

Bridge Clubs to Sponsor Annual Party on Saturday

The annual benefit duplicate bridge party sponsored by valley bridge clubs will be an event of this week. Play is set for Saturday, February 7, at 7:30 p.m. at Girls' Community club. Only duplicate bridge will be played.

The local party will be one of a series given throughout the nation by clubs affiliated with the American Contract Bridge League. Each year funds earned by the parties go to a selected charity of nationwide scope.

Medford Duplicate Bridge Club, which has been enjoying ever-increasing attendance, reports that the largest number ever to play in one of the club's monthly master point tournaments turned out at Girls' Community club Tuesday night.

Nineteen tables of players, including several from out of the city, participated.

Mrs. Richard Milestone was hostess for the evening.

Winning in Section A, north-south, were George Polski and Thomas Randall, first, 121 1/2 points; the Paul Hattons, second, 119 1/2; the George Rodes, third, 118 1/2; Harley McMasters and John Russell, 116. Grants Pass, 124 1/2 points; Mr. and Mrs. Richard House, second, 114 1/2; the Berg Martens, third, 114; the Tom Hillarys,

Grants Pass, 113 1/2. Section B, north-south winners were Robert Dickey and Howard Boyd, first, 120 points; Walter Humes and W. L. Huson, second, 119 1/2; the Leland Clarks, third, 119; Mrs. Ben Todd and Mrs. Al Gilhouse, fourth, 113.

East-west winners in Section B were the Jack Mitchells, first, 128 1/2; Mr. and Mrs. W. A. Farrow, Portland, second, 123 1/2; the Roger Smoots, third, 121; Mrs. Marion Keim and Mrs. Robert Elliott, 112 1/2 points.

Try Art, Suggests Chairman

By PATRICIA McCORMICK United Press International
New York — Brush up on art by browsing through at least one art exhibit during the year, suggests Hudson Walker, chairman of the American Federation of Arts' approaching golden jubilee.

Walker also suggests that you shop for good art to cover bare walls in your living room, dining room, and bedrooms.

He defines good art as "anything that stirs you."

Most persons are in the dark about art, he said, "and have a notion that 'art appreciation' means reading about art. This isn't so. Art appreciation is a feeling."

Take Your Time
You can't develop the feeling, according to Walker, by sprinting through an art exhibit with the intention of giving each and every work a hasty once-over.

"You have to pace yourself, spending about 30 minutes at one time touring one or two sections of an exhibition," he said. "Mull over the work that appeals to you at first glance."

"The longer you stand in front of an appealing painting, the sooner you'll get the artist's message. The picture has meaning for you if it fills your mind full of images. That is appreciation."

Walker suggests shopping around until you locate a painting that moves you before buying.

No Defense Needed
"Remember that you are buying to suit your tastes, so don't worry about defending the painting in front of your friends," he said.

"I don't understand why, but art in the home seems to be fair game when visitors call. The very people who wouldn't dare take issue with your furniture, clothes or draperies, don't hesitate to tear apart the art on your walls."

"You can put the critic in his place by telling him that it's your selection and that it wasn't meant to please every Tom, Dick and Harry."

Shower Given In Eagle Point

Eagle Point—A shower was held at the home of Mrs. Frank A. Chamberlain Monday, February 2 in honor of Mrs. Glenn Waddell. The afternoon was spent in playing games and opening the gifts.

Attending were Mrs. Otis Jones, Mrs. Norman Stinger, Mrs. Irene Cox, Mrs. William Short, Mrs. Ben Kingsley, Mrs. Claude Waddell, Mrs. Willard Cave, Mrs. Paul Force, Mrs. Claude Waddell Jr., Mrs. Lottie VanScoy, Mrs. James Waddell, Mrs. Augusta Perry, Mrs. Amy Brown, Mrs. Tom Vestal, Mrs. Don Cattanach, Mrs. Kenneth Porter, Mrs. Victor Hay, Mrs. Charley Cearley, Mrs. Jake D. Brown, Mrs. Ray Harsh, Mrs. Edward R. Chamberlain, Mrs. Joe Andrews, Mrs. Lloyd Askins, Mrs. Bob Bitterling, Mrs. Paul Conrad, and the hostesses Mrs. Virgil Miller, Mrs. Bert Nelson, the hostess and the honored guest, Mrs. Waddell.

