

Most Food Reported Plentiful

(The following guide to the nation's best food buys for the week end of September 5 was prepared for United Press International by the U.S. Departments of Agriculture and Interior.)

Washington—Pre-Labor Day food shoppers won't have any trouble finding almost any of their favorite foods at markets this weekend.

Broilers, fryers, and turkeys vie with pork roasts, hams, frankfurters, ground beef, eggs, and dairy products as food headliners. Supplies of all these items are plentiful.

The wide choice in fruits includes new crop apples, grapes, plums, bartlett pears, and cantaloupes and honeydew melons. Lemons, limes, and Valencia oranges are plentiful, along with peaches and prunes.

Vegetable bins will offer a wide choice, including potatoes, sweet potatoes, sweet corn, tomatoes, lettuce, celery, cabbage, and carrots. Onions also are plentiful, along with snap beans, cucumbers, green peppers, cauliflower, radishes, beets and squash.

Fish counters will offer good supplies of fresh, canned and frozen shrimp, fish sticks, and canned tuna.

Those are the weekend's best food buys, nationally. Here is more detailed information for this particular area:

West—Arizona, California, Idaho, Montana, Nevada, Oregon, Utah, Washington, Wyoming: ample supplies of eggs, poultry, and fresh fruits, and vegetables are available this week.

Ready-to-cook fryer chickens are in particularly good supply, with prices unchanged to slightly lower than a week ago. Large and medium size eggs are down 1 to 2 cents a dozen in the San Francisco area.

Plentiful fruits and vegetables, some at lower prices, include apples, grapes, melons, peaches, pears, artichokes, cabbage, carrots, cauliflower, cucumbers, dry onions, squash, tomatoes, and peppers.

In good supply are avocados, cantaloupes, grapefruit, lemons, Valencia oranges, plums, beans, celery, corn, lettuce, peas, potatoes, and sweet potatoes. Butter supplies are ample and prices are 2 cents a pound higher this week. Supplies of red meats are generally moderate.

Fresh pork loins are down 2 to 3 cents a pound in California markets, but most beef cuts are slightly higher.

In fish, best buys include salmon, flounder, halibut, and rockfish.

Sewing Contest Winners Named

Twenty-six Medford area girls took part in the annual Singer young stylistmaker contest which ended in a style show held last Friday night at the Singer company's shop, 318 East Main street.

Miss Judy Chastain, 704 North Central avenue, won the "teen" division for girls 10 to 14 years old, and Miss Laura Batzer, 933 South Holy street, the "teen" division for girls 14 to 17 years of age.

Miss Chastain modeled a grey orlon plaid skirt, white blouse and grey weskit, and Miss Batzer's entry was a mint green skirt with white and green over-blouse. Each received a fitted sewing case.

Judges were Mrs. Helen Groves of Rath's store, Mrs. Betty Skinner, Medford dressmaker, and Mrs. William Townes, former county home extension agent. A capacity audience of relatives and friends attended.

Women of Moose Announce Events

Medford Women of the Moose have planned a number of coming events.

Initiation is planned for Wednesday, September 9, at 8 p.m. at the hall. Mrs. Phyllis Kerr, publicity chairman of the group, has planned the chapter night program for that evening.

The women will run a food booth during the annual show of the Southern Oregon Kennel club set for Sunday, September 6, at the football field of Medford High school. The booth will be in operation from 6 a.m. to 6 p.m. The group also plans a rummage sale Tuesday, September 8, at the lodge hall.

Two lodge members recently returned from vacations. Mrs. Irene Drinkwater visited her son, Lay Gants, in Spokane, Wash., and Mrs. Kerr visited friends and relatives in Portland.



Yesterday was an outdoors day. Since there won't be many more this summer, we took fullest advantage of it. At noon Neighbor Jeanette and little Denise had luncheon with us on the patio, and in the evening Pappy and Potpourri enjoyed dinner outdoors.

The dinner was quite an event, for we finally got around to using the shish kabob skewers which were a gift six or so years ago and which we'd never used. Not having time enough to work with the cubes of lamb which are used for the real Armenian shish kabobs, and which must be marinated for hours, we tried our own version. We bought the over-sized frankfurters, cut them in hunks and skewered them with bits of green pepper and fresh tomato. These we sprinkled with seasonings and cooked over the charcoal fire. Believe it or not, we use a gold pan to hold the charcoal when cooking for just the two of us. It was one of Pappy's ideas, and it works fine. It's much less work than firing up the big barbecue which is a part of the outdoor fireplace.

