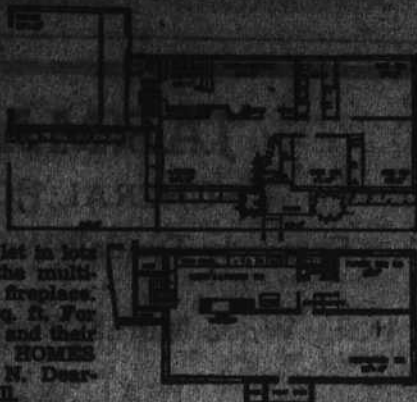


## Good Use of Windows Opens up Basement

Designer Richard B. Fellman shows in this plan how the large design window of NEW HOMES GUIDE magazine that a full basement can be as useful as the upstairs space. Fellman has planned for a hobby room, a recreation room, and even a fourth bedroom below ground. The secret—big windows that let in lots of light. Upstairs, note the multi-purpose family room with fireplace. First floor area is 1,400 sq. ft. For information on blueprints and their cost, write to NEW HOMES GUIDE, Dept. 1832, 631 N. Dearborn Street, Chicago 10, Ill.



It is now time to make selections of spring flowering bulbs. Plant them any time in September, October or November. Choose from many kinds, including tulips, daffodils, crocus, hyacinths and Dutch iris. There are many varieties of these and a wide range of colors to suit the fancy of any gardener. By selecting varieties you may also extend the blooming season over a period of several weeks.

In sandy or loose soils bulbs may be planted a little deeper than in tight clay soils. Daffodils (narcissus) should be planted six to seven inches deep in sandy loam soils, tulips and Dutch iris about five inches deep, hyacinths about six inches, and crocus two inches deep. Use any good garden fertilizer. Put it into the soil where the bulbs are to be planted, but don't let it come into contact with the bulbs.

There are many different types of narcissus — commonly called daffodils or jonquils. The true jonquil usually has small flowers, often several to the stem, and they are usually very fragrant.

There are several types of daffodils; some with short trumpets and others with large trumpets. Some of the trumpets are a brilliant orange-red, some white, and some yellow. These go along with white or yellow petals. Of the large flowered daffodils, King Alfred, Golden Harvest, Duke of Windsor, Tunis, Fortune, John Evelyn, and Dick Wellband are very fine. Mount Hood, Roxane, and Beersheba are good whites; Texas and Twink are interesting double flowers; and Mrs. R. O. Backhouse is the famous pink-flowered variety.

Dutch iris should be planted in September or October. The leaves will appear before winter sets in, but this is natural so do not be alarmed. They will withstand our winter with very little damage.

Crocuses should be planted more generally. They give a cheerful spot of color in late winter or

early spring. Madonna or ascension lilies should be planted in September. The depth of planting is very important. Madonna lilies should be planted only about two to three inches deep, whereas most other lilies are planted much deeper.

**BUTTERMILK** — A glass of buttermilk is wonderfully refreshing drink — along with your meals or as a between meal pick-up. Nutritionists tell us it is rich in calcium and vitamin B-2 or riboflavin which helps to make and keep you young looking and acting. Buttermilk can also be used in a variety of ways as witness these recipes from Virginia Wilson, Extension Nutritionist at N. C. State College.

### BUTTERMILK NUT BREAD:

- 1/2 cup sugar
- 1 egg
- 2 cups buttermilk
- 1 cup chopped nuts
- 4 teaspoons baking powder
- 1 teaspoon salt
- 4 cups flour

Beat egg; add sugar, buttermilk and nuts; mix well. Then add the dry ingredients through a sifter. Blend thoroughly. Turn into 2 greased loaf pans. Bake 1 hour in a moderate oven (350 degrees F.) Place paper over the tops during first half of baking time. Dates or raisins may be substituted for nuts.

### SAVORY PORK CHOPS:

- 6 lean pork chops
- 1 teaspoon salt
- pepper
- 1 1/2 cups buttermilk
- 2 tablespoons flour
- 1/2 bay leaf
- 1/4 cup water

Brown pork chops on both sides in a heavy skillet, add seasonings, bay leaf and buttermilk. Simmer gently until pork chops are tender (about 1 hour). Blend flour with water to make a thin paste. Add the paste to the liquid in pan and stir until this gravy is thickened.

## Sandwich Time For Your Family

Sandwiches can add more variety to your family meals than any one other single food. An estimated 90 million sandwiches are eaten every day in America — with peak consumption in late summer says Ruby Uzzie, extension consumer marketing specialist at State College.

Sandwiches accommodate to the modern pattern of quick and easy living, for they provide endless nutritious variety to meals — the opportunity of eating favorite foods in easy-to-prepare, easy-to-eat form.

