

# Women's Page

## PTA Announces General Meeting For Oak Grove

Oak Grove—A general meeting of all residents of School District No. 69, Oak Grove, will be held in the school gymnasium Monday, January 30. Announcement of the special gathering was made at a meeting of Oak Grove Parent-Teacher association held Monday evening in the school cafeteria. Robert Taylor presided.

In announcing the coming session Keith Hockersmith, chairman of the school board, stated that the feasibility of merging with School District 49, Medford, would be discussed. The merger would insure the availability of high school facilities for students of the Oak Grove district.

During the PTA business session Mrs. Lawrence Crocker recommended that the associations' March and April meetings be held in the afternoon. After spirited discussion, it was decided to discuss the matter again at the February meeting.

Mrs. James Moerder, Mrs. Abner Clarke and Mrs. Leon Forbes were named to a committee to investigate the possibility of holding a carnival to raise funds for the association.

It was announced that plans are being completed for the Founders' day meeting in February during which past presidents will be honored.

Following the business meeting Dr. William Thompson, assisted by Dr. Tom Anderson, discussed vision in relation to the young school student.

Refreshments were served by mothers of children in the fifth grade, with Mrs. Ross Goodroad as chairman.

## Posse, Troop Sponsor Parties

Members of all valley riding groups are invited to join Ladies Mounted troop and Jackson County Mounted Sheriff's possemen at weekly Sunday evening supper and square dance parties at the posse clubhouse. Miss Montana Emerson, first lieutenant of the posse, announced this week. Junior members as well as members of the adult riding organizations are invited, the secretary explained.

Those who attend the dinner which is served at 6:30 p.m., should take hot dishes, salads or desserts. The weekly events have been conducted throughout the winter season and will be continued. The next will be Sunday, Jan. 29. About 25 persons attended the one held last Sunday. Mrs. Mary H. Brown and Mrs. Glenn Martin, troop members, are in charge of arrangements.

## Potluck Dinner Planned by Club

Jacksonville—A potluck dinner will be served Saturday, January 28 at 6:30 p. m. by members of the 20-80 club of Jacksonville Presbyterian church. The event will be at the church and a business meeting will be held after dinner.

Hosts will be Mr. and Mrs. Clinton Smith and Mr. and Mrs. Roy Martin.

Asphalt, a major road-building ingredient today, was used by Noah to waterproof the Ark.



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## Nominations Held By Gold Hill Club

Gold Hill—Nominations made during a recent meeting of Amethyst Rebekah Friendship club have been announced. Mrs. Paul Molloy was nominated for the presidency; Mrs. Don Morrow, vice-president; Mrs. Delos Walker, treasurer and Mrs. Clyde Kell, secretary.

Mrs. Molloy conducted the meeting in the absence of Mrs. John Cogswell, the president. The session was held at the home of Mrs. Kell.

Mrs. Walker announced a rummage sale to be sponsored by the Gold Hill unit of Jackson County Public Health association which will be held early in February. Money raised from the sale will help finance a pledge of the health unit toward the building fund for the Rogue Valley Memorial hospital. Members of Friendship club who have rummage to donate are asked to leave the items at Walker's Service station in Gold Hill.

Mrs. Blanch Merriman received the day's prize and Mrs. Molloy was awarded a "white elephant." Mrs. Hannah Routh was cohostess. Next meeting will be at the home of Mrs. Walker.

## Grade Teachers Hold Meeting

A nominating committee was appointed at a meeting of Medford Grade Teachers' association, held Monday evening at Washington school. Miss Anna Laura Honts, president, named to the committee Mrs. Kathryn Larson, chairman, Mrs. Katherine Leavitt, Jackson school; Mrs. Edamae Adamson, Roosevelt and Kenneth Hulbert, Jefferson. Miss Honts will also be a member of the committee.

The association voted to endorse the county nominees for offices in Oregon Education association. Mrs. Georgianne Beier reported on a convention of the Department of Classroom Teachers, Oregon Education association, held in Portland and attended by herself and Miss Honts.

The program was planned by Washington and Jefferson schools. The Medford High school choir, directed by Allen Lehl, sang several numbers. A demonstration of square dancing by a group of teachers with Roy Gilbertson, principal of Lincoln school, as caller, concluded the evening's entertainment.

