



Cutting their golden wedding cake are Mr. and Mrs. Edward C. Root, 3261 Jacksonville highway, who were honored at an open house held at the home of their nephew and niece, Dr. and Mrs. John P. Dickson, Old Stage road. The Roots were married July 6, 1907, in Portage, Wis., and have lived in Medford since 1910.

Edward Roots Celebrate 50th Wedding Anniversary

A special occasion for Mr. and Mrs. Edward C. Root, their relatives and friends, was celebration of the couple's 50th wedding anniversary, held July 7 at the home of their nephew and niece, Dr. and Mrs. John P. Dickson, on Old Stage road. The Roots live at 3261 Jacksonville highway.

About 100 guests called on the couple during the afternoon. The Roots were married in Portage, Wis., July 6, 1907. They came to Medford in 1910. Mr. Root has been an instrumental music instructor in several of the Jackson county schools for the last 19 years, retiring this year.

Lilies decorated the rooms of the Dickson home. The buffet table was covered with a gold satin lace cloth, with gold sequins on it. The centerpiece was of yellow roses and gold tapers.

Receiving with Mr. and Mrs. Root were Dr. and Mrs. Dickson. Mrs. Root's dress was of orchid lace over taffeta. Her corsage was a white orchid. Mrs. Dickson wore pink nylon net over pink taffeta.

Mrs. Hazel M. Dickson, sister of Mrs. Root, assisted by Mrs. Ernest Price had charge of the guest book, and Mrs. Glen Lynn, the gift table. Mrs. Herbert Alford cut the wedding cake. Mrs. Ruth Freed, Mrs. Charles P. Hoppe, Mrs. John J. Kennedy, Mrs. Carl Oestreich, Mrs. Florence Bailey, Mrs. Thomas J. Gifford, Mrs. Katherine Trowbridge and Mrs. Alex Connell poured. Others assisting were Mrs. Tony P. Franco, Ashland, Mrs. Frank

Women of Moose Plan Initiation

Women of the Moose will hold a business session and initiation Wednesday, July 24, at 8 p.m. at the hall.

The annual Moose picnic will be held at TouVelle park Sunday, August 11. There will be games and picnic lunches for all members and their families.

Ritual practice was held at the Moose hall July 8 and 15. Plans are being made for members to attend the convention of Loyal Order and Women of the Moose at Spokane, August 18 through 22.

Lodge Holds District Meeting

Mrs. Mary Barker, president of the Oregon Rebekah Assembly, paid her official visit to the district at the 49th annual Rebekah convention held in Jacksonville Tuesday.

In charge of the convention were Mrs. George Brownlee and her officers and the Jacksonville Rebekah lodge.

Guests introduced at the convention included Mrs. B. J. Bielman, marshal, Sutherland; Mrs. Marian Wilson, past state president, Bandon; Miss E. Lura Morgan, Bandon, sustaining membership chairman; Mrs. Louise Perozzi, Ashland, past state president; Mrs. E. W. Pease and Mrs. Eber T. Weed, Medford, past state presidents of Patriarchs Militant auxiliary. Other state officers were introduced.

Officers were elected for the next year. Taking office were Mrs. Marshall Weidman, chairman; Miss Alice Vandersteen, right supporter, Central Point; Mrs. Oscar Streeter, left supporter, Grants Pass; Mrs. Dorothy Spech, vice chairman, Ashland; Mrs. Floyd Murray, right supporter to chairman, Medford; Mrs. Milner Wright, left supporter to chairman, Glendale; Mrs. George B. Brownlee, past chairman, Jacksonville; Mrs. Ernest Gibson, warden, Ashland; Mrs. Kindred Thomas, conductor, Jacksonville; Mrs. Robert Pfaff, secretary and treasurer, Central Point; Mrs. John Small, chaplain, Medford; Mrs. Wilmer Bailey, inside guard, Gold Hill; Mrs. Gordon Le Mangrean, outside guard Ashland; Mrs. George Nichols, musician, Ashland; Mrs. Louis Jones, flag bearer, Jacksonville; Mrs. Dale Dright, right supporter to past chairman, Glendale; Mrs. William Weingart, left supporter to past chairman, Kirby; Mrs. Clifford Cherr, right supporter to chaplain, Grants Pass; and Mrs. Leslie Weiss, left supporter to chaplain.

The eight lodges in the district gave reports and the Ashland lodge was in charge of seating the convention officers. Mrs. Barker spoke and a memorial was given, planned by Mrs. John Black.

