

Auxiliary Board Hears Reports, Adds Committees

Reports of functioning units and announcements of additional committee chairmen were made at the first meeting of the new Community hospital auxiliary board of directors Tuesday evening. The group met at the hospital penthouse and included officers of the auxiliary; Mrs. Shelby Tuttle, president; Mrs. V. Ward Hammond, vice-president; Mrs. Ernest Lytle, secretary; Mrs. Eugene Thorndike, treasurer; Mrs. Fitzhugh Brewer, head of hospital services; Mrs. Elwood B. Hedberg, staff services; and Miss B. J. Larsen, administrator.

Hospital service committees active now include the sewing unit, under the leadership of Mrs. Earl Tunny, which meets each Tuesday afternoon at 2 p.m. at the hospital. Mrs. B. L. Lagerson has charge of the auxiliary members who give daily care to patients' flowers, and Mrs. Clayton Walker arranges for women to give "on call" services such as helping feed patients, letter writing and shopping, and visiting out-of-town patients.

Auxiliary members working in the hospital building have been provided with uniform smocks, made by the sewing unit of material which was given by Mrs. Alfred S. V. Carpenter. Anyone interested in participating in any of the projects is invited to contact Mrs. Brewer, or the committee chairmen.

Mrs. Hedberg announced appointments for staff services as follows: project planning and youth groups, Mrs. Otto Frohnmayer; radio and television publicity, Mrs. Roberta Daniel; memorial and remembrance fund, Mrs. John C. Mann; membership committee, Mrs. Jack Sanborn; and babies' alumni, Mrs. Ernest Lytle.

Holiday tray favors for hospital patients are provided by various young peoples' groups, as arranged with Mrs. Frohnmayer. Favors for Halloween were made by the Zion Lutheran church teen-age group, directed by Mrs. Knute Lindgren.

New Appliance Store Sets Opening Monday

City Appliance, Inc., a new store, will open Monday at 127 North Central ave., the former Gates Furniture store location. Opening events will be conducted through Monday and Tuesday and numerous prizes will be given during those two days.

The owner of the new business is N. H. Zacharisen, who formerly was in the appliance store business in Medford.

The store will deal in nationally known makes of ranges, automatic washers, dishwashers, television, radio and many other items including small appliances. Store hours are 8:30 a.m. to 5:30 p.m., and Wednesdays the store will be open until 9 p.m.

4-H Club

The first meeting of the Applegate Tractor Maintenance club was held Friday, Nov. 19. It is a new club for the Applegate community and Gene Krouse is our leader. The members are Charles Matthews, Gary Krouse, Francis Krouse, Philip Krouse, Charles Elmore, Truman Elmore, Russell Elmore, Don Kucera, Donald Davidson, and Jerry Rowden.

The meeting was called to order by the leader. After all of us enrolled we elected these officers: President, Francis Krouse; Vice-President, Don Kucera; Secretary, Charles Matthews; Reporter, Charles Elmore, and Song Leader, Gary Krouse.

Our leader told us a little about the future activities of the club project. We set the dates for our meetings as the 2nd and 4th Tuesdays. Our next meeting will be Nov. 30 at 7:30 p.m., at Gene Krouse's home.

Charles Elmore, Reporter.

Heat marks on furniture often can be removed with camphorated oil. The best method of application is to stroke the spot lightly with a cloth moistened with the oil, then rub immediately with a dry cloth. Don't use a linty cloth; the fuzz may stick to the wood. The final step is a

Potpourri

Knowing practically nothing about the Farm Bureau, Potpourri decided to go to the women's luncheon Wednesday which was a part of the state convention program. The company turned out to be so congenial, we stayed on for part of the afternoon session.

Mrs. David Blair of Wimer was one reason we had such a good time. Mrs. Blair is a friendly and easy conversationalist and gave us a helping hand in finding out names and home towns. For some reason we decided that Mrs. Blair was a newcomer, but it developed that she had been in the county for 14 years. The Blairs came to Oregon from Santa Barbara, and have never regretted for a moment leaving California, she said.

Mrs. B. said she found everyone in Oregon hospitable and that she drank far more coffee here than she did in Santa Barbara. "One of the first things I heard after coming up here was that whenever two people get together in Oregon, they serve food and drink coffee," said Mrs. Blair.

The Blair's son was graduated from Oregon State college in engineering with honors, and is now at Columbia university working towards his doctorate and teaching. We expressed surprise that Columbia taught engineering, and Mrs. B. replied that according to her son, Columbia teaches everything. He once remarked that if a student wanted a course in the life and habits of the striped Afghanistan beetle, (or something equally fantastic) Columbia would have it.

