

## Families Assemble Today For Traditional Dinners

In homes throughout the city today families are gathered for festive Thanksgiving dinners. Many have come from other cities to spend the holiday here, and other families have left Medford in order to be with relatives and friends in near-by cities and states.

Mayor and Mrs. John Snider and family are guests today of the mayor's mother, Mrs. Maude M. Snider, 406 Barnes avenue. Also with Mrs. Snider for dinner are her son-in-law and daughter, Mr. and Mrs. E. Hale Greenman, and their children.

Lester D. Harris, Medford High school principal, Mrs. Harris and their two younger children, Mary Kay and Reed, are in Portland today to spend Thanksgiving with their daughter and son-in-law, Mr. and Mrs. Merrill Havl. They will be dinner guests of Mr. Havl's parents, Mr. and Mrs. George Havl.

Miss Sally Harris, another daughter, left yesterday for San Francisco after a brief visit here with her parents. Miss Harris, a hostess with Pan-American Airways, is scheduled for a week end flight to Hawaii.

Harlow Carpenter arrived Tuesday night from Waitfield, Vt., to spend Thanksgiving in Medford with his parents, Mr. and Mrs. Alfred S. V. Carpenter, Topsisides, Old Stage road. Mrs. Carpenter remained in the east in order to be with her family for the holiday.

Mr. and Mrs. Bruce McDonald and three children, Butte Falls, and Mrs. McDonald's mother, Mrs. Fred Rankin, 18 Richmond avenue, left yesterday for Coos Bay to spend the holiday with Mr. McDonald's mother, Mrs. Alfred McDonald, formerly of Medford. Also with the family will be Mrs. Clinton Bessee, Mrs. Alfred McDonald's sister.

Miss Sara Hart, senior at Oregon State college, has arrived home to be with her mother, Mrs. Robert Hart, 22 Glen Oak court. They are dinner guests today of Mrs. Floyd Hart, Grant road. Other guests at the family dinner are the hostess' brother and sister-in-law, Mr. and Mrs. Lyle Walther and son, and Mr. and Mrs. Floyd Hart Jr., and daughter, Pamela.

Dr. and Mrs. Dwight Findley and son, Jack, Old Stage road, are in Portland today as guests of the Findley's daughter and son-in-law, Mr. and Mrs. Gerald Bartz. Also with the family in Portland are Mr. and Mrs. N. B. Bender Jr., the Findley's son-in-law and daughter from Seattle. Friday the Findleys will accompany the Benders to Seattle where they plan to attend the annual Seattle National Boat show.

Guests of Dr. and Mrs. B. L. Lageson, 107 Black Oak drive, today are their son-in-law and daughter, Mr. and Mrs. Robert Reverman, and daughter, Michelle, Roseburg.

Miss Dolores Zeleznik has arrived from Marylhurst college, Marylhurst, Ore., to spend Thanksgiving vacation with her parents, Mr. and Mrs. Paul

Zeleznik, 1497 Beall lane. With her as a guest is Miss Kay Post, Tyndall, S. D., also a Marylhurst student.

Other Marylhurst students home for Thanksgiving are the Misses Nancy and Mary Kay Conroy, daughters of Mr. and Mrs. Chester McKinley, 1102 West Ninth street, and Miss Carol Russell, daughter of Mr. and Mrs. Robert Russell, Beall lane. Miss Mary Kay Conroy, a sophomore, was crowned queen of the annual carnival at the college held November 22.

Postmaster and Mrs. Moore Hamilton are hosts today for a family Thanksgiving dinner at their home on Rose avenue. Dinner will be served for Mr. Hamilton's parents, Mr. and Mrs. C. T. Hamilton, Central Point, their daughter, Miss Nancy Hamilton, home from the University of Oregon, Miss Nancy Reynolds, Sacramento, Calif., also a student at the university, and their son, Robert. The two young women are members of Gamma Phi Beta sorority at the university.

A family dinner is being held today at the home of Mr. and Mrs. Maynard Paup, 3298 Hollywood avenue. Their guests will be Mrs. Paup's sister and brother-in-law, Mr. and Mrs. Gordon Grow and family, Klamath Falls; Mr. and Mrs. Lawrence Brooks, Klamath Falls; Mrs. Paup's father, W. C. Hooper, Klamath Falls; another sister and brother-in-law, Mr. and Mrs. Arthur L. Brooks and daughter, Medford; Mr. Paup's parents, Mr. and Mrs. Floyd Paup, Medford, and Mrs. Paup's mother, Mrs. Beatrice Hooper of this city.

