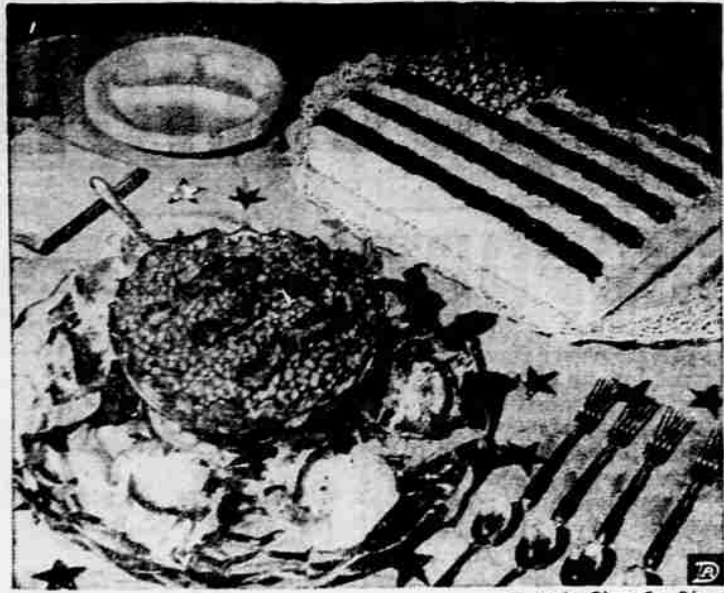




Foster Glass Co. Photo

"Have your 4th of July picnic in your own back yard and avoid all that Holiday traffic" suggests Miss Catharine Gray, consultant on table settings. Just set out a card table covered with a gay paper "tablecloth" from the ten-cent store. Compartmented paper plates help with picnic atmosphere, save dishwashing time later.

Feature an "Old Glory" cake baked from cake mix in an oblong loaf pan. Ice with white frosting, make stripes from red sugar coloring (available at your grocer's). It's easy to sprinkle

onto the cake with a bit of folded cardboard. The field of stars is simply a few rows of blue birthday candles. You don't need 48 unless you have a really mammoth cake!

No need to burden yourself with a lot of serving dishes to wash, just a salad set will do the trick—and make it crystal for the 4th of July sparkle. Put your hot dish—perhaps baked beans—in the bowl, perch cold salads in lettuce cups around the edge of the torte plate. "Keep your arrangements simple" advises Miss Gray. "Remember, it's your holiday, too!"

Mrs. Ivan Governor Honor Guest at Party

Gold Hill — A shower honoring Mrs. Ivan Governor of Sardinia Creek was held last Thursday afternoon at the home of Mrs. Delos Walker on Second avenue. Mrs. Melvin Burnett was co-hostess.

The honored guest was presented many gifts. Games were played and refreshments served.

BARGAIN HUNTING—WEAR YOU DOWN?



GET RICH QUICK



—GO TO TOWN!



As advertised in THE SATURDAY EVENING POST

Society and Clubs

Miss Peggy Rogers And Private Corder Set Wedding Day

The wedding of Miss Peggy Rogers, daughter of Mr. and Mrs. Arthur A. Lucero, Central Point, to Private John Corder, of the United States Army, will take place at 7 o'clock Thursday, July 3 at First Methodist church, Medford. Private Corder is the son of Mr. and Mrs. John Corder, Parma, Ida.

All friends of the bride and bridegroom are invited to attend the ceremony.

Miss Rogers attended Central Point high school before joining the Army seven months ago. Private Corder attended high school in Parma.

Honor McLeod Woman At Shower and Party

McLeod — A shower given June 25 in the Community clubhouse honored Mrs. Willard Mattson Jr. and Mrs. Eugene Winningham.

Attending were Mrs. Claire MacEachern, Mrs. J. C. Cassidy, Mrs. Howard Gregory, Mrs. Joe Colley, Mrs. Lester Gibson, Mrs. Crit Carrol, Mrs. John Shearer, Mrs. Bruce Mattheison, Mrs. Jack Elles, Mrs. William Elles, Mrs. Arthur Hume, Mrs. Harry Harding, Sr., Mrs. Richard Hogue, Mrs. Bill Bieg, Mrs. Bud Chandler, Mrs. Joe Josephson, Mrs. Fern Kayaleau, Mrs. Russell Stelle, Mrs. Jean Williams, Mrs. Lawrence Sanderson, Mrs. Tel Bevins, Mrs. Henry Porter, Mrs. Pete Grissom, Miss Joyce Winningham and the guests of honor.

CALENDAR

Calendar notices and news for the society section of The Mail Tribune must be submitted in writing, and deadline for the Sunday edition is 1 p.m. Friday. Deadline for weekly news is 3 p.m. the day before publication, and deadline for the weekly calendar is 9 a.m. of the day for publication.

Thursday

12:30 p.m. — Women's Bible class of First Methodist church, Hawthorne park.

12:30 p.m. — Women's Golf association, luncheon at home of Mayor and Mrs. Diamond Flynn, 6 Eastover terrace.

TAX RULING ASKED

Washington — (U.P.) — The Justice Department has asked the Supreme court to rule on the constitutionality of the gambling tax passed by Congress last year.