Son Here

Harold G. Wilson Jr. visited his mother, Mrs. Helen A. Wilson, 106 Oregon terrace, last week end. Mr. Wilson represented the engineers for Shell Oil company of Anacortes, Wash., at a week's conference held at the University of California. He addressed the groups on new refinery equipment. Attending were delegates from the West coast, Louisiana and officials from New York City.

Don't Take Tranquilizer; Take Walk, Go Swimming

By HORTENSE MYERS United Press International
Indianapolis—Too many American women reach for a tranquilizer instead of taking a walk or a swim.

So says Naomi L. Leyhe, new chairman of the department of physical education for women at Indiana University. She heads a faculty of 10 responsible for the physical instruction of some 1,450 coeds each semester at this major Midwestern University at Bloomington, south of Indianapolis.

Miss Leyhe's experience has given her a varied geographical acquaintance with American women. She is a former staff member of Georgia State College for Women, Pacific University in Oregon, Boston Hospital, and Camp Wenonah in Maine. She also is author of two widely used sports manuals in basketball and volleyball.

She said: "To my mind, the major problem among adult women is the build-up of unrelieved tensions—caused by the tempo of modern living, with the resultant reliance upon tranquilizers and sleeping pills. A balance among work, rest and play would make pills passe."

She has found that feminine interest in good health varies little from one section of the United States to the other.

Once a girl is trained in the importance of good health as a component of beauty she tends to continue a healthful routine, the physical education expert believes. She discounted the idea that a serious lapse of interest in good health occurs when a girl leaves supervised school routine.

"Rather, the neglect of earlier years results in poor health in later years."

New Chef Starts at Mon Desir Inn

Central Point—Chef Arthur Steimle, who holds master des cuisine in both France and Germany, has started employment at the Mon Desir Dining Inn in Central Point.

Steimle, who started in the business when he was 14, was apprenticed to the Ochsens in Tubingen, Germany, for three years, then moved to Pfalzgraf in Newstadt, the Kurhaus in Bad Nauheim and to the Hotel Germania in Karlsruhe.

In the fall of 1957, he went to the Shattuck Chateau in Salem, where he assisted his brother-in-law and sister, Mr. and Mrs. Karl Kuhn.

Prior to coming to this country, Steimle served in the American Officers club at Stuttgart, Germany.



It may be an "off election" year, but the political fires are not being allowed to die down, particularly in Washington. Potpourri wrote to a friend in the capital the other day to inquire what she was doing and hearing, and this week we had an answer.

"All I know of Mrs. Eisenhower or Mrs. Nixon's day is what I read in the paper," she wrote. "There aren't any White House trips for me. Did have a delightful and very glamorous time last week end though, when Adlai Stevenson came to town to make the first Adam Clayton Powell Memorial address, under the auspices of the Unitarian church."

"The speech was made in Constitution hall, a barn of a place, if you'll excuse, that holds 4,000. Every seat was filled and people had to be turned away. When he had finished, one of the best speeches he had ever made, the audience rose to give him a standing ovation. (If you'd like a copy of the speech, I'll get one from the National Democratic committee for you.)"

"The speech wasn't too complimentary. It said we could get over self-satisfaction and start aggressively tackling democracy's problems, if we wanted to survive."

"Mrs. Eugene Meyer (of the Washington Post) gave a supper party after the speech. Justice William O. Douglas was there with his wife, and Claire Engel, the new California senator."

Poor Marquis Childs was almost mobbed with questions. He'd just come off "Meet the Press" with Mikoyan, and he looked bone tired. (The controversy of the value of that particular program rages here, with most saying Mikoyan made the press look foolish — it wasn't do-able under the program's format, etc., etc.) Neil McElroy, secretary of defense, came in looking tall and craggy, and Pearl Mesta, in pale pink satin with a wide bugle bead band circling the way-lowered waistline section, was busily asking for admiration for her new slim line.

