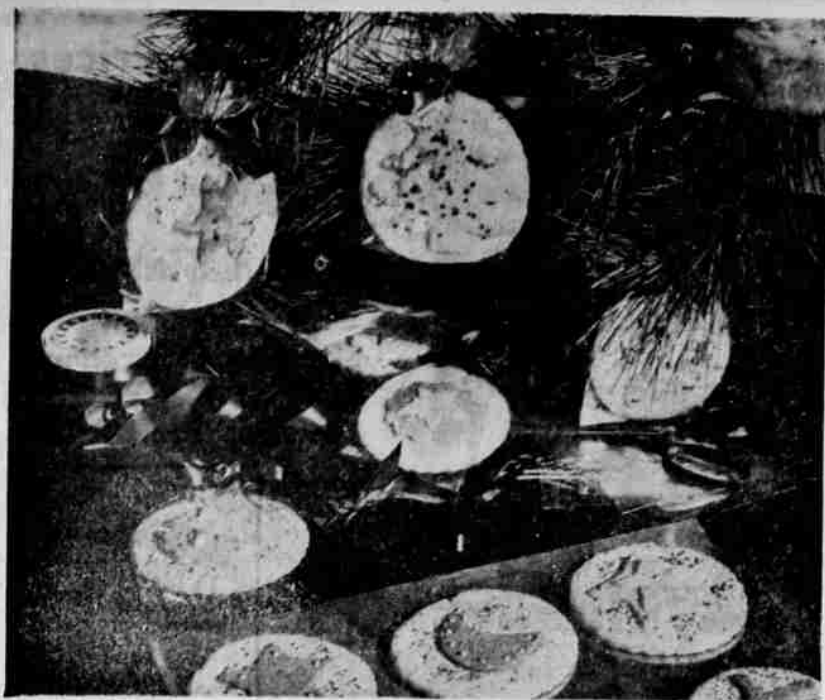




COOKIE ORNAMENTS TO HANG ON YOUR TREE are easy to bake, fun to decorate and wonderful to eat. You make only one batch of dough, coloring part of it red, part green, to use as decorations on the plain cookies. Then they're baked, cooled, wrapped in cellophane and tied with a bright red bow — the most original and popular ornaments you ever used to trim your Christmas tree. Just be sure to make plenty because they disappear and replacements are often necessary. A wonderful bake-a-gift idea for friends and neighbors, too. Recipe and picture are courtesy Martha Meade, Sperry Home Service Department, San Francisco.

COOKIE ORNAMENTS

All measurements are level. Sift flour before measuring. Beat together until light and fluffy:

- 1 cup soft shortening (part butter or margarine)
 - 1½ cups sugar
 - 1 teaspoon vanilla
 - 1 teaspoon grated orange or lemon rind
 - 2 large eggs
- Sift together into creamed mixture:
- 3 cups sifted flour
 - 2 teaspoons double action baking powder
 - 1 teaspoon salt

Mix to a moderately soft dough. Leave half of the dough plain. Divide remaining dough into two or three parts and color with red, green and yellow vegetable coloring. (Before rolling, dough may be

chilled for easier handling). Roll plain dough on well-floured board to about 3-16 inch thickness and cut into 4-inch rounds. Lift carefully with a spatula onto baking sheets and place about two inches apart. Press a Christmas ornament hanger (or loop of string) in top of each cookie. Roll and cut the colored doughs (using a smaller size cutter than the 4-inch rounds) into a variety of holiday shapes such as stars, Santas, gingerbread boys, Christmas trees, etc. Place a colored shape on top of each plain round. Decorate with colored sugar, silver dragees, etc. Bake in a preheated moderately hot oven, 375 degrees, for 8 to 10 minutes. Be careful not to let them over-bake and become browned. Remove from baking sheets and cool on wire racks. Wrap each cooled

cookie in clear cellophane and tie at the top with a small red bow. Use to hang on the Christmas tree, pack in Christmas boxes or give to visiting children. Makes about 2½ dozen cookies.