Our shish kabob wasn't as good as that we ate in Spokane during our vacation, but it was fair. The Spokane dinner was eaten at the Desert Caravan inn, a motel located on an elevation at the edge of the city. This is advertised as a Duncan Hines approved "motor hotel" and our dinner was excellent.

Potpourri had two good meals that day. For breakfast the Young Marrieds had treated us to their specialty. Potpourri was shooed from the kitchen, and told to wait until everything was ready. First on the menu was "Eggs a la Kenny." He had poached them with silvered toasted almonds and sweet basil, and they were very good indeed. Daughter had made butter milk biscuits which did not raise as much as had been expected, but were nevertheless tender and crusty—good enough for Potpourri to consume four or five. The specialty of this meal, however, was cafe au lait, a beverage which the Young Marrieds learned about in Europe while doing a stint in the army.

Coffee was made in the glass pot, double strength, and milk was heated in a separate container. When both were ready, the cups were made ready with a bit of sugar in the bottom (as I remember it was raw sugar) and then the coffee and the milk were poured simultaneously into the cup. The pouring, it seems, is the trick, and the result is a completely different coffee taste than we had ever experienced before, and it was a treat.

Last night's dinner was truly for "the two of us" for Tippy the Terrier no longer makes three. A week ago last night the doorbell rang and Neighbor Schwartz from across the road brought the sad news that a car had struck down the little brown and white dog. For so many years we have lost count Tippy could be depended on to greet us. Even though in recent years he had grown slow with age and quite deaf, he always showed his joy at our return. He had his own way to express it. Tippy didn't jump up to be petted or bark aloud—he ran around in circles—literally and then, when out of breath, plopped down and panted.

Tippy shared the warmth of our hearth in winter, and sat erect with uplifted front paws to beg tidbits during meals. This unflinching brought a word of reproof from Pappy, who considered this a bad habit, but Potpourri and Tippy outnumbered him. Tippy had a great fondness for sweets—as Potpourri—and could always be counted on to share the before-bedtime snack of ice cream. Whether he had learned to listen for the slamming of the refrigerator door, or whether, as we sometimes thought, he could smell through the walls, it was always the same. Before we had the dishes out of the cupboard and the carton open, Tippy would come hurrying in all agog with anticipation.

Somber thoughts went through our head as the two of us prepared a little grave under the maple tree near the garden. Tippy had been a gift to daughter in the beginning, and was the last of her girlhood pets left on the farm. He could not know, but he had already been supplanted in her affection by Raus, the Weimaraner puppy which the Young Marrieds bought some time ago for their own household. Her last letter told how the two-year-old daughter of a friend visiting in the house, took a fancy to the frisky, friendly pup. When Raus lay down on the floor, the small girl lay down beside him and covered him with half her blanket while the dog gently nuzzled her neck.

Last week Potpourri met the very Irish and very delightful radio and television editor of the San Francisco Chronicle—Terrence O'Flaherty. After this interesting man and journalist had regaled his hosts, J. E. and Robby Collins, and others in the group with new developments in the field of television (deploring along the way the tendency of some radio stations to cater completely to teen-age music taste) we hit upon the question of what Russia's Khrushchev might think if he watched an entire evening of television in the U. S.

Particularly we wondered what he would conclude if the evening's program consisted, as is sometimes the case, of little more than Westerns with their everlasting bad men versus good men theme, gun play and the endless retelling of the saga of pioneer days.

Quite a few have said what they would show Khrushchev. Senator Richard Neuberger would show him the National Institute of Health at Bethesda, Md., a typical American grammar school, the Grand Canyon of the Colorado, a religious service in some small rural church, and a democratic town meeting.

Mrs. H. P. Bosworth Jr., Medford wife, mother, church worker, UN worker and student of nutrition, would show him all this and more too. She would be sure that he saw not only the Grand Canyon (the senator would include this because "no human being can see this spectacle without feeling awe at the handiwork of He who created Russians and Americans and all other peoples") but she would show Khrushchev the "good earth."

Mrs. B. loves the good earth—the soil which produces food and nourishment to keep mankind alive and vital. She would like for the Soviet power man to know that many U. S. citizens cherish the good earth and are interested in preserving that which keeps us alive; that we are not interested alone in producing weapons which are meant to destroy mankind. She hopes that this government and its citizens do not flaunt our military and scientific power in the face of the visitor, but will show him instead that which constitutes the true fiber of American people and convince him that we want peace as much as the Russians say they do.

