

10-1-1966

Hutterian Community

Terell R. Miller

Forest River Community

Follow this and additional works at: <https://research.library.kutztown.edu/greenrevolution>

Recommended Citation

Miller, Terell R. (1966) "Hutterian Community," *Green Revolution*: Vol. 4 : Iss. 10 , Article 16.

Available at: <https://research.library.kutztown.edu/greenrevolution/vol4/iss10/16>

This Letter to the Editor is brought to you for free and open access by Research Commons at Kutztown University. It has been accepted for inclusion in Green Revolution by an authorized editor of Research Commons at Kutztown University. For more information, please contact czerny@kutztown.edu.

Volume IV — Design and Structure The Owner-Built Home — Chapter 6 Cooking-Dining

By Ken Kern

(continued from last month)

The principal concept of New House cooking design is that storage for each of the major cooking centers of activity is provided at the point of first use. The major cooking centers are sink, mix, range, refrigerator, oven, and serve. Wall and base cabinets for each of these activity centers should be the same length: about 4 feet for each unit, except those for the sink, which should be about 8 feet long. A wall cabinet provides a good place for indirect lighting (the light shining directly on the work counter). The usual center ceiling fixture gives light where it is least needed.

Much cabinet storage research has been done in recent years. Perhaps the most noteworthy is the work done at Cornell University. A type of "swing cabinet" is suggested. This is a compact cabinet made of sections that swing open like a book. Storage is one row deep, making each item easy to see and grasp. Only the item wanted has to be lifted out. Door storage is a sensible method of storing small food items, as well as small cooking utensils, spices, etc. Base cabinets with the usual stationary shelves should be avoided wherever possible. Shallow pull-out trays and drawers give far better visibility and greater ease of reaching contents. Heavy pots and pans are brought into easy reach and full view by pulling a tray forward. Vertical drawers are especially satisfactory below the sink, where the often-used dishpan, dish drainer, and brushes may be hung on hooks. A similar vertical drawer beside the range is handy for pans and covers. Vertical partitions or files can also be installed to advantage. Articles stored in these files are within easy reach and can be grasped readily. Overhead cabinets should have sliding doors wherever possible. They do not offer as full an exposure of contents as do swinging doors, but this possible disadvantage can be overcome by using glass-paneled doors.



A poorly designed cooking area costs as much to build as a good one. The popular "Pullman," or strip-type, cooking area, for instance, has traffic objections and is too long for convenient working. The L-shaped arrangement is better, especially when the range is located at the corner, where undisturbed cooking can be done. Probably the most practical and efficient cooking arrangement is the U-shaped plan. (A variation of the U-shape—a circular cooking arrangement—was found to require only 70 feet of walking to prepare a meal; the same meal in an L-shaped cooking area required 245 feet of walking.)

New House design concepts indicate a totally new and fresh outlook on cooking-room arrangements. The traditional window-over-sink, for instance, is now considered obsolete, as so little time need be spent at the sink. Cooking space is best lighted by clearstory or skylight, and the sink should be located near the dining area. Eating space or the mix center, however, might well utilize window exposure. In a good plan the cooking area is convenient to the garage as well as to the front entrance. Yet, entrances to the cooking area should be grouped to minimize through traffic.

Another New House design tendency is to "open up" the cooking area to form a sort of cooking-dining-family room area. This single-space arrangement does not isolate the housewife from the rest of the family or visiting company. The formal dining room of the 1920's has now shrunk to dinette to alcove to nook. Actually, the dining room can function better as a second group-living area, with the dining table itself set in an angled alcove. The dining table should be as close to food preparation as possible. It is also desirable to locate the table close to the sink for simplified cleanup. When food preparation and cleanup are separated from dining, a utility cart can become a useful device. The Cornell investigators designed a neat cart that holds service for eight persons.

BIBLIOGRAPHY (books listed in order of importance)

- The Cornell Kitchen*, Glenn Beyer, Cornell University, 1952.
- Kitchen Cupboards That Simplify Storage*, McCullough, Cornell Bulletin 703.
- The House*, Agan & Luchsinger.
- Human Engineering*, McCormick, 1957.
- Modern Kitchens*, Sunset magazine.

