

leisure: how to make the most of it

201 ways to save time in your everyday living – 20 ways to enjoy it Decorate for the pure fun of it = Vacation house for carefree living Meals to cook now, enjoy later = Rooms for your special interests



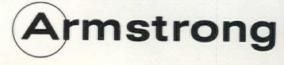


The family room. One of the active rooms.

The floors for the active rooms: Armstrong vinyl floors.



A lot of living, a lot of action take place in this room created for family hobbies. It's one of the active rooms – a room where good looks add to its enjoyment. Armstrong vinyl floors belong here and in all the active rooms of your home. They look beautiful; they *stay* beautiful.



This handsome floor is Coronelle[™] Vinyl Corlon® 87052. It has the natural look of real slate. It's textured to help hide scuffs and heel marks. Because it comes in long, wide rolls, there's scarcely a seam from wall to wall. It's one of the many Armstrong vinyl floors.





Look for the Armstrong name on the roll; it's your assurance of quality. And look for your Armstrong retailer in the Yellow Pages, under "Floors."

FREE: 24-page color booklet of decorating ideas for the active rooms of your home. Write Armstrong, 6704 Pine Street, Lancaster, Pennsylvania 17604.



What kind of garden tractor does a big, burly bulldozer driver drive?



Half ton dump cart, one of many attachments. We can't speak for all of them. But we know one who drives an Allis-Chalmers lawn and garden tractor. On weekends. Bought it last Spring. Says it's because he drives our big equipment—dozers, loaders, tractors, etc. Knows'em well. Respects'em.

So when he needed a garden tractor, he just naturally thought of Allis-Chalmers. Not surprising, though. It's built with the same toughness, versatility, and handling ease of our big ones. And our man knows it.

It's equipped with a rugged, easy-starting Briggs and Stratton engine—so powerful you can mow an acre of grass in half an hour, throw 200 shovelfuls of snow a minute, or tackle any one of a dozen jobs around your house, from hauling to fertilizing.

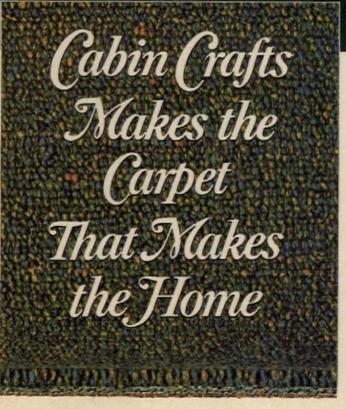
We've equipped it with extra-wide flotation tires; two-inch thick padding on the seat, arms and back; and more places to attach more implements than any other tractor. You get sports car handling, too. So you can literally pivot around a petunia, or dart around a downspout.

Ask an Allis-Chalmers dealer to demonstrate his garden tractors. Be sure to see our new 5 HP Mow-Bee riding mower too. For more information, send coupon.

-	Send me your booklet: "How to Buy a Garden Tractor."
+	Send me Mow-Bee information.
i	Send name of my nearby Allis-Chalmers dealer.
-	I am a student.
i	Name
i	Address
i	CityStateZip Code
1	Send coupon to Allis-Chalmers, Box 511, Milwaukee, Wisconsin 53201



lawn and garden tractors . . . built tough like the big ones



Decorating's easier with Cabin Crafts "Cimarron" carpet because there are 8 compatible colors in each handsome combination. Pick up several colors in one room. Accent others in the next. Add interest with a Cabin Crafts area rug on top, such as this "Firenze" design (9' x 9', \$450.00).

Living's easier with "Cimarron" carpet, too. A tough, tight loop texture in that tough, easy-to-clean fiber. . . Acrilan[®] acrylic. See "Cimarron" at \$12.95 sq. yd. and other Cabin Crafts carpets from \$7.95 sq. yd. at fine stores.



For free swatch and descriptive folder showing all colorings in "Cimarron", write to Carol Clark, CABIN CRAFTS, INC., DALTON, GA.



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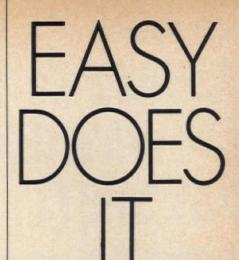
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SHOP BY MAIL

Market Place 134

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Want to feel confident, poised, at ease every day - no matter what day of the month it happens to be? Discover Tampax tampons, the

easy, modern sanitary protection.

Worn internally, they're unseen and unfelt when in place. They free you from all the restrictions of pins, pads, and belts. They free you to wear your sheerest outfits, in the palest colors. Dainty and feminine, the silken-smooth container-applicator protects the tampon until used, assures

Tampax tampons were developed over 30 years ago by a doctorfor the benefit of all women, single or married, active or not. You can trust them. They're the modern, eas-

Available in three absorbencysizes: Regular, Super, Junior-wherever such products are sold.

Dress by Jr. Sophisticates



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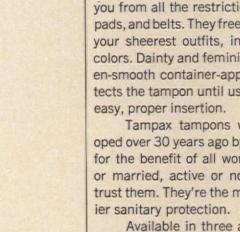
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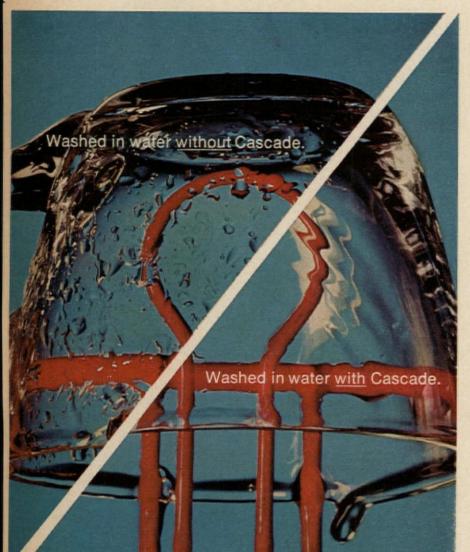
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SEE HOW CASCADE ELIMINATES DISHWASHER DROPS THAT SPOT!



Only Cascade has Chlorosheen for spotless dishes!

You discover how amazingly spotfree your dishes can be when you discover amazing Cascade with Chlorosheen! Instead of ugly spots, you get sparkle. Instead of towel touch-ups, you take your dishes straight from dishwasher to table.

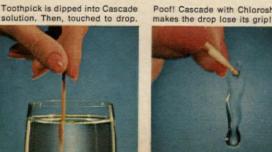
Cascade's exclusive spotfighting ingredient, Chlorosheen, makes the difference. It makes water rinse off in clear sheets, so drops that spot don't form.

Try this toothpick test yourself to see how Cascade with Chlorosheen works:

A toothpick can't pry a water drop from a glass. Drop holds tight.

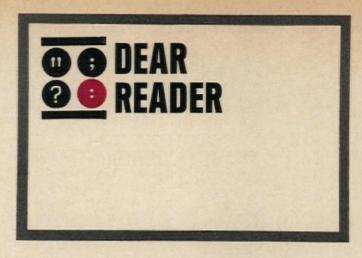








Poof! Cascade with Chlorosheen



On going over this April issue dealing with leisurehow to get it and how to spend it-we note that our content either fails to mention or does not give sufficient attention to certain leisure-time activities which, to us personally, are very important.

Now one very smashing leisure-time activity is to do absolutely nothing. Doing nothing refreshes the mind and body. It requires no special equipment, no special area, and no special skill. You simply do it.

Another leisure-time activity we neglected to give proper regard to is napping. Napping is a perfectly delightful way to spend a little leisure time and it certainly should require no feeling of guilt or call for apologies. We understand that a healthy adult male lion likes to nap about 17 hours each day and no one has ever called a lion lazy-not to his face in any event.

And what about daydreaming? It is certainly one of the most popular of all pastimes and a most important one. If our early ancestors hadn't done a considerable amount of daydreaming we would all probably still be housed in trees and living on a very bland and dull diet. By all means find leisure time for a little daydreaming.

For a great many there is only one way to spend leisure time and that is reading. A dedicated reader can find all sorts of leisure time for reading in the course of a normal day-during breakfast, on the bus or train, walking down the street, in the tub, shopping, feeding the baby. Readers make the most out of their leisure time even if it's only a matter of a minute here, a minute there, but these minutes add up to many pleasant hours.

One of the best ways to spend leisure time is in thinking. Of course, this does take a little effort but after one has had a little practice it comes rather easily-or so we are told. In any event, it is not a harmful pastime.

Learning is another way to use up leisure time. Get involved in a subject, try to find out all there is to know about it and you'll never have a problem on how to spend a few minutes or hours of free time.

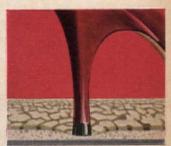
There are, in short, no end of worthwhile leisuretime activities for those of us who are lacking in any kind of artistic talents, can't master the most elementary musical instrument, and believe that physical energy is something to be expended only when it is absolutely unavoidable.

HUBBARD COBB, EDITOR

It bounces back to beauty.

This cushioned floor will still be beautiful when there are many more candles on her cake

It's the new vinyl miracle invented by Congoleum-Nairn. The beautiful floor that takes wear and traffic then bounces back to its original beauty. Its unique "cushion sandwich" absorbs the punishment. Makes it scuff, scratch and slip-resistant. Easier to care for, too. Warmer, quieter and more comfortable underfoot. Choose from over 100 beautiful color-pattern combinations in 4 price ranges...the widest selection and finest quality in cushioned vinyl floors. Insist on Congoleum-Nairn...the world's most experienced manufacturer of fine floors. Shown, the beautiful Spring® pattern #4048. For free sample and decorating booklet, write Congoleum-Nairn, Box 155, Kearny, N. J. See the yellow pages for dealer nearest you.



Incredible cushioned floor takes daily

Incredible new cushioned floors by Congoleum-Nairn



Index is innovation in free-standing structural wall systems that also serve as room dividers. Sleeved screws and wrench included with each pre-drilled component afford easy-to-do installations. Easy-to-take prices, too-the door cabinet, for example, is about \$70,00. Also new-the patural case backed arm chair with the bestweed look which is about \$70,00.

For the most exciting new chapter on Modern.

ector, Jim Peed David Zagaroli



Index is excitement in materials—sparkling glass in the cocktail table . . . leather and stainless in the Barcelona-type chairs . . . molded charcoal plastic with travertine marble in the cigarette table. Note, too, the open cane shelf on rosewood end table—about \$199.00.



Index is honest in the natural "scrubbed" look of rosewood, wormy chestnut and pecky pecan veneers. Armoires with three varied interiors create the European whole-wall look. Cube table works alone or bunched, as table or seating-for about \$59.00. Almost every piece will go elsewhere in the house!

see INCLEX by Drexel®

Index is abstract sculpture in rosewood, pecan, stainless steel, heavy glass, natural cane, black lacquer.

Index is design in sharp focus. Spare but never Spartan, emphatic but never shrill. It is true form without embellishment. An entirely fresh approach—recasting style into a pungent new idiom colored by safari furs, Art Nouveau prints, leather, roughed-up velvets.

Actually, it is not a "collection" in the ordinary sense of living, dining, bedroom. But rather *A Group* . . . remarkable for dual-decorating possibilities. With news in free-standing wall systems—no installation problems! Index is Modern for the most exacting Modernist. And very possibly Modern for the non-Modernist. Because Index is a vigorous and versatile style with wide appeal for individual tastes and needs . . . like yours, for example.

See Index tomorrow. A piece or two will give your home the exhilarating shot of today's Mix. And if you choose to let yourself go, you'll rejoice that this is but Chapter I—the beginning of a continuing Drexel Modern Story!

For a booklet collection of Drexel furniture styles, send 50¢ to Drexel Furniture Company, 142 Huffman Road, Drexel, North Carolina.







Let this handsome sign tell passersby where you live. It will add distinction and individuality to your home, it won't cost a mint, and you can finish it in two afternoons. All the parts are shaped and partly sanded, ready to assemble. Just give it a once-over final sanding, paint, and it will dry in an afternoon. Then stencil on your name (sign accommodates up to 11 letters a line), antique, and it's ready to hang on its ready-made bracket. Or use it indoors over a fireplace.

Fill out coupon and enclose check or money order. New York State resi- dents please add sales tax. Allow 3 to 4 weeks for handling and mailing. (Sorry we are unable to handle Canadia eign, or C.O.D. orders.) To avoid delays p indicate your zip code. AMERICAN HOME MAGAZINE, Dept. ASA Box 76, New York, N.Y. 10046	blease
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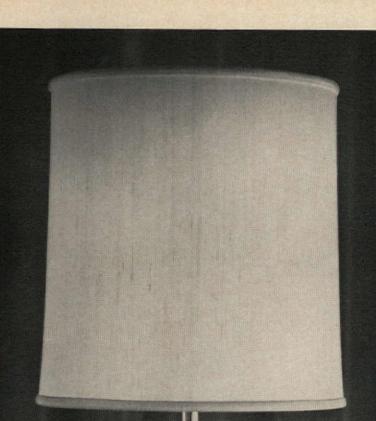
the family to be together ...

and a Long Distance visit with faraway folks.

And lowest interstate rates are in effect all day. So there's no need to wait till Sunday evening. Call early in the day and you'll agree, Long Distance is the next best thing to being there.







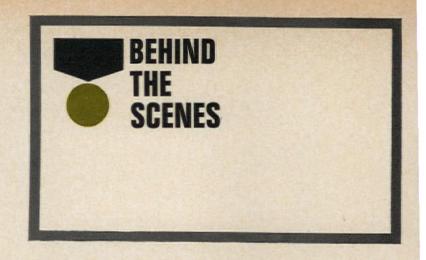


The

What makes a Stiffel lamp better? Many, many things. Some are apparent, others are known only to the craftsmen who labor patiently on every hidden detail. But you can see how the superbly sculptured embellishments blend into the ivory enamel and antique warm brass finish to create a work of timeless artistry. A Stiffel lamp does more than give light, it adds a note of true distinction to an interior. This one is available for about \$65*. At better stores.

For a handsome illustrated folio of our lamps, send 25¢ to The Stiffel Company, Chicago, Illinois 60610.

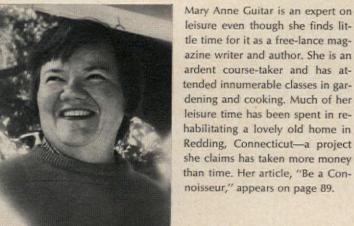
*slightly higher West and South.



In preparing this issue devoted to the subject of leisure, our own staff of editors explored the many ways in which people can find pleasurable hours in gardening, decorating, cooking, and planning a home. In addition, we called on a group of outside experts whose own particular fields of endeavor seem to point the way to spending free time for a better, richer life.



David Bruce Falconer is the young architect who designed the yearround leisure home you see on pages 72 and 73. David is a graduate of the Yale School of Art & Architecture and is presently a principal of an architectural firm in New Canaan, Connecticut. Married, and the father of three children, he lives in a home on Long Island Sound which he converted from a former Victorian yacht club.





tle time for it as a free-lance magazine writer and author. She is an ardent course-taker and has attended innumerable classes in gardening and cooking. Much of her leisure time has been spent in rehabilitating a lovely old home in Redding, Connecticut-a project she claims has taken more money than time. Her article, "Be a Connoisseur," appears on page 89.

Professionally, Margaret Gordon Dana is the supervisor of Interior Design for Advertising for the Armstrong Cork Company. In private life, she is the wife of Gerald S. Lestz. She is active in many professional and community endeavors and an accomplished watercolorist. The project room where Margaret and her family spend most of their leisure hours in their home in Lancaster, Pennsylvania, is shown on page 75.

It was with deep regret that we learned of the recent death of Harold J. Grossman. A long-time friend of American Home, Mr. Grossman was an outstanding authority on wines. His book, Grossman's Guide to Wines, Spirits, and Beers, has been recognized as a leading reference book on alcoholic beverages. He was a Commandeur of the Confrèrie des Chevaliers du Tastevin, Commandeur du Bontemps de Médoc, and Chevalier of the Chaine des Rôtisseurs. His article on wine cellars is on page 62.

Ve have over 100 ways to beat boring floors. This is one of our favorites.

solid expanse of plain carpet th furniture floating on it can a flat bore. There's nothing to ll the room together. Nothing to ake a whole picture out of the etty parts.

hy do some people treat carpetg as the decorating also-ran? iey look for quality, durability, canability, color...but look elsehere for excitement.

exander Smith carpets are degned to supply all those important talities. But we go a lot further. e design carpets that do someing for a room. Carpets that give our floors eye appeal. Add a welme warmth and intimacy to the ean, uncluttered lines of today's irriture.

et the full strength of color.

hoose your "theme" color in Villa irocco. Now here's a carpet that's ir more than just a way to cover the floor. One color—but one color sed to its greatest advantage, iven remarkable surface interest by high-low texturing. Decorating around a "theme" color allows you great freedom. For example, in the room shown, avocado appears in full force. Then we've added the sharp contrast of white and blues in smaller pieces. The effect is anything but dull.

Use texture for subtle contrasts.

An interplay of textures makes a room satisfying to the touch as well as the eye. Shutters, books, woods, figured fabrics—all help create a happy sense of liveability. But the room would still look flat with a plain carpet, a carpet without the texture interest which Villa Sirocco contributes.

Be practical with Polycrest®.

Villa Sirocco's looks will wear well. It's made with Polycrest pile ...the new Olefin fiber that gives you exceptional wear. Plus unequalled stain resistance. Plus cleanability. Plus a superb feel. Plus a choice of 17 colors. A practically unbeatable buy, at about \$7.95 a square yard.

See the whole collection. Before you make up your mind about carpet, stop by your Alexander Smith dealer and take a look at Villa Sirocco—and the many other carpets with the personality to make a room come alive.

Of course, Alexander Smith is known for finest quality and workmanship. Our high standards have over 121 years of carpet-making tradition to live up to.

After you've seen the Alexander Smith carpets, you'll never "just cover" your floors again.

Alexander Smith

POLYCREST



For the man whose wife doesn't have a maid:



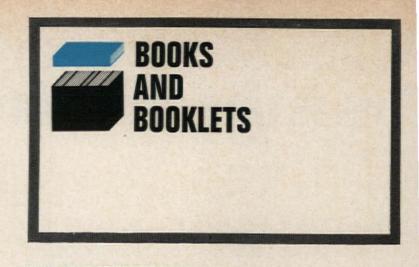
The ugliest household chore is cleaning the oven. One product makes it almost easy. Jifoam. Tell her about it. Better yet, get her some. Better still, offer to clean the oven yourself. You don't even have to dirty your hands. Jifoam sprays on, uses the oven's own heat to dissolve burned-on dirt and grease. Five minutes later, wipe with a damp cloth or paper toweling and the oven will come clean. Once she discovers how great it is she'll be stuck on Jifoam for good. Stuck on you, too.

Ask your wife if she'd like a 15¢ coupon toward her next purchase of Jifoam and a booklet on how to use aerosol products correctly. She can just send her name and address to Shelco, Dept. A, Wellesley Hills, Mass. 02181.



Jifoam Spray Oven Cleaner

C SHELCO, INC., 1967



NEW BOOKS OF HOME INTEREST

How will you spend your leisure time? Are you a collector at heart? There are so many great collections that can enhance your home's decoration. Two books for the collector are *The Collector's Pocket Book of China* and *The Collector's Pocket Book of Glass*. Both are clear, concise, filled with facts. The book on glass is by Geoffrey Wills, the one on china by Bernard Hughes, who also has to his credit *The Antique Collector's Pocket Book* (\$3.95). Books are illustrated. \$4.50 each (Hawthorn). Another series includes *Old English Lustre Ware*, *Delftware*, and *Pewter*. By John Bedford, these are slim volumes, nicely illustrated. \$2.50 each. (Walker).

Maybe you prefer needlework, creating beautiful things for your home and to give to friends. A book for you might be *Applique Stitchery*. This needlework is composed of simple appliqué with accent stitching. It's easy to do with author Jean Laury's explicit directions. Examples of her exquisite work are shown. \$7.95. (Reinhold).

Or will your leisure time lure you out to the garden? *The Fragrant Year*, beautifully designed and illustrated, is on growing scented plants and flowers, a subject becoming popular with gardeners. By Helen V. P. Wilson and Léonie Bell. \$10. (Barrows).

For do-it-yourselfers—make creative toys for the kids with ideas and plans in *Toys For Fun* by Walter E. Schutz. \$4.95. (Bruce).

If you love to cook, you might develop a specialty of your own, perhaps a foreign dish. No doubt about it, the French have a way with food. French Cooking for Americans is by Louis Diat, a famous hotel chef, but the recipes are from his childhood—dishes his mother made, the kind average French families enjoy. \$5.95 (Lippincott). Mention Italian food and most Americans think of spaghetti and lasagna. But this is only one type of Italian dish, as you'll learn from Nika Hazelton in The Best of Italian Cooking. She has included a sampling from each region of Italy—and the recipes are as diverse as they are delicious. \$5.95. (World). And if your tastes run in other directions on the globe, there's the Great Scandinavian Cookbook by Karin Fredrikson (\$15), the Thousand Recipe Chinese Cookbook by Gloria Miller (\$20), The Cookbook of the United Nations (\$3.95), and The Embassy Cookbook by Allison Williams (\$15).

Whatever your hobby or creative interest, you're sure to find a book to help you cultivate it to the fullest—and that is when you'll find it most rewarding.

These books may be ordered through your local bookstore.

BOOKLETS YOU CAN SEND FOR

There are booklets available, too, to aid you in your leisurely pursuits. Perhaps one of these will suit your taste:

Try some Magic in Your Glass—an introduction to wine. Here's a quick guide to types of wines and how to choose, store, and serve them (with emphasis on California wines). Free from Dept. AH, Wine Advisory Board, 717 Market St., San Francisco, Calif. 94103.

Window Fashions Work Wonders. The window shades shown in this full-color booklet are quite beautiful, and numerous ideas are given for decorating with them. Send 50c to Joanna Western Mills, Dept. AH, Box 3413, Merchandise Mart Station, Chicago, III. 60654.

Look at new ideas in *Time of the Bath* for decorating bathrooms with wall coverings and other products coordinated in color and design. Free from AH, Infoplan, 605 Third Ave., New York, N.Y. 10016.

Patios and Outdoor Living Ideas. Color photos show how to expand living space by moving outdoors with decks and other wood structures. Send 10c to Dept. AH523-L, Western Wood Products Assoc., Yeon Building, Portland, Ore. 97204.



ust months ago

all I could talk about was babies and recipes

...then The National Observer came into our home, bringing fascinating new food for thought -and conversation-for the whole family."

oon after Carol Sue was born, I found my whole was absorbed by her. All I could think about *her* needs. All I could talk about was babies d formulas and recipes.

"When friends dropped in, and the conversation rned to world affairs, or the new books and plays, had absolutely nothing to say.

"Of course, I love my family and I wouldn't ange places with anyone on earth. But I was ginning to feel very sorry for myself, so left out things!

"Then I decided to take a friend's advice and set ide time for *myself* to catch up with the world. I ubscribed to The National Observer. And it turned ut to be just what the doctor ordered.

"Because The Observer is a weekly newspaper, has time to explore the news in depth...and I ave time to read it thoroughly. I get a clear picture f what's happening in the world and why. And not nly does The Observer report on all the major ews, it also has dozens of articles on fascinating ews sidelights. For instance, items such as these:

... why a South Pole expedition by eight Americans is considered vital to the space program ... why some people in Pennsylvania are being forced to buy coal mines to protect their homes ... why Washington men always read the society pages and Washington women never miss the front pages

... why Pop Art's best days may be still ahead

... why the ancient art of bagpipe playing is undergoing a renaissance

"So you see; I have lots to talk about these days, besides Carol Sue. And that's a good thing. Because pretty soon she'll be talking for herself!"

Today, thousands of families all over the country are enriching their lives and adding to their reading pleasure through The National Observer.

The National Observer is published by Dow Jones & Company, the same world-wide news-gathering organization that publishes The Wall Street Journal. For three successive years, The National Observer has won top national awards for distinguished reporting.

Because The Observer is printed on high-speed newspaper presses in its four modern printing plants across the country – and because newspapers can

be "made up" and printed faster than magazines—last minute stories can be filed only hours before the paper comes off the press.

You get more news – and you get more out of it. In its full-size newspaper format (printed on our own special crisp, white newsprint) you often get more reading material than in other news weeklies — not just one major "cover story," but five or six. Inside pages are important, too — there's no "letdown." More than 50 excellent pictures and illustrations open windows not only on the people, places and events in the headlines, but also on such colorful sidelights as the Laguna Indians doing a traditional dance to celebrate their new electronics plant . . . or the spectacle of an elephant giving his autograph.

Many Enjoyable Special Features

Each week, too, The National Observer brings you more than a dozen special features that add to your enjoyment or broaden your knowledge in important areas. "This Week in Washington," for example, can be read in a matter of minutes, yet it brings you up to date on significant happenings in Congress, the White House, Government agencies, the courts and politics. Similarly, "How's Business?" fills you in quickly on important trends in industry, the performance of the stock market, economic indicators, and company and executive highlights.

For Bridge enthusiasts, there's "Better Bridge"; for crossword fans, a really challenging puzzle; for recipe collectors, a gem or two almost every week in "Food for Thought." And for both you and your youngsters, there's a weekly news quiz, plus "Current Events Classroom"-a column which brings you news background on such topics as the device being used to press legislation through the powerful House Rules Committee ... the 400-year-old tradition of congressional immunity, and why it is in danger ... why a country devaluates its currency. "A Chat With the Doctor" brings you helpful medical hints on subjects ranging from indigestion to high blood pressure. On the lighter side, "Reflections" explores random aspects of life: the "good old days" when a pocket watch was a major status symbol ... the different, distinct types of people found using coin-operated laundries. And the whole family will enjoy the dry humor of "Grass Roots Philosophy," culled from the home-town press. ("Brush your teeth regularly with an electric toothbrush and see your electrician twice a year.")

Send No Money-Just Mail Card

You really have to try The National Observer a while to appreciate how much it can mean to your whole family. So we invite you to accept the no-risk trial subscription offer outlined in the postpaid reply card provided here. You needn't send any money now—just detach, fill out, and mail this card today.

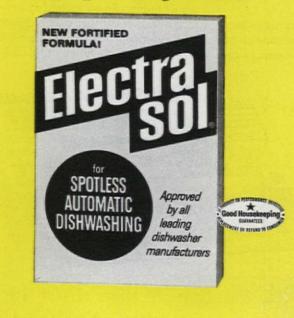


Special Introductory Offer: Try 25 Weeks for Only \$297, barely more than HALF PRICE That's less than 12¢ a copy. Send no money-just detach, fill out, and mail postpaid reply card.

(If reply card has been removed, write The National Observer, 200 Burnett Road, Chicopee, Massachusetts 01021)

If you want to get more cleaning power out of your dishwasher, put more cleaning power into it.

New fortified Electrasol now has extra power...20% more active cleaning ingredients than any other leading brand. That's what it takes for brighter, more sparkling dishes.



ECONOMICS LABORATORY, INC., St. Paul, Minnesota

MONEY MANAGEMENT By Mary Feeley



You may be able to claim yourself as a tax exemption with perfect confidence, but you better not count on being an "audit exemption" this year. No matter how many times your income tax return has escaped this special scrutiny by the Internal Revenue Service, the eye of the computer may spot you for a minute inspection—even as just one average citizen among millions.

Whether you'll be spotted for audit can depend on many factors, but one of them is pure chance. A return that might slip through the hands of a human classifier won't evade the computer if any entry seems to deserve a closer look. The Treasury. of course, has checked the mathematics on almost all returns in other years, but the check was limited to the first page or two of the forms. Now the computer expands this mathematical verification. So be honest John about the number of exemptions claimed, and their ratio to your income, and the amount of refund you ask for.

But be equally careful about tracking down all the deductions you're entitled to. Some of these may concern you for the first time, depending on what changes may have taken place in your life during 1966.

While you still have time before mailing your return, give thought to the following, for example:

• Did you sell your home in 1966?

If you sold your home at a gain this past year, the tax on the profit can be postponed if you plan to buy another house within a year after the sale, the price of which will equal or exceed the adjusted sale price of the one you sold. If you do buy under these circumstances, no tax will be due. However, if the new home costs less, or you decide not to buy at all within the time specified, you can file an amended return and report the profit.

• Did you cash any bonds last year?

If you have been reporting the interest on an accrual-accounting basis for income tax purposes in the past, the interest on Series E bonds for 1966, the year in which you cashed them, is all you have to report. However, if you have been letting the interest accrue each year using a cash accounting basis for reporting income tax, then you'll have to pay tax on the entire interest for the previous years.

• Did you increase your family in 1966?

If a child was born during the year, you may claim the full \$600 exemption for him. This is true even though the child may have lived only momentarily. An exemption may not be claimed for a stillborn child.

• Did you buy your first home last year?

As a new owner of property, you are required to pay your apportioned share of real estate taxes according to the number of days in 1966 that you held the property. Property tax begins with the date of the sale for you. If for any reason delinquent taxes have been imposed upon you as part of the contract price, such payments may not be deducted from your income tax return but must be added to the cost of the property. If you had to pay points when buying your new residence, this amount is added to the purchase price and is not considered interest, therefore not deductible.

• Did your dependent son or daughter get married late in 1966?

If the newlyweds filed separate returns just for the short period of their married life, you stand to gain, from a tax standpoint of a parent who supported your son or daughter for the first time last year.

 Did you arrange for installment purchases for the first time last year?

The interest part of the service charges on installment payments can be deducted. If these are not stated separately, you can deduct up to six percent of the average monthly balance.

Total Electric Living is a clean break with the past



A <u>flameless</u> electric water heater needs no flue. So it tucks away almost anywhere.

Imagine the convenience of having your water heater almost anywhere you want it — even tucked in a linen closet.

That's one of the joys of an *electric* water heater. It's flameless, so it needs no flue or ventilation. So you can install it wherever it's convenient—close to kitchen or bath to get hot water faster. Of course, a modern electric water heater is so fast-heating, it gives you all the hot water you want—for your family's every need. And it's clean, automatic, absolutely silent.

So contact your appliance dealer about a flameless electric water heater. Make a clean break with the past. You'll be that much closer to the joy of Total Electric Living.



SYMBOL OF TOTAL ELECTRIC LIVING: This Gold Medallion identifies a home where everything's electric...including the heat.

You Live Better Electrically

Edison Electric Institute, 750 Third Avenue, New York, N.Y. 10017.

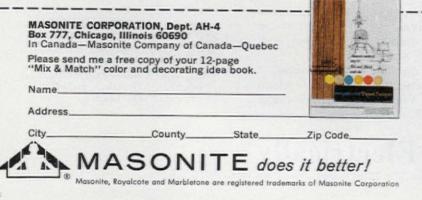


Remodeling? Do it together the easy way with ROYALCOTE PANELING



With a few dollars, and a few days, a handy couple can have warm beauty for their home that lasts and lasts with practically no care. This is the promise of Royalcote Paneling—in new room additions, garage or basement conversions or remodeling existing rooms. Any of the fifteen Royalcote woodgrained hardboard patterns or Marbletone, can suggest a mood or decorating idea to express *your* individuality.

Royalcote Paneling has a practical side, too. Easily applied with Royalcote adhesive and beautifully finished with Royalcote metal or vinyl-covered wood moldings. Result: A professional job at surprisingly low cost. Send for your free copy of the "Mix & Match" book. It's full of remodeling hints and expert color ideas.



NEW TAX RULINGS

The Internal Revenue Service has stated in print for the first time some rulings which may apply to your 1966 report:

• Servicemen in Vietnam have an automatic filing extension of six months after they leave Vietnam, or if they were hospitalized outside of the United States as a result of such service. The same ruling applies to Red Cross workers, federal civilian employees, accredited correspondents, and others supporting the Armed Forces in Vietnam.

This extension is also available to the spouses of such taxpayers wishing to file a joint return—but not for filing a separate return.

If you are married to a GI in Vietnam, all you will need is an affidavit saying he's there. He does not have to sign the joint return which you may make out and sign.

• This one is new for several big cities:

If you pay city income tax, this amount is deductible on your federal income tax return.

 The Internal Revenue Service took the time to think about the convenience of many people entitled to social security credit where wages were received from two or more employers. There is now a special line for claiming this credit in the section, "Tax, Credits, Payments." Don't overlook it if it applies.

CLAIMING DEPENDENTS

Don't make the mistake of claiming someone as a dependent unless you can back it up. While you can deduct \$600 a year for each dependent, be careful that each qualifies under the five tests the IRS has set up:

• You must have furnished over half the dependent's support. This does not mean that you contributed more than half his total income.

• The dependent must have earned less than \$600 gross during the tax year, unless the dependent is your child, and is either under 19 years of age or was a full-time day student for at least five months of 1966.

• If a person is a member of your household and lives with you for the entire year, it is not necessary that he be related to you in order to claim an exemption for him.

• Your dependent must be a citizen or resident of this country or a resident of Canada, Mexico, the Canal Zone, or the Republic of Panama for the year. You can't claim as a dependent anyone living in any other part of the world unless that person is a citizen or resident of the U.S. or was a resident for some part of the tax year.

• You are not allowed an exemption for your dependent if he or she files a joint return. Suppose you supported your daughter for the entire year while her husband was in the Armed Forces. Then she and her husband filed a joint return. Even though you meet all the other tests, you may not claim your daughter as a dependent. If, however, your son-in-law files a separate retu he may not claim an exemption your daughter since she would be y dependent.

While the IRS doesn't require a particular kinds of records to proyour claims for dependents, they nertheless want such information as v enable you to accurately determithe amount of your income dedutions, credits, and other items quired. All receipts, canceled checand any other evidence to prove t exemptions claimed (or any oth claims) must be retained.

Thanks to the computer, it's a l easier to catch up with any omissio or mistakes you may make this yeara speedy process, in fact. And pena ties you once may have been able dodge at leisure will race to pin yo down. So avoid them.

UNABLE TO FILE ON TIME?

If unusual circumstances make impossible for you to file on time, yo may apply for extension by filing Forn 2688 with the District Director of Ir ternal Revenue—or you may mak your application in a letter.

If you are unable to sign the re quest, due to illness or other goo cause, another person can sign it fo you. This application should be mad early enough so that if it's refused your return may still be filed on time

If an extension of time has been denied, you still have a ten-day period allowed for filing.

Interest on unpaid taxes must be paid at the rate of six percent a year—and this interest must be paid even though an extension is granted.

REPORT TOTAL INCOME

In your scramble to report your major sources of income, don't forget to declare the minor ones—some of which may have fattened you up a bit for the first time last year. For example:

Prizes won in contests, jury fees, gambling gains, bonuses in cash or property for service rendered, backpay awards, tuition paid by an employer, overtime pay—but not supper money, dismissal pay, gain from exchange of property, interest received on money loaned.

Accuracy in filling out your tax return pays off in the nicest way—it speeds your refund! If you mail it complete, accurate, and legible by the week ending March 25th, you can expect any refund due by the week ending May 13th. A last-ditch mailing, by April 17th, should bring your refund by the week ending June 3rd.

If the computer spots errors or omission of necessary information then these conditions may delay your refund for another six weeks or so. Before mailing your return, check it for accuracy, completeness, and legibility.

Mary Feeley has her own Family Financial Planning Service in New York City and is author of Associated Press's Syndicated column, "Live Within Your Income."

18

Throw a patio party with the money you save on these four great West Bend[®]offers from Lysol. You'll be "The Perfect Hostess."

Here are all the appliances you need to help you give the perfect patio party. At savings that pay for the party itself. Even a big one.

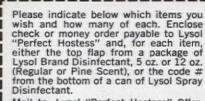
Buy Lysol® Brand Disinfectant and Lysol Spray now. Use the coupon below. Or get additional coupons wherever Lysol brands are sold. Choose any of these West Bend appliances. Choose them all if you like. Then start figuring whom you're going to invite to your party.

1. Buffet Chef, double coated with Teflon[™]. Roasts a whole ham or two whole chickens. Grills. Fries. Serves. Regularly \$24.99, only \$17.50.

2. Electric Bean Pot, regularly \$5.99, only \$4.50. Stoneware ceramic pot is separate from heating unit.

3. Cook 'n Serve Range, regularly \$24.95, only \$14.50. Two burner units with individual heat controls.

4. Automatic Coffee Maker, regularly \$14.99, only \$10.95. 6 to 9 cup capacity. Polished stainless steel.



P. O. Box 278D, Rockfield, Wisc. 5307
Quantity desired:
□ Buffet Chef \$17.50 ea. \$
Electric Bean Pot \$4.50 ea. \$
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VOID WHERE RESTRICTED, TAXED OR PROHIBITED BY LAW. OFFER EXPIRES AUGUST 31, 196 ALLOW 21 DAYS FOR DELIVERY. @1967 LEHN & FINK PROD. DIV., STERLING.DRUG INC.



The Wild Shag

The Tame Twist

and now The Civilized Shag

CONTRACTOR OF TANK STREET

A new half-tame, half-wild carpet from Lees

If you always wanted a shaggy carpet that was more tame than jungly, we have one in captivity.

AND SO

It wasn't easy to civilize. We had to snip its locks closer to the ground than a shaggy shag. Carefully. So as not to cut out its animal spirit. Then, we gave each strand a bit of a twist. For extra strength. It doesn't look anything like a twist, though. We made it civilized. Not formal. Sensible. But a little wild.

Our Civilized Shag isn't long enough to run your fingers through. But there's plenty of soft nylon to squiggle around on.

It comes in 22 tame to wild colors. Under \$10.00 a sq. yd. If you think you might like to get the feel of it, any Lees dealer will be happy to let you pet one.

new puppy?



(it's almost like having a new baby in the house)

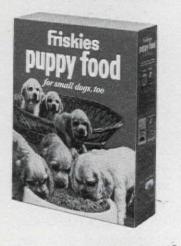
A puppy needs a lot of care and attention, too. Just *feeding* one properly can be a ticklish problem—if you don't start off right. And—the rightest start in all the world is Friskies Puppy Food. It is as complete for puppies as formula for a baby. We make Friskies with a high protein base (for growth and spirit). Then we add a total of 15 vitamins and minerals—every single nutrient a growing dog is known to need.

Little puppy's big appetite really satisfied

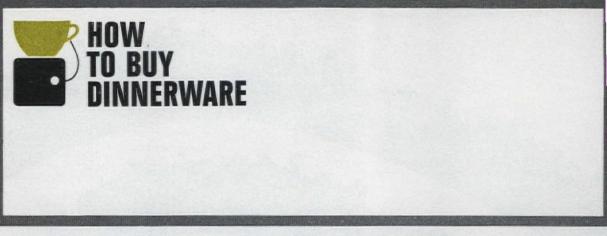
Puppies take to Friskies like they've just discovered food. They *really* like Friskies pressure-cooked beefy flavor. And they thrive on it.

Get your free booklet on puppy care To help you or your children

To help you or your children feed and care for your new puppy, Carnation-maker of Friskies Puppy Food-has a free booklet of helpful advice from dog breeders and veterinarians. Get your copy of "Care & Feeding of Puppies." Write to: Friskies Puppy Booklet, Dept. A-3, Box 560, Pico Rivera, California 90660.



from (arnation



Because there are few things you use so much and see so often as your dinnerware, the decision of which type to buy is an important one. The following information is designed specifically to help you make this decision.

POTTERY

Pottery is an inexpensive dinnerware made of a crude clay. It's fired (a baking process under controlled temperature) at a low heat, just enough to harden it a bit. However, it remains quite porous, tends to stain, and is subject to chipping and breaking. It's thick and heavy, with little strength, no resonance. Best pottery shapes and decorations tend to be bold, colorful, rustic.

EARTHENWARE

Earthenware includes several grades and qualities. It's made of white clay and fired at a higher temperature than pottery, making the body less porous and giving greater durability and chip resistance. Earthenware is thinner, stronger, and lighter than pottery.

An earthenware made with some china clay is called semivitreous ware or fine earthenware. It's fired at a sufficiently high temperature to become partly vitrified and nonabsorbent. Fine earthenware can be quite formal in design.

IRONSTONE

Ironstone is a white ware of good quality with better than average strength. It's being copied today in traditional shapes.

STONEWARE

Stoneware lies between the grading of earthenware and china. Because of impurities in the clay, stoneware burns to a dark color and has a semimat glaze and a pitted, granular texture that lends itself to modern shapes.

CHINA OR PORCELAIN

China or porcelain is the top quality dinnerware. Grades in china vary depending on thickness, cost of ingredients, and quality of workmanship. All are made of choice, refined clays (kaolin) plus other selected ingredients, fired at such a high temperature that the clay particles melt and fuse to form a hard, nonporous, translucent body. All are thin, highly glazed, delicate in appearance, light in hand, strong in proportion to size, and beautiful in surface quality. All have high resonance, giving off a bell-like sound when tapped.

Casual china, an informal ware, is heavy and durable. Casual china is often ovenproof (from refrigerator to oven), highly resistant to, and often guaranteed against, chipping and cracking.

Fine china is the finest quality and most widely used china. It's made of super-refined clays, fired at intense heats for longer periods and more frequently than less costly dinnerware. It's the strongest of all ceramics. Most fine china is decorated by hand—as opposed to casual china which is often decorated with decals. Some patterns are encrusted with 24K gold, platinum, or palladium.

Bone china is a type of fine china differing from it in color. Fine china tends to be cream or ivory colored, while bone china is chalk white because animal bone ash is added to its clay mixture.

PLASTIC

One of the hardest of modern plastics is melamine, which is molded under heat and pressure into inexpensive, highly break-resistant, often dishwasher - proof dinnerware.

STANDARDS OF QUALITY

All first quality china should be without defects, such as bumps, cracks, ridges, marks or dark spots, crazing (tiny cracks), or unglazed spots (except for foot of piece or three pin marks where it rests while being glazed). Decorations should parallel the edge or be centered on the piece. Gold should have a rich tone. Run your finger around the rim of the cup and the foot of the plate. Watch for rough, warped, or wavy edges. Glaze at the joining of the foot and handle must be smooth and even. Cup should sit squarely on the saucer, be well balanced, and have a comfortable handle. Plates should stack well.

QUANTITY

Dinnerware can be purchased in a place setting, piece by piece, or

in sets. A five-piece setting con sists of a dinner, salad, bread-and butter plate, plus a cup and saucer Starter sets consist of 16 to 20 pieces—place settings for four with the additional soups. Then there' the 32-piece service for six, the 53-piece service for eight, and the 93-piece setting for 12.

ADDITIONS

Obviously these sets will only supply minimum requirements and you will want to supplement them.

Cream soup is for formal use, it is shaped like a shallow cup, has two handles and its own saucer. Can also be used for clear soups.

Rim soup is a shallow dish, to be used for broth, on a dinner plate. *After-dinner or demitasse cups* are smaller than ordinary tea or coffee cups. Use only for demitasse.

Some additional pieces are casseroles, sauceboats, fish platters, egg cups, sugar and creamers.

SHAPES AND SIZES

The smallest plate in your set is the five- to six-inch bread-andbutter plate; next comes the sevento eight-inch salad or dessert plate. Dinner plates are about ten inches in diameter. Chop or buffet plates, 12 to 14 inches, are also useful as small platters. Service plates are for formal occasions when the space in front of your guest is never supposed to be empty. They're decorative, don't match your dinnerware.

Among popular plate shapes, the standard rim has a wide rim or shoulder. The sculpture is the standard rim with fluted treatment. Coupe is a contemporary shape minus rim, and temple is a fluted coupe. Rather new is the dimensional or narrow rim shape. Edges may be scalloped or embossed.

OPEN STOCK VERSUS SETS

When a pattern is sold open stock it means you can purchase individual items rather than a complete set. Open stock also implies patterns will be available for a long time, but this is not necessarily true. No pattern is offered forever —most only for five to ten years. Some companies have patterns guaranteed for replacement and additions for 20 years or more.

Softred vinyl by Ruberoid. Only looks expensive.

