

### Make Sure That New Holiday Gown Has Good Foundation

By MARION YOUNG  
NEW YORK—New foundation garments to make the figures under new Christmas dresses measure up to the gowns themselves are high-lighted in pre-holiday fashion news.

The time to buy a new girdle to give your figure a long, sleek neckline, trim waistline and subtly controlled curves is before—not after—you get the new Christmas party dress. On the other hand, an evening brassiere should be bought after you have decided on the dress.

**For New Deep Decolletages**  
One of the smartest brassieres in mid-season collections, designed especially to be worn with evening gowns which have deep-V decolletages, has a deep slit at center fronts, with light boning along either side of it.

Of lace and net, in black, white or French nude, it's constructed to stay in place instead of sliding up to spoil the lines of a V neckline.

This is a good time to remember what a mistake it is to put off buying a new foundation until all of your old ones are frayed, worn and practically unwearable. In the first place, this sort of planning is expensive in the long run—two foundations for everyday wear, purchased at the same time, tubbed frequent-

ly and worn alternately—will outlast two bought one after the other and worn day in and day out.

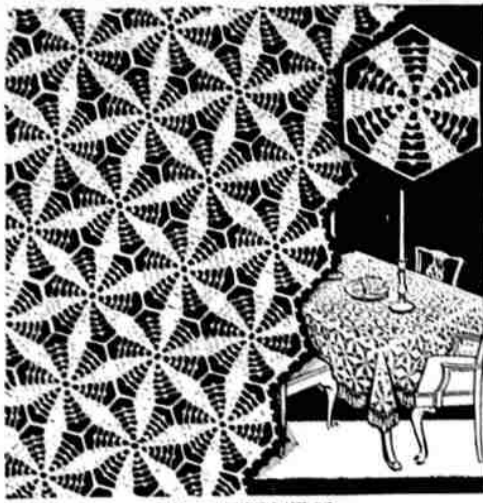
**Fitting Is All-Important**  
Secondly, it does the figure not a speck of good to be enclosed in a stretched, shapeless old foundation which has lost all of its elasticity. Foundations need rest between wearings to yours.

It's important that girdles or all-in-ones be meticulously fitted by an expert. They should not be bought hurriedly or fitted by anyone who shows lack of interest in your figure problems. The woman who shows you girdles should spend at least as much time helping you decide which one to buy as the shoe salesman does when you buy shoes.

Don't be fooled into thinking that by taking a girdle which is a size smaller than you should wear, you'll make yourself look slimmer. Instead, you'll bulge in spots. Furthermore, a too-tight girdle is sure to move upward on your figure as you walk, thereby presenting the lovely problem: to yank or not to yank.

The rain-crow, cries of which are supposed to forecast rain, is not a crow but a species of cuckoo.

### Heirloom Crocheted In Spare Time



Household Arts by Alice Brooks

Fascinating Crochet Makes Medallions That Form Many Accessories Poinsettia

Copyright, 1940, HOUSEHOLD ARTS, INC. PATTERN 6555

Even a beginner in crochet will find this medallion Poinsettia quickly done. Memorized in no time, it's ideal pick-up work. Pattern 6555 contains instructions for making medallion; an illustration of it and stitches; materials needed.

To obtain this pattern send 10 cents in coin to The Herald and News, Household Arts department, Klamath Falls, Ore. Be sure to write plainly your NAME, ADDRESS and PATTERN NUMBER.

### Seasonal Treats Easy to Prepare in Your Home

You, in your own kitchen, can make those confectioners' cookies and small cakes which are a traditional part of the Christmas holidays. For a few extra pennies, with a little more time, you can turn out superb candy-like cakes and macaroons which can hang, colorfully wrapped or boxed, on the most beautiful Christmas tree, or be left for Santa Claus to deliver on his genial rounds.

**Continental Short Bread (2 Dozen Pieces)**  
Yolks of 6 hard-boiled eggs, 1 pound butter, 3/4 pound sugar, 1 pound flour, 2 tablespoons lemon juice, 1 teaspoon grated lemon rind, 1/2 cup sugar, 1 tablespoon best ground cinnamon.

Cream butter. Add sugar and cream together. Mash hard-cooked yolks and cream together until light and fluffy. Sift in flour, a little at a time, using hands, work in flour. When butter, sugar, yolks and flour are perfectly mixed, add lemon juice and work until dough does not stick to sides of bowl.

Use long, shallow baking tin, unbuttered. Spread the dough evenly in tin. Sprinkle with sugar and cinnamon sifted together. Bake in moderate oven (350° F.) for about 20 minutes, or until a light golden brown. Cool slightly and cut into squares while still warm. To use the whites of the 6

hard-cooked eggs, serve for luncheon in a rich cream sauce. Chop whites coarsely. Add to sauce with 3 tablespoons green pepper. Season well. Serve on rounds of buttered toast.

**RICH FRUIT COOKIES (4 Dozen Small Cookies)**

One-half cup butter, 1 cup light brown sugar, 1 well-beaten egg, 1/2 cup evaporated milk, 1 1/2 teaspoons vinegar, 2 cups bread flour, 1/2 teaspoon soda, 1/2 teaspoon salt, 1/2 cup nuts, 1/2 cup raisins, 1 teaspoon lemon extract.

