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On the cover:
From their terrace atop Cougar Mountain, Mr. and Mrs. Charles Hayter share with H&G readers an awesome slice of the majestic Northwest. The Hayters, who live less than 30 minutes from Seattle, epitomize the serene life within the Seattleite's grasp. Beginning on page 15, H&G offers you a study of Seattle's houses, foods and way of living.

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People in H&G

The architect of the Seattle houses on pages 19 and 31 was Paul Hayden Kirk, A.I.A., and it is significant that Mr. Kirk is completely a product of Seattle, a graduate of its public schools and its University of Washington. His firm has specialized in commercial design (and won many awards for it) but has been equally successful with residential architecture. He is co-author of a book on the design of medical clinics, has planned 34.

Stewart Holbrook, who sings the glories of the Northwest, Seattle's playground (page 16), has a gift for lively narrative and a firm place in contemporary letters as a social and regional historian. Now a resident of Portland, Oregon, he came from Vermont, has been a logger, actor, newspaperman, pianist and baseball player. His most recent book was The Columbia (Rinehart, 1956).

His pleasure in the foods of the Northwest and its cookery (page 36) is only one phase of Angelo M. Pellegrini's 40-year love affair with the United States. An immigrant from Italy, he was a section hand, logger and longshoreman before he became a teacher. He now is associate professor of English at the University of Washington, author of Americans by Choice, Immigrant's Return and The Unprejudiced Palate.

Dharam Jit Singh, compiler of the H&G Curry Cook Book (page 87), has been a journalist in Delhi, India, has written special articles for UNESCO in Paris and is the author of Classic Cooking from India (Houghton Mifflin, 1956). He is a student of Indian art, philosophy, folklore, and interprets them to the West.
A section on the arts in the home
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GAMBIT

IN DEFENSE OF

Wunder of wonders, there has come forward at last a patently intelligent critic brave enough and discerning enough to defend the defensible aspects of Victorian America. Our Victorian architecture is the specific subject of John Maass's handsome new book, The Gingerbread Era (Rinehart, $7.95), but its implications go far beyond Gothic cottages, Tuscan villas, Mansard roofs or the painstaking carpentry of gingerbread festoonery.

What Mr. Maass is saying in substance is that it is about time for another look. Though for 40 years Victorian methods, manners and morals have been objects of contempt among all properly indoctrinated intellectuals, it was an age of remarkable vigor, of forthright experiment and of considerable aesthetic achievement.

"I hope this book will serve as an antidote to long-entrenched clichés," he writes in the foreword, and he quotes from the now out of fashion but once famous Scottish novelist and dramatist J. M. Barrie. "Don't forget to speak scornfully of the Victorian age, there will be a time for meekness when you try to better it."

Mr. Maass, now an advertising art director and an instructor at the Philadelphia Museum School of Art, is an Austrian who came to America in 1941. Among the first things that struck him in his adopted land was the unique quality of Victorian architecture. He toured about, sketching, painting and photographing Victorian buildings, and this book, his first, is the result. It contains more than 100 photographs and 75 drawings and rare Victorian engravings illuminated by an exceedingly well written text that says a good many things that have needed saying for a long time.

Mr. Maass dismisses as "old fashioned" the architectural historians who sing the glories of ancient Egypt, Persia, Greece, Rome, of the Renaissance and the Georgian but lapse into mumblings of "an age of horror" when they reach the Victorian. He contends that the period 1840-1880 made America what it is today and that an era so vigorous and so adventurous could not possibly have produced anything but "an enormously creative and progressive architecture." We condemned their houses, he says, because we condemned the people who built them, but perhaps our disapproval of the latter was not altogether well founded either. The charge that Victorians were imitators he calls
false, and he sees a laudable architectural individuality even in their "gallant failures."

"Calling the Victorians imitators is to attribute our own sins to a more upright generation," he says.

The illustrations in Mr. Maass's chapters on the American Gothic style, our Italianate interlude and the Mansardic era should evoke a sweet nostalgia in anyone who knew them in his childhood. That we shall ever return to the complications and the costs of those styles is highly unlikely, but no architecture in our history has had so strong an appeal to the young, perhaps because it was a product of our age of innocence. To look out on the world from a third-story window seat of a Victorian cupola, to shelter on a rambling verandah while a summer shower swept across the earth, to create a private wonderland in the nooks and crannies of back hallways—there was a Hansel and Gretel quality about those precious moments that no window-walled open plan will ever give a child.

Over the years the Victorian house, Mr. Maass points out, has had no rival in its appeal to the artist, and it was inevitable that a rebirth of interest in Victoriana should have occurred. The era now has become history instead of being merely "dated."

"The Victorian house," he writes, "is like a rugged character actor who steals the scene from the smooth-faced leading man."

Anyone who reads and enjoys, or is provoked by, The Gingerbread Age should turn to Oscar Lewis's Here Lived the Californians (Rinehart, $7.95). Mr. Lewis has written several delightful histories of raffish times and places in the West and can be considered a sound authority on California. This book is concerned with 100 notable California houses, beginning with surviving adobes of the Spanish and Mexican eras and covering the Victorian period and the extravagancies of the railroad and bonanza kings. The section on the old adobes is especially interesting. It may come as a shock to proponents of the architecture of metal, glass and geometric design, but those old fellows knew all the virtues of simplicity and were 300 years ahead of our times in designing houses for the crowded city lot.

J. H. D.
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Art

SEATTLE BEATS THE DRUMS FOR ART

By Emily Genauer

Any resemblance between a museum director and a typical Picasso portrait with crossed eyes is no coincidence at all. Today a museum man must keep one eye on attendance figures, and the other gazing upward to the Higher Values. His success, which determines the flow of gifts and endowments to his institution, is measured by the number of people he can entice through its doors.

Museum admissions are regularly checked. The last recorded annual country-wide total came to the staggering figure of 60,000,000. But even in this day of tallying, testing and attending audiences, commercial pollsters have shied away from any attempt to determine exactly what museum visitors derive from their experience. However, the Bureau of Social Research of the American University, Washington, D.C., operating with funds granted by John D. Rockefeller III, intrepidly undertook such a project.

Concentrating on three American cities, the bureau entitled its survey, "Art Exhibit Audiences: Who Comes? Why? With What Effects?" We bring up the results not only because the questions have great cultural and sociological significance, but because Seattle, theme city for this issue of House & Garden, was one of the three cities and yielded some of the most interesting data. The Seattle Art Museum, though relatively small, is a first-class institution with a superb permanent collection of ancient and modern art and an extremely active program of loan exhibitions.

The purpose

Officially the survey was to determine the public's response to a magnificent show of Japanese art sent to this country by the government of Japan as a good-will gesture. The exhibition was displayed at the Metropolitan Museum of Art in New York, the National Gallery in Washington, and the museums of Boston, Chicago and Seattle. The survey was initiated too late to measure reactions in New York and Washington. But because Boston, Chicago and Seattle are in such widely separated parts of the country, and serve audiences less transient than those in New York and Washington, it was decided that results would in any case have greater meaning.

The first surprise came when it was learned that an almost incredible one out of every seven adults in Seattle attended the exhibition, probably a record for art show attendance in any sizeable city in the country. In Chicago only one in 67 residents saw the show; in Boston, where one might have anticipated maximum interest in a cultural event of this nature, only one in 82 attended.

The explanation

The obvious explanation would seem to be a matter of simple proportion. Seattle's population is approximately one-eighth that of Chicago and a little over one-half that of Boston and, consequently, more easily reached. Also, Seattle has a higher proportion of college graduates than either Chicago or Boston. But then it was learned that while visitors to the show were as a whole an exceptionally well-educated group in each city, the educational level of those who went to the museum in Seattle was not as high as in Boston or Chicago. As the reports phrased it, "... The Seattle visitors came closer to being a cross-section of the population. ... Almost two-thirds of those interviewed in Boston and in Chicago had attended art exhibitions or museums at least four times in the previous year, though only one-third of the Seattle respondents had."

Why did they go? What circumstances could possibly have made one out of every seven people in Seattle turn out for a show of ancient Japanese art? Did Seattle's location on the West Coast make for a larger interest in Japanese art or, for that matter, in any aspect of Oriental life? Did the Seattle museum's first-class permanent collection of Oriental art stimulate a popular taste?

The answer was nothing as logical as that—or perhaps it was even more logical. Publicity did the trick. In Seattle the exhibit was hailed by the press as a major civic and social event. Nine out of every 10 persons interviewed said they went because of newspaper articles. Much had been made of Seattle's symbolic honor in being permitted to see the exhibit. The Seattle Times wrote that its presentation in that city along with (Continued on page 86)

HOUSE & GARDEN
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Dear Editor:

Congratulations for featuring the Holli M. Baker Jr. home in A Far-East House on a Midwest Lake (June). You have done a genuine public service.

Having been three times in Japan before the war, I have long admired Japan's home architecture. It is just what is needed to soften and humanize the "functional modern" of the Occident.

I salute your authoritative and detailed handling of the article and the interesting photographs and sketches. Kindly extend my congratulations to Mr. Baker and his architects.

W. L. H. — Dobbs Ferry, N. Y.

Tea

Sir:

It was rather extraordinary of your James Biddle, author of The Way of Tea (June), to have devoted all that time to memorializing the nonsensical Japanese ritual of tea drinking, but I must admit that his report made diverting reading. I can't help thinking, however, that the sturdy British, who brook no trifling with their tea drinking, get a lot more pleasure from the brew. But, each to his own taste.

H. V. H. — Los Angeles, Calif.

Dining al fresco

Sir:

I cannot imagine a more agreeable setting for a pleasant evening than the terrace dinner scene you picture in Indoor Style for Outdoor Dining (June). It is completely delightful and makes me envy those lucky Florida people.


Domesticated Scribe

Sir:

After spending many years hating around as a newspaper reporter, I finally became domesticated and learned to cook with vigor and enthusiasm. I quit collecting volumes of verse, plays and biographies and started accumulating cook books.

Sir: Your advice to the couple building a first home, 25 Ways To Cut The Cost of Building (June) we found very valuable. There are so many things to consider the beginner feels a bit lost, and articles like this one help to pull one's ideas together.

W. H. C. — Dallas, Texas.

I also saved magazines for the last eight years. I can truthfully say that the H&G Cook Book series supersedes them all for a compound of good eating.

I'll have to stay with the Low Calorie Cook Book (May) for another couple of months (doctor's orders, darn it) but just watch my kitchen when the influx of summer guests starts trooping in!

Thanks to all you bright people for this truly distinguished collection of recipes.

MRS. H. F. — Twin Falls, Idaho

The blessed berry

Sir:

A beautiful photograph indeed, your glorification of the strawberry, Blessed Be Strawberries, (June.) I doubt that their lusciousness has ever been so successfully captured by a camera.

I admire also the editorial forthrightness of the accompanying article. The food people have done wonderful things with their quick freezing and advances in canning methods, but, as you quietly remind us, the best is still what you pick off the finest plants yourself.

J. L. M. — Minneapolis, Minn.

Building primer

Sir:

Your advice to the couple building a first home, 25 Ways To Cut The Cost of Building (June) we found very valuable. There are so many things to consider the beginner feels a bit lost, and articles like this one help to pull one's ideas together.
There's magic in a mirrored wall

A mirror is like the touch of a magic wand! One sweeping gesture of glass and suddenly your room seems more spacious, more luxurious and more exciting. And you? You feel like a real-life fairy princess.

The success-secret of any mirror, of course, is in the plate glass itself. One wiggle or wavy line in the glass and the whole effect is spoiled.

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Bouncy tufts of modern Avisco® rayon, delightfully lint free, add charm to this Morgan-Jones bedspread. You know it will keep its color and true size in the washer, when you see this tag!

See Morgan-Jones "Hob Scotch" bedspreads with the Avisco Integrity Tag at better stores everywhere.

AMERICAN VISCOSE CORPORATION, NEW YORK 1, N.Y.
Here we are, deep in the rerun season, and still no sign of relief for those two year-round workhorses, Ed Sullivan and Steve Allen. Other people get to take off for the mountains or the seashore; there's always Masquerade Party or an old kinescope to replace them. But not those two. They just keep plugging away live, week after week, no more thinking of skipping an edition than would your Sunday newspaper.

You know, we just might have something in that analogy. It's no longer quite accurate to classify the variety show as entertainment. In the hands of Sullivan and his emulator acme, it's become a form of journalism that you can no longer tolerate this sort of thing for, a no-hit, no-run, no-anything else game in the World Series. By reason of all that experience, Larsen ought to be an even better television performer now, but he just never turns up on the screen any more. It has nothing to do with how well he can deliver a line on camera; he just isn't producing headlines off-camera this season.

The widely discussed talent race among the variety shows isn't really that at all, although Sullivan, Allen and their less celebrated colleagues at various times have come up with the cream of

(Continued on page 104)

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SEATTLE

Off in a beautiful corner of its own, Seattle nurtures a home-grown pride in its scenery, its talent for expressing a way of life with taste and freedom, its signs of cultural maturity, its bursting civic ambition.

From the visitor’s point of view, the 600,000 or more citizens of Seattle, Washington, enjoy enviable status among the privileged of the world. Most of the 600,000 think so, too, for this city radiates a highly communicable euphoria. For decades after-dinner speakers have paid homage to the “spirit of Seattle”, and, while this oratorical cliché may set the local sophisticate’s teeth on edge, it does truthfully reflect a popular state of mind. Although Seattle has passed its first century of life, it retains the characteristics of exuberant adolescence. People settle in Seattle today for the same essential reason wagonloads of families risked the hazards of the Oregon Trail nearly a century ago. Now, as then, they are seeking a new pattern for their lives. Finding nothing of Boston or Atlanta or Chicago in the fabric of this beautifully remote community, they add cultural threads of their own and do it without apology. So it has been as the Scandinavians, the Germans, the Japanese, the Chinese and the garden variety of Americans arrived, each giving something of himself to create one of the country’s most refreshing societies. And their common bond is a pride in Seattle’s physical beauty, its self-confidence and its growing cultural awareness.

“Seattle,” a local newspaperman explained, “is the biggest booster town of all. If you have any doubts, ask a Boeing aircraft worker who left Nebraska six months ago how Omaha compares with Seattle. He’ll wonder how you ever thought up such a ridiculous question. You may have a sophisticated matron on Mercer Island speak with reverence of San Francisco, but she thinks of it as a nice place to visit. Where this town is concerned,” concluded the reporter, “the local people are single minded. They nurture the illusion that Seattle stands apart, beyond comparison with any other place.”

Most Seattleites probably would agree with everything about this appraisal except its use of so indecorous a term as “booster”. There are, to be sure, professional boosters aplenty in Seattle, but they are merely selling what everyone else is delighted to give away. Although the citizens could boast about the city’s high wages and short hours (traceable in large part to an ignominiously deflated local pasha named Dave Beck), its good schools and its mild climate, they usually don’t. They talk about the scenery. To live in Seattle is to be a scenery addict, and it could scarcely be otherwise. All around exists a natural spectacle of such breadth and richness that the eye is powerless either to ignore or reject it. In bright, cloudless weather—of which, lamentably, Seattle may be in short supply at any given moment—a person can stop whatever he is doing, look up and (Continued on page 97)
Seattle’s playground

By STEWART HOLBROOK

To the average Easterner, the Pacific Northwest is a pretty remote place. He may be familiar with a few wonderful images, like the Columbia River and mountains named Hood and Rainier, Puget Sound and the Olympic Peninsula and Vancouver Island across the Canadian border. He may have a few symbols such as skiing, salmon fishing, and tall timber. Beyond that, all is vague.

Many Northwest people complain because their country is thought to be remote. I no longer consider it so but wish that I could. It has been filling up with people far too fast to suit us who liked it as it was before there were any dams on the Columbia River, before industrialists began putting up immense manufacturing plants that attracted even more visitors who only too often decided to stay and grow up with the country. It is now too late to stop the trend which began 140 years ago when a young poet, William Cullen Bryant, wrote about “the continuous woods where rolls the Oregon, and hears no sound save his own dashings.” He had never been within 3,000 miles of the majestic stream he wrote about and seems not to have known it already had been officially named the Columbia.

Whether visitors come looking for hydro-electric power or electrifying scenery, the Columbia is still our first symbol. It has tributaries in seven states but the main stream rises in a small lake in British Columbia, little more than a pond that lies blue and cold on the roof of the continent, hemmed by the Rockies and the tumultuous Selkirks. This is the fountainhead which starts the great surging stream on its tortured way a matter of more than 1,200 miles to the sea in distant Oregon.

The Columbia is the only stream that managed to hammer its way through the Cascade Mountains. Nowhere else in this 700-mile long rampart is there a passage.

Through the Columbia gap went the covered wagons of the Oregon Trail, and through it today come many of the visitors by rail or highway. More important, the Cascades split the Northwest into two widely contrasting climates.

The change is sudden. Even the slowly moving pioneers noticed it. For 1,000 miles they had come through a region of light rainfall and sparse vegetation. The winter was cold, the summer blistering. But as they came floating through these mountains, or followed along the Columbia’s south bank, the sagebrush changed to gigantic trees of monstrous girth; the sky turned to lead; mists swirled in little clouds around the headlands; and gentle rains began to fall.

The contrast remains. The Cascades mark two climates that can be seen, smelled, heard and felt. The people are different. There is a subtle yet noticeable difference in speech, and even more difference in the shade and depth of sun-and-wind tan. The range often divides political thought in Oregon and Washington, and in times of stress some embattled partisan is sure to propose that the Cascade Mountains ought of right to be the mutual border of four states instead of running plumb down the middle of two.

Possibly because the United States is still a young country, we all have come to romanticize our pioneers and like to describe this or that region as the Last Frontier. The Northwest has a claim to the distinction. It was the last corner of the United States to be settled. Although the Northwest had a trading post as early as 1811, the classic settler, the farmer-pioneer, did not arrive until the 1840s. It was a late start in disputed territory. History in the Northwest had to move fast to assure American sovereignty at all, and we did well to extend it as far north as we did.

*Now, three generations have been born and reared in a vast region which, by (Continued on page 101)
Garden terrace is skillfully designed to reflect the contemporary spirit of the house itself. Large contrasting slabs of smooth concrete and pebble-textured aggregate, together with the rectangular pool, form a striking geometric pattern. The front entrance is at far end of covered walk. To obscure the terrace as guests approach the entrance, the walk is partially enclosed by opaque glass panels. At the rear of the terrace, crossing a shallow moat, is a wood bridge which connects the terrace and living-dining wing. To make the most of the site's colorful madrona trees on either side of covered walk, the house was planned in an L-shape.
Within Seattle and its network of growing suburbs are some of the finest, freshest examples of residential architecture in the United States today. Isolated by geography and temperament from both the hackneyed formulae of a dead past and the bloodless austerity of the modern extremists, Seattle's architects in recent years have charted a beautifully creative course of their own. The houses they are designing measure up to the splendor of the Pacific Northwest setting. They are planned by men who understand their clients and built by craftsmen who still believe a job is worth doing well. The Seattle house is meant to be loved and lived in. The best of Seattle's houses may express two seemingly contradictory qualities: a pioneer willingness, so characteristic of the region, to attempt something that has not been done before, and a sophisticated understanding of the graces which enhance contemporary life. One of these qualities may overshadow the other in a particular house, but both invariably are evident. In this city built on seven beautifully rugged hills, a site for a house may be as much a challenge as a blessing to the architect. He is likely to meet the challenge and preserve the blessing by creating an ingenious design. His house may bear a look of Northwest rusticity, of Japanese delicacy or of urbane sleekness, but in any case it will suit its site and serve its owners admirably. Its materials will most often come from the immediate surroundings, and they will resist the elements and gratify the senses. In this portfolio, H&G presents a collection of Seattle houses which, though varied in style, share in common a beauty worthy of the city and a utility in keeping with modern life.

