

Seniors To Exhibit Hobby Work

Oil paintings and wood carvings made in classes at the Senior Activity center will be exhibited in the window of Frake and Smith Paint store, 315 East Main street, Friday, December 26.

All the students in these two classes are over 50 years of age and have never painted or done wood carving before October 13, when the classes started. None have had more than the eight lessons given in their hobby since the center opened, but all express enthusiasm in their creative work and the social, friendly atmosphere of the class itself, it is reported.

All plan to continue the classwork. Miss Margaret Ossenbruge, artist, who is the volunteer teacher in oil painting, invites anyone over 50 to join the class, which meets every Tuesday afternoon from 1 to 3 p.m. "This exhibit will show how much talent is latent in many people who have no chance to paint in their early life but who would like to try. No one is ever too old to learn to paint."

Glenn Van Wickle, veteran from Camp White Hobby shop who taught his class to carve the figures in a nativity scene, states that since wood carving is hard work and takes strong hands he plans to add sculpture in clay in order that more people can participate in his class. It meets every Wednesday from 1 to 3 p.m.

The dancing class, which meets Thursday mornings, will not meet again until January 8.

On Monday afternoon, January 5, the first "arm chair travel show" will be held from 1 to 3 p.m. Dr. Frank Roberts Sr. will show colored slides of Europe, where he has traveled extensively. Black-out curtains are being arranged for the show by John Gribble and Clarence Evans.

Medford Garden club has just finished planting the club's trees and shrubs around the Center building, this being the club's projects to "make Medford beautiful."

Field of Law Said Good One For Brainsy Gal

United Press International San Francisco—UPI—The city's only woman superior judge says opportunities for brainsy gals in the field of law are improving every day.

Judge Theresa Meikle said there were only 11 women lawyers in the San Francisco Bay area in 1911 when she was graduated from the University of California. Today there are 275, and the number is increasing.

Men lawyers seem to like their female counterparts, she said. "What progress women lawyers have made has been with the help of men attorneys," she said. "In all my years of practicing and on the bench, men have showed me the greatest deference and chivalry."

The jurist, 62, has held her \$18,000-a-year position since first elected in 1942. In former years, most women attorneys specialized in domestic relations and divorce cases, she said. Now they are branching out into such fields as labor and tax law.

"But opportunities for women criminal lawyers still are limited," she said "although there was one in Los Angeles who was doing well before she got married."

Judge Meikle is not married herself, but she doesn't rule out marriage for women barristers.

"There are at least 15 husband-and-wife lawyer teams in the San Francisco," she said. "The wife usually does the briefs or research, while the husband does the trial work."

Judge Meikle urged women attorneys "not to dress manly, but always act as a courtly woman" and advised against adopting a "woman vs. man" attitude in court.

Fledgling women lawyers don't always make as much money as men. "But they will when they show they are worth it," she said.

Fifty Plus Club To Hold Meeting

Medford Fifty Plus club will meet Friday, December 26, at 12:30 p.m. in the Pythian hall.

The club, organized in May, is for persons in the community over 50 years of age. Purpose of the organization is said to be "to bring happiness and comfort into the homes of the shut-ins, to enlarge the social contacts of the members, and help them attain a feeling of independence and being wanted."

Guests are welcomed. It is reported that the club has enjoyed a steady growth, and has received several donations of funds which are being reserved for contemplated benevolent projects.

Hostesses Give Bridal Shower In Central Point

Central Point—A bridal shower honoring Mrs. Dennis Kottke was given December 5 at the home of Mrs. William McGee, 312 Maple street in Central Point. Mrs. Kottke is the former Miss Alice Cane, and the wedding was an event of November 27.

Mrs. McGee decorated her home in the Christmas motif with the addition of white wedding bells. The miniature bride and bridegroom from the wedding cake were used to decorate the cake which was served to the shower guests.

