The distinguished Sheraton, adapted from an 18th century furniture piece. Musaphonic prices range upward from $300. Authorized Musaphonic representatives are located in principal cities. Tune in General Electric’s “The World Today” every evening except Sunday at 6:45 E.W.T., CBS. On Sunday listen to the G-E “All Girl Orchestra” at 10 P.M. E.W.T., NBC. Every week 192,000 G-E employees buy more than a million dollars’ worth of War Bonds.

Dances and songs of a Mexican Huapango, or village festa.

**ELECTRONIC TONE SO STARTLINGLY REAL THAT MEXICO COMES TO LIFE!**


... So brilliantly does the Musaphonic bring you the native rhythms and harmonies of Mexican music, that you almost seem present at the village performance! Every subtlety of tone is unfailingly captured by this electronic radio-phonograph. ... The Musaphonic is a product of General Electric electronic research. It springs from the desire to build the finest possible radio-phonograph. ... General Electric is engaged solely in war production now. But after Victory, the electronic Musaphonic with FM (Frequency Modulation) will be a radio-phonograph more magnificent than ever.

**MUSAPHONIC BY GENERAL ELECTRIC**
Chair with its own Insurance Policy

George Washington did not sit in this chair. It is not an historic antique—not are its springs of platinum. It is simply a handsome, comfortable, well-built chair like many others you'll find in typical American homes.

With this difference—It is upholstered with Cheney mohair frieze—a fabric of the excellence and beauty you'd expect from the famous name of Cheney.

This mohair frieze is guaranteed for five years against moth damage. You actually receive from Cheney an insurance policy covering this guarantee. For more than 100 years, Cheney Brothers have been providing fabrics of eminent character and beauty for America's fine homes. Though now, as in four other wars, Cheney looms and skill are serving military needs, there are still available many superior fabrics for furniture coverings.

Look to the Cheney label, in good stores everywhere, for guaranteed mohair frieze upholstery. And for your personal guarantee of an earlier victory and a brighter peace—buy War Bonds regularly.

These fabrics are distributed by Laine Fabrics Corporation, 440 Fourth Avenue, New York, a division of

CHENEY BROTHERS
Manufacturers of fabrics of exceptional quality since 1838
Velvets—Upholstery and Decorative Textiles—Cravats
Men's Wear Fabrics—Yarns for Industry—Industrial Textiles
Sales Offices
NEW YORK  •  BOSTON  •  PHILADELPHIA  •  CHICAGO  •  LOS ANGELES
Mills at Manchester, Conn.

ALSO AT MANCHESTER, CONNECTICUT, A SUBSIDIARY... PIONEER PARACHUTE COMPANY
Fritz Reiner had chosen his “audition” chair with great care. Not too close to the instrument — not too far. Just so! Now the great director sat waiting, listening, expectant.

Suddenly the room was filled with the recorded music of “Der Rosenkavalier”—just as he, himself, had directed it a few years before.

And forgotten was the chair that had been so carefully selected but a moment before. Forgotten, too, was the emptiness of the small room. Fritz Reiner was now conducting an unseen orchestra—and a mighty bank of instruments had risen to the sway of his hand.

As the last brilliant passage faded away, Fritz Reiner again became aware of his surroundings.

“What a miracle of reproduction!” he exclaimed. “I have heard that record many times before, but never has it given me such exaltation. This instrument is beyond comparison, beyond price! Truly magnificent!”

Fritz Reiner had just been listening to the only Meissner electronic radio-phonograph in existence—the final laboratory model perfected just before war turned all of Meissner’s skill and knowledge to the manufacture of vital electronic war equipment. The priceless instrument is now on loan “for the duration” to the music room of Mt. Carmel (Illinois) high school, where it provides musical inspiration for the youngsters of Meissner’s home community.

From Mt. Carmel, in the days ahead, will come your own luxurious postwar counterpart of the model which Fritz Reiner found so miraculous. Then you, too, will know the faithfulness of Meissner reproduction ... the purity and clarity of tones heretofore lost or blurred under even the most favorable of conditions. No longer will you be irritated by the “missing elements” in much of today’s recorded music.

And you’ll join with Fritz Reiner in welcoming these and many other Meissner advantages:

- AUTOMATIC RECORD CHANGER—plays both sides of a record in sequence, one side only, or repeats a record just played... avoids record breakage. Provides 2 hours or more of music without your touching a record.
- FREQUENCY MODULATION—plus advanced electronic features for fidelity and tonal range greatly surpassing such qualities in home radio-phonographs now in use.
- SUPER SHORTWAVE...DISTINGUISHED CABINETS...
- NEW IDEAS in a host of other advancements already being engineered into Meissner electronic equipment for our armed forces around the world.
Mrs. JACK CHRYSLER

With her officer-husband, scion of a fabulous family, she does some of Washington's pleasantest informal entertaining.

Goblets, bowls, and glasses in the American Prestige design. Decanters and ashtrays also of Libbey crystal.

WITH ROSES IN GOBLETS, FRUIT IN FINGER BOWLS, MRS. CHRYSLER COMPOSES A BEAUTIFUL AND UNUSUAL TABLE SETTING

Lovely Edith Chrysler has adapted completely to a purposeful wartime life. Her full-time war work: American Women's Voluntary Services — where her golden-haired beauty is a familiar sight. Her homework: entertaining with, despite her youth, a sureness and flair that are already famous. Her taste is flawless.

“When I plan a ‘formal-informal’ luncheon I choose table-glass that has the same feeling,” says Mrs. Chrysler. The graceful and stately pattern you see on her luncheon table — American Prestige — is just one of many hand-blown patterns of Libbey Glass. Although Libbey master craftsmen are now making glass products helpful to the war effort, you may still select your Libbey pattern in America’s leading stores. Purchase a few pieces now. After the war, you can always add to them.

LIBBEY GLASS

A PRODUCT OF OWENS-ILLINOIS GLASS COMPANY, TOLEDO, OHIO
Tell-tale Tracks

Beware of that unsightly, washed-out trough around the foundation of your house. You'll never be able to have a pretty flower-bed there, nor lovely evergreens, unless you put gutters on the eaves of your house.

Chase Copper gutters and downspouts will carry away the rain-water from your roof and save your flower-beds and lawn, and the money and time you spend on them. Sturdy, handsome, rust-proof Chase Copper gutters and downspouts will improve the appearance of your house, and last and last as only copper does.

Plan now, with your roofer, to have Chase Copper gutters and downspouts when Chase again turns to the manufacture of fine copper and brass products for post-war building.

Chase
BRASS & COPPER CO.
INCORPORATED
Subsidiary of Kennecott Copper Corporation
Waterbury, Connecticut

The war, enjoy Chase Red Brass Pipe or Copper Water Tube, Chase Bronze Screen Cloth, Chase Copper Gutters, spouts and Flashings, in your house. And install good brass and bronze hardware and brass plumbing supplies, too.
My wife calls it
"Absent Minded"
Insurance!

We've got a peach of a maid, but she's a bit absent-minded. She'll often leave a stepladder standing in the hall, for anyone to trip over and maybe cause a damage suit.

My wife herself has been known to leave a hot iron on the board while she chats over the phone. Or forget that cleaning fluid has to be handled with care to prevent fires.

Come to think of it, I guess I'm kinda' absent-minded myself. Like the time I stuck my pipe in my pocket still lit. (That was a nice smoking jacket, too, and cost me plenty.)

It's mighty reassuring to know that if I'm sued for an accident, or lose something, or suffer damage to something I own, my "North America" insurance will take care of me. All I have to do is tell my local insurance man and he sees that I get paid for all losses covered by my insurance.

Your local insurance Agent or Broker will gladly tell you how little it costs for "North America" protection against possible losses from these and many other hazards.

He will show you how to protect what you have against:
1. Damage to your home, car or other personal property.
2. Claim for injuries to other persons or damage to their property.
3. Loss of income through personal accident, on land, in the air or at sea.

North America Agents are listed in local Classified Telephone Directories. Insurance Company of North America, founded 1792, oldest fire and marine insurance company in the country, heads the group of North America Companies which write practically all types of Fire, Marine and Casualty insurance through your own Agent or Broker.

Insurance Company of North America

1792
The Alliance Insurance Company of Philadelphia

Indeeminity Insurance Company of North America

Central Insurance Company of Baltimore

National Security Insurance Company

Philadelphia Fire and Marine Insurance Company
"...and I'll just make a wish and all my household chores will be done..."

"It's my favorite post-war dream . . .

"I live in a house that's a model of convenience . . . my all-Gas home . . . where housekeeping is so easy it seems like a hobby instead of a chore!

"The kitchen is like a wonderful playroom . . . cool, clean, free from cooking odors . . . with a new Certified Performance Gas range that's fast, efficient, the last word in precision cooking. And how it saves food values and cooking time!

"My silent Gas refrigerator is a magical store-room. Special cooling units keep all sorts of foods fresh longer . . . save hours of meal-planning and marketing!

"Even the faucet has a touch of magic! I turn on the tap and my automatic Gas water-heating system supplies me with all the hot water I need . . . any time I want it!

"And talk about comfort! . . . The entire house is always full of Springtime . . . no matter what the weather is outside. Thanks to my new Gas air-conditioning unit we stay as cool as an ocean breeze in summer . . . snug and warm all winter long!"

Only dreams, today . . . yes! . . . But tomorrow they'll be realities. For the tiny blue Gas flame . . . the flame that cools as well as heats . . . will make these and many more wonders-of-comfort come to life. You can make them come true faster . . . by using Gas wisely now . . . by saving for your all-Gas home of the future with every War Bond you can buy!

THE MAGIC FLAME THAT WILL BRIGHTEN YOUR FUTURE

AMERICAN GAS ASSOCIATION
The Trumpet sounds its clarion call in fine music
...or blares in off-beat boogie-woogie...to be heard in
full-throated splendor
on a Scott

In numberless passages of classical music, the Trumpet soars with martial majesty, while in the popular music of today it sounds a vibrant, masculine note that is unmistakable. In any mood, in any setting, the Trumpet’s vitality and spine-tingling range are stirring and imperative.

To hear the Trumpet truly reproduced by record or radio, you will want to hear it on a Scott, for a Scott brings you each instrument in its own voice and timbre, in a “living performance.”

You who love great music will find a Scott one of the longed-for blessings of Peace...to welcome into your home as an honored friend.

Meanwhile, the Scott-you-might-have-owned is off on the seven seas, bringing news and entertainment to our far-flung fleets. The Scott Marine Model was the first all-wave radio that gave no tell-tale “leakback” to enemy submarines.

But don’t just wait for the days of peace—hurry them by buying Bonds, Bonds and more BONDS.

E. H. SCOTT RADIO LABORATORIES, INC.
4406 RAVENSWOOD AVENUE, CHICAGO, ILLINOIS

Please send me a complimentary copy of your new booklet on radio, “Achievement Through the Years.”

Name
Address
City
State
Luscious maple sugar is as American as the 4th of July, makes a special gift for servicemen. The jar contains 3 lbs. of creamy maple butter (swell on icecream), and the carton holds 3 lbs. of purest maple sugar. $7.25 for both, $3.65 each, p.p.d. The Jossety, Box 147, Dedham, Mass.

Allah be praised! This handsome tray as light as a potato chip and a cinch to tote. The flowers are hand-painted in oil beneath the tray. Choice of narcissus and forsythia design (shown), or gladolus and sweet pea, 17" x 13". $1.75, 50c, p.p.d. Empire Novelties, 541 Madison Ave., N. Y. C. 22.

This caddy isn't caddish, not at all. It packs a Marlborough or a long Pall Mall. If you tell the story, it packs a win. This caddy isn't caddish. It packs a win. $3.50 including mailing.

BIRKS-ELLISS-RYERIE
OTTAWA - HAMILTON - MONTREAL
WINDSOR - TORONTO

Henry Birs & Sons

Study Interior Decoration

Four Months' Practical Training Course

Resident Day Classes

Start October 2nd - Send for Catalog 1R

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.

Home Study Course

Starts at once - Send for Catalog 1C

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

New York School of Interior Decoration

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

Something New and Distinctive in Weathervanes

Cocker Spaniels (or other breed of dog)—Extra heavy, finished in weatherproof black lacquer, to last many years. Mounted on specially constructed, oil-filled swivel to respond to slightest breeze. 28" high, 27" wide. Immediate shipment.

Complete with brackets $16.50 for easy installation on any wall.

New Catalog—Contains 100 alabaster gifts—Weatheroms, Bird Houses, Modern Lamps, Lanterns, Folk Art, etc. Write for copy today.

Hagerstrom Metalcraft Studio

42 Milwaukee Ave., Wheeling, Ill.
The Dancing Girl

Initial cork place mats.

"A" is for Alice
"B" is for Dave
"F" is for Frances

and see how you'll save
give each member of your family his own initial

Robert Keith
Thirteenth & Baltimore, Kansas City, Mo.

As delightfully Victorian as be-ruffled pin-cushions and prim traceries is this hand painted china photograph frame. Gay posy springs and gold curlicues decorate it, and it comes in white, palest blue, pink or midnight, 5" x 6", $3.50 ppd. Hand Craft Studio, 777 Lexington Avenue, N. Y. C. 21.

Grandma called them brooches. Fastened them at her throat. You call them pins, wear them with immense chic on today's shirt-waist or as a clip on your lapel. Double leaf motif, $3.25; rose design, $4.25; postage and 20% Fed. tax included. George Stern Co., 191 Madison Ave., N. Y. C. 16.

BUY OR SELL

Diamonds • Silver • Jewelry

Because of prevailing conditions, there is a scarcity of silver and jewels. Being direct users, we are in a position to pay highest cash prices for your surplus silver, diamonds, etc.

Correspondence Solicited

References: First National Bank, Memphis, Tenn.
We still have more than 500 patterns of silver flatware and many unusual pieces of silver to offer.

JULIUS GOODMAN & SON, 77 Madison Avenue
MEMPHIS I, TENNESSEE
Julius Goodman
Joseph A. Goodman

Porta-Buffet
The New 4 Seasons Food Server

Serves 20...Anywhere Indoors or Outdoors

Fitted with 3 Thermal Servers

Sandwich Board and Work Table. Large compartment for Silverware and Salts; Beverage Tray; Salt, Pepper; Sauce Pitchers; Chafing Dishes. Quickポ电站 Small Size

Porta-Buffet, thermal crock in separate carrier retains heat and cold. Stone and metal, it's a work horse. Plates kept hot and cold. This uniquely designed and strongly made. Where Straw color, blue, green, or white, 18 inches, $7.95.00. Exclusive of silver, lettered, engraved, or initialed, $7.95.00. Express charge collect. Many expressions from satisfied lettered Home Equipment Co., Dept. C-32
386 E. Michigan Ave., Chicago 1

Carleton House
3312 Lincoln Ave.
Chicago 13, Ill.

Early American Spoon Rack
Colonial Dames used it to hold their spoons and you will use it as a spool for your sewing. Keep your treasured collection of antique spoons in the notches and fill the bottom trough with ivy or brilliant geraniums. Authentic General and Lady Washington decorations on natural, black or red background.

20" high, $4.95, postage $1.20

CARLETON HOUSE
3312 Lincoln Ave.
Chicago 13, Ill.
shopping around

Why is Baby like an orchid? Because an orchid demands regular temperature to thrive, just like your young sprout. This beguiling tile with inset thermometer is a nursery necessity. (For grownups' room, cardinal on black tile). 6" x 6". $1.25 ea., $3 for two, ppd. Mayfair Gifts, Forest Hills, N.Y.

Clear as a mountain brook, light as a Summer zephyr, is this blithe salad bowl. It's made of lucite, which, as you know, is washable, but non-smashable. Big bowl, $3.95; little ones, $1.50 each; servers, $2.50 pr. Postage extra. Bertram Shriber, Ltd., 1147 Connecticut Ave., Washington, D.C.

What's a plush eatery got on a backyard barbecue? Not a thing, ladies and gents—a steak tastes its sizzlingest by the old petunia patch. So take a hint, invest in this portable wood grill, with powdered glass grate. 30" high. $9.95, exp. cdl. Burfine's, 5745 N. Broad St., Philadelphia, Pa.

The appropriate gift for a gracious hostess...