CONTEMPORARY LOOK  
AS SEATTLE LIKES IT

On their sloping site in the Seattle suburb of Bellevue, Mr. and Mrs. John E. Putnam wanted a house with a sleek contemporary look. They enjoy entertaining their friends and wanted the right background for it. They also wanted their two small children to have both freedom to roam and privacy. The house shown here is the architect's handsome answer to the Putnams' wishes and the site's demands. By devising an L-shaped plan, he provided a separate wing for the children, well isolated from the adults' rooms, and, at the same time, space for a large garden terrace was created on the front portion of the site. This terrace is not only convenient to the living room but is also shaded by it from summer's late afternoon sun. Because Mr. and Mrs. Putnam were eager to take full advantage of the view of Lake Washington to the west, the roof slopes downward to a generous overhang on this side, thereby shading the living-dining-kitchen wing.

Connecting bridge between living room, terrace spans shallow moat.

Solving the slope problem is achieved by planning L-shaped house around garden terrace. From front, house appears to occupy flat site.

(Continued)
The approach to the Putnams' front entrance is along a graceful covered walk parallel to the carport and children's wing. Sliding shoji panels opposite the doorway divide the entrance hall and the dining room. At the left is the living room, with glass walls at both ends. A massive fireplace wall of native stone separates the living and dining rooms. The master bedroom-bath is off the hall, adjacent to the children's rooms. From their rooms, the children have handy access to a stairway descending to a large playroom at ground level and a lawn at the rear. Throughout the house, sturdy but handsome materials are used. The exterior walls are vertical red cedar 1 x 4s stained coffee brown; solid walls of the living room are sen wood. In the entrance hall and living room, floor is irregularly patterned slate; other floors are vinyl or asphalt tile.
View of Lake Washington through west wall of the living room is at second-story level above a large children's playroom which in future may become two bedrooms, bath. Iron torch at right stands on raised terrazzo hearth which has cushions for extra seating.

Story-high deck extending from dining room is sheltered by a broad overhang. A similar sun deck provides sitting area outside master bedroom.

A design for one-level living on a two-story site

Compact plan, with carport facing the street, shows isolated master bedroom, children's wing consisting of three bedrooms, bath, and the laundry enclosed by accordion doors. Kitchen in center of the house is convenient to the dining room and adjacent deck.

Owners: Mr. and Mrs. John E. Putnam
Architect: Paul Hayden Kirk, A.I.A.
Landscape Architect: William G. Teufel
Location: Bellevue, Washington
Size: 1457 sq. ft. (main level)
Building data, page 67

The kitchen, left, utilizes all walls for storage, appliances. Countertop is near at hand on both sides of surface cooking units, and a pass-through to the dining room, above, is within arm's reach.

(Continued)
DESIGN FOR SEATTLE ENTERTAINING

The kind of informal entertaining Seattle people enjoy was a major consideration when Mr. and Mrs. Richard Connelly planned their house. Division of their main living space into a living room and a large family room also fitted their own pattern of living: it offered the adults privacy and accommodated the liveliness of four young boys. Both rooms have patios and entrances from the main hall. Their cool blues and greens flow into the coloring of the lush Northwest greenery. The family room, with its large fireplace as a focal point, is used not only for family meals and gatherings but for entertaining. The Connellys frequently have cocktail suppers, and the arrangement of kitchen and family room lets the hostess enjoy her guests while she prepares the food and refreshments.

Living room has bar and hi-fi cabinets flanking window wall. Fireplace hood was treated with acid to give harmonizing color.

V-shaped plan has all living areas facing southwest with glass walls to let in every ray of sunshine the climate allows.
Family room, kitchen and hall, have gray slate floors. Fireplace brick was painted for color harmony. Peninsula cabinet separates kitchen, serves as children's snack bar or buffet counter at informal parties.

(Continued)
A virtue shared by many Seattle architects is the ability to combine a look of warm regional rusticity with the latest facilities for making life pleasant. This house, designed for Mr. and Mrs. Lysle A. Wood and their teen-age son, expresses this quality well. Like so many Seattle houses, it is built on a sloping site. The architect took advantage of the slope to include a large recreation room at ground level adjacent to the swimming pool and a lower terrace. The Woods like to live informally, and use the upstairs family room for buffets because it is placed conveniently between the kitchen and a sheltered sundeck. Next to the kitchen is a concrete terrace perfect for outdoor meals and entertaining. The living room, study and master bedroom all have a fine view of Lake Washington in the distance.

Family room has gabled glass which permits Woods to see distant Mt. Rainier. Cabinets built under windows afford abundant storage room.

Circular drive bordered by a profusion of full-blooming annuals, top left, is a pleasing approach to the entrance. The stone-faced wall and rustic fence guard privacy of house and terraces at rear but extend an inviting welcome to the visitor. Long, low lines of roof emphasize the sweep of the land. Garage wing has a door to house. Swimming pool lies in an open setting of lawn and bordering flower beds. The pool area is next to the recreation room, or it also may be reached from upper terrace steps. Floor of the sundeck shades a large corner of the terrace near the pool.

Living room ceiling has great exposed beams, which are common in Seattle, and an entire wall of glass for a view of lake, mountains. At left of the cut stone fireplace is a doorway to the sundeck.

Plan for a slope includes terraces at two levels, deck near living, family rooms. Study-guest room has sliding doors to living room; bedrooms are well apart from living area.
A HOUSE FOR NATURE'S GRANDEUR

In a region where almost every prospect pleases, the view from the Charles Hayters' home is outstanding. Their house, crowning Cougar Mountain less than 30 minutes from downtown Seattle, overlooks mountains, water and forests, a view that captures the essence of Pacific Northwest grandeur (see cover). In its conception and appearance, this house is indigenous. The rich textures of its board and batten cedar siding, the heavy-beamed cedar ceilings, the rough-hewn log posts on the terrace and craggy stone fireplace all reflect the warm tones and mood of the surrounding region. Yet the house is in no detail self-consciously "rustic". On the contrary, it fulfills the Hayters' wishes for an efficient modern house, furnished in the contemporary spirit and easy to take care of. The sweeping vista to the east may be admired from the living room, its adjacent covered terrace and the kitchen. From the dining room, by contrast, the view is intimate, focusing on the patio which is enclosed on three sides yet oriented to the main view.

Modified T shape shows covered walk between carport and entrance passing hobby room, patio. Bedrooms are in one wing; living, dining rooms, kitchen open to terraces.

Terrace, partly under roof, is near kitchen at left.

Covered walk to entrance has concave ceiling, custom lighting. Simple fence of furring strips, right, screens patio.
The living room, whose solid walls and ceiling are finished in red cedar planking stained in a natural finish, is in perfect harmony with the setting. Walls of glass start about 24 inches above floor, leaving room for low contemporary benches and bright cushions.

Kitchen shares panoramic view. Barbecue, left, in kitchen-dining area is a gathering place during meal preparation.

Fireplace corner, dining room are divided by screen of wood strips. Floor by fireplace is slate; in rest of living room, oak.
A CITY HOUSE FOR OUTDOOR LIVING ON A NARROW LOT

Despite the vast wilderness at its backdoor, Seattle, like most other cities in the U.S., is running out of choice metropolitan residential sites. The plot on which this fine small house was built, for instance, borders on a golf course at the rear but has a frontage of only 55 feet. It is a measure of the designer's skill that neither the house nor the site seems cramped. The land was used so well that it includes four outdoor areas directly linked to the house and extending the living space. From the kitchen, breakfast and dining rooms, there is convenient access to a charming side terrace. The living room, down two steps from the dining level, opens to the main terrace, from which a rolling fairway is seen.

Entrance walk is covered by long, extended slope of the cedar shake roof. At left is a flagstone terrace; streetside planting guards its privacy from passing traffic. Garage at right of walk not only extends the lines of the house but serves as an effective sound buffer. Exterior walls are vertical siding stained a soft gray. Border annuals are profuse.

Site planning provides for three terraces and a master bedroom deck connecting with rear terrace. Entrance hall separates kitchen from study-bedroom section of house.

Gabled glass walls link terrace and living room.
Flower-bordered dining terrace is shut off from neighboring property by wood fence in shadow box design.

Dining room, adjacent terrace allow pleasant dining alternates. Floor is slate; table and chairs are yellow.

Living room has black slate raised hearth. Stone fireplace forms one wall. Two steps join living-dining area.

Curved sofa below dining area can seat 10. Carpeting is white; all other living room furnishings are in tones of yellow, white, black.

(Continued)
Shoreline setting is Seattle's ideal for a weekend house. The twisted, peeling trees along the Lake Washington shore are madronas. This view shows the main bedroom's private deck, its cantilever construction and rising butterfly roof. The boat is on the bank of a shallow inlet. The family's cruiser is tied up at a dock on the lakeshore proper.
Raised deck, an extension of the terrace kitchen and dining area at right, overlooks the lake. Terrace between deck and house is in planting. Steps lead to sloping lawn and boat dock. Living and dining rooms are in background.

WEEKEND HOUSE FOR PURE PLEASURE

OWNERS: Mr. and Mrs. Cecil U. Evans
ARCHITECT: Paul Hayden Kirk & Associates
LANDSCAPE ARCHITECT: William G. Tenfel
LOCATION: Mercer Island, Washington
SIZE: 1566 sq. ft.

The people of Seattle love their leisure and, more than most, know how to make the best of it. When they build a weekend house, it is designed to appeal to a family's aesthetic sense and to soothe its nervous system. Here is such a house, built a few feet from the Lake Washington shore on Mercer Island. Its owners, Mr. and Mrs. C. U. Evans, can cook every meal outdoors, enjoy the view of Mt. Rainier to the south, and entertain their seven grandchildren in the house or on their cabin cruiser at the dock. And it can all be done with the greatest of ease. The balance of indoor and outdoor spaces gives the Evenses facilities for relaxing in comfort and pursuing their hobbies and recreation. Next to the carport and a covered walk at one end of the house are a cabana, a bath house and a work shop. On the terrace between this area and the main part of the house, there is an outdoor kitchen, which includes a rotisserie, sink, refrigerator and ample countertop area. A wall of wood separates the terrace kitchen from covered walk between carport and front door.

Open plan shows fireplace as only fixed divider in kitchen, dining, living area. Shojis separate living room, master bedroom.

(Continued)
All-wood walls, sliding panels
form smart yet practical interior

"This house," say Mr. and Mrs. Evans, "is as close to perfection as we could ask for—in its ease of entertaining, upkeep and the beauty of its setting. We had definite ideas but found it difficult to express them. When set out in plan form, though, the combination of house, cabana, bath-house and workshop was extremely pleasing." The house is finished outside in vertical hemlock siding. All interior partitions are sliding panels or hemlock planking. Except in the two bedrooms and living room, which are carpeted, the floors are vinyl tile. The guest bedroom has a terrace of its own isolated from the living area, and the master bedroom opens to its own covered deck. The Evanses have furnished their weekend house in a pleasing manner favored in Seattle. The furniture is of contemporary style, its scale light. The entire living area is on one level, but the design of main rooms, the terraces and decks give an impression of interesting variety.

Private sundeck of master bedroom is fine vantage point for viewing lake. Carpeting is gray; sheer draperies are pale tan.

Opposite

The living room window wall frames a broad view of Lake Washington to the west. A similar wall on south overlooks sundeck. These glass walls, together with the high, exposed-beam ceiling, give the 21' x 19' room a look of spaciousness. Shoji closing off master bedroom, right, post and beam construction and extensive use of wood are reminiscent of the Japanese.

(Continued)
TWO APARTMENTS EXEMPLIFY THE COSMOPOLITAN AIR OF SEATTLE

Although Seattle takes pride in both the quality of its houses and the high percentage of homeownership, the city's apartment dwellers can live handsomely, too. On this page is the apartment of William S. Teeter, in a three-unit hillside building of contemporary design. The apartment of Mr. and Mrs. Raymond C. Anderson, opposite, occupies an upper floor of one of the largest apartments in downtown Seattle. In expressing the city's cosmopolitan approach to interior design, both are exemplary. Mr. Teeter, who planned his own apartment, and Lou Garner Swift, the Anderson apartment decorator, have assembled contemporary American, Scandinavian and Japanese materials into beautifully complementary room settings. Against off-white walls, both owners have hung excellent oils by Northwest painters. The decorative atmosphere of both apartments is urbane but comfortable.
Emphasis on white as a background in the Anderson apartment, shown on this page, directs attention to the form and color of furnishings. Mirrored entrance wall, top left, reflects brass chandelier; lines of heavy chest and brass planter are in Oriental style. White vinyl flooring has decorative brass insets, which are repeated in the front of bar counter, top center. Lowered ceiling framework helps to define bar area, and its opaque panels diffuse light. In living room, top right, matching sofas are covered in a cross-woven pattern of beige and white, and carpet is light beige. Lamp is a casting from an old carved column. Cocktail tables are square brass tubing with white leather tops. The painting is by Seattle artist Richard Gilkey. In dining room, right, table is Italian marble on custom walnut base; chairs are Scandinavian. Lighting fixture is by Seattle designer Irene McGowan; large custom cabinet is walnut.

Opposite page:

Emphasis on simplicity in the Teeter apartment derives from straight lines, smooth surfaces and excellent proportion of individual pieces. Planned for casual entertaining, the U-shaped galley kitchen, bottom left, and the living-dining room, top left, are separated by a serving counter surfaced in French Blue Formica. Sofas in a Danish putty gray wool are so arranged that one serves as a divider near entrance and the other borders glass wall which gives a fine city view. Carpeting is cadet blue. The cocktail table with white metal frame has top of multi-blue glass mosaic. Storage wall at far end of living room is walnut and birch. In dining area, top right, is a wall-hung metal fireplace. Swedish dining table is teak and oak; chairs are oak. Above dining group is a painting by Morris Graves; Chinese scrolls hang opposite doorway to bedroom-bath.
Seattle dines well

By ANGELO M. PELLEGRINI

In our home on View Ridge, high and breezy above the west shore of Lake Washington, in Seattle, we dine well every day of the year. There are the vegetable garden and the cellar and the fruit and berries. There is fresh seafood the year round. There is my butcher, who is also a violinist with the Seattle Symphony. There is abundance. And there is reasonable skill in the kitchen. Thus endowed, how could one avoid dining well?

What I say about my home applies essentially to Seattle and the Northwest. For it is a fact that this blessed nook of a blessed land is richly endowed in Bread and Wine. A geographical area as large as Seattle and the Northwest, or as small as my home and my garden, may be quite properly described as a gastronomic haven if it provides abundance, variety, and an environment in which dining is always a pleasure. Should it provide more, it would offend one’s sense of proportion; should it provide less, it would not be worthy of notice.

From the nearby sea are available, every day of the year, salmon, halibut, cod, sole, silver smelt, perch, red snapper, shrimp, Dungeness crab, Olympia and other oysters. There are also shad, trout, and catfish from the rivers and lakes. Good beef, pork, veal and lamb are primed for the table in the vast grazing areas of the region. Fowl and dairy products are ubiquitous. Game is plentiful. A variety of vegetables the year round is the legitimate boast of the Puget Sound country and the Northwest. From the neighboring valleys of the Yakima and the Puyallup come fruit and berries. Fine California wines—finer than most people think—are just a few hours away. And then there are the culinary herbs, without which a kitchen is miserably impoverished. In the Puget Sound country these aromatics thrive as abundantly as weeds; and the most important of them, such as rosemary, sage, oregano, thyme, and parsley, may be had fresh from the garden the whole year.

To these gastronomic blessings may be added a pertinent meteorological fact: the climate which so favors the growth of the soil is also conducive to sharp appetites and pleasant dining. Except on rare occasions and in isolated spots, the Northwest climate never blunts one’s appetite; and even in a metropolitan center such as Seattle one may enjoy a view of the mountains, the waters, or wooded areas while he sips his martini and anticipates his broiled filet of salmon.

Which brings us back to seafood and a closer look at one or two of the region’s marine specialties. The Kings and the Silvers are the royalty of the salmon tribe; and the nemesis of the sport fisherman. The filets of these swift and powerful and heroic masters of the deep, frigid waters of Puget Sound have lured many a discriminating palate away from top sirloin. But they must be properly sauced and broiled; and this is the method I suggest: Place the whole fish, or any part thereof, in a baking dish. Pour over it half a bottle or so of a good dry white wine and bake in the oven until done. Don’t overcook. Meanwhile, prepare this sauce: Sauté in plenty of butter a finely chopped clove of garlic and a green onion. Add a dozen capers minced and (Continued on page 102)

A regional setting of Northwest foods and natural textures

This buffet interprets the characteristics of living and entertaining in the Puget Sound area. Salmon, Olympia oysters, crayfish, Oregon cheeses and Washington fruits are foods for which the region is famous. Neighboring California supplies the wines. Danish oiled teak furniture and teak-and-glass lighting fixtures, cocoa fibre matting and shoji show the strong influence of Scandinavia and the Orient on Seattle homes. Seattle’s interest in contemporary designs and shapes is shown in stainless steel flatware and platter, crystal, stoneware and the ceramic pot and fruit plate by Peter Voulkos, a California potter. All merchandise, opposite, available at Keeg’s, Seattle.
DECORATIVE HOOD
Make an accent of a kitchen ventilator hood by painting it (with range and radiator paint) in awning stripes.

BEDSPREAD HOLDER
Keep a bulky bedspread neatly folded during the night on a solid brass stand which can be used in the room or a closet.

SEWING CORNER
Set off part of a room for sewing with a folding screen. Perforated plywood panels hold sewing notions and thread; cork panel, pattern instructions. Designed by the Pfaff Sewing Institute.

FLOWER ACCENTS
Punctuate a brick curb around a flower bed with potted plants: heliotrope, geranium, lantana or begonia.

BEDROOM PATIO
Screen off a breakfast patio outside your master bedroom. Simple 7' high fence can be made of board and batten, louvered panels, opaque glass or corrugated plastic. It serves a double purpose by insuring privacy for the bedroom.

RECORD STORAGE
Store as many as 256 long-play records in pair of divided units that hang on wall brackets. Between are albums for 78-rpm's.

PORTABLE CLEANING BASKET
Put all your spot cleaning aids in one basket to carry from room to room.
In this section you will find 61 short cuts for improving your home by attention to details. Little things often make the difference between a good house and a great one, and they will change the way you live in it.

GREAT OAKS, we were told in childhood, from little acorns grow, and the maxim applies to the home. It is a rare room that cannot be improved in small ways if you put your mind and imagination to it. As an architect, Thomas Jefferson was a master of making little things count. His ingenious designs at Monticello—the dumbwaiter to the wine cellar, a lazy susan door, dual-purpose furniture and storm windows—were the products of an inquisitive mind that delighted in solving the small problems of everyday living. After you have lived awhile in a house, no matter how comfortable and up to date it may be, you will discover the areas that can be improved to fit your own pattern of living. Are the top shelves in the kitchen too high to reach? Do your telephone conversations take place in bedlam? Can you see yourself in good light? Must you always make unnecessary trips to the kitchen and back when you entertain? Have you more possessions than your closets can hold? Does your sprouting greenery get ahead of you? Need you put all your sewing paraphernalia away every time you use the machine? Must you constantly hound your children to wash up and put away? The trivial problems are usually the most trying, and little tricks to soften or solve them will turn out to be major contributions to the comfort and happiness of the whole family.

THE IMPORTANCE OF LITTLE THINGS

SHELTERED ENTRANCE

An attractive entrance, well-landscaped and protected from the weather, is a pleasing welcome to guests. Here, an extension of the roof shields the front of the house and runs along the two wings.
How to solve many decorating problems
with doors, screens and panels

SMALL WINDOW CAMOUFLAGE
If you want to disguise small, round windows at the sides of your front door, try screening them. Here louvered panels set diagonally into the wall conceal window of a powder room at left, a coat closet at right.

