

Church Notices

First Presbyterian Church
(Central Point)
The Rev. Norman K. Tully, pastor.
Church worship 9:45 a.m. Sermon by pastor on "The Prophet That Was Hated—Micaiah." Church school, July 1, 10:45 a.m. Communion, July 15, regular summer communion season.

First Presbyterian Church
(Jacksonville)
The Rev. Norman K. Tully, pastor.
Church school at 10 a.m. classes for all public worship 11:15 a.m. Sermon by pastor on "The Prophet That Was Hated—Micaiah." Church school, July 1, 10:45 a.m. Communion, July 15, regular summer communion season.

Medford Church of the Nazarene
Holly at First, Vernon L. Wilcox, pastor. 9 a.m. "The Gospel Hour" on KMGD. 9:45 a.m. Sunday school, 11 a.m. worship; sermon by the Rev. E. H. Kozak. 6:30 p.m. youth groups. 7:30 p.m. evangelistic service; young people will present program. President George H. McInnis in charge.

The Apostolic Faith
North Central avenue at Third street. North Central avenue at Third street. Sunday school 9:30 a.m. Worship 11 a.m. Camp meeting convention, Portland, June 29 through July 20. Sunday school 9:30 a.m. Bible study Wednesday, 8 p.m. Everyone welcome.

Sams Valley Community Church
(Interdenominational)
Minister, the Rev. W. Lee Gray. Sunday school and church 10:30 a.m. Sermon: "The Full Life." Meeting of church officers, Sunday, 10:30 a.m. Teachers Monday, June 30, 8 p.m. Home of Mr. and Mrs. Virgil Gribble.

Central Church of Christ
Central and Jackson. Don H. Byers, minister. Henry Johnson, Bible school superintendent. Bible school, 9:45 a.m. Worship, 11 a.m. sermon by Evangelist Donald G. A. Dierdorff. "The Discerning Life." Bible study, Wednesday, 8 p.m.

First Christian Church
Ninth and Oakdale avenue. Shelly H. Anglemeyer, minister. Bible school, 9:45 a.m. worship, 11 a.m. sermon, "See You Are Well." Anthem "The Silent Sea," directed by R. Russell Boyd. Service 8 p.m. Youth group, 7 p.m. Tuesday, 6:30 p.m. CYF and Rho groups. Wednesday, 10:30 a.m. Christian Women's fellowship. Bible study 7:30 p.m.

Medford Church of the Nazarene
Holly at First, Vernon L. Wilcox, pastor. 9 a.m. "The Gospel Hour" on KMGD. 9:45 a.m. Sunday school, 11 a.m. worship; program presented by four young people from Northwest Nazarene College, Nampa, Idaho. 6:30 p.m. youth groups. 7:30 p.m. evangelistic service; sermon by the pastor.

St. Mark's Church (Episcopal)
George R. V. Bolster, rector. Third Sunday after Trinity. Holy communion, 8 a.m.; church school, 9:30 a.m.; nursery school, 10:45 a.m.; organ recital, 10:45 a.m.; matins with sermon, 11:00 a.m. Friday, holy communion, 11:00 a.m.

Free Methodist Church
Tenth and Ivy streets. The Rev. Robert J. Cox, pastor. 9:45 a.m. church school, Miss Grace Andrews, superintendent; 11 a.m. worship service; sermon: "Prayer." Youth service, 6 p.m. evangelistic rally, 7:30 p.m. Tuesday, youth night 7:30 o'clock; Wednesday, society meeting at 7:30 p.m. Sunday, "The Light of Life Hour," 7:30 a.m., KYJC.

House of Prayer and Deming Bible Institute
Undenominational, 216 Portland avenue. Ministry of healing, fellowship in prayer. Course covers Bible three times. Bible class, lectures every Sunday 3 p.m. and weekday afternoon and evenings by appointment. Free tuition. W. L. Deming, minister, Bible teacher, author.

First Baptist Church (Conservative)
North Central at Fifth-Wolford A. Davies, pastor. Bible school, 9:45 a.m. Classes for all ages. Worship, 11 a.m. Sermon: "All Death Do Us Part." Special Baptist leagues, 7 p.m. Service 8 p.m. The Rev. Kantor, guest speaker, to show pictures of migrant work in San Joaquin valley. Midweek service, Wednesday, 7:30 p.m.

