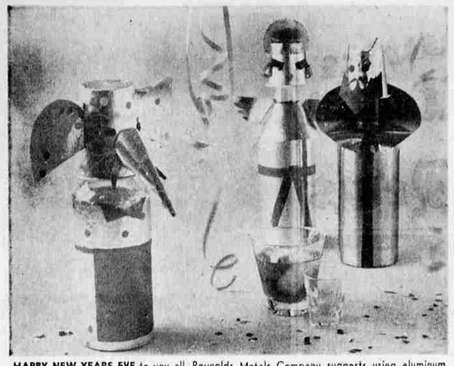


HAPPY NEW YEARS EVE to you all. Reynolds Metals Company suggests using aluminum foil gift wrap for bottle decorations for your party. Shown are a pink elephant, saint and sinner bartender bottle decorations. This is the first Holiday Season the aluminum foil gift wrap has been available and the decorative foil division has been established at Los Angeles.

WACKY BOTTLES

Gift wrap your wine and liquor bottles and make them permanent decorative items for parties and bar. Using a small supply of Reynolds "Designs for Giving" aluminum foil gift wrap, enhance the gift of wine or liquor you are about to give, or dress up the one you have just received. It's simple, inexpensive and very, very effective. The bottles can be used decoratively throughout the year after they are empty, or refilled again for other parties. Simply remove the head to pour the contents.

The Pink Elephant Bartender is a wonderful conversation piece, and the Saint and Sinner are fun conscience reminders. Of course, possibilities are limitless and you can create your own characters using the same basic materials.

DIRECTIONS

Use 4 ounce paper cup for head (for Bartender use 8 ounce paper cup). Make a pattern of the side of the cup from scrap paper. Using this pattern as a guide, cut Reynolds aluminum foil gift wrap to shape. First cover bottom of cup, overlapping excess to side. Tape to cup using double-faced cellophane tape for invisible attaching. Use paper pattern of cup as a guide in cutting head parts — Saint's hair, Sinner's hat and beard, Bartender's trunk, ears, tusks. Eyes, nose and mouth on all. Cover straight sides of bottle with Reynolds gift wrap. Tape on details as in photograph—Saint's belt, Sinner's stripe, Bartender's apron and bow-tie. For Saint's collar cut a half donut shape 4 inch radius for outside curve, 1¾ inch radius for inside. For Sinner's collar cut a full donut shape with 3 inch radius for outside curve, ¾ inch radius for inside curve. Cut out a 3 inch wedge. Tape these together and slip over neck of bottle. Attach Saint's wings through slits in back of collar.

Beauty Rose, Taffeta Texture, available in 4 foot rolls.
Saint—hair, mouth, wings, belt.
Sinner—hat, collar, body.
Bartender—tusks, bow-tie, apron.
Silver, Taffeta Texture, available in 4 foot rolls.
Saint—halo, collar, body.
Gold, Taffeta Texture, available in 4 foot rolls.
Saint—face.
Sinner—face.
"No Strings Attached," pink, white, silver, available in 8 foot packages.
Bartender — head, ears, trunk, body.

These are only suggested designs and colors. Reynolds aluminum foil gift wrap comes in a wide variety of colors and designs that would make equally attractive figures.

Turkey Tamales

If you're a fan of highly seasoned entrees, "Turkey Tamale Pie" may soon become one of your favorites. Luscious ripe olives are combined with leftover turkey, canned corn and tomatoes in a spicy sauce in this casserole; cheese melts and forms a golden rich topping during the baking. California ripe olives make a tasty addition to many casseroles and leftover dishes. They add meaty texture plus inimitable flavor to liven up entrees and give them extra appeal. Ripe olives may be purchased whole, pitted or sliced.

TURKEY TAMALE PIE
1 cup ripe olives
2-3 cup chopped onion
3 tablespoons cooking oil
2 cups canned whole kernel corn
2 cups canned tomatoes
2 teaspoons chili powder
1 teaspoon salt
½ teaspoon Worcestershire sauce
2 cups diced cooked turkey
Grated American cheese

Cut olives into large pieces. Cook onion slowly in oil until soft but not browned. Blend in corn, tomatoes, chili powder, salt and Worcestershire sauce. Simmer 10 minutes. Stir in turkey and olives. Turn mixture into small baking dish and top with cheese. Bake in moderate oven (350 degrees) about 30 minutes.

