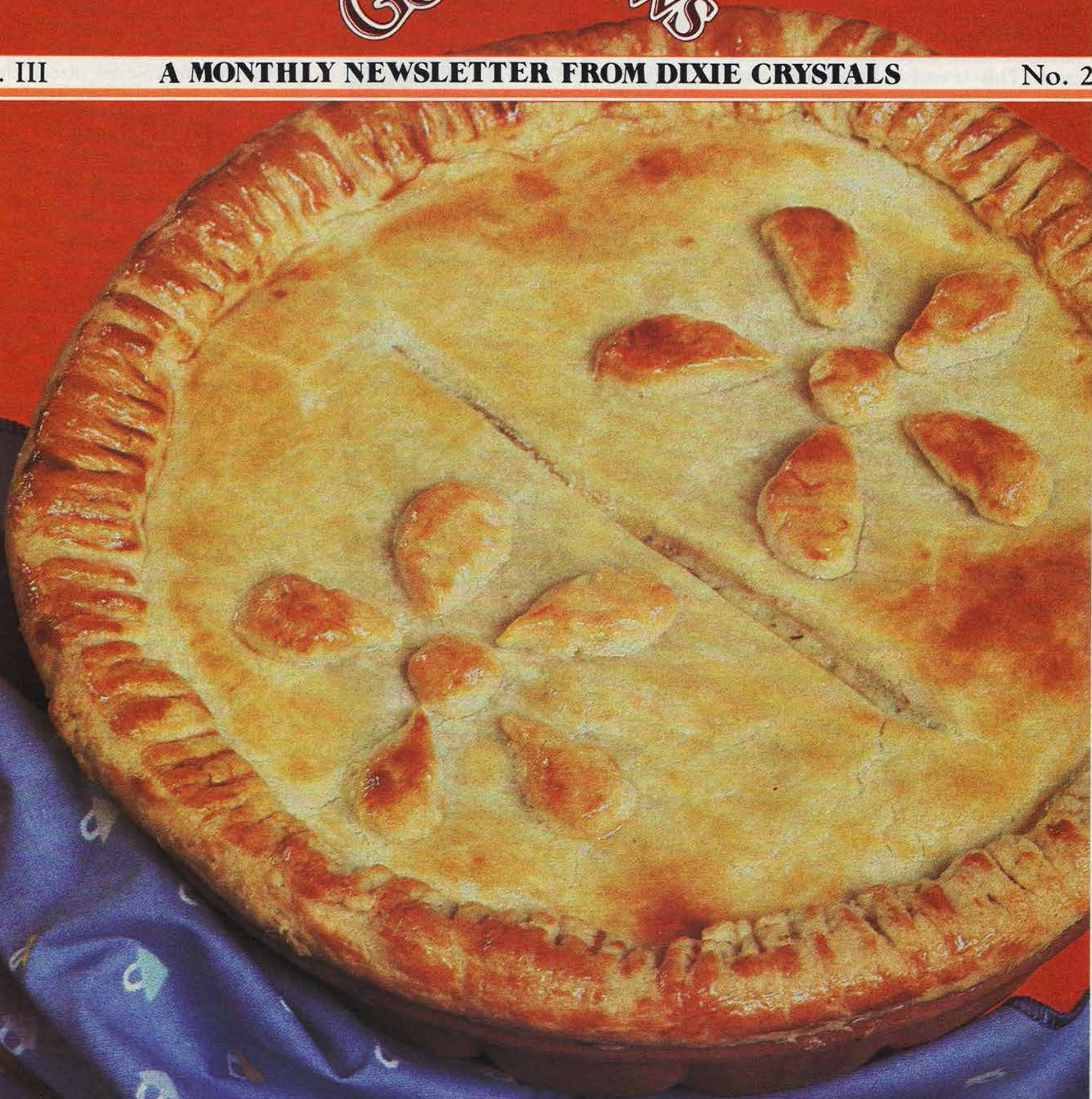


Homemade Good News

Vol. III

A MONTHLY NEWSLETTER FROM DIXIE CRYSTALS

No. 2



Menu of the Month — Old Fashioned Chicken Pot Pie

MENU OF THE MONTH **Old Fashioned Chicken Pot Pie**

Not to be confused with the institutional variety, our homemade Chicken Pot Pie has fresh mushrooms, bacon, tiny pearl onions, great chunks of tender chicken, carrots and a creamy tarragon sauce under its thick buttery crust. This is real old-fashioned farm fare, so rich and good that even the most sophisticated city folk will have to break down and ask for seconds and thirds. Make a meal of it with a salad of fresh baby spinach leaves, ham and avocado, and a hot apple crisp for dessert, and they'll never leave the farm again!

