MANON . . . BY ELECTRONICS

Paris in the eighteenth century. Chevalier Des Grieux and the gay young Manon, lovers met by chance. The clink of gold and soft laughter and tragedy at the last. . . . So faithfully does the Musaphonic recreate the color and romance of the opera that you almost see the artists before you! This superb radio-phonograph, a product of General Electric electronic research, is endowed with a tone of surpassing beauty. The Musaphonic is now bringing rich musical rewards to owners, though General Electric production today is for war only. Tomorrow, through wartime advances in electronics, the Musaphonic with FM (Frequency Modulation) will be an instrument even more magnificent.

At the Metropolitan Opera: Jarmila Novotna as Manon, and Charles Kullman as Des Grieux in Massenet's "Manon," Act IV.

The distinguished Sheraton model. Musaphonic prices range from $300. Send for 32-page book, in color, "Electronics - A New Science for a New World." Address Electronics Dept., General Electric, Schenectady, N. Y. Listen to General Electric's WORLD TODAY every night except Sunday over C.B.S., and to the G-E Maida Lamp program, Sunday evening over N.B.C. G-E employees are purchasing over $1,000,000 in War Bonds weekly.

MUSAPHONIC
GENERAL ELECTRIC
LEADER IN RADIO, TELEVISION, AND ELECTRONIC RESEARCH
For the first time in Libbey's 125 years, women are working side by side with men in our glass "shops"—helping turn out such vital war products as the large electronic bulb pictured above.

Skilled Libbey craftsmen are now making glass products vitally needed for war. Hands that yesterday created exquisite Libbey vase or stemware piece today mold many electronic parts of various shapes and sizes. For essential glass articles can only be blown and finished by masters of the glassmaker's art. That is why you have to postpone—for a while—your complete collection of Libbey creations. Libbey stemware is still available in America's leading stores—but in small amounts. Libbey Glass Company, Toledo, Ohio....Makers of Fine American Glassware for 125 Years.
There's a brighter, better way of living to be planned for post-war days. And Seth Thomas is starting now—not just to talk about it, but to do something about it!

We're offering War Bonds totalling $2,500 for winning Clock Case designs in the Seth Thomas “Clock of Tomorrow” Design Competition. And we're inviting your ideas.

You don't have to be an expert artist or draftsman to enter this contest or to win a prize. Ideas are what count most. Anyone can win!

To help you with your ideas, we suggest that you consult your Seth Thomas dealer. He may not even have a Seth Thomas Clock to show you, because Seth Thomas is working full time for Uncle Sam these days. But you will find his knowledge very worthwhile.

Come on! It's easy to enter—and there are 13 big prizes to win! All you have to do is to fill in the entry blank below, clip it and mail it to Russell Roberts, Competition Director, Department G-9, Seth Thomas Clocks, Thomaston, Conn. Complete Competition Rules will be sent to you immediately.

Fill in and mail the entry blank right away! Competition closes midnight, December 1, 1943!

MAIL THIS ENTRY BLANK TODAY!
Russell Roberts, Competition Director
Seth Thomas Clocks, Dept. G-9
Thomaston, Conn.

I want to enter the Seth Thomas “Clock of Tomorrow” Design Competition. Please send me complete Competition Rules by return mail.

NAME __________________________________________
ADDRESS _________________________________________
CITY ___ STATE _________________________________
An elegant center-of-the-room treatment in three-part time—lacquer modes with leather doors and matching flowerbox—set before shimmering mirror! Other variations possible, with equal drama!

MME. MAJESKA
Consultant Decorator

Miami store: 1444 Biscayne Blvd.

Modern Flowerplace

An Afternoon of Shopping Around

Here's what's new in the market; attractive accessories for your home, timely suggestions for gifts. Some are gay, some are functional, all are fresh and different. If you are interested in any of the merchandise shown here, address your checks or money orders directly to the shops mentioned.

Leaked-for letters are precious these days—you treasure them to read and reread. So treat them well, and open them with care. Graceful tool is this sterling silver letter knife, which doubles as ruler. $3.75 ppd., plus 10% Fed. tax. Mermod-Jaccard-King, 9th & Locust Sts., St. Louis, Mo.

Baby burros fashioned in silver by Mexican craftsmen to deck your lapel. Wear two or three of these miniscule pins—they're only $1.50 each. The silver link bracelet is $27.75. (Prices include Federal taxes, postal charges.) Fred Leighton's Mexican Imports, 15 East 8th St., N. Y. C.

Crystal clear is this monogrammed monogrammed monogram. Simplicity makes it adaptable to any table setting. Choose either block or diamond style monogram. Give initials, underlining last initial. The 3-piece set is $2 ppd. The Monogram Class Co., Inc., 1131 Chicago Ave., Evanston, Ill.

When buying items shown in Shopping Around, mention House & Garden.

These quaint Old English Pomander Balls are now made in America! They are dried, perfumed oranges, stuffed with spicy cloves ... to scent your closets, wardrobes, linen chests with a pungent, exotic fragrance. Wonderful gift, too! Each, $1.25 plus 15c Federal tax. Check enclosed. Send mine C.O.D.

Pauline Rose

POMATER BALL

$1.25

plus Federal tax

These quaint Old English Pomander Balls are now made in America! They are dried, perfumed oranges, stuffed with spicy cloves ... to scent your closets, wardrobes, linen chests with a pungent, exotic fragrance. Wonderful gift, too! Each, $1.25 plus 15c Federal tax. Check enclosed. Send mine C.O.D.

Old English Pomander Ball

$1.25

plus Federal tax

These quaint Old English Pomander Balls are now made in America! They are dried, perfumed oranges, stuffed with spicy cloves ... to scent your closets, wardrobes, linen chests with a pungent, exotic fragrance. Wonderful gift, too! Each, $1.25 plus 15c Federal tax. Check enclosed. Send mine C.O.D.

THE HERB FARM SHOP LTD.

DEPT. HE-6, 347 Fifth Avenue, New York 1, N.Y.
A friendly frog for fountain or lawn lends character to your garden. This one of pre-war lead has personality, spouts politely. 11" long, 9" wide and 8" high, he costs $25, exp. ppd. east of the Mississippi. His siblings range from $6 to $17.50. Erkins Studio, 6 East 39th St., N. Y. C. 16.

Deck your walls with these lovely Audubon prints, or give them to your friends. There are fifty in a set, ill full color in fine antiqued paper, with information about the birds on each. Packed in a sturdy gift portfolio, $2.95 ppd. Creaste Andover Co., Dept. E1, 415 Lexington Ave., N. Y. C. 17.

Cherry wood, with its warm satin-like finish, lends a Biedermeier feeling to this Rupert Lee lamp table. A quaint music table inspired the design. 25" high; top 18" x 14". Price, including freight, $19.95 each, or $37.95 a pair. Carl Forslund, Fulton Street East, Grand Rapids, Mich.

If stains sabotage the fine finish of your furniture, whisk them away with Reviva. It's a grand tonic for marred surfaces; removes alcohol rings, water spots, cloudiness or grease; polishes, too. Half-pint bottle, $1; pint bottle, $1.50, postpaid. Mrs. M. Jackson's Studio, 15 W. 51st St., N. Y. C. 19.

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It's patriotic to do your shopping by mail and save tires and gas.

**SWISS MUSICAL MUG**

With Child's First Name On It!

Imagine your youngster's surprise and joy when he lifts this Swiss musical mug and it starts playing a merry, tinkling tune! You'll have no further trouble getting him to drink his milk or cocoa. Hand decorated in gay colors, one design for girl, another for boy. 4¼" high. Your little one's name on it makes it his or her very own. A gift that will be treasured for years. Please PRINT name to be applied. $5.50 postpaid. (25¢ extra west of Miss.) Send check or money order to MAYFAIR GIFTS, Forest Hills, N. Y.

**NEW ENGLAND TAVERN TABLE**

In soft heirloom finish—a warm burnt amber color. Note the two quaint drawers. The small one for cutlery, the larger one for linen. Built in better Maple by Whitney. Height 27¼" Width 29" Depth 20" GET YOUR ORDER IN THE MAIL TODAY! NOW ONLY 29.50 Shipped prepaid in U. S. proper Please—no C. O. D. orders Write Dept. HG-9

**PAINE FURNITURE COMPANY**

81 Arlington St., Boston, Mass.
**KEEP ROOMS FRESH AND FRAGRANT**

Fragrantaire house perfume gives you the delicate fragrance of country gardens, or the tangy fresh smell of the woodland. A spoonful in our good-looking porcelain perfume keeps a room smelling heavenly as long as a week (it's really economical), a closet longer. Perfumer, with 2 oz. bottle of choice of 18 enthralling scents, $1 postpaid, or C.O.D. plus postage. Specify scent: Mountain Pine, Gardenia, Apple Blossom Bouquet, Spice and Herbs, Trelle, Lavender, Honeysuckle, Carnation, Chypre, Rose Garden, Sandalwood, Rose, Lilac.

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New York 16, N. Y.

**QUILTED CHINTZ BEDSPREAD**

Lavished with Pretty Flowers

24.50 Single—27.50 Double

Monogram included

Decorator's touch for your room—a stunning spread of gleaming cotton chintz topped with a lush bouquet of pastel flowers! Hard wearing, and if washes beautifully. In white with pretty nonspill, non-slip feet diameter...

4-8 Official size.

New improved model. Attractively finished, sturdy less.

Alex Turner & Co.
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**Mexican Glass BEVERAGE SET**

Pitcher and 6 glasses (6 oz.) handblown by Avila in beautiful Agamareina china, the proper size for cool summer lemonade or rich autumn cider. A truly extraordinary value, usually priced half again as much.

Express collect, or add 75c to cover shipping costs.

**Foreign Traders**
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NEW MEXICO

**NEW PORTA-POKER**

8-PLACE FOLD-AWAY CARD TABLE

A CLEVER new convenience for card players. All-purpose, portable playtable for home or apartment. Holds for 8 in 1, is 2 in 1, so it's all you need. Made in U.S.A.

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**REVIVA**

A Magic Polish for Fine Furniture

Puts phosphorescent finish on to make furniture look new...and the music comes out shopping for that special gift. Nothin' to loosen or wear off. Mauve, soft, not bad color. "Reviva" makes any furniture look new.

**WANT EXTRA MONEY?**

These days 'most everybody does for one reason or another. And here's one way to get it. We'll pay high cash prices for PORCELAINS, BRICA- BRAC, CRYSTALWARE, VASES, LAMPS, GROUPS or FIGURES... or any household decorative effects. Send them to us—or we'll SEND A REPRESENTATIVE without obligation on your part. Your things are insured free the moment you send them to us. *We also buy fine furniture, complete homes and estates. Write or phone our Mr. Greene.

**HOUSE & GARDEN**

**SHOPPING AROUND**

Mix a personal potion for every member of the family. These 22-oz. 8" high "Longfellows" can be inscribed with the first names of kith and kin, with extras labeled "Guest", or a three-letter monogram. Set of three, $4: of six, $7.50, ppd. Mayfair Gifts, Forest Hills, N. Y.

Minute and illegible are the scars which appear on V-Mail letters. But how important it is to read every word! This is easy with the V-Mail Reader, a handy all-purpose magnifying glass and paper-weight in one, $1 postpaid (no C.O.D.'s). William J. Hill—Specialties, 110 E. 42 St., N. Y. C. 17.

Leather lends a masculine air to this stunning decanter—washes, too. Old-fashioned is giant size, juicer the normal pigmy, Decanter, $7.75; old-fashioned, $11 for 6 jiggers, $3.25 for 6 ppm. 12 oz. regulation old-fashioned, $8.75; highballs, $9.25.) Lambert Bros., 767 Lexington Ave., N. Y. C. 21.

The candle goes 'round and 'round and the music comes out playing "Happy Birthday to You." The pastel candle is decorated with sprays of forget-me-nots. Can be used year after year, as refills are available. Price is $10.50, ppd. Antonio Ajello & Bros., 357 E. 124th St., New York City 35.

When buying items shown in Shopping Around, mention House & Garden.

**STUDY INTERIOR DECORATION**

FOUR MONTHS' PRACTICAL TRAINING COURSE

Resident Day Classes start October 4th • Send for Catalog IR

Period and Modern styles, color schemes, draperies, all fundamentals. Faculty of New York decorators. Personal instruction. Cultural or Vocational Courses. Longer courses in interior architecture.

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Same training for those who can’t come to New York. Practical, simple, useful, and intensely interesting.

**NEW YORK SCHOOL OF INTERIOR DECORATION**

515 Madison Ave., New York 22, N. Y.
shopping around

Busy hands are often grimy ones—to remove dirt easily use DERMETICS soil absorbs ing oil, it leaves
skin baby-clean. Simply smooth
over hands and complexion, re­move with towel, 8-oz., $1.95; 4­oz., $1.90; 2-oz., $1 ped. Dermetics Inc., 630 Fifth Ave., N. Y. C. 20.

Made in Mexico is this hand­blown glass water set, blue-green like sea water. The bottle holds
three glasses, and is perfect to stand on your bedside table. Dur­ing the day press it into service as a cocktail shaker. The three­piece set is $1.50, postpaid. The Foreign Traders, Santa Fe, N. M.

Fish fries are fun, and so is planking a steak (if you can get one)—but there's nothing worse than an out-door feast without the proper implements. This wrought­iron barbecue set from Mexico, with 6 tools, is a must. $17.50 pre­paid. Robert Keith, Inc., 13th & Baltimore, Kansas City, Mo.

Cowboy and Cattlebrand playing cards—buckskin yellow decks in a leathery case. One with fancy roping and the other with famous brands like the Lazy S and 3 DS. Case of 2 decks, wrapped on gift, tax and postage prepaid. Complete $5.95.

SAVE YOUR NYLON STOCKINGS

DON'T throw away precious, hard-to­get stockings because of runs or snags! Our experts can quickly re­pair them like new.

QUICK INVISIBLE REPAIRING

We give new life to Nylon, Silk, Rayon, Lisle hosiery. We specialize in sheerest qualities, too, such as sheerbond hose, tho for short drop-thread, toe for each addi­tional. Szms as an inch.

Simply mail stockings, with your name and address. Prompt Service. Perfect stockings returned to you C.O.D. plus postage. Satisfaction guaranteed or money back.

A.B.C. STOCKING SERVICE
Dept. H.G.9, 725 W. 32nd St.
New York 1, N. Y.

PRESIDENTS PLATE

An unusually fine plate—one that will probably become a valuable collector's item in years to come. Only a limited number made, each plate is numbered and bearing a different design which describes it thus: "We wish we could tell every household...about this 17" plate...it's better than a text book for young school children because it's decorated with portraits of all the presidents of the United States from Washington to F. D. R. and is applicable either as a serving plate or to hang on the wall." Magnificently engraved, with tray and stand, $2 for hanging, 30c extra.

Mail check, money order or COD instructions to

MAYFAIR GIFTS, Forest Hills, N. Y. (106-07 32nd Ave.)

COWBOY AND CATTLE BRAND PLAYING CARDS

Large for only $1.00

Write to EARL PRODUCTS CO.,
16 E. 42nd St., N. Y. C.

Gingerbread or consummé, lob­ster or stew—there's room for your favorite recipes in the Home­makers Scrap Book. This indexed loose-leaf file contains basic cook­ing facts and recipes, envelopes for clippings. $3, postpaid. Malcolm House & Garden Store, 524 N. Charles St., Baltimore, Md.

Small Cups

Set of Eight—$5.50

The cutest demitasse cups you ever saw. Cranberry red glass with gold bands on cup and saucer edges. Petite cups for cup collectors or especially nice in sets as a gift—charming used as individual cigarette sets on a dinner table too.

Add 10% for delivery—Sorry no C.O.D.'s

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is full of inspirations and surprising "Finds! all pictured and described for you. Inviting prices—the majority under $3. Each article is attrac­tively wrapped and comes to you prepaid with your guar­antee of your com­plete satisfaction.

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FOR FINE SILVERWARE

Impartial laboratory tests prove Silverleece cleans faster, easier. Requires little rubbing, Gives more brilliance, longer tarnish protec­tion. More economical, too!

SILVERLEECE

"THE LUSTER LASTS LONGER!"

A TWIST OF THE WRIST

and your knives are razor sharp. Hubly will enjoy it when carv­ing. Guide Slots automatically hold the knife at the proper angle for honing and all you have to do is turn the handle. Sturdy steel construc­tion with Self-Lub. Bearing. The price is only $1.50, postpaid while a limited supply lasts from

HONE-RITE, Oskaloosseville, Ill.
For Your Garden

If you have a friendly garden there is sure to be a spot for this Rustic bird bath of Pompeian Stone. It is 28" high and the 21" bath is provided over by a perky squirrel. It is conveniently divided to accommodate both food and water.

Price $15 Lo. s. N. Y.

Catalog
Free. Illustrated. Other bird baths, Sundials, Ponds, Benches, Wall and Centre Fountains and Figures. Largest available stock made of Pompeian Stone, Terra Cotta, Marble, Lead and Bronze. Prices from $5 up.

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Photography offers men and women a colorful, enjoyable hobby career that is different, fascinating and profitable or an opportunity for substantial sparetime earnings! You can qualify at world's largest, oldest school.

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PRESENTING
The Beautiful Duckling
...TOAST OF THE TABLE

She always was one of the most popular of the smart Long Island set, but, since point rationing began, people everywhere are taking her up enthusiastically. Of course, she is a bit plump—but the Inner Man likes her that way. With a corsage of parsley on her oven-tanned bosom, she makes a pretty sight on the table. It is my privilege to introduce her, because, if I do say so myself, I enjoy the companionship and society of all fine dishes.

I, Budweiser, usher in the appetizers. My flavor brings out their flavors. I present the fish course to our host and see that the vegetables get a warm welcome along with the entree.

I can be at your service, too, at mealtimes. Just call for me. Even with a few simple sandwiches, I am always ready to demonstrate how I can make all foods taste better.

Budweiser
Food’s Favorite Companion

ANHEUSER-BUSCH • • • SAINT LOUIS
It suddenly appeared the day we got the Callaway Towels!

Discovering them is just like finding the rainbow's end. Only Callaway gives you long-lasting bath towels, hand towels, face cloths, terry mats and tufted rugs plus window and shower curtains—all in matching or harmonizing colors and patterns. Available in Gold, Green, Blue, Turquoise, Peach, Rose, White. Ask to see them at your favorite store...today.

-for beauty, quality and wear you can't top Callaway Towels.

CALLAWAY COTTON RUGS add beauty to any room; help conserve valuable wool. Modern or period designs in a wealth of washable colors.

"Callaway Towels and Rugs
Style, Quality and Beauty"

Only Callaway Towels are "ABSORBized"! Laboratory tests by the U.S. Testing Co., Inc., show that a new Callaway "ABSORBized" towel will absorb 77% more water than the same towel untreated. (Test No. 21450, April 24, 1941)
Here's how easy it is to enter this contest. Just pretend you're writing to your husband or a friend, and tell in your own words what you'd like to do to make your home more pleasant, more beautiful and more comfortable when the war's over.

Would you "do over" inexpensively by changing the colors? Would you want new things throughout? What about carpets and rugs? Any special color? Plain or figured? How about bedroom carpet? Any particular style or period in your decorative scheme? Have you thought of any new ideas you would like to have in your home? Just put your dreams in a letter. You will not only have fun, but you may win a valuable prize.

If You Need a Rug NOW—

don't hesitate to buy one. You're not meant to go without one or to keep on with one that's dingy and threadbare. But do be patient if your favorite store does not have complete selections of Alexander Smith Floor-Plan Rugs and Alexander Smith Broadloom Carpets. Because our facilities are heavily engaged in war work, we cannot supply our dealers as well as we have always done in times of peace. Alexander Smith & Sons Carpet Co., Yonkers, N. Y.
A bassoon is funny to look at, hard to play... and very very difficult to reproduce by radio... yet it comes to you with uncanny exactness on a Scott!

You might never recognize a Bassoon if you met, or heard, one... but its low vibrant note is vital in fine music. Composers use it for that substance and shading which mean so much to the brilliance of a performance. But to experience what the composer wrote and the orchestra played, you must hear the Bassoon in its own tone and timbre, as a Scott brings it to you.

