



**MOST WELCOME**—A gaily beribboned mobile dishwasher under your Christmas tree means a year-round holiday from laborious dishwashing chores. Since it's portable, it saves installation bill and can be rolled around the room like a serving cart to pick up dirty dishes.

### Facts and Figures On Increased Appliance Demands

Here are facts and figures which explain why the demand for major appliances in America is climbing higher and higher every year.

**Automatic Washers**  
A survey conducted by a manufacturer's home economics laboratory showed that a family wash of five eight-pound loads can be done by an operator of average skill in 27 minutes of the operator's time—5.4 minutes per load. This is only 10 per cent of the energy and 15 per cent of the time required by other home laundry methods. The tests also indicated that home-washed linens and linens and clothing last from 33 1/3 per cent to 100 per cent longer than those commercially laundered.

**Automatic Dryers**  
The same survey showed that use of a dryer saves a total of three hours per week formerly spent in hanging, sprinkling and ironing clothes. It also eliminates labor involved in carrying 90 and 120 pounds of clothes to and from the clothesline. Dryer-dried clothes and household linens also last longer than those line-dried, with better retention of fabric color and texture, less loss of tensile strength. With drying time shortened and drying made independent of weather, fewer clothes and linens are required.

**Automatic Dishwasher**  
The research showed that for the average family, about five minutes are required to prepare dishes and load a dishwasher, compared with 35 minutes needed to scrape, rinse, dry and put away dishes when the work is done by hand. Breakage of china and glassware is reduced. Use of dishcloths and dish-towels is almost eliminated.

**Home Freezers**  
The company's studies indicated that food preservation by freezers requires only half as much time as canning. Time and energy are saved by fewer shopping trips. Foods can be cooked and frozen when time is available. With both fresh and cooked frozen foods on hand, meals can be prepared quickly and easily. Money can be saved by buying food in quantities, taking advantage of sales of low seasonal prices. Food preparation costs and food wastes are reduced by wise use of plan-o-vers and left-overs.

### Dr. McLaughlin Joins Medford Clinic Staff

Dr. John R. McLaughlin, former Pendleton physician, recently joined the staff of the Medford Clinic, Medical Center building, Medford, I. M. Eiszeim, business manager, has announced.

Dr. McLaughlin will work in the clinic's department of obstetrics and gynecology. He came to Oregon following his graduation from the University of Illinois Medical school. He had his internship at Cook county hospital, Chicago. Following two years of service with the Army Medical corps, Germany, McLaughlin took three years of advanced training. He is a diplomate of the American Board of Obstetrics and Gynecology and a member of several other medical organizations. Dr. and Mrs. McLaughlin and their two small children are making their home in Medford.

### 653 Offenses Are Reported in November

A total of 653 major and minor offenses were reported to the Medford police during November. Of these, 550 cases were "closed," giving the department an 84 per cent cleared record, according to the department's report.

### 18 Cases of Disease Reported Last Week

Eighteen cases of communicable diseases were reported to the Jackson county department of health during the week ending Nov. 30, according to Dr. A. Erin Merkel, public health physician. Cases reported included influenza seven, Ashland four; Medford two; and Rogue River one; scarlet fever one, Medford; septic sore throat one, Gold Hill; impetigo one, Medford; pneumonia one, Medford; measles three, Medford two and Ashland one; mumps one, Medford; chicken pox two, Ashland and Central Point; and whooping cough one, Trail.

### Electric Range Can Provide Most Effortless Fun

With a new electric range, cooking can be the most effortless fun you've ever had. Probably the only work you'll have to do is on Christmas Day—and that will be the task of deciding which of the exciting new range features to try first.

Here are some of them: The most statistically controlled surface cooking units. A "sealing" element "feels" the temperature of the utensil resting on it, and heat is raised or lowered automatically to conform to temperature on pre-set dial. Cooks perfectly and makes no watching a thing of the past.

**Elevator oven.** It rises 15 work surface at the touch of a switch. It may be stopped at any height, lowered or raised from any position at which it is stopped.

**Removable Rotisserie.** Vertical broiler. Food is broiled on both sides at once. (A conventional broiler is ready for use when desired.)

**Smoke-dispelling oven filter.** Smoke and fumes are drawn off even when the oven door is open during the cooking process. Removable oven rotisserie rack. Roast or fowl are locked into place, can be carried to work surface for carving and serving.

**Automatic meat thermometer.** It turns oven off and signal light on when desired internal temperature of meat is reached. Other features include: griddles built into the range top; portable griddles for use on any unit; plug-in griddles; swing-out broilers, adjustable broiler pans controlled by a lever which moves from side to side to lower or raise the pan without having to rattle a bell when the food is cooked; clocks and timers which turn the oven off at pre-set times in the oven or on top of the range; ranges with controls mounted on the back panel instead of the range front.

To get the best performance from her electric range the housewife should be sure to have it installed by an expert. The range should be absolutely level.

**Keep These in Mind**  
Manufacturers' instruction book should be kept in a convenient spot and referred to before calling in a repairman. Often problems can be repaired with a single tip from the direction book.

Utensils are an important factor in the performance of a range. For topside cooking, use pots and pans that have flat bottoms and tight-fitting covers. Keep these few things in mind and you'll know why the National Electrical Manufacturers Association says, "With an electric range, you'll feel like a guest in your own home."

### Building Permits Increase in Medford

Building permits issued in November totaled \$331,212, more than doubling the \$162,243 for November last year, according to O. R. McNeel, Medford building inspector.

