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On the cover:
Japanese in inspiration, American '56 in spirit, this family room introduces the issue's special portfolio of 15 rooms designed for leisure living. Raymond Loewy, whose influence on American industrial design is perhaps unmatched, created it for his New York apartment. Photo by Kertesz.

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If you have specific questions on home furnishings, houses or gardens shown in this issue, please write to House & Garden Reader Service, 420 Lexington Ave., New York 17, N. Y.
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- Select the best perennials
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AROUND

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"Bird cage" table. You'll love to have this table beside your bed. The top revolves, and a wealth of knowledge in its 1,241 pages. It's the perfect gift for a gardener friend. $4.50 postpaid. Order from Seth & Jed, HG 1, New Marlborough, Mass.

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SHOPPING AROUND

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17 tools are housed in this mirror-bright pocket knife! Made in Switzerland, it contains: large spear blade, can opener, reamer, Phillips screw driver, double-cut blade, cap lifter, file, shackle, blade, metal saw, scaler, nail file, pick! $3.50 postpaid. Corrado for Cutlery, 26 North Clark Street, Chicago, Ill.

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Pecans $1.75, black walnuts $1.45 the dozen.

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Order from Muriel Duncan, Department HG-1, New Providence, New Jersey.

SHOPTING
**AROUND**

**You** will make this collar with the huge hook and eye closing if you join The Month's Fad Club. It is the club which sends you a different do-it-yourself item every month. Each kit comes with clear instructions. The collar kit shown contains fine quality braid, gold-plated beads and hook and eye. $1.00 ppd. Month's Fad Club, 1159 24th St., Des Moines, Iowa.

**Cruet set.** These charming little carafes are made of gold flecked glass. Each has a necklace bedecked with a letter. The "O" is, naturally, for oil; the "V" is for vinegar. You'll enjoy mixing your special dressing with these handy containers. Each is 5" high. $3.95 postpaid. The Whitney Shop, Dept. HG1, 24 Elm Street, New Canaan, Conn.

**Camel-bell** earrings. These tinkling bells are authentic! They are handmade by the native craftsmen of Lebanon. You can order them in sterling silver. $7.50 a pair, or in 18K solid gold for $35.50 a pair. Postpaid. Federal tax included. Order from Holy Land Gift Mart, Department HG1, William John Mindlin Co., 286 Fifth Avenue, New York.

**No picture** can show the beauty of this flattering black net cocktail apron. Decorated with appliques of cocktail glasses, it has a black velvet waist band and black velvet piping around the edge. Splashes of glitter highlight the jet black nylon net. And it will fit all waists. $6.95 postpaid. From Townsend House, 645 Bergen Ave., Jersey City, N. J.

**Horse heads** made of cast iron will add a handsome touch to your fireplace. These heads are fitted to andirons, are decorated with solid brass rings. The finish is rust-resistant satin black enamel. Overall height: 12½". Shipping weight is 23 pounds. $18.00 the pair, Express collect. Order from Detroit Mantel & Tile, 1431 Farmer St., Detroit 26.

**Beautiful Custom Made Drapes**

**Easy credit terms to fit your budget**

**save to 1/2 by mail**

Only $150 a yard including labor

**Send 25c for swatches of all colors of all fabrics**

<table>
<thead>
<tr>
<th>Fortisan by the yard $1</th>
<th>Metallic Print by the yard $1</th>
<th>Glendorettte by the yard $1</th>
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<tr>
<td>White, champagne, pink, café, turquoise, sea foam, gold.</td>
<td>White, beige, grey, rose, copper, sea foam.</td>
<td>Rose dust, white, gold, turquoise, grey, sea foam, spruce, rose beige, natural, ice pink, beige, straw.</td>
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**Shadow Weave by the yard $1**

Straw, white, rose, ice pink, beige, turquoise, natural, rose beige, grey.

**Two-tone Supple Weave by the yard $1**

Sea foam, turquoise, pink, natural, grey, rose dust, spruce, straw, beige.

**Nubby Weave by the yard $1**

Beige, white, grey, spruce, turquoise, leaf green, sea foam, lime, straw, gold, natural, rose beige, ice pink, rose dust, ash rose, tea rose, fawn, cocoa, snow.

**Shantung Weave by the yard $1**

Chamois, gold, pearl, turquoise, beige, cocoa, ash rose, rose dust, sea foam, spruce, leaf green.

**Textured Weave by the yard $1**

Ash rose, rose beige, celadon, lemon, eggshell, sea foam, pearl, beige, spruce, ice pink, rose beige.

**WASHABLE, VAT DYED DRAPERY PRINTS $1 a yard.**

Send for free catalog illustrating all prints, complete information. Learn about our Yard Sample Plan.

**Clip this coupon and send 25c for swatches of solid color fabrics, complete price information, easy directions for measuring.**
A GOOD BUY for Every Home

Featured here is a set of 6 Steak Knives with hand-honed saber sharp blades and has serrated edges for easy cutting. Made of Sheffield Stainless Steel and everlasting bone handles. Set comes with handsome storage box.

$5.95 Complete postpaid

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PORTABLE IRONING PAD $1.00


FOAM TAPE—1001

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Now, you can enjoy the relaxed comfort of a hospital bed in your own home, without help and without effort. Just lift the two front supports and slightly flex your knees. Your back, hips and legs automatically relax—tensions vanish—sleep automatically in your own home. Hospital beds and contours are deactivated by this amazing new Knee-Lift Cushion for a few minutes. Wonderful for restless legs automatically relax—tensions vanish—sleep automatically in your own home. Hospital beds and contours are deactivated by this amazing new Knee-Lift Cushion for a few minutes. Wonderful for restless legs automatically relax—tensions vanish—sleep automatically in your own home.

PORTABLE IRONING PAD $1.00

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DECORATIVE SPICE BOX

Contemporary adaptation of an authentic Shaker herb chest (circa 1850). Simulated drawer fronts provide ready access to your favorite packaged spices. Made of solid Vermont cherry finished in a hand waxed faded tobacco brown. Solid white porcelain knobs (brass in a hand melted tobacco brown). Made of solid Vermont cherry finished in a hand waxed faded tobacco brown. Solid white porcelain knobs (brass in a hand melted tobacco brown).

$9.95 Postpaid U. S. A.

AUTHENTIC DESIGNS

Box 625 White Plains, New York

SHOPPING

Take a stand like this to hold your indoor or outdoor plants. Made of cast metal, it has a pleasing Victorian design. The five plant brackets are pierced for good looks and good drainage. About 15" x 17". Finished in black or white. $12.50 express collect. Order from Adele Sanford, Department HG1, 145 East 35th Street, New York, New York.

"Hot Mitts" are amusing felt faces which can be used as pads on the buffet table or as protective mitts for oven cooking. Pale pink felt is decorated with contrasting colors to achieve two different expressions. You have a choice of "Demure" or "Surprised", $2.95 ppd. for one. $4.85 the set. Whitney & Rogers, 23 Fox Meadow Road, Scarsdale, N. Y.

Virginia smoked ham is justly famous. And this one from Jordan's Smoke House is as fine as any you buy. It's economical, too, because it keeps so long. Slice it paper thin and you'll agree it's most delicious fare. Hams weigh from 8 to 13 pounds. $1.98 postpaid the pound. Order from Albert Jordan, Department HG1, Box 324, Richmond, Virginia.

Wine jelly is an old-fashioned delicacy. And these 12-ounce globe-shaped jars hold a generous supply of taste pleasure. Your choice of any three of the following flavors: Port, Sherry, Muscatel, Blackberry, Peach, or Concord Grape. $1.50 postpaid plus 50c west of Miss. Tenner Brothers, Inc. Department HG1, Box 1765, Charlotte, N. C.

A bank of honeysuckle or a drop of Michel Pasquier's Honeysuckle perfume smell exactly the same. And each evokes memories of soft summer nights, of pale moonlight. $6.00 the ½ ounce perfume; $2.00 the three ounce cologne. Postpaid. Tax included. Order from Michel Pasquier, Dept. HG1, 7 West 46th Street. New York 36, New York.
AROUND

For a special event serve hors d'oeuvres made from the contents of this gift package. It contains: pâté de fois with truffles from Strasbourg, smoked shrimp from Holland, mustard from Dusseldorf, damson preserves from France, wafers from Holland, a Danish cheese. $4.95 postpaid. Order from Old World Cheese, Department HG1, Hillside, N. J.

For cruise wear (and that time is nearer than you think) we show this enchanting "sundial" purse basket. Made of imported rattan finished in fashion-right colors (white, pink, yellow, natural), it has a hand-carved walnut cover designed like an ancient sun dial. $11.95 postpaid. Helen James, Dept. HG12, 415 Gordon Terrace, Pasadena, Cal.

Gardener's gift. This de luxe collection will please anyone with a green thumb. It contains a cast iron reel and stake, 100 feet of yellow Mason line, a trowel, 10 bamboo markers, 10 galvanized steel wire markers with zinc labels, 20 aluminum "Scareaways", weatherproof pencil. $7.60 ppd. From Burke-Finnegan Company, HG1, Fairport, N. Y.

A flacon which will make magic on your dressing table is the crystal and gold plated vial studded with fake jewels. It sits in a stand which is decorated with a jeweled trimmed ballerina. About 2½" high, the vial is filled with one dram of L'Huer perfume by Volyd of Paris. $2.50 postpaid. From Volyd, Dept. HG, 30 West Putnam Ave., Greenwich, Conn.

For the Rectory or the Parish House we show this stainless steel flatware. Made of fine quality steel, it is rust and tarnish proof. Note the engraved Crown and Cross on each of the well designed pieces. $6.45 postpaid for a sixteen piece service for four; (4) teaspoons, (4) dessert spoons, (4) forks, (4) knives. Hammond, 125 E. Wells, Milwaukee, Wisconsin.
Serving Bar of Distinction

... A BUFFET CART THAT IS FUNCTIONAL AND DECORATIVE.

For HEALTH and COMFORT Your Home Needs PROPER HUMIDITY

Get healthful air in your home with proper humidity all the heating season. MONMOUTH FLOTROL, the finest home humidifier, does it.

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Over-dry air in heated homes contributes to head colds, damages your furniture and furnishings. Be healthy—be protected with a MONMOUTH FLOTROL. For the average size home order No. 420-6. Only $19.75 f.o.b. Cleveland. You can easily install it yourself in an hour with our simple instructions, even while furnace is in operation.

For parties and family fun! A complete game set that belongs in every home. It is 33 1/2" high, 18" wide, and 36" long. It weighs 44 lbs. packed and it is knocked down for easy assembly. A Herrschart. Original at only $37.87, express charges refunded. Send check or money order TODAY.

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Banish tarnish from your silverware! You can if you use the neat unit shown here. It holds five tubes of finely ground, activated charcoal. This natural enemy of tarnish will keep the silver in your chest, drawers or bags in pristine brilliance! The neat package is 7 1/2" long x 4" wide. $1 postpaid for two packages. Order from Sun- set House, HG1, Hollywood, Cal.

A modern desk needs the contemporary desk set shown here. The three pieces are made of painted walnut and polished brass. The pen and pencil trough is 9 1/2" long x 3 1/2" deep; the letter rack is 6" high x 6" wide; the blotter is 6" x 3". Gray with brass, or chocolate with copper. $5 ppd. Order from Gifts 'n Gadgets, 1452 East 53rd Street, Chicago, Ill.

Oriental lacquer has great charm! We show here a set of six individual canape trays which are beautifully decorated and finished with lacquer. Made in China, they are amazingly inexpensive! $3.50 the set of six. Matching serving tray (12" x 16") is only $2.50. Postpaid. Order from Lowe & Sons, HG1, 490 North Los Robles Avenue, Pasadena, California.

Vegetable glass is beautiful to behold! We show here two lovely examples of fine craftsmanship: a bathroom tumblers and matching soap dish. These two pieces are so fine they could be used as a smoking set, too. Aqua, pink, gold and pale green. The price is modest for such excellent quality! $10 ppd. the set. Alfred Orlik, 745 Fifth Ave., N. Y.

THE CLEVELAND HUMIDIFIER CO.
7802 Wade Park Ave., Cleveland 3, Ohio

MAKE BUTTERED HOT TOAST

Toasted Cheese, Garlic Bread, Rehob Pastry, Roll Toast Buttered English Muffins

This new invention, the only one to make buttered toast, does it quicker than a regular toaster. Plug it in, load the 12" x 18" tray with as many as six slices of bread, buns, etc. Wonderful for brown-and-serve rolls, frozen waffles or melted cheese. Use at dinner table. All polished aluminum with AG, BC, UL approved cord and on-and-off switch. Roll rack, check or money order today for only $5.95 delivered. Fully guaranteed. FREE—Catalog of Gifts and Gadgets.

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365 Damar Bldg., Newark 5, New Jersey

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77 Vitre Street West, Montreal, Que.

Send money-order TODAY.

HOUSE & GARDEN
AROUND

**Spread eagle.** This is a beautifully hand-carved piece! Made from fine white pine, it is finished in antique gold. Suitable for use indoors and out, it will make a most appealing decoration over a fireplace or over the entrance to the house. About 9" x 23". $35. Postpaid. Order from Winnie Kidder, Department HG1, 23 Fayette Street, Boston, Mass.

A memorable dress: your wedding dress. To preserve it (you may have a daughter) send it to be processed against mildew, discoloration, moths, silverfish or rust. It is returned in a vacuum-sealed plastic box with a “window,” a photograph of the dress, a guarantee. $39.50. Order from Heirloom, Department HG1, 110 York Square, New Haven, Conn.

Unique earrings: little glass jugs with ships inside their crystal depths. If you are a collector or have a collector on your list this is the unusual set of earrings to give her. The boat has white sails, red cork bottom. The sea is green! Each jug measures 1½” high x ½” wide. $1. ppd. the set. The Chalet, 1476 South Coast Blvd., Laguna Beach, Calif.

Lyre book ends for you to use in your traditional room. These pretty and useful accessories are very decorative. Made of art stone in all white, all gold; or in a combination of gold with black, turquoise, pink, or white. About 6” high. $4.95 ppd. Order from Southern Art Industries, Department HG1, 3609 Hamilton Rd., Columbus, Georgia.

Fuchsia is a lovely color! But besides being pretty the silver polishing cloth shown here is a time-saver. Use it in-between silver-polishing days and you will be delighted with the every day appearance of your silver. Made in England, it is impregnated with a compound which lasts until the cloth is worn out. $1 for two. Ppd. Eagle, Box 84A, Meriden, Ct.

YOU SAVE REAL MONEY THE Toni Moran WAY

Here is a distinguished collection of exquisite and ever-so-practical decorator fabrics. Here is a system, color coordinated by Toni Moran, that makes it simple and fun to redecorate with draperies. She shows you how to make them at home the easy way. Or, if you prefer, Toni Moran Studio will make them to your measurements for less than you'd expect to pay for ready-mades. Either way you save money — and get that custom look.

**SILK-NUB**, a sturdy, sophisticated casement fabric with 100% silk texture. 14 colors, $1 per yard

**FIESTA**, an interesting two-toned fabric that feels and wears like expensive mohair casement. 12 colors, $1 per yard

**ANTIQUE SATIN**, a richly textured fabric with that hand-loomed look. 14 colors, $1 per yard

**FAILLE**, a soft, dignified fabric that is equally at home in traditional or contemporary rooms. 14 colors, $1 per yard

Send Today for Complete Set of 54 Swatches

Selecting the right color and fabric is easy the Toni Moran way. Send 25¢ for swatches of all fabrics in all colors. Toni Moran also sends you complete, easy-to-understand directions for ordering both yardage and made-up draperies. You can figure the cost to the penny with her "Window-Magic" sizing chart.

SATISFACTION GUARANTEED

I enclose 25¢. Please send me one complete set of swatches and information on how to order Toni Moran fabrics and custom-made drapes.
I.R. Fox, Dept. M-8, 146W. 29th St. N.Y.C., Write:

Style book now! Many different styles to choose from plus postage, when new cape arrives. Or send for FREE dress size and height on postcard. Pay Postman $2.95.

Just wrap up your old fur coat, mail it to us now. Send luxuriously beautiful cape or stole. & Monogram at no extra cost. The thrilling result—pnsvide a lovely

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clean, glaze, repair your fur. reinforce weak seams—then luster to a glossy, glorious, like-new sheen.

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SEND NO MONEY!

Just wrap up your old fur coat, mail it to us now. Send dress size and height on postcard. Pay Postman $2.95 postage, when new cape arrives. Or send for FREE style book now! Many different styles to choose from.

I. R. FOX, 146 W. 23rd St., Dept. M-8, N.Y.C. 1, N.Y.

SHOPPING AROUND

Kitchen aid with a fine future: the "Handy Dandy". It performs wonders on bottle caps! It will open them and re-seal them; it will pierce the most stubborn cans, it will lift up lids! Made of cold rolled steel, it has an ever-sharp blade and ivory or black plastic handles. About 6" long.

$2.98 ppd. Abbott's, 1148 First Avenue, San Diego, California.

"Coast to Coast" is an engrossing game played with motorcycle cycles! The sturdy box contains a map of the United States, two toy cycles and three wickets. The trick is to guide the cycles over a set course (the guiding is done by means of concealed magnets). Your youngsters will have fun and learn geography. $2.25 ppd. Ewing, 3650 E. Colorado, Pasadena, Calif.

A keen blade makes kitchen work easier! Without it a knife is useless. To sharpen and maintain a good cutting edge we show here the Hone-Rite knife sharper. It is made with a self lubricating bronze bearing which will oil-hone your knives. Use it confidently on your hollow ground knives, too. $3.50 ppd. complete with oil.

Hone-Rite, Box 103, Elgin, Ill.

Catch-all for the well-decorated room: the wrought-iron and mesh scoop tray. Finished in black, it is laced with one of three colors: white, pink or blue. Use it for knitting and sewing, for current magazines, for a collection of matches. About 16" high, it is 22" in diameter. $10.95 express collect. Amy Abbott, Box 306, Radio City Station, N. Y. C.

Parking meters have prodigious appetites for small coins! And if you don't feed them you are apt to get into serious trouble. To help you keep a supply at hand we show you the Babco Key Guard which comes with an attached leather coin purse. With it you have your ignition key and parking ticket. $1. ppd. Babco Jewelers, Scottsdale, Arizona.
Plankweld's so easy to put up!
16½" wide by 8' high panels fasten to wall with special metal clips that are then completely concealed by overlapping of the panels. No worry about joints—no nail holes to fill.

You choose from world's finest woods. In Plankweld paneling, there's a complete range of light to dark woods—(1) walnut at $74, (2) Korina® at $74, (3) birch at $60, (4) Philippine mahogany at $60, (5) oak at $60, (6) Honduras mahogany at $60, and (7) knotty pine at $60. Prices are approximate for a wall surface 12' x 8'.

MEN:

Start paneling Saturday—dine in paneled elegance on Sunday! Famous designer William Pahlmann shows how Plankweld can transform part of a living room into a separate dining room. You can make a Pahlmann-designed room divider—see coupon. Walnut Plankweld shown here covers a 12' x 8' wall for only $74.

Any handy wife can put up this new kind of wood paneling

BUT WE'LL BET YOU WON'T LET HER—once you find out how easy it is to do it yourself!

IN ONE EASY-GOING WEEKEND anyone can put up Plankweld right over old painted or papered walls—without any furring strips.

A NEW KIND OF REAL WOOD PANELING—Plankweld installs with a new quick-clip method that's almost as easy as hanging a picture. And it comes completely pre-finished by woodcraftsmen skilled in the art of finishing fine woods.

NO STAINING—NO WAXING! Simply put the panels up and look modest. Plankweld's perfect for the handyman who hates work but loves praise!

