

## OSC Specialists Give Advice On How to Care for Venison

Oregon State College—Sportsmen who bring home a deer this year will help provide the family larder with some good high protein food.

But the secret of good venison comes before it reaches the kitchen, advise Oregon State college wildlife management experts, who point out the importance of taking care of the deer as soon as it's shot. Off-flavors in venison are usually the result of lack of care to the animal before it's cooked.

After the deer is killed, it should be skinned as quickly as possible to remove body heat, the experts say. After the animal is bled, properly dressed and the carcass cooled, flies should be kept away from it.

Lucky hunters who bag their game early are advised to dress and cool the animal as quickly as possible either by hanging it close to the car or returning to camp with it. Many hunters are disappointed each year when they have stored the carcass in the trunk of the car. The meat spoils very quickly in a warm place. Sportsmen who hunt close to towns may want to investigate frozen food locker storage.

**Keep Meat Cool**  
If possible, some type of carrier on the car should be provided for the deer. Deer carried near the warm motor for many hours often spoils.

Most cooks like to follow the hunter's code and "eat some venison, give some away and save some for the future," says Mrs. Ruth Klippstein, OSC extension nutritionist. Pointers on freezing, canning and fresh use are offered.

For best results, venison needs to be aged for 4 to 5 days at 30 degrees. Some lockers, if they have room, will condition meat for hunters before wrapping it for freezing.

Homemakers may want to can some of the venison. Time tables are the same as for beef. A favorite recipe is to brown cubes of venison at home, then have them custom canned. They make excellent stews and meat pies, says Mrs. Klippstein.

The neck meat of the deer makes a tasty minicmeat. Venison can be substituted for beef in most minicmeat recipes.

**Deerburger Good**  
For families who prefer

## Zontians Attend Fall Conference

Four Zonta club members, Mrs. Jean Fish, Mrs. Ilean Griggsby, Miss Josephine Kirtley and Mrs. Ethel McIntyre, have left for Coos Bay to attend a convention of District VIII, Zonta International, which opened today and will continue through Saturday.

Mrs. Fish, president of the Medford club, is the official delegate, and Mrs. Griggsby is alternate. Mrs. Fish has been asked to preside at the president's breakfast.

Mrs. Emma Conlon, Paterson, N.J., president of Zonta International, and Mrs. Gladys Puckett, District VIII governor, will report on the Paris conference of the organization which both attended. Also present will be Mrs. Ellen Harris, Vancouver, B.C., second vice-president. Zonta is a classified service organization for business and professional women.

Medford delegates will report on the conference at a meeting here October 10.

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ground venison—for use as "deerburgers" or in venison loaf—the addition of beef fat to the venison during the grinding process is recommended. Avoid use of venison fat, however. It gives the meat a "wild" flavor and should be trimmed away when venison is cooked.

Venison, a rather dry meat, is often improved by addition of suet, butter or other fat when using dry heat methods, roasting, broiling and frying.

Regular methods of meat cookery also apply to venison, the home economist noted. Less tender or meat from older animals should be cooked with moist heat. Moist heat methods include braising with a liquid, stewing, pot roasting or making swiss steak. Scoring or pounding meat also helps tenderize it.

Tender cuts, venison steaks and hind quarter cuts, are good roasted, barbecued, broiled or fried. Butter or other fat and seasonings such as salt and pepper, sage, bay leaf or thyme also improve meat flavor, Mrs. Klippstein reported.

All the goodness in the deer isn't in the venison. Mrs. Klippstein continues. Hides can be tanned and made into lovely, and almost indestructible moccasins, jackets, vests and gloves.

Hunters who intend to use the hide should plan to take care of the deer after it's stalked so the hide remains in good shape. After the animal is killed, it should not be dragged over rocks or through rough places. Rocks scar the leather or leave rubbed spots on the skin.

## World Series Fans Consume Tons of Franks, Other Food

By GAY PAULEY  
Yankee Stadium, N. Y. — The World Series represents just one giant...er Yankee-Braves appetite to Phil Goldsmith.

Goldsmith, an easy-going man of 59 years, is manager of catering at Yankee Stadium and the Polo Grounds—has fed 31 World Series crowds, 13 of them at the Polo Grounds and 18 of them, counting the present series, at the stadium.

