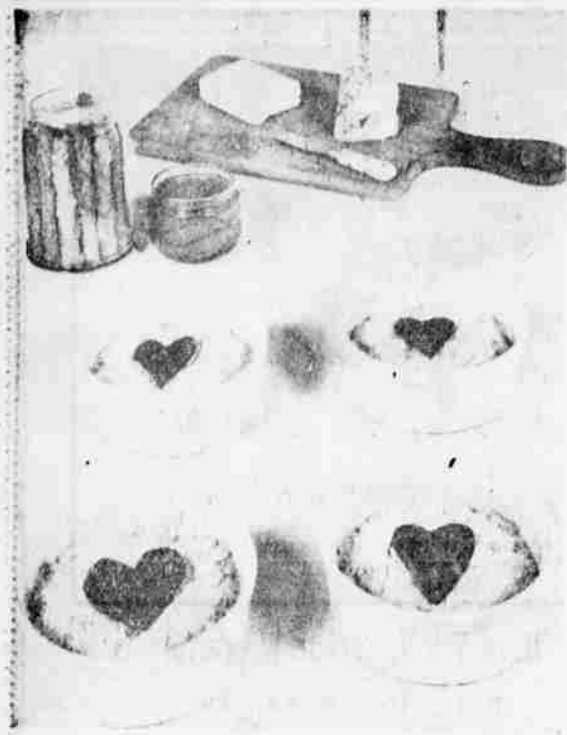




IF THE WAY to your man's heart is via the dinner table, here is an asparagus cheese combination for a rather different vegetable serving suggested by Ruth Simpson of Hill & Knowlton, Inc.

"Asparento" Casserole

People are always springing the results of surveys on us and we don't always agree with the results. Maybe we just aren't average. Anyhow, this one says that "gourmets" say that asparagus is the average man's best liked green vegetable and that pimiento is his favorite garnish. Be that as it may, here is a casserole dish which combines the two and it has one decided advantage: it can be served as a big casserole or as individuals and it is simple to prepare.

"ASPARENTO" CASSEROLE
1 jar (14 1/2-oz.) asparagus spears, drained
1/2 cup (4-oz. jar) whole pimientos, cut in strips
1/2 cup cracker or bread crumbs, if desired
1/2 cup milk
1 3-oz. package cream cheese
1 1/2 oz. blue cheese

Arrange asparagus neatly in bottom of four individual greased casserole dishes. Put strips of pimiento between each spear. Make two layers this way. Heat milk and cheese in saucepan until they form a smooth sauce and pour over asparagus and pimientos. Top casseroles with bread crumbs and bake at 325 degrees for 25 minutes. Garnish each casserole with heart-shaped pieces of pimiento. Serves four.



IT'S NOT necessarily so — that a man is old fashioned, that is, if he still prefers shaving soap in a bowl which he applies with a shaving brush to lather his face.

BLENDED SNACK

An after-school snack or a hearty luncheon drink for the youngsters can be made with the left-over breakfast cereal. For each serving, measure 1-3 cup cold cooked oatmeal, 1/2 cup chocolate syrup, 1/2 cup milk, 1/2 teaspoon vanilla and one scoop of vanilla or other flavored ice cream. Blend for one minute in your blender, then pour into pitcher and serve with cookies such as Grandma's Oatmeal Filled Cookies. (Beat with a rotary beater if you don't have a blender.)