Guests were Mrs. Louisa Cane, Mrs. Lawrence Kottke, Mrs. Emilie Glass, Mrs. Ina Adams, Mrs. Jean Shelley, and daughter, Roseanne, Mrs. Aubrey Steith, Mrs. Carl Hoover, Mrs. Tempie Hayes, Mrs. Bernice McCue, Mrs. Cordie Burns, Mrs. Elizabeth Scott, Mrs. Arnold Bohnert, Mrs. Loraine Smith, Mrs. Bob Daniken, Mrs. Lyla Kimpton, Mrs. Jane Hamilton and daughter, Carolee, Mrs. Roy Kelly, Mrs. Lillian Wright, Mrs. Ava McDowell, Mrs. Medeline Fredricks, Mrs. Kathleen Fredricks, Mrs. Carl Bennett, Mrs. Nancy Asher, Mrs. Bill Smith, Mrs. Billy Flannery, Mrs. Marie Greenslit and the honored guest Mrs. Kottke.

Mrs. Greenslit, who is the grandmother of the bridegroom, presented the bride with a dessert bowl and set which she had received on her fiftieth wedding anniversary. Many who were unable to attend, sent gifts to the bride.

Acting as co-hostesses for the party were Mrs. William Smith and Mrs. Billy Flannery.

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Expert Explains How to Enjoy Your Own Party

Westfield, Mass.—UPI—Enjoying your own party is as much an art as seeing that guests have fun, says Miss Catherine L. O'Brien.

As president of a firm which relies on parties for sales (Stanley Home Products, Inc.), she has found these tips helpful: "So you won't be upset by unexpected guests—or those who failed to R.S.V.P.—allow about 10 per cent leeway in food. Tell in your invitation when you expect guests to arrive and leave. They can plan on baby sitters, and you can plan ample refreshments."

Arrange the party schedule beforehand so you know exactly what to do, then relax. Don't clean house the day of the party. Frantic last-minute cleaning only leaves you tired and grouchy.

Don't introduce every newcomer after the first few persons have arrived. Leave that to the guests.

Invite a congenial group, but don't omit someone because a few guests don't get along with him. A comedian once said there should be someone at a party that everybody hates, just to keep things interesting.

New Fashion Team Is Parnis and Klein

New York—UPI—A new fashion team on Seventh Avenue, center of New York's garment industry: Mollie Parnis, who for years has designed many of Marnie Eisenhower's clothes, has teamed with Adolph Klein, manufacturer of fashions designed by the late Claire McCardell.

Miss Parnis' husband, Leon J. Livingston, was her business associate until his death last October. A joint announcement from Miss Parnis and Klein says that Klein also will continue to manufacture the McCardell label through Townley. The first Parnis-Klein collection will be for summer of 1959.

When sewing was-and-wear cotton fabrics, adjust correct stitch and tension on sewing machine to prevent puckering. For most fabrics, 12 to 14 stitches to the inch with a fine needle will work well. Use mercerized cotton thread.

Visitors and Travelers Make News for Holidays

The Christmas and New Year season, happiest time of all years in the country, brings families together from all parts of the United States. For several days past, visitors have been arriving in the city to spend the holidays with their families here, and others are leaving Medford to be with relatives in other cities and states.

Miss Earla Hoyman, New York City, is in the valley to spend Christmas with her brother-in-law and sister, Mr. and Mrs. Dunbar Carpenter, Foothills road. Miss Hoyman arrived here after a trip through countries of the Far East. The Carpenter's older daughter, Karen, who attends Verde Valley school in Arizona, is also home for the holidays.

Mrs. Viola Landis arrived earlier this week from Palmyra, Pa., to spend the holidays with her son and daughter-in-law, Mr. and Mrs. Carl Landis, and their children, 1133 Dakota avenue. Mrs. Landis made the trip west by plane.

