AMERICAN March 35*

FOR AMERICA'S YOUNG HOMEMAKERS

CORATING IDEAS FOR YOUR ROBLEM ROOMS

SPICES MAKE FOOD TASTE SO MUCH BETTER

A FAMILY LAWYER CAN SAVE YOU MONEY DO WONDERS WITH A

MALL GARDEN DOOR PAINTING

PROBLEMS SOLVED

IDEAS FROM WARD-WINNING HOUSES



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There's nothing fragile about the charm and beauty of Oak Floors. Dancing teen-agers, romping youngsters (even cowboys and Indians) won't damage the tough surface of solid Oak. Yet this same versatile floor provides the ideal background for contemporary furnishings or priceless antiques. The mellow coloring and interesting grain of natural Oak are always in style, will never fade nor wear away. When you buy, build or remodel, look for a lifetime of floor beauty. Look for floors of genuine Oak.





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Why be an ordinary stenographer when you can be a highsalaried Stenotype specialist working in top-level places where the important things go on? Stenotype is the amazing machine shorthand that frees you from the drudgery of written note-taking, yet enables you to take dictation at a speed faster *than the speed of speech*!

The modern secretary

EASY TO LEARN EASY TO "TAKE" EASY TO READ Makes ordinary shorthand out of date

- Stenotype is a machine shorthand that uses only 22 symbols. It is not a pen-and-pencil system that forces you to memorize thousands of hooks, circles and special signs.
- Stenotype *types* an entire word at one stroke. Ordinary hand-written systems may require many strokes for a single word.
- Stenotype "takes" in plain English. This provides employers with a permanent, easily-transcribable record that is simple for any Stenotypist to refer to at any time in the future.
- Stenotype has no speed limit but the experience of its operator. Trained Stenotypists attain speeds of more than 200 words per minute. Complicated push-pencil systems can't compete.
- Stenotype is a small, compact, portable machine that is easy to take to courtrooms, conventions, or outside conferences at offices other than your own. This use of Stenotype - in a variety of unusual situations - is just another advantage the skilled Stenotypist has over ordinary shorthand secretaries.

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1

uses the modern machine shorthand

STENOTYPE

WORLD'S FASTEST SHORTHAND

Learn it at home in your spare time – even if you've never taken a shorthand note before!

TODAY in thousands of executive offices, courtrooms, and convention halls, Stenotype is the synonym for highest speed and accuracy in the taking of notes, letters, speeches, testimony, interviews and debates.

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AMERICAN **MARCH 1966** VOL. LXIX. NO. 2 FOR AMERICA'S YOUNG HOMEMAKERS

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plates, glasses from Bloomingdale's, N.Y. J. M. CLIFFORD President

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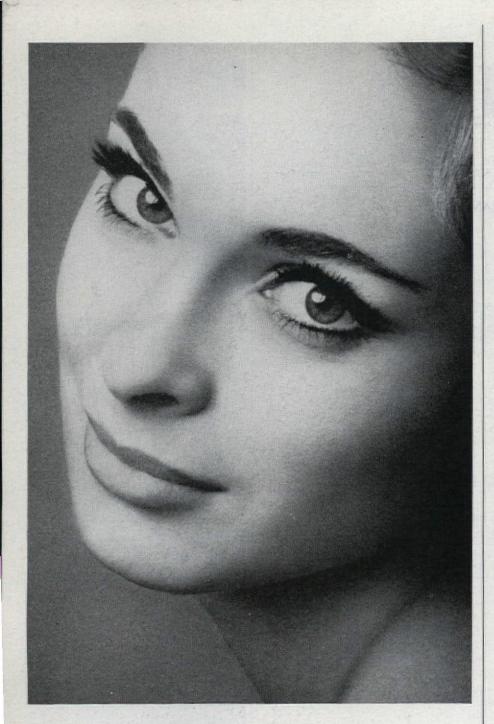
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Give dry skin its dew... with day and night moisture

(you have nothing to lose but dryness and its telltale lines.)



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We, along with other publications in our general field, are sometimes accused of oversimplifying many of the projects we present on our pages. In short, we make things look too easy. Well, perhaps there is a certain amount of truth in the accusation. We are inclined to omit some of the frustrations that go hand in glove with buying or building a house. We do play down the mess and confusion that accompany any major remodeling project. We certainly fail to mention the tears that may be shed when you make a decorating mistake, and we don't always mention just what happens to a garden if you just don't happen to have a green thumb. Perhaps we don't tell you that even the greatest cooks sometimes have a failure and that the final result sometimes bears little resemblance to the dish pictured on our page. And there may be some of you who suspect that we think all housework is fun. We don't and it isn't.

We at American Home are very aware that there are precious few worthwhile things in life that come easy, and owning a house and running a home are not among them. Practically anything that goes into a house and home takes time, effort, and work. But there are also many rewards.

The frustrations of building or buying soon fade when it finally dawns on you that this is your own house. The mess and confusion that accompany a remodeling are replaced by the pleasures of the added comfort and convenience it has provided. Once a house or a single room is decorated and furnished to your own taste, any nagging doubts and any tears shed will long since have disappeared. Few are born with a green thumb. Gardening takes effort and patience and these will produce results. Bear in mind that flowers and plants are just as interested in thriving as your hopes are for them to succeed. It takes practice to be able to turn out a special dish and the only way to succeed is to fail occasionally. But once you have mastered the touch, the failures will quickly be forgotten.

If we sometimes appear to accent the positive it is not entirely a fault. We wish to encourage you rather than to discourage you. We wish to inspire you to use your own imagination, your own taste rather than to follow us word for word. We don't wish to fool you into thinking that the things we show on our pages are always easy to accomplish but neither do we wish to say that they are beyond your grasp. That would be rather presumptuous on our part and by no means true. We try to show you the possible, not the impossible. Whenever we can encourage you to go ahead with a project that will give you pleasure and a sense of fulfillment we consider our job well done.

> HUBBARD COBB EDITOR



Floor in kitchen-dining area: Kentile's new 12" x 12" vinyl asbestos tile-Au Naturel, with feature strips. Easy to clean. Greaseproof. Four fashion colors. Practical in any room. Interior by Edmund Motyka, A.I.D. Your Kentile[®] Dealer? See the Yellow Pages under "Floors."

Extra tile thickness for extra wear-Au Naturel vinyl



New luxurious Kentile Au Naturel for extra wear and comfort underfoot. Has extra-deep texture. Helps hide uneven underfloors. And you can install a 12' x 15' area as shown for only about \$75.



before

from dirty...

Remarkable work-saver! The Frigidaire Electri-clean Oven cleans itself. Remarkable value! Range costs only about \$330.

How does it work? The unretouched "before" photo shows how a Frigidaire oven looked after we had baked on meat fats, cherry pie filling and starch at 450° for 2 hours. The unretouched "after" photo shows the same oven after one Frigidaire Electri-clean cleaning cycle. High heat—about 900°—has turned even this tough soil into harmless vapor and a trace of ash.

As the oven reaches broiling heat, the door locks itself; it cannot be re-opened until the temperature drops to the conventional level. This is one reason the Frigidaire Electri-clean Oven meets the safety requirements of Underwriters Laboratories and carries the Underwriters Laboratories insignia.



to clean, automatically

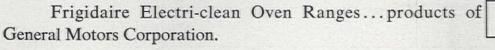
after

What do you do? Just set the "clean" lever, turn the "start" dial and the Frigidaire Electri-clean Oven does the rest. Cleans itself, plus oven racks, automatically, electrically.

If the facings outside the oven are soiled wipe them off before the cleaning process starts. After the oven has cleaned itself, all that's left of the heavy soil is a slight trace of white ash. Just whisk it out and your oven's like new again.

What about cost? Every feature-filled Frigidaire Electri-clean Oven Range is surprisingly inexpensive to own and to operate. This model costs only about \$330, with the exact price determined by the dealer. See your own Frigidaire dealer for his price and terms for all Electri-clean models.

What's more, this "big family" oven cleans itself automatically, electrically, for about the cost of a cup of coffee.





The brightest ideas in ranges are yours with Frigidaire...Electri-clean, Tender-matic, Flair, Twin-30 and Pull 'n Clean oven models.



Delicately embellished with DER HEIR a gay, colorful pattern of birds and flowers, this pictorial Baltimore Bride's quilt is an adaptation of one done in the 1840's. Made of fine percale, it will take years of wear gracefully—to become an heirloom in your family. The lively motifs are designed for cross-stitch embroidery (the original was appliqued). They're stamped on, as are the quilting lines, for ease in completing the work. To complement the quilt, you can also purchase dainty pillowcases with stamped border design and finished ruffles to save you sewing time.

Provide the set of the s	
Dept. PQK, P.O. Box 76, New York, N.Y. 10046 I enclose \$for item (s) checked below. Single 68x98" Double 84x98" King 100x98" Stamped Top PQK-150/T/S.\$6.99 PQK-150/T/D.\$8.99 PQK-150/T/K.\$9.99 Embroidery Floss PQK-150/F/S. 6.99 PQK-150/F/D. 8.99 PQK-150/F/K. 10.50 Quilt Back PQK-150/B/S. 4.99 PQK-150/B/D. 5.99 PQK-150/B/K. 7.49	ADDRESS

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Sunkist from California-Arizona

As long as you're spending all that time sleeping, you might as well get some rest.

True. You can fall asleep on any mattress. But it's the quality of the sleep that counts. If your mattress doesn't give your whole body firm, restful support, you're in for restless sleep. Stop-and-go sleep. And your body spends the night fighting the mattress.

That's why you wake up feeling—and looking —bone tired. That's why you need a Beautyrest. <u>The</u> Beautyrest. By Simmons.

Why? Because Beautyrest is completely different. It's made with separate, individual

coils. They're not wired together as in all other mattresses, so they can't sag together. Beautyrest coils are flexibly firm, free to do what your body wants them to do.

Shift a hip. Dig in a shoulder. Roll this way, that way. Beautyrest's individual coils give every inch of your body the separate support it needs. No wonder you wake up feeling rested all over.

The cost? Only \$79.50. Less than two cents a night over 15 years. And when you consider

that Beautyrest lasts three times longer than any other mattress tested by the Nationwide Consumer Testing Institute, you can think of Beautyrest as your thriftiest luxury.

Make sure your next mattress gives you sleep and rest. Insist firmly—on a Beautyrest.





they can't take that away from me

By Jeanne Lamb O'Neill nere are two kinds of housewives—those who throw things out and those who don't. You know which you are and everybody, including the gas-meter man, knows which I am. I'm a saver. I can't even throw out yesterday's garbage without mourning the newspaper it's wrapped in.

I admire my friends who have Sunday's newspapers out of the house by Monday. I'm impressed by neighbors who have the Salvation Army truck parked outside every other week. I'm goggle-eyed when I open other people's closets and nothing falls out. But I am what I am and I'm through trying to change. I'm convinced that the saving instinct is something you're born with, like fat ankles or a cowlick.

Let those who will be tidy Mother Hubbards. I couldn't live in a stripped-down house with only the chairs we need to sit on, the food we need to eat, the clothes we need to wear-only this year's lampshades, this month's magazines, and this week's paper bags. I'd feel like a peeled egg all alone on a turkey platter.

Our house is like an iceberg-only one-ninth of it is above the surface. The other eight-ninths is stuffed into closets and cupboards, boxes and cartons, nooks and crannies, down in the basement.

How can I describe our basement? Have you ever played hide-and-seek in the Smithsonian? Have you ever been to a rummage sale in the Grand Canyon? The only people who believe our basement when they see it are people who knew our attic in the old house. They used to wonder where we'd put all the stuff in our big, bulging, old-fashioned walk-up attic. Now they know. In our big, bulging, tilefloored, walk-down basement.

All children love our basement. And most adults admit it's a wonderful place to visit, even if they wouldn't want to live there, or anywhere near. If a few can't help dragging up tired Collier brothers' jokes, I sweetly forgive them their lack of imagination. For one thing, the Collier brothers saved things for no good reason. Me, I save things because the happiness and well-being of my family depend on it.

I wouldn't dream of inviting the fire department with stacks of fruitless, bootless paper. But what would happen if I threw out the paper with the recipe for poached turbot-or the one with the secret of removing (continued on page 107)



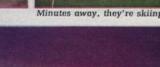


he colorful desert life





Man-made desert oasis



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THE AMERICAN HOME, MARCH, 1966

11

John

Artist:

ley, gang, ook what I found !"



lan, this is really livin'!

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provides 15 added vitamins and minerals

That's right, a full 15 added growth vitamins and minerals for that vital first year of your pup's life. There's vitamin A for alertness, keen eyes and a shiny, thick coat; B1 for body development and growth; B_2 for healthy skin and tissue; D for strong bones and teeth-plus 11 more. a world leader in nutrition-Carnation.

And plenty of protein, of course, Pups sure go for and enjoy all the nourishment they get in New Friskies Puppy Food. FOR SMALL DOGS, TOO! Extra-active, they

need its extra nutrients for extra energy. And they love the beefy flavor! From

Recognized by veterinarians and breeders for puppies and small dogs





decorating mewsletter

Seen in designer Paul Krauss's office (he's president of N.Y. Chapter, A.I.D.), a French wine-bottle carry-all, minus its handle, bolted to a wall above the desk. The basket's nine compartments make perfect pigeonholes. Why not adapt the idea for your kitchen planning desk?

Makes uncommon sense, doesn't it, to sell fine crystal as "starter sets" and by the "place setting"? That's just exactly what Lenox is doing. Name sound familiar? Of course, Lenox has been in the fine-china field for decades. To make selection of crystal easier, Lenox has come up with a basic suite of five versatile glasses. They are: the water goblet, the all-purpose wineglass, the dessert/champagne glass, the iced-beverage glass, and the juice-cocktail glass. The starter set consists of the first three glasses of the suite. Shapes range from Horizon, the most modern, to the elegant, traditional Barclay. They are also available cut and banded in gold or platinum. Prices range from \$3.75 to \$9.75 a glass.

Here's another answer to our plea of several months ago for new ways to keep pencils on the desk. This one, from reader James W. Shorr, makes use of an automobile distributor cap. The cap is made of plastic and has eight holes arranged in a circle. The two metal rods were cut off with a jigsaw furnished with a metal-cutting blade. Following a bath in mild detergent to remove the oil and grease, presto-the functional new pencil holder was ready.

Not just a set-a whole wardrobe-of Melamine dinnerware was introduced by Allied Chemical's Stetson Products Division. A round of loud applause for designer Georges Briard who's been honest about Melamine and has not tried to make a plastic look like something it isn't. There's nothing wrong with Melamine and we think it's high time designers and manufacturers stopped turning a fine new material into a bad copy of a silk purse. The designs, such as Sunflowers and Summer Love (daisies on a basketwork background) are frankly fun. In another one of Mr. Briard's florals, a wreath of colorful anemones fills the whole center of a plate. Bamboo is a smart, modern wicker print. According to the designer none of his new Artisan patterns are for every occasion but each one fills a very specific need; some are more suited for country dining, others are forthrightly formal. A 45-piece service for eight will sell for \$29.95 or \$39.95. Decorated platters and plain accessory pieces will also be available.



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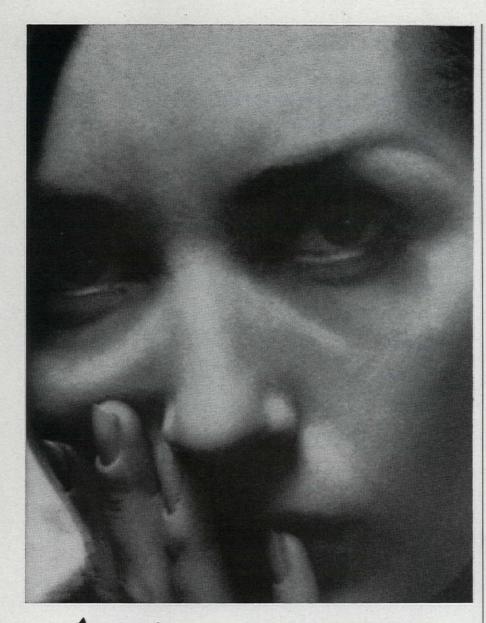
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WHY DO SOME CHILDREN SEEM TO HAVE ALL THE ANSWERS?

Is it native intelligence? Bright parents? Or just hard work and study? Obviously, it's a combination of all these qualities that helps a child excel, but there is often one other factor: the educational resources in the home.

For families who cannot afford a home reference library of a thousand or more books, most of the answers that children need are provided by Encyclopaedia Britannica. Here, in compact form, is one of the world's most complete reference libraries. Each authoritative article begins with a basic, over-all explanation. This is then followed by material of greater and greater depth, so that the reader may go as deeply into any subject as his age and talent allow. What a wonderful challenge to discovery and learning!

And Britannica holds the fullest answers to adult questions as well. To own it is an enriching experience for the whole family.



Aren't you too young to feel so tired?

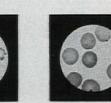
You notice it day in, day out...even the simplest chores seem to be just too much for you. You get up tired and you go to bed tired. And your mirror tells you that you *look* as tired as you feel.

Of course, there's no single reason for that tired look and feeling. But if you're one of the 40 million women between the ages of 15 and 45 who have a period every month, here is one of the most common reasons why you can have that needless tired feeling. Doctors have proved this beyond doubt: As a woman, you may lose much more blood-iron every month than you replace through the foods you eat. Thus, without being aware of it, you can lose energy-producing iron. It is this loss of precious blood-iron that can leave you always looking and feeling tired.

Medical Authorities Say: Women Need Twice As Much Iron

Yes, even if you're only 5 feet 2, you need twice as much iron every day in your diet as your 6-foot husband. It isn't likely that you eat as much iron-rich

Pale, Iron-Poor Blood When you're tired and worn-out, your trouble may be due to pale, ironpoor blood like this.



Geritol Iron-Rich Blood Geritol, with its important supply of iron can change iron-poor into good, rich, red blood.

foods, so you may develop the kind of iron

deficit that drains you of your energy and

youth. Why risk having the kind of iron-

poor blood that can make you very much

less than the woman and wife you could be?

Erase That Tired Look From Your Face

And Get Rid Of That Tired Feeling

blood-iron rob you of a full measure of

living, when it's so easy to replace any

iron that is lost. Put extra iron in your

blood by taking Geritol regularly to make

up for your monthly losses. Remember, if

you've been taking vitamins and still feel

tired, vitamins alone can't restore blood-

iron. But Geritol can. Just two Geritol

tablets, or two tablespoons of Geritol

liquid, contain twice the iron in a pound of

calves' liver. In only one day Geritol iron

is in your bloodstream carrying strength

and energy to every part of your body.

poor blood is your problem, take Geritol

every day. Feel stronger fast ... in seven

days, or money back from the makers.

Check with your doctor, and if iron-

Don't let the periodic drain of precious

MICRO PHOTOS OF DOCTOR'S STUDY



BOOKS AND BOOKLETS BOOKS FOR THE HOME places seems to make

Betty Crocker's DINNER IN A DISH has been in such demand since arriving in our office that we've had a hard time keeping track of it! The reason for its popularity is its wonderful collection of party dishes-many pictured in color and simplified for young, beginning cooks. Two of our staff members have used it for dinner parties, and both dinners-Beef Stroganoff and Coq au Vin-were reported to be easy to make and most successful. The recipes are all one-dish meals, making them especially good for entertaining. They're mostly for main dishes, but each has a menu suggesting accompanying foods. One of the nicest things about this book is its price-only \$1.95. (Golden Press)

Another excellent book for entertaining, this one for more experienced cooks, is JAMES BEARD'S MENUS FOR ENTERTAINING. It gives complete gourmet menus for every occasion from picnics to formal dinners. The recipes (over 600) should please the most particular of gourmets. We've noticed that James Beard fans are a very loyal group who swear by his cookery. In case you haven't heard of Mr. Beard, he has a famous gourmetcooking school. We like the way he writes his recipes-they're easy to follow, yet conversational, interesting to read. There's a helpful guide to wines and liquors too. \$8.50. (Delacorte)

If you own a home or are considering buying one, THE COMPLETE HOMEOWNER is an excellent investment for you. It's written by our own editor, Hubbard Cobb, in collaboration with attorney Robert Schwartz, But that's not the only reason we like it! It's a very thorough, helpful reference book on home ownership. In it you can find the answers to the countless questions and problems that can confront a home owner-from financing and insuring your home to maintenance and furniture care and repair. This is a very good buy for \$5.95. (Macmillan)

HOUSES, HISTORY & PEOPLE, by Richard Pratt, tells a story of early American history through houses and the people who lived in them. Viewing history through houses and places seems to make it come alive in a special way. A picture springs to mind of these people and how they lived. Included are Gunston Hall in Virginia; Abe Lincoln's Springfield, Illinois, home; and the Quincy Homestead, Quincy, Massachusetts. The photographs, mostly black and white, are excellent. \$12.50. (M. Evans and Co.)

Here's one for gardeners who've graduated from ordinary flowergrowing and have acquired an orchid taste. **THE ORCHID WORLD**, written with authority by Walter Richter, tells all about these exquisite flowers, including their interesting history. The color photos are beautiful. This is a book for either beginner or experienced orchid grower; in fact, for anyone with a special interest in orchids. \$12.50. (E. P. Dutton & Co.)

These books may be ordered through your local bookstore.

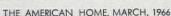
BOOKLETS TO SEND FOR DRAMATIC MEALS WITH FROZEN PREPARED FOODS. Here are snappy recipes for freezer favorites. You'll like the section on garnishes. Free from Dept. AH, Carolyn Campbell, Campbell Soup Co., 375 Memorial Ave., Camden, N.J.08101.

CONSUMER REPORT ON WHOLE HOUSE AIR CONDITIONING tells all you need to know about installing air conditioning in your home. Covers operating costs too. Send 15¢ to General Electric, P.O. Box 805, Louisville, Ky. 40201.

MONEY MANAGEMENT, YOUR FOOD DOLLAR. This 40-page special has money-saving advice on how, where, and when to food shop. Send 15¢ to Dept. AH, Money Management Institute of HFC, Prudential Plaza, Chicago, III. 60601.

THE LITTLE SEEING BOOK is fun to read and gives good tips on eye care. Test your color sight! Send 10¢ to Visine, P.O. Box 1745, Dept. C-265-AH, Grand Central Station, New York, N. Y. 10017.

PARTY AND HOME DECORATION. Lively ideas and easy how-tos for making decorations and novelty items. Send stamped, selfaddressed envelope to Dept. MC-AH, The Borden Chemical Co., 350 Madison Avenue, New York, N.Y. 10017.





Which costs less? The Picasso print, the lamp, the end table, her anniversary present, or the genuine G-P wood paneling?

The real wood paneling is the least expensive of all. Imagine, only \$43.20 for a 12 by 8 foot wall of beautiful Georgia-Pacific Chateau knotty elm.

And Georgia-Pacific's exclusive Chateau paneling isn't like ordinary wood paneling. True, it has the traditional random width planks, but the grooves between the planks are wider. This gives the wall a deeper, richer, more solid look. Chateau paneling also has G-P's incomparable Acryglas[®] finish to protect it against wear and tear.

Knotty elm is just one of the 17 beautiful hardwood panelings in our Chateau line. They're all available in reasonably priced, easy-to-install 4 by 8 foot hardwood plywood panels. See, price and compare Georgia-Pacific Chateau paneling . . . before you buy any paneling.

What's in the package?

In honor of their 12th anniversary, he bought her a choker necklace of fine Imperial Cultured Pearls (7¹/₂ to 7mm). Cost: \$75.00.

 Mail this coupon with 10c for 1966 G-P Paneling Catalog. (Or see your G-P building materials dealer.)

NAME

CITY

ADDRESS

STATE ZIP CODE

Mail to: GEORGIA-PACIFIC CORPORATION, Paneling Department, Dept. AH-366, Commonwealth Building, Portland, Oregon 97204



HOW TO SUCCEED IN ANTIQUING AND MARBLEIZING CASTOFFS WITH VERY LITTLE TRYING

We bought this furniture for a total of \$35-\$10 for the

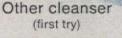
chest, \$15 for the chair (shades of Queen Anne), \$5 for the picture frame, and \$5 for the mirror. To give the mirror importance, we invested an additional \$3 in a plywood back. All the pieces, which we acquired from a house-

* I IIIIII 2

wrecker, were in good condition so only a little nailing and sanding were required before we

started painting. However, any furniture that you plan to paint should be sanded for a smooth surface. After sanding, clean off all surfaces with alcohol and allow to dry. Shellac each piece on a dry (continued on page 121) "Look!" says Josephine, the Lady Plumber, "New extra strength Comet gets out stains far better than other cleansers-

even when they try twice!"



1. "I'm gonna be unfair to Comet! I'll give another cleanser-any onetwo tries at cleaning a food stain. Give New Comet only one try. Here the other cleanser starts off."



Other cleanser (first try)

2. "Wet it, wait a little... then rinse. How about that? The left side of the stain still needs plenty of cleaning. So let's see what happens the second time around.

New Comet Other cleanser (second try)

(first try)

3. "Other cleanser tries again. New Extra Strength Comet, the stainremoving cleanser, comes on for its first and only try. Wet 'em, wait, and rinse as before.

Other cleanser (second try)

New Comet (first try)

4. "Two tries and the other still left some stain. But in one try Comet removed it. How come? Comet has Super Chlorinol, best cleaning and bleaching agent in any cleanser. Disinfects better, too.'

"If that test doesn't prove it, I'll give up plumbing!"



things are rough all over



Rough, dry skin can happen to any body. So don't just stand there—bring the medicated power of Dermassage Lotion to bare.

You see, creamy-white Dermassage is no ordinary lotion. Its super medicated ingredients penetrate deep into hurt skin.

Its emollients help make rough skin smoother. Its moisturizers help make dry

skin more supple. Its healing agents relieve chapped, cracked, irritated skin conditions. We know it works because 4,000 hospitals use Dermassage for regular patient skin care.

(There's even a nurse on our label. What other for otion can say the same?) All we'll say is this: when things get rough, be a smoothie.

Discover Dermassage, the hospital-proved skin lotion.

Or, use super-moisturizing **Dermassage Skin Cream.** You'll love it . . . it's the "light" one! soothing Swedish massage. Do you envy them their gay resort wardrobes? Don't be silly. Most women hate to shop for a trip and worry themselves sick over the expense. Be glad you don't have to tramp through the cruise shops with a worried frown—you can shop them just for fun.

epressing, isn't it? Every last soul you know is basking in the sunny South. Nobody stays home in the snow and slush and cold—except poor you,

Well, nothing can really take the

of course. What to do?

place of two weeks in the sun. But here are a few suggestions to help relieve your winter woes. If the thing you hate most about your resorthopping friends is their golden glow, why not buy

one of your own via a sun lamp? If you're not a sun-worshipper, try an exhilarating sauna bath or a

Go ahead, buy yourself one giddy, larky, resorty thing that you don't really need.

HOW TO CURE THE NO-CRUISE BLUES

Probably the best thing about a vacation is the change of scenery and the resulting mental shotin-the-arm. But you don't have to go that far for mental stimulation. If you want something to quicken your pulse and stir your senses and give you something to talk about, head for the nearest art museum. Chances are it's been months or years since you paid your respects to the masters—and maybe you've never given modern art a chance.

Get away from your four walls through music. Dip into something new and different—old English madrigals, flamenco rhythms, German lieder. Or just go out and buy a calypso album to keep up with your island-hopping friends.

Pick up a book that you'd never think of reading ordinarily. If you're fond of biography, read up on wines or tropical fish. If you're a Civil War buff, try James Bond for a change.

Maybe you're jealous of all the exotic foods your friends are sampling. Well, chances are they're sticking to steak and potatoes, but there's no reason you can't plan a gala Hawaiian feast or a Javanese rijstafel—and set the table to match. Of course, half the fun of traveling is having somebody else do the cooking for a change. Now's the time to stretch the budget a bit and try that intriguing restaurant you've heard so much about.

How about getting a head start on spring redecorating? Your friends are too busy—and broke to think about such things. And by all means, splurge on fresh flowers, even if you seldom set foot in the florist's.

A change of *you* will help too. If you've been toying with tinting your hair or trying a new hairdo, toy no longer. Best of all, lose five pounds and pity those flabby vacationers coming back.

One last suggestion. Any new hobby will make a livelier you and a sunnier winter—oil painting, rug hooking, guitar playing. But do consider bird watching. Not only is it fun to watch our fascinating feathered friends but, see?—you're not the only one in the world who hasn't flown South.

Want to push ironing out of your life?

Permanent Press keeps the creases in. RCA WHIRLPOOL washers and dryers have special cycles that take the wrinkles out!

Washing clothes in hot water removes the wrinkles as well as the dirt. But you can put new wrinkles in when heated clothes are spun. That is why our special settings for Permanent Press introduce the cold water gradually before the spinning cycle. This gives your Permanent Pre clothes the care garment manufacturers recommend. They are new crushed or spun while hot. No one else makes washers that work th way. Just us.

RCA WHIRLPOOL dryers add the finishing touch, with a gent tapering off of the heat until clothes are finally tumbled for 10 minute in unheated air. So—nothing overheats, wrinkles can't be baked in Result: you've let the *dryer* do the ironing. Happy thought?

More good things you get with RCA WHIRLPOOL

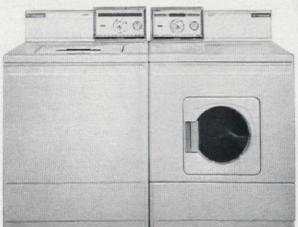


Super-Wash Cycle-Gets extra dirty clothes clean with a special prewash... then soak ... followed by a regular washing... all automatically. You don't have to come back to the washer to reset dials or add detergent.

Nationwide Service—Whirlpool franchise TECH-CARE[®] service is available across the nation to protect the quality built into every RCA WHIRLPOOL appliance.



Magic Clean® Filter - The lint filter that cleans itself-automatically. And, it's tucked deep inside the machine, out of sight. Who wants to pick lint? It's so unladylike.



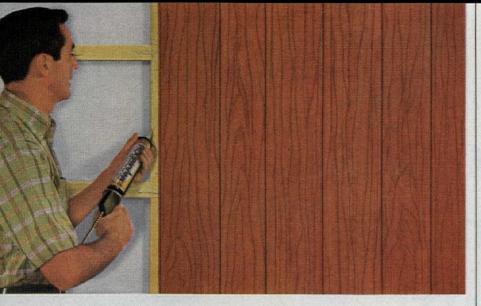
3 Separate Speeds – Flexibility to wash everything from sneake to chiffon or washable woolens. And, there's a separate water leve control for small "hand wash" loads.



Moisture Minder-Makes doubly sure your clothes are dried ju the way you like them. And, the dryer shuts off at the degree dryness you select.



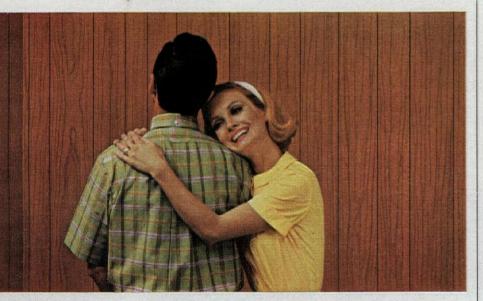
RCA WHIRLPOOL APPLIANCES ARE PRODUCTS OF WHIRLPOOL CORPORATION, BENTON HARBOR, MICHI-TRADEMARKS RCA AND 200 USED BY AUTHORITY OF TRADEMARK OWNER, RADIO CORP. OF AMER



APPLY ROYALCOTE ADHESIVE

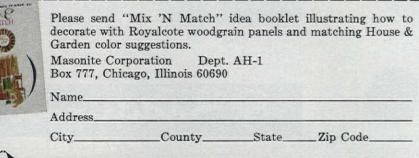


PLACE ROYALCOTE PANELS AND MOLDINGS



PRAISE FOR A ROYALCOTE PANELED ROOM

THAT'S THE ROYALCOTE SYSTEM!





BE KIND TO YOUR RECORD COLLECTION

If we treated our household crockery the way many of us treat our phonograph records, it wouldn't be long before we'd be eating our meals from paper plates!

Apparently the day record companies began to make unbreakable plastic disks was the day people decided they were also indestructible. It is true they no longer shatter when we drop them. But their precious surface that accounts for the lovely sound is more perishable than ever.

Are records really that fragile? Not if the music is a rousing march or a current pop singing group. Who can notice a tiny scratch in an ocean of loud sounds? But most of our record collections are built around subtle orchestrations, performances by great artists, music with shading and nuances. Each disk is created with incredible attention to detail.

Today's stiff outer jacket and the frequent addition of the inner dust jacket assist in protecting your investment. But here are a few simple dos and don'ts that carry the bekind-to-records program to the utmost in protecting them.

How long have you been using your needle? With good care and gentle handling, a diamond stylus gives 400 to 500 hours of good tone reproduction. That may seem a long time, but if you average two hours a day playing, you need a new needle about every eight months. (A sapphire stylus lasts for 40 to 50 hours.) The worn, blunted needle gives you inferior sound, and it can scratch and wear down the tiny record grooves beyond repair.

When playing records manually, don't try to place the needle in the first groove. You can't—and you're apt to hit the groove walls, damaging them permanently. Put the needle down gently on the blank surface at the record edge.

How do you store your records? 78s and 33¹/₃s must be stored vertically. Vertically means upright. A partially filled shelf that leaves some records (if not all) resting at an angle won't do. Being plastic, they're apt to get warped or bent. They mustn't be packed in too tightly either. And leaving a stack on your record changer is an invitation to warping.

Are your records clean? The needle will brush away the inevitable tiny bits of dust and lint that seem to love records; larger particles of lint, cigarette ashes, and dirt must not be allowed to accumulate. They can become imbedded in the groove walls and no amount of cleaning will restore the quality. Keeping records always in their folders when not actually playing will help avoid this accumulation. And when you handle records, handle them only by the outer edges. Finger tips are imperceptibly oily and finger prints on the face of the disk attract and collect dust.

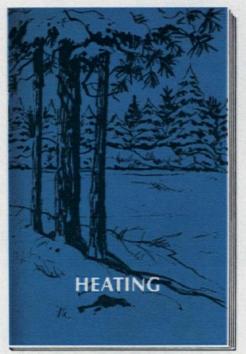
Try to clean your records on a rotating basis. Dampen a soft lint-free cloth in cool water (or a good anti-static solution) and wipe lightly and gently in a rotary motion, in the direction of the grooves, never across them. If a record for some reason or another has become really dirty, wash the surface with a room temperature solution of water and a detergent. Do not use soap or liquid solvents.

With just these few precautions, your records will last for hours of tone-right performance.

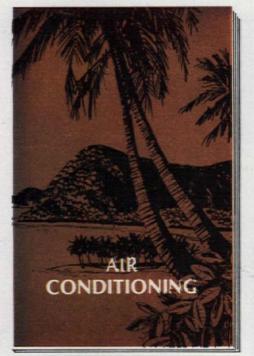


FROM HONEYWELL

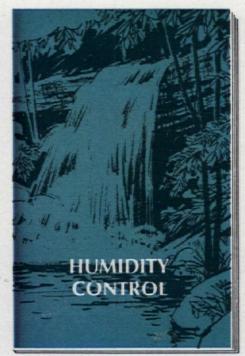
These new booklets explain the 4 basics of "Total Home Comfort" and how to plan for them



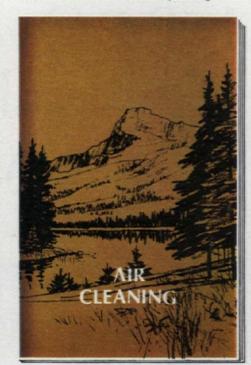
How to assure comfortable temperatures all winter long...tips on avoiding chilly areas and overheated rooms ... other planning hints.



What the benefits of central air conditioning can mean to your family... control features to look for ... answers to common questions.



What proper humidity means to your home... how your body reacts to too much or too little moisture... new automatic systems.



Airborne dust, pollen, smoke, and allergies ... comparison of mechanical and electronic filters ... how to cut cleaning bills.



ver dream of a warm tropical island in the midst of a cold, snowy northern winter night? Or longed for cool, fresh mountain air on a hot, dusty summer afternoon? Now you climate, better than any resort

can enjoy a perfect climate, better than any resort spot on earth, right in your home, no matter where you live.

The secret is Total Home Comfort. Very simply, it means keeping the variables—temperature, humidity and air cleanliness—at the ideal level for perfect comfort. With the latest advances in technology, Total Home Comfort is not an abstract idea, it's available now.

If you are planning to build or remodel don't miss these four new Honeywell booklets. After all, what's more important than comfort?

loneywell Dept. AH3-413	Name	
Ainneapolis Ainnesota 55408	Address	
m interested in specific reas of "Total Home comfort." Please send me he following booklets:	City State	Zip
Heating Air Conditioning Humidity Control Air Cleaning	Hon	eywell



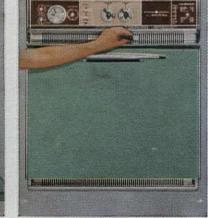


"Let'em dribble! My P/7°Oven cleans itself electrically"!



Model JK-18





Don't touch this dirty oven.

Wave good-bye to oven cleaning forever.

The P-7[®] self-cleaning oven, invented and per-

fected by General Electric, puts an end to such

drudgery. Cleans itself, as shiny, bright and new

as the day you bought it. And for less than you'd

pay for an oven cleaner. About 7¢ per cleaning.*

Just set the dials, latch the door...



P-7 Oven cleans itself electrically.

No more cleansers, fumes, scrubbing. The same electric elements that cook your food also clean the oven. And far better than you could, even the parts you could never reach properly before.

The newly styled, luxurious JK-18 built-in P-7 Oven shown above has the fabulous self-cleaning feature. It also includes a meat thermometer and convenient rotisserie. The oven clock timer makes it a fully automatic oven in every detail.



Remember, the P^{*}7 Oven is made by General Electric. You can replace your present range or oven with 5 kinds of G-E ranges including built-ins. Many different models. Some are shown on the next page...

THE AMERICAN HOME, MARCH, 1966

Replace your old built-in with a new P/7 now! It's simple and economical!

And it's so easy to do. P-7 built-in ovens are offered in a full line and are designed to fit both 24" and 27" enclosures. Installation costs are minimal.



New in styling and concept, this fabulous double built-in oven includes the P-7 selfcleaning feature on both ovens. Top unit also has thermometer and rotisserie. You can bake or broil in either or both at the same time. For 27" enclosures.



Model JM-86

Newest member of the popular Mark series, this deluxe 27" range has the P-7 self-cleaning feature plus automatic rotisserie. Many more conveniences including handsome recessed cooktop.

**Available about May 1966

G.E. also offers its fabulous P-7 selfcleaning feature in a full line of 30" and 40" ranges, both free-standing and builtin models. No doubt, there's one to fit the space occupied by your present range. See your G-E dealer.





