyester. Dura-Puff® polyester fill won't lump or shift. Machine washable. Reg. $25.99 twin size. NOW ON SALE

$23.49

Chessie Perma-Prest percale sheets are a smooth 50% cotton and 50% polyester, 180 threads per square inch. Reg. $5.99 twin size. NOW ON SALE

$4.99

It's special little extras that create such a delightful setting. Like this heart shaped 13-inch diameter pillow, at regular price $4.99.

Or a Perma-Prest pillow sham of 50% cotton and 50% polyester. Machine washable. At regular price $6.99.

And to top it all off, a soft, 100% acrylic Chessie blanket. Machine washable twin/full size blanket, at regular price $10.00. now on sale

*CHESSIE used with permission of Chessie System (Chesapeake and Ohio Railway System).

Sale prices in effect from November 20 through December 24, 1977. Available in most larger Sears retail stores. All prices higher in Alaska and Hawaii.
When we were children, the anticipation of Christmas was often almost unbearable, yet the event itself was over with a bewildering swiftness. But in its wake remained magical proofs that it had been with us. Seas of wrapping paper were ironed, folded, and put away for the following year by thrifty parents. Pine needles fell from the Christmas tree, and lights blinked and died on the long chain as if to acknowledge that the Main Event was over. Plates of cookies, jars of hard candy, were depleted but not yet fully consumed. And toys—the objects of our hearts’ desire—these, we examined by the glow of the tree lights, or out in the snowy yard until the blue shadows grew too long, and we were called in for a supper of turkey soup.

Each year my mother cut dozens of cookies from dough so thin it appeared translucent. I helped to press the cutters—shaped like stars, bells, wreaths—spread pastel frosting with a butter knife, and plant silver confectionary balls in the soft, sweet surface. The small cup of mulled cider I was allowed at my grandmother’s on Christmas Eve, the moving brass notes of the Salvation Army Band playing “We Three Kings” on Monument Square, the snow which all but obscured our front-door wreath of
pine and holly berry—all these were necessary components to my joy.

If there was a special spirit which made us act with greater kindness toward our brothers and sisters, square the corners of our beds more neatly, or brush our teeth with true ardor, it was that of Magic. Long after we ceased to believe in Santa Claus or to dread the lump of coal in the toe of our stocking, we still felt the extraordinary impulse which moved us, however briefly, toward an ideal of perfection.

Sometimes I found myself worrying that this Christmas could not possibly be as perfect as my memories of the last. Perhaps one of the tree ornaments, brought down from the attic, had shattered during its year of exile, or my father—tired of receiving monogrammed handkerchiefs for the third year in a row—might accuse me of a certain lack of imagination on Christmas morning. Miraculously, each ornament was lifted from its bed of tissue intact, and my father, unwrapping the package and peering at his handkerchiefs, would exclaim that they were exactly what he had been wanting.

It was part of the magic of Christmas that things always, always, turned out just right.—MARY BRINGLE
A tempting tableful of Early American desserts and drinks is enjoyed at a wintry teatime in Marblehead, Massachusetts.
**CROSS-COUNTRY CHRISTMAS**

**YANKEE HOSPITALITY**

... a Boston tea party

Christmas is the time to enjoy family and friends. All over the country everyone has his or her own traditional way of entertaining. In the frosty winters of New England, people gather in front of toasty fires to sip and nibble updated versions of Colonial holiday favorites. Down South, guests might find a warm welcome at a Creole brunch (see page 68). And in sunny California, friends gather together in a Victorian-flavored setting to share a festive dinner with a menu that every one contributes to (see page 66). In Philadelphia, local garden-club members decorate Federal-style mansions with traditional boughs and centerpieces for all to enjoy (see page 62). On a snow-covered, narrow, winding street in Marblehead, Massachusetts (a little northeast of Boston), you might happen upon a tea party. Judy and Bruce Eisner traditionally have a late-afternoon party for friends and neighbors at the holiday time. For her tea party (opposite), Judy dug back into old cookbooks to find Early American sweets to serve with her tea and Syllabub, a frothy forerunner of eggnog. Her White Fruitcake is an adaptation of a Colonial favorite. Brandied Mincemeat Tarts and fragrant Gingerbread Squares (served topped with Maple Cream) are delicious additions to any tea. Sally Lunn is not a guest but a moist cake-bread that calls for butter and crabapple jelly. Maids of Honor are irresistible tiny lemon tartlets. Tea time is entertaining time in New England. Why not start your own tradition this year of a tea party at holiday time?

—Gale Steves

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**JUDY’S WHITE FRUITCAKE**

Working time: 15 minutes  
Baking time: 2 hours  
Standing time: 2 weeks

| 2 cups sifted all-purpose flour  
| 1 teaspoon baking powder  
| ¼ teaspoon salt  
| 1 cup butter or margarine, softened  
| 1 cup granulated sugar  
| 5 medium eggs  
| ½ cup dry sherry or orange juice  
| 1 tablespoon lemon juice  
| 1 teaspoon vanilla extract  
| ½ cups halved candied cherries  
| 1 cup blanched slivered almonds  
| 1 cup light raisins  
| 1 cup diced candied citron  
| ½ cup diced candied orange peel  
| 1 can (4 ounces) shredded coconut  
| 1½ teaspoons grated lemon rind  

Grease, then line with wax paper bottom and sides of 10-by-5-by-3-inch loaf pan. Lightly grease wax paper. Sift together flour, baking powder, and salt onto another piece of wax paper. In large bowl, with an electric mixer at medium speed, cream together butter and sugar, then eggs until light and fluffy, about 4 minutes. At low speed alternately blend in 1½ cups flour mixture and sherry, lemon juice, and vanilla. In another bowl combine remaining ingredients. Toss fruits and nuts with remaining ½ cup flour mixture, coating evenly. Turn into batter with rubber scraper. Mix until ingredients are evenly distributed. Pour into pan. Preheat oven, 300°F. Bake 1 hour 50 minutes to 2 hours, until cake tester or toothpick inserted in center comes out clean. Cool cake completely in pan on wire rack. Remove from pan; peel off paper. Turn right-side up. Wrap in sherry- or fruit-juice-soaked cheesecloth, then in foil, and store airtight 2 to 3 weeks before serving. Makes 20 servings (343 calories per serving).

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**TEATIME**

**MENU**

Judy’s White Fruitcake  
Brandied Mincemeat Tarts  
Sally Lunn  
Maids of Honor Tarts  
Gingerbread Squares with Maple Cream  
**Syllabub**  
**Tea**

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**BRANDIED MINCEMEAT TARTS**

Working time: 12 minutes  
Chilling time: 10 minutes  
Baking time: 15 minutes

| Pastry for 2-crust pie  
| ½ jar (28 ounces) prepared mincemeat  
| ½ cup coarsely chopped walnuts  
| 2 tablespoons California brandy  
| 1 teaspoon grated orange peel  
| 1 egg yolk  
| 1 tablespoon water  

On lightly floured surface, roll out half pastry ¼-inch thick; cut into 18 4-inch circles. Place circles on wax paper. Roll out remaining pastry and cut 18 more circles; using small cookie cutter make design in centers of last 18 circles. Remove design. In small bowl, combine remaining ingredients except egg yolk and water. Place 2 tablespoons mincemeat filling in center of each of first 18 circles. Top with second set of circles. Lightly brush edges with water. Press edges together with floured fork. Place tarts on ungreased cookie sheet; chill 10 minutes. Brush tops with egg yolk beaten with water. Preheat oven, 450°F. Bake 15 minutes, until golden brown. Makes 1½ dozen tarts (115 calories per tart).
What better inspiration for Christmas in Philadelphia than the Quaker City's own Colonial heritage? Most of these holiday wreaths and centerpieces—made by area residents from fresh fruits, vegetables, and herbs—are adapted from Christmas decorations that were popular in Philadelphia late in the 18th century. Each December, local garden-club members festively decorate historic houses and mansions in Fairmount Park. Lemon Hill was decorated last year by the Old Eagle Garden Club of Devon-Wayne; Woodford by the Bala Cynwyd Garden Club; and Laurel Hill by the Women for Greater Philadelphia. Through the Philadelphia Museum of Art, a park neighbor, guided tours are offered of the restored and authentically furnished 18th- and 19th-century buildings. This year seven Fairmount Park houses will be open for Christmas tours on December 2, 3, and 4. For prices, hours, and further information, contact the Park Houses Office at the Museum of Art, Box 7646, Philadelphia, PA 19101; telephone: (215) 763-8100.—MELANIE PULIK
Continued from page 61

Tapped. Unmold, cut into thick wedges, and

BOSTON TEA PARTY

Golden brown and hollow-sounding when

oven. SSO*. Bake 35 to 40 minutes, until

serve hot or warm, if possible, with lots of

homemade).

2

\( \frac{1}{4} \) cup sugar

\( \frac{1}{4} \) cup all-purpose flour

\( \frac{1}{4} \) teaspoon salt

\( \frac{1}{4} \) teaspoon ground nutmeg

\( \frac{1}{4} \) cup strawberry or raspberry jam

In a medium bowl, combine flour, sugar, and

cut in butter with pastry blender or two

pastry mixture, tossing

lightly with fork after each addition and push­
ing

away all of pastry mixture, tossing

in butter with pastry blender or two

forks until mixture resembles coarse corn
meal. Quickly sprinkle cold milk, \( \frac{1}{8} \) tablespoon

Wi cup

butter or ice-cold milk

MAIDS OF HONOR TARTLETS

Working time: 25 minutes
Baking time: 25 minutes

For Pastry:
1 cup all-purpose flour
1 tablespoon sugar
\( \frac{1}{4} \) cup butter or vegetable shortening
\( \frac{1}{4} \) cup ice-cold milk

For Filling:
\( \frac{1}{4} \) cup blanched almonds
2 large eggs
3 tablespoons dry sherry
\( \frac{1}{4} \) cup sugar
\( \frac{1}{4} \) cup all-purpose flour
\( \frac{1}{4} \) teaspoon ground nutmeg

\( \frac{1}{4} \) cup strawberry or raspberry jam

Cut 24 2\( \frac{1}{2} \)-inch circles. Fit each circle into

rolling with light strokes from center to edge.

Cut 24 \( \frac{1}{2} \)-inch circles. Fit each circle into

cake tester or toothpick inserted in center comes out clean.

Remove immediately from pans; cool

pletely on wire racks. Makes 24 tartlets (104

calories each).

GINGERBREAD SQUARES
Working time: 10 minutes
Baking time: 50 minutes

2 cups sifted all-purpose flour
\( \frac{1}{2} \) teaspoons ground ginger
1 teaspoon baking soda
\( \frac{1}{2} \) teaspoon salt

\( \frac{1}{2} \) cup butter, margarine, or vegetable

shortening

\( \frac{1}{2} \) cup firmly packed, light brown sugar

2 eggs

1 cup buttermilk, warmed

\( \frac{1}{4} \) cup dark molasses

Sift together flour, ginger, baking soda, salt,

Add eggs, one at a time, beating after each

addition. Add ground almonds.

Set aside. On lightly floured surface, roll out

dough to 10-inch circle, about \( \frac{1}{4} \)-inch thick, rolling

with light strokes from center to edge.

Cut 24 \( \frac{1}{2} \)-inch circles. Fit each circle into
cake tester or toothpick inserted in center comes out clean.

Remove immediately from pans; cool

pletely on wire racks. Makes 24 tartlets (104 calories each).

Gingerbread mixture even over each dough rectangle.

Start at short end, roll tightly like a jelly roll.

Seal edges with slightly beaten egg white.

Serve immediately or keep warm at very

low heat in the oven. The uncooked rolls

can be frozen up to 6 months. To freeze,

wrap each rolled roll tightly in aluminum foil

and label. Allow to thaw slightly before slic­ing

and cooking. Makes 20 appetizers (121 calories per appetizer).

Editors' Note: Sizzle Snacks can also be

baked. Preheat oven, 375°F. Place slices

on ungreased baking sheet. Bake for 12 to

15 minutes or until lightly browned. Remove

from oven and allow to cool slightly on wire

rack before serving.

Other Sizzling Ideas: Here are two other

Sizzle Snacks fillings to substitute for the

in a small bowl, combine all ingredients ex-
cept crescent rolls, eggs, and oil. Mix until

well blended; set aside. Unroll crescent-rol
dough onto lightly floured board. Pinch two

triangles together and gently roll out to form

small rectangle. Repeat with remaining
dough until four rectangles are formed.

Divide cheese mixture into fourths, spread

mixture evenly over each dough rectangle.

Serve with whea or rye crackers. □

INSTANT APPETIZERS

un­expected company coming? Don't panic. In your refrigerator or freezer
you probably have all you need for a
great new appetizer. For instance, in little
more time than it takes to open a package of
crescent rolls, you can make, slice, and fry
(or bake) Sizzle Snacks. With the new mini
depf-fryers your guests can even cook their
own. Sizzle Snacks freeze beautifully—so you can have several batches
ready to try when the doorbell rings.

