

The AMERICAN HOME

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FOR WOMEN



AUGUST 1933

Bon Ami cleans thoroughly.... *leaves no scratches* ... *has no odor* ... *does not redden hands*

YOU'D never suspect, from looking at Bon Ami, that anything so soft and white could be so ruinous to dirt. But just pour a little on a cloth... take a few easy strokes over your bathtub or sink and watch the transformation! Not a trace of dirt left... only a surface gleaming with cleanliness and smelling sweet and clean.

And never, *never* a mar or abrasion on the surface, for Bon Ami *absorbs* dirt—*blots it up*—doesn't scratch it away, as do harsh or gritty cleansers.

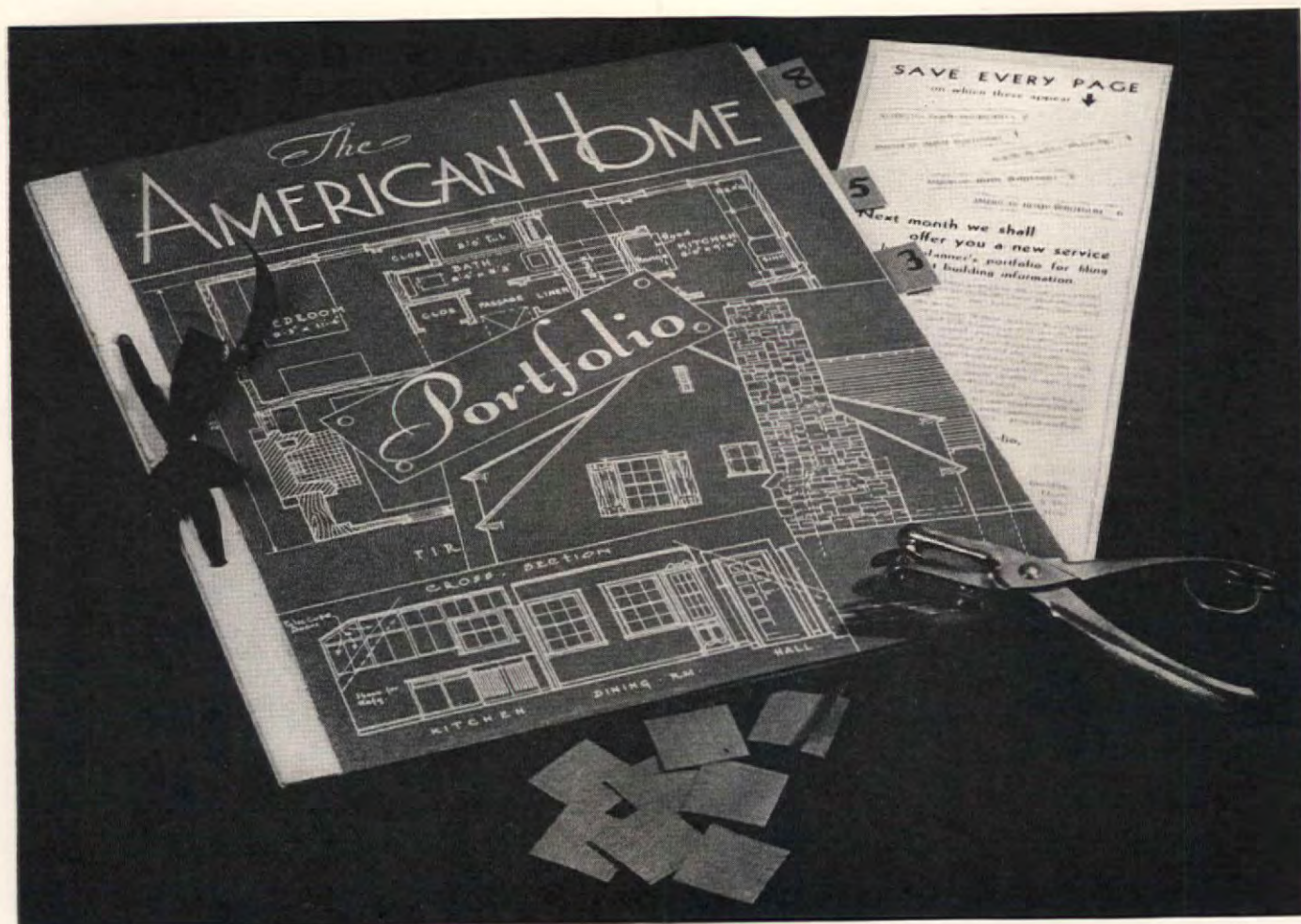
As for your hands, never fear that all the care you give them will be spoiled by cleaning work, because Bon Ami doesn't redden them, or make your finger-nails dry and brittle.

Use Bon Ami for *all* your household cleaning—bathtubs, kitchen sink, enamel stove, pots and pans, metals, refrigerator, windows and mirrors.

You can buy Bon Ami in an economical, long-lasting *Cake*, in a handy, sifter-top can of *Powder* or in a large, handsome *De Luxe Package*, designed especially for bathroom use.

"Hasn't Scratched Yet!"





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The announcement of this Portfolio in a recent issue of the magazine met with immediate response. If you want one, send 50c in stamps, money order or coins to Subscription Dept., The American Home, Garden City, N. Y.



The leg turnings of this graceful swing top table at the left were carefully copied from a table made about 1700 near Boston. Note the chamfered stretchers. W. F. Whitney Company



This chair was adapted from a Sheraton design dating about 1760. It is the lineal descendant of the chairs made in the early days by cutting a chair out of a barrel. W. F. Whitney Co.



Beautiful in its exquisiteness of detail is the Charak buffet above, an exact copy of an American Sheraton now in the Metropolitan Museum

Graceful proportions and dignity of line typify this popular chintz-covered wing chair. From Conant-Ball Co.

Many of the fine Chippendale details are carried out in this desk of crotch mahogany veneer. Flint & Horner





Many of us have been "caught" on bargains these last few years, and while they may be perfectly satisfactory for short-lived accessories, "bargain" furniture is another story. Fine furniture can still be had at remarkable savings, but only fine furniture that will be heirloom pieces are real "bargains." So we asked Florence Brobeck to act as our guide and news reporter at the great semi-annual furniture sales this summer

Winter hearths must be comfortable

SO WE'RE GOING TO THE AUGUST FURNITURE SALES!

THERE are without doubt definite savings, even large savings, to be found at the August and February furniture sales. But before dashing out to buy "bargains," the experienced buyers in the furniture departments and stores, have some excellent advice to pass along to their customers. Their first urgent recommendation is to buy from an established store; one which the customer knows to have a reputation for honest merchandise, fair dealing, satisfactory replacements and servicing afterwards. Such stores are as trustworthy in sale merchandise as in regular day-by-day selling.

This caution is made especially urgent this year for, due to national conditions, there are many fly-by-night stores opened on the side streets in the larger cities, and sometimes in the main thoroughfare in the smaller places, who announce themselves as "representing the furniture manufacturers direct." Their advertising is blatant, based on price appeal, and is in nearly every case unreliable as to quality and style. Such stores do not stay long; not long enough to receive the complaints of the unwise men and women who bought the "bargain sets" and lived to repent their purchases.

Another piece of good advice offered by the furniture merchants and their experienced salesmen is to plan the pur-

chase of sale furniture with as much care as in buying regular priced pieces in other seasons. Plan the purchase in relation to the room as a whole, and the house as a whole; as a long-time investment, and not something which "will do" until times are better. Take into consideration color schemes, practicality, suitability. These precautions make satisfied customers. And satisfied customers come back for more!

For the inexperienced furniture customer, the June bride who is adding a few pieces, the prospective October bride who is furnishing her whole house, there are some excellent helpers given by these same reliable authorities. Once having arrived on the furniture floor of a trusted store, then extend your faith a little farther and rely on what the salesman tells you. He, after all, is only a spokesman for his firm and what he says will be supported by the company for whom he works.

If he is showing you "cabinet goods"—that is, a chest of drawers, a desk, table, cupboards, bookcases, cabinets—besides such obvious exterior points as style and taste, you must first consider the quality of the outer finish; then open a drawer to see the drawer construction, its lining, the joining of the corners, the finish of the edges. If it is veneered, as is most high priced cabinet

furniture of to-day, this means that the surface may be more decorative. It may have burls and graining and wood patterns impossible with solid wood construction. It may possibly be of better and stronger construction than the furniture of solid wood, although this varies with style, manufacturer, and price classification in the retail store.

But it is in the buying of upholstered furniture that the customer can make the saddest mistakes, according to the furniture authorities. Here again the customer must ask the salesmen about the piece under consideration; has it a muslin cover before the outside upholstering cover is put on? The presence of the muslin protects the fabric above it which is the outer covering; it makes for smoother, better fitting covers; it helps keep the upholstering in place.

Ask: "What kind of upholstering is in that chair?" If the salesman says "the finest hair" the piece is of high quality and due to last many years without lumping, sagging, wadding and matting into a flat, lifeless cushion.

If he says: "Well, this is an inexpensive chair, you know. And the filling is moss (or tow)," you will know that the chair cannot be expected to last years under normal usage, and less than a year with hard wear and tear. Moss, and tow, which is also a vegetable filling,

The annoyance of extra leaves is eliminated in this table which may be extended easily at the ends as need requires. Beauty of wood grain and sturdy construction are especially important features in a table of this type and are outstanding in this one made by W. F. Whitney



Simplicity of line is particularly appealing in the table below of the Somerset Shop Co. And the Conant-Ball open dresser, right, is well designed for the apartment or cottage



break up and get powdery, and the upholstering of course flattens and sags, wrinkles, and is otherwise baggy and unsightly. The heat of modern apartments and houses dries moss and it shrinks and powders, and some of the fillings of this material have an odor after a while; especially if the rooms are subject to damp air from open windows, and alternately the high heat of radiators.

Loose cushions on chairs and sofas should be filled with white down in the quality pieces. If the salesman says "down—gray down" if he is forced to be explicit, you will know that the cushion will flatten, not be resilient, not fluff up with airing and brushing as will a

down-filled cushion of superior quality.

These are some of the "crimes that lie under the cover," as one capable furniture buyer expressed it. Quality furniture should have the quality upholstering of hair; the quality loose cushion filling of white down; the muslin cover under the final exterior upholstery covering.

These covers present another opportunity for the salesman to give good advice. If the furniture budget is small, then spend on construction and hidden quality; let the outside cover be the least expensive part of the piece of furniture. This cheap cover, any salesman can

point out, will last at least a season or longer, and when the furniture budget is increased, return the piece of furniture to the store where it was purchased and have a good cover put on it. A good piece of furniture is re-covered many



The table above is adapted from a Chinese Chippendale silver table. The Directoire table beside it of French fruitwood veneer is a prize winning design at the Paris Atelier of the N. Y. School of Fine and Applied Arts. Baker Furniture

Although moderately priced, the high standard of quality is maintained in these three pieces of furniture of the Kittinger Co. The table with straight legs is of mahogany; the gateleg at the right comes in either walnut or oak. The mahogany plant stand above is from the Mayhew Shop



Chests of drawers are more interesting than ever. The one at the left from Charak is of Sheraton design with crotch mahogany front and inlay of holly wood. Quite different in type is the next chest, 36 inches high, from W. F. Whitney. At the right is a Conant-Ball chest on chest



This little piece of furniture has a double purpose. It may be used in a combination room as a little writing desk or as a serving table. The maple chair goes with it. From Flint & Homer



times in its life. A poor one costs more in the end than the good one, for not only will its cover wear out, but its inner construction, "the crimes under the cover" will come to light, be found unworthy of repairing, or incapable of restoring, and the piece will have to be re-upholstered. This is a far more costly process than re-covering.

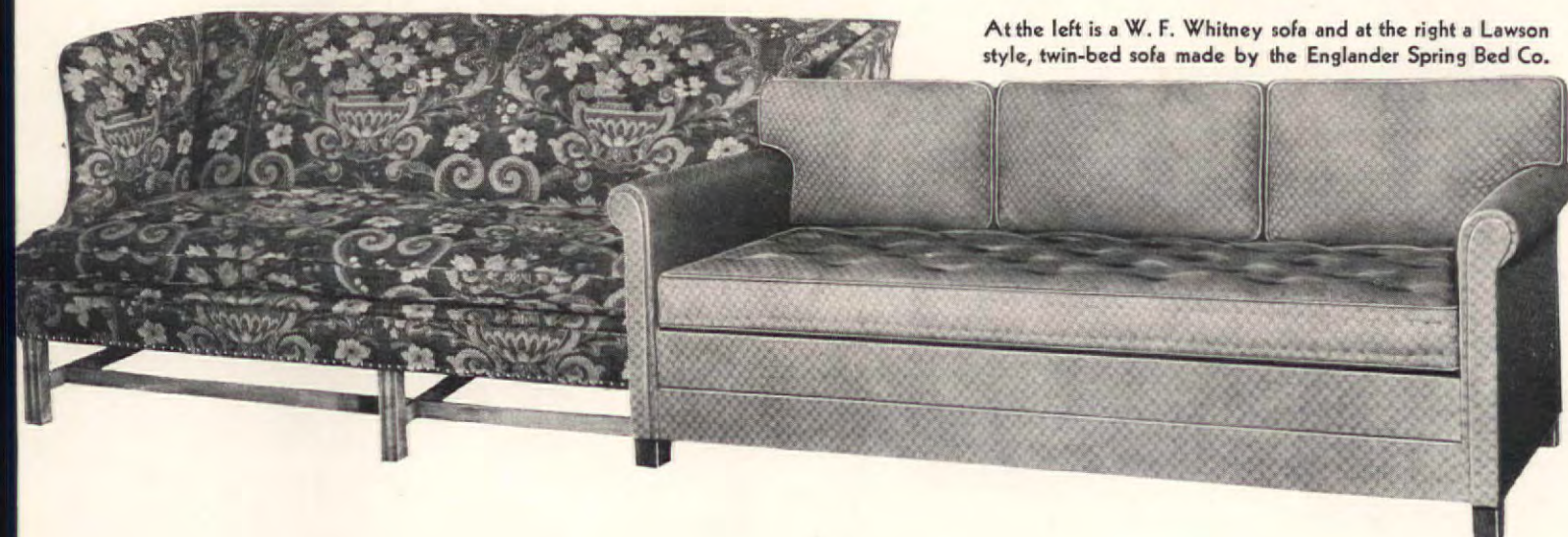
Upholstered pieces which are shown on the floors of good department stores and furniture stores for this year's August sales do not have mohair covers; this long popular fabric is almost a thing of the past in any but the rather terrible three piece "suites" seen in the fly-by-night establishments. On the other hand, a pile fabric such as velvet is steadily increasing in popularity; many lovely shades are now shown which once were thought impossible for furniture.

In the fabrics almost anything is possible this year because of the many styles of decoration in vogue. The fabric should be suitable for the room in ques-

tion, and the piece of furniture; the rough homespun cottons, linens, and jutes now so popular belong in Early American and French Provincial interiors, and obviously on pine and maple; with some walnut and fruit woods also wearing a dress of the homespun type.

In the same class are the chintz, glazed chintz, linen, gingham, cotton taffeta, cotton damask, and other simple fabrics. There are good and poor qualities in these fabrics as well as in the silks and silk combinations. A fine silk damask will last several, or even many years; while a cheap damask will wear thin or through in one year. Damask, satin, brocade, moiré, embroidered silk, and other elaborate textiles belong on furniture of the same character; velvet for example on Chippendale and Queen Anne, on the French 18th century and Directoire and Empire pieces, [Please turn to page 143]

At the left is a W. F. Whitney sofa and at the right a Lawson style, twin-bed sofa made by the Englander Spring Bed Co.



A SMALL SUNKEN GARDEN

"What could be more jewel-like in setting for the small rectangular back yard than a small sunken garden—formal yet unpretentious?" asks Henry Dearden



As a matter of horticultural fact, the small sunken garden is often the perfect answer to a perplexing space or problem. That the owner was convinced only with some difficulty that this did not mean digging out all of the earth and carting it away, is indicative of the rather general reluctance to plan small plots of ground in the formal manner.

It was necessary to excavate only one foot of earth, achieving the extra depth by depositing this loose earth around the sides and then adjusting the surrounding grades to meet the new level.

In a rectangular plot of 50 by 75 feet, which included the surrounding shrub borders, a smaller rectangle 22 by 40 feet was laid off for the garden within a garden. And the excavation of one foot in depth was made.

A grass walk surrounds the garden on the upper level, and a path of stepping stones leads in a gentle curve from the porch steps to the sunken garden. Drifts of Daffodils border this path. Beyond the grass walk are flowering shrubs giving almost complete seclusion. The shrubs include the Pearl-bush, the hybrid Mock-orange Virginal, the fragrant Carles Viburnum, Forsythia spectabilis, with

Euonymus alatus and Enkianthus campanulatus for fall coloring.

The structure of the sides or retaining walls of the sunken garden is very important, the stones sloping back, or "battered," six inches (three inches to each foot of height), and tilted slightly so that the rain would percolate to the roots of the wall plants. The joints and also a space at the back of the wall, were filled with good soil enriched by well-rotted manure and plant food with lime.

A small lily pool forms the central feature at the far end of the garden. The sides of the pool are sloped to prevent the ice from exerting an outward pressure and so cracking the concrete. The overflow is carried to a small absorption well, six feet deep and four feet in diameter and covered with eighteen inches of soil.

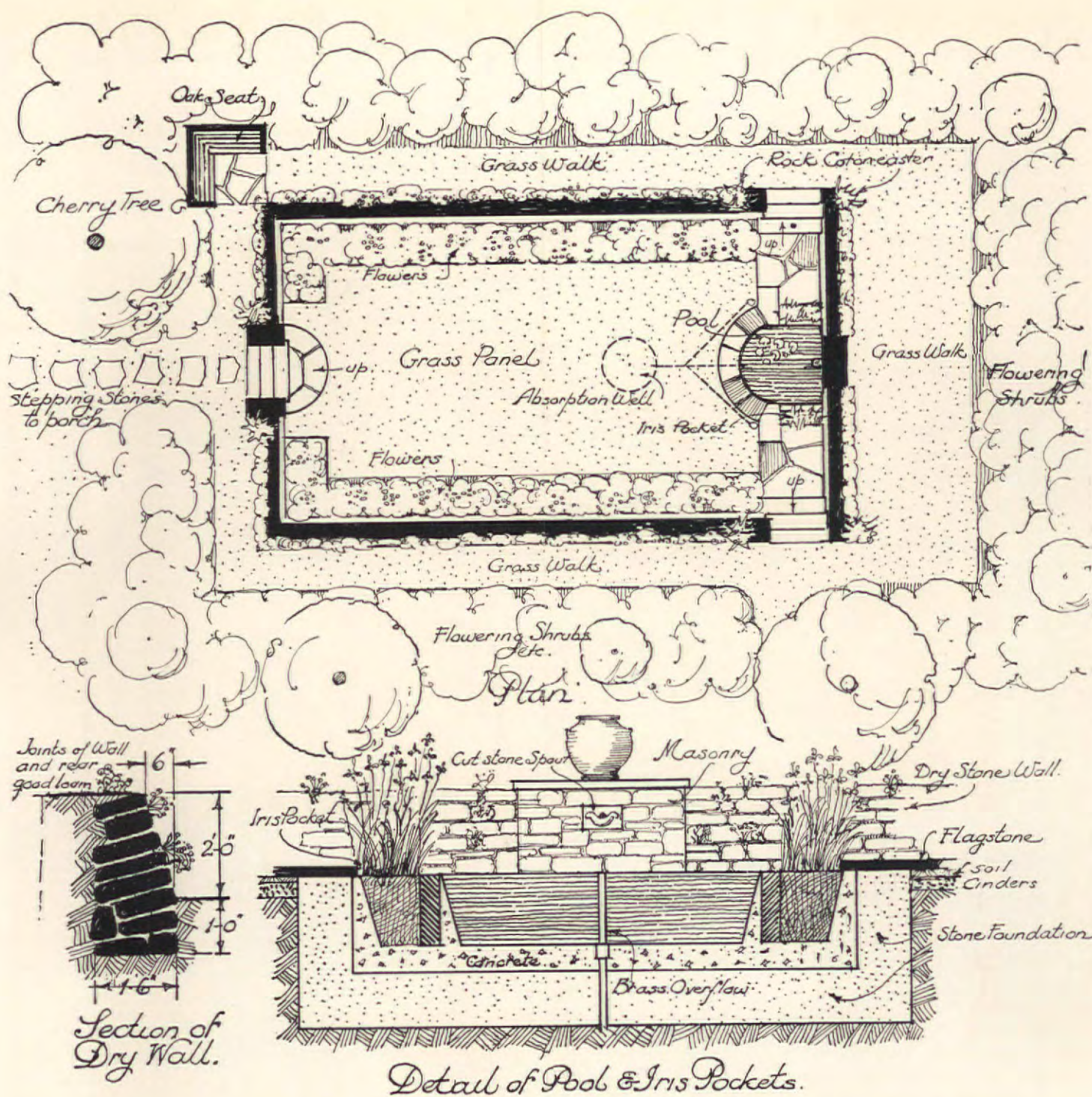
The pool is raised six inches above the level of the grass panel, the stones being laid on a four-inch bed of cinders, over which is two inches of sifted soil. And the joints between the stones are filled with soil, in order that grass and paving plants could flourish.

The little Iris pockets at each side of the pool are filled with soil and the par-

titions separating them from the pool are kept one fourth inch below the water level, thus the soil in the pockets is always moist. Here are the native Blue Flag, together with the European Iris pseudacorus bastardi, pale yellow, and the deep yellow Iris pseudacorus.

The plants growing on the wall include some of the dainty dwarf Irises—pumila, cristata, and coerulea; several varieties of Helianthemum, Phlox G. F. Wilson, Alyssum saxatile, Campanula portenschlagiana, together with the more common Arabis, Cerastium, Dianthus, Veronica, Nepeta, etc. For autumn there is Mauve Cushion Aster, Sedum sieboldi, and Plumbago larpentae. At each side of the steps are Rock Cotoneasters. The flower beds were only three feet wide, and in order that the wall plants should not be interfered with in any way the stronger growing perennials are omitted.

The Tulips for spring are planted in groups of four or five, all of a color, and some are planted among the shrubs. To keep them company in May are some of the very lovely varieties of blue, white, yellow, and apricot Violas; Daphne cneorum, Aquilegias, Newport Pink Sweet-William, and such like.



A Small Sunken Garden in Philadelphia

0 10 20 30 Feet.
Scale for Plan

0 1 2 3 4 5 6 7 8 Feet
Scale for Details

410 1931.

The June garden, however, is just as interesting to behold, when the later wall plants are at the peak of their beauty, particularly a large clump of pink Heuchera. And, of course, the Madonna Lilies and Delphinium are always a perfect foil for each other. The old-fashioned Garden Pink is in profuse bloom at that time too.

For the late summer a few annuals were introduced into the beds, such as

pink Zinnias, lemon and orange Calendulas, Phlox drummondii, and Sweet Alyssum. And for the sustaining note of fall, the early-flowering hardy Chrysanthemums were given their places in the borders.

A few flowering trees were planted among the shrubs to make a more interesting composition. These included Dogwood, Flowering Crabapple, and Japanese Cherries. Under the large Cherry

tree which dominates one corner of the plot was placed an oak garden seat, and here such shade-resisting plants as Snowberry, Regel Privet, and Japanese Yews were used.