Also hosts today for a Thanksgiving dinner are Mr. and Mrs. C. O. Lovejoy, Old Military road. Their guests are Mr. and Mrs. Arthur Jones and daughter, Robyn, Tacoma, Wash., Mr. and Mrs. William B. Clegg and their son and daughter-in-law, Mr. and Mrs. William B. Clegg Jr., who came down from Eugene for the holidays. The younger Mr. Clegg is a student at the University of Oregon.

The Rev. and Mrs. D. E. Milard, Eagle Point, are dinner guests today of Mrs. Cecil Ray More and her son at their home on the Old Stage road. Mr. More is in the east on business.

Mr. and Mrs. W. E. Hercher, 1608 Stratford avenue, are serving a family Thanksgiving dinner today. Their guests will be Mr. Hercher's mother, Mrs. Walter E. Hercher, Mr. and Mrs. Chester Hercher and the Misses Marcia and Lois Williams, all of Roseburg.

Mrs. Hercher's parents, Mr. and Mrs. Paul Helweg, Roseburg, visited here last week and today are in Bend, Ore., as guests of their younger daughter and her husband.

Winter avocados are in the markets now, ready to add their delicate, rich flavor to holiday meals. Pink grapefruit sections and avocado slices make one of the simplest and best dinner salads.

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by Alice Brooks

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## Project Planned For Electa Club

Mrs. A. L. Schrack was hostess chairman for the last meeting of Electa Social club, held at Girls Community club. Mrs. Schrack served dessert, assisted by Mrs. Arthur Carroll, Mrs. Mark Lawrence and Mrs. A. Lyons.

A project for next year was planned during the business meeting.

Mrs. E. M. Lovell heads the committee for the December 27 meeting, with Mrs. L. E. Bean, Mrs. L. D. Hoagkins and Miss Ann Detwiler assisting.

Electa Social club was organized many years ago for the purpose of introducing newcomers to the valley, and members are Order of Eastern Star members not affiliated with any valley chapter.

Mix drained canned cling peach slices with mincemeat for a delicious and less rich holiday pie. Cheese, ice cream or hard sauce make good dress-ups for this.

## Tradition Dictates Turkey Cooking For Thanksgiving

BY JEANNE LESEM  
United Press Correspondent  
New York—There is more than one way to serve turkey during the holiday season, and still stick to tradition.

It just depends on the part of the country you hail from. Sauerkraut is a Thanksgiving turkey accompaniment in western Maryland, for instance, say John and Marie Roberson, authors of "The Famous American Recipes Cookbook."

And there are other regional variations from the turkey and cranberry sauce menu which generally is regarded as THE classic Thanksgiving Day dinner.

Take stuffings. Vermonters favor a bread crumb, salt pork and apple filling. In Minnesota, wild rice and chestnuts are used.

**Cooking Tips**  
Maryland tradition calls for an oysterbread crumb mixture and the South features several types. Mississippians and Georgians are likely to serve a pecan stuffing; North Carolinians, corn bread; Kentuckians, a sausage variety.

The Tidewater section of colonial Virginia likes a chestnut-sausage stuffing, seasoned with herbs and spices.

Although traditions for stuffings and side dishes vary regionally, most modern cooks agree on the best method of cooking the turkey itself. It bears little resemblance to colonial custom.

In olden days, the Robersons said, the stuffed bird was placed on a trivet in a meat pan. The bottom of the pan was covered with boiling water, and the turkey was roasted in an oven of average temperature for three or four hours. It was basted every 15 minutes.

**Cape Cod "Turkey"**  
Today, dry roasting is preferred. A turkey that has been greased thoroughly with melted butter or margarine, and covered with a cheesecloth dipped in the fat, is cooked uncovered in a pre-heated, moderately slow oven (325 degrees), from three to eight hours, depending on the weight of the bird.

The cook who doesn't trust her own judgement can use any of the efficient meat and poultry thermometers available.

The turkey will be easier to carve, and juicier to eat, if it's allowed to "rest" on a warm platter in a warm place for the 15 to 25 minutes needed to make gravy from the pan drippings.

If all this sounds like too much trouble, you can serve Cape Cod "turkey" instead.

Cape Cod "turkey" is simply an honorary name given by early New England colonists to a baked stuffed codfish recipe. They felt that "without the fishing industry we would have little to be thankful for."

## Homecoming Held By Phoenix Lodge

Phoenix—Neighbor of Woodcraft lodge of Phoenix held the annual homecoming supper last Thursday at Phoenix Grange hall. Supper was followed by a social hour.

Mr. and Mrs. Ralph Coggins showed pictures taken on a trip to California and Nevada, many

## Cub Scouts Make Hospital Favors For Thanksgiving

Patients confined to Rogue Valley Memorial hospital today will be cheered by the appearance of Thanksgiving tray favors provided by two dens of Cub Scouts, according to Mrs. Tom MacLeod, dietitian at the hospital. The boys shared the project of making "turkeys" of pine cones and colored paper.