"I didn't eat the delicious supper, being afraid of losing my slim line, but did eat the chicken salad the next day at the Woman's National Democratic club. Adlai Stevenson spoke again, this time on his trip to Russia. I went over with Mary Ellen Monroney, wife of the senator (Mike) from Oklahoma. Again, it was jammed. Daisy Harriman was there — the indomitable suffragette. I don't remember how old I was told she is — I believe half-way through the 80's. Some one upstairs in the club was passing out 'grass roots' for Stevenson in 60' penny postcards while he spoke, but none where he could see them so as not to evoke another loud disavowal of candidacy."

"Was up on the hill (as they say here) for the opening of Congress and saw all the new senators sworn in. Also Lyndon Johnson's brilliant opening gambit on limitation of the filibuster. The galleries were packed and feelings excited and tense as Lyndon started his move across the board which he successfully ended several days later. There's no question, he's a master."

How can anyone have the nerve to prophesy anything in these days — particularly in the field of women's fashions? It is reported from London, where the spring fashion showings opened this week, that Victor Stiebel said "women never will return to the tight-fitting suit jacket." The English designers, always more conservative than the French and Italian, haven't deserted the loose-fitting line entirely; the French showed many tightly-fitted suits, which apparently prompted the Stiebel remark.

According to the London report, Stiebel's afternoon and cocktail dresses had waists tightly wrapped in cummerbunds and "he even resurrected those stiff petticoats underneath the billowing full skirts of his short evening dresses." Well, they don't have to be "resurrected" in this part of the country. They've never gone out of style, particularly for the very young. Almost every day one can see girls walking to and from school wearing winter coats which were never meant to cover the billowing skirts beneath.

A young matron we know, with three growing children, has been hunting the town over in an effort to buy a new washing machine. Discouraged from the search she said, with some show of irritation, "They have too many gadgets. I don't want a machine that rings bells, runs up flags and plays records. I just want a machine that washes clothes."

Waistlines 'Suggested' In New English Styles
By ALINE MOSBY United Press International
London—English designers in their own cautious, conservative way, have brought back a suggestion of a waistline and long skirts to their famous wool skirts.

The parade of spring suit styles began in the salons of London's 11 top couturiers with representative from New York manufacturers on hand to buy designs for their spring line.

By the time these quiet, almost timeless designs filter down to the copies in your own department store, your spring suit may have:

—Slightly indented waistline in front of the jacket, burying the free-swinging "sack" line.

—Still loose hanging jackets in back.

—Jackets slightly below the waistline.

—Natural, unpadded shoulders.

—Narrow skirts a good two inches below the knee.

—The same old wrist-freezing three-quarter sleeves.

The French went whole hog away from the sack line with suits hugging the waist. But the English, whose elegant suits even Paris can't beat, are playing it cool, with waists only slightly fitted. As designer Victor Stiebel said, "women never will return to the tight-fitting suit jacket."

Stiebel, one of Princess Margaret's dressmakers, collected the waist in his collection with half-belts, in the front only, of the same fabric of the suit and attached to it. You casually loop the belt and let the ends dangle, a crowded subway hazard.

An audience, including Council of Blind Slates Meeting
Jackson Council of the Blind will meet Sunday, February 8, in St. Mark's Guild hall at 2 p.m. The program will include a valentine exchange and light refreshments.

Film on Cancer Set for Tonight
A film on cancer will be shown at 8:45 o'clock tonight at the Eagles hall, and the public is invited to attend. The showing is sponsored by Fraternal Order of Eagles' auxiliary.

The auxiliary will hold a business meeting at 8 o'clock preceding the film.

The U.S. uses 60 per cent of the world's coffee supply.

HELP US!
We Need Clothing, Shoes, Dishes, Furniture, We Pick Up. HELP OTHERS!
The Salvation Army
Spring 3-7335

Come home, Joe!



Italian "Lasagna" With Rice

We often forget that rice is an Italian food favorite and that much rice is grown in the Po Valley in Italy. This recipe uses rice in a recipe for a Lasagna-type dish.

The sumptuous casserole is made up of layers of tender white rice, creamy cottage cheese, succulent browned ground beef and a super tomato-mushroom sauce. Over the top is a generous sprinkling of Parmesan cheese.