Refreshments provided by Jackson and Lincoln school were served in the cafeteria. The attractive table decorations were furnished by Sara Watson's and Kathleen Quinowski's third grade rooms of Jackson school.

## Hairpin Lace Cape



by Alice Brooks

Hairpin lace makes this exquisite little cape, all in a dainty openwork pattern. Light and lovely—just the perfect cover for your most glamorous fashions!

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## Guild Event Precedes Concert

In preparation for the concert Sunday afternoon of the Philharmonic Society of Southern Oregon, the Philharmonic guild sponsored a morning coffee and music appreciation hour. About 35 guild members and guests attended the event, held at the home of Mrs. J. C. Collins on East Main street. Mrs. Royal E. Bebb poured.

Richard D. Werner, conductor of the Philharmonic orchestra, spoke about the musical construction of symphonies and concertos, and also gave background on the composers represented on the program. As he spoke Bruno Pellegrini, pianist, illustrated with excerpts from the various compositions.

Also on the program was Mrs. Ralph Burgess, Ashland, who supplied information about the background and career of Paulena Carter, well known west coast pianist who will be soloist with the orchestra for Sunday's concert. Miss Carter, in private life, Mrs. Jack Wormser of Hollywood, is the great-granddaughter of Mr. and Mrs. E. K. Anderson, pioneer settlers of the Rogue valley. Two grand-aunts, Mrs. A. Belle Anderson and Mrs. Dora E. Wright, live in Ashland as does her mother, Mrs. Fred Carter, who recently returned to Ashland after having lived in California for many years.

Miss Carter selected Mendelssohn's "Concerto in G Minor" for her piano and orchestra number, and in addition will play a group of solo selections. Included among the orchestra's numbers will be "Fingal's Cave," Mendelssohn overture, and "Symphony No. 1" by Beethoven.

Tickets for the concert may be obtained at Purucker's Piano house, the Music Mart, or at the box office Sunday afternoon.

## Rogue River Club Elects Officers

Rogue River—Mariners club of Hope Presbyterian church in Rogue River met Monday night for a potluck dinner and initiation ceremonies. New members are Mr. and Mrs. Bill Starzinger, Mr. and Mrs. Al Wilson, Mr. and Mrs. Bill Hunter and Mr. and Mrs. Dunham.

Next meeting of the club will be February 27.

## Easter Ensemble



by Marian Martin

Easiest sewing for mother—such adorable fashions for daughter! She'll be the prettiest little miss in the Easter parade—wearing this new ensemble! Make the sleeveless dress in a bright cotton print—coat to contrast in lovely sheer organdy, crisp pique!

Pattern 9166: Children's Sizes 2, 4, 6, 8, 10. Size 6 dress, 2 1/4 yards, 5-inch; coat 1 1/2 yards.

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## Players to Attend Bridge Tourney; Winners Named

Players from Medford Duplicate Bridge club are making plans to attend the annual regional bridge tournament in Portland next month. It will be held February 22-26 at the Multnomah hotel.

Winners for the last meeting of the Medford club were Mrs. Al Gilhouse and B. L. Sanderson, first, 67 1/2; Paul Mc Duffee and Jack Harris, second, 62; Mrs. T. J. Fuson and William Isaacs, third, 58 1/2; Mrs. R. Milestone and Mrs. C. L. Howard, fourth, 57 points.

Mrs. R. J. Corroy, former Medford resident now living in San Francisco, was a guest at the weekly session of Riverside Bridge club Wednesday.

North-south winners were William Isaacs and Mrs. Gilhouse, first, 93 points; Mrs. Ben Todd and Mrs. Van Gilbert, second, 92 1/2 points; Mrs. J. J. Beaman and Mrs. B. B. Hughes, third, 91 1/2 points; Mrs. H. J. Boyd and John Solheim, fourth, 86 points.

Winning east-west players were Mrs. W. W. Stevenson and Mrs. F. R. Baker, first 100 points; Mrs. E. K. Ricker and Mrs. Geo. Dean, second, 99 1/2 points; Mrs. Marris Gibbons and Mrs. Josephine Clark, third, 86 1/2 points; Mrs. Berg Marten and Mrs. Jack Mitchell, fourth, 85 points.

