NOVEMBER 60¢

American Home

CONTINENTAL PARTIES FOR PENNIES

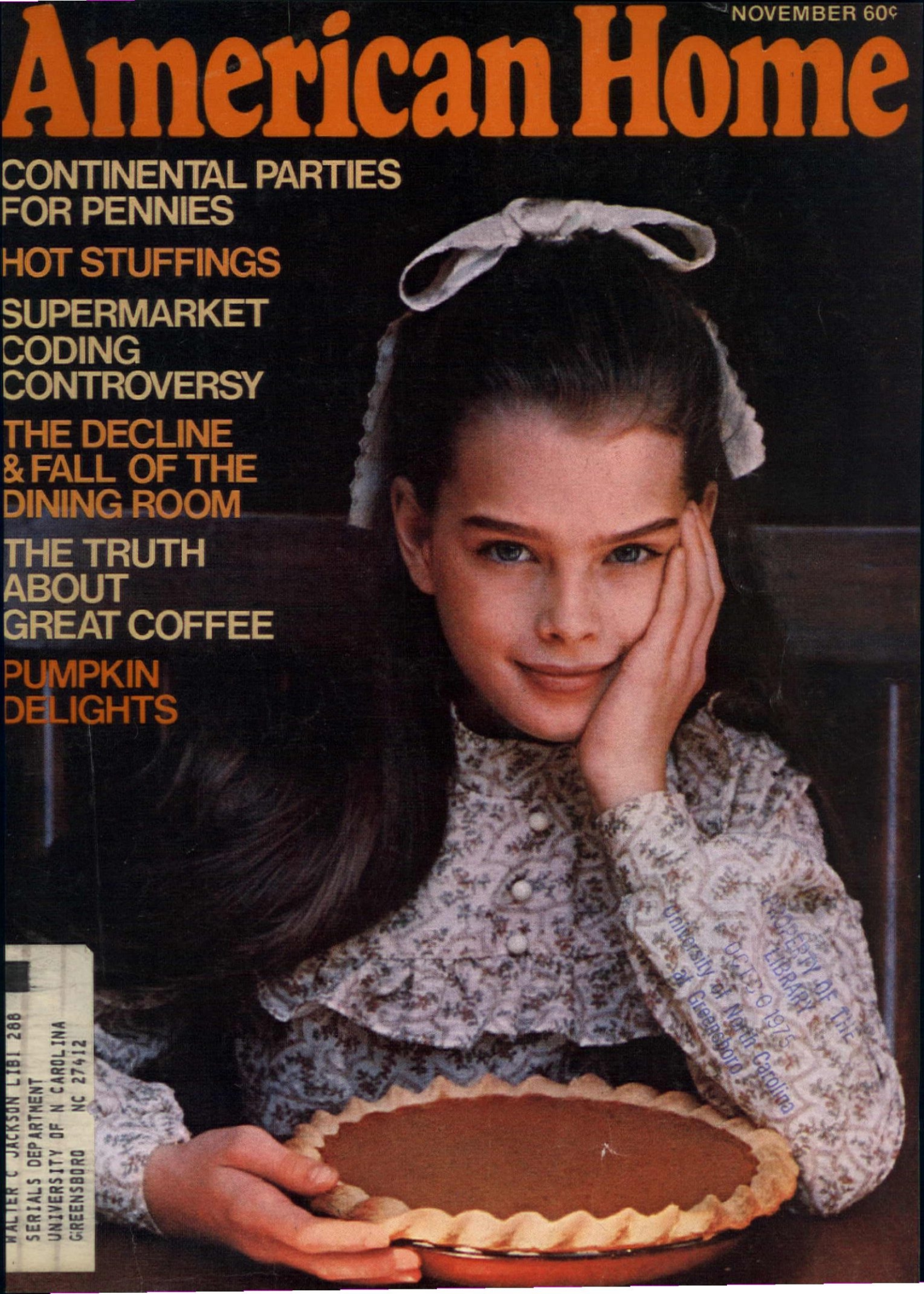
HOT STUFFINGS

SUPERMARKET CODING CONTROVERSY

THE DECLINE & FALL OF THE DINING ROOM

THE TRUTH ABOUT GREAT COFFEE

PUMPKIN DELIGHTS



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Street_____ City_____ State_____ Zip_____

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A3

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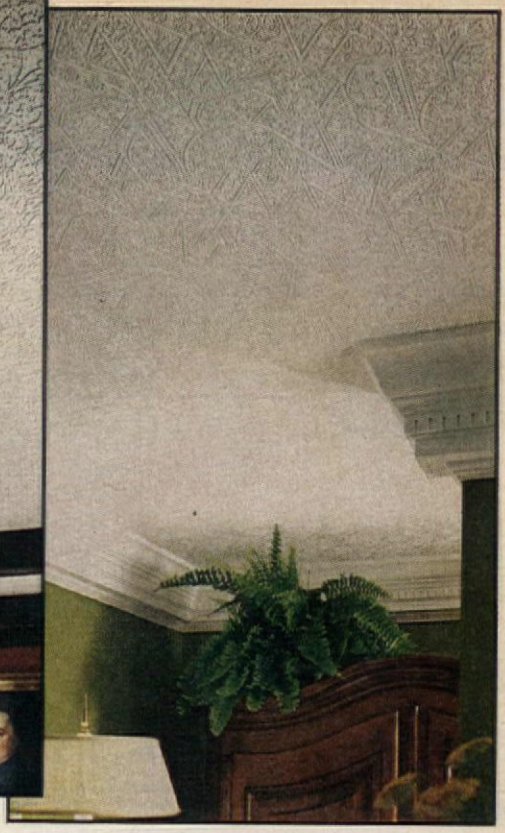

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NOVEMBER, 1975 VOL. 78, NO. 11

American Home

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Thanksgiving is a warm time . . . of food, fires, family. On our cover, all-American symbols —pumpkin pie and a bright-eyed youngster. Shown in a harvesttime dress by Sunny Lee for Borgenicht Bros., Saks Fifth Ave. Photo by CarmenSchiavone

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Sears **Kenmore Sewing Machine**

By Julie Quincy Jones

Computerized Price Coding: Today's Supermarket Controversy

The cash register in the supermarket is going the way of the mangle, the wringer-washer and the icebox. One of these days—in some places it's happening *now*—you'll push your cart up to the checkout and find, instead of a register, a sleekly automated gadget that will tally your groceries as fast as you unload the cart.

As that can of peas or box of saltines slides across a slot at the end of the counter, a laser beam will scan the item and record information from a large postage-stamp size block of lines and bars. This is the computer-age Universal Product Code (UPC). Its numbers and lines provide a tidy bundle of information about the product: manufacturer, size, color, flavor. The information feeds into a computer beneath the counter that matches the symbols with the specific brand name and price, records the information and flashes it on a small screen for you to see—all in only a split-second.

The UPC consists of a block of lines of varying thickness, beneath which is a row of 10 numbers. The first five digits identify the manufacturer or packager who is the source of the product; the second five describe the specific product. A number to the left of the block indicates the *type* of product.

For example, the number for the ABC company's nine-ounce package of instant cereal that's flavored with apples and cinnamon is 30303 11111. There is a number to the left, a zero; it means this is a grocery product. You're not expected to remember all this each time you see the code printed on a package; nor is there any way you can decipher the code once you become familiar with it. The code is a convenience—for the supermarket—an electronically readable identification similar to that first given bank checks some 15 years ago.

It's often said that there's no stopping an idea whose time has come. For the supermarket the time for computers certainly *has* come, for in many ways a supermarket is an anachronism. In an age when speed counts in every aspect of business and commerce, it's almost laughable to see unending long lines at the check-out, clerks dashing about to find prices for items unmarked, traffic jams in the aisles while stockboys stamp grocery items, empty shelves while the stockroom is full. The computer dominates every other phase of marketplace transaction. It's late in coming to the supermarket, but is definitely on the way.

The first of many computerized grocery check-out systems have already been installed in stores around the country, with many, many more to come in the next few years. Hailed by some as a futuristic wonder, the system is being criticized by others as a self-perpetuating consumer trap.

What it boils down to is this: Is UPC a case of industry giants thrusting their will upon the people, or a valid effort to change with the times in a way that will benefit business and consumer alike? While opinions about the new system differ, its ultimate success depends on the people behind the shopping carts. The way we buy—plus where we buy or refrain from buying —is akin to casting votes on election day. Our collective purchasing power is mighty, and in the coming months and years, as UPC comes into greater and greater use, the supermarket industry will be watching to see how the public responds to this retailing dream of speed, accuracy and cost-cutting.

Heading the opposition to UPC is the fact that it may well mean elimination of price marking on individual supermarket items. (The UPC is printed on each package by the manufacturer.) Supposedly, this will save us money, as there will be no need to pay people to mark everything. Unfortunately, there is no assurance that such savings will be passed on to us and not gobbled up in supermarket profits.

Yes, it's true that the shelves will be marked clearly with the price of every item. But, woe to the customer whose memory is poor! That can of peas you select in Aisle A may vary in price scale from the frozen peas in Aisle D—and be priced differently from the fresh peas in Aisle G. Information is at the heart of the question: The consumer's right to be informed, long held as a bench mark in fair play, is in jeopardy. Critics see the UPC as an obstacle to comparison shopping and a smoke screen behind which supermarkets can raise prices with a minimum of public notice.

The Consumer Federation of America recently published a pamphlet called *A New Supermarket Rip Off: Packages Without Prices*. Carol Tucker Foreman, CFA's executive director, says: "The supermarket industry takes the attitude that if the consumers want prices on merchandise, it will give them grease pencils so they can mark the prices for their own information. This is typical of the public-be-damned attitude the industry takes."

Industry, of course, disagrees. According to Mary Ellen Burris, director of consumer affairs for Wegman's Food Markets in Rochester, N.Y.: "We are absolutely committed to the consumer's right to know the price of each item at the point of purchase. The consumer also has the right to be able to compare prices while shopping, and the right to know prices as they are rung up. *And* the consumer has the right to know the prices of each item at home. We would never even consider price removal unless we were confident that these rights were being amply protected and safeguarded." (continued on page 110)

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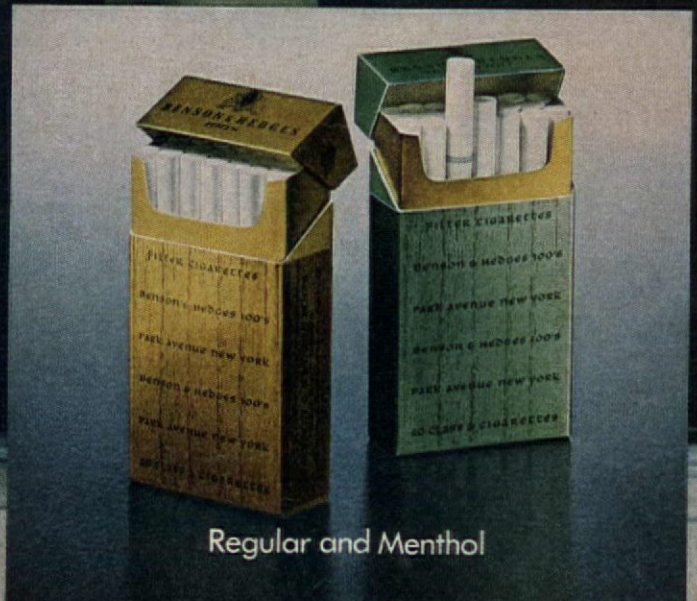

Regular and Menthol

17 mg. "tar," 1.1 mg. nicotine, av. per cigarette, by FTC Method.

New Laws Aid Consumer Protection

By Virginia H. Knauer

This has been a banner year for consumers. New legislation has been enacted, among other things, to prohibit sex discrimination in the granting of loans and provide consumers more information about the cost, value and servicing of home products. Here are some of the major laws being implemented now—and what they'll mean to you.

Fair Credit Billing Act. For anyone who's ever suffered the frustration of trying to resolve billing disputes on a charge account, here is good news. This law is designed to protect you against the relentless billing of computers unable to respond to your complaints. First, it requires creditors to handle billing problems within 90 days. Second, creditors must acknowledge the inquiry within 30 days and either correct your bill or explain *why* the original bill is correct.

Further, creditors must explain these charges to you *before* sending dunning letters or threatening to report adverse credit information about you. Even when the bill has been explained, you can still notify the creditor that you disagree with the charges, and he cannot report the amount as delinquent without telling you first and without explaining to the credit bureau that the bill is in dispute. If the charges are settled, this fact must also be disclosed to anyone who has received the adverse credit report. For more about this law write to the Board of Governors of the Federal Reserve System, Washington, D.C. 20551.

Truth in Lending Amendments. Because of several amendments to the Truth in Lending Act, you are now entitled to expect an itemized listing of charge transactions on your monthly statement or at least enough information to relate the bill to a sales voucher. Although most businesses have provided this information in the past, it wasn't required by law. And in the real estate area, you are now entitled to know all the closing costs at the time you make a loan commitment—not at the closing, as once required.

Equal Credit Opportunity Act. This brand-new law, effective October 28, is designed to correct many of the problems women have experienced trying to obtain credit. From now on, all creditors are restricted from applying different standards of credit-worthiness or impose new conditions on the basis of sex or marital status, and cannot terminate credit or impose new considerations on consumers who become separated, divorced or widowed (unless there is a major change in financial status). The law is administered under regulations issued by the Federal Reserve System. For further information, see "What Women Should Know About Credit" in the September *AH*.

Housing & Community Development Act. Sex discrimination has been outlawed in another important consumer area—home financing. Under the Housing and Community Development Act, single women who have steady jobs or other income are no longer required to obtain cosigners or guarantors to obtain mortgages, when single men aren't subject to this requirement. Also, a wife's income can't be excluded in determining a mortgage loan. The Federal Home Loan Bank Board says it is discriminatory for any institution to assume that, because a woman marries, she will invariably quit her job at some point or take maternity leave, either way reducing family income.

Real Estate Settlement Procedures Act. Here's another new law applying to mortgage lending. It provides for greater disclosure of the nature and costs of real estate services and covers practically all mortgage loans. Lenders are now required to disclose *in advance* of sale the settlement costs both buyer and seller will incur. Further, the law requires that, to supply this information, lenders must use a uniform settlement statement, drawn up by the Department of Housing and Urban Development, that itemizes most of the charges. The law also prohibits sellers from specifying the title company; this right of choice now belongs to *you*.

Virginia H. Knauer is Special Assistant to the President and Director, Office of Consumer Affairs.

Magnuson-Moss Warranty-Federal Trade Commission Improvement Act. Landmark legislation was signed by the President early this year requiring manufacturers to explain what is—and is not—included in product warranties. Though warranties for consumer products are not mandatory, if an item *does* carry a warranty, it must meet certain minimum standards for disclosure and performance. For example, all written warranties must disclose their terms and conditions *in simple language*. In addition, each warranty must be clearly labeled a "full warranty" or a "limited warranty." A full warranty will have to meet new federal standards now being developed by the FTC, but in general will provide for repair or replacement of any defective product at no charge—or a refund—within a reasonable span of time. If the warranty doesn't meet these specific requirements, it must be identified as a limited warranty.

The law also sets up procedures to help consumers resolve complaints, so that future warranty disputes can be resolved informally and inexpensively.

Finally, the law contains built-in legal remedies to help consumers resolve disputes. If a person suffers loss resulting from a deceptive warranty, he or she can bring suit in federal or state court and obtain attorney's fees if the suit is won. Also, consumer class-action suits are allowed if they meet certain conditions.

The success of the Magnuson-Moss Warranty-Federal Trade Commission Improvement Act depends on the FTC's issuance of new regulations. For this reason, it will take time for some provisions of the law to become effective. As regulations are proposed, they will be published in the Federal Register (available at public and university libraries). If you want further information about the law, however, you may write to the Bureau of Consumer Protection, Federal Trade Commission, Washington, D.C. 20850. □

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By Gary Brenner

Two Mysteries Solved: How to Select and Serve Wine

Many people who start buying wines sometimes are flung into throes of panic by the vast choice of bottles confronting them. A good liquor store may carry over 300 lines, if not more.

However, from all this chagrin, wine can be divided simply into five broad categories. They are:

1. color (red, white or rosé)
2. sweet or dry
3. still
4. sparkling
5. fortified

Tastes can range from very dry to very sweet. Texture can vary from very heavy, as that of olive oil, to extremely light and delicate, almost like water. Here are two rough rules-of-thumb when shopping.

1. The color of white wine will range from an ultra pale yellow with a greenish tinge to a deep, rich, golden color. Chances are, the lighter a wine's color, the drier it will be. The contrary also holds true—the more yellow, the sweeter. An example is Sauternes, which is a sweet white wine that has a deepish yellow color and is quite heavy. Whereas a Chablis or Chablis type is very dry, very light yellow, and has almost a greenish tinge.

2. Fortified wines are about half the strength of regular spirits (whiskey, gin, vodka, etc.), while table wines are half the strength of fortified wines. Alcoholic content of table wines will range between 9 and 15 percent, while fortified wines (sherry, port, Madeira) will contain between 16 and 22 percent. Liquor usually contains 40 to 50 percent alcohol.

Dry wine. A wine is *dry* when all the natural grape sugar has been fermented into alcohol and CO_2. A dry wine can be either red or white, so long as it has no sugar.

Sweet wine. A wine is defined *sweet* when sugar still remains in the wine.

Still wine. A wine is defined *still* when all the gas generated during the alcoholic fermentation has been allowed to escape.

Sparkling wine. A wine is *sparkling* when a second fermentation takes place. The wine is bottled under pressure; the gas is not allowed to escape and remains in the limited, cramped confines of the bottle.

The meaning of "vintage." The term *vintage* is used often in two entirely different contexts. The first refers to the year of the actual grape harvest. If the harvest is slated for October 1972, then the wine is of the '72 vintage. The purpose of this is to identify readily the wine's age. On French bottles the word *Récolte* or *millesime* is used in this sense. The listing of a year is no guarantee that the wine is of exceptional quality.

The second context in which vintage is used, is in that of a vintage year or vintage wine, but only in the case of blended wines. Examples are champagne and port. When there is a year in which the climatic conditions are at their best and a superb harvest results, a normally blended wine will be the sole product of that specific year. The year is marked on the label.

How old wine should be when purchased. I was once told that wine is like man—age makes the bad ones ornery and the good ones better. All wines can be enjoyed when young, but a finely attuned exquisiteness can never be achieved unless it has been aged.

However, not all wines should be laid down to mature. There are a great many high-quality wines, both red and white, that are best when young. Reds such as France's Beaujolais or Italy's Valpolicella are at their prime within three years of bottling. White wines are best when young, on the premise that the charm of white wine lays in its freshness and fragrance, which is eventually destroyed with age.

Currently, Burgundy and Bordeaux wines are reaching their prime between four and six years, with Bordeaux accented more on the latter. Whites such as Graves and Mersault are mostly preferred when they are one to three years old. With German Rhine wines, some

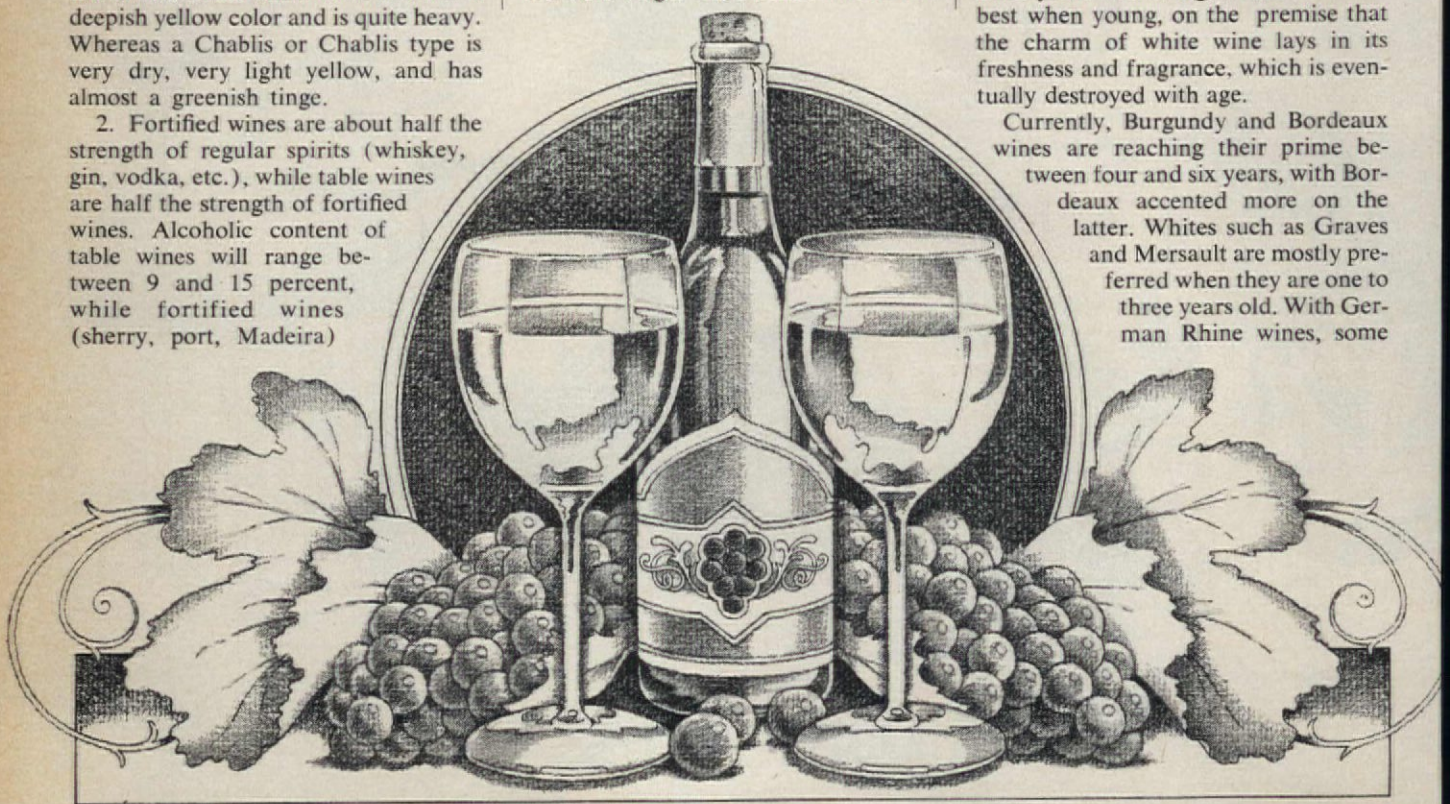

ILLUSTRATION BY RAINBOW/GRINDER

eople prefer to have them older and ajestically matured.

How to judge a wine's age. On many ttles the age is clearly printed on the bel in the form of a vintage; however, ere are some wines that carry no date birth. Here are a few quick rough les for determining a wine's age.

For red wine, simply take the neck the bottle, turn it upside down and ok at the wine with a ray of light ssing through the neck of the bottle. n older wine of quality, due to the ing process, will have cast off sedi- ent in the wine that can be seen float- g in the liquid toward the cork. A unger wine, naturally, will not con- n as much sediment. Don't worry out sediment. Just leave the bottle its side or stand it up, and within 24 urs the sediment will have fallen back the bottom.

White wines can also have their ages proximated by inspection. Good ality white wines will have either a lden yellowy color or a paler green- tinge, as in the case of Mosel or ablis type. Any brownish tinge in wine means that it has aged and ist be consumed immediately. There ould be no sediment in white wines.

When pouring wine in a glass, a ual glance at the goblet's contents mediately will tell an experienced ter the approximate age of the wine. ke sure there's plenty of light, and k at the wine. If red wine has a e or purplish tint around the edges, young. As the wine ages, this tint l disappear and the wine will be- me ruby colored. This usually hap- ns when the wine is three to five rs old.

For both reds and whites, wines uld be bright, clear and glitter un- the light. A beautiful color is an portant part of wine.

The vintage years:

962—the hot, dry summer resulted a wine that was a combination of gance with a medium weight. The s are good wines but maturing fast l are best drunk now. However, St. ilion ('62 was a much better year npared to Médoc or Burgundy) is ple, well balanced and very agree- e: in short, a nice bottle of wine.

963—climatically a poor summer, harvest was done during a cold and y week. St. Émilion and Pomerol, ch in '62 were diamonds in the gh, in '63 were an outright debacle. doc are light and some can be art- y picked out. An example is Clos stournel. For Burgundy, the reds e very poor, but some whites how- r fared well.

964—a very large harvest, but chwork when it comes to quality. se who waited too late to harvest r grapes watched the rains come come and come. For them '64 was mplete bust; however, those who picked their grapes before the rain found themselves with a great vintage. Most St. Émilion and Pomerol are truly outstanding wines; while some chateaux in the Médoc were completely ruinous. The same goes for white wines. In Burgundy, where there were no such problems, '64 turned out to be very good straight across the board. The Rhine wines of Germany are truly excellent.

1965—continued rain and cold weather made the '65s extremely light with not many passable for conserving. Burgundy falls in the same bracket as Bordeaux, as quality varies from fair to poor.

1966—very good weather with a high abundance of grapes accounted for the excellent year of '66. The wines are full, round and fast maturing. They can be enjoyed now or held for five more years.

1967—another good year, although not so good as the '66s, except in St. Émilion. The '67s are light and pleasant, and can be drunk now or held until later.

1968—generally all over, the '68s were poor. A cloudy August and a rainy, cold September ruined what promised to be a good year. If any wines came out palatable, it was those from Médoc.

1969—after having an average harvest that was supposed to be only average to good, Bordeaux has surprised many experts with its exceptional quality. Light and delicate, it can be truly appreciated by 1974 onward. Meanwhile, Burgundy came smashing back from a disastrous '68 to score heavily in '69: full, complete, yet firm. Like Bordeaux, it can be opened now. German wines are very good, with Mosel containing a few greats.

1970—a big year, as it produced record quantities of a plentiful vintage. The Bordeaux are very good, with an elegant and full body already spilling over in luscious abundance, yet not containing any of the flabby traits that only serve to spoil a wine. St. Émilion and Pomerol are excellent, with Médoc and Graves also illustrating their finesse. Burgundy, in my opinion, fared better in '69 than in '70. Whites have shown up in all regions from good to very good.

1971—due to rain and cold weather during the pollination, the quantity has been reduced, in some places by as much as 50 percent. The summer that ensued was hot, as the harvest was late to take advantage of the Indian summer that had bolstered the crop. In particular, the wines from St. Émilion developed extremely well. Red '71s should range from good to very good. The whites, on the other hand, should fall between good and great. In particular, German Rhine and Mosel wines are excellent. (continued on page 16)

Introducing The Christian Brothers Select Napa Valley Napa Fumé.

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We are still a bit old-fashioned about many of the steps in making our wines here in our Napa Valley winery. But through the years, we, and others, have added immensely to our knowledge and methods.

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Paper? Paint?

Before you put the work into fixing up a room, shouldn't you take the time to choose the best wall covering?

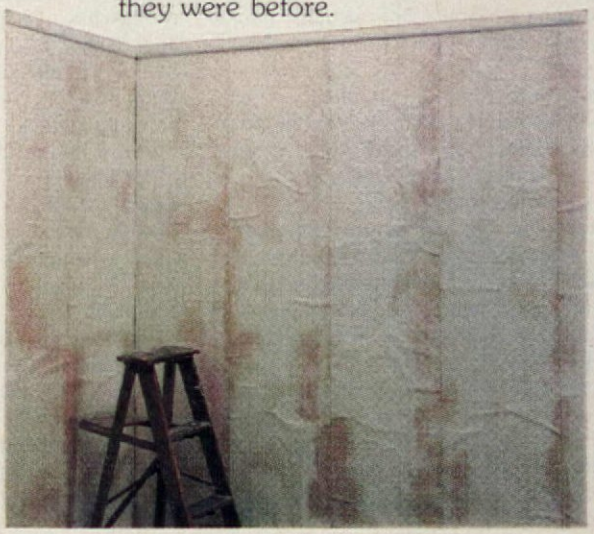
You could come unglued putting up wallpaper.

Wallpaper's okay for some rooms. Except perhaps in the playroom where you'll have trouble removing the crayon marks from the walls. Or in the bathroom where there's the problem of peeling. (Of course, you can always glue it back.)

And when wallpaper tears you can patch it, if you can just find a piece to match. And then there's the problem of putting up wallpaper. To say nothing of what happens when you redecorate and try to take it down.

The thing that's wrong with painting is repainting.

Now, a freshly painted room looks great. But if you have an older home you've probably already noticed that paint does nothing to solve the problems in the walls. Cracks or lumps are just as prominent after you paint as they were before.



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And the sooner you paint a room the sooner you'll have to paint it again. If you're going to do it yourself, be prepared to spend a lot of time to do it right.

Remember, kids are hard on walls.

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That's the kind of toughness you'll find in Masonite brand hardboard paneling. And you'll find a lot more.

The advantages of wood—without the imperfections.
Masonite brand paneling is made from wood. And it gives you the richly textured, three-dimensional beauty of wood. Including woods that have become so rare they're almost unavailable at any price. Masonite hardboard insulates like wood too—against heat, cold and noise. But unlike wood, Masonite brand paneling doesn't have knotholes, cracks or other imperfections.

You can finish a room once and for all.
Once it's up, you're in great shape. Our hard Royalcote® finish takes a lot of punishment. Crayons wipe off. Footballs bounce off. And the timeless beauty of the look of wood never goes out of style.

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So you shouldn't have a problem finding exactly what you want.

Don't put up with ordinary walls. Put up Masonite brand paneling.
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When you ask for Masonite paneling, make sure you get the Masonite brand.

MASONITE CORPORATION

Man-made finish on real Masonite brand hardboard.

WINE

continued from page 13

1972—Bordeaux best characterizes '72. Under threat of an outright disaster, the harvest was postponed until October 10. This was recorded as one of the latest harvests in the history of the wine trade. The quality is uneven. Most '72s will be light and will not compare with the '71s and '70s.

1973—the summer of '73 included a wet July, a hot August and a wet September, which is the perfect combination for a bumper crop. As for quality, there remains some controversy. Some wine men believe that '73s on the whole are light and tend to be uneven. On the other hand, others believe that the '73s are good-quality wines, representing a nice value. More important however, is that the '73 vintage has been claimed one of the most monumental vintages in the contemporary history of the wine trade.

Wine as gifts. As a gift, a bottle of wine reflects thought and good taste. Like any other gift, it is up to the sender to determine the amount he or she wants to spend. If the person who is receiving likes imported wines, for instance, it's easy to choose a splendid quality wine without paying a splendid price. Most gifts range between $3 and $20 and, surprisingly enough, so do most wines. A gift of one red and one white for someone who is beginning a wine cellar or enjoys drinking wine is the best and most thoughtful piece of advice. The amount one wants to spend for each bottle is an entirely different matter. For those prestigious souls who can't bear to give anything but status-conscious gifts, I would suggest nothing less than a 1961, 1966, 1964, or 1969 Grand Crus Burgundy (such as a Corton or a Chambertin), or a top-rated Bordeaux growth from the classification of 1855, accompanying a white wine preferably from Graves, Meursault or Sauternes.

There are various assortments of Spanish wines coming from Rioja which are very good. Italy has Chianti, Barolo, Bardolino, Valpolicella, Lambrusco, all notably priced.

The serving of wine. Wine is one of the simplest beverages to serve. Yet, somehow it has managed to get tangled in the dos and don'ts that delight snobs but instills dread into everyone else.

If there are to be any rules in the serving of wine, the easiest are:

• *White*, with many people also *rosé*, wines should be served cool or chilled, but not ice cold. This can be done very simply. An hour or so before dinner, just place a bottle in the refrigerator (not the freezer). If you are having guests and you want to be ornate, place the white wine in an ice bucket half filled with ice, and spread a napkin or a towel over the top so the cold air won't escape—*voilà*, that is as professional as any restaurant. Should you happen to be on a picnic or camping out and ice is not available, simply wrap the bottle in a cold damp cloth. Air passing through the wet cloth will cool the wine.

• Red wines should be served at room temperature. The best way to judge a wine's temperature is simply to place your hands over the bottle and feel if the glass is cold. When bringing your red wine up from a cellar or from somewhere relatively cool, the best way to warm the wine is to draw the cork about an hour before the meal and leave the bottle on the table. This method is called *chambrer*. The combination of the room temperature and the open air brings out phenomenal traits in the wine.

A wine cradle. The object of the cradle is simple—the separation of wine from sediment. The sediment is created while the wine matures in the bottle.

When a bottle has been kept lying down a long time, it's best that it be handled gently. In order not to disturb the sediment that forms, the bottle is put in its horizontal position by use of a cradle. The only word of advice is that when pulling your bottle out of stock, make sure it is gently lifted in the same position in which it has been stored. A bottle lying on its side should not be picked up by its neck and twirled around like a baton.

Why and how to decant wine. Decanting is done for two reasons: (1) to completely separate sediment from wine and (2) to give the wine a chance to breathe deeply after its long stay in the bottle.

The only important thing to remember is that you want the sediment lumped together in a deposit, preferably in the bottom of the bottle. The best way to achieve this is to take the bottle and leave it standing upright for about a day. Sediment floating in the wine will fall around the punt (the dome at the bottom of most bottles). An additional advantage to standing the bottle upright for a day is that it allows the air bubble that has formed on the bottom side of the bottle to pass through the wine. The bubble eventually settles under the cork.

For the process of decanting all you need is another container—usually clear glass or crystal—and a strong light, a candle being best. Draw the cork, and with a cloth or napkin wipe the lip of the bottle (in case there is any dirt or encrustation that has formed around it). Pass the neck of the bottle a few inches from the light and slowly pour the wine into the container. Rays from the light will penetrate the neck of the bottle and permit you to see exactly when the sediment starts to pass through. Once the sediment enters the neck of the bottle, stop decanting; the only thing left in the bottle should be deposit and a small bit of wine. If the bottle is more than one quarter full, you have been pouring too quickly.

Decanting is usually reserved for wines heavy in sediment, but which can also take the strong dosage of oxygen that accompanies any decantation. An old and fragile wine is best left in a cradle rather than decanted. The theory is that due to the excess of air permitted to get at the wine, the old, fragile ones begin to deteriorate and lose their bouquet. Quality wine in its prime will always benefit and never deteriorate from decanting.

Who to serve first. If you are having guests and you like the idea of a little pomp and ceremony, the following method is best:

Pour just a bit of wine into your own glass first; remember you're the host (or hostess) and you want to ensure that the wine your guests will be drinking is in the very best condition. Hold the glass to the light to make sure there is no sediment floating. Admire its color and clarity. Then give the glass a slight twirl to release the esters of aroma that are lying dormant. Bring the glass up to your nose and smell the fragrance as it unfolds. Now sip the wine, roll it in your mouth, let it play with your tongue as you savor it. After you have been assured of the wine's sound body and character, serve—starting to your right.

Now, if all this ritual is too much, simply pour a little wine into your own glass and then start pouring to the right. The reason for first pouring the wine into your own glass is if there is some cork or dirt floating on top of the wine, it will go into the host's glass.

HOW MANY SERVINGS TO A BOTTLE

SIZE	OZ.	DINNER WINES SPARKLING WINES	APPETIZER DESSERT WINES
split	6.4	2 servings	2-3 servings
tenth	12.8	2-3 servings	4-6 servings
pint	16	3-4 servings	5-8 servings
fifth	25.6	4-6 servings	8-12 servings
quart	32	6-8 servings	10-14 servings
½ gallon	64	12-16 servings	20-32 servings
gallon	128	24-30 servings	40-60 servings

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By Richard Natale

Fragrance: New Beauty for Your Home

"The American home in the '70s is the expression of a person's lifestyle just as fashion was in the '60s," says Amelia Bassin, president of the fragrance firm Bassinnova. While we pay more attention to our home environment as a personal expression of ourselves, we should remember that it is a total concept encompassing all our senses, including the sense of smell.

Fragrance is a heightening of all the other senses. The smell of a fresh-baked apple pie means the same thing to all of us, yet something a little different to each of us.

Scents should be chosen to relate to the decor of a room and to the seasons. Certain fragrances (especially florals) can be used all year-round; others (such as pine and holly at Christmas) are more attuned to a special occasion.

One of the simplest ways to scent and decorate the home is with candles. Even when not lit, candles absorb household odors. Scented candles are available in every conceivable variety for any occasion. Holly Scaringi of Bailiwick Candles in New York suggests using one scent in each area of the house, or mixing scents that go together. In the kitchen you can use scented candles like crisp apple, blueberry or peach; in the dining room, magnolia and jasmine; in a bedroom, lavendar or lilac.

Candles are also useful for intensifying fragrances. A bunch of cinnamon sticks gives off a beautiful holiday fragrance and can be made even more pungent by burning a cinnamon-scented candle.

One of the most popular ways to scent a home is with potpourri—a combination of dried flowers that gives off a subtle odor. Potpourri can be purchased from a florist or you can make it yourself by storing the petals from fresh flowers or grasses in a small container. To heighten the smell you can add the essence of a sweet herb, flower or perfume.

Fresh flowers, of course, are a natural way to add fragrance to the home. Ray Kohn of George Cothran Flowers in Manhattan says garden-grown flowers are preferable to the greenhouse variety because the scent given off is stronger when flowers grow in natural sunlight.

For holidays and any special occasions, he suggests combining different scents—a potpourri mixed with pomander balls (use an orange, lemon or lime, pierce with cloves and let dry). A bowl of dried citrus fruits or their peels also gives off a delicate bouquet, he says. In the kitchen he suggests keeping tied bunches of eucalyptus and wheat or fresh clumps of oregano and sage.

When using evergreens, Kohn advises cutting off the ends (which are usually dried up) pounding them lightly and dipping in fresh water to revive the fragrance. Water should be changed often. For a beautiful-smelling Christmas tree, hang fresh fruits, peppers and cinnamon or peppermint sticks.

Natural objects made of wood, stone or straw are perfect tools for scents, since they are porous and, when covered with essential oils, maintain fragrances a long time. Sprinkle scent on bric-à-brac or pieces of unfinished wood. Dried grasses or any dried-out substance hold odors well.

Sachets have always been popular in scenting the home. Use them in closets or drawers. Another tip: Line shelves with felt or flannel and sprinkle with fragrance. Pincushions stuffed with cotton puffs scented with oils or perfumes can be used in drawers or on a desk or dressing table.

Some hints for fragrances to use when entertaining: Rigaud makes perfumed candles in Cyprés or Cythere that can be burned before guests arrive to get foul smoke odors out of the air. Candy—cinnamon, peppermint, licorice or butterscotch—can have a pleasing sweet odor when left in open candy dishes.

The ways to scent a home are infinite and usually not expensive. All add character and individuality, and enhance the beauty of your decor. □

Richard Natale is a New York journalist who frequently writes on modern living.

ILLUSTRATION BY RAINBOW/GRINDER

Merry-up your Holidays with Kellogg's Rice Krispies Marshmallow Treats

It's easy to make these delicious, no-bake Holiday treats from the famous Kellogg's Marshmallow Treats recipe.

Just melt marshmallows and margarine together, and stir in Rice Krispies cereal. Pour into pan to cool. Cut into squares, stars, Christmas trees, and other Holiday shapes; or, while mixture is still warm, form into snowmen, snowballs or Santa pops. Add a festive touch by decorating with frostings, coconut, cherries, cinnamon candies, gumdrops or raisins.

Whip up a batch of Marshmallow Treats using the recipe on any Kellogg's® Rice Krispies® package. Then, put your imagination to work creating your own festive Holiday treats.

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By Jeannette Seaver

Secrets of Everyday Good Cooking

All of us have seen graphic depictions of the "laden board," filled with untold culinary delicacies, and the bon vivants of bygone eras who made a cult of eating and drinking. What we sometimes tend to forget is that for every such baronial banquet, there was in the kitchens below a veritable army of cooks and bakers and helpers, all working day and night to maintain this very high level of sensual pleasure.

Today, there has been a real democratization throughout the world, which has virtually destroyed that former society and most of its amenities. While few may regret its passing, the fact remains that too often this democratization has been used as an excuse for lowering standards, for eliminating the pleasure principle from life, on the basis that there is no longer any time for the amenities.

I disagree. While admittedly it is more difficult for a working mother of two or more with little or no help to maintain high culinary standards, it can be done. One *can*, with a bit of planning and management, still produce "gourmet" cooking in the context of today's tempo and pressures. "Management," which derives from the Latin word *manus*—hand—is the art or manner of handling something successfully. In our context it means handling one's time, one's energy and one's equipment. Let's take each of these three separately.

Time: It is not only how you use it during that crucial hour just prior to mealtime, it is how you use it in general, long before any given meal. It is how you anticipate.

By anticipation I mean very simply the act of composing and visualizing your menu ahead of time. How far ahead will depend on the occasion, of course, on whether you are giving a large dinner party or planning a family dinner. Projecting a particular recipe, as well as an entire meal, has become a daily habit with me. It takes no more than a few minutes, but in the beginning at least requires a bit of discipline.

