

Met's Leading Bachelor Tired of Kissing Hands

By GAY PAULEY
UPI Women's Editor
New York—UPI—Cesare Siepi is one of those eligible men a girl dreams of meeting. He's 35, tall, dark and handsome, has a good sense of humor, his own hair, and a steady job at the "Met."
But the girl who nabs him will carry her own packages, open her own doors. Mr. Siepi is fed to his perfect set of teeth with the woman who insists on such "superficial signs."
"Women are all alike," said Siepi, with an expressive wave of his arms. "I can

have my hands full of bundles like so. She can be carrying nothing. But she stands there in front of the door, not making a move until I open it for her.
"She will sit in the car, completely helpless. Oh sure, I go around and open the door. You have to get her out of the car some way."
Siepi—pronounced see-eh-pee—sang this sad refrain about womanhood when I asked him what trait of ours particularly annoyed him.
Not Hard to Please
"It is," he said, "that woman is so insecure in feeling cherished by man that she insists on these superficial signs; that we take off our hats in elevators . . . kiss their hands when we meet."
"I am introduced to an attractive woman at a party and up comes that hand-kissing. When this happens, I do not see her the second time."
Otherwise, the Met's number one bachelor—and in the opinion of many critics, number one basso—isn't hard to please.
He affably described the girl he will marry as being fairly intelligent; attractive but not necessarily a raving beauty; preferably not rich; "I am kind of a plain living fellow . . . I prefer a girl without the difficulties of money"; and "not necessarily a fan of mine."
Siepi hopes she will like music, because not to "is like being blind or deaf," but he is "fanatically attached to opera."
Born in Milan
"I have seen some opera wives more interested in hubby's career than he is," he said.
Siepi was born in Milan, Italy, the home of the La Scala Opera company. His singing career began when he was 18 and won a singing competition in Florence. During World War II, he lived in Switzerland; his only brother was counted among the missing in Russia during the war.
After the war ended, Siepi returned to Milan and La Scala hired him. He came to the Metropolitan Opera in 1950 and since has made several concert tours in this country. He has starred at the Edinburgh and Salzburg music festivals and his "Don Giovanni" has been filmed and will be shown to American audiences later this year.
Siepi has black hair, brown eyes, is 6 feet 1 inch tall, and weighs 185 pounds—kept at that figure by fencing in winter, swimming in summer. "I used to ski," he laughed, "but not since the Met. I can't risk breaking a leg in a busy winter season."

Phoenix Thimble Club Names New Officers; Meeting Set Tonight

Phoenix—Election of officers was held at the last meeting of Oak Circle Thimble club, held at the home of Mrs. Berna Cobeigh January 2. Elected were: Mrs. Cobeigh, president; Mrs. Lillian Coleman, vice-president; Mrs. Delbert Cook, secretary; Mrs. George Drake, treasurer; Mrs. Ray Clafin, reporter.
Mesdames George Bourne, Mervin Hixson and W. M. Caldwell were elected to the finance committee.
Mrs. Enid Caster was installing officer.
Oak Circle, Neighbors of Woodcraft, will meet tonight at the Grange hall. Mesdames Dorothy Thompson and Ruth Williams are to be hostesses.

Movie Planned In Griffin Creek By Mothers' Club

Griffin Creek Mother's club will sponsor a movie in the school gymnasium Saturday, January 10, from 1 to 3 p.m.
Shown will be an Abbott and Costello picture entitled "Meet the Mummy" and a cartoon will also be shown.
Any child six years or older may attend the club states. Pre-school age children may attend if accompanied by a parent. A charge of 15 cents admission is made to help cover the cost of the films.

Foreign Student To Be Speaker For PTA Unit

Dusan Pasic, Yugoslavian student attending Southern Oregon college, will speak for a meeting of Lincoln Parent-Teacher association this week. It will be held Friday, January 9 at 2:30 p.m. in the school gymnasium.
Mothers of children in the third grade will serve refreshments.
Child care will be provided by Girl Scouts.

Installation Set In Central Point

Central Point—Bethel 38 of Central Point will hold installation of officers Saturday, January 10, at 7:30 p.m. in the Central Masonic hall.
The retiring queen, Miss Linda Warren, will serve as the installing officer, and Miss Donna Burnett will be installed as the new honored queen.
All parents, members and friends are invited to attend.

