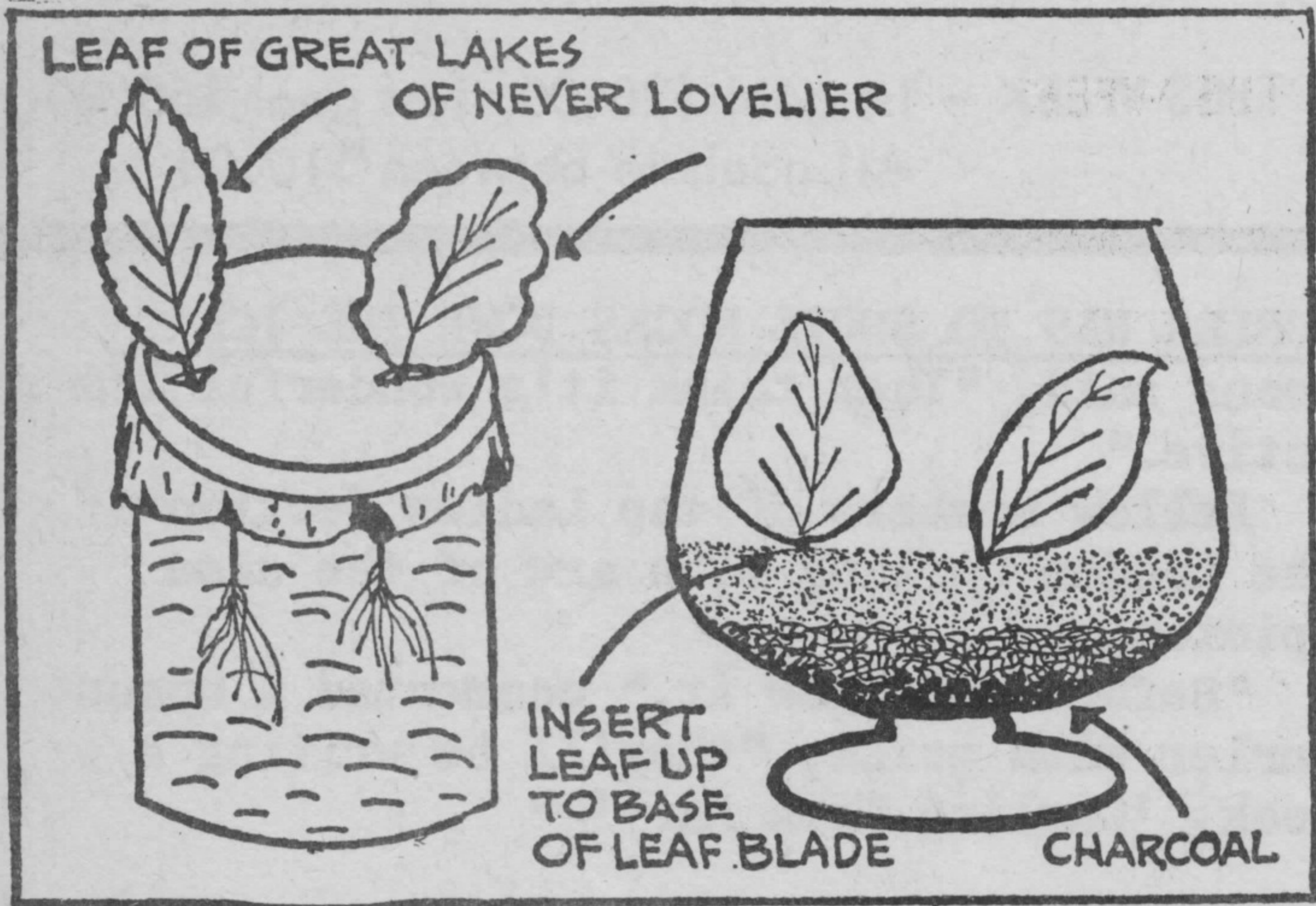


Garden Graph

By DEAN HALLIDAY



Multiplying African Violets

Perhaps one of the reasons African violets are so popular is the ease with which new plants can be grown.