The first step is to formulate a general idea of what your menu will consist of, from first course to last. The menu may be dictated by what you know is in your larder or by what is in season. Or by what you know is this week's special at your local supermarket. When projecting, it is not necessary to plan from the first course to the last. Most likely, you'll think of the main course you'd like, then build around it.

Once you've got your tentative menu clearly in mind, check your shelves to see what you already have on hand and what remains to be bought. At this point you're ready to break down your meal—that is, the sum of the various recipes involved—into several preparation phases. This is the area where the timesaving may be the greatest, when properly applied, but it is also a great energy saver.

Energy: Many people think of preparing a meal as a strictly chronological affair: First you make the hors d'oeuvre, then you start the entrée, then you clean the salad, after which you go out and buy your cheeses. If you have any time or energy left, you'll use it for a dessert. But cooking does not have to be chronological. Breaking down your menu into logical preparation phases will minimize your expenditure of energy. Many of these phases can be fitted into loose 10-minute periods either fairly early in the day of your planned meal or even the night before. For example, suppose you have settled on a main course of lasagna for your Wednesday dinner. Today is Tuesday. On Tuesday evening, while you're cleaning up the kitchen, put your pasta in to boil. While it's boiling, you can make your meat sauce, including the tomatoes and seasoning. When done—and it should take no more than 20 minutes in all—put in separate bowls, cover and store in the refrigerator. For those who can't stand the sight of any food after dinner, you can accomplish the same result by doing the above on

PHOTOGRAPHY BY HANS NAMUTH

Plan, anticipate...enjoy

one side of the stove while cooking Tuesday night's dinner on the other. Same time; double results. On Wednesday evening, when you come home from school, work or whatever, it will take no more than 10 minutes to assemble and top your lasagna, and another 15 or 20 minutes for it to bake, while you are doing other things.

Even more important than this daily planning is the overall planning for the week. The basic concept, and the phases, are roughly the same. On the basis of your tentative menus, make a shopping list. Check your shelves, both refrigerator and pantry, to see what you already have in plentiful supply, and what you need. Since virtually all refrigerators today are large enough to store at least a week's supply of food for a normal family—with the exception of dairy products and perhaps a few perishables that will taste better being fresh—there's no reason you shouldn't be able to do your shopping once a week. In many areas, dairy products can be delivered to your door daily at little extra cost, and for a relative pittance most supermarkets will deliver, too. It's a small luxury well worth it. Phone ordering is another time and energy saver, but you'll feel the difference in your pocketbook.

Obviously, your own particular schedule, tastes and purse will dictate your weekly planning. But I cannot stress too strongly the notion of thinking ahead, when you are planning any main course, to the various derivatives or leftovers that you can possibly make from it. I am a staunch advocate of leftovers, not only for economic reasons but also for gastronomic pleasure. For example, let's assume you have chosen two main meat courses for the week (they were on sale at your local market): ham and ground beef.

For the ham, let's assume you serve baked ham as the main course for your Monday meal . . . and there's plenty left over. For Wednesday, think quiche lorraine, using scraps of ham. For Friday or Saturday, *jambon en croûte*—ham in pastry—will use up another portion of your remaining ham. If any is left after these three meals, you may want to try French pancakes with ground ham, ideal for a weekend lunch but also delicious for another dinner main course.

For the ground beef, use some of it to make a lasagna for Tuesday's dinner. On Thursday, make a *hachis parmentier* (a dish utilizing mashed potatoes and ground beef in several layers), and with the rest of your leftover ground beef, make a *chou farci* (whole cabbage stuffed with ground beef) or *piroshki* (a Russian "turnover" stuffed with meat).

I have always enjoyed knowing that from only two basics five, six, or even seven main courses can result. What you should also bear in mind in this game of leftovers is the other items you will need, depending on your choices: For instance, if you know that from your original ham you'll be making a quiche, a ham soufflé or French pancakes, you'll also know you should buy an extra dozen eggs.

Here are some other items to remember in the anticipation department. In the morning, whether you're leaving for the day or staying home, remember to defrost any frozen foods—especially meats—that may figure in that night's menu. Frozen casseroles, homemade soups and frozen vegetables may of course be heated or cooked without prior thawing.

It's also worthwhile to spend the four to five minutes (maximum) it takes you in the morning to wash your salad and immerse it in a bowl of water for the rest of the day. You'll come home to find it crisp and fresh. Most people have a favorite salad dressing, which they've evolved from experience or from cookbooks. If you're among them, it's a good idea to mix up a good quantity of the dressing, which you can store in a quart jar in the refrigerator, ready for instant use. Purists may object—and even in France today most people mix their dressings fresh for each new salad. I did too for years, thinking it was the only way, until I realized it was completely unnecessary. Not only was the time saving appreciable but the quality of the dressing remained the same from day to day. I usually mix up a quart at a time.

There are times when you have to be in the kitchen, when feeding younger children or keeping them company, when waiting for a phone call or a delivery. *Use* these "idle" moments. In the same way that some people knit or crochet or just plain doodle, pick some item from this week's menu, or even next's, and do some preparatory work on it. For instance, make enough pie crust for two or three dishes and freeze it. It takes only minutes, but it can save some future "orphan" meal, when you have no time or mind to plan. "As easy as apple pie" is more than a cliché: it's a truth, especially if you have the pie crust ready and waiting to be rolled.

Most dishes can be frozen; therefore, whenever possible make double the quantity of whatever you're preparing. Use one half for your current meal and freeze the other, labeling before you do. At some later date you'll be delighted you did.

Soups. Whenever you make a soup, divide it into several medium-size containers rather than one large one. The point is, each of the medium containers, which should be large enough to hold soup enough for four to six, can be defrosted individually. If the entire quantity is in a large container, you'll not be able to refreeze and will have to waste the extra, unused portion. Or eat nothing but soup for supper.

In our family we have soup fairly often, and I have evolved something the children jokingly refer to as "my eternal soup." Whenever I have some soup left over, even if it's only a cupful or so, I reconstitute it, using whatever else may be left over from the same meal: a couple of potatoes, a handful of chopped parsley, green beans, some meat scraps, whatever. Stretched with some milk, they reappear with a new personality.

An integral part of *haute cuisine* planning and anticipation is stocking your pantry with an assortment of canned goods that can provide either the basis for what amounts to an instant gourmet lunch or dinner or a key supplement that can raise an ordinary meal to epicurean heights. I am not referring here to the regular and relatively standard pantry provisions—to each cook his or her own—but to a list of items I have used time and again to good purpose, often in emergencies. Emergencies? How with all my planning can I have emergencies? Very simply: it's one o'clock Saturday afternoon and all of a sudden four people drive up to your door. They are just passing through, and wanted to say hello. You offer them a drink. By now it's 1:30, and you can see *haute cuisine* written all over their faces. So what do you do? You retreat to your kitchen, take a deep breath, and check your pantry shelves or your cupboard.

For my four unexpected guests, I settle on the (continued on page 43)

Automatic Filter Drip Coffee Makers

By Joan Bergmann

If you've turned away from coffee because it's bitter, burned or just plain mediocre, it's high time to reconsider coffee—and how you make it. For years, restaurants, hotels and other institutions have been aware of a superior coffee-making system now available for home use.

The principle of automatic filter drip coffee-making systems long used in commercial versions, such as Bunn and Cory, can help you brew a good cup of coffee in your own kitchen. The first American-made automatic filter drip coffee-making system for home use was introduced three years ago by a company called North American Systems. Since then, at least a dozen other manufacturers have jumped on the bandwagon. Now there are more than two dozen different models to choose from, if you include all the different colors offered.

The price range is equally great, going all the way from under $20 to $75. Most of the "suggested retail" prices cited here are simply guidelines for retail stores. Depending where you shop, you should be able to find prices that are considerably lower than those listed here. For example, the least expensive Mr. Coffee unit has been advertised in a number of areas this fall for under $20.

Mr. Coffee

This year, more and more people are discovering automatic filter drip coffee makers. They are fast, easy to use and clean. Also, they make great coffee.

Industry experts expect some 10 million electric coffee makers will be sold by the end of 1975. And, of this 10 million, more than half will be automatic filter drip types. The fact that automatic filter drip coffee makers have made such inroads into the coffee-making business in such a short time, at the expense of electric percolators, is reason enough to take a close look at these brewing systems and determine whether they are a good deal.

The Coffeemaker, Robeson

All automatic filter drip coffee makers consist of these parts: a serving carafe, generally made of glass, and its cover; a filter basket and its cover plus a heating stand with water reservoir. The carafe is used to measure cold water for brewing and to store the finished coffee until you serve it. Ground coffee is measured into the filter basket which when covered is either placed on the serving carafe or slid into the separate heating stand—depending on the brand used.

Premeasured fresh cold water is poured into the water tank located on the stand. Most (continued on page 26)

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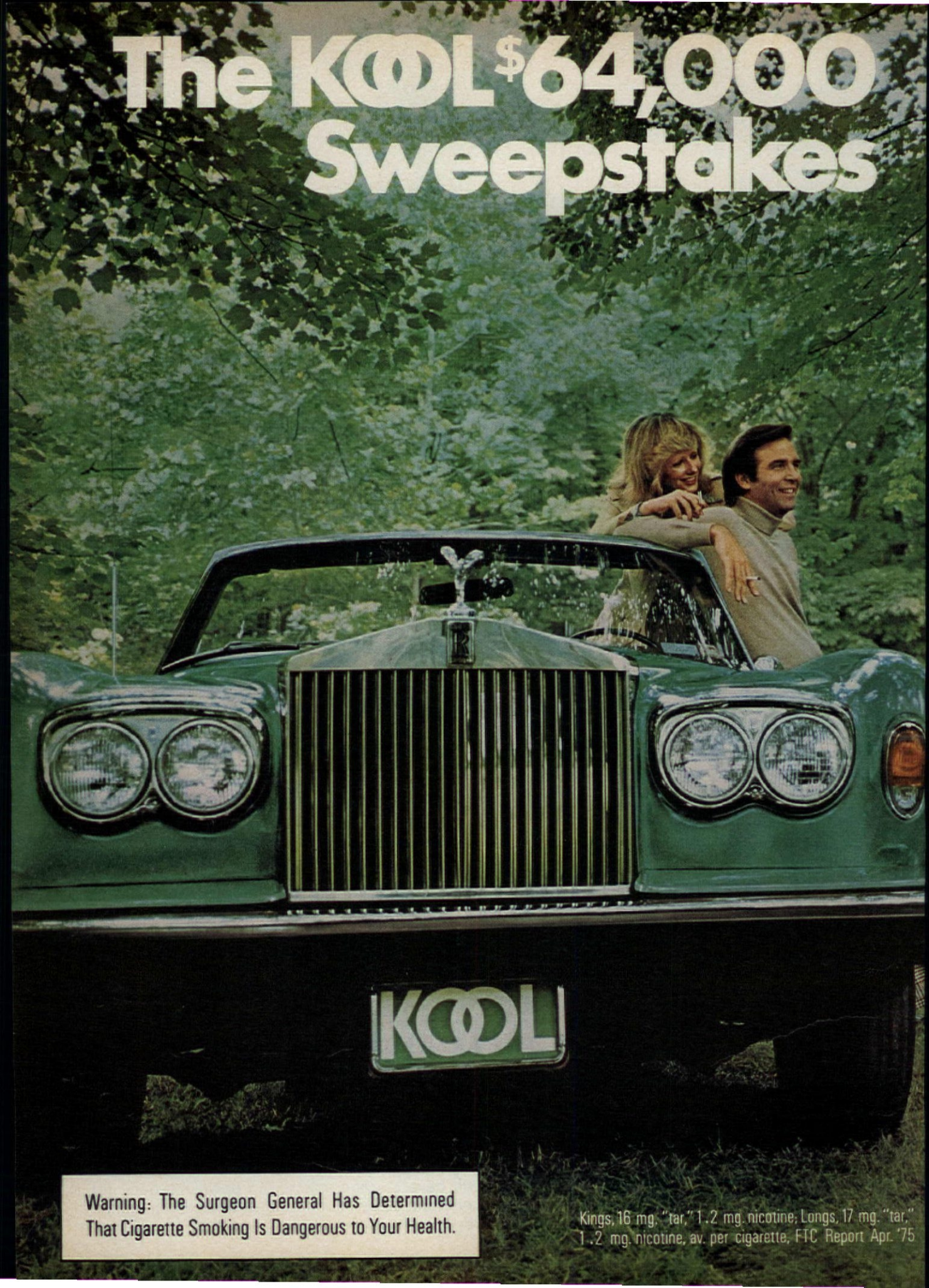
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Coffee Makers

continued from page 22

of the glass carafes have cup markings; on several units the water tank reservoir is also marked to help you keep track of how many cups of water you have poured in.

Melitta

The next step is simply to push a button marked "brew," and the action starts within seconds. The water heats, pumps up through the reservoir, drips into the basket, where it is dispersed evenly through the coffee. Here, too, the brewed coffee passes through a filter, and drips into the waiting carafe or server. (Only the older Norelco HB 5130 and HB 5135 do not have separate "on-off" or "brew start" controls. Instead, the units must be plugged into an electric outlet in order to start the brewing process. The newer Norelco HB 5155, however, does have an on-off control —a distinct improvement.)

The serving carafe, filled with freshly brewed coffee, remains on its warming stand—part of the stand that also contains the water reservoir—and the coffee stays at serving temperature until an "off" button is pressed. (For the two Norelco models cited above, the electric cord must be disconnected from the wall outlet to shut off the unit.) All include a signal light that warns you the unit is still plugged into an electric outlet.

Every one of the automatic filter drip coffee makers described here comes with glass serving carafes except the Empire Coffee Time Brewer (Metal Ware Corp.), which has a metal serving pot. Although glass is breakable, it is easy to clean, and does not tend to collect coffee oils or odors. And, in case you break the glass carafe, a new one may be purchased separately, from the manufacturer, from the store where you bought the unit, or from an independent service or repair shop.

Connoisseur, Cory

The coffee grind you use will affect the taste of the coffee to some degree. Most manufacturers advise the use of regular-grind coffee. Some also suggest that drip grind may be used, but in testing, when both grinds of the same brand were used, a more bitter cup of coffee generally resulted from the drip grind. The coffee flavor will be both bitter and weak, because the water passes through the finely ground coffee much too quickly. (For more on how to brew the perfect cup of coffee, see the article beginning on page 36.)

Flavo-Drip, West Bend

Several of the coffee makers listed here come with a so-called "permanent" filter, or a separate fine-screen synthetic mesh insert that, according to the manufacturers, may be used in place of the separate paper filters. The Proctor Silex Coffee Magic, the Montgomery Ward 86 C 45442, the West Bend 5970 all have this filter. However, tests show that using a paper filter either instead of or in addition to the permanent filter, result in superior coffee. Coffee makers listed use a cup-shaped paper filter that can be purchased in supermarkets, department, discount and hardware stores—at under $2 for 100. The Norelco units are an exception—they use simple 3½-inch paper disc-type filters, which are also widely available.

Coffee Magic, Proctor Silex

The advantage of using a cup-shaped paper filter is that the coffee grounds may be removed and disposed of more neatly in their paper container.

All the coffee makers described are fast, generally quicker than an electric percolator. Yet even within the range of automatic filter drip coffee makers, there are some that are faster than others. The Sunbeam unit, for example, takes 15 minutes to brew 10 cups, the slowest of the group. The extra-speedy ones are the Mr. Coffee units, which make 10 cups in five minutes. A cup-a-minute is the average.

If you like to stay in bed till the last minute, you should consider a super-fast model and set it up the night before, all ready to go when you arise. Or, you can use any of these automatic filter drip coffee makers with an electric timer that will turn the unit on when you want—provided, of course, that you've put in the proper amount of coffee and water in advance.

Two of the automatic filter drip coffee makers on the market are different enough to deserve special mention here.

General Electric

They are the West Bend Quik-Drip Executive Model 5941 and the Norelco HB 5155 Dial-A-Brew.

The West Bend Executive is actually a pair of coffee makers—each with its own brewing basket and each with its own heating plate. The advantage is that, after you have made a full pot of eight cups, you may place this carafe on its heating stand for later use (or start to serve from it) while you begin brewing a second pot.

If you're having a party, or if you work in a small office, the West Bend Executive is worth your consideration. It allows you to make 16 cups at a time, and to have one pot of hot coffee ready while another is brewing.

Norelco's Dial-A-Brew is a new feature which comes as standard equipment on its 12-cup Model HB 5155. It is also available as an optional accessory, at $6.95, for use with older Norelco coffee makers. The Dial-A-Brew accessory is actually a coffee basket which allows you to select the strength you prefer—strong, medium or mild. Part of the unit is a mini basket, which slips into the larger basket and is designed to be used for brewing three to five cups.

Dial-A-Brew, Norelco

Although many of the coffee makers listed in this article claim to brew

as little as one or two cups, experience has shown that an inferior cup of coffee results. For the best flavor, brew at least half the capacity of the pot.

Aromaster, Braun

At the same time, you should not brew more than you expect to use in three or four hours. Although all the coffee makers will keep coffee at serving temperature indefinitely—so long as the "on" or "keep warm" control is activated—the flavor of the coffee will begin to deteriorate and you'll detect a slight bitterness after a long period of time. It's just as easy to brew what you need and make a fresh pot for later use.

Coffeemaster, Sunbeam

All the automatic filter drip coffee makers keep coffee at serving temperature — generally agreed to be 185 degrees Fahrenheit—after the brewing action has stopped and "keep warm" begins. If you prefer really hot coffee, check to see that the serving temperature of the model you choose is 185 degrees, and the heating stand is at least 80 watts.

Some tips on use, care and safety.

1 Always measure coffee, using one standard coffee measure or two level tablespoons for each 5-ounce cup. All the coffee makers listed in this article—with the exception of the Braun Aromaster—consider a 5-ounce cup standard size. The Braun unit, which has a 37½-ounce capacity and claims to make eight cups, will obviously produce a smaller-than-5-ounce cup. Remember, too, if you are accustomed to drinking your coffee from a 10-ounce mug, that a coffee maker with an eight-cup capacity will only produce four full mugs.

2 Most units come equipped with a very short electrical cord—in one case, a two-foot cord, and in others, three-foot cords. If you use an extension cord, make sure it is rated to accept wattage as high as your coffee maker uses.

3 Always use cold water to make the best coffee, and make sure the glass carafe, the brewing basket and cover are cleaned after each use. Most may be put into the dishwasher for cleaning. An acceptable alternative is to use detergent, hot water and a sponge-on-a-stick, or even better, a solution of baking soda and hot water. In any event, be sure that you rinse thoroughly.

4 The heating stand, with its water tank or reservoir, must never be put in the dishwasher or immersed in water. Wiping with a damp sponge will keep the exterior clean. Most manufacturers recommend cleaning the tank occasionally with a weak solution of vinegar and water, to get rid of any built-up mineral deposits. Instructions for this process are generally included at the time of purchase.

5 Only water should be poured in the reservoir; never use tank to reheat coffee or any other liquids. The water that is heated in the tank, however, may also be used for making a quick pot of instant hot chocolate, tea or instant broth.

6 Always remember to switch the unit to "off" or to unplug it when it is empty or nearly empty. Otherwise, a broken serving carafe or an electrical hazard could be the result.

Joan Bergmann is a business/consumer writer specializing in home furnishings and food-related appliances.

Automatic Filter Drip Coffee Makers

Name, Model	Capacity*	Brewing Time for Capacity	Wattage Used	Suggested Retail
Braun				
Aromaster	37½ ounces	9 minutes	750	$55.
Cory Corp.		(25 paper filters included)		
Model CD 60	4-12 cups	8½ minutes	1200	$49.95
Empire (Metal Ware Corp.)		(50 paper filters included)		
Coffee Time	5-10 cups	12-13 minutes	1000	$25.
General Electric		(30 paper filters included)		
Model 3383	2-8 cups	11 minutes	750	$39.98
Melitta		(All with 40 filters included)		
Model ACM 12	2-12 cups	6 cups 4 mins.	1385	$42.95
Model ACM 12D	12 cups	9 minutes	1385	$39.95
Model ACM 8D	2-8 cups	6 minutes	1385	$37.50
Mirro		(25 paper filters included)		
Model M-0190	4-10 cups	Under 10 mins.	1200	$39.95
Mr. Coffee		(All have 25 filters)		
Mr. Coffee I	1-10 cups	5 minutes	1550	$39.95
Mr. Coffee II	1-10 cups	5 minutes	1550	$30-32.
Mr. Coffee	1-10 cups	5 minutes	1550	$32.95
Norelco		(All come with 50 paper filters)		
HB 5130	8 cups	8 minutes	1100	$39.95
HD 5135	12 cups	8 minutes	1500	$46.95
Dial-A-Brew	3-12 cups	8 minutes	1500	$54.95
Proctor-Silex				
Coffee Magic		(50 paper filters supplied)		
Model A 200 H	4-10 cups	8 minutes	1600	$41.95
Model A 001W	4-10 cups	8 minutes	1600	$49.95
Robeson		(25 paper filters included)		
Model 1601	2-10 cups	10-12 minutes	750	$34.99
Sunbeam				
Model 15-213	4-10 cups	15 minutes	1450	$41.95
Van Wyck International		(25 paper filters supplied)		
Model 10D1-1	2-10 cups	10-12 minutes	750	$29.99
West Bend				
QuikDrip		(20 paper filters included)		
Model 5962	2-8 cups	6½ minutes	1360	$49.95
Flavo-Drip		(20 paper filters included)		
Model 5964	2-8 cups	6½ minutes	1360	$44.
Big Dripper		(50 paper filters included)		
Model 5970	2-10 cups	8 minutes	1440	$54.
Executive		(20 paper filters included)		
Model 5941	2 carafes each 2-8 cups	7 minutes	1430	$75.

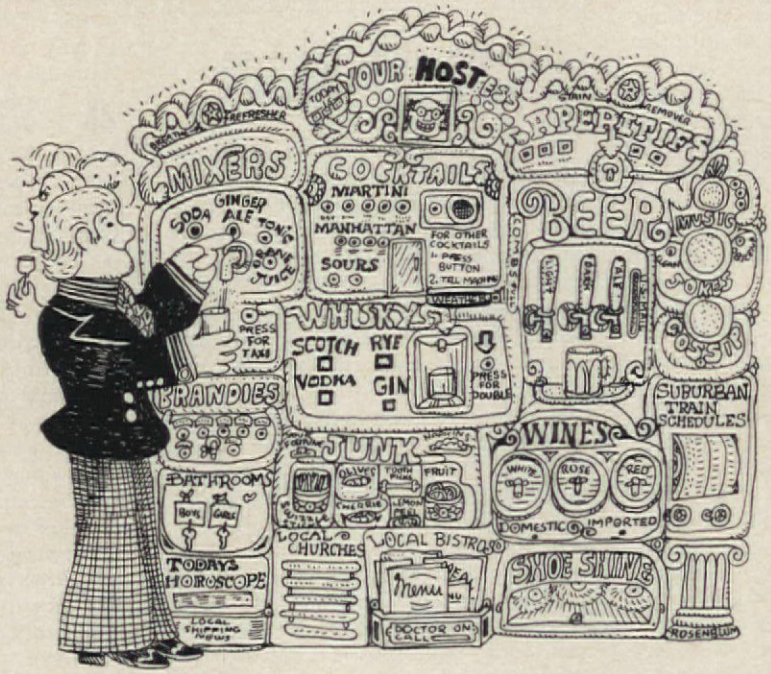
Automatic filter drip coffee makers are offered in catalogs and stores of major general merchandise chains:

Montgomery Ward & Co.		(Permanent polyester mesh filter)		
Model 86C 45442	2-8 cups	(not stated)	1025	$29.49
(Optional paper filters sold separately.)				
Model 86C 45447	4-10 cups	(not stated)	1650	$35.99
		(Paper filters included)		
Sears, Roebuck & Co.		(50 paper filters included)		
Model 34G6790	2-10 cups	7 minutes	1400	$36.49

*Capacity based on 5-ounce cup except for Braun which considers its 37½-ounce Aromaster an 8-cup coffee maker.

By Louis Botto

The Invisible Bartender



It is a holiday-time controversy for party-givers: Should you hire a bartender, mix the drinks yourself or go the "invisible bartender" route —and let your guests make their own?

We put the alternatives to a few spirited East Coast party-givers, asking for their tippling secrets on tossing the perfect cocktail bash for about 20 people. Most of those surveyed endorsed the "invisible bartender" plan.

Voicing the majority opinion, Gertrude Chase, former assistant to two of Manhattan's elitist party-givers (the late theatrical producer Gilbert Miller and editor-artist Fleur Cowles) says, "By all means, if your guests are close friends and not just business acquaintances, let them mix their own drinks. It adds to the intimacy of your get-together. Serve the first drink only, then let them take it from there. I want to circulate and keep the party going. Most people like their drinks mixed to their individual taste—and they're the only ones who can really do that."

Ms. Chase warns, however, that it's important *where* you set up your bar. "Don't put it in a corner or a cramped space," she advises. "Set it up in an open area where your guests will have ample space to get to the liquor."

"I'm all for letting my guests mix their own libations," says men's wear designer John Weitz, who has an unusual idea for his "ideal" cocktail party. "Limit it to a small group of about 10 or 12. Learn in advance what each guest plans to drink. Then when they arrive, hand them a tray containing all the necessary liquor and ingredients required for whatever they're drinking. Think of the fun each guest can have with his own bar in front of him on a tray, without having to walk to a crowded bar for another drink."

International hostess Gloria Vanderbilt Cooper, though she neither gives nor goes to cocktail parties ("They're too noisy"), does admit that if you *are* offering drinks, the do-it-yourself concept would work. "I think it's fine . . . as long as you have the liquor in a convenient place for people to act as their own bartenders."

Mary Simons, an editor for the New York *Times Sunday Magazine*, is also an "invisible bartender" fan. "I prefer to serve the first round of drinks myself," she says. "Then my guests are on their own.

"One good thing that Women's Lib has done is make women feel more free to go to a bar and mix their drinks. That used to be a 'boys-only' privilege."

Barbara Donovan Tober, editor-in-chief of *Brides* magazine, opts for keeping it simple. "If you're going to have guests pour their own," she maintains, "it should be the sort of affair where you have champagne in a cooler, Bloody Marys in a barrel or martinis in a keg. You turn a spigot and there's your drink. A punch bowl lends itself to this kind of party as well."

Ms. Tober admits she attends many parties where she is asked to mix her own drinks. "One of the ones that really worked," she recalls, "was a party given by a very talented artist. As we arrived, we were each handed a plastic glass personalized with a great caricature of ourselves. We mixed our own drinks, never lost track of our glass and got to take it home as a souvenir."

Geneva Meehan, a New Jersey housewife, decorates the glasses at her cocktail parties with each guest's name and what they are drinking. "That way," she explains, "no one picks up someone else's drink by mistake."

Ms. Meehan's design for a successful "serve yourself" party is to hand guests a mimeographed sheet of drink recipes as they enter and invite them to concoct any they like at a bar stocked with all the ingredients.

Mixing the first drink is a joy for most party-givers. However, few are in favor of hired bartenders, constantly underfoot. However, author Robert Winter-Berger, who has attended thousands of Washington cocktail parties, is an exception.

"You should either serve all the drinks yourself, or if it's a large party, hire somebody," he believes. "If you insist on having your guests pour their own, I would strongly recommend that you cap your bottles with those metered tops that only pour a regulation shot of liquor." (One-and-a-half ounces of liquor per drink is the norm at a cocktail party.)

Winter-Berger bases his reason on the old too-much-of-a-good-thing theory. "If guests mix their (continued)

ILLUSTRATION BY RICHARD ROSENBLUM

merry christmas

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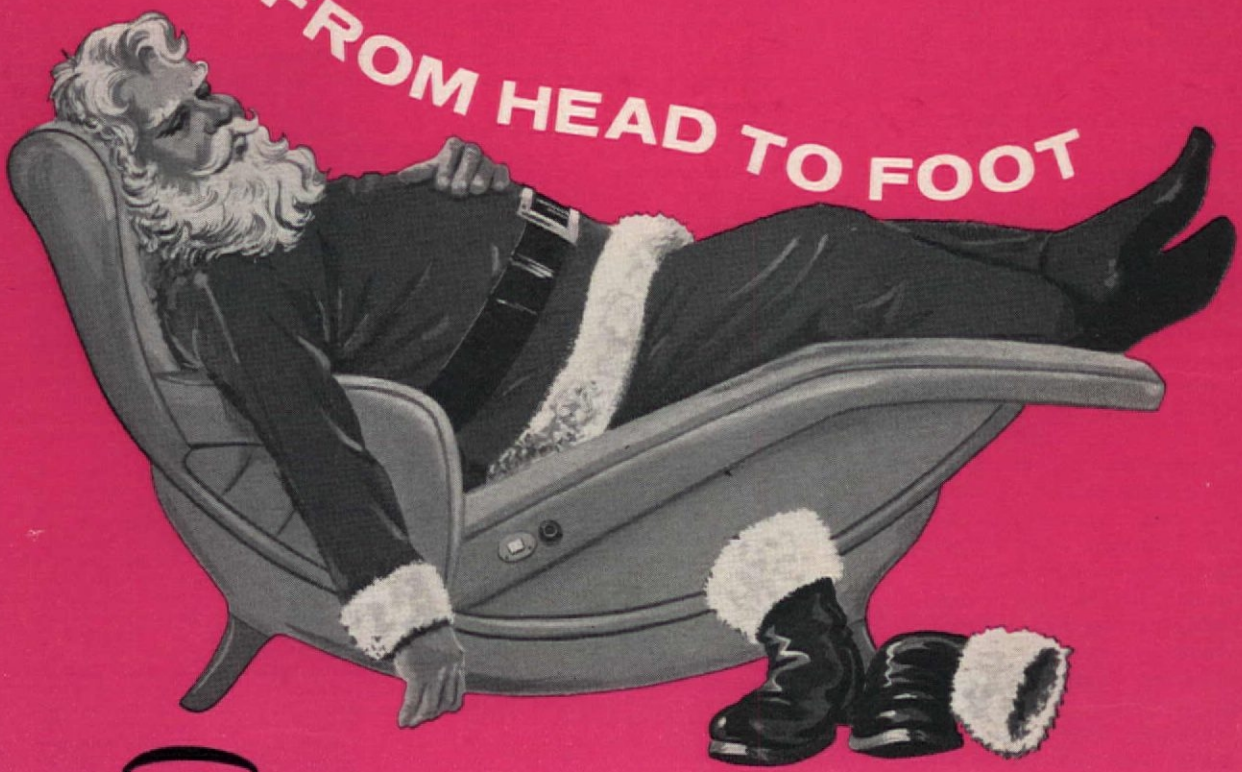

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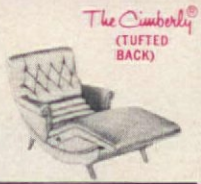

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BARTENDER
continued

own drinks," he declares, "they tend to be very liberal with *your* liquor, and consequently, get high too quickly!"

Weitz disagrees, vehemently. He thinks it's a cliché that people get higher faster serving themselves. "Mixing your own drink is a task, and after people have had a few, they tend to get lazy and stop. Also, they're embarrassed to be seen too often at the bar.

"There's nothing worse than bringing in a hired bartender. You wouldn't invite a stranger to your party, would you? So why hire a strange bartender? Moreover, they give themselves the air of having ancestral retainership, which is ridiculous because you see these same bartenders at practically every party."

And among the "invisible bartender" set, the party theme is also the thing. As Ms. Simons puts it, "I've discovered, for example, if you're entertaining a group of women who are middle-aged and single, provide them with the ingredients to make fancy drinks like a Pink Lady, Stinger, Grasshopper, Brandy Alexander—and they'll love it."

Ms. Meehan also believes in theme parties—when they're "help yourself." "In November, for example, there are many interesting drinks that can be made with cranberry juice, vodka or rum or whiskies. For a Christmas cocktail party, have your guests whip up a punch—the more complex the better—like Bombay Punch. Her recipe: Over a chunk of ice in a punch bowl, pour 1 pint of brandy, 1 pint sherry, 3 ounces Maraschino liqueur, 3 ounces Curaçao. Just before serving, add 1 quart *each* soda water and champagne. Garnish with lemons and limes. "The communal effort really gets a party started, and once your guests have concocted this punch—it serves 12 to 14—they can't wait to sample it."

One of Ms. Meehan's most successful theme parties was one she threw at Academy Award time a few years ago. In an old drink recipe book, *Bottoms Up*, by Ted Saucier, she found a whole collection of cocktails named after movie stars, and let her guests recreate their favorite star's drink. The guests then awarded their own Academy Award to the best drink of the party, which turned out to be "Mrs. Miniver," inspired by Greer Garson: ¼ jigger dry gin, ¼ jigger cognac, ¼ jigger crème de cacao, ¼ jigger heavy cream and ice, blended in a mixer and strained into a cocktail glass.

"Can you imagine a hired bartender mixing a drink like that?" Ms. Meehan asks. "He'd take off his apron and walk out of your party!" □

Mr. Botto, a freelance contributor, writes extensively on home entertaining.

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Macon ..... Wilson Galleries
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E. Hanover ..... Furniture Fair
Englewood ..... Harrold House
Kearny ..... Mace Brothers
Manalapan ..... Steinbach
Medford Lakes .. American Age Furn.
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Statesville ..... Blackwelders
Wilmington .... Sutton-Council Furn.

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Bethlehem ..... Miller's Furniture
Breinigsville ..... Colonial Furniture Manor
Broomall .. Town & Country Furniture
Danville .....McVey's Furniture
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Lansdale ..... Feldi's Furniture
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Philadelphia .. Pennsylvania Furn. Co.
Philadelphia .. Strawbridge & Clothier
Reading ..... Griffith & Bixler
Red Lion ..... Zarfos Furniture
Schuylkill Haven .. Haven Home Furn.
Uwchland ..... Moore's Furniture
Valley View ..... Romberger Furniture
West Chester .... Kauffmans Furniture
Wilkes Barre .. Fowler, Dick & Walker

South Carolina
Belton ..... Maynard's of Belton
Mullins ..... Smithboro Furniture
Piedmont .. Maynards Country Manor
Prosperity ..... Prosperity Furniture
Sumter ..... McDuffie Furniture

Tennessee
Chattanooga ..... Fowler Bros. (Brainerd, Downtown & Northgate)
Cookeville ..... Mills Furniture
Gallatin ..... Suddarth Furniture
Kingsport ..... Baylor-Nelms
Nashville ..... Irwin Furn. Co.
Old Hickory ..... Irwin Furn. Co.
Paris ..... Market 414 Furniture

Virginia
Buchanan ..... Botetourt Galleries
Christianburg ..... Cromer Furniture
Danville ..... Weaver Wayside
Dayton ..... Dayton Interiors
Fairfax ..... Miller & Wrenn
Fredericksburg .... Cooper's Furniture
Lynchburg ..... Carriage House Interiors
Portsmouth ..... Carter Furniture
Richmond ..... Stones Furniture
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Pennsylvania House GENERAL INTERIORS YESTERDAY TODAY and TOMORROW

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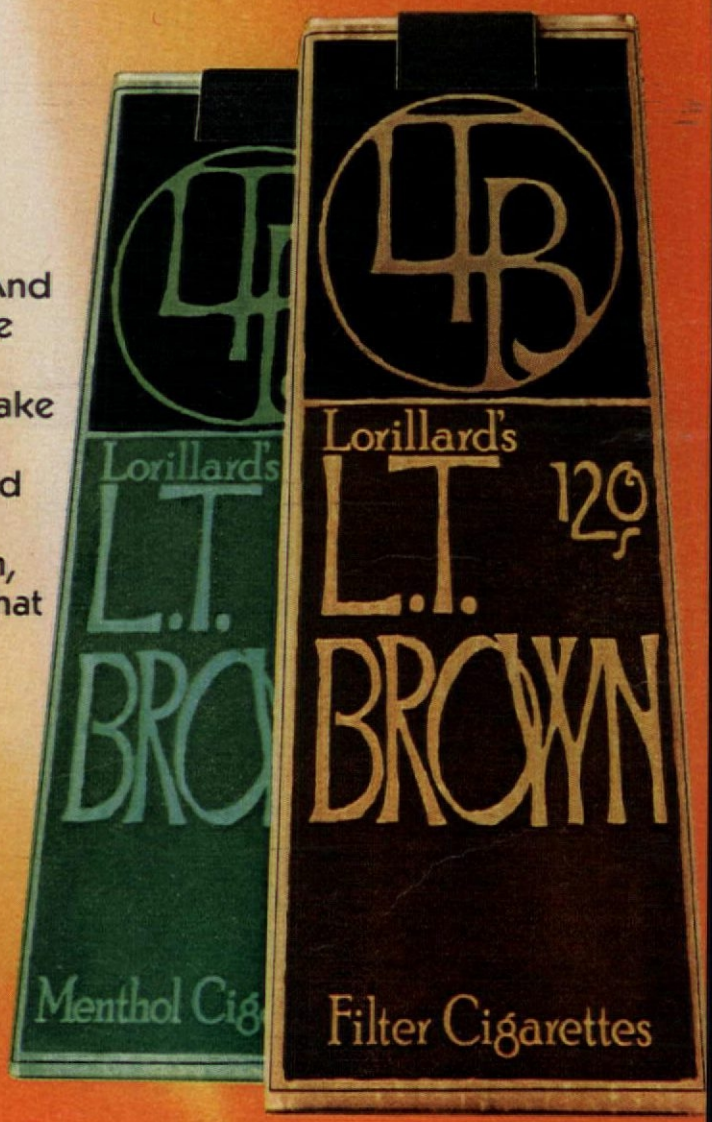

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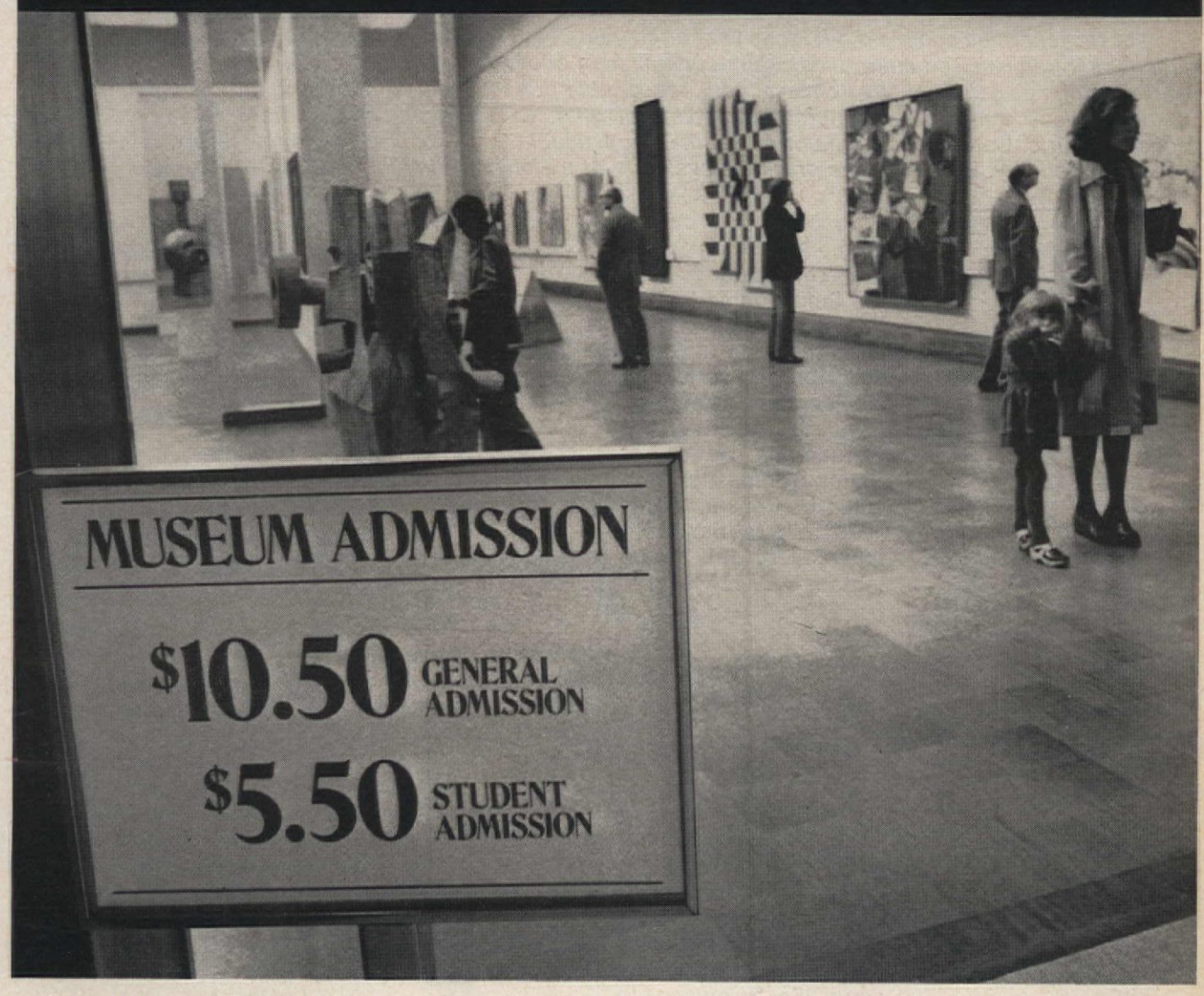

Symphony tickets, $30. Ballet, $24. Opera, $40. Museum Admissions, $10.50. If the arts were forced to charge fees that really covered operating or production costs...if the arts went "pay as you go," not many people would go.