For a Scott brings you each instrument in its own true voice... unaltered, distinct... with all the overtones which bejewel the fabric of fine music. Naturally, because of the Scott's amazing fidelity and reach, it was put into "active service" at once. Consequently the Scott-you-might-have-owned is patrolling the oceans that bear our ships... bringing messages from far-flung bases to convoys, merchantmen and ships of the line... or relieving the tense hours of our seamen who listen hungrily for their favorite programs from home.

If you love fine music, you will want a Scott. You will want to join the distinguished company of musicians, composers, ambassadors and notables in 154 countries who listen with this amazing instrument. Truly no greater musical experience could ever be yours, and after the war we'll build a Scott for you!

E. H. SCOTT RADIO LABORATORIES, INC.
4450 RAVENSWOOD AVENUE, CHICAGO
A man came up to us on the street and said, "What is your magazine doing about the future?"

"What future?" we said. "One man's future is another man's broken leg."

"The group future," he said. "The stuff you read about in the papers. Plastics, helicopters, pre-fabricoid, soy crispsies, television cooking and all like that there."

"You forgot plywood," we pointed out quietly.

"O.K., plywood," he said. "But what about the whole business?"

We rocked back on our heels and looked at the sky. "We are treating it," we said, "with the respect it deserves, the hope it gives rise to and the worried look out of the corner of the eyes it sometimes calls for."

"Do you believe in it?" he asked.

"Do you believe the sun will rise tomorrow?" we countered slyly.

"That isn't what I meant," he grunted. "Do you approve of it?"

"The future is what you make it," we said pontifically.

"Let us tell you a fairy tale."

"Make it short," the man snapped.

"Once there were three brothers," we said, "with a fairy godmother."

"Like Barnaby in the comic strips?" asked the man.

"Except for the gender, yes," we said, "like Barnaby in the comic strips. And the fairy godmother told them each that when he reached twenty-one she'd give him anything he asked for, often and not very loudly, that he'd have to take the consequences of what he wanted...

"And the oldest brother," the man said rapidly, "wanted to live in a world full of happy people who danced and sang quite a bit and didn't throw adjectives or much else at each other, but, you understand, not so happy that they got stupid."

"What did the godmother do? Laugh?"

"Far from laughing," we said, "she accounted his choice very wise and told him that he had chosen the best of both the past and the future and predicted that he would live happily, but not too happily, ever after."

"Trite and obvious," the man sneered, "I sneer because everybody knows that."

"You'd be surprised," we said cryptically and turned to go.

"Just a minute," he said. "Is that all you have to say about the world of tomorrow?"

"Kind hearts are more than plasticoid," we reminded him. "It is worth repeating."

"Nothing about kitchen-bathroom units?"

"All," we said, "that is worth knowing about kitchen-bathroom units. They are a likely part of the group future, as a witch by the townsperson said."

"As a wizard," we growled. "Witches are dames."

"Now what about the third brother?" said the man with assumed calm.

"The third brother," we said, "was the thoughtful type. He told his godmother that all he wanted was to live in a world full of happy people who danced and sang quite a bit and didn't throw adjectives or much else at each other, but, you understand, not so happy that they got stupid."

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"Sounds crazy to me," said the man.

"He wanted a spirited horse, too," we said.

"And within a week," said the man, "he had been thrown by the horse, caught three unknown plagues and was about to be burned as a witch by the townsperson."

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"Sounds crazy to me," said the man.

"To the contrary," we said and left him.

Rogers pistol and both of the rocket ships blasted his seamless duraluminum house down around his ears, . . . the-second-brother," we added very fast, "wanted-to-return-to-the-middle-ages. He-spe­ cified-the-sort-of-manner-he-wanted­the­gay-and-manly-men, the-fair­ and-womanly-women . . ."

"Cut the local color," said the man, "I'm quick-witted."

"He wanted a spirited horse, too," we said.

"And within a week," said the man, "he had been thrown by the horse, caught three unknown plagues and was about to be burned as a witch by the townsperson."

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"To the contrary," we said and left him.
Today's house foreshadows the future

As an expression of contemporary architecture, this house in Lincoln, Massachusetts, by G. Holmes Perkins, has come a long way from the early cabin in nearby Salem, opposite. Even more startling progress may result from new techniques and materials after the war.
I’ll be home for dinner

ONCE upon a peacetime, the simple, familiar phrase “I’ll be home for dinner” didn’t mean much. But that was yesterday. Now, to men fighting in deserts or on dangerous beaches, above the clouds or under the sea, those words mean the difference between war and peace. And if they can dream of that day in the midst of battle, then surely we can look beyond the meatless Tuesdays and maidsless dooms-days, beyond Ration Book #2 and soy-bean substitu•tes, to plan for the time when all men will come home for dinner. Let’s look ahead to the things we once took so casually for granted—like good food and the affectionate, easy laughter of a family sitting together around the dinner table, with no empty places. And in looking ahead, let’s start with the kitchen. Let’s plan to make it—not a drudging necessity—but the gleaming hub of tomorrow’s fine, free life. Somewhere in a war-plant a woman worker reaches for a tool and thinks with quick pleasure “I’m learning how to save time and energy. After the war, I’ll re-arrange my kitchen on a new floor-plan, for more efficiency and freedom. My tools will be right at my hand, as they are here. I’ll have washable walls and plenty of windows. And I’ll have more time with the children, more time with him, to make up for these war years. When he comes home to dinner, I’ll be fresh and pretty instead of looking like a boiled potato. We’ll have cocktails and candlelight and a second cup of coffee.” • • • 5,000 miles away in North Africa, a pretty girl driving a mobile kitchen steers intently through the darkness, thinking, “When we have our first home together, when I cook meals just for the two of us, my kitchen will be a wonderful place. Why couldn’t I use hot and cold containers—like the kind in these mobile kitchens? Then we could even pack up a dinner in the back of the car, and drive to the country.” • • • A war-bride in a one-room apartment cuts out a picture of a beautifully simple table in polished Swedish wood, and thinks fondly of the dual role it will play in their dining-living-room of tomorrow. A battle-grimy man ladling bully-beef from a huge bucket is sustained by the dream of dinner at home, with the sheen of silver and damask, and the face of his small son across the table, radiant with curiosity and a streak of soft-boiled egg. Every night, he re-reads the latest letter from his wife. “After the war,” she writes, “we might have a sliding glass wall at one end of the dining-room overlooking the garden.” • • • Already, American men all over the globe are learning to value new friendships, new customs, new foods. The meat-potato-vegetable mentality that made meal-planning such drudgery will have no place in our life of tomorrow. So let’s see to it that when the war is over those words, “I’ll be home to dinner,” will mean new adventures in living.
How to plan dining rooms and kitchens

Start your plans with what you now have. List things in your kitchen that are already working satisfactorily. Include appliances and even such simple things as a mixing bowl and that stepladder you find works so well.

Next, make a list of the opposites, the exasperating things that slip out of your hands, that spill, that burn on the bottom, that fall out when you open the cupboard door. This list will be an original document. You will get angrier and angrier as you enumerate the crimes. You are writing the history of unsuccessful design.

But cheer up, here is a third list that will soothe you. On it put the things you will buy first when American factories blow the whistle of Victory and start making things for you again. These will be familiar things: a larger ice-box with a deep-freeze well, and ice trays that work easily, a mixer with all sorts of attachments, a dishwasher, a new stove. You saw these things demonstrated, or your neighbor bought them, before materials and machines volunteered to fight. They are the things you will probably be most grateful for, out of all that your hoard of war bonds will buy for you, because they will come first, and because you will have been waiting for them so long. They will be yours before your husband learns to land a helicopter on your front lawn without threatening the expanse of glass that may someday keep your house cool in summer and warm in winter. We could have filled these pages with designers’ rosy dreams of that further away 1945—world we may all reach a few years after peace. But it seems more interesting to us, and more useful to you, to consider your living plans realistically. Now that you have been logical and analyzed your kitchen, you are ready to start on your dining room.

Study your dining area by results: what sort of meals are most successful in your home? Do members of your family seem more relaxed on a picnic than they are in your own dining room? Do you and your guests have a wonderful time at your dinner parties—or are midnight snacks more fun? Do you look forward to regular family meals? Is your dining area related to your kitchen in a plan which fits the life you live today, or expect to live when peace comes? On the next two pages we show you solutions which some families have already found for their own changing habits of dining.

Since you can’t think of all the good and bad points in your present plan at one sitting, you might post your lists on the inside of a cupboard door and hang a pencil beside them. Then when an eggbeater doesn’t work, or you feel that you can’t bear one more trip from the dining room to the kitchen, don’t be frustrated, just put it down on your list. You may even be shaping your own destiny. For it’s a fact that everything that finally gets on a floor plan or into a store starts life by being put on a list.
Here are shadows behind today's headlines. From some of these will come the shape of our future food habits.

The government releases more quick-freeze lockers and some day home freezers will cut our shopping and cooking effort in half. who serve flight meals from a capsule kitchen may want this compact efficiency in their own homes. The young woman shocking wheat in Nebraska, another, in Turlock, California who runs a dehydration packer, and her sister who candles eggs in Oklahoma—these three all have a new slant on foods and machines. Everywhere women are stepping into new roles in mass feeding, in the nutrition of fighting men, in family meals whittled to fit rationing. How we will dine together in the new days of peace depends upon these women in the news; upon Waves eating from neat trays; upon warriors having chow today in the forecastle of a destroyer escort.
Floor Plans For Pleasant Dining

Far vistas lend enchantment to mealtimes in modern dining rooms. Glass partitions make it possible to enjoy the outdoors to the full when weather permits or to shut off inclement winds or rains when advisable. The two pictures on the left show that this is a coast-to-coast trend.

People are asking us—will kitchens become bigger and more homey? That depends upon the family's interest in cooking, the relation of the kitchen to the total plan of the house, the family's plan for living. This kitchen is compact, yet permits uncrowded space for a dining table.

Natural wood cabinets make this kitchen a pleasant spot to eat.

A cozy family dining room in Victorian days

In again—out again on a California terrace

New England dining nook

People still want to dine in beautiful, relaxed surroundings. But we want an imaginative dining room—one that can be expansive or intimate at a moment's notice, one that can be used for other family activities besides eating. We present these plans for dining, not with the idea that any of them are cut-to-measure for your family. But we hope they will give you ideas of plans for your home of tomorrow. Here one family has made the most of a view, another has simplified the problem of getting food from kitchen to dining room, still another has a dining area that is always big enough, and never too big. In many homes the versatile living-dining room adds charm to the décor and provides extra comfort and convenience. It's a great space-saver, too.

Floor plans change slowly. On these two pages we show what we might call a slow-motion picture of a floor plan in the process of changing. We looked at the plans of dining spaces in hundreds of homes and chose these few rooms which seem to point toward the future. No room in the house today is being talked about so much as the dining room. In its old-fashioned form it was an important downstairs room, used, in most houses only a couple of hours each day.

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Unobtrusive dining unit adds to living room charm

Hospitality reaches every part of this living room

One end of the living room is set aside for dinette

The same dining space accommodates six to ten people

Whether you lean towards sophistication or the charm of simplicity you can combine dining and living space in a variety of ways. The four pictures above illustrate different methods of doing this. Top row: the dining unit is an integral part of the living room. Lower left: Tea wagon serves light meals in any part of the room. Lower right: folding dining table wheels onto the terrace.

Space saving is becoming more and more important. The two pictures below show how space can be saved to facilitate the cooking and serving of food. In a simple cottage of Swedish design cabinets separate the kitchen and living room. A table on wheels can be set up as a dining table in the kitchen, pushed through into the living room and returned after the meal.

Swedish recipe for country living room and kitchen

This well-ordered kitchen utilizes every inch of space
**Housework** is still tedious. Probably word once got around that a woman’s time was not worth much. But women are proving today that their time is too valuable to be spent moving four things out of the icebox to get at one. A look into the icebox of any average-sized family reminds you of the old puzzle about a duck behind two ducks, two ducks in front of a duck and a duck between two ducks.

The domestication of fire and ice has only begun. All of us can control heat at the right intensity for normal cooking—but many of us still have to do something fairly elaborate to get the plates warmed for dinner, or keep the meal warm for a couple of hours without overcooking it or drying it out. We can make ice cubes—but not enough for unexpected company.

The most exciting new controls of fire and ice will probably come at very high and very low temperatures; quick-frozen foods, cooked or raw, to cut meal-planning to child’s play—ice cubes that make while you shake a drink—cooking by electronics, possibly even roasting a fowl at the table while we eat our soup. Then there will probably be another set of controls for very mild heat and very mild cold. Think how convenient it would be never to have to worry about your precious jars of preserved fruits. Think how much fresh food could be saved if there were some cool, slightly humidified place to keep bulky fresh fruits and vegetables.

Women who think while they work can determine many of the conditions under which they will live in their homes tomorrow. Some manufacturers are sending out elaborately printed invitations asking American women to say what they want. What enough women want, they will get. New designs are ahead. Fortunately they are still far enough ahead for your thinking to count.

Here is a list of things which many of our readers say they would like to have in their own kitchens or dining rooms. Check off in each column the things that would make your own home function more smoothly. Your own list of “I wants” may be longer and brighter than ours. If it is, send us a copy, and we will see that it reaches manufacturers who are working right now on your home of tomorrow. If your original ideas are good enough, House & Garden will publish them in a future issue and pay for them with war stamps or bonds, which you can use to make your 194X house the way you want it.

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**Do You Want**

<table>
<thead>
<tr>
<th>DO YOU WANT</th>
<th>more adjustability</th>
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<tr>
<td>□ of dining table space—both in your dining room or other parts of your home?</td>
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<tr>
<td>□ of the floor area for dining—so you can be a cozy family or an uncrowded dinner party?</td>
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<tr>
<td>□ of the wall between dining and cooking areas—for self-service how about a counter or a traveling table?</td>
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<td>□ of sink and work surface heights?</td>
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<td>□ of work table areas?</td>
<td></td>
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<tr>
<td>□ of plug-ins for small electrical devices—so you are not tied down to one spot for eating or for mixing?</td>
<td></td>
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<td>□ of light and shade, with the change of seasons?</td>
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<th>DO YOU WANT</th>
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<tr>
<td>□ of low heat, for warming plates, and keeping food hot without continuing to cook it?</td>
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<tr>
<td>□ for drying towels or clothing inside a ventilated enclosure?</td>
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<td>□ of a very mild cold, for canned fruit and safe storage of root vegetables?</td>
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<tr>
<td>□ of deep freeze for processing and storing foods?</td>
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<td>□ of humidity—how about an always-dry place for dehydrated food storage?</td>
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<tr>
<td>□ and the reverse, damp air for fresh vegetable storage?</td>
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<tr>
<td>□ of very high heat or quick chemical action for efficient disposal of garbage?</td>
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<th>DO YOU WANT</th>
<th>better visibility</th>
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<td>□ for a view—or something else beautiful where you dine?</td>
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<td>□ for daytime work surfaces?</td>
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<tr>
<td>□ for areas where you read, sew or work at night? And are you satisfied with colors in your rooms at night?</td>
<td></td>
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<tr>
<td>□ for everything in the ice-box?—and reachability, too?</td>
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<tr>
<td>□ for things baking in your oven, which a blast of cool air might injure?</td>
<td></td>
</tr>
<tr>
<td>□ for all utensils, whether you keep them in racks or stored in drawers?</td>
<td></td>
</tr>
<tr>
<td>□ for everything stored in cupboards—not only visibility but quick reachability?</td>
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While we were planning this section of the issue we asked typical House & Garden readers what they would most like to have in their 194X kitchens. One reader said, “I’d like to have all of my foods stored together. I’m tired of trotting to the icebox for eggs and the porch for cabbage.” This struck us as such a good idea that we have worked it out as some manufacturer might be offering it to you in a few years. We use one entire wall of the kitchen as a larder for fresh and frozen meats, canned foods, fresh fruits and vegetables, dehydrated foods. Mild humidification is provided for fresh vegetables and mild cooling for canned foods. We believe in conserving woman-power, so foods are stored no higher than arm’s reach, nor lower than a comfortable bend makes accessible. Lower drawers shown in the sketch are used for wine storage. The area near the ceiling is temperature and humidity controlling unit. Controls are shown at the right, over the bin for processing quick-frozen foods.

Planning tomorrow’s home

First in a series of articles on home-planning, this one considers the influence of today’s living—sereneless, hurried, uprooted, mechanized—on the cooking and dining of tomorrow. Analyze your needs today to best plan the living space in your postwar home. In subsequent issues we shall consider other rooms in the house.

Three designers look ahead

- Domestic appliances will be tremendously improved, and the mechanics of the house generally so rationalized that the ladies will no longer have to marry us in the hope of getting twenty-four-hour maintenance and repair service.

  George Sakier

- Three home-cooked meals a day will be out for the private family of the future. Community kitchens or mass-production caterers will take care of routine cooking and meals delivered to our doors. This will give us more leisure at mealtimes and a chance to enjoy cooking as a hobby, and be more light-hearted about entertaining. Men will resist this change, so it will take a long time to come.

  Mary Wright

- Self-service will make it no longer necessary for some member of the family to make innumerable trips to assemble the tools for eating, keep food at proper temperatures, and serve it in courses that appeal to the palate. Instead, the “eating unit” which we will use instead of a dining table will have drawers for cold and hot foods and drinks, other receptacles for used dishes. Meals will proceed with a spontaneity impossible even in the days of the best-trained butlers.

  Egmont Arens
In lieu of a maid

* Big, folding coffee table that stows away when not in use; in blond wood at Georg Jensen. Fine for informal meals in the living room.

* A table for any exigency, by Paul Bry. Above, it is a rectangle; below, sides are swung out for easy service; for narrow rooms it opens completely.

* Unusually low tea cart, above, and stacking chair, below; both Artek Pascoe.

* Cart, above, is a kitchen in miniature. It plugs in anywhere for homemade, short-order meals. Designed by Paul Bry to go with the table above.

* For tray meals, left to right: Overton's Servall, Macy's; Lenart's blond wood tray; Jensen's walnut-finished one.
New adjuncts to make maidless entertaining easy

Belinda’s abandoning the eggbeater for a riveting machine isn’t going to prevent you from entertaining. But unless you’re to be worn to a frazzle you’ll want to entertain in new and easier ways so you might as well devote some of the lamented Belinda’s wages to things which will make your parties more fun for you and your guests too. A tea cart and nest of tables, like those above from Ferguson, are musts. For an informal atmosphere try Westmoreland’s milk glass plates, goblets, at Bonwit Teller; their lacy fruit dish, at McCreery. Bowls, G. Jensen. Savoy-Plaza background by Dorothy Draper.
SALTING AND PICKLING

Reliable recipes for filling the sauerkraut barrel and rows of pickle jars, to add color to your rationed meals by Hume Dixon

SALTING is in for a revival this year because it is the simplest method of food preservation. BUT, as in so many extremely simple things, the catch is that you must be exact. Unless you are an old, experienced hand who can guess weight accurately, plan to weigh your ingredients solemnly each time. And unless you have some old crocks or paraffined kegs on hand, start scouting the stores at once. All salted things involve the use of a paraffined board that fits inside the crock or keg to weight the produce and keep it from contact with air. Stores seldom stock these items because crocks vary so in diameter, so get someone to jig-saw this treasure for you. Make it of any wood but pine and paraffin it yourself by melting paraffin and applying it with a brush. Second choice is a flat plate, but plates usually allow air to collect under them so try to get the board. A cabbage cutter is indispensable for making sauerkraut. Ask for a double-bladed one, but take what you can get.

As for labor problems—you won't have any. Salting and making sauerkraut are curiously male prerogatives, like locking up at night and winding the clock, so make the Head of the House responsible.

Pickling is a more feminine enterprise, calling for personal variations to any standard recipe. Pickling fills the house with nostalgic smells that take the most prosaic soul back to childhood—real or imagined. And the finished product adds such glamour to meals of leftovers, substitutes and short rations that we can overlook the pickles' personal lack of vitamins.