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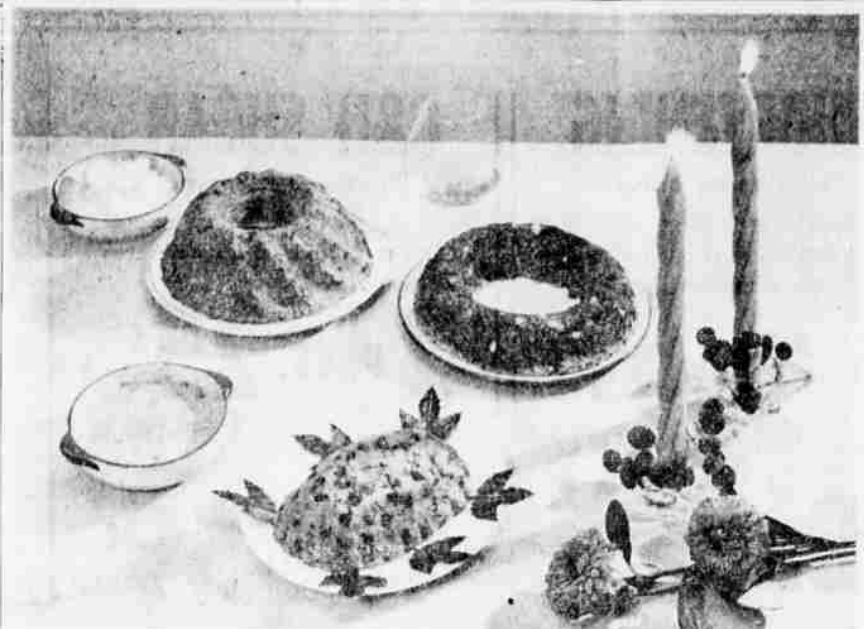
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Extra Special! LADIES **NYLON HOSE**



HOLIDAY PUDDINGS are decorative fare and good eating, too. Here are three suggestions from Sugar Information, Inc., for short-cut ingredients which will cut cooking time by hours. For variety, serve the fig, plum and date-nut puddings with brandy hard sauce or maraschino cherry sauce.

EVERREADY NESTLÉ'S SWEET MILK COCOA

Family Size
INSTANT!

NEW SIZE of Nestlé's EverReady Sweet Milk Cocoa is now on the market. Hot cocoa is the quick and easy hot beverage for the whole family and now Nestlé's has a size package for the whole family.

OLD FAVORITE

Every day brings the announcement of "easier" ways for a man to shave.

First, shaving cream came on the market to supplement the shaving soap men had always used. A great many men still liked the solid soap and the sale of badger hair shaving brushes showed no decline.

Aerosol products hit the market with quite an explosion. Everything from whipped cream and bug sprays to shaving cream now comes out of a can at a touch of the finger.

But still many men cling to shaving soap.

And Yardley of London, Inc., with sales offices in London, New York City, Paris, Sydney and Toronto, continues to make Yardley Shaving Soap in the familiar wooden bowl which men have used for generations.

Christmas is almost here and the wooden bowls make welcome Christmas gifts.

NOURISHING DRINK

If you are tired of fried or poached eggs, serve them in liquid form. Beat one whole egg with one cup orange or pineapple juice until well blended. If the object is to gain weight, add 1/4 cup of cream and a little sugar or honey for extra sweetening.

use it when you bake again...

buy **White Satin SUGAR**

What happened to newspaper reading with the advent of TV?

ONE OF A SERIES

ANSWER: NEWSPAPER READING INCREASED.

A 10-year study of "Videotown" (New Brunswick, N. J.) made by Cunningham & Walsh advertising agency shows that of all major media, newspapers alone remained unaffected by TV's arrival in the American home. As a matter of fact, the study revealed that newspaper reading actually gained in popularity among adults in the home! Newspapers' popularity with people is a big reason for its popularity with advertisers.

Herald and News

HOLIDAY PUDDINGS

Around this time of year the old-time favorites of Grandmother's day appear on the family table. Always rated high on the list of holiday goodies are the traditional puddings filled with delicious candied or dried fruits and nuts. To help the busy homemaker get a head start on holiday preparations here are three puddings that can be made quite easily and kept on hand for family enjoyment. They're a wonderful idea for gift-giving too, throughout the holiday season ahead. Such short-cut ingredients as ready-to-use candied fruit peel and shelled nuts make a big part in speeding up preparation. And an additional bonus is that these taste-tempting puddings are baked rather than steamed—cutting the cooking time from seven hours to merely two. Also, the real good flavor of these puddings is the same as any traditional ones of yesteryear.