And life would be immeasurably duller.

Things aren't that way, thankfully. Audiences for the visual and performing arts are expanding. Many museums are free to the public. Ticket prices, while up, are within reason.

But the arts face an enormous cost problem. They are "labor intensive"; many individuals are involved, and in these fields the effects of inflation are particularly severe.

The difference between operating costs and ticket receipts is an "income gap" made up by gifts—from individuals, government, foundations, and business. Those who can afford to do so, support the arts so that all can benefit.

If you support the arts financially, we urge you to continue to do so as generously as possible. But there are other ways to help. Urge your local, state, and national legislatures to lend assistance to the arts. If you have spare time, volunteer to help in fund raising activities.

Encourage attendance and support among your friends and neighbors. Sponsor local performances and exhibitions. Be a patron, every way you can.

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Contributed by the Publisher

Museum Gift Shopping

Tired of recycling the same old gift ideas year after year . . . in the same old stores? Try museum gift shops for an inspired alternative. Many specialize in one-of-a-kind pieces, offer first-rate reproductions or carry novelty items—at very reasonable prices. Brooklyn museum, for example, features unique contemporary international folk craft gifts; while Lincoln Center stars its Mostly Mozart T-shirts. Catalogs from major museums are available for a nominal fee. Allow three weeks for delivery. Here's a taste of what's available at major museums in the East.—Jil Curry

Shalom of the Safed Tile, $6, is one of many Israeli tiles at The Jewish Museum gift shop. Books, jewelry and Judaic items, including for Hannukah over 80 menorahs, are available. Gift shop, which has no catalog, is located at 1109 Fifth Ave., N.Y., N.Y. 10028.

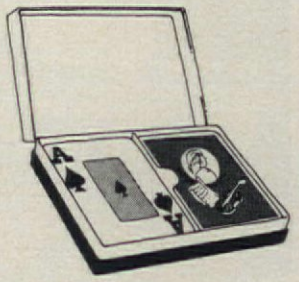
Embroidered place mats and four matching napkins, $18, with Japanese motif can be ordered from Philadelphia Museum of Art's 40-page Christmas catalog, which highlights Americana museum reproductions. For catalog, send 25c to the museum, Benjamin Franklin Parkway, Box 7646, Philadelphia, Pa. 19101.

Ship bowl and pewter mug, $38.50 and $50, are representative of the Smithsonian Institution's gift shop Christmas catalog. In addition, the 100-page catalog contains calendars, needlepoint kits and Fieldcrest's Nation of Nations domestics collection. For a copy, send 25c to the Institution, Dept. 199, Washington, D.C. 20560.

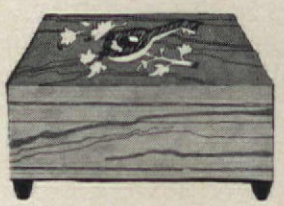
Doll-size wood rocking chair, $4.10, is from The Brooklyn Museum gift shop, which has many one-of-a-kind craft pieces. For catalog containing over 30 items, send 25c to museum's Gallery Shop, 188 Eastern Parkway, Brooklyn, N.Y. 11238.

Presidents' wives dolls are from doll selections at Museum of the City of New York. Dolley Madison, above left, and Martha Randolph Jefferson, right, are part of set of 7 paper dolls, $3.

Stuffed rabbit, $9, made by The Toy Works, is also from the Museum of the City of New York. The gift shop also offers delftware pottery and baskets. Prices range from 5c for postcards to $36 for a delftware plant dish. For information, write to museum at Fifth Avenue and 104th St., N.Y., N.Y. 10029.

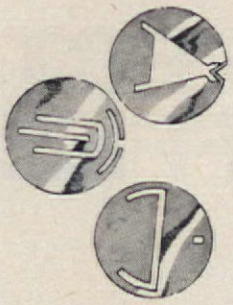


Mozart playing cards, $4, are among the novelty items from the gift shop at Lincoln Center for the Performing Arts. Others include a Beethoven body shirt, a ballet coloring book and the Mostly Mozart T-shirt. For information, write: Avery Fisher Hall Gift Shop, Lincoln Center, N.Y., N.Y. 10023.



Italian music box, $12.50, also from Lincoln Center, is one of a group which play assorted tunes. Soap with musical motif, a children's game, Pet of the Met, are available, too.

Book marks (sold as a set of three, $10), designed by Michael Kalil, are from The Museum of Modern Art's Christ-



mas catalog. Made of polished, buffed spring brass, they can be clipped to a page to mark your place.

This year's museum Christmas catalog offers 25 new cards, 21 new objects—plus new books. Of special interest is the museum's Design Collection that includes such pieces as the Hastil pen, the Open University McArthur microscope, the new Braun lighter and the Bauhaus chess set. For catalog, send 25c to the museum at Box 5300, Lenox Hill Station, N.Y., N.Y. 10019.

Acoma pot, $45, made in New Mexico, is from the gift shop of the Museum of the American Indian. Carried in the shop are craft gifts made by North, Central and South

American Indians. Items include baskets, pottery, textiles, dolls; there is also silver, shell and coral jewelry.

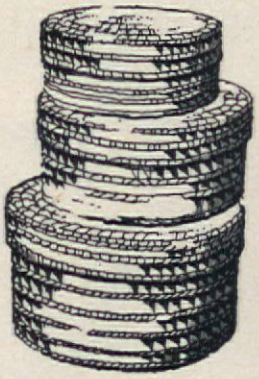
In addition, fine old baskets, rugs and pottery pieces dating from 1850 to 1925 are available. Prices range from $75 to $7,500.

The museum has no catalog, because the majority of pieces are one-of-a-kind. However, a catalog of books and slides is available, along with stock items that can be mail ordered. For information, write to the museum at Broadway, 155th St., N.Y., N.Y. 10032.

Iron trivet, $10, is from The Metropolitan Museum of Art's Christmas catalog. Motif for the trivet was taken from an ornamental iron mount on the bell tower doorway of the Church of St. Leonard de Noblac near Limoges, France.

The 104-page museum catalog also includes jewelry; porcelain, glass, pewter and bronze items as well as many museum reproductions, scarves, cookbooks. Prices range from 20c for Christmas cards to $350 for limited edition statues of Etruscan acrobats.

For catalog, send 25c to museum at Gracie Station, N.Y., N.Y. 10028.



Covered baskets $9, Indian imports, are from the gift shop of The American Museum of Natural History. With the exception of baskets, books and jewelry, most of the wares are copies of museum pieces.

For information, write to Museum Shop, 79th St. Central Park West, N.Y., N.Y. 10024.

Coptic cross, $8.50, is also from The American Museum of Natural His-

tory's gift shop. It is a reproduction of an ancient Central Ethiopian piece.

Gift shop prices at the Natural History Museum start at $1.95 for postcards and range up to $650 for Indian jewelry.

Shaker oval boxes (a nested set, $99), below, are from Christmas catalog of the Boston Museum of Fine Arts. Also included in the catalog, which is heavily oriented toward Americana pieces, are jewelry, pew-

ter and glass items; silver, especially from Paul Revere; Shaker furniture, needlework and sculpture.

According to Elizabeth Riegel, sales manager, catalog shopping has become increasingly popular. She attributes this growth to consumers' wanting more for their money. "Shopping in museums," says Ms. Riegel, "means guaranteed quality at good prices."

For the Christmas catalog, send 50c to the Museum Shop, Boston Museum of Fine Arts, Boston, Mass. 02115.

ILLUSTRATIONS BY RICHARD NAGRODSKY

By Lucy Wing and Ki Hackney

PERFECT COFFEE

Get Off to a Fresh Start

Perfect coffee starts with the beans and ends with the brewing. It's as easy or difficult as you choose to make it.

Good coffee is freshly brewed, basically aromatic and clear, cocoa brown in color. Bad coffee is all too readily recognizable.

Coffee connoisseurs are as particular—and opinionated—as wine experts. But they generally agree that it's the coffee itself which determines the perfect cup.

"Get the best coffee possible," advises third-generation coffee connoisseur Joel Schapira, co-author of *The Book of Coffee and Tea* and manager of the family-owned Flavor Cup Shop in New York City (117 W. 10th St.). "It *is* difficult to get through mass-produced channels," adds Schapira. "Not insisting on fresh coffee is where a lot of people go wrong."

The best beans grow on the high mountain trees of primarily tropical pan-American countries. Most are of the *arabica* species, which will have the finest flavor after roasting. They are more expensive because high-mountain trees require longer growing periods and then must be harvested by hand.

Robusta, the other commercial coffee species, is grown in low regions and is cultivated for its high yield. It goes into most brand-name coffees, including instant versions. However, because coffee is sold according to country of origin and sometimes further subdivided by region, you may never see *arabica* or *robusta* printed on any container label.

Coffee is also sold according to roast, a process that develops the beans' flavor and aroma.

Most coffee in this country is American roast—a fully developed brown product that makes a mild aromatic brew. Roasted a bit longer, the coffee is known as Viennese or Austrian. Longer still, it's French roast. And longest of all (until just before it burns) signals Italian roast—also known as "double roasted." That's a technical misnomer, however; it is not really roasted that long—in fact, the darker you roast it, the less real coffee taste you get.

French and Italian roasts impart more intense flavor and are popular for demitasse or espresso coffee.

Most brand-name coffees are blends of *robusta* beans of different origins and are American roast. In specialty shops you can purchase many combinations—beans and roasts—blended the store's way or yours. Most specialty store and gourmet shop coffees are of the *arabica* species, from all over the world. For an *arabica* consumer guide, see our chart at the end of this story.

You can also create your own special home blend, using brand-name coffees. Try mixing Maxwell House (a quality blend of Brazilian and African *robusta*) with a small amount of Yuban (a premium 100 percent Colombian coffee). Or blend in some Medaglia D'Oro (Italian roast) available in many supermarkets, with your regular brand.

Personal taste will set the criteria for the coffee that's best for you. When you find one you like, stick with it. Experts may have varied opinions as to what goes into the perfect cup of coffee. However, all seem to agree that everything starts with the freshest beans whether they are home-ground or not. The key is to buy only the amount of coffee you can use in a week or 10 days. (continued on page 44)

EMERICK BRONSON

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By CHRISTINE B. ROTH

THE BORING PARTY

...How to Make it Fun

Ask anyone what makes the difference between a ho-hum get-together and a wingding smash of a party, and chances are *people* will be the key ingredient.

It's the hostess who can brilliantly blend the witty, the pretty, the chatty, the slightly batty whose parties become legend. Her successful soiree demands the perfect mix: equal amounts of talkers and listeners; the addition of two extroverts for every introvert; one or more single guests, male or female. (We are in an age when singles do not need a partner to have a good time.)

The odd one in the pot is good seasoning, as are people sharing different backgrounds, ages and interests. City-living acquaintances find suburban friends refreshing, and vice versa. Bridge players love meeting tennis players; young people find older people interesting; older people find young ones exciting; and everyone is flattered to be joined under the same roof.

The guest list prepared, the type of party and menu can be planned. You as hostess should entertain in the style most comfortable. If a buffet for 25 turns your knuckles white, why not stage three easy dinners for eight instead? A simple meal with a touch of the unexpected seasoning or garnish, presented imaginatively, is more memorable than extravagant food and wine.

When you're feeling expansive, a buffet is the best way to serve a bunch. The savvy hostess will aim for one main dish that can be eaten with a fork. Male guests find lap balancing boring.

There's no such thing, by the way, as an instant perfect party. Preplanning and organization are essential to everyone's enjoyment, your own included. You can hardly be the glittery, gracious hostess if you're unable to relax. Be in a party mood and, from the moment you open the door, seem genuinely delighted to be receiving guests. You may make ahead and freeze everything from casserole to cookies, or hire help if you can. The choice between spending time or money can make the difference between a harried and a happy hostess.

A party-wise hostess knows the virtue of borrowing or renting early. Chairs to chafing dish can be reserved even before invitations are sent. Lay in the wine and liquor at least 10 days ahead of time so the wine can settle. Also, do a run-through of the table setting. If you're planning to feed a crowd and have only 11 matching unchipped plates, it's better to know early. Plan to mix your basic white with Grandmother's Blue Willow, or rent the works.

Flowers, while best purchased on party day, will still look fresh and perky if chosen and arranged the day before —then stored in cold water in the refrigerator. (And don't forget to ask for frogs and oasis.) Prepare and arrange the candles: Peeling cellophane wrappers, shaving down or building up candle bases to fit holders is time-consuming, a niggling chore if left to the end.

On party day itself, tidy up the family bathroom or powder room, if you have one. Put out fresh soaps and towels. Next, eye your living room objectively. Revise and rearrange until you have three or four cozy seating groupings that work to bring people together. The solitary wing chair by the fireplace means one lonely person will enjoy its glow. Be wary of inadvertently creating a "forum" with a row or circle of chairs. Focus on the most inviting situations, using area rugs and potted plants to help define spaces. Add some pull-up chairs and floor pillows for mobility. Provide a landing place for drinks, napkins, ashtrays. Avoid teensy ashtrays; they're boring.

Set up a self-contained bar on a table at one end of the living room, or on the bookcase (a china cupboard, if you have one, will also work beautifully). Then, just before the party, add onions, olives, cucumber, lemon, lime and orange peel, soda, tonic, orange and tomato juice, red and white wine to the liquor.

Now that the stage is set, make one last plan before the guests arrive. Decide with your husband or entertaining partner who welcomes . . . serves the first drink . . . saves a trapped guest. After meeting, greeting and offering a drink to newcomers, bring them to a congenial group. Mass introductions to a large audience will cause the party to grind to a halt with each arrival.

And a word about that first drink: Don't overload it. If guests are knocked out on round one there won't be much of a bout. That's boring. Cheers! □

Christine Roth, a frequent party-giver and goer, is a former interior design associate of this magazine.

ILLUSTRATION BY RICHARD ROSENBLUM

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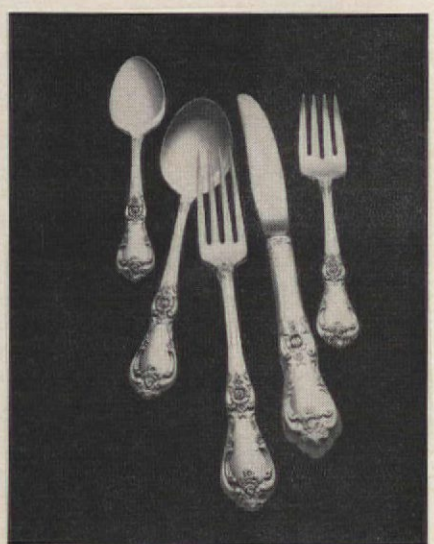

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Thanksgiving and Single?

By Ki Hackney

The question is constant, every November: "What do you do for Thanksgiving when you're single?"

A few ideas come quickly to mind.

First, I've spent a lifetime of holidays as a single woman. And, who knows? I might be on my own again this year, if my husband and I are away from each other for some reason.

Second, I had a fabulous time remembering what I have done, dream of doing or imagine for others.

The obvious reaction to Thanksgiving is Family, Friends and Feasting. There are those who opt for more traditional, homey patterns—the Turkeys. Then there are the Trotters—people on the move. And there's definitely the opportunity to indulge in a day alone.

A day alone can be luxurious.

Work is a good idea—in peace and quiet whether in the office or out. Some employers allow swapping — work Thanksgiving for time off later when it's needed. Outside interests are satisfying, too. If it's a language, talk to yourself on a new cassette and play it back. Simply read a book—every page and all the words for a change. Try reading the dictionary or something slightly more racey.

Wallow in Beethoven, it's glorious.

Forget activity. Linger in bed all day—rolling over for a toasted peanut butter sandwich, a pint of ice cream and the Macy's Thanksgiving Day parade on TV.

Now: the *Turkeys* and the *Trotters*.

Turkeys: Surprise your family. Join the immediate family as usual, but arrive with homemade beach plum jelly, a backgammon set and dominoes, even Chinese checkers.

Trotters: Meet a friend. Get on a bus and go where it goes. Ride to the park and photograph every tree. Have a picnic, even if it snows. See two movies—in different theaters—and either buy the popcorn or bring it from home.

Turkeys: Invite two to 10 friends for a traditional turkey dinner and do the cooking yourself—fresh cranberries cooked with water and sugar are popping and saucy in about 15 minutes. For intrigue, ask each person to bring a specialty and see what arrives. Or plan a menu yourself and delegate.

Trotters: Take time for romance and head to the sea: Long Island, Virginia Beach, Bal Harbor, Padre Island, San Diego. Some singles go even farther—taking quick trips to one of the more tropical winter-vacation islands. Pick up a gambling package to Paradise Island or Las Vegas. Strictly inland: Get away in your own home town. But in a hotel—some may be as little as $10 a night per person for three nights. Slip off to a cozy inn in Newfane, Vt., a year-round resort in the Poconos, a ranch in Arizona. What about trying out one of those "singles weekends" you've heard about—and after the feast, snap shots of everyone's stomachs for laughs.

Turkeys: Reserve a table at a favorite or longed-to-go-to restaurant, even if it's 50 miles away. You have all day. But definitely dress up. Splurge on some crepe de chine pajamas or one of the newest short restaurant dresses. Cut off an old long one and give it a lift.

Trotters: Rent a plane and plan a few days off-season on historic Cape Cod. It's about $115, each, for five, round trip from New York City. Try Atlanta for the Old South and the new. Visit one of the restored villages that are all over the country now, or get on the Bicentennial bandwagon. Lots of cities have traditional parades, just go the night before when they're setting up.

Turkeys: Spend the day with a friend and family, a friend of your family's, a friend of a friend. Gather in your old summer house; ski houses have built-in friends.

Wild turkeys: Roast a duck with figs. Curry turkey or vegetables for a main course, with rum trifle for dessert. Stuff an eggplant with cheese; for dessert, fresh orange tarts. Or why not bake *osso bucco* for a change?

On the lighter side: Whip up a turkey soufflé; stir-fry turkey leg meat with fresh winter vegetables, but keep it colorful. Filet of beef is scrumptious chilled in brandied gelatin that's sprinkled with carrots and prunes. For a bigger group: There's always roast chicken, but serve it with hot leek salad. Bake a ham and pair it with marinated julienned zucchini salad, then rich chocolate cake, chestnut mousse or pumpkin pudding.

And we all know about pumpkin or pecan pie—with heaps of whipped cream. Just have a dessert festival.

It's a Single day . . . enjoy it. □

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It's About Time Shop	703-360-9664
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McLean Clock Shop	703-356-3323
Richmond	
Cowardin's Jewelers	804-288-0089
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By Marvin D. Schwartz

Questions About Your Antiques

1 *My husband and I purchased this plate when we visited Japan several years ago. What can you tell us about it?*

E.O.—Laurelton, N.Y.

You made a good buy in Japan! The plate is Japanese porcelain in a pattern collectors call *Imari* after a city from which porcelains were exported. It is more likely a product of the early 1700s. The pattern inspired many Occidental porcelain makers.

2 *These figurines were sent to us from Germany more than 30 years ago. They measure 12½ inches tall, and are very beautifully decorated in pastel colors with every detail shown. Do you know how old they are?*

E.M.P.—N. Olmsted, Ohio

Although these figures are in 18th-century dress, they probably date from some time after 1880. The elaborate details of the hair and intricate folds of the clothing are two elements more typical of later German porcelain, as are the pale colors. The figures were probably made in Germany as part of the late 19th-century rococo revival, but may be more recent products.

3 *These andirons are solid brass. They measure 49 inches high. Could you tell me something about them, and their approximate age?*

O.W.—Germantown, Md.

Your andirons are examples of the Renaissance style, based on a model of the 1500s, but they are of fairly recent manufacture, and could date from about 1870 to sometime much more recent. The details of the leaf ornament and the groups of figures on top suggest the recent dating. Actual Renaissance pieces are more detailed with each element of the design delineated. These large andirons were probably made for the baronial interior of a turn-of-the-century mansion. A careful inspection of the backs may uncover the name of the foundry where they were made.

4 *A mirror divides the two sections of this buffet. It is made of solid oak. How old is it?*

M.A.—Hallock, Minn.

Oak dining room sets seldom survive with the heavy pieces intact—your buffet is a rare form. Its asymmetrical form, carved upper section and legs and design mixture of 18th- and early 19th-century elements are characteristic of the 1890s. Oak, the popular wood of that period, was used until the First World War. This buffet could have been a product of Grand Rapids, Mich. That town had become the furniture manufacturing capitol of the country by then, but there were factories producing the same kind of furniture all over the country.

5 *This clock, which has been in our family for at least 100 years, has acquired a number of coats of paint and is now a uniform dark brown. The eagle on top was at one time painted gold. The only identification is the manufacturer's name, Peck, Haydon & Co., St. Louis, Mo. Could you tell me what the original finish might have been and the approximate date of manufacture?*

F.J.C.—Columbia, Mo.

Your clock, called a triple-decker, was very likely mahogany veneered or stained to resemble mahogany or rosewood. Peck, Haydon & Co., of St. Louis were sales agents for Connecticut manufacturers around 1840. The triple-decker was made by a number of manufacturers over a period of about 20 years. The eagle on top of yours makes it particularly interesting.

6 *I inherited a pair of these silver candlesticks. They are 10 inches high with a removable top that permits the use of two sizes of candles. Can you tell me more about them?*

W.DeP.—Seattle, Wash.

The columnar design of your candlesticks is in the Neoclassic style that flourished in England about 1760-1810. Your candlesticks may be English—check for hallmarks on the base. If a bit of copper shows through a worn spot, the candlesticks are silver-plated rather than sterling. Revival examples or reproductions of the 1880s can be confused with originals of the 1700s unless carefully examined. Later examples will appear almost distorted upon close inspection, while earlier works will remain crisp, with every detail well rendered.

Marvin Schwartz is a lecturer and consultant at the Metropolitan Museum of Art. His latest book is Collectors' Guide to Antique American Silver *(Doubleday).*

EVERYDAY GOOD COOKING

continued from page 21

following menu, which I quickly estimate should take no more than eight to 10 minutes to prepare. Just for fun, I decide to time myself. Glancing up at the clock, I see it is just 1:40.

Wine and Black Bean Soup
Mozzarella Cheese Provence Style
Sliced Beets Vinaigrette
Sardines in Olive Oil
Peach Melba

I begin by taking a couple of loaves of French bread from the freezer and sticking them in the oven at 425°. (This, of course, is a far hotter oven than I would normally use, but given the time factor it will serve the purpose. Just be careful that you do not place the bread too low in the oven, or even in my 10-minute time limit you might singe the bottom crust.)

Next, I open two cans of black bean soup, to which I add a can of red wine and a can of water. Into this heady mixture I squeeze half a lemon. I let it simmer on the stove, stirring a few times to mix the ingredients.

To make my mozzarella dish I will need the following ingredients:

½-pound piece mozzarella cheese
1 can anchovy fillets
1 shallot, chopped
1 clove garlic, finely chopped
½ cup chopped fresh basil (or 1 tablespoon dry basil)
½ cup chopped parsley
3 tablespoons olive oil
1 tablespoon wine vinegar
Pepper and salt

Slice the mozzarella thinly and place lengthwise on an attractive platter. On top of and around the cheese, place your anchovies in crisscross fashion. Sprinkle the shallot, garlic, basil, and parsley on top. Add the olive oil, vinegar, and pepper and salt to taste (and, for added zest, pour over the cheese the oil remaining in the anchovy can).

As another dish, for this impromptu buffet, open a can or two of beets, reserve the juice for a later use and pour the beets onto a separate serving platter. Add some vinaigrette sauce and top with a sprig or two of finely chopped parsley. Now open a can (or two) of sardines, put in a glass bowl and surround with quartered lemons.

I glance again up at my kitchen clock: it is just 1:52. The only course I have not prepared is the peach melba, which obviously cannot be prepared in advance. But that will take me no more than four to five minutes to prepare after the table has been cleared: simply the time required to open the refrigerator door, take out some vanilla ice cream and chilled peaches, and spoon them into dessert plates (champagne glasses if you have them!), then top with raspberry syrup and sprinkle with blanched almonds.

Bon appétit!—as we always say to one another in my family at the beginning of a meal and as you will hear it said throughout France.

Here I'd like to stress the importance of creating a daily routine for yourself that will cut down on your work and correspondingly increase both your own pleasure and that of your family. For no meal can be fully enjoyed and savored—no matter how fine the cooking—if you or a member of your family has constantly to get up and leave the table, to fetch some missing condiment, utensil, dish or whatever, which with a little planning would have been on the table.

Most of us lead fairly hectic lives, and mealtime should be a time of enjoyment—both of the palate and of the mind—a "truce" from the trials of the world outside. Good management, which is nothing more nor less than thinking and planning a little ahead, can go a long way toward making mealtime that much needed and much appreciated respite. □

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PERFECT COFFEE

continued from page 36

Store it in a glass jar or other airtight container and refrigerate. Large cans of coffee are a false economy, even if they are bargain priced. Much of the coffee is usually past its prime when brewed.

Water is over 98 percent of coffee and will definitely affect the taste of the finished product. Ideally, water for coffee is cold, freshly drawn, naturally soft tap water (not hot—it's flat). Chemical residues in artificially softened water disturb the brewing process. If you don't like the flavor or quality of your water, you won't like the coffee made with it. An alternative would be to use bottled or charcoal-filtered water.

Brewing is also controversial. Percolator and vacuum methods have their conveniences; however, they are less likely to produce coffee that has the freshest flavor.

Joel Schapira rejects percolators, he says, because "built into the design is the fact that the water must be boiled or heated high enough to move up the tube and over the grinds. Through the brewing cycle, the water goes over the grinds several times as it becomes coffee, creating bitterness." Schapira and other experts invariably prefer the drip method.

With manual or automatic drip makers, the water is boiled first. Then it goes over the grinds—once.

Whatever the manufacturer, use the grind that suits the particular type of coffee maker—regular for percolators, medium or fine for drip. For a full story on the new automatic filter drip coffee makers—how to use them and how to select the one that best suits your coffee-drinking needs—see page 22.

For the perfect cup of a full-bodied brew, use 2 level teaspoons of coffee for each 6 ounces (¾ cup) of water. Add boiling water to the finished pot of coffee for a less full-bodied brew; do not decrease coffee. Espresso needs up to twice the coffee in this formula, using a dark roast. It should be thick and strong.

Coffee should not stand longer than one hour, or the chemical structure is altered and it deteriorates. Reheating or boiling brings equally bad results or even worse.

Make coffee as you drink it. For a crowd or party, borrow a friend's pot to brew simultaneously with your own. A second-pot substitute: Fill cheesecloth with measured amount of coffee and tie closed to make a bag. Bring measured amount of water to boiling in large pot, add coffee bag and turn heat way down or off. Steep five minutes. Remove bag and stir before serving; sediment will settle to the bottom. □

Consumer's Guide to Buying Specialty Coffees

Arabica coffees make the best brews and are the ones that can be found in many specialty and gourmet shops. In general, arabicas are classified according to the name of the country from which they are exported. Here, highlighted, are some of the best:

South America

Brazil, Colombia, Venezuela:

Santos—considered the best from Brazil, used in blending with higher-priced beans, produces a smooth brew without tang—ideal for average tastes.

Rio—strong pungent, harsh-tasting by itself. Most beans are blended with others for canned ground coffee.

Colombia—some of the world's finest coffee. Higher grades of these beans, such as Excelso or Supremo, are best when brewed straight. Good grades should be blended with other beans to yield more body.

Venezuela or Maracaibo—The brew from these beans is light-bodied, with a distinct, pleasant flavor. They can be blended successfully with French and Italian roasted coffee.

Central America

Costa Rica, El Salvador, Guatemala, Honduras, Nicaragua, Panama:

In general, these countries produce beans that vary from bitter to spicy or aromatic, but will give acidy, heavy-bodied brews. Sold for blends.

North America

Mexico:

Coatepec—ranks with the world's finest beans. It gives an excellent full, rich-flavored brew with fine acidity; desirable for blending.

West Indies

Haiti, Jamaica, Puerto Rico, Dominican Republic:

Blue Mountain (from Jamaica)—rich and full bodied, ranks among the best, roasts well, commands a high price because of very limited supply. Beware of fraud here. Jamaica also exports High Mountain Supreme, sometimes misrepresented as Blue Mountain.

Porto Rican—(native spelling) strong flavored, similar to best grades of Mexican and Colombian coffees, but unfortunately has not been exported in recent years.

High-grown Haitian—mellow, pleasant taste with good body. In their native land, the beans are processed as dark roasted, similar to the French style.

Asia

India, Yemen:

Mocha—recognized as one of the world's best coffees obtainable. Its brew is heavy, simultaneously acidic and smooth, delicious for after-dinner coffee. True Mocha is grown only in Yemen. The term, however, has come to be a generic expression for coffee or coffee-and-chocolate flavors.

Yemen—best of the arabica coffees; gives rich, full-bodied brew.

Mysore and *Coorg*—heavy-bodied, with distinctive strong flavor and rich color; popular in Europe.

East Indies

Malaysia, Indonesia:

Beans offer a uniquely flavored brew, light and aromatic. Very little superior coffee is grown in Java now because the plantations were destroyed during World War II. What is grown now is mostly *robusta* used for blending. Warning: Genuine Mocha-Java is a blend of both Mocha (Yemen) and Java blends. The fame of Java coffee of old is often exploited today.

Africa

Ethiopia, Burundi, Harar, Kenya, Jibuti, Rwanda, Uganda, Zanzibar:

Brews from these beans are mild, with pleasing and aromatic characteristics.

Djimmah and *Harar*—rare coffees from Ethiopia, with full-bodied brew, spicy bouquet and tangy flavor.

Madagascar—makes full, rich-flavored coffee.

Pacific Islands

Hawaii, Philippines:

Kona—a fine-flavored coffee from Hawaii, with smooth, tangy brew. Beans blend well with others; command a high price.

Puna and *Manila*—each produces a mild brew.

Buyers should beware! The beans inside those plastic-lined burlap display bags with exotic names may not be what's actually there. If you're unsure, ask. And don't go by price alone. Higher prices don't necessarily indicate superior beans.

Blended coffees, such as a store's own blend, present another problem. For example, a "Colombian" label may suggest a 100 percent Colombian mix, but may in fact be half Colombian and half Venezuelan. It isn't something to worry about, just keep it in mind.

Confusing as it all sounds, there's only one important thing to remember: Buy a small quantity and try it. Then go back for more.

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WHAT A MAN DOES NOT WANT TO COME HOME TO

By Mort Gordon

"You'd be so nice to come home to,
You'd be so nice by the fire. . ."

Would you be nice to come home to? Or is that Cole Porter hit song from the 40's just so many lyrics which are completely out of tune with the realities of the 70's?

There are many types of women in American homes today. Some stay home and take care of house and children; some are active in charitable work or "inactive" at the country club; some work in boring jobs; others have exciting, fast-paced careers.

Whatever the type, however, most—on either a full- or part-time, long- or short-range basis—have men coming home to them.

But home to what? Is he greeted by a slinky sexpot in negligee or an unclean house and unfed children; an unsolicited "mailman" delivering bad news and unpaid bills as his key turns in the door or an impromptu party or theater date he knew nothing about? Does he have to follow the trail of clothes from doorway to bedroom left by a career woman on *her* way to unwinding?

If all of these descriptions apply, you *and* he have big problems. If even just one seems applicable, your relationship could be in trouble.

Why not take some tips from this man on what he doesn't like to come home to—and consider some of the solutions: Remember, what most men (and women) want is contrast. If their jobs are challenging and exciting, they may well opt for the quiet evening at home. If their jobs are routine, they may want to swing a little at night.

Relaxation is the key and there are many ways to achieve it without getting drunk or jumping into bed for a "quickie" before dinner.

There are lots of women—and situations—to keep a man away from his castle in the evening. If you fit any of the following, here are a few male-point-of-view solutions:

• **The sexpot.** Don't hit him with the negligee-martini routine unless you're pretty sure he'll be in a receptive mood, perhaps based on previous phone conversations earlier in the day. It works in Grade B movies, but in real life his head may not be there at all and neither of you want to be in a "turndown" situation. Don't run around nude or you'll ensure it. Instead, try running a warm bath for him, preferably with bubbles. Let him soak, read the paper, do whatever he wants. He may eventually want you to come join him and then you will have achieved a dual purpose—relaxation *and* sex.

In sympathy with the constantly changing sociological patterns in modern life, and the psychological agony caused thereby, American Home clears the soapbox for a new series. *Men At Home* is about living from the man's point of view. (Many *do* have one.) Starting here, one man's highly personal suggestions on how to make your man's homecoming a treat, not a treatment.

—The Editors

• **The messy homemaker.** Try to have the house in some kind of order. Clothes should be put away, the bed made, dishes at least stacked if not washed from the morning and/or noon meal and, if at all possible, the very young children already fed and not seen or heard during the adults' dinner hour. Think about establishing a "quiet time," before, during or after dinner when neither of you discusses subjects that will likely annoy the other. Don't force conversation. Some men want to talk only in their own good time. Constant probing about "what happened today" can aggravate someone who may have had a setback he can only talk about later on.

• **The music lover.** Rock is great, but hardly the kind of beat he'll want after a tough day. Try something more soothing until he unwinds. Surprise him with a new record you know he'd like.

• **The shopper.** Few men like to shop. Still fewer understand the attraction women have for shopping. If that's all you have to talk about when he asks how you've spent your day, just keep to the highlights.

• **The inviter.** Don't have company awaiting his arrival unless you've called and warned him. It's disconcerting to have the role of host thrust on him unexpectedly—especially if they're *your* friends or relatives.

• **The inconsiderate cook.** If your man eats lunch out most of the time, check and see what he has eaten that day so you don't duplicate the menu.

• **The working woman.** Yes, you've had a tough day, too. But that's no excuse to toss your clothes all over the place even if he's inconsiderate enough to do so. Set the example. Hopefully he'll follow it. Of course that trail of clothes just may be erotic enough to get him thinking. . . .

• **The phone freak.** Stay off the phone as much as possible. Even if a man wants to quietly read the paper and sip a drink, he'll probably resent your gabbing for long periods of time with friends, and especially, your mother. If you don't work, he'll wonder why you haven't made these calls earlier.

There are any number of other things that can annoy the man coming home. An empty refrigerator is a no-no, especially if it is also empty of ice cubes.

Long stays in the bathroom washing hair or putting on makeup can be annoying whether you're going out or staying home. He wants you to be attractive, but reaching that point should be done on your own time, not his.

Sound one-sided and male chauvinistic? It is. But like any relationship, it should be a two-way street and what's been said here often applies to men as well as women.

By the way, the end of that song:

Under an autumn moon burning above.
You'd be so nice, you'd be paradise,
*To come home to and love.**

Lots of luck. And remember, nobody's perfect. □

Mort Gordon is the recently divorced publisher of Men's Wear *magazine.*

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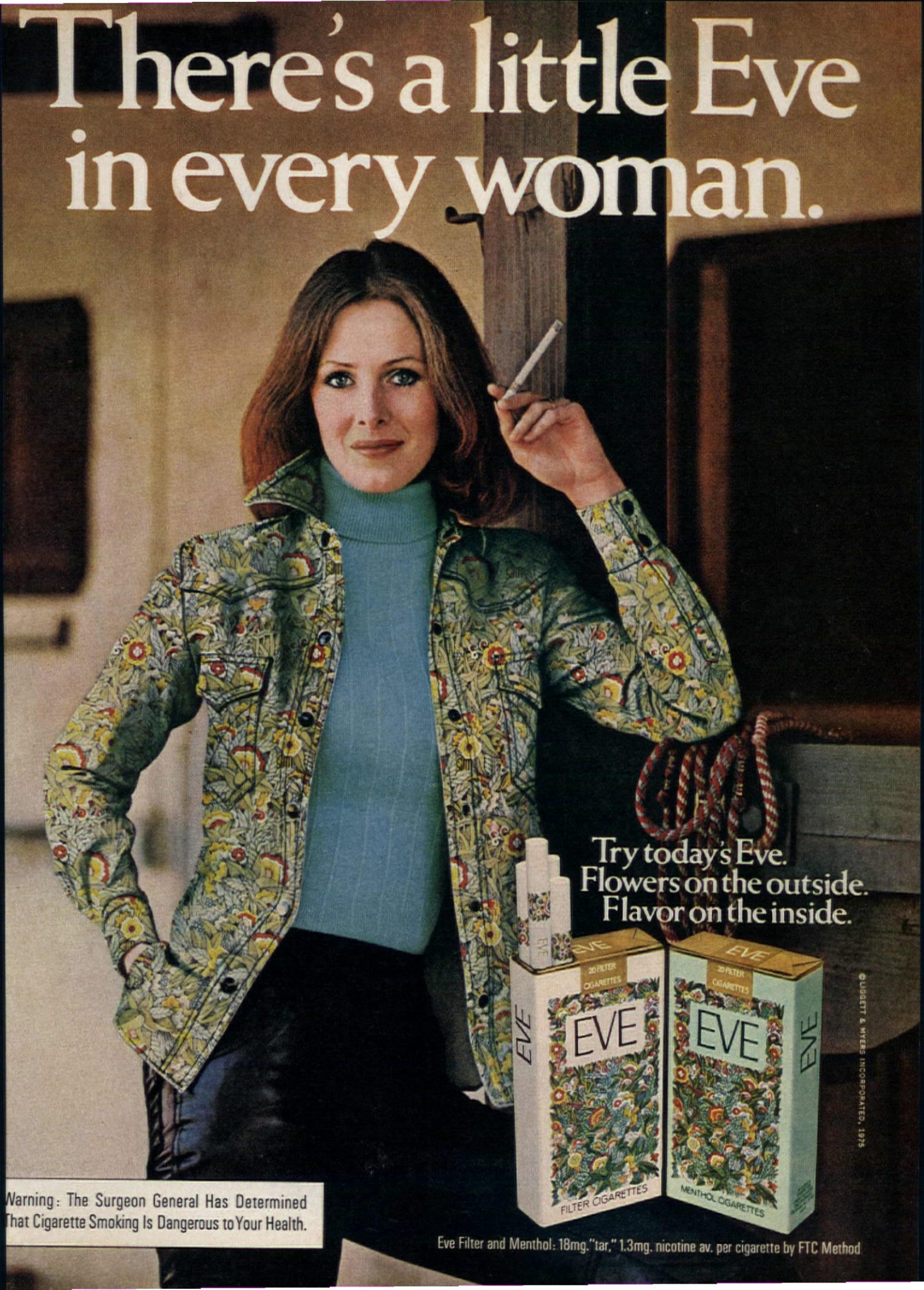
There's a little Eve in every woman.



