

CALENDAR...

Monday:
12:30 p.m.—AAUW Art group, with Mrs. Lloyd Neilson, 2130 East Jackson ave.
12:30 p.m.—Reames Past Matron's club, home of Mrs. C. D. Chamberlain, Old Stage rd.
8 p.m.—Knights of Pythias lodge, Pythian bldg.
8 p.m.—Medford Garden club, Executive board, home of Mrs. Thomas Cardona, 224 Saginaw dr.
8 p.m.—Olive Rebekah lodge, at Odd Fellow hall.
8 p.m.—St. Mary's Grade School Parents club, activities room at school.
8 p.m.—VFW auxiliary dance, Camp White.
8 p.m.—Xi Mu chapter, Beta Sigma Phi, with Mrs. Nils Edin, 1398 Stewart ave.
Tuesday:
10:30 a.m.—Reese Creek Extension unit, home of Mrs. Ben Gardner, Crater Lake highway.
12 noon—Medford chapter American Gold Star Mothers, court house auditorium.
12 noon—Rogue Valley Navy Mothers of America club, Girls Community club, 229 North Bartlett st.
12:30 p.m.—Presbyterian Women's association, First Presbyterian church.
1 p.m.—Central Point Royal Neighbors, Mrs. Frank Ward, route 1, box 444.
1 p.m.—Lady Elks, Elks temple.
1:30 p.m.—Oak Grove Neighborhood club, with Mrs. Gertrude Winingham, 105 Perrydale ave.
4 p.m.—Jackson county school librarians, Library of Children's Literature, Southern Oregon college.
7:30 p.m.—Medford Parents Home Extension unit, home of Mrs. Myrlin Scott, 601 West Tenth st.
8 p.m.—Chapter BE, PEO, home of Mrs. F. Wilson Wait, 220 Vancouver ave.
8 p.m.—Pythian Sisters, Pythian building.
Wednesday:
10 a.m.—12 noon—Kiwanian Dames coffee, home of Mrs. Don P. McNeil, 149 South Keenway dr.
10:30 a.m.—Lake Creek Extension unit, home of Mrs. James Edge.
10:30 a.m.—Upper Applegate Extension unit, grange hall.
11 a.m.—Christian Women's fellowship, First Christian church, sanctuary annex.
12 noon—Townsend club, Carpenters hall, 123½ West Main st.
1 p.m.—Chapter CG, PEO, home of Mrs. R. J. O'Neil, 518 North Garaburg ave.
1 p.m.—Pythian bldg.
1 p.m.—East Chiles club, 6015 Mrs. Don Rose, Rose lane.
1:30 p.m.—Central Point Garden club, home of Mrs. C. W. Anhorn.
1:30 p.m.—Griffin Creek school Mother's club, school cafeteria.
1:45 p.m.—Contemporary Book club, Mrs. Robert Beyer herd.
6:45 p.m.—Rogue River Valley Knife and Fork club, Rogue Valley Country club.
7:30 p.m.—Bethel 18, 7th's Daughter's Bazaar.
8 p.m.—AAUW bridge study group, home of Mrs. W. A. Harcher, 1608 Bradford ave.
8 p.m.—Rozzy Ann Home Economics club, home of Mrs. George M. Walters, 1230 Spring st.
Thursday:
10:30 a.m.—Wintland Extension unit, Central Point grange hall.
1:30 p.m.—Medford Garden club, Christmas tour, at Court house auditorium.
3 p.m.—Eagle Point Jaycettes style show and tasting tea, Eagle Point grange hall.
7:30 p.m.—Lively Rogues, Rogue Valley Country club.
8 p.m.—Adarel chapter, Jacksonville Masonic temple.
Friday:
10 a.m.—First Christian church bazaar and smorgasbord, Fellowship hall.
8 p.m.—Phoenix First Presbyterian church Women's association, bazaar and supper at church.
Saturday:
12:15 p.m.—AAUW Luncheon, Rogue Valley Country club.
7 p.m.—Reserve Officers association formal military ball, Rogue Valley Country club.



Smooth styling characterizes this dress and coat made by the Empire striped cotton in the lining of the corduroy coat.

Coffee Planned

Kiwanian Dames will meet at the home of Mrs. Don P. McNeil, 149 South Keenway Drive, for coffee, Wednesday morning, December 4 from 10 a.m. to 12 noon. Mrs. John R. Dellenback is to serve as co-hostess for the event.

Lady Elks

Lady Elks will meet Tuesday, December 3, at 1 p.m. for a salad luncheon and afternoon of cards. Committee members in charge of the event are Mrs. B. L. Marten, Mrs. Z. N. Agee and Mrs. G. N. Gitzon. All wives of Elk members are invited to attend.

Russian Dinners Difficult For Guests From America

By COLETTE BLACKMOORE
United Press Correspondent
Moscow.—If there is any stiffer competition for a Westerner than negotiating with the Russians at the conference table, it can only be in eating with them at the dinner table. Dishes and courses follow each other like scenes in a play, until the stars of the Russian cuisine have made their appearance.

But if it is hard for foreign visitors to keep up with the eating and drinking habits of their hosts, at least they can all find something in the Soviet diet to their liking.

Americans delight to discover that they are not the only ones who like substantial breakfasts. Unlike most Europeans, who are satisfied with a cup of tea and a roll, Russians are likely to consume a large bowl of porridge, a plate of fried eggs and sausages, bread and tea. There are even those who will like cheese, caviar, fish or a meat cutlet for breakfast.

The Russian cuisine is the melting pot of many nationalities, and to prepare it well requires an artist's imagination and training.