Let your imagination soar freely by selecting a number of decorative molds to bake your pudding in. Select a size to suit the purpose—such as a 1 1/2 or a 2-quart mold for family entertainment or a small two-cup mold for individual gift-giving.

Here are several recipes developed by Sugar Information, Inc.

HOLIDAY PLUM PUDDING
1 cup seedless raisins
1 cup chopped prunes
1 cup apple juice
1 1/2 cups suet
1 1/2 cups granulated sugar
3 eggs
2 1/2 cup chopped walnuts
2 tablespoons candied lemon peel
2 cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon allspice
1/2 teaspoon salt

Combine raisins and prunes; heat apple juice to a boil; pour over fruits and let cool.

Work suet until soft; combine sugar with suet and cream together. Beat in eggs one at a time; stir in walnuts and candied lemon peel.

Sift dry ingredients and add alternately with the suet-sugar mixture to the fruits.

Spoon batter into a 1 1/2 quart greased mold; place in pan and pour boiling water around the mold.

Bake at 325 degrees for about 1 1/2 hours; remove mold from pan of water and bake an additional 30 minutes to remove excess moisture. Serve with flavored Hard Sauce. Makes about 10 to 12 servings.

DATE - NUT PUDDING
3 eggs

1 cup sugar
1/2 cup flour
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 cup crushed Graham crackers
1 pkg. (8 ounce) chopped dates
1 cup chopped nuts

Beat eggs and gradually add sugar.

Sift in dry ingredients and stir into egg mixture. Add crackers and fold in dates and nuts.

Bake in a one quart greased ring mold for about 50 minutes. Serve with Brandy Sauce or Rum. Makes about six to eight servings.

FIG PUDDING
1 cup butter, softened
2 cups light brown sugar
4 eggs
3 cups sifted flour
1/2 teaspoon salt
1 cup raisins
3 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon ground cloves
1/2 cup milk
1 1/2 cups chopped figs
1/2 cup chopped walnut meats

Cream butter and sugar together until light and fluffy; stir in eggs and mix thoroughly.

Sift dry ingredients and stir into butter mixture; blend in milk and fold in figs, raisins and nuts.

Spoon into four molds of two-cup capacity; bake in pans of hot water at 325 degrees for about two hours.

Take molds from pans of water and bake an additional 15 minutes or until excess moisture is removed. Serve with Maraschino Cherry Sauce.

Yield: four individual puddings

BRANDY SAUCE
1/2 cup water
1/4 cup brandy

1 cup granulated sugar
1/2 teaspoon nutmeg
Mix ingredients, bring to a boil and serve very hot.
Yield: approximately 1 1/4 cups sauce

HARD SAUCE
1/2 cup butter
2 cups confectioners' sugar
1 teaspoon vanilla extract or rum extract

Cream butter and gradually add sugar, creaming together until light and fluffy. Stir in flavoring.
Yield: approximately 1 1/4 - two cups.

MARASCHINO SAUCE
1/4 cup Maraschino juice
2 tablespoons lemon juice
6 cherries, chopped
2 cups confectioners' sugar

Mix fruit juices and cherries; add sugar and heat well.
Yield: approximately 1 1/4 cups.

there's only one **SKIPPY**

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Walnut woodgrain plastic 24" x 36" table and two chairs with foam rubber cushions . . . all for the usual price of the chairs alone. Danish bronze metal; choice of Mocha or beige upholstery.

Reg. \$39.95
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STYLE NO. 6

Mocha or Beige top table with 6 chairs in Danish Bronze with modern brass-accented backs, self-leveling glides. Table is 36" wide, extends to 72 inches with two leaves. Chairs available in Cafe, White, Persimmon or Turquoise, with foam rubber cushions. Reg. \$129.95

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