Letters To The Editor

Lamaze Method

To the Editor:

Guess what I got for my birthday this morning? Rebecca gave birth to a beautiful boy! He came to us with nearly no pain to his mother. We used the Lamaze method of childbirth. As you probably know, its aim is to eliminate or to reduce contraction discomfort to a minimum and to let the mother completely participate in this thrilling experience.

In the previous three months I had monitored Rebecca in the various physical and mental exercises recommended by Lamaze

and his students. The only really difficult period we encountered was during the very demanding "transition" stage. She became very tense and it required several loud "commands" from me for her to regain control over the mounting contractions.

Not being drugged to insensibility, Rebecca could be fully aware of the progress of labor, and of course the exhilarating expulsion of the little fellow. I had tears of joy as Jordi slid out onto his mother's thighs. We padded him dry as he lay on Rebecca's breasts.

This occurred in our small cab-

in. Noticeable contractions began about 3:45 a.m. and six hours later he squeezed out. No doctor was present. We had decided that our self-training in childbirth was adequate to meet the challenge.

Our most useful ally in bringing Jordi into the world was a thin manual entitled *A Practical Training Course for the Psychoprophylactic Method of Childbirth*, available from the American Society for Psychoprophylaxis in Obstetrics, 164 W. 79th St., New York City. Several other books were also studied.

Do you know of anyone who can give us a bit of rational and health-minded information on infant vaccinations, check-ups and tests? In peace and revolution, Ferdi Knoess, New Harmony Homestead, Pennington, Minn.

Capable People

To the Editor:

From May through September I have had a wonderful experience in the United States, photographing for film strip firms and making contacts with people for our intentional community in New Zealand. Perhaps I can write up my experiences and impressions.

For me, the people are the most important factor. I try to avoid the neurotic, misdirected rebels, those who are more interested in shocking than in communicating. I avoid those who attribute all of their ills to their environment and none to themselves. For a community to get started, fairly mature individuals are needed. Only later can a group afford to welcome or help those with serious neuroses. I seek people who are keen to continue educating themselves in how to live. I find many intelligent people who welcome physical and sometimes menial jobs for part of their day. I believe it is a fallacy to assume that all educated, intellectual persons do not enjoy manual work. A balance of physical and mental activity is an ideal which many people want. This is a goal in our community. — G. R. (Dick) Roberts, Oamaru, New Zealand

New Experiments

To the Editor:

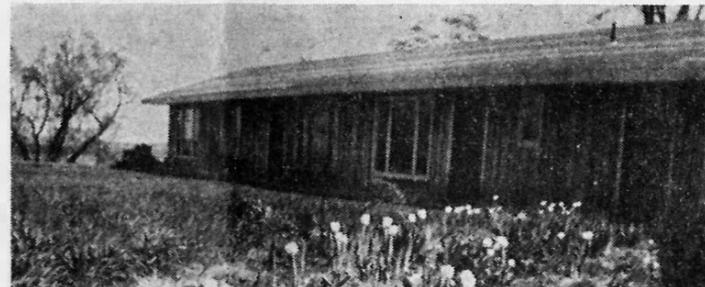
The newer intentional communities and homesteads, I believe, will increasingly include nudity, unmarried sex and psychedelics, as at Eden West, Kerista, Castalia (Millbrook) and other colonies which I have visited. While different age-sets of utopian libertarians may not endorse each other's personal life styles, it is important that we all keep in communication. Love, Jefferson Poland, Box 830, Berkeley, Calif. 94701.

Is It Farewell, Sweet Earth?

To the Editor:

How can we bear the steady

Community To Form, cont'd



WING of Candle Lights Crafts building, near Traverse City, Mich.

of the world, a beautiful and popular resort section, and the famous Interlochen Music Camp is within 15 miles. Employment of various kinds is also at hand, and the climate is ideal, winter and summer.

Program

Darrel Cole and Carl Ogren presented Homesteading As A Way of Life, describing their well-developed homesteads and their further goal of homestead community. The Ogrens have 150 acres organically handled at Rt. 1, Paw Paw, Mich. Another family is building on that land, and they welcome additional families to share with them.

Fred Wissing outlined a Natural Hygiene program; Refa Pos-

tel contributed greatly on improved functioning as creative human beings; Mildred Loomis presented Education for Living and Economic Causes of War. All shared in several unique discussion techniques, and some were heard to say, "We surely can count on a stimulating time and interesting people at School of Living affairs. We really must make sure we develop a regional School of Living here."