In truth, whatever the season, whatever one's mood, there is to be found in this dainty little garden, petite but perfect in its beauty of detail, a measure of that peace which passeth understanding. And it might belong to Anyman.



Polhemus & Coffin, architects

Photographs by Robert Tebb

Not smug, not perky, not a large house—but roomy and pleasing is this home upon a knoll in Plainfield, New Jersey



Standing proudly upon a grassy knoll

Told by Eugene Clute

NOT a large house, but a roomy house is Mr. and Mrs. Francis W. Frost's home, and free from the hardness of line and texture and the tightness of plan that make so many homes of moderate size look small. Its well-studied proportions and detail give it a fine reserve, and the owner and his family have given much thought to every detail. But it is not from an aesthetic standpoint alone that this house is interesting. It is an excellent example of skillful planning to meet the practical requirements of modern living for an American family.

One first gets a glimpse of this house as a turn in the road is rounded. The private road turns in sharply up a gentle grade to the foot of the stone steps at the end of the flagged terrace. A porch that is agreeably light in effect extends across the front, covering half the depth of the terrace. Large hand-split shingles, such as are still serving well on many old

houses after more than a century and a half, cover the walls. They are thick and heavily ribbed with the grain of the wood and chalky white, like those on the softly weathered old Colonial homes that were whitewashed. At the left of the door hangs an old pierced iron lantern. The white-painted door panels are broad and deeply concaved around their edges.

In response to the sound of the blackened knocker, low growls issue and, as the door opens, a shaggy white and gray terrier appears, standing close beside his master and reserving judgment. When he sees that the visitor is welcome, he becomes friendly.

From just within the door, a very pleasant vista is seen through the narrow, low, round-topped doorway in the thick wall between the hall and the living room, across which a soft light pours from the open door opposite. This glow

highlights the broad inner surfaces of this opening. Beyond are the flagged rear terrace, covered by a large awning, and the level lawn, set for croquet. Then there is a rustic pool, flanked by flowers against a rough stone wall above which is a background of flowering shrubs.

The living room is broad and long and very restful, with its plain walls, quiet harmony of colors, and its free and easy arrangement of well-chosen furniture. The walls of this room have a way of picking up different colors from the outdoor light, producing elusive and marvelous effects. They are painted a very light gray that contains a tint of turquoise. Up at the end of the room that receives clear light from the sky, these walls appear to be of a tender atmospheric pale blue, but this grades into a fresh, delicate, soft green down where the light is reflected into the room from the grass of the lawn. This color was

suggested by one of the rooms in the American wing of the Metropolitan Museum of Art and has been adapted very well.

There are plenty of big, easy upholstered chairs of good simple shapes covered in printed fabrics patterned in rust reds and browns with dull greens upon a natural linen color ground. The window draperies carry the same colors and the plain carpet is rust brown, which is repeated in the plain short-pile velvet dra-

The dining-room walls are painted like those of the living room; the furniture is Colonial, in mahogany; the rug is mainly in rust reds and browns and the curtains in the wide doorway opening into the living room are faced on this side with a printed fabric in soft, light reds and browns that tone in with the colors in the rug, while the ground ties in with the wall color.

In the library, one of the walls is covered with vertical boarding of knotty

the painting of all trim to match the walls, keeping it as inconspicuous as possible. The smallness of the doorway between the hall and the living room, together with the depth of the casing in this opening contributes much to the sense of dignity and simplicity. This wall is thick because it contains the fireplace and recessed book shelves. There is a similar arched opening from the hall into a passage leading to the lavatory and to the serving pantry and kitchen. It is



peries at the wide doorway to the dining room. In the Oriental rugs, rust reds and browns are the predominating colors.

The fireplace mantel in this room is old and it still retains traces of the green paint with which it was covered when it was discovered, giving an interesting color variation in conjunction with the golden amber of the pine. The brick facing and the inside of the fireplace are painted a sooty black, which affords a very effective foil to enhance the beauty of the color of the wood. The mouldings are of great refinement of profile and the proportions of all parts of this mantel are excellent.

The furniture in the living room, dining room, hall, library, and in the bedrooms on the second floor shows a free use of related types together, representing the styles of Chippendale, Sheraton, Duncan Phyfe and of various Early American cabinet makers, including works by some of the craftsmen of the Federal period who were influenced by the style of the Empire. This gives interest and variety, while harmony of general character is retained.

pine in the Early American manner and has an old Franklin stove built in. The facing around the stove is of rose color brick and the other walls of the room are painted a primrose yellow which carries on the golden tone of the pine fireplace wall. In this room the draperies are of printed linen in rust reds, browns, and dull greens on a black ground. There is a sofa of the Federal period upholstered in plain velvet of a warm brown color. The Oriental rug is in reds and browns, chiefly. The bookshelves in this very cosy room are built in.

The walls of the hall are covered with paper in a Colonial pattern of large, oblong blocks relieved with flower forms and conventional ornament, all in tones of warm gray on an oyster-white ground. The bedroom walls also are papered, in different Early American designs, and the woodwork is painted to match the paper in each instance.

Much of the sense of spaciousness and repose that characterizes this house is due to the extreme simplicity and narrowness of the wood trim around the window and door openings. This effect is helped by

notable that this lavatory is of good size and has a full-size window; it is not a cramped, dark space under a stairway, as so many such rooms are. The serving pantry is of ample size, fully fitted with cupboard, dressers, and a monel metal sink with swinging faucets. There is a large refrigerator in a suitable space between the pantry and kitchen. The laundry is on the main floor. It is light, and airy and it opens directly upon the lattice-enclosed drying yard at the rear. The attic space contains a large finished room for occasional use and is reached by means of a counter-balanced stairs that disappear in the ceiling of the room below.

The site chosen for the house is near the crest of the slope, the earth having been dug out at the back of the house to provide a level lawn and garden terrace. The earth from this place was used to round out the slopes in front of the house. This location brings the house just above a very large cherry tree which was on the property and that now shades the front terrace. The position of this fine old tree, which it was so important

[Please turn to page 150]



The fireplace end of the library is in the Early American manner. The facing around the stove is of rose color brick, with an old Franklin stove built in

BUDGET and LIKE IT!

Olive W. Freeman

"Keeping a budget is like keeping a dog," says Olive W. Freeman. "Nobody makes you—why undertake it unless you're going to enjoy it? The only reason I can imagine for not having the time of your life with either one of 'em is just starting out with the wrong kind. You're not going to bring home a big bad-tempered Great Dane if you live in a two-room apartment. What you want is a friendly little pup who'll have room to wag his tail in the place, and won't have to have his food put through a sieve.

"That's exactly the kind of budget I recommend, a warm-hearted amusing little performance that's not much care and is friendly with the whole family. Once it's housebroken, your troubles are over and you can begin to enjoy having it."



C. Oscar Lindquist

THE rules for getting a budget housebroken almost go without saying. Magazine articles, banks, and even life insurance companies have given the methods of division and classification over and over again. Here are groupings and sample divisions, but remember, make your own plan, don't follow any other unless it suits you.

		Yearly income	\$1500.	\$2500.	\$5000.
Monthly income			125.	208.33	416.67
Food	Meat				
	Groceries				
	Dairy products				
	Meals outside	45.	55.	75.	
Shelter	Rent or Taxes and house upkeep				
	Carfare or commutation				
	Household insurance	30.	45.	75.	
	Water				
Operating	Heat				
	Service				
	Gas, electricity	.8.	30.	65.	
	Telephone				
Advance-ment	Newspaper				
	Doctor, dentist				
	Vacation				
	Church, charity	8.	23.33	65.	
Clothing	Entertainment				
	Car upkeep				
	New car fund				
	Separate funds for individuals	15.	35.	60.	
Surplus	Bank savings account				
	Life insurance	15.	20.	80.67	
	Investments				
	Income tax				

Now if you are a bachelor or a spinster begin the thing when the spirit moves you. But if you belong to a family, watch your step. Don't start to plan it in the last few minutes before bedtime. In these early stages, you have to be a complete realist and facts are far too

brutal when you are sleepy. Sunday afternoon and bad weather make an ideal combination and the dining room table is an ideal place to scatter the papers about and get going. If you are agreed on the desirability of a little budget in the home, sit right down to it together. But if the idea is popular with only one person in the house, let that person do the preliminary scout work. Bring home the Great Dane budget books many banks will give you. If you wish, look them over, list the group headings I have given and make up a sample division of your income, then with plenty of paper and pencils (with erasers) call your conference.

Food first!

As realists, we'll deal with the food question first. Put down what you think it should be, or the amount you know it must not exceed depending on the condition of your finances. Keep accounts on this for two weeks only, listing items under these heads:

Milk	\$1.00	\$1.50
Butter, eggs	1.00	1.50
Meat	3.00	4.00
Fruit, vegetables	2.00	3.00
Staples	1.25	1.50
Bread	.25	.50
Meals outside	1.50	3.00
	\$10.00	\$15.00

Two weeks will show you how successful your estimate was. With that settled, put in a little head work on how to make it pleasant. If it's an ample provision and you have counted a maid as a person and a half (don't forget that),

go ahead and pay your bills by the month and settle your menus by what you think you'd like to eat today and what you had yesterday. But if there is need or desire for economy here, watch out for the things that make you feel poor. Get your food money for the week, by the week, and pay cash as you go. If you consistently run short, divide it by days for awhile. Read and consider a few books on nutrition and diet. Of course, it's obvious that planning your menus for home meals a week ahead is a big help in marketing and wise spending. But long ago I found two other good reasons for posting the menu list for the next week. First, men who know they are having lamb chops on Monday night aren't ordering lamb chops for luncheon downtown Monday noon and then moaning about it. They may not look at the menu and they may eat the lamb chops at noon, but the moan won't register. And second, when that list is being made up, let it be known that favorites may be asked for and put in (or written on the bottom of the posted list) for the coming week. It is decidedly zestful to find "Peach ice cream please Mother" or "Beefsteak and onions, if you love me," or even "Beans, guess who" livening up just an ordinary food list.

Shelter is a fascinating division to consider

If you rent, you probably dream of your own home. To enjoy this part of your budget, as well as any of the others, try to give yourself plenty of leeway.

Get something well within your means. By all means live in the best environment you can find but don't sacrifice everything else that makes life worth living for a fashionable address.

Whether you rent or own your home, carfare to and from business should be figured under Shelter. With the home you own you should list also taxes, water bill (if that item is usually paid by a landlord in rented houses in your vicinity), household insurance, and house upkeep. You will know from receipts, or can easily find out, what to allow for all these items except the last.

House upkeep to a great extent takes care of those things that prevent a house from deteriorating. You can if necessary cut it down to almost nothing, repairing only damaged plumbing and broken windows, but the home that you keep up through the years is the one you love. Paint outside every three to five years. Paint or paper or redecorate indoors in any way that accords with what you have to spend. An amazing amount of free entertainment can be found in the discussion of an accumulated hundred dollars under this heading—it is a new living-room rug, a radio, a garden wall, or copper screens,—and it's apt to end with a pretty clear idea of the relative importance of each, and with no question at all about "What we'll do with the next hundred, or fifty, or even twenty-five." If you should ever place a rent value on your house or want to compare it to a rented house, you would find the needed information in your budget for Shelter.

In a rented apartment, the charge for heat is usually included with Shelter rather than under Operating. You can hardly do more than approximate the amount necessary for heating a house until you have spent a couple of years in it, but you can arrive at a fair estimate for it and for cooking and lighting expense by discussion with the neighbors or a telephone call to the coal dealer or the oil company, or even a little chit-chat with the boy who reads the meter. The telephone charge is fairly definite except for metered service and long distance calls—look back over a few bills and average that. At least one extension telephone is well worth considering in a maidless house.

Service of course can range from any number of servants to a woman by the day once a week, and is one of the first places to get a whack in most budgets. Don't be so drastic however that the doctor gets the difference—not when the laundry does "thirty pounds for a dollar" on certain days. The newspaper at the door is such a logical part of running the house that it seems to come under this head.

For the "Other Fellow"

It seems idiotic to name a division Advancement which has Doctor and Dentist for its first sub-head. Preservation sounds a lot more suitable and a few years of big hospital bills nearly labeled it Desperation for us, until we simply set aside the sum total of the worst period as a regular "Doctor Fund" each year until that phase was passed. It wasn't until we hit on giving what was left from the "Doctor Fund" to the Lord, that we seemed to find much entertainment in that item. The vacation fund is a pleasant one to consider always. Perhaps "Altruism" is a good enough word for what the budget books list as "Church and Charities" but label it "For the Other Fellow" if you like, and be sure you are giving it to the thing which seems important to you. If this fund has to be very small, cheer it up by putting more of yourself in it. Even a postage stamp can carry the right letter to the right place.

Making the new car painless

Watching your car upkeep allowance will show you a good deal about what car you ought to drive, if any, and when it's wise to turn it in on a new one. If you drive a car for two, three, or more years, spread the cost of a new car over those years and set aside the proper amount each month. That's the only way to make every new car painless, and it also gives you a delightfully plutocratic feeling for weeks. It doesn't cost a cent more than just taking it out of savings, but there's a million dollars difference in your feelings. If the car uses up the entertainment fund, give it more thought.

You know what matters most to you in this category. If a movie once a week satisfies you, well and good, but if you must have books and plays too, watch out!

"Do you like this brown foulard on me, Will?"

A research last summer shows less variation in the amount spent for clothing year after year than for any other item. Evidently each income group soon sets up a standard of dress for itself. That sounds like an argument against giving this part of the question any further attention, but take a few minutes more and see how your family feels about it. Decide on the amount available for clothes for the year, then the month, and apportion it individually. Have your arguments now on whether women's clothes cost more than men's. I know no single way to promote greater family harmony than by making the amount the same for husband and wife. A man with a little left over is in fine shape to bring home candy or flowers.

It is so easy when there is a daughter "stepping out" to concentrate on her clothes and let Mother and Dad do without. Do without if you like, but not when you are making this budget division of the clothes allowance. Be ruthlessly fair there—then do as you please about the extra party dress you may like to give her out of your own fund. Somehow, if it's only on paper, it's so pleasant to know it is yours to give.

A generation ago that pleasure belonged pretty solely to the Lord of the Manor. A wife or mother did some thoroughgoing coaxing, or at least had to convince her spouse of the need for her new hat or Junior's underwear. What a marvellous technique was evolved. "Do you like that brown foulard on me, Will?" Mother would ask. Of course, Will hadn't a chance either way, for she was thinking of wearing it on a trip to Chicago with him and if he didn't like it, she'd have to have something else, while if he did, at least a new hat and shoes must be forthcoming to make it do. Perhaps their way was just as much fun—simply be sure your money plan suits you.

Try considering your clothing needs for two years at a time. If you buy a winter coat only once in two years, set aside part of your allowance for a certain number of months until the desired amount is accumulated, and there isn't a law in the world against putting that money on interest, and getting a pair of gloves with the interest, when the time for the coat purchase rolls around. That may not be your idea of fun, but there's nothing unpleasant about it.

"Straight life"

Under the last heading—Surplus—remember that these unsettled days bring emergencies aside from illness. There are lost jobs, or relatives to be helped, which make a quickly available bank savings fund more desirable than ever.

Study your life insurance problems. Cultivate the friendship of someone in the business, who will give you disinterested advice. "Straight life" gives the most protection at lowest cost when you are starting out in life. "Limited payment" life insurance suits later needs. Endowment policies fill many needs, especially in planning for a child's college years. The man or woman without dependents should give some thought to a retirement annuity.

If your income tax is big enough to be a burden to you, you can cheer yourself with the thought that you have your head above water at any rate, and that as a voter you are at least slightly responsible for the laws under which you live.

Investments, which come next, are being more thoughtfully made than ever

[Please turn to page 146]





Bennett Clark

Fireside travels around the Globe

England: Our second port-of-call

GR^{EAT} as was our disappointment on finding that the house here in which we were to live was not an old typically English one, we have been glad many times that it was chosen because of its central heating installation—for, in spite of the beauty it engenders, the English climate is all that we Americans hear of it in the way of being cold, damp, and rainy. It is not strange for me to begin about the weather, for it is an ever present topic of conversation among these people—they have so much of it! I had supposed that fogs were centered in London, but they are of very frequent occurrence here on the Midlands, very often stopping all traffic. While the winters are quite mild, it is the summers that are disappointing; one is always hoping that "this is going to be a warm summer." The climate seems to be almost the same all year round, so that it is possible to wear the same weight clothing practically during the entire year. Lord Byron, the poet, speaks of "The English winter ending in July to recommence in August." Curiously I have the feeling continually of being on an island set in the seas, the winds and the mist and the

And didn't we have a good time last month in Hawaii? Here we are in England, in a real English garden when it is at its best—and a good hearty laugh with Mrs. Edith H. Partridge when she tells us of trying to "convert" these tenacious English away from their bakery teas! Next month we set sail for Japan—an erratic round-the-world journey perhaps, but then we promised to go wherever there were homes and hearths, and that will take us pretty nearly everywhere before we've finished fireside traveling



Here are exterior and interior views of the home of Mrs. Edith H. Partridge located near Shropshire, England. A section of her lovely garden with its sundial is shown on the facing page

rains seem to come so easily and are so all enveloping. Also on this little island one cannot help but develop an international sense—we seem to be in the center of the world's happenings and are deeply interested in them. For all roads here lead to the sea and from thence to all parts of the world. One is not apt to have this feeling so strongly in other places—say in the midwest of The United States.

The American housewife finds many new problems in settling and managing a home in England. An unusual and grievous one came to me in the beginning, because in crossing the ocean our entire household goods were shipwrecked in the Celtic off the rocks of Queens-town. Our things were under water for two months so that very little of our possessions of books, pictures, and furniture could be salvaged. In order to get the home settled and the children established in school, these losses had to be replaced quickly, otherwise I would have enjoyed picking up, as I might find them, treasures in antiques such as even my limited purse might have afforded.

To select just the right schools for

three children of different ages and temperaments was another problem. But the school question in England—and how I motored from John O'Groats almost to Land's End visiting schools—would be another story.

An American home maker misses the lack of conveniences; she is so used to central heating, the mechanical refrigerator, the telephone, vacuum cleaner and washing machine. While I have all of these, it is rather the exception than the rule to have them. For this reason more household help is needed. Through every phase of living one finds the strong English characteristic of not liking change, clinging to old methods, customs, and traditions—certainly in some ways so admirable and in some ways so funny. For instance if I have my cook make some special American delicacies such as angel food cake, strawberry shortcake, or the like to serve to my English friends for tea, they will not enjoy them half as well as the bakery made things they have day in and day out, and in fact will be rather wary of trying them.

Even our vocabulary has to change somewhat. For instance I would go into a draper's shop (dry goods store) and ask the clerk to fetch (get) me a reel of cotton (spool of thread). Leaving the ground floor in the lift (elevator) to purchase a basin and jug (bowl and pitcher). And in like manner there are changes in daily transactions. Coming from the land of the red Indian I tried to tell a good neighbor that moccasin, Michigan, and Chicago were not pronounced mo-cass'-in, Mich (like rich)-igan, nor Chick'-a-go, telling her that they were Indian words and giving her the correct pronunciation. She complacently replied: "Oh, but that isn't the way we pronounce them in England."

Our cottage, though we are in the heart of the industrial Midlands and in the so-called Black Country, is situated on the very edge of the town, which itself is on the very edge of the Black Country. A few minutes motoring brings us into Shropshire, one of the loveliest and most English of the counties and one least touched by tourists, and a bit farther we come to the wild valleys and mountains of Wales. All around us are green lanes and meadows, the lanes lined with hedges of hawthorn, ivy, and holly—the meadows dotted with noble old trees and filled with a succession of primroses, bluebells, daisies, and buttercups, while the larks, quivering with song, soar on high. We hear the cuckoo's song, reminding me always of the nursery clock of my childhood. Yesterday a swallow flew into my home, made friends with me, and then flew back to his nest under the eaves. From the hedge under my window comes the sweet

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IRIS lessons from the Middle West



Lessons by Mrs. Douglas Pattison

THIS is in the nature of an Old Settler's Picnic with Irises. Having grown this beautiful and satisfactory perennial for more than twenty years, something more than ten purely for pleasure and ten for both pleasure and profit, I can safely say I am a contemporary of the modern Iris in the Middle West, where it dates back to the middle '30's, possibly even earlier.

The first Iris (still found occasionally in practically the surroundings of a native plant, struggling and surviving the encroachment of sod) is the little earliest of all, *Iris pumila atrovioacea*. Pioneers from the Eastern states brought this

bright little early spring bloomer with them among their few plant treasures, probably because they could stick a few roots in their pockets. This seems to have been the pioneer Iris, closely followed by, or possibly a contemporary pioneer, *Iris florentina alba*. Later came the old "blue flags" and flower de luces which are *Iris spectabilis*, *germanica major*, and *Purple King*, in various old-time gardens. The pale creamy *flavescens* came along with the old-time flags and then came the omnipresent *Honorabilis*. *Florentina*, *flavescens*, and *Honorabilis* are the most widely distributed varieties in the Middle West as elsewhere. Just why *Honorabilis* has such wide dissemination is a mystery unless it be that its bright coloring gave it a start that made it outstrip in numbers the well-known Iris of to-day. It is the most brilliantly colored of them all and it now, in Illinois at least, might well be named Illinois Central, for great masses of it surround the stations of the old line of this road which bisected the state from the Kentucky line to Wisconsin. Of lesser distribution with these old timers was a dingily ugly Iris that well justified the old name of *squalens*—dirty! It has been described as the color of liver and fried onions which is not far from accurate, although perhaps a libel on the liver and onions.

An old-time *amoena*, small flowered

and of good height and the equal in color contrast of any of the modern *amoenas* is also found in large quantities. I have never heard its name. Possibly it is *Thorbeck*.

This completes the list found in gardens of a quarter of a century ago in the Middle West. Then began a revival in Irises. Farr was the evangelist in the United States. Modern Iris enthusiasts date back to Farr. That was my start. Most of Farr's seedlings, amazing improvements when first offered, have been supplanted by far finer Irises. A few of them, such as *Juniata* and *Mildred Presby* survived in first class collections, but not many.

The development of the Iris in the Middle West covers a period of 20 years, in which time from a mere garden incident, the Iris has become a garden necessity. The basic reason for the rapid growth of the Iris as a garden necessity is the development of an amazing range of uniquely beautiful colorings found nowhere else except in the lowly Pansy.