HOW TO BUY WOOD FURNITURE

Part I

Case goods is the name the home-

furnishings industry has given non-

upholstered wood furniture. This

includes everything from dining

room tables and chairs to bedroom

furniture and living room tables.

of the major purchases for the

home, we are beginning a series

of articles designed to help you

when it's your turn to enter the

SOLID OR VENEER

into two main categories: solids

Case goods can be broken down

"Solid" furniture is furniture in

which all the wood parts, including

tops, end panels, drawer fronts,

and head-board panels are made

of solid wood. Usually the same

species of wood is used throughout

Solid wood furniture today is

found primarily in Early American

and Colonial styling. Because these

styles were originally made of solid

woods it is often felt that solid

wood construction adds to their

Most manufacturers use solid wood for legs, posts, and other

With these exceptions, however,

most furniture is now made from

plywood or chip-core panels (wood

particles brought together in a

man-made composition). Face ve-

neers are used on the exposed

surfaces, such as table tops, drawer

fronts, or the side panels of a

chest of drawers. (See "What Does

A veneer is a thin slice of wood

cut from a log in such a way that

each slice has its own segment of

the log's grain pattern. This is

then bonded to a center core which

may be a different species of wood

At one time veneers popped off

or cracks appeared. But with mod-

ern adhesives, heat, and pressure,

veneers can compete successfully

with solid woods in terms of both

PLASTIC COATINGS

To protect wood surfaces, a thin,

stability and endurance.

It Mean," June, 1965.)

or chip-core.

case-goods market.

and veneers.

the piece.

authenticity.

structural parts.

Because case goods remain one

transparent plastic coating is applied over the wood veneer itself by some furniture manufacturers, others use plastic laminates in a perfectly straightforward manner with no attempt to simulate wood grain at all. Here the surface might be white or bright lacquer colors.

WOODS

Any number of woods are used in furniture production: walnut, mahogany, oak, elm, cherry, and pecan are among the basics. Currently in fashion are also many exotic woods that have a high pattern. This pattern may be either characteristic of the wood itself, such as teak or rosewood, or it may be the result of the way a tree is cut. For example, crotch mahogany is cut from the crotch of a tree or burl (which is actually diseased wood). Still another way to come up with more pattern is to apply several woods in combination, such as light- and dark-toned woods.

"DISTRESSED" WOODS

Currently very popular is a practice the furniture industry calls "distressing," which gives furniture a used, antique appearance.

At one time, distressing was confined to traditional styles. But now even furniture with modern styling can be found in distressed finishes.

Distressing is done by splattering black paint on the wood to produce dots like little fly specks and hitting the furniture with chains to bruise the wood. Sometimes even glass rings and hotplate marks are applied for a more authentic antiqued appearance.

COLORS

With the variety of finishes possible today, many manufacturers are offering pieces finished two ways. For example, an oak group may come with a light, sandy finish, or the same pieces may be ordered with a dark finish. Still other manufacturers include painted finishes to bring even more variety to all wood groups.

FINISHED BACKS

Not all wood pieces come with finished backs. If you plan to use a given piece of furniture freestanding in the room, be sure to check to see if the back is finished. If not, the retailer may be able to have this done for you or show you another design that has been finished all around.

HOW MUCH TO SPEND

Because of giant strides in mass production, the furniture industry can now sell a three-piece bedroom group (headboard, dresser, and chest) for as low as \$200.

However, the average three-piece bedroom group sold today is in the area of \$300 to \$400, not including a mattress and box spring. The mattress and box spring add from \$100 to \$200 to the price of basic bedroom furniture.

The average price for a dining group (table, six chairs, and china cabinet) is close to \$500. One obvious factor in the price difference between a dining room group and a bedroom group is the chairs.

READ THE LABEL

Because it is literally impossible, just by looking, even for a professional to determine the materials from which a given piece of furniture has been made, labeling laws have been established. On these labels manufacturers must spell out the materials used. Read them carefully before making your final choice.

The store in which you buy your furniture, however, remains the best source for information.

JUST LOOKING

Visit the furniture stores in your shopping area even when you are not in the market for a piece of furniture. Get to know furniture as well as you know style changes, qualities, and prices of clothing. Beware, some stores will line up better and higher-priced merchandise next to cheaper pieces to give you the impression of a bargain. If one salesman can't answer your questions, ask someone else.

For intimate marriage problems tiny Norforms assures easier protection than internal bathing



Guards against germs and odors-effective for hours

suppository that makes douching old-fashioned and unnecessary. Internal bathing just cannot give you the convenience, plus the germicidal and deodorant protection, of Norforms.

Each Norforms is tiny as your fingertip. Yet it's amazingly effective against germs and odors. At contact with the body, Norforms starts to form a powerful antiseptic film that protects delicate tissues as it eliminates odor-causing germs. And this protection lasts for hours.

Tested by Doctors

Doctors have found Norforms' deodorant protection outstandingly effective. You

Tiny Norforms® is the modern feminine stay free from embarrassing odor. Norforms has been proved safe, too-won't irritate sensitive tissues.

No Measuring, No Mixing, No Apparatus

And-unlike awkward internal bathingdainty Norforms is the easiest method of protection. Simply insert a tiny Norforms . and feel fresh, feminine, so secure. No

bother, no mess, no doubt! Norforms is at your drug counter now.

Want more details about Norforms? Just mail coupon for an informative booklet.

PROVED IN HOSPITAL CLINIC ... TRUSTED BY WOMEN TED BY DOCTORS



The		harmacal Com Vorwich, N.Y.	
Plea: envel		free Norform	s booklet in a plain
Nam	e		
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City_	and the second		
State			Zip



THAT GRAY MARCH FEELING

his is the rock-bottom season . . . when you look in the mirror and don't enjoy the view at all. Is that your hair, that lifeless stuff? Your face? Hands? Droopy expression? Yes, they're all yours and one of two things must happen . . . despair or action. Vote for the latter, for positive steps to banish that gray March look and mood.

ry a mask. Usually in a cream form, you daub it on all over your face and throat, let it dry, then remove with lotion or tepid water. Four pleasant and effective ones: Estée Lauder's Wonderfirm or her Creme Pack, Dorothy Gray's Secret of the Sea Moisturizing Mask, or Coty's new Beauty Climate Refreshment Mask.

new color scheme, please! February and March are when those smart cosmetic firms (who know about female doldrums) bring out exciting new colors for lips and nails. Look at them all, then choose one that is totally different from your usual pale-pink. Or shop for a whole new color ensemble that truly compliments your hair color and skin tone. Clairol, the people who know all about hair color, have a whole line of makeup and you can pick and choose to get just the right shade in everything that goes on your face.

etergents, winter, and carelessness-this is the trio that conspires to make hands look the way they too often do. Make up your mind that your hands and your cuticles need twice-a-day lotion and/or cream. It takes little more than time, what with the wonderfully effective lotions that are on the market. What's more, they come in a wide price range to please all pocketbooks. There are also bath oils that wash away winter roughness.

ou-with the fake eyelashes? Yes, you! They're no longer expensive and they're so unhousewifely that every young homemaker should use them often! We enjoy our W'eyes Guise-"a pair to wear and one to spare!"

ortured hair isn't always a meek martyr. Sooner or later it begins to complain, often bitterly. And no wonder. We tint it, tug it, pull it tight around harsh rollers, "cook" it, tease it, stab it with pins, douse it with sprays and brush it all too little. Want your tresses to get back their glow? You must brush regularly, and shampoo often-at least once a week. Condition your hair after every shampoo with a cream rinse or cream created for that purpose. Choose your setting lotion and hair spray carefully and use them lightly. Your rollers should be soft and flexible. Set your hair dryer at low or medium, not high heat.

ry areas around the eyes? And maybe a few other places too? Just about every element, indoors and out, works to deepen the dry spots into lines, unless you fight back with the corrective protection of moisture. Two newish ones: Lauder's Under Make-Up Creme, Moisture Veil from Coty's Beauty Climate group. Old favorites: Revion's Moon Drops Moisture Balm, Arden's Velva Moisture Film. Apply it liberally!

THE AMERICAN HOME, MARCH, 1966





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PRATT & LAMBERT-INC. Made and Sold Throughout All of North America

here's a "new" kind of development



with plus values galore By Stanley Schuler

An old but little known kind of residential development is beginning to spring up around the country in increasing numbers. It not only makes possible a new and more pleasant way of life, but it also protects against loss of property values and may even cut the cost of home ownership and maintenance.

The Federal Housing Administration calls this old-new concept a "planned-unit development with a homes association." What this means, very simply, is a development with parks, recreation areas, and other open spaces and facilities that are privately owned by a neighborhood association for the benefit of the property owners in the development.

At first glance this may seem an attractive idea though hardly as promising as some housing experts make it sound when they hail it as "a major step in eliminating the monotony which has stereotyped most postwar developments . . . in improving housing design and livability . . . and in producing a total environment that includes privacy, safety, and beauty."

But the fact that an unusually high percentage of families living in neighborhood-association developments are well satisfied that they settled where they did, indicates the experts are not exaggerating. Consider, for example, the John Mc-Governs. They bought an old house in Radburn, a world-famous subdivision in Fair Lawn, New Jersey, in 1951. Today their enthusiasm for the neighborhood runs as high as ever. Their present house (they moved around the corner into a larger place ten years ago), which is at the end of a cul-de-sac street, backs on to the beautiful sweeping central park owned and maintained by the Radburn Home Owners Association.

Despite the fact that Radburn is overrun with children, the Mc-Governs' street, like the entire 149acre development, is well preserved, neat, and exceptionally attractive. Furthermore, despite the ever-burgeoning automobile population, the six McGovern children are safer inside Radburn, with its park areas and cul-de-sac streets, than they would be in a conventional grid development.

Perhaps best of all, the entire McGovern family continues to delight in the wide range of recreational and cultural activities sponsored by the Radburn Association the year-round.

Why do so many families in Radburn and similar developments share the McGoverns' solid satisfaction? The answer becomes clear when you start asking more specific questions about neighborhood-association developments and what they do for their home-owner members.

EXACTLY HOW DOES A NEIGH-BORHOOD-ASSOCIATION DEVELOPMENT DIFFER FROM OTHER DEVELOPMENTS?

It is characterized by two principal features, the combination of which is unique:

First, only part of the land in the development is used for home sites. The rest is legally dedicated by the developer as common property for the use of home owners. For example, in Radburn, approximately a fifth of the total acreage is used for parks, pools, ball fields, tennis courts, playgrounds, community walks, etc. In Conantum at Concord, Massachusetts, 102 oneacre home sites more or less surround 60 acres of woodlands and meadows. In tiny Wembly Lane in Seattle, ten houses front on a private road that loops around a community swimming pool. San Francisco's famed St. Francis Wood has a number of small parks and a handsome landscaped mall. Lots in Lake Waukomis near Kansas City encircle the shores of a large lake, while in Palm City near San Bernardino. California, they are built along the fairways of two ninehole golf courses.

The second thing that is unusual about a neighborhood-association development is that, after a specified number of lots or homes have been sold, the developer transfers ownership of the common property to some kind of association of home owners. (continued)



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Central system: heating can easily be combined with cooling for yearround comfort.

(continued) Thereafter, the association is responsible for maintaining and managing the common property and developing it further if it so desires.

ARE ALL ASSOCIATIONS ALIKE?

Associations that control property in a development take several forms. Some are clubs or voluntary associations (you can join or not as you wish). Some are associations in which membership is only by invitation of the association. Some are "automaticmembership associations."

The last are the best because they are founded on covenants that run with the land. This means that anyone purchasing a lot or home in the development automatically becomes a member of the association and is required to pay annual dues (under penalty of legal action) for as long as he retains title to his home. Thus the association is guaranteed the money it needs to function year after year. It also usually enjoys the active support of most members. (Voluntary and discretionary home-owners' organizations, on the other hand, have no assurance of financial support. And unlike automatic associations, they are generally subject to a federal tax on the assessments or dues they collect.)

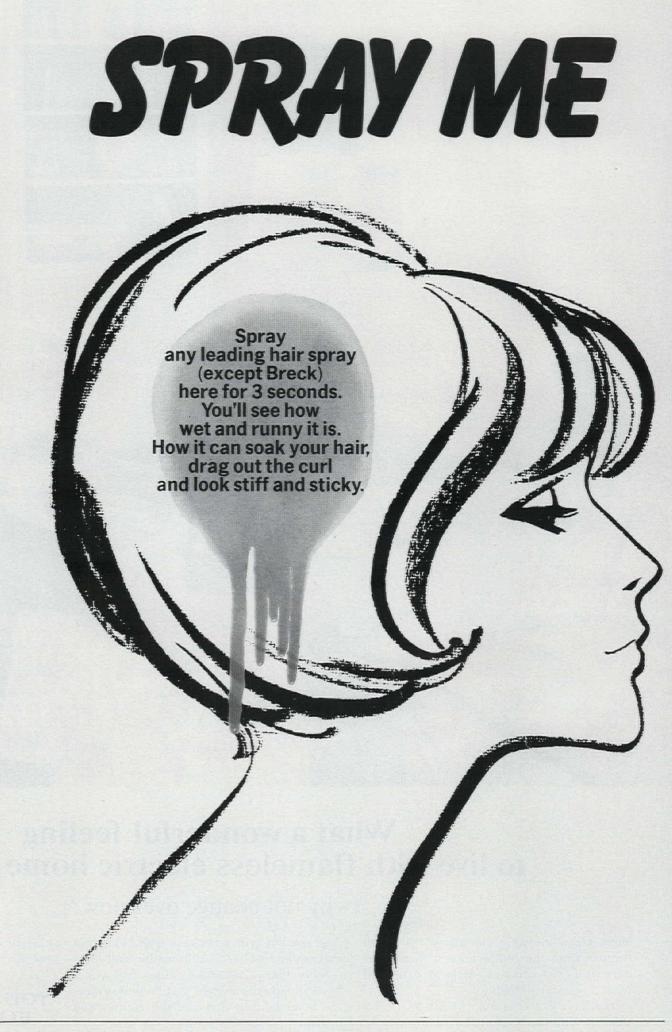
IN A DEVELOPMENT WITH AN AUTOMATIC MEMBERSHIP ASSOCIATION, AREN'T THE HOME OWNERS AT THE MERCY OF THE ASSOCIATION?

In addition to the fact that you can always sell your home, there are two reasons why you're not at its mercy: For one thing, as a member of the association, you elect the officers and have the right to vote on what they do. For another thing, the document setting up the association usually specifies the maximum amount that each home owner can be assessed each year. (In the majority of existing associations, the maximum assessment is \$50 or less.)

HOW IS A NEIGHBORHOOD-ASSOCIATION DEVELOPMENT CREATED?

The 400-page, \$10-a-copy Homes Association Handbook prepared for the FHA by the Urban Land Institute says: "The history of a homes associaation typically begins long before the first home owner moves into a new development. After a developer takes title to a tract of raw land and has preliminary plans approved by the local planning commission, he records the subdivision plans and covenants. Typically, the covenants contain provisions governing the homes association and the annual assessment.

"Simultaneously, he incorporates the homes association usually with his business partners as first directors. He then constructs a group of model homes and an improved common property, typically a recreation area. He markets the subdivision and continues to build and sell houses, retaining control of the common property during this stage. Toward the end of



the development period, he transfers the completed common properties to the homes association and gradually turns over control of the association to the home buyers."

ARE ASSOCIATIONS EVER SET UP BY THE HOME OWNERS IN AN EXISTING DEVELOPMENT?

Only one automatic membership association like this is known. The nation's oldest, it was established in 1844 by the families residing in Boston's beautiful Louisburg Square on Beacon Hill. Although the association is small, it provides a classic example of what such an organization can do for its members. Not only does the association's lovely little park in the center of the square bring quiet, restful beauty and cool summer comfort to the area, but the association's ownership of the streets around the park also assures the members of parking space even when adjacent streets are clogged. (Trespassers' cars may be towed away.)

Whether home owners in 1966 can agree to set up associations similar to Louisburg Square's is problematical. It's not easy to persuade everyone in a neighborhood to work together. But the rewards are well worth the effort.



WHAT ARE THE ADVANTAGES OF LIVING IN A NEIGHBOR-HOOD WITH AN AUTOMATIC MEMBERSHIP ASSOCIATION?

Few associations do exactly the same things for their members. But if you buy a house in a neighborhoodassociation development, you can expect to reap at least some of the following benefits: There is some green open space. Thanks to the indiscriminate bulldozing of land in and around our cities and suburbs, open space has suddenly become a scarce commodity in the United States. It is practically nonexistent in the typical subdivision created by a developer who builds all the houses the law will allow. In the neighborhood-association development, however, open space is an essential ingredient of the developer's plan. Furthermore, because of the open space, the overall layout of the development is likely to be much more attractive than that of the conventional development with its dreary grid of streets and sidewalks jammed on every side by uninspired houses and endless cars parked bumper to bumper or pigeonholed in every driveway on the block. Neighborliness and the feeling of belonging to the community are increased. Like open space, the "sense of community" which was once so strong in American cities and suburbs has been disappearing.

The same thing sometimes happens in neighborhood-association developments when the associations' property or functions are not of great interest or importance to the home owners (a community park, for instance, usually generates less enthusiasm than a community swimming pool). But in most association developments this is not the case.

What creates the sense of belonging? One factor, no doubt, is shared experiences—group activities, talking over such decisions as "should we build a new clubhouse," etc. Then, of course, the person who buys into an association development may want to feel proud of his neighborhood. Such a person looks for a neighborhood worthy of his pride. And his natural tendency is reinforced by shared experiences.

Homes retain their value and marketability to an unusual degree. In preparing its study for the FHA, the Urban Land Institute asked home owners, developers, real estate men, bankers and others what the effect of the associations was on the value and marketability of properties in the developments. Fifty-nine people answered "very favorable"; 73 said "favorable." Only 21 said there was no effect, and none reported an unfavorable effect on market value.

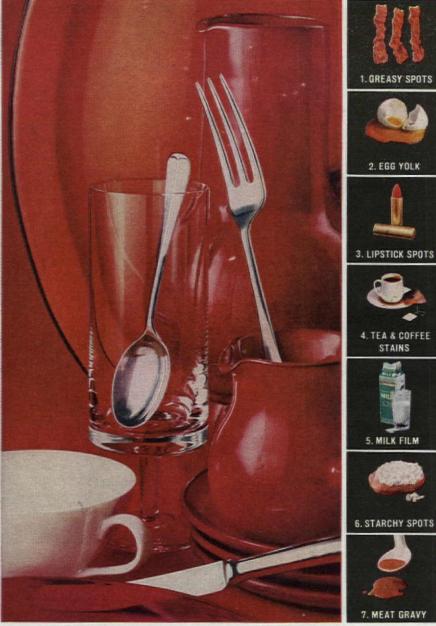
Even stronger evidence comes from the ULI's survey of automatic association developments built prior to 1940. This showed that, whereas much comparable housing of the same vintage and in the same locations had dropped badly in value, the homes in 76 percent of the association developments were priced in 1962 in the high or high-medium range. From this fact the Institute concluded: "Either (these homes) have improved relatively in price over the years, or they were largely high and medium-high relative to their market and have held their own. The usual value decline has not occurred as it does in conventional developments."

Home costs may be lower. Actually, this depends on how the development is laid out. For instance, in developments in which the common property is concentrated and home sites are of normal size, no savings are likely. On the other hand, in cluster developments, where houses are grouped close together on small lots, the developer can often make savings (which he presumably passes on to home buyers) in building streets and bringing in utilities.

Yard maintenance is reduced. This happens only when the zoning board allows the developer to reduce the size of the individual lot if he provides an increased amount of common property. (Again this is the cluster planning or density zoning principle.) In these (continued on page 113)

By William J. Toth

see.



Dishwasher **a** not only ends water spots...but dissolves 7 of the most stubborn spots

Guarantees the most spot-free washing – the most spot-free glasses, silver, dishes any dishwasher can wash – or your money back. Dishwasher all gets in and under spots, lifts them off and floats them away. Even dishes stacked for hours wash sparkling clean. Leading dishwasher manufacturers recommend Dishwasher all. Try it today!



You are not the master of your destiny when you are driving! Driving a well-maintained car on a new interstate highway on a clear, dry day, being alert and quite capable, you can still become involved in an emergency situation through no fault of your own. You have control over many factors, yet there are numerous things that can affect your driving over which you have no control. Once you have become involved your only hope is to react correctly to escape completely or to at least minimize the resulting injuries and damages.

In over 60 years of automobile accident history, certain types of tight situations have occurred more frequently than others. Fortunately we have learned from experience. It's important to "read" the road ahead for clues to situations that are materializing. After all, if you can avoid an emergency, this is the best preventive measure. Next, if it is unavoidable, you should be prepared to react correctly. And "correctly" is the right word. Research has shown that although a quick reaction is important, a correct reaction is more important. Of course, the best combination is a correct and quick reaction.

The following emergency situations have been recorded most frequently. Which have you experienced? How did you react? Read what good drivers say about them.

RIGHT WHEEL DROPS ONTO SHOULDER

Ease off the gas and don't attempt to brake abruptly. And above all don't cut sharply back onto the pavement. While maintaining a firm grip on the steering wheel, steer the car straight ahead straddling the edge of the road. Get off the road even further if it will help you maintain control. When you are sure you have control, use your brake easily and then turn back onto the pavement and continue driving. The real danger here is cutting sharply at a high speed. You can go into a skid or, if the wheel does get back onto the pavement, you will probably continue across the center line into oncoming traffic. When safe to do so in rural areas, many drivers practice driving off the pavement at low speeds to practice returning.

YOUR GAS PEDAL STICKS

Your first reaction might be to iam on your brakes or even reach down by hand to pull up the pedal. Don't do either! Instead put your car in neutral. Leave your ignition on at this point. Cautiously apply your brake to slow down and gradually let the car drift to the right. After you have slowed enough pull onto the shoulder. Now cut your ignition and set your parking brake. Pry upward with your foot under the pedal to release it. You can also safely pull it up with your hand. Work it up and down to insure free movement. Drive straight to a garage for repairs or have them service it on the spot.

Although turning your ignition off would certainly overcome the stuck pedal, in many modern cars it would cause the power-steering and power-braking system to become almost, if not completely, inoperative. Although the roar of the engine might be frightening, the neutral gear is your best bet.

NO BRAKES!

Pump your pedal repeatedly to try to build up brake pressure. Keeping one hand on the steering wheel and your eyes on the road, apply your parking brake and shift into a lower gear. If a collision is imminent, you can still steer to the right or left to avoid it or at least minimize the results. In an extreme case, you may decide it is best to purposely sideswipe a wall or a line of parked cars. Other buffers which will help to decrease speed are bushes, shrubs, and mesh fences.

Again in a rural area where it is safe to do so, try stopping your car using your parking brake and shifting into a lower gear. A few practice sessions will make a lasting impression.

CAR APPROACHING IS IN YOUR LANE

Give him all the room you can. He knows he's in trouble even if you don't flash your lights and blow your horn. Your best reaction is to Ill over to the right as far as posble while slowing down. A steady ressure is good, but do not lock our wheels with too much presure, and don't cut sharply.

BLINDING LIGHTS

A quick flick of your lights will sually bring relief. Many times e oncoming car is telling you our high beams are on. Most imortantly, don't look directly into ne bright lights. But do look at ne right edge of the road, the houlder, or even the guard rails r wire. Of course, ease off your as and hold your wheel steady. Dark glasses would help in this articular situation, but night drivng with dark glasses is not worth he risk. You need all the vision ou can get at night and dark lasses definitely restrict vision.

A BLOWOUT

After the initial shock of the noise and abrupt lurch of the car, nstinctively your reaction is to prake hard. DON'T! Ease off the gas, keep a firm grip on the wheel, and keep the car moving as straight as possible. Some drivers ecommend feeding gas to do his. After you have gained conrol, gradually move over to the right and when going slowly enough pull off onto the shoulder.

A CAR CUTS ACROSS YOUR PATH

Apply your brakes, but not enough to lock your wheels into a skid. Brakes slow a car most effectively just before the wheels lock. This ability takes practice.

Since the obstructing car is going from left to right, steer to the left behind the car if there is no oncoming traffic. Chances are he may clear your path before you get there. Even if you do hit him, damages will be minimized by limiting the area of collision and probably the actual contact will be a glancing blow rather than a broadside crash. By continuing to grip the steering wheel after the crash, you may still be able to steer the car away from further obstacles.

If this car came out of a side road, it was probably marked with a warning sign down the road. You must continuously sweep the road ahead for the slightest clue for problems that might develop. Every mailbox along a rural road means a home is nearby and that means a driveway. Expect the unexpected.

TAILGATING

This is serious enough when it is another car, but when a bus or truck is tailing you, it can be a frightening experience. Don't jam on your brakes, but gradually pull over to the right as far as you can. When it is safe ahead, wave the vehicle around to pass. By braking abruptly you are inviting a crash.

If the tailgating persists, flash your headlights while maintaining your speed. This will flash your taillights and cause him to think you are braking. Of course, your final reaction is to actually pull off the road when safe and let this unthinking driver by. Frequent checking of your rear-view mirror will keep you informed of what is behind you.

SLICK SPOT AHEAD

Don't brake or speed up. Hold your course steady and "drift" over it in a straight line. No set of recommendations can apply to every emergency, and many times the instinctive reaction is the wrong one. Plan defensive measures and practice them when it is safe to do so. After all, fire drills have been proven effective and traffic accidents are much more frequent. Practicing reactions to emergencies can really serve to make you a sophisticated driver.

Mr. Toth is a professor at the Center for Safety Education, New York University.



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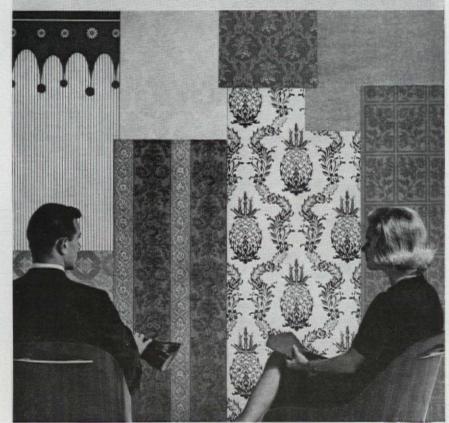


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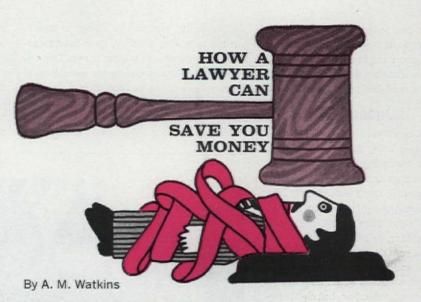
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The ounce-of-prevention principle applies as much to family law as it does to family health or any other single area of family life today. In short, to save money, as well as prevent legal snarls, see a good lawyer before you're in a tangle.

WHY YOU NEED A LAWYER

If involved in an accident. One example would be if you have an automobile accident, particularly if somebody is hurt. Such accidents should be followed up promptly, which means within two or three days, with the guidance of a lawyer. Otherwise your chances of obtaining fair damages or of successfully defending yourself may be reduced, if not lost.

The writing of a will. Contrary to the old notion about wills and lawsuits, where there's no will, there's often no way to avoid trouble and undue expense.

"But why bother?" said one rising young executive. "If I die everything will go to my wife." Not long afterward he died in a freak accident. His young widow was plunged into a series of expensive and time-consuming legal procedures. Because he died intestate—without a will—state law where he lived directed that two-thirds of his money and property go to his children, one-third to his wife. It works in much the same way in other states too.

His widow had to post expensive bonds and pay various court and legal fees. She also must make personal appearances and periodic reports to court in order to draw money for the children's support until the youngest child is 21.

Every wife should see a lawyer about a will too. One middleaged man found this out too late. He had put his house in his wife's name. A short time later she died unexpectedly. There were no children and no will. In his state the law was such that the lion's share of her estate went to her closest blood relative, a ne'er-do-well brother with whom "the husband had long feuded.

A variety of other good reasons can be cited to underscore the importance of both husband and wife having a will. For one, it's the only way to be sure that money and property are distributed the way a person wanted. For another, it's the best way to minimize what sometimes can be stiff court expenses and estate-settlement charges. A properly prepared will can also prevent taxes from taking a large bite from one's estate.

Having a lawyer draw up your will is wise even if you have little money and property. The major reason is to insure that children will be taken care of as the parents wished (in case of an accident involving both parents, for example).

The average cost of a simple will prepared by a lawyer runs between \$25 and \$50, often less if two wills for a couple are prepared at once. It's possible of course, to write your own or use one of the 50c will forms sold in stationery stores.

But that's risky. Many states will neither recognize nor probate an informally prepared, handwritten (holographic) will. And most state laws require that the execution and witnessing of a will meet special legal procedures. Hence a slight flaw could void the do-it-yourself will (and frequently does), particularly if it is contested.

Before buying or selling a house. You should seek a lawyer's advice before you sign the first seemingly innocuous little "binder" or other paper when buying a house. In many real estate transactions you end up paying for legal expenses regardless of whether or not you called in your own lawyer. So you might as well hire your own and bring him in right from the start.

Do you know whether it's better (continued on page 80)



R2691-031

takes works ... The Longines Sympho-described gifts for holders of lucky num c computers under the direction of the Each Lucky Number coupon submitted ing numbers. Employees of The Longines liates, or of this magazine or persons l

Itcial lucky number, and must be checked YES or NO. Fries may be pasted on post-paid bind-in cardy YES or NO. leived by January 5, 1964 This sweepstaked. Entries feral, State and Local regulations. Prize winners will be send a self-addressed enveloped. will be not

THE CASUAL LOOK IN FLOWERS

We know of no prettier accessory for your home, nor one that's in better taste, than a bunch of fresh flowers. And now that spring's near and summer's coming, we know of none that's less costly.

You may have noticed as you've looked at the decorating pages of American Home in recent months that we've shown fresh flowers-casually arranged-over and over again. Maybe it was only a handful of daisies, or it might have been an armful of anemones, or a huge, floor-based vase of flowering branches. But no matter what the material was, the arrangement was always loose and natural. The flowers had simply been cut to the proper length and put into some fresh water in the proper container. It is this combination of the right flower in the perfect vase in the right location that accounts for the charm of non-arrangements such as are shown here. All were our own handiwork, our only too! a pair of garden clippers. We used no wire, no "frogs" even. We believe that this is the way you may want the flowers in your home to look from now on-casual and pretty, not as if they were painstakingly arranged.



To grace a lady's desk, sweet peas in an antique wineglass rinsing bowl.



For a draped table, a big bunch of

geraniums in a pottery cabbage.

In the family room, the freshest white

daisies in an old green pitcher.





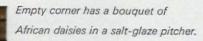
In an entrance hall, a floor-based basket holds day lilies.





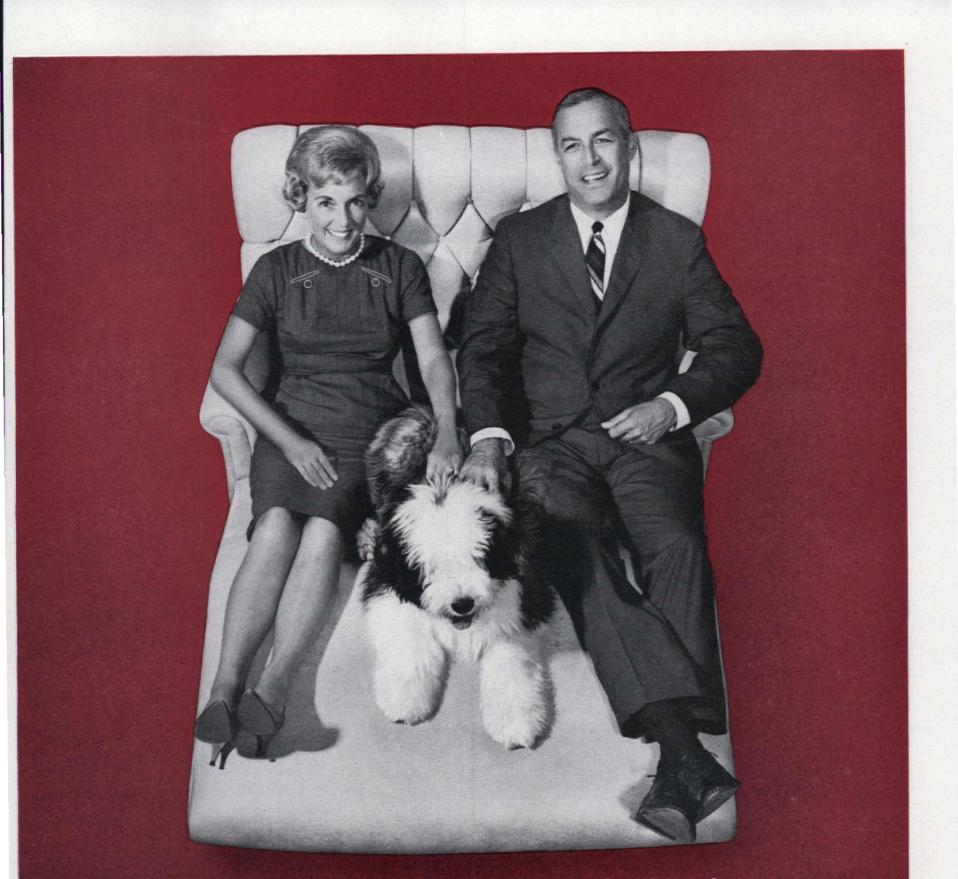
Near a favorite chair, a handsome pewter mug is filled with marigolds.

On the dinner table, hydrangeas and tiger lilies look pretty in a low bowl.





On a man's desk, bachelor's buttons are placed in a Delft container.



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actory authorized \$50 Off Certificate and name of your	Name	m at his store.	
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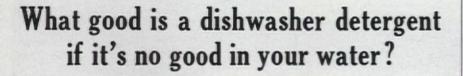
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FINISH washes dishes cleaner and shines glasses brighter than any other detergent.

It stands to reason that the world's largest producers of dishwasher detergents wouldn't go so far out of their way to give you a better prod-uct if it weren't important. Nor would the manufacturers of all 28 makes of dishwashers approve it. Do you consider it important enough to try your Special Formula FINISH in your dishwasher?

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memory. Special Mylar plastic coating on this steel carpenter's tape speeds the laying out of your work. One edge of tape is blank, letting you mark off an unknown dimension to be transferred to material to be cut. Faster than using inch markings, this method eliminates chance of forgetting which inch marking to use. When the job is finished, you remove pencil marks from the tape by rubbing with your thumb. Costs about \$4. The Stanley Works, New Britain, Connecticut.

Tape measure with a

At last: a pickproof lock. Maximum Se-ELSARGEN curity Locks use YESI three rows of pins instead of the usual one, making it im-

possible to copy a key on conventional duplicating machines. The pins fit into recesses in key. Also foils pickers. Core for existing lock sells for \$10. Sargent Hardware,

Easy way to cut linoleum. When equipped with this hook blade, a standard utility knife cuts linoleum and similar materialsfasterthan a linoleum knife. The blades cost five for \$1. From Allway Manufacturing, New York City. (continued)

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the man from GLAD brings you the world's first triple-choice coupon

You'll find them in specially marked packages of clear plastic GLAD Sandwich Bags. Use them to get either 6¢ off at your store-or-a 25¢ refund in the mail-or-a free sandwich spreader in the mail.*

Pick up a pack of GLAD Sandwich Bags and pick your way to save with the world's first Triple-Choice Coupon. You'll find these valuable coupons inside specially marked packages of regular 75-bag size GLAD Sandwich Bags-and the new 150-bag size, too. In case you haven't used GLAD Sandwich Bags before, they're the ones with the Fold-Lock Top that locks in sandwiches-locks in freshness. And GLAD Sandwich Bags are twice as thick as most

open-top plastic. sandwich bags. Economical, too. That's Freshness Plus from GLAD!

*You send in the coupon with opener strips from 2 packages of GLAD Sandwich Bags for 25¢ refund or sandwich spreader.

SANDWICH SIZE

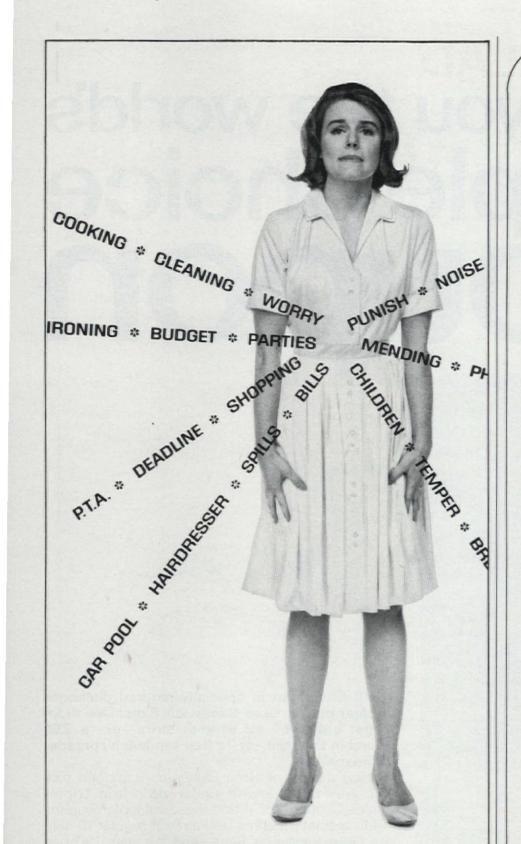
 Look for packages like this one with the special offer printed in the corner.



GLAD IS A REGISTERED TRADE MARK OF



PIONEERS IN PLASTICS



Does Tension Upset Your System?

Some people tighten up. Some fly off the handle. Some get nervous. Edgy. Irritable. Lots of times, you can feel it in your stomach. It's not your imagination. Tension really can upset your

system and cause acid indigestion or irregularity.

That's when Phillips' Milk of Magnesia sets things straight. Suppose tension gets your stomach upset with too much

acid. Phillips' relieves that acid upset, heartburn or even nausea in seconds-literally!

Or (let's call a spade a spade) suppose you're constipated. Phillips' will start you back to regularity in just a few hoursgently, comfortably, completely. In fact, it's the kind of laxative

doctors recommend. For acid upset, you take just a little Phillips'. For constipation, a little more. And if you're worried about taste, don't. Flavored Phillips' really tastes good!

Tense? Take it easy. And take Phillips' Milk of Magnesia for your stomach. That settles it!

Regular or Mint Flavored

HILLIPS

MAGNESIA

AVORED

(continued)

Combustion Chamber Replacement Kit boosts efficiency of your oil

burner by up to 25 percent, says the manufacturer. Used to reline the boiler. the material glows red hot during furnace operation to assist | combustion of fuel. Cera-Form costs \$14. Johns-Manville, New York.



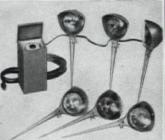
Repair Cement expands while it sets instead of contracting, to give a tight, permanent seal around fixtures, tubs, sinks. This white mortarlike material, called X-Pandotite, also repairs stone, marble, masonry. Costs 97 cents a pound. Made by X-Pando Corporation, New York City.



Elegantdoors have carved panels to dress up your entryway with a Spanish motif. Suitable for painting or staining, Grandee doors sell for about \$55 and up. Made by Ideal Company, in Waco, Texas.

