

SOCIETY and CLUBS

By Janet Wray Smith

Visitors In Valley Entertained Today

Complimenting Mrs. Edwin Stanton of Los Angeles, and Miss Helen Nowell of Winchester, Mass. Mrs. W. W. Aldrich was hostess today at a luncheon, given at the Town Club. Twelve guests were invited for the afternoon, and following luncheon, the group adjourned to Mrs. Aldrich's home for bridge.

Mrs. Stanton is the house guest of Mrs. Gail Robinson having arrived last Wednesday, and Miss Nowell is visiting Mrs. Leonard Carpenter. With Mrs. Stanton as the honor guest, Mr. and Mrs. Robinson entertained at dinner Friday evening.

Mrs. Mershon Completes Vacation Following a month's tour, during which time she visited in Nebraska, Nebraska, Mrs. Vera Mershon has returned to Medford. While in Nebraska, she was the guest of her parents, Mr. and Mrs. O. L. Minick, for ten days. En route home she spent some time in Flagstaff, Ariz., with relatives and also visited with friends in Los Angeles.

During her stay in San Francisco, Mrs. Mershon was entertained by her son and daughter-in-law, Mr. and Mrs. Bernard Mershon.

Stennett's Visiting From Crescent City. Mr. and Mrs. A. J. Stennett and two sons of Crescent City, Calif., are guests in Phoenix this week of Mr. and Mrs. L. E. Stennett, parents of A. J. Stennett. They are spending some time on Griffin Creek visiting relatives of Mrs. Stennett, and also called on Mr. and Mrs. A. F. Stennett of this city.

Miss Green Guest Here Of Mrs. Moore Hamilton. Miss Flora Green of Berkeley, Cal., was a Sunday guest of Mrs. Moore Hamilton, stopping here en route to her home in the south. Miss Green has been spending the past week in Portland with her sister, Mrs. Stewart Schlosser.

Church Group Meets Tomorrow The W. M. Society of the M. E. church, South, will hold its social meeting in the church Tuesday afternoon at two o'clock. Mrs. W. C. McCulliston is leader, with Mrs. Mae and Mrs. Hazel Albright as hostesses for the afternoon.

Mrs. Wann of Fairbanks Is Guest of Prices. Mrs. E. Fred Wann of Fairbanks, Alaska, has been a guest in Medford during the past week of her brother and sister-in-law, Mr. and Mrs. Hobart Price of 104 Geneva.

Mrs. Blakely Guest From Eugene. Mrs. Myrtle Blakely returned here Sunday evening from Eugene, where she has been spending the past week with her sister, Mrs. Nina Colvig, and Mrs. Colvig's sons, Fred and Bob.

Mrs. Holmes' Guest Leaves. Having spent the past few days in Medford as the guest of Mrs. R. A. Holmes, Mrs. J. C. Smith of Portland left on today's Shasta for her home.

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HOME 'FREEZES' IN WIDE VARIETY TEMPT APPETITE

Difference Between Still Freezes And Other Cream Forms Explained By Bureau Of Home Economics.

Besides the millions of pounds of ice cream we buy in summer, we make, all told, unguessable quantities at home, especially in the days of freezing-made-easy. It used to take at the simplest only a pan of cracked ice and salt, and a bowl of whipped cream, sweetened and flavored, to make the kind of ice cream to which we apply the French word mousse. With a mechanical refrigerator and its convenient freezing unit, making mousse is a simpler still. With a home-size freezer and a good arm to turn the crank, we may add ice cream and loes galore to the list of home freezes, especially while the home-freezer fruits are here.

In flavor, mousse may be as varied as any other ice cream. But mousse is a "still freeze." Other ice creams, and the soft-serve, must be stirred as they freeze, and for this we need a freezer with a dasher.

Crystals Rule Type In other words, says the Bureau of Home Economics of the U. S. Department of Agriculture, the texture of a frozen dessert—its softness and smoothness to the tongue—depends largely on the size of the crystals that form as it freezes, and there are different ways of controlling the crystals. To be soft enough to eat at all, the mixture must be frozen in small crystals, and not in a solid block of ice such as forms when water stands at freezing temperature. What freezes in ice cream, however, is the water that is in the cream and perhaps in the flavoring. To make the ice crystals small, the water particles must somehow be interfered with and kept apart as they freeze. In any ice cream this interference is provided partly by the fat particles which mingle with the water particles in the cream itself. Additional interference is provided in mousse by whipping air into the cream before freezing it; in other ice cream by stirring constantly as the freezing goes on.