Ogren said, "I believe disastrous breakdown of our civilization is before us. I think we should use every bit of energy to get ourselves, families, communities and schools of living developed, to be of what help we can as this breakdown occurs."

How can we sit still and see perhaps the grandest, most romantic and unusual park on earth—the Grand Canyon—going the way of the rest? Above all how can we be still and let the whole of our earth be sprayed with poisons, no less poisonous to us than to the insects, though slower for the larger creatures and so not so noticeable. How tolerate, but also how prevent the silly explosions of bombs just to show we can?

More and more it feels as if we were all helpless morons in some institution where "experts" are "taking care of us" with poison. We dimly sense what is happening even as the dullest moron must. But we cannot find an effective way to take hold of so big a problem.

There seems nothing to do but try to live better, little-troubled family by little-troubled family, and to forget if we can all the useless waste, destruction, filth, cruelty, evasions, pretensions, lies or quibblings. Slowly, trust and patriotism melt away. And in the measure that these two emotions are lost are we all lost? Never to be found again in our time if, indeed, "time" in our sense continues at all.

No need for anybody to read Revelations; we will know it directly too soon anyhow. Or maybe it should be required reading.—June Burn, Florida

Sun Rise Community

To the Editor:

In June a group of some 20 adults and children came here to Bryce Ford's farm from the Intentional Community Conference held at the Maryland Center. A few have left; those remaining are constructing a building of stone, for our community building. We have somewhat crowded quarters at present, and have been struggling with most of the typical problems of a new community. On the whole I'm very happy about the way things are going. At present Bryce and Jan Ford own the land we're living on. We want to convert this as quickly as possible to ownership by a corporation, of which the community members will be the trustees. Advice on this will be appreciated.

Elaine and I will be in Berkeley, Calif., during the school year, but will return here next summer. We are glad for visitors and inquiries from prospective new members.

I will attend the workshop at

THE GREEN REVOLUTION — 3 October, 1966

ADVERTISING RATES

Classified: 35c per line. Minimum 3 lines or \$1.05. Average line has 40 spaces.

Display: \$5 per column inch. No discounts on any ads. Payment must accompany order.

Deadline: 10th of preceding month (example: April 10 for May issue).

Advertising Manager: Arthur Harvey, Raymond, New Hampshire.

HEALTH REJUVENATION. Fasting. Vacationing. Weight reduction. Nude sunbathing. Spring water pool. Gulf beaches. Delightful natural foods. Health lectures. Rates \$8 up. Cooperative employment available. Write SHANGRI-LA HEALTH RESORT, Bonita Springs, Florida 33923-G

Enclave \$1 for book, "Fasting Can Save Your Life." (5-66)3

LIVING HIGH by June Burn. Joyous homesteading classic. New illus. edition, \$3. Wellington Books, 346 Concord, Belmont, Mass. (y4)

MANUAL FOR A SIMPLE BURIAL. A very useful little booklet, written by Ernest Morgan (3rd edition). Shows how to obtain simplicity, dignity and economy in funeral arrangements through advance planning. Has lists of funeral and memorial societies and eye-banks; tells how to bequeath your body; etc. \$1 from School of Living.

THE OWNER-BUILT HOME is nearing completion. Vol. 4 will be finished in October issue of *Green Revolution*. It will be reprinted in looseleaf form, 3-hole punched for insertion in ring binder, as were Vols. 1, 11 and 111. Each volume is \$2, from School of Living or direct from Ken Kern, Sierra Route, Oakhurst, Calif.

BOOKS FOR SALE

- Go Ahead and Live!, Loomis \$4.00
- Normal Neurosis, Putney 4.00
- Get Well Naturally, Clark 5.95
- Let's Get Well, A. Davis 5.95
- Patterns in Anarchy, Krimmerman 1.95
- Human Ecology, R. Waller 4.50

ALSO

April-May "A Way Out" (1966) 50 (on way and peace)

Order From School of Living Brookville, Ohio 45309

WANTED — a few mature, sincere, nature-loving couples or singles that recognize the stupidity of society, and are convinced that living in civilization is no longer possible, and are ready to retire to the wilderness. Freethinkers only. Write to: Adams, P. O. Box 1165, Chautauqua, N. Y.