PORK LIVER as an entree helps balance the budget and the menu. The photo and recipe given here are courtesy of Swift and Company and come from the Martha Logan Test Kitchens.

A BUDGET MEAL

Balancing the budget and balancing meals are neat tricks attempted regularly by Mrs. Homemaker. Today there is a bonus in both departments for the woman who plans a menu around plentiful sliced pork liver. This delicious goldmine of nutrition carries a low, low price tag.

Pork livers weigh about 2½ pounds but are usually sliced by the meat dealer before being displayed in the refrigerated meat cases. Allowing four servings to the pound, the homemaker can purchase just the amount she needs. It is not necessary either to soak or to scald pork liver before cooking. It should be stored in the refrigerator and used within two days of purchase.

Braising is the cooking method usually selected for pork liver. From the famous Martha Logan Test Kitchens comes a recipe for Fruit Spiced Liver. The liver slices are first dipped in flour and browned quickly in a small amount of hot fat. Dried apricots or prunes, water and a mixture of pickling spices are simmered with the meat until it is fork tender. The result is a delightful mingling of flavors and a hearty, thrifty dish.

FRUIT SPICED LIVER
Yield: 4 servings
1 pound pork liver, sliced
3 tablespoons flour
¼ teaspoon salt
1 tablespoon fat
2½ cups water
1 tablespoon mixed pickling spices
1 teaspoon sugar
½ cup dried apricots or prunes

Rinse liver in cold water. Drain on absorbent paper. Combine flour and salt. Dip liver in flour. Heat fat in skillet. Brown floured liver in fat. Combine water, spices, sugar and fruit. Add to liver. Cover and simmer 30 to 40 minutes or until liver is fork tender. If necessary, add more water.

TAFFY MINT SMOOTHIE

Combine 1 quart chilled milk, ½ cup molasses, ¼ teaspoon salt, 3 cup crushed peppermint stick candy. Mix and chill thoroughly. Beat 1 pint of softened ice cream into milk mixture. Pour into glasses and top with scoops of ice cream. Garnish with additional crushed peppermint candy or serve with peppermint stick stirrers, two to a glass.

BEAUTY TIP

The beauty mark is an age-old glamour technique that has been used by beauty conscious women for centuries to give their appearance that "extra something" when grooming for special occasions. Today, it is as popular as ever, and, if used properly, can add a dramatic effect to your glamour make-up. Max Factor, master of make-up artistry, says that a beauty spot should be worn during the evening because it is most appropriate then.

Take a tip from lovely screen stars and use the beauty spot to draw attention to your most attractive feature. These might be the high part of your cheek to accentuate your eyes, or around the chin area if you have a beautiful mouth. A quick and easy way to make natural looking beauty marks is with an eye-brow pencil.

HOT CHOCO-NUT

Mix ¼ cup peanut butter and ¼ cup chocolate syrup together in saucepan. Stir in 1 quart milk. Heat to serving temperature over moderate heat, stirring constantly. Pour into cups and top with whipped cream, if desired. Makes 5 to 6 servings.

BIG-Y Wishes You A Very Prosperous New Year!

Best Prices And Top Dividend Saving Stamps

Betty Crocker **BISCUITS** Mouth Watering at Breakfast Time! 3 tubes 29c

King Blossom **CIDER** ½ Gal. 39c

Start 1960 With A Healthy Breakfast

Bacon Delicious Bar-S, None Better. 49c lb.

Eggs Fresh As Can Be From Our Own Farmer Customers Doz. 49c

Coffee Hills Bros. Tops For Years 55c lb.

