



Linda Smith, 15, (at left) and Bonnie Cheney, 14, sponsored their third annual horse show recently for youngsters of the West Side district. The girls make all the plans for the show, provide the prizes and even have a refreshment stand. Nineteen children participated in this year's show, and judges were Fred Beck, Robert Kagy and Mrs. T. R. Florey. Linda is the daughter of Mrs. and Mrs. Cyril Smith, and Bonnie's parents are Mr. and Mrs. Francis Cheney. (Knackstedt photo)



Four young riders who entered the "unsaddle and go" event of the Rogue Hill horse show of the West Side district, are shown here as they hurriedly pull off their saddles and prepare to ride to the end of the course bareback. The neighborhood event is sponsored by two teenagers, and only children of the district are invited to enter. (Knackstedt photo)

West Side Girls Give Horse Show

Two girls living in the west side area near Medford recently staged a neighborhood horse show for children—their third show. The girls, Linda Smith, 15, and Bonnie Cheney, 14, both enjoy riding and three years ago decided to invite other youngsters in the West side district to take part in a show. The first event turned out so well that two others followed.

The third community event, called the Rogue Hill Horse show, had 19 participating children from the area. An entry fee of 10 cents was charged for each event entered and that, together with the proceeds from the refreshment stand, paid for the cost of the ribbons and the trophy presented the all-around horseman for the year. Free soft drinks were also provided all contestants.

Announcer for the event was Charles Shinn with Fred Beck, Robert Kagy and T. R. Florey, judges. Sandra Croucher received the best horseman trophy.

In charge of the refreshment stand were Terry Winetrot, John Gates, and Brian Porter. Christine Bartels collected the fees and gave out the programs.

New Day Lilies Program Topic For Garden Club

Central Point—Mrs. Clem Ault talked on lilies at the last meeting of Central Point Garden club, held at the home of Mrs. John Holmer, Old Stage road. Co-hostesses were Mrs. R. D. Kay and Mrs. Wallace West.

Mrs. Ault spoke of new and unusual lilies, including the day lily. She described many varieties and named some of the newer ones. Mrs. Ault stated that Oregon has a number of well-known lily hybridizers, including Boyd Kline, Medford.

Members held a plant sale to boost the treasury, and then went to the home of Paul Lofland on Grant road where they inspected the many varieties of dahlias which he is raising.

Members were asked to participate in the flower show to be held at the county fair which opens Thursday, August 21. Mrs. W. B. Kincaid was awarded a corsage, and other prizes went to Mrs. Holmer and Mrs. Avis Weisell.

Guests were Mrs. Ray Kelly, Griffin Creek and Mrs. who is visiting her sister, Mrs. Ault.

Mrs. Holmer had prepared a number of flower arrangements for the event.



Sandra Croucher, 15, daughter of the S. M. Crouchers, won high honors in the third annual horse show given recently for young people of the West Side district. The show, sponsored by Linda Smith and Bonnie Cheney, is entirely a neighborhood event. (Knackstedt photo)



Little Melissa Watson and her horse, Deacon, were the youngest and oldest entrants in the recent annual horse show for children of the West Side district. Melissa is 7 years old—the horse is 32. Melissa's parents are Mr. and Mrs. Richard Watson.

Ashland Woman Works in France For Red Cross

Stuttgart, Germany—Dixie Deane McCulloch, Ashland, Ore., arrived at the European headquarters of the American Red Cross here on July 21, and has been assigned to the Red Cross recreation center at Nancy, France as a recreation worker.

Her assignment was announced by Robert S. Wilson, American Red cross director of operations for Europe and North Africa.

Miss McCulloch, the daughter of Mr. and Mrs. Ralph D. McCulloch, of 397 Terrace, Ashland, is a graduate of the Southern Oregon college at Ashland. She served with the American Red Cross from 1951 to 1952 and after rejoining the organization in 1956 has been stationed in Korea and Japan.

As a recreation worker at the Red Cross center, she will assist volunteers explore local resources and plan leisure-time activities for U.S. Servicemen and their families, in this way helping develop a better understanding between the local population and the American servicemen.