Mousse Frozen Foam Mousse, then, which is French for froth or foam, is really frozen foam. The cream is heavy enough to hold the air whipped into it, and the air bubbles, together with fat particles, interfere with the combination of water particles, into large crystals, and of small ice crystals into larger ones. To make the simplest mousse, whip the cream, sweeten and flavor it, pour it into the drawer of a mechanical refrigerator, and leave it. Or set the mixture, in a bowl, in a pan with cracked ice and salt surrounding and covering the bowl. In three or four hours it is ready to serve.

With fruit flavoring, use equal parts of cream and crushed fruit, sweetened to taste. For a mousse not so rich in fat, use some thin cream or rich milk in addition to the whipping cream, and use egg whites and a little gelatin also as "stabilizers." In, instead of keep the water particles from freezing into coarse crystals. Such a mousse calls for 1 cup of double cream, 1 cup of rich milk, or thin cream, 1 teaspoon gelatin, 8 table-spoons of sugar, 2 egg whites, a bit of salt, 1/2 teaspoon vanilla. Soak the gelatin until soft in a little of the milk or thin cream. Heat the remainder and pour over the gelatin. Add the sugar and stir until dissolved, and put the mixture aside to chill. Whip the double cream. When the mixture containing the gelatin has partially set, beat it to incorporate air. Add the vanilla and fold in the whipped cream and the well-beaten egg whites. The egg whites reduce the richness, increase the volume, and improve the texture of the mousse. These proportions will make over 4 cups before freezing; or, if the egg whites are not used, about 3 cups. With fruit flavoring in this mousse, leave out the gelatin and the thin cream, and use 1 cup of crushed fruit or fruit juice, with sugar as needed.

In other ice creams, made with plain cream, not whipped, and in a freezer, the dasher turning in the freezer scrapes the little crystals off the side and, by keeping them constantly in motion, prevents them from getting larger or combining with other crystals. Plain ice cream is made of cream, sugar, flavoring and a bit of salt. With good rich cream, no other ingredients are needed. But if the cream is thin, or diluted with milk, eggs or gelatin are sometimes used to give body to the mixture.

For plain vanilla ice cream, a good rich mixture is 1 1/2 pints of single cream, 1/2 pint of double cream, 2-3 cup sugar, 1/4 teaspoon salt, 2 teaspoons vanilla. "French" vanilla ice cream is a frozen custard. Use a

quart of milk, 1/2 cup sugar, 1/2 teaspoon salt, and 4 eggs to make a soft custard. When this mixture is cool add 1 cup double cream, and 1 1/2 teaspoons of vanilla. The freezing mixture for both these ice creams is 1 part salt to 4 to 6 parts of ice. Turn the freezer slowly, and after freezing remove the dasher, pack the freezer with more ice and salt, and let it stand for an hour or more to ripen. Ices are made of diluted fruit juice and sugar, and are frozen with constant stirring—in a freezer as for typical ice cream. Any of the juicy fruits are good for this purpose, but here is a recipe for raspberry ice which may be easily adapted to other fruits: Crush the fruit (about 2 1/2 quarts of berries), heat with 1 cup of water for about 2 minutes, and stir and press so the juice runs freely. Strain through several thickness of cheesecloth. There should be nearly 3 cups of the fruit juice, to which add 1 1/2 to 1 3/4 cups of sugar, 4 table-spoons of strained lemon juice, 1/4 teaspoon of salt. Stir until the sugar is dissolved.

Sherbet is the name for an ice with egg-white and sometimes gelatin in addition to the diluted fruit juice and sugar. Or it is often made with milk and called "milk sherbet." The word comes from the Persian "sharbat," applied to a refreshing fruit drink. Ices and sherbets have coarser crystals than ice cream because they are chiefly water and fruit juice, and must depend entirely upon the dasher in the freezer to keep the crystals small.