ALL THIS—AND A LIFETIME GUARANTEE, TOO. Plankweld, like all paneling by Weldwood, is unconditionally guaranteed for the life of your home.

SEND COUPON TODAY for full-color booklet on Weldwood paneling, and for plans on the room divider shown. And see your lumber dealer for new 3-minute Plankweld demonstration. To see the complete Weldwood line, visit any of our 87 branch offices in principal cities.

UNITED STATES PLYWOOD CORPORATION
Box 61, New York 46, New York
Enclosed is 10¢ for full-color 32-page book "Beautiful Woods for Beautiful Homes".
Enclosed is 25¢ for plans for William Pahlmann room divider.

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Craddock spans centuries, to fit the spacious dining mode of a romantic past into your present-day design for living. Feast your eyes on the graceful lines of these 18th Century groupings. Revel in the richness of their Mahogany and Patina Walnut finishes, hand-rubbed time and again to gain a fullest measure of beauty. And, as always, there's the over-all quality that makes Craddock the criterion for dining furniture value. Offered in more than 60 open-stock pieces at your favorite better store — all designed to expand your living, most inexpensively. Do see them soon.

CRADDOCK FURNITURE CORPORATION
Evansville 7, Indiana

GIVE YOUR HOME a decorator treatment

This beautiful new booklet is brimming with usable ideas for bringing out the best in your dining area. Send 25¢ in coin for your copy, today. Address: Dept. HG-2.
SHOPPING AROUND

**Fine leather** is synonymous with Italy! Here we show a Florentine leather wallet which is supple and lovely to look at. The gold tooling *fleur de lys* decoration is precise and elegant. Made for a woman, it has an inside change feng,

**Better than a** better mouse trap is the mouse bait station! It's the scientific way to destroy mice and rats. Made of reinforced plastic, it is designed to release the bait as the rodents feed. About 6" long, 2½" wide x 3¾" high. Comes with a four ounce package of bait. $1.95.

**The flight deck** will be the sporting ground for the wild birds in your area. Made of pine finished in green enamel, it has a rotary feeding stick, a recessed drinking cup, four seed wells and a perch gallery. 17" wide x 15" deep, it is recommended for use by the Audubon Society. $10 for two. Postpaid.

**Delectable cookies.** You couldn't make cookies as good as the ones pictured here because you couldn't grow your own whole wheat for flour, you couldn't water-grind your corn meal; you couldn't steel-cut your oats. All ingredients used in these are nature's best. $2.95 ppd. plus 10% West of Mississippi. Great Valley Mills, Ivyland, Penna.

**Recipe tiles** from North Carolina will add decoration to your kitchen and variety to your menus. Each highly glazed tile is colorfully decorated, each has a mouth-watering formula. $4.95 postpaid for four cork back tiles (6" square); $8.50 for the four framed in cork (8" square). Postpaid. Order from Warren Guggenheim, P. O. Box 86, Enka, N. C.
OUT FEAR! No need to worry if you have rings from alcohol, heat or water on your table—or any other surface spots on your favorite modern or antique furniture. Just apply REVIVA and surface spots will vanish like magic. Revives original color and grain of wood. Once you have used REVIVA, you will swear by it. Consumer tested and accepted for over 15 years. A Triple Action Tonic for Marred Furniture.

MEASURING SPOONS...
Handsome on your kitchen wall and pretty enough to double for table use in jam and relish dishes. Four polished stainless steel spoons are accurately imprinted for measuring, complete with stainless steel for hanging. Long handles permit reaching into tall containers. This convenient and attractive kitchen accessory makes a perfect shower gift. Complete set, spoons and rack, only $1.00 ppd. Carol Beatty, Dept. P-WL, 7410 Santa Monica Boulevard, Los Angeles 46, Calif. FREE GIFT CATALOGUE included.

Hagenstrom HOUSE SIGN
WINDLOWN — An attractive sign that defies winter gales and loves summer breezes. Made of aluminum, finished in rich black, 16" wide. Your name in readable white. $19.50 plus 3" post fitter.

COPPER LANTERN
Beneficial and sturdy. Black finish to match sign, 24" high, 10% wide, comes with 2" post fitter. $29.95

For parties you need a giant bowl and generous cups. Shown here is a crystal clear punch bowl which is actually a pitcher. It holds 230 ounces! The 12 matching cups come with it. You will be wise to invest in this set because it will be useful from year to year. $8.95 complete. Add 35c shipping charges. Lowy’s 260 Beach 110th St., Rockaway Park, N. Y.

Footed milk glass set to use on a pretty table or to add to your collection: this cream pitcher and covered sugar bowl. Note the rope handle on the pitcher, the pierced design on the cover of the sugar bowl! Each piece holds about 12 ounces. $6.00 postage paid the set. $3.50 for sugar bowl; $2.50 for pitcher. Plus 25c. Sturbridge Workshop, Sturbridge, Mass.
**AROUND**

**An electric tug** is the boat both Junior and Daddy have been dreaming about. Shown here is the L-6 “High-Riding” power unit. Made of fine quality wood lacquered in bright colors, it has a one piece power unit which keeps both batteries and motor away from the boat bottom. $7 postpaid. Albin Enterprises, 1401 West 8th Street, Los Angeles.

**In this bird café** the aperitif is sunflower seeds with a soupcon of suet! The sturdy feeder is made of natural redwood which improves with age. You will be royally entertained all winter if you place several of these ornamental feeders in the garden. Over-all size: 9" x 8½ x 13". $4.95 ppd. for one. From Brown, P. O. Box 184, Atascadero, Calif.

**Collector’s item.** You know how avidly people collect antique wooden fruit! These fine reproductions are almost indistinguishable from the originals. Finished in natural wood color, the set includes apple, pear, peach (or you may have two halves of these), and grapes. $12.50 ppd. Order from Crown and Feather, Dept. HG11, New Hope, Pa.

**Real pony shoes** are used to make this handsome fire set! As you can see, it is simple and handsome in design. What you can’t see is its sturdy strength. The three tools are finished in flat black and hang from a matching bracket. Over-all length: 34". $8.95 postpaid complete. Order from Horseshoe Forge, Department HG1, Lexington 73, Mass.

**Authentic** posters from Victoria, Spain, are the bull fighting ones you want for the game room. These are beautifully executed on quality vellum paper by the well-known lithographer, Fornier. A set of these will make a wonderful gift for some man on your list. Each is 9" x 12". $4.95 ppd. for six. Order from del Prado, Dept. HG, 1165 E. Colorado, Pasadena, Cal.
"Those poor devils are dying"

Bulky and calm, Jack Philip stood on the bridge, watching his gunners pour fire into the Spanish men-of-war fleeing Santiago harbor.

Days before, when another American ship had accidentally fired at the Texas, Philip had signalled: "Thanks, good line, but a little over."

Now enemy shells were whistling over his head from desperate vessels doomed to destruction. As the Texas raced past the flaming, riddled hulk of the Vizcaya, that Spanish battleship exploded.

Instantly, a great victorious shout sprang up on the Texas. But Philip quickly silenced it:

"Don't cheer, men; those poor devils are dying."

A bold captain who ran a happy ship, Jack Philip was already something of a friendly hero to his men. But this one sentence, more than all his bravery, made him a hero of the Spanish-American War to millions of Americans.

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THE SUNNY, DANCING ISLES OF JUNE

By ANNA J. AND JACK WEEKS

To Nassau with love—from a couple who have found calypso paradise

When the sleet, snow, soot, and winds of a Northern winter get to be more than the tortured city-dweller can bear, it is comforting to know that the Isles of June are only four and one half hours from New York by air, two and a half days by sea.

The Isles of June are more prosaically listed in the atlas as the Bahamas. There are 700 of them (plus more than 2,000 cays and rocks), scattered over 70,000 square miles of emerald and turquoise sea, off the coast of Florida. Most of them are as wild as they were in the days of piratical Blackbeard, but others are highly developed and booming as holiday and sports centers.

The heart and capital of them is Nassau on New Providence Island. Nassau is by any standard (unless you insist on climbing up or sliding down mountains) an ideal resort. It has ease, luxury, rich sporting opportunities, night life, and a superb climate. When you go there you will lose your heart (departing visitors have been observed to weep bitterly, though the Planter’s Punches may have something to do with this), and you will almost certainly return, another year.

Winter is, of course, the principal season and the preferred one, but the number of summer visitors has been increasing to the extent that it now equals the winter trade of a few years back. Scarcely any rain falls in winter, the daytime temperature averages 78 degrees, and the trade winds blow softly. Summers, the temperature goes up a little and the prices go down a lot (as much as 50 per cent).

As good a place as any to begin your tour of Nassau is at the old market on the waterfront at the center of the downtown district. Here you feel most forcibly that, although Miami is only 185 miles away, you are in a foreign country. The market atmosphere evokes the great British Empire, the rich history of colonization in the Western Hemisphere, the ties with Africa. In the past Nassau has been a happy haven for pirates, a refuge for American Tories after the Revolution, a center of the slave (Continued on page 27)
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CHOOSING SIDES

New records for the discriminating listener to celebrate the bicentenary of Mozart's birth

By IRVING KOLODIN

According to reliable texts it was in 1757 that Mme. Pompadour made the famous statement to Louis XV "Après nous, le déluge." The date is of some significance, for there was, playing in a cradle across a couple of frontiers, a one-year-old who could say—were he among us now—"A-propos moi, le déluge.

Never, certainly, in the history of recorded music have so many works of one man been recorded in a single year as have those of Wolfgang Amadeus Mozart, whose two hundredth birthday is being celebrated world-wide on January 27, 1956.

The tributes range from the ambitious project of Epic to record every note the fertile mind of Mozart invented—a purposeless as well as elusive objective, since even he wrote quite a few not worth hearing again, and Epic doesn't have the people to do justice to many of the greatest works—to the more intelligent devotion of London to the operas, Westminster to the symphonies, etc. Whatever the area, the prospective buyer is apt to be confronted by a wider latitude of choice than even the most discriminating taste would prefer.

A useful if somewhat drastic rule of thumb might go: Don't buy anything you have, or even, anything you ever heard before.

The purpose here is not to disparage the current production of the great enduring masterpiece—most of them will endure even the current production—but, rather, to direct attention to the more choice, rarer items which are being insinuated into print under the cloak of the general enthusiasm. How long they will remain available is questionable. In the experience of comparable past festivities (Beethoven in 1927, Schubert in 1928), not too long.

So gather while ye may such rosebuds of the Mozartian garden as the Serenade in D (K. 203) which Peter Maag directs with an excellent ensemble of players on London LC 1206. This gargantuan work of eight movements (it takes both sides of an LP) was composed by Mozart for the Lodron family of Salzburg, for a festivity, probably a birthday or a wedding party. It was performed not as a single entity, but sequentially during the evening. So each of the movements has a different character, and right in the middle is a miniature violin concerto, whose beauty must be heard to be believed.

Of comparable rarity, and interest, is the "Sinfonia Concertante" identified by key as E flat and by catalogue number as K. Anh. 9 (this means it is not included in the regular list by the inexhaustible Köchel, but in a supplementary list he compiled subsequently). A superbly sonorous piece mostly for woodwinds with orchestra, it is done to a full-blown turn by Herbert von Karajan and the Philharmonia Orchestra on Angel 35098. With it, as dividend, comes a robust playing of the famous "Kleine Nachtmusik" ("Little Night Music") by the same performers.

Also in uncommon profusion these days are performances of such works as the soaring "Sinfonia Concertante" (again E flat, but this time K.364), in which the solo violin has the uncommon companionship of the solo viola. It is a kind of tenor-baritone duet, with such superior string singers as
Isaac Stern and William Primrose joining in one version (under the direction of Pablo Casals) on Columbia ML 4564, and the Fuchsies (Joseph and Lilian) collaborating with the Zinzbier Sinfonietta (a nom du disque for a bevy of Boston Symphony men) on Decca 9596. I have respect for both of these, but rather more affection for the sound playing, from Vienna, of Walter Barylli and Karl Dotor with the Vienna State Opera Orchestra conducted by Felix Prohaska (Westminster 18941).

The wise shopper can get more for his money if he knows why as well as what he is buying, but when it comes to Mozart, the brand name is almost a guarantee of quality. That is to say, few performers bother with him unless they are reasonably competent. Neither Arthur Grumiaux, for example, nor Symon Goldberg has a worldwide reputation as a violinist, but when it comes to Mozart, they need defer neither to Heifetz, Stern nor Szegi. To sample what I mean, consult Epic LC 3157 on which the Belgian-born Grumiaux performs the Violin concertos Nos. 2 and 5, or Decca 9609 on which Goldberg bows and fingers Concertos Nos. 3 and 4, Nos. 4 and 5 are also available in versions by Heifetz (spread, unfortunately, on two different disks, RCA Victor Nos. LM 1051 and 9014) while the celebrated Kreisler version of No. 4 has been released on RCA’s Collector’s label as LCT 1117. Each has its personalized attractions of course; but the 6 men—Goldberg and Grumiaux—are hard to surpass.

On the side of large scale projects, the Mozart bicentenary has called forth a total issue of the piano music from Walter Gieseking (originally issued by Angel in a $55 limited edition, and now being released in a series of individual albums beginning with Angel 350668), and a ditto from the Haydn Society with Lili Kraus as performer on HSL M, a seven disk job. Here, again, the general reputation belongs to Gieseking, the specialized one to Kraus, and the results are more special with Kraus than with Gieseking.

As its Mozartian offering, Westminster is venturing all the symphonies (the whole forty-one) in versions by Erich Leinsdorf and a hand-picked English ensemble. The first pair (Westminster WN 18116) offers the “Prague” (No. 8) and the E flat (No. 39). Another fine Mozart symphony (the “Linz”, No. 36 in C major) is the subject—or perhaps it could better be called the object—of a novel offering by Columbia (ML 2141) in which Bruno Walter not only conducts the symphony but also is heard verbalizing its contents during the rehearsal period. The attraction of this will depend on the listener’s affection for Dr. Walter, no doubt. I only hang on every other word, and even that took a good deal of time.

One of the most concentrated and, to judge from the current consequences, rewarding enterprises of all is London’s consecration to the major operatic literature in performances not only emanating from Vienna, but with most of the good singers usually active in that fountainhead of Mozartian manners. Under present contractual conditions, no one company could give gainful employment to all the fine singers desired. This means that one or more roles in almost any given recording could be better sung by an artist unfortunately off limits for that particular enterprise. Nevertheless, London has succeeded in putting together a “Don Giovanni” which, with Josef Krips conducting and Cesare Stepi, Fernando Corena, Hilde Gorden, Anton Dermota, and Lisa della Casa taking the major roles, is not likely to be surpassed soon (London LLA 34); a “Magic Flute” led by Karl Bohm (with some of the same personnel) on London— and Erich Kleiber-directed versions of “Noze di Figaro” and “Così fan tutte”.

If, in this survey, the names of such American powers as Columbia and RCA Victor are relatively infrequent in mention, the reason is the relatively simple one that both have been active in the Mozart market for years past and have less reason to make all-out efforts now. Columbia, for example, has absorbing if not wholly satisfactory versions of “Figaro” and “Magic Flute” made shortly after the war in Vienna under the direction of Karajan (Columbia SL 114 and 115), while RCA Victor has its Glyndebourne repertory (“Don Giovanni” on LCT 6102, “Figaro” on LCT 6001, and “Così fan tutte” on LCT 6104), plus the famous Beecham-directed “Magic Flute” (on LCT 6101) to take care of the operatic requirement.

Nobody—least of all I—could pretend that these are all the fine Mozart recordings currently available or soon to be released. However, for anyone submitting an affidavit, suitably attested, that he or she has acquired one version of all the titles mentioned, I shall be glad to provide a supplementary, hand-embossed list.
When you awake in France with a distressing morning-after feeling, the deft phrase that describes your condition is *gouale de bois*. This means, in rough translation, that you have a "wooden face." Here the polite form is to say you have a "head" or, candidly, a "hangover." In any event, the problem is not what to call it, but what to do about it.

I suppose there are now as many remedies for hangover as there once were prescriptions for removing warts. The standard, of course, is a "hair-of-the-dog-that-bit-you." but I regard it as unsound and unappetizing. A morning-after drink should be, like any drink, inviting as of the moment. Just what it should be is so much a matter of personal taste that no general rule can be set. Here is a choice:

**BEER:** There are many who think of a bottle of beer as the ideal restorative after a night of festive eating and drinking. The advocates of beer are two sorts. One school believes it should be drunk icy cold. The other contends it should be drunk "dead"—that the bottle should be taken from the refrigerator the night before, and uncapped, to be consumed at room temperature.

I have always suspected that those who drink dead beer as a restorative are doing penance for over-indulgence. Beer, for me, must be cold and never flat.

**A British remedy, hallowed by tradition,** is a glass of stout at room temperature. A variation is the delightful drink known as Black Velvet, half stout and half Champagne or ale. The ingredients should be chilled but not icy cold.

**CHAMPAGNE:** I know of many people who keep a half dozen splits of French Champagne on ice just for mornings after. What a friendly sight it can be to wake up and face a cool bottle of golden bubbles!

Some years ago, in Europe, I knew a great singer whose remedy for everything, at all hours, was Champagne. If she felt a concert was going to be difficult, her maid would rush to the wing with a goblet containing Champagne and a raw egg. Down it went and then the diva would trot on stage and sing magnificently. After the concert, she ate and drank as robustly as she had sung, and the remedy next morning was the same: a goblet of iced French Champagne (of good mark) with a raw egg.

**SHERRY OYSTER:** For milder temperaments there is the Sherry Oyster which is, like the diva's Champagne drink, a goodly glass of Cream sherry with the addition of raw egg. The sherry helps the raw egg down the hatch. If you are timid, put the egg, sherry and a dash of nutmeg into an electric mixer for a few seconds, along with a little cracked ice.

**PRAIRIE OYSTER:** I doubt the virtues of the Prairie Oyster, but concede some people may like it. In a cocktail glass, place the yolk of a raw egg, 1 teaspoon of Worcestershire sauce, 1 teaspoon of catsup, a dash of salt and a dash of Tabasco. Drink in one gulp and have ice water or iced beer handy for a chaser.
PHILIP'S CONCOCTION: The rare book dealer, Philip Brown, of Pasadena, introduced me to one of the simplest and best of morning-after drinks. His wife, Helen Evans Brown, tells in her Holiday Cook Book how it abruptly turned twelve hungover guests into “glowing specimens of health and amiability.” This magic potion should be mixed in a pitcher. To each quart of cold milk add ¼ cup each of Jamaica rum and Cognac. Stir and serve. Add nutmeg and sugar, if you must, and ice if the milk is warm.

PICK ME UP: This is another version of the milk punch. (As a matter of fact, if you drink milk the night before with a couple of aspirin, you can usually avoid all this.) The Pick Me Up is this: shake with ice a dash of Angostura, 1 teaspoon of sugar, 1 jigger of Cognac and 1 jigger of milk. Pour into a whiskey sour glass and add a splash of soda.

FRANK'S SURE RELIEF: Frank, who was bartender at the Ritz of Paris before the war, had a morning cocktail that brought solace to thousands. Called Sure Relief, it is made in an old fashioned glass with ice, a hearty dash of Jamaica Ginger, half white mint liqueur and half Cognac.

SUISSESSE: For years the Suissesse was considered an ideal cocktail for morning pangs, and it may be worth reviving. It is shaken: for two, use the white of 1 egg, the juice of 1 lemon and 2 jiggers of Pernod. Turn into cocktail glasses, and add a splash of soda and a twist of lemon peel.

QUEEN'S PEG: This is a powerful concoction. Into a 12-ounce highball glass put 1 healthy jigger of gin. Add ice cubes, a strip of lemon peel and fill the glass with Champagne. If you substitute Cognac for the gin, you have a French 75.