Cushioned for barefoot comfort and quiet!

Toledo was created for lively families on a budget. Designed like Old World hand-set tile. Tough, clear vinyl surface. Colors stay bright! As carefree and as scrubfree as a floor can be. Seam-free wall-to-wall, in rooms up to 12' wide!

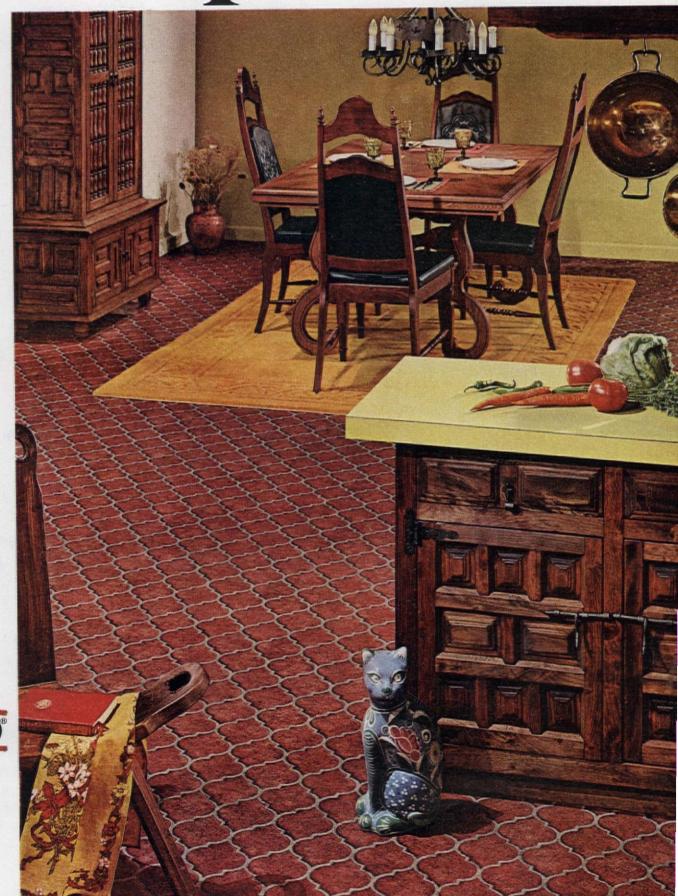
All this and a cushion underfoot, too! Little bare feet (and yours) will enjoy Softred's blissful warmth. An interlayer of foam under the surface yields on impact, then comes back. (see magnified cross-section of 3 layers). Lessens noise, helps hide dents and uneven floors.



See all the high style patterns and colors in Softred vinyl at your Ruberoid flooring dealer. (His name is in the Yellow Pages under "Floors.") He's also headquarters for other high style patterns in Ruberoid sheet vinyl and vinyl asbestos floor tile. Softred is available in Canada, too.

For more details write to The Ruberoid Co., Fullerton, Pa. 18052 Dept. AH-47.





Romance your family tonight with tender, young, milk-fed Spring lamb.

Here's one way to get kissed in the kitchen: Serve him Loin Lamb Chops Parmesan, on the table in a time-saving 20 minutes.

Broil 4 lamb chops (about 1 to 1½ inches thick) 3 to 4 inches from source of heat for 7 to 10 minutes. Sprinkle broiled side of the chops with onion salt and pepper. Turn and broil 5 to 8 minutes longer. Combine 3 tablespoons grated Parmesan cheese, ½ teaspoon garlic powder and ¼ teaspoon oregano. Sprinkle over lamb and broil 2 minutes longer, or until chops are as done as *he* likes them.

f lamb and

Spring is for lovers

> But don't stop with the chops. Try other lamb cuts. Any good, all-purpose cookbook has recipes that will keep your romance with lamb alive . . . all year 'round. Enjoy breast of lamb or lamb riblets, simmered in your favorite barbecue sauce. Or a great leg of lamb that can provide 3 meals for a small family—or delight a larger family and guests at a modest cost-per-serving.

buttered vegetables

QUICK TRICKS WITH BUTTER -

for the vegetables you'll serve with LAMB

All kinds of interesting combinations are possible when you add a little extra "something" to $\frac{1}{2}$ cup ($\frac{1}{2}$ stick) of melted butter.

Paprika Butter for corn

- Add 1 teaspoon onion salt and 1 teaspoon paprika.
- Nutmeg Butter for peas and celery Add 1 teaspoon lemon juice, ¼ to ½ teaspoon nutmeg and ¼ teaspoon salt.
- Lemon Butter for broccoli
- Add 11/2 tablespoons lemon juice.
- Curry Butter for green beans
- Add ¼ teaspoon curry powder, ¼ teaspoon salt and freshly ground pepper.

Pimiento Butter for cauliflower

Add ½ teaspoon onion salt, ¼ cup chopped pimiento. Oregano Butter for carrots

Add ¼ teaspoon oregano and ¼ teaspoon salt. Minted Butter for peas

Add 2 to 3 tablespoons chopped mint.

FREE LAMB RECIPES! Write:



520 Railway Exchange Bldg., Dept. LC-166, 909 17th St., Denver, Colo. 80202.



for 10 years (or 10,000 baths)



painted can never be stained . . . and the unique beauty, economy, and protection that stains provide may be lost forever. Today the trend is toward stains.

- $-\frac{1}{2}$ the cost of paints; easier to apply and maintain Need no thinning; surfaces need no scraping, sanding, or primer



A stained surface grows old gracefully

SAMUEL CABOT INC. 425 S. Terminal Trust Bidg., Boston, Mass. 02210 Please send color cards on Cabot's Stains and Name of Nearest Dealer.



Wall-hung furniture is a space and work saver. The problem has always been to install wall-hung furniture so that it really stays in place and doesn't sag away from the wall. Now the Stanley Hardware division of Stanley Works, New Britain, Connecticut, offers a new folding-shelf bracket of heavy-gauge steel in a gold-colored zinc finish. Two brackets plus a top could make a snack bar, workbench, desk. A pair of brackets can hold 500 pounds of weight. \$3.95 each.

Now you can have a new sheet-vinyl flooring installed over old resilient tiles or sheet goods, concrete, and most wood, ceramic tile, or terrazzo floors. Perimiflor Installation System, a recently developed technique by Armstrong Cork Company, involves a perimeter bonding method, whereby only the outer edges of each six-foot width of sheet vinyl are cemented to floor. A qualified person must install it. Select from four design series of Armstrong sheet vinyl.

And there's more for the push-button enthusiast. Fieldcrest has designed a new clock-controlled automatic blanket with a wake-up or drowse alarm. Before retiring you set the temperature control and the alarm clock. Ten minutes before the alarm goes off the blanket shuts itself off. After the alarm sounds you can then push the drowse button and you can go off for ten more minutes of sleep. Use the drowse button as many times as you wish. The Reveille, a 100 percent acrylic blanket, comes in gold, Bristol blue, pink, misty blue, beige, and viridian green. It costs \$40 in queen size with dual controls.

Practically the archetype of all do-it-yourself projects is to finish your own furniture. Sears, Roebuck & Company has a great collection of ready-to-finish furniture in their larger stores, or on order in smaller ones. Styling is Early American or contemporary.

Clairtone Sound Corporation, New York City, recently introduced a color TV component that's about 22 inches high, 21 inches wide, selling for \$650. It's designed to fill wall systems, existing cabinets.

Appropriate for ship or shore, time and weather telling: new additions to Seth Thomas's Helmsman marine clocks and barometers. The Treasures-from-the-Sea collection uses timbers from wrecked ships as bases for steering-wheel-shaped clocks or barometers. Each base comes with a brass plaque giving name of vessel, date of sinking, and other data supplied by the divers who salvaged the timbers. Bases come in two widths, 14 and 21 inches; clocks sell from \$25 up.

A new shop called the Captain's Quarters, New York City, caters to seagoing antique collectors as well as to more modern-minded mariners with a series of small boutiques. The shop will repair ship models and restore instruments. (If you don't live in New York, you can mail any item to the store for repair-providing it's insured by the post office.) One of the small shops-within-a-shop is reminiscent of the cabin of an early 19th-century sailing vessel, while another looks like the main cabin of a new fiber-glass auxiliary. It's all very salty and amusing; at 967 Madison Avenue.

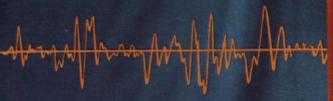
"Cationic" is a new word that means more unusual color combinations in carpets and upholstery fabrics at standard prices. Cationicdyeable nylon yarns have recently joined the Du Pont family of nylon fibers; they accept dyes differently than any of the other nylon yarns. This means that a carpet or upholstery cloth made with a combination of cationic-dyeable and other nylon yarns can show dramatic color differences with only one dye bath. For example: with a single dye process one carpet can now be dyed five different colors, two of them as strongly contrasting as red and green.

Vana D. Horn



The Longines Symphonette Takes You On A Melodic Journey Through The Sound Barrier!

The most brilliant records ever released!



The super-sound fidelity of NOCH LIGH

...featuring Tony Mottola, The Spanish Strings, The Kissin' Cousins and The Light Brigade in the new sound of mellow, romantic popular music favorites!

ENOCH LIGHT BREAKS THROUGH THE SOUND BARRIER TO GIVE YOU FIDELITY SO TRUE TO LIFE IT'S ABSOLUTELY ASTOUNDING!

roject

The Longines Symphonette's new Treasury, *The Many Moods of Enoch Light*, is remarkable! Take popular music like "April In Portugal", "Hold Me", "Lisbon Antigua", "Born Free", "Alfie"... ask the world's foremost authority on high fidelity and stereo recording methods to supervise each step in the production . . . then blend the magic virtuoso musicianship of the world's greatest popular guitarist, Tony Mottola with The Kissin' Cousins vocalists, The Spanish Strings and Enoch Light's own LIGHT BRIGADE . . . and you literally have a new kind of sound that transforms the most modest record playing instrument into a golden concert hall of stunning fidelity.

BEAUTIFUL MUSIC - SUPERBLY PERFORMED - AND A NEW DIMENSION IN FIDELITY! A THRILLING EXPERIENCE TO HEAR FREE FOR 10 DAYS!

Each of 40 selections was originally master recorded on 35MM Magnetic Film . . . rather than ordinary recording tape. Precise sprockets speed the recording surface through specially engineered recorders, no variations in speed, no stretch to introduce flutter or wow. Each of dozens of microphones used is meticulously matched to the musical instruments whose sound they are capturing. The result is violins that soar in mighty chorus, undistorted, pure as a rushing mountain stream . . . the guitar so sweet, it is a serenade by Tony Mottola right in your own living room . . . the vocalists' harmony is blended to throaty perfection . . . the sound of the Brass is a clarion call to romance. "I'm Getting Sentimental Over You", "Georgia", "Blue Tango", "Love is a Many Splendored Thing", Theme music from "Hawaii", "Blue

How sweepstakes works . . . The Longines Symphonette has reserved the described gifts for holders of lucky numbers, selected by electronic computers under the direction of the D. L. Blair Corporation. Each Lucky Number coupon submitted by an aduit 21 years or older will be checked against the official list of winning numbers. Employees of The Longines Symphonette and its affiliates, or of this magazine or persons less than 21 years of age, shall not Max", "The Sand Pebbles", "Paris Smiles" . . . each selection of the 40 is superb. You must hear these records to believe the change . . . The old-fashioned sound barrier

is gone. The Longines Symphonette invites you to return the bound-in card or coupon to listen FREE for 10-days. You must be delighted and amazed or simply return the four-record Treasury and owe nothing. Decide to keep this magnificent Treasury, and send just two equal monthly payments until only \$9.95 (plus modest postage-handling cost) is paid! That's right — you save almost 50% of what you'd expect to pay in fine record stores. Less than 25¢ a selection . . . a FREE 10-day home audition . . . all yours if you return the card or coupon today! Limited time offer . . . this new Treasury is not available in retail stores.

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MASTER RECORDED ON 35mm MAGNETIC FILM

be eligible. Your entry must list the official lucky number, and must be checked YES or NO. ("NO" entries may be pasted on post-paid bind-in card.) Entries must be received by January 4, 1968. This sweepstakes is subject to all Federal, State and Local regulations. Prize winners will be notified by mail. If you send a self addressed stamped enveiope a representative list of prize winners will be sent to you. Just \$9.95

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The Brilliant New Super Sound of Popular Music..

Less Than 25¢ A Selection! Stereo: a mere \$1.80 extra 40 selections on four superb, purest vinyl records.

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Here Are Just A Few Of More Than 40 Selections:

Friendly Persuasion April In Portugal What A Difference A Day Made Blue Tango It Was A Very Good Year Themesong From "Alfie"

Love Is Here To Stay Themesong From "Born Free" You Brought A New Kind Of Love Hold Me Lullaby Of The Leaves

Theme From "Khartoum" Love Is A Many Splendored Thing Maria My Own Without You Heart And Soul My Ideal Georgia

Lisbon Antigua Let Me Call You Sweetheart



Now that we've given you ideas on what to do with your leisure, it's only fair that we also should give you ways to get more leisure time.

Life is maintenance. There's no disputing that. And there's no set formula, no preconceived plan for saving time that will work for everyone. But the cleaning, cooking, shopping, all the daily chores and routines, can take up less time if you use some strategies.

Here is our list of many, many little ways, specific ways, you can save minutes and hours in your daily life. Some will suit you, others will not. Just browse through them and see which ones you can use others may lead you to your own timesaving ideas. They'll all add up to more leisure time—precious time to spend on yourself in whatever way you please.

WHEN YOU'RE HOUSEKEEPING

• Quick cleanup for curtains or draperies: Put them in your dryer with a damp towel (follow dryer instructions). The towel helps bring out dust and will freshen and dewrinkle sagging curtains.

 Wash your shower curtains and rubber bath mats in your automatic washing machine right along with a couple of bath towels (follow washer instructions). Roughness of towels helps clean shower curtains.

• You can wash woolens, delicate lacy items, blankets, and spreads in many washing machines—just follow manufacturer's directions.

• For quick identification of the kids' clothes as they come out of the dryer use a different-colored iron-on tape to mark each child's clothes.

• Buy a pair of soft oven mitts and use them for polishing and waxing or dusting. Put oil or wax on one and use the other for shining and polishing.

• Keep a broom and mop on each floor for quick cleanups. And don't underestimate the value of old-fashioned feather dusters (or the new lamb's wool counterpart) for a quick freshener.

• If you use your fireplace often, after the last flame has flickered, brush all ash under irons or grate as far as possible. You won't have ash fly out. Next morning lay crumpled paper and kindling for next lighting.

• These will facilitate cleaning: plenty of clean lintless dustcloths (cheesecloth is good), sponges, specially treated cloths, long-handled sponge mops, a good broom and dustpan, a sturdy scrubbing pail, and assorted brushes.

 A good vacuum cleaner with attachments (and possibly a second, lightweight cleaner for quick cleanups) is always a time-saver. Depending on your house, you may also find a floor polisher, a rug cleaner, or a specialized vacuum cleaner (such as a shop vacuum) a help.

• Specialized cleaners and polishers do a better job in half the time. There are cleaners for tile, teak, vinyl, leathers, carpets, wood and vinyl floors, silver, brass, copper, and stainless steel.

• Buy an apron or smock with large pockets. You'll be surprised at how quickly those pockets will fill up with buttons, nails, pins, etc., as you clean.

• Telephones, lamp bases, accessories will be easier to clean if they've a coat of polish-on wax.

• Periodically clean out desk drawers and closets. It won't seem such a chore and you'll gradually clear out excess.

 Save steps by grouping everything that has to be done in one part of the house together—if you're cleaning the bedroom, change the beds while you're at it.

• Baskets hung on the door of the cleaning closet are great for small items.

• Have a cleaning closet (with nothing else in it!) for large pieces of equipment.

• Cover sterling silver with plastic wrap (be sure it adheres closely) to keep it from tarnishing.

• Fill a basket with small amounts of the cleaning solutions you use. Carry it with you when cleaning the house so that you don't have to go back to the kitchen.

• Stains and spots come out twice as fast if they're removed immediately.

• The dishwasher is the best time-saver we can think of. If you don't have one, by all means consider buying one.

• Use your dishwasher for more than just dishes. Ceiling globes, ashtrays, nut bowls, etc., can all be effortlessly washed in it.

• After vacuuming or floor washing, put newspapers down inside the door to collect the dirt carried in on boots and shoes.

 To avoid washing kitchen floor every day, do a quick check after supper dishes are cleaned up and sponge any dirty spots.

• A wall phone with a long cord in the kitchen is a help—there are things you can do around the kitchen while on the phone.

• Bathtub rings disappear with ease when rubbed with worn-out nylon hosiery.

• Collect small items to be carried up and down stairs in attractive baskets near stair landings. You can pile in many items throughout the day and carry once a day.

• Store items near the place they are used to eliminate many steps. For example, bathroom linen should be in or near bathroom; sewing basket should be wherever sewing or mending is done. • Save mending time. Keep a small mending kit and cleaning fluid near the bedrooms. Keeps piles of clothes from being out of use because a button's missing.

 Have each child make his own bed every morning. It will be a few minutes well spent to teach them how to make a bed properly.

• Delegate small tasks to children—setting the table, clearing it off, carrying out garbage, feeding the dog and the cat. Everyone should carry his own dishes to the sink for rinsing. Cuts meal cleanup time.

• Suit your work schedule to your personality. Find the time of day when you're more efficient and work then. Some of us are morning people, others afternoon people. Save low efficiency periods for reading or outright dawdling.

• When hosing the garden after a dusty session, hose windows too. They won't sparkle—but they will be freshened.

• Don't set your housekeeping goals too high. A house that's always in perfect order is not necessarily a home (nor the housekeeper a homemaker).

• Keep a carpet sweeper handy to the dining area for quick and easy after-meal cleanups. (Get those crumbs and scraps before they're ground into the floor.)

• To clean up just a few dishes in a jiffy, use one of the sponges with a hollow handle attached — dishwashing detergent goes into handle, sudses the sponge.

 Invest in perforated hardboard for your kitchen. Paint it a bright color and put it on the wall near your busiest work center. Then hang your favorite, most-used pots and pans, utensils, and gadgets, etc., on it. You'll be amazed at the time you save by not opening and closing doors and drawers to get these things.

• If your heating system is the type that can use it, install an electrostatic air cleaner. You'll clean less often, and drapery and rug cleaning will be cut down too.

• Keep duplicate utensils in the various work centers of your kitchen, such as measuring spoons and cups, wooden spoons, knives, etc.

• Barbecue buffs: Have you tried gas-fired grills with permanent ceramic briquettes? They're self-cleaning and there's no fuss with the starting, either.

• Use cookware with a nonstick (and nonscratch!) finish for faster cleanup.

• Try the new oven cleaners that are used with a preheated oven.

• Ironing is faster with the new spray starches (especially if a fabric softener has been used in the rinse water of the wash to cut down wrinkles). Buy and enjoy the luxuries of a garbage disposer if your community ordinances permit. Or investigate the new undercounter smokeless, odorless incinerator that can be put right in your kitchen.

 Try the new, tougher floor waxes that don't have to be rewaxed with every washing. Or, with less durable waxes, use coldwater cleaners that don't remove polish.

 Organize your laundry. Install a shelf or shelves above the washer and dryer and keep all your necessary laundry aids on it —including measuring cups and stain-removal aids. Hang a stain-removal chart nearby. You'll find this arrangement safer (away from small hands) and quicker too.

• Organize your kitchen cabinets with turntables, pull-out shelves, step shelves, and dinnerware racks.

• Use a serving cart to speed setting the table, bringing food to the table, and clearing the table.

 If family room's a favorite place for snacking and entertaining, consider the time-saving possibilities of one of the compact refrigerators—for perishable snacks, beverages, and ice.

• Try the long-handled squeegee-andsponge combinations to speed cleaning of windows and mirrors—sponge sudses, squeegee dries, and long handle saves stretching.

• For the handyman: Keep bolts, screws, washers, etc. sorted and quick to find by storing in the compartments of a plastic ice-cube tray.

• Housewares departments have a good variety of all-purpose shakers—utilitarian aluminum and handsome pottery ones. Invest in a few and fill them with—seasoned flour, cinnamon and sugar, Parmesan cheese, or other mixtures you use frequently that you like to have on hand.

• Keep small sponges in jars of pastes, polishes, etc. You'll always have a moist, ready-to-use sponge instantly.

• Cut time spent on grooming with an electric shoe polisher. Use the buffing brush to polish your furniture too.

• Buy a dispenser or build a shelf for kitchen wraps so they'll always be at your fingertips.

• Color key your different-size sheets with iron-on mending tapes of different colors. Stack them on shelves marked with the same color with crayon, paint, or tape.

• Save thousands of extra seconds with an electric can opener, ice crusher, knife sharpener.

• Speed meal preparation by a good French knife, keep it sharp and use it. (continued on page 92)

GRANTS proved to themselves: Dirt can't hide from Intensified Tide!



Here's how*: The Tide people presented Grants with a surprise package; a grubby t-shirt, a dirty dish towel, and some muddy crawlers hidden inside a laundry bag. The surprise? Wash the entire bundle without emptying the bag!



Would it work? To find out, Grants dropped the unopened laundry bag into one of their splendid new Bradford[®] automatic washers along with a regular washload and New Intensified Tide.Were Tide and Bradford strong enough to get the job done?



You bet they were! Baby's crawlers, dish towel, t-shirt—everything, surprisingly clean! Even hidden in a laundry bag! All of which proved to Grants that dirt can't hide from Intensified Tide, and the distinctive new Bradford washer!

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And they pack a box in every Gunt Gradford washer!

Check v these exclusive features of the new 1967 Bradford® washer:

- ✓ Extra large washtub ... full 16 lb. capacity!
 ✓ Automatic 10-pushbutton selection—with setting for wrinkle-free permanent press!
- $\sqrt{}$ Large agitator made for extra wash power!
- ✓ Crystal-clean rinse with new power drain!
 ✓ Strongest transmission you can buy plus
- mighty ¹/₂-horsepower heavy-duty motor! See it today at



Tide has agreed to supply samples packed by appliance makers and to feature their appliances in advertising.

The makers of 25 leading washers pack Tide in every new top-loader.

*Photographic re-enactment of actual test conducted by Grants on Jan. 4, 1967. Ala Mana's



Record sales are booming, fine music on radio and TV is here to stay, concert-going is at an alltime high. And it has been assumed, sometimes scornfully, that America is a nation of mere music *listeners*. Far from it!

Many of us are making our own music — taking lessons in every instrument in the orchestra or band, starting as beginners or picking up the skills we began learning as children. And many of us are using our musical skills as members of community symphonies, bands, and choral groups.

But there are still a lot of us who mistakenly believe that learning to make music, or refreshing a long unused skill in music is a lengthy, expensive process . . . not to mention a lonely one, basically for the talented. Becoming a great performing artist may be all of those things, but entering a new world of growth and creativity, new friends and relaxation-learning to make your own music-has become quite a simple process. Let's look at the new ways and means.

WHICH INSTRUMENT?

Once you decide to make music, selecting an instrument depends on your own preference - and the speed with which you want to acquire proficiency. The ones that can be learned reasonably well in less than a year include the piano (though Rubinstein won't need to worry about your competition), the organ (some adults learn all they feel they need to enjoy the instrument in three to six months), the guitar (you can learn enough chords for accompaniment purposes in several weeks, but you'll want to go on), the accordion, or the recorder (the latter is be-

coming very popular, and is especially good for family group music making).

If you are willing to invest more than six months in music lessons before attempting to astound your friends with your repertoire, you might choose the trumpet, saxophone, clarinet, trombone, or tuba. You'll find it difficult to play acceptably such instruments as the violin, English horn, harp, and others in less than a year (unless you're prepared to devote hours to practicing). With these last instruments, technique is more critical and it can't be developed without substantial practice.

But don't be afraid to pick the instrument you want to play. Your very desire, plus the fact that adult pupils are more determined and disciplined than children, will help the learning process. One of Chicago's top piano teachers, Esther Payne, says, "There's no earthly reason why an adult can't start from scratch on almost any instrument and make sufficient progress to become relatively proficient and enjoy his own music, within one year." And there is no instrument, including the human voice, that won't bring the rewards of personal relaxation and finding a group to join and make music together.

HOW DO YOU STUDY?

Today there are self-teaching methods, studios, music

> stores that provide fine instruction for most instruments (either because you bought yours there or to encourage you toward a better-quality instrument), locally supported music classes usually sponsored by recreation departments, civic organizations, YMCA and YWCA classes, classes offered by church groups and fraternal organizations. (A list at the end of this article will

give you a few leads on these in some cities.) There are over 400,000 private teachers and for (continued on page 34)

Oven Crusty Fish

Crisp with Kellogg's Corn Flake Crumbs ... bright with Tabasco[®] pepper sauce

- 1 egg
- 1 tablespoon water

COOKING WITH

- 3/4 teaspoon Tabasco brand pepper sauce
- 1/2 teaspoon salt
- 1½ pounds fish fillets, fresh or thawed frozen (flounder, cod, haddock, etc.)
- 1 cup Kellogg's Corn Flake Crumbs
- 2 tablespoons melted butter or vegetable oil lemon wedges finely chopped parsley

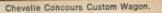
 Combine egg, water, Tabasco and salt; beat until blended.

2. Drain fish fillets, if necessary; then dip in egg mixture. Coat generously with Kellogg's Corn Flake Crumbs. Place on foil-lined baking sheet. Drizzle with melted butter.

3. Bake in moderate oven (375° F.) 20 to 30 minutes, or until fish flakes easily when tested with a fork. Serve with cut lemon wedges dipped in finely chopped parsley. Yield: 6 servings



1967 by Kellogg Company



Zips you around beautifully ... with room to spare

Of course you can have nimble handling and room in a station wagon. The new Chevelle Concours has a generous 86 cubic feet of room as well as the quick-size control of all Chevelles. There's a beautiful Fisher Body wrapped around all that cargo space, too. The look of hand-rubbed walnut down the sides and across the tailgate, vinyl upholstery and a vinyl-covered rear floor to protect your cargo and your car.

You can have a station wagon with everything . . . room, luxury, quick-size ease of handling. You can have Chevelle Concours . . . by Chevrolet.



767 CHEVELLE

MAKE YOUR OWN MUSIC

(continued) those of us who want to sing but doubt our solo capacities, there are choirs, choral groups, even madrigal groups.

Do-it-yourself instruction is available on many instruments. It may be very doit-yourself, like buying Pete Seegar's guitar-learning kit, a 12-inch LP with a chord chart (Folkways 8354). Or it may be taking a correspondence course from one of the several large and trustworthy learnby-mail organizations such as the U.S. School of Music in Port Washington, New York, or getting material from Don Sellers, Inc., Chattanooga, Tennessee, the biggest publishers of self-instruction material. These schools have helped teach thousands of adults like yourself—businessmen and women, professional men, and homemakers—who can't schedule regular hours for lessons and practice. A correspondence course is flexible and you advance at your own rate. The cost is low. A series of 15 lessons is about \$15. Later, as you progress, you will probably want to get the individual, professional



Charming change for your bedroom! Give it "that Thomasville look" with furniture from our *Allegro* group designed with the same bamboo motif that inspired Chippendale...finished in a choice of sunlit pastels...crafted with the special skills of Thomasville. Happily, *Allegro's* look belies its price. We work hard, very hard, to keep our prices modest-always keeping the high standards of design and craftsmanship you expect of Thomasville. Visit your favorite store soon and see for yourself how easy it is to start living with "that Thomasville look."

For a bedroom as fresh as the first morning sun – just ask for that Thomasville look

Sunlight and springtime colors inspired Allegro. See "that Thomasville look" at better stores. For color brochures on 6 collections, send \$1 to Thomasville Furniture Industries, Inc., Dept. AH 74, Thomasville, North Carolina.



You can identify Thomasville originals by our name burned in the top left-hand drawers of our furniture.



help of a private teacher. But the learn-at-home system often includes relatively adequate self-corrective scoring. It's when you feel the need of technique and feeling that you may want to go on to private teaching, often a year or so after self-instruction.

Group instruction, around for a long time, has only recently become a significant way of music education. Partly because of the increased demand for music lessons, group teaching has improved enormously and is endorsed for beginners and advanced students by almost all teachers (except, of course, those who teach students headed for a professional music career). Like selfinstruction, it is available for piano, guitar, organ, and some band-orchestral instruments, including the strings. The usual charge is \$1 to \$2 an hour. Of course one of the beauties of group instruction is its sociability. You meet people of similar interests and abilities.

Teachers and students have both commented on one interesting phase of group lessons . . . the team spirit, the desire of one member to help another, the way the group teaches itself, even though it is, of course, under professional instruction. You also broaden your horizon of acquaintances and friends, discovering in the potpourri of the group new musical friendships. And yes, you do make progress. Many teachers recommend two to three years of group teaching before switching to a private teacher-although there is no reason why a well-organized, well-directed class couldn't progress to concert-stage skill if the members stay together long enough. Summing up group instruction, after two years or less, most of us would be able to play on our own.

Private instruction is available on every instrument in most communities, though teachers of the harp and other less-common instruments are sometimes hard to find. And because of the tremendous popularity of the guitar, some communities lack sufficient teachers: the available teachers have all the pupils they can take. Just as only general rules can apply to group and selfinstruction, so it is with the hundreds of thousands of private teachers. There are great ones, good ones, mediocre ones. But while it is certainly important to get the best teacher you can, it is equally vital to get one with whom you have a rapport. If you have studied the instrument before,

ou'll want a teacher who can use hat base, rather than start you on the eginner level. Hunt for a teacher ho specializes in adults-and peraps you'll also find one with that pecial knack of being able to disuss with you on your own plane just what you want to accomplish musially. Then the teacher can tailor a lan to help you reach your goal in he shortest time. Obviously, private essons cost more than the other two nethods. Depending on your georaphic location, a half-hour private esson on most instruments can cost rom \$3 to \$8. But if you have the drive, the time for regular, in-depth practice, and the money, you may ind it very worthwhile.

NHAT TO DO WITH YOUR MUSIC?

As soon as you have any proficiencyand you'll know it when it comesfind a performing group. You'll progress faster, and you won't let your new talent lapse from lack of use. There are probably more such amateur groups for men, but a few calls to women's clubs, YWs, and churches will turn up co-ed groups too. Neighborhood combos are increasing-and you can form your own once you find two or three or four friends who play. (Or you can get them started.) You'll be surprised how many amateur musicians show up when they hear there will be music in the neighborhood.

Many local chapters of fraternal organizations, Kiwanis, Shriners, Elks, have combos and small bands for club members, often for members' families. Then there are community orchestras. Many use a few professionals to help complete a string or brass section or to provide top soloists for local concerts. But the amateur reigns.

There are piano and organ clubs, classic guitar societies, music clubs, and other local music groups. YWs and YMs are offering more musiclearning and music-making outlets, as are recreation departments. For chamber-music aficionados, there is the Amateur Chamber Music Players on the national level, an organization through which you can get to know people outside your own city as well as locally. ACMP publishes a directory of members, addresses, instruments played, and musical proficiency. It encourages members to call other ACMPers to arrange for friendly sessions . . . a great way to make new friends when you move to a new area.

Even some industries have music programs. For instance, the Allen-Bradley Company in Milwaukee has its own employee orchestra that performs each week in the lunchroom, travels around to give concerts, and gives Christmas programs.

If your musical interest is vocal, you can find a group that is as simple or as professional as you wish. One outstanding example of the latter is St. George's Episcopal Church in New York City. Between its choir and choral society, it has about 175 voices and puts on from five to seven big musical events each year. Of course, there's family music, a most rewarding musical experience if you'll do a little planning of who will learn which instrument.

No, you'll never lack for ways to use your music. And perhaps the nicest surprise is when you learn how quickly you do learn to play ... and why you didn't start it sooner!

Here is a list of music organizations

that will help you find where to study, and what outlets there are for you to fully enjoy your new talent.

 Local chapters of the YMCA, YWCA. National Federation of Music Clubs, 600 South Michigan Blvd., Chicago, Ill. Amateur Chamber Music Players, 15 West 67 St., New York, N.Y. 10023. · National Association Schools of Music, Knox College, Galesburg, Ill. Local classic guitar societies.

 American Symphony Orchestra League, Symphony Hill, P. O. Box 66 Vienna, Va. 22180.

 Music Teachers National Association, Benton Harbor, Mich.

 National School Orchestra Association, Benton Harbor, Mich.

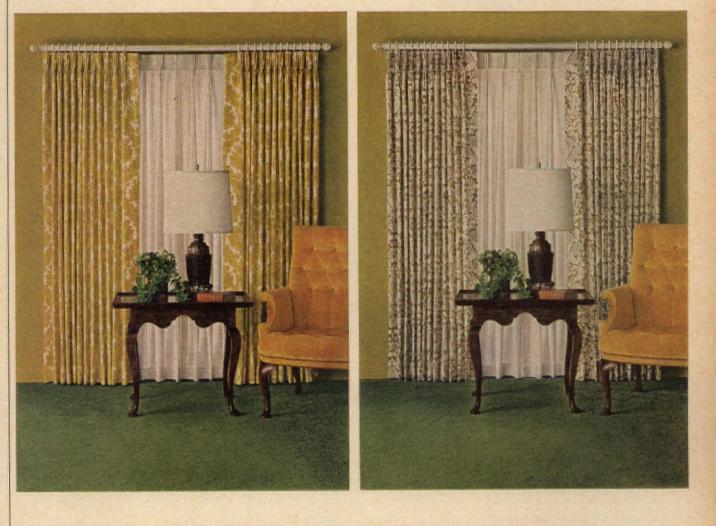
 American Music Conference, 332 So. Michigan Ave., Chicago, Ill. 60604.

· Your local Department of Parks and Recreation.

or Cotton?



Linen?



Do it with either, but definitely do it with Kirsch.

Traditional prints are in again. Lovelier than ever. But, at your windows, it's what you do with them that counts. Plenty of fullness, of course. And to add just the right touch of traditional elegancewhy not use a smart decorative traverse rod in antique white and gold? Or in gleaming brass? Or satin bronze? By Kirsch. Naturally. To most women, Kirsch means two special things: Best selection and lifetime quality. Your Kirsch dealer has lots of marvelous window decorating ideas you can use. And everything you need to do it the easy way. Stop in. He'll be happy to help you. (Available in Canada, too.)





IDEAS UNLIMITED! Get this wonderful best selling guide to window beauty. Shows 77"lovely rooms in full color. Over 125 other decorating ideas. Full of "how to" shortcuts on curtain and drapery making.



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Did your wife decorate your house in Genuine Elegant Uncomfortable?

Recognize yourself? Squirming and shifting, trying to get yourself comfort-

able in a chair that refuses to let you. We think it's time you stopped sitting around complaining and stood up for your rights.

Every man who works eight hours a day supporting a wife and kids deserves a chair he can call his own.

And that chair is a Stratolounger. The Stratolounger is a reclining chair he can really and truly relax in. A chair that lets him put up his feet

without his wife putting him down. The Stratolounger can move in as

many positions as you want. For every one of your "fidgets," there's a comfortable position.

Whether you're lounging around watching T.V. or just plain relaxing,

your feet, your legs, your neck, your back, your "everything" never had it so comfortable.

There's another side to a Stratolounger that you may not care about, but your wife does.

A Stratolounger isn't ugly. In fact, some people have grown to love it. There are Stratoloungers in a lot of

There are Stratoloungers in a lot of different colors, fabrics and styles from Early American to Mediterranean to Modern. Many are even protected with Scotchgard stain-repellent.

You can buy a Stratolounger for as low as \$99.

But this is no time to think about money. Not when the head of the family is walking around, searching for a place to sit down.

Stratolounger American Furniture Mart, Chicago 60611

HEALTH IN THE HOME By Annette Francis Benjamin



When sudden illness strikes or an accident occurs, no one hesitates to call the doctor. However, there are a number of less frightening and less painful physical problems that should also be discussed with your physician, especially before attempting to treat them yourself. It is helpful to recognize those symptoms in order to avoid a more serious illness or even complications.

FEVER

Fever serves as one of the body's ways of fighting off infection, and is only harmful in itself when it reaches a certain peak. When temperatures reach 104 degrees and above in infants and young children (sometimes causing convulsions), and 105 degrees and above in adults, your doctor should be called at once.

COLDS, SORE THROATS

If a cold seems to last longer than usual or for more than a week, be sure to tell your physician, especially if an accompanying cough or fever hangs on.

Unless it is typical of the kind of sore throat you get with your usual cold, report any sore throat to your doctor. You should also let him know if a sore throat persists beyond four or five days. Anyone who has a history of rheumatic fever or a rheumatic heart condition should report any sore throat to the doctor without delay.

GASTROINTESTINAL DISORDERS

Abdominal pain, nausea, and vomiting—separately or together—can be caused by a great variety of conditions. To discover the cause may require all the diagnostic skill of a welltrained physician. If abdominal pain, nausea, or vomiting persists or recurs or is without obvious explanation, call your doctor. Do not take or give a cathartic or laxative unless ordered by a physician.

HEADACHES

The great majority of headaches are caused by conditions that are not serious. However, you should call your doctor if a headache is dramatically sudden in its onset; if you have never had a similar headache before; if there is no obvious explanation for it, such as hunger, tension, fever, or eye strain; or if previously effective pain relievers do not relieve it. Be sure to consult your physician if you suffer from chronic or recurrent headaches.

EARACHES

There are many simple causes for earaches of short duration, but any earache which persists for a couple of hours without decreasing in intensity should be reported to your doctor. You should also call him if you are dizzy; if you have pain or a discharge coming from the ear; if you have a feeling of fullness in the ear; if you have ringing in the ears or strange sounds such as buzzing, thumping, roaring, or whistling; or if your hearing is impaired.

EYE INJURIES

Speed is of the utmost importance in certain instances. Call a doctor right away if you receive a black eye; if there is any pain in the eyes, over the eyes, or in the back of the head; if you see halos around light; if you are aware of a sudden worsening or blurring of vision or double vision; if the white of the eye is unusually red without an obvious explanation; if there is a discharge or sticky matter coming from the eyes, or crusting of the lids; if you see better when wearing dark glasses or when you are in a dimly lighted room, or if you do not see well in a brightly lighted room.

IN GENERAL

Any newly discovered lump under the skin, any change in the size or color of a wart or mole, or any persistent skin sore should be reported to your physician.

Mrs. Benjamin is coauthor with her husband, Bry Benjamin, M.D., of In Case of Emergency (Doubleday; paperback, Pyramid).

Go ahead. Get choosy. There are 30 more ceilings where these came from.



Game Room-Suspended ceiling: Pinehurst Cushiontone panels with Gridmate Lighting Fixtures

Attic Bedroom

Family Room-Dover Temlok*

If you're the picky type, we're for you. We make more kinds of ceilings than anyone. Just to give you an idea, above are three completely different types of Armstrong Ceilings—suspended, plank, and tile.

Say you have an unfinished basement ceiling with exposed pipes and beams. Your best choice is a suspended ceiling, like the one in the game room above. You just hang a metal framework underneath your old ceiling and set the panels in place. Suddenly it's a brand-new room. And if you want to be really bright about it, add recessed lighting. Our Gridmate¹⁴ Lighting Fixture is 35% more efficient than ordinary fixtures. You'll find the ceiling costs you less than \$80 for a 12-by-14-foot room including the Gridmate Lighting Fixture.

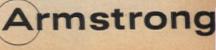
The attic bedroom ceiling is a fooler. Looks like wood. Same ran-

dom-width boards. Same grainy texture. Same warm look. But it doesn't cost like wood: less than \$50 for a 12-by-14-foot room. Naturally, we call it Armstrong Wood Grain.

If you choose to be different, try the ceiling on the right. It's our newest ceiling tile—Dover Temlok—and there's no ceiling around quite like it. It has an interesting surface design, and deeply bevelled edges produce a custom inlaid effect. Other Armstrong patterns include swirls, rough weaves, marbled and pebbled effects. Many are acoustical. And they're all easy to install yourself.

So if you plan to top off a room, see a lumber dealer who sells Armstrong Ceilings. He can show you more ceilings than anyone else. They cost as little as \$30 for a 12-by-14-foot room. So you can afford to be choosy.

Free! Color pictures of the complete line of Armstrong Ceilings and a helpful do-it-yourself installation booklet. Write to Armstrong, 6704 Rand Rd., Lancaster, Pa. 17604.









wren house (left) will sway gently from a branch, inviting the wrens aboard to start their family tree.

This pretty little Victorian

Many-sided robin shelter (far left) is stained tree-bark brown to entice Mr. and Mrs. Robin inside.

Attractive and roomy Pennsylvania-Dutch barn (below) will house eight families of purple martins a complete community.

BUILD A HOME FOR THE BIRDS

Your feathered friends will move right in to nestle in these delightful homes, custom built just for them. Birds are particular about where they live these houses and their measurements meet all the requirements recommended by the Audubon Society. And they're fun and easy to make. Use order form below.

Fill out coupon and enclose check or money order. New York State residents please add sales tax. Allow 3 to 4 weeks for handling and mailing. (Sorry we are unable to handle Canadian, foreign, or C.O.D. orders.) To avoid delays please indicate your zip code.

AMERICAN HOME MAGAZINE Dept. BC, P.O. Box 76, New York, N.Y. 10046

I enclose \$_____for construction pattern(s) checked at right.

BC-1003—Wren H BC-1004—Robin H BC-1005—Purple	House \$1.0	00
PLEASE PRINT NAME		-
ADDRESS		_
CITY STAT	E ZIP CODE	_



The camera catches your partner's view of enchanting Bleu in new Tiara design. Boxed set of eight about \$3.00.

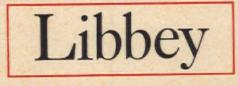
Accent for pristine white ... new Bleu in classic Tempo by Libbey. Beverage size about 19¢; juice, about 15¢.





Try a versatile new hue -





RAINBOW COLLECTION

Contrasting Bleu in Aztec design cools the hot scene. Beverage size about 19¢ each.



A rich vibrant blue you can use artfully to accent, echo, contrast, or create a theme for your table. New Bleu makes the scene in four lovely Libbey patterns. Tempo, Ripple, Aztec . . . and brand-new Tiara, swirl designed to set off stunning optics. All in a wide array of sizes. Choose a set of this very-much-IN hue to add to your Libbey Rainbow Collection. Almost any shopping trip will take you to a store where famous Libbey Glassware is sold. Look for the label: Libbey

Add to your glassware service from the Libbey Rainbow Collection, always in stock, and so inexpensive. Examples (from left): Bleu Ripple, Bleu Tempo Caddy Set, Golden Wave, Slim Line Golden Tempo Juice Set, Golden Tempo, Olive Aztec, Olive Wave.

(Prices slightly higher West and Canada)



This is what you clean Teflon with. Tuffy.

Didn't you know? Food leaves a greasy film on Teflon that builds up and makes the non-stick stick. Plain soapy water won't get it off. That takes Tuffy[®]. This nice little ball of plastic mesh. It gets the grease off. But it won't scratch Teflon. Or you-name-it. It just keeps things from going to pot.





MOORE-COTTRELL SUBSCRIPTION AGENCIES, INC. Dept. 453 North Cohocton, New York 14868

BEAUTY AT HOME By Alice Thompson



Everyone knows about coffee breaks But what those of us who run homes need are "beauty breaks" . . . three times-of-our-own each day. Here they are and here's how to use them.

First beauty break. A new look and outlook when the a.m. alarm goes off. Of course you want to roll over for a few more minutes . who wants to rush out to the inevitable series of important but too familiar tasks-making the coffee, etc.? Try this instead. Set the alarm ten minutes earlier. (No, we're not mad!) Quickly make your way into the bathroom and a tepid shower. Wash with something delightful like Estée Lauder's Raspberry or Savon Clair's Bath Oil Soap. Hop out, dry, quickly wipe your face and throat with a soft puff saturated with some cool skin lotion . . . could be Dorothy Grey's cool green Secret of the Sea Skin Freshener. On with your moisturizer, a liquidy Eterna Moisturizer by Revlon or Rubinstein's new Ultra Feminine. Powder lightly, then carefully put on your lipstick. Now brush your hair, treat yourself to a spray of after-bath oil or body perfume or a light dash of a floral like Diorissimo Eau de Cologne. Slip into one of the attractive new "work shifts," those practical wash 'n' wear dresses that are right for home, supermarketing. Now to the usual routine . . . looking far from your usual morning self.