Permits last month included 12 new homes totaling \$128,000, doubling the \$64,000 expended on new homes in November, 1955. Other permits included one duplex, \$12,000; six businesses remodelled, \$20,600; and the girl's community club, \$153,837.

Total building permits issued last month were 53, compared to 38 issued in November, 1955.

### Failure To Use Home Freezer Right Costs Efficiency

Some women lose much of the convenience and some of the efficiency of a food freezer by failing to use it properly. Here is some advice on packaging food for the freezer.

1. Always choose cartons and wrappings that are moisture-proof and vapor-proof, easy to handle, seal and label. Materials should be flexible and strong enough to withstand handling at zero degrees.

2. Wrap all food tightly. "Freezer-burn," which appears as frost or grayish-white spots on frozen food, is caused by air pockets that are left between the product and the wrapping material. If containers are used, they should be filled to the recommended mark—usually one-half inch from the top for solids, one inch from the top for liquids.

3. For convenience each package should be labeled with the date of storage, kind of food and, when necessary, weight or quantity.

4. Use only table-ripe vegetables or fruits that are at the peak of maturity. Meal-size quantities. 5. Fruit should be packaged in meal-size quantities, so there will be no left-overs. Defrosted frozen fruit loses its palatability if left standing several hours, and it should never be re-frozen. It is especially important for fruits to be packaged in containers that are leak-proof, firm, moisture- and vapor-proof.

6. Fruits that are to be used primarily for pies, jellies or preserves can be washed and frozen in dry packs without sugar or syrup. Fruits can also be frozen in a dry sugar pack or in a syrup pack.

7. Meats should be wrapped immediately after cutting, to prevent loss of juice and flavor. 8. When sheet material or plastic bags are used in packaging, use a box or pan as a form until the wrapped product is frozen solid. When the form is removed it leaves a regular-shaped and easily-stored package.

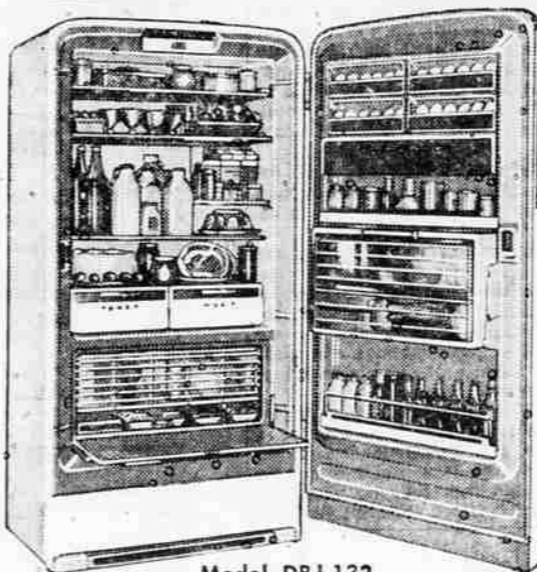
9. Keep small food packages in one large nylon bag. It makes them easier to find. 10. Freeze foods in meal-sized amounts to avoid defrosting foods that cannot be re-frozen.

Electrical servants make any home a nicer place to live in... especially for the lady of the house! Choose now from our complete stock of Westinghouse appliances.

# BIG SAVINGS ON 1956

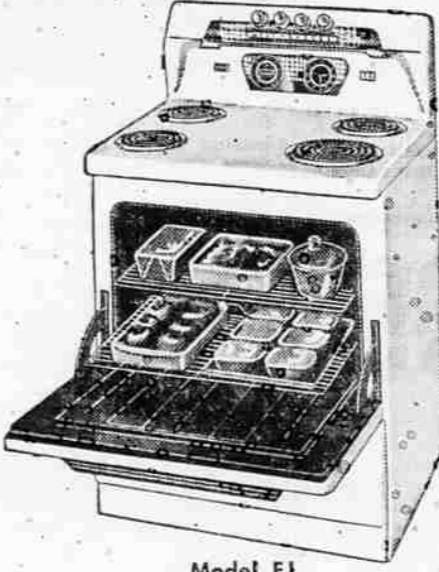
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### Lay-away NOW for Christmas



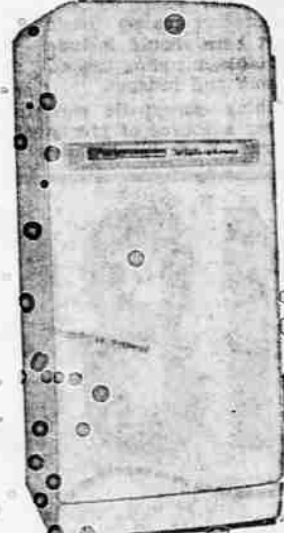
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Save \$50



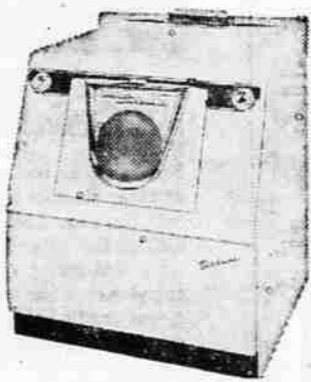
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UHF-140

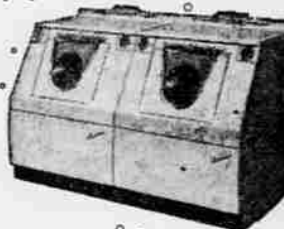
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