Here are recipes for Sizzle Snacks and other
favorite in-a- flash ideas for last-min­
ute entertaining, using ingredients you can

keep on hand in your kitchen for emer­
gency munching.—GALE STEVES

SIZZLE SNACKS
Working time: 10 minutes
Chilling time: 30 minutes
Cooking time: 12 to 15 minutes

1 package (8 ounces) cream cheese, softened
1 1/2 cups grated sharp Cheddar cheese
2 tablespoons dry sherry
1/2 teaspoon paprika
1/2 teaspoon salt
1/2 teaspoon cayenne pepper
1 package (8 ounces) refrigerated crescent dinner rolls
1 egg separated and beaten
2 cups corn or other vegetable oil

and sugar together in large bowl until smooth.

Add eggs, one at a time, beating after each
addition. Combine buttermilk and molasses.

Stir flour mixture and molasses mixture alter­
ately into creamed butter, beating well after

each addition. Beat well after each addition.

In a medium bowl, mix together eggs and sherry.

Slowly stir in sugar, flour, and nutmeg, beat­
ing after each addition. Add ground almonds.

Set aside. On lightly floured surface, roll out
dough to 10-inch circle, about \( \frac{1}{4} \)-inch thick, rolling

with light strokes from center to edge.

Cut 24 \( \frac{1}{2} \)-inch circles. Fit each circle into
cake tester or toothpick inserted in center comes out clean.

Remove immediately from pans; cool

pletely on wire racks. Makes 24 tartlets (104 calories each).

If cakes are spongy, add 1/2 cup flour. If cakes are dry, reduce

amount of flour by 1/4 cup. Set aside. Preheat oven, 350°F.

Bake 35 to 40 minutes, until


MAPLE CREAM
Working time: 5 minutes

1 cup heavy cream
1/4 cup maple syrup

In small narrow bowl, whip cream until it
stands in soft peaks. Drizzle syrup over top.

Gently fold into cream. Serve with Ginger­
bread Squares. Makes 2 cups (65 calories per tablespoon).

SYLLABUB
Working time: 5 minutes

1 cup dry white wine
1/4 cup sugar
1/4 cup brandy
1 tablespoon lemon juice
2 cups heavy cream

Ground nutmeg for garnish

In large bowl, whip all ingredients except cream and nutmeg. Stir to dissolve sugar.

Add cream. Whip until soft and fluffy. Ladle

into 6-ounce punch cups or glasses. Dust

with nutmeg. Makes 4 cups or 8 1/2-cup serv­
ings (274 calories per serving).

Sherry-Cheddar filling. Mix together in­

gredients listed below and follow rolling and

cooking directions in main recipe.

1 package (8 ounces) cream cheese, softened; 2 tablespoons each freeze-dried chives and parsley flakes; 1 teaspoon Worc­
estershire sauce; and 1/4 teaspoon each hot pepper sauce and salt.

1 package (8 ounces) cream cheese, softened; 1/2 package (11/4 ounces) taco seasoning mix; and 2 tablespoons finely chopped pimiento.

Froggy Bottom Special: Allow 1-ounce package cream cheese to soften on serving dish at room temperature. Mix 1/2 cup bot­
tled steak sauce and 1/4 teaspoon liquid hot-

pepper sauce; pour over cheese. Serve

with plain or multigrain crackers.

Super Stuffed Celery: Peel and mash 1
ripe avocado. Sprinkle with 2 teaspoons

lemon juice. Blend in 1-ounce package
cream cheese, 1/4 teaspoon Worcestershire sauce, 1/4 teaspoon each grated lemon rind and seasoned salt. Cut celery stalks into 3-inch pieces. Fill with avocado mixture.

Artichoke Spread: In blender or food proc­
cessor, whirl 1 can (15 ounces) artichoke hearts, drained, 1/4 cup dairy sour cream and 1 teaspoon crumbled blue cheese until smooth. Add 1/2 teaspoons lemon juice, 1 teaspoon sugar, 1/2 teaspoon onion salt, and 1/4 teaspoon paprika, mixing well. Chill. Serve with wheat or rye crackers.
Tonight! Fix real barbecued chicken—without a grill!

Shake 'n Bake® Barbecue Style turns your oven into a barbecue grill.

Just shake, then put in the oven. No turning or basting. While your chicken's cooking, Shake 'n Bake® coating mix Barbecue Style makes its own honest-to-goodness barbecue sauce. Terrific flavor—tangy and tomatoey like real outdoor barbecued chicken.

There's one for chicken, one for pork. Try both!
CROSS-COUNTRY CHRISTMAS

CALIFORNIA HOSPITALITY

... dinner and all the trimmings
Something old, something new: That’s the way to celebrate the season. Guests Laurie and Steve Chase of usalito come bearing gifts very good taste. Each contributes a traditional old-favorite dish (like Lima Bean Rrimp Salad, San Francisco Pilaf, or Brussels Sprouts Mousse) to the new Christmas dinner with ends. The hosts serve their stern-style barbecued turky (opposite bottom left), menu and recipes, page 72.

there’s a Victorian air to the trimmings (right), and you can emulate it. Round lace medallions on the tree can be filled with attic or flea market: You can also buy a maged crochet bedspread; a song; then cut it up into pretty shapes and starch. flowers in patchwork; and lace adorn the tree and a tacker chair (opposite top). Special touches are lace-versed sachets topping off a present (opposite bottom right) or individual Victorian-tins filled with storebought butter cookies for each guest to take home (opposite middle). An evergreen country print blooms as a ric tablecloth and coordinating wallpaper prints wrap pretty packages. Leaves green to stitch and stuff (below) are under the tree.

country print fabric and wallpaper by Laura Ashley for Intree Designs. Round lace medallions with sachets and antique lace sachets, Cher-ez!; antique pillows, Cabages & Kings; leaf pillows to w in Vogue Pattern #1678.

id wrapping paper and lace bon, East House; tin boxes, Iller-Charles. Silver International Silver; Coalport china from Gump’s; Fostoria crystal.

Men’s clothes from Macy’s, San Francisco; men’s clothes from Wilkes Bashford. Hair by Christopher Robin, makeup by Ahearn, Vidal Sassoon California Lace medallion w-tos and Shopping Guide, pg 25.
At Christmas, that world-famous Southern hospitality begins with brunch. Down in Bayou country, Judy (left) and Paul McIlheny (second from right) entertain friends with a delectable array of local Creole dishes. The desserts on the buffet (above) let guests help themselves to what's only a tasty hint of things to come, and make serving much easier.

CROSS-COUNTRY CHRISTMAS

SOUTHERN HOSPITALITY...
...a Creole brunch

A Southern welcome is a very special invitation. Nowhere else is that more evident than in southwestern Louisiana where Deep-South traditions mingle with Creole cooking. The combination is unforgettable—delicious as well as delightful! Creole cuisine is a blend of the local Indian bounty of the land and the bayous, flavored with Spanish, French, and African influences. This tradition simmered slowly through the years, and recipes were handed down from mother to daughter—each adding her own refinements.

Holidays (as well as almost any-time) are a good excuse to entertain at Paul and Judy McIlhenny's home on Avery Island, Louisiana. Their favorite form of get-together is a brunch with their own Creole creations. Who could resist an invitation to sample their specialties? Glazed Pecans and a zippy Hot Pepper Jelly are served with mild-flavored Cheddar cheese and crackers as starters. Don't nibble too much! Save your appetite for what's to follow. Shrimp Remoulade is a tasty marinade of shrimp and zesty seasonings. Sample Grillades, small rounds of steak browned and slowly cooked in a spicy tomato and pepper sauce. They are accompanied by cheesy, souffle-like Baked Grits. Pickled Okra adds crunch. A fresh citrus Ambrosia topped with golden-toasted coconut provides a cool taste.

Just when you think you could not possibly eat another thing, the McIlhennys serve up a dessert buffet. Floating Island is the star attraction; delicate white meringues sit on a creamy custard base, with juicy red strawberries on the side. "Calas Tout Chaud" was a cry heard years ago in the French Market of New Orleans. These deep-fried rice balls are not to be refused. The finishing touch is a cup of dark-roast Creole coffee. Sip it slowly to savor its rich flavor. Sample Southern hospitality at its best in your own home this holiday season.—GALE STEVES

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**BRUNCH MENU**

**SHRIMP REMOULADE**
Working time: 8 minutes
Cooking time: 7 minutes
Chilling time: 3 hours

- 1 cup creole mustard
- ½ cup tarragon vinegar
- 2 tablespoons paprika
- 4 teaspoons salt
- 1 teaspoon cayenne pepper
- 1½ cups corn or other vegetable oil
- ½ cup coarsely chopped scallions or green onions, including green part
- ½ cup coarsely chopped celery
- ½ cup coarsely chopped fresh parsley
- 2 pounds medium-sized shelled shrimp, about 24 to a pound
- 2 quarts boiling water
- 1 large head iceberg lettuce, shredded, about 5 cups

In food processor or blender, combine mustard, vinegar, paprika, salt and pepper. Whirl for 1 second. With motor running, pour in oil in slow, steady stream, whirling until sauce is smooth and thick. Add scallions, celery, and parsley. Whirl for 1 second. Pour into small bowl, cover, and chill for at least 2 hours. Drop shrimp into boiling water in heavy 4-quart saucepan. Return to boil. Reduce heat and simmer uncovered for 5 minutes, until shrimp are pink and firm to touch. Remove with slotted spoon to platter. Pour marinade over, cover, and chill at least 1 hour. At serving time, mound marinated shrimp on each serving plate or on large platter. Spoon marinated shrimp over lettuce. Makes 6 servings (599 calories per serving).

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**HOT PEPPER JELLY**
Working time: 15 minutes
Cooking time: 7 minutes

- 1½ cups cider vinegar
- 1 cup coarsely chopped green pepper
- 3 tablespoons hot-pepper sauce
- 6½ cups sugar
- 1 3-ounce bottle liquid fruit pectin
- 2-3 drops green or red food coloring

In container of food processor or blender, place vinegar, green pepper, and hot-pepper sauce. Whirl until smooth. In heavy 6-quart saucepan, combine pepper mixture and sugar. Cook and stir over medium heat, bringing mixture to just below boiling point. Continue stirring until sugar is dissolved, about 5 minutes. Do not boil. Remove from heat. At once stir in liquid fruit pectin and food coloring, mixing well. Skim off foam if necessary. Pour quickly into hot, sterilized, half-pint jars. Cover at once with ½-inch hot paraffin. Seal tightly. Makes 6 half-pint jars (52 calories per tablespoon).

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**GRILLADES**
Working time: 15 minutes
Cooking time: 1 hour, 20 minutes

- 2 pounds boneless beef or veal round steaks, sliced ½-inch thick
- ½ teaspoon salt
- 2 teaspoons freshly ground black pepper
- ½ cup enriched all-purpose flour
- 2 large onions, coarsely chopped
- 1½ cups green peppers, coarsely chopped
- 2 large cloves garlic, finely chopped
- 2½ cups bacon drippings or lard
- 1 cup dry red wine
- 1 can (16 ounces) tomatoes, drained and coarsely chopped
- 1 cup water
- 1 teaspoon salt
- 1 teaspoon paprika
- 2 cups chopped fresh parsley
- 1 cup coarsely chopped green onions, including green part

In large skillet, cook steaks in drippings until browned, about 5 minutes. Remove steaks to large bowl. Pour drippings over steaks, coat well. Return steaks to skillet. Add onions, peppers, and garlic. Cook and stir over medium heat until onions are soft and peppers are tender. Meanwhile, in large bowl, combine flour and salt. Add meat drippings and make a smooth paste. Add this to skillet. Bring to boil. Reduce heat and simmer without stirring for 30 minutes. Stir in tomatoes, water, and salt; simmer 15 minutes longer. Season to taste. Makes 4 servings (693 calories per serving).
CREOLE BRUNCH
continued from preceding page

with salt and pepper. One at a time, dip meat to flour in coat to evenly. Shake off excess flour. In large heavy skillet, melt bacon drippings. Brown meat, two pieces at a time, turning with tongs. Remove to warm plate. Pour off drippings. Place meat in skillet. Stir until well mixed. Cook 2 or 3 minutes over high heat until sauce thickens. With tongs, place meat on platter. Pour gravy over meat. Garnish with parsley. Makes 6 servings (540 calories per serving).