Potpourri is an avid reader of the Wallachs advertisements carried in the New York Times. Whoever writes them is very good, indeed. In a recent ad we read that a visiting French fashion editor criticized American women for wearing clothing which was to "conformist, unadventurous and drab."

The Wallachs writer said the French fashion editor had seen only the women at hotel parties and events for society leaders and added that she would have seen more chic if she had visited some of the business offices. In our humble opinion, it is the career girl who shows outstanding good taste in her dress.

The advertisement ended, and we will end this column, with a quotation from Jane Ardmore and Edith Head's new book, "The Dress Doctor." "Don't wear your clothes too tight. A dress should be tight enough to show you're a woman and loose enough to prove you're a lady."—O.S.

BLOWS WHISTLE ON INJURIES

Knoxville, Tenn.—UPI—Dr. Robert G. Brashers urges medical control of the nation's high school football program as a means of preventing athletic injuries.

Dr. Brashers, in a report to the American Medical Association, said that the state of Tennessee now requires the presence of a physician on the playing field and that an ambulance must be parked within easy reach before any football game starts.

Member of Flounder Family

San Francisco—UPI—"Dabs" are a small, tasty member of the flounder family found only off the northern California coast. They may be dipped in egg and cracker meal, then fried whole over even, moderate heat. They are served boned, about three per person.

San Francisco—UPI—Heat drained fruit cocktail and a little butter in maple syrup and serve over crisp waffles or pancakes.

Wood Products Plant Lures Tourists

The following is a condensation of a motorlog that appeared in The Oregonian, one of an annual series sponsored jointly by The Oregonian and the Oregon State Motor Assn. These travel articles describe vacation spots and vacation spots of particular interest to out-of-state visitors coming to Oregon for the Centennial celebration.

By EUGENE BRIGGS Staff Writer, The Oregonian

Lumber, basis of Oregon's economy, joins with Oregon's incomparable mountain and beach scenery as an outstanding attraction for tourists from long-settled sections of the United States, where there is no such thing as an integrated forest products plant.

The sawmill, once the end of the line for giant trees from the state's forests, now may be only a division of a complex operation.

Centennial tourists—as well as stay-at-home Oregonians—have opportunities all over the state to visit lumber company operations and see for themselves how logs are transformed into boards, plywood, pulp and paper.

Guided Tours Offered

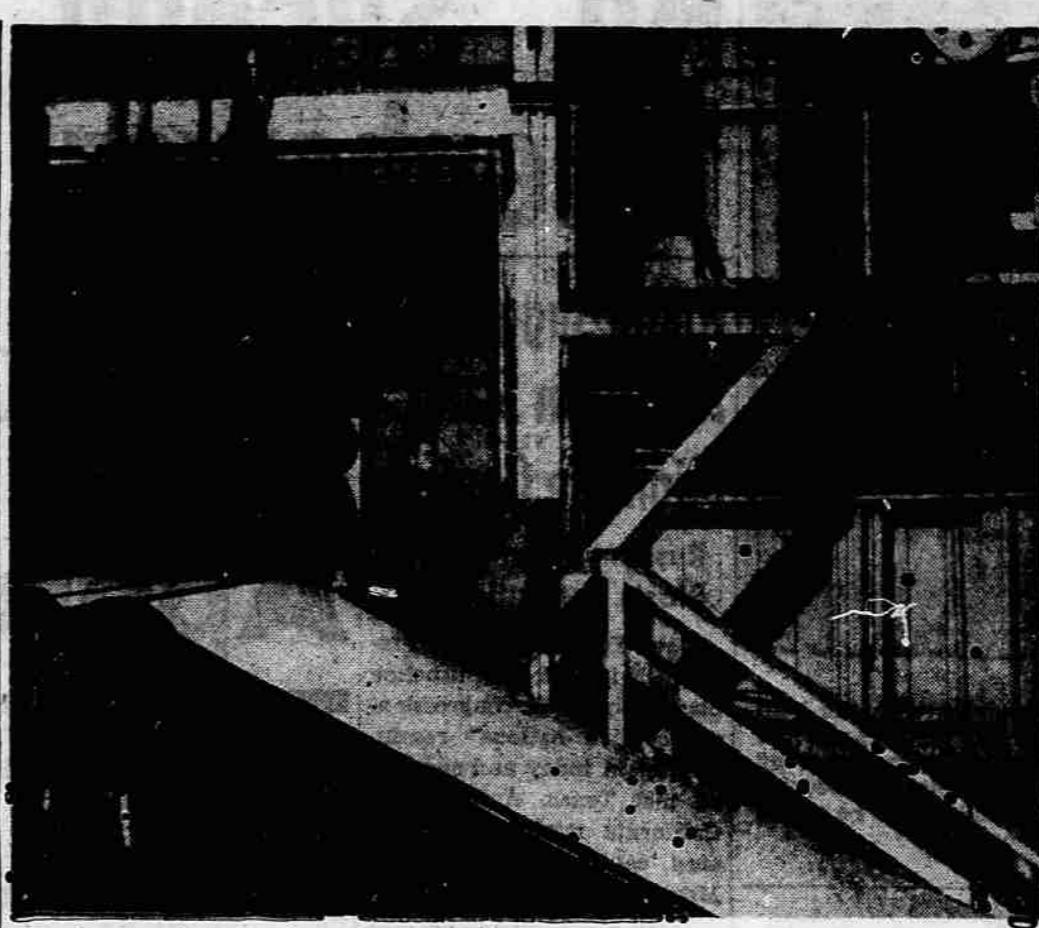
Our Oregonian-Oregon State Motor Assn. motorlog to the Eugene area included a visit to the Springfield branch of the Weyerhaeuser Timber Co. This branch, managed by R. A. Kronenberg, is probably Oregon's largest shipper of forest products. The company offers two guided tours daily, Monday through Friday, at 9:30 a.m. and 1 p.m. Each tour lasts about two hours.