Add vinegar to evaporated milk, and stand a few minutes. Cream the butter and sugar, add the well beaten egg, the milk and the flour which has been sifted with the salt and soda. Add the nuts and raisins and lastly the lemon extract. Drop on well greased baking sheet and bake in a hot oven (400° F.) for 10 to 15 minutes.

**NUT MACAROONS (18 Macaroons)**

One egg white, 1 cup light brown sugar, 1 cup chopped nut meats, 1 teaspoon salt. Beat egg

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white stiff and dry. Add sifted brown sugar a little at a time, continuing to beat. Finally, fold in nut meats. Sprinkle with salt. Use a large cookie sheet, evenly buttered. Drop macaroon mixture by scant teaspoons at least 1 1/2 inches apart. Bake in moderate oven (350° F.) about 20 minutes or until delicately browned.

**MENU**  
**BREAKFAST** — Orange juice, hot mixed cereals, coffee cake, coffee, milk.  
**LUNCHEON** — Cream of potato soup, with chopped crisp bacon and parsley, hard rolls, rich fruit cookies, tea, cocoa.  
**DINNER** — Sautéed and baked pork chops, baked sweet potatoes, buttered broccoli, lemon meringue pudding, coffee, milk.

**200 Jew Refugees Drown in Wreck Near Istanbul**

ISTANBUL, Dec. 13 (AP)—Approximately 200 Jewish refugees, among nearly 400 bound from Bulgaria to Palestine, drowned when their ship broke to pieces in high seas near Istanbul, Turkish newspapers reported today. Seventeen of those drowned were children, the morning paper L'Orient declared.

The disaster was said to have occurred in the Sea of Marmara west of Istanbul when a motorship flying the Uruguayan flag ran into heavy seas and broke up near the shore.

Approximately 380 passengers, including many children and their mothers, were thrown into the sea without an opportunity to take to lifeboats, the newspaper Cumhuriyet reported.

The captain of the boat succeeded in swimming ashore and called government rescue crews to the scene. The sea was said to have been dotted with struggling refugees and debris.

About 180 survivors were picked up and taken to hospitals.

Whooping cough may occur between the ages of one day and 80 years.

### Citrus Fruits in Yuletide Candy Add Sumptuous Flavor

Americans like their citrus fruits, and at Christmas, you may be sure they'll appreciate boxes of home-made citrus fruit candy. From both California and Florida we get oranges, tangerines, too, are a colorful part of our holiday picture. With these excellent recipes, you can turn your kitchen into a Santa Claus citrus workshop.

In making candy use a dependable recipe and don't try to change it. Measure ingredients and follow directions exactly. Proportions and temperatures have been carefully worked out to make the recipe successful. Testing candy in cold water for soft ball, hard ball, etc., is useful but not accurate.

**Tangerine Fruit Paste 2 1/2 Lbs.**

Three-quarter cup unpeeled tangerines, 1/2 cup orange juice, 2 1/2 cups applesauce or stewed fresh or dried apricots or peaches, 1/2 cup liquid pectin, 1/2 cup light corn syrup, 2 cups sugar.

Cook tangerines, orange juice and cooked fruit for 20 minutes, stirring often. Use large kettle, preferably gallon size. Add pectin, corn syrup and sugar. Cook 15 to 20 minutes longer, stirring constantly. When mixture is consistency of a thick preserve, pour 1 inch deep into a shallow pan. When cold, cut into squares or other desired shapes.

**Florida Orange Bars (45 Bars)**

One-quarter cup shortening, 1 1/2 cups sugar, 2 egg yolks, 1 egg, rind 1 orange, 2 cups sifted cake flour, 2 teaspoons phosphate baking powder, 1 teaspoon salt, 2 egg whites, 2/3 cup chopped or half pecans.

Cream shortening thoroughly. Cream well. Add egg yolks and add 1 cup sugar gradually and whole egg, one at a time, and beat well after each addition.

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In a well greased pan 15 by 9 1/2 inches. Beat egg whites stiff and remaining sugar gradually and continue beating until the mixture is stiff and glossy. Spread on top of batter and top with pecan halves. Bake in a moderate oven (350 degrees F.) for 25 mi nutes. Cut in strips (1 by 3 inches) and when cooked remove from pan.



**STREAMLINE CAKE**  
1/2 cup Snowdrift  
1 1/2 cups sugar  
2 eggs  
1 tsp. vanilla  
2 sq. chocolate, melted  
1 tsp. vanilla  
Mix Snowdrift and sugar well. Add eggs, one at a time, beating well after each addition. Add chocolate, vanilla. Add sifted flour and salt alternately with sour milk or buttermilk. Dissolve soda in lemon juice and add quickly to cake batter. Bake in 9" x 13" x 2" pan about 40 min. or until done. Use large, flat pan about 350° F. oven. Cover with any white icing. When cool, cover lightly with chocolate coating, made by melting together 2 teaspoons Snowdrift and 2 squares bitter chocolate.

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