Second beauty break. This comes sometime in the afternoon . . . a full 20 minutes before it's time to really get going on dinner preparation. Off with the all-day dress, another quick shower or wash-up. A new face goes on . . . moisturizer again, powder, lipstick—but this time add a blusher, take a minute or two for eye makeup, including liner, white shadow, mascara, and brow emphasis. Nothing dramatic—just enough to make your eyes look sparkly. Get into a fresh dress or housecoat and give yourself a fresh hairdo, or better yet, add a ready-to-don hairpiece. Today, there are so many different styles, ranging in price from around \$15 up, and so easy to manage, to redo yourself, to pin on in a jiffy!

All of the above takes about 15 minutes; use the last five to work over your hands with a good cream, a manicure ointment like Arden's Cuticle Cream, an orange stick, and an emery board. Again you've taken time-of-your-own to be ready for a pleasant evening.

Third beauty break. This one is 20 minutes before bedtime and what it does for relaxing you and as a beauty investment is worth your going to bed 20 minutes later than your former schedule. No quick shower now . fill the tub with warm water running over a deliciously fragrant bath oil. Spend enough money to get the oil you'll love to sniff . . . you don't use much and it's worth every penny! Tie up your hair, cream off your makeup with a good cleansing cream. Tissue away the cream, and first thing in the tub, wash your face and throat. Soak and suds yourself for five minutes, giving a special every-night brushing to your elbows, knuckles, knees, and heels. Out, dry thoroughly, and once-over-not-so-lightly with a creamy body lotion. Now, give your hair a real brushing workout, your head bent forward. After a good tooth scrubbing, you're ready for your night-creaming. Apply it gently but thoroughly, using both hands, and working up from the base of the throat. You may have your own favorite-we like Arden's Night Cream because it disappears from the skin surface, and Revlon's lusciously light Ultima II, another restorer and replacer that doesn't leave you gooey.

A dash of fragrance over and under your gown and you're ready for bed. No, you won't feel fresh as a daisy ... no homemaker can escape the fatigue of her normal day. But you *will* feel a bit more cherished, more valuable in your own eyes.

BOLTS. RTS IN

LIQUID

VRENCH

Close your eyes and you're drinking fresh orange. Wat tasts like fresh and comes from the freezer? The new frozen orange in from Florida. Because we're packing more oranges into it. So it tasts just

What tastes like fresh and comes from the freezer? The new frozen orange juice more oranges into it. So it tastes just like the kind you squeeze yourself. Drink up, with or without a straw, if you know what's good for you.



You wouldn't buy a cleanser with no bleach.

You might buy a cleanser with one bleach.

You <u>should</u> buy a cleanser with two bleaches.



2 bleaches are better than one.



NEW AJAX DOUBLE BLEACH CLEANSER is better than ever. Now it has two powerful bleaches—chlorine, plus new bromine bleach. And the same great Ajax Cleanser also comes in plastic with exclusive Flow Control top. Try Ajax. You'll agree—2 bleaches <u>are</u> better than one. THE MOST FROM YOUR AUTOMOBILE By William J. Toth

On August 26, 1920 Congress adopted the 19th Amendment to our Constitution giving women the right to vote. This was official acknowledgment of the influence of women in our country. Of course, most married men have acknowledged this unofficially for centuries. And today feminine influence is an important factor economically as well as politically.

The woman buyer directly affects prices, design, quality, service, and safety construction. A good example of this is how the automobile has changed over the years to better accommodate and attract the woman driver in our country.

SIX SIGNIFICANT IDEAS

Over the years thousands of changes have been made in cars. But the total effect of the following has attracted more women than any others.

Self starter. The need for brute strength was eliminated.
Automatic shift. No shifting meant it became easier to drive, and to learn to drive.

• Power steering. Turning and parking became a breeze.

• Power brakes. Added to hydraulic, they insured efficient car control.

• Durable tires. Flats were minimized and wear decreased.

• Heater. This gave the car the comfort of home.

FEATURES TO INVESTIGATE

The modern car has hundreds of devices to make driving easier, safer, and more comfortable. When buying, be aware of these:

• Disk brakes. More efficient, more effective, less maintenance.

• Suspended gas pedal. Easier to feed gas with high heels and eliminates dirt accumulation.

• Emergency flasher system. Warns other motorists you are in trouble.

 Roll-up seat belts. No more dirty belts. Always handy to use.
 Lane-change signals. No more annoying signals left on after a maneuver has been completed.
 Warning lights Warns ware

• Warning lights. Warns you a door is partially closed, seat

belts not buckled, or parking brake is on.

 Dual braking system. A reserve brake system automatically engages when the first system fails.

• Wide oval tires. This puts more rubber on the road and increases traction.

• Rear window defrosters and wipers. Rear vision in bad weather is improved considerably with these devices.

• Automatic door locks. Either by a one-switch operation or automatically when a certain speed is reached.

• Easily accessible trunks. Lower, wider openings mean easier loading. Easy swing-out or swing-down gates on station wagons have revolutionized traveling with children and hauling goods.

• Safety door handles. Better design and location means safety for you and your passengers.

• Air conditioning. Comfort in hot weather means safer driving.

• Tilt steering wheel. One of many positions will be sure to fit you.

• Headrests. The real value is to minimize whiplash.

 Padded dashes, visors, and trim. Fewer bruised heads from quick stops and normal movement inside the car.

A MILLION COMBINATIONS

The two very popular models for women are station wagons and two-door hardtops. The wagon has utility and the room necessary to carry children, pets, and groceries plus much luggage. The two-door hardtop has less room but reflects a sportiness to lift her spirits.

The color choice is limited to the rainbow both inside and outside. Together with the materials and designs available for luxurious interiors, the various combinations add up to well over a million. So when shopping, explore these possibilities and enjoy a "tailor-made" car.

BE A JOINER

Even with the dependable car of today, there are still many aspects of travel when a woman (continued on page 45)

Everything you need to go on...in a glass!



Vitamin C... the orange juice vitamin.



As much protein as two fresh eggs.



More food energy than two slices of buttered toast.



As much mineral nourishment as two strips of bacon.



Just pour in milk and stir. Try all the flavors-like Chocolate, Coffee, Vanilla, Eggnog, Chocolate Malt, Orange, Banana, Strawberry, and Dark Chocolate. Only great !



do you sweat?

resh

Spray Deodorant

Checks Perspiration.to

If you have problems with nervous perspiration, most tin-can deodorants won't check it. (The great ingredients that help stop perspiration can't be packaged in ordinary metal aerosols.) So if you want a spray deodorant that really checks perspiration, get new Fresh[®] Spray. The deodorant that doesn't come in a tin can.

WTS-Pharmacraft, Rochester, New York

Car and the Woman nued from page 42)

help. An automobile club memo is a worthy investment. Look e of the services they offer: tow service.

on-the-spot minor repairs. e maps, route information, etc.

ntification card good in lieu of case of traffic arrest. ommendations of hotels, mo-

nd restaurants. luced rates at parking lots, ser-

tations, and certain shops. al advice and defense in courts. ident forms, legal forms, advice. estigation of complaints.

AS CREDIT CARD NECESSARY?

woman with a credit card ennany advantages:

e never needs to carry large sums sh.

e has an accurate record of car uses for her family budget.

e has an accurate record and res for tax and travel refunds.

e can establish her credit rating. rvice stations tend to care more; s a proven regular customer.

t there are some cautions that hould take:

ever leave the card in the car. is responsible for purchases even e card is stolen until the company tified to cancel its validity.

ne should destroy old or unted cards by cutting them up.

lways read the receipts when ing and check the amount with showing on the pump.

heck receipts against monthly ges for amounts and signatures. emember to pick up the card after used. Don't leave it with anyone.

AKDOWN SAFETY PROCEDURES

olice and highway service agenare very concerned about seeing a motorist in distress is quickly iced. If a woman has a breakdown e is what she should do:

let off the pavement as far as ctical as soon as possible, even if eans running on a flat tire. A life orth the cost of a new tire.

urn on emergency flasher system. aise the hood and tie a white dkerchief to the aerial or door.

let back into the car, lock the

rs, and wait for help. f there is a phone nearby, use it; motorist stops, send him for help. On most highways a police or ser-e patrol should come in 20 minutes.

T TIRES

f she has a flat tire, should a man wait for help or do it herself? remote areas the wait may be a g one so she should learn how to c up a car and change a tire. Folthese steps:

Get the car on level ground, off pavement in a safe place.

Put on emergency flasher signals set flares out, especially at night. et parking brake; put automatic ft in park, standard shift in low.

Pry off hub cap and loosen nuts.

· Use body weight to press downward in loosening and tightening nuts. · Place jack under end of bumper nearest wheel to be worked on.

Place spare tire near this wheel.

- · Jack up car until wheel is free.
- Watch for a falling jack. · Cautiously remove nuts, place them in the hub cap, remove tire.

· Place spare on the wheel, immediately hand screw on nuts, then tighten with tire tool.

· Lower jack and then completely tighten nuts and replace hub cap. Never place hands under the wheel or under the fenders-if the jack slips you could be injured.

WHO ARE YOU-THE WOMAN DRIVER? You are 40 million strong and grow-

ing in numbers. You have discovered an independence and a good way for you and your family to enjoy it through the car. You make the final vote in three cases out of four in buying a new car. You can influence the manufacturers.

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



AMERICAN-STANDARD COMPACT* New low styling. Quiet operation. Elongated design helps keep bowl and floors clean. Shown in Spice Mocha.

Now you can forget about toilet odor! Forget about fans and sprays and open windows. These American-Standard toilets have the amazing new Vent-Away* toilet ventilator built right into them. Vent-Away is an American-Standard air-siphoning device that whisks toilet odors down the drain before they can become bathroom odors. The air suction is fast and thorough. Now you can be sure your bathroom is always company-fresh. You can have this wonderful, exclusive feature in several American-Standard toilets. Three of them are shown above. All are available with famous Church* seats. And prices for American-Standard toilets with Vent-Away start at about one hundred dollars. For more information see your American-Standard plumbing contractor listed in the Yellow Pages under "Plumbing Fixtures" or "Plumbing Supplies," or mail coupon.

*Trademark of AR&SS Corp.



AMERICAN-STANDARD, Dept. PA-467 Box 2, Midtown Station, New York, N.Y. 10018 Please send me more information on new American-Standard toilets with Vent-Away and your booklet"NewFashionIdeasforBathrooms." I enclose 10∉ to cover mailing. I am modern-izing □. I am building □.

Address	
City	
State	
County	Zip Code

Surround yourself with elegance...but be practical about it.

Dinette surfaced with FORMICA® brand laminate, Dark Planked Birch 441. Never spots or stains. Matches cabinets and beams. Wall and counter surfaced with FORMICA® brand laminate, Sauterne Finesse 262. Durable, maintenance-free, wipe-clean finish. Built-in console surfaced with FORMICA® brand laminate, Spanish Oak 344, with matching ceiling and wall beams. Console door panels, Pumpkin 872; wall, Beige 879.

Table, exclusive game top design in FORMICA® brand laminate. Colorful, scratch-resistant, never needs waxing or refinishing.

Wall cabinets surfaced with FORMICA® brand laminate for lasting beauty. Doors, exclusive new Spring Pastorale 691. Frames, door molding, Dark Planked Birch. Base cabinets surfaced with FORMICA® brand laminate, Dark Planked Birch. Completely maintenance-free, never need refinishing—not even the door moldings.



Exclusive from Formica . . . tough, durable laminate surfaces in more than a hundred go-together colors, patterns and woodgrains backed by the Good Housekeeping guaranty. Whenever you build or remodel, insist on FORMICA® brand laminate . . . enduring elegance at practical prices! See your local dealer or write Dept. AH4-7.



Dark Planked Spring Spanish Birch 441 Pastorale 691 Oak 344 Sauterne Finesse 262 There are other brands of laminated plastic but only one



Iaminated plastic Formica Corporation • Cincinnati, Ohio 45232 Subsidiary of

AMERICAN HOME, APRIL, 19



A new set of bifold-door hardware gives easier access to closets. One way it does this is to let the doors swing completely out of the closet opening, as shown in the photograph at right. Also, it does away with the need for tracks. Fits doors from 1 to 1³/₄ inches thick. Telescoping bifold hardware is made by The Stanley Works and costs \$4.25 and \$5.25 a set. A four-door closet requires two sets.

What with convertible tops, automatic transmissions, and fancy dashboard gadgets, it's getting hard to tell the sports cars from the garden tractors. And now Jacobsen Manufacturing Company offers this transistor radio as optional equipment (\$70) on its new Chief tractors. But the company hastens to add that the tractors are still meant for work, packing 8 to 12 horsepower, power takeoffs, and attachments for dozing, grading, etc.



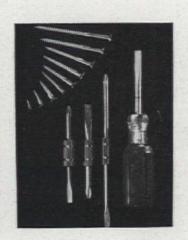


This hand saw represents the first change in saw technology in years. It's one of a new line that's coated with a special heavyduty Teflon film. Aside from preventing rust and sap build-up,

the coating acts as a lubri-

cant to eliminate binding in green wood and sheet materials. Types available include rip, crosscut, allpurpose, pruning, and keyhole models. Prices on these Disston saws run from about \$4 to \$12.50. Manufacturer is H. K. Porter.

Placed in strategic locations around the house, two or three tool kits can save you a lot of steps. (No running to the basement for a screwdriver for merely tightening one screw.) This kit, from Crescent Tool Company, contains a socketed handle which accepts four reversible blades. Each blade has a Phillips tip and a standard tip. Costs \$5.10 in a plastic pouch. (continued)



New Dishwasher **al** with built-in spot removers

What causes water spots? An invisible film. It clings to glasses, silver, dishes. Water drops stick to it and dry into spots. Now Dishwasher **all** with its built-in spot removers penetrates this invisible film, strips it away. Now, water drops can't stick, can't spot. Go on. Try it. See the difference!



Strips away the invisible

film that causes water

to spot

AMERICAN HOME, APRIL, 1967



Home Improvement

Spruce up the place in the spirit of fun, with a print from Lady Scott...a whole collection of unserious fashion...in matching 2-ply bathroom and facial tissue. Take your pick in Camellia Pink, Bluebell Blue, Antique Gold, Fern Green.

MAINLY FOR MEN (continued)

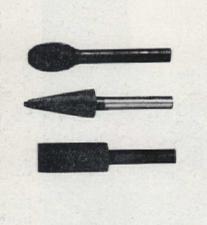
Does the water in your area corrode and clog your shower head? Speakman Company has introduced an adjustable model that is made almost entirely of noncorrosive plastic. And they've plated it with chromium to look right at home with your present fixtures. Our sample of this handsomely styled unit was indistinguishable from all-metal ones. Price of the Cosmopolitan is about \$3.



When cleaned with Penetrol aerosol spray, automotive brightwork and other metals are protected from future corrosion. Also, when you apply the liquid to iron or steel that's already rusted, it penetrates into the rust, then hardens, forming a base that may be coated with ordinary paints. Ideal for sprucing up wrought-iron railings, lawn mowers, and the like, this compound is offered by Tempo Products for about \$2 per 16-ounce can.

It's now possible to get pine boards in widths of 14 to 30 inches, and lengths of 6 to 16 feet. Georgia-Pacific Corporation achieves these hard-to-get sizes by edge-gluing panel grade 1x6, 1x8, and 1x10 boards. The resulting product is ideal for such projects as building cabinets, shelves, and tables. It's ³/₄ inch thick, smooth on both sides, may be worked like ordinary boards, and is in the same price class as ³/₄-inch sanded fir plywood. Thicker and wider boards are available on special order.

Rotary files, well known to professional craftsmen, are now being marketed for the do-ityourselfer. The ones pictured here are sold by Arco Tools at \$2.75 for the set. Put one in a drill press, flexible shaft, or electric drill (they have ¼-inch shanks), and you can shape or cut wood, plastic, and metal much faster than by hand. Especially useful to the more experienced home craftsman or model maker.



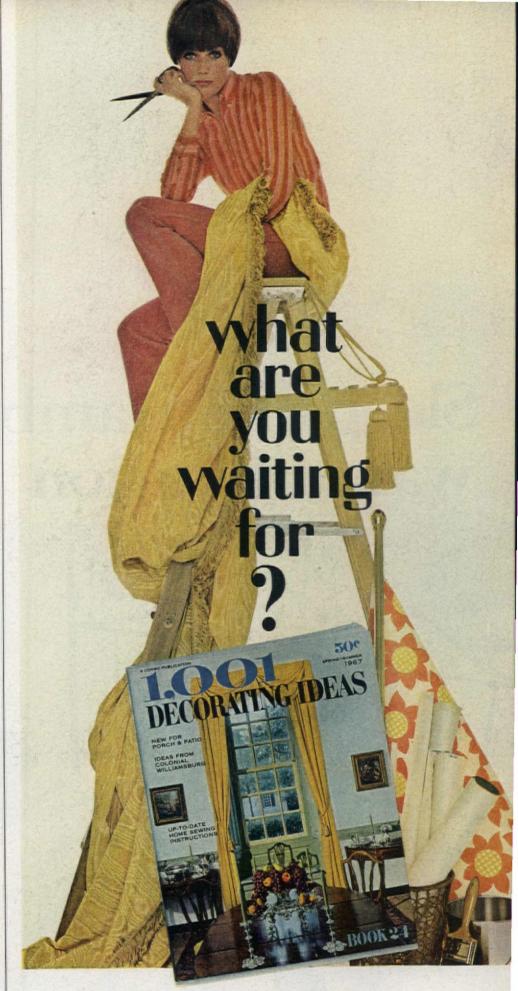


*All prices approximate

By Arthur J. Maher







Ideas? Inspiration? Direction? Don't wait. Get the new Spring-Summer 24th edition of "1,001 Decorating Ideas"® Magazine—it's alive with ideas for every room in your house in every decor. Ideas you can do yourself. Shown in full-color: room settings of Williamsburg Colonial, vacation beach houses; "blueprints", complete furnishings and color coordination of an entire Colonial and a California ranch house. In addition, there are ideas for porches, patios; ways to use trimmings; how to make intricate slipcovers, lined draperies, bedspreads. There are ideas for custom lamps, window shades, pool-patio plantings, bed canopies and children's rooms.

"1,001 Decorating Ideas" is on sale where drapery fabrics are sold and on newsstands in the United States and Canada... or send 50c in coin to Conso, Dept. AH-1, P.O. Box 325, New York, New York 10010. Did you know more women in America use "1,001 Decorating Ideas" as a decorating guide than any other magazine?



Sleep like a lamb wake like a lion



Sleep on the better than ever new Beautyrest Supreme.

Here's why. Between you and famous Beautyrest coils, Simmons has placed a luxurious space-age cushioning called Simflex[®]. Simflex gently molds itself to your body—buoyantly cradles you over the firm coils below. It's like floating on air.

But the big difference in Beautyrest comfort still comes from its patented coil construction. Other mattresses have coils tied together so they sag down together. Beautyrest has over 800 *separate* coils. All free to do what your body wants them to do. No matter how you shift, or roll, or dig in, you get flexibly firm support over every inch of your body.

And now every beautiful Beautyrest cover has exclusive Sani-Seal® protection against growth of germs, mildew and odor.

Choose your Beautyrest Supreme in regular firm or extra firm models, only \$89.50*. Super sizes also available, including the new Queen-size double bed. Other Beautyrests as low as \$79.50*. Free: "How to Buy a Mattress" booklet. Write Simmons Co., Merchandise Mart, Chicago, Illinois 60654.



E CLOCK WITH C

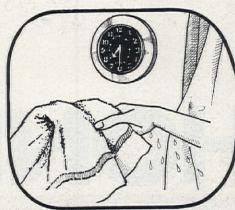
assortment of timepieces to keep you on the ball the whole day through

7:15 A. M.



electric alarm clock sounds and a new day begins. You are awakened by Sessions' Octagon, an eight-sided clock with an ornamental brass ring on top. It's available in seashell white or cordovan brown. It's especially pretty in a bedroom, but it will fit in nicely elsewhere too. Costs \$8.98.

Good morning world! The

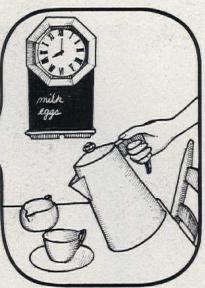


7:30 A. M.

It's on to the bathroom for a shower. Your wall clock, Madrid by Westclox, keeps you aware of the time you're taking to primp for the long day ahead. This sleek clock has no cord and needs no outlet. It operates on a standard flashlight battery for one vear. It has a chrome (or copper) frame that coordinates with bathroom hardware. Sells for \$12.95.

8:00 A. M.

It's time for breakfast-and the eggs, bacon, and coffee are ready. Time passes and you look up to your Ingraham's Jamestown wall clock to see if there's enough time for a second cup of coffee before starting the day's routines. This Amer-





icana clock comes with a

convenient blackboard for

phone numbers, grocery lists,

messages. Sells for \$19.95.

6:30 P. M.

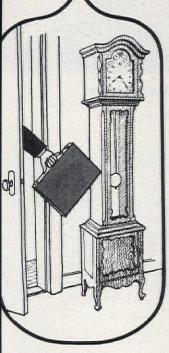
It's time to sit in a comfortable chair and enjoy the evening paper or talk about the day's activities. Exeter, by Seth Thomas, a copy of a late 17th-century English clock, reminds you that dinner is almost ready. It is an eight-day key wind mantel clock, in a grained mahogany case, with hour and half-hour chimes, \$50.

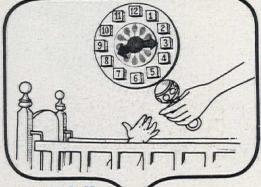
8:30 P. M.

Dinner is over and it's time to relax and watch television in the den. Hours pass and soon, by your Hallmark pendulum electric wall clock, you know it's time for bed. It has the look and the warmth of a grandfather's clock modernized, without taking up floor space. Comes in an antique red, yellow, green, white, turquoise, and also old iron. \$55.

25 A. M.

ne man of the house has n minutes to catch the 35 train, according to the rwick Grandfather's clock, Howard Miller, in your ntryway. It's a provincial le in cherry, with a decotive, antique white face. It is a Westminster chime, key wind nd eight-day \$225. ovement.



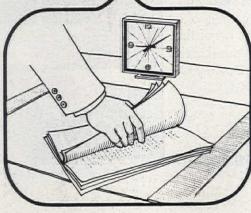


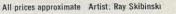
8:15 A. M.

You hear the baby crying. She has her own built-in alarm that tells her it's time for breakfast. For the present, she ignores the Westclox Block Clock that hangs above her crib. But one day she'll be able to read the gaily colored numbers on her jumbo blocks . . . \$12.95.

9:10 A. M.

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51

HONEST.

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Deanna Lambert put soap on her right cheek, Dove on her left cheek. Fifteen minutes later we photographed her face. The soap side was hard, dry, cracked. The Dove side . . . still smooth, moist, and creamy.

Remember this picture of Deanna. It's proof that Dove with ¼ cleansing cream can't dry your skin the way soap can. Proof that once you use Dove, you'll never use soap on your face again. Honest.



Only Dove is 1/4 cleansing cream.



I'm not against progress, I'm not, I'm not. I'm fascinated by previews of the lazy, lotus-eating computer age ahead (see American Home, September, 1966, etc.). I'm sure I'll be as happy as the next hausfrau to have a bunch of robots clean my house, cook my dinner, and wash my clothes. But, I don't mind telling you, I'm glad I have a few years of drudgery left. There's nothing like drudgery to make a mother feel ten feet tall.

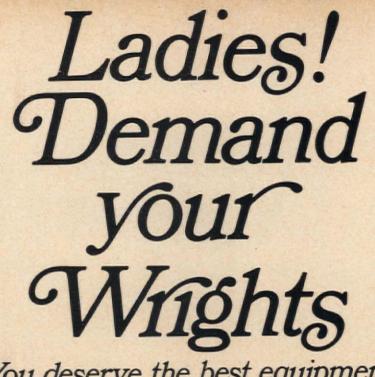
For instance, 20 years from now it may be all very well to pop into my food studio at 5:55 and dial on my combination freezer-electronic oven lamb chops, string beans, and mashed potatoes for 6:00. But who's going to fall all over *me*—the world's most wonderful dialtwister? Who's going to rave about *my* fluffy mashed potatoes? Maybe fluffy mashed potatoes aren't everybody's cup of immortality. But never mind, even with an electric mixer, a mother still has to peel the potatoes, slice them, boil them and add the butter, milk, and salt—and don't try to tell Sean and Cindy that all Mother's mashed potatoes are equal.

Of course, it will be lovely to have a faithful robot bustle around the kitchen cleaning up afterward. And a super-speedy dishwasher that even polishes silver. And a laser beam that makes the garbage go pfft. But what about my image? Not that I want to tie the children to my apron strings, but what kind of a mother doesn't even own an apron? And it's small consolation that, freed from KP, I'll have much more time to help them with their homework. What will I know that the homework computer in their learning center doesn't? Fat chance I'll have to bowl them over with the future subjunctive of the verb être or the capital of Tasmania.

I don't say I'm fond of scrubbing floors. I hate scrubbing floors almost as much as I hate putting away winter clothes or cleaning up a dozen broken eggs. But have your children ever seen you down on your hands and knees? Mine have. It was almost worth losing the cleaning woman to catch the naked, blazing reverence in their eyes. And the kitchen floor never stayed cleaner longer. Who dared drip a drop on poor toiling, moiling mother's floor?

I'll admit I'm exhausted just folding the bright, white laundry that tumbles out of my automatic washer and dryer. I can't wait for a bathroom robot that will gather the dirty linens where they fallthen sort, wash, dry, fold, and stack them. I'll probably be first in line for a laundro-closet that's programmed to wash or dry-clean all our clothes on the spot. But what will replace the love-light in Cindy's eyes when I've personally puffed a party dress to starchy perfection? What will become of Sean's roaring blackslaps when I've remembered to fish out his yellow shirt and have it ready on Tuesday? Why, with a robot around, I'd have been done out of one of my most treasured mother-compliments. It burst out of Sean one morning in thanks for a shirt hastily pressed between bacon and eggs. "Gee, Mom," said he, "You're a good ironer too." Too. Maybe he meant simply that I'm a good ironer, just like the cleaning woman. Or am I good at something else? Maybe other things? I wouldn't dream of dissecting my back pat. I just keep it tucked away to bring out when I'm feeling noncapable and talentless.

Speaking of ironing shirts between bacon and eggs, of course the whole mother-glorifying morning scramble will slip down the drain once computers take over. It will be child's play to serve six different breakfasts at six different times. Everybody will have clean, ironed clothes at his fingertips. Everybody can grab his own lunch pill simulated peanut-butter-and-jelly or ham on rye. Everybody will have his homework done, thanks to the computer in the learning center. Mother's kitchen computer will know who has basketball after school or a dentist appointment. And some computer is even bound to know where the dog hid Sean's other sneaker. What chance for a mother to convince her family she's the (continued on page 128)



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Bow-wow-wow. Whose dog art thou? Little Tommy Tucker's dog. Bow-wow-wow.

That nursery rhyme has been sing-songing through my head all day, because Helen Tucker dropped in for coffee this morning. Helen had big news-"We're giving the kids a dog!"

With the first cup of coffee, I heard the whole story.

While I was pouring her a second cup, Helen brought up the Big Question: How do you teach children that they must be responsible for taking care of their own dog?

"How did you do it?" Helen asked. "I see one of your boys out every morning, regular as clockwork, walking your dog. I told our kids that this was going to be their dog and they'd have to take charge of it. But, honestly, they can't remember to do anything regularly, except watch Batman."

A weekly chart to divvy up the dog chores worked well, I told her. I also suggested that she sign up her ten-year-old for the dog training classes at the YMCA as soon as the puppy was old enough for school.

Helen hadn't time for more coffee or advice, so I promised to find the how-to-raise-a-perfect-puppy book we had used and bring it over.

ACCEPTING RESPONSIBILITY

The puppy-raising manual tells how to feed and bathe and rid a dog of fleas, but it doesn't answer the Big Question. For the Tuckers, and every parent who expects a child to keep all those fervent promises to take care of his dog, I'd like to write a special chapter. It would go something like this:

You can help by making a child feel that taking care of the family dog is an important job. Don't take the attitude, "he's your dog and you take care of him because everyone else is too busy to be bothered." Let him know that he can count on you to lend a hand when he needs it, but that he is going to learn to be the real family expert on dog care.

In the beginning, puppy care takes quite a bit of time and effort. A puppy under six months old must be fed three or four times a day. It must be taken out every few hours until it is housebroken. It may need chauffeuring to the veterinarian. Someone has to keep an eye on the pup until it outgrows the puppy-mischief stage.

This is a job too big for a child to handle alone. Don't say "Look what your dog did," every time the puppy makes a mistake. Don't threaten or nag, if sometimes he forgets or procrastinates when it's time to look after his pet. A puppy learns faster when it is praised, so does a child.

While the puppy is young, divide the chores. You can make up a weekly chart for each day's duties-and check them off as they are done. If the children can divide the jobs, they can take turns and not get bored.

DOG SHOWS AND OBEDIENCE TRAINING

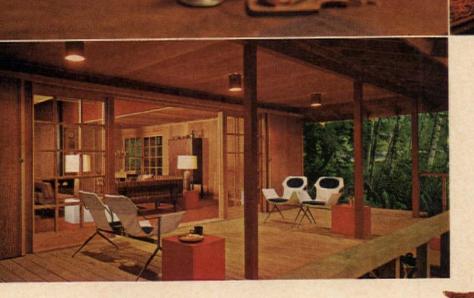
I heartily recommend that anyone who owns a dogwhether it's a purebred or a mixture-take the children to see a dog show. They will see a big, new world where the welltrained dog is king. Many dog shows have special events where youngsters are judged on their skill in showing their dogs.

Another dog activity that is both fun and educational for older children is dog-obedience training. Dog training has become such a popular hobby that classes are available in most parts of the country.

The value of obedience training is that both the dog and the child learn a great deal. The dog learns how to behave properly; the child learns how to command with both gentleness and firmness.

Certainly, there are other ways to help a child broaden his horizons and to set him on the road toward being a responsible, kind, and loving adult. But can you think of a better teacher than a dog he can call his own?

54







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We always welcome your letters about decorating problems. We've received so many inquiries that seem to fall in the same category and are of the same general interest, that we have decided to introduce a new monthly feature called our Decorating Clinic. Here you will find the most often-asked questions from readers, to be answered as space permits.

Question: We've just bought a brass chandelier for our family room, and my husband and I are having arguments about how high to hang it. Can you tell us?

Answer: The ceiling height in most modern houses is somewhere in the neighborhood of eight feet. Hang your chandelier six feet five or six feet six off the floor. That means measuring from the floor up to the lowest point of the chandelier. With this measurement you can be reasonably sure that even your tallest friends won't hit their heads on it. If you have many basketball stars among your circle of acquaintances, or if your ceilings are higher than standard, hang the chandelier higher. Be sure the proportion between the height of your room and the size of your chandelier looks right. It is almost better to hang it too low than to have a small fixture bobbing about at ceiling height - nothing looks more ridiculous.

Should you ever want to move vour chandelier to hang over your dining table, allow about three feet from the top of your table to the lowest point of the fixture. If you want to move the dining table, lift the chandelier by means of an S-hook to shorten the chain.

Question: We are planning to carpet the stairway and upstairs hallway of our center-hall house. One of my friends says that the bedrooms opening off the hallway must be carpeted to match. Is this true?

Answer: No it is not. Since your bedrooms are separated from the landing by doors (even though these are probably left open or ajar), each bedroom may be treated as a separate entity. Naturally, a degree of color coordination is de-

sirable, so choose a stair-and-landing carpet that will look well with your bedroom color schemes.

May we also suggest that you do not pick a solid-color carpet for a heavy traffic area like an entry, stairs, or a landing. Solid colors tend to show soil and wear more easily than tweeds or patterns. Of course, the pattern should fit the overall character of your house: Colonial, Victorian, modern, eclectic. There are carpet patterns to go with all these decorating styles.

Question: We have a new baby and I'm having the worst time finding something to hang on the walls of her room. Please help! At the rate I'm going she'll be in her teens before I see something I like.

Answer: Don't expect to find anything you'll like in the stores. Most of the pictures designed for babies are still in the Mary-had-a-littlelamb pink-and-blue period. You're just going to have to create your own. Fabric hangings are one answer. If yours is a modern nursery, stitch one of bright colors in Mondrian-like shapes. If you want something a bit more traditional, look for cottons and chintzes with bright motifs you can cut out: stylized flowers, birds, jolly lions. You might even find a printed panel that only needs seaming top and bottom so that a dowel can be inserted. (Fabric panels are washable, so are "tapestries" made from attractive terry towels.) Children's books, especially those king-size ones are another good source to explore and so is your local wallpaper dealer. Mount wallpaper on hardboard cut to fit an inexpensive frame that's been spray-painted.

We know one mother who simply went ahead in desperation and painted a border of tulips all around her little girl's room. Jean La Munière, our Art Director, has a continuing mural in his son Tony's room. It grows every evening when bedtime stories are told-and illustrated. When the walls are full, the room is repainted and the mural starts over again. Jean draws with fat felt-tipped markers.

Or collect children's art for your nursery walls. Until your own little girl is old enough to join the fingerpaint set, get examples from friends with kindergarten-age youngstersthey'll be flattered by your interest. Children's art can be utterly enchanting but don't frame it expensively. You might try a pin-up wall of cork, painted white. It'll grow up with your child until it's her teen-age bulletin board.

Question: Please tell me how high my end tables should be. Right now I don't have any and my couch looks funny without them. According to my mother-in-law they should be higher than the arm of the sofa.

Answer: Sorry, your mother-in-law happens to be wrong. End tables should be a little lower than the chair or sofa arm. This not only looks better but is much more comfortable. Try it and see if it isn't easier to reach down with your hand than to reach up from a sitting position. And don't feel that your end tables must match. We've said it before, and we'll say it again, too many pairs make a room dull.

Question: I'm very puzzled. I have just finished decorating my living room in shades of beige. Everything is beautifully coordinated, even the pictures have many shades of beige in them, but something is lacking.

Answer: Indeed it is-life. A too carefully coordinated room always ends up looking a bit sterile, too much like a model room. You might like your room better if you added some black-preferably black lacquer. Try a black lacquered bamboo coffee table or an occasional chair in black bamboo. If vour room is Early American, black Hitchcock chairs or a black-framed mirror might help. Black lamp bases (shiny, of course) or black shades on existing lamps would be handsome. Just in case black isn't your cup of tea, try blue. It's more unusual than green, orange, or brown with beige. If your beiges are fairly full-bodied, you can afford a light blue, if they're light get good color contrast with medium to dark blues. And when we say blue we don't mean a green-blue, we're talking about a real, striking blue-blue.

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The Persians have been making fine carpets for 3,000 years, but when they saw Polycrest olefin, they were impressed. Sonia had never seen a carpet with such deep, springy pile. "I

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Nobody knows more about fine carpets than the Persians. They were impressed.

You will be, too.

POLYCREST



Magee's "Color Flair" photographed at the Colbeh in Teheran.



SOME FLOWERS LIKE IT DRY By Jean Hersey

In May and June oriental poppies open frail, luminous petals, dominating the border. Hybrids come in rose, salmon, pink, scarlet.





An annual that's as brilliant and easy to grow as the zinnia belongs in any summer border. Ours is a vivid reminder of 'Old Mexico.'

Drought-proof your garden with heatloving perennials! Choose plants that thrive with little rain, and you'll be picking armfuls of flowers when other landscapes are baked bare. Ours, like achillea 'Plate of Gold' pictured above, blooms for weeks without pause. We have 13 different perennials in a bed 6 x 12 feet with rich sandy earth. The sun shines there all day. During the last few dry summers we have observed that the following varieties appear to be drought-proof. The delphinium that we set out with them succumbed-so did the foxglove and the anchusa, but the others have survived and they bloom willy-nilly. They will do particularly well at the seashore, where soil is sandy and the wind seldom stops blowing. With salty air and heavy night dews the colors are very bright.

1. Alyssum 'Basket-of-Gold' (Alyssum saxatile). The lemon-yellow flowers all but cover the gray-green foliage from early May through June. It grows four to 12 inches high, must have well-drained soil and full sun. Circle it annually with a trowelful of lime scratched into the soil. If planted along the top of a stone wall it spills down in a golden cascade.

2. Aster frikarti, sometimes called wonder of Stafa, is a must for the sunny bed. It grows to two feet in height and nearly two feet across when in full bloom. The individual flowers literally hide the plant. Blooms first open in mid-August and continue into November even beyond several frosts. Each consists of lavender petals that flare out from a tufted orange or yellow center. Plant lemon-yellow dwarf marigolds in front.

3. Balloon flower (platycodon) sends up its first sky-blue flowers in July. The buds, like inflated balloons, open wide into five-petaled, starry blooms. The plant blooms over a long period. Pick faded flowers and new ones will develop. The thick roots look like a tangle of smooth white carrots, and are so deep that drought never discourages them. If you move a plant you are seldom able to get all the roots, and eventually you have two plants—the one you moved and a piece that stayed behind! The larger the clump the more exciting when in full bloom. Give rich sandy soil, full sun, and set ten inches from the next plant.

4. Beebalm (Monarda didyma—red, M fistulosa—lavender). Both enhance the perennial bed, and flowers keep coming through sun, heat, and drought. It attracts not only bees and butterflies but hummingbirds as well. The flower is sweet-scented and the foliage has a minty fragrance. Set eight inches apart and divide in spring every third year.

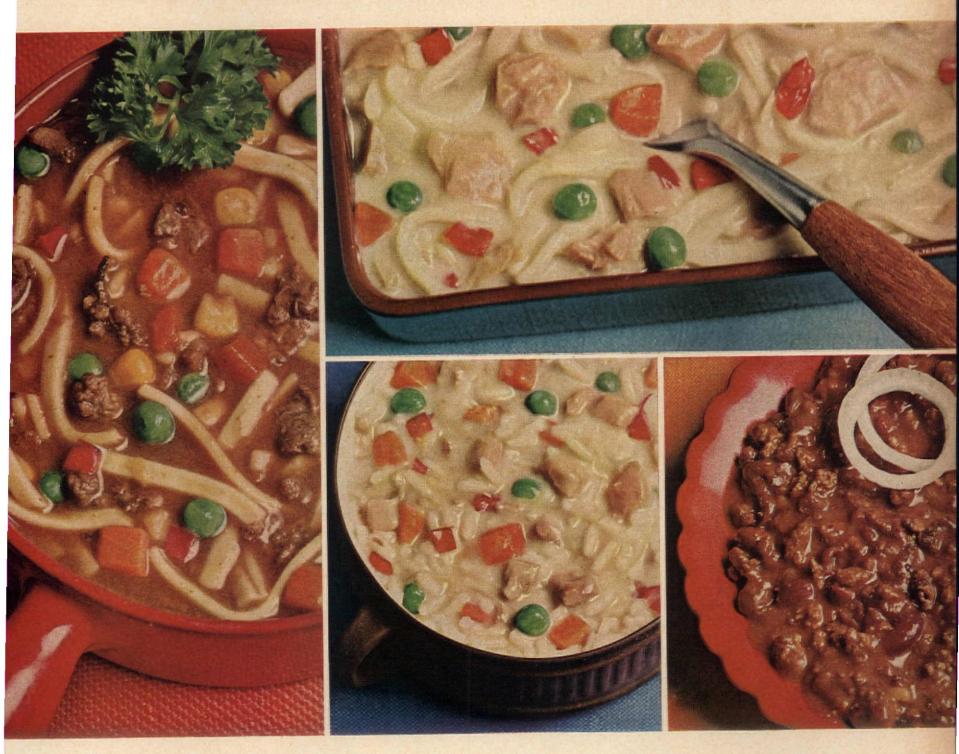
5. Blanket flower (gaillardia) blooms from June to November, opening one raggedy-petaled flower after another. Blooms are a mixture of orange, yellow, and wine red. The soft, tufted centers are part of their appeal and plants grow 15 to 24 inches tall. Give rich soil on the sandy side, full sun, and set out eight inches apart. Divide the plants every third year.

6. Butterfly weed (Asclepias tuberosa) tosses its gold through summer fields and meadows from Ontario to Arizona and the Gulf of Mexico. It was used in an old Indian cure for pleurisy, but today it's pure delight in the garden. In July and August copper-orange flower clusters top stiff upright stalks and last for weeks. Butterfly weed is a mecca for small brown and tiny blue-violet butterflies. Bees hover over the florets too—the honeybee and the great fat bumblebee.

The insects that come to this plant become pollen bearers in a most interesting manner. When they alight on the flower their feet usually slip into a little slot which catches and holds them fast. When the insect jerks free, several small pairs of pollen sacs are attached to its legs, to be carried to other flowers. Butterfly weed thrives in hot, sandy, sunny spots, grows slowly, and seldom needs dividing. Set out three together about eight inches apart. It needs no more care than its relatives that grow wild in the meadow.

7. Candytuft 'Purity' is the perfect border plant for any flower bed. In May it is a sheet of chalk-white flowers and you can barely see the foliage. Set out eight inches apart and permit the plants to merge into a small tight hedge. When flowers fade, trim drastically and shape. If you don't cut it back it straggles and flowers less profusely the following year. In winter cover the plants with dead flower stalks, and on top of these spread leaves and branches. If you have a single (continued)

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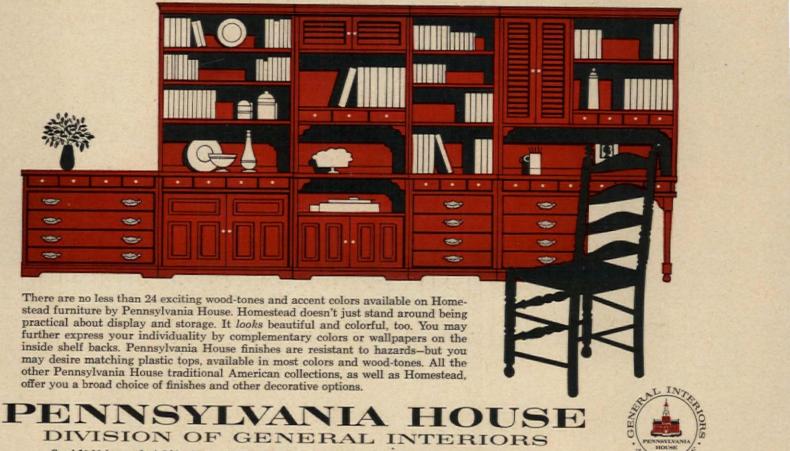


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SOME FLOWERS LIKE IT DRY (continued)

candytuft, a bushel basket anchored with a rock makes good winter protection. Lightly toss a few leaves under the basket.

8. Cornflower or mountain bluet (Centaurea montana). A centaur once had a wound on his foot which was cured by the medicinal properties of the plant that bears his name. Thistlelike flowers of deep blue dance over the foliage. Set eight inches apart, lift and divide every third year. Plant in early spring. The cornflower grows to a height of about 18 inches and flowers open from July to September.

9. Dianthus 'Beatrice' sends up delicate fresh pink flowers off and on all season. When open, their spicy fragrance drifts over the entire garden. The plant tends to sprawl and spread, so trim to keep shapely. Remove any surplus four- to six-inch growing tips and set in the earth in a semishady spot. Keep watered until they are well established. If you pot up a half dozen of the stem ends in the fall, they root in a few weeks and bloom all winter in a cool sun porch or bay window. By spring you will have new plants for the perennial bed.