BLANCHING ALMONDS

To blanch almonds means to remove their brown skins. However, except for light fruit cakes, the skins do not detract from their use in recipes. To blanch, cover almonds with water. Bring to a boil. Drain off water and as soon as cool enough to handle, slip off their skins individually by holding nut between thumb and forefinger and pressing gently. The almonds slip or more easily while they are warm. If they are to be roasted, lay them in a shallow pan in a single layer about 15 minutes in a slow (300 degree) oven.

BREAKFAST TREAT

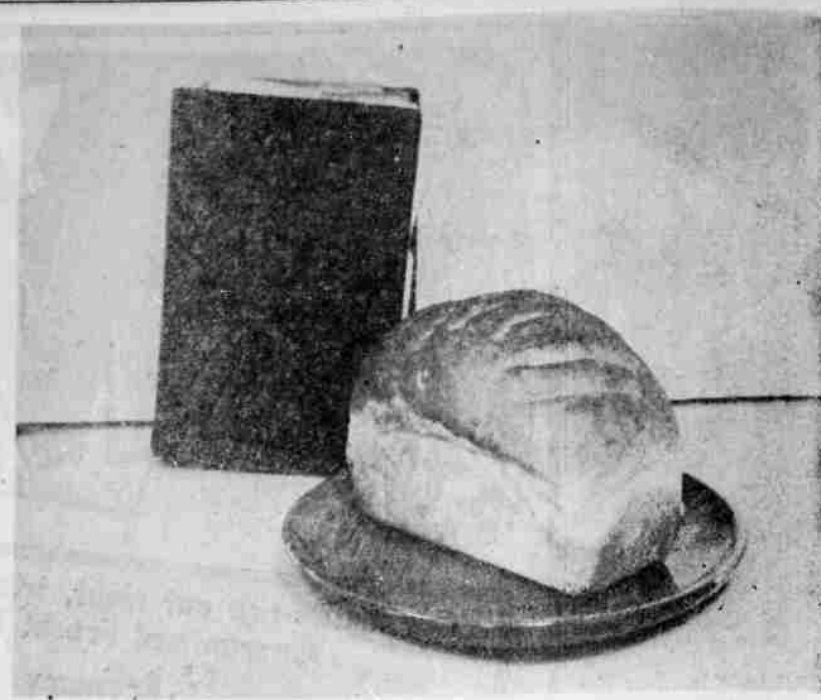
Start the morning with a special breakfast by substituting frozen pineapple or orange juice for the milk in a French toast dip. Just beat together ½ cup juice, 2 eggs and ¼ teaspoon salt to dip six slices of bread. Dust with cinnamon sugar before serving.

RELISH TRAY

Crisp celery hearts, glistening ripe olives, balls of nippy cheese and cinnamon apples slices make a nice relish assortment for a holiday meal. Dry the ripe olives with a paper towel, then roll in a few drops of oil to make them shine. Roll the cheese balls in chopped parsley to add an extra dash of color.

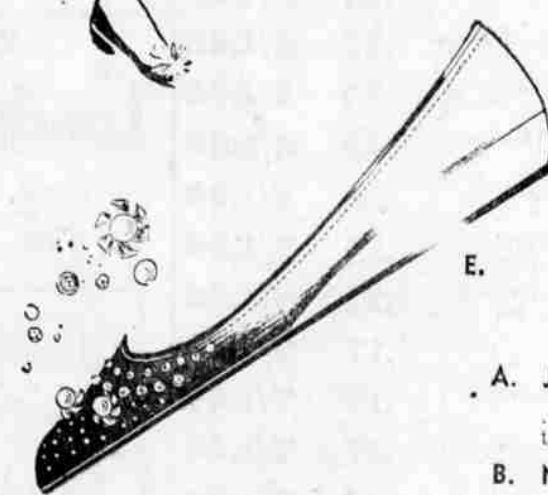
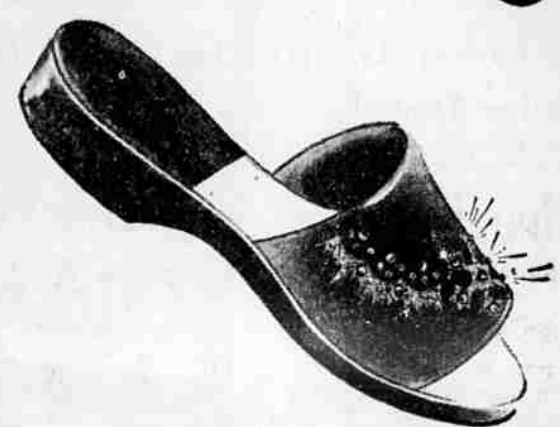
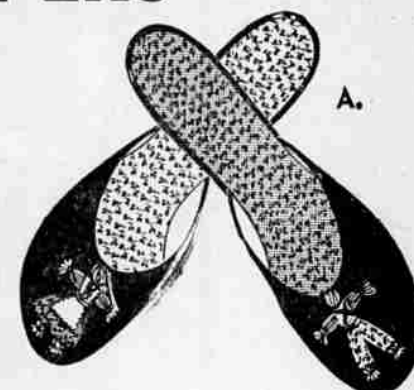