Annual Meeting Of Camp Fire Council Planned

The annual meeting of Rogue Camp Fire Girls council will be held Sunday, January 11 at 7 p.m. at Rogue Valley Country club. Dessert and coffee will be served.
Austin F. Hamer, superintendent of conservation education of the Oregon State Game commission, will be the guest speaker. Election of officers of the Rogue council and the board of directors will be held. Committee chairman will give progress reports for the year.
A cordial invitation is extended to all Camp Fire "alumnae," that is any adult who has ever been a Camp Fire Girl, or who has been a leader or sponsor, and to anyone who is interested in the Camp Fire program. Husbands and wives are invited.
There will be a charge of 75 cents to cover the cost of the dessert.

Valley Students On Honor Roll

Corvallis—Sixteen students from the Medford area are listed on the fall term scholastic honor roll released by Oregon State college.
Medford students listed are Gordon P. Ashby, Sandra K. Buxton, George R. Ditsworth, Karen Johnson, Meredith F. Martin, Edward D. Nienow, Ailene D. Weber, Edward Vilas and Gerald L. Young.
Others listed from the area are Sally J. Elden and Richard L. Purdy, Central Point; Kay L. McCorkle, Eagle Point; Grace A. Gail, Gold Hill; Clarence O. Neville, Prospect; Stephen E. Hoag, Trail; and George K. Bayne, Phoenix.
To be eligible for honor roll listing, students must make at least a B plus average for the term.
Miss Buxton, Young, and Miss McCorkle were singled out for special recognition as three of only 81 students making straight-A grades.

Graduation Party Announced For Square Dancers

A graduation party for a class in square dancing will be held at the Upper Applegate Grange hall starting at 8:30 p.m. Saturday, January 10. Members of the class have completed 12 weeks of instruction.
Byron (Buzz) Dibble, Medford, instructor, and guest callers will call. Potluck refreshments will be served and all square dancers are invited.
An intermediate course will start at the Grange hall Monday, January 12, and continue for six weeks, Mr. Dibble said.

Gold Hill Group To Hold Meeting

Gold Hill—Woman's Society of the Gold Hill Community Methodist church will meet Friday, January 9, at 1 p.m., at the home of Mrs. Wilmer Bailey, Fifth avenue, in Gold Hill. Co-hostesses will be Mrs. Nina Dusenberry and Mrs. Dale Smith.
Mrs. Thomas Z. Smith will be in charge of the program for the afternoon. The topic will be on the Middle East.

To Install

Pocahontas lodge will hold installation of officers Friday, January 9, at 8 p.m. in Redman hall, Apple street. Members are asked to take place.



Caesare Siepi just doesn't meet the right women.

Mr. Siepi, says a story from New York City, doesn't like to open doors for women, doesn't believe he should have to remove his hat in the elevator if women are present, and is tired of kissing women's hands.
This disgruntled male, described as tall, dark, handsome and 35, is the Metropolitan Opera company's No. 1 bachelor, and a leading basso.
In an interview with Gay Pauley of UPI, Mr. Siepi complained that women insist on these superficial signs—door opening and hand-kissing—because they feel insecure. "I am introduced to an attractive woman at a party and up comes that hand-kissing. When this happens, I do not see her the second time."
We repeat, Mr. Siepi just doesn't meet the right women. The opera star says the girl he will marry must be "fairly intelligent, attractive but not necessarily a raving beauty and preferably not rich." He hopes she will like music for not to like music "is like being blind and deaf." The west is filled with young women who could meet these specifications, if their hands "came up" when introduced to Mr. Siepi, it would be because the woman extended it for a friendly, warm handshake—not to be kissed.

After this when we need some research done, we'll just mention it in this column.

A few days ago we wrote about "cockles" and said our quick dip into Webster had been unsatisfactory and that more research was indicated. Well, in no time at all we reaped a harvest of information.
Pal Peg's dictionary yielded, under cockles of the heart, "a phrase (in which cockles if of uncertain meaning) denoting the depths of the heart, as, to delight, rejoice, cheer, warm, etc., the cockles of one's heart."
Next came a card initialed NMC which said that Thordike-Barnhart also listed cockles of one heart as "the innermost part of one's heart or feelings."
Opal Carter, secretary to City Attorney Joel Reeder, also took dictionary and encyclopedia in hand and came up with a contribution. Her dictionary said cockle meant "any of various mollusks, especially an edible European species with two heart-shaped, fluted shells . . . in plural the innermost part of the heart; hence, feelings. Universal Encyclopedia furnished "It is also the name of a marine bivalve that lives in sand or mud. One variety of the cockle is used as a food in England. The Order of the Cockle is that of St. Michael, the knights of which wore the scallop as their badge. This order was instituted by Louis XI of France."
Mrs. Carter added "So, in general use, we have always thought of it as being the valves (or feelings) of the heart. But I suppose it could be used in referring to the use of food—especially to promote friendship." (All this was started because Potpourri received a Christmas present of some food and a note which said it was warm "the cockles of your stomach.")