In referring to your new occupation (as you undoubtedly will with elaborate casualness) be sure to use the proper terminology. You PUT THINGS DOWN in crocks or kegs; you PUT THINGS UP in jars. Don't ask why, it's just traditional.

PUTTING DOWN SAUERKRAUT

When calculating what you need for sauerkraut count roughly on less than a tablespoon of salt for every pound of cabbage. The salt combines with the acid in the cabbage to ferment it. Use only pure salt, which usually comes in bags, not iodized or free running or table salt.

Ingredients: 10 to 15 heads of hard winter cabbage weighing around 50 pounds, and a bag of salt. If apples are added use a dozen tart ones. If horse-radish use 2 to 5 new roots depending on your taste.

Procedure: Bring the cabbage into the house the day before the event. Then:

1. Assemble your equipment: 6-8 gallon crock set up on a sea of newspapers; comfortable chair in front of it so you can hold the crock between your knees; convenient height table alongside to hold the tray of cabbage, bowl of salt, tablespoon, potato masher or wooden tamper or milk bottle; cabbage cutter on top of crock; trash basket handily alongside to receive the discarded cores.

2. Wash the cabbage, cut away tired leaves, cut in quarters, leaving the cores on for handles. Weigh the cabbage on a large tray and subtract the weight of the tray. Calculate complete amount of salt on the basis of 2 oz. salt for each 5 lbs. of cabbage, weigh it and put it in a bowl with a measuring tablespoon.

3. Rub cabbage up and down the cutter so that the shreds fall into the crock. Use the cores as handles and discard when they endanger your thumb. When the bottom of the crock has a layer of cabbage add a layer of salt, keeping a mathematical eye on what you're doing so that you'll come out even. Every time you get a layer of cabbage plus a layer of salt push it down gently with the tamper or milk bottle. Don't bruise it by pounding but be firm enough to have juice by the time you get to the top of the crock.

4. When the layers are within an inch or two of the top, lay the cheesecloth over the sauerkraut, pressing it down gently along the inner sides of the crock and letting the edges hang over the outside.

5. Place the paraffined board on top, fill a mason jar with water and set it on the board to provide pressure.

6. Move the crock to a place that will be uniformly 60-70° F. for the next month. (Cooler will delay fermentation, may even halt it altogether. Warmer will speed it up. (Cont'd on page 69)
SOY BEANS SAVE THE DAY

A very paragon among beans is the soy whether sprouted or green or ground, dried, into flour, says Charlotte Adams

You needn't purchase vast ranch acreage and many head of cattle to roam it; you needn't build sties and set to raising pigs; you needn't turn yourself into a shepherd and take care of a flock of lambs. You may know nothing of husbandry. You may live in a city apartment and still raise your own protein. All you need is a nice, big, clean flowerpot and a supply of dried soy beans, and with very little work you can raise enough protein food to keep you alive for a whole year.

Everybody in the food field is by now pretty well convinced that the soy bean was Hitler's boasted "secret weapon". We know that Germany, in the early '30's, began cultivating thousands of acres of soy beans. Part was no doubt earmarked for industrial use, but German research chemists knew well the value of the soy bean as an easily grown, easily concentrated food—a veritable godsend for a nation apt to be blockaded yet forced to feed fast-moving armies.

The soy bean contains, as you know, incredible food value—more than that of any other food which springs from the ground. It rivals meat in protein value. It also contains fat, an even richer source of energy than the starch found in kidney and navy beans.

Why, then, isn't the soy bean on every American table? Why are they not yet the life-saver they might be to us as well as to Germany? The most important, and to my mind the most legitimate, reason is that dried soy beans are definitely not delectable to taste, and they are the only kind that has been very widely known. The American people are not given to eating foods just because those foods are good for them. They say, "It's spinach"—and they refuse to eat it.

Cornell University in the sprouting of soy beans. Unlike the Mung bean used so much in Chinese restaurants, the soy bean does not disappear when sprouted but remains attached to the sprout, to be eaten along with it. This gives a crunchy, nutty flavor and texture to the sprouts, which by themselves are rather insipid.

Any ordinary field variety of soy bean can be sprouted. However, certain of them are less liable to mold than others. The Cayuga bean, commonly grown in New York State, is a particularly satisfactory variety for this purpose.

The remarkable food values which sprouted soy beans offer are first, of course, that they have a very high (nearly optimum) protein content of very good quality. In the time required for sprouting they acquire Vitamin C (which dried beans do not possess) in the same amount, pound for pound, as tomatoes. They also develop an increased amount of riboflavin. They provide, in other words, a hybrid which amounts in food value to something like a combination of tomatoes and beef steer.

As to cost, experts tell us that soy beans ought to sell for six or seven cents a pound. One pound of dried beans will produce more than three and a half pounds of sprouted ones.

HOW TO SPROUT SOY BEANS

Three points should be made before directions for sprouting soy beans are given. First, if you find the dried beans are hard to obtain in your neighborhood stores, demand them, and keep on demanding them until you get them. Dealers have not carried them widely because people didn't ask for them. Second, soy beans from the current year sprout best, so get them if you can. Third, hot weather makes sprouting difficult because it encourages growth of yeast and molds, so wait until cool weather is assured before attempting to tackle the job.

For sprouting beans you need a can of chlorinated lime, such as any housewife uses for disinfecting. It is used for sterilizing drinking water, so it's nothing to be afraid of in connection with food. In addition, it probably adds calcium to the finished product. Next, you need a (Cont'd on page 72)
As the sun is the source of all energy, so is it the examplar of all man-made heating systems. The power of its radiant warmth is evident even in the sub-freezing air of a Winter day. Its heat broadcasts on a frequency that easily penetrates the windows of your home.

But it is not only the quantity, it is also the quality of radiant heat that interests the designer. It warms without superheating the air. Objects bathed in radiant heat become warmer than the air around them. It stands to reason, therefore, that if in addition to enticing large quantities of Winter sunlight into our homes we also contrive to get mild, radiant warmth from our heating systems, as needed, we shall have a highly compatible “climate”.

The two homes shown on these four pages utilize radiant heat, both solar and mechanical. The one shown here, designed by George Fred Keck, was built in the Chicago area. At the request of the Libbey-Owens-Ford Glass Co., careful records were kept which showed that solar heat input on sunny Winter days was adequate to keep the mechanical system shut down from mid-morning to mid-afternoon.

The south façade. Uprights bar the entry of the western sun.

Continuous window walls, employing sealed double-glazing, extend along the south side. Panels of wrought iron pipe, embedded in the concrete slab under each of the principal rooms, comprise the radiant heating system. Rooms were warmer at the floor than at the ceiling, the variation being never more than 6 degrees in Winter during periods of no sunshine.
The living room at noon. June 21st. Sun is kept out.

Controlling the radiant heat of the sun

The upper photograph was taken at noon, June 21st; the lower one at noon, December 21st. In the hot months, no sun enters the room; in the cold months, the sun literally floods the room. The explanation of this useful phenomenon is found in the diagram above. The arc of the sun's travel is low in the sky during the Winter months, climbs higher with the approach of warm weather, when its rays are intercepted by the accurately designed overhang of the roof which acts as an "eyebrow" over the big windows.

summer and winter in the same room.

The living room at noon, Dec. 21st. Sun floods the room.
Radiant heating in an architect’s home in Connecticut

The home of Mr. Ralph Pomerance, of the architectural firm of Pomerance & Brienes, is an unusually striking example of the effectiveness of mechanical heating of the panel type coupled with auxiliary solar heat. As in the home shown on the preceding pages, this house has a very large proportion of glass area, which, even in the cold New England Winters, has placed strain on the performance of the radiant heating system.

The system, designed by the engineering firm of Wolff & Munier, is composed of steel pipe coils embedded in the plaster ceiling, and in some cases in the floor construction, creating low temperature heating surfaces by the circulation of warm water. Ceiling surfaces are heated to 110 degrees and floor surfaces to 85 degrees by water heated to temperatures up to 125 degrees. Warm water is generated in an oil-fired hot water boiler.

The architects credit the efficiency of the radiant heating system with making much of the design of the house possible. Temperature variation between floor and ceiling, never more than a few degrees, was held, in some of the rooms, to as little as 2 degrees.

In the Summer, cool well water is circulated through the pipes while the flat roof surfaces are designed to hold several inches of water, which deflects the radiant heat of the sun. The house is, of course, well insulated and the roof spaces are ventilated.
In the early morning, Summer sun comes in at the East corner of the living room.

The plaster ceiling is the source of heat.

North and South walls of the study are glass.

Morning in the dining room, which faces East.

Good storage space and good light for the children.
Even when anti-modernists total the balance sheet of modern art, Amedée Ozenfant is on the credit side. Exciting painter, subtle theorist, epigrammatic author, he took what he wanted from Cubism and led others back to a calmer style in Purism. He is now head of the Ozenfant School of Fine Arts in New York City. His poetic feeling for color shows a practical side in his unique, forward-looking plan below.

Up to now everything that has to do with architecture and the mechanics of living has been thought of as unchangeable. Except for seasonal changes of draperies, rugs and slipcovers, you altered nothing without great trouble and expense. Often a room remained as it had originally been conceived by the architect or decorator until war or the passage of time brought about the complete destruction of the house. We need change. Our rooms should be able to adapt themselves to our changing needs, even to those of a single day. In the planning of postwar houses there has already been talk of movable partitions that will allow the form of a room to be adapted to individual taste and varying circumstance—rather belated common sense. Now, in the same terms of flexibility and adaptability, let's think a little about color in living. Everything visible has color, even glass and crystal, and everything affects us through color all the time. Take two pieces of white paper from different lots: apart they are the same, merely white paper; juxtapose them and see the difference, the little tinges in each that show up only in relation to each other. Variations almost as slight as these can affect us as much as rainy or sunny days. Colors are not harmless. Think back two years to a drive in the country on a hot Summer day. The cool green of the trees and blue of the sky neutralized the shimmer of heat from the road, even the red of a barn was a proper red, a darkened and blending one. Now think of the same road with another car ahead of you. You will remember the kind—a metallic maroon with a red-blue glitter in which the two colors refuse to blend into purple. Remember how the calm of the

A palette for lightning redecorating

Lightning redecorating? Tracks on the ceiling? Sounds extreme, but it works. Here's how: the draperies have little wheels at their tops instead of hooks and the wheels fit on unobtrusive tracks that run out of the storage closet (see left) and encircle both rooms. Each color has its own track so that it can be shunted quickly to where it is wanted. To the right are three sample colors in use. The possible combinations and the difference each will make in a room are astonishing. Warmth for Winter, coolness for Summer, gaiety for parties, quiet for dining: all through color, and all done in an instant. The effect of single, two-colored draperies can be had by bunching three to the width of one.
Tonic colors at work

BOYS' SCHOOL: BRIGHT HUES CHEER A CLASSROOM

WAR PLANT: LIGHT-REFLECTIVE COLORS CUT WASTE

AT HOME: CONTRASTING SHADES CAN SOOTHE OR STIMULATE
landscape, the harmony of the day was shattered, how you suddenly felt hot and miserable from exhaust fumes and the smell of overheated rubber. In the same way the sad and ugly colors of so many of the interiors of fifty years ago may have demoralized more people than you can imagine. □ There are colors that are good for us and others that are bad: the irritating and disheartening colors, or the bright, optimistic and exciting colors, the ones that help us in living. It is these that we need. Look at a bouquet of cornflowers, poppies, yellow daisies. What does your intuition say about them? Probably it will say that the colors are sincere and straightforward and that, therefore, the flowers are wholesome. But the colors of certain other flowers make you uneasy; there are tropical flowers, green, violet or yellow, that seem corrupt. They have nothing lucid or wholesome to say and you feel troubled among them as you would with a malicious and untruthful woman. □ In 1935 in London, where the light is extremely variable, I realized the necessity of greater variability in the use of color in the home. In my living-room in Kensington I worked out a practical plan for the rapid changing of draperies: they hung from unobtrusive tracks running completely around the edge of the ceiling. In a moment the entire aspect of the room could be changed in accordance with the needs of the moment. All the tracks ran into a narrow storage closet, the palette for my room painting. When the sun was strong I could create a cool blue room; when it was foggy and cold, a gay riviera of color; when I wanted to create a mood or hold one, I had the resources of color to help me. □ What colors? The number of possible ones is astronomical, but it was wise, I believed, to stick to those common in nature. I have already mentioned cornflowers, poppies and yellow daisies. I chose their colors, a little modified. In them there is nothing to challenge and strain the eye as there is in many purples; nothing too cold and remote; none of the constant noisiness of the bright reds and oranges. The dulled red, yellow and light blue are good for a small set. A complete set would require draperies of many colors and textures. □ The illustrations show how it can be done. Think of the possibilities in your present home or the one that you’re planning. You may say now that it’s not for you, but if you become color-conscious as you are vitamin-conscious, it will be very much for you.

Upper left:

Eating, like all other activities in this room in the Lake Placid Boys’ School, is made pleasanter through color. The stimulation of the brighter hues is balanced by the cool greens and the soothing colors of natural wood.

Upper right:

Eyestrain loses time, lessens safety, particularly in the grinding of precision instruments that must be accurate within one ten-thousanths of an inch. The colors are in accordance with DuPont “3-dimensional seeing” theory: Spotlight Buff, for contrast and reflection of light, Horizon Gray and Safety Red.

Lower:

Living-room of Barclay M. Hudson apartment overlooking Central Park. T. H. Robjohnn-Gibbings, the decorator, uses subtlety to get the effect of color in a large room, though using very little. The spots of brightness in the vivid orange pillows and lacquered coffee table, in the lemon-yellow chairs, stand out against the gray Skandia-Flax rug, natural linen sofa and chairs, the neutral walls. Greater areas of brightness in a room so large might have had a confining effect. Here the impressive size of the room is respected and an effect of airy openness and space gained through the interrelation of carefully chosen color accents.
For years various attempts have been made to produce silk in this country. Each has met with failure for two main reasons: the high cost of American labor to unwind the cocoons and the lack of mulberry leaves to feed the worms through the Winter months.

Now, through the persistence of Mr. C. E. H. Gill, these obstacles have been overcome. He has invented a machine driven by electricity to unwind the cocoons, and has worked out a way of keeping the eggs in cold storage over Winter. His sixteen-acre farm in New Jersey is devoted to raising silk-worms and supplying the eggs to interested amateur growers.

Anyone can raise these little worms. First send for and plant a few mulberry trees to supply food. Then, when the trees are growing well, buy some silkworm eggs. With these come complete instructions. The cocoons will find a ready market.

EGGS OF 1 PAIR of moths are on each sheet of paper. If you start to raise silkworms, these are what you receive when you order. Eggs hatch into tiny worms in 12 days. Whole mulberry leaves should be placed over the eggs when they are about to hatch. The worms feed on these.

ONE-WEEK OLD WORMS feeding on leaves. The worms are kept on open trays and need no wire enclosure. As long as there is plenty of fresh food available they will not crawl away. They must be kept under cover, however, so they will not be bothered by birds and enemies.

CUTTING FOOD from the mulberry trees should be done just before the leaves are fed to the worms. Cut off the long thin branches and then trim off the leaf clusters for the worms. The tree quickly grows new branches to supply more food. Tree bears delicious fruit.
Mr. Gill threads cocoon into unwinding machine

WORMS ARE FED 3 times each day. The freshly cut and trimmed leaves are placed on the trays over the worms. In a short time all of the worms will have crawled up onto the new leaves to feed. Then these leaves should be lifted up and the old withered under ones removed.

COCOONS ARE SPUN when the worms are about 26 days old. At this time they will appear restless and refuse to eat. Now you will need to supply each tray with a wall of coarse excelsior completely surrounding the tray. The worms will crawl into this mass and spin cocoons.

PICK THE COCOONS 12 days after the start of the first one. After all have been picked, send them to the nearest laboratory where they will be subjected to high temperature to kill the worms. They are now ready for unwinding. Two hundred and forty cocoons sell for about $1.00.
The Village Green at Stony Brook, Long Island, separates the shopping center and post office from the through highway with which a by-pass connects at either end. The drawing at extreme right shows the center and the highway plan to be completed after the war.

Shopping is a pleasure along this shaded street.

From this well-designed warehouse building materials are sold.
Case history of a successful re-planning venture

Can a community lift itself by its bootstraps? Can it knock its communal nose temporarily out of joint and yet, cooperative plastic surgery completed, turn up with everybody the happier and wiser?

Can it make large scale civic improvements quickly, with the assurance that no money will be lost, no citizens outraged?

“‘Yes!’” say the residents of Stony Brook, Long Island, and “Yes!” eagerly echo its sisters-in-benefit, the nearby villages of Setauket and Old Field.

This is the story of Stony Brook, a little village on the north shore of Long Island, resident population 1,500, but it could be that of any American village which finds itself going quietly to seed. Stony Brook boasted a pleasant setting on the Sound, some remnants of sturdy colonial architecture and a tradition left over from the days when George Washington was sleeping around that district. It had the economic advantage of being the shopping center for the particular little peninsula on which it is located, a peninsula which achieves a partial isolation from the rest of Long Island by nosing out into the waters of the Sound.

The other two villages on the peninsula, having a historical and geographical community of interest with Stony Brook, had made it their shopping center. The shopping district had grown up about the old post office and

Continued on the following page
sprawled left and right along the highway—grayish, ramshackle, uncoordinated. The village was caught in a gentle, unwitting confusion and semi-decay.

But within the space of a few years, Stony Brook has been re-created. Its shopping district has been moved bodily to a carefully designed new street, by-passing all through traffic and giving access to a row of up-to-date stores. The stores, built along one side of the street only, face a broad village green, shaded by great trees. (It is worth noting that many of these trees were moved there and re-planted, the community believing this addition to the total expense more than justified.) Individual residents have been inspired by civic pride to renovate their houses in harmony with the atmosphere of the new center. Old landmarks have been cleaned up, fine old trees have been pruned and saved.

As a result the transplanted stores have greatly increased their business. The entire project is paying a four per cent interest on the original investment. Stony Brook is a going concern.

Credit for the vision and foresight which have brought to this community a tranquil beauty and a rosy future must go to a local family named Melville. The senior Mr. Ward Melville conceived the idea, but death prevented his going far with it. His plans were carried on by his wife, who was very active in Garden Club affairs, and they were then taken up enthusiastically by his son, Ward Melville. Mr. Melville bought some land behind the existing shopping district and commissioned architect Richard Haviland Smythe to make a thorough study for the re-planning of the village center. The highlight of the renovation was to be the crescent-shaped street of fifteen stores, firehouse and town hall, with the post office as the hub. Plans completed, Mr. Melville invited all the village property holders who would be affected by the proposed changes to a dinner where he presented his offer.

Each store owner was to estimate the current value of his store. A store owner who estimated his store’s value at $7,500 would pay $750 rent per year (with the understanding  (Continued on page 63)}
A quiet corner for monthly mathematics with light from over the left shoulder, plenty of sharpened pencils and portraits of the family looking sympathetically down at your labors. Desk, of leather-topped mahogany with plenty of room for spreading out bills, gold and black desk chair with red cushion and wing chair are all from Baker Furniture Co. Accessories are from Georg Jensen. Fabric is Cyrus Clark's rose bouquet chintz.
No matter whether you're a businessman or a banker, a housewife or a bachelor girl, a physician or a welder, you are finding out right now one of the basic financial truths of this second year of the war—that you can't get by these next twelve months without a personal budget streamlined to today's emergency. It must be streamlined, because whatever calculations you and I lived by—if any—in 1941 and 1942 are as obsolete as a long pleasure drive in the country this weekend.

A wartime budget has as little relation to a peacetime spending program as coffee rationing has to that third demi-tasse. The whole thing is topsy-turvy. The items that formerly weighed heaviest in our spending scale—household equipment, vacations, a new coat, more insurance—now weigh the lightest. Expenses we formerly brushed aside until the last instant—taxes, war bonds, premiums on insurance already held—now tip the scale with a definite bump.

And what's more, the budgets war is writing for us will hold true not only for the duration but also for two, three, even more years afterwards. Taxes won't disappear when the fighting ends. So what we're talking about is a spending-saving program for the decade of the 40's.

