

Civic Music Chairmen Announced

Seth Bullis, president of Jackson County Civic Music association, has appointed chairmen for the annual membership campaign, which opens Monday, October 7, with the annual dinner.

Mrs. William Duhaime is campaign chairman and assisting her are seven division chairmen. They are Mrs. John Delenback, Mrs. Herbert Roberts, Mrs. Paul Dix, Mrs. Philip B. Lowry, Mrs. Lyle Schoppert and Mrs. Fred Morlan, Medford, and Mrs. Karl Peterson, Ashland. Mrs. John Anicker Jr., is headquarters chairman.

The kick-off dinner is set for 6:30 p.m. in the dining room of the Jackson hotel. Invited are officers, chairmen and workers. Campaign headquarters have been established in Purucker's Piano house, 111 North Central avenue, and will be staffed each during the membership week from 9:30 a.m. until 5:30 p.m.

Membership week will extend through Saturday, October 12. Memberships, which admit each member to the Jackson County Civic Music association concerts, are \$6 for adults and \$3 for students. Concerts will again be presented in Medford High school auditorium. Memberships may be purchased during enrollment week only, and tickets are never sold for single concerts.

New Art Work Now On Display

A three-panel screen executed as a single unit mural is now being displayed at Purucker Piano house. The screen represents a new venture in the artistic field by Clifford Platz, Medford artist. Mr. Platz states that he will be interested to learn the reaction of those seeing the new work.

The screen is being exhibited through the consent of Mrs. Morland, for whom the work was done.

Mr. Platz now has underway a three-wall mural in the new family room of a Medford home. This is to be a seascape, and will be shown at an open house when it is completed.

Mr. Platz keeps a continuing exhibit of various artistic works at Purucker Piano house.

Recording Artist To Be Caller for Dance at Corral

Fenton (Jonesy) Jones of Glendale, Calif., will be guest caller at a square dance starting at 8:30 p.m. today at the Square Corral at Camp White.

Mr. Jones is a recording artist for MacGregor records, and is nationally-known in square dance circles. He has made several appearances in the Rogue valley.

The dance is being sponsored by the Rogue Valley Square Dance Callers association.



Women interested in bringing fine music to this area are working on the annual membership campaign of Jackson County Civic Music association. Pictured here at headquarters at Purucker's Piano house are (standing, left to right) Mrs. John Anicker Jr., headquarters chairman; Mrs. Herbert Roberts a division chairman and Mrs. William E. Duhaime, general chairman for the campaign. Seated at the desk are Mrs. Fred Morlan (at left) and Mrs. Lyle Schoppert, both division chairmen. The campaign will open with a dinner Monday at 6:30 p.m. at the Jackson hotel.

—(Knackstedt photo)

Retarded Child To Be Topic For Meeting Next Thursday

The mentally retarded child in his community is to be the theme of a meeting to be held Thursday, October 10, in the educational rooms of the First Methodist church at 8 o'clock.

All interested parents, school personnel and youth workers are invited to the meeting and to a potluck dinner to be served at 6:30 p.m.

Dr. Irvin Hill, superintendent of Oregon Fairview Home for the mentally retarded child, is the featured speaker, with a large number of professional personnel from the medical, school and juvenile fields to participate in discussion groups.

The discussion groups will feature the pre-school child, school child, teen-age child with his vocational problems and the Fairview child.

In addition to Dr. Hill, discussion group speakers will be Leon Mulling of Southern Oregon College; Mary Ellen Bell, health department; the Rev. Alice Woolley, Talent, and Dr. William Miller of Medford on the pre-school child.

On the school-age child, Katherine Baalman, teacher, Mrs. Frances Klein, supervisor of special education, Dr. E. A. Merk, health department, and Miss Frances Clink, supervisor of health department nurses, will speak.

Alex MacDonald, Medford

Many Classes For Women Announced

Several adult education classes of particular interest to women are included in the program announced by the Medford city schools. Registration began Wednesday and will close Saturday morning. Interested adults may register by telephoning Spring 3-5341, tonight or Saturday morning.

