

Merger Movement Growing Amid Protestant Churches in America

By LOUIS CASSELS
United Press Staff Correspondent

Washington — (U.P.) — A growing church merger movement is gradually reversing the historic tendency of Protestant Christians to split up into ever-more-numerous sects.

For centuries, Protestants have been starting new denominations to accommodate every shade of doctrinal belief. The splintering process went on until by 1954 there were some 250 separate Protestant bodies in the United States alone.

Now the pendulum seems to be swinging in the opposite direction. The emphasis is on reuniting the scattered Christian family. Instead of pinpointing their differences, leading Protestant bodies around the world are trying to stake out common ground on which to build a united church.

At present, according to a survey by the World Council of Churches, an "unprecedented" total of 28 church union negotiations are in progress. Some are aimed at the merger of two existing denominations, others would bring three or more bodies together.

Walls which were centuries abuilding will not come down over night, and many of these negotiations doubtless will drag on for years. But the fact that they are taking place is regarded by church leaders as evidence that the so-called ecumenical (drawing together) movement is beginning to bear fruit.

Biggest Merger

In the United States, the biggest merger now definitely set will bring together the Congregational Christian churches, with 1,300,000 members, and the evangelical and reformed churches, with 762,000 members. This union will take place on June 25, 1957. The new body will be called the United Church of Christ, and will rank as the seventh largest U. S. Protestant denomination.

Prospects are also bright for an early merger of the Presbyterian Church in the U. S. A., which has 2,526,000 members, and the United Presbyterian

Church, with 237,000 members. A plan of union has been drawn up, and may be approved at separate national assemblies of the two groups next month. Southern Presbyterians, who originally participated in three-way merger talks, withdrew from the proposed union last year.

Similar negotiations are under way among three U. S. Lutheran bodies with a combined membership of about 2,000,000. Leaders are hopeful that the proposed new "American Lutheran

Church" will come into being by 1960.

Exploratory talks are continuing between the Methodist Church and the Protestant Episcopal Church, two of the largest U. S. Protestant bodies. Historically, these denominations are closely related, since Methodism originated as a protest movement within the Church of England, parent communion of the Episcopal Church.

Abroad, the Church of England itself is engaged in merger talks with British Methodists and at the same time is discussing union with the Church of Scotland.

In Europe, the integration process is already far along in France, where the majority of Protestants now belong to a single "reformed church," and is making some headway in Germany, where 27 evangelical groups have formed a federation.

In Asia, several Protestant denominations have already joined forces in the United Church of South India, while Anglicans, Methodists, Baptists and Presbyterians are planning a similar union in North India.

In the long view, these and other outright mergers may prove to be less important to the cause of Christian unity than the new spirit of cooperation across existing denominational lines that has pervaded Protestantism since World War II.

Chief Symbol

The chief symbol of this cooperation is the World Council of Churches, founded in 1948. Through the council's headquarters in Geneva, Switzerland, 147 member churches in 47 countries are working together on common problems such as missions and refugee relief.

Both in small study commissions and in great worldwide conferences such as that held at Evanston, Ill., in 1954, council members also are constantly exchanging views on questions of doctrine and church organization, with a view toward defining the details on which Christians disagree, and emphasizing the great central convictions which they share.

The council has set June 13 for a public hearing on whether the fluoride issue should go on the November general election ballot.

Living Room Saddle Sales on Increase

Chicago — (U.P.) — A Chicago inventor and manufacturer says he's selling more saddles for living room cowboys than any one U. S. manufacturer is selling for honest-to-goodness horses.

The manufacturer caters to TV-crazy junior cowboys.

He makes a real leather, custom-made saddle seat, complete with conchos, leather tie strings, bed-roll and bright saddle blankets. It's mounted on a stationary tripod, he says, so the kids can't fall off no matter how wild the chase or rugged the terrain in the Western screen thriller.

Portland Approves Fluoridation Ballot

Portland — (U.P.) — The city council yesterday approved a fluoridation ballot measure at a hearing that at times threatened to get out of control.

