



Punches, served hot or cold, eggnogs and toddies often are important parts of holiday entertaining and watch night parties held on New Year's Eve. Listed here are several recipes, none with alcoholic content, some to be used for drop-in guests and smaller parties, while some are for large groups. A dip recipe also is included for wedges of apples and pears, or cubes and spears of pineapple.

Eggnog, Punch, Toddy Recipes Listed

Holiday entertaining calls for punches, served hot or cold, eggnogs and toddies. The recipes listed here include those for small groups and others are for large parties. None contain alcohol.

Hot buttered cranberry punch will put a twinkle in guests' eyes and it is good enough to make Santa wink, too. Make this spicy punch in your percolator to keep hot for drop-in guests. Top each serving with a dab of butter.

HOT BUTTERED CRANBERRY PUNCH
One tablespoon whole cloves; one-half tablespoon whole allspice; three sticks cinnamon, broken; one-half cup light brown sugar; two cups water; one-fourth teaspoon salt; two and one-fourth cups pineapple juice; one pint cranberry juice cocktail; butter.

Put spices and brown sugar into basket of eight cup percolator and remaining ingredients into the bottom of percolator. 'Percolate' for 10 to 15 minutes or until spice flavor permeates. Serve hot topped with a dab of butter.

HOT SPICED CRANBERRY PUNCH
One pint cranberry juice cocktail; one (six-ounce) can frozen lemonade concentrate; three cups water; one-fourth teaspoon salt; one-fourth teaspoon cinnamon; one-half teaspoon allspice.

Combine ingredients in bottom of percolator. No need to use the basket. Heat until beverage is piping hot. Lower heat to keep warm until served. Makes 12 (one-half cup) servings.

FESTIVE DRINKS FOR CHILDREN
Children love to imitate their parents, so give them the pleasure of their own eggnog punch bowl or beverage from a pitcher arranged with glasses and cookies on a card table.

To milk add chocolate syrup; cocoa or caramel; pineapple juice; any of the fruit nectars or malted products; molasses; juice from stewed prunes; apricots or other canned fruit. A dash of nutmeg makes it more festive.

HOLIDAY BREW
Four apples; whole cloves; one-half cup water; one cup orange juice; two cups grape juice; one and one-half cup sugar; three-fourth cup lemon juice.

Wash apples, core and fill with whole cloves. Place apples in low baking pan with a little water. Bake in 350 degree oven about 10 minutes or until slightly soft. Boil water and sugar together for five minutes. Cool. Add lemon, orange and grape juice. Chill. Place apples in punch bowl with cracked ice; add punch. Serve immediately.

HOLIDAY ORANGE EGGNOG
Six eggs; three-fourth cup sugar; one fourth teaspoon cinnamon; one-half teaspoon nutmeg; one cup chilled evaporated milk; three cups cold milk; one cup chilled fresh orange juice; grated orange peel; nutmeg.

In large bowl, beat eggs until light and fluffy; add sugar, cinnamon and nutmeg. Stir in milk, blending well. Gradually stir in orange juice. Serve in small mugs or cups; sprinkle each serving with a little grated orange peel and dash of nutmeg. Makes 24 punch-cup servings.

FRESH CITRUS TODDY
One cup sugar; one cup brown sugar; one three-inch stick cinnamon, crumbled; 12 whole cloves; one quart apple cider; two cups fresh lemon juice; one quart water; lemon slices.

In large saucepan, combine sugar, brown sugar, crumbled cinnamon, cloves and apple cider. Bring to boil, then simmer five to six minutes. Strain. Add lemon juice and orange juice; heat. Serve hot in mugs or cups; garnish with lemon slices. Makes 24 punch-cup servings.

GOLDEN TEA PUNCH
Ten tea bags or 10 teaspoons tea leaves; three cups boiling water; 24 whole cloves; one

steep for five minutes. Strain and cool. Add lemon juice and orange juice and sugar, stirring until sugar is dissolved. Add cold water. Pour into ice-filled punch bowl. Garnish with orange and lemon slices.

