

COUNTY BRIEFS

Rogue River

Rogue River, June 27.—(Spl.)—A pre-school clinic was held at Girl Scout hall Tuesday by Dr. A. E. Munkel and Miss Parrish. About 25 children were examined.

Live Oak Grange ladies gave a shower in honor of Mrs. Aris Van Hoy who was recently married. It was held at the regular H. E. C. meeting. Many nice gifts were received by Mrs. Van Hoy. Refreshments were served at close of meeting.

Ladies of the Civic Improvement club gave a benefit dinner at Scout hall Friday evening for the soft ball team. About \$21 were taken in.

Miss Barbara Scott of Marshfield Ore., is spending a month visiting her grandmother, Mrs. James Whipple, and other relatives here.

A card received from Mrs. Mae Shulte reports her having a wonderful trip to Lake Tahoe where she is visiting her son "Bud" and wife.

Kenneth Hatch, who is employed at the sawmill here, met with a painful accident Monday when his arm was cut by the big saw. He is confined to the hospital in Grants Pass.

Mr. and Mrs. Jimmy Beck and children, Mr. and Mrs. Ed Baker and Mr. and Mrs. "Bud" Van Hoy have all moved to John Day country where the men will be employed constructing a dredge.

Elmer Magnuson, Mrs. James Whipple and Miss Barbara Scott attended the funeral of Mrs. Mary Lewis at Ashland Wednesday.

Mr. and Mrs. Leo Smith spent Sunday at Klamath Falls visiting Mrs. Smith's brother and wife, Mr. and Mrs. George Sotman.

Among Medford shoppers Wednesday were Mr. and Mrs. Al Osborne and son Calvin, Elton Langworthy and Dick Skerivington.

Mr. and Mrs. Orville Dangler and daughter Phyllis of North Bend and Mr. and Mrs. Richard Scott and son Neil of Marshfield spent the weekend of June 14 visiting relatives here.

Mr. and Mrs. Nat Hart, Mrs. Ray Moore and Sam Sandry were Grants Pass visitors Thursday.

Al Osborne and John Dunlap have both purchased acreage of Mr. Cox and will build new homes soon.

Lake Creek

Lake Creek, June 27.—(Spl.)—Mr. and Mrs. Douglas Bates of Portland were guests last week of Mr. and Mrs. E. E. Meyer. Mr. Bates left last week for Alaska where he has a government position and Mrs. Bates, accompanied by her mother, Mrs. Gould of Red Bluff, left Tuesday for Crescent City where they plan to spend a few weeks.

Guests Sunday at the Tonn home were Mr. and Mrs. Harry Tonn and family and Mr. and Mrs. Elwin Gwinney and daughter of Klamath Falls.

Thursday guests of the Wallace Bagdale family were Mrs. Douglas Bates of Portland, Mrs. Gould of Red Bluff, Mr. and Mrs. E. E. Meyer, Mrs. Ruth Fortin, daughter Jackie and little friend from Medford and H. G. Meyer.

Mr. and Mrs. Bill Boyer and daughter of Klamath Falls were week-end guests at the E. E. Meyers home.

Mrs. Chas. Cingade and daughter Verna called at the Tonn's home Sunday. They brought Mrs. E. Grisom, who has been visiting at the Cingade's, back to her home here.

Miss Edith Hoff is spending this week with her cousin Corabel Smith at Phoenix.

Phoenix

Phoenix, June 27.—(Spl.)—Miss Pat Furry entertained with a buffet supper at her home Saturday, the occasion celebrating her birthday. Invited guests were the Misses Irene Siedman, Harriet Briscoe, Marie Furry, Evelyn Waterman, Doris Myers, Medames Jack White, Bill Collins and Burdette Sullivan.

Mr. and Mrs. L. E. Schmitt of Grants Pass were Sunday visitors at the home of Mrs. Anna Robbins.

Dr. and Mrs. M. A. Miller have as guests their daughter Mrs. Roscoe Conklin and children of Ontario, Ore.

Thimble club meeting scheduled for this week has been postponed, and time and place of meeting will be announced later.

Mr. and Mrs. Jim Hays now have a baby boy. He has been named James Franklin.

Mr. and Mrs. Bert Standliffe were honored with a house-warming Monday evening. They were presented with a coffee table. Those attending were Gladys Sloan, Mable Quackenbush, Mrs. Rob Furry, Mrs. Cornelia Barnes, Mrs. Frank Fairweather, Mr. and Mrs. Woodford Turpin, Mr. and Mrs. Floyd Barrett, Mr. and Mrs. Raymond Furry, Ralph Wilcox, and the honorees, Mr. and Mrs. Standliffe.