MICROWAVE VERSION
Cooking time: 52 minutes
Standing time: 5 minutes

Place bacon drippings in 12"-by-7" glass or other microwave-proof shallow baking dish. Microwave on roast or medium setting for 1 minute or until melted. Season and flour meat as directed above. Arrange meat in baking dish. Cover with glass lid or plastic wrap. Microwave on high setting for about 5 minutes or until meat is no longer pink. Turn meat over. Add vegetables, wine, water, tomatoes, and bay leaves to cover. Microwave on simmer or low setting for 20 minutes. Turn meat over. Pour cornstarch-water mixture plus seasonings over meat. Re-cover and continue cooking at low setting for 25 minutes, or until fork tender. Let stand, covered, 5 minutes before serving.

CHEESE BAKED GRITS
Working time: 5 minutes
Cooking time: 20 minutes
Baking time: 40 minutes

1 1/2 cups regular yellow or white grits, (not quick-cooking variety)
6 cups boiling water
2 1/2 teaspoons salt
1/2 cup butter or margarine
2 cups sharp Cheddar cheese, shredded
2 eggs, slightly beaten
1/4 teaspoon hot-pepper sauce
Paprika

In heavy 3-quart saucepan, add grits to boiling water and salt slowly enough so boiling continues. Stir constantly to prevent lumps. Reduce heat and simmer until grits are cooked, about 20 minutes, stirring occasionally. Remove from heat. Add butter, 1 1/4 cups cheese, eggs, and hot-pepper sauce, stirring well. Stir in 2/3 cup cornbread baking mix. Top with remaining cheese. Preheat oven, 350°F. Bake 30 minutes. Garnish with paprika. Makes 6 servings (424 calories each).

MICROWAVE VERSION
Cooking time: 36 minutes
Standing time: 10 minutes

In 3-quart glass or other microwave-proof casserole, place grits, water, and salt. Microwave on high setting 16 minutes, stirring after 5 minutes. Add butter and 1 1/4 cups cheese. Mix well. Microwave at high setting 2 minutes, until melted, stirring well. Remove from microwave. Stir eggs and hot-pepper sauce into cooked grits. Sprinkle paprika and remaining 1/4 cup cheese over top. Microwave on high setting 18 minutes. Let stand, covered, 10 minutes before serving.

DEVILED TOMATOES
Working time: 3 minutes
Cooking time: 5 minutes
Baking time: 15 minutes

6 tomatoes
1/4 teaspoon seasoned salt
1/4 teaspoon freshly ground black pepper
2 tablespoons butter or margarine
2 teaspoons Worcestershire sauce
1/4 teaspoon prepared spicy mustard
1/4 teaspoon hot-pepper sauce
1/4 cup dry bread crumbs


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

Arrange cut seasoned tomatoes in shallow glass or microwave-proof baking dish. In small glass or microwave-proof bowl, place butter, 2 tablespoons water, and 2 teaspoons cornstarch, stirring well. Pour over tomatoes. Microwave at high setting 1 minute. Add seasonings, stirring well. Toss with crumbs. Spoon crumbs topping over tomatoes. Microwave at high setting 5 minutes, rotating dish 1/2 turn after cooking 2 minutes. Let stand 5 minutes before serving.

JUDY’S AMBROSIA
Working time: 15 minutes
Standing time: 2 hours

4 oranges, peeled and cut into sections
2 grapefruit, peeled and cut into sections
1 can (1 pound, 4 ounces) pineapple chunks in heavy syrup, drained
2 tablespoons California brandy
2 tablespoons confectioners’ sugar
1 cup shredded coconut, toasted

In a medium bowl, combine orange and grapefruit sections and pineapple chunks. Mix together brandy and confectioners’ sugar. Add nuts and coconut. Chill. At serving time, sprinkle with coconut. Makes 6 servings (233 calories per serving).

PICKLED OKRA
Working time: 5 minutes
Cooking time: 5 minutes
Processing time: 10 minutes

1 pound fresh young okra
8 garlic cloves, peeled
1/2 cups white vinegar
1 cup water
3 tablespoons salt
2 tablespoons dill seed
1 tablespoon crushed mustard seed

In 3-quart glass or other microwave-proof casserole, place okra, water, and salt. Microwave on high setting 3 minutes. Place in 8 to 10 mounds over hot custard. Microwave at medium setting 2 minutes to set meringue.

CREOLE COFFEE

For every cup of coffee, allow 2 heaping tablespoons ground coffee for each person. Place in 2-quart glass or other microwave-proof dish, combine 1 1/2 cup sugar, salt, and cornstarch. Add milk, stirring until well blended. Microwave at high setting 5 minutes, until hot. Stir small amount hot milk into well-beaten egg yolks. Pour egg mixture gradually into rest of hot milk, stirring as you pour. Microwave at medium setting 5 to 7 minutes, stirring every 2 minutes, until slightly thicken and in vanilla and lemon rind. Beat egg whites and cream of tartar until foamy. Gradually add sugar and cream of tartar, constantly. Add cornstarch, mixing well. Pour mixture into top of double boiler over hot but not boiling water. Gradually add reserved milk, stirring constantly. Cook, stirring constantly, until mixture heavily coats spoon, about 25 minutes. Blend in vanilla and lemon rind. Pour into shallow serving dish. Cover with wax paper to prevent skin from forming on top, and chill. Arrange cooked egg whites on top of custard mixture. Decorate with strawberries. Makes 5 servings (248 calories per serving).

MICROWAVE VERSION
Working time: 12 minutes
Cooking time: 22 minutes

In 2-quart glass or other microwave-proof serving dish, combine 1 1/2 cup sugar, salt, and cornstarch. Add milk, stirring until well blended. Microwave at high setting 5 minutes, until hot. Stir small amount hot milk into well-beaten egg yolks. Pour egg mixture gradually into rest of hot milk, stirring as you pour. Microwave at medium setting 5 to 7 minutes, stirring every 2 minutes, until slightly thickened. Place in upper one-fourth of coffee pot. Pour fresh boiling water slowly over grounds until desired quantity is made. You can order dark-roast coffee by mail from american home, december 1977
Wines

Yuletide Wines

Wouldn’t it be fun to stage a Christmas dinner in the grand manner with all the appropriate wines? Here are some pointers on how to do it.

FOR OPENERS

Of course you will want to start the festivities with Champagne, the traditional aperitif. It should be well-chilled—around 40 degrees—and served either in long-stemmed tulip-shaped glasses or in medium-sized all-purpose glasses. The common Champagne “cup,” the type caterers supply to wedding receptions, is shallow so the bubbles lose their life too soon and the Champagne “dies.”

Good Champagne is always expensive. The ultimate snob Champagne is the one you’ve no doubt heard of, Dom Perignon, priced between $25 and $30 a bottle. In my opinion, it’s highly over-priced for what it is, the kind of wine one serves only for show. Equally elegant, and somewhat less expensive, is Taittinger Comtes de Champagne Blanc de Blancs. But “vintage” Champagnes from any number of the well-known French Champagne houses—Moët et Chandon, Bollinger, Piper-Heidsieck, and Mumm’s, to name only a few—priced at around $15, manage to satisfy most connoisseurs; good “non-vintage” bottles from these French houses cost even less.

You may want to place the weight of your pocketbook on the other wines of the meal, and settle for a good California or New York State product in place of a French Champagne. One of the most touted of these is Schramsberg from California’s Napa Valley, which sells at around $10 a bottle. Another is Almadén Blanc de Blancs. Other entirely dependable bottles come from Hanns Kornell or Sonoma Vineyards ($7 to $9), or New York State’s Great Western or Taylor’s, both priced closer to $6. For Californians only—because the wine is distributed only in that state at the moment—I strongly recommend the Champagne from the Domaine Chandon, labeled “Sparkling Wine” instead of Champagne, only because its French mother company, Moët et Chandon, insists on having it this way. (Remember to have the specialized Champagne terms in mind when selecting: Brut stands for very dry; Extra Dry is (paradoxically) slightly sweeter; Sec is sweet.)

Dry sherry—Amontillado or Fino—is an other classic aperitif, but on a festive occasion such as this it belongs with the soup course. Sherry should be chilled, also, to bring out its true flavor, but not as much as the Champagne. Ideally, it should be drunk from stemmed, V-shaped glasses, holding from two to three ounces. A little sherry, you will find, goes a long way to enhance the flavor of a clear or cream soup.

FIRST CHOICES WITH FOWL

If turkey is to be the main course—well, the king of fowls is a versatile bird. He can be royally accompanied with Champagne, with a soft red wine, or better yet, with an elegant dry white wine. I suggest a fine white Burgundy or a Loire type (either an import or a California equivalent) or a comparable red Burgundy with a few years of age to soften it.

Probaly the two finest white Burgundies are Montrachet Marquis de La Guiche and Louis Latour’s Corton-Chalernagne, but since they will probably cost you around $30 and $25 a bottle, respectively—and your chances of finding them are slim—I mention them merely as a matter of education. You will do almost as well with a wine labeled Meursault or Puligny-Montrachet, which should cost between $7 and $9. Among the most reliable producers are the firms of Jadot, Ropiteau, Maufoix, and Drouhin. The California counterpart of a white Burgundy is Chardonnay, regrettably nearly as expensive as the Burgundies if it comes from a top West Coast producer. Look for one made by Robert Mondavi, Wente Bros., Simi, Heitz, Inglenook (Estate Bottled), or Sonoma.

As an alternate to a white Burgundy with your turkey, you might try wine from France’s Loire valley, such as a steely Sancerre or a Pouilly-Fumé. The outstanding Loire-type wine from California is Robert Mondavi’s Blanc Fumé, priced at around $5. Your white wines should be mildly chilled, and selected from recent vintages; 1973, 1974, and 1975 were all good years for both France and California.

The softest and most fragrant red Burgundies come from the towns of Beaune, Pommard, and Volnay in the southern half of Burgundy’s classic section, the Côte d’Or. The best should be priced about the same as the whites. A California Pinot Noir is a good substitute (see, for example, California Hospitality menu, page 72), but be sure it comes from one of the smaller and better wineries, such as one we have already mentioned. Be sure your red wines are at room temperature, or a little cooler.

In my grandmother’s day in New England, the customary bird for Christmas was a succulent roast goose. Today, too, it’s delicious with just the right embellishments, but one of the things that can spoil it is the wrong wine. The meat is too heavy for red wine or Champagne. In Alsace—that part of France where the goose, not the turkey, is king—its traditional companion is white wine. Either an Alsation Riesling (less assertive than a German or California Riesling), or one of the flowery Gewürztraminers for which Alsace is so famous. An imported Alsation white should cost around $5; among the top producers are names such as Hugel, Willm, and Preis-Henney. If you can’t find an import, try a Gewürztraminer from Simi Vineyards in California, Ste. Michelle Vintners in Washington, or Almadén’s Reserve.

THE FINISHING TOUCH

If you are serving salad—no wine! Raw greens or fruits with dressing, be the dressing sweet or sour, just don’t harmonize with wine. If you have been serving Champagne throughout the meal, now is the time to stop. Even the sweeter Champagnes have too much underlying acid to lend themselves to plum pudding or mince pie. With these desserts serve a well-chilled French Sauternes or a German Auslese or Beerenauslese—made from (continued on next page)

CREIGHTON CHURCHILL’S COLUMN ON WINE APPEARS REGULARLY IN AMERICAN HOME.
YULETIDE WINES
were brimming with sugar. The top French Sauternes, Château d’Yquem, is definitely overpriced at $20 to $30 a bottle. Better buys are the more ordinary château-bottled wines from Sauternes or Barsac (an adjacent district)—such as Château Coutet or Château LaTour Blanche ($7 to $8). The German sweet wines will be slightly more expensive, but worth every penny in terms of charm and elegance. Instead of French or German imports, you may want to try a “Late Harvest” Johannisberg Riesling from a premium California winery such as Wente Bros. or Joseph Phelps.

Any sweet wine that enhances a dessert will serve as a perfect finish to your meal—with the nuts and raisins, and finally the coffee. If you insist on true perfection for your yuletide feast, however, forget the Sauternes and bless your meal with the ultimate in dessert wines: Vintage Port. Joyeux Noël!

CALIFORNIA HOSPITALITY continued from page 67

DINNER MENU
California Cheese Plate
***
Lima Bean Shrimp Salad
San Francisco Rice Pilaf
Deviled Carrots and Water Chestnuts
Cranberry-Orange Chutney
(2 packages (10 ounces) frozen Brussels sprouts)
Almaden Pinot Noir
***
Almond Chocolate Torte
Espresso
Crème de Menthe Frappé

LIMA BEAN AND SHRIMP SALAD
Working time: 3 minutes
Cooking time: 8 minutes
Chilling time: 1 hour

1 package (10 ounces) frozen cauliflower
1 package (10 ounces) frozen baby lima beans
1 package (10 ounces) frozen broccoli spears
1 pound cooked medium shrimp
1 cup pitted black olives
1 cup chopped pimiento
1 cup lemon juice
1/2 cup salad oil
2 teaspoons salt
1 teaspoon basil
2 tablespoons chopped parsley
1 teaspoon monosodium glutamate

Cook vegetables in boiling water according to package directions, until just tender-crisp. Cut cauliflower into small flowerettes. Reserve broccoli spears. Combine cauliflower and lima beans with shrimp, black olives, and pimiento. Chill until serving time. Combine lemon juice, oil, salt, basil, parsley, and monosodium glutamate in small bowl. Mix well and add to salad during chilling time. To serve, create a pinwheel effect with broccoli on top of salad. Makes 8 servings (339 calories per serving).