"Yellow Canary" earthenware cake plate, 14" diameter, $6.75; 12 1/2" diameter, 45. Cup and saucer, 52.10. Sterling cake server, $6. GEORG JENSEN INC. Fifth Avenue at 53rd • New York

Maple Goodies

All This Season's Crop

Maple products delicious on waffles, toast, puddings, ice cream, in cooking. Not rationed. 7 oz. jar pure VT. chipped maple sugar with cinnamon; 1 lb. jar pure VT. maple butter; 1 lb. pail soft maple sugar; 14 oz. jar pure maple syrup; 1 lb. shelled black walnut meats; 5 items as shown $7.35. Without nuts (4 items) $6.35. All postpaid in 48 states. No COD's. The Josselyns Box 147 Dept. HG Dedham, Mass.

BRIDGE TABLE COVER

The handsomest cover that we have seen anywhere at any price! And it is as practical as it is beautiful. Made of heavy felt-backed DuPont leatherette, it is stain proof and will withstand all sorts of wear. Fits snugly over standard bridge table and special flap holds it firmly in place. $7.95 postpaid.

Colors: Navy blue, green, maroon, or light tan, with monogram in contrasting color. Monogrammed. Order by mail. The "Home of the Home Bars" Invites you to write for Free Illustrated Tippler Catalog HG-7 On Sale of Its Kind—Everything for Entertaining needs BE BAR-SMART, SEE BAR MART 62 W. 45th ST., N.Y.C.

NEW!

Home Oven Dehydrator

- New, simple, scientific way to conserve food right in your own home... a compact dehydrator for use in gas, electric, oil or coal ovens. Made of hardwood, the Monroe Oven Dehydrator is used in partially open oven at low heat... has 3 drying trays, fits majority of ovens (11 1/2" high x 14 1/4" wide x 17 3/8" long). Complete instructions for preparing foods. Easy to assemble... $5.95 (Shipping weight 81/2 lbs.)

Monogrammei BridgE Table COvEr

72-08 Austin Street, Forest Hills, N.Y.
MEET YOUR NEW NEIGHBOR...

India is the meeting place of the Orient and the Occident. Land of Rajahs and snake-charmers, of snow capped mountains and steaming jungles, it is a nation of many contradictions and seeming perplexity. But, many countries are unusual and mysterious only because they are not known. Familiarity makes for understanding; and, understanding and appreciation of the peoples of a foreign land, and their problems, will go a long way to insure a better peace. Easiest, most fascinating way to learn about your World Neighbors is with shortwave radio. An almost instantaneous means of reaching any nation, you can study the events that are making history even while they occur. Builders of the world’s best shortwave radios, Hallicrafters will incorporate in your postwar shortwave receiver the results of over fifty million dollars’ worth of war research and development.

hallicrafters RADIO

THE ARMY’S SCR-299 is so valuable as a military weapon, that photos of this Hallicrafters-built mobile communications unit are found on the instrument panels of enemy aircraft. Hallicrafters Radios are truly the radionman’s radio. THE HALICRAFTERS COMPANY, CHICAGO 16, U. S. A.

BUY A WAR BOND TODAY
Post-war dream of G.I. Joe

Standing under your gasoline can shower, with foxhole mud caked in your hair, you close your eyes for a magical instant and you're luxuriating in your post-war bathroom. You've planned it to the last detail... every ultra-modern convenience and color combination.

What if the rusty water does run out then and you're still not very clean... that dream bathroom is on the way!

Yes, it's coming sure as victory... and believe us, it will top your fondest hopes. Already our designers have added many refinements to the popular line of formed metal plumbing fixtures Briggs originated and developed before the war. Tomorrow's Beautyware bathroom is going to be one of which G.I. Joe and a host of others will be mighty proud! Plan for to-morrow—Buy War Bonds to-day.

BRIGGS Beautyware

BRIGGS MANUFACTURING COMPANY, PLUMBING WARE DIVISION, DETROIT, MICHIGAN
To homemakers and professional decorators alike, Needle-tufted Bedspreads and Rug Ensembles represent the ultimate in beauty, styling and workmanship. Often, the entire bedroom is planned around a Needletuft Ensemble, so exquisitely is it designed, with taste and authenticity. But Needletufts are adaptable, too. Their colors and patterns are keyed to blend with the finest furniture and accessories. These modern products of an age-old, native American craft are themselves genuine craft articles, individually made of select materials. Colorfast, thoroughly washable, they require only simple care to stay lovely through years of constant use.
BULLETIN BOARD

• "I like to see a man proud of the place in which he lives; I like to see a man live so that his place will be proud of him."

AMERICAN PLAN

• There's no getting away from it—what we have been making us what we are. And that's true of architecture. Glance at the pages in this issue showing the evolution of the American plan from the log cabin up and you'll understand how much the modern architect inherited from the past. House plans are fascinating. To anyone about to build they are essential. Get into the habit of studying them. They are brilliant demonstrations of the slow evolution of our social history.

LITTLE AMELIA

• Collectors of old cook books—and there are many more of them than you'd suspect—all yearn to own the first cook book of American authorship. Its writer was Amelia Simmons, "An American Orphan." It first appeared in 1796 under the title "American Cookery: or the art of dressing viands, fish, poultry, game and vegetables, and the pastes, pies, tarts and cakes ... adapted to this country and all grades of life." We like little Orphan Amelia's complete democracy in the kitchen.

COLLECTING

COLLECTOR'S SILVER—Beautiful and usable ........ 4, 5
COLLECTOR'S LAMENT—A poem by Mary Ellis Slote 17
COLLECTIONS WITH A PAST—Antiques that tell a story 18-19
PERSONAL SIGNATURES—Collections of well-known people 20-21
HOW TO BEHAVE AT AN AUCTION—By Alice Winchester 22-23
SEASONING TO TASTE—Decorating with antiques 24-25
COLLECTOR'S CLASSIC—Exhibition house at Lord & Taylor 26-27
HOUSING A HOBBY—How to display a collection 28-29
DO YOU KNOW THAT?—Treatments to preserve your antiques 30
COLLECTOR'S HOLIDAY TABLE—Photographed in color by Anton Bruell 31
IT PAID TO ADVERTISE—A collection of old ads 32-33
RECIPES FOR RESTORATION—The care of antique furniture 34-35

GENERAL

CHOWDERS—Recipes by Jean Freeman .......... 46-47
WRITING ROOM FOR TWO—Painted in color by Ernest Walker 50
PEN IN HAND—A room for leisurely writing 51
WHAT'S IN A DESK—Accessories for writing 52-53
STABLE INTO HOUSE—Remodeled house in California 54-57

ARCHITECTURE

CHARLESTON COMES TO VIRGINIA—Willow Hill Plantation 36-38
MONEY MATTERS—Financial side of building by C. Elliot Smith 39
THE AMERICAN PLAN—The evolution of American architecture 40-45

GARDENING

PLANTED POOLS—Aquatics and edgers for pools .......... 46-47
YASE OF FLOWERS—Painted by Paul Cadizze 49
DELPHINIUMS—How to start them from seed .......... 50-59
ONE DOZEN GLADS—By Helen Wilson and Frances Gaskill 60-61
THE GARDENER'S CALENDAR—for the month of July 62

RICHARDSON WEIGHT, Editor-in-chief

ARTHUR McK. STIRES, Architecture; HARRELL BURKET, Merchandise
WOLF FEILER, Art

ASSOCIATE EDITORS

FAY HINES, EMMA COLE, ELIZABETH GALLAGHER, Decoration
JEAN ARMS DAY, Features

JUNIOR EDITORS

DOROTHY C. KELLY, Copp; MARGARET HAYES, Merchandise
BETTY BOLTON, Shopping Around; ALICE L. DUSTAN, Gardening

CECILE HAYWARD, JULIA MORIARTY, Decoration

HILDEGARDE POPPER, Household; ROSALIE SMITH, Production

COPYRIGHT 1944, THE CONDE NAST PUBLICATIONS, INC.

The entire contents of House & Garden—text and illustrations—are protected by copyright in the United States and in other countries by the Berne Convention and the Pan-American Copyright Convention. All rights reserved. Title House & Garden is registered in U.S. Patent Office. House & Garden is published monthly by The Condé Nast Publications Inc. (Also publishers of Vogue, Vanity Fair, Glamour, Vogue Pattern Book and British Vogue.) Executive and Publishing Officers, Greenwich, Conn. Editorial and Advertising Offices: 420 Lexington Avenue, New York 17, N. Y. (In A. & V. Pathe's Building.) President: H. H. Mower; Vice President: E. H. Berkee; Treasurer: M. E. More, Secretary; E. F. Smith, Business Manager. Subscriptions for the United States, possessions and members of the Pan-American Postal Union, $4.00 per year; Canada, $4.50 per year; foreign, $5.00 per year for one year, $8.00 for two years. For all other countries $5.50 additional for postage. Single copies 50c in Canada only. Four weeks' notice is required for a change of address or for a new subscription, in ordering a change, write to House & Garden, Greenwich, Conn., and give both the new and the old address as printed on the wrapper of the last copy received.

COVER. Favorite collector's plums from the Victorian era are mechanical banks like these. The drop of a coin sets in motion rolling eyes, dog jumping through hoop—imagination in cast iron was unrestrained. From Seamen's Bank for Savings. Collector's plums from 1944—War Bonds.
COLLECTOR'S PIECES OF SILVER — PERSISTENTLY BEAUTIFUL, USABLE
Collector's Lament

I have objects perpendicular,
Ceramic and vehicular,
I've mugs and keys and butterflies and stamps,
Figurines of alabaster,
Turkish bathtowels from the Astor;
I have Chippendale and Lowestoft and lamps.
I have autographs of kings
And some prehistoric things,
I have dressing gowns of famous men who've died.
Whether fad or fashion,
I confess it is my passion
To collect and sort the objects of my pride.

I cannot stop collecting,
Although really I'm expecting
That in time I'll have to take a larger house.
My collection numismatic
Is now filling up the attic
Where the only one to view it is a mouse.
My wife complains my pewter
(And I find I can't refute her),
Leaves no shelfroom for her chinaware at all.
My French and English tapestry,
My early charts and mapistry
Are crowding all her pictures off the wall.

I've tried to spurn collecting,
To take up vivisecting,
Or badminton, or painting, or the dance.
I've tried to take in lodgers,
I've tried fielding for the Dodgers—
Then I find an old (and sworn authentic) lance
And I'm off—collecting weapons,
Mustache cups, or black lace step-ins
With a new collecting fever in my blood.
If I were in the rain
Of the overseas campaign,
In my leisure time, I'd start collecting mud.

My unfulfilled ambitions
For old prints and first editions
Only complicate my plight, and I presume
If my hobbies keep on growing,
And the house starts overflowing,
My wife will have to take a furnished room.

Mary Ellen Slate
COLLECTIONS WITH A PAST

- Historian, romanticist, sleuth—a good collector unearths the life story of his hobby, finds out why it began and how it grew, discovers human interest stories that make collecting anything but academic. Part horse-trader, too, a collector knows that an authentic history jumps the value of his piece. Here, some collections that testify for our artful ancestors.
Left. For centuries, Dutch silver craftsmen have led in fashioning tiny replicas. Here, saltcellars are chicken, sedan chair, sleigh, pagoda, sea horse. From Osborne collection, Winnetka, Ill.

↑ Salutary fashion of the 1800's—finely-wrought vinaigrettes held aromatic-soaked sponges to ward off disease. Handmade boxes of silver, gold, collected in Salem, Massachusetts.

↑ 1850 counterpart of charm bracelets—Brazilian silver ballandangas which swung from shoulders, hips of dancers. Each lucky charm has a special meaning. Helena Rubinstein collection.

↑ Favorite token of favor from a sovereign was a jewelled snuff or pill box. Here, 18th Century boxes of exquisite workmanship from France, Russia, collected by soprano, Jean Tennyson.

↑ Rare pieces of Kate Smith’s early American glass—champagne, egg cup, compote in “Moon and Star” pattern, President Lincoln’s favorite. Miss Smith, in quest of perfect set of eight, has 112 pieces. One test of authenticity is double star—see moon in left side of compote.

↑ Fork on wheel, and knife edge adjacent—Yankee solution for paring large apple crop. First patented iron model supplanted crude wooden ones in 1853. C. L. Robinson collects these samples of early ingenuity, pares 60 apples a minute on his best one.
• As characteristic as a profile are collections that start with a favorite memory, whim, or private joke. Here are some keepsakes that have assumed collection status—with special significance to their well-known owners.
CLARE BOOthe luce, in her spare time, designed and worked this needlepoint biography, symbolizing her life as author, traveller, Congresswoman, publisher's wife. Mounted on coffee table in library of Connecticut home.

rose Bampton, The dress-suit attire of Wilfred Pelletier, conductor of the Metropolitan Opera orchestra, started his wife, singer Rose Bampton, fondly collecting penguins. Between them, they have bagged a family flock of 4,000.

pegeen fitzgerald, A fair skin and a penchant for parasols started radio Pegeen's collection. She keeps them in a Victorian hat rack, really carries them on sunny days. GREGORY RATOFF has a musical signature of close to 6,000 records, some above, some in a special room with floor-to-ceiling cabinets. Tchaikowsky picture shares honors with second collecting passion—objects Napoleonic.

rosa linda is so identified with unusual earrings that conductor phil spitaley's favorite dream is pianist rosa with knee-length earrings, each attended by a little nubian boy. Shown here, pieces from India, Palestine, Burma.

William j. witte, never without a cane since his Dartmouth days, has a collection of 226, picked up in global travels. A lover of fine woods, his favorite cane is malacca, bought in New York, thirty years ago.

w. e. s. griswold, jr., tall, personable president of W. & J. Sloane, fixed a radiator-cap giraffe on his jalopy at Yale, and has been known by this symbol ever since. Its descendents appear on station wagon, cocktail napkins, wife's jewelry, and in figurines from 1 inch to 2 feet high.

Frederick boulton's fine miniature herd began when he handled an advertising account featuring a cow named "Brooksy." Friends started it as a joke; he made it a hobby.
When to bid, when to hold, when to play "cat-and-mouse" in this exciting game of buy and sell, told by Alice Winchester, editor, Antiques magazine.

- Going, going, gone! The voice of the auctioneer is a siren call from the humblest barnyard to the most sumptuous metropolitan galleries. It proclaims the transfer of game of buy and sell, told by Alice when to bid, when to hold, when to be matched in a shop. And today, with typically binding basis, of every sort of property barnyard to the most sumptuous metropolis, auctioneer is a siren call from the humblest flocking to auctions as never before. From a tin cup to a palace. It directs an excitement of ownership, by licensed procedure on a legal basis. The price depends entirely on the amount of competition. If one happens to want the item you want, you get it for a low price. If your competitor wants it to complete a set, or for a sentimental reason, or has been commissioned to get it regardless of cost, prices soar out of ordinary range. Mr. Hearst, in assembling his fabulous collection, was reputed to be one of the most tenacious bidders of all time. On the other hand, you will always find someone ready to tell you of bidding a priceless rarity for a song. As a general rule, if bidding on a piece is low and slow, it is because the piece is not worth any more.

- The blithe belief that buying at auction means, perforce, getting a bargain is a fallacious theory of the unwary. An object sold at auction goes to the highest bidder, and the price depends entirely on the amount of competition. If no one happens to want the item you want, you get it for a low price. If your competitor wants it to complete a set, or for a sentimental reason, or has been commissioned to get it regardless of cost, prices soar out of ordinary range. Mr. Hearst, in assembling his fabulous collection, was reputed to be one of the most tenacious bidders of all time. On the other hand, you will always find someone ready to tell you of bidding a priceless rarity for a song. As a general rule, if bidding on a piece is low and slow, it is because the piece is not worth any more.

- The beginning auction-goer should beware of auction fever, a highly infectious malady that may be picked up at any sale. The symptoms are a green glint in the eye, a hectic flush on the cheek, and grasping movements of the hands. It attacks the reason, and causes acute stimulation of the competitive spirit. After an auction, the victim is likely to suffer from reaction, manifested by a severe depression of the spirits, utter deflation of his pocket-book, and a general cluttering-up of his home with ill-assorted oddments and furnishings. Sometimes a single virulent attack of auction fever, if followed by a complete reaction, will render the victim immune thereafter. Cases have been observed which persisted in a mild form for years. But certain preventive measures may be taken before an auction to ward off this fever.