Next Wednesday the club will play for the master points.

Last week's winners for Camp White Veterans Bridge club have been announced. Winning for the north-south position were Mr. and Mrs. Howard Boyd, first, 112 points; Mrs. Frank Baker and Jack Harris, second, 110 1/2; Mike Dillon and Ray Wise, third, 110; Mr. and Mrs. William Kennedy, fourth, 107 1/2.

East-west winners were the Paul McDuffees, first 115 points; Mrs. Josephine Clark and Mrs. Burton Sims, second, 106 1/2 points; Mrs. George Dean and Mrs. Roy Pruitt, third, 103; Mr. and Mrs. Jack Love, fourth, 97 points.

## Medford Couple Home From Trip

Mr. and Mrs. Roy I. Ganfield have returned to their home on the Old Pacific highway after a visit with Mr. Ganfield's brother and family and many other relatives in Armada, Mich. It was the first time in 35 years that Mr. Ganfield had visited his former home.

While away the Ganfields spent some time with their daughter, Mrs. George Plane, Corvallis, and since their visit in that city the Planes have moved to Grants Pass where Mr. Plane is a driver examiner for the state of Oregon. The Ganfields also visited another daughter, Mrs. D. Graham, and her three sons in Seattle, and Jack Ganfield and family in the same city.

## CALENDAR

Saturday  
2 p.m.—Crater Lake chapter, DAR, Girls Community club.  
6:30 p.m.—FOE auxiliary, Eagles hall.

Seams on knitted wool garments can be made firm. Thread yarn in a tapestry needle and hold the pieces right side together. Keep the edges even and match rows or patterns. Then backstitch close to the edge—about 1/8"—and do not draw the yarn too tight.

A lining, 15" to 18" long in the back of your wool skirt extending from the waistband and attached to the side seams helps to prevent the skirt shaping to the body when sitting and encourages longer wear.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Hot Fruit Amandine With Eggnog Sauce

Here's a dessert that's as different as it is easy to prepare. With canned peaches and pears at bargain prices you'll probably want to do this often.

1 can (1 pound 14 ounces) peach or pear halves  
2 tablespoons slivered almonds  
Pound cake  
1 egg yolk  
1/2 cup powdered sugar  
1 tablespoon sherry or rum  
1/2 cup whipping cream  
Drain fruit and arrange in shallow baking dish. Sprinkle with almonds. Place in moderate (75 degree) oven about 15 minutes. Cut pound cake into thin slices and top each with two peach or pear halves. Top with this sauce:

Eggnog Sauce: Beat egg yolk until thick and lemon colored, adding sifted sugar and sherry gradually. Fold into whipped whipping cream. Makes four to five servings.

### Fruit Cocktail Spanish Cream

A dessert to truly please the eye as well as the palate.

1 No. 2 1/4 can fruit cocktail  
1 1/2 table spoons unflavored gelatin  
3 eggs, separated  
1/2 cup sugar  
1 1/2 cups milk  
2 teaspoons grated lemon peel  
2 tablespoons lemon juice  
1 teaspoon vanilla  
Dash of salt  
Small jelly roll

Whipped cream, if desired  
Drain fruit cocktail, reserving syrup. Soften gelatin in one-half cup of the syrup. In top of double boiler, mix egg yolks and 1/4 cup of the sugar. Stir in milk. Cook over hot water (or very low flame) stirring constantly, until mixture coats metal spoon. Remove from heat and stir in softened gelatin, lemon peel and juice, vanilla and one cup of the drained fruit. Chill until mixture begins to thicken. Beat egg whites until stiff but not dry. Add salt and remaining one-fourth cup sugar. Fold into custard mixture. Slice jelly roll; then place slices against sides of a two-quart loaf pan. Turn pudding into pan. Chill until firm. Unmold; serve topped with remaining fruit cocktail, chilled. Garnish with whipped cream sweetened with sugar or some of the remaining fruit cocktail syrup. Light servings.

### Tuna Tetrazzini

A nutrition packed dish for family or guests, utilizing economical canned tuna and convenient to use canned mushroom soup. Spaghetti extends the flavor goodness to eight servings.

