

Allergy May Mean Grades In School

YALOR MARKE— have come up with a solution for Junior's school. They say he is allergic to eggs or other food.

Food allergies can appear even in the first week or two of a baby's life. They sometimes cause hives, eczema, vomiting and later skin diseases as eczema, baby doctors say.

In children, eggs is the most common food cause of allergies, with milk probably next, followed by wheat. If mother will stop eating Junior the food for a time, says Dr. Glaser, the child later in life often is able to eat it again without reacting a reaction, he says.

It is estimated, he says, that 10 to 20 per cent of the population is sensitive to food at one time or another. Serious trouble may re-

Women's Work

CHRISTMAS SEASON CALLS FOR COLORFUL TABLE

By ELIZABETH TOOMEY United Press Staff Correspondent

NEW YORK (U.P.)—Open house at the Christmas season should be the gayest gathering of the year. Whether it's a table set to treat the Christmas carolers or a party planned for the neighbors, make the decorations as colorful as the season.

Miss Stuppell's bowl is the traditional center of the holiday refreshment table. The recipe is as traditional as the custom in many families. The man of the house doesn't consider the holidays have begun until he puts together his special mixture of eggs, milk and cream, sugar and spritz.

But for the family without an egg-custard specialist, here's a recipe for a really special party punch bowl.

Egg-Nut Bowl

- 6 egg whites
- 1 cup sugar
- 6 egg yolks
- 1 pt heavy cream, whipped
- 1 pt milk
- 1 pt bourbon
- 2 tbsps rum

Beat egg whites until stiff and add 1/2 cup of the sugar while beating. Beat egg yolks until light and fluffy, adding remaining 1/2 cup sugar while beating. Then fold beaten egg whites and yolks together. Add whipped cream and mix. Add milk, bourbon and rum. Stir thoroughly, chill and serve in punch cups with grated nutmeg sprinkled over top. Recipe will fill 15 punch cups.

Old-fashioned beaten biscuits served with ham are ideal additions to the buffet table. A new collection of southern heirloom recipes by Ethel Farmer Hunter includes a recipe for the famed southern biscuit favorites.

Beaten Biscuits

- 1 cup lard
- 4 cups flour
- 1 teaspoon salt
- 1 cup sweet milk and water mixed (ice cold)
- 1 egg white, beaten

Rub lard, flour and salt together before adding milk and water. Then add egg white, well beaten. Place dough on wooden bread board or marble slab and beat with heavy wooden mallet for 30 minutes until dough blisters and is quite smooth. (An alternate to the

sult if the trouble is not diagnosed.

Dr. Bret Ratner, of the New York University College of Medicine, says that a fingernail test and Strass can often help children overcome allergies. These tests put physical troubles that weaken the child's resistance to the allergy chain-reaction, he says. Overcoming these troubles helps junior to resist attacks. Of course, the main defense still is to avoid the offending foods, he says.

Dr. Ratner feels that if allergic children are treated early, there will be fewer cases of allergies in adults. The earlier treatment is started, the easier relief can be obtained.

Turn Tables On Christmas

By DOROTHY ROE AP Newsfeatures Writer

You don't really have to have red candles and evergreens for your Christmas decorations, says Carole Stuppell, who glories in being a tradition-upsetter.

You can have a purple and chartreuse Christmas-dinner table if you want to, and you can deck the mantel in cactus instead of boughs of holly, if that's the way your fancy runs.

The thing, says Miss Stuppell, who'd rather be dead than traditional, is to be individual. Decorate your house the way YOU want it, not the way Grandma used to. Of course, if you're really mad for holly and mistletoe, by all means use them, but if you're a venturesome soul, don't be afraid to be different. She says.

"Above all, the holiday table must not be static. Make it alive—give it rhythm and movement. It can be done, you know, and I don't mean by putting it on roller skates. Look at a Van Gogh still life—it vibrates with movement. That's the way a table should be.

"One way to achieve this effect is through the choice of table runner and place mats. Use the kind that are tinselled or iridescent. Use satins or other shimmering fabrics. You have lots of leeway at Christmas time. Use all the sparkle you can find, because Christmas is a sparkling occasion.

"You needn't be limited in the colors you select. Of course, reds and greens are always good traditional colors. But magenta and fuchsia and coral are more dramatic and unusual, and just as beautiful."

To prove her point, Miss Stuppell points out a Christmas table setting in which the dominant

southern custom of beating the dough is to knead the dough, then put it through the meat grinder, two to three times, using the very coarse knife. Roll out to 1/2-inch thickness. Cut with biscuit cutter into small biscuits and stick lightly with fork. Bake in moderate oven 350 degrees about 25 minutes.

