



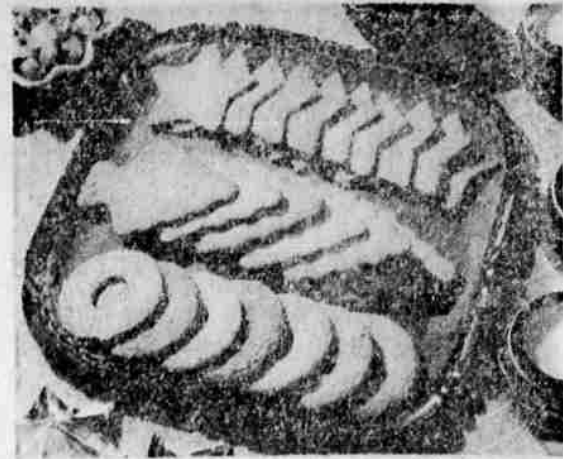
YARDLEY has devised an improved means for keeping linens and personal effects lavender-fresh with the creation of a new cartwheel-shaped diffuser to place in closets and bureau drawers. A jar of Lavender sachet powder comes with the diffuser from which to fill it. Simply unscrew the wheel and place the sachet inside. The full Lavender bouquet will permeate from the highly absorbent material which lines the diffuser. The new Yardley Lavender Sachet Diffuser is ideal to place between layers of towels, sheets and lingerie because of the minimum of space it requires to work so effectively.

VENETIAN COFFEE

One of the simplest coffee-brandy drinks to prepare is the latest and in after-dinner refreshment called Venetian Coffee. Originating in San Francisco's Italian quarter of North Beach only a few weeks ago, Venetian Coffee is now served in best known eating places throughout the country. It is simply strong coffee with brandy and a dust of whipped cream added.

CAFE SALUD

For those who can do without the fluff of whipped cream and seek a variation from the simple coffee-brandy combination we suggest the Latin American version called Cafe Salud. Add to a cup of glass of strong hot coffee a finger of brandy, a thin strip each of orange and lemon rind, and a small clove. Stir with a cinnamon stick.



CHRISTMAS COOKIES are part of the fun of the holidays — and they are so convenient to have around after Christmas, too, so make them for a New Year's treat if you haven't time this week. This photo and recipe is courtesy the Wheat Flour Institute.

ANISE SEED COOKIES

This recipe will make about five sheets. Bake in a slow oven (325 degrees) until very lightly browned, about 15 minutes.

RECIPE

1/2 cup shortening (use half butter or margarine)
1 cup sugar
2 eggs
1 teaspoon vanilla
2 cups sifted enriched flour
2 teaspoons baking powder
1/4 teaspoon salt
1 tablespoon anise seeds

Cream shortening and sugar until light and fluffy. Stir in eggs and vanilla extract. Sift flour with baking powder and salt. Add to creamed mixture, together with anise seeds and stir to blend. Cover and chill until firm, about two to three hours. Roll out on generously floured board or pastry cloth to 1/8 inch thickness. Cut with flour cutters in any desired shape. Place carefully on ungreased baking

there's only one
SKIPPY

BEWARE
OF
IMITATIONS

LOOK
FOR THE
HAPPY
LITTLE DOG



TOPS IN QUALITY!

LOW IN PRICE

OSBORN HOTEL

EUGENE, ORE.

Thoroughly Modern

Mrs. J. E. Early-Joe Early Jr.
Proprietors

**HERE'S HOW BLUE BELL
FITS IN WITH YOUR
HOLIDAY PLANS!**

**TRY THESE NEW DELICIOUS "DUNK" RECIPES FOR USE
WITH CRISPY, CRUNCHY BLUE BELL POTATO CHIPS!**



CLIP FOR YOUR RECIPE FILE →

**NEW! FOR USE WITH
REGULAR Potato Chips
"Town 'n' Country"**

1 pkg. dried onion soup or
1 cup of French fried onions
1 4 1/2-oz. tin Blue Bell or Blue Bell spread
1 pint of commercial sour cream
Mix ingredients in order given, blend
well, and serve with Blue Bell Potato
Chips. This serves a dozen guests.