The center at Nancy is one of seven at selected locations in France and North Africa which were opened at the request of the military to increase opportunities for off-duty recreation for members of the U.S. armed forces and their dependents.

Uncooked Peach Jam Said Good, Thrifty

Corvallis — Frozen peach jam that requires no cooking offers an easy, toothsome, and thrifty way to make use of the abundant Oregon peach crop. Home economics extension specialists at Oregon State college provide this recipe. It makes 9 six-ounce glasses.

Ingredients: 3 cups crushed peaches (or 2 1/2 pounds); 5 cups sugar; 1 package powdered pectin; 1 cup water. To prepare the fruit, wash and drain peaches, remove pits, skins and crush.

To make the jam, measure 3 cups of crushed peaches into a large mixing bowl. Add sugar, mix well, and let stand for 20 minutes, stirring occasionally.

Dissolve pectin in water, and bring to a boil. Boil for one minute. Add pectin solution to the fruit-and-sugar mixture, and stir for two minutes.

Ladle the jam into glasses or into suitable freezer containers, leaving 1/2 inch space at the top. Cover the containers and let stand for 24 to 48 hours, or until jam has set. Then cover with a thin layer of hot paraffin.

Store some of the uncooked jam in the refrigerator for use within the next few months, and freeze the rest, specialists advise.

If jam is left at room temperature it will mold or ferment in a short time. Once a container is opened the jam should be kept in the refrigerator and used within a few days.

Calendar

Tuesday: 8 p.m.—Woman's Society of Christian Service circle 9, Mrs. Edward Branchfield, 120 Stark st.

Wednesday: 9:30 a.m.—Woman's Society of Christian Service circle 2, Mrs. Richard Hawkins, 1201 Leland st.

11 a.m.—Townsend Harmony auxiliary club, Carpenters hall, 123 1/2 West Main st. 1 p.m.—Past Chief's club, Pythian Sisters, home of Mrs. Don Ross, Ross lane.

Chocolate Leaves Wash and dry 15 to 20 thick leaves, such as ivy, laurel or philodendron. Melt 4 squares of unsweetened chocolate over a low flame, stirring it constantly until completely melted. Turn off the flame and spread the chocolate on the undersides of the leaves in a smooth, thick coat. Chill in the refrigerator until firm. Insert the point of a knife at the tip of the leaf and gently remove the chocolate leaf from the real leaf. Use as a garnish on cake, chiffon pie or ice cream.

Trim 1 1/2 pounds of flank steak of excess fat and membrane and score neatly on both sides. Marinate in French dressing or your favorite barbecue sauce for several hours. Broil about five minutes on each side. Season with salt and pepper. Cut into very thin slices, serve with fresh corn, beefsteak tomatoes and fresh cucumbers in sour cream and chives.

Use cider vinegar for most pickling. White vinegar, however, helps retain whiteness of such vegetables as onions and cauliflower and is also cheaper. Vinegars containing 3 to 5 per cent acetic acid are recommended for pickling. Sometimes, Yang says, strength of vinegar is listed in grains. 10 grains equal 1 per cent acetic acid, 50 grains equal 5 per cent.

For large amounts of pickles, kitchen scales are handy to measure salt or sugar. One pound of salt is 1 1/2 cups. Maintain even temperatures on pickles stored in crocks, Yang advises. Protect pickles against extreme temperature changes by storing in a basement where temperatures are usually even or place some type of insulating material around container.

Use of excess vinegar, salt or sugar may cause pickles to shrivel. Overcooking or cooking above recommended temperatures also causes shriveling. According to Yang, many picklemakers are confused when strong, medium or weak brine solutions are specified in recipes. A strong solution usually contains 2 1/2 cups of salt to a gallon of water, and a medium or weak solution contains 1 1/2 cups salt to a gallon of water.

Hollow Pickles Hollow pickles are the result of hollow cukes, Yang says. Usually cukes are hollow if they have not been watered enough during growth. If too much time passes between time cukes are picked and pickled, cukes also dry out, Yang says. Cukes should be pickled with 24 hours after they are picked.

