

New York Supreme Court Has First Woman Member

By GAY PAULEY
United Press Correspondent
New York — At the rate Judge Birdie Amsterdam chalks up "firsts," I wouldn't be surprised to see her the first woman ever appointed to the U. S. Supreme Court.

But the judge is first again — to state firmly that she isn't interested in the job.

"This has been my dream," said the 56-year-old woman who is the only one of her sex ever elected to New York's highest judicial post, the State Supreme Court. "I have no aspirations beyond this, I want that understood."

The strikingly handsome jurist also was the first woman elected to a New York municipal judgeship, and the first to sit on the city court bench. Her current job, to which she was sworn January 6, is for a 14-year term at a yearly salary of \$32,000, which is just \$3,000 under what associate justices of the U. S. Supreme Court earn.

degree from New York university. She was admitted to the bar in 1923.

But she never has worked from the neighborhood of her birth, although the area is hardly a fashionable part of town. She now lives with her youngest sister's family. "I like my neighborhood, I know the people," she said.

Since she became Supreme Court judge, the letters have poured in from all over the country, she said. One of her favorites was from a young man in Hot Springs, S. D., who wrote, "I am just a country boy... but I just want you to know how I feel... I think these should be more women running things in this ole world..."

Artists' Group Elects Officers; Names Chairmen

Southern Oregon Society of Artists elected officers at a meeting held in the Employee's building, Camp White.

Victor Wrigglesworth, Medford, was named president; Mrs. Myrtle Schoenberg, Camp White, vice-president; Mrs. Ethel Hixon, secretary, and Mrs. Lou Wilson, treasurer. Both are from Central Point.

Members of large chosen to serve on the executive committee were Harry Marx of Medford, Mrs. Corneen Horton, also Medford, was appointed chairman of the exhibits committee, and Mrs. Gean Nece, Gold Hill, was appointed publicity chairman.

Featured at coming meetings will be workshops, guest speakers, readings, and various other program ideas.

All artists living or visiting in the area are cordially invited to attend society meetings, and any one interested in joining the group is asked to contact Mrs. Ethel Hixon.

Plans were made to start a library for the society, and Miss Catherine Jonkin will act as librarian and historian.

Paintings selected for the February exhibits included an oil by Mrs. Della Tucker, entitled "Autumn on the Rogue," and which will appear in Barker's store, and Hadley's will feature an oil by Harry Marx which he calls "Memory." Another "Barryard" by Mrs. Nixon will appear in the Medford library, and "Ripples on the Rogue" by Mrs. Tucker and "Crater Lake" by Clarence Henderson will be shown in the Medford Paint store.

Lunches at Desk

She eats sardine sandwiches at her desk because there hasn't been time to get away from it at lunch hour, she's a size 14 "but a 16, unless I watch it," and is a gardening hobbyist, taking over where the hired help leaves off at her summer home in Lido, on Long Island.

She is an amateur interior decorator who outlined during her interview the new color scheme for her chambers, currently done in office green.

"Hate it," said the judge firmly. "I'm going to have the walls done in a sort of champagne shade, the carpet a pale beige. I think an office should look like an office, but be pleasant and relaxing at the same time."

To Hold Matinee In Eagle Point

Eagle Point—Two hours of fun and fantasy will be offered Saturday, February 8, from 2:30 to 4:30 p. m. in the Eagle Point Elementary School gymnasium. Admission to a "Cartoon Matinee" will be by donation, with all proceeds to go to the March of Dimes.

The Blue Bird group and the Horizon Club girls, all members of the Camp Fire Girl organization in Eagle Point, wanted to do something for the March of Dimes, so they came up with the idea of a matinee of cartoons that would fill in an idle Saturday afternoon for a lot of local youngsters.

School officials and adult Camp Fire members have helped them by cooperating in the planning, and Dave Harbison, sixth grade teacher, is donating his services to operate the movie equipment.

Anyone who enjoys cartoons, or would like to take part this way in the March of Dimes, is just as welcome as the youngsters, the girls have announced.

There are 1,500 calories in a pound of figs.

Job's Daughters Hold Initiation In Cave Junction

Cave Junction—The Misses Linda Larson, Toni Whiteley and Diana Blue were initiated into Bethel 36, International Order of Job's Daughters, February 3, by Honored Queen Carolyn DeMerseman.

Delegates named for grand session are Miss Carmel White, junior princess, and Miss Pamela Cherry, fifth messenger. Several other members plan to attend the spring convocation.