Phoenix Presbyterian Church
E. J. Clark, minister. Bible school 10 a.m. J. O. N. Poling, presiding. Worship, 11 a.m. Special music by choir. Sermon: "Invisible Helpers at Hand." Wednesday, Women's Prayer circle, 10 a.m. Choir practice, 7 p.m. Session meeting 8 p.m. July 6, communion, 11 a.m.

Recreation Topic Of Youth Session

The Associated Missionary Volunteer society meeting at 5 p.m. Saturday in the Medford Seventh-day Adventist church will feature three platform discussions on the topic of recreation for Christian young people. Leader Helen Barrow has announced.

Myrna Huenegarde, vacationing from nurses' training at Glendale sanitarium and hospital (California) will exchange views on reading with her brother, Howard, a senior at Southern Missionary college, Collegedale, Tenn.

Gerald Christensen will question his father about the advisability of carnival attendance and Ruby Arnold will talk over with her mother music, radio programs and television. Walter Dougherty will act as moderator. A baritone solo by Gordon Lewis will complete the program.

District Head Will Address Methodists

Dr. S. Raynor Smith, southern Oregon district superintendent of the Methodist church will speak Sunday at the 11 a.m. service at First Methodist church. The choir anthem will be "A Sabbath Peace is on the Earth." Dr. G. A. Dierdorff will sing "The Stranger of Galilee." Delegates who attended the Oregon conference session at Portland last week will report at the 8 p.m. service. Mr. and Mrs. Charles Anderson will sing.

Return of Elijah Sunday Talk Subject

"Will Elijah return in person before the coming of Christ?" is a question which will be answered in the Bible Auditorium Sunday at 7:30 p.m. by Evangelist Harold E. Metcalf. Predictions of the work of the prophet of Mount Carmel will be traced through the scriptures and the two witnesses of Revelation II will be discussed. Roy Parmenter, Eugene, will sing "No Crown without a Cross" and the auditorium choir's number will be "For God So Loved the World."

Evangelist Donald Hunt To Speak Here Sunday

Evangelist Donald G. Hunt, Ottumwa, Iowa will speak at Central Church of Christ at the morning worship service Sunday. Mr. Hunt is editor of a weekly Christian magazine, "The Voice of Evangelism." He is also a teacher in the School of Evangelism in Ottumwa and in many meetings each year. The public is invited.

First Presbyterian Church
Eighth and Holly. The Rev. D. Kirkland West, pastor. Pre-prayer, 9:30 a.m. Sunday school, Churchmanship class 9:45 a.m.; service 11 a.m. sermon: "What If I Gain The World and Lose My Soul?" (Nursery for children to 5 years; junior church 6-11 years.) Junior, senior high W.F. 6:30 p.m.; service 7:30 p.m. "Echoes of Mt. Hermon," 8:30 p.m. young adults at Flanagan's.

Feeding the Family

By Zola Vincent
Food Editor

Cook's Buying Guide For Dairy Foods

Dairy foods should have an important place in your meal planning. When you're shopping or when you're cooking, keep these facts in mind and you'll avoid puzzling moments.

1 pound American (cheddar) cheese makes 2 cups, grated.

1 pound butter makes 2 cups.

1/4 pound butter makes 1/2 cup.

1 pound cottage cheese makes 2 cups.

1/2 pint (1 cup) coffee cream makes 8 coffee servings.

1/2 pint (1 cup) whipping cream makes 2 cups, whipped.

1 cup milk plus 1 tablespoon lemon juice or vinegar makes 1 cup soured milk.

1 quart ice cream makes 6 medium servings.

Butter for Spreads, Sauces

Celebrating National Dairy Month, we review the various "butter" that add flavor distinction, interest and color to many foods. Butter is a delicious food fat, rich in vitamins and an excellent source for health giving energy. Soften butters before spreading. Use cold in pastry bag for garnishing.

Cream Cheese Butter

To 1/4 cup butter, creamed, add 1 ounce cream cheese; season. Color with tomato paste. Add 2 tablespoons finely chopped nuts. Use as canape spread or for stuffing green peas, endive blades, green peppers, etcetera.

Blue Cheese

Roquefort or Parmesan butter. To 1/4 cup butter, creamed, add 1 to 2 tablespoons Blue,

Roquefort or Parmesan cheese, rubbed through strainer. Season. Worcestershire is a perfect compliment to this and many like a bit of garlic salt.

Nut Butter

To 1/4 cup butter, creamed, add 2 to 4 tablespoons finely ground walnuts, pecans, filberts or almond nutmeats; season with salt. Use as canape spread; also excellent with fish, liver, broccoli, etc.