The homemaking field is represented by classes in tailoring, clothing construction, beginning clothing, children's clothing, cake decoration, freezing of foods, Christmas ideas, foods and decorations for special occasions.

Also of interest of women are classes in sculpture, Spanish, rocks and minerals, water color painting, art appreciation, world problems (college credit), art education (college credit), parliamentary procedures, public speaking, vocabulary building and practical nursing.

Classes vary in length from four to 10 weeks, and a small fee is charged for non-credit classes. Fees are higher for college credit courses. Instructors are high school and college faculty members or other qualified persons.

Further information may be obtained by calling Lindsay M. Vinsel, director of adult education for Medford, at Spring 3-5341.

Guild Announces Dinner Meeting

Westminster guild of First Presbyterian church will meet at the church at 6:30 p.m. Monday, October 7. Dinner will be served by a committee with Mrs. Glenn Harrison in charge.

A discussion on "Judaism" will be led by Miss Laura York and Mrs. O. A. Martolin. Special music will be furnished by the Misses Barr.

Hostesses for the evening are Mrs. Virgil Bolton, Mrs. George Tucker and Mrs. J. A. Medley. Members are to call Mrs. Bolton, 2-2391, for reservation for the dinner not later than Sunday night.

Casserole Dish — Arrange 4 browned pork chops in baking dish with apple quarters, sliced onion and 3 cups cooked dry lima. Sprinkle with 1 tablespoon brown sugar and ½ cup orange juice. Cover closely and bake 1 hour in moderate oven.

Kitchen Linens



by Alice Brooks

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Specialist Advises on Camp Menus

Corvallis — Camping menus take as much "forethought" planning as meals at home if they're to be tasty and safe to eat, Oregon hunters are reminded this week by an Oregon State college home economist.

Mrs. Ruth Klippstein, Oregon State college extension nutritionist, passes along these ideas to assure hunters of good food that can be packed without danger of spoilage.

Perishable foods such as meat and fluid milk should be used early in the week. Fresh meats should be packed in ice, and wrapped in thick newspaper to keep in the best condition. Heavily smoked meats carry well, but most smoked meats on the market are not heavily smoked. Canned hams need to be kept refrigerated.

For convenience and safety, Mrs. Klippstein recommends canned and dehydrated foods. Dehydrated soups, potato flakes, bacon slabs, blocks of cheddar cheese, canned potatoes and hard cooked eggs, can be mainstays of good camp diets. Dried union soup is specially good as stew base.

Liver Good

The hunter's ritual of quick use of the liver makes tasty fare if the hunting party isn't too large. The liver should be cooked immediately, however, because it spoils if allowed to stand too long. It may be dredged in flour and fried in bacon grease or used in stew.

Willamette Valley sportsmen who hunt in high elevations are reminded that longer cooking times are needed.

Modern dry milk solids are easily carried and can be re-constructed into fluid milk for a camp beverage. For another drink that pleases the palate, Mrs. Klippstein suggests flavored cups of chocolate steamed milk drinks. Powdered coffee can also be carried in the camp pack.

Surprises in the food line may include crisp fall apples, fruit jars, homemade cinnamon rolls and pieces of cookies.

Pieces of hard candy or candy bars should also be included, especially by persons who are not accustomed to hunting in high elevations. Candy is easy to carry and provides quick energy.

Take Drinking Water

Sportsmen headed for dry Eastern Oregon hunting areas, are advised to take plenty of good safe drinking water. At least one gallon a day for every person in the party is a recommended amount.

The hunting party will need to protect its food from wild animals. Foods can be left in locked cars or suspended from trees. If the animals are friendly pests but not particularly hungry, these measures will discourage them from stealing food. A good waterproof tarp is needed to cover food at night.

Mother-Children Swimming Class Offered at YMCA

A mother and pre-school children swim instruction class is now in progress at the YMCA.

This class is held each Tuesday and Thursday from 2-3 p.m. and is open to mothers who have pre-school children, ages 3-6. The classes will continue throughout the winter months. The water in the "Y" indoor swimming pool is heated to 80 degrees throughout the year.

