



Leslie, small daughter of Mr. and Mrs. DeWayne Mitchell, 329 West Jackson street, makes certain that her jump rope is packed prior to the family's departure for Guam. Mr. and Mrs. Mitchell, teachers in the Medford public schools, have accepted a two-year teaching assignment in Guam.

Guam Assignment Is Accepted by Medford Couple

Mr. and Mrs. DeWayne Mitchell, 329 West Jackson street, will leave for Guam next month where they have accepted a two-year teaching assignment from the government of Guam. They will sail from San Francisco August 19.

Mr. Mitchell has been a fifth and sixth grade teacher at Roosevelt School annex for the past five years. Mrs. Mitchell is a physical education teacher at Hedrick Junior High school. She has taught in the Medford public schools two years and will teach at the George Washington High school in Guam.

Mr. Mitchell attended Montana State college and Utah university and is a graduate of Southern Oregon college. He received his master's degree from the University of Oregon.

Mrs. Mitchell, whose home is at Benton, is a graduate of Western Kentucky State college.

The Mitchells have a three-year-old daughter, Leslie.

Prayer Fellowship Planned by Women

The monthly noon prayer fellowship of Christian Business and Professional Women will be held Monday, July 30, in the annex of the First Baptist church, North Central avenue at Fifth street. Those desiring to attend may come at any time between the hours of 11:30 a.m. and 1:30 p.m. and bring a sack lunch with them. Beverages will be served.

The dinner meeting for the organization will be held Monday, August 6.

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CALENDAR

Calendar notices and news for the weekly section of The Mail Tribune may be submitted in writing and deadline for the Sunday edition is 4 p.m. Friday. Deadline for the weekly calendar is 9 a.m. at the day of publication and for the daily calendar is 4 p.m. the day before publication.

Monday:

1:30 p.m.—Word-Krafters Contest club, home of Mrs. Edwin Eggers, 1021 West Eleventh st.

1:30 p.m.—Parish Workers' Guild of St. Peter's Lutheran church, home of Mrs. Lee Yandell, 202 Willamette.

7:30 p.m.—Holy Cross Guild, home of Mrs. M. Curtis, Route 1 Box 144, Eagle Point.

7:30 p.m.—Auxiliary to V.W.V.I. Barracks 340 sponsor dance at Camp White.

7:30 p.m.—Jackson county Licensed Practical Nurses' association, Social room at Sacred Heart hospital.

Tuesday:

7:30-9:30 p.m.—Grace Circle of First Presbyterian church, home of Mrs. Chester Wendt, Old Stage road.

Wednesday:

11 a.m.—Gettogether club, picnic at TouVelle park, meet at Moose Hall.

11 a.m.—Christian Womens Fellowship First Christian church, Ninth and Oakdale, meeting luncheon, program.

12 noon—Medford Town and Country Auxiliary club, Car centers Union hall, 123 1/2 West Main street.

1-4 p.m.—St. Mark's Guild summer party at Black Oaks on the Rogue River.

1:30 p.m.—Central Point Garden club, home of Gertrude Sisley.

6:30 p.m.—Medford Jaycette swimming party, McKee bridge.

8 p.m.—Past Chiefs' club, Pythian Sisters, home of Mrs. Leroy Clime, 1421 Euclid avenue.

Thursday:

10 a.m.—Wenonah club, home of Mrs. H. C. Dooms, 156 Van Ness avenue, Ashland.

Friday:

Evening—Ice cream social, Phoenix Presbyterian church.

Sojourners Make Plans For Events

Coming events were planned at a meeting of Medford Sojourners club Thursday at the Pythian hall. The refreshment table was decorated with calla lilies and clever clowns made from playing cards. Gladioli and carnation bouquets were placed about the room. Hostesses for the afternoon were Mrs. Bob Hart, Mrs. Mabel Wright and Mrs. Jim Winslow.

Prospective members present were Mrs. Howard Kennett, Mrs. C. E. McKibben, Mrs. E. Roy Bashaw, Mrs. Alfred J. Costello and Mrs. Frank Stratton.

Mrs. Merrill E. Osterhout was welcomed as a new member and Mrs. Elda Zuely of San Bernardino, Calif., was a guest.

The members voted to change the meeting time of the club from 1 to 12:30 p.m.

Tentative plans were made for a guest day and entertaining the Klamath Falls Sojourner's club at a luncheon September 28.

A garden party was planned for the next meeting of the club on August 9 at 12:30 p.m. It will be held at the home of Mrs. O. A. Eden, 211 Genesee street.