The Iris takes particularly kindly to the rich prairie soil of the Middle West. There has been a theory current that the Iris preferred a poor soil and did not require the same amount of plant food as other garden plants. The Iris will grow in thin poor soils better than almost any other plant, but it will not give the increase nor will it reach the stature of

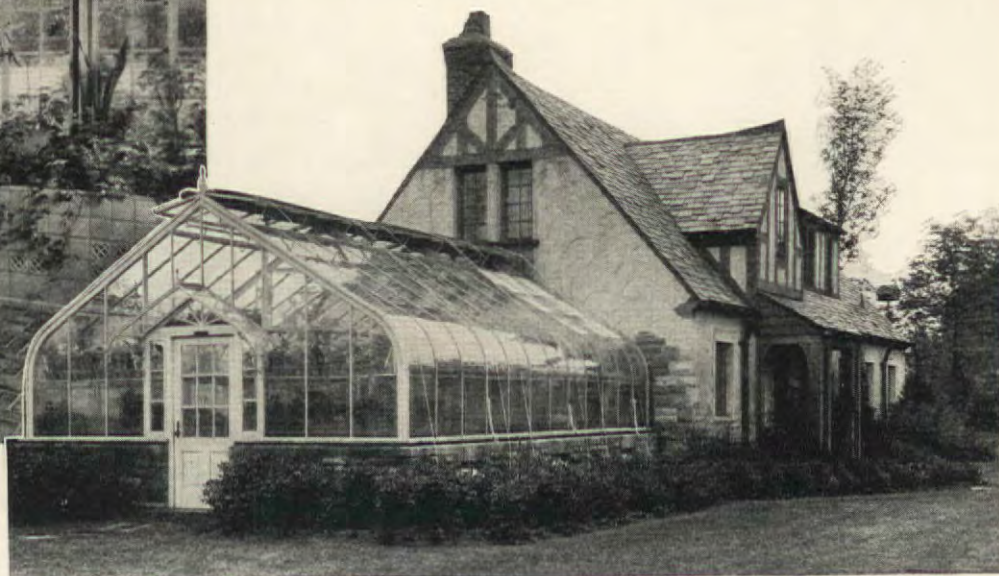
[Please turn to page 148]



Combination of porch and greenhouse, in a transition from the house to the garden. At the right a thoroughly practical growing house—much more than the mere conservatory. From Wm. H. Lutton Company

Greenhouses for a

Bring spring indoors and forestall the season. No more waiting till winter disappears, for with the little greenhouse now offered in a diversity of styles that will fit into the architecture of the house, you can make the garden an all-year activity to say nothing of getting a positive start at the beginning of each season.—*Leonard Barron*



THE greenhouse "comes down to earth" a practical accessory for the average home after being the luxury of the big estate. The true practicability, even necessity, of underglass cultivation to get full advantage of the season and full control of growing things, with perfect independence of weather early in the season, is a need. Greenhouse builders realize that there is a place for the little greenhouse in every little garden.

It isn't merely a question of Cowper's reference to "he who loves a garden loves a greenhouse too" but indeed it is something more practical. It is the stern necessity of reality that you cannot garden well continuously unless you have some method of weather control, especially in the early part of the year when seeds are starting.

This holds true both for utility and esthetic crops; and takes no account of meeting the desire of a multitude of amateur gardeners who can now garden in the winter under glass as well as outdoors in summer and fill the leisure hours

of winter and early spring with an extremely profitable occupation that will increase the normal use of the outdoor garden by from five to ten times.

A greenhouse is essentially, after all, a garden covered with glass. A modern

expanded up-to-date hotbed as you might say. Heating? Well there are several ways of solving that—by self-contained units, by connecting up to the house heating plant, or even by electricity. But that is another story to be considered some other time.

Here follows a year-round program for the greenhouse as told by Bab Bell.

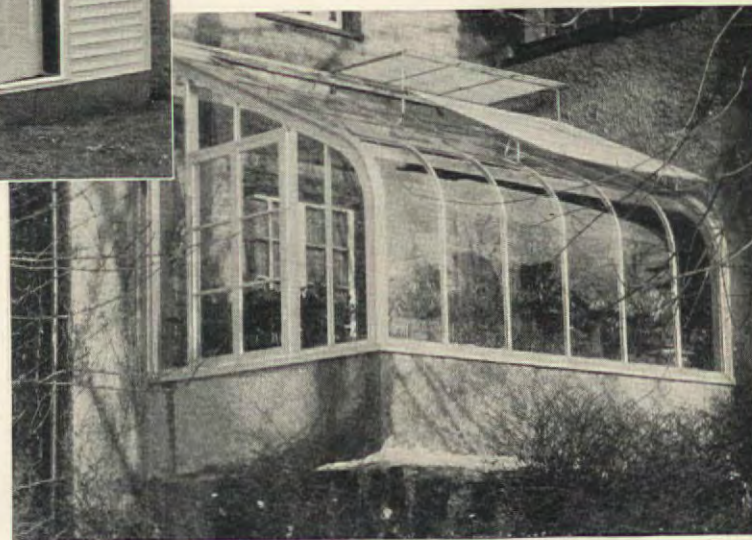
**The record of an amateur,
J. V. Proctor, of Missouri**

THREE years ago a sudden inspiration came to us to build spring into our home far ahead of the normal season.



An adequate accessory for little gardens for starting vegetables and flowers. Comes with or without a heating unit. E. F. Hodgson Co.

Using an otherwise wasted L of the house and converting it into a winter garden. Design by Lord & Burnham



small purse

We forced spring in a manner of speaking by building a little greenhouse which has afforded us so much pleasure that I wish every home might be standardized in one respect at least—a dream home incorporated into each house plan.

A small projection or extension from the basement will do the trick. It is mostly in the planning, the expense is not prohibitive.

In our case the basement was extended eight feet on the south side, making a conservatory 8' x 20'. Curved eave construction was used to conform to the general structure. Half of the greenhouse is underground, the top therefore does not interfere with the windows above, yet the maximum amount of light is secured for the plants.

Heating is from the hot water furnace, extra radiation being supplied to overcome the usual drop at night. The day temperature is kept from 70–80°, the night 55–65°. Early in the evening an additional radiator is turned on which insures a constant temperature during the



A newly developed style of self-contained heat appliance, solving a difficult problem and eliminating the old-fashioned stoke hole. Hitchings & Company

night. The plant bench, extending the entire length, is six inches deep. The bottom is covered with coarse sand in which the potted plants are set. The propagation bench, shielded from the direct rays of the sun, is also filled with sand.

The conservatory is separated from the basement proper by sliding window sash which are replaced by screens during the summer.

We grow almost any plant we wish. Our only restriction is space.

My wife and I thought we knew and loved flowers and had an abundance in our garden; but the conservatory has made us much more intimate and familiar with both old and new kinds. Just now I am experimenting more or less with Cineraria and Bougainvillea, while quite successful with a Cape Jasmine (*Gardenia*) and the Lady Slipper (*Cypripedium*). Here is our monthly record:

June, July, August: The flowering plants are all out under a tree and, except for watering, do not require much attention.

The English cantaloupe is flourishing.

What a joy it is to be able to close the ventilator, touch off a little nicotine powder and kill every bug that usually makes life miserable for cantaloupes in our gardens!

September: Clean and fumigate. Obtain a supply of soil, fertilizer, compost, and sand for winter use. Begin carrying in plants and start seeds of things you

[Please turn to page 149]

Above: According to circumstances, this house can be lengthened or shortened. It comes in unit sections with self-contained heater easily adaptable and practical. Hitchings & Co.

Some of the features of the Truscon steel "wintergarden" at left are the insulated walls, screened ventilator in door, mechanically operated ridge ventilator, rust-resisting frame



Criterion for LIGHTING FIXTURE Selection

Don M. Six

Sketches by the author

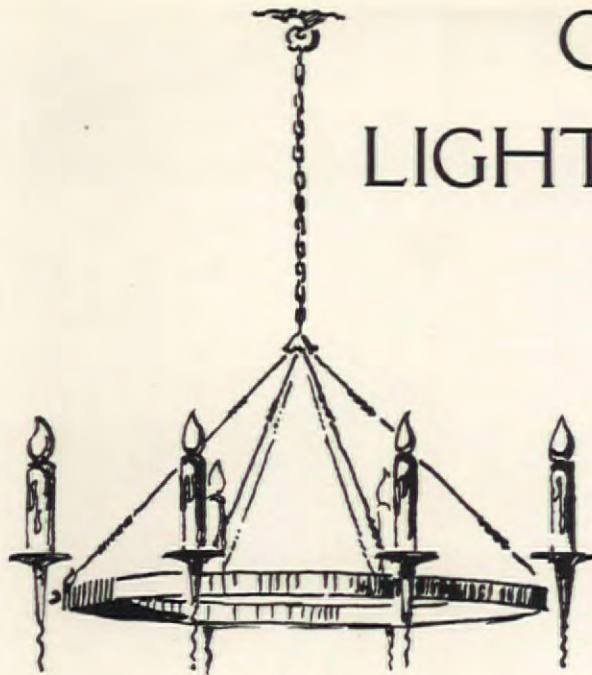


Fig. 1

LIGHTING the American home in most instances seems to have resolved itself into leaving an allowance in the building budget of some specified amount for lighting fixtures and then installing whatever can be had for that sum. At best, this would be very poor procedure, since we would lose that individuality which is so necessary to a successful lighting job. There should be as much thought and study spent on the selection of these most important features of decoration as on the design of the house as a whole.

In each type of architecture there are different pieces of lighting equipment that can be used correctly, and much depends on both the owner's choice and the final scheme of decoration. Where good taste and discrimination are used in this selection, the lighting units do not stand out as things apart, but blend perfectly with the surroundings.

Let us consider first the Cape Cod cottage, a pleasing, comfortable, livable place. We naturally think of pewter as the material for our fixtures, but iron, tin, and brass may also be used to possibly greater advantage.

In the living room, with its customary floors and paneling of random width knotty pine, pewter would be a bit too fine if finished with the usual delicate hammer work; iron, wrought with the more primitive methods, (Figs. 1 & 2)



Fig. 2

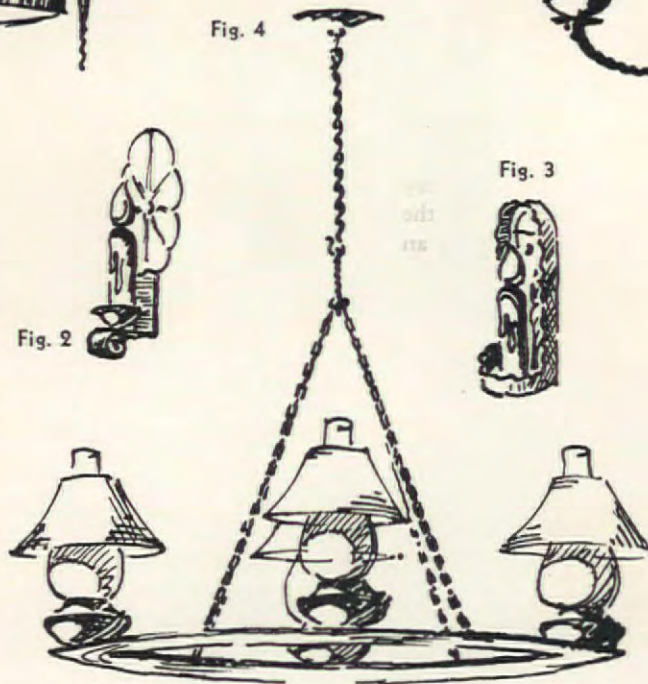


Fig. 4



Fig. 3

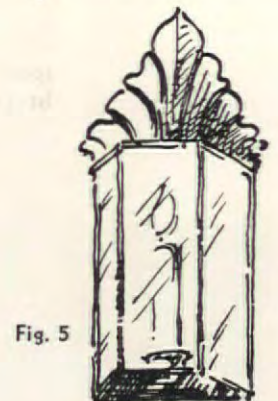


Fig. 5



Fig. 6

or tin candle holders of crude workmanship (Fig. 3), would obviously contribute more to the completed scheme. However, where graceful wood scroll work is applied as trim, the use of pewter would not be amiss.

For the dining room, where there has been more care taken, and a more finished result intended, the lamp-chimney fixtures (Fig. 4) may be used, preferably with shades to direct the light downward and to leave a measure of shadow on the ceiling.

A gayer tone is desired in the breakfast room, and here a combination of flat glass shielding, with bright tin reflectors give the right note (Fig. 5). If a ceiling fixture is wanted, several of these

same pieces may be supported on a light iron frame, and the whole suspended from a chain.

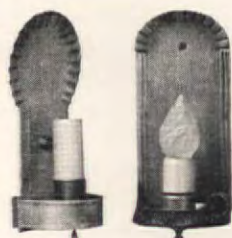
In fitting the bedroom, with its chintz print wall covering, wooden beds, and stamped drapes, polished brass reproductions of old oil lamps with folded or pleated chintz shades give the correct effect (Fig. 6). If brass is not favored, silver or pewter will contribute full satisfaction in equipping such a room.



Wall bracket above comes in brass with pewter star or in pewter with brass star



This bracket with pierced mirror sconce is attractive in either pewter or brass metal



Both designs are exquisitely simple and charming in pewter or brass metal. They are perfect copies of old sconces

The brass table lamps below may well be used in the more pretentious Colonial, while the jug type is truly Cape Cod



Above is a reproduction of the hanging oil lamp. The candle fixture at the right is especially well designed for hall use. It comes in brass only



And below is the old-time oil lamp type fixture with single lamp. It may be obtained with two lamps also; comes in brass or pewter metal



All the fixtures shown on this page come from Plainville Metal Works with the exception of the hand-made copper table lamp with antique finish and brass table lamps made by Janusch Mfg. Company

Portfolios previously published

Fireplaces - - December, 1932
Small Homes - - April, 1933
Doorway Details - - May, 1933
Stairway Details - - July, 1933

If you have missed these portfolios send 10 cents for each one desired. Address THE AMERICAN HOME, Garden City, New York

Although pewter and brass fixtures are popular for the Cape Cod Cottage, iron and tin also are very appropriate

For the more pretentious New England Colonial

WHEN making the decision on lighting the more pretentious New England Colonial house, with its apparent spaciousness, we must remember to have considerable size in the lighting fixtures to avoid dwarfing by comparison with other features. Unless the living room is to be fitted in the most formal manner, shun the use of crystal. The arrows or eagles of Americana (Fig. 7 & 8) are to be preferred. If the ceilings are not high, which is sometimes the case, mirror back sconces with hand-made candle holders (Fig. 9), may be used, and their possibilities are unlimited.

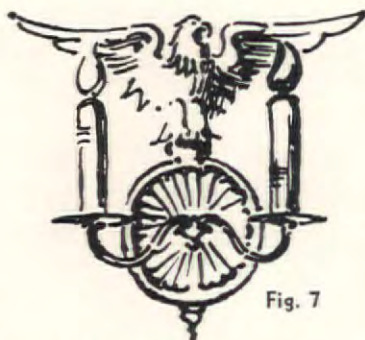


Fig. 7

To the dining room, crystal will bring that brilliance and stateliness generally desired, and these fixtures range from all

crystal to combinations of silver or gold and crystal; and, where the decorative scheme will permit, an ebony vase as the center spindle with silver arms to hold the candles, and the whole draped with crystal chains and prisms imparts a degree of charm and distinction that is quite unusual.

For the bedrooms of this house, ceiling lights and wall brackets with reflectors will blend with the cut-off wall of the upper story. Where the light-source comes close to the ceiling or sloping walls, "snuffers" or "smoke protectors" should be used (Fig. 10, on next page.)

OF LIGHTING FIXTURES " " " " "

WHEN the early settlers came to this country we find them using a lamp which in design and construction was identical with those that were used in the ancient cities of Rome, Athens, and Carthage. This light was called by our forefathers "The Betty Lamp," and consisted of nothing more than a boat-shaped iron vessel with an open wick. Fish oil was used in it and it gave forth a faint glimmering light and poured out a dense, rank-smelling smoke. It is hardly conceivable to think that this

type of lamp was used for more than eight thousand years. Within the last two hundred and fifty years lighting equipment has taken such a spurt that to-day we enjoy lighting that defies the sunlight.

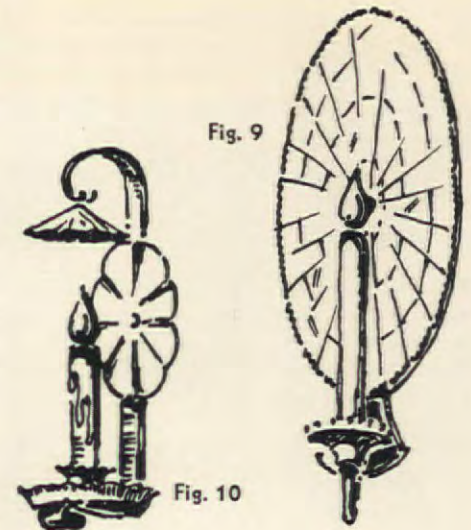
The Betty lamp formed the only light that was used aboard the *Mayflower*; but when the Colony was settled ashore candlewood was so easy to obtain that it replaced these lamps very quickly. This candlewood is a resinous pitch pine cut in strips about the size of a candle and placed

in holders or stuck between the stones of a fireplace. When burning, this gave forth a very black smoke but burned bright and freely.

For many years candles remained a luxury and were only used on special occasions. Many different types of candle holders were designed. These fixtures were usually made of iron by a blacksmith and devised in a brutal fashion. Later the more graceful tall wrought-iron candlesticks appeared. It is logical to find in time that metal shades appeared on the candlesticks. At first these shades were merely crude cylinders or flat backs of tin but later a more shapely shade was used and often was supported by a decoratively scrolled bracket. From these sprung the fascinating wall sconce.

The back of the sconce served two purposes: as a reflector and to break the draft that was apt to blow out the flame. In the earlier patterns the entire sconce was made of a long flat piece of tin with a scalloped top and a base consisting of a half-round piece for a projecting platform with an upright border into which was set a small cylinder neck of tin to hold the candle.

As time went on these sconces were developed into countless forms, each having the candle separate from the back and held securely to it by an arm. They



came in many shapes and forms; sunbursts, star, piecrust, fluted, and mirrored. Oval, elliptical, and square backs with scalloped edges and unembellished centers mark the earlier types and, other later styles are shaped and covered with small pieces of mirror.

After this period came gas and oil and as these had to be handled in tubing and founts a great many ornamental chandeliers were made. It was a simple thing to run wires through these tubes and founts and many of the early electric fixtures were converted from these. As people became conscious of better appointments in the house, a great deal more thought was put into developing more artistic lighting fixtures, and now we have the lovely hand-wrought types which, although designed for electricity, recall the crafts of earlier days.

—A. J. WASLEY



The fixtures above and at the right are genuinely Colonial. The frosted chimneys have clear crimped tops and banding. Canopy switch on bracket

What could be more Southern Colonial than the spread eagle? The ceiling bracket at right has a spread eagle and stars on globe

The sweeping grace of the arms and the dainty cut-glass shades with grape cluster design lend distinction to the fixture at left

Double-bracket fixture with spread eagle is from Todhunter, Inc.; ceiling fixture at right from Janusch Mfg. Co.; all others from Lightolier Co.

THE AMERICAN HOME PORTFOLIO

Lighting fixtures for English and Spanish types of homes will be illustrated and discussed in The American Home Portfolio in September

FIXTURES for Southern Colonials



Fig. 13

THE Southern Colonial home, with its stately columns, high ceilings, and repeated paneling and moulding, affords us the opportunity to use, with pleasing effect, designs which would in any other location be stilted and stiff. Wall pieces with long, graceful, carved backs of gold plate, and with tall, slender candles, fit well in this environment (Figs. 11 & 12). Where the ceilings are lower and the use of the foregoing is forbidden on that account, the result may be achieved by the use of star-cut squat lamp chimneys with triangular section prisms hanging from the shade holders (Fig. 13). The best medium in this case is polished brass or antique silver for a harmonious effect.



Fig. 12

In the dining room we can again use the all crystal ceiling piece and sconces, or silver and crystal. Gold does not lend itself well in this instance unless gold service is to be used.

The treatment of the bedroom in this house requires more study than in those of former types. The personality of the occupant should enter into the selection of these fixtures and it must suffice to say that they should be rugged or delicate as the case may require, keeping in mind, of course, the period and style to be followed. There is a wide range available.



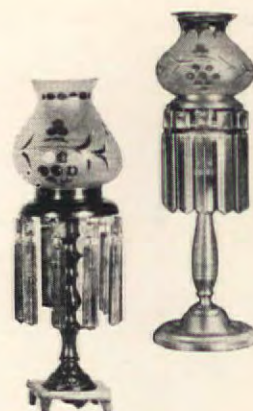
Fig. 11



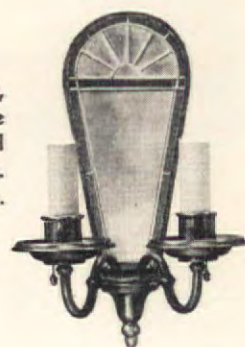
For a Colonial hall the fixture above would be in perfect harmony. It has a richly cut globe with grape design



The interesting cut-glass shade and Colonial drop prisms make a most effective combination. This type comes in the ceiling fixture and wall fixtures with one or more lights



Fixtures with glass globes and drop prisms make effective for mantel or buffet



Fixture at right from Todhunter, Inc.; ceiling fixture with single globe and one standing mantel fixture above from Janusch Mfg. Co.; others from Lightolier Co.

OF LIGHTING FIXTURES

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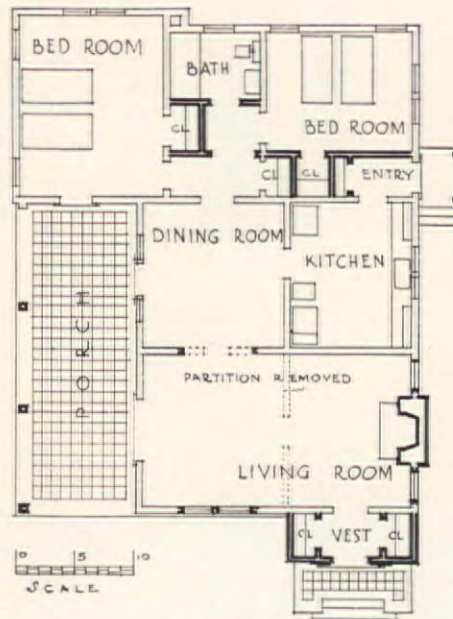
Does remodeling pay?

During a period which has resulted in enforced economies at every turn, it is only natural that the question of renovations and alterations to existing houses should reduce itself to one of dollars and cents. The more in-

tangible values of increased comfort, pleasanter family surroundings, and pride of ownership in a modernized home—all are second in importance to the searching question: "Will the expenditure show a cash return?"

OF COURSE, conditions and circumstances vary so greatly, that the question asked above cannot be answered point blank. It has nevertheless been proven conclusively, that where work of this nature is carried out on a carefully managed basis, the resulting increased values readily double the actual amount expended. This is evidenced not only in the added loan value of the property, and the increased sale price or return in rent, but more important, it places an out-moded building in a commanding position on a ready market.

The accompanying suggestions are offered as a practical illustration of the possibilities which exist for bringing back to an active market, many of the houses which are now passed by, because their appearance and accommodations are re-



ferred to as "old fashioned." This photograph is representative of many homes found in the average communities of today—houses which would take their place among the most desirable of their respective neighborhoods, with the intelligent expenditure of a comparatively few dollars.

In the house shown here the rather aimless, rambling porch and the inadequate gable in the front of the roof, destroy a quiet dignity of mass which this house actually possesses. In the accompanying rendering, it will be noticed that by merely removing the porch and bringing forward the main roof lines so as to make the gable treatment extend across the entire front, the appearance of the house is completely changed, and a decidedly satisfactory architectural character is established. The addition of the vestibule answers the requirements of utility, and at the same time gives a pleasant break in the surface of the front elevation.

In the accompanying floor plan the general arrangement of the house is shown as it exists, as well as the suggested changes which would make the interior more consistent with the exterior after it has been re-designed. The existing work is shown in light outline, the partitions to be removed are only dotted in, while the new work is shown in heavier outline. Costs appear below.



*A study made by
Jefferson Hamilton, A. I. A.*

EXTERIOR COSTS		INTERIOR COSTS	
Demolition	\$10	Demolition	\$10
Porch	15	Partitions, lath and plaster	40
Vestibule	25	Millwork	20
Framing and roofing	110	Painting	25
Siding	30	Patching	15
Chimney and fireplace	100		
Brickwork	40		
Openings and frames	60		
Painting	30		
	\$420		\$110





Houses built by J. C. Nichols Investment Co.