Introduced were Mr. and Mrs. Homer Snider, O'Brien, guardian and associate guardian and associate guardian of the Bethel; Henry Lloyd, past associate guardian, past patron of Western Star chapter 64, and worshipful master of Chapter 64, Mrs. Claude Masters, past matron, both of Grants Pass; and Mrs. G. M. McFarland, past matron, Selma.

Also introduced were parents of the initiates, Mr. and Mrs. Patrick Whiteley and Mr. and Mrs. George Blue.

Inspection of Bethel 36 was announced for March 3, when Mrs. J. W. McGill, Beaverton, grand guardian of the State of Oregon, will make her visit to the chapter.

Girls who plan to attend the inspection of Bethel 13, Grants Pass, Monday, February 10, are asked to meet promptly at 6:30 p. m. at either Champion's Variety in Cave Junction, the Masonic temple in Kerby, or the Selma store. Transportation will be provided by mothers.

Queen Carolyn and Miss Lorraine Steimer gave a humorous report on the Masonic Christmas tree farm work day Sunday, January 26, and urged more Job's Daughters to assist at the monthly session.

Leftovers take on an Epicurean touch in this delicious ham roll

A truly satisfying main dish for a hearty family meal when served with butter-minted carrots and green beans with butter-toasted almonds for texture contrast and flavor.

The use of leftovers in truly delicious foods is an important factor in planning the food budget as well as serving enjoyable and well balanced meals. A ham biscuit roll served with a tasty horseradish flavored cream sauce is one way to present leftover ham in a tasty way. Onion, pepper and mustard added to the ham filling give it a zippy flavor contrast to the bland biscuit.

High in protein, vitamins and minerals, the generous amounts of milk and buttermilk helps to make this one of the mainstays of the day. Prepare the vegetables while the ham roll is baking and have the horseradish cream sauce piping hot when served. The minted carrots and green beans served with slivered almonds will add color and texture contrast to the meal.

HAM ROLL

- 1 1/2 cups flour
 - 1 1/2 teaspoons baking powder
 - 1/4 teaspoon soda
 - 1/2 teaspoon salt
 - 1/2 cup butter
 - 1 cup buttermilk
 - 2 cups ground cooked ham
 - 1/2 teaspoon dry mustard
 - 1/4 cup minced onion
 - 1/2 cup diced green pepper
 - 1/2 cup diced green pepper
- Sift flour, measure; sift with baking powder, soda and salt.

HORSERADISH CREAM SAUCE

- 1/4 cup butter
 - 1/4 cup flour
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 2 cups milk
 - 2 tablespoons grated horseradish, drained
- Melt butter in saucepan over low heat, blend in flour and seasonings. Add milk stirring constantly and cook until sauce is smooth and thickened. Add drained horseradish and heat thoroughly. Makes 2 cups sauce.



Leftovers take on an Epicurean touch in this delicious ham roll served with a piquant horseradish sauce. The ham roll will make a truly satisfying main dish for a hearty family meal when served with butter-minted carrots and green beans with butter-toasted almonds for texture contrast and flavor.

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Lewis-Clark Parents Meet

A group of parents of students attending Lewis and Clark college from Jackson and Josephine counties met at the Jackson hotel recently for dinner and an informal evening together.

Robert Brewer was chairman of the event, and during the meeting it was decided to have similar informal gatherings of this "pop and mom" group at quarterly intervals during each year.

Lewis and Clark college now has 21 students attending the institution from this area, and the parents' organization will help stimulate more interest for the students and the college, it is said.

Eight students from Jackson and Josephine counties are now attending the college on Elk Lumber company scholarships, and five more scholarships will be available for freshmen entering the college next fall. It is stressed that applications are now being received for these scholarships and students who are interested are asked to immediately contact Riley Cook, chairman of the scholarship committee, or Mrs. George Flanagan, member of the board of trustees of the college.

Also discussed at the meeting were plans for the appearance here of the college's capella choir which is scheduled for Sunday, March 9, at 7:30 p. m.

The choir appeared here two years ago under the direction of Stanley Glarum and was praised for an outstanding performance.

Francis Krouse to Attend 4-H Meeting

Francis Krouse, Applegate, regional vice president of the state 4-H Leader's association, and Glenn Klein, 4-H county agent, will attend the state 4-H older youth advisory committee meeting Friday in Corvallis.

Discussed at the meeting will be the proposed program for 4-H teenage members.

Membership Drive Launched by YMCA

The Medford YMCA this week launched its annual membership drive under the direction of Paul Mitchell.

The drive, centered on the theme "Mission to the Moon," is divided into seven divisions, or "wings." Chairman of divisions are Charles Jones, Fred Sears and Jay Pierce, Mrs. Roy Wilkes and Virginia Wickersham, Ed Hass, Jake Toews, Dr. Frank Wilson and Mrs. Owen Kunkel, and Alex McDonald and Glenn Jennings.