Mrs. Blair, who is county associate woman's chairman for the Farm Bureau, said her husband was a little unhappy about something. He went to the 1953 convention, extended an invitation for the Farm Bureau to come to Medford in 1954 and promised that all the delegates would be given pears — big, luscious, Rogue valley pears. Mr. Blair didn't know then that the spring of '54 would be the year of the big freeze, and that come fall he wouldn't be able to induce any of the pear growers to give up their precious and very scarce fruit.

There were pretty little winter corsages of evergreens, red berries and cones for every woman at the luncheon, though, and we were told that these were the work of Miss Claire Hanley, who is president of the Oregon Federation of Garden clubs.

Rogue valley passengers on a United Airlines plane which made an emergency landing Tuesday night in Portland all came home with stories of the adventure. The pilot of the big southbound Conair found just before preparing to land at Eugene that the hydraulic system had failed, so he informed passengers that the plane would return to Portland where the field has a longer runway and where preparations would be made for a crash landing.

Mrs. Paul R. Smith, one of the passengers, said no one seemed to be particularly nervous or afraid. President Elmo Stevenson of SOC went right on working with his notes (he writes books while flying back and forth to meetings) and a man across the aisle just went back to sleep.

Medford's mayor-elect, Earl Miller and Mrs. Miller, and the A. D. Harveys, were also on the plane. Mr. Miller declares that the first thing Mrs. M. said was "did you buy extra insurance?" and when he said he had, then she tried to decide whether the platter she'd bought and was carrying home would be safer on her lap or on the floor.

If anyone was worried it was wasted, for the pilot brought the ship down without mishap, even though he had no control over brakes, wing flaps or the front steering wheel. A truck towed the plane to the hangar, and the passengers were served a fine dinner while they waited for another ship.

Mr. Miller had nothing but praise for the pilot, his crew and the staff at the field, saying he felt he couldn't have been in more efficient hands. He told how the fire trucks and ambulances were beside the plane the moment it touched the ground, and sped along side until it had stopped.

Eighty-year-old W. Somerset Maugham, important literary figure of the world today, recently wrote in the Literary Guild review publication, "Wings," that he did not believe the novel should be used "as a pulpit or a platform, and I think readers are misguided when they suppose they can thus acquire knowledge without trouble."

"It is a great nuisance that knowledge cannot be acquired without trouble," this great man wrote. "It can only be acquired by hard work. It would be fine if we could swallow the powder of profitable information, made palatable by the jam of fiction. But the truth is that, so made palatable, we can't be sure that the powder will be profitable. I suggest to you that the knowledge the novelist imparts is biased and thus unreliable and it is better not to know a thing at all than to know it in a distorted fashion. If readers wish to inform themselves of the pressing problems of the day they will do better to read, not novels but the books that specifically deal with them."

News from "Potpourri" section of French Government Tourist office: "A new drink popular along the Riviera is called the Dole cocktail. It is made with a combination of brandy, cointreau and a secret ingredient, and is guaranteed to flatten you in no time at all."

Ballot Title Finished For Prohibition Plan

Salem—(U.P.)—Attorney General Robert Y. Thornton said Saturday he has completed the ballot title for a proposed constitutional amendment which would prohibit the manufacture, importation, sale, purchase or possession of all alcoholic liquors in Oregon—including wine and beer.

The amendment was filed in the secretary of state's office here by the Oregon Anti-Liquor league, of which George Smith Brown of Portland, is president. Completed petitions to get the amendment a place on the ballot must be filed by July 1, 1956.

Wash mirrors with clear water to which a little starch has been added. Let dry, then polish with a soft dry cloth. Or, add a few tablespoons of vinegar to the wash water.

Traditional Holiday Pies Have Interesting History

It's pumpkin-pie and mince-pie time again! These traditional favorites in America since before the War for Independence now are being featured by bakers throughout America, to grace the tables in millions of homes at the Holiday Season.

The exact origin of mince pie has been lost in antiquity, but it is known that the pie's ingredients once symbolized the gifts of the Magi and its shape, originally oval, represented the cradle of the Christ Child.

Frequent reference to this Christmas favorite in English literature dating as far back as the Fifteenth century, enabled the American Bakers Association to reconstruct the appearance and contents of the mince pie and customs surrounding it over the centuries.

Always considered an essential part in the Christmas observances in England, the pies once were more of a main course than a dessert. They contained a large portion of boiled pork mixed with minced dates, cloves, mace, raisins, salt and ginger during the reign of King Henry V.

