



Feast-Fixin's, Tree Trimmings All The Holiday Things To Make

Christmas comes but once a year—no refunds, no rain checks! Neglect the prosaic boiled potato, scorn the thrifty leftover let the carrots stew in their juices. Abandon yourself to Christmas sweetmeats. Yuletide dainties, good things, sweet things, all in a row. Let's luxuriate—it need not be expensive, just clever!

Kitchen gifts—party doings—feasts—fixin's—tree trimmin's—cakes, candies, cookies—here they are alone

with the recipes. Ready? Go!

Banana Kringles (For Holiday Teas)

1/2 cup sugar
1 teaspoon cinnamon
6 bananas, peeled and cut in halves crosswise
2 tbsps. lemon juice
Rich pastry (made with about 2 1/2 cups flour) rolled 1/4 inch thick
Mix sugar and cinnamon. Roll banana halves in lemon juice, then in sugar and cinnamon mixture. Place each half on a square of the

pie crust large enough to cover it. Roll so that pie-crust completely encloses the banana. Bake in a hot oven (425° F.) for 30 minutes or until browned. Serve hot with hard sauce, or sweetened and flavored whipped cream.

Dixie Drop Cookies (Keep Fresh for Days)

1 1/4 cups flour
1 1/4 tbsps. baking powder
1/2 cup walnut meats, chopped
1/4 cup butter
1/4 tsp. salt
1/2 tsp. cinnamon
2 eggs
1/4 cup cocoa
1 cup brown sugar, firmly packed
1 cup cooked rice
Sift flour, measure and sift again with cocoa, baking powder, salt and cinnamon. Cream butter, add sugar gradually, and cream well.

Add eggs one at a time, beating well, after each addition. Add rice, walnuts, and then flour. Mix until well blended. Drop by teaspoonfuls on lightly greased baking sheet, and bake in moderate oven (375° F.) 12 to 15 minutes, or until done. Three dozen cookies.

Yuletide Plum Pudding (A "Must")

1 lb. seeded raisins
1 cup chopped figs
2 tbsps. preserved ginger or watermelon rind (chopped)
2/3 cup grated raw carrot
1/2 cup white corn syrup
1/3 cup sliced citron
2/3 cup fine dry bread crumbs
1/4 cup finely chopped suet
4 tbsps. sugar
1/3 tsp. soda
1 1/4 cups flour
1/2 tsp. salt
1 1/2 tbsps. mixed cake and pastry spice

Cut raisins in pieces, and mix all ingredients, except dry materials. Add flour, salt, soda and spices through a sifter. Blend well, steam in greased, covered pudding mould for 4 hours. Serve with Hard Sauce, Lemon Pudding Sauce, or Cinnamon Sauce.

TWO POINSETTIA SALADS

1. **Poinsettia-Fruit:** On each serving plate (on lettuce leaf) lay a slice of canned pineapple. Then lay alternating segments of drained canned grapefruit and sections of ripe bananas (which have been sliced lengthwise, then cut in halves, then dipped in some of the grapefruit juice) on top of the pineapple, like spokes of a wheel. At regular intervals, place strips of sliced pimiento, and in center of pineapple "hole" place a small ball of mild yellow cheese, or cottage cheese mixed with minced parsley.

2. **Poinsettia-Vegetable:** Combine 2 cups cooked rice, 1 cup cooked peas, 4 tablespoons chopped pimientos, 4 tablespoons relish, 3 tablespoons grated cheese, and 3 tablespoons minced celery. Season, combine and toss in bowl with highly seasoned French dressing. Place a mound on each salad plate (on lettuce) then make a "poinsettia" on top each serving, by laying strips of canned pimiento on top, to form flower.

Christmas Nougat

2 cups sugar
1/3 cup water
1 cup white corn syrup
2 egg whites
1/4 tsp. salt
1 tsp. vanilla
1/2 cup candied cherries (cut)
1/2 cup almonds (chopped)
Boil sugar, water and corn syrup together until thermometer registers 258° F. or until a little, tried in cold water, forms a hard ball. Beat egg whites stiff and pour in candy mixture, beating constantly until mixture is thick as whipped cream. Stir in vanilla, cherries and nuts and pour into well-oiled pan. (Nougat should be about 1 1/2 inch thick.) Let stand over night, cut in oblong pieces and wrap in waxed paper.

Rosy-Posy Apples

6 apples
12 dates (sliced)
1/2 cup brown sugar
1 1/4 cups water
Core your apples and remove wide strip of peel from stem end. Stuff cavity with dates. Put sugar dissolved in boiling water in baking pan and add apples. Cover and simmer gently over low flame until fruit is tender.

