

# Families and Friends Celebrate Thanksgiving

Rogue valley and Medford families will observe Thanksgiving day tomorrow in traditional American fashion, with dinners at home for family members, relatives and friends. A number of students are home from nearby schools for the brief Thanksgiving holiday, while others are with friends or remaining on campus.

Medford's mayor, John Snider, Mrs. Snider and their children, John, Douglas and Mary Ann, will be guests in the home of the mayor's brother-in-law and sister, Mr. and Mrs. E. H. Greenman, Aloha street. Also present for the family dinner will be Mrs. Maude Snider, mother of the mayor and Mrs. Greenman, the Greenman's children, Judd, Sarah and Nancy, and Mr. Greenman's mother, Mrs. Judd Greenman.

Immediately after the family dinner Mayor Snider will leave by air for Boston, Mass., where he will attend the annual convention of the American Municipal association. He is a member of the association's highway committee.

Mr. and Mrs. Alfred S. V. Carpenter have invited several relatives, friends and their families for dinner at their home, Topside, Old Stage road, for Thanksgiving dinner tomorrow. The guests include Mr. and Mrs. Clayton Callaway and two children, Eagle Point; the hosts' nephew and niece, Mr. and Mrs. Dunbar Carpenter, their children, Scott and Emily, and Mrs. Carpenter's mother, Mrs. F. S. Hoyman; Mr. and Mrs. Jack Reid and son, Michael, Lake Creek, and Mr. and Mrs. Ogden Kellogg and four children, Gold Hill.

Mrs. Hoyman, who made her home in Egypt for many years while she served as a world secretary of the Women's Christian Temperance union, recently retired from that office and is a guest of her son-in-law and daughter, the Dunbar Carpenters, Foothills road. The Carpenters' older daughter, Karen, who attends school in Arizona, will return home in mid-December for the Christmas holidays.

County Judge Rodney Keating and Mrs. Keating will celebrate Thanksgiving Friday rather than Thursday since their son, Timothy, does not arrive home until Friday morning. The young man, a sophomore at the University of Oregon, is on the university's debate team and is in Salt Lake City for a gathering of university debaters.

Also attending the dinner will be Mrs. Robert Shepherd and sons, Robert and Richard, Mrs. Sprague Riegel and the Keating's younger daughter, Lucy. Their older daughter, Miss Marianne Keating, a student at Anna Head school in Berkeley, Calif., is spending the Thanksgiving vacation with friends and will be home for the Christmas holidays.

Lester Harris, superintendent of city schools, and Mrs. Harris will also be hosts for a family dinner at their home on South Oakdale avenue. Their daughter, Miss Sally Harris, an airline hostess, arrived home yesterday and another daughter, Mrs. Merrill Hval and Mr. Hval are arriving today from Portland. Other guests will be Mr. Hval's parents, Mr. and Mrs. George Hval, and two sons, Ronnie and Leo, who will stop in Medford en route to San Francisco. The family group will be completed by the Harris' third daughter, Mary Kay, and their son, Reed.

Douglas Cummings will arrive tomorrow from Corvallis by plane to spend Thanksgiving with his parents, Mr. and Mrs. Charles E. Cummings, 1900 Cherry heights. The young man, an honor roll student in chemical engineering, also studies music and is president of the Organists' guild of the college. He is organist for First Christian church in Corvallis, and will return north Saturday in order to play for Sunday services. He is a member of Phi Eta Sigma, national honor society.

Mr. and Mrs. Harry Chipman, who not long ago moved to a new home, 1808 Rox Ann place, will have as Thanksgiving guests Mrs. Chipman's brother-in-law and sister, Mr. and Mrs. Al Rodda and sons, Larry and Bruce, Sacramento, Calif., and Mr. Chipman's parents, Mr. and Mrs. W. J. Chipman, 70 Fourth street, Ashland. The group will be completed by the Chipman's three children, Wayne, Sharon and Lynn.

