



DON'T TURN DOWN that last-minute date because skin troubles have you in a panic. Instant miracle for flawless complexion beauty is Spotstik, stick make-up that covers and hides skin blemishes (and the last of the freckles which failed to fade). Spotstik erases under-eye shadows, too.

SPOTSTIK

In today's magic world of "instant" wonders, it's a happy thought to know that last-minute dates need no longer ring the panic bell. Skin blotchy? Hair a mess? Nails grubby? Just don't fret! With a few canny trouble-shooters in your get-pretty-quick repertoire you can still be a dazzler for even the most festive impromptu date.

When hair needs a shampoo and looks messy as an unmade bed, tackle it first with a hair brush slipped into an old nylon stocking. Brush, brush, brush vigorously, parting your hair at one-inch intervals as you go. The nylon will pick up lint and grime, giving your hair a thorough dry cleaning. Keep moving the stocking to a fresh position after each part. Then dampen your hair with your favorite cologne and set most becomingly. The cologne acts as a quick-dry setting agent and leaves your hair alluringly scented, a real "com-hither" idea for that special date.

Rugged fingernails needn't cramp your style, thanks to the artificial variety. Trim rough cuticles, apply the "falsies," and coat with fresh polish. While nails dry, lie down for a 15-minute siesta with feet propped high. Close and cover eye-lids with two cotton squares moistened with witch hazel to relieve tired eyes and give them high-voltage sparkle.

Sudden skin bump? Lydia O'Leary, famed skin blemish expert, suggests you cover it with Spotstik make-up, an opaque cream in handy stick form that conceals pimples, freckles, moles, black and blue areas, and other skin flaws. Select the shade that matches your skin, dot on lightly over the blemish, pat it in, and viola! the problem has disappeared, leaving your complexion seemingly flawless. If you have dark under-eye circles or deep shadowy laughlines, select Spotstik in a lighter-than-skin shade. It will lighten dark areas and make them seem to vanish. Cover with a light dusting of Colorless finishing powder followed by your regular foundation powder, lipstick—the works! Don't forget back, throat, shoulders too if your dress is décolleté.

With this little stock-in-trade of emergency tricks as your glamorous ally, looking lovely at last-minute notice can be one of your most admired accomplishments.

Peanut Raisin Drops

The combination of salted peanuts and raisins takes "Peanut Raisin Drops" out of the ordinary cookie class. A rich, almost shortbread-type cookie dough sets off the crisp-chewy, nutty-sweet character of this interesting pair.

Wrap some of these delicious cookies in colored cellophane and tuck them into holiday gift boxes. Or, keep a gay basket of them in the hall to please youngsters who come and go during the holiday season.

PEANUT RAISIN DROPS

$\frac{1}{2}$ cup light or dark raisins
 $\frac{1}{2}$ cup salted peanuts
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
1 teaspoon vanilla
1 egg
1 cup sifted all-purpose flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt

Rinse and dry raisins; chop raisins and peanuts coarsely. Cream shortening, sugar, vanilla and egg together until light and fluffy. Sift flour, soda and salt together; add to creamed mixture along with raisins and nuts; mix well. Drop by teaspoonfuls about 2 inches apart onto ungreased cookie sheets. Bake in a moderately hot oven (375 degrees) about 8 minutes.

Makes about 2½ dozen cookies.

DESSERT

Cottage cheese makes a delicious and nutritious holiday dessert for children served this way. Spoon cream style cottage cheese into dishes and pour on a little light cream. Sprinkle a few threads of maple syrup over the top and garnish with colorful drained canned fruit cocktail.



NEW COOKERY TIP comes from the National Fisheries Institute. Shown are fish sticks in blankets with an easy mushroom sauce. Serve with a steamed green vegetable. The broccoli spears here are banded with red strips of pimiento for color. Each fish stick in a blanket is topped with a tiny sprig of parsley, making the whole as eye-appealing as a luncheon could be.

LUNCHEON

Here's a new cookery tip: When you have scraps of pastry left, make Fish Sticks in Blankets—to be served as a hearty appetizer or snack, or as a main dish with an easy-to-make Mushroom Sauce, following the recipe below. Fish sticks are among the most convenient of all convenience foods, and extremely economical—a welcome attribute at this time of year.