Mr. and Mrs. Geo. Jackson, former residents of Phoenix, now of southern California, were recent guests at the Bert Standliffe home.

Mrs. Jessie Wright has been spending the last few weeks with Moe Standliffe.

Mr. and Mrs. Wilfred Miksha and daughter Sandra returned to Portland after spending the last two weeks with Mr. and Mrs. Watt.

Phil Turpin of San Francisco is visiting his grandmother and other relatives here.

Miss Phyllis Hazelton of Albany is a guest of Jean Hays.

Ethan Way is spending this week at Fir Point church conference at Glendale, Ore.

Foots Creek

Foots Creek, June 27.—(Spl.)—Mr. and Mrs. Sturgis have sold the Evergreen auto court and have gone to California, their former home.

Mr. Cupp, who has made his home with Mr. and Mrs. E. Burton for some time, suffered a stroke June 20 and was taken to a Medford hospital. He was able to return home June 24.

Mrs. C. W. Stumbo, who has been ill for some time and in a Medford hospital for care, has returned home.

Johnnie Rose and George W. Lance were called to Medford June 23 for jury service.

Mr. and Mrs. A. B. Barnes and small daughter Marian of Pasadena, Calif., who have been visiting Mr. Barnes' parents and his brother and family, returned to their home last week. While here they visited the Oregon caves and other points of interest. Mr. Barnes is employed in the engineering department of the Los Angeles Telephone Co.

Clara Stumbo, son of Mr. and Mrs. C. W. Stumbo, who has been staying with his sister, Mrs. W. Thorne and family at Santa Diego, Calif., and attending school, is now employed by one of the airplane companies there.

Mr. and Mrs. R. L. Miller Jr. of the Benton mine visited Mr. Miller's parents June 21.

Mrs. Ted Dole, who has been very ill the past week, is improving.

Mr. and Mrs. Ben Newell of Corvallis, who spent the past two weeks in Los Angeles, are now visiting Mrs. Newell's parents, Mr. and Mrs. R. L. Miller.

Trail

Trail, June 27.—(Spl.)—At the school election Monday night Lewis Peabody was elected a director and Mrs. Helen Missicar elected clerk.

Mr. and Mrs. Paul Torrence and daughter Margie of San Corio, Calif., spent several days vacationing recently at California on the Rogue.

Mr. and Mrs. L. L. Yancey and son Bob were dinner guests at the Mallory home Thursday.

Mr. and Mrs. Frank Dolanishok have moved from A. Brill cottage to the new cottage near McCloud recently built by Mr. and Mrs. Jim Casey.

Burt Clark, who has been ill, is reported better at this time.

Boyd Tucker has gone to Ashland for medical care.

Mr. and Mrs. L. L. Yancey and son Bob and Mr. and Mrs. S. W. Hutchinson spent Saturday at Hamaker camp where they met Mr. and Mrs. K. E. Hutchinson and daughter Shirley and Miss June Murphy of Klamath Falls. The men fished while the ladies visited.

Bill Burk is laid up from work with a leg badly bruised by a falling log.

Mr. and Mrs. Whitman and Mr. and Mrs. Wilber Tucker of Medford spent Sunday with Mr. and Mrs. Boyd Tucker.

Mr. and Mrs. Jennings and two children visited Sunday with Mr. and Mrs. Bob Chamberlin.

Mrs. Carl Sterna and little daughter of San Jose, Calif., arrived here Monday to visit her parents, Mr. and Mrs. Dean Tate at Tate's resort. Her husband plans to join her July 4. After a brief visit they will return home together.

Mr. and Mrs. Lee Bracewell of Iowa and his sisters, Mrs. Elsie Newley of Detroit, Mich., and Mrs. Irma Foulks of Wellsville, Kan., were guests of Mr. and Mrs. L. L. Hall at California on the Rogue Thursday night. They were neighbors of the Halls in Iowa some 20 years ago.

Medames Gay Chamberlin, Goldie Johnson, Marie Dolanishok, Ella Yancey and Jimmie Hutchinson shopped in Medford Monday and Mrs. Mary Burk and Mrs. Lyle Tucker shopped in Medford Tuesday.

L. L. Yancey returned to his home at Los Altos, Calif., Sunday after spending a week fishing here.

Arnold Ragdale and Mary Ann Brill returned home from summer school at Corvallis Saturday.