"Pink" pickles are caused by impurities from the dill weed. Yang recommends a new dill concentrate that evenly distributes the dill

Roman Miscellany

Rome—A package of cheese, a bottle of rum, and some Nescafe—all wrapped together. I've been to the super-mercato. Two years ago, I saw here a demonstration of American supermarkets at a fair. Now, there are at least two of them, operating successfully. There was another one—a beautiful place, which you entered by going down wide, white marble steps between shrubbery which was lighted from underneath. It was complete with rows of neat cans and jars, wire carts and pretty girls at adding machines. But there were no customers. We felt so conspicuous as we clattered about, that we bought a few items to be polite. We were not surprised to notice a month later that it was closed.

Even to us, it was obvious that the psychology of the location was wrong. It was on a fashionable street, in a shopping district. For years, Italian women have taken their string bags out to buy the food for the day—never more than one day. They go to the vegetable stands and buy a few tomatoes, and three or four potatoes; they go to the spaghetti, rice and macaroni store; to the bread shop and the meat shop. They meet their friends and visit. That is a far fling from a modern supermarket. But the supermarket idea does seem to be catching on, as there are crowds of customers in the two stores I've seen.

Ladies Don't Shop Of course, only servants and poor people do their buying. The lady of the house does not know the tempting goodies to be had just by reaching out and clutching. There is that supermarket psychology—you see, and so buy items which in show windows you might pass by. The advantage to me is that the prices are marked so that the Americans can't be charged more than the rest of the world. A young woman told me that because they overcharge the Americans so much, she has her maid do the buying and thereby saves enough to pay her wages.

The markets carry almost everything we do at home. No milk, however, although there is every kind of drink—liqueurs, gin, whisky and wines. American coffee, in half pound tins, sells for \$1.50 a pound. You can buy hamburger meat for 70 cents a pound, and boiling beef for 55 cents. The greatest innovation for the Romans is the frozen food department. (That I remember drew the biggest crowds at the fair. Women had never seen the like of it.) I wonder, though, how it would work as few ordinary people have refrigerators. Surprisingly, the super-mercato has delivery service. If you ask to have something delivered at a certain time, it is delivered—free of charge.

Customs Differ Europeans, differ from ours as much as does their shopping and our methods of doing things are equally as curious and foreign to them as theirs are to us. When I remarked to a Frenchwoman that I became very hungry before our 8 o'clock dinner, she said, "Oh, I suppose you do. Americans eat very early, don't you? Seven o'clock?" Then she inquired more about our eating habits. She had heard that we eat out of doors, and I decided that she had heard we have barbecues and terraces.

Of course, all Europeans think it amusing that Americans drink coffee with meals—and especially breakfast coffee. Coffee, here, is served after dinner in the salon. Europeans can spot Americans by the way they handle their knives and forks—which I think they consider very awkward, as we do their way of handling theirs.

The average meal in Rome consists of four courses, and they follow consistently the same pattern. The first course is a pasta—heavenly, fattening pasta—of creamed stuff in patty shells, or lasagna, or spaghetti. The second course is meat, a vegetable and a lettuce salad. Then comes, always, three or four choices of their good cheese, and following that, is the fruit of the season. For this dinner you use four sets of knives and forks, four plates and a finger bowl.

Like Sweets Italians do not eat cakes and pies for dessert, but consume great quantities of sugary stuff between meals. They also eat tons of ice cream, which they buy and bolt down at their ubiquitous bars and cafes. It is said that Italian ice cream is the best in the world, and I go along with that. It is so temptingly displayed in clean, big glass cases, as to be irresistible to an addict. Large pans, of all colors and flavors, sit open under the glass. Then, in other cases, are arranged on little silver platters, such delectable stuff, in such artistic patterns, that it is no wonder the customers are there all day and half the night. Crowds stand ready with their tickets (you must pay first, and get a slip before you are given the gelato as the Italians call ice cream.) If you wish to stand while you eat, you pay probably 24 cent. But if you sit on a chair—and one really should to appreciate such gourmet food—the price ups to as high as 75 cents.