Outdoor light system converts 110volthouse power to a safe 12 volts. Sealed-beamlights may be located anywhere along cable by means of a screwdriver. Cable insulation reseals itself if you move a light. Intermatic Malibu Light Systems cost \$49.95 and up. International Register Company, Chicago.

Battery-operated burglar alarm sounds off loud and clear to scare away any burglar who tries to enter your door. Installs with no cutting or drilling. Costs \$18.95, from Sears, Roebuck and Company, Chicago.



You have until March 15 to make up your mind.

Will it be Blackthorn[™] or Briarnut[™]? They're both brand-new Weldwood[®] panelings. With a special introductory price. Just \$11.98 for a 4' x 8' panel.

But only while the initial supply lasts. And only until March 15. After that, they'll cost you 50% more.

That's Blackthorn on the left. Its bold

character and honey-gold mellowness are enriched with a handsome new finish that glows like burnished bronze.

And Briarnut? This lovely deep umber fruitwood is specially toned and buffed to a subtle rich radiance that gives the wood a new subdued dignity.

Isn't there a room in your home that's

waiting for the warmth of Weldwood Briarnut or Blackthorn paneling? Now is the time.

They're at your Weldwood Headquarters dealer's. He's listed in the Yellow Pages. Under "Plywood."

Only United States Plywood makes Weldwood[®] paneling.



ladies like this ladylike Queen Anne desk by PENNSYLVANIA HOUSE



Matter of fact, gentlefolk of both sexes admire the well-bred lines and deft craftsmanship of this solid cherry writing desk. It's a worthy member of the Pennsylvania House family of beautiful traditional American furniture for your entire home. Yours at finer stores. Send 50¢ in coin for a colorful selection of brochures.

GENERAL INTERIORS

DEPT. AH-36, LEWISBURG, PENNSYLVANIA

A theatre organ in your own home? Why not!

Remember the big movie-palace organ that was as big a feature as the feature film itself? Remember the music and sound effects that could make you cry, laugh or cheer?

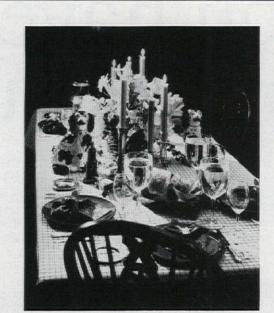
Now the Conn Theatrette lets you recreate those delightful sounds right in your own home! This compact, authentically-styled "horseshoe" console is self-contained, including the famous Leslie speaker and the exclusive Conn Rhythm Section. A rainbow of colorful tabs provides all the musical effects of yesterday and today.

In minutes you can be playing familiar songs—even if you've never read a note of music. It's that easy. Yet this is a professional-quality instrument, created by C. G. Conn, Ltd., the world's largest maker of band and orchestra instruments. The price? A little more than conventional home-styled organs (other Conn models start at \$895)—but more than worth it. And your Conn dealer can arrange easy payments. Think! Tomorrow night you could be sitting in the spotlight at your versatile Conn Theatrette... filling your home with music and fun... a star to family and friends.





Mail to Dept. AH-21, Conn Organ Corp., Elkhart, Indiana



SET YOUR TABLE WITH FRESH IDEAS

At long last, here's a two-point program to take the boredom out of setting the table. If you're like most of us, you find yourself juggling a stack of plates, a fistful of cutlery and some glasses at least once a day, more often on weekends.

Point No. 1: To make table setting more creative we suggest you take a new and completely objective look at the things you already own. These include those usually destined for tabletop use and those you'd never dream of using. Look at our cover: the Staffordshire dogs came right off the mantelpiece, but they look right in this English setting. The more you exercise your ingenuity, the more ideas you'll get.

Point No. 2: Start looking for things to enlarge your table-setting repertoire. Again, keep your mind uncluttered and your eye free. Here are some ideas worth considering: Haunt the bargain counter for fabrics. Although you can find marvelous prints and a great collection of solid colors in both tablecloths and mats ready to buy in linen departments, there's still something special about a tablecloth that's one of a kind. The one on our cover was cut from the shiniest raincoat vinvl we could find. The napkins are Mexican snuff handkerchiefs and each one is different. Look for the most sparkling colors, the smartest prints, the most smashing stripes and plaids. You might also buy a few extra yards of drapery or upholstery fabric next time you have your room redone, and allow yourself the inexpensive luxury of complete coordination-or call it the "total look." And while we're on the subject of making your own, we're all for large napkins. Your husband will bless you for a real he-man, 30-inch size if he's had to cope with hankysize napkins lately.

Collect antique linens and old dishcloths. Victorian linen towels make marvelous napkins. Instead of napkin rings use unpainted wooden curtain rings and pull a bright label through the metal eyes. These could serve as place cards at a party.

No candlesticks? We saw a table recently with a centerpiece consisting of candles fat enough to be self-supporting, sitting on octagonal tiles, laid in a random way down the middle of the table and interspersed with cut flowers in plain clay pots.

Even if you've never used a brush before,

finish wood professionally with U.S. Plywood finishes.

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Now all you have to do to be an expert with a brush is open a can We've just done away with those tricky primers and sealers that used to make natural wood finishing such a sticky job. The new U.S. Plywood finishes do the whole job at once. You brush on a fin natural wood finish as tough and long-lasting as any professional could hope for. Choose new High Gloss Satinlac[®] for a ver shiny deep natural finish. Or new Low Gloss Satinlac[®] for that traditional satin finish. Or Deep Finish Firzite[®] for an in-the-wood "hand-rubbed Danish oil" effect. See the results you'll ge by looking at the U.S. Plywood Interior Wood Finishe Display at your hardware, lumber or paint dealer's And don't forget to get a brush

> U.S. Plywood Corporation 2305 Superior Avenue, Kalamazoo, Michiga

Wouldn't Toll House Cookies make someone happy at your house?





These are the cookies that have charmed two generations of chocolate lovers. Toll House® Cookies are dotted with Nestlé's® Semi-Sweet Chocolate Morsels—rich little gems of pure chocolate that melt deliciously in your mouth.

You can't buy real Toll House Cookies in any store. You bake 'em yourself—a nice big batch in a surprisingly short time. If you aren't enjoying

the special magic of Toll House Cookies at your house, better get some Nestlé's Semi-Sweet Chocolate Morsels right away and do something about it. The easy authentic recipe is on the back of every package.

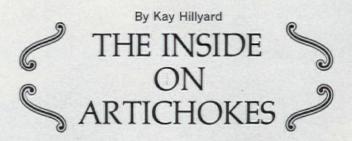


Nestlé's makes the very best chocolate



Whenever a recipe calls for *unsweetened* chocolate, use Nestlé's Choco-bake[®]. Choco-bake is a liquid unsweetened chocolate flavor. There's no melting, no mess.

New liquid way to cook chocolaty



To discover the best and most unusual ways to prepare any vegetable, fruit, or meat, ask the wife of a grower. She's so used to wrestling a surplus, she becomes uninhibited in the kitchen.

Take artichokes, for instance. In California's Salinas Valley, they are going great guns now. And if you were to drop in on tiny Castroville, "Artichoke Heart of the World," and ask the names of the area's best artichoke cooks, you might meet Mrs. Leo Bei, as I did one recent afternoon.

Her husband was at home too. He's been a grower in the gently foggy region for years and he personally introduced me to a field of his own artichoke-heavy plants. His wife, in turn, introduced me to one of the family's favorite end products—her delicious artichoke fritters. From the Beis and their neighbors, I drew these

(continued on page 112)



Have you ever met a fogloving artichoke plant face to face? If not, let meintroduce you to cynara scolymus. An artichoke is a flower bud. The largest bud sits at the top of the main stem with a haughty nose-in-the-air look. The next largest are side shoots closest to the top one. And shoot by shoot the size of the buds diminishes the closer they grow to the ground. How far a

bud grows from the top determines its size, but size is no indication of maturity. It won't get larger; it just opens wider. If not harvested when it starts to show it wants to burst into bloom, it turns into a beautiful lavender-blue flower.

What are those little buds cradled at the base of the leaves that sprout from the stem? Those are the real babies—so tender that, by removing only a few leaves, you can slice or chop them and use them raw in a salad. But you won't see many except where there is a large Italian community or at stands throughout artichoke-growing country.

Naturally, you have to pay more for that great big smug artichoke that sits at the top of the stem because there is only one to a plant. At the start of the fall and spring season, you'll probably see more of these as they ripen first. The next size won't be ready to harvest for a week or ten days. The smallest ones come to market last.

Grade size is determined by the number that will go into a standard shipping box. Buy artichokes according to what you wish to do with them.

The largest (24- and 30-size) have such large, tough leaves they'll never cook tender. They're best for bottoms or possibly stuffing. Use the 36through 54-size any way you choose. The smallest and cheapest are best fried, stewed, or raw—snip off the tough outside leaves and trim the base.

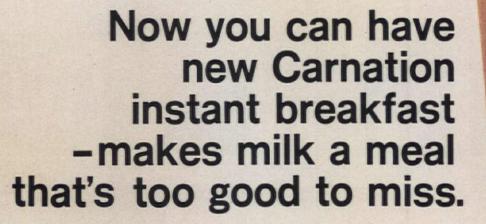
Yesterday, you may have had a reason for missing a good, nourishing breakfast.

arnation

Instant hrong

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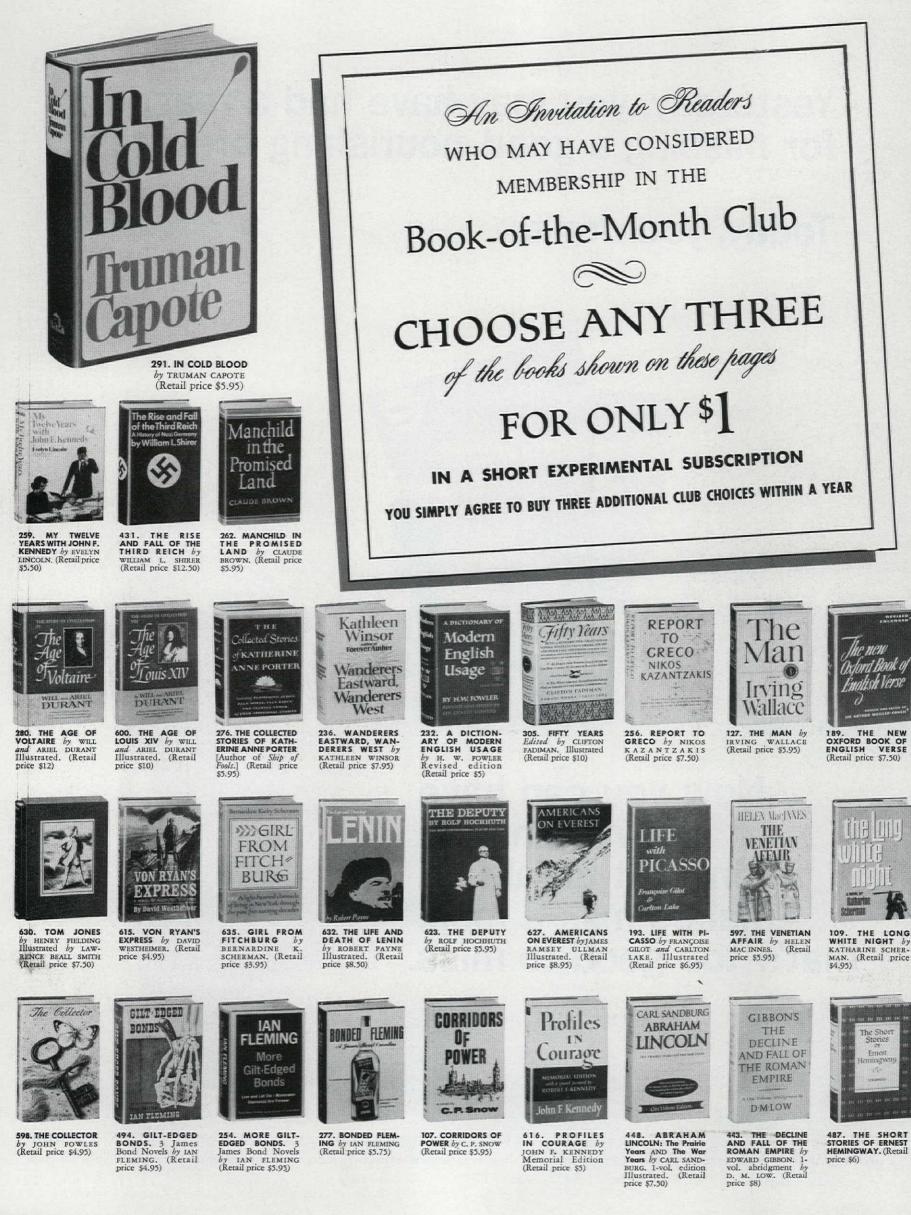
Today, you don't.



NEWI

arnation

Each glass delivers as much protein as two eggs, as much mineral nourishment as two strips of crisp bacon, more energy than two slices of buttered toast, and even Vitamin C-the orange juice vitamin. It comes in a lot of great flavors, too. Look for them in your cereal section.





THE AMERICAN HOME, MARCH, 1966



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in the second se

Two phones can live almost as cheaply as one

Two phones that ring as one ... and they'll double your telephone convenience for very little more a month than what one costs! Your second phone will save you steps and time, make living easier around the clock, wherever you put it-bedroom, kitchen, game room, den ... you name it.

Take advantage of this bargain today. Just call our Business Office or ask your telephone man. Give your phone (and you) a helpmate.



hether you know them as developments, tract houses. speculative houses, or subdivisions, the fact is most of the houses being built today are in one way or another builder houses. They come in all shapes and sizes and in all price ranges. They appear on odd lots as well as in massive developments. One thing's for surebuilder houses have come a long way since the row upon row of boxes that sprouted up across the land during the early postwar period. As competition became more intense. builders turned to architects, designers, land planners, and landscape architects to improve their designs and make better use of the land. Today there are builder houses that are highly distinctive and appealing-as our award-winning builder houses will prove. If you have design problems in your builder house, these problems can be licked by artful decorating. If there are problems of privacy because of limitations of land, they can be solved by small gardens and ingenious landscaping. Just turn the pages and see!

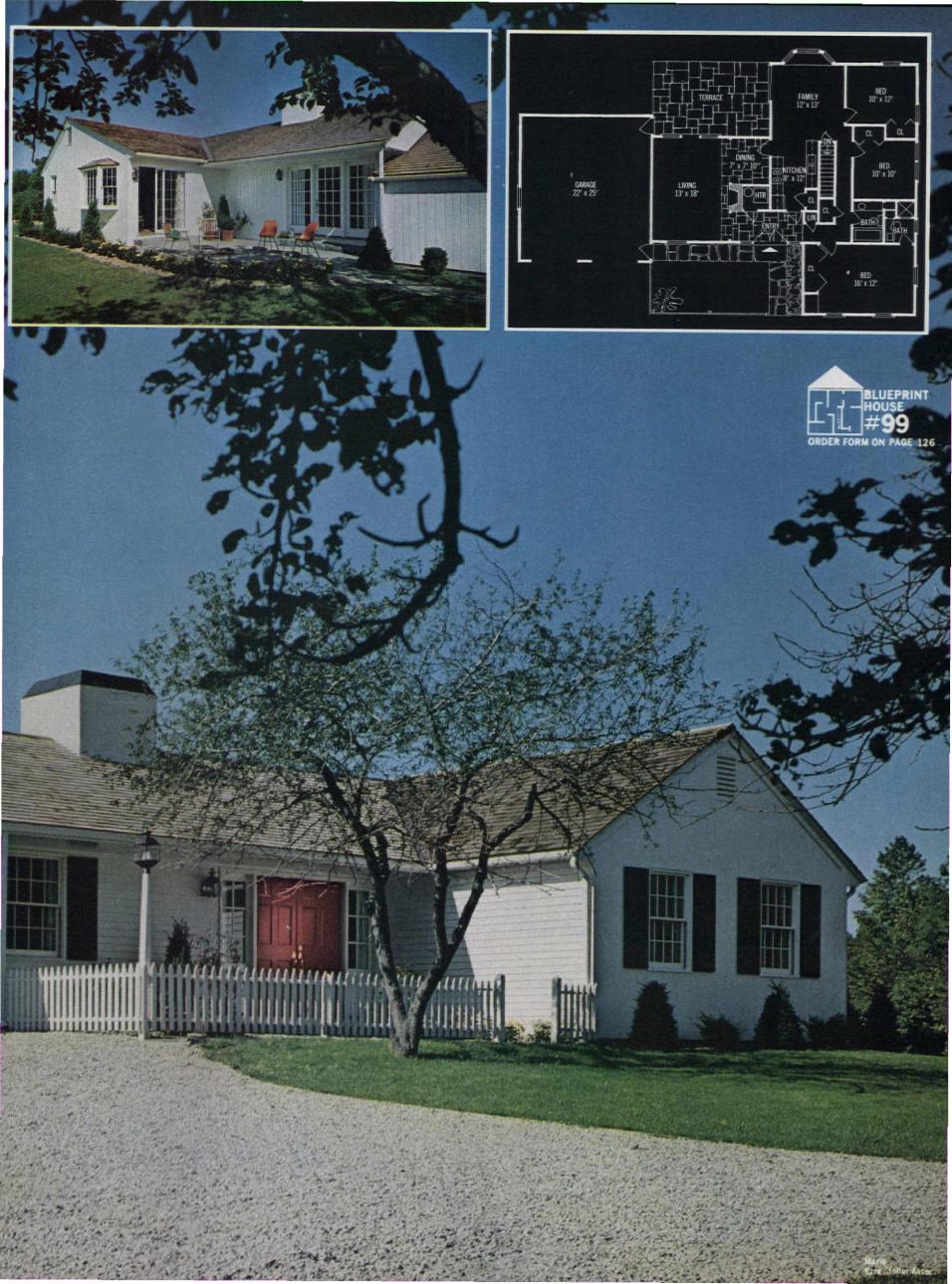
The front yard with flagstone walk, low picket fence, and simple plantings, welcomes the visitor to this house. Double entry opens into a wide foyer with slate floor, while the wide roof overhang shelters the walk leading to the garage at left. Apple tree is from old orchard on the site.

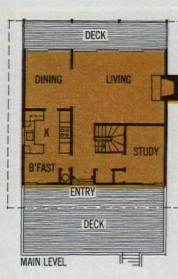
In the rear, modern sliding doors with Colonial-looking small panes open onto a contemporary patio from the living room (doors at right of photo) and the family room (doors at left).

Inside, the emphasis is on privacy (see floor plan, far right). Both master bedroom and living room are widely separated from the family room. Other important features are generous amounts of closet space and central location of the kitchen, near dining and family rooms.

NEW ENGLAND TRADITIONAL WITH PLANS YOU CAN BUY

Although it is a product of a 20th-century home builder, this well-scaled house captures all the warmth and charm of traditional New England styling. Designed by architect George Tsuruoka for the Ponderosa Pine Woodwork Association, it was built by Shoreline Homes, in Madison, Connecticut. The Blueprint order form is on page 126. While the house is not a true Cape Cod, Tsuruoka borrowed heavily from that style in using white-painted clapboards, small-paned windows, and dark shutters. **Completing the Cape Cod** theme is the somewhat rambling effect created by setting the garage three-and-a-half feet forward from the main living area and placing the bedrooms, baths, and family room in a wing that intersects the main living (continued on page 126)



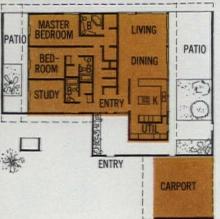


This two-story design overcame the problem of an unusually steep site by using a foundation of poles 12 inches in diameter on concrete footings. The high peaked roof has glass gable ends above the living room. The living area is expanded 50 percent by the decks to which six of seven rooms have direct access. Shingled walls fit in well with the wooded site that has a view of San Francisco Bay.

Designer: Fisher-Friedman Assoc., A.I.A., and Robert J. Geering Builder: Victor Tchelistcheff Photographer: Glenn Mitchell

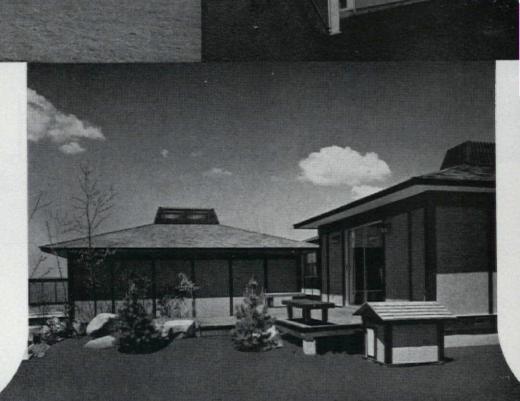


LOWER LEVEL

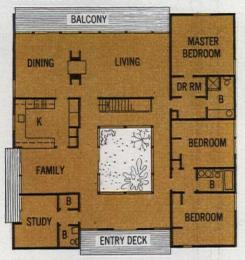


This Sarasota, Florida, house (above) has a Japanese-inspired roof line and plenty of outdoor living space in the three courtyards—enclosed behind garden walls for privacy. The courtyards, as well as the living, dining, and kitchen areas, are paved with brick. The study has direct access to the outside through sliding doors. The main entry is behind the low, protruding front wall.

Architect; J. West, A.I.A. Builder: Jack Lavender Photographer: Lionel Murphy



This hillside atrium house in Bethesda, Maryland, has more than the atrium for outdoor living. There's also a screened breezeway-patio by the family room and a rear deck off the living and dining rooms. All rooms open off a tile-floored gallery surrounding the atrium which separates the busy areas from the bedrooms. The exterior panels of the house are prefabricated and all glazing is factory-installed. The roof is precut and assembled with the aid of a crane.



Architect: Keyes, Lethbridge & Condon Builder: Bennett Construction Co. Photographer: Robert Lautman

DINING

ENTRY

BEDROOM

BEDROOM

BEDROOM

MAIN LEVEL

1 IVING

CARPORT



This Salt Lake City house (left) features two houses for the price of one. Under one roof is the living area. The other unit contains the bedrooms. The units are connected by an 8-foot-wide entry that separates noisy and quiet areas. The wall panels are prefabricated. Though the house is meant to be mass-produced, the exterior can be varied by using different materials or roof lines, or raising one unit above another.

Architect: Boyd A. Blackner, A.I.A. Builder: Alan E. Brockbank Organization Photographer: Hal Rumel

AWARD-WINNING BUILDER HOUSES

Here are four good examples of what progressive builders are doing today across countryand they may give you ideas if you're looking for a builder house. Each one received special recognition in the latest Homes for Better Living program, an annual award program sponsored by the American Institute of Architects in cooperation with American Home and House & Home magazines. The houses, built for speculative sale, prove that the builder house is not necessarily a drab house. Each house shown here has an individual character. Each'is indicative of how today's builder is paying more attention to better land use, good design, and economical use of material. He is also improving floor plans and experimenting with new materials and methods.

LOOK WHAT Can be done to a"dated" House

This attractive house was once the drab, out-of-date builder house you see in the "before" photograph below. Typical of many models found scattered across the country, it lacked individuality and space. Gradually, as San Carlos, in northern California, expanded and outlying areas became built up, the house became surrounded by new, sleek-lined houses. It was a sharp thorn among a neighborhood of \$40,000 roses. Then Mr. and Mrs. William Clayton bought it and began remodeling.



New kitchen and family room were added at rear, enclosing the old patio. Freestanding fireplace and prefinished wall panels add interest. Atrium, formed as a result of addition, is beyond the family room.

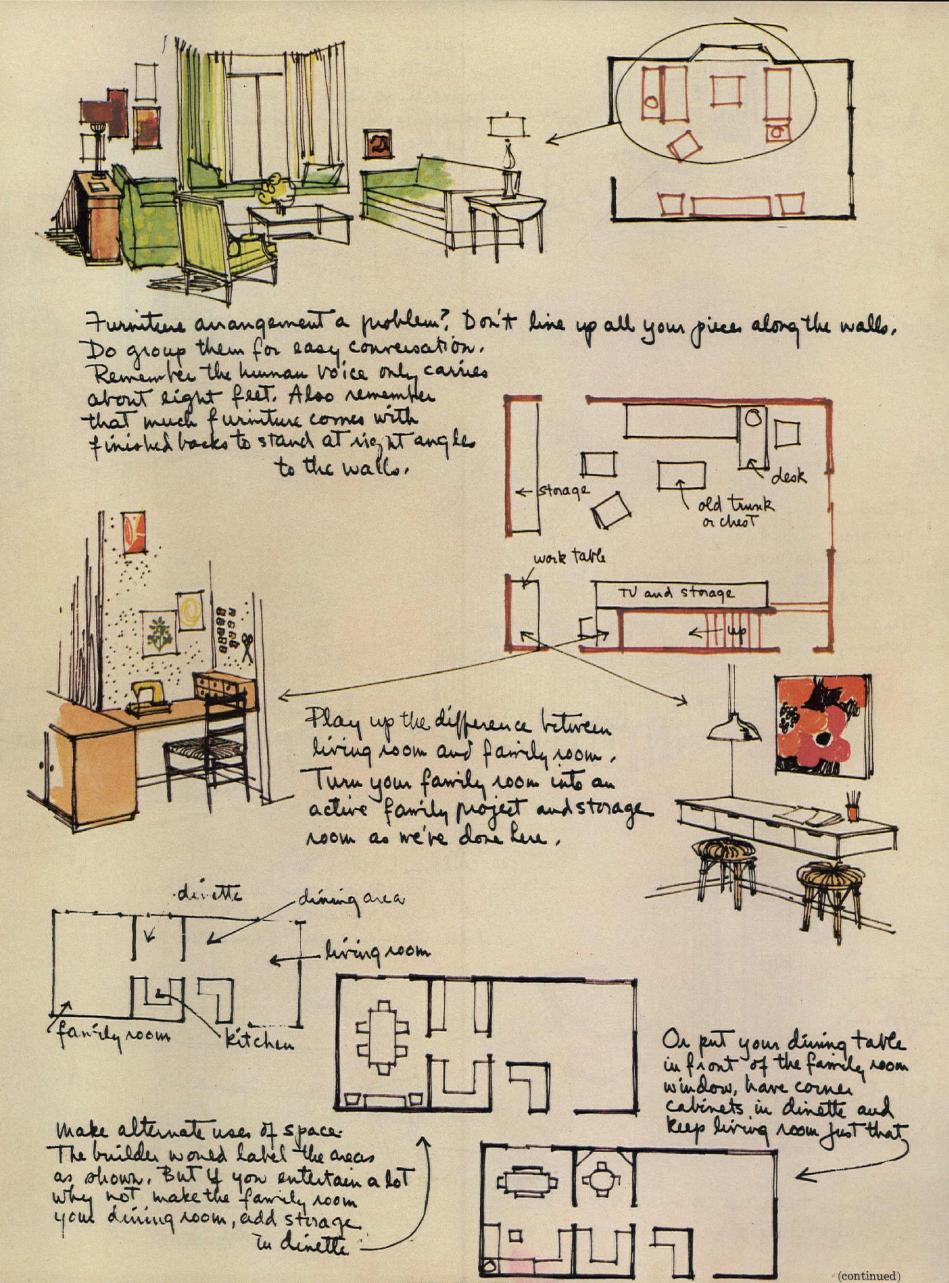
Attractive atrium, at right, once a little-used patio, is now the center of the house, visible from most rooms. The sliding glass doors provide access from two sides of the atrium. The house was expanded in three directions, changing its basic outline from an uninspired U-shape to a squarer, more compact-looking house with an atrium in the center. The original house had two bedrooms, now it has four. The exterior was completely redone with a new roof and siding. A privacy fence, giving the house a slightly Oriental look, was erected around the entrance garden, a deck was added to the side, and a small patio in the rear-with room still left for a pool to be added later.

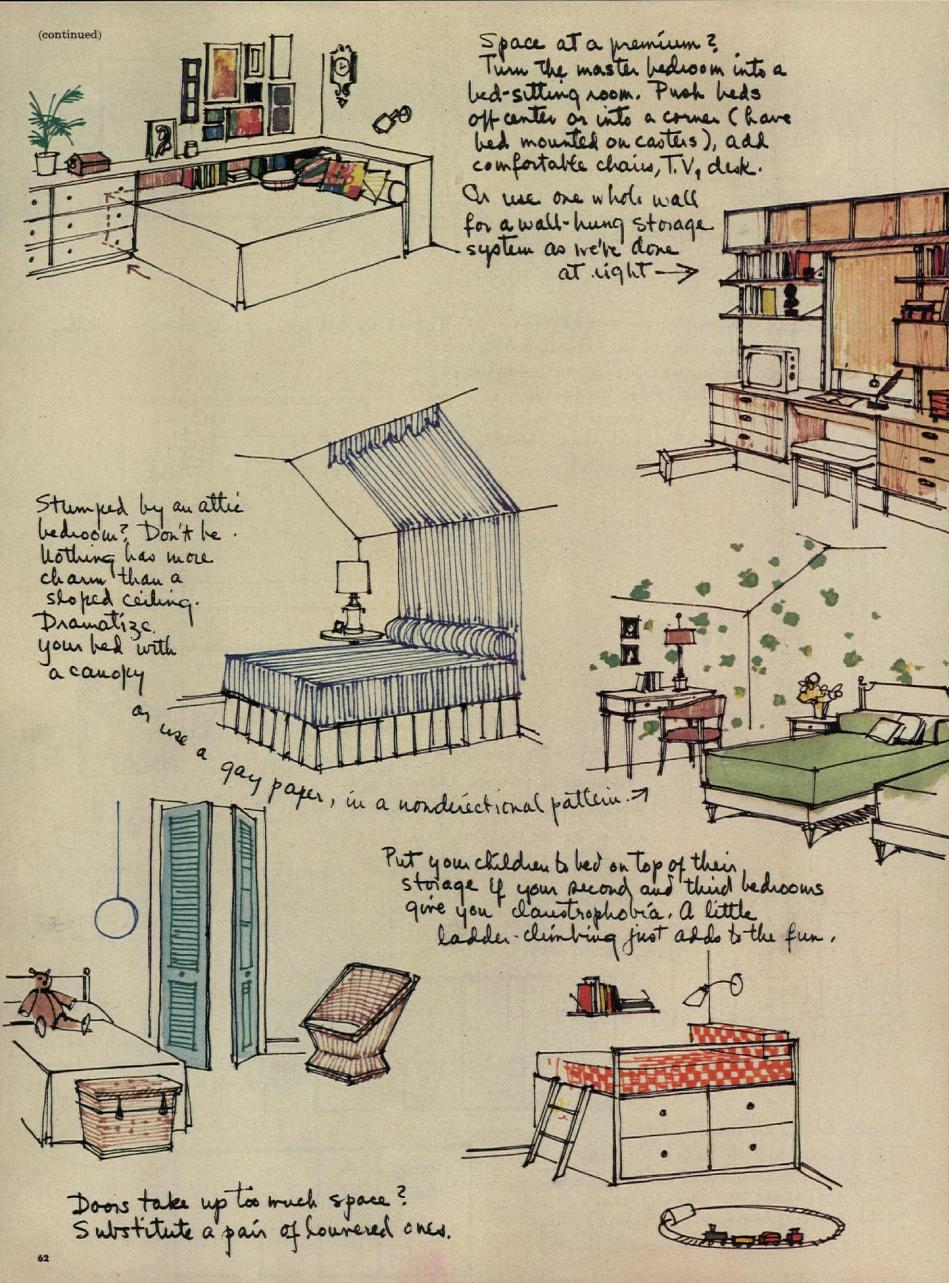


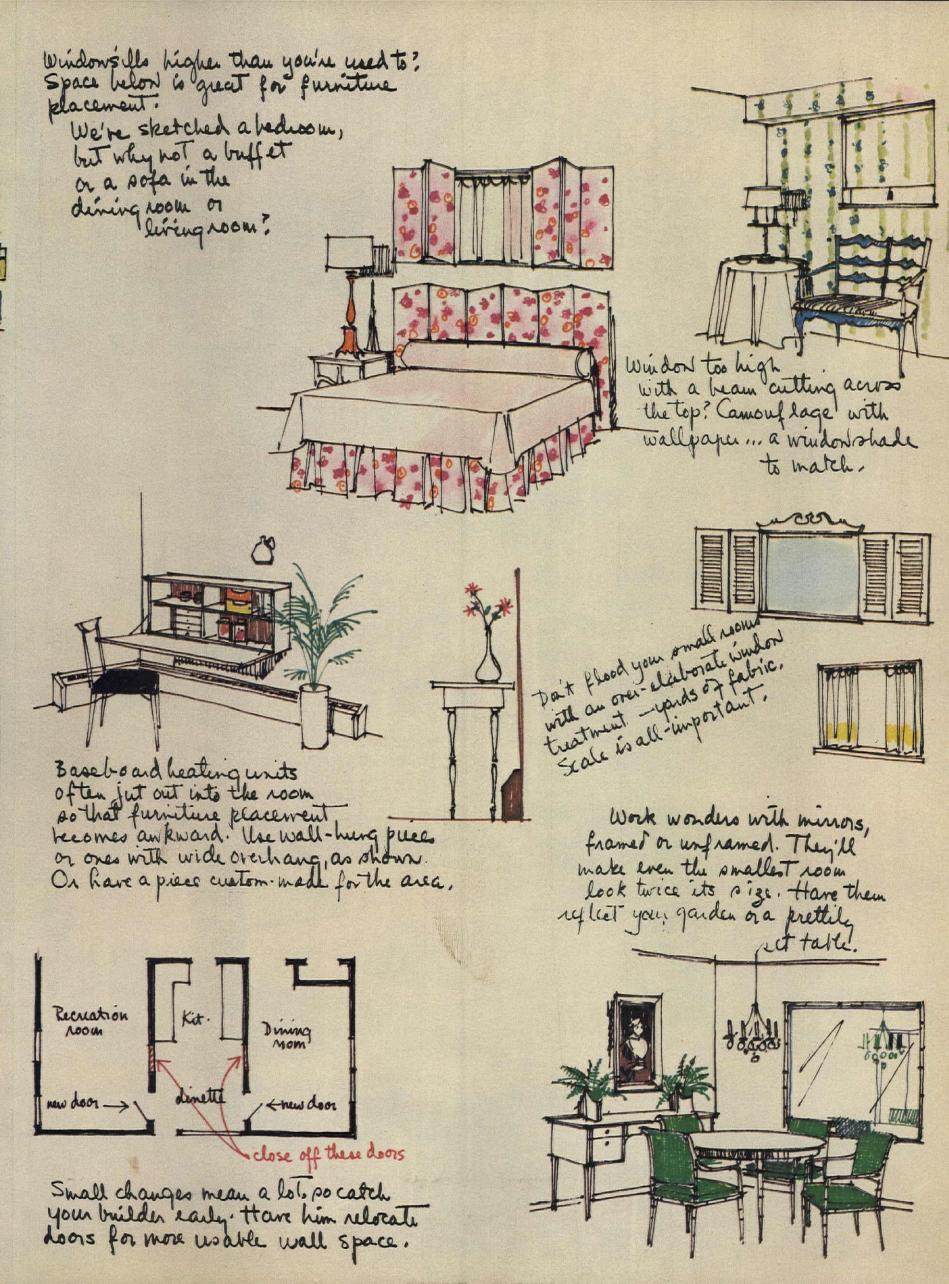
Plan shows how space was nearly doubled in the remodeling. Changes in original structure were kept to a minimum and most of the rooms serve same function as before. One change, though, is the old kitchen, now a guest room, half bath, and laundry.

Photographer: Ted Lala Siding: Johns-Manville Flexboard

ng a builder house can be a challenge. le some of the most common design problems likely to face and their solutions. Our advice: ible, don't meessarily do what the builder says, you soons for the way you live. de all. crecu Foyu poles ia wall space uniture anangements toc. < Don't out up pmall areas. Carpeting, wall colors should he closely related. Monochromatic schemes are best-Trund room avoid monotony of having all walls, all carpets exactly alike. Choose tweeds for hard-wear areas, color relati other carpets. loring room oup your









on't be content with just a conventionally pretty garden because you haven't acres of land for grand designs. Great gardens can be small if they're well planned. A good landscape is one that works for you, that's tailored to your special needs. Flowers are only ornaments. Garden design must relate your house to the outdoors. It's concerned with line and space and light. The plumb line is your way of life.

In New Jersey we found a garden designed to function beautifully. It's 60 feet wide, 165 feet long, and the owners enjoy every inch. They have privacy even though a zoning ordinance prohibits fences. Guests wander about freely, unrestricted by patio boundaries. Trees, shrubs, trellises, and screens around the perimeter give privacy without walls. Clematis vines climb two eight-foot-tall trellises to screen the garden from the street. A stand of hemlock provides shade. Unplanted ground is covered with lightcolored gravel and large slate rounds, about a yard in diameter, are terra firma for garden furniture. Free-form beds of myrtle and pachysandra soften the paved area, and dogwood, white birch, and honey locusts complete the woodsy atmosphere. Outdoor lights illuminate the garden at night, and tulips, daylilies, and plumbago flower in their season.

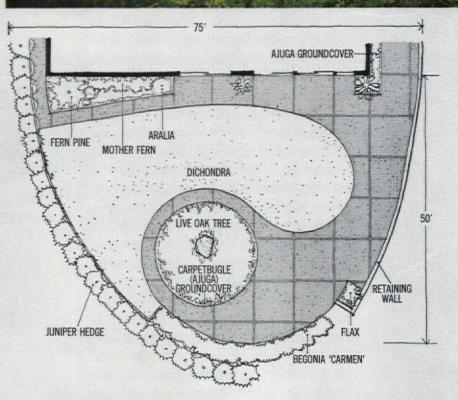
(continued)



Photographer: Harry Hartman Landscape Architect: James Rose A good garden must be the

reflection of its maker





well with a planting of carpetbugle, which does well in shade, and wrapping freeform areas of concrete and green around it. The patio for sitting and entertaining is roomy; the contrasting lawn area is a dense carpet of easy-to-care-fordichondra.

In Santa Barbara, California,

we learned how to build a garden on a curve. Instead of depending on masses of flowers (cliché in a climate where they grow like weeds), this garden derives its punch from pure, uncluttered line. The design evolved from the owners' wish to save the large, ancient oak in the center of the yard. A symmetrical plan would have been dominated entirely by the tree, so the garden had to

A garden you will enjoy living in as well as looking at must be carefully planned to encompass all your family's outdoor needs. On the next page you can see how to account for all family activities—and beauty too.

Beautiful gardens are often more exciting with gradual or drastic changes in ground level. You're lucky if your lot dips and rises. In our drawings, retaining walls give a terraced effect and also define backyard areas according to function. Each "yard" is conceived as a unit with plants used to tie the segments into the whole. The children can play in their own yard and be in sight but not underfoot. Use a soft paving such as tanbark for their section. The trees are planted around edge of lot for privacy. For protection on the deck there is a louvered screen that can be opened and shut. You go from redwood deck to paved patio, down to open, grassy spaces which give depth to the lot. Guide lines: group plants with similar cultural requirements in the same bed—low ones in front, tall ones in back. Aim first to establish a year-round backdrop of green using evergreen and deciduous trees, shrubs, and groundcovers. Provide for seasonal color with springflowering trees, shrubs, and bulbs, summer-blooming annuals, roses. Choose trees with brilliant fall foliage.