Visitors, Judges Agree on Winner Of AAUW Exhibit

Grants Pass — For the first time since the show has been held, the popular vote taken in connection with the annual Southern Oregon Art exhibit, sponsored by American Association of University Women of Grants Pass, agreed with the sweepstakes winner selected by the judges.

Visitors at the show awarded first place in their voting to Walter Holm, Grants Pass, for his watercolor, "Seascape at White Rocks," the picture which the judges, Rachael Griffin and Michele Russo of the Portland Art Museum had already given the top award.

The show closed June 29 after more than 1000 persons had viewed the pictures hung for the fifth annual exhibit. Committee chairman report that reactions were most favorable, both as to the decisions of the judges and to the quality of the work submitted for exhibit.

Other popular winners were: Best in oils, First, "Tool Maker" Arthur Holmberg, Grants Pass; honorable mention, "Self Portrait" by Victor Valdes, Grants Pass. Best in watercolors, first, "My Studio" by Daniel Tesch, Grants Pass; honorable mention, "Sea Nymphs" by Janet Pagett, Grants Pass. Best in pastels, first, "Marilynn" by Walter Holm, Grants Pass; honorable mention, "Indian Portrait" by Ethel Yerkey, Trail.

In the junior division first went to Russell Chalmers, Medford, for "Light" and honorable mention to Shirley Wilkey, Grants Pass, for "State Fair."

Installation Held By DAV Auxiliary

Women who will serve the Disabled American Veterans as officers the coming year were installed into office last week. Mrs. E. Warren Godard is the new commander.

Others taking office were Mrs. Marion Peacher, senior vice-commander; Mrs. Richard J. Simmons, junior vice-commander; Mrs. Gladys Golden, treasurer; Mrs. Harvey Cassman, chaplain; Mrs. Adalene Grissom, adjutant; Mrs. George W. Simmons, conductress; Mrs. W. B. Hickman, assistant conductress; Mrs. Effie Reynolds, patriotic instructor; Mrs. Lucius Kincaid, sergeant-at-arms; Mrs. J. P. Graham, musician; Mrs. James R. Lillie, committeewoman; Mrs. Bertha Neff, alternate committeewoman; Mrs. Paul Olsen, district delegate; Mrs. Ernest Rice, historian; Mrs. James E. Burnett, color bearer; Mrs. Mary Dufek, banner bearer; Mrs. J. Cech and Mrs. Ivan Hatfield, local committeewomen.

Mrs. Laura Bryant, department junior past commander, acted as installing officer. A delegation of members from Grants Pass attended the meeting, and a number of local guests were present.

The retiring commander, Mrs. Rice, was presented a gift from the auxiliary, and Mrs. Rice presented her officers corsages.

Feeding the Family

By Zola Vincent
Food Editor

SPARE THE COOK IN WAYS LIKE THESE

Be independent on the Fourth of July. Declare a holiday for the homemaker... that's you. Plan ahead from the wealth of good things ready and waiting in your markets. Have at hand an assortment of canned ready-to-eat and ready-to-heat-and-eat meats and other specialties. Make up a really big batch of potato salad, bake a pot of beans and you're well on your way toward a workless Fourth of July week-end. With watermelon, of course.

Vegetable buys are many. For eating raw and for quick-cooking, there's an abundance of seasonal greens, beets, cabbage, celery, cauliflower, corn, potatoes, cucumbers, eggplant, white summer and yellow crookneck squash, rhubarb. Practically every other vegetable that is grown is to be found at variable prices.

Fruits and berries abound. Cherries, figs and peaches are in good supply for this time of year with more coming right along.

Melons are readily available for home and travel. It seems to us that cantaloupes have never tasted better and watermelons seem sweeter than usual.

Stock up on salad makings. Both vegetable and fruit. Plan pleasing contrast in textures, colors, flavors; varieties of lettuce, cucumbers, celery, dill, radishes, green onions, parsley, tomatoes, cabbage. Potatoes, of course for a whopping potato salad or two. Grapefruit and oranges combine with all fruits, melon balls and cubes.

July Plentiful Are Many

Watch markets and this news-buys of all kinds. Best orange buys of all kinds. Best orange buys are in the small sizes. Early Elberta peaches are coming in; fine for eating out of hand in fully ripe condition, good for freezing and canning.

For home freezing and canning of all foods keep in constant touch with your favorite fruit and vegetable man. He will be glad to work closely with you.

Plenty of lemons. Canned and frozen citrus products for the hot days ahead and for making lots of cooling, refreshing beverages.

Peas. Stock up now on canned and frozen peas. Prices are lowest seen in a long time.

Eggs: Egg production is ahead of last year but prices are rising slightly seasonally in the better grades. For frying, poaching and hard-cooking eggs for salads, use only Grade A. Use less expensive eggs for scrambling, for thickening sauces, for making custards, pie fillings and salad dressings. Use less expensive eggs for all ingredient uses such as combining with cheese, tomatoes, spaghetti, cakes, cookies, etc.

Turkeys. Small sized turkeys are at record supply level; good buys for small families. For family gatherings, big picnics, big turkeys are perhaps your very best meat buy.

