



Mr. and Mrs. Eugene James Costley
(Grove Studio—Forest Grove)

Couple Weds In Service At Gaston

Gaston—Miss Ferne Miles Anliker, a teacher at Rogue River academy, Medford, became the bride June 19 of Eugene James Costley at rites held at the Laurelwood academy chapel of the Seventh-Day Adventist church at Gaston, Ore.

The bride is a daughter of Mr. and Mrs. Alfred Anliker, Gaston, and the bridegroom is a son of Mrs. Nell Costley, of North Bend. The ceremony was read at 8 o'clock in the evening by Elder John Hemple.

Mrs. Norman Severance, Great Falls, Mont., a sister of the bride, was her honor attendant, and others of the wedding group were Mrs. M. Bennett, North Bend, a sister of the bridegroom; Mrs. C. Forest Anliker, a sister-in-law of the bride and Miss May Anliker, a sister.

Jean Severance and Karen Anliker, nieces of the bride, Freddie Anliker, a nephew of the bride, and Carl Costley, a son of the bridegroom, were junior attendants.

Dr. Jay Bennett, North Bend, a brother-in-law of the bridegroom, was the best man and the ushers were Ed Costley, Beaverton, a cousin of the bridegroom; Forest Anliker, and Dean Anliker, both brothers of the bride.

The bride's father escorted his daughter to the altar. Her gown was of satin with lace yoke and her fingertip length veil matched insets of the gown. Her flowers were Ester Reed daisies with a white orchid.

The attendants' gowns matched the bride's dress except they were of flocked nylon in pastel shades. They wore brief net veils held in place with daisies and their nosegays were of Ester Reed daisies.

Nila Harris and Manfred Anliker, Hillsboro, both cousins of the bride, lighted the candles. Norman Severance sang and Miss Margaret Cate furnished the organ music.

Pouring and assisting were Mrs. Jessie Houch, Mrs. Edwin Anliker, Miss Pat Groton and Mrs. Ben Anliker.

The reception was held at the academy dining room.

The couple made their wedding trip to Yellowstone National park and plan to return July 4 to live at 2454 Broadway in North Bend.

The bride attended Laurelwood academy and Walla Walla college. The bridegroom is a sheet metal welder employed by the Boy Hardware company.

A calico salad of crisp shredded cabbage and carrot accented with juicy morsels of plumped seedless raisins is ideal to serve with outdoor meals. Toss it with a dressing of equal parts mayonnaise and an oil and vinegar French dressing.

Homemakers Advised On Blanket Storage

Ithaca, N.Y.—(U.P.)—This is the time of year for the housewife to store those warm winter blankets—taking special precautions to keep away moths.

According to the New York State College of Home Economics, the best way to discourage moths—if you're storing blankets at home—is first to give them the fresh air treatment by hanging them outdoors for a few hours. Moth balls or crystals are recommended against the destructive pests, as they have a more lasting effect than most sprays or bombs.

Wrap the blanket carefully in paper, after sprinkling the crystals freely in the folds and on the outside, and seal all the edges with masking tape or staples. This will insure that come next winter, that warm, woolen blanket will be whole—and not holey.

ORCHID VARIETIES

There are more than 15,000 different kinds of the orchid.

Kitchen Vacation Begins; Outdoor Cooking Season Here

By GAY PAULEY
United Press Correspondent
New York—(U.P.)—The kitchen's vacation has begun.

The outdoor cooking season is here, with Americans in ever-increasing numbers cooking and eating in the backyard, on the patio, at the beach or the picnic grounds.

A spokesman for the outdoor cooking equipment makers estimated that this year, Americans will spend \$30,000,000 on such gadgets as barbecues, braziers and grills. Last year's total was approximately \$18,000,000.

Another \$14,000,000 to \$16,000,000 will be spent this year on "auxiliary" equipment—everything from portable refrigerators to chefs' caps and aprons. Last year's figure was estimated at \$7,000,000 to \$8,000,000.

Casual Living Credited

Why this great urge to eat outdoors?