Our friend, Frances Bulkin, up at Shady Cove, who loves to do research, went into high gear and came up with a couple of pages of material. "Because I am your research assistant, I thought I'd try to lend you a hand on the romantic word of cockle. To begin, though probably we can't prove it, anyone who lacks cockles of the heart and throat and stomach which can be warmed, surely is lacking something, even if they are only imaginary. Off-hand, my idea of cockles of the throat, heart and stomach was something to do with appendages, small appendages, really. Maybe I'm right, who knows, for in the research, I got off into the bi-valve family as the result of unbridged Webster.

"It has been happy hunting and because Bartlett's Familiar Quotations, without which life hardly would be worth living, seldom lets me down, I went to it. Anyway, cockles of the heart have been known to exist since possibly the late 1500's. At least Miguel de Cervantes, who lived 1547 to 1616, wrote in Don Quixote, "Rejoice the cockles of my heart." The English philologist, who lived 1812 to 1888, wrote that the most probable explanation of cockles of the heart lies in the likeness of the heart to the cockle shell, the base of the former being compared to the hinge of the latter; and in the zoological name of cockle and its congeners, cardium (heart).

"A contemporary explanation (1936) is the comparison of the cockle, or fire chamber, of the furnace with the chambers, ventricles and arteries of the heart, hence, to warm the cockles of the heart. In the dictionary I found that cockle is a small testaceous shell, rather a genus of shells, the cardium. Under cardium I learn that the word is Latin from the Greek, kardia. The word kardia to the Greeks meant heart. So as you might know, the Greeks had a word for it, and they must have connected cockle and heart and we have added the throat and stomach. Another explanation is that cockle also means to wrinkle. I don't know that hearts have wrinkles, but necks and stomachs do.
"The cockle of a furnace contains the fire and is from the English. Whatever the reason for cockles which we can warm, I'm sure I'd not want to be without them." So, this is the way a language grows.

Ada Knackstedt called in with a word of praise for an unknown truck driver. Mrs. K. related that December 31 she and her husband, driving to Etna, Calif., were trapped high in the Siskiyou in the thickest fog either could remember. Cars were finding it impossible to keep to the road and wandered dangerously close to the edge where a car could easily plunge down the mountain side. As several cars crawled along, at a snail's pace, a huge truck came up. The driver moved up ahead and the cars fell in behind. "He led us down the mountain like a mama duck leading her ducklings," Mrs. K. reported. "Not only that, but when we came out of the fog in the valley, the driver pulled to the side of the road and let us all hurry on our way. Orchids to the kind trucker."—O.S.

New Peanut Butter Said Not All Made of Peanuts

By LOUIS CASSELS
United Press International
Washington—UPI—When mother was a girl, peanut butter was made by grinding up peanuts and adding a little salt.
When it stood for a while, the oil came to the top, and you had to stir it up good before spreading it on bread. It was a little messy, but it was pure, honest-to-gosh, unadulterated peanut butter.
About 20 years ago, manufacturers began "improving" peanut butter. First they added a little glycerin to retard oil separation, and a little glucose or honey for sweetening. Later they learned to extract some of the peanut oil, convert it into solid form through the "hydrogenation" process, and then mix it back in.
The smooth product that resulted from this tinkering was a far cry from the sticky spread of yesteryear. But it was still essentially peanut butter.
Now there's a new gimmick in peanut butter manufacturing. And Commissioner George P. Larrick, of the U.S. Food and Drug Administration, doesn't like it.
Larrick said he is "surprised" to find on the market "a product identified as peanut butter" which contains "a material percentage of hydrogenated cottonseed or soy bean oil, plus artificial flavor."
Hydrogenated cottonseed oil or soy bean oil, as most housewives know, is usually marketed as vegetable shortening. When sold under its own name, it is considerably cheaper than peanut butter.
"We are faced with a situation that can readily mislead the consumer to his detriment," Larrick said.
Need Safeguard
"If manufacturers are to be permitted to substitute 20 or 25 per cent cheaper vegetable oils for more expensive peanuts, and call the product peanut butter, then the housewife needs safeguards."
The kind of safeguards that Larrick has in mind are federal standards spelling out what can be included in a product labeled peanut butter. The Food and Drug Administration already enforces

Luncheon Given At Garden Home In Central Point

Central Point—Members of the Central Point Sewing circle were guests recently at a luncheon given by Mrs. L. C. Gordon, Freeman road. Decorations included a large wreath made entirely of cones and seed pods, a mantle arrangement of gold cones, grapes and foliage, and a pine cone tree which Mrs. Gordon had made from a large sugar pine cone—and decorated with small fir cones and seed pods.
Attending were Mrs. Harry Elden, Mrs. Don Patterson, Mrs. Bert Caster, Mrs. Alvin Seines, Mrs. Roger Dew, Mrs. Steve Benston, Mrs. William Anhorn, Mrs. Bud VanHoy, all Central Point; Mrs. Lloyd Morris, Mrs. Doyle Stockton and Mrs. Kenneth Hulbert, Medford.