Each "wing," or flight, must gain 111 new members to reach the goal or destination.

Membership Chairman Lou Cranston, YMCA membership chairman, said there are several new developments in membership procedures. They include family enrollments for six months and family swimming programs would now be available on Sundays between 1 and 5 p. m.

Cranston said that eight-year-old boys and girls would have a complete program of activity available and could enroll as members. The age has been limited to nine years or older for individuals.

Membership enrollment report meetings are scheduled Friday at 7 p. m. in the social hall and at 7:30 p. m. Tuesday, Feb. 11 and Feb. 13.



Lamb shanks, a less-tender lamb cut, receive added attention when prepared with dried apricots and prunes. The shanks are cooked by a moist heat method of meat cookery... either braising or cooking in liquid.

Being delicate in flavor, lamb shanks are easily combined with many flavors... flavors that enhance the appeal of this meat cut as a main dish.

In this particular recipe, lamb shanks join forces with dried apricots and prunes to produce a dish known as Braised Lamb Shanks.

This meat cut is also good when barbecued. This would probably be one of the favorite lamb shank recipes. Lamb shanks are best served as a main dish. A nice rice or noodle stuffing is placed in the pocket left after the removal of the shank bone.

Reba Stagg, well-known meat expert, explains that lamb shanks are a less-tender cut and therefore must be cooked by a moist heat method of meat cookery... either braising or cooking in liquid.

Remember, regardless of what meat cut is being served, lamb is always served piping hot or cold... never serve lamb lukewarm.

Special Lamb Shanks

- 6 lamb shanks
 - 1 cup cracked flour
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 5 tablespoons lard or drippings
 - 1/2 cup water
 - 1 cup dried, pitted prunes
 - 1 cup dried apricots
- Dredge lamb shanks in seasoned flour. Brown slowly in lard or drippings. Pour off drippings. Add water, prunes, and apricots. Cover and simmer until tender, about 2 hours. Yield: 6 servings.

INSURANCE MAN DIES

Camden, N. J.—Retired President Barry Truscott of the Camden Fire Insurance association, 62, died in Cooper hospital Wednesday after a long illness.

In Portland, It's the DANMOORE HOTEL

A Home Away from Home. All rooms remodeled and refurbished... Free Garage. Free T.V.'s in most rooms.

Betty White's New Show Optimistically Labeled As 'Live' Performance

By WILLIAM EWALD
United Press Correspondent
New York — Betty White, a smiling lady who had her first TV show this season, "Date with the Angels," shot out from under her, made her second debut Wednesday night. It was a show optimistically, but inaccurately, labeled "live."

There's something exciting, challenging and let's face it, a little dangerous about a live show, said Miss White as she introduced her new ABC-TV offering. And let's face it, she was right in part.

Titles Getting Scarce
"The Betty White Show" programmers seem to have run out of titles this year, but I suppose it's better than calling it, say, "The Liberace Show" did live dangerously. In fact, Miss White and her half-hour show threatened to topple into the abyss at numerous moments.

Miss White had three guests aboard, and a curious combo they were: Charles Coburn, Cornell Wilde and Sterling Holloway, a trio who bear about as much relation to each other as Harpo Marx, the Archbishop of Canterbury and King Farouk.

The program had a theme—"How to get along with impossible people"—and each of the guests started in a little skit about various levels of the problem. There was one about an elderly crank living in an apartment development, another about a Mr. Fixit and a third about a Hollywood star playing opposite a Broadway star.

Audience Show Integrity
For diversion, there were shots at the end of each skit of the studio audience applauding. I suspect they were coached. However, the audience did have a certain amount of integrity—it refused to laugh during the skits. I'm with them.

A sample of the humor:

Camp White Club Announces Winners

Camp White—Mr. and Mrs. Howard Boyd headed the list of north-south winners for the last session of Camp White Veterans Bridge club, and Mrs. Tom Randall and Walter Grow held top score for east-west players. The Boyd's score was 82 1/2 points, and the second pair scored 96 1/2 for first.

Additional north-south winners were Paul Hutton and Roy Pruitt, second, 89; Mrs. S. W. Lingas and Thomas Munda, third, 81. Second place east-west went to Mrs. Ivan Harrington and Mrs. Sam Richardson with 83 points and third to Mrs. Harold Jaffrey and Mrs. E. K. Ricker with 87 1/2 points.

Officers Elected By Zuleima Club

Cave Junction—Mrs. Lewis Hammer of Selma was elected president of the Zuleima Illinois Valley Nile club at a meeting held January 28 at the home of Mrs. Larry Goff in Cave Junction.