- First of all, look at the objects to be sold while they are on exhibition, prior to the sale. If you find something you like, examine it carefully and thoroughly, note its good points and bad ones, and make very sure that you do want it. Figure out how much necessary repair or refinishing will cost, beyond the purchase price. Then consult priced catalogues of other sales and compare prices brought by similar objects, at auction and in shops. Find out the appraisal price placed on the piece by the auction gallery. This is only an estimate, of course, but it will give you a line on the market value. Then consult your own pocket-book and decide how much it will allow you to pay, regardless of how much someone else might offer. Determine its worth to you. Fix your top price firmly in mind before the sale and keep it there. If, at the auction, the bidding goes beyond you, let it go. You can comfort yourself with the thought that there will be another auction soon, and, if you keep your eyes open, you will be able to buy what you want at your price.

- Goods up for auction sale vary all the way from very fine antiques to frankly second-hand merchandise. The latter may be in good condition and will serve your need very well, but you should judge it as you judge buying a piece first-hand, and pay no more than "ceiling" prices. Some items today, because of market shortages, bring highly inflated prices—such as alarm clocks, spring mattresses, down pillows, kitchen equipment. If you have a crying need for such an item, bid on it, but otherwise save your money, and leave the rarity to someone who does need it.

The price you will pay for a fine antique will depend not only on its aesthetic value to you, but also on its quality, rarity, condition, and the number of other people bidding for it. Every once in a while, an extremely choice collection will come up for sale and veteran collectors and dealers will make the bidding very spirited. Frequently an entire estate that is being sold will include some desirable antiques and in addition a quantity of second-hand goods. The smart auction-goer decides which is which, and pays prices accordingly—not like the over-excited buyer at a recent New York auction who paid more for a second-hand Steuben glass vase than he could have bought a new one for down the street.

- The auctioneer describes the wares he has to sell as accurately as he knows how. A reputable dealer certainly does not misrepresent—except an occasional wit conducting a country auction, who facetiously loads a Woolworth glass cup as genuine Sandwich. The larger galleries issue descriptive catalogues, often illustrated and very complete. If auction-going is a favorite sport of yours, it will pay in fun and money to do a little background study on the pieces you are seeking.

Collecting antiques is a fascinating and educational game, and there is much you can learn in the playing of it. First, you want to know, of course, how to tell the genuine from the spurious, but that is not something you can pick up overnight. There is no quick and infallible formula that can be applied by the inexperienced. Before you find the answer to that question you will have examined many antiques in museums and in shops and in your friends' collections, and you will have studied many books and magazine articles on the type of thing you are collecting. You will have realized how much antiques can tell you about history and art and how much more interesting the antiques themselves become when you know something about their background.

You will have made some mistakes and profited by them. If you haven't done all these things yet, (Cont'd on page 74)
AUCTIONEER O. R. GILBERT, AD-LIBBING AT COUNTRY SALE, RIDGEFIELD, CONNECTICUT

MORE ABOUT COLLECTING

AUCTIONEER O. R. GILBERT, AD-LIBBING AT COUNTRY SALE, RIDGEFIELD, CONNECTICUT
SEASONING TO TASTE

Antique pieces can be the salt and pepper, rosemary or thyme in your decoration, according to your taste. An amusing collection, some choice heirlooms, can add whimsey, sentiment, or elegance. Keep your treasures around you, display them with a flair, combine the old and new freely, freshly, and make a room originally yours.

Victorian whimsey—carved birds of the Illinois region, encircling antique rosewood mirror, are changed with seasons. Découpage globe. In the Boulton house, Highland Park.

Sentimental as an old-fashioned Valentine—red satin Victorian love-seat, tea-service for two. Canopied bed in ruffled white, family pictures, old Bristol lamps. Room by Altman's.
Rich-toned old china adds spice to the brown and white modern color scheme of the Cook library in Lake Forest, Ill. Grilled doors keep china on view, but out of danger. Breakfront nestles in cabinet niche for a smooth wall line.

A collection of prints—more than just pictures when framed alike, massed together over a low couch, or here, outlining a Biedermeier desk. Bird prints, tortoiseshell type mats, Lord & Taylor.

A dead area in a hallway becomes an inviting hobby corner—with antique firearms mounted against green walls and furnishings in key: provincial bench, carriage lantern, old tavern print. Goldstone house, Beverly Hills, California.

Barber's mug-rack over mantel holds old shaving mugs, lotion bottles of Princess Gourielli. Decorative device for man's bedroom—or, in miniature, for feminine room to hold porcelain cups, figurines.

Maple from Pennsylvania, New York, smooth and glowing from years of care and wear, gives a heritage look to the Maceys' informal dining room in Glencoe, Illinois. Clean, sunny colors in contemporary paper, accessories, complement toasty richness of old pieces.

Two antique chair-backs make one settee for the foot of Georgia Carroll's Hepplewhite bed. 18th Century pewter tankards line her mantel and sugar scoops hold ivy.


A miniature chest with multi-drawers keeps coins, buttons, minu-utiae within easy view, does everyday duty as end table. Chest from top of artist's or dentist's cabinet.

MORE ABOUT COLLECTING ON THE NEXT PAGES
Antique mirror to structural glass, museum rarities to built-in moonlight—in the new exhibition house at Lord & Taylor, by architect-designer, Victor Proetz. Packed with ideas, it mixes old treasures and new with both discernment and wit.

Planned for a legendary General and his wife, the house has a lively, personal quality. A military uniform, from a grenadier of Napoleon, suggested the colors for the General's bedroom—white walls paneled in crimson, touches of black, of blue. One highspot: the magnificent cherry table desk and its old silver accessories.

Most spectacular room is the orangerie, a seventy-foot baronial hall, floored with stone, walled with fluted glass and louvered shutter-doors through which built-in sun or moonlight filters at the turn of a switch. Its widest lesson: the decorative value of contrast—modern sofas in rough apricot, old painted wood, pewter, marble.

For the General's lady, an octagonal bedroom, recalling a Summer pavilion in France. Here, against walls washed white, sleek fruitwood, painted pieces, lavish fabrics, grisaille panels, museum accessories.

The glitter of candlelight, crystal and gold, the muted shades of an Aubusson are repeated in the music room's striking mirrored mantel. Walls, painted in gray and yellow lozenges, subtly repeat the diamond pattern in which the mirror panels are set. Brilliant accent: antique French ormolu clock and mantel garniture.
Housing a Hobby

- Showmanship makes the difference between just a collection and a decorating plus. Use display tricks—indirect lighting, settings in scale, fabric-lined cabinets, eye-level shadow boxes—to give your hobby a home, and your home a conversation piece.
WINDOW SILHOUETTE—favorite display device to pick up sparkle in fine glass, outline interesting shapes. Jerry Colonna’s plants, pitchers, in Hollywood home.

CUSTOM-BUILT FOR A COLLECTION. Lighted niches for mechanical banks make decorative panels in the hobby-study of Mrs. Edward Swenson, Palm Beach.

ATTENTION-TEASER. Baroque corner piece holds low cups, carnations of Ilka Chase.

HARMONIOUS GROUPING of early wood winds, violins makes charming corner. Collector, Wilfred Pelletier.

MORE ABOUT COLLECTING
DO YOU KNOW THAT...?

THESE TREATMENTS PAMPER PRECIOUS AGE

- A pet collection piece needs a pampering every once in a while—a kind of follow-through now that you’ve brought it home to live with you. Arrange equipment as systematically as for baby’s bath, and have fun in restoring a dimmed treasure. Since this comes more under the heading of hobby than house-cleaning, it is better to forego duration short-cuts for the fine pieces, and do a thorough, professional job.

- Crystal scratches crystal, and should be washed a piece at a time in warm, never hot, soapsuds. A touch of ammonia in rinse adds sparkle, but take care not to overdose or use constantly. It is apt to eat into glass, dulling it. Dry with soft, lintless cloth and polish with crumpled tissue. For a showcase sparkle, dip into jewelers’ sawdust to dry, then polish to high luster.

- China is as touchy as crystal about sudden temperature changes, so watch out for—transferring dishes from cold cabinet to steaming kitchen, plunging ice-cream dishes into hot water, pouring boiling water into cold tea-pot, heating good plates in oven. Instead, heat gradually with warm water.

- Somehow, if something happens to an antique china piece, it hurts less if you’re at the helm. Take responsibility and wash it yourself. Protect against chipping with a folded towel in bottom of pan and on drainboard. Beware of water spigots. It is best to use an enamel pan, as a metallic one tends to leave deposits on china. Food acids left overnight, particularly salad dressing, bite into color and gilt on china. If impossible to wash right after meal, rinse or wipe off food with paper towel. Avoid coffee and tea stains with prompt rinsing, too.

- Enamel is a glazed surface over metal, so it deserves the same care as crystal—gentle handling, not too sudden change in temperature.

- You can clean ornamented figurines, vases, latticed baskets with a long camel’s hair brush dipped in warm, soapy water. Run clear water over them to rinse, dry with tissue to absorb moisture without rubbing. In between occasional washings, keep them free from dust with a very soft brush.

- These care habits will help keep your china long-lived: always pick up an antique piece by the body or base... Clean a repaired piece with damp cloth only, as imported putty is apt to dissolve in hot water... Stack plates sandwiched with felt pads or soft paper napkins, and lift out, never slide... Never nest antique cups, or any with gilt handles... Keep spout of tea-pot safe with a “nose” of rubber hose or hollowed cork. Test hanging brackets every so often.

You can clean mounted tapestry needlework by rubbing with the inside of a loaf of bread... brighten colors on an oil painting by rubbing with raw potato or soft bread. Polish with cloth.

- For a professional polish to old silver, do as the experts do—mix 7/2 whiting, 1/2 rouge to a paste with water. Or use a good non-abrasive polish with a rouge and whiting base. Apply with silver brush or soft cloth; a cotton swab works fine on scrolls, fluting; a silver brush, not a stiff toothbrush, on decorated pieces. Light oxidation is better left in crevices to give depth, show up detail. Wipe off surface tarnish weekly with rouge cloth to ease periodic cleaning. For convenience with pieces put aside for the duration, lacquering does no permanent harm to the finish, although it covers the patina. But have it done professionally, and it should be renewed every two or three years.

Anathema to silver—eggs, salt, rubber, acid, gas fumes, matches. Remove salt from shakers, wipe off salt butter from silver plates immediately after using, or “rust” spots develop, only removed by complete refinishing. Even if time is short, always wash off silver after a meal. Pieces with horn, wood, stainless steel are soldered, should not be soaked or washed in too hot water.

- An expert can repair any number of seemingly hopeless damages. He can grind out small chips in crystal, replace broken prisms, rivet a broken candelabra branch and disguise it with a silver collar. Glasses broken at the stem base can be refitted into the foot. Silver dents can be smoothed without breaking the finish. On page 78 is a suggested list of repair services, noted for their special care in handling valuable old pieces.
COLLECTOR'S HOLIDAY TABLE

For a family Fourth of July gathering—a red, white and blue table with Toby jugs all in a row filled with carnations and cornflowers. Collections of pewter or milk glass could be used the same way. A golden gleam from knives and forks, the glitter of glasses add sparkle. Tausend’s Celanese “Cel-o-sheen” cloth, Lord & Taylor. Royal Doulton’s “Lowestoft Bouquet” china, J. L. Hudson, Detroit. Dirilyte “Regal” flatware. Duncan & Miller’s “Waterford” glassware and Staffordshire, Spode modern Toby jugs, Wm. H. Plummer. Antique jugs from Westport Antique Shop, Attman-Weiss, collection of Mrs. John F. Kirkland.
Nostalgic collectors sigh over these assaults on Father’s sales resistance

Art in advertising was born when Sir John Everett Millais painted, for Pear’s Soap, the now famous picture of the little boy in the bath-tub, crying because the soap is out of reach—to which some un-sung genius affixed the slogan: “He won’t be happy till he gets it!” So great was the pulling power of this advertisement that other manufacturers began hiring noted artists to illustrate their products, and earlier, cruder hand-out cards, such as those reproduced here, lost their popularity. Advertising is as old as Egypt, and when mass production and railroad distribution gave manufacturers a national rather than a local market, it became big business. When a cheap method of color printing was introduced, the advertisers jumped at the new medium. The results cause the sentimental collector to smile even as he sighs. These pre-Millais advertisements must have paid, however, for many of the techniques are used today. We still are teased by “Before and After” pictures, enticed by the latest in transportation models or heating units or musical instruments, tempted by mark-downs. True, the pin-up girl of the Seventies averaged about four years old, but she was in there, pitching. The blithe claims of “Dr. Thomas' Electric Oil”, however, would wilt sadly nowadays under the cold eye of the Food and Drug Administration.
Whether your antiques hail from family attic, country auction, or city shop, use cabinet-maker’s technique to restore, refinish, keep them in prime condition.

Recipes for

HEIRLOOM OR HAND-ME-DOWN blooms under vigorous waxing, so earmark an afternoon, stock up on cokes and shine away. Refinishing is chancer and you may prefer to turn a valuable piece over to an expert. But with the care you devote to any favorite hobby, you, too, can do a fine job. Enlist the help of the man-of-the-house, follow expert advice. Here is how Lord & Taylor’s workshop cares for fine woods:

WAXING, CARE: If your antique has a fine mellowed patina, continued loving care is all you need give it. Light daily dusting, regular polishing with a soft, dry cloth and thorough waxing two or three times a year.

Make waxing an occasion. Set aside time to do it right, it will repay you later in time saved. Equip yourself with a good clear wax, paste type, and three sets of clean, soft cloths—cheesecloth is ideal.

With first cloth, apply wax so sparingly you can scarcely see it. An overdose is wasteful, makes polishing hard, leaves a gummy surface. Spread the wax evenly with circular motions over small areas at a time. Use second cloth to take up excess and start the shine. With third cloth, polish briskly with the grain of the wood and rub, rub, rub.

A fine patina is the result of building up these thin hard layers of wax through the years. Good results depend on the quality of the wax and the quantity of elbow grease used. Polishing is muscle-work—use your left hand alternately to divide the labor. Leave freshly polished surfaces free of all knickknacks for half an hour at least.

Waxing the highlight surfaces of carved or heavily ornamented pieces is all that’s really necessary. Wax left in crevices turns yellow when dry, so if you do wax them brush out any excess. Wrap a soft cloth around a stiff-bristled brush to polish.

Brasses are best left undisturbed on antiques, but experts agree waxing lightly gives just the right amount of brightening. Here again, be sparing. If you dote on shiny brasses, unscrew the hardware, shine with a good brass polish. Clean leather tabletops and chairs with saddle soap or leather cleaner. Then wax the same as wood, above.

Excessive heat, excessive moisture warp the wood, destroy the finish. Keep a fine piece out of direct sunlight, away from radiators, open windows. Protect against scratching by gluing felt scraps to the bottom of table-top accessories.
restoration

CLEANING, RESTORING: To remove old wax, apply liquid wax freely, then wipe off while still wet. Follow with paste waxing. For more thorough cleaning to remove fingermarks, sticky accumulations, etc., add a tablespoon of turpentine and three tablespoons of boiled linseed oil to a quart of hot water. Cool, then wring a cloth out in this solution, wash a small area at a time. Polish dry with soft cloth. Finish with waxing.

If the surface is slightly worn or scratched but in good basic condition, a fresh coat of shellac will give it new luster. Mix equal parts of boiled linseed oil and turpentine and apply. Wipe to remove excess oil, dry. Sand lightly, always with the grain of the wood (0000 sandpaper), to remove blemishes and prepare surface for shellac. It is imperative to know before you begin whether the original finish is shellac or varnish. Varnish may be used over shellac satisfactorily, but shellac over varnish never results in a lasting job. If you don’t know, ask at the place you bought it or get the opinion of an expert.

