

Reames Chapter Plans Yule Party
 Reames Chapter, Order of the Eastern Star, will hold a stated meeting Thursday December 11, at 8 p. m. in the Medford Masonic temple. The meeting will be followed by a Christmas party and gift exchange. Mrs. H. F. Nordwick is chairman of the pageant. Mrs. A. W. Denney will be chairman of refreshments.

Children's Diet Said Defective

Washington, D.C.—The diet of many elementary school children is not as good as it should be, according to a recent study made by Iowa Agricultural Experiment station. The study was made on the nutrition of 9, 10 and 11-year-old public school children in Iowa, Kansas and Ohio.

Their dietary rating, says the report, "was closely related to the intake of milk and vitamin C-rich fruits and vegetables." It was found that "diets were well supplied with protein-rich and cereal foods," but that "intakes of the vitamin-rich fruits and vegetables were less than usually recommended." However, children participating in the federal school lunch program "consumed more of the vitamin C foods than those not participating." Their milk consumption, however, was no greater.

Children whose diets conformed dully to the allowances of the National Research council averages 3 1/2 to 4 cups of milk daily, at least 1 serving of the vitamin C foods, 1 serving or slightly less of the green and yellow vegetables, 2 servings of meat or the equivalent in other protein foods, and 5 1/2 servings of cereal foods.

Birthday Party Held For Rex Johnson

Central Point—A birthday party honoring Rex Johnson was given November 22 at the home of Mr. and Mrs. Curtis Johnson. The birthday cake for Rex who was nine years old, depicted a prairie with decorations of the wild west such as cowboys and sage brush. Guests were Randy Renfro, Tommy Hess, Don Huffeling, Hugh Hunter, Daniel Johnson, Sue Hunter, Linda Tucker, Leanne Chamberlain, Ann Johnson, Sandra Huffeling and Kathy Lynn.



Mr. and Mrs. Owen T. Wilson, who have lived in Jackson county ever since their marriage 50 years ago, were honored at a dinner and reception Sunday, November 30, which observed their golden wedding day. It was given by their sons and daughters. Mrs. Wilson, who was born in the

Table Rock district, was Margaret Nealon, member of a well-known Jackson county family. Mr. Wilson came here from Wenatchee in 1905, and with his father planted one of the early apple and pear orchards of the valley.

(Classic photo)

Couple Honored on Golden Wedding

Central Point—Mr. and Mrs. Owen T. Wilson of Central Point were honored at a dinner and reception Sunday, November 30, arranged by their family in observance of their fiftieth wedding anniversary. There were four generations of their family in attendance at both functions, which were held in the Central Point Grange hall. Hosts, the couple's sons and daughters were Mr. and Mrs. Harry Tomm of Central Point; Mr. and Mrs. Stephen O. Wilson, Eagle Point; Mr. and Mrs.

John L. Wilson, Shady Cove; Mr. and Mrs. L. A. Dusenberry, Trail, and Mr. and Mrs. Dean Wilson, Central Point. There were 29 children, grandchildren and great grandchildren at the dinner. One granddaughter, Mrs. Dave Schneider, was unable to attend. She is living at China Lake, Calif., where her husband is stationed with the U.S. Army. More than 150 friends of the couple attended the reception. Mrs. Wilson wore a cream

colored brocade afternoon dress with matching slippers. Her orchid corsage and accessories were in lavender shades. She recalled that the dress was a replica in color of the one she wore 50 years before for her wedding. She had wanted a white satin wedding dress but no store in Medford was carrying white satin at the time, so her wedding gown was made of cream-colored silk mohair. Arrangements of gold colored chrysanthemums and gilded greenery decorated the hall and the table, which was laid with a gold embroidered cloth, loaned by Mrs. B. R. Elliott. The decorating was done by Mrs. Gaston Floux, Mrs. Charles Jantzer, and Mrs. Arnold Bohnert of the Central Point Grange. The golden wedding cake was also made by a friend, Mrs. Oscar Swanson, and Mrs. Marshall Weidman and Mrs. Walter Mang assisted with other refreshments.

Presiding at the punch bowl were Mrs. Richard Dunn and Mrs. Larry Wilson. Mrs. Dean Wilson and Mrs. Arnold Bohnert poured coffee, and cake was served by Mrs. Stephen O. Wilson, Mrs. John Wilson, Mrs. John Dodge, Mrs. R. E. Nealon and Mrs. More Hamilton. Elaine Wilson took charge of the guest book, and Susan and Marsha Wilson assisted in serving.

The silver service used at the reception was loaned by Mrs. Gaston Floux, and the punch bowl, a family heirloom, was loaned by Mrs. Arnold Bohnert. The Wilsons were married November 26, which was Thanksgiving day in 1908, at the home of Mrs. Wilson's parents, the late Mr. and Mrs. S. M. Nealon of the Table Rock district. The 4 o'clock service was read by the Rev. Matthew Jones of Central Point. Their romance began when Mrs. Wilson, then Margaret Nealon, went to Sams Valley to teach the district one-room school and boarded with the D. C. Wilsons, parents of her husband.

Mrs. Wilson was born at Table Rock and Mr. Wilson came to the Rogue River valley in 1905 from the Wenatchee valley in Washington. He invested with his father in the Medford Laundry, which they leased the following year to enter the "Rogue Valley fruit boom." They purchased property in the Sams Valley district and planted it to Spitzenberg apples and Comice pears, developing one of the valley's early orchards.

The Wilsons lived for many years in the Sams Valley district where they were active in the development of better schools, and in church work and organization of the Grange, with which they have been affiliated since 1925. They also made their home at Table Rock for a few years before locating at Central Point.

They received many gifts in observance of their golden wedding. One, a Bible, brought the interesting comment that they had received one on their wedding day. The first was given by Mrs. Wilson's Junior Girls class of the Table Rock Sunday school. The second was a gift from the Adult Bible class and Christian Circle at the Central Point Presbyterian church.

Three large pears weigh a pound—or enough for three to four servings.

Restaurant-Goers Queried in Poll

New York—Fifty-eight per cent of 5,000 restaurant-goers queried in a survey said a proper tip should be more than 15 per cent.

Other results of the poll (by Cue magazine): Waiters are preferred to waitresses by 68.4 per cent; 74.5 like waiters to suggest dishes; 72 per cent prefer continental to American cuisine; 58.5 per cent prefer full course menus to a la carte ones.

Booths are preferred to tables by 70.5 per cent and 72 per cent dislike eating in chain restaurants.

The restaurant-goers also like music while dining; object to paper doilies in place of tablecloths, and dislike paper napkins.

Diners consider \$4 to \$6 a moderate tab for a full course meal.

Eight out of 10 persons enjoy at least one cocktail before dinner. One out of two order wine with meals, and one out of two also enjoy an after-dinner cordial or brandy.

Savory Croutons

Make Festive Topping

Make savory croutons to give a festive topping to holiday casseroles or creamed dishes; to add to tossed salads; or to use with party dips. Cut bread with small star shaped cutter and toss with melted butter. Toast over low heat on top of the stove or in a moderately hot oven until golden brown. Stir frequently, of course. Sprinkle with instant minced onion, seasoned salt and grated Parmesan cheese and heat a few minutes longer. Use these croutons warm; or cool and store them for future use.

Semi-Ready Suits

Los Angeles—You know about ready-made suits? Well, how about semi-ready suits?

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