Of course millions of Americans operate on budgets right along, and can simply file last year's sheets and start new ones based on different calculations. They know the trick of taking a $100 bill, cutting it mentally into half a dozen pieces and following through. But other millions of us have scorned the mathematical way of life. We're just not geared that way. We've spent. We've been broke. We've come back again. And spent some more. Well... try to meet your taxes and buy your regular quota of war bonds and pay for food and clothes these days without writing down a statistic or two. Try it... and unless you are one of the favored few you'll soon be a candidate for what the Treasury bluntly terms the "default-delinquent" class. Being in that group is a lot more unpleasant than budgeting. And remember, the budget picture has a bright side, for you paint it to fit your own life. Who are you? What are your responsibilities? What do you want most out of life?

One young bride I spoke to said she wanted the "rose-covered cottage"—with all the expression implies. Her budget shows it, too. At present she can only dream and plan and save but some day she and her husband will start out to buy that first furniture, that new washing machine, that ultra-modern refrigerator, bit by bit in the time-honored way.

A man I know insists he wants only to be comfortable and to take care of his children and "I'll let the future take care of itself," and budgets accordingly. And a corporation president in New York told me about three men who had been with his firm for twenty-five years. All three had received approximately the same salaries. But... "One has a home, a garden, an automobile, club memberships and comfort," the executive reported. "Another is leaving me soon to retire on his insurance reserve, and as for the third, he has had the gayest life of all but he'll never be able to quit his job. He hasn't any reserve to fall back on."

So now let's get into the "so much for rent, so much for clothing" detail of wartime budgeting. It can be fun. It can simplify your life. And the burdens you throw off! The money you save! You'll be surprised!
Squeeze-play for a wartime budget

Taxes — war bonds — insurance

With taxes at twenty per cent of your income and war bonds at ten, with insurance premiums and the mortgage payment nesting uncomfortably into the same category, slashing this percentage below thirty-three to thirty-five per cent of your earnings just isn’t in the budget cards. Dependents may bring your tax bill down a notch or two, but dependents mean more insurance, so it’s six of one and half a dozen of the other. We’re taking it for granted that you’re paying taxes and buying war bonds on a week-to-week or month-to-month basis so there’s no switch possible there.

However, an acquaintance of mine confided the other day that he had been to his insurance companies, switched policies, dropped several and rearranged the whole business on a more economical but equally satisfactory basis. The idea is worth considering. Another suggestion is to pay your premiums annually. It takes a little self-discipline to save every month, build a reserve and pay once a year, but you’ll save money.

The cushion, that extra savings account? Grand, if you can make it. But if you can’t, there’s comfort in the knowledge that you’re saving ten to fifteen per cent of your income through war bonds, the best investment anywhere in the world. You’re helping to pay for the guns and ships and tanks and airplanes that will defeat our enemies. And you’re fighting the war against inflation by reducing purchasing power now, when goods are scarce, and creating purchasing power for the future when goods will be plentiful.

Clothing — buy basic is the advice given by a girl war worker who knows how to make her salary stretch. “I buy basic suits and dresses,” she told me, “outfits that I can vary with different collars and cuffs.” Sound reasoning for all of us. To stretch your clothes budget: before you put on a new dress strengthen seams and fastenings. You can mend, make and remake your own clothes. Match accessories with extra care. Allow for upkeep—cleaning, pressing, insurance and storage of furs and woolens. Step up the home pressing and cleaning where possible (especially if you own a steam iron). Keep shoes and clothes in good repair to make them last. For you’ll find that a wartime budget simply won’t allow more than ten or eleven per cent for clothing.

Advancement — catch-all is a phrase the budgeteers invented, probably with their tongues in their cheeks, to cover the doctor and the dentist, vacation, church and charity, club memberships and education, the automobile, gifts, hobbies and sports, cigars, cigarettes, candy, magazines, even the three-cent stamp. And who am I to tell you what to spend on which? Figure it out for yourself, remembering to estimate only ten to sixteen per cent of your income for the works. It will be a struggle, for certain items in this category can’t be forecast—doctors’ and dentists’ bills, for instance. Allow a reserve for these, if you can. Cut down other items—stay-at-home parties instead of night-club tours, books and parlor games instead of “two on the aisles”. But you can write this paragraph for yourself. Maybe you’d rather buy an oil painting than eat meat every day. If so, go to it. But within the ten to sixteen per cent limit, please.
House operation — slash it
My husband and I rented a house in Connecticut this summer, so we have learned at first-hand about the expenses you seldom figure on before renting—gardening costs, extra maid service, high-priced laundry, repairs and a dozen other items. With only just so much money and with taxes and war bonds to pay for, we concentrated on cutting down these extra costs. My husband spent Sunday mornings pushing the lawn-mower instead of a golf ball. I rediscovered the dubious joys of washing and ironing. We both planted and tended the Victory garden instead of trying to improve the flower beds. And, believe me, it worked.

In the old days budget experts estimated fourteen to sixteen per cent for household operations. But no longer. Now it's six to ten per cent and even this may prove too liberal as the war months go on.

It can be done. Re-arrange your laundry service, do what you can yourself. Have your food ready to bake when you turn on the oven and cut gas bills whenever you can. Substitute a letter or postcard for an out-of-town telephone call. Forget landscaping the garden if you can't do it yourself. Cut your own corners. Live the simple life. And watch those costs plunge.

Rent — keep it down
Include under this the upkeep of a house, if you own one—interest on a mortgage, taxes, water, repairs, fire and theft insurance, heat, the commutation ticket and recurring expenses such as a paint job every three years. If you rent an apartment, include the monthly check, insurance, tips to service people and all the little things that add up substantially.

Keep this item low. It's one expense you can't cut once you have signed a lease or bought a house.

How much for rent? That depends on your income and location. The higher your earnings the smaller percentage goes into shelter, and vice versa. Obviously, too, the more war-active your community is, the harder it will probably be to find the right place at the right price. The cost of shelter in Oakland, California, went up 8 per cent between early 1942 and early 1943.

But in general, 20 per cent is reasonable and 17 to 22 per cent should be the range, regardless of individual circumstances.

Food — take care
At a comparatively formal dinner in Washington recently, the hostess served hamburger—done up in fine style, but hamburger nonetheless. At a top-notch luncheon meeting in New York the guests received menus reading "fish in season" and "victory dessert". They ate their fish and lemon ice with enjoyment, too. And in tens of millions of homes throughout the United States steak and potatoes, roast beef and multi-colored ice creams have become just a memory of peacetime and a future hope. Everybody knows how food prices have gone up. Yet we must all eat, and have certain basic foods for health. So figure on an average of twenty-two to twenty-three per cent. Under food include meals outside as well as those at home or your budget will fly out the window some gay evening. Take care to make every food-penny count. Buy foods in season. Look for nutrition value rather than fancy wrappings. Find substitutes for disappearing foods. Avoid waste as if it bore a swastika label. Buy non-perishable foods in quantity when possible. Follow the hundred-and-one excellent rules laid down by food experts. Health need not suffer one bit. And as for waistlines—a budget is a lot cheaper than the nearest masseuse.
Let's get statistical

But enough words for now. Let's get statistical for a moment. Take out paper and pencils, place a large bottle of aspirin where you can get at it quickly, and figure out where you fit into the following typical budgets. The incomes listed are taken at random. Yours may be higher, or intermediate. It may be even less than the second lieutenant's $1800 budgeted below. But it should be easy to adapt the suggested percentages and amounts to any individual income. Find your own niche and compare the percentages and amounts suggested by the experts with your own past records—if you have any. You may suffer a few shocks when you find out what you used to spend on certain items and see what the wartime budget allows.

is yours a $10,000 budget for five?
If so, the experts estimate your $800 a month should be divided:

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<thead>
<tr>
<th>ITEM</th>
<th>% OF INCOME</th>
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<td>28</td>
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<tr>
<td>Clothing</td>
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<td>Advancement</td>
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<td>44</td>
</tr>
<tr>
<td><strong>100%</strong></td>
<td></td>
<td><strong>$800</strong></td>
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is yours a $5,000 budget for four?
If so, the experts estimate your $400 a month should be divided:

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<tr>
<td><strong>100%</strong></td>
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is yours a $3,600 budget for two?
If so, the experts estimate your $300 a month should be divided:

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<tr>
<td><strong>100%</strong></td>
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<td><strong>$300</strong></td>
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is yours an $1,800 budget for one?
If so, the experts estimate your $150 a month should be divided:

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Any complaints? Fine! Go ahead and beat your breast. Cry out that these are unworkable, that you must have more money for household operation or rent or food or clothing. Then get busy and see what you can do about it. If it's mere rent money you need, then cut down on clothing or advancement. If it's more food money that's essential, then cut down on rent or house operation. Slash a percentage here, add a ten dollar bill there. As a matter of fact, $10,000 a year works out to more than $833 a month and the other model salaries also divide into odd numbers, so you have extra money to play with right away. The main thing is to start figuring. Start facing facts. Start cutting your coat to fit your cloth. You'll have taken a giant step toward sensible money management.
The mechanics of it

One woman I know has a “calendar” tacked up on her kitchen wall, on which are neatly printed the words “savings”, “rent”, “food”, “clothing”, etc. The items run down in a line and next to each she has a blank space for weekly and monthly figures. She marks down a calculation whenever she has a chance. And, more important, she looks at that calendar dozens of times a day to remind herself that it is there, and why. “I keep it up to date that way”, she explained, “and it has become an interesting record of the way we live.”

The mechanics of budgeting can be made so simple that even the children can participate. In fact, it’s a good idea to bring the children into the game so they’ll be trained early in mental and financial organization. So, if you should be starting from scratch, call a family conference and talk it over frankly. Use past records if you have them. If not, make the best estimates you can and trim to fit as the months go by.

Set up the proper equipment—a desk drawer that can be used as a file for bills or a box that can be fixed up as a cabinet—and use only that equipment. Separate the bills into classifications, then file them away and keep them for twelve months before throwing them out. Use a checking account to pay bills because the check stubs are a record against which to balance your budget account.

Do it as you please, but keep it simple. Most budget sheets prepared by technicians are too complicated for the average beginner. So here’s a simple guide, designed only to aid you in working out your own sheet. Cut it down or build it up, as you will, but use it.

Mathematics not for the million
but for you and your own personal scheme

<table>
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<tr>
<th>ITEMS</th>
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<td>ADVANCEMENT</td>
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A NTICIPATION is lots livelier fun than looking backwards, but maybe we've been standing in one place peering back over our shoulder and muttering wistfully “Do you remember when we drove 2,000 miles in a ten-day vacation? Do you remember when we talked about the kind of house we’d build next Spring?” But that sort of talk isn’t getting us anywhere, so what do you say we toss that “Do you remember” business out the attic window, and get the fun and flavor of anticipating what we’ll do after the war. Ready? Then read on!

For instance, what would you do if you were sure of inheriting a thousand or even five thousand dollars a few years from now? The nicest part is—you will have the money. That 10% of salary you’ve learned to budget so carefully for War Bonds represents savings, to spend the way you like in the peacetime to come. And in order to get the most value and fun for your money, now’s the time to plan step by step, to have your feet on the ground and your head full of exciting facts and figures.

Maybe it’s a colorful basement play-den you want, or an extra bedroom emerging like a miracle from waste space in the attic, or a modest blue swimming-pool down by the maple tree. Even better, perhaps you have a mind’s-eye view of a house you’d like to build, combining the best features of heaven, Williamsburg, and a model kitchen. Whatever it is, get your dream down on paper.

Grab a pencil and make a few sketches. Other members of the family, having gathered to scoff, will soon be waving pencils and putting in their War Stamp’s worth. When the combined results seem better than the best-laid plans of mice and men, take the sketches to a local builder or architect, and get information about costs of construction. Most firms will welcome a chance to do some long-range planning right now, while they’re relatively idle. From them, and from catalogues and magazine advertisements you’ll soon get an approximate idea of what your plan will cost. Having the figures actually down on paper and added up to a concrete total brings your post-war dream that much closer to home. Suddenly the whole picture comes into focus, and all you have to do is develop it.

But before we delve into all the fascinating ways to develop your design of the future, there’s one vital thing to remember. Whether your post-war dream is a new picture window that makes the whole room twice as lovely, or top-to-toe air-conditioning, or a whole new house, keep your eye on the best, and plan to buy quality. It means you pay for more value and less upkeep. A good weather-proof house paint lasts four years instead of two. A really competent insulating job can whack down fuel costs like magic. Whether you’re dreaming of concrete or cretonne, quality will give you the longest, most satisfying run for your money, while second-best “bargains” invariably give you the run-around.

If you’re planning to build, this eye-on-the-best may guide you to choose a smaller, more efficient house of quality materials. By eliminating waste spaces, you can save the money to invest in really good floors and easy-to-clean surfaces that cut down work and worry. Your “none-but-the-best” kitchen can be so well-equipped that you’ll never again have that galloping nightmare of “Button, button, who’s got a maid?” Your windows will fit, instead of rattling you into insomnia. With quality roofing, there’ll be no upsetting the budget and the head of the house with leaks and repairmen that multiply like rabbits. From a bedroom ceiling to a sun-porch chair, your house will look the way you dreamed it, and keep on looking that way.

Did we hear someone ask dubiously “But how will I know what is the best quality?” That’s the advantage of long-range planning: You have time to find out, and to re-arrange your budget so (Continued on page 82)
Case of the foolish ice cubes

Want to hear a proverb? *Never nail your socks to your legs to save garters.* We just made it up and it is full of meaning. Consider Mrs. Slate:

She felt that an automatic refrigerator was too costly, so she bought an ice-box. Food didn't keep as well and she hated chipping ice; didn't that prove she was thrifty?

She figured: ice bill $3 a month, $36 a year, and a refrigerator cost $120 plus operating costs of, say, $1 a month. Some saving!

Then she had another thought. Cost per month to pay off a six-year loan on $120, say, $1.67; plus the dollar for operating costs; $2.67. "Why," she said, "automatic refrigerators make ice cubes. I can use them in the ice-box and save 33¢ a month."

She was impractical, but not that impractical and in a little while she was sad.

Case of the twin furnaces

Mr. Cokes couldn't decide which furnace to buy for his new house. Furnace "A" was a pretty good one, cost $200. "B" cost $300, but had extra gadgets on it that would save $20 a year in fuel, so that in 5 years, "B" would pay back the extra $100.

But Mr. C didn't have the extra $100 in cash, and he hesitated to add to his mortgage loan—until he pulled out his pencil and figured:

*An FHA $100 loan on a new house costs $6.60 a month over a 20-year period. Saving on fuel $1.67 a month ($20.00 divided by 12). Therefore,

Saved per month with better furnace: $1.67
Increase in monthly mortgage payment: $0.66
Cash bonus for buying quality: $0.91

When Mr. C. reached this figure, he promptly ordered furnace "B", which took him through last winter on less than his allotted oil supply.*

Case of the crossed wires

Mrs. Badgeworth badgered Mr. B. into building a bigger house than he could afford, so he decided to cut down on "little things". He bought cheaper wiring, and decided one or two outlets to a room was enough.

He didn't know that often, because of its smaller diameter, cheap wire drops voltage along the way, and more current is needed to heat irons, give proper light.

Mrs. B. didn't understand *Things Like That.* All she knew was that she stumbled over a lot of lamp cord and couldn't use many of her appliances at once. So Mr. B. put in more outlets and mumbled to himself.

He'd have yelled if he'd known that four outlets at first would cost no more than one later and that a good wiring system would have cost only $50 extra.

Monthly saving on $8, electric bill (5%) ... $0.40
Cost for paying off extra $50 on mortgage ... $33
Payment for having better service ... $0.67

Case of the canny Scotsman

Mr. McAngus was a thrifty fellow, and before building his house, looked carefully over all the +'s and -'s. He had a choice between an asphalt roof for $135, which would last him about 12 years, and an asbestos roof for $250, which would last over 30 years.

Mr. M. was planning to finance his house with a 20-year loan, making payments, like rent, every month. With all his ancestors behind him, Mac couldn't see paying almost double for one roof when both were good roofs. That is, until he put down these figures:

*Over 20 years a house would need two asphalt roofing jobs at a total cost of $310. Asbestos roof, $250.*

Monthly payment for $310 loan ... $1.98
Monthly payment for $250 loan ... $1.65
Savings per month for having quality roof ... $0.33
Besides, a well-roofed house brings a better resale price. Mr. McAngus knew a bargain when he saw one.
What your war bonds buy

Tag each bond, tuck it away, and watch your house grow dream by dream

**TODAY**

<table>
<thead>
<tr>
<th>Bond Price</th>
<th>Item Description</th>
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<tr>
<td>$25</td>
<td>Breakfast set; coffee maker and toaster, or</td>
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<tr>
<td>$50</td>
<td>Portable radio, or vacuum cleaner, or Electric blanket, bedside electric clock, or</td>
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<tr>
<td>$100</td>
<td>Steel cabinets for kitchen unit, or 30 gallon automatic water heater, or 40 electric outlets, or</td>
</tr>
<tr>
<td>$300</td>
<td>Game room with pine walls, linoleum floor, or All hardwood floors in 6-room house, or</td>
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<tr>
<td>$400</td>
<td>Insulate, finish attic room, add dormer, or New bathroom 8’ x 7’ with fixtures, or</td>
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<tr>
<td>$500</td>
<td>Add new enclosed porch, 7’ x 16’, or 2-car frame garage, or Kitchen range, cabinets, dishwasher sink, or</td>
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<tr>
<td>$1000</td>
<td>Pre-fab guest cottage with bath, or Swimming pool, or Air-conditioning, heating for 8-room house</td>
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**TOMORROW***

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<thead>
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<th>Bond Price</th>
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<tr>
<td>$25</td>
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*Suggestions based on today's prices

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**Facts about FHA home-financing...**

As a doctor passes on an applicant for a life-insurance policy, so FHA applies its expert stethoscope to your prospective property. With its seal of approval on the site, house construction, and your ability to pay, a qualified financing agency can issue a long-term single mortgage at low interest rates (4½% maximum). FHA *insures* the lender against loss. Its system of monthly payments, often less than rent, cover taxes, hazard insurance, interest, liquidate principal within a specified time... Good rules-of-thumb for budgeting—total cost of house and grounds should not exceed twice the expendable annual income; monthly operating costs and payments should equal about one week’s expendable salary.

She sleeps in beauty
If your room is a little bit of Antarctica, snuggle between Nashua's downy Warm Sheets under a 100% wool North Star "Wave"; heating pad for extra icy nights.

When your temper is a little on the scratchy side, soft textures will soothe your soul. Try a blanket like the Pearce "Pride"; spread by Brockman & Schloss.

Subway crushes, irate bosses, cantankerous committees are apt to tie you up in knots by bedtime. Relax inside with herbal tea or a hot milk drink; relax outside with a warm soporific bath and soothing ultra-violet rays.

Aching muscles will respond to Chatham's "Woolwich" blanket that's warm without being heavy. Odd-shaped pillows tuck into just the right spots for comfort.

Of course you can hire a good strong thug to beat you into insensibility or spend your fortune on a knock-out dose of narcotics, but if you lean to milder measures there are lots of sleepmakers left. First, though, be honest about why you're lying awake. Have you blown two weeks' points on one steak and eaten it single-handed? Get out of bed and use your waking hours to plan a meatless menu for the next fortnight. Are you a midnight worrier? Switch on the light and write down your vexations in logical form. It's harder than you think and one of four results is practically assured—(a) they'll evaporate, (b) a solution will appear, (c) you'll find that "you, too, can write", (d) you'll weary yourself to sleep. But if you diagnose your case otherwise, seek a cure below.
Be a Noise Abatement Committee of one by closing the windows to shut out racket. The "Fragrant-aire" will keep air fresh. Play an adult lullabye record to calm your jangled nerves; then plug your ears for real quiet.

If "it's all his fault", a copy of "Bed Manners" and a remote control smoker may help to reform him. Meantime, cry out your troubles on a waterproof heartbreak pillow; pamper yourself to sleep with herbal sachets.

Colors you love will put you in a pleasant frame of mind. These are two good choices—Kenwood's soft green blanket; Cabin Crafts' flowery pastel spread.