Most antiques, however, have been shellacked and need but one new coat of white shellac mixed with equal parts of alcohol. Brush on very thin with long, quick strokes and a light “feather” touch. If you use varnish, mix equal parts of varnish with turpentine. Either finish must dry overnight. Sand lightly until smooth, wipe surface free of grit and dust. For a professional touch, rub down with 0000 pumice mixed to a paste with boiled linseed oil. Wax thoroughly.

REFINISHING: If the surface is badly marred with scratches, burns or crazing, the old finish must be removed down to the stained wood. If it has deep blemishes or a painted surface, it must be brought down to the natural wood.

Thorough sanding and careful staining are the secrets of a beautiful finish and here is where most amateurs go wrong. Sanding is important and results are in proportion to energy exerted; a careless sand job shows through any number of coats of shellac or paint. Use 0000 sandpaper throughout, rub with the grain of the wood, test each stage for satiny smoothness.

First remove old paint, old varnish. Flow paint remover on with a brush, following directions carefully. When the old paint or finish bubbles up and crumbles, scrape off with a putty knife, drawing firmly with the grain. Take care not to gouge the wood. When all traces of paint or finish are scraped off, wash with alcohol. Let dry, sand lightly.

Make minor repairs at this point. Where parts have separated or come loose, scrape dried glue off with knife, sandpaper ends smooth. Apply fresh furniture glue and rejoin. Let dry for twenty-four hours, held firmly with clamps or a home-made tourniquet of heavy cord and a short stick of wood.

Fill small gouges with plastic wood filler in color nearest wood tones. Dab filler in openings and pack higher than surface as filler shrinks in drying. When dry, sand smooth.

Leave replacements of missing parts, moldings and the rejoining of tops on fine pieces to the expert cabinet-maker.

In the paint removing process, a certain amount of stain will come off. Whether you renew the stain, enrich the color or start from scratch, the staining process is the same. Work with water stains—they’re easier for the amateur to handle than oil. If you get too deep a color, water stains can easily be lightened by applying water on a clean cloth, while alcohol and oil stains penetrate the wood to a much greater extent and can be removed only by scraping or bleaching. Woods in the same piece often vary in degree of hardness and certain areas may absorb stain more readily, taking on a darker hue. To correct this, or for a more uniform color, rub in more stain on the light streak or mix a bit of darker stain and apply. Let dry. The water stain application will raise or “roughe” the surface. Sand lightly before shellacking.

Shellacking: You’re ready now for the first or “wash” coat of shellac. Mix three parts alcohol to one part shellac and brush over the entire surface. Apply shellac quickly, lightly, with long strokes to avoid overlapping brush marks. Don’t pile it on, one brushover is enough. The wash coat seals the stain, helps bind the grain from further raising. Dry at least three or four hours. Sand lightly until smooth.

Follow with a second “bodying” coat of shellac. Mix half alcohol, half shellac, and follow the same procedure. Dry overnight.

The next day, sand entire surface lightly until smooth, removing any brush marks. Apply final coat of shellac, one part alcohol and two parts shellac. Let dry eight hours or more. The longer any of these coats dries, the better the result. Sand again. The trick is to put the finish on well, then sand to leave as thin and hard a surface as possible.

Clean dust and grit off thoroughly with a slightly dampened cloth. Then wax to a high luster.

This ends twenty pages on collecting
The home of Mrs. H. C. Boykin at Brandon derives its spacious air from both the house itself and the dependencies which are linked to it by high pink brick garden walls. One dependency (right) is the orangery, a three-walled structure used as garden house. Broad entrance drive, sloping lawns and tall trees complete the setting. Originally a plantation house of 1831, it was remodeled and enlarged by William Lawrence Bottomley, architect.

To give the dining room an atmosphere of continuous sunshine the architect added a large semi-circular bay in which white ironwork again figures. Curtains are gold color silk gauze, walls pale green, rugs golden-peach and apple-gray with motifs and border in blue and yellow. Hepplewhite chair seats are gray-blue and the high backed chairs peach velvet. An 18th Century mirror hangs over the fireplace. Elsie Owen chose the decorations.
comes to Virginia

WHITE IRON LACE AND PINK BRICK AT WILLOW HILL PLANTATION
The sitting room has old French pine paneling and an Aubusson rug in beige, pinks and china blue. Sofas and chairs, painted gray-blue, are upholstered in blue silk. Curtains are eggshell fabric with sprigs of roses.

White and green morning-glory wallpaper makes a cool, crisp background for leaf green draperies and poster beds with net canopies, tufted spreads and white organdy skirts. Below is the dressing room papered in dove gray with white lace swags. Harmonizing is gray-white trim. Armchair, pink.
MONEY MATTERS
How to finance the purchase of your post-war home

C. Elliott Smith, Associate Professor of Real Estate, at New York University, sheds light on some of the mysteries of the land contract, the mortgage and other financial posers which face the would-be home owner.

Once you have picked out the property you wish to buy, the next thing is to figure out how to pay for it and for building on it if it does not include a house. If you have enough cash to buy and build outright, which few people have, there is no financing problem. If you cannot pay all cash but have saved and can go on saving for the purpose, by all means consider one of the many good financing plans which make paying as easy and painless as possible.

Consult the experts before signing any kind of mortgage or contract. Savings banks, many local banks, title and trust companies, building and loan associations can advise you as well as advance the money, if they approve your project. Your own attorney, the broker who sold you the property, the developer (if it is in a development) will help you find a lender—or, of course, you can shop around for yourself. In most cases, when you buy from a developer the financing is provided or arranged for you according to one of the recognized financing plans.

In order to get low interest rates your property must be in an approved location—for example, a planned home community—and the plans for the house itself must conform to standards of good construction and design. The F.H.A. and careful lenders have set up standards which must be met before they will consider approving a loan. Naturally, these standards protect you as well as the lender.

The down payment, whether you buy land, build a house or buy a ready-built home, is a minimum of 10 per cent of the total cost. Often it is more, and anyway it may be difficult to borrow as well as advance the money. Therefore, at the end of the period, be it three years, five years, ten years, or whatever was agreed upon, you still owe the original amount you borrowed. At the end of the period of a straight mortgage the lender can demand repayment in full and if you do not pay it he is entitled to foreclose the mortgage and take your property.

A modification of the straight mortgage enables the borrower to make extra payments to reduce the principal, but this means figuring out changes in the amount of interest following each reduction.

Amortizing mortgage. According to this plan you make your periodic payments “like rent”. They are higher than under a straight mortgage but they include, besides interest on the loan, regular reductions of principal so worked out that by the time the loan is paid up you own the property free and clear. Arrangements can be made whereby your payments include such things as local taxes, water rates, insurance on the property—all of which you must take care of yourself if you have a straight mortgage—and even insurance on the life of the borrower up to the full amount of the mortgage. This way you are freed from the worry of tax payments, which may become due at inconvenient times; you cannot absentmindedly let your fire insurance lapse; and if you should die before the mortgage is fully paid off, your wife, or any other person you designate, will own the property free and clear.

Another advantage of the amortizing mortgage is that if you get a sudden windfall you can arrange to pay off an extra sum on account of the principal, and if, on the other hand, you fall upon hard times, the lender will usually make some adjustment to ease the burden.

How about renting before you buy? This is often possible, especially with a house that has been occupied for some time. Some developers, too, (Continued on page 76)
THE AMERICAN PLAN

"The plans of America's homes," says architect Lester C. Tichy, "have throughout our history reflected the American characteristics of frankness, inventiveness and practicality." On these six pages Mr. Tichy shows us that functionalism is no newfangled invention and, further, that the plan rather than the external appearance is the key to a home. Many of our saddest failures in the design of recent homes have been due to a misconception on this point. The beauty of architecture, like the beauty of music, is forever bound up in the logic of the procedure by which it was evolved. In this procedure the plan must come first. It is the expression of the pattern of life that will be lived within the house. The architecture of the house itself then properly becomes an expression of the plan, not only following its outlines but also the purpose and spirit that infuse its design.

1620
The Log Cabin of the Pioneers

With no tools but an axe and no materials but what were at hand, the pioneer planned his cabin with utmost economy. It had to serve him as shelter and fort; it offered no luxuries, but it was sufficient. The earliest cabin combined in one room all the functions of kitchen, living room and bedroom. Later, a kitchen wing and attic gave more space to the expanding family and the beginning of social life.
**1690**

Austere Practicality in Early New England

- As the clearings in New England's wilderness became farms, the log cabins were succeeded by larger, more permanent homes. The cold northern climate dictated the distribution of the several rooms around the massive central chimney. The rugged asceticism of the colonists made a virtue of stark simplicity which is reflected in the plan as much as in the structure.

---

**1725**

Virginia's Homes Epitomized the South

- Life on the prosperous plantations of the South soon gravitated toward the pattern of country life in England. Ships carried tobacco to England, returned with English brick as ballast. In a modified form the architecture expressed the transplanted life of the parent country. On either side of the wide hall, which kept the houses cool in summer, the plan was developed with Georgian respect for balance.

continued on the following pages
Grandeur marked the Federal Era

- Designed by Thomas Jefferson, Monticello, like other great houses of its time, was planned for magnificent living. Plenty of servants cared for the many rooms, served the many guests. Entrances and reception halls were impressive as well as hospitable. Organization of the plan shows a professional hand.

Spanish tradition in the old Southwest

- There was no lack of space on the great Spanish ranches, no need to constrict the plan of the house. As in the warm southeastern states, the kitchen was placed in a building by itself. The house sprawled, partly or wholly, around a patio and all rooms and apartments were reached by the shaded colonnade which encircled it. The house faced inward as if to offer seclusion from the immense spaces outside.
Life on a Midwestern farm

Lineal descendant of the traditional farmhouse of New England, the midwestern variety was still highly expressive of the regional life. The front parlor and the front porch were rarely used, were wistful symbols of a social life for which there was little time. The kitchen was still the center of life in the home and the whole plan was still essentially functional.

The Victorian Age of opulence

The popular taste was heavy in the plush era which we usually call Victorian. The machine age had dawned and the jig-saw had dazzled the imagination of every architect in the land. The plan was a little grandiose, perhaps, but it was practical too. Social functions were frequent and large and the big, high-ceilinged rooms could be opened up by sliding doors. This oft-maligned architecture had a certain vigor.
Contemporary throwbacks face a problem

- Concentration on exterior design and the acceptance of old forms have led us into a difficult position. We try to plan these homes for modern living, but, in the process of forcing a contemporary plan into an ancient exterior, we compromise both. The logic of the original is gone. We have added modern conveniences, but the soul of the old house escapes us.

The challenge of modern planning

- In the modern house the plan again moves freely to reflect the pattern of contemporary life. No artificial constriction is placed upon it. As in our earlier architecture, the design of the house logically and truthfully expresses the plan. These three examples show how different conditions influence the plan. Here is a modern two-story house in Connecticut.
- The precipitous site of this San Francisco house was almost unfit to build on, except for one thing: it commanded a magnificent view over the city and bay. The entire plan, putting lesser considerations in their place, is therefore designed to make the most of this asset, with the dramatic results seen above.

- A small one-story home in Southern California. Here is the feeling of space, flexibility and intimacy with the outdoors which characterizes modern design. From a practical standpoint, the house is planned for easy maintenance and operation; from an aesthetic angle it fits the time and place in which it was built.
A ROW OF POTTED PLANTS OUTLINES THIS CIRCULAR POOL
1 The simplicity of this pool, lily-padded and Euonymus-edged, is in strong contrast to the colorful perennial border in the background.

2 An architectural effect with broad blades of water lily and lotus and linear foliage of iris. Garden designed by Martha S. Pratt, landscape architect.

3 A transplanted bit of woodland brings shade and informality to the terrace of a modern house. Gray Birch might be substituted for the Mountain Laurel.

4 What more appropriate than a weeping cherry tree beside water? Edgers here soften the rim and bring Spring color and through-the-year green.
CHOWDERS

MANHATTAN, RHODE ISLAND AND OTHER VARIETIES, BY JEAN FREEMAN

A cheery word—chowder. It brings to mind memories of Summer fun in places vivid and varied as the colors of an old-fashioned patchwork quilt. Reminiscent at once of Coney Island and Rhode Island, of Juan les Pins and the Maryland mountains, of Nantucket and Marseilles, a fragrant bowl of steaming chowder can be counted on to gratify the male contingent any time.

But don't be misled. Though most of the halcyon spots mentioned indicate a sea coast, not all chowders rely upon sea-food for tang. The chowder family is capable of as many surprises as the grab-bag at a birthday party. Fine chowder has other attributes besides those of substance and flavor. It provides a delectable escape from the usual Summer regime of iced foods, it lifts the spirit and spurs the jaded appetite and it can constitute a complete feast in a single kettle.

For years there has been a feud between folks from "Down East" and the inhabitants of Manhattan and environs. In New England clam chowder is made with milk. In New York State, New Jersey and nearby parts of the Atlantic seaboard it is flavored with tomato—with no milk. Families have been disrupted and old friendships wrecked on the issue, which assumed national proportions when, in 1939, Assemblyman Seeder attempted to introduce into the Maine legislature a bill which would have made the use of tomato in clam chowder illegal!

Personally, I think each faction has a good argument. New England clam chowder is a really sustaining, well-balanced meal in itself. Manhattan clam chowder is more sprightly—perks up the appetite. Both varieties use hard clams of large size, so here are the recipes for both:

MANHATTAN CLAM CHOWDER

Steam 2 dozen well scrubbed, large, handsome hard clams until their shells are wide open. A smite of water in the bottom of the kettle is enough. Set aside the broth, then cut the tender part of each clam into small pieces. This calls for patience, a trusty knife and a chopping board. Reserve the results.

Dice 1/4 pound of salt pork or bacon and fry it out, over a moderate flame, until well crisped but not crumbly. Stir frequently. Pour off excess fat and use a deep pot or Dutch oven. Now, add to the pork cubes 2 finely chopped onions, 1/3 cup finely chopped celery stalk and 1/2 cup diced carrot. Cook over low heat for 5 minutes, stirring occasionally. Add 2 large, peeled and cubed white potatoes, salt and pepper to taste, and 2 cups boiling water. Cover the pot and simmer for 15 minutes, or until the potatoes are just tender. In the meantime open a large, No. 2 can of good tomatoes or use their equivalent in home-canned. Heat and strain through a coarse sieve, pressing gently as you strain. Bring the clam meat and the broth just to the boiling point, then add the clams and their juice and the tomatoes to the pork dice and vegetables. Season all with 1 scant teaspoon of dried thyme (this is a good lime to check the salt situation) and bring the chowder to a boil. Careful, please; clam meat must not overcook unless you want to ruin your digestion. Decant the whole thing into a pre-heated tureen and serve at once, with toasted saltines or pilot biscuits.

Be sure to get real pilot biscuits if you get them at all. They are sometimes called captain's crackers, sometimes sea-biscuit, sometimes hard-tack. Under any name they measure about 3 inches across and are almost 1 inch thick. They are unsalted, pale as ghosts and tough as saddle leather. Split them, soak them in cold water for about 10 minutes, fish 'em out with a spatula and heat them in a warm oven for 10 minutes. Dab the top of each with a dollop of butter and serve at once—piping hot but not scorched.

RHODE ISLAND CLAM CHOWDER

Follow the staunch Rhode Island rule of 1 quart potatoes, peeled and cubed, 1 quart clams, scrubbed clean and the tough parts minced, 1 quart rich milk, and you are fairly certain to produce memorable results.

Other ingredients include 4 slices diced, salt pork, 1 large onion, coarsely chopped, the salvaged clam liquor and, for those who like them, 6 or 8 pilot biscuits broken up and added to the chowder.

Boil the potatoes for 5 minutes. Try out the salt pork and, when it is crisp, add the chopped onion. Let them both get nicey brown. You can strain off the bits of pork now, but I think you are missing a good bet by discarding these tasty, golden morsels. Into a deep iron kettle or giant earthenware casserole place a layer of potatoes, a layer of salt pork and onion, the tougher parts of the clams and judicious seasoning of salt and pepper. Pour over this the water in which the potatoes were tender-

(Continued on page 64)
Paul Cézanne, of whose paintings this is a charming and characteristic example, has been the most important influence in the art of our time. He has, indeed, gone far toward revolutionizing painting throughout the world. Though he exhibited with the French Impressionists, in their first show,—1873—he was never an Impressionist by nature. Probably because of that fact he deserted Degas, Manet, Renoir, Pissarro, and the others of their group and took up his long, solitary, and painful existence in the French Midi. When he died in 1906, at the age of 67, he was still but little known or appreciated.
Pen in Hand

A Room Specially Designed for Leisurably Writing and Reading

New Stationery by Crane is carried by John Wanamaker in New York and Philadelphia, and Julius Garfinckel in Washington, D.C.