Plans will be found on page 142

Healthful changes are needed in home building and home financing technique!

Hubert M. Garriott, A. I. A.

LOOKING back over the charred and devastated ruins of the historic methods of residential financing, it will be readily conceded that *much* was amiss. And the secret of that "much" can be told in the words "improperly supervised loans," or in the banker's parlance, "false equities."

There existed at one time the Average Man with a supposedly permanent income whose wish had long fathered the thought of owning and occupying his own house, tailored, in part at least, to his individual liking. With that thought uppermost in his mind, and usually without recourse to any sort of professional advice, he purchased outright, for cash, a building lot in the neighborhood of his choice. He tendered a real estate broker his check for (let us say) \$3,000 and received therefor the legal title to some seventy-five hundred square feet of ground, regularly rectangular in shape, fronting sixty feet on "Homewood" Avenue. To the right of him and to the left were similar parcels and the limited frontage necessitated, even with the narrowest sort of house, being elbowed on

both sides by indeterminate neighbors. But then—aren't we all creatures of precedent? And even were we not—hadn't the sub-dividers, with few exceptions, been trained beyond any hope of salvation in the school of attenuated lots?

Having acquired, through the investment of at least most of his savings, the home site, his next thought, naturally, was of the procedure necessary to the financing and erection of the house. He knew little, if anything, of values or building costs, and even less of the services available for the protection of his own interests, but was fully cognizant of the fact that the major portion of the cash-in-hand was already invested in the lot. Hence his mind was fertile soil, plowed and harrowed, for the roseate promises and suggestions of the speculative builder who, unfailingly, put in his appearance almost on the heels of the real estate transaction. The prospective householder faintly remembered perhaps that the builder's name had been mentioned (in an off-hand manner of course) by the broker, so that it was not as though he were meeting an unannounced

and totally unrecommended individual.

The Average Man felt—and justifiably—that with the secure equity of his unencumbered lot he should be able to build without the immediate investment of any further cash. The speculative builder, in the acquiescent mood of 1929, was of like mind, and to that end unhesitatingly appraised the recently acquired lot at the full amount of its purchase price. During this early congenial interview floor plans for a six-room house, and its architectural "style," were discussed and its cost perfunctorily named—\$9,000—a cost based on drawings and "specifications" for another house, formerly erected elsewhere by the builder, which seemed to meet the new requirements fairly well. Certain minor changes were decided upon, the builder magnanimously promising to make them without additional charge.

It was then further understood that a loan of \$9,000 to cover the total cost of materials and labor would be arranged by means of first and second mortgages—the builder agreeing to place a first of \$8,000 (simple indeed in the good old

[Please turn to page 141]



Ewing Galloway

PICK-UP PICNICS

Clementine Paddleford

THERE are as many kinds of picnics as there are people to go to them. But the one kind of picnic, the only kind of picnic, that isn't mother's special cross is the easy going sort, with such easy going menus as we tell about here. Without any preliminary magic with sandwich mixtures or salad fixings, these picnic lunches almost pick up and start by themselves.

When the family suggests, "Let's eat supper outdoors," let the menu be as spontaneous as the picnic mood. Pack the family and your eating-out equipment into the car while the picnic spirit is still at high water mark. Don't forget the can opener and don't worry over the food. Stop at the first store you come to and order supplies that can bear the strain of transportation. Any one of the next three menus will do.

Buy-it-on-the-way menu

Meat loaf (a big one) Fresh cucumber relish
 Potato chips
 White bread and butter sandwiches
 Honey and nut sandwiches on raisin and whole
 wheat bread
 Roquefort-cream cheese sandwiches on rye bread
 Whole tomatoes with salt
 Fudge pudding with ice cream
 Assorted sugar wafers
 Iced coffee or Bottled cocoa beverage

Meat loaf may be of veal, beef, or ham—the family's choice—or your grocer's

if he keeps but one kind. There are many substitutes for fresh cucumber relish; why not try sweet cucumber rings stuffed with orange? A congenial mate for meat loaf.

Inquire if your grocer has those new potato chips, dated, fresh, with the salt done up in the top seam of the sack. It showers down over the chips as you open the package. Potato sticks are worthy of an invitation to any picnic jaunt. These come in glassine bags carried by chain store grocers and may be substituted for the chips.

Sandwiches are the backbone of the carried lunch. Not the frail between-the-finger kind, all tinsel and geegaws, but regular he-man fistfuls with their crusts intact. Order sliced bread, four kinds to a package if you can get it—rye, white, raisin and whole wheat, several slices of each, are now packaged as one loaf. For variety, occasionally, try orange or cheese bread, pumpernickel, and the Boston brown bread which comes in the can. Crackers can be sandwiched too.

For the honey and nut sandwiches there is a new mixture of orange blossom honey mixed with freshly ground peanuts waiting for you in jars. If you can't get that, there is a spread made of honey and apricots mixed with mayonnaise. Roquefort

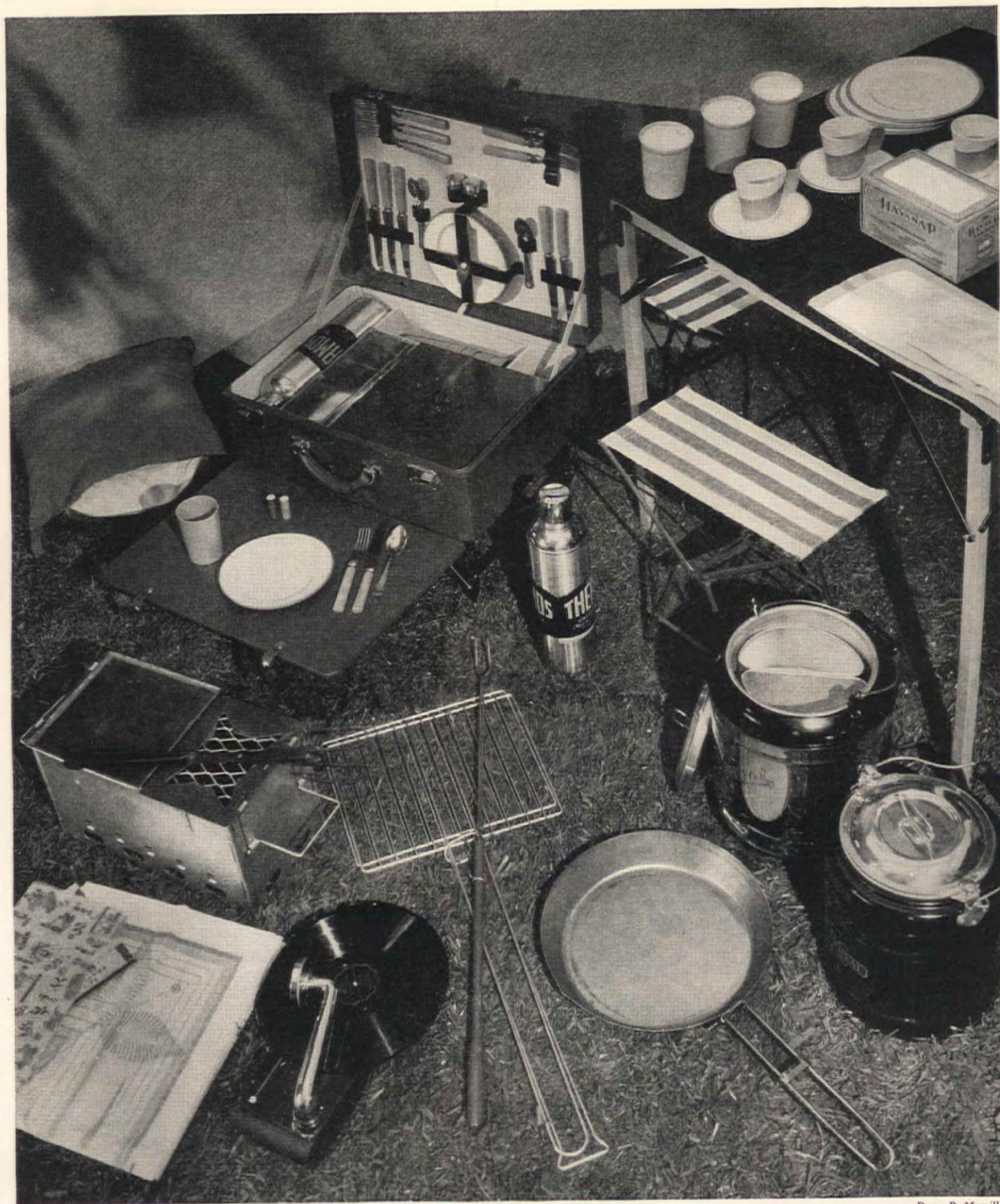
cheese blended with cream cheese comes in handy covered pasteboard containers. Another manufacturer offers you Roquefort cheese blended with a salad dressing. A quick-to-make sandwich is peanut butter and deviled ham, half and half, stirring in a little prepared mustard and enough mayonnaise for a spreading consistency. Try this on whole wheat bread.

Prepare whole tomatoes, crimson and crisp, by quartering and sprinkling with salt. Then slip slivers of onion between the quarters and reassemble, fastening with toothpicks or roll up sack fashion in paper napkins.

The fudge pudding is something to make the family sit up and take notice. It is going to be a great disappointment to the black and red ants, those inveterate picnic goers, for it comes already cooked in the can and need not be opened until time to pass. This pudding goes down best with cream—preferably ice cream. With one of the wide mouthed vacuum food jars, iced anything can go to a picnic, no matter how the thermometer soars.

There is a pound package of fourteen different kinds of ambrosial sugar wafers which allows a choice for everyone. This includes crisp chocolate cookies, chocolate and vanilla sandwiches with chocolate cream centers, others with strawberry

[Please turn to page 144]



Dana B. Merrill

A washable cushion, fitted kit, telescope rolling table and camp stool, vacuum bottle, Everhot electric cooker, auto cafe jar; frying pan, steak grill, fork (all with long handles); charcoal stove, wrought iron tongs, pocket size Victrola, and plenty of paper supplies—all are useful to the inveterate picnicker. Courtesy, Abercrombie & Fitch; paper goods, courtesy of the Paper Shop, John Wanamaker

Kitchen Gadgets

Selected by Ann Conrad



Chopping foods is almost fun with this triple-bladed implement that does the work in one third the time



Housework really can be fun, depending on your method of approach and the equipment at hand. Here are some up-to-date gadgets that will expedite those seemingly endless and tiring routine chores

The handy utensil at the right may encourage tardiness at meals, for it enables the hostess to keep five different foods hot over one flame. Saves fuel too

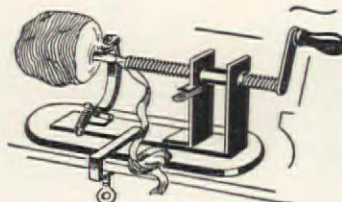


Why hide away from your guests when this electric broiler enables you to toast, bake, and cook right at the table? In the center above is a handy little contrivance that leads a dual life: a noodle maker by day and a grater by night—or vice versa. The fork above is well adapted for single-handed serving. Meat or whatever you've picked up on this fork goes for a ride when you press the projector with thumb and first finger



Check this gadget if you have a yen for grapefruit baskets. It separates rinds from meats without a casualty. May be used for oranges too. You don't have to be an engineer to understand the grapefruit corer below. All it requires is a twist of the wrist and the core is removed completely

To reduce a potato or an apple to nudity quickly just place it on the pin and then turn the handle of this little machine. The peeler is a protection to the worker's hands too in preventing discoloration

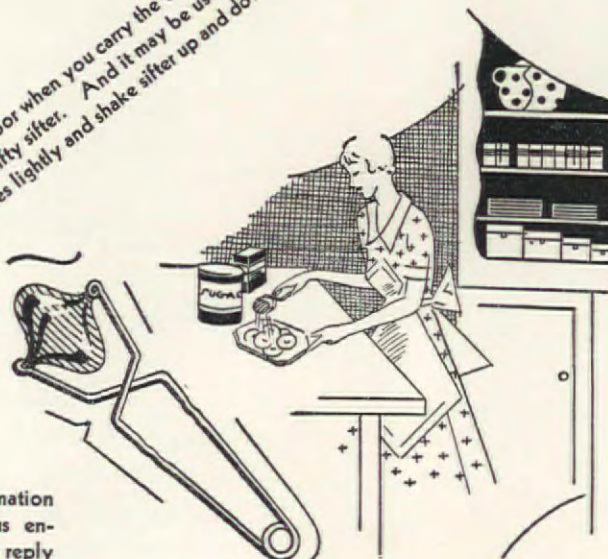


At the left is a safe coffee maker to use when hubby's boss comes to dinner. It brews electrically by vacuum process

Illustrations by Catherine Martin



Nary a speck of flour falls to the floor when you carry the thickening agent from the pantry to the griddle with this nifty sifter. And it may be used for sugar as well as flour. To operate, press handles lightly and shake sifter up and down—not sideways



We shall be glad to supply further information about these devices if you will write us enclosing a stamped addressed envelope for reply

Saturday	Sunday
Veal loaf with mushroom sauce Baked surprise potatoes Buttered shredded cabbage Radishes Celery Eggless-butterless spice cake	Tomato-mushroom bisque Sliced veal loaf Creamed potatoes au gratin Cabbage-green pepper salad Spiced ice-box cake
Roast lamb Brown-currant gravy Roasted potato spears Green corn Blackberry short cake	Chilled apple juice Country pie Stuffed tomato salad Blueberry muffins Chocolate sponge
Roast chicken Potato soufflé String beans Carrots julienne Mixed greens salad Pineapple suprême	Spiced tomato juice Sliced chicken Country potato cakes Vegetable casserole Cucumbers vinaigrette Peach blancmange

Cook Sunday's dinner along with Saturday's

Want to dismiss drudgery from Sunday? It's quite an easy thing to do. And you need not be a technocrat or the Secretary of Labor. "It's mainly a matter of coördinated recipes and menus and the use of a reliable refrigerator," says Mrs. Penrose Lyly. Study the menus given here for Saturday-Sunday catering, then plan how you will enjoy the free hours they will give you with your family

THE first menu group is built around a veal loaf. Here's the recipe. It makes 10 servings.

Veal loaf

- 2 cupfuls chopped raw veal
- 1 cupful chopped raw ham
- 2 cupfuls bread crumbs
- 1 cupful grated cheese
- 1 cupful cooked macaroni or rice
- 1 tablespoonful chopped parsley
- 1 small onion, chopped
- 1 small clove garlic, mashed
- 3 eggs
- Salt, pepper, paprika to taste

Moisten the bread crumbs. Beat the eggs together. Then mix all the ingredients together. Place in well-greased bread tin. Bake in moderate oven (400° F.) for 1 hour. Remove to flat pan. Place back in very hot oven to brown loaf on all sides.

You probably have your own recipe for mushroom sauce. Serve it hot with the veal loaf on Saturday. On Sunday, thin the mushroom sauce with milk and then add to a can of tomato soup.

Shred a young head of

cabbage. Stand it in iced and salted water for ½ hour. Remove enough for Saturday dinner. Plunge it into rapidly boiling salted water. Remove in exactly 9 minutes. Drain, butter, and season. There you have a tender, refreshing vegetable for little money. On Sunday, take the remaining shredded cabbage from the refrigerator, drain thoroughly. Shred finely 1 green pepper, mince 1 onion. Cut into small sections 3 slices of canned pineapple. Next make 2 cupfuls of sour cream dressing by beating together until of the consistency of mayonnaise 1 cupful seasoned French dressing and 1 cupful thick sour cream. Mix all the vegetables together with ¾ cupful sour cream dressing. Chill. Serve on a bed of lettuce leaves in a large salad bowl. Pass the remaining dressing with it for those wishing more.

The eggless-butterless cake recipe comes from Kentucky. It is thrift deluxe in a buxom

way. The recipe given here will make two loaves.

Spice cake

- 1 cupful brown sugar
- 1 cupful water
- ½ cupful lard or bacon grease
- 2 cupfuls seedless raisins
- 2 teaspoonfuls cinnamon
- ½ teaspoonful nutmeg
- ¼ teaspoonful cloves
- 1 teaspoonful salt

Mix these ingredients and boil together for 3 minutes. Cool. Then add the following:

- 1 cupful broken nut meats
- 2 cupfuls flour
- 1 teaspoonful soda
- 1¼ teaspoonfuls baking powder

Put in 2 well-greased small bread tins. Bake in moderate oven for 45 minutes. Ice if you like.

Use the second loaf for an ice-box cake for Sunday. Prepare it on Saturday. Slice thin. Pile slices in a large dish, spreading whipped cream between every 2 slices. Place in refrigerator for 24 hours. That's all there is to Sunday's dessert—all except the enjoyment.

Second menu group

The roast lamb of the second series of menus, turns into a delicious country pie for the Sunday get-together. Grease a large baking dish of glass or pottery. On the bottom, place a medium onion stuck with 6 cloves. Cut the cold lamb into fairly large cubes and pile into the dish. Now pour over this enough thick brown gravy to cover almost but not quite. Roll biscuit dough very thin and cover the dish. Bake in hot oven for 15 minutes. Make these notes about the gravy and the biscuit dough:

For Saturday's dinner, the brown currant gravy is made by adding to the grease in the roasting pan an equal amount of flour. Brown for 3 minutes, adding ½ teaspoonful mustard and other seasoning. Next slowly stir in 2 cupfuls hot water the corn has been cooked in for every 2 tablespoonfuls of flour used. Thin with more corn water if necessary. Remove half of the brown gravy

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SMART TRICKS

with "store" ice cream

Here are some ice cream balls rolled in shredded cocoanut and served with apricot sauce. Even Baked Alaska is easy to make in your own kitchen—with a pint brick of "store" ice cream and with ever so little effort!

*Jane
Hemmingway*

IT WAS nearly a century ago that Ralph Waldo Emerson made his famous remark about buying ice cream: "We do not dare to depend on our wit to entertain our guests," he said at a lecture in Boston in 1841, "so we send out to the store and buy some ice cream," or words to that effect.

Of course ice cream was much more of a treat in Emerson's time than it is to-day, and perhaps it would have been acceptable as a substitute for entertainment. But if we should serve "common or garden variety" store ice cream and nothing else at our parties we would be considered pretty poor hostesses, to say the least.

However, this does not mean that we must get out the freezer, chop ice, and spend the forenoon making our own ice cream whenever we have company. No indeed. We can send to the store for it, and with very little trouble, we can make this store ice cream into a real de luxe dish, especially if we own an electrical refrigerator. And we needn't even have an electrical freezer, for that matter, for the cream

can be packed in molds and placed in any tub or kettle big enough to hold the necessary amount of ice and salt.

For instance a melon mold may be lined with plain strawberry ice cream from the corner store and the cavity filled with a mixture made of a pint of cream whipped, the beaten yolk of one egg, a half a cupful of powdered sugar and a teaspoonful of vanilla. Pack this in one part salt to three or four parts ice for two or three hours.

If you wish to attempt something more elaborate, buy pistachio ice cream and raspberry ice. Line the mold with the pistachio cream and stick

tiny sultana raisins, that have been soaked in orange juice until soft, here and there all over it. Fill with the pink ice and pack until needed. When it is turned out onto a platter and sliced, it will look exactly like a watermelon.

Another delicious combination is a fruit ice, strawberry, apricot, or orange and a marshmallow cream. Line the mold with the ice and fill with a cream made by whipping a pint of heavy cream and adding a

half a cupful of powdered sugar and two tablespoonfuls of the syrup from a bottle of cherries. Baking powder cans are excellent for this arrangement. Slice in circles and decorate with whole cherries.

To mold store ice cream, have the molds ready and chilled. Dip into cold water then pack the cream or ice in as quickly as possible, pressing it down with the back of a large spoon so it will fill every corner. Place a piece of heavy

[Please turn to page 151]

Photo by
Dana B. Merrill

Zorada Z. Titus gives us recipes for

Summer Berries

FROM their very first appearance in our markets to the last day of the season, berries are ever in favor with discriminating homemakers. Shipping facilities and refrigerator cars make it possible for us to obtain berries for a much longer season than would be the case if we had to depend solely on local conditions. If fresh berries are not available, the excellent canned ones may be carefully drained and substituted for the fresh berries in many recipes. Of the berries we know best, strawberries, raspberries, blackberries, loganberries, dewberries, blueberries, huckleberries, and gooseberries, nearly all with the exception of gooseberries are interchangeable in recipes. Gooseberries are at their delicious best in pies, tarts, jams, and preserves.

Here are some of the ways I prepare these fruits in my home.

First, there is the time-honored shortcake which may be made from a rich, slightly sweetened biscuit dough or from a simple cake batter. In either case the shortcake is at its best if served fresh from the oven.

Shortcake 1

- 2 cupfuls flour
- 3 teaspoonfuls baking powder
- 3 tablespoonfuls sugar
- $\frac{3}{4}$ teaspoonful salt
- 6 tablespoonfuls shortening
- $\frac{3}{4}$ cupful milk
- 2 tablespoons butter

Sift flour, measure, and sift with baking powder and salt. Cut in shortening with two spatulas. Add milk to form a soft roll dough. Turn onto lightly floured board. Knead lightly. Roll or pat in sheet three fourths inch thick. Cut with floured cutter. Butter biscuits. Press two biscuits together. Place on baking sheet. Bake in hot oven (450° F.) about fifteen minutes. Remove from oven. Place crushed, sweetened berries between biscuits and over top. Serve with thin cream or with whipped,

slightly sweetened cream. Garnish with whole berries.

Steamed berry pudding

- 1 cupful flour
- $\frac{1}{2}$ teaspoonful salt
- 2 tablespoonfuls sugar
- 2 tablespoonfuls baking powder
- $1\frac{1}{2}$ tablespoonfuls shortening
- $\frac{1}{2}$ cupful berries
- 1 cupful milk

Sift flour, measure, and sift with salt, baking powder, and

Photo by
Ewing Gallorey

sugar. Cut in shortening. Add milk to form a soft drop dough. Add berries. Fill well-oiled custard cups two thirds full. Cover with waxed paper. Place in steamer. Steam twenty minutes. Serve at once with crushed, sweetened fruit or with any desired pudding sauce.

All kinds of berries are delicious when served in steamed puddings. The fresh fruit or well-drained canned fruit may be used with equal satisfaction.

Meringue shells and strawberries

- 3 egg whites
- $\frac{1}{8}$ teaspoonful salt
- $\frac{1}{2}$ cupful sugar
- 1 teaspoonful vanilla flavoring

Beat egg whites until stiff. Add salt. Add sugar gradually. Continue beating until mix-

ture holds its shape. Add flavoring. Shape with a spoon or pastry tube on slightly buttered baking sheet. Bake in slow oven (325° F.) fifty minutes. Remove soft centers. Return to oven to dry. Cool. Fill with well sweetened, thoroughly ripened berries, or with a berry mousse. Garnish with whipped cream and whole berries. Serve at once.

Strawberries and raspberries are particularly delicious served in this manner.