Mr. and Mrs. L. G. Frink and Mrs. Frink's mother, Mrs. Orrie Stoddard, who live on Thomas road, left Tuesday morning by car for Portland from where they took the Domeliner to Idaho Falls, Ida. In that city they are guests of the Frink's son and daughter-in-law, Mr. and Mrs. Robert L. Frink, and will see for the first time the couple's first child, a son born a short time ago.

Mrs. Kathryn Jack is arriving today from Palo Alto, Calif., to be with her mother, Mrs. Kathryn Diepenbrock, 15 Vancouver avenue, for Christmas. Mrs. Jack will return south after a brief stay.

Guests of Mr. and Mrs. J. Verne Shangle, Kings' highway, for the holidays are their son-in-law and daughter, Mr. and Mrs. Bernard Mueller, and daughters, Kathryn and Rosemary, Fort Townsend, Wash., and their son and daughter-in-law, Mr. and Mrs. Verne G. Shangle, daughters Nancy and Becky, Salem. With the family on Christmas day will also be another son and daughter-in-law, Mr. and Mrs. Robert Shangle, Donald, Susan and Carolyn Ruth, Medford.

Mrs. Fred Rankin, Richmond avenue, left Tuesday morning to spend Christmas in Paradise, Calif., with her son-in-law and daughter, Mr. and Mrs. Bruce McDonald and their three children.

Here for Christmas day will be Mr. and Mrs. Keith Mirick, Eugene. They will be guests of Mr. Mirick's parents, Mr. and Mrs. I. A. Mirick, Route 4, Box 358G. Keith Mirick is at the University of Oregon this year working for his master's degree in music and composition under a graduate assistantship.

Mr. and Mrs. Nathan Greiss and son, Kenneth, 321 North Columbus avenue, are spending Christmas in San Jose, Calif., with the Greiss' son-in-law and daughter, Mr. and Mrs. Carl Plank.

Mr. and Mrs. Howard Lind, Old Military road, have left for Carmel, Calif., and will spend Christmas with Mr. Lind's brother and sister-in-law, Mr. and Mrs. Harold Lind, and his nephew and niece, Mr. and Mrs. Ernest Lind. En route south they planned to stop in San Francisco.

Mrs. Laurence Pennington has arrived in Medford from Redding, Calif., and is a guest of her son-in-law and daughter, Mr. and Mrs. Budd Gail and family, 416 South Groveland avenue. The Gail's oldest son, Tom, a student at the University of Oregon Medical school, Portland, is also home for the holidays.

Paul Zeleznik, Navy man assigned to the USS Hopewell, a destroyer, has arrived in Medford to spend the holidays with his parents, Mr. and Mrs. Paul Zeleznik, 1454 Beall lane, and other members of the family. The Zeleznik's daughter, Dolores, will come from Seattle, Wash., where she is a medical technology interne at Harborview hospital, to be with her family for the Christmas vacation.

Guests of Mrs. Robert Sleeter, 39 South Berkley way, are her father, Walter Fawcett, and her sister, Miss Helen Fawcett, Vallejo, Calif. They arrived Tuesday and will return south after Christmas.

Holiday visitors at the home of County Assessor and Mrs. Ray Schumacher, 128 Portland avenue, are their son-in-law and daughter, Mr. and Mrs. Dick Grigsby and four children, Dan, Shirley, Cathy and Robyn, Portland. The Grigsbys will also be guests of Mr. Grigsby's parents, Mr. and Mrs. Roy Grigsby, 613 East Eighth street. Mr. Grigsby is with a rescue unit of the United States Air Force.

Here for the holidays is Pfc. Marvin Taylor, who is with his mother, Mrs. C. C. Taylor, 936 Gilman road. Private Taylor is assigned to the 137th Ordnance company at Sandia base, Albuquerque, N. M.

Lt. and Mrs. James L. McDaniel and children, David and Dawn, are in Medford to visit Mrs. McDaniel's parents, Mr. and Mrs. Rex Sweeney, 714 Beekman street. Mrs. McDaniel is the former Nancy Dawn Sweeney. Lt. McDaniel, officer in the United States Marine corps, has been on duty at Pensacola, Fla., and is en route to Okinawa.

