

Society

Chapter Party Held on Monday

Members of Alpha Rho chapter, Beta Sigma Phi and their guests met at the home of Mrs. K. W. Denton, 805 West Second street, Monday evening for a "get-acquainted" party.

Mrs. Ray Morton and Mrs. Richard Henselman were in charge of the entertainment and several party games were played.

Decorations for the party were in the butterfly theme. Refreshments were served by Mrs. Roger Note, Mrs. Henry Schroeder and Mrs. J. C. Chapman.

Guests for the evening were Mrs. Wayne Giles, Miss Shirley Bowlin, Mrs. Jerry True, Mrs. Fred Danielson, Mrs. Richard Riggs, Mrs. W. C. Judy, Mrs. James Fairchild, Miss Barbara Flickinger, Mrs. John C. Worthington and Mrs. Raymond Mc Knight.

Announce Speakers For Crater PTA

Central Point—Two teachers will speak at a meeting of Crater Parent-Teacher association set for Monday, January 23, at 8 p.m. in the cafeteria.

H. P. Jewett, superintendent of District 6, will speak on the need for a high school drivers' training class. Principal Arthur Straus will discuss a number of school problems expected to be of general interest.

Mothers of sophomore students will serve refreshments, and students from the music department will entertain during the recreation hour.

Since Mrs. Ruth Doland, president, is moving to Florence, Ore., Mrs. Charles Taylor will replace her in the president's chair.

Meeting Planned By Grade Teachers

Grade school teachers of Medford will meet at Washington school Monday, January 23 at 7:30 p.m. for dessert.

Jefferson and Washington schools will provide entertainment consisting of square dancing and a program of choral music by the high school choir.

Lincoln and Jackson teachers will prepare the refreshments.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Good Morning! Good Breakfast!

Winter time is hearty breakfast time . . . and with good reason. For certainly a good breakfast means a good or, at the very least, a better morning. Here are some suggestions for good breakfasts, the kind that give you plenty of "get up and go."

Honey-Orange Baked Pears will start any day off just right. Wash, halve and core ripe Bosc or Anjou pears then sprinkle with lemon juice and place cut side down in baking dish. Add just enough water to cover bottom of pan. Place in 375 degree oven for 20 to 25 minutes or until tender. Remove from pan turning pears cut side up. Fill cavities with a teaspoon of marmalade and pour honey over all. Broil five to eight minutes, basting occasionally. Serve warm. The extra syrup is wonderful on pancakes.

Other good breakfast suggestions are:

Apple sauce with dates or figs (or both) cut up and served with cream. Then soft-cooked eggs, plenty of toast, marmalade and coffee . . . with milk or cocoa for the youngsters.

A big glassful of hot apple juice is wonderfully bracing on a cold morning along with scrambled eggs and bacon, muffins or rolls and beverage.

Sliced bananas with orange juice over them is a long time favorite breakfast starter. Then how about pancakes or waffles crowned with a mixture of butter and apple sauce that have been heated together, some sausages and coffee.

Grapefruit broiled with a bit of brown sugar and butter, followed by a ham or cheese omelet, toasted raisin or other variety bread and hot chocolate makes a breakfast to remember.

Apples, sliced in wedges and sprinkled with a cinnamon and sugar mixture is a favorite finger food for the small fry. Or saute the apple slices in butter until tender and serve hot with cream. French toast and crispy bacon slices go well with this.

Orange Spread

Here is something a little different to serve on pancakes, waffles or French toast. The family will undoubtedly ask for repeats.

Blend together one-fourth cup butter, one-half cup sugar and the juice and grated rind of one orange. Use as a spread. That's all there is to it.

Salmon Bake With Onion Biscuits

Such a dish! You simply cap onion biscuits with flaky salmon and brighten the flavor with a touch of lemon juice, chili sauce and green pepper. Then pour cheese sauce over it! Better make two batches if you're serving more than three persons.

Salmon Bake

Combine one cup flaked salmon (seven-ounce can or one cup leftover fresh, cooked salmon) and one-third cup chopped green pepper in bottom of a one-quart casserole. Add one-fourth cup milk, one tablespoon lemon juice, one tablespoon chili sauce, one-fourth teaspoon salt and mix well. Top with:

Onion Biscuits

Sift together 1 1/2 cups sifted enriched flour, two teaspoons baking powder and one-half teaspoon salt. Cut or rub in one-fourth cup shortening until mixture is crumbly. Add one-fourth cup chopped onion and mix lightly. Add three-fourths cup milk to make a drop batter, stirring until well blended. Drop by spoonfuls on salmon mixture, spreading evenly. Bake in hot oven (450 degrees) about 15 minutes. Turn out upside down on serving plate and pour your favorite cheese sauce over all.