Angel cake and berries in ring mold

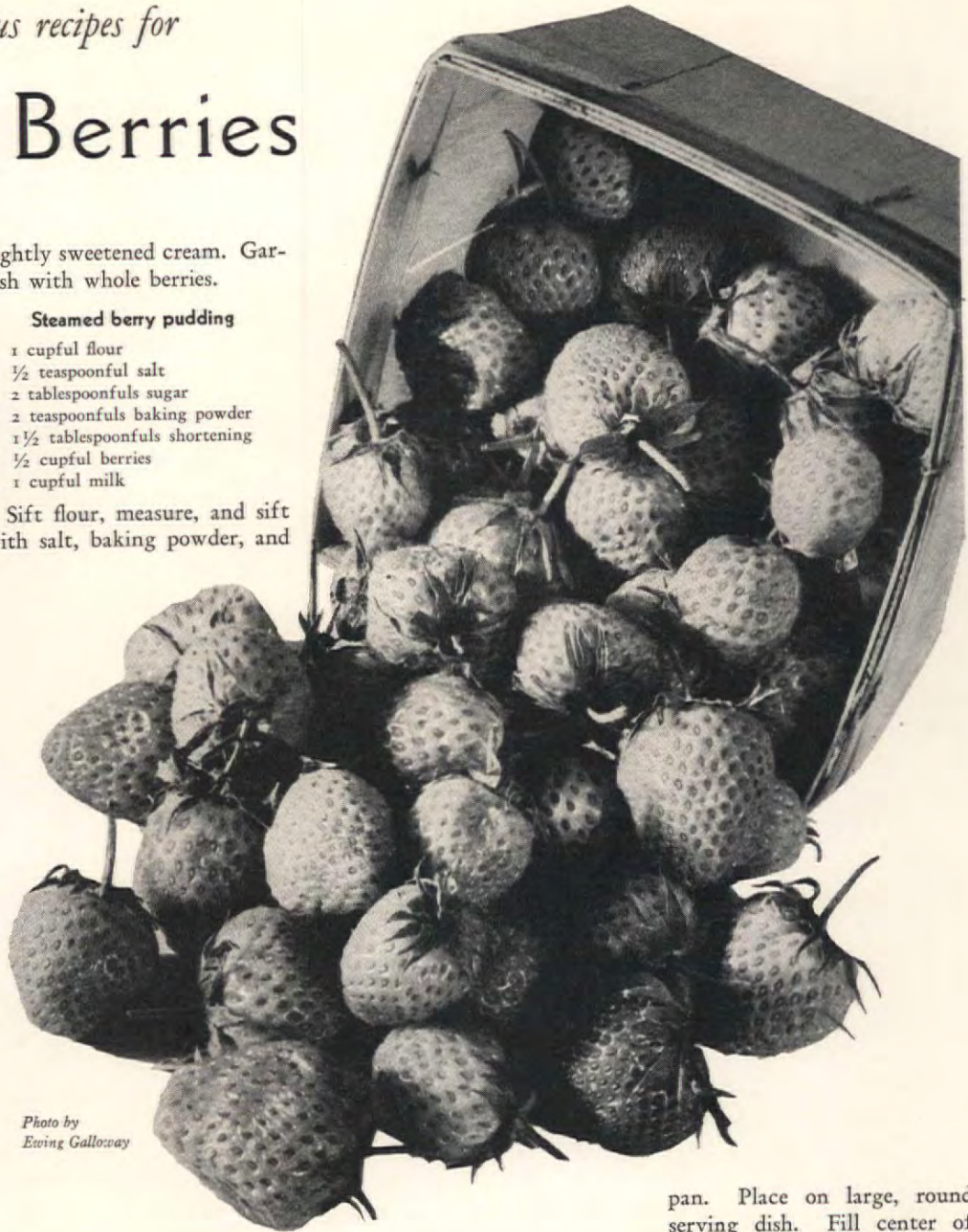
Prepare one half of your favorite angel cake batter. Pour into ring mold. Bake in a moderate oven (325° F.) about thirty minutes. Place on cake rack. Cool. Remove from

pan. Place on large, round serving dish. Fill center of mold with well-sweetened berries. Garnish outer edge of mold with whole berries. Sponge cake may be substituted for angel cake, or any simple cake may be used. Strawberry or other fruit gelatin may be prepared and allowed to set partially. It is then poured into the center of the mold. The gelatin may be garnished with whole or sliced berries. Serve with whipped cream. The small individual molds may be used for baking the cakes if desired. A simple blanc mange or gelatin may be substituted for the cake.

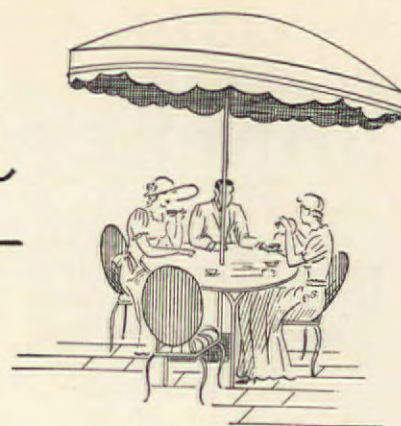
Berry muffins

Probably huckleberries and blueberries are most commonly thought of in connection with berry muffins, although other

[Please turn to page 152]



tea in the garden



G. M. Blair

TEA in the garden is so enchanting on these delicious summer afternoons that it seems a pity to move indoors when, with a very little more trouble and a bit of planning, it can be managed easily. All we need is a table and a few chairs under the trees, a commodious light weight tray, and pos-

sibly one of those nice little stands, called in England the curate's assistant, for any extras. The children will want to join us after their strenuous afternoon, and we might think of healthy appetites in planning menus. They enjoy really substantial and hearty sandwiches with plenty of filling.

children's menu 1

Iced chocolate
Plum jam sandwiches
Strawberry jam sandwiches
Austrian cakes

menu 1

Iced tea
Cucumber sandwiches
Cream cheese and olive sandwiches
Rolled marmalade sandwiches
Sand tarts

menu 2

Tea punch
Chicken sandwiches
Shad roe sandwiches
Date sandwiches
Pound cake

Recipes for menu 1

Iced tea

Strong hot tea
Cubes of ice

Pour strong hot tea in pitchers filled with cubes of ice. Serve thin slices of orange and lemon on a plate bordered with sprigs of fresh mint.

Cream cheese and olive sandwiches

Cream cheese
Cream
Stuffed olives finely chopped

Work a cream cheese with a little cream until light and smooth, add olives, mix well, and spread on thinly cut bread. The sandwich bread may be cut in any desired shapes with a cookie cutter.

Cucumber sandwiches

2 good sized cucumbers
Onion juice
Dash of red pepper
Mayonnaise

Chop the cucumbers very fine, add onion juice and red

pepper, mix with mayonnaise, and spread.

Rolled marmalade sandwiches

Sandwich bread
Orange Marmalade
Butter

Cut sandwich bread very thin, spread with butter and marmalade, and roll carefully. If bread is slightly moist it will roll easily.

Sand tarts

½ cupful butter
1 egg
1 cupful sugar
1 ¼ cupfuls flour
White of one egg
Blanched almonds
1 tablespoonful sugar
¼ teaspoonful cinnamon
1 teaspoonful baking powder

Cream the butter, add the sugar gradually and well-beaten egg, sift flour and baking powder together several times and add to first mixture. Chill, and when cold roll half the mixture on a floured board

until ⅛ inch thick. Shape with a cutter, brush over with white of egg and sprinkle with sugar mixed with cinnamon. Split almonds lengthwise and arrange three halves on each piece equal distances apart. Place on buttered sheet and bake in a very moderate oven until a golden brown.

Recipes for menu 2

Tea punch

1 quart tea infusion
½ cupful lemon juice
2 cupfuls orange juice
2 cupfuls raspberry juice

Mix in order given, sweeten to taste, chill thoroughly, and serve in pitchers with ice.

Chicken sandwiches

1 cupful cooked chicken
¼ cupful stuffed olives
Lettuce
½ cupful chopped almonds
Mayonnaise
Sandwich bread

Put chicken, almonds, and

olives through the food chopper, mix with mayonnaise, and spread on bread on which lettuce leaves have been placed.

Shad roe sandwiches

Shad roe
Capers
Chopped chives
Mayonnaise
Sandwich bread

Make a paste of shad roe, season to taste with chopped chives and a few capers, mix with mayonnaise, and spread on bread.

Date sandwiches

Chopped dates
Cinnamon
Lemon peel, grated
Whole wheat bread

Season chopped dates with grated lemon peel, sprinkle with cinnamon, and spread on buttered bread.

Pound cake

1 pound butter
Yolks of 10 eggs
1 pound flour

½ teaspoonful mace
1 pound sugar
Whites of 10 eggs
½ teaspoonful orange flower
water
2 tablespoonfuls brandy

Cream the butter, add sugar gradually, and continue beating; then add yolks of eggs beaten until thick and lemon colored, whites of eggs beaten until stiff and dry, flour, mace, and brandy. Beat vigorously 5 minutes. Bake in a deep pan one and one fourth hours in a slow oven; or for fancy cakes, bake thirty to thirty-five minutes in a dripping pan.

Tomato sandwiches

Sandwich bread
French dressing
Butter
Tomatoes
Dash of onion juice or onion salt

Peel the tomatoes and slice very thin, season with French dressing and onion juice, and spread on buttered bread.

Sherry sandwiches

Chopped raisins
Sandwich bread
Sherry or sherry flavoring
Butter

Chop raisins fine and work to a paste with sherry and spread on buttered bread.

Grated cheese
Paprika
Vinegar
Anchovy paste

Season grated cheese with salt, paprika, pinch of mustard, and vinegar, and mix with anchovy paste.

Polish sandwiches

Sandwich bread
Salt and pepper
Chicken livers
Crisp bacon

Mash chicken livers to a paste, season with salt and pepper, spread on sandwich bread, and dot with tiny bits of crisp bacon.

boiling water. When smooth, place on range and boil 5 minutes, add stick of cinnamon. Add to scalded milk, let boil up twice, remove from fire, remove stick of cinnamon, and chill. Before serving beat with wire whisk. A bowl of whipped cream served with this is greatly appreciated by the children.

Austrian cakes

6 oz. butter
3 oz. sugar
8 oz. flour
3 oz. almonds (peeled and
pounded)
1 egg

menu 3

Iced coffee

• •

Tomato sandwiches

Cream cheese and currant jelly sandwiches

Sherry sandwiches

• • •

Cinnamon stars

menu 4

Iced tea punch

• •

Mint sandwiches

Russian sandwiches

Polish sandwiches

• • •

Cup cakes

children's menu 2

Mint julep juvenile

• •

Marmalade
sandwiches

Honey and nut
sandwiches

• • •

Scotch cakes

Recipes for menu 3

Iced coffee

For a rather special iced coffee I make the coffee, mix it with cream and sugar to taste, and freeze it to a very light mush in the ice box or ice cream freezer. This is then poured into the serving pitcher and makes a thick ice-cold drink. The glasses may be topped with whipped cream served from a bowl.

Cream cheese and currant jelly sandwiches

Cream cheese
3 tablespoonfuls olive oil
Dash of paprika
1 tablespoonful chopped parsley
2 tablespoonfuls currant jelly
¼ cupful chopped pecan nuts
½ teaspoonful salt
Whole wheat bread

Mash cream cheese to a paste, add other ingredients, mix well, and spread on whole wheat bread.

Cinnamon stars

¾ pound almonds
½ pound sugar
Whites of 3 eggs
1 teaspoon cinnamon
Grated lemon peel

Grate ¾ pounds of almonds. Beat the whites of 3 eggs, then add ½ pound of sugar and stir it for 5 minutes, add 1 teaspoonful of cinnamon and grated lemon peel and the almonds. Roll out quite thick and cut with little star forms. Bake in a moderate oven.

Recipes for menu 4

Mint sandwiches

Sandwich bread
Fresh mint leaves
Butter

Scald fresh mint leaves, remove from water, and chop very fine. Spread a thin layer of this over buttered bread.

Russian sandwiches

Sandwich bread
Salt
Mustard

Iced tea punch

1 quart tea infusion
2 cupfuls strawberry juice
1 teaspoonful lemon juice

Tea infusion is tea made with freshly boiled water poured over the tea leaves. For iced tea it should be made very strong, the tea strained immediately into a pitcher and not allowed to stand with the tea leaves in. To this add 2 cupfuls of strawberry juice and a teaspoonful of lemon juice. Sweeten to taste, chill thoroughly, and serve from a pitcher containing ice.

Recipes for children's menu 1

Iced chocolate

1½ squares unsweetened chocolate
¼ cupful sugar
Pinch of salt
3 cupfuls milk
1 cupful boiling water
1 stick cinnamon

Scald milk, melt chocolate, add sugar, salt, and gradually

Mix the above ingredients and then shape into little horseshoes and bake them in even oven. When baked and still hot, put them in powdered sugar with vanilla and leave them there until cool.

Recipes for children's menu 2

Mint julep

1 quart water
1 cupful strawberry juice
Juice of 8 lemons
2 cupfuls sugar
1 cupful orange juice
1½ cupfuls boiling water
12 sprigs fresh mint

Make syrup by boiling water and sugar 20 minutes. Separate mint in pieces, add to boiling water, cover and let stand 5 minutes, strain, and add to syrup, add fruit juice and cool. Pour into pitcher in which you have placed lump of ice, dilute with water, add fresh mint leaves, and whole strawberries, and serve.

[Please turn to page 150]



Samuel Newsom

A little island is approached by a small Japanese bridge, and stepping stones set in gravel and packed earth lead up to it. A dwarf pine tree reigns supreme on the island

A swamp becomes a Japanese garden

FOR months I had been wondering what in the world to do with an unsightly stretch of swampy garden space below the house. So, one day, I resolved to have a real Japanese garden—that is, as near as any occidental could have to the real thing. Then followed months of most fascinating study of Japanese gardening.

First came the designing. This, of course, must include a natural looking cascade, flowing into a lake. In the lake, if possible, should be an unassuming island, adorned with a stretching Pine tree and a few good rocks, placed in the most artistic manner possible. Also, there must be a standing stone lantern, placed where it will reflect in the lake. The problem was complicated by the fact that the space was small, roughly triangular (about 60 feet on two sides, and 80 feet on one side), and possessing no natural beauty except three Pear trees along one side. We decided to make the lake as large as possible, with paths, and mossy hills, etc., on the sides.

As luck would have it no cement was necessary, the subsoil being clay and holding water perfectly. We dug the lake bed to the proper depth, about eighteen inches, with occasional shallow spots on the edge for future planting, and mounded the earth where the hills were to be. When the digging was finished,

the fence was designed and built, which was great fun. We would start the fence in a certain direction, then vary it slightly or raise the roof a little, as mood and contour of the land dictated, so, when it was finished, we had different jogs and heights to give interest. The solid part of the fence is four feet tall, with open spaces of various sizes above and a roof over all. It is made of rough redwood, with an inch strip nailed between every board—a relief to the otherwise smooth surface. When finished we nailed strips on the roof to give the right effect.

Next was the rock work, most difficult of all as care must be used in the placing of each stone. For instance, vertical and horizontal stones should be grouped together to give contrast, and a few large stones are better than many smaller ones. Have occasional groups only, leaving open spaces for moss to be planted to the water's edge. The cascade calls for great thought, on the right-hand side of which is placed the largest and finest stone in the garden, called by the Japanese the "guardian stone." This stone should be quite tall and large enough to be seen easily across the garden. The second stone is the "cliff stone," on the left-hand side of the cascade opposite the guardian stone. The cliff stone is wider and lower and should

[Please turn to page 152]



Nelle W. Stone

View across one end of the lake showing the stone lantern, Japanese Irises, and one of several old Pear trees in the foreground



I. George Quint

Cowan Pottery, Inc.

How to care for the flowers you pick



To extend the use of the Gladiolus, cut the stalk after the first bud has opened and all the others will open in the house

THOUSANDS of gardeners grow annuals for the sake of decorating their homes and cut the vivid blossoms, only to have them fade after a few hours in water. What, then, should be done to prolong their life?

When should blossoms be cut?

Flowers are generally in their best state early in the morning, with foliage crisp and stems rigid. Cut the blooms before nine o'clock in the morning, or just before dusk. Morning cutting is to be preferred.

How can one tell when the flower is properly developed for cutting?

As a general rule, cut before the flower is at its full size, yet not when it is in bud. There are exceptions, however, notably the Gladiolus, which should be cut after the first bud has opened. Cut Peonies when the outer petals begin to unfold. Clip Dahlias when they are quite open. Roses should be cut when the flowers become somewhat pliable. Poppies, however, must be cut the night before the blossoms open.

Should stems be cut with knife or scissors?

Clipping with scissors is likely to injure the severed end of the stem. A sharp knife, on the other hand, cuts the stem cleanly, insuring the proper flow of water. Under no circumstances should flowers

be cut by breaking the stems with the fingers.

How long after cutting should flowers be placed in water?

To insure long life for blossoms take a pitcher or other receptacle filled with water into the garden, so that flowers may be put into the water immediately after they are picked. If this is not done, put the flowers into water just as soon as possible. As soon as the blossoms are brought into the house, the receptacle with the blooms should be put in the coolest place available for two or three hours. Then arrange them in vases in a room as cool and humid as possible. The water should reach almost to the base of the blossom.

What is the ideal temperature for cut flowers?

While the ideal temperature is one that is impractical in summer, between 35 and 45 degrees, Fahrenheit, the blossoms that are kept in the coolest room last the longest. Keep them away from the sun.

Is there any truth in the theory that salt will keep flowers fresh?

It is an old theory, but nothing more. I doubt seriously whether salt ever has done any good. A few pieces of charcoal or two or three drops of formalin are much to be preferred. Change the water every night to avoid formation of bacteria and cut a piece off the stems.

Is your woodwork safe??

Simple precautions will make it safe — *Paul H. Wagner*

THREE days after Mr. Cavanaugh had left for northern Wisconsin to get the house ready for Mrs. Cavanaugh and the children after a winter's stay in Florida, Mrs. Cavanaugh received the following telegram:

"HOUSE A MESS STOP PLASTER CRACKED FLOOR BULGED VARNISH ON ALL WOODWORK AND FURNITURE RUINED BY WATER SPOTS STOP DELAY RETURN TEN DAYS. DAD."

Mr. and Mrs. Cavanaugh didn't know it at the time; but their bungalow had been made "a mess" by the effect of moisture changes, an exasperating experience which sooner or later may come to all home owners who, through ignorance or carelessness, fail to take precautions against this destructive force.

There are hundreds of Mr. and Mrs. Cavaughns in the United States and elsewhere who have learned or will learn through expensive experience the importance of guarding the woodwork of their homes against moisture changes.

Mr. L. V. Teesdale, senior engineer, and Mr. E. C. Peck, associate technologist, of the Forest Products Laboratory, Madison, Wisconsin, have spent years in diligent research into the mysteries and secrets of moisture changes in wood products and the ways and means of minimizing the effects of the change of moisture in woodwork and interior finish.

Let us take the case of Mr. Cavanaugh and with the help of Mr. Teesdale and Mr. Peck analyze more thoroughly exactly why Mr. Cavanaugh found his bungalow in a damaged condition.

When Mr. Cavanaugh left for Florida he made the very serious mistake of neglecting to arrange for the heating of his home during his absence. Without heat the air in his house assumed very nearly the temperature of the out-of-doors air, at the same time increasing its relative humidity or relative dampness. Consequently the woodwork in the house, being relatively dry, absorbed moisture from the damp air.

"When wood absorbs moisture," Mr. Teesdale explained, "it expands as did the woodwork in the Cavanaugh home. The force of this expansion caused the floors to buckle in the center, the plaster to crack when the joists and beams expanded, and the furniture joints to spread apart. The water which condensed in the home during the cold weather dripped on the floor and woodwork ruining that. Later when the house was heated this moisture was removed and shrinkage occurred, causing cracks in the floors and the opening up of wood panels.

"Thousands of dollars are spent every year in temperate climates by home owners in repairing the damages done by moisture changes in the interior decoration of their homes. Once moisture changes have left bulges or cracks in your floors or warped the panelings on the doors, there is only one way to correct the damage and that is the expensive way of replacement."

If you have ever been so unfortunate as to have forgotten to drain your car radiator in sub-zero weather, or if you have seen the buckling of huge slabs of pavement under the mid-July sun, you

are well aware of the tremendous power exerted in the expansion of substances. In contraction the force is equally as great.

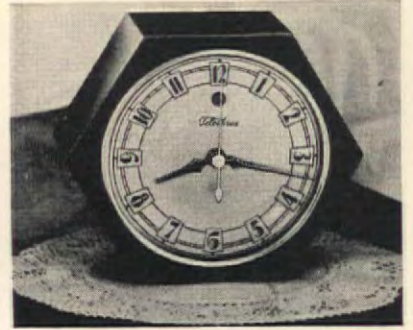
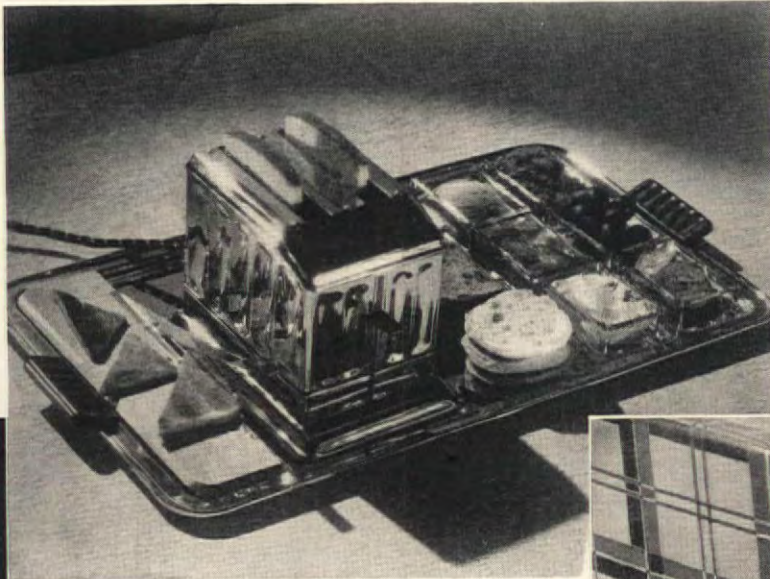
When wood, whether it be in your prized dining room suite or the newly laid hardwood floor, absorbs moisture it expands and when it loses moisture it contracts. That is the law of moisture change effects. In this expanding and contracting there is enough force to move brick walls and split huge boulders. (In some sections of the country rocks are quarried and split by the simple device of pouring water on a wooden wedge driven into a hole drilled in the rocks.) So it is obvious that when expansion occurs in the woodwork of your home it is going to cause considerable damage that cannot be overlooked.

Moisture conditions of woodwork are dependent on many things. Experiments conducted at the Forest Products Laboratory show that conditions vary according to the efficiency of the type of heating apparatus in the home, to the proper seasoning point of the wood on construction and to the amount of humidification which takes place in the home after occupancy.

"Woodwork in temperate climates suffers a great deal because of the drying effects of the artificial heating during the colder weather," Mr. Peck pointed out. "Thus it is important that a home be heated as evenly as possible so that the woodwork will [Please turn to page 150]

New conveniences for American homes

The hostess will be glad to hear about the new Toastmaster with Hospitality Tray. The tray has a chromium finish with bakelite handles—and, besides the toaster, holds a cutting board and six glass hors d'oeuvre dishes, inviting you to "spread your own," whether it be canape or toasted sandwich. Tray with one-slice toaster \$15.25; with two-slice toaster \$19.75; tray alone \$7.50. Made by Waters Genter Company, and is sold at leading department stores



Above: The Daphne, a new model Telechron self-starting electric clock. The hexagonal case is of moulded Catalin $3\frac{1}{2}$ inches high. Comes in green, ivory, black, red, or rose quartz. Price about \$3.95



The G-E household circuit breaker above, looking somewhat like a pocket Kodak, has the same function as a fuse; it protects the house electric circuit against overloads. After operating, it is reset by merely moving the handle from "off" to "on." Sold at leading electric shops



Left: The Mixmaster now peels potatoes! The peeling attachment costs \$3.50.