FISH STICKS

For one box of fish sticks, make short, flaky pastry, using a recipe calling for 2 cups of flour. Roll pastry about $\frac{3}{8}$ inch thick, and cut into 3-inch squares. Spread the center of each square with pre-

pared mustard. Lay a narrow strip of cheese diagonally across each square and a fish stick on top of each piece of cheese. Fold opposite corners over center of stick and secure with a toothpick. Place on a baking sheet and bake 10 minutes in a hot oven (425 degrees) or until brown. Garnish with parsley. Serve as luncheon main dish with Easy Mushroom Sauce.

EASY MUSHROOM SAUCE

1 can condensed mushroom soup, undiluted
3 tablespoons evaporated milk
1 4-oz. can sliced mushrooms, undrained
1 tablespoon cooking sherry (optional)

Combine all ingredients; heat in saucepan. Makes about 1½ cups.



HELP-YOURSELF SNACKS make for easy informal entertaining and cheese is about the easiest and most popular snacks to serve. The buffet can be as simple or as elaborate as you wish to make it. Shown on the tray here with varieties of cheese are fruit kabobs and fresh grapes. You can find the finest selection of cheese anywhere right here in Klamath Falls.

CHEESE

Entertaining should be fun for the hostess as well as the guests. An assortment of cheese and a variety of crackers make snacks easy to prepare and the combination is always popular.

You can choose any assortment of cheese you wish and it is fun to try new types. The bread shown in the accompanying picture is the Viennese bread, Kugelhoff, a not-too-sweet bread containing currents and candied fruits. It is wonderful with the milder types of cheese.

Coffee, tea or wine may be the beverage.

Here is the recipe for the bread.

FRUIT BREAD

1 cup milk, scalded
 $\frac{1}{4}$ cup butter or margarine
1-3 cup sugar
1 teaspoon salt
1 package yeast, granular or compressed
1 tablespoon grated lemon rind
1 8-ounce jar mixed chopped candied fruits (1 cup)
 $\frac{1}{4}$ cup currants
 $\frac{1}{4}$ cup chopped blanched almonds
 $\frac{3}{4}$ cup sifted all-purpose flour

Pour $\frac{1}{4}$ cup hot milk over butter or margarine, sugar and salt. Cool to lukewarm. Cool remaining milk to lukewarm; stir in yeast. Pour into first mixture. Add remaining ingredients and mix well. Knead on lightly floured surface until elastic. Place in greased bowl, turning once to grease top, cover with damp cloth. Let rise until doubled in bulk. Punch down. Place in greased 2-quart mold with tube or into 2-1 quart ring molds. Cover. Let rise until dou-

bled in bulk. Bake in moderate oven (350 degrees) until done, 40 to 45 minutes. When lukewarm spread confectioners' sugar icing over top allowing some to drizzle down sides. Yield: 1 loaf.

ZESTY SAUCE

California Burgundy wine gives character to meat sauces. Double the enjoyment of hamburger patties or meat loaf by serving them with "Zesty Meat Sauce." It's a splendid way to pay tribute to our good California wines which are emphasized during National Wine Week each year. Full-bodied Burgundy wine makes a pleasant mealtime beverage and is particularly delicious served with meats.

ZESTY MEAT SAUCE

3 tablespoons butter or margarine
3 tablespoons sifted flour
1 cup broth, bouillon or water and bouillon cubes
1 teaspoon instant minced onion or, 4 teaspoons finely chopped raw onion
 $\frac{1}{4}$ cup California Burgundy or other red table wine
 $\frac{1}{4}$ cup tomato catsup
 $\frac{1}{4}$ teaspoon celery seed
Salt to taste
Dash pepper

Melt butter and blend in flour. Stir in broth, add onion, and cook and stir until mixture boils and is thickened. Blend in wine, catsup, celery seed and salt and pepper to taste. Heat slowly a minute or two longer. Serve with hamburger patties, meat loaf, etc. Makes about 1½ cups sauce.