Old Fashioned Chicken Pot Pie

Filling:

- 3-1/2 lb. chicken for frying, cut up
- flour
- salt
- pepper
- paprika
- 5 TBSP butter
- 4 TBSP good cooking oil
- 2 carrots, peeled and cut into 1/8's
- 2 stalks celery, cut into 1/8's
- 2 cloves garlic, chopped
- 1 medium onion, coarsely chopped
- boiling water

- 4 strips bacon, diced
- the liver of the chicken
- 1/4 lb. fresh mushrooms, thickly sliced
- 2 TBSP chopped fresh parsley
- 12 pearl onions

Dredge the chicken pieces in flour seasoned with salt, pepper and paprika, and shake off any excess. Melt 3 TBSP of butter and 4 TBSP of oil in a large heavy skillet, and fry the chicken in it until light brown and crispy all over. Add the carrots, celery, garlic, and chopped onion and enough boiling water to just cover the chicken. Bring to a boil, then reduce heat and simmer very gently until the chicken is just tender when pierced with a fork (not falling off the bones!). While the chicken is simmering, fry the diced bacon with the chicken liver. When the liver is brown around the edges and a nice golden color all over, take it from the pan, chop, and set aside. Continue to cook the bacon until it is crispy, then drain and set it aside, too. Pour off all the bacon grease and melt 2 TBSP of butter in the same pan. When the butter foams, add the mushrooms and chopped parsley and saute slowly until just tender. Take from heat and set aside. Transfer the cooked chicken to a

chopping block and allow to cool before you try to bone it. Add the 12 pearl onions to the chicken broth and simmer gently for about 10 minutes. Remove the onions with a slotted spoon and set aside. Reserve broth. When the chicken is cool enough to handle, remove the skin (if you love chicken skin, by all means, leave it on, but it makes the pie very rich!) and pull the meat from the bones in fairly large pieces. Put the chicken pieces, chopped liver, bacon, mushrooms (and their liquid), the carrots from the broth, and the pearl onions in a large baking dish or casserole (about 1 1/2 to 2 qts.), toss lightly with a fork to distribute everything evenly, and proceed to the sauce!

Tarragon Cream Sauce

- 3 TBSP butter
- 2 TBSP flour
- 1 cup reserved broth (skimmed of all fat)
- 1 tsp. tarragon
- 1 cup cream
- salt, pepper, to taste

Melt the butter in a medium sized saucepan, then stir in the flour and cook about 3 minutes, until bubbly. Gradually add the skimmed chicken broth, stirring constantly over medium heat until sauce thickens. Cool a little, then add the tarragon, cream, and salt and pepper to taste. Pour the sauce over the chicken and vegetables and allow to cool thoroughly before you cover with crust.

Rich Pastry Crust

- 2 cups flour
- 1 tsp salt
- 14 TBSP butter
- 3 TBSP ice water
- 1 egg yolk
- 1 TBSP cream or milk