Dianthus responds to lime around the roots in the spring. Give full sun, sandy soil, set one foot apart.

10. Yarrow (achillea) 'Coronation

Gold'. The lacy, silver-gray foliage grows to two feet and has a pungent odor. Great flat heads of gold flowers cover the plant from June well into the fall. Set out early in the spring at intervals of ten inches. Every third year divide one plant into three. It will grow in soil that is not too rich. A scattering of wood ashes in the spring will send it into a frenzy of bloom that continues for months. The flowers last many days indoors and are easy to dry.

11. Oriental poppy (Papaver orientalis). Poppies thrive where it is hot and dry and are undisturbed by lack of rain. An Oriental poppy is like the balloon flower—when you move it you seldom get all the roots. It continues to have flowers in the spot you thought you took it from. Like platycodon any two-inch piece of root becomes a new plant. Set 15 inches apart.

12. Stonecrop (Sedum spectabile) is a succulent plant with stiff, juicy, leaves. The flowers come in rose or carmine and last for weeks. Cactuslike in their unconcern for heat and drought, they bloom on and on. Plant in spring or autumn, eight inches apart. Each six-inch stem cut and rooted will develop into a new plant.

13. Veronica, or speedwell (Veronica subsessilis), is an old-fashioned variety often found in New England gardens. Upright spires of blue flowers top the two-foot plants from July to September. The variety 'Pavane' sends up 18-inch spikes of clear pink from June to August, and you may find 20 spikes on a single plant. 'Icicle' is a 15-inch white that blooms all summer.

No special soil is required to growveronicas. Set out six to eight inches apart and divide every three years.

Perennials are rewarding not only because once established and content they reappear year after year, but also because every two or three years you can divide and share them with friends and admiring guests.

MAKING THE GARDEN

If you're starting a new perennial bed, first choose a sunny location. If you like curves, mark out the size and shape by outlining the area with a hose laid on the ground. If you prefer symmetry use string and stakes.

Turn over the soil to a depth of one to two feet. Let it settle a week or two, then plant. As you set each variety, pour water around the roots. When it drains away, firm the soil around each plant. Keep watering the bed for several days after planting.

Plant everything but the poppies in March or April. They may be planted very early in the spring or later if you buy potted plants. You can transplant poppies in midsummer when the foliage dies back.

In autumn cut the dead tops of your perennials to ground level and scatter them over the bed. Cover with leaves and branches in late October or November. Next March or April uncover and cultivate. Circle each plant with a trowelful of fertilizer and lightly scratch into the soil. Water.

In late May after a good rain and a good cultivating, cover the earth with a mulch to keep the weeds down and the moisture in. Both buckwheat and cocoa-bean hulls are excellent. You may want to run a stake down in the earth close to certain plants and gather their spreading stalks together with a string. Those that will probably need it include the balloon flower, yarrow, and Aster frikarti.

In addition to being easy to grow, our plants are seldom bothered by insects or blights. Should you have an invasion of unwanted creatures, however, you can spray with an insecticide, or you can solve the problem in a more interesting way. Buy ladybugs which thrive on aphids and other pests. They multiply every 21 days and birds don't like their flavor.

In the spring you can also buy praying mantis egg cases. Attach them two feet above the ground on a bush near the perennials. In mid-May the eggs hatch and the tiny mantises form a living chain to the ground. They soon begin to consume any insects that may be bothering the plants. They seldom stray and once settled, multiply and remain for years. The Chinese mantis will survive a New England winter.

Don't forget, it's a lot more relaxing to have a few, well-tended plants than dozens you haven't the time or energy to care for!



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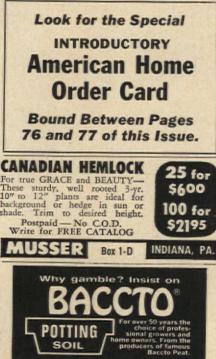
For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids and to relieve pain – without surgery.

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This substance is now available in suppository or ointment form under the name Preparation H[®]. Ask for it at all drug counters.



By Harold J. Grossman



Everyone who enjoys sharing a bottle of wine with friends should have a "wine cellar." While a cellar implies a storage room below a house, it actually means any wine storage space—be it a wine rack, cupboard, or closet. Its size depends on one's needs, and of course the available space one can spare.

The important consideration is that it be easily accessible, that it be in a fairly cool place, away from hot-water pipes which rise behind closet walls, or, if it is in the basement, never near the furnace. Wine does want a quiet, dark place free from excessive vibration . . . a safe storage space where bottles will not be knocked over and broken.

Any table and sparkling wines you expect to keep for more than five or six weeks are best stored on their side with the label uppermost (for easy identification). If you plan to consume them in less than six weeks time they can be kept in an upright position.

Fortified wines like sherry, port, Madeira, vermouth, etc., which have more than 14 percent of alcohol may be stored in an upright position, as well as wines with screw-cap closures and all liquors. Exceptions are vintage port and vintage Madeira, which should be stored horizontally. All distilled spirits, such as Cognac, gin, rum, vodka, whiskey, cordials, etc., can be stored upright without fear. The reason for storing table and sparkling wines in a horizontal position is to assure the cork being kept moist and expanded by the wine which is in contact with its inner surface. This prevents the cork from drying out, shrinking, and permitting an excess of air to come in contact with the wine, which would cause it to spoil.

In an apartment or small house where your space is limited, the ideal solution is to convert part of a linen closet into your wine cellar. You can have the center cross-binned for the storage of table and sparkling wines, and shelves can be placed above for spirits such as brandy, whiskey, gin, vodka, cordials, etc. Shelving along the sides can be used for glassware, an ice container, cocktail shaker, etc., while a pegboard against one of the walls will be practical for hanging utensils you will use in preparing drinks. The most important reason for using any closet is that it has a door that can be locked.

In my own apartment, I had the doors removed from a double closet. This left a space seven feet wide by eight feet, six inches high and 25 inches deep. Using inch-thick boards I had two shelves built in across the upper part—leaving 13½ inches of space available above each. The lower shelf is 61 inches from the floor. The space between the shelf and the floor is filled in with V-shaped bins made of a half-inch plywood. The bins are 13 inches deep and the sides are each 12 inches. The V bins are filled with bottles on their side, while bottles on the shelves above are all upright.

Of course, if you plan to stock 4000 or more bottles, and you have been laying in quantities of rare wines of the extraordinary vintages over the years, as one friend of mine has done, you can and should build a real cellar below ground. He has papered the walls with labels of bottles he has enjoyed; he has carpeted the floors with a thick, red nylon carpeting; and he has air conditioned the whole place. He maintains a temperature of 60°F. in the portion holding his red wines and 50°F. in the part where he stores his white wines and champagnes.

It is also practical to keep a "cellar book." This is a diary of the dinners you have served with their accompanying wines, and the names of the guests with whom you shared them. Labels could be pasted on the opposite page . . . reminding you to vary the menu on another occasion. In time, (continued on page 130)



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OTHER CLEANSER



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Here's my household hint for this month!



"Comet can do a lot more than clean sinks! For spring cleaning add a couple of shakes to your regular cleaner in a bucket of water. Walls and floors come beautifully clean and Comet's extra cleaning power helps reduce streaking."

his special issue is devoted to the proposition that everyone deserves more time. Time to plant the garden, freshen the house, have a picnic in the woods, revel in the first asparagus and rhubarb, indulge in spring fever, pleasure ourselves in a hundred ways. April is the cruelest month because it offers so many tantalizing adventures and so little time to pursue them. What better month, then, to devote to the art of spending time? Call it a "leisure" issue if you will. We like Webster's definition of leisure. He calls it "opportunity." Certainly we have more opportunity to use free time wisely and well than any generation in history. Backyard pools are commonplace; home libraries are stocked with tape recorders and projectors as well as books. Craft rooms for sewing, woodworking, ceramics, weaving, flower arranging are being built into today's houses. Studios, music rooms for performing, greenhouses, and potting sheds continue to proliferate. In this issue we proudly show a project room to accommodate the incurable hobbyist who has a hundred or more unfinished works in progress.

No wonder the "second house" is becoming so important. It offers a leisure stage, a setting for experimentation and free-time fun. More important, perhaps, is the manner in which it is shaping our home life in a different, more flexible, adventurous style. Easy to live with and (continued)

(continued)

maintain, it provides countless outlets for the leisure we now take for granted. If we love decorating, building, gardening, here is still another opportunity to embrace. The so-called second house has had a profound impact on our use of time. Once vacation houses were inadequate, miniature versions of the family's permanent home. Dark, formal, inhibiting, they offered nothing more than busy work for the vacationing homemaker. Heavy furniture, hard-to-clean surfaces, inefficient kitchens made the summer house something to escape from, not to. All this has changed. Not only is the second house light, airy, easy to maintain, colorful, and compact but its style is affecting the permanent family home. It has pioneered design concepts that can make year-round living more fun. Storage and step-saving ideas borrowed from the vacation house have liberated us from housekeeping drudgery. New materials designed especially for easy summer upkeep have found their way into winter homes. The successful second house has been edited down, not to bare necessities but to a lean and natural look. The message is clear—coping with clutter takes time away from other, more exhilarating pursuits.

The second house tends to bring the outdoors in and vice versa. As a result we look to the house as a bridge between two kinds of living. You can have not only a sense of shelter but also a liberating closeness to nature. The house itself offers a release from the working world with rooms designed for solitary or group creativity. Happily these advantages can be incorporated into any house anywhere.

PUTTING A VALUE ON TIME

The best-designed and -equipped house in the world will not of itself produce more time. You have to use timesaving machinery with discrimination. More important, all of us must develop a healthy respect for time, learn to value it. Time is money, so we have been taught. But are we willing to accord free time a dollar-and-cents respect? We do when it comes to work time. People are paid by the hour and so give up time for money. Even housekeeping has its price tag! According to economists it would cost \$9000 a year to replace you, the cleaner, chauffeur, gourmet cook, family accountant, purchasing agent, baby-sitter.

But what about the time spent on nonwork? How can you evaluate the worth of an hour of flower arranging, an afternoon at the piano or easel, a stolen ramble in the woods? Their value is immeasurable, irreplaceable. They offer relief, renewal, replenishment. Without some time to ourselves we couldn't survive.

What woman doesn't count that second cup of coffee as the best? It's not the coffee that matters but the time to drink it—in peace. She has washed, clothed, fed her brood, sent them off to school and work—and now she has a moment to herself. That is what counts. The time is hers to sit and dream or plan, to arrange herself and her day. Such moments are precious and it is a pity there aren't more of them. It is woman's fate that she must give time as well as love and concern. She spends more time waiting for her family than waiting on them. They are on schedule while she must fit her day around their organized lives. Necessarily, the time she has to herself must be snatched, stolen, saved out of hours given to others. Her day is broken into a hundred fragments. The job of having a great stretch of uninterrupted time is something she never knows.

Understandably, she asks, "Leisure! What's that?" She does not lack for interests, only for the time to pursue them. What is the point of acquiring leisure gear, developing tastes and talents if she is always rushed, behind schedule? A good question. We don't pretend to have all the answers to our ever-present time problem but we do have some of them. You can find out—in this issue—how to save time, invest it more profitably. Good decorating, architectural design, kitchen planning, gardening foresight are keys to more leisure. Our editors have contributed dozens of ideas which cannot help but help you stretch your leisure hours. Here are shortcuts, efficiencies, professional tips on planning that can help cut the chores down to manageable size.

A NEW PHILOSOPHY

Our goal is to use the shortcuts to gain time. If the chores can be disposed of in minutes, we can have a richer life. We will be liberated for other, more satisfying, enduring, time-consuming conquests. Does it seem ironic that we save time only to spend it generously on what truly intrigues and rewards? This is our greatest opportunity. This is what leisure is all about. Other generations had no such opportunity. They had to take the long, arduous, time-consuming way because there was no alternative. We, on the other hand, have immense choice. If we feel like making beef stew from scratch we can do so devote the day to a meticulous peeling and skimming. But if we would rather spend the day in the garden, the dinner can come from the freezer.

Significantly, the booms in instant foods and gourmet cooking are parallel phenomena. Neither displaces the other. They are instead complementary. So it is with gardening. The work-free garden and the time-consuming horticulture of exotic or rare plants flourish side by side. Power equipment, hard-surface paths, modern chemicals cut repetitive gardening chores down to size. You then have time for the thoroughly enjoyable puttering, which the dedicated gardener will never begrudge. Whether he grows delphiniums or dahlias, prides himself on a thick turf or bumper begonias, he is willing to spend the hours needed to bring these plants to perfection. Most of the great human achievements take an unconscionable amount of time. Look at a painting or piece of sculpture, a carefully shaped bonsai or espaliered shrub. They reflect days devoted to contemplation and workmanship. You will never guarrel with the time spent if you feel the results are worth it, and the sheer pleasure of bringing an idea to fruition delights you. "The happiness of pursuit," one psychologist calls it, not the pursuit of happiness.

There are many chores we are only too glad to be finished with—but who really wants to be done once and for all with an enterprise that challenges your best? This is doubtless why the dedicated homemaker-decorator is only too happy to start over almost as soon as she has finished the last set of curtains. She can hardly wait to slipcover the upstairs now that the downstairs is finished. You never really complete a house you love. Nor a garden.

If the hours are to be meaningful, spent doing what you love best, you will have to take inventory. Stop squandering time; instead make it count for something permanent, creative.

WHERE DOES IT GO?

You can't always account for time spent because so much of it sifts through your fingers. It may be useful to think of time as money in at least one sense. Before you can budget time you have to have some idea of outgo. Be firm about guarding your personal time allotment. You know what you've done—but do you really know how much it costs in time? Until you find out you will spend time on inconsequentials, time that belongs to you. You are frittering away the golden moments without receiving anything substantial in return. How can you stop the time drain?

One idea gratefully borrowed from the management consultants who counsel executives on more efficient use of time is this: Keep a time log. Keep track of your time for at least a week. Write down everything that took time. That includes telephone calls made and received, anguished moments caught in traffic, the incessant shopping, cleaning, cooking, etc. You won't be able to budget your time more efficiently until you know where it goes. You'll be amazed, too, at how long some rather simple tasks took—how brief were the moments spent in pure pleasure.

You will have to steal time for yourself because nobody will give it to you. Be more selective, however, and your time will expand. Don't always answer the telephone. Insist upon a few hours of solitude. Disappear into your studio or craft room and gently shut the door. Teach your children to respect your right to privacy and help them learn to enjoy their own personal time allotment.

Give generously of yourself, your talent and concern but become less prodigal with your time. Don't agree to serve on every committee, help with all charities, shoulder community efforts indiscriminately. Pick one or two good works and go all out. You'll save time in the long run if you don't scatter your shots. And, not incidentally, your own contribution will be more substantial when you focus on a single activity. Stop and think if you can eliminate some of the time-consuming efforts from your routine.

SAVOR THE MOMENT

Time is, of course, relative. It can drag while you wait for the school bus to dislodge your youngsters or fly by when the family picnic turns out to be a great success. But time is also doled out to us in rather constant measure. We have but 24 hours in the day. Time cannot expand to meet our requirements for more of it but the self expands as we conquer time. For some reason we feel guilty about taking time for personal use, ignoring the fact that this small break can give us a fresh perspective, energy, and will. We can be more relaxed, efficient, loving if we have a chance to refuel. Stress is part of life but we need to beg off for a moment in order to cope with it more effectively. Just changing your activity for an hour or so will give you the strength to pursue the main job of keeping house, raising children, sustaining a marriage. One suggestion: If you are enjoying the moment hang on to it. Let the dishes go while you watch the children play. If dinner is late, who cares? A refreshing drink and that glorious sunset are compensation enough. Men rush through their days, too, and home should rightfully be a place where they can unwind and take their time as well as their ease.

You can make the hours count doubly, both for the business of living and its joys. Keep the hi-fi on while you work around the house. Surround yourself with plants and art; enjoy them while you baby-sit or wait for the soufflé to rise. Keep your easel up, your book open, garden tools at the ready. Make the most of each moment and you won't feel so pressed for time.

SPENDING TIME

This issue is packed with scores of ideas on using time creatively. You can develop a collector's eye. Rare plants, antiques, needlework, classic cooking equipment are well worth acquiring. So are dozens of other collectables, to be had at a small price now if you look for them. For a listing see page 102. You can become a connoisseur. Wines, cheeses, herbs, coffee blends deserve a discriminating palate. Learn what goes with what; how to judge quality. On building a wine cellar see page 62.

Specialize in plants that demand extraordinary attention. A great vegetable garden will pay off if you cultivate it with care. On page 98 there's some advice on raising lettuce, artichokes, asparagus, peas, broccoli, to perfection. Take pride in expertise. Decorate

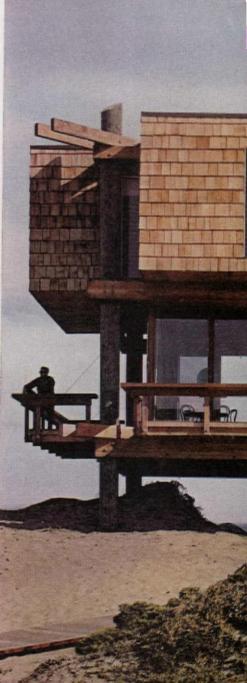
for the fun of it. (See page 84.) Discover the satisfying arts and crafts of another day. Bookbinding, embroidery, stenciling a wall or floor. Expand your horizons. Visit the great museums, arboretums, restorations. Borrow their ideas. Saturate yourself with the best and then adapt it to your own way of life. Cook something splendid. A dish that takes all day (or several) and shows it. Make homemade bread, puff pastry, run off a clambake, or a Texas barbecue. Create the memorable dessert shown on page 112. What's the point of having the kind of kitchen that works efficiently and well if you can't put it to the test of haute cuisine? Build a house that is fully designed and equipped for leisure living. It could be a beach pad, mountain retreat, or a year-round house which adapts itself to family activities. We show some eminently successful leisure designs on pages 68 and 72. Whether you are building from scratch or remodeling to take advantage of your leisure opportunities, the models should give you some pointers on both saving time and spending it. Make room for your extra-curricular interest. Whatever you build to enhance your life resolve to use it with enthusiasm. If it is a pool splash away to your heart's content. Take a swim before breakfast and in the evening before turning in. If it is a studio room escape to it while waiting for your family to gather. Too often we spend money (and time) on the most elaborate and costly equipment and then hesitate to enjoy it. Why are we so reluctant to shape our lives around our free time, so anxious to make more work out of what should be pure pleasure and creativity? Are we plagued by a Puritan conscience? If so, let us be rid of it. Summer is coming, and with it even more, opportunity to live the good life. This particular summer will never come again. The following pages are devoted to helping you make the most of what could be the best time of your life. In other

words, relax and enjoy your . . .



Some houses are built primarily for vacation fun but their impact lasts longer than a season in the sun. This one happens to be a beach house but even if your favorite spot is in the mountains or on the desert, there are qualities here that are basic to vacation houses in general. First of all, the selection of site is most important, especially if there are plans afoot for a future development of ramshackle houses on all sides. This will never happen here. Pajaro Dunes, 90 miles south of San Francisco, is planned to retain the unspoiled character of the land. Lots are zoned so that no one owner can build where he will destroy the basic pattern of the dunes or obstruct the breathtaking view of the sea for other houses. Ah privacy! Second in importance: the good vacation house calls for little in upkeep. Here, cleaning up is a breeze because clutter has been skillfully kept to a minimum. The useful decks not only expand the living guarters but make closing up the house almost child's play. Thought for the mountain-cabin owner: let the pine needles be your acre of lawn; for the desert owner: let cactus or tumbleweed be your groundcover. (continued)







A.M. The sun shines brightly on this house that seems to ride effortlessly above the dunes. Houses at Pajaro Dunes are sited so they do not block the view. **P.M.** Nightfall brings a brisk breeze and the time for a leisurely stroll along the dunes. Roads go partway to houses, end in a central parking area. Boardwalks conceal utilities.

Third, a good leisure house should be fun and hospitable. This one is no exception. The house can sleep ten despite its deceptively snug look. Entertaining is an easy matter with a kitchen that resembles a ship's galley in its efficiency. Access to the great outdoors-and who on vacation is not impatient to get outdoors—is as simple as walking through a sliding glass door. Modest in cost, ambitious in concept, this house serves as the launching pad for countless leisure activities besides being awfully nice to come home to.



The upper level houses bedrooms. It consists of an unstifled balcony arrangement around whole house. It is located in the center an open central area which is the upper part of downstairs. Of cast concrete, it supports the two-story living room. Sleeping quarters have

movable storage walls and canvas curtains as

partitions, for flexibility. Master bedroom is

permanently partitioned. There are two bathrooms.

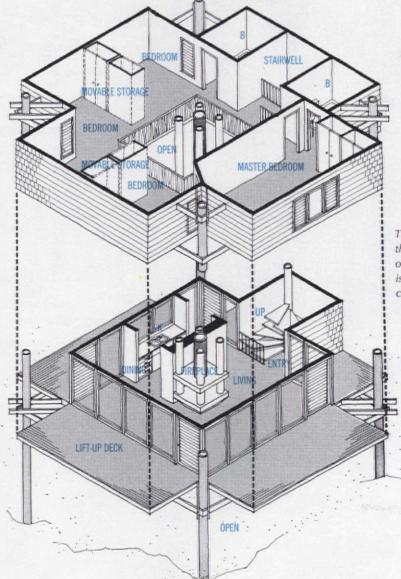
The fireplace radiates warmth throughout the four poles which help carry the weight of the roof. A skylight is overhead. Note the simple partition which sets off the kitchen area and contains appliances and storage.



Architect: Crosby, Thornton & Hill Interior: Lynda Thornton Photographer: Ernest Braun Drawing: Natalie Siegel

A galley-style kitchen is set off from the dining area in corner of the house. Furnishings are simple, in keeping with the purpose of the house, with no ersatz opulence. Pulley for cranking up deck is seen beyond the dining table.





The fact of leisure implies its opposite, the routine of work. When the season ends and it's time to go inland, the owners can close up the house without any fuss. The decks fold up tight against the windows by means of pulleys. The house is in secure readiness for the next visit, even if it's just for a spontaneous weekend trip.

This perspective plan shows how the bedrooms upstairs project over the decks below. The entrance is through the stairs which continue down to ground level.

EXPAND FOR YEAR-ROUND LEISURE

houses. What constitutes a leisure home? We think it is one that is easy to maintain on the outside (including the grounds) as well as the inside. Equally important, spaces and areas have been planned for the pursuit of leisure activities. This house owned by Mr. and Mrs. Lawrence Hough best describes this attitude of design. It is itself the product of leisure time since Mr. Hough did much of the finishing himself. (For photo of Mr. Hough's workshop see page 77.) Designed by architect Bruce Falconer as two separate units, it was built in stages. What is now the leisure unit (in photo below) was built first, along with the pool. It contains two rooms, a kitchenette, and a bath. The Houghs lived here while the main part of the house was being built. These rooms now serve as guest rooms and as the entertainment hub around the pool.





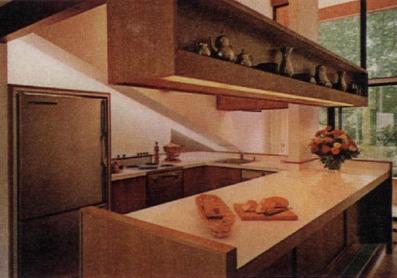
The house fits the sloping site quite naturally. Garage, workshop, entry, and study are on lower level, with living areas and the leisure unit on the upper.

Poolside living is an integral part of the design. The connecting link between the two units forms sheltered entertaining areas. Kitchenette is behind serving counter.



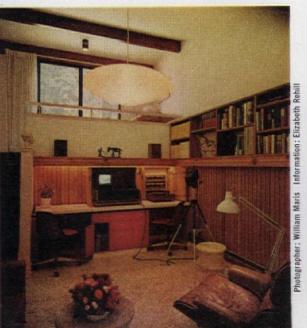






Open planning and uncluttered decorating make for ease in housekeeping. Compact kitchen opens to dining area. Overhangs protect glass from being spattered by rain.

Two-level study is primarily male territory and accommodates audio-visual equipment and stereo sound system for house. For more details of system see page 125.







MAKE ROOM FOR THE CREATIVE YOU

Wouldn't you love a room big enough to contain the unfinished business of a hundred projects? Room to putter and produce, room to contemplate and create? Such a room does exist; we show it here for fun and, hopefully, inspiration. Surely there is space in basement, attic, garage, to create a room where projects can be initiated, left to ripen, and returned to at leisure. More and more, we crave a suitable setting for the countless activities which engage us in off hours. Whether it is a painter's studio, potting shed, ceramics or weaving room, workshop, family swimming pool, the successful activity room must be fun to work in, good to look at and live with. A haven for the hobbyist, the activity room can be closed off-but the ones shown on the next pages are decorative and practical. They are meant to be seen as well as enjoyed. (continued)

Vaulted brick cellar under a large old house has become the family project room for Mr. and Mrs. Gerald Lestz of Lancaster, Pennsylvania. A one-time wine cellar, this is now the place where houseplants recuperate under artificial light, furniture is refinished, the family's paintings are framed, toys are repaired. Among the current and unfinished projects are the repair of 35 antique wooden venetian blinds and pierced wood cornices for installation upstairs, the sorting of a collection of 60,000 Victorian postcards, and the restoration of the beautiful carved wooden statue at left, formerly a ship's figurehead, that was found rotting away in a Philadelphia garden.

THE CREATIVE YOU

Activity rooms are meant to be used so they must be built to take it. Who cares if swimmers splash the furnishings and accessories of a poolside room? What's a potting shed for if you can't play around with dirt and sand? The dedicated hobbyist wants to roll up his sleeves and get down to business. He doesn't mind the mess—out of this will come beauty and the satisfaction of accomplishment. He does want plenty of elbowroom, lots of storage space, the tools of the trade. Ideally, the work center can be tidied up in minutes, floor swept clean, gear stashed away. But the equipment itself has a certain beauty because it is used creatively every day. (continued)





Potting shed at left has a wide workbench with storage underneath for peat, fertilizer, lawn seed, flats, and hand tools. For rooting woody cuttings, a misting unit is a must; for the hybridizer, plastic bags, pollen brushes.



Many a professional would covet the workshop, above, in the home of Mr. and Mrs. Lawrence Hough (see page 72). Workbench is solid, level. Hand tools are close at hand. Room is free of clutter and well lighted. Door at right leads to garage where large projects are assembled.

Weaving and pottery room shown in two photos at right is in the home of Mr. and Mrs. Richard Denison, Winnetka, Illinois. Supplies neatly displayed add color. Pottery corner can be closed off. Curtain fabric by Everfast.

The James Burst family of St. Louis swim all year in their indoor-outdoor pool in the family room. Actually two pools connected by an underwater tunnel through the house foundation, outer pool can be shut off in winter by blocking the tunnel. Spiral stairway leads to bedroom area for showering, dressing after dips.

Information: Lois Rea Photographer: Warren Meyer





Designer: Betty Engleman of Mary Jane Graham Interiors Photographer: Paulus Leeser

Studio rooms are very much a part of the scene whether the artist is a painter or home seamstress. Colorful, beautifully lighted, essentially romantic, they are an asset to any house. The two rooms shown here are professionally equipped yet feminine in feeling, proving that you can have work and storage room along with warmth and comfort. They are not stark. Rather, they serve as inspiration for both the artist and her family. The painter needs privacy so her studio has its own exit to the garden. For sewing, a work center was created in one part of the family room, enhanced by an imaginative display of fabrics.



Mrs. James R. Drake of Santa Monica, California, has turned a wall of the family room (below and at right) into a sewing area. Simple wooden baskets on redwood shelves not only hold all of Mrs. Drake's supplies, they are highly decorative as well. Mrs. Drake made the abstract wall hanging you see below.

Studio at left belongs to Mrs. Francis Stanton of Winnetka, Illinois. It was converted from small rooms over the kitchen. Studio has access to main wing of house down a long hall and its own exit to the garden. Mrs. Stanton organized the large square room into a central work area with enough room for storing canvases that are in progress.



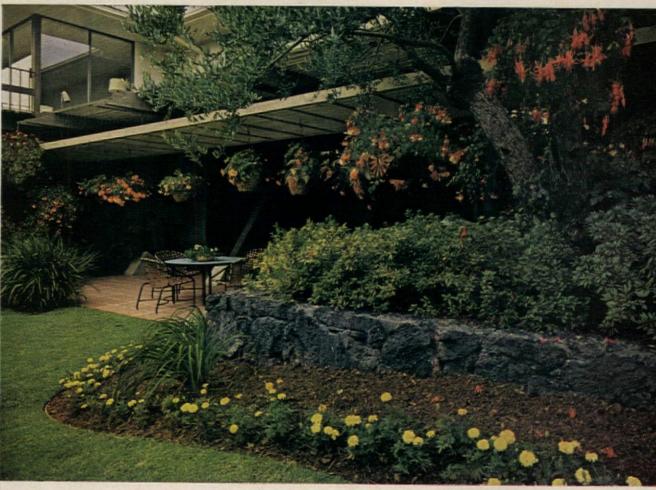
Photographer: Marvin Rand

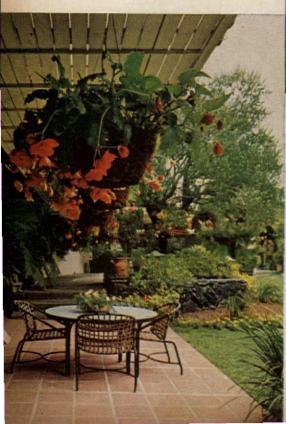


By Evanthia Kondonellis

The pursuit of excellence should certainly lead down the garden path. What is more distinctive than a mass of bloom, clearly superior in form and fragrance? What can compare with home-grown vegetables, gathered at the peak of perfection? Although the happy accident compensates for many a gardening disaster (a new sport of 'Peace' would certainly erase the memory of blasted peony buds), why trust to luck? Instead, resolve to grow the plants you care about really well. Not surprisingly, the flowers and vegetables which are the most satisfying take some looking after. But, if you familiarize yourself with proper planting and training procedure, water and fertilize on schedule, keep alert for insects and disease you should be able to raise blue-ribbon specimens. (For professional pointers, see page 98.) Invest in the best nursery stock available, experiment with new varieties, and keep a record of your trials. Display flowers to advantage by growing them in baskets, training them into standards, massing them in containers or in a raised bed. Of course, it takes time to produce a showcase of bloom but what a rewarding way to spend it.

CULTIVATE EXCELLENCE IN A GARDEN





Hanging baskets can change your perspective on growing vines, both foliage and flowering, and pendant varieties of your favorite geraniums or coleus. They are well worth the effort. Baskets must never be allowed to dry out; plants need regular fertilizing. Take care of them and you will soon develop a portable garden which can be moved about with great effect. Begonias and fuchsias are prime candidates for basket culture but other plants do equally well. See page 98 for details.

Information: Mrs. James B. Harris Landscape Architect: Richard Beeson Photographer: Richard Gross

Succulent salad greens, sweet corn, dead-ripe tomatoes the bounty of a home garden can be yours. You can—and should—grow only the best. You can do it on a pocket-size patch.





Architect: Hein and Rath, A.I.A. Photographer: Ernest Braun Information: Helen Heitkamp Shopping Information, page 128



The good cook rules sublimely in this kitchen. Standing at the range island at left she has at her command two built-in ovens, plenty of storage room for utensils and condiments, and a handy choppingblock counter. From this vantage point, she surveys friends and family in the sitting area. Beyond is the patio seen through the gracefully arched window doors.

A guest might see the kitchen from the viewpoint at lower right. The used brick wall and Franklin stove are most inviting. Beyond the kitchen is the formal dining room, to the left the deck with its outdoor barbecue pit and a beautiful view of Mt. Tamalpais.

The kitchen is where the action is. No longer the coldly efficient food center where three meals are served up per day, the kitchen is now the hub of the happenings. Here the family gathers for leisurely conversation, the kids entertain their friends, the serious cook indulges her favorite pastime, the gourmet club meets to savor exciting new delicacies. This kitchen is a

shining example of what we mean. In the home of Vernon and Ti Norris, of Ross, California, this is the gathering place for Todd, Dana, and Kit while Mom prepares dinner, where the crowd rallies for an afternoon snack, where Vern Norris nudges friends out to their patio while he puts the finishing touches on a perfect Paella dinner. Come on in, this big country-style kitchen seems to say. Come sit by the Franklin stove. But in spite of its informality and friendliness, there's an air of efficiency here. Call it warm efficiency if you will. The Norrises remodeled this kitchen to make it what it is today. How, why, and what they did to bring it all about plus before-and-after floor plans are on page 124.













By Vera D. Hahn

DECORATE FOR THE FUN OF IT

You can learn a lot from a vacation house. It is the perfect type of house to enjoy decorating for the pure pleasure of it. A vacation house gives you full rein to be yourself—to be experimental in an inexpensive sort of way—to be as uninhibited as you please. This is a good vacation house because it is fun. Done in a free-wheeling, devilmay-care casualness, it contains all the essentials for an old-fashioned summer vacation by the sea. The idea here was not to create or even to restore a turn-of-the-century beach cottage but to capture the spirit of one. Furnishings plus the unusual and delightful accessories were (continued)

Living room (right) looks out over the dunes. Wicker chairs, Art Nouveau lighting fixture, contemporary open-work draperies that filter out light, and a modern rendition of an Art Nouveau print on the sofa combine the best of two different eras.

Table and work counter in the kitchen-breakfast area are topped with chopping blocks. Black bentwood chairs, period posters, hanging utensils, and a chop suey sign give the room character.

Dining table and buffet have milkglass tops for easy clean-up. But here again the appeal comes from the wicker, candy-store items, and the fabulous mother-of-pearl and metal-filigree lampshade over the table.

Circular double fireplace was made of stones and pebbles washed smooth by the sea. Accessories on mantel vary from ceramics, dried flowers, to an ornately shelled frame. Horn at right calls children from play to dinner.



Decorator: Balasses House Photographer: Harry Hartman Shopping Information, page 128



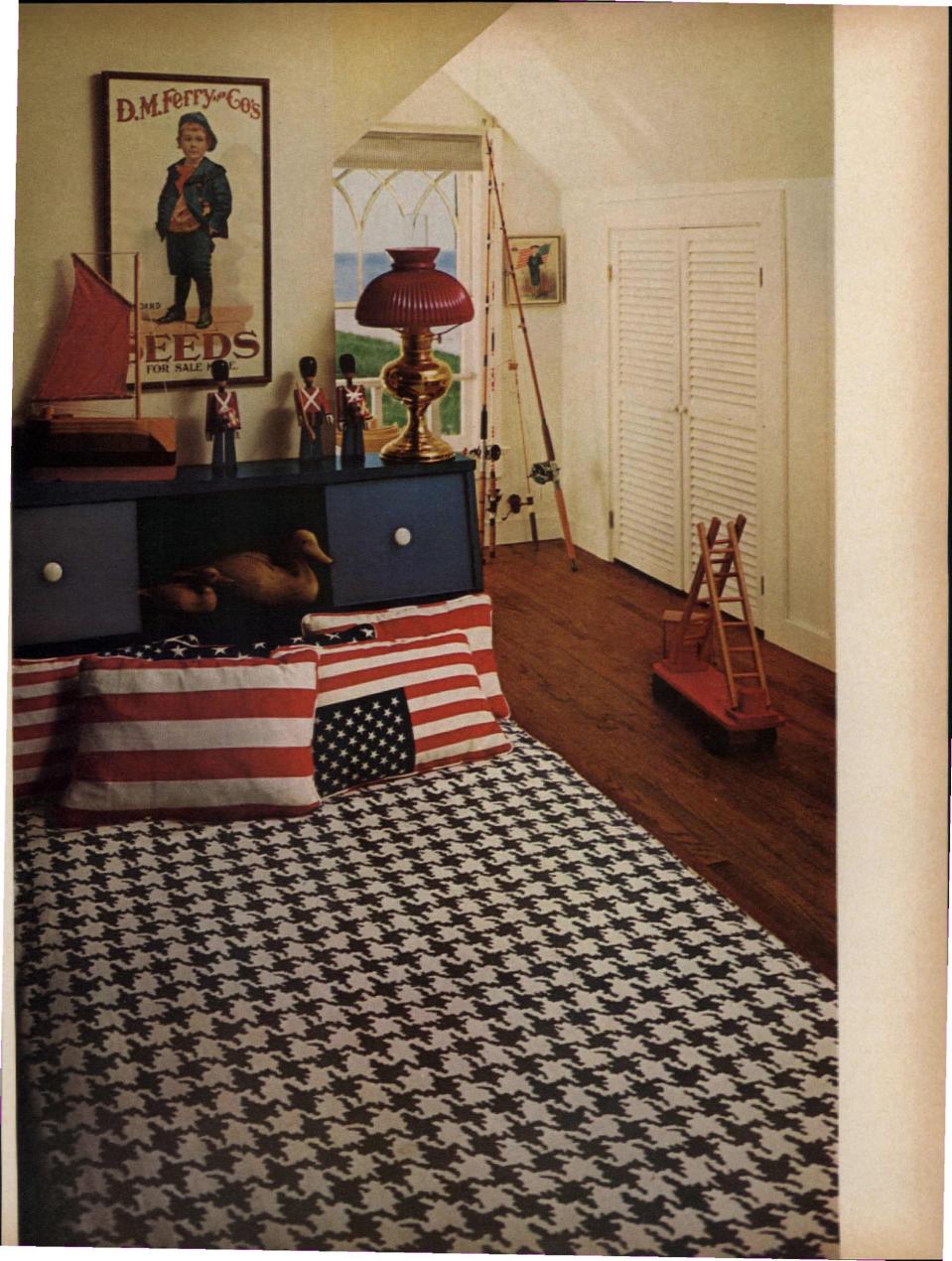
Another view of living room (left) shows wicker chairs cushioned in fabric to match the sofa (see preceding page). Old French baker's shelf holds books, records, puzzles for a rainy day. There's even a cookie jar in easy reach of everyone.

Master bedroom (above) with its small balcony affords a wonderful view of the sea. Again, wicker is used extensively (it's readily available in handsome reproductions). Some of the pieces—the desk and the chaise longue, for instance, may well become collectors' items.

Boys' room in the attic (opposite) has a completely new color scheme of red, white, and blue. Plenty of storage space for toys, games, and equipment is provided under the eaves behind the shutter doors. Lamp is a reproduction of a Naugatuck kerosene lamp.

DECORATE FOR THE FUN OF IT

carefully chosen to preserve the nostalgic charm of an era, yet the house is very much in tune with the way we live today. Modern, sliding aluminum windows open up the house to the view and the ocean breezes. Much of the dark woodwork was stripped down and covered with many coats of white enamel. There are easily cleaned indoor-outdoor fiber rugs, milk-glass table and dresser tops that swoosh clean with a damp sponge, curtains only where they cut the ocean glare. This kind of whimsical Edwardian clutter will not complicate your carefree days—it will only serve to enhance them.



Once upon a time the opportunity to cultivate the good life was given to a very few and they were very rich. With time on their hands and money in their pockets they became connoisseurs. That is to say, they knew what was good and they could afford it. Happily, what was once the privilege of the idle rich is now open to all. Consider the couple shown here, attractive representatives of the new, lively leisure class. They may not have loads of extra cash to spend on paintings, records, books, wines, food, flowers, antiques, rugs, furniture, accessories, but they can afford to sample the best. More importantly, like the rest of us, they now have enough leisure to develop the attitude of the connoisseur. It takes time, not money, to acquire taste. Nobody could afford to become a connoisseur overnight. The eyes, pocketbook, stomach simply couldn't take it. But anyone can acquire, gradually and pleasurably, the judgment of a connoisseur. Take your time. Stock a wine cellar that may take years to ripen. Master classic cooking. Search out the bargains in antiques. You have plenty of time to expose yourself to the best. The saving grace of the connoisseur is, simply, that she does spend time rather than money. Her husband and family can't help but benefit. They have a richer life but it costs them less. They have caught on to one secret the connoisseur has always known. Taste pays off. If you are knowledgeable you are spared the awful expense of making mistakes. If you become familiar with, say, the best buys in wine you won't be stuck with a bad bottle. If you make a point of noting what gives a great garden distinction you will be able to choose your own plants astutely and save money in the process. The connoisseur is selective and that in itself cuts down on the cost of living. The connoisseur is also ahead of her time. She is discerning, discriminating. She knows what will go up in value because she understands quality. When she goes to an auction she can spot the hidden treasure beneath coats of varnish. Why? Because she has steeped herself in periods, styles, design. She knows what she is looking for. Respecting excellence, she wants to make her home reflect the highest standard of taste. Life can be richer, she reasons, if you set out to make it so. She is no fusspot but she is frankly devoted to the idea of perfection. The connoisseur lives exceedingly well but the price is time, not money. Her taste is excellent and she exercises it daily. She sets a fine table but not an extravagant one. The wine may be young and inexpensive but it is sound. Salads are more exciting because they include watercress, Italian parsley, basil, tender Bibb lettuce, dressed with a vinegar she blended herself. She likes experimenting with salad oils, trying olive, corn, peanut, safflower, walnut to vary the greens. Only the freshest sole, the creamiest Camembert will do. She may not fully realize that there are 280 species of onions but she does know about shallots and chives, scallions and leeks, garlic and sweet Spanish. She uses them all with relish. She also grows the decorative onion (allium) in the flower border-mammoth violet heads of Giganteum, the prolific yellow Moly and fragrant white ramosum or odorum. Her experimental bent and discriminating eye show up outdoors as well as in. No matter how small the garden space, she finds room for a connoisseur's collection of plants. It could be Alpines, choice dwarf evergreens, miniature

choice dwarf evergreens, miniature iris. If she has a free hand and a larger landscape she (continued) **BE A CONNOISSEUR**

By Mary Anne Guitar

is likely to make it over to suit her own style. Or, perhaps, restore some of the ancient garden pleasures to contemporary life. She may make a pool and fill it with water lilies or build a folly or secret garden. She grows herbs in knot-garden form, collects the fragrant old roses like Souvenir de la Malmaison. Entertaining is her pleasure because she likes showing off the home she has created. The silver is polished, glass shines, furniture is rubbed to a fine patina. She is unabashedly house-proud. The connoisseur cares about small details and because she does it matters little how much she possesses. What counts is its quality and the care she gives it. She collects what she can afford-drawings instead of oils, found pieces from auctions and junk shops, line-for-line reproductions. She wants to live with the best, experience firsthand the texture, color, heft, shape, feel of a good piece. The connoisseur does not have to own a room full of priceless antiques. One well-chosen piece will satisfy her. She may have been an inveterate collector once but has since graduated to connoisseur status. (For pointers on collecting, connoisseur-style, see page 102.) Anyone can become a connoisseur if she wants to badly enough. The contemporary connoisseur is largely self-educated because she likes "learning to know" the best. The process itself is rewarding. Certainly you should read widely if you want to develop taste. Discover what the great authorities on furniture, food, wines, gardens, design have set as standards. But don't stop there. You should visit antique shops, restorations, museums (see page 104), model rooms, arboretums, so that you can see the "best of class" firsthand. When you encounter something splendid-a painting, a beautifully turned table, a monumental tree—you can take pride, not in possession, but in your recognition of greatness. The true connoisseur knows what goes into greatness. She understands the technique, details, and principles of art and craftsmanship. She knows from personal experience, having tried espalier, crewel, bonsai, classic cuisine, wine tasting. Being a true amateur--one whose works are a labor of love-she takes pleasure in developing at leisure her appreciation of quality. She knows that the rules make sense, that there are no shortcuts to this kind of achievement. But she knows too that it is no mean achievement, worthy of her best and all the time she can give.

Strengthens a stew



Sauces a casserole



Lights up a lunch

Only Campbell's Tomato Soup does so much-so deliciously!