He long since has stopped counting the number he has fed during regular season, in 41 years with the Harry M. Stevens, Inc. catering firm. Goldsmith's vendors—some 350—work each series game dispensing frankfurters, sandwiches, peanuts, coffee, beer, soda pop, ice cream, pies, cakes, and scorecards.

But the season's largest picnic is no picnic for the catering manager. He works almost around the clock, and he worries as much about the weather as a club manager.

A rain-out means loss of perishable food—"I have to eat a lot of rolls," he said.

"Cold weather brings on a big run on hot coffee. Warm weather, I order a heavier supply of ice cream and beer."

**Plenty of Franks**  
"We ordered nine tons of franks for opening game, said Goldsmith. "We used one thousand loaves of bread for sandwiches. Baseball fans are a hungry lot. They eat more hot dogs than anything else. In sandwiches, ham is the all-time favorite."

The catering manager couldn't estimate the daily consumption of peanuts, ice cream and other foods. He said it depended on the weather.

## Grange Notes

**Central Point Grange**  
Central Point Grange will hold their regular meeting Oct. 4 at 8 p.m.

The third and fourth degrees will not be exemplified as originally planned due to hunting season. Several members of the team have "gone hunting," so the degree work will be put on the last week in October, after hunting season.

The lecture hour will be held after the close of the business meeting and will consist of either square dancing or card playing and will depend on the members.

Serving committee for the evening is Mr. and Mrs. Homer Brown, Mr. and Mrs. Cleo Young and Benton Boyce.

Display table will show old fashioned phonograph records and the old style sheet music. Anyone having old time music or musical instruments is asked to bring them.

**BUSHEL HERE TO STAY**  
Washington — The Agriculture Department has decided to stick to the old bushel basket, at least for next year. The government decided to drop an economy plan to measure its grain operations by hundred-weights after a group of grain traders protested the move would cause "chaos" in their industry.

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## Gold Hill PTA Opens Year; Bond Election Explained

Gold Hill—"Welcome Teachers" was the theme for Gold Hill Parent Teacher association's first fall meeting held last Thursday evening in Hanby school gymnasium. The invocation was given by the Rev. Howard Walton.

The faculty of Patrick and Hanby schools, including eight new teachers, were introduced during a reception, which followed the routine business session, conducted by Mrs. Floyd Taylor, president of the unit.

Mrs. Mildred Black was elected treasurer of the organization. She will replace Miss Louise Ramsey, who resigned to take a teaching position in the Grants Pass area.

Gilbert Mack announced that the projector which the PTA purchased last year for use in the school will arrive soon.

Following an informal discussion on the use of "hi-fi" records in the school, the parents and teachers favored this year's PTA project to purchase records for the school's record player.

According to Mrs. Audrey Beman, school secretary, 4-H sewing leaders are needed to work with the girls from the fourth through the eighth grades. Women interested are requested to contact Mrs. Beman for additional information.

Russell Carr's eighth grade won the room count for parents present. Seventy parents and teachers attended this meeting.

Mrs. Charles Rosecrans opened the PTA membership drive at this meeting. Mrs. Kenneth Lamb is assisting Mrs. Rosecrans. The

drive will extend through October; dues are 50 cents.

Mr. and Mrs. Alvy Bowman, Medford, provided special music for the program.

Teachers were welcomed and introduced by Mrs. Walter Doherty, program chairman. They are Gilbert Mack, principal; Russell Carr, Dean Roberts, Mrs. Mildred Black, Claude Morgan, Mrs. Ida von Buskirk, Mrs. Barbara Charles, Mrs. Vera Steels, Mrs. Shirley Anderson, Mrs. Cora McDonald, Miss Marie Johnson, Mrs. Marie Brannock, Mrs. Barbara Toner, Mrs. Wilda Franks, and Mrs. Ellow Mae Gail. Mrs. Doherty was introduced by Gilbert Mack. She is the school's pianist.

Mrs. Beman introduced the unit officers, Mrs. Floyd Taylor, president; Mrs. Walter Doherty, vice president; Mrs. Lester Wakeman, secretary, and Mrs. Black. Committee chairmen introduced were Mrs. Edsel White, hospitality; Mrs. Rosecrans, membership; Mrs. Clyde Kell, publicity; Mrs. Ogden Kellogg, magazine; Mrs. Melvin Johnson, ways and means; and Mrs. Walter Doherty, program.

School staff members introduced were Mrs. Audrey Beman, secretary; Al Beman and Charles Foote, custodians, and Iver Sands, bus driver.