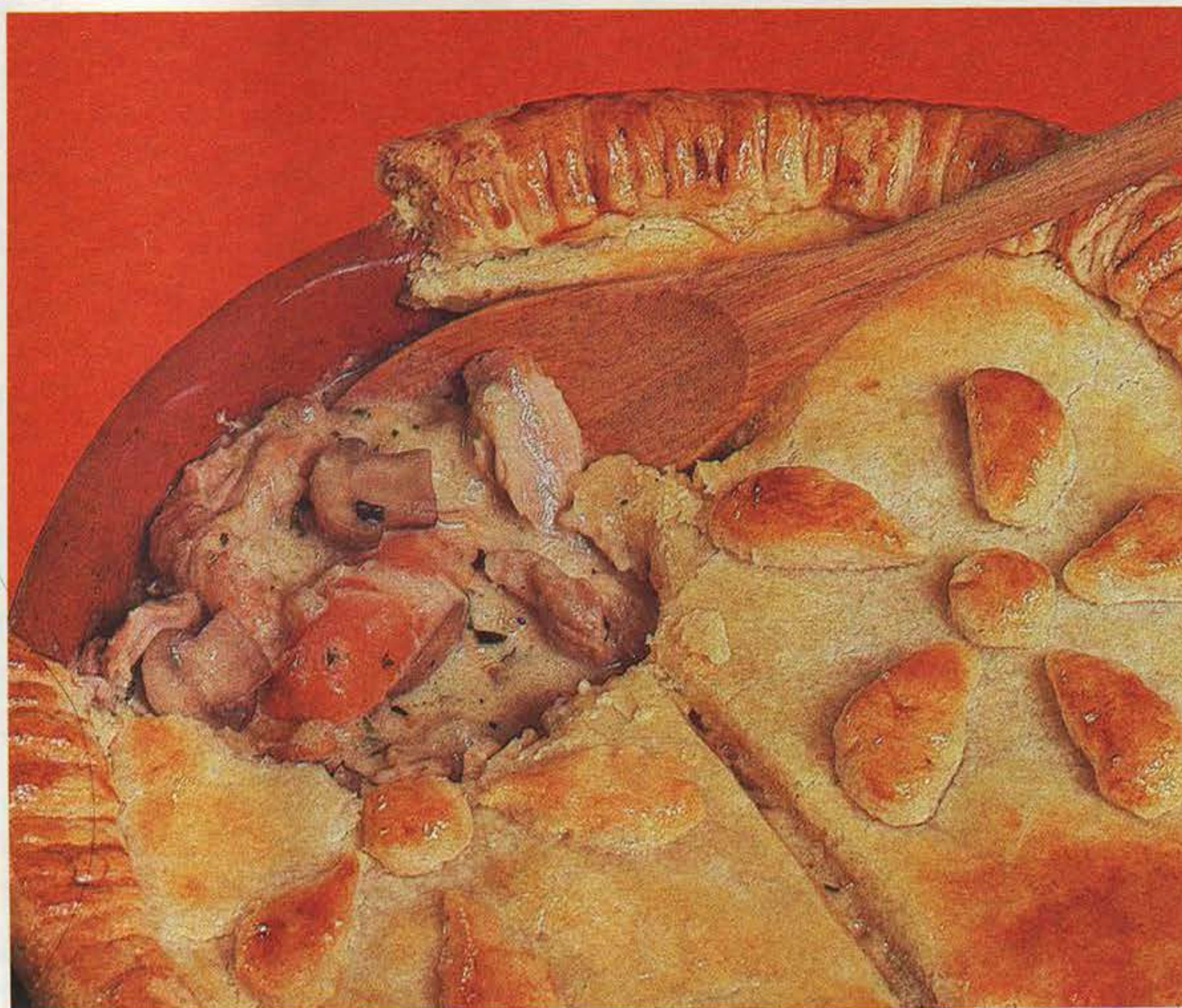
Sift the flour with the salt. Cut the butter into 14 pieces and rub into the flour, using your fingertips or a pastry blender. When the dough is like a coarse meal, add the ice water and stir with a fork until dough forms a ball. Wrap in waxed paper and chill for 10 minutes. Roll out in a circle large enough to cover the baking dish with about 1 1/2 inches to spare for the edges. When the chicken and sauce have cooled completely, cover with the crust, fold the edges over double and crimp. Brush with egg yolk beaten with milk or cream, and cut a 2 1/2 to 3 inch slit in the center for steam to escape. Bake at 450° for 10 minutes, then reduce heat to 350° and bake for 20-25 minutes, or until crust is nicely browned all over.

Spinach Salad With Avocado And Ham

- 1 lb. fresh spinach
- 1 ripe avocado
- 1 TBSP lemon juice

Chicken Pot Pie

*The Real thing . . .
homemade, rich, and thoroughly satisfying.*



- 1/4 lb. ham (baked or boiled), cut into strips
 - 2 large ripe tomatoes, cut into 1/8's
 - 1 bunch scallions, thinly sliced (use all of the white part and a little of the green)
- Lemony Vinaigrette (recipe below)
salt, black pepper to taste

Wash the spinach well to remove any sand or grit. Pull off all stems and tear into bite size pieces (if you use baby spinach leaves, this won't be necessary). Halve the avocado, peel it and remove the seed. Slice and sprinkle with lemon juice to keep the flesh from discoloring. Combine the spinach leaves, avocado, ham, tomato, and scallions and toss gently. Dress with Lemony Vinaigrette (below), season with salt and pepper and serve with your Chicken Pot Pie.