HOMESTEAD for rent—Three-bedroom house, garden, orchard, vineyard. Write P. O. Box 71, LUCERNE, LAKE COUNTY, CALIF. 95458

LOVELIFE: trenchant critique of respectable criminality and affirmation of integral living. Not recommended for minors. Clothbound, 113 pp. \$3 from R. MacLeod, Box 1180, Creston, B. C., Canada. Your money refunded if not satisfied.

living the good life

by Scott & Helen Nearing

Read details about their organic gardening, house and greenhouse building on a New England homestead farm. Clothbound Photos 210 pages \$3.50 FURBER FARM, HARBORSIDE, MAINE

- CHIA seed 3 1/2 lb \$5; 12 oz \$1.50; 13 lb \$21.
- POLLEN 6 oz \$4; 13 oz \$7; 3 1/2 lb \$21.
- ROYAL JELLY 1 oz \$5; 1 lb \$80; and in lots of 6 lb or more, \$55 per lb.
- LEADING CHOICE QUALITIES ONLY
- POLLEN CHIA Commerce Box 2151-G Prescott, Ariz 86301

the Maryland Center in late August. It's wonderful to see how that place has developed since Jan. 1, 1965. Ben Zablocki, Sun Rise Hill, Conway, Mass.

Enjoys Simple Format

To the Editor:

Because of the varying and for the most part, incisive viewpoints, in your *Green Revolution* and *A Way Out*, these two publications should be read by anyone interested in the decentralist and back-to-the-soil movements. I've enjoyed *A Way Out* and the scope of the magazine and its simple format. One issue stated that mimeographing was a temporary expedient. Why is a more elaborate issue needed since this one is readable? Simplicity should be your forte.—R. J. Fahey, Rt. 2, Oxford, N. Y.

Doubts Parent Teachers

To the Editor:

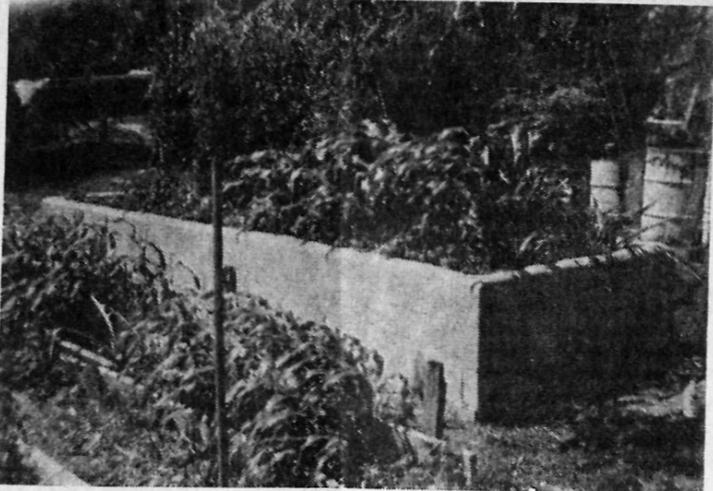
I think those people who think they are capable of teaching their children at home should try a classroom in a regular school and see how little they know about subject matter, social and psychological problems. I have not known a dozen parents in 30 years of teaching who could do an adequate job of home teaching. I'm amused by all this talk from parents who think they can do it. — Agnes Toms, Canyon Blvd., Monrovia, Calif.

Hutterian Community

To the Editor:

Perhaps your readers may be interested in our community made up of about 50 community-minded Christians. Forest River Community is a cooperative fellowship, associated with the Hutterian Community. (continued on page 4)

To Florida and Back, cont'd



GARDEN BINS and compost drums at Eisman homestead, 1551 N. E. 155th St., Miami, Fla.

rock called "oolite." In our Redlands where most of the exported vegetables are grown, there is almost solid oolite with pockets of sand. It is hardly a soil in which to grow vegetables, but since they can be produced when most of the country is shivering, they find a ready market in spite of their poor flavor. Then again, which section of the country now produces flavorful vegetables in commercial quantities?

On the type of calcareous sand I first described, I have tried to garden organically. What a struggle it has been! Membership in our local organic gardening club has helped considerably through an exchange of ideas. There is the satisfaction of knowing that we have pioneered the organic method in South Florida and what we have learned could save future gardeners in this part of the country the pain of the mistakes we have already made.

