

Burnette-Reichstein Wedding Held in Talent First Methodist

Talent—The Talent Methodist church was the setting Sunday, June 23, for the wedding of Miss Lillian Lane Burnette, daughter of Mr. and Mrs. Laurence Burnette, 111 North Second street, Talent, and William Rodgers Reichstein, son of Mr. and Mrs. Wayne Reichstein, 134 North Third street, Talent.

The Rev. Alice May Woolley officiated at the double ring ceremony held at noon attended by 125 friends and relatives.

For her wedding the bride wore a white lace over nylon net and taffeta ballerina length frock. Her fingertip length veil was held by a coronet of pearl and she carried a cascade bouquet of pink sweetheart roses, buds and a lavender orchid. She borrowed a lucky dime from her great aunt to wear in her shoe. Mr. Burnette gave his daughter in marriage.

Mrs. Reichstein chose a shadow grey dress with white accessories. They both wore lavender orchid corsages.

Out of town guests at the ceremony included Mrs. Lillian Burnette of Salem.

The newlywed couple will make their home at 134 North First street, Talent, following a wedding trip to Union Creek resort. For her traveling attire the bride chose a white tulle dress.

The bride attended Talent High school. The bridegroom attended Talent High school and is now an airman third class in the United States Air force. He expects an overseas assignment this month.

Quick Responses In Thermometer Now Perfected

Buffalo, N.Y.—Dr. Cornell Aeronautical Laboratory, Inc., has developed a thermometer that registers temperature changes a billion times faster than ordinary household thermometers.

The quick-response thermometer senses a change less than one-millionth of a second after it occurs. With it, the laboratory's scientists measure temperatures on aircraft and missile models undergoing tests in the corporation's 10,000-mile-an-hour hypersonic shock tunnel.

A test run in the shock tunnel is completed in about one-thousandth of a second and standard thermometers are useless for such brief periods.

Robert Vidal, a young engineer in the aerodynamics department, designed the thermometer. Its sensing agent is a film of platinum, only four-millionths of an inch thick, printed on a glass base. The platinum film is so thin that it picks up or loses heat almost instantly when surrounding temperatures vary.

Although the thermometer will never be used in the home, it will have widespread applications elsewhere.

"In addition to present uses in high-temperature, high-speed aeronautical research, we expect the thermometer will be applied to other problems in research and industry," Vidal said.

"It has never been possible to measure temperatures in a cylinder head during firing, and we think a quick-response thermometer might do the job."

Vidal added that scientists at the University of Florida have employed the thermometer to measure temperatures in jet engine inlets. He gave a demonstration of the thermometer's rapid response by passing his hand six inches from it. The indicator dial jumped instantly due to the inventor's body heat.

Miss Cora Mae Gleim was honor attendant. She wore a yellow cotton and nylon eyelet frock with white accessories and carried a bouquet of pink gladiolus and white Ester Reed daisies.

Candlelighters were Miss Linda Kay Hamilton and Miss Arlene Burnette, cousins of the bride. They wore mint green frocks of net over taffeta.

Clayton J. Miller served as best man and Gerald W. Reichstein, brother of the bridegroom, and Harry Allen Gleim seated the guests.

Pink roses, white daisies, pink snapdragons and pink carnations decorated the church. Mrs. Charles V. Carmichael played the traditional wedding music. Jerry Holdridge was soloist.

Following the ceremony a reception was held in the church annex.

Mrs. William Gleim cut and served the wedding cake, while Mrs. Vieve Saltmarsh, aunt of the bride, poured the punch. Mrs. Etta Smith, great aunt of the bride, poured the coffee. Mrs. Dorothy Suksdorf of Roseburg was at the gift table and Mrs. Clayton Miller was in charge of the guest book.

For her daughter's wedding Mrs. Burnette wore a navy blue dress with white accessories.

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Plan Picnic

Shady Cove—The Shady Cove and Upper Rogue grange home economics club will hold a picnic in Casey State park at 12 noon Tuesday, July 9. The Upper Rogue group will furnish coffee. All members are to bring their own service and two dishes of food.