The instructor, Miss Sheila Spence, will teach the mothers the proper swimming skills and the mother in turn will teach these skills to her child.

A service fee will be charged. For further information, call the YMCA at Spring 2-6295.

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: 8 p.m. — Ruch PTA, school cafeteria.

Help Yourself to Happiness

This column is one of a series on marriage and family problems which appears weekly in this paper. It presents problems on everyday living and attempts to bring you the most expert opinion in this area. Readers are invited to present their problems. All queries will receive individual attention and should be accompanied by a stamped self-addressed envelope directed to Mary Harris Seifert, M.A., Department of Education, The American Institute of Family Relations, 5287 Sunset Boulevard, Los Angeles 27, California.

Boy meets girl. Boy thinks girl the most wonderful thing since the invention of romance. Girl is sure this is the one. Boy proposes. Girl says, yes.

The Big Decision is made: wedding bells will ring, and John and Joan will live happily ever after. But something important has been omitted.

If you were about to try a new job, John, wouldn't you want to be sure you knew all about it, what work and responsibilities it involved? What preparations you needed? Would you not want to talk about it to someone who knew the requirements and could help you to fulfill them?

And Joan, wouldn't you feel the same way? Wouldn't the very newness of an unknown situation urge you to learn all you could about it, so that you could make a success of the venture?

How about this marriage of yours? Are you both prepared and really ready for marriage? Not just the bird-and-bee part of the problem, but everything

about it which can be learned ahead of time?

More and more couples are realizing the tremendous importance of premarital counseling. A marriage which has "started out right" doubles its chances of happiness, success, and durability. Here at The American Institute of Family Relations in Los Angeles, Dr. Paul Popenoe suggests a course designed to eliminate future difficulties before they start, to educate for family responsibilities, to share planning and budgeting.

Let's suppose our John and Joan come to the American Institute for premarital counseling before their wedding. Their physician, minister, or a friend may have sent them, but they are eager to know what it is all about.

They will have four one-hour consultations, three before marriage and one after marriage. Their personalities will be tested and traits important in marriage will be pointed out. They will receive complete information on sex, a physical examination for Joan, and a pre-marital kit of reading material. An experienced budgeteer will help them plan their household arrangements and expenses. A counselor will aid them in talking through any foreseeable problems (resident in-laws, stepchildren, and the like), to avoid future difficulties. They will be urged to return after the wedding to discuss any problems which remain unsolved.

With such a beginning, John and Joan will have a better chance of living happily ever after!

Bridge Lessons Planned at YMCA

Classes in contract bridge for beginners are planned by the YMCA. The classes will be held each Tuesday and Thursday from 2 to 4 p.m., beginning Tuesday, October 8. Ten sessions will be held, and the Goren method will be taught. No charge will be made for YMCA members; non-members will pay a nominal fee. Further information may be obtained by calling the Y office.

To soothe tired feet dip them into a basin of hot water containing two handfuls of ordinary salt or plunge them alternately into hot and cold water, ending with the cold.

Mrs. Paul Molloy Is Hostess For Gold Hill Group

Gold Hill—Mrs. Paul Molloy was hostess for the October meeting of Gold Hill Health unit Tuesday afternoon. Co-hostesses were Mrs. Loyd Dusenberry and Mrs. George Dorman; dessert was served.

The business session was conducted by Mrs. Ed Knapp, president of the unit. At this time, plans were made to have an up-to-date mailing list available before it is time to mail the Tuberculosis association Christmas seals. Mrs. Donald Dickson was appointed chairman for the card file list.

The bi-monthly meeting of the Jackson County Health association will be held in Medford Friday, Oct. 18 at 1:30 p.m. She also announced the seal sale luncheon, which will be held Wednesday, Oct. 16 at 12:30 p.m. in the new Red Cross building in Medford.

At the close of the business meeting, a film "Human Heritage," was shown by Mrs. Al Beman. After the film was presented, Miss Elizabeth McGallaird, school health nurse, led an informal discussion.

Tasty Appetizers

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