

# Seven-Day Work Week Trend, Disturbs Protestants-Catholics

By LOUIS CASSELS  
United Press Correspondent  
Washington—Once upon a time, you could tell when it was Sunday because all the stores were closed.

You could buy a newspaper or a bottle of medicine at the drug store. You might find a service station or a delicatessen open. But that was about it.

Today, in thousands of American communities, it's as easy to go shopping on Sunday as on any other day.

Hardware, furniture, and appliance stores advertise "all-day Sunday sales." Real estate brokers and automobile dealers count Sunday as one of their best days. If you need a loaf of bread or a quart of milk to feed unexpected guests at Sunday dinner, you don't have to hunt around for a small delicatessen—some supermarkets are open for business as usual.

This trend toward a seven-day business week is profoundly disturbing to Protestant and Catholic religious leaders alike. Even liberal clergymen, who once endorsed the repeal of Blue Laws which forbade Sunday movies and baseball games, are concerned now about the extent to which the pendulum has swung in the other direction.

Counter-Attack Pushed  
Belatedly, the churches are mounting a counter-attack. They are reading to a generation which has never memorized the 10 Commandments the ancient passage from the 20th chapter of Exodus:

"Remember the Sabbath Day to keep holy. Six days shalt thou labor and do all thy work; but the seventh day is the Sabbath of the Lord thy God. In it thou shalt not do any work."

An interesting aspect of both the Catholic and Protestant campaigns is that they have been addressed primarily, not to the merchant who opens his store on Sunday, but to the customers who shop there.

"Businessmen sell on Sundays only when there are customers," observed Samuel Cardinal Stritch of Chicago in a pastoral letter that "Sunday has been degraded to bargain day."

He said the church has no objection to "the conduct of such business as is necessary for the public good and the safeguarding of health." He said sale of medicines, the operation of restaurants and public transportation facilities, and a few other essential services fall into this category.

Practice Unjustified  
"But there is no need or justification for the sale of articles on Sunday which can easily be purchased on weekdays. The convenient shopping hours in the evening provide an ample opportunity for shopping even to those completely occupied during the day."

O'Boyle said one of the worst aspects of Sunday shopping is that those who practice it are "depriving sales people of the opportunity to observe Sunday fittingly."

While most Catholic prelates so far have relied on the moral force of earnest appeals, Archbishop Edward D. Howard of Portland, Ore., last month issued a letter directly forbidding Catholics in his three-state province of Oregon, Idaho and Montana to work, conduct business or shop on Sunday. The instruction is morally binding on all Catholics in the area, and vio-

lations become a matter for confession.

Protestants have been moving in the same direction, both on local and national levels. At the behest of the Washington Federation of Churches, Protestant pastors in the Capital have been urging their congregations not to patronize Sunday sales. Detroit's Protestant Council of Churches, apparently proposing a weekday boycott of stores that stay open on Sunday, exhorted church members to "vote by your purchases for those businesses that do not unnecessarily stay open on Our Lord's day."

Communities Alerted  
The Economic Life Department of the National Council of Churches has proposed that Protestant churches throughout the nation join with "civic and other religious groups" to press

for "community recognition of Sunday as a common day of relaxation from work." It said that this community recognition could be achieved "both through the enforcement of present laws and proposals for new ones."

Every state except Nevada now has Sunday observance laws. Most of these laws limit Sunday business to "essential" services. For many years, these laws were rarely enforced. But there has been a movement in many areas lately to dust them off—and even to tighten them.

Recently, the New Jersey Supreme Court upheld the application of such a law in a crackdown on automobile dealers who stayed open on Sunday. Courts in Illinois, Connecticut and other states have also upheld Sunday closing statutes in the past year.

## My Day

Moscow—After watching the changing of the guard at Lenin's tomb, we dined at our hotel, then visited a circus. This circus has only one ring, but the performance is simply remarkable, and since spectators don't have to look three ways at once, it gives them an opportunity to watch each thing and appreciate it as it is done.

The animals, trapeze work, clowns—all were delightful, and the tickets, even in the expensive sections where we sat, were far cheaper than for any such entertainment in the United States. This perhaps is all a part of the state's effort to make up for other things which now cannot be obtained.

The next morning Miss Mauvee Corr, my secretary, and I drove to a state farm 28 kilometers away. We found the people there anxious to talk about their efforts on the farm, which was a particularly good one, being devoted to the development of pedigreed stock, both milking cows and farming horses.

I could explain that there are two kinds of farms in the Soviet Union—state farms, where wages are paid to workers, and collective farms. I haven't yet seen a collective farm, so I cannot tell you the difference until I have more knowledge of it.