BLOODY MARY: Many people feel that the Bloody Mary is the answer to all next-day worries and since its creation it has become one of the two most favorite lunch time cocktails in New York. My recipe is 2 ounces of tomato juice, ¼ ounce of Vodka, juice of half a lemon or whole lemon according to one’s taste for sourness, a slight dash of Worcestershire and tiny dash of Tabasco. This is well shaken with ice and strained into a whiskey sour glass.

There is another drink referred to as a Bloody Mary, but in reality is called a Long Red. This is served in a highball glass with 1½ ounces of Vodka, the lemon juice and all the same ingredients, but you add ice and fill up the glass with tomato juice and stir well before drinking. The shaken cocktail is by far the better.

BLOOD AND GUTS: Late in the war, I was once mildly shocked when two high brass came to our club for Sunday breakfast and ordered “Blood and Guts”: half excellent Cognac and half tomato juice with ice. Each downed four of these before breakfast, ate heartily and no doubt put in a good day’s work.

COFFEE: Of course there’s always good strong coffee, with crisp toast, scrambled eggs and the morning paper to divert your mind from the penalties of over-indulgence. If you want something more potent than straight black coffee, combine it—half and half—with Bourbon, a drink guaranteed to lift the eyelids with a snap.

If you are a Cognac fancier, substitute it for Bourbon.

BEARD'S BEST: My personal preference the “morning after” is a plate of freshly chopped raw beef, a raw egg, chopped raw onion, anchovies, mustard and Worcestershire sauce all mixed together. With this a bowl of stewed tomatoes and a glass of chilled beer.

After I have consumed this, the world seems bright, strength returns, head feels normal.

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AN EDITORIAL

House & Garden has a new editor. He is the sixth in 55 years. You who read the magazine may expect therefore to see changes; you may also count on seeing again many familiar things. A magazine with a history in which there is merit has an obligation to its readers which a new editor cannot ignore. But no periodical can long survive on past performance, nor can a journal of general interest afford to be pre-occupied with history—least of all its own.

Magazines exist to reflect, report and scrutinize the people, the things, the ideas and the events of their time and within their chosen scope. Time for magazines is today. As the law of life is change, so is it a law of editing. From page to page, from issue to issue, from year to year change is the lifeblood that animates a magazine. But change that abandons the past altogether is as pointless as consistency that ignores the present.

There are things of worth in House & Garden that have endured throughout this century in the hands of all its editors. At a time of change, you who buy it have a right to know what is to be permanent and what is to be changed. The purpose and the standards of this magazine were established in April, 1901. They are not to be altered. Because House & Garden is made by human beings, its goals will not always be perfectly fulfilled. But they shall always be fully pursued.

Our scope is life in the home. Our focus is on architecture—perhaps the most human and personal of the arts—in its broadest meaning: planning and building houses, furnishing and decorating them and planting and caring for gardens—the creation of homes that are beautiful and pleasing for human beings to live in. The words, “A Guide to the Arts of Living,” define our purpose. Our approach is humanistic. We are not interested in houses that are mere monuments to the style of their architects or in furniture alone for the purity of its design or in food whose sole merit lies in the speed with which it can be prepared. We are concerned with the human use of and pleasure in the things that make a home.

For Americans home has never been merely a shelter for sleeping, eating and bathing or just something to build, decorate and surround with flowers. Home is where we do most of our thinking, reading, talking, listening and a lot of our work. It is a place for music, for painting, for writing, for knitting, for puttering and for love. It is where we take our anxieties and our joys. It is for privacy and solitude and prayer, and it is for gathering and company and entertaining. It is our most influential educational institution. Thanks to television it has become the first whistle stop in national politics and the first row center in our national theatre. Home is where we plan our journeys or dream of them. While it has long been the place where a lot of big business is actually done, it is the center of our leisure. By no means is home the exclusive province of women. It is for men and children and pets and possessions. It is the measure of our culture and our civilization.

When House & Garden can help make living in the home more rewarding—more beautiful, more exciting, more creative or more fun—we fulfill our purpose.

About the home we shall continue to say with conviction and with all the authority we can summon what we believe to be true and useful. You will not always agree with us. We hope that opinions we may print will provoke or amuse or even, on occasion, infuriate you. We shall not presume to be imperative. Nor shall we pretend that there is only one answer to every question. Our pages will be opened to debates. Taste we believe to be individual and ephemeral. We shall salute taste we think good. But we shall not pander to a popular taste that we think bad. We shall deplore both pretense and cynicism. We shall welcome humor.

A half century ago those who had a critical interest in the arts of living and therefore in House & Garden could be counted in the hundreds. Today there are many hundreds of thousands of you; tomorrow there will be millions. The thing you have in common is leisure and the desire to use it creatively. Leisure is the decisive quality of our exciting age.

To respond to its challenge we plan to take a broader and more critical view of the uses of leisure in the home. We shall not abandon our old interests, but we plan to add others to them as you have in your homes. On our pages you will see new subjects and familiar subjects in new forms. In every issue you will find in this place comments from the editor and, beginning next month, a place for letters to the editor. We urge you to use it. For we shall succeed in this new and bigger House & Garden only if our readers think critically with us.

W. H. L., JR.
1956 will carry our exciting new era in the arts of living into every corner of our homes. We stand at the threshold of a long awaited American Age—when the excellence of our arts will match that of our technology. For its graces our age will look to the past and evoke both the techniques of today and the wonders of tomorrow. Now that we have learned to save time for living, we must be worthy of the time we have made. The place to begin is in the home. The time is 1956.

The sunburst motif sheds its glow on decoration in 1956. (The Aztecs and the Sun King at opposite poles of civilization both figured in its inspiration.) A small, bold ornament in fabrics, wallpaper and accessories, it will give more brightness to a gleaming year... Sun-Drenched Colors, with the muted tones of sun ripened fruit, are inviting... The Oriental accent will be a scene-stealer.
The grass look

is the straw in the wind. It inspires textures (fabrics, wallpapers and rugs), colors (grass greens and blues) and design. African kraals have a grass look, too, but you don’t have to carry a spear to enjoy these soft new tones in your own homes... The Mosaic Look will bring three-dimensional patterns of color “inlaid” like bits of glass or stone... Look for leather woven with synthetic materials this year.

Romantic blues

make fabric news:
periwinkle blues, combinations of blues with hyacinth and purple, blues with sharp green, blues with beige. Look for plain fabrics emphasizing color, texture not pattern. Simple geometric designs replace bold prints.

Return to tradition for inspiration in new furniture will bring softened lines and graceful proportions to contrast with contemporary starkness. New interpretations of Queen Anne and 18th-century styles will be the rule. Furniture with the traditional look stresses detail in hardware and finish, not in carving. New smoky tones, unobtrusive inlays and exotic wood grains (teak, rosewood, zebra) will be popular. The painted accent piece is here to stay.
On the rise

is the sturdy, commodious, versatile (and stylish) station wagon, Detroit's answer to the transportation problems of 1956's larger families and the new pattern of mobile leisure.

Not long ago an industry problem, the wagon bids fair (some 750,000 were made last year) to overtake the sedan as the family car.

The drab "utility" look of the first all-steel wagons is gone; emphasis will continue to be on styling, comfort and color.

Mink under foot

is the year's diverting extravagance. The fur rug is back, but fur you have never seen on the floor: Belgian hare, Persian lamb and, for the ultimate, mink woven with pale or vivid wool. The trend in area rugs is to muted tones, subtle geometric designs, rich textures, but look for bold accents, too. Hard-surface flooring will be sleeker and more colorful: pink, orange, green, mustard-yellow.

Atomic cooking,

if you have the price (builders on the West Coast and at Philadelphia are beginning to use it) can be yours in '56. An electronic range, in restaurants since 1946, now is available in home size, standard built-in or stack-on models. Microwaves heat food but not glass utensils, cook a 5 lb. roast beef in 30 minutes, heat leftovers in 15 to 30 seconds.

An electric browner is added to give steaks old-fashioned char. Another trend: second kitchens, indoors and out.
Homes will exploit electronics in 1956. A brain on the living room wall will control indoor temperatures winter and summer. Another, outside, will anticipate weather and relay the message. Other devices will control humidity, filter dust and germs. New control will close windows when it rains, sprinkle the lawn when it's dry. Intercom systems and closed-circuit TV will keep mother in touch with children indoors and out. More lighting will be built into the home: whole walls and ceilings used to light rooms; specific work areas spotted in direct light.

A rose will be a rose but in new vibrant tones: Circus, the polychrome, All-America winner; flame coral Spartan; yellow and pink Love Song and Wildfire will make your garden gay. There will be a new thornless, seedless honey-locust tree for the small garden called Sunburst. Watch for the detachable "power handle" for reel or rotary lawn mower—one motor, several tools in seconds.

The color of brass will be bolder than ever. (The "look of gold"—if you prefer.) Bath fixtures will gleam. Metallic yarns will glitter in towels, rugs, shower curtains. Brass and steel stripping and inlaid medallions will accent flooring. Color keys everything from sponges to ceramics. Blues of all hues are gaining. Light, bright pastels are still high. Pinks continue strong—especially brilliant Siamese pink and pinks with oranges.
House & Garden's Special Section

on how to plan and decorate

Family rooms

The family room as we know it today is five years old and already becoming an American institution. In design and decoration it is contemporary, but it has a family tree. The living room, living-kitchen, recreation room, porch and patio have all been family rooms at one time or another. Today's well-designed family room incorporates many of the advantages of its predecessors. It is more comfortable and informal than a living room and does not have to be put in order every time the doorbell rings. It has the warmth of a living-kitchen but goes a step further and provides music, books, home movies and television. It is as carefree as the basement recreation room of the '30s but never suffers from dampness, cold floors or dim lighting. It has many of the chief features of outdoor rooms (light, air, view, and frequently a barbecue fireplace) and one superiority. In the family room the season never changes. This new kind of room calls for a new kind of decoration. The over-all requirements are simple: (1) to make it comfortable and cheerful night and day; (2) to cut housework to a minimum. In a room designed for fun and relaxation, colors can be flamboyant, and these days it is possible to carry out almost any color scheme in hardy materials without having anything custom designed. Plastic materials, fabrics with special finishes or tweedy textures that won't wrinkle or show dirt are the most practical choices for upholstery. Since the room should be easy to arrange for TV, games or buffet parties, lightweight furniture is preferable to heavy overstuffed pieces. Oil finishes, rattan and wrought iron are more practical than heavy lacquer or brass finishes that require constant polishing. Many of the components in a family room are necessarily built-in at the start. Storage space, music and TV, lighting, kitchen equipment all have to be planned in advance. Flooring, too, is one of the first concerns in a room which, used by the whole family, is often a passageway or opens directly outdoors. For this reason, tile of various types is popular, as you will see throughout this portfolio.

A paradise for family activities

Opposite:

This pavilion family room exploits a temperate California climate by making the outdoors an integral part of its design. Sliding glass walls open to pool and garden. Dining area and kitchen, incorporated in the room, share the view. During the day a mother can supervise her children at play indoors or outdoors while going about her chores. At night, the family can watch TV, built into the counter separating kitchen and living area. Plywood paneling, cork tile and linoleum floors, ceramic tile countertops, stainless-steel cooking equipment are practical choices for a room such as this, which is the core of informal family living and entertaining.
Family rooms borrow the most popular feature of outdoor entertaining: the wood-burning barbecue fireplace.
H & G designs
an easy room for family leisure

Here is a room planned as the most popular gathering place in any household. It was designed by House & Garden with a definite purpose: its ideas must be adaptable to individual family requirements. The secret is in the four walls themselves. Each wall is the focus of a different family activity. One wall opens up into a small kitchen equipped with electric appliances and stocked with packaged and frozen foods for short-cut cooking. TV, hi-fi, radio and record player are built into the adjacent wall, with storage space for books, records and games. There is space for a small console piano. On the opposite wall is a conversation seating group, set off by an attractive window display of plants. Fluorescent lights installed behind translucent plastic panels in the ceiling over the sofa can be dimmed for TV by pushbutton rheostat control. The fourth wall is a backdrop for games, fireside dining, home movies.
It is a convertible room for serving buffet dinners, watching television or home movies, listening to music, reading or playing games. In the small step-saving kitchen, spur-of-the-moment meals can be produced for almost any number of people with very little fuss, thanks to electric appliances. There is compact storage space for mixes, canned and frozen foods for short-cut cooking. A portable serving cart is stored in a closet beside the kitchen, and extra tables and folding chairs are kept in a cabinet beneath the TV set. Vinyl tile, which makes a smooth and inviting dance floor, is a boon when it comes to rearranging furniture, cleaning up.

All furniture, lamps, accessories at W & J Sloane, N. Y. Kitchen cabinets in H&G Flame by Cox Kitchens, Inc. For floor plan write to H&G Reader Service.
Carefree materials, bright colors and a flexible plan add up to a hospitable family room.

Shoji paneling and plant wall capture an outdoor mood.

Brick-red flooring and mellow woods create warmth.
Decorating ideas for all types of family rooms

Opposite:

**Complete family room** with access to terrace, barbecue and beach takes wear and tear off the rest of the house. Heavy woven upholstery, hard-surfaced flooring and hardy plastic table tops keep it looking shipshape at all times. It has its own efficiency kitchen tucked behind folding doors. The furniture was chosen and arranged for flexible use. Sofa centered in front of fireplace serves as a room-divider. Dining table and chairs placed behind it are also used for games.

“Baycliffe House,” Southampton, N. Y.

Architect: Thomas A. Faselt.

Far left:

**Open-plan family room** is linked to kitchen, dining room and living room. The entire area opens up to sixty feet, lends itself equally well to small, intimate gatherings or large parties. To tie the rooms together in the decoration, soft earth tones were used throughout with peacock color accents. The mixture of contemporary furniture, handmade rugs and a few antiques conveys a warm, lived-in look.

Owners: Mr. and Mrs. John House.


Left:

**Sunroom family room** was designed and decorated with an Oriental flavor. Japanese shoji covers the ceiling and one wall. A long, low sofa with pair of cocktail tables was placed against the inside wall overlooking the garden. The adjacent wall papered in a white brick pattern silhouettes an arrangement of ferns. Contrasting materials (iron, wicker, lacquer, marble, Siamese silk, leather, and felt) add interest to the decoration.

Decorator: William Pahnman.

Attic family room was redecorated with country feeling. Isolated from the rest of the house, it is a peaceful retreat rather than a gathering place. One end (top) is lined with bookshelves and arranged for cards. The other end (bottom) is furnished comfortably for reading or watching TV. An equestrian theme is carried out in the decoration: curtains, hound’s-tooth tweed upholstery, paintings, wall decorations, horse head lamp bases.

Decorator: Howard Rockberg, A.I.D.
A remodeled den in a suburban house serves as a family room for leisure activities. In contrast to the adjoining living room with its delicate French furniture and antiques, Aubusson rugs and polished floor, the family room is the picture of informality. Trim comfort is supplied by modern furniture upholstered with foam rubber. Wall-to-wall chenille carpeting and wood-paneled walls create a warm, intimate background. A cheerful study area near the windows is the only reminder of the old den.

Cleverly designed room-divider replaced the solid wall between the remodeled den and the living room. It contains a compact bar with mirrored shelves for glasses and a pass-through to the living room. Every inch of space is utilized for storage. Television and hi-fi music equipment are installed at the left. There are drawers for bar tools, cocktail napkins, canapé trays, extra ash trays and a cabinet for serving trays, shakers, bottles. A small refrigerator is built in beneath the counter.

A traditional house adds a modern family room wing

More space for family recreation and entertaining was gained in this house by building a family room wing complete to the last push-button. It has a built-in music system with three speakers; a projection booth for home movies with pushbutton control for the movie screen at the opposite end of the room; a bar that disappears behind a sliding wall on a circular track. Behind a flush door on the fireplace wall is a coat closet large enough to store game equipment, including a regulation billiard table. On the adjacent wall (right) are a built-in desk, bookshelves, and storage for extra chairs, which can be closed off behind folding doors.

 Owners: Mr. and Mrs. Mark S. Mallins. Architect: Joseph Bailey. Decorator: Mrs. Reid Edwards
The family room under its own roof

In the country, built between two big oak trees, this family room is like a home away from home, a setting for adults or children to entertain in without disturbing the main house. The large open fireplace is a natural gathering place for cooking and conversation. In addition, there is a fully-equipped kitchen. The serving problem is solved with a portable bar. It has storage for bottles, glasses, silver and a stack of folding snack tables. Practical surfaces that don't show dirt are used throughout: plastic-topped tables, leather and closely woven wool upholstery, spatterdash vinyl tile floor.

Owner: Wolfgang Fyler. Location: Kitchawan, N. Y.

Left and opposite:

At the seashore, this family room is a complete small house as carefree as a cabana. It is scaled for light and view. The kitchen and dining area are separated from the rest of the room by a work counter. Music wall, centering on a small upright piano, incorporates turntable TV, hi-fi, books, sheet music, records. The long sofas make up into two beds for weekend guests (two more beds are on the balcony). The color scheme is cool olive green and white. Contrasting patterns and textures give the decoration its vitality.

Owners: Dr. and Mrs. R. Townsend Putnam. Location: St. James, N. Y. Architect: William Hamilton.
New finds for the family room

It is not always practical to build every convenience into a family room, particularly if you did not have a hand in planning the room originally. In some houses, these rooms are family rooms in name only; it is up to you to bring them to life. In older houses you may have to remodel a sunroom or an attic to have a family room. Today there are many pieces of furniture and equipment that make it possible to turn any room into a family gathering place for recreation and entertaining.

Shopping information, page 98. More photos on page 97.

To convert the family room into a children's playroom

Children’s furniture is now scaled in different sizes and designed to fold for stacking away. Junior stacking chairs made of molded plywood come in eight heights. The sturdy little card table, 24½” square, with folding chairs to match, is doubly useful as a lunch table. A real sink unit with plastic top and sliding doors is available in heights from 23” to 29”. To amuse children of all ages, there are canvas swings shaped like flying saucers, pint-sized bowling games, portable three-speed phonographs and, for a special treat, an electric ice cream freezer.

To bring kitchen conveniences into the family room

Many pieces of equipment for cooking and serving can be set up in a family room without special installations. Top-of-the-stove cooking can be accomplished on a fold-away electric unit with two burners. A new broiler-rotisserie that operates by radiant heat will barbecue, roast or broil quickly and cleanly. The mobile cart with an electric hot-top keeps food at serving temperature. For preparing drinks right on the scene, a mobile refrigerator, ice crusher, and blender for mixed drinks are good companions. The electric coffee pot dispenses twenty cups.
To equip the family room for easy entertaining

Portable serving pieces are indispensable aids to entertaining. The brass bar caddy, which holds a dozen glasses plus bottles and an ice bucket, saves trips to the kitchen for refills. A larger serving cart not only wheels a meal from kitchen to family room but is convertible into a small dining table (details on page 97). Keeping food hot until guests are ready to eat is always a problem. Triple casseroles on a candle warmer, electric trivets for hot platters, and automatic coffee makers are good solutions. The three-tiered snack stand provides bread and spread trays and cutting board for making sandwiches.

To make the family room a music center

Music in any form adds to the spirit of a party. If space is at a premium, small-scaled equipment is the answer. The small upright piano available in H&G colors is attractive to the eye as well as to the ear. The flexible lamp, which telescopes from a floor lamp into a table lamp, provides good lighting. Music around the world can be tuned in on the powerful portable shortwave radio. A portable television set only 16" deep fits a table top (a long, low table against the wall) without straddling it. Several of the folding chairs come in handy for TV-viewing.