Lemony Vinaigrette

- 1 clove garlic, minced
 - 1 TBSP minced shallot
 - 1 TBSP Dijon mustard
 - 4 TBSP lemon juice
 - 6 TBSP olive oil
- salt, pepper to taste

Combine garlic, shallots, mustard and lemon juice in a mixing bowl. Whisk until smooth, then add the olive oil, pouring it in a thin stream and whisking constantly until it is all incorporated and the vinaigrette is thick and smooth. Add salt and freshly ground black pepper to taste.

Apple Crisp

- 2-1/2 lbs. tart cooking apples
- 3/4 cup Dixie Crystals sugar
- juice of one lemon

Apple Crisp.

Tart, juicy apples and slivered almonds, baked and bubbling under a sweet, crumbly crust.



- 3/4 cup blanched slivered almonds
- 1 TBSP Calvados or Brandy
- 3/4 cup flour
- 1/2 tsp. cinnamon
- 1 stick sweet butter

Preheat oven to 400°. Peel and core the apples and cut into 1/2 inch slices. Toss with 1/4 cup of the sugar, the lemon juice, half of the slivered almonds and the Calvados (or brandy). Transfer to a large (1 1/2 to 2 qt.) baking dish. Com-

bine the flour, 1/2 cup sugar, and the cinnamon in a mixing bowl. Cut the butter into 8 pieces and add to the flour mixture, rubbing it in with your fingertips. Add the rest of the slivered almonds to the crumbly mixture and sprinkle evenly over the apples. Bake 35-45 minutes, or until the juice from the apples is thick and bubbling up all golden around the sides, and the top is brown and crispy.

PASTRY - PART I

The basics, plus a danish recipe straight from the source.



There are so many different kinds of pastry that you could write a book about them, as many people have indeed done. "Pastry" is a rather vague term that encompasses a multitude of culinary delights, ranging from the pate brisee (or short paste) used to make your basic all-American pie crust to the delicate (and oh-so-difficult to do right) pate feuilletée (or puff paste) used to make bouchees (little patty shells) and vol au vent (a big patty shell). There is pate a choux (or cream puff paste), which is used to make such yummys as eclairs and cream puffs, and can also be used to make a type of beignets souffles (or choux crullers). Recipes for pate sablee (sweet tart paste) are similar to those for basic flaky pie crusts only with sugar and egg yolks added. Brioches, croissants, savarins, babas and Danish pastries really are in a kind of special

class by themselves somewhere in between breads and the other pastries. Like other pastries, they are rich in butter, but, unlike other pastries, they contain yeast and are kneaded. The list of ingredients for Danish pastry dough varies only very slightly from one recipe to the next, but the procedures outlined for assembling those ingredients are by no means uniform or consistent, particularly where the yeast is concerned. The recipe that follows came to us from Denmark, and has worked well for us. The main thing to remember is to keep your dough cold enough so that the butter doesn't warm up and, (heaven forbid) start to melt. A marble slab is the ideal surface to work on, and cold fingers and a marble rolling pin are the best tools to work with. If you knead the butter with your hands in a bowl of cold water, you can soften it without raising its temperature, and it will be easier to work with. Brew a pot of fresh hot coffee and you have a treat fit for a king!

*[next month — PASTRY II: pate a

choux]

Danish Pastry

- 4-1/2 cups sifted flour
- 1-1/2 cups butter
- 1-1/2 pkg. dry yeast or 2 yeast cakes
- 1-1/4 cup milk
- 2 TBSP-4 TBSP Dixie Crystals sugar (I use the greater amount)
- 1 egg, beaten
- 1 tsp. salt

Dissolve yeast in lukewarm (or just slightly warmer than room temperature) milk and let stand until softened. Add beaten egg and refrigerate for about 15 minutes. Meanwhile sift 4-1/2 cup flour with 1 tsp. salt and anywhere from 2 TBSP to 4 TBSP sugar (I use the greater amount) and 1/2 cup butter. Make a well in the center of the flour mixture. Pour the chilled yeast-egg-milk mixture into it and mix well, gradually working the wet ingredients into the dry ingredients until a soft dough is formed. Then turn the dough out onto a floured surface and knead until it is smooth and shiny (about two minutes).