Mr. and Mrs. V. A. Turpin will entertain out-of-town relatives and friends at a Thanksgiving dinner at their new home on Old Military road. Together will be Mrs. Turpin's brother and sister-in-law, Mr. and Mrs. Norman Spangenberg and son, Earl, from California, Mrs. Turpin's sister, Mrs. Charles Combs, Portland, and friends, Mr. and Mrs. Sam Warg and sons, former Medford residents now living in Roseburg, the Turpins and their two sons, Norman and Thomas.

Mr. and Mrs. John C. Boyle, Ross lane, will be hosts tomorrow for a Thanksgiving dinner at their home. Present will be their son-in-law and daughter, Mr. and Mrs. C. B. Collins and sons, Bob and Dick; Mr. Collins' mother, Mrs. Grace Collins, his uncle and aunt, Mr. and Mrs. Charles Cooley, Grants Pass; Mrs. Boyle's brother and sister-in-law, Mr. and Mrs. D. L. Chase, and the Boyle's granddaughter, Miss Sue Ann Rutherford, who makes her home with the couple.

Miss Rutherford arrived on the plane Tuesday night from San Rafael, Calif., where she is a junior in Dominican High school. Miss Rutherford, a pianist, is an accomplished accompanist and often is on school programs. She also rides, has taken part in a number of horse shows and recently served as ringmaster for a show sponsored by Dominican students.

Also hosts for a family dinner will be Mr. and Mrs. George Roberts, Crown avenue. Their guests will include their son-in-law and daughter, Mr. and Mrs. Allyn A. Monroe and children, Tony, Michael, Jeffrey and twins, Pamela and Pat; another daughter, Mrs. George Rasmussen and family, Bob, a student in Willamette university law school, Salem, twin sons, Nick and Chris, and Terry. Another son, Peter Rasmussen, will leave for Portland Thursday since he is a member of the Medford High school football team which plays Jefferson High school Friday night for the state Class A-1 championship. Mr. Rasmussen is in Omaha, Nebr., to make a visit with relatives.

Bob Rasmussen will be accompanied home by a classmate from Missouri who will spend Thanksgiving here.

Mr. and Mrs. Henry Padgham will have as their guests Thursday their son and daughter-in-law, Mr. and Mrs. William Padgham, Santa Rosa, Calif., another son, Henry Padgham, student at Oregon State college, and his fiancée, Miss Elizabeth McGill, Eugene; Mr. Padgham's sister and brother-in-law, Mr. and Mrs. D. J. Bolton and Mr. Bolton's sister, Miss Katherine Bolthoff.

Mr. and Mrs. Robert Vroman and their three children, Susan, Sally and Jimmy, will have as their guests for Thanksgiving dinner Mrs. Vroman's parents, Mr. and Mrs. Daniel Dubeck, Ashland, and Mr. Vroman's parents, Mr. and Mrs. Elwin R. Vroman, Medford.

Dr. and Mrs. Robert F. Wilcox, Old Military road, will have as their guests tomorrow Dr. Wilcox's father, Lyle P. Wilcox, and Mrs. Wilcox, Portland. Mrs. Wilcox is the former Mrs. Mary Helen Brown, and the couple's wedding took place last summer.

Mrs. Lillian Salade and her sister, Mrs. Marjorie Pitts, will entertain at a large dinner tomorrow at their home on Pacific Highway north. The group will include Mrs. Salade's son-in-law and daughter, Mr. and Mrs. Martin Luther Jr., their daughters, the Misses Midi and Marta Luther, and Mr. and Mrs. Martin Luther; Mrs. Salade's son and daughter-in-law, Mr. and Mrs. William Salade and their four children, Jeanne, Billy, Tommy and Lois Ann; another daughter, Mrs. Helene Donker, Laine and William Donker, Mrs. Lorraine Henry and son, Jimmy, and Mrs. Leonard Cox, Globe, Ariz., mother of Mrs. William Salade.