Reese Creek

Reese Creek, June 27.—(Spl.)—American Union Daily vacation Bible school closed here June 20. A program was given Sunday evening, June 22. A splendid record was made this year. The Misses Reva and Elva Cheanut were teachers.

Mr. and Mrs. James Wyant of Vallejo, Calif., just completed a visit with Mr. and Mrs. C. E. Bellows and family. Mr. Wyant and Mrs. Bellows are brother and sister.

Mrs. Andrew Stevens and two children, Bernell and Chloee, of near Phoenix, were guests for a day last week of Mrs. Victor Birdseye, Teddy and Mary Ann.

Mr. and Mrs. Alvin Carter of Los Angeles, Miss Juanita Hagar of American Falls, Idaho, Mrs. Harold Kingsley of Canby, Ore., and Mr. and Mrs. John O'Connor of Central Point were dinner guests June 17 of Mr. and Mrs. John O'Connor of Reese Creek. Mr. Carter is general manager of the Commercial Super Service, largest service station in California.

Mr. and Mrs. W. R. Lamb called at Sacred Heart hospital June 23 to see their granddaughter, Mrs. Frank Dunlap, and the new great-granddaughter, who has been named Berntha Lucille.

Miss Marjorie Brower of Ashland, who is visiting relatives here, called June 31 on her cousin, Mrs. John O'Connor, also on Mrs. W. R. Lamb.

Young Pennock Stars Kenneth Square, Pa. (J.M.) Joe Pennock, son of Herb, famed left-handed pitcher and director of the Boston Red Sox farms, has been awarded letters in four sports at the Kennett Square Pennock received letters in soccer, basketball, track—and baseball.

Menus of the Day

By Mrs. Alexander George
Breakfast Menu
Fresh Berries, Chilled
Ready-Cooked Wheat Cereal,
Toasted Cream
Ham Griddle Cakes
Strained Honey
Coffee

Luncheon Menu
Oregon Salad
Graham Bread Butter
Chilled Melon Iced Tea
Dinner Menu
Cold Tongue
Creamed Peas and Mushrooms
Watermelon Pickles
Bread Plum Butter
Chilled Radishes Small Onions
Iced Fresh Pineapple Cubes
Sponge Cake
Coffee (Hot or Iced)

Ham Griddle Cakes
2 cups flour
3 teaspoons baking powder
1 tablespoon sugar
1/4 teaspoon salt
1 egg, beaten
1 1/2 cups milk
1 cup (or less) chopped cooked ham
2 tablespoons fat, melted
Mix ingredients and beat until smooth. Pour from pitcher or large spoon onto hot griddle. Cook until cakes are brown and then turn and brown other sides. Stack up, four at a time, spreading each with butter and brown sugar or strained honey.

Oregon Salad
1 package lime gelatin
2 1/2 cups boiling water.
1 cup chopped green gage plums
1/4 cup diced celery
1 teaspoon grated orange rind
1/4 teaspoon salt
2 tablespoons mayonnaise
2/3 cup cottage cheese
Dissolve gelatin in water and cool. Add plums, celery, rind, salt and mayonnaise. Chill until partly thick; then pour over cheese placed in children's mold lined with cold water. Chill until firm. Cut into cubes and serve several per portion on shredded lettuce or cream and palm more mayonnaise or salad dressing.

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delegate to the State Grange in Newport. She will report at the meeting Friday night.

About 35 members attended the picnic supper June 22 at the hall sponsored by the H.E.C. to celebrate the April, May and June birthdays.

On the serving committee Friday evening will be Mr. and Mrs. Tom Gifford, Mrs. Ora Niedermeyer, and G. O. Sanden. All members are urged to attend.

OFFICERS ELECTED BY GWIN, WHITE AND PRINCE

Gwin, White & Prince, Inc. fruit distributors who have served the Pacific northwest fruit industry for 32 years, held annual meeting on June 24. Officers elected for the ensuing year include W. F. Gwin, president; A. A. Prince, vice president; C. W. Moore, vice president and treasurer; J. A. Smith, vice president; Noel Baake, vice president, and F. H. Erickson, secretary.

Albert Hyde Heads SOCE History Club

Southern Oregon College of Education, Ashland, June 27.—(Spl.)—The Oregon History club at the Southern Oregon College of Education has elected the following officers for the summer session: president, Albert Hyde, of Medford; vice president, Janet Field of Medford; secretary-treasurer, Mrs. Gertrude Stanley of Eagle Point; and faculty advisor, Dr. Arthur S. Taylor of the local history department.

Tableau Sunday at Eagle Pt. Church

Eagle Point, June 27.—(Spl