

Miss Sally Eldon Installed Queen of Job's Daughters

Central Point — Miss Sally Eldon, daughter of Mr. and Mrs. Harry Eldon, North Pacific highway, Central Point, was installed honored queen of Bethel 38, International Order of Job's Daughters, Thursday evening, December 27, at Central Point Masonic temple.

Officers installed with Miss Eldon were Miss Helen Hood, senior princess; Miss Kay Askwith, junior princess; Miss Linda Warren, guide; Miss Donna Burnett, marshal; Miss Rebecca Ferrell, recorder; Miss Rachel Hamilton, treasurer; Miss Gail Collins, chaplain; Miss Sandra Ghelardi, musician; Miss Jeanette Purdy, librarian; Miss Janet Kilbourn, Miss Laurel Senness and Miss Sharon Anderson, messengers; Miss Ruth Ward, senior custodian; Miss Ellen Day, junior custodian; Miss Patty McCue, inner guard; Miss Helen Goff, outer guard; Miss Nancy Stewart, lady of lights and soloist.

Installing officers were Miss Marla Abbott, junior past queen; Mrs. Gordon Mekvold, past queen; Miss Anita Conger, past queen; Mrs. Guy Havice; Mrs. Donald A. Faber, past junior princess; Mrs. Richard Stratton, Mrs. Gene Snook, and Mrs. Bert Sissons, past queens, all of Bethel 38.

Bethel choir members are Misses Karen Larson, Susan Gilman, Patti Barber, Chloe Carson, Arlene Chausse, Pattie Taylor, Janet Scalberg, Lorraine Scalberg, Doris Golden, Karen Golding, Janet Hobbs and Lea Padgett.

Escort of escort by Sammy Hamilton and escort of crown by Jo Ann Hamilton, cousins of Miss Eldon, preceded the installation ceremony. Crater chapter, Order of DeMolay, with Past Master Councilor Bob Eldon in charge, assisted in the crowning ceremony. Miss Kay Johnson sang the altar song, "Till Walk with God."

Baskets of silvered cedar with red split pine cones tied with silver bows were used by the decorations committee in keeping with the theme "Silver Bells." Mr. and Mrs. Eldon, Mrs. Gaston Floux, Mr. and Mrs. William Askwith, Mr. and Mrs. Archie Purdy, Mrs. A. M. Senness and Mrs. Leonard Warren decorated the chapter room.

Escorted and introduced by the new queen were her parents who presented her an arm bouquet of red rose buds; her brother, "Bob," who presented her a gavel; other relatives were introduced.

Past honored queens escorted and introduced were Mrs. Snook, Mrs. Stratton, also past guardian; Miss Anita Conger, Mrs. Simmons, Mrs. Gordon Mekvold and Miss Marla Abbott. Other honored guests were Mrs. Donald A. Faber, past junior princess; Miss Kay Askwith, grand inner guard; Melvin McGrew, grand junior custodian and associate guard-



Miss Sally Eldon (Classic studio)

ian; Mrs. A. M. Senness, past guardian, who substituted for Mrs. Paul Snook, Bethel guardian; all of Bethel 38.

Introduced were past associate guardians H. P. Jewett and William Abbott; Mrs. Melvin McGrew, worthy matron, of Nevita chapter, Order of Eastern Star; DeMolay Dad Archie Purdy and Past Master Councilor Bob Eldon, who introduced members of Crater DeMolay.

Misses Kay Johnson and Joyce Pestka were soloists of the evening; courtesy musician was Miss Carolyn Edwards.

An addendum honored Queen Sally at the close of the ceremony as Miss Joyce Pestka sang the theme song, "Silver Bells." Mrs. Floux and Mrs. Eldon arranged silvered cedar altar and cedar cones tied with red bow and silver bells on the refreshments table covered with a long red fringed tablecloth, draped with silver bell clusters.

Misses Rachel Hamilton, Sandra Ghelardi, Jeanette Purdy, Karen Larsen, Karen Golding, assisted by their mothers served refreshments for the dance honoring Queen Sally.