The equipment manufacturers

said it's just part of an overall trend toward casual living. More persons live in suburbs where patio or backyard invite outdoor meals. More persons own cars, there is more leisure time and longer vacations, and outdoor cooking equipment is better.

It also is more elaborate. A check of New York manufacturers showed you can buy fancy, electrically-powered spits which start with the push of a button for \$100. But retailers say the best sellers of the field are the barbecues and braziers costing between \$12 and \$15.

Most of the equipment is purchased by the man of the house, according to Ralph Olswang, head of one large manufacturing concern (Kamkap). Olswang said that "75 per cent of the time, he also uses it. The outdoor cooking field is where Pop shines as chef."

Olswang said also that the men are "suckers" for all the

auxiliary stuff—chefs' hats and aprons, asbestos gloves, fancy tools and books on cooking out. New Cookbooks Out

Of these, there's a whole crop, three of them just published. They are "The New California Cook Book," by Genevieve Callahan (M. Barrows and Co., New York), "The Complete Book of Outdoor Cookery," by Helen Evans Brown and James A. Beard (Doubleday, New York), and "Epicure and Charcoal," by Ashley Simms, explorer and lecturer (Exposition Press, New York).

Beard and Miss Brown provide tips on how to keep peace in the family when Pop is bent over a hot barbecue.

Don't disturb cook, they said. And don't give unsolicited advice.

There is nothing more apt to spoil the sport than to have meddlers meddling, they emphasized. "We have discovered

a sure way to curb the kibitzer. Tie your apron on him and you retire to a comfortable chaise and a long, cool drink."

GO TO THE GARDEN CENTER NURSERY

formerly NEWHALL'S
on Pacific Highway—South
of Phoenix

For ready to bloom and ready to plant . . .

CLIMBING ROSES
all in 5 gallon cans

Blaze - Talisman - Hadley
Also

Tea Roses and Floribundas

PHONE Medford 2-7601

Elegance Defined as Personality By Leading Parisian Designers

By BARBARA MILLER
United Press Correspondent
Paris — (U.P.)—Elegance, leading Paris dressmaker agreed today, springs from the personality, not from clothes.

The dressmakers are beginning hectic preparations for their summer dress collections, and to women the world over these shows are the epitome of elegance.

"But it's the person who is elegant, not the dress," said the famous Coco Chanel.

Chanel and others could not put their finger on just what elegance is. It is an indefinable quality.

According to Jacques Heim, "elegance is not made of feathers, stones and brilliant colors. It is not made of anything you can touch or see."

Heim think this if a lady is worthy of a second look she is elegant.

Christian Dior said elegance is not expensive, even though some of his creations cost \$2000. "But the fundamentals of elegance—simplicity, good taste and grooming—are at the disposal of all pocketbooks," he said. "All one must do is be careful to choose clothes that fit the personality."

Chanel thinks that elegance is making the body comfortable—"The dress should fit the natural lines."

But Dior thinks otherwise. "Camouflage is very important," he said. "Perfection is rare in this world and a lot can be done with padding and cutting."

Castillo of Lanvin injects another rule, one that will make the Irish unhappy. If you want to be elegant, never wear green, he says.

But all the designers agreed on the basic rules of elegance: Simplicity, unity and fluidity of line from head to toe.

Dress correctly for the occasion and the hour. In other words, don't wear sports clothes to dinner. The now-fashionable lunch to dinner ensembles cope perfectly with this problem.

Don't wear accessories of the same color. This rules out the red

hat, red shoes and red gloves which often blossom out in springtime. One touch of color is enough.

Pastor, Wife To Leave Soon On World Tour

Dr. D. Kirkland West, pastor of Medford First Presbyterian church, and Mrs. West leave Portland Tuesday, June 28, on a



Dr. D. Kirkland West

10-week trip which will take them completely around the globe.

The travel assignment will allow Dr. and Mrs. West to make an investigation of missions in various parts of the world, particularly in the Far and Middle East, and meet with personnel at various missions.

The idea of the trip came originally from members of Dr. West's congregation and was approved by the Presbyterian board of foreign missions. Funds to pay expenses were raised by voluntary contributions from church members.

