Give the taste of Tradition.

This handsome holiday package is available at no extra cost.

The White Horse Cellar
Estab. 1742

We made it great. You made it famous.

White Horse Scotch

86 PROOF · FOUR ROSES DISTILLERS CO., N.Y.C. · SOLE IMPORTERS FOR U.S.A.

Holiday Hints

Here are a pair of colorful holiday notions: Deck a punch bowl full of cold creamy eggnog with greenery—in the form of lime sherbet scoops. A maraschino cherry atop each scoop makes the holiday color scheme even more so.

If you don't have a punch bowl, a tall pitcher with ribbons tied to the handle will do prettily for Peppermint Eggnog. It's a refreshing combination of 1 quart chilled dairy eggnog—that ready-to-serve hostess helper—and ¼ teaspoon peppermint extract.

Serve in glasses with candy canes or peppermint sticks for stirrers!

Fatigued feet, the Christmas shopper's lament takes its toll on the entire family. When Mrs. Santa Claus' feet ache she gets grouchy. A little pre-shopping planning can keep gift buying pleasurable right through the dinner hour.

Spend an at-home day preparing casserole dishes to freeze. Then, on shopping days, select a meal to defrost, tear up salad makings and put them into a covered bowl, line up the go-withs for supper, and set the table before leaving.

This way, even if you are delayed and open the door to find a famished family, you can quickly get the meal on the table. If there are small children, leave a snack tray of carrots and celery to stave off fussing. It also helps to bring a small gift, such as, a Christmas coloring book, to hold their attention until dinnertime.

Upon returning from shopping, pop the casserole into the oven and then use 15 minutes of the reheating time for a footbath. Soaking your feet in a basin of warm suds will do wonders for your disposition. And it can be done in any room so that you can converse and listen to the children's news of the day at the same time.

To open a bottle of Champagne deftly might not win any duels . . . but it can win women or friends.

Here's how:

After chilling the bottle, wipe excess moisture off with a napkin.

Loosen the wire hood by first untwisting the wire loop. The wire and top of the foil capsule can be removed in a single motion. Keep a thumb on top of the stopper except for the brief moment of drawing the wire and foil. This prevents preature popping.

Have a good selection of non-alcoholic beverages available at your Christmas party.

Bring on coffee, and plenty of it, at least an hour or more before your guests will be leaving. Coffee is not a cure for over-indulgence, but when drinking coffee, guests are not taking on more alcohol.

DuSharme for protein in hair

DuSharme puts protein back into injured hair and gives the hair both firmness and body.

The human hair is composed of a protein called "keratin."

The protein structure of the hair can be altered or broken down by high alkaline or acidic factors such as bleaching, straightening, cold waves, color treatments, hair sprays, ultraviolet rays from the sun, hair dryers, and most ordinary shampoos.

Any of these factors increases the alkalinity or acidity of hair, breaking down the protein structure and causing dryness, split ends, dullness and loss of color.

Scientists have established that pH is a measure of hydrogen ions present which determines the alkalinity or acidity of hair. A pH of 7.0 is considered neutral. 1.0-7.0 is considered acidic and 7.0-14.0 is considered alkaline.

DuSharme Ionic Protein Cosmetic Shampoo is absorbed by the hair and feeds the hair protein, maintaining the alkalinity or acidity at a pH factor of 7.0 (neutral).

The results are, DuSharme puts protein back into hair and gives hair great body and firmness. Protein conditioners in DuSharme give hair a healthy sheen and longer lasting sets. Leaves hair clean and renourished. Hair color stays in.

Turkey time can be any time and freezer-to-table cookery makes preparation simple as can be.

With an assist from the butcher, turkey can be prepared in a way that will be easy on the cook and a delight for the family. Have him cut a 10 pound bird in half lengthwise. Then wrap it for the freezer. If the bird is already frozen, thaw him just enough to remove the sack of giblets, then wrap for the freezer. Follow directions for wrapping poultry, making sure the cut side of the bird is placed down on the sheet of foil.

To freeze poultry, truss the bird and brush with melted shortening. Follow standard instructions for proper freezer wrapping with heavy duty foil.

When ready to cook, preheat oven to 450 degrees and line a roasting pan with Heavy Duty foil. Remove the foil from the bird and place in the pan, skin side up. Cover turkey with foil, tucking edges under. Roast for three hours and 20 minutes. During last 30 minutes of roasting time, remove foil to allow turkey to brown thoroughly. If wings or legs are brown enough, cover them with a small piece of foil to prevent overbrowning.

Once again, to assure desired degree of doneness, insert a meat thermometer when the foil is removed during the browning period.