OUTDOOR STORAGE WALL
Two shallow closets added to wing of a traditional house outside kitchen door hold garden tools, refuse cans.

VENTILATED DOOR
When air-conditioning is installed, you can replace solid with louvered doors for proper circulation, cooling.

REMODELED DOUBLE DOORS
To save wall space, standard size double doors can be converted into folding panels held with piano hinges.

SLIDING GLASS DOORS
Traditional window installed to slide sideways into wall provides easy access to porch outside this living room.
How to make kitchens and bathrooms more efficient

**LIGHT ON WORK CENTER**
Fluorescent tube lights up kitchen sink, storage shelves.

**NEW VERSION OF MEDICINE CABINET**
Illuminated medicine cabinet is extra large, occupies once wasted space between wall studs. Lefthand wood panel can screen window.

How to control light, air, and privacy at your windows

**MATCHING SHADES AND CURTAINS**
For window harmony you might try vinyl-coated shades with embossed woven design which matches curtain material.

**WINDOW SCREENS**
Sliding screens made of woven cane (cabinets and drawers beneath have cane fronts) let in air but protect privacy.

**LEATHER CURTAINS**
Antique white supple leather makes news at the window. Curtains act as sound baffle, let you darken a room for naps or TV.

(Continued)
How to simplify entertaining both indoors and out

**FLEXIBLE DINING ARRANGEMENT**

Instead of a large stationary dining table you might consider having four identical square tables which can be grouped to form a square, right, or L-shaped, above, or used individually as card tables.

**STAY-PUT CLOTH**

Here is a practical idea for weighting a tablecloth on a dining terrace. At each corner of the cloth is a pair of pockets, one to hold pebbles, the other for napkins.

**STEP-SAVING PATIO BAR**

Situated between terrace and living room, this bar is accessible from indoors or outdoors. Sliding, flush door closes it off from the patio when not in use.

**PORTABLE BAR**

A converted alcove houses portable bar and small hanging cabinet for bottles and glasses. It serves dining room, right, living room and terrace.

**CHAIRSIDE SERVER-TABLE**

Instead of drawers four black plastic trays pull out of this table to hold glasses, cocktail snacks, napkins, cigarettes.
**BUILT-IN BOOK WALL**

Shelves installed on a long, empty wall of a hall require less space than a heavy piece of furniture and add decorative interest.

**ADJUSTABLE ARRANGEMENT**

Hanging shelves (straight, slanted or with drawers) save space.

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**CHILDREN'S CLEAN-UP CENTER**

Playroom is an ideal place for a lavatory low enough for children to reach, with toy storage beneath.

**STEP-UP LAVATORY**

The simple device of a sliding shelf at the base of a counter cabinet enables small children to use the bathroom lavatory.

**PULL-OUT SCALE**

Bath scale in box slides into wall recess when not in use.

**BUILT-IN STEP LADDER**

Even adults have trouble reaching high kitchen cabinets. Here, sliding shelves anchored in base cabinets make sturdy steps.

(Continued)
GARDEN STORAGE WALL
A flower arranging center outdoors saves housework.
In these closets are a sink and shelves for flower containers,
as well as storage space for garden tools and insecticides.

PASS-THROUGH
TO THE PATIO
Sliding glass windows
over counter cabinets on
one wall of this kitchen
simplify outdoor meals.
Serving counter on
patio side is level
with kitchen cabinets.

FOR THE TELEPHONE
Permanent desk (a hanging shelf) holds
telephone, ashtray, notepads, pencils. Hanging
cabinet keeps phone books at your fingertips.

PASS-THROUGH
TO DINING AREA
An interesting room-
divider between kitchen
and dining area serves
as snack bar, serving
counter. Above are shelves
for dishes. Panel closes
off pass through.

• How to gain more storage
where you need it

DRESSING ROOM STORAGE
Closets such as these could be built at one end of a large bedroom
to create a dressing area. These were specially designed
to hold handbags, shoes and accessories, left, dressing gowns and lingerie.
FILE CABINET

Four regulation file drawers are fitted in a walnut chest handsome enough for hall, study, living room.

WELL PLANNED CLOSET

Every inch of space is put to good use. Suits and coats are hung high. Clear plastic boxes below hold sweaters, scarves.

LADY'S SECRETARY

Small and compact, this 18th century reproduction has a drop-front writing compartment with stationery drawers.

LINEN STORAGE

Ordinary brass curtain rods installed in a cabinet enable you to roll up tablecloths, keep them wrinkle free.

MINIATURE CHEST

Designed for a man, pewter-finish walnut case is compartmented for cuff links, tie clasps.

CHILD'S STORAGE

Lining two walls of a boy's bedroom are clothes closets with easy-to-reach rods, toy shelves that can be closed off with doors.

SILVER CHEST

Over 50 dozen pieces of silver can be kept in drop-front chest with tarnish-resistant lining.

GUEST ROOM ARRANGEMENT

Space-saving storage units that can be grouped in many ways incorporate vanity, luggage rack, drawers, cabinets for bedding.
Small ideas to improve every corner of the house and garden

WELL-APPOINTED CLOSET
Walk-in closet in white and gold is fitted for clothes, hats, shoes. Rod with ball-bearing rollers keeps hangers separated.

BREAKFAST IN BED
Perfect setting is created with sheets, pillowcase and cotton blanket in companion prints of delicate field flowers.

FOLDING TABLE-TRAY
Snack tables designed like trays with folding legs are easy to store and to set up for after-dinner coffee or informal meals.

STEP TABLE" SAFE
The home safe, traditionally concealed behind a picture on the wall, turns up in a mahogany finish table.

CONTROL CENTER
Assembled in one convenient spot on a kitchen wall are phone and pad, thermostat, controls for air-conditioning, intercom system, lights.

TELEPHONE TABLE
Small table set aside for telephoning holds appointment book with magnetic pencil, combination clock, thermometer, barometer.

TEA TABLE
A fresh and fastidious setting for tea is created with plain white Limoges china, white linens, white tulips in a bud vase.

BATH LUXURY
Brass tray that spans a tub has lift-up mirror with compartment for bath oil and lotions, cosmetics, removable ashtray.
TERRACE BIRD BATH

Used for its ornamental as well as practical value, an old lead lavabo catches drops from spigot and serves as a bird bath.

PET ENTRANCE

The family cat has its own entrance through the basement so that once the front door is locked for the night it can stay locked.

A GOOD BOOT BRUSH

Drum-shaped, stiff-bristled brush beside an entrance from the garden is a substitute for the unsightly mud scraper.

FLOWER HARMONY

Plants cascading from window box and potted plants trained upward meet to form a picturesque garden wall.

HIDDEN POWER

Metal conduit for electric outlets in a garden (for lights, electrical garden tools) is camouflaged by brick-curbed English ivy.

NON-SLIP FOOTING

Concrete stairs are relieved by insets of rough brick. Flush with surface, bricks provide firm treads in rainy weather.

ACCESSORY PIECE

Small-scaled chest to use on an end table or coffee table holds cards, coasters, extra ashtrays.

CUTTING TABLE

Transfer stage for flowers from garden to house is provided by collection of containers on a table in a sheltered corner of the porch.

WRITER'S COMPANION

Portable writing case with blotter top, compartment for stationery and stamps can turn any table top into a part-time desk.
24 new things to improve your home

The American appetite for comfort and convenience is matched by our ingenuity in inventing devices to achieve them. New products spin from our factories to make our houses more convenient and more pleasant to live in. Here are 24 examples to prove that Americans, happily, never let well enough alone.

- **Cornice Fixture** creates swath of light. Ready made (plastic diffusers, aluminum tracks), it can be assembled in various lengths.
- **Adhesive Backed Floor Tile** is ready to apply. Peel off protective paper and stick on smooth floor surface. Available in rubber or vinyl.
- **Luminous Ceiling** for 5' x 7' or 5' x 8' baths comes in package with wiring channels for 6 lamps. 6 plastic diffusers (2' x 2'), metal supports.
- **Bath Tub Enclosure** has two panels that fold back, do not interfere with cleaning of tub. Panels for tubs 5' long, move on tracks.
- **Big Bathroom Mirrors** (3', 4', 5' wide x 32" or 38" high) are cut in two and slide on tracks. They conceal storage, fan, in wall.
- **Ash Collector** can be lifted out of hearth and emptied. It fits in 7½" x 8" deep recess, is 9½" square and has removable iron grate.
- **Wood Cabinet** houses ovens. Stock unit in fir, birch, provides a built-in, custom installation look. It will hold most of the new ovens.
- **Panels** for closet and partition walls need no stud framework, are splined together. Hardware to hold shelves is pegged to panels.
TELESCOPING ROD with chrome finish pulls out to hold light laundry or extra towels in bathroom. When not using it, push it shut.

DIMMER DIAL in wall lets you lower dining table light to candle softness or raise it to brightness. It handles 360 watt load.

APPLIANCE CENTER ends blown fuse problems, lets you plug in five appliances at once with 3 pull cords and 2 convenient outlets.

STEEL CLOSET DOORS, 8' high and louvered for ventilation, fold into 4 sections for easy access to top shelves and back corners.

VACUUM CLEANING SYSTEM (powered electrically) has steel tubes in walls, room inlets for vacuum hose, dirt receptacle in basement.

WALL HUNG TOILET leaves floor clear for easy cleaning. Piping (for standard 6” wall) can be concealed in useful storage cabinet.

INTERCOM-MUSIC SYSTEM includes master unit, 5 speaker-microphones. You can turn music off at any speaker, leave intercom working.

FIREPLACE SCREEN controls draft through glass louvers, improves combustion, checks smoking, gives radiant heat through glass screen.

SMALL HOME SAFE can be installed between studs. It fits flush with wall, includes pull out drawer. It is 3” deep inside and is 12” high.

PLYWOOD PANELS with a vinyl surface are child-proof. Grubby finger prints and scribblings can be wiped off with no damage to wood.

SHELF recessed in wall above wash basin holds tooth brush, tumbler, soap, includes electric outlet. Sliding mirror door is chrome.

SCREENS that roll up and down like shades are part of this window. They eliminate annual chore of putting up screens, storing them.

STOCK CABINETS (30” wide x 18” deep to 42” wide x 30” deep) can be combined in many ways. Steel frames have wood sliding doors.

ELECTRONIC CONTROL of heating and cooling employs (1) automatic thermostat, (2) outdoor “anticipator”, (3) electronic “brain.”

PLANK SHAPED TILES (24” long x 4” wide) offer a change from usual squares. This asphalt tile is for either concrete or wood floors.

ACRYLIC PLASTICS, translucent or opaque, make fine room dividers. Thin sheets in straw, leaf or cloth patterns are durable.

For further information write H&G's Reader Service.
This 10-page portfolio shows the many ways to introduce

Decoration in the kitchen

If the kitchen were just a machine for cooking, it might be designed like an automobile in a standard range of sizes, models and colors. In fact, the clinical kitchens of the 1920's with their forbidding battery of white equipment came close to this. But today the kitchen is recognized as an integral part of the decorative scheme of the house, as important as living room or bedrooms. Although major equipment and cabinets come in modular units with basic finishes and shapes, it is possible to absorb them into any decorative plan, from traditional to the glimpse-of-tomorrow. Kitchen designers draw on a wide range of natural and man-made materials to make kitchens unique; they introduce the personal element in fabrics, accessories, lighting fixtures, murals and wall coverings. The all-white kitchen, fast returning to popularity, is enlivened by decorative touches. There is no reason to beware of unconventionality in kitchen decoration. Anything (so long as it meets practical requirements) goes, as you will see in the eleven widely different kitchens that follow.

1 In all-white kitchen, open shelves, garden view are framed with geometric wallpaper.

2 In indoor-outdoor kitchen, fruit and flower colors appear as accents.

(Continued)
DECORATIVE DETAILS set the style of these kitchens, giving each a distinctive atmosphere

3 Tile mural dominates open-plan kitchen

4 Cool colors, apple print create garden mood

5 Natural textures make kitchen one with patio
Matching tile, wallpaper give the background unity

Brick and copper suggest country atmosphere

Paneling, paper are traditional touch

Accessories introduce informality

Mexican tile ornaments cooking center

Materials set contemporary mood
Plaid pattern wallpaper

A kitchen without color can be as effective as a rainbow scheme. Designer Everett Brown, A.I.D., saw his kitchen as a neutral background to be spiced by the colors of food and the presence of people (his family includes two children, many pets). All-white cabinets, equipment, ceramic tile floor, countertops, plastic-topped table and plastic-upholstered chairs are smooth-surfaces and easy to clean. Decorative elements are the large-scale geometric wallpaper in white, black and gray and floor-to-ceiling open shelving, 4" deep, which keeps glasses and cups accessible between cooking and dining areas. The dining area (shown on page 50) overlooks a walled garden of simple flowers—geraniums, marguerites.

In these kitchens, neutral backgrounds are enlivened by BOLD PATTERN

Checkerboard tile floor

This kitchen, open to and visible from the outdoors, called for a color scheme that would complement rather than compete with the garden (shown on page 51). For this reason, the St. Charles cabinets, washer-dryer and refrigerator were finished in H&C's Tawny Beige; this subtle tone is warmer than white but not dominating. The main pattern interest is a hexagonal vinyl tile floor laid in alternating blocks of Gunmetal and white to create the feeling of a terrace. Stainless steel counters and equipment in the cooking area blend with the neutral background; the curtains are of harmonizing tweedy gray fabric. Fruit and flower colors are used as accents throughout the kitchen. Glass-fronted wall cabinets have Bitter Green interiors. Kitchen tools and utensils are Pastel Carnation, Citron, Lemon Peel, Cerulean Blue. A Persimmon banquette adds a splash of color to one corner. To make best use of the space, the sink was set in a corner and the major equipment arranged to give maximum flexibility to laundry, cooking and food preparation areas. Two metal-topped butler's tables, which roll, raise and lower, supplement work space wherever needed and act as indoor-outdoor serving tables.
A rich background

The size and open plan of this kitchen designed by William Pahlmann Associates (shown also on page 52) dictated a color scheme that was strong yet simple. The deep patina of the terra-cotta vinyl tile floor and the warm-toned Maple Sugar cabinet doors (the color is used in two values on base cabinets and storage wall doors) is accentuated by white Formica countertops and beige-toned fire brick around the cooking center and storage cabinets. To bring variety to the large floor and wall areas, rough and smooth textures were mingled: fire brick, ceramic, wood and plastic. The decorative focal point of the kitchen is the cooking center where equipment is built into an arched brick alcove and backed by an imaginative tile mural. Built-in refrigerators and freezers opposite the cooking center are finished in a tone to blend with the Maple Sugar cabinets. Illumination is provided by a large skylight surrounded by strip lighting which at night gives the same effect as natural daylight.

These kitchens rely for effect on COLOR AND TEXTURE

A cool background

The restful, airy feeling of Mr. and Mrs. L. W. MacFarland’s small kitchen (shown on page 52) is largely due to the serene background of Cerulean Blue metal cabinets and green ceramic tile floor. Gay pattern is introduced in apple-print curtains at the window over the sink and the bow window. A matching wallpaper repeats the motif on a wall by the refrigerator. A maple table and spool-back maple dining chairs by the bow window bring warm color to the cool scheme. To make most efficient use of the small work area, it is divided into two food preparation centers (one for cooking to the right of the sink, the other for cold dishes, salads, sandwiches to the left). Each has special storage and magnetic knife rack.

(Continued)
For an outdoor effect

In the California kitchen of Mr. and Mrs. Franklin K. Galloway Jr., designed by Mrs. Galloway and Reece Williams, vivid Mexican colors and natural woods blend with the screened patio, (left and page 52), where an Indian rug makes a backdrop for dining. Kitchen and patio have sand-colored slump stone walls and tiled floor. The white ceramic tile work counter is divided by a peninsula sink into two areas, each with twin burners and maple block, allowing Mr. and Mrs. Galloway to prepare meals together. Under-counter oven and raised appliance shelf with plug-in strip, below, provide extra cooking facilities without cutting down work space.

These kitchens are inspired by CALIFORNIA COLORS

For a sunlit effect

A dark kitchen can be transformed into a bright one by the simple expedient of color. When designer Jacquelyn Ross remodeled her kitchen, she made up for the lack of sunlight (the kitchen is shadowed by nearby houses and trees) with large areas of soft yellow. The cabinets and equipment are finished in yellow, ceiling and walls are covered with matching tile and wallpaper which provide pattern and decorative interest. Sheer yellow curtains cover the windows which are of clouded glass with louvered glass for ventilation (see page 53). The floor is warm-toned cork. In remodeling, three small rooms (service porch, kitchen and breakfast room) were made into one to supply space for snacks and storage. Where the breakfast room used to be, there is a walk-in closet with louvered doors, left.
Country-style

The most noticeable feature of Mr. and Mrs. Lewis MacNaughton's large and workmanlike kitchen, designed by architect O'Neil Ford, is a big brick chimney that would not be out of place in an Early American farmhouse. Actually, it is the core of a well-equipped modern cooking center with four burners and a built-in oven. Pots and pans hang from the burnished metal hood and are stored beneath the cooking top. Glowing copper, brick, and the floor of Texas red tile are the elements that bring warmth to a background of metal cabinets and equipment. There is an impressive amount of work, storage and counter space. Two sinks, one on each side of the room, save steps in cooking and food preparation. Captain's chairs and a small table provide a handy spot for impromptu meals. (See page 53.)

French Provincial

Clever decorating has given Miss Bert de Winter's small kitchen an authentic old French atmosphere. The floor is the rich red traditional tiles. (See page 53.) A documentary zinnia-print paper covers walls and ceiling. The Provincial-style wood cabinets, right, have graceful curved quarter-round moldings. The cooking top is built into a brick alcove, and old pewter, classic cooking utensils and modern pans are ranged next to it on open shelves backed by the print wallpaper, below. Despite its old-world atmosphere, the kitchen takes full advantage of modern innovations—built-in ovens, shallow drawers with individual place settings on trays for buffet suppers or breakfast. In an adjoining room, where Miss de Winter often entertains, there is a built-in rotisserie.
An unusual collection

The fiesta flavor that characterizes the kitchen of Mr. Clifton Tidholm and Mr. Carl Buschner is a product of color and accessories. White brick, flamingo red paint and a bold Spanish-poster paper alternate on walls gay with Mexican pottery and glass, French pewter, wicker baskets, a collection of ancient keys. The floor is gray-green linoleum. The wood cabinets in the cooking area, left, are treated with a sandstone white glaze to match all-white equipment. Mexican tile backs the work counters. In the dining area (shown on page 53) there is a brick fireplace with charcoal brazier for indoor and patio barbecues. Counter between kitchen and dining areas has two-way pull-out shelf.