Bold Stripes in dark and light Green Olive slash the white background of this Strahan wallpaper

Chunky Squares of shag rug in dusty Melon Pink were sewn together to form this soft-to-sink-in floor covering. A "Charm-Tred" rug made of sturdy cotton.

Fruitwood Tea Caddies, lamp, silver-topped glass inkwells, tile canisters, porcelain bowl, leather scrap basket, all antiques from Attman-Weiss. Deep green desk pad from Georg Jensen.

- Letter writing today is more exciting than a world-wide flight, for your innermost thoughts may speed from Grand Rapids to India, from 8th Street to the Pacific—or perhaps it’s just a thank-you note to a nearby neighbor. Letters, breezy and bright, deserve top-flight stationery and a cheerful room where you can really get down to writing the daily news. Letter papers shown here were made up specially by Crane in soft tints of House & Garden’s Colors for 1944—Light Green Olive and white, Flagstone Grey and Red Clay, Black Olive and Ivory Stock, and Coral Bells and Garden Pool Blue.

Plan a room, serenely cool, in Melon Pink, deep Green Olive and white and reserve one end just for correspondence, a few favorite books and bibelots. Point of interest might be a handsome mahogany table-desk like this one. It is leather-topped, has loads of drawer space and is actually wide enough for two to share, for there are extra slides at each end. Desk, pull-up chairs with mahogany legs and upholstered mahogany bench, Grosfeld House.
Letters to go overseas, living costs to whittle, cramjam schedules to keep abreast—your desk the beehive center of it all. It can work for you full tilt, and still be a sight to cheer; can overflow with tasks, and still add a lift to your decoration. As insurance: small forethoughtful comforts, beyond-the-usual accessories like the ones suggested here. Below and right, twelve such, masculine gender; opposite, twelve more on the distaff side. Both desks—the kneehole-type below, unexpectedly covered in electric green felt, and the secretary, opposite, of polished old mahogany—photographed in the new exhibition of architecture and decoration, by Victor Proetz at Lord & Taylor. (Other views shown on page 27.)

MASCULINE PREROGATIVE—a kneehole desk, bold in scale and bare of clutter. Its accessories sparse, important, un-cliché: the fine, ambassador’s inkstand; rare coins as paperweights, the overhead lamp that once lit an Empire billiard table.

Sloane’s portable bookrack to house his reference books, oval caddy for filing notes. Silver mail skewer, Ensko; scissors at Black Starr.

Classic busts for sheer decoration or as bookends, antique box as catchall for papers, Elmer Merrell, Jensen portfolio; Ackman globe.

Eaton’s goatskin desk and memo pads; John Middleton’s Amroot pipes, and Walnut tobacco housed in old fruitwood boxes from Ackman.
For her desk: Jensen’s square lucite clock; Pendleton’s chunky quartz paperweight; Black Starr & Gorham’s magnifying letter-opener.

Feminine fillips: Montag’s new “Coronet” stationery. Old taper rack for string, vinaigrette for paper clips, Ensco, Ashtray, Jas. Lewis.

Old patch boxes to weight papers or house stamps. Josephine Howell, and James Pendleton. Porcelain inkstand, Madison Silver Shop.

FEMININE SKEIN CENTER, a secretary-desk, capacious, distinctive—with its myriad drawers, space to spare for the magpie hoard no woman can bear to part with. Its accessories, pretty, personal, un-cliché from the bronze doré inkwell to the ormolu clock.
AFTER REMODELING: VIEW THROUGH ENTRANCE GATES

SAME AS ABOVE, BEFORE REMODELING

PACKING CASE IN WHAT IS NOW FIREPLACE ALCOVE

LIVING-DINING ROOM WAS MADE FROM FORMER SCREENED PORCH
When Mr. and Mrs. Gary Davis bought what is now their house, there was a government ruling that only $200 could be spent for remodeling. The allotted $200, in their case, proved to be equal to a university extension course in architecture.

Their house wasn’t a house. It was a stable, the late Rudolph Valentino’s stable on his famous retreat in the hills north of Beverly Hills, known as Falcon Lair. It was an elegant stable, as stables go, but Mr. and Mrs. Davis had to admit that its floor plan was as standardized as the shape of an egg. There were the usual tack room, stalls, groom’s room and bath. That, a porch and a shed was what the Davises got when they paid their money.

But they were an optimistic young couple. The porch was enclosed to make a delightful living room. The tack room became the master bedroom. The two center stalls were thrown together to make an alcove off the living room; the kitchen, with its old rusty lavatory-sink and small hot plate, at least had the pipes for water and gas and the bath, except for a change of fixtures, was intact. Mr. and Mrs. Davis agree that it is not ideal to have to go through the living room and kitchen to get to the bath, but after the war the stall which is next to the master bedroom will be made the main bath. As it is now, the groom’s room, next to the bath and off the kitchen hall, is their dressing room. It is the one room in the house which had a closet. Eventually these rooms will become the maid’s suite.

The only major changes made in a project which has turned a stable into a delightfully livable house were to enclose the front porch for a living room, to remove one partition between the two center stalls and to add a fireplace. Paint, new stall floors, new bath and kitchen fixtures completed the job.  

(Continued on page 56)
It took ingenuity to stretch the $200 but who else would have thought of building the front wall of the living room out of second-hand doors? The porch was already roofed, and roofed well, with tile like the rest of the stable. There were pillars naturally, too. The doors were high and could be fitted easily into the open space at either side of the center pillars. In the center panel, which is the front door, there is a replica of divided barn doors such as are in the stalls forming the living room alcove—Dutch doors we call them. Screens over the upper sash, holding true to stable idea, are like the screens on the back door of each stall leading out of the stable at the rear.

One small room at the end of the living room, next to the kitchen, has

(Continued on page 63)
MUCH OF THE ATMOSPHERE IS DUE TO STABLE FEATURES RETAINED
A veteran delphinium enthusiast, Lyall Hutton Hill of Connecticut discloses his cultural secrets, tells how to get bloom from June through the Fall.

Blue, blue, blue! Light blue, dark blue, medium blue; cobalt, azure, indigo, magenta, lavender and purple—yes, white and pink too—march by in glorious galaxy in the June-July parade of modern, hybrid delphiniums which the masters have been creating for us during the brief span of about a decade.

But their gorgeous colors are not the only appeal which these flowers hold for us. For now these stately plants soar heavenward to a height of six to eight feet. The individual florets, close-packed on blooming spikes three to four feet tall, attain a diameter of three to four inches. And they come double, too, the outside petals of one shade of blue overlapping the inside ones of another shade. Sometimes a blue petal is splashed with lavender. Sometimes dark blue petals are faintly streaked with light blue, as though painted on by an artist’s brush.

Now these magnificent garden blooms are within the reach of all, thanks to the half-dozen master breeders in the country who have created them by a labor of love far exceeding the thought of commercial gain.

Now practically all seed houses handle seeds of these beautiful delphiniums. Many of them offer seedlings and some of them full-grown plants. But every real gardener will want to start some from seeds, and now is the time to order them for August sowing.

The regular method of seed germination in seed boxes, with a little added precaution, is applicable to delphiniums. A mixture containing one-third sharp builder’s sand, one-third peat moss or humus and one-third garden soil is sifted through quarter-inch mesh or smaller. Before filling seed boxes, holes are bored in the bottom and a layer of coarse drainage material put in. Dusting seeds with commercial fungicide will kill harmful bacteria which cause damping-off.

The tiny seeds are sown about an eighth-inch deep, or just pressed into the soil with a wood
block and covered with a thin layer of sand. A small square of burlap or toweling, cut to fit the box and then sterilized with boiling water, can then be laid over the soil. This prevents washing out of the seeds if watering is done through the cloth, and also keeps light out and moisture in. Another way of watering is to set the seed boxes in a tub containing two inches of water, to allow moisture to seep up through until the topsoil is damp.

No light whatever is needed until the seeds have started to sprout. As soon as germination starts, the cloth is removed and a coarse mesh shade put over the box to keep out sun and direct light. If any sign of damping-off occurs, a liquid solution of some good fungicide applied with a fine sprayer will control it. Water carefully, keeping topsoil damp, but never soggy. Bring into more light gradually, but never into full sunlight at this stage.

After the true leaves appear, prick out the little seedlings and transplant them into larger seed flats or cold frames. This soil should be richer in humus. Keep the little plants well watered and shaded for a week or two. In five to six weeks they should again be transplanted, into open ground, which furnishes better drainage and more natural conditions for continued growth and strength. Transplanting hardens the plants and encourages root growth.

Six- to eight-inch seedlings may be placed as close as nine inches apart in the row, with rows eighteen inches apart; but in transplanting full-grown plants they are spaced two feet apart in the row, with rows three feet apart. If placed in clumps or near other perennials they do better spaced at least two feet from any other plant.

Most experts advise against the use of barnyard manure for fertilizer, as this material harbors too many pests and harmful bacteria. Good results will obtain if large quantities of humus, decaying leaves or old sod are deposited to a depth of eighteen inches in the bottom of the hole before the delphinium plants are set out. Bone meal is a good source of plant nutrients, though it is slow-acting. Any of the good commercial fertilizers is satisfactory. (Cont’d on page 75)
ONE DOZEN GLADS

Given, a dozen gladioli; achieved, seven flower arrangements. Helen Van Pelt Wilson, well-known contributor to House & Garden, and Frances Coffin Gaskill, specialist in flower arrangements, describe how it is done.

Gladioli are wonderful flowers—easy to grow and simple to arrange. For around a dollar you can buy a dozen corms to grow handsomely in your garden—no matter where it is in one of the Americas. For from three to six dollars you can procure twelve elegant florist-grown blossoms—no matter what the month. And these will suffice to adorn your home.

If the decorative side of housekeeping intrigues you, if on party evenings you like "flowers everywhere", depend on the glad. Seven arrangements are possible from only twelve, and those containing tip pieces stay fresh for a week. A few oddments of vine and leaf from your window plants, a handful of well-chosen green from your own or a friend’s garden or from the florist are all the supplementary material required. For the glad is a flower which, like a tractable child, meets you half way. It wants to look nice and be a credit to your best intentions. It seems to enjoy doing its part.

When your flowers are assembled, either cut early in the garden or procured from the florist, place them immediately in a deep vessel, preferably a pail with water reaching right up to the lowest bud. There leave them, in a cool place out of draft or wind, until you have some uninterrupted time. Meanwhile collect the containers, seven of them, the holders and the scissors or, better still, the small garden clippers. Then when you are ready to concentrate, you won’t be annoyed by having to hunt for extra items. Here is the how of this miracle.

For the Dining Table. We use a 9- by 20-inch flat oval piece of Swedish glass, specially chosen and cherished for this
purpose, but a glass platter or oval silver one also looks well. Select for this most important piece the two finest of the twelve glads. Insert these into a heavy needle holder so that they lie almost flat, extending a little over each end of the bowl, and their cut stems meeting in the center. (Short pieces of stem inserted at the holder's edge prop the long sprays above the level of the container and give a buoyant look to the arrangement.) Fill in the center with separate blossoms from two more glads (but reserve the tips of these for the mantel or bookcase arrangements) and silhouette them with large-leaved English ivy, nicely suggestive of the similar form of the glad blossom. (This arrangement stays fresh longer if at night the holder with flowers is plunged into a bowl containing a deeper quantity of water than this shallow, more decorative dish can supply.)

For the Mantel or Bookcase Ends. A pair of 9-inch, aqua-blue Chinese porcelain vases, conveniently narrow-necked, is attractive for these two arrangements, which require, in all, four glads (minus a few lower blossoms) and the two tips saved from the dining table arrangement. (Human and horticultural variations will prevent exact duplication.) At the lip of each container is inserted a foliage cluster of rhododendron, rubbed with oil to make it shine, of peony or, as here, of magnolia.

For the Hall Table, We select a 15-inch antique green celadon or other round, shallow, pottery bowl and we fasten our strongest needle-holder to the bowl with a piece of modeling clay. (Bowl, clay and holder must be perfectly dry while they are being joined. Then the water added won't dislodge them.) First are placed three sansevieria leaves (cut from house plants—(Continued on page 75)
THE 
GARDENER'S 
CALENDAR 
JULY, 1944

SATURDAY
1 A succession sowing of Summer squash put in now will bear after early plantings have been killed by borers, foot rot, wilt. Nicotine sulfate, one part to 100 parts water, protects older vines.
2 Augustine Henry, English plant collector who introduced Lilium henryi, born this day in 1857. This is the deadline for sowing corn in the New York region unless you can furnish.
3 Cover grape vines with copper-lime dust or Bordeaux to control mildew and black rot. Discourage Jap beetle. For leafhoppers, use nicotine sulfate with bordeaux, or nicotine dust.
4 What flowers do you associate with Independence Day? In the northeast there are blooming Jackman's Creeper, Rose-of-Sharon, Regal Lily, roses.
5 Last seasonal spray for apples and pears. Use a combination of wettable sulphur, hydrated lime and lead arsenate to protect fruit against apple maggot, codling moth.
6 Time to plant leeks. Like parsnips, this crop is tasty only after being allowed to freeze; hill and blanch it the same way you do celery. Celery plants, too, can be set out now.
7 Delphiniums, achillea and other perennials will give a second show of bloom in Autumn if cut back, fertilized and watered after flowering. Feed, remove dead flowers from other plants.
8 Charles Frederick Hottes, Illinois botanist, teacher and horticultural writer, born this day in 1870. Transplant caladium, calla lily, Brussels sprouts and broccoli from June-sown seed.
9 On this Sunday evening the non-garden neighbors (are there any?) or some city friends would enjoy sharing the first mess of sweet corn. Roast or boil it over the outdoor fireplace.
10 Corn ear worms are scheduled to appear this month or next. Oil is applied to each as soon as the silks wilt. One treatment, carefully timed, should control this pest.
11 Hardy chrysanthemums can have their last pinching. Blooms will be finer if extra feeding is given. Boltonia and hardy asters are also pinched to encourage business.
12 If the Jap beetle is abundant, look first to the food crops. A non-poisonous spray of 3.5 ounces of hydrated lime, 0.75 ounce of aluminum sulfate in a gallon of water is good.
13 With favorable weather, a mid-July sowing of beets and carrots should supply vegetables for Winter storage. Small seeds are difficult to start in mid-Summer, so be sure soil is moist.
14 William H. Judd, authority on trees and shrubs, for many years Propagator at the Arnold Arboretum, born this day in 1888. Crops are tastiest when picked young.
15 Side dress long-growing crops every three to five weeks, using one to two pounds of complete fertilizer per 50-foot row. Distribute it each side of row, two inches away from plants.
16 Wisteria can be pruned now, but be sparing with the clippers if you want flowers. Sun, slim rations, and root pruning encourage bloom in woody plants difficult to flower.
17 Watch for leafhoppers on spuds. Flea beetles and aphids also may appear—or reappear—any day, not only on potatoes but on a dozen different crops. They multiply fast.
18 Ramblin roses can be pruned as soon as the flowers fade. Trim out old canes at ground level, retaining five or six immature shoots. You can wait till Spring to prune Climbers.
19 A pound of cryolite or rotenone dust put on late cabbage and cauliflower plants this week will do as much good as five pounds in August when worms are larger and hungrier.
20 As the French peasant's wealth is measured by the amount of manure in his stable yard, so the American garden may be measured by the size of its compost heap.
21 Crab grass is thick in many lawns. Hand pulling, though laborious, is the best cure. Weed killers are worth trying. Avoid light sprinkling with hope; it encourages other weeds as well.
22 Gregor Johann Mendel, Augustinian monk who discovered the law of heredity, born this day in 1822. Sow snap beans, beets, kohlrabi, leaf lettuce in rows vacated by early crops.
23 An observation tour of the garden often reveals things that go unnoticed when one has a tool in hand. Rose canes may be sprawling into the driveway. The birdhouse may need a touch of paint.
24 Plant diseases show up in July and August. Sulphur is the treatment for mildew on phlox or delphinium, or for rust on hollyhock. Apparent rust on hollyhock might be red spider.
25 Treat late bush beans and lima and pole types with rotenone, pyrethrum or cryolite to kill the newly hatched larvae of the second-generation bean beetle. Dust for cabbage worms.
26 Cuttings of coleus, geranium, begonia, rooted in moist sand, will make small plants for the Winter garden indoors. Hydrangeas, azaleas, micas, Jerusalem Cherry should be watered if dry.
27 Several plants can be increased by layerings: Ramblin and Climbing Roses, Daphne, Lenoiothe, pinks. To multiply Bleedingheart, anemones, Oriental Poppy, replant pieces of root.
28 Brown spots in the lawn may be due to any of several offenders: Jap beetle grubs, chinch bugs, brown patch disease, just poor soil. Choose the remedy to suit the cause.
29 It's safe to make succession sowings of beans and Summer squash only up to August first. Don't neglect routine thinning: two plants per hill for vine crops; 2-3" apart for carrots, etc.
30 James Hart Stark, one of the country's first commercial fruit growers, born this day in 1792. Annuals are blooming abundantly now. Sunday's a good time to gather them for the house.
31 Not to be previous, but bulb, perennial and shrub orders for Fall planting should be made soon. Autumn Crocus will be out by mid-October; others in August and September.