SORBETS

Elegant, refreshing, and stunningly simple.



Fortunately for those of us who love to cook, not all recipes are as complicated and time-consuming as those for pastry. Take sorbets, for example. Like all ices and sherbets, sorbets consist mainly of fruit juice, sugar, and water. They are among the most delicious of desserts, yet they are relatively quick and easy to prepare. In contrast to the many pitfalls of pastry making, about the only thing you can possibly do wrong when making sorbet is to use too much sugar. If the proportion of sugar to other ingredients is higher than one to four, the sorbet will not freeze properly. The following recipes all call for the sorbet to be beaten or whipped in order to get rid of the big ice crystals that form during still-freezing. If you churn your sorbets in an ice cream freezer, you can eliminate this step, but we find it simpler to still freeze our sorbets in baking pans or ice cube trays with the dividers removed than to churn them in an ice cream freezer. Presented in a long-stemmed crystal serving dish, crystal sherbet glass, or in a hollowed out fruit shell of citrus, melon, and garnished with sprigs of mint or tiny, thin slivers of lime peel, a sorbet can be a dramatic finale to an elegant dinner. It is an especially appropriate choice if the meal that precedes it is heavy or rich. We think you'll be delighted, not only with the taste, but also with the jewel-like colors of these refreshing frozen desserts. Sorbets keep well for about 3 weeks in the freezer.

All sorbet recipes courtesy of Dawn Williams (Mrs. Roland B. Williams) of Savannah, Georgia.

Champagne Sorbet

- 1 cup Dixie Crystals sugar
- 1/4 cup water
- 1 cup freshly squeezed orange juice
- 1/2 cup freshly squeezed lemon juice
- 2 cups champagne

In a heavy saucepan, boil the sugar and water for five minutes. Allow the syrup to cool to room temperature. Blend in the juices and champagne. Pour into shallow pan. Cover and freeze. Remove from freezer, beat until fluffy, refreeze until shortly before serving time.

Raspberry Sorbet

(If you use a black currant liqueur instead of a black raspberry liqueur, you will have Cassis Sorbet instead)

ridge along one side. Make slashes or gashes along that edge. There should be 4 or 5 on each pastry. Cockscombs are traditionally sprinkled with sugar and almonds before baking.

Fillings For Danish Pastries

Of course it is less trouble to use canned fillings, but since you've come this far, and have gone to all the trouble of making your own homemade pastry dough, why not make your own fillings, too?

The following filling recipes make enough to fill eight pastries each. If you are planning to use only one kind of filling, triple the recipe.

Nut Filling

- 1/2 cup blanched almonds or hazelnuts
- 1/2 cup Dixie Crystals sugar
- 1-2 tsp. cinnamon
- 1 egg
- 1/2 tsp. vanilla extract
- 1/4 cup butter, softened

Grind the blanched almonds or hazelnuts. Add Dixie Crystals sugar and cinnamon and mix. Add butter and mix. Add egg and vanilla and mix. If necessary, thin with a little milk to spreading consistency. Butter may be omitted for a less rich filling.

Prune Or Apricot Filling

- 1/2 cup pureed prunes or apricots, sweetened to taste
- 1/4 cup butter, softened
- 1-2 tsp. grated orange rind (1/4 cup ground nuts), optional, but adds texture, body and flavor

To pureed prunes or apricots add softened butter, orange rind and ground nuts. Blend thoroughly. Fill pastries.

Cheese Filling

- 1 cup cottage cheese (creamy, small curd) or ricotta cheese
- 1 egg, well beaten
- 2 TBSP Dixie Crystals sugar (or more, depending on taste) (1 TBSP melted butter) optional
- pinch of salt
- pinch of nutmeg
- pinch of cinnamon
- 1 tsp. lemon rind

Force cheese through sieve or strainer. Add beaten egg and blend thoroughly. Add remaining ingredients and mix until smooth. Fill pastry.