- INGREDIENTS:**
1 cup uncooked white rice
2 1/3 cups water
2 teaspoons salt
1 lb. ground beef
1 teaspoon monosodium glutamate
1/4 teaspoon black pepper
1 lb. creamed cottage cheese
2 cans (8 oz. each) spaghetti sauce with mushrooms (no spaghetti)
2 tablespoons grated Parmesan cheese

METHOD: Put the rice, 2 cups of the water and 1 teaspoon of the salt in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat down low. Cover with a lid and simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes. While the rice cooks, brown the beef in a skillet. Cook until the beef is done. Sprinkle the beef with the monosodium glutamate, 1 teaspoon salt and 1/4 teaspoon black pepper. Stir in the remaining 1/3 cup water. Place half the rice in a greased 2-quart glass baking dish. Top with half the beef and half the cottage cheese. Pour on one can of the spaghetti sauce. Add the rest of the rice, the beef and the remaining cottage cheese. Pour on the other can of spaghetti sauce. Sprinkle the Parmesan cheese over the top.

Bake in a preheated 375° F oven 30 minutes or until piping hot. This recipe makes 8 to 9 servings.

Woman Organizes Space Course For Youngsters

By MARY LOU ROWE United Press International
Pittsburgh—Well, naturally, it took a woman to think of the nation's first program of space education for the younger set.

She is Mrs. Jo Lee, of the Buhl Planetarium, who proposed the program last April and promptly found that interest in outer space is orbiting among the 3 to 14-year-olds. Some 670 youngsters from all over the country enrolled for the "Junior Space Academy's" summer course.

Mrs. Lee said this new interest may have been started by television and comic books, but the real stimulus came from the satellite launchings.

Instructors say the children take their classes seriously. They have shown an unusual amount of understanding in space travel and astronomy. Parents report that the youngsters seek additional information through outside reading.

Regular summer activities, such as camping, baseball, and swimming, have taken a back seat to space studies. One mother had arranged to send her son to camp for six weeks and even had paid the tuition. Then the boy refused to go. He didn't want to miss that much time from the academy.

Girls Interested
Instructors reported that girls take as much interest in the course as boys. The young ladies march boldly up to the front of the classroom, but the lads stay far behind. So each day the instructors have to mix the group.

Girls also keep pace with the boys in understanding the subjects and show as much talent in highly technical and difficult classes, such as telescope making.

The program includes group discussions, projects, and lectures by experts in the fields of nuclear research and development and education. Classes include space mathematics, designed to encourage the youngsters in further

study of math and to impress upon them the importance of math in space travel.

At the end of the course, the academy will hold a space congress. Children will show their parents what they learned, and scholarships for fall classes will be awarded to outstanding summer students.

There's no pulling the wool over the eyes of these future space men and women, instructors said. When the youngsters are in an astronomy class, they don't want a lecture on rockets.

One staff assistant entered his classroom and began reviewing rockets and fuel. He drew a blank stare from the students. Bewildered, he switched his discussion to rocket formulas. Still blank faces.

Figuring the children were day-dreaming, the instructor asked if they remembered anything from the first lecture.

Said one little boy: "Sir, this is an astronomy class — not a rockets class."

Calendar

Calendar notices and news for the society section of The Mail Tribune must be submitted in writing and deadline for the Sunday edition is 1 p.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day for publication and for week day news is 5 p.m. the day before publication.

Thursday:
7:30 p.m.—Royal Neighbors of America, Pythian hall.
8 p.m.—Jacksonville Adalee chapter, Jacksonville Masonic temple.
8 p.m.—Welcome Wagon club, Girls Community club.

Friday:
11 a.m.—Griffin Creek Home Extension unit, Griffin Creek Grange hall.
1 p.m.—Gettogether club, Girls Community club.
2 to 3 p.m.—Medford Fifty Plus club, open house and coffee hour, St. Mark's Guild hall. Club business meeting, 12:30 p.m.

Food, Drug Administration Investigating Egg Racket

Washington, D. C.—Nationwide traffic in incubator reject eggs is a major problem currently under investigation by the Food and Drug Administration, according to a release from Arthur S. Fleming, secretary of Health, Education and Welfare.