BARBECUED TURKEY FLAMBÉ
Working time: 25 minutes
Cooking time: 2½ to 3½ hours
Standing time: 10 minutes

1 8- to 10-pound turkey
1/4 cup plus 3 tablespoons melted butter or margarine, divided
1/2 cup port wine, divided
1/2 cup California Riesling
1 tablespoon finely chopped green onions or scallions, white part only
2 tablespoons flour
1/4 teaspoon lemon juice
1/2 cups sour cream

Thaw turkey if frozen, by following directions. Prepare barbecue grill by making drip pan using double thickness of heavy-duty aluminum foil. Put on bottom rack. Place 25 or 30 briquettes on each side of drip pan. Ignite briquettes, burning 15 to 20 minutes, until white in color. Place top rack over coals. Meanwhile prepare turkey. Free legs and tail from tucked position of thawed bird. Remove neck and giblets from cavities. Finse turkey and drain. Fasten wings behind by twisting wing tips. Do not stuff. (It increases cooking time. Stuffing can be baked in foil beside turkey during last hour of cooking.) Return legs and tail to tucked position. Brush skin of turkey with 1/4 cup each melted butter and port wine. Place turkey on top rack over coals. Cover with top of grill. To maintain constant heat, add 4 to 5 briquettes to both sides each additional hour of cooking. Allow 2 1/2-3 ½ hours to cook bird thoroughly. Baste turkey with butter and port wine mixture from time to time. Turkey is done when meat thermometer inserted in thigh registers 180° to 185°F and thick part of drumstick feels soft when pressed with thumb and forefinger. (Drumstick and thigh move easily.) Remove turkey to flameproof or warmed platter. Pour warmed brandy over turkey. Ignite. Let sit, covered loosely with foil, while preparing sauce and before serving. Sauté mushrooms and scallions in remaining 3 tablespoons butter until tender but not browned. Sprinkle flour and lemon juice over vegetables, tossing to coat well. Stir in remaining 1/4 cup port wine; cover over low heat until thickened. Fold in sour cream; heat until warm. Serve sauce with turkey. Makes 18 to 10-pound turkey or 8 servings (1,149 calories per serving).

MICROWAVE VERSION
Cooking time: 57 to 60 minutes
Standing time: 20 minutes

Prepare turkey as directed above. Place bird breast-side down on microwave-proof roasting pan or large glass baking dish. Brush turkey with melted butter-port wine mixture plus 1 tablespoon bromowing sauce or gravy aid. Cover with wax paper. Microwave on medium or bake setting. Allow 7 minutes per pound. After half the time, turn turkey breast-side up.

Brush again with butter-port mixture. Recover and continue to microwave until meat thermometer inserted in thickest part of breast registers 165°F. Let stand 20 minutes before carving. Flame turkey with brandy; prepare sauce as directed above.

SAN FRANCISCO RICE PILAF
Working time: 3 minutes
Cooking time: 25 minutes

1 medium onion, chopped
6 tablespoons butter or margarine, divided
2 packages (8 ounces) chicken-flavored rice and vermicelli mixture
1 1/2 cups hot chicken broth
1/4 cup dry white wine
1/4 teaspoon saffron (optional)
1/4 pound fresh mushrooms, sliced
1/2 cup freshly grated Parmesan cheese

In heavy 3-quart saucepan, cook onions in 4 tablespoons butter over low heat until onion is tender but not browned. Stir in rice- vermicelli mixture until rice is well-coated with butter. Add hot broth, wine, and saffron. Simmer for 20 minutes or until liquid is absorbed. Meanwhile slowly cook mushrooms in remaining 2 tablespoons butter for 4 to 5 minutes. Add mushrooms to cooked rice mixture and toss gently with Parmesan cheese. Serve at once. Makes 6 servings (304 calories per serving).

MICROWAVE VERSION
Cooking time: 28 minutes
Standing time: 5 minutes

Combine butter and onion in 2-quart glass or other microwave-proof baking dish. Microwave on roast or medium setting for 5 minutes. Stir in remaining ingredients except rice, mushrooms, and cheese; mix well. Cover with glass lid or plastic wrap. Microwave on high setting for 5 minutes or until boiling. Stir in rice, mushrooms, and cheese; re-cover. Microwave on defrost or low setting for 18 minutes or until rice is tender. Let stand, covered, 5 minutes before serving.
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To find out what makes a peach upside-down cake so good—look at it from the inside out. It starts with your regular yellow cake mix. Add in Jell-O® Brand Vanilla Flavor Instant Pudding for a moist, rich flavor. Then top it off with icy canned cling peaches and whipped topping. So bake a peach upside-down pudding cake. It’s a peach of a cake.

**Peach Upside-Down Pudding Cake**

- 1 cup butter or margarine, melted
- 1 cup firmly packed light brown sugar
- 1 can (29 oz.) sliced cling peaches, well drained
- 1 package (2-layer size) yellow cake mix
- 1 package (4-serving size) JELL-O® Brand Vanilla Flavor Instant Pudding and Pie Filling
- 3 eggs
- 1 cup (1/2 pt.) sour cream
- 1/4 cup oil
- 1 teaspoon almond extract (optional)

Combine butter and brown sugar; pour into a 13x9-inch pan. Arrange peaches on sugar mixture.

Combine remaining ingredients in large mixer bowl. Blend; then beat at medium speed for 4 minutes. Spoon carefully into pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly touched. Cool in pan 5 minutes. Invert onto platter; remove pan. Garnish with whipped topping, if desired.

In high altitude areas, lightly grease pan; increase butter to 1/4 cup and brown sugar to 1 cup; use large eggs; add 1/4 cup flour and 1/4 cup water; reduce sour cream to 1/4 cup and oil to 1 tablespoon; beat 2 minutes and bake at 375° for 45 minutes.

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Birds Eye® Combinations.
The first vegetables your husband might even notice.
DEVILED CARROTS WITH WATER CHESTNUTS

Working time: 5 minutes
Standing time: 3 minutes

1 pound young tender carrots
1/2 cup butter or margarine
2 tablespoons light brown sugar
1 tablespoon chopped chives
1 teaspoon dry mustard
1/2 teaspoon salt
1/2 teaspoon cayenne pepper
1 can (4 ounces) water chestnuts,
divided

Wash, peel, and cut carrots into 1-inch
halves. Sauté in butter for 5 minutes over
medium heat. Add remaining ingredients
except water chestnuts. Reduce heat, cover,
and cook over low heat 10 minutes or until
carrots are tender. Toss gently with
water chestnuts.

Makes 6 servings (192 calories each).

MICROWAVE VERSION

Cooking time: 9 minutes
Standing time: 3 minutes

Combine carrots and butter in 1-quart glass
or other microwave-proof baking dish. Cover
with glass lid or plastic wrap. Microwave on
high setting for 5 minutes. Stir and add
remaining ingredients except water chestnuts.
Re-cover and continue cooking on high set­
ing for 3 minutes or until carrots are tender.
Toss gently with water chestnuts. Let stand 3
minutes before serving.

CRANBERRY-ORANGE CHUTNEY

Working time: 15 minutes

1 pound fresh or thawed cranberries,
about 4 cups
2 cups dried apricots
1 small navel orange, quartered with peel
left on
1 1/2 cups sugar
3/4 cup chopped walnuts
3 tablespoons orange liqueur

Wash and remove stems from cranberries.
Remove seeds from oranges. Put cranberries,
apricots, and orange pieces slowly through a
meat chopper or food processor, grinding 1/4 of
the mixture at a time. Transfer to large bowl
as mixture is chopped to desired texture.
Add sugar, nuts, and liqueur, tossing until
fruits are well-coated. Store in airtight
container in refrigerator. Makes 4 cups (85
calories per tablespoon serving).

Editor's note: For a festive touch at Christ­
mas, serve in hollowed-out orange shells.

ALMOND CHOCOLATE Torte

Working time: 15 minutes
Baking time: 35 minutes
Standing time: 40 minutes

1/2 cups whole blanched almonds, divided

1/2 cup raisins
1/2 cup Amaretto di Saronna liqueur
3 1/2 packages (4 ounces each) sweet
cooking chocolate, broken into small
pieces
6 tablespoons water
1 cup butter or margarine, cut into small
pieces
6 eggs, separated
1 1/2 cups sugar
1/2 cup cake flour
1/2 teaspoon salt
1 cup almond paste
1/2 cup raspberry jam, divided

CHOCOLATE ICING

Working time: 5 minutes

1 package (4 ounces) sweet cooking
chocolate, broken into small pieces
1/4 cup confectioners' sugar
1/2 cup butter or margarine

CREA DE MENTHE FRAPPÉ

Working time: 2 minutes

2 ounces green crème de menthe liqueur
1/2 teaspoon superfine sugar
1 cup shaved or finely cracked ice

Combine crème de menthe and sugar in mix­
ing glass or shaker. Stir to dissolve sugar.
Fill 6-ounce stemmed cocktail glass or wineglass
with shaved ice. Pour crème de menthe mix­
ture over ice. Serve at once. Makes 1 cocktail
(207 calories).

CREOLE BRUNCH

continued from page 70

Café du Monde Coffee Stand, 805 Decatur
St., New Orleans, LA 70116. Send check or
money order. Coffee available in 1-pound
 cans, $3.45 (postage and handling addi­tional).

CALAS TOUT CHAUD

(Fried rice balls from
New Orleans' French Quarter)

Working time: 10 minutes
Standing time: 1 hour
Frying time: 30 minutes

1 cup sifted flour
1/4 cup sugar
1/2 teaspoon salt
1 package active dry yeast
1 1/2 cups lukewarm water (105°-115°F)
3 eggs
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 1/2 cups cooked rice, cooled
Vegetable oil for deep frying
Confectioners' sugar or dark corn syrup
garnish

In large bowl, combine flour, sugar, salt, and
yeast. With mixer at low speed, gradually
pour liquid into dry ingredients. Increase
speed to medium; beat 2 minutes, occasion­
ally scraping bowl with rubber scraper. In
another bowl, beat eggs, cinnamon, and nut­
gmeg for 2 minutes. Add rice and stir briskly
until rice grains are evenly coated with egg
mixture. Add coated rice to flour mixture, mix­
ing well but gently. Place dough in greased
large bowl. Cover with towel. Let rise in warm
place, away from draft, until double, about 1
hour. Stir dough down, divide dough into 12
parts and shape into balls. Place balls on wax
paper as you continue to shape. Pour vege­
table oil into mini deep-fryer and heat to
350°F. Deep-fry rice balls, two at a time, turn­
ing once with slotted spoon, until they are
golden brown. Drain on paper towels. Serve
sprinkled with confectioners' sugar or accom­
panied by dark corn syrup. Makes 12 calas
(71 calories per cake).

STAND-BY SEATING

continued from page 23

fold-up, $181, by Barrett Hill, provides a
rustic look. Available through architec­
ts and designers. Another seating solution
for the holiday rush: Chrome chair by
Samsonite (below) is $35, comes cushioned
in vinyl or stain-repellent cloth.—BO NILES/NIÑA WILLIAMS
Questions and Answers

Q: About six months ago, we adopted a mixed-breed puppy from the pound. She's nearly a year old now, and still not house-trained. We've tried every approach we could think of, but none of them has any effect on her. We just don't know what to do now. Do you have any ideas for solving this problem?

A: The first thing you should do is have the dog checked by a veterinarian. If the doctor finds nothing physically wrong with her, then my next suggestion is for you to keep the dog outside as much as possible. There are dogs that cannot be house-trained. And if yours turns out to be one of them, don't worry—you probably didn't cause the problem.

A dog's inability to be house-trained is a neurosis of a sort that develops because of an inadequate puppyhood. The first twelve weeks of a puppy's life are critical in terms of its future mental health. During most of this period, a puppy needs its mother's physical attention and discipline, plenty of play with its littermates or other pups, and affectionate contact with humans. Dogs who haven't had a normal puppyhood may show the effects of it later on by being overly boisterous, hyperactive, or intractable to training—house-training included.

The next time you decide to adopt a puppy, first look in the classified ads of a newspaper for one that's been raised with other dogs in a family environment for a minimum of two months. Three months, actually, is even better.

Q: My daughter has been bringing home a number of small green lizards that she's caught in this area. She'd like to keep one for a pet, but we don't know how to care for it. Can you tell me what to feed the lizard, and if I'd need any special kind of cage for it?