Fresh and frozen fish are plentiful. Most fisheries are operating at or near their season peak and there are unusually heavy supplies of both fish and shellfish.

Dairy Products. Cottage

cheese, nonfat dry milk solids and buttermilk are excellent values. Use them more often.

When some one says "picnic" be ready to take off at the earliest possible moment with no thought of dish washing in prospect. Modern paper plates have a smooth, non-absorbent surface that makes them ideal for all kinds of informal eating; come in the prettiest patterns and colors. Keep a few dozen packages on hand; so inexpensive.

Put in supplies of "paper" cups, forks, spoons, napkins, waxed paper and paper towels for indoor use, outdoor use many times a day. The children can be made happy any time with a picnic lunch or supper with each disposing of his own "dishes." Boy Scout style.

Hot Potato Salad

Favorites With Men

No doubt about it. Men and growing boys love potato salad. Many insist they could eat it every day. Be that as it may, we fancy ourselves pretty experienced potato salad makers but here is a new recipe "for the book." Made with condensed cream of celery soup. Recipe for 6 servings. Might as well double it to begin with. Hamburgers or hot dogs go with it, of course.

4 slices bacon
1/4 cup minced onion
1 can condensed cream of celery soup
3/4 cup milk
2 tablespoons sweet pickle relish
1 1/2 tablespoons vinegar
2 cups cubed cooked potatoes (hot)

Cook bacon; remove from pan and break into pieces. Cook onions until tender in bacon drippings. Blend in soup, milk, pickle relish, vinegar and bacon bits; heat thoroughly. Pour sauce over hot potatoes; serve while steaming.

Creamy Potato Salad

Popular Picnic Item

Fix this any time, chill adequately and take to terrace, backyard or picnic spot in covered bowl. Planned to serve eight to the delight of all. There are those who think there is no potato salad dressing to surpass mayonnaise and sour cream, half and half with a tablespoon of wine vinegar added. We think it mighty good, too... but so is this.

4 cups cold boiled potatoes cut into cubes
1 1/2 teaspoons salt
1 medium onion, minced
3 hard-cooked eggs
1/2 teaspoon paprika
2 tablespoons minced parsley
6 sliced radishes
1 chopped dill pickle
Creamy salad dressing
Mix all ingredients, tossing together lightly and gently.
Creamy Salad Dressing. Mix 1 teaspoon salt, 1 teaspoon dry mustard, 3 tablespoons sugar, 3 tablespoons flour, dash of cay-

enne. Combine 2 slightly beaten eggs, 4 tablespoons melted butter, 1 1/2 cups milk and 1/2 cup vinegar; add to dry ingredients slowly. Cook over boiling water until mixture thickens. Beat until smooth and creamy. Cool 1 pint.

Where There's Fire—

Meal-On-A-Stick Cookery

Or call them kabobs or en brochette. Metal threaded with meat and vegetable combinations are favorites of picnickers and other outdoor eaters who dare to try something different. These "kabobs" are held over the hot coals with wiener tongs or forks, or placed over the campfire grate for the grilling.

If guests are would-be chefs, they'll enjoy choosing their own kabob combinations from an assortment of foods. See how easy that makes it... for you.

Popular combinations are: One-inch cubes of sirloin steak, mushroom caps and small cooked onions, brushed with butter.

One-inch cubes of lamb (soaked in garlic French dressing), tomato wedges and 1-inch pieces of bacon.

One-inch pieces of frankfurter, pineapple chunks and 1-inch pieces of bacon.

One-inch cubes of luncheon meat, tomato wedges and small cooked onions.

One-inch cubes of sweet ham, tiny cooked (canned) sweet potatoes and pineapple chunks that have been brushed with butter.

Two chicken livers, each wrapped in slice of bacon.

3/4-inch slices steak soaked in soy sauce and wrapped around skewer.

If you're not starving by now, you're abnormal.

Three Salad Combinations And Each Helps Himself

Step right up and take your choice. Offer guests and family a choice of salad bowls that are distinctive in flavor, texture, color and caloric values, along with oil, vinegar, salt and pepper... or a choice of mayonnaise, a tart French dressing and a fruit salad dressing. Better arrange same amount of each since all are irresistible.

1. Orange slices, salad greens, cheese strips, carrot sticks, scalions, radishes, olives, salad oil, wine or cider vinegar, salt and pepper.

2. Grapefruit sections, orange

Ike Backers Asked To Condemn Issues

Chicago — (U.P.) — Supporters of Gen. Dwight D. Eisenhower were called upon Wednesday by a backer of Sen. Robert A. Taft to condemn racial and religious issues allegedly injected into the GOP presidential campaign.

Brig. Gen. Julius Klein, member of the pro-Taft delegation from Illinois, said that as long as Eisenhower backers remain silent they must "bear responsibility for injection of racial and religious issues" into the Republican presidential nomination.

slices, salad greens, celery curls, green pepper rings.

3. Pineapple wedges, orange slices, banana slices, strawberries or other berries, salad greens, oil, vinegar and salt and pepper... mayonnaise or sour cream.

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

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