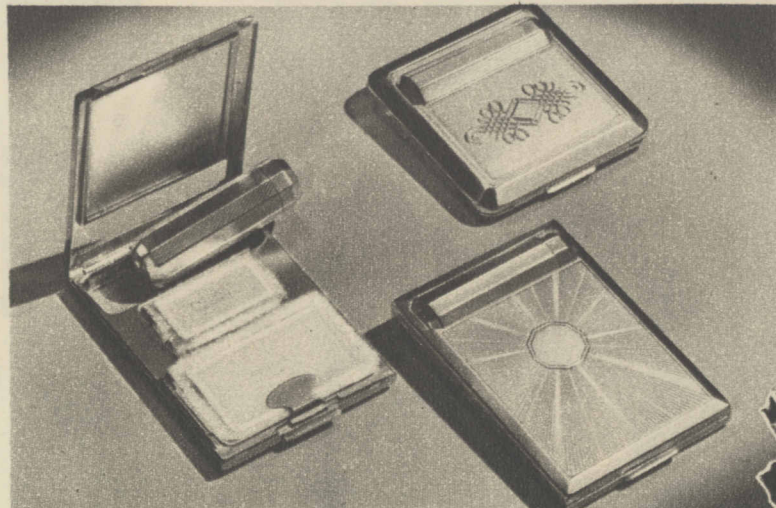


# More Beauty Hints for Christmas Shopper



1 The compact of good style and good construction is always a successful gift. These, in gold plate, carry a full-sized lipstick as well as powder and rouge.



2 For glorifying the finger tips: A zipper manicure case containing all the essentials.



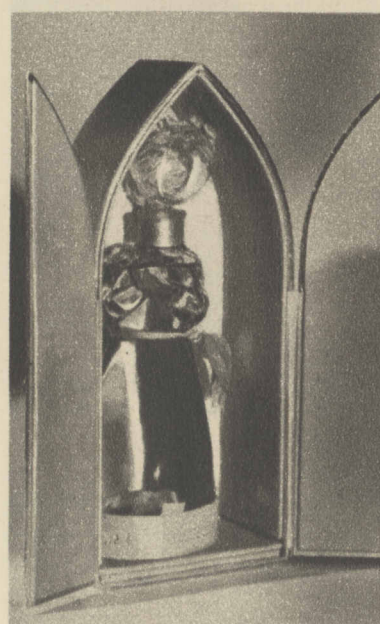
3 At left: An old-fashioned trinket box houses a quartet of bath trimmings—soap, sachet, talc, and toilet water—in the scent of allspice.



4 A beauty case that looks like a smart handbag. In a couple of colors, it contains both treatment and makeup aids.

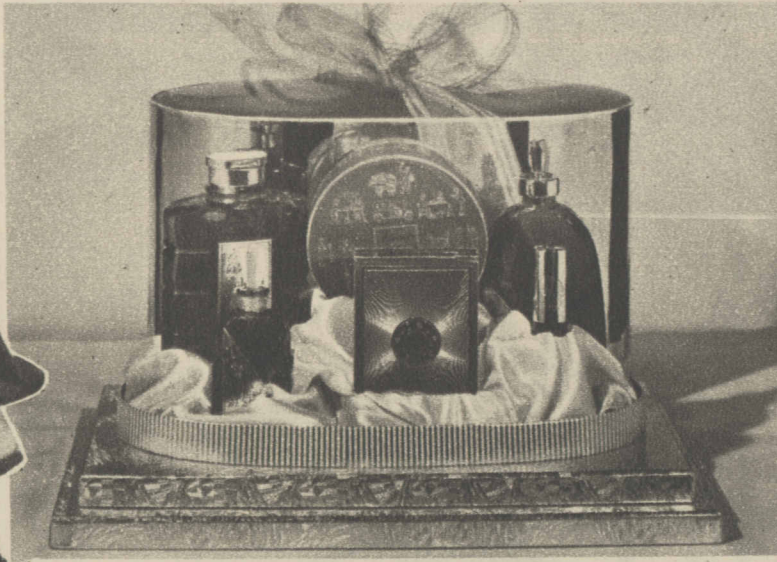


5 English lavender, an old love, makes its bow in a new dress. The decanter is stunning, the contents beloved by both men and women.



6 A bottle modeled after a drowsy angel contains a haunting lovely cologne.

POSED BY  
MARY MARTIN



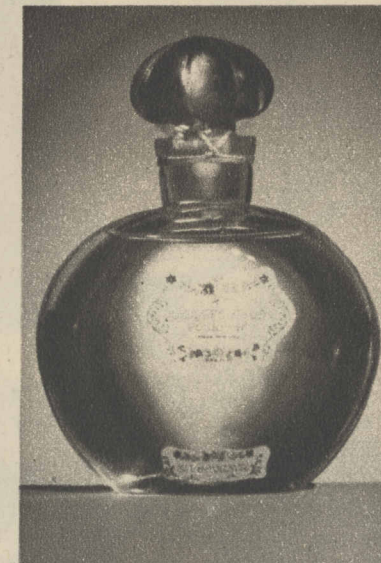
7 A blue and silver ensemble of perfume, toilet water, talc, and face powder, all in a famous scent, is further glorified with the addition of a stunning compact and a fat lipstick.