Pancakes Pillsbury Flour 8-lb. Bag 89c

Syrup Nalley's 22-oz. 29c

M-D **Napkins** 2 for 25c

Wonder Food **Marshmallows** 10-oz. 19c

Dawn Fresh **Mushrooms** Pieces 4-oz. 33c

Quick **Elastic Starch** Giant 39c

Scott **Towels** Giant Size 4 for $1

Cal Linda **Sardines** 15-oz. 2 for 39c

Sweet Potatoes All sizes for your New Year's Day Dinner 3 lbs. 25c

Tangerines Sweet, Easy Peeling, Full of Juice 19c lb.

Avocados Good Size fancy fruit 3 For 25c

Tomatoes Good Size for slicing - Ripe 2-lb. Basket 29c

China Cabbage For Salad Variety 10c lb.

Pears Medford Comice, The Aristocrat of Pears! 2½-lb. Basket 25c

Mixed Nuts Fancy Mix 3 lbs. $1

Brussel Sprouts 15c lb.

Pineapple Fresh - Ripe - Delicious! 49c

Lettuce Jumbo Heads 2 for 29c

Nabisco **Graham Crackers** 1-lb. Box 25c

White Star ½ Tins **TUNA** 25c

Stidd's Chicken or Beef **BROTH** 10-Oz. 3 for 29c

Van Camp's **Pork 'N Beans** 2½ Tins 25c

Pillsbury's Hungry Jack **FLOUR** 10 Lbs. 89c

MAYONNAISE Big-Y's Own Quart 49c

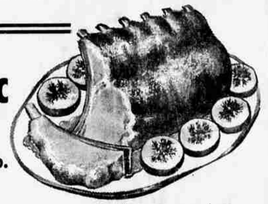
CHIPS For DIPS Blue Bell Triple Pack - Reg. 87c Value 59c

SOUP MIX ONION Lipton's For Holiday Dips 2 for 35c

COTTAGE CHEESE CRATER LAKE For Snacks and Dips 25c Pt.

MELLORINE Medo-Brook Choc., Vanilla, Strawberry - for New Year's Parties 1 Gal. 99c

Lean, Tender **PORK CHOPS** 39c lb.



Pork **Loin Roast** 35c lb.

Pork **Loin Whole** 37c lb.

HAMS Morrell's Boneless, Skinless, Ready to eat 79c lb.

Sirloin Tip, Beef **Roast** 77c lb.

Country Style **Spare Ribs** 33c lb.

Round **Steaks** 69c lb.

Fresh **Pork Loins** Corned - Delicious for New Year's Dinner 39c lb.

Rib Steaks 65c lb.

Fresh Dressed, Grain Fed **PORKERS** Average Weight, Whole Hogs, 150 lbs. By the half or whole. 25c lb.

IVORY SOAP Personal 4 for 29c
LARGE IVORY 2 for 35c
IVORY SNOW Large Pkg. 37c
CAMAY SOAP Bath 3 for 39c
ZEST SOAP Bath 2 for 43c
LAVA SOAP Regular 2 for 27c
LAVA SOAP Large 2 for 35c
OXYDOL Large 37c
DREFT Large 37c
MR. CLEAN 25-oz. 69c
CASCADE 20-oz. 49c
DASH 10-lbs. $2.59
SPIC 'N SPAN Giant 99c
Wax Aero ½ Gal. $1.19

Folger's **COFFEE** 55c lb.

Best Variety Values

Reg. 2 for 25c Anchor Hocking **Coffee Mugs & Cereal Bowls** 3 for 29c

6-Ft. Long Non Skid **Rug Runners** Ass't. Colors - Cotton Loop Pile $3.66

Soft, Warm, Light **Blankets** Rayon-Nylon Blend $4.88

Large Size **Cocoa Mats** $1.19

Snow's Minced **Clams** ½ Tins 29c

Sunpakt **Oysters** 7-oz. 3 for $1

Haley's **Beef Stew** 40-oz. 89c

Medo-Brook **Ice Cream** ½ Gal. 79c

Par-T-Pak **Beverages** 2/39c

Scotkin **NAPKINS** Dinner Size 19c

Infant's, Girl's, Misses **Nylon Stretch Anklets** 4 pr. 88c

CANNON **Wash Cloths** Heavy Weight 10c

Ironing Board **Pad & Cover Set** Foam Pad — Muslin Cover 77c Close Out

BIG Y Market EASY FREE PARKING

7th and Pine Right Reserved to Limit - Closed Sundays —and— 4710 So. Sixth

WYANDOTTE OLIVES make everything taste better. Here, a richly flavored ripe olive-tomato sauce dresses macaroni (or other paste) to make Macaroni with Sauce Paisano. The photo and recipe are courtesy of California Foods Research Institute.