"Hot July brings thunder showers, apricots and gillyflowers." The true gardener defies its heat to do the chores, reap its bounties, enjoy its color. The morning star is Saturn; evening stars, Mars, Venus, Mercury and Jupiter.
STABLE INTO HOUSE

Continued from page 56

become the breakfast room. Its function in the original stable floor plan remains a mystery but the natural conjecture is that, since it was still furnished with an old table and a few broken-down chairs, it was a room where Vannino and his guests could sit for the horses to be saddled. It might even have been the groom's dining room, if he had one. Anyway, it is now furnished with a Welsh dresser decorated with copper and old Staffordshire plates, and a counter equipped with a small sink and electric appliances where breakfast, or brunch, or a light snack are served. Dinner is eaten at the dining table in one end of the large living room.

The Davises did a great deal of the painting and other odd jobs themselves. All of the decorating was Mrs. Davis's work, as well as the making of curtains and couch covers. The interior is of narrow board paneling so it was all painted off-white (except for the master bedroom) with introduced rugs, curtains and slipcovers.

A yellow rag rug, powder blue per-curtains (made of dyed muslin), shell dainty glass curtains and slipcovers of white chintz with blue, yellow and rose-red flowers give a lift to the living room. The fireplace, with flagstone floor and goatskin has couch covers of the same chintz. These couches provide extra sleeping space for guests on occasion.

To avoid the monotony of painted walls throughout, Mrs. Davis hung the master bedroom with sprigged seersucker attached to batters on three sides and papered the fourth. The windows are curtained like the walls and edged with a ruching frame. The rug here is really a group of string rugs, laid edge to edge but not sewed together, so that if a section becomes soiled it can be easily taken up and washed. A huge Victorian wardrobe fills one end of the room and takes the place of the closet that wasn't there.

As the guest room is one of the old box stalls, it is small and also lacks a closet. A Victorian desk-secretary has been transformed into a wardrobe and dressing table combined. Rug rug here is pink and green, repeating the colors in the chintz pillow covers.

Red and white cotton kitchen damask conceals pots and pans in the kitchen, since built-in equipment was unobtainable. An old coffee grinder on the wall holds potted plants.

The Summer kitchen, as Mrs. Davis calls the square paved terrace off the kitchen, brunch room and dressing room, is equipped with an iron stove instead of a barbecue, table, chairs and

(Continued on page 77)

NOW IS THE TIME TO START YOUR PLANNING

Whether you intend to build a new home or to remodel your present one, now is the time to start your planning. Study the space you want your bathroom or kitchen to occupy—plan the arrangement—provide for storage space—consider the architectural features—make up your mind on the kind of plumbing you want and, finally, plan the color harmonies.

Planning is a lot of fun; and if you do this preliminary work now you will have your new bathroom and kitchen sooner when construction becomes possible. It is wise to check your plan with your plumbing contractor. His knowledge can often save you many dollars and his skill and experience are your assurance that the vital supply and waste lines are properly installed to guard your health. He will also be able to furnish Crane equipment as soon as it becomes available.

CRANE CO., 836 S. Michigan Ave., Chicago 5, Illinois

CRANE NATION-WIDE SERVICE THROUGH BRANCHES, WHOLESALERS, PLUMBING AND HEATING CONTRACTORS

PLUMBING • HEATING • PIPE • FITTINGS • VALVES
Old as the storied Alhambra is the tradition of wine-making in the family of the Marques del Merito. Today, as for seven long centuries, Merito wines are recognized as the flower of the vintner's art. Favored abroad by princes and peers, they are now equally respected here in America by those who love truly fine wines. Ask for Merito Sherry, imported from Spain, or Merito Port, from Portugal, when you buy wine.

Each Merito label carries helpful information on taste, color and use. Look for the Merito label when you buy wine.

MERITO
Imported
SHERRY and PORT WINES

CHOWDER RECIPES
Continued from page 48

ized, the clam broth, plus just enough boiling water to cover. Cook for 15 minutes, or until the potatoes are soft. Now add the milk, the tender parts of the clams, and heat to the boiling point. This mixture may be thickened with a bit of flour, smoothed to a paste, if you like a heavy chowder.

Should you use the biscuits, soften them in cold water or milk before adding them to the liquid. Re-heat the chowder and, just before dinner time, drop a generous chunk of sweet butter into the tureen. Pour over the hot chowder and serve immediately. Failing the use of pilot biscuits in the chowder, consider toasted Montpelier crackers from Vermont. They are still manufactured by the same firm that made them in your great-grandmother's time, and they are deliciously good with almost any soup, heated, buttered and served on the side.

Lobster chowder

Unless you are Fortune's favorite child, spending your Summer in a spot where lobsters are commonplace, I'd say—don't waste this regal crustacean in a chowder, when, as and if, he comes your way. Just broil him tenderly and devour his succulent flesh in a bath of melted, golden butter!

But if you live within clear sight of the lobster pots, as I did one glorious season, if you can dash down to the sea in the late afternoon, just as the last are bringing in their catch, happy to sell you a sea-king for a pitance, do so, all means pamper your family by serving an authentic Maine lobster chowder.

This simple and homespun soup actually native to the entire New England sea-coast. The fact remains, that one Summer long ago (or does it seem so long ago?) I spent a few weeks at Nantucket, and since that time lobster chowder for me is inexplicably associated with that transcendent blue ocean and land-locked harbor.

I was the guest of a friend whose enchanting illustrations for children's books have since become famous. We had a fine time. We ate blueberries collected on the moors; soft clams from the local beaches and sword fish unthought of. I thought that I myself was sprouting fins. And—oh yes, can I ever forget our subsequent sunburned not wisely but too well.

When I finally recovered from a fearful encounter with Old Sol, after weeks of liquids and aspirin, I was simply ravenous. No blueberries or sword fish for me! What I wanted was a porterhouse steak, a baked potato, and—a

(Continued on page 65)

Furniture by TOMLINSON

The Gainsborough
Chair of the Century!

The chair that renews any room.
Write for the new look in all colors.

TOMLINSON of High Point
385 Madison Avenue, New York 17
JULY, 1944

CHOWDER RECIPES

Continued from page 64

slab of apple pie. Pre-cooked though, for I was still weak as a proverbial kitten, and the very thought of a struggle with the oil-burning contraption in our kitchen, called "stove" by courtesy, was enough to provoke my tears.

Tony Sarg proved our fairy-godfather. He visited us, looked around, drew his own conclusions. "What you girls need," he rumbled, "is a plate of the Skipper's lobster chowder. Probably been living on lettuce leaves since you got here." He didn't add, "Women make me tired," but that's what he meant.

Not a person but a schooner, whose active days were over, the Skipper now functioned as a restaurant. Snugly moored to the side of a wharf, she bobbed gently up and down with the movement of the tide, giving one the happy illusion of being at sea. The deck was cheerfully painted, peppered with neat little tables and shaded by a gay awning. Cooking took place in the galley and the specialty of the ship was, of course, sea-food. And what sea-food! Every salt-flavored New England invention could be ordered at the Skipper. and when it was served, it proved just a shade more delicious, a jot more exciting than one expected.

The lobster chowder was like nothing I have ever tasted before or since, and it did, as Mr. Sarg suspected, set us on our feet, I think that we demolished two bowls apiece and were still husting for more when we staggered down the cat-walk.

Here then is the recipe—but mind, this chowder is better, oh infinitely better, when it is eaten in an atmosphere redolent of sun, salt and surf than it is in New York or Chicago!

Maine lobster chowder
(For 2 greedy eaters)

Steam, in practically no water to speak of, a fine 2 pound lobster—the fresher, the better. Remove the meat from the shell and large claws, then cut into generous dice. Remove the liver (which is green and soft), and the coral. Now cream the liver in 2 tablespoons sweet cream, adding % cup fine cracker crumbs as you work.

Scald 4 cups rich milk with 1 lavish slice of onion and add the hot milk to the combination of liver and lobster meat. Put all this into a deep saucepan and allow it to simmer gently. Break up the body shell and small claws and cook for 10 minutes in 1 cup cold water. Strain and add the clear broth to the other ingredients. Season with salt to suit and a flourish of mild paprika. Cook until the boiling point is reached. Serve at once in a pre-heated tureen or casserole.

(Continued on page 66)

Makes the Best Rum Collins you ever tasted!

MYERS'S JAMAICA RUM

"Planters' Punch" Brand — 97 Proof

*Easy to make: Fill tall glass with ice. Add juice of Lemon — teaspoon Sugar — Jigger of Myers's Jamaica Rum. Fill with carbonated Water. Decorate with Maraschino Cherry and thin slice of Lemon. Serve with straws. Remember, for the most delicious flavor,
The Rim Must be MYERS'S

For free illustrated recipe book, write:
R. U. Delapenha & Co., Inc., 30 East 42nd Street, New York 17, N. Y.

KITTINGER

FURNITURE REPRODUCTIONS

ENDURING AS THE CHARM OF WILLIAMSBURG

These beautiful Reproductions of Furniture ... a priceless contribution to home enjoyment ... will continue to be sought after and cherished as "Heirlooms of the Future."

Soon, we hope, peace-time travel to this famous Restoration will be resumed ... and so too, Kittinger Craftsmen, now engaged exclusively on war-time projects, will turn their talents again to the making of these distinguished copies of Williamsburg Originals.

Send 50c for the approved Catalog of Williamsburg Restoration Furniture Reproductions. Address Kittinger Company, Buffalo 7, New York.
What to do with the coral? Why, mash it of course, together with some sweet butter and a trickle of Worcestershire. To be used as a spread on thin fingers of toasted rye bread.

City slickers, inlanders and other under-privileged people, for whom a lobster constitutes a rare and expensive event, even in Summer, deserve consolation prizes!

One of these comes in the shape of shrimp bisque (a delirious, wine-laden, Creole treat). The other happens in the form of Mussel Chowder native to that sun-blessed coast where, before the Dark Age, France met Spain in holiday mood.

**Shrimp bisque Creole**

(For 4 people)

Try out in a deep kettle, 1/2 pound diced salt pork until delicately browned. Remove the cracklings and reserve them in a warm place. In the remaining pan, cook 1 large diced onion until tinged with color, stirring from time to time.

Now add 4 medium sized, peeled and cubed white potatoes, 3 cups hot water, 2 cups heated white wine and a bouquet garni consisting of 1 bay leaf, 6 sprigs fresh parsley, 1 sprig fresh or dried thyme, all snugly enclosed in a little cheesecloth bag. Toss 2 whole cloves into the kettle (provided you like the flavor—I don’t) and stir until blended. Cover and simmer gently until the potatoes are just tender, or for from 10 to 15 minutes. At this point add 3 cups fresh shrimp, pre-cooked in seasoned boiling water, shelled, freed of their intestinal tract (I find this job easier to do before the shrimp are cooked) and then coarsely chopped.

Cook for 10 minutes over a slightly higher flame: remove the herb bouquet, pour 1 cup lightly scalded cream, gradually over the entire mixture. Check for seasoning, add a whisk of paprika, allow the chowder to boil up just once more before serving.

**To serve:**

Knead together 6 tablespoons butter or margarine with 3 teaspoons finely chopped parsley, plus 1 wine glass good sherry. Divide the blended butter patty into equal parts and place 1 part at the base of each soup bowl. Pour over the chowder and dust the surface with the crisp, still warm (we hope) cracklings (they float!). Present very hot, accompanied by a side dish of yellow, corn meal squares, or newly made biscuits.

**Soupe aux moules à la ménagère**

(For 4 people)

Open 3 pints, medium sized, fresh (Continued on page 68)
STUDY IN CONTRASTS

Somber blouse...vivid skirt. Picnic lunch...sophisticated MARLBORO Cigarettes.

MARLBOROS stand in a class apart...that elusive alliance of rare pleasure, small price. Utterly soigné (non-wasting, non-crumbling) and blended of superb tobaccos (which cheaper cigarettes cannot possibly afford)

MARLBOROS are truly a luxury...but a luxury right for these times!
(Just a penny or two more) *
Fire-retardant Insulation ... used in over 200 war-housing projects from Alaska to Cuba ... Now available to install yourself!

Don't try to sleep in oven-like bedrooms when you can take the swelter out of summer in a few hours! Insulate your attic with snow-light Reynolds Cotton Insulation.

Since Cleopatra's day, the world has been keeping cool in cotton. . . Reynolds proved that cotton is equally good in winter for keeping precious furnace heat from escaping through your roof. Really the most efficient summer and winter protection you can buy!

Any heating engineer will tell you that attic insulation will make your whole house more comfortable all year 'round . . . saves up to 30% of wintertime fuel . . . quickly pays for itself!

The average attic can be insulated for as little as $55. No cash down, only $5 monthly to pay. Ask any Reynolds Cotton Insulation dealer for an estimate today!

<table>
<thead>
<tr>
<th>REYNOLDS COTTON INSULATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>More efficient per inch thickness than any other insulation now available.</td>
</tr>
</tbody>
</table>

1. Government inspected, approved.
2. Fire-retardant and water-resistant.
3. Easy to install. Fits any attic.
4. Safe! No harm to skin or clothing.
5. Featherlight. Unrolls like a rug.
6. Puts for itself in fuel savings!
7. Snow-clean and Odorless. Repels rodents, vermin.
8. Resilient and flexible. Never rots or settles.
9. Lifelong investment.
10. Complete installation instructions packed with every carton.

Your Architect and Building Contractor are experts. Consult them about cotton insulation. Skilled insulation applicators are available to install Reynolds Cotton Insulation upon request.

REYNOLDS METALS COMPANY, Dept. C-2 Insulation Division, Richmond 19, Virginia
Mail me your free booklet: "How Are The Answers To Your Questions About Home Insulation?"

Name: ____________________________
Address: __________________________
City: ____________________ State: ____________

(Paste on a penny postal card and mail today!)
And your home, too, can be free from Mildew Mil-Du-Rid, one of chemistry’s very newest discoveries, will instantly, positively, kill mildew wherever it appears in the home.

Use Mil-Du-Rid on leather, clothing, furniture, shoes, rugs, mattresses, in closets and basements. It’s SAFE. Mil-Du-Rid won’t harm anything to which plain soap and water can be applied.

Mil-Du-Rid will kill the mildew and prevent its return. Mil-Du-Rid will also prevent the ugly stains of mildew on your laundry. Just add a few spoonfuls of Mil-Du-Rid to the water with which you sprinkle clothes. Then your clothes won’t mildew even if left unironed for days!

And Mil-Du-Rid costs so little you can use it freely. One bottle, mixed with water, can make many GALLONS of mildew-proofing solution.

Get Mil-Du-Rid now—at your Department Store, Hardware, Drug or Grocery Store.

Kills Mildew or Your Money Back!

INTERCHEMICAL CORPORATION
Trade Sales Division, FAIR LAWN, N. J.