CRANBERRY BLUE CHEESE DIP
Serve wedges of apple, pear, cubes or spears of pineapple with the hot buttered cranberry punch and have guests dip them into Cranberry Blue Cheese Dip.

To make the dip use one-half cup jellied cranberry sauce, beaten; one-half cup mayonnaise; one-half cup sour cream; one-half cup blue cheese, crumbled. Beat cranberry sauce with beater until saucy. Fold in remaining ingredients.

'Noah' Startles SOC Audiences

ASHLAND — The trials and tribulations of Noah before and during his historic cruise furnished a new kind of dramatic entertainment on the stage of Southern Oregon college for three week end audiences. Response was enthusiastic, startled and surprised, but not shocked.

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"Come Ye Aboard and Rest A While"
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The Biblical epic presented in 20th century vernacular the age-old conflict between man and God, between parents and children and between the forces of blind obedience and open rebellion. In medieval morality play form the fortunes and misfortunes of Mr. and Mrs. Noah and their sons, Shem, Ham and Japheth, unfold. Plush-bodied wordless animals

add their growls and roars of understanding for the bewildered captain's comfort as he loses command of the crew. Three neighbor girls who went along for the ride become critics of the old gentleman and supporters of the young rebel sons led by violent Ham. Mrs. Noah, the domestic go-between, endures dissension to the end of the journey as mothers the world over have done since time began.

Action Symbolized
Sound effects, simple staging and choral interludes are devices well used to symbolize action throughout the five continuous scenes. The Obey adaptation of the ancient story of the ark makes no attempt to follow literally the Genesis account, an explanation of single beasts no doubt, its treatment of a subject easily made ribald with off-color jokes is a welcome relief. Its subtle and sometimes off-beat humor is never offensive, only amusing, not sick.

Gary Watts of Ashland carried the title role with aplomb of a professional, changing from the obedient though puzzled servant of God to a disheartened, disillusioned father, hoisted upon all sides by crises and mutiny, weary and short-tempered after a year's aimless riding upon the deep. His portrayal of the patriarch comes to a dramatic climax in the final scene as he stands alone with uplifted arms facing a darkening sky as a faint rainbow arches the blackness.

Ham, the rebel, was played by John Laucei, Redwood City, Calif. To the character he gave convincing violence as he challenged Noah's authority and defied God. Judith Brookman, Medford, was alternately the meek wife and the protective mother, torn in her allegiance and exhausted by months of claustrophobia, longing for her own little curtained house and for neighbors who were no more.

Dr. Dorothy Stolp is to be congratulated upon her production and on the performance of the student thespians chosen to present such an unusual type play. — F M

Party Announced In Jacksonville

JACKSONVILLE — Jacksonville Garden Club will hold a Christmas party December 19 at the home of Mrs. Paul Godward in Jacksonville at 1:30 p.m. The hostess will be assisted by Mrs. Harold Reed.

The program will be "The Focus Is on Christmas." A gift exchange will be held.

HONEY TODDY

NEW YORK (UPI)—A honey of a hot toddy for after-the-game or holiday parties is easy to make. In a punch bowl, blend 2 tablespoons of lemon juice concentrate with 6 tablespoons of strained honey. Add 2 cups of boiling water and stir until honey dissolves. Add 1 cup of cognac and heat, but do not boil. Sprinkle each serving with nutmeg. Makes about 8 servings.

Court to Hold Yuletide Party

Roxy Ann Court, Order of the Amaranth, will hold a stated meeting and Christmas party Thursday, December 19, at 8 p.m. in the Masonic Temple.

As a Christmas gift to the Court, members will hold a kitchen utensil shower. Instead of gifts for individuals, the members will make a cash donation to the Knights Templar Eye Foundation fund.

A complimentary dinner will be given at 6:30 p.m. with Mr. and Mrs. Hal Bishop, royal patron and patron, as chairman of the committee.

All visiting members of Amaranth are welcome.

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