

### Luncheon Given For Bride-Elect; Wedding Sunday

Miss Nancy McKinstry, whose wedding to Robert Veri Walker is set for Sunday, December 23, was honored at a luncheon and shower Monday. Hostess was Mrs. R. W. Grey, who invited guests to her home on Cherry Lane.

Mrs. Grey was assisted by Mrs. S. M. Tuttle.

Guests were Miss McKinstry, her mother, Mrs. Edward N. McKinstry, and Mrs. William Caldwell, Mrs. C. O. Lovejoy, Mrs. William Clegg, Mrs. Ray Alder, Mrs. Warren Wolf, Mrs. Lester Harris, Mrs. Devere Taylor, Mrs. Charles Stafford, Mrs. M. N. Hogan, Mrs. C. Elwood Hedberg, Mrs. Fred Morlan, Mrs. W. G. Bonney of Grants Pass, Mrs. Ed Bolt, Gold Hill, Mrs. George R. Bolster, Mrs. Dwight Houghton and Mrs. Fred J. Carr.

The wedding will take place at four o'clock in the afternoon at St. Mark's Episcopal church. Miss Jane Phillips, Seattle, will be maid-of-honor and bridesmaids will be Miss Isobel Carr and Miss Marcia Houghton. Last September Miss Carr and her mother, Mrs. Fred Carr, were hostesses for a shower which honored Miss McKinstry.

Among the wedding guests will be the bride's grandmother, Mrs. Dama McKinstry, Grants Pass, and the bride's godmother, Mrs. C. V. Signor, Coos Bay, and Mr. Signor.

### Trail Riders Plan Christmas Dinner

Medford Trail Riders have planned the annual Christmas dinner for Sunday, December 23, at the American Legion hall, Central Point. The event is for members and their friends.

Dinner will be served at 12:30 o'clock, with an afternoon of fun and entertainment to follow. Everyone attending is asked to take a gift for exchange.

At the last meeting, held at Higham hall, officers were elected. Clarence Harrison is the new president, and Sam Keim was named vice-president. Keith Krambel is treasurer and Mrs. Sally Wilson, Ashland, is secretary.

Board members are Mr. Keim, Vincent Swinney, Lloyd Hanscom, Rick Lynn and Lloyd "Pat" Murphy.

## Society Smart Combination



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by Marian Martin

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### Christmas Music On Radio Program

The Tchaikovsky Symphony No. 6 in B minor, the "Pathétique" will be played by the New York Philharmonic-Symphony on the weekly broadcast Sunday, December 23, over KYJC-CBS at 11:30 a.m. The second major number will be Paul Hindemith's "Mathis der Maler." Leonard Bernstein is guest conductor.

Tony Perkins, star of the movie "Friendly Persuasion," soprano Laurel Hurley and basso Jerome Hines, both of the Metropolitan Opera company, will join in a salute to the Yuletide spirit around the world on KYJC CBS Radio's "The Woolworth Hour" Sunday at 1 p.m.

Mr. Perkins, young stage and screen star, will not make his radio singing debut, but will read the classic editorial which appeared in 1897 in the New York Sun, in response to a little girl's query about Santa Claus. Mr. Perkins will sing "Santa Claus Is Coming To Town" and "Have Yourself a Merry Little Christmas."

Miss Hurley will sing "It Came Upon a Midnight Clear" and "Cantique de Noel." Accompanied by the Woolworth chorus, Mr. Hines will offer "Little Town of Bethlehem" and "Silent Night."

Punctuating the program's tribute to Christmas legends, customs, songs and carols, Percy Faith will lead the orchestra in a medley of gay Christmas toy songs, and will also play "Hark, the Herald Angels Sing" and "Good King Wenceslas." The chorus will sing familiar carols.



Everyone loves to spend busy hours in the kitchen at Christmas time making goodies to have on hand when friends drop in to help celebrate the holidays. It's fun, too, to spend time making cookies that are pretty to look at and in keeping with the season.

Poinsettia Cookies take a little extra time to make but the dividends are worth every minute—they look so pretty and taste so yummy. Rolled oats is added to the recipe to give them a rich nut-like flavor and the colored sugar that's sprinkled on top seems to set each cookie aglow. Serve your guests these pretty little treats at Christmas time and add a warmth of hospitality to your holiday festivities.