Boiled pork was replaced by finely shredded mutton as the chief ingredient in the mince-pie at the time of Henry VIII, Edward VI, and Queen Mary and Elizabeth. Thick rolls of dough were used to line large deep-sided dishes and this in turn was covered with another layer of thick pastry to form the top crust of the pie.

In America, the fruit content

of the pie gradually was increased until today the mince pie has become a mixture of fruit and spices, with the addition of meat optional.

While the pumpkin pie always has been synonymous with the holiday season in America, it has changed its appearance and taste much more drastically over the years than has its mince-meat cousin.

Shortly after the Pilgrims arrived in the New World, failure of the grain crops resulted in a shortage of flour for pastry. However, their craving for bakery delicacies was satisfied because of the never-failing pumpkin crop which the Indians had taught them to raise. Pilgrim women used pumpkin flour to make pastry goods and the filling also was made from the pumpkin after it had been cooked and sweetened with sugar and honey.

For many years before, a variety of gourd similar to the pumpkin was cultivated and eaten throughout Europe. An early English recipe called for the "Pompion" itself to be stuffed with apples.

It was not until the sea trade, on which the early colonists depended, was free to bring in the spices of the West Indies and the Orient, that the pumpkin-pie began to taste anything like it does today. And it was the early Pennsylvania Dutch cooks who are credited with developing the flat pie as we know it now and with making the greatest improvements in all types of pies.

Department Dance Held at Camp White

The Department of Oregon, Veterans of Foreign Wars, and auxiliary were hosts at a dance given at Camp White domiciliary Monday evening. Mrs. Harry Burch, department hospital chairman, supervised.

Two orchestras donated their services. Verne Marshall, leader, was accompanied by Pete Hughes, Rod Willborntram and Bub Crosby. The other orchestra members were Dale Newman, Lerby Cooper and Jack Saturday.

Refreshments were served by the auxiliary.

Dead line Sunday Classified is at noon Saturday 10 a.m. Monday for Monday; other days 5:30 previous day.

Sunday, November 21, 1954

MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

Institute Survey Indicates Women Manage Purse Strings

When someone talks about women managing the purse strings of the nation he may be a lot closer to the truth than he suspects.

The latest evidence is that married women write most of the checks, when it comes to checking accounts held jointly by husbands and wives.

This aspect of the financial arrangements of American families was brought to light in a sampling made by the Institute of Life Insurance, which covered some 50 representative banks throughout the country.

The response suggests that more wives in younger families have become the family "controller," perhaps as a Colorado banker observes, "because of a 'mutuality of trust and confidence' in the marital relationship." It is desirable for a wife to handle all of the finances, he adds, because it cultivates a feeling of partnership and responsibility. She becomes familiar with business procedures so that, should her husband be removed from the scene, she is not brutally thrust into a foreign world.

In the experience of a banker in northern New Jersey, married women who are under the age of 36 are most likely to help plan their family finances and to pay the bills. This he attributes to the war, when wives simply had to take on the work for their absent husbands. In this age group, couples, rather than husbands alone, usually come into the bank to talk about loans, and very often wives are better informed than husbands about the size of monthly payments the family can afford.

The vice-president of a bank not far from Boston, Mass., notes that the typical husband, in signing for a joint account with his wife, expects most of the checks will be written by her. This is confirmed by a Milwaukee banker, who adds that there still are some husbands who write most

of the checks themselves because they want to "protect the little wife from all complicated business matters." But such an attitude is becoming scarce, he said, because women nowadays are more knowledgeable about handling and managing money. In one busy Minnesota bank, for example, most "time" payments are made by women, according to an official, and they frequently bring little children with them to the bank.

While there is an evident trend for married women to write most of the checks in joint accounts, wives do not always pay all of the bills. A Connecticut banker reports that wives usually pay household bills for food, operation of the automobile and perhaps the rent or mortgage payment and that husbands pay the premiums on life insurance.

other insurance, taxes and so forth. This appears to be a fairly common arrangement. Many families open joint "special checking" accounts, where a minimum balance is not required, and expenses are paid by wives from these accounts.

There's one thing about joint checking accounts that worries bankers: the danger of overdrawing, when both husband and wife carry checkbooks.

A Wisconsin banker offers this solution for the problem of two checkbooks: Enter part of the balance in one checkbook and the remainder in the other. In this way, it will be impossible to write a check that bounces.

Advent cards will make their appearance in the United States for the first time this Christmas season. Adapted by Hallmark Cards from an old German custom, the cards contain 24 tiny doors, each concealing a picture or verse. One door is opened each day during the Advent season.

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