Cranberry star tarts on a napkin-lined tray will top off the buffet table with a colorful touch.

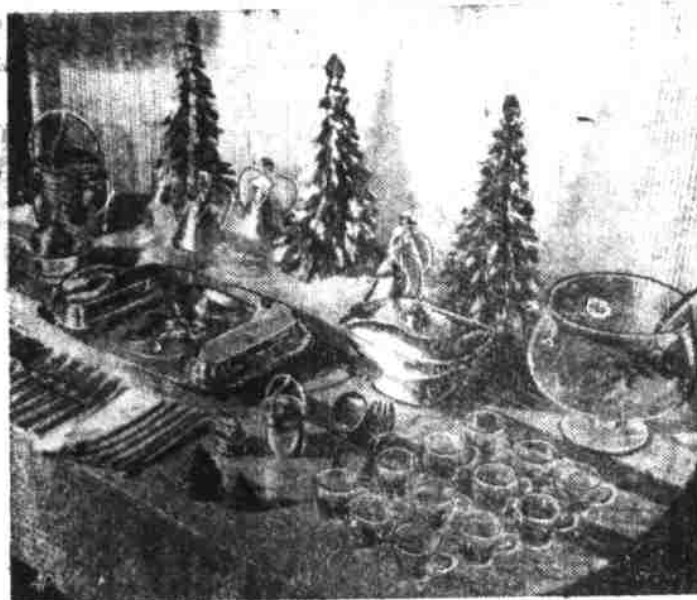
Cranberry Tarts

- 2 cups sifted flour
- 1 teaspoon salt
- 2/3 cup shortening
- 3 to 5 tbsps. cold water
- 1/2 cups cranberry sauce

Sift together flour and salt. Cut or rub in shortening. Add water and mix to a dry, crumbly dough. Toss on a lightly-floured pastry cloth. Press dough together and roll out 1/8 inch thick. Cut with floured star-shaped cutter. Place half of stars on ungreased baking sheet with about one tablespoon cranberry sauce on each star. Cut small holes in remaining stars and place on top. Seal edges together. Bake in hot oven (450 degrees) 12 to 15 minutes. The recipe makes about 18 tarts.

Christmas Coloring Adds Festive Touch To Food

NEW YORK (U.P.)—Red or green sugar sprinkled on the breakfast grapefruit is one simple way to carry Christmas colors to the



HOLIDAY BUFFET . . . Tinsel trees, modern angels . . .

color theme is deep purple. The table cloth is iridescent and throws off dancing lights which are reflected in the fluted blue glass dinnerware and the blue and crystal stemware. But it's an unmistakable holiday table. It even has two small Christmas trees for decoration—but they're made of Christmas tree balls in all colors.

The centerpiece is a subject close to Miss Stuppell's heart. Eyes alight, she warms to her subject:

"The centerpiece is the heart or focal point of the table. It's the thing around which you weave the spirit and pattern of your whole setting. But before deciding on your centerpiece, consider whether the table setting is for a formal dinner, in-

formal party or buffet."

Among ideas she suggests for effective holiday centerpieces are: tall columnar candles draped with Christmas swags; sprays made of Christmas tree balls and tinselled leaves; decorative Christmas tableaux; or a group of angels (ceramic or paper) placed on small boxes of varying heights which are hidden by a cloud of misty spun glass—the effect is of angels suspended in clouds above the table.

A "can't miss" approach to holiday table setting, says Miss Stuppell, is to use lots of silver and crystal, combined with individual touches. She says:

"Just decorate the way you want to. Dare to be untraditional, and see what fun it is!"

PEABODY, Mass. (U.P.)—A brush with a broom hospitalized Joseph Wodanoe, 64. Wodanoe stepped from a bus just as a street cleaner gave his broom a push and actually was swept off his feet.

breakfast table.

Tint granulated sugar with red or green food coloring to give it the holiday touch. Or open a can of cranberry jelly and cut it into shapes of tiny bells, stars or Christmas trees to decorate the grapefruit.

Sometimes these easy-to-do tricks give as much of a festive touch to holiday meals as a recipe that takes hours to prepare. For instance, red and green soup can be turned out in a jiffy to start off an informal evening supper.

Dilute and heat a can of green pea soup in one pan and a can of tomato soup in another pan. With one pan in each hand, pour the two soups into the serving bowl at the same time, pouring one soup from one side of the bowl and one from the other. Each soup stays on its own side as the bowl fills, and the result is a gay green and scarlet first course.