1/2 package (4 ounces) spaghetti  
2 cans (6 1/2 ounces) chunk style tuna  
1/4 cup diced pimiento  
1/4 cup chopped green pepper  
1 small onion  
1/2 cup water  
1 can condensed cream of mushroom soup  
1 1/4 cups grated sharp cheese  
Salt and pepper  
Break spaghetti into pieces and cook in salted water until tender. Drain. Put tuna, pimiento, green pepper and chopped onion in casserole. Mix water and soup and add to tuna mixture. Add 1 1/4 cups cheese, the spaghetti and season to taste. Toss lightly until well mixed. Sprinkle with remaining cheese. Bake in moderate oven (350 degrees) about 45 minutes.

### Spiced Fruit Compote

Fruit compotes have long been a favorite dessert after a heavy meal. This one combines three favorite canned fruits in a delightfully spiced sauce.

1 can (1 pound 4 ounces) pineapple chunks  
1 can (1 pound 13 ounces) peach halves

6 whole cloves  
2 sticks cinnamon  
1/2 lemon  
1 can (1 pound 13 ounces) purple plums  
Drain syrup from peaches and pineapple into saucepan; add cloves, cinnamon and grated rind and juice of lemon. Bring to boil; simmer gently 15 minutes. Remove spices and pour syrup over drained fruit. Chill several hours, until flavors are blended. Just before serving, add drained chilled purple plums. Twelve generous servings.

Canned asparagus spears (be they white or green) make an excellent salad when arranged on salad greens and served with mayonnaise or French dressing. Bits of pimiento and chopped green onions may be sprinkled on top for additional flavor and color interest. Asparagus spears heated in butter, then seasoned with a bit of salt and pepper make a particularly good hot vegetable.

Processed Foods Vie With Fresh Meat and Produce

There are buys to be had in all departments of your favorite grocery store as retailers prepare for this year's "new pack" by clearing out last year's supply of canned and processed foods. As a result many products are being specialized and it behooves the economy-minded home-maker to take full advantage of the savings offered. So watch the advertisements and buy at the best price those items which you use in quantity and/or like to have on hand for emergencies.

Meat Department: Pork once again heads the best buy list because of the unusually big supply of hogs being marketed. Real bargains are to be found in pork roasts, spareribs, sausage and bacon. Beef, too, is in heavy supply at attractive prices. Your budget will appreciate your taking a look at boiling beef, short ribs, the various pot roast cuts and ground beef.

Vegetable Department: "Unusual weather" is causing some disturbance in the availability and hence the price of some vegetables including cucumbers, eggplant, tomatoes, peppers and soft squash. However, you have only to scan the produce displays to find good buys in carrots, cabbage, cauliflower, celery, lettuce, green and yellow onions. Potato prices should encourage their increased use. Choose potatoes that are firm, smooth, fairly well shaped and shallow eyed.

Fruit Department best buy continues to be apples. All winter varieties of pears are available at reasonable prices. Small grapefruit, navel oranges and bananas are in good supply.

January Is Egg Month. The poultry industry from producer to retailer is "merchandising" the fruit of the hen. Because of cool weather, the proportion of top-quality eggs is large with a good share of large size eggs. For inexpensive nutritious meals plan on giving the family more souffles, omelets, custards and puddings.

Other specialties include a variety of dried beans such as pink, pinto, small red, large and baby limas. There's an abundance of rice. Dried prunes are high in quality, reasonable in price. Lard, vegetable fats, oils and raisins are in ample supply. Macaroni products are wonderful inexpensive meal extenders.

## Seven Points Stressed For Proper Meat Care

Lincoln, Neb. — (U.P.) — Hege's a seven point program for the care and preparation of meat which a University of Nebraska nutrition expert says will make for better meals:

1. Fresh meat should be stored loosely wrapped in the refrigerator.

2. Cooked meat should be tightly wrapped in the refrigerator.

3. The fat and lean of the less-demanded cuts of meat have the same nutritive value as the fat and lean of the more popular cuts.

4. All meat is tender when cooked by the right method for that particular cut.

5. Meat cooked in liquid should be simmered, never boiled.

6. Roasts should be cooked uncovered and no water should be added.

7. Steaks should be turned only once when broiling.

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