FANTASY

GILASS who view them to other places and other times. For example, the hyacinth planter below becomes an enchanting seaweed garden with a live goldfish swimming in the top. Your choice of containers is almost limitless. Use small objects, toys, wood carvings, as part of the composition. Bird gravel and vermiculite make wonderful soil. Get to it!

Drandy glass is a perfect container for a "sea" garden. Cover bottom with gravel and plant tiny greens. Add stones chosen for shape and color. Bits of driftwood in bird and fish forms complete composition.

> n ordinary apothecary jar makes an attractive container for a dry garden. Several wooden fish and a tiny owl and frog are nestled on miniature greens and branches bedded in gravel.

n a plain round fish bowl a pair of knights guard a castle landscaped with tiny "shrubs" and flowers planted in a mixture of gravel and vermiculite for realistic "grounds." his is for you if you love the west. Fine sand with small cacti, tiny covered wagon, and wood figures make a memorable scene in an oblong fish tank.

IDEAS THAT MAKE YOUR KITCHEN WORK FOR YOU

By Virginia T. Habeeb



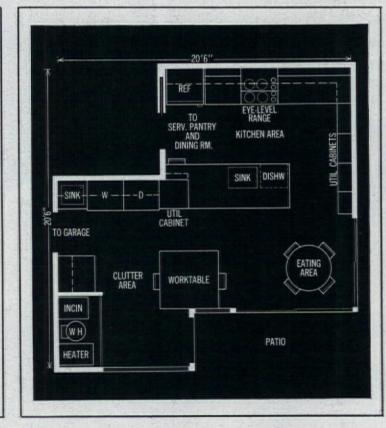
Distinctive decorating gives a personal touch to this versatile kitchenlaundry area. Useful accessories are sure indications that this is a kitchen for a woman who likes to cook!

Looking for ideas to make your kitchen a little more practical—and at the same time more personal? Just cast your eyes at this gas kitchen—it's chock-full of ideas. We designed it in cooperation with the American Gas Association to be displayed at the annual show for the National Association of Home Builders. The builders, we understand, took a fancy to it, and you'll most likely find some of the features cropping up in the new builder houses this year.

• Bake center, to right of range, has lots of counter space so there's room for frequently used small appliances.

• Wall shelves between cabinets and counters are made to order for the cook who likes her spices, baking utensils, and measuring cups within arm's reach.

- A pegboard opposite refrigerator holds functional utensils, gadgets, and molds.
- The pantry's been brought back to this kitchen with a line of utility cabinets that have rows of storage shelves.
- Washable, vinyl-coated wallpaper; heatproof, laminated plastic counters; and easy-care vinyl flooring will



Plan shows three separate areas. They are tied together with decorating elements of wallpaper, flooring, cabinets, and counter tops. be mighty helpful in caring for this well-used kitchen.
Wide peninsula with sink, dishwasher, and lots of under-counter cabinet storage divides kitchen and eating area. It can be used for serving, for cleanup, to store dishes and linens, and for food preparation.

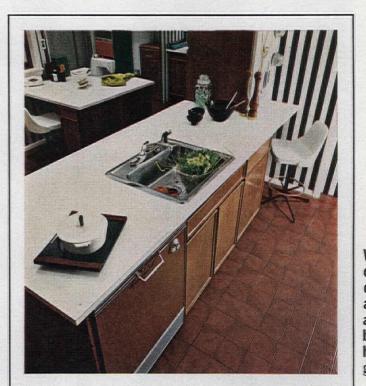
• Spacious worktable sets a tiny clutter area off from rest of kitchen. Table is a desk on the kitchen side complete with file drawers, phone, and an extension lamp which turns to flood either side of table with light.

• Salad preparation center beside refrigerator is handy.

• Clutter-area side of the worktable has a cut-out that the sewing machine base fits right into. When machine's not in use, an insert of tabletop material slides into the cutout to make a smooth, flat surface so the table can be used for cutting, folding, sorting, and hobbies.

• Wall cabinets over washer and dryer have plenty of storage space for both laundry aids and garden tools.

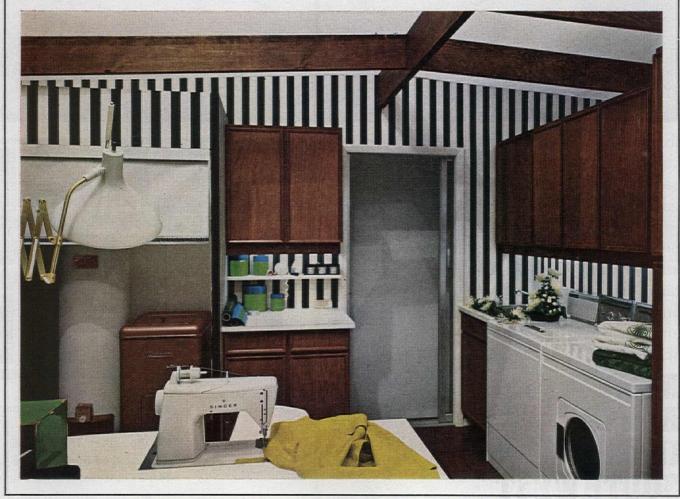
• Essential but not too pretty utilities such as furnace, water heater, and incinerator are hidden from view.



Photographer: Harry Hartman Shopping Information, page 83

Versatile peninsula can be used for cleanup, food preparation, serving, and storage. Pegboard, at end, holds favorite gadgets.

Compact clutter area includes a laundry, worktable, counter for gift wrapping and household repairs as well as plenty of storage. Pull-down shade covers utilities.



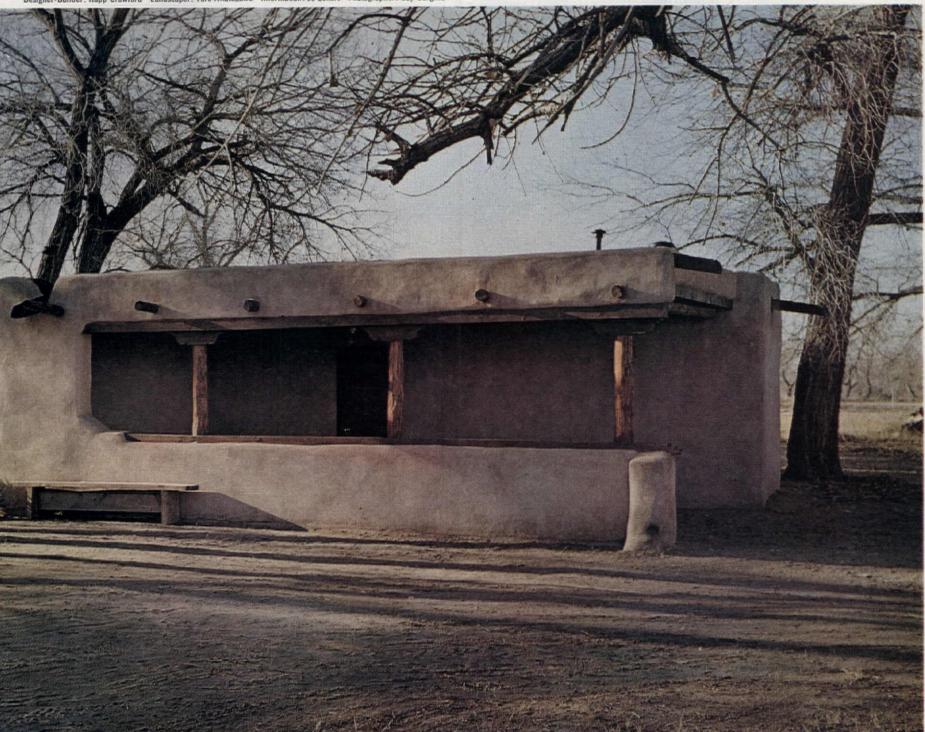


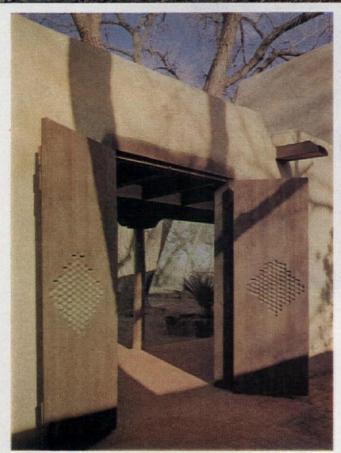
In a country as diversified as ours, "traditional architecture" is not necessarily the New England saltbox. Each area has its own traditional style, based largely on the climate and the materials available. In the Southwest, an arid land with little timber, adobe, made from earth mixed with water and sun-dried in blocks, became the basic material. This house in New Mexico is owned by Mr. and Mrs. Donald Foster. It has both Spanish and Indian influences, shows how a house can respect traditions of the past yet be up-to-date.

NEW HOUSE IN THE SOUTHWEST TRADITION

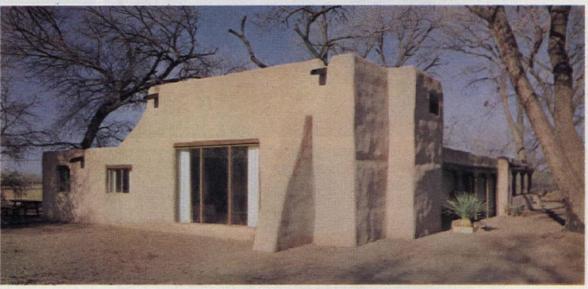


The plan is a hollow square, typical of many Spanish houses, with a patio in the center. The patio can be entered from any side. The living areas of the house are along one side, bedrooms along two other sides. Entry is at front.





The double doorway at the front invites you into the enclosed patio, with its tile paths, which leads into the house.



Adobe walls are stucco-covered. Buttress supports the high walls of the living room. Water spouts, or canales, are metal-lined wood. Modern roof was used instead of old type of interlaced branches and adobe.

(continued)

SOUTHWEST TRADITION (continued)

Wood-framed living room door opens to show a place to sit in the warm sun of the patio. Bright Indian colors on the pillow contrast with the restful dun-colored house and ground.



The master bedroom boasts beamed ceiling and a fireplace with its design based on old Pueblo Indian ovens. The walls are light, contrasting with the dark wood in this quiet corner for reading or relaxing.









The patio, at left, is the perfect place for an outdoor dinner, with a small fire in the hollowed-out buttress to keep away the chill of the desert evening. The planting is sparse to keep the patio uncluttered and in keeping with natural terrain.

The living room, at right, like rest of house, is furnished with Mexican and Spanish furniture in keeping with the architecture. Low wall separates living and dining rooms. Small panes of colored glass are inserted high in the rear wall.

The hallway, at left, runs alongside the patio and is bathed in light from the outside. The walls are hand-finished in stucco. Their slight irregularity and waviness result in an individual touch that couldn't be duplicated by other means.



how sharp are you?

A knife (Mr. Webster says) is an instrument with a thin blade, a sharp edge for cutting, fastened to a handle. A knife (a good cook says) is an indispensable necessity, an instrument to use every time you cook, and there's a right one for every cutting job. A knife (say we) is a clue to how good a cook you are. The ones you choose, the ways you use and care for them often indicate your appreciation for good food and good eating.

Have you ever known a good cook who didn't have strong opinions about knives? Would she (or he) chop an onion with a paring knife or carve a roast with a French knife? Or cut, mince, slice, dice, pare, or peel without a special knife for each particular job? Would she treat knives casually, toss them into a drawer without giving them the attention they need to make them last longer, perform better? Never!

But what are the basic types of knives and how can you start off with your own collection? There are five great knives that we say no good cook should be without. Here they are:

Paring knife for small cutting jobs—peeling apples, cutting eyes from potatoes, making radish roses, de-stemming spinach, de-tipping green beans.

Utility knife for in-between jobs that a paring knife is too small for...to slice oranges, cucumbers; core lettuce, cabbage; trim cauliflower, broccoli, meats; peel melons, eggplant, and squash.

French knife for chopping, mincing, and dicing.

Carving knife for easy slicing of magnificent roasts, steaks, and other hot meats.

Serrated or wavy-edged slicing knife for cold cuts, cheeses, bread, foam cakes, and tomatoes.

And within each group how do you choose the one that's right for you? That depends on you. Your personal preferences will decide the weight, length of blade, and size and fit of handle. Once you've completed your basic set of cutlery, take a look at the other knives.

You'll enjoy shopping around for unusual knives that are just the thing to make a tricky job easier-like a

> grapefruit knife, a meat cleaver, a steak slicer. To help you in your selection of cutlery, here are the knives and the different styles which you are likely to find. (continued)

NEW SPEEDY STEW Soup gives it the flavor of a 3 hour masterpiece

Meatball Stew

 $1\frac{1}{2}$ pounds ground beef

- 1 egg, slightly beaten
- 1 cup small bread crumbs
- $\frac{1}{4}$ cup finely chopped onion
- 1 teaspoon salt
- 2 tablespoons shortening
- 1 can (10³/₄ ounces) Campbell's Tomato Soup

1 can Campbell's Beef Broth $\frac{1}{4}$ teaspoon thyme, crushed 1 can (1 pound) sliced

- carrots, drained 1 can (1 pound) whole
- white potatoes, drained 1 can (8 ounces) small whole white onions, drained



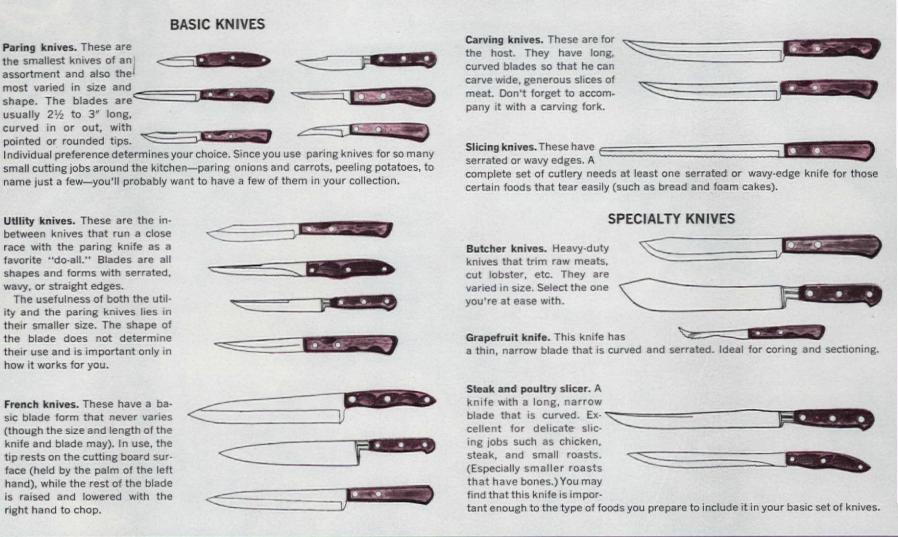
Mix beef, egg, bread, onion, and salt; shape into 24 meatballs. Brown in shortening in skillet; pour off fat. Add remaining ingredients. Cook over low heat 20 min.; stir now and then. Top with chopped parsley. 6 servings.

For your copy of the 200-page "Cooking With Soup" Cookbook, send 50¢, 3 Campbell's Soup labels to: Cookbook, Box 535, Maple Plain, Minn. Offer may be withdrawn at any time. Void if prohibited or restricted by law.

They always eat better when you cook with Campbell's Soup

How Sharp Are You? (continued)

To help you select cutlery, here are the basic knives in the different styles and sizes you are likely to find. We've also included a selection of specialty knives to give you an idea of what's available to complement your basic set.











Drop in film...pop on a flashcube...and shoot. Take 4 great pictures without changing bulbs!

Discover The Great Indoors!

Household cleaver. A specialty knife that's especially useful if you're a do-it-yourself cook. Separates ribs and joints—tenderizes too.



Swedish cook's knife. A favorite

among many housewives who like the angled handle for better leverage when slicing firm breads, cheeses, etc.

Spatula. This has a long, narrow, blunt-edge blade with a (round tip. A spatula's not meant for cutting, but for spreading

meant for cutting, but for spreading frostings, folding omelets, etc.

Tomato knife. This very narrow blade with serrated edge neatly slices fragile foods such as tomatoes.

These are just some of the many specialty knives you'll find at the cutlery counter.

BUYING TIPS FOR CUTLERY

Good cutlery will last you a lifetime if you choose it carefully and care for it properly. To help you select your cutlery, here are some pointers to keep in mind.

The handle is attached to an extension of the blade called a tang. A full tang (which extends all the way to the end of the handle) and a half tang (which extends to the middle of the handle) are the most permanent attachments when fixed with two or more rivets. Any other method of attachment will, with use, loosen and become an annoyance and a hazard.

Knife blades may have flat or hollow-ground edges. A flat edge forms a "V" (or may be slightly rolled or "canalled" to resist damage by hard surfaces). This edge is not as good as the hollow-ground edge, which has a curve on each side, gradually slimming the thickness of the knife to a sharp cutting edge. A good serrated or wavy-edge knife will also have a slight hollow grind. Different manufacturers have developed refinements of the hollow grind to improve their knives more.

The handles of high-grade cutlery are designed to fit your hand. Try the various brands until you find the one that is most comfortable for you. The material of the handle should be moisture- and stain-resistant. Most good knives have handles of hard wood or high-quality plastic.

Many blades have additional features you might be interested in. Some are designed to help the blade edge retain its sharpness. These latter include a thin layer of tungsten carbide along the edge, or a special fine-toothed serration.

Your best guide to obtaining a good set of cutlery is to buy from a reliable manufacturer who is proud of his product.

HOW TO GARE FOR YOUR KNIVES

Do follow the manufacturer's instructions carefully. Store your knives properly in the rack or blade cover provided for them so the blades do not become nicked or scratched.

Always use a wooden cutting board. Cut around, not to, a bone. Don't use a knife to loosen a lid or remove a bottle cap.

Keep the blades away from high heat or a hot flame.

Keep the blades sharp. A dull knife is a hazard to all using it.

Don't put your knives in the dishwasher unless the manufacturer's instructions specifically tell you that you may. Don't soak them either. Wash them in warm, sudsy water, rinse well, and dry immediately.

Knife photographed on page 76 is Ekco Ancienne Maison. Knives sketched here are Cutco, Robeson, Flint, and Ekco Ancienne Maison.







Kodal

Newest Kodak Instamatic Cameras with flashcube

take indoor pictures as easily as outdoor snapshots. Just pop on a flashcube and you're ready to capture the Great Indoors in beautiful pictures. Upstairs, downstairs, all around the house. No more missing pictures because you were busy changing bulbs—*now you're always ready for the next shot!* See the wide range of models at your Kodak dealer's now. All models take color slides, color snapshots, and black-and-white snaps. Complete outfits from less than \$19.

How a Lawyer Can Save You Money

(continued from page 34)

to call for a warranty, trust, or quit claim deed? The kind of sales contract that could save you on taxes? And when selling a house, do you know how to protect yourself from

liability in case the buyer later defaults on the mortgage payments? There are certain instances when you could be held responsible for them.

When a relative dies. Regardless of what your standing in the will is or is said to be, only a lawyer can ascertain your full rights to an estate. An early check is essential so that you do, not forfeit any rights you might have. An attorney also can protect you against someone else contesting the will.

Before a marital problem reaches the breakup stage. A leading family lawyer says that many snarls and much expense often can be avoided if couples would consult an attorney before an actual parting of the ways. Similarly, cases involving support, separation, annulment, divorce, and so on ordinarily can be resolved far more expeditiously by early consultation with a lawyer.

Before you sign a partnership agreement or any other kind of business agreement. Such papers are often filled with booby traps for the unwary, which makes it essential to have a lawyer check them before you commit your signature. Here, by the way, a common pitfall is to expect that the other fellow's attorney will also protect you. "Don't bother spending money," the other man may say. "My lawyer can draw up the papers." Those are famous last words that can cost you dearly. A lawyer is duty bound to put the interests

of his client first. You need your own attorney to safeguard your interests.

There are other times when it pays to consult a lawyer on the ounce-ofprevention principle: when you are involved in money matters, such as borrowing or lending money; if you are sued or served with legal papers; if arrested; if you're considering bringing charges against another person; and when you are confronted with knotty questions about such things as insurance, property rights, or any other such matter. What you pay for preventive legal help can

be small compared with what's at stake.

NEW LOW-COST LEGAL SERVICE

If you need legal advice and don't have a lawyer, you can get prompt help from the nearest Lawyer Referral Service. It's listed in some telephone books as Lawyer Reference Service or Attorneys Referral Service. There are over 200 of them around the country,

dentally, if your legal needs involve a sticky situation in a specific area, such as real estate, business law, or a negligence case, mention this when you make your appointment so a specialist in that area, if available, can be assigned to you. And if you do not live near a referral service, call the office of your local bar association for the names of several experienced lawyers in the area.

be hard put to obtain legal advice ir such an emergency. But if you do have one, you can call him without hesitation, regardless of the hour.

As you may know the lawyer-client relationship is a highly confidential one, in effect. Your lawyer is forbidden from disclosing information about you or your family to anyone without your consent.

To find a good family lawyer ask

for recommendations from people whose judgment you trust. Call the local bar association, as well as other sources such as your banker and possibly your local lawyer referral service. Don't be afraid to talk to several of those recommended, just as you might interview other people you hire. By doing this you should be able to choose a lawyer you feel can serve you best and with whom you can achieve professional rapport.

WHAT ABOUT THE FEE?

Misunderstandings about the cost of legal counsel unfortunately keep many people away from lawyers. In some cases the lawyer is apparently reluctant to bring it up in the beginning. The fee should be discussed during your very first interview, and if he fails to do so, you should ask about it. If the fee seems questionable, the lawyer should give an explanation of the charges.

Sometimes an attorney honestly can't tell you exactly what the final bill will be because he doesn't know. It will depend on such variables as the amount of correspondence, legal research, and personal manhours of attention your case requires. None of these can be ascertained ahead of time. Certain kinds of legal services lend themselves to a percentage basis (such as negligence cases) or an hourly charge (specified in advance) or a per diem charge (as for court appearances).

Most bar associations

also have a schedule of suggested minimum charges for typical legal services. These usually include preparing wills and handling real estate transactions.

It may soothe your mind about fees to know that not many lawyers are getting rich. Of the 125,000 practicing attorneys who operate one-man offices, the average one earns about \$8,000 a year.

Also remember that the sicker the patient, the stronger the medicine required. So whatever your legal need, the earlier you see a good lawyer, the smaller his fee is likely to be.

all operating with the blessings of the American Bar Association.

DENTISTS RECOMMEND POLIDENT 9-1 OVER ANY TOOTHPASTE

her smile bright,

Take your pick.

her mouth refreshed.

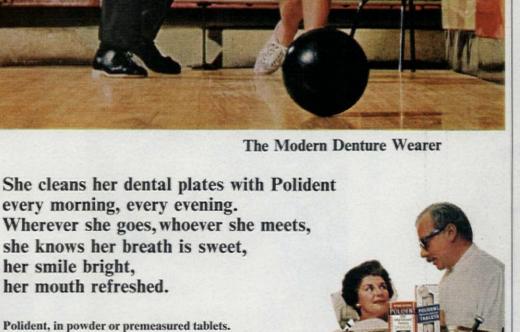
Each service consists of publicspirited lawyers who will give legal help to any person. To phone or stop at the referral service office for an initial half-hour consultation costs no more than \$5 to \$10. In many cases that's all you pay. Of the approximately 150,000 people who used such services last year, roughly half had their legal problems resolved during the first interview.

If your case requires further attention, this too is easily arranged. Inci-

YOUR BEST BET IS A FAMILY LAWYER

A family lawyer is a practicing attorney who can look after your legal needs in the way that a doctor looks after your physical needs. He becomes your legal advisor, family confidant, and someone who is always available for you to call on in case of an emergency.

For example a member of your family is involved in a serious automobile accident late at night and you get a call from the police station. Without a family lawyer you would







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Your La-Z-Boy welcomes you home to an evening of reading, TV viewing, or full-bed napping . . . just the thing to ease the tensions of a busy day . . . the perfect companion for deep seated comfort and restful relaxation.

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Only La-Z-Boy has the Comfort Selector. It is available on all Charter Group Reclina-Rockers in Traditional, Contemporary, Early American and Modern styling with hundreds of decorator fabrics and colors to choose from.

Visit your authorized La-Z-Boy dealer today . . . experience a miracle in relaxation and you'll agree a La-Z-Boy is "so nice to come home to"!

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La Comfort	Please send me FREE color literature.
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Reclining 3 POSITION LEG-REST COMFORT	ADDRESS
Line -	CITYSTATEZIP



By Arthur J. Maher

As any recent or prospective home buyer can tell you, today's development house is a far cry from its ancestor of the immediate postwar years. It costs more, is larger in overall size, has more rooms, and is loaded with more convenience features. Many people have noted these changes, of course. But to analyze what brought them about, *American Home* queried two building firms that typify the new look in development housing. The first one—Levitt and Sons—is a giant whose name is synonymous with volume home building. In 1948 when millions of new families needed—and could just about afford—merely basic shelter, this firm offered an 800-squarefoot ranch model, with lot, for \$7990.

For this price, which breaks down to about \$10 a square foot, the buyer

sic kitchen were a range, refrigerator, and washer.
Like other developers of to that time, Levitt gave little yer thought to community planning. While he did change his basic model from time to time, and did vary elevations and exterior color, Levittown, Long Island, had that toofamiliar tract look—block after block of the same house. It did, however, boast one unusual feature—nine public

got two bedrooms, a bath,

kitchen, living-dining area, a

carport, and a 6000-square-

foot landscaped plot. In the

swimming pools. That first Levittown, which ultimately contained 17,447 houses, was a product of its times. Having become a symbol of mass-produced housing, it has been maligned for its lack of variety and individuality. But what the nation required at the time was basic housing, at low cost, for millions of families. Mass production was the sensible answer.

Since completing its first development in 1951, Levitt and Sons has changed dramatically. The firm is now highly diversified, simultaneously developing ten communities in the United States, one in Puerto Rico, and one in France. Instead of selling one house with minor variations, it now offers United States buyers 26 basic models in about 100 variations.

What brought about the changes? A combination of changing buyer tastes and the need to offer him more. "It's no longer enough to be an efficient producer of houses," says Levitt executive vice president Dick Wasserman. "Today's buyer knows what he wants. He has specific needs and desires. We've met this market's needs with a more diversified and sophisticated product."

A quick tour of Levitt's twocommunity Willingboro, New Jersey, operation underscores the new Levitt look. Instead of a single house repeated over and over again, one sees 11 basic houses. Nowhere do two identical houses occupy adjoining lots. The project is divided into master blocks of about 1000 houses. In each block are a school and a public swimming pool, both built and donated to the town by Levitt. Curved streets and feeder roads lead to a central parkway. And in the master plan are an 18-hole golf course and a tennis club.

Prices range from \$13,990 to \$23,990. The house that

Would it be proper for Ireland's finest crystal, Waterford, to keep company with any napkin other than fine Irish Linen? Sure and it would, if it's the fine American paper napkin that looks like linen, SCOTKINS



BCOTT (M) MAKES IT BETTER FOR YOU

comes closest in design to the 1948 model contains 1648 square feet and sells for \$14,500—about nine dollars a square foot. For his money the buyer gets four bedrooms, kitchen, living room, dining room, two baths, range, vent hood, oven, refrigerator, washer, dryer, TV/FM antenna, attached garage, and a 7000-square-foot landscaped plot. Things have changed.

Across the country in California, the operations of Brown & Kauffman, Inc., further illustrate the changed American housing picture. This firm entered the development field in 1955 with 1400-square-foot houses selling for \$14,450—about \$10 a square foot. Included for that price were three bedrooms, two baths, living room, kitchen, attached double garage, range, oven, dishwasher, disposer, and 6000 square feet of land.

In the 10 years since, B & K's sales of around 3000 homes come nowhere near Levitt's staggering 70,000. But the changes in their operation are equally significant. The firm now builds 15 basic models at six locations, with four more developments in the immediate offing. Prices now range as high as \$50,000—once unheard of in development houses.

The firm's lowest price, \$28,200, buys a 1554-square-foot home at about \$18 a square foot. This price, which reflects California's zooming land costs, includes three bedrooms, two baths, living room, family-dining room, kitchen, breakfast area, double entry hall, two-car garage, oven, range, vent hood, disposer, washer, dryer, dishwasher, and an average of 15,000 square feet of land. Other models in the line have such additional features as dining rooms, family rooms, utility rooms, additional bedrooms, more baths, and even

SHOPPING INFORMATION

ANTIQUING FURNITURE

Page 18: Shell from Stix Rare Shell Gallery, N.Y.C. Fabric from Greeff, N.Y.C.

> IDEAS THAT MAKE YOUR KITCHEN WORK

Pages 70, 71: Colony Square Spring Luxury Vinyl flooring by Congoleum Nairn Inc., Kearny, N.J. Counter top from Formica Corp., Cincinnati, Ohio. Cabinets from Yorktowne Kitchens, Colonial Products Co., Dallastown, Pa. Range, refrigerator, dishwasher, garbage disposer, washer and dryer, Heil furnace, from RCA Whirlpool, Benton Harbor, Mich. "Glasscote" water heater from A. O. Smith Corp., Kankakee, Ill. Incinerator from Calcinator Corp., Bay City, Mich. Sinks from American Standard, N.Y.C. "Calcutta" shade from Illinois Shade Division of Slick Industrial Co., Shade Division of Shek Industrial Co., Chicago Heights, Ill. Sewing machine from Singer, N.Y.C. Lighting fixtures from Lightolier, N.Y.C. Kitchen stools from Hamilton Cosco, Columbus, Ind. KitchenAid mixer from Hobart Mfg. Co., Troy, Ohio. Osterizer blender from John Oster Mfg. Co., Milwaukee, Wis. Wallpaper from The Birge, Buffalo, N.Y. Table, chairs from Arlington House, Plantation Patterns, Inc., Birmingham, Ala. Accessories by La Cuisiniere and Azuma, N.Y.C. and Takahashi, San Francisco.

a luxurious, central courtyard. Reflecting on the newer houses'

abundance of space and features, partner Wayne Brown attributes it not directly to buyer demand, but to builders' anticipation of what demand might be. "This is a highly competitive industry," he points out, "with a builder being forced to do more and more to keep his share of the market. One added built-in barbecues. Now these are more or less standard equipment. And take compartmented baths. No one asked for them originally. But buyers have liked and come to want them."

In our brief look at two representative development builders, we have omitted such factors as changing technology, improved local codes, and the scarcity of prime building land. These factors, of course, have influenced the design of today's development house. But in the years since World War II, the primary factor in shaping our housing picture has been the demands of an affluent buying public for more, more, and still more. Thus, if today's development house is bigger and more costly than its ancestor of the postwar years, that's exactly how the home buyer wants it.



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The picture above shows you how Norge dryers give A delicate fabrics the special kind of drying they require.

With Norge, for example, you turn the tumbling action off, slide a special drying rack in the drum, and safe, gentle Gas dries woolen socks, cashmere sweaters, washable toys without shrinkage or loss of shape. And because Norge has the biggest drum, the biggest wash loads come out uniformly dry every time.

Together . . . fast, economical Gas and the versatility of a Double-Duty Norge make this dryer your best buy. At your dealer or Gas company now.

AMERICAN GAS ASSOCIATION, INC.





Since few kitchen drains are immune to clogging, the time to bone up on their care and maintenance is now.

CAUSES OF STOPPAGE

Generally, the cause of sink drain stoppage is congealing of fat, grease, and soap on the walls of the pipe. As the deposit thickens, solid particles such as coffee grounds become imbedded in it. The deposit tends to form faster in horizontal sections of the line and at turns. Stoppage of this type seldom occurs at the trap just under the sink because frequent passage of hot water usually keeps that area clean.

Another possible cause of drain clogging, if you have a disposer grinder, is improper installation of the disposer, with pipe that is too small. Check to make sure the drain is at least 1½-inch pipe, preferably 2-inch. Also, if possible, replace any short radius elbows in the line with those having greater radii. These permit freer passage of refuse. Excessively long horizontal runs of pipe can also encourage clogging.

Then, of course, there's always the sudden stoppage caused by accumulations of potato peels and other solid matter in the trap just under the sink.

PREVENTIVE MEASURES

It takes regular attention to prevent fat deposits from eventually clogging the pipe. First precaution is to avoid throwing cooking fats and greasy food leftovers into the sink. All fat and oil should be wiped out of cooking utensils with paper toweling and discarded before washing. After each dishwashing a

copious amount of scalding water should be run through the drain for three or four minutes. If you want to be doubly safe, or if you live in a water-short area and thus cannot use large amounts of water, use a chemical drain cleaner once a week. Follow the directions on the can and remember that this chemical is extremely caustic. Avoid getting it on hands, arms, and face, or on aluminum. And either buy it only when needed or store it in a locked cabinet, out of the reach of children. Don't attempt to use lye as a substitute, as this chemical reacts with fat and solidifies to form soap deposits.

SLOW OR COMPLETELY CLOGGED DRAIN

Drains have a way of acting up on Sundays, holidays, and at night. The drainage stops, or becomes imperceptible. You frantically call your plumber only to find that he's too busy to come over at once. Since there's no choice but to do it yourself,

Septic Tank-Cesspool Owners

piece of wire or a wire coat hanger.

If your trap has no cleanout plug remove the trap itself. This is generally accomplished by loosening a large nut on either end of the trap, or by means of friction washers. The latter will yield to a hard pull. Before removing either trap or plug, place a bucket underneath.

If neither the plunger nor cleaning out the trap proves effective, stoptire inside surface. The working end of a hand auger should be bent slightly to assure contact with the walls of the pipe, since a straight tip might simply run through the center of an obstruction, leaving a small hole that will soon clog again.

After running the auger through the pipe from the sink location, do the same from one or two plugged cleanout holes with which most drains are

provided. These are accessible from a basement or crawl space and usually are located at turns in the drain line. They are easily identified by their screw-in plugs, which you remove with a wrench to permit insertion of the auger. After doing a thorough job with the auger, replace the sink trap and run the sink water to flush the loosened debris out through the cleanout holes. Replacing the cleanout plugs and treating with drain cleaner complete job.

CHEMICAL CLEANER MAY WORK

If when the sink first clogs, there's still a little drainage—or if the plunger restores partial drainage the stoppage may yield to a chemical drain cleaner. (However, this method is neither safe nor practical if the vertical section of drain pipe is located inside the wall, out of reach.)

Start by removing the sink trap and any horizontal sections of pipe up to, but not including, the first vertical section. This enables you to get the chemical in full contact with the obstructing mass as quickly as possible, without too much dilution.

Now carefully spoon one or two heaping tablespoons of the chemical cleaner into the vertical pipe through a large funnel. Next, flush the chemical down with cold water—a cupful per tablespoon of chemical. After a half hour run more cold water into the pipe to see if drainage has improved. If not, repeat until drainage is restored.

The methods described above should restore your kitchen drainage line to perfect working condition, at least up to the point where it connects to the larger house drain. Stoppage in this larger drain or in the house sewer outside is infrequent, but, of course, possible. It requires professional help. Tree roots penetrating into the sewer are one source of trouble, and generally requires replacement with a rootproof line as a permanent remedy. A workable temporary solution is to have the roots cut out by a firm specializing in this type work.

it's a good idea to keep on hand a plunger and a drain auger.

all. RID-X can't harm porcelain, metal pipes.

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works to keep your sewage system operating smoothly. Helps

prevent messy back-ups and foul odors. RID-X can save you

HUNDREDS of dollars on digging, pumping, landscaping!

EASY TO USE - just pour in toilet bowl and flush. That's

Try the plunger first, placing it over the sink outlet and pumping vigorously until drainage is restored. If yours is a two-compartment sink, hold the stopper down firmly in one while using the plunger in the other.

If the plunger doesn't do the trick, you must then determine whether the stoppage is in the trap or farther along the line. Easiest way to do this is to remove the cleanout plug from the bottom of the trap and pull out any obstruction in the trap with a page is probably some distance from the immediate area of the sink, in which case you'll have to resort to the auger. This device consists of a long wire which may be rotated inside the pipe. A hand-operated model, which resembles an egg beater, is readily available for a few dollars. Or, many tool rental services can supply a motordriven type which, of course, is more effective. In either case, get one that's 25 feet long.

SEPTIC TANKS

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Filled Pages on the Care and Maintenance of Septic Tanks,

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with Handy Pour Spout!

Run the auger into the pipe after removing the trap. Work it back and forth several times to scratch the en-

THE AMERICAN HOME, MARCH, 1966



Vrap your home in a special kind of charm. Side it with rough-sawn, <u>solid</u> Western Wood.

Rough-sawn siding carries the mark of the real thing-the texture of saw marks-a product of contemporary mill craftsmen.

Wherever the path of inspiration may lead you, there is a saw-textured siding to crown your creativeness—board-and-batten (as shown here), board-on-board, channel pattern, tongue-and-groove, bevel and bungalow. Each has a wonderful place of its own in home building.

You'll find rough-sawn siding ready to take on all elements. Weather becomes a beautifying

asset rather than a maintenance problem. Dents and scratches can actually add to character, without marring good looks.

Still as popular as ever, of course, is the smooth finish also used on many of the bevel and other patterns. And today's architects are giving them fresh, new appeal by adding ingenuity to tradition.

The cost of solid Western Wood siding is less than you think, less than the cost of many substitutes. It holds finishes like a friend-not only paint, but stains that bring out its natural richness.

If you are buying or building a new home, spend a dime first for our new siding idea book. It's in full color and shows the endless

variety of siding styles and textures both rough-sawn and smooth-surfaced—which are at your disposal.

Western Wood Products Association







Western Wood Products A Dept. AH-366, Yeon Build			State of the second second	gon 97:	204
Please send me your new Ideas. Enclosed is 10c.	book	of	Western	Wood	Siding

State	Zip
City	A CARLES AND
Address	
Name	



Hot water is murder on hands!

Look what hot dishwater does to her hands. They're rough-on their way to old.

HOW DO YOU DETERMINE QUALITY?

Look at labels and hangtags to see what you're buying. The brand name is always a good indication of the kind of quality you are getting. Fiber content is another guide-permanentpress garments should have 50 to 65 percent synthetic fiber (nylon or polyester) for added strength. The words "durable press" or "permanent press" should be in evidence.

USE MODERN EQUIPMENT

If a finish saves you time in the ironing, but requires special handling in the laundering, it's not much help to a busy homemaker. That's why these garments were specifically designed to be laundered in an automatic washer and dryer-and turn out best when they are.

From our tests we found that permanent-press garments performed better when washed on "the wash and wear cycle, and on the regular wash cycle (with a cold water rinse) of an automatic washer than when handwashed and drip-dried.