Guests of Mr. and Mrs. Richard House, Corning court, will be Dr. and Mrs. J. S. Heatherington and children, Jeff, Douglas and Marc, West Linn, Ore. The Heatheringtons, who formerly lived in Medford, arrived Monday and are spending the entire week in Medford.

About 20 guests will attend a dinner in the home of Mr.



Christmas will be the theme of the holiday party which Beta Upsilon chapter of Beta Sigma Phi will give December 4 at the Pythian hall. Pictured here working on decorations for the party are (left to right) Mrs. Ray Bostwick, Mrs. Del Landing and Mrs. Howard Berg. The luncheon and card party will raise funds for the scholarship which the chapter gives each year. Reservations are to be made by calling Mrs. Carl Christenson, SPring 3-4770, no later than December 1.

## Food Price Trend Upward; Per Capita Share Goes Down

Corvallis—It costs more to fill today's market basket, although the share of the paycheck shoppers spend for food has not changed much since

pre-war years. And we're buying better quality foods with more variety, reports Mrs. Elvera Horrell, Oregon State College extension economist.

The big push on retail food prices has come largely from increased marketing costs, she states. The retail bill for farm-produced foods has gone up 38 percent since 1947, but marketing costs have increased twice as fast. Marketing costs jumped from \$17.8 billion in 1947 to \$30.9 in 1957—an increase of 74 percent. Marketing costs include all of the charges made by marketing agencies for assembling, processing, transporting and distributing the foods in the market basket.

Last year, consumers paid at retail prices a total of \$40.5 billion for foods grown on U.S. farms. Restaurant meals were included in this bill, but not such nonfarm goods as fish and other seafoods, nor imported foods—such as coffee and bananas. More than three-fifths of this grocery bill was accounted for in getting the raw food product to the family table after it left the farm, Mrs. Horrell reported.

The homemaker feels these high costs when she shops for food, she noted. However, higher incomes have cushioned the impact of higher prices. Families have more money to spend. Before the war, consumers spent about 23 percent of their take-home pay for food. Last year, with food prices up and with more foods, including more expensive ones in the diet, per capita food expenditures amounted to only 22 percent of spendable income.

If shoppers bought only the same kinds and amounts of foods that they bought before the war, the food bill would have added up to less than 16 percent of last year's capita spendable income.

**Y Knot Twirlers Cancel Square Dance**  
The Y Knot Twirlers Square Dance club will not hold a dance Thursday evening because of the Thanksgiving holiday.

The club, which dances in the social hall of the Medford YMCA, will hold a dance on Thursday, Dec. 11.

**All-Girl Bank Just Happened**  
Portland, Conn. —(UPI)—The interest rates are the same, but the figures are better.

That's the situation here, now that the Middleton Savings Bank has opened the first "all-girl" bank in the nation. The branch office is run by Mrs. Marian Wetherbee, mortgage officer and veteran of 28 years with the organization. She says there's been a place in banking for women for quite some time. However, she feels that this bank will underline the opportunity to the career girl.

But that's not why it's an all-girl bank. It "just happened" that way, according to a bank official. He said Mrs. Wetherbee is the logical person to run the branch and that the tellers just happened to be women.

The bank neglected to hire a lady wrestler as a guard. Officials decided the pretty tellers would attract more customers than bandits.

In addition, the building has several burglar alarms to notify police and businessmen in other offices.

"Even our male employees are instructed not to play hero, so there's really no difference," said one bank official.

and Mrs. A. E. Brockway, Stewart avenue, tomorrow. Mr. and Mrs. Merle Van Doren arrived early in the week from Elk Grove, Calif., Mr. and Mrs. Ira Hart, Eugene, are arriving today and also to be guests are Mrs. Brockway's sister and brother-in-law, Mr. and Mrs. R. E. Waldron, Vallejo, Calif. The group will be completed by the Brockway's three daughters and their families, Mr. and Mrs. Oliver Smith, Mr. and Mrs. Charles Elmore and seven children, Applegate, and Mr. and Mrs. Elmer Luschen.