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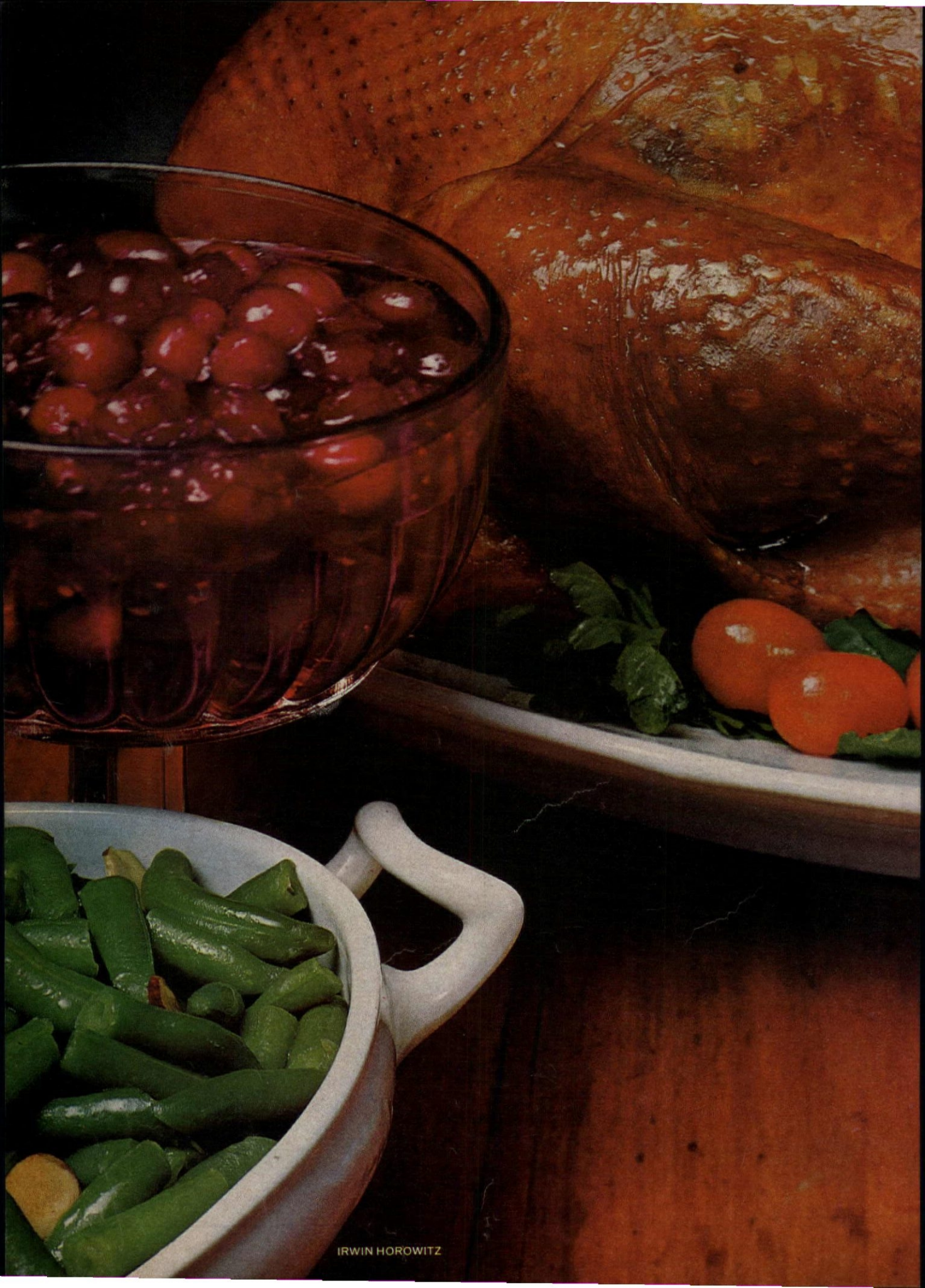
A GRATEFUL PAUSE

The dictionary description of "thanksgiving" is "the act of giving thanks" or "a prayer expressing gratitude." As Thanksgiving Day approaches, it is apparent that this year, particularly, we have much for which to be grateful. A normalization in domestic politics; a light at the end of the dismal economic tunnel and, most spectacular, an international venture in space transcending ideological and national differences that truly illustrates the fundamental brotherhood of man. Here, Dr. Norman Vincent Peale expresses thanksgiving his way:

"Every morning of the world I give thanks for all the wonderful things in my life," declared a young man enthusiastically. "And do you know something? It's strange indeed, but the more I give thanks, the more I have reason to be thankful. For, you see, blessings just pile up on me one after another like nobody's business."

This exultant expression interested me, for I well remembered this young fellow and the long way he had come in achieving this attitude. In his remarks he had stated a basic law: The more you practice the art of thankfulness, the more you have to be thankful for. This, of course, is a fact. Thankfulness does tend to reproduce in kind. It reverses the flow of life's good away from you and sets flowing in your direction benefits and opportunities. The attitude of gratitude revitalizes the entire mental process by activating all other attitudes, thus stimulating creativity. It focuses the whole personality so that you can work better, think better, get along better with people and, in short, use your abilities to function more effectively in every respect.

Excerpted from the book Treasury of Courage and Confidence by Norman Vincent Peale. Copyright © 1970, and used by permission of Doubleday & Co., Inc.


IRWIN HOROWITZ

Neoclassic Bread and Meat Stuffing

1 can (13-3/4 ounces) chicken broth
1 package (16 ounces) herb-seasoned stuffing mix
1 pound ground round
½ cup grated Parmesan cheese
½ teaspoon grated nutmeg
2 eggs, slightly beaten

In saucepan heat broth; stir in dry stuffing mix. Toss with fork. In large bowl combine moistened stuffing mix, ground round, cheese and nutmeg. Add eggs; toss until thoroughly mixed. Stuff lightly into turkey. Makes enough for 10-pound turkey.

Hot Stuffing!

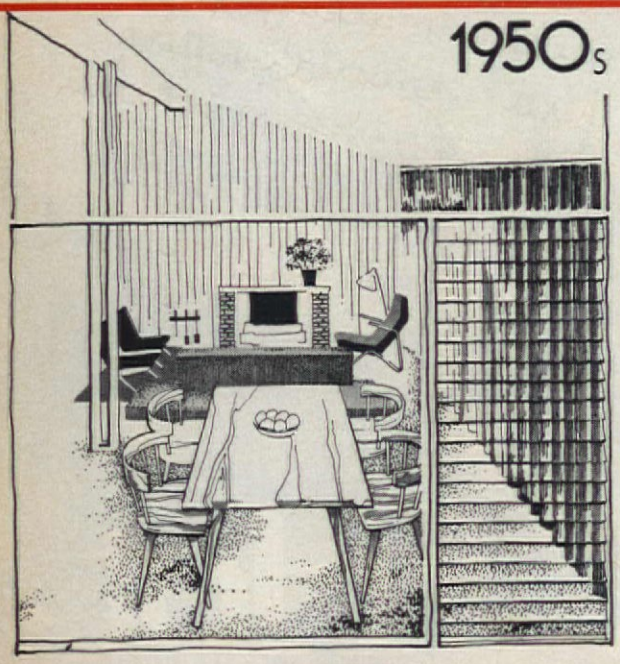
A stuffed, steaming turkey is better than a good thriller. The mystery: What's inside? Is it classic bread stuffing (whether from home or one of the tasty packaged bread stuffing bases) or the cornbread or rice? Does it swell with meat, mushrooms, chestnuts, oysters, sausages and lots of seasoning? Is there enough? It's the stuffing that usually upstages the turkey. Here, the Neoclassic Bread and Meat Stuffing. For more hot ideas, see page 82

Shopping Information, page 96

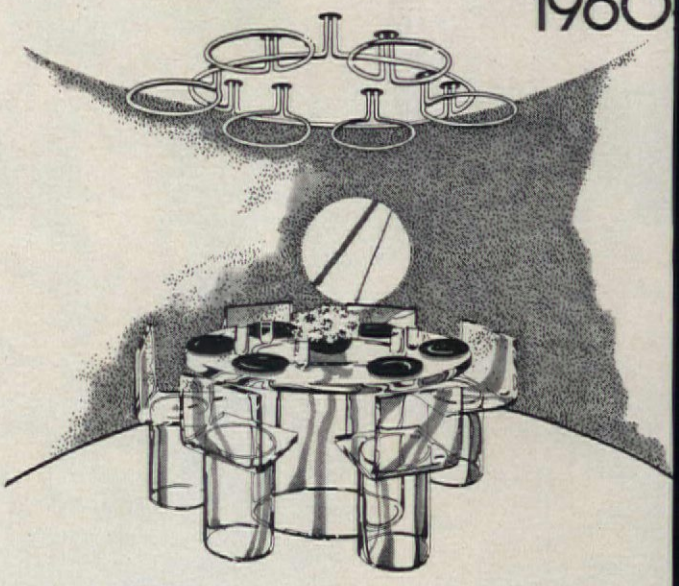
THE DECLINE AND FALL

1890s

1920s



1950s



1960

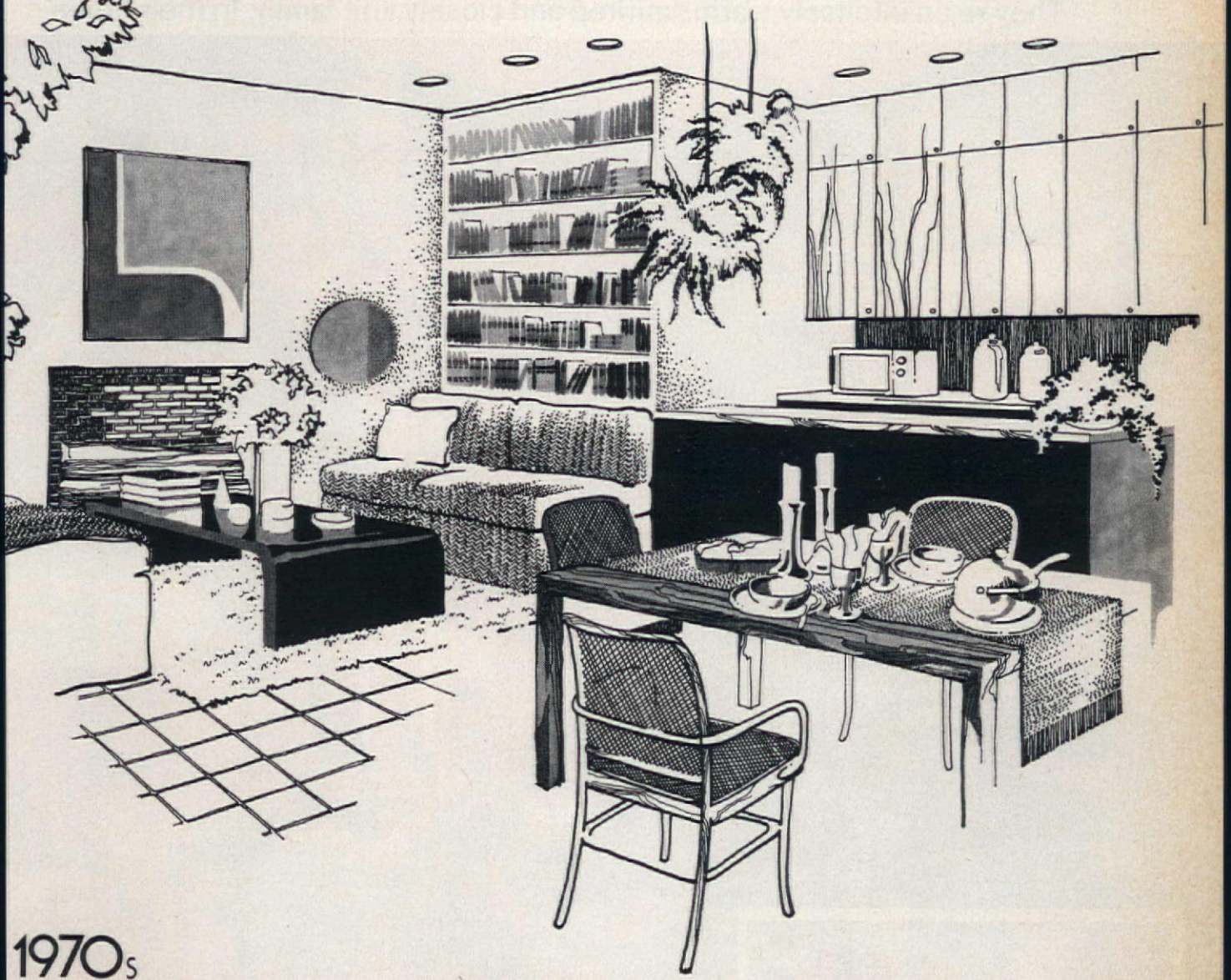
TODAY'S SETUP FOR DINING CAN BE PILLOWS AND LOW TABLE IN THE BEDROOM OR A GROUP OF INTIMATELY SET TABLES IN THE LIVING ROOM . . . WHEREVER YOU FEEL COMFORTABLE.

It's Thanksgiving, and one avant-garde American family is making plans to eat turkey dinner—complete with stuffing, cranberry sauce and cooked onions—seated on pillows at a low table near the fireplace. Mother, her thoughts on stimulating conversation and delicious food, has chosen this exotic location rather than the dining room.

"That's the kind of setting I prefer for modern living," says interior decorator Angelo Donghia. Like other designers, he considers the dining room obsolete today. Bloomingdale's home furnishings coordinator Richard Knapple feels the same way. Only two of the 50 rooms he's created in the past three years have been strictly for dining. "Food and conversation," he says, "are the thing, not the dining room."

OF THE DINING ROOM

Is the dining room obsolete? Yes, say people who know. Who has the time or the space, they ask, to seat family and friends in a formal dining room typical of the 1890s? Dining '70s style is more casual, more integrated. The evolution began in the '20s with a round table set apart from the living room. The '50s saw the start of the dining/living room merger, and with the swinging '60s the traditional room disappeared. Today, no barriers exist between cooking, dining, living.



1970s

Dining *locations*, according to many designers and home furnishings coordinators, are replacing formal rooms. Small tables carefully set, pillows artfully arranged and banquettes comfortably built have become pivotal eating centers. Eliminating the dining room, they say, has only eliminated divided concepts. It's freed people to dine imaginatively and easily during festive and everyday occasions.

Angelo Donghia, who heads four separate home furnishings businesses (decorating, fabric and wall-covering shop, furniture shop and fashion-design firm), likes to set intimate tables in his townhouse when hosting large numbers of guests. For fewer than six, he opts for the kitchen, where everyone partakes of the cooking, usually pasta or Chinese dishes. Donghia maintains that dining should take place where people feel comfortable. Food and talk become more meaningful. At holiday time he never misses having a formal dining room.

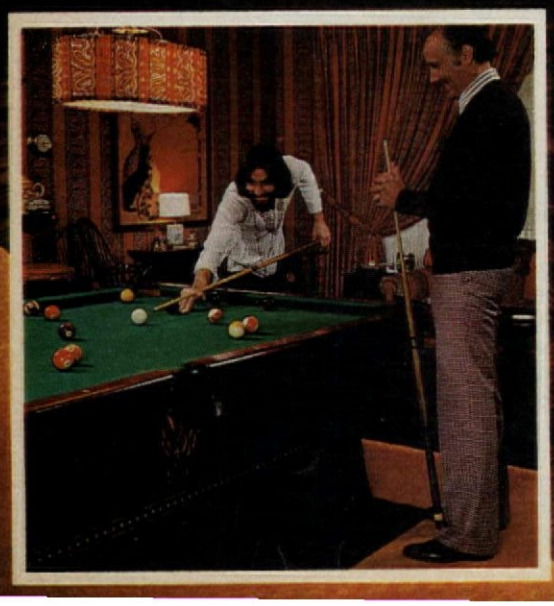
Like Donghia, Julian Tomchin, home furnishings and ready-to-wear designer, has no formal dining room in his upper East Side Manhattan apartment. If he wants to create the appearance of having a separate room for dining, candles are placed around the area as a divider, but he rarely sees the need for it. "People do not want to endure a state-dinner atmosphere when they come to dine," he observes. "They like the freedom the '70s represent."

Bloomingdale's Knapple credits the paucity of formal dining areas to the new open lifestyle people now seem to prefer. Knapple himself enjoys dining in his bedroom, which has been cleverly joined to the living room. (continued on page 102)

ILLUSTRATIONS BY RICHARD NAGRODSKY

Home with the

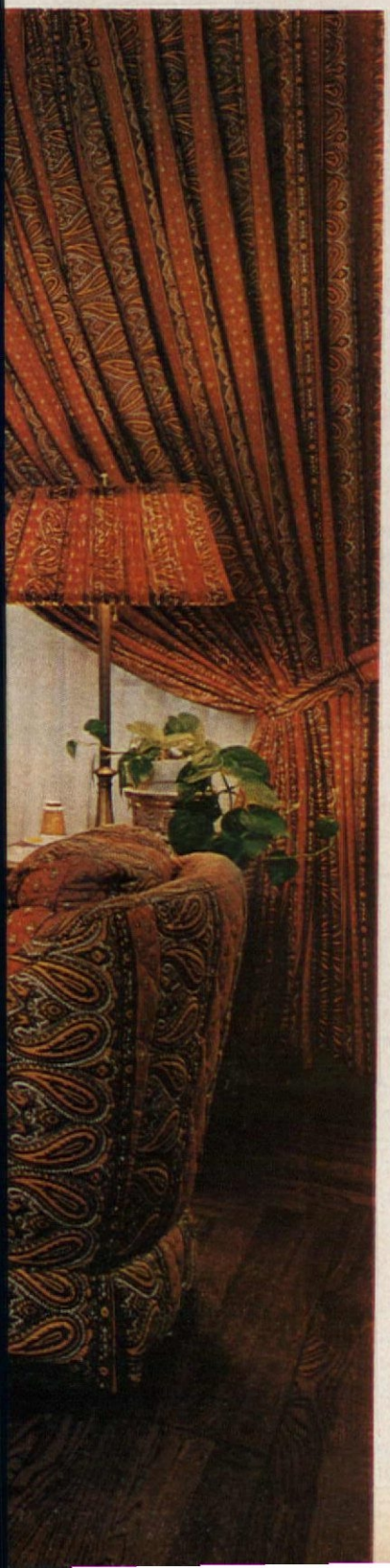
They're an intensely warm, spirited and closely knit family. In their home



A favorite gathering spot is the billiard room, where Chris and Henry relax. A stereo, backgammon table and comfortable seating make this room an enjoyable haven for all.

Henry Mancinis

in California, they entertain as they live, with elegance and informality.



Sing Along with Dad is an everyday experience when Dad is composer Henry Mancini. Here, the music-making clan joins him at the piano in their California living room: Ginny, twin daughters Felice and Monica, son Chris.

When Ginny O'Connor married Henry Mancini, it was 1947. She was the pert lead singer with the Glenn Miller-Tex Beneke orchestra, he the handsome young pianist-arranger with the same group. Twenty-eight years later, they're still together, living "happily ever after" with their three children.

Henry's first big success came with his enormously successful score for *Peter Gunn,* the first hot-shot TV detective. Since then, he's snagged 13 Academy Award nominations, three Oscars, 20 Grammies and a stockpile of other honors. And when he's not working on an apparently endless string of hits, he relaxes with his family, tries his hand at cooking and as an amateur artist "dabbles in paint."

As energetic as her husband, Ginny Mancini today is a slim, stunning blonde who combines marriage, children and career. "Occasionally, I sing with such groups as Johnny Mann, Alan Copeland or Anita Kerr singers."

And musical mastery is not limited to the senior Mancinis. In addition to singing in backup groups with their mother in many Mancini scores, twin daughters Felice and Monica—and son Chris—have individual careers that are skyrocketing. "I share the credit with Ginny for the children's interest in things musical," says Henry. "We rarely all agree on any given subject, but we do have music as a common ground, and that helps to lessen the generation gap in our house."

"Our house" refers to a stately Georgian-style house—their home for the past 11 years—in a secluded Los Angeles suburb. (continued)

"We're not club people," says Ginny Mancini. "We'd rather have friends in. That's why we remodeled the kitchen. I wanted the room to be special—practical but also pleasurable."

"We raised our children in a wonderful community in the San Fernando Valley where everyone knew everyone else," says Ginny. "But now that the children are on their own, Hank and I crave the privacy we have in this neighborhood." With the help of her friend, designer Laura Mako, Ginny Mancini has been gradually redoing the house. The mood today is warm and beckoning, with inviting colors, comfortable seating, and even in the grandly proportioned rooms (with an extraordinary collection of art) it is a house that looks loved and lived in.

Food and entertaining remain important in the Mancinis' life. Ginny and Monica recently became interested in fine food and its preparation, and enrolled in gourmet cooking classes.

Ginny puts those lessons into practice in her own private domain: a newly redecorated kitchen where a handpainted plaque boldly proclaims "Ginny's Kitchen." A 9-by-13-foot addition and a total face-lift, made the room a marvel of efficiency. Cabinets and beams in dark wood tones combine with brown and white paper for a country ambience.

Under the windows is one part of this working kitchen—with dishwasher, counter space and twin sinks. Ginny uses one sink just for creating flower arrangements. A practical vinyl floor looks like handsome planking and blends with the cabinetry. The "hard work" area of the kitchen, with its brick and Mexican tile alcove (opposite), houses a huge restaurant range and special Char-Glo broiler. Doors of the refrigerator and freezer are faced with the same wood as the cabinetry, creating a built-in look. Remodeling took two years, but it was worth it, says Ginny: "I wanted all the practical elements for truly creative cooking."

PHOTOGRAPHS BY FRITZ TAGGART

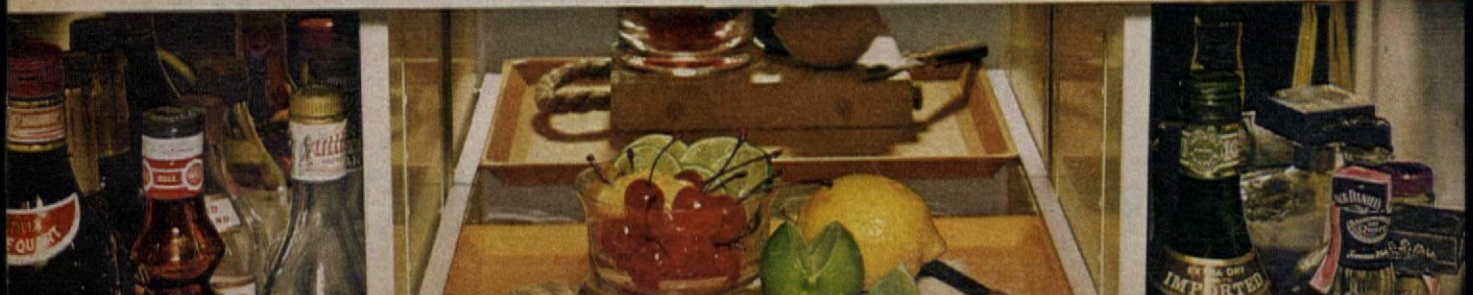
Movable chopping block with built-in knife rack, marble slab for pastry-making, convenient cutout for disposables, overhead pan rack... all are part of a master plan that makes this a beautifully workable kitchen.

Main ingredients: Colorful, light-hearted aperitifs. Add some champagne as well; ice, an abundant supply kept in the sink or bathtub, if necessary. A shiny new pail makes a super-size ice bucket. Fruit —juices, wedges, slices, peels, chunks for mixing or garnishing. (Recipe ideas are on page 66.) More mixings: brandy or Cognac, frothy egg whites, club soda, tonic. Extras: Cheese, an all-time easy-to-serve-delicious-to-eat favorite. We chose all French (here, Bleu de Brasse, Gourmandaise, Beaumont, Reblochon, Bucheron), but select what you like. Breads, light and dark, crunchy and flavorful, round, twisted or braided. An assortment of crackers is a must for less hearty appetites. Clusters of plump green and purple grapes are natural accompaniments to bread and cheese. So are dried fruits, nuts and raisins. For serving: Wooden cutting boards for the cheese. Overscaled baskets crammed with bread. Flat plates, shallow baskets for crackers. Special effects: Dried wheat and artichokes tucked into the bread make an opulent but edible centerpiece. Clusters of candles are a must; colorful printed napkins brighten the stacking trays.

CONTINENTAL PARTIES

for pennies

If the cocktail bash bores you, try the aperitif party shown here or the exotic coffee party on the following pages. Both need few accompaniments, dazzle guests and free you for an evening of fun.



LILLET

CONTINENTAL PARTIES for pennies

Coffee, always a congenial brew, is ready and waiting for guests to serve themselves. For the do-it-yourself players, set a cart with warming brandies and liqueurs for mixing, mounds of whipped cream and flavorful spices for toppings. Have recipes at hand, then relax and let your party keep perking along.

Main ingredients: Coffee, lots of it, perhaps with espresso added for extra flavor. To mix: brandy, Cognac, Irish whiskey, Kahlúa, anisette. To spice and top: whipped cream, cinnamon sticks (whole), brown sugar, cubes of white sugar, grated chocolate, cardamom seeds. (Recipe ideas are on page 67.) For serving: Use a cart, sideboard or coffee table; mugs and cups mixed or matched, whatever you can gather. Extras: Cookies, heaps of them; some plain, some frosted, with nuts or raisins. And everyone loves chocolate chip; bake them if you can or buy them.

Photographs by Emerick Bronson
Shopping Information, page 96

Accessories on hand: Every cookie or candy jar in the house; use them all. One stemmed goblet, several patterned china bowls, a crystal compote, flat tray, tiny straw baskets or even an antique cigar box with napkin lining. All are likely serving pieces. And lacy paper doilies can dress up the simplest plate. Special effects: Clusters of candles on mirrored place mats for a romantic setting on the coffee table. Inexpensive candles in everyday glasses to brighten dark corners. Flowers, dried or fresh, pots of pretty plants—in beautiful arrangements, right anywhere at any time.

"Leonardi" painting,
Karl Mann Associates, New York

Aperitifs

Drinks pictured on page 62 are, from left to right: Lillet Cocktail, St. Raphael on the Rocks (no recipe), Campari Cocktail, Suissesse, French "75," Merry Widow, Maxim's Champagne Cocktail, Vermouth Cassis, Chartreuse Champagne Cocktail, Picon Grenadine and Pernod Verte.

Lillet Cocktail

2 ounces Lillet
1 ounce Cognac or brandy
1 ounce orange juice
Ice cubes

Shake Lillet, Cognac or brandy and orange juice with ice cubes; strain into wine or cocktail glass. If desired, garnish with orange slice. Makes 1 drink.

Campari Cocktail

2 ounces Campari
1 ounce vodka
2 ice cubes
1 strip of lemon peel
Quinine water

Pour Campari and vodka over ice cubes In old-fashioned glass; twist lemon peel over glass and drop it in. Add a splash of quinine water. Stir to mix. Makes 1 drink.

Suissesse

1 egg white
1/2 ounce anisette
2 ounces Pernod
3 to 4 ice cubes

Shake egg white, anisette and Pernod with ice cubes. Strain into cocktail glass. Add a little water if you wish. Makes 1 drink.

French "75"

1 ounce vodka or gin
1 tablespoon lemon juice
1 teaspoon superfine sugar
4 ice cubes
Chilled champagne

Shake vodka or gin, lemon juice and sugar with ice cubes; strain into 8-ounce wine or champagne glass. Fill with champagne. Garnish with a spiral of lemon peel, if desired. Makes 1 drink.

Merry Widow

2 ounces dry sherry
2 ounces sweet vermouth

Pour sherry and vermouth into cocktail glass. Add ice cubes if you wish. Makes 1 drink.

Maxim's Champagne Cocktail

Brandied peach, orange or pineapple
Chilled champagne

Place a piece of brandied fruit in champagne glass. Fill glass with champagne. Makes 1 drink.

Vermouth Cassis

4 ounces dry vermouth
2 to 3 ice cubes
1 tablespoon Crème de Cassis
1 strip of lemon peel
Club soda

Pour vermouth over ice cubes in 10-ounce wine or highball glass; add Crème de Cassis. Twist lemon peel over glass to release oil; drop it into glass. Fill with club soda. Makes 1 drink.

Chartreuse Champagne Cocktail

1 teaspoon superfine sugar
2 drops Angostura bitters
2 teaspoons Cognac or brandy
Chilled champagne
1 to 2 teaspoons green Chartreuse

Combine sugar, bitters and Cognac or brandy in wine or champagne glass. Stir to blend. Pour in champagne to almost fill glass. Carefully drizzle chartreuse over top. Makes 1 drink.

Picon Grenadine

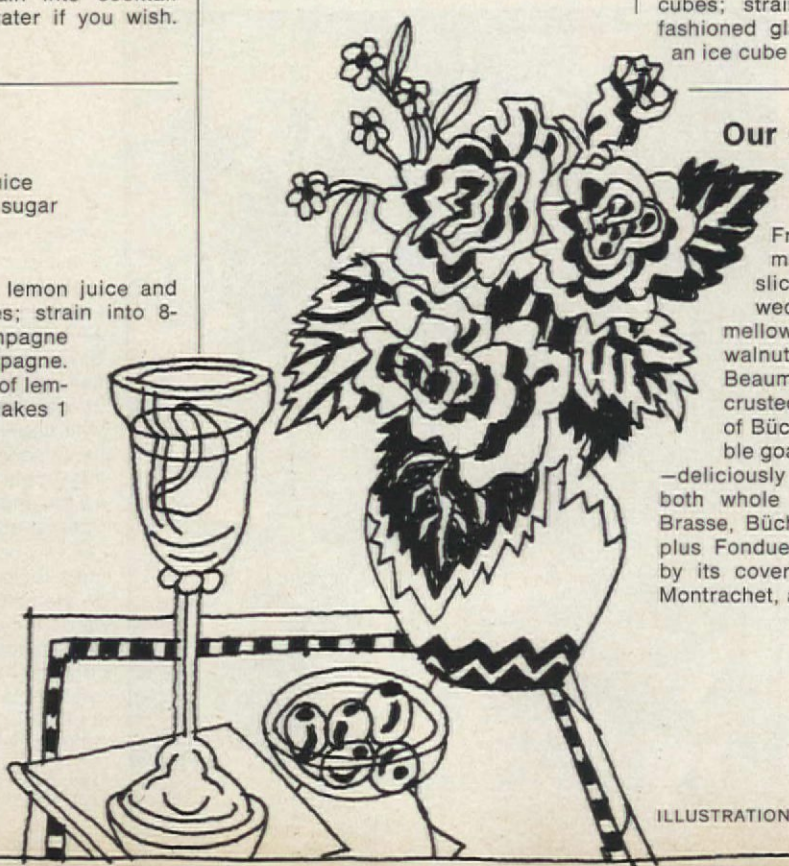
1 1/2 ounces Amer Picon
1/2 ounce grenadine
Ice cubes
Club soda

Pour Amer Picon and grenadine over ice cubes in old-fashioned glass; fill with club soda. Makes 1 drink.

Pernod Verte

3 to 4 ounces Pernod
1 ounce green Chartreuse
Ice cubes
Cold water

Stir Pernod and Chartreuse with ice cubes; strain into an 8-ounce old-fashioned glass. Add cold water and an ice cube if you wish. Makes 1 drink.



Our Cheese Selection

Cheeses shown in our aperitif party on page 62 include the following French varieties: on front marble slab—thick round slice of Bleu de Brasse; thin wedges of Gourmandaise, a mellow white cheese coated with walnuts; a quartered wheel of Beaumont; Reblochon, a pale, crusted patty; and a round slice of Bücheron, a semisoft delectable goat cheese. On other marble —deliciously peppered Boursin, shown both whole and cut; more Bleu de Brasse, Bücheron and Gourmandaise, plus Fondue du Raisin, distinguished by its covering of grape seeds, and Montrachet, a log-shaped goat cheese.

ILLUSTRATIONS BY RICHARD GIGLIO

Coffee Party

The festive coffees shown on page 65 are, from left to right: Irish Coffee, Espresso Galliano, Persian Coffee, Hungarian Coffee, Café Brûlot, Café Royale and creamy, chocolaty Mexican Coffee.

Irish Coffee

1½ teaspoons light brown sugar
3 to 4 tablespoons Irish whiskey
Hot strong coffee
Whipped cream

In warmed mug or Irish coffee glass combine sugar and whiskey. Add coffee to fill mug or glass three-quarters full; stir to dissolve sugar. Spoon cream on top. Sprinkle with grated nutmeg, if desired. Makes 1 serving.

Espresso Galliano

Hot espresso coffee
3 tablespoons Galliano
1 strip of lemon peel

To each demitasse cup of coffee add Galliano. Twist lemon peel over cup and drop it in. Makes 1 serving.

Persian Coffee

Hot strong coffee
2 cardamom seeds
2 tablespoons anisette
Brown or natural sugar

Pour coffee into demitasse or coffee cup; add cardamom and anisette. Add sugar to taste. Makes 1 serving.

Hungarian Coffee

1 tablespoon grated German sweet chocolate
Hot coffee
2 tablespoons Cognac or brandy
1 cinnamon stick
Whipped cream

In coffee cup melt chocolate in hot coffee. Add Cognac or brandy and cinnamon stick. Top with whipped cream. Garnish with chocolate curls, if desired. Makes 1 serving.

Café Brûlot

3 strips of orange peel
Superfine sugar
3 tablespoons warmed Cognac or brandy
Hot strong coffee
1 cinnamon stick

Rub the rim of a heatproof glass with 1 orange strip; dip rim of glass in sugar. Twist 1 strip into glass. Add Cognac or brandy; set a spoon in glass to prevent glass from cracking. Ignite Cognac or brandy and slowly pour in coffee to fill glass. Add a cinnamon stick and top with whipped cream, if desired. Garnish with remaining orange strip. Makes 1 serving.

Café Royale

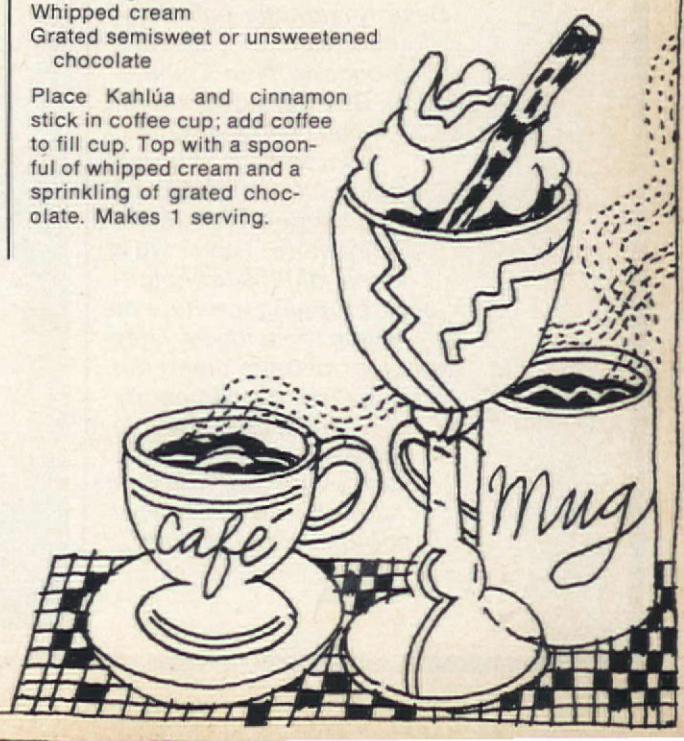
Hot strong coffee
1 sugar cube
1 tablespoon warmed Cognac or brandy

Pour coffee into demitasse or coffee cup. Hold a teaspoon with sugar cube soaked in Cognac or brandy above cup. Ignite with a match and when flame dies down, lower spoon into cup then stir gently. Makes 1 serving.

Mexican Coffee

3 tablespoons Kahlúa
1 cinnamon stick
Hot strong coffee
Whipped cream
Grated semisweet or unsweetened chocolate

Place Kahlúa and cinnamon stick in coffee cup; add coffee to fill cup. Top with a spoonful of whipped cream and a sprinkling of grated chocolate. Makes 1 serving.



The kids join Beverly in converted garage that serves as her studio and the family entertainment center. She stuccoed walls and stenciled floor.

Beverly stencils entrance-hall walls of a client's house in New Canaan (right). She says decorating was "something that mushroomed. I started doing little room settings for the window of the local paint store. Then I did a couple of jobs for neighbors, stripping furniture or giving them ideas. They told other people, then I did a room for somebody else, then a whole house. I was feeding the baby every four hours at that point, so obviously I couldn't work full time."

STEEN SVENSSON

"The worst thing in the world is to be bored"

"And what do you do?" Any woman who would answer self-pityingly, "I'm only a housewife" had better hide. Women like Beverly Ellsley—a vital new breed—are tearing that one apart. Their redefinition of A Woman's Place involves rapid scene shifts that would have frazzled an earlier generation.

In the past four years Beverly Ellsley has gone from "rank amateur," remodeling and redecorating her own house in Connecticut, to professional interior designer with clients from there to Chicago. And she's done it without dropping a stitch in her other career as homemaker for her husband, Robert—an "up-and-at-'em guy"—and their two young children, Douglas and Rebecca.

Now in her mid-30s, Beverly has an unmistakably American brand of good looks: tall, blonde, with a clear, open manner. She grew up in Chicago, where her father taught her that "you can be anything you like—you'll have to work at it, but you can do it." This philosophy proved invaluable when the Ellsleys moved from a Manhattan apartment to a "25-year-old wreck of a house" in southwest Connecticut. Beverly was "enormously pregnant," the birth of her second child only 10 days off, but decided nonetheless to start making the house livable. After a listen-and-learn session at the paint store, she went home to work on a face-lift of the living room before checking in at the hospital.

Later came stripping and refinishing floors, furniture and paneled walls; teaching herself to hang wallpaper while coping with a 10-month-old baby; creating her own adaptations of early American techniques of stenciling walls, painting furniture, hooking and braiding rugs. (continued on page 88)

This old barn in Durham, Conn., is home of The 18th Century Company, for which Beverly is design consultant. Inside are dismantled houses that can be bought and painstakingly rebuilt on any site—plus parts of houses (doors, porches, windows) for use in other remodelings.

Entertaining for twelve under $25

With food prices racing ever upward, a party for twelve that costs less than $25 probably sounds like a mad dash to McDonald's, doesn't it? Not so . . . . Read on!

For $20.74 to the penny, a continental menu—baked spinach and cheese pasta at $7.52; mixed greens and antipasto salad for $7.39; Italian bread sticks or bread at $1.15; and Zuppa Inglese (spiked, spongy cake and pudding, Italian-style) for $4.68—can be prepared easily. Prices shown were quoted from a small New York specialty shop at a time when such ingredients as cauliflower were out of season. By careful shopping you can do this dinner for less. Some items aren't priced; they cost so little.

Wine is extra, but a gallon jug at $5 brings the total to only $25.74 complete. Our wine choice: a mountain red Burgundy.

The added plus: It's a make-ahead meal. Do it the night before. At the last minute, decant wine into carafe or pitcher, reheat the pasta, warm the bread, toss the salad and whip the cream.

Baked Spinach Cheese Pasta

$ .86	*2 packages (10 ounces each) frozen chopped spinach*
2.42 (1.30)	*1 pound ricotta or substitute 1 carton (8 ounces) large curd creamed cottage cheese and 2 packages (one 8 ounces and one 3 ounces) cream cheese*
.26	*3 large eggs*
.52	*⅔ cup grated Parmesan cheese*
.05	*⅓ cup chopped parsley*
	2 teaspoons salt
	½ teaspoon pepper
	⅛ teaspoon ground nutmeg
.65	*1 box (16 ounces) mostaccioli no. 84 or any tube pasta*
1.78	*2 jars (15½ ounces each) marinara or meatless spaghetti sauce*
	2 teaspoons fresh or 1 teaspoon dried oregano
	2 teaspoons fresh or 1 teaspoon dried basil
.98	*1 package (8 ounces) mozzarella cheese, cubed*
$7.52	*(with ricotta)*
$6.40	*(with cottage cheese)*

1. Cook spinach and drain in colander. When cooled, press out moisture. Chop finely.

2. In large bowl combine ricotta, eggs, Parmesan cheese, parsley, salt, pepper and nutmeg. Mix well. (If ricotta is not used, press cottage cheese through sieve. Blend with softened cream cheese. Add sugar to taste, if desired.)

3. In large saucepot boil 2 quarts water. Add pasta. Cook 2 minutes; drain. Meanwhile, combine marinara sauce, oregano and basil.

4. In 3-quart baking dish spread one-quarter of sauce evenly over bottom. Layer with one-third of pasta, one-quarter of sauce, half of spinach mixture and half of mozzarella cubes; repeat once. Top with remaining pasta and sauce. Cover with aluminum foil. Refrigerate overnight.

5. Before serving, bake at 375°, covered, 30 to 45 minutes or until pasta is tender, not mushy.

Antipasto–Mixed Greens Salad

$ .62	⅔ cup olive or pure vegetable oil
.14	⅓ cup wine vinegar
	4 teaspoons salt
	½ teaspoon pepper
.80	4 small zucchini, sliced crosswise (about 4 cups)
1.29	1 head cauliflower, broken into flowerets and sliced thinly (about 4 cups)
.66	2 small green peppers, seeded, cut into strips
.23	¼ cup slivered pimiento
.98	1 can (about 5½ ounces) pitted ripe olives, drained, halved
2.67	3 heads salad greens: chicory, romaine, Boston (about 4 quarts torn)
$7.39	

1. Combine oil, wine vinegar, salt and pepper. Set aside. In large saucepot, cook sliced zucchini, cauliflower and green pepper in boiling water for 5 minutes. Drain well. Toss with pimiento, olives and oil-vinegar mixture. Chill overnight. Wash, dry, tear and bag greens. Refrigerate.

2. Immediately before serving, in large salad bowl toss vegetables in dressing with greens.

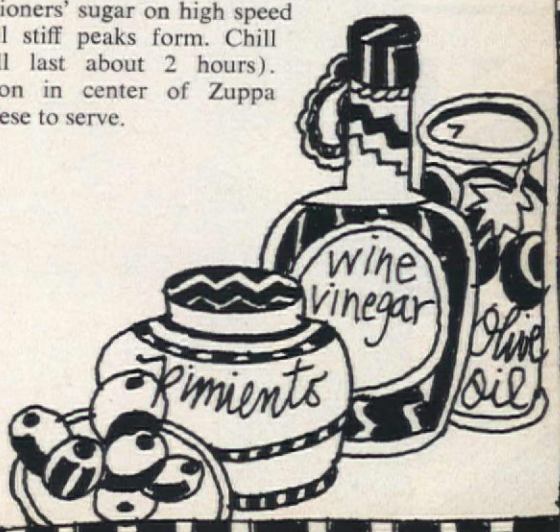
Quick Zuppa Inglese

$ .58	2 packages (3¾ ounces each) French vanilla instant pudding and pie filling
1.26	1½ pints light cream (3 cups)
.27	2 cups milk
1.18	2 packages (3 ounces each) ladyfingers (16)
.74	½ cup dark rum or Amaretto di Saronno
.65	1 cup heavy cream
	1 tablespoon confectioners' sugar
$4.68	

1. Prepare both packages of instant pudding, using light cream and milk. (If using Amaretto, add a pinch of salt to pudding.)