Incubator rejects are eggs that have been removed from hatchery incubators when found to be infertile. Such eggs are in various stages of decomposition. Their shipment for food purposes is illegal under the Federal Food, Drug and Cosmetic Act. The Food and Drug Administration has served notice that it will seek court action unless the eggs are denatured before shipment by adding charcoal, kerosene, cresote, or some other material which will render them unusable for food purposes. They can, of course, be used for industrial purposes, for example in the tanning industry.

The FDA has known for some years of a growing racket in incubator rejects; and there have been a number of court actions to curb it, the secretary states. Nevertheless, the traffic has continued to expand, and this year it has been active in all major poultry producing areas from Maine to central Texas.

This is a clandestine type of business, characterized by subterfuges such as cash transactions without written records, dummy corporations, aliases, and phony addresses. The eggs are picked up at hatcheries and transported, usually at night, to concealed processing plants where they are broken out and frozen in thirty-pound cans. To conceal decomposition, processors are resorting to use of chemical preservatives, pasteurization and dilution of the rotten eggs with good eggs. Currently

about \$80,000 worth of the frozen eggs are in the custody of U. S. marshals in some 15 different seizure cases, the secretary reports. Most of them are so-called 18-day rejects, obtained from hatcheries at a cost of about 7 cents a dozen.

FHA estimates that the incubator reject business involves a minimum of three million pounds of frozen eggs. They usually sell at about 10 per cent below the market price for good eggs.

FDA cautions the baking industry and other food processors to be wary of eggs offered at suspiciously low prices.

Valentine Party Planned by Club

Scottish Rite Women's club is making plans for the annual valentine party. It will be held at the Medford Masonic temple Monday, February 9.

Mrs. Clay M. Lee is chairman of the hostess committee, and working with her are Mrs. Alva Perkins, Mrs. W. O. Hughes, Mrs. James Griggs, Eagle Point, and Mrs. Hal Bishop, Gold Hill.

A potluck dinner will be served at 6:30 p.m. Women with names beginning with the letters A through C are to bring salads; D through K, hot vegetables; L through W, meat dishes. Grants Pass and Ashland women are to take salads also.

All Scottish Rite men, their wives, widows, mothers, daughters and sisters are invited to attend.

One major life insurance firm now estimates there will be no less than 8.5 million widows in the U.S. when the 1960 census is taken.

4-H CLUB NEWS

Eagle Point Ranchers
The Eagle Point Ranchers met Jan. 26.

We discussed herdsman's and studied the different points. We also talked over problems of grooming and showing livestock.

Mrs. Martinson and Jerry Smith served refreshments. The next meeting will be Feb. 9 at 7 p.m. in the agriculture building in Eagle Point.

Gordon DeHass, Reporter

YOU CAN'T MISS!



Finding just the right kind of Valentines

Swem's BOOKS - GIFTS - RECORDS

8 NORTH CENTRAL
TRY McLain's FIRST Valentine Gifts
for your SPECIAL ONE!
Give Her Famous WHITMAN'S CHOCOLATES
Widest Selection in Medford!
CHOOSE FROM THESE FAMOUS NAMES:
Faberge . . . from \$1.50 • Shalimar . . . from \$5.00
Arpege . . . from \$6.00 • Miss Dior . . . from \$4.00
Femme . . . from \$3.00 • Replique . . . from \$2.50
Intoxication . . . from \$2.00

Ladies' Leather Billfolds
MANY COLORS and STYLES TO CHOOSE FROM— from \$3⁹⁵
COMB and BRUSH SETS
Priced from \$2.50

Many Other Fine Gifts for Your Valentine
— SEE OUR SELECTIONS —
Always Prompt
BONDED PRESCRIPTIONS
Quality in pharmaceuticals . . . accuracy in price . . . Our bonded prescriptions are filled exactly as prescribed by your physician.

WE GIVE Northern Stamps
Double Stamps on Prescriptions
Open Weekdays—8:30 A.M. to 10:30 P.M.
Sundays—10:00 A.M. to 10:00 P.M.
Phone SP 2-7113 — Free Delivery

WE MAKE OUR OWN CANDIES Fresh Daily!
Severson's CANDY
Friday & Saturday SPECIAL!
CREAM FUDGE 69¢ lb
Valentine Box SPECIALS 98¢ and up
We Always Pack To Order!
— TWO CONVENIENT LOCATIONS —
132 West Main • 21 South Central