These kitchens use a variety of interesting materials and

Antique Mexican tile

The focal point of Mr. and Mrs. William Y. Peters' large country kitchen is a tiled cooking center inspired by the tile charcoal stoves of Old Mexico. (Manufacture of the rare green tile is now a lost art.) Mr. Peters, the architect, chose a color scheme of blues and greens that would create a cool atmosphere in Arizona's dry, hot climate. (See page 53.) Windows at each end of the room have exterior louvered aluminum sun baffles and green matchstick curtains to control sunlight. Separate cooking areas give the kitchen great flexibility for entertaining. In addition to the tiled four-unit cooking top, there are twin units in the counter at the left of the refrigerators, a barbecue grill set in one end wall, left, and twin wall ovens. A retractable hood over the ovens can be pulled out to dissipate broiling smoke and odors, pushed back into wall space when not in use. Banks of drawers and cabinets around the kitchen give generous storage. The native design of the tiled center is repeated in Mexican pottery, tiles on countertops.
Light modern textures

The spacious feeling of Mr. and Mrs. John Steadman's living kitchen, designed by Victor Gruen and Associates, A.I.A., is due to an imaginative use of contemporary materials. To give unity to the dining and cooking areas, which are linked by a pass-through peninsula counter (see page 53), the color scheme is based on light wood cabinets and a brown, beige and white floor. The airy look of exposed beams and a large glass gable is continued by the sleekness of white tile countertops, a vinyl tile floor, lacquered matchstick curtains, adjustable brass "star" chandeliers and decorative rigid plastic doors in hanging peninsula cabinets. The kitchen makes a harmonious background for entertaining.

accessories to achieve ORIGINALITY
Still life in the garden

Statuary, well chosen and sparingly used, offers welcome quiet as foil for the subtle but ceaseless movement of sun and shade, leaf and flower.

Tranquility and a sense of the past are expressed by these sweetly melancholy figures in the Hudson Valley garden of Mrs. Lyman Delano. The stillness of the pose enhances the majesty of the great tree, contributes to the expression of permanence that is an essential part of all truly beautiful gardens.
The touchstone of all gardening is change, but change out of control may be the despair of the gardener, who needs a few fixed reference points to help him keep his perspective. Design is important, of course, but there is nothing to compare with a good solid inanimate object to provide a saving sense of stability amid the essential restlessness of growing plants. One good statue, happily selected and wisely placed, will not only serve this exacting purpose, but may pay a compliment to the taste and discernment of the one who selects and displays it. That garden statuary so often misses its mark is attributable as much to a misunderstanding of its best function as to lack of inherent merit. Since a garden is neither a museum nor a junk shop, a statue or piece of sculpture must first of all be displayed not for its own sake but as a part of the whole garden. It must call attention to itself for what it adds to the landscape instead, as is so often the case, of what it takes away. And since a garden is a place for relaxation and renewal of the human spirit, garden sculpture must possess serenity. No leaping deer, no dancing nymph, no swooping bird, no infant acrobat. To reflect arrested motion is one thing; to freeze motion on the fly, so to speak, is quite another, and actually breeds disquiet where it should do exactly the opposite.

(Continued on page 100)

Invitation is underscored by the charmingly pompous cocks on the gate-posts of Mrs. W. S. Linn's Illinois garden. Numerous counterparts are available to those who seek them.

Lightheartedness, sometimes gay, always simple, is never expressed so well as by the figures of children, like those below in Col. Charles M. Sweezy's Long Island garden.
**Gardener’s Month**

**First weekend**

**Bluegrass country:** For those who grow their bluegrass on lawns rather than in pastures, August marks the dark before the dawn. Turf malingers and yellows. Edges become ever more ragged. Th’clean curves and straightaways that set apart the well kept lawn in spring are yielding to the edger’s inroads. Sequel to this preamble: the lazy dog days suggest the highly rewarding solution of fixing lawn lines once and for all with metal edging strips—enameled, galvanized or aluminum. A simple start-and-stop-job, modifications of technique could make it sedentary, too, after the spade-slit trench has been opened. Cost: about 10 cents per running foot per decade.

**Everybody’s August:** For a timely chore that may be pleasantly dawdled over: turn the compost heap... plant fresh and choice pansy seed for next spring’s bloom... set out potted strawberry runners... divide madonna lily clumps, resetting bulbs 12” apart... pinch back chrysanthemums for the last time... mulch tuberous begonias with pine needles or buckwheat hulls to conserve moisture and prevent mud-spattering of flowers... plant colchicum, autumn crocus, sternbergia lutea in groups of a dozen or two along the fore edge of the evergreen border... order new daffodils and place the labels now... apply the year’s last fertilizer to the roses.

**Third weekend**

**Both coasts, northwest and east:** Since good technique may improve anyone’s garden, mend your transplanting ways with evergreens during the second spring that August represents for many of them. Broadleafed shrubs such as rhododendron, laurel, pieris have shallow fibrous root masses, are therefore easy to dig, are therefore often dug carelessly, may therefore be doomed. Make the hard way easy by opening a trench completely around the roots to be lifted before loosening or undercutting plant. Too close spading will quickly become apparent and may be corrected before damage is done; root ball will be firm, “unshaken,” for enclosure in burlap and removal to newly prepared location. Roots should be well established before winter to satisfy evergreens’ never ending moisture requirements.

**Far south:** Poinsettias that have become leggy or undesirably tall since last winter may still be cut back for more compact growth, to develop new flowering shoots.

**Pacific southwest:** Watering should be extended in both directions—upward and downward—as summer advances. Explore below ground; hoe irrigation trenches alongside root areas if available water is not going deep enough. Increase depth of surface mulches to reduce evaporation from soil surface. Hose foliage of fuchsias and gardenias with mist or fog nozzle.

**Second weekend**

**North and east:** While maturing trees extend both outward and upward from their extremities, centers of lateral branches remain always a constant distance above ground. This suggests that young trees originally set close to paths and walks may now be crowding passersby, that low branches will never move up, that as top growth increases in bulk, low limbs may be safely, if gradually, lopped without upsetting balanced growth of tree. Never merely shorten lower limbs, lest shaded stubs die and admit infection into tree; cut limbs close and parallel to trunk. Cut but one or two large limbs in any one season, partly to preserve maximum sap flow, partly to keep top from making leggy growth as a natural consequence of pruning.

**Mid-south:** Common error of new gardeners is underestimating length of effective growing season. While it may be too late to plant most annuals for fall flowering (exceptions: cornflower, zinnia, sweet-alyssum, some marigolds), many vegetables produce long harvest from summer seeding. If your “attention span” is up to standard, sow lettuce (which dislike hot sun on leaves), spinach, beets, carrots (for fingerlings), kohlrabi (delicious when picked golf-ball size, drowned in butter).

**West coast:** For shade-bred mildew on tuberous begonias; dust with captan; give them sunlight at both ends of the day.

**Fourth weekend**

**Crabgrass and Jap beetle note:** Homeowners who regard this ubiquitous lawn weed, this durable grub as true subservives, not just topics for conversation, will welcome the new liquid distributors for lawn and turf chemicals. These do for soluble weed killers and pesticides what the standard bin spreader does for dry materials. Since most plant foods and fungicides also are available for liquid application, these ingenions contraptions usefully fill the immense void between slap-dash hose-siphon applicators and the clumsy watering can.

**Southwest:** In regions where a garden is limited largely to a few heat resistant plants in boxes, pots, or other containers that may be rushed under cover when frosts come, lawn grass is as much a problem as everything else. For other ground covers that are durable, attractive, trouble free and virtually heat-proof, try trailing and creeping species of lantana, veronica or thyme; pimpernel or portulaca; or some of the literally hundreds of mesembryanthemums that thrive on adversity.

**Gardening after dark:** Gardeners go to bed nights, like ordinary people, and before they sleep they delight to read such new books as Harold W. Ricketto’s Botany for Gardeners (Macmillan, $4.50). Uncompromisingly authoritative, it is pleasantly relaxed as well—precisely what the gardener ordered.
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INVENTION AND DESIGN ARE BRINGING NEW EASE AND BEAUTY TO YOUR KITCHEN

The kitchen's changing face. There is flexibility everywhere. Color and texture can be added and altered with new interchangeable door and drawer fronts. RCA-Whirlpool's Imperial steel cabinets have hinged panels in a range of colors and wood finishes, can be snapped in and out without tools. Doors on Tracy Pic-a-dor cabinets slip into grooves, can be painted or surfaced with a variety of coverings. Removable panels in Oakland cabinets slide into metal frames, can be lifted out and replaced. Oven doors on some new ranges can be selected to match or give contrast to kitchen color scheme. ... Probably the most significant change in the face of the kitchen is the adoption of the built-in look. The right angle is rife, shows up in major equipment where edges once bulged and curved. GE's Straight-line refrigerator-freezer stands over its own condenser system, allowing the unit to be backed up flat against the wall, fit tight in corners. Angular refrigeration units by Revco line up snugly with straight-sided cabinets either along the wall or underneath countertop. A variety of arrangements is possible and greater flexibility in food storage is achieved. Temperature may be regulated in each refrigerated locker to suit the food stocked inside. The number of freezing compartments can be adjusted to the needs of the family. RCA-Whirlpool's Imperial Mark XII refrigerator has a clean, squared-off body that gives a built-in appearance whether enclosed or standing free. Space-saving Fold-back cooking units by Frigidaire are installed at back of countertop. Sections tuck flat against wall when not in operation, match Frigidaire's Imperial built-in wall oven. ... Another facet of the built-in look are the stack-on appliances, modular units which can be manipulated like building blocks. Stack-on components such as Chambers' Contempra cooking top are placed on modular base cabinets of matching size. Units like Philco's sectionals, which come complete with base cabinets where required, can be purchased one at a time, give a custom look without costly installation. Refrigeration units styled like cabinets may be mounted side by side in the wall, stacked one over the other or placed at strategic work areas around the kitchen. Tappan and other makers finish all sides so that units may be exposed above counter or used as room dividers. ... Cooking appliances and accessories formerly sold as "extras" are now integrated in some cases with major equipment or built directly into the kitchen wall or countertop. A new Roper gas range carries a stovetop grill with a double-walled dome which permits baking, roasting and steaming. Housed within the Thermador double oven is a three-spit rotisserie. A built-in meat thermometer is a feature of Gaffers & Sattler's automatic gas range. In Nutone's food preparation center one motor dropped flush into countertop runs a meat grinder, blender, mixer, knife sharpener and juicer. Control centers with timing devices for electrical appliances used in countertop cooking are installed in a compact panel over work area. The Westinghouse automatic appliance center has retractable cords and extra outlets for operating as many as five appliances.
This column is devoted to questions about old things. Letters will be answered either on this page or by mail. No attempt at evaluating antiques will be made. One question to a letter, please.

This gilded silver cock has multicolored enamel inlays and pearl breast. The base is malachite set in a jeweled rim. The bird is said to have been a gift of French royalty. What can you tell me about it? R.B.L.—Berkeley, Calif.

Only the records of its former owners can clarify the history of your objet de vertu. It is possible that your cloisonné bird is a 19th century Viennese creation. In the 16th century silver birds were designed with the body in the form of an ostrich egg.

What can you tell me about my antique pewter coffee pot, sketched with marks? E.M.D.—Oklahoma City, Oklahoma

The Leonard, Reed & Barton firm made Britannia ware of this design in the late 1830's at Taunton, Mass. Though Britannia ware resembles pewter, it is made of a different material.

My antique pepper shaker has a mottled pink and white surface with a coppery sheen. Could this be a piece of pink lustre and where was it made? C.M.—Ames, Iowa

This delightful little shaker belongs to a group of ceramic wares called Sunderland pink lustre. Many teapots, pitchers and other vessels were made of such lustred pottery in England (Staffordshire) in the first quarter of the 19th century.

Can you supply any information about this fire dog made of cast iron? J.R.—Lufkin, Texas

Cast iron stoves representing the figure of George Washington in formal pose were patented in America in 1841. Your andirons are comparable. Since they are not commonly seen, they are interesting pieces to a collector.

This platter with reddish-brown on white has been in my family for many years. I would like to know the maker and year. B.K.—Chicago, Ill.

Your daffodil pattern was registered by W. H. Grindley & Co., of Tunstall, England in 1882.

This lovely old table was inherited from my mother, whose family came from Southern Ohio. The heavy top is solid cherry and the other portions crotch mahogany. I am not sure of its age. P.R.O.—Chicago, Ill.

Your card table is a widespread type. Though a collector's piece, it is not rare. It is styled in the closing phase, 1830-40, of American Empire period, noted for its fine woods.
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Sturdy frame: aluminum just 1/8" thick.
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Take a pill from this elegant box if you want to improve your spirit as well as your health. Made of metal, it is finished in gold plate, studded with rhinestones and cabochon (fake) gems. The interior is lined with white enamel which makes it easy to keep clean. \( \frac{1}{2}" \) in diameter, each caesium holds twenty-two ounces. $8.95 postpaid for the set. Order from Corham's, Department H8, 214 Central Ave., White Plains, N. Y.

Calculator. You will become attached to this sturdy device. It will help you accurately to multiply, divide, take the square root of any set of figures. Reverse it and you will be able to convert metric terms into local ones: kilo into mile, liter into gallon. \( \frac{1}{4} " \) in diameter, it will hold a day's supply. $2.95 ppd. Best Values, 403H.Market, Newark, N. J.

A good pair of casserole for oven to table serving is the handsome stainless steel pair shown here. The metal is high quality, the finish is satin smooth. Each will make a fine accent on the table. \( \frac{3}{4} " \) in diameter, each casserole holds twenty-two ounces. $8.95 postpaid for the set. Order from Corham's, Department H8, 214 Central Ave., White Plains, N. Y.

Tag your luggage with the handsome Lucite markers shown here. Made of crystal clear Lucite, each comes marked with a three-line legend. The first tag will cost $1.25; additional ones are only 50c each. You can afford to tag each of your traveling cases with one of these. Order some as gifts! Postpaid. Carol Beatty, 298 Beatty Building, Los Angeles, Cal.

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Shopping Around (editorially and in advertisements) by writing directly to the shops. Enclose check or money order.
AROUND
with Ann McLaughlin

order, as few of them handle e.o.d. 's. You may return for refund any item not personalized if you return it promptly by insured mail and in an unused condition.

A neat waist attracts favorable comment. To set off your early fall separates we suggest that you wear the polished leather belt shown here. Fitted with a solid brass buckle, with three brass initials, it is 2" wide. Colors: black, navy, red, tan, gray. Sizes: 22 to 32. It is modestly priced at $1.95 plus 20c postage. From Ruth Brawer, Box 4035HG, Tucson, Ariz.

Gold soap dish. You won't find anything more luxurious or elegant than the handsome soap dish shown here. Exquisitely made of cast brass finished in 14K gold plate, it has a balanced base, a dolphin standard and a shell-designed soap container. Available, too, in black and gold. $39.50. Add 50c postage. Sherle Wagner, 123 E. 57th St., N. Y.

Convenience for the kitchen: the Vermont pine "Sneeze Box". This attractive accessory is perfect for any Provincial room. Capacious (11" x 7" x 4") it will hold the large size box of tissues. Put this on your fall gift list because a dozen of your friends will be delighted to receive one at the holiday season. $3.95 plus 35c. Foster House. HG8, Peoria, Ill.

A gay gift for the bridal shower could be the set of terry cloth hand towels shown here. Spanking white, each one is decorated with a sky Siamese cat in full color, with a color swag marked in black. To make these towels truly decorative the edges have been finished in fringe. 11" x 17". $1.69 ppd. the pair. Artisan, HG8, 210 North Haskell Ave., Dallas, Texas.

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The famous statue of St. Francis, with birds in hand and at base, reproduced in antique finish lead, 19" high. (237B in catalogue.) Also, the Victorian cast iron bird bath, 22" in diameter. 2½" high, white, black or Pompeian green finish. (21100 in cat.)

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- Can opener. $1.00 each, $1.50 a dozen. Add 35c postage.

**SHOPPING AROUND**

**"Home and Roam"** is the name of the clothes line you will use for all wash basin laundry. The pink elastic rope stretches to 10 feet. The ends are fitted with chrome plated catches which attach to the metal hooks that come with the line. This is the perfect gift to give to a well-groomed traveler because it is useful. $1.00 ppd. Edith Chapman, Nyack, N. Y.

**"Little Chef"** is the affectionate name given to the clever device shown here. It is an automatic fish feeder which will care for the pet fish while you are away on a vacation. Fill the container with food, set the nozzle at the proper position, plug in the electric cord and the "Little Chef" will go to work. $9.95 ppd. Helen Sheft, 32 Notch Road, Little Fall, N. J.

**Coral** from Capri has the elegant pink color which flatters most complexions. Shown here is a five-strand necklace ($13.75) which you will treasure for a lifetime. It comes, too, in three strands ($8.25) and in a single strand 54" rope ($8.25). Tax incl. Earrings, $2.50 with pierced or screw-type mountings. Ppd. Alpine, HG8, 505 Fifth Ave., N. Y.

**For security reasons** be sure to have your shoes fitted with aluminum or plastic heels. We show here three excellent designs: two of aluminum, one of clear plastic. Each is $5.95 a pair. You can give a bright new look to many of the pumps in your shoe closet. Send shoes plus 50¢ postage to Century Shoe, Department HG8, 211 Park Avenue, Baltimore.

"**The Week-ender**" is a set of three natural straw bags which will carry your holiday wardrobe in compact style. Light as a feather, the two smaller bags fit into the large one. Sizes: 13" x 16" (small); 15" x 17" (medium); 18" x 20" (large). $7.95 complete. $3.95 for large bag only. Add 35c postage. Helen Gallagher, 413 Fulton Street, Peoria, Ill.
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Rain or shine, enjoy pleasant patio living; cover your patio with Alsynite translucent fiberglas panels. Alsynite diffuses light to brighten patios and interiors even on dark, gloomy days. And when it's hot, Alsynite keeps you comfortably cool with heat-blocking Piltron 25. These panels keep their sparkling beauty, too, because they are Chemiglazed—an exclusive "armor-plate" process that gives them three times the resistance to weathering. Insist on genuine Alsynite... look for the Warranty label on every panel.

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ENHANCES COLOR SCHEMES—Pompeiiian comes in 12 light-to-dark marbles: beige, black-brown, mild red, Roman brick with gold metallics... all imbedded in translucent vinyl. Colors and patterns, being completely homogeneous, go clear through each tile. Pompeiiian will blend with any contrasting fabric, wallpaper or paint you choose—electric shades or subtle pastel tints.

CLEANS WITHOUT EFFORT—Easily cleaned. Pompeiiian is highly resistant to oils, greases, alkalies, acids, strong cleaners—and naturally so, since it’s made of long-wearing Robbins Lifetime® Vinyl. Simply dust, or sponge spots away with warm water, then dry. Buff it... and its luster returns. Normal care preserves Pompeiiian Marble in ageless beauty, throughout its entire lifetime.

PEEL ’N STICK—For quick, fast, fool-proof installation, simply “peel ‘n stick.” Your floorman, however, should install larger areas. Watertight joints are almost invisible. No unsightly cracks to trap dirt, ruin appearance. Best of all: pick up your Pompeiiian Marble, take it with you when you move. Once you have lived with it, you’ll never want to be without your Pompeiiian Marble.

Pompeiiian Marble tiles are 1/8" thick, range from 9” square to 36” square. Your local Robbins Dealer will be most happy to show you Pompeiiian Marble or any other Robbins floor covering—vinyl, rubber, cork. He’s in your classified directory, under “Flooring.”
SHOPPING AROUND

**Ladderback settee.** If you cherish Early American furniture, if you want a fine reproduction be sure and send 25¢ for the catalog put out by Greenbaum Brothers. We show here a settee made of solid cherry finished in cherry or in antique. 56” x 37” x 22”, it has a rush seat. $299. exp. coll, Greenbaum, HG8, 101 Washington, Paterson, New Jersey.

**In the sun** or in the shade of a lovely tree you can relax in comfort on “Sun Chum”. It is an enormous terry cloth towel (72” x 36”) which has a “built-in” waffle foam pillow and two convenient pockets. It folds to a compact size, has an elastic strap and handle for easy carrying. Yellow, turquoise. $6.95 ppd. Order from Joseph Blake, P. O. Box 425, HG8, Gilroy, Calif.

**Double kick pleats.** This fitted pinwale corduroy bedspread has an elegant look. The unusual double kick pleats make it hang like a custom-made spread. Washable. Eggshell, aqua, lipstick, charcoal, coral, lime, hunter, gold. Swatches are 10¢. $15.95 twin; $16.95 full; $32.95 for king. Add 90¢ to total order. Colten, HG8, 1353 Beacon, Brookline, Mass.