To provide amusement at family room parties

Games of skill and chance are among the best ice-breakers known to party-givers. New versions of favorite games for adults and children are designed for easy storage. They range from a dart board to a folding billiard table with additional top for table tennis. One of the most versatile of the board games is a reversible carom board with diagrams and equipment for 85 variations. For chess enthusiasts, the latest set is made of brass and chromium. A complete assortment of perennial favorites from roulette to checkers is available in a cowhide suitcase.
Hamburger Cook Book

Born on a humble bun, our national dish has risen to a flamé distinction. By James A. Beard

No one knows for sure how many hamburgers are eaten annually in the United States, but it's safe to say the number is prodigious. Some people like hamburgers so well they eat them for breakfast. The rest of us like them for lunch, dinner, and for afternoon and evening snacks. Not all hamburgers are good—not by any means. Just the number of bad hamburgers eaten annually would make an impressive statistic.

Since the typical homemaker will probably serve hamburgers a few hundred times at the least during her career, it's important for her to keep in mind that the sine qua non of really good hamburger is good meat, freshly ground. Then the secret is variety. Hamburger need not always be the same. A knowing cook will make it unusual, even exciting or exotic. The fifty ways suggested here are popular hamburger variations from all over the world.

The ready-ground hamburger that butchers sell is usually beef trimmings. If fatty, it is not a good buy, for it cooks down quickly. If lean, the ready-ground meat is often suitable for sandwiches and dishes well-flavored with seasonings and herbs.

For real beef flavor, have your butcher prepare your hamburger to order. Aged meat, if you can get it, is best. Chopped chuck is a good buy, though sometimes too fat. My personal preference is very lean round, ground twice. Top sirloin should be your choice for such dishes as rare hamburger steak or steak Tartare. Its fine flavor needs no special seasoning.

Don't keep chopped meat in the refrigerator more than a day or so at most. Its juices dry up, and it loses flavor. If you must store it, freeze it hard.

You can hardly offer a hungry man less than half a pound of hamburger as a dinner serving. For sandwiches, figure a quarter of a pound. If your family likes sauce, such as catsup or chili, heat it to improve its taste. Cold sauce and hot hamburger are an unhappy combination.

Most of these recipes use two pounds of hamburger, chuck, round or sirloin, and serve four.

Opposite:

Thick, juicy hamburgers broiled to order are a sure fire favorite for family-room parties. With an infra-red rotisserie-broiler, they can be cooked right at the table without smoke, flame, grease or cooking odor. The fixings shown here are traditional, but for a gourmet switch try James Beard's hamburgers flamed in cognac or rum, flavored with rosemary or marinated in sherry, soy sauce and ginger. Serving is simple, too. A plate, knife, fork and napkin on a sturdy, lap-sized tray for each guest fill the bill.

Sterling by Reed & Barton. China by Syracuse. Shopping information on page 98.
STEAK TARTARE
For each serving, order 4 to 6 ounces of double ground fatless sirloin or round steak. Tell the butcher it is to be eaten raw—he will give it extra attention. In fact, certain shops in large cities make a specialty of preparing ground beef for steak Tartare.

Arrange each portion in a mound with an indentation in the top. Drop a raw egg or egg yolk into the indentation and decorate with whole capers. Sometimes anchovy fillets are added as garnish. Surround the meat with a ring of finely chopped raw onion, put a spoonful of capers on the side, and serve with catsup, A-1 sauce, Worcestershire sauce, mustard—both Dijon and English—salt and freshly ground black pepper. Let each person combine the ingredients to taste. Some like meat highly seasoned; others prefer just salt and pepper.

Have plenty of rye bread, thinly sliced and well buttered or crisp buttered toast to eat with steak Tartare.

CHARCOAL BROILED HAMBURGER STEAK
For 4 to 6 servings, order 2 pounds of ground chuck or round steak with a little fat. Mold the meat into one large round cake about 3 inches thick. Carefully lift it onto a grill, salt and pepper it and cook over charcoal until thoroughly crusty on the outside, but still red in the center. Be very gentle when you turn the steak or it may break. When it is done, transfer it to a hot platter, spread it with butter and cut it into wedges for serving.

Serve with a green salad flavored with a little tarragon or rosemary, big baked potatoes and a plate of sliced raw onions.

NORMAN FOSTER'S HAMBURGER STEAK
This is also a large 2-pound cake of ground beef, prepared as the one above, but it is pan broiled instead of grilled. You will need a large pan. Let the pan get very hot and then sprinkle a layer of salt all over the bottom. This method tends to generate a great deal of smoke, so have the doors open or the exhaust fan going before you start. Place the large steak on the hot salt, and cook until it is brown and crusty on the bottom. Turn gently with the aid of two big spatulas and cook on the other side. Lift the finished steak onto a hot platter, season with freshly ground black pepper, spread with butter and cut in wedges.

Serve this with baked potatoes dressed with sour cream and green onions, sliced tomatoes with basil or dill and hot corn bread.

HAMBURGER AU POIVRE
This is the economical version of a famous French dish. For 4 servings, buy 2 pounds of ground round or chuck and shape it into 4 patties. Crush 1/4 tablespoons of peppercorns with a rolling pin, or grind them in a coarse coffee grinder. Press the crushed pepper into the 4 patties and sauté them in a little butter until they are nicely browned and done to your taste. Remove the meat to a hot platter and season it with salt. Pour 1/2 cup of dry vermouth into the pan, swirl it around and pour it over the meat patties.

Good accompaniments are mashed potatoes and tiny canned petit pois.

FLEMISH HAMBURGERS
For 4 individual steaks or 8 sandwich patties buy 2 pounds of ground chuck. Combine the meat with 1 teaspoon of salt, 1/2 teaspoon of freshly ground black pepper and 1 tablespoon of rosemary leaves. Form it into cakes, and sprinkle each cake liberally with additional rosemary. Grill over charcoal or in the broiler until the rosemary on the outside becomes well charred, and the meat is browned and done to your taste. Serve Flemish hamburgers with home fried potatoes, sliced tomatoes and small carrots cooked whole and glazed.

CHEESEBURGERS DE LUXE
For 4 individual servings or 8 sandwich patties, buy 2 pounds of ground round or chuck. Combine the meat with 1 teaspoon of salt, 1/2 teaspoon of freshly ground black pepper, 1 tablespoon of A-1 sauce, 1 tablespoon of catsup and 1/4 to 1/2 pound of grated Cheddar or Gruyere cheese (I like plenty of cheese in mine, but some people may prefer only 1/2 pound).

Form the meat into cakes and grill or sauté in a little butter. They should be nicely browned and cooked through to be certain the cheese melts. Serve with heated Sauce Diable, or the bottled Escoffier Sauce Diable.

Chopped spinach, a salad of onions and oranges flavored with rosemary, and French bread are good additions. Try fresh pears for dessert.

ARMENIAN HAMBURGER
For 4 servings, mix 2 pounds of ground chuck with 1 teaspoon of salt, 2 finely chopped cloves of garlic and 1/2 cup of pine nuts. Form into cakes and broil or sauté until the meat is nicely browned and done to your taste. While the meat is cooking, put 1/2 cup of tomato sauce in a pan to heat, and sauté 4 slices of eggplant in a little butter or olive oil.

Place each meat cake on a slice of eggplant, top with a spoonful or more of tomato sauce and sprinkle with chopped Italian parsley and a little chopped mint.

With this Armenian dish serve rice pilaff, celery salad and fresh fruit for dessert. Variation: Form the meat into small patties, and serve them sandwich-style between 2 pieces of sautéed eggplant. Add tomato sauce if you like.

HAMBURGER STEAK WITH ONIONS
Form 2 pounds of ground top sirloin into four steaks, and grill in the broiler or over charcoal. Season with salt and pepper as you turn them. While they are cooking, peel and slice 6 medium size or 4 large onions and cook them gently in 4 tablespoons of butter or beef fat in a covered skillet. They should steam until they are just wilted and lightly browned.

When the meat is crusty on the outside and done to your taste, ar-
range it on a hot platter and heap the onions on top. Surround the meat and onions with a row of small potatoes cooked in their jackets.

Serve with crisp dill pickles and beer for a hearty, tasty dinner.

ITALIAN HAMBURGER STEAKS

I first had these years ago in a plain little Italian restaurant in San Francisco. Form 2 pounds of ground round into 4 steaks and salt and pepper them to taste. Chop 4 to 5 cloves of garlic rather coarse and sauté them in 6 tablespoons of olive oil until they are browned and crisp. Add the steaks to the pan, and a little more oil if necessary, and cook the meat until it is brown on both sides and done to your taste. Arrange it on a hot platter and spoon the pieces of garlic over it.

Serve this dish with sautéed green pepper strips, black olives, macaroni dressed with butter and grated Italian cheese, red wine.

(Continued on page 99)

A good cook deserves a good recipe
and a good recipe deserves
the best in cooking equipment

1. Electric (AC) fry pan can also be used as an automatic casserole.
2. Copper-clad pigpkins from France are for melting butter, heating brandy.
3. Japanese hibachi is a brazier for charcoal broiled hamburger steaks.
4. Ceramic herb jars with an assortment of decals can be labeled to taste.
5. Copper au gratin saucepan lined with tin also sautés hamburgers.
6. Cast-iron griddle need only be salted for pan-broiling without butter.
7. Skewers to serve up meat ball kebabs have aluminum torro handles.
8. Cruets hold oil and wine for hamburgers in Southern European style.
9. Hand-turned mill from France holds generous supply of peppercorns.
10. China casserole is ideal for cooking and serving Swedish meat balls.
11. Portable electric broiler (AC or DC) accommodates eight hamburgers.

Shopping information on page 98
H&G's Guide to Good Small Gardens

To transform a parcel of bare brown earth around a home into a colorful, well-planted American backyard of distinction is an adventure in successful gardening. For beginners who have a quarter of an acre or more, this 16-page manual offers an abundance of practical planting schemes that can change small areas into gardens easy to care for but rich in beauty. The guide begins with a compact work center; it takes you through gardens planned for spring bloom, for evergreen privacy, sunny centers of outdoor entertaining, a harvest of homegrown vegetables and fruits, bright flower borders, to the newest flowers and plants for 1956. You will see how a few well-chosen plants and shrubs will decorate your house and its site; how you can enjoy the color, fragrance and hardiness of a garden designed not to labor over but to live in.

Opposite:

A GOOD SMALL GARDEN NEEDS A WELL-PLANNED WORK CENTER

A garden service area, compactly planned, supplies all cutting flowers, extra bulbs and border plants needed to maintain a complete home landscape. Here yellow alyssum and dwarf phlox border a 6' x 9' coldframe. Flower and vegetable seedlings grown here are transplanted to central tulip bed. In the rear storage bed are Siberian and bearded iris, peonies, lilies, tall phlox. Plants at right include divisions of cerastium, dianthus, phlox, iris, along a blueberry hedge. Lilies of the valley bloom under the dogwood.

GARDEN OF MR. AND MRS. HOWARD SCOTT, GREENWICH, CONN. PHOTO BY TOM LEONARD
If your favorite garden season is spring, you can create variety, color, space and privacy with less work by simply planting the boundaries with evergreen trees and shrubs as a background for favorite spring flowers. Here colorful wall and step plantings are concentrated near the porch and terrace for easier care and an enjoyable view. The planting features spring-flowering perennials, bulbs, biennials and rock plants, with a few evergreens for leafy texture contrast. The pebbled terrace makes a good foil for a pastel color scheme of yellow, lavender, pink and white flowers that harmonize with the sand-colored house.
1. **Around a raised terrace** facing the lawn are mounds of evergreen candytuft (*Iberis sempervirens*) for spring bloom. Blue pansies and *Phlox divaricata* accent pastel tulip tones.

2. **View from the porch** shows an open sweep of terrace and lawn edged with drifts of spring perennials and bulbs. At far end flowering dogwoods are the feature in an evergreen boundary screen for privacy. At left are flowering crab-apples and *Viburnum tomentosum*, which also are spring blooming. In terrace borders are low edging plants, dwarf iris, forget-me-nots, narcissus, pansies, and tulips in variety.

3. **Flagged steps from terrace** to lawn are flanked by white azaleas. At left is a *Viburnum carlesii*; against the chimney an espalier Laland firethorn, useful for near-evergreen foliage and bright orange fall berries. On a lattice a hybrid clematis vine brings star-shaped white flowers to the porch. Spring colors mingle with greens in the beds and borders.

4. **A stone-capped brick wall** retains terrace and flowers above, serves as background for flowers below. At right is a winter jasmine. Among wall plants are stachys, early iris, pansies, anchusa and dianthus. Among tulips are scillas and chionodoxas. Lower beds feature daylilies, columbine.

5. **Below the terrace**, grass spreads in two levels to near property line. Two fine *Stewartia pseudo-camellia* trees, a pair of Japanese hollies and dwarf honeysuckle accent the curving steps. Dogwoods, rhododendrons, laurel, hemlock, holly trees form a leafy enclosure beyond the lawn.
IT TAKES ONLY A FEW GOOD PLANTS
TO CREATE A GARDEN SETTING

One element of good garden design is the selection of a few good foundation plants that will establish your basic plan and give it immediate distinction. These plants may consist of a boundary hedge, a pair of fine hollies, flowering viburnums, azaleas, roses, or evergreen specimens like rhododendron and yew. If the size of your house and grounds is best suited by several small garden areas rather than one major project, good foundation plants serve to keep each garden spot in proper scale. Here are two practical examples of excellent planting arrangements that become a small house and unify the over-all garden design. One is a tiny breakfast terrace, opposite, with a simple placement of evergreens and a fruit tree. Another is a small U-shaped garden, pictured below, that is overlooked from the covered living porch. The areas are linked by a grass panel, and each is enclosed by a clipped hedge. In the lower garden a basic design of hardy evergreens and flowering shrubs leaves room for beds of favorite annuals and cutting flowers in varieties and colors that may be changed from year to year and from spring to fall. In an adjacent work center seedlings and rooted cuttings of many plants are started in coldframes and lath-shaded beds and then moved into the garden areas surrounding the house. As you study the plan, left, and relate it to the two illustrations, you will see how a few good hardy plants can create a handsome garden design that stays within bounds, allows room for bright summer annuals and is easy to maintain.

Small scale gardens acquire distinction from a few good plants properly used. A yew hedge encloses the small terrace shown opposite and on plan above. A Japanese holly is trained against the house wall; convex-leaf holly and ivy fill far corner. Apple tree provides shade. A yew hedge also encloses a small flower garden, right and at top of plan. Matching yews, climbing roses flank steps above retaining wall. U-shaped beds feature azaleas, rhododendrons, spring perennials followed by summer annuals.
Success in planning an attractive garden center for entertaining depends on three requisites: 1) enclosure for privacy, such as an evergreen hedge, a fence of climbing roses, leafy shrubs or a vine-covered lattice; 2) ease of access between the house and the barbecue or table for convenience in serving meals; 3) a practical base underfoot, of turf, flagstone, gravel or brick, for the grill and garden furniture. To make the setting part of the garden, you can group flowers in pots for bright color accents, or fill a raised plant bed with annuals for centerpieces, and a few herbs for flavor. To provide shade, plant a flowering dogwood or ornamental fruit tree which will filter the overhead sun and bring spring flowers and fall colors to any garden corner.
Opposite:

**Barbecue corner** is set apart from lawn and enclosed by a clipped yew hedge. The leafy back-screen for shade includes a tall hemlock, native trees, and flowering dogwoods which bear red-berried fruits in the fall. Paving around the grill is basket-weave brick combined with thick, weed-free turf to withstand foot traffic. In the plant tubs which outline the cooking area are summer flowers like ageratum, petunias and geraniums. Garden furniture is serviceable wrought iron. Post lanterns of Colonial type add festive touch to cooking center during daytime, provide friendly lighting at night.

**Garden terrace** for informal meals has surface of concrete and diagonal redwood strips with grass panels. Beyond long built-in benches are rhododendrons, junipers, African lilies. At left above wall is a Japanese red pine. Indica azaleas are interplanted with spring bulbs. In small foreground bed are ornamental strawberry plants.

**Louvered fence panels** admit breezes, give privacy to an informal garden setting. On square brick columns that support the fence are English ivy in shaded locations and other leafy vines. In the raised background beds, for color and foliage texture, are broad-leaved evergreens, including massed azaleas and camellias.
Albert Burrage, well known author and gardener who knows whereof he eats, tells you how to have a crop of home-grown vegetables, complete from spring to fall, in a planting area designed for 10 x 64 square feet.

Most backyard gardeners with a hoe share two attributes in common: a discriminating taste for the flavor of home-grown food, and an immense apathy towards the woody taste of ineptly grown vegetables past their prime. Your wise suburban farmer gets vegetables into the ground right, and eats them young. With the fresh greens and deliciously tender vegetables comes a valuable by-product—the fun of outdoor exercise, a labor which no one who has ever produced a stand of summer corn and ripe, red tomatoes regrets. Lack of space is no impediment to top-flight gardening—if you follow the planting guide shown here, and grow only 7 fine vegetables and a few herbs. Concentrate on beans, beets, corn, carrots, lettuce, peas, tomatoes, chives and tarragon. These are all vegetables of quality and flavor, and with the exception of peas may be planted many times during the growing season for a continuous, fresh supply on the family table.

By planting only 7 kinds of vegetables you will learn more about each than if you planted 20 indiscriminately. If you choose the varieties recommended, and buy them from a good source, you will have the three most satisfying crops in beans, corn and peas. Planting dates vary in many climate zones according to the incidence of frost. In general, get seeds into the ground as soon as the earth is warm and tillable.

The size of the garden area in the diagram is 10 ft. wide by 64 ft. long, a very small growing space. By keeping rows short you can plant more frequently in a given area, and enjoy young, fresh vegetables all summer. Ten feet of corn, for example, may provide 15 ears over a 7-day period. Your ultimate summer yield from 10 rows would be about 150 ears.

A good fertile, productive soil needs humus. For a garden of this size use \( \frac{1}{2} \) cord of manure, or 100 lbs. of Bovung or Driconure. It should be spread and dug well in. This requires back work but you will have a better crop yield from enriched loam. After this, rake in 35 lbs. of 5-10-5 plant food, 5 lbs. of superphosphate. Ask your state agricultural station to test a sample of your garden soil and advise you about how much limestone should also be raked in.

Now the garden is ready for planting. Measure the distance between rows accurately, and use a garden line to keep them straight. To get the first rows of tomatoes and lettuce off to an early start, buy small plants from a local nursery and set them out as directed. The following paragraphs suggest dependable varieties to buy, amounts of seed needed, tips on planting and care.

**BEANS:** A fine variety is Asgrow Top Crop. You will need \( \frac{1}{2} \) lb. of seed in all. First, dust the seeds with Spergon as a precaution against germination failure. Beans of the highest quality may be picked from one
FROM A SMALL PLOT

planting for about 11 days. Therefore, time your plantings on that basis. Make a trench 4 inches wide by 2 inches deep in a V shape. Sprinkle with water, sow seed as directed on the packet label, and cover with soil. If the plants are attacked by the brown, black-spotted Mexican bean beetle, dust weekly with an all-purpose vegetable garden dust until the beans are half grown; then stop dusting.

BEETS: Use Harvard for early, and Red Ball for late yields. Buy 1/2 ounce of each. To prevent damping off (the wilting of seedlings as they emerge from the soil), coat the seeds with red oxide of copper before planting. Sow them evenly and carefully in rows made 1/2 to 1 inch deep with a hoe handle. When 3 to 4 inches high, seedlings should be thinned to stand 2 inches apart.

CARROTS: Asgrow Nantes has choice flavor. You will need a 1-ounce packet. Coat seeds first with red oxide of copper to insure healthy plants. Sow evenly the same way as beets, and thin seedlings to 2 inches apart.

