

**Special Meeting  
Of Prospect PTA  
Set for Monday**

Prospect—A special meeting of Prospect Parent-Teacher association will be held Monday, January 21, at 8:30 p.m. in the school cafeteria. C. C. Haggard, safety engineer for California-Oregon Power company, will give a demonstration on low-voltage. The demonstration, which will be of special interest to fathers, is being presented in observance of Dad's night. The demonstration will be given earlier in the day for the benefit of interested students. Fathers will be hosts and in charge of serving the potluck dinner to precede the program. The meeting will be held Monday instead of the usual third Tuesday because of a basketball game Tuesday. Child care will be provided.

**March of Dimes  
Dance Announced**

A March of Dimes square dance will be held Saturday, January 19, at 8:30 p.m. at Roxy Ann Grange hall on Spring street. The dance will be sponsored by Kershaw Square and Roxy Ann Grange. Guest callers will take charge of the dance, and potluck refreshments will be served. All proceeds from the dance will go to the March of Dimes.

**Saturday Session  
Planned by Santha**

Plans for installation of officers will be made at a meeting of Idella Rogue Santha, Nomads of Avudaka, Saturday, January 19, at 8 p.m. in the Pythian building here. Mrs. Margaret Davis, Medford, will be installed rani of the group. "The Lesson of Loyalty," a play, will be presented and refreshments will be served by the Wanderers' club of Medford.

**Happy Harvesters  
Announce Dance**

Happy Harvesters Square Dance club has planned a dance Saturday, January 19, at 8:30 p.m. in Central Point Legion hall. Paul Larsen and J. D. Lubbers will call. Potluck refreshments will be served.

**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 5 p.m. the day before publication.

**Friday**  
6:30 p.m.—Siskiyou canton and auxiliary, Patriarchs Militant, IOOF hall.  
6:30 p.m.—Jolly Stitches, home of Mrs. A. O. Floyd, 303 South Keeneway drive.  
8 p.m.—Applegate PTA, at schoolhouse.

**Judges Ponder  
Name Suggestions**

Columbus, Ohio—U.P.—Judges began sifting through 5,000 suggestions today in search of a name of the Columbus Zoo's \$30,000 gorilla baby.

Announcement of the name and winner of the \$150 prize will be made as soon as the judges read each letter, they say. The deadline for turning in suggestions was last Tuesday. The contest is sponsored by the Columbus Citizen.

The \$50,000 price tag for the first gorilla ever born in captivity does not mean she is for sale. It is just an estimate of her value.

Henry Trefflich, New York City animal dealer, made the estimate. He said the gorilla parents, Christina and the Baron, would be worth about \$100,000 as a breeding pair.

"Actually you can't put a price on them," Trefflich said. "This baby gorilla is bigger than money. Columbus isn't going to do it—but it could make a fortune if somebody took the baby on a tour."

The zoo baby, nearly one month old, is in demand for television, too. She will appear on Wide World, NBC television program, on a live broadcast from the zoo. The tentative date is Feb. 17.

**Ingrid Bergman  
Leaves Paris**

Paris—U.P.—Actress Ingrid Bergman leaves Paris today for her first trip back to America since her romance with Roberto Rossellini touched off the "scandal of the year" in 1949.

She will end her self-imposed exile with a 36-hour stay in New York to receive the annual N.Y. Film Critics' award for her performance in "Anastasia."

The brief visit will also be crammed with shopping trips, interviews, dinner with friends and a theater trip to see the Broadway hit, "My Fair Lady." Part of her shopping will be for her three children by Rossellini. "I shall buy the children a jungle gym which cannot be found in Italy," she said.

The Swedish-born Miss Bergman was one of Hollywood's top personalities in 1949 when she left her husband, Dr. Peter Lindstrom, and her 10-year-old daughter Pia to run off to Italy with film director Rossellini.

The affair stirred up a public storm which continued into 1950 when the actress gave birth to Rossellini's son in Rome before her divorce with Lindstrom became final. The couple married as soon as was legally possible and they now have two other children, twins.