*other sleep inducements*

Lewis & Conger's Sleep Shop has the gadgets shown here and many more; blankets and spreads are sold by fine stores throughout the country. Manufacturers can't make the quantities they used to for civilians because Army and Navy supplies get right of way on the looms.

If it says you can make do with what you have, let stores sell to the people who need replacements nadly. If you must buy, here's what you can expect:

**Blankets**: Wool imports and reserves are better than last year and no acute shortage is in sight but conservation is still important. General standards are medium weight, 84" length, 3" or 4" binding, four colors and white from each maker, wool content from 5% to 100%.

**Mattresses**: If you've shopped, you know that inner-springs are no more, but despair is not in order. Reliable manufacturers are putting their best efforts into cotton felt mattresses. You can get them hard, soft or middling with features that insure long-lived comfort. For more details on famous makes, turn to page 67.

**Sheets and pillow cases**: Colored sheets have disappeared along with most fancy ones—embroidered, hem-stitched, scalloped. Long staple cotton which makes fine combed percale is in heavy demand for war needs, but mills can turn out limited quantities. Standard sizes in sheets and cases are still available, but all quantities have been cut. Care is the watchword for all the sleep aids you own. The longer you make them last, the more you release for the Serv-ices.

P.S. If you're still counting sheep, send for a free copy of "This Will Put You to Sleep" from North Star Woolen Mill Co., Minneapolis, Minn.
Fall PLANTING

GOOD REASONS FOR IMMEDIATE GARDENING

Four good and sufficient reasons so well support the practice of Fall planting between late September and mid-November that it has become more the custom in the northern half of the country than the exception. The four reasons are these:

1. Some plants and bulbs, being Spring bloomers, must be set in the soil in Autumn so that they are ready immediately to begin their cycle of leaf, flower and seed; conversely, Fall-blooming plants are set out in Spring.

2. By Autumn many plants have reached a fairly dormant state and the shock of moving them is reduced to the minimum.

3. Since no living plant is ever completely dormant, some root growth continues after the transfer and long after hard frosts. Thereby the plant is anchored to its site and its roots are in condition to go ahead with their business of feeding the new top growth once the soil warms again.

4. Six months are saved, and for gardeners time is a precious element.

To these four reasons we might add a fifth: what you do in the Fall lightens the burden when the rush of Spring work begins. It puts you ahead of the game.

Fall planting applies alike to fruits and flowers, to shrubs and trees, to many bulbs and some seeds. But like all excellent and proven practices there are the inevitable exceptions. Fruit, for example. Of the bush and cane fruits, currants and blueberries respond best to Fall planting whereas blackberries and raspberries are safer in Spring. Of the tree fruits, the quince can go in after frost in temperate zones but had better wait for Spring in hardier climates. Grapes are definitely better planted in Spring and Spring or Fall are both customary for apples, cherries and pears.

Among ornamental and flowering trees, all respond to Fall plantings, but birch, plane, magnolia and dogwood thrive best when moved in Spring. Coniferous evergreens can be planted from August on and the broad-leaved types—rhododendrons, azaleas, kalmias and such—up to the end of September, thus giving them time to become established before hard frost.

Roses are best planted in the northern regions in the Fall when dormancy has begun, but dormant bushes stored over Winter and planted in early Spring are equally safe although they do not enjoy the advantage of being in the soil for the earliest growth of feeding roots.

Seeds of hardy annual flowers—calendulas, cosmos, cornflowers, snapdragons, petunias, marigolds, larkspur and sweet peas—may be sown in late Fall and will begin germinating at the first crack of Spring. On the other hand, biennials—hollyhocks, foxglove and Canterbury bells—which require two years to complete their life cycle, are sown in late Summer and the plants wintered over under cold frame cover or mulch.

Practically all perennials, except iris and peonies, can be planted equally well in Spring, but those two must have their permanent places before hard Winter sets in. Phlox and daylilies are best divided and re-planted in the Fall and bleeding hearts and cowslips as early in Fall as possible, whereas pyrethrum and coral bells are divided and re-planted after they have flowered in June and oriental poppies when they are dormant in July and August.

Among ornamental shrubs, buddleia seems the only exception that thrives best when Spring planted. The hardy vines, wisteria especially, prefer the Fall. Of the Spring-flowering bulbs, narcissus planting should be finished by October first and can begin as early as August. Lilies, with the exception of the madonna, which goes in in August to make its initial leaf growth, together with tulips, crocuses and the other heralds of Spring can be planted as long as the ground is open.

From these notes it is obvious that Fall planting extends over quite a long series of weeks and can be done leisurely. But before even the earliest root goes into the soil there is much preparatory work.

Order plants and bulbs early. Have a definite place or places for planting them. Some enjoy shade, others require full sun and while leaves are still on the tree is the best time to select their desired location. Also the size of existing trees and bushes will indicate the space available for additional plant material. Don’t overcrowd.

Most important of all is the preparation of the soil. It should be ready long before any plant or bulb arrives. Ready means well dug, sufficiently fertilized and, where certain plants require particular soils, those soils available. If you are planting lilies—and lilies demand good drainage—this must be provided if it is lacking. The broad-leaf evergreens need acid soil and this must be afforded them.

In planting trees and shrubs there must be plenty of fertile soil available to pack around the roots. This the compost pile will supply, fortified with slow-acting organic fertilizer instead of the more quickly expendable chemicals.

Thus through the weeks from late August on, Fall planting proceeds. The end finally comes when newly set trees are gued against Winter winds, roses heaped with soil and leaves, new shrubs mulched and evergreens watered until the frozen earth no longer will sop up the moisture. These strangers to the garden are already made at home in it. They are set to go when Spring returns. The gardener has saved many months. He faces Spring well prepared.

—RICHARDSON WRIGHT
It seems a paradox that while experts have long known when lawns should be seeded, the general public has always ignored that advice even though innocently. Experiment Stations have found that best results are obtained from sowing grass seed in late Summer or early Fall but Americans still do at least 70% of their seeding in the Spring. Ten years ago the figure was 85%, all of which shows that educational processes work slowly.

It takes a long time for the average home-owner to become acquainted with the fact that he can and should seed his lawn sometime between August 20th and the end of September or at best by the middle of October. His custom has too long been to greet Spring with his shirt-sleeves rolled up, give three cheers and rush out to render valet service to his lawn. Even the best Spring seeding period, which is before the frost is out of the ground, has been missed by many lawn owners. The average person gets the idea that Spring is appropriate for seeding because Mother Nature starts to dress up the earth with all her adornments at that time, forgetting of course that Nature also does her seeding in the Fall. Man may well imitate her in this respect instead of letting his natural emotions blind him to what his reason tells him are the facts.

In recommending the sowing of lawns in the mid-August to mid-October period, it might be said that the Southern states are excepted. Below the Mason-Dixon Line, it is necessary to seed in April or May with Bermuda to provide Summer turf and in September or October with ryegrass to take care of the Winter season. There are variations from this schedule and these varieties but substantially the above program is followed. Now for the reasons why best results can be obtained from the late seeding practice. First, because Fall weather is more favorable to grass growing. The ground is good and warm. That insures quick germination and then there is helpful temperature variation from hot days to cool nights. While this condition prevails there is also adequate rainfall of the gentle type which the soil is able to absorb fully. There are fewer washing rains to carry excess water into storm sewers and too little into the earth. Such a condition as this encourages a deep, vigorous root system.

Except in the extreme North where Spring seeding is still found to be safest, the late Summer sowing of lawns may start when the heavy dews begin. The time becomes progressively later as we move southward. For example in central New York State and west to Nebraska the first of September should be a favorable seeding period. As one moves northward the date should be set ahead two weeks while in Virginia and across to Missouri early October is not too late.  

(Continued on page 77)
When selecting plants for a rose garden, one has to choose between making a rose display or a collection. The display belongs properly to great estates and public rose gardens, although even there some deviation from big beds of one variety is a pleasant relief. For me, at any rate, such massed display is too reminiscent of the Victorian era of the circle of salvias and cannas set neatly in front of a towering mass of the best wooden gingerbread work. Beauty is not necessarily enhanced by multitudinous repetition. The Rockettes are fun once in a while but I'd hate to see a bus load of Helens of Troy.

If one wants beds of one color—red, for instance—how much more interest, variation and charm Etoile de Hollande, Crimson Glory, Chateau de Clos Vougeot, Christopher Stone and a brilliant splash of Poinsettia would give, than fifty plants of any one of those excellent roses. The new large-flowered Polyanthas (Floribundas) could be included to insure a mass of color for those who want no green pauses between the bursts of bloom.

As they can so well be used together, the following lists include only Hybrid Teas and large-flowered Polyanthas. In other words, I am considering only the center of the rose garden and not the Climbers, Hybrid Perpetuals and Old-Fashioned Roses. A small-flowered Polyantha crept in among the yellows because it is good and the yellows in that group are few. That condition is soon to be rectified, as is the case of Pernet colorings. We don't have long to wait. The date of introduction has been included to indicate the length of time these roses have held their popularity. With three (Continued on page 70)

**Hybrid Teas**

**RED OLD**—Ami Quinard '27, f  
Charles K. Douglas '19, sf  
Charles P. Kilham '26, sf  
Chateau de Clos Vougeot '08, vf  
E. G. Hill '29  
Etoile de Hollande '19, f  
General MacArthur '05, vf  
Grenoble '27, sf  
Night '21, vf

**NEW**—Burgundy '37  
Christopher Stone '35, f  
Crimson Glory '35, vf  
C. H. Middleton '39, vf  
Charlotte Armstrong '40, f  
Dickson's Red '39, vf  
Flamebeau '39  
Grande Duchesse Charlotte '39, sf  
Heart's Desire '41, vf  
Jewel '38  
Lemania '36, vf  
Poinsettia '33, sf  
Red Delicious '44, vf  
Red Duchess '42, f  
Rouge Mallerin '34, vf  
Satan '39, vf  
Southport '33, f  
Victoria Harrington '31, vf  
Zulu Queen '39, f

**PINK OLD**—Briarcliff '20, f  
Columbia '16, vf  
Dainty Bess '25, Irish single  
Dame Edith Helen '26, f  
Imperial Potentate '23, f  
Killarney Queen '12, f  
La France '36, vf  
Lady Alice Stanley '09, vf  
Miss Rowena Thom '28  
Mrs. Henry Morse '19, f  
Pink Pearl '24, f  
Radiance '08, vf  
Willowmere '13

**NEW**—Adoration '41, f  
Charlotte '42, f  
Douglas MacArthur '43  
Dorothy James '39  
Elite '37, f  
Editor MacFarland '31, vf  
Pearl Harbor '43  
Picture '32, sf  
Pink Princess '39, vf  
Santa Anita '40, sf  
Sterling '33, f

*f—fragrant; sf—slightly fragrant; vf—very fragrant
So infinite is the variety of shrubs and so many are the purposes which they can serve that anyone planning to use them should look well into their kinds and characteristics. Grown alone as specimens, lined up for hedges, or massed in informal groupings, they offer a helpful solution to the economic pressure of these days and the days that lie ahead. Once well planted in situations and soil congenial to them, they require a minimum of care. Long before the war English gardens met the manpower shortage by changing over from flower borders to shrub borders. Moreover, shrubs pay increasing dividends of size and beauty for years. Since they are a long term investment, particular care should be used in their selection. You can judge the garden intelligence of a property owner in large measure by the kinds of shrubs he plants.

Certain groups, tried and found satisfying over the years, should form the backbone of any shrubbery selection. The remainder can be in fresher hybrids or species newly introduced through plant exploration in other lands. Viburnums, for instance, are commonly chosen, but how many know the fragrant kinds—\textit{V. fragrans} in pink or white; \textit{V. carlesi}, \textit{barkwoodii} and \textit{bitchuitense}? Large-flowered mockoranges are usually a first choice, but if it is limited to these the owner misses the intense fragrance of the small-flowered types. Bush-honeysuckles have long been a garden standby but few know the fragile pink flowering blue-leaf honeysuckle, \textit{Lonicera korolkowi}. Everyone raises at least one Buddleia but few enjoy the fragrance and fountain form of \textit{B. alternifolia}.

Thanks to enthusiasm for plant conservation, we Americans are beginning to realize the garden value of flowering trees and shrubs indigenous to our own countryside. We know the beauty of dogwoods, the waxy Summer flowering of the Stewartias, the white September cups and crimson foliage of the Gordonia, the creamy spires of Clethra, the Spring lace of fringe tree, and the vivid colors of torch azaleas. \textit{(Continued on page 77)}
A perennial garden

A perennial border should properly be worked out on paper before even a single plant is ordered. To make a plan, first divide the plants you wish to grow in groups of tall, medium and large and then separate the individuals in each group according to color and time of bloom. The next step is to make a scale outline of the bed. On this each plant should be indicated: the tall ones in the back, next the medium and the lower varieties in the front. Take care that each color will blend with the one planted next to it and that in each 3’ section there will be some bloom throughout the season.

Equal in importance with the correct planning of the border is preparation of the soil. Perennial plants are expected to live and thrive in the same bed for a number of years which means that only the most thorough working of the soil will do. The entire bed should be trenched to a depth of not less than 2’ and a generous quantity of well rotted manure placed in the bottom of each trench. If the soil is poor it should be removed and replaced with good topsoil that has been enriched with leafmold. Poorly drained locations will need drainage. Acid soil must be sweetened with lime. All of these things are important as the bed must be in prime condition if the plants are to do well.
**Small flowering bulbs**

**Grape hyacinths** are one of the most attractive of the small flowered bulbs. They can be used effectively so many ways in the garden—as a border, planted in clumps, edging a path or in the rock garden. They will bloom in full sun or shade and are not particular about soil as long as it is not too damp. The blossoms come in pink, white and blue. However, blue are the only ones available until after the war.

**Mariposa tulips** are named after the Spanish word for butterfly. The name was suggested because of the beautiful iridescent coloring of the petals which resemble the wings of a butterfly. The blooms will be as numerous and as well colored in either full sun or light shade. For best growth a sandy rather porous soil is needed. A truly unusual bulb as no two flowers are ever alike. Good for clumps in the border to provide color.

**Daffodils** are well known to every garden but the wild species or little daffodils are not used nearly enough. These little fellows possess a great deal of charm and real beauty and should be included in Fall planting plans. *Narcissus bulbocodium*, *N. triandrus albus* and *N. cyclamineus* are three particularly attractive ones. They will be most satisfactory planted where their flowers can be easily seen and enjoyed. Will form large clumps.
**Middlewest and East**

Prepare a schedule of all the Fall work which will soon be at hand to assure every task being completed.

Cool days will cause a let-up in mildew and other fungus diseases. No need then to have the sulphur dust at hand unless you see definite signs of trouble.

Roses will benefit from a feeding of plant-food. Scratch it into the soil about their roots to intensify the color and increase the quantity of Fall blooms.

Right now is the best time to move evergreens. It is important that they go into Winter with plenty of water stored in their needles, so soak well right up until the time the ground freezes.

As soon as a row in the Victory garden is cleared sow it to a cover crop. It will grow rapidly and be ready for turning under when the garden is Fall spaded.

Prepare growing spot for peonies now so that it may stand a week or two before planting. Dig the soil a good two feet deep. Add bone-meal and manure.

**South Atlantic**

Keep after insect pests remembering that the easiest way to keep them under control is quick action.

Pruning should be light at this season. Remove all suckers as they appear and head back all shoots which grow out.

All types of small flowering bulbs go into the ground this month and next. Get your order off early.

In the Victory garden make plantings of radishes, mustard and turnips. Keep them shaded from the hot sun. Wait until next month for planting others.

Seeds of annual plants can be sown now.\footnote{Some of the daylilies will come into bloom now. Seeds of earlier flowers will be ripe and ready for planting.}

**South Central**

Don't let up on Victory garden work but try to keep every inch of soil producing to its full capacity.

Chrysanthemums which you have been tending so carefully all year should have plenty of buds by this time. To assure the best flowers and deep colors keep them well-watered. A feeding of manure water or commercial plant-food is also good once every two weeks until the buds begin to show color.

Most Spring blooming bulbs can be planted the end of this month. Daffodils should be in the ground by this time or certainly by the end of the month.

Lift overgrown clumps of perennials for division. Cut the roots apart with a sharp knife and replant as quickly as possible. The sooner the time they are out of the soil the quicker they will take root and begin to re-establish themselves. Don't disturb peonies unless absolutely necessary to move them.

**California**

There are many things to be done in the garden this month to assure a good display of blooms next Spring.

Biennials, such as Canterbury bells and foxgloves should be set out now if they are to bloom next Spring. Work the soil well before planting. Keep the plants well watered to assure their taking root and making good, strong growth.

Annuals such as snapdragons, zinnias, calendulas, etc. should be planted out now. It is a good idea to keep them shaded for a few days to prevent their being dried out by the hot sun.

Seeds of early cosmos, French marigolds, nasturtiums, poppies, pansies, snapdragon, stock and verbenas.

Bulbs of amaryllis, anemones, freesias, Dutch and German iris, ranunculus, tulips and narcissus should be planted in the garden at this time.

**Midsouth**

September brings cooler weather to revive withered flowers and lawns creating a new climax of bloom.

Summer crocus which are coming into flower now prefer being planted in a moist spot. However, if they are in a dry location a steady blooming period can be encouraged by regular watering. These plants are quite hardy and the evergreen foliage will maintain its shiny green color throughout the year.

Grinnells, too, like plenty of water if they are to flower well. Once a clump has become established it is best not to disturb the roots by transplanting.

Amaryllis should be coming into their height of bloom at this time. These large, colorful, lily-like blossoms are a welcome addition to every Southern garden. The bulbs will do best if planted shallowly in rich soil.

Some of the daylilies will come into a second bloom now. Seeds of earlier flowers will be ripe and ready for planting.

**Northwest**

All garden work that can be done this Fall means just that much less to take up valuable Spring time.

No good gardener allows a single leaf to be burned in the Fall for he realizes, all too well, the real value of compost to the garden. So resolve right now to start a compost heap this Fall into which every leaf or bit of green from the garden will go. It takes a year for the material to rot.

Watch dahlia plants for tiny holes at the base of the stalks for these means borers are at work. Sometimes they can easily be removed from their hiding place with a piece of pliable wire. Putting a drop of carbon disulphide in the hole and then sealing entrance with chewing gum will also put an end to borers.

Fall is the accepted time for starting lawns. Weeds at this time are not nearly as prevalent and the grass has a chance to grow without crowding. Then, too, the cooler weather induces strong growth.
CARE OF PRESSURE COOKERS

Treat them well in order to keep them working and make them last longer.

Among the brightest jewels in the kitchen treasure chest are the pressure cookers. They preserve food value, save fuel, time and energy. But the only way to get a new pressure cooker this year has been to obtain a priority, promising assurance that it'll be used cooperatively for canning. If you're lucky enough to own a pressure saucepan or canner, keep it going by intelligent use and care. Follow the operating rules you got when you bought it—each manufacturer's product varies slightly in the arrangement of valves and gauges—and study these valuable pointers for giving it proper care.

Pressure saucepans

Daily care: Saucepans of aluminum or stainless steel need only thorough cleaning with hot soapy water after each use. Rinse and dry well. Only the inside of the pan should be brightened with steel wool or a mild scouring powder. Don't use abrasives or alkaline powders on the cover or outside surfaces. They may cause scratches.

If the underside of an aluminum pan gets brown, don't try to clean it all off; that brown acts as a heat conductor, holding and spreading the heat more evenly.

Special care: Grease left on a cooker shortens its life. See to it that the sealing band and locking rim are really clean. Crease and food accumulations will rot the rubber gasket and may prevent proper pressure. To prevent the indicator from clogging, keep the screw which fastens the vent pipe to the underside of the cover, the pipe itself and the indicator clean.

Handle the vent or indicator weight carefully. Don't drop it; a sudden jolt may throw it out of adjustment. Don't put it in water, the inside will rust. If you've one tucked away on a top shelf because parts are worn out or broken pieces. The manufacturer may be able to make replacements if the model isn't too ancient.

Precautions: Never force a cover if it seems to stick or is hard to turn or open. It means there's still pressure in the cooker; put the whole thing in a pan of water to cool.