The trip will include visits to Chosen Christian college in Korea, International Christian college in Japan, Silliman college in the Philippines, a visit to Iraq and to Presbyterian mission stations on Formosa, in Bangkok and India, American college in Beirut, and shorter stays in Athens, Rome and Berlin. The Wests will arrive back in Medford on September 7.

Dr. West states that the most difficult part of the journey was deciding how to divide his time among the many colleges and mission stations which invited him to visit, speak, and advise personnel in their work. For example, he was requested to stay two weeks in Bangkok, but can stay only four days.

Before accepting the Medford pastorate, Dr. and Mrs. West spent 15 years in the mission field, much of that time in the Far East. They expect to make full reports not only to their church but to the foreign missions board on their return this fall.

Gold Hill Club Meets At Home of President

Gold Hill — Amethyst Rebekah Friendship club met at the home of the president, Mrs. John Cogswell, June 20. Mrs. Delos Walker was co-hostess.

Mrs. Clarence Parsley, secretary, and vice-grand of the lodge, gave a report on the recent lodge convention. Mrs. Hannah Routh and Mrs. Clarence Parsley received friendship pal gifts, Mrs. Paul Molloy the hostess gift, and Mrs. Clyde Kell the "white elephant."

Next meeting of the will be at the home of Mrs. Paul Molloy September 19.

Woman Takes 44 Years To Get College Degree

Kansas City, Kan. — (U.P.) — Mrs. Arthur J. Mellott, wife of the chief judge of the federal district of Kansas, finally got her college degree, but it took her 44 years to do it.

Mrs. Mellott, 63, had planned back in 1911 to attend Vassar. But a young Kansas school teacher came along, and she forgot all about college to become Mrs. Mellott.

Now, after raising two sons and two daughters, Mrs. Mellott has received her bachelor's degree from Park College at Parkville, Mo., which is within easy commuting distance of Kansas City. Mrs. Mellott first tried to expand her education when the Mellotts lived in Washington and while Mellott was deputy commissioner for the Bureau of Internal Revenues in charge of the alcohol tax unit and later served on the U. S. tax court. She took some work at Wilson Teachers College.

Later, after returning to Kansas, she completed two years of college French at Kansas City Junior College. She also took a series of University of Kansas extension courses.

Mrs. Mellott gathered sufficient credits through the years so she had to spend only two years at Park College to get her degree.

FARM COLLEGE

Detroit — Michigan claims to be the first state to establish an agricultural college which dates back to 1859.

New HOT
WEATHER
SHAMPOO
by Dorothy Gray

BIG 8-OZ. BOTTLE \$1.25



- Made to order for dry and weather-beaten hair.
- Leaves hair soft, supple to behave!
- Pre-tested and guaranteed by Good Housekeeping Magazine!

At our cosmetic counter near.



Open Week Days
8:30 a.m. - 11 p.m.
Sun., 10 a.m. - 10 p.m.
We Give
NORTHERN STAMPS

Double Stamps On
Prescriptions

BURELSON'S

On The Go, Day
Or Night . . .

Delightful
Bemberg
Sheers
by Forever Young



FROM
\$8.95 to \$17.95
SIZES
14½ - 24½
38 - 44



White Shoes
Not Included.

BURELSON'S SHOE SALON

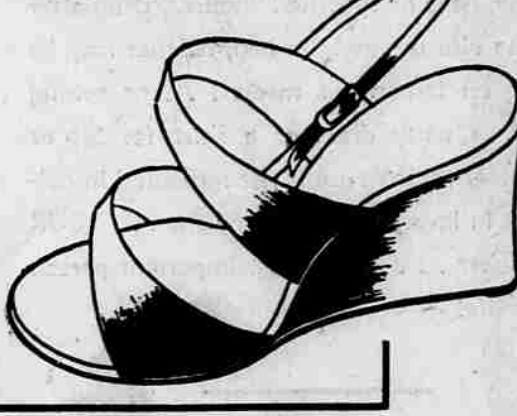
PRE-HOLIDAY SALE

Summer Sport

CASUALS

Values to \$10.95

\$5.88



Main and Bartlett Streets

The ONLY Burelson's in Medford

Phone 2-6428