The new Mixmaster complete with two bowls, fruit juicer, and oil dropper costs \$18.75. Made by the Chicago Flexible Shaft Co., and sold at leading electric shops



Above: A gay Basque peasant print Col-O-Tex table cloth, 54" square, which sells in retail stores for approximately \$1.25. Two color combinations are offered, as follows: green and yellow on cream ground; blue and yellow on cream

Right: A safety-first measure for your scatter rugs is the Kork-O-Tan rug holder.

It is laid under the rug and prevents it from slipping. It is made in three widths—24", 32", and 48"—and is available in any length. Behr-Manning Corp., Troy, N. Y.



Below: One of the latest additions to the clock family of the General Electric Company for general use is the "Little Hostess," a smart little model that stands up. It can be used in the kitchen, bedroom, on the desk, etc., as it comes in three colors of Beetleware cases—green, ivory, or black. The green and black models have chrome bezel ring, decorative edge and feet, and the ivory model has gold finish trimming. About \$4.50



Left:

The new Vulcateen rubber rug represents a practical note. For kitchen or service use it comes in ten styles and two sizes—18 x 20" and 21 x 40". It is made of pure rubber in colors that will not fade. It will not slip nor curl and is extremely easy to keep clean. It is made by the B. F. Goodrich Rubber Co., and is sold at leading department stores





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Not a real one, of course, but a very realistic miniature model in full color that shows you in a new and better way the exact effect achieved by using shutters, doorways, windows, roofs, and chimneys of various styles. You can have a lot of fun with this unique home-building outfit, and it is an instructive lesson in architectural design. Hundreds have been purchased. Why not get one today. Send 50c. in stamps or money order, to Mr. D. C. Homestead,

The American Home
Garden City, N. Y.

Let's make it!

There is a great satisfaction in making something out of nothing, or almost nothing, and the Editor of THE AMERICAN HOME, is giving me an opportunity to tell you about some of the things I have made for my own home out of simple materials. I shall be glad to give you further details about these ideas if you write me, enclosing a stamped addressed envelope.

A. Louise Fillbrown

THERE is something magical in a mirror—perhaps it is the constant change its reflections bring into a room. It fits all schemes and colors, and a mirror decoration gives a touch of brilliance as cheering as a bit of sunlight.

I am always on the lookout for new ways to use it, and my last idea—stolen from a friend—has the advantage of both originality and good sense.

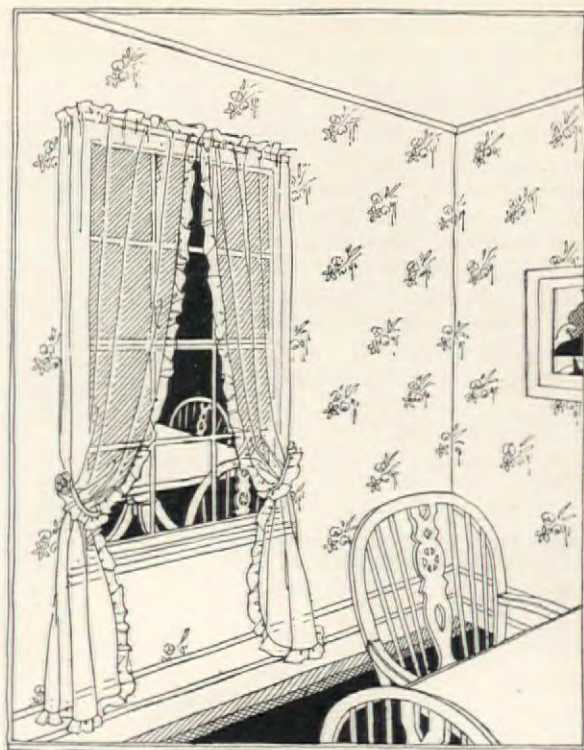
Have any of you dark windows—by that I mean windows that look out on blank walls next door or into after-thoughts in the shape of garages or extra rooms built on after your house was planned? I have a friend who has one of these garages built across his dining room wall so that two of his windows look into darkness, both day and night, or onto an array of automobiles if the garage door is open. He had the clever idea of facing these two windows with mirror, fastening it directly to the frames, in place of the clear glass that was built into them.

The next time I went into this room the whole atmosphere was changed. The mirror windows reflected the gaiety of table candles, there was an interesting glimpse of the table, there was movement reflected as people passed in front of them. They were like an opening into another room full of light and color.

I have used strips of mirror for valance boards, fastening them into plain wooden frames, and hung over light silk curtains they are particularly successful. We all know how useful it is for dressing table tops. I have one that is rather modern in effect and I had a box made of mirror to fit the center section to hold various and sundry necessary articles that cluttered up the top otherwise.

There are many rather elaborate pieces of furniture made of mirror to-day, but it is always

Drawing by
Mildred Keith



Interesting reflections and fantastic brilliance were introduced in this room by placing a mirror in front of a window where the outlook was decidedly unattractive

easy to buy lovely things if we have money to spend. However, plain mirror cut to size and shape is not expensive. The strips for my valance boards cost two dollars apiece. Larger pieces sometimes may be picked up at second-hand shops, or from firms who make a business of taking down old buildings. Large wall mirrors bought in this way may be cut up for little or nothing.

A business girl's bedroom

Please suggest color scheme and type of material for slip covers, draperies, and bedspread for a sunny room with flowered wallpaper. Color soft orange and green. This belongs to a business girl who is anxious to have her room look cool and not crowded. EDITH BRAVER, Roxbury, Mass.

The first thing to consider in summer curtains and bedspread is a cool color and thin fabric. Your idea of a net with ball fringe would be charming, and I would advise a light yellow tone for the net with orange and green ball fringe. Make the draperies so that they can be tied back, and the bedspread with a plain top and ruffled flounces with the ball fringe on the edge of the flounces. The bedspread should have a lining of the same color sateen. It would be unwise to bring very much more pattern into your room since you have flowered wallpaper, so I would suggest using cream and green checked gingham for your furniture coverings. You could bind the seams either with plain green or cream

muslin. Glazed chintz binding would be attractive but it does not wash so well, and I believe you probably want them to launder easily. This is an inexpensive material, and since it is a dress fabric it should not fade. Another suggestion would be a calico all-over pattern in green and black and white for your chair covers. This should be a very tiny design, and would be attractive with black bindings, but be sure that the binding material will not run when washed. Another material for your curtains that would be charming is a plain organdy, either with ruffled edges, or hung straight, and this would also make a pleasing bedspread, but I would not use ball fringe on the edges; tiny ruffles would be better.

Treatment for maple floors

What stain should be used on maple floors which will receive hard use? How should it be finished and maintained? MRS. R. B. CAPRON, Utica, N. Y.

I would not advise putting any stain on maple floors but would varnish them with clear Valspar and finish over this. They may either be waxed which, of course, is a little harder to maintain, or they may be oiled with a floor oil which may be replenished regularly with the use of a floor mop. Of course, moving heavy furniture and even the usual wear of an uncovered floor would wear through this finish, but the varnish will give it as much protection as possible, and it is quite simple to revarnish and oil it.

days) and to assume the second of \$1,000 himself.

Interest rates, methods of amortization, and other details were outlined (7% interest on the second mortgage meant nothing in the elation of a dream realized, and such items as discounts and financing charges were slipped over noiselessly) and with unbelievably few preliminaries a contract and the various mortgage papers were signed.

Subsequent to the signing of the necessary documents the Average Man was troubled no further. The builder, having procured sub-bids for all branches of the building operation, realized that it was extremely bad policy to annoy him with such minor details as the fact that the total of these bids, plus a profit of 10%, was finally "chiseled" down to the interesting sum of \$7,000. Nor was this fact considered by the builder to be really any concern of the holders of the first mortgage. Had they not been shown a contract, duly signed, in the amount of \$9,000, and had not their own appraisers agreed upon a valuation of \$3,000 for the

Healthful changes are needed in home building

[Continued from page 127]

lot, and, further, had they not formerly appraised the duplicated house at \$9,000 as a basis for a similar loan?

And certainly the builder never mentioned the fact, perhaps never even realized himself, that the house was inefficiently planned and frivolously designed; that no proper thought had been given to furniture spaces or placement, nor to circulation between rooms; that exteriorly the house was pseudo this or pseudo that, with no architectural style in the true sense of the word; that money was to be lavishly spent on false gables, meaningless buttresses and wasted space which might have been used advantageously in the construction of an additional room or the judicious installation of an effective insulation against the cold of winter and the heat of summer. Nor did the builder feel any urge to broadcast the knowledge that with no supervision it was a simple matter for him to use No. 3 material where No. 1 should have been used and light gauge instead of heavy.

And so, the work proceeded

through the long list of building operations, from excavation to the last stroke of the paint brush, until ultimately the winking sun rose on another completed house and another moving day. The Average Man surveyed with pride the "swell natural gum" trim which, luckily, had not yet begun its snake dance; the "orchid" tile bathroom with lavender plumbing fixtures (no importance was attached to the fact that they were guaranteed by a manufacturer who had established himself, after receiving payment for materials, as the world's champion quibbler); the elegant "light oak" floors throughout, only three eighths inch thick, but that was not apparent on the surface.

But "the moving finger writes, and having writ, moves on" and most of the things which can happen to a house so built do happen. Because of improper and inferior materials and "jerry-builder" workmanship, rapid deterioration ensues. Because of bad planning and the utter lack of simplicity and good taste in design early obsolescence is in-

evitable. Because of highly inflated original costs and watered financing a tremendous and speedy deflation of values must also follow, with unavoidable financial disaster, or at best costly repentance, for both owner and mortgage holders.

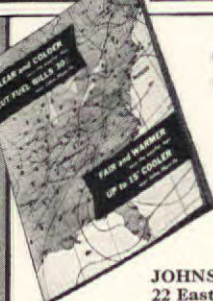
How differently the history of the Average Man's home-building experience might be written in the future simply by putting into practice a few healthful changes in the home-building technique—healthful and highly profitable for the owner, the financier and the public at large. Yes—and in the final analysis even for the builder: for second mortgages have a way of pyramiding quickly and are the first securities to suffer under adverse conditions, particularly when based on insufficient equities.

Of prime importance among these necessary changes, and one for which the need will be universally recognized, is a complete revision of the plan of financing. The methods heretofore in vogue have been indifferently supervised and therefore costly to borrower and lender alike. Loan societies and banks have for the most part maintained appraisal departments composed of individuals inca-

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The American Home
% Mr. D. B. Homestead
Garden City, N. Y.

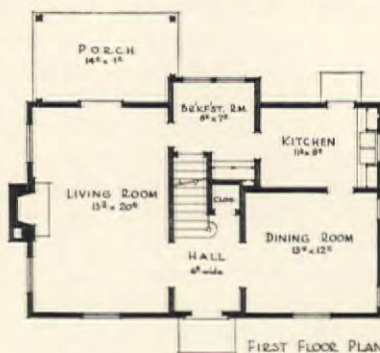
pable of analyzing a project from either a practical or an aesthetic point of view. An examination of present distressed residential properties shows that in most cases their resale value is less than the amount of the first mortgage. This is due partially of course to the drop in all commodity prices, but largely also to inferior planning and construction and to inflated original costs and excessive speculative profits.

One of the recommendations of the recent Conference of Home Building and Home Ownership was that there be created institutions through which would be made available first mortgage residential construction loans amounting to 75% to 80% of the net cost of ground and building. With proper supervision this type of loan is perfectly feasible and should preferably be made to extend over a period of fifteen years, with interest at a low rate. The credit standing and moral risk of the applicant for a loan should be given careful consideration and the 25% equity to be established by him should be in ground or cash, or both, subject of course to the loaning company's appraisal. As a further precautionary measure the loaning company should require that complete plans and specifications, prepared by a registered architect of recognized ability, be submitted with each application for a loan, and also therewith a tabulation of bids for the furnishing of all necessary labor and materials.

This latter requirement suggests the second important change in the modus operandi for residential building and financing, a change which even in the field of small low-cost houses will prove a sound economy for both owner and financier. The idea that the functions of the architectural profession are purely aesthetic is dying a natural and long earned death; if the architect is a successful and worthy member of his profession (and that may be determined most readily by consulting his past clientele and visiting some of his completed work) he will serve and protect his client economically as well as aesthetically; and this double function will reflect to the loaning company in terms of substantially improved equities.

Even while the Average Man is debating as to location and the choice of the lot in which he will invest his considerable sum of \$3,000 the architect can be advantageously consulted. The situation of the property, its orientation and its natural contours

determine to a large degree the arrangement of floor plans, the proper materials to be used and the character of the exterior design. In preparing the preliminary sketches all of these factors, along with the individual needs of the owner and the limitations of cost must be given careful and thorough consideration. After the sketches are prepared and checked with the owner, they must be restudied and revised until all requirements have been satisfactorily met, after which they will be used as a guide in the preparation of working drawings and specifications. In developing these drawings the



convenience of plan, the relationship of its various units, workable arrangements for furniture and economy of space will be carefully worked out by the architect and all unnecessary cubical content will be eliminated; complete details of all exterior and interior work will be made and the heating layout and other items of mechanical equipment clearly indicated.

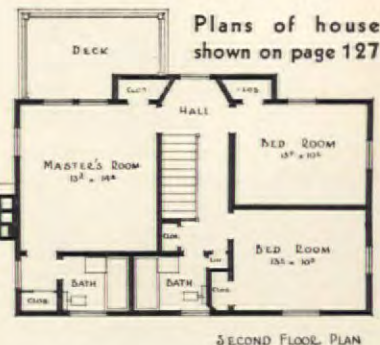
After their completion, the working drawings and specifications become the basis of information for all contractors in compiling their bids, and later a part of the contract itself; and serve throughout the building operation as definite evidence of materials to be furnished and work to be performed.

From a list of competent and reliable contractors agreed upon by the owner and architect an approved group can be selected and invited to submit competitive bids for the completion of the building. This selective method makes possible the awarding of the contract to the low bidder without any qualms as to his ability or integrity; and the resulting financial saving accrues to the owner and the loaning company alone.

Following the awarding of the contract the architect will direct and diligently promote the progress of the work. He will see that it is carried out in strict accordance with the plan and speci-

fications and at stated intervals will issue the certificates of payments due the contractor, thereby protecting the interests of both the owner and the loaning company against overpayment and liens. He will advise as to the proper forms of insurance to be maintained during construction for safeguarding the owner, loaning company, and contractor in case of unforeseen emergencies.

In every project certain important investigations would be necessary before the loan should be made available for construction purposes. These functions, such as legal services, examination of title, and analysis of plans and specifications, can be best performed by the loaning company; and, since borrower and lender would be mutually benefited, a charge therefor of 1½% to 2% would be just and fair. The aforementioned analysis of plans



and specifications should take into account the character of the design, the efficiency of plan and layout, the suitability and permanence of materials, and should be made by a supervising architect retained by the loaning company. It would be advisable too that a clause in the loan contract empower him with supervisory authority during the construction of the building.

The most equitable plan for amortization and interest payments in this type of loan would be one in which they were combined and scheduled on a monthly payment basis. In preparing this schedule the interest should be recomputed monthly on the reduced principal, rather than annually or semi-annually as has been customary.

For their further protection the loaning company should restrict commitments to projects where the borrower is building for his own occupancy (thus eliminating the speculator). They should also require the successful bidder on each job to provide a surety bond guaranteeing the fulfillment of his contract; and that pay-

ments be made to him in the customary manner upon the certification of the client's architect and the approval of their own architectural department. These payments would be made at thirty-day intervals in amounts of 80% of the value of completed work, the final payment being deferred until thirty days after the completion and acceptance of the building. Before issuing any certificate for payment the architect should require that the contractor file with him an affidavit of indebtedness for labor and materials and a waiver of lien.

The foregoing plan of residential building and financing is fundamentally sound and desirable from the lender's point of

view in that it would eliminate the stupid and hazardous loans heretofore made on false equities and "jerry-built" houses of inferior construction and design; and because in every instance there would be available, before the loan was made, complete data as to the intrinsic and aesthetic values of the project and the necessary qualifications of the borrower. The Average Man would be greatly benefited by it both materially and spiritually. Such a plan would provide for him a liberal and economical loan at a fair rate of interest, as contrasted with the costly second mortgages and discounts of the past. It would assure an efficiently planned and well-designed house at the lowest possible cost consistent with good workmanship and materials.

AMERICAN HOME PORTFOLIO 1

So we're going to the August furniture sales!

[Continued from page 107]

on Victorian, and Federal. The brocades also belong with these; moiré and satin especially on Victorian; the delicate damasks and brocades on the French 18th century pieces.

But in a reliable store, the better class of furniture is shown properly dressed; that having been a problem for the designer and manufacturer long before the furniture reached the store. Or some of the pieces may have been designed especially for the store, and they wear a label saying so; or they wear a label with the store's name on it; or with a name which means some manufacturer is making exclusively for that store. These are points to note.

Other labeled furniture may

wear the name of some furniture maker known throughout the country because he has long advertised himself to the home-makers of the land. The labeled piece of furniture like the piece bought from an established store,



Coffee table of
The Kiel Table Co.

means that the integrity of the maker is behind the sale. Such integrity is a consoling addition to the consolation of having bought a real bargain, a needed and interesting piece of furniture for the house, and having saved on it enough to acquire something else—while the sale carries on.



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furniture of
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HOME OFFICE, NEWARK, N. J.

cream and jelly; wafers with water ice center in vanilla, chocolate, and strawberry flavors. Yes, and there are gingersnaps, tiny brown sugar cookies and small oblong sandwich wafers with pineapple cream filling.

At a pick-up-and-go picnic there is no time to make an iced drink before the start. Instead, fill a vacuum jar with cracked ice and buy a prepared coffee on the way. This can be mixed at meal time with cold water. Add the ice and that's that. There are numerous malted drinks, and powdered chocolate syrups which can be mixed the last minute for either hot or cold refreshment. Any of the sparkling bottled beverages, served over cracked ice are vibrant with cheer. Iced tomato juice is cooling and nutritious. There is something very comforting too about a hot drink of bouillon. Something different is a tomato bouillon cube on the market this month.

Another ready-to-eat menu

Spiced picnic ham
Cheese puffs Dill pickles
Date and nut bread sandwiches
Potato salad Olive butter rolls
Baked apples (from the can), or
Fresh fruit in season
Bottled beverages or iced coffee

There is a fine choice of ready cooked hams in big and little tins. The spiced ham is put up in triangular shaped tin that allows slicing the meat to best advantage for sandwiches.

Cheese puffs, light as waffles, go well with ham. Big and chewy, similar in shape and appearance to potato chips, they come packed in glassine bags. It will take two bags for six, as one bite invites another.

The date and nut bread sandwiches are something new to serve, not in name, but in flavor. A date and nut bread made by an old Maryland century-old recipe has been put into cans, vacuum sealed, to keep in that fresh out-of-the-oven flavor. Just slice and butter, nothing messy to bother with.

Fresh finger rolls or buns split and filled with olive butter (an already mixed spread) is a savory sandwich to remember.

Potato salad, almost as good as you make at home is sold in glass jars at every roadside stand and store. If you want to add to its merits, stir in a small jar of pickle relish, or perfume and spangle the concoction with tiny pearl onions right from the bottle.

Baked apples at a picnic? Why not, if you don't have to bake

Pick-up picnics for all occasions

[Continued from page 128]

them—and you don't. They come four apples to a can, each in a separate paper container to keep the fruit intact. An ideal dessert for the little fellows.

Cooked-on-the-spot menu

Hamburger-bacon patties served in buns
Radishes Scallions
Cottage cheese and pickle salad
Corn, roasted in the husk, or boiled
Fresh pears—plums—peaches, or
Iced watermelon
Hot coffee

It is August or we might have suggested a juicy beefsteak, instead you will appreciate the easy virtues of hamburger-bacon patties. They can be cooked over a mere handful of cranky fire, and so cheap and not too filling.

Hamburger-bacon patties: To fill 12 buns take along ½ pound sliced bacon, 2 pounds hamburger, 3 firm tomatoes and ¼ pound butter. Work the hamburger into flat pats to fit the buns. Add a good dust of black pepper and enough salt to season. Wrap each in a slice of bacon and grill in a frying pan or on a wire rack. Add a slice of raw tomato and sandwich into the buttered buns. Serve with celery and scallions.

For big appetites of the masculine variety, the heartier the sandwich the better it goes down. So you might try this: Cut the bread like a log in a saw mill, slicing it down the middle. Butter the pieces from north to south pole and pile high with the following interwoven mixture: chopped raw steak seasoned with onions, salt, and pepper, scrambled in a frying pan until pinkly rare.

Corned beef hash is picnic heaven to a fatherly eye. It rides along in its tin container to be opened when the fire is set. Turn the hash into a skillet adding onion, pepper, and chili sauce. Here is a meal in itself when

served in big well-buttered buns.

Cottage cheese and pickle salad combines one can of cottage cheese and a jar of bread and butter pickles. Catch a tablespoonful of bacon fat from the frying meat pats and add in for flavor with a teaspoonful of prepared mustard, a little sugar. Buy a small head of lettuce and shred this in before serving.

For roasted corn firm ears are best. Leave the husks on and dip in water, then lay on the broiler or rack over the glowing coals. Roast 30 minutes or until tender, turning to cook all sides. One of the portable charcoal picnic stoves make it possible to roast the corn and not the cook.

Forty-minute menu

Pastry meat pies
Ham fillers
Vegetable salad buns
Peaches and cream sandwiches
Ripe olives Watermelon pickles
Spice cakes Raspberries in sugar
Cold or hot coffee

If the family pitch in and help, it will take less than a half hour to prepare this lunch providing the ingredients are at hand.

Hamburger pastry pies: Allow 2 pies to a person, for 6 picnickers order 2 boxes of pastry squares (6 in a box), 1½ pounds hamburger meat, 5 onions (medium size, chopped fine), 6 tablespoonfuls of water, salt, pepper and paprika to taste. Mix the hamburger meat with the seasoning and water, then work into pats about ⅛ inch thick and the size of the pastry squares. With a sharp knife split the pastry into three layers, placing the meat pats between. Set the sandwiched pies in ungreased baking sheets and cover with brown paper, or the pre-cooked pastry tops may scorch. Bake in a very hot oven from 8 to 12 minutes or until the

raw hamburger mixture is cooked. Cool and wrap in grease-proof paper—any of the moisture-proof papers used in cooking will do. There is a household foil recently invented that is perfect for keeping sandwiches fresh. These silvery sheets lessen evaporation and are substantial enough to hold the bread firm.

Ham fillers are a good rib-sticking food requiring 12 slices of cold boiled or baked ham; a package American cheddar cheese spread; 3 tablespoonfuls prepared mustard; 12 thin spikes of fresh cucumber. Spread the cheese on the ham slices and then smooth on mustard. Add a spike of fresh cucumber (rubbed with garlic if you like the flavor) and roll up the ham, blanket fashion. Fasten in place with a toothpick. If the food is not to be carried too far or too long before eating, a crisp lettuce leaf rolled around the ham gives a lip smacking quality.