Laboratory Tests, numbered 48719 and dated Feb. 23, 1944, by United States Testing Co., Inc., on canvas, leather and fabrics, etc., show how Mil-Du-Rid gives positive, lasting protection against mold and mildew.
Quality in a Julep, Planter's Punch, Collins, Rickey, Latin Manhattan...

It adds delicious flavor.

Rum

Product of DESTILERIA SERRALIES, INC.
Ponce, Puerto Rico, U. S. A.

SOLE u. s. DISTRIBUTORS:
Schicffelin & Co., NEW YORK CITY • IMPORTERS SINCE 1794

---

Continued from page 68

Chowders

Continued on page 71

Summer makes the magic touch that makes summer drinks taste better.

Summer heat gives you a receptive thirst all right, but it's the magic touch of your professional barman, or your equally skillful host, that raises the summer drink to sublime and cooling heights.

And either of them would tell you much of that magic is in knowing exactly how, when and where to use Angostura Bitters.

Why not mix drinks like a professional. We'll gladly send you a free copy of the Professional Mixing Guide used by professional barmen. You will appreciate its 254 authentic standard recipes.

KEEP BUYING WAR BONDS AND STAMPS

Angostura A TONIC APPETIZER

"GOOOG FOR THE STOMACH"

ANGOSTURA-WURFEMANN CORP.
304 East 45th Street, New York 17, N. Y.

ANGOSTURA BITTERS
"A TONIC APPELER"
CHOWDERS

Continued from page 70

with them" is a problem. At times like this, consider a vegetable chowder.

Mixed vegetable chowder
(For 4 people)

Dice neatly 4 slices of salt pork or bacon and brown them, in a kettle, over a gentle fire. Stir in 1 large sliced onion, 4 medium sized, cubed potatoes, and 6 medium sized carrots, cut in rounds. Follow with ¼ cup crisp celery, the greens and stalks finely chopped, and ½ cup shredded cabbage, Cook for about 8 minutes, stirring and worrying constantly. Then pour in 2 cups clear, rich chicken or beef consommé (canned or dehydrated). Continue cooking until the vegetables are tender. Twenty minutes should do it; less, if the vegetables are very young. Now stir in 1 quart rich scalded milk and simmer 5 minutes more. Check for seasoning, add salt, white pepper and grated nutmeg. When your palate: just before serving add 2 generous lumps of butter and 1 cup freshly cooked green-as-grass peas. Sprinkle the surface of the chowder with finely minced parsley or chives and serve at once.

Most chowder, as you have undoubtedly discovered, calls for moderate quantities of salt-pork or bacon. Actually, a spot of the drippings accumulated from breakfast bacon, or roast ham, does the trick equally well unless you like, as I do, to fish for morsels of crunchy meat in your soup bowl.

Corn chowder, however, wants only a whisper of bacon flavor in order to achieve perfection. Separate your pork drippings from that tin of fat, which you are turning in to the government, and use it for a special occasion such as this.

New England corn and potato chowder
(For 4 people)

Heat 1 cup ham or bacon drippings in a deep kettle, until it just about smokes. Add 1 generous cup chopped onion and cook 5 minutes, stirring almost constantly. Now add ⅛ teaspoon mild paprika, salt to taste (tie a thread around your finger when it comes to salt—the drippings generally are salty), then a nip of freshly ground black pepper. Blend and subsequently add ½ cup chopped and drained canned pimentos, ½ cup chopped fresh green pepper (divested of seeds and white fibres) and 2 well-packed cups of young corn (freshly grated from the cob), 2 cups raw potatoes (cut in very small dice) and 3 cups hot water. Cover and cook for 20 minutes, stirring once or twice. Meanwhile, melt 2 tablespoons butter or margarine and mix in 2 tablespoons sifted flour. Gradually pour over this roux 2 cups scalded milk, stirring constantly. In other words, make a good heavy cream sauce but omit the seasonings. Heat until the sauce reaches the boiling point and then pour it, bit by bit, into the kettle containing the vegetables. Cook gently until the chowder is thick and well blended, stirring at intervals. Check for seasoning once more before serving and present very

(Continued on page 72)
JUST naturally BETTER!

"DRY" grapes from non-irrigated vineyards give L.V.C. wines that extra delicious flavor.

Naturally, these non-irrigated "DRY" grapes of ours grow smaller, but the precious juices are more luscious...just naturally richer.

Sautéd in a deep kettle ¼ cup finely diced salt pork (3 or 4 minutes should suffice). Add 1 large chopped onion and cook gently until the onion is transparent but still uncooked. Pour over the mixture 1 quart either clear stock or water, brought just to the boiling point (any type stock will answer), stirring constantly as you pour. Now pop into the kettle a bouquet garni, consisting of 1 bay leaf, 6 sprigs of garden fresh parsley and 1 sprig of (preferably) fresh thyme, all tied neatly in a cloth bag. Next add 2 cups fresh, raw carrots, diced, 2 cups uncooked potato cubes, 1 cup sliced fresh mushrooms and 1 ½ cups young tiny lima beans. Check for seasoning and at the same time include a dash of grated nutmeg and 1 whole clove of peeled garlic. Cover lightly and cook for 20 minutes over a gentle flame. Now introduce 1 pint rich milk or thin cream and cook 5 minutes longer, still keeping your flame very low. Before serving remove the herb bag and the garlic clove and animate the chowder with 2 tablespoons butter. Blend, decant into a tureen and serve very hot, chaperoned by thin sandwiches of white and brown bread, spread with herb-flavored mayonnaise.

No use combing the average cookbook, in search of Tomato Chowder. You won't find it. Invent it, by yourself, as one outlet for your luscious tomato crop, this soup is still hiding in obscurity. Combined with one or two cups of crab meat or spicy sausage disks however, it performs as one of the most satisfying semi-solitary meals on record.
CHOWDERS
Continued from page 72

law, and you had best abide by it!

Lower the flame and allow the mixture to simmer gently until the potatoes are done but still on the firm side. Meanwhile, prepare 3 cups fresh, peeled and quartered tomatoes; add them to the soup with just a pinch of sugar (in order to counteract the acidity). Season with salt, white pepper and a dash of cayenne. Continue simmering uncovered, for about 20 minutes longer. By this time most of the water should have evaporated. Remove from the soup the herb bouquet and pour in, stirring constantly, 2 1/2 cups scalded milk, plus the same amount of thin cream. Bring to a boil; set the pot to one side, in order to cool the liquid slightly, and skim off all excess fat which rises to the surface. Just before serving, thicken the chowder with 2 tablespoons butter kneaded with 1 tablespoon flour and spiked with 1 tablespoon minced parsley. Return to fire, boil up once or twice and serve in a deep tureen, containing either 2 cups fresh crab flake or 5 or 6 peeled frankfurters, cut into rounds.

As I write, the nation is experiencing an onion drought and harried housewives are snapping up these lowly bulbs (when they find them) as though they were jewels or nylon stockings. Working on the premise, however, that you have onions growing in your garden, here is a chowder treat you shouldn’t overlook.

Onion chowder
(A Philadelphia favorite)

Try out in a deep kettle or soup pot, 1/2 cup diced, lean bacon, until the fragments are golden. Now add 2 full cups of chopped onion and continue cooking until the onions sport a sun tan. Add 2 cups rich scalded milk, 3 cups peeled, cubed white potatoes and cook 20 minutes or until the potatoes are tender. In another saucepan, combine 2 additional cups scalded milk and 1/4 cup (heaviest obtainable) sweet cream, scalded. Stir this mixture into that containing the onions. Bring the whole to a boil and then continue simmering, over a low flame, for about 5 minutes, stirring now and then to avoid the possibility of scorching. Just before serving time, stir into the chowder, 1 tablespoon flour, blended to a paste with 1 tablespoon cold water. Bring the mixture to a boil again; cook steadily but not too briskly, for another 3 or 4 minutes. Check for salt, season with a generous dash of paprika plus 1 tablespoon Worcestershire sauce and serve at once in large cream soup bowls. Hot popovers or beaten biscuits, dripping butter, with this one please!

SORRY IF WE'RE LATE

The war is taxing the nation's transportation facilities to the limit and there will be delays in the delivery of your House & Garden. We regret the inconvenience, but it is a matter beyond our control.

BUY WAR BONDS
the best investment to safeguard your home.

Kent-Coffey MANUFACTURING COMPANY
LENOIR, NORTH CAROLINA

Choose just the pieces you desire to carry out your own personal, individual ideas for the furnishing of your bedroom. Smartly styled 18th Century furniture is America's favorite! You will appreciate the rich, soft finish of the mahogany veneered surfaces. . . . enjoy the thoughtful interior conveniences. Kent-Coffey are specialists for bedroom furniture, including MODERN as well as traditionally styled groups and suites.
Fuel next winter promises to be critical because coal, in addition to oil, may be rationed. That's why our Government continues to urge the installation of fuel saving products like Chamberlin installs. Why not follow this advice and avoid the inevitable rush this fall. Take advantage of the summer—make your home heat tight now—be assured of needing less fuel next winter. Buy on budget terms—up to 3 years—no down payment until November 1st. Call a Chamberlin man today. Get your free estimate NOW!

CHAMBERLIN
America's Oldest and Largest Fuel-Saving—Home Comfort Specialist

Chamberlin Metal Weatherstrip Co.
1302 LaBrosse, Detroit 26, Mich.

Get in touch with Chamberlin. It not listed in your local phone book paste coupon on post-card and mail today.

Order
WEATHER STRIPS
ROCK WOOL INSULATION
STORM WINDOWS
CALKING
NOW!

Call A Chamberlin Man

Tomorrow COULD BE TOO LATE

The AUTOMATIC ELECTRIC RESIDENCE ELEVATOR

Operates from Light Circuit

The Home-LIFT is designed by experts who have been building commercial passenger elevators for years.

Safe — dependable. Moderate price—Costs less than a cent a day to operate. Easily installed in new or old homes.

Not available now because of war work, but send for descriptive literature. Keep this desirable home convenience in mind.

THE SHEPARD ELEVATOR CO.
2429 COLERAIN AVENUE
CINCINNATI, OHIO

Representatives in Principal Cities

100 PROOF
Swanee Pride LIQUEUR
Delicious Straight or Mixed
The Toast of Southern Hospitality

M.S. WALKER, INC.
Boston, Mass.
HOW TO GROW
DELPHINIUMS
Continued from page 59

Every experienced delphinium grower has on hand plenty of bamboo or wooden stakes, fully six feet high. Two stakes are used for each plant. Soft cord is tied around the stakes and plant stalks every foot of the way to the top, as heavy wind and soaking rains raise havoc with these opulent flowers, and break off their stems.

Delphiniums need spraying early in Spring and continuously every two weeks until the middle of June, and occasionally during the entire season, to discourage cyclamen mites, red spiders and other pests. Any of the good contact sprays is recommended. Sulphur dust combats mildew.

After plants have bloomed late in June or early in July they are cut back to within six inches of the ground. About six weeks to two months later another crop of blooms will reward the gardener. Some even effect a third blooming early in October, especially if fertilized heavily.

With delphiniums, sanitation is the rule. Keep dead and decaying leaves picked off, and burn them. Never allow rotted leaves or other damp vegetation to touch them, especially the crowns. Do not mulch with leaves in the Fall, but instead deposit a quart of coal ashes or clean sand right on the crown of each plant. This keeps surplus water, slugs, snails and pests from getting down into the crowns, and also prevents the action of alternate freezing and thawing. In the Spring the little delphinium shoots will finger their way right up through the mulch. The ashes or sand may be leveled off or raked away later, after all danger of heaving frosts is past.

Some delphinium growers maintain a continuing succession of seedlings, half-grown and full-grown plants by sowing seeds (in the New York area) in February or March in seed boxes or cold frames; they plant the seedlings in the garden in late April or early May. Delphiniums have been thoroughly tested and scientifically approved. Yes, you, will be delighted with a De-Luxe DRI-AIR unit. Write for complete information today.

Delphiniums need spraying early in Spring and continuously every two weeks until the middle of June, and occasionally during the entire season, to discourage cyclamen mites, red spiders and other pests. Any of the good contact sprays is recommended. Sulphur dust combats mildew.

After plants have bloomed late in June or early in July they are cut back to within six inches of the ground. About six weeks to two months later another crop of blooms will reward the gardener. Some even effect a third blooming early in October, especially if fertilized heavily.

With delphiniums, sanitation is the rule. Keep dead and decaying leaves picked off, and burn them. Never allow rotted leaves or other damp vegetation to touch them, especially the crowns. Do not mulch with leaves in the Fall, but instead deposit a quart of coal ashes or clean sand right on the crown of each plant. This keeps surplus water, slugs, snails and pests from getting down into the crowns, and also prevents the action of alternate freezing and thawing. In the Spring the little delphinium shoots will finger their way right up through the mulch. The ashes or sand may be leveled off or raked away later, after all danger of heaving frosts is past.

Some delphinium growers maintain a continuing succession of seedlings, half-grown and full-grown plants by sowing seeds (in the New York area) in February or March in seed boxes; April or May in outdoor seed boxes or cold frames; July or August in cold frames. They thus achieve blooms not only in June, but also in July, August, September and early October.

Continued on page 61
LIKE A CRYSTAL GOBLET
Sparkling and beautiful, crystal glass is made only in England. Hand methods 300 years old create in it all the character of lastborn old glass. A Baker exclusive and we still have it.

Baker Furniture Inc.
CABINET MAKERS
20 MILLING ROAD, HOLLAND, MICHIGAN

For your "Guide to English and French Furniture" send 25c to Dept. 74.

OLD FITZGERALD
100 PROOF KENTUCKY STRAIGHT BOURBON WHISKEY

A beautifully colored historical map shown above will be sent you on request.

MONEY MATTERS
Continued from page 39

now invite prospective home buyers to "come in and rent and see how you like it"—feeling pretty sure that their clients will like it enough to buy.

Renting gives you an opportunity to decide whether the house and the neighborhood are entirely satisfactory. You may even rent with an option to buy, in which case your rent will cover the seller's cost of carrying the property (taxes, insurance, interest on mortgage, etc.) and in addition will build up an amount which can be applied as a down payment if you decide to buy.

Even though the rent which you pay under such a plan may be higher than the ordinary rental value of the property, the slightly larger amount will have been wisely spent if you find out you don't want to buy after all.

To sum up
1. Be sure that low cost financing can be arranged. (a) For most buyers the long term, uniform payment, monthly amortized mortgage is best. (b) Low cost financing can be obtained only on well located, well designed, well built homes.
2. Use the services of brokers, lenders, the FHA. and of your attorney to help you make a wise purchase and to arrange the financing of it.
3. Accumulate at least 10 per cent, and preferably 20 per cent or more of the total cost before negotiating.
4. It may be wise to rent first.

ONE DOZEN GLADS
Continued from page 75

For the Bedroom. On a dressing table, where a reflection is visible, is set a 5-by-9-inch oblong, oval or asymmetrical glass bowl for a study in design. A fan of five iris or glad leaves is sturdily "planted" in the clay-firmed holder with a curve of several blossoms to suggest the foliage line or a single large floret to accent it.

For the Sunroom or for an additional living-room arrangement. The three untouched full glads are placed at the end of a low green or white 9-by-14-inch container. The stalks are cut three different lengths and grouped to rise 20 inches from a central point. The idea here is to maintain, as oriental artists do, a sense of natural plant growth. Therefore an effort is made to have the florets face up and in a little toward the center placement. For foliage, either gladolus or iris is effective.

Finally, for the Coffee Table. The remaining three to five extra florets are bunched into a pincushion arrangement. A small glass dessert dish or a shallow hammered copper bowl supports this gay color spot which is framed in galax, violet or philodendron leaves.

NOW INVITE PROSPECTIVE HOME BUYERS TO "COME IN AND RENT AND SEE HOW YOU LIKE IT"—FEELING PRETTY SURE THAT THEIR CLIENTS WILL LIKE IT ENOUGH TO BUY.