## Agent Lists Foods Now Plentiful

Plentiful foods for the Thanksgiving season include pork, turkey, top grades of beef, ham, oysters, cranberries, apples, pumpkin, Brussels sprouts, cauliflower, turnips, broccoli, potatoes, pomegranates, persimmons, grapefruit and all dairy foods. This list was supplied by Miss Mary Pat Lucy, county home extension agent, who invites homemakers to compare these with the limited fare in the time of the Pilgrims.

Miss Lucy has compiled three simple menus using these foods. For a company dinner she suggests pork loin roast with apple-nut dressing, baked mashed sweet potatoes or a yams with marshmallows, ripe and green olives, glazed onions, cranberry gelatin salad, cornbread and butter, ice cream atop a slice of pound cake and chocolate syrup, milk and coffee.

A meal planned around broiled or baked ham could include pineapple slices with brown sugar, buttered Brussels sprouts, cranberry sherbet, milk and coffee. For light refreshments she suggests cranberry nog, made with milk and cranberry juice, and crunch nut cookies. The extension office will supply recipes for the cranberry nog. Another suggestion for light refreshments is cheese cubes, speared, served with apples, pears or grapes.

**Three Students Participate In Social Program**  
Portland—Three girls of the Medford area recently participated in the fourth annual community program sponsored by the Associated Women Students of the college. The purpose of the program, involving 140 girls, was to observe and assist in the work of 18 social agencies of Portland during the week of November 18-22.

Participants from the Medford area and the agencies they visited were Miss Gail Collins, Gold Hill, and Miss Marjorie Edens, Jacksonville, Shriners hospital; and Miss Jonna Henson, 2000 Westerlund Dr., Boys and Girls Aid society.

**High School Youths Need Big Breakfasts**  
Washington —(UPI)— If that boy or girl in your family is heading for high school these days, chances are you should be serving a heartier breakfast than in previous years.

Dr. Ruth Leverton, associate director of the agriculture department's Institute of Home Economics, says this is so because high-school boys and girls are full-blown adolescents.

According to the expert, their nutritional needs are higher than ever before. Boys need more food than at any other age and girls more than most other times in their lives.

Dr. Leverton said it is difficult or impossible for these young folks to make up for other meals, or by in-between meal snacks, the food missed at breakfast.

"A little extra morning sleep is no exchange for a good breakfast," she added.

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## Broadcast Of Opera To Resume

Radio Station KYJC has announced that it will resume broadcast of the Metropolitan Opera company performances with the airing of "Carmen" on Saturday, November 29. The broadcast will be over the Columbia Broadcasting system beginning at 11 a.m. (PST).

The glamorous American mezzo-soprano, Rise Stevens, will sing the title role and the performance will be conducted by Jean Morel. The cast will include Hilde Guden, soprano, as Micaela, the deserted fiancée of Don Jose; Richard Tucker, tenor, as Don Jose, Carmen's soldier lover, and Mario Zanolli, baritone, as Escamillo, the torero.

During the 1958-1959 season, 20 complete opera matinees will be broadcast "live" from the stage of the Metropolitan opera house and all will be carried here by KYJC. All the traditional aspects of the broadcast and intermission features will be retained. "Mr. Opera," Milton Cross, will once more serve as narrator and commentator on the operas. "Opera News on the Air" will again return as an intermission feature with Boris Goldovsky and Norman Dello Joio as masters of ceremonies. "Texaco's Opera Quiz" will again feature four of the world's top music personalities with Edward Downes as quizmaster. "Texaco's Roving Opera Reporter," with Clifton Fadiman as the interviewer, will continue in the opera's third intermission.

The Metropolitan Opera broadcasts, now in its 28th year, are produced by the Souvaine Associates. The program will be sponsored for the 19th consecutive year by Texaco, and is being broadcast for the first time on CBS Radio.

Listener reaction to the program is urged by the staff of the local station, since continuation of the program may depend on this. The opera broadcasts were dropped in favor of football a few years ago when a poll indicated that a majority of the listeners preferred the sport to music. Music lovers are asked to write either the station or the CBS network in support of the opera broadcast.