A: The lizards that your daughter has been catching are probably Carolina anoles, a mild-tempered, harmless lizard that does indeed make a good house pet. To house it, use a glass aquarium and make a tightly-fitted screen top. Cover the bottom of the “cage” with two inches of sand, and put in a small potted plant and a few long branches for the lizard to climb and sun on. When the weather is pleasant, bring the cage outdoors for a while so the lizard can bask in the sun and replenish his store of vitamin D. To clean the cage, simply rake the surface of the sand with a fork and lift out the debris.

You'll have to give the anole some water every day. Do this by sprinkling the leaves of the plant each morning. This is the only way these lizards will drink—never set out a small dish of water instead. Feeding, though, is a bigger problem. The typical diet of an anole is spiders and flies, and naturally, the lizard would much prefer its usual fare. If your daughter can catch spiders and insects, that's great. If not, anoles will eat mealworms that you should be able to buy in most pet stores.

And my best to you and your daughter. It's unusual to hear about a girl who loves lizards, and a mother who doesn't mind having them for pets.

Q: Every time I'm at my friend's house, I ask her to please put the cat in another room. I think I must be allergic to cats because my skin starts to itch when I'm around them. My friend says no: If I were really allergic to cats, I'd be sneezing instead. Who's right?

A: You're the right one. People can be allergic, in many different ways, to animal "dander"—a dusty substance made up of particles of hair and dried skin—or to the fur itself. Some people sneeze, or their eyes become irritated. Others get not only itchy skin as you do, but also red, swollen welts anywhere the cat's fur has touched them. Perhaps the best solution is for your friend to visit you at your home instead.

A: I have an Irish setter bitch and would love to breed her. My only concern is that the last time she was in heat, she managed to get out of the house, and, of course, ended up with a litter of mutts. I want to breed her to another Irish setter, but I'm told that she won't breed true anymore. I hate to think that her chances for whelping a fine litter have been ruined. Any advice?

A: Yes, she will breed true. A dog's sperm only affects the litter he's fertilizing, and that's all. He can't possibly affect the outcome of other litters in the future. Go ahead and breed your dog. The only thing that will influence the quality of the puppies is the excellence of the sire.

Q: Lately, when I clean my parrot's cage in the morning, he starts to jerk his body, then vomit. Otherwise, he seems to be in good health. Have I been doing something wrong?

A: Apparently, you are doing something right. When a parrot likes somebody (or another bird), it "babies" the object of its affections by regurgitating food, much as a mother bird would do to feed her young. Parrots who are attached to one another may spend hours each day grooming and feeding each other. A parrot who is attached to a human will "groom" the person by gently pulling hair through its beak, and nibbling on fingernails. The parrot will try to feed its favorite human, too, at any opening—including ears.

By the way, you might discover that your bird is "falling in love" with you—as parrots are apt to do. When this happens, he might begin to behave oddly. One story I heard about a smitten bird goes this way: A man I know of bought a spectacular and very costly macaw named Cecil for his wife last Christmas, and sure enough, Cecil fell in love with her. Now Cecil is jealous of the husband and attacks him on sight.

We invite readers to send their questions about pets to: Pet Show, American Home, 641 Lexington Ave., New York, NY 10022. Sorry, we can't promise personal replies.

Sara Stein is the American Home pet columnist and author of Great Pets (Workman Publishing Co.).
HOME FOR THE HOLIDAYS! (cover and page 35)

**FABRIC-COVERED FRONT DOOR**

NOTE: The materials listed are for a door 6'2" high x 34" wide. To determine the yardages needed for your door, measure the height and width exactly. Add 6" plus twice the thickness of door to each measurement. If the final yardage measurement of door is greater than the width of the fabric selected, you must buy enough yards to equal twice the final length of the door. Cut the yardage in half and seam fabric together lengthwise, carefully matching fabric design.

**MATERIALS:** Fabric for door: 2½ yds. of 45"-wide polyester and cotton tartan broadcloth from White Rose Fabric by A.E. Nathan Co., Inc.* Fabric for wreath (shown on cover): 13/4 yds. of 45"-wide polyester and cotton tartan broadcloth by Dan River Home Sewing Fabrics.* Vogue Pattern #1541 for wreath. * Ribbon for wreath: 1½ yds. of 1" green and 3 yds. of 11/2" red polyester grosgrain ribbon from C.M. Offray and Son, Inc.* Ribbon for wrapping door and gift tag (shown on page 35): ½ yds. of 3"-wide 100% acetate fused-edge satin by C.M. Offray and Son, Inc.* 1½"-wide masking tape. 1 sheet of 14" x 22" white Bristol board. ¼ yd. shiny red Con-Tact self-adhesive vinyl by Comark Plastics.* Broad-tip felt pen. T-pins.

* For more information see Shopping Guide, page 25.

**TO MAKE:** To wrap door, center fabric on door. Pull at least 2" around to inside along top. Tape to door all across top. Fold fabric neatly at each top corner and tape on inside. Working down both sides simultaneously, tape sides, cutting out around doorknob. Tape bottom, folding bottom corners neatly. (If you wish to cover tape on inside of door, apply ribbon over tape with double-face masking tape.)

For ribbon on door, cut a strip of 3"-wide satin ribbon the length of the door plus extra to reach inside. Tape at the ends. Do the same for the crosswise ribbon. Tie a large bow from the remaining ribbon and apply with T-pins. Make the tartan wreath on the front door according to the directions in Vogue Pattern #1541.

For door gift tag, cut out a rectangle 11¾" x 19" from the Bristol board. Cut off the corners. Cut 4 strips of red Con-Tact vinyl ¼" wide. Apply vinyl strips parallel to edges of sign. First lightly write holiday greeting in pencil. Trace over pencil lettering with felt-tip pen.

**CHRISTMAS COUNTDOWN**

(Lacy-look placemats (page 36)

**FINISHED SIZE:** 12" x 17¼"  
**MATERIALS:** 1 sheet of 8½" x 11" plain paper. Ruler. Pencil. Sharp knife with a point. Glue or rubber cement.  
* For more information see Shopping Guide, page 25.

**TO MAKE:** To enlarge pattern shape, draw lines 1" apart vertically and horizontally on plain paper. Then copy pattern shape, one square at a time (Fig. 1). Cut out graph-paper pattern to use as a stencil. Cut a piece of lacquer paper 18" x 13". Fold in half lengthwise, then in half crosswise. Align stencil along appropriate folded edges. Trace around all edges and cut-outs of stencil. Hold all four layers of lacquer paper together, cut out design. Carefully open lacy placemat and flatten out fold lines with finger or warm iron on wrong side of paper.

**PAPER CANDY BASKETS**

**PINISHED SIZE:** 4¾" x 4"  
**MATERIALS:** Red and green shiny lacquer paper by East House.* 1 sheet of 8½" x 11" plain paper. Ruler. Pencil. Sharp knife with a point. Glue or rubber cement.  
* For more information see Shopping Guide, page 25.

**TO MAKE:** Enlarge Fig. 2 (page 80) on plain paper, following dimensions shown. Use paper pattern as a stencil to trace around on wrong side of lacquer paper. Cut out basket and handle. On wrong side, score along fold lines with point of a sharp knife, following the edge of a ruler. (Scoring facilitates folding accurately.) Fold so that sections A overlap sections B on outside of basket. Glue over-lapped sections. Glue handle on inside of basket. Fill baskets with peppermint gumdrops (recipe follows) and M&M candies.

Cook both mixtures, stirring alternately until foam has thinned from fruit pectin mixture and sugar mixture is boiling rapidly, about 5 minutes. Pour fruit pectin mixture in a slow steady stream into boiling sugar mixture, stirring constantly. Boil and stir 1 minute longer. Remove from heat. Stir in flavoring and food coloring. Pour immediately into buttered 9-inch square baking pan. Let stand at room temperature until cool and firm, about 3 hours. Invert pan onto wax paper, which has been sprinkled with additional sugar. Cut candies into tiny circles or leaf shapes using broad end of cake decorating tube or cookie cutter dipped in warm water. Roll in sugar. Allow candy to stand a while. Roll in sugar again to prevent stickiness. Let stand overnight, uncovered, at room temperature before packaging. Makes 1 pound candy (1,826 calories per pound).

**PEPPERMINT GUMDROPS**

**RECIPE**  
(continued on page 80)
"Why should our birth control method control us?"

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Emko Foam Contraceptives require half the equipment of a diaphragm with cream or jelly. Since there's nothing to fit or remove afterward, Emko Foam Contraceptives also require less time to use.

Emko Foam Contraceptives need not be interruptive or interfere with natural sensations—the foam is a pleasingly delicate substance that may be applied up to one hour beforehand.

"Because we care about the future, as well as the present."

Emko Foam Contraceptives can help you face the future without fear of Pill risks or diaphragm hassle. To meet the needs of the present, Emko Foam Contraceptives are available in three convenient forms of application. Each delivers one of the most powerful spermiocides available with or without a doctor's prescription.

**EMKO® Contraceptive Foam**

The most popular and economical form of Emko foam contraception. A self-weighting cup signals when a new supply is needed.

**PRE-FIL® Contraceptive Foam**

Its uniquely convenient applicator may be filled well in advance of use, thus eliminating the interruption required by other foam contraceptives.

**BECAUSE CONTRACEPTOR®**

Today's ultimate in contraceptive foam convenience. Six applications are supplied in a single, disposable tampon-sized unit.

For additional information, write for the free Emko booklet, *A Well-Balanced Approach to Birth Control*, or ask your doctor.

**EMKO FOAM CONTRACEPTIVES**

Birth Control You Control

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Available without prescription at drug counters everywhere.
HOLIDAY CRAFT INSTRUCTIONS
continued from page 78

GIFT POUCHES AND FABRIC LID COVERS (pages 36-37)
MATERIALS: The quantities given below are for three large bags, three small bags

dotted lines from design to plate. Cut along dotted lines using scissors or X-acto knife. 
Slowly criss-cross wings until A is inserted into B. Head and arm shape will automatically 
bind forward. Insert candle into candleholder. Fit angel shape over candle. Do not let candle burn down close to paper angel.

ENGLISH-STYLE HOT MUSTARD
(page 37)
Working time: 5 minutes

GERMAN-STYLE MUSTARD
(page 37)
Working time: 5 minutes

Fig. 2

Fig. 3

Fig. 3

ENGLISH-STYLE HOT MUSTARD
(page 37)
Working time: 5 minutes

1 cup dry mustard
1/4 cup dry white wine
1/4 cup vinegar
1/4 cup salad oil
4 teaspoons sugar
1 tablespoon water
1/2 teaspoon salt
In a small bowl, combine all ingredients, mixing well, or combine all ingredients in blender 
and whisk until thickened. Spoon into recycled glass jar with tight-fitting lid or other airtight container. Makes 1 cup (24 calories per teaspoon).

ANGEL PAPER-PLATE CANDLEHOLDERS (page 36)
FINISHED SIZE: 5" diameter x 5 1/4" tall 
MATERIALS: 9" white paper dinner plates 
by Hallmark Cards, Inc.* Pointed scissors or X-acto knife. Plain paper. Yellow dressmaker's tracing paper. 10" candles by Hallmark Cards, Inc.* Candleholders. 
* For more information see Shopping Guide, page 25.

TO MAKE: Enlarge pattern shape (Fig. 3) on plain paper. Using yellow dressmaker's tracing paper between back of paper plate and enlarged design, transfer ONLY 

(continued on page 86)
Deliver Us from the Professional Sufferer

From burned toast, spilled sugar, and people who use misery as an aphrodisiac, good Lord deliver us!

Before I’m written off as a heartless wretch, I must say that I feel sharing a problem with a friend is a privilege which can often lead to answers one person alone cannot find. In all likelihood, confiding in friends has saved a goldmine in psychiatric fees alone, and at least initiated solutions to seemingly unsolvable issues.

There are, however, people who insist on living in the limbo of depression. At one time or another in our lives, we’ve all known a “professional sufferer.” Such people have two things in common. One: They never, never suffer in silence! Two: They treasure your pity, but not your advice; following advice might lead to solving their problems, which is the last thing in the world they want!

As a vampire goes for blood, so the professional sufferer goes for sympathy, leaving a trail of emotionally drained listeners in his or her wake. As the victim tries in vain to find a comforting response to marital horrors, financial agonies, or medical frailties, the sufferer is out and about, recruiting new condolers or dredging up even more hopelessness.

Of course, it is wise to avoid such a person. But if a sufferer has latched onto you already, there is still a way to free yourself. Your complaining friend will drop you like a hot brick if you simply light fire with fire: Make up a list of your own heartbreaking accounts. The professional sufferer will fade out of your life like a puff of steam... After all, he has problems of his own!

Carolyn H. Novak
Brandon, SD

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 typed written words and send to: In My Opinion, American Home, 641 Lexington Avenue, New York, NY 10022.