Many other companies throughout the state also offer regular or special guided tours. A check with the local Chamber of Commerce office in any city will obtain information on where and when mills may be visited.

Logs Hauled to Pond

The Weyerhaeuser Springfield branch, with the Centennial influx of visitors in mind, prepared complete plans for taking care of all comers. Kronenberg said. The company sent 200 copies of The Oregonian's Centennial edition to its salesmen across the United States, telling the salesmen to invite their customers to come to Oregon, visit the Centennial Exposition and Weyerhaeuser operations.

What can a visitor see at a factory such as the Weyerhaeuser Springfield branch, which includes a sawmill, planing mill, pulp mill and veneer plant? Perhaps a description of what happens to a



Wood veneer is peeled from high grade log on giant lathe at Weyerhaeuser Timber Co. mill at Springfield. Veneer is dried and further processed, then sheets are impregnated with glue and put through hot press to make plywood. Defects are patched.

log there will best provide a word picture. In the Springfield operation come from Weyerhaeuser's 195,000-acre Coapooa tree farm. After "fallers" cut a tree, it is bucked into log lengths and skidded, usually by tractors, to a loading point. The logs are loaded onto trucks and hauled to the mill pond for sorting and storing.

Going into the sawmill, a log is guided onto the bull chain, which carries the log to a hydraulic barker. Jets of water blast the bark off the log. The log then goes to the headrig saw, which can cut a log 44 feet long. The head sawyer decides how the log should be cut to realize its greatest value.

Timbers then go to other saws to be cut to standard sizes and lengths. As the lumber flows out of the sawmill, each piece is marked according to grade, and some boards, with defects, are returned to the mill for further processing. The rough lumber is sorted for size, length, species and grade and then (at the Springfield

plant) goes to kilns to be dried. From the dry kilns, lumber goes to the planing mill to be surfaced and checked for accurate dimensions. It is then distributed to markets.

Wood Left Over

When a round log is cut into square boards, at the Springfield mill, some wood is left over. Much of this is reduced to chips for use in the pulp plant. The Springfield branch of Weyerhaeuser uses about 1,100 tons of chips daily in making chipboard.

From the chipper, the chips go into digesters to be cooked into pulp. The pulp is washed and refined, then sent into machines which form it into paper sheets to be pressed and dried. It is then turned onto rollers.

The digesters use a mixture of alkaline chemicals to dissolve the cellulose fibers of the wood. The washers separate the pulp from the liquid in which it is cooked. The pulp, with water added, is made to flow onto a moving, continuous bronze wire belt. Water drains through the belt, leaving a wet

sheet of paperboard on the belt. The paper then goes to dryers, steam heated, which drive out the remaining excess water.