China and crystal serving pieces courtesy of Levy Jewelers, Savannah, Georgia

Cover and refrigerate for about 20 minutes. Then (on a floured board or pastry cloth) roll the dough out into an oblong about 3/8" to 1/2" thick (the thickness of one finger). Dot one-fourth of your remaining butter (4 TBSP or 1/4 cup) in tiny little dots over 2/3 of the surface of the dough. The butter must have about the same consistency as the dough. If it is too soft, it will melt into the dough, and you don't want that to happen. Fold the unbuttered third of the dough over the center third. Then fold the doubled or folded portion over the remaining butter-dotted third . . . like folding a letter to go in an envelope. Turn the dough (which is now in three layers) one-quarter turn clockwise (sideways) and roll it out again just as before, about 3/8" to 1/2" thick. Repeat the butter-dotted and folding process just as before, three times more (four times in all), using 1/4 of the total 1 cup butter each time, and turning the dough one-quarter turn clockwise each time after folding/before rolling out. If the butter begins to ooze during rolling, chill the dough before going on. When you have finished rolling, dotting, and folding (and turning!) the dough, cover and refrigerate it for about 2 hours. Cut the dough into three equal portions if you are going to be making all three different shapes of pastry (the three being envelopes, crescents and cockscombs). Roll out the dough (for the last time), shape and fill the pastries, cover them and let them rise for 20-25 minutes. Brush the finished pastries with beaten egg diluted with a little water or milk. Bake in a hot oven (375°-400°) until golden brown, about 15-20 minutes. Cool on racks. Pastries may be frosted with a confectioners' sugar glaze or icing if desired. Makes about 2 dozen.

How To Shape Danish Pastries

Envelopes: Cut rolled out dough into squares about 4"x4". Place about 1 TBSP filling in the middle of each one. Fold each corner into the center (kind of like making a pinwheel) and press down.

Crescents: Cut rolled out dough into squares about 4"x4", as above. Bisect (cut) each square diagonally (from corner to corner) to form two triangles. Spread about 1 TBSP filling on the hypotenuse (the long side) and roll up, beginning with the base of the triangle and ending with the apex (the point). Curve the rolls into crescents.

Cockscombs: Roll dough into a long rectangle. Lay a strip of nut filling right down the middle and fold the dough over it. Press the edges firmly together to seal. You now have something resembling a cylinder with a

- 1/2 cup Dixie Crystals sugar
 2-1/4 cups water
 1 10 oz. pkg. frozen raspberries, preferably the kind that come in a bag rather than a box
 1/3 cup black raspberry liqueur
 TBSP freshly squeezed lemon juice (depending on your preference for tartness)
 1/4 tsp. salt

In a heavy saucepan over medium heat, bring sugar and water to a boil. Boil 5 minutes, stirring occasionally. Refrigerate syrup until well chilled. Puree raspberries, liqueur, lemon juice and salt in blender or food processor until smooth. Press through sieve to remove seeds. (You really should not omit this step from this recipe because there are so many large seeds in raspberries, and they do get stuck between people's teeth, which can be very unpleasant.) Stir the sieved raspberry mixture into the cold sugar syrup until well blended. Pour into a shallow pan. Cover and freeze until firm, stirring occasionally. Remove from freezer, beat until fluffy, and refreeze until about 10-15 minutes before serving time. Makes nearly a quart.

Strawberry Sorbet

- 16 cups (a little more than 4 pints [2 quarts]) fresh strawberries,

- washed, hulled, and drained
 3 cups Dixie Crystals sugar
 1/4 tsp. salt
 1-2 TBSP freshly squeezed lemon juice (to taste)
 2 cups cold water

Mix sugar and salt together. Cut the strawberries in halves if they are small or medium sized, in quarters if they are large. Place berries in a large bowl and pour the sugar and salt mixture over them. Stir in mix, then go do something else and let them sit until all the sugar is dissolved and the berries are soft. You will have to come and check on them and stir them every so often during this period of two hours or so. Puree the mixture, about 4 cups worth at a time, in your blender or food processor. You may strain the seeds out through a fine mesh sieve at this point if you so desire, but I never do . . . I think it's more trouble than it's worth. Stir in the lemon juice and cold water. Pour into two shallow pans, cover and refrigerate for



an hour, then freeze until firm. Remove from freezer, break into chunks, and whip with electric mixer, food processor or blender until smooth and fluffy. Return to pans or put in serving dishes, cover and refreeze until shortly before serving time. Makes close to 2 quarts.