On a state farm, every worker has a small plot of ground which he cultivates for himself. And if he grows more than he can use, he may sell the produce in the free market, where the state does not set the price except within certain limits.

I think I'll have an interesting account for you later, on this state farm and new housing for workers.

I find that, in seeing what is being done in various fields of endeavor in a country like the U.S.S.R., it is interesting to keep in mind what one has seen in Japan, India or the Near East. One finds similarities and differences, of course.

By Eleanor Roosevelt  
(Trade Mark Registered U.S. Patent Office)

Union when it still was under the regime of the czars. From the state farm we went toward Zagorsk. This is a holy city where there is a shrine, an old monastery, and two churches built in the 15th Century. One church is open all the time, with a continuous service carried on by the people. The older women chant and still have unbelievably beautiful voices.

This church, housing a saint's tomb, has a whole wall covered with beautiful icons, with the famous Trinity icon among them. Here also is a seminary and academy run by priests. The director was away, but the dean, who is a layman, invited us to lunch.

The midday meal here is a big one. They made apologies for the fact they didn't know we would be there at noontime and, therefore, had not made extra preparations. But we were somewhat surprised at what they served.

Hors d'oeuvres came first, and there was so much we thought it was our whole lunch! Instead, it was followed by soup and meat, with potatoes and compote of fruit and tea.

The hospitality and kindness there were great, and they often spoke of my husband's name as being one they revere. The Greek Orthodox church is entirely separate from the state and receives no state support. The patriarch administers funds for churches that need help, though generally each locality supports its own church.

Education is also paid for by the patriarch, who furnishes the students with shelter, food and clothing while they are in the seminary or academy. The academy is an institution for a type of higher education which prepares them for large city churches, where the seminary graduate can serve only small parishes.

We were late leaving on our drive from Zagorsk to Moscow, which took fully an hour and 20 minutes. But we reached the city within five minutes of the time for our appointment at the Ministry of Education.

This was our first drive through the countryside, and I was interested in observing the types of houses we passed. Many trucks were on the road, but generally were smaller than those we use in the U.S.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

There's Lots of Good Eating in a Lamb

West coasters like lamb. The 11 western states grow close to 30 per cent of all the lamb grown in the U.S.A. We also eat three times as much as others. Many think only of leg of lamb and loin chops. This is to remind you that there's lots of other good eating in a lamb and the other portions are likely to cost considerably less.

For roasting. Choose a frenched or American leg of lamb, boneless sirloin, loin roast, boneless loin, rib, crown rib, square cut shoulder, cushion shoulder, rolled shoulder. You can also roast breast of lamb and rolled breast of lamb. Lamburger makes fine burgers and also a good loaf. Lamb is roasted on rack in open roasting pan. No water; no cover. Low heat and that means 300 degrees, allowing 30 minutes per pound.

For broiling, frying. For broiling and for pan-frying or pan-broiling, there are sirloin chops, loin chops, rib chops, shoulder chops and patties.

For braising. Braising means cooking in water, usually after browning. Enjoy breast of lamb, neck slices, rolled riblets, stew meat, shanks.

Lamb kebabs are usually one-inch cubes cut from shoulder meat, leg of lamb or riblets. For rotisserie have meat man fix up a boned and rolled shoulder or leg of lamb.

Reminders. Lamb should always be cooked at low temperature; means less shrinkage, more lamb and juicier, more tender meat. Lamb must be served either hot or cold; no nambypamby tepid lamb. And of course fresh mint sauce or mint jelly have long been the perfect complement for lamb.

Plum Marlow Delight  
Those tempting purple plums make a two tone symphony when combined with marshmallows and whipping cream in this dessert delight. Six servings.

Cut 16 marshmallows (one-quarter pound package in pieces; fold in two cups sliced fresh plums or prunes and allow mixture to stand one hour or until marshmallows soften. Whip one-half pint whipping cream until stiff enough to hold its shape. Fold in one-quarter teaspoon pure vanilla; then fold cream into fruit. Refrigerate several hours or overnight. Serve in chilled sherbet glasses or fancy sauce dishes. Handsome when topped with whipped cream and half a fresh plum.

Stuffed With Perch  
Since nearly all ocean perch are marketed as frozen fillets,

lyn E. Thompson kindly invited us to a reception with some of our press, as well as the foreign press, and, some diplomats. I have found here, of course, many people of the press and diplomatic corps whom I have met in other parts of the world. Some, in fact, were in Washington when we were there or at the United Nations headquarters in New York. To see a familiar face or to be reminded of even a distant meeting is always pleasant.

