



BAKED STUFFED LAMB CHOPS is the kind of entree that will warm the hearts of your family when appetites lag from spring fever. Raisins are added to the bread dressing and, with chopped celery, help keep the dressing moist. Photo and recipe are courtesy of California Foods Research Institute.



DuBARRY SOLVES the problem of winter-dry skin with a deeper dry-skin treatment cream known as Young Promise, formulated with Polyunsaturates. Light in texture, it still provides an effective treatment to help achieve a look of youthful smoothness.

Young Promise

Have you spent the past months conscientiously counting calories, exercising, working to bring your figure into line for spring's fashions? If so—you are probably happy with your new figure—but what about your face? If your skin has lost its fresh, young look because of dryness, DuBarry Young Promise can help it look fresher, firmer, healthier!

Young Promise is a night cream created by the DuBarry laboratories—formulated with a class of organic compounds called Polyunsaturates, precious substance related to vitamins which have only recently been adapted to cosmetic use. It is delightfully light in texture, with a luscious pale yellow color . . . and because polyunsaturates give such deep, quicker penetration, this extraordinary cream provides one of the most effective treatments known, to help achieve a look of youthful smoothness. After only a few treatments you will be amazed at the way your skin takes on a softer, more supple look, and tiny lines caused by dryness and tension seem to smooth out of sight.

The DuBarry Young Promise treatment begins with a thorough cleansing using DuBarry Cleansing Cream over face and throat, followed by a "rinsing" with DuBarry Skin Freshener applied with a cotton pad to remove every trace of impurities and leave your skin radiantly clean.

The second step—and this is particularly important in this home treatment—is to "prepare" your skin and make it receptive to the corrective action of Young Promise. From a roll of absorbent cotton, tear off a piece about three inches wide, and squeezing it out in water, form it into a patty shaped like a calla lily or spoon. Saturate the patty with DuBarry Firming Lotion, holding it by the narrow end, pat briskly with the wide end, beginning at the base of the throat and continuing upward—upward along the jawline to temple—up at each cheek—up along the forehead. The effect is a dual one—the patting takes the place of a salon operator's finger manipulation, brings circulation up to the skin surface so that it will more eagerly absorb the cream

—and the Firming Lotion itself, which is so mild it can be used with excellent effect on even sensitive and very young skins, is invaluable to help refine skin texture.

Now smooth on Young Promise Cream (you need only use the smallest amount) with a firm upward motion. You will see for yourself how quickly the skin seems to absorb it. In just a few minutes, while you read that final chapter in bed or plan your activities for the next day, virtually every trace of cream has disappeared—so there's never that messy, greasy feeling, and you go to bed with a fresh, dewy look!

GETTING TOUGH

SYRACUSE, N.Y. (UPI)—The Syracuse University Library has adopted a get-tough policy to deal with forgetful book-borrowers. Instead of a two-cent fine per day on overdue books, the library charges 25 cents per day on most books and even more on reserved volumes.

INFANTS' WEAR NEXT?

MILWAUKEE (UPI)—Miss Lorraine Reider, Milwaukee, was recently made assistant manager of the bridal department in a Milwaukee department store, and was then made assistant manager of the maternity section only three days later.

Lamb Chops

When there's a hint of spring fever in the air, an attractive meal will do much to spark appetites. "Baked Stuffed Lamb Chops" is a select entree loaded with taste and appetite appeal. The superb raisin, onion and curry stuffing features bread instead of the expected rice. Deftly seasoned, the stuffing gives supreme goodness to lamb. Why not carry out a spring theme and accompany this palatable entree with creamed new peas, new potatoes and colorful canned peach halves filled with mint jelly? Who could improve upon this springtime menu?

BAKED STUFFED LAMB CHOPS
1-3 cup light or dark raisins
1 tablespoon instant minced onion or ¼ cup finely chopped raw onion
½ cup hot chicken broth
1 tablespoon butter or margarine
½ teaspoon curry powder
¼ cup chopped celery
½ to 1 teaspoon salt
¼ teaspoon pepper
2½ cups finely cubed stale bread
6 double-thick loin lamb chops with pocket

Rinse and drain raisins; chop coarsely. Add onion to broth, and let stand a few minutes. Melt butter; add curry powder and celery and cook until transparent. Add raisins, salt and pepper, and combine with onion-mixture. Toss lightly with cubed bread. Taste for salt. Use as stuffing for double-thick lamb chops cut with a pocket. Allow approximately 1-3 cup stuffing to each chop, depending upon size of chops. Fasten opening with toothpicks, if necessary. Brown stuffed chops in lightly greased skillet. Cover and bake in moderate oven (350 degrees) 30 minutes.

Makes 6 servings.
Note: Amount of liquid will depend upon dryness of bread. Add a little hot water if more liquid is needed. Amount of salt will depend upon saltiness of chicken broth.

FRANKFURTERS

Instead of heating frankfurters for a big crowd in hot water, you can place them on a rack in a shallow pan and heat in a 400 degree oven. It takes 15 to 20 minutes for them to heat through.



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Olive Requefort Dressing
½ cup ripe olives ½ cup mayonnaise
1 tablespoon vinegar
1 tablespoon milk or cream
2 tablespoons crumbled Requefort cheese
Freshly ground pepper to taste
Cut olives in small pieces. Blend all ingredients together. Serve on crisp salad greens.
Makes about 1 cup.

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SHRIMP DIP

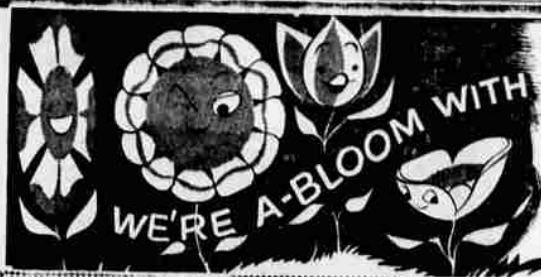
Velvety - smooth green Calavo avocado and tender pink shrimp make a pleasing combination in this "California Shrimp Dip." This delicious appetizer dip is simple to prepare: just mash ripe avocado

with a fork and stir in the other ingredients. You can make up a fresh batch in minutes if the supply should run low during the party.
CALIFORNIA SHRIMP DIP
1 large ripe Calavo avocado
2 tablespoons fresh lime or lemon juice

1-16 teaspoon garlic powder or ½ small clove garlic, crushed
1 teaspoon seasoned salt
2 tablespoons chopped pimiento
1 cup small curd cottage cheese
1 cup cooked shrimp (fresh or

5-ounce can) or 1 (7-ounce) can minced clams, drained
Small crisp lettuce leaves
Paprika or parsley
Cut avocado in half; remove seed and skin. Mash fruit with fork until smooth. Blend in lime juice, garlic, seasoned salt and pimiento. Add cottage cheese and

shrimp or drained clams. Pile into bowl; surround edge with small crisp lettuce leaves. Sprinkle with paprika or finely chopped parsley. Makes about two cups.
Note: For a completely smooth mixture sieve cottage cheese or beat dip ingredients with electric mixer or in blender.



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