Often I am diverted in Rome while on my way to some definite spot. I was, recently, when I passed a little corner shop on a quiet street, and saw "Dairy Queen" on a sign. For a second, I couldn't think why it looked queer. Naturally, I could not pass that by without sampling, and it was the same soft, gooey recipe as the one used on Central avenue. As there was no one in the shop but me, I imagine it is not very popular.

Girls were also frying doughnuts in real Groceteria fashion. And re doughnuts—at the Episcopal church last Sunday I offered two East Indians, at the coffee hour, American doughnuts, explaining that they were American pastries. They laughed and said, "Oh, we know these. If you have them in India. We have also learned to bake American cakes."

I do not know why it pleased me, unless it is that among Italians, there seems to be so little desire for our food products, or typical American dishes. Despite the hundreds of thousands of Americans living, having lived, or visited here, there isn't any indication that anyone ever heard of Boston baked beans, baked apples or pancakes, excepting in a couple of phoney "American bars."

Red is back for little boys. Look for lots of bright red in pants, shirts, and jackets. The red often is combined with navy and gray in tiny herringbone, striped, or plaid patterns.

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CAUTION ABOUT DIETING

There is only one safe way to reduce—your low-calorie foods must be nutritious and healthful. Millions of beauty-conscious women include Hollywood Bread in their daily menus. An 18-gram slice has only about 46 calories—yet this delicious loaf is highly nutritious. A secret blend of 8 choice grain and 8 vegetable flours—carrots, spinach, kelp, lettuce, pumpkin, cabbage, celery, parsley—this nourishing bread fortifies your diet with essential protein, carbohydrates, vitamins, minerals. Insist on genuine Hollywood Special Formula Bread.

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Accordion Pupils Win Honors

Four of the twenty-nine pupils of Caesar Muzzioli, accordion teacher, who were in Long Beach, Calif., last week to take part in the Western States Accordion Contest and festival, won honors. Mr. Muzzioli reported upon their return. More than 4,000 young people from several western states and Canada took part, he states.

Keith Bakshas, 14, took first place in the qualified solo division, and fourth in the open solo division. Sharon Roberts and Lea Padgett placed second in the duet division, and Marilyn Ernest placed third in the qualified division for 14-year-olds.

Mr. Muzzioli's band placed fifth in the senior band division. The instructor reports that the band, which plays "swing" music, was the object of considerable curiosity among the judges, since the other band entries all played symphonic, band or folk music. So favorably impressed were the judges, it was decided to create a separate division for accordion swing bands for the next annual contest, and Mr. Muzzioli had requests for his arrangements.

More than 100 judges worked in connection with the contest, the teacher reports. The trip south for the contest, held in the municipal auditorium in Long Beach, was sponsored by the Milk Producers' league of the county and several dairies. A bus was chartered for the trip, and Mr. and Mrs. Merlin Harvey, Medford, and Mr. and Mrs. James Edge, Eagle Point, were chaperones. Mr. and Mrs. Muzzioli made the trip south by private car.

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Long Earrings Back This Fall

United Press International Long, dangling earrings are back for fall and winter. From the Fashion Coordination institute comes this tip on how to decide the length most becoming your face. Never have the end of the drop parallel the jaw-line; this adds years to the appearance. Instead, have the end either just above or below the jawline.

Shades of the pioneer days! The Daniel Boone jacket is featured in designer Tina Leser's fall collection of clothes. Miss Leser showed replicas of the jacket worn by the man who "killed a bar" in cashmere or rain-bowhued tweeds. Miss Leser said the jacket resulted when "I decided to fringe the edges of the wool and got red on one side and green on the other. There was nothing left for me to do but make a Boone jacket, the fringe was so pretty."

The waistline in children's clothes, as in adults, is anywhere but where nature put it this fall. Designer Joan Bellow of Kate Greenway shows the waistline high, medium or low. Some waistlines are high in front, creating the effect of a weskit. Others are cut on trapeze lines, with pleats forming fullness.

Harmony Auxiliary Announces Meeting

Medford Townsend Harmony auxiliary will meet Wednesday, August 20 at 11 a.m. at Carpenters' hall, 123 1/2 West Main street, for a potluck luncheon. A "grab box" program will be held at close of the business meeting.