Steam rising round the rim indicates a leak. You can tighten the flexible type cover by adjusting the screw set in the pot handle. If that doesn't remedy the leak, the rubber gasket may be worn and need turning or replacing.

Never set the cover on a hot burner or stove when not in use. It melts the safety plug and impairs the gasket.

Don't strike the rim with a spoon or knife. Nicks result that permit steam to escape.

Don't allow steam to blow off any more than necessary because the pot may boil dry. If a cooker is set over heat without liquid or boiled dry, it cracks.

If the vent weight continues to jiggle after full pressure has been reached it's a signal to reduce the heat.

Use a time or alarm clock to sound a warning if you can't "stick with it" when cooking. It will save blowing a valve and the necessity for repair.

Repairs: Don't forego the pleasure of using your pressure saucepan if it isn't working properly. Your dealer can still get parts if you'll bring him the worn out or broken pieces. He can supply you with a fusible plug to replace one melted from overheating.

Storage: Keep your cooker in a dry place. Don't clump the cover on when putting it away; this prevents ventilation. Turn it upside down on the saucepan. Take care not to bend or flatten.

Pressure canner-cookers

If you have a pressure canner-cooker, share it with your neighbor or community to help preserve the nation's food. If you've one tucked away on a top shelf because parts are worn out or broken, have it put in working condition. The manufacturer may be able to help preserve the nation's food. The larger part of Cabin Crafts skilled workmen has put aside Needle tufted embroideries for bomb parachutes and other grim war goods—airplane wing and motor covers, half-shelter tents and insect field bars.

War work is our first consideration, but we are still producing Cabin Crafts Needle tufted Bedspreads and companion Needle tufted Rugs in limited quantities. You'll find them at better stores everywhere . . . the same genuine craft articles, professionally designed and skillfully made to blend with your other fine pieces. Both bedspreads and rugs are color-fast, easily washed with mild suds and lukewarm water, require no ironing, keep their newness indefinitely. Cabin Crafts, Dalton, Ga.
Two ways to find

EXTRA MONEY in your attic!

1. Save on fuel by insulating with Celotex Rock Wool

Uncle Sam urges you to save fuel vitally needed for victory. You can do this, and save money too, by insulating with Celotex Rock Wool Batts between attic studs and rafters. This prevents precious heat for victory. You can do this, and save money too, to install . . . and fireproof, odorless, vermin-proof! by insulating with Celotex Rock Wool Batts between attic studs and rafters. This prevents precious heat for victory. You can do this, and save money too, to install . . . and fireproof, odorless, vermin-proof!

Dealer or mail the coupon.

Act now, while they're available. See your Celotex Dealer or mail the coupon.

Note! Take this precaution first...

REPAIR OR REPLACE A LEAKY ROOF!

If you don't, moisture can seep in and damage the attic insulation and decorations. Ask your Celotex Dealer about doing the job with Celotex Triple-Sealed Roofing Products. Enjoy their extra beauty, protection and long life without extra cost!

2. Finish the walls with Celotex Gypsum Wall Board and rent to a war worker!

If you live in a housing shortage area, here's your chance to help Uncle Sam and collect extra revenue besides. After insulating your attic with Celotex Rock Wool Batts, it's so simple to finish the walls with Celotex Gypsum Wall Board. This attractive, permanent, fireproof material can be papered or painted as soon as it's up! The result will be a beautiful, comfortable room a war worker will be eager to rent. Ask your Celotex Dealer for FREE ESTIMATE of cost, or mail the coupon.

CARE OF COOKERS

(Continued from page 59)

for each quart water, seal, bring to five lbs. pressure for five minutes.

Pressure gauge: Success in cooking and canning depends on the accuracy of your pressure gauge. Handle it gently, it's a delicate instrument and gets out of order easily. Take care not to drop or strike it or allow water and food particles to get in. Never immerse in water.

Since pressure gauges fail to register correctly when out of order, it's essential to have yours checked for accuracy with a master gauge or maximum thermometer at least once a year, or any time the indicator fails to return to zero. This is especially true if your canner has been stored for a period and you are using it for the first time in this canning season. Ask your county home demonstration agent or state agricultural college to test it for you, or send it direct to the manufacturer.

Safety valve: Its main purpose is to prevent steam to blow off automatically if pressure rises beyond the safety point. It protects against overheating and explosion, so keep it in good working order. If it's the ball and socket type, wash after each using. A clogged valve may fail to open and thereby cause an accident.

Potlock: To work freely, it must be clean. Wind a piece of cloth around a toothpick, draw through occasionally to be sure it is clear of all food particles. Wipe dry to avoid rusting.

Precautions: Don't open cooker until pressure gauge registers zero.

Never fry, sear or roast food directly in bottom of this type of cooker. Use rack, inset pans and required amount of water for cooking meals.

If the cover tends to stick to the cooker, rub the edges of both lightly with cooking oil before sealing.

Don't leave food or water in a metal cooker, it pits the surface and makes it dark and rough.

Dropping an enamel cooker or hitting with sharp blows will chip it and expose the metal base, which rusts easily.

Guard against cracking and warping. Never let cooker boil dry or set over heat without liquid in the bottom. To avoid boiling dry, don't allow steam to blow off any more than necessary. Never pour cold water into an overheated dry cooker or set a hot one in cold water. If, for all your care, it ever boils dry, slowly pour hot water into it.

Storage: Make certain the cooker is clean and thoroughly dry. Clamping the cover and body together prevents ventilation. Either set cooker (upside down) and cover (thoroughly dried on corrugated board, or wad newspaper into the cooker to absorb moisture and prevent corrosion. Protect the cover by placing it in a paper bag.

Remember, pressure saucepans and canner-cookers are worth their weight in gold these days. Treat yours well and it will serve you well.

The ORDER of the Day

At the most popular bars everywhere, the order of the day is "The Rum Must Be MYER'S". For people everywhere knew that the rich colour, fragrant bouquet and mellowness of Myers's dark Jamaica rum make a Planter's Punch Collins or cocktail taste better, richer, more enjoyable. Remember, for that wealth of flavour

The Rum Must be MYER'S

"Planters' Punch" Brand
100° Fine Mellow Jamaica—57 Proof
For free booklet write
R. U. Delapenha & Co., Inc.
Dept. EN-5, 37 Light Street,
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Pearce Blankets
SOFT AND CARESSING

and Oh, so Lovely

The map of Pearce Blankets is especially deep and springy, giving thickness and extra warmth without added weight. Best of all, Pearce Blankets withstand normal wear and washing and retain their loveliness through long years of service. If you can't find Pearce Blankets at your favorite store please understand. Our country is at war and much of our production must go to the armed forces. Try to get along with the blankets you have for the duration and put the saving into War Bonds.

8.95 to 15.95

Sample match and folder with schedule of color harmonies and instructions for washing, upon request.

PEARCE MANUFACTURING CO.

HOUSE & GARDEN
For your perpetual delight... ATTAR OF PETALS Toiletries. These modern charm potions set the seal of perfection on your loveliness and enthrall the senses with the pulse-quickening fragrance of sun-kissed blossoms... like the magic distillation of a thousand perfume-laden petals, compounded for sorcery.

Exquisite as their flower-fresh contents, are ATTAR OF PETALS porcelain-white apothecary jars... each with its own hand-painted motif... each an authentic treasure you'll cherish and use forever. At leading stores everywhere. Priced from $1.00 to $3.75.

Jean Vivaudou Co., Inc., 10 W. 33rd St., N.Y.C.

Inspired by priceless antiques in the historic Mercer Apothecary Shop, now a national shrine at Fredericksburg, Va.
First family of music...

A record audience of 300,000 crowded into a joint summer concert in Chicago to pay tribute to the genius of Lily Pons and Andre Kostelanetz. The unique talents of this great coloratura soprano and her celebrated conductor-husband have brought the appreciation of good music within the ken of grateful millions.

Miss Pons has the admirable faculty of projecting her warm personality to audiences through her glorious voice and charming presentation of the classics.

Andre Kostelanetz has created a distinct symphonic style, and a new interpretation of the works of the old masters as well as the popular music of the day. This has brought to him a vast following of music lovers of all tastes.

Today these great musicians are bringing relaxation and comfort to men in our armed forces as well as those of us on the home front through their recordings and broadcasts.

Like other great artists Mr. and Mrs. Kostelanetz have chosen a Magnavox radio-phonograph for their home. For in Magnavox they find an incomparable clarity and trueness of tone which alone can do justice to the great music of the world.

Today no more Magnavox instruments are being made because the talent and craftsmanship which created these superb radio-phonographs are devoted to the production of electronic and communication equipment for the armed forces and music distribution systems for warships. In the postwar era Magnavox will again take its place as the pre-eminent radio-phonograph combination.

Buy War Bonds For Fighting Power Today—Buying Power Tomorrow

The fine craftsmanship which won for Magnavox the first Navy "E" award (and White Star Renewal Citations) among instrument manufacturers has made these radio-phonographs the first choice of discriminating buyers.

The Magnavox Company, Fort Wayne, Ind.
that excess rents be paid if the volume of business in any one year exceeded that of the best business year in the last ten. Since the post office is the center of village activity and proximity to it is the most desirable factor in store location, it was arranged that each store occupy its original position in relation to the post office.

With nothing to lose and bright, modern shops to gain, the store owners approved the plan immediately and construction got under way.

The familiar confusion of business huddled on in the old shopping district as the new stores went up on the hill behind them. After the businesses moved bodily—appliances, pliers and paint, bathing caps and pork chops—into their new quarters, the old stores were razed. The county then approved the shifting of the main route, 25A, so that the old village green would form a park in front of the new stores. The idea was that shoppers should have adequate, convenient parking space and none of the hazards of traffic. The final relocation of the road is not yet complete and some of Stony Brook's future development must await the war's end.

After the moving, Mr. Melville turned over the deeds to the new property to the Stony Brook Community Fund, a committee of trustees made up of persons chosen from village residents. This body collects the rents, pays Federal and State taxes and puts the surplus money into community improvements and charities.

The cost of the entire project tops up to around $500,000. The rents range from $25 to $120 per month based on the ability of the tenant to pay. The new location has attracted a much greater amount of business than only from Stony Brook but from the entire surrounding countryside. Last year, several of the stores paid excess rents, indicating that, in spite of priorities, they did a greater amount of business than in their best year in the old location.

The impressive success of Stony Brook's project should be an inspiration to other communities. "But," such communities may say, "Stony Brook had its Ward Melville. What of us? Here we are, huddled against a cold economic world, wanting a new shopping center and a village green as well, but wanting the money, too!"

Here is where the Stony Brook-Setsuket-Old Field story is really important. Original capital like that provided by Mr. Melville can be obtained from an issue of stock in the amount estimated necessary for community improvement. The leadership provided by Mr. Melville and his valuable aide-de-camp, Mr. T. Bayles Minuse, the active overseer of the project, can be provided by the Chamber of Commerce, or by a committee of citizens. And with the Stony Brook project as a living example, paying four per cent interest on the original investment, such community planning isn't nearly so much tilling at windmills as it is good common sense. Double your merchants' business at a four per cent profit to the civic-minded backers or community fund—and make your village clean, shiny and progressive in the process.
You're in the war now
and so is Bigelow

But we're looking forward

In your home of tomorrow floor coverings will take a much more important place. Wide sunlit spaces will need impressive rugs and carpets. Bigelow will have them for you... enchanting colors, fascinating textures, new patterns... in the fine grade of carpet you can depend on... Bigelow BEAUVAIS.

Powder-ene dry cleans rugs at home


TURNs WITH A CORKSCREW

Time-winning measures for the amateur chef when the ravening guests come early

If you're new at this business of whipping out rationed meals, here's one bugaboo you'll probably have to cope with. It's always later than you think—especially on the night guests come. Everything, but everything is apt to go wrong. Given time, you can manage, even throw out the first batch of muffins and start again. Without it, you're wrecked and flurried. And both you and the guests will vow, "Never again."

One delaying action to have up your sleeve is a mild, refreshing drink that's easy to serve, and that won't call for any last-minute mixing. Beer's a good choice for this—if your wait is to be a long one. But serve it cold as Christmas—and choose a light mellow brew that can set off the meal to follow. Stay immediate hunger pangs with pretzels or crackers.

When dinner is late, and you're the K. P., here's a play for time—beakers of amber-colored beer for your guests to sip as you work. Filling enough to keep them happy, it can augment your culinary labors, accompany dinner, too. Here, National Premium beer; America House accessories.

Borrow a picnic trick for an informal supper, a between-times refresher—team a light mellow beer with hard-boiled eggs and salt. Good extender for a slender menu when you're low on ration points, pleasant break in an evening of talk. Budweiser beer; Heisey pitcher, glasses. Bar Mart accessories.
Calculated to conserve material for victory is the poised (and tireless) Marlboro Cigarette-Slim frock of Enka Rayon. To add to her poise, her distinguished Marlboro Cigarettes... richly blended of superb tobaccos (which cheaper cigarettes cannot possibly afford)... yet mere pennies more!

Hat and Dress from: Bonwit Teller, N. Y.—I. Magnin—Marshall Field—Thalhimer's and one fine store in each city.
WHERE REALLY FINE COCKTAILS ARE SERVED...

A Knowing Hand reaches for the Angostura Bottle!

Those who have been carefully trained to serve particular people reach instinctively for Angostura when making cocktails. For the fine hand of a master-mixer knows that to be completely right, a Manhattan or Old-Fashioned must offer the appetit­enlivening qualities of these famous Bitters. Is yours a knowing hand? Write for our Free Mixing Guide and be sure!
If you have any lingering memories of cotton mattresses about as yielding as granite slabs, now is the time to scrap old prejudices. New construction features give you grand comfort that compares with innerspring mattresses; needless to say, the better quality you buy, the better service you can expect.

The Sealy "Air-Woven Tuftless" mattress is especially resilient due to the fact that it is made from Air Woven long staple cotton in one large batt; a durable roll edge holds shape. Striped covers in three color combinations. $39.50 retail.

The cotton in the Spring-Air Model 400 is inserted into separate compartments so it cannot shift or get out of place, with extra cotton in the center sections to support body weight. Side borders are vertically sewn to prevent bulging. $39.50 retail.

If you want a smooth sleeping surface, you'll be able to get it in a Triple Cushion mattress. This modern cotton mattress is tuftless and so built that the felted cotton inside will not shift when the mattress is in use. $39.50 retail.

The "White Knight", by Simmons, contains the "mattress within a mattress"—an inner core of staple cotton separately covered and firmly attached to a pre-built border to assure neat edges. Covers are those you liked on Beaulyresls. $39.50 retail.

Imagine it! Incendiary bombs, Army and Navy flares, explosives, and tank parts being made by a wallpaper company! But that's our job for Uncle Sam . . . and, for outstanding merit in war production, the employees of United Wall Paper Factories have been awarded the Army-Navy "E" for excellence!

Look for "UNITIZED" WHEN YOU BUY WALLPAPER
How is it possible for Balsam-Wool to offer such a complete money-back guarantee of satisfaction? Why can you be so sure of lasting comfort and fuel savings with this sealed blanket type insulation? You'll find the answer in these features of Balsam-Wool:

Efficient
Used in the attic of your home, Balsam-Wool will save up to 20% of your fuel—provide greater comfort Winter and Summer. Its unusually high efficiency has been proved in hundreds of thousands of homes, for more than 20 years.

Moistureproof
Balsam-Wool is completely sealed in a sturdy moistureproofed covering. No leaks or splices in application. No fears. Balsam-Wool has double moisture barriers for lifetime, trouble-free satisfaction.

Windproof
Chill winds can't filter through the tough Balsam-Wool covering—and Balsam-Wool's method of application assures a tightly sealed job that wind can't penetrate. Balsam-Wool, too, is flame-proof and vermin-proof.

Non-Settling
Balsam-Wool is made to a factory controlled density. It is delivered to you in its most efficient form. The insulation mat does not sag, settle or pack. Once in place, it stays in place to give the best possible insulation value.

Made Right—Applied Right
Balsam-Wool comes in the right thickness for every insulation need. It is quickly and easily applied with important double air spaces that increase insulating efficiency. For lifetime satisfaction, see your LUMBER DEALER about Balsam-Wool—or mail the coupon for information.

IN LIEU OF A MAID

Tricks with trays that will save you time and footsteps when you serve it yourself

Reminder list for tray setting: Bowsit's goblet, C. Stupell's dinner plate, condiment set, all Westmoreland milk glass.

For a super salad: walnut bowl, individual bowls, silver-handled servers, Georg Jensen; on clover tray, C. Stupell.

For milk or iced tea: Imperial's "Candlewick" pitcher, glasses. Range them on Overton's walnut-finish tray, Macy.

Individual bounty for each guest tray: a covered butter dish, condiment set in Westmoreland milk glass, C. Stupell.

TAKING THE CLINIC TO THE FOXHOLE

X-RAY equipment now moves up to the battle lines, thanks to the far-sightedness of our Army's Medical Division. Yes, and the recovery of our wounded boys is greater today than ever before. Today, Railley turns out vital parts that help take life-saving Picker X-Ray equipment to the boys in the fox-holes. We are proud that our skill and our equipment can thus be of service to our country. After the war, when your favorite store once again offers our Pin-It-Up Lamps, attractive shades and other lighting accessories, there will be other products—new products—which Railley is now planning for peacetime living.

IF WORK WILL WIN ... WE'LL WIN!

NEW DOUBLE-VALUE

BALSAM-WOOL
SEALED INSULATION

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Gentlemen: I want to know more about Balsam-Wool Sealed Insulation. To assist us in giving you special information, please check: I am a home owner [ ] renter [ ] architect [ ] student [ ] contractor [ ]

Name

Address

City State
SALTING AND PICKLING

(Continued from page 22)

at the expense of flavor and texture. Your sauerkraut is now on its way.

For the first few days watch the level of the brine daily, removing water from the mason jar to relieve pressure and keep the board above the brine. When scum appears (which it should) remove cloth, board and scum carefully. Wash the cloth, the sides of the crock, the board and jar and replace as before. Gradually you can skip a day, then two days. After about three weeks rap on the side of the crock. If bubbles come up it's still fermenting; if no bubbles appear, it's done. (This may take six weeks instead of three.)

Now you can remove the kraut to a pasteurized keg and secure the top, or place muslin on top of the crock and press down each layer gently but firmly, not neglecting the edges. Lay a clean press oil the mirror to advantage and freshens up the whole room.

Salting and brining
To preserve other vegetables with the least possible fermentation you add more salt and proceed as for sauerkraut. But note that corn, navy beans and turnips smell pretty high while processing, so confine them to a distant part of the house. The salt kills all bacteria so you can eat the produce raw when the salt is removed by soaking, or you can cook in the regular way. Vitamin C is largely destroyed by all the soaking but Vitamin A remains.

Water accepts only 25% salt; after that the salt just floats and often shrivels the product it's supposed to preserve. A safe rule is one part salt to four parts produce by weight. If this doesn't create enough natural brine, then brine must be added in small amounts to cover the vegetable.

Salted string beans: 16 lbs. beans, 4 lbs. salt. Wash beans, discarding all unworthy specimens. Cut in strips (or leave them whole). Put in a layer of salt first, then one of beans and repeat till within an inch or two of the top. Press down each layer gently but firmly, not neglecting the edges. Lay clean cheesecloth over the top. Place pasteurized jar of water as for sauerkraut. If bubbles appear, it's done.

To preserve other vegetables with the salt method, first wash, cut and keep the harvest above the brine. When scum appears (which it should) remove cloth, the sides of the crock, the board and jar and replace as before. Gradually you can skip a day, then two days. After about three weeks rap on the side of the crock. If bubbles come up it's still fermenting; if no bubbles appear, it's done. (This may take six weeks instead of three.)

Now you can remove the kraut to a pasteurized keg and secure the top, or place muslin on top of the crock and process in boiling water for 20-25 minutes, complete seal and store. All three ways are recommended.

