

Ladies' Home Journal

CONTENTS

VOL. LXXVII NO. 1

January, 1960

PERSONALITIES



McCleery

Here's a little bit of the secret life of BILL MCCLEERY, JOURNAL associate editor whose main job is to see that the JOURNAL gets "first look" at promising novels and short stories: "As a playwright (I have had two plays on Broadway and several have been done in summer stock and I for amateur groups), I found myself about women a good deal (stars appeared in my plays on stage or film include Helen Hayes, Rosalind Cornelia Otis Skinner, Nanette Sarah Churchill). It finally dawned didn't really know much about and I thought working for the might be an excellent way for me something. I have—I think. My wife too. Actually, I take the view that is a man's magazine. Who needs about women more than men?"



Dinesen

Sometimes we wish ISAK DINESEN were not so great a writer. Her short, short tale about a meddling wife, *The Blue Eyes*, on page 38 is one we shall never be able to forget. She makes one believe her fiction is truer than any fact. Isak Dinesen, as almost everyone knows, is a baroness who lives in Rungsted Kyst, Denmark, and runs herself, in her most recent letter, Tania Blixen. (Dinesen was her name.) A leading candidate for the prize this year and last, who will no longer receive it, she remarked of her story, "I hope the readers of *Ladies' Home Journal* will like it." The story comes of an old Danish country girl's father before her made a contribution to Danish literature, but she, published and appreciated in many languages, belongs to the world.



VICTOR CANNING (*The Burning Eye*, page 34) was born in Plymouth, England, in 1911 and began his career in a local government office. For amusement, he began to write boys' adventure stories as a side line. His novels and stories have been widely read in Europe and America. He is one of the top-ranking writers in the suspense field, and his books are published in Italy, France, and the United States.

Condensed Novel Complete in This Issue

THE BURNING EYE, *Victor Canning* . 34

Stories

THE FLUFF, *George Bradshaw* . 36
THE BLUE EYES, *Isak Dinesen* . 38
FUEL FOR THE FLAME (Fourth part of five), *Alec Waugh* . 64

Special Features

DOWN WITH CLOSETS!, *Elinor Goudding Smith* . 8
ARE WOMEN BAD EMPLOYERS OF OTHER WOMEN?, *Dorothy Thompson* . 11
TELLING YOUR CHILD ABOUT DEATH, *Benjamin Spock, M.D.* . 14
LEGAL AID WITH A WOMAN'S TOUCH . 17
VOLUNTEERS CAN HELP, *Margaret Hickey* . 17
TELL ME DOCTOR, *Goodrich C. Schauffler, M.D.* . 26
WHERE AND WHEN DOES DELINQUENCY START? . 40
YOU AND YOUR NEW YEAR, *Pat Boone* . 42
TEEN-AGE REPORT TO THE NATION . 43
PRINCESS MAY, WHO BECAME QUEEN MARY (Conclusion), *James Pope-Hennessy* . 62
THE BEAUTY OF THE WORLD, *Honor Tracy* . 84
HOW AMERICA LIVES: "OUR BABY WAS BORN AT HOME," *Joan Younger* . 111

General Features

OUR READERS WRITE US . 4
THERE'S A MAN IN THE HOUSE, *Harlan Miller* . 20
MAKING MARRIAGE WORK, *Clifford R. Adams, Ph.D.* . 30
FIFTY YEARS AGO • JOURNAL ABOUT TOWN . 33
ASK ANY WOMAN, *Marcelene Cox* . 101
THIS IS AN OWN-WAY WANTER, *Munro Leaf* . 130

Fashion and Beauty

YOUNG WOMEN GOING PLACES . . . YOUNG MEN WITH A FUTURE, *Wilhelma Cushman* . 48
DIOR—YOURS FOR THE MAKING, *Nora O'Leary* . 54
HE LOST 125 POUNDS . . . AND HIS DAUGHTER DIETED TOO, *Margaret Oppen* . 56
NEW FACES IN LESS THAN A DAY, *Daven Crowell Norman* . 58
HOW TO DRESS WELL ON PRACTICALLY NOTHING!, *Bet Hart* . 79