#### Poinsettia Cookies

Makes 24 cookies  
2 cups sifted enriched flour  
1 cup sugar  
1/2 teaspoon salt  
1/2 teaspoon soda  
1/2 teaspoon cinnamon  
3/4 cup shortening, soft  
1 teaspoon vanilla  
3 tablespoons milk  
1 cup rolled oats (quick or old fashioned, uncooked)  
Sift together flour, sugar, salt, soda and cinnamon into bowl. Add shortening, vanilla and milk; beat until smooth, about 2 minutes. Stir in oats. Roll out on lightly floured board or canvas to 1/8-inch thickness. Cut 24 star-shaped cookies with floured cutter. Using a cardboard pattern, cut 5 cookie petals for each star. Place stars and petals on separate lightly greased cookie sheets. Sprinkle with red sugar. Bake in moderate oven (375°F.) 10 to 12 minutes for stars; 8 minutes for petals. Cool.  
To assemble poinsettias, place 1/2 teaspoon stiff yellow confectioner's sugar frosting in center of each star cookie. Arrange 5 petals in circle with bases firmly planted in frosting, leaving a little yellow showing in center.

## Help Yourself to Happiness

Readers are invited to present their problems. All queries will receive individual attention and should be accompanied by a stamped, self-addressed envelope directed to MARY HARRIS SEVIER, M. A., Department of Education, THE AMERICAN INSTITUTE OF FAMILY RELATIONS, 3285 Sunset Boulevard, Los Angeles 25, California.

"I have a terrible time trying to reach decisions," confesses Marie. "I seem to see so many sides to every question that I become confused. I go back and forth from YES to NO and then from NO to YES so often that I wear myself and everyone around me to a frazzle. I wish I could learn how to make up my mind!"

"I know women are supposed to be changeable and unable to know their own minds," moans exasperated Jim, "but Marie's hopping around the simplest problem without ever lighting on a firm answer drives me crazy. Honestly, I don't think our marriage can take much more of this yes-no, no-yes stuff."

The inability to reach a decision on relatively simple questions can indeed prove damaging, if not downright disastrous, to marriage and profession. According to Dr. Paul Popenoe, general director of the American Institute of Family Relations in Los Angeles, your power to make a decision does not depend entirely on the difficulty of the question itself, but rather upon your confidence in your ability to make a right choice, whether it involves what to order in a restaurant or whom to marry. You cannot decide in a clearcut manner because, deep within, you fear that your judgment is bad, no matter what you do. Much of this indecision lies deeply hidden in the past, perhaps in a childhood dominated by strong-willed adults or aggressive playmates. Now, as an adult, you must overcome your weakness

by remembering that your indecision is an emotional pattern borrowed from the past. It need no longer dominate you! Start telling yourself that you WILL be able to work out your own problems—and then DO so, again and again. Begin with unimportant problems. Take your time. Remember that there is often more than one right answer to a problem, and that in the long run there may be a little real difference between solutions. Choose one alternative and forget about the rest. When more important decisions occur, here are some suggestions which may be of help to make wise and decisive choices:

1. Write your problem down—briefly.
  2. Solve only one problem or section of a problem at a time.
  3. Study and evaluate your problem; it may be unimportant in spite of its pretentious appearance on the surface.
  4. Talk over your problem with an authority, if possible.
  5. Before acting, gather all available facts which will aid your choice.
  6. When alternatives present themselves, weigh the list of pro's and con's. Choose the best, forget the others.
  7. Take these steps in orderly fashion, 1 to 7. Allow time for thought, and do not let yourself become "rattled" or rushed.
- You will be free of the curse of indecision upon the day you find yourself following these rules automatically. And when you break down your biggest problems into small parts, you may well find that they are not so formidable after all!

### Club Announces Christmas Dance

Double H Square Dance club will hold a Christmas square dance at Moose hall Saturday, December 22, beginning at 8:30 p.m. Special entertainment will be several "blacklight dances" during the evening. Potluck refreshments are to be served, squares will be called by Fran Cronin.

### Leave

Mrs. Lloyd Smith and small son, Brian Kevin, have returned to their home in Houston, Tex., after a visit here with Mrs. Smith's parents, Mr. and Mrs. W. F. Coghill, 415 J street. En route home they visited with Mrs. Smith's brother and sister-in-law, Mr. and Mrs. Douglas Coghill, Anaheim, Calif.

### Conference Report Given for Meeting

Mrs. Maxine Smith reported on a recent conference she attended in Washington, D.C., at the December meeting of Epsilon chapter, Delta Kappa Gamma. The session was held in the home of Miss Delie Whisenant, 418 Arcadia street, December 15.