We also found that a dryer is unsurpassed in turning out consistently good results with permanent press. This is because of its unique ability to combine a

hot air tumble which makes the fabric forget the temporary wrinkles you wear in, with a cool-down tumble which eliminates further wrinkling. We recommend that if you don't now have a dryer, think seriously about purchasing one. Permanent-press garments are just a start toward a whole new era of laundry convenience.

A FEW TIPS TO REMEMBER

Remove permanent-press garments from the dryer as soon as they are dry.

Treat all stains as soon as possible by soaking in a small amount of liquid detergent.

Turn the garments inside out if they have a permanently pressed pleat to minimize wear on the crease.

Save your hangtags and read them carefully before you wash the garment the first time.

Buy permanent-press garments that are a near-perfect fit. Alteration of these items may present a problem if a permanent pleat or crease is involved.

Since the fiber content is at least one-half a synthetic fiber avoid any excess heat which may soften that fiber.

Above all-buy it and try it-we know you'll like it.



If you're like many homemakers, ironing is not likely to be one of your favorite jobs-and all you've heard about permanent (or durable) press brings visions of a bright, almost iron-free future! We first told you about permanent press several months ago after we'd tested it in our Equipment Laboratory with excellent results. Garments with this finish came out of the dryer with smooth surfaces, flat seams, crisp creases, and no puckering around collar and cuff edges, pockets, and seams.

We are especially pleased to find that the no-iron results are teamed with very simple laundry procedures. (Almost too simple to be true!) But, though the laundering is easy, it's important. Follow instructions closely, for permanent press garments will require ironing if they are laundered improperly. Here are some tips we've discovered about the laundering and buying of clothes with the new permanent- or durable-press finish.

DON'T BE A PENNY PINCHER

The old adage "You get what you pay for" is especially true with permanent press. Because of the details involved, be prepared to pay a little extra for a good quality garment that will give you the no-iron feature you are looking for. Less expensive garments may claim to have this finish but you will find that they will not live up to their promise.

The finish is applied to the flat fabric-but it's usually not heat-set (or cured) until after the fabric's been made into a shirt, slacks, etc., and the pleats, creases, and curves have been pressed in. It is the curing that gives the garment a memory for pleats, curves, creases, and a smooth fabric surface. The secret of a successful permanentpress garment lies in close quality control of all these processes-from the flat fabric through garment construction to the final heat setting. It costs more but is well worth it.



Look at the difference comfortably warm water and Warm Water Swan makes. Her hands look softer, smoother and younger.

You'll never put your hands in hot water again!





Why do dinner parties go better with a Taylor Wine?

A wine that pleases, sip after sip, makes any dinner a gay and gracious affair.

A wine with flavor like Taylor's.

The kind of flavor you get only when you create a wine slowly, naturally. Only when we're sure our dinner wines have reached the peak of natural flavor and care can do no more, do we bottle them.

For your guests' pleasure. And yours.

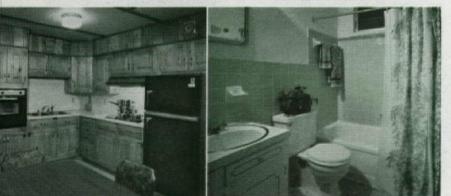
If it's a Taylor Wine, you'll love it.



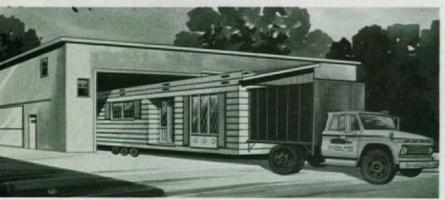
The Taylor Wine Company, Inc., creators of fine wines, champagnes and vermouths. Vineyards and Winery, Hammondsport, N.Y.



6-room, 1170 Sq. ft. Lifetime home ...



completely finished, inside and out...



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Your local Uni-Structure dealer prepares the basement or other foundation on your lot. Then-complete with factory built-in kitchen and two ceramic tile bathrooms-your house is delivered to the lot in two sections. Thanks to space-age engineering, the sections are placed in position and permanently joined in a week or less. Now turn the door key and move into your custom-complete lifetime home!

- Home is complete when you move in: including bedroom built-ins.
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- Can be financed with FHA, GI or conventional loans
- Available with life-time siding installed or brick veneer.
- To prevent warping, lumber is kiln-dried, factory temperatures and humidity are controlled.

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State: Zip Code: Check here if also interested in information on other Continental Homes lines . . . up to 3000 sq. ft. living area.

R

DME

HOT HOT HOT HOT HOT HOT нот нот нот нот нот

Lunch or supper becomes something special when the sandwich you serve is a hot one. Toast them, bake them, make a casserole of them, or encase the filling in a pizza-type doughthey'll make the meal a feast.

DOWN-EASTER ROLLS

¹ / ₂ c. mayonnaise or salad dressing	¹ / ₄ tsp. cayenne pepper
2 tsp. prepared	¹ / ₄ c. chopped onion
mustard	¹ / ₂ tsp. salt
1 tsp. dried parsley	2 cans (5 oz. ea.)
flakes	lobster, drained,
1 tsp. tarragon	boned, and diced
leaves	2 tbs. lemon juice
1 tsp. chopped	1 c. diced celery
chervil	6 frankfurter rolls,
1 tsp. chopped	split and but-
chives	tered
2 the chonned	

1 tsp. chopped 2 tbs. chopped capers

Blend mayonnaise or salad dressing, mustard, parsley flakes, tarragon, chervil, chives, capers, cayenne, onion, and salt. Mix lobster, lemon juice, and celery. Stir into mayonnaise mixture. (If making ahead, chill mixtures separately and combine just before assembling rolls.) Divide mixture evenly and spread on bottom of rolls. Place tops on rolls; wrap each in a piece of aluminum foil; place on cookie sheet. Bake in 350° F. oven 15 minutes. Unwrap and serve immediately Makes 6 servings

CALZONE 1/2 tsp. pepper 1 pkg. (10 oz.) frozen chopped 1 lb. ricotta cheese 1 pkg. (8 oz.) moz-zarella cheese, 1 spinach, cooked and well drained diced 1/4 c. grated 1 pkg. hot-roll mix Parmesan or Romano cheese 1 c. c. warm water (105°-115° F.) 1 egg 1 tsp. salt

Heat oven to 450° F. Combine cheeses, egg, salt, pepper, and spinach in mediumsize bowl, Blend well, Dissolve yeast from package of hot-roll mix in warm water in second bowl. Stir in flour mixture from package; blend until dough forms a ball and cleans sides of bowl. Turn dough out onto lightly floured cookie sheet. Pat out dough with floured hands to a 12-inch circle. Spoon spinach mixture onto half the dough, leaving a 2-inch-clear edge. Fold plain half of dough over filled half. Pinch edges together. Turn edge over; pinch again. Bake 30 minutes or until crust is evenly browned. Cut in slices or wedges to serve. Makes 8 servings.

SANDWICH CASSEROLE

3 eggs

c. milk

1 tbs. instant

minced onion

1/2 tsp. seasoned salt

1 can (12 oz.) luncheon meat 4 hamburger rolls 1 c. shredded, process Cheddar cheese

Heat oven to 350° F. Cut luncheon meat into 8 slices. Cut rolls crosswise in half; insert slice of luncheon meat between each half roll. Place, cut side down, in two rows in 8x8x2-inch baking dish; sprinkle with cheese. Beat eggs slightly in medium-size bowl; add milk, onion, and seasoned salt. Pour over rolls. Bake 45 to 50 minutes, or until bubbly. Serve at once. Makes 4 servinas.

FRENCH-TOASTED HAM SANDWICHES

2 eggs	8 slices day-old
1/4 c. milk	bread
1/4 tsp. salt	8 slices cooked
1 tsp. sugar	ham
	Pure vegetable oil

Beat eggs, milk, salt, and sugar together. Make 4 ham sandwiches allowing 2 slices of ham for each one. Pour oil into large skillet to depth of 1/4 inch; heat. Dip sandwiches into egg-milk mixture. Brown on each side in hot oil. Cut each sandwich in half. Serve hot. Makes 4 servings.

TOMATO AND	CHEESE ROLLS
1 pkg. (8 oz.) brown	1/2 tsp. salt
'n' serve club	1/8 tsp. pepper
rolls	1/4 tsp. basil
1/4 c. soft butter or	12 tomato slices
margarine	12 slices moz-
1/4 tsp. garlic	zarella or
powder	Muenster chee

Heat oven to 400° F. Cut rolls in half lengthwise; remove some of the soft center. Combine butter or margarine, garlic powder, salt, pepper, and basil; blend well, Spread mixture on bottom halves of rolls. Arrange 2 tomato slices and 2 slices of cheese on each roll half; cover with top halves of rolls. Place on cookie sheet. Bake 15 to 20 minutes or until nicely browned. Makes 6 servings.

WESTERN SA	NDWICHES
2 eggs 4 c. milk 2 c. finely chopped onion 4 c. finely chopped green pepper	¹ / ₂ c. finely chopped boiled ham ¹ / ₄ tsp. salt Dash of pepper 1 tbs. butter or margarine 4 hard rolls, split

Beat eggs in small bowl; stir in milk onion, green pepper, ham, salt, and pepper. Melt butter or margarine in 9-inch skillet. Pour two circles of egg mixture, using about 1/2 cup for each, into skillet. Cook over low heat until set. Turn; cook second side 1 minute. Repeat with remaining egg mixture. Slip each into split rolls. Makes 4 servings.

DELUXE	TUNA	SANDWI	CHES

2 pkgs. (3 oz. ea.) cream cheese,	1 egg yolk, slightly beaten
softened	2 tsp. lemon juice
4 c. milk 2 tsp. parsley flakes 4 tsp. onion powder 1 tsp. dry mustard 4 tsp. black pepper	1 can (7 oz.) tuna, drained and flaked 4 club rolls, toasted 2 tbs. mayonnaise or salad dressing 1 egg white

Blend cream cheese, milk, parsley flakes, onion powder, mustard, and pepper in saucepan. Cook over medium heat until mixture starts to bubble. Stir a small amount of cheese mixture into egg yolk, blending rapidly. Stir back into mixture remaining in saucepan. Cook 1 minute or until mixture starts to bubble. Remove from heat. Stir in lemon juice and tuna. Cut a thin slice from top of each roll; hollow out centers. Divide tuna mixture among rolls. Preheat broiler. Mix mayonnaise or salad dressing and cheese mixture. Beat egg white until stiff peaks form; fold into cheese mixture. Top each filled roll generously with egg-white mixture. Broil with tops of rolls 6 inches from source of heat about 3 minutes or until topping is puffed and lightly browned. Makes 4 servings.



To you are going abroad and you have a vague dread about what you must face when you return through United States Customs. This will tell you what to expect and how to go about it.

Or, perhaps you are an experienced traveler and have been out of the country before. If so, this will serve as a warning that as of October 1, 1965, a drastic reduction was made in the duty-free exemption for returning American tourists.

The chief provisions of the new law are as follows:

You can bring back \$100 in dutyfree goods based on fair retail value. Formerly, you could import free up to \$100 wholesale value.

The "to follow" privilege, whereby you could have merchandise sent to you later and apply your exemption to the duty, has been eliminated. Your purchases must accompany you or you will have to pay duty on them at the established rates.

And now, only one quart of liquor may be included in your free allowance by each adult over 21 years of age. This is also a severe reduction. Formerly, every person in your party, regardless of age, was allowed one gallon. The exception here is that travelers returning from the U.S. Virgin Islands, Guam, or American Samoa, can import free one gallon per individual over 21 years.

Also, from the islands listed, \$200 fair retail value in goods is exempt from duty, but not more than \$100

worth may have been bought in other places.

There is a reduction in value on goods sent to friends while you are abroad. Instead of \$10 wholesale, the gift cannot cost more than \$10 retail to enter without duty.

The U.S. Senate calculates that the free exemption has been reduced by \$68 per person.

These regulations have been put into effect to help close the balanceof-payments gap, which has become serious. It is hoped that the spending in other countries will be curtailed.

Perfunctory as it usually is, many people resent the Customs examination. This is because they misunderstand the Service's functions. While Customs collects revenues and seeks to prevent smuggling, it actually stands as a bulwark against goods produced by low-paid labor in other lands, and against importation of human, animal, and plant diseases.

The inspectors are not there to annoy you. They are upholding the law as passed by your Congress. And Customs has been doing all it can to dispel the suspicion the public seems. to hold against them. Examination and clearance have been speeded and everything possible is being done to assist the honest traveler.

Here are some of the things you should know about duties on goods from abroad.

"Have you anything to declare?" the Customs man will ask you. Be sure to declare (continued)

only ANCHOR[®] FENCE protects children, pets and property in so many beautiful ways....

-

Small-weave Modernmesh® or standard chain link, galvanized steel or all-aluminum. Made and installed by Anchor Fence. America's largest, oldest fencemaker for homes.



Charming white Picket, all-aluminum. Baked-on finish won't rust or chip.



Anchor Privacy design, perfect pool protection. White finish on aluminum.



Board-on-board Privacy in redwood color, Aluminum, Maintenance-free.

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City.

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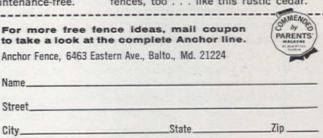
Anchor's Ranch Rail is all-aluminum with baked-on white, non-chip finish.



Basket-weave Privacy, up to 6' high All-aluminum, white or redwood color.



Anchor's complete line includes wood fences, too . . . like this rustic cedar.



TARIFFS ON SOME COMMON IMPORTS

(As of July, 1965)				
(Ad valorem unless of	otherwise	Liquor		
specified)		Beers, wines und		
		14% alcohol conter		
Automobiles		usually less that		
Passenger	61/2%	strong liquors. Rur	n,	
Parts	8 to 19%	whiskies, gin, char	n-	
Brass items	10% to 15%	pagne, about \$1.2		
Cameras	12% to 25%	to \$2.50 per gallo	n	
Copper items	15%	plus Internal Re	V-	
Diamonds		enue Tax		
Rough diamonds	free	Luggage and handba	ags of reptile	
Cut diamonds,		leather	171/2%	
not set,		Other leather handb	ags & leather	
1/2 carat and		items	20%	
under	8%	Pewter	81/2%	
(If set, classified		Religious objects		
as jewelry)		Rosaries	15%	
Jewelry	24% to 55%	Crucifixes, religiou	S	
Furs, except fox	20%	medals of precious	5	
Fox, any type	371/2%	metals	35%	
Glassware		Other	20%	
Common rate,	35%	Sterling Silver	21%	
may run	21% to 50%	But, sterling silv	er	
Porcelain	45%	knives and forks	17% &	
Linens, embroidered			8c each	
lace	45%	Sterling silver		
Irish linen	131/2%	spoons and table		
Plain table linen	10%	ware	25%	

Plants: Baltimore, Houston, Los Angeles. A few DEALERSHIPS available in select areas. Write for details.

(continued) everything you have acquired while away and which accompanies you. All foreign-made articles are dutiable unless it can be shown they were previously imported.

"But I bought that German camera in Chicago !"

"Did you register it with Customs before you took it out of the country? Do you have a bill of sale, a cleaning or repair receipt to show it was previously imported?"

If not, duty must be paid. The wise tourist will register foreign-made cameras, watches, jewelry, and other valuables before his departure. If he makes frequent trips, permanent registration can be arranged. Customs will provide the proper forms. Another misunderstanding is the "gift": "But, Inspector! That emerald-and-diam ond

ring was given to me by my Aunt Sophia, in Paris." "Sorry. Gifts are duti-

able at regular rates."

But you may send as many gifts to friends as you wish while you are abroad, provided the gift costs less than \$10 fair retail value. You cannot send more than one to the same individual within 24 hours. The package should be clearly marked: "Unsolicited gift—value under \$10." If it is worth more, the recipient will have to pay duty.

When you are approaching the U.S.A. by ship or plane, your steward or another employee will give you a baggage declaration to fill out. On this you must list everything acquired abroad, no matter in what fashion. You should also declare repairs and alterations made to American goods while you have been away. Labor and repairs are dutiable.

Many believe that clothing and personal possessions bought and used abroad need not be declared, but they must be. Allowance may be made for use and depreciation.

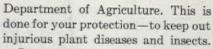
Your baggage declaration should be filed at the first United States port you reach, if feasible.

Retain sales slips and invoices and have them ready to show to Customs. Have your purchases readily accessible for inspection also.

Each member of your family who is a returning resident of the United States is entitled to the \$100 exemption. If your wife and two children are along you may combine your exemptions and be allowed \$400, retail value, free of duty. But if the children are under 21 years their free exemptions cannot include any liquor.

A passenger automobile calls for six-and-one-half percent *ad valorem* (according to value) duty. Cars made in Canada are admitted without payment of duty. If used abroad, depreciation on the machine is allowed. But the law requires that the car be washed free of dirt and the upholstery fumigated. This is a protection against foreign insects and germs. not exceed your exemption and the goods are for your personal or household use. Otherwise you must make a written declaration.

No additional exemption is allowed for protracted stays. But if you have been living abroad, you may import free, household furnishings and clothing used or available for use by you and your family for one year, so long as they are not being brought in for



Customs cooperates with the Department of Agriculture as to entry of animals and animal products that might seriously threaten our livestock industry and even human life. Rinderpest and foot-and-mouth diseases are particularly dangerous. Write to the Animal Inspection and

Quarantine Division, U.S. Department of Agriculture, Washington, D.C., if you intend to import animals or animal products.

Dogs, cats, parrots, parakeets are subject to the regulations of the Public Health Service.

Goods carrying trademarks registered with our Treasury Department cannot be brought in without written consent of the trademark holder, except in limited amounts.

Chanel No. 5 may be used as an example of the trademark law. A traveler may import one bottle of each perfume by Chanel, and one package or container of each toilet preparation other than perfume bearing the trademark. He may bring in more if he obliterates the trademark, but this isn't always possible. Pick up a copy of "Tourist Trademark Information" from Customs before you leave and you'll know just what will be passed.

Goods from Communist China, North Korea, and Cuba may not be imported without a special Treasury license, which is not usually available to the tourist. You may buy in Hong Kong, but be sure to obtain the Hong Kong certificate of origin.

The uniformed officers who meet ships and planes to check your baggage also handle noncommercial and informal (valued at less than \$250) entries. If you make purchases abroad that do not accompany you on your return, either you or a broker

authorized by you will have to file an entry when they arrive, and the duty paid. If they come by mail, you can deal with your local post office, provided proper mailing forms have been attached. If not, the package will be held by the post office till inspection can be arranged with Customs.

Customs issues a free booklet, "Customs Hints for Returning U.S. Residents." Be sure to get the latest one before you leave. Some of the more common goods bought by tourists are listed in our box, along with average duty rates.



How refreshing is your bath? If it doesn't have mood and personality -the new look-you should send for American Olean's great decorating book. 16 pages of bright ideas for baths, kitchens and other smart places where the new ceramic tiles can stir excitement. Glamorous color schemes, too.

American Olean	American Olean Tile Company 2098 Cannon Ave., Lansdale, Pa. Enclosed is 10¢. Please send me your booklet "New Decorating Ideas with Ceramic Tile". Name
	Address
Showrooms in principal cities:	

Some articles are dutiable *ad valorem*, others pay specific duty (a specific rate per unit of weight, gauge, or other measure of quantity, such as 10c a pound or apiece). Others call for a compound duty, combining *ad valorem* and specific charges.

Thirty days must elapse between each claim for an exemption, and you must have been outside the United States for a period of 48 hours except when returning from Mexico or the Virgin Islands. You may make an oral declaration at Canadian and Mexican borders if your purchases do sale or for use by another person. Remember, under the law, the "to follow" privilege has been eliminated. You must have your purchases with you in order to claim your free exemption on them.

Some articles are prohibited or restricted. Narcotics, pornographic literature and objects, lottery tickets, some drugs, many plants and plant products, and most meats, whether fresh, frozen, or preserved, cannot be imported. Import permits for plants and plant products must be obtained from the Plant Quarantine Division,



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Need light bulbs? Westinghouse gives you your choice.



New Shape Extra Life* bulbs Soft, glare-free, longer burning light in 40, 60, 75, 100 and 150 watt plus 3way bulbs. *Over published average life of household bulbs.



New low cost standard bulbs A complete line of popular household sizes: 15, 25, 40, 60, 75, 100, 150 and 200 watt plus 3-way bulbs.

Aug 635	States and a second second	
Address		
Name		
	t carts. I enclose \$4.95, plus Westinghouse light bulb pac	
Westinghouse Plant Cart,	P.O. Box 1700, Roseville Stat	ion, Newark, N.J. 07107.
Mail this coupon to:		

Please allow 4 weeks for delivery. Offer good only in U.S.A. Void in states or localities where restricted by law. Offer expires June 30, 1966.

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Westinghouse Electric Corp., Lamp Division, Bloomfield, New J





The knit suit is nice and relaxed. The flats will carry you farther without flurry or worry. But what about your sanitary protection?

You get total freedom, total comfort with Tampax menstrual tampons. You

NO PINS

NO PADS

aren't even aware you're wearing them. And with skirts riding high, slim and handsome above the knees, it's important you choose

a protection that never betrays you in any way.

Tampax tampons are your answer. Just as they have been the answer for millions of girls for more than thirty years.

Tampax tampons are available in three absorbency sizes (Regular, Super and Junior) wherever such products are sold.

Ensemble by Jr. Accent



TAMPAX® INTERNAL SANITARY PROTECTION IS MADE ONLY BY TAMPAX INCORPORATED, PALMER, MASS.



You can still order blueprints of the six houses shown here. Each comes complete with list of materials needed. You can also order a Blueprint Portfolio, which has three sets of the working drawings and materials lists, plus 12 articles to assist you from the purchase of your lot to completion of your home, all packaged conveniently in an attractive folder.



Blueprint No. 95. This traditional house is completely at home in the contemporary world. It is built of maintenance-free materials and has 2500 square feet of living space (including garage and finished basement). There are 3 bedrooms, one large enough to divide easily into two.



Blueprint No. 97. This modern house, designed by the architect for his own family, is ideal for a sloping lot. There is a deck on the upper (living) area and a terrace on the lower level. Materials are wood and brick, with lots of glass. There are three bedrooms and a family room that could become one.



Blueprint No. 98. This saltbox-style house, carefully patterned after authentic Colonial originals, has a twostory living room running the full length of the house and two fireplaces. There are two bedrooms.



Shrinks Hemorrhoids New Way Without Surgery stops itch — relieves pain

For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids and to relieve pain – without surgery.

In case after case, while gently relieving pain, actual reduction (shrinkage) took place.

Most amazing of all – results were so thorough that sufferers made astonishing statements like "Piles have ceased to be a problem!"

The secret is a new healing substance (Bio-Dyne®) - discovery of a worldfamous research institute. This substance is now available in

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Write that postal card today. Information and supplies are sent at no obligation to you.

CURTIS CIRCULATION COMPANY 374 Independence Square, Phila., Pa. 19105





Blueprint No. 75. This modified A-frame vacation house has extensions at the side and a deck in front. There's one bedroom on the main level and a sleeping balcony above. Lower level under main section can be finished off.



Blueprint No. 90. This house has all the compactness and charm of the New England originals it's fashioned after. There are seven rooms and two-and-a-half baths. The family room in the rear opens up onto a large screened porch.



Blueprint No. 91. This three-bedroom brick house has two brick-paved terraces and a large fireplace in the living room. The L-shaped plan puts the bedrooms in a separate wing away from living-dining room and kitchen.

COUPON FOR BLUEPRINTS NOTE: On all items, allow about three weeks for delivery. If you live in New York City, add 5 percent sales tax. All other New York State residents add 2 percent sales tax. Send check or money order (no stamps, please). BLUEPRINT ORDER FORM
Send to: AMERICAN HOME, Dept. AHXP, P.O. Box 76, New York, N.Y. 10046 Please send me the items checked below for which I enclose \$ Specify which blueprint you want. One complete Blueprint Portfolio of House Plan No, \$30. One set of Blueprints
of House Plan No, \$10. Name Address CityState Zip Code



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A lot of growing up can take place on beautiful Cascade Isle without it ever showing its age. Its sumptuous surface of finest, springy carpet wool and rugged construction are of the quality that has earned for Alexander Smith the respect of six generations of American homemakers. Comes in a handsome range of soft, clear shades that make decorating a pleasure, too. At only \$9.95 sq. yd., Cascade Isle is every bit as good as those old-time carpet values your mother is always talking about. The wool mark is awarded to quality-tested carpets made of Pure Wool pile.



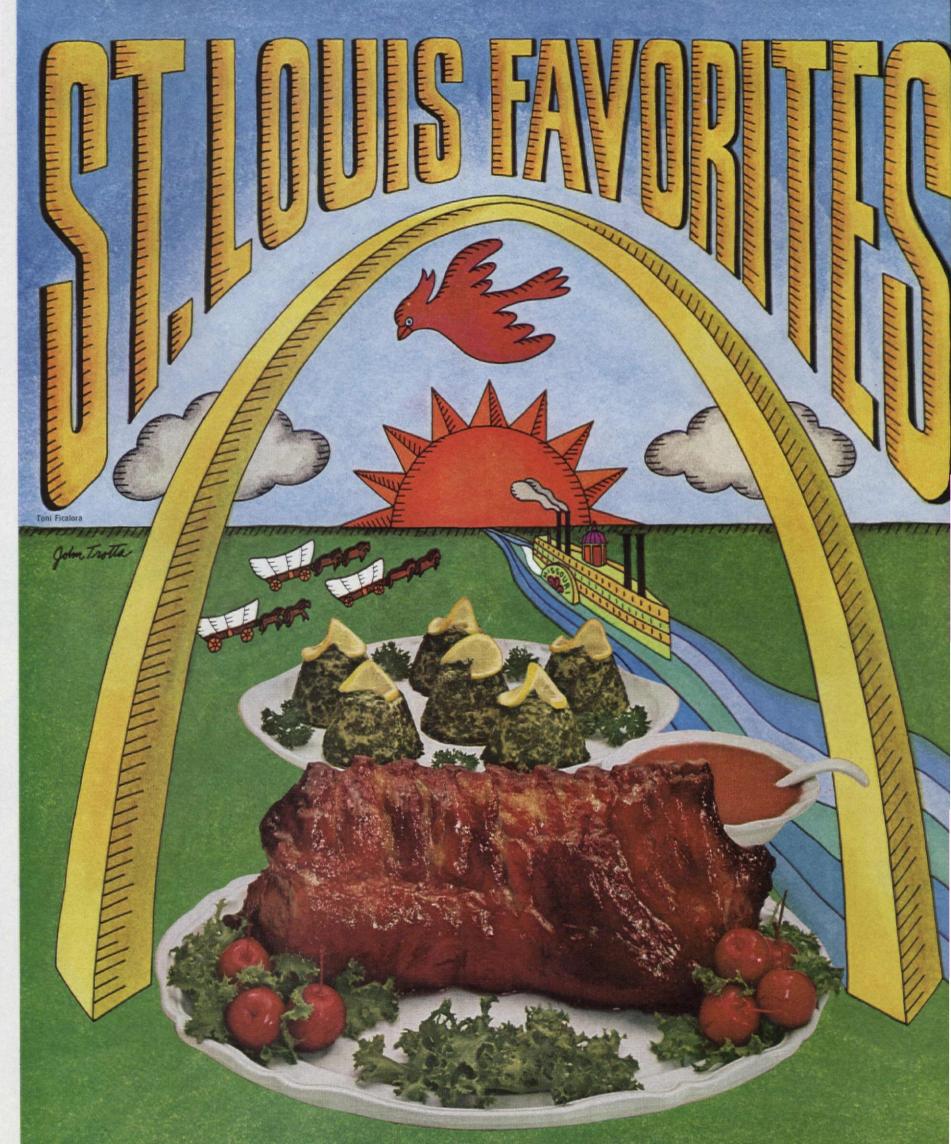




ALPHABET VEGETABLE + POTATO + ONION + TOMATO VEGETABLE + CHICKEN RICE + BEEF NOODLE + MUSHROOM + VEGETABLE BEEF + TOMATO + CHICKEN VEGETABLE + GREEN PEA + CHICKEN AND NOODLE WITH MEAT

Okay – so she did tell Daddy about that dent in the fender. Show her you love her anyway with Lipton...the one soup that tastes like Mother just cooked it. Ginny's favorite – Lipton Chicken Noodle. Those tiny, tender egg noodles, that golden chicken broth.





We've always had a special place in our hearts for St. Louis—the gateway to the west, the jumping-off point for Charles A. Lindbergh heading east. Good foods abound there too as you see here— Roast Ribs of Pork Loin with a tangy barbecue sauce and Spinach Timbales. Our two recipes were selected from a delightful cookbook called "Clowning Around" With Cookery, published by the Salvation Army Women's Auxiliary of St. Louis as one of its many projects. Although the timbales call for a lemony hollandaise sauce, we topped them with lemon slices since the pork has a sauce of its own. Recipes and more about the cookbook on page 104.

LUCRNED BEEF AND CABBAGE

92

Fred Eng

By Virginia T. Habeeb

And lucky we all are that the Irish came up with Corned Beef and Cabbage. What more could you ask for than a platter of juicy, succulent corned beef that's been simmered for hours with a host of seasonings and spices. For the last few minutes of cooking, the tender green cabbage is added to the pot. (We prefer ours on the underdone side.) Serve with tangy mustard, horseradish, or one of the horseradish sauces below. And it will be the best St. Patrick's Day celebration you could wish for!

CORNED BEEF AND CABBAGE

6 lbs. corned beef Water 2 medium-size onions 4 whole cloves 6 peppercorns 2 bay leaves 1 clove of garlic 1 carrot, pared 1 stalk celery 1 large head cabbage

Place corned beef in deep kettle; cover with water. Simmer 1 hour; remove scum. Pour off water; cover with fresh water. Add onions, cloves, peppercorns, bay leaves, garlic, carrot, and celery. Cover; simmer 3 to 4 hours or until tender. Cut cabbage into 6 wedges; place on top of corned beef. Cover; simmer 5 to 15 minutes, depending on crispness of cabbage desired. Makes 6 servings. Serve with mustard, horseradish, or horseradish sauce.

Creamy Horseradish Sauce: Sauté 2 teaspoons minced onion in 2 tablespoons butter or margarine. Blend in 2 tablespoons flour. Add 1 cup halfand-half or light cream; simmer until thickened. Add 1 to 2 tablespoons bottled horseradish. Makes 1 cup.

Horseradish Cream: Whip 1/2 cup heavy cream. Stir in 1 to 2 tablespoons bottled horseradish. Makes 1 cup.



ALLSPICE

This spice, native to the western hemisphere and the only one produced exclusively in the area, resembles a blend of clove, cinnamon, and nutmeg in flavor. Available whole and ground. Whole Allspice

- Add: 3 to a pound of fish while poaching. 8 to 10 to pot reast or a marinade for beef.
 - 3 to three cups pea soup.

Ground Allspice

- Add: A dash to mashed sweet potatoes. A dash to tomato soup. ½ teaspoon to stuffing for yeal
 - or lamb.
 - 1/2 teaspoon to a chocolate milk
 - shake.
 - 1/4 teaspoon to meat loaf.

Sprinkle lightly on frutt salad, fruit cup, or fruit compote.



One of the few spices to grow below ground, ginger is available whole and ground. Crystalized and preserved gingers are confections, not spices. Rich and extremely pungent in fragrance, its taste is hot and clean.

Whole Ginger

Add: A split 1-inch piece to marinade for chicken. Mix ½ teaspoon grated with pepper and sait and rub on steak before broiling.

Ground Ginger

Add: A dash to bread pudding. A sprinkling to fish before baking or broiling. 1/4 teaspoon to coconut before toasting.

Mix with butter and rub on chicken before roasting.



SPIGES MAKE FOOD TASTE BETTER

GINNAMON

Cinnamon is the aromatic bark of an East Indian tree, stripped and rolled into quills. It is sold whole (sticks) or ground.

Whole Cinnamon

- Add: A stick to beef stew. A 1-inch piece to water with other seasonings for boiled meats. A 3-inch piece to a quart of rhubarb or spiced peaches; a quart of hot cider, tea, or coffee; to the water in cooking stewed fruits.
 - A stick to a cup of hot chocolate, tea, or hot wine drinks as a muddler.

Ground Cinnamon

Add: A sprinkling to fried bananas. A dash to chicken or tomato soup. 1 teaspoon to apple or peach pies. Sprinkle on lamb chops while broiling or add ¹/₈ teaspoon to lamb stew. Mix with sugar and sprinkle on fruit.

PAPRIKA

The dried, stemless pod of a kind of red pepper, paprika is mild and sweet in flavor, slightly aromatic, and brilliant red.

- Add: 1 teaspoon to ½ cup butter or margarine for a baste for chicken. 1 teaspoon to seasoned flour to coat chicken. ¼ teaspoon to a cup of French dressing. 1 teaspoon to buttered crumbs for a casserole
 - crumbs for a casserole topping.

Sprinkle on creamed vegetables, soups, and baked potatoes.

BETTER Good cooks know spices, look to them to enhance

TURMERIC

Turmeric is the root of a plant of the ginger family, though it is very unlike aromatic ginger

It is somewhat medicinal in aroma with a

Add: A dash to stuffed or scrambled eggs.

1/4 teaspoon to bastes and marinades for

1/2 teaspoon in dressing for seafood salads.

slightly bitter taste.

chicken



PEPPER

This is without doubt the most well-known and most widely used spice. It is the berry of a perennial vine native to the East Indies. Black pepper is picked when slightly underripe, then dried in the sun or over charcoal fires to attain its characteristic black, wrinkled appearance. White pepper is picked when it is fully ripe and dried. The black outer hull is removed, exposing the creamy, white core. White pepper is less pungent than black. Both are available whole and ground. Black pepper is also found as coarse ground pepper and cracked pepper.



MACE

This comes from the same plant as nutmeg. They are the only two spices to grow in the same fruit. It is similar, though more delicate, in flavor to nutmeg. Most readily available ground. Whole it appears as flat, branched, irregular pieces. Whole Mace

- Add: A blade to cooked fruits. A blade to marinades or bastes for chicken, yeal,

or fisht. Ground Mace

Add: A dash to chocolate pudding.

- A dash to spinach while cooking. A dash to a white sauce
- 1/8 teaspoon to custard.
- 1/4 teaspoon to French
- fressing for fruit salad.

RED PEPPER

Included here are red pepper and cayenne, made from capsicum hot peppers. No relation to black and white pepper. Cayenne come ground; red pepper crushed and ground; and there is a blend of the two. Each is hot and pungentuse with care.

Ground Red Pepper and **Ground Cayenne**

Add: A dash to cream sauces, tomato sauce, hollandaise, barbecue sauce. A touch along with paprika

to melted butter to sauce vegetables.

Crushed Red Pepper A good rule is to use a dash to 1/8 teaspoon in a 4-serving recipe and

increase according to taste.

TMEG

Nutmeg is the seed of an apricotlike fruit of the nutmeg tree, an evergreen which bears for more than fifty years. It is sweet in flavor and highly spicy and is sold whole and ground.

Whole Nutmeg

Must always be ground before using. Use a kitchen grater or a nutmeg grater. A whole nutmeg yields about 3 teaspoons ground. Use as you would ground nutmeg. Ground Nutmeg

Sprinkle on milk shakes, egg nogs, hot chocolate. Add: A dash to apple pie filling or sprinkle on the crust.

- A dash to chicken or cream soups
- A dash to egg-milk mixture for French toast. 1/4 teaspoon to whipped cream.
- 1/2 teaspoon to creamed chicken.

Sprinkle lightly on broiled chicken or fish

GLOVES

Their name is said to come from the French word "clou" meaning nail. Their penetrating, pungent, almost hot flavor intensifies on standing. Use with care, Whole Cloves (remove before serving unless they are a garnish)

Add: 2 or 3 studded in an onion to beef stew or stock for corned beef. 6 to 8 to syrup while cooking fruit.

Ground Cloves

Add: A dash to mincemeat or fruit pies. 1/4 to 1/2 teaspoon to 2 quarts grape jelly or cherry jam. Sprinkle on fish before baking.

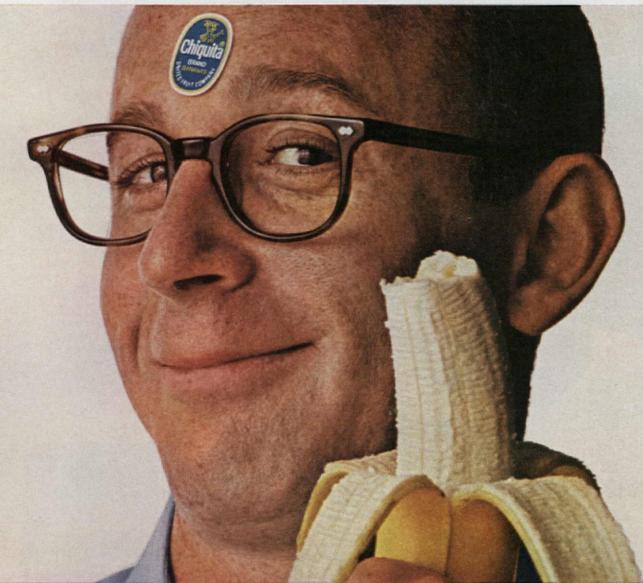
the flavor of foods. Here are tips you'll want to use. Recipes, page 97.





Look for the seal on the peel

(and wear it in good health!)



If you think bananas are just for fun, think again.

Think about calories. One Chiquita Brand Banana has fewer calories than a 5-ounce serving of cottage cheese. Fewer, even, than

an 8-ounce glass of fortified skim milk. Now think about vitamins. Chiquita Brand

Bananas are packed with 'em. A, B₁, B₂, B₆, and C. Plus niacin. Plus 12 minerals. (Just try running down with all *that* behind you.) And, if you think Chiquita Brand Bananás have cholesterol, you're wrong. They don't have a trace of it.

So for goodness' sake, eat a Chiquita. Just for the health of it. CHIQUITA BRAND BANANAS





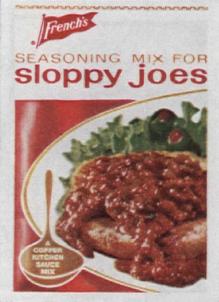
Iemon juice, 1 teaspoon salt, ½ teaspoon ground ginger, and a dash of pepper. Dot with butter or margarine. Bake at 400° F. for 30 minutes or until tender.
For a slightly different relish, take a tip from the Pennsylvania-Dutch. Slice firm,

ripe tomatoes and sprinkle with cinnamon.
Try this tasty way with potatoes. Chop 5 medium-size, pared, cooked potatoes. Melt ¼ cup butter or margarine in skillet. Stir in 1 tablespoon paprika, ¼ teaspoon seasoned salt, and a dash of pepper. Add potatoes; stir until coated. Turn heat very



Fresh idea for Sunday supper. Sloppy Joes~new from French's!