One of the Americans at the reception reminded me of a meeting we had on a small island in the Pacific when we lunched together in the officers' mess, so one is constantly having brought to mind incidents that occurred in other places of the world.

After our reception at the embassy, where all of us spent a delightful hour or more, we went directly to a ballet performance of "Swan Lake." This was a beautiful performance lasting three hours, but much to my surprise, it didn't seem too long. As a rule, shorter performances seem to be quite enough for me where ballet is concerned.

Not having had any dinner. We returned to the hotel for a light supper and then went to bed.—E.R.  
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we rarely see the whole fish which weighs from eight ounces to three pounds. When cooked the meat is white and flaky with delicate flavor. Now that green peppers are plentiful we suggest serving green peppers stuffed with ocean perch.

Thaw two pounds ocean perch fillets. Skin and cut into half-inch pieces. Wash six large green peppers, cut thin slice from top of each and remove seeds. Simmer peppers in boiling salted water for 10 to 12 minutes; drain. Fry one-half cup diced bacon until crisp; add three tablespoons chopped onion, one-quarter cup chopped celery, one-quarter cup chili sauce, salt, pepper. Add fish. Simmer 10 minutes or until fish flakes easily with fork. Fill green pepper with fish mixture. Combine two tablespoons butter and one-half cup dry bread crumbs; sprinkle over pepper tops. Place in well-greased baking pan. Bake in moderate, 350 degree oven, 20 to 25 minutes or until brown. Six generous servings certain of family enthusiasm.

Stuffed Franks  
Frankfurters are an eternal favorite with the young crowd. Here we give them a zippy stuffing. They may be eaten as is or in hotdog buns. Serve with Cole slaw and supper's ready.

Fry four slices bacon until crisp; remove from pan and drain on absorbent paper. Sauté one-half cup finely chopped onions, green pepper, one-quarter cup finely chopped parsley in bacon drippings until tender and lightly browned. Add one-quarter teaspoon rosemary, one can cream of mushroom soup and 1½ cups finely rolled cracker crumbs. Mix well. Split franks lengthwise but not quite all the way through. Fill with stuffing. Sprinkle some remaining crumbs and crumbled bacon on top. Bake in hot oven, 425 degrees, 20 minutes.

Salad Croulons. We've been putting croulons in salad ever since the Caesar salad was invented. And as far as we're concerned, no one has surpassed that masterpiece. But we can't have Caesar salad every day, so here's a new note in salad tossing. Just add a handful or two of blue cheese crackers, the nibbling kind, to any mixed green salad. You'll like.

Mystery Oranges Among Best Buy

Orange growers are especially proud of this year's Valencia and like consumers are marvelling at nature's mysterious way of coloring oranges. Seasons go by with orange coloring behaving in a normal fashion. Then comes a season like this one when mature oranges still hanging on trees start turning green again. This chameleon-like performance does not affect the sweet juicy content in the slightest degree. You can be very sure that if the orange is offered for sale, it has attained ripe perfection regardless of tint. Another thing you're likely to notice on some oranges is a slight scar caused by heavy winds blowing twigs across the oranges while they're growing. This does not affect interior quality. Small oranges are the best buy.

Lemons and Grapefruit. Plenty of thin-skinned juicy lemons and if some storage lemons have somewhat leathery skin you'll find them just as juice-full.

## CENTRAL POINT Church Class Party Held

By DORIS HUGHES

Central Point—Mrs. Arthur Mead was hostess Thursday afternoon for the Community Bible church class party. Mrs. Ray Minger led the devotions. Mrs. Edward Higinbotham, class president was in charge of the business meeting. Mrs. Arthur Mead is class secretary. Mrs. Oscar Minnick was in charge of the entertainment. Refreshments were served by the hostess.

Those attending were Mrs. Ted Hill, Mrs. Mary Pope, Mrs. Millie Johnson, Mrs. Carrie Hamrick, Mrs. Joe Gray, Mrs. G. H. Hansen, Mrs. Annie Noy, Mrs. Alma Mallery, Mrs. Ray Minger, Mrs. Edward Higinbotham, Mrs. Oscar Minnick, and the hostess, Mrs. Mead.

The Central Point Jaycettes met Wednesday evening at the home of Mrs. Richard Stratton. Sixteen attended. Mrs. C. W. Anhorn gave a demonstration on flower arrangement. Mrs. Don Thumler, who was cohostess, served refreshments.