2. Separate ladyfingers. Place half in 2-quart glass bowl; sprinkle with ¼ cup dark rum or Amaretto. Spoon in half of prepared pudding. Repeat. Cover; chill overnight.

3. About 2 hours before serving, in small deep bowl of electric mixer, beat heavy cream and confectioners' sugar on high speed until stiff peaks form. Chill (will last about 2 hours). Spoon in center of Zuppa Inglese to serve.



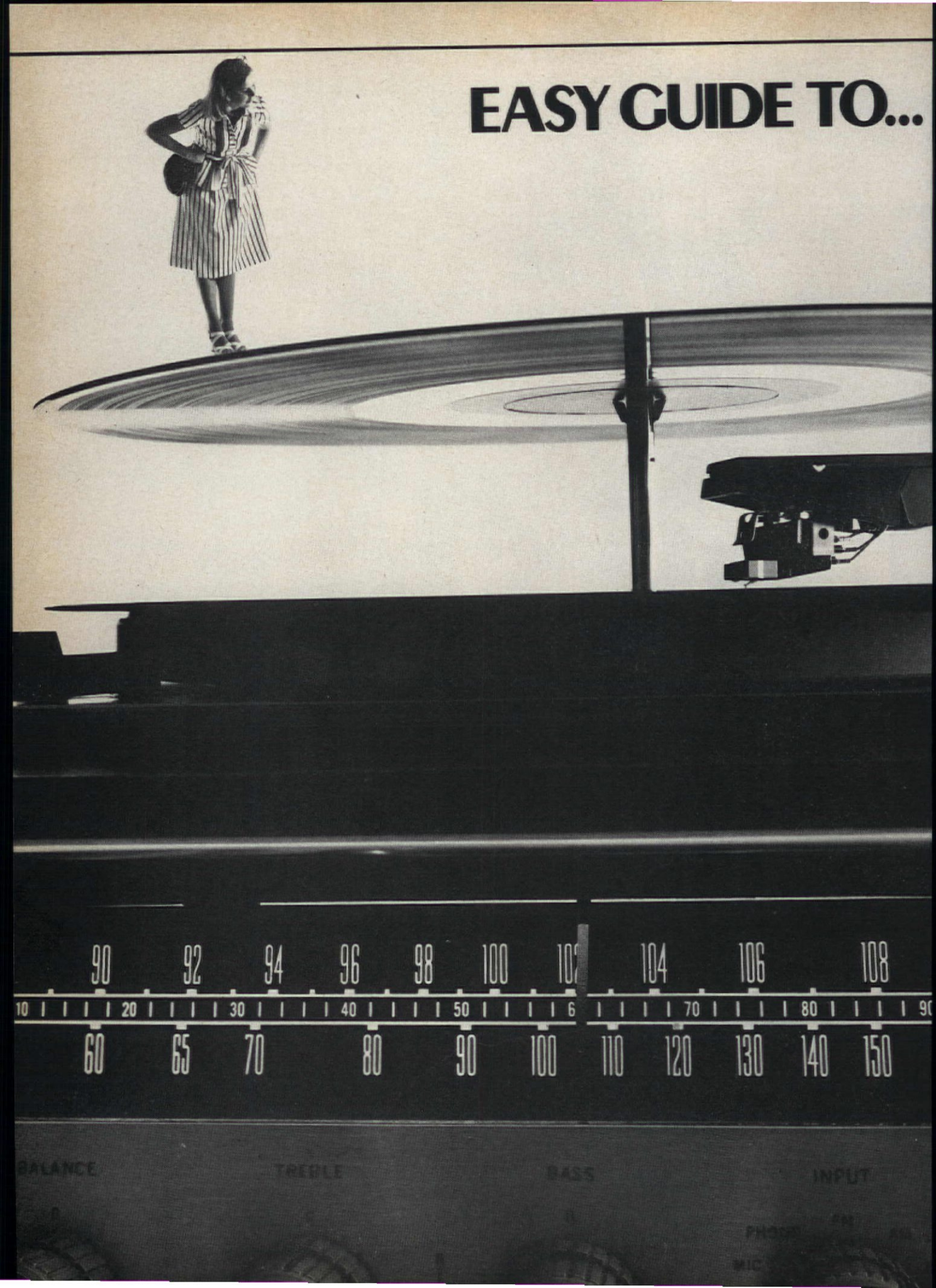
ILLUSTRATIONS BY RICHARD GIGLIO

AN AFGHAN AFFAIR

Snuggle into an afghan...it's a knitty woolly way to warm up your winter. A hand-knit afghan is a charming traditional accent to a weekend country hideaway. Or for a fresh new way to add texture and warmth to a city apartment, toss it over a sofa or rocker. Shown here, a shell motif is given the rustic treatment when scaled up by the use of four-ply knitting worsted yarn and large needles. Knit the pattern in panels about 15 inches wide. Three panels equal a standard-sized throw. Add or subtract panels to suit the size you need. For instructions and suggestions for materials, see page 96.

TRANSWORLD

EASY GUIDE TO...



Buying Music Systems

You don't need a degree in quantum physics to understand how sound is best reproduced or how you can afford it to enrich family life in your home.

An audio system isn't as difficult to buy as it seems. Don't be put off by those audiophiles and stereo salesmen whose glib technical jargon would embarrass a space engineer. A willingness to master a few basic principles of audio engineering and a little comparative shopping won't make you an expert, but it will give you the satisfaction of making an intelligent first-time purchase.

It's just as easy to buy a poor system for $1,000 as it is to buy a good one for less than $400. You'd be surprised how many "experts" actually short-circuit their ambitious audio schemes with mismatched equipment.

There are many costly ways to buy a stereo system, and you can—depending upon your choice of a *compact* (all-in-one unit) or *component* (separate units) system—tune yourself in for as little as $150. However, the less spent on stereo, the less quality you're likely to receive. (And remember that you will probably have to live with your purchase a long time.) There's nothing worse than discovering, after the 10th listening, that your "bargain" has the aural sophistication of two paper cups and a length of string. Though assessing quality and value for the price is often difficult with low-end equipment, you should expect to pay no more than $300 or $400 for a beginning system.

Three basic elements make up a good system: the program source (turntable, tape deck or tuner) that provides the music or sound content; the electronics (preamplifier, amplifier, FM tuner) that amplifies or modifies the sound; and the sound source (loudspeakers, earphones). Each element forms a link in an audio chain, hence the oft-repeated admonition against "weak" links or mismatched components that could negate the advantages of another link.

If your tuner (AM or FM radio) or compound tuner selector recovers sound signals with unacceptable levels of distortion (any sound not belonging to the original program source), no amount of knob turning or dial fumbling will correct the situation. Similarly, if the tone arm of a turntable exerts too much pressure against the record, the stylus (needle) will be unable to follow the undulating walls of the record grooves, which provide the full range of sound.

The object of any hi-fi purchase is to obtain clear, distortion-free sound. Any piece of equipment that doesn't provide this—no matter how much it resembles the cockpit of a 747—belongs in an amusement park and not in your living room.

Stereo systems are available in a variety of electronic forms: separate preamplifier, separate amplifier and separate tuner; an integrated preamp and amplifier and a separate tuner; or a receiver combining the electronics of all three. In any case, the guidelines for comparing specifications are the same.

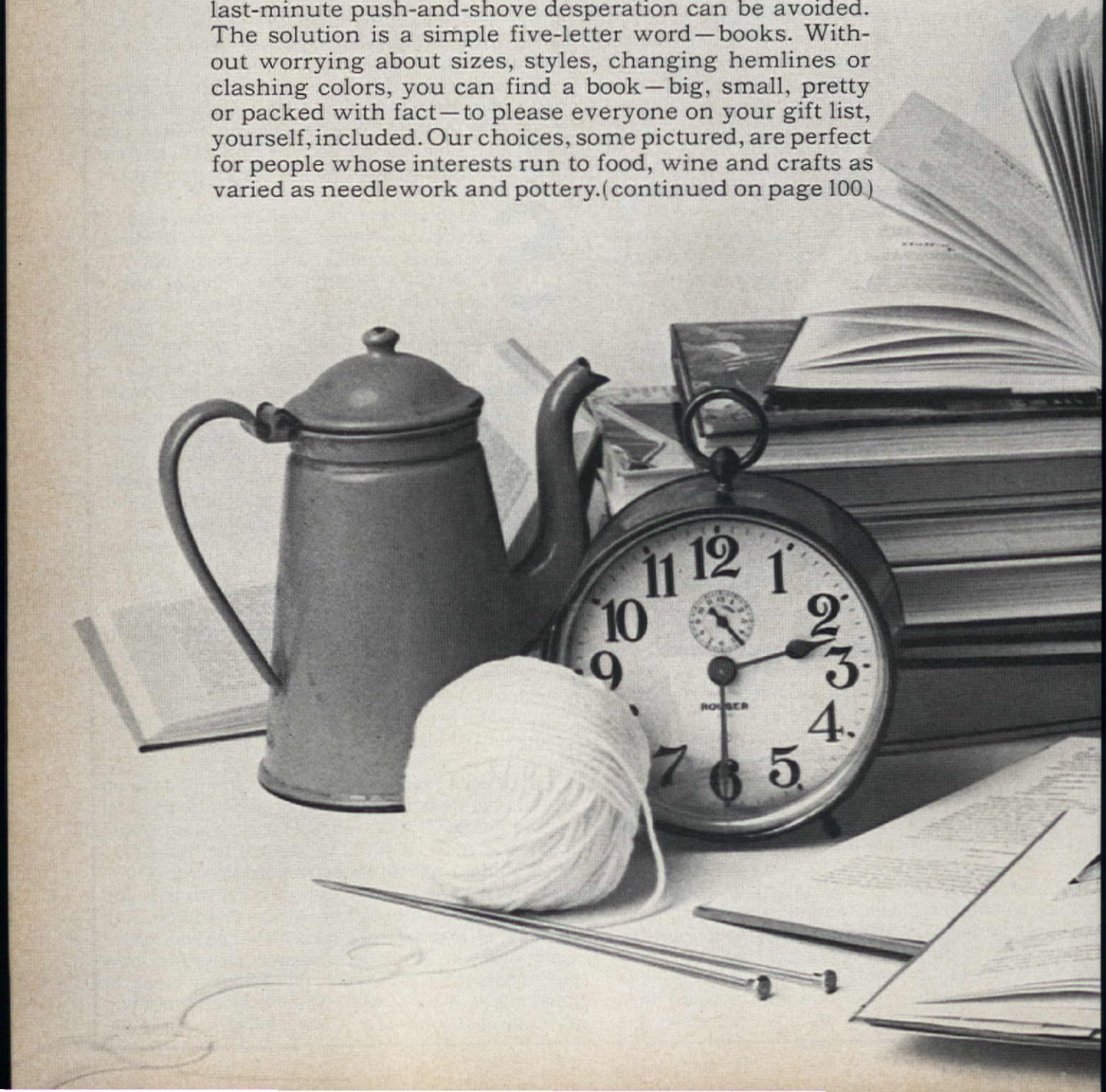
Although audio purists maintain that true quality is obtainable only through separate components, those on a tight budget will find the all-in-one receiver an acceptable economic choice. However, buying a compact, though it carries a lower price tag, eliminates any personal choice in the selection of individual equipment that could be better suited to your needs. A compact unit from a speaker manufacturer, for example, includes their turntable and their electronics, which may not offer the level of engineering otherwise available to you.

The selection of receiver, turntable and loudspeakers as separate components still offers inherent flexibility and often superior quality over the compact system, which incorporates all three elements in one unit. A system of separate components, for example, can be updated with better equipment or take on additional components, such as a tape deck, at any time.

Based on a starting price of $400 (and based on manufacturers' suggested retail prices for the first six months of 1975), a good starter system would include: a receiver ($180 to $200), a turntable ($65 to $90) and a pair of loudspeakers ($140 to $180). Since the speakers are the only component you actually hear, it's best to audition them first. And be sure to take along a favorite recording, especially one with acoustic passages. No matter how well-meaning, a salesman will select a piece of music *he* is familiar with, which may not help you at all in your judging. (continued on page 98)

Books You'll Love to Give or Get

The great holiday gift search will soon be on. But that last-minute push-and-shove desperation can be avoided. The solution is a simple five-letter word—books. Without worrying about sizes, styles, changing hemlines or clashing colors, you can find a book—big, small, pretty or packed with fact—to please everyone on your gift list, yourself, included. Our choices, some pictured, are perfect for people whose interests run to food, wine and crafts as varied as needlework and pottery. (continued on page 100)

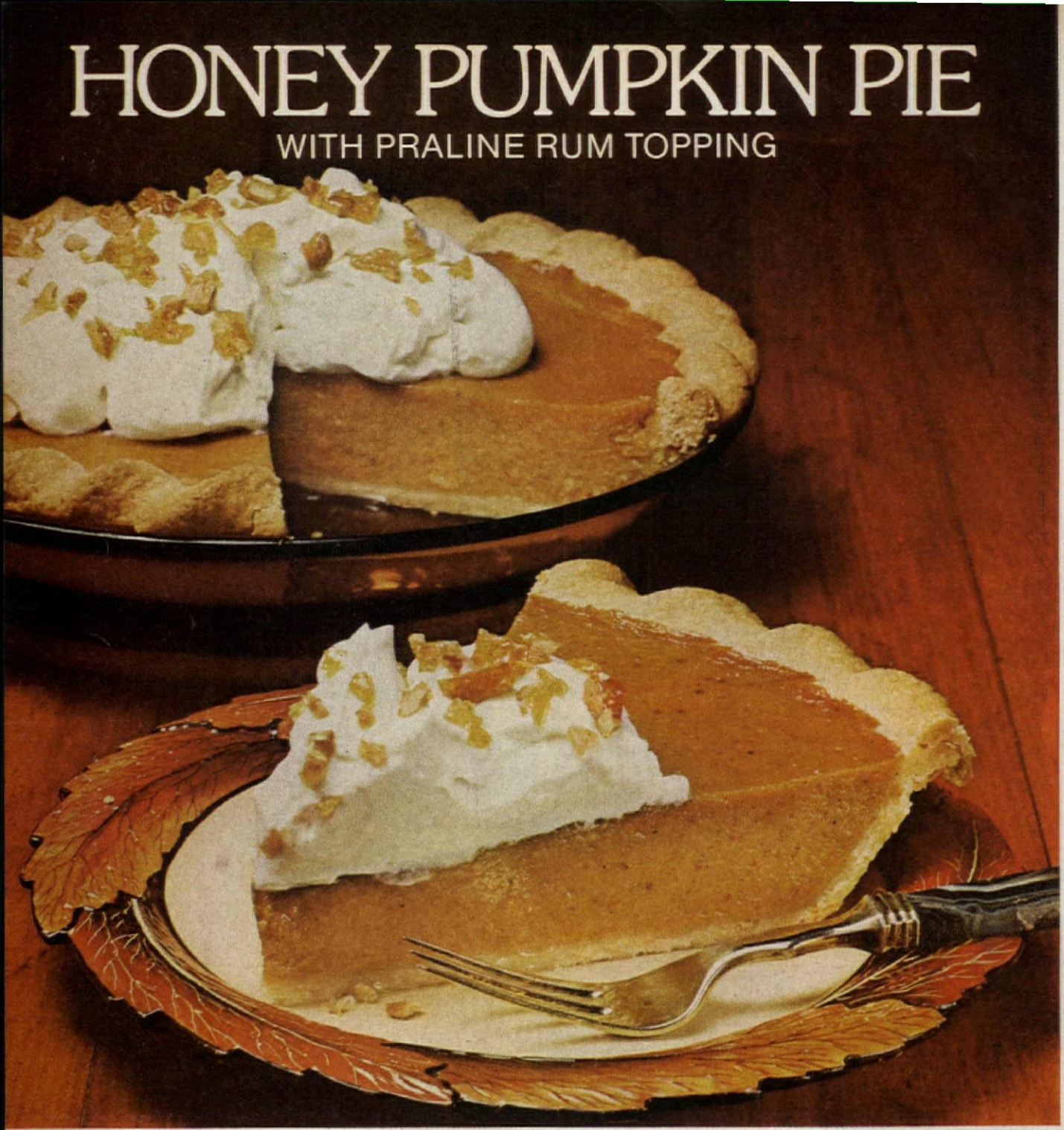


A WORLD OF EMBROIDERY
Mary Gostelow
SCRIBNERS
THE MUSHROOM FEAST
JANE GRIGSON
KNOPF
APPLES
JOY OF COOKING
ROMBAUER
BECKER
BOBBS-MERRILL
Joy of Crafts
BLUE MOUNTAIN CRAFTS COUNCIL
Morrow
American Food
Book of Needlepoint
Elaine Slater
POTTERY ON THE WHEEL
FLORENCE LIN'S
Chinese Regional Cookbook
American Poster Renaissance
MARGOLIN
Rolly Prindle's Book of American Patchwork Quilts
Pancake for Papa

SIGRID OWEN

HONEY PUMPKIN PIE

WITH PRALINE RUM TOPPING



IRWIN HOROWITZ

Pumpkin pie is so essential to Thanksgiving that, it is said, back in the 1600s the holiday was delayed in a small Connecticut town until one ingredient —molasses—was obtained.

The first New England pumpkin pie was made by removing a pumpkin's top, seeding the cavity, filling it with milk and spices, then baking it whole.

Today, pumpkin is as handy as the supermarket. Rich in vitamin A, it can be whipped into lots of delicious desserts. Try pumpkin cake. Even flan or mousse make fitting finishes to a holiday feast. Here, our honey pumpkin pie. For more delights, turn the page.

The Pie

1 can (16 ounces) pumpkin
1 1/3 cups undiluted evaporated milk
1/3 cup honey
1/2 cup sugar
2 large eggs
2 teaspoons pumpkin-pie spice

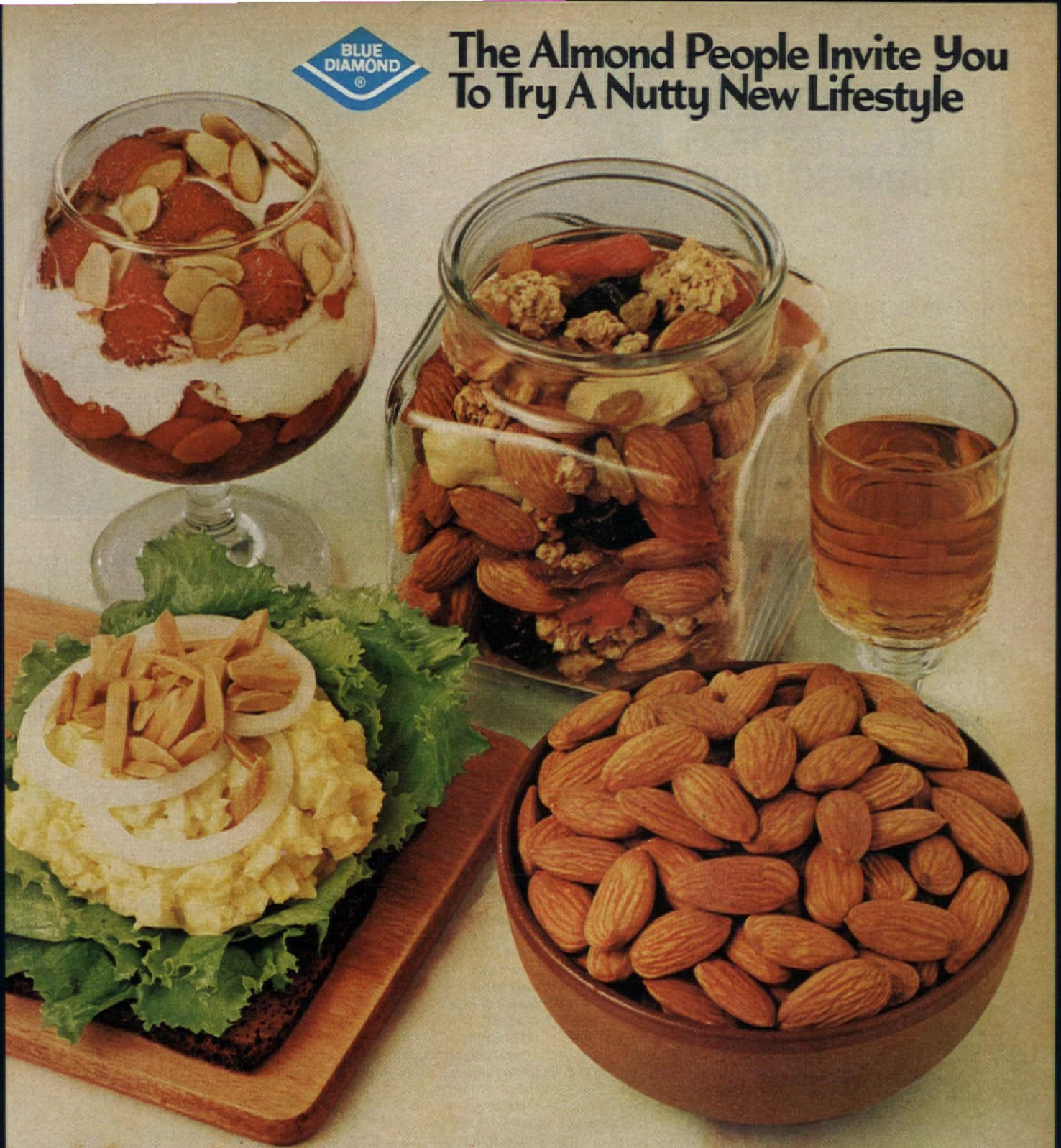
1. In a large bowl mix pumpkin, milk, honey, sugar, eggs and pumpkin-pie spice with wire whisk until smooth. Pour into an unbaked 9- or 10-inch pastry crust with high, fluted edges. **2.** Preheat oven to 425°. Bake pie 15 minutes. Reduce oven to 350°. Bake 35 minutes more or until knife inserted 1 inch from crust comes out clean. Cool on rack; chill.

The Topping

1. In small saucepan combine 1/3 cup sugar, 1/8 teaspoon cream of tarter, 1/4 cup blanched almonds and 2 tablespoons water. Cook, stirring occasionally, until golden brown. Pour onto greased foil. Cool. Chop praline. **2.** In another small saucepan sprinkle 1 teaspoon unflavored gelatin over 1/3 cup dark rum. Heat to dissolve gelatin. Cool slightly. In bowl combine 1 cup heavy cream (1/2 pint), 1/4 cup confectioners' sugar and rum mixture. Beat until stiff peaks form. Chill up to 12 hours. Before using, stir until fluffy; spoon into center of chilled pie and sprinkle with praline. Pie serves 8.

Shopping Information, page 96

The Almond People Invite You To Try A Nutty New Lifestyle



e life a new zing, try going a little nutty with these almond
Once you discover how a helping handful of Blue Diamond
nds adds crunch, nutty flavor and eye appeal to
day dishes, you'll be putting them in everything.

he dessert scene. Take your favorite fruit
berries are fabulous), cover with port or other
t wine for an hour or two. Layer into dessert
s with whipped cream and lots of toasted sliced
l almonds.

y humdrum sandwiches. Company for lunch?
d deviled egg on whole grain bread slices. Top
esh onion circles and a generous sprinkling of toasted blanched
d almonds.

your snacking style. When you need a quick lift, take a helping handful of Almunch. This crunchy energy boost is a great favorite with outdoor people, also makes an excellent everyday hunger-stopper. Combine equal amounts of whole natural almonds, raisins (or coarsely-cut dried fruit such as apricots). Include granola or other natural cereal, if you like.

Change the cocktail hour. Serve a tawny sherry with a bowlful of crisp Blue Diamond Whole Natural Almonds. Elegant. And easy.

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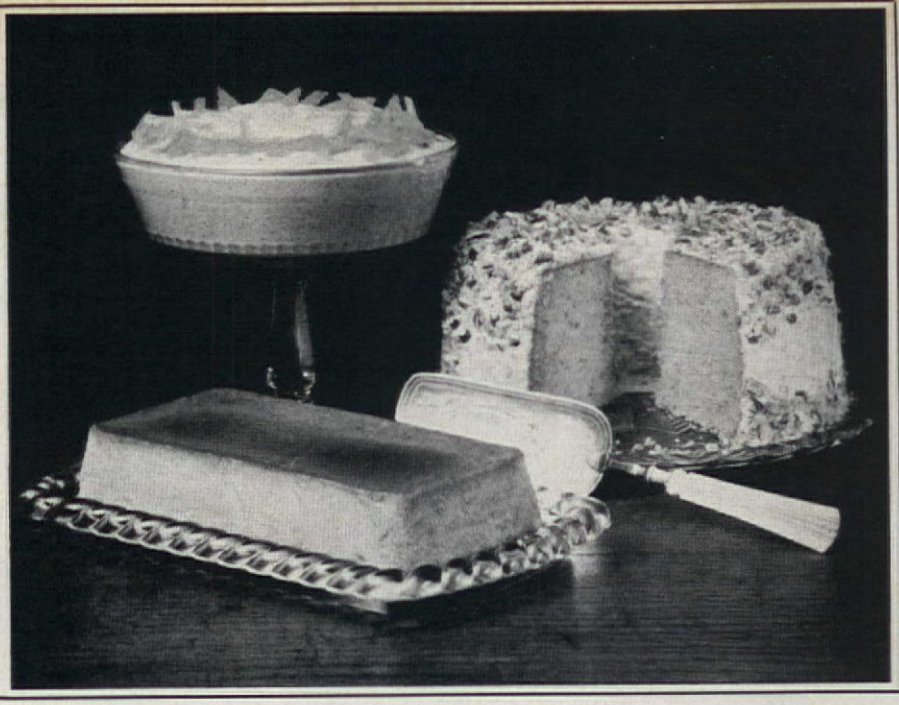


Irwin Horowitz

Pumpkin and turkey are synonymous with Thanksgiving. Pictured are a trio of pumpkin pleasures: flan, mousse and spice cake. Their recipes, plus those for our tasty hot turkey stuffings, are in this section.

PUMPKIN

continued

Golden Spice Cake with Maple Nut Frosting

(pictured above)

2 cups sifted cake flour
1½ cups sugar
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground nutmeg
7 large eggs, separated
¾ cup canned pumpkin
½ cup pure vegetable oil
½ cup water
½ teaspoon cream of tartar
Maple Nut Frosting (recipe below)

1. Heat oven to 325°. Into large bowl sift together flour, sugar, baking powder, salt and spices. Add egg yolks, pumpkin, oil and water. With wire whisk beat until smooth.

2. In large bowl of mixer, beat egg whites until foamy; add cream of tartar. Continue to beat until very stiff peaks form, about 3 to 5 minutes. Fold into pumpkin batter. Turn into ungreased 10-inch tube pan.

3. Bake 55 minutes. Increase oven heat to 350°. Bake 10 to 15 minutes more or until cake springs back when touched lightly. Remove from oven. Immediately invert pan on wire rack; cool.

4. With metal spatula loosen sides of cake. With small knife loosen center of cake. Remove sides of pan; run spatula around bottom of cake to loosen. Invert cake onto cake plate. When cold, frost. Makes 12 servings.

Maple Nut Frosting

¼ cup butter or margarine
1 package (1 pound) confectioners' sugar
⅓ cup evaporated milk
½ teaspoon maple flavoring
1 cup finely chopped walnuts or pecans

1. In small bowl cream butter or margarine until fluffy. Gradually beat in half the sugar and undiluted milk. Beat in remaining sugar or enough sugar until it is of spreading consistency. Stir in maple flavoring.

2. Spread on top and sides of Golden Spice Cake. While frosting is still moist, sprinkle or cover with chopped nuts.

Pumpkin Flan

(pictured above)

½ cup sugar
8 large eggs
⅔ cup sugar
¼ teaspoon salt
2 cans (13 fluid ounces each) evaporated milk, undiluted
2 teaspoons vanilla
1 cup canned pumpkin

1. Heat oven to 350°. In heavy saucepan heat ½ cup sugar over medium heat until melted and golden. Pour caramel into 9x5x3-inch loaf pan. In large bowl, place eggs, ⅔ cup sugar, salt, evaporated milk, vanilla and pumpkin. With wire whisk, mix just until blended but not frothy.

2. Carefully ladle pumpkin mixture into pan over caramel layer. Set pan into larger shallow baking or roasting pan. Pour boiling or very hot water into large pan so level of water is 1 inch up the sides of loaf pan. Bake 1 hour or until knife inserted into center comes out clean. Cool on wire rack.

3. Chill until cold. Just before serving, run metal spatula around edge of flan to loosen. Place inverted plate over flan; holding plate and flan, carefully turn plate upright; caramel will form a sauce. Remove pan. Makes 8 servings.

Ginger Pumpkin Mousse

(pictured above)

2 envelopes unflavored gelatin
½ cup brandy
1 can (16 ounces) pumpkin
1 cup sugar
1 cup milk
2 tablespoons finely grated preserved ginger
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
½ teaspoon ground cloves
¼ teaspoon salt
2 cups heavy cream (1 pint)

1. In large saucepan sprinkle gelatin over brandy. Heat over low heat until gelatin dissolves, stirring constantly. Remove from heat. Stir in pumpkin, sugar, milk, ginger, spices and salt. Chill until thickened.

2. In large bowl beat heavy cream with mixer until stiff peaks form. Gently fold in pumpkin mixture. Turn mixture into 2-quart serving bowl. Chill. Garnish with julienne preserved ginger, if desired. Makes 12 servings.

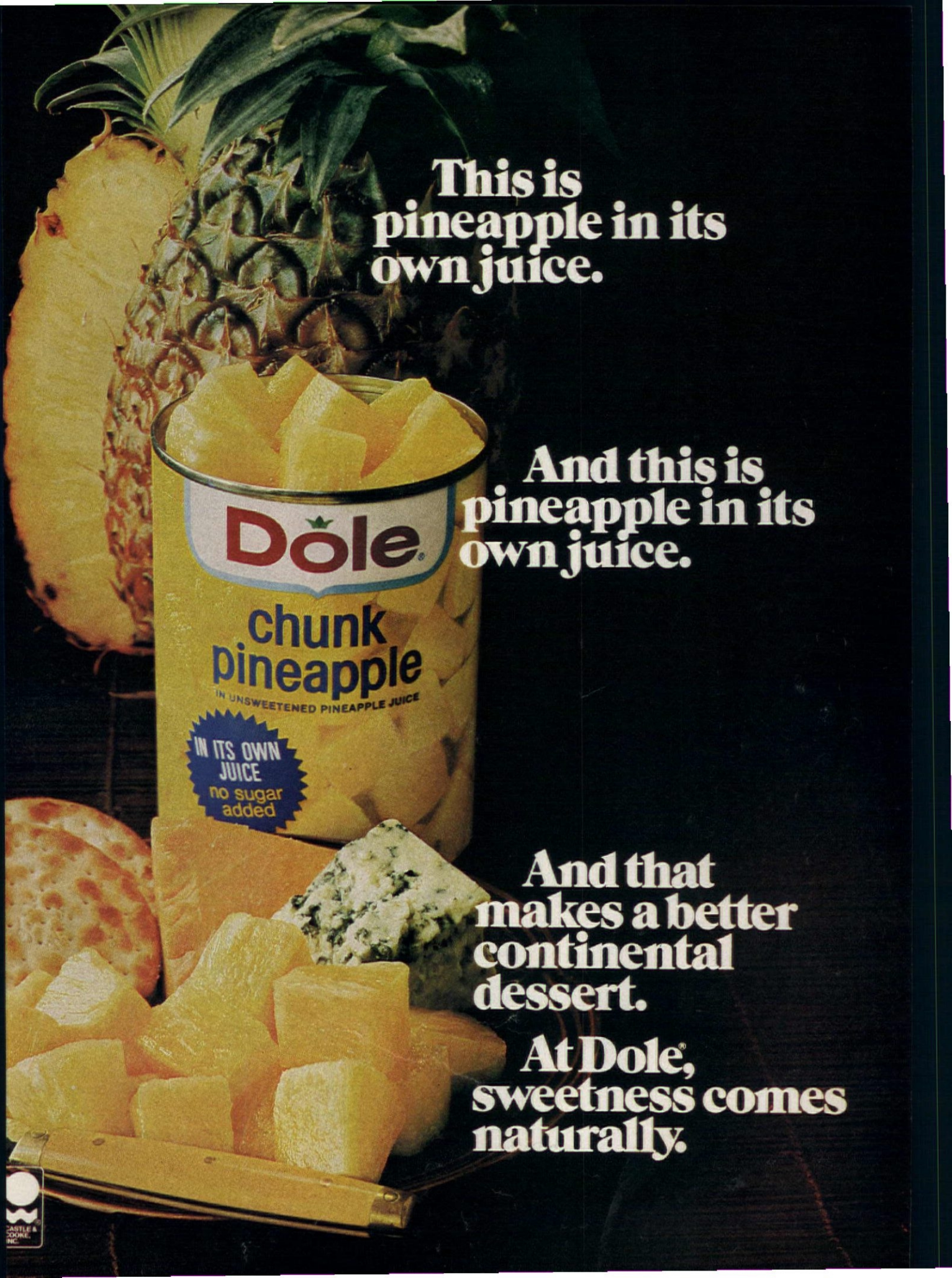
Pumpkin Chiffon Pie

1⅓ cups crushed gingersnaps, about 25 cookies
2 tablespoons sugar
¼ cup butter or margarine, softened
1 envelope unflavored gelatin
¾ cup brown sugar, firmly packed
1 teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon salt
¼ teaspoon ground cloves
1 can (16 ounces) pumpkin
½ cup milk
2 large eggs, separated
⅓ cup sugar
1 teaspoon grated orange peel
½ cup dairy sour cream

1. Heat oven to 350°. In bowl combine gingersnaps, 2 tablespoons sugar and butter or margarine. Press mixture firmly on bottom and sides of lightly buttered 9-inch pie plate. Bake 8 minutes. Cool on wire rack.

2. In saucepan combine gelatin, brown sugar, cinnamon, ginger, salt, cloves, pumpkin, milk and egg yolks. Cook over medium heat, stirring constantly until mixture comes to boiling. Remove from heat: cool. Chill until mixture

continued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Chop Chop Steak starts with San Francisco's Rice-A-Roni

Stir-fry ½ lb. round steak, cut in very thin strips, in 2 Tbsp. hot oil. Add 1 pkg. Fried Rice-A-Roni, brown lightly. Stir in 2½ cups hot water, 2 Tbsp. sherry wine, contents of Vegetable Sauce envelope, ½ tsp. ginger and 1 cup sliced fresh mushrooms. Bring to boil, cover then simmer 15 min. Remove from heat, stir in 1 cup shredded fresh spinach. Sprinkle with toasted sesame seeds and serve.

continued

mounds when dropped from spoon.

3. In small deep bowl of electric mixer, beat egg whites at high speed until foamy. Gradually beat in ⅓ cup sugar; continue beating until meringue forms stiff, glossy peaks. Fold pumpkin mixture into meringue. Fold in orange peel and sour cream.

4. Spoon into crumb crust; chill until set. Garnish with orange sections, if desired. Makes 8 servings.

Holiday Steamed Pudding

1¼ cups butter or margarine, softened
⅔ cup brown sugar, firmly packed
1 large egg
½ cup canned pumpkin
2 tablespoons orange juice
1 cup sifted all-purpose flour
¾ teaspoon baking powder
¾ teaspoon ground cinnamon
½ teaspoon ground cloves
¼ teaspoon ground ginger
⅛ teaspoon baking soda
¼ cup chopped candied orange peel
¼ cup seedless raisins
2 cups confectioners' sugar
2 teaspoons vanilla

1. Grease six ½-cup molds. In large bowl beat ¼ cup butter or margarine (reserve remainder), brown sugar and egg until light and fluffy. In small bowl combine pumpkin and orange juice.

2. Sift together flour, baking powder, cinnamon, cloves, ginger and baking soda; add to creamed sugar mixture alternately with pumpkin mixture. Beat well after each addition. Stir in orange peel and raisins.

3. Fill molds half full with batter. Cover each mold with piece of buttered aluminum foil; tie securely. Put ½ inch water in steamer or kettle. Place molds on rack in steamer. Cover; steam 1 hour over medium heat.

4. Meanwhile, beat remaining 1 cup butter or margarine until fluffy; blend in confectioners' sugar and vanilla; beat until well blended. Chill hard sauce until serving time. Unmold steamed pudding; serve warm with hard sauce. Makes 6 servings.

Pumpkin-Walnut Loaf

3½ cups sifted all-purpose flour
2 teaspoons baking soda
1½ teaspoons salt
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
2 cups sugar
1 can (16 ounces) pumpkin
1 cup pure vegetable oil
⅔ cup water
2 large eggs
2 cups seedless raisins
1 cup chopped walnuts

1. Heat oven to 350°. Grease and flour two 9x5x3-inch loaf pans.

2. Sift together flour, baking soda, salt, cinnamon and nutmeg. Set aside.

3. In large bowl of electric mixer set on medium speed, combine sugar, pumpkin, oil, water and eggs. Gradually add flour mixture. Mix well.

4. Stir in raisins and walnuts. Pour batter evenly into prepared loaf pans; bake 1 hour or until wooden pick inserted in center comes out clean.

5. Remove loaves from pans to wire racks. Cool. Makes 2 loaves.

Pumpkin Cheesecake

¼ cup graham-cracker crumbs
4 packages (8 ounces each) cream cheese, softened
1½ cups sugar
5 large eggs
¼ cup all-purpose flour
¼ teaspoon salt
1 can (16 ounces) pumpkin
2 teaspoons pumpkin-pie spice
½ cup heavy cream, whipped

1. Butter bottom and sides of a 9-inch springform pan generously. Sprinkle with cracker crumbs; shake pan to coat all sides. Let excess crumbs remain on bottom. Heat oven to 325°.

2. In large mixing bowl beat cream cheese with mixer until fluffy. Beat in sugar gradually. Add eggs, 1 at a time, beating well after each addition. Beat in flour, salt, pumpkin and spice. Pour into prepared pan. Bake 1 hour 30 minutes or until firm around sides but soft in center. Turn off heat.

3. Open oven door a crack; let cake cool in oven 30 minutes. (Top of cake will have cracked during baking.) Remove cake from oven. Cool completely on wire rack. Remove sides of pan. Chill. Before serving, top center with whipped cream. Makes 10 servings.

HOT STUFFING

continued from page 55

How to Stuff and Roast Turkey

Heat oven to 325°. Remove neck and giblets from turkey (reserve). Rinse bird with cold water. Drain; pat dry with paper towels. Turkey should be stuffed just before roasting. Fill neck (wishbone) cavity with stuffing; skewer neck skin to back. Tuck wing tips behind shoulder joints. Spoon stuffing lightly into body cavity. Do not pack.

Here's a hint from a reader, Mrs. Lestina Colby of Delaware. She puts a stuffing bag in body cavity before filling with stuffing. She had purchased it for $1.25 from a nonprofit organization: Coronado Handicrafts, c/o Mrs. Harold Larsen, P. O. Box 918, New Smyrna Beach, Fla. 32069. It's made of a cheesecloth-like fabric measuring 14 by 10 inches. The bag makes removal of stuffing easy with one quick pull and reduces chance of food poisoning caused when stuffing is left too long in a bird. You can purchase one from address above. It's reusable. We suggest sterilizing the bag before using; boil in water, drain, cool, wring out.

To truss turkey, push drumsticks under band of skin across cavity opening or place skewers across opening and lace closed with cord, then tie drumsticks securely to tail. Place turkey on rack in shallow, open roasting pan, breast side up. Brush skin with softened butter or margarine. If you are using a roast-meat thermometer, insert it so bulb is in center of inside thigh muscle or in thickest part of breast meat. Be sure bulb is not touching bone. Roast 6- to 12-pound stuffed turkey 25 to 30 minutes per pound; 12- to 24-pound stuffed turkey 18 to 20 minutes per pound.

When turkey is two-thirds done, cut band of skin or cord at drumsticks so

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Fantasy Fudge

3 cups sugar
¾ cup PARKAY Margarine
⅔ cup (5-1/3-fl. oz. can) evaporated milk
1 12-oz. pkg. semi-sweet chocolate pieces
1 7-oz. jar KRAFT Marshmallow Creme
1 cup chopped nuts
1 teaspoon vanilla

Combine sugar, margarine and milk in heavy 2½-quart saucepan; bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13 x 9-inch pan. Cool at room temperature; cut into squares. Makes 3 lbs.