The usual 50-cent charge will be made. Anyone planning to attend must make reservation not later than August 7 by calling Mrs. Floyd Robertson, 2-7665 or Mrs. Winslow, 3-4391.

The remainder of the afternoon was spent playing cards. Bridge prizes went to Mrs. J. L. Davidson and Mrs. Bashaw, canasta prizes to Mrs. Stratton and Mrs. Clifford Griffiths, and pinocle prizes to Mrs. C. G. Whitney and Mrs. Charence Byrd. A special award was given to Mrs. Byrd.

All newcomers to Medford and vicinity who have lived here less than two years are invited to attend and become members, anyone desiring more information about the activities of the club may call Mrs. Eugene Ingram, 3-4037, or Mrs. John Mansfield, 3-1967.

Speaker at last meeting of the society was Eugene Bennett of Chicago who is vacationing and painting in the vicinity during July and August. He showed and discussed a number of slides of views in France and Italy, and also showed a number of slides of pictures he had made. From these slides Mr. Bennett gained subject matter for his abstracts.

A guest at the meeting was Mrs. Fred Gardner of Medford. Refreshments were served by Mrs. Ada Andrews, Mrs. A. R. Schenberger and Mrs. Ruby Tweddell.

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Potpourri

Among the mail which came during our vacation was a letter from Mrs. D. V. Logan of Shady Cove. Mrs. Logan, reading some time ago in this column about the small brown birds which puzzled our household, said she was watching similar birds and was unable to identify them in Peterson's guide.

Mrs. Logan said the new birds first started to move into one of the houses which she keeps in a tree for her feathered friends, and then later took over the nest of a pair of tree swallows. "He completely removed that swallow nest, feather by feather and straw by straw," Mrs. Logan wrote, "working almost frantically, jumping in and out and not dropping the straw on the ground, but spitting it out so it flew in every direction."

"There was no stopping him this time, even when a whole colony of tree swallows surrounded him and he is just about half their size. When this job was finished he started filling the nest with twigs and he and his mate are now nesting there. There seems to be no difference in the male and female as far as I can see and your description fits them exactly. I disliked them very much for moving our swallows out, even throwing two eggs out of the nest, but I must give them credit for sticking to an idea when they once get it. I call him 'Percy' for perseverance. Every morning the swallow couple and some of their friends come back and sit on the perch and scold, but it bothers the little brown bird not at all."

A Belgian sculptress who spoke for Knife and Fork club a few years ago confessed she always traveled by bus when in this country because her fellow passengers were more interesting than those she met on trains or planes. Sometimes we think she's right.

The last passenger to board the Greyhound midnight limited southbound out of Portland last Saturday night, we took a quick look around at the vacant seats and finally sat down next a young man with a friendly look on his face who had helpfully put our hat box in the rack. We were soon talking and discovered that both had lived in the Okanogan valley at one time. The young man said that he now lived in San Francisco in order to study classical ballet with the Russian teacher Pannoff, whose troupe danced in Medford a few seasons ago.

We talked ballet, opera recordings, composers and the fascination which San Francisco has for many. The young dancer, who had started early that morning from his home in Leavenworth, Wash., and traveled over the Bluffett pass to Seattle and then down the coast, said he had made three trips home by bus over exactly the same route and was puzzled about something. The trip back to S.F. always takes three hours longer than the trip north.

Later he struck up a conversation with a youth seated just behind us, and for a time Potpourri wondered if there wasn't something wrong with our ears. The second youth said he was a ballet dancer, studied in Portland, had loved the stage and dancing since he had been a small boy and was concentrating on classical, didn't like the modern trend. From then on we heard about teachers, techniques, costumes, and practice clothes, hopes and ambitions and expenses. Two male ballet dancers on one bus.

The scales say we didn't gain any weight while on our vacation, which doesn't seem right, considering all the good food we ate. For instance, one night for dinner during vacation we ate six blueberry pancakes with two big pieces of ham. We already had been on a picnic and to the Altrusa club's annual supper at Offutt lake that week, and as everyone knows, Americans eat too much at picnics and potluck dinners, regardless of the city.

Then in Portland we dined in the Anderle home for the second time with Bill Force, former newsmen with the Tribune now in Portland, Carl Anderle and his mother. Mrs. A. (and Carl, too) is a good cook and this time she prepared a German dish named rholatons. These are steak rolls stuffed with a mixture of bacon, chopped onion and seasonings, browned and then cooked a long time at low temperature. Delicious.

