



DILLY DOLLY holiday wear for the youngest generation is available under the Carter's label this year. There is also a matching outfit tailored for little boys. Prettily packaged as gift items, the Dilly Dolly Topper Sets contain a wool yarn doll. Shown is Carter's Style No. T-2, red stripes on white for six months to 1½ years.

CARTER'S KNIT

Carter's is a fine old name in knitwear and this year there are dresses for the tiny girls and tailored outfits for the tiny boys as well as the newest in sleepwear. Carter's sleepers with built-in feet are available for both little and big girls—up to your size. For the tiny tots, there are sleepers in Polar Knit, the fabric which was first used as underwear for the frogmen's uniform. Then, last year, it was used in men's underwear. Now it is used for the first time in sleepers.

The colors are lovely — azure, pink, red or yellow.

There are also blazer-striped sleepers. These are the overall type, warm and comfy and have built-in-plastic-sole slippers. They are available in brushed or unbrushed cotton knit.

Two piece toppers are also seen in Carter's clown print. The two-piece topper set is trimmed at the curving yokeline with rows of lace and contrasting piping. The plasticized pants snap-fasten for easy changes. The shortened length of the jacket doesn't interfere with the creepers and crawlers who must have knee action to get around to all those places.

GIFTS FOR TOTS

Little children love to cook. Let them start with miniature housewares and kitchen appliances. Bantam-sized packages of food products and simple cookbooks are available, too, and make fine gifts.



WINNER of a recent cake contest, Mrs. Paula Cairns of the Willow Creek area, just a few miles north of Montague, has consented to share her Coffee Crunch Cake recipe with Herald and News readers.

— Photo by Betty Dow

Sweet Potatoes

Serve "Stuffed Baked Sweet Potatoes" with ham slices or browned sausages, and you'll have a hearty winter supper that's different. Prepare the potatoes early in the day, or even the day before serving; then reheat them come dinner time. The new moisture-free onion now available on your grocer's spice shelves gives the mild but robust flavor necessary to the proper seasoning of the filling. Instant minced onion is packed in convenient jars and foil packets.

STUFFED SWEET POTATOES

- 2 medium-sized sweet potatoes
- ½ cup commercial sour cream
- 2 tablespoons soft butter or margarine
- ½ teaspoon salt
- 2 tablespoons chopped fresh

parsley
1½ teaspoons instant minced onion or 2 tablespoons finely-chopped raw onion
Melted butter or margarine
Bake sweet potatoes in a hot oven (400 degrees) until they can be pierced easily with a fork—about 50 minutes. Cut potatoes into halves and scoop out potato. Mash until free from lumps. Add sour cream, butter and salt. Stir in parsley and onion. Pile lightly into potato shells. Brush with melted butter. Heat in a hot oven (400 degrees) for 25 minutes or until potatoes are steaming hot. Makes 4 servings.

YOUR CHOICE

A wedding reception may be a tea buffet, a lunch, breakfast or a formal dinner.

COFFEE CRUNCH CAKE

The winning cake in a recent California Oregon Power Company cake-baking contest (probably conducted by Beverly Lyons, home demonstrator for Copco who is well known to Klamath Falls audiences) was baked by Mrs. Paula Cairns of the Willow Creek area in Northern California.

Betty Dow, Herald and News reporter for the Yreka-Montague area, said: "This is about the most delectable looking and tasteful cake you ever saw or ate."

COFFEE CRUNCH CAKE

First step: sift together 1½ cups of flour and ¼ cup of sugar. Make a well in center and add ½ cup egg yolks, ¼ cup cold water, 1 tablespoon lemon juice, 1 teaspoon vanilla and beat until mixture is smooth.

Second step: into another large bowl put 1 cup egg whites, 1 teaspoon cream of tartar, 1 teaspoon salt and whip until very fine foam forms throughout mixture. Add gradually ¾ cup sugar. Continue beating until meringue is firm and holds up in peaks. Pour batter slowly over meringue, folding gently with a rubber spatula. Fold until well blended but do not stir.

Pour into angel food cake pan. Carefully cut through batter, going around tube five or six times with a silver knife to break large air bubbles. Bake at 350 degrees for 1 hour or until crust springs back when gently touched. Invert pan and cool.

TOPPING

Measure into a large pan (at least 5 inches deep) 1½ cups sugar, ¼ cup coffee, ¼ cup white corn syrup. Stir to combine ingredients and bring to boil. Cook to hard crack stage. Remove from heat. Immediately add 3 level teaspoons of baking soda, free of all lumps. (Mrs. Cairns says this is important). Stir vigorously until mixture thickens and pulls away from sides of pan. The mixture foams rapidly when soda is added. Do not destroy foam by excessive beating. Immediately pour foamy mixture into ungreased shallow metal pan, 9x9x1½ inches. Do not spread or stir. Let stand without moving until cold. If moved, mixture will fall.

When ready to garnish cake, knock out of pan and crush into coarse crumbs (roll it with rolling pin between two sheets of waxed paper). Split the cake into layers, four equal parts.

Final step: place in a chilled bowl 2 cups of whipping cream, 2 tablespoons of sugar, 2 teaspoons vanilla and beat until thick enough to spread between layers of cake, covering top and sides. Finally, generously sprinkle the coffee crunch mixture all over the cake.

Clearasil Soap

Tell a girl she has a bright and shining face, and she'll be complimented, but if you say she has a shiny nose or forehead, she'll be more annoyed than pleased. The word "shiny" suggests an oily skin condition, so often conspicuous in certain areas of the face and body when the sebaceous glands are over-active, a situation that troubles many girls throughout their teens.

To counteract this well-known problem, a new and more thorough cleanser has been introduced — Clearasil Soap, which does a wonderful job of conditioning the skin and improving its general health and appearance. While this is a scientifically medicated soap, it is delicately fragrant and so gentle in action that it can be used safely on the most sensitive complexions.

Besides leaving the skin refreshingly and completely clean, Clearasil Soap's antiseptic action eliminates practically all of the usual surface bacteria, which are so apt to spread trouble. Teen-agers or anyone afflicted with that unbecoming oily film will find that regular use of Clearasil Soap for bath as well as for the face will start them on the way to a better, healthier skin.

Now, thanks to Clearasil Soap, a girl can get herself in a lather very pleasantly and with the most gratifying results!

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