DR. ALWIN MILLER  
Takes Indonesia Job

**Dr. Alwin Miller  
Named to Indonesia  
Education Position**

Ashland—Dr. Alwin Miller, chairman of the secretarial science department at Southern Oregon college, has been appointed assistant to the minister of education in Djakarta, Indonesia, where he will serve as a member of the United States official mission under the International Cooperation administration.

Dr. Miller will report to Washington, D. C., for an orientation period Jan. 23, after which he will go to Djakarta where he will serve for two years.

A leader in business and professional circles as well as educational circles, Dr. Miller is a native of Arkansas where he received his early schooling.

In Business—He served as secretary and office manager for various business concerns prior to World War II. Enlisting as a private in the Air Corps in 1942, he rose to the rank of first lieutenant. Following his discharge in 1948, Dr. Miller enrolled at the University of California where he graduated with honors and a bachelor's degree in business.

After his graduation, Dr. Miller served as teaching assistant in the college of business administration at UCLA while continuing his studies, and received his master's degree in business education in 1948. In the fall of 1948 he was instructor in commerce at Chico State college, Chico, Calif., and in 1949 was named chairman and instructor in the secretarial science department at Southern Oregon college.

Promoted in 1951. In 1951 he was promoted to assistant professor, and in 1956 to associate professor of business education.

Dr. Miller has been active in civic and professional activities, service clubs, and fraternal organizations, and has held offices in many of them.

In addition, Dr. Miller has been author of several articles and dissertations which have been published in various professional and educational publications.

**McMinnville Paper  
Publisher Succumbs**

McMinnville—U.P.—Jack B. Bladine, 52, publisher of the McMinnville Daily News-Register and president of radio station KMCM here, died in a local hospital last night after a long illness.

Bladine also was president of the News-Register printing company.

Bladine had been a newspaper man here since 1928. The News-Register, Oregon's newest daily, started in April of 1953. Bladine had directed the Telephone Register, weekly predecessor to the News-Register, to top honors among Oregon dailies.

In 1939 the Telephone Register was named national champion among U.S. weekly newspapers.

**Feeding the Family**

By ZOLA VINCENT  
Food Editor

**Glazed Duckling  
With Orange Sauce**

Looking for something different to stimulate appetites? Try serving roast duck. They're plentiful in the major West coast markets and prices are reasonable.

Local producers in California, Washington and Oregon keep the major markets well supplied with freshly killed ducks. Most of the frozen-ready-to-cook ducks come from Long Island production areas. Large supplies of frozen ducks are moving into the markets at the present time.

Serve duckling on brown rice which has been cooked separately and accompany with heated orange sauce. As each piece is served, pour a spoonful of sauce over the skin to glaze the piece lightly. Makes four servings.

- 1 duckling, 4 pounds
- 1 ready-to-cook
- 2 tablespoons butter
- 3 tablespoons minced onion
- 6-ounce can concentrated orange or tangerine juice
- 2 cups water
- 1 tablespoon lemon juice
- 3-ounce can sliced broiled mushrooms
- 3 tablespoons cornstarch
- 1 teaspoon salt
- 1 teaspoon ginger
- 1/4 teaspoon rubbed marjoram
- 2 tablespoons honey
- 1 teaspoon kitchen bouquet
- Quarter duckling, removing wing tips and backbone. Arrange pieces, skin side up, on rack in shallow roasting pan. Roast in slow oven, 325 degrees, until duckling is tender, about 1 1/2 hours. Meanwhile melt butter in saucepan. Add onion and cook two minutes, stirring a time or two. Add concentrated juice, water and lemon juice. Bring to boil. Drain mushrooms, then combine broth with cornstarch and seasonings. Add mixture to boiling juice and bring to boil again, stirring constantly. Add drained mushrooms and remove from heat. After 1 1/2 hours of roasting, brush duckling with mixture of honey and kitchen bouquet. Continue roasting until done. Serve with sauce.

**San Jose Broccoli Western Style**  
Comparative newcomer to this country, broccoli, member of the cauliflower family, has been acquiring fame since first crops were grown near San Jose back in 1923. Today it is available all year; is plentiful now in fresh state as well as frozen. Here is popular western way with it:

Melt two tablespoons butter or margarine in big skillet. Add one cup diced fresh tomatoes, one-half cup diced celery, one-half cup diced green pepper, one-quarter cup chopped onion, one teaspoon salt, one teaspoon sugar, generous dash of black pepper; mix well.