Bin Gardens

One of our members developed a bin garden complete with an automatic watering system he had patented. I have carried on his experiment, as he has left the area, though I have not bothered with the automatic feature. In this bin, filled with pure compost, I have grown lettuce, corn, celery and peas with some success, whereas in the ground results with high-nitrogen-requiring vegetables have been poor, in spite of an intense humus buildup.

I compost kitchen waste, lawn and palmetto clippings, and any vegetable or animal waste I can get—in old oil drums—and put the finished compost into concrete bins, with concrete floors. There are openings for runoff of extra moisture, but soil nutrients are not leached away at the bottom.

I have also run a number of other experiments trying to determine the most effective methods of overcoming the disadvantages of our poor soil. Unfortunately it is difficult to attain a cumulative buildup in fertility, because, lacking a subsoil in this highly humid tropical climate, the driving rains leach out the fertility. Tree crops do better because with their network of

Committee Heads New York Group

Abigail Grafton, 170 E. 2nd St., New York City, Charles Schlechtiger, 117-53 125th St., South Ozone Park, Queens, and Fred Rosenberg, Flushing, were named a committee in June to continue meetings and activities of the New York School of Living. The group had a good development last year, initiated by Selma and Gordon Yaswen, who have now gone to Conway, Mass., to assist in forming an intentional community there. Spirit in the New York group is good, and the attendance is growing. Readers are asked to request being placed on their mailing list (to any of the committee members listed above) for the fall and winter activities.

roots they are able to capture the fertilizing elements (with our mango trees, though, two disastrous hurricanes have set them back many years).

Alternate Garden and Duck Pens

Another fairly successful experiment has been the keeping of Muscovy ducks in the garden area for close to a year. They are then moved to another part of the garden while the first area is planted. Moving the ducks and several rabbits, which we keep as pets, has been simplified by the construction of standard 4x8 foot sections of fencing that bolt together. Using 2x4's and poultry netting for the sections is not cheap by any means, but it is simple.

The most important result of this direct fertilization has been the elimination of rootknot nematodes (those pests are a serious problem in raising tomatoes). For some reason the fresh manure used where it is dropped seems more effective than hauling and spreading.

Our one great advantage here in growing food is climatic. We were eating fresh corn in April when many of you Northern cousins had to content yourselves with the seed catalog illustrations. Ah, but when summer arrives with its blazing tropic sun, except for a few vegetables it is useless to try to garden. Its better to sit in the shade of a mango tree and contemplate the luscious promise of its ripening fruit.

Hand Crafts In National Magazine

Did you see the dozen beautifully illustrated pages in the July 29 issue of Life magazine, titled "The Old Crafts Find New Hands"? Here were 11 men and women from all sections of the country turning out beautiful weaving, furniture, rugs, ceramics, and metal, bronze and foundry pieces. Some of it tended toward the "arty," but all were creative and interesting.

This brought forth a letter from the Green Revolution editor, from which the following lines were printed in the Aug. 19 Life: "Cheers for your article on crafts. I thought somebody would soon notice that in an affluent society surfeited with factory goods, people like and need to make their own."

(A short portion of the letter telling about modern homesteaders who put "art in everyday life" by making their own furniture, dishes, clothes, etc., and preparing homemade food, was not printed.)

Since then, several notices have appeared in our mail announcing craft fairs, cider festivals, etc., in various parts of the nation.—M.J.L.

I wonder if readers would be sure to send a self-addressed and stamped envelope when they write a letter to the School of Living that requires or is likely to get a personal answer. This will save us money, but most of all it will save time.—Editor

Heathcote, cont'd

appointed (with evidence of serious intentions):

Nominating — Walter Neugebauer, Chm.
Finance and Budget — Lloyd Danzeisen, Chm.
Mill Purchase — James Iden Smith, Chm.
Education — Mildred J. Loomis, Chm.
Mill Renovation — Hugh Graham and Tim Lefever, Chm.

Trustees elected for the next three years include Philip Smith, W. B. Anacker and Ken Kern. All other candidates had a popular, large vote, and are to be asked to "run again" in 1967. Officers of the trustee board were reelected: Leo Koch, Pres.; H. (Tim) Lefever, Vice-Pres.; Mary Koch, Sec.; Mildred Loomis, treasurer.

We can all rejoice at the new energy, enthusiasm and activity underway in the School of Living. Let's look forward to more regional centers.