Lt. McDaniel is the son of Mr. and Mrs. Lee J. McDaniel, formerly of Medford and now of South Pasadena, Calif.

The Misses Nancy and Melissa Jennings have arrived in Medford to spend the holidays with their parents, Dr. and Mrs. George S. Jennings, Saginaw drive. Miss Nancy Jennings teaches fourth grade in Lakewood school, Oswego, Ore., and her sister is a senior at Brigham Young university, Provo, Utah.

For Santa—And Helpers
New York—UPI—"Pear salad superb" is especially appropriate with holiday dinners. Wash 3 ripe Anjou, bosc or comice pears and set 1 aside. Halve, core and dice remaining 2, and combine with 1 cup each diced celery and halved, seeded Tokay grapes, and 1/4 cup-salted peanuts. Mix with enough mayonnaise or salad dressing to moisten. Heap into lettuce-lined salad bowl and garnish with remaining pear, cut in eighths, and arranged in spoke pattern with a maraschino cherry center. Serves 4-6.

Braised Celery
Remove the top leaves from a bunch of celery and wash the stalks. Remove the coarse strings and cut the stalks diagonally into 1-inch sections. Place 1 1/2 tablespoons of oil in a skillet over a high gas flame. Add 3/4 teaspoon of salt and the celery and toss until the celery pieces are coated with oil. Add 1/2 cup chicken broth, cover the skillet and cook 3 to 5 minutes. Serve immediately.

When Winter Comes
New York—UPI—Give a summery taste to a winter vegetable by serving fresh Brussels sprouts with dill butter. Combine 2 tablespoons butter or margarine with 1/4 teaspoon salt, 1/4 teaspoon ground dill seed. Pour over 1 pint cooked, drained Brussels sprouts. Serves 3 to 4.

Chinese Cooking For Kitchens
By Calvin Lee is a new cookbook with 150 easy recipes that adventurous cooks will cherish. The crisp textures and bright colors of vegetables served in Chinese restaurants can now be reproduced in American homes with the help of this book, a skillet, and a high gas flame. Another international cookbook is "The Art of French Cooking" by Fernand Gavon, which featured more than 200 famous recipes.

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Medford Union Hears Reports On Conventions

Mrs. G. O. Sanden reported on the recent state convention of the Women's Christian Temperance union at the last meeting of the Medford union.

Mrs. Sanden said that one of the most interesting events of the convention had been a "white ribbon" ceremony for the seven children of a young Indian mother who had been a soloist for the convention.

By way of the ceremony, mothers dedicate their children to training in "total abstinence and Christian living."

Mrs. Sanden reported that in addition to her own children, the Indian woman brought six other children from the Klamath tribe which she and her husband have adopted, to take part in the ceremony.

Mrs. Sanden reported that five delegates from Oregon attended the national convention in Washington, D. C., in August. It was reported during the convention that Oregon now has 20,000 registered WCTU members.

Figures given at the national meeting were to the effect that there are five million chronic alcoholics in the United States, of which a million are women. About 63,000,000 people in the nation use alcoholic beverages; 48,000,000 are considered "social drinkers" and half of these are church members, she reported.

It was announced that the nationally known temperance speaker, Sam Morris, is now heard on an NBC program broadcast in Medford Sunday at 7:30 a.m. over KMED.

The local union's gifts to the Children's Farm home, Corvallis, included a quilt and boxes of clothing. This home, sponsored by the Oregon WCTU, is the only Protestant home for needy children in Oregon.

It was noted at the meeting that an effort is being made to lower the legal age for smoking from 18 to 16 years, and members were asked to work against such a bill.

The Rev. Richard Jones sang, accompanied by Mrs. Jones.