**Perfect wedges** of hard boiled eggs accent a salad or a creamed entree. To make these wedges professional looking we suggest that you get the “Egg-wedge”. It is made of cast aluminum, is fitted with steel wire cutters. A gentle pressure on the handle will produce perfect egg slices. $1.50 ppd. Greba Gifts, HG8, Box 61, Gracie Station, N. Y.

**The hostess** will appreciate the paper aprons shown here. Made of a cloth-like paper, each is printed with the word “Hostess” in many foreign languages. A white ribbon comes with the apron. Thread it through the heading and the apron is ready to wear. This is a modestly priced gift. $1.50 for two and a ribbon belt. International, Box 509, Culver City, Cal.

![Ladderback settee](image)

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(Canada $2.25) 557 Pine Ave., Toronto 6, Ont.

SPENDING

Classic note for the barbecue wall: the bamboo handle, stainless steel chef set shown here. The two-tine fork, the ladle and the spoon are each 24" long. This is the perfect length for comfort and for protection from burns. The blonde bamboo handles are hand-made and hand-polished. $4.98 p.d. the set. Order from Mrs. Lavelle, HG7, 585 Water, N. Y.

The fish course will be appetizing, will have eye appeal if it is served on this heavy cast aluminum platter. Designed for oven to table use, it is finished with a satin smooth patina. We suggest that you give one to the bride of your acquaintances. 11" x 19", it is sensibly priced at $5.95 postpaid. Order from Downs & Company, Department HG8, Evanston 16, Illinois.

Noble emblem. If you are looking for an exceptionally handsome ornament for the fireplace wall you should consider the shield type American eagle shown here. Made of cast aluminum, it comes in two finishes: golden bronze ($18.95) or 22K gold leaf ($36.95). Pd. Overall size: 21" high x 20" wide. Cape Cod Cus­ pola, HG8, N. Dartmouth, Mass.

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Wind and weather play havoc with your hair. After a summer at the shore or in the mountains you will be glad to use the reconditioning cap shown here. Made to work on both AC or DC, this electric cap has a removable plastic liner. It comes with a jar of scalp cream. For comfort's sake it has a 3-way switch. $14.95 ppd. Hobi, HG8, Flushing 32, N. Y.

**The garden party** will be extra festive if you will string a line of Kokeshi lanterns around the terrace. We show two 24" lanterns designed as a boy and as a girl. Hand painted, they are made of sturdy rice paper, will hold any size bulb up to 100 watts $2 ppd.

**WALNUT HANDLED STAINLESS**

The first showing at this price of this exciting 1957 design created by the noted Austrian designer, Ernst Meier. The finest grade of stainless steel, 18.8...in a glowing satin finish that never rusts, resists all stains. The handle hand-carved of tamarind wood in two color contours. Flatware shaped to add a contemporary touch to any table setting. Designed to be comfortable to hold. ...delightful to use! 4-pc. place setting: Knives, fork, teaspoon, soup spoon. Compare to flatware setting in decorator shops at $10 a setting.

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Fit for the king of the house...the master of your outdoor domain! Our regal men's seat in sumptuous rattan, crested in wrought iron. Sold elsewhere as high as $22.00! $7.99

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The shape of summer sunshine...stunning 90" long lounge...big enough for the person of any family! A true sophistication in golden rattan on ebony wrought iron. Value to $45. $16.99

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Crotch mahogany chair comfort...solid mahogany design. A star stiffer for den, living room, patio. Handcrafted in golden rattan on wrought iron. Value to $22. $7.99

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Straight from the South Seas to contemporary rooms and patios...these newest versions of the captain's and matching side chairs. Glowing rattan, framed in wrought iron. Values to $15. Captain's Chair $7.99 Side Chair $5.99

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Contemporary casual floor cover, this heavy handwoven Formosan grass matting. Natural beige, to blend with any color scheme. A full 1/2" thick...tough and long-lasting. Easy to clean with vacuum or soap and water. Sea grass matting comes in 15" squares, in rolls 9" wide. It is simple to detach (or add) squares to fit matting around furniture or hearth. When ordering, send room dimensions, measured in feet. For example, if your room is 9' x 12', you would need 108 sq. ft., at 19c per square foot...a total of $20.52. If your room is 10' x 14', you would need 168 sq. ft., at 19c per square foot...a total of $31.92. Usually sold as high as 48c a sq. ft.

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From the jug which this little fellow tilts water can flow to bring songbirds to your garden. Made of Pomegranite Stone, 32½" high, 25¼" wide, $82.50. Also available with concealed circulating pump, $105.00. Prices, F.o.b. N.Y. Many new garden ornaments, some priced at only a few dollars, are shown in our 1957 Catalog (10 cents please for mailing). Visit our galleries.

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**Coral from Capri**

**LUXURIOUS GENUINE CORAL** from the Med. Terraneo — famous for its rich fine coral. Skilled craftsmen carefully cut, round, match and polish these lovely pieces of superior quality. Fashion-right and beautiful, any combination will garnish compliments by the dozen. 15"-17" twin strand choker...$4.95

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Bracelet...$3.30

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**GLIDE-A-WAY BED DRAWER**

Under-bed storage drawer turns wasted space into dust-free storage space. Of sturdy wrought iron, it glides freely on 4 quiet casters from under bed or studio couch. Snug-fit lid is dust and moth proof. Holds linens, blankets, out of season clothing, toys, etc. 31"x25"x6". Overall height 7".

**ATTENTION: Recipe Savers**

ATTEN: Recipe Savers

**COOKING CLIPS**

A gaily decorated loose leaf binder with 9 cooking category index pages made like envelopes for storing clipped recipes and 30 filler pages for pasting. Keeps recipes in a permanent and orderly file. Leaf size 8½"x 6". Red cover with clever black and white designs. $2.45 postage paid.

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**SHOPPING**

**Velvet pillows.** It's not easy to find decorator pillows like the ones shown here. Tufted and fringed, these are filled with Kapok. The spot-proof velvet comes in red, rose, gold, turquoise, topaz; sage, leaf and emerald green. 15" square or 15" round. $3.70 postpaid for one pillow; $11.50 for the four. Hunt Galleries, HG8, P. O. Box 492, Hickory, N. C.

**Italian stools.** The classic design of the 12" square stools shown here makes them suitable for use with modern or traditional decoration. Seats are hand woven, rush frame is sturdy wood finished in walnut or black lacquer. $19.95 each for 24" height; $34.95 the pair. $22.50 for 29" height; $39.95 the pair. Exp. coll. Jenifer House, HG8, Great Barrington, Mass.

**In the basket** you can arrange your mending, your knitting or the pieces for your patchwork quilt. You can use it, too, as a scrap basket. Liner is metal decorated with vertical strips of natural color palm fiber fastened together with bands of pink, blue or yellow woven Nylon. 12" x 8" in diameter. $4.95 postpaid. Jeff Elliston, HG8, Flushing 52, New York.

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A fine stand for the music area is the brass-plated steel one shown here. The compartments are expertly engineered to hold several hundred long playing albums. You will be happy with the pleasing design of this functional rack. Overall size: 31" x 25". Note the rubber tipped feet. $30. Exp. coll. Holiday House, 27 Bellevue Building, Upper Montclair, N. J.

The treble clef is a happy symbol. It evokes memories of tinkling music, of a running brook, of a bird song. The treble clef we show here is a door knocker. Hang it on the entrance door! 7" high, it is made of solid brass. $4.98 postpaid finished in satin black: $5.98 polished to a golden hue. Ppd. Tennessee Chromium 206HC.

AROUND

17" square 17" high

The work of a fine Italian hand is apparent here in this elegant imported bench that will preserve your beauty for years to come. This is the kind of room in your house. Seat is woven by hand of genuine natural rush. Beechwood frame finished in sat in lacquer or brown varnish. The tray is sturdy—so you will not soon find out when you use it—for pull-up seating, cocktail table, TV or vanity bench, luggage rack or whatever. An exceptional value!

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Fordson - 4". Beautiful oak finish. $11.95. A versatile piece of furniture that is a must for any room. Use it as a table, a chair or a cocktail table. It is the only chair that can be used in this way. It is the perfect chair for any room in your house. It is a simpe design that is both functional and attractive. It is a piece of furniture that is a must for any room. It is a versatile piece of furniture that is a must for any room. It is a simpe design that is both functional and attractive. It is a piece of furniture that is a must for any room.

Dear Lobstetrician:

A lady out at St. Louis in Missouri ordered one of our Maine clambakes to set before friends of hers from New England. Hand old sayings, "Our guests declared them the finest lobsters ever," she wrote in. "Wonderful for me—so easy to do." What happens in the kitchen at Saltwater Farm's handy "take you can enjoy right at home, indoors or out. Live Maine Lobsters—1 1/2 lbs. size, carefully cooked, nested in the traditional clambake rockewed—freshly dug steamers clamed too, if you will—all together and all Ready-to-Cook in our disposable lobster steamer. Quite a rig.

All you do is remove the steamer from the iod barrel in which it arrives, punch a hole or two in the lid, add a quart of salted water—and let it steam. 15 minutes after the steam starts, the seafood's all ready to serve. Complete directions go with every Saltwater 'bake. A wondrously simple recipe for a grand party at any time of your year.

Minutes after taking the lobsters out of Maine's cold waters, we have the cooking steamer cushioned in more than 100 lbs. of crushed natural ice. Shipped im­

mediately by fast Railway Express on a careful schedule that lets you select the arrival date you wish. The barrels are re-iced all the way for added protection. Within 1800 rail miles of this village, Live Delivery is Guaranteed.

Has to be or Saltwater Farm wouldn't be in its ninth year of making thou­

honds of hosts and hostesses happy—and giving them time to enjoy their own parties along with the authentic Maine flavor.

No need for us to bring it; because thousands have sent in to tell us so; their repeat orders please us just as much.

We think you'll discover a rewarding ex­

perience that will delight your friends. Choose now from these four typical clam­

bake, one of which is sure to please. At $15.95 2#: Eight lobsters ond 1 peck Steamer Clams (about 100) OR 3#: Ten LoBSTERS.

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**TELEPHONE SET**

Holds phone on top with plenty space to spare. Shelf below holds phone books. The Milk Stool is a sturdy beauty, too! Each crafted by Pine Shops of solid Michigan pine in a lovely antiqued finish. May be ordered separately.

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14" seat x 17" high $21

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**GARMENTS**
Wish Thou Me to Wear a Rich Woolen Garment?

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**SHOPPING**

**All shook up** over hillbilly music? Then by all means get the wall decorations shown here. Both the "squeeze box" and the guitar are made of plastic finished in black. Easy to attach to the wall, the box measures 11" x 19", the guitar 11" x 21". $1.98 postpaid complete. Order from Glasscraft, Department HG8, 920 Chicago Avenue, Evanston, Illinois.

**A rustic note** for the terrace could be the wheelbarrow planter shown here. Made of maple finished in a mellow tone, it will display to advantage a pot full of trailing vines, a mound of the season's fruit, a man-size portion of popcorn or potato chips. $2.98 for barrow with 6" bowl; $3.98 for the 9" bowl. Ppd. Debarco, HG8, 7 Market St., Paterson, N.J.

**Dixieland Jazz** is highly rated. For the lacquer on your gift list (a deserving young college student) we suggest that you get the records shown. You have a choice of three of 78 or 45 RPM records which contain 18 classics, or one 33 1/3 RPM record which contains same 18 hits. $2.98 for any choice. Ppd. White House, HG8, 8 Kingsland Ave., Harrison, N.J.

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Your OLD FUR COAT MADE INTO
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**HOUSE & GARDEN**
AROUND

Traveler's friend. You will be grateful throughout the trip for the pretty leather writing pad shown here. Compact and well designed, it is the perfect size (11½" x 9") to rest on the knees, to use on the desk. Leather colors: pink, blue, or white. $2.95 complete with matching color pen. Order from Cortley Gifts, Dept. HGR, 453 East 88th St., New York.

No huff and puff is necessary to start a glowing fire in the barbecue if you use the electric bellows shown here. Note how it comes with an adjustable stand, with a five and one half foot cable. UL approved. The motor is housed in a metal case finished in black. Handle is red, stand is cadmium plated. $7.95 ppd. Nelson, 1673 North Dillon St., Los Angeles, Cal.

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Beautifully, harmoniously. Lights up flower beds, paths, garden steps or shrubbery—light reflects through the Frog's mouth. It is made of stonetex and hand-painted in verdigris color. Ornamental by day, charming at night. 9½" high, 10" long, complete with 12 foot watertight cord. Pair make an excellent gift. $15.00 pair.

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Good eating! Your satisfaction guaranteed. Send SI.98 to corn, potatoes, etc. Smoker is made of solid aluminum, 1 1/2 x 31/2 x 8. Great for onions, over your barbecue to contain the heat and smoke that penetrates while keeping the juices in. Works with most smoker types. Use for fresh, frozen, or dehydrated foods, or for liquids, sauces, etc. Send $1.50 for 1 set; $2.80 for 2 sets.

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Those who wear these silver designs, more in a charmed order of good luck. We have interpreted several traditional symbols in unique and charming jewelry. Their hand-wrought firmness makes them the ideal gifts. Zodiac Toe Rings $3.95; matching Cuff Links $3.95; the Set $8.50; Zodiac Earrings, $3.95; Scatter Pin $1.95; the Set $4.95. Specify birth date and month (Like May 7). Interesting Horoscope Booklet with each order. At these special prices, buy now for future gifts-giving, Gilt boxed. Tax and postage paid.

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An unusual clock with only one hand, invented by Benjamin Franklin. Size: 9" tall, 10" wide, 1/2" deep. Finished in beautiful black walnut. Runs on 1 volt A.C. 60 cycle current. This clock is perfect for dens, game rooms, libraries, etc. and is an unusual conversation piece. Price $27.00. Tax and postage included.

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"It's wonderful—kills pesky fleas and doggy odor while I snooze. I love its cedar aroma, its billowy comfort." Protects children. Ends all struggles with messy powders, sprays. Stops scratching. Keeps pets off chairs, sofas—no more "B.O." in the house! Please—try new Flea-Scat-Pad. 1 for $1.50—12 for $14.93. Send for FREE booklet! 

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Add a touch of elegance to your cocktail and dinner parties with our monogrammed paper napkins that look and feel like fine damask linen. Nougy white, 3-ply facial tissue in lustrous tone textured weaves. Monogram in a rich, soft gray. Stunningly packed in a smart ebony black gift box. Please print monogram initial desired. Cocktail napkins, box of 100, $2.95 Post. Dinner napkins, box of 100, $3.75 paid. Send for free gift catalog

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Circulates heat evenly for golden brown chicken, roast, etc. speeds cooking + saves fuel + fits any barbecue works perfectly with or without regular windbreak food

That "Southern-smoked" flavor that will delight your family and friends! Cook whole chickens and roasts right on your own barbecue with about half the fuel used in normal barbecuing. Flexible in height and width. Place over your barbecue to contain the heat and smoke that penetrates while keeping the juices in. Great for pork, lamb, game, vegetables, potatoes, etc. Smoker is made of solid aluminum. 3/4 feet square. 3 feet long. Includes 1 foot of string for easy carrying. Ideal as a gift. Your satisfaction guaranteed. Send $1.95.

I. R. Fox, fur remodeling specialist, rescues your old fur coat regardless of condition into a glamorous 1977 cape or stole. Save more than half, at our special price of $22.95. I. R. Fox skilled furriers will clean, range, repair your fur—then laminate to a glossy, glorious, like-new sheen. Finally our master stylists remodel completely and provide a lovely NEW LINING and INTERLINING & Monogram at no extra cost. True savings result— a luxuriously beautiful cape or stole.

MONOGRAMMED PAPER NAPKINS
HAY LUXURY LOOK OF LINEN

Send for free gift catalog

SHOPPING

A bright note for the bathroom could be the chrome finished steel rack shown here. It will hold six folded towels. The two sturdy hooks at the bottom can be used for drying "washbasin" laundry. 12" long x 3 1/2" wide x 3 1/2" deep. The adhesive on the back makes it easy to mount. $2.49 postpaid. Order from Meredith's, Department HG8, Evanston 23, Illinois.

Pottery lantern. You will want to hang one or more of these charming earthenware candle holders on the wall of your terrace, on a favorite tree. 9" high x 7" in diameter, the lantern is ivory color, the glaze has a dimpled texture. It comes fitted with one citronella candle. $5.95 plus 50c postage. Leslie Creations, Dept. HG8, Lafayette Hill, Penn.

The good point about these playing cards is the Greenpoint point count. You may buy them in three ways: $2.20 a set of two decks; $5 a set of four decks with four self teaching score pads; $7.95 a set of two decks of plastic cards complete with a bidding summary and a handsome plastic case. Postpaid. R M S Interiors. HG8, 11146 South Michigan Ave., Chicago, Ill.
AROUND

Your journey by car, motorcycle, bicycle or foot will be direct if you measure a scale map with Mile-O-Graph. No larger than a fountain pen, this device is precision made. Turn knob at each end, run the wheel over the map route, read the mileage through the glass slot. $2, postpaid for one; $5, for three. Mile-O-Graph, Hg8, 117 Liberty St., New York.

A working area will welcome the handsome pine rack shown here. Designed to hold a roll of paper towels, it has a sturdy shelf on which you can put many useful items: seasoning for the barbecue, canisters for the kitchen, toiletries for the bath­room. 9½" x 13" x 4½", it is hand rubbed to a satin finish, $3.33 ppd. Here's How Co., 95 Fifth Ave., N.Y.

A pleasing pattern in almost any room is the pattern of movable louvers. We show here a three panel screen fitted with wood tone. 6 feet high x 3 feet wide. $5. for three. Mile-O-Graph.

Your decoration or finish it in a three panel screen fitted with movable louvers. We show here a most any room is the pattern of the barbecue, canisters for the kitchen, toiletries for the bathroom. A working area; $5. for three. Mile-O-Graph.

A w «»rkin; ar«'a

If you measure a scale map with a ruler or paint spills with water. No thinner or turps. No thinner. PROCESS 100% PURE ACRYLIC.

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A beautiful steel for bar or kitchen center — and so sturdy as they come regardless of price! Special construction (lock-joint) for lasting good service. Hand made by our craftsmen of solid native hardwood with steam-bent back post for comfort. Hand welded; three rash and 14" long, wear $19.87! Deep 24", high 33½" overall; available 28" high (39" overall) at little additional per stool. Unainted ash wood ($37.80 for two); light natural finish ($10.05 for two); black wood finished in pine, maple, mahogany, walnut, cherry ($25.00 for two).

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Now raise rare living miniature Ming trees—to add unusual beauty and decor to your home. The delicately beautiful foliage of the Ming tree makes them ideal for table centerpieces, buffet or mantle. Ming Tree kit comes complete with everything you need—both Cypress and Pine seed, formulated soil, two pots, two special treatment chemicals and complete instructions. Average height, 10" to 20" when mature. Order today for yourself and friends for gifts.

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Critical Time Frame

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Seth and Jed

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"SOCIAL CIRCLE" PLACE MATS

Perfect for summer meals on the terrace, these handmade straw mats in 6 colors carry the feeling of outdoor into your home when cool weather comes. 16" across, their shape and color make them ideal for use as hot pads at the table or under potted plants. Modern as tomorrow but appropriate for any décor.

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In Easy-To-Use Stick Form

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White luncheon size paper napkins come imprinted with an authentic Meissen pattern. The blue on white is the real onion blue. Each napkin is 12" square. A package of 40, $1.00 which includes postage. Two for $1.75.