The Royal Neighbors of America served a banquet that evening. Following a dinner the degree staff of Medford Rebekah lodge presented the lodge work. Those in charge were Mrs. Homer Vinzant, noble grand; Mrs. Lee Garris, vice-grand; Mrs. John Small, chaplain; Mrs. J. D. Brummond, past noble grand, and Mrs. E. D. Dameron, degree staff chaplain.

The local group is endeavoring to organize a class in creative writing which will be given under the sponsorship of the Oregon Extension service. If 12 interested persons can be secured for the class, the University of Oregon will supply an instructor. This might possibly be either Professor Charles Russ, instructor in creative writing at the university, or Dr. James Hall, professor in the English department, it is stated. Any man or woman interested in joining such a class is asked to call Mrs. Farfan for further information.

The local group will meet Monday at 8 p.m. in the home of Mrs. Farfan, 723 Newtown street. Anyone interested is invited to attend.

Cleaning Paint Brushes
Paint brushes need cleaning after each use. If paint, varnish or shellac is allowed to dry in a brush, it never again is free of dried flecks. To clean, scrape off excess paint from the brush against the edge of the can. Then swipe back and forth on newspapers. Wash several times in the liquid used as a thinner. Then, wash the brush in soap or detergent suds, rinse and dry.

Cultivation Guides For Indoor Greenery Composed by Specialist
Urbana, Ill. — Flowering plants, an agreeable addition to any home, don't "just take care of themselves," a University of Illinois floriculture specialist advises.

"The plants must be given proper care as soon as they enter a home," G. M. Fosler said. Among Fosler's suggestions for cultivation of the indoor green thumb:

Water the plants promptly after receiving them and make sure their soil stays moist continually.

Water from the bottom "immersion methods", but make sure there is an ample place for excess water to run off.

Flowering plants do best when placed in a south, east or west window, but they should remain out of the sun's direct rays.

Don't place the plants near radiators, air conditioners or in drafts. The temperature surrounding them should remain not more than 75 degrees during the day and some 15 to 20 degrees lower at night.

Remove withered blooms and damaged or diseased leaves promptly.



Entrants in the contest for queen of Prospect's seventh annual Hillbilly Jamboree, July 27 and 28, are (standing, left) Miss Pat Sanderson, sponsored by the Parent Teacher association; Miss Jill Hedgpath, sponsored by the 4-H; (seated, left to right) Miss Loretta

Orgain, sponsored by the Prospect Lions auxiliary; Miss Suzanne Rogers, sponsored by the Prospect Lions club; and Miss Pat Goode, sponsored by the Shady Cove-Trail Lions auxiliary. (Brainerd photo)

Queen Candidates Named for Jamboree

Prospect — Five young women are contestants for the honor of being queen of Prospect's seventh annual Hillbilly Jamboree July 27 and 28. In the race are Miss Pat Sanderson, sponsored by Prospect Parent-Teacher association; Miss Jill Hedgpath, sponsored by Prospect 4-H club; Miss Suzanne Rogers, candidate of the Prospect Lions club; Miss Loretta Orgain, sponsored by Prospect Lions' auxiliary, and Miss Pat Goode, sponsored by the Shady Cove-Trail Lions auxiliary.

The queen will be crowned at 8:30 p. m. Saturday, July 27, at the Jamboree grounds. Immediately following the coronation an outdoor dance will begin.

Each contestant is selling tickets. The tickets count as votes and the girl with the most votes will be the queen and the others will be princesses.

The Jamboree, which will have a number of events, starts at twelve noon on Saturday, July 27th, with a parade from the school grounds to the Jamboree grounds. All types of entries will be welcomed.

After judging of the parade entries, booths will open. Lions will have their usual "dunkin' tank" where local citizens will take a dip now and then. Other booths will have a horse shoe pitch, fish pond, penny pitch, rifle shoot, ring the bell and other attractions. Food will be sold.

Entertainment will include balloon releases, axe throwing contest, rolling pin throwing contest, tug of war and a watermelon eating contest. Saturday night will feature the modern

dancing and Sunday evening there will be square dancing from eight until 9 p. m.

Seven years ago the jamboree was started as a means of raising funds for the Prospect Community hall and all other organizations in this community. Now it has become an annual affair sponsored by the Community club. It has proved to be excellent way of raising funds during the summer months in this community where work is more or less seasonal.