“Delivering Us from the Professional Sufferer” Effie Griffith

“I always loved decorating. Now it’s my business” Effie Griffith

“I’m successful — and it’s fun!”

Effie Griffith was always good with color and had a natural ability to decorate. “I was a little frightened about starting my own business at age 40, but my husband and children were very supportive, so I answered a Decorating Den ad and was impressed with what I heard. I went to the training session in Indianapolis and before I knew it, I was driving my own ColorVan home. I remember the sign that said ‘Louisville 108 mi’ and I thought to myself, ‘this is a new beginning!’” Now Effie is a decorator in Shelbyville, Kentucky. “Decorating Den has been a great thing for me. The very first week, I decorated rooms for six new clients. And my van! That’s my office and my advertising! I’m very happy now that I’m making money doing what I like to do.”

I want to make money doing what I like. Please send more information on the Decorating Den Franchise Program.

Name: __________________________ City: __________________________
State: _______ Zip: _______ Phone: __________________________

Send to Decorating Den
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And, new Ken-L Ration Puppy Burger has all the vitamins and proteins active puppies need. With special chunks containing real milk proteins and whole egg—the same wholesome ingredients you may be adding yourself.

So, give your puppy new Ken-L Ration Puppy Burger. The nutrition he needs. The meaty taste he prefers.
INCREDIBLE PLAN FOR AUTOMATIC WEIGHT-LOSS!

NOW! Lifetime Freedom From Fat

WITH DOCTOR'S AMAZING "COFFEE-OFF" PROGRAM FOR CUP-TO-CUP WEIGHT-LOSS!

Think of it! You actually sip your appetite to sleep for hours at a time — sip yourself slimmer and cutiful — take your morning cup of coffee! This is the new "Coffee Off" way to a brand new body!

So effective that you lose up to 6 pounds every single weekend... lose up to 12 pounds of both fluid and fat in just 14 days... lose as much as 20 — 30 — 40 POUNDS or even MORE...

AND never gain it back for the rest of your life, as medical science shows you how to turn ordinary coffee or tea into the most "DYNA-MITE" FAT-MELTING aid you've ever seen in your life.

LIKE TURNING UP AN INNER FURNACE THAT SHRINKS YOUR BODY'S FAT CELLS — STARTING THE VERY FIRST DAY!

Just 60 seconds from now you are going to discover how to take your morning cup of coffee... drop it in what appears to be an ordinary sugar-cube... and launch yourself on the most incredible FAT-REBURNING SYSTEM you've ever heard of... a journey to 'lifetimne slimness' so fantastic, that just a few short weeks after using this doctor's amazing "Coffee-off" weight-loss program you'll suddenly find yourself 5 — 10 — 15 pounds lighter... your waistline 1 — 2 — 3 inches tighter! Because for the first time in your life you are going to win INSTANT CONTROL over your appetite... become its master instead of its slave... actually SWITCH OFF that maddening urge for food for hours at a time... and watch your waistline shrink itself down by as much as a full size in just a single week!

48 HOURS — up to 2 POUNDS GONE!

AND THAT'S JUST THE BEGINNING!

Just think of it! Ordinary coffee or tea suddenly transformed into a fantastic body-slimming aid that not only helps you meet away as much as 12 pounds the first 7 weeks — but even more amazing, helps you:

LOSE up to 4 to 6 inches off your waistline
LOSE up to 2 to 4 inches off your hips
LOSE up to 3 inches off your neck
LOSE up to 4 inches off your buttocks
LOSE up to 4 inches off your stomach

With a moment of torturous diet — without a moment of brutal, punishing exercise — without battling your willpower fighting off gnawing hunger!

LIKE 4 HOURS OF WILLPOWER IN ONE TINY CUBE!

The secret is a medically-proven slim-cube formula — "Liquid Willpower-in-a-Cube"... gives you an INSTANT 4 HOURS OF WILLPOWER VICTORY OVER FAT.

Most significant of all, as long as you follow this medically proven "Coffee-Off" lifetime slimness program, you actually become totally free from fat buildup for the rest of your life — even if you've been hopelessly overweight for all your adult life.

NOW A LIFETIME OF SLIMNESS WITHOUT A MOMENT OF GNAWING HUNGER!

How can medical science make this dream come true? It's simple. Because one of America's leading weight-loss specialists has finally found this secret to take ordinary coffee or tea... and convert it into a wondrous new kind of fat-fighting aid that SHUTS OFF EVEN A RUNAWAY APPETITE ON COMMAND!

Yes, more than ever before you can take ordinary coffee or tea and actually force hunger to STOP on the spot and never again be tempted to fill up on any food you might normally eat. Just as if you suddenly went to sleep. You simply have no desire to eat for hours... and hours... and hours. You simply have no desire to eat — with the doctor insists on — in order to prevent TOO MUCH WEIGHT-LOSS, TOO FAST.

Just 3 CUPS A DAY HELPS MELT FAT AWAY as you sip yourself thin cupful to cupful with Doctor's LIFETIME SLIMNESS program for AUTOMATIC WEIGHT-LOSS!

Now, just imagine what this great new development means, if all your life you've had to battle your appetite and struggle with your willpower!

Doctor's "LIFETIME SLIMNESS" DEVELOPMENT

Ends Terrifying Diet

It means that instead of battling those mealtimes pangs of hunger, fighting that maddening urge for food... you simply reach for a "FULL STOP" slim-cube instead of fattening food... and "sip your appetite to sleep" with this doctor's amazing 3-cubes-a-day "Coffee-Off" way to automatic weight-loss. Because just like water turns off thirst, incredible "FULL STOP" slim-cubes switch off hunger AUTOMATICALLY all day long! Down goes your appetite... down go the calories... and down goes your weight... with a rush!

LIFETIME CONTROL OF YOUR APPETITE FINALLY YOURS — MEANING YOU ARE NOW JUST DAYS AWAY FROM YOUR FIRST STEP TO LIFETIME SLIMNESS!

So if you want to SIP YOURSELF SLIM with this doctor's amazing coffee development... if you want to melt away pounds and inches STARTING THE VERY FIRST DAY... if you want to try this amazing medically-proven concept that combines both a doctor's scientific development and his full-satisfaction testing program that makes lifetime immunity to fat not a hope but a reality... then take advantage of this one-time offer described below! Yes, act now on guarantees of full satisfaction, money refunded in full (except postage & handling). Simply return within 10 days.

Remember this is the last ad for a reducing product you will ever need to read in your life. If you drink coffee... if you drink tea... you simply have no desire to eat — with the doctor insists on — in order to prevent too much weight-loss, too fast.

VITAL NOTICE:

Before starting this program, talk to your physician to be sure you are in normal health and your only problem is obesity. Individuals with high blood pressure, heart disease, diabetes, or thyroid disease should only as directed by a physician. As a matter of fact, we urge you to show this entire physician and see if he doesn't agree that this Lifetime Road To Slimness including the few minutes of nightly toneup the doctor highly recommends is by far one of the most medically sound, fully sensible approaches to the problem of obesity.

"Also, will dislike coffee or tea may use "FULL STOP" slim-cubes in clear bouillon for the same lifetime slimness results.
An effective sleeping aid that will help you unwind so you can

Get to sleep tonight

"Sometimes, when I used to have trouble falling asleep, I'd take Sominex. Now I take Compoz," says E.F. of New Jersey

Some people take one kind of sleeping aid. Others prefer Compoz for occasional sleepless nights. It's an effective sleeping aid, containing anti-tension ingredients alone.

Take only as directed. Compoz helps you unwind because nervous tension has you wound up so you can't get to sleep. Compoz actually works to help you unwind at bedtime, so you can have the kind of night that will give you the best kind of day.

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Delicieux gourmet dinners in lovely surroundings with excellent service and fine wines are available on a regular basis at a cost of $3-5 per person. No fooling. All over the country, food lovers are taking the concept of the covered-dish supper one step further, and joining together to produce special meals on an ongoing schedule.

If you'd like to start a gourmet group, think about the people you know who might be interested in an experiment in dining and sharing time. Here are some questions to ask yourself: Would candid dates wear well in this kind of a cooperative venture? People who are good at restaurant testing may not work smoothly in such a situation. Do you want couples, singles, or both? How many do you want in the group? Most people have a dining area that comfortably seats six to twelve, and table service for up to twelve.

Once the participants are recruited, it's time for a planning meeting. Not all details must be decided initially, but a few are crucial to avoid unpleasant surprises later.

Set dates for five or six meetings in advance to suit your own requirements. For example, a group with five couples might schedule dinners for September, October, November, January, March, and May, giving each a chance to host before summer.

Consider the expense. Some people assume that the cost even out in the long run, and they simply take turns preparing meals. However, an agreement to divide expenses equally at each dinner minimizes innumerable potential problems.

Who decides the menu? It's easiest if each participant takes a turn planning a complete meal. The person who is the host of the evening is the most likely candidate because he/she understands the temperament of the kitchen in question. The meal planner can let each cook choose a course or there can be a set rotation of courses. Of five couples or five singles, one can have hors d'oeuvres; another, soup and salad; a third, vegetable and bread; another, the dessert; while the host supplies the entrée and beverages.

Gourmet dining groups provide all the advantages of splendid dining adapted to a home situation.

by Carol Rufener
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THE AMERICAN HOME MAILER

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You'll be delighted with these tiers of 50% cotton and 50% polyester. The rich, 2" ruffles are edged with one inch of fluffy lace. 78" wide per pair. Lengths: 20", 25", 30", or 36", $7.50 a pair. 45", 54", or 63", $11 a pair. 72", 81", or 90", $14 a pair. 12" x 72" valance, $3.75 each. Add $2 p&h.

Catalog, Country Curtains, Dept. AH 12, Stockbridge, MA 01262.

Big scene! Bigger than life party posters are made from your favorite photos. You'll receive a 2' x 3' photo—great for the guest of honor, yourself, etc. Reproduced from any black and white, color or Polaroid photo you send. $3.50 plus 50c p&h. Wallet Photos, Dept. 1002, Box 1758, Clifton, N.J. 07015.

She'll love it!

Woman's Cavalier II pant boot is genuine soft glove leather with smooth no-seam vamp and adjustable buckle strap. 2" covered heel and platform sole. Brown, black, camel, bone. Full & half sizes 6-10 AAA, AA and 5-10 A,B,C widths. $24 plus 70c postage. Vicki Wayne-ADB, 600 S. Country Club, Tucson, AZ 85716.

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90 AMERICAN HOME, DECEMBER 1977
King bed converter

Ice wool scarf
Looking like a myriad of tiny snowflakes, the delicate lace pattern in this lovely scarf is intricately woven of soft, soft mohair. Imported from England. Use as a stole, too! Great Christmas gift. 18"x56". In white, black, beige, pink or copen blue. $5.50 each; 2 for $10.50. Add 75c p&h. Ferry House, Dept. H-12, Briarcliff Manor, NY 10510.

Folding blanket support
Your feet will sigh "thank you" for lifting off the weight of sheet and blankets with this super support to give foot comfort as "all of you" sleep relaxed. Fits all beds. Also holds extra covers until needed. Plastic-coated steel arms fold flat when bed is made. $8.98. Better Sleep, AH 12, New Providence, NJ 07974.

It's clear to see
Studio-quality wallet photos in color or black and white make ideal gifts! Nice to tuck into holiday cards—yet are inexpensive. 21/4 x 31/4". Color: 20 for $1.98; 32 for $2.98. Send color negative, photo or slide. Black and white: 36 for $1.76 for $2. Send photo or negative. Add 40c p&h. each order. Philips Foto Co., Dept. 12A, Elmsford, NY 10523.

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Delivery in 10 days — we pay postage
Send check or money order to Hawaiian Calendars, Dept. AH, Box 10431, Honolulu, Hawaii 96816

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Mason & Sullivan Handcrafted Clocks.
The finest woods and imported movements distinguish Mason & Sullivan's 39 different styles of floor, wall, and mantel clocks—all replicas of classic antiques—also available in ready-to-build kits. Send $1 for catalog and plans to build grandfather clock shown, or 50c for catalog alone to: MASON & SULLIVAN CO. Dept. ANDM, 39 Blossom Ave. Osterville, Mass. 02655.