Mothers couldn't do without sandwiches when it comes to packing school lunches. They appeal to children, especially when something different is added or a "surprise" can be found. Sandwiches can be used to lure the children to the table at mealtime when they might otherwise refuse to eat.

Mrs. Uzzie recommends this "surprise sandwich" for children — and adults, too — to enjoy.

### CREAM-CHEESE SURPRISE SANDWICH

2 three-ounce packages cream cheese softened

6 slices crisp bacon, crumbled

1/4 cup slices stuffed olives

Add bacon and olives to cheese.

Mix well. This mixture makes enough filling for four sandwiches.

Mrs. Uzzie emphasizes the fact that frozen sandwiches are ideal for quick picnic and lunch box fare.

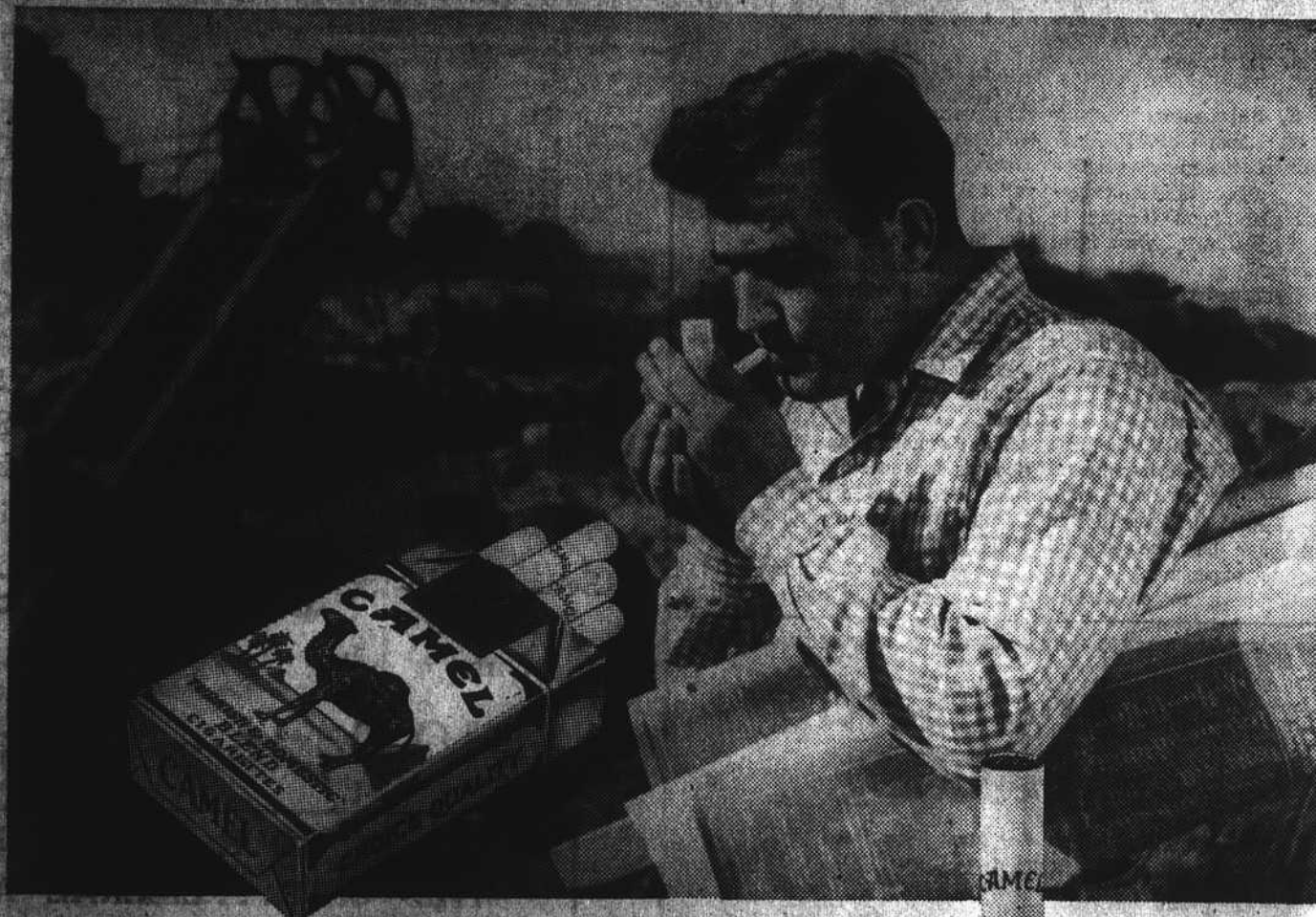
You can prepare sandwiches for freezing in your spare time. One important thing to remember is to avoid use of mayonnaise or salad dressing in freezing as they separate and soak into the bread.



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