Room mothers introduced were Mrs. Kellogg, Mrs. Paul Molloy, Mrs. Oliver Erickson, Mrs. Allen Hilkey, Mrs. Kell, Mrs. K. L. Richardson, Mrs. Leon Spencer, Mrs. Ralph Hixson, Mrs. Jesse Flenner, Mrs. Delos Walker, Mrs. Theibert Wright, Mrs. Glen Leach, Mrs. Walter Doherty and Mrs. John White.

Mrs. Lester Wakeman, PTA secretary, presented each teacher a corsage or boutonniere which were made especially for the occasion by Mrs. George Dorman of Gold Hill Garden club.

A brief history was given by Mr. Mack of each teacher's life. H. D. Force told each teacher's favorite humorous story.

Norman Gail, director of the school board, spoke on the reasons and need for the forthcoming bond election to be held October 10 in District 6.

The bond issue is for \$160,000 to build eight new classrooms at Crater High school. The school

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## Guest Here

A houseguest at the home of Mr. and Mrs. W. P. Tucker, 524 West Eleventh street, is Mrs. Tucker's sister, Mrs. H. A. DeLong, Corvallis.

he said was originally built to accommodate 400 students with a maximum capacity of 500 students. A total of 630 students are now enrolled at the school which he said is classed as sub-standard by the state.

Mrs. Taylor announced that baby sitters will be available at future PTA meetings. Those interested may contact her for further information. She also said toys are needed to amuse small youngsters, and those interested in donating toys may contact her.

Refreshments were served by mothers of pupils in the eighth grade with Mrs. White and Mrs. K. L. Richardson in charge. Mrs. Paul Molloy and Mrs. John Jaksch were co-hostesses for the refreshment hour.

About 98 per cent of Canada's electric energy is generated by water power.

## Temple Members

Visit Coast Clubs  
Mrs. Raymond Reter, Mrs. E. Ronald Rice, Mrs. W. A. Arnold, Mrs. Charles Cook, and Mrs. H. L. Nordwick, left yesterday for the coast to visit clubs of Zuleima temple, daughters of the Nile. They will visit in Coquille, Coos Bay and Gold Beach.

Mrs. Rice is princess royal of the temple, and Mrs. Cook is recorder. Mrs. Reter, Mrs. Arnold and Mrs. Nordwick are past queens of the temple.

## Eagle Point Lions Selling Calendars

Eagle Point — Eagle Point Lions' club announces that members are taking orders for community birthday calendars, which are being sold as a fundraising project. The auxiliary is aiding the project, and auxiliary members are now canvassing the area. Deadline for orders will be October 8.

Anyone interested in purchasing a calendar may call Mrs. G. Lee Hayes, HILLcrest 6-3731.

## Jefferson PTA Chairmen Named

Committee chairmen for the current year were announced following the meeting last week of the Jefferson Parent-Teacher association executive board. Mrs. John Kent, president, presided over the meeting held at the school.

Chairmen appointed by Mrs. Kent include Mrs. I. V. Lawrence, room representatives; Mrs. Charles Champlin, budget; Mrs. John F. Vaughn, hospitality; Mrs. Frank Taylor, membership; Mrs. Charles Fox, ways and means; Mrs. E. B. Hedberg, publicity; Mrs. R. P. Knights, magazine; Mrs. Harvey Bell, kitchen; Mrs. Gordon Shelton, historian; and Mrs. R. S. Hinman, legislative.

Other officers elected last spring to serve with Mrs. Kent were Mrs. Mike Wagar, vice president; Mrs. James Semple, secretary; and Mrs. Walter Olson, treasurer.

Plans are being made for the first monthly meeting of the

## 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.

### Thursday

7:30 p.m. — Unity Centre of Medford, room 203 Holly theatre bldg.

8 p.m.—Phoenix Neighbors of Woodcraft, Phoenix Grange hall.

8 p.m.—Welcome Wagon club, YMCA.

8 p.m. — Southern Oregon Stamp Club, Girls' Community club.

8 p.m.—Mistletoe camp, Royal Neighbors of America, Pythian building.

8 p.m.—Adarel Chapter OES, Jacksonville Masonic lodge.

Friday  
1:30 p.m. —Elk-Trail PTA, at schoolhouse.

Jefferson PTA on Friday, October 11, at the school.

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