CORN: Select Sugar and Gold (1 pkt.) for early corn, and Seneca Chief (1/2 lb.) for your main crop. The former is a sweet quality table corn of mixed white and yellow kernels. Seneca Chief grows up to 7 feet, and makes superb eating. Before planting, shake the corn in a glass jar with a pinch of Spergon seed disinfectant until kernels are well coated. To plant, take a hoe and make depressions 1 1/2 inches deep at intervals of 2 feet. They should be 10 inches wide and 12 inches long. In each depression sow 6 kernels, one in each corner, two in the center, about 3 inches apart. Pull the soil into the depression and tamp

(Continued on page 94)

| Seeds, dusted with Spergon, are sown 50 to foot. | Filled-in row should then be tamped firm with back of hoe. |

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<tr>
<th>May 15</th>
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Short-row plan permits growing vegetables in successive plantings for family size harvest. Length of 64 feet, width of 10 are adaptable to most yards. Sowing dates are at the left of rows (above), harvest dates at right. Late plantings of corn, beans, lettuce supplement earliest crops. One-foot intervals are marked at side of plan.
BACKYARD ORCHARD YIELDS A FULL HARVEST

Henry Leuthardt, international fruit and espalier specialist, shows you how to combine fruit trees, flowers and herbs in a decorative plan for any home site.

Most homeowners, as they survey a small amount of garden space, dream of making their land produce all the fruits, flowers and vegetables that any family could enjoy. But the puzzle is how to combine all these good things of life on a quarter of an acre or thereabouts. The answer lies in a backyard Eden like the one pictured opposite, and drawn to scale at the left. This garden covers an area 40 feet wide by 60 feet long. The plan may be modified easily by eliminating the beds of raspberries, blueberries and currants in the outer borders. It is also feasible to divide the garden area by half. It is even possible to lift and adapt any single triangular bed in the plan, grow a dwarf cherry or apple tree in the center of it, enclose the triangle with one horizontal cordon of espalier fruit, and edge it with a row of your favorite annuals. A triangle 7 or 8 feet on the sides and with an area of 25 to 30 square feet is the smallest practical space in which to combine fresh fruit and flowers successfully. If such a corner is all the space you have, it still can be made decorative and useful. Success lies in selecting the smallest size dwarf and espalier fruit trees, which take up little room yet produce a basket of full-size, richly flavored fruits. “Espalier” actually means a railing or trellis on which fruit trees are trained flat. Dwarf fruit trees grow only one-third to one-half the height of standard trees (about 5 to 8 feet high). They mature faster, bear earlier, often with larger fruits, and are easier to prune, spray and pick. They are hardy in winter cold and heavy frosts. Both espaliers and dwarf trees are unsurpassed for backyard orchards. Since they cast little shade, the sunny area around them is ideal for flowers. Our design for a 40' x 60' garden provides easy access to all the plants. Flagstone and gravel paths give an orderly pattern to the planting scheme. Each plant and tree has enough room for its growing habits, shape and height. The garden is arranged so that nothing is hidden or overshadowed; nothing is crowded or misplaced. It will be more convenient if it is located adjacent to the kitchen, but it may be placed anywhere on your grounds except underneath shade trees. The preparation of planting beds is done in the spring when the ground is warm; the planting is done in May. Pruning and mulching are done in late fall, except the pruning of grapes in February. From May until late in November there is always some fruit full of natural vitamins and flavor to pick. Strawberries followed by raspberries, currants, gooseberries, early apples (Continued on page 94)
A FLOWER BORDER IS THE HEART OF EVERY GARDEN

Sooner or later you will plant a real flower border. It may begin as a few seed packet annuals sown in a hastily dug bed some warm spring morning, and the reward will be a summer's bright color. Before many seasons have passed, the chances are your border will develop into a combination of annuals, biennials and perennials that will flower from earliest spring until after the late frosts of autumn. No matter how well chosen your trees and shrubs are, how smooth and green your grass, how inviting your terrace, it is the flowers that will make your garden complete. This means more than the blossoms on your April forsythia, your May dogwood, your June mountain-laurel. It suggests the kind of flower parade that can be produced only by a continuously changing pattern of harmonious flower colors and forms. Where you place your flower border, its size and shape and complexity are less important than the basic plants on which its seasonal effectiveness depends. To have abundant and varied mid-summer bloom like that pictured on the opposite page, you will need a backbone of such hardy perennials as iris, phlox, delphinium and monkshood. You may wish a few peonies for long lasting accent. You will surely want to include asters or chrysanthemums for color as the season draws toward its close. There should be a few of the hardy and trouble-free lilies, the regal and centifolium strains perhaps, following a permanent planting of daffodils that flower and fade before summer. You will need reliable "filler" plants like baby's-breath for the blending effect of starrv flowers, artemisia for silvery foliage all season long. You will fill the foreground and the valleys between dramatic flower peaks with gay pansies and sweet-william, zinnias, alyssum, pink and rose petunias, and soft yellow anthemis. For all these you will need to provide a deeply dug, loamy soil and a place on the sunny side of the yard. Some hardy perennials like peonies and daylilies you may plant and leave alone for 5 or 10 years. Your phlox, iris, asters will need dividing and replanting every two or three seasons. The seed packet flowers like petunias and pansies you will plant anew each year. Your flower border, unlike your tree and shrub plantings, will never be the same two years in a row; but if you choose your plants wisely in the beginning and grow them with an affectionate hand, the garden's beauty and your own satisfaction will be constant.

Opposite:
A well planned border has a back and a front and a middle, and to its variety there is no end. The wall of a New England house is background for tall spikes of rosy hollyhocks, lavender and blue delphiniums, white and pink phlox, with lilies, larkspur and baby's-breath ranged before them. Perennial anthemis Moonlight, a long-flowering color blender, stands between the mid-border plants and the low foreground flowers that include, at this midsummer stage, pink and deep rose and white petunias, pansies and violas, mostly in blues and purples, alyssum and salmon sweet-william. Border starts to flower with bulbs as snow melts, stops with asters or chrysanthemums at frost time.
CURTAIN RAISERS FOR 1956:
NEW PLANTS FOR UP-TO-DATE GARDENS

A dramatic new tree, a colorful shrub, a handful of roses, border flowers, fruits and vegetables, all voted most likely to succeed, will bring freshness, beauty and enduring quality to any home landscape or small garden.

Out of the hundreds of new plants offered by seed and nurserymen in 1956, House & Garden recommends seventeen that will give extra vigor, brighter color and more pleasing texture to any garden. Included in our selections are an impressive new shade tree ideal for small yards, a fine flowering shrub just made available to gardeners, notable new roses ready for spring planting, a dozen annuals, perennials, vegetables and fruits that offer special rewards in beauty or home-grown flavor. By no means discard old plants just because they are old and put in these new ones because they are news, for that would create a garden without balance or individuality. Instead, study the many varieties introduced this year with an eye to the most promising and unusual among them and to the places in your garden where they will make the best of your old favorites look better than ever. Many of these 1956 plants that we have selected for your consideration are available from a wide range of sources, some from only a few at present. Most will be hardy from coast to coast, since they have been grown experimentally through several seasons in test gardens the country over. Prices, this first year, will be moderate but, in the majority of cases, slightly higher than for comparable older types.
A new lawn tree
Honey-locust “Sunburst” (1). New form of thornless and seedless type with fernlike foliage opening bright golden yellow, gradually turning light green, then deep green when mature. Hardy; eventually may reach 40-50 feet. (Cole Bros. Nursery, introducers.)

An early flowering shrub
Abeliophyllum distichum (12). Compact 3’ plant bears spikes of pink-white florets before foliage opens in spring. Especially suited to foreground of sunny shrub borders. (Wayside Gardens.)

Four garden roses
Circus (3). All-America Rose Selections award winner for 1956. Floribunda; buds start red, open white, yellow, pink, often changing back to red. (Armstrong Nurseries.)
Spartan (9). Floribunda; orange red buds opening to brilliant red flowers. Abundant flower clusters all summer and late into fall on vigorous bushes. (Jackson & Perkins.)
Love Song (11). Hybrid tea rose, with fragrant high-centered blossoms that are salmon pink on the inside, yellow outside and at the base of the petals. (Conard-Pyle.)
Golden Fleece (10). Welcome addition to small group of yellow-flowered floribundas; graceful cup-shaped blossoms in abundant clusters. (Jackson & Perkins.)

Flowers from seed
Petunia Fire Dance (5). All-America Seed Selection medal winner, has 4-inch ruffled scarlet blossoms with yellow centers. (Pan-American Seeds.)
Zinnia New Century (4). Flowers up to 6 inches across in clear tones of rose, buff, yellow, pink and red, and gold. (Ferry-Morse.)
Marigold Serenade (6). Dwarf plants with golden orange flowers; grow in 9-inch mounds; bloom from mid-summer to frost. (Ferry-Morse.)

Two gladiolus selections
Royal Stewart (not shown). First All-America choice; an exhibition type; clear red florets on unusually tall spikes. (Originator, Ralph Pommert.)
Apple Blossom (2). Also an exhibition type; its delicate creamy white flowers have rose pink at wavy edges of petals. (Originator, Noweta Gardens.)

Trio of perennials
Chrysanthemum Macaw (7). One of a strain of hardy garden varieties named for birds, it has 4½-inch, reddish orange flowers. (Jackson & Perkins.)
Dicentra Bountiful (13). An improved hybrid form of plump D. eximia, with fuchsia pink flowers that appear on frosty green plants from May till fall. (Wayside Gardens.)
Veronica Baccarole (3). An English introduction with rosy pink flower spikes on compact 10-inch plants flowering from late June into August. (Wayside Gardens.)

Vegetables and fruits
Carrot Gold Pak (16). All-America medal winner has slender roots reaching 8 or 10 inches in light, well-worked garden loam. Good eating when small, too. (Ferry-Morse.)
Raspberry Black Hawk (17). A juicy black raspberry good for freezing. (Inter-State Nurseries.)
Muskmeon Golden Delight (14). An early ripening variety with a small seed cavity. (Ferry-Morse.)
Seedless Watermelon (15). A Japanese hybrid strain has good flavor, almost no seeds. Requires pollination by another variety. (Joseph Harris.)
Older houses can often turn out to be the best “new” houses when skillful remodeling improves both looks and living. The next 16 pages illustrate various ways, large and small, to make an old house act new.

1 REMODELING BY ADDITION

Many an old house has one big advantage that makes the cost of remodeling worthwhile—a good location. This home near Alexandria, Va., originally a clapboard farmhouse, has lots of land, magnificent trees and is well apart from the main road and neighbors. In modernization the existing house was retained, but a new glass wing was added to gain an 873 square foot living room with view on three sides and access to terraces and a rear courtyard. A new kitchen was planned around an island cooking unit. Plywood facing on the exterior of the house blends it with the architectural pattern of the new window-walled wing. Most rooms in the house were not changed. Their seclusion is a contrast to the openness of the glass living room.

Walls of old house were covered with grooved plywood siding stained black, framed by white cornices and cornerboards to match the symmetry of modern wing. On the first floor new windows and sliding sunshade panels were installed; upstairs, louver panels give privacy.

New living room nearly doubles first floor area of the original house, shown in shaded portion of plan at left. New entrance door to the house is an ell in the rear of the living room. It is approached by a stone-walled driveway leading to a flagstone terrace and roofed entry (see picture opposite). Glass-walled gallery leads from the living room to the hall and stairway in the old house. A pass-through joins new kitchen to dining room (originally kitchen, utility room).
Window walls open up vistas in an old house

The relation of the window-walled wing to the existing house is an example of the owner's philosophy of combining the good points of new and old. The modern living room enjoys light, space, a view, and quick access to the outdoors; the old rooms provide a necessary atmosphere of seclusion and shelter. Little remodeling was done inside the original house. A stairway was relocated, the front door blocked up and the entrance hall and study turned into a household office and smaller hall with closets. The original kitchen and utility rooms became one large dining room with a new glass wall. The second floor was unaltered except for new bathrooms. The furniture throughout the house is a mixture of early American and contemporary. Natural materials are used with great care and superb workmanship and yet are completely in keeping with the rustic character of the site. The living room floor is flagstone, the ceiling redwood and the fireplace fieldstone.
Two advantages gained in the modernization and new wing were an adroitly planned kitchen and better storage space. Storage closets were built around the relocated stairway hall and in the gallery connecting the living room and hall. The new kitchen, next to the dining room (formerly kitchen and dining room were separated by a utility room), has a pass-through counter for convenient serving and is skillfully organized. An island cooking counter can be reached with equal ease from either of four areas—clean-up, preparation, storage and serving. The kitchen was paneled in the same redwood as the living room. As the cabinets were gray, the range stainless steel, the countertops black Formica, redwood gave a necessary note of color while keeping the country character of the old house. Redwood was also used for the stairway storage units.

Pass-through counter with three sliding panels links dining room to kitchen. Relocated stairway is near gallery to new wing.
The dining room in the old part of the house, joined to the new kitchen by a pass-through, illustrates the owner's blending of today's architecture with yesterday's. To create visual harmony when the pass-through doors are open, the same redwood used on the kitchen walls and ceilings is continued on the pass-through and walls of the dining room. The stair wall (opposite) is paneled in squares that follow the modern, architectural lines of the kitchen and the open court beyond. Danish dining furniture and a modern window wall also help to relate the dining room to the new wing. This attention to detail was important: it provided the harmonious bond between the remodeled old house and its new wing.
REMODELING BY FACELIFTING

A thirty-year-old garage makes good in a new role

Remodeling an old building can be either rewarding and economical or (as Mr. Blandings discovered) frustrating and expensive. To be a good remodeling investment, the house should be structurally sound and require a minimum of costly changes. This was the case with this thirty-year-old garage which stood in an attractive wooded section of Winnetka, Illinois. It was solidly built in the traditional French style and already had utilities installed for a chauffeur’s living quarters. The architecture of the building was improved by blocking up a small window and by replacing one wide garage door with a smaller front door and another with a bay window. Two chimneys were added for the heating system and fireplaces in the living room and master bedroom. Indoors, a winding stairway replaced the old straight stairs. One partition divided the garage area into a living room and hall, another created a dining room and kitchen. A first floor lavatory was relocated behind the stairway. Upstairs, one partition and a new bath and dressing room made a master suite over the living room. Two other bedrooms were left untouched. These remodeling alterations turned an old garage into a charming traditional house, a perfect setting for the owners’ antiques.

BEFORE: Two-story garage had remodeling assets.

AFTER: The garage is now a charming traditional house with porch and new garage built in same style.
Plan of remodeled house shows how alterations converted a 30-year-old garage to suit present day living. This compact house has 1,185 square feet of living space on first floor, 1,070 square feet on second. New porch and garage form ell.

In dining room curtains are recessed to show off old woodwork.

Marble mantel was added to living room.

In living room radiator is concealed by louvers under bookshelves.
REMODELING IN TWO STAGES

BEFORE: house was big and uncomfortable.

LATER: a glass-walled living room was added.

NOW:

A completely modern house rests on a 1903 foundation

This conversion from a fifty-year-old white elephant to a modern home points up the temptations of remodeling: once started, it may be hard to stop. But it also shows that tearing down and building anew, using old foundations and flooring is justified: in this case because of the fine property in the rolling Connecticut countryside, the exceptional landscaping, a neighborhood of good friends, and the lower maintenance costs and easier upkeep of a new house. The story begins with an uncomfortable, nondescript house. As an experiment, the owners added a modern living room wing, linked to the old house by a corridor that doubles as a sun room. This first step was a prophetic one. The owners so enjoyed their modern living room (glass walls on three sides, a great fieldstone fireplace, a fine feeling of light and air and uncluttered space) that they soon decided to tear down the old house and build a one-story house with the modern wing as its nucleus. Result: a handsome new home on a familiar and long cherished site.

Floor plan shows good arrangement of 3,500 square feet of space on one floor divided into living, sleeping, service areas. Terraces and decks add 1,400 square feet of outdoor living space.
Completely modern house: Above, rear of house with new living room wing; below, front of house with entrance at right.
On the outside, existing shrubbery and arching trees blend new house with site.

Living room and new wings each open outdoors

Entrance gallery has bluestone floor, grass cloth wall, skylights.

On the inside, big windows enlarge the room, enhance traditional decoration.
In addition to connecting the glass-walled living room to the new house, the sun room, plant bed and wooden deck shown below serve to join the house and its grounds. The building now has the general shape of a Greek cross. The living room wing, built in 1952, is one arm. The master suite, the three-bedroom wing and the kitchen wing, completed in 1954, are the other three. Each has privacy and its own outdoor living area: a combination family room and dining room is at the center. The wings have separate heating controls; it is possible to close off any wing of the house in winter. Storage space throughout is well located and designed for efficiency. All parts of the house are bright and cheerful and allow maximum visual enjoyment of the grounds with their fine shrubbery and old trees. These qualities were missing in the huge but uncomfortable interior of the original dark and damp house. The English and American antiques that furnished the earlier house are equally at home in their new setting. The light, spacious rooms of the new house frame them perfectly and they are seen to better advantage than ever before.

Sun room, right. Plant bed and wood deck are a bridge between indoors and outdoors, also connect several parts of the house.
Small Cape Cod house gains an extra room without adding a square inch to the existing floor plan. The garage and breezeway are turned into a family room or bedroom and bath, a less costly way of gaining space than by building a new wing. At the back of the house a roof-high glass wall opens up the former garage and a large picture window replaces an inadequate one in the living room. New open carport is of simple construction.

NEW LIFE FOR OLDER HOUSES

All our older suburbs have houses similar to those shown here. Many of them offer good remodeling possibilities. Today, when space is the greatest luxury in home building, they frequently have rooms of good size. They may also have good ceiling heights, good storage, an ample plot of well landscaped ground, space for family living and entertaining that would be costly to duplicate at present building prices. Others, not so spacious, can be expanded. They are usually structurally sound; they stand in well established neighborhoods within easy distance of schools, churches, shopping districts. With ingenuity and imagination both their looks and livability can be improved. Our illustrations show five case histories of typical, middle-of-the-road suburban houses and how they can be changed for the better without all-out rebuilding.

Basic alterations
give these houses
character and convenience

English Tudor-style houses of the 1920's can be shorn of their false timber work and small porches. The toboggan-like roof on the house above can be cropped and a livable porch built on two sides. Front wall of the porch has frosted glass, sides are clear glass, rear is screened in summer. The new porch also shelters the front door and new glass panels light the hall. Easy-to-clean windows replace tiny casements, stucco covers timbers.
Two-story frame house has undistinguished aspect but sizable rooms. Clipping off the clumsy porch lets light and air into living room through new floor-to-ceiling windows. A high, louvered fence screens windows and new terrace from the street. Eyebrow roof over windows shields them from summer sun. The roof (of translucent plastic) is carried around side of house to cover a large new porch. Note new window for plants.

Colonial inspired house with mismatched wings, porches and windows is improved by some pruning. Tiny porch is removed and living room windows relocated and enlarged. New second story windows are added and paired to replace poorly matched ones. An outdoor room, roofed, glazed and screened, is built facing the living room and connected to it with a covered arcade. Between it and living room is space for small garden area.

Georgian-type house has awkward front and side porches with heavy-handed wood columns and trim. Rectangular lines of house are cleaner with front and side porch removed. The sun porch is enclosed to provide a more useful family room. New dining terrace on left side of house is reached through new sliding window wall. Low brick walls provide raised beds for evergreens and annuals. New cantilevered hood over front door.
IMPROVE YOUR HOUSE BY MODERNIZATION

If full scale remodeling of your house is costly and complicated, modernize it. You can add many improvements for better living without altering the basic house structure. The installation of a new heating or air conditioning system, the addition of new kitchen and bathroom equipment, the enlargement of space by adding windows and subtracting partitions, the replacement of materials at wear points of the house give new life and livability. The check list on these two pages suggests major improvements that help an older house act new.