Opera in the U.S. today is increasingly a native product, presented from coast to coast in outdoor amphitheatres, on college campuses and concert platforms, in army camps and even churches.

According to Opera News, which for 17 years has made an annual survey of the field, somewhat over 200 opera-producing organizations existed in this country during the sea-

## Fifty Plus Club To Meet Friday

Medford Fifty Plus club will meet Friday, November 28, at the Pythian hall at 12 noon. Members are to take a sack lunch, and coffee will be served.

Members are also asked to take completed items for the Christmas gift sale to be held at the Pythian hall December 12.

## Senator, Wife Buy Door Build House To Go With It

By ROSE MCKEE  
Princeton, N.J. — Sen. H. Alexander Smith (R) N.J., bought a front door to please his wife and then built a house to go with it.

The 78-year-old Senator, who is retiring voluntarily from Congress at the end of the year, has scored many legislative triumphs in his career. But none gave him and Mrs. Smith more personal delight than the coup by which he acquired the door to their home.

In telling the story to a member of the National Association of Home Builders, the Senator said that for the first 20 years and more of their married life, "We banged around from one hired house to another but we always figured we would have a home of our own one day."

Mrs. Smith planned and re-planned the home she wanted. The one detail that never changed was the front door. She knew exactly what she wanted a Colonial door with long narrow windows at either side and slats shaped like an open fan at the top.

When Smith was administrator and lecturer at Princeton University in 1926, he bought the site for their home, near the campus.

"We used to drive to Canada every summer on a fishing trip," the Senator said. "That year when we got to Maine and, as we were driving through Bangor, I saw a house down the street with the kind of door my wife wanted. I stopped the car, pointed the door out to her and said I was going to get it for her. Buy a Door."

"I went to the house, rang the bell and when a man answered I said, 'Don't think I'm crazy but I would like to buy your front door.' "He replied, 'Don't think I'm crazy but I don't want to sell it.'"

The Bangor man explained that the door had been in his family for more than 150 years. Although disappointed, Smith gave the man his name and the address he could be reached in Canada "in case you change your mind."

"Just before we left Canada," the Senator said, "I got a card from the man asking us to stop on the way down. We did. He said his wife had always wanted a little porch in front of the house and if I would pay for the porch and a new door, I could have the old door. I agreed."

The massive Colonial door, with narrow side windows and a semi-circular fan of wooden slats on top, was taken down and shipped intact to Princeton. Smith thought the cost of the Bangor porch and door rather high. But an expert later told him that the Colonial door couldn't have been duplicated for three times what he paid for it.

With the door in hand, the Smiths built an early Colonial house in keeping with it. The house is an impressive, dignified structure of stone and wood.

The living room, in the rear, looks out on a golf course that occupies the site of the battle of Princeton in the Revolutionary War. The Cleveland tower of the campus is also part of "the view," which is framed on the inside by soft, yellowish-green draperies made of Japanese obi silk.

The Senator said the home is really his wife's because she did so much planning for it "but I love it as much as she does."

**Ham and Cranberries Ideal Match-Mates**  
New York —(UPI)— In flavor and color, ham and cranberries are ideal match-mates.

Wash 2 cups fresh cranberries and mix with 1/2 cup of sugar and 1/4 cup water in saucepan. Cook covered, until skins pop (about 6 to 8 minutes). Place 1 center ham slice, about 1 inch thick, on rack in shallow pan. Cover with 3/4 of the cranberries. Top with another center ham slice, insert whole cloves around edge of ham about 1 1/2 inches apart. Bake 1 1/2 hours in preheated 350-degree oven, basting occasionally with cranberry liquid. Garnish top with remaining cooked cranberries. Serves 6.

## What Turkey Stuffing? Use Anything You Like

By GAY PAULEY  
UPI Women's Editor  
New York —(UPI)—Everybody's busy this time of year telling the man of the house how to carve the turkey. It's time someone went to the aid of his spouse, who has to stuff the darned bird.

