

Eagle Point PTA Installs First Man in Presidency

Eagle Point—A president's pin and gavel were presented to Martin Jorde by the retiring president, Mrs. Joan Huffman, as he was installed the first man president of the Eagle Point Elementary Parent-Teacher association, at the closing meeting of this year. Mrs. Lester Bradshaw, a past president of this unit and the County Council of PTA, also installed as parent vice-president, Mrs. Joe Shelton; Mrs. Lester McFall as a stand-in; and Mrs. Don Kimmel for Mrs. Johnson.

Miniature diplomas were presented to parents of students being promoted out of the eighth grade, by Mrs. Charles McClure, incoming president for the Eagle Point High School Parent-Teacher Student association. Mrs. McClure invited them to become members of the high school unit next fall.

Mrs. McClure, Miss Beverly Tresham, student, and historian-elect for the high school unit, and Mrs. Bedingfield, gave reports of their activities as delegates to the convention held in Bend for the Oregon Congress of Parents and Teachers.

Mr. Jorde introduced a committee chairman for next year, Cecil Wade, ways and means; Mrs. Oscar Frei, health; Mrs. Elsie Turner, founder's day; Mrs. Jorde, membership; G. Lee Hayes, legislation; and Mrs. Robert Meyer, publicity.

Any surplus money was voted by the membership to be donated to the elementary school music department for band instruments.

Students from the fifth grade gave a demonstration on ceramics. Participating under the supervision of Mrs. Viola Pomeroy, were Judy Frost, Susan Hayes, Bobby Corliss, Bobby Otosen, Sharon Short, Rebecca Paul, Arthur Harbison and Henry Waely.

Mrs. Harold Hamer announced a well-child conference would be held in the elementary school library on June 18, with Dr. A. Erin Merkel in attendance.

Glenn Hale, superintendent of Eagle Point schools, announced that the county school reorganization committee

Chemise To Have Summer Cousins

By United Press International
The chemise will have lots of loose-silhouetted "cousins" this summer, says Women's Wear Daily, a trade publication. Hot-weather styles will include many forms of blousing, the two-piece or over-blowse dress, the tube with knee flounce, the long tube-torso with pleated or flared skirt, and the trapeze-chemise which flares from under the arm.

The white shoe steps into style as a complement to multi-colored prints. White gives a cooler appearance to bright yellows and oranges, and provides a transition from dark spring colors to summer shades. Popular silhouettes such as the pump, T-strap and thong come in lightweight straw, rich crepes and durable cottons.

East meets West in at-home wear designed by Madame Sueko Ohtsuka, a Japanese couturiere. She adapted the traditional Japanese dress for American women. One version is a jacquard striped cotton jacket of grey, white and yellow, worn over a solid red skirt. The jacket and skirt are tied and worn wrapped around.

French-inspired styles give cotton pajamas a high-fashion look. One pajama set combines a Chanel-type top with knee-length pantaloons, and trimmed with long ruffles.

Paris designers favor new color combinations in suits and gloves. They show ginger gloves with a pale blue suit, taupe with bright blue, maroon with beige, orange with blue-grey, orange with peach, and white with green.

Fabric cuff links add a fashion note to a white blouse. Buy or make the links of a printed cotton fabric to match a small detachable collar-bow and tiny flowered hat.

Sorority Members Hear Program on Home Building

Wayne Stuble was guest speaker at the last meeting of Alpha Beta chapter of Beta Sigma Phi. Mr. Stuble, who is affiliated with Payne Architects, spoke on "Home Building and Planning." During his talk he showed slides of various types of homes and buildings.

The meeting was held at the home of Mrs. Lowell Fleaser, 23 Willamette avenue, assisting with refreshments was Mrs. Howard Mitchell. The ritual of jewels and installation of officers will be held June 10th at the Medford hotel in the candle room, with dinner following.

The chapter will climax the year with a party for members only. The date has not been set.

The members met at the home of Mrs. Irving Thompson for a special meeting June 3rd. Mrs. Thompson presented a program, titled "Music into Drama and Dance."