Should Frozen Meat Be Thawed Before Cooking?

Many homemakers ask the question, "Should frozen meat be thawed before cooking or will it cook as successfully if started hard-frozen?"

The experts say that convenience may decide whether to thaw before cooking. If the meat is in a locker, it may be most convenient to take out a roast

for Sunday when you are shopping on Friday or Saturday. If kept in the refrigerator, it will thaw out gradually and be ready for cooking on Sunday. In contrast, if the meat is in a home-freezer and you have unexpected guests or a hurry-up meal, you may want to put the frozen meat on to cook. Frozen meat takes longer to cook than thawed meat; roasts take twice as long to cook rare, three times as long to cook well-done as fresh or thawed roasts.

Meat should be used soon after thawing to avoid excessive juice loss. Meats, especially large pieces, cook more evenly if thawed in advance.

No taste difference, no difference in palatability, nutritive value, evaporation or "total drip" has been found, whether meat is thawed during cooking, at room temperature or in the refrigerator.

It's a Wise Homemaker Who Watches Grocery Ads

Now is a good time to watch the grocery advertisements and start replenishing holiday-depleted pantry shelves. By checking all your stocks and deciding just what staple and emergency supplies you want to have on hand you can slowly build up your reserves at the very lowest prices. Meal versatility and economy are available to the budget-watcher who plans ahead.

For instance keep such inexpensive nutritional products as dried beans and peas, lentils and barley on the shelf and you are much more likely to use up that left over meat or poultry soup stock.

A variety of macaroni products makes for inexpensive meal planning. There is a wide selection of handy, easy to use canned meats for every day and emergency use. Canned tuna and salmon for sandwiches, salads, soups and main dishes are practically a must. Canned tomato products, fruits and vegetables as well as juices are frequently specialized so buy when the price is right. At the same time be sure to check your condiments and seasonings, because nothing is more annoying than to reach for ketchup, pickles or soy sauce and find the bottle empty.

Best Vegetable Buys

The "C's" have it, with carrots, celery, cauliflower and cabbage on the best buy list. Onions, lettuce and artichokes are in good supply. Potatoes are a bit higher. Broccoli, winter squash and tomatoes are available at reasonable prices.

Best Fruit Buys

Apples, including red and golden Delicious, Winesaps and Newtowns, are in abundance with correspondingly good prices. Winter pears are at their peak and should be enjoyed now. Grapefruit and navel oranges are increasingly available. Grapes are getting scarcer.

Meat Department

Beef continues to be the featured meat. Supplies of lamb are ample at fair prices. The family might well welcome lamb as a pleasant change in case you have forgotten it lately. Pork continues plentiful, check especially for good buys in shoulder cuts, spareribs, hams and bacon. Packaged sausages and frankfurters are frequently advertised at remarkably low prices. Also keep an eye out for good buys in the specialty meats such as kidneys, sweetbreads, tongue, brains and liver.

Townsend Auxiliary Meets on Wednesday

Townsend Harmony auxiliary met Wednesday at the home of Mrs. Rosa Holcomb, 603 West Second street. A potluck luncheon at 1 o'clock was attended by 22 members, and a business meeting was conducted by Mrs. Maud Arnold, first vice-president of Townsend club.

The meeting closed with a variety of anecdotes and a song by Emery Hewitt.

Next gathering of the club will be at the home of Mr. and Mrs. J. R. Burgess, 1254 Dixie lane, Wednesday, January 25.

Extension Unit Holds Meeting At Vaughn Home

Eagle Point — Twenty-seven members and one guest attended the last meeting of Eagle Point Home Extension unit, held at the home of Mrs. Vinson Vaughn. Mrs. Albert Fella was co-hostess.

The lesson on "The Art of Pressing" was given under the leadership of Mrs. Don Anderson and Mrs. V. E. Gardiner. Projects for the coming year were discussed, as well as several community projects. These ideas are to be sent to the county program planning committee.