Naming Vote Vetted EUGENE, Aug. 17.—(AP)—The suggestion of the state highway commission that citizens of a village 20 miles northwest of here vote to determine whether the village is to be called Smithfield or Franklin was vetoed by County Judge Fred Fisk. He held there is no statute covering such an election.

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NEW BABY ABSORBS DIONNES



This new picture from the Dionne farm at Callander, Ont., shows Mr. and Mrs. Dionne affectionately regarding their son, Joseph. The tiny brother of the famous quintuplets was five weeks old. (Associated Press Photo)

HATCHET-KILLER CLAIMS SECOND WOMAN VICTIM

in Wausenburg, Colo., south of Pueblo, for questioning. Grady said, evidence against the man was slight. An unidentified man attempted to attack a girl in the vicinity of the Drain home about 11 p.m. Saturday night. Grady disclosed, and fled when she screamed.

About 45 minutes later in the same neighborhood, the chief said, a man molested another girl, who escaped unharmed after the man had pursued her three times.

Grady pointed out that an attack similar in many respects was made here on two women as they slept. The killer, whom Grady also described as a maniac, entered a house through an unlocked door Aug. 2 and beat to death Mrs. C. H. Crumpley, 72, Osawatimie, Kan., and fractured the skull of her niece, Mrs. Lilly McMurtree, 47.

Grady said the motive in the Crumpley slaying was robbery. Dorothy Drain, he said, was ravished before she was killed.

AMARILLO, Tex., Aug. 17.—(AP)—Dr. Rexford G. Tugwell in an address today said "All this talk about depopulation of the great plains is foolish. We don't want to depopulate the country; we want to fortify it to withstand drought."

Dr. Tugwell made a breakfast table talk as members of the president's drought commission assembled for a 3,000 mile inspection tour. Members of the committee were asked at a press conference for com-

FOOD PRICES DUE FOR 20 P. C. HIKE ARMY FORECASTS

Improved Business Conditions and Drought Will Influence Upturn Is Declaration of Quartermaster

WASHINGTON, Aug. 17.—(AP)—White Secretary Wallace and his aides considered a \$10,000,000 seed purchase program to assure ample supplies for next year's planting, army quartermasters figured ordinary basic foods would advance as much as 20 percent by springtime.

Improved business conditions as well as the drought, they said, would advance the prices of the 39 kinds of food which the army considers a balanced diet.

Resettlement Urged A third development in the drought situation was a report received at the agriculture department from Dr. C. W. Thornthwaite, former climatologist of the University of Oklahoma, who proposed that \$9,000 families be moved from the western plains.

In a study of the whole strip of prairie land from the Canadian border to the Texas panhandle, Dr. Thornthwaite recommended that millions of acres in the wheat country be returned to sod.

The proposed \$10,000,000 seed purchase program, the fate of which is expected to be settled soon by Secretary Wallace, would be designed to assure supplies of wheat, oats, rye, barley and other grains, a loan program on seed corn was being considered separately.

Many To Need Relief Aubrey Williams, deputy works administrator, said that "Regardless of favorable changes in weather conditions approximately 75 percent of the total farm population of North and South Dakota will need relief assistance by late fall."

"About sixty thousand farm families in each state," Howard Drew, field representative, reported, "are heading toward destitution because of drought devastation. At least 100,000 farmers in the two states will need help by late fall or early winter, either in the form of WPA jobs or loans and grants for feed and seed from other federal agencies."

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City's 'Trade Mark'



Miss Cynthia Curral won a contest to pick the typical bathing beauty at Santa Cruz, Calif., to serve as an unofficial "trade mark" for the city. (Associated Press Photo)

TOWNSEND FAILS ATTEND HEARING; ARREST SOUGHT

(Continued from Page One)

was suffering from "extreme heat, over exertion and fatigue" and under a physician's orders, to rest for a few days.

Judge Kerr recessed court soon after Sacharow's request and called Young in Chicago. He asked Young to have Dr. Townsend's physician call and verify the reports of the illness.

At a previous deposition hearing in the suit here, Dr. Townsend walked out indignantly. He was brought back to court later by a deputy sheriff and the hearing continued until today.

Young called back from Chicago later and informed the court that he had been unable to reach Dr. Townsend's physician, but that he would have him call Judge Kerr later.

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