Income	
Lodging, meals, & registration @ \$3 per day	\$471.00
Contributions	31.50
	\$502.50

Disbursements	
Food & paper items	\$188.14
Mildred Loomis travel	30.00
Ken Kern travel	144.11
Mill operation & Sprague tool depreciation	128.38
Telephone	4.10
	\$494.73

On Sept. 27, as we are about to print this October issue, our Mill Fund looks as follows:

Contributions: April, Philip Smith \$50; August, W. W. Wittkamper \$5; September, Felix Morley \$10, Naomi & Lewis Scott \$40, Russell Buehl \$50, Patricia Herron \$25, Martha Bale \$1, Mr. & Mrs. Dox Pixley \$5, Dr. Ruth Rogers \$25, Laurette Barber \$5, Fred Wissing \$3, Philip Cox \$10, John Bischof \$50, Paul Goluboff \$3, Paul Kahn \$5, Lamar Hoover \$20, Wesley Smith \$10. Total of new contributions, \$262.

Income	
Total gifts (July-Sept.) from S of L members for down payment	\$1287.00
Disbursements	
W. B. Anacker, materials in mill renovation	300.00
K. Kern, travel for survey, etc.	144.11
James Iden Smith, Chr., Mill Purchase Committee, for down payment	842.89
	\$1287.00

Letters, cont'd

terian Brethren, located on the scenic banks of the Forest River. Agriculture is our means of livelihood. We have about 7000 acres of land. We operate our own school and raise most of our own foods.

The basis of our life is Christian brotherhood and not selfishness. Necessary goods and activities are pursued before comforts and pleasures. We believe that love for God and one's brother man is best expressed by labor and service to the community, and therefore this takes prior importance over mere words of love and brotherhood, which also have their proper place.

Though Forest River Community has much to offer, it still is no utopia of ease and perfection. Our desire is one of serving the Lord, and this life of true Christian Fellowship is possible only when love for God and one's fel-

Epilog-Prolog, cont'd

restored—with the addition, of course, of our present world-wide communication, free peaceful enterprise, scientific vision and ingenious technology.

The Owner-Built Homestead is intended to be a *how to think* as well as a *how to do it* book. In addition, a personalized homestead-layout service is offered, showing long-range site-development plans to fit the homesteader's property, soil conditions, regional climate conditions, and specific personal requirements. It is hoped that each reader will avail himself of the opportunity to have a fully detailed home and homestead plan, designed exclusively to his own site and needs.

lowman has first place in our lives.

Community life today is the first century answer to twentieth century Christianity. Inquiries are welcome.—Tarell R. Miller, Forest River Community, Fordville, N. D. 58231

Welcomes "Sane Society"

To the Editor:

Our delay in answering your invitation to join the sane society is out of all proportion to the interest my wife and I have in the project. We mislaid your letter, but tried to find your homestead on a trip recently. We want to try again in the near future and exchange ideas.

Briefly, I feel that both political revolution and social reform are futile because the source of the problem is neither political, social nor even economic—much as this may be debated—but cultural. Basic Anglo-Saxon attitudes are self-defeating, immoral or wrong. The only "escape" I see is as you see it—some form of physical withdrawal together with a moral change or really different attitude toward life and others. Enclosed is our membership.—John F. Fuller, 442 W. 6th Ave., Columbus, O.

Do-It-Yourself Humanists

To the Editor:

I receive both *The Green Revolution* and *A Way Out* in the name of The Francis Wright Humanists, and find both publications always interesting. The first copy of *A Way Out* that I saw was "swiped" from someone in San Francisco by John Papworth, Int. Sec. of Bertrand Russell's Committee of 100, who delivered the first systematic decentralist lecture to us that we had ever heard. He swung the majority of our group over to following our own—at first rather disjointed—decentralist tendencies. We plan to attend the School of Living meeting in Los Angeles in August.

Our organization is made up of convinced decentralists and headquartered on what might be called "almost a homestead"—with a lovely big, completely organic garden and plenty of homemade health foods to eat—in the heart of the populous San Fernando Valley. Add to which, almost everything around here is rather obviously—but delightfully, we feel—do-it-yourself, including our publication *Humanist Focus*, which will be coming out again. —Howard Phillips, 14742 Archwood St., Van Nuys, Calif.