After the program, members held a work session. Refreshments were served by the hostess.

Head of Temple Visits Nile Club

Cave Junction — Mrs. E. Ronald Rice, Medford, queen of Zuleima temple, Daughters of the Nile, made an official visit to the Zuleima temple, Daughters of the Nile, made an official visit to the Zuleima Illinois Valley Nile club at a meeting Tuesday, May 27, held in the home of Mrs. Clara Hammer in Selma.

Other officers attending were Mrs. Charles Cook, princess recorder, and Mrs. Ralph McKay, princess banker, both Medford; Mrs. C. W. Wray, princess Harbison, Coos Bay and Mrs. W. J. Scott, Princess Zanobia of Harbor, Ore.

Past queens present were Mrs. Raymond Reter, Medford; Mrs. E. H. Tardy and Mrs. H. S. Bullock, both Grants Pass.

Mrs. Hamer presented Mrs. Rice with a gift of a money corsage.

Refreshments were served by the hostess.

Tip on Budgeting

Only 37 per cent of the homemakers in this country plan dinner menus before preparing them. Maybe that is why so many families are spending a fourth of their income for food. The home economists of the Gas Association suggest that you can spend less for food and eat as well or even better by planning meals a week ahead of time. Consult your local newspaper for special week-end sales and buy the specials. Buy larger packages or cans as they usually cost less per pound than the small ones. And be sure to include all the foods recommended for good nutrition as well as those that please the family.

Potpourri

Ila Grant of the Bend Bulletin, who spent a postman's holiday working for The Mail Tribune, left Medford last Sunday wiser and weighing more. Ila, who is fond of saying "that was four years and 15 pounds ago" had thought she would watch her calories and maybe lose a few pounds while in Medford, but she didn't know about Mon Desir and Kim's and the Rogue Valley Country club and the Jerry Olsons and all the rest of the good food she was going to consume while working and "guesting."

On her last Monday in Medford Ila was a guest of the Jerry Olsons at their home on Groveland avenue and came to work Tuesday singing praises for Mrs. Olson and her ability as a cook. She had left the Olsons with recipes for a bacon and sour-cream dressing for lettuce, which is a variation of the one Pappy has been using for years, and one for a fresh lime pie which sounded simply divine.

Tuesday night Pappy and Potpourri prepared dinner for Ila, and served one of our favorite dishes—meat balls with fresh rosemary and mushroom soup gravy. Wednesday night the two of us introduced her to Julie Tummers and Mon Desir, with highly satisfactory results. Pappy—who at Mon Desir always orders a steak or rare prime ribs—ordered the latter. Ila ordered her favorite, veal scaloppini, and Potpourri had chicken cacciatore, which means "hunter style," or a quick way to cook chicken. For this Julie uses the traditional tomatoes and onions, but omits the green pepper which some chefs use, and adds sauterne wine and two or three herbs fresh from her garden at the inn.

Ila was especially interested in the green salad, which at Mon Desir comes with side dishes of big red beans, marinated in oil, vinegar and spices, and garbanzos, also marinated. She enjoyed both the beans and garbanzos served in this fashion, so before she left for home, we bought a package of the dried chick-peas for her to take along.

Ila had other gifts, too, for Julie gave her a jar of jam, which she is starting to market commercially. Housewives who are economical about food and have their own special little tricks for leftovers will be interested in the story of Julie's jams. Being a thrifty woman, Mrs. Tummers started making them in order to use up leftover syrups, juices and fruits. For instance, there is the maraschino cherry juice, and the syrup from spiced pears and peaches which are used for garnishes. Julie didn't like to just dump these good syrups and juices down the drain, so from time to time she experimented, with excellent results, as far as intriguing flavors go.

The finished products have imaginative titles, too. One is Neapolitan, (this has cherry and apple juice, as well as spices and wine), one is Tropicana, another Royal Bavarian, another Pear Florentine and another Plum Normandy. She had pretty labels printed, and is now waiting for cartons to package the products.