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heat can reach inside thighs. Baste or brush turkey occasionally during roasting with pan drippings, particularly any dry areas. Turkey is done when thermometer registers 185° or when drumstick meat feels soft as pressed between fingers protected by paper towels and drumstick moves up and down easily. Remove the turkey to heated platter. Let bird rest 20 minutes before carving. Garnish with watercress and kumquats, if desired.

To Make Giblet Gravy

Put the reserved turkey neck and giblets, except liver, in saucepan with sliced onion, celery tops, 1 teaspoon salt and dash of pepper. Cover with water. Simmer 2 to 3 hours or until gizzard is fork tender. Add liver 10 to 20 minutes before end of cooking time. Let giblets cool in broth; remove and chop. Discard vegetables and neck.

After removing roast turkey to heated platter, pour liquid left in pan into large measuring cup, leaving all the crusty brown bits on the pan. Let fat rise to top of liquid; skim off fat and reserve. Combine remaining liquid with giblet broth and measure. For each cup of broth, measure back into roasting pan 2 tablespoons fat and 2 tablespoons all-purpose flour. Blend until smooth. Cook over low heat until bubbly, stirring constantly. Remove from heat. Gradually add broth; stir until smooth. Return to heat. Cook, scraping bottom and sides of pan constantly to blend in the crusty brown bits. Add chopped giblets. Simmer gently about 5 minutes. Season to taste.

Mushroom Brown Rice Stuffing

6 cups water
1 teaspoon salt
1 box (12 ounces) raw natural brown rice (about 2 cups)
⅔ cup butter or margarine
1⅓ cups chopped onion
1⅓ cups sliced celery
¾ pound fresh mushrooms, sliced
2 teaspoons salt
¾ teaspoon pepper
1 tablespoon poultry seasoning
5 cups whole bran cereal
¼ cup milk

1. In large saucepot bring water and 1 teaspoon salt to boiling. Gradually stir in rice. Cover. Cook on low heat 45 minutes or until liquid is absorbed.
2. In large skillet melt butter or margarine. Add onion, celery and mushrooms; sauté until soft. Stir in 2 teaspoons salt, pepper and poultry seasoning. Add to cooked brown rice; add whole bran cereal. Sprinkle with milk; toss until moistened.
3. Stuff lightly into turkey. Makes enough for 10- to 12-pound turkey.

Orange Rice Stuffing

7½ cups water
2 teaspoons salt
3½ cups raw long-grain rice
1 pound pork sausage
1 cup sliced celery
1 cup chopped onion
2 teaspoons grated orange peel
2 teaspoons dried thyme leaves
1 teaspoon dried marjoram leaves
1 teaspoon rubbed sage
¼ cup orange juice

1. In large saucepot bring water and salt to boiling. Gradually stir in rice. Cover and cook over low heat 20 to 25 minutes or until rice is tender.
2. Meanwhile, in skillet brown sausage over medium heat, breaking up with a fork as it cooks. Remove meat; drain.
3. Into saucepot with cooked rice add sausage, celery, onion, orange peel, thyme, marjoram, sage and orange juice. Mix well.
4. Stuff lightly into turkey. Makes enough for 12- to 14-pound turkey.

Corn Bread Walnut Stuffing

½ cup butter or margarine
1 cup chopped onion (1 large)
1 cup sliced celery
1½ cups chopped walnuts
1 cup snipped parsley
2½ teaspoons poultry seasoning
1½ teaspoons salt
½ teaspoon pepper
2½ quarts crumbled corn bread (10 cups)*
2 eggs, slightly beaten

1. In large skillet melt butter or margarine. Add onion and celery; sauté until transparent but not brown. Remove from heat. Add walnuts, parsley, poultry seasoning, salt, pepper and crumbled corn bread. Mix well. Cool.
2. Stir in eggs; toss. Stuff lightly into turkey. Makes enough for 10- to 12-pound turkey.
*Two 8-inch square pans of corn bread are needed; prepare from scratch or use 2 packages corn bread or corn muffin mix.

Electric fondue pot

Fondue cookery has become simpler and more convenient with the advent of the electric fondue pot and its carefully regulated controls. Our recipes and menus that follow explore the international heritage of fondue, which traditionally incorporates fine dairy products. On page 86 you'll find out how you can own the Oster electric fondue pot—and save.

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	Model 120-A Solid 3/4" Black Walnut completely finished clock with Moving Moon Dial, Westminster Chimes	95	$414.50		
	Model 100-M Movement complete with Tempus Fugit Dial, Westminster Chimes for Model 120-K	33	$114.50		
	Model 100-M Movement complete with Moving Moon Dial, Westminster Chimes for Model 120-K	33	$129.50		

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Swiss Cheese Fondue

1 pound natural Swiss cheese, grated (4 cups)
3 tablespoons all-purpose flour
2 cups dry white wine
1 clove of garlic, cut in half
¼ cup kirsch
Dash of nutmeg
1 loaf unsliced French bread, cut into cubes

1. Toss cheese and flour in bowl. Heat wine and garlic in electric fondue pot just until bubbles form. Remove and discard garlic.
2. Add cheese to the wine, a handful at a time, stirring with wooden spoon until each addition is blended. Stir in kirsch and nutmeg. Keep fondue warm on low setting during dipping.
3. Have each person spear bread cube with fondue fork and dip into cheese. Makes 6 servings.
4. American Home's Suggested Menu:
Cup of Tomato Soup
Swiss Cheese Fondue
Crisp Raw Vegetables
Thawed Frozen Chocolate Layer Cake

Chinese Hot Pot

2 whole chicken breasts (about 1 pound each)
4 cups water
1 pound fresh asparagus or 1 package (10 ounces) frozen asparagus spears, thawed
1 can (6 to 8½ ounces) water chestnuts, drained and sliced
1 package (6 ounces) frozen Chinese pea pods, thawed
½ pound fresh spinach
Soy sauce
Dry sherry
Toasted sesame seeds
Hoisin sauce*
½ of 8-ounce package fine egg noodles

1. Bone and skin chicken breasts; reserve bones and skin. Wrap and freeze chicken for about 1 hour or until firm and easy to slice. Meanwhile, bring water to boiling in saucepan. Add bones and skin. Cover. Simmer over low heat 30 minutes. Strain into fondue pot.
2. Cut or break off tough ends of asparagus. Discard ends; trim off scales if spears are large. Cut fresh or frozen spears into ¼-inch-thick diagonal slices. Slice chicken crosswise into thin strips, 3 inches long and 1 inch wide.
3. Arrange chicken, asparagus, water chestnuts and pea pods separately in overlapping layers on large platter. Cover and refrigerate until serving time. Trim spinach of all tough stems. Wash. Refrigerate in serving dish.
4. At serving time, bring chicken stock to boiling in electric fondue pot. Keep stock simmering through the meal. Pass platter or plates of uncooked ingredients; let each person spear a piece or two of vegetable (except spinach) or chicken with a fondue fork and cook in simmering broth until tender. Pass soy sauce, sherry, sesame seeds and Hoisin sauce. Let each person mix sauce ingredients and use as dip for cooked ingredients.
5. When all chicken and vegetables have been eaten, add noodles, then spinach, to broth remaining in pot. Cook until just tender. Ladle into bowls to be eaten as last course. If broth has cooked down too much, replenish with canned chicken broth. Makes 6 servings.
6. American Home's Suggested Menu:
Chinese Hot Pot
Noodle Spinach Soup
Drained Canned Pineapple Chunks
Hot Tea

*Hoisin sauce, a piquant-sweet, plum-flavored sauce made of soybeans, garlic, salt and chili, is sold in the gourmet area of supermarkets or in specialty food stores.

Bagna Cauda

(Italian Vegetable Fondue)

1 large cucumber, pared and seeded
3 carrots, pared
5 celery stalks
2 green peppers, seeded
2 Belgian endive (¼ pound)
1 small head cauliflower (1 pound)
Long Italian breadsticks (optional)
3 cups heavy cream
⅓ cup butter
1 tablespoon anchovy paste
1 teaspoon finely chopped garlic

1. Cut cucumber, carrots, celery and green peppers into 3x½-inch strips. Cut endive into quarters lengthwise. Break or cut cauliflower into flowerets (1½ cups). Place vegetables in bowl of ice water to crisp, about 1 hour. Place breadsticks in cup or basket.
2. Bring cream to boiling in saucepan. Cook over low heat, stirring frequently, until thickened and reduced to half.
3. Melt butter in electric fondue pot over low heat. Add anchovy paste and garlic, then reduced cream. Bring sauce just to boiling, stirring constantly. Reduce heat; keep warm over very low heat. Drain vegetables. Pat dry with paper towels. Arrange on serving platter.
4. Let each person spear vegetables with fondue fork and dip vegetables or breadsticks in hot anchovy and garlic sauce. If butter and cream separate, beat with wire whisk until blended. Serve as appetizer. Makes 8 servings.
5. American Home's Suggested Menu:
Bagna Cauda
Spaghetti with Meat Sauce
Mixed Green Salad
Thawed Frozen Frosted Cupcakes

Fondue Bourguignonne

1½ pounds boneless sirloin, cut 1 inch thick
Piquant Chili Sauce (recipe below)
Herb Sauce (recipe below)
Mustard Sauce (recipe below)
3 to 4 cups peanut, corn or pure vegetable oil

1. Cut meat into 1-inch cubes. Place in serving dish. Cover with plastic wrap. Let stand at room temperature 30 minutes.
2. Prepare Piquant Chili Sauce: Combine *1 cup bottled chili sauce, 1 tablespoon drained prepared horseradish, 1 teaspoon Worcestershire and ¼ teaspoon salt*. Spoon into serving dish. Makes about 1 cup.
3. Prepare Herb Sauce: Combine *1* cup parsley sprigs, ¾ cup dairy *sour cream, 1 teaspoon dried tarragon, ½ clove of garlic* and *½ teaspoon salt* in blender container. Cover. Whirl until blended. Spoon into serving dish. Makes about ¾ cup.
4. Prepare Mustard Sauce: Combine *½ cup mayonnaise, ½ cup dairy sour cream, 1 tablespoon prepared mustard, ½ teaspoon salt* and *dash of hot-pepper sauce*. Spoon into serving dish. Makes about 1 cup.
5. Before serving, heat oil in electric fondue pot over high setting to 375° on deep-fat thermometer. Reduce heat, but watch oil temperature carefully during cooking.
6. Let each person spear a cube of meat on fondue fork and dip into oil to cook. Dip cooked meat into one of the sauces. Makes 4 servings.
7. American Home's Suggested Menu:
Fondue Bourguignonne
Fried Frozen Potato Rounds
Cucumber-Chicory Salad
Chocolate Mousse

Order Electric Fondue Set Shown on Page 84

Oster Electric Fondue Set has thermostatically controlled heating element for even, nonscorch cooking; porcelain-clad aluminum heating/serving pot (in choice of three colors) with nonstick Teflon II interior; protective lid and six stainless-steel forks—plus fondue cookbook. A $29.95 value—available to *American Home* readers for $21.95.

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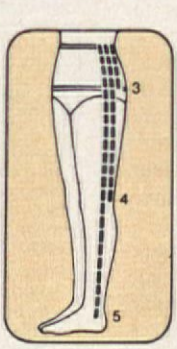
Follow this simple step-by-step chart. You'll need someone to help you with the measuring. Record your measurements (to the nearest ⅛") on the coupon order form. Before starting, remove outer clothing. Wear the under garments you usually wear. Stand straight and tall. Tie a string snugly around your waist. Tie another string around the fullest part of your body below the waist.



3 HIP LEVEL Measure distance from waist string to hip string along side of body.

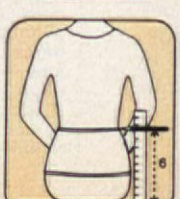
4 WAIST to KNEE Measure along side of body from waist string to point directly in line with middle of knee cap.

5 WAIST to ANKLE Measure from waist string along side of body to ankle bone. (This determines ankle position only. Your correct fashion length will be added to this measurement.)

Now you're ready to begin

1 WAIST Measure around the string at waist. Snug, but not too tight.

2 HIPS Measure around the string at hips. Snug, but not too tight.



6 SEATED CROTCH MEASUREMENT Sit erect on hard flat surface. Hold a ruler straight up from surface at side of body. Place a pencil at right angle to ruler at waist string and record measurement where ruler and pencil meet.

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BEVERLY ELLSLEY

continued from page 69

Beverly's talents became known, and her hobby mushroomed into a business. Moreover, the more committed she became to her work, the more apparent it was to her that though she was working to make money, she says, "I was also working to feed my soul."

Each new job seemed to bring to light another client's talent—and her involvement—because Beverly concentrated on things other people could do themselves.

"The most exciting part is when the owner wants to braid a rug or stencil a wall on her own," says Beverly. "Lots of them enjoy it so much and become so proficient that they wind up working *with* me—which is just fine. The more I can teach, the more hands and talents I have to draw from. Now I farm out many of the things I used to do myself to women who wind up doing the same thing I'm doing: juggling the family and getting ahead with the jobs. The wonderful thing is that anyone who learns a skill has a chance to use it, and to pick up some extra money by putting her talent on the market."

The market for Beverly's own talents now extends far beyond her home territory. She is putting final touches on the interiors she designed for a secretarial school in the Prudential building in Chicago . . . working as design consultant to The 18th Century Company of Durham, Conn., in the restoration and remodeling of old structures all over New England . . . decorating houses and apartments in Connecticut and New York.

It might sound as if there were very little time left for fueling the home fires. Of course, for anyone who is self-employed there are slack periods, but even when the pressure is on "I try to work no more than three days a week and always take at least one day a week to really be at home. Since I firmly believe that it's not the quantity but the *quality* of the time you spend with your children that counts, I make that time very special for my children. Because it is such precious time, I look forward to it and enjoy it more than I might if I were always at home. And when I'm there, Mommy is a *real* mommy—wearing a long apron and baking cookies. But some of my best design ideas come to me while I'm washing dishes with the kids pulling at my dress.

"I can foresee that when the kids are older, I will need to spend more time with them. But for now, my working is a way of life for them, and I don't think they resent it so much as I feel guilty about it."

If the children's behavior can be used as a measure of her success as a parent, Beverly need feel no guilt. Douglas and Rebecca Ellsley are poised, personable and unspoiled members of the under-seven generation. They should grow into adulthood happily ignorant of the old-fashioned nightmare line, "I devoted my whole life to staying at home for your sake and now I'm left alone and what thanks do I get," etc.

Beverly has never told the children that she *has* to work. "That would be a fraud. I don't have to work for financial reasons. But I *like* to work. So I say, 'Sometimes when Mommy is at home, you want to go and play with your friends. It doesn't mean that we don't love each other. Well, I love you very much, but sometimes, Mommy wants to go out and play, too.' I make a point of taking them to see jobs I'm doing, so they can have an idea where I am and what I'm up to when I'm not with them. I think that's important."

Douglas is in first grade; Rebecca is in nursery school. On afternoons when their mother is working, there is always a young baby-sitter around. "My kids are happier with a teen-ager who will play with them—she's a chum, not a maid. It means a cast of thousands as baby-sitters, because one girl can take only so much. I'm very particular about hiring a sitter, because she has total responsibility to make sure life goes on as though I were here. I provide a car so the children can be driven to a friend's to play, or picked up on a rainy afternoon, or taken on errands. If they want gum balls, it's the sitter who buys them. Of course, she usually buys about 18 more than Mommy would, but that's part of it."

Housework is not part of the baby-sitter's job, but another facet of Beverly's—by choice. "I find it very difficult to ask someone else to scrub my floors for me. On Saturdays, I can be found scrubbing while my husband plays golf. I will not say my house is the cleanest in America, but it's not because of the fact that I work. If I were at home, I might spend the day sewing a dress instead of vacuuming."

And what of her husband? Does an independent wife threaten the male ego? "Robert's my one-man fan club. He is so terrifically pleased by my success, and so verbal about it, that we are both happier now than before I worked. Of course, I was never a dependent person—I don't think he would have married me if I had been. Because he's secure in himself, it would take more than my working to threaten his ego. And it's his job that keeps the family going. His only prerequisite is that I get home before he does. Why not? Who likes to come home to an empty house? But since he leaves for work by 8:00 and is very seldom home before 8:00 at night, I do have a very long day.

"There was a time when I was feeling my way and wondering if he would *allow* me to work. That seems ridiculous now, but at the time it was very much a question because this was *not* the greatest thing *he'd* ever heard of.

"I think when he saw how much happier I'd be at the end of the day than I was when I spent all my time at home, he changed his mind about having a working wife. I think he feels that it's good for his image to have a wife who is an achiever."

One of Robert's enthusiasms is entertaining, so Beverly budgets her time to allow for "a big feast with friends a couple of times a month" in the big, friendly kitchen of their house in Westport. Then, "twice a year we have a big bash of a party and I stay home cooking for a couple of days beforehand."

In most jobs there is the annual two-weeks-with-pay vacation, but not in Beverly's juggling schedule. "I am in a constant state of collapse, and I *love* it. The worst thing in the world is to be bored, and I would be bored without a new challenge before me. There are times when I would like to get off by myself, but I don't do it. I take the slack periods between jobs to put my head back together. Then, almost every weekend in winter we go away to ski together as a family. It's wonderful time together, and that's what really restores my soul.

"My working means that I can help my husband in paying for those weekends. It took awhile for me to make money, but I am now, and it goes for those weekends or for special things for the children or for me. I just spent $150 on a rare antique sampler that I never would have dreamed of if it weren't for the money I make.

"It isn't really the money, though. In order to grow, you've got to have a new challenge. I don't know what the next one will be, or where it will take me, but I'm willing to go."—**Camille Duhe**

Mr. Duhe, a New York free-lance writer, most recently co-authored a book on health and beauty with Beverly and Vidal Sassoon.

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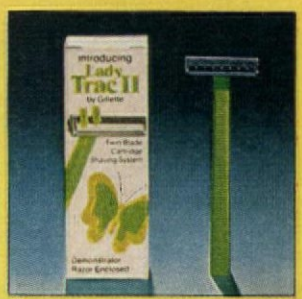

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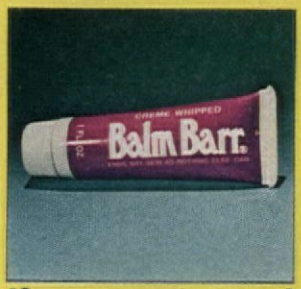

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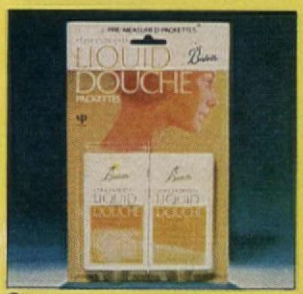

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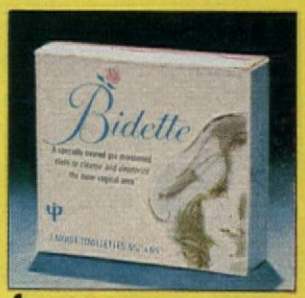

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BARGELLO TREASURES TO DECORATE YOUR TREE

Make these colorful bargello needlepoint tree ornaments and add a personal touch to your holiday decor. Whether you choose small or large ones—or a mix of both—you'll find them quick and easy to work up. Kits contain 12-hole mono needlepoint canvas strips, Orlon yarn, needle and complete instructions with diagrams. Stitch now—treasure for years to come.

Not $29.95...Not $24.95 ...But ONLY $18.88

Red and White Gingham Pattern

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Luxurious Melamine Dinnerware

Service For Eight Includes:

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Imagine! You get the complete service for eight plus the FREE GIFT of 8 golden tumblers...55 Pieces in all...and all for only $18.88.

Take advantage of this incredible offer while our supplies last at this low, low, LOW price.

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Be sure to specify which pattern you want... the stunning red and white GINGHAM pattern shown above or the lovely GOLDEN WHEAT pattern shown below.

2 YEAR GUARANTEE BY MANUFACTURER

This luxurious melamine dinnerware is guaranteed by the manufacturer against breaking, chipping or staining for two full years. The entire set is also guaranteed to be dishwasher safe against fading colors or discoloration.

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Use this beautiful dinnerware in your own home for 30 days. If you and your family are not absolutely delighted, simply return for a full money back refund...*and keep the 8 tumblers as our Free Gift to you!*

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2. **Golden Wheat** SHOWN AT LEFT

Includes **FREE GIFT** 8 GOLDEN TUMBLERS

REDBOOK DINNERWARE, Dept. MD-5
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Please send me the complete 55 piece service-for-eight melamine dinnerware set in the pattern I have checked below for only $18.88. I understand I must be completely delighted or may return the set for full refund within 30 days and keep the 8 FREE Tumblers as my gift. (Please add $2.00 for postage and handling.)

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Enclosed is $_____

Make Check Payable to Redbook Magazine

Charge my ☐ American Express ☐ BankAmericard ☐ Master Charge

Card No._____

Expiration Date_____

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Connecticut Residents Add 7% Sales Tax

ANNOUNCING A MAJOR NEW BICENTENNIAL LIMITED EDITION SERIES FOR COLLECTORS

Now you may acquire the only set of 4 *proof quality* plates custom minted to your order by The Hamilton Mint during the Bicentennial Year

"The Cornerstones of Liberty"

The Battle of Lexington

Actual Diameter of Each Plate is 9"

Available in Solid Pewter & 24KT Gold on Pewter

HERE IS A MASTERFULLY CRAFTED Bicentennial collection to delight the most demanding collector.

These four exquisite solid pewter plates are the finest examples of the minter's art, and each bears an original sculpture of historical importance.

To create these plates, The Hamilton Mint commissioned master sculptor Alfred Brunettin. He has captured, in beautiful detail, four of the most dramatic events in our Nation's struggle for independence: The Minutemen at Lexington; The Battle of Bunker Hill; The Boston Tea Party and "Molly Pitcher," Heroine of Monmouth.

ENDURING WORKS OF FINE ART

Each plate will measure a full 9" in diameter. They will be minted in solid pewter, the metal most favored by colonial American craftsmen, and a metal that enhances every detail of the sculptor's work. The proof plates will be struck in high bas-relief, and The Hamilton Mint, the first mint to produce a bas-relief pewter plate, will strike each proof plate with a gleaming mirror like background.

AVAILABLE IN SOLID PEWTER AND 24 KT. GOLD ON PEWTER

You may order "The Cornerstones of Liberty" in solid pewter for only $30 per plate or in luxurious 24 Kt. gold on pewter for just $40 per plate. The plates will be issued one every other month over an eight month period. If you prefer, you may purchase and receive the entire collection together and save —all four plates in pewter, paid in full now are just $110.00 (you save $10 plus $3. in postage & handling charges) and in 24 Kt. gold on pewter are $150 (again you save a total of $13).

DELUXE HERITAGE EDITION:
24 Kt. Gold on Solid Pewter

The beauty of these extraordinary plates has been made even more extravagant and desirable with the addition of 24 Kt. gold on solid pewter. Each of these plates will cost just $40.

A SPECIAL LIMITED EDITION

Collectors of this plate series will own works of art that are incomparably beautiful. The Hamilton Mint will strike only enough plates to fill the exact number of valid orders received by July 4, 1976, but The Hamilton Mint reserves the right to close the subscription rolls before this date. Once all validated orders have been minted, the minting dies will be destroyed.

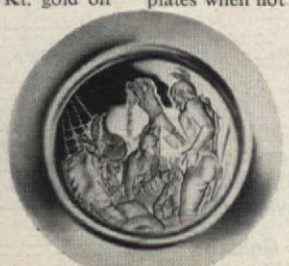
Subscribers will receive a registered Certificate of Authenticity, attesting to their status as collectors of this limited edition, and all subscribers' names will be retained in The Hamilton Mint's documented records.

UNIQUE INVESTMENT POTENTIAL

Collector plates have traditionally represented a fine investment opportunity. Because of the exceptional quality and beauty of these distinctive *minted* masterpieces, we feel they too are destined to become valued and treasured heirlooms.

Each plate will come with a custom easel and subscribers to the complete set will receive a deluxe 4-drawer chest to safely store plates when not on display.

Bunker Hill



Boston Tea Party

"Molly Pitcher"

© THE HAMILTON MINT 1975

OFFICIAL ORDER FORM

"The Cornerstones of Liberty" Plates

Mail to: **THE HAMILTON MINT**
40 E. University Dr., Arlington Hgts., Ill. 60004

Please enter my order for "The Cornerstones of Liberty" Plates. I understand that I'll receive my first plate soon after my order is approved and that I'll be invoiced for the prepayment of the next plate in the series. Enclosed is check or money order for $_____ or charge my order as indicated below.

☐ Send me my collection in Solid Pewter. I enclose $30.00 for the first plate, plus $1.50 for postage & handling.

☐ Send me my collection in 24 Kt. Gold on Pewter. I enclose $40.00 for the first plate, plus $1.50 for postage & handling.

I WISH TO PURCHASE ALL 4 PLATES NOW TO SAVE $13:

☐ Send me all four Solid Pewter Plates together. I enclose just $110.00 plus only $3.00 for postage & handling.

☐ Send me all four 24 Kt. Gold on Solid Pewter Plates together. I enclose just $150.00 plus only $3.00 for postage & handling.

I WISH TO ORDER ONLY PLATE(S) CHECKED:

☐ In Solid Pewter at $30.00 each.

☐ In 24 Kt. Gold on Solid Pewter at $40.00 each.

___Bunker Hill ___The Battle of Lexington
___"Molly Pitcher" ___Boston Tea Party

(Add $1.50 for postage & handling per plate.)

Charge to my:
☐ Master Charge* ☐ BankAmericard

Acct. No._____ Exp. Date_____
*If using Master Charge, also indicate the four numbers above your name here _____

*Name*_____
(please print)

*Address*_____

*City*_____ *State & Zip*_____

*Signature*_____
(must be signed to be valid)

Application subject to approval by the Hamilton Mint

Allow four to six weeks for delivery.

Illinois and Louisiana residents add applicable sales tax.

LIMIT: ONE PROOF SET PER SUBSCRIBER

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AHM N75

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Now...own the luxurious personalized crystal you've always wanted ...but never thought you could afford.

Imagine...this complete 4-piece setting of shimmering Litchford Crystal...each piece permanently engraved with your own initial ...all for just $1.

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Quality craftsmanship—the key to fine monogrammed crystal. Old World craftsmanship blends with modern technology to create delicate, superb quality engraving—permanently etched—and completely dishwasher safe. Smooth, fire-polished sheer rims grace each piece...a feature found in the most expensive handmade crystal.

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And here's the best part. You can enjoy this superb crystal at the low Crystal Shop price because we buy in large quantities directly from the manufacturer. Then we ship direct to you. We have no retail stores, no salesmen, no commissions to pay. And because we buy exclusively for our Homeward House families, we can pass these economies on to you.

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My monogram initial is ☐ **(please print)**

☐ Mrs.
☐ Miss _____
PLEASE PRINT FIRST NAME LAST NAME

Address _____ Apt. _____

City _____ State _____ Zip _____

Limit—one introductory setting per family

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AFGHAN

continued from page 72

SIZE: Each End Panel measures approximately 14½"—15" wide and 60" long. Center Panel measures approximately 16" wide and 60" long. For a regular-size afghan work 1 of each of the End Panel and 1 Center Panel (approximately 45" by 60"). If a larger size is desired, add on as many Center Panels as necessary to get the size and work each panel as long as you want.

MATERIALS: 4 Ply Knitting Worsted: 4-ounce pull skein: (Each 60" panel requires four 4-ounce skeins.) No. 8 knitting needles, or size to obtain size of panel as given: size H aluminum crochet hook; 1 dp needle.

NOTE: Gauge is not given because of the nature of the pattern. Width and length are given in the size paragraph.

END PANEL: Cast on 81 sts. **Row 1:** K 12, (p 4, k 1) 9 times, p 4, k 2, yo, k 2 tog, k 10 yo, k 2 tog, k 2 tog, yo, k 2. **Row 2:** P 18, k 1, (p 1, k 4) 10 times, p 1, k 1, p 10. **Row 3:** K 10, k 1, yo, k 1, p 2 tog, p 2, (k 1, p 4) 8 times, k 1, p 2 tog, p 2, k 1, yo, k 1, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 4:** P 18, k 2, p 1, k 3, (p 1, k 4) 8 times, p 1, k 3, p 1, k 2, p 10. **Row 5:** Slip 5 sts to dp needle, hold in front of work, k 5, k 5 from dp needle (Cable Twist—CT), k 2, yo, k 1, p 3, k 1, p 2 tog, p 2, (k 1, p 4) 6 times, k 1, p 2 tog, p 2, k 1, p 3, k 1, yo, k 2, yo, k 2 tog, CT, yo, k 2 tog, k 2 tog, yo, k 2. **Row 6:** P 18, k 3, (p 1, k 3) 2 times, (p 1, k 4) 6 times, (p 1, k 3) 2 times, p 1, k 3, p 10. **Row 7:** K 13, yo, (k 1, p 3) 2 times, k 1, p 2 tog, p 2, (k 1, p 4) 4 times, k 1, p 2 tog, p 2, (k 1, p 3) 2 times, k 1, yo, k 3, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 8:** P 18, k 4, (p 1, k 3) 3 times, (p 1, k 4) 4 times, (p 1, k 3) 3 times, p 1, k 4, p 10. **Row 9:** K 14, yo, (k 1, p 3) 3 times, k 1, p 2 tog, p 2, (k 1, p 4) 2 times, k 1, p 2 tog, p 2, (k 1, p 3) 3 times, k 1, yo, k 4, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 10:** P 18, k 5, (p 1, k 3) 4 times, (p 1, k 4) 2 times, (p 1, k 3) 4 times, p 1, k 5, p 10. **Row 11:** K 15, yo, (k 1, p 3) 4 times, k 1, p 2 tog, p 2, k 1, p 2 tog, p 2, (k 1, p 3) 4 times, k 1, yo, k 5, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 12:** P 18, k 6, (p 1, k 3) 10 times, p 1, k 6, p 10. **Row 13:** CT, k 6, yo, k 1, p 2 tog, p 1, (k 1, p 3) 8 times, k 1, p 2 tog, p 1, k 1, yo, k 6, yo, k 2 tog, CT, yo, k 2 tog, k 2 tog, yo, k 2. **Row 14:** P 18, k 7, p 1, k 2 (p 1, k 3) 8 times, p 1, k 2, p 1, k 7, p 10. **Row 15:** K 17, yo, k 1, p 2, k 1, p 2 tog, p 1, (k 1, p 3) 6 times, k 1, p 2 tog, p 1, k 1, p 2, k 1, yo, k 7, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 16:** P 18, k 8, (p 1, k 2) 2 times, (p 1, k 3) 6 times, (p 1, k 2) 2 times, p 1, k 8, p 10. **Row 17:** K 18, yo, (k 1, p 2) 2 times, k 1, p 2 tog, p 1, (k 1, p 3) 4 times, k 1, p 2 tog, p 1, (k 1, p 2) 2 times, k 1, yo, k 8, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 18:** P 18, k 9, (p 1, k 2) 3 times, (p 1, k 3) 4 times, (p 1, k 2) 3 times, p 1, k 9, p 10. **Row 19:** K 19, yo, (k 1, p 2) 3 times, k 1, p 2 tog, p 1, (k 1, p 3) 2 times, k 1, p 2 tog, p 1 (k 1, p 2) 3 times, k 1, yo, k 9, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 20:** P 18, k 10, (p 1, k 2) 4 times, (p 1, k 3) 2 times, (p 1, k 2) 4 times, p 1, k 10, p 10. **Row 21:** CT, k 10, yo, (k 1, p 2) 4 times, k 1, p 2 tog, p 1, k 1, p 2 tog, p 1, (k 1, p 2) 4 times, k 1, yo, k 10, yo, k 2 tog, CT, yo, k 2 tog, k 2 tog, yo, k 2. **Row 22:** P 18, k 11, (p 1, k 2) 10 times, p 1, k 11, p 10. **Row 23:** k 63, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 24:** P. **Row 25:** As Row 23. **Row 26:** P. Repeat these 26 rows for pattern until strip measures 60" or desired length. Bind off.

Work other End Panel to correspond, reversing patterns as follows: **Row 1:** K 2, yo, k 2 tog, k 2 tog, yo, k 12, (p 4, k 1) 9 times, p 4, k 2, yo, k 2 tog, k 10. **Row 2:** P 12, k 1, (p 1, k 4) 10 times, p 1, k 1, k 16. **Row 3:** K 2, yo, k 2 tog, k 2 tog, yo, k 10, k 1, yo, k 1, p 2 tog, p 2, (k 1, p 4) 8 times, k 1, p 2 tog, p 2, k 1, yo, k 1, yo, k 2 tog, k 10. **Row 4:** P 12, k 2, p 1, k 3, (p 1, k 4) 8 times, p 1, k 3, p 1, k 2, p 16. **Row 5:** K 2, yo, k 2 tog, k 2 tog, yo, CT, k 2, yo, k 1, p 3, k 1, p 2 tog, p 2, (k 1, p 4) 6 times, k 1, p 2 tog, p 2, k 1, p 3, k 1, yo, k 2, yo, k 2 tog. CT.

CENTER PANEL: Cast on 87 sts. **Row 1:** K 2, yo, k 2 tog, k 2 tog, yo, k 12, (p 4, k 1) 9 times, p 4, k 2, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 2:** P 18, k 1, (p 1, k 4) 10 times, p 1, k 1, p 16. **Row 3:** K 2, yo, k 2 tog, k 2 tog, yo, k 10, k 1, yo, k 1, p 2 tog, p 2, (k 1, p 4) 8 times, k 1, p 2 tog, p 2, k 1, yo, k 1, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 4:** P 18, k 2, p 1, k 3, (p 1, k 4) 8 times, p 1, k 3, p 1, k 2, p 16. **Row 5:** K 2, yo, k 2 tog, k 2 tog, yo, CT (see End Panel), k 2, yo, k 1, p 3, k 1, p 2 tog, p 2, (k 1, p 4) 6 times, k 1, p 2 tog, p 2, k 1, p 3, k 1, yo, k 2, yo, k 2 tog, CT, yo, k 2 tog, k 2 tog, yo, k 2. **Row 6:** P 18, k 3, (p 1, k 3) 2 times, (p 1, k 4) 6 times, (p 1, k 3) 2 times, p 1, k 3, p 16. **Row 7:** K 2, yo, k 2 tog, k 2 tog, yo, k 13, yo, (k 1, p 3) 2 times, k 1, p 2 tog, p 2, (k 1, p 4) 4 times, k 1, p 2 tog, p 2, (k 1, p 3) 2 times, k 1, yo, k 3, yo, k 2 tog, k 10, yo, k 2 tog, k 2 tog, yo, k 2. **Row 8:** P 18, k 4, (p 1, k 3) 3 times, (p 1, k 4) 4 times, (p 1, k 3) 3 times, p 1, k 4, p 16. Continue in pattern as established until same length as End Panel. Note: This panel works the same as for End Panel except first 6 sts.

FINISHING: With H crochet hook and right side facing, work 1 row of slip st along edges of panels that will be sewn tog (make sure not to crochet along cable outside edges of End Panels). Weave strips tog. **Do not block or press.** Wet block, if necessary. (Wet afghan in cold water. Roll in a towel. Spread on a flat surface to measurements, dry away from heat and sun.)

KNITTING ABBREVIATIONS

dp ..... double-pointed
k ..... knit
p ..... purl
st(s) ..... stitch(es)
tog ..... together
yo ..... yarn over

PARENTHESES ( ): Directions within the parentheses should be repeated as often as indicated—(k 2, p 3) 3 times would mean to work what is in ( ) 3 times in all.

Shopping Information

Merchandise listed is available in leading department and specialty stores. Items not included may be privately owned or custom-made or one-of-a-kind.

HOT STUFFING

Pages 54-55: Ironstone vegetable dish, 19th-century pearwood French table, Howard Kaplan, 43 E. 10th St., N.Y.C.; Deep Basted Butterball Swift's Premium Turkey, Swift & Co., Oak Brook, Ill.; cranberries for whole cranberry sauce, Ocean Spray Cranberries, Inc., Hanson, Mass.

CONTINENTAL PARTIES

All sources NYC, except where noted.

Page 62. Top: Atelier Vitreon hurricane lamps, "Botanic Garden" plates, bamboo trays, ceramic cheese knife, Bloomingdale's; marble cutting slabs, Pottery Barn; napkins, Azuma; "Aperto" stainless-steel knives, Supreme Cutlery; Bistro cutting board, Sigma Marketing Sys.; planter baskets, B. Altman & Co.; cheeses, Food and Wines from France.

Page 62. Bottom: Glasses, left to right —"Connoisseur Taste Vin," "Danica" wine, "Doric" on the rocks, "Nina" wine, "Connoisseur Tulip Champagne," "Vendange" champagne sherbet, Pottery Barn; Rosenthal "Clarion" champagne, B. Altman & Co.; oversized goblet, Tastesetter series, Brodegaard and Miller Collection, Sigma Marketing Sys.; "Connoisseur Moselle," "Pearl" goblet, "Nord" on the rocks, Pottery Barn; Boda "Flagg" bowl, B. Altman & Co.; Bistro cutting board, Sigma Marketing Sys.

Page 63: Glass candle holders from West Germany, Sigma Marketing Sys.

Page 64: Brown and white "Chai Ching Hex" lamp, Tyndale, Inc., Gloucester City, N.J.; silver coffee service, tray by Ellis Barker, B. Altman & Co.

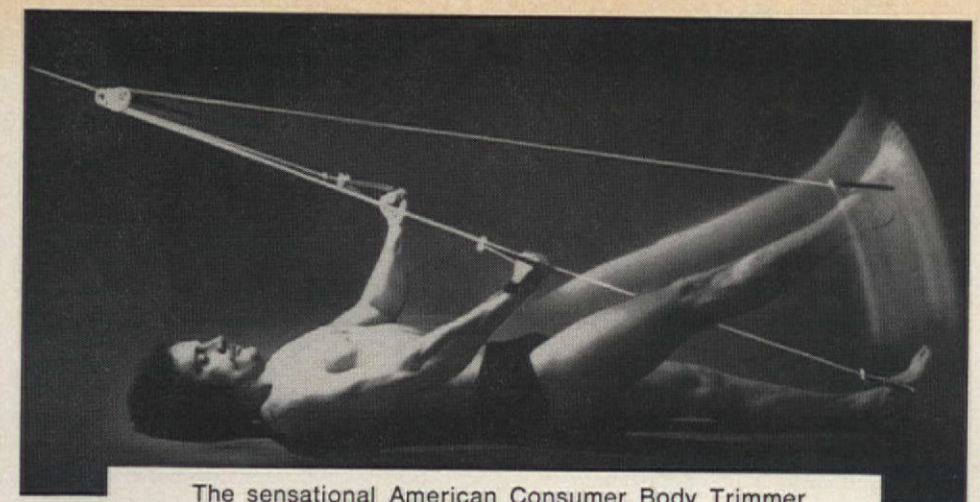
Page 64. Right-hand corner: Brass/glass coffee cart, Allmarck, Bloomingdale's; white Formica coffee table, Thayer Coggin, Inc., High Point, N.C.

Page 65. Top: Liqueur and Hot Toddy glasses, Lenox, Inc., Trenton, N.J.; sterling-silver fluted gilt bowl spoon, S. Wyler, Inc.; white demitasse cup, with gold handle and saucer, Coalport, Div. of Wedgwood, Bloomingdale's; antique Georgian brass cup, saucer, James II Galleries; antique luster tea cup, saucer, S. Wyler, Inc.; Jena tea glass with silver holder, Schott-Zwiesel Glass Inc.; Orrefors cloverleaf bowl, B. Altman & Co.; "Sharon" demitasse cup, saucer, Adams, Bloomingdale's; glass cup, saucer with silver band, Dorothy Thorpe "Gold Cane" demitasse teaspoons, "Gold Aristocrat" teaspoons, Supreme Cutlery Division, Sigma Marketing Sys.

Page 65. Bottom: Brass shell box, candy dish, Sigma Marketing Sys., silver plate, Reed and Barton, parfait glass, B. Altman & Co.; "Rougemont" salad plate, Royal Crown Derby, Carlstadt, N.J.; glass cake stand, Imperial and "Royale" napkins, Bloomingdale's; mirrored place mats, Azuma; glass candle holders, Pottery Barn.

HONEY PUMPKIN PIE

Page 78: 19th-century pearwood French table, Howard Kaplan, N.Y.C.; pie plate (also shown on cover), Fire-King Ovenware in Harvest Amber, Anchor Hocking Corp., Lancaster, Ohio.