Woman to Speak For Garden Club

Medford Garden Club members will hold the first meeting of the new year Thursday, January 3, at the courthouse auditorium. The social hour will begin at 1 p.m., with the business meeting to follow at 2 p.m.

Mrs. Lester Childs will be guest speaker. Her topic will be pressed flower pictures, and how to make them.

Society

Specialist Gives Suggestions For TV Light, Viewing

Corvallis — If entertaining brings friends and relatives together around your television set, better check the lighting of the room to assure your guests comfortable viewing.

Improper lighting in a television room can cause headaches and eyestrain, according to Myrtle Carter, Oregon State college home furnishings specialist. Soft over-all lighting in the room is suggested to reduce glare and take gloom from the room. Children, especially, may be frightened in a dark room when scary "Whodunits" or other program thrillers are on, reminds Mrs. Carter. She says watching a bright screen in a dark room can be as tiring to the eyes as driving against the glare of oncoming headlights on a dark night. A sharp contrast between a spot of bright light against surrounding darkness causes eye fatigue.

To balance the screen light, soft indirect lights placed at the back of the television set or above it may be used. Low lights that shed a soft glow to the room can be placed at the end of a davenport. However, no light should be placed between the viewer and the television receiver, the specialist stresses. If lamps are used, medium-dark shades are easier on the eyes than white or very light-colored ones.

A list of guides is offered for checking television habits: Parents should not permit children to look at television while lying on the floor. It is recommended that all viewers look down slightly on the picture.

Viewers should sit not closer than 6 feet and not farther than 15 feet away from a 21-inch screen.

Place the television set in the room so that light reflections from windows do not reflect on the screen. If you drive at night after watching a television program, allow your eyes to adjust to the far lower brightness outdoors. Mrs. Carter recommends twenty minutes to a half hour is usually sufficient.

Visitors Leave

Staff Sgt. and Mrs. John R. Monroe and daughter, Terri, left Friday for their home in Escondido, Calif., after spending the holidays here with the sergeant's mother, Mrs. F. D. Monroe, 321 Howard avenue. During the Monroes' visit here they were honored at a number of informal parties attended by the sergeant's school-day friends.

Announcement Meetings Medford Barracks, World War Veterans, and auxiliary will meet Wednesday, January 2, at 8 p.m. in Redman hall.

CALENDAR

Calendar notices and news for the society section of The 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 8 p.m. the day before publication.

Wednesday:

- 10 a.m. — Providence Guild, social room, Sacred Heart hospital.
- 12:30 p.m. — Chapter CP PEO, home of Mrs. Arthur Schoenberg, Camp White.
- 12:30 p.m. Townsend auxiliary club, Carpenters Union Hall, 123 1/2 West Main st.
- 1 p.m. — Gettogether club, Moose hall.
- 2 p.m. — Chapter CG PEO, home of Mrs. W. Kenneth Johnson, 1809 East Main st.
- 2 p.m. — Wednesday Study club, at Church of the Brethren.

Fairweather Home Scene of Dinner

A group of friends gathered at the home of Mr. and Mrs. Frank Fairweather, Dark Hollow road, last evening for a no-host New Year's eve dinner party. The event is a traditional one for the nine couples attending.

The Fairweathers returned last Thursday after spending Christmas in Belvedere, Calif., with their son and daughter-in-law, Mr. and Mrs. Donald Fairweather and small son, Douglas.

Brother is Guest Of Relatives Here

Lt. L. V. Mansfield left for Tacoma, Wash., Sunday after a short visit in Medford at the home of his brother and sister-in-law, Mr. and Mrs. John Mansfield, 924 Kenyon street. The officer is stationed at the Tacoma Navy base.

Shortly after his brother's departure, Mr. Mansfield left for southern California to attend the Tournament of Roses and the annual Rose Bowl game today in Pasadena. He will visit relatives and return home Thursday night.

A casserole of sweet potatoes and dried fruit compote is just right to serve with ham or a pork loin roast. Arrange alternating layers of sliced boiled sweet potatoes and cooked dried fruit compote, sprinkling each layer with brown sugar and dotting with butter. Bake 45 minutes in moderately hot oven.