8 Designed especially for the career woman is this metal case fitted with beauty aids.



9 A beautiful bath ensemble in delicate colors. When the lid is lifted to reveal the perfume, toilet water, sachet, and dusting powder a hidden music box tinkles.



10 A huge bottle of one of the best toilet waters to be found. The scent is floral.



11 For the bracing bath: A perfumed water softener that makes the water fragrant, soft, and bubbly.

WE'VE rounded up more Christmas ideas for you today:

- 1—Compacts. The ones shown are excellently made and appealing to the eye. One is a duplex in gold plate, with powder compartment and a full-sized lipstick. \$3. The other is a triple threat against wilting, with powder, rouge, and lipstick. \$3.50.
- 2—A zipper manicure case in genuine brown or black leather. The four liquid preparations stand upright and need never be removed. Implements are snugly fitted into the cover and the base. Schoolgirls love this. \$3.75.
- 3—A decorative little colonial trinket box houses sachet, talcum, toilet water, and soap, all in the delightful scent of old spice. Colorful box. \$1.
- 4—A chic week-end kit that

By ELEANOR NANGLE

- looks like a stunning handbag. Three creams, two lotions, face powder, and makeup aids. It's \$5.
- 5—English lavender, so long beloved, comes out in a smart new dress. The decanter is beautiful, the lavender the truest to be found. \$2.50.
- 6—A haunting cologne in an exquisite bottle modeled after an angel. The box, reminiscent of an ikon, is a fitting frame for the flacon. \$5.
- 7—Lift the cover of mirrored glass tied with tulle and what do you find? Face powder, perfume, talcum, and toilet water, all in the scent of one of the most popular of all perfumes. Also a stunning silver compact, double, and a jumbo-sized lipstick. \$8.75.

- 8—At last a beauty case for the business woman. This "career" kit of metal, covered in brown leather fabricoid, holds cleansing cream, hand lotion, skin freshener, makeup cream, powder, and a mirror. \$10.
- 9—A beautiful bath ensemble containing toilet water, perfume, dusting powder, and sachet in one of the lightest scents of the day. When the box lid is lifted a tinkling music box plays "The Blue Danube." \$15.
- 10—For fifty years this toilet water has been a favorite. That indicates its superlative qualities. The scent is a subtle floral blend. \$3.25 and \$3.75.
- 11—For a bracing bath: A tiny quantity of the perfumed liquid produces a blanket of bubbles and a fragrance that scents water and flesh. \$5.

## A Roast of Beef with a Christmas Greeting

By MARY MEADE

ROAST BEEF and Yorkshire pudding in the English manner will be served on Christmas day in not a few American homes. A Christmas greeting spelled out with cloves on the backs of canned peach or pear halves may be used to garnish the plate on which the roast is served and is sure to delight both family and guests.

If pears are used they may be tinted red and green and flavored with cinnamon and mint if desired.

Choose a large roast, a standing rib roast or a rolled one. The standing rib is placed in the oven with the ribs downward so that they will form a natural rack, holding the meat

above the drippings. On the platter, however, the roast is placed so that the ribs are to the carver's left.

A rib roast is not hard to carve. The fork, guard up, is inserted between the top two ribs. Beginning at the outside edge of the large end of the roast, the carver draws the knife across to the rib side. A slice about three-eighths of an inch thick makes an attractive serving. The slice is loosened by cutting along the bone with the tip of the knife.

### RIB ROAST OF BEEF

Season the roast with salt and pepper and place fat side up, ribs down, in an open pan. Do not cover and do not add



A gay Christmas greeting can be spelled out on the fruit accompaniment for the beef rib roast, by means of whole cloves.

any water. Insert a meat thermometer, if you have one, so that the bulb reaches the center of the largest muscle but does not rest on fat or bone. Place roast in a slow oven, 300 degrees, and roast rare, medium, or well done. Rare beef registers an internal temperature of 140 degrees, medium beef 160 degrees, well done beef 170 degrees.

If you've no thermometer, allow 18-20 minutes per pound for rare meat, 22-25 minutes per pound for medium rare roast beef, and about 30 minutes per pound if you want it well done.

Today's second picture is a preview of what some of the

leftover Christmas turkey may want to become. Cold turkey is fine on the second day, but by the third day after Christmas the family begins to regard it in the light of leftovers.

### TURKEY CUTLETS

(Eight)

- 1 cup rice
  - 3 1/2 cups unsweetened pineapple juice
  - 1/4 cup butter
  - 1 small onion
  - 1/2 cup grated American cheese
  - Salt, pepper
  - 2 cups cubed turkey meat
- Wash rice and add to pineapple juice. Bring to a boil and cook until soft. Brown onion in butter and add to rice

mixture. Stir in grated cheese, seasonings, and turkey. A teaspoon of Worcestershire sauce and several drops of tabasco sauce may be added if the family likes highly seasoned cutlets.

Shape into cutlets; roll these in cracker crumbs, then in slightly beaten egg, and again in crumbs. Fry in deep fat heated to 375 degrees, until golden brown. Serve at once with a well seasoned medium white sauce into which have been beaten 1 teaspoon minced parsley, 1/4 teaspoon minced green pepper, 1/2 teaspoon chives, and 1 hard-cooked egg, chopped.



The recipe for turkey cutlets to be found on this page may come in handy after the Christmas dinner.