Last Wednesday about 35 club members and visitors attended a potluck picnic in Hawthorne park. The Washington D. C. Flash was read by Mrs. Rosa Holcomb. After a short business session the meeting closed with comments and readings by the group.

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VFW Auxiliary Sponsors Classroom Helper Plan

By GAY PAULEY
UPI Women's Editor

New York—UPI—Teacher's newest pet is the classroom helper, a woman volunteer who takes over schoolroom chores other than instructing.

This fall, some 8,000 of these women volunteers will go back to school for at least three hours each week, in a unique program sponsored by the Ladies' Auxiliary to the Veterans of Foreign Wars.

The auxiliary originated the project last year, said Mrs. Ray Godbey, of Lynwood, Calif., the national president. Mrs. Godbey is in town for the auxiliary's 45th annual convention.

She said the program has one major aim—to free an over-worked teacher from some of the non-teaching jobs and leave her more time for educating tomorrow's citizens.

Cast Announced For 'Little Hut'

Redding, Calif.—Lawrence Berger leads the cast for the Bridge Bay Summer theater production of "The Little Hut." The play opens August 19 and continues through August 24. It is described as a brightly sophisticated play by Andre Roussin.

Also in the cast are Kay Hutchinson and William Browder, as well as two local residents, Loren Wilbur and Lee Johnson.

Families Spend Week on Coast

Mr. and Mrs. Gerald Latham and two daughters, Lynn and Julie, 815 Park street, and Mr. and Mrs. Mark Taylor and son, Gregory, 1925 Westerlund drive spent a vacation last week on the Oregon coast. The families registered at Currier Village, and from there made trips to other points along the coast. They spent one day deep sea fishing.

Alaskan Guest At Findley Home

Wilfred C. Stump, Ketchikan, Alaska, was a week end guest of Dr. and Mrs. Dwight H. Findley, Old Stage rd. Mr. Stump is an attorney and president of the Alaska Bar association. Mr. Stump was en route south.

In June the Findleys and Dr. and Mrs. B. L. Lageson were guests of Mr. Stump during a vacation and fishing trip in Alaska.

Return

Mrs. Elvin Pershall and Judy Kay, Central Point, returned recently from a two months visit in Oklahoma with Mrs. Pershall's parents, other relatives and friends. The Pershalls formerly lived in Bartlesville, Okla.

The "pilot" project opened last October in Kansas City schools, with 21 women volunteers. By year's end, it had spread to all parts of the nation.

Volunteers in Illinois gave nearly 4,300 hours; in Nebraska, 3,700; in North Carolina, 3,400; in Ohio, 1,600. All told, some 4,000 women volunteered 37,000 hours.

"This year, we expected to double the number of helpers," said Mrs. Godbey, in an interview.

"The greatest need so far has been in the rural areas," she said. "But we have workers for wherever they are asked." The usual procedure is for the local VFW to let the school know workers are available, but wait to be asked to help.

But Mrs. Godbey said there are exceptions—in New Mexico, one parent worried about her own little girl crossing the street en route to class so asked if she could serve as "cop" on the corner for the whole school.

Volunteers pledge themselves not to take pay and to perform "without comment or question the tasks assigned to me by the teacher or school administrator."

These assignments may include taking attendance records, collecting money for milk or hot lunch, helping young children with hats, coats and galoshes, passing out and collecting work material, helping in the library.

Helpers guide young children to playgrounds, tidy up the classroom, answer telephones, do typing or run duplicating machines in school offices. In some cases, they've also been asked to chaperone dances.

She said the project has approval of leading educators and the National Education association.

Apparently it also has the sanction of the children. Mrs. Godbey said volunteers now find themselves being treated to apples, or other gifts, just like teacher.

She told of one worker who said her reward for the hours given came when a six-year-old came up to her and presented a prize rock from his collection.

"Next to my teacher, I like you best," he said.

Heartly Salad
New York—For a cool but hearty salad, serve chilled wedges of watermelon on individual salad plates, along with slices of ham rolled and filled with seasoned cottage cheese.

Packaged caramels melted with a dash of cream, or milk, make a nice quick sauce for puddings and deserts.