The end product is shipped in large rolls to customers, who make it into cartons. Another major operation at the plant is the production of plywood. Selected logs, known as peelers, are rotated against a sharp knife which peels a thin veneer sheet. Sheets of veneer, sandwiched with glue, go through a hot press which sets the glue permanently. Holes caused by defects in the wood are patched. The plywood sheets then go to a sander to be smoothed and graded.

Dust from the sanding operation is sucked and sold to manufacturers of composition roofing. Waste from the plywood plant also goes to the chipper for pulp plant utilization. Another plant makes "ply-veneer," veneer covered with paperboard which is made in various thicknesses for a variety of uses, such as heavy-duty boxes.

Mother Love, State Love In USSR, Says Traveler

By GAY PAULEY UPI Women's Editor

New York—UPI—Mother love seems mostly a matter for the mother state in the Soviet Union.

So says Mrs. John Sprague Bauman, one of the first two women to participate in the cultural exchange program between the United States and the USSR.

"We were amazed. The child-parent relationship seems to be thoroughly limited," she said. "The women with whom we talked were very sentimental about children in general, but saw little of their own.

"We rarely saw families vacationing together. Almost all of the women we met work. It was a rare sight to see a mother pushing a baby carriage . . . often a nursery is

right close to the factory."

Mrs. Bauman and Mrs. Yarnall Jacobs, both of New York and both long active in women's organizations, visited Russia for 31 days this summer as guests of the Soviet Society for the Friendship and Culture with Foreign Countries. "They like long titles," she laughed.

The women are with the National Council of Women of the United States, Mrs. Jacobs as a vice-president, and Mrs. Bauman as chairman of its committee on Peaceful Uses of Atomic Energy.

Full Schedule They crowded in a lot of touring—visits to Moscow, Leningrad, Kiev, Yalta, Black Sea resorts, and collective farms in the Ukraine. They saw homes, apartments, youth camps, kindergartens, orphanages, maternity hospitals, housing projects, active churches, a subway, museums, and worker clubs.

The children in nursery, kindergarten or youth camps seemed to make the strongest impression on the women. In an interview, Mrs. Bauman said they found the young-

sters "unusually healthy and happy appearing and well-dressed."

"The school equipment is excellent by our standards; there was one teacher for every 25 children on shifts of six hours. The children are kept from 7:30 in the morning until 7:30 at night, and get four meals a day.

"The women we met insisted that the children were far better cared for . . . by the . . . "I don't know what provision is made for the child who doesn't fit the system."

"But these children are the Soviet's investment in the future . . . and with the indoctrination I observed and the spartan training in health and endurance, it gives one pause, for our next generation."

Go as a Delegate Mrs. Bauman said she and Mrs. Jacobs concluded that if an American visitor wanted the grand treatment in Russia, the way to go was as a delegate for some organization. "The Russians seem to feel that the way to impress a people is from the top down, not from the grass roots up."

Tourists return complaining of the food and accommodations. But the word "delegate" meant an interpreter always at their disposal, and gifts, flowers, and refreshments wherever they went.

"Somebody was always drinking a toast to peace," she said.

As delegates, they found themselves at the head of lines for planes and trains and they got faster service in hotels and restaurants.

"It's the old flattery technique, of course," said Mrs. Bauman.

"I am sure the Russians want peace," she continued. "I'm also sure they want it on their own terms.

"But their system is working for them. The main ingredient lacking is freedom. They work to an end. To us, the means is just as important as the end."

Phoenix Lodge Prepares For District Session

Phoenix—Plans will be made for attendance at the district meeting in Grants Pass next week when the Neighbors of Woodcraft lodge, Circle No. 242 meets at 8 o'clock today in the Phoenix Grange hall.

Delegates elected to represent the lodge at the meeting are Mrs. Delbert Cook, Mrs. Chester Parker and Mrs. W. M. Caldwell. Alternates are Mrs. George Drake, Mrs. Guy Cobleigh and Mrs. Enid Caster.

During the last meeting of the lodge in August, Mrs. Dorothy Thompson was appointed district correspondent to fill the vacancy caused by the resignation of Mrs. Ray Clafin who is unable to attend the district meeting. Mrs. Thompson and Mrs. George Bourne, who is district adviser, will also attend the district meeting representing the lodge. Several of the other members plan to attend at least a part of the meetings.