Because the salt has already killed all the bacteria you can eat kraut raw. Cooked, it combines with shoulder of veal, goose, duck and pork as well as the old standby of boiled beef. Add the canned beans to sauerkraut for a sourish juice to tomato juice or other vegetable juices for a change of diet. Add home-

**THESE ARE THE WESTERN PINES**

- A free man's home is his own castle, a place where he may shield his happiness from the world. Today, on battlefields that gird the globe, free men are fighting for the preservation of the home... for the right to sit by a friendly fire in peace.
- For many years the Western Pines* have helped to bring warmth and grace to thousands of American homes. People and parents found these fine, soft-textured woods pleasant to live with.
- While your plans for remodeling and building may be projected somewhat into the future, now is the time for you to learn more about the charm, economy and amazing versatility of the Western Pines. Write today for your free copy of "Western Pine Camera Views." Western Pine Association, Dept. 174-J, Yeon Building, Portland, Oregon.
- Idaho White Pine • Ponderosa Pine • Sugar Pine

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EASY WAYS TO ADD SPARKLE TO YOUR HOME

Hang an unframed plate glass mirror like this above your mantel... and you'll make your living room come alive at one stroke. Immediately, the room looks bigger, brighter, and more colorful. Takes on that air of smart good taste which only mirrors can give. A spick and span wall finish of Pittsburgh Live Paint sets off the mirror to advantage and freshens up the whole room.

GLASS TABLE TOP

A handsome plate glass table top does double duty. Protects the finish from marring due to damp tumblers or neglected cigarettes. And adds glamour to the room's appearance. It's easy to get plate glass tops cut to fit your tables.

BUFFET BEAUTY

Does your dining room need a little bit more personality? A quick solution is to select a framed plate glass mirror like this and hang it over your buffet. It adds color and light to the room... reflects the good cheer of every meal.

MANTEL MIRROR

Hang an unframed plate glass mirror like this above your mantel... and you'll make your living room come alive at one stroke. Immediately, the room looks bigger, brighter, and more colorful. Takes on that air of smart good taste which only mirrors can give. A spick and span wall finish of Pittsburgh Live Paint sets off the mirror to advantage and freshens up the whole room.

THE MARK OF GOOD GLASS—WHOEVER MAKES THE MIRRORS

The majority of mirror manufacturers use Pittsburgh Plate Glass to make their mirrors because of its beauty and accurate reflections. So the Pittsburgh Label on a mirror or plate glass article is your assurance of good glass, no matter who makes the product. For true reflections, a mirror must be made of plate glass.

Free Booklet

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ROSES

(Continued from page 54)

newest rose exceptions, they are all in commerce as of the Spring of 1943. I arbitrarily chose 1930 as the date for new roses.

All the varieties listed below are good. Either they have been grown in our own garden or vouched for by responsible amateur rose growers. That these alone are the best would be an absurd claim.

I hope the lists will do something toward quieting the rising clamor that "roses aren't fragrant any more." Unfortunately, M. Pernet, the great French rose hybridist, wasn't interested in fragrance but his followers are, and our debt to him is so great it seems ungrateful to carp. The early yellows and subtle apricots and subsequent bronzy pinks and gorgeous oranges are traceable to him. The color is ours for keeps and diligent hybridizers are increasingly giving us Pernet colors with fragrant blooms on blackspot-resistant plants.

With the great color range now available, fascinating possibilities await the rose grower who wants to think of his or her selections in terms of a palette. The rose collector satisfied with three quarters of her garden planted to tried-and-true older varieties can have great fun and no little excitement out of experimenting with the flock of new roses, so many of which are valuable additions in color and scent.

SOFT COLORS—Blush, pale pink, apricot, peach, salmon

OLD—Betty Uprichard '22
Edith Nellie Perkins '26
Ophelia '32, sf
Lady Ashton '04, sf
Mrs. Charles Bell '17, f
Mme. Butterfly '18, vf
Mme. Leon Pain '04, f
Rapture '26

NEW—Break of Day '39, f
Contessa Vandal '32, f
Daylight '40, f
Good News '40, f
Mme. Cochet-Cochet '34, f
Mme. Joseph Perraud '34, f
Pres. Macia '33, sf
Queensland Beauty '34, f
Warawee '34, sf

WHITE, OLD—Caledonia '28, sf
Edel '19, f
Kaiserin Auguste Victoria '91, f
Marcia Stanhope '22, vf
Margaret Anne Baxter '20, f
Mme. Jules Bouche '11, f

NEW—Blanche Mallier '40, f
Lady Leconfield '40, vf
Mme. Francis King '36, sf
Neige Parfum '39, sf
Rex Anderson '27, f
Snowbird '36, vf
Sternhalle '40
White Briarcliff '32, f

YELLOW, OLD—Duchess of Wellington '09, vf
Gladys '39, f
Joanna Hill '28, f
Luna '15, vf
Mrs. Aaron Ward '07, f

(Continued on page 71)
ROSES
(Continued from page 70)

Mrs. E. P. Thom '26, f
Mrs. Pierre S. DuPont '29, f
Rev. F. Page Roberts '21, f
Souvenir de Claudius Pernet '20, f
Souvenir de Jean Soubret '29, vf
Ville de Paris '26

NEW—Eclipse '35, f
Lily Pons '39
Mandayla '43, f
Mme. Chiang Kai Shek '14, f
Radio '37, f
V for Victory '42
Goldeness Mainz '33, vf
Span Gold '42
Soeur Therese '30, sf
Lowell Thomas '44, f
Star Gold '36, vf

BRIGHT COLORS—Orange, ruddy
pinks, glowing rose, etc.

OLD—Margaret McCredy '27, f
Mrs. Sam McCredy '27, f

NEW—Angels Mateu '34, f
Anzacs '43
Autumn '32
Condesa de Sastago '33
California '37, f
Duquesa de Penaranda '31, f
Elite '31
Federico Casas '32, vf
Girona '36, f
Harvest Glow '41
Hector Deanne '33, vf
Heinrich Wendland '30, f
Himrich Garde '31, f
M. B. '42
Lady Mandeville '40, f
Mme. Charles Mallerin '39, sf
Mme. Henri Guillot '38, sf
Ramon Bach '38, f
Shades of Autumn '43, vf
Signora '36
Portadown Fragrance '31, f
President Plumeoq '31, f

Floribundas

PINK—Betty Prior '38, f
Carrillon '35
Cheer '40, f
Crown of Jewels '35, f
Else Poulsen '24, sf
Hollgarnir Kalb '14, f
Little Miss Muffet '50, sf
Mlle. Cecilie Brunner 1881, f
Nearly Wild '41
Pincocchio '40
Smiles '37, sf

YELLOW—King Borras '41, f (also
classed as Hybrid Tea)
Poulsen's Yellow '39, vf
Rochester '34, f (also classed as Hybrid
Tea)
Topaz '37, sf, small flowers

WHITE & BLUSH—Dagnor Speth '36
Gruss an Aachen '09, sf
Nishe '42
Pink Gruss an Aachen '29, sf
Snowbank '27, sf
Summer Snow '36, f

RED—Anne Poulsen '25, f
Belvedere '29
Donald Prior '22
Holstein '38, sf
Karen Poulsen '33
Red Ripples '42
Red Velvet '10, f
World's Fair '38, f

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SOY BEANS SAVE THE DAY

(Continued from page 23)

container with a wide mouth for getting the beans in and out and a hole in the bottom for drainage. A perfectly clean flower pot does nicely. Put a piece of wire netting or cloth across the hole in the bottom.

Wash the beans once and soak them overnight in lukewarm water. For a pound of beans use about three pints of water with a pinch of chlorinated lime. Next morning pour all the water and put the beans into the flower pot. Remember that the beans will double in volume as they sprout.

Cover the beans in the pot with a damp cloth. This, in turn, should be covered with a piece of damp cardboard to keep out light. Water the beans in the flower pot several times a day (about every three hours). The bottom of the pot should be raised or tipped slightly so that all the water drains out. The Cornell experts tell us the secret is to sprinkle the beans each evening with water containing a teaspoon of chlorinated lime to three gallons of water.

The beans are ready to eat on the third to fifth day.

How to cook sprouted soy beans

There are several general points to remember about the use of sprouted soy beans as food. First, they cook in ten to twenty minutes. Second, their flavor is very delicate. They therefore combine well with other foods. For the same reason, they take well to strong seasonings and flavor additions. Their own chief charm is in their consistency. This faster is well illustrated in the following recipe for a souffle.

Soy Bean Sprout and Chicken Souffle

1 cup milk
2 tablespoons butter
1 tablespoon flour
1 teaspoon salt
4 eggs
1 cup chicken meat, cut in small cubes
1 cup blanched sprouted beans, lightly chopped

Make a white sauce of the milk, butter and flour, seasoned with salt. Separate eggs. Beat yolks slightly and add to white sauce. Cook three to four minutes, stirring constantly. Cook chicken and sprouted beans, which have been blanched by steaming or boiling for ten minutes. Beat egg whites until stiff and almost dry, Fold carefully into first mixture and pour into greased baking dish. Set this dish in a pan of hot water and bake in 325 degree oven for 40-50 minutes. Serve at once, with a mushroom sauce if desired.

Sautéd Onions and Soy Bean Sprouts

1 pound sprouted soy beans
2 tablespoons chopped rice
4 tablespoons shortening
1 cup chicken stock
2 to 4 tablespoons soy sauce
1/4 cup soy sauce
1/4 cup soy sauce

Cook soy beans at a rapid boil for 20 minutes, skimming off hulls as they rise to the top of the kettle. Drain. Melt shortening and sauté rice in it lightly. Add sprouted beans and continue to sauté, tossing lightly until well browned, but not burned. Add chicken stock and soy sauce. Make a paste of the cornstarch and water and add to the sauce. Simmer 10-15 minutes. This is excellent served with very dry rice.

Sprouted Soy Bean Curry

1 medium onion
1 medium apple
2 stalks celery
2 tablespoons fat
1 tablespoon flour
1 tablespoon curry powder
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup sherry
1/2 cup scallions
3 cups sprouted soy beans

Peel and core apple. Cut onion, apple and celery up fine. Lightly brown in hot fat. Mix flour, curry powder, salt and pepper, and blend with vegetables until smooth. Add stock and stir until thickened. Add raisins, and sprouted soy beans, which have been steamed or boiled ten minutes. Let simmer until flavors are well blended (15-20 min.).

Cooked, sprouted soy beans are very tasty when combined with a sauce such as Hollandaise, or with a Spanish or Creole sauce containing tomatoes, onions, green pepper, and perhaps a bit of chili powder. They also give crispiness, as well as protein value, to a mixed vegetable casserole.

One Dish Meal

1 cup cooked carrots
1 cup cooked peas
1 cup cooked sprouted soy beans
1 cup milk
1 cup mixed vegetable water
4 tablespoons fat
2 tablespoons flour

Bread crumbs

Melt the fat. Remove from fire and blend in the flour smoothly. Return to fire and add milk and vegetable water. Stir until smooth and thickened. Place vegetables in greased casserole and pour sauce over all. Cover lightly with bread crumbs, dotted with bits of margarine, and bake in 400 degree oven until well browned.

Sprouted Soy Bean Omelet

Stuff a fluffy omelet with sprouted soy beans which have been steamed ten minutes, drained, and then lightly sautéed in very little fat (they contain so much themselves that you don't need much additional). If you mix a teaspoonful of soy sauce into your sprouted soy beans before putting them into the omelet, they will better. Turn the omelet out onto a bed of watercress and you will have a beauti ful, as well as nutritious dish. Chopped sprouts are good in scrambled eggs.

Soy Bean Salads

Sprouted soy beans are especially good in salads. They may be cooked and allowed to sit ten or fifteen minutes in boiling water, drained and chilled; or simply blanched, by popping them into boiling water and letting them stand for three or four minutes. The length of time for cooking is determined largely by taste. I have eaten raw sprouted soy beans and thought them more flavorful than even those which had been blanched for three minutes. The raw flavor is, like that of mushrooms, slightly reminiscent of a mustardy quality that I like. But I can easily imagine that there are people who would not. At any rate, when you use sprouted soy beans in salad, be sure to have a well flavored dressing.
SOY BEANS SAVE THE DAY

(Continued from page 72)

with a dash of mustard or curry powder in it for sharpness. If you use mayonnaise, put some finely chopped sweet pickle or stuffed olive into it.

Combine your chilled, sprouted beans with other vegetables of stronger flavor. Paper thin onion rings are good, for instance. So are chilled, cooked beets, raw green pepper and radishes. The sprouted beans provide something to get your teeth into. The other vegetables, always including lettuce, chivey, endive or other greens, provide color. And the whole offers great nutritional value. Chopped fine, sprouted soy beans are excellent mixed with cottage cheese and chives on a bed of lettuce. Serve with sour cream sprinkled with paprika.

Green soy beans

A green soy is good eating, but there’s no question that some varieties taste better than others. One of the best is the Bansel, which is easy to grow.

To prepare the green beans, dip the pods in hot water, which will make them shell fairly easily. Cook them in boiling, salted water, just as you would limas. They can also be preserved like lima beans. In addition to the possibility of our having home canned green soy beans, there will be a larger commercial pack this year than last, and they’re worth spending points on.

Tenderized soy beans

Tenderized soy beans, whole, or crushed into grits or flakes, are on the market and require only a few minutes for cooking. They greatly surpass in taste the plain dried bean, soaked and then cooked. They can be used mixed with other cereals, or as one uses oatmeal to extend meat dishes. There is less shrinkage in a meat loaf containing soy bean flakes than in one made entirely from meat. This is because part of the moisture and fat released from the meat is held in the finished dish by the soy bean flakes. Soy flakes absorb well the flavor of meat, essences, and with this addition, can be made into cutlets or casseroles, which not only offer full protein value, but taste like meat as well. Again like oatmeal, soy flakes make delicious, crunchy cookies.

Soy bean flour

Anyone who has followed the use of soy flour knows that in early days it did not make good bread. Now, however, we’ve learned how to use it and the results are precisely like white bread in appearance and flavor.

The protein content of soy bean flour is high, but it does not act like gluten. It has no stretch. It does not in any way replace any of the other flour. However, make a larger loaf and it does not replace any of the other flour. It has no stretch. It does not in any way replace any of the other flour.

Soy Yeast Bread

6 cups sifted enriched flour
2 tablespoons melted fat
1 in 2 tablespoons yeast
2 cups milk, scalded and cooled
2 teaspoons salt
2 tablespoons sugar
2 tablespoons melted shortening

Pour lukewarm milk into mixing bowl. Add yeast, salt, sugar and blend. Add 2 cups white flour. Beat thoroughly. Mix in melted shortening. Add soy bean flour and remainder of white flour gradually to form a dough which will not cling to bowl. Turn onto floured board and knead until it no longer sticks to board.

Put kneaded dough into a greased bowl. Brush surface of dough with melted shortening. Cover and let rise in warm place (80 degrees F) until double in bulk. Fold dough under and let rise again.

When again doubled in bulk turn dough onto slightly floured board and shape into two smooth rolls. Place rolls in greased bread pans. Brush with melted shortening and let rise until again doubled in volume. Bake in a moderate oven (350 degrees F) for 50 minutes to 1 hour. Makes 2 loaves.

In recipes calling for baking powder, a higher percentage of soy flour may be used without destroying taste or texture.

Soy Bean Flour Muffins

1/4 cup soy bean flour
1/2 cups enriched flour
4 tablespoons baking powder
4 tablespoons sugar
1/4 teaspoon salt
1 egg
4 tablespoons melted fat
1 cup milk

Sift all dry ingredients together. Combine the beaten egg, melted fat and milk and stir these quickly into the dry mixture. Bake in well greased muffin pans about 10 minutes in a hot oven (450 degrees F). Makes 9 to 12 muffins.

Soy Bean Flour Waffles

1/2 cup soy bean flour
1 1/2 cups wheat flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
6 tablespoons melted fat
1/2 cup milk
2 eggs

Mix and sift dry ingredients. Combine melted fat and milk and add to dry ingredients. Last add eggs, beaten until foamy. Bake on a hot waffle iron.

Credits for photographs

Page 15: TWA Airlines; Young Women’s Christian Ass’n. (Girl Reserve); U.S.D.A. Photograph (dehydrated mushroom); Ewing Galloway (egg candling and girl chemist), U.S. Navy Official Photographs (Waves and men at chow).

Page 16: Cushing-Gellaty (middle left); Imanid (middle right); Rich- ard Garrison, photographer (bottom left and right).

Page 17: Wm. Lescaze, architect (Loomis residence); Stoller, photographer (living room with dinette); American Swedish News Exchange (Swedish kitchen, left); Peter Nyholm, photographer (Swedish kitchen, right); Robert Allan Jacobs, architect (bottom photos).
SALTING AND PICKLING
(Continued from page 69)

If scum forms proceed as for sauerkraut. When danger of scum is past either leave cheesecloth and board in place and put top on crock; or remove board, cover crock with cheesecloth or muslin and put top on. Both ways work.

Salted corn: Cut from cob and blanch 10 min. Proceed as for beans.

Salted greens: For kale, spinach, chard, collards, mustard, turnip tops, etc., proceed exactly as for beans. Don’t eat them raw—they aren’t palatable.

To freshen all salted products: Soak for two hours, first in warm water, then in fresh cool water, using one quart water to one cup salted products. Cook as you would fresh vegetables.

Putting up pickles
Towards the end of the season you can combine odds and ends of vegetables left in the garden, soak in brine solution, pour it off and replace with a syrup of vinegar, water, sugar and practically anything in the way of herbs and spices on your shell.

Dill pickles with garlic
12 lbs. cucumbers
1 lb. dill
1½ ozs. mixed pickling spices
12 grape leaves
1 lb. salt
10 qts. water
5 qts. vinegar

Into a 5 gallon crock put a layer of dill, spices, garlic, then a layer of whole cucumbers. Repeat till crock is nearly full. Mix the salt, water and vinegar and pour on till it just covers the pickles, reserving any liquid left to replace what absorbs or evaporates. Keep pickles covered with liquid at all times. Wash grape leaves and put on top of mixture. They help fermentation and flavor. Now the cheesecloth, board and jar of water. Place in a cool spot. Take a look every day for 2-3 weeks. Add brine solution (1 part salt to 4 parts water) when necessary. Pickles are ready to eat in 2-3 weeks. Taste to find out. When ready put in jars, five pickles to a sterile quart jar. Strain the juice, heat to a boil, cool, pour over pickles in jars. Seal. Store in a cool place.

Corn relish
1 doz. ears sweet corn
2 onions chopped
2 sweet green peppers
1 sweet red pepper
2 tbsp. salt
1 tsp. top pepper
1¼ tsp. dry mustard
1 tbsp. celery seed
1 cup sugar
2 cups vinegar

Cut corn from cob without bruising or scraping. Mix all ingredients together and cook for one hour slowly. Pour into sterile jars. Seal. Makes five half-pint jars.

(Continued on page 75)
SALTING AND PICKLING

(Continued from page 74)

Cucumber oil pickle
1 doz. cucumbers
6 onions
1 pt. olive oil
½ lb. ground mustard
½ lb. mustard seed
2 qts. vinegar
2 tbsp. peppercorns
1 oz. celery seed
salt

Peel and slice cucumbers and onions. Into a 2 gallon crock put a layer of onions, layer of salt, layer of cucumbers, salt, and repeat till crock is nearly full. Cheesecloth, board, weight, and leave in cool place overnight. Next day drain off liquid. Mix seasoning in oil, add vinegar slowly, pour new liquid over cucumbers and onions until covered. Mix slowly and gently with a wooden spoon until mixture is thoroughly. Stir occasionally throughout that day. Tie a muslin square over crock, put lid on and store. Or ladle into sterile jars and seal. If using old jar, with tin lids put wax paper between tin and pickles to avoid discoloration of lid.

Watermelon pickle
2 lbs. watermelon rind cut into small cubes. (No pink part included.)
2 cups vinegar
1 lemon sliced thin
1 tsp. whole allspice
2 slices cinnamon
1 tsp. whole cloves

Soak rind overnight in brine solution of 1 part salt to 8 parts water, covering with cheesecloth, board, weight. Next day drain off liquid, wash rind and drain off water. Boil rind in fresh water until tender, meanwhile mixing other ingredients and bringing to a boil separately. Boil syrup five minutes, add rind and boil till rind is clear. Pack rind in sterile, hot jars. Cover with boiling syrup. Seal. Serve in an old-fashioned pickle dish with a pickle fork and smile modestly at compliments.