Raw vegetable buns will balance the meat sandwich and ham fillers. Get the food grinder, put in the coarse cutting blade and start your helpers grinding the following vegetables: ½ small head cabbage, 2 green peppers, ½ stalk of celery, 4 carrots and 1 cucumber. To this mixture add ½ tablespoonful salt and blend with ¼ cupful of mayonnaise slightly thinned with milk. During this operation have father hollowing out 12 flat buns. These are first cut in halves then centers scooped out to make room for the salad mixture. Fill the cavities, reassemble the halves and wrap each bun individually. You will need a whole battery of these fellows, for they make an instant appeal to every appetite.

Peaches and cream sandwiches are rich sunshiny fare. Cut 12 thin slices of raisin bread and have at hand ¼ pound of butter, 1 tablespoonful of mayonnaise, 1 package of cream cheese and 2 fresh peaches. Blend the cheese with the salad dressing, peel the peaches and cut into small pieces, adding to the cheese mixture. Now gently spread the buttered slices of bread. Do not mash the peaches or the filling will run.

Spice cakes can be made in 10 minutes, allowing 20 minutes to bake. Buy the ready-mixed spice cake flour; it comes in a can, just enough to make a dozen individual cakes. Simply mix with water and dip into paper baking cups. Place in the oven the minute the meat pies are out. When done, pack as they come from the oven right in the baking cups.

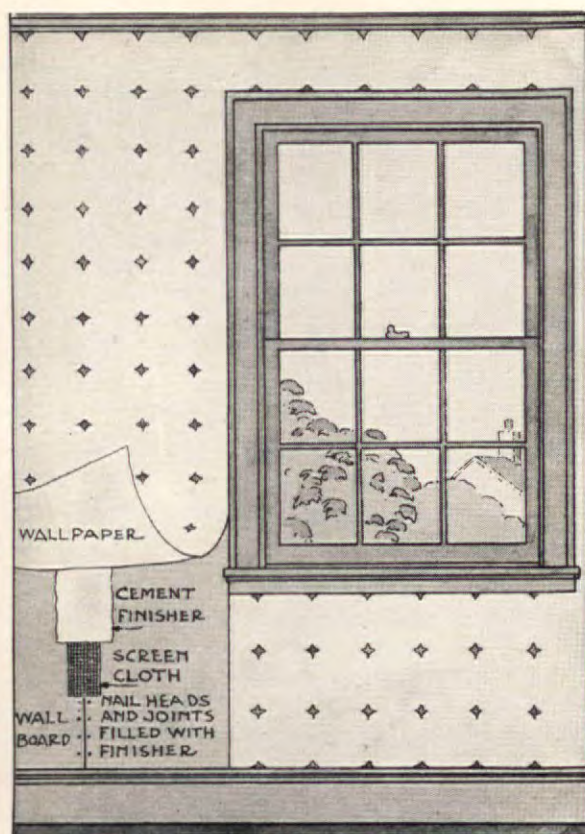
The home decorators' dictionary

Dado—An ornamental border around the lower part of walls.

Cabriole leg—A tapering leg in an elongated S curve. A distinguishing characteristic of Queen Anne and early Chippendale furniture.

Cornice—An ornamental projecting molding. In wood finish or colors to harmonize with room color scheme.

Grisaille—A pictorial design in tones of one color.



The drawing shows the method of applying wallpaper over wall board

CRACKS IN PLASTER WORK

There are a number of cracks of various sizes in the plaster walls and ceilings of my house. The house is comparatively new, has seven rooms, is of frame construction, exterior covered with clapboards, cellar walls of concrete. Will you advise as to possible cause of these cracks and methods of repairing same.

Cracks in plaster work may result from one or a combination of any of the following causes:

Plaster applied on wood lath which was too dry at the time of application, also where the wood lath has been fastened to the framing without broken joints; that is to say, after every eighth course of lath the joints were not placed on a different bearing than the preceding eight courses. They sometimes occur at points where different materials meet, such as wood and masonry. Usually settlement of the building and shrinkage in the materials will cause cracks. Faulty construction, defective materials, incorrect mortar mixtures, improper application, and too rapid drying with artificial heat also cause cracks.

Wide or deep cracks should be cut out to the base of the plaster, a cut or groove about an inch wide is generally sufficient. Hair cracks are, as a rule, in the finishing coat only, in which case it is unnecessary to cut out the plaster to the base, the finished coat should be carefully cut so that a channel $\frac{1}{4}$ " wide is formed.

When cracks are being cut the adjacent plaster should be tested to see if the work is sound. Sometimes the crack is on the edge of a section which has lost its clinch, is loose, and after a few light taps with a blunt instrument portions of plaster will fall off.

When the cracks are cut out they should be filled with plaster of Paris mixed with clean water. Plaster of Paris should never be mixed until immediately before using. It sets very quickly. The plaster adjacent to the crack should be dampened by sprinkling water upon it with a brush; this prevents absorption and too rapid drying of the plaster of Paris and should be done immediately before the cracks are filled. The mixture should be applied with a steel trowel, finished smoothly, then brushed with a wet brush.

PAINTING NEW STUCCO

Do you consider it advisable to paint new exterior stucco work with ordinary paint?

It has been found from past experience, also according to reliable authorities, that it is not considered advisable to apply ordinary lead and oil paint, or for that matter any kind of stucco paint on new exterior stucco.

The stucco contains certain salts which atmospheric conditions bring to the surface, in case of painted work, disintegration of the paint takes place. The paint flakes and peels off. Stucco should not be painted until it has

Your house—its care and repair

The care of the house and its upkeep is an ever-important topic to the home owner, and during the last few years it has become vitally so. With this in mind, THE AMERICAN HOME is offering a service to present home owners and prospective home owners which is being conducted by a well-known architect, Mr. Jonas Pendlebury. For advice on your problems address Mr. Pendlebury in care of THE AMERICAN HOME, 244 Madison Avenue, New York City, and enclose a stamped envelope for reply

"dried." The length of time for drying depends upon the thickness of the stucco. The exposure should be two years at least for the usual three-coat work, one inch in thickness. During recent years people have greatly desired the use of paint on new stucco work. This has led to experimentation, and the application of a solution of sulphate of zinc and water has been found to give satisfactory results. The solution is applied just as one does paint. When dry, the surface is washed with clear water. Finally, when dry, paint is applied.

WALLPAPER ON WALL BOARD

The walls throughout the attic in my house are lined with wall board. I have read with interest the articles in THE AMERICAN HOME regarding the attractive finishing of the attic, so in order to make these rooms more attractive have decided to use wallpaper. How can I cover the joints in the wall board to avoid cracks in the paper, and how is it prepared for papering?

Before the wallpaper is applied the joints in the wall board should be covered, either by means of cement finisher and fabric; which is especially made for this kind of work, or by strips of galvanized screen cloth, three or four inches wide, and a mixture known as Swedish putty. One may use the cement finisher as a bonder for the screen cloth with satisfactory results. The main point is to get a perfectly smooth, flush surface. Cover all nail heads with the finisher, when dry, apply a coat of glue size or varnish size over the parts which have been finished. Finally, apply a coat of the same sizing over the entire surface, let the material dry thoroughly before applying wallpaper.

The use of wallpaper on wall board made of wood fibre is not recommended.



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THE DAILY RUN OF GARDEN WORK

Even in August there are busy moments for the gardener who thinks ahead. If you would like to know just "what to do" and "when," send a post card request for the garden work reminder which we are delighted to send to all who ask for it. Address Garden Editor, THE AMERICAN HOME, Garden City, N. Y.

Budget and like it!

[Continued from page 115]

before. Keep it clear that your Reserve Emergency Fund comes first and is to be kept intact, before you take up this topic. It makes for a better feeling all around, if investments are made a family affair and so approved. If each person at the conference wants a different type of investment, the one whose vote carries the most weight gets his own way of course. Still why not encourage Junior to buy his ten shares of "American Chicken Feed" but on paper, and present his record of its performance at the next year's discussion. By that next year, you will know a little more about Junior, if you don't about "American Chicken Feed."

Any inheritance which is due to come to you in the course of nature may be taken into consideration in the amount you set aside for savings, but it's far more diverting to let such a legacy come to you as a complete surprise.

With these groupings complete, decide as a matter of convenience on who will do the banking. Deposit all funds and draw out weekly what cash is needed for food, outside lunches, personal allowances, bills paid at the house, etc. Whenever you write a check, let your check stub indicate the fund from which it is to be subtracted, like this:

No. 277	Date Mar. 15/33	New York, March 15, 1933	No. 277
THE HOMEMAKING BUDGETEER'S BANK			
Favor of	Cash	\$40.	
Pay to the order of	Cash	\$40.00	
For: Food \$15; Jane \$10.			
Car upkeep \$10; entertainment \$5.			
			Jane S. Smith

Make your bookkeeping simple. Use a small ruled note book. On page one set down yearly and monthly income and your plan, like this, with amounts on the right:

Taxes and commutation	} or {	Rent	—
Household insurance		&	—
Water		Carefare or	—
House upkeep		Commutation	—
Food			—
Operating			—
Clothes			—
Advancement			—
Insurance			—
Income tax			—
Savings			—

Once or twice a month, bring the record of your active or checking account up to date, beginning on page two. Write date and balance on hand at top of the

page and list below the items this amount is to cover, as follows:

March 15, 1933,	
Balance in Active Account	\$515.13
Food	\$30.00
Taxes	29.13
Household insurance	8.00
Carfare or commutation	15.00
House upkeep	30.24
Water	2.00
Operating	80.00
Doctor, dentist	74.00
Vacation	10.00
Charity	15.00
Entertainment	11.00
Car upkeep	17.00
New car fund	10.00
Jane	28.26
John	40.50
Insurance	36.00
Income tax	20.00
Savings	59.00
	\$515.13

As these amounts grow, deposit in an interest account those funds like life insurance, income tax, and taxes which are payable but once a year, or which have grown to any size. On the last few pages of your little book, record the status of this interest account, as follows:

Interest Account in Savings Bank,	
March 15, 1933,	\$5360.
Permanent savings	\$5000.
Current savings for investment	125.
Income tax	50.
New car	125.
Vacation	60.
	\$5360.

Do not allow your reserve emergency or permanent savings fund to become confused with any other items on interest, though

handbag with other funds. One or two envelopes will hold money to meet bills paid at the house, but need not be kept in the most accessible spot. A buffet drawer in the main line of traffic once seemed to me the logical place to keep the money for the laundryman, but the first month found that fund greatly depleted, and a flutter of little I.O.U. scraps initialed by my honest though tempted family. I "learned about budgets from them"; anyone does. Fit your plan around them and the way you want to live. Find out what you can do, or do without, and like it.

If you have \$10,000 tastes and a \$4,000 income, you will have to discipline those tastes or give up your self-respect. Try to get the fixed expenses into proportion to the income and then allow as ample a provision as possible for all the others. Cut out a whole classification like car fund, if you have to cut drastically, rather than to cut each item to not quite enough. If your income really does depend on your social position, don't do your cutting down by moving to the slums. Don't scrub the front steps if you can't get away with it. But if you need to and want to, put on a pair of rubber gloves and do deep breathing exercises and it won't hurt the fairest lady in the land. Don't be too rigid in sticking to all the divisions you've made, except on paper.

Pretend you don't get the whole raise when it comes, but be sure some of it goes where it will give you the best time.

You know where you feel pinched; ease those places as fast as you can. Sometimes easing up a pinched place leads to surprising results. I know a lad who was chronically a month or two in the hole in his personal allowance. An unexpected windfall was applied in one lump sum to his allowance. He bought everything he wanted from a top hat to a rifle the first week, and has been ahead of the game for several years since then.

And don't let the tail wag the budget pup!

You won't attempt the installment purchase of too expensive a house, or too much company stock, if you have a budget like a jolly little tail-wagging pup in your home. You're pretty apt to build up the funds first and then buy the house or the bond or the car. For when you've trained a budget or a dog, to behave, they are both ready to learn tricks. Try them out with a few—you'll be pleased with results.

A flutter of little I.O.U. scraps

A small purse for housekeeping money and only for that will prevent confusion and go into a

Garden facts and fancies

Edward Barron



NEWS FOR GLADIOLUS THRIP

—her liking for sweets leads her to ruin!

R_x

Black molasses . . . 1 pint
Paris green . . . 1 teaspoonful
Water . . . 1 gallon

To use:

Mix the ingredients thoroughly and use as a spray on foliage before flower stalks appear

THE insects that infest the garden don't get it all their own way all the time, not by a long shot indeed. Our research men and experimentalists are maintaining a line of defense and getting results. For instance, take the gladiolus thrip which during the last couple of years has made it look almost as though there wasn't much sense in planting Gladiolus any more. But it isn't quite hopeless! A sweet solution with poison added will do the trick if applied early enough.

Dr. Forman T. McLean, whose enthusiasm concerning Gladiolus needs is well recognized, thinks that many of THE AMERICAN HOME readers will be interested in knowing what can be done. I am glad to pass on his letter:

"The 'sweet tooth' of the gladiolus thrip has proven her undoing. Successfully surviving all of the nauseous preparations devised for her destruction, she has fallen victim to a taste for sweets.

"The conventional types of spray treatments (with either stomach poisons or those that kill by contact) will kill the thrip, but she is protected by her retiring habits. The aggressive members of the family, that are out running around the leaves in the broad light of day, fall easy victims to nicotine, pyrethrum, Derris root, or fish oil soap. All are thoroughly good for killing thrip except for one thing: the well-behaved members of the family, and they are in majority, are modestly at home, concealed in the cracks between the leaves, and in the narrow seams on either side of the leaf midrib, where it is either difficult or even impossible to reach them by spraying.

"Now the gladiolus thrip is primarily a flower pest. There are usually few on the young growing plants. When the flower stalk appears, the adult mother lays hundreds of eggs in the green sheaths that cover the flower buds, and these hatch in a week or less into orange colored larvae which actively feed on the flower tissues. These larvae reach maturity in a week or ten days and begin rearing families of their own.

"The problem is to destroy the few mature thrips on the plants before they can rear their numerous progeny in the flower buds. Cutting the flower stalks

as soon as the first buds open will help to reduce the pest by removing favorite breeding places, but at this stage the damage to that particular flower stalk has been done, and few people want to cut off and bother with damaged flowers.

"The best treatment is a preventive one, playing on the adult thrips' weakness for sweets, which may be responsible for their preference for flowers. Dr. B. O. Dodge of the New York Botanical Garden and myself found in the greenhouse last winter that two sprayings a week apart, or even a single one, applied before the flower stalks appear, will eliminate the adult thrip more completely than any other treatment yet found.

"Use a half pint of black molasses and a teaspoonful of Paris green mixed thoroughly in a gallon of water, and spray on the foliage. By making this attractive sweet bait we catch and kill the thrip which has successfully survived all of our more severe treatments. One catches more flies with molasses than vinegar."

More books to think about

AMONG recent book publications there are a few specialty volumes that will appeal to select groups. For instance, there are three books to which the Delphinium devotee may refer. Unquestionably the most practical is the contribution of the American Delphinium Society in its Year Book consisting of the bulletins of the American Delphinium Society bound in one volume. This has the advantage over other books of being based on practical American experience and research. If you are interested in the plant itself from a more remote standpoint there are two English contributions: *The Book of the Delphinium*, by J. F. Leeming, chiefly cultural, discussing types to a limited degree and *Delphiniums, Their History and Cultivation*, by A. Phillips, which I find the most lucid and illuminating volume on the subject, and the story is charmingly told. Here in handy form is a compact history of the garden Delphinium and detailed instructions on how to grow it.

Mrs. Edward Harding, who has served gardeners so sincerely and very constructively with her charming contributions on the Peony has now turned her

attention to Lilacs. Perhaps there is no flowering shrub among English speaking nations, and perhaps the French should also be included, with as much appeal. It must be its fragrance, for frankly the Lilac is not a huge success as a flowering shrub. Oh yes, it has a spasm of bloom, yet everybody loves the Lilac and so Mrs. Harding in *Lilacs In My Garden* tells us just as the title of the book suggests of the plants in her garden and her reactions to them. Cultural methods are brought into the picture and the old argument of grafted or own roots is presented, pro and con.

In the discussion of methods of propagation, while there is considerable criticism of lack of definite information in previous publications on hard wood cuttings, the author doesn't seem to get any nearer the solution. The fact of the matter is, of course, that is not the way to propagate Lilacs.

This more or less random selection of recent garden books begun last month must close with a reference to another contribution from L. H. Bailey, *The Cultivated Conifers*. It is an extension of part of the subject matter in the earlier *Cultivated Evergreens* now out of print and which in the present volume is to supplant in part; the while we are promised one on broad-leaved evergreens.

Following the method of its book of origin, this present volume is equally a synopsis of the various evergreens and a review of the genera and species with supplementary matter dealing with personal experiences with growing conifers, under varying and various situations. Thus, the culturist and the systematist will both find sure food. Together, about a thousand or so species and varieties of the various coniferous evergreens are brought into review. A bewildering enough quantity indeed. The fact that so many of these evergreens are transitional, unfolds them with peculiar fascinations. A great many of the plants known to the average gardener are mere juveniles. The multitude of *Retinispora*, for example, and very few people have the slightest idea of what may be the ultimate destiny of these plants that they are so likely to insert around the foundation plantings of the modern houses.

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Spray
EVER GREEN
KILLS ANTS AND GARDEN INSECTS

Iris lessons

[Continued from page 119]

which it is capable in richer soil.

Iris growing in the Middle West has been given a strong impetus because some of the world's best-known Iris breeders are located in this section of the country.

There are few, if any, of the Tall Bearded Irises that are not hardy in the Middle West so far as heat and cold are concerned. It is probable that the few, such, for instance, as Purissima, which do not seem hardy, would be hardy if they were covered continuously with snow and kept frozen all winter.

In sharp drained sandy soil, even with an open winter, they probably would prove hardy. In Eastern states, with good drainage and a covering of snow, Purissima has not given the trouble it does in the Middle West where other whites are to be preferred.

The Middle Western prairie country, rolling for the most part, is usually well drained. Good corn land is ideal Iris land.

Late June and July are the best Iris planting months in the Middle West. The reason is that often in August we have a period of drought and hot weather. If the Iris has a chance to get its new root growth started in June or July it will be able to stand a hot, dry spell later in the season. Bear in mind, however, that plants shipped at this time have comparatively small roots, as compared with those bought in August and September. Planted in hot dry weather, the plants will need watering to keep the soil moist enough to promote root growth until the relieving rains of September appear.

Getting a newly set plant into active growth is the secret of making it bloom the following year. While the mature and established Iris enjoys a dry hot baking in midsummer, a newly set plant will be damaged if not properly watered. If Iris roots are set out later than July, the stereotyped advice given in so many catalogues to set "like a duck in the water" with the rhizome exposed should be ignored. Cover the rhizome with at least an inch of soil, some of which will be washed off by fall rains. Otherwise you are likely to find your plants standing on the tips of their roots some time during the winter or early spring.

Irises should be mulched the first winter after planting. It is the safest way and a mulch that admits air and will not mat down solidly is the best. Straw or marsh hay is excellent. Irises suspected of being a bit tender are best protected by a box, opened at the south end, over them. Don't be in a hurry to uncover them in the spring.

The Middle West with its extremes of temperature in winter is a testing ground for the hardiness of an Iris. One that will grow in the Middle West will be hardy in any part of the country. Some types, however, grow better in this section than they do in others, notably the yellow bicolors, known as variegatas. Varieties of this type do not do as well in California as they do in this part of the country.

The development of the modern Iris has been so rapid, the procession of new varieties that moves across the gardening stage each year, both of American and foreign origin is so numerous, that the naming of certain varieties as the best is a subject to be approached diffidently. The best of this year may be the second best of next. However, a few Irises stand out and endure from year to year.

Irises that will grow in the Middle West are reasonably certain to grow in any garden.

The great development of recent years came in yellows and whites which previously had been limited to Irises of small flowers and low growth. Now we have them in the giant class both as to size of bloom and height. Of present-day yellows outstanding are Gold Imperial of beautiful rich yellow and medium height, the taller and deeper Coronation and Pluie d'Or (Golden Rain) and the paler W. R. Dykes, the largest yellow of them all and one of the most striking of all Irises. It has a frosty crepe texture that adds to its attractiveness. The falls are usually lightly flecked with purple. Other blooms show no marking. After being suspected of being tender it now seems to have become acclimated.

Some report that sharp drainage is necessary for its best development and other skilful growers declare that the best blooms come in moister soil although under good drainage. We treat it exactly as we do the hundreds of bearded varieties of all colors. It now seems to be an all-time Iris that everyone will want as soon as there is sufficient stock. Chromylla is about the

most reliable all around yellow Iris that can be grown—a pale yellow of large size and three feet or more tall that is a sure bloomer and vigorous grower, with the smooth finish of a magnolia petal; a rare quality in yellows.

In the Irises which most nearly approach true blue (all blue Irises having some red in them which qualifies them in the violet rather than the blue scale) there are some wonderfully fine things. At the top of this list are Sensation, Realm, and Santa Barbara—all big, tall, of beautiful coloring, and excellent growers. In blue bicolors, the blue being of two tones, one of the most magnificent of all Irises is found, Sir Michael, the standards being a rich blue in tone and the falls darker showing red-purple with the darker blue-purple.

In type of Iris in which there is a mixture and blending of several colors so softly mingled that they make an accurate description wellnigh impossible, we find the greatest field for new varieties and some of the most beautiful of the new Irises. They are known as blends. Outstanding blends are Rameses (the 1932 Dykes medal winner in the United States), Midgard, and Allure—these in tones of rose, pink, and yellow; Evolution and Anna Marie Cayeux, in tones of bronze and iridescent blue-purple; and Zaharoon, a mingling of buff and pink. Spring Maid and K. V. Ayres are two of the finest of the newer blends that are found to be among the world's popular Irises of this type.

The red Irises are a modern development. While they are not truly red, there being some brown or purple in them all, they so closely approach and are so red in effect that it is no misnomer to call them red Irises. Their garden effect is red. Dauntless, Numa Roumestan, and Indian Chief are as fine Irises as there are of this type, and there are numerous others in the red series clamoring for recognition.

There are a number of new white Irises of huge size and majestic height. Of these the older Michelline Charraire and Snow White are garden stand-bys. The big California Shasta is fine enough to satisfy anyone. It is hardier than its fellow star in white Irises, Purissima. Venus de Milo is a beautiful new creamy white and Polar King and Easter Morn are the newest whites claiming premier honors, but both yet to be tested for reliability in all parts of the country.



Greenhouse of J. V. Proctor

Greenhouses for a small purse

[Continued from page 121]

wish to bloom in winter. Repot every plant possible before moving indoors. Just for novelty, I always pot a few strawberry plants this month and keep in the coldframe until the last of February or first of March, when I carry them to the conservatory where they ripen perfectly.

October: Pot bulbs for winter blooming. Part of the vegetable bin in the basement is utilized as a bulb closet. Bulbs require just such a cool, dark location until the pots are filled with roots. That's the most important point in bulb culture—a complete root system. If no closet is available, bury the pots in the garden about four inches deep. Bring in a few at a time in order to have a succession of bloom. Allow eight to ten weeks for root growth.

November: Chrysanthemums are now in their glory. They last until after Christmas in the conservatory, but when brought upstairs into our dry furnace-heated rooms, they start deteriorating in a day or two. So I make their visits upstairs brief.

December: Poinsettias furnish a gorgeous display during December. We had a marvelous bloom last year.

It's well to sow larkspur for early spring blooming the latter part of this month. Plant Paper-white Narcissus and Easter Lily bulbs. We plant the Formosum Lily in the same week in December that Easter will come in its particular month and always have bloom at Easter.