"U" and "I"

When we separate the word "Business" into its component letters b-u-s-i-n-e-s-s, we find that "U" and "I" are in it. In fact, if "U" and "I" were not in Business it would not be Business. Therefore, if b-u-s-i-n-e-s-s is to remain "business", we must keep "U" and "I" in it.

Furthermore, we discover that "U" comes before "I" in "Business" and that the "I" is silent—it is to be seen, not heard. Also, the "U" in "Business" has the sound of "I", which indicates that it is an amalgamation of the interest of "U" and "I" and, when they are amalgamated, Business becomes harmonious and altogether profitable.

DADSTORY

(Continued from Page Two)
found I'd set myself in the thickest part of a big bunch of prickly pear. I stomped around to the other side of Alma and sat down again—right in the middle of another and a bigger bunch of the horrid cactus! I didn't laugh but

Alma did. She told me afterward that she had laughed if I had been going to kill her the next instant.

"PEP UP" STOMACH, RELISH YOUR FOOD

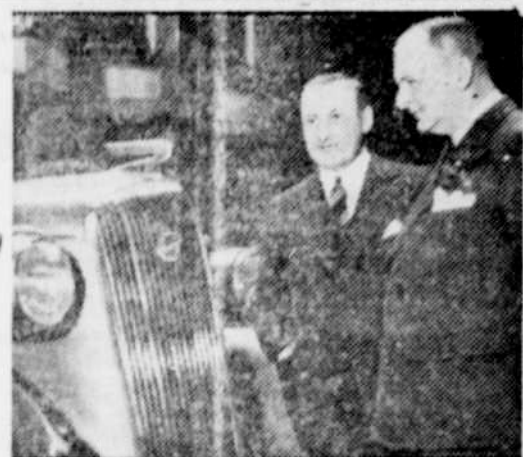
Don't let atonic indigestion spoil your appetite, make you feel run-down, sluggish, without ambition or zest for the good things of life, without trying Williams' S. L. K. Formula. The first bottle must produce results or money back. Williams' S. L. K. Formula is compounded from the prescription of a former army doctor. It acts as a mild tonic, stomachic stimulant, mild laxative and diuretic stimulant for the kidneys. Being a liquid—already dissolved—it starts to work almost immediately. Highly concentrated, it is economical to take. Try a bottle under the money-back guarantee. See how much better you feel after a few doses. At good drug stores.—Paid adv. (J)

In The WEEK'S NEWS

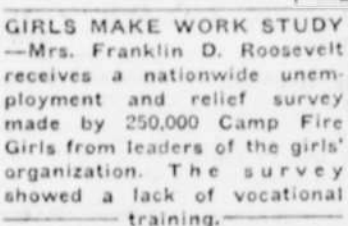
CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



WINS ROSE BOWL ASSIGNMENT—An exciting play, illustrated above, in Stanford University's victory over University of California which clinched the Rose Bowl assignment for Stanford in the annual Tournament of Roses game between East and West coast representatives to be held on New Year's Day.



SAFETY PARAMOUNT ISSUE—With safety the absorbing topic among automobile manufacturers, Harlow H. Curtice, Buick president, and W. A. Fisher, Fisher Body head, inspect the display that was the center of interest at the current automobile shows—a safety car that vividly demonstrates 23 safety features built into General Motors cars.



GIRLS MAKE WORK STUDY—Mrs. Franklin D. Roosevelt receives a nationwide unemployment and relief survey made by 250,000 Camp Fire Girls from leaders of the girls' organization. The survey showed a lack of vocational training.



WINS FAMOUS TROPHY—Mrs. Lucas B. Combs, of Lexington, first woman president of the Kentucky Fox Hunters Association, presents the "Crab Orchard Cup" to L. B. Shouse, president of the National Fox Hunters Association, who won the derby trial with his dog Fannie Carter in the recent events at Crab Orchard Springs, Kentucky, where for three quarters of a century the elite of the Blue-grass sporting element have fore-gathered.



REVERSIBLE FABRIC POPULAR—A new stylized print, small white circles printed on a dark blue background, creates a clever daytime street frock worn by Phyllis Brooks. It is a two-piece model with both tunic and skirt elaborately pleated in center front. The reverse side of the print is blue on white.



NO GASOLINE FOR ITALY—The freighter Oregon took on board at San Pedro, Calif., 25,000 drums of aviation gasoline, consigned to the Italian forces in East Africa. The American crew refused to take it to the Italian Somaliland, claiming it to be against the provisions of the neutrality act.