Mr. and Mrs. L. H. Olson who recently sold their home near Gold Hill and moved to Central Point, are now building a home on 10th st.

Thomas C. Quail is in Berkeley, Calif., where he was called because of the death of his grandmother, Mrs. Edna Alexander. She died Monday, Sept. 9.

Visiting Mr. and Mrs. John Bohnert recently were their son-in-law and daughter, Lt. and Mrs. James F. Rice, of Camp Pendleton. The lieutenant went from here to Camp Perry, Ohio, where he represented his outfit from Camp Pendleton at the National Rifle matches. After visiting here, Mrs. Rice went to visit her husband's parents at Myrtle Creek. She will return to Central Point and remain here until he returns Oct. 1.

Grapefruit is plentiful for juicing, offering on the half-shell or how about preparing segments just as you do with oranges? Broiled grapefruit for breakfast or dessert is a good choice.

Other Fruits. Thompson seedless grapes are piled high along with Cardinals, Red Malagas and Ribiers. Enjoy peaches while you may and if you're putting them up, you'd better be about it quickly. Bartlett crop is a big one, prices very reasonable. Nectarines are eaten and served just like peaches. Gravenstein apples are still around with first of the Delicious and Jonathans showing up, with biggest crops in history forecast. Melon variety is good. Italian prunes, plums and new-season figs offer further variety.

Poultry and Meat. Turkeys and chickens are bargain priced. Good buys in stewing beef and ground beef. Breast of lamb is a bargain, very good when braised. We forego comment on pork which is at low ebb of supply and you know what that means. Now is fine time to enjoy economical, easy to fix fish. You'll find fresh cod, flounder, rockfish, sole, seabass, salmon, frozen crabs, scallops, shrimp, salmon, halibut, swordfish and fish sticks.

Mr. and Mrs. John Bohnert and their nephew, Errol Coffman, of Central Point, accompanied the Antelope Forestry club on a horseback trip to Seven Lakes basin last week end. On Saturday, Doug Finch, assistant forest ranger at Butte Falls, led the group on a ride to Devil's peak, around the new trail to Alta lake.

After attending the State Fair at Salem, Mr. and Mrs. Don Bradshaw went with Bradshaw's parents, Mr. and Mrs. Ken Bradshaw, to the coast for a three-day vacation near Waldport.

Orth Miller is in Portland on a business trip.

Last week end, Mr. and Mrs. L. C. Lisenbee and children visited at the home of Mr. and Mrs. Tarry Tracy at Cathlamet, Wash. Tracy is Mrs. Lisenbee's brother.

The Central Point Jaycettes have made the final plans for the "mother-daughter meeting" which will be held Sept. 25 at the Jackson hotel in Medford.

Stephen Parrish, son of Mr. and Mrs. Stanley Parrish of Central Point, and Carl Koellner, son of Mr. and Mrs. G. A. Koellner of Sams Valley, will leave soon for Oregon State college. Both boys graduated last year from Crater High school.

Wednesday morning, Andy Glenn, custodian at Central Point Junior High school, broke five toes when a barrel of disinfectant which he was lifting, slipped and landed on his foot. He will not be able to return to the school for two months.

Mr. and Mrs. Orth Miller returned Sunday from a vacation and business trip to Los Angeles. While they were there, they visited Disneyland.

Mr. and Mrs. Bill Grager and daughters are moving from Central Point to Idaho. Grager has employment there.

Crater High school will play the first football game of the season at 8 p.m. Friday. The game will be with Yreka at Central Point. There will not be another high school game in Central Point for five weeks. The Junior Chamber of Commerce will sell refreshments at the game. The proceeds from this will be used for the new score board.

Mr. and Mrs. Lloyd Walch gave a party Saturday in honor of their son, Ronald, on his sixth birthday. Those attending were

Mr. and Mrs. Earl Boling, Miss Patricia Higinbotham, Mr. and Mrs. James Higinbotham, Mr. and Mrs. Marvin Wright and children, Mr. and Mrs. James Bresland and children, Mrs. Besie Williams, Mr. and Mrs. Lloyd Walch, and sons, Richard and Ronald.

The Crater Comet Capers will continue to broadcast over KWIN on Wednesday evenings beginning at 8 p.m. Moderators are Jockie Cameron, Linda Warren, Joan Dobrot and Louise Pendleton.

## NEEDS CARPET—BAG

New York—A person apparently saved his Confederate money, judging by an ad in today's New York Times. The ad: "Wanted immediately, old time carpetbag, style of 1866, original preferred. Must be in good condition. Write: Dr. Fount Richardson, box 83, Fayetteville, Ark."

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