A NOVEL GIFT is the Cutex Christmas card which comes in three different designs, each with a jeweled lipstick attached. Just sign the Christmas card, slip into cardboard mailer, put on stamp and mail — and cross another name off your Christmas gift list. They can be mailed out as Christmas remembrances or hung on your Christmas tree by the red cord at the corner of each card. Ask at your cosmetic counter for the new Cutex lipstick Christmas card.



PRACTICAL HOUSEKEEPING (circa 1883), a cook book loaned by Mr. and Mrs. Frank Fleet, contains a whole section on bread-making. Don Kettler, staff photographer, took this picture of a loaf made from one of the 1883 recipes which called for a pint of sponge and yeast mixed with two coffee cups of potato water and sieved cooked potatoes. Today's homemakers would raise eyebrows at the instructions: "Knead for from 45 minutes to one hour . . . do not stop kneading-until done . . . any pause in the process injures the bread." The dough for the loaf pictured was kneaded for a good 30 minutes by the clock!

A GIFT FROM LaPointe's beautiful SLIPPERS



- A. JOYCE Square Dance Scuff . . . black velvet, lined with red calico, trimmed with yarn dolls. **4⁹⁵**
- B. NITEAIRES . . . black velvet sprinkled with rhinestones and spangles. **4⁹⁵**
- C. JOYCE . . . black velvet. **8⁹⁵**
- D. OOMPHIE . . . black velvet with rhinestones, button collar. **6⁹⁵**
- E. JOYCE . . . pearl monger . . . black, red, pink, turquoise and gold velvet. **10⁹⁵**

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You
belong on your
Christmas list!

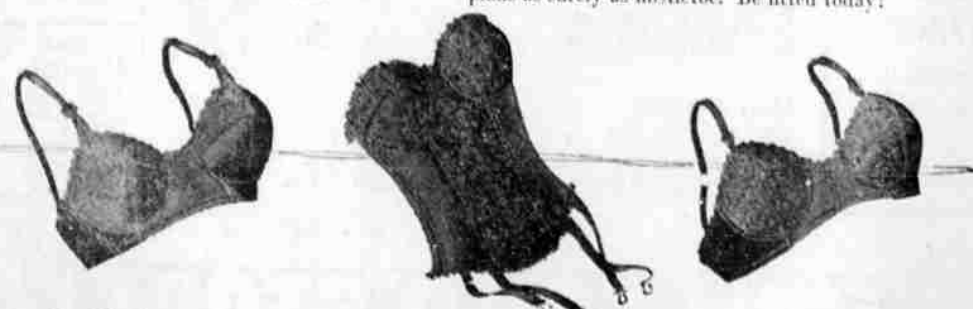
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Life Romance Strapless, No. 390 . . . gentle wire under-cups for secure allure! Concentric circles of Nylon-Braid give firmer, lovelier uplift. Glamorous nylon taffeta frosted with embroidered sheer. Washes beautifully. Also in White. 32A to 38C. \$5.00



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