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MEISSEN PATTERN NAPKINS

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Is your dog tortured with Summer Eczema like the "Before" dog shown? HILO DIP & OINTMENT remove the real cause of this hot weather scourge; have worked wonders on thousands of dogs during past 16 years. Send $2.29 for complete treatment to Dept. G-8 THE HILO COMPANY Norwalk, Conn.

SHOPPING

A compact rack to hang in the bathroom is the lace-like metal one shown here. Finished in black, it will hold magazines, newspapers and a roll of tissue. It can be painted or sprayed to match or complement the color scheme of the room. Overall size: 10" x 11 1/4". $3.95 postpaid. Order from Laurie & Company, Department HG8, 507 Fifth Avenue, N. Y.

A small fur fashion like the little cape shown here can be made from the good parts of your old fur coat. The cost of this metamorphosis is unbelievably low! $22.95. Instead of discarding the coat be sure to send it to Morton's of Washington, D. C. They will be glad to send a catalogue. Order from Morton's, Dept. HG5, 312 7th St. NW, Washington, D. C.

An arrangement you might like on the wall is a collection of butterflies. We show here two beautifully framed specimens which are moderately priced. Each butterfly is mounted on a white background and framed in wood finished in either black or antique white. 5" square, each is $4.95 ppd. The pair is $9.50 ppd. Mono-Art, HG8, 50 Delancey St., New York.

Magazine rack for the table or to set beside an easy chair: the maple finish or honey tone pine rack shown here. Designed to fit into a provincial room, it will hold twenty magazines in an upright position. 13" x 9" x 16", it comes assembled for $13.50 or in kit form for $8.50. Postpaid. Order from Yields House, Department HG8, North Conway, N. H.
**AROUND**

**Space saver.** The plastic racks shown here will hold your cups compactly and safely. The sturdy base is footed and fitted with four plastic coated wood rods. Finished in either black or white, each rack is decorated with a gold color design, each will hold six cups. 8" high x 4" square. $2 postpaid the pair. Seth & Jed. Dept. HG8, New Marlborough, Mass.

**A pretty fish** made of cast iron will prove useful on your desk. Designed as an ashtray, it will serve, too, as a dependable paperweight. 6" long x 5" wide, it is finished in a pleasing antique brown color. Get several to give as gifts to the men folks. $1.25 postpaid for one. From Miles Kimball Company, Department HG8, 100 Bond Street, Oshkosh, Wisconsin.

**Bright stars** cut from rock crystal and set in silver mountings will add a glow to any face. These earrings are fashioned in the Orient where the craftsmen love to work with natural stones. The top stone is many-faceted, the star is smoothly polished. $2.98 postpaid the pair. Seth & Jed. Dept. HG8.

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**HERMAN MILLER CHAIRS** by Charles Eames

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Franciscan fine China
...a reflection of your own good taste
Despite Norman Douglas' cynical comment that "Curry is India's greatest contribution to mankind," few Indians would recognize what we call curry. The thick sauce liberally doused with curry powder used to mask leftover chicken in many restaurants bears no resemblance to the Asiatic's subtle blend of spices and seasonings. Actually curry, a corruption of the Hindustani turcarri, is a single basic form of Indian cooking. True curries can be bland, hot, dry, liquid. They derive from an art of spice culture and cookery which originated 5,000 years ago with the great and civilized Indus Valley Empire. Devout Hindus believed that food was created for man by the gods, and their philosophy is an integral part of the religion, ritual and customs of India today. Spices, treasured in elaborately carved chests, were given the reverence accorded precious stones. Sesame seed signifies immortality to the Brahmans. Basil, which the Greeks called "the herb of kings," is grown by the Hindus to honor the dead. At certain times in the world's history, spices have indeed been more precious than gold. Alaric the Visigoth demanded 3,000 pounds of pepper as part of the price for lifting the siege of Rome in 408 A.D. In the Middle Ages, 16 ounces of ginger would buy a sheep; a pound of cloves could be bartered for a cow. Even today, saffron costs $152 a pound, mainly because it takes the stigmas of 75,000 flowers of the *crocus sativus*, gathered by hand, to produce it. Curry powder is a blend of spices such as turmeric, fenugreek, coriander, cumin, cardamom, cloves, fresh ginger, peppercorns, chili peppers, mace and mustard seed. In Asiatic homes combinations of these spices are fresh ground on the curry stone every day, according to the dish for which they are destined. They are intended to enhance the taste and appearance of the food, not to dominate it. The amount of seasoning varies with local taste. Northern Indian food is rich and suave; Southern cooking tends to be hotter. Curries are fierier in the neighboring countries of Indonesia, Malaya and Ceylon. Curry cooking is spice cooking in its truest sense, and the curry recipes that follow are culled from the spice lands where cardamom and coriander, cinnamon and cumin, poppy, mustard and sesame seeds are used with full knowledge of their special properties in cooking. All the spices and herbs listed are available in the United States (for mail-order sources of curry seasonings and accompaniments, write H&G's Reader Service). Many can be bought in powder form but they are better fresh-ground in a mortar, blender, spice or pepper mill. Let these recipes introduce you to the centuries-old alchemy of spices, secret of the unique cuisine which has been called "sublime and sacred, inscrutably inspiring and intelligently illuminating, like Cambodian carvings."
Fish

**Spiced Fish Chowder (Cambodia)**

3 pounds pike, or scrod
24 shrimp
24 oysters
1/2 cup butter
4 small white onions, minced
2 bay leaves
1 dried red chili pepper, crushed
1/2 tablespoon dried orange rind
4 lemongrass or anise seeds
15 cups water
1 tablespoon turmeric
1/2 clove garlic, chopped
1 teaspoon salt
1 tablespoon cashew nuts
4 medium slices canned or fresh pineapple
1 tablespoon soy sauce

Clean and wash the fish. Cut into medium-size pieces. Clean, shell and wash shrimp. Extract oysters from shells. Melt the butter in a pan and brown minced onions. Add the shrimp with bay leaves, crushed red pepper, and chopped orange rind (it may be dried at home). Stir for 5 minutes over medium fire and add the fish with the anise or lemongrass seeds. Add one cup water and reduce over a fast fire. Now add the turmeric, oysters, and bay leaves. Let the fish stand for 10 minutes. Serves 4.

**Dry Braised Fish (India)**

2 pounds fish, such as salmon or red snapper
1 cup flour or chick-pea flour
1 cup olive, salad or peanut oil
1/2 teaspoon salt
1 1/2 teaspoons turmeric
1 pint yogurt
1/2 cup vinegar
2 teaspoons anise seed
1 teaspoon cumin seed
1/4 tablespoon crushed green ginger or 1/4 teaspoon powdered ginger
1/2" stick cinnamon, crushed
2 large onions, sliced
1 tablespoon coriander, crushed
1 teaspoon black pepper
3 tablespoons lemon juice

Clean and wash the fish. Cut into medium-size pieces, gently prick all over with a very sharp fork and rub with some of the chick-pea flour. (This can be made at home by grinding chick peas, or crushing in a blender, a few at a time, then sieving the powder.) Then rub with a little of the oil, salt and turmeric. Let the fish stand for 1 hour, then wash in cold running water. Rub with more chick-pea flour and yogurt and rinse with the vinegar. Grind the anise seed and cumin seed in a little water with the ginger and the crushed cinnamon. Rub this into the fish.

Heat the remaining oil in a heavy casserole and brown the sliced onions. Place the fish in the casserole and reduce heat. Cook for 5 minutes and then sprinkle the crushed coriander and pepper over the fish. Add the lemon juice. Cover and cook very gently for 15-17 minutes or until done, shaking now and then to prevent sticking. Uncover and dry off all moisture. Serve hot. Serves 4.

**Oven Baked Fish with Cream (India)**

1 whole 2-pound fish (such as sea bass or whitefish)
1/2 cup flour or chick-pea flour
2 tablespoons coriander, crushed
1/2 teaspoon black pepper
1 tablespoon fresh green ginger or 1/2 teaspoon powdered ginger
1/2 teaspoon salt
2 onions, medium size
1/2 cup butter
12 cardamom seeds
8 cloves
4 tablespoons lemon juice
1/2 cups yogurt
1/2 cup cream

Clean and wash the fish. Gently pierce its skin in several places with a sharp silver fork and rub in flour or chick-pea flour. Wash well again and pat dry. Make a paste of the crushed coriander, pepper, pounded green ginger and a few drops of water. Mix with salt and rub the paste on the fish. Finely chop the onions and fry until golden in melted butter. Mix them with the crushed cardamom seeds (reserving 4 whole seeds), whole cloves, lemon juice, and combined yogurt and cream which has been strained through a linen cloth to rid it of excess water. Place a little of this mixture inside the fish and a thin layer on top. Bake in medium (350°) oven for about 30 minutes. During baking time, turn once carefully and spread the rest of the onion mixture on the fish. Serve hot, sprinkling the finely crushed cardamom seeds on top if desired. Serves 4.
Sea Fish Curry with Vegetables (Ceylon)

2 pounds firm-fleshed sea fish such as cod, mackerel (or use dried fish which has been soaked)
1 green, unripe banana
1 medium eggplant
4 medium potatoes
4 tablespoons butter
2 onions, sliced
3 green chili peppers

To make 5 cups coconut milk, soak 3 cups coconut milk in a blender, put grated coconut or coconut flakes in 3 more cups boiling water and strain through three thicknesses of cheesecloth, reserving liquid. Soak coconut in 3 more cups boiling water, strain through three thicknesses of cheesecloth, reserving liquid. (To make coconut milk in a blender, put grated coconut and water in a blender. Blend. Strain.)

Wash and dry fish and cut in medium pieces. Slice the banana, eggplant and potatoes in medium lengths and quarter. Melt 3 tablespoons butter and sauté the sliced onions, minced green chilies and coriander. Add fish, banana, eggplant, potatoes and 21/2 cups coconut milk. Cook over medium heat for 10 minutes. In another pan, melt 1/2 stick cinnamon and add the fish—vegetable mixture. Cover and simmer till the fish is almost done, about 6 minutes. Raise heat to boil off the liquid, add the rest of the butter and fry the fish. Pound the almonds in a mortar, mix with the yogurt and cream. Season with salt and simmer until reduced by half. Pour over the fish. Keep covered for 1/4 hour, over low heat or in a slow oven. Shake 4 or 5 times, very gently, during this period. Serves 4.

Minced Oysters (Cambodia)

24 oysters
3 tablespoons butter or oil
1/2 tablespoon chopped parsley
1 cup mushrooms, thinly sliced
1 cup milk
1 cup buttermilk
3/4 teaspoon cumin seed
2 crushed red chili peppers
2 egg yolks
1/2 cup cream
1/2 teaspoon salt

Pound the almonds in a mortar, mix with the almonds, turmeric, and tomatoes. Mix well and add the salt, sugar, lemon juice and milk. Simmer on very low heat for 15 minutes. In another pan, melt the remaining butter and lightly fry the garlic. Add the lobster meat and coat it well with butter. Cook for 5 minutes, then add the milk and spice sauce. Cook covered till the liquid is reduced by 1/2. Slice the cucumber very thin. Add to lobster. Cook together for 10 minutes and serve hot. Serves 6.

Lobster--Pepper and Saffron (India)

3-pound lobster, parboiled
8 tablespoons butter
1/2 teaspoon salt
1 tablespoon chopped fresh ginger or 1/4 teaspoon powdered ginger
1/2 cup buttermilk
1/2 cup cream
5 onions, sliced
5 cardamom seeds
1/4 teaspoon saffron
1/2 tablespoons coriander
2 teaspoons black pepper
3 tablespoons lemon juice

Cut open the lobster. Divide the tail into sections, and split the shell; crack the claws with a kitchen mallet. Heat 3 tablespoons butter and cook the lobster over a brisk flame. Pound the salt with the ginger and 2 tablespoons water. Add the buttermilk and the cream. Strain the whole through a coarse sieve over the lobster. Cover and simmer.

Lobster Curry (Singapore)

6 tablespoons butter
2 onions, sliced
1/2 teaspoon powdered cinnamon
1/2 teaspoon powdered cloves
1/2 teaspoon cumin
1/2 teaspoon chili powder
1 teaspoon coriander
1 tablespoon turmeric
2 tomatoes, sliced
1/2 teaspoon salt
1/2 teaspoon sugar
1 tablespoon lemon juice
4 cups milk
2 cloves garlic, finely minced
3-pound lobster, parboiled
1 cucumber

Melt half the butter and fry sliced onions with cinnamon, cloves, cumin, chili, coriander, turmeric, and tomatoes. Mix well and

Fish with Cream and Almonds (India)

2 pounds fish (sea bass, lake trout or mackerel)
5 tablespoons butter
3 onions, sliced
1" stick cinnamon
1 teaspoon turmeric
1/2 teaspoon black pepper
1/2 teaspoon salt
1 cup milk
1/2 pound blanched almonds
1/2 pint yogurt
1/2 pint cream

Wash the fish and soak for 1 hour in water. Dry and cut into medium pieces. Melt half the butter and fry the onions with the cinnamon. When brown, place the fish on them.

Wash, shell and dry the shrimp. Make a marinade of the oil, spices, garlic, salt and herbs. Mix well, pour over shrimp and leave to marinate overnight or at least for 4 hours. Place the shrimp with the marinade in a broiling pan. Under a high flame, broil the shrimp for 6 to 10 minutes (depending on their size). Turn them once while broiling and serve with as much marinade as you prefer. Serves 4.

**Spiced Fried Shrimp**

**(Java)**

2 1/2 teaspoons powdered coriander
Pinch powdered ginger
1/4 teaspoon salt
1/2 teaspoon black pepper
1 1/2 teaspoons sugar
2 cloves garlic, minced
2 teaspoons vinegar
2 cups small shrimp

Mix the spices, salt, sugar, garlic and vinegar. Roll shrimp in mixture, seeing that they are well coated with the spices. Leave uncovered for 3 hours. Deep fry and drain. Serve hot. Serves 4 as an appetizer.

**Chicken Curry**

**(Burma)**

3-pound chicken
1/4 cup peanut oil
5 minced onions
1/4 teaspoon turmeric
1/4 teaspoon powdered ginger
1/4 teaspoon paprika
1/4 teaspoon cayenne
1 teaspoon salt
1 cup water

Have the chicken cut up into 12-14 pieces. Heat the peanut oil until bubbling (500°F) and put in the chicken, onions, spices and salt with 1 cup of water. Lower heat to medium and simmer till done, about 25 minutes. Stir occasionally. Serves 6.

**Spiced Fried Shrimp**

**(Java)**

2 1/2 teaspoons powdered coriander
Pinch powdered ginger
1/4 teaspoon salt
1/2 teaspoon black pepper
1 1/2 teaspoons sugar
2 cloves garlic, minced
2 teaspoons vinegar
2 cups small shrimp

Mix the spices, salt, sugar, garlic and vinegar. Roll shrimp in mixture, seeing that they are well coated with the spices. Leave uncovered for 3 hours. Deep fry and drain. Serve hot. Serves 4 as an appetizer.

**Indian Shrimp Curry**

**(Trinidad)**

2 pounds shrimp
3 tablespoons lemon juice
3 tablespoons butter
3 tablespoons oil
2 onions, sliced
4 tomatoes, chopped
1 teaspoon each turmeric, coriander, cumin
1/2 teaspoon mustard seed
2 bay leaves
1 teaspoon black pepper
1/2 teaspoon salt
2 cups water

Put the shrimp in boiling water. When just pink and no more, remove them. Cool and shell. Wash in lemon juice. Reserve. Melt the butter and oil; fry the sliced onions, chopped tomatoes, the spices, salt and herbs, well pounded. Cover and simmer for 10 minutes over very low heat. Put in the shrimp and 2 cups water. Cover and simmer 1/2 hour. Serve with strips of pimento (soaked in salt and vinegar) arranged on top of shrimp. Serves 4.

**Saté Ajam-Chicken on the Spit**

**(Indonesia)**

2-pound chicken boned
1/4 teaspoon vinegar
1/4 cup water
1/2 teaspoon powdered cumin
1/2 teaspoon minced garlic
1/4 teaspoon salt

Cut the boned chicken into 1 1/2" pieces. Thread on 6" skewers. Mix the vinegar, water, cumin, garlic and salt. Dip the chicken in this. Cook over an open fire for about 15 to 20 minutes. Serve hot with the following sauce:

Cook until smooth and thickened 5 tablespoons peanut butter, 1/2 cup houillon, 1 teaspoon sugar, 1/2 teaspoon minced garlic, 1 teaspoon soy sauce, 1/2 cup milk, 1/2 teaspoon paprika, 1 bay leaf. Serves 3-4.

**Chicken Curry**

**(Indonesia)**

5 tablespoons oil
2-pound chicken
Pinch saffron
1/4 teaspoon black pepper
1/4 teaspoon salt

Clean, wash and dry the duck. Cut it into 8 pieces. Rub with a mixture of soy, saffron and salt. Let stand 1 hour. Pound or grind together 6 onions, 6 cloves of garlic, the ginger and the red peppers. Heat the oil and add the bay leaves, peppercorns and the ground onion mixture. Cook 5 minutes and add the duck. Brown for 6 minutes; then add enough water to cover. Put on the lid and simmer the duck very gently till done, about 45 minutes, adding more water if necessary. Half an hour before serving, slice the rest of the onions, grind the remaining garlic and strove over the duck. Serve hot. Serves 4.
Capon on a Spit (India)

3/4 pound ground lamb  
1/2 pound butter  
1/2 pound onions  
1 teaspoon salt  
2 tablespoons coriander  
4-pound capon  
2 teaspoons black pepper  
6 pounded cardamom seeds  
2 tablespoons mint leaves, bruised  
1 1/2 teaspoons turmeric  
1 1/2 teaspoons chili powder  

Have the meat ground very fine. Heat half the butter and brown the meat with the finely shredded onions, salt and coriander. Add 1/4 cup water or so to the meat. Cook away all liquid. Wash the capon, dry it and prick all over with a sharp pointed knife. Rub it well with black pepper, cardamom, mint and turmeric. Stuff the capon with the lamb mixture. Truss it well and put on a spit. Cook for about 1 hour, basting when necessary with remaining butter mixed with chili powder. Use more butter for basting, if required. Serve hot. Serves 4.

Chicken and Shrimp Curry  

(Reunion Island)

2-pound chicken  
3/4 pound shelled shrimp  
4 tablespoons oil or butter  
1 1/2 teaspoons salt  
1 teaspoon black pepper  
1 teaspoon dry thyme  
1/4 teaspoon salt  
3/4 cup pimentos (canned or fresh) shredded  
3/4 cup water, cover and simmer for 45 minutes. Baste the chicken as it cooks. Cook first on one side then on the other; then on the breast side and finally turn it on its back. By this time the chicken is well done, and has a delicious pearl or jasmine white appearance, except on the parts where it is nicely mottled and reddened. Now sprinkle the chili powder over the chicken, spoon the butter-yogurt mixture over it and cook for a few minutes in a 275° oven. Serves 4.

Chicken Curry (Borneo)

2 cucumbers  
4 slices pumpkin  
6 slices eggplant  
3/4 cup oil  
Pinch thyme  
1 bay leaf  
12 chicken livers  
1 tablespoon special curry sauce  
2-pound chicken  
1 onion minced  
1 tablespoon coconut paste  
1/2 teaspoon salt  
2 red chili peppers, crushed  

Peel the cucumbers, soak in salt water, then slice. Cut the sliced pumpkin in medium pieces; the eggplant in cubes. Heat the oil, add thyme and bay leaf and brown the well washed chicken livers. Add the curry sauce (see recipe under Pork or Lamb Curry) with chicken cut in 14 pieces. Mix the minced onion with coconut paste (see directions under Pork Curry, Thailand), salt and crushed peppers. Add them with enough water to cover chicken. Simmer gently till almost done, about 30 minutes. About 1/4 hour before serving add the vegetables and cook over low fire. Serves 4.