Wreaths Can Be Eaten

The children will get a big kick out of making or eating crisp chocolate Christmas wreaths. To make ten edible wreaths about three inches in diameter, use three-quarter pound semi-sweet chocolate bits and 3/2 cups of ready-to-eat cereal flakes. Melt the chocolate over hot, but not boiling, water and stir in the cereal flakes. When the cereal is well coated place spoonful of the mixture on waxed paper and form into wreaths with two forks.

Tiny red or silver ball candies can be used to represent berries or lights. Set the wreaths in a cool place until the chocolate hardens. As a final touch, they can be tied with red ribbon bows before serving.

An all-time record crop of pecans makes them a good choice for holiday candy recipes. The government experts are also suggesting pecans as meat extenders and in baked goods, since they are rich in food value as well as taste appeal.

Here's a recipe for a fruit and nut paste to add to the confection tray you'll pass to guests.

Nut Paste

- 1 lb. nuts
- 1 lb. figs
- 1 lb. dates
- 1 cup clear-corn syrup
- Juice of one orange

Grind nuts (either pecans, almonds or walnuts), figs and dates. Mix with syrup and orange juice. Knead until well mixed. Shape into small pieces, roll in granulated sugar, and place nut or candied cherry on top.

Want Ads bring quick results.

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EARL H. BLEILER—BRENSGIVILLE, PA.

Published by King Features Syndicate, Inc.

To Highlight the Holidays
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Experts Warn Of Yule Trees Fire Hazards

A single spark can turn the Christmas season into a period of tragedy, unless proper precautions are taken to prevent Christmas tree fires, the National Board of Fire Underwriters points out.

It is impossible to make a natural tree flameproof, various experiments have indicated, and for that reason many families may prefer to use small artificial trees which can be flameproofed.

If a natural tree is used, it should not be brought into the house until a few days before Christmas, because it quickly becomes tinder-dry. The tree should be placed in the coolest part of the house, and any nearby heaters or fires should remain unlit as long as the tree is installed.

No Candles On Trees

Candles should never be used on trees or employed in any way around the home. Cords used for stringing electric lights on the tree should bear the Underwriters' Laboratories label, as the surest sign of safe manufacture.

Tree lights should never be left burning while the family is away, and an occasional check should be made to discover whether any of the needles have started turning brown from the heat of the lights. If so, the location of those lights should be changed.

When the needles start falling, take the tree down and get it out of the house.

Public Precautions

Particularly in public places, care should be taken in placing trees so they will not block exits, and they should not be located near stairways or elevators which would provide an up-draft through which fire could spread through the building. Many communities have banned the use of natural trees in places of public assembly, and experts recommend that only flameproof artificial trees be used.

Trees should be disposed of very shortly after New Year's Day, to

Britain To "Invade" U. S. With Bottles

LONDON (U.P.)—Hundreds of bottles may be drifting ashore soon along the eastern coast of the United States. Finders will discover a message inscribed each, with the promise of a reward.

It's no SOS from a vessel in distress but an experiment being conducted by Britain's air ministry. Hundreds of bottles are being released daily from British weather ships stationed in the North Atlantic. The object of the experiment is to test ocean current flows.

Britain now has four weather ships in the Atlantic area, part of a chain of 13 floating weather offices. Each is manned by 50 men, living at sea for three weeks, with a week's leave on shore between trips.

Extra! Colorado Claims It's Bigger Than Texas

DENVER (U.P.)—Here's some news on the square that Texans, wherever they live, will find hard to swallow.

Thomas B. Burnite of Denver says that Colorado is larger than Texas—in a cubic way, that is, because of its mountains.

Burnite points out that Colorado's volume of 134,349 cubic miles is first in the nation, while flat Texas 86,070 cubic miles is a measly ninth.

But Burnite does admit that Texas' square mileage of 267,339 is first in the nation and much better than Colorado's 104,247 square miles.

NUMBERS "RACKET" LEGAL DENTON, Tex. (U.P.)—Members of a fraternity at North Texas State College here started a numbers racket but it's strictly legal. They paint house numbers on curbs and are using the money to provide a scholarship fund.

avoid the unnecessary additional fire hazard which arises from leaving the tree up or carelessly storing it away for later disposal.

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Marvel Bread 1 1/2 lb. 18c

46-Oz.
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10 1/2-Oz.
Tomato Soup 2 Cans 21c

2-lb.
BEANS 29c

5-lb.
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