Food and Homemaking

CORINNE GRIFFITH'S COOKBOOK, *Corinne Griffith* . 25
COOKING TO ME IS POETRY, *Phyllis McGinley* . 66
GALA FOOD AND FESTIVITY . 68
THE HOUSE THAT GREW, *H. T. Williams* . 90
THE HOUSE THAT GREW, *Margaret Davidson* . 91
FUN WITH YARN, *Lucia Lord* . 124

Architecture and Interior Decoration

WINTER FLOWERS, *Janet Cottier* . 98
COMFORT AND CHARM IN AN AMERICAN MODERN CHALET, *John Brenneman* . 126

Poems

ALWAYS THE WOMEN, *Paul Engle* . 18
THIN-ICE SKATING SONG, *Elizabeth McFarland* . 72
JANUARY NIGHTS, *Margaret R. Gould* . 77
DOLLARS AND SENSE, *Francis O. Walsh* . 89
ICE STORM, *Louise D. Peck* . 105
AULD ACQUAINTANCE, *Elizabeth Henley* . 107
THE HUMAN MALE, *Georgie Starbuck Galbraith* . 120
THE STEEPLE WEATHER VANE, *Dionis Coffin Riggs* . 122
EXTINGUISHED, *Katherine Rochefort* . 133

Cover Photograph by Roger Prigent

CHANGE OF ADDRESS

At least 30 days before a change is to take effect please send your complete name, new address and a mailing label from a recent issue. If this is not possible, write out your old address and send it with the new one, including zone number. Address the Ladies' Home Journal, Independence Square, Philadelphia 5, Pa. The post office will not forward copies unless you provide necessary postage. Duplicate copies cannot be sent.

Ladies' Home Journal, © 1959 The Curtis Publishing Company in U.S. and Great Britain. All rights reserved. Title registered in U.S. Patent Office and foreign countries. Published on last Friday of month preceding date by The Curtis Publishing Company, Independence Square, Philadelphia 5, Pa. Second-class postage paid at Philadelphia, Pa., and at additional mailing offices. Entered as Second-Class Matter at the Post Office Department, Ottawa, Canada, by Curtis Publishing Company, Ltd., Toronto, Ont., Canada.

For names of characters in all stories, see *Ladies' Home Journal*, page 100.



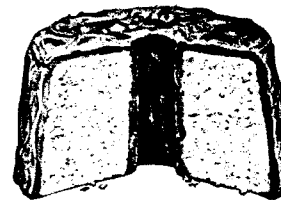
Picture of THE SMARTEST WOMAN IN THE WORLD!

She's just made a homemade cake that's "out of this world"... naturally made better with soft, soft Softasilk Cake Flour!



Here's a cake that will show everyone how smart you are:

Betty Crocker's Cake of the Month



BUTTERSCOTCH CHIFFON CAKE

2 1/4 cups sifted SOFTASILK Cake Flour	5 unbeaten egg yolks
3 tsp. baking powder	3/4 cup cold water
1 tsp. salt	2 tsp. vanilla
2 cups brown sugar (packed)	1 cup egg whites (7 or 8)
1/2 cup cooking (salad) oil	1/2 tsp. cream of tartar

Heat oven to 325°. Sift flour, baking powder, salt into bowl. Add sugar. Make a well; add oil, egg yolks, water, vanilla. Beat until smooth. Beat egg whites and cream of tartar in large mixing bowl until whites form very stiff peaks. (Do not underbeat.) Pour egg yolk mixture gradually over beaten whites, folding just until blended. DO NOT STIR. Pour into ungreased 10" tube pan. Bake 65 to 70 min., or until top springs back when lightly touched. Turn upside down over neck of funnel or bottle. Hang until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen. Frost with your favorite butterscotch frosting or glaze, if desired.



Your secret for baking skill...

SOFTASILK CAKE FLOUR

Free! SOFTASILK CAKE COOK BOOK

• thirty-two pages of recipes