This year will see more activity in home modernization than ever before. On January 16 Albert M. Cole, Housing and Home Finance Administrator, will proclaim this as Home Improvement Year, "56—the year to fix", and action is brewing in building and banking circles to simplify the ways and means of modernizing a house and financing the cost. If your home lacks the convenience and comfort that 1956 equipment and materials can provide, these are practical remedies.

1. Repair or replace roof. Loose shingles, broken tiles, attic or ceiling leaks spell trouble. (Most roofs last only 15 years without replacement or repair.) For a new roof you can choose from many materials (asbestos, asphalt, wood shingles, clay tile or slate) in textured finishes and light or dark colors. Heat-reflecting roofs (built-up roofing topped with gravel chips) deflect sun heat as do light color shingles and tiles. A new glass fiber roofing has a plastic coating; a sandwich-like roof board combines ceiling finish, insulation and sheathing in one building material.

2. Add new windows and outdoor terraces. Greater use of glass for light, air, view and spaciousness indoors has caused the biggest change in houses in our time. Today there are sliding glass windows in aluminum, steel and wood frames to open up the whole side of a room; fixed window walls of insulating glass; casement, double-hung, clerestory, jalousie, sliding and awning type windows for ventilation. Many are manufactured with weatherstripping, storm sash, screens. Some even close automatically when it rains. Rule in remodeling: When you add a picture window be sure it has a view.

3. New baths and plumbing. Two or more bathrooms to a house are today’s minimum; so new plumbing is high on the modernization list. But baths have changed in character as well as number. They have abandoned the look of a laboratory and now include countertop lavatories, color-styled fixtures, improved day and night lighting, ample storage at point of use, new, hard-wearing floor and wall materials in countless color choices, auxiliary heaters, built-in ventilation. They are also better planned—compartmented to do double duty, open to garden areas, large enough to be dressing rooms.

4. Apply paint, new walls, insulation. The easiest, most effective single step in remodeling is painting. It can minimize bad features, accent good ones by skillful use of color. Today’s exterior paints will wear better, last...
longer because of improved formulae. New siding, factory made, is excellent for covering old walls and giving them a fresh look; some simulate shingles, boards, or boards and battens. Plywood or hardboard is also used as siding or panels. When you modernize walls or roof, insulate them, too, for summer and winter comfort and to save money on fuel bills.

5. **Replace worn flooring.** To be both prepossessing and practical is the requirement of flooring materials. They must be comfortable and safe underfoot and hardy enough to stand up under exposure to dirt, dust and constant traffic. For remodeling, there is a large choice of materials, both decorative and durable. Wood, in blocks or strip flooring, suits the major rooms of the house; masonry such as brick, slate, flagstone makes hard-wearing hall surfaces. So do ceramic tiles and terrazzo which are also popular for baths and main rooms today. Rubber, vinyl, cork, asphalt tile and linoleum, available in an infinite selection of colors, are resilient and used all over the house.

6. **Provide better storage.** Older houses usually have much space for storage but it is seldom well organized. Built-in units, sized specifically to fit clothing, bath supplies, cleaning appliances, card tables, canned goods, magazines, etc., are far more useful if readily accessible than the dark recesses of old-fashioned hall closets, attics or basements. In remodeling an older house, storage units can often be built as room dividers, as closets flanking bedroom windows or filling space under a stair or a pitched roof, or as counter cabinets in bathrooms.

7. **Insure winter warmth, summer cooling.** We have better means of controlling indoor climate than we ever had before. New equipment provides heating that is clean, quiet, more evenly distributed, free from drafts and fitful operation. It can keep entire walls, windows and floors comfortable at low room temperatures. It is compact in size, automatic in operation. Cooling equipment is available in wide variety for older houses. It can be part of the heating installation or added to it and it also runs itself and adjusts indoor temperature to outside weather automatically.

8. **Install new lighting and wiring.** Even a house only ten years old probably falls short of present lighting and wiring standards. The goal today in building or modernization is more light and better light. This calls for over-all illumination of main rooms from wall coves, ceiling spots or valances over window walls. (In kitchens or bathrooms the whole ceiling is turned into a light panel.) It requires specific fixtures as well to throw direct light on desks, dining tables, reading chairs, kitchen counters, bath mirrors, sewing tables. And it demands adequate wiring to meet heavier loads for lighting and other equipment.

9. **Modernize the kitchen.** In home planning the kitchen has taken the center of the stage. New refrigerators and freezers are hung on the walls like cabinets; new cooking units are installed in center-of-the-room counter-tops; ovens are built into the wall at countertop height. New lighting, new sinks and other equipment give the kitchen remodeler the chance to redesign the room to new convenience and workability. The wall, floor and counter-top materials available are easy to care for, offer myriad color choices, fit any decorative scheme.

10. **Add or convert a room.** Older houses do not always need more space but they usually need more livable space. A room near the kitchen for children's activities, family hobbies and interests, and for TV can be added on or might be created from a back porch. There are all sorts of wallboards, plywood panels and acoustical materials on the market with which the walls and ceiling might be finished attractively. They are simple to install yourself and need a minimum of upkeep since they are free from cracks. Many have been prefinished in the factory and will never need to be painted.
How to Live Beyond

The honeymoon is over. You've exchanged the third and final electric toaster, packed away the last Lazy Susan, penned off the 37th thank-you note, and life begins to settle into married routine. Not real routine. No major arguments yet, and there's still $350 left out of the $1,000 you got from your parents for the honeymoon.

But things are shaking down a bit; a few problems are sticking their heads through the wondrous mists of marriage.

The immediate problem is that you need a new refrigerator. The one you've inherited is obviously not long for this world—you can hear it now out there in the kitchen, banging and wheezing and doing its best to give up its frigid ghost. And here, whether you realize it or not, comes a turning point in your married life.

Home comes the husband. A big kiss, and then into the kitchen to mix up a couple of martinis. Then the bellow of rage: "There's STILL no ice in this $20 refrigerator!"

"I know," you say. "We really need a new one. There's a big sale downtown, and we can get a good one for $240."

So you discuss it over your warm martinis, and the decision goes against it. There's $350 in the bank, and it just doesn't seem wise to put more than half of it into a refrigerator. Of course, you could buy it on the installment plan, but both of you agree, "We're not going into debt unless there's an emergency."

Decision made, you are both quite proud of your refusal to indulge yourselves. If anybody told you that the decision was a foolish one, and that you should have bought the refrigerator on the installment plan, you'd laugh. You've seen enough cartoons about the bill collectors, the big vans coming to haul away the furniture, to fall into that pit. No, installment plans are just an ambush for the improvident. What was that old saw? "Always a lender, never a borrower be. The borrower is trapped in his ill-got splendor, the lender's soul is free."

But that's just the cold statistical side of the picture. If you look at the psychology of forced installment saving versus voluntary savings-bank saving, you'll immediately see another major advantage to the former. For if your psyche is anywhere near average, your account in the savings bank, sitting there so sweetly available month in and month out, isn't surely going to add up to $247 at the end of two years.

But where is the refrigerator?

And what is true of the refrigerator is true of all your major needs during this age of acquisition. What they all add up to, of course, is your standard of living. You want...
Your Means

A primer on prosperity in our 1956 economy. By James Miller

your standard of living to be the best you can afford. But if by “afford” you mean what you can pay cash for, your standard is going to be a lot lower than if you mean what you can now afford to borrow for.

Maybe the purchase of a house provides the clearest example of how borrowing, properly planned, is actually saving. Nobody, but almost nobody, pays all cash for a house these days. You make a down payment—usually as little as possible—and the rest you borrow from the bank, insurance company or savings and loan association.

Most mortgages these days are payable over a period of 15 to 30 years, which sends the shivers down your spine. “What!” you say. “Me have that debt hanging over my head till I’m old and gray? Not on your life!”

But it doesn’t work out that way at all. In the first place, don’t forget that a large part of your monthly mortgage payments is actually savings. These payments to the bank consist of two parts: one part is interest on the loan, and the other goes to reduce the amount of money (principal) you owe.

Every principal payment you make is savings: the bank owns that much less of your house, and you own that much more. Say you have a $20,000 house with a 20-year $13,000 mortgage at 5 per cent. You started out with $7,000 of your own cash invested. But at the end of five years you owe the bank only $10,848 instead of the original $13,000, so now you have $9,152 of your own cash in the house. In effect, you’ve stashed away $2,152 in savings. (It could be more if the value of your property has risen in the five years, as property has consistently risen since World War II.)

And here is the most important point to remember about that mortgage. If you are average, you will keep it for only seven years. At the end of that time you’ll either re-finance to improve your home with something like another bedroom for the new baby, or modernizing the kitchen, or you’ll sell that house and move on to a better one. In either case what you will probably do is start up a new mortgage, borrowing back what you’ve already paid off on the original mortgage or even taking out a bigger one. And there you go again on a new 20-year payment cycle.

Some mortgages, called open-end, have this feature automatically built into them. That is, without giving up your original mortgage you can periodically borrow more money from the bank on it, to keep your kitchen modern, or replace the furnace, or improve the landscaping.

The point of all this is that you shouldn’t—because hardly anybody does—regard a mortgage as a finite contract, which must come to an end at a given time. It is a way of getting money in order to buy a house which you couldn’t otherwise afford. The payments on it are like rent or food money or any other basic living expenses—except that they are largely savings, too.

(On the other hand, there’s certainly nothing sinful about paying off the mortgage and owning your house outright. It’s still done, and it’s a good feeling to know that you’ve got enough savings—your house—to get you money when you need it.)

So there is why borrowing, properly planned, is by no means the opposite of savings.

But what is meant by “properly planned?”

Unfortunately this is a field in which there are hardly any rigid rules or definitions. There are only two general rules that can be said to apply to almost all families. The first is that you should figure installment purchases as part of your regular budget. You don’t create a special category in the budget labeled “installment buying.”

For instance, most families have seven basic components of their regular budget: taxes, food, shelter, clothing, operating expenses, development and recreation, and savings for emergencies. Suppose you buy a freezer, figuring that it will save you money on your food purchases: then the payments should come out of your food budget, and you may find it is not costing you anything extra. Similarly, car payments should be charged to operating expenses, furniture to shelter, and so forth.

The second generally applicable rule is that you are probably a much better credit risk than you think. In fact, believe it or not, the average American family has been called the world’s best credit risk. That accolade comes from Arthur O. Dietz, president of the CIT Financial Corporation, one of the country’s largest financing institutions. Dietz’s firm lends billions annually, and he says that only one out of 100 borrowers from CIT is delinquent at any one time. The payment record was excellent even during the depths of the Depression, when banks and industrial empires were toppling right and left.

But beyond those two points the generalizations become very general indeed. There are no two families whose tastes, resources, needs and prospects
North and East

Plant hardy spring bulbs where the frost layer may be easily dug through. Never waste leftover tulips, daffodils, hyacinths, provided they are still plump and firm. Cover the soil with straw or leaves after planting. . . . Deciduous trees and shrubs that have been prepared at the nursery for transplanting may be moved without shock. The gardener is more likely than the plants to resent cold weather. . . . Once the ground freezes, it is a good idea to keep it frozen. Mulches of straw, dry leaves, salt marsh hay, excelsior around hardy plants help prevent temperature changes when thaws come. . . . Plants that cannot endure regular freezing may be protected only for a short time. Mulching cannot overcome prolonged cold. If you gamble on borderline plants, be prepared for occasional losses. . . . Guard fruit tree bark against rabbits and field mice with cylinders of 1/4-inch mesh wire hardware cloth. The wire should extend well above expected snow line. One hungry rabbit can doom a husky fruit tree at a single meal. . . . Greenhouse gardeners notice the effect of the lengthening days just after the turn of the year. Water the plants more liberally on sunny mornings, the walks and benches also, to maintain humidity in the air around the plants. . . . Don't take it to heart if holiday gift plants languish and die on your window sill. Most of them were forced to reach peak condition in a florist's greenhouse and cannot readily adjust to average home conditions. Azaleas, poinsettias, cyclamen are especially vulnerable.

Mid South

Bulb beds will be better if you mulch them long enough to prevent late frost damage to tender foliage. . . . Water evergreens right through the winter. Unlike deciduous trees and shrubs, they lose moisture through their leaves in cold weather and often lack enough natural ground water to compensate. . . . First flowers of the year are the branches of forsythia, pussywillow, flowering quince, winter jasmine you will cut to bloom indoors. . . . Start seeds indoors, not more than six weeks before the young plants will be safe in the open garden. Fast and slow growers will vary this interval by two weeks either way. . . . Glossy abelia, buddleia and crape-myrtle make good flowering hedges unless you insist on clipped and sheared effects.

Southern California

You can plant seeds of hardy annuals this month without risk of serious loss. Start tender varieties in flats so they may be protected if necessary. . . . Established roses should be pruned and sprayed. Plant new roses now, and spray them with a fungicide soon after planting. . . . The sooner transplanting can be finished the better. This holds good for everything from perennial clumps and divisions to shrubs and trees. . . . All trees and shrubs affected by scale insects, especially fruits, should be sprayed when the temperature remains above 40°. January is about the only month when susceptible plants are fully dormant.

San Francisco

To be abreast of the season you will start planting roses now. This is a good time, too, to spray old plants for scale insects and overwintering diseases; but it is still too early to prune. . . . Gladiolus, calla, tigridia, monbretia, amaryllis, caladium, canna may all be planted now. . . . Fuchsias should be started into growth in the Bay area. Prune old plants about mid-month using the prunings to make cuttings for new plants. . . . Tuber-rooted begonias may be started now in flats of moist peatmoss. There are no finer tubers to be obtained than those raised by California nurseries.

Pacific Northwest

When fertilizing primroses, apply a complete plant food unless you wish to correct a specific soil deficiency. Compost and leafmold always help. . . . Time to check stored bulbs to make sure they are still firm and healthy. If they have started premature growth, plant as soon as the ground is frost free. . . . In the areas where rains are heavy and frequent, begin to remove mulches from alpine and rock plants to avoid waterlogging of plant crowns. . . . Many gardeners along the coast will find it worth the gamble to start hardy annual seeds now. But inland—stay by the fire a few more weeks.

Far South

Plant sweet pears in deep, rich loam so roots will grow quickly, find favorable conditions of food and moisture where the soil remains cool longest. . . . Along the Gulf, start to plant gladiolus, callas, caladiums in the open garden, as well as seeds of all the common garden annuals. Petunias, snapdragons, stock, sweet-hilliam especially require early planting.

Southwest

Into flower beds where the soil is too sandy or too clayey dig all the compost, rotted leaves, hay, manure or sawdust you can get whenever the weather will permit. Organic matter in the soil helps overcome heat and drought later on.
The façade of Ten North Frederick in John O'Hara's Gibbsville, Pennsylvania, maintained through the years its look of austere respectability. But it is Mr. O'Hara's philosophy that things seldom are what they seem, and so it was in the Chapin Family, who lived at No. 10. Behind the façade was hatred. The good manners and the easy assurance of established wealth concealed frustrations, cruelties and adulteries, but they were not proof against the emptiness that is the lot of most men in Mr. O'Hara's books.

In *Ten North Frederick* (Random House, $3.95), his first major novel in six years, Mr. O'Hara undertakes a stern task: He stands at the grave of Joseph B. Chapin, looks back over in the presence of Joe Chapin and those close enough to Joe to affect his life. On a story teller less skilled than Mr. O'Hara such reportorial discipline would be an unbearable constraint, but Mr. O'Hara brings it off.

Gibbsville, except for Mike Slattery, the politician, and Lloyd Williams, the ladies' man, knew nothing very exciting about Joe Chapin, or his family. As the son of Ben and Charlotte Chapin, he was born to money. He made influential acquaintances at Yale. It was a little unusual that Joe, the town catch, should marry a plain girl, but then Edith Stokes had social position. They had two children. Joe worked hard and became the town's most prosperous lawyer. For a time he exhibited some literary ambitions. When Joe died, important people came from all over the country for the funeral. His widow Edith witnessed the blow with the iron reserve and dignity expected of her.

But Gibbsville did not know its Chapins. It did not know that Charlotte hated Ben Chapin, or that Ben was a patron of Philadelphia brothels. It did not know that their son Joe married Edith because he was afraid of attractive girls, or that Edith had dallied with perversion in her school days. Only Slattery and the family servants knew that Joe and Edith ruined their daughter's life by forcing a marriage annulment and an abortion on her. Only Lloyd Williams knew about Edith's night in Philadelphia.

A friend remarked at Joe's funeral that Joe could have had a secret life without anyone's knowing it. He had. He wanted to be President of the United States, and he had a love affair with a girl half his age. Gibbsville knew Joe drank; only his children knew that Edith let him drink himself to death. Tough and uncompromising as ever, Mr. O'Hara rattles the skeletons with his old conviction that men and women are born to sin and that their sinning, more often than not, is ugly. As in his other novels, he fits his language to his conviction, but Joe's love affair is an encouraging sign that his preoccupation with anatomy may be relaxing. Mr. O'Hara, in short, has given himself, if only briefly, to Romance. And while his first brush with the tender emotion is not wholly convincing, it is evidence of the first change, perhaps even growth, in a talent whose hard technical proficiency had become almost monotonous.

Mr. O'Hara's characters, whether pillars of Gibbsville society or tarnished decorations of Manhattan night clubs, live in a rotten world. They cheat; they lie; they commit adultery; they either flaunt their wickedness or cloak it in hypocrisy. It is a real enough world within its limits, but too restricting to allow a writer of Mr. O'Hara's power his full scope. The romantic episode in *Ten North Frederick* permits us to guess that Mr. O'Hara may have found a chink in the wall of his own building, and to hope that he someday will break through.

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VEGETABLES

continued from page 67

it down with the flat side of your hoe. To guard against corn borers, the planting with time a hardpan of wettable D.D.T. per 2 qts. of water when corn tassels first show in a whorl; repeat weekly on the silks of the ears until three weeks from maturity date.

LETTUCE: Make three plantings in all of the White Boston variety. For the first three rows bore locally 27 small lettuce plants. Sow directly in the ground for the other rows (1 pkt. for all). Since lettuce tends to run to seed quickly, make frequent plantings, starting about April 15. As plants thin out, use them for salads.

PEAS: Sow World's Record (11/2 lb.) for the earliest crop, Victory Freezer (1/2 lb.) to follow, and Lincoln (1 lb.) for your main crop. Dust the seeds first with Spergon.

To plant: dig a trench 7 inches wide by 3 inches deep. Rake in handful of 5-10-5 plant food each row. Place a 1 inch pipe or stout stake 6 feet long at each end of the trench. Hammer it down to stand 4 feet high. The pipes are to support chicken wire on which to tie and tie the peas. Next, water the trench and plant about 50 peas to each foot. Fill the trench with soil and tamp down firmly. Attach a section of chicken wire 40 inches high to the pipes. The vines (the pea plants) are tied to the wire with string in long loops. Repeat the process for each foot of growth.

 TOMATOES: Waltham Scarlet and Rutgers both are garden favorites. They should be grown on a supporting trellis at one end of the garden. Set the following early radishes. Set a 7x7 ft. pipe, 1 inch in diameter, at each end of the row. Drive it 1/2 ft. into the ground and string a wire along the top of the pipe. Now set three bamboo poles, about 1/2 inch in diameter, into the ground at each tomato plant, and tie them to the wire. Next, dig 7 holes, 18 inches in diameter and 4 inches deep. Measure out 1/2 a pound of Bowling or Driscoune, and 1/2 a pound of bone meal, mix thoroughly. Put an inch of this mixture in each hole and mix with the soil. Set the tomato plant on top, refill the hole, water, and firm the soil around the plants. As they grow, allow only 3 stems to remain; pinch the others back, as they develop. Put the joints. Tie the stems to the poles.