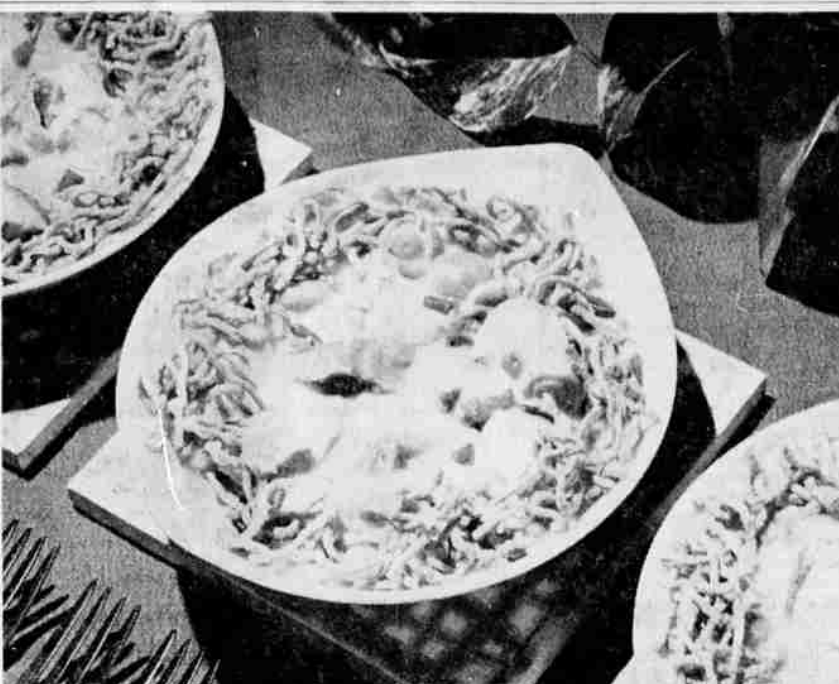
FISH CHOWDER

Fish chowder company: add light cream instead of the usual milk.

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News



TURKEY CONTINENTAL is another suggestion for using left over turkey. Turkey should be taken from the bones for refrigeration after the big bird has made his first holiday appearance, but that doesn't mean that later servings should lack glamour. Turkey can have a new look for numerous subsequent meals. This is practically on Oriental dish and decidedly different from the usual creamed turkey dishes.

Banana Date Cake

Chewy, naturally sweet California dates make "Banana Date Cake" outstanding. Here's a moist and delicious cake that needs no frosting, for the combination of bananas and fresh dates gives it delicious fruit flavor. Serve "Banana Date Cake" with orange or lemon sherbet, or your favorite canned fruit, for a satisfying mid-winter dessert.

BANANA DATE CAKE

1 cup fresh California dates
 $\frac{1}{2}$ cup shortening
 $1\frac{1}{2}$ cups sugar
2 eggs
2 cups sifted all-purpose flour
 $\frac{1}{2}$ teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
1 cup mashed banana
 $\frac{1}{4}$ cup sour milk

Pit dates and slice thinly. Cream shortening and sugar together thoroughly. Add eggs and beat well. Sift flour with soda, baking powder and salt. Blend into creamed mixture alternately with bananas and sour milk. Blend in dates. Turn into greased and floured pan (about 9 x 9 x 2 inches). Bake in moderate oven (350 degrees) about 1 hour. Cool in pan. Cut into squares to serve.

Makes one (9-inch square) cake.

SPICED NECTAR

Spices, tea and richly-flavored apricot whole fruit nectar make a delicious hot drink. Serve in your best china tea cups with crisp raisin cookies and thin slices of pound cake dusted with powdered sugar.

NECTAR

$1\frac{1}{2}$ cups water
 $\frac{1}{2}$ cup sugar
6 whole cloves
1 (2-inch) stick cinnamon
1 (10-ounce) can apricot whole fruit nectar
2 tablespoons fresh lemon juice
 $\frac{1}{2}$ cup strong tea beverage

Combine water, sugar and spices, and boil about five minutes. Strain. Add nectar, lemon juice and tea, and stir to blend. Reheat and serve hot. Makes four servings.

ICE CREAM

One average serving of ice cream contains almost as much protein and calcium as $\frac{1}{2}$ cup of milk. Ice cream should be considered a highly nourishing food when planning menus. Try it with a topping of warmed mince meat for a special holiday dessert.