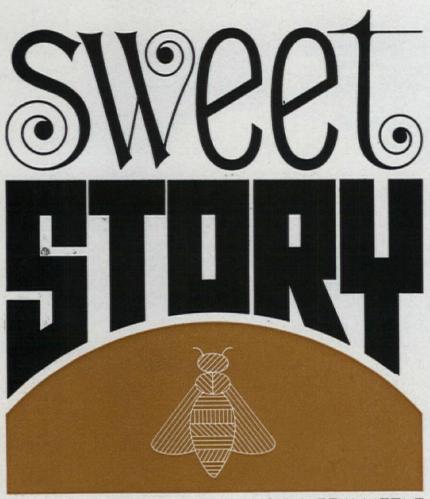
You don't have to call the kids twice for Sloppy Joes - the *new* way to serve hamburger! And so easy to make - in minutes - with French's new Sloppy Joe Mix. It has the lively zip that flips the whole family. Just mix with hamburger, tomato paste, water...it's that easy! And *so* tasty, 'cause you make them fresh, yourself. Try all 16 of French's Sauce and Gravy Mixes.



low and cook until lightly browned.

97

Good things to eat come from 1 Mustard Street THE R. T. FRENCH CO., ROCHESTER, N. Y.



WE WOULD LIKE TO TELL YOU A FEW LITTLE KNOWN FACTS ABOUT SUE BEE HONEY. OUR SPACE IS LIMITED. SO WE'LL STOP AT 9.

1 Ounce-for-ounce, pound-forpound, our honey has fewer calories than refined, ordinary sugar.

2 As a source of quick energy our honey is unexcelled. Ask any top athlete or coach.

3 Sue Bee Honey is a natural substitute for sugary jams, jellies and syrups.

4 Natural minerals are important. In varying amounts Nature puts body-builders like Calcium and Iron into Sue Bee Honey. Plus nine others. Not so with ordinary white sugar.

5 As an ingredient in cooking, honey not only sweetens, it also imparts a delectable home-made

flavor. And more importantly, it enhances other flavors.

6 Our honey can take the place of sugar in almost every table and cooking use. It sweetens better, you can use less, thus get fewer calories.

7 Sue Bee Honey is not a "manufactured" product. On our honey farms, we add nothing, take nothing away. Except for the hive and the honeycomb.

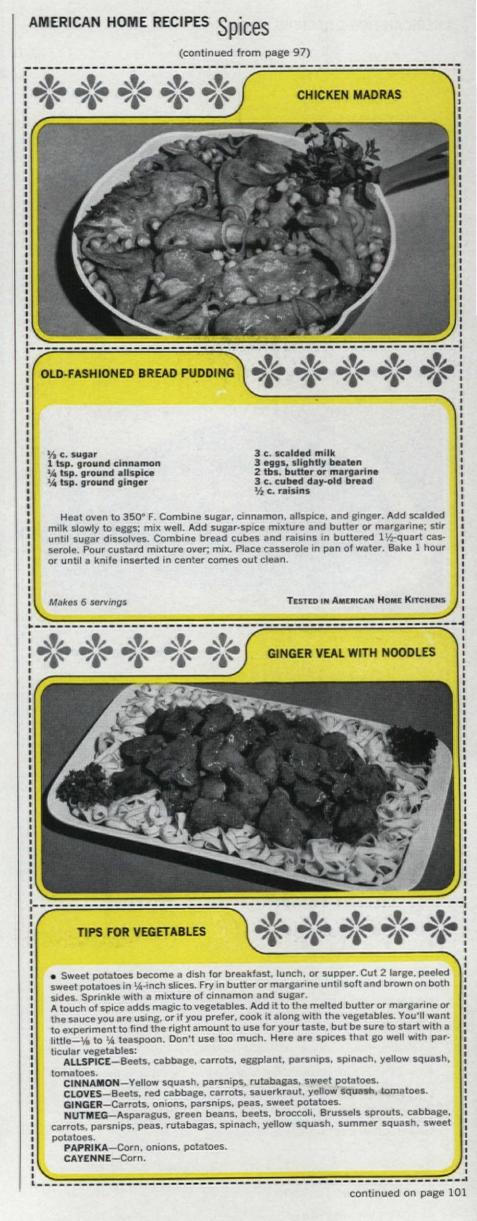
8 Our honey costs a few cents more a pound than sugar. But it gives you more. (If you are still with us, please read No. 9.)

9 And best of all, Sue Bee Honey tastes so good!



SUE BEE HONEY FARMS Also try "Spun" or "Creme"—incredible, they're spreadable! Sioux Honey Associ-

Also try "Spun" or "Creme"—incredible, they're spreadable! Sloux Honey Association, Sioux City, Iowa. With honey farms in all major producing areas of the U. S. (Write to Department A for our free recipe booklet for new ways to use honey.)







54 years ago you could send a boy, and he'd bring back the best salt. He had only to look for the Morton label. Today, many salts try to get as close to the Morton label as they can. But, close doesn't count. Morton is still one of a kind.

When it rains it pours



... you'll like the good Hormel Ham in SPAM

Chop it: Cut a can of SPAM into cubes, add to your favorite pea soup, heat. SPAM-and-Pea Soup! □ **Top it:** Place SPAM slices on pumpernickel. Add sliced canned mushrooms, a sprinkle of dill, a dollop of sour cream, a garnish of paprika. Toast briefly under broiler. Stroganoff SPAMwich! □ **Bake it:** Place whole loaf of SPAM in casserole. Surround with canned cling peach halves. Dot with cloves. Bake 15 minutes at 400°, basting with mix-

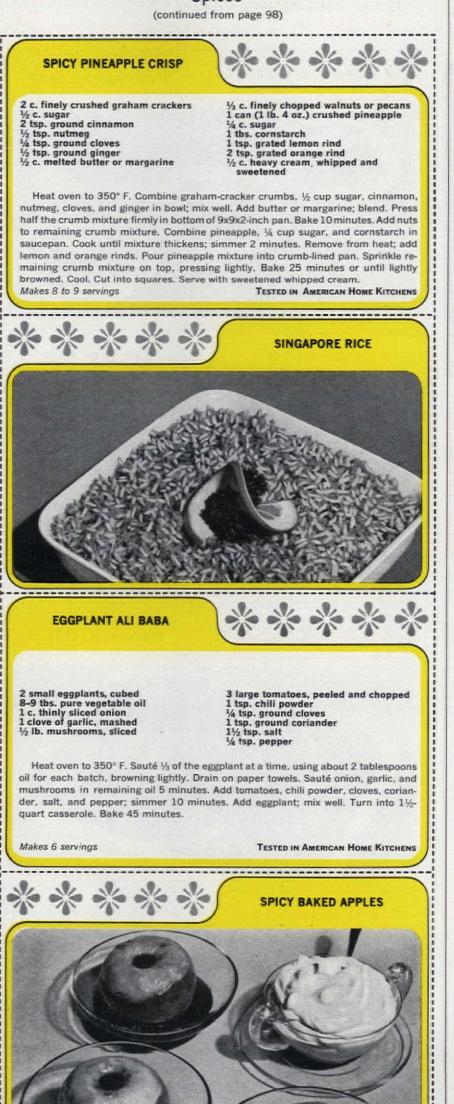


ture of peach juice and brown sugar. Peachy SPAMbake! \Box Cake it: Brown a slice of SPAM. Pour Bisquick pancake batter over and around it. Bake as for pancakes. SPAMjacks! \Box It's the Hormel ham, blended with juicy pork shoulder, that gives SPAM its unique good taste. SPAM is great all by itself, yet it goes so well with so many foods. Open a can of SPAM and you open a whole world of good eating.

SPAM is a registered trademark for a pure pork product packed only by Geo. A. Hormel & Co., Austin, Minn., U.S.A.



AMERICAN HOME RECIPES SDICES



The Hip-Bone's connected to the Wish-Bone. Wish-Bone has two new low Wish-Bone has two new low calorie flavors to tempt you. Each distinctly different. nip-oones alone. Low Calorie Garlic Low ch-Style, with a snappy, French-Style all its own. French-Style all its own. And Low Calorie Pureeten And they leave your hip-bones alone. racy flavor all 115 OWIT. And Low Calorie Russian, With a special kind of Both as high on flavor as Wish Rone Low Caloria Sassy sweetness. Both as high on flavor as Wish-Bone Low Calorie Italian and French-Style With every bone in your body. You'll love all four. riavor so delicious only your figure knows they're low calorie. Flavor so delicious Uish-Bo lish Bo **Vish**Bon Wish-Bon

BE ORIGINALwith TUNA FISH

and Lea & Perrins ... the original Worcestershire



TUNA SALAD IN ORANGE CUPS:

Slice top $\frac{1}{3}$ from 6 oranges, scalloping edges. Remove pulp and cube. Toss cubes with 7-oz. can chunk tuna, $\frac{1}{2}$ cup sliced celery, $\frac{1}{2}$ cup cooked peas, 2 Tbs. chopped pimiento, $\frac{2}{3}$ cup French dressing, 1 Tbs. Lea & Perrins. Fill orange shells with mixture. Garnish with watercress. Serves 6.

FREE: 48- page Cookbook. 100 ways to be original with Lea & Perrins, the original Worcestershire. The one that gives you real Worcestershire flavor that doesn't fade away in cooking. For Cookbook, just write Lea & Perrins, Box AH 36, Fair Lawn, New Jersey.



EA& PERRIN

SAUCE

CESTERSH



AMERICAN HOME RECIPES Spices

(continued from page 101)



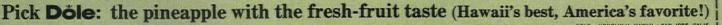
Here's a new one (and it's really great!) Dole pineapple and tuna salad Make a tuna salad the usual way with chopped green onion, celery and mayonnaise. Surround it with drained Dole pineapple chunks. You'll be surprised how good pineapple and tuna taste together! Dole pineapple is always a special treat, because it's always <u>Hawaiian</u> pineapple. The soil and climate of Hawaii put something into Dole's flavor that pineapple from other parts of the world just never has!

CTUAL SIZE



LIMITED OFFER: Unusual Monkey Pod salad servers for only \$150 plus either 1 Dole label and 1 tuna label -or 2 Dole labels.

If you could buy them in a store, you'd expect to pay up to \$4.00—but they're available only through Dole. The graceful shape of these handsome servers makes them easy to handle as well as decorative. They are beautifully carved and highly polished to show the rich grain of the rare monkey pod wood. An elegant addition to any salad bow!!



Address Sity State Z

DOLE SALAD SERVERS P.O. BOX 74,

LOS ANGELES, CALIF. 90051

Sirs: Please send me a set of salad

servers. I am enclosing \$1.50 along with 1 Dole pineapple label and 1 tuna label 2 Dole pineapple labels. (Make check or money order to "Dole Salad Servers".)

Offer expires Dec. 31, 1966. Good only in U.S.A. Void where prohibited, taxed or restricted. Allow four weeks for delivery.

If spots are a problem with your dishwasher...

put new fortified Electrasol into it!

(All problems should be so easy!)



"No spots, no film!" reported women from coast to coast. New fortified Electrasol was tested under varying degrees of water hardness, in homes throughout the country. Results proved that Electrasol, now fortified with special water softeners, is the most effective dishwasher detergent you can buy! No wonder it's recommended by every leading dishwasher manufacturer. Try new Electrasol—by the world's largest maker of dishwasher detergents.

Get all you want out of your dishwasher... put fortified Electrasol into it!

St. Louis Favorites (continued from page 91)

"Clowning Around" With Cookery was published by the Salvation Army Women's Auxiliary of St. Louis and dedicated to "The Salvation Army" on its centennial celebration. It is a tribute to the dedicated Salvationists who work in behalf of the poor, the sick, the old, and underprivileged in 86 countries around the world. The cookbook's name was inspired by a stuffed clown the auxiliary designed a few years ago as one of its projects—the "recipe" for him is included in the book! The recipes below were contributed by Mrs. Wayne Kendall, who organized the auxiliary in 1959, and Mrs. John Vuch. Copies of the cookbook can be obtained by sending \$3.75 plus 25¢ for mailing charges, to The Salvation Army Headquarters, 2827 Clark Street, St. Louis, Missouri 63103.





Marie Vuch prepares roast pork with barbecue sauce.

Peg Kendall's specialty is Spinach Timbales.

SPINACH TIMBALES

(Dress up leafy greens and they become true aristocrats. These create a real dramatic effect when served with other foods.)

21/2 c. cooked spinach, chopped	few grains of nutmeg
1/4 c. melted butter or	1 Tbsp. prepared horse-radish
margarine	2 eggs
calt and nonnor to tacto	1 c milk

Combine spinach, butter or margarine, salt, pepper, nutmeg and horse-radish. Beat eggs; add milk. Combine with spinach mixture. Pack into individual custard cups (greased). Place in pan of hot water and bake at 350° F. for 1 hr. or until inserted knife comes out

clean, Serves 4. Unmold on platter. Cover with Hollandaise Sauce.

Mrs. Wayne E. Kendall, President, The Salvation Army Women's Auxiliary, St. Louis, Mo. La Sertoma Outstanding Woman, 1965

ROAST RIBS OF PORK LOIN

Purchase rib half of a pork loin about 6 lbs. Rub pork with salt and pepper. Place fat side up in a shallow roasting pan. Roast in a moderate oven 350 degrees F. 30 to 35 minutes per pound or until meat thermometer inserted in center registers 185 degrees F.

Glaze with sauce: 30 minutes before roast is done, drain drippings from roast. Spoon $\frac{1}{3}$ of spicy barbecue sauce over meat. Roast 15 minutes and spoon on more sauce. Roast 15 minutes more. Decorate platter with crab apples, and serve remainder of sauce.

Spicy Barbecue Sauce:

8 oz. can tomato sauce	1 tsp. chili powder
1/2 c. catsup	1/4 c. dark corn syrup
1/2 c. vinegar	1/2 c. water
1/2 c. brown sugar	1 Tbsp. cornstarch
Mix first 7 ingradients in a saucenan	Blend cornstarch with 2 Then

Mix first / ingredients in a saucepan. Blend cornstarch with 2 Tosp. of mixture; stir into the rest. Cook over low heat until slightly thickened, stirring occasionally, about 15 minutes. This sauce will keep several days stored in a tightly covered jar in refrigerator. This sauce is good over poultry and other meats. If doubled will make 2½ c.

> Mrs. John Vuch, President, St. Louis Lodge No. 9, B. P. O. Elks La Sertoma Outstanding Woman, 1965, St. Louis, Mo.

Win a smashing, dashing, swinging, flinging, glamorous, \$20,000 New You.



To win a fashion monopoly, take a chance in the most fashionable sweepstakes ever. Look what the cards say when you win first prize:

Go directly to Paris, on a luxury trip for two. (When you get to Go, collect \$5,000.) Select your own Originals at a Paris salon. (Newsy little nothings that will make you Something.) Receive a complete new hairstyling. A complete new make-up.

And when the New You is gorgeously complete, view the New Fall collections. Win a 1966 Buick Riviera.

Plus a new mink stole.

And there's even a choice. If you think the grass is greener in London or Rome (or even Chicago, for heaven's sake), you can simply take the full \$20,000 in cash instead.

There are over 2,000 other winners as well. Free details where you shop for Tab, the drink with the Now taste. Enter soon. What couldn't you do, with that wonderful, glamorous, New You?





COMPANY'S COMING AN INFORMAL LUNCHEON FOR FOUR There is quite a bit of ahead-of-time preparation you can do for this lunch-

eon. The day before, start, as we so often do, with the last of the meal-the dessert. Scoop the balls of lemon sherbet the size you want onto a cookie sheet and put them in the freezer. Then all that has to be done at the last minute is to transfer them to sherbet glasses and pour on the apricot liqueur. Wash and store the salad greens to keep them crisp and make the dressing. The day of the luncheon, it's only a matter of draining the fruits and mixing the salad. The chicken can be cooked and the sauce made ahead-but cook the asparagus just before you assemble the dish. There are many excellent and delicious wafers you can buy to accompany the lemon sherbet. But for those of you who have the time and who would like to bake your own, we've included a recipe. On the day of the party you'll find that there'll be plenty of time between the few chores left to be done to set your prettiest table and get yourself ready to greet your guests.



¹/₂ tsp. salt ¹/₄ tsp. pepper 1 c. light cream ¹/₄ c. dry white 16 spears fresh or wine 1/4 c. grated Parasparagus 3 green onions, mesan cheese

margarine 1/2 c. water

frozen

thinly sliced

Chicken may be cooked in a pressure cooker or in a skillet. To do it in a pressure cooker: Brown chicken in 3 tablespoons butter or margarine in cooker. Add water. Cook at 15 pounds pressure 15 minutes or as manufacturer directs. When done, remove skin and meat from bones. For skillet cooking: Remove skin and bones from chicken. Brown in 3 tablespoons butter or margarine in skillet; add water; cover. Lower heat; cook slowly until tender. While chicken cooks, cook asparagus until barely tender in small amount of boiling salted water; drain. Heat oven to 350° F. Melt remaining 3 tablespoons butter or margarine in small saucepan; add green onions; sauté about 2 minutes. Blend in flour, salt, and pepper. Stir in cream gradually, whipping constantly with wire whisk or fork to keep mixture smooth. Add wine; bring to boiling. Remove from heat. Add 2 tablespoons Parmesan cheese; stir until cheese melts. Arrange asparagus in four portions of four spears each in shallow. greased baking dish or in four individual baking dishes. Place a half chicken breast on each portion. Pour sauce over. Sprinkle with remaining cheese. Bake 15 minutes or until bubbly and slightly browned. Serve in individual dishes or transfer portions from large baking dish with broad spatula to heated luncheon plates. Makes 4 servings.

1 tbs. sugar 1/2 tsp. salt Few drops liquid hot-pepper seasoning 2 dashes paprika 2 cloves of garlic 1 medium-size head romaine or

darin oranges, drained 1 can (13½ oz.) pineapple chunks, drained ½ c. light seedless raisins 1/4 c. coarsely chopped pecans

Combine olive oil, vinegar, sugar, salt, hot-pepper seasoning, paprika, and whole garlic cloves in small screw-top jar. Shake well; refrigerate. Wash greens; dry. Chill. When ready to make salad, tear greens into bite-size pieces. Combine in salad bowl with remaining ingredients and 3 tablespoons dressing. Toss gently. Makes 4

CRISP WAFERS

1 c. sugar

1 egg yolk 2 tbs. milk 1 tsp. vanilla

1 egg

Butter

Sugar

21/2 c. sifted all-	
purpose flour	
2 tsp. baking	
powder	
4 tsp. salt	
4 c. soft butter	
or margarine	

servings

Heat oven to 375° F. Sift flour, baking powder, and salt together. Beat butter or margarine, 1 cup sugar, egg, egg yolk, milk, and vanilla together in medium-size bowl until light and fluffy. Mix in sifted dry ingredients. Pinch off small pieces of dough; roll gently between palms into 1-inch balls. Place 2 inches apart on lightly greased cookie sheets. Butter bottom of water tumbler; dip in sugar; press balls of dough down carefully until 1/8 inch thick. Bake 12 to 15 minutes. Cool on wire racks. Makes about 3 dozen cookies.



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Write today for your free copy of ...





They Can't Take That Away From Me (continued from page 11)

cranberry stains? How could the children do reports on "Birds I Have Known" and "All About Osmosis" without magazines to cut up? Suppose I need to know who played the butler in the play we saw last June?

Certainly, I don't save silly paper stuff-but don't ask me to throw out grammar-school report cards, high-school love letters, college term papers, birthday cards, Christmas cards, postcards, road maps, theater programs, souvenir menus, snapshots, sightseeing folders, or a single scribble or scrawl that the children have produced since the age of two. I try all the time to weed out my clippings, but who knows when you'll need to know about starting a compost pile, matting a picture, why seven-yearolds cry, where to find Orion's belt, or what Hamlet means.

In fact, who knows when anything might not come in handy? As soon as you give something away, you're out beating the bushes for another just like it. Today's hunk of junk may be tomorrow's decorating coup. Take my typewriter table-for ten years it was a sewing machine gathering dust in the attic. Look at the bathroom decanters-just like Kim Novak's-and you wonder why I save empty bottles? Why, money couldn't buy our rolltop desk and old brass bed-once I get around to fixing them up.

I'm the only woman I know who doesn't have to leave home to go antiquing. Were you looking for something special? A purple ice-cream parlor chair? Something unusual to hold umbrellas or anemones? Something for a 1920 costume party? A 1930 Vogue? What month? You'll find jewelry and hats just around the corner, and be sure to check our out-of-print books on your way out, next to out-of-stock china.

I'll admit it's embarrassing when people call, as they do every week, to say their truck will be on our street and do I have any old Anything? You and I and the gas-meter man know I have several tons of old everything. But when I politely but firmly lie in my teeth, am I really lying? I am not. I don't have a single unused, unwanted, outworn article in the house. I use my old junk. I wear my old junk. I want my old junk.

APPLIANCE SHOPPING?

Then you'll want to send for our American Home Buyers' Guides. They list all the features that the manufacturers are presently offering. Our Buyers' Guides contain pertinent information that will help you select your basic appliances. Send 15¢ (no stamps please) for each guide to: American Home, Reader Service Dept. BG-(insert number of guide desired), 641 Lexington Ave., New York, N.Y. Ask for:

BG-1 if you want a Buyers' Guide for Ranges BG-2 for Dishwashers BG-3 for Washers and Dryers

BG-4 for Air Conditioners, Fans, Dehumidifiers BG-6 for Vacuum Cleaners BG-5 for Refrigerators, Freezers, Automatic Icemakers

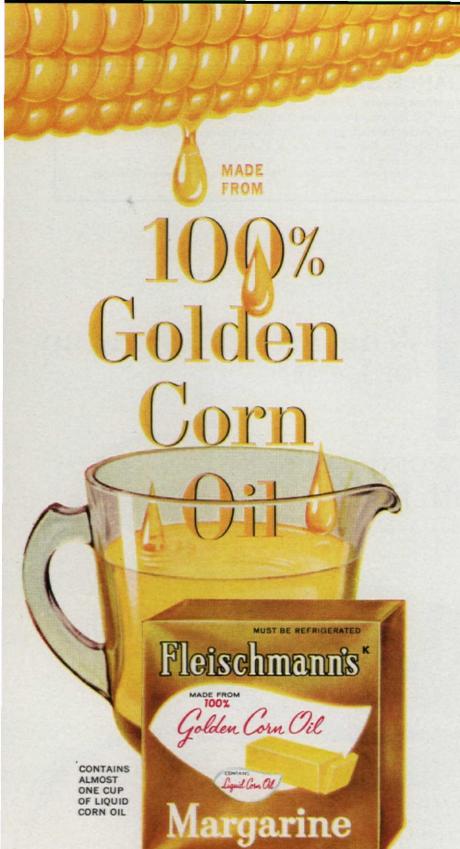
BG-7 for Garbage Disposers and Incinerators



Betty Crocker Scalloped Potatoes give you tasty slices of Idaho potato bubbling in a rich, creamy sauce seasoned just right. They'll never curdle and you'll have them ready for the oven in just three minutes.

Try them both. Betty Crocker Au Gratin Potatoes and Betty Crocker Scalloped Potatoes. Great "catches" for your Lenten menus.





Lowest in Saturated Fat of the nation's leading margarines

on West Coast in familiar cube for

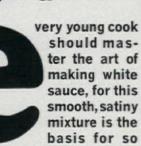
Medical studies now suggest great possible advantages in diets low in saturated fat and high in polyunsaturates. Because Fleischmann's Margarine is made from 100% corn oil, it is high in polyunsaturates and *lowest* in saturated fat of the nation's leading margarines. That's why Fleischmann's is ideal for low saturated fat diets many doctors recommend. Ask your doctor how Fleischmann's Margarine can help reduce the saturated fat content of your family's diet. They'll love its light, delicate flavor!

Fleischmann's also comes Unsalted. It's ideal for low-sodium diets. Get Fleischmann's Unsalted (Sweet) Margarine in the frozen food section.









mixture is the basis for so many dishes. Here it combines with spinach and tuna in an easyto-make yet slightly elegant dish. Try it for your family when fish is the order of the day-they'll



shower you with compliments.

1 package (10 ounces) fresh, washed spinach ½ teaspoon salt 2 cans (7 ounces each) tuna 3 tablespoons butter or margarine 3 tablespoons flour 1 teaspoon salt 2 cups milk ½ teaspoon pepper ¼ cup grated Parmesan cheese 2 tablespoons melted butter or margarine Lemon wedges



1. Rinse spinach. Put in large saucepan. Add ½ teaspoon salt. Spinach, because it contains so much water, should cook in just the water that clings to the leaves.



2. Cover pan. Cook over medium heat, stirring occasionally, 5 to 10 minutes or until tender. Drain very well, pressing out all the water possible. Set aside.



3. Drain oil from tuna. Separate tuna into flakes. Set aside.



4. Melt butter or margarine in mediumsize saucepan. Remove from heat. Blend in flour, salt, and pepper. Mixture should be smooth.

5. Stir in milk gradually, blending to keep smooth. Cook over medium heat, stirring constantly, until sauce comes to boiling. Boil 1 minute. Turn off heat.



6. Add Parmesan cheese. Stir until cheese melts.

7. Preheat broiler.

8. Divide spinach among 4 individual ramekins or baking dishes. Top with flaked tuna.



9. Pour sauce over tuna in each dish. Drizzle with melted butter or margarine.

10. Put dishes on a cookie sheet. Slip under broiler. Broil 5 minutes or until sauce bubbles. Serve with lemon wedges. Makes 4 servings.



Happy news! Philco gives you more refrigerator space without taking up more kitchen space!

Who says you don't have room for the really big refrigerator your family needs? 30 inches of wall space is all it takes for this new Philco 17-cubic-footer! Philco's extra-thin insulation and well-planned storage mean you can fit more refrigerator into less space than you ever thought possible.

And this Philco lets you forget defrosting. Forever. Philco's No Frost system does the whole job for you automatically—in both the refrigerator and the freezer section. And this refrigerator has Philco's new automatic ice maker that replaces ice cubes as they're needed.

You get a free choice of colors. Plus Philco's exclusive Power Saver that can save you money on electric bills. And the reserve cooling power of Philco Instant Cold gives food extra protection.

Isn't this exactly what you'd like in a refrigerator? Better visit a Philco dealer and see for yourself.



TELEVISION - STEREO PHONOGRAPHS RADIO - HOME LAUNDRY - RANGES REFRIGERATORS - AIR CONDITIONERS FAMOUS FOR QUALITY THE WORLD OVER •





Thank you, readers. We always knew there was a wealth of good eating in a can of tomatoes, and the recipes we've received from you have confirmed that thought. After many hours of enjoyable tasting, our panel selected the following recipes to receive blue ribbons.

TOMATO-FRUIT CHUTNEY

1½ c. canned, peeled tomatoes, drained	1 c. dark brown sugar, firmly packed
1 c. canned peaches, drained	4 tsp. chopped crystallized
¹ / ₄ c. pitted prunes	ginger
(about 5)	1 tbs. cider vinegar
¹ / ₄ c. raisins	1/2 tsp. salt
1 clove of garlic	¹ / ₄ tsp. cayenne
1 small onion	pepper
	1 drop mint extract

Chop tomatoes, peaches, prunes, raisins, garlic, and onion; place in large saucepan. Add sugar, ginger, vinegar, salt, and pepper; mix well. Cook, uncovered, over low to medium heat, stirring occasionally, about 30 minutes or until mixture is thick. Add mint extract. Remove from heat. Makes about 3 cups. Mrs. F. K. Menhennet Nashville, Tennessee

4 large cube steaks	1/4 c. seasoned flo
1 tbs. prepared	2 tbs. pure
mustard	vegetable oil or
1 small onion,	bacon dripping
thinly sliced	1 can (1 lb.)
8 carrot sticks	tomatoes
4 slices bacon,	1 tsp. salt
uncooked	1/8 tsp. pepper
8 pickle chips	2 tbs. sour cream
1 tbs. capers	
(optional)	
and the second of the second o	

SAVORY BEEF ROULADEN

Pound cube steaks flat with mallet or edge of saucer. Spread one side with mustard. Place some sliced onion, 2 carrot sticks, 1 slice of bacon, 2 pickle chips, and some capers on each steak. Roll up; tie securely with string or fasten with wooden picks. Boll in seasoned flour. Heat oil or bacon drippings in Dutch oven or electric frypan. Brown rouladen over high heat. Add tomatoes, salt, and pepper. Lower heat; cover; simmer 1 hour or until tender. Stir in sour cream; heat gently. Makes 4 servings. Mrs. Ralph L. Anderson Miami, Florida

VEGETABLE MEDLEY RELISH

pkg. (10 oz.)	1 c. sugar
frozen mixed	1 c. vinegar
vegetables	1 tsp. salt
can (1 lb.)	1 tsp. celery seed
tomatoes,	1 tsp. turmeric
chopped	1/2 tsp. mustard
medium-size	seed
cucumber,	
chopped	

11

Combine all ingredients in saucepan. Heat to boiling; lower heat. Simmer, uncovered, 30 minutes. Serve chilled or pack in hot sterilized jars and seal. Makes about 41/2 cups relish. Louise Kniss Pittsburgh, Pennsylvania

G	REEN	NO	ODLES	
WITH	HERB	ED	TOMATO	ES

1 pl

1 pkg. (8 oz.) green	*/2 C. chopped onio
noodles	2 tbs. pure
1 can (1 lb.)	vegetable oil
tomatoes	4 slices process
1 tsp. salt	sharp American
1 tsp. sugar	cheese
1/4 tsp. marjoram	1/2 c. fine dry brea
1/4 tsp. dill weed	crumbs
1/2 c. chopped	3 tbs. butter or
green pepper	margarine
AND CONTRACTOR OF CONTRACTOR O	a service a service and the service as a ser

Cook green noodles 7 minutes in boiling water to cover; drain. Mix tomatoes, salt, sugar, and herbs. Sauté green pepper and onion in oil until tender; add to tomato mixture. Place half the noodles in greased 2-quart casserole. Cover with half the tomato mixture; top with cheese slices. Cover with remaining noodles; top with remaining tomato mixture. Sauté bread crumbs in butter or margarine gently; sprinkle over casserole. Bake 30 minutes at 350° F. or until bubbly and brown. Makes 6 servings. Mrs. H. C. Ahrens Centralia, Illinois

TOMATO CHEESE BAKE 1 c. well drained,

4 tbs. butter o	E
margarine	
4 tbs. flour	
1 tbs. chopped	
onion	
1 can (1 lb.)	
tomatoes	

Melt butter or margarine in medium-size saucepan; stir in flour. Add chopped onion, tomatoes; cook until slightly thickened. Combine tomato mixture with remaining ingredients; mix well. Turn into greased 1¹/₂-quart casserole. Bake 20 minutes at 325° F. Makes 6 servings

> Mrs. U. F. Newlin Hutchinson, Kansas

cooked spinach

cottage cheese

1 carton (8 oz.)

2 eggs, beaten 1 tsp. salt

BARBECUED RANCH RIBS

c. corn syrup	1/4 c. vinegai
tbs. cornstarch	1/4 tsp. salt
c. soy sauce	Dash of pep
2 tsp. ground	1 can (1 lb.)
ginger	tomatoes
clove of garlic,	4 lbs. spare
crushed	

2/3

1/3

Combine all ingredients except spareribs in saucepan. Bring to boiling, stirring constantly. Put spareribs in large, shallow pan; pour sauce over. Cover; refrigerate 4 hours, turning occasionally. Heat oven to 325° F. Cook spareribs, uncovered, 11/2 hours or until tender, basting often with sauce. Spareribs may also be grilled over a slow fire, 1 to 11/2 hours, basting often with sauce. Makes 4 to 6 servings.

Mrs. Harry Brinkman Greene, Iowa

per

ribs

HARVEST HOT PLATE

cubes

cubed

- 1 lb. ground beef 1 large onion, 1 tsp. garlic salt 2 beef bouillon chopped Caraway rye bread, buttered and 2 green peppers, chopped 2 medium-size Grated Parmesan zucchini, cubed 1 can (1 lb. 12 oz.)
 - cheese tomatoes

Brown ground beef in large skillet, breaking it up with fork as it cooks. Add onion, green peppers, zucchini, and tomatoes. Cover skillet; bring mixture to boiling. Lower heat: simmer 11/2 hours. Uncover; add garlic salt and bouillon cubes; stir until bouillon cubes are dissolved. Serve piping hot over rye-bread cubes. Sprinkle with grated Parmesan cheese. Good, too, over toasted hamburger buns. Makes 4 to 6 servings.

Florence Ryan Novato, California

behold! shrimps celestial boiled waterlessly in a "bag" of Reynolds Wrap. why,

specifically, Reynolds Wrap? because Reynolds Wrap is oven-tempered for flexible

strength. oven-tempered for a special resistance to tearing. a special kind of

strength that seals tight, holds firm. re-usable, too.

no wonder more women buy Reynolds Wrap

than all other foils combined.



Watch "THE RED SKELTON HOUR", Tuesdays, CBS-TV Reynolds Metals Company, Richmond, Va. 23218

SHRIMP CELESTIAL (Individual serving, main dish)

8 medium shrimp, cleaned and deveined 1 tablespoon chopped scallions 1/8 teaspoon monosodium glutamate 8 thin slices water chestnuts (or cucumber, or radish, or celery, or Chinese snow peas.)

12 thin carrot slices 1/4 teaspoon minced garlic 1/3 teaspoon salt 1 teaspoon margarine or butter **Reynolds Wrap**

Arrange shrimp with the other ingredients in center of a 12-inch square of Reynolds Wrap. Bring up foil and pinch top to make a tight bag. Place in pot containing 1 inch boiling water, cover tightly and cook 15 minutes. (Or place on shallow pan and bake 15 to 20 minutes in 400 oven.) Makes its own delicious juices! Serve right in the foil, with French bread for dunking. Soy sauce on the side.

TIPS ON BACON When you consider the many every-

day dishes of which bacon is a part bacon and eggs, bacon-and-tomato sandwiches to name just two—it's easy to see why it ranks as one of the most popular, single meat dishes. Here are some tips and information to help you know more about bacon.

Bacon to be good must have fat, for fat contributes to the flavor and texture. We've all heard the statement "the leaner the better," but bacon that has too much lean can lack that wonderful flavor and texture typical of bacon at its best.

When buying bacon, you will notice variations in the slices in the packages as well as in the price. Packers generally provide three or four selections for sliced bacon, using a completely different package for each. The package for the first selection is the one that prominently displays the packer's name.

In the top or first selection, the slices are uniform, have the best ratio of fat to lean, and are selected for size and location of fat and lean streaks. There are usually more slices per pound and they meet rigid specifications as to width and thickness.

In the lower selections of bacon, the slices have the same flavor as the first selection, but are less uniform and may be slightly less tender and more coarse in texture. The distribution of fat and lean may be less even. Because the slices may be wider and heavier, there are, in some cases, fewer slices per pound.

Another common selection of bacon consists of broken slices and is known as "ends and pieces."

KINDS OF BACON

Thin-sliced bacon—usually packaged in half-pound (8 ounces), 12-ounce, and one-pound packages. May have up to 35 slices per pound.

Regular-sliced bacon—usually packaged in half-pound, one-pound, and two-pound packages. Will average about 22 slices per pound.

Thick-sliced bacon—packaged both stacked and shingled in one-pound, one-and-a-half-pound, and two-pound packages. Up to 18 slices per pound. Ends and pieces—sold in one-pound packages and boxes, three-pound cartons, four- and five-pound boxes. Slab bacon—sold by the piece. Has the rind on. You slice as needed.

Precooked bacon—in cans that do not require refrigeration. Contains 18 to 20 slices, equivalent to one pound of uncooked bacon. Requires heating for 3 to 5 minutes.

Bacon crumbles or bits—completely cooked and crumbled, ready to add to salads, casseroles, etc.

In addition to these, you can also find two related products: Bacon squares, which are small squares from the jowls; and Canadian-style bacon, a very lean product made from boned, trimmed, pork loin. It is packaged several ways including sliced.

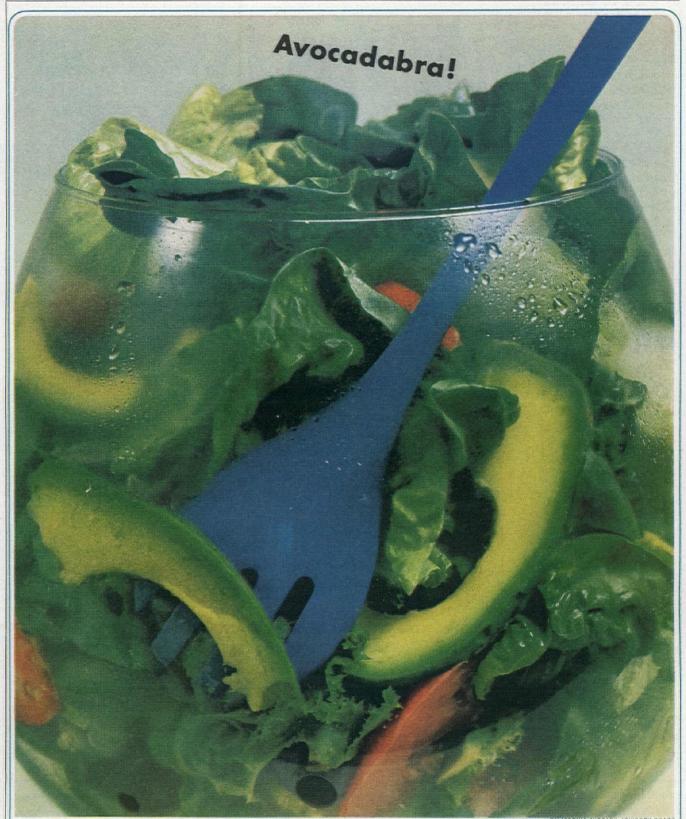
BUYING AND STORING

Buy only enough bacon for one week as it begins to lose flavor if held longer. Store bacon in the refrigerator in its original wrapper. To separate the slices easily, take bacon from the refrigerator 5 to 10 minutes before using it. Bacon may be frozen for short periods, but freezing is not recommended for best flavor.

COOKING

Panfried. Put bacon slices just as they come from the package in a cold skillet. Cook over low heat, separating the slices carefully with a fork so they lie flat. Turn the slices often during cooking. Do not allow the fat to smoke or the flavor will be affected. Remove each slice as it browns and drain on paper towels. *Baked*. Arrange bacon slices on a wire rack in a shallow pan. Bake at 400° F. 10 to 15 minutes. No turning or draining is needed.

Broiled. Put slices on broiler rack. Broil 3 inches from heat 3 to 4 minutes per side. Turn once.



What the California avocado does to any kind of salad is nothing short of magic! (Just make sure you let your avocado ripen at room temperature until it yields to gentle pressure.) Turn into a magician soon!



Artichokes

(continued from page 46)

tips on how to handle the popular vegetable, which you will find in plentiful supply in our markets now through May.

If you're in the habit of tossing artichokes in a big kettle of seasoned water and boiling them until tender, growers' wives shake their heads dis-

approvingly. That, they say, ruins an artichoke because most of its flavor goes into the water.

