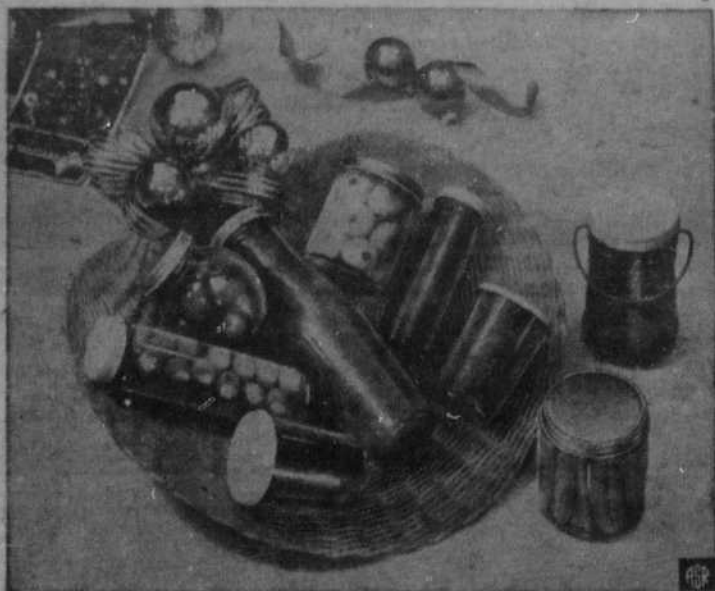


# — READ THE OMAHA GUIDE —

## Pack-Your-Own-Gifts



It is the special touch by you that adds pleasure to every gift you give. Everyone likes the new, the unusual and it is the exciting foods packed in their visible glass containers that make the perfect Christmas gifts. Select foods that will intrigue the receiver. For instance, bottles of exotic salad dressings, almond stuffed olives, capers, rolled anchovies, and a jar of artichoke hearts are a few ideas to arrange in a gift basket for the man who specializes in salads. For the snack server, there are exciting cocktail tid-bits, and unusual spreads, packed in sparkling glass containers. And for a favorite aunt, jars of honey and jellies make handsome displays when tied with a bright Christmas-colored ribbon.

## Grapefruit Grand With Turkey



Thanksgiving dinner should be perfect from start to finish and it will be if you serve these picture-pretty Florida grapefruit halves. Tart and juicy, they're just the thing to accompany a heavy meal.

### 1. First Course or Dessert:

Cut Florida grapefruit in half; remove core if desired. Cut around each section loosening fruit from membrane. Do not cut around entire outer edge of fruit. Serve plain or with sliced maraschino cherries, or frosted grapes. To frost grapes, dip small bunches of grapes into unbeaten egg white; shake to remove excess. Roll grapes in cinnamon-sugar mixture; chill until dry. Place in center of grapefruit.

### 2. Florida Salad Basket:

Follow directions for preparing grapefruit halves. Remove sections; cut out dividing membrane. Add sliced pitted grapes and sliced apple (leave red peel on for contrast) to grapefruit sections. Spoon into grapefruit shells with garnish of salad greens. Serve with French dressing.

### 3. Baked Grapefruit With Mince Meat Toppings:

Sprinkle each grapefruit half with 1/2 teaspoon sugar; spread with 1 tablespoon prepared mince meat. Dot with 1 teaspoon butter. Bake in a moderately hot oven. (400° F.) 15 to 20 minutes. Serve hot.

## Life Size Plastic Toys Delight The Toddler



All's ducky with this toddler and her new, stronger styrene plastic pull toy. This is one of a series of life-size playthings sure to coax seasoned Christmas shoppers to "bring along." Besides this saucy duck which flaps its wings and quacks, the series includes Mary's little lamb which bleats as it moves its head and tail, and a dancing "circus" elephant.

Dolls, too, have grown up. A little girl can choose her favorite television or storybook character in life-like vinyl plastic and "authentic" costume. Boys prefer the super size aircraft carriers, auto transports and Navy planes. They are authentic in scale and made of unbreakable polyethylene plastic. The playpen set will delight in squeezing and cuddling toys made of durable polyethylene or soft vinyl plastic. Both types take countless tumbles without complaint.

## Pomanders For Christmas Gifts



Squeeze your Florida oranges every day for delicious vitamin-C rich juice but save a few for pomanders — they're fine Christmas gifts that you can make yourself. Even in the days of "good Queen Bees" pomanders were "efficacious in keeping away musty scents" from closets and linen shelves. Make them now for their fragrance is best a few weeks after they are made.

Select thin-skinned oranges (easiest to stick cloves into), or grapefruit for bigger pomanders, and follow these directions. If you prefer, you can make your own scents from different spice combinations.

### FLORIDA POMANDER

Florida oranges Powdered orris root  
Whole cloves Ground cinnamon

Select firm oranges for making pomanders. With fork tines, make rows of holes in the skin. Stick whole cloves into the holes until the rind is completely covered. Roll orange in a mixture of equal parts of orris root and ground cinnamon. Pat in as much of the powdered mixture as will adhere to the orange. Wrap the pomander in tissue paper or other soft paper for several weeks. Remove the paper, shake off any loose powder, and the pomander is ready for use in drawers or on linen shelves.

To hang in a closet, crochet a loose circular cradle, or simply tie the pomander with a piece of ribbon, ending in a loop.