Duckling with Pistachio Nuts (India)

4-pound duckling  
1 cup shelled, chopped pistachio nuts  
2 teaspoons cumin  
2 onions, finely chopped  
3 egg yolks  
1/2 cup yogurt  
4 tablespoons butter  
2 tablespoons rose water  
1 teaspoon salt  
Agni  
10 peppercorns, crushed  

Have the duckling boned and left whole. Make a stuffing of pistachio nuts, cumin, onions, egg yolks, yogurt, butter, rose water and 1/2 teaspoon salt. Stuff the duckling with this and tie up well. Roast the duckling for 1/4 hour in a medium (350°) oven, and then put it in a casserole with enough agni to cover. Add remaining salt and the crushed peppercorns. Cook uncovered till the liquid dries out and the duckling is ready to serve, about 35-40 minutes. Serves 4.

*To make the Indian court bouillon called agni, put in a casserole 2 tablespoons crushed coriander, 1/2 teaspoon dry thyme, 1/2 clove garlic, 1/2 teaspoon well crushed fennel seeds and 2 whole red peppers, slightly bruised. Fill 3/4 full with water. Let the agni come to a boil, then lower the heat. Simmer for 15 minutes. Strain and cool.
Meat

Liver Curry (Bali)

4 tablespoons butter
3 tablespoons dried onion flakes, or
1 large onion, chopped
1 1/2 cloves garlic, chopped
1/2 teaspoon turmeric
1 teaspoon crushed red chili pepper
Pinch thyme
Pinch black pepper
2 bay leaves
2 pounds calves liver or chicken livers
1/2 tablespoons soy sauce
2 cups milk
1/2 teaspoon salt
1/2 teaspoon sugar
2 1/2 tablespoons finely chopped cashews
1 chopped tomato

Melt the butter, and sauté the onions and garlic. Mix in and stir the turmeric, red pepper, thyme, black pepper, bay leaves. Cook very gently for 2 minutes. Then add the liver or livers, cubed and sprinkled with the soy sauce. Fry for 4 minutes. Add the milk, salt, sugar and cashews. Cook covered till done, about 15 minutes for calves liver, 6 minutes for chicken livers. Stir in tomato to thicken the gravy. Serve hot, with a sprinkling of crispy thin slivers of fried onion. Serves 4.

Lamb Curry with Squash (Malaya)

1/2 teaspoon caraway seeds
1/2 teaspoon powdered cinnamon
1/2 teaspoon powdered ginger
2 teaspoons cumin seeds
1/2 teaspoon black pepper
2 minced onions
1 1/2 teaspoon minced garlic
5 tablespoons butter or oil
2 pounds lamb or pork, cut into 1” cubes
2-pound squash
5 cups coconut milk
1 teaspoon salt

Grind to a paste all the spices, onions, garlic, with a little melted butter or oil. Rub it well on the lamb or pork. Put aside for 1/2 hour. Then thread the meat on small skewers and brown in butter or oil in a deep skillet. Cube squash and put in the skillet. Add the coconut milk (see directions under Sea Fish Curry) and salt. Simmer gently till done, about 15 minutes. More milk may be added if necessary; cook

the meat thoroughly. Remove the squash when done; reserve and serve with the meat and gravy. Serves 4-6.

Curry for Bride and Bridegroom (India)

2 pounds lean lamb
1 1/4 sticks butter
4 onions, minced
3 tablespoons coriander
2 tablespoons ground green ginger, or
1/2 teaspoon powdered green ginger
1/2 pint yogurt
10 black peppercorns, crushed
10 cardamom seeds, crushed
5 tablespoons ground blanched almonds
1/2 teaspoon salt
1 tablespoon chopped parsley

Cut the meat into pieces the shape and size of almonds. Heat half the butter and sauté the minced onions. When they are transparent, add the coriander and ginger. Fry for 10 minutes. Add 2 tablespoons water and boil it away over a brisk flame. Repeat twice more. Remove meat to casserole and reserve. Add yogurt and 1/2 cup water to onions.

Melt remaining butter. When sizzling hot, put in the gravy with the crushed peppercorns and cardamom seeds. Cook 5 minutes, then pour over the meat, adding the ground almonds and salt. Cover and raise heat very high for an instant. Shake the casserole. Lower heat and cook till tender, about 45 minutes. Just before serving add parsley. Serve hot. Serves 4.

Meat with Baby Turnips (India)

1/4 pound butter
3 onions
2 pounds lean lamb, cut in 1” cubes
1/4 tablespoon turmeric
1 tablespoon cumin
5 whole red chili peppers
8 small turnips
2 cloves garlic
1 teaspoon powdered ginger
1 tomato, chopped
1/4 teaspoon salt

Heat the butter in a heavy casserole. Chop the onions coarsely and fry until pale gold. Add the lamb. Brown the meat well, stirring it all the time. Add the turmeric, cumin and well ground red peppers. Fry together for 2 minutes and add the baby turnips (halve or quarter turnips if too big). Fry gently another 3 minutes. Now pound the garlic in a mortar or work through a press and mash with ginger, tomato and enough water to make a paste. Add to the meat mixture. Season with salt and cook for a minute or so. Turn the heat very low and add 1/4 cup water. Cover tight and cook till water has evaporated. Add another 1/4 cup and repeat till the meat is done and turnips cooked. Shake the casserole a few times during this period, and do not stir much. Serves 4.

Pork Curry (Thailand)

4 tablespoons butter
1 cup chopped string beans
1 green pepper
2 pounds lean pork, cut in 1/2” pieces

Meat
Pork or Lamb Curry
(Cambodia)

6 tablespoons butter
2 pounds pork or lamb, cubed
1" stick cinnamon
1 onion, minced
1/2 cup rice wine, sake or sherry
1 tablespoon special curry sauce
2 1/2 cups water
1 cup tomato puree
1/2 teaspoon cracked black pepper
1/2 cup dissolved meat glaze
(or 1/2 cup Bovril)
1 tablespoon lemon juice
1 teaspoon grated lemon rind

Heat the butter and fry the chopped beans and thinly sliced green pepper. Add the pork with the cumin and coconut paste (grind 5 tablespoons coconut with a few drops of water) mixed with 1 cup water. Rub the celery stalk with Maggi, cut in 4 to 6 pieces and add to the pork. Stir and mix, adding the red peppers, cloves, mustard seed, onion and salt. Cook till pork is done, about 1/2 hour, adding a little water if necessary. Serve with shredded ham sprinkled on top. Serves 4.

*Special Curry Sauce

8 tablespoons coriander
2 tablespoons turmeric
2 tablespoons black pepper
1/2 tablespoon powdered ginger or 2 tablespoons chopped fresh ginger
1 1/4 tablespoons cumin

Beef Curry (West Indies)

2 pounds stewing beef
1 tablespoon special curry sauce
1 crushed red chili pepper
5 tablespoons oil or fat
2 onions, sliced
2 tomatoes, chopped
1 pint coconut milk
1/2 cup sugar
1/2 teaspoon black pepper
1 cup bouillon
1 clove garlic, minced
1/2 teaspoon salt
1 1/2 teaspoons cumin
1/2 teaspoon turmeric
1 tablespoon curry sauce
2 tablespoons salt
1/2 cup shredded ham
1/4 teaspoon curry powder
1/4 cup white vinegar

Wash and dry the meat and cut in 2" pieces. Season with curry sauce (see recipe under Pork or Lamb Curry) and chili pepper. Melt oil or fat and brown the meat and onions for 4 minutes over medium heat. Put in tomatoes and cover. Cook till dry. Add the coconut milk (see recipe under Sea Fish Curry), salt, chives and garlic to a fine paste, adding more water if necessary. After 1 hour add the raisins and cover. Cook till perfectly tender. Serve hot. Serves 4.

Marinated Beef Curry
(India)

2 pounds beef, chuck or round
1 tablespoon powdered coriander
1 teaspoon cumin
1 tablespoon turmeric
3 tablespoons slivered green ginger, or 2 teaspoons powdered ginger
4 cloves garlic minced
3 tablespoons soy sauce
3 tablespoons cornstarch
3 cups water
1/2 cup red wine

Cut the beef into pieces 3" to 4" long, less than 1/4" thick. Make a paste of the spices, garlic and onions ground together with the vinegar. Marinate the meat in this for 24 hours, turning and pressing down with a wooden spoon a few times during this period. Keep in refrigerator during hot weather. Heat the butter in a heavy casse-role and fry the bay leaves. Then add the meat with the spice and vinegar marinade. Fry 3 minutes over medium flame, add salt and simmer, covered, over very low heat for 30 minutes. Uncover for the last 10 minutes and reduce liquid. No water is to be used. Serves 4.
Beef and Liver Curry
(Indochina)

1/4 cup oil
1/2 pound sliced mushrooms
1 teaspoon cornstarch
1/2 cup rice wine, sake or sherry
3 cups bouillon
1 teaspoon cumin
Pinch cayenne
Pinch thyme
Pinch cayenne
1/2 teaspoon salt
I pound calves liver, sliced fine
1 pound beef, cut in shreds
1 teaspoon cumin
1/4 cup rice wine, sake or sherry
Yield: 2 pounds ground lamb or beef
1/2 tablespoons butter
1 pint yogurt

Heat the oil and add the sliced mushrooms. Mix in the cornstarch, a few drops of the
reducing liquid almost completely. Before
in the cumin and simmer 3 minutes over
gentle heat. Add cayenne and anise seeds.
Put in the beef; cook covered 5 minutes. Cook covered till done, about 15 minutes,
reducing liquid almost completely. Before
serving mix in the mushrooms with cream. Keep near side of fire for 5 minutes (do not
boil) before serving. Serves 4.

Pork Meat Balls (Bali)

1 onion, coarsely chopped
1/2 cup oil
1 tablespoon turmeric
1/2 teaspoon powdered cloves
1 teaspoon nutmeg
1 cup flour
2 teaspoons black pepper
3 egg yolks
1 tablespoon vinegar
2 pounds lean ground pork

Fry the onion in the oil and reserve. In the
same oil put the turmeric and cloves. Mix
the nutmeg, flour, black pepper, egg yolks
and vinegar into the meat. Fashion into
balls. Heat the spiced oil and gently brown
the pork balls in it. Turn once to brown,
add reserved fried onion and serve hot. Meat balls can also be coated with egg
yolks rather than mixed with them and then
brown in the hot oil. Serves 4.

Stuffed Meat Balls (India)

8 eggs
2 cloves garlic (optional)
6 cloves
2 cardamom seeds
2 onions, chopped
3 tablespoons coriander
3 mint leaves
1/4 teaspoon salt
2 tablespoons tomato paste
2 pounds ground lamb or beef
11/2 tablespoons butter
1 pint yogurt

Have the steak cut into thin pieces about
4" long and 11/2" wide. Make a marinade
of the oil and soy, ground onions and garlic,
and the sesame seeds which have been
roasted in a skillet. Marinate the beef for
1 to 2 hours. Remove and thread on skew­
ers. Brush with pounded cumin mixed with
lemon juice. Broil over a hot fire, or under
broiler and cook until done, turning the
skewers. Add salt and pepper before serv­
ing. Serves 4.

Saté with Pork (Indonesia)

2 pounds lean pork
1/4 cup grated cashew or Brazil nuts
2 tablespoons powdered coriander
1 tablespoon powdered cumin
Pinch powdered cinnamon
1/2 teaspoon salt
1/2 teaspoon chili powder
Soy sauce or vinegar

Cut the pork into 1" squares. Make a paste
of the grated or ground nuts, coriander,
cumin, cinnamon, salt and chili powder.
Use a little soy sauce or vinegar to moisten.
Rub the meat with this paste. Put it in
with a mallet or wooden spoon. Leave 4/4
hour. Thread on skewers and broil over an
open fire or under the broiler at medium or
low heat. Baste with peanut oil, or sesame
oil if available. Serves 4.

Sambal Ketjap
(Sauce for Saté)

1/2 cup soy sauce
1 tablespoon crushed red chili pepper
1/4 teaspoon minced garlic
1 tablespoon molasses
Pinch salt

Combine ingredients and serve with skewer­
ed meats.

Classic Seekh Kabab
(India)

2 pounds very lean ground lamb or beef
1/2 onion, ground
1 tablespoon chopped spinach
1/2 teaspoon chili powder
1/2 teaspoon salt
1/4 teaspoon each: pounded cardamom
seed, cinnamon, cloves, mustard seed, poppy seed.

Pound the meat well in a mortar or grind
in electric blender and mix it with the
onion, spinach, chili, salt and all spices and
seeds. Let dry in air for 10 minutes. Then
lightly grease skewers and form meat firm­
ly around skewers in 31/2" long kababs. Put
on as many kababs as a skewer will take.
Cook over the barbecue, on a revolving spit
with a grid clamp or under broiler at me­
dium heat, until brown. Serves 4.

HOUSE & GARDEN, AUGUST, 1957
admirer a mountain, a lake, a riv­
er, the harbor or simply a far­
off hillside dotted with the houses
of other Seattleites.

Such is the city's allure that
the local semanticians have never
been able to define it with a ring­
ing, all-encompassing slogan. To
reassure the impatient, for in­
stance, Seattle is called "The Fast­
est Growing City in the World—
For Its Age;" to cosmopolites, it
is the "Gateway to the Orient;"
and to seekers after a latter-day
Promised Land, the city repre­
sents the pulsing heart of "God's
Country." But the slogan most
widely invoked is the "Gateway to the Orient;" to cosmopolites, it
is the "Gateway to the Orient;"
and to seekers after a latter-day
Promised Land, the city repre­
sents the pulsing heart of "God's
Country." But the slogan most
widely invoked is "The Most Beautiful City in
America."

Through the years Seattle's
pronounced narcissism complex
has invited many sour epithets.
Seattle, critics have charged, has
been so mesmerized by its scenery
that nobody ever notices its cul­
tural shortcomings. Only a couple
of years ago, in a regional best­
seller on the topic of local dining,
a Seattle author named William
Speidel Jr. strongly implied that
the average fellow thinks more of
its scenic backdrop than his taste­
 buds. The title of his book was,
"You Can't Eat Mount Rainier."

BEECHAM WAS BELICOSE

The cruelest commentary on
cultural Seattle issued from a dis­
tinguished phrasemaker, Sir
Thomas Beecham, who conducted
the Seattle Symphony for a single,
stormy season in 1941-2. He ranted
at the local music critics and
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ers, and in his first interview after
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members may be admired and bought.

As a port city whose commercial ties with the Orient have survived the trials of depression and war, Seattle delights in its middleman role of bringing the wares of the Pacific Rim countries to buyers from Canada and the U. S. In 1950 a group of Seattle businessmen visited Japan, envisioning a heavy flow of trade with the Japanese, and returned to organize a local Japanese Trade Fair, which was introduced the following year at the University of Washington. Since then other Pacific Rim nations have been invited to display their wares in Seattle. The original fair has expanded into the Washington International Trade Fair, an official promotion of the state, and this spring more than 2,000 professional buyers flocked to the Armory to examine Korean brassware and porcelain, Hong Kong teak products, fabrics and jewelry, Philippine wood carvings, embroidery and hand-made textiles, Indonesian lacquerware, lamps, cutlery and textiles. But even before the first trade fair quality products from India, Pakistan, Canada and even Mexico and South America were exhibited in Seattle and the buyers frequently included local devotees of foreign art and handicraft.

A rich cultural gift

A permanent repository of Far Eastern culture and a pervasive influence on Seattle’s aesthetic taste for nearly 25 years is the Seattle Art Museum in Volunteer Park. Its founder, builder and guiding spirit is Dr. Richard E. Fuller, who by any criterion ranks as one of Seattle’s prime cultural resources. In 1925, when he was 26, Dr. Fuller stopped off in Seattle with his parents after a visit to the Orient. The Fullers never left town. Richard Fuller and his mother originally gave $300,000 to construct the museum building, and how much more of the family inheritance has gone into the museum is difficult to tabulate. The art museum has one of the Western World’s great jade collections, and no exhibition of Asiatic art objects in the past 10 years has been assembled in this country without drawing upon this museum’s collections.

Central to any discussion of Seattle’s cultural life is the University of Washington, one of the three western universities of sufficient stature to gain membership in the Association of American Universities. Its 600-acre campus sloping down to Lake Washington is one of the most beautiful in the U. S. Just four years short of being 100 years old, the university has an enrollment of 15,000, a faculty of more than 800 and extramural physical facilities. The Drama School, for instance, operates three campus theatres, where plays are presented to Seattleites on regular schedules. Two of them, the Showboat and the Penhouse, give performances six nights a week, every week of the year, and the third, called the Playhouse, specializes in experimental productions. The Henry Art Gallery on the campus houses a permanent collection of 19th century paintings, but it serves most fruitfully as a center of art and adult education activities, as well as a showplace for exhibitions of contemporary painting, prints, sculpture and regional examples of decorative arts. Off the campus but nearby, the university’s arboretum occupies a 260-acre tract, where the stunning rhododendron, azalea and dogwood of the Northwest flourish in company with exotic plants from all over the world.

Most Seattleites appreciate the city’s growing dedication to the arts and find themselves brushing against them now and then. But their first allegiance, pure and simple, is to the outdoors. A local businessman, annoyed by the counter claims of chauvinistic Californians and Texans, recently reached the boiling point. “The outsider tells us that he, too, is close to the beach, the mountains and the trout streams. He may be right, but does he take advantage of them? Here in Seattle, we do all the things the others just talk about.”

One of the best known facts about Seattle is that, per capita, it has more private pleasure boats than any other city in the world. This statistic is most meaningful as a symptom of Seattle’s compulsion to challenge the outdoors, and no one could find a better arena than the great Northwest diversity that lies at the Seattleite’s doorstep, or, more precisely, at his patio. He can sail from a mooring in Lake Washington, through Lake Union, the government locks, and on northward through the sheltered waters of Puget Sound to the emerald San Juan Islands. Or he can set out in a rowboat from a dock jutting into Elliott Bay and fish for salmon not more than 15 minutes from the heart of the city. If he and his children want to catch bass, they can take a trolley to the edge of Green Lake, which is well stocked and situated within the city limits.

ROARING HYDROPLANE RACES ARE TOP SEATTLE SPECTATOR SPORT

Playland all around

A Seattle family may sample so varied a recreational potluck that a simple recitation of its contents unavoidably assumes the flavor of a Chamber of Commerce brochure. Almost every conceivable outdoor gambit can be pursued in a weekend playground which includes the little understood but majestic Olympic Peninsula to the west, with its wonderful rain forest and 7,000-foot peaks; the Cascades to the east, sprinkled with state-operated ski trails, and dominated by their famous mountains, Baker and Rainier; the Sound, dappled with sailboats on a Sunday afternoon; and Lake Washington, where all boating, water skiing and swimming cease and all Seattle packs the shoreline when the gargantuan hydrolanes spouting 30-foot rooster tails race at terrifying speeds for the Gold Cup.

The red-blooded outdoorsmanship that sends Seattle scurrying to the trout streams and skis trails on the weekend has always served as a primary lure in enticing settlers to the region. Although it has been true for some 50 years that Seattle is, as the slogan proclaims, it, too, will be Seattle’s fastest growing city—for its age,” more than 40 per cent of its total growth has occurred in one huge population explosion since World War II. Most of the newcomers, like their forebears, have moved to the outer rim of the city on the north, south and east, and though they may live in the shadow of wilderness retreats, the distance downtown is still surprisingly short.