These artichoke aficionados always remove the tough outer leaves and the choke before cooking-unless they're working with the very tender baby buds. Then they don't worry about the thistlelike center for it has not developed a bristle yet.

After preparing the artichokes so every bit will be edible, they steam them, put them around a roast, toss them in the pot-roast kettle for a transfer of flavors, or sauté them

PREPARING ARTICHOKES

If your husband says, "I don't like artichokes because I get tired pulling off leaves to get to the good part," take a leaf from Mrs. Bei's cookbook. After you practice the deleafing technique on one artichoke, the next ones go much faster. You'll also wonder why you haven't done it before because you get rid of all those leaves before instead of after dinner.

First, cut off the stem close to the base. Pull off the small, lower leaves. Now hold the artichoke upright and snap off the leaves, going around the artichoke until you are about three tiers in. Trim around the base with a sharp knife, removing all the green bits left. Now cut straight across the top of the artichoke, leaving

about 1 to 11/2 inches attached to the base. Have half a lemon ready to rub the cut surfaces immediately to keep them from turning brown.

Next step is to get rid of the fuzzy inside. Gently press the leaves apart to expose the choke in the center. Pull out the light lavender leaves and then scrape out the prickly center with a curved blade (a peach pitter or grapefruit knife is excellent), a stout teaspoon or a small melon ball cutter.

If you're not going to cook the prepared artichokes right away, toss them into water in which you've squeezed a lemon. This keeps them from darkening. Or put them in a plastic bag to keep the air away from them.

If you want to serve large artichoke bottoms as a salad base, as a holder for crab meat or shrimp, or as an edible container for a Béarnaise sauce for steak, remove all the leaves and chokes and cook the bottoms in a small amount of salted water to

Large Artichokes

• Spread leaves apart and sprinkle a mixture of dry bread crumbs, Parmesan cheese, minced parsley, onion, and a smidgen of garlic salt between the leaves. Stand in a casserole, pour a little oil over the top of each one, and add about an inch of water or stock to the bottom of the dish. Cover and bake in a moderate oven for 1 hour. For a finishing touch, put

and a trim figure ...

they may be put in the oven for a few minutes for a blending of flavor. A cheese topping is good.

• Cut raw artichoke bottoms in halves and then into 1/4-inch slices. Dip each slice into flour, egg, and crumbs and fry until golden.

Medium-size Artichokes

• Depending on size, leave prepared artichokes whole or cut in halves or

quarters. Steam on a bed of onion and parsley with a small amount of waterabout 1/2 cup. Or place around browned chicken or veal, add liquid as desired, cover and steam. Or arrange them around a roast just as you would potatoes and bake for the last 45 minutes of cooking time.

Small Artichokes

• If you are using 3- to 4-inch-long artichokes, remove the thistley center from the deleafed buds; smaller buds-the babies-though, will cook tender, center and all. These suggestions should lead you on to others:

• Cut in half and then in thin slices. Drop into a rather thick fritter batter seasoned with parsley, onion, a bit of garlic and Parmesan cheese. Stir gently to avoid breaking up slices. Drop by spoonfuls into hot fat (about 1-inch deep) and fry until golden on both sides-5 minutes in all.

• Slice small hearts and place in frypan with oil, a bit of minced garlic, and parsley. Cook, stirring frequently until lightly browned. Add some sliced or chopped onion and cook a little longer. Pour over a seasoned egg mixture and cook until browned on bottom. Turn and brown other side or slide under broiler until top is brown. • Chop or slice small hearts and sauté in oil with a little onion. Use in place of mushrooms in any recipe-the fla-

vor's very similar.

· Pickle small whole hearts or halved larger ones. Drop hearts in water with lemon juice to keep from darkening. Pack in pint jars. Boil 1 cup distilled vinegar and 2 cups water with 1 tablespoon mixed pickling spices and salt to taste. Pour over artichokes in jars, seal or partially seal according to type of jars used. Place on rack in large kettle or roasting pan, pour in water to cover, and process 15 minutes from time water starts to boil. Serve chilled, plain, or marinated.

which you've added the juice of a lemon and any seasonings desired.

(By the way, never wash artichokes before storing or when you're preparing them. Moisture keeps them from breathing and they'll turn black.)

SOME COOKING SUGGESTIONS

Once an artichoke is deleafed and dechoked, there's almost no end to its potential. Here are some ideas we picked up from Mrs. Bei. As soon as you get acquainted with artichokes, you'll think of others.

a slice of cheese on top of each artichoke and return to oven until cheese is melted.

arnation

• Cut prepared artichokes in halves. Stuff as you would a green pepper, steam until tender in oven or on top of range, and brown lightly if desired.

Artichoke Bottoms

• If using for salad, chill in a marinade after cooking. If you wish to serve them hot as a container for a creamed mixture (chicken, ham, mushrooms, spinach), sauté them first in butter or olive oil. After filling



as a Wife, you know the budget has to stretch and stretch...

as a Mother, you know

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cious for drinking. As a woman, as a wife, as a mother, you'll like

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A "New" Kind of Development

(continued from page 31)

cases, obviously, the home owner has less lawn to mow, fewer plants to tend. Maintenance of the common property is the duty of the association. Excellent recreation facilities are

available. As we've said previously, swimming pools, lakes for boating, golf courses, tennis courts, ball fields, sand piles, riding trails are among those facilities to be found. And, except in a few cases where associations find it advisable to admit a limited number of outsiders, these are for the exclusive use of the association members.

Other useful association services are also provided. The list is long. For instance, Scientists' Cliffs near Washington, D.C., operates the community water supply. Hidden Valley at Sacramento, California, collects trash and garbage. Botany Woods at Greenville, South Carolina, has a neighborhood sewage disposal system. Forest Hills Gardens in New York City has its own street lighting. Radburn hasa library. Dudley Square, a townhouse development in Shreveport, has a common garage. East Hills in Pittsburgh maintains the exteriors of homes.

Some associations have private police forces or caretakers who keep an eye on homes when the owners are away. Some run nursery schools. Some provide transportation services. Some vacation-home developments even act as rental agents for families who occupy their homes for only part of the summer.

Says the Homes Association Handbook: "The practical limits of association services are set by the desires of the home owners of the area and by their ability and willingness to carry out their pro-

gram through their association." Regulations affecting the development, use and maintenance of homes help to maintain the appearance and character of the neighborhood. In many associations, for example, you are not allowed to make changes or additions outside your home without first submitting the design to the association. Similarly, you may have to get the association's approval to operate a business in your home. Or, if you let your property become run-down, the association may move in and improve it at your expense.

WHAT ARE THE PROBLEMS IN AN ASSOCIATION DEVELOPMENT?

One complaint voiced by a few home owners is that if a home abuts the common property the noise and litter may be objectionable, and there is less privacy in the yard.

Another problem peculiar to a few very large developments is that some small number of automatic-membership associations report that they have encountered such difficulties.

WHAT SHOULD YOU FIND OUT ABOUT AN ASSOCIATION DEVELOPMENT BEFORE BUYING A HOME IN ONE?

Your first three questions are obvious: What are the houses like? Is the development well planned, with attrac2. Has the association been incorporated and is it named in the covenants covering the development?

3. Do the covenants give each home owner voting rights in the association and rights to use the common properties available?

4. Do the covenants provide for assessments that will be adequate in the long run to finance the association's programs and common property

> maintenance? (Associations that establish fixed assessments run up against operating problems when the dollar loses value.)

> 5. Is assessment collection (which is not always easy even in an automaticmembership association) strengthened by a covenant provision making an unpaid assessment a lien against a delinquent home owner's property and a personal obligation of the home owner?

> 6. Are the covenants automatically renewable at the end of a certain period of time?

7. If the development is large, is it being developed in stages, with the interests of the association and its members protected at each stage?

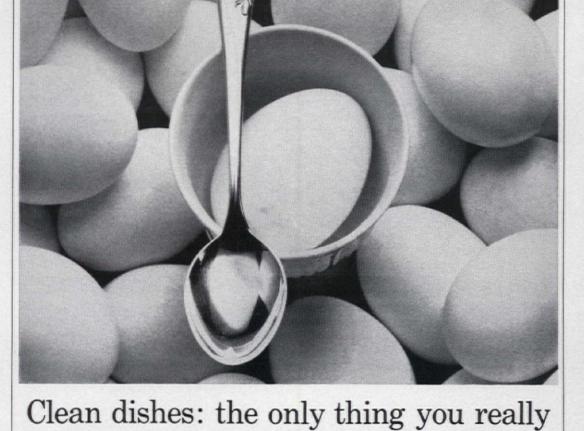
"Buying a home in a homes-association development admittedly demands a little more thought and checking by the careful shopper than buying into a run-of-the-mill development," says Byron R. Hanke, chief land planner for the FHA and head of the Urban Land Institute's homes-association study. "But the extra values you can get from this kind of neighborhood amply repay you for the time spent in asking questions about the association.

"In other words, we believe that properly planned homes association developments are good for home owners. We're also convinced that they go a long way toward solving many problems that arise today from rapidly increasing

population and intensive urban growth. They could even reverse the bad effects of urban crowding and sprawl."

Adds a long-time resident of a home-association development: "People in a community like this tend to have unusual pride in their homes and to feel a great sense of responsibility for maintaining the common property. There is also a noticeable quality of respect for one anothers' property. In short, there is a unique social pressure, not simply to conform, but to be good citizens."

113



need from a dishwasher detergent.

calgonite

families live too far from the common

Most of the problems in an associa-

tion development, however, are the

association's (meaning that their ef-

fect on the homeowner is largely in-

direct, though nonetheless unhappy).

These generally arise either because

the legal covenants creating the as-

sociation are inadequately drawn up,

or because the developer fails in vari-

ous ways to carry out his program, or

because the association's leadership,

properties, or program do not in-

terest the members. However, only a

property to make much use of it.

Calgonite[®] gives you

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ever concentrated in a

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ask are these:

the home owners?

tive common property that you would

like to use and with desirable services

and restrictions? Is the association

of the automatic-membership type?

Land Institute suggests you should

1. Has the developer provided defi-

nite information and assurance about

the common properties, the extent

and time of their improvement, the

time of their transfer to the associa-

tion, and the arrangements for grad-

ual transfer of association control to

The other questions that the Urban

G.E. chases rainbows right into a light bulb!

AURADESCENT

If you've noticed a shortage of rainbows in the sky, here's why. G.E. caught them all – all the glints, hints and tints in a rainbow hue for the newest light on earth. Auradescent. Turn it on and one delicate color after another turns on one heavenly light after another. Aren't you glad G.E. is always chasing rainbows – and catching them! They're caught. And ready to be bought. At your favorite store. **GENERAL** () ELECTRIC

Flair

ARE YOU FULLY INSURED AGAINST FIRE?

Every 24 seconds a fire breaks out somewhere in the U. S. Yet national statistics prove that the average property owner is underprotected against a severe loss due to fire, particularly if he has lived in

his home for several years. One analysis of fire losses on homes indicates that only one home owner in three carries enough insurance to cover even half the replacement value of his house.

In 1964, actual losses in several states—New York, Michigan, Tennessee, Georgia, Illinois, Texas, and Florida—showed that few structures were fully covered. Replacement after the fires cost from 10 to 50 percent more than the original outlay.

As to contents, most were underinsured.

A major reason for such losses is the continual rise in construction costs. For example, let's say you bought a 20-year-old house last year, and insured it for \$20,000, which represented the appraised value. Building a house of similar size today could easily cost you double that figure or more. And even if you bought a brand-new house in 1960, the cost of duplicating it today could run eight to ten percent higher.

In addition to this rise in cost, the value of the contents of your home has probably increased as you have added appliances, recreational equipment, furniture, accessories.

INVENTORY YOUR POSSESSIONS

One of the best ways to ascertain whether your insurance policy covers your home and possessions as fully as it should, is to take an inventory of all new purchases. You should also

have a professional appraisal of the house structure made each time you renew your fire insurance, which is usually every three years. Your bank or insurance agent can give you the name of a good appraiser. A reliable agent is generally well informed on local construction costs.

Your inventory should, of course, include the value or replacement cost of each item you list. If you have purchased any antiques, paintings, furs, jewelry, or other items of exceptional value, they should be appraised immediately, particularly if you plan on taking out a *fine arts policy* or personal article floater, as described later. A looseleaf notebook is a good idea for your inventory, as are photo-

graphs of the interior of your home.

THE HOME-OWNER'S POLICY

At the moment, you may be carrying separate fire and liability insurance policies on your home. If so, you may benefit by changing to a homecoverage, you may be able to save money by taking a *deductible option*. This will lessen the cost of insurance to you per year. The premiums are less because processing small claims costs the insurance company as much as processing large ones. By eliminating the small ones on a deductible policy, the insurance company saves money. The saving is passed on to you in the form of a lower premium.

The spice, tang and sizzle of

now in a mix.

know-how, could make it.

pepperoni pizza,

Only Chef Boy-Ar-Dee®, with his special skill and

crust. Add Chef's brand-new pizza sauce with live-

ly slices of pepperoni, cheese topping; bake. In

minutes, a sizzling pepperoni pizza. It's one of

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America's favorites. Chef Boy-Ar-Dee

From Chef's mix you make a crispy, one-step

If you have a home-owner's package policy you may already be covered for additional living expenses if fire forces you to live in a hotel or other temporary quarters. If not, it can be provided as a separate policy or as an endorsement to the property insurance coverage you already have.

Package insurance is also available to the person who rents his home. This insurance, called a tenant's pol-

icy, may cover everything but the actual building.

For expensive items such as jewelry, cameras, furs, and custom-made rifles, take out a *personal article floater*. This coverage may be added to a home-owner's policy and lists specifically the items to which it applies. An additional benefit is the fact that it also protects the items from theft outside the home.

You can also add to the home-owner's policy a clause providing specific value coverage for articles that might be more or less irreplaceable. For example, suppose you have in your living room a Van Gogh painting or an old-fashioned paneled wall that was intricately carved and inlaid. Obviously, there's no practical way to replace these items today. So, you and the insurance company agree to a fixed value on the items. If the house burns down, you get reimbursed for that fixed amount.

WHAT HAPPENED?

No matter how well you protect yourself financially the best form of fire insurance is to prevent fires from starting in your home.

Fires can begin in many ways—defective heaters or electric wiring, careless smokers, children playing with matches, and by spontaneous combustion.

To state it more simply, most fires are a matter of carelessness.

About 21 percent of all fires are caused by the misuse of electricity and

faulty electrical equipment, including home appliances. It takes only a few minutes to check appliances, lamps, etc., to see that they are in good repair. If the cords are worn or frayed, have them replaced by a qualified electrician. Check the plugs too.

Ranges are another potential, and by no means minor, fire hazard. Fire prevention here is simply a matter of keeping your kitchen range clean and in proper repair. Make sure that fatty grease is cleaned from the ovens, broilers, burners. Keep grease containers stored away from ranges.

owner's policy — which combines prop-

erty and casualty insurance, including theft. This policy is usually called package insurance and permits you to save as much as 20 percent by carrying one policy instead of three.

There are several forms of homeowner policies, each considered a reasonable investment for what it offers. Perhaps the most desirable, although slightly more expensive than the other forms, is the comprehensive insurance that covers all risks.

If you already have a home-owner's policy, and want to increase your

Ordinarily, a \$50 deductible means that the policyholder pays for any damage up to \$50 and the insurance company pays for anything over that \$50. A home-owner's policy is slightly different in that it uses the *disappearing deductible*, whereby the larger the amount of your loss, the smaller the deduction. For example, if you had a loss of \$200, you would pay approximately \$33.50 of it; the insurance company would pay the balance of the \$200, or \$166.50. If the loss were \$500 or more the insurance company would pay the full amount.



This is pepperoni: Italian sausage with its own special seasonings.

New from Colgate!



Concentrated cleaning power especially for electric toothbrushes

Electrx^{**} gives you 4 advantages for automatic brushing!

1. Concentrated cleaning power. Electric toothbrushes have smaller brush heads —use far less toothpaste than ordinary toothbrushes. This newtoothpaste provides the concentrated cleaning power you need for efficient performance.

2. New ribbon shape. Electrx comes out of the tube in a ribbon that lies flat and is designed to hold better on high-speed brushes.



3. Minty flavor. A new flavor formulation that looks and tastes like fresh green mint. It appeals to adults and is a special favorite of children. Helps stop bad breath, too!

4. Clinically tested formula. When used in a program of good oral hygiene, Electrx is effective in helping to reduce new cavities.

Try Electrx today!

Colgate ELECTRX In actual address

© 1966, Colgate-Palmolive Company

YOUR INDOOR PAINTING PROBLEMS

With professional house painters often charging up to \$100 a room, a do-it-yourselfer makes real savings.

olved

And, fortunately, he can often do just as good a job as the full-time professional.

To give you the necessary knowhow, *American Home* has compiled the answers to 20 of the knottiest questions on interior painting. If a room creates a problem for you, it's likely you'll find the solution here.

DO I NEED SPECIAL PAINT FOR THE BATHROOM OR KITCHEN? No. Any good interior paint works. However, lean to the glossy or semigloss alkyd enamels that are easier to scrub and keep clean, and protect the walls somewhat better. If you use a latex paint, avoid steaming up the room until the paint cures (about two or three weeks after painting).

CAN I PAINT OVER CERAMIC TILE? Yes, although it's not the best procedure from an aesthetic standpoint. Clean the tile thoroughly with a weak solution of muriatic acid before applying the paint. Clean and dry unglazed tile will hold glossy or semigloss alkyds with no trouble. On glazed tile, a glossy alkyd might stick and a good epoxy paint would surely stick. In any case, brush the paint out thoroughly.

WHAT'S THE SECRET OF A GOOD PAINT JOB OVER METAL? An absolutely clean surface. Brush off all rust, dirt, filings, dust, etc., and wipe thoroughly with mineral spirits, dry-cleaning fluid, or other solvent to remove invisible oil or grease. Except in the case of aluminum paint applied over aluminum, or paints which expressly recommend skipping a primer, always use a metal primer such as zinc chromate.

DO I NEED A SPECIAL PAINT FOR RADIATORS? You could use a paint made for use on metals. However, any good paint you put on your walls does just as well, provided you clean the metal thoroughly and apply a metal primer. If the radiator was previously painted, merely clean and prime any spots that have peeled, rusted, or chalked. Some experts say to avoid aluminum paints, which can block some of the radiator's warmth from the room.

HOW GOOD ARE THE NEW EPOXY PAINTS AND FINISHES? Plenty good when applied where it makes sense-such as on ceramic tile, basement walls, and old plumbing fixtures. They adhere to wood, metal, masonry-just about any surface that's been thoroughly prepared according to the manufacturer's directions. They dry to a hard, high-gloss surface and are tremendously resistant to corrosion, mildew, alkalies, and water. However, they're relatively costly, are susceptible to acids, and won't hold a gloss as long as a goodquality glossy alkyd.

A note of warning: Be suspicious of epoxies that drastically undersell the well-known brands. Compare the quantity of epoxy in the formula against the quantity listed on the label of a known brand.

DO THE NEW URETHANES COMPARE WITH THE EPOXIES? Yes. They are equally tough, equally resistant to corrosion and most chemicals. You'll probably find more clear varnishlike urethanes on your dealer's shelves than urethane paints. Buy the brand with the highest urethane content.

WHEN A ROOM TAKES MORE THAN ONE CAN OF PAINT, HOW CAN I ASSURE A GOOD COLOR MATCH BETWEEN THE TWO CANS? This is less of a problem than it once was, particularly with the better-known brands. But play it safe anyway. As you near the end of the first can, paint up to the nearest corner and stop. Mix what's left with the new can of paint, then continue.

HOW FAST DO TODAY'S PAINTS REALLY DRY? Most latex paints dry to the touch in under an hour. Flat alkyds may take from two to five hours and semigloss or glossy alkyds from four to six hours. The alkyds become permanent immediately upon drying. But latex paints generally take from two to three weeks to completely cure. That simply means don't scrub during the curing time.

Whatever paint you use, wipe up drips and splatters right away. Getting up a dried spot of alkyd takes some hard rubbing with a solvent, while you may have to sand or scrape away a dried blob of latex paint.

ANY TRICK TO USING AEROSOL SPRAY

PAINTS? If you've never tried one, practice a little first. The trick is to spray the surface lightly, following precisely the manufacturer's directions and all safety



precautions. Let paint set for about 10 or 15 seconds, then repeat until you reach the desired coverage. Applying too heavily or too quickly makes the paint run and gives uneven coverage.

IS IT OK TO PAINT ACOUSTICAL TILE? Yes. But to avoid killing the acoustical effect, use flat alkyd, thinned to cover only the surface of the tile. Any thicker and you'll fill the holes or fissures that deaden sound.

CAN I PUT A LATEX PAINT OVER AN ALKYD, AND VICE VERSA? Yes. Just be sure the surface is clean, smooth, and crackfree. Don't try to cover a calcimine paint, however. It just won't work. To test for calcimine, moisten your finger and rub the surface. If the paint comes off, it's calcimine and must be removed altogether.

To remove it, wet down the surface thoroughly, wait a few minutes, then scrape. After scraping, wash thoroughly with a sponge and warm water until the surface is absolutely clean. Let dry before repainting.

CAN I PAINT OVER WALL-PAPER? It's best not to. But if the paper is fairly new and looks trim and firm against the wall, you can generally get away with painting over it—using whatever paint you want. But, if the paper begins to peel or blister after the paint is on, you may end up removing the paper anyway. And that job will be a lot tougher.

By far the best way to scrape off most wallpapers is to rent a steamer from a paint or hardware store. Chemicals are also available for the purpose, to be mixed with water and sponged onto the wall. Plain warm water sometimes works, but not very effectively.

To remove wallpapers that were applied with their own pressure-sensitive ad-

hesive, try a solvent such as mineral spirits (available at many gasstations), dry-cleaning solution, or paint thinner. If one doesn't work try another.

WILL LATEX MASONRY PAINTS ADHERE TO AN OLD COAT OF PORTLAND CEMENT PAINT? Not until all signs of chalking or dusting have been wire-brushed away. If the cement paint is peeling, get it all off with a muriatic acid wash. Add one part acid to three parts water (never the other way around). Wear rubber gloves and ventilate the area while you wash the masonry. Follow with a water rinse, let dry, then begin painting.

IS THERE ANY WAY TO MAKE A WEAK PLASTER WALL HOLD PAINT? If a roll of painter's muslin (a canvaslike fabric available in paint stores) will stick to the wall with wallpaper paste, you can paint over it. This fabric can also hide a plaster crack that keeps reappearing after normal repairs.

Franklin Dry Toasted Peanuts

are triple-toasted to make them...

scrape away any spots that are not sound, then apply new varnish. If you wish to varnish over shellac, however, you must first sand and scrape away all the old finish.

CAN I GET AS GOOD A JOB WITH A ROLLER AS WITH A BRUSH? Yes, provided roller and brush are equal in quality. Minor imperfections like texturing, tiny brush strokes, and microis all the preparation needed. An enameled wall is usually too glossy for paper paste to get a good grip, even after sizing. The gloss has to be cut first—say, with a washing of one part ammonia to six parts water; then dried, and finally, sized. Steer clear of calcimine paints.

WE CAN'T GET RID OF DAMPNESS IN THE SLAB FLOOR OF OUR BASEMENT. CAN WE

STILL PAINT IT? Sure. Start with a clean, dustless, dryas-possible floor. Apply one of the latex-based floorand-deck enamels, or spend a few dollars more and put down a coat of latex-epoxy paint (sometimes called modified epoxy). These types will give you a goodwearing surface along with the necessary resistance to alkalies brought up by the moisture in the concrete. But you haven't solved vour real problem-moisture in the basement. You'd be smart to give that another try.

HOW CAN I TELL HOW MUCH PAINT I NEED FOR THE JOB? First find out how many square feet of surface you're going to paint. To figure a wall, for example, just multiply height times width. Don't subtract the square footage taken up by windows, unless the glass area totals more than 100 square feet. For irregular surfaces, calculate the square footage in the area facing you; then multiply by these key numbers: five for cabinets. four for balustrades, seven for standup radiators. To figure stairs, count the number of risers and multiply by eight.

Next, multiply your total square footage by the number of coats you're going to apply.

Finally, divide by the coverage on the paint label. If coverage has not been indicated, you can generally depend on quality paints to cover any interior surface about as follows: latex paints—400 to 600 square feet per gallon.

Flat and semigloss alkyd enamels— 500 to 600 square feet per gallon. Gloss alkyd enamel—600 to 700 square feet per gallon.

That winds up the 20 questions. If you're still puzzled by something, check in at your paint-dealer's shop for a paint manufacturer's pamphlet. If you still have a stickler, write to any well-known paint manufacturer. Another good source of help is the National Paint, Lacquer & Varnish Association, 1500 Rhode Island Ave., N. W., Washington, D.C.

117



Pick up some Franklin Dry

scopic overlaps will show whether

you use a brush or roller. If you're a

perfectionist, try this decorators'

gambit. Brush on a square yard or so

of paint. Then smooth it out with a

fine-textured, dry roller. Repeat this

until the room is finished. You'll wind

up with a rich, evenly painted surface.

WHAT KIND OF PAINT SHOULD I PUT

ON OUR WALLS IF WE EXPECT TO PAPER

THEM IN A YEAR OR SO? Use a latex- or

resin-based paint. If the surface of

the wall is still sound when you get

around to papering, one coat of size

Toasted Peanuts soon.

IS THERE ANY PROBLEM PAINTING UN-

FINISHED FIR PLYWOOD? First apply a

product called clear primer-sealer-

not just a clear sealer, and not just

a primer. Without this protection,

raised grain, small hairline cracks, or

small amounts of gummy fluid may

IS IT NECESSARY TO REMOVE THE OLD

VARNISH BEFORE REVARNISHING TRIM?

Perfectionists would say yes. How-

ever, if the old varnish is reasonably

sound, you can just rough up the

surface with fine sandpaper, sand or

show later on.

By Arthur E. Johnston



PORTABLE APPLIANCE DIV., MANSFIELD, OHIO

We are a traveling family. My wife and I, like millions of Americans today, think nothing of living one year on the east coast, and the next year in California. In ten years of married life, we've had fourteen addresses!

This was fine when our family consisted of only Pat and me! And while our children were babies, they didn't care where their carriage or stroller took them on afternoon outings, be it Central Park or a quiet Spanish-style street in Santa Maria, California.

But now that our children are in school, this moving, a normal part of corporation life, affects them enormously. It is difficult, indeed, for a little girl who sits next to her best friend in second grade, or for a little boy who has just made the Little League baseball team, to be suddenly uprooted from all that is near and dear, just because Daddy has to work in a different city. What is a sensible reason to adults for the change makes little sense to a youngster.

What do we do? First of all, we try, more and more, to keep our moves to a minimum. We moved a great deal while the children were babies; we would prefer to wait until they are all in college before our moves are again frequent. My bosses know this, and so, when we *have* to move (it would hurt all future advancement to turn down certain moves!), it is usually a three-year stint. No more six months here, six months there, if we can help it.

Our having four children helps. During the first six months in a strange neighborhood, they're able to fall back on each other for "friends." They need each other more at this time, and there are many things they can do to help each other that we could not do as parents. Thus, moving has tended to strengthen our bonds as a family. Parents with only one child, or with two far apart in age, would need to work more to help their child feel at home quickly.

Over the years, out of necessity, we have evolved a system that works wonders in making our children feel at home in a new town every time we have to move. The details might vary from family to family, but these ten steps work fine for us.

.1.

We choose a home in an area where there are other children and where the schools are above average. We try to settle in a neighborhood where the children will be happy and where they will have good schools. If I followed my own tastes exclusively, I would probably choose a more rural, isolated area; Pat tends to favor older homes that she can redecorate with antiques. Both of us usually compromise in favor of neighborhoods where there are at least a few children near the ages of ours (we count swing sets, bicycles, etc., or drive through the prospective neighborhood as school lets out or on a Saturday), and where the schools are superior (ask long-time residents of your new town-they can tell you immediately which schools are best). Pat and I both feel that the house itself is second in importance to location.

· Z ·

We count a "new toy allowance" as one of the necessary expenses of moving, just as new draperies or new paint for the living room find places in our budget. You may think that our children are spoiled; they are not. We do find that busy children are usually happier children. When, for instance, we had to spend the month of August in a sultry southern town, in a one-bedroom furnished apartment, with all six of us huddled around the living room air-conditioner, Pat says she would have gone mad without the "game allowance." There were no playgrounds nearby;

This new Westinghouse upright

converts to a canister in ten seconds.

The Westinghouse Converto-Vac isn't just a powerful upright. It isn't just a complete canister. It's both.

To start with, we built our vacuum with two motors instead of one. The first controls the suction, lifting dirt into the hidden, disposable bag. The second operates the carpet agitator bar, because the way a carpet agitator works is vital in an upright. (This one's tougher on dirt and softer on carpets.)

Then there's a full-view carpet level headlight, a fullbag indicator, and a lightweight removable handle.

A flick of the wrist and that handle comes off, converting our upright to a canister. A switch changes the motor over for canister cleaning.

A resilient Nyaflex hose snaps into the front and there

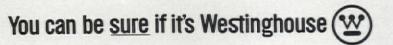
-you're ready for any above-the-floor job.

We designed a whole new set of optional canister attachments too. A triangular dusting brush that swivels. An upholstery nozzle. A crevice tool. A combination floor and rug tool with a special edger that gets in tight against the wall. Even a tool caddy for easy storage.

Look at the first real convertible vacuum ever made. The Westinghouse Converto-Vac.

Special Home Trial Offer:

During February and March, participating Westinghouse dealers invite you to take a Converto-Vac home for two weeks. If you're not convinced that it's the most versatile, most efficient vacuum cleaner you've ever owned, return it and get your money back.



it was a five-mile walk to and from the nearest park; and I needed the car for my work!

Pat and the children allowed themselves approximately \$1 per day for spending at the local drugstore. Pat says that the mutual decision on the part of the three oldest children as to what the day's dollar should be spent on usually provided as much entertainment as what it bought. This \$1 could be broken down to include four coloring books or dot-to-dot books or inexpensive editions of children's classics. Or it could be borrowed ahead of time, if need be, for a more expensive game.

Needless to say, on weekends with the car we explored lakes, parks, playgrounds, and the shore. But the \$1-a-day allowance gave Pat and the children happy and productive days during those unusually hot, crowded conditions.

.3.

We join a church. Once the children are reestablished in a Sunday school, there is a sense of continuity from the old home to the new. Whether one is Protestant, Jewish, or Catholic, the immediate finding of a new spiritual home is, we believe, immensely important to the children.

•4•

As soon as we are settled, the children are encouraged to bring friends home. We have waffle suppers Sunday nights, and each child brings a guest. Now that Margaret Ann has learned to cook, the waffle suppers have turned into pizza or spaghetti parties. But whatever the menu, we encourage them to ask their friends overfriends from the neighborhood, or school, or Sunday school. If one of the children seems particularly lonely, Pat or I try to find among our new friends those who have children in the same age group, and we ask the whole family over, hoping in this way to find a friend or at least to make a pleasant evening for our shyest one.

•5•

We locate the library. Once we all have library cards, even the youngest member of the family feels at home. The books look like the books in the library of the town we've just left. This also gives a feeling of continuity. Pat reads to the youngest; the others read to themselves.

We discover the YMCA and YWCA and join these fine

.6.

organizations. Both these organizations have wonderful vacation programs and interesting recreational activities, reasonably priced, throughout the year. By giving our children various skills whether the skills be water safety, swimming, diving, baton twirling, dancing, or playing a musical instrument—we will make them feel competent in some thing. Such competence, we believe, they can take with them to whatever new situation they meet.

.7.

We join the brownie troops, Girl Scout troops, cub scout packs, Boy Scout troops. Both Pat and I volunteer our services as leaders. Perhaps neither one of us would be as much of a "joiner" if it weren't for our moving and our realization that our children can make friends quickly in these small groups. (We do try to keep quiet times for music and reading to counteract this emphasis on organization. With four children in the family, they are all involved with enough "home organization!") (continued)



Bright new note for your kitchen: Kohler sinks in five new accent colors!

Who says a kitchen sink has to be dull and colorless? Not Kohler. We've put romance back into the kitchen with five new accent-colored sinks. Beautiful enameled cast iron—they need no metal rim—seal right into your counter—neater—smoother. Shop around the page for the sink that accents your kitchen best.



Check into our five new accent colored sinks for yourself. You're sure to find just the right note of contrast for any background scheme. Perhaps in Blueberry (above), or Antique Red in the picture at top of page.

> Kohler faucets and fittings complement the beauty of the kitchen sink and offer maximum resistance to corrosion—ensure lasting satisfaction. (Sink color is Expresso)



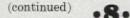


KOHLER OF KOHLER Kohler Co., Established 1873, Kohler, Wisconsin

Note our new Brookfield in Jade—it's a brand new model. Note the new shape of the big twin basins. See your plumbing contractor, builder or architect. He's got a colorful story to tell you.



A sink in Citron—or any of the accent colors—makes this kitchen bright and cheery. Like the idea of accent colored sinks? Write Accent Kitchens, Kohler Co., Kohler, Wisconsin for the bright new booklet.



We give large and splashy birthday parties. Again, you may accuse us of spoiling our children. We do not think we are. We are using every means we can in order to help them make friends quickly. Two of our children have birthdays three weeks apart, and by having separate tables for each one, with each of his invited friends, we have engineered a joint birthday party for 40 children and more, even hiring a magician, for less than what the cost of two smaller birthday parties would be. We eliminate hats and extra prizes, giving only one simple prize to each child as he leaves. As the children grow older, we find that a swimming birthday party at the "Y" makes a fine, relatively inexpensive party. We can invite the whole class, without its costing any more, and return to an ordered house, all of us flushed with the excitement of a happy party. The "Y" pool and a lifeguard can usually be hired for \$12, with a separate room provided to serve your cake and ice cream and open presents.

. 9.

We are not afraid to ask for advice from

Put your hand in your pocket, m'friend

Leigh Anne, 4, was born with spinal bifida—partly paralyzed from the waist down. She is learning to walk and care for herself at the Easter Seal Center in Villa Park, Illinois.

This is a fine little girl. Full of love and hope. and so spunky she almost breaks your heart. The world needs people like her. But right now she needs people like you. People who believe in helping people. Her therapy and special training cost more than her folks can afford. The Easter Seals you use pay the difference. So put your hand in your pocket, m'friend. Your share is about \$2.

I thank you.

Jimmy Durante

The Easter Seals you use enable the Easter Seal Society, at more than a thousand clinics and centers, to help people fight against the effects of these crippling disorders: crippling accidents, poliomyelitis, strokes, cerebral palsy, multiple sclerosis, muscular dystrophy, arthritis, birth deformities, speech defects and many others. If you know of someone who needs this kind of help, send them to your local Easter Seal Chapter. It's listed in your phone book.



Jimmy Durante is National Chairman of the 1966 Easter Seal Fund Appeal

Easter Seal Fund Appeal

homework when she gives permission. We consult the principal right away on coming into a new school district and enter the children in school as soon as possible. If we find personality problems or schoolwork problems, we consult with the teacher immediately and go to work. In California, soon after we had settled, we noticed our seven-year-old lapsing into baby talk. We discovered that because of her 15-day "vacation" from schoolthe cross-country trip and househunting time-she had been put in the "low" reading group. She had been in the "high" reading group in New Jersey and this was bothering the child enormously. We had two choices. We could try

our children's teachers, and to help with

to make her happy in the low reading group or arrange a conference with the teacher. We chose the latter and found the teacher immensely sympathetic to our problem. She was more than eager, in spite of split sessions and a class of 35, to do what she could to help. Pat discovered that our child not only was behind with her reading but woefully ill-versed in phonics. By working an hour each morning before school, she and Pat, after six weeks of these extra sessions, suddenly scored a breakthrough. The teacher was as delighted as we were. Our daughter was allowed to visit the "high" reading group, and soon was made a permanent member. Her babytalk problem vanished instantly. Now, three years later, in North Carolina, she is a member of a special class for academically gifted children. No

•10 • WONDER!

We do as many things as we can together as a family. In California, we went on beach parties and picnics. In New York City we went to children's plays, like Jack and the Beanstalk, rode the carousel in Central Park, toured the Museum of Natural History. We take our children to auctions, on various shopping expeditions, on overnight hikes, or on short trips to the planetarium, or the art museum. The things that interest us in whatever new world we have been moved to-these are things we want them to see too. This means that every new place we live takes on the excitement of a vacation trip, but with plenty of time to explore, to wonder at, to savor, to share new adventures, to exchange new ideas.

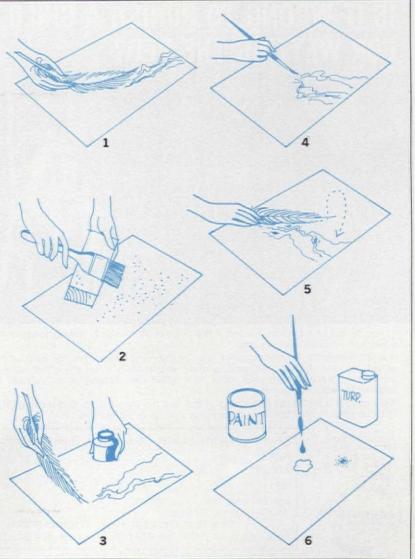
Our hope is that in forcing our children to deal with new situations, they will learn adaptability and become enterprising enough so that not only will they not fear "new things" or "different things," but will also learn how to activate all their resources in dealing with new situations. At least we are not raising provincial children. They are sometimes alarmingly penetrating in their analyses of differences within our nation. Life itself is not permanent. By not being able to trust in the permanence of their environment, we hope our children will learn to trust in themselves.



"Hardy," 100% cotton, vat-dyed, pre-shrunk. 54", 5 colors. About \$4.00 per yard. "Woolyn-Shepherd," rayon/cotton/acetate, pre-shrunk. 48", about \$3.50. Available at the following fine stores: Atlanta, Rich's • Baltimore, Hutzler's and Branches • Boston, Jordan Marsh Company and Branches • Brooklyn, Abraham & Straus and Branches • Cincinnati Shillito's • Columbus & Northland, Lazarus • Dayton, Kettering, Salem, Rikes • Houston, Foleys • Los Angeles, The Broadway–Southern California and Branches • Miami, Burdine's and Branches • Minneapolis, St. Paul, Dayton's and Branches • New York, Bloomingdales and Branches • Philadelphia, Strawbridge & Clothier – All Stores • Pittsburgh, Joseph Horne Co. • San Francisco, The Emporium – Northern California • Seattle, The Bon Marche and Branches • Washington, D. C., Lansburgh's.