## DO THE TURKEY TWIST



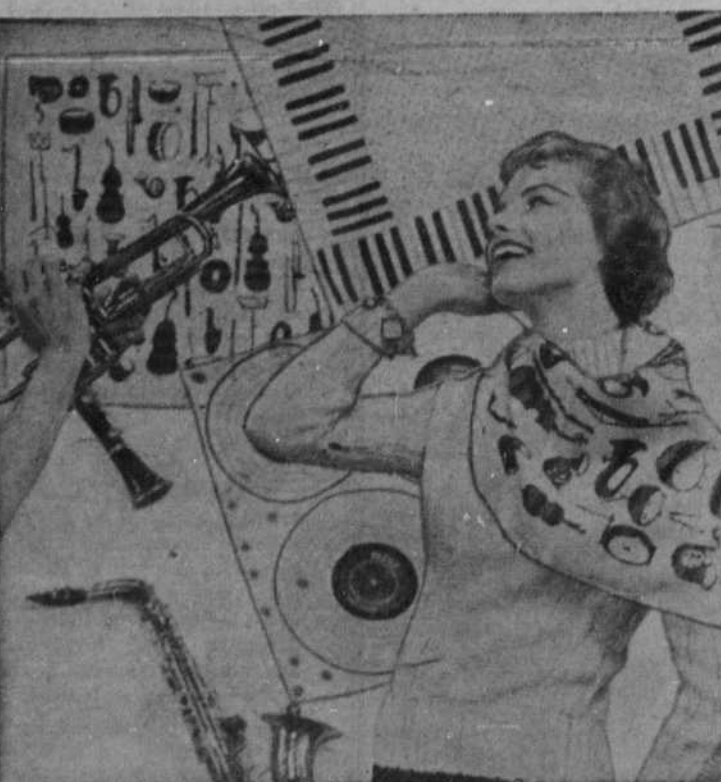
These perky yeast-raised turkeys are in the bright spirit of Thanksgiving. Plan to fill your bread basket with them often during this season.

### TURKEY TWISTS

1/2 cup milk 3 tablespoons sugar  
1/2 cup sugar 3 packages or cakes yeast, active  
1 1/2 teaspoons salt dry or compressed  
6 tablespoons shortening 3 eggs, beaten  
1/2 cup warm, not hot, water 6 cups sifted enriched flour  
(lukewarm for compressed yeast)

Scald milk and stir in 1/2 cup sugar, salt and shortening. Set aside to cool to lukewarm. Measure water and 3 tbs. sugar into large mixing bowl (warm, not hot, water for active dry yeast; lukewarm water for compressed yeast). Sprinkle or crumble in yeast. Stir until dissolved. Add lukewarm milk mixture and eggs. Add and stir in half the flour. Beat until smooth. Stir in remaining flour, or enough to make a dough. Turn out on lightly floured board and knead 8 to 10 minutes, or until surface is smooth and satiny. Put dough into greased bowl and brush top with melted shortening. Cover with cloth; let rise in warm place, free from draft, until doubled in bulk, about 55 minutes. Punch down dough, pull sides into center, turn out on board. The turkey twist is a reverse S-shaped roll with curly ends. Start with a rope 14" long and 1/2" thick made by rolling a piece of dough with palms on board. To shape make a clockwise circle, letting pointed end or dough stick out at the top to form beak. Curve dough up then down to shape neck and continue down to begin body. Now make counter clockwise circle 4 times as big as first, winding dough in spiral toward center. Add a small wedge-shaped piece of dough along upper right of circle to form tail feathers. Brush tops with melted fat. Cover and let rise until double in bulk. Bake at 425° F. (hot oven) 12 to 15 minutes or until brown.

## Now It's Jazz On Scarves



HOT tunes, cool rhythms, sweet keyboard, all the instruments of the orchestra, and all the songs in record albums have been captured by scarf designer Vera on a series of mid-winter fashion accessories. Shown on the wall, is Keyboard; next to it, Orchestra; half-hidden by the pretty jazz fan, is Record Album.

She is wearing an Orchestra herself. Scarves are silk, hand-screen printed; six color choices in each; all have hand-rolled hems. Smallest, not shown is Jazz Concert, a little 18-inch beauty to add to a blouse or dress. Fun to wear. The newest idea is Wear Your Hobby, don't leave it at home.

One of the biggest troubles with success is that its recipe is often the same as that for a nervous breakdown.

## Trim Yourself at Christmas!



A festive eggnog bowl is as traditionally Christmas as trimming the tree. You'll be even gayer knowing that you can enjoy both — and without the high-calorie penalty you've paid in the past for eggnog nips — by following the low-calorie recipe below for your Christmas bowl. Non-fat milk and saccharin's tasty sweetness without calories will help you trim your figure while you trim your tree!

They are economical, too. Saccharin, you know, is 400 times sweeter than sugar — goes much farther so it costs much less in giving you sweetness without a single calorie.

Let stand in a bowl or blender until dissolved

12 saccharin tablets (1/4 grain) in 6 cups water

Beat in thoroughly

6 eggs  
18 tbs. non-fat dry skim milk  
3 tsp. vanilla

Cover and chill. Serves 6.

There are 161 calories in each 8-oz. serving. Whiskey or rum may be added to taste. However, each jigger (1 1/2 oz.) of domestic whiskey or rum contains 120-150 additional calories.

## NewsODITIES

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