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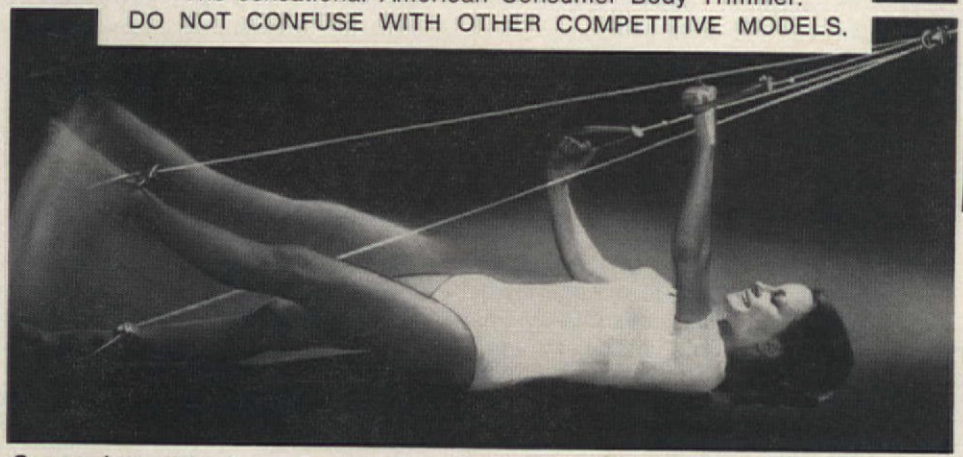

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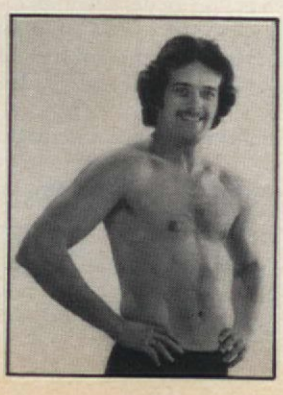

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How To Send For Ladder Plant Stand, Page 48

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Vagisil

MUSIC SYSTEMS

continued from page 75

Since a true, or "flat," response is what you're seeking, listen carefully to the way speakers reproduce the extreme high- and low-end frequencies. If a flute or piccolo sounds tinny, or a bass or tuba sounds muddled, the speakers have failed to deliver the full balance of tones.

Above all, beware of "rock" speakers (those touted as ideal for rock music). This generally means that the speakers pump out gobs of syrupy bass as thick as liquid iron ore. A good pair of speakers should reproduce a balanced range of sound, whether you listen to Guy Lombardo or Led Zeppelin.

In comparing speakers, ask the salesman to switch from pair to pair in an A-B test. Don't be influenced if one pair proves louder than the other. This simply means that one pair is more efficient, requiring less power for the same level of sound. Instruct the salesman to lower the loudness levels so both pairs can be compared equally.

In choosing a turntable, remember that speed, accuracy of pitch and an absence of mechanical vibration are the hallmarks of good design. Comparing different changers, chances are you'll confront several confusing terms. *Wow and flutter* is not a circus act. It's a term referring to the variations of speed and pitch that result when the platter moves around too slow (causing a *wow* sound effect) or if it moves around too fast (causing a *flutter* sound). Wow and flutter become apparent to the ear when variations exceed 0.2 percent. Most quality turntables have lower figures.

Rumble is another term you will find mentioned in turntable specifications. It's caused when vibrations in the turntable motor create a noticeable *r-r-r* sound. Predictably, the lower the rumble, the better and costlier the turntable.

Whether or not your turntable purchase includes a cartridge, insist on a separate cartridge with a lower tracking force, higher compliance and true frequency response. It would be foolish to disregard your choice for a proper cartridge and let a heavy stylus bulldoze its way through the grooves of your record collection.

Choosing the receiver for your audio system can be the most perplexing task: Ease of installation, logical arrangement of features and controls, plus overall compactness are the watchwords. The best way to evaluate an amplifier's or receiver's true power output—enough to drive your loudspeakers—is the most conservative. Study the specifications in the manufacturers' literature. The most conservative—hence, more reliable—claim is that a receiver's power section can deliver the full rated power at the full audible range of the human ear. Be wary if a manufacturer claims a certain amount of *peak power* output in only the middle range of frequencies. Rather, you should seek data on *continuous power rating,* expressed in RMS watts per channel. A power claim by a manufacturer that neglects to mention the audible range or distortion level a receiver was rated at should be regarded with the same suspicion as the performance of an automobile that neglects to mention how many miles you can travel on a gallon of fuel. You listen to music at all frequencies just as you drive at all speeds.

The FM tuner, the other section of the receiver, should have low distortion, a high signal-to-noise ratio and good sensitivity—the ability to receive even the weakest radio signals. Sensitivity is rated in microvolts (uV)—most quality tuners have a rating of 2uV or lower. However, in a large metropolitan area where the signals are likely to be strong, the uV rating may not be a particularly important consideration.

Selectivity and *capture ratio* indicate the FM tuner's ability to zero in on the strongest of close stations broadcasting on the same frequency. These ratings are expressed in decibels—the higher the number, the better.

Signal-to-noise, which tells how much interfering background noise will be suppressed, is also an important checkpoint, as is *harmonic distortion*—the unwanted harmonic tones you will hear from the tuner. Look for high signal-to-noise ratios of 60dB to 70dB, or better. And if total harmonic distortion (THD) is greater than 1 percent for a tuner you are considering, pass it by.

Technicalities aside, the system you choose has to *sound good* to you. Most reputable audio dealers offer an at-home demonstration period that allows you ample time to try out and be satisfied with your purchase. Sometimes a piece of equipment will have concert hall fidelity in the store, but sound like a gurgling bathtub at home. Any component that displays such great disparity should be returned.

Once you get your system home and unpacked, don't panic. Setting up won't be difficult as long as you take time to read the instruction materials and follow directions carefully. Pay attention to the instructions for proper speaker positioning and the linking of like cables to like terminals. Above all, don't be in a hurry. It takes time to put together the right stereo mix. Now savor and enjoy. **—J.P. Donlon**

Mr. Donlon's wide knowledge of music systems stems from many years' work as a music critic for New York and Boston publications.

How YOU Can Turn Box-Tops Into Gold!

My husband laughed when I told him we could rake in over $500 a year with my "crazy" idea. "Too simple," he said. But today we both laugh all the way to the bank.

by Mrs. Ellen Michael

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From this moment on, forget everything you've ever been told about making and saving money — because almost over night you can learn to change your mail box into a money machine. You'll learn how to open it six days a week for the next year to pull out a guaranteed minimum of $500 — absolutely tax free or your money back.

Unless you simply don't need $500 in extra cash for 1975 — to spend any way you like — take a few minutes to read about the simple, step-by-step method I've worked out.

The method is so incredibly easy that anyone can master it quickly — yet so valuable that it will give you and your family the money you need to buy the luxuries in life before you are too old to enjoy them. You can follow the method in just a few spare minutes a day — without any previous experience. And yes, it's all perfectly legal.

Now, shopping is a money-making adventure, not a chore. You too can claim your share of the million dollar giveaway – when you know how.

Sound impossible? It's really not. In fact, it's been proved by thousands of people just like you. You CAN learn the secret of how to get SOMETHING for NOTHING through the "magic" of refunding. But first, here's exactly what refunding is and exactly how refunding works.

It's simplicity itself. Refunding is the process of sending box-tops and labels to companies which offer to send you cash, coupons or gifts in return. You've probably taken advantage of offers like these from time to time in a hit-and-miss way. But, you discovered that the "profits" were small — hardly worth the effort. Me too.

But, once I found out that the big companies like Campbell's, Proctor & Gamble, General Mills, Bordens and Lever Brothers make 2,000 to 3,000 giveaway offers every year worth millions of dollars — I set out to find the way to get my share of all that money.

By trial and error and with the help of a refund and box-top expert in New York, I finally figured out a simple, step-by-step method of raking in over $500 a year. The method was tested again and again to make sure it really works. It does. It's almost foolproof.

Everything you need to know about the magic of refunding has been written down — so that you can cash in on the gold mine just sitting there in your cupboard. All this valuable information has been published by Lincoln Press in a book called "How To Turn Box-Tops Into Dollars."

If you have any doubt in the world that you can take in the extra cash you need — here are some reported experiences of avid refunders:

- "I have been putting all my refunds in a special bank account . . . I have over $1,000 saved . . ."
- "I'm planning a week in Nassau with the special fund garnered from coupons and labels . . ."
- "I owed my mother-in-law $50 . . . I've already paid $47 through refunding . . ."
- "This is really a god-send to me. Last month I received $62 in cash and about $30 in coupons for food . . ."
- "With refunds I have been able to buy gifts for birthdays and weddings . . ."
- "It seems that every time the mail comes in, I have 50¢ to $1.25 in change — sometimes crisp dollar bills . . ."
- "In the last few months I have saved over $150 . . . that's not counting free cans and packages of food. Last year I bought a bedroom rug and a lawn edger out of my refund money . . ."

Money doesn't grow on trees, so stop for a minute to figure out how much cash — in the form of box-tops and labels — you've thrown into your trash can in the last few months. $200 or more would be a good guess.

I'll make you this promise: when you follow my method, you'll never do that again. Instead, you'll get the thrill of having your mail box filled to overflowing with money. You'll learn exactly how to claim your share of refunds on everything from soup to nuts. Just imagine, $2.00 for 4 Ajax box-tops; $1.00 for a Pillsbury Coffee Cake label; $1.00 for 3 Axion box-tops; $2.00 for a Palmolive Gold soap label. Every one of these cash refunds were actually offered last year.

Let me give you one warning, though. When you first start to use my method, some people may say, "What's the use — you only get back a quarter at a time." They may even laugh the way my husband did. Don't pay any attention to them. A national magazine survey reported that people from Maine to California take in an average of $420.00 a year refunding. If they can do it, you can too.

And money isn't the only thing you'll learn to get once you've read the book and followed my simple method. Top quality merchandise is offered regularly for box-tops and labels. For example, in the last year or so a Polaroid camera was given away for snack food labels; an electric deep fryer for oil labels; an electric mixer for fruit labels; bath towels for soup boxes; toys, dolls and games for mouthwash labels — plus hundreds more.

But make no mistake about it — unless you have the tips, advice and guidance you'll find in "How To Turn Box-Tops Into Dollars" at your fingertips — you won't have a prayer. And, the only way to get your copy is to order it now, by mail. It's not for sale at any bookstore or newsstand in the world — at any price.

3 Bonus Reports — Free

Yes. When you order your copy of "How To Turn Box-Tops Into Dollars" right away you will receive absolutely free three issues of the monthly report "Refunding News." That's right. Each month — for three months — you will be kept up-to-date on the latest box-top and refund offers guaranteed to help you profit. And it's all free.

Your Double Guarantee

This is a double, 100% no-risk offer. If you don't like the book when it arrives, send it back. Your money will be returned immediately, no questions asked. Or, keep and use the book (and the 3 Free Reports) for a full year. If you and you family don't take in at least $500 following the step-by-step method, send everything back next year. You still get all your money back.

Your First $1.00 Refund — Today

To prove that the magic of refunding is no illusion or gimmick — take your first $1.00 refund today. For, even though I had been thinking about charging $6.00 for the book — send just $5.00 in cash, check or money order with the coupon below to Lincoln Press, 4444 South Sheridan, Tulsa, Oklahoma 74145. "How To Turn Box-Tops Into Dollars" (plus the 3 Free Reports) will be sent to you immediately by return mail. Quit dropping quarters and dollars into your trash can. Claim your rightful share of the million dollar refunding giveaway now.

-----Make checks payable and mail to:-----

Lincoln Press

4444 South Sheridan / Tulsa, Oklahoma 74145

Please rush me my guaranteed copy of "How To Turn Box-Tops Into Dollars" right away. Here's just $5.00 in cash, check or money order as payment in full. Also, send me my 3 Bonus Reports — Free — one a month! I understand that if I don't collect at least $500 following your method, I may return the book for my money back, without quibble or question.

Cash, check or money order $_____ enclosed.

You May Charge My:
☐ Master Charge ☐ BankAmericard

Acct # _____

Inter Bank # _____

(Master Charge only above your name)

Card Expiration Date _____

Signature _____

Print name Mr. Mrs. Miss _____

Address _____

State _____

City _____ Zip # _____

5H—608

☐ I want to get started right away earning extra money in Box-Tops and refunds. Send everything air mail. Here's an extra $1.50 to cover the cost.

BOOKS

continued from page 76

A timeless gift that can be frankly up to date or pleasantly reminiscent, books have the power to bring universal enjoyment. And they can be as much fun to look at as look through.

Handcrafted needlework is a fascinating old/new hobby. The long-time expert or newly inducted novice will find something to interest them in these selections:

Drawing on remembrances of her life in China, Maggie Lane in *Chinese Rugs Designed for Needlepoint* takes the reader on a joyous trip to another continent, another culture. Her introduction, as delicate as a Chinese water-color, sets the mood. Clearly explained graphs enable the reader to recreate the exquisite rugs illustrated (Scribner's, $12.50). Swinging back to America, *Needlework Nostalgia* is a collection of authentic designs from the Butterick Collection edited by Barbara Weiland. They run from Americana to Art Deco (Butterick, $12.95). Strictly rooted in today, *Needlepoints To Go* by Brande Ormond provides small totables—key rings to coasters—in designs clearly designated easy, intermediate and advanced (Houghton Mifflin, $10.95).

The colorful step-by-step graphs of *The New York Times Book of Needlepoint* by Elaine Slater make learning the various stitches in this basic primer pleasurable (Quadrangle, $14.95). *A Pageant of Pattern for Needlepoint Canvas* by Sherlee Lantz discusses in well-illustrated detail the history of distinctive needlepoint themes and stitches. More than 300 diagrams are included to help the reader recreate them (Grosset & Dunlap, $15.95). *Needleplay* contains 26 illustrated projects—pillows to Christmas tree ornaments—drawn from Erica Wilson's TV series (Scribner's, $12.95).

Native crafts have long held a fascination for every lover of do-it-yourselfing. If there are crafters on your gift list who have read "everything" about needlepoint, why not turn them onto something a little further afield? *Taaniko* by Joyce Ronald Smith travels as far as New Zealand to introduce handweaving, an art practiced by the Maoris. It requires no fancy gear—not even a frame or stand—for it is done completely by hand. Clear photos and diagrams illustrate step-by-step instructions (Scribner's, $10). A bit closer to home, Joanne Mattera's *Navajo Techniques for Today's Weaver* adapts basic Indian weaving for modern enthusiasts. Both traditional and alternative methods are included for setting up and using a loom (Watson-Guptill, $11.95). Along the same lines, *Crafts from North American Indian Arts* by Mary Lou Stribling offers projects styled on the crafts of American Indian tribes (Crown, $10.95).

Embroidery fans will cherish the global touring offered in *A World of Embroidery* by Mary Gostelow. Country by country, the native embroidery techniques of far and near—70 countries in all—are discussed and shown. Part of the book comprises a collection of embroidery stitches, with techniques explained and well illustrated (Scribner's, $20).

There are coffee table books to look at or flip through, and there are practical how-to books to really read. Usually. *American Quilts and How To Make Them* by Carter Houck and Myron Miller has bridged the gap. It offers something for everyone: beautiful pictures of beautiful quilts for those who simply love art in general, quilts in particular—and patterns for the doers, beginner or expert, who delight in making something by hand (Scribner's, $12.95).

On the same subject, *Polly Prindle's Book of American Patchwork Quilts* by Alice I. Gammell offers quilt-making tips and patterns (Grosset & Dunlap, $12.95).

Those who love the feel of working with clay and the challenge of molding it will appreciate *Pottery for Everyone* by Dora M. Billington, revised by John Colbeck (Watson-Guptill, $11.95) and *Pottery on the Wheel* by Elsbeth S. Woody (Farrar, Straus & Giroux, $15). Illustrated with clear instructional photographs, both books convey the excitement of executing the techniques of pottery making.

Lovers of country crafts or those who simply love the countryside will find something to treasure in *Traditional English Country Crafts and How To Enjoy Them Today* by Andy Pittaway and Bernard Scofield. Although written in and about England, each chapter has been adapted for America, listing where to get materials and information here in this country. Such varied pastimes as making corn-husk dollies and raising goats are included. Poems and photographs help increase the reader's appreciation of the natural charm of the countryside (Pantheon, $12.50).

Craft lovers of all ages will appreciate the more than 120 projects gathered together in the *Joy of Crafts* by The Blue Mountain Crafts Council. Family projects, toys, wearables and gift ideas are among the ideas covered (Holt, Rinehart & Winston, $19.95).

Collectibles can be anything from frivolous bubble-gum wrappers to elegant antique furniture. Sometimes it just takes a good book to spark one's interest. With the United States approaching its 200th birthday, learning to appreciate and collect objects from the past takes on a fresh new meaning. Two appetite-whetters are the *Collectors' Guide to Antique American Silver* (Doubleday, $7.95) by Marvin D. Schwartz, which introduces the world of silver collecting, and *American Poster Renaissance* by Victor Margolin (Watson-Guptill, $25), a well-illustrated (175 photographs) history of the "golden age of posters."

Two cookbooks to stir dormant pioneer spirits, *A Cooking Legacy* by Virginia T. Elverson and Mary Ann McLanahan (Walker, $10) and *The Early American Cookbook* by Hyla O'Connor (Prentice-Hall, $8.95), each provide a taste not only of the food but also of the feelings of the American colonists. Older recipes and techniques have been adapted to today's cooking, yet the distinctive flavors aren't altered.

American Food by Evan Jones traces the history of food in America from colonial baked bean soup to today's hamburger. Reprints of original recipes as well as modern versions from various periods are included (E.P. Dutton, $16.95).

For the chef with an inclination to travel, a cookbook with a foreign accent can make a treasured gift. *A Taste of London* by Theodora Fitzgibbons mingles period photographs with traditionally British recipes, some as strange sounding as Jam Roly Poly or as typical as Boiled Salt Beef (Houghton Mifflin, $8.95). Jumping to a Gallic theme, *A Paris Cookbook* written by F.L. Stagg adapts basic French recipes to an American kitchen. Recipes, suggested menus and tips about wines are included (Harper & Row, $12.95). *Florence Lin's Chinese Regional Cookbook* serves up a combination plate of history and recipes, tips on using cooking and eating utensils, and the basics of Chinese wines, spirits and teas. Charts show at a glance the type of cooking and ingredients involved in each dish, plus shopping lists (Hawthorn, $12.95). Cookbooks that singlemindedly deal with one food can open up new worlds. Daily edibles become stars, their attributes, history and use in varied recipes highlighted.

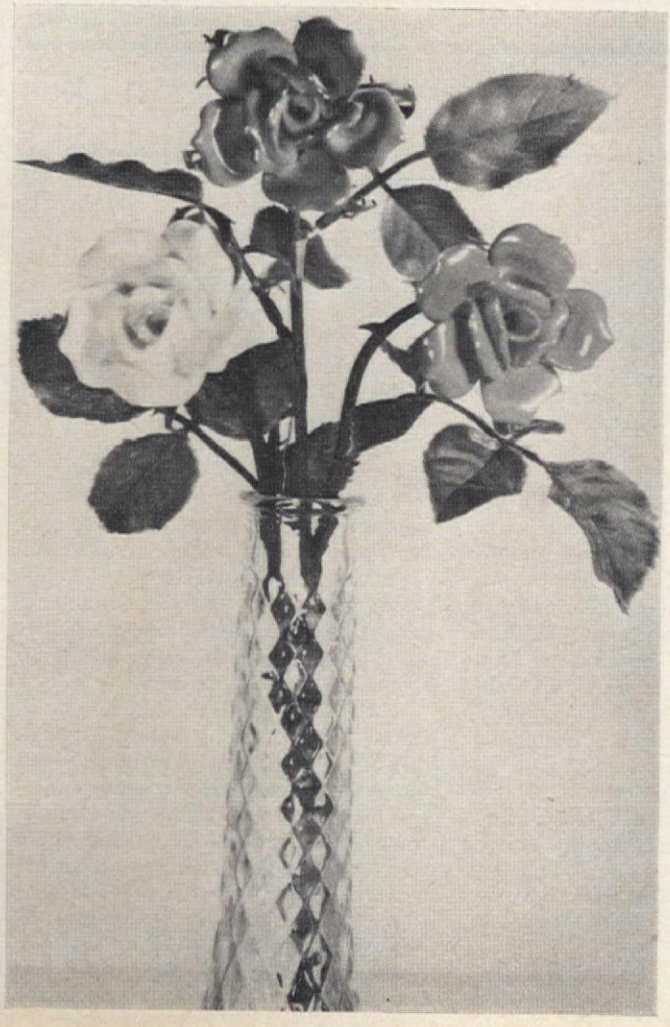
Apples—history, folklore, horticulture, gastronomy by Peter Wynne—offers new insights into a fruit as "old" as the Garden of Eden (Hawthorn, $12.50). *Salad Days* by Ursel and Derek Norman is a charmingly illustrated recipe book that includes all a green-thumb eater needs to know. The classic salads are represented with how-tos for cutting and preparing ingredients (Morrow, $7.95). *The New York Times Bread and Soup Cookbook* by Yvonne Young Tarr offers a medley of recipes for two delicious staples (Quadrangle, $9.95).

(continued)

An Incredibly Beautiful Buy in Exquisite

PORCELAIN ROSES! $1

6 for $4.95 BREATHTAKINGLY REAL



Rarely, even in the most magnificent homes, will you see porcelain roses as beautiful as these long-stemmed beauties. Their petals glistening as if just kissed by dew, they're realistic enough to give even the bees a start.

No black-and-white picture could possibly do justice to them. The colors will make your heart sing. A brilliant yellow. A blazing crimson. And an aristocratic wine edged with a hint of orchid. Painstakingly crafted by artisans who handed their secrets down from father to son over the centuries. They are made of heirloom-quality porcelain. Each rose stands a proud 13″ tall. The delicate curve of every unique petal — no two on each rose alike — is a work of art. The leaves and long stems are convincingly real . . . right down to the tiny thorns.

The decorating possibilities are endless. A single rose in a bud vase. A magnificent dozen to create a dramatic display. A grouping to enhance a floral print.

You'd expect to pay as much as $5 each for magnificent roses like these. But through a triumphant buy we offer them for only $1 each, or 6 for $4.95. Additional roses only 79¢ each. Supplies are limited, so order now. Money back if not delighted.

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---------- MAIL NO-RISK COUPON ----------

American Consumer, Dept. RP-41
Caroline Road, Philadelphia, Pa. 19176

Please send me _____ (RP) Porcelain Roses $1 each. (SAVE! Order 6 for just $4.95.) I understand that if I am not delighted, I may return my order for a full refund of the purchase price (except postage and handling).

Total amount enclosed $_____ (add sales tax where applicable).

Check or money order, no COD's please.

Add 25¢ postage per Rose or 75¢ postage for 6 Roses.

On orders of $5.95 or more.

CHARGE IT. (check one) Exp. Date _____

☐ Bank Americard ☐ American Express

☐ Master Charge BANK NUMBER ☐☐☐☐

Credit Card #_____

Name _____

Address _____ Apt. _____

City _____ State _____ Zip _____

☐ **SPECIAL OFFER:** One dozen long-stemmed beautiful Roses for only $8.95 plus $1 postage.

For Canadian Customers: Please send orders to
T. P. Products, Dept. RP , Box 1600 Station A
Toronto, Ontario M5W1Y1
(Ontario Residents Add Sales Tax)

BOOKS
continued

Those who like some spice in their cooking will appreciate *The Hellfire Cookbook* by John Philips Cranwell. It has more than 100 recipes—hors d'oeuvres, main dishes and desserts—laced with some history as well (Quadrangle, $7.95).

Grandma Rose's Book of Sinfully Delicious Cakes, Cookies, Pies, Cheesecakes, Cake Rolls and Pastries has mouth-watering recipes culled and perfected by Rose Naftalin, former restaurant owner. The mere recital of the recipe titles seems to add calories, but what a way to go (Random House, $8.95). *The Mushroom Feast* by Jane Grigson offers a varied collection of mushroom recipes to try (Alfred A. Knopf, $10).

On the liquid side, *The Book of Coffee and Tea* by Joel, David and Karl Schapira discusses how to make a good cup of coffee, tea or herbal brew. Varying characteristics of coffee beans and tea leaves are authoritatively covered, with helpful buying hints (St. Martin's Press, $8.95).

A Child's Christmas Cookbook by Betty Chancellor, illustrated with the Victorian drawings of Thomas Nast, suggests meals that children can "cook" themselves—with a little help from Mom, of course (Harvey House, $3).

Cooking with Colette by Colette Rossant, edited by Lorraine Davis, is written for beginning cooks of all ages. Primarily intended to teach children, its clear step-by-step descriptions are helpful for anyone eager to learn to cook (Scribner's, $7.95).

Budding chefs will find much to value in the *Joy of Cooking* by Irma S. Rombauer and Marion Rombauer Becker, a handy reference book to have in the kitchen. Now in its latest revision, it's still an excellent all-in-one source of food preparation, information and recipes (Bobbs-Merrill, $10).

For the cook who has to have everything, *The Cooks' Catalogue* edited by James Beard, Milton Glaser, Burton Wolf and the staff of the Good Cooking School can offer many hours of pleasant browsing. Kitchen equipment recommended by these cooking experts has been included along with abundant illustrations (Harper & Row, $15.95).

Avid fans can rejoice in 320 pages *of Craig Claiborne's Favorites from The New York Times*. This collection is filled with recipes, anecdotes and recommendations: the "stuff" his writings are made of (Quadrangle, $10).

More expert advice is available from *Jeannette's Secrets of Everyday Good Cooking* by Jeannette Seaver (Alfred A. Knopf, $10)—a sample excerpt begins on page 20—and Louis Szathmáry's *The Chef's Secret Cookbook* (Quadrangle, $8.95).

From Julia Child's Kitchen is a brand-new cookbook by the famous television chef. New recipes, illustrated with drawings and photographs, include French favorites as well as a mixed variety of soups, desserts and main dishes, intermingled with helpful hints (Alfred A. Knopf, $15).

Creative Cooking in 30 Minutes by Sylvia Schur presents recipes for the cook who doesn't have all day to spend toiling in the kitchen (Simon & Schuster, $7.95).

Wine buying and imbibing is an ever-growing popular concern in the United States. Although a bit comelately, America has many fine wines to offer, as explained in *The Wines of America* by Leon D. Adams, an interesting mix of anecdote, history and wine tips (Houghton Mifflin, $10.95).

To help shoppers know their "reds" from their "whites," a bargain from just cheap, the following books are of value: *Inexpensive Wine: A Guide to Best Buys* by Susan Lee (Quadrangle, $7.95) and *Which Wine* by Peter M.F. Sichel and Judy Ley (Harper & Row, $10).

—Phyllis Schiller

DINING ROOM
continued from page 57

The fact that people are defying custom is borne out by a recent independent survey in which consumers were asked what type of dining room furniture they would buy today if they had a free choice. Results of the study, made at the request of Keller Furniture Manufacturing Co., showed surprisingly that people 30 years or older would purchase contemporary dining furniture as their first choice, but those 29 years or younger would opt for Americana.

According to company president, Bill Keller, the survey further revealed that if consumers were buying furniture, 32 percent would pick Americana; 24 percent, contemporary; 23 percent, traditional, 12 percent, French.

"And they'd probably place it in a dining 'L'," comments Knapple.

While designers and furnishings coordinators applaud the evolution of the dining room, maintaining that it has given rise to the true art of dining, many psychiatrists link the fall of the room to the dissolution of the family. Family cohesiveness, they say, is being destroyed.

Dr. Harvey Kaye, author of *Male Survival*, says that dinner is perhaps the only time parents and children have the opportunity to communicate.

The loss of the dining room has also paved the way for television eating, signifying a further disruption of family cohesiveness. "No one realizes," says Dr. Kaye, "the effect of television's dictating to children's minds, usurping the parental role."

But designers like Gloria Vanderbilt and David Barrett disagree that a vital family hookup has been disconnected. The dining room's disappearance, they say, is a sign of the times.

Gloria Vanderbilt, mother of four, claims family closeness depends on the "quality of time" parents spend with their children, not on whether members dine together. Ms. Vanderbilt has a dining room, but not by choice. If she were to design her own home, the dining room would be eliminated. She would, instead, create nooks and alcoves for eating at any time. Dining, according to Ms. Vanderbilt, should be unstructured and fun.

David Barrett says the fall of the dining room has resulted in closer contact between living and dining areas. "Even if one owns a dining room, and I do," notes Barrett, "it should have at least two purposes." Barrett's room doubles as a study.

Home furnishings taste-makers acknowledge a number of practical reasons for the decline of the dining room. Perhaps the most important is the high cost of space. Contemporary lifestyles, too, have obliterated the need for a formal dining room. The house in our times has been liberated so that the kitchen spills into the dining area, which in turn flows into the living room, which is now opening onto the bedroom. In addition, the lack—and expense—of servants has caused the dining room to become "endangered."

It's also been pointed out that the '70s have become a time for introspection. Looking at ourselves, we're concentrating on old values in new surroundings. The convivial Victorian sit-down dinner, with all its elaborateness, cannot be duplicated today. Even if it were possible, who could afford to spend all afternoon eating?

The '70s answer is that the dining location—in the living room, kitchen, bedroom, wherever—does offer a viable setting where food and conversation can be shared, all with the same traditional spirit. So this holiday, dine where you feel at home. If you have a formal location, use it. Or perhaps you'll want to try another spot. But if you are without a dining room, set aside a special place, enjoy your family and eat heartily.

—Jil Curry

50 PIECE SET... PISTOL-HANDLED FLATWARE OF 1776... *Reproduced as authentic replicas in satin finish stainless*

NOT $44.95! NOT $34.95! ONLY $22.95!

Your home can reflect the candlelight appeal and gracious atmosphere of Early American Colonial elegance when you grace your table with this incredibly beautiful service. Through a special purchase, we can offer you the famous Pistol-Handled Flatware with all its stunning Colonial simplicity in magnificent, satin finish stainless steel at just a fraction of what you would pay for luxurious Sterling Silver. Each and every piece is a masterpiece of authenticity—an exquisite replica of the famous Paul Revere settings that highlighted many a candlelit Colonial dinner. The knives are the genuine hollow pistol grip handles; the forks are the graceful 3-tined design. And the entire 50-Piece Set is made of modern stainless steel, to give you years of carefree service.

LIMITED SUPPLY AVAILABLE AT THIS VERY SPECIAL LOW, LOW PRICE

Don't be disappointed! Take advantage of this amazing low price while our supplies last. Order now and we'll send you the complete service for 8 including 8 Pistol Grip Hollow Handle Knives; 8 Dinner Forks; 8 Salad Forks; 8 Soup Spoons; 16 Teaspoons PLUS a SPECIAL FREE GIFT of a matching Butter Knife and Sugar Spoon—50 pieces in all. The entire set is yours for just $22.95 on full money back guarantee if you are not absolutely delighted. But don't delay. Due to the rising cost of quality stainless steel, the price of this set will be increased in the very near future. Take advantage of our truly low price while current supplies last. Mail coupon today!

Complete Luxury Service For 8

50 PIECE SET ONLY $22.95

While Supplies Last

CROWN-CASTLE Ltd., Dept. PGX-353
51 Bank Street, Stamford, Conn. 06901

Please send me the Stainless Steel Pistol Grip Flatware I have checked below on full Money Back Guarantee if I am not absolutely delighted.

(Please add $2.00 postage and handling with each order.)

Check Quantity Desired

☐ Service For 8	*(50-Piece Set)*	$22.95
☐ Service For 12	*(74-Piece Set)*	33.95
☐ Service For 16	*(100-Piece Set)*	44.95

☐ Enclosed is $_____

Charge my ☐ BankAmericard ☐ American Express ☐ Master Charge

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Conn. Residents Add 7% Sales Tax

Announcing A Great New Breakthrough In The War Against Fat!

NEW PERMATHENE-12

Once-A-Day Continuous-Action Capsule Reducing Plan*—Gradually

SHRINKS AWAY FAT

Makes pounds and inches disappear!

JUST ONE CAPSULE A DAY HELPS SHRINK FAT AWAY as your calorie intake goes down—and pounds and inches gradually vanish from sight!

Yes, it's true—NOW lose 10—20—30—
even 50 pounds *or more* depending on how overweight you are

- without crash diets
- without torturous exercise
- without even giving up snacks or desserts!

Wondrous Permathene-12 **once-a-day** continuous-action capsule reducing plan* **WORKS ALL DAY TO HELP GET YOU THINNER.**

Newly Developed Time Release Capsule Contains
THE MOST POWERFUL REDUCING AID EVER RELEASED TO THE PUBLIC **without a prescription**

THINK of it. You take just one of these amazing time-release capsules each morning . . . then for the rest of the day, tiny doses of the most powerful reducing aid ever approved for public use are gradually released into your system to constantly curb your appetite, calm your desire for food. But that's only your first giant step on this exciting new journey to slimness.

CONTINUOUS 5-WAY ACTION ATTACKS THE MAJOR CAUSE OF OVERWEIGHT—OVEREATING —THE MAJOR CAUSE OF FAT BUILD-UP

Because thanks to Permathene-12's "miss-no-meals" eating program, not only do you eat better than ever before . . . but do so in such a way that your body actually breaks down those bulging pockets of fat and flab . . . *starting in just days!*

In other words, with the PERMATHENE-12 continuous action capsule reducing plan—the first and only ONCE-A-DAY time-release capsule—you actually help your body.

TURN FOOD INTO BURNED UP ENERGY INSTEAD OF INTO FAT!

Yes, with PERMATHENE-12, here's what happens when you take this great new ALL-DAY time-release formula . . . and launch yourself on this wondrous new capsule reducing plan:

- **Gnawing hunger pangs are suppressed, so it takes less food to satisfy you. Meaning . . .**
- **The food you do eat turns into burned up energy instead of into fat.**
- **Fat build-up, that up to now you've found impossible to budge, is burned away by your own body chemistry and gradually disappears.**
- **Gentle diuretic action helps eliminate excess water and bloat.**

*Not a crash diet—but the most satisfying, fully balanced reduced calorie eating program you've ever seen.

- **And even though you may lose as much as 10—20—30 pounds or more . . . you never miss a meal . . . never deny yourself snacks or desserts . . . never for a moment starve yourself one iota!**

THE MOST EFFECTIVE WEIGHT-LOSS METHOD KNOWN TO MEDICAL SCIENCE

That's because with the PERMATHENE-12 way to slimness you arm yourself with the most modern and effective way to weight control known to science. The final, all-out triumph over overeating . . . the basic cause of overweight. And because the PERMATHENE-12 ONCE-A-DAY "slim-down capsule program" is working all the time . . . both day and night . . . it is by far the easiest way ever developed to achieve that slim, trim body of your dreams.

JUST THINK! YOU MISS NO MEALS— YOU EVEN EAT SNACKS AND DESSERTS— AND STILL LOSE WEIGHT LIKE NEVER BEFORE!

Yes, with the PERMATHENE-12 plan you are not asked to constantly battle your appetite. You simply take one of these new ALL-DAY time-release capsules each morning . . . then following the PERMATHENE-12 satisfying eating program, still shed pounds and inches like never before . . . and all without ravishing hunger.

So, no matter what your goal may be—10 . . . 20 . . . 30 pounds thinner . . . here at last is the no-hunger way to LOSE WEIGHT with the first and only ONCE-A-DAY reducing product in America. Not to be used in cases of high blood pressure, heart, kidney, diabetes, thyroid or where other disease is present.

Remember . . . you must start losing weight in just days . . . see results the very first week . . . results you can measure on your scale and in the smaller, trimmer size of your clothing . . . or money back.

Works Both Day and Night

In fact, so fast you start growing slimmer in just days!

Yes, continuous 5-way action attacks overeating, attacks fat build-up . . . breaks down bulging pockets of fat . . . and shrinks them away starting the very first day!

ROMAR SALES CORP., Dept. RS-1784
380 Madison Avenue, New York, N.Y. 10017

Please rush my supply of Permathene-12.
I enclose $_____ in ☐ Cash ☐ Check ☐ Money Order

Check offer desired: ☐ 24 day supply of Permathene-12 only $4.00
☐ Economy 48 day supply only $7.00 (save $1)

NAME_____ ADDRESS_____

CITY_____ STATE_____ ZIP_____

Nightie nite!
Long-sleeve nightie - gown flows sweetly in the soft, soft allure of Antron(R) III nylon. Fine elastic gathers wrists and neckline—subtly slips off the shoulder if you wish! Machine washable. Aqua, mauve, peach, or yellow. Sizes P, S, M, L, XL, XXL, XXXL. $10 plus $1 hdlg. From Vicki Wayne, 610 S. Country Club ANN, Tucson, AZ 85716.

American Home Market Place

Lynn Headley—Editor

Original idea
Frankincense and myrrh, the original Christmas gifts, are presented in today's world in this handsome pair of rough-hewn redwood canisters with cork stoppers. Pair contains a generous supply of the two aromatic resins. 5". A unique gift to treasure. $3.99 plus 50¢ hdlg. Abbey Gifts, Dept. 276, St. Meinrad, IN 47577.

Hummel music box
Charming Hummel figure is hand-screened on permanently-finished fabric, framed in polished natural hardwood, accented in black. Brass plaque engraved, "Christmas 1975." Pull cord to play Gounod's "Ave Maria." Musical movement made in Switzerland. 5¼" across. $14.98 plus 80¢ hdlg. Vernon, Dept. ANE, 510 S. Fulton Ave., Mt. Vernon, NY 10550.

Crewel rocker pads
It's sitting-pretty to cushion your rocker with comfort, charm and the soft traditional coloring of 18th century Queen Anne crewel. Very fancy twelve-color prints on textured, Scotch-guarded cotton, side-zipped and plump foam-filled. 17½x16½x2" seat. 17½x20xl" back. Set, $18.50. Yield House, Dept. A511X, Box 1000, No. Conway, NH 03860.

Ice wool scarf
Looking like a myriad of tiny snowflakes, the delicate lacy pattern in this lovely scarf is intricately woven of soft, soft mohair. Imported from England. Use as a stole, too! Hand washable. 18"x56". In white, black, beige, pink, or copen blue. $4.98 each; 2 for $9.50. Add 45¢ hdlg. Ferry House, Dept. AH-11, Briarcliff Manor, NY 10510.

Instant hospitality!
Blue Willow Brewmaster is ideal for tea or coffee time. So pretty for guests to see! Heats water in just 2½ minutes! Complete with U.S. approved cord. Six-cup pot, $4.95. Matching cream and sugar set, $2.50. Also, a butter dish, $1.95. Add 50¢ hdlg. per item. The Added Touch, 12 A Water St., Bryn Mawr, PA 19010.

Burpee's New 1976 Garden Catalog-FREE

Featuring new exciting vegetable and flower varieties for the home gardener.

The new 184-page Burpee Catalog is a comprehensive planting and growing guide with over 1400 vegetables, flowers, fruits, shrubs and trees. Plus helpful hints from Burpee's horticulture experts on how to have a more productive garden. **Send for your free copy today. Will be mailed to you in January 1976.**

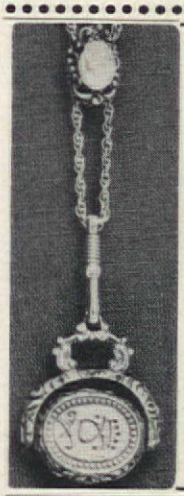
W. ATLEE BURPEE CO., 5696 Burpee Bldg., Warminster, PA 18974; or Clinton, IA 52732; or Riverside, CA 92502 (Please mail to nearest address.)

YES, PLEASE SEND ME THE 1976 BURPEE GARDEN CATALOG FREE.

NAME _____
(PLEASE PRINT)

ADDRESS _____

CITY _____ STATE _____ ZIP _____



VICTORIAN SLIDE NECKLACE

Beautiful reproduction of an heirloom. Link chain, genuine cameo slide. Remove spinning fob and wear Grandpa's old watch. Antique finish gold plate. 28" long.

$7.90
plus 50¢ postage
Satis. guaranteed

OLD PUEBLO TRADERS—ADV
600 So. Country Club Road
Tucson, Arizona 85716

This bathroom mirror comes to you for easy make-up, easy shaving! 7" two-faced mirror flips from plain to magnifying, extends 20" and swivels for best angle and light — folds to wall when not in use. Polished chrome-plated metal.
7088 Extension Mirror **$12.98**

Add 50c post. & hdlg. N.Y. res. add taxes

LILLIAN VERNON Dept. AN6 510 S. Fulton Ave. Mt. Vernon, N.Y.10550

Sterling Silver

BICENTENNIAL THIMBLE

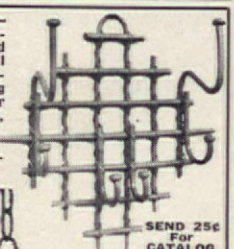
A magnificent replica of the Liberty Bell. Made by American craftsmen and hallmarked. A "must" for your Bicentennial collection.
#3407: $14.50 ppd.
NYS residents add tax.
Collector's catalog 50¢.
Satisfaction guaranteed.