Past Commanders Hold Meeting Last Week; Auxiliary Has Picnic
Meetings were held during the past week by the Past Commander's club of the Disabled American Veterans auxiliary and the DAV Junior auxiliary.

Past commanders met at the home of Mrs. Cliff Reynolds July 15 and Mrs. Lynn Elliott became a new member. Secret pals exchanged gifts and new names were drawn. A cotton shower was given in honor of Mrs. Grover Rawls on her second wedding anniversary.

Mrs. Badon Robinson represented the local auxiliary at the Spanish War Veterans auxiliary, state convention last week in Grants Pass.

A picnic and swimming party at Hawthorne park were held July 16 by the Junior auxiliary. Thirteen members, five visitors and two new members attended. Visitors included Adeline Grissom, David Grissom, Donald Grissom, Mary Atkins, and Sherman Simmons. Connie King and Donna King are new members.

Quick Frozen Apples Used

Urbana, Ill. — Fresh, hot apple pie no longer is a seasonal delicacy.

Frances O. Van Duyn, University of Illinois foods research staff member, said that quick freezing can make this favorite a year round treat.

Jonathan, Staymen, Winesap and Rome Beauty apples are recommended for pies.

The pies can be frozen either baked or unbaked, as you choose, but there is a difference in the way you do each.

If you freeze pies unbaked, invert a second plate, which can be cardboard, over the top of the pie and heat-seal in cellophane. Wrap and freeze immediately. When ready to use the pie, remove the cellophane and the second plate and bake at 450 degrees for 20 minutes. After ten minutes, puncture the top crust with a fork and bake for another 50 minutes, or until the fruit is cooked at 350 degrees. Cool and serve.

To prepare a pre-baked pie for freezing, bake at 450 degrees for 15 minutes. Then, reduce heat to 350 degrees and bake another 35 minutes.

Freeze in the pie plate or transfer to a cardboard plate. Cover the pastboard plate with another of the same size, and serve as the under plate, and heat seal in cellophane or wrap in freezer foil.

If cellophane is used, wrap again in ordinary wrapping paper to protect the cellophane. Unwrap the pie and reheat at 450 degrees for 20 to 30 minutes. Cool and serve.

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Employer of Men Chefs Says Most Women Dislike Cooking

By CHARLES B. ENGELKE
United Press Correspondent
Philadelphia — Max Winkler thinks women aren't very good cook material.

And, making a deliberate leap from the frying pan into the fire, he adds that "most women just don't like to cook."

Winkler should know a little about his subject because he has some 200 chefs working for him — and not one of them is a woman.

Winkler, president of the Longchamps chain of restaurants, conceded that he would like to have women around his kitchens but quickly added, "only to keep up our morale."

Women have no place in a restaurant kitchen because they can't handle the job either physically or mentally, he said.

Not Disciplined Enough

"Women never can achieve the qualifications necessary to run the huge kitchens in a place like ours," he said. "They are fine in a kitchen where two or three people are served. They can easily handle the small quantities of ingredients necessary for these meals. But when it comes to larger amounts, they cannot be relied upon."

What woman can handle successfully a half-dozen 25-pound rib roasts which are usually being prepared at one time in our kitchen?" he said. "Or toss around the huge pots and pans we have to use?"

Besides that, Winkler said, women aren't disciplined enough to make good cooks.

"They are too prone to make frequent changes according to their own likes and dislikes," he says. "When we make a change, it's because we've found patrons want it that way."

Not As Creative

Women aren't as good as men at creating a new dish or setting down its accurate ingredients, Winkler said. Too often her recipe reads "a pinch of this" or "a little of that."

"Men have more orderly minds. If they mean an eighth of a teaspoonful of spice, they say so."

But Winkler's real contention is that "most women just don't like to cook. They find it's a bother and a nuisance, and that's one reason for the tremendous amount of canned and frozen foods being sold today."

"It's only for special occasions that a woman will concentrate on the preparation of outstanding meals," he said. "Most chefs prepare meals with the skill and care of a dedicated artist. They have the patience and desire to create perfection. This is a state of mind that women cannot duplicate — and in most cases don't care to."

Applesauce Preferred Like Mother Made

Madison, Wis. — Like most other food, the best applesauce is apparently the kind mother used to make.

At least that's the conclusion of consumers tested by University of Wisconsin food experts. People were offered every kind of applesauce to choose from, ranging from the coarsest to smoothest textures and from very tart to sweet.

There was no consistent preference, the researchers reported — except that people tend to pick applesauce most like that their mothers used to make.

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