Bedroom Ensembles



by Alice Brooks

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Jayceettes

Medford Jayceettes will meet at the home of Mrs. Ronald James, 205 South Barneburg road, Wednesday, January 2, at 8 p.m. Co-hostesses will be Mrs. Gene Piazza, and Mrs. Alan Holmes.

Oregon Student Is Winner of Baking Contest

"An upside-down apple and cheese cake baked in a skillet." This is the way Miss Dianne Illingworth, staff member of the Oregon Dairy council, described her prize-winning cake in the recent Pillsbury eighth annual grand national recipe and baking contest. Miss Illingworth, an 18-year-old freshman at Lewis and Clark college, won third prize in the Junior Division, and \$500 for pleasing the judges with her Scalloped Skillet Cake. She was the only winner from Oregon.

Scalloped Skillet Cake includes milk, butter cheese and apples and has a delightful apple pie 'n cheese flavor. She and her mother developed the recipe because of her family's fondness for apple pie and cheese.

The trip to New York to participate in the national "bake-off," staying at the Waldorf-Astoria Hotel, a tour through the United Nations building, and the thrill of being one of 11 winners out of 100 contestants, were exciting experiences Dianne will never forget.

"We were given enough ingredients to bake our recipe four times," said Miss Illingworth, "but we were only required to bake it twice; once for the judges and once for the showcase."

Her mother, Mrs. V. Illingworth, Portland, sat in the balcony watching her daughter prepare her prize-winning skillet cake twice during the Bake-off. They could talk to each other but Mrs. Illingworth was not allowed to give any help to her daughter during the recipe preparation.

When asked if she had to wash her own dishes and "clean up the kitchen," Dianne smiled and said, "No, we were treated like queens. For every 10 contestants there was a waiter who whisked away the dishes as we used them, had them washed, and brought them back clean. All we had to do was bake." Miss Illingworth has entered the contest four times previously, but this is her first year as a winner.

After classes each day, Miss Illingworth works in the office of the Oregon Dairy council. She is a Portlander, having attended Vestal Grade School and Washington High School. She is majoring in Elementary Education at Lewis & Clark and plans to be a teacher. She has two brothers and a sister. The winner cannot give the recipe for her Scalloped Skillet Cake as it is now the property of Pillsbury Mills.



Miss Dianne Illingworth, Portland, student at Lewis and Clark college and employee of the Oregon Dairy council, won third place in the recent annual Pillsbury bake-off for her original dish, Scalloped Skillet Cake. She describes it as an upside-down apple and cheese cake baked in a skillet.

Thierolfs Attend Family Celebration During Holidays

Mr. and Mrs. R. B. Thierolf and two children, Karla and Dickie, have returned to their home at 91 Black Oak drive after spending the Christmas in California with relatives.

December 22 they attended a reception which celebrated the 50th wedding anniversary of Mrs. Thierolf's parents, Mr. and Mrs. Ambrose Rivolta, Pleasanton. Christmas day they were guests of Mrs. Thierolf's brother-in-law and sister, Mr. and Mrs. Gilbert Hyde Chick in Berkeley.

Woodcraft Neighbors To Meet in Phoenix

Phoenix—Phoenix Neighbors of Woodcraft will hold a business meeting Thursday, January 3, at the home of Mrs. Mervin Hixson, Colver road. Mrs. Mark Smith and Mrs. Lynn Hayes are on the serving committee.

Teachers' Group Has Annual Party

Eagle Point — Eagle Point Classroom Teachers' association held its annual fall social event Saturday, December 15, at the Dardanelle.

The gathering was attended by 22 teachers and their wives, according to Don McGovern, president of the association. Entertainment included dinner and dancing.

To Return

J. W. Ambler, 28 North Orange street, will return home tonight after a brief vacation in San Francisco. Mr. Ambler attended the East-West game Saturday.

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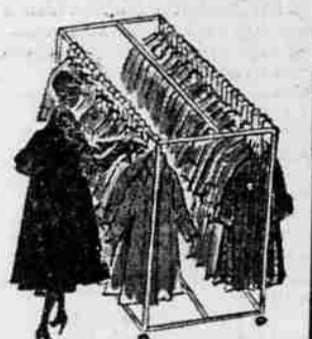
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