Mrs. Smith, president of the Department of Classroom Teachers, Oregon Education association, attended a conference on the "Merit System of Teacher Rating."

Mrs. Bertha Haskins, who recently returned home after a tour of Europe, was welcomed back. A memorial service was read for Mrs. Mary Schuler, member who died November 24.

Carols were sung under the leadership of Miss Florence Allen and humorous "white elephant" gifts were exchanged.

"The Well of the Star" by Elizabeth Goudge, was read by Mrs. Ivah Murray.

Decorations for the rooms and on the serving table were in the Christmas tradition. Mrs. Alice Otis and Mrs. Kathryn Stancliffe poured. Mrs. Alice Gay was chairman, Mrs. Ruth Hawkins, Mrs. Grace Lytle, Mrs. Mae Wells and Mrs. Smith assisted.

### Mince-meat Pancakes Start Holiday Right

New York—(AP)—Make it a holiday from the start. Begin Christmas day with a festive breakfast for the family. Start the meal with a combination of orange and cranberry juice. Then, for a special treat, serve mince-meat pancakes. Add 1 cup of moist mince-meat to the pancake mix. Bake as directed on the package. Serve with hot maple syrup and melted butter.

### Christmas Hymns On Meeting Program

Christmas hymns were sung at the last meeting of Women's fellowship, Medford Congregational church. Mrs. C. R. Adamson led the singing.

A business meeting followed luncheon.

### Style Winner!



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Sew-easy; directions printed on each pattern part of this new skirt! Note its smart back interest—slimming box pleats, novel belt. Make several in gay plaid, solid color woolsens to mix and match with your favorite tops!

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Fluffy Omelet with Turkey Curry

2 tablespoons quick-cooking tapioca  
3/4 teaspoon salt  
1/8 teaspoon pepper  
3/4 cup milk  
1 tablespoon butter  
4 egg whites  
4 egg yolks  
Turkey Curry

Combine tapioca, salt, pepper and milk in saucepan. Place over medium heat and cook until mixture comes to a boil, stirring constantly. Add butter. Remove from heat and allow to cool slightly while beating eggs.

Beat egg whites until stiff. Beat egg yolks until thick and lemon colored. Add tapioca mixture to egg yolks and mix well. Fold into egg whites.

Turn into hot buttered 10-inch skillet. Cook over low heat 3 minutes. Then bake in moderate oven (350° F.) 15 minutes. Omelet is sufficiently cooked when a knife inserted comes out clean. Cut across at right angles to handle of pan, being careful not to touch all the way through. Fold carefully from handle to opposite side and serve on hot platter. Place Turkey Curry between folded layers and around omelet. Serve at once. Makes 4 servings.

Turkey Curry: Combine 1 cup cream of chicken soup, 1/2 cup milk and 1/2 to 1 teaspoon curry powder in a saucepan. Heat, stirring occasionally. Add 1 1/2 cups diced left over turkey and season to taste. Mix and heat thoroughly. Makes about 3 1/2 cups, or 4 servings.

### Gardeners Meet At Bagley Home

Talent—Talent Garden club held the December meeting at the home of Mrs. William Bagley, Wednesday, with Miss Eleanor Powers serving as cohostess. Nineteen members and two guests were present.

During the business session reports of the recent cabinet dinner were given. The dinner was given for the benefit of the Ashland-Talent youth fund drive. Members exchanged Christmas gifts.

### Bridge Club Holds Last 1958 Session

Medford District 10 Bridge club held the last session of 1958 December 18. The club will not meet again until January 8, and at that time election of officers will be held.

Winners for Tuesday's session were George Poole and George Rode, first, 62 1/2; Mrs. William Kennedy and Roy Pratt, second, 60; Mr. and Mrs. B. L. Sanderson, third, 57; Mrs. Richard Milestone and Mrs. R. J. Conroy, fourth, 55 1/2 points.

### CALENDAR

Calendar notices and news for the society section of the Medford Mail Tribune must be submitted in writing and deadline for the Sunday edition is 1 p.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day of publication and for week day news is 5 p.m. the day before publication.

Friday 6:30 p.m.—Knights of Pythias and Pythian Sisters, Pythian bldg.  
Saturday 7:30 p.m.—Epsilon Sigma Alpha sorority, home of Mr. and Mrs. Lyman Smith.

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