



NEW BRILLIANCE of "Autumn Fires" make-up by Elizabeth Arden bring new enchantment with beauty borrowed from the Thirties. The hat is by John Frederic.

'AUTUMN FIRES'

The woman who is known as a beauty year after year, through all of the varying moods of fashion, is the woman who adapts herself to the changes. Just as she plans accessories to complement clothes, she discovered the beauty approach that most nearly reflects their feeling.

To be specific for autumn 1959: Amidst the many innovations of Seventh Avenue and Paris is a clear trend that looks directly back to the Thirties. Fluidity of shape in dresses, the offhand chic of casually wrapped trench coats, the lavishness of fur trim by day as well as by night, the severe hat expressed in soft fabric — the woman who buys new clothes this year will acquire a reflection of the Thirties.

Inspired by this current nostalgia, Elizabeth Arden is introducing a look frankly borrowed from the great beauties of that era. Miss Arden keys the make-up with "Autumn Fires," her two new brilliant lipsticks, appropriate for the smaller, deeper hued mouth.

The colors are "Pink Spark," a rosy shade, spiced with blue; and "Ember Red," a warmth of clear glowing red. Their complement in eye shadow is "Autumn Smoke," a soft yet smouldering gray with subtle hints of mauve.

You might start your personal reinterpretation of the Thirties with a pale Rachel foundation, a tone that lightens your natural skin color. With gray sure to be a wardrobe mainstay, a light base and powder quietly touched with pink give the most flattery.

Next, note that the beauty of women like Greta Garbo and Carole Lombard came in part from slim bone structure. It is true that a majority of women are born with somewhat rounder facial contours, but it's not at all difficult to duplicate these lines with a shading of brown eye shadow, applied under cheekbones, blended with foundation and covered with powder.

The most exciting women of any era achieve at least half of their effectiveness with their eyes. In the Thirties this was particularly true. As in 1939, hat shapes, simpler coiffures, and large fur collars absolutely rivet attention to the eyes.

Start with "Autumn Smoke" shadow swept over the entire lid all the way to brows, smoothed with a sable tipped brush until it gives an enveloping, almost mysterious look. Reshape your brows into a thinner, higher arch. Note how much larger and more exciting your eyes look when you're really cleared the browline! Heavy-handed penciling is definitely out. The object is to achieve light, neat strokes that slightly raise and lengthen the natural line. Select the pencil color that seems most natural.

An important fact to face: Not one woman in a hundred is born with lashes thick enough and dark

HOT SOUP

Here's a serve-at-home or lunchbox idea.

Lunchbox menus need not get in a rut. If they are planned ahead of time so the necessary foods are on hand, they may be as interesting and varied as home meals. Cream soup makes an excellent addition to the packed lunch because of its high nourishment. Choose a hearty chowder or smooth bisque, then add sandwiches or crackers, vegetable relishes or fruit to complement the soup.

Cheese-flavored broccoli cream soup will make a delicious headliner to pack nourishment into your child's lunchbox, as well as for other members of the family who may carry their lunch. The cheese gives an interesting flavor accent and a bonus in nutrition to this basically hearty soup.

BROCCOLI CHEESE SOUP

- 1/4 cup butter
- 2 tablespoons minced onion
- 2 tablespoons flour
- 1 quart milk
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon paprika
- 1 teaspoon Worcester shire sauce
- 1 cup shredded American cheese (about 1/2 pound)
- 1 12-ounce package frozen broccoli, cooked, drained, cut into small pieces

Melt butter in sauce pan over low heat; add onion and cook slowly until tender, about five minutes. Blend in flour, add milk, stirring constantly, and cook until smooth and thickened. Add salt, pepper, paprika, Worcester shire sauce and cheese and stir until cheese is melted. Fold in broccoli. Serve hot or chilled.



PLAN a nourishing lunch for the family during crisp fall days. The National Dairy Council suggests the hot dish be Broccoli Cheese Soup. Accompany the soup with peanut butter and bacon sandwiches, fresh fruit and milk and, if desired, a cupcake for dessert.

EASY SALAD

Scoop out tiny tomatoes and turn upside down to drain. Sprinkle inside lightly with salt and pepper, then fill with a little mayonnaise to which you have added minced chives or scallions.

SPECIAL MEAT BALLS

Meat balls do not always have to be partner to spaghetti! Serve them with their own gravy and add creamy mashed potatoes, buttered broccoli and pickled beet salad to the menu.

LIGHT ROLLS

If you like to bake and need a recipe in your file for a lot of rolls, here is one from General Mills.

The recipe will make two big casseroles full of hot rolls. The General Mills Home Economist suggests baking 32 in each baking dish. She calls them "Country Casseroles."

COUNTRY CASSEROLES

- 1/4 cup warm water (not hot—110 to 115 degrees)
- 1 package active dry yeast
- 1/4 cup lukewarm milk
- 1/4 cup sugar
- 1 teaspoon salt
- 1 egg
- 1/4 cup shortening
- 3 1/2 to 3 3/4 cups sifted Gold Medal "Kitchen Tested" Enriched Flour

In mixing bowl, dissolve yeast in warm water. Stir in milk, sugar and salt. Add egg, shortening and half of flour; mix with spoon. Add rest of flour; mix with hand. Turn onto lightly floured board. Knead until smooth and blistered, about five minutes. Round up in greased bowl; bring greased side up. Cover. Let rise in warm place

(85 degrees) until double in bulk, 1 1/2 to 2 hours. (If kitchen is cool, place dough on rack over a bowl of hot water and cover completely with a towel.) Punch down; round up; let rise again in warm place (85 degrees) until almost double, 30 to 45 minutes. Divide dough in half. Put one half back in bowl and cover until ready to shape. Cut the other dough into 32 small pieces. Form each piece into a small ball and place very close together in lightly greased 1 1/2-quart baking dish 2 1/4" deep. Shape the other half in the same way. Place in another baking dish or 9" pie pan. Let rise in warm place (85 degrees) until double, about one hour.