Newly elected vice-president is Mrs. Harry Floyd Holland, while Mrs. Goff was named secretary-treasurer.

Zuleima members will entertain the Shrine club February 26 at a dinner meeting to be held at the Eagle hall in Kerby. A social half-hour will precede the 7:30 o'clock banquet.

After a short business meeting, Mrs. Goff served refreshments.

Card Party

Eagles auxiliary will hold a card party Friday, February 7, at the Eagles hall. Dessert will be served at 12:30 o'clock with Mrs. Albert Ford as chairman.

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:

8 p. m. — Adarel chapter, Order of the Eastern Star, Jacksonville Masonic temple.

Friday:

11 a. m. — Griffin Creek Home Extension unit, home of Mrs. George Large, 1000 Shafer lane.

1:30 p. m. Jolly Stitchers' club, Mrs. Hans Rammin, 831 West 12th st.

A Rare Find



9029 12-29 40
by Marjorie Martin

Essay Contest Set For Area Students

Fresh as Spring! Sew this casual daytime in gay print, checks, or solid cotton. If you wish, choose frothy, white pique for the scalloped yoke. Two neckline versions are included in this Printed Pattern.

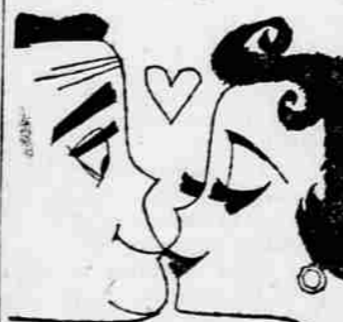
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Printed directions on each pattern part. Easier, accurate.

Send FIFTY CENTS (coins) for this pattern—add 5 cents for each pattern for 1st-class mailing. Send to Marian Martin, care of Medford Mail Tribune, Pattern Dept., 232 West 18th St., New York 11, N.Y. Print plainly NAME, ADDRESS with SIZE and STYLE NUMBER.

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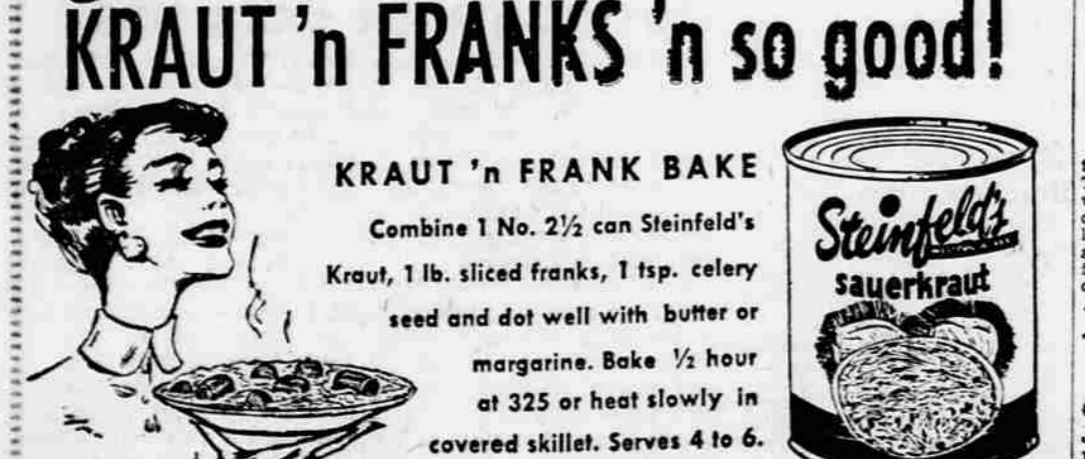
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Dancing Class To Be Graduated

A graduation party for a square dance class conducted by Kenneth Hood will be held at Kershaw Square on Cory road, starting at 8 p. m. Friday.

All square dancers have been invited, and potluck refreshments will be served. The class was conducted at 1060 Crater Lake avenue.

Steinfeld's KRAUT 'n FRANKS 'n so good!



KRAUT 'n FRANK BAKE
Combine 1 No. 2 1/2 can Steinfeld's Kraut, 1 lb. sliced franks, 1 tsp. celery seed and dot well with butter or margarine. Bake 1/2 hour at 325 or heat slowly in covered skillet. Serves 4 to 6.

Get Your FREE Copy of Steinfeld's New "Cooking with Kraut" Booklet. Send your name and address to Steinfeld's, Dept. N, 10001 N. Polk, Portland, Oregon.

NATIONAL KRAUT AND FRANKFURTER WEEK