RENTING GIVES YOU AN OPPORTUNITY TO DECIDE WHETHER THE HOUSE AND THE NEIGHBORHOOD ARE ENTIRELY SATISFACTORY. YOU MAY EVEN RENT WITH AN OPTION TO BUY, IN WHICH CASE YOUR RENT WILL COVER THE SELLER'S COST OF CARRYING THE PROPERTY (TAXES, INSURANCE, INTEREST ON MORTGAGE, ETC.) AND IN ADDITION WILL BUILD UP AN AMOUNT WHICH CAN BE APPLIED AS A DOWN PAYMENT IF YOU DECIDE TO BUY.

Even though the rent which you pay under such a plan may be higher than the ordinary rental value of the property, the slightly larger amount will have been wisely spent if you find out you don't want to buy after all.

To sum up
1. Be sure that low cost financing can be arranged. (a) For most buyers the long term, uniform payment, monthly amortized mortgage is best. (b) Low cost financing can be obtained only on well located, well designed, well built homes.
2. Use the services of brokers, lenders, the FHA. and of your attorney to help you make a wise purchase and to arrange the financing of it.
3. Accumulate at least 10 per cent, and preferably 20 per cent or more of the total cost before negotiating.
4. It may be wise to rent first.

ONE DOZEN GLADS
Continued from page 75

For the Bedroom. On a dressing table, where a reflection is visible, is set a 5-by-9-inch oblong, oval or asymmetrical glass bowl for a study in design. A fan of five iris or glad leaves is sturdily "planted" in the clay-firmed holder with a curve of several blossoms to suggest the foliage line or a single large floret to accent it.

For the Sunroom or for an additional living-room arrangement. The three untouched full glads are placed at the end of a low green or white 9-by-14-inch container. The stalks are cut three different lengths and grouped to rise 20 inches from a central point. The idea here is to maintain, as oriental artists do, a sense of natural plant growth. Therefore an effort is made to have the florets face up and in a little toward the center placement. For foliage, either gladolus or iris is effective.

Finally, for the Coffee Table. The remaining three to five extra florets are bunched into a pincushion arrangement. A small glass dessert dish or a shallow hammered copper bowl supports this gay color spot which is framed in galax, violet or philodendron leaves.

NOW INVITE PROSPECTIVE HOME BUYERS TO "COME IN AND RENT AND SEE HOW YOU LIKE IT"—FEELING PRETTY SURE THAT THEIR CLIENTS WILL LIKE IT ENOUGH TO BUY.

RENTING GIVES YOU AN OPPORTUNITY TO DECIDE WHETHER THE HOUSE AND THE NEIGHBORHOOD ARE ENTIRELY SATISFACTORY. YOU MAY EVEN RENT WITH AN OPTION TO BUY, IN WHICH CASE YOUR RENT WILL COVER THE SELLER'S COST OF CARRYING THE PROPERTY (TAXES, INSURANCE, INTEREST ON MORTGAGE, ETC.) AND IN ADDITION WILL BUILD UP AN AMOUNT WHICH CAN BE APPLIED AS A DOWN PAYMENT IF YOU DECIDE TO BUY.

Even though the rent which you pay under such a plan may be higher than the ordinary rental value of the property, the slightly larger amount will have been wisely spent if you find out you don't want to buy after all.

To sum up
1. Be sure that low cost financing can be arranged. (a) For most buyers the long term, uniform payment, monthly amortized mortgage is best. (b) Low cost financing can be obtained only on well located, well designed, well built homes.
2. Use the services of brokers, lenders, the FHA. and of your attorney to help you make a wise purchase and to arrange the financing of it.
3. Accumulate at least 10 per cent, and preferably 20 per cent or more of the total cost before negotiating.
4. It may be wise to rent first.
HOW TO CONTROL ANTS

Ants come high on the list of the most troublesome insect pests in houses and gardens. They occur in all sections of the country and in enormous numbers. Literally dozens of species are recognized as pests, and for widely differing reasons.

Most disconcerting to the housewife is the invasion of the food supply by ants which ordinarily eat “honeydew” excreted by small sucking insects feeding on plants, but will at times find sugar, honey, cake or even bread acceptable food. Less frequently ants will eat bacon, fat or peanut butter. A few species commonly invade houses for no apparent reason, and have never been found in food!

The carpenter ants are minor pests in structural timbers. Normally they nest in trees, but will excavate a nest in a corrice or porch if the wood is slightly rotted. These are the largest ants we have, and are discovered by tracing the source of piles of coarse “sawdust” cast out as the nest is excavated, or by the presence of an occasional solitary large black ant in the house.

In the garden, the worst damage done by ants is the transfer of aphids, scales and other related sucking insects to and from the roots, stems or foliage of shrubs and flowers. A few species that form large colonies kill grass or plants by opening up the soil as well as by covering the plants with particles of soil taken from the tunnels.

Regardless of the type of ant or the kind of damage it is doing, control by poison baits is the simplest and usually the most effective method. In effect, the home owner places a poison material in a suitable location and the ants come and get it. There are some limitations to the method. Sugar, honey, etc. are not natural foods for ants, and they may not be attracted to the baits. Those species that do not make “trails” are harder to eliminate than the trail-makers.

(Continued on page 80)

STABLE INTO HOUSE

Continued from page 63

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

HALF PRICE

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.

The only JARPROOF watch

Gothic "GLAMOUR"
17 Jewels; 14 K. Gold—$69.95

Gothic JARPROOF watches for active men and women from $32.75 to $1,000. Prices include Federal Tax.

Like the cat, a GOTHIC watch is built to take falls and keep going. Cushioned against jarring, it can take a licking, yet keep on ticking. Beautifully styled, precision-built for accurate timing. The only watch whose heart is guaranteed for life!

GOTHIC JARPROOF WATCH CORP., NEW YORK, N. Y.
WHERE TO REPAIR IT

The following services have been in business for many years and are noted for careful work:

- **BOOKS**
  - **ATELIER BINDERY**
    - 245 Seventh Ave., NYC, #1
  - **BAILER BROS.**
    - 39 Union Square, NYC, #1
  - **BRICK ROW BOOK SHOP**
    - 55 Fifth Ave., NYC, #1
  - **EGGELING, ARTHUR**
    - 31 E. 10 St., NYC, #1
  - **MACDONALD, JAMES CO.**
    - 38 95th St., NYC, #23
  - **MASTER BOOKBINDING CO.**
    - 49 SS E. 21 St., NYC, #10

- **SPECIALIZED SERVICES**
  - **POLYGRAPHIC CO. OF AMERICA**
    - 304 East 45 St., NYC, #17
  - **CARTELS**
    - **BELLEW, JANE**
      - 729 N. La Cienega, Los Angeles
    - **KLEMM, MRS. HELEN**
      - 233 E. 56 St., NYC, #22
    - **MC MORROW, P. J. & CO.**
      - 92 Bleeker St., NYC, #12
    - **NAHIGIAN BROS., INC.**
      - 369 N. Wabash Ave., Chicago

- **CHEMICALS**
  - **PHILLIPS, ANNA M. LAISE**
    - 811 Lexington Ave., NYC, #21
  - **NORTH SHORE CLEANING CO.**
    - 596 Madison Ave., NYC, #21

- **CLOTHS**
  - **BUTLER'S**
    - 239 Fifth Ave., NYC, #16
  - **HARRISON & WEBSTER**
    - 739 Fifth Ave., NYC, #22

- **CLOTHS & RUGS**
  - **BOETTER, JOAN**
    - 17 N. State St., Chicago
  - **KLEMM, MRS. HELEN**
    - 12 E. 37 St., NYC, #16

- **CLOTHS & ROBES**
  - **BOETTER, JOAN**
    - 4161 Wood Hyacinths. 20 Bulbs $1.95 - 100 Bulbs $8.00

- **COLLECTORS' SERVICES**
  - **CHINTZ REGALIONE**
    - 605 E. 63 St., NYC, #21
  - **CLOCKS**
    - **SUNDIAL WATCH SHOP**
      - 20 West 45th St., NYC, Expert watch repairing, specializes in mending antique or modern clocks

- **DAMAGES**
  - **DOUGLAS, J. C. 324 W. 70th St. Nw York 23. N.Y.**

- **DAMAGES & REPAIRS**
  - **RABBIT CHAPERONE**
    - Do Rabbits raid your garden, destroying tender vegetables and plants? Keep them away with RABBIT CHAPERONE, an immediate repellent. Odorless and invisible. Won't dissolve in rain. Send $1 for several 1lb. bass MAN I/>AA: I U K I.N O C (JM r A N V

- **DAMAGES & REPAIRS**
  - **DAMAGE TO YOUR PROPERTY**
    - **BUTLER'S**
      - 239 Fifth Ave., NYC, #16
    - **HARRISON & WEBSTER**
      - 739 Fifth Ave., NYC, #22

- **DAMAGES & REPAIRS**
  - **DAMAGE TO YOUR PROPERTY**
    - **BUTLER'S**
      - 239 Fifth Ave., NYC, #16
    - **HARRISON & WEBSTER**
      - 739 Fifth Ave., NYC, #22

- **DAMAGES & REPAIRS**
  - **DAMAGE TO YOUR PROPERTY**
    - **BUTLER'S**
      - 239 Fifth Ave., NYC, #16
    - **HARRISON & WEBSTER**
      - 739 Fifth Ave., NYC, #22

- **DAMAGES & REPAIRS**
  - **DAMAGE TO YOUR PROPERTY**
    - **BUTLER'S**
      - 239 Fifth Ave., NYC, #16
    - **HARRISON & WEBSTER**
      - 739 Fifth Ave., NYC, #22

- **DAMAGES & REPAIRS**
  - **DAMAGE TO YOUR PROPERTY**
    - **BUTLER'S**
      - 239 Fifth Ave., NYC, #16
    - **HARRISON & WEBSTER**
      - 739 Fifth Ave., NYC, #22

- **DAMAGES & REPAIRS**
  - **DAMAGE TO YOUR PROPERTY**
    - **BUTLER'S**
      - 239 Fifth Ave., NYC, #16
    - **HARRISON & WEBSTER**
      - 739 Fifth Ave., NYC, #22
WHERE TO REPAIR IT
Continued from page 78

FURNITURE
CUMMINGS & ENGBERG
DUNLOP, THOMAS

Also reglides frames
HEINEMANN, HENRY

Also reglides frames

LEATHER
BEVERLY HILLS SADDLERY

and other stables. Made
nion which most worthily com-

OVERTON photo framei are of

BELL'S.-SADDLERY

BEVERLY HILLS RE-WEAVER CO.

DEVONSHIRE LACE SHOP

WHERE TO REPAIR IT

Invest in America
BUY
WAR BONDS

Residence Elevators

"ELEVETTE"
Vertical lift for Stairwell or cor-
ner of room, with

INCLINATOR COMPANY OF AMERICA
307 So. Cameron St., Harrisburg, Penna., U.S.A.

307 So. Cameron St., Harrisburg, Penna., U.S.A.
"I'm the proud possessor of some English china, with a gold design. I want Dirilyte to go with it."

Golden-hued Dirilyte

AMERICAN ART ALLOYS INC., KOKOMO, INDIANA

Yes, brilliant golden-hued Dirilyte is just the right flatware to go with fine gold-decorated china or crystal. And of course Dirilyte will be available again after the war in all its beauty and durability. It is harder than gold or silver, very scratch-resistant, and solid, the warm golden color goes all the way through. Learn about Dirilyte now, for your lovelier world of tomorrow. Write today for our interesting booklet.

HOW TO CONTROL ANTS

Continued from page 77

Baits are prepared on the theory that the entire colony should be killed. Therefore the amount of poison is small, so that the workers can make several trips, feeding the poison materials to the young and the queen. It is best to purchase such a bait ready to use, and to use it in sealed metal containers, with suitable holes to allow the ants to enter. This method eliminates the danger of accidental poisoning of children and pets. Persistent use of these baits usually reduces the number of ants sufficiently to stop their damage. Further control will not be required until the premises are rein­fested.

Ants in the kitchen

For the control of ants in pantry or kitchen, pure pyrethrum powder—where it can be obtained—is easy to use and has the advantage of being non-poisonous to man. It can be sprinkled around the places where the ants are feeding. Poison ant jellies containing thallium sulfate, sold under such trade names as "Magikill", "Ant-A" and "Tar", are also highly effective in controlling food ants. A dab of the jelly should be placed in a small tin salve box which has two or three holes punched in the sides near the bottom. Several of these boxes can be placed around the kitchen.

This same method may be used in the control of ants outdoors, the box traps being placed in the infested area. Another effective control is a mixture of Paris green and brown sugar. One ounce of the poison plus a pound of brown sugar will treat 10,000 square feet if it is spread thinly over the turf; a second application may be necessary in a week or ten days. Paris green is a violent poison and must be handled with care.

Ants in lawns and those species not attracted to baits can be eliminated by direct treatment of the nests with granular calcium cyanide (Cyano­gas). A small amount of this material should be placed in each opening of any nest to be eliminated. The gas formed by this chemical is poisonous; therefore it is safer to use it only out­ of-doors.

Carpenter ants may be controlled by placing pure ground derris or cube root directly in the ant nest or in the runways which the ants make in grass. This treatment should be repeated within a week or ten days to eliminate any young ants which emerge after the first group of workers has been killed. If the exact location of the nest is not known, thallium sulfate bait containers can be placed where the ants are seen.

ECONOMY

will be the keynote

W a r is wasteful, and victory is not won by counting the cost. With the coming of peace, however, emphasis must, and will, be placed on economy.

This call for economy will be answered by the thrifty performance of the new York Heat equipment. In achieving the ultimate comfort of automatic oil-heating, your efficient new York Heat equipment will save you time, effort, and money.

Lighter post-war purses will welcome the thrifty efficiency of York Heat. Plan to have it in your home.

YORK HEAT
Division of YORK-SHIPLEY, INC., YORK, PA.

MEMBER OIL HEAT INSTITUTE

PRINTED BY THE CONDE' NAST PRESS, GREENWICH, CONN., U.S.A.
Fast asleep... It could have been that strenuous game of hopscotch, or Mother's soothing story-voice—perhaps it was just the utter delightfulness of relaxing between snowy, sleek Pacific Sheets!

These fine sheets are made the balanced way. They're soft and smooth for resting comfort. They're strong and firm and even, for sturdy wear. And they're pristine-white for looks. All the qualities you want in a sheet are here in proper proportion. You are assured of better service for a longer time. So look for Pacific Balanced Sheets—at better stores.

You can readily identify these sheets by the Pacific Facbook—a detailed informative label that tells you the size, quality of cotton, type of weave, thread count, breaking strength, weight, finish and shrinkage. Pacific Mills, 214 Church Street, New York 13.
The "father of the symphony" had wife-trouble

FATE was often unkind to Joseph Haydn.

To learn harmony, he had to act as valet to an evil-tempered music master. During his thirty years as conductor of Prince Esterhazy's orchestra, he wore livery like a lackey and took his meals with the servants.

And, as a climax to his misfortunes, he was burdened with a shrewish wife, so unappreciative of his genius that she cut up the scores of his immortal music to make curling papers!

But, as if to atone for other slights, fate had endowed him with one glorious gift for which he was devoutly thankful. Every morning, before sitting down at his piano, he prayed to God for inspiration. Without question, his prayers were answered.

To enjoy to the utmost the proud beauty of this humble little man's music—his Surprise Symphony, or his oratorio, The Creation—you should hear it played by a Magnavox. Among contemporary musicians, this instrument occupies a unique position. Because of its superb clarity and trueness of tone, the Magnavox is the radio-phonograph to which Fritz Kreisler, Sir Thomas Beecham, Vladimir Horowitz, and many others listen in their own homes.

To demonstrate the marked superiority of the Magnavox listen to a Frequency Modulation program over this instrument. Magnavox was an FM pioneer and the reproduction qualities required to take full advantage of FM broadcasting are inherent in the Magnavox radio-phonograph. The Magnavox Company, Fort Wayne 4, Indiana.

Buy War Bonds for Fighting Power Today—Buying Power Tomorrow

At what age should your child begin to hear good music? Some authorities say six months, for simple, rhythmic dances and marches. Later, folk songs and musical nursery rhymes; then, between three and seven, light classics and parts of symphonies. Thus appreciation of good music—a lifetime pleasure and inspiration—develops as naturally as learning to talk.

For outstanding service in war production