The Sewing Corner
Dept. AH11, Whitestone, NY 11357

SOFT, SNUGLY, SUEDE BOOTS

"DORRIE" — Luxurious, fleece - lined boots by Daniel Green. Supple suede with bouncy crepe soles. Suede covered 1 inch wedge heels. In dark Brown. Denim Blue or Tan. $14.95. Sizes: Narrow, 5½ through 11, Medium, 4 through 11. No wide widths. No half sizes over 10. $1.00 extra per pair for sizes over 10. Add 90¢ postage for each pair ordered. Refund if not delighted. Free catalog. SOFWEAR SHOES, Dept. DR, 1711 Main, Houston, Texas 77002.

WALL RACK— Useful hand-crafted of solid rattan, wall ornament provides six strong rattan hooks for towels, clothing, etc., 16" W x 17" H. **$7.95** plus $1.50 postage.



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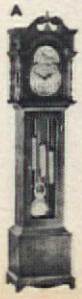
SEND 25¢ For CATALOG

$18.95 plus $2.00 postage

RATTAN SWAG LAMP
Handwoven, fully electrified with dimmer switch, adjustable height from ceiling, 14" spread, 11" high with 18 ft. rattan chain and hooks for hanging included. Painted white, yellow or green add $3.00. Use up to 150 watt bulb.

FRAN'S BASKET HOUSE
Route 10, Dept. AH11, Succasunna, N.J. 07876

BUILD THESE BEAUTIFUL CLOCKS



NOW AT BIG SAVINGS!

Send just $1 for plans & instructions to build choice of (A) Grandfather (B) Steeple (C) Grandmother plus information-packed catalog of movements, dials, parts & kits to build these and 16 other fine clocks. All 3 plans $2.50. Catalog alone — 25¢.

MASON & SULLIVAN COMPANY
Dept. AM, Osterville, Mass. 02655

NEEDLEPOINT TREE ORNAMENTS are easy to make for Christmas. Each kit includes canvas, Paterna Persian wool, needle, design chart, and instructions. Size 3½" to 5" tall.

Soldier Kit	$2.25
Lollypop Kit	$2.25
Candy Cane Kit	$2.25
Gingerbread Man Kit	$2.25
Drum Kit	$2.25
Raggedy Ann Kit	$2.25
Raggedy Andy Kit	$2.25
Gingerbread House Kit	$2.25
Any six kits	$11.95

PLUS 50¢ POSTAGE & HANDLING

Pa. Res. Add 6% Sales Tax. Sorry No COD's

VICTORIA GIFTS

12-A Water St., Bryn Mawr, Pa. 19010

SOLID GOLD JEWELRY

save up to 50% and more

Buy direct from the manufacturer! 14K GOLD PENDANTS with chains. Exquisitely designed. Unbelievable low prices. Each attractively gift boxed. Solid Gold Jewelry a lifetime of pleasure . . . a solid investment forever. Money-back guaranteed.

by Kodrog

Dept. AH-1, 1260 Old Colony Rd.
Wallingford, CT 06492

Send 25¢ for color catalog

SEND YOUR NEGATIVE FOR A **Free Sample PHOTO CHRISTMAS CARD**

COLOR or BLACK & WHITE

Add 16¢ for Postage & Handling.

COLOR **25** FOR ONLY **$3.50** Add 50¢ Pstg. & Handlg.

Complete with envelopes. Additional cards 16¢ each. Made from your square color negative. From slide add 50¢. From color photo add $1.50.

BLACK & WHITE **25** FOR ONLY **$1.00** Add 50¢ Pstg. & Handlg.

Complete with envelopes. Additional cards 5¢ each. Made from your square negative. Add $1.00 if photo is sent. **Card size** 3½ x 5.

Satisfaction guaranteed or money back. No C.O.D.'s. Send check, cash or M.O. Other designs available. Write for booklet. **Free sample offer expires Nov. 23.**

PHILIPS FOTO CO. DEPT. A5 ELMSFORD, N.Y. 10523

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STAMPS FREE! New Issues—New Countries—Triangles—Rockets—Olympics—Scouts—Birds—Flowers—Animals—Also old Canadian and U.S. Stamps. Plus complete illustrated Canadian Stamp Catalog. Send 10¢ for mailing.

GRAY STAMP CO., Toronto, Canada M4W 2M2.

WOMEN'S CAVALIER PANT BOOT

"like wearing gloves on your feet"

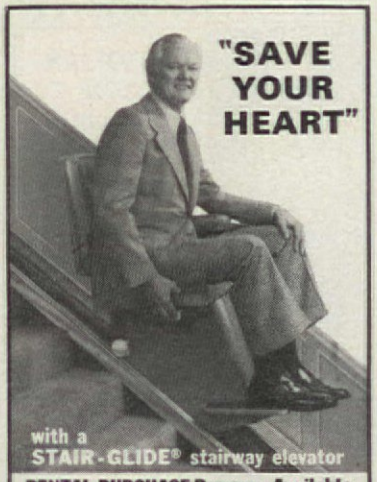
Handsomely crafted in genuine Glove Leather. Smooth, no-seam vamp; adjustable buckled strap. Resilient ribbed sole and 1" heel. **Brown, White, Black, Bone, Luggage Tan, Navy, or Red. Also Black and Brown Suede Leather.** Full & ½ sizes 6-10½ AAA, AA; 5-10½ A,B,C widths.

$19 *plus $1 post*

Satisf. Guar. $10 dep for COD

VICKI WAYNE—ADK

600 So. Country Club Rd. Tucson, Az. 85716



RENTAL-PURCHASE Program Available

Your STAIR-GLIDE® installs easily and in less than 2 hours. No marring walls or stairway. No special wiring required. Shipped directly from factory within 3 days. STAIR-GLIDE® . . . the nation's largest selling stairway elevator!

USED BY THOUSANDS: CARDIAC PATIENTS, ARTHRITICS, SENIOR CITIZENS, RESTRICTED PHYSICAL ACTIVITIES, POST OPERATIVES . . . and household convenience.

WRITE FOR FREE BROCHURE AND NAME OF DEALER NEAREST YOU.

AMERICAN STAIR-GLIDE® CORP.

4001 East 138th Street, Dept. AH-115
Grandview, Missouri 64030

BASEMENT TOILET

Flushes up to existing sewer or septic tank by powerful self-contained pump operated by normal water pressure. No digging up floors. Clog resistant, easily installed. Make basement into game room, den, apartment with private bath. Write for free literature. Dealer inquiries invited. **SANDERS,** Dept. J–27 Box 92102, Houston, Tx 77206.

DOWN QUILTS

CHRISTMAS SPECIAL

For brochure and sample fabric, please call or send your name, address, and zip.

WARM THINGS

Dept. Y-1

12 Joan Ave.

Novato, Ca. 94947

(415) 892-2701

Candy molds

Make "professional" candy mints simply and quickly with these rubber candy molds. Comes with free, easy no-cook recipes. Mints sweeten any party! Ideal hostess gifts. Order bell, daisy, tree, star, leaf, or rose. Each mold is $1.90; 3 for $3.50; 6 for $5.75. Catalog with order; or, 25¢. Judy's of California, Dept. 35C, 1206 W. Ocean, Lompoc, CA 93436.

Santa's a little helper

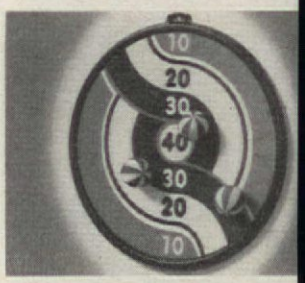
This jolly Santa Thimble is perfect for any sewer's holiday stocking! A collector's Christmas coup, too! Thimble is solid brass in grabado finish. Santa's suit is enameled red (of course!), his belt and boots black, and he sports a snowy beard. Imported from Spain. $2.98; 2 for $5.85. The Sewing Corner, Dept. AHE11, Whitestone, NY 11357.

"Gem"

This stunning shoe with a charming "widow's peak" vamp is adorned with multi-color stones circled gracefully with gold metallic braid. Soft leather uppers. 1" heels. "Gem" goes indoors or out. Gold, black, or white. Sizes 4-12, N,M,W. $14.95 plus 90¢ hdlg. Sizes over 10, add $1. Sofwear Shoes, AH11, 1711 Main, Houston, TX 77002.

Art darts set

Just toss a ball and it sticks until you pull it off. Clingy Velcro does the stick trick—no more dangerous darts or worry about pin-pricked wall if your aim is a bit off! Bright op-art is silk-screened; 13" target has tough plastic frame. Hanging loop. $8.98 plus 75¢ hdlg. Lillian Vernon, Dept. ANE, 510 S. Fulton Ave., Mt. Vernon, NY 10550.



It's copper!

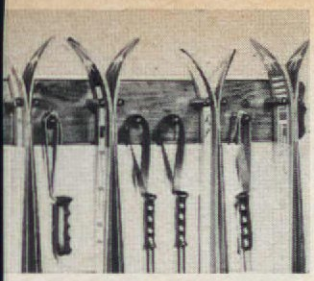
Yes, this pretty, lacy bracelet is scrumptiously crafted in solid copper. Delightfully delicate, feminine and flexible to circle any pretty wrist. ¾" wide! Magic curing powers? Who knows, but it surely is what the fashion doctor ordered! Great for gifting. $1.98; 2 for $3.50. Add 45¢ hdlg. Ferry House, Dept. AH11, Briarcliff Manor, NY 10510.

Best of breed for you

Or, any animal lover. These sterling silver charms have a favorite breed of dog, cat, or bird on front and the name of pet engraved on the back. ¾" charm. Persian, Tabby, Siamese, Angora; Parakeet, Canary; any breed dog. $5.95. In 14K gold, $18. The Jamaica Silversmith, Dept. AH11, 407 Rockaway Ave., Valley Stream, NY 11580.

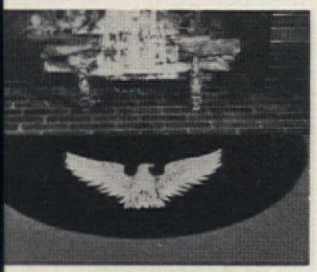
"Field" day for fun!

W. C. Fields commemorative playing card Instant Cheat Kit contains regulation deck of W.C. Fields plastic coated playing cards and the "16 Proven Ways to Cheat" booklet in permanent plastic container. Great collector's item, too! $2.50 plus 55¢ hdlg. 2 sets, $4.95 ppd. J. W. Holst, Inc., Dept. AHE-115, 1864 East U.S. 23, East Tawas, MI 48730.



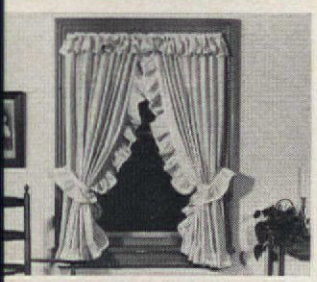
Ski rack

Protect your expensive skis in this great rack! Keeps 4 pairs plus poles warp-, moisture- and damage-free. Just hang on pine and hardwood rack for upright, organized storage. 32"L; 5½"H; 4½"D. Fully finished in antique pine, $13.50. Unfinished to paint or stain, $11.50. Yield House, Dept. A511R, Box 1000, No. Conway, NH 03860.



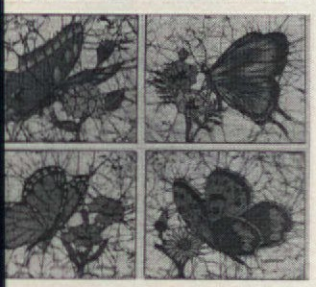
Fireside finery

It's so comfy and cozy by the fire, but it's an excellent idea to spark-protect your carpet or floor with an Eagle Flameproof Rug! Of heavy flameproof cotton duck, rug is black with a bright gold eagle. Handsome for foyer entrance, etc., as well! Measures 22"x44". $8.95 plus 50¢ hdlg. Order from Holiday Gifts, Dept. 611-B, Wheatridge, CO 80033.



Wide-ruffle tiebacks

Add a luscious look: curtains featuring extra wide ruffles, including the top. 4½" wide! Of 50% cotton/50% polyester perma-press. Choose natural or white. 84" wide per pair. 45", 54", 63" long, $11 per pair. 72", 81", 90", $12.50 per pair. Add $1.75 hdlg. Free catalog. Country Curtains, AH11, Stockbridge, MA 01262.

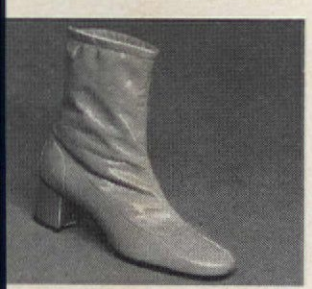


Butterfly batik prints

Delightful in full color, art paper prints picture beautiful butterflies with wings unfurled in various poses, gaily gathering nectar from "fragrant" flowers. 9x12" each. Bright touch for any room! Mount as is, frame, or decoupage. Set of 4, $1 plus 35¢ hdlg. Cadlyn's, Dept. A10, 2077 New York Ave., Huntington Station, NY 11746.

Baby's first shoes?

Why not have them bronze-plated in solid metal as a forever memory! An ideal gift for parents or grandparents, too. $3.99 a pair. Also portrait stands (shown), TV lamps, bookends at big savings. Send no money. For details, money-saving certificate and postpaid mailer, write to the American Bronzing Co., Box 6504-L1, Bexley, OH 43209.

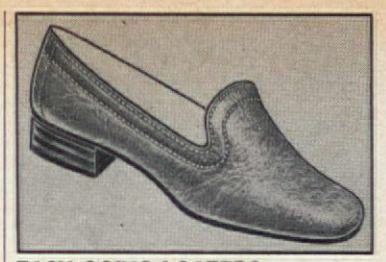


Crinkle demi-boot

"How did I ever get along without this perky, pant-perfect boot!" 8⅜" in stretchy Polyurethane with Treco foam lining for soft comfort. Cushioned insole. Rubber-like sole. 2 3/16" non-skid heel. Black, brown, navy, bone, white, red. Full & ½ sizes: 5-8½ plus 9 & 10. $15 plus $1 hdlg. Old Pueblo Traders, 610 S. Country Club AND, Tucson, AZ 85716.

Pierced earring case

Sleek brass case will keep your pet pairs of drops and studs together and untangled. Has 7 velvety compartments in two sizes, plus tiny tongs to pick up your earrings with tender, loving care. 2¾"x2½"x½", case comes engraved with 3 initials. Specify, please. A thoughtful gift, too! $4.95. Bruce Bolind, Dept. AH11, Boulder, CO 80302.



EASY GOING LOAFERS

"MANDY" — Sporty in-or-outdoor loafers. Soft, glove leather uppers, comfortable cushioned insoles and low heels. In Camel, Black or Gold. $12.95. Sizes: 4 through 12. Narrow, Medium or Wide widths. No half sizes over 10. $1.00 extra per pair for sizes over 10. Add 90¢ postage for each pair ordered. Refund if not delighted. Free catalog. Write: SOFWEAR SHOES, Dept. MA, 1711 Main, Houston, Texas 77002.

EARLY AMERICAN SCENES come to life in easy-to-do cross-stitch samplers. Each kit includes stamped natural Belgian linen, bright colored floss, and simple instructions. Framed size 10" x 10".

Red Barn Kit (shown)	$1.95
Covered Bridge Kit	$1.95
Old Mill Kit	$1.95
Little Red Schoolhouse Kit	$1.95
Lighthouse Kit	$1.95
Spirit of '76 Kit	$1.95
Minute Man Kit	$1.95
Town Crier Kit	$1.95
Pilgrims Kit	$1.95
Wood frame, 10"x10", mahog. finish	$1.50
Wood frame, 10"x10", maple finish	$1.50

PLUS 50¢ POSTAGE & HANDLING

Pa. Res. Add 6% Sales Tax.

VICTORIA GIFTS

12-A Water St., Bryn Mawr, Pa. 19010

NOW - NEW BORDERLESS

24 COLOR WALLET PHOTOS

ONLY $2.00

FREE one photo in plastic

SPECIAL! 36 Black & White only $1.00

Beautiful silk-textured & smudge proof. Send Polaroid color print or photo (up to 5"×7"), neg. or slide. Original returned unharmed.

GUARANTEED! Add 45¢ per order for shipping. ROXANNE STUDIOS, Box 1012, L.I.C., N.Y. 11101 Dept. F-57

PARENTS' MAGAZINE

U.S. COIN-FILLED BARREL

We bought this barrel from an old-time collector. . . and can't spare months cataloging and pricing thousands of coins. . . so out they go. . . mixed 'grab-bag' style. You'll find old-type nickels, dimes, early Lincolns & Indians, etc. 32 page catalog included with order, otherwise 50¢.

CENTRE COIN CO., BOX 1 Dept. AH, Sherman Oaks, Calif. 91413

PERSONALIZED ORNAMENT

Newest of our dated heirloom series! Lillian Vernon design, superbly American-made of polished lifetime solid brass, custom-engraved. 3¾" long, won't tarnish or break!

1266 Ornament ..... $1.98 each 6 for $9.98

PRINT names, add 35¢ post. & hdlg.

LILLIAN VERNON Dept. AN7

510 S. Fulton, Mt. Vernon, N.Y. 10550

PHOTO-GO-ROUND

Display treasured snapshots in this revolving file. Photos up to 3½"x5½" slip into see-thru windows. Lovely wooden base. Envelopes for 160 photos included. $14.95 + $1.25 post. Deluxe model (not shown) has round wooden base, 2" wooden knobs, plexiglas frame, envelopes for 240 photos. $19.95 + $1.50 post. Either model holds up to 600 photos. Envelopes for 32 extra photos are $1.25.

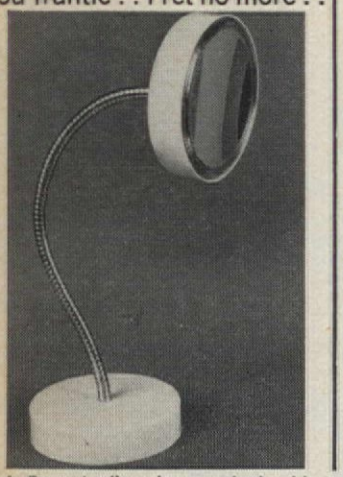
FERRY HOUSE, Dept. AH-115

Briarcliff Manor, N.Y. 10510

A Fire House for your kitchen...

This handsome, fire-engine-red, replica of an 1898 fire alarm is more than a conversation piece . . . it's a kitchen fire house that will protect your family. Inside the box is a U.L. Listed chemical fire extinguisher that will smother both grease and electrical fires. Hang it on the wall or put it on a shelf—right where everybody can see it. The complete "Fire House" including decorator fire alarm box and Chemical Extinguisher costs only $19.95 including shipping and handling. Mass. residents add 60¢ sales tax. Send check or money order to "The Fire House," Box AHN Nine Bedford St., On-the-Common, Burlington, Mass. 01803.

If tweezing your brows and applying eye makeup makes you frantic . . Fret no more ! !



Magic Focus standing mirror was developed by a noted eye doctor for the woman who can't see what she is doing without glasses, and can't do what she is seeing with glasses. it's really marvelous! Distortion-free, optically perfect mirror has a flexible brass gooseneck arm for hands-free grooming; adjusts to perfect focus for your eyes. Tweeze or apply makeup WITHOUT GLASSES, regardless of your prescription or need for bifocals. 4" mirror; white frame & base. $14.95 plus $1.50 postage. Money-back guarantee. FERRY HOUSE, H-11, Briarcliff Manor, NY 10510

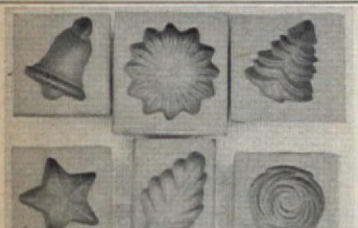
THAT'S ALL! $3.98

Just "etc." The message is vague, but the look is most definite! Natural wood, carved and stained to enhance the grain — great in a wall grouping or alone!

8303 Etc. Sign. 11½x6½" high. . .$3.98

Add 50c postage & handling

Dept. AN5
LILLIAN VERNON 510 S. Fulton Ave. Mt. Vernon, N.Y 10550



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Now! You can make professional-looking candy mints for the Holiday Season by using these pure rubber candy molds. Make inexpensive candies in minutes with our FREE no-cook recipes included with your order. The mints are perfect for showers, weddings, parties, or hostess gifts. Give the molds as a unique gift. Order Bell, Daisy, Tree, Star, Leaf, Rose.

Each mold is $1.90 ppd
3 for $3.50 ppd 6 for $5.75 ppd

Ca. Res. add Sales Tax
Catalog — .25 or FREE with Order

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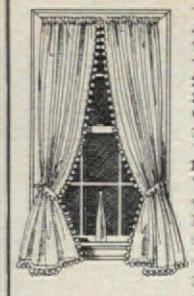
Natural or White



TIEBACK
45", 54", 63" .. 8.50 pr.
72", 81", 90" ..10.50 pr.

TIERS
20", 25" ..... 6.00 pr.
30", 36", 40" .. 6.50 pr.
Curtains are 90" wide per pr.

VALANCE
10" x 80" 2.75

The same Country Curtains New England housewives have loved for years now come in care-free permanent press. This blend of cotton and polyester is a joy to launder! *Specify natural or white. Sorry no COD's. Mass. res. please add 3% sales tax. Postage and handling; under $10 add $1, for orders $10 and over add $1.75. Send for free catalog. Satisfaction guaranteed.*

COUNTRY CURTAINS
Dept. 111, Stockbridge, Mass. 01262

ADDRESS LABELS with NICE DESIGNS Any Initial, American Flag, Pine, Gull, Palm, Roadrunner, Saguaro, Rose (Also, Texas Flag, Maple Tree, Treble Clef, Palette). Up to 20 letters per line, 4 lines. Printed in black on white or gold gummed labels 1½"x½". 500 on white or 250 on gold, $2.50 ppd. Or on Deluxe Size, 1¾" long, $3.50 with design or $2.50 without, ppd. Specify Initial or Design desired. Via Air Mail, add 39¢ per order. Bruce Bolind, 1611 Bolind Bldg., Boulder, Colo. 80302. [Since 1956, thanks to you!]

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ALL SILK FINISH PAPER

BLACK & WHITE **17 FOR ONLY 88¢**

34 for $1.71 • 51 for $2.59

NEW!! ROUNDED CORNERS, BORDERLESS PHOTOS

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BLOW YOURSELF UP — POSTER-2ft. x 3ft. Send any photo **$3.95**

Add 35c postage & handling plus N. J. sales tax
IN A HURRY? ADD 50c FOR EXTRA FAST SERVICE
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WALLET PHOTO CO., A CONTINENTAL COMPANY DEPT. 602 CLIFTON, N.J. 07015

ESCAPE LADDER

The ladder mentioned by fire expert Paul Kearney in "I Smell Smoke." 2650 lb. sturdy marine rope with oak rungs. Steel brackets hold ladder away from wall. Portable, can be stored in closet or under bed. Top loop hooks into cleat under sill. Only 7½ lbs.

2 story—14 ft. $23.95 ppd.
3 story—22 ft. $28.95 ppd.
Metal Chain Ladders—1000 lb. test
15 ft. Metal—$27.95 ppd.
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HOTCHKISS PRODUCTS
P.O. Box K-700
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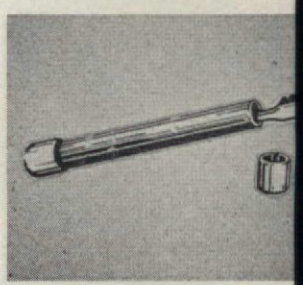
By gin, it's Joe!
Whoever is your tender barkeep, his name is hand lettered on a wood grain Bartender Plaque, *plus* a caricature drawing from photo you send (original returned unharmed). Be sure to state name, color of eyes and hair. Plaque measures 10"x15". Cheers to a smashing gift! $15. From Bruce Bolind, Dept. AH11, Boulder, CO 80302.

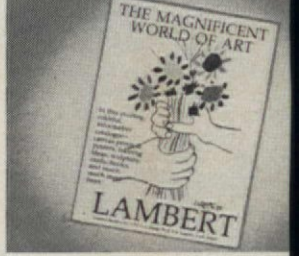
Paint a mural
Place it, trace it, paint it—foolproof, simple, paint-by-the-number method guarantees professional results. 74 designs up to 12' wide; up to 3 color schemes. Kits, from $4.95 to $49.95, have all you need. Color catalog with decorator guide, color chart, instructions, 25¢. Double M Marketing, AH-511E, 18103 Mt. Washington St., Fountain Valley, CA 92708.

Ladies' soft casual
Butter-soft leather shoe, made in Italy, is handwoven for outstanding style and "instanding" comfort! White, bone, camel, taupe, red, navy, grass green, yellow, black, or brown. 5-10M, 6-10N, 7-10S (half sizes also). $18 plus $1.25 hdlg. 2 for $35 plus $1.50. Catalog. Sportiva, AH11, 1681 79th St. Causeway, Miami Beach, FL 33141.

Getting the brush off
Off on a trip? Copper tooth brush container is just the ticket for travel! A useful item for traveling man or woman. Use it for your brush at home as well! Easy to clean—just remove caps on either end. For standard size tooth brushes. $1.98 plus 50¢ hdlg. each. Order from RH., Dept. AH11, Box 489, Fairview, PA 16415.



Armchair artistry
Visit "The Magnificent World of Art" via this beautiful color catalog with over 200 reproductions of the world's most famous paintings on textured artist canvas in four popular sizes. Prints available matted, mounted, etc., in variety of frames. 99¢ to $40. Catalog, 50¢. Lambert Studios, Dept. AM-22, 910 N. La Cienega Blvd., Los Angeles, CA 90069.



Joint therma pad
It's great to find relief for aching joints. Warm-Ease pad seals in body heat and concentrates it where you need it most. Can relieve aches, pains, strains, stiffness. Soft foam-filled jersey covered pad. Washable. Fits snugly around knee, elbow, or ankle for quick, soothing comfort. $2.29 plus 35¢ hdlg. From Holiday Gifts. Dept. 611-C, Wheatridge, CO 80033.

New slant on sleep!
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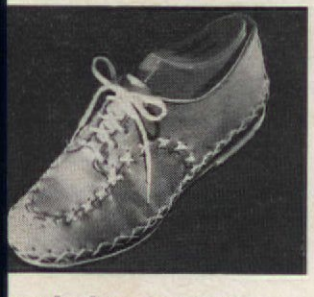
Holiday "heirlooms"
Mr. and Mrs. Santa are perky tree ornaments of polished solid brass. Won't tarnish or break. Engraved family, friendly or formal—whatever name you wish. Each a joyful tree treat year after year. Sizes 3¼-3½". Print names. $1.50 each; 6 for $7.50; 12 for $13.98. Add 35¢ hdlg. Vernon, Dept. ANE, 510 S. Fulton Ave., Mt. Vernon, NY 10550.

Stitchery delights!
And easy. Grandmother's Sampler, "if mother says no ask grandmother," or Grandfather's Sampler, "if all else fails, ask grandpa," are marvelous to colorfully cross-stitch on stamped oyster linen. Each kit has all you need plus 8½"x15" wood frame. $3.95 plus 45¢ hdlg. for each kit. Order from Victoria Gifts, 12 A Water St., Bryn Mawr, PA 19010.

German silver thimbles
Decorative antiqued bands adorn these delightful thimbles imported from Germany. Each a tiny masterpiece, choose: petite engraved floral spray (left), scalloped wreath in bas-relief (center); or, engraved snowflakes with jeweled stone on top. $8.98 each; any 2 for $17; all 3, $24. Ferry House, Dept. AHG, Briarcliff Manor, NY 10510.

Pretty apron!
Patchwork "Pam" is an adorable apron and what a pretty role she plays! Full wrap around, it ties at waist and neck. Wear with a body stocking or blouse as a complete outfit! One size fits all. 100% washable cotton. Colors: patchwork red, blue, or brown. It's $9.95 plus 90¢ for hdlg. SofwearDesigns, AH-11, 1711 Main, Houston, TX 77002.



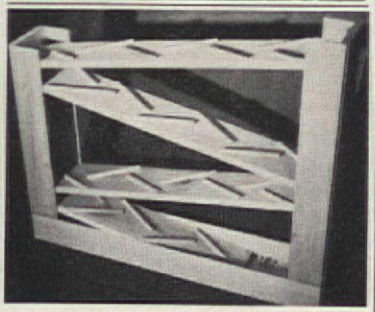
avenly shoe, sassy-cute
'll feel like an angel walking his soft-as-a-cloud casual cud- made 'n laced with soft, genu- cowhide leather! Built-in arch for e-a-s-y steps. Cushiony e sole and heel. White, black, natural. Full and ½ sizes: M,W; 5-10N,M,W. $14.90 $1 hdlg. Old Pueblo Traders, S. Country Club ANH, Tuc- AZ 85716.

"1776" • • • "1976" ALARM CLOCK

Two Minutemen sound the alarm by beating on their drums atop this timely memento of the bicentennial celebration. Alarm setting time shows in window on dial. Clock is patriotically enameled in red, white and blue. 7¾" high. $21.95 plus $1.00 hldg.

Money promptly refunded if not delighted.
N.Y.S. Res. and Sales Tax

HERITAGE COLLECTION, Dept. AH-115
3375 Park Avenue Wantagh, N.Y. 11793



AMISH MARBLE GAME
Build your own copy of an Antique Amish Marble Game. Complete instructions include ten authentic-looking wooden marbles. $2.50 each set of instructions. Indiana residents add 4% sales tax.

My Two Hands
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Mail to: Wedgwood Collectors Society, Dept. AT,
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PRAYING HANDS

Beautifully carved work of Durer's famous etching in exquisite raised design with the Serenity Prayer on the back. An inspiring gift for Christmas. In sterling: ¾" $7; 1" $8; 1⅛" $9. In 14K gold: $35; $75; $105.

A Day For Each Child
Lovely children-of-the-week charms are inscribed with proper phrase for each day's child. "Friday's Child Is Loving and Giving." "Thursday's Child Has Far to Go." etc. State child's name and birth date to be engraved on back. 14K gold, 1-in. diameter, $25; ¾ in., $18; Sterling, $6.95; $5.95.

THE JAMAICA SILVERSMITH
407 ROCKAWAY AVE.
VALLEY STREAM, N.Y. 11581 DEPT. A11

ADJUSTABLE T.V. POLES
Hold your portable T.V. right where you want it without awkward tables or stands. Takes any width, up to 14" deep, 17" high. Brass tone finish pole has spring tension rod to adjust to 7½ to 8½ ft. ceiling heights. Can be set up in Hi or Low position. Hi position is great for reclining watchers!

Made in U.S.A.
$13.95
plus $1 postage
Prompt Shipment
Extension for higher ceiling, add $2.00
Write for FREE catalog
Holiday Gifts
Dept. 611-A
Wheat Ridge, Colo. 80033

A great gift for Father, Son, and Friends...

DOG TIES

Give them their own breed on a necktie.

Over 50 breeds available. Perfect reproductions, authentically woven in Switzerland. Exclusively ours. **$12.50**

shown "Miniature Schnauzer"

☐ Please send my breed
My breed is_____
☐ Navy ☐ Brown ☐ Green ☐ Burgundy
Add $1.50 for delivery.
N.Y. State add applicable tax

A SHOP FOR MEN **David • Barrato**
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(516)-869-8133
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CHAIR CANING KITS
Now anyone can restore his favorite antique and heirloom chairs easily and inexpensively with a Newell Caning Kit, tools, natural cane, and easy-to-follow instructions, all ppd. for only $4.00; extra cane $2.00 per chair-lot. (Ill. res. add 5% tax)

Available only from
THE NEWELL WORKSHOP
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128 Drawer, Hinsdale, Ill. 60521

Butter Churn

An authentic reproduction from America's past. This beautiful churn is completely handcrafted of fragrant cedar with brass-toned metal bands. A most unique Early American decorator item for the kitchen or by the hearth. Our butter churn calls to mind the simpler life of days gone by. 34" high.
06034—24.95

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Send 50c for a subscription to our gift catalog.

ABBEY Gifts
ABBEY PRESS, Dept. 229,
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LIVING JIGSAW PUZZLE

Your favorite photo made into a beautiful, deluxe 8" x 10" Jigsaw Puzzle. Kids, (adults, too) get a real kick out of putting together this ingenious puzzler to find themselves or a loved one. Send print or negative (returned unharmed). Gorgeous living-color $2.98, B & W $1.98. Add 25¢ pstg EACH puzzle. For 1st class handling, same day service, add $1.50 per puzzle. Satisfaction guaranteed.

AMERICAN STUDIOS
Dept. AH-11 LaCrosse, Wisc. 54601

OPPORTUNITY MART

For ad rates, Classified, 100 E. Ohio, Chicago 60611

OLD GOLD WANTED

★ **CASH PAID FOR GOLD.** Jewelry, Gold Teeth, Watches, Diamonds, Silverware. Free Information. Rose Industries, 29-AH East Madison, Chicago 60602.

BARGAINS—CATALOGS—GIFTS

FREE GIFT. Plus New Full Color Jewelry Catalog. Wayne, Box 230AH, Holtsville, N.Y. 11742.

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OF INTEREST TO ALL

"GOLDEN SPIKE." Hand-manufactured quality gifts. Catalog 50c. P.O. Box 52515, Atlanta, Ga. 30305.

OF INTEREST TO WOMEN

★ **BELOW WHOLESALE!** As low as: Dresses, $1.95; Coats, Suits, $4.00; Shoes, $1.25; Yarns, Records, Toys, 15c; Much more! Details $1.00 refundable. Heritage/w3H, 337N Detroit, Los Angeles 90036.

FOOD SHOPPING. Prepared List Saves Money, Saves Time. Send 35c to C.P.S., 17605 Tarzana, Encino, CA 91316.

$350.00 WEEKLY POSSIBLE Stuffing Envelopes At Home! Start Immediately! Details $1.00 refundable. Royal-H8, 531N Lacienega, Los Angeles 90048.

★ **LADIES:** $6.00 Dozen Paid Lacing Baby Boots! This is our 20th Year! Write: Cowboy 6, Warsaw, Indiana 46580.

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$250-$500/THOUSAND. Stuffing Envelopese, Free Supplies. Rush stamped addressed envelope. A&B, Box 82153-HA11, Tampa, Florida 33682.

$250/THOUSAND. Stuffing Envelopes. Rush Stamped Addressed Envelope. C&L Distributors, Box 30-I, Cincinnati, Ohio 45230.

★ **$250.00+ PROFIT PER THOUSAND POSSIBLE—** Stuffing-Mailing Envelopes. Offer-details: Stamped Envelope. Danco-MAH-11, B21517M, Southside Station, FL 33316.

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EARN IMMEDIATELY STUFFING ENVELOPES. $25.00 Hundred. Send Stamped Envelope. United, 3838½ Van Dyke, San Diego, Calif. 92105.

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★ **$300/THOUSAND!** Addressing Envelopes. Start Immediately! Details: Stamped Envelope. Venus, 154 Broome St., New York, N.Y. 10002.

STUFF ENVELOPES. $25.00 HUNDRED. Free Supplies. Send Stamped Envelope. Isco, 3835 42nd, San Diego, CA 92105.

CASH FROM BOXTOPS, LABELS. Information 10c. Continental, B11616, Philadelphia, Pa. 19116.

★ **STUFF-MAIL ENVELOPES.** $250.00+ per thousand profit possible!! Offer details: stamped envelope. Kings-MAH-11, B-21487K, Ft. Lauderdale, 33316.

$39.60 DAILY. Regular income self-employment. Easy homework. No investment. Self addressed stamped envelope: Sblaclass, Postbox 4099, North Hollywood, 91607.

HOW TO MAKE MONEY ADDRESSING. Mailing Envelopes. Offer Details 15c. Lindbloom Agency, 3636 Peterson, Chicago 60659.

$250-$500/THOUSAND. Stuffing Envelopes. Complete Assistance. Send Stamped Addressed Envelope. Marty Advertising Company, Box 1483-M, New York, N.Y. 10001.

★ **EARN BIG MONEY** Addressing, Stuffing, Mailing Work. Details, 50c. Randall Bradshaw, 2801 Del Rio Place, Louisville, KY 40220.

$40.00 DAILY POSSIBLE . . . home addressing. Offer details—stamped, addressed envelope. Solway-AH, 26346, Houston 77207.

$500 WEEKLY POSSIBLE Stuffing Envelopes at home. Free Supplies! Immediate Earnings! Details 50c, stamp. Profits, Box 725AH, Belen, N.M. 87002.

EARN GOOD MONEY—finding antiques for us and other dealers. Details Free. United Auctions, Box 126, Alabama 36744.

SONG POEMS—MUSIC

★ **SONGS, SONGPOEMS** Wanted for Radio Show. Hollywood Music Productions, 6425-AH Hollywood Blvd., Hollywood, CA 90028.

CLASSIFIED'S GUARANTEE

CLASSIFIED, INC. guarantees refund of any initial money sent in direct response to the above advertisements. AH-11.

MAIL PACKAGES EARLY AND USE ZIP CODES

PRICE CODING

continued from page 8

Wegman's installed its computer check-out a year ago, and to date there has been no sign of the public outcry that had been predicted. Initially, prices were marked on all items, despite use of the UPC system in which costs are known only to the computer. By last July, however, this policy began to change. Prices were eliminated on a few advertised specials and on such staples as sugar, eggs and milk. A planned-for plus is that when milk is delivered by refrigerated truck, it can be transferred immediately to a refrigerated display, rather than be made to stand until prices are stamped on containers. This results in a healthier product as well as a more efficient stock system. On advertised specials the elimination of marked prices has had good consumer acceptance. One reason for this, perhaps, is Wegman's "UPC Guarantee": Should someone fail to feed the computer the correct advertised price and the wrong price is charged, the customer gets a freebie.

A compensating factor is that computer check-out provides a highly detailed, easy-to-read sales slip. Some systems issue receipts that include the store name and location, date and time of purchase, food item description, weight of produce, clear breakdown of items on sale—"2 for 85¢" or "3 for $1"—plus an indication of which items are taxable. The sales receipt becomes a valuable tool for comparison shopping. There's another plus, and an undeniable one: Errors should be nonexistent if the system is programmed and maintained properly.

Another store that's also testing the automated check-out is Giant Food, Inc., of Washington, D.C. And Giant's consumer adviser, Esther Peterson, who's also president of the National Consumer's League (oldest consumer group in the nation), insists that the testing is primarily an effort "to learn if this system is right for consumers and for Giant." Both Wegman's and Giant have invited customer evaluation of the system and established consumer advisory panels to review and critique the system's effectiveness—in deference to the consumer's right to be heard. This is admirable—and almost unprecedented, as the food industry is notorious for dreaming up new products, games and coupon offers without input from consumer professionals.

One thing we can count on when the computer comes to the supermarket is a speedier jaunt through the check-out lanes. That is, of course, if the number of lanes isn't reduced. Another promise is speedier check-cashing. Instead of the dilly-dally delays while a clerk tracks down the store manager, the computer can store records and flash an instantaneous OK. But here's a question to ponder: How will these records be used? There's always the chance that a supermarket will sell its computerized data to companies eager to capitalize on our buying habits. If, for example, it were indicated that you are an impulsive buyer, you could receive an avalanche of unsolicited mail offers or visits from door-to-door salesmen.

And here's another thought, this one expressed by Dr. Kenneth Kaplan of Rutgers University's Livingston College Computer Science Department: "We're moving toward the cashless society where people won't carry money at all anymore. Computers in the stores will tie in with computers in the banks, and people will have their account debited or credited automatically. When the A & P computer starts talking to my bank's computer—well, I hope they don't say too many nasty things!"

The Supermarket Institute, Inc., lists five major ways that consumers will benefit from computers and UPC:

1. The system can help keep future food prices down and lead to an improved system of price identification.

2. Faster check-outs will reduce the time spent shopping.

3. Register and inventory accuracy will improve as much as 75 percent.

4. Sales receipts, being more detailed, will also be more useful.

5. Stores will be able to streamline customer service.

Yet it seems obvious that UPC and computer check-outs are, first and foremost, the tools of business. Improving efficiency means expanding profitability. There's nothing wrong with increased efficiency and profitability as long as they don't boomerang in the public's face. So far, I think the greatest boomerang is the loss of information. I'm thumbs down on omitting prices from individual packages. The time, energy and expense of price-marking items seems well worth it to me. Savings to business can reach the point of diminishing returns when customers become confused—and hostile. I think we should give the automated check-out systems a try, but we should also take an active role in registering our feelings with store managers and, if push comes to shove, with legislators as well. It's rosy to think that ethical guidelines will be developed and enforced voluntarily, but there are all too few Wegman's and Giant stores concerned about customer rights.

And don't underestimate consumer clout. *Where* we choose to buy or not buy gets our message across. Computer check-out won't be a plus for supermarkets if it's not worthwhile to us. □

Julie Quincy Jones is president of Consumer Forum, Inc., of Buffalo, N.Y.

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