

LET'S HAVE a "month of sundaes." It's so easy to do, too, with Crescent Toppings and the many delightful flavors of ice cream available in Klamath Falls. You can dream up own favorite combinations, but it is a good idea to have ice cream and sherbet in e freezing compartment of your refrigerator all the time these hot days.

SNOW OF

MONTH OF SUNDAES

ionth of sun-, All of these delightful the moon tions can be made with a few basic ingredients. Heading wonderful warm grocery list should be four

ummer, enjoy the Crescent Toppings-crimson, full- scoop of vanilla ice cream; ice cream. Decor- flavored crushed strawberry; with whipped cream fancy dictates-ice creamy, nut-brown butterscotch; STRAWSTACK an easy dessert sparkling, yellow crushed pineap hing, refreshing ple: and dark, rich chocolate Pour butterscotch topping into a the milk consump-fudge Along with these tasty top-smily. pings, select your favorite kinds you'd like a Crys- of ice cream, and check your sup-ers of ersen mint nice discussed to the select of th

ayers of green mint piy of coconut, nuts, cherries, and Top a peach half in a Crescent Choco-Crescent Sprinx. Now, sit back, dish with a scoop of pping crowned with relax, and enjoy the sundaes of cream. Top with crushed strawprrow a Straw- the month-for a

sted coconut and float- Here are a few suggested vaa pool of Crescent Butter- rieties of sundaes ng; and the next day ICE CREAM SUNDAE PIE - canned peach In a baked pastry shell, spoon and a dash of nutmeg. TUTTIFRUITT is topped with scoops of va- vanilla ice cream. Drizzle topping hing of choice over the ice cream and Crescent Crushed Pineapple p with meringue. Bake in a ping and chopped



LILLY DACHE'S new Starry Eyes is an all-in-one liqui potion that insures complete, lasting eye beauty. Applied with its own sable brush, it can be used as shadow, liner. even as mascara. Starry Eyes is waterproof, won't melt into lids to leave blurred lines and rides and stays delicately smooth until it's removed.

STARRY EYES to finally be able to have exqu

itely tinted eyes from morning molaint about eve night without having to touch een solved, and by or reapply). And when you netic pioneer, Lil- want to remove it, just table Lilly cream, lotion or soap and water as launched a liquid eye luster and voila, off it comes.

hat not only goes on like cham-Lilly's liquid eye luster is ava Vanilla ice cream, spoonful of pagne (water would be far too able in a glorious array of sha applesauce, butterscotch topping plebian a comparison for this fab-all keyed to complement hig ous liquid), but absolutely does tashion's brilliant fact, it dries in such a smooth, colors that seem mixed with a are actually Star Sapphire, Violette de Parr that comes with it enables tense onague shades (Turquo ng luster - and the Brown, Black

CHICKEN

SKIPDY

BEWARE

OF IMITATIONS

FOR THE HAPPY

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Electrical Jagu

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L CAT F

your eyes look Maryland chicken sparkle and glisten as made by chicken in heaten egg and i

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A CARLSON

Coils



BEEF STEAK fills a place on the menu that is important. There is no substitute for beef when the family is hungry for meat, but some of the less expensive cuts can be just as tender and possibly even more flavorful than the more expensive cuts. This photo and recipe suggestions are from the National Live Stock and Meat Board in Chicago. It fea-tures half-inch cuts of round steak.

124 North 4th

SAUCY STEAK

prepared. me-cooked meal is always heart

teak, is shown here braised a union combination of , water, celery seed and chi sauce. Figure on a minu

14 hours in preparation. SAUCY STEAK

- 1 beef round steak, inch thick
- 14 cup flour 1/2 teaspoon salt
- % teaspoon pepper
- a tablespoons fat or drippin 1 can (10% ounces) c o
- densed onion soup
- 14 cup water
- ^{1/2} teaspoon celery seed 2 tablespoons chili sauce

Mix together four, salt, an pepper. Pound steak with se soned flour to 14 inch thickness Cut into serving pieces. Brown in lard or drippings. Pour off drip pings. Add onion soup, water, co ery seed and chili sauce. Cove tightly and simmer 112 hours of

until meat is tender. Yield: 5 to

servings.

ROMAN SOUP

'Use one egg, one cup chicker broth, one teaspoon flour and one tablespoon Parmesan cheese (grat-ed), per person for this recipe. Beat eggs, flour and cheese to gether with a fork. Have sou boiling (use chicken bouilion cuber if you wish). Sail and pepper broth to taste. The trick is to pour the egg mixture in slowly from height of a foot or so, so that the mixture forms fine strings in the soup. Serve at once. Italians ca this Stracciatelli, which mean "little rags."

EYE MAGIC

To make eyes appear apply mascara in upward stru so lashes curl back and rev all of the eye. Blink lashes, w still wet, against a Coet cotton square to remove exce mascara and prevent flaking.



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