Refreshments were served by Miss Elizabeth Burr, Mrs. Vivian Kyker and Mrs. Mary Igo. Decorations and refreshments were in keeping with the Christmas season.

Off-Beat Egg-Nog

New York—UPI—Fancy egg nog for the holiday season are easy to make with a base of dairy-bottled egg nog.

A pretty pink strawberry version combines 2 10-ounce packages of frozen strawberries with 2 quarts of nog. Place defrosted berries in bowl, separate with fork and gradually blend in the nog.

A banana-flavored beverage combines 4 well-ripened medium-size bananas, mashed, with 2 quarts of egg nog.

For orange flavor, pour 2 6-ounce cans of frozen orange concentrate, defrosted, into a bowl. Gradually add 3 quarts of egg nog and thin to the desired consistency with milk, using up to 1 quart. Garnish the top with finely grated fresh orange peel.

Historical Sauce
New York—UPI—For cranberry sauce with real early American flavor, cook the berries with pure maple syrup, said to be America's oldest recorded native product.

Combine 2 cups each sugar and maple syrup with 1 cup water. Cook 5 minutes. Add cranberries, cover and heat to boiling. Simmer without stirring until skins pop open. Chill and serve to 8.

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America Debutante Crazy Says Chairman of Dance

By GAY PAULEY UPI Women's Editor
New York—UPI—America is becoming debutante crazy, says one woman who helps steer "coming out" parties for teenage socialites.

"Debutantes are now part of the holiday tradition in almost every city of any size," said Beatrice Joyce, executive chairman of the International Debutante ball. She believes the debut business is thriving because the debut remains one strong symbol of gracious living; every father wants his daughter on a social pedestal above the crowd; and every mother wants her daughter meeting the right people.

"And after all," she said, "when you're 18 it's the time to have fun . . . when you're old, all you have to look back on is memories."

Miss Joyce directs a party, set for December 30 this year at the Hotel Astor, which is one of the last flings of the season for the debts. The fall season begins with Thanksgiving, when the girls come home for the first long college vacation, and reaches its peak during the Christmas and New Year's holidays.

Debutantes fall into two general types, she said. There are the private debuts in which pop fests the whole bill, and the mass debut in which as many as 50 or 75 debts will bow. Usually the big parties are benefits for some charity; profits from the International Deb Ball, for instance, will go to the Kidney Disease Foundation of New York.

18 Countries Represented
Debs planning to bow at this party include the daughters of Gen. Curtis LeMay, vice chief of staff of the Air Force; Sir Pierson Dixon, ambassador from Great Britain; and a couple of princesses. In all, 18 countries will be represented.

The initial cost to each debt is the \$35 ticket which includes dinner and gratuities; other party tickets may cost double that; but the ticket price is just the starter. There are flowers and photographs and party clothes. In addition, the girl's parents take tables, footing the dinner tab for themselves and friends. Miss Joyce said \$5,000 can cover the cost of a debut, and some fathers spend as much as \$25,000.

Another encouraging note was a Securities & Exchange Commission report that individual savings in the third quarter of the year totaling \$5,200,000,000, up \$300 million from the same period of 1957.

Oregon Roads Have Dangerous Spots

Salem—UPI—Several places in Oregon were travel danger spots today because of ice, snow or fog, the State Highway Department reported.

Government Camp, Santiam Pass and Warm Springs Junction had icy spots and a trace of new snow. Ochoco summit and Chemult had ice and an inch of new snow. Icy spots also were reported at Siskiyou, Green Springs, Prospect, Bend, Lapine, Willamette pass, Pendleton, La Grande, and Baker.

Fog was reported at Pendleton, Wilson river summit, Corvallis, Salmon river, and Klamath Falls.

Car of Christmas Presents Damaged

Dunsmuir, Calif.—UPI—Fire caused heavy damage to a box car of Christmas presents Monday, a Southern Pacific spokesman reported.