Tangerine Sorbet

- 3/4 cup Dixie Crystals sugar
 1/2 cup water
 3 cups freshly squeezed tangerine juice (you may use part tangerine juice and part orange juice or tangelo juice . . . use temple oranges or pineapple oranges if possible)
 1-2 TBSP freshly squeezed lemon juice (depending on your taste for tartness)

Combine the sugar and water in a large saucepan over low heat and swirl the pan around gently until the sugar is dissolved. Let the syrup cool completely. Blend in the tangerine juice and lemon juice. Pour into a shallow pan. Cover and refrigerate for one hour, then freeze until firm. Remove from freezer, break into pieces, and whip with electric mixer, food processor or blender until smooth and fluffy. Cover and refreeze until about 10-15 minutes before serving time. Makes about 1 quart.

DID YOU KNOW? Tips that make a snap of spring-cleaning!

If spring hasn't already sprung in the area where you live, then it's just around the corner. It's the time of year when most of us "attack" our houses and clean them from top to bottom, either with great reluctance or with a burst of energy and enthusiasm. To aid you in your spring cleaning, this month's collection of "Did You Know's" includes a number of helpful hints for cleaning all around the house. Here's hoping that they help you to eliminate some of your housekeeping hassles!

Did You Know . . . that if you use two coat hangers with the hooks pointing in opposite directions to hang a dress or blouse on the clothesline, the wind will not blow the garment off?

Did You Know . . . that ivory yellows in the darkness? Leave your ivory chess pieces, piano keys, bric-a-brac, etc. exposed to sunlight whenever possible. Also, you should never use water on ivory. Clean it with a paste made of lighter fluid and finely powdered tailor's chalk. Allow the paste to dry to a powder, then gently brush it off and polish the ivory with a soft dry cloth.

Did You Know . . . that crushed eggshells will get at the places inside a decanter where a bottle brush can't reach? Fill the decanter with warm water, a heaping teaspoon of baking powder and crushed eggshells. Let it sit for a full day. Swish the mixture around every so often. Rinse out with a weak solution of warm water and ammonia. Your decanter will be sparkling clean.

Did You Know . . . that you can protect the finish on your hardwood or linoleum floors by glueing felt pads on the feet of all your chairs? The chairs will slide back and forth much more easily, and without scratching or marking the flooring.

Did You Know . . . that the best way to clean salt spots and salt stains on silver plated salt shakers is to smear them with olive oil, leave them for a couple of days, then wash and polish them as usual?

Did You Know . . . that cut flowers will keep longer if you remove any leaves that would be submerged beneath the surface of the water? Decaying vegetable matter poisons the water. You should also change the water daily if possible.

Did You Know . . . that if the knob of a pot lid breaks or comes off, you can replace it by poking a screw with a good sharp point through the little hole in the pot lid and carefully twisting a cork down onto it. It may not look great, but it works like a charm, because cork is heatproof.

Did You Know . . . that you can mend a small rip or tear in a fine lace or net curtain by applying a coat of colorless nail polish and pressing the frayed edges together until the polish dries?

Did You Know . . . that you can make your own scouring balls (similar in effect to the store-bought plastic ones) from nylon net fruit bags you have saved? Bunch and gather pieces of the mesh and tie with good strong string inside a "bag" made from another piece of the nylon net.

Did You Know . . . that a mixture of 1 egg white to 1 tsp. baking soda makes an excellent cleaning fluid for gilt frames?

Did You Know . . . that you can clean cane, rush or white wicker furniture by sponging it with warm salt water and rinsing it with hot water?

Dry it outside in the sunshine. After it has dried, cane furniture should be polished with furniture cream.

Did You Know . . . that ordinary toothpaste applied with a soft cloth will give your sterling silver jewelry a bright sparkling luster?

Did You Know . . . that oatmeal ground up into powder and applied with a clean dry cloth will remove greasy stains from suede? Use a wire brush to get rid of the excess powder.

Did You Know . . . that you can make your own eyeglass cleaning solution of half water, half ammonia? Put it into a tiny little bottle (the size used for introductory samples of shampoo, hand lotion, etc., does very nicely) and carry it in your handbag.

