

BRIGHT EYES

Brightest among the 1958 make-up fashions are the eyes. They will sparkle above prints that burst into brilliant bloom, shock colors that ordinarily fade the eyes, and gleaming whites and burning pastels that beg for eye accents. Furthermore, above the plain simplicity of the new chemise lines, eyes will stand out like bright spring and summer stars.



Shadow Stick — in a glamorous, glowing array of iridescent colors. These eye-catching eye shadow shades fairly wink across the eyelids. Never have such subtle, yet dramatically daring shades been possible in eye shadow until Max Factor discovered the famed high fidelity colors. There is nothing hard or harsh about the beautiful shades, and not a hint of the lumpy silver dust of the so-called iridescent eyeshadows of the past. In fact, these iridescent shades are so soft and flattering that they may be worn not only in the evening, but for the very first time, they have been created to be subtly blended over the eyelid for daytime as well.

So that this fashion-making luminosity will remain glowing on the eyelids for hours, an entirely new formula has been developed. It is a formula which is not "stiff" and difficult to apply to tender lids, and yet one which is not too soft and oily so that it runs in rivulets after a few hours of wear. Max Factor's new Hi-Fi Eye Shadow Stick glides directly from the stick onto the lids, stays right where it is put, looks fresh for hours and consistently glows until it is removed.

The six shades that pick-up the gleam and color of any woman's eyes are flattering and mysterious in blue, green, lavender, gray, brown and silver. Each shade in its irresistible, iridescent beauty is top fashion news. Furthermore, each of the six shades blended with the other will produce a completely new fashion shade, making it possible to own an entire jewel box of colors.

Max Factor's new Hi-Fi Eye Shadow Stick comes in a handsome, swivel gold-toned case which is purse-size and slender.

Easy Dessert To Make Ahead

For informal late winter entertaining, try this easy refrigerator dessert. Apricot Banana Dessert combines layer of sponge cake with sliced bananas and gelatin flavored with golden dried apricots. Make this dessert the day before you intend to serve it.

- APRICOT BANANA DESSERT
2 teaspoons plain gelatin
2 tablespoons fresh lemon juice
1 1/2 cups cooked dried apricots
1 cup cooking liquid from apricots
1 cup cup sugar
1/2 teaspoon salt
1 cup chilled evaporated milk
1 (5-inch) square sponge cake
2 bananas
Soften gelatin in lemon juice. Mash apricots or press through sieve to make 1 cup puree. Heat apricot puree, liquid, sugar and salt together and dissolve gelatin in it. Cool thoroughly. Whip chilled evaporated milk until light and fluffy. Fold in gelatin mixture. Cut cake into thin slices and line loaf pan (about 9x5x3 inches) with cake slices. Cover with alternate layers of apricot mixture, sliced bananas and cake. Chill several hours, or overnight. Cut into slices to serve. Serves 10 to 12.

Hair Styles



Charles of the Ritz Paris Salon predicts you'll be bustin' out all over with flowers this spring from the tip of your pretty patterned shoes to the top of your head, for not only are fashions going flowery, but hair too, will be styled like a full-blown flower, designed to balance the stem-like silhouette of the slim, knee-length chemise. Many of the coils this season boast a short, versatile length—narrow at the sides to the ear tips and tapered at the nape of the neck. Up on top, the hair is a longer two-and-a-half inches in length to give a free flowing movement for either a high puffed effect or a smooth, rounded cap.

Some of the hair styles Charles of the Ritz just imported from their Paris Salon are tossed high and full in masses of ringletted curls sprayed over the entire head—reminiscent of the "it" girl of the 20s and the present day Kay Kendall coif. For evening, this hair style is strikingly beautiful above a chiffon gown, eyes heavily laden with make-up, skin alabaster white, and lips carefully outlined and pointed in a bee-stung bow. By day, this hair style takes on a demure appearance when framed by the broad sweep of an upturned breton roller brim perched girlishly back on the curls.

There's no trace of harsh setting to these styles. Charles of the Ritz gives manageability and more bounce to the setting with a natural looking permanent wave that can be brushed high up into masses of ringlets one moment or turned smoothly under another. When the curls are combed under they give petticoat fullness to the cap style. Instead of the hair clinging tightly to the head, this season's cap style is more rounded and relaxed like the unfitted line of the fashion silhouette. This casual hair style moves gracefully beneath the deep crowned cloche hats, and peeks out becomingly from its low swooping brim.

Looking over the entire flower arrangement of hair styles from Charles of the Ritz you won't find a single shrinking violet in the group. They all stand up and call for attention as the dramatic focus of your new spring ensemble. The

shredded Chrysanthemum and the Carnation Cut feature a soft tumbled look whose silken puffed curls frame the face with feminine flattery. The Tulip, Daisy, Rose and Poppy Cuts are smoother, versatile with rounded fullness found in the low slung bangs or the deep dip petal fringe at the sides.

SPANISH RICE
A good Lenten dish is Spanish Rice Supreme, from the test kitchens of California Foods Research Institute. The dish is made by combining a fine-tasting trio, rice, cheese and ripe olives. There is no meat or fish in this hearty supper entrée, yet it is satisfying in every respect. A generous measure of olives adds to the heartiness.