Heat oven to 375 degrees, (quick mod.). Bake 20 to 25 minutes, until nicely browned. Brush with melted butter, if desired. Serve warm. Makes 64.

SCHOOL LUNCHBOX

With back-to-school lunches the order of the day, here's a nutritious treat to add a dash of variety. On lightly buttered slices of whole wheat bread arrange 6 or 7 Norway sardines. Top with thin slices of American cheese. Pack with carrot sticks, thermos of hot soup, fresh fruit and cookies. (One 3 1/4 ounce can of Norway sardines yields 3 hearty sandwiches. Let over sardines may be left right in the can in pure olive oil and refrigerated until ready to serve again.)

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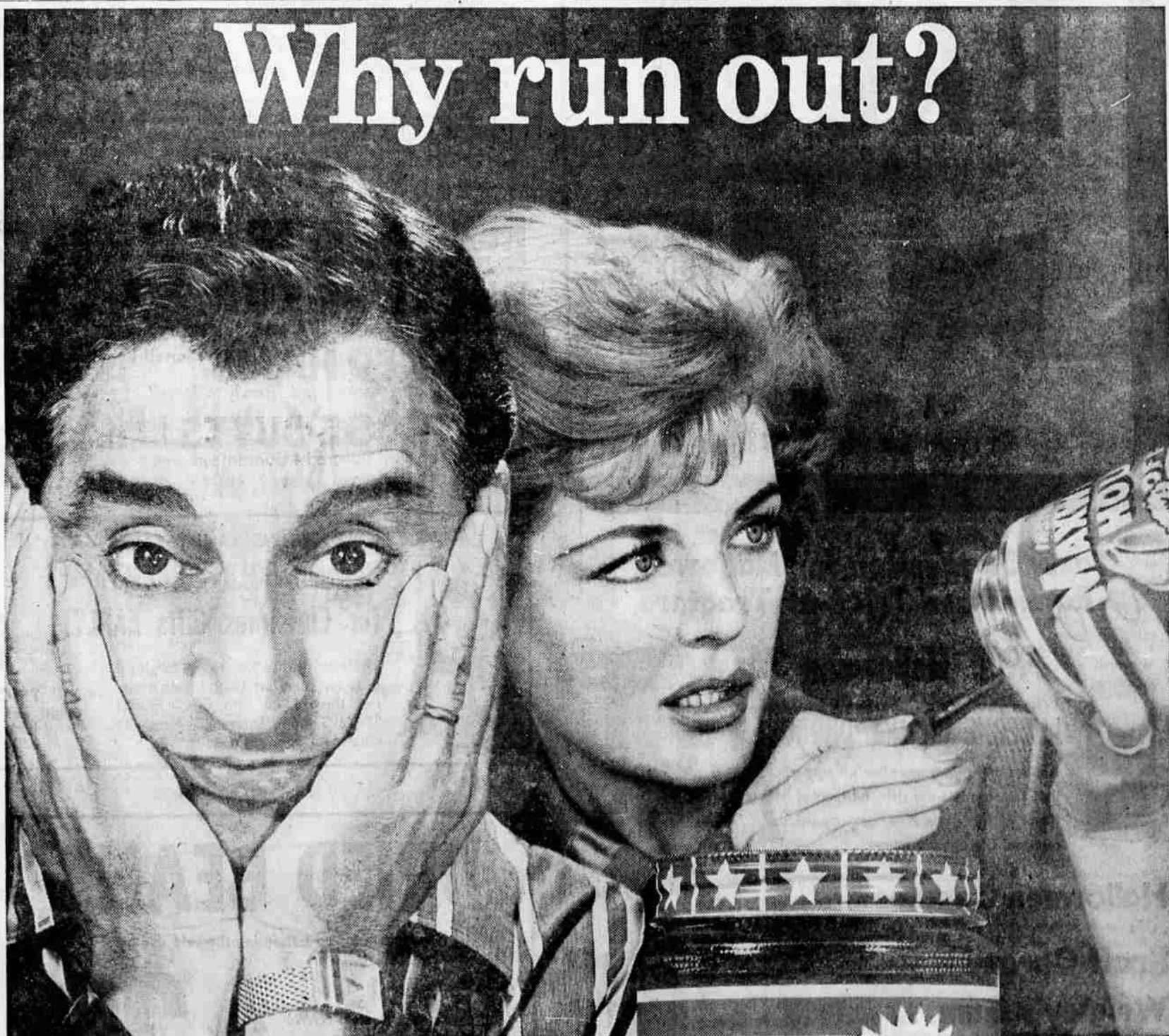


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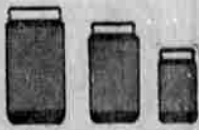
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