Carl made the dressing for a tossed salad, nothing daunted by BF's remark that his efforts, usually extemporaneous, were either wonderful triumphs or colossal failures. He put in, as we remember, cottage cheese and either Roquefort or bleu, some milk, which startled us, and various seasonings, whipped the mixture with the electric beater and lo and behold, had a fine dressing about the consistency of a thin milk shake.

Fitzhugh Brewer went to a costume party dressed in his ordinary clothing, but won a prize anyhow. The Brewers, involved in the sale of their Medford property and plans to move to a new home, simply couldn't find time to contrive costumes for a party which the Alfred Carpenters gave for Contemporary Book club members. But Mr. B., exhausted from his moving chores, stepped backward into the pool in the Carpenter gardens and took a quick ducking. After his rescue the Carpenters awarded him a special prize—a copy of the book "On the Bottom." O.S.

Rational, Flexible Standards Advocated For Home Management

Washington—U.P.—One authority on home management is all for letting a little dust collect about the house.

Mrs. Elizabeth Walbert Crandall, an associate professor of home economics at the University of Rhode Island, said the "perfectionist housekeeper is not necessarily a good manager."

The perfectionist may "over-tax her strength and antagonize her entire family by her desire for perfection." Mrs. Crandall told the convention of the American Home Economics Association. "She is frequently a person who has lost sight of the forest for the trees. In management today, the trend is toward rational and flexible standards, rather than perfection."

When a crocodile or turtle dives under water, it ceases to breathe, and holds its breath until it reaches the surface again.

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Four members of the 1956 Oregon Shakespearean festival company are shown here in one of the lusty comic scenes from "Love's Labour's Lost." Pictured are (left to right) James Parker, Puenie, Calif., as Anthony Dull; Ann Brennan, Berkeley, Calif., as Jaquenetta; Gordon Wickstrom, Powell, Wyo., as Don Armado and Jack J. Swanson, San Francisco, as Costard. "Love's Labour's Lost" has its first performance Thursday, August 2, on the second night of the 1956 series.

Designer Adele Simpson Advises

Simple Clothes for Extreme Sizes

By GAY PAULEY
United Press Correspondent

New York—U.P.—If you're an extreme in size, avoid the extreme in fashion.

"Aim for the happy medium," said Mrs. Adele Simpson, a New York designer who herself is an extreme. She has to stretch to measure four feet, nine inches.

For those sensitive about their height—either the lack or excess of it, Mrs. Simpson offers this comfort:

"I've always noticed people who are short or tall have distinct personalities. If you play down your clothes, the personality has a chance to shine through."

Mrs. Simpson, who is president of the company which bears her name, offers several rules of dress for the non-average figure.

No Floral Designs
"Accent softness," she said. "Always modify any harsh silhouette. Short or tall, wear simple clothes."

"Avoid patterns. This goes for vertical stripes on the short woman, horizontal ones on the tall. Don't go in for floral designs."

Don't wear clothes that in Mrs. Simpson's words "cut you at the mid-section." She said if you're

determined to wear a contrasting skirt and blouse, select a skirt with wide cummerbund belt or sash at the waist so the color division is two-thirds, one-third, not half and half.

Mrs. Simpson said extremes in height are less obvious if the color scheme is monotone—all beige, for example.

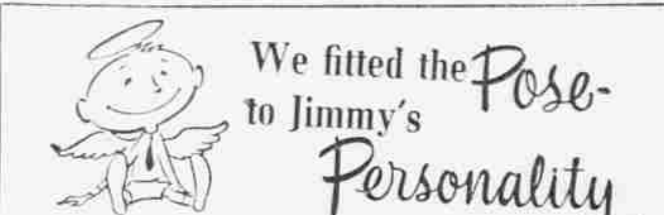
"Put a tall girl in black or navy, top the works with a white hat and you only add to the height, because the hat automatically draws the eye upwards," she explained.

Watch Shoes
She's opposed also to either extreme wearing fancy footwear.

"The short woman is tempted to add height by wearing platform soles. All they do is make her look club-footed. She should wear shoes that match or blend with her costume, no matter how small and shapely her feet are."

The designer is a good example of the rules she preaches for the short and tall. The day we talked with her, she wore a beige color scheme, head to toe, and her shoes were a classic, untripped pump in dark beige.

Don't wear clothes that in Mrs. Simpson's words "cut you at the mid-section." She said if you're



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