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Curious, odd-looking, strange species of plants that thrive anywhere with little care. Flowers of exquisite beauty and fragrance. Send only 1¥ in coin for 60c Pkt. or 2 Pkts. for 25c and Seed and Nursery Catalog. R. H. SHUMWAY SEEDSMA Derp. 309 ROCKFORD, ILLINOIS 61101

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I win more often! Jackpot, Straight Bingo, all the popular games. Revealing NEW booklet will show you how to pick Bingo cards that WIN. Only $2.00 I KENNEDY PRESS, P.O. Box 372, Dept. 803 Absecon, New Jersey 08201
COOKIES CHECK OUT

Play to win, and eat all the checkers as the victor. Here's how to play. ... Make a 20-inch-square checkerboard with Con-Tact vinyl, and use Nabisco chocolate and vanilla cookies as the playing pieces. Want to make your own cookies? Well; no problem—we've got the perfect recipe, as well as all the checkerboard how-tos, right here for you. It's an easy project that's fun to make and great to give to friends of all ages. If you're really running out of time on Christmas Eve, you can use buttons for the checker pieces. Young miss's dress by Ann Webster for When I Grow Up; Dad's suspenders from L.L. Bean.

CHOCOLATE AND VANILLA CHECKERS

Working time: 10 minutes
Chilling time: 2 hours or more
Baking time: 40 minutes

1 cup butter or margarine
7/3 cup sugar
1 teaspoon vanilla extract
2 cups sifted all-purpose flour
3 tablespoons cocoa

In large mixing bowl, cream butter until smooth. Gradually add sugar and vanilla, mixing until light and fluffy. Add flour to form dough, beating well. Divide in half. Blend cocoa into one half of dough. Chill dough for easier handling. Sprinkle a sheet of waxed paper lightly with flour. Shake off excess. Shape dough into rolls 1 1/2 inches in diameter. Chill at least 2 hours. Cut into 1/8-inch slices. Place on lightly greased cookie sheets. Preheat oven, 400°F. Bake for 5 to 8 minutes, until edges are delicately browned. Cool on wire rack. Makes 60 cookies (50 calories each).

TO MAKE THE CHECKERBOARD

Size: Finished size is 20" square.

Materials:
• 20" x 20" piece of foam-core board
• 18"-wide Con-Tact self-adhesive vinyl by Comark Plastics: 1/2 yd. matte black, 5/8 yd. matte red, 1/4 yd. shiny white
• 8 Oreo chocolate and 8 vanilla creme sandwich cookies by Nabisco

Procedure:
Center an 18"-square piece of black Con-Tact vinyl on the top side of the foam-core board. Apply. Cut four strips of red Con-Tact vinyl 20" long by 3" wide. Apply to edges of black Con-Tact, forming a 1" border. Miter red Con-Tact at corners, folding extra width to back of board. Cut 16 2 1/4" x 2 1/4" squares of white Con-Tact vinyl. Beginning at one corner, lightly mark off 2 1/4" squares over entire black surface. Apply white squares to alternate boxes, forming playing surface. There should be 4 white and 4 black squares in every row.
HOLIDAY CRAFT INSTRUCTIONS  
continued from page 86

3½" at fullest point of each scallop and mark with pencil. Connect these markings to form a smooth U-shaped line. This becomes the cutting edge for the over-apron. Trace off the U-shaped pattern piece onto a plain piece of paper so as not to destroy your original pattern. Cut out one U-shaped piece in printed fabric. To hem, fold under raw edge ¼", then red felt layer. Sew around "window" ¼" from edge. Sew along center stitching line. Trace appropriate initials from a magazine or book headline, stencil letters from variety store, or draw freehand onto a piece of paper. Cut out initials in red felt. Pin initials in center of "window." Stitch around all edges. Turn cover over to work on inside. Align note pad within back portion of inside cover. With a pencil, draw a line on red felt along top edge of pad. Remove pad and cut through INSIDE RED-FELT LAYER ONLY along pencil line. Cut a ¼"-wide strip of red felt about 2" long. Stitch one end of strip to right edge of inside cover halfway between top and bottom. Wrap strip around pen to determine how long the loop should be to hold pen in place. Trim strip to desired length, and stitch loose end in place ¼" away from other end. Slide cardboard back of pad into slit in felt, and slip pen in loop.

THE NIGHT BEFORE CHRISTMAS
(pages 40-43)

QUILTED COMFORTER

SIZE: The finished comforter measures 98¾" wide by 90" long. This is for a queen- or king-size bed. (For either a twin or full bed, make the comforter the same 90" length. Eliminate 3 white and 3 green strips to form a 78¾" width. Reduce the length of the top and bottom borders by 20¼"). All seam allowances are ¼".

MATERIALS: "Little India" pattern sheets for Utica Fine Arts by J.P. Stevens*: 1 twin flat, 1 queen flat, 1 queen fitted, 1 king fitted; 3 bags of polyester batting (each 90" x 108").  
* For more information see Shopping Guide, page 25.

TO MAKE: The comforter top is made up of strips of green-ground and white-ground sheets sewn in an alternating pattern. The entire piece is surrounded by a 7½"-wide green-ground border mitered at the corners. The back is a green-ground border with a white-ground panel in the center.

Cut strips for top of comforter 4½" x 77": 12 strips of white- (continued on page 94)
Own this GENUINE GOLD PIECE at an unbelievably low price!

1977 Gold Christmas Medallion

Now you can own a genuine 10 karat gold Christmas medallion...at an unbelievably low price!! Commemorates world peace in five languages. This rare gold piece is truly a collectors' item: Only 40,000 minted in the entire world before the dies are destroyed!

Therefore, we must limit orders to 3 per person. The 1977 Gold Christmas Medallion is struck in a mirror-like finish. Also available mounted in a gold-colored pendant with 24-inch chain (shown below). This unique gold piece can be yours in a beautiful presentation case or fashionable pendant necklace designed for men and women. Think of it...the perfect gift for family and friends! Truly a cherished keepsake for many years. Quantity is limited! Order yours now!!!

- 10K Gold...not "gold filled" or "gold plated."
- Limited edition -- only 40,000 minted.
- Available with optional pendant and 24-inch chain.
- Includes serial numbered certificate of authenticity.
- 30-day Money Back Guarantee.

ONLY $19.95

Genuine Gold Medallion

Limit: 3 per person
or $24.95 mounted in pendant

Note: Due to fluctuation in price of gold, we reserve the right to withdraw this offer at any time.

AMERICAN COIN COMPANY, INC. • 12164 Ventura Blvd. • Studio City, CA 91604 • (213) 980-8845

American Coin Company, Inc.
12164 Ventura Blvd. • Studio City, Calif. 91604 Dept. 16

Enclosed please find $______ in payment for:

- gold pieces @ $19.95, plus $1.00 ea. postage and handling (Limit: 3 per person). (CAT. = 101)
- gold pieces mounted in pendant with 24-inch chain @ $24.95, plus $1.00 ea. postage and handling (Limit: 3 per person). (CAT. = 102)

Or charge this order on any of the following credit cards:
- Visa (BankAmericard)
- Mastercharge
- American Express
- Diners
- Carte Blanche

Account No.
Expiration Date

California residents must add 6% sales tax.

HOLIDAY CRAFT INSTRUCTIONS continued from page 93

ground from 1 twin flat sheet and 13 strips of green-ground from 1 queen fitted sheet (open fitted corners and iron flat before cutting). To cut the green-ground borders for the front and back, open the fitted corners of a king fitted sheet and cut 4 strips 9½" long and 8" wide (these are the side borders); cut 4 strips 99½" long and 8½" wide (these are the top and bottom borders and will have to be pieced to achieve the 99½" length). Cut a white-ground piece 77½" wide x 85½" long for the back panel from the queen flat sheet. To form diagonal ends needed to miter borders, lay one border piece horizontally on working surface. On long edge nearest you, measure in 8" from either end. Draw line from 8" markings to corners of long edge away from you. This will form a small triangle at either end. Cut off triangles. Repeat on other border pieces.

Sew green-ground and white-ground strips for top together, beginning and ending with green-ground strips. Sew the 7½" edges of the two side borders to the outer green-ground strips. Sew the 8½" edges of the top and bottom borders across either remaining edge, sewing mitered corners at same time. Sew four other borders to back panel in the same manner. Pin front to back of comforter, right sides together. Sew around three sides. Turn right side out. Cut three layers of polyester batting 96½" x 90". Insert three layers into comforter cover. Slipstitch remaining side closed. Hand-quilt around inner edges of border from the front through to the back with small running stitches. Hand-quilt between strips of comforter top.

PILLOWS, SHAMS, GIFT-WRAP

to order free instructions for large and small border-printed pillow shams, floor pillows, throw pillows, and gift wrappings, see Shopping Guide, page 25.

HANDLE WITH CARE continued from page 32

to help protect and strengthen nails. Available in 24 fashion colors.

FANCY FOOTWORK

Redken's "Amino Pon Bubble Bath Body Conditioner" (one capful) and one gallon of warm water soaks away foot fatigue, conditions skin, and helps pedicure last longer.

"Buf-Ped Nonmedicated Cleansing Sponge" by Riker Laboratories helps keep feet healthy by removing rough dry skin. Use while bathing. Sponge rinses clean every time.

HAND AND FOOT CARE MACHINES

"The Nail Works" makes manicures and pedicures a snap with this battery-powered unit that has special snap-on attachments for shaping fingernails, filing toenails, and smoothing calluses.

"The Foot Fixer" helps massage and soothe tired, aching feet with a unique system that allows massage with or without heat; it also has a thermostatically controlled heater that maintains water temperature from warm-to-hot. Both by Clairol.
One problem with cornbread is that it can fall apart...even with the sharpest knife, leaving a lot of messy crumbs. But with McCall's JON' E BAKE CORNBREAD SKILLET you'll have delicious cornbread that doesn't crumble!

Hot from the oven, these neat serving-size wedges make a succulent treat...with butter or honey for breakfast, cheese for lunch, and as a tasty base for creamed chicken, chipped beef or ham for dinner.

Made of heavy cast aluminum with an ovenproof handle, it's specially designed for perfect cornbread. Featured in McCall's "Flourishes with Food," the JON' E BAKE CORNBREAD SKILLET is also great for individual meat loaves, biscuits or shortcakes. And the JON' E BAKE CORNBREAD SKILLET comes with six great cornbread recipes!

Order yours today, at McCall's special low price!

It's a great gift, too!

McCall's Jon' E Bake
P.O. Box 16246, Minneapolis, Minn. 55416

Please send a Jon' E Bake Cornbread Pan @ $6.95 plus 50¢ postage and handling. SAVE! Order two or more and McCall's pays all the postage! Enclosed is a check or money order payable to McCall's for $_____ for Pan(s).

Or charge credit card:

BankAmericard □ Master Charge □ American Express

Credit Card No.__________________________ Expiration Date__________________________

Name__________________________ Address__________________________

City__________________________ State__________________________ Zip__________________________

Of course, money back if not delighted with Jon' E Bake.

California, Pennsylvania and N.Y. residents please add sales tax.
THE HOLLAND HOUSE PROHIBITION LAW: A DULL DRINK IS A CRIME.

Is the most stirring thing about your drink the swizzle stick? Does your cup runneth over with the run-of-the-mill highball or scotch on the rocks?

Well, Holland House thinks drinks are one of America's greatest forms of home entertainment. And like any good entertainment, should be scintillating, exciting and downright fun.

You'll jump at the minty, frothy taste of our Grasshopper. Or wait until you experience the tropical bombshell we've concocted called a Mai Tai. And the commonplace drink poles in comparison to the taste and looks of our Strawberry Margarita.

What's more, Holland House offers a choice of 40 exciting mixes, liquid and dry. You simply add as much or as little of your favorite liquor as you want just seconds before sipping. This makes every Holland House drink a cinch to make, mistake-free and as fresh as can be.

So be a really good host. Make a pitcher full of one of our deliciously different drinks for a change.

In other words, invite some exciting drinks to your next party.

HOLLAND HOUSE COCKTAIL MIXES.
It's Inside You . . .

Can You Wake Up That Financial Genius?

"... More Than 100,000 People Have Discovered How To . . ."

THE DIFFERENCE
If hours, efforts, or brains are not what separates the rich from the average guy who is swamped with debts and very little income then what is? I learned the answer to that question from an old fellow in Denver. This fellow worked in a drug store stocking the shelves. Very few people knew that he had $200,000 in the bank, all of which he had earned starting from nothing.

Within a year after meeting him, I was told and shown the same thing by a young man who had recently earned over a million dollars. By this time, I began to realize that what I was being shown was truly a remarkable and workable way to grow rich.

THE BEGINNING
I began to apply the principles and methods I had been shown. The results were amazing. I couldn't believe how easy it was, in fact it seemed too easy.

But then I met an elderly lady (83 years old) who, although not very smart, has made $117,000 using the same formula.

I then figured my beginning wasn't luck. For three and one half years, I worked hard to refine and improve on the formula that I had been shown, so that it would be easy to get quicker results.

As I did this, my assets multiplied very rapidly (180% per year) to the point that I didn't have to work any longer.

MORE LEISURE
I guess I am bragging now, but I did start spending a lot of time in our back yard pool, traveling around the country, and doing a lot of loafing.

Then one day a friend asked me how he could do what I had done.

So I began to outline the formula that I had improved to show him really how simple it was, and how he could do the same thing.