Plans Article On School of Living

To the Editor:

I have attended the New York School of Living meetings and recently heard Dave Stephens describe his experiences in a community on the west coast. I am planning to do an article on the School of Living for *The East Village Other* newspaper, especially on your New York chapter and your move to Maryland. Please send history and information on the School and background, and the influence of Wilhelm Reich on your members, and other matters of interest. I've received your materials in the past, and always found the ideas you propagate very interesting and stimulating. —Tom McNamara, New York City

Returns From Paraguay

To the Editor:

Thanks for your charming note and the news from Lane's End, and for the circulars for the proposed headquarters center. I've been there and like it very

much. I'll be taking part soon. I owe the School of Living more for insight and personal contacts and communication than I can ever repay.

Right now both my wife and I are busily joining the rat race; she in a travel agency and I as deputy file clerk in the DC Court of General Sessions. The children are getting adjusted, although I have my serious doubts about schooling, etc., when the time comes. To tell you the truth, I am myself enduring a mild "cultural shock" after returning to the states. During my absence in Paraguay I've come to see so many things in a different light. But we'll talk of this and many other things when we are able to make a brief journey to Ohio.

I'm still working on my proposal for a direct subsistence program for Paraguay. I enclose a copy for you and can provide one to anyone interested.—Bosco Nedelcovic, 5200 N. 22nd, Arlington, Va. 22205

Fine Tomato Sauce

A delightful thick sauce for use on all vegetables and meat dishes is made in two steps. In the fall when garden surplus is available, blend in your osterizer onion, garlic, mangoes, carrot, horseradish and celery, and add to your pot of tomatoes. Cook until it is thick, place in pint jars, seal and reheat in a boiling water bath for 10 minutes, to insure keeping qualities. When you use it, to each half cup of tomato sauce add the juice of 1 lemon, 2 T of honey, and 3 T oil. Keep it on the table with every meal and watch your family season their meat and vegetables with this delicious, homemade "relish."—Mrs. George Stomberger, Old Salem Road, Dayton, O.

Publications For The Homesteader

Let's Live, \$4 a year, 6015 Santa Monica Blvd., Los Angeles, Calif. 90038.

National Health Federation Bulletin, \$3 a year, 211 W. Colorado, Monrovia, Calif. 91016

Go Ahead and Live!, M. J. Loomis and others, \$4, School of Living, Brookville, Ohio 45309.

Herald of Health, Lamoni, Iowa.

Organic Gardening, \$5 a year, Emmaus, Penna.

Eat, Drink and Be Healthy, 2,000 nutritious recipes by Agnes Toms, 137 N. Canyon Blvd., Monrovia, Calif. 91016. Autographed. \$5.20.

Peace of Mind Thru Nature, \$1. Backwoods Journal, Paradox 5, N. Y. \$2 a year, sample 35c.

Hygienic Review, \$4 a year. Herbert Shelton, Editor, Box 1277, San Antonio, Texas.

California Homeowner, quarterly, \$2 a year. 1561 N. Gower, Los Angeles 90028

Contact Corner

Here we list (and will continue to list) names and addresses of persons who want to be in touch with others about the use of land and development of community. Send your data for listing.

School of Living Center, Heathcote Rd., Freeland, Md. 48 acres. Ferdi & Rebecca Knoess, Pennington, Minn. 145 acres.

Mrs. Joy Valsko, 516 W. 7th. Traverse City, Mich. 100 acres (near Suttons Bay).

Paul Marks, Box N, Los Banos, Calif. 4 acres for trailers (near Ripley, Calif.). Planned community in Central America.

Chester Dawson, Box 2048. Belo Horizonte, Brazil. Small acreage in Arkansas.

Ed & Mary Borsodi, Star Route 1A, Smithville, Okla. 74957

Don & Annerose Rollins, Rt. 1, Box 149A, Rathdrum, Idaho.

C. F. Adams, Box 1165, Chautauqua, N. Y.

Mike & Joan Smith, 12696 Dupont Rd., Sebastopol, Calif. 95472

Statement of Ownership. *The Green Revolution*, monthly, published by School of Living, Lane's End Homestead, Brookville, Ohio; editor, Mildred J. Loomis, same address; no stock or bondholders. Total number of press run, 1500; average copies mailed during each preceding 12 months, 1350.