Basic Materials

An eloquent advocate of this claim is Fedor Georgievich Obryagin, head chef in one of Moscow's oldest and most reputable restaurants, the Grand hotel. With gray hair bristling from beneath his white cap and a modest figure which belies the fact of having spent almost a lifetime in the kitchen, Fedor Georgievich delivered this brief definition of the Russian cuisine:

"My basic raw materials are butter, smetana (Russian sour cream), potatoes, kasha (a cereal), cabbage, several kinds of fish (perch, salmon, sturgeon) and meat (usually beef and mutton). There are a few Russian dishes which do not contain at least one of these ingredients."

He was not exaggerating in the case of smetana. This soothing substance, not quite like anything else in the world, is vital to Russian cooking as olive oil is to the Italian. It dresses salads, garnishes cheese cakes and pancakes, decorates borsch, and forms the basis for many a meat sauce.

Judging by the number of orders in the Grand hotel, the most popular hot dish among Russians is "Kiev cutlet"—white chicken meat shaped in the form of a leg, filled with melted butter and fried in an evenly browned crust.

A typical banquet According to Fedor, another favorite is so-called homemade roast beef or mutton cooked onions in a crockery jar resembling a flower vase. Many customers like solyanka which is similar to homemade roast but also includes cabbage and lots of salt.

A typical banquet at the Grand hotel would begin with an assortment of zakuski (hors d'oeuvres)—black caviar, cold salmon, fresh cucumbers, and a mixed meat, potato, cheese and mayonnaise salad.

Bouillon with pirozhki (small meat filled cakes) would follow. Or perhaps borsch or shi, favorite Russian soups made with potatoes and cabbage.

The main course would most likely be, if not Kiev cutlet or solyanka, filet, beefsteak "naturalni" (without sauce or garnish) or one of the common fish prepared in casserole form or cooked on a spike.

For his dessert, a Russian is apt to have ice cream, which almost everywhere in the Soviet Union is excellent.

Potpourri

The office Christmas party is here to stay, in case anyone is interested. This isn't just Potpourri's opinion, either, but the result of a survey conducted by the National Office Management Association.

Desiring to be very efficient about the whole matter, NOMA started the survey right after Christmas last year, and polled about 8 thousand firms of all types in all parts of the country. About two out of three of the companies reported that they planned an office Christmas party—more than three-fourths of the executives contacted said they believe such parties improve employee morale.

Liquor, it seems, is the chief objection to such parties and some executives expressed reservations about the parties on this basis. Sixteen per cent said they favored the parties if liquor is limited. Forty-four per cent said "liquor causes problems" others disapproved of the events because they "interfere with personal time or are a waste of time" and about 15 per cent said they thought the idea was a poor one because "employees are incompatible or have different ideas."

However, the survey indicated that liquor will be furnished free by over half of all companies as part of the refreshments at their 1957 parties. Another 19 per cent said they will permit employees either to bring or purchase alcoholic beverages for consumption at the party. However, where the parties are held on company property, liquor is "increasingly frowned upon" and half of these parties will be "dry" according to the NOMA report.

Here are other interesting facts slipped from the report. For two out of every three parties, the complete tab will be picked up by the employer; one out of six companies expect the employee to bear the whole expense and the remainder will ask the employee to share a part of the cost. Sixty-one per cent of the firms said they plan to hold their office party after working hours; 30 per cent will be in the evening and 11 per cent on the week end. About one-third will be held on the last working day before Christmas.

Very few companies permit children; about half of the firms limit attendance to employees; of the remainder, most companies believe it promotes good will to invite the employee's husbands, wives and sweethearts.

Only about a third of the companies having the parties will hold them on company property—the majority will go to a restaurant, hotel, club or other location. And wherever the party is held, less than one in 10 companies require the employee to attend.

NOMA ended the report by saying that "One thing seems sure from the survey. There is a definite trend toward more office Christmas parties and once a company starts having office parties, the chances are 99 44/100 per cent that they will continue to hold them."

Mrs. Norma Burroughs, publicity chairman of the local NOMA chapter, brought in the report two or three weeks ago but Potpourri has firmly been refusing to print a lot of Christmas material in November. We're probably stubborn, if not even old-fashioned and backward, but enough is enough.

Maybe visiting the United States gave Queen Elizabeth some new ideas. Last week it was reported from London that the queen and her sister, Princess Margaret, had worn the most daring dresses of their social careers at two recent formal functions, and that the queen had ignored the advice of court officials and invited Princess Grace and Prince Rainier of Monaco to luncheon.

The queen's dress, worn to a reception at a British museum, was "a full-skirted white tulle cut low in the front and the back and precariously held up by two tiny jeweled straps" one press report said. The same night Princess Margaret appeared at a students' ball wearing a strapless blue satin gown. The reporter commented that it was probably just as well that the sisters didn't appear at the same function since "the joint effect of their ultra modern clothes might have been too electrifying."

Saturday a British columnist, Henry Fielding, was quoted by United Press as saying that "Queen Elizabeth has found a refreshing new friend her own age in Princess Grace of Monaco." The columnist declared that the two "hit it off very well" and "they (Princess Grace and Prince Rainier) left with promises to see each other again. And the Queen was most happy about the meeting."

When Mr. and Mrs. Dolph Phipps and Mr. and Mrs. MacLeod Maurice invited friends to a dinner at the Country Club Friday, they purposely didn't tell anyone that the event celebrated their respective fortieth wedding anniversaries. But, somehow, the news leaked out to a few, and at least one couple showed up with presents. Frances and Al Littrell presented each pair of hosts with what appeared to be an outside convention badge. Made by Mrs. L. of garnet red velvet (the fortieth anniversary is garnet) the badges were adorned with pictures of each couple and turned out to be the conversation pieces of the evening.—O.S.

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