To prevent blight or beetle attacks, dust with vegetable dust about June 15, July 1, and July 15.

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DEDICATION

To prevent blight or beetle attacks, dust with vegetable dust about June 15, July 1, and July 15.

In the garden is the raspberry bed; planted under the trees. The two arms form an exact 90-degree angle. From each of the 8 dwarf trees (one to every triangle) comes a harvest of 25-30 lbs. of fruit. Behind every fence there is room for two tomato plants, which are tied to small poles. Vegetables or flowers may be planted under the trees.

Four side beds 3 feet in width contain the espalier trellises. These allow space for about 16 feet of the two rows of the four, and four-arms, types, known as "palmette" forms. Under the espaliered trees there is ample room to grow garden delicacies like shallots, leeks, Swiss chard or endive. The four beds that fence the garden in hold 3 blueberry, 2 currant and 2 gooseberry bushes. In front of them you can grow strawberry plants. At one end of the garden is the raspberry bed; at the other, the grape arbor.

The espalier fence may be built of three 2 x 3 inch wooden posts, eight feet high. Hammer them 2 feet into the ground to make the trellis 6 feet high. Then nail a length of 1 x 2 inch hardwood wood along the top. Stretch three strands of wire parallel to the 1 x 2 inch strip, similar to the grape arbor's. The espalier fruit trees are fastened to the trellis, and the upper branches are kept pruned back when they reach the top of the trellis. The entire cost of this 60 x 40 foot garden, including the fruit trees, roses, beans, grapes, berries, and structural materials is from $300 to $450. If the garden work is shared by the whole family, it should not exceed 6 to 8 hours a week. In a modified plan the enjoyment is equal, the labors little consuming. The opportunity to become a connoisseur of choice fruit varieties not available at your market leads to an engaging hobby and the satisfaction of knowing, amid the garden's fragrant fruits and fragrant flowers, that all this abundance has been brought to fulfillment through your efforts.

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incl. 25c: Oranges, Peaches, Persimmons, Pears, Plums, Peaches, Plums, Blueberries, and the variety of apricots will satisfy any family's wants.

The plan of the garden combines both fruit and flowers. In the middle of each round center bed in the plan is a tree rose, with easy-to-grow annuals beneath. The pair of diamond-shape beds nearest the center holds a dozen fine rose bushes and a variety of herb plants. The triangular beds are bordered by 15-inch high cors of espalier apples and pears. The two arms form an exact 90-degree angle. From each of the 8 dwarf trees (one to every triangle) comes a harvest of 25-30 lbs. of fruit. Behind every fence there is room for two tomato plants, which are tied to small poles. Vegetables or flowers may be planted under the trees.

oranges, pears, peaches, plums, blueberries, grapes and late apples will satisfy any family's wants.

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The espalier fence may be built of three 2 x 3 inch wooden posts, eight feet high. Hammer them 2 feet into the ground to make the trellis 6 feet high. Then nail a length of 1 x 2 inch hardwood wood along the top. Stretch three strands of wire parallel to the 1 x 2 inch strip, similar to the grape arbor's. The espalier fruit trees are fastened to the trellis, and the upper branches are kept pruned back when they reach the top of the trellis. The entire cost of this 60 x 40 foot garden, including the fruit trees, roses, beans, grapes, berries, and structural materials is from $300 to $450. If the garden work is shared by the whole family, it should not exceed 6 to 8 hours a week. In a modified plan the enjoyment is equal, the labors little consuming. The opportunity to become a connoisseur of choice fruit varieties not available at your market leads to an engaging hobby and the satisfaction of knowing, amid the garden's fragrant fruits and fragrant flowers, that all this abundance has been brought to fulfillment through your efforts.

SMOKY GLADS

These exquisite, multi-color novelty glads pictured in color in our 1956 Spring catalog. - Large flowers, flowers, shrubs—almost 1400 different varieties. All guaranteed. Our 90th anniversary year. Write for FREE 32 PAGE FLYER

SPECIAL FRUIT TREES FOR YOUR GARDEN

incl. 25c: Oranges, Peaches, Persimmons, Pears, Plums, Peaches, Plums, Blueberries, and the variety of apricots will satisfy any family's wants.

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SHOPPING BY MAIL for your GARDEN

The only way many specialty plants may be obtained for your garden

For the home gardener nothing is more soul-satisfying than trying new and unusual plants. Shopping by mail offers gardeners the best, often the only means of getting these unusual plant varieties because a catalogue is the only showcase where it is practical to display everything the plantsman grows.

Then, only in catalogues is it economically feasible to offer the most recent plant introductions while they are new, and supplies are still too limited for over-the-counter distribution. The result is a saving for the gardener who shops by mail because the firm issuing the catalogue can, and must, keep prices low enough and quality high enough to meet all competition.

Shopping by mail offers other top advantages for the home gardener ordering his gardening needs from catalogues. Not only will they keep you informed of what is new in plants and bulbs, but they will also give you the benefit of expert advice from the man who hybridizes and grows the plants you want, at the precise time that you want to buy them.

And speaking of time—ordering from garden catalogues is no longer a long-drawn-out affair. Modern packaging methods and materials together with faster means of transportation (air express) now move plants from the nursery to your garden in a matter of days. And then, there is the convenience of shopping by mail. In your leisure, and in the comfort of your own home, you can order your garden needs in January with a beautiful and distinctive summer garden as your reward.

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New Color Catalog. WALDOR Greenhouses offer you a fascinating, year 'round hobby or family project! Models under $500. Plus loss than $300. WALDOR Green, house gardening is a relaxing, year 'round hobby or family project. It is easily erected, extended, with only wrench and screwdriver. No rot, no rust, no painting. 10 year Guarantee.

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 successors, which is simply a friend who pays. Actually, this is an overly-advertised part of the whole story. It hardly ever happens.

Stores hardly ever repossess merchandise. It costs a lot to pick it up, the value is very low, and anyway they're not in the second-hand furniture business. They will put a lot of pressure on you, sending with polite reminders and ending up with visits or phone calls and threats of legal action. But they rarely take legal action. What they do is (a) put a big, black mark against your name, (b) lower credit ratings and (b) turn your account over to a collection agency. The agency gets 50 per cent of whatever they can collect from you, and their agents are the closest human approximation of a Mississippi bloodhound on the trail of a chain-gang fugitive. You had much better pay your bill.

Cars do get repossessed, though the finance companies will do it only as last resort. The general attitude of all credit companies toward people who are having trouble keeping up with payments is best summed up in a statement by a Universal CIT Credit Corporation executive: "We always try to work out a temporary moratorium on the debt or a time extension. We realize how hard it is for a family to manage, especially if the wife is a homemaker."

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(0r outdoor planting in June)

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LIVE BEYOND YOUR MEANS continued from page 91

are identical. To one family ballet lessons may be a real need, to an­other a foolishness. One husband may pay Young Man On The Way Up, who can expect to double his salary over the next five years. Another may be depending on the annual five-per-cent raise at Christmas time. If the station is a 20-minute drive from your house and your husband has to leave at 6:30 every morning for the com­muter train, two cars may be a necessity. But if you're just a five­minute walk from the station, one car is plenty.

All these factors, and an in­finite variety of others, make any strict rule of thumb borrow­ing impossible. But if you find comfort in numbers, here are some rules-of-average:

The average family buys a house worth two-and-a-half to three times its annual income.

The average family's total outstanding debt during any one month (excluding mortgages) is not and should not be more than 20 per cent of its monthly income.

The average family should, and usually does, pay one-third cash down payment on the big in­stallment purchases like cars and furniture. For smaller items, such as washing machines and televi­sion sets, the down payment varies between 10 and 15 per cent.

After you've decided how much you can afford to borrow, the problem is how to go about borrowing it. Here the all-impor­tant point is what kind of a credit rating you have.

Though you may think of yourself as an almost invisible speck in the national economic picture, you're probably already listed in somebody's little black credit book. And if you're listed somewhere, chances are your rating can be obtained anywhere.

There is a national clearing house of credit ratings called the As­sociated Credit Bureaus of America, to whose records practically all banks, department stores, phone companies, lending agencies—indeed, all the people who go in for borrowing it. Here the all-impor­tant rule can be obtained anywhere.

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Three piece stool saves space. With the two cushions removed and used separately as floor cushions, it becomes a low plastic-topped table.

Bar buffet on wheels carries six folding snack tables with plastic tops. It has storage space for bottles, glasses, casserole dishes, china, ice bucket and has a silver drawer as well. The top is made of durable white plastic.

Serving cart (see page 53) becomes a 30" x 36" dining table for informal meals in the family room. Cart top and shelf, available in colors or woodgrain pattern, combine to make the table top.

Home soda fountain dispenses soft drinks and sundaes with a professional flavor. It is equipped with fruit and nut jars, syrup pumps, draft for tap water and carbonated water, refrigerator for ice cream and for beverages.

Folding card table and chairs make a permanent game grouping in a family room, can be used for dining as well. The chairs have comfortable woven cane backs and plastic upholstered seats.

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Three piece stool saves space. With the two cushions removed and used separately as floor cushions, it becomes a low plastic-topped table.

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ALL AMERICA WINNER...

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SHOPPING INFORMATION

FAMILY ROOMS

Page 43, bottom:
Tea cart, end table, upholstered chairs, stacking chairs and card table by John Stuart, Inc.
Bar stools by John B. Saherini.
Copper baking dishes, 12-cup Italian coffee pot, wicker roll basket, chrome plated hobster-cracks at Bazar Francais.
Copper piggin set, 3-qt. copper pot by R. K. Corbin, Inc.
Antique copper bowl with fruit, black iron fire basket, black and brass stand with fire tools at Edwin Jackson.
Yellow mugs, plates, plastic ice bucket and the straw bread basket at Bonniers.
Teak salad bowl at America House.
Universal automatic copper toaster by Landers Frary & Clark.
Copper salt and pepper shakers at Italy Today.

Pages 44-45, top:
Console piano by Baldwin Piano Co.
Curtains and upholstery fabrics on floor cushions, lounge chairs and ottoman by Boris Kroll Fabrics.
Vinyl-Cork floor covering in H&G Citron, by Chicago Elec. Div. of The Silex Co.
Electric hot-top cart by Lakeside Manufacturing Co.

Page 46, top:
Sofa, dining table, armchair, side chairs and coffee table by Knoll-Drake.

Page 47, top:
Serving cart by Daystrom Furniture Corp.

Pages 48-49, top:
Serving cart by Dansk Designs.

Page 50, top:
Portab le bar buffet by Brown-Saltman.

Page 51, top:
Three-tier serving stand at Stix-Baer & Fuller.
Automatic coffee maker by National Presto Industries, Inc.
Electric trivet, AC or DC, by Paragon Electric Co.

Page 52, left:
Children's stacking chairs, available in eight heights; sink unit for children by Brunswick-Balke-Collender Co.
Table and chairs for children, "Lido Jr. " by Hampden Specialty Products.
Electric ice cream freezer, by Chicago Electric Division of the Silex Co.
Raggedy Ann doll, 30" tall, at F. A. O. Schwarz.
"Hi-Bol" with carrying case by Carrom Industries.

Right:
Foldable cooking unit, two burners, by Frigidaire Div. of General Motors.
Mobile refrigerator by Astral Industries.
Electric hot-top cart by Lakeside Manufacturing Co.

Page 53, top:
Serving cart at Macy's New York.

Page 55:
Milk glass goblet, "Wales" pattern, by Bryce Brothers.
Broyl-King rotisserie by International Appliance Corp.
Maple roll board, 24" long, at Bazar Francais.
Hard rock maple work table, 6' long, at Quality Maple Block Co.

Page 57:
$22.95. Cover 83. By Westinghouse.
$2.50 each at Lewis & Conger.
$11 at Cathay Crafts.
3. Set of 3 with pepper grinder, $9.95 by George S. Thompson Corp.
$16.50 at Lewis & Conger.
$1.95 by Wagner Mfg. Co.
7. Set of 4, $15.95, Lewis & Conger.
$16 at Lewis & Conger.
$9.95 at Lewis & Conger.
$10. 86 at Serendipity.
11. 80 by Roto-Broil Corp.

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STIX-BAER-FULLER
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St. Louis, Mo.

WATSON & BOSSLER
722 N. Michigan Avenue
Chicago, Ill.

HOUSE & GARDEN READER SERVICE

98
HERBED HAMBURGER STEAKS
For 4 servings, combine 2 pounds of ground chuck with 1 teaspoon of salt, 1 teaspoon of tarragon, 3 tablespoons of chopped parsley and 3 tablespoons of chopped chives. Form into 4 cakes and sauté in butter until the meat is browned on both sides and done to your taste. Remove the steaks to a hot platter and add 3 tablespoons of butter to the pan. When the butter is melted, add 1/2 cup of dry vermouth or dry white wine. Bring it to a boil and then add 1 tablespoon of chopped tarragon. Simmer for a half minute to blend the flavors and pour over the meat.

With these steaks serve crisp potatoes Anna (thickly sliced and baked in butter) and broccoli dressed with black butter.

MUSHROOMED HAMBURGER
For 4 servings, buy 2 pounds of round or top sirloin and 1 pound of mushrooms. Chop the stems from the mushrooms and sauté them gently in 6 tablespoons of butter until they are almost black. Season with salt, pepper and a dash of Worcestershire sauce. Combine the meat with the sautéed mushroom stems and a little additional salt. Form it into 4 cakes and broil until they are done to your taste.

While the meat is cooking, slice the mushroom caps and sauté them in 6 tablespoons of butter with a dash of oil added. Season to taste with salt and pepper. Serve the meat cakes topped with the sautéed mushrooms. For a complete meal, add crisp French dressing. Serve red wine and a banana baked in its skin and flame it.

PHILIP BROWN'S ICED HAMBURGER
This trick increases the juiciness of your charcoal grilled hamburger. Form 2 pounds of ground chuck or round steak into individual cakes. Just before putting them on the grill, squeeze a small ice cube into the center of each cake. Grill over charcoal as usual.

While the meat is cooking, make a sauce by sautéing chopped tiny green onions in plenty of butter and adding a dash of vinegar, a bit of white wine and salt and pepper to taste. Arrange the meat on a platter, season it and pour the sauce over it.

With these juicy hamburgers serve cucumbers in a yogurt sauce seasoned with a dash of vinegar, chopped onion and salt and pepper. Let the cucumbers stand in this long enough to well slightly. Pass hot French bread. The perfect dessert is old fashioned apple pie, spicy and hot.

ORIENTAL MARINATED HAMBURGER
Mix 2 pounds of ground chuck with 3 finely chopped cloves of garlic. Form into cakes and place in a deep dish. Over the meat, grate a 2-inch piece of fresh ginger, or shred a piece of candied ginger. (You need about 3 tablespoons of ginger.) Sprinkle with chopped parsley and a touch of rosemary and pour over all 1/2 cup of sherry or port and 1/2 cup of soy sauce. Let the meat stand in this marinade for about 2 hours. Turn the cakes from time to time to be sure they are thoroughly bathed in the sauce.

Broil the cakes in the oven or on the charcoal grill, basting frequently with the marinade. Remove them to a hot platter and serve with a rice pilaf seasoned with bay leaf, butter and a bit of onion, sautéed whole tiny green onions and, for dessert, baked custard.

GERMAN HAMBURGER
For 4 servings, combine 2 pounds of ground chuck with 1 1/2 cups of softened bread crumbs (bread soaked in milk and then squeezed dry and crumbled), 3 tablespoons of scraped onion, 1 teaspoon of salt, 1/2 teaspoon of freshly ground black pepper and 1/2 teaspoon of thyme. Form into cakes and knead it into 6 tablespoons of butter or beef fat. When the meat is done to your taste, remove it to a hot platter and add 1 1/2 tablespoons of butter to the pan. Blend in 3 tablespoons of flour and let it brown lightly. Slowly stir in 1 cup of commercial sour cream, and continue stirring until the cream is heated through and the sauce is thoroughly blended. Pour the sauce over the meat.

Serve this with mashed potatoes, buttered turnips, scallions.

BEEFSTEAK HAMBURGOISE
This recipe is adapted from one in an old French cookbook. Mix 2 pounds of ground chuck with 1 teaspoon of salt, 1/2 teaspoon of pepper and 1/2 teaspoon of thyme. Form the meat into 4 steaks and sauté them in butter until done to your taste. Serve each steak topped with a fried egg. To accompany this dish, try German fried potatoes, pureed yellow turnips, coffee cake for dessert.

HAMBURGER FLAMBÉ
This is an economical version of the steak flambé served in various parts of Europe. Form 2 pounds of ground top sirloin into 4 steaks and grill them over charcoal or broil them in the oven until they are done to your taste. They should be quite crusty on the outside. Season each steak with salt and pepper and top with a dab of rosemary butter. Pour over the meat 1/2 cup of slightly warmed cognac and ignite it. Spoon the flaming juices from the platter over the meat until the flame dies down.

With this serve pearl barley pilaf liberally laced with chopped parsley, Belgian endive and romaine dressed with salt, pepper and a dash of lemon juice, and Grand Mariner soufflé for dessert; an elegant hamburger dinner.

BURGUNDIAN HAMBURGER
Form 4 steaks from 2 pounds of ground top sirloin and sauté them in butter until nicely browned and done to your taste. Remove the meat to a hot platter and season to taste with salt, pepper and a dab of parsley butter. Pour 1 cup of dry red wine into the pan and stir it to blend with the pan juices. Blend together butter and flour and knead it into tiny balls. Sprinkle these on the surface of the hot wine and stir until it is thoroughly blended and slightly thickened. Pour this sauce over the meat.

Serve with a huge platter of fresh (or frozen) asparagus, dressed with butter and grated Parmesan cheese, and hot French bread. For dessert—Bing cherries with a dash of cognac or kirsch.

(Continued on next page)

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Why not give hydroponics a try? It's a fascinating hobby that can be very rewarding. You can grow plants in a nutrient-rich solution instead of soil, allowing them to grow faster and more efficiently. It's a great way to save space and water, and it's also a fun and engaging hobby for all ages. So why not give it a try and see how hydroponics can work for you?
You will need 1/2 pounds of ground beef for 4 servings. Form the meat into rather flat cakes and broil or sauté them quickly. Arrange each meat cake on a piece of toast and top with a rich rarebit sauce.

**Rarebit sauce:** Blend 3 tablespoons of butter with 3 tablespoons of flour in a skillet and let it brown slightly. Slowly stir in 1 cup of light cream and continue stirring until the mixture is smooth and thickened. Add 1 teaspoon of freshly ground black pepper, 1/2 teaspoon of salt and a few specks of cayenne pepper. Stir in 1/4 cup of grated sharp cheddar cheese and let it melt and blend thoroughly with the cream sauce. Add a dash of Tabasco or Worcestershire sauce if you like.

With hamburger rarebit serve black olives, a big tossed salad of romaine and sliced radishes and plenty of ale.

**HAMBURGER STROGANOFF**

For 4 servings, combine 11/2 pounds of ground top sirloin with 4 tablespoons of onion juice, 1 teaspoon of salt and 1/2 teaspoon of freshly ground black pepper. Form the meat into small cakes about 2 inches across and 1/2 inch thick. Slice 1/2 pound of mushrooms and sauté them lightly in butter. In another skillet, sauté the meat patties in butter very quickly. When they are just done, remove them to a hot platter and add the sautéed mushrooms to the pan in which the meat was cooked. Add a dash of Tabasco, a tablespoon of tomato puree and blend thoroughly. Pour in 1 1/2 cups of commercial sour cream and cook until heated through. Season the sauce to taste and pour it over the meat.