1936 CHEVROLETS CAPTIVATE AMERICA



Here is Chevrolet's bid for America's volume-car preference—two new complete lines of cars in two price ranges—the 1936 Master De Luxe and the 1936 Standard. Both models are equipped with perfected hydraulic brakes among many other identical chassis improvements. Both have Turret Top Body by Fisher. **Top Left:** new Standard four-door sedan with built-in trunk. **Top Right:** new Master De Luxe Town Sedan. **Bottom Left:** built-in luggage and tire compartment in Master De Luxe Town Sedan. **Bottom Right:** new Master De Luxe Coupe. **Right Panel Views, top to bottom:** perfected hydraulic brakes, higher-compression valve-in-head six engine, finger-tip shockless steering, roomier and richer interiors.

The Personal Touch

BY HARRY EVANS



LAST week I met Melvin Purvis, the G-man who was instrumental in running down such public enemies as John Dillinger, Verne Sankey, "Baby Face" Nelson and "Pretty Boy" Floyd. In fact, I had the great privilege of having Melvin and his pretty sister, Mary Beth, as my guests at dinner. And as if that weren't enough excitement in one evening for this reporter, I had a chance to do something I've always wanted to do. That is, introduce movie stars to someone they're more eager to meet than the person is to meet them.

We went to dinner at "21." This was the most famous speak-easy in New York during prohibition days, and today it's a restaurant where you'll usually find an interesting and colorful crowd. When we arrived, we saw Joan Crawford, Franchot



MELVIN PURVIS
He met his movie G-man counter-part.

Turner, columnist Heywood Brown, drama critic George Jean Nathan, and actress Margot Grahame (remember her in "The Informant")? Mary Beth Purvis, who'd never met a movie star, was pretty excited about seeing the famous folk, and who should walk up right in the middle of the excitement but Richard Barthelmess, whom I've known since he made his first picture. He'd no more than left our table when into the room walked another movie actor, and if I tried, I couldn't have wished for a man who would fit more perfectly into the picture. It was Chester Morris. If you saw that fine film, "Public Hero Number 1," you know what I mean. In that film Chester played Melvin Purvis—that is to say, the character Chester played was written around the character of Melvin. So, without saying a word to Melvin, I went over and spoke to Chester Morris, whom I've also known a number of years. "There's a man over here who's wanted to meet for a long time," I said.

Movie G-Man Meets Real G-Man

When we arrived at our table, I said, "Excuse me, Mary Beth, but first I've got to introduce a couple of G-men, and I suppose they've already recognized each other." And believe me they had. Chester exclaimed, "Good heavens, isn't that Melvin Purvis? Know you, don't you?"

The Jungle's Greatest Danger

Also in that issue is a story about Dr. Herbert Dickey, the famous explorer, who has spent 35 years in the South American jungle and who once spent five weeks with a tribe of head-hunters there. (On another occasion, he was almost tortured to death by head-hunters of another tribe. They tied him to a tree, cut a gash in the trunk above his head so the sap would run down over his face and body, attracting ants which would eat him alive. Ugh!) Stories about the jungle always fascinate me, and Dr. Dickey's is a peach. Incidentally, he explodes one common notion about the dangers of the jungle. Most people, when they think of the jungle, think, he says, "of monkeys and crocodiles, of head-hunters and snakes, of danger lurking at every turn. Jungle creatures are diffident. It's only by accident that you see a jaguar or a snake. And I know of no jungle creature that can truly be called dangerous except the crocodile. Unless, of course, you're indiscreet enough to go into the jungle at night. In the daytime you're safe enough. The great danger of the jungle is disease. So take along quinine, lots of quinine."

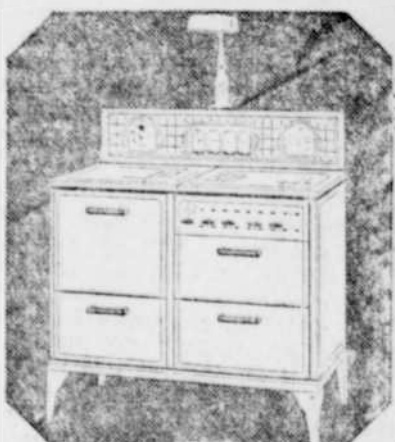


DR. HERBERT DICKEY
The head-hunters tortured him.

Baking troubles vanish when you install a modern gas range!

● All you need for baking success nowadays is to mix your ingredients according to instructions. Your new automatic gas range will take competent care of the baking. Its temperature control keeps oven heat constantly at any temperature you desire. Heavy oven insulation keeps the heat inside where it is needed... insures a cool, comfortable kitchen. And without your peeping even once—without your shifting pans—you will find your baking perfectly "raised", perfectly browned and ready to remove when the specified baking time has elapsed.

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