Stew need a tastier flavor, a richer, thicker gravy? Reach for Campbell's Tomato Soup. Casserole call for the tang of tomato in a smooth, pre-seasoned sauce? Reach for the Campbell's. Straight from the can, Campbell's Tomato Soup makes a double-rich, superbly flavored tomato sauce that turns an everyday dish into something wonderful. Served as soup, it's so warmly delicious it lights up any meal. Any wonder it's America's favorite soup?





• Set your dryer for a damp-dry setting for clothes you plan to iron.

• Keep a bright, pretty sponge by the tub to encourage each bather to clean up after he's finished his bath. If hard water's a problem, the perfumed water softeners for the bath will help keep your tub ringless, or better yet, install a water softener.

 Speed clothes sorting at laundry time. Divide your hamper in two with a piece of wood or cardboard—use one half for white clothes, the other half for colored. Or, buy one of the divided clothes sorters.

 Store staple pantry foods in glass containers. You can tell in an instant what you are picking up—quickshopping inventory.

FOR EVERYDAY LIFE

 Keep a log of your time for at least a week. Write down everything that took time—including telephone calls, shopping, cleaning, cooking, moments caught in traffic, etc. You won't be able to budget your time more efficiently until you know where it goes.

• Have a plan—plan ahead. This applies to housekeeping, cooking, almost everything. No plan will suit everyone; you must make your own. It should be flexible, though you should run it, it shouldn't run you.

• Use paper and pencil when you plan. Make lists of all the things you'd like to get done each week. It helps you to think and organize.

• Cut down on chauffeuring. If possible, let your children and husband do a little walking in good weather—it will do them good!

• Do easy sit-down chores during your relaxing time, perhaps while you're watching TV or talking on the phone.

 Move portable TV into ironing room or vice versa. Neither one usually requires your full attention.

• If you use the Laundromat, drop your bundle and do some other errands.

• Lump a number of errands together to do in one trip downtown.

• Keep a list of gift ideas for future reference. When someone expresses a desire for something, make a note of it. When Christmas comes, your list is made out and you'll save shopping time. Also buy things throughout the year.

 Decide before going to bed what you're going to wear next day. Saves time in the morning otherwise taken up with deciding and last-minute changing because of a missing button, etc.

 Set aside time to clear up tasks of a similar nature at one time. For example, save all hand laundering to do together and do all mending, hemming, altering at same time.

• Some items are standard, strictly utilitarian. Buy them from a mail-order catalog instead of making a trip to the store.

• Phone extensions are time-savers—one in the kitchen and one in the master bedroom, for example.

• You might also want to consider one or two telephone jacks outside—perhaps on the patio if you spend a lot of time there in warm weather.

• Think of the time you'd save with an outdoor drinking fountain attachment for the children.

• If you do a lot of reading, you might learn to read faster—there are speed-reading courses.

• A carefully thought-out marketing list not only saves time, it saves dollars.

• To plan your shopping list, keep a note pad and pencil handy in the kitchen. As you run low on an item, jot it down.

• Write your shopping list so that it follows the layout of the supermarket. For instance, if the bakery section is at the front of the store where you start out, then the meat department, and so on, list what you need in that order.

• Go to the supermarket in nonpeak hours when you can get through quickly and you don't have to wait in line at the check-out counter.

• Another way of saving time in the supermarket is to preshop in the newspapers. Look over the food specials of the week and take advantage of the ones you're interested in.

• Shopping day is a good day to run all those other errands you need the car for -cleaners, post office, etc.

IF YOU'RE BUILDING OR REMODELING

• Automatic garage doors save climbing in and out of car.

• Pass-through between dining room and kitchen saves time at meals.

· Look into central vacuuming systems.

 Consider a room for chores like laundry sorting, ironing, sewing, etc., which can be closed off. You won't have to clean it up for appearance's sake.

 Laundry room upstairs (or near bedroom) where laundry accumulates is a step saver.

• Laundry chute is a good idea if laundry is downstairs.

• Dumbwaiter (they are still built to be installed on outside walls) is something to consider.

• A built-in delivery box is convenient you can open from inside for milk and other deliveries.

• Storage shed in yard instead of basement for yard tools, hose, etc., saves many steps.

• Use prefinished paneling to avoid future paint jobs.

 Intercom system to front door and throughout house saves steps, provides security.

• A hose bib at each corner of your house will facilitate watering lawn and plants. You use a shorter hose and don't have to drag it around.

 A good, powerful kitchen exhaust hood over range with washable filter will trap grease before it spreads.

• Central air conditioning traps dust and saves much cleaning.

• Electrical or gas plug-in outlet on the patio enables you to use household appliances outside.

• Gas or electric log-lighter in fireplace saves you work.

 Slide-through arrangement where you can fill garbage cans from inside and reach them from outside also are convenient. You don't have to carry daily garbage to outdoor cans.

• In remodeling and cabinetry, use sheet material when possible to minimize cutting and joining.

 Before remodeling the exterior of your house, consider low-maintenance siding (aluminum, asbestos, wood with bakedon finish, or redwood and cedar which can be stained or left unfinished). These exteriors avoid future paint problems.

• Large panes of plate or semiplate glass make easier to clean windows than manypaned, double-hung windows.

FOR HOME MAINTENANCE AND THE WORKSHOP

 Keep on hand a supply of sockets, lamp cords, and snap-on plugs and switches to avoid a special trip to hardware store for every repair. Same applies to plumbing faucet washers, boiler repair plugs, pipejointing compound, etc., are needed frequently and unexpectedly.

• On simple paint jobs, use an inexpensive brush you can throw away. (Many of them are surprisingly good.) Avoid the messy job of cleaning the brush. Also consider aerosol cans.

· Use one-coat paints whenever possible.

• When sanding, keep a stiff, dry scrubbing brush handy. Periodically unclog the sandpaper for efficiency.

 When staining and finishing wood, make test patches on scraps or underside to avoid redoing whole job if color is wrong.

 Save time usually spent on concealing screws or making complicated joints by using brass screws which can be left exposed as part of the design.

• Keep an oilstone handy for keeping keen edge on chisels, planes, blades, knives.

• On any long-term project, keep folder of ideas as they come to you. When you're ready to start, most decisions are made.

• To keep on top of home-maintenance tasks, allot a regular schedule of two hours or so a week for current jobs.

• Don't use power tools for a simple job like cutting a 2x4 in half—it's quicker to do with hand tools. Setting up and putting away the power tool takes time. Conversely, try to set up woodworking so routine repetitive tasks, cutting, routing joints, sanding, can be grouped together.

• Bone up on the glues now stocked by hardware dealers. They do many a job in minutes that previously took an hour or more of drilling, fitting, and finishing.

• When painting ceilings or high walls, a long-handled roller saves time and effort usually expended in wrestling with a step-ladder—especially when used with a thick no-drip paint.

 If compatible with a room's decor, painting the ceiling and one or more walls the same color eliminates tedium in touching up the joint between wall and ceiling.

• Mixing a small batch of spackling compound, drywall cement, or other patching materials is time consuming, and involves a clutter of containers, paddles, etc. Why not buy these compounds premixed? Scoop a little out of the can, use it, then close the can.

• Dropcloths made of thin polyethylene are inexpensive, give excellent protection, and needn't be packed up and stored. Use them and throw them away. Have two or three drills to elimin repeated switching from one bit to a other, then back again. Only one drill ne be electric. One or both of the extras m be crank-type hand models. But we su gest that one of them be a Yankee-ty push model that also serves as a fast-acti screwdriver.

 Combination hand tools reduce clutter save time wasted fishing in the tool be for example, Nicholson File Compair makes a four-in-one rasp that has coar and fine teeth in both flat and convex pattern. It lets you shape and finish-cut man small projects without switching tools.

 Building outdoor furniture is fun, bu not when you have to do it over agai next year. Avoid this by always using exterior-grade materials, applying wood preservatives where needed, and fastenin with waterproof glue and nonrustin screws or nails.

 Achieve less frequent changing of wa ter in your backyard swimming pool b using a mechanical filter, adding bacteri inhibitors to the water, and/or covering the pool when not in use. Aside from saving time, you'll make the pool safe and more pleasant to use.

 Open-toothed woodworking "files,' which have replaceable blades that never clog, cut through wood as though it were butter. Made in a variety of shapes and sizes, they make fast work of such widely diverse jobs as trimming a door and fitting a cabinet joint.

 A ¼- or ¾-inch electric drill takes most of the work out of routine jobs like hanging shelves, putting up a coat rack, or putting stock legs on a table. And, fitted with accessories, it becomes, among other things, a power saw, buffer, grinder, disk sander, or paint mixer.

 For serious woodworking, a good table saw or radial-arm saw is a must. They're not only fast, but accurate, give a better job in less time.

• When building or buying a workbench, don't scrimp on money or workmanship. Make it sturdy, with a really level top, and you'll find every woodworking job faster.

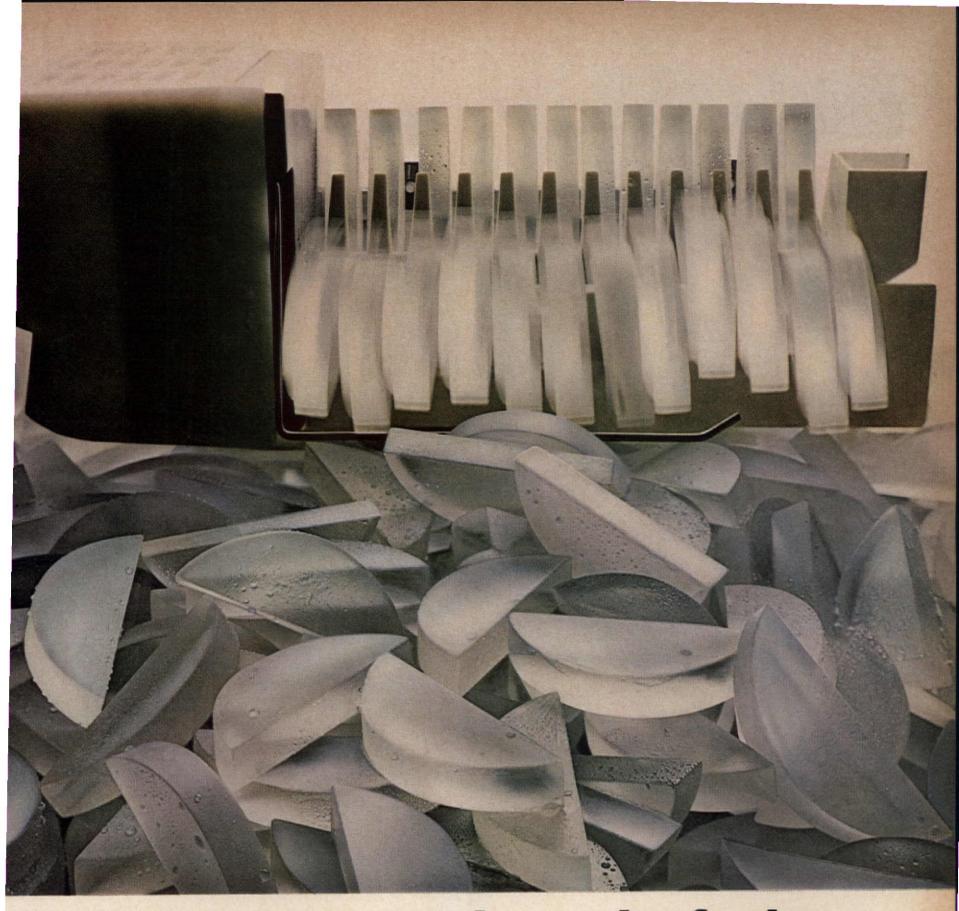
• If you want to add professional touches to your work, get a router. Stanley, Rockwell and Sears-Roebuck offer inexpensive models which make fast work of fluting, beading, fancy joinery.

• Need more storage? Before you start building full-fledged closets, shop around for pre-assembled units that you can slap onto the back of a door, or insert in a rough opening. Pease Woodwork Company makes one of the former, Chutich Wood Products, the latter. Chifforobes and wall-hung cabinets are also good bets.

 If you're having a new walk or driveway put in, consider embedding melters in the concrete. They consist of electrically heated cables that melt the snow as it falls, and prevent ice build-up to boot.

• A cousin of the above is the ice-melting cable you can install at the bottom edge of your roof to prevent ice dams. You won't need them until winter, but they're much easier to install in warm weather.

Want to add instant storage to a basement? Nail 1x2-inch strips at right angles to the joists and you have storage racks for lumber, pipes, and a host of miscellaneous items. You still have full headroom, plus a clutter-free work area. (continued)



Open your own ice cube factory.

When you're having a party and you haven't invited your neighbors, it's embarrassing to borrow their ice cubes.

Neighbor, your borrowing days are over.

We have an ice cube factory for you—a refrigerator that will automatically put hundreds of ice cubes at your disposal any time of the day or night. Now, life can be one long party.

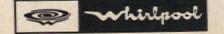
But maybe you only throw a few parties a year. It hardly seems worth it to buy a factory. On the contrary, don't you need ice cubes for yourself and your family, for neighbors who "just" drop in, for the kids' sodas and your aunt's iced teas? Now, you can just open the freezer and take out the ice cubes.

Because these ice cubes don't stick. They come ready to use in anything from a morning tomato juice to a 5 o'clock pickme-up to a late-at-night ice pack.

You'll never again have to fill a tray or spill a tray or pry an ice cube loose with a crowbar or melt it down to half its size getting it out with hot water. But since everybody's needs are different, our ice cube factory comes in 10 different refrigerator models, from a little over 12 cubic feet to a little over 21 cubic feet. One last thing.

Don't worry that your ice cube factory will attract all the neighborhood ice borrowers.

You may be the last in your neighborhood to have one. (Whirlpool has sold over a million of them already.)







• Put each tool away as you're finished. Keep workbench clear for efficient work habits.

• A shop vacuum cleaner picks up huge mounds of sawdust in seconds and even stores it for a short time. Sometimes, it can even be connected to a sander or table saw to catch the dust as it's being made.

 A saber saw makes quick work of a wide variety of jobs such as making switch cutouts, notching 2x4s, and cutting steel rods. It also does the job of a jigsaw in making toys, decorative wall plaques, and the like.

WHEN YOU'RE DECORATING

• A single-material floor is quickest to clean: It's easier to clean wall-to-wall carpeting or a bare quarry tile floor than one that's partially covered with rugs (which have to be removed first).

• Beds positioned at right angles to the wall are easiest to make.

 Casters will facilitate bedmaking for hard-to-reach beds.

• Fitted sheets make bedmaking much easier and faster.

• Provide cabinet space in bathroom for cleaning equipment and towel storage.

• Line linen and china closet shelves with vinyl material it's a breeze to clean.

• Look at new upholstered furniture made without welting; it's easier to vacuum—no welts to catch dust.

• Look into new furniture finishes; they're a breeze to keep looking their best. Plastictopped furniture is more practical than ever—much of it now matches the furniture finish.

• Try wall-hung furniture for easy vacuuming (or pieces built to the floor which need no cleaning underneath).

· When painting furniture, do

all the hard-to-get-at areas first, and the parts that are above and farthest away from you, so that you never have to cross over wet paint. This will save time by preventing smears and spills.

• Stain-resistant finishes such as Scotchgard, etc.—some available in spray cans protect fabrics, save spot cleaning.

 Permanent-press sheets and pillowcases, tablecloths, bedspreads, curtains, and draperies need no ironing.

IN THE GARDEN

94

• When planning a new lawn, avoid sharp corners. An informal design of

gently curving lines is easier to mow. It permits continuous mowing: no push and pull in hard-to-reach places.

• Set your mower at two inches-the higher you cut your grass, the less frequently you'll have to mow it.

• Water grass thoroughly once a week instead of sprinkling lightly every day. The grass will grow better too. Scatter coffee cans around—when they collect an inch of water the ground is soaked. trees, cover the area under them with gravel or a groundcover. Use a brick mowing edge between the groundcover and the lawn.

• Apply a preemergence herbicide to your lawn when you give it its early spring feeding, and you won't be handpulling crabgrass this summer. If it's too late for preemergence treatment, apply a late-season (postemergence) chemical.

· If your garden is on more than one

use manure, ground corncobs, hay, even old newspapers!

 To eliminate stooping and bendi elevate high-maintenance planting be and group plants that have the same quirements. In raised bed or contain gardening you never worry about po soil.

• Don't use too many different kinds plants. A few, planted in groups, v provide more color, need less work.

> If you're gardening in t ground, save much weedi and cultivating by applying permanent mulch. A thick la er of peat, buckwheat, or o coa-bean hulls, wood chips bark, or a layer of gravel, w keep weeds under control.

• Put large tubs or boxes plants on wheels for ease movement, cleaning, and be ter air circulation.

 Use as many "carefree plants as possible. Sprir bulbs, peonies, azaleas, day lilies, hostas, rhododendron zinnias, sunflowers, and mar golds are some that are no fussy, and have no seriou pests or diseases.

 Want quick color? Buy an nuals blooming in peat pot and plant them pot and al.

 Don't waste effort trying to grow plants under a roof drij line. Use a gravel strip there instead.

• Use a "soaker" hose fo deep-watering rose and flowe beds.

 Use deciduous shrubs that look best when allowed to develop naturally, without shearing. Never shear forsythia, lilac, or other spring-flowering shrubs.

 Know the habits of a shrub before you buy it. A reliable nurseryman can tell you its ultimate height and width, and how much it's expected to grow each year. Choose slow growers and save pruning, replacements.

 Undemanding annuals, given at least five hours of sun a day, will reseed themselves and come back the next year.
 Among them are nicotiana, gaillardia, coreopsis, bachelor buttons, alyssum, anchusa, torenia, snapdragon, portulaca, pot marigold, cosmos, and sunflower.

Hose off outdoor furniture
while hosing the garden.

 When picking flowers for small bouquets, gather them and arrange in your left hand as you go along—slip into vase and you're all set!

• When pulling weeds in the garden, have a garden cart right next to you. Dump in weeds and pull the cart with you as you go along. Saves steps and considerable time. Just one big dump into cleanup area when you are finished weeding.

 Use built-in or automatic sprinklers for lawns and gardens. (continued)

and designs from American Olean, you can make the Signature Bath as expressive as your personality. Find out how. Write today for a colorful brochure on the Signature Bath, *plus* an idea-packed 16-page decorating guide.

> • Use grass substitutes—low-care groundcovers or paving materials—in spots where grass won't grow due to heavy shade or inadequate drainage. Use groundcovers where mowing would be difficult, such as on steep slopes.

a bath so practical leading builders are featuring it in their

model homes...so beautiful that remodeling-minded home

American Olean's

nature

owners are adapting it to their needs.

It can be yours-uniquely yours! With the

broad range of ceramic tile colors, textures

• Use a brick mowing edge between the lawn and paved areas such as raised curbs, patios, walls, driveways, walks, and fences. It will eliminate hand trimming. Use a mowing edge between plant beds and the lawn, along the house foundation, and around lawn obstructions such as clothesline poles, utility pipes.

· To avoid mowing and trimming around

level, use grass or paved ramps instead of steps to facilitate moving wheeled equipment.

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Please send me your 16-page booklet "Decorating Ideas with Ceramic Tile" and full information on the Signature Bath. I enclose 10t to cover handling.

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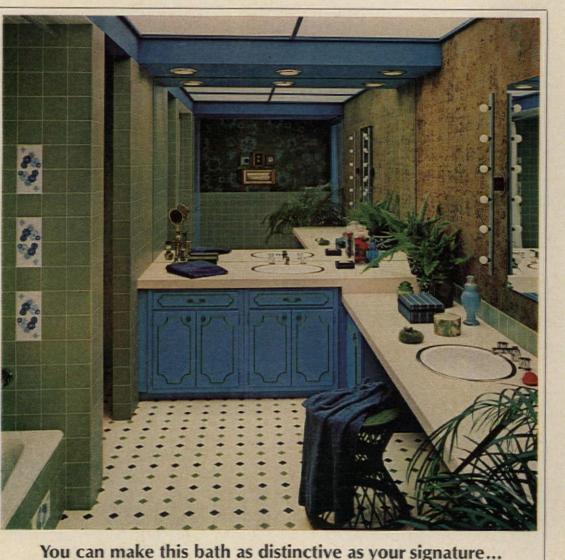
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ADDRESS

• To keep grass and groundcovers from spreading into plant beds and walks, sink steel curbing into the ground around the area. It makes an impassable edging.

• If you're growing vegetables on a large plot, make the rows wide enough so you can cultivate with a power tiller.

• If your vegetable garden is not large enough for power equipment, mulch it to keep the weeds down. Growers use black plastic between the rows. You can



When does Samsonite "Scanda" turn into a Saturday night at the movies?

When Mom's cleared away what's left of the Smorgasbord.

Samsonite designed the Scanda[®] Set, not for one special occasion but for a dozen or more. So much so, you won't need extra furniture.

High style and good looks are second nature to Scanda. The table is styled in Antique Blue vinyl. Chairs in fashion upholstered Baltic Blue fabric. (Other colors listed below.)

Toughness and safety are built-in. Scanda is constructed from the strongest welded tubular steel. Finished in chip-resistant enamel. And safety locks and hinges keep little fingers safe. The Samsonite Scanda set is a smart buy for any home.



Chairs also available in Danish Tan, Oslo Green, and Viking Brown fabrics and Levant Black, Antique Blue, Tan, Green and White vinyls. Table also in Deepwood, Antique White, Tan and Green vinyls. Available at better department and furniture stores everywhere.

Samsonite[®] Furniture

Samsonite Corporation, Denver, Colo. 80217. Also makers of Samsonite Luggage.



· Eliminate unnecessary trips to the garden store by planning the garden a year in advance. Send for catalogs and order during fall and winter.

WHEN YOU'RE COOKING

· The best time-saving hint for cooking: plan your meals ahead of time. It will save having to decide every evening what to have and having to run out for ingredients.

· Plan for leftovers. Buy a roast or turkey which will do for two or three meals; the cooked meat can be used in casseroles, salads, sandwiches.

· Keep on hand a supply of foods that are quick to prepare-frozen and canned meats and vegetables, soups, package mixes, and all the other convenience foods.

· Prepare some foods in advance, especially when company is coming and you don't want to take the time to prepare dinner that evening. Look for make-ahead recipes-casseroles and stews are very good.

· Prepare a few things at a time while you're in the kitchen-after breakfast, for example, you could make a casserole for the evening.

· Cook a double batch of potatoes, Leftover boiled ones can be sliced and creamed for a second meal; put mashed ones in a buttered dish and bake until golden brown.

· Bake potatoes in half the time: Just let them stand in boiling water for 15 minutes before popping them into a hot oven.

• Try quick-frying new potatoes after parboiling them in their jackets.

· Keep a supply of hardcooked eggs on hand to turn into salads, snacks, and main dishes at a moment's notice.

· Pie for dessert when time is short? Simple if you keep baked shells (made when you

had free time) in the refrigerator or freezer and canned pie filling on the pantry shelf.

· Make French toast guickly and with little watching by baking it in a waffle iron.

 It's quicker to toast the bread for stuffing all at once in the oven or broiler than piecemeal in the toaster. You can save more time if you cube or tear it into pieces before toasting.

· Let your pantry shelf provide a casserole topping: canned shoe-string potatoes or Chinese noodles, crumbled potato or corn chips, or crushed corn or wheat flakes.

· Use a pastry brush instead of a knife to frost cookies speedily.

· Frost cupcakes quickly by twirling them right in the bowl of fluffy frosting.

· It's easier and quicker to peel oranges if you pour boiling water over them and let them stand 15 minutes.

· Keep made-ahead canapé bases in the

drippings and heat through.

· Keep a variety of canned condensed soups on the shelf to make sauces and gravies in seconds.

· You can shorten cooking time of fresh vegetables by slicing, dicing, or coarsely shredding them.

· If the recipe calls for one chopped onion, chop several at the same time and freeze the rest for other meals.

· You can prepare a complete meal in

you prepare meals? Molded salads can very effective, look very glamorous little effort on your part-just forethou and refrigeration time.

· A pressure cooker can cut hours fi cooking time with slow-cooking me and other foods.

· An electric blender can do many thi for you-and quickly. Use it for puree making soups smooth, whipping drinks, chopping nuts and other ingre

ents, making salad dressir sauces, and sandwich sprea and grating cheese, br crumbs, and raw vegetables

· When you have a freez you can keep on hand a su ply of prepared foods t need only to be thawed heated before serving.

· Cook double or triple re pes when you make soup, sp ghetti sauce, etc., and free the extra for a busy day.

 Casserole dishes can frozen right in the baking dis If you need the container another use, line it with fc add the foods, and freez Then you can lift out the co tents and wrap tightly in fo

· Make lunch-box sandwich weekly instead of daily ar freeze them.

· Package and freeze individ ual portions of cake, cookie and pies for packed lunches.

 Shape hamburgers before freezing for a quick mea whenever needed.

· Meat loaf bakes in less that half the time it ordinarily re quires if you press it into mul fin pans instead of shaping

· Leftover roast meat or poul try (or canned tuna) heated with undiluted canned crean soup and served over biscuit or toast makes a quick dish.

· You can put your hand or the spices you want instantly i you arrange them in alphabetical order.

· A fast idea for browning tiny meatballs-arrange them on an ungreased, foil-covered cookie sheet or jelly-roll pan and place under broiler till browned-turn and brown other side under broiler.

· For a guick baste for chicken, use bottled French or Italian-style dressing.

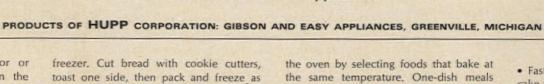
· Kitchen scissors are quicker and neater for cutting pizza.

· Fast frosting idea: Cover the top of a cake with chocolate mints as soon as you remove it from the oven. Let sit about five minutes, then spread the softened mints over cake for frosting.

• To keep from soiling so many bowls the next time you mix a cake or biscuits, measure your flour and dry ingredients onto wax paper.

· A beer-can opener makes a fast shrimp deveiner if you don't have one.

· Housewares departments are full of kitchen space savers to help organize your kitchen cabinets.



time it takes to make the spreads for a party. · Individually frozen cake squares can give you cottage pudding in a hurry. Warm cake in hot oven and serve with

you would cookies. They'll thaw in the

warm, canned or bottled chocolate or butterscotch sauce. · Short cut to gravy: After removing roast

and pouring off fat from roasting pan, pour a canned (103/4 ounces) gravy of compatible flavor into pan. Stir to dissolve all brown bits. Add 2 tablespoons the oven by selecting foods that bake at the same temperature. One-dish meals baked in the oven are also good timesavers.

 Use your oven for more than just cooking. The "keep warm" oven setting does a great job of keeping your dinner warm without cooking it any more (even rare roast beef stays rare).

· When cooking on top of the range, take a minute to select the right-size pan and the proper heat setting-saves cleanup time on spills and burns.

· How often does your refrigerator help



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CULTIVATE EXCELLENCE IN YOUR VEGETABLE GARDEN

You'll never know how great vegetables can be until you grow your own and feast on perfection straight off the vine. You don't have to devote acres of space to them, nor must you plant in parallel rows. You can raise many kinds in odd corners of the yard and in your flower beds. But if you can set aside a 10x15-foot plot you'll have room for the choicest crops. Vegetables must have sun all day, require good drainage and a well-prepared seed bed.

FOOD FOR THE SOIL

"The better the soil the better the beans" applies to all vegetables. They need sweet (limy) soil, deeply worked, friable, and rich in nutrients. If you're in doubt about the condition of the beds, have the soil tested by your state or county agricultural agent. It will probably need liming, humus, and fertilizer. Use a complete commercial fertilizer, which will contain nitrogen, phosphorus, and potash. The figures on the bag are the percentages for each element. If you're growing mostly greens, lettuce and other leafy vegetables, you'll need a fertilizer high in nitrogen. For corn, potatoes, and other starchy crops, use a fertilizer high in potash. A 100-pound bag of commercial fertilizer will feed a 50x50-foot plot.

Organic fertilizers (cottonseed meal, bonemeal, dried blood, well-rotted or dried manures) are usually more expensive and of lower nutrient value than chemical kinds. They are an invaluable source of humus, however, and have the advantage of releasing their nutrients over a longer period of time. Use them as supplements and they will gradually improve soil texture and fertility.

SAVE WORK WITH MULCH

If your soil is granite-hard you may have to rent a power tiller to break it up. For a small garden there's another way to have crumbly moist soil but it takes longer. Spread a mulch, about two feet thick, over some lime on the ground. Use spoiled hay, straw, ground corncobs, leaves, or whatever else decomposes and is inexpensive in your area. Let it stay on the plot until next spring; when you remove the mulch you'll find the ground wet and soft-if not ready for planting, at least easy to work. You can conventionally till part of your garden this year for crops this summer, and mulch the rest and let it lie until next spring.

Follow the mulch system and you'll never have to spade or weed your garden again after the second year, and you won't need a separate compost heap—which needs frequent turning—for making humus. The mulch, spread with some lime, fertilizer, the remains of your crops, and whatever other vegetable matter you add to it, will decompose and turn to compost right in the seedbed. Here's how mulching works:

After your early crops (lettuce, peas, parsley, spinach) have sprouted and grown up a little, put lots of mulch between the rows and close up around the plants. Before you plant the rest of the garden spread a layer of mulch six to eight inches thick over it. It will choke out the weed seeds which are sprouting now. When you're ready to plant the warm-season crops (corn, beans, tomatoes), pull away the mulch and plant the seeds or young plants in the earth. Pull the mulch up around the plants and cover the seeds lightly. For straight rows, follow a string stretched between two stakes. When plants come up, pull up more mulch around them.

If a weed or two does poke through, it will be easy to pull up and add to the mulch. For the rest of the season you'll have no weeding or cultivating to do. As for moisture, if you're in a drought area your plants will thrive while others wither, because the mulch will catch and hold what little rain or irrigation water falls, and plant roots will stay cool.

PRIMA DONNAS FOR THE GOURMET

Following are tips on growing lettuce, artichokes, asparagus, peas, broccoli, and beans, which are trickier than tomatoes (just buy plants), corn, beets, or squash. If you've prepared the soil well you should have no trouble with these or any other vegetables. Be sure to follow instructions on the seed packets.

Lettuce: Grow the leafy kinds, not head lettuce which is too heat sensitive. To be crisp, lettuce must be grown quickly, in cool weather. Lime the soil if you haven't already done so, and feed with a half pound of complete commercial fertilizer per 10-foot row. Nitrate of soda is often used to encourage rapid growth. Overlap plantings so you have a continuous supply for the salad bowl. Try sowing seeds as soon as the soil is workable-plants will survive a light freeze-or set out young plants at the end of April or earlier in warm climates. Mulch after soil warms in spring to keep roots cool, moist.

When the plants get bigger increase the depth of the mulch to three or four inches in June. At this time shade the plants from the hot noonday sun with cheesecloth set up on wood or wire supports. Allow plenty of room for air circulation under the cloth. Plants should be thinned to 15 or 20 inches apart and have very rich soil. Good varieties are 'Oak leaf,' 'Buttercrunch,' and 'Great Lakes.' Your dealer may recommend others for your area.

Artichokes are perennials, temperamental, and to be grown only in Cali-

CULTIVATE EXCELLENCE IN YOUR FLOWER BED

The joys of a flower garden are simple and direct-so simple you'll overlook them if you've lost the ability to loaf, to level off, and tune down to low frequency once or twice a day. The colors, forms, and fragrances in a garden can appease the overstimulated you, or refresh the jaded, blunted you. The work and puttering involved in growing flowers will satisfy the part of you addicted to the national habit of useful enterprise. And if group and competitive instincts are strong in you, there are garden clubs to join and flower shows to exhibit your success in.

But over, above, and in spite of all that, flowers are romantic. A garden full of them means a bouquet for the teacher, roses on the piano, perfumed air at night. A flower garden, in short, is the most beautiful of all settings for your house and all the activity that emanates from it.

PLAN FOR COLOR

Include flowers that bloom at different times for a sequence of color all through the growing season. You can start with the various bulbs (crocus, tulips, daffodils) for early through late spring flowers, and include peonies, roses, delphiniums, to take over when the bulbs are finished. Midsummer lilies, zinnias (you can plant these around the edges of your vegetable plot), daylilies, and late-summerthrough-fall asters and chrysanthemums complete the year in most parts of the country. There are more flowers for each season than we've mentioned, but these are basic to a good flower garden, the staples of bloom for the landscape as well as indoor arranging. Check your nurseryman for the ones that thrive in your area.

SOIL TEXTURE

This is important because it determines porosity and drainage and how well the plants' roots can range in search of food. In addition to fertilizing, your soil will need conditioning if it's very sandy, heavy clay, or impermeable. If it's too clayey, add coarse builder's sand. If it's too sandy, work in clay, lots of organic matter, leafmold, or other humus. One of the best conditioners for any type of soil, if you can get it, is well-rotted cow manure. Work it in this spring or spread it over the ground this fall, cover with black plastic or a deep mulch of hay or straw. In spring remove the mulch and turn the conditioner under. Once your soil is turned over and in good tilth, complete the job with a balanced commercial fertilizer and lime unless you live in an alkaline soil region.

PLANTING THE GARDEN

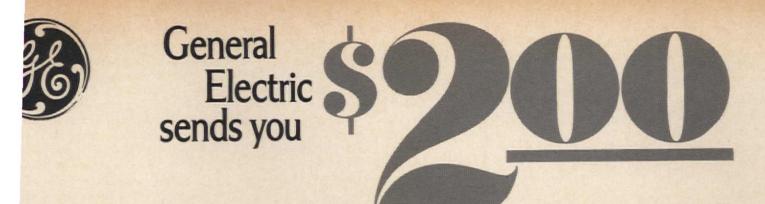
You can either sow seeds or set plants. Mulch the flower bed, don't use hay or straw-they're obtrusive. Check the packa mulches at your seedman's and the most reasonably priced one th brown colored. If you use we chips or sawdust you will have use a fertilizer that's higher in ni gen (such as 20-10-10), or supp ment your balanced fertilizer y organic nitrogen, either dried blo or cottonseed meal. Any unrotted ganic mulch or conditioner in process of decomposition, will te porarily deplete the soil of nitrog

Be careful when mulching period nials—a very deep mulch will ke the soil too cold and wet and cau crown rot. It's best not to mulch to crowns of perennials. Don't thick the mulch on young seedlings un you're ready to transplant them—ve wet, cold soil will cause damping-o If you live where spring is cold an wet, don't apply a mulch until the soil and weather are warm and dry.

HANGING BASKETS

They have the advantage of mal ing your flower garden portable an permit you to see your flowers at ey level. Hang them along the lengt of a patio roof, as on page 80, alon a porch, flanking the front door, c wherever you want a lift of bloom c foliage. Your basket can be anythin that's light and has openings for drain age. Before planting, put a saucer a the base of a wire basket to catcl water and prevent dripping, then line the basket with sphagnum or fresh green moss. Wet the moss with a solution of weak fertilizer before putting it in the basket. Over the moss spread a layer of coarse builder's sand, and then add the soil mix. A good, rich, all-purpose soil mix for hanging baskets is two parts good garden loam, one part sand, and one part peatmoss, leafmold, or other humus. For begonias and ferns use two parts of sand, and two parts of good garden loam, two parts of sand, and two parts of leafmold or peatmoss. The begonias shown on page 80 are watered every day and fed once a week. A bulb or two will be burned occasionally as a result of frequent feeding and must be replaced in the fall. Begonias need partial shade, with filtered sunlight during the hottest part of the day.

When you're ready to plant, select grown plants ready to bloom for immediate results. Plant carefully, spreading out the roots, and water immediately by soaking the basket in sink or tub of water. Hang it in a spot sheltered from winds. In hot weather you may have to water your baskets two or three times a day. A friend of ours uses ice cubes—they are a constant source of moisture and her baskets don't drip. Keep a careful watch on tuberous begonias and fuchsias; don't let them dry out.



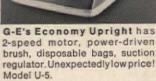
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Your Vegetable Garden

(continued from page 98)

fornia and similar climates. For large gardens only—each plant requires an area three feet in diameter. Grow from suckers set five to six feet apart in rich, moist soil. Feed heavily and they'll bear the second year. Artichokes are a cool-season crop and winter is the best growing time, because flower buds develop slowly and the bracts are meaty and compact.

Asparagus, like the artichoke, is perennial and for large gardens only. It does best in the northern half of the country. Use vigorous, juicy, oneyear-old roots (12 for each member of the family), and plant in the early spring. Set in deeply worked, rich moist soil, in a trench eight inches deep and eight to 12 inches wide. Cover with four inches of soil until the tops grow, then add remaining soil to fill the trench. Apply complete fertilizer (one and a half pounds for a 25-foot row) in late summer, and a winter mulch just before the ground freezes. Add fertilizer in spring.

Peas (garden or English). Plant in soil rich with compost and organic matter so roots will be cool and have



Oops...Secret's out! California Avocado... topped with Salad Secret dressing. Alternate creamy avocado slices with orange sections on a chilling bed of crisp Western Iceberg Lettuce. Pour on Salad Secret brand (and maybe a few sesame seeds for 'crunch'). How's that for a secret worth sharing? constant moisture. Most failures due to late planting. They're a d weather crop and won't be har by late frosts. Smooth-skinned v ties are hardier and best for a planting. You can have them all s mer if you live in a humid area w cool and hot weeks alternate and average temperature is below Plant so they'll have several hour shade during the hottest part of day, and mulch them early, add more mulch as the plants grow. Ro must be cool and moist.

In the West and South use here resistant varieties such as 'Burg Drought Proof' and 'Wando.' S seeds one inch deep—no deeper.' varieties will need supports and the should be put up at planting time Buy a legume culture from your see man—it contains nitrogen-fixing buteria necessary for proper grow Follow directions on the package

Broccoli is another cool-season ve etable. Set out plants 18 to 24 inch apart, when danger of frost is pa It can be harvested two months late Feed liberally for best results. Sta seeds in July for a fall crop. Try t new variety 'Spartan Early,' or 'Italia Green Sprouting.'

Beans should not be planted un all danger of frost is past. For best r sults sow seeds at intervals of tw weeks to provide a continuous fres supply (do the same with your beets For bush beans sow seeds one-and-a half inches deep, three inches apar Rows should be two-and-a-half fee apart. For pole beans make hills an set five or six seeds in each. Put th poles in place at planting time, al lowing three feet between poles.

Give beans light, well-drained soil Fertilize before planting—a half pound of commercial fertilizer per 25-foo row. Mix it in well. Early varieties o bush beans will be ready to pick ir about seven weeks. Pole varieties usually take eleven weeks to ripen. At the end of the season, pull vines and toss on the mulch.

MORE AND BETTER CROPS

If your vegetable garden is going to be small, say 10x15 feet, don't attempt corn, cucumbers, squash, or cabbage-they need too much room. Plant early and choose vegetables that can be crowded. Overlap plantings so that when one crop is finished another can go in. Above all, mulch deeply and plant close. Your early crops could include parsley, beets, spinach, and carrots. Plant around the end of March in southern New England, earlier in warmer climates. By early May they'll be up an inch or two and you can thin them to three inches apart.

In April you can plant onion sets. The tips should be just below the surface of the soil. Pick off flower buds as soon as they appear. Sow chard at this time also. It will produce all summer if you keep on picking it, will survive fall frosts. Toward the end of April or in early May in the North set out lettuce plants, six inches apart. Chives can go in now too and then later broccoli plants. After the last frost of the season set out your tomato plants. By this time the spinach will be ready, then chard, lettuce, carrots, and beets late in June. Onions, parsley, and tomatoes will be ready in July.

You can make a second planting of Brussels sprouts, kale, and lettuce in summer and they'll mature for fall eating-a light touch of frost seems to improve the flavor. Mustard greens, radishes, spinach, turnips, can be planted in summer for fall harvest.

Remember: if you follow the mulch system you will have to supply your garden with extra nitrogen, either in the form of organic or chemical fertilizer. This is necessary because as the mulch decomposes it removes nitrogen from the soil. It returns eventually but in the meantime the soil must have nourishment.

Your Flower Bed

(continued from page 98)

Peatmoss mulch helps hold moisture.

Besides the usual ivy-leaved geraniums, tuberous begonias, and fuchsias, you can grow most vines in hanging baskets. Use a standard soil mix and pinch them back often so they'll develop fullness. Sedum morganianum (burro's tail) is a fine basket subject for California and warm climates. Give it light shade. Sedum sieboldi is dramatic in a hanging basket. It forms a rosette with 10to 12-inch trailing stems. It bears pink flowers in late summer. Give it sun or light shade.

Some good ferns to grow in baskets are the maidenhair fern (adiantum); mother fern (Asplenium bulbiferum); and Nephrolepsis exaltata, a bright green thing. Try 'Verona,' 'Smithi,' or 'Whitmani.' The asparagus fern is not a true fern, yet lovely in a hanging basket.

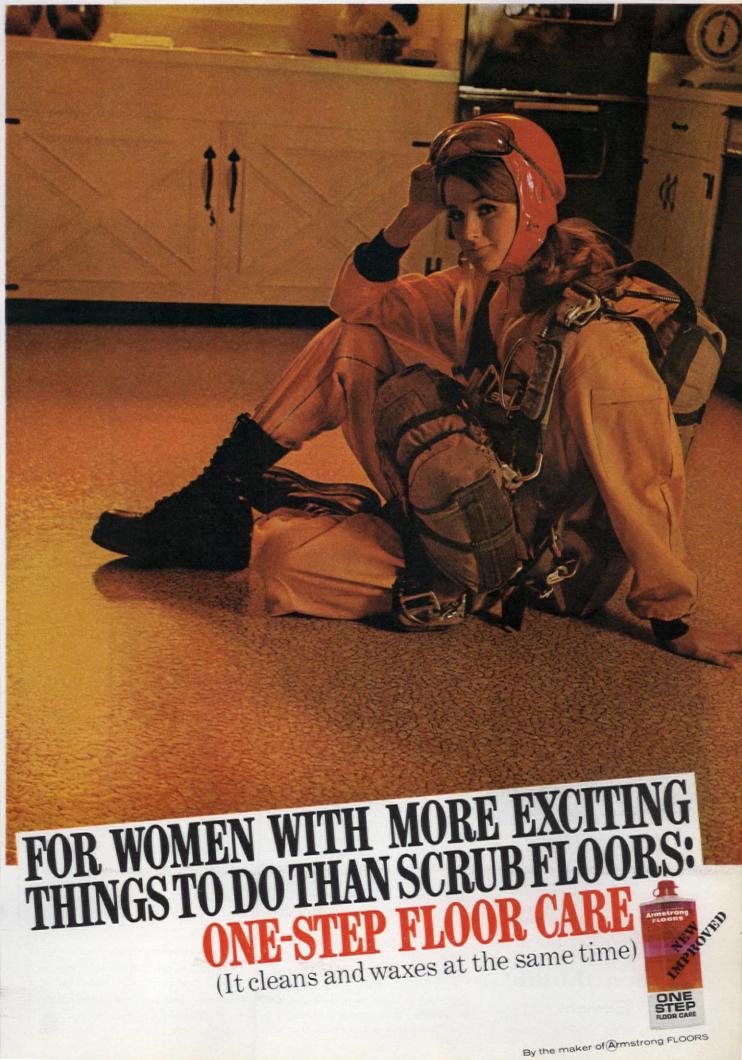
For fragrance and flowers try Carolina jessamine-it's hardy to 20°. It bears fourinch evergreen leaves on long streamers that could grow to 20 feet, Flowers in spring, Give it full sun. The shrimp plant (Beloperone guttata) is admirably suited for baskets or hanging pots. It has pinkish brown bracts on 18-inch stems from spring to fall. There is a chartreuse form also. The amethyst flower (Browallia speciosa) is an annual that bears small blue flowers with white

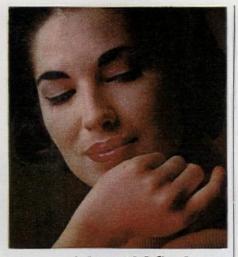
throats from spring through summer. It's tender so bring it indoors for the winter. It likes part shade.