Today's list of dressings is plenty confusing. In grandma's day, she could settle for cornbread if she lived in the South, plain bread, or of the "oyster stuffing is incomparable," she could add drained oysters and broth to the bread mixture.

Now, the homemaker must decide whether to add apples, chestnuts, orange slices, grapefruit and orange, fresh grapes, whole kernel corn, toasted almonds, filberts, walnuts, peanuts or cashews. She must choose from ham and oyster stuffing, which is Italian style, or a liver stuffing which comes from Poland, or mashed sweet potatoes, Jamaican in origin.

**Garbage Can Recommended**  
The Poultry and Egg National Board has recipes calling for sausages, prunes, fresh dill, raisins and burgundy, cranberries, mince meat, or—of all things—crumbled pretzels instead of bread.

One cook I knew said something suggested for stuffing a turkey these days are better off stuffing the garbage can. About the only thing everyone agrees on is: one, the turkey tastes better stuffed, and two, the basic ingredients should include bread, butter or margarine, onion, pepper, salt, celery, either sage or poultry seasoning, and some moistening agent such as plain water.

Avanelle Day, a home economist and friend—and one of the best cooks ever to set a table for a Thanksgiving feast—swears by the turkey stuffing her mother and grandmother made at their home in Rome, Ga.

The recipe, in the best Southern tradition, used cornbread and was baked in a separate pan, not in the bird. And the turkey was par-boiled, then baked, instead of roasted. Once tender, cooking time depended on "how tough the bird was," she said, the turkey was removed from the liquid—about two inches of water—and put into the oven to be browned.

**Used Cornbread**  
"I don't care what they say about modern-day roasting," she said, "THAT boiled turkey was good, and the stuffing . . ." she got right eloquent as she described it.

For a 10 or 12 pound turkey, her mother used about two-thirds leftover cornbread and one-third biscuit and or loaf bread, plus sage, lots of onion (not sauteed), pepper and salt, raw eggs and turkey stock.

The gravy was part stock and part milk, thickened with a bit of flour, seasoned with pepper and onions, with a few giblets. Sliced hard-cooked eggs floated on top.

Me, I'm of the wild rice stuffing school. My recipe uses rice with sausage meat, onion, mushrooms, salt and butter—and I've never had leftover dressing to go with leftover turkey.



"Coconut raised bread" is so good! Make it often; it's easy to make. . . surprisingly, any "raised" bread! To help beginners: (1) Follow recipe exactly—no variations! (2) Turn out on floured board "when dough begins to leave sides of bowl." (3) To knead: fold dough over toward you. Then press dough down and away from you with heels of hands. Turn dough around a bit and repeat "kneading" until dough is smooth, elastic and non-sticky. You will be well repaid by beaming faces round your table—when you bake your own bread!

**Coconut Bread**  
1/4 cup butter or other shortening  
1 cup hot water  
1 package dry yeast  
6 tablespoons sugar  
1 teaspoon salt  
2 cups tender-thin flaked coconut  
3/4 cup raisins  
4 egg yolks  
4 cups sifted flour (about)

Melt butter in hot water; then cool to lukewarm. Add yeast and stir until dissolved; then add sugar, salt, coconut and raisins; mix well. Stir in egg yolks. Add flour to make a dough which can be handled easily. Turn out on floured board and knead until smooth. Place dough in greased bowl and brush surface with melted shortening; cover with cloth and let rise in warm place until doubled in bulk. Turn out on floured board and knead again. Shape into 2 loaves and place in two greased 8x4x3-inch pans. Brush with melted shortening, cover, and let rise in warm place until doubled in bulk. Bake in moderate oven (350° F.) 50 minutes, or until done. Note: About 5 hours are required to make this bread.

**LET US BE THANKFUL**  
Thanksgiving Day Service  
THURSDAY  
10:30 A.M.  
(No meeting Friday night)

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