By the next time he approached me, I had written almost a complete volume on the

One of many unsolicited comments on my material:
"... when it came I read it. Then I read it again, and have read it about once a week since it came. No magic. No secrets. A plain, easy-to-understand, 1-2-3 way for anybody with a little patience and common sense to become totally independent within a reasonable length of time. The one book I've been looking for for at least fifteen years . . ."

— Jerry Donaho, Valdez, Arkansas

Millionaire Mark O. Haroldsen, his wife, Lois, and their children at home on their two and one half acre estate:
"I've found," says Haroldsen, "that most people just need a very specific road map to follow . . . they can do what I've done. Millionaires are not smarter, they just know the wealth formula."

Anyone can
You can do exactly what I did, or my close friends have done; in fact, you may well do it better. (I began doing this in my spare time only).

It doesn't matter where you live or the size of your town or city, my formula will show you exactly how to:

- Buy income properties for as little as $100 down.
- Begin without any cash.

where and as often as you would like.

IT'S GUARANTEED
Now if you were a personal friend of mine, I know you would believe me and not need any kind of guarantee, but since you don't know me personally, I will guarantee that you will be completely satisfied and that my formula will work for you if you apply it. I will back up that guarantee by not cashing your check for 30 days, and if you for any reason change your mind, let me know and I will send your uncashed check back.

You may ask, why am I willing to share my formula for wealth? Well, simply because those of you who order my material will be helping to increase my net worth.

You shouldn't care if I profit as long as you profit. I guarantee that you'll be satisfied that my methods will help you or I'll send your money back!

TO ORDER
Simply take any size paper, write the words "Financial Freedom", and send your name and address, along with a check for $10.00 to Mark O. Haroldsen, Inc., Dept. E-980, Tudor Mansion Bldg., 4751 Holladay Blvd., Salt Lake City, Utah 84117.

If you send for my materials now, I will also send you documents that will show you precisely how you can borrow from $20,000 to $200,000 at 2% above the prime rate using just your signature as collateral.

By the way, if you feel a little uneasy about sending me a check or money order for $10.00, simply postdate it by 30 days which will completely eliminate your risk.

M3 © Mark O. Haroldsen, Inc. 1977
Afghan aficionados will delight in making these toasty throws in easy-to-work, classic patterns.

From the “Irish” kit, create one or the other of the two white afghans shown: On chair, a lacy crochet 48” x 68”; or, below it, a handsome fringed fisherman knit 50” x 64”. Crochet “Sunflower” squares (left) in a contemporary blend of earthy neutral tones for an afghan 47” x 63”. All kits are complete with 100% Orion acrylic yarns and instructions.

By Ann B. Bradley

Choose to knit or crochet our "Sampler" afghan (approx. 45” x 63”), its several different patterns repeated in sunny shades of gold, rust and maize. Available as well in all white. Our illustration shows 15 of the total 35 squares.

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Fill out coupon; enclose check or money order. Sorry, no Canadian or foreign orders.

Choose to knit or crochet our "Sampler" afghan (approx. 45” x 63”), its several different patterns repeated in sunny shades of gold, rust and maize. Available as well in all white. Our illustration shows 15 of the total 35 squares.

L.H.J. Sales, Inc.—Afghans, Dept. 792
1419 West Fifth Street, Wilton, Iowa 52778

Sampler Afghan.............................® $19.98 plus $1.50 post & hdg.

Fisherman Pattern ......................@ $12.98 plus $1.50 post & hdg. $——
Sampler Afghan ..............................@ $15.98 plus $1.50 post & hdg. $——
Sunflower Afghan ........................@ $17.98 plus $1.50 post & hdg. $——
Sun Flw ..............................#7773 Earth Tone #7774 Sun Ray (gold, rust, browns) $——

Total enclosed .........................$——

Please add sales tax (N.Y. & Iowa only) $——

Name
Address
City State Zip

#7770 White only, to knit or crochet
#7771 Gold #7772 White
#7773 Earth Tone #7774 Sun Ray (gold, rust, browns)
Have Stronger, Smoother Nails in 60 Minutes!

Longer Nails Starting in Just One Week!

even if right now your nails are too short to even manicure!

Amazing discovery is not a gelatin conditioner, not a false-nail-builder, not an ordinary nail hardener, but an incredible protein formula that actually strengthens your nails by building them up with the same kind of protein found in natural nails! Within one short hour after application, Long 'n' Strong has penetrated the tiny porosities and pits in your nails, filled them in, and bonded itself into their very structure. This reinforcement hardens, toughens, smooths and strengthens to give your nails new beauty right away.

And because your nails are now reinforced against splitting, breaking, this helps maintain natural, beautiful growth, growth no longer interrupted by nail damage — growth you'll actually start to notice in just 5 to 7 days! Yes, if all your life it's just been impossible to have long beautiful nails that are strong, more beautiful than you've ever seen them before. No cracks, no peeling, no chipped or broken nails. And in just 5 to 7 more days, natural growth, new beauty — no longer marred or interrupted by weakness that's easily susceptible to damage.

Best of all, Long 'n' Strong is so easy to use. Simply brush it on. Then, like magic, you'll see even the most embarrassing short and stubby nails actually become stronger, look smoother. In less time than you ever dreamed possible ... in just days ... you can actually measure the dramatic difference. Yes, in less time than you've ever dreamed possible, your nails should actually need cutting, filing, shaping. Perhaps, if your natural nails break easily, for the first time in your entire life you'll have nails long enough for a real beauty parlor manicure!

NOW! ENJOY MOVIE STAR HANDS — END "SHORT NAIL BLUES" FOREVER!

So why continue to be embarrassed by short, stubby nails when NOW it's so easy to have strong, glamorous nails with Wonder-formula Long 'n' Strong. Remember, you must start to have naturally stronger nails in 60 minutes — VISIBLE natural growth in 5 to 7 days — enjoy stronger, more beautiful nails month after glorious month — or it costs you nothing. So order today — if not thrilled and delighted, return within 14 days for money back (except postage and handling). Full 6-months supply only $4.98.

BONUS OFFER TOO

You get the amazing Diamond Deb nail file, impregnated with real diamond dust — $1.25 value — at no additional cost! We want you to have it because you're going to need it to file and shape those beautiful new nails nature is going to give you, with the strengthening help of Long 'n' Strong. Use handy no-risk coupon today!

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

Please mail this code for a 6-month supply of Long 'n' Strong:

NAME

Caroline Rd., Philadelphia, PA 19176

Email: Caroline Rd., Philadelphia, PA 19176

Address .Apt. #.


$047-618 Div. of American Consumer, Inc.
OUR READERS WRITE

LET THE PRO DO IT
I laughed out loud—and so did my wife—while reading Chuck Scarbrough’s “How Not to Do It Yourself” (September). It only took me one half hour of frustration with a spackle tool to know that I’d never be able to do a thing in our 150-year-old manse. My wife Elizabeth sensibly reasoned that a job worth doing is worth having someone do well. That someone certainly wasn’t yours truly. I’m sorry Chuck didn’t speak to Liz first.

Henry J.A. Furth
Seattle, WA

BLESS THEM ALL
I feel compelled to respond to “In My Opinion: God Help the Working Girl” (September). Barbara Stratton and I have everything in common right down to the last telephone call. Little do people realize just how valuable a good secretary is. One should try to imagine how a corporation would run without us!

Surely Barbara recognizes that there are many secretaries today who are not the caliber she and I are and therefore have most likely contributed to the “Oh” reaction received when we reveal our professions. I know we are on the bottom rungs of the corporate ladder of today, but the people on the top could not have climbed without us. My only regret is that we are never considered for anything else or of more use in the corporate structure. It’s no wonder that we become depressed and disgruntled from time to time, knowing that we’re going unrecognized, unrewarded, and unpromoted.

Beth Cherry
Charlotte, NC

Hurrah for Barbara Stratton! Another average working girl and proud of it . . .

Dee Britt
Columbus, OH

There is an alternative for secretaries who find themselves neglected and unrecognized. The Institute for Certifying Secretaries, a department of the National Secretaries Association (International), administers annually a six-part examination for the career-oriented secretary who wants to be identified as both professional and exceptional. The Certified Professional Secretary (CPS) rating offers a significant, measurable, and attainable goal, as well as providing the assurance which comes from having met an accepted professional standard.

If only more secretaries would take a moment to contact their local chapter of NSA concerning this rating, the media and management would soon recognize our essentiality.

Mary Farrar
Houston, TX

If Barbara Stratton takes the examination for a CPS rating, she will never be “just a secretary” again. Many people take this exam, yet only the most knowledgeable pass all parts of it on the first try. In time, Ms. Stratton will rise to the top of her profession. With more training and the desire to widen her horizons, she will seek other challenges. She may even someday find herself in the position of office manager or department head. She will then learn that the emotional feedback and recognition for work accomplishment are not the same for the manager as for the secretary. However, because she was once a secretary, she will have a good knowledge of office psychology and should be able to provide the feedback and emotional "strokes" that workers on the bottom rung of the career ladder desire to maintain a healthy office climate.

Regardless of what type of work women engage in today, chances are very good that in the next ten years many of our jobs will be obsolete. It will benefit all of us to keep current on new skills which may be required in the future if we expect to be gainfully employed then.

Mary M. Babcock, CPS
Homestead, FL

VAST IMPROVEMENT
Thanks for “Home Improvement & Decorating Guide: Fall Warm-Up ’77” (September). The illustrations and Bob Niles’s directions are the most thorough I’ve ever found—and I’ve been looking and asking questions for a long time.

Joan Carruthers
Oberlin, OH

CONSUMER AWARE
Just as we were planning to buy a new refrigerator, we read Ann Scharffenberger’s “Stamp Out Energy Guzzlers” (September), and we were able to make an educated choice. We think this sort of story is a real help to concerned consumers. Please continue such stories in American Home.

Marian and George Nelson
Los Angeles, CA

BOTH SPECIALISTS
In “Future Sight” (September), Jean Carper mentioned that to avoid problems with hard contact lenses one should see an ophthalmologist once a year. She failed to say that one should see an optometrist once a year for the same reason.

Optometrists fit more contact lenses than ophthalmologists and are more trained in the use of contacts overall. I’m not saying that ophthalmologists are not qualified, but that you should give equal mention to both professions.

Dr. M.B. Davis
Mariana, FL

LESS IS MORE
Thanks for Mary Gunderson’s “Coffee Breaks” (September). My grandmother would never believe it, but one for the pot really is unnecessary.

Suzy Winkler
Evanson, IL

WHEN YOU GROW UP
“What Do You Want to Be When Your Kids Grow Up?” Now there’s a provocative title. Empty-nest syndrome is a problem so many of your suburban middle-class readers face. I certainly was glad to read Mary Susan Miller’s article (September). It’s comforting to know I’m not alone and that there are solutions.

Carol Baker Milton
Larchmont, NY

I was happy to see the step-by-step program suggested by Mary Susan Miller. I consider myself fortunate to live in southern California, where opportunities for education and business are virtually unlimited. I’m starting now to prepare myself for the successful rich life to come. Now, when will the kids grow up?

Helen C. Castle
San Bernardino, CA

AH KNOWS ALL
I consider myself somewhat of an authority on magazines since my passion for them began early in life. To me, an issue is successful if 50 percent of the articles say something I want to hear.

Imagine my delight, then, when I picked up your September issue and felt you’d been eavesdropping on my life. I am left-handed, heading toward vegetarianism, work at home, am a devoted conservationist, and spent more years than I can count wondering what was going to be when I grew up.

Barbara Hinrichs
Santa Barbara, CA

Address letters to: Our Readers Write
American Home, 641 Lexington Ave.
New York, NY 10022. Be sure to include your signature and address.
Low tar is important to me. But so is taste.

I won't sacrifice taste for low numbers. With Winston Lights, I don't sacrifice anything. I get low tar, but I also get the taste I like. Only Winston Lights give me both.
Holiday fare to Mexico:
One avocado.

This Christmas, give your family a taste of a different place, si.
Go Mexico. For bold color, excitement, adventure. All in this authentic
fiesta fare. The California Avocado Piñata Salad. Traditionally prepared
with avocado that grows on what was once Mexican soil. The
California Avocado. So mellow, so nut-like, that one taste is always a cause
for celebration in Mexico.

**California Avocado Piñata Salad**

Chop 1 onion,
4 tomatoes, 1 head lettuce. Toss with 1 cup grated cheese, 1/2 cup French or 1000 Island dressing,
hot sauce to taste. Crunch and add one 6 oz. bag of corn or tortilla chips. Slice and add
1 large California Avocado. Brown 1 lb. ground beef, add 1 can (15 oz
drained kidney beans, 1/4 tsp.
salt. Simmer 10 minutes and mix into cold salad. Decorate with
extra chips, avocado and
tomato. Serve six, pronto.