MACARONI

Richly sauced macaroni, noodles or spaghetti makes a savory supper entree. "Sauce Paisano" is a versatile ripe olive-tomato sauce to be used on the paste of your choice. Any of the numerous varieties of macaroni, spaghetti or noodles are enhanced in combination with such a sauce.

Tuna, shrimp, chicken or meat can be added to this basic sauce, so you'll soon discover that "Sauce Paisano" is a splendid recipe for using small quantities of leftovers. Plenty of ripe olives give this sauce extra meatiness and rich flavor no matter how skimpy the other ingredients may be. Shredded Parmesan cheese mixed with finely chopped parsley makes a fine topping for "Macaroni with Sauce Paisano."

MACARONI WITH SAUCE PAISANO
2 tablespoons instant minced onion
¼ teaspoon garlic powder
2 tablespoons water, wine or broth
1-3 cup chopped green pepper
2 tablespoons oil or butter
2 (8-ounce) cans tomato sauce
1 (10½-ounce) can condensed bouillon
1 tablespoon cornstarch
1 cup tuna, shrimp, chicken or meat
2-3 cup large wedges ripe olives
Salt
Hot cooked macaroni, spaghetti or noodles

Combine onion, garlic powder and water; let stand a few minutes. Cook onion, garlic and green pepper gently in oil until softened but not browned. Add tomato sauce, bouillon and cornstarch; stir to blend. Simmer until flavors blend and mixture thickens slightly, about 20 to 25 minutes. Add tuna (or other fish or meat) and olives and salt to taste. Heat a few minutes longer. Serve over hot cooked macaroni, spaghetti or noodles.

Makes about 1 quart sauce.

TOKAY CHEESE SALAD

"Tokay Cheese Salad" puts to excellent use the fine Tokay grapes which are in the markets now. In this recipe, the beautiful grapes are combined with cheese and celery to make delicious salad fare. Tokays are good to eat out of hand, too, and make handsome edible table arrangements in combination with other fruits and nuts.

Tokay grapes are grown successfully only in the area around Lodi, California. There the combination of warm, sunny days, cool, dewy nights and well-irrigated sandy soil results in ideal growing conditions. Much skill goes into the cultivation of these handsome table grapes, and the growers are rightfully proud of their accomplishments. Tokays are harvested only when their natural sugar content reaches a certain level. Every box must meet pre-set industry standards. That's why the quality is always good, always dependable.

You'll enjoy serving these elegant grapes in "Tokay Cheese Salad" and in countless other ways while they are in season. You can expect to find a good supply in the markets until after Christmas.

TOKAY CHEESE SALAD
2 cups halved seeded Tokay grapes
1 cup thinly sliced celery
¾ cup thin slivers American cheese
½ cup mayonnaise
1 tablespoon fresh lemon juice
½ teaspoon salt

Combine Tokay grapes, celery and cheese. Blend mayonnaise, lemon juice and salt, pour over first mixture and mix lightly. Serve at once.

Makes 3½ cups (about six servings).

CLEANUP

To remove ice cream from cotton fabrics, sponge the spot with cool or lukewarm water to loosen the cream and egg. Then wash in hot suds.

HAPPY NEW YEAR punch makes a fine welcome for the New Year. Sparked with lemon-lime carbonated beverage (7-Up), this tart punch should be served with crackers and cheese or a zesty dip. Chill orange, lemon and grape juices along with 7-Up and have ready for mixing just before the stroke of 12. Ice cubes made with 7-Up keep the punch chilled and flavorful for some time.