Wash one bunch broccoli. If stems are large, split them. Place over vegetable mixture, cover tightly and cook over medium heat until tender, 15 to 20 minutes. Place broccoli on dinner plates. Stir one teaspoon cornstarch into the vegetables remaining in pan; cook until slightly thickened. Spoon over broccoli. Six servings.

**Coffee Glazed Ham Slices**

Instant coffee makes it possible to easily introduce wonderful, satisfying coffee flavor into any number of good things. In this recipe we introduce it to ham. Recipe makes about one-half cup glaze or enough for one one-inch slice of smoked ham. Double recipe for half a ham.

2 teaspoons instant coffee  
1/4 cup pineapple juice  
1/2 cup maple syrup  
Pour pineapple juice over instant coffee in small saucepan and stir until dissolved. Stir in maple syrup, blending well. Simmer over low heat 15 minutes. Brown ham slice on both sides in heavy skillet. Pour glaze over ham. Cover and cook over low heat, basting frequently and turning occasionally for about 30 minutes. If desired,

garnish with hot sliced pineapple rings. Drained pineapple rings may be heated by cooking with ham during last five minutes of cooking.

Fruit salads brighten up winter menus. Wedges of peeled apples, oranges and grapefruit sections on crisp lettuce are eye appealing as well as delicious eating. Equal parts of honey and lemon juice make a simple and tasty dressing.

**Heavy Storage Supplies Mean Many Good Buys**

The food situation is good with all indications pointing to more of the same throughout the new year. Record crop production in 1956 was achieved from the smallest total harvested acreage in 20 years; an achievement made possible by modern agricultural production methods. Manufacturers and processors too are constantly improving methods, speeding production, perfecting transportation ways, make the most of the raw product.

Demand is strong because of peak consumer income. We're likely to eat more chicken, meat, fresh oranges, frozen concentrated orange juice and processed vegetables this year; all of which are very reasonably priced.

**Canned Foods.** Record crops of sweet corn, tomatoes, green peas, green lima beans and beets went into cans which means special prices waiting on grocers' shelves.

Peach crop was heralded as biggest and best as Cling Peach Advisory Board planned big doings for its Centennial year. California packs about 92 per cent of all peaches canned with a few canning areas in Oregon and Washington making up most of the balance.

**Canned grape fruit sections,** purple plums, apple sauce and cranberries are bargain priced. **Refrigerated Stocks.** Plenty of frozen fruits, frozen vegetables and orange juice along with cheese, eggs, poultry and beef with quite reasonable prices.

**Meat Situation.** Beef supplies are highest since 1919 which means very good buys on all cuts. Pork plenty too with good buys in both fresh and cured cuts. Nutritionists urge that families have variety meats in their diets at least once a week; liver kidneys and heart are rich in iron and vitamin A essential to good nutrition.

**Other Good Buys:** Turkeys, broilers and fryers, California dates, dried prunes, walnuts, cottage cheese. Rice is abundant; should appear on menus often.

**Leave To Join Husbands**

Genoa, Italy—U.P.—Five young Italian women married by proxy to Italian workers living in Venezuela were on their way to join their husbands today.

The brides left here Thursday aboard the Italian liner Surlento. Some of them have never met their husbands. They were courted by correspondence after an exchange of photographs.

Tallahassee, Fla.—U.P.—Police are investigating the smashing of a window of a Negro leader's home and glass in two automobiles during a racial integration rally Wednesday night.

**Ball of Fire Seen  
In Northwest Skies**

Portland—U.P.—Air line pilots and control tower operators from Reno, Boise, Portland, Spokane and way points last night reported a flaming ball of fire believed to be a meteor in the sky.

Others confirmed sighting the object which appeared low in the sky and was "much bigger than a star."

The orange-colored object was sighted in the Portland-Vancouver area about 6:40 p.m.

**Two Marines Killed  
In Aerial Operation**

Camp Pendleton, Calif.—U.P.—Two Marines were killed and three others injured yesterday during an aerial phase of "Operation Ski Jump," a joint Navy-Marine Corps training exercise involving 50,000 servicemen.



Dead line Sunday Classified in afternoon Saturday.

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