ANTIQUING AND MARBLEIZING FURNITURE (continued from page 18)

day to seal existing finish. Dry overnight. Brush on an undercoat. We tinted flat white with ocher for yellow areas on the chest and frame. For the undercoat on chair and mirror tint white with Venetian red. Dry 24 hours. Then brush on two coats of paint (desired color), allowing 24 hours between coats. Brush on a coat of flat varnish to protect painted finish when antiquing. Antiquing kits (Martin Senour, New York, N.Y.) and marbleizing kits (Marvelite Paint Co., Baltimore, Md.) make these finishes easy to master. For antique finish wipe on glaze. If you're not using a kit, your paint store can tell you how to make a glaze. Let glaze set for a few minutes; wipe off with cheesecloth. Keep darker areas near outside edges, lighter areas in center. For a slightly stippled effect pounce dark areas with a dry, stiff-bristle brush (after wiping glaze). For marble finish use several feathers, a No. 3 artist's brush, turpentine, and about four colors. (These materials usually come in kits.) We used Venetian red, white, yellow, pink. When background is dry, mix Venetian red with a little white for light red. Thin with turpentine to milky consistency. Also, mix red and enough white to make a pale pink; thin some white with turpentine. Brush on a thin coat of light red over area. Then, press and turn a feather to make a pattern in the paint (see #1). Using another feather make small blobs of color with thinned pink and white paint. Spatter on turpentine by hitting a short, stiffbristle brush over wood block (2) to form marble pattern. For marble veining dip feather into turpentine and draw veins (3). Go over veins with a No. 3 brush dipped in light red and yellow paint (4). For blurred veins, dip feather in paint; lay the edge of feather on background paint and flip it over lightly on its side; lift quickly (5). For a small circle of color allow a drop of turpentine to fall on painted background; then drop a tiny bit of color into it (6). Allow to dry. After two weeks brush on thinned shellac (half shellac, half alcohol). Dry 48 hours. Rub lightly with fine sandpaper. Wax after several days.





S-T-R-E-T-C-H your space for family living. Divide it for pre-cious privacy. Do both with PELLA FOLDING DOORS of warm, natural wood. Patented steel spring hinging means smooth, finger-tip operation. No warpage. in



CITY & ZONE

Available Canada, too. Select from PHILIPPINE MA-HOGANY, AMER-ICAN WALNUT, BIRCH. WHITE ASH, PINE OF OAK. Send for pictures of homes with them installed

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FOLDING D		

PELLA MAKES QUALITY WOOD WINDOWS, WOOD FOLDING DOORS AND PARTITIONS AND WOOD SLIDING GLASS DOORS

8 times more power to relieve pain of HEMORRHOIDS!

Soothing Nupercainal concentrates on pain! Prolonged relief of pain, burning and itching starts in minutes.

If you suffer from the misery of hemorrhoids, remember this about remedies you can buy for temporary relief. The leading "shrinking" preparation actually contains no anesthetic to relieve that pain.

No wonder so many doctors recommend Nupercainal. Soothing Nupercainal relieves pain, itching, burning fast...gives prolonged relief ... because Nupercainal has over eight times more pain-killing power than the other most commonly-used topical anesthetic!

Nupercainal quickly puts raw nerve ends to sleep...thus puts pain to sleep. Lets you go about your business... relieved of the pain, burning and itching torment of hemorrhoids. Get Nupercainal Suppositories todaywith free, handy pocket-pack. Start to live again, in comfort! (Ointment also available.)



IS IT WRONG TO PUNISH A CHILD FOR WETTING THE BED?

If you've asked a doctor, you know the answer. It is wrong. Wrong because the child can't help it. But we can!

Pacific Research International is the largest organization of its kind in the world because it ends bed wetting more successfully than any other method or means. We can help your child, too, when bed wetting is not caused by organic defect or disease.

This coupon can be the beginning of the end for your child's bed wetting. Mail it to us now . . . for full information. No charge or obligation.

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M.D.'s please note: A scientific paper, "People in Distress," is available. Request on yo



By Myron S. Anderson

Pick up a handful of earth. In your hand will be ancient, fragmented rocks (minerals); dead animal and plant life (organic matter); microorganisms; air; and water.

But it's doubtful whether the soil on your property is in the best possible condition for gardening. If the topsoil has not been removed in the grading process, eroded through mismanagement, or compacted into concrete by heavy building machinery, it's been exhausted by gardeners before you.

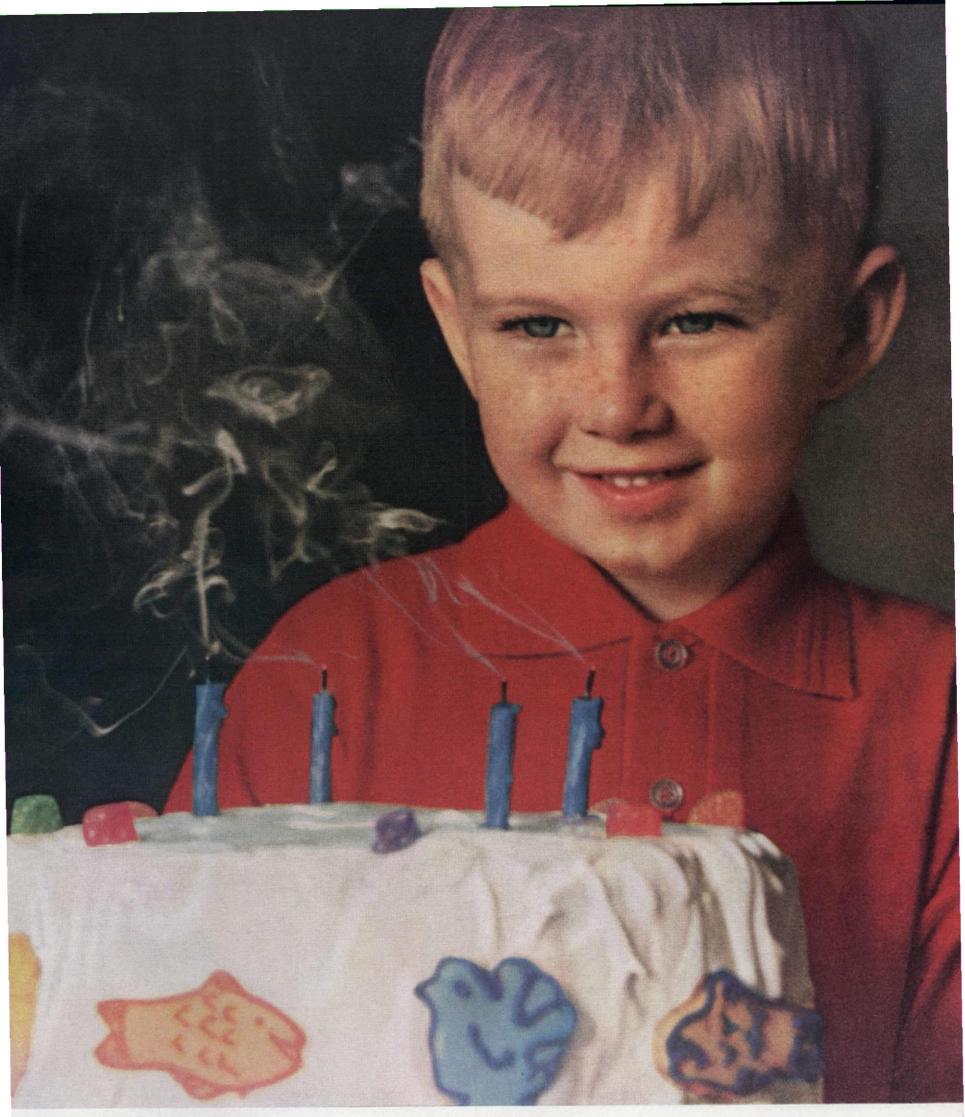
For successful gardening, the topsoil should be deep, friable (easily pulverized), and for most plants high in organic matter. Most important, it should drain freely. Unless you're growing rice, don't attempt to garden in a puddle.

If your soil is too sandy, it will not hold water long enough to benefit plants. Their food must be dissolved in water before they can absorb and use it. If your soil consists of hard clay, water will run off. If your soil is heavy and doesn't drain well, plant roots will be unable to spread underground and will probably suffocate from lack of air. So before you can begin gardening, you may have to condition the soil or improve its structure. Turning under any kind of well-rotted organic matter (compost, manure, sewage sludge, sawdust, leaves, or peat) will make too-sandy soil more moisture retentive. Organic matter will improve structure and aeration in clay soils too. Add high-nitrogen fertilizer if you use sawdust. An inch or two of coarse builder's sand, sifted cinders, or coal ashes worked into hard clay soils every year will also improve their drainage and texture.

When to work the soil. Autumn and early spring are good times to work the soil. If you dig it up in fall, turning conditioners under, and leave it over winter in the rough, the action of alternating frost and thaw will break it up beautifully. It will also dry out sooner in spring. Be careful not to work the soil too early in the spring when it's still quite wet. Soils worked when muddy lose their crumbly texture and become unproductively lumpy.

Fertilizer. Unless you're living in a virgin-soil area or on an alluvial delta, your soil will require fertilizer. You will have to add nitrogen, which is essential to life and greatly stimulates plant growth. Plants that lack nitrogen are usually a sickly pale green. Phosphorus encourages rapid growth, early maturity, and good health. The role of potassium is to build up starch-plants such as potatoes and corn need more of it than roses or lettuce.

Generally, a complete analysis fertilizer such as 5-10-5 (5% nitrogen, 10% phosphoric acid, 5% potash) will do. Since the type and amount of fertilizer depend on the condition of the soil and the types of plants to be grown, (continued) however, it's best to have your soil tested.



"That's a very nice wish, dear, but a pony...Wouldn't you rather have a turtle?" You'll get around that one. Somehow. But there'll be other things. Things that'll break your heart to say "no" to. Like college. Why not prepare for such things by starting a savings account at your nearby savings and loan association? One that will grow right along with him and the rising cost of a college education. 38 million Americans have their savings accounts with us.



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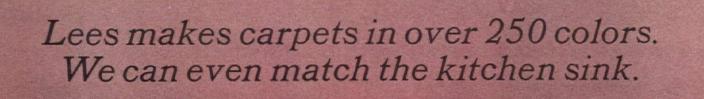
(continued)

HAVE YOUR SOIL TESTED

Accurate measurements can only be made on samples in the laboratory so get to know the agricultural extension service of your state university. You may also have a county agricultural agent located at the county seat. Both will provide soil-testing services for a nominal fee. If you don't know how to contact either of these sources, write to the United States Department of Agriculture, Washington, D.C. 20425, requesting the address of your state agricultural experiment station, and the name and address of your county agricultural agent. These contacts can give you much valuable garden information, in addition to providing a soil-testing service.

In most cases, a soil test for acidity is sufficient. Simply take samples of your soil from 8 to 10 different parts of the garden, mix them in a pint container, and send to your extension service or agricultural agent.

Intensity of acidity is expressed math-





Even if the kitchen sink is pink. Or turquoise. Or chinaberry.

Lees has a carpet color to match.

We can match wood colors, wall colors, paint colors, fabric colors, and sensible things like that.

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And Lees probably has that color already made up. If your own particular Lees dealer doesn't, write Lees, and we'll help out.

We'll give you only first-quality dyes. Plus 49 greens, 36 blues, 18 reds, 80 beiges, 22 golds, 212 multicolors, 3 violets and 1 puce to choose from. And on the off-chance you've got the usual kind of kitchen sink, don't worry. Lees even makes carpets

in 7 different whites. For a lot of good, down-to-earth reasons, "those heavenly carpets by Lees." © James Lees & Sons Co., Bridgeport, Pa. A Division of Burlington Industries. ematically as pH. A value of 7 is neutral, below 7 is acid. The most acid reaction usually found in gardens is about 4.5, great for rhododendrons, azaleas, and other acid-loving plants. If their soil is overlimed, the iron they need is "locked up" chemically, and they are unable to absorb it.

A reaction above 7 indicates alkalinity. Soils that contain native limestone or that have been overlimed may have a pH as high as 8.5. A pH between 7 and 8 is good for growing sweet peas. Many fruits and vegetables thrive at a pH of 6. Your Kentucky bluegrass lawn will do nicely between 5.8 and 7.

The report you get from the soil-testing laboratory will give you the pH of your soil, and if it's very acid will tell you how much lime to add to raise the pH to a safe level for most of your plants.

If much of the topsoil has disappeared from your property or if this is the first time you're gardening on the land, it's best to have a more complete soil analysis. You can have a test made for organic matter, acidity and lime requirement, phosphorous and potassium. The test will indicate the general type of soil (e.g. Norfolk sandy loam, Brookston silty clay loam) which will probably mean nothing to you. The test will also tell you what your soil lacks and the appropriate fertilizer to remedy the situation.

Write to your state extension service requesting complete soil analysis and a special sample container for garden soils. They will send you instructions on how to take the samples. There will probably be a small charge for the container and the analysis.

If you've a chemical bent, you can test your soil for acidity yourself, with a soil-test kit from a garden supply store. Tests for phosphorous and potassium are not difficult to make, but they are difficult to interpret, so you'd better depend on your state or county agent to make the tests and interpret the results.

FOOD FOR THE SOIL

Once you know what fertilizer to add, work it into the soil the same time you turn under the soil conditioner. Fertilizer is most effective when it's thoroughly mixed with the soil. The rate of application of complete analysis fertilizer (containing nitrogen, phosphorous, and potassium) varies from 10 to 35 pounds per 1000 square feet. If you've used manure to condition soil, you can use less fertilizer. Sawdust has no value as a plant food. Don't use more than is recommended on the package. A high nitrogen level in the soil tends to promote excessive, soft growth, at the expense of bloom.

There are three types of complete analysis fertilizers in common use, available in 80-pound bags: 5-10-5, 10-6-4, and 5-10-10. The first is good for annuals, roses, tomatoes, lima beans. In more concentrated form, it's available as 10-10-10. Use half as much of the higher analysis as 5-10-5.

A 10-6-4 analysis fertilizer is good for lawns and leafy vegetables because it's high in nitrogen. Ten pounds per 1000 square feet of lawn in early spring and again in early fall is adequate.

Starchy vegetables such as corn, potatoes, beets, and carrots require a fertilizer high in potash. Use 5-10-10, turning it under at the rate of 15 pounds per 1000 square feet.

In coastal areas where the soil consists largely of sand with very little clay and organic matter, frequent fertilization is imperative. In addition to nitrogen, phosphorous and potash you may have to add calcium, magnesium, and minor elements such as manganese, boron, copper. They should only be used on the advice of your extension service because only very small amounts are necessary for plant growth. They are toxic if overapplied.

Fertilizers can burn plant roots, seeds, and even large plants if they're improperly used. Nitrogen is apt to cause burning, and potassium can also injure plants. Better to apply less, more often, than to exceed the recommended dose.

PREPARATION FOR PLANTING

To prepare a bed for planting, dig the soil as deeply as you can, from six to 12 inches. Turn it over and thoroughly mix fertilizer and organic matter with it. If the soil has never been used for gardening before, turn it over several times, and remove stones and all other debris. Using an iron rake, level the soil and break up big lumps of earth. The final bed should be level and loosely textured—not fine as dust but not clumpy either. Heavy soils should be left relatively rough to promote aeration and water penetration and inhibit crusting of the surface.

You're now ready to plant a perfect garden because you have good soil to work with. Feed it and condition it every year to make it better. Don't walk on it or work it when it's wet. To make your gardening easier while improving the physical and chemical condition of the soil, use a summer mulch. A mulch is usually a layer of organic materials, such as peat, laid one to three inches deep on the surface of the soil in the bed around the plants. It keeps the soil cool, holds moisture, and inhibits the growth of weeds. Mulch can be turned under when you dig the soil in fall or spring.

Different kinds of peats are very useful for soil conditioning and for use as mulches around azaleas, roses, and other perennials. Imported, strongly acidic sphagnum moss peats are especially good for rhododendrons, blueberries, other acid-soil lovers. Domestic peats, which are good soil conditioners, are less acid.

Partly decomposed compost, lawn clippings, shredded bark, and available organic material can be used as a mulch. It'll be on your flower beds all summer, so use one that will improve their appearance.

COMING IN APRIL....ideas for sprucing up

Spring is just around the corner and it's time to think of refurbishing your home—inside and out. Feel the urge to redecorate? You'll find our pages teeming with ideas to freshen up your home. Time to remodel? We'll show you how whether you plan to add on, go up, or all but start from scratch. Can't wait to get outdoors? You'll find a host of hints to make gardening easier and more fun and a special article on flowering trees. All this and some fabulous recipes using wine, plus the art of baking delectable homemade bread!



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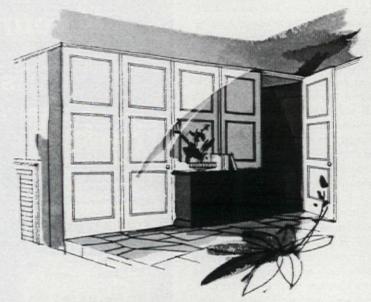
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New England Traditional (continued from page 54)

area of the house at right angles. Inside, clever use was made of stock wood units. In the front entry, for example, an entire wall was paneled with Ponderosa pine doors. At first glance, the wall appears solid, with each door serving as a fixed panel. A closer look, however, reveals that two of the doors really operate, one leading into a closet, the other into the kitchen. In the family room, a stock bay window unit was dressed up with an optional window seat. The plans come with and without the seat.

Use the coupon below to order plans. With each set of blueprints you get a list of materials. The blueprint Portfolio contains three sets of blueprints and materials lists. A study plan contains photos and scale drawings.



Old-style raised paneling, too costly to duplicate today, is simulated on the wall of the entrance hall with panel doors.



Also reminiscent of another day is the family room bay window. Paneling on window seat is also stock panel door.

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The better homes in your neighborhood have wood windows.

Have you noticed?







HOW TO PRUNE TREES & SHRUBS

Why. Inexperienced gardeners usually suffer pangs of remorse at the sight of pruning saw or shears. On the threshold of spring, at pruning time, hearts across the country begin to bleed like wounded maples. Once you understand that it's unnecessary to butcher a plant cruelly, however, you'll be as matter-of-fact about pruning as you are about mowing the lawn.

We prune plants to keep them attractive and healthy. We remove dead, diseased, damaged, or weak parts to stimulate new, more vigorous growth. Pruning, whether it involves removing a bud or an entire branch, channels a plant's energy to the parts we want to keep. It redirects a plant's growth and keeps it within bounds. Picking off dead flowers is a form of pruning. So is cutting fresh flowering branches for the house. Correct pruning reveals the beauty of a tree's or shrub's form. Keep in mind that when you prune you're an artist as well as a surgeon.

When. Shrubs and small trees that bloom before the end of June usually have formed buds the previous year. Prune them after blooming or you'll lose flowers.

Shrubs that bloom after June usually do so on stems formed the spring of the same year. You can prune them when they're dormant, in late February or March. Wait till March in cold climates. They will have sufficient time to develop flowering stems for the year's bloom.

Every year, in late February or March, prune the following to the base of the previous year's growth: buddleia varieties (not B. alternifolia), caryopteris, chaste tree (vitex), false spirea (sorbaria—prune S. aitchisoni lightly), hydrangea, 'Hills of Snow', indigo, shrub althea (prune lightly), and tamarisk. Summerflowering spireas should have their oldest stems and small weak ones cut out at ground level. Cut back last year's shoots to half their length.

HOW. To shorten a branch, cut back at an angle to a bud pointing in the direction you want the new branch to grow. In the case of horizontally branched trees, select a bud on the side, not on the top of the branch you



plan to remove. When pruning a branch, make the cut flush with the main stem. Never leave stubs.

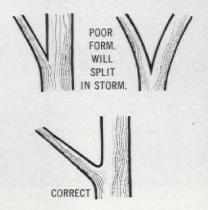
Newly planted shrubs and trees. If you've purchased a bare-root plant, quite a bit of its roots may have been cut off when it was dug up in the nursery. To balance its weakened root system, you will have to prune the top. Remove a third of the total top growth. If it's a shrub that sprouts from the base, cut out a couple of the older stems, shorten others a third.

Shrubs with permanent stems (cornelian cherry, some viburnums) should have weak growth thinned out. Shorten the strongest branches. Cut back the branches of small trees a third to a half.

You need not prune balled-andburlapped plants except to remove or cut back broken or damaged shoots.

Ornamental fruits. The following need only light pruning—enough to keep them neat, not formal, and healthy: barberry, bayberry, cornelian cherry, cotoneaster, elaeagnus, euonymus, fire thorn, flowering quince, gray dogwood, photinia, shrub honeysuckles, smoke tree, snowberry, viburnum.

Small flowering trees. There is little need for annual pruning of dogwood, crab apple, magnolia, and others. If any branches have grown too rapidly, shorten them during the dormant season. If your tree is still young, cut out





Why wood windows?

Wood windows reflect the owner's good taste. They add as much to the outside of the house as do the furniture and draperies to the inside. But good taste and appearance are not the only reasons for choosing quality wood windows. Here are just a few:

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 wood windows don't "sweat"—no ice build-up or water dripping on walls in winter.

• wood windows can be painted—any color that suits your fancy...or your decor.

For more reasons, send for the "Window Book," full of facts and design ideas, that will help you plan your new home or remodel your present one. Send 25^c and your name and address to:



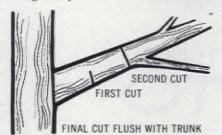
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any branch that competes with the leader (upper part of the trunk), or that grows up into the head of the tree, parallel with the trunk. These branches will form weak, narrow "Vcrotches" (see sketch, page 128) that will split in a storm. Remove suckers that grow from the base of the tree.

Shade frees. Generally they can be pruned any time of year, but dormantseason pruning is easier. There are no leaves on the tree then and you can see exactly what to cut. Large, old trees should be pruned by professionals. They have the experience and the tools to do the job properly. You can prune small, young specimens.

In the first year or so after planting, it's not unusual for some of the branch tips to die. Cut back dead wood to a bud or live lateral twig.

As a tree grows, prune it to keep it well shaped. Branches should be well spaced along the trunk. Remove any that grow too near the ground, that cross and rub against each other, and that grow up into the crown of the tree



and form weak, narrow crotches. Shorten branches that droop too near the ground. And of course all dead wood must be removed, for it serves as a home for disease-carrying organisms that can eventually cause the death of your tree. A dead limb on a tree is a potential hazard in a heavy wind or snow storm.

If you must prune limbs over 11/2 inches in diameter, they should be sawed, not chopped off. The correct way to cut a large limb is first to make an undercut several inches from the crotch. Further out, but on top of the branch, make another cut and saw through until the branch falls (see sketch below left). Then saw off the stub flush with the trunk or main branch. Smooth the rough edges of the cut with a sharp knife and apply tree wound paint. The reason for making three cuts is to avoid tearing the bark on the trunk or main branch and opening the tree to attack by insects and disease.

Needled evergreens. Evergreen shrubs need to be pruned every year or they will become overgrown and shapeless. With conifers you should remove a little growth at a time each year rather than attempt drastic pruning of entire branches.

Arborvitaes, junipers, and yews can be cut back as necessary, at the tips of their branches when new

growth is soft to keep their shapes. For tall-growing arborvitaes and junipers you can run a sharp knife down the tips of the branches that protrude and mar the shape of the plant. Do this in late spring or early summer, but not too often, or it will result in a sheared, unnatural look, Soft, naturally shaped evergreens are more attractive than severe boxes, balls, and triangles. For pines, pinch out some of the candlelike growth tips every year to maintain the shape of the plant. Remove two thirds of the candle to induce branching and more compact, vigorous growth.

Broadleaved evergreens. Most require little pruning except for removing dead flowers and dead or weak wood. If you have plants in the seedling stage, pinch out soft top growth to encourage side-branching.

Cutting flowers and sprays of berries is a form of pruning, so do it with the shape of the plant in mind. If a rhododendron is old and leggy, cut stems an inch or more in diameter to within six inches of the ground in early spring before growth begins. New shoots will grow from buds on the stumps. Most camellias are naturally shapely and need no extensive pruning. Fall-blooming sasanquas, however, need frequent pruning to keep them compact. Do it in early spring or at flowering time when you cut blooms for indoors. Cut out the weak interior wood of large specimens.

Any pruning to be done on mahonia, mountain laurel, or Camellia japonicas should be done after blooming. Very young azaleas should have growth tips pinched out. Cut back or remove older branches on sprawly, leggy plants. Cut them back after flowering, or during the dormant season, to within six inches of the ground. If several shoots grow from a stump, allow only two or three to develop. Later they should be cut back to encourage further branching.

Keep in mind that the foliage or needles of a plant manufacture its food. It's best not to remove too much at one time.

The tools. When pruning a plant, a sharp blade is more important than anything else. Never let your tools become dull because dull blades injure plant tissues. Here's what you need: 1. Pruning shears, for light jobs, small branches to 5% inch in diameter and twigs. 2. Pruning saw for large shrubs, small trees. 18- to 26-inch saw for large limbs. 3. Lopping shears for stems and branches you can't get at with a saw. Stronger than pruning shears, blades will cut stems 3/4 inch to 11/2 inches in diameter. 4. Heavy pruning knife for tip-pruning evergreens and smoothing cuts on trees and shrubs is a must.

PRESTO THIS Sure cooker should cook 3

your pressure cooker should cook 3 times faster than ordinary methods, save you time, have a pressure regulator, an automatic air vent and a menu-guide handle. Then we thought...

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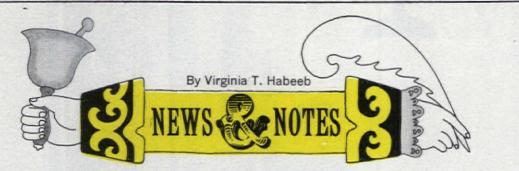
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ROVED



Good news from General Electric! At an enlightening press conference we recently attended, we learned that they have **extended their line of ranges with self-cleaning ovens.** This year this marvelous convenience is available in 13 models in a variety of styles and a wide price range. And their styling news is the addition of vivid avocado green as an appliance color choice. Just two more examples of their continuing progress in appliance styling and convenience.

Just sampled two delicious **quick-andeasy frostings** from our Test Kitchens that we know you'll want to try. To frost a cake right in the pan: As soon as you take the cake from the oven, cover the top with chocolate-coated mints (one 9-inch-square cake takes about 16 mints). Let stand until mints have melted, then swirl with a spatula.



For a beautiful party cake: Beat 2 egg whites with a pinch of salt until soft peaks form. Beat in 1 cup mint jelly, a small amount at a time. Continue beating until frosting stands in stiff, glossy peaks (takes 3 to 4 minutes). Use to fill and frost a two-layer, 8- or 9-inch cake. (Or use currant or apple jelly.)

What's your favorite chicken recipe? Whether it's Stuffed Whole Chicken, Barbecued Chicken Wings, or Chicken Kiev, you'll more than likely find the exact chicken parts that you need already packaged for you at your local



supermarket. At a recent National Broiler Council Seminar, we learned that this "Sunday favorite" is now **packaged in 31 different ways.** And thanks to improved methods of raising chickens, they are now meatier, more tender, and more flavorful too. Ever wish you could find some magic way to stir your cream sauce or gravy automatically so that you could finish preparing the rest of dinner as it cooks? Well you can, and it's not magic—it's Westinghouse's Automatic Stirrer, new on some of their 1966



ranges. A magnetic turntable on the right front unit controls a small stirring device which you put into the pan. A flick of a switch rotates the turntable and sets the stirring device to work. As it sweeps the bottom of the pan, the sauce or gravy is stirred.

Here's more convenience for "cook ahead" cooks! The George D. Roper Corporation has announced their new **Twin Cook and Keep.** In addition to the cook and hold oven control, some 1966 models have a similar control on the thermostatically controlled surface burner. This new surface control will cook the food for a preset length of time (which you set), then automatically drop to an ideal holding temperature and keep the food just right until you're ready to serve it, just as the oven control does.

Now your ceilings can have an authentic Colonial look with a new ceiling product from the Armstrong Cork Company called Wood Grain board. It has a rough-hewn, antiqued finish, is available in 4-foot lengths and 3 different widths (so you can duplicate the random-width-board ceilings of early Colonial homes). You'll find it at Armstrong lumber and building materials dealers. Costs approximately \$54 for an average 12x16' room.

For mothers (and babies) on the go, The Kordite Corporation has come out with a **deodorant-impregnated plastic diaper bag.** The opaque blue bags are disposable, may be purchased in boxes of 12 for 49¢ and 25 for 98¢.

One of the newest oven-cleaning aids now on the market is All New Dow Oven Cleaner. This spray cleaner is formulated so that it will clean a preheated oven in just 5 to 10 minutes! No gloves are needed. You just spray the cleaner on the surface of an oven which has been preheated to 200° F. (Remember to turn oven off when it reaches 200° F.) After spraying wait 5 to 10 minutes, then wipe clean with a damp cloth or sponge. A 9-ounce can is 98¢; 16-ounce can is \$1.49.

Here are some of the **new items at** your supermarket we know you'll want to try . . . Pet-Ritz Pecan Piecrust Shells are frozen, unbaked piecrusts with real pecan nutmeats throughout the pastry. They're great for chiffon, ice cream, or cream pies. Three new dried-soup mixes—Red Kettle Noodle with Real Beef Stock from Campbell's; and Lipton Vegetable Beef and Chicken



Vegetable soup mixes from the Lipton Kitchens. Two additions to Sara Lee's frozen Danish coffee cakes—Apricot Danish and Danish Royale. In the beverage department, Cherry Vanilla and Mocha are the new flavors of Borden's canned milk shakes. And for the dieters, Pet Milk Company introduces two new Sego flavors—Vanilla Creme and Coconut Creme.

Wonders never cease! Now there's an improved rolling pin on the market. You'll love it—we do. It's called the Knuckle-Prufe rolling pin. The lightweight pin is made of Reynolds alumi-



num double-coated with Teflon. The handles are set at a slight upward tilt so your knuckles and manicure don't touch the dough. You can find it in housewares departments and at variety stores for about \$2.98.

PRESTO THINKS TWICE

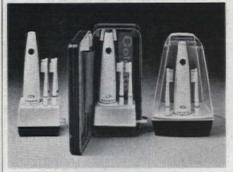
We think you're going to buy the best appliance you can find. So we always match the next fellow's best and then think up a way to go him one better. You see, we'd like you to buy ours . . . it would be better for both of us.



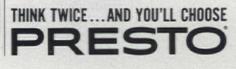
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LADYBUG, FLY AWAY HOME to the kitchen to perk up the family bulletin board. You will enjoy using these cunning thumbtacks gaily painted to look like insects. Strong and sharp, they will hold memos, lists, and notices to the indispensable kitchen corkboard. A dozen or two make a fun bridge prize. \$1 for 24. Breck's Department AH3, Breck Building, Boston 10, Mass.

SPRING FRAGRANCE in linen closets and dresser drawers comes from cake sachets placed strategically on shelves or under lining paper. Long-lasting and compact, the generous cakes come in a choice of three spring fragrances: acacia, lily of the valley, or passionflower. In a greenand-yellow gift box, three for \$1, six for \$5.75. Carolina Soap & Candle, AH3, Southern Pines, N.C.

NEW OR OLD, a chest of drawers or a cabinet will gain additional charm if you substitute unimaginative pulls with gold-plated metal tassels. 11/2x21/4", a pair is priced at \$1. The escutcheon is decorated with bas-relief leaves and gadroon edge and comes with gold-plated screws for mounting. From Vernon Specialties, Dept AH3, 560 South Third Street, Mount Vernon, N. Y.

A WISE CHOICE to use as an accent on chest, table, or shelf is the 11" sculpture of an owl. Cast in Durastone, it is finished with an antique bronze patina that is smooth and lustrous. This beautifully detailed figurine makes a memorable wedding gift. \$14.95 plus \$2. Send for catalog of other reproductions. Wynn's Fine Art, Lawrence Rd., M305, King's Park, N.Y.

CROSS-STITCH MOTTO that's easy to embroider is stamped with a charming sentiment. "Home, the place where we grumble the most and are treated the best." Fabric is Belgian linen and it comes with multicolor floss to work with, easyto-follow instructions, a mahoganyfinish wooden frame, 111/2x14". \$2.95 plus 35c. Added Touch, AH3, 12 Water St., Bryn Mawr, Penn.

THE KOHINOOR of curtains, imported Swiss tambour panels made of white muslin. Embroidery on the side and bottom of each gives a pleasing white-on-white texture. 86" wide the pair. Lengths: 63" (\$12.95), 72" (\$14.95), 81" (\$15.95), 90" (\$16.95), 99" (\$17.95), 108" (\$18.95). Valance is 72x11" (\$3.95). Hildegarde, AH3, 597 Farmington Ave., Hartford, Conn.

THE WONDERFUL WORLD of childhood will be intensified when a youngster is taught to enjoy the 'Listen & Learn'' records. Each 7", 331/3 rpm disk explains and teaches such subjects as traffic safety, fire safety, how to listen to music, and other useful subjects. A set of five records is \$2.98. Listen & Learn Records, Dept. AH3, Box 2050A, Ludlow Street, Philadelphia, Pa.

ART NOUVEAUX impressive glass bottles that were used in the Chicago stockyards in the early 1900s. These have cork stoppers and come in charming colors: rose, olive, or amber. Use them for salad dressing or as ornaments. The pair is modestly priced at \$3.95 and each comes marked "My Wife's Salad Dressing." Sturbridge Yankee Workshop, AH3, Sturbridge, Mass.

A SPRINGTIME TABLE will look gay when it is decorated with a cunning bunny planter. Made of white pottery with pastel-tinted eyes and ears, it will hold an arrangement of flowers or leaves. 101/2x 51/2". With it come two delightful rabbit figurines each 31/2x41/2". The set of three pieces is \$3.98 plus 35c postage. Order from Helen Gallagher, Department 403, Peoria, Ill.





















NO SHOCK OR SETBACK will trouble your spring planting when you use Plant-A-Tarium. It is the 22x11x21/2" green plastic tray that comes with 36 detachable peatmoss pots and a clear bubble cover that converts into a greenhouse. Put seed or seedling into each 21/2" square pot, then set out later. The price is \$6.69. Order from Moultrie, Department AH3, Moultrie, Georgia.



COLORFUL CRYSTAL adds sparkle to the table when food is arranged in this dessert service. Handmade by skilled Italian craftsmen, the fluted bowls (53/4" in diameter) and matching saucers come in assorted jewel-tone colors. You can use these, too, for serving cold soup or fruit salad. Set of four (eight pieces) is \$4.98. Two sets, \$7.50 plus 35c. Foster House, 403, Peoria, Ill.



FOR PERFECT FIT order clothes for the extra-large man from King Size. Here is a handsome jacket of olive-green corduroy. The large body and generous-size sleeves up to 38" long are some of the details assembled in a jacket designed just for the big man. Mandarin collar is cut from leather, lining is Orlon. \$29.95, in sizes 40 to 54. King Size, AH3, Forrest St., Brockton, Mass.



METAMORPHOSIS of an unsightly object into a proud possession can be made by the simple craft of decoupage. All you need to transform an old box or chest into a charming accessory is patience, imagination, and a booklet of instructions. Patricia E. Nimocks has compiled this booklet and modestly priced it at \$1. Connoisseur Corner, AH3, Box 7187, Louisville, Ky.



The original little girl looking in a candy store window. An award winner, by Jonathan Johns. Beautifully handpainted in bold dimensional oils, each numbered and signed by Mr. Johns. Limited edition available at special introductory offer of \$7.50 ppd. Painting is 11" x 14", comes mounted, ready to hang, in your choice of predominant color. A \$75.00 value only \$7.50 ppd. Satisfaction A \$75.00 value only \$7.50 ppd. Satisfaction anteed.

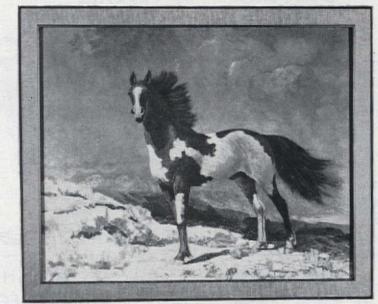
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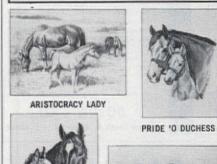
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DRUM REGIMENTAL was the inspiration for this attractive wastebasket, which would make a fine appointment for anybody's library or study. The round metal cylinder finished in antique bronze is beautifully decorated in muted colors. Touches of wood, rope, and metal are imaginative. 11" high, 10" in diameter. \$11.75. Old Guilford Forge, AH3, Guilford, Conn.

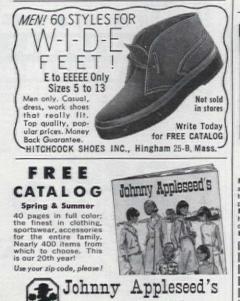
SPRING TONIC for any room, unbleached muslin curtains finished with a crochetlike edge. Easy to launder, these come 80" wide to the pair. Lengths are: 20, 25, 30, 36, 40". \$4.50 the pair. Matching valance is 10x80" and costs only \$2.50. At these low prices you can afford to cover every window in the house. From Country Curtains, Department AHCT, Stockbridge, Mass.

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TO EACH HIS OWN. Everyone should own a pocket notebook like the one shown here. Cover is black leatherlike plastic (4x7'') marked in gold with name or initials. It holds a pad (refill is 20c) and each page contains 6 slips. It's the just-right gift for a man or woman. Order by the dozen for the price is only \$1 each! From Walter Drake & Sons, Dept. AH3, Colorado Springs, Colo.

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SERVE IT RIGHT in the ironstone teapot that comes with gold color "cosy." It is a serving piece which will complement any setting, and the brew will be piping hot for quite a long time because the cosy has thermal insulation. Design is classic, highlights from the gold cover add charm to the table. \$5.95 for the 6-cup pot. Jenifer House, AH3, Great Barrington, Massachusetts.



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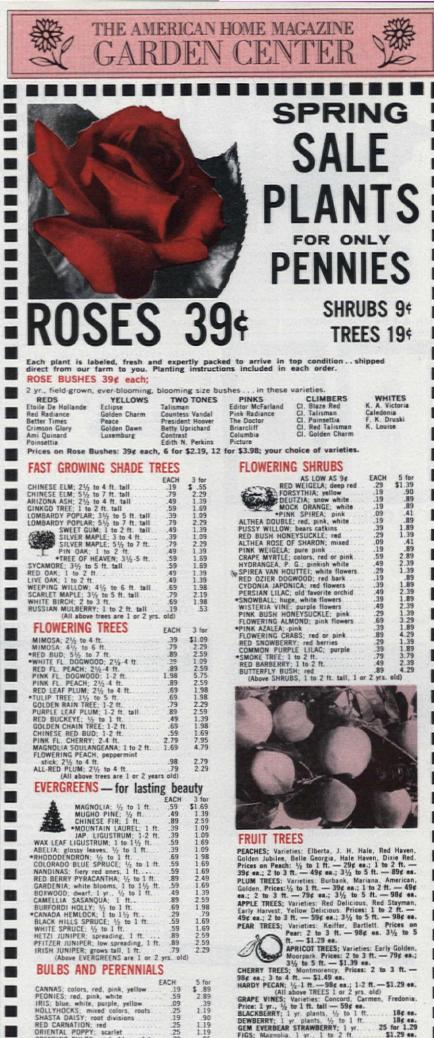
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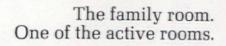
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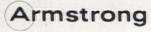
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