In the 1920s and even earlier, many thousands shook the city’s dust from their shoes and took up pioneer residence on Bainbridge and Vashon Islands, directly west of the city in Puget Sound, and on Mercer Island in Lake Washington. The islanders formed a cult of waterborne commuters and traveled back and forth via a “mosquito fleet” of steamers and ferry boats which linked dozens of small waterside communities with Seattle. The last ferries on Lake Washington were abandoned in 1940, when the world’s largest floating bridge, presently one of the city’s premier tourist attractions, was completed. It connects the city with Mercer Island and the booming suburbs on the east side of the lake. As whole new communities have mushroomed there, the need for a second bridge has grown urgent. It, too, will be a floating concrete bridge, but where it will finally be located is anybody’s guess and the city’s most exasperating civic controversy. Meanwhile, on the opposite side of the town in the middle of the Sound, the Vashon and Bainbridge Islanders happily ply the commutable waters in their ferry boats, hoping that new controversies will stall the proposals for new toll bridges which would span the Sound and disrupt their blissfully bucolic settings.

But Seattle today is not in a stalling mood. The Boeing Airplane Company, which alone ac-
counts for nearly one-third of the King County payroll, has announced plans for an ambitious expansion program. Its mammoth new jet transport, the 707, is due to fly over the skies over Seattle, but the city doesn’t mind the racket. It can’t afford to. The citizens have taken such a proprietary interest in the commercial future of the 707s that the first scheduled Pan American World Airways flight from Seattle to the Orient, still two years away, has been fully booked for more than a year.

The Northwest, more than most sections of the U.S., understands that power and growth are inseparable, and from its early years when giant firs and cedars were felled to make room for Henry Yesler’s steam-powered sawmill, Seattle has yearned to grow great.

Greatness, however, was not precisely what the first settlers had in mind on arrival; they were mainly eager to scratch for survival. The Puget Sound region was virgin wilderness when the brig Exact hove to off a lonely point on November 19, 1851, and deposited 10 adults, 12 children (the oldest was nine) and their belongings on a windswept beach. It has been recorded that three of the four women were weeping as they surveyed the scene of their new home. Note in her most fanciful imaginings could have guessed the consequence of this adventure, for within the lifetime of one of the children, Roland Denny, the same stretch of timber they faced was to be transformed into one of the world’s great port cities. Before he died in 1939, Roland Denny flew over the same landing place and peered down at a city nearing a half million population.

Dreams of “by and by”

The site where, the Exact party landed was named “New York Alki,” by a young New Yorker who may have harbored misgivings about the venture. In Indian jargon, New York Alki meant New York “by and by.” By the following February it was apparent that the settlers needed a site with a better anchorage, so three of the men paddled north in an Indian canoe across Elliott Bay. Two miles from where they discovered a harbor walled on three sides by a fabulous growth of timber, one of the men, Arthur Denny, used his wife’s 100-foot clothesline to take soundings. He decided the harbor was adequate, indeed, thereby unwittingly jeopardizing his own finest memorial. Eighty-one years later a Seattle hill named for Denny was methodically removed from the downtown section, the dirt being transported by conveyor belt and a fleet of barges. The whole hill was dumped in Elliott Bay, where Denny had taken his soundings.

One of Seattle’s most remarkable pioneers selected the new community’s name. Dr. David Maynard, who practiced medicine now and then, roistered somewhat, and invested his 20-year-old Alki Bay and all his money in the town and its people, honored an old fishing companion, Chief Sealth, by attaching to the young community his name as it was commonly pronounced—Seattle. In Skid Road, a crisp, informal history of Seattle, Murray Morgan speculates on the aptness of Maynard’s choice: “There is no trustworthy account,” Morgan writes, “of how the old chief took the honor. He may well have been horrified: the Indians had a superstitious dread of having their names mentioned after death.”

Seattle’s early growth was by fits and starts. It was a logging town, a sundry collection of lonely men whose choice of off-duty companionship was restricted to Indian maidens or Barbary Coast belles from San Francisco. To reduce the imbalance of the sexes in Seattle, a young transplanted Bostonian named Ass Shinn Mercer undertook a bizarre mission. Mercer, whose career through the wildest of improbabilities was later paralleled roughly by Teamster Dave Beck’s (Mercer was Seattle’s first teamster and soon became president, teacher and janitor at the tiny Territorial University), Beck, the best known teamster who ever lived, served a term not long ago on the University of Washington Board of Regents), made two trips back East in the 1860s to recruit young, respectable New England ladies for wife duty in the pioneer wilderness. Beset by official red tape and editorial vilification, Mercer nevertheless succeeded in carting back so many “Mercer Girls” that many thousands in the Northwest today trace their descent to them.

Orthodoxy in public affairs was never conspicuous in the young Seattle. The coarse Skid Road environment of its logging days nurtured some of the most cavalier political and sociological sensibilities ever devised. In the late 1860s, Seattle was the Northwest’s spiritual touchstone of the radical Wobblies, free-thinkers, free-lovers, transcendentalists and anarchists. Bitter and blood-stained strife from which Beck emerged all-powerful provoked James A. Farley to observe that this country consisted of “47 States and the Soviet of Washington.”

In its brief but sportive history Seattle has thrived on hope,-caprice and high optimism. It hoped fervently for a railroad during the “17 Years War” with neighboring Tacoma, and it got the Northern Pacific. It hoped that the Klondike gold strike in 1897 would bring a torrent of prospectors with cash for a grub-stake, and the city grew prodigiously. It once elected a mayor who stood in a world open town, called him when he carried out his pledges with a vengeance. Characteristically, the same man later was re-elected on a reform ticket. A local hand leader was elected to five terms as lieutenant-governor, although when he first filed his candidacy he conceded, “I can’t spell it, but I’ll take it.”

Seattle today is still thriving on hope and optimism. An aggressive, quasi-official agency called Greater Seattle, Inc., reflects a civic urge to keep growing bigger and greater, faster. But there is a small cluster of dissenters. A local newspaper has noted the formation of a highly informal body which calls itself “Lesser Seattle.” Strangely, both Seattle’s, the Greater and Lesser, are motivated by the same emotion. Greater Seattle presumably loves the city so much that it wishes to share it with outsiders. Lesser Seattle consists of a local few who love the city enough that they would keep further settlers from spoiling their happy preserve.

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GARDEN

STILL LIFE

(Continued from page 61)

Pretentiousness is always to be avoided, and the documentary piece, the historical commentary, the purely personal monument seldom belong in the home landscape. Approach warily also both allegory and abstraction, because garden sculpture should be understandable at first sight. Above all, seek an effect of durability and timelessness. Good garden figures will have an appearance of substance. In this both materials and workmanship play parts, although neither alone is likely to be a determining factor. Stone is recognizable enduring, as are such weatherproof metals as bronze and lead, although these may be expensive, especially if the pieces are unique or of limited currency, and if their artistic virtues command a premium price.

The simple virtues

If the foregoing seems academic, arbitrary or unnecessarily restrictive, you have only to consider the number of crystal balls, plaster gnomes, polychrome hitchhiking posts and laughing sprites that have affronted your sensibilities and peace of mind. At least half the statutory intended especially for use in gardens is sheer claptrap. Much of the remainder is inappropriate. Some of the most effective garden sculpture carries no suggestion of plants or garden at all. It may evoke nostalgia, inspire melancholy, stimulate contemplation, or lighten your spirit without reference to place and with only enough sense of time to keep it from being either aggressively contemptuous or peremptorily quaint. Good garden sculpture is where you find it. It may be found in a garden supply store as a simply executed reproduction in cast stone of an unassuming original, or it may be a unique treasure happily encountered in a wrecker’s yard. It may also, of course, be a fine and costly work of art.

Four useful rules

There are really no hard and fast rules about garden sculpture, nor are there hard and fast rules about displaying it. There are only budgets and opinions. On the one count, it is enough to say that garden statuary is not necessarily expensive. It may approximate the cost of a fine shrub or tree. As to opinions about its placement, H&G suggests these considerations: 1. The size of the garden does not determine a suit­

(Continued)
and large, defies the abilities of dedicated boosters to describe adequately. They have to deal, as in the great, wild and unpeopled regions. Locally these are spoken of as East or West “of the Mountains”, meaning the Cascades.

Eastern Oregon is a land of contrasts and complexities. In it are the magnificent Wallowa Mountains, along with lava beds of an immensity to give one to reflect on the convulsions of nature that bred them. Its High Desert is a haunted country with the loneliness of infinite distances, of endless rimrock, and marked with solitary buttes that are coal black one moment, purple the next. I think of it, too, as the country where the ever present winds make melancholy music on the telephone wires.

Bordering the desert is the little known Malheur Wildlife Refuge, some 200,000 acres to which come millions of smart birds who know a good thing, to rest and rear their young, then to take off for other homes. Bordering the desert, too, in an astonishing pattern are the ponderosa pine forests, which range north through Eastern Washington and account in large part to the industrial income of the area.

Once the Cascades are crossed, the influence of the Japanese current, a sort of Pacific Gulf Stream, becomes apparent. Western Oregon and Washington is often called the Evergreen Land. This is no fancy of a chamber of commerce. It is green from January through December. Rain makes its soil, and rain falls to the tune of some 40 inches in the valley, while the coastal strip, and inland to the top of the Cascades varies from some 40 inches in the valleys to 80 inches in higher elevations.

The greatest single natural feature West of the Mountains is the Douglas fir forest. It reaches from the California border up through Oregon, Washington, and British Columbia into Alaska. From it, according to fairly reliable statistics, come 65 cents of every dollar that circulates in Oregon and Washington, the two leading states in national lumber production. A great deal of the virgin timber stands in several leading states in national lumber production. A great deal of the virgin timber stands in several

This forest harbors a variety of small and big game. The many streams that tumble down from the West slope of the Cascades into the Columbia and Willamette rivers, or directly into the ocean, are well stocked with trout, steelhead and salmon. Everybody, even in the larger population centers, lives within shouting distance of both woods and water. Recreation areas are on the fringe of the towns and cities. The ski addict and the mountain climber never had it so good as here, what with Mounts Hood, Adams, St. Helens, Rainier, and Baker in his front yard. One of the strongest impressions made on visitors is the nearness of urban dwellers to woods, streams and mountains and to seashore.

Oregon, Washington and British Columbia from on more than 1,000 miles of the Pacific. Much of the shoreline is still in a wild condition. That the Coast Highway manages to follow it rather closely does credit to the engineers who made its 1,000 miles highway 2. For people whose reason for travel apparently is to brag about mileage, but for those who like to look, Washington’s Olympic Peninsula is for them, too, "the Last Wilderness," whose northern limit is the Strait of Juan de Fuca across which one can see the tip of Vancouver Island near which stands "the most English city" in America, handsome Victoria.

Then, there are the hundreds of miles of inland waterway called Puget Sound, threading Washington to Seattle, to Tacoma and Olympia, and offering fine salmon fishing; and the noble piece of water named Hood Canal for a British admiral of the seas. It isn’t a canal at all but an elongated inland sea along the shores of which are the melodiously named communities of Hamma Hamma, Humptulips, Lilinwaup, Dosewalips, Dockabush, and Quilcene. Just no virtuosity was expended in naming one of the Northwest’s greatest sights, Oregon’s Crater Lake, which lies in a remnant of a volcano’s casing. What a lake! Until I saw it, I thought the sentence "the deep blue of the souvenirs of the postcards was the work of a master in the mixing of colored inks. But it is due to minerals and light. I do not believe there is another blue like it."

One day I came to the Pacific Northwest on a round trip ticket. I soon sold the return portion of it and have made this my home ever since. Like many a native, I am privately of the opinion that this entire region should be set aside as one great park before it is wholly overrun by foreign immigrants like me. END
SEATTLE DINES

(Continued from page 36)

a tablespoon of minced parsley. Add the juice of a lemon, stir in a scant teaspoon of flour and then add enough of the juice from the baking dish to make a smooth fluid sauce. When the fish is done, lift the fillets from the bone, place on a platter with the skin side down, salt and pepper to taste, cover with the sauce, and place under the broiler long enough to heat the sauce into the fish without burning or browning. When properly done, the fillets will be juicy and of exquisite flavor. The proportions are intended for four pounds of fish.

Fish, and especially salmon, tends to be dry; and the danger to avoid in preparing it for the table is dehydrating it completely. The Scandinavians, who are the largest ethnic group in the Northwest and also the leading commercial fishermen, insist that the best way to prepare salmon—and most other fish—is to boil it lightly in little water. Their advice is more suggestive than definitive; I prefer the advice of the Mediterraneans who contend that fish live in water and must be drowned in wine. It is not always, however. We have in the Northwest, three species of cod available all the time: ling, rock and black cod. The latter is somewhat shark-like in shape and is sometimes called sable fish. Like its brethren of the murky bottom, it belongs to the finny proletariat. The cost per pound is never quite half the cost of salmon. But there is aquatic snobbery here; for the unprejudiced palate finds the transition from filet of salmon to boiled black cod a very pleasant one. Let him who doubts try this preparation: Place in an adequate pan chunks of black cod, quartered potatoes, a clove of garlic, a Edited in the indigenous Farmer's Market at the peak of the season, a passing generation and a way of life, dramatized there in those toil-marked peasants who came to America to labor with pick and shovel. Their sons, with few exceptions, have chosen lighter tools. And what of Seattle's restaurants? Do they utilize the region's culinary resources with talent and good taste? We may answer that in gastronomy, as well as in other elements of culture, the region is catching up to others that have a longer history. There are at least a dozen places where one may dine very well, and one or two where
one may dine as well as in any restaurant in the country.

Americans, whether of the west or the east, are beef eaters, and the menu of quality restaurants in many cities reflects this fact. Teagle's, Pancho's, El Gaucho in Seattle are first-rate for those who enjoy grilled and broiled meats. The Top O' the Town in the Sorrento is widely appreciated for its prime ribs. The Cloud Room of the Camlin Hotel and The Outrigger of the Benjamin Franklin compare favorably with the finer dining rooms of the west. Van's is an old establishment, highly respected among restaurateurs for the quality and variety of meats and seafood.

Peter Cunlis's, perched high above the canal which joins Lake Union and Puget Sound, offers superb meats in a striking Oriental setting, Crawford's, Skipper's and Ivar's are three of Seattle's better known seafood houses.

It is pleasant to know that in some recently established houses, there is a return to what we may call the classical, continental cuisine with its emphasis on subtle sauces and balanced dining. Such a place is Victor Rossellini's 410 in Seattle, where a dinner, with Rossellini's setting the sauce heightened with prosciutto, is always a memorable experience.

The famous tortellini di Bologna are given an unusually gratifying character with a delicate white wine chosen from a very good list, always a memorable experience. The famous tortellini di Bologna are given an unusually gratifying character with a delicate white wine chosen from a very good list, always a memorable experience.

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The famous tortellini di Bologna are given an unusually gratifying character with a delicate white wine chosen from a very good list, always a memorable experience.

Every time, with spade and hoe, I go to the garden with fresh excitement; and on a plot of ground less than 2,000 square feet, I grow all the herbs and vegetables and much of the fruit for a family of five, in each of whom there is something of the caterpillar. The plot, if little, is in fact a microcosm of the horticultural Northwest.

At one time or another, herbs and vegetables and fruits find their way to the kitchen, there to be converted into dishes which shall please as well as nourish. Lamb chops? Smear them with garlic and grill slowly. When they are nearly done, throw into the skillet minced rosemary, parsley and oregano. Stir briskly and sprinkle the juice of half a lemon, the chopped herbs, just before serving. Roast chicken? Lave it with wine vinegar. Mince onion, garlic, parsley, sage and combine with two tablespoons of olive oil. Add enough salt and pepper. Rub the fowl inside and out with this preparation and roast in medium oven, basting it now and then with a good dry white wine.

Or shall we have for this evening a very simple supper? We shall take from the garden a bit of onion and garlic and parsley and celery. These we shall mince and saute with a bit of lean salt pork which has been chopped to a pulp. We shall then add a cup of ripe tomatoes, salt and pepper and let the sauce simmer slowly. And while it simmers we shall take from the garden a bit of chard, a leaf or two of the savory cabbage, tip ends of the zucchini vines, cut

(Continued on next page)
SEATTLE DINES

(Continued)

them all fine and let them cook in the simmering sauce, adding enough boiling water later, flavored with a bouillon cube, to produce whatever consistency we like in soup. When it is nearly done, we shall add a dozen or so leaves of fresh basil which have been thoroughly minced. Then we shall serve it in large bowls and scatter over it grated parmesan cheese. With it we shall have French bread, toasted and spread with butter which has been flavored with minced tarragon and a whiff of garlic. From the cellar we shall bring up a bottle of Chardonnay. And for dessert, a bowl of strawberries and blueberries sprayed generously with sweet Sauvignon Blanc. Or do you prefer Bartlett pears? Or Golden Delicious apples from the Yakima Valley, and Langlois cheese from the Oregon caves?

I ask you to sit at our table and to share with us this simple supper which reflects so well the lush opulence of the Northwest. Your presence at the table will add flavor to the soup; for the guest always heightens the enjoyment of Bread and Wine. We shall probably talk of many things; and perhaps I may tell you of the abandoned orchard and what it taught me about America. And when you take your leave, I shall return to my lyrics, in our home on View Ridge, in Seattle, and the far Northwest, which is my gastronomic haven.

END

HOME SCREEN

(Continued from page 13)

show business, and all have introduced fine performers whom you might not otherwise have been exposed to. But the main impetus of this contest is the effort to produce not the biggest show but the biggest billboard, to collect the largest assortment of names that are newsworthy at a given time. Little or nothing in the way of performance is demanded of them.

I guess some sort of climax was reached a couple of months ago when, on successive weeks, Sullivan produced the rescuer of Benny Hooper, the seven-year-old subject of our latest child-in-the-well episode, and Allen topped him by producing little Benny himself, along with the rest of the Hooper family. All of them—rescuer, rescued and relatives—were quite handsome, personable and, as far as I could see, fully worthy of the interest and admiration that the public had felt for them during their terrible experience. None of them displayed any great ability at singing, dancing, telling stories or any of the other talents normally identified with entertainment.

One curious aspect of all this is that even people who are entertainers by profession are often used as names and not as entertainers. Robert Mitchum, a Hollywood actor by trade, turned up on a knee-length trousers and big straw hat to sing a calypso number. William Holden, also an actor, turns up on the Perry Como show—but also not to act. (All variety shows by now operate on the name-dropping principle to one degree or another; Sullivan and Allen are merely its leading exponents.) On the Como pro-

gram Mr. Holden was presented briefly in the role of a comic, exchanging a few lines of patter with his host.

"That's what they call shock-casting," an actor friend of mine explained, "only it isn't. Shock-casting is when a crooner like Sinatra plays a regular army soldier in From Here to Eternity. He plays awfully well—not just Frankie Sinatra in a GI uniform but a tough little character with a lot of life to him. But a fine dramatic actor stumbling around the stage in a bum back-and-ward, or singing in a voice like my brother-in-law who always wanted to be a crooner...that's not shock-casting—that's publicity."

This—to quote a sharp-witted observer of the contemporary scene, Louis Kronenberger—is the Age of Publicity. Things that have become merely familiar by repetition are accepted as valuable. Frank Costello gets a round of applause and letters of support. Things that have become merely familiar by the Age of Publicity. Things that have become merely familiar by repetition are accepted as valuable. Louis Kronenberger—is the Age of Publicity. Things that have become merely familiar by repetition are accepted as valuable. Frank Costello gets a round of applause and letters of support. Things that have become merely familiar by repetition are accepted as valuable. Louis Kronenberger—is the Age of Publicity. Things that have become merely familiar by repetition are accepted as valuable. Frank Costello gets a round of applause and letters of support. Things that have become merely familiar by repetition are accepted as valuable. Louis Kronenberger—is the Age of Publicity. 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