At least a score of anti-fluoridationists attended the hearing and attempted to stage a debate on the issues rather than on the ballot title. Mayor Fred L. Peterson used his gavel repeatedly to restore order.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Chicken With Golden Rice Is Fine Eating

An abundance of frying size chickens at surprisingly low cost keeps them on our menus at least once a week. Rice is also a good buy, being on U.S.D.A.'s list of plentiful. A good size cut-up fryer will give you six servings.

- 1 3-pound fryer, cut up
- 1/3 cup olive oil
- 1 large onion, finely chopped
- 1 large green pepper, finely chopped
- 1/4 teaspoon garlic powder
- 1/2 teaspoon pepper
- 1 teaspoon paprika
- 1 bay leaf
- 6 teaspoons salt
- 1 cup canned tomatoes
- 4 1/2 cups boiling water
- 4 pinches saffron
- 1 cup uncooked rice
- 3 pimientos cut in strips
- 2 tablespoons chopped parsley

Cut up chicken as for frying. Put in large, deep skillet or Dutch Oven and brown chicken in oil, on all sides, about 20 minutes. Add onions and green peppers. Cook about five minutes. Then add seasonings (garlic, pepper, paprika, bay leaf and five teaspoons of the salt) tomatoes and 1 1/2 cups of the boiling water. Cover and continue over low heat until rice is ready.

While chicken is cooking, combine three cups of boiling water, the remaining one teaspoon salt and the saffron. Add rice, bring to boiling point, cover and cook over low heat until tender, about 20 minutes. Remove cover, let stand over low heat to dry the rice a few minutes. Add to chicken along with the two pimientos. Cook slowly about 10 minutes. Pour mixture into serving dish, garnish with remaining pimiento strips and chopped parsley.

Quick Dessert. Over heated canned apple sauce or apple slices, ladle hot caramel or butterscotch pudding made from a mix. Father and the children will like this.

Orange Memo. The navel oranges are still with us, and of excellent quality. The Valen-

cias have started moving in and will be increasing in supply right along. Both are good values.

Mexican Corn

You'll get six servings of a good substantial luncheon or supper main dish from two cans of that Mexican whole kernel corn that has the red and green pepper already in it.

Melt one-fourth pound processed Cheddar cheese and two tablespoons butter or margarine in double boiler. Drain two (12 ounce) cans Mexican style whole kernel corn; add corn to cheese. Season with salt and pepper to taste. Half a teaspoon of monosodium glutamate accents the good corn flavor. Heat piping hot, stirring frequently.

Tasty Bean Salad

Interested in a hearty, satisfying salad that is different and delicious? Six servings. Chop one small onion and several sprigs of parsley very fine. Combine with three cups well-drained, cooked or canned green lima beans, one cup finely diced celery and one-third cup well-drained sweet pickle relish. Moisten with mayonnaise (about three-fourths) cup. Season with one tablespoon prepared horseradish; salt and pepper to taste and one-half teaspoon monosodium glutamate. Cover; chill several hours. Serve on crisp salad greens or inside tomato gelatin ring.

Serve Savory Sausage Often

Now while pork prices are surprisingly small, don't overlook luscious pork sausage links and good savory sausage in bulk for making patties. Good for breakfast, luncheon, supper.

Pan Fry Links. Place sausage links in a skillet. Add one-fourth cup water. Cover and simmer five or six minutes. Do not boil and do not prick links with a fork (lets juices escape). Pour off water and brown the links slowly, 15 to 20 minutes, turning with tongs.

Baked Sausage Links. For cooking a pound or more at a time, spread sausage links in a shallow pan. Don't pile up. Bake in hot oven, 400 degrees, 20-30 minutes. Turn with tongs to brown evenly.

Pan Fried Patties. Use shaped patties or form sausage meat into firm three-inch patties about one-half inch thick. Pan-fry slowly to cook thoroughly and brown evenly, turning often; should take about 15 minutes. Be sure sausage is gray inside with no trace of pink.