Lemon Butter

To 1/4 cup butter, creamed, add 1/2 to 1 tablespoon lemon juice, a few gratings lemon rind and dash of salt. For Orange or Lime Butter substitute orange or lime rind and juice. Use as canape spread or with meat, fish or vegetables.

Chive, Parsley or Mint Butter

To 1/4 cup butter, creamed, add 1 tablespoon minced chives, parsley or mint and 1 teaspoon lemon juice or tarragon vinegar. Use as canape spread on boiled white vegetables or on steaks.

Garlic Butter

To 1/4 cup butter, creamed, add 1 to 2 cloves garlic crushed with 1/2 teaspoon salt, dash of freshly ground black pepper, 1/4 teaspoon Worcestershire sauce and 1 to 2 drops each tabasco sauce and steak sauce. Omit sauces if desired. Excellent with boiled cod or mackerel, steaks or for garlic bread.

Shrimp, Lobster, Crab Meat Butter

To 1/4 cup butter, creamed, add 1/4 to 1 cup cooked shrimp, lobster or crab meat, finely shredded or crushed; season with salt, cayenne pepper and paprika. If raw shrimps are used, cook in boiling salted water with 1 bay leaf until just pink. Shell the shrimps, pound shrimps and shells together in mortar, then rub through a fine sieve before adding to creamed butter. Shrimp shells add flavor. Use as canape spread or sauce for fish.

Sauce Makes the Sundae for Popular Pre-Packaged Ice Cream

Used to be that ice cream was for birthday parties, a reward for good behavior or a celebration of supreme significance. It frequently meant a special last minute (hurry up) trip to the drugstore when company came.

All that is changed. No last-minute rushings around, no waiting while the drugstore clerk fills a carton. We can buy flavors in luxurious variety, in pints and half-gallons pre-packaged and ready to go home. Ice cream is picked up along with the groceries, carried home in insulated bags and stored in freezer or refrigerator until time to enjoy.

It suits every mood and requirement. Open a package and divide into required number of servings or make out of it a production worthy of Blum's Ice Cream Emporium. Or better still, perhaps, serve ice cream "as is" and offer guests and family a berry sauce, fresh, frozen or canned peaches, and a pitcher of chocolate sauce or molasses. Personally, we are enamored of molasses on vanilla ice cream.

Over 1 pint pre-packaged vanilla ice cream, spoon 2 tablespoons frozen orange, tangerine or pineapple juice concentrate.

Over 1 pint pre-packaged coffee ice cream, spoon 1 tablespoon brandy flavoring.

Over 1 pint pre-packaged butter pecan ice cream, spoon 1 tablespoon brandy flavoring.

Over 1 pint chocolate ice cream, spoon 1/2 teaspoon almond flavoring.

Over chocolate or vanilla ice cream, spoon canned applesauce and add dash of nutmeg.

Over vanilla ice cream pour warmed maple syrup and sprinkle with salted almonds.

Cut cone in cupcake; fill with ice cream and drizzle with chocolate syrup.

Over vanilla or chocolate ice cream, crumble chocolate covered peppermint patties.

Top cake slice with ice cream

slice; ribbon with butterscotch or caramel sauce.

Make tart shells from a packaged pastry mix; fill with ice cream; top with berries.

Serve iced coffee or root beer with a spoonful of ice cream.

Dessert Patty Shells Pictured

So easy to make, attractive to serve, delicious to eat. Measure 4 cups corn flakes into greased mixing bowl. Cook 1/4 cup sugar, 1/2 cup light corn syrup, 1/2 teaspoon salt, 1 tablespoon butter over direct heat to temperature of 236 (soft ball in cold water). Remove from heat. Add 1/2 teaspoon vanilla flavoring; beat well. Pour hot syrup mixture over corn flakes, stirring so each flake is coated. Line greased muffin pans with flakes mixture, pressing firmly into patty shapes. Makes 7 patty shells.

Cheese Strata Good Eating

For an extraordinarily fine luncheon or supper dish made with that good, plentiful, home-grown cheese, try this. Cook cheese with care always. Choose a slow to moderate oven and your cheese and milk dishes will come out creamy and moist. A covering of bread crumbs or cereal crumbs protects cheese in oven dishes.