To grow new plants from leaves, select a healthy leaf. The leaf stem should be about one or 1½ inches long, because sturdier plants result from short stems. Cut it off the plant with a razor blade, not the finger nail.

Suspend the stem in a glass of water, as shown in the accompanying Garden-Graph. Fit a piece of soil or wax paper over a glass of water. Secure it in place with a rubber band.

Slit two holes in the paper or foil. Insert the stems of the leaves through the holes so that the stem

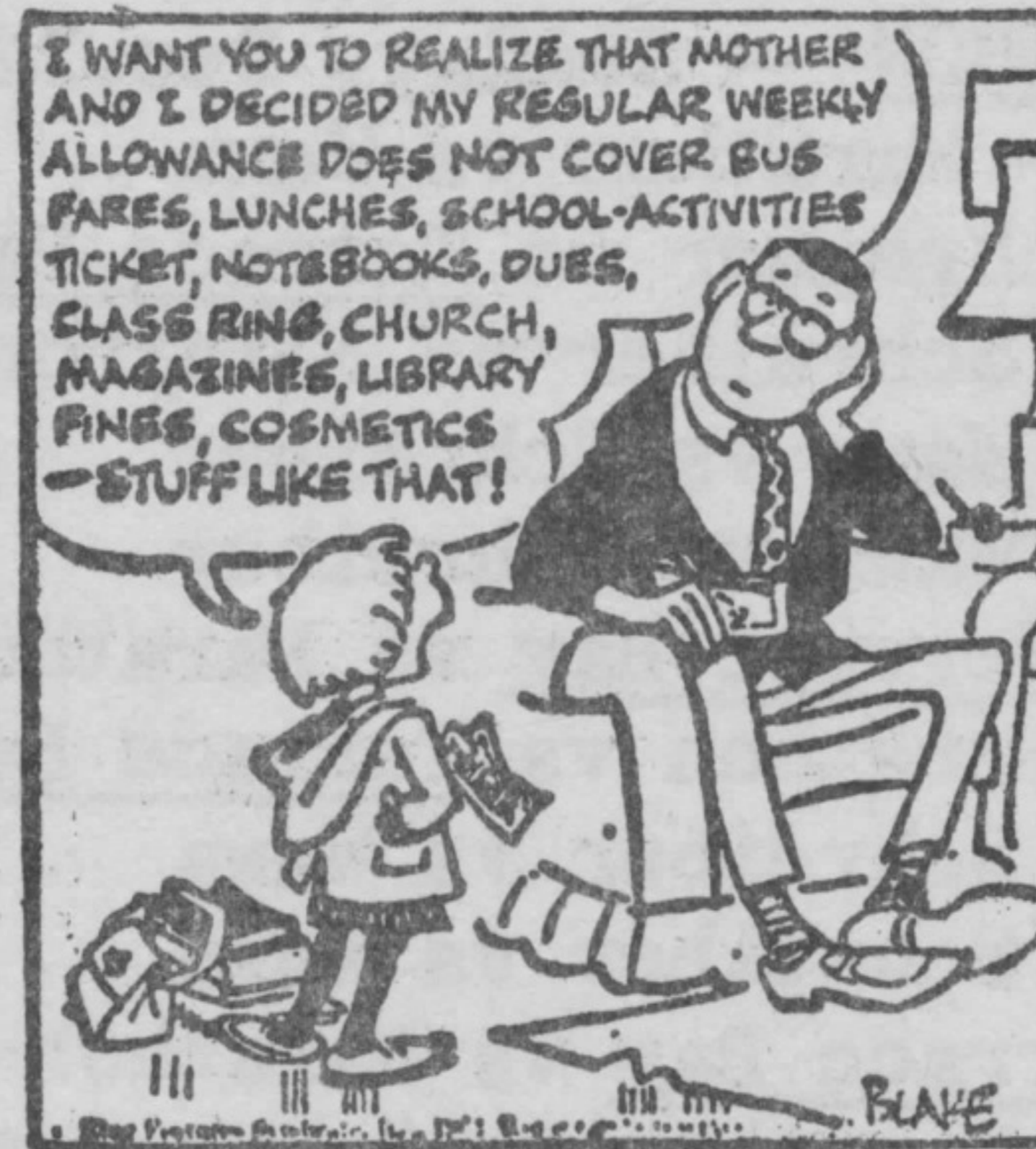
is immersed in water. Maintain the water level until the roots are formed. Keep the glass in a warm, light spot.