Season of Rejoicing In Fresh Vegetables

We could sing several odes to Spring and the increasing abundance of nature's bounty, but instead we're going to use the space for talking about some of the seasonal delights that are ours for the "picking" in local markets.

Asparagus, artichokes, avocados. Delicious, appetizing, tender green asparagus is at a peak of abundance and quality. Price varies but it is unlikely that prices will go lower because processors have moved in fast. Artichoke season is coming to an end soon, so enjoy this delectable garden specialty while you may. Avocado crop had a bad bout with the weather, winds up with fewer but bigger avocados. Big ones therefore are the best buys.

Tender young beets are good for shredding or dicing, cooking quickly and seasoning.

Cabbage, Carrots. Cabbage of exceptional quality on hand now. Enjoy as hot vegetable and for a cold slaw change, add some orange segments. Golden carrots fit into menus in so many ways, both raw and cooked. Ideal with all stews, pot roasts and with shortribs. For a vegetable flavor treat, add finely cut green onions, tops and all, to carrots while they're cooking. For a super salad, shred carrots and add a bit of grated onion, some cottage cheese, a very little mayonnaise and a few raisins.

Cucumbers are coming in good supply. Unpeeled, scored full length with fork tines and sliced or diced, they add flavor and crispness to any Spring salad. Or french-fry them.

Cantaloupes surprised us by showing up unusually early this year. They're coming from Mexico and quality varies greatly; prices are high as is usual at this season.

Peas and Potatoes. Ahhh! fresh green peas and creamed new potatoes. Prepare and serve new peas as soon as possible after you purchase them. Wash and shell just before cooking. Reserve a few pods to cook with the peas. Eight to 12 minutes cooking is enough. Many like to add a bit of chopped fresh mint along with the butter, salt and pepper. Cook and serve new potatoes in their jackets.

Other Buys. Beef continues a best buy, along with pork, lamb, fryers, broilers, eggs, dairy products, oranges and grapefruit, canned and frozen cherries, fresh dates, rice, peanut butter.

Friday, May 4, 1956

MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

Teacher Surprised By New Student

Cleveland, O. — (U.P.) — Brant Shoemaker, a Fenn College English professor, has a student in his class he never expected to find there.

On the first day of the new term his wife, Millie, strolled in to his freshman English course. "I didn't count on landing under his nose in class, but it will

all work out, I'm sure," she said. Mrs. Shoemaker worked to help pay the family bills while her husband sought his doctorate at Fenn.

Then after a year of housewife duties, she decided to enroll as a freshman coed. "He's warned me there'll be no partiality," she said.

Mrs. Shoemaker gets up every morning at 5 a.m. to get her teacher-husband's breakfast, do the dishes, make the beds and perform other household chores before she leaves for school.

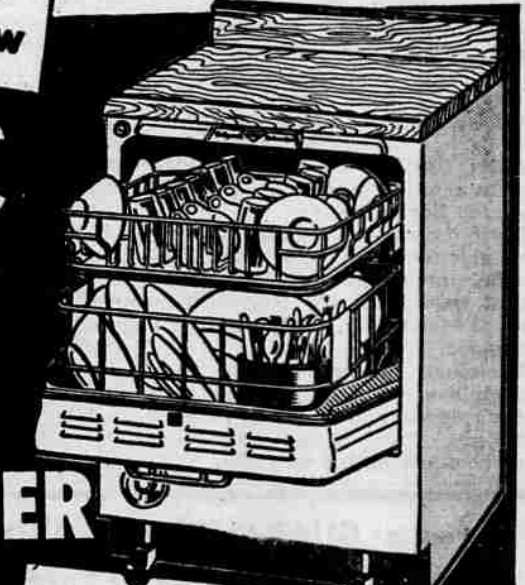
"I am going to be asked to be excused from gym classes," she said. "I certainly think housework ought to count for physical training credit."

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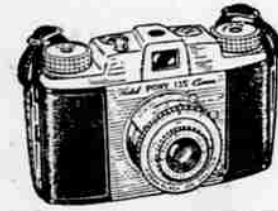
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