12 slices day-old bread

6 slices American cheese

4 eggs

2 1/2 cups milk

1/4 teaspoon dry mustard

1 1/2 teaspoons salt

1 teaspoon Worcestershire sauce

Dash pepper

Trim crusts from bread and arrange 6 slices in bottom of 12x7 in baking dish. Cover with cheese, then with remaining bread. Beat eggs, add remaining ingredients and pour over bread. Let stand 1 hour and bake in a moderately slow oven, 325 degrees, 1 hour. Serve with tomato sauce, if desired. Serves 6.

Laguna Cabbage Salad

For a colorful, unusual slaw, toss together 3 cups shredded cabbage, 1/2 cup diced celery, 1/2 cup shredded carrot and 1 cup sour cream dressing and serve crisp and cold on leaves of ice berg lettuce.

Favorite Sour Cream Dressing

For celebrating National Dairy Month. Beat together, 1 cup thick sour cream, 2 tablespoons vinegar, 1 tablespoon fresh lemon juice, 1 tablespoon finely minced green onion, 1/4 teaspoon salt, 5 tablespoons sugar, dash of pepper. Serve on cabbage mixture. Good with mixed greens, too.

Cottage Cheese Pear Salad

Canned pears are bargains right now. Stock up on them ahead of the fresh pear season. Canned pears are so handy, convenient and delicious. Place pear halves on lettuce or other greens, cut side up. Sprinkle with salt and top with spoonful of cottage cheese.

Sprinkle with ginger snap crumbs made simply by crumbling ginger snaps. Serve with mayonnaise or French salad dressing for a really distinctive and delicious salad.

Market Report Covers Bread Standards: Potatoes

Bread Standards. You've probably recently read about the government's new standards of identity for five types of bread, as released in Washington by Federal Security Administrator Oscar R. Ewing. It means simply that, effective August 31, a new set of rules of specifications will insure customers that each loaf of bread contains the ingredients customarily used in the kind of bread named in the label. Included are white, enriched white, milk, raisin and whole wheat bread.

Names under which these breads must be sold are specified and all ingredients must be listed on the label. There is no prohibition against improving or "further enriching" breads, according to the American Baking Institute in Chicago.

Potato Situation. Potatoes will continue in short supply for a time with prices higher than normal. Price controls, now happily removed, not only forced great quantities of potatoes into the black market but, to some

extent, discouraged planting, according to United States Department of Agriculture.

Fortunately, this editor feels, no other fresh vegetable and no fruits have been "under control." New season potatoes are increasing right along and we are confident that the good old law of supply and demand will soon straighten things out.

Smart cooks are serving rice, macaroni, spaghetti, noodles, dried beans and peas more often. They make very good eating at very reasonable prices.

Dairy Products. This is the month when supplies of milk and all dairy products are seasonally most plentiful and consumers are encouraged to use them more abundantly. A good time, too, to check and see if each growing child in your family is getting at least a quart (4 glasses) of milk a day in some form; by drinking or in cream soups, custards, ice cream, etcetera. Our food columns this week are devoted entirely to this subject.

Plentiful foods include canned and frozen orange juice, canned grapefruit, canned peas, broilers and fryers, dried beans, fish, salad oils, table and cooking fats, oils.

Vegetable Buys. A profusion of seasonal vegetables makes meal planning so easy. Try new kinds, new "dishes." Reasonable to bargain prices (watch grocery advertisements) mark asparagus, artichokes, cabbage, cauliflower, celery, onions, squash; lower prices on tomatoes, corn, cucumbers.

Fruit Buys. Watch berry situation closely; confer with fruit men right after season peaks for canning, freezing. Apricot crop is short; melons abundant.

Dead line on Classified Ads: 5:30 p.m. for following day; 10 a.m. Monday; noon Saturday for Sunday a.m.

Local Man Awarded Bronze Star Medal

Capt. Hugh W. Hunter, whose wife, Francis, lives at 50 Valley View drive, Medford, has been awarded the bronze star medal for meritorious service in Korea, according to an army dispatch.

Hunter was cited for his service from April 15 to 25 as company commander of headquarters company, third infantry division.

Hunter lived in Belton, Tex., and Los Angeles before entering the army.

DEER INVADERS PRIVACY

Hawks, Mich. —(U.P.)— The one-year-old daughter of Mrs. Roy Schepke let out a wail Thursday in her play pen in the back yard of the Schepke home. When Mrs. Schepke rushed from the house, she found that a young deer had invaded the yard and was drinking milk from the baby's bottle.

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Welcoming Back Her Previous Customers



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