



QUICK-FROZEN FISH STICKS are used in combination with potatoes for this hurry-up skillet hash. Potatoes and fish are naturals together, whether you use mashed, baked or fried potatoes. The photo and recipe suggestions are courtesy of Birds Eye by General Foods.

Spring Styles

Women should not be conformed to 'This Year's Silhouette,' is the declaration of stylists at Young Viewpoint.

There's a hint of Spring in Winter's frosty air and nowhere is it felt more than in the world of fashion; for the Spring collections are now in the stores. No matter what your figure - type, there are clothes in your size. But, that's not enough! The fortunate customer is the one whose store buyer has not merely been content to purchase styles in every size range, but has bought the type of styling most able to flatter the woman who will wear it.

Recognizing the fact that women cannot fall into one catch-all size range, this has become an era of specialized sizes, but the smart designers in each of these fields are few. It is not enough to stretch, shrink, raise or lower the same pattern for everyone, the styling itself, must be translated into terms of wearability and the maximum in flattery, as well as "perfect fit," for each figure-type. Otherwise the woman has been conformed to the fashion, rather than having the fashion enhance the woman.

One New York manufacturer, who caters solely and only to one figure-type - the mature figure - has practiced this theory with great success. Nat Abelson, president and stylist of Young Viewpoint Fashions, has dedicated himself to designing clothing that is not merely a copy (watered down or otherwise), of some "Paris original," but, rather, he insists that his designs be a "translation." He appreciates the newest in "Haute Couture," but adapts it for the ultimate in flattery to his customer, and never visualizes her in terms of some avenue Seventh Avenue model. Highlights of the Young Viewpoint Spring col-



MENSWEAR fabric makes women's news with this number (Style 211) from Young Viewpoint, New York. The fabric is 50 per cent Dacron, 40 per cent Orlon and 10 per cent rayon and looks like slubbed silk. It is wrinkle-resistant and travel conscious. Here is a costume to take you from now through summer, North or South, East or to the Coast.

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HASH IN A HURRY

There is something pretty "daily" about having to decide what to have for dinner.

Sometimes it seems that January is one of the longest months in the year—and, of course, it is. But the days are getting longer every day, too. Until the bountiful crop of fresh vegetables come in, there is always the frozen food counter at your local grocer's. This is a good time to be using Klamath's good potatoes and potatoes are a natural go-along-with for fish dishes or almost anything else you choose for an entire dinner. Fried chicken cries for mashed potatoes to put that good gravy on. There isn't anything better than fried potatoes with calves' liver and bacon for dinner, especially if you chop some onions into the potatoes as they are cooking and season them well with salt and pepper.

When you are especially in a hurry, there are frozen potatoes, such as Birds Eye quick-frozen potato patties. Add them to frozen

section, currently available, would seem to prove this fact.

All the couturier touches are here: jacket dresses, (so very big this year) . . . cape collars . . . Empire touches . . . brilliant colorings . . . miracle fabrics . . . lovely colorings in silk prints . . . and more; but all have achieved their fashion styling without losing sight of their raison d'etre, or purpose for being. All are designed to fit the custom-sized woman without costly alterations; yet, all are designed to flatter her figure-type!

This same kind of specialized thinking, applied at each level of American design, could perhaps force our couturiers to draw inspiration from the well-spring of American women - their figure-type . . . their way of living . . . their inherent nonconformity - and stop these headlong flights to Paris to copy. Perhaps this very creative force might transfer the fountainhead of world fashion from Paris to New York - who might then deserve to receive it.

QUICK DESSERT

Simmer a package of mixed dried fruits in water to barely cover, adding a cinnamon stick and a couple of thin lemon or lime slices. When fruit is tender, sweeten to taste and thicken slightly with cornstarch. Turn into a shallow baking dish and top with rich biscuit dough. Brush with melted butter and sprinkle with sugar. Bake in hot oven until crust is nicely browned. Serve with a spoonful of ice cream on each dish.

GARNISH

Top each serving of cream soup with cubes of avocado for eye appeal. Use with frozen shrimp or creamed chicken, mushroom or celery soups.

fish sticks and you get a quick, one-skillet hash.

The recipe is ever-so simple: put the potato patties (there are four in a package) in a largish skillet with a little melted butter and, if you like, some chopped onion. As the patties cook, break them up with a fork and then add the frozen fish sticks, also broken up a bit. Cook for about 12 minutes, turning as the hash browns.

This fish stick skillet hash makes a fine lunch or supper dish. Serve a leafy green vegetable with it, and don't forget the catsup, chili or tomato sauce for extra color and flavor.

FISH STICK SKILLET HASH

- 1/4 cup butter
1/4 cup chopped onion (optional)
1 package (12 ounces) quick-frozen potato patties
1 package (8 ounces) quick-frozen pre-cooked fish sticks
Salt and pepper

Melt butter in a large, heavy skillet. Add chopped onion and frozen potato patties. Sauté, turning frequently, about five minutes, or until patties can be broken up with a fork. Crumble frozen fish sticks into potato mixture. Sprinkle lightly with salt and pepper. Continue to sauté about 12 minutes, turning as the hash browns. Serve with tomato sauce, catsup, or chili sauce, if desired. Makes four servings.

Note: If desired, chop frozen Fish Sticks and frozen Potato Patties. Mix and pack into greased skillet, cover, and cook over low heat until brown crust forms on bottom, about 12 minutes. Cut part way through and fold like an omelet. Slide onto hot platter.



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