



START THE NEW YEAR with a punch. As decorative as it is delicious is this Festive Rose Punch with a block of quick-frozen strawberries adding color, flavor and "coolth." Photo and recipe for the Toasted Coconut Fingers are courtesy of Birds Eye division of General Foods.

REFRESHMENT TIME

To the holiday hostess, a good punch recipe is as precious as platinum. For a brimming bowl of punch has a festive look about it and is certainly the easiest way to solve the problem of serving a large crowd.

The punch is simplicity itself to make. Convenient quick-frozen limeade and lemonade concentrates provide the fruit base and the sweetener (no other sugar is needed). These are combined with rose, that delicate pink wine, and a little cognac. A block of quick-

frozen fancy Northwestern strawberries floating on top acts as a built-in cooling system. They add color and flavor, too, as they thaw.

Toasted coconut fingers are nice to serve with the punch. These, too, are in the easy-to class, being made from packaged pound cake mix cut into strips and rolled in a froth of flaked coconut.

FESTIVE ROSE PUNCH

- 2 cans (6 ounces each) quick-frozen concentrated limeade, partially thawed
- 2 cans (6 ounces each) quick-

- frozen concentrated lemonade, partially thawed
- 1 1/2 quarts water
- 2 bottles rose, chilled
- 1 cup cognac
- 1 package quick-frozen sliced strawberries, frozen
- Lime slices

Combine all ingredients, except the strawberries and lime slices, in a large bowl. Chill. Just before serving, add the frozen strawberries and garnish with lime slices. Add ice as needed. Makes 1 gallon.

TOASTED COCONUT FINGERS

- 1 package golden pound cake mix
- 1 can (14 ounces) sweetened condensed milk
- 2 cans (3 cups) tender-thin flaked coconut

Prepare cake mix according to package directions. Cool. Then slice 3/4-inch thick. Cut each slice into 4 strips to make finger pieces. Dip each cake finger into condensed milk, using a fork or spoon to coat evenly. Then roll in coconut. Place on greased baking sheet. Toast under broiler, turning each piece to toast all sides. Cool on rack. Makes 32 fingers.

GLOVES

Washable leather gloves will dry softer if you roll them for 2 minutes or two in a slightly moist turkish towel after they have been sudsed and rinsed.



THREE HUNDRED POUND wheel of Kraft's cheese was cut and demonstrated at both Market Basket Stores last week by Bunny Welp. Shown with her is Bob Van Laningham, Kraft Food Company's Southern Oregon representative, who was in Klamath Falls to set up the Kraft display. Note the background picture at upper right showing cheese and fruit for gracious entertaining.

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Peach Dumplings

"Count me twice" will be the cry when these "packages" of luscious golden fruit appear. Plump, summery-flavored canned cling peaches are tenderly wrapped in cheese pastry and baked to flaky perfection. Serve "Golden Peach Dumplings" warm, with a tangy lemon sauce. They make an ideal dessert for winter evenings. You'll find them no trouble to make because the simple ingredients, including canned cling peaches, are no doubt already in your kitchen.

GOLDEN PEACH DUMPLINGS

- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1/4 cup grated sharp American cheese
- Cold water (about 3 tablespoons)
- canned cling peach halves
- Cinnamon
- LEMON SAUCE**
- 1 cup syrup from canned cling peaches
- 1/4 cup sugar
- 2 teaspoons cornstarch
- Dash salt
- 1/2 teaspoon grated lemon rind
- 1 tablespoon fresh lemon juice
- 1 tablespoon butter or margarine

Sift flour with salt. Cut in shortening until particles are size of small peas. Add cheese, and mix lightly with fork. Add water to make stiff dough. Pat to rectangle on floured board, and roll thin to rectangle 12 x 18-inches. Cut into six (6-inch) squares. Place well drained peach half in center of each square, and sprinkle with cinnamon. Moisten edges of pastry, and fold up over peach, pinching to seal. Place dumplings on ungreased baking sheet, and bake in hot oven (425 degrees F.) about 25 minutes, until pastry is browned. Serve warm, with Lemon Sauce.

Lemon Sauce: Heat peach syrup. Blend sugar, cornstarch and salt thoroughly, and stir into hot syrup. Cook and stir until clear and thickened. Blend in remaining ingredients. Serve warm.

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BEAUTY PICK UP

The most trying week for beauty can well be the one between Christmas and New Year's... the very week when your social calendar is crowded, giving you every reason to look your best. But holiday parties which come after a strenuous round of shopping take their toll. When you faze the mirror you see it in lines that radiate from the corners of the eyes, in puffiness under the eyes, in contours that have a downward slope, and in the kind of blemishes that come from lack of sleep or too much rich food.

To the rescue comes a brilliant scheme concocted by Elizabeth Ar-



DON'T FORGET to recapture sparkle for your eyes with Crystal Clear Eye Drops during your Elizabeth Arden Holiday Beauty Pick-up.

den. Called by Miss Arden the "Holiday Pickup" this plan is definitely not a makeshift five-minute routine. It must be coupled with adequate time for relaxation (at least 45 minutes) and a non-worried state of mind. The proper time? Before a party or at the very end of a busy day.

Choose your most comfortable chair or perhaps your bed; place all preparations and equipment within easy reach. Don't answer the doorbell or telephone.

Begin by thorough cleansing: Dip a cotton pad in Ardena Skin Lotion, then in Cleansing Cream and apply in upward strokes. The cream dissolves soil and stale make-up floating to the surface from deep within the pores. Tissue away. Repeat twice. Now for five minutes treat yourself to the brisk patting motion obtained with an Elizabeth Arden astringent pater soaked in Skin Lotion. Consisting of a soft pad placed at the end of a flexible handle, this little instrument recreates the skilled motions used for face treatments in Elizabeth Arden Salons.

At this point take a minute to recapture sparkle for your eyes. A drop in each of Crystal Clear Eye Drops does wonders toward refreshing and clearing them. For

the fine skin around the eye pat on Special Eye Cream with the ring finger, which gives the lightening touch. Leave on through remainder of treatment.

Now begins the most refreshing part of your "Holiday Pickup," a five-minute stimulation of circulation designed to make the blood more active in taking away blemish-causing impurities. Over a film of Eight Hour Cream apply Ardena Sensation Cream. You'll notice a delightful tingling as it revitalizes the skin. After five minutes remove by gently applying Moisture Oil on a cotton pad.

Follow with Velva Cream Mask. Miss Arden's fabulous non-drying mask which actually releases moisture to the skin, so gentle it can be applied directly under the eyes to ease lines and puffiness. After the mask is on, relax; for 20 luxurious minutes let it work for you, soothing away lines, lifting contours. Perhaps you'll want to set the alarm and nap. After-

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