The butterfly flower (schizanthus) has orchid-like blooms and flowers in summer and fall from seed that has been sown in spring. In warm climates it will bloom in early summer. Pinch back the plants so they will have compact form,

then let them trail. The strawberry geranium (Saxifraga sarmentosa) has small white flowers all over the plant. New plants form at the ends of its runners. There is a hanging basket form of coleus, 'Trailing Queen,' that has vivid foliage. Or you could try pinching back and training nontrailing forms to spill over the edges of the basket.

Here are some more plants to try in baskets: rosary vine (Ceropegia woodi), sweet alyssum, inch plant, vinca, torenia, annual phlox, creeping jenny, dimorphotheca, flowering maple, grape ivy, lantana, nasturtium, oxalis, Lotus bertheloti, portulaca, pothos, star of Bethlehem, and black-eyed Susan vine (Thunbergi alata).





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BE A COLLECTOR

It is easy enough to get hooked on collecting. You pick up a piece of blue-and-gray salt glaze at an antique shop, fall in love with it, and wonder if maybe you shouldn't look for a companion piece. You run around to the auctions, haunt the antique shows, watch the trade advertisements. You may decide to spend the summer in Maine where salt glaze is still cheap and available, and before you know it you are awash in salt glaze. Your collection owns you. Then it's time to take stock.

Collecting is wonderful sport. It can provide an impetus and a goal for travel. It can be a means of making friends with experts and fellow enthusiasts. You have a splendid excuse for barging in on the most austere antique shop if you can say, "I collect Bristol . . . or advertising art . . . or salt glaze and I wondered . . .

One thing a collection will or should do for you is enlarge your horizons. You can't help learning about history, manners, geography, economics if you want to find out all about the things you collect. Collecting means much more than just acquiring possessions, it means acquiring knowledge in depth. Although we don't advocate over-specialization there is something deeply satisfying in knowing a subject thoroughly, in becoming an expert, a connoisseur.

Most collectors inevitably refine their tastes as they go along. They may start collecting one thing, discard that, and end up by collecting something entirely different. Typical of this are the troll collections so many teenagers own. As their tastes mature they will discard them for glass, china, silver, linens, embroidery, and the smaller antiques.

The search for something better, purer, is characteristic of the collector-turned-connoisseur. She will always want the most perfect, available specimen. To help you move toward a collector's criterion of quality we offer these guidelines. They are not meant to take the fun out of bargainhunting, picking up odd pieces, but quality will be far more satisfying than quantity in the long run.

The first question you ought to ask yourself when you consider buying a new piece is: "Do I really like it?" There's no point in acquiring ugly objects, even if they are fashionable for the moment. The antique market is flooded with way-out, faddy objects. Who wants an old dentist's chair, a collection of hospital drinking cups? It is sometimes difficult to distinguish between what is a fad and what is not. Art Nouveau is a case in point. It is often worth collecting for the sheer beauty of its workmanship. Look at a Tiffany vase, a Galle table, these are beautiful in their own right and will be whether they go out of fashion or not. The important thing is that you should collect to please yourself.

Second, you might wonder if it will enhance your life. Is it beautiful or functional or both? When you collect decorative cups, for example, you may want to range them on a windowsill so they can be shown off. Or fill them with flowers. Antique copper molds can be used as well as displayed. Your collection should add to the beauty and interest of your home. We saw a collection of black iron match holders recently, circa 1905, mounted against a plain, white painted wall. They made a marvelous pattern. If you can't display your collection is it really so satisfying having it?

Finally, don't let your appetite control your judgment. Collectors are a greedy lot. They want it all. But, how many silver thimbles can you display and enjoy? Selectivity is the mark of the connoisseur. Have strength to discard as you add. Do you really want two Bennington cow creamers exactly alike? You might decide that instead of specializing in one object you would rather create a broad collection of one-of-a-kind pieces or a fascinating group of pairs. Remember, you can collect anything and everything. It is the way your collection is edited and displayed that will give it distinction. The following list should stimulate you to start looking.

- · Broken sets of either silver, china, or glassware.
- Silver-topped bottles.

· Victorian notepaper, old postcards, maps, scrapbooks, bookmarks, sheet music, newspapers, magazines for framing or papering rooms.

- · Posters, old signs, modern graphics.
- · Old wallpaper panels or fragments. They look wonderful framed.
- · Fragments of ornamental ironwork. Mount on wall or on painted boards.
- · Ceramics, enamels, tiles.
- · Folk art toys; ceramic animals.

· Painted tin canisters, biscuit boxes, tobacco boxes.

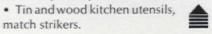
- · Small wooden boxes, card cases.
- · Wood turnings, finials.
- · Sewing boxes and accessories.
- · Embroidered fabrics, samplers, old needlework
- · Small ivory figures, tools.
- · Hunting, skinning, or paring knives with carved handles.
- · Old tools

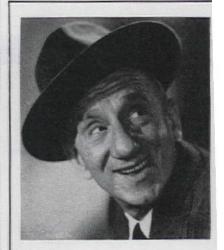
· Silver serving pieces, trays, bowls, candlesticks, nutcrackers, salt dishes, bean pots, candy jars, decanters.

- · Coin silver.
- Inkwells.
- · Brass hardware-knobs, pulls, etc.

· Compacts, powder boxes, Victorian jewelry, perfume bottles, hand mirrors.

· Military and political memorabilia. · Tin and wood kitchen utensils,





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Jimmy Durante has been a friend of Savings Bonds for a long time. He was already one of America's best-loved comedians when the Treasury Department issued the first Series E Bond on May 1, 1941.

Working hand-in-hand with a team of other volunteers from all walks of life, Jimmy has helped sell more than \$150 billion in Savings Bonds to the American people. Bonds for education, new homes, retirement, emergencies. Dollars that grow to make your future more secure.

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Because it protects that frail, thin skin against diaper rash—longer than the other leading lotion. Because it clings longer. And it kills staph germs. Even neutralizes urine-ammonia. And stops diaper odor. Keeps baby soft and sweet-smelling. No wonder Baby Magic is the biggest-selling baby lotion.

And wouldn't you know: it's used in over 3,000 hospital nurseries (maybe yours!)



Its special formula was <u>made</u> for newborns. To give the longest protection against rash, chafing, chapping, prickly heat. Like the whole Baby Magic Collection, it's a <u>must</u> for newborns.

But it can't do older babies anything but good.

Best for new babies...all babies.

HOW TO LOOK AT RESTORATIONS AND MUSEUMS

A weekend at Williamsburg won't replace that course in interior design you've been thinking about—but it

can teach you an awful lot provided you learn to look and see analytically and creatively. Most interior design courses stress art history and period design early in the curriculum to give students a criterion or yardstick of good design.

Of course you should supplement your visits with a course of reading, but the very best lesson is still to see the originals for yourself. Don't be satisfied with just photographs.

THE ORIGINALS

Old Sturbridge Village; Henry Ford's great restoration in Dearborn, Michigan; and Old Salem, North Carolina, are towns and villages that have been rebuilt as they were, or might have been, 200 years ago. They are authentic down to the last hand-forged nail. So are historic houses like Mount Vernon, Monticello, Washington Irving's Sunnyside on the Hudson, to name but a few.

Most great museums devote some of their space to period rooms (the American Wing at New York's Metropolitan Museum, the Chicago Art Institute's enchanting miniature-room collection by Mrs. Ward-Thorne, and the historic rooms at Philadelphia's Art Museum are well known).

Why is an understanding of period design so important today? It is only by knowing the very best that you can form your taste and judgment and learn to be truly discriminating. Also, keep in mind that many of our current home

furnishings (furniture, fabrics, carpets, wallpapers, decorative accessories) nave their roots in the past.

You are in no position to judge the quality of these reproductions and adaptations unless you can compare them with the originals. You cannot expect to shop for a copy of a Queen Anne chair unless you know what a Queen Anne chair really looked like. The color schemes of period rooms are also worth much attention. Once you are familiar with period colors you will be able to tell how authentic today's documentary fabric designs really are. A pattern may be authentically Early American, but it is important that the colors be authentic too.

In addition to learning about period design, visits to restorations and historic houses and museums will teach you a great deal about the basics of interior design.

HOW TO "SEE"

The art of looking and seeing ana-

We hate to waste valuable space in your

kitchen. So we topped the new Tappan Gal-

lery Range with an electric warming shelf.

It keeps food at serving temperature, warms

plates in minutes. And puts an end to com-

plaints that "My food's cold." I This electric

Time Machine is all convenience. Controls

are at eye level — no squinting or stooping. The big 30" oven pre-heats to 400° in only 5

An electric warming shelf

What could possibly top this beautiful Tappan Gallery Range?

seeing—are draperies fuller or narrower—are there pillows on sofas?

It helps to establish a pattern for this visual analysis—a technique that will soon become a habit. Break the room you are examining into categories. Start first with the function of the room—dining room, living room, or den. Ask yourself how well does it fulfill this function? Note the architecture—how the walls are treated

minutes. Starts and stops cooking automati-

cally. And broils at any temperature you se-

lect. TEFLON*-coated oven liners swish

clean in the sink without scraping. If you're

looking for an electric range

that's really new, why not

start at the top? See your

Tappan dealer.

last group can include art work, thro pillows, etc. Now you have covere the whole room. You should have an impression of the atmosphere "look" of the room. Is it feminin rustic, or sophisticated? If at first you are not sure, review your list. Chee to see if you've missed anything.

Once you have analyzed a roo visually in this manner you are read to look at it creatively—you're read

to see what's in it for you what ideas you can aday for your own home.

NOTES, SWATCHES AND SKETCHES

Don't hesitate to tak notes. If you see somethin particularly pleasing, jot down. A descriptive wor can often recall a great dea and when you want to re create something you'v seen, you will need as much information as you can get The best way of all, if you really want to remember, i to draw a picture. You sketch doesn't have to be a masterpiece-it is the act o examining the object with the intention of sketching that makes an indelible impression-one that will last.

Colors are especially hard to put down in words or to retain in your head. Try to take color notes. Then go through a book of commercial paint colors to find the color nearest the one vou've seen. Some museums have paint swatches available on request. Sometimes books, occasionally magazine articles on noted restorations will show color pictures, but these, due to the printing process, are not always completely accurate.

THE SCRAPBOOK

Develop a system for keeping records of what you have seen. Collect all your notes and sketches in a special decorating scrapbook and add to it newspaper or magazine clippings, brochures, catalogs, postcards, and color swatches.

GUIDED TOURS

Guided tours through houses and museums can give you valuable information about the rooms. Don't hesitate to ask about additional details that interest you. The guide will be happy to tell you whatever he or she knows. Most curators are usually delighted to find interested visitors.

Many places allow you to wander through on your own rather than with a guided tour. Some museums and restorations will let you take photographs but be sure to check first. Collect as much historic data as you can for your scrapbook.

AMERICAN HOME, APRIL, 1967

lytically and creatively can be mastered with practice. But first, let us define our term "looking and seeing analytically and creatively." By analytically we mean seeing and appreciating what really makes a room different from all others. Maybe it's the relationship of walls to windows, the placement of doors, the height of the ceiling, the proportion of the chairbacks, the color. Don't take anything you see for granted as you go through these rooms—check yourself all the time. Are the wood finishes different from the ones you're accustomed to

Dept. AH-467

d. Ohio 44902

(paneled, papered, painted), study the window, floor, and even ceiling treatments. Watch for moldings.

DPAT

Time Machines

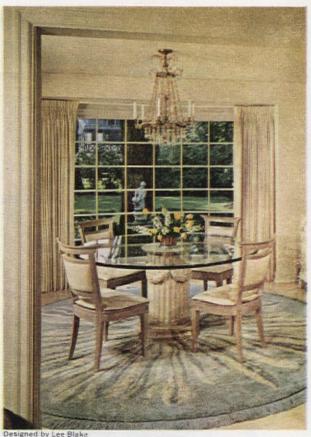
Color, too, is important and should go near the top of your list—main colors (i.e., colors of walls, floor, upholstery, draperies) should come first. Accent colors and the wood tones or color of painted furniture would follow.

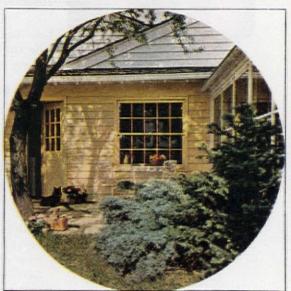
Consider next the furniture style and how the pieces are arranged. Then work your way down to the smaller items—the lighting, lamps or otherwise, and finally the accessories. This











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COOKING FOR PLEASURE

Our Spanish Wind Torte, on page 112, shows how you can use your creative talents in the kitchen. Here are additional ideas and some tips for you who would rather cook than do just about anything else in this world.

DECORATE A CAKE

A beautifully decorated cake is a work of art. Perhaps you've always intended to learn the art. You may even have bought a decorating set and never used it because you just didn't have the time to develop the know-how. It takes practice to be skillful with a pastry tube. Your first effort may be a disappointment and not look quite as you had hoped, but persevere, the next will be better. Here's a trick: Practice first with vegetable shortening on the back of a cake pan, following the directions that came with your decorating set. After each attempt you can scrape up and reuse the shortening. Then when you come to actually frosting and decorating the cake, you'll be confident and accomplished, because you've practiced.

YOUR OWN MAYONNAISE

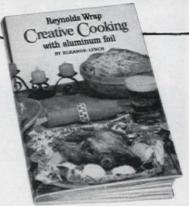
Mayonnaise you buy is excellent and so handy, but for the connoisseur, nothing equals the satisfaction of taking the time to make it yourself. We say time, for it is a careful, slow, and painstaking process. Originally (and that was over 3 centuries ago) it was made by hand and still is by many. With care, you can do it at low speed on your mixer. The trick is the same, however. The oil must be added gradually-a drop or two at a time and the mixture must be perfectly smooth before the next drop is added. Follow your recipe to the letter and you should have no separation or curdling -the bête noire in making mayonnaise. Should it happen, beat an egg yolk in a separate bowl with a clean beater. Beat in the curdled mayonnaise very, very, slowly-a tablespoon at a time at first, then a little less slowly as it begins to thicken.

CONSIDER A BOMBE

You always want an elegant dessert for a special occasion. One of the most elegant is a bombe. They are not easy to do but are spectacular and impressive. A mold is lined with water ice or ice cream and the center is filled with a mousse or another flavor of ice cream. In the more elaborate ones there are two lining layers, each a different flavor. Freeze each one after you've put it into the mold. Choose flavors and colors that are complementary. The trick in unmolding is to avoid letting the mold get so warm that it melts the bombe. Try wrapping a cloth wrung out in hot water around the outside of the mold, leaving it just long enough to release

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the bombe. Garnish elaborately v whipped cream, fruit, or meringu

APPLE STRUDEL ANYONE?

Have you ever eaten apple stru and wanted to make one? In y cookbook perusing you may h read the recipe and wondered wh you would ever find the time. Pu off no longer. It's fun to get the dou on the backs of your hands and s and feel it begin to stretch and watch it become so thin it's alm transparent. You're sure to rate ray

VIVE NAPOLEON

Remember the tender, flaky, ma layers of pastry that intrigued y when you ate a Napoleon? That w the pride of French pastry chefs-p paste, a most delicate pastry that pu as it bakes into light, flaky, crisp la ers. There are three secrets: Hanc the mixture as little and as lightly possible. Use only a minimum amou of water. Third and most importan the water you use should be ice wate the butter must be chilled so it is p able and waxy-of about the san consistency of the dough. If it is to hard it will break when pressed wi the rolling pin, if too soft it will oo: out. It is a good idea to chill the uter sils before you use them-even you hands. And of course, do as the recip says and chill the dough thorough after each rolling and folding.

THE ADDED FILLIP

Food perfectly prepared as you deserves the final touch that er hances its appetite appeal. By this w mean the garnish. It may be nothin more elaborate than a sprinkling of chopped parsley over a stew, but will be a failure if the parsley isn chopped correctly. It must be washe and dried thoroughly. The drying the clue, for if moist the leaves wi cling and clump and not separate an scatter evenly. Or the garnish may b as fancy as a fluted or "turned" mush room which can make a steak or fisl dish look like a masterpiece. These take a great deal of time to learn a they are acknowledged by chefs to be tricky. Hold the mushroom, cap up firmly in the left hand. Press a sharp small, narrow-bladed knife almost fla against the mushroom and rotate the cap toward you, pressing it agains the knife. This is the key-the knife stays still and you force the mush room into the knife, so it cuts itself as it turns. Your first few will not be per fect, but practice brings mastery.

Grace your next cold buffet with an eye-catcher: chicken or chicken breasts in chaud-froid. It is delicious as well as decorative and easy, though time consuming to do. Each layer of chaud-froid sauce (jellied velouté sauce with cream) must be put on the chicken smoothly and allowed to set before applying the next. Decorate as you wish, coat with clear aspic and garnish the platter with glistening cubes of aspic.



Our bakers are serious about that happy Sunshine taste.

Sunshine Bakers are serious about rolling dough - just so. And about using only the choicest ingredients in their cracker dough. That's why all Sunshine crackers have that happy taste.

Sunshine Krispys are the saltines with flavor. Super-thin, super-light, super-crisp. Choice ingredients and rolling the dough to exactly 1/32nd of an inch is what delivers this happy taste.



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Sunshine makes the cheese that goes into Sunshine Cheez-Its. That's why this one-bite cheese snacker cracker is the only one with that happy

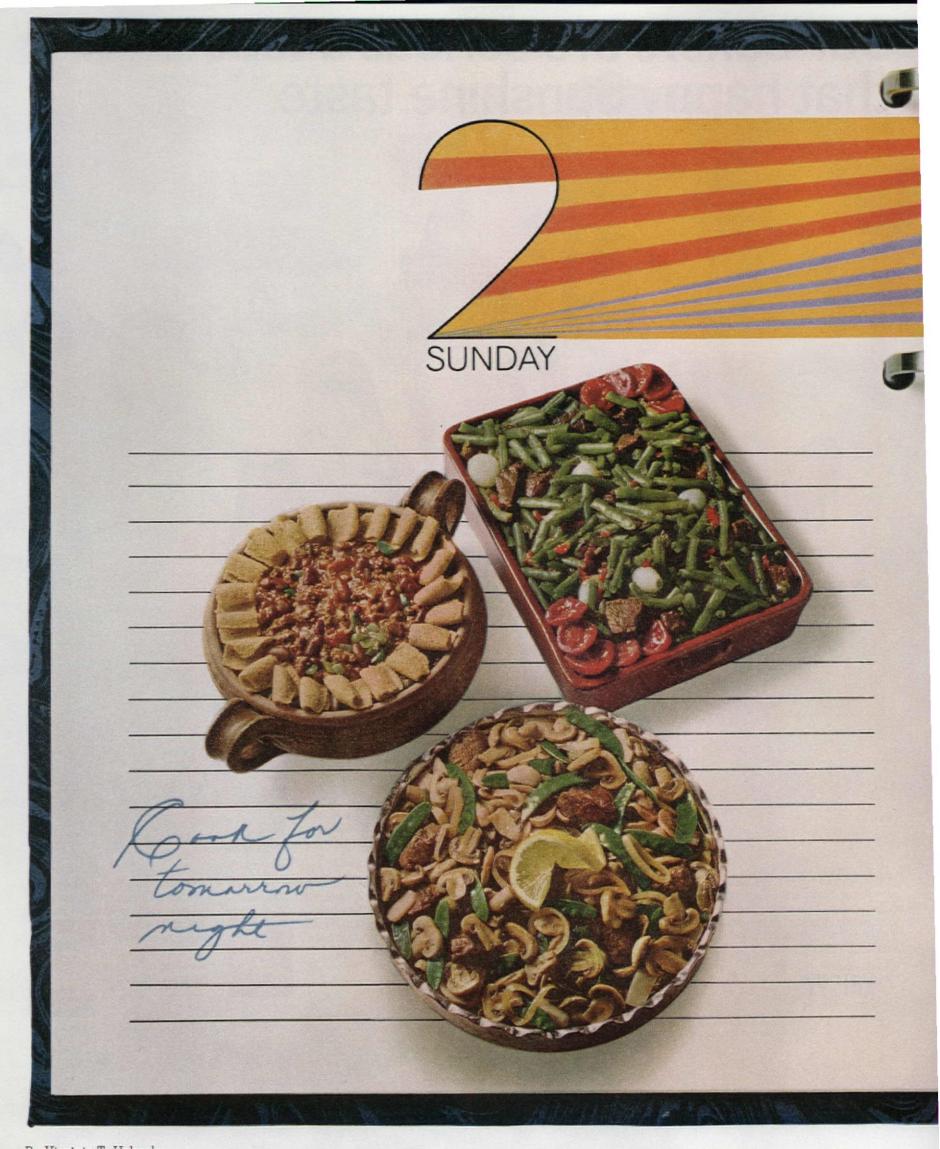
real-cheese taste.



For Sunshine Honey Grahams, the Bakers put the finest pure honey in their graham cookie dough. That's why Sunshine Honey HONEY Grahamisthe

cookie-cracker that's a honey.







MONDAY

Finding time to do the things you really want to do often calls for a little juggling on your part. If your schedule for tomorrow looks as if you won't have a minute to yourself —and you'd still like to have the family or friends in for dinner —then find the time to cook today so you can enjoy yourself tomorrow. Luckily there are many dishes that lend themselves to being cooked ahead —their flavor is actually

enhanced when the ingredients have time to blend. All you have to do is heat them up when it's time to serve. Green Bean and Beef Stew is a meal-in-one with a Middle East touch; Lamb with Mushrooms is lavished with water chestnuts, snow peas, and lemon; Chili Con Carne is hot and spicy from Mexico. These and other recipes begin on page 114. For more ways to cook ahead, turn the page.

ENTERTAIN WITHOUT EFFORT

later meals on page 114. cook-now-and-assemble-The recipes and more (so easy and so delicious). (a new twist!), and Veal Birds ahead), Macaroni and Sausage Casserole Chicken Divan (all but the broccoli is cooked very last minute. Here we show a heavenly assemble, and either heat or cook at the various steps), and then most important, hand. The secret: prepare ahead (in simple if the effort comes beforethe most breathtaking dinner. It's quite tion - and then silently slips away to serve casually mingles with her guests, enjoys the conversa-Smart and engaging is the hostess who

TAKE TIME FOR CLASSIC CUISINE

turn to page 106. your time in culinary art, epilon to indulge on page 116. For more called Meringue Pyramid variation of this recipe tind full directions and a ifelly, and brandy. You'll strawberries, currant with a luscious sauce of strawberries, and served cream, topped with whole tiny balls of vanilla ice made, it is filled with with a pastry tube. Once patience, and deftness meringue. It takes time, stinw-wons to benoi tiful container is fashspecialties. Here, a beaucalled) are one of their (or torten as they are splendid desserts. Tortes spectacular and very ways been noted for their The Viennese have alhas been lost in history. Why it is called Spanish place in pre-1914 Vienna. kind of cooking that took torte. It exemplifies the Wind Torte is a meringue the letter. Our Spanish most difficult recipes to ant nava pniwollot ni skills and take pleasure veloping new culinary -ob ni bovlovni top ot dessert for you who love Wind Torte-a classic magnificent Spanish Then keep in mind this consuming it appears? may seem or how timenatter how difficult it absolute masterpiece no The day to create an the pure pleasure of it? time in the kitchen for the day you spend your yourself that this will be morning and promise Ever wake up in the



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F Everything's better with Blue Bonnet on it A

Cook for Tomorrow Night

(continued from page 109)

GREEN BEAN AND BEEF STEW

1 can (1 lb.) sliced tomatoes,

drained 1 lb. beef chuck, cut in 1-inch

cubes

3 tbs. butter or margarine 1/2 c. chopped onion (1 medium)

2 tsp. salt 1/4 tsp. pepper 2 lbs. green beans, washed and cut in halves or thirds 18 small white onions

Drain tomatoes, reserving a few slices for garnish. Add enough water to juice to make 1 cup liquid; set aside. Brown meat well in butter or margarine in large skillet or saucepan. Add chopped onion; sauté until tender. Add tomato-juice mixture; cover; simmer 30 minutes. Add tomatoes (except those reserved for garnish), salt, and pepper; mix well. Stir in green beans. Cover, simmer 40 minutes, shaking pan occasionally to mix. Add white onions; simmer 20 minutes. Cool; cover; refrigerate. Reheat at serving time until bubbly. Garnish with reserved tomato slices Makes 6 servings.

LAMB WITH MUSHROOMS

1 lb. lean lamb, cut in 1-inch cubes	2 lbs. mushrooms, washed, dried, and sliced
3 tbs. butter or margarine	1/4 c. lemon juice
11/3 c. thinly sliced onion	1 can (5 oz.) water chestnuts,
1/2 c. water	drained and sliced
11/2 tsp. salt	1 pkg. (9 oz.) frozen snow peas*
1/4 tsp. pepper	Hot, cooked rice

Brown lamb in butter or margarine. Add onion; sauté until tender. Add water; cover; simmer 30 minutes. Add salt, pepper, mushrooms, and lemon juice; cook until mushrooms soften. Cover; simmer 15 minutes. Add water chestnuts and snow peas; simmer 2 minutes. Cool; cover; refrigerate. When ready to serve, reheat. Serve on rice. Makes 6 servings.

*Or use frozen Italian green beans. Cook 7 minutes.

CHILI CON CARNE

1 ¹ / ₂ lbs. ground chuck or round	1 ¹ / ₂ tsp. salt
2 c. chopped onion (2 large)	1/4 tsp. ground cloves
1 large green pepper, seeded	11/2 tbs. chili powder
and chopped	1/4 tsp. hot-pepper sauce
2 cans (1 lb. ea.) tomatoes	1/2 tsp. paprika
	1 can (about 1 lb.) kidney beans

Brown meat in heavy skillet; break up with spoon or fork as it cooks. Add onion and pepper; cook until soft. Add tomatoes, salt, cloves, chili, hot-pepper sauce, and paprika. Cover; simmer 2 hours; add hot water if necessary to keep mixture from thickening too much. Add beans; heat thoroughly. Cool; cover; refrigerate. Just before serving, heat until bubbly. Garnish and serve with packaged corn chips, if desired. Makes 6 servings.

CHICKEN CURRY

3 broiler-fryers (2 lbs. ea.),	3 tbs. chutney
cut up	1/3 c. raisins
5 c. water	2 tart apples, pared, cored, and
1 tbs. salt	diced
6 peppercorns	1½ tsp. salt
1 large onion, sliced	1 tsp. ground ginger
Flour	1/2 c. ground, blanched almonds
1/2 c. butter or margarine	1 tbs. melted butter or margarine
11/2 c. chopped onion	1 c. light cream
1 clove of garlic, minced	2 tbs. lemon juice
2 tbs. curry powder	Hot, cooked rice

Put necks, giblets, wings, and backs of chickens in large saucepan (reserve remaining chicken pieces); add water, 1 tablespoon salt, peppercorns, and sliced onion. Bring to boiling; lower heat; simmer 40 minutes or until chicken is tender. Drain; reserve broth (there should be 4 cups; add water, if necessary, to make this amount). Skin reserved chicken pieces; remove meat from bones; cut in chunks. Coat lightly with flour; let stand a few minutes. Heat 1/3 cup butter or margarine in large skillet or saucepan. Add chicken pieces, a small amount at a time; sauté until lightly browned. Remove; reserve. Repeat until all chicken is done. Add chopped onion and garlic to fat remaining in pan; sauté until soft. Add curry powder; stir until smooth; cook 2 minutes. Stir in 4 cups chicken broth slowly; bring to boiling. Add chutney, raisins, apples, 11/2 teaspoons salt, and ginger; simmer 5 minutes. Mix almonds and 1 tablespoon butter or margarine to a smooth paste; blend in cream. Stir into curry mixture; add chicken. Simmer, uncovered 15 minutes. Stir in lemon juice. Remove from heat; cool; cover; refrigerate. When ready to serve, reheat until bubbly. If sauce becomes too thick, add more chicken broth. Serve over rice. Makes 8 servings.

BEEF STEW WITH BEER

2 tbs. fat or pure vegetable oil	1/4 tsp. leaf thyme, crumbled
2 c. sliced onion (2 large)	1 tsp. salt
1/2 c. diced, pared carrot	1/4 tsp. pepper
2 cloves of garlic, crushed	1 bottle or can (12 oz.) beer
2 tbs. fat or pure vegetable oil	1 envelope granulated beef bouillor
3 lbs. chuck or round, cut in	1 c. water
2-inch cubes	Chopped parsley
2 bay leaves	

Heat 2 tablespoons fat or oil in large kettle or Dutch oven. Sauté onion, carrot, an garlic until soft and lightly browned; remove; reserve. Heat 2 tablespoons fat or oil i kettle; brown meat very well on all sides. This will take 10 to 15 minutes. Add onior garlic, bay leaves, thyme, salt, pepper, beer, beef bouillon, and water. Bring to boiling lower heat; simmer 13/4 to 2 hours or until meat is tender. Remove bay leaves; skin off any fat. Thicken gravy, if desired, with 1 tablespoon flour blended to a smoot paste with 1/4 cup water and 1 teaspoon vinegar; add to stew; stir until thickened and bubbly. Remove from heat; cool; cover; refrigerate. When ready to serve, rehea until bubbly. Sprinkle stew with parsley. If you wish to follow tradition, serve boiled potatoes with this stew. Makes 6 to 8 servings.

Entertain Without Effort

(continued from page 111)

CHICKEN DIVAN

1 broiler-fryer (about 4 lbs.)	6
1 tbs. salt	2
6 peppercorns	3/4
1 small onion	3
4 large sprigs celery leaves	Sa
4 sprigs parsley	Pe
1/2 c. melted butter or margarine	1

tbs. all-purpose flour c. chicken broth c. heavy cream tbs. dry sherry alt epper large bunch broccoli 1/3 c. grated Parmesan cheese

Wash chicken; wipe dry. Place in large pot; cover with water; add salt, peppercorns, cnion, celery leaves, and parsley. Cover; simmer about 45 minutes or until tender. Remove chicken from broth; cool. Strain broth; cool; skim off fat. Measure and reserve 2 cups. Blend butter or margarine and flour in saucepan. Add chicken broth and cream gradually. Simmer 2 minutes; remove from heat. Cool; add sherry. Season to taste with salt and pepper. Cover; refrigerate. Carve cold chicken in thin slices; remove all remaining meat from bones. Wrap chicken meat in aluminum foil or transparent plastic wrap; refrigerate. Wash and trim broccoli; cut into serving pieces; wrap; refrigerate. About 40 minutes before dinner time, cook broccoli in boiling, salted water 10 minutes; drain well. Place in shallow, flat casserole or heatproof platter. Spoon half the sauce over the broccoli. Add 1/4 cup Parmesan cheese to remaining sauce. Arrange chicken over broccoli, placing largest slices on top. Cover chicken with remaining sauce. Sprinkle with remaining Parmesan cheese. Bake at 375° F. 15 minutes. Broil 2 minutes or until lightly browned. Serve immediately. Llakes 6 servings.

MACARONI AND SAUSAGE CASSEROLE

1 pkg. (8 oz.) elbow macaroni	1 tsp. salt
2 tbs. finely chopped onion	1/4 tsp. pepper
1 tbs. melted butter or margarine	21/2 c. milk
1 tsp. dry mustard	2 c. shredded sharp Cheddar cheese
1 tsp. Worcestershire sauce	1 lb. link sausage
1 tbs. flour	1/4 c. grated Parmesan cheese

Cook macaroni in 3 quarts boiling, salted water 10 minutes; drain well; rinse with cold water; drain. Sauté onion in butter or margarine until soft. Add mustard, Worcestershire, flour, salt, and pepper. Cook and stir for 2 minutes. Add milk gradually, stirring constantly. Simmer sauce 2 minutes. Remove from heat; add 1 cup Cheddar cheese, stirring until cheese melts. Add macaroni; set aside. Brown sausages well; drain on paper towels. Layer macaroni and sausages in 21/2-quart casserole, sprinkling 1/2 cup of Cheddar cheese and 2 tablespoons Parmesan cheese over layers. Sprinkle remaining 1/2 cup Cheddar cheese and 2 tablespoons Parmesan cheese over top of casserole. Cool; cover; refrigerate. Remove casserole from refrigerator about 11/4 hours before you plan to serve. Heat oven to 375° F. Let casserole stand at room temperature 1/2 hour. Bake about 45 minutes or until browned and bubbling. Makes 6 servings.

STUFFED VEAL BIRDS

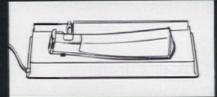
6 large, thin slices veal cutlet	1 c. finely chopped ham
(about 1 lb.), pounded*	1/4 tsp. leaf thyme, crumbled
Salt	1/4 tsp. leaf basil, crumbled
Pepper	1½ c. water
1/2 lb. mushrooms	1 chicken bouillon cube
1/2 cup chopped onion	2 tbs. chopped parsley
(one medium)	1 bay leaf
4 tbs. butter or margarine	2 tsp cornstarch
1 c. soft bread crumbs (2 slices)	1 tbs. cold water
C	

Cut veal slices in half; sprinkle with salt and pepper. Chop enough mushrooms to measure 3/4 cup. Sauté chopped mushrooms and 1/4 cup chopped onion in 1 tablespoon butter or margarine until soft. Add bread crumbs, ham, thyme, and basil; mix well. Place a rounded tablespoon of stuffing on each piece of veal; roll up; fasten with wooden picks. Brown veal in remaining butter or margarine; remove. Cool; refrigerate. Slice remaining mushrooms; sauté in veal drippings with remaining 1/4 cup onion. Add 11/2 cups water and bouillon cube; heat until bouillon cube dissolves. Cool; refrigerate. One and a quarter hours before dinner, place veal birds in shallow, flat 2-quart casserole; pour mushroom sauce over meat; sprinkle with parsley; add bay leaf. Bake at 375° F. for 1 hour. Remove from oven; uncover; remove bay leaf. Dissolve cornstarch in 1 tablespoon water. Stir into sauce in casserole. Cook over medium heat, stirring constantly, until sauce thickens. Makes 6 servings. *Pounded veal slices should measure about 81/2 x 41/2 inches

DETACHABLE BLADES. Easyclean surgical stainless steel. Hand-honed scallop edges.

POWER HANDLE. Exclusive design allows switch bar to be at top or bottom for most comfortable hand position. Either way you turn handle, blades can be inserted with cutting edge down. Lightweight, heat and grease-resistant.

SHARPENED CUTTING TIP for easy carving around bones, for disjointing fowl or for trimming fat. You have a cutting edge right to tip of blade.



RECHARGER RACK... with self-storing cord, stores knife safely when not in use. Recharges knife batteries automatically. Compact, convenient.

CORDLESS. No cord to get in the way. Use anywhere, needs no electric outlet. Batteries recharge automatically in recharger rack.



JUMBO FRY PAN: High dome cover fits over chickens and roasts. Completely automatic. Completely submersible. New hard-surface DuPont TEFLON® for no-stick cooking, no-scour clean-up.



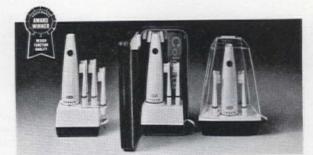
ELECTRIC HAIR BRUSH: Cordless. Gentle vibrating action makes each stroke hundreds of times more effective. Massages, stimulates scalp. Long-life battery guaranteed for year. Clear plastic case.

PRESTO PRESTO THINKS

Your electric carving knife should be cordless, battery-operated so you can take it, use it anywhere. Then we thought . . .







ELECTRIC TOOTHBRUSH. Won Housewares Industry first award for design, function, quality. Brushes teeth professionally with up-and-down arc motion. Fast up to 11,000 strokes per minute. Cordless, push-button automatic. Recharges automatically in recharger base when not in use. Ideal for any size family. Three models: Travel, Deluxe, Compact.

hen scue

With new Rescue Soap Pads. Rescue attacks burnt-on crust. Lifts away burnt-on grit. Cuts through burnt-on grime.

Outcleans even steel wool.



(continued)

- 2 tbs. finely chopped onion 2 tbs. finely chopped
- green pepper 1/4 c. butter or margarine
- 1/4 c. all-purpose flour
- 11/3 c. milk
- 1 tbs. chopped chives
- 1 tbs. prepared mustard

2 tsp. Worcestershire sauce Few grains cayenne

- 1 tsp. salt 1 lb. flaked, fresh crab meat or 2 cans (71/2 oz. ea.) crab meat, drained and boned
- 2 tbs. melted butter or margarine
- 1 c. soft bread crumbs (2 slices)

Sauté onion and green pepper in 1/4 cup butter or margarine until soft. Add flour; mix until blended. Add milk gradually. Cook, stirring constantly, until thickened; simmer 2 minutes. Remove from heat; add chives, mustard, Worcestershire, cayenne, and salt; mix well. Add crab meat. Turn into 1-quart casserole or 6 individual ramekins, custard cups, or crab shells. Combine 2 tablespoons melted butter or margarine and bread crumbs. Sprinkle on crab mixture. Cover; refrigerate. One half hour before serving, uncover. Bake at 375° F. for 30 minutes or until crab mixture is bubbly and crumbs are browned. Makes 6 servings.

DEVILED CRAB

BAKED STUFFED POTATOES

6 medium-size Idaho potatoes 1/2 c. butter or margarine 1 c. hot milk (about)

2 tsp. salt 1/s tsp. pepper 1 tbs. chopped chives 1/3 c. shredded Cheddar cheese

Scrub potatoes; dry; rub lightly with shortening. Prick with fork in several places. Bake at 400° F. for 1 hour or until tender when tested with a two-tined fork. Cut slice from top of each potato immediately. Scoop out potato, taking care not to break skins; mash. Beat in butter or margarine and enough milk to make potatoes light and fluffy. Add salt, pepper, and chives; mix well. Spoon potato mixture into shells. Sprinkle cheese over tops of potatoes. Place in baking pan or on cookie sheet. Cover with aluminum foil or transparent plastic wrap. Refrigerate if held overnight. To reheat: Remove cover; bake at 375° F. for 30 minutes. Makes 6 servings.

Take Time for Classic Cuisine

(continued from page 112)

SPANISH WIND TORTE

This spectacular dessert is well worth the time it will take you to make it. It can be made ahead-make the base, rings, and top and store them at room temperature in an airtight container. Slip sheets of wax paper between each layer of meringue or wrap each one in transparent plastic wrap.

If you have only one oven, make up half the recipe for the meringue and prepare just the base and one ring at one time, then make up half the recipe again and prepare the top and second ring.

6 egg whites at room temperature Dash of salt 1/2 tsp. cream of tartar 11/2 c. superfine sugar 11/2 tsp. vanilla

2 jars (10 oz. ea.) currant jelly 1/2 c. brandy 12 whole strawberries, hulled 2 c. sliced, hulled strawberries 2 qts. vanilla ice cream

Cover 4 cookie sheets with heavy, unglazed paper. Draw a 9-inch circle in center of each paper. Beat egg whites, salt, and cream of tartar at high speed on electric mixer until foamy. Beat in sugar, a little at a time, beating well after each addition. It will take about 10 minutes to beat in sugar. Continue beating until meringue stands in stiff, glossy peaks. Add vanilla; beat 2 minutes. Heat oven to 225° F. Place part of meringue in large pastry bag with round tip.



Form base: On one cookie sheet, pipe meringue in concentric circles within drawn 9-inch circle (Sketch No. 1). Circles should touch (with no space between). Make rings: On each of 2 cookie sheets, pipe meringue in ring around drawn circle, making it 1 inch wide and about 11/2 inches high (No. 2). Make top: Pipe meringue in 9-inch ring on fourth cookie sheet. Pipe lattice design within ring (No. 3). Decorate with small rosettes of meringue. Bake meringues 1 hour. Turn off heat; leave meringues in oven 1 hour. Remove from oven. Loosen gently with broad spatula; remove from paper. Place on wire racks to cool completely.

When ready to assemble torte, prepare half the recipe for meringue. (Use 3 egg whites, dash of salt, 1/4 teaspoon cream of tartar, 3/4 cup superfine sugar, and 3/4 teaspoon vanilla. Prepare as above.) Heat oven to 225° F. Place 3 layers of heavy, unglazed paper on cookie sheet.

(continued)

Can you ever get a bad one?

Can Miss America ever get a run in her stocking?

Of course, she can.

And that occasional embarrassing thing known as a "bum banana" can happen to us, too.

Let's face it. We're not dealing with some machine that turns out cars or soap. We're dealing with nature. And things can happen.

A banana with a defect can somehow slip by. Or a Chiquita Banana can spend the weekend on a store counter. Or a grapefruit can fall on it. Or a customer can prod where she should have patted. But, you'll have to admit, a bum Chiquita Brand Banana is no everyday thing.

We work too hard and care too much for that to happen.

Nobody else does.

But, then, nobody else has the nerve to run an ad like this, either. COOKING WITH Kellogg's

choco-scotch clusters

You make 'em nice and crunchy with Kellogg's Rice Krispies . . . and lusciously rich with Nestle's® Chocolate and Butterscotch Morsels

6-oz. package (1 cup) Nestlé's Semi-Sweet Chocolate Morsels 6-oz. package (1 cup) Nestlé's Butterscotch Flavored Morsels

1. Melt Chocolate, Butterscotch Morsels and peanut butter together in heavy saucepan over low heat, stir-ring constantly until well-blended. Remove from heat. Add Rice Krispies; stir until well-coated.

2. Drop by tablespoonfuls onto waxed paper or buttered baking sheets. Let stand in cool place until firm. Yield: about 4 dozen confections 11/2 inches in diameter

Note: Mixture may be pressed into buttered 9x9-inch pan, if desired. Cut into squares when firm. Yield: 3 dozen 1½-inch squares

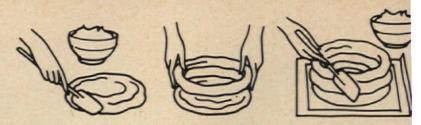
1/4 cup peanut butter 4 cups Kellogg's Rice Krispies



COMING IN MAY:

Hooray, hooray-the first of May! It's time to think of remodeling and home improvement. And you'll find plenty of ideas in our next month's issue. Big remodeling ideas. Little remodeling ideas. Remodelings inside and out. Kitchen, bathroom, all-around-the-house remodelings. All this and our regular monthly features plus how to be a creative cook!

(continued)



Place base of torte on paper. Spread a small amount of meringue on top rim base (No. 4). Set one ring on base (No. 5); spread with small amount of meringu place second ring on top. Spread thin coating of meringue around outside of stack base and rings (No. 6). Decorate sides with rosettes of meringue, if desired. Bake hour. Turn off heat; leave torte in oven 30 minutes. Loosen from paper gently a carefully with broad spatula. Cool completely on wire rack.

One to two hours before serving, melt jelly in saucepan over low heat; strain, desired. Stir in brandy; cool. Dip whole strawberries in mixture; reserve for garnis Stir sliced strawberries into sauce. At serving time, place torte on serving plate. I with small balls of ice cream. Drizzle with sauce, if desired. Arrange lattice top torte. Place a whole, glazed strawberry in each open section of lattice top. Ser with sauce. Makes 12 servings.

MERINGUE PYRAMID



Here is another recipe made from the same basic meringue. Making and bakin the rosettes are not difficult. When building the pyramid, make the base layer of rosettes, securing the outside ones to each other with wooden picks, if necessar A further trick to hold the base in place as you add the other layers is to put a colla made of a long strip of aluminum foil around the ring on the plate.