Wash white cotton gloves as soon as possible after each wearing. Dirt becomes more difficult to remove the longer it is left in the gloves.



Mr. and Mrs. John Raymond Pool (Brainerd photo)

Miss Constance Arlene White Bride of John Raymond Pool

Baskets of lavender and white gladiolus decorated the First Methodist church Sunday, June 30, for the 2:30 o'clock afternoon wedding of Miss Constance Arlene White and John Raymond Pool. The Rev. George Roseberry officiated at the double ring ceremony attended by more than 100 friends and relatives.

The bride is a daughter of Mrs. Juanita White, 331 West Sixth street, Medford. The bridegroom is a son of Mr. and Mrs. Alden Keith, 902 Queen Anne avenue, Medford.

The bride was given in marriage by Ralph Franklin, an uncle, from Etna, Calif. For her wedding the bride wore a gown of French imported Chantilly lace styled with applied flowers and pearls at the neckline. The full skirt terminated in a chapel train. Her short veil was held by a tiara of pearls and she carried a cascade bouquet of stephanotis encircling a white orchid on a white ribbon.

Mrs. Eddy Baker, sister of the bride from Chico, Calif., was maid of honor. Miss Lois Pool, sister of the bridegroom, and Miss Barbara Franklin, Etna, Calif., cousin of the bride, were bridesmaids. Mrs. Baker wore a lavender lace frock with matching chiffon sash. The other attendants wore lavender silk crystalline frocks similar to Mrs. Baker's. Their hats were of lavender chiffon and they carried nosegay bouquets of pink Aming roses. All of the dresses worn by the attendants and the bride were designed and made by the bride's mother.

Little Cynthia Ann Earnest was flower girl. She wore a lavender silk crystalline frock with full skirt and had flowers in her sash, hair, and a wristlet. Carl Fader was ring bearer.

Arlyn Granger served as best man while Peter Young and Guy Parker seated the guests.

Mrs. D. G. MacDougall was soloist and Mrs. Jerry Sherman played the traditional organ wedding music.

For her daughter's wedding Mrs. White wore a pink frock with white accessories. They both wore lavender orchid corsages.

Following the ceremony a reception was held in the church parlors. Lavender and white orchids with fern and candles decorated the bride's table. Mrs. Dean Smith cut and served the wedding cake, Miss Jacque Bates poured while Miss Delores Pool was at the gift table. Miss Myda McCabe was in charge of the guest book.

The newlywed couple will make their home at 322 Orange street, Medford, after a wedding trip to Carmel, Calif. For her traveling attire the bride chose a light blue box suit with white blouse and blue accessories.

The bride is a graduate of Medford High school. The bridegroom attended Medford High school and is employed by Fir-Ply corporation.

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Engineer Students Also Get 'Culture'

Cleveland—Students at Case Institute of Technology here are getting a large dose of Botticelli and Bach along with atomic energy and quantitative analysis.

Under its new program of "Humanities," students are required to spend about one out of every four campus hours in pursuit of culture and human relations improvement. Case is one of the few engineering schools to insist that its graduates have a smattering of "culture along with their scientific and engineering knowledge."

Prof. Robert L. Shurter, head of the program, explained it is necessary for undergraduates to mix literature, music and art with laboratory test tubes and nuclear advancements because of their needs in later life.

"Today the engineer rises rapidly in an industrial society," he said. "A survey of Case graduates shows more than 60 per cent in administrative or executive positions."

"Growing responsibilities of the engineer require a greater knowledge of personalities, philosophy and society."

Case's four-year integrated sequence of general study development along with scientific courses involves a humanities faculty of 32 instructors, lecturers and professors.

Study areas range from more forceful speaking and writing anthropology and drama history, to Greek, Oriental art and Shakespeare.

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WCTU Postpones Meeting a Week

The Woman's Christian Temperance union will meet Thursday, July 18, the third instead of the second Thursday of the month. It will meet at 11 a.m. in Hawthorne park, in back of the Boy Scout headquarters.

Members are to bring a sack lunch for a noon picnic lunch. A program for the afternoon is being planned.

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Summer Lunch

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