Another method is to plant the leaf in coarse sand with a little peat added. Keep moist. A jelly jar placed over the top will keep the humidity constant and thus hasten the rooting process. As shown, a brandy snifter is also good for starting cuttings.

If your plant suckers, cut off the sucker. Use a small size pot filled with African violet potting soil. Press the sucker gently into the soil. Steady it in place with a hairpin. Keep moist and light, but out of the sun. Roots will soon develop.



EVER HAPPEN TO YOU?



Wife Preservers



If there are lots of iron pole supports in your basement, you can turn them to decorative advantage by painting them like barber poles, or by painting each one a different vivid color. This also serves as a safety measure.

Fashions



For resort or for evenings at home here is a blouse of white crepe touched with silver and gold metallic threads. Its sleeves are of the shirt-maker type and the notched collar has tie ends.

It can be worn with day-length or ankle-length matching skirt or with black velvet pants.

The blouse is also available in sapphire blue, ruby red or emerald green.

Let's Eat

BY

IDA BAILEY ALLEN

BUFFET SUPPER FOR GUESTS

- Shrimp Bisque (Frozen)
- Cold Ham and Turkey or Chicken Platter with Cumberland Sauce (already columned)
- Hot Potato Egg Salad
- Tossed Lettuce Bowl
- Warm Coffee-Nut Gingerbread
- with Chilled Applesauce or Whipped Cream Cheese
- Coffee Tea Milk

Measurements level; recipes for 6

HOT POTATO-EGG SALAD

- 2 lbs. hot cooked peeled potatoes
- ¼ c. chopped young onion
- ½ tsp. seasoned salt
- 3 slices bacon in ½" squares
- 3 tbs. mild cider vinegar
- 1¼ tsp. sugar
- 2 chopped warm hard-boiled eggs
- 2 small dill pickles

Small-dice potatoes; add onion and seasoned salt; keep warm.

Slow-fry bacon until crisp; add vinegar and sugar to make dressing. Stir into warm potato mixture.

Stir-cook over low heat until very hot. Toss in eggs with fork. Garnish—quartered dill pickles.

Serve a cold tossed lettuce salad with this, made with not-sweet French dressing.

COFFEE-NUT GINGERBREAD

- 1 pkg. gingerbread mix
- 1 c. strong coffee beverage
- 1 egg, beaten
- 1 c. medium-chopped nuts, any kind

Make up gingerbread mix following pkg. directions, with following exceptions: use strong coffee instead of water, and stir egg into batter.

Then fold in ¾ c. of nutmeats. Transfer to 7"x11" shallow pan that has been oiled and floured. Strew remaining nutmeats over top.

Bake 30 to 35 minutes in moderate oven, 350 degrees F. Cool slightly. Serve warm "as is" cut in squares, along with saucedishes of very cold applesauce for temperature contrast; or serve cold with whipped topping or lemon sauce.

BUY & USE
CHRISTMAS SEALS

MAIL GIFTS
Early!

SCOTT'S SCRAP BOOK

By R. J. SCOTT



THE EUROPEAN SPECIES OF MOOSE, CLOSELY RELATED TO THE COMMON SPECIES OF NORTH AMERICA, IS CALLED AN ELK.

SCRAPS

WHAT WAS THE FIRST MAGAZINE PRINTED IN THE NEW WORLD?

THE AMERICAN MAGAZINE AND HISTORICAL CHRONICLE. (BOSTON-1744)



DIONYSIUS EXIGUUS, A MONK OF ROME, ORIGINATED THE DATING OF THE YEARS FROM THE BIRTH OF CHRIST.