Thanksgiving favors were made by members of Den 7, Pack 5, under the leadership of Mrs. Elwood B. Hedberg and Den 1, Pack 14, whose den mother is Mrs. A. J. Johansson, assisted by Mrs. Jerome McDougall.

Tray decorations are provided by various youth groups throughout the county for all major holidays during the year. Any groups interested in making favors are invited to contact Mrs. Jack Sanborn, SPring 2-8937, who is in charge of making arrangements, under auspices of the Rogue Valley Memorial hospital auxiliary.

## Faculty Member Sorority Speaker

Jerry A. McDougall, faculty member from Hedrick Junior High school, spoke on drama for Beta Upsilon chapter, Beta Sigma Phi sorority, at a meeting held at the home of Mrs. Carl J. Christenson. Mr. McDougall's speech was based on the "Golden Ages of Drama."

Mrs. Richard Knoll and Mrs. Ray Bostwick also took part in the program.

Mrs. Christenson, president, conducted the business meeting. The social hour followed, with Mrs. James D. Judd assisting Mrs. Christenson as co-hostess.

## Episcopal Guilds Announce Meetings

Episcopal guilds of Church of the Good Shepherd, Prospect, and St. Martin's Episcopal church, Shady Cove, have scheduled meetings.

St. Martin's guild, Shady Cove, will meet the first Monday of the month with activities open to women of the community. St. Martha's guild, Prospect, will meet the second Tuesday in the month. The next meeting is scheduled for Tuesday, December 10, at 2 p.m. This group is open to all women of the community.

having been made in Yosemite National park. Mr. and Mrs. Harlan Glascock showed slides taken at the Woodcraft home when they visited at Hood River last fall.

A number of guests attended the event.

## Eisenhower's Former Cook Writes Book; Ike Likes Steak

By GAY PAULEY  
United Press Women's Editor  
New York—The man who until six months ago was chief cook at the White House says President Eisenhower never became ill from any of his dishes. But he said one of his beef steaks once upset the first lady.

Czech-born Francois Rysavy, a veteran of 30 years in hotel and private kitchens here and abroad, for two and one-half years supervised the preparation of all White House meals.

He retired in June of this year—as it happened, just a few days before President Eisenhower had a headlined run-in with blueberry pie. The upset caused a "sympathy pain" on Wall street and the stock market dropped sharply.

"I was vastly relieved that I was not the chef," said Rysavy, in a book, "White House Chef" G. P. Putnam's, published today. "I can safely say," he added, "that the President had never suffered a stomach reversal on my account." He hurriedly pointed out that the Eisenhower ileitis attack "happened after a dinner at a Washington hotel."

Rysavy is chock full of information on likes and dislikes of the first family. He discovered, the hard way, that Mrs. Eisenhower is anti-onion. President Eisenhower's knack with a beef stew is pretty well publicized, so the chef decided one evening to serve the Hungarian version, goulash. Plenty of onions, of course.

Next day, he said, the head butler showed up at the kitchen door to comment: "You must have used onions in the stew last night... the first lady had trouble sleeping."

"I served stew many times again," said Rysavy, "but never with onions."

Incidentally, the chef includes a recipe for blueberry pie as he made it at the White House, plus the diet the President went on, after his heart attack in 1955. He refers to the President as a steak man "it is his favorite meat," and said, "like many another husband, he is not salad crazy."

"One of the strangest of his favorite foods... was quail hash," the chef said. "Actually I don't know why it is called hash, because it has no potatoes." About the only way he could get Mr. Eisenhower to eat a salad, he said, was to serve with a dressing called "green goddess"—a mixture of sour cream, mayonnaise, anchovy paste and onion greens.

But Mrs. Ike is a salad fancier and often takes a fruit and cottage cheese combination for

lunch. She has a "passion" for any food with mint flavor. The chef said the family prefers simple American-type fare, except on state occasions when the menu usually takes on a continental flavor.

Meat loaf, served with baked macaroni and string beans, is a Sunday dinner favorite. And, Rysavy said, when the President and his brother, Dr. Milton Eisenhower, breakfast together, the main course usually is fried mush "which was one of their favorite foods when they were growing up in Abilene."

Both the President and Mrs. Eisenhower are "calorie counters," Rysavy said. They avoid breads except for sandwiches. An Eisenhower sandwich favorite: Cold roast beef on rye bread. The chef said he retired from

the White House because he is basically a wanderer. He was succeeded by the woman who had been his assistant, Mrs. Ellen Charles.

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