- SPANISH RICE SUPREME
1 cup ripe olives
1/2 cup chopped onion
1 minced clove garlic
1 tablespoon oil
2 (8-ounce) cans tomato sauce
1 teaspoon chili powder

3 1/2 cups cooked rice
1 egg
2 cups grated process American cheese
Cut olives into large pieces. Cook onion and garlic slowly in oil. Add tomato sauce and chili powder, and heat to boiling. Blend in rice, olives, beaten egg and cheese. Pour into greased casserole or baking dish. Bake in moderately hot oven (375 degrees F.) 20 to 25 minutes. Makes 4 or 5 servings.

TEXTURE CONTRAST
Nuts add crunchiness to curries and creamed dishes. They are delicious, too, in poultry stuffings.

GARDEN FLOWERS

inspired this Charles of the Ritz "Carnation Cut" for spring. A flattering halo of ruffled curls frame the face and bloom like a full-blown flower above the slim stem of the chemise dress. Charmingly versatile, this changeabout coif can rise high into a loose fall of feathery petal curls or dip casually low and smooth when its "petals" are folded beneath into a rounded cap style. This cut is two and one-half inches at the crown and a short half-inch at the nape of the neck. The season's vibrant look follows through into make-up with eyes enlarged with shadow, brows elongated, curved and arched and lips painted into a pointed smiling bow.

STUFFED PEPPERS

Before stuffing green peppers, parboil them in salted water for a couple of minutes.

TASTE? GRADE A MILK'S GOT A PURE, REFRESHING TASTE. Insist on Medo-Land or Crater Lake Milk... it's LOCALLY PRODUCED.

be sure... CH and cane sugar GRANULATED. the pure cane sugar from Hawaii!

Santiam BLUE LAKE STRINGLESS GREEN BEANS. "We always swear that expression when serving SANTIAM BLUE LAKE STRINGLESS GREEN BEANS" STRAIGHT-STRINGLESS ALL MEAT TENDER GREEN BEANS

HIGH FASHION eye iridescence is the newest, dewiest and most dramatic look in years. Max Factor's Hi-Fi Eye Shadow Stick, created in six twinkling colors, makes the achievement of the new effect easy. You may choose a color to match your eyes or to match your gown for glamorous evenings.

Carnation INSTANT NONFAT DRY MILK. Family Economy Size! Magic Crystals DISSOLVE INSTANTLY. MAKES 14 QUARTS. CARNATION COMPANY DISTRIBUTION, 275 ROGERS, CALIFORNIA, U.S.A.

CARNATION COMPANY chose Oregon for its test market for the new economy size of instant nonfat dry milk. Introduced the latter part of November, 1957, the big family economy size package which makes 14 quarts of milk was received with such overwhelming enthusiasm by Oregon homemakers that nationwide distribution is now starting.

Magic Crystals. Whether you use nonfat dry milk or fluid milk from our excellent local creameries, your family needs lots of milk. It is the one food for all ages.

Fresh Jumbo CRABS CLEANED FREE. RED SNAPPER Fresh 3 lbs. \$1.00. FRESH SMELT. WE SPECIALIZE IN CRAB FEEDS. COMPLETE LINE OF FRESH SEAFOODS WHOLESALE and RETAIL. Crescent Seafoods. OPEN 7 DAYS A WEEK. 2836 So. 6th Phone TU 2-0161

FREE Bing Crosby Record And Entry Blanks EASY Washers' 5012 Prize CONTEST UHLIG'S 1026 Main

Greatest bread-baking improvement in years... from Pillsbury's BEST Flour. New... thirstier flour makes livelier, faster-rising dough for better bread! See the difference the higher-protein wheat in new Pillsbury's BEST Flour can make in your baking!

NEW HIGHER PROTEIN Pillsbury's BEST Flour. ORDINARY 10.8% Protein Flour. NEW HIGHER PROTEIN Pillsbury's BEST Flour. ORDINARY 10.8% Protein Flour.

You can see it as the dough rises: This is an unretouched laboratory picture comparing dough made with the new Pillsbury's BEST Flour and dependable Red Star Yeast vs. dough made with ordinary 10.8% protein flour. Quite a difference! Prove this in your own kitchen. We guarantee you'll see a difference.

You can see it in the bread... see how the new flour makes a loaf that actually bakes up about one inch higher. Bread and rolls made with this new Pillsbury's BEST Flour come out of the oven even-textured on the inside and golden-crust on the outside. It makes your favorite bread even better. Get a sack this week.

Hey Look!! We're Open AGAIN!!! Featuring... Joe & Kay Koory IN OUR LOUNGE Piano-Drums-Vocal-"Dance Music with a Beat" Opening Thursday - Fine Food & Entertainment Molatores Restaurant and Lounge 1112 Main

New Pillsbury's BEST Flour in the specially marked 25 or 50 lb. sacks will give you better bread and rolls... or we'll pay DOUBLE YOUR MONEY BACK. To introduce you to this new flour 25¢ off with coupon on 25 lbs. or larger. BAKE WITH THIS GUARANTEE: Compare new Pillsbury's BEST with any other flour for baking bread. If it doesn't give you better, higher bread and rolls, mail the empty bag with price stamp and letter of explanation to Pillsbury Mills, Inc., Box 416, Minneapolis, Minnesota. We will mail you double what you paid for the flour.