



FASHION taps rubber trees to create the biggest shoe news since Cinderella's slipper. Taking a tip from manufacturers of women's foundation garments whose use of Latex has made whalebones as extinct as the dodo, De Liso Debs, nationally known creators of women's fashion shoes, are using U.S. Rubber Company's Latex to create a completely revolutionary shoe. The new "Bear Hug" pumps, designed to combine height of fashion with maximum comfort, sheath the foot sleekly, employing elasticized faille and leather to give a new kind of give and take, synchronized with the movement of the foot.

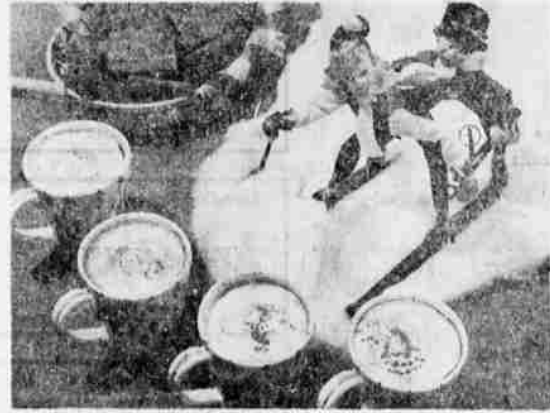
Gingerbread

The outdoor type and heart-hugger alike will enjoy this old-fashioned Card Gingerbread and a mug or two of Hot Mocha Java. Mocha Java, a cold weather treat, is a blend of strong coffee and cocoa, topped off with whipped cream and a generous sprinkling of cinnamon.

Card Gingerbread, made from a cherished family recipe, is as old-fashioned as an antiques dealer. It's rich with the time-honored gingerbread ingredients — ginger, of course, cinnamon, molasses and brown sugar. The texture is what makes it different, because Card Gingerbread is delicately crisp, not chewy, served in slim squares. This texture means that Card Gingerbread is made to order for happy "dunking." A bountiful supply of Hot Mocha Java and the gingerbread seem made for each other. Together, they give a glow to the hippest, darkest day.

CARD GINGERBREAD

1-3 cup butter or margarine
1-3 cup brown sugar, firmly packed
1 egg, well-beaten
1 cup molasses
1 1/2 cups sifted, enriched flour
1 1/2 teaspoons ginger
1/2 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon baking soda
1 tablespoon sugar
1 teaspoon pulverized coffee
Cream butter or margarine to consistency of mayonnaise. Beat in sugar and continue beating until fluffy. Stir in egg and molasses. Mix and sift flour, spices, salt and baking soda. Stir in gradually. Chill. Roll 1/4 inch thick on lightly floured board. Place on greased baking sheet. Combine sugar and pulverized coffee and sprinkle over top. Bake in moderate oven, 350 degrees, 20 minutes.



HOT MOCHA JAVA is a bracing drink to serve with crisp gingerbread when the crowd comes in to toast their toes before the open fireplace. Other home made crisp cookies of the texture suitable for dunking may be substituted for the gingerbread. Hot Mocha Java is prepared by combining equal amounts of hot, strong coffee and hot cocoa. Sweeten to taste, top with whipped cream and sprinkle with cinnamon. Recipe and photo from the Pan-American Coffee Bureau.

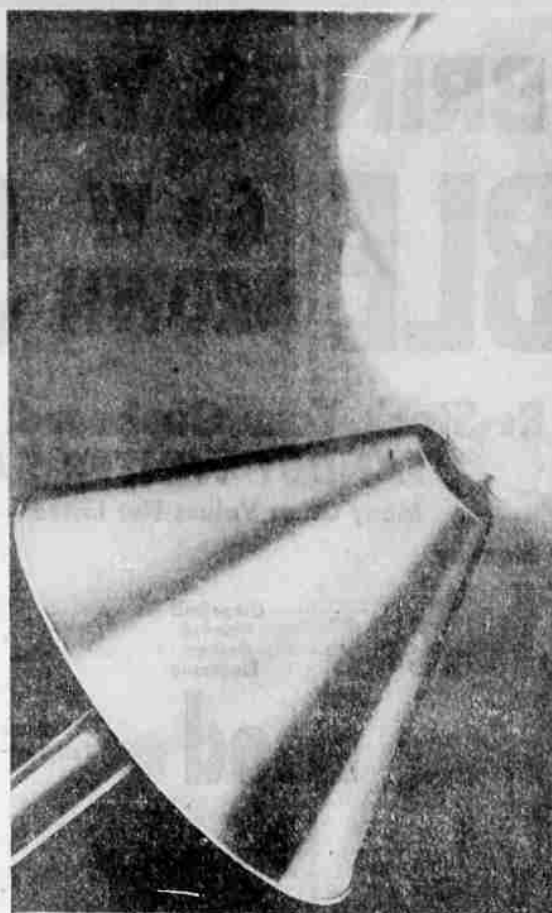
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BOLD AND DRAMATIC, these big Hawaiian Torches are the newest accessory for glamorizing patio parties, barbecues, beach picnics and camping. They can be ordered from John Charles Copperware, 1315 Plaza del Amo, Torrance, California.

FROSTING

When preparing raisins to add to frosting made with instant fluffy frosting mix, cover the raisins with water in a saucepan and bring to a boil. Remove from heat, cover, let stand five minutes. Drain thoroughly. Raisins will be soft and plump.

DETERGENT BARGAIN!



Imagine! You get a real Cannon Kitchen towel inside every Giant Economy size of this premium all-purpose detergent!

SUMMER PLANNING

The late winter months are a good time to start thinking about additions to your equipment for summer living. We might as well face it, bugs and mosquitoes are a problem in our high desert country. They are probably a little more troublesome out along the lake than in some other areas, but the commercial spraying firms have a busy time of it all over town in the spring.

Being introduced now are copper patio torches, a glamorous way to repel insects. One decided advantage is the fact that they burn kerosene and require no outdoor electrical outlet, so they can be taken on outdoor barbecues, pic-

nics and other places away from the house. The torches burn night after night without refilling. Made of solid gleaming copper over the entire outside, they are equipped with long, removable wicks. Simple to use, just fill with kerosene, insert wick, then light. The torch fits a standard size closet pole.

John Charles Copperware, 1315 Plaza del Amo, Torrance, California, has a special pre-season mail order offer effective now.

BIRTHDAY?

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QUICK DESSERT

Cook chunks of peeled tart apples and raisins in a small amount of water until tender but not mushy. Drain and combine with sugar to sweeten, butter and sprinkling of nutmeg. Place in a shallow baking dish and top with the new miniature marshmallows. Bake in a hot oven to brown lightly.



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