Central Point Families Guests for Wedding

Central Point—Mr. and Mrs. Frank Josephson and Joyce and Gary of Central Point visited over the holidays at the home of Mr. and Mrs. Earl Cullimore, Klamath Falls. Mrs. Josephson and Mrs. Cullimore are sisters.
The women's brother and his family, Mr. and Mrs. Budd Smith and son, Jim, Whittier, Calif., were also visiting there. The families attended the wedding of the Smith's daughter, Miss Janet Smith of Klamath Falls to Martin Clark also of Klamath Falls.
The wedding took place on Saturday, December 27 at the Latter Day Saints church in that city.

Cheese Consumption Said Growing Yearly

Champaign, Ill.—UPI—Americans are eating more and more cheese every year, says R. W. Bartlett, dairy marketing specialist at the University of Illinois.
Since 1940, Bartlett said, our cheese consumption has increased 40 per cent, and in the past 10 years, consumption per person has risen more than 15 per cent.
Bartlett said American cheddar makes up nearly two-thirds of all cheese consumed in the United States. In 1957, American cheddar accounted for 5.2 pounds of the 7.9 pounds of cheese consumed per person.
Other than cheddar, per capita consumption is highest for Italian, Swiss, cream and brick cheeses.

Sandwich Tips

Chicago—UPI—These handy hints for sandwich-making mothers of school children were dispensed by a home freezer manufacturer.
Stock up on the sandwiches when you have a few hours of leisure.
Pack lunches while still frozen. Allow two hours for thawing.
Use butter or margarine as a spread for sandwich bread. Pure mayonnaise separates at freezer temperatures.
Butter-Nut Sauce
East Lansing, Mich.—UPI—Try almond butter sauce to dress up vegetables, suggests Anita Dean, food specialist at Michigan State university. Melt ½ cup butter in a heavy saucepan and heat until golden brown. Add ½ cup toasted, slivered almonds and 3 table-spoons fresh lemon juice. Pour sauce over cooked broccoli or cauliflower. Eerves 4.

To get perfect halves of English walnuts for garnishing place the walnut on its flat end. Hold it by the seam and strike with a hammer on the striked end. Use a sharp but bouncing blow.

Economist Shares Views On Money-Saving Shopping

Corvallis—Learn to recognize a good buy, shop sales, and be willing to forfeit convenience on certain items, and you can save money this year.
Mrs. Elvera Horrell, extension economist at Oregon State college, reports that most families found that the prices they paid for goods and services last year climbed faster than incomes. However, families can pare spending with lessons from the past year when they recognize where the dollar has the greatest spending power.
In October 1958, it cost a Portland shopper \$1.02 for the same amount of goods and services that \$1 would buy a year earlier. Transportation costs climbed the most. It cost 8 cents more to buy \$1 worth of transportation, 3.7 cents more for reading and recreation, 3 cents more for food, 1.8 cents more for personal care, and 1.2 cents more for medical care. However, in October it required only 99.4 cents to buy the same amount of clothing that a dollar bought a year earlier.
In the year ahead, Mrs. Horrell says it looks as though shoppers might receive a few "breaks" even though rents may climb, and prices on maintenance and repair jobs may be higher. Clothing prices will probably stay about the same, food prices should be a little less, and household equipment may rise only slightly, if at all, in 1959. Here are money-saving tips based on these reports from college specialists.

Little Symphony Plans Rehearsal

Ashland—Southern Oregon Little Symphony orchestra will begin rehearsals for its second concert of the season Monday evening, January 12. The rehearsals will be held in Room 207, Churchill hall, and will begin at 7:30 p.m.
According to Dr. Robert Cecil, the director of the group, there is need for additional players of string instruments. If there are persons in the Rogue Valley area who would like to play in the orchestra, they are cordially invited to come to the rehearsal on Monday evening, Dr. Cecil said.

Borrow records from the library lending service.
Personal Care and Services—Curb your desire for luxuries. Ration amount of "paper" conveniences such as paper plates, cups, towels and tissues used. Buy economy size toothpastes, lotions, shaving creams and soaps. Redeem coupons attached to these for money. Learn to do simple repair jobs yourself. Don't ask for "rush" service. Exchange baby-sitting services with your neighbors.

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