APPLE IDEAS

To dramatize the variety you can achieve in your post-holiday menus, when leftovers must be used, we've selected three recipes—a main dish, a salad, and a dessert—that capitalize on the versatility of apples. Certain varieties lend themselves better to one use than another, but two apple varieties, the Washington Golden Delicious and Washington Winesaps are excellent for either cooking or fresh eating. The Goldens have a less firm meat, are a little sweeter than Winesaps, but resemble the world-famous Washington Red Delicious in shape which is broad-shouldered and has five points at the blossom end.

For the Rice-Apple-Ham-Platter we would suggest the Winesap variety, as the tartness of this apple balances the heavy protein content of ham. For the Red and White Apple Salad, you'll find the Washington Red Delicious an excellent variety, and for the Frozen Apple Surprise the "queen" of all apples, the Golden Delicious is ideal.

RICE-APPLE-HAM PLATTER
1½ cups apple juice
1½ cups diced red Washington apples, unpeeled
½ teaspoon salt
1 tablespoon butter
1½ cups Instant Rice

Bring to a boil the apple juice, diced apples, salt and butter. Stir in the pre-cooked rice and proceed according to directions on the package. Serve this light and tangy rice with broiled ham steak or baked ham. Serves five.

RED AND WHITE APPLE SALAD
4 cups Washington Red Delicious apple pieces thinsliced cut in thirds (unpeeled)
1 cup fresh raw cauliflower cut in thin pieces

Mix with home made mayonnaise, or dressing of your choice to coat pieces. Serve cold. Especially good with roast pork, spareribs, or baked beans and brown bread.

FROZEN APPLE SURPRISE
1 cup pineapple juice
½ cup orange juice
Pinch of salt
1½ cups grated apple
1 cup stiffly beaten cream

Boil the first three ingredients together for five minutes and remove from heat. Then add 24 marshmallows cut up. Set aside and cool until of jellied consistency. Add grated apple and 1 cup of stiffly beaten cream. Place a layer of vanilla wafers in bottom of 9x9 inch pan, then alternate layers of mixture and wafers, with a sprinkling of wafer crumbs on top. Chill several hours.

PUNCH

Drink a toast to the new year with this sparkling fruit flavored punch. It is a tangy combination of grape and orange juices and carbonated beverage and you can have it readied for quick mixing a few minutes before the stroke of midnight.

Early in the afternoon of New Year's Eve, chill grape juice and squeezed lemon and orange juices, along with the carbonated beverage. Lemon-lime flavored beverage (7-Up) is recommended for this fruit combination: its natural citrus flavor accents the sweet juice flavors. Stir ingredients in a chilled punch bowl at serving time.

To assure a well chilled punch, try freezing some of the lemon-lime carbonated beverage as "ice" cubes. These frozen cubes last longer than regular ice cubes and they add a tangy flavor to the punch as they melt.

Since this is a tart punch, serve crackers with an Edam or Gouda cheese or a garlicky or onion flavored cheese dip.

HAPPY NEW YEAR PUNCH
2-3 cup sugar
2 cups water
1 pint grape juice
2 cups orange juice
1 cup lemon juice
6 7-ounce bottles lemon-lime carbonated beverage (7-Up)
2 trays frozen lemon-lime carbonated beverage "ice" cubes

Several hours before the party, simmer sugar and water five minutes and chill along with fruit juices and lemon-lime carbonated beverage. Pour enough additional beverage into two refrigerator ice cube trays and freeze until quite solid. A few minutes before midnight, mix sugar syrup and fruit juices in a chilled punch bowl and slowly pour in carbonated beverage. Add frozen cubes. Serve at midnight. Makes 13 cups or about 25 servings.

MOCHA EGGNOG FLOAT

To one quart eggnog, add 2 tablespoons instant coffee and 1 pint chocolate ice cream. Blend coffee with a little liquid to dissolve, then add to remaining eggnog. Stir in ice cream until it floats in small lumps.

REVIVAL

The old-fashioned idea of the hope chest filled with trousseau treasurers is being revived by young, unmarried girls. With the addition of a cotton-covered and cotton-filled cushion, the cedar chest can do double duty as a window seat in a teen-ager's room.