January: There's no "let down after Christmas" feeling to the possessors of a greenhouse. We carry the Christmas tree from the living room to the conservatory. Instead of the conventional

Christmas Fir tree, we've substituted (only since we've had our conservatory) tall Poinsettias banked with Euphorbia jacquinaeflora. It's novel, unusual, and wonderfully colorful.

Bring in Hyacinths, Daffodils, and Freesias from the vegetable closet.

Take cuttings from the Chrysanthemums for next year's supply and root in the sand box. The Poinsettias are now fading; dry off and store for cutting stock.

Plant a few Tomato seeds for an extra early crop. Last year we had ripe tomatoes May 22! The six plants grew so big they crowded the conservatory before it was time to remove them to the garden.

February: Cold! Snow! A white world! Want to go to Florida? No. Spring is right here in our home. When we get the spring fever and want to dig in the dirt, into the greenhouse we go!

Bring out Amaryllis (Hippeastrum) and Tulips for forcing. Take Geranium cuttings for summer bedding. Make root cuttings for Hardy Phlox. Start Tuberous Begonias and Gloxinias. Pot some Gladiolus for inside bloom.

There's lots of color in our greenhouse now.

March: Prepare seed flats and sow flower seed for outdoor blooming. Sow Tomatoes, Peppers, and Cabbage seed. Pot the cuttings as fast as they make roots in the cuttings box and start new ones from old plants. It is better for young plants to come all the time than to keep old ones too long and allow them to get leggy.

April: Begin to transplant plants outside to coldframes for hardening. Transfer plants from flats to small pots or space them in other flats.

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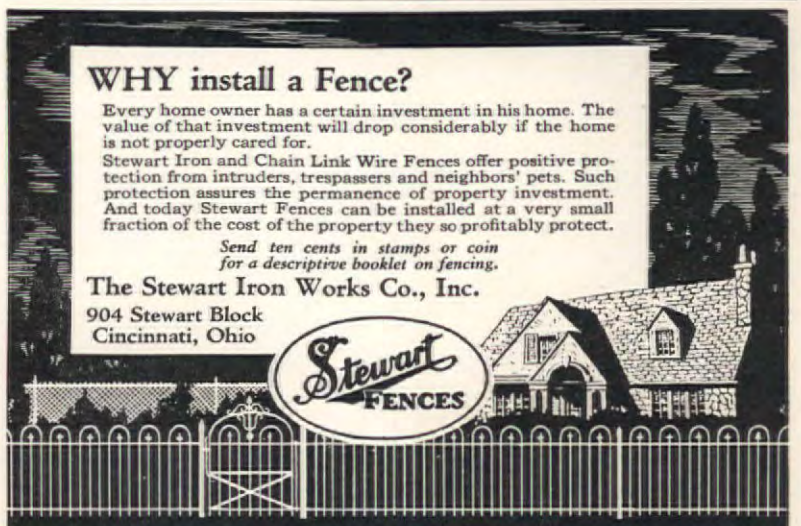
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May: Everything goes out of doors for the summer. Clean up and fumigate. Plant summer conservatory crop. Last year I had English cucumber—and good, too!

Greenhouse work with us is a hobby, to be sure, and a mighty pleasant one. Although the actual work of caring for the plants could be done in ten minutes' time each day, excepting the transplanting or similar work, one can spend a half day at a time before realizing it.

Tea in the garden

[Continued from page 135]

Marmalade sandwiches

Marmalade
Grated cocoanut
Sandwich bread or rusks

This is an open sandwich. Spread rounds of bread or rusk with marmalade, and sprinkle with cocoanut.

Honey and nut sandwiches

Chopped nut meats
½ cupful strained honey
Graham bread

Make a stiff paste of honey and nut meats. Spread on buttered graham bread. This may be an open sandwich or not as you prefer.

Scotch cakes

1 pound sugar
¾ pound butter
1 pound flour
3 eggs

Rub butter and sugar together in the flour and roll thin. Dip each little cake into sugar and nutmeg before baking.

Is your woodwork safe?

[Continued from page 138]

not be subject to radical changes in moisture content."

"Artificial heating of homes is the basis of most moisture change troubles in woodwork. In the southern coastal regions," Mr. Peck explained, "there is little of this kind of damage to woodwork because homes there require little artificial heating, consequently

the woodwork remains seasonally constant throughout the year and there is no swelling due to absorbed moisture."

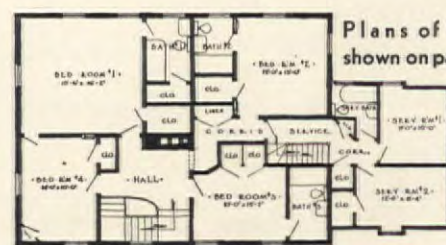
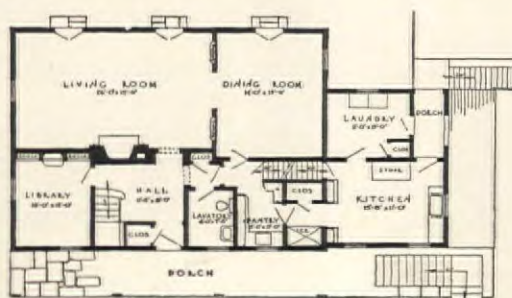
To the home owner who takes pride in the sober opulence and beauty of a home well graced with protected and neatly kept interior decorations the Forest Products Laboratory offers a few rules of thumb which though not absolute protection against all moisture changes will offer reasonable security. They are as follows:

1. Be sure that the interior trim and plaster is dry before allowing the flooring to be laid or delivered.
2. Maintain some heat in the house from the time the flooring is laid until the painters finish. Temperatures comparable with those during occupancy should be maintained.
3. Never allow flooring or woodwork of any kind to be delivered during rainy weather.
4. Stains and wax finishes offer little protection in themselves against moisture absorption. All woodwork should first be covered with a coating of varnish or shellac if the best protection is desired.

"The home owner can do three things after occupation," Mr. Teesdale points out. "He can see to it that a good coat of varnish or shellac is always on his woodwork; he can avoid excessive and uneven heating which tends to dry out woodwork; and cause it to crack; lastly he can humidify the air of his home by evaporation of water by means of shallow pans or mechanical humidifiers. Never under any circumstances should the home owner or the landlord leave his home or building unheated during the winter. It is only inviting ruin."

The discussion of moisture content change in wood may seem a bit technical, but the matter is not so complex after all.

AMERICAN HOME PORTFOLIO 3



Plans of house shown on page 110

Standing proudly upon a grassy knoll

[Continued from page 112]

to preserve, largely influenced the placing of the house.

The boundary of the property back of the house has been especially well treated. Instead of excavating for the lawn all the way back to the line, the retaining wall has been set in on the property far enough so that there is a strip of ground forty inches wide back of and level with the top of the wall, in which flowering shrubs have been planted. The boundaries along the roads are marked by fences of split chestnut rails set in square chestnut posts, all weathered to a warm silver-gray. Along these fences there are clumps of flowering shrubs.

Besides the big cherry tree, there were two or three large locust trees and a few other pine trees on the property that were saved, also there was a dense growth of scrub locust, that had to be cleared away. A few elms and other trees have been planted. Well-grown lilac bushes were moved in and planted against the terrace wall.

The rough walls along the entrance drive and the rear property line are almost entirely of the red local stone which is also mingled with other stones in the terrace walls, which show a beautiful blending of warm gray, yellow, rust color, and rich red.

The soft white of the shingle-covered walls, the silver-gray of the shingle roof, the white of the sturdy square chimney through which the pink of the brick shows in places, the black painted chimney top, the brown copper roof of the porch, and the weathered green of the shutters combine with the varicolored stones of the walls and the green of the foliage and grass to form a color scheme that is very pleasing. The reds harmonize with the color of the red earth that shows here and there, particularly the large plain dull red awning over the rear terrace.

Imagination and good taste have played a large part in the creation of this charming home.

Smart tricks with "store" ice cream

[Continued from page 132]

waxed paper over the top, being sure it is large enough to extend beyond the edges of the cover after it has been put on. Imbed in salt and ice. When ready to unmold, take it out of the ice, wipe very carefully all over, dip into warm water, take off the cover, and invert on the platter.

Baked Alaska seems to be such an elaborate dessert when you order it at a restaurant or hotel, that you will be amazed at the ease with which you can make it in your own kitchen with a pint brick of vanilla ice cream. Use a plank if you have one. If not a large platter will do. Put a heavy sheet of paper on the plank or platter and on it lay a slice of sponge cake cut from the bottom of a whole loaf. The ice cream is turned out on top of the cake which is trimmed to the size of the brick. Have ready a meringue made of the whites of four eggs, four tablespoonfuls of powdered sugar and vanilla for flavoring. Cover the cream thickly with this, pop it into a very hot oven, let it brown quickly and serve at once.

For a delicious nestlerode pudding, use a pint of plain vanilla ice cream, one cupful of marrons, and one cupful of heavy cream. Cut the marrons into tiny pieces or mash them if they are soft enough. Whip the cream, stir the marrons into it, and fold it into the ice cream. Put into refrigerator trays or pack in a mold and freeze.

Café parfait may be made in the same way, by folding the cream into coffee ice cream. Serve in the tall parfait glasses topped with a spoonful of sweetened whipped cream and a cherry. Crushed peanut brittle or peppermint stick candy may also be used. These creams may be used without the extra freezing if served immediately.

The ice cream may be divided into individual portions and packed into small paper cups and placed in the refrigerator trays until needed. Chocolate cream peppermints cut into tiny bits and stirred into chocolate ice cream is a most unusual combination for this. Or, if you wish something truly different, take a quart of vanilla ice cream and add to it a quarter of a cupful each of finely chopped peanuts, almonds, and rolled macaroon crumbs. Add almond flavoring.

A most refreshing dish for a hot summer afternoon or evening affair is an iced fruit salad. Pack orange or lemon ice or frozen strawberries or apricots into a ring mold and bury it in salt and ice until ready to serve. Have ready a bowl of sweetened fruit cut into small pieces in the refrigerator. Oranges, malaga grapes cut in halves, bananas, shredded pineapple and maraschino cherries make a very nice combination. When ready to serve, unmold the ice ring on a chop plate, heap the chilled fruit in the center and, if desired, pipe a fancy border of whipped cream about the edge.

Plain vanilla ice cream bought in bulk may be taken out of the box in small balls with an ice cream scoop, rolled thickly in shredded cocoanut and served with an apricot sauce.

Fireside travels—England

[Continued from page 118]

song of the blackbird. Wasn't it Theodore Roosevelt and Viscount Grey of Falldon, both ardent lovers of nature, who on one of their English walks together agreed that the blackbird's song was as sweet as the nightingale's? The nightingale does not get this far north. Sometimes there are sheep grazing peacefully in the meadows and to watch the little lambs gambol in the spring is sheer delight. Sometimes we hear the clear sound of the huntsman's horn and see the flash of a scarlet coat. It is all perfectly heavenly!

Cook Sunday's dinner along with Saturday's

[Continued from page 131]

for Sunday's pie, then to the remaining gravy in the pan add 1 tablespoonful tart currant jelly for every cupful of gravy. Blend and serve.

To the gravy for the Sunday pie, add 1 teaspoonful Worcestershire sauce and 1/4 teaspoonful nutmeg before using.

For the blackberry short cake, the country pie top, the blueberry muffins, and also for an extra blueberry waffle batch later in the week, make this basic batch:

- 12 cupfuls bread flour
- 6 tablespoonfuls baking powder
- 3 teaspoonfuls salt
- 1 1/2 cupfuls shortening

Sift the flour. Measure. Add

baking powder. Sift twice. Add shortening and mix in with fork. Place in jar or tin box. Cover tightly. Place in refrigerator. This mix will keep for several weeks.

Short cake dough

- 2 cupfuls of the above mixture
- 1 tablespoonful sugar
- 1 egg well beaten
- 1/2 cupful milk (about)

To the beaten egg add enough milk to make 3/4 cupful of liquid. Mix well into the dry mixture. Turn out on floured board. Toss lightly until dough looks smooth. Roll and cut with floured biscuit cutter, 1/2 inch thick. Place on greased pan. Bake in hot oven (475° F.) 12 minutes.

Country pie top

- 2 cupfuls dry mixture
- 3/4 cupful milk
- 1 tablespoonful chopped parsley

Mix and proceed as above. Cut into 2-inch squares. Place squares together on top of pie. Bake in moderate oven (400° F.) 20 min.

Blueberry muffins

- 2 cupfuls dry mixture
- 2 tablespoonfuls sugar
- 1 egg
- 1 cupful milk
- 1 cupful washed, dried and flour-dusted berries

Beat egg slightly. Add milk. Add sugar to dry mixture. Combine quickly. Add berries. Half fill greased muffin pans. Bake in moderate oven (400° F.) 20 minutes.

Third menu group

In the third series of menus, the potato soufflé and the country potato cakes are closely related. The lightly cooked beans and carrots cut lengthwise in thin strips are fine for Saturday and perhaps even finer for Sunday in a vegetable casserole.

Vegetable casserole

- 1 cupful cooked beans
- 1 cupful cooked carrots
- 1 cupful finely diced celery
- 1 cupful cooked or canned corn
- 1 cupful cooked or canned peas
- 1 small onion chopped
- 2 cupfuls cream sauce

Seasoning

- 1 cupful dry bread crumbs

Grease large casserole. Place a layer of vegetables on bottom. Cover with layer of cream sauce, then dust with bread crumbs. Repeat these layers until dish is nearly filled. Dust with bread crumbs and dot liberally with American cheese in very small cubes. Sprinkle with paprika. Bake in moderate oven (400° F.) for 1/2 hour, until top is brown.

Peach blanc mange

- 12 ripe peaches
- 1 cupful sugar
- 2 cupfuls cream
- 3/4 cupful whole milk
- 3 egg yolks
- 2 teaspoonfuls gelatin

Peel and mash peaches. Add



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sugar. Dissolve gelatin in $\frac{1}{2}$ cupful cold water. Stir $\frac{3}{4}$ cupful very hot milk into gelatin. Beat yolks until lemon color. Add to gelatin mixture. Whip cream stiff and add to mixture. Place in refrigerator. When mixture begins to thicken, whip in peaches. Continue to whip until fluffy. Place in mold, dipped first in cold water, or in serving individual glasses, first dipped in cold water. Set in refrigerator, covered against possible refrigerator odors of other foods. Serve plain or with slightly whipped cream flavored with just the suspicion of almond extract.

Pineapple dessert

And here's the other fruit dessert which you have planned for Saturday. Select a ripe pineapple. Remove the top about 2 inches down from the tip, leaving on the quills. With a silver fork, shred out all the pineapple meat. Remove core. To the shredded pineapple add 1 cupful seeded white grapes, the meat of 2 oranges, and 3 small preserved figs cut into small pieces. Chill. Just before serving, place all this fruit back into pineapple shell. Cover with top. Serve with thin chocolate wafers.

A swamp becomes a Japanese garden

[Continued from page 136]

resemble a cliff, the cascade seeming to spring from between these two. At the base of the cascade and wherever necessary are placed other stones to give a natural appearance to the whole waterfall.

Wherever land projects into the lake stones can be grouped to give the effect of a stony point. A stone bridge made of one slab is always in good taste and, last of all, stepping stones, arranged more or less staggered and grouped, complete this stage of the work.

The final operation is planting, always in moderation, composed of slow growing evergreens for the most part. Flowering shrubs and trees used with these give color and interest, and dwarfed plants in Oriental pots impart a distinctly Japanese atmosphere. The pictures were taken exactly one year after planting.

Editor's note: We have a detailed plan of the entire garden for your further convenience, which we shall gladly send to any reader interested. A stamped addressed envelope must be enclosed with the request.

Summer berries

[Continued from page 133]

varieties may be used. The following recipe makes delicious berry muffins.

- 2 cupfuls flour
- $\frac{3}{4}$ teaspoonfuls baking powder
- 1 cupful milk
- 3 tablespoonfuls melted shortening
- 5 tablespoonfuls sugar
- $\frac{1}{2}$ teaspoonful salt
- 1 egg, well beaten
- $\frac{3}{4}$ cupful berries

Combine sugar, egg, and shortening. Sift flour, measure, and sift with salt and baking powder. Add alternately with milk to first mixture. Beat only until smooth. Fold in berries. Fill well-oiled muffin tins two thirds full. Bake in hot oven (425° F.) about twenty minutes. Serve at once.

Berry compote

- 1 cupful sliced strawberries
- 1 cupful blackberries
- 1 cupful raspberries
- 2 bananas, sliced
- 1 cupful sugar

Wash berries. Drain. Add sugar. Place in refrigerator. Let stand one hour. Arrange berries and slices of bananas in tall glasses. Serve at once.

Berry mousse

- 2 cupfuls crushed, sweetened berries
- $\frac{1}{2}$ tablespoonful gelatin
- 2 cupfuls whipping cream
- 2 tablespoonfuls cold water

Combine gelatin and water. Let stand five minutes. Dissolve over hot water. Add to berries. Mix thoroughly. Fold in stiffly whipped cream. Pour into a mold. Cover tightly. Pack in equal portions of ice and salt. Let stand four hours.

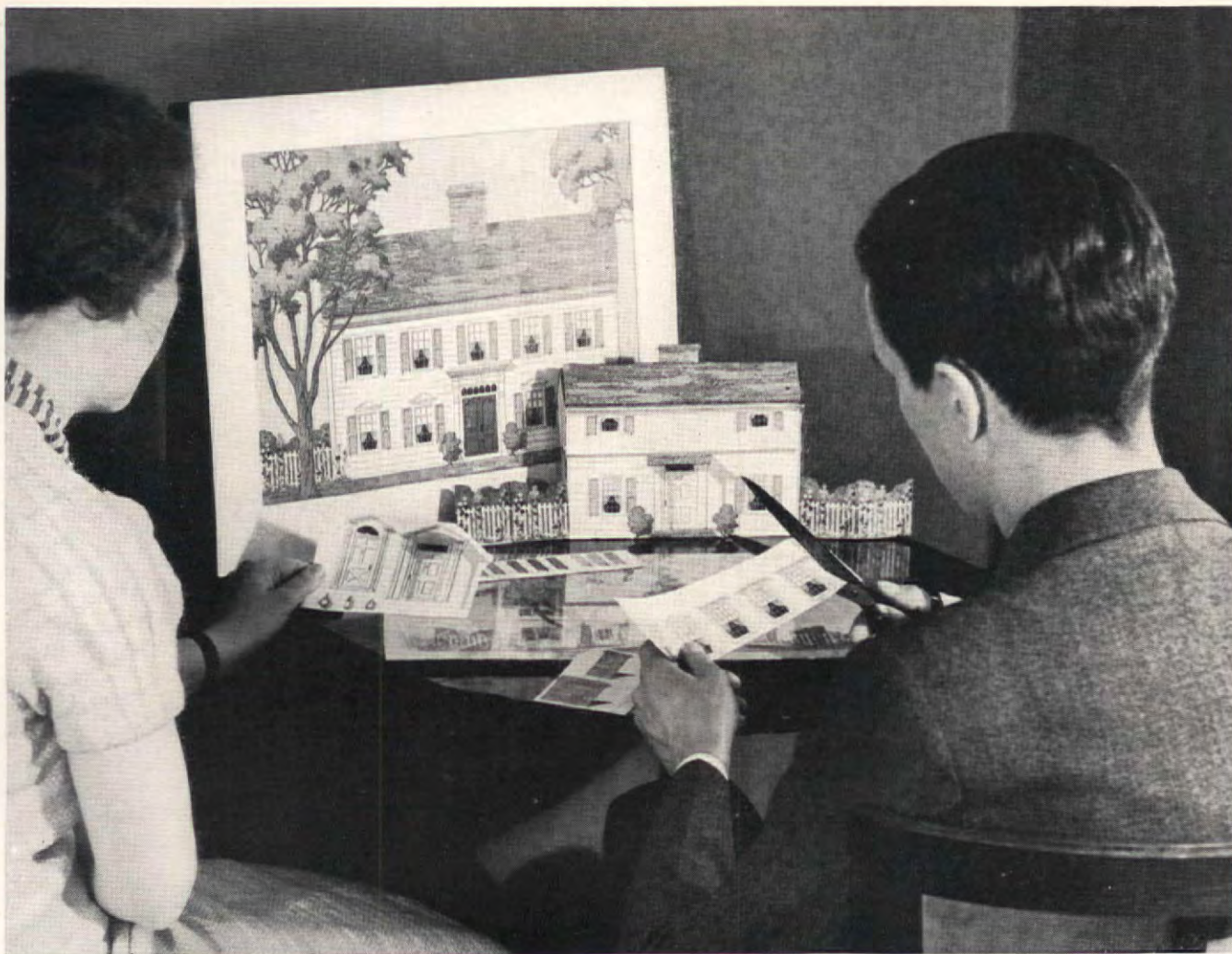
Frozen berries

Crush berries slightly. Sweeten, using one half cupful sugar to two cupfuls fruit. Mix thoroughly. Pour into tray of mechanical refrigerator, or into an ice cream freezer and pack in equal portions of ice and salt. Let stand four hours. Serve in tall glasses with whipped, slightly sweetened cream.

Gooseberry sherbet

- 1 cupful strained gooseberry juice
- $\frac{3}{4}$ cupful sugar
- 1 cupful water
- 3 tablespoonfuls lemon juice
- Few grains salt
- 2 egg whites

Combine sugar, water, and salt. Boil five minutes. Cool. Add fruit juices. Pour into ice cream freezer. Pack in ice and salt, using eight parts finely crushed ice to one of salt. Partially freeze. Add stiffly beaten egg whites. Continue freezing until firm.



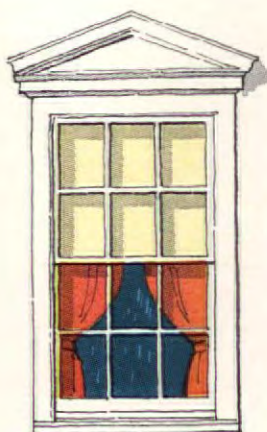
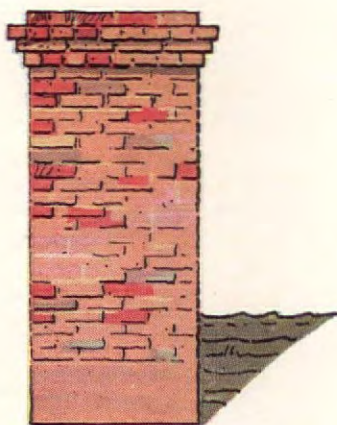
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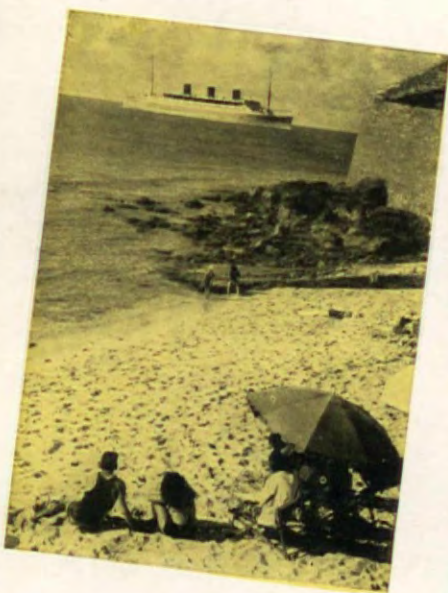
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