Soloist, Speaker On Program for Meeting of Club

Miss Elizabeth Burr was hostess for the last meeting of College Women's club, held January 14. Mrs. Harris Jones was social chairman, and assisting her were Mrs. G. R. Carter, Mrs. J. A. Johnston, Mrs. C. O. Larson and Mrs. J. W. Murray.

Miss Sharon Bixel sang a group of songs. She was accompanied by Miss Margery Welch. Lyndel Newby, Ashland, was speaker, giving an informative talk on the growing and marketing of pears in the Rogue valley. He was introduced by Mrs. D. R. Sloan.

Wednesday Winners Announced by Club

Winners for the weekly session of Riverside Duplicate Bridge club have been announced. The club meets each Wednesday at the home of Mr. and Mrs. Roy Pruitt.

North-south winners were Mrs. George Dean and Mr. Pruitt, first, 96 points; Mrs. Richard Milestone and Al Gilhouse, second, 73 1/2; Mrs. Van Gilbert and Mrs. C. L. Howard, third, 73; Mrs. M. H. Herman and Mrs. T. J. Fuson, fourth, 67 1/2 points.

East-west winners were Mrs. B. B. Hughes and Mrs. Edna Miller, first, 79 points; Mrs. George Choate and Mrs. F. R. Baker, second, 73 1/2; Mrs. Berg Marten and Mrs. W. W. Stevenson, third, 68 1/2 points; Miss Isobel Stuart and Mrs. S. K. Ricker, fourth, 61 1/2 points.

Punctuation marks are not required in the Chinese language.

European Trip Topic Of Secretaries Meet

Mrs. Cliff Aldrich, operator of Miss Pat's Dance studio, Jacksonville Highway, discussed her recent European trip at a meeting of the Rogue Valley chapter of the National Secretaries association.

Mrs. Aldrich's trip included Norway, Sweden, Germany, France, England, Ireland and Africa. She illustrated her lecture with souvenirs and pictures acquired on the trip.

Plans were made for National Secretaries week. Jean Rose and Gloria Smith were appointed as co-chairmen in charge of the secretaries workshop in April, and Jean Brown was appointed chairman of the gadget show which will be held in conjunction with the workshop. Mrs. Gwenn Caster was chosen chairman of the luncheon for "Bosses' Wives" during National Secretaries week.

Birthday Dinner Given by Couple

Mr. and Mrs. Lloyd Beers entertained at a birthday dinner Friday, January 13, in honor of Mrs. Beers' father, Charles Sanderson, and her niece, Barbara Sanderson. The party was at the Beers' home in the Beagle area.

Both received a number of gifts. Present were Mr. and Mrs. Donald Beers, David Lee and Linda, Mr. and Mrs. Charles Sanderson, Mr. and Mrs. Lloyd Sanderson, Jerry, Barbara and Mary, and the hosts.

CALENDAR

Friday
6 p.m. — Talent Alumni association, Talent Grade school cafeteria.

6:30 p.m. — Jolly Stitches, Wooden Shoe.

6:30 p.m. — Weatona council, Degree of Pocahontas, Redman hall.

7:30 p.m. — Ruch PTA, games, Ruch gymnasium, public invited.

8 p.m. — Auxiliary to Siskiyou canton, Patriarchs Militant, IOOF hall.

Saturday
1 p.m. — PEO Founders day luncheon, Tally-Ho Diningroom.

2 p.m. — Delta Kappa Gamma sorority, Mrs. Kathryn Standcliffe, 115 Third st., Phoenix.

4:45 to 9 p.m. — Phoenix PTA, spaghetti supper, grade school cafeteria, public invited.

The Gas Appliance Manufacturers association suggests that before you use delicate china—that is, new china—you place it in a deep pan of cold water. Bring gradually to a boil on your gas range and let stand in the water until cold. This process tempers the china, strengthening it to withstand sudden expansion caused by heat.

Portland Man Guest Of Duplicate Club

G. E. Williams of Portland was a guest player for the weekly meeting of Medford Duplicate Bridge club Tuesday night.

Winners for the evening were Mrs. Frank R. Baker and Al Gilhouse first, 61 points; Mrs. Ben Todd and Mrs. H. J. Boyd, second, 60; Mrs. Gilhouse and William Isaacs, third, 55 points; Mrs. Yvonne Dalen and Miss Isobel Stuart, fourth, 54 1/2 points.

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