After work Saturday night Potpourri and Ila visited Kim's restaurant, since Ila said she was fond of Chinese-type food but knew little of its preparation. It turned out that we had chosen a bad time—the cafe was crowded from one end to the other and the scurrying waitresses and busy cooks must have found the two visitors somewhat of a nuisance. But Henry Fong took time out to show us the kitchen, including the electric broiler for steaks, the gas stoves where foods such as chow mein are cooked in round-bottomed pans over fierce heat, the specially designed equipment for barbecuing pork. We even visited the cool rooms where the mung beans—which come from Burma—are sprouted and which is full of huge stone jars like those we used at home years ago for sauerkraut and pickles.

After the tour Chef Lee Sheu, known to the cafe patrons as Canton, prepared us a "round table" of food—small portions of five different dishes served on a big round plate. At the sight of the mound of food both Ila and Potpourri said at once "Oh, we couldn't possibly eat all that!" But we did. There was marlar (which means petal) chicken—bits of chicken marinated in a special sauce and cooked in batter; barbecued spare ribs, a beef dish with the green pea pods, celery, sprouts, water chestnuts and another green vegetable which may have been chard; shrimps in sweet-sour sauce and a big mound of fried rice.

While we waited for these delicacies to arrive we ate something brand new to both of us—thin slices of barbecued pork dipped in hot mustard and then in sesame seeds. Try it. As we said in the beginning—that was seven days and three pounds ago.

A story from Chicago says that housewives have gone highbrow—they're wearing lorgnettes to the supermarket. When the vice president of an optical company was queried about this strange manifestation, he said it isn't an affectation at all—women just want to see what they're buying without the trouble of putting on ordinary spectacles. Lorgnettes aren't just for those in the social register, he maintained, but are now being worn by those who need glasses only for reading.

Lorgnettes sales have increased 40 per cent in the past five years. They are made for every taste, in all colors and disguised as watches, clips, pins and set with precious stones. One model, studded with rhinestones, snaps out like a switchblade knife. Just what we need with our new chemise dress.—O.S.

Epicurean Poached Eggs

Chicken broth, milk, tomato juice, cream, wine, meat stock, eggs 3 to 5 minutes or until the whites are firm. Use a perforated ladle or spoon for removing the eggs, and trim off ragged edges. The poaching liquid may be thickened with a little cornstarch or flour and served over the eggs.

the flame to simmer. Cover the sauce pan and cook the eggs 3 to 5 minutes or until the whites are firm. Use a perforated ladle or spoon for removing the eggs, and trim off ragged edges. The poaching liquid may be thickened with a little cornstarch or flour and served over the eggs.

DAV Auxiliary Names Officers

Mrs. Norman Neathamer was elected Commander of the Disabled American Veterans auxiliary at the May meeting.

Officers to serve with her are Mrs. Edward Neff, senior vice-commander; Mrs. Bert Hickman, junior vice commander; Mrs. Cliff Heeter, chaplain; Mrs. Harvey Cassman, treasurer; Mrs. Everett Grissom, state executive woman; Mrs. James Lillie, alternate executive woman; Mrs. Lynn Elliott, district delegate; Mrs. George Simmons, alternate district delegate.

Delegates to State convention, to be held in Medford, June 11-14 are Mrs. Neathamer, Mrs. Grover Rawls, Mrs. Luther Tingley, Mrs. Clifford Huter, Mrs. Bert Hickman, Mrs. Jim Peacher, Mrs. Karl Knutson, and Mrs. Jim Eiden.

Return

Mr. and Mrs. Harold Meyer, 1532 Stage Road south, returned the first of the week from Sacramento, Calif., where they spent a brief vacation with Mrs. Meyer's brother, Arthur Van Deloo.



Pear-Pineapple Pie

Pie takes preference over all desserts in America, and this pear-pineapple pie will be a favorite with your family. For a quick job, use the prepared pie crust mix which requires only rolling. For variations, add a few chopped walnuts or a bit of grated cheese to the crust.