BLUE BELL "DUNKS"
**A FAVORITE WITH
BAR-B-Q Potato Chips
"Clam Dunk"**

1 clove garlic
2 1/2-ounce pails, cream cheese
1 teaspoon Worcestershire sauce
1 can minced clams
4 teaspoon grated onion
Mix inside of bowl with cut clove of
garlic. Drain clams and reserve juice.
Add clams to cream cheese with Wor-
cestershire sauce and grated onion.
Add enough clam juice to make soft
consistency for "dunking" with Blue
Bell Bar-B-Q Chips.

SPECIAL PARTY-TIME
SNACKS

**New, Delicious Bar-B-Q Chips
... Cheese Nibbles**

SHOESTRING
POTATOES

(AS ONLY BLUE BELL CAN MAKE 'EM!)

**...for easier
Buffet Dinners!**

**REMEMBER!
BLUE BELL**

Potato Chips offers you
a choice of TWO
perfect party packs!



New Light-Proof Self-Sealing GOLD
KING-SIZE FOIL-PAK just 49¢
ECONOMY TWIN-PAK only 59¢

Two Big Bags in ONE Sturdy Box!

**ALL'S SWELL WITH
BLUE BELL**

Just in time
for your
**HOLIDAY
FEASTING**

We'll Be Closed
Christmas Day—
Open Monday!

**Best Buys
in
Frozen Foods**

Featuring
Famous



**FROZEN
FOODS**

FLAV-R-PAC

FROZEN FOODS

Orange Juice

6-oz. Tins

19¢

5 for 89¢

FLAV-R-PAC

FROZEN FOODS

Grape Juice

6-oz. Cans

25¢

3 for 69¢

Corn

Golden Cut Corn
Flav-R-Pac 10-oz. Pkg.

21¢

3 for 59¢

Spinach

10-oz. pkg. Flav-R-Pac

19¢

3 for 55¢

Mixed Vegetables

19¢

3 for 55¢

French Frys

9-oz.

23¢

3 for 65¢

Green Beans

10-oz.

23¢

3 for 65¢

Cauliflower

10-oz. Pkg.

25¢

3 for 69¢

Brussels Sprouts

25¢

3 for 69¢

Broccoli

Spears 10-oz. Pkg.

27¢

3 for 75¢

**FLAV-R-PAC
FROZEN
FOODS**

Oregon Marshall—10-oz. pkg.

Strawberries

5 for \$1

**FLAV-R-PAC
FROZEN
FOODS**

Green Garden—10-oz. pkg.

PEAS

19¢

3 For

55¢

FROM **Chet's** COUNTRY KITCHEN
**SWISS STEAK
DINNER**
79¢

Chet's Chicken, Beef, Turkey

Pies

27¢

4/99¢

Chet's Chicken

12-oz.

55¢

Fruit Pies

Each

49¢

Raspberries

29¢

3/83¢

Juice

Pineapple

19¢

3/55¢

Lemonade

17¢

7/\$1

Steaks

4 to a Pkg.

49¢

2/95¢

Dog Food

27¢

4/99¢

GOOD 'N' DIFFERENT
Chet's
**BEEF or CHICKEN
TAMALES**
PKG. OF TWO
23¢

Patti Steaks

Pure Ground Beef

6 to a package

43¢

Breaded Fontail "Shrimp Ahoy"

Shrimp

10-oz. pkg.

59¢

Scallops

Heat & Eat

7-oz. pkg.

69¢

Rockfish

Bellana Fillets

1-lb. pkg.

43¢

Smelt

Bellana Dressed

1-lb. pkg.

37¢

Sole

Bellana Fillet

1-lb. pkg.

59¢

Salmon

Bellana Fillets

1-lb. pkg.

83¢

Halibut

Bellana Fillets

1-lb. pkg.

69¢

if you're not shopping here --- you're spending too much!

OREGON FOOD STORES

1315 OREGON AVE. • 2410 So. 6TH • 4480 So. 6TH