6 egg whites at room temperature Dash of salt 1/2 tsp. cream of tartar

11/2 c. superfine sugar 11/2 tsp. vanilla Chocolate, raspberry, or strawberry sauce

Cover cookie sheets with heavy, unglazed paper. Beat egg whites, salt, and crean of tartar at high speed on electric mixer until foamy. Beat in sugar, a little at a time beating well after each addition. It will take about 10 minutes to beat in sugar Continue beating until meringue stands in stiff, glossy peaks. Add vanilla; beat minutes. Heat oven to 225° F. Place part of meringue in pastry bag with rosette tip (Meringue may be dropped by tablespoonfuls, if you prefer.) Pipe meringue rosette about 11/2 inches in diameter onto prepared cookie sheets. Bake 1 hour, Turn of heat; leave meringues in oven 30 minutes. Remove from oven. Loosen gently from paper; transfer to wire racks; cool completely.

To form pyramid: Arrange 15 to 17 rosettes in circular layer on large, flat plate Fasten together with wooden picks, if necessary. Dipping base of each rosette in sauce, arrange layer of rosettes on top of first layer, making it a little smaller. Con tinue dipping and layering, using a few less rosettes in each layer to form a pyramid Drizzle some sauce carefully over pyramid. Serve with remaining sauce. To serve Starting at the top, carefully lift off rosettes, one by one, with two spoons. Rosettes may also be served with ice cream, if desired.

CHOCOLATE SAUCE:

Combine 3 squares unsweetened chocolate and 1/2 cup water in small saucepan Place over low heat; heat, stirring constantly, until chocolate is melted and mixture is smooth. Add 3/4 cup sugar and dash of salt. Cook, stirring constantly, until sauce is slightly thickened. Add 4 tablespoons butter or margarine and 1/2 teaspoon vanilla; blend into sauce. Remove from heat; cool.

RASPBERRY OR STRAWBERRY SAUCE:

Puree 3 packages (10 ounces each) thawed, frozen raspberries or strawberries by pressing through sieve or food mill. Combine 1/4 cup sugar and 3 tablespoons cornstarch in saucepan; add puree; mix until smooth Cook over low heat until sauce simmers: simmer 2 minutes: cool.

ALL RECIPES TASTE-TESTED IN AMERICAN HOME KITCHENS



If you could put a lock on freshness, you wouldn't need Tupperware.



All food needs Tupperware. Because nothing locks in freshness (and keeps it there) like Tupperware. Lettuce takes it to heart. Cake is sweet on it.

Onions think it runs rings around anything else. What's Tupperware's secret? The airtight seal that makes everything taste as fresh tomorrow as it does today. The Crisp-It (on the left) lets lettuce keep its head for weeks. And that's just one fresh idea. Tupperware has a kitchenful of them.

Tupperware has a kitchenful of them. But seeing is believing. And the only way you can see and buy Tupperware is at a Tupperware Party. Have one during Tupperware's Birthday Celebration (between March 27 and May 13) and this Birthday Gift Special may be yours: a 37 piece service of lustrous china, gleaming with 24-carat gold. Call your Tupperware distributor for all the terrific specifics.

Come on. Give food a fresh outlook on life. Give it Tupperware.







cream puff is a heavenly dessert. Have you ever eaten one and wondered how the delicate, crisp, hollow shell was made? These French creations are really one of

the easiest and simplest desserts to make. The dough for making cream puffs is called "paté a chou" and it is the same dough used for making eclairs and other fabulous desserts. So once you learn to make it you can go on to become a pastry cook of distinction.

Cream puffs depend on steam to make them puff and they must go into a hot oven to puff immediately-so the oven must be preheated. They will puff four to five times their original size, so be sure you space them far apart on the cookie sheet. Bake the puffs until they are brown and dry. A puff that is still moist inside will collapse. Follow the recipe directions for beating and mixing so your dough is smooth and glossy and will hold its shape.

Cream puffs may be filled with pastry cream and topped with glaze as we have done or they may be filled with ice cream or sweetened whipped cream and the tops dusted with confectioners' sugar. Icecream-filled ones may also be served with a sundae sauce. Tiny puffs made from the same dough, filled, served with chocolate sauce, become a special dessert-Chocolate Profiteroles. Cream puffs are versatile-serve them a different way each time.



1 cup sifted all-purpose flour 1 cup water 1/2 cup butter or margarine 1/8 teaspoon salt 4 eggs

1. Heat oven to 400° F.

2. Sift and measure flour. Set aside.

3. Put water, butter or margarine, and salt in saucepan. Bring to boiling over high heat, stirring occasionally. Butter or margarine will be melted.



4 Lower heat. Add flour all at once and stir rapidly until mixture forms a ball and follows spoon around the pan. Remove from heat. Cool slightly.

5. Add 1 egg. Beat well until mixture is smooth and egg is blended in. Repeat with remaining 3 eggs, adding them one at a time and beating until each is blended in before adding the next one. Mixture will be slippery and separated, but the beating will make it smooth.



6. Drop from spoon onto ungreased cookie sheet in 12 even mounds, placing mounds about 3 inches apart. Use a rubber spatula to help push mixture off spoon.

7. Bake puffs 45 to 50 minutes or until they are puffed and brown and there are no tiny bubbles of moisture on the surface, Remove from oven.



8. Transfer puffs from cookie sheet to wire racks with spatula. Cool them, away from drafts, while you make pastry cream.



9. Cut tops from puffs with a sharp knife. Remove any pieces of soft dough from the centers.



1/2 cup sifted all-purpose flour 1/2 cup sugar 1/4 teaspoon salt 2 cups milk 3 eggs 11/2 teaspoons vanilla 1 teaspoon butter or margarine

1. Put flour, sugar, and salt into mediumsize saucepan. Mix thoroughly.

1/2 cup heavy cream

2. Add milk slowly, stirring to blend and keep mixture smooth.

Place saucepan over medium heat. Cook, stirring constantly, until mixture is thickened and bubbly. Cook 2 minutes. Remove from heat,



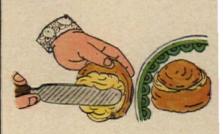
4. Beat eggs slightly in small bowl. Add half the hot milk-flour mixture slowly, stirring constantly.

5. Pour egg mixture back into saucepan Cook over medium heat, stirring constantly, 1 minute or until mixture is bubbly. Remove from heat.



6. Stir in vanilla and butter or margarine. Place a piece of wax paper right on top of the hot pastry cream to prevent a skin from forming on the top. Cool.

7. Whip cream in small bowl until stiff. Fold into pastry cream using a rubber spatula and an up-and-over motion until mixtures are blended. Chill until ready to fill puffs.



8. Fill puffs. Replace tops. Refrigerate. Just before serving, make Chocolate Glaze and spoon over tops.



2 squares unsweetened chocolate 1 teaspoon butter or margarine 1 cup sifted confectioners' sugar 3 tablespoons water



1. Put chocolate and butter or margarine in top of double boiler. Place over hot water in bottom of double boiler. Heat until melted. Stir to blend.

2. Add confectioners' sugar. Stir in until completely blended.

3. Add water. Beat until mixture is smooth.

4. Spoon glaze over tops of cream puffs at once.



SO YOU'RE LEARNING **TO COOK**



Don't have a Pot Roast Dinner. Have a Pranzo di Manzo, instead.

To make the Antipasto: It means "before the meal" and that's when you serve it. This Italian appetizer is really made of non-Italian things you may already have in the house. Like ham, olives, peppers, tomatoes and hardcooked eggs. Serve on a platter with oil and vinegar, and that's an Antipasto.



To make the Frutta: After a meal, Italians eat *frutta*. Plain fresh fruit. Serve yours with knives for peeling, and cheese alongside. Any combination will do (apples and Bel Paese is a good one). For this dessert, it's not what you serve that's Italian, it's the way you serve it.

To make the Pane:

Bread is pane (pah-nay) in Italian. Buy breadsticks, or a long thin loaf of "Italian Bread." Slice halfway. Then to make it even more Italian, dot with butter, parmesan cheese and a little garlic salt; wrap in foil and warm in the oven.

To make the Manzo: Pranzo di Manzo means "dinner of beef," but you don't have to know how to say it to make it. Because Chef Boy-Ar-Dee® makes a spaghetti sauce that's so Italian, it can make a pot roast Italian. Just cook the Chef's savory sauce right into

the meat, the way Italians do. Let its special Italian spices and rich tomato goodness add their lively flavor to your roast. That's all it takes to make sure that instead of ordinary pot roast, this will be something special: real Italian Manzo.

3 pounds beef (pot roast cut) 2 tbsp. oil 1/2 tsp. salt 2 cans Chu 1/4 tsp. pepper Spaghet

2 tbsp. oil 2 cans Chef Boy-Ar-Dee Spaghetti Sauce with Mushrooms

1. Season meat with salt and pepper. 2. In a large heavy saucepan, brown all sides in oil. Pour off excess oil; pour on Chef Boy-Ar-Dee Spaghetti Sauce with Mushrooms. 3. Cover and cook slowly 2¹/₂ hours (or until tender). 4. Serve sliced with extra sauce poured on.



Chef Boy-Ar-Dee

What goes here for a change they'll like



RICE Au Gratin!

COULDN'T BE EASIER . . . couldn't be temptin'-er . . . couldn't be a happier change! Rice Au Gratin . . . or nutritious rice that's been easy-fixed lots of other family-pleasing ways. You don't even have to wash the rice. It's clean-grown for you right here in the USA.

RICE AU GRATIN. Heap 3 c. hot cooked rice in baking dish; sprinkle with 3/4 c. diced cheese. Place in mod. (350° F.) oven for a few min., till cheese melts. Unessential but delectable: Brown a crumbled slice of fresh bread with $\frac{1}{2}$ tsp. curry powder in 3 tbsp. butter. Serve over rice. 5 servings.



SEND IN! 46 people-tested rice recipes, many color pictures. Desserts, casseroles, meat-and-vegetable accompaniments-including Rice yonnaise, Hash Brown, Deviled Rice. Just 25¢. Rice Council, Box 22802, Houston Texas, 77027.

Easy, delicious . . . versatile, nutritious . . . RICE is your most useful food!



Your husband has decided to entertain a group of his friends at a stag party. You, of course, will make all the preparations and have everything ready for serving before you disappear.

A sit-down buffet is the easiest way to serve. All the dishes can be arranged on the buffet with only the last-minute hot food to be taken from the oven and added by the host. Set places at the dining room table-men prefer the congeniality and conversation around the table as well as the elbowroom and plate security it affords.

In selecting a menu, remember the hearty appetites that are coming to dinner and the ahead-of-time cooking and preparing you will have to do. We chose a main course popular with men-spareribs and sauerkraut. This one cooks slowly in the oven and you can time its cooking so you can leave and let the host bring it to the table. With it, boiled potatoes (that you cooked and kept hot in a warming oven) or if tastes prefer, a pot of bubbling baked beans.

The host can take care of the before-dinner drinks and the setting up of what he needs. Just be sure there is plenty of ice and a supply of soft drinks, beer, and mixers. To go with these, offer a selection of cheeses, crackers, bowls of potato chips, pickles, and raw relishes.

For dessert, apple pie-the first choice of most men. Made ahead it can be put into the turned-off oven after the spareribs are taken out. There will be enough heat left in the oven to warm the pie while the entrée is being eaten. Set up the coffee ready to be brewed. The type of coffee maker will determine your ahead-of-time preparation.

Plan the party with your husband and tell him all he has to do when he is on his own. A written list can be of help, particularly if this is his first stag party.

Cheese and crac	kers	Potato chips	Relishes
Baked S	pareribs and Sauerk	raut with Musta	rd Sauce*
	Boiled I	Potatoes	
Hard Rolls	Rye B	read	Pumpernickel
	Apple Pie*	Coffee	
BAKED SPARERIBS	AND SAUERKRAUT	spoons flour. Add	1½ cups milk gradually.
6 lbs. spareribs, cut in serving- size pieces	2 c. sliced onion (2 large) 2 cans (1 lb.	smooth and just b	nstantly, until sauce is begins to bubble around
Salt Pepper	11 oz. ea.) sauerkraut,		egg yolks; stir in about ir into sauce remaining

2 to 4 tbs. fat or pure vegetable oil

2 tsp. caraway seeds c. canned chicken broth

drained

Sprinkle ribs with salt and pepper. Brown, a few at a time, in small amount of hot fat or oil in skillet. (Amount of fat needed will depend on how fat ribs are; add it as needed.) Remove ribs; reserve. Sauté onion in fat or oil remaining in skillet until soft. Remove from skillet. Rinse sauerkraut with cold water. Mix sauerkraut, onion, and caraway seeds. Heat oven to 325° F. Place half the ribs in single layer in roasting pan or large baking dish. Cover with kraut mixture. Arrange remaining ribs in layer on kraut. Pour in chicken broth. Cover (use aluminum foil if pan has no cover). Bake 11/2 hours; uncover. Bake 1/2 hour longer. Makes 6 to 8 servings.

MUSTARD SAUCE: Melt 1/4 cup butter or margarine in small saucepan. Stir in 11/2 teaspoons salt, 1/8 teaspoon pepper, 2 teaspoons prepared mustard, and 2 tablein saucepan. Cook, stirring constantly, 1 minute. Stir in 2 tablespoons lemon juice. Makes about 11/2 cups.

APPI	E PIE
l c. sugar	1/4 tsp. salt
2 tbs. flour	6 c. sliced,
tsp. ground	pared, and
cinnamon	cored cooking
pkg. pie-crust	apples (about
mix	2 lbs.)
/2 tsp. ground	3 tbs. butter or
nutmeg	margarine

Prepare pie-crust mix according to package directions. Divide in half. Roll out one half to a 12-inch circle; line 9-inch pie plate. Heat oven to 425° F. Combine sugar, flour, cinnamon, nutmeg, and salt in bowl. Arrange half the apple slices in pastry-lined pie plate. Sprinkle with half the sugar mixture. Repeat with remaining apples and sugar mixture. Dot with butter or margarine. Roll out remaining pastry for top crust; cut vents to allow steam to escape. Place over filling; seal; flute. Bake 40 to 45 minutes or until pie is golden brown.

Chiffon is more than just a <u>soft</u> margarine.

new!

contains pure liquid saftower oil

Chiffon[®] is the soft margarine made with pure liquid safflower oil. That's why it's lowest in saturated fat, highest in polyunsaturates of all margarines, stick or soft. That includes the corn oil ones. And because Chiffon is made soft with light, delicate safflower oil, there's no "fatty" margarine taste ever. Chiffon's softness lets the flavor come through faster. Delicious melting flavor like the "expensive spread." Chiffon is more than just a soft margarine. Much more.

6 decorator secrets you can steal with RIT. (it's easy!)

1. Bright Olive Green is this year's fresh young color-so start this decorating theme by coloring your washable draperies with Rit. 2. For a "Victorian" effect cover a small table to the floor with an unbleached cloth dyed Rit Scarlet. Accent with a Rit Purple wooden rope festooned around the table. 3. Co-ordinate the lamplight! Dip a washable fabric shade in Rit Old Rose (or just sponge it).

4. Make this exciting 'decorator rope" yourself with unfinished beads. simulated pearls, blocks-then dip in hot Rit Marine Blue. Unusual co-ordinated tie backs for the draperies

4



5. Rit color-matches the unfinished wooden lamp base and bowls of colored water filled with flowers. 6. Co-ordinate these washable cushion covers with Rit greens. Prints are fun to color! Do a swatch of the fabric first. Then you'll see what startlingly beautiful, often totally unpredictable effects you can create.



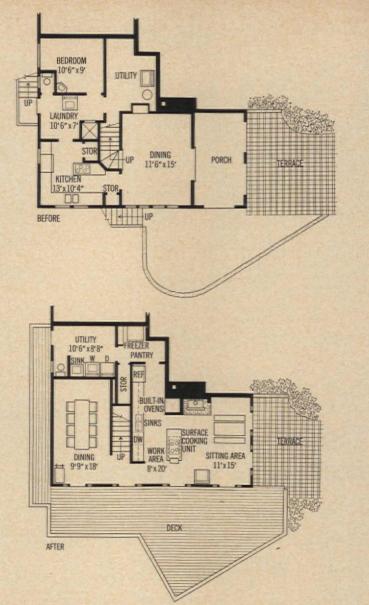
Only extra-strength Rit dyes so many different materials and dyes them so many (35) colors. Easy. Economical, Dependable



Every featured item on this page was dyed in Rit

More than a tint 🗱 Rit colors in depth.

Live it Up in the Kitchen (continued from page 83)



To create the large country-style kitchen you see on pages 82 and 83, the Norrises revamped the complete first floor of their home. The house, which belonged to Mrs. Norris's parents originally, was built in the early 1900s. It has an upside-down floor plan with the kitchen and dining room on the first floor and the living room and bedrooms upstairs. The whole family agrees that their new kitchen with its roomy sitting and eating area is a "comfortable place to be."

As the "before" plan illustrates, the downstairs was previously chopped up by a mass of little rooms, which included an old-fashioned porch off the dining room. To open up the first floor and create more usable space they enclosed the porch, then eliminated the wall between the old dining room and porch. (Two steel channels were bolted to the existing stud wall and supported at each end by new posts so there was no disturbance of the house structure.) They switched the locations of the kitchen and dining rooms, eliminated a useless maid's room, and straightened the stairway.

The results, as you can see, are terrific. In addition to ample working and storage space, the kitchen now has a walk-in pantry, complete with a spot for a freezer, and is easily accessible to the utility-laundry room.

The remodeling included some ex-

citing changes that were decorativ also. The graceful arches of the o porch were a favorite with Mr. Norr so he chose these as the decorativ motif of the remodeling. They we not only incorporated in the new wa enclosing the porch, but were also re peated along the front of the house a arched window doors opening to barbecue-deck area. For uniformi and building facility, the window doors were custom made as complet units and then installed in the house Some of the Norrises redecoratin

tips to keep in mind are: · Overall use of the same flooring Red tile vinyl-asbestos flooring run from kitchen to dining room to giv a free, visual flow between rooms. To help allocate traffic, a pedesta was built into the end of the range island which not only guides the traf fic around it but also very nicely set the area off visually. (Handy for put ting hot serving dishes on too.)

· Counter tops are of easy-care lam inated plastic.

· Water-resistant self-adhesive plastic on wall in back of sink.

We talked to the Norrises after they had been using their new kitchen to see how they liked the arrangement. The answer was more than enthusiastic. In fact, they're now out shop ping for more furniture for their country kitchen.



LEISURE, SIGHT, AND SOUND

All forecasts tell us that in the years to come, we will be spending more time listening to and looking at taped or recorded material. Whether it be educational or purely recreational, it will occupy our leisure time. This room represents the interests of modern man along these lines. Built by Mr. Lawrence Hough (see page 72), it is a room that reflects his interests in photography, electronics, and woodworking.



When used as study, all equipment slides out of sight. Section of desk at left lifts up to permit access to storage area under the landing leading to study. Cabinet under desk stores camera equipment, slides, records, and tapes.



This photo shows some of the equipment in working position. The tuner and the amplifier are leisure-time endeavors themselves, since they come in kit form (Heathkit). Mr. Hough is also building a color TV set from a kit. The turntable (Garrard) is mounted on sturdy metal slides and the sound is piped to speakers (Sonotone) throughout the house and to the pool. The Videocorder (Sony) can record events in the house or tape regular TV shows for replay at a later date. The slide projector (Agfa) in the cabinet sets up on the desk and projects against a screen on the opposite wall.

Rit creates the color 🔆 you create the sensation!

Don't cry Pussycat!

If Fashion says "Tangerine is in!" and you're still in last year's yellow.



COLOR SWITCH



Only extra-strength Rit dyes so many different materials and dyes them so many (35!) colors. Easy. Economical. Dependable.

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More than a tint 🗱 Rit colors in depth.



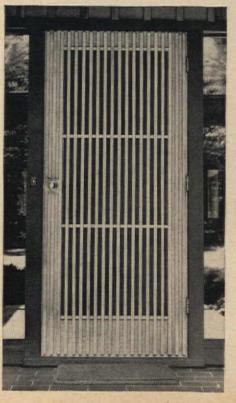
THREE GOOD IDEAS FROM ONE HOUSE

Many houses have one good feature that gives them individuality—the something you remember after you leave. This house has three features worth remembering. One of them, the fireplace with the skylight, is the sort of thing you could design a house around. The other two the garage and screen door—are simple but original ideas which could be incorporated into any design.

Dramatic fireplace (above) is the center of attention in the living room. Its circular form is echoed in the curving bench in the brick wall on one side. Room seems larger than its 16x22 feet because of the soaring ceiling with skylights along the peak. The height is a surprising contrast to seven-foot ceilings in adjoining rooms.



The street-side garage (above) is disguised to blend in with the overall design. The four-section overhead door on right wing is sided with lapped redwood to match bedroom wing, left.



There's no need to use the old standard lumberyard screen door. This handsome screen door (at left) is built of narrow strips of lumber nailed to a simple frame which holds the screening. The strips protect screen against cutting to gain illegal entry to house and the damaging effects of bulges from children's kicks and shoves.

Information: Jessie Walker Architect: Edward D. Dart, A.I.A. Photographer: Vincent Maselli

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f you're tired of earthbound vacuum cleaners, you're nvited to take over the controls of the Constellation for a free test flight.

Make your reservation with any Hoover dealer.

Hello, Robot ... Good-bye, Mom

(continued from page 53)

eighth wonder of the world? She might just as well stay in bed and let friend robot stand in the doorway blowing simulated raspberry-flavored kisses.

No doubt, it will be time-saving to

do my marketing via closed circuit TV, with instantaneous delivery. But if the goodies sent home electronically will look just as good to the children, I know Mother won't. There'll be no more rummaging through my brown paper bags with happy shouts of "Wow, look what Mom (sweet, clever, big-hearted Mom) bought for us todav!"

Surely, it will be a glorious day

when they erase all childhood illnesses from the earth. Amen to that. But couldn't they let the kids get a little sick, maybe once a year? Think of the poor things never once getting to stay home while everybody else trudges off to new math. And think of poor Mom never once getting to lay her cool hand on her darling's brow, brew him hot, honeyed lemonade or let him beat her at rummy.

 And real whipped cream ... not a vegetable oil imitation ... heavy, farm-fresh whipping cream.

- And no mixing or measuring.
- No beating or bothering.
- And it comes dairy fresh to you...

with the quality seal of Good Housekeeping.

- And 25% richer
- than most any other cream whip.

Give your family a pie and Reddi-Wip treat tonight!



Would you believe enough farm-fresh whipped cream for 3 big pies?



Keeps for weeks in the refrigerator.

I understand why the scientists ar doing all this for me. I realize that once I lose my housewife's shackle I'll be free to broaden my horizon But frankly, I'm reluctant. Now whe I sneak time to daub at an oil or take stab at a sonnet, the children ar openly and uncritically impressed Good or not so hot, they think it' great. But once I have all day long to perfect my brush stroke and polish my iambic pentameter, wide-ever awe may not be so easy to come by

So far as using my new freedom to create works of art in the kitchen, I'n afraid I don't trust myself. It seems to me that every labor-saving device acquire only makes me lazier and lazier. Presumably, there'll be no law against my scrubbing floors or scrambling eggs if that will make me happy-but will I do it? Do I French fry my own potatoes now? Do I hunt for ever-iron, perma-wrinkle, washand-worry clothes?

No, I know that as fast as the scientists give me rope, I'll hang myself with it-me and my sainted mother-image. I'll squirt mashed potatoes out of an aerosol can, so they'll never know what a wonderful cook I am. I'll feed their clothes to a laundro-closet, so they'll never know I'm "a good ironer too." We'll buy them a homework computer, so they'll never know I know the capital of Tasmania. Butnot so fast there, robot. I still have a few years left to work my fingers to the bone, and I only hope they all appreciate how hard I slave for them. For whom?

SHOPPING INFORMATION

LIVE IT UP IN THE KITCHEN

Pages 82 and 83: Built-in ovens and surface cooking units by Thermador Corp., 5119 District Blvd., Los Angeles, Calif. Ceiling lights by Prescolite Mfgr. Corp., 1251 Doolittle Drive, San Leandro, Calif. Philippine mahogany cabinets custom made by Fairfax Lumber, 109 Broadway, Fairfax, Calif. Counter tops by Formica Co., 4614 Spring Grove, Cincinnati, Ohio. Vinyl asbestos floors by Kentile, Inc., 58 Second Ave., Brooklyn, N. Y. Stainless steel sink by Elkay Mfg. Co., 2700 So. 17th Ave., Broadview, Ill. Disposal by In-Sink-Erator Mfg. Co., 4700 21st St., Racine, Wis. Ventilating hood by Emerson-Pryne Co., Pomona, Calif. Olympic Franklin stove by Washington Stove Works, Everett, Wash. Refrigerator by Hotpoint, 5600 W. Taylor St., Chicago, III. Dishwasher by KitchenAid, The Hobart Mfg. Co., Pennsylvania Ave., Troy, Ohio. Can-isters from Takahashi, 25 Main St., San Francisco, Calif. French milk can, by Cost Plus Imports, 2552 Taylor St., San Francisco, Calif.

DECORATE FOR THE FUN OF IT

Page 86 (upper left): Club Square area rug by Deltox, Oshkosh, Wis. Page 87: Naugatuck kerosene-electric lamp by P & A Lamps, Dorset Division, Thomaston, Conn. Wooden toys by Creative Playthings, Princeton, N.J.

BE A CONNOISSEUR

Pages 88, 90: Chess pieces from Carlebach Gallery, N. Y. C. Flowers from Mac-Donald Forbes, N. Y. C.

ENTERTAIN WITHOUT EFFORT

Pages 110, 111: Lounging pajamas from Serendipity, N. Y. C. Glass and stainless steel dining table designed by Paul M. Jones, 979 Third Ave., N.Y. C

YOU AND THE KITCHEN CLOCK

"Can I manage a part-time job without neglecting my family?" "I love to sew but by buying ready-mades could I put the time to better use?" "Should I accept the PTA presidency or wait until Sally is in kindergarten?"

All of us are sometimes troubled by decisions as to how to best manage our time. These decisions are particularly difficult for us as homemakers and mothers because of the diffuse nature of our work, the complexity of our role, and the constantly fluctuating demands to which we are subject. How can we most effectively use our time to meet the needs of our family, ourselves, and our community?

BUDGETING YOUR TIME

It is as necessary to budget our time as it is to budget our husband's paycheck. When you make out a financial budget you record fixed expenses and necessities such as housing and food and then make decisions as to the expenditure of the balance. The same principle follows when you budget your time. Your most important responsibilities are your fixed expenses and with the time left over you make personal choices. A careful evaluation of the time expenditures you consider most important to your system of values and your family's way of life will help you determine the most effective and satisfactory use of your time.

Let us begin our time budget by listing those homemaking tasks which are absolutely essential. The family must be fed, they must be dressed in clean clothing, and the house must be cleaned. These are the necessities and they probably comprise the largest slice of our daily hours.

After the birth of my fourth baby I became terribly discouraged over my too-full days. It seemed I was always so busy that I never even found time to read to my four-year-old. What was wrong?

Sitting down with pencil and paper I listed all homemaking tasks I felt should be done each week, including meal preparation and cleanup, laundry, cleaning, shopping, mending, ironing, and baby care. I then jotted down the approximate time it took to accomplish these chores and arranged them into a schedule. My figures were astonishing. More hours would be required to complete each day's chores than there were hours in the day. No wonder I was discouraged.

ELIMINATE NONESSENTIAL TASKS

I went back over my list and eliminated all but the most essential items. Out went the fancy casseroles and rich pastries. The ironing-basket load was reduced to cotton dresses. The carpets waited three days to be vacuumed and socks with large holes

By putting homemaking tasks down on paper you obtain a clear picture of the way you spend this time and you may see ways to save time by eliminating nonessentials, by improving organization, and by better planning. You may wish to add some frills later but at this point let us stick to the fundamental housekeeping tasks.

Because these are mostly routine chores you may decide to hire someone to do them. My neighbor supplements her husband's income by teaching so he can take graduate courses at the local university. "I soon learned I couldn't teach all day, spend evenings and weekends doing housework, and have time left for my family," she explained. "I now spend more for a baby-sitter who will do my housework." If you also are a working mother or are considering employment, a list of essential tasks will be helpful in estimating how much domestic help is needed and the cost.

Most of us feel our homemaking responsibilities go beyond feeding and clothing the family and spiffing up the house. Before spending the balance of time in this area we will want to consider a number of factors.

YOUR CHILDREN'S NEEDS

The ages of your children are one of the foremost considerations. At a morning meeting of the League of Women Voters we finished our business and began comparing the needs of teen-age children to those of the preschool and younger school child. Many mothers felt their older children demanded less in physical care, but mother's presence was still definitely needed in the home, perhaps even more than when the children were younger. There were audible groans from the younger mothers who confessed to looking forward to glorious vistas of freedom once all the kiddies were deposited in school.

This point could be argued forever but what it boils down to is the changing nature of children's needs and the flexibility required from us to meet these needs. The preschooler needs supervision during the daytime hours, the school child needs it after school, and the teen-ager needs it later in the evening.

Your child's personality must also be considered. Is he particularly independent and to what degree do you wish to foster this independence? Your teen-age daughter, for instance, may benefit from the responsibility of preparing the evening meal two days a week while you attend classes or (continued) meetings.



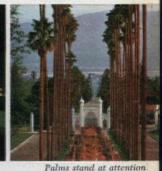




Hollywood Bowl

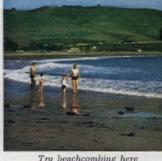


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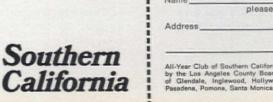


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AMERICAN HOME, APRIL, 1967

(continued)

Do you wish to spend time fostering your child's special talents or interests? Our eightyear-old has begun recorder lessons. She is a bit overwhelmed by this new experience and seems to benefit greatly from my encouragement and support. This takes 15 minutes of my time each day and occupies an important spot on my schedule.

Let's leave room for your husband in your time budget. Does he come home for lunch? Does he need you to entertain for business purposes? Does he like to have friends in for cards? Does he dislike putting the children to bed if you run off to evening meetings? Adjustments and compromises must be worked out to make both schedules happily coincide.

SPEND TIME ON THINGS YOU ENJOY

A financial budget would be very unpleasant if it didn't include money for a few personal satisfactions. If we budget our time without including expenditures for enjoyment our days can be disagreeable also.

Last summer I became acquainted with a woman whose enthusiasm and vitality greatly impressed me. She had three children, cared for foster children, designed and sewed her own clothing, and found time for countless other activities.

"How on earth do you do it all?" I asked. "It's easy," she said. "I do what I like to do."

I was most dissatisfied with her answer. I thought I had found someone who could let me in on a marvelous plan for efficiency and she told me nothing. But did she? I've thought about her answer many times since last summer and I now believe this lovely, active woman did let me share her secret. If we do what we like to do, not what we think we should enjoy doing or what our neighbor enjoys doing, we find that joy of living which enables us to capture a new perspective about our work.

We all are familiar with the speed with which routine tasks are accomplished if a pleasant activity awaits. By planning our time to include those activities which are uniquely fulfilling, be it an exciting job or simply a favorite television program, our housekeeping duties fall into place.

Here is where we can go back, look over our list of homemaking duties, and add those frills. But let's add them in the columns most satisfying to ourselves. For example, you may enjoy cooking exotic dishes. Your time will be well spent in the kitchen. If you find sewing satisfies creative yearnings and is relaxing and fun, by all means spend those extra hours in your sewing corner.

If you're also keeping one eye on the finances (and who isn't?), here is a good place to work out a balance. Spend a little extra money to make the disliked tasks lighter and save on those items where you are willing to spend the extra time.

We also enrich the lives of our

children if we share with them those activities from which we derive the most enjoyment. Frankly, I detest playing games with my children. I do love to hike through the woods with them, read to them, take them to plays and on weekend trips. My kids look elsewhere for partners in Old Maid but they know whom to call on when they desire companionship on a spring morning's hunt for flowers.

COMMUNITY ACTIVITIES

It is as important to invest your time carefully in community activities as it is to invest your financial savings. I wish I had to spend again those countless hours I wasted in organizations, committees, and other activities in which I had little interest and to which I brought negligible talent. Not every woman is cut out to be a Brownie leader or to head a study unit for the League of Women Voters. We should know where our talents and interests lie and contribute our time where it will earn the greatest dividends for the community.

I realize this all sounds easier on paper than it is in actuality. Your son pleads his den mother is ill and can't you take over for a while. The chairman from the Cancer Drive needs you to solicit in your neighborhood. You hate to refuse these worthwhile activities and before you know it you are up to your ears in civic work.

We all must work these problems out according to our conscience but perhaps I can offer some concrete advice. You aren't doing anyone a service if you spread yourself too thin. Go back and look over your list of necessities. If your civic work will cut into these you are not meeting important family responsibilities.

I have found it helpful to estimate the cost in time of an outside commitment before accepting. Let us say you are asked to be PTA secretary. You will spend one evening a month attending PTA, one attending PTA board, and about three or four hours writing minutes and correspondence. This method gives a clear picture of the actual time cost of the job.

Summertime is a good time to look over your time budget and select the number of outside responsibilities you can accept in the fall. Realistic planning helps to keep civic duties to a minimum and allows you to do justice to those you undertake.

We cannot all keep to a strict time schedule just as we cannot strictly adhere to a financial budget. Nor do I think we would care to be this inflexible. I do believe, though, we have a general idea of the most important uses for our time and know if we make excesses in one column we must borrow from another.

Benjamin Franklin said, "Dost thou love life? Then do not squander time, for that is the stuff life is made of."

Make your time work for you. You'll be happier, you'll be a better wife and mother, and your community will be a nicer place in which to live. By Carole Hotelling



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ASPARAGUS PLAIN AND ALSO FANCY

Did you know that California grows over 50 percent of all the asparagus consumed-both fresh and processed -in this country?

... that asparagus stalks, unlike trees, bend toward the wind because the spears dry out slightly on the windward side? That's why some stalks are crooked but are just as good eating.

... that asparagus must be harvested. washed, and refrigerated as soon as possible or, like corn, the sugar in it changes rapidly to starch and its wonderful and distinctive fresh flavor soon disappears?

We learned all this and some special tips from Clarence Morris, President of Harden Farms of California, one of the largest growers.

COOKING AND CLEANING TIPS

Either cook asparagus immediately, Mr. Morris advises, or wrap in a moist towel, or stand the "grass" in a container with 1/4 to 1/2 inch of water in the bottom-and refrigerate.

And please, he pleads, don't overcook. Contrary to appearances, those plump spears, some as big around the bottom as a half dollar, cook tender more quickly than thin ones. In fact, small, skinny "grass," which usually comes from old crowns, is tough and fibrous. "The smaller the tougher."

Whether to remove the scales (bracks) or not when preparing asparagus is an old question. Mr. Morris sees no reason for spending extra time on this. As he explained, the scales are much tighter on today's varieties so there isn't so much chance of sand hiding behind them. And, more important, the "grass" now is washed thoroughly in packing sheds instead of haphazardly in the field.

"Don't cover asparagus when you're cooking it if you want to keep its bright green color and best flavor," says Mr. Morris. "Just drop in boiling, salted water and cook the shortest possible time." In this he goes along with the best French cooks. As he points out, the stalk snaps off readily where the tender part begins so there isn't any difficulty in getting the remaining spear done at the same time. For spears, time is a matter of an eightto ten-minute simmer after the water comes to a boil, or until crisp-tender at the base by a fork test. Stalks cut into 1- to 2-inch-long pieces (preferably on the diagonal) will take from three to five minutes, uncovered!

Where do we go from here? Let's check our asparagus ABCs.

APPETIZING STARTERS

A is for anchovy. Add anchovy paste to the butter or margarine that you pour over asparagus. Or substitute asparagus for celery in Celery Victor:

Lay the asparagus stalks in a flat, shallow pan. Pour in enough chicken

broth or stock to cover the asparagus. Add a few sprigs of parsley and some slices of onion. Simmer slowly until the asparagus is just tender. Drain well (you can use the stock for a soup base) and place the asparagus in a shallow dish. Cover with a French dressing made with wine or tarragon vinegar. Cool, turning the spears occasionally, if you wish. Chill. When ready to serve, sprinkle asparagus with coarsely ground fresh pepper and chopped parsley. Garnish with crosses made of strips of anchovies and with bands of pimiento. This may be served as a salad or as a first course.

And then there's B for bacon and also butts. The seasoning quality of bacon is obvious. And don't forget there's a lot of good flavor left in the butt ends of the stalks. Peel these, cook until tender, purée, and add to canned chicken, shrimp, potato, clam, or mushroom soup.

C is for Chinese-style cookery, and here's a recipe we tried and liked. Cut 11/2 pounds asparagus into 1- to 11/2inch-long pieces on the diagonal. Toss into boiling water (no salt) and boil 2 minutes. Drain immediately. Pour 2 tablespoons oil into skillet, add 1/2 teaspoon salt, heat. Toss the drained asparagus, 2 sliced green onions including tops, and 2 stalks celery cut on the diagonal in the hot oil for 1 minute. Now add 1/2 cup strong chicken stock (made mine from a chickenseasoned base), 1 teaspoon soy sauce, a tiny pinch of sugar, and a dash of monosodium glutamate. Cover and simmer 5 minutes. Stir in 1 teaspoon cornstarch mixed with 1 tablespoon water; blend to thicken; serve at once.

DELICIOUS, EASY, AND FAST

Now comes D and with it dill weed (add a pinch to hollandaise or mayonnaise) and Divan, a recipe that adapts to almost any leftover situation. Sometimes broccoli goes on the bottom but asparagus, spears or sliced, is outstanding as a background for leftover sliced turkey, chicken, or ham. Cover asparagus and meat with a slightly thinned cheese soup and crumbs; broil until bubbly.

Eggs take the E position because they're ideal partners with "grass." For breakfast put a fried egg on top of cooked asparagus and sprinkle with grated Parmesan. Or toss some asparagus in scrambled eggs, or arrange in the fold of a cheese omelet.

F is for fish. Green "grass" served alongside any fish turns the plate into a picture. And asparagus likes all the sauces served with fish- lemon butter, mayonnaise, hollandaise, even tartar sauce.

FURTHERING YOUR KNOWLEDGE

Gratin is the G in this alphabet. It literally means dishes (continued)

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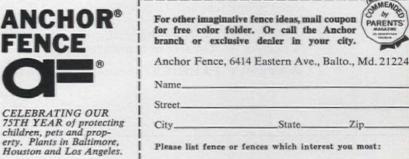


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nued) that have a crisp, brown crust—and bread is are most generally used to e this. Try crumbs browned in as a topping for asparagus; or rowned crumbs with Parmesan shed hard-cooked eggs.

; for hollandaise or some variaif same. It's quick to do in the er because very hot butter does oking. And you can buy bottled, d, and packaged hollandaise rou season to your own taste. ps a bit of tarragon?

Italian cooks have a way with agus. One favorite is so simple delicious: hot asparagus topped melted butter and grated Part cheese.

; for jellied molds. Here's one cocted the other day. Put 1/4 water and 2 tablespoons lemon in blender to soften 1 ene unflavored gelatin. Pour in 1 boiling chicken stock (1 tablen chicken base to 1 cup water cup canned). Run blender a seconds to dissolve gelatin. Add p mayonnaise, 1 cup sour cream our half-and-half, and blend. into mold and let it sit a few tes (it thickens quickly). Now I cup bright green cooked, sliced agus; 1/2 cup slivered almonds; 1 chopped pimiento. Refrigerate set. Delectable.

ENEXT?

tchup stands for K, an ingredient buis dressing which is as good on ragus spears as on crab. Mix 1 cup pnnaise, 1/4 cup French dressing le with tarragon vinegar), 1/4 cup sauce, 2 tablespoons chopped es or green onions, 2 tablespoons oped green or ripe olives, 1 teaon horseradish, 1 teaspoon Worershire sauce, and salt and sely ground fresh pepper to taste. I well. Trim with some red beets hredded raw carrots.

emon is the obvious choice for L. ether hot or cold, lemon alone or ombination with melted butter or er dressings is a must.

layonnaise comes next. Try adding a lemon and some grated lemon l to it for a sauce with hot asparaor mix mayonnaise with sour am. In either case, you might nkle some buttered bread crumbs top of it.

I is for nutmeats, all kinds. Don't end on toasted, slivered almonds dd crisp contrast to asparagus. Try, , sliced Brazil nuts, pecans, filts, and walnuts. To bring out ir flavor, toast or sauté in butter ore using.

Dlives and onion take the O spot. ve rings give asparagus salad a fese look. Thin onion rings add zip.

RE LETTERS, MORE RECIPES

P is for pimiento, pickle, and pantes—the thin ones called crepes. d pimiento and pickle to the tart essing for cold spears. Put sliced or ole asparagus inside a rolled crepe, ver with sour cream mixed with a bit of green onion, cover with grated cheese, and broil to brown.

Quiche is a savory custard tart that becomes more and more popular as more people get acquainted with its rich goodness. Traditionally it's made in a pastry shell, but I looked at my waistline and decided to bake my asparagus filling in foil. By lining the round baking dish with foil, the finished custard could easily be inted out for serving. First I parboiled 4 slices of bacon for a few minutes in water to remove the excess smoky taste, then I diced them, sautéed the pieces until crisp and drained on paper toweling. These went into the bottom of the foil-lined 8-inch dish along with a finely chopped green onion. One cup diced Swiss cheese came next followed by 1 cup crisptender, sliced asparagus, well drained. Over this I poured a mixture of 4 eggs, lightly beaten with 1 cup half-and-half, a pinch of salt, plus another pinch of dry mustard. I baked this in a moderately hot oven (375° F.) for 35 minutes-just until set. Let it sit in the pan for 5 minutes before lifting out to serve. You can bake the same mixture in a partially baked pastry shell.

Since I had some asparagus bits left over, I tried some roll-ups for R. I rolled refrigerated butter-flake rolls into oblongs, spread devilled ham on some, anchovy paste on others, added a spoonful of sliced cooked asparagus, and a dot of butter. I rolled them up, placed cut side down on greased baking sheet, brushed a little butter on top, and baked them in a moderately hot oven for 10 minutes. While they were baking, I prepared a package of hollandaise sauce mix to spoon over the top. Serve piping hot.

S can stand for so many ways with "grass"—salad, soup, soufflés, sandwiches. For a fancy sandwich, roll asparagus spears in a slice of ham or turkey and slip into a toasted frankfurter bun.

Tomatoes as garnish, or cut up in the hollandaise or mayonnaise sauce, or in an aspic do right by asparagus. They complement "grass" both in color and flavor. Did you ever top asparagus on toast with sliced tomato and a spoonful of cheese sauce or cheese soup and broil? Try it sometime for a treat.

U is for unusual and also for you. There's nothing more exciting than inventing your own recipes—and asparagus lends itself to experimentation.

Vinaigrette sauce isn't complicated and it's wonderful on cold asparagus.

Cornbread makes a wonderful substitute for toast as a base for asparagus, but why not shape it into a waffle? Top crisp corn waffles with asparagus and serve with a sauce made by combining cream of chicken soup, mayonnaise, and cheese.

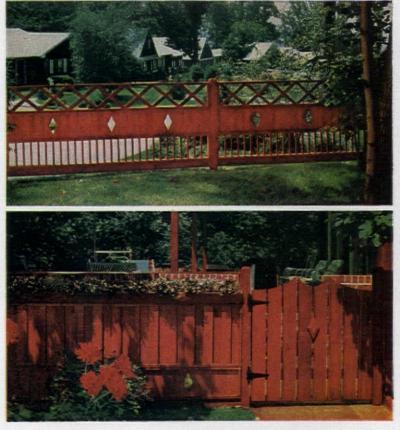
And for XYZ let's not forget one of the best old-fashioned ways to serve "grass"—floating in rich cream with a spoon to scoop up every last drop of goodness.