TURKEY

Whether the leftover Thanksgiving turkey is to be frozen for later use or served the next day, you'll want to give it a new dress with that "special" touch.

Make the return engagements of the holiday bird just as eye and appetite appealing as when it played its role as king of the Thanksgiving table.

The size of your family will have much to do with whether you choose to large hen or a small junior turkey for your big feast. Frozen stuffed turkeys range in weight from five to 14 pounds, so you'll be able to find just the right size for your family. Allow approximately one pound, purchased weight for each serving, plus some for use in leftovers.

There's so much good eating in a frozen stuffed turkey that you'll want to make the most of it—down to the very last bite. And you'll marvel at the convenience of frozen stuffed turkeys, too. All the work of stuffing and trussing is done for you. The frozen birds are beautifully dressed and absolutely ready for the oven.

The bird can have a new look for each meal—turkey à la king on fluffy rice, turkey noodle scallop, turkey hash. Remember to save the frame of the bird for soup or for broth in casserole dishes.

Here's a recipe using leftover turkey that has a special "try me" appeal. Serve it for the buffet party or Sunday dinner following Thanksgiving. It's a good recipe to keep in your files, too, when the

NOW YOU KNOW

Ever see a recipe that calls for "cottage roll"? That means boneless smoked shoulder butt.

occasion calls for an easy (and tasty) dish to feed the crowd.

Serve Turkey Continental with chilled tomato juice, tossed salad and fresh fruit for dessert. You'll have requests for seconds — and thirds!

TURKEY CONTINENTAL

$\frac{1}{4}$ cup butter
1 (4 oz.) can mushroom stems and pieces, drained (reserve liquid)
 $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ teaspoon ginger
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
 $1\frac{1}{4}$ cups water and mushroom liquid
2 chicken bouillon cubes
 $\frac{1}{4}$ teaspoon grated lemon rind
2 cups cubed cooked turkey
1 (8 oz.) can water chestnuts, sliced thin
2 tablespoons green onion, finely chopped
 $\frac{1}{4}$ cup buttermilk

Melt butter, add mushrooms and brown lightly. Combine flour, ginger, cinnamon and nutmeg and add to mushrooms. Stir in water and mushroom liquid. Add bouillon cubes, lemon rind, turkey, water chestnuts and green onion. Cook over medium heat until mixture bubbles and thickens. Remove from heat and stir in buttermilk. Serve over Chinese noodles. Makes four servings.



MARKET BASKET

9th & Pine
Klamath Falls



JULIETTE MARGLEN suggests magical eye color for the New Years Eve festivities. It's the one night in the year to be your most glamorous and dazzling.

Glamorous

Shades of Benvenuto Cellini — is that New Years Eve at the end of this week? Yes, and a golden opportunity to brighten your beauty for that Big Date . . . to give a fascinating lilt to your festive fashions with Juliette Marglen's many-splendored makeup for lips, fingertips, eyes: Cellini Gold, Silver, Bronze!

Newest, most dazzling of all is Juliette Marglen's magical Eye Colour to glamour-eyes you with Gold, Silver, or Bronze! Waterproof, smudgeproof, non-irritating, Cellini Eye Colour stays on and on, keeps you sparkle-eyed long past the witching hour.

For lips, Juliette Marglen has glorified her famous Oval Lipstick with two fabulous new shades: Cellini Bronze, a glittering gold-fired burnished red . . . and Cellini Gold, shimmering with 24-carat gold and simply devastating worn over or under your favorite color. At your fingertips, Juliette Marglen's marvelous metallic spangle — Cellini Gold, Silver and Bronze Nail Glaze . . . breathtakingly beautiful by day, by night, by candlelight! Wear your Cellini nails as you do your jewelry—so rich.

ENTERTAIN THEM

Be prepared for young visitors by keeping an old suitcase packed with discarded jewelry, veils, both men and women's pocketbooks and hats and other grown up articles the kiddies can play with.

so regal so right for right now! You'll love Benvenuto Cellini's artfully flattering presents from his picturesque past—Cellini Gold, Silver, Bronze — faithfully reproduced by Juliette Marglen to give you lovelier lips . . . fingertips . . . eyes!



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