With this serve steamed rice and tomatoes sautéed with egg-plant.

**HAMBURGER SANDWICHES ON ENGLISH MUFFINS**

For 8 sandwiches, mix 2 pounds of ground top sirloin with 4 tablespoons of onion juice, 4 tablespoons of heavy cream and 1 tablespoon of salt. Form into small patties about the size of an English muffin and 1 inch thick. Sauté the patties in butter until brown on both sides and done to your taste. Split and toast 1 muffin for each patty. Butter the toasted muffin halves liberally and serve the meat patties on these sandwich style.

Pass a relish tray with radishes, celery strips, cucumber strips, tiny green onions, tiny tomatoes (or tomato wedges) and dill pickle strips. With the relishes pass a bowl of mayonnaise seasoned with a few dashes of Tabasco. Add some apples and Camembert or Brie for dessert and this is a delightful lunch or supper.

**CHILI HAMBURGERS**

Mold 1 1/2 pounds of ground chuck into 4 patties and grill or sauté them to suit your taste. Split and toast 4 buns and butter well. Season the meat to taste and place one patty in each bun. Cover the meat with a good topping of chili, chop added raw onions and serve with heated ripe olives. Chili: Chop 2 to 3 onions fine and sauté them in 3 tablespoons of butter. Add 1/2 cup of olive oil until just soft but not colored. Add 1/2 to 3/4 cup of ground beef and stir, keeping it broken, until browned. Season to taste with salt and add 1 small garlic clove chopped. A scant tablespoon of chili powder (or to taste), a pinch of cumin, 1/2 teaspoon of oregano, 1/2 cup of tomato puree thinned with a little beef broth and a dash of Tabasco. Blend thoroughly and simmer slowly for an hour or more, adding more beef broth if the mixture thickens too much. Taste for seasoning. Variation: Serve the chili "as is" without the hamburger patty. Accompany with Mexican red beans mashed and fried, or with rice.

**HAMBURGER BEARNAISE**

Form 2 pounds of ground top sirloin into 4 steaks and season with salt and freshly ground black pepper. Brush each steak with melted butter and grill over charcoal or in the broiler until crusty and brown and done to your taste. Arrange the steaks on a hot platter, top with plenty of Bearnaise sauce and serve with toast points.

With this serve small potatoes dressed with parsley and butter, braised lettuce and French rolls. A chocolate roll makes an excellent dessert. This elegant hamburger dinner calls for a good bottle of Beaujolais or Juliénas.

**HAMBURGER SMITaine**

Form 2 pounds of ground chuck into 4 steaks and season with salt and freshly ground black pepper. Brush each steak with melted butter and grill over charcoal or in the broiler until crusty and brown and done to your taste. Arrange the steaks on a hot platter, top with plenty of Bearnaise sauce and serve with toast points.

With this serve small potatoes dressed with parsley and butter, braised lettuce and French rolls. A chocolate roll makes an excellent dessert. This elegant hamburger dinner calls for a good bottle of Beaujolais or Juliénas.

**HAMBURGER PEPPER RINGS**

For 8 pepper rings, mix 1 1/2 pounds of ground chuck with 1 teaspoon of salt, 1/2 teaspoon of dry mustard, 1 teaspoon of chili powder, 1/2 teaspoon of freshly ground black pepper and 2 tablespoons of dry red wine. Form the meat into small balls the size of walnuts and roll each one in flour. Sauté in butter until nicely browned on all sides. Add 1 small can of drained, chopped mushrooms with liquid, 1 small can of tiny onions drained, 1 small can of petit pois with half the liquid and 1 small can of tiny whole potatoes drained. Blend and heat through. Add 1 1/2 cup of dry red wine, or more if you wish more liquid. Taste for seasoning and thicken with small balls of butter and flour kneaded together. With this hearty stew serve a good tossed salad, hot French bread and the rest of the red wine.

**HAMBURGER PEPPER RINGS**

For 8 pepper rings, mix 1 1/2 pounds of ground chuck with 1 teaspoon of salt, 1/2 teaspoon of dry mustard, 1 chopped onion, 1 beaten egg, 3 tablespoons of bread crumbs softened in a little milk and a dash of Worcestershire sauce. Cut 2 or 3 large green peppers into 8 rings about 1 inch thick. Remove the seeds and stuff the rings with the meat mixture. Grill over charcoal or in the oven until browned on both sides and done to your taste. Remove them to a hot platter and season with salt and pepper. Add a little extra butter to the pan and cook 1/2 cup of finely chopped scallions (small green onions) in this until wilted. Add 3 tablespoons of tomato puree or chili sauce and blend with the
HAMBURGER COOK BOOK

continued from preceding page

HAMBURGER CURRY

For 4 servings, mix 1 1/2 pounds of ground chuck with 1 grated clove of garlic, 1 teaspoon of salt, 1 teaspoon of pepper and 1 teaspoon of basil. Roll the meat into small balls the size of walnuts and brown quickly in butter. Add 1 chopped onion and 1 chopped green pepper and sauté until just barely tender but not colored. Sprinkle the mixture with 1 tablespoon of curry powder (or to taste) and a little salt and simmer for a few minutes to blend.

Add 1 large tomato, peeled, seeded and chopped and let it cook down. Add 1/2 cup of dry vermouth and 1/2 cup of beef stock (this can be made with hot water and a bouillon cube) and simmer for a few minutes until the sauce is thoroughly blended. Taste for seasoning—you may want more curry or more salt. Thicken with small balls of butter and flour kneaded together. When the curry is melted and smooth, arrange a big rice ring on the largest platter you have and pour the curry in the center of the ring. Pass chutney and chopped toasted nuts.

HAMBURG ROLL

For 4 servings, mix 1 pound of ground chuck with 1 chopped onion and 1/2 cup of chopped green pepper. Sauté in butter, stirring constantly with a fork to keep the meat separated. When brown, season to taste with salt and freshly ground black pepper and add 2 tablespoons of meat stock and red wine mixed. (Beef stock may be made with hot water and a bouillon cube.) Add a dash of Worcestershire sauce and a little tomato paste. Knead butter and flour together into tiny balls the size of green peas and thicken the meat mixture with this.

Make a rich biscuit dough with 2 cups of flour sifted with 1/2 teaspoon of salt and 3 teaspoons of baking powder. Blend in 1/2 cup of butter until crumbly. Add 1/2 cup of top milk or milk and cream mixed and stir until the dough follows the fork around the bowl. Turn the dough out on a floured board and knead it for 1/2 minute. With a rolling pin, roll it 1/4 inch thick and brush the top with melted butter. Spread the meat mixture over the dough and roll it up jelly roll fashion. Cut it in slices 1 1/2 inches thick and arrange the slices on a greased baking dish. Brush the tops with melted butter and bake in a hot oven 20 to 25 minutes, or until the biscuit is puffed and brown. Serve with a hot barbecue sauce.

This is a heavy dish and needs the accompaniment of a raw vegetable salad: sliced radishes, sliced green onions, sliced cucumbers and greens with a tart French dressing.

HAMBURGED POTATOES

For 4 servings, bake 1 large potatoes. When they are done, cut off the tops, scoop out the potato pulp, season it to taste with salt and pepper and mash it with plenty of butter.

While the potatoes are cooking, brown 1 pound of ground chuck and 1 large chopped onion in butter or beef fat, stirring constantly with a fork to keep the meat separated. Season to taste lightly with salt and pepper. When the meat is brown and the potatoes mashed combine the two and mix thoroughly. Heap this mixture into the potato shells and sprinkle the tops with grated Parmesan cheese and buttered crumbs. Cook in a hot oven until the tops are browned and the meat mixture heated through.

Serve with buttered green beans and a good tossed salad.

HAMBURGED STUFFED ZUCCHINI

For 4 servings, buy 2 large zucchini—large enough to stuff. Wash them and cut off the stem ends. Plunge them into salted boiling water to cover and parboil for a very few minutes. They should be just starting to get done, but still quite firm. Remove the zucchini from the water and with a long sharp knife scoop out the seeds and a little of the flesh. You will need a good sized hollow down the center for the stuffing.

To make the filling, sauté 1 chopped onion, 1 chopped clove of garlic and 1/2 chopped green pepper in butter or olive oil until just tender and lightly colored. Add 1 pound of ground chuck and cook, stirring constantly to keep the meat separated, until browned. Add 1/2 cup of bread crumbs, 1 teaspoon of basil, 1 teaspoon of oregano, salt and pepper to taste, 1 tablespoon of chili sauce and enough tomato juice to moisten.

(Continued on next page)
**HAMBURGER COOK BOOK**

continued from preceding page

Stuff the zucchini with this mixture and arrange them on a greased baking pan. Heap any left-over stuffing around them in the pan. Pour over all a highly seasoned tomato sauce and bake in a moderate oven until the zucchini is cooked through. Baste during the cooking with the tomato sauce. Serve in slices.

**Tomato Sauce:** Sauté 1 chopped onion and add 1 small can of tomato paste, 1 cup of tomato juice, 2 tablespoons of Worcestershire sauce, 1 teaspoon of dry mustard, a dash of Tabasco and salt and pepper to taste. Simmer until blended.

Good accompaniments for this stuffed zucchini are risotto and Italian whole wheat bread.

**Variations:**

1. **Hamburg stuffed peppers:** Stuff large green bell peppers with the same mixture. Allow 1 pepper per serving. Cut the tops from the peppers and clean out the seeds. Parboil very briefly before stuffing. Bake as for zucchini.

2. **Hamburg stuffed onions:** Stuff large Bermuda onions, allowing 2 onions per serving. Peel the onions and parboil until almost done. Remove the centers and stuff. Finish by baking as with the zucchini.

3. **Hamburg stuffed tomatoes:** Stuff large tomatoes, allowing 2 tomatoes per serving. Wash, but do not peel. Cut off the tops and remove the seeds. Stuff and bake until the tomatoes are done but not mushy.

**MEAT BALLS WITH LASAGNE**

For 4 generous servings, combine 1 pound of ground chuck and 1 pound of ground pork. Season with 2 finely chopped cloves of garlic, 3 tablespoons of onion juice, 3/4 teaspoon of thyme, 1 teaspoon of salt, 1/2 teaspoon of pepper and 1 beaten egg. Blend in 1/2 cup of bread crumbs and a little milk for moistening. Form the meat mixture into small balls.

You will need 3 containers for the cooking process: a casserole in a warm oven; a skillet; and a pan for the juices. Melt 4 tablespoons of butter in the skillet and add half of the meat balls. Sauté them carefully, shaking the skillet with a little white wine or dry vermouth and pouring the liquid into another pan. Add more butter to the skillet and sauté the rest of the meat. When the meat balls are all done and in the casserole, return the liquid to the skillet and blend in 1 cup of cream. Thicken with small balls of flour and butter kneaded together, stirring constantly until smooth. Season to taste with salt and pepper. Pour the sauce over the meat balls and heat the casserole through in the oven.

Serve Swedish meat balls with boiled potatoes or buttered noodles.

**TURKISH MEAT BALLS**

Boil 1 package of lasagne noodles—green or white—according to the directions on the box. Select a deep oblong baking pan, oil it and line the bottom with strips of lasagne. Cover this with a layer of meat balls and sauce and sprinkle it with grated Parmesan or Romano cheese. Add another layer of noodles and a layer of sliced Mozzarella, or other soft bland cheese. Cover this with more meat balls and sauce. Continue this process until the noodles and sauce mixture are all used up. You should end with a top layer of lasagne. Bake in a 350-degree oven for 15 to 20 minutes to heat and blend the ingredients.

With lasagne, serve a big green salad dressed with olive oil and wine vinegar, cheese, fresh fruit and dry red wine.

**SWEDISH MEAT BALLS**

For 4 servings, combine 1 pound of ground chuck and 1 pound of ground pork. Season with 2 finely chopped cloves of garlic, 3 tablespoons of onion juice, 3/4 teaspoon of thyme, 1 teaspoon of salt, 1/2 teaspoon of pepper and 1 beaten egg. Blend in 1/2 cup of bread crumbs and a little milk for moistening. Form the meat mixture into small balls.

You will need 3 containers for the cooking process: a casserole in a warm oven; a skillet; and a pan for the juices. Melt 4 tablespoons of butter in the skillet and add half of the meat balls. Sauté them carefully, shaking the skillet with a little white wine or dry vermouth and pouring the liquid into another pan. Add more butter to the skillet and sauté the rest of the meat. When the meat balls are all done and in the casserole, return the liquid to the skillet and blend in 1 cup of cream. Thicken with small balls of flour and butter kneaded together, stirring constantly until smooth. Season to taste with salt and pepper. Pour the sauce over the meat balls and heat the casserole through in the oven.

Serve Swedish meat balls with boiled potatoes or buttered noodles.

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**A GOOD BRAND IS YOUR BEST GUARANTEE**

1/2 cup of chopped parsley.

1/2 cup of tomato puree.

Put the meal balls in this sauce.

Variations:

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You will need 3 containers for the cooking process: a casserole in a warm oven; a skillet; and a pan for the juices. Melt 4 tablespoons of butter in the skillet and add half of the meat balls. Sauté them carefully, shaking the skillet with a little white wine or dry vermouth and pouring the liquid into another pan. Add more butter to the skillet and sauté the rest of the meat. When the meat balls are all done and in the casserole, return the liquid to the skillet and blend in 1 cup of cream. Thicken with small balls of flour and butter kneaded together, stirring constantly until smooth. Season to taste with salt and pepper. Pour the sauce over the meat balls and heat the casserole through in the oven.

Serve Swedish meat balls with boiled potatoes or buttered noodles.

**TURKISH MEAT BALLS**

For 4 servings, combine 1 pound of ground chuck and 1 pound of ground lamb, 1/4 pound of ground

1/2 cup of tomato puree, 1/4 teaspoon of thyme, 1 teaspoon of salt and 1/4 cup of chopped parsley.

Put the meat balls in this sauce, cover the pan and simmer for 1 hour. Taste for seasoning.

Boil 1 package of lasagne noodles—green or white—according to the directions on the box. Select a deep oblong baking pan, oil it and line the bottom with strips of lasagne. Cover this with a layer of meat balls and sauce and sprinkle it with grated Parmesan or Romano cheese. Add another layer of noodles and a layer of sliced Mozzarella, or other soft bland cheese. Cover this with more meat balls and sauce. Continue this process until the noodles and sauce mixture are all used up. You should end with a top layer of lasagne. Bake in a 350-degree oven for 15 to 20 minutes to heat and blend the ingredients.

With lasagne, serve a big green salad dressed with olive oil and wine vinegar, cheese, fresh fruit and dry red wine.

**SWEDISH MEAT BALLS**

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You will need 3 containers for the cooking process: a casserole in a warm oven; a skillet; and a pan for the juices. Melt 4 tablespoons of butter in the skillet and add half of the meat balls. Sauté them carefully, shaking the skillet vigorously to keep them well rounded. When they are browned and cooked through, transfer them to the heated casserole. Rinse the skillet with a little white wine or dry vermouth and pour the liquid into another pan. Add more butter to the skillet and sauté the rest of the meat. When the meat balls are all done and in the casserole, return the liquid to the skillet and blend in 1 cup of cream. Thicken with small balls of flour and butter kneaded together, stirring constantly until smooth. Season to taste with salt and pepper. Pour the sauce over the meat balls and heat the casserole through in the oven.

Serve Swedish meat balls with boiled potatoes or buttered noodles.

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With lasagne, serve a big green salad dressed with olive oil and wine vinegar, cheese, fresh fruit and dry red wine.
pork. 4 chopped cloves of garlic, ¼ cup of chopped parsley, 1 teaspoon of sage, ½ crumbled bay leaf, ¼ cup of pine nuts, 1 teaspoon of salt, ³⁄₄ teaspoon of freshly ground black pepper, a dash of cayenne and 1 beaten egg. Form this mixture into small balls and brown these quickly in hot olive oil, shaking the skillet to keep them well rounded. Transfer the meat balls to a hot casserole. Pour ½ cup of tomato purée and ¼ cup of meat broth into the casserole, season to taste with salt and pepper.

For 4 servings, combine 1 pound of ground chuck with ¼ pound of ground pork. Mix the meat with 3 tablespoons of grated onion, 2 grated garlic cloves, 3 tablespoons of chopped parsley, ¼ cup of cooked rice, 1 teaspoon of oregano, 1 teaspoon of salt, ½ teaspoon of pepper, 1 beaten egg and enough cream to make a smooth paste.

Clean a large head of cabbage, cutting out the core and discarding the outside leaves. Boil it in salted water until it is just tender but the leaves can be easily separated. Drain and let it cool. Separate the leaves and spread them out on a work table. Remove the heaviest part of the center vein in each leaf. Place about 2 to 3 tablespoons of the meat mixture on each leaf, fold in the ends and roll it up so the meat is securely wrapped. Fasten with toothpicks.

When all of the cabbage rolls are made, heat 4 tablespoons of butter in a skillet and brown the rolls quickly, sprinkling each one with a little granulated sugar to form a glaze. Turn them very carefully. When they are all browned and glazed, add just enough meat stock or white wine to cover, and simmer for about 1 hour. Add 1 cup of cream, blend it with the juices and thicken with small balls of butter and flour kneaded together.

WONDERFUL MEAT LOAF

Combine 2³⁄₄ pounds of ground chuck with ½ pound of ground ham. Blend with 2 chopped cloves of garlic, 1 large chopped onion, 3 grated carrots, 1 teaspoon of oregano, ¾ teaspoon of thyme, ½ cup of chopped parsley, 1½ teaspoons of salt, 1 teaspoon of freshly ground black pepper and 2 beaten eggs. Line 1 large or 2 small bread pans with strips of salt pork. Form the meat into the loaf or loaves and fit it into the containers. Top it with strips of salt pork or bacon and bake in a 325-degree oven for 1 hour. Remove it from the oven and let it stand for 15 minutes before serving.

This well-seasoned meat loaf goes well with scalloped potatoes, spinach dressed with mushrooms and sour cream, and crisp celery sticks.

INDIVIDUAL MEAT LOAVES

Have 6 slices of bacon ground with 2 pounds of beef chuck. Mix the meat with ¼ cup of dry fine bread crumbs, 1 minced onion, 1 teaspoon of oregano or basil, 1 teaspoon of salt, ½ teaspoon of freshly ground black pepper and ¼ cup of tomato juice. Form this mixture into 4 small loaves and arrange them in a greased baking pan.

Combine ½ cup of tomato juice, 2 tablespoons of chili sauce, 1 teaspoon of chili powder, 1 grated onion, 1 tablespoon of dry bread crumbs, 1 teaspoon of dry mustard, 1 pinch of salt and a bit of cayenne pepper. Pour this over the meat loaves and bake them in a 325-degree oven for 30 to 40 minutes, or until the meat is done and well browned. Baste during the cooking with the sauce in the pan, adding more tomato juice if necessary.

Serve these zippy meat loaves with French fried potatoes and a crisp salad.

STUFFED MEAT LOAF

Mix 1½ pounds of ground chuck with 1 chopped onion, 1 tablespoon of Worcestershire sauce, 1 teaspoon of salt, ½ teaspoon of freshly ground black pepper, ½ cup of stock (this can be made with hot water and a bouillon cube) and 1 beaten egg. Spread the mixture into a greased 9 x 13 inch pan and sprinkle it with flour. Flatten the meat mixture and spread it out on the paper.

Serve 1 chopped onion in butter until soft and add it to ¼ cup of dry fine bread crumbs. Rub in 2 tablespoons of soft butter and (Continued on next page)
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