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The most miraculous thing about a Mix' N Match fence is its simplicity and flexibility, and it is even easier to install than most fences. And we can supply any combination of patterns or any height — so you can see out or Tom can't see in. But that's not the only wonder of it. Mix 'N Match fences are made of weather-resistant Tidewater red cypress to give years of carefree enjoyment. We even give you a 30-YEAR FACTORY GUARANTEE on the pressure-treated pine posts — something no fence maker has ever offered before! It all adds up to this: you get a custom-designed fence at production line prices. But the nice thing is you don't have to make a big production out of it to own one. **Mail coupon today for free fence idea color booklet.**

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Please send me my nearest Mix	e your free colorful fence ide 'N Match franchise dealer.	a booklet and name of
Name	Contraction of the second s	
Name Address		

ERICAN HOME, APRIL, 1967

You keep fit and trim. Help your dog do the same.

Feed him Friskies. the dog food with no sugar added

Some dog foods add as much as 20% sugar (sucrose) as a preservative. Ours? Never.

Meaty Friskies has no added sugar ... needs no preservative. What has Friskies got? Simply all the vitamins, minerals, and protein a dog is known to need. In fact, 20% more protein in a can than in two patties of the leading sugar-preserved dog food.

To help keep your dog in shape, give him the exercise he needs and the complete nutrition he deserves.

Feed him Friskies. Okay, Slim?

from arnation .



GET THE BEST FROM PERMANENT PRES

Now that permanent (or durable) press has been with us for well over a vear, there's no doubt about it, it really is great! A fabric with a permanent-press finish retains pleats and creases; keeps a smooth, fresh appearance; and never needs ironing. It even works when you don't follow use-and-care directions to a T. But, we've also found that it will work more satisfactorily, last longer, and look better when you do. From our research and testing, here is a guide for care of permanent press.

CAREFUL SHOPPING

Quality fabric, finish, and construction is a must for success with permanent press. Buy a brand name that assures you of high quality.

Buy the right size. Don't count on altering a garment to make it fit. Creases, etc., are permanent.

Read the hangtag carefully. It should contain all the essential information for care and use, fiber content, and manufacturer's name.

FREQUENT CARE

Because their appearance stays fresh, there's a tendency to postpone the laundering of permanent-press items. The longer you wait the more soiled they get and the greater the possibility of the soil penetrating the fabric. When this happens, it is exceptionally hard (if not impossible) to remove all the soil. This is one of the causes of graving.

PRETREAT STAINS IMMEDIATELY

Oily stains are an enigma with permanent-press fabrics. If left on long enough, the fibers may actually absorb them. Remove stains as soon as possible by treating them with a liquid detergent or detergent-paste solution. Give them a long soak-overnight is best. This includes stains such as you'll find on shirt collars and cuffs and hair oil on pillowcases. (Don't rub or scrub-the detergent and the overnight set do the job.)

Treat protein stains by soaking in cold water with detergent just before washing.

SORT CAREFULLY

Another cause of graying is improper sorting, since polyester fibers will pick up any other colors present. Always wash whites with whites; separate very soiled from lightly soiled.

WASH SMALL LOADS

Avoid overcrowding permanentpress items in both your washer and dryer-to reduce crumpling.

WATER TEMPERATURE AND AGITATION

Warm water (90° to 110° F.) is best for washing; however, for heavily soiled clothes, hotter water (up to 140° F.) may be used.

The most important point to re-

member about water temperature that the rinse water must be cold; wash water (warm or hot) should cooled before spinning by the ac tion of cold water. Many autom washers have this cool-down at matically built into their perman press, durable press, or wash-a wear cycles. If yours doesn't, y may be able to manipulate the o trols. Be sure you use a cold rinse.

Agitation speed should be norr (gentle for delicate fabrics); s speed should be slow.

DRYING

Tumble drying in an automa dryer is recommended for all pern nent or durable-press garments. Us medium heat or permanent-press s ting if possible. Many dryers have ten-minute cool-down at the end drying period to cool the cloth while tumbling, thus preventing he set wrinkling after the tumbling sto

Don't overdry. Remove the cloth from the dryer as soon as they are d

KNOW THE CHARACTERISTICS OF PERMANENT PRESS

How can I eliminate seam puckerin Seam puckering was a problem wash-and-wear that occasiona shows up in permanent press als You'll find it noticeably reduced using a fabric softener in the rin water. (Fabric softeners help redu static electricity too.)

What is the recommended wat temperature to use when pretreatin oily stains?

Use warm water as hot water may s the stains and cause them to actual permeate the fabric.

Will permanent press work if don't have a dryer?

Yes, especially if the garment h been washed properly with a codown before spinning and cold rin: water. However, it will work bette with a dryer.

How can I avoid a grayed, wor look along creases in pants, etc.? Turn the garment inside out to pro tect the creases from rubbing again other garments and the washer tul

White shirts often look better after they've been worn awhile than the do when they've just been remove from the dryer. Why?

Body heat does the final pressing an the shirt actually looks smoother after being worn about an hour.

Why do I sometimes need to touc up permanent press with an iron? In some cases, though the fabric has permanent-press finish, the zippe and other findings do not, and touch up with an iron will help in these areas (such as the waistband and pockets). Use a warm, wash and-wear, or permanent-press setting.



THE BOLD LOOK KOHLER'S BOLD LOOK STARTS WITH AVOCADO, THE "GO-WITH" COLOR

A bold new play of color for bathrooms and kitchens! Avocado fixtures go beautifully with any background—the more so with bold room accents to set off their timeless warmth. Add the crowning touch of new Flair fittings with the golden look: amber acrylic on polished brass. Bring Avocado into your kitchen, too, with Kohler's spacious new self-rimming sink, the Lakefield. Avocado! Want more information? Send 10¢ for our new brochure. Kohler Co., Kohler, Wis., Dept. AH-4.

KOHLER of KOHLER the Bold Look for '67/Kohler Co., Kohler, Wisconsin

(kitchens, too !)



and forget it

Dress up the bath with DAP KWIK-SEAL® Tub and Tile Caulk. Gives neat, white seals around tubs, showers, sinks. Resets loose tile. Seals or replaces grouting. Stays rubber-like and watertight. Money-back guarantee.

Install panels with DAP Panel and Drywall Adhesive. 50% faster than nails. Easiest way to bond furring strips to concrete. Installs tub enclosures, subflooring, stair treads. Waterproof. Super-tough grip.

Patch walls with DAP Spackling. No mixing-ready to use. Fills cracks, holes, joints, dents. A smooth-spreading vinyl paste. Takes paint almost immediately without priming.

Sold at leading hardware, building supply, paint and specialty stores. DAP INC., DAYTON, OHIO 45401 SUBSIDIARY OF Plough. Inc.

Starting a Wine Cellar

(continued from page 62)

such a cellar book will become a record of pleasant memories.

If you only plan to stock a couple of dozen bottles of table and sparkling wines, you can buy wine racks made of wood, wood and metal, or plastic that will hold nine to 12 bottles. Several of these will serve your purpose comfortably. Place them on the floor of the linen closet. However, if your regular stock is larger, say 50, 60, or more bottles of assorted wines, then it is advisable to build bins. Whatever the size of your stock, avoid serving tonight the bottle you bought this afternoon. Wine is a living thing. Let it rest several days before serving. It will be more enjoyable.

Now that you have a cellar, let's talk about the sort of wines you may want to stock.

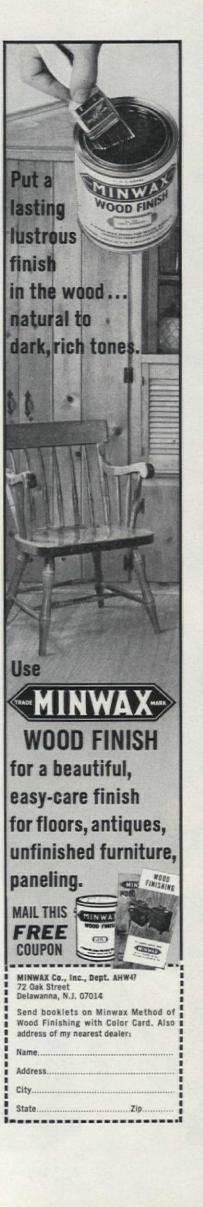
CELLAR "A"

Approximate cost: \$50 to \$55

- 2 California Burgundy-soft, fragrant, dry red wine
- 2 Zinfandel-zesty, dry California red wine 2 Napa Rosé-California pink wine with a
- touch of sweetness 2 Emerald Dry-a sprightly dry California white wine
- 2 Beaujolais (1964)-French Burgundy, red wine
- 2 Anjou Rosé-French semidry pink wine 2 Pouilly-Fuissé (1964)-Crisply dry French white Burgundy
- 2 Liebfraumilch (1964)-medium dry, fragrant German (Rhine) white wine
- 2 Soave-suave, soft, dry white wine from Verona, Italy
- 2 Portuguese Crackling Rosé-pleasantly medium drv
- 2 Extra Dry Champagne-medium dry wine

CELLAR "B"

- Approximate cost: \$250 to \$275 4 California Burgundy
- 3 Zinfandel
- 3 Cabernet Sauvignon-full-bodied, dry California red wine
- 3 California Rosé
- 2 New York State Rosé Emerald Dry
- 3 Pinot Chardonnay-elegant, dry California white wine
- 2 Great Western Delaware-fruity, fine N. Y. State white wine
- 4 Beaujolais (1964 or 1966)
- 2 Beaujolais-Brouilly, Saint Amour, or Moulin-a-Vent, 1964 (finer Beaujolais with more body and character)
- 2 Pommard (1959, 1961, or 1962)-soft, elegant red Burgundy
- 2 Chambertin, Clos de Vougeot, or Le Corton (1959, 1961, or 1962)-bigger, fuller-bodied red Burgundy
- 2 Saint-Emilion (1961 or 1962)-dry, red Bordeaux
- 4 Château Margaux, Latour, Lafite-Rothschild, Mouton-Rothschild, or La Mission-Haut-Brion (1958 or 1960)-finer, more elegant red Bordeaux in perfect condition for enjoyment now.
- 3 Valpolicella-soft, red, medium-bodied red wine of Verona, Italy
- 2 Chianti-dry, sturdy, virile red wine from Tuscany, Italy
- 2 Soave
- 2 Verdicchio dei Castelli di Jesi-crisp, dry white wine from Italy



- 2 Graves-Château Olivier-pleasant, m dium dry white Bordeaux
- 2 Sauternes (1961 or 1962)-sweet, sof
- rich white Bordeaux 2 Pouilly-Fuissé (1964)-crisply dry, whi Burgundy
- 2 Meursault (1964)-full flavored, dry whi Burgundy
- 2 Tavel Rosé (1964)-crisply dry, light bo ied French pink wine
- 2 Anjou Rosé (1964)-medium dry, pin wine from the Loire, France
- 2 Zeltinger (1964)-pleasantly light d Moselle (Germany) wine
- 2 Liebfraumilch (1964)-medium bodie and flavored Rhine (Germany) wine.

CELLAR "C"

Approximate cost: \$400 to \$500

Increase the quantities of the wines th most appeal to you in the Cellar "B" list h 50 to 100 percent and add:

- 12 California vintage Cabernet Sauvigne to store until it is eight years old be fore drinking
- 4 New York State Johannisberg Rieslin Spaetlese
- 12 Assorted red Bordeaux of the 1959 an 1961 vintages to store until 1972 of 1975, when they should be in ide condition
- 12 Assorted full-bodied red Burgundie 1959, 1961, or 1962 to be kept unt 1969-1972 for the fullest enjoymer
- 4/6 Rhine and/or Moselle estate-bottle wines of Spaetlese or even Ausles qualities-1964 vintage

These are bottles that can be enjoyed nor and which you can keep safely for over te vears.

- 3 Amarone de la Valpolicella (1958 c 1959)-finer, fuller, better balance than the regular Valpolicella. It is great wine; will keep.
- 3 Barolo (1957, 1958, or 1959)-big, ver sturdy wine. Should be kept at least eight to ten years in bottle for fulles enjoyment; will keep.
- 3 Tokaji Aszu (1959)-lusciously rich this is one of the world's great, swee white wines; a rarity; will keep.

The ideal "cellar" temperature i about 55°F., but 50°, 60°, 65°, o even 70° F. is all right, provided such a temperature is maintained constant What can spoil a fine wine is repeated and brusque temperature changes such as one day 55°F., then up to 70°F. that night and back to 55°F. the next day.

The foregoing are only suggestion -guidelines, if you wish, which can be varied, expanded, or shrunken a much as you desire. The selections car be modified considerably according to your personal preference.

In these cellars I have not suggested any distilled spirits. This is not mean to imply you should not have them ... but I have left that up to your own choice according to your needs.

There is one recommendation would make. Do not purchase wines or spirits for that matter, solely fo the sake of collecting or squirreling them away. Wines, spirits, and been are produced for only one reasonnamely, that you may drink and enjoy them. Yes, buy them generously and share them generously with apprecia tive friends. It will be a source of pleasure and satisfaction.

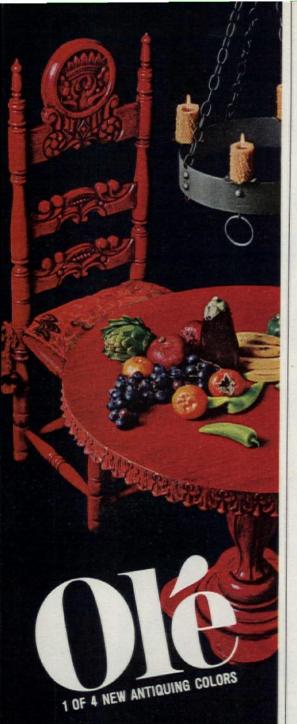
NEW! Blue Sani-Flush, with purifying Oxone, bubbles away at stains. Rust. Even germs. Gets toilet bowls

What do we mean by PURE CLEAN? See for yourself. Pour in some new Blue Sani-Flush. Watch it burst into hundreds of power-ful blue bubbles.

New Blue Sani-Flush, with purifying Oxone*, churns away at the stains. The rust. Even the germs. A quick brushing, the water turns white, and the whole bowl is clean in seconds.

Wouldn't you like to see a PURE CLEAN difference? Try new Blue Sani-Flush Toilet Bowl Cleaner.





PROVINCIAL COLOR GLAZE

OLÉ RED . . . the most vibrant red ever offered in antiquing is here now. Highlights glow amber red. Shadows are deep and cool . . . a true fiesta color for Spanish, Mediterranean and Italian designs. It's bold and masculine for nautical and military themes. Add a bright accent, dramatize old furniture or new unfinished pieces to personalize any room. Easy to use

... just paint over old finish, glaze and wipe! Kit complete with brush and antiquing handbook.

See your dealer or write Dept. 12 For Free Color Card of 22 Colors

MARTIN SENOUR PAINTS

Manufacturers of Quality Finishes Since 1878 2500 S. Senour Avenue - Chicago, Illinois 60608





We arrived in Chicago on the morning the National Housewares Show was to open its 46th exhibit. It didn't. As we arrived, McCormick Place, the largest exposition hall in the world, and fireproof, was going up in flames. So were the exhibits of 1236 manufacturers which represented the largest exhibit of housewares ever assembled under one roof. They said the Titanic wouldn't sink and they said Mc-Cormick Place wouldn't burn. Decorator toaster, slim, sleek, and attractive with side panels made of decorated glass.

To bring convenience to your kitchen: You'll find cook-andserve kitchen tools such as Hutzler's bone-white spoon, fork, and turner set . . . stainless steel serveand-store bowls from Regal Ware . . . Mirro's electric tabletop casserole cooker with a low, bread warming heat . . . Rubbermaid's revolving Canister Carousel spins



Ingenuity proved itself once again. Within hours, many of the exhibits had been shifted—new products were brought in (except for the irreplaceable antiques and prototypes of new models) and set up in hotel suites and regional offices all over the city!

Here are some of the new items we think will interest you: To bring color to your kitchen we found . . . Ekco's Colorama kitchen tools, cooking tools with colored plastic handles (avocado, orange,



chartreuse, or blue) . . . General Electric's semigloss enamel paints toned to match their standard appliance colors . . . West Bend's Country Inn Cook 'n' Serveware, with an avocado-colored porcelain exterior . . Columbian's Prestige ceramic porcelain ware from France, beautifully decorated with a houndstooth design . . . Corning's new Centura Coordinates, colorful (yellow, green, brown, and blue) accessory dishes to mix and match with their basic white Centura line . . . Sunbeam's new flour, sugar, coffee, or tea right to your fingertips.

Colgate Palmolive has a unique new kitchen product—Handi Wipes disposable household towels of a nonwoven rayon fabric that combines features of both paper and cloth. Great for polishing, dusting, cleaning, even wiping the car windshield. One bag of ten costs about 49c.

A disposable dust mop from Bissell, Inc., has throw-away cleaning pads made of cellulose. Their unusual shape is designed to get into all nooks, crevices, and corners. Price of the mop with three cleaning pads is \$2.49; a refill package of three cleaning pads is 89c.

Have you heard about these pintsized vacuum cleaners? A batteryoperated miniature vacuum cleaner for your dinner table from Varco Appliances . . . Osrow's Mini-Vac that can be plugged into the cigarette lighter of your car. It has two attachments—one for general car cleaning and one for corners.

From General Foods: Under the Jello label are two new gelatin flavors, Concord Grape and Strawberry Punch; and a new puddingand-pie filling, Pineapple Cream. Also new is D-Zerta Low Calorie Whipped Topping with only seven calories per level tablespoon. Among many new products being introduced by the Borden Company are: An aerosol lemon oil spray for flavoring mixed drinks; and a Swiss-style yogurt in fresh fruit flavors . . blueberry, cherry, boysenberry, orange apricot, raspberry, lime, and mandarin orange.

Light Bite, a new type of peanut product, from which "approximately half the original oil has been removed," has just been announced by Fisher Nut Company the people who started "saltedin-the-shell" peanuts. Light, in this case, actually means a lighter-inweight peanut, the difference being in the amount of oil that has been removed. The result is a lighter, crisper product. A can of Fisher Party Peanuts weights 131/2 ounces. The same size can of Light Bite weighs eight ounces; costs 69c.

Coach House is a new Seven Seas Salad Dressing made by Anderson, Clayton and Company Foods Division. This tangy dressing is a combination of aged Cheddar cheese, red wine, and a subtle blending of a host of good seasonings.

A new member to the Taylor Wine Company is an imported brandy from Austria. Attached to every bottle is a Mixer's Manual with some very good brandy recipes.

Turkey Noodle Soup is the newest mix from Lipton, makes a deep golden turkey broth, with turkey pieces and ring-shaped egg noodles.

When sewing or shopping for the baby-crawler crowd, look for designs with fashion interest in the back. That's the side most often



seen crawling away. Since little crawlers serve as dust mops going from here to there, be sure to choose washable fabrics.

Virginia P. Habert

Geon vinyl gives a homeowner a lot more time to do this

Make your home a place where outside painting is unnecessary, where windows refuse to get stuck, where gutters and downspouts go year after year with complete freedom from rust and corrosion. A place where you can spend in happy relaxation many of the hours you used to devote to tedious home maintenance.

There are such homes, right now, and many more are going up every day. The reason is Geon vinyl, used in many ways by manufacturers of building products. Geon vinyl substantially out-performs new and traditional materials. It will not conduct electricity and it is not bothered by rain, snow, sleet or other weather extremes. It will not pit, corrode, rust, dent or warp. Color goes clear through, so painting is unnecessary. If you should want a color change, painting is easy.

For freedom from maintenance, tell your builder to use products made from Geon vinyl every chance he gets. You may want to show him some literature telling

about vinyl components; simply fill in and mail the coupon.

STATISTICS AND A DESCRIPTION OF A DESCRI

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'd like to see manufacturers' literature	as follows:
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Windows, part vinyl.
 Vinyl gutters and downspouts.

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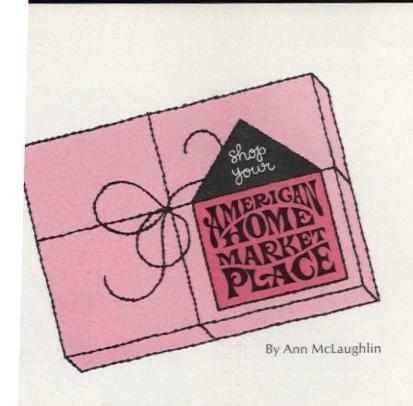
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BEGoodrich B.F.Goodrich Chemical Company



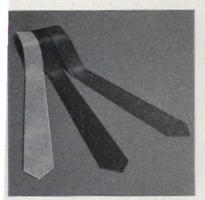
AMERICAN HOME, APRIL, 1967

Otto May





THE CALICO CAT. What an engaging subject for a cross-stitch sampler! Or, if you prefer, you may order a calico dog. The clever kit contains a stamped oyster-white Belgian linen panel (111/4x14"), enough pastel color floss to work the design, and a wooden frame finished in mahogany or maple. Complete, \$3.30. Classic Corner, 12A Water St., Bryn Mawr, Pa.



HIS FAVORITE TIE. The handstitched suede necktie imported from Spain has proved to be a favorite with the men. The supple skin is soft and pliable to handle and forms a perfect knot. Like all fine leather it is easy to care for. Slim and trim, it comes in gray, green, or brown. \$4 for one. Order from Taylor Gifts, Dept. AH4, 266 Wayne Avenue, Wayne, Pa. 19087.



TWO FACES. The perfect cabinet for anyone's kitchen! Holds six glass apothecary bottles for spices on one side and a rack for mail on the other. Handsomely made of nutmeg-color hardwood, it is Early American in feeling. 131/2x51/2x-71/2". Complete with labels for the spice bottles it is \$7.98. From Gracious Living, Department 1470, Berkeley, Rhode Island 02864.



A LOVING HEART. Remember her on Mother's Day with a heartshaped pin engraved with the name of her child or children. It is 11/4" high, made of silver or 25K gold plate. This is an excellent gift, too, for a grandmother-it will take up to six names. Please add 40c for each name. Pin is \$2. Elgin Engraving, Department AH4, 614 South Street, Dundee, Illinois.





Don't miss this stunning "Eagle" made from Macaroni!

Hurry! Directions FREE when

you subscribe to Pack-O-Fun!

The above Eagle wall plaque is typical of 1,000 fresh, original ideas you get in Pack-O-Fun for turning all kinds of no-cost household throwaways into useful, attractive articles for fun and profit and profit!

and profit! Every issue of Pack-O-Fun is crammed with clear, simple di-rections for turning household materials and throwaways like macaroni, egg cartons, plastic bottles and boxes, foil, spools, bits of yarn, etc. into clever and useful toys, gifts, games, bazaar items, etc. Nearly a million users praise Pack-O-Fun: "Best \$3 I ever in-vested," says Mrs. H.C., III. "I gave up 2 popular magazines to keep Pack-O-Fun and I'm not sorry," says Mrs. C.P., Wis.

Pack-O-Fun saves work, ends budget worries for mothers, church workers, teachers, leaders.

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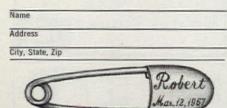
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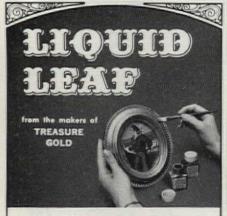
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PaymentenclosedforPack-O-Funsubscription: Also send my FREE Directions for "Eagle" and FREE "PLASTIC PROJECTS" book under separate cover.



DELUXE GOLD DIAPER PIN

Will be treasured forever with baby's name and birthdate engraved in script. Charming baby gifts. Also for mother's blouse. 2 inches long. Money back if not delighted. Full price \$1.50 each. Sorry, no COD's. We ship in 2 days by speedy first lass insured mail, Mail to: ELGIN ENGRAVING CO., Dept. B, 614 SOUTH ST., DUNDEE, ILLINOIS 60118



A Revolutionary Gold Paint LIQUID LEAF is an exciting new gilding product that contains its own red primer and film of lustrous gold, pre-mixed into a single liquid. It forms a brilliant finish on carved or plain frames, furniture, ornamental metals, accessories, Complete Kit contains 1 oz. bottles of LIQUID LEAF, a concentrate; BRUSH BATH, a solvent thinner; and 3/8 in. golden sable GILDING BRUSH. Complete Kit, \$3.00 ppd.

TREASURE GOLD, Dept. AH-4, P. O. Box 7187 Louisville, Ky. 40207 - CARGO STO



Now! The built-in look with control of the second s in mellow honey to #34" H. 26" W. 15"

BEAUTIFUL NEW FREE CATALOG-700 PIECES Finished and Kit Furniture in Frid



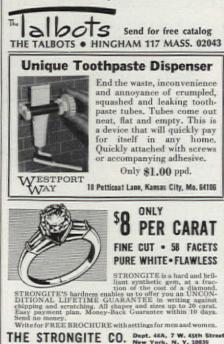


PORCELAIN LOTUS BOWLS The shape of the Lotus captured in pure white porcelain! For lovely table settings. Use to serve clear soups, fruits, salads, berries. 41/2" diam. Pure simplicity! So versatile! Order No. 4316 Set/8 \$2.98; 2 Sets \$5.75 + 35¢ shipping charge.





Classic Sandals by Bernardo. Grecianstyle thongs reflect the finest of the tanner's art - Vaquero saddle leather, hand rubbed and waxed, with sturdy cushioned soles. Navy or Harness. Sizes S-XL. \$13.00. Postpaid.



GEM STONE. Real jade is a favorite of many women. Here is a fine, large stone set into handsome filigree mounting. All metal parts of ring are made of sterling silver plated with 24 karat gold. It is a lifetime treasure she will always keep and wear. Available in ring sizes from 4 to 9. \$4.98. Order from Harriet Carter, Department AH4, Plymouth Meeting, Pennsylvania.



TWO DEAR FRIENDS. Worthy of a place on your curio shelf is a pair of cunning pottery rabbits. The larger one is 31/2" high and his little mate is 21/4". Both have mottled brown-and-white coats in natural rabbit color. These will make good accessories for your flower arrangements or for a table centerpiece. \$3.25 the pair. Old Guilford Forge, AH4, Old Guilford, Conn.

EARLY AMERICAN SILHOUETTES. Hang this pair of plaques anywhere in the house. Each is 6x4". Honey-tone finish of the pine makes a fine background for the black silhouettes of a man and a woman in old-fashioned costumes. Brassfinished hanging hooks add accent. \$2.98 a pair. Order from Crescent House, Dept. AH4, 135 Central Park Rd., Plainview, New York.

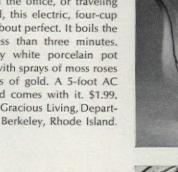
FOR A NIMBLE THIMBLE. This is a lovely doll to dress. The head and shoulders are made of fine china, the body of wood. Note the wasp waist and the dowel-jointed shoulders, hips, and knees, all faithfully copied from the original 19th-century model. Height is 91/2". \$1.98 each (not dressed) plus 35c postage. Order from Foster House, Department 404-9131, Peoria, Illinois.

QUICK AS A WINK. For a hot drink at home, in the office, or traveling on the road, this electric, four-cup pot is just about perfect. It boils the water in less than three minutes. It's a pretty white porcelain pot decorated with sprays of moss roses and touches of gold. A 5-foot AC electric cord comes with it. \$1.99. Order from Gracious Living, Department 1473, Berkeley, Rhode Island.

FOR EXTRA VALUE. Be sure to use Silver Plus when cleaning your silver-plate travs, tea and coffee services, or flatware. It leaves a silver deposit on the spots worn down to the brass, copper, or bronze base metal beneath the silver plate, and at the same time acts as a fine polisher. \$2.25 for 4 ounces. Order from Alexander Sales, Dept. AH4, 125 Marbledale Rd., Tuckahoe N.Y.









This is a "Psycho-Pictogram" -

With it you can instantly begin to draw money, friends, and anything else you want into your life . . . IT CAN MAKE YOU VASTLY RICHER THAN YOU EVER DREAMED OF BEING! YOURS TO EXAMINE FREE FOR 10 DAYS

Here's news about a revolutionary MA-TERIALIZATION method, based on a new metaphysical discovery, and now available for the first time in a new book! Yes! Now, for the first time time, one of the most famous and celebrated investigators in the history of psychic research unveils the secret of the ages: how to materialize your thoughts and desires to get what you want from life!

Called "PSYCHO-PICTOGRAPHY," this amazing technique can change your entire life instantly – from the very moment you let it go to work for you – magnetically pulling wealth, love, warm friendship, glorious new vitality and lifelong happiness into your life, as if you owned Aladdin's magic lamp!

PSYCHO-PICTOGRAPHY by Vernon Howard – one of the most exciting and valuable books you will ever read – shows how to work these miracles in your own life:

- HOW TO GET SOMETHING FOR NOTHING — how to materialize all your fondest dreams — make your dreams come true! How to really, actually double your wealth, and keep on multiplying it AUTOMATIC-ALLY — ENDLESSLY!
- HOW TO BRING PEOPLE TO YOU — summon friends, bring love into your life, even "command" long lost friends to return . . . how to keep expanding your circle of loyal acquaintances until you have surrounded yourself with an admiring army of true friends and enthusiastic boosters!
- HOW TO DISSOLVE EVIL negate schemes against you, perpetuated by others—destroy cruel influences of enemies, unfriendly neighbors, jealous co-workers — virtually rid your life forever of "natural" misfortunes like hard luck or ill health — with your All-Conquering Gaze!
- HOW TO MENTALLY INFLUENCE OTHERS – command obedience and get people to do your will without uttering a word or lifting a finger! Plus astounding secrets of mental power – how to use your "Mind Television" to profit – focus new alertness and strength with your "Mental Binoculars" – all this, and much, much more!

HOW "PSYCHO-PICTOGRAPHY" WAS DISCOVERED — AND HOW IT WORKS

Vernon Howard, discoverer of this amazing new mental science, is a famous

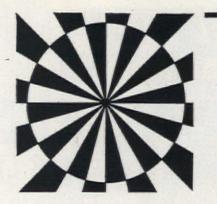
metaphysicist and author. Early in life he began a lifelong search for the scientific basis of occult mysticism. His travels and studies carried him from Lapland to the mysterious Congo . . . from lost civilizations of prehistoric times, to the far reaches of modern science . . . from Alchemy to the weird powers of Zoroaster. After years of study and scientific research, he found - to his astonishment the key to the MATERIALIZATION OF THOUGHT. Bewildered by the fantastic power he had demonstrated, he wondered - was this some accident, some fluke? Could it be repeated? And most importantly - could others be taught to perform these miracles of mind?

He discovered that the key to unlocking the powerhouse of the Subconscious Mind lies in a simple fact: the Subconscious is triggered into action by PIC-TURES, far faster than by words.

Since that moment he has experimented with a series of mental Visual Images tested them on over one thousand men and women from all walks of life. People with no greater education than yourself. People both young and old. Men and women without any particular Psychic gift. He discovered the technique of PSYCHO-PICTOGRAPHY works. It always works. Quite literally, it CANNOT FAIL, because it operates as mechanically as any other Law of Nature.

CASE HISTORIES PROVE MENTAL POWERS

JOSEPH R. was virtually crippled with a serious disease – so feeble he could scarcely walk. Using the *Fifth Pictograph* (from the series of 94 Vernon Howard



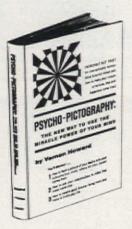
has thus far tested and proven) he erased his ills one by one – washed his body clean of impurities, aches and miseries, regaining a glorious floodtide of strength! **PHIL MCC.** sought a bank loan for his urgent debts. "Almost jokingly" (as he later admitted) he invoked the power of the *Eleventh Pictograph*. Entering the bank, he discovered to his utter astonishment an unknown benefactor had placed a mysterious gift of two thousand dollars in his bank account!

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But prove the miraculous power of "PSYCHO-PICTOGRAPHY" to your own satisfaction.

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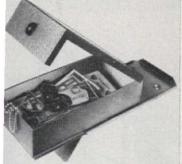


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Chinese Elm, 3 to 4 ft. 25 Catalpa Fish Bait Tree, 2 Gingko Tree, 1 to 2 ft. 49 Pin Oak, Red Oak or Sca	ea. 4 to 6 ft \$.59 ea.	Bitter Sweet, 1 ft. Clematis Vine, Collecte	d White
Gingko Tree, 1 to 2 ft49	ea., 3 to 5 ft 1.98 ea.	5 to 1 ft. Grape Vines, Concord o	
Pin Oak, Red Oak or Sca 3 to 5 ft.	rlet Oak, 1.29 ea.	Grape Vines, Concord o	r Niagara,
Pin Uak, Hed Uak or Sca 3 to 5 ft. Lombardy Popiar, 3 to 4 Lombardy Popiar, 3 to 4 Lombardy Popiar, 3 to 4 Lombardy Popiar, 3 to 4 Lombardy Popiar, 4 s to Fassen Red Leaf Maple, Sugar Maple, Collected, 2 White Birch, 2 to 5 ft. White Birch, 2 to 5 ft. Crimson King Maple (Pat. No 4 s's to 5 ft.	ft	3% to 1 ft. Grape Vines, Luttie or 1 3% to 1 ft.	redonia,
Lombardy Poplar, 43% to	6 ft	Trumpet Creener Colle	sheet to to tifk 10 and
Sycamore, 3 to 4 ft	3 % to 5 ft., .3.95 ea. .49 ea.	Vinca Minor, Clumps, C	ollected
Sugar Maple, Collected, 3	3 to 5 ft49 ea.	39 88. 1'Unimpet Crepter, Colinected, 3: to 11 19 en. 39 88. Yellow Jasmine, 5: ft. 55 en. 49 8. Vincs Minor, Clumps, Collected 05 en. 49 8. Vincs Minor, Clumps, Collected 05 en. 49 8. Vincs Minor, Clumps, Collected 05 en. 59 8. Equilibrit hys Goleratus, 5: to 1 tt 19 en. 198 en. Econymus Coloratus, 5: to 1 tt 19 en.	
White Birch, 2 to 3 ft		Euonymus Coloratus, 5	to 1 ft
Crimson King Maple (Pat	t. No. 735),	NUT TREES-1	to 2 years Old
31/2 to 5 ft. Tulin Tree Collected 3 t	o 5 ft	Butter Nut, 1 to 2 ft39	ea., 3 to 4 ft
Sunburst Locust (Pat. No	. 1313),	NUT TREES-3 Hazel Nut, 1 to 2 ft., 39 Chinese Chestnut, 1 to 3 3 to 5 ft. Hardy Pecan Seedlings Stuart Pecans, Paper 31 Black Wahnut, 1 to 2 ft. English Walnut, 2 to 3 I Shell Bark Hickery, 1t American Beech, Coller EVERCEPENS.	2 ft
Sunburst Locust (Pat. No 454 to 6 ft. Schwedler Maple, 334 to Cutteaf Weeping Birch, 3 Silver Variegated Maple, Kentucky Coffee Tree, 3 American Linden Tree, 3 Skyline Locust (Pat. No.	5 ft	Hardy Pecan Seedlings Stuart Pecans, Paper St	1 to 2 ft
Cutleaf Weeping Birch, 3 Silver Variegated Maple.	35 to 5 ft	Black Walnut, 1 to 2 ft	
Kentucky Coffee Tree, 1/2	to 1 ft	Shell Bark Hickory, 1 b	t
Skyline Locust (Pat. No.	1619),	American Beech, Collec	ted, 3 to 4 ft69 ea.
4 % to 6 ft. Sassafras, Collected, 2 to	3 ft		
Skyline Locust (Pat. No. 4)s to 6 ft. Sassafras, Collected, 2 to Scariet Mapie, Collected, Yellow Wood, 3 to 4 ft., Willow Oak or White Oak, Russian Mulberry, 2 to 3 China Berry, 2 to 3 ft. Sycamore Maple, Purple ½ to 1 ft. Biack Gum, Collected, 2 ft	4 to 5 ft	Glossy Abelia, 35 to 1 f American Holly, Collect Rhododendron, Collecte Pfiltrer Import	led, 3/2 to 1 ft
Willow Oak or White Oak,	Col., 2 to 3 ft69 ea.	Pfitzer Juniper, ½ to 1	ft., low
Russian Mulberry, 2 to 3 China Berry, 2 to 3 ft	11	Spreading Cherry Laurel, 55 to 11 Nandina, 56 to 11t Boxwood, 56 ft. Irish Juniper, or Savin	t
Sycamore Maple, Purple	Leaves, 49 es	Nandina, 1/2 to 1 ft	
Black Gum, Collected, 21	to 3 ft	Irish Juniper, or Savin	Juniper,
35 to 1 ft. Black Gum, Collected, 2 American Elm, Collected, Japanese Red Leaf Maple	3 to 4 ft	1/2 to 1 ft. Red Berry Pyracantha, Burfordi Holly, 1/2 to 1	1/4 to 1 ft
FRUIT TREES-1	or 2 years Old	Burfordi Holly, 36 to 1	ft
Belle of Georgia Peach, 2 Belle of Georgia Peach, 3 Elberta Peach, 2 to 3 ft. 4 J. H. Hale Peach, 2 to 3 ft	to 3 ft	Wax Leaf Ligustrum Colorado Bjue Spruce, Mountain Laurel, Colle Canada-Hemlock, Colle	55 to 1 ft29 ea.
Elberta Peach, 2 to 3 ft4	9 ea. 3 to 5 ft89 ea.	Canada-Hemiock, Colle	cted, ½ to 1 ft19 ea.
J. H. Hale Peach, 2 to 3 f 3 to 5 ft	t49 ea.,	1/2 to 1 ft.	19 ea.
3 to 5 ft. Hale Haven Peach, 2 to 3 3 to 5 ft. Dixie Red Peach, 2 to 3 ft	ft	Christmas Ferns, Collec	ted
Dixie Red Peach, 2 to 3 f	t49 ea.	Hetzi Holly, 35 ft.	5 to 1 ft
3 to 5 ft. Golden Jubilee Peach, 2 to 3 f Golden Jubilee Peach, 3 t Champion Peach, 2 to 3 f 3 to 5 ft.	to 3 ft	Canada-Hemlock, Colle 3/s to 1 ft. Short Leaf Pine, Collec Christmas Ferra, Collecta, Red Cedar, Collecta, Japanese Holly, 3/s ft. Japanese Holly, 5/s ft. Foster Holly, 5/s ft. Yellow Berry Pyracant Andorra Juniper, 3/s ft. Cedrus Deodara, 3/s to Japanese Yew, Taxus 5/	
Golden Jubilee Peach, 3 t	o 5 ft	Yellow Berry Pyracanth	a, ½ to 1 ft 49 ea.
3 to 5 ft		Andorra Juniper, 35 ft. Cedrus Deodara, 35 to	
Stayman Winesap Apple, Stayman Winesap Apple,	2 to 3 ft	Japanese Yew, Taxus S	preading, 79 es
Red Delicious Apple, 2 to Red Delicious Apple, 4 to	3 ft	East Palatha Holly, 36	to 1
Yellow Delicious Apple, 2	to 3 ft	Baker Arborvitae, 36 to Berckman's Arborvitae.	1 ft
Early Harvest Apple, 2 to	3 ft	Globe Arborvitae, 34 ft.	
Champion Peach, 2 to 3 f 3 to 5 ft. Slayman Winesap Apple, Slayman Winesap Apple, 2 to Red Delicious Apple, 2 to Yellow Delicious Apple, 4 Yellow Delicious Apple, 4 Early Harvest Apple, 2 to Early Harvest Apple, 2 to Red Rome Beauly Apple, Red Jonathan Apple, 2 to A ft. 59 Hed Jonathan Apple, 2 to J ft. 59 Hed Jonathan Apple, 3 ft. 59	6 ft	Cedrus Deodara, 5: to Japanese Yew, Taxus 5: to Japanese Yew, Taxus 5: East Palatha Holly, 5: Baker Arborvitae, 5: to Berckman's Arborvitae, 5: Globe Arborvitae, 5: to It Groek Juniper, 5: to 1: Gatdenia, Wijke Boom Camelia Sasangus, 5: Norway Spruce, 5: to 1: Euonymus Radicans, 5: Chinese Holly, 5: to 1: White Pine, 1: ft. Austrian Pine, 5: ft.	, ½ to 1 ft 49 ea.
Red Rome Beauty Apple,	4 to 6 ft1.29 ea.	Camellia Sasangua, 5 Norway Spruce, 55 to 1	to 1 ft
Red Jonathan Apple, 2 to Red Jonathan Apple, 4 to	6 ft	Euonymus Radicans, 14 Chinese Holly, 14 to 1 t	to 1 ft19 ea.
Lodi Apple, 2 to 3 ft59	ea., 1.29 ea	White Pine, 1 ft.	
Montmorency Cherry, 2 t	o 3 ft 1.29 ea.	Austrian Pine, ½ to 1 t Mugho Pine, ½ ft	
Black Tartarian Cherry, 4 D	2 to 3 ft1.29 ea.	BERRY PLANTS, ET	C1 or 2 years Old
Kieffer Pear, 2 to 3 ft Orient Pear, 2 to 3 ft	1.19 ea.	Black Raspberry, ½ to Red Everbearing Raspb Dewberry, ½ to 1 ft. Figs, 1 to 2 ft. Boysenberry, ½ to 1 ft	1 ft
Bartlett Pear, 2 to 3 ft.		Dewberry, 1/2 to 1 ft	
Golden, 2 to 3 ft.		Boysenberry, 55 to 1 ft	
5-N-1 Apple-5 varieties tree, 3 to 4 ft	on each	BULBS, PERENNIAL	S-1 or 2 years Old
A constant of the second secon		Pampas Grass, White P Hibiscus, Mallow Marve	lumes
Red June Plum, 23/ to 4	ft	Hibiscus, Mallow Marve Hollyhocks, Mixed Colo Cannas, Colors, Red, Pi Cannas, Colors, Red, Pi	rs, Roots
3 % to 5 ft.	a., 98 ea	Tris, Diue, Roots Collect	leg
		Day Lilies, Roots Orange	Flowers
DWARF FRUIT TREE	S-1 or 2 years Old	Collected Creeping Phlox or Blue Blue Bells, Roots Collect Blue Bells, Roots Collect	.19 ea.
Dwarf Elberta Peach, 2 to Dwarf Red Haven Peach	2 to 3 ft	Blue Bells, Roots Collec Maiden Hair Fern, Root Fancy Leaf Caladium, F Gladiolus, Pink, Red, W	s Collected
Dwarf Belle of Georgia Per Dwarf Golden Jubilee Pea	ach, 2 to 3 ft. 2.98 ea. ch, 2 to 3 ft. 2.98 ea	Fancy Leaf Caladium, F Gladiolus, Pink, Red, W	hite 06 ea
Dwarf Red Delicious App	le, 2 to 3 ft 2.98 ea.		ND HEDGE PLANTS
Dwarf Winesap Apple, 21	to 3 ft	-1 or 2)	rears Old
Dwarf Montmorency Cher Dwarf North Star Cherry	2 to 3 ft. 2.98 ea.	10 Asparagus, 1 Yr. Roots	ots
Dwarf Belle of Georgia Per Dwarf Golden Jubilee Pea Dwarf Red Delicious App Dwarf Yellow Delicious Ap Dwarf Winesap Apple, 2 Dwarf Montmorency Che Dwarf Morth Star Cherry, Dwarf Bartlett Pear, 2 to Dwarf Flum—Blue, 2 to 3	3 ft		
Dwarf Plum-Blue, 2 to 3	3 ft	50 Gem Everbearing St	rawberry
VINES-1 or 2	years Old	25 North Privet, 1 to 2	ft
Red Scarlet Honeysuckle, Wisteria, Purple, 36 to 1	1 ft	Beauty 50 Gem Everbearing St 100 South Privet, 1 to 2 25 North Privet, 1 to 2 25 California Privet, 1 25 Multiflora Rose, 1 to	0 2 ft
is, or budded stock unless	otherwise stated. The	e have never been trans	planted. Inspected by
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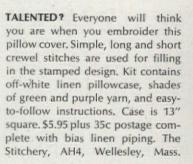
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