Did You Know . . . that old or odd socks make great shoe bags? You can store shoes in the closet without gathering dust or pack shoes in a suitcase without getting dirt or shoe polish on the clothes.

Did You Know . . . that you can still use a favorite vase that has been cracked? Prevent the cracked vase from leaking by pouring melted paraffin over the cracked area and allowing it to harden before filling the vase with water.

Did You Know . . . that dirt on the outside of a light bulb can reduce the light it emits by as much as 50%? You should always dust the light bulbs in your lighting fixtures when you are dusting your furniture. If you come across any that are really grungy, you may have to wash them (very gently!) to get the old dirt off.

Did You Know . . . that tiny spots and spills and traces of dirt or grime on those woolen clothes you're putting away may be so slight that you do not even notice them, but they will provide appetizers for moths during storage, and they will have turned into nasty brown stains (which are permanent) by the time you get the winter clothes out again next fall? Having everything dry cleaned before storing is expensive, but it is still cheaper than having to replace a garment that was ruined because it was worn a time or two and not cleaned before storing.

From Readers

Did You Know . . . that you can remove scum, sediment and water stains from a saucepan you've used for boiling water by boiling 1 TBSP cream of tartar with 1 pint of water. The saucepan will be bright and clean afterward.

Mrs. Dale Edwards
Siler City, N.C.

Did You Know . . . that pears will ripen quickly at room temperature if you place them in a plastic bag with a banana, tie it off and seal it so that it is airtight? The banana speeds up the ripening process.

Nella Walters
Knoxville, Tenn.



Rhonda Creech,
Beulaville, N.C.

Did You Know . . . that you can make your own roach killer by mixing 4 TBSP boric acid, 2 TBSP flour, and 2 TBSP sugar? Put the mixture in caps and set the filled caps out for your unwelcome visitors.

Claudia Cason
Jacksonville, Fla.

(A mixture of boric acid powder and sweetened condensed milk also works well. The acid kills the roaches by corroding their insides, so don't expect instant results. This is much better for you, your family, your pets and your environment than commercial pesticides — cheaper, too. Nancy)

Did You Know . . . that when mixing a cake that calls for eggs and shortening, you should break the eggs into the measuring cup you'll be using for the shortening? The shortening will slide out easily and without sticking.

Helen B. Kirkland
Stanley, N.C.

Did You Know . . . that when making gravy, if you assemble all of your ingredients (pan juices, thickening agent, seasonings, etc.) and blend them together in your blender, then pour them into your roasting pan and cook

on the stove as usual your gravy will be smooth and never lumpy?

Did You Know . . . that you can cook large (or small) quantities of bacon to perfection effortlessly if you lay the bacon strips in a broiler pan or other shallow pan and place in a 400° oven for 15 minutes? Turn bacon only once, halfway through the cooking time. It will come out brown and crisp and flat every time.

Both From

Sandra Thomas
Savannah, GA

Did You Know . . . Here's a real budget stretcher. Did you know that bread crumbs added to scrambled eggs improve the flavor and make for larger helpings?

Both From

Clara Mae Ramey
Wiley, GA

Did You Know . . . that pimentos and similar pickled items that you use up very slowly will keep better and longer if you store them in the fridge and add vinegar to the brine each time you remove a pimento (or whatever) from the jar?

Mrs. L. M. Rehfeldt
Meadows of Dan, VA

A Note To Our Readers

We love the wonderful household remedies and helpful hints that you send us, but DID YOU KNOW that we can't use them in our new magazine if they call for products by their specific brand names? This isn't so much a problem when the ingredient in question is a food, because we can usually just give its generic name, but when it's a commercially prepared cleaning product we often are at a loss for a substitute. So if the super special spot remover, rug shampoo, or drain opener that you sent us never appeared in these pages, it could be because one or more of its component parts bore registered trademarks, and not because we didn't like it. Keep those cards and letters coming!

Homemade
Good News

Homemade Good News
Post Office Box 66
Savannah, Georgia 31402



| | |
|--|------------------|
| | BULK RATE |
| | U. S. POSTAGE |
| | PAID |
| | HILTON HEAD IS., |
| | S. C. |
| | PERMIT NO. 135 |