The blaze broke out near Castella, Calif., in a car en route from Sacramento to Portland and northern points. The car was brought into Castella where flames were extinguished by volunteer firemen. Cause of the blaze was not learned.

Living Cost Boost Darkens Picture

Washington—UPI—An increase in the cost of living today darkened an otherwise bright picture of the American economy.

The Labor Department reported Tuesday that the cost of living, spurred by rising automobile prices, went up one-fifth of one per cent in November to equal the all-time high of last July.

At the same time, the Commerce Department reported the nation's economy posted heavy gains in the last three months of 1958 with such major indicators as income, employment and retail sales showing improvement.

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Turkey Does Flip; Car Driver Bumped

Concord, N. C.—UPI—Wesley Hooks just couldn't control his car and his turkey at the same time.

Hooks went to the store on Tuesday and bought a live gobble for Christmas.

On the return trip, the turkey began flopping about in the car. Hooks grabbed for it with both hands.

The car ran down an embankment. Hooks got a bump on the head, the car got a lot of bumps and the turkey met its end a little sooner than had been scheduled, due to injuries.

BUTTE FALLS Cafe Open House Held

By MARY JO HARRIS
Butte Falls—Mr. and Mrs. Glen Cathey held open house Friday, Dec. 19 at the new location of Scotties cafe.

The old cafe was in a two story building purchased from Mr. and Mrs. R. L. McComb in 1951, which will be torn down for a new home.

The new location, formerly the Butte Falls cafe, has a new kitchen, new facilities and has been remodelled throughout.

The old building was among the first built in Butte Falls.

The annual Butte Falls Grade school Christmas program was held at the high school gym Wednesday, Dec. 17. This year's theme was "Christmas Symbols."

Creating a festive mood for the evening, the band, made up of both grade school and high school students, offered three selections.

The first grade presented "Love Rings Around the World" by the Christmas Bells under the direction of Miss Barbara Barlow.

"The Sulky Brownies," featuring Santa and his helpers, was presented by the second grade under the direction of Mrs. Roger Harris.

"The Good Will Train," featuring third graders spreading greetings at holiday time, was under the direction of Mrs. Ralph Curtis.

"Nature Celebrates Christmas with Christmas Flowers" was the symbol presented by eighth graders, led by Walter Doherty.

Sixth and seventh graders presented "Christmas Gifts of Love," the story of gift giving at Christmas, under the direction of Richard Pepple.

"The Light of the World," the history and legend of the Christmas tree, was presented by the fourth and fifth graders under the leadership of Miss Adele Sheldon.

Following the Christmas program, Santa and his helpers distributed treats to the pre-school and grade school children.

The Jackson County Basketball League tussle scheduled for last Friday between St. Mary's and Butte Falls High schools has been postponed until after the holidays.

The game is now scheduled to be played at St. Mary's gym on Tuesday, Jan. 6.

Mr. and Mrs. James Capello and daughter arrived by plane Thursday, Dec. 4, from Niagara Falls, N.Y.

Jim was discharged from the Air Force after serving four years. He was last attached to the Fighters Interceptors Squadron as airman second class.

The James Capello family is now visiting at the home of James' parents, Mr. and Mrs. Charles (Red) Capello, at Butte Falls. This was the first meeting between daughter-in-law, granddaughter and grandparents.

Mr. and Mrs. Gene Marley of Paradise, Calif., visited last week at the homes of her parents, Mr. and Mrs. Kenneth Hawkins, and her brother-in-law and sister, Mr. and Mrs. Lloyd Holm.

Ed Malloy recently spent a week in Concord, Calif., celebrating the pre-holiday season with his children, Renee, Ralph and Ward.

Mr. and Mrs. Guy Irwin recently spent several days at Brookings at the home of Mrs. Irwin's parents, Mr. and Mrs. Charles Ellis.

Mr. and Mrs. William Harris recently attended the annual Christmas dinner held at Ashland by the local CIO union.

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