Tomato catsup
8 qts. ripe tomatoes
2 cups sugar
handful basil leaves
1 tbsp. mustard seed
1 tbsp cayenne
1 tbsp. celery seed
½ cup salt
2 tbsp. cinnamon (or less)

Wash tomatoes and cut in pieces. Add other ingredients and cook slowly for about two hours or until mixture is half original size. Strain. Reheat. Pour into sterile jars or bottles. Seal. If using bottles either use a bottle capper or dip corks in sealing wax.

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LAWNS

(Continued from page 53)

Next in importance is the fact that weeds go into a dormant period in the Fall. After the busy Summer they relax and enter a season of inactivity. Annual weeds have passed their maturity and are rapidly dying out. Perennials have ceased active growth.

Reason three for seeding in the Fall is that soils work well at that time. If a new lawn is being built, one finds the earth more friable. In the Spring it is full of moisture and the least crumbly. During this ideal seedling period it loosens up more readily and can be completely pulverized.

The lawn that has become a veritable weedpatch looks distressingly bad by the middle of August. Weeds, being fortified with a root system which provides them with a reservoir for food and moisture, can hang on through the hot weather when grasses are having a hard struggle for survival. A lawn that has deteriorated to a weed stronghold has further weed potentiality as a result of the seeds buried in the soil during past seasons. Late Summer or early Fall ushers in the season when something must be done about such matters. It should not however be allowed to accumulate on new grass. Otherwise, when wet they will smother the tender seedlings. It is best to sweep them off occasionally with a broom or light rake.

Many people who build new lawns in the Fall, get around to that phase of the program after the ideal Fall planting period is over. What then? It is still considered wise procedure to go ahead, possibly waiting until the quick germinating season is past. In the month of November or even in December before much snow has fallen. This is called dormant seeding, a practice wisely used by schools and colleges to repair damage to football fields. The seed thus sown lies inactive in the soil until the latter warms up the following Spring. During the Winter months as a result of freezing and thawing, the soil opens up, becomes porous and the seeds works down to a depth assuring that it will not wash away with the surface water following the first dashing rains in the late Winter or early Spring.

Summing up, the last half of the year provides better lawn seeding conditions than the first half from the standpoint of weather, optimum moisture, weed control and greater hardness of Fall sown grasses.

Charles R. Mills

FLOWERING SHRUBS

(Continued from page 55)

Foreign species are beginning to captivate the imaginations of more and more gardeners. Once they have known the lush flowers of American and French hybrid lilacs, they can turn back and enjoy some of the ancestors of these later and more opulent types—Syringa pubescens, chinesis, oblata, persica and the nodding syringas. For-sythias are found in every suburb, but gradually more gardeners are trying to find the earth more friable. In the Spring it is full of moisture and the least crumbly. During this ideal seedling period it loosens up more readily and can be completely pulverized.

A lawn problem of long standing evolves around the attempt to grow grass in the shade. Here again Fall offers definite advantages. The new grass gets a good start during September while the leaves are still on the trees. It is usually easy to get initial growth. When the leaves begin to fall during October, the grass is helped along by the additional sunlight. Leaves should not however be allowed to accumulate on new grass. Otherwise, when wet they will smother the tender seedlings. It is best to sweep them off occasionally with a broom or light rake.

There will also be several weeks in early Spring before the trees come into leaf when the grass may get vigorous growth.

Many people who build new lawns in the Fall, get around to that phase of the program after the ideal Fall planting period is over. What then? It is still considered wise procedure to go ahead, possibly waiting until the quick germinating season is past. In the month of November or even in December before much snow has fallen. This is called dormant seeding, a practice wisely used by schools and colleges to repair damage to football fields. The seed thus sown lies inactive in the soil until the latter warms up the following Spring. During the Winter months as a result of freezing and thawing, the soil opens up, becomes porous and the seed works down to a depth assuring that it will not wash away with the surface water following the first dashing rains in the late Winter or early Spring.

Summing up, the last half of the year provides better lawn seeding conditions than the first half from the standpoint of weather, optimum moisture, weed control and greater hardness of Fall sown grasses.

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FLOWERING SHRUBS

(Continued from page 77)

SHRUBS FOR SHADE

Types of Soil:
A—Acid, D—Dry, M—Moist, R—Rich, S—Sandy, W—Wet

Evergreen
Bowood, D
Drooping Leucothoe, A
Inkberry, AW
Japanese and Mountain Andromeda, A
Japanese Holly
Leatherleaf and Oregon Holly, DS
Mountain Laurel, AS
Rhododendron, A

Deciduous
Abelia
Acanthopanax, R
Arrowwood
Azalea, A
Black and Red Chokeberry, M
Common Witchhazel
Dockmackie, D
Dogwoods, W
Flowering Currant
Fringetree, MS
Highbush Blueberry, AM
Hydrangea
Jersey Tea, D
Nannyberry, W
Northern Bayberry, D
Shadbush
Siebold Viburnum
Snowberry
Spicebush, W
St. Johnswort, S
Sorbus, D
Sweepepperbush, AWS

Sweetbrier, M
White Kerria

FOUNDATION SHRUBS

Abelia
Creeping and Rock Cotoneasters
Cutleaf Stephanandra
Drooping Leucothoe, A
Dwarf Cranberry Bush
Enkianthus, A
Ground Hemlock
Inkberry, AW
Japanese and Mountain Andromeda, A
Japanese Holly
Kerria
Leatherleaf and Oregon Holly, DS
Saviny Juniper, AS
Shrubby Japanese Yew
Slender Deutzia
Snowberry
Sweetgall, M

FOR WET LOCATIONS

Alders
American Elder
Arrowwood
Butterbush
Dense Hypericum
Hardhack
Highbush Blueberry
Inkberry
Leatherleaf
Leatherwood
Mountain Andromeda
Nannyberry
Pink Shell and Swamp Azalea
Red Chokeberry

(Continued on page 79)

HOUSE & GARDEN

ENJOY BRAND'S SUPERB FRENCH LILACS

Our French Lilacs enjoy an enviable reputation. Their lovely, fragrant blooms are unmatched in beauty. Their graceful, arching forms add interest to the garden all summer long. They thrive in any part of the United States. You cannot find a more beautiful flowering shrub. Plant this great, ornamental shrub now. It is shipped in a new, improved, attractive container that will assure you of the best possible results.

NEW AUTUMN PLANTING CATALOG FREE

When this sturdy, attractive fence is again available, erection will be as a "first come, first served" basis. If your name is on our reservation list you can get your fence earlier. Please write for a copy of Fence Ideas for Homes, no PAGE FENCE ASSOCIATION, Monessen, Pennsylvania.

DAGE FENCE
America's First Wire Fence—Since 1833

Economic and efficient. Completely self-supporting. Use for any type fence work. No posts or rails are needed. Longest lasting fence available regardless of climate or soil conditions. For further information write for copy of "How to Build a DAGE FENCE".

ESPALIER FRUIT TREES

For centuries the delight of gardeners is the European method of training fruit trees. Its advantages are many—less space needed, the possibility of introducing, if desired, most any favorite variety, and the fruits are brought to ripeness earlier in the season than is possible when the trees are allowed to develop their own shape. Write for FREE Catalog on Fruit Trees, Berries, Shrubs, and Roses.

STERN'S NURSERIES, Dept. E, Geneva, N. Y.

Azaeleum

600 LARGE BLOOMS

Enjoy a wide variety of bulbs—corms—roots—tubers—tulips, daffodils, Dutch, etc. Affordable prices—see our new catalog.

NEW FALL BULB, PLANT AND SEED CATALOG
Also on request

HARDASSELS, P.O. Box 541, Three Rivers, MI.

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600 LARGE BLOOMS

NEW FALL BULB, PLANT AND SEED CATALOG
Also on request

HARDASSELS, P.O. Box 541, Three Rivers, MI.
FLOWERING SHRUBS
(Continued from page 78)

Red Osier
Rosebay Rhododendron
Shadbush
Siebold Viburnum
Sheep Laurel
Spirea
Swamp Rose
Sweetgall
Sweetpepperbush
Sweet shrub
Sweetspire
Willows
Winterberry
Witherod

FOR DRY SOIL
Bayberry
Beachplum
Bearberry, AS
Bladder senna
Boxthorn
Broom
Buckthorn, S
Buckthornberry
False indigo
Flowering currant
Jersey Tea
Morrow honesuckle
Peashrub in variety, S
Privet
Prostrate Juniper
Rose-aceria
Roses, most species
Russian Olive
Shrub Bushcholver
Shrubby Cinquefoil
Snowberry
St. Johnswort
Sumac
Tamarisc
Wayfaring Tree

White Kerria

SHRUBS LISTED
BY THEIR MONTHS
OF FLOWERING

February
Winter Jasmine
Witchhazel

March
Cornelian Cherry
Hazel Alder
Pussywillow
Speckled Alder

April
Barberries
Bearberry
Daphne
Flowering Quince
Forsythia
Fragrant Viburnum
Highbush and Lowbush Blueberry
Judas tree
Oregon Holly grape
Pearbush
Pin xter Azalea

May
Almond
Buckthorn
Buckthornberry
Cherry
Daphne
Dianthus
Dogwood
Dropping Lanceoloth
Enkianthus
Fothergilla
Fringetree

Fall is the time for lawn repairs
Re-seed with an Asgrow quality mixture
For strong, springy turf of permanent quality, one of the Asgrow grass seed mixtures will suit your lawn. Expertly blended from pure, clean, lively seeds; sold through local dealers.

ASSOCIATED SEED GROWERS, Inc.
Write our nearest branch for lawn literature
Atlanta 2 Cambridge, NY. Indianapolis 4 Los Angeles 21
Memphis 2 Milford, Conn. Salinas, Calif. San Antonio
Main Office: NEW HAVEN 2, CONN.

For Autumn Planting
PUT GOLD IN YOUR GARDEN

Dido Tulip
A truly fragrant Tulip that is one of Flowerfield's most striking varieties. A rich orange yellow, shading to brighter at the edges. Its base is pure gold, giving the whole flower a suffused glow. Luscious!
$1.45 per doz.

Other Outstanding Tulips

CITY OF HAARLEM, The very best red Darwin........... 12 for $1.50
FANTASY, Almost unusual flame-colored Parrot Tulip...... 12 for $1.45
ELLEN WELLMOTT, A lovely yellow Cottage Tulip......... 12 for $1.35
BRONZE QUEEN, Buff, tinged apricot giant Breeder...... 12 for $1.35

The finest Tree Peony you can buy—bushy plants with every stem carrying 2 or 3 full flowers, 8 inches or more across, with crowned and wrinkled petals of a deep sunset gold heavily shaded to orange. June blooming. (Heavy, field grown plants, shipped in rich balls of peat.)

$13.50 each

Souvenir de Maxime Cornu

One of the largest and finest of the deep yellow Trumpets, with flowers of rich golden yellow. Fine, even texture with trumpet slightly frilled at the edges. Couldn't be lovelier!
3 for $1.75 $6.00 per doz.

Lord Wellington

Now is the time to plan your Spring garden. In a few weeks the Fall planting season will be at hand and Spring blooming bulbs must be in the ground. Flowerfield's complete Fall Catalog is brimming with timely hints and selections of the best quality bulbs, roots and plants. Send for your copy today.

16 Parkside Avenue, Flowerfield, Long Island, N.Y.
GIANT DARWIN and COTTAGE TULIPS

Bulbs that average 6½ inches in circumference and produce exhibition flowers, not the common blushing, but the quality that wins us thousands of new customers. Your choice of Red, White, Yellow, Blue, Pink, and many kinds mixed, hand selected.

30 Bulbs POSTPAID $1.00

Dutch Hybrid $1.00

TULIPS—Darwin—Flowers--100 Plants $2.50; 250 Plants $5.00 postpaid.

RUSSELL GARDENS, Spring, Texas

New Rose—Pasadena Tournament

Essentially red and Celii Brunner bush type—large double flowers bloom all summer. Thornless. Blooming autumn to spring for delivery $1.00 each by Express collect. Run eight shipped in advance of price and delivered the season. Catalogue range from $2.50, catalogues on request, and sold in complete pack. Also send order for rambler and other interesting California strains illustrated in color.

BUSHLY NURSERIES

158 N. Larchwood

St. Louis, Mo.

3,000 VARIETIES

TOASTED GRAPEFRUIT

At completion of the exhibition, will sell for 25c to 5c each.

For Free Catalog No. 89

W. Atlee Burpee Co.

1174 Broad St.


C. F. WASSENBERG

Van Wert, Ohio

GOLDEN MUSCAT GRAPE

An amazing NEW Grape, Clusters of immense size, in 7 months. Clusters larger than N. Y. Fruits throughout the country.

FOR FREE Catalog on Grape Vines, Peaches, Pears, Berries, Herbs, and Roses.

STERNS NURSERY, Dept. E, Goonaw, N. Y.
FLOWERING SHRUBS

(Continued from page 80)

Royal Azalea
Sheep Laurel
Swamp Azalea
Tamarix
Weigelas

Yellows and Oranges
Barberries
Bladdersemm
Broom
Chinese Azalea
Cornelian Cherry
Flame Azalea
Flowering Currants
Forsythia
Fr. Hugo’s Rose
Goldenchaine
Harison’s Yellow Rose
Kerria
Leatherleaf and Oregon Holly-grape
Persian Yellow Rose
Russian Olive
Siberian Peartree
Silverberry
St. Johnswort and all the Hypericums
Winterhazel

Blues and Purples
Buddleia
Catawba Rhododendron
Chaustrenee
February Daphne
Indian Azalea
Lilacs in variety
Lilac Daphne
Pinxter Azalea
Roseofsharon
Spindletree

SHRUBS WITH AUTUMN FRUIT

Red
American Holly
American and Tartaran Honey-suckle
Asiatie Sweetleaf
Barberries in variety
Bladdersemm
Burningbush
Christmasberry
Cornalberry
Cornelian Cherry
Dogwood flowering
Highhush Cranberry

Japanese Bushcranberry
Mountain Holly
Nandina
Red Chokeberry
Rock, Simons and Spreading Cotoneester
Rosa Rapaces and others in variety
Smooth Winterberrry
Spirebush
Spinndletree
Strawberrybush
Winged Eumonys
Winterberrry
Orange and Yellow
Cherry Eulaegus
Firethorn
Flowering Quince
Smooth Winterberrry
Blue
Blackbush
Fringetree
Highbush and Lowbush Blueberry
Oregon Hollygrape
Silky Dogwood

Black
American Elder
Arrowwood
Sargent, Warty and Wintergreen
Barberry
Black Chokeberry
Buckthorn
Fragrant Sumac
Fragrant Viburnum
Inkberry
Japanese Holly
Oregon Hollygrape
Privet
Withered

Gray
Bayberry
Gray Dogwood
White
Coral Dogwood
Groundchub
Red Osier
Snowberry
Tartar Dogwood
Brown
Hazel and Speckled Alder

Purple and Violet
Chinese and Japanese Beautybush
Roseaceas
Shadbush
For further information write to
Home & Garden’s Reader Service.

MODERN HEMEROCALLIS

FOR ALL-SEASON BLOOM

Earlina, Hyperion, Linda, Mary Florence, and Serenade, $1.20 each, value, only $1.00, Specializing in a wide variety of Oriental Poppies, Peonies, Ramsiams. Write for list. Box H, ARVISTA GARDENS, Battle Creek, Mich.

THE OCTOBER ISSUE OF HOUSE & GARDEN WILL BE ON SALE SEPT. 21st

NATIONAL PREMIUM BEER

PALE, DRY, BRILLIANT

FROM COAST TO COAST

18 VARIETIES

READY FOR FALL PLANTING

Start your garden with Horsford’s solid, healthy bulbs, grown from seed, mosaic-free, for a proliferation of exquisite, ever-changing blooms from June to late autumn.

Send for Free Magnolia Folder ROSEVILLE POTTERY, INC. Dept. HG-93, Zanesville, Ohio

THE NATIONAL BEER COMPANY, BIRMINGHAM, ALA.

A charming floral pattern sculptured on fascinating new art shapes. 65 pieces—hand-painted. Tan, Blue, Green finishes. At dept. stores, gift shops everywhere.

FRANK DOUGGINS, Mgr.

MAGNOLIA

\[\text{NEW, HARDY} \]

Lilies

18 VARIETIES

READY FOR FALL PLANTING

Start your garden with Horsford’s solid, healthy bulbs, grown from seed, mosaic-free, for a proliferation of exquisite, ever-changing blooms from June to late autumn.

Send for FREE Catalog.

STERNS NURSERIES, DEPT. E, GENEVA, N. Y.
PLAN YOUR POSTWAR HOUSE
(Continued from page 44)

you'll get that quality. Collect information right now on building and decorating materials, to check up on their good and bad points, instead of grabbing one blindfold in the midst of blue-print pandemonium. Watch for news about the products of the future, too. Most of us don't want anything so alarmingly futuristic as the glass house revolving on a pole, but along with the too-ultra gadgets, you'll collect plenty of smart, workable ideas and products that do fit into your budget. Compare them with old favorites before you decide, instead of rushing in where architects fear to tread.

You, and why not look at your own house with a hopeful X-ray eye? Instead of glaring at the partition between your too-small living-room and your too-big hallway, ask how you'll remedy that with War and Empty-nine. Analyze the walls, closets or dining-alcove, and set down notes for that perfect blue-print, before you forget.

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(Take A Letter)

Here are two of the many letters which we have received from our world-wide audience.

Gardens in Iceland

Dear Sir:

Now that American periodicals are readily available at newsstands in this country, we would like you to know that your publication the House & Garden, rouses a very great interest with its articles and other reading matter.

As our firm is specialized in the requirements of private and commercial gardeners, we have made it a point obtaining a copy every time they obtainable, as very many of the articles and advertisements give us information and connections with American producers in our line of business, which we have not been able to obtain elsewhere.

L. Kaerer U Sons,
Reykjavik, Iceland

Aid to Africa

Dear Sir:

Congratulations on your delightful and informative magazine. I would like to tell you what pleasure it gives me and how eagerly it is borrowed by my friends. In these dreadful days of war I think we turn more and more to our homes and gardens—that is in reading them articles like "Growing Herb Tea," etc. give one encouragement to start a new hobby. I have made money for our Red Cross by selling pot-pourri. Now I come to the real object of this letter. Please won't you publish an article on vegetable dyeing. We have learnt to spin wool and it struck me how interesting it would be if one could learn to dye wool.

(Lady) Jina Oppenheim,
Johannesburg, South Africa

FRANK W. SMITH, Inc.
SOUTH HAVEN, MICHIGAN

Overton photo frames are of that fine quality and distinction which most worthily complements the portraits you hold dearest. Confined to the better stores and studios. Made by the creators of famous Overton Silverwood Trays.

Overton Original

S. E. OVERTON COMPANY
SOUTH HAVEN, MICHIGAN

STERLING BY SMITH

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GARDNER, MASS.

Illustrated Folders on Request

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Silversmiths for Half a Century

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OLD FORESTER
KENTUCKY STRAIGHT BOURBON WHISKY

This whisky is distilled by us only, and we are responsible for its richness and fine quality. Its elegant flavor is solely due to original fineness developed with care. There is nothing better in the market.

DISTILLED BY BROWN-FORMAN DISTILLERY CO., INC., AT LOUISVILLE IN KENTUCKY
100 PROOF

BOTTLED ON BOND

There is nothing better in the market.
BACARDI! More than a name—a custom, a tradition, an edict among knowing palates the world over. For only Bacardi has that inimitable Bacardi flavor and quality—its secret formula jealously safeguarded, never duplicated. Once you taste Bacardi you, too, will agree that nothing takes its place.

AND REMEMBER... NOTHING TAKES THE PLACE OF WAR BONDS
A Bacardi Cocktail MUST be made with Bacardi (Ruling of the N.Y. Supreme Court, April 28, 1936) RUM—89 PROOF—Schenley Import Corp., N.Y. Cpr. 1935

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