



GALA ASSORTMENT of foods is part of the fun of holiday entertaining. Pacific Kitchen at Seattle sends us these ideas which were developed through the use of Crescent Manufacturing Company products in Emma States own test kitchens.

HOLIDAY FOOD FUN

Before you lies a table laden with festive foods; a pretty punch bowl filled to the brim, trays of sweet cookies gaily bedecked for the holiday season, tiny sandwiches spread with spicy mixtures and colorful garnishes. All of these foods are fun—fun to make for gay spirits abound during their preparation, fun to see their rain-



HOLIDAY jewelry for the eyes is suggested by Elizabeth Arden. The model shows how to apply properly Star Twinkle, new glitter of this Christmas season.

Arden Eyes

For the most important season of festivities Elizabeth Arden is presenting new jewelry for the eyes, make-up that gives you enough dazzle to make a grand entrance at even the most spectacular affair. After all, exciting make-up does determine which women will be most noticed.

Best news for the woman who wants dramatic eyes is Miss Arden's liquid shadow, just being introduced. Packaged with its own sable tipped brush, the liquid has a threefold purpose. Applied near the roots of lashes it acts as a most effective liner, enlarging and emphasizing the eyes. When blended over the lid it gives a soft subtle shadowing. Tipped on the ends of lashes it adds an exciting flick of color. It is available in sixteen shades including black and brown. Newest tone is "Smoky Green," a bronzy green which is particularly dashing for holiday parties.

How to jewel the eyes? Begin by blending Velva Moisture Film as a foundation around the eyes. This silky lotion makes it much easier to work with shadow and liner. With black liquid shadow on brush outline top lid extending line up and out at the corners. With a fresh brush, blend a haze of Smoky Green upward from lashes to brow. Softly and lightly pencil brows in a high arch. Apply black mascara and tip ends of lashes with Smoky Green.

Next comes Star Twinkle, Miss Arden's glittering confetti for a final sparkling touch. With Smoky Green, gold Star Twinkle is most exciting, looks wonderful over shadow or over pomaded brows.

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upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News



ENTERTAINING IDEAS for the holidays are always fun to read and tuck away for future use even if you don't get around to try them at the time. Shown is a Christmas tree spiked with marinated mushrooms and a chip-and-dip bowl (Nalley's potato chips, of course). The dips may be made in your kitchen or you can buy Nalley's dips for quick serving. The leftover dips are wonderful for combining with dressing for salad later.

BUFFET IDEAS

New recipes that enter into the entertaining mood are always welcome during the holidays.

Most all homemakers adapt ideas rather than following recipes to the letter.

The seasonings in the recipes that follow are packaged salad dressing mix. Many persons like to mix their own marinades so the individual spices preferred can be used. The Marinated Mushrooms are a case in point. In addition, the mushrooms might be alternated with the new Wyandotte spiced ripe olives which are indeed a taste treat and ready to serve from the can.

We have a friend in Portland who makes her own spiced mushrooms, starting with fresh mushrooms. She uses wine vinegar (a must for this type of pickling), adds only salt, pepper, Wyandotte olive oil and fresh garlic.

Pickled mushrooms or chick peas (garbanzos) or whatever you are preparing should remain in the marinating liquid overnight for the flavors to blend. Cooked limas or red beans made with the same marinade are good side dishes, too.

MARINATED MUSHROOMS
1 envelope classic salad dressing mix
Vinegar, water and oil
1 cup button mushrooms, fresh or canned

Prepare salad dressing mix with vinegar, water and oil as directed on envelope or cruet. Measure 1/2 cup.
Wash and trim fresh raw mushrooms or drain canned mushrooms. Cover with 1/2 cup salad dressing. Marinate overnight. Serve chilled as hors d'oeuvres.

CREAMY GARLIC CHEESE DIP
1 package (8 oz.) cream

2 large avocados, pureed
Combine all ingredients and mix well. Spoon into a quart jar. Seal tightly and chill one hour. Serve as a dip with potato chips, or corn chips.

GUACAMOLE
1 envelope exotic herbs salad dressing mix
1 to 2 teaspoons chili powder
3 tablespoons chili sauce
4 dashes Tabasco sauce
1/4 to 1-3 cup mayonnaise
1 tablespoon lemon juice
1 small onion, grated

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OSBORN HOTEL
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1 package (8-oz.) cream cheese, softened
1 tablespoon cream
1 teaspoon lemon juice
Blend together first four ingredients; stir in lemon juice. Spread between slices of cold meat; stack four slices together at one time; chill and cut each stack into 12 wedges. Makes about 1/2 cup spread.

BAR-B-CUE SPREAD
1/2 teaspoon Crescent Bar-B-Cue Seasoning
1 package (3 - oz.) cream cheese, softened
1 tablespoon cream
1 teaspoon lemon juice
Blend together first three ingredients; stir in lemon juice. Use as spread for canapes or crackers. Makes about 1/2 cup spread.

COCKTAIL DIPPING SAUCE
1 tablespoon Crescent Whole Mixed Pickling Spice
1 tablespoon Crescent Instant Minced Onion
1/4 teaspoon Crescent Garlic Powder
1 tablespoon sugar
1 tablespoon vinegar
2 cans (8-oz. each) tomato sauce
Combine all ingredients in saucepan; bring to boil and simmer, uncovered, 10 minutes. Serve hot or chilled as sauce for shrimp, crab legs, or seafood cocktails. Makes two cups sauce.

DOUBLE CHEESE BALLS
1/2 teaspoon Crescent Onion Salt
1 package (3 - oz.) cream cheese
1/4 cup sharp Cheddar cheese spread
Crescent Whole Cloves
Crescent Paprika
Cream together onion salt, soft-

ened cream cheese, and cheese spread. Chill until firm enough to handle. Roll into balls; stick clove into ball and roll in paprika. Serve chilled and firm, to be eaten on toothpicks. Makes 12 balls.

CHOCO-MINT TEA COOKIES
1/2 teaspoon Crescent Peppermint Flavoring
1/2 teaspoon Crescent Pure Vanilla
1 cup butter
1/2 cup powdered sugar
1/2 cup cocoa
2 cups sifted flour
1/4 teaspoon salt
2/3 cup chopped nuts
Cream together flavorings, butter, sugar and cocoa until fluffy. Sift flour and salt together; add to creamed mixture along with nuts. Chill dough about one hour.

CHRISTMAS COOKIES
Bake your favorite recipe of sugar cookies, cutting them into traditional and fancy shapes. When cool, frost with a powdered sugar icing tinted to different colors; with Crescent Pure Food Colorings and decorated with assorted kinds of Crescent Sprinx.

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