Use 4 cups sliced fresh pears, Bosc or Anjou; 1 8-ounce can crushed pineapple, drained; 1/2 cup sugar; 3 tablespoons cornstarch, few grains salt, 1 tablespoon lemon juice, 1 tablespoon butter, pastry for double crust 9-inch pie.

Combine pear slices and drained pineapple. Add lemon juice. Mix sugar, cornstarch and salt and combine with fruit. Turn into pastry-lined pie plate and dot with butter. Top with upper crust, seal and prick. Bake at 425 degrees for 40 to 45 minutes, or until pears are tender. Serve with cheese.

St. Helens Women's Clubs Win Two National Prizes

Detroit—(UPI)—Three St. Helens, Ore., women's clubs were named today as winner of a \$10,000 award for outstanding community work. The award was the top one given in the 1956-58 Community Achievement contest.

The three clubs are the Women's club, the Junior Woman's club and the Zenith club. They have a combined membership of 112.

Mrs. Burnell Holbrook, Community Achievement contest chairman for the clubs, received the award at special ceremonies in Ford auditorium where the 67th conven-

tion of the General Federation of Women's clubs is being held.

The contest was co-sponsored by the federation and the Sears-Roebuck Foundation.

A total of 5500 women's clubs entered the contest, including 21 affiliated GFWC clubs in 12 foreign countries.

The joint entry of the three St. Helens clubs captured the \$5000 first prize in Group B for clubs with more than 75 members and an additional sweepstakes prize of \$5,000 by sparking a campaign of town improvement which included formation of a permanent community council, park development, organization of boys' athletic club, a clean-up campaign, establishment of a community center, and construction of a new main street.

Prize money must be spent for benefit of the community. A team of three judges visited St. Helens April 28 to inspect the community-achievement projects.

CALENDAR

8 p.m. — Welcome Wagon club, Rogue Valley Country club.
12:30 p.m. — St. Elizabeth guild, home of Mrs. Sprague Riegel, Eden Valley orchard.
1 p.m. — Gettogether club, Girls Community club.

Mercers Hold Family Reunion

Mr. and Mrs. O. T. Mercer, 720 West Jackson street, have had as their guests the past week their daughter and son-in-law, Sgt. and Mrs. Robert Love and children, Ted and Rosie. Sergeant and Mrs. Love and children have just returned from Bagberg, Germany, where they were stationed with the army for two years.

A family reunion was held and attending were Mr. and Mrs. O. T. Mercer, Sergeant and Mrs. Love and children, Mr. and Mrs. Alfred Mercer and children, Al, Susan, Jimmy, Medford; Mr. and Mrs. V. E. Cook, Walnut Creek, Calif.; Mr. and Mrs. Donald Brostrom and children, Debbie and Valerie, Spokane, Wash. Mr. and Mrs. John Wagner and children, Terry, Pamela, and Robbie, and Joan Staeg, Olympia, Wash., Mr. and Mrs. Frances Hacker and children, Lynn and Darlene, Palo Alto, Calif., Clyde Mercer, Crescent City, Calif., Mr. and Mrs. Robert Hudson and son, Robert, Crescent City, Calif., Mr. and Mrs. Harold Mercer, Gold Hill; Mr. and Mrs. Kenneth Hudson and son, Kenny; Mr. and Mrs. Leonard Hudson and Carla Jean James, Jerry Mercer and Alma Stovall, all Medford; Mr. and Mrs. Clarence Wallace and children, Paula Kay and Jimmy, Grants Pass.

Mr. and Mrs. O. T. Mercer will soon celebrate their 57th wedding anniversary.

TRY SHRIMP DIP
New York — (UPI) — Shrimp dip with potato chips makes a good appetizer or snack for cocktail time. Put 10 large cooked shrimp through the fine blade of a food grinder or puree in a food blender. Add 1/4 cup mayonnaise, drops of tabasco sauce, 1 teaspoon grated onion or onion juice, salt and pepper to taste, and enough cream for dipping consistency.

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