The lodge will display its scrap book which will be made of articles appearing in the Medford Mail Tribune during the past two years. A prize will be awarded to the lodge presenting the best scrapbook. Mrs. Enid Caster is scrapbook chairman.

State Secretaries Call Off Contest

Portland—UPI—The National Association of Secretaries of State has voted to call off a plan to promote a national scholarship contest on decentralization of government.

The vote came Wednesday at the opening day of the group's four-day 41st annual conference here.

The committee in charge of the proposed contest decided that no public money should be spent on the plan and that it was questionable whether it could be properly financed otherwise.

The Association members traveled to Mt. Hood Wednesday afternoon for sight-seeing and this morning discussed publicity and public relations at a session presided over by Victor A. Meyers, Washington secretary of state.

A visit to the Oregon Centennial Exposition was on the afternoon agenda.

Election of officers is scheduled Saturday at a session to be presided over by Lamont F. Toronto, secretary of state for Utah.

Institute Planned

Early plans for the Mission Institute sponsored by Medford Council of United Church Women were made at a recent meeting of Council board members.

The institute is to be held Monday, September 21, in the Salvation Army citadel and members of the Salvation Army Women's corps will be hostesses for the noon covered dish luncheon. Mrs. William Ricken is devotions chairman and Mrs. Wayne Troxell is general chairman for the day's activities.

Theme for the morning will be "Church in Town and Country." The luncheon, to follow the morning study period, will be served in the Girls' Community club.

At 1:30 p.m. two main adult study books on "Africa," the country being studied for fall and winter months, will be reviewed. A film "Face to the Future" is to be presented and musical selections are being arranged.

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 of publication and for week day notices 5 p.m. the day before publication.

Thursday:

6:30 p.m.—Adare chapter, Order of Eastern Star, Jacksonville Masonic hall.

7:30 p.m.—Bethel 56, International Order of Job's Daughters, Shady Cove VFW hall.

8 p.m.—Mistletoe camp, Royal Neighbors of America, Pythian hall.

8 p.m.—Welcome Wagon club, Girls Community club.

8 p.m.—Executive meeting of Degree of Honor lodge, home of Mrs. Harold Elliott, 2520 Thomas rd.

Friday: 1 p.m.—Gettogether club, Girls Community club.

CHERRY COOLER PUNCH

New York—UPI—Cherry cooler punch makes a big hit at children's parties. To make about 3 quarts of crushed maraschino cherries (about 20 cherries), with 1/2 cup of maraschino cherry juice, 3 6-ounce cans of frozen pineapple grapefruit concentrate and 1 quart of water. Mix well and chill.

Just before serving, stir in 1 quart of chilled ginger ale. Serve garnished with maraschino cherries, fresh pineapple slices and mint leaves.

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MEDFORD MAIL TRIBUNE

Chapter Names Recent Pledges

Mrs. William E. Cox and Mrs. Richard Meister are pledges of Alpha Lambda chapter, Epsilon Sigma Alpha international sorority. The pledge ceremony was conducted by Mrs. Robert Klumph, vice president, with Mrs. William Riggert assisting.

The meeting was at the home of Mrs. Howard Phillips and Mrs. Klumph served as co-hostess.

Children of chapter members held a back to school party today in Hawthorne park. After a play session, lunch was served.

Recital Planned Friday Evening

The voice and piano pupils of Mrs. Effie H. Kurtz will be presented in recital Friday, September 4, at the Lusk Piano house, 33 South Riverside avenue.

Family members and interested friends are invited to attend.

Appearing will be Bill Allen, Jean Adams, Bill Beatty, Christina Halstead, Mindy Hackett, Lucille Lowry, Joyce Roofs, Linda Smith, Sharon Smith, Patsy Selby, Cheryl Sturgill, Martin Sturgill, Bob Walker, Sandra Witterwood and Carol VanDerSteen.

Most modern pencils are six-sided rather than round so they won't roll away.

Snow White
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 & Labor Day, September 7th

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- ★ CENTRAL POINT CLEANERS
- ★ CITY CLEANERS
- ★ CRYSTAL WHITE LAUNDRY
- ★ DRIVE-IN CLEANERS
- ★ DUMAS DOMESTIC LAUNDRY
- ★ EASTSIDE DRIVE-IN CLEANERS — C. P.
- ★ MEDFORD CLEANERS
- ★ MODERN CLEANERS
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