

Americans Said Marrying Younger Than in Gay '90s

Washington - (UPI) - Americans are marrying younger in life than they did in the gay '90s. And the age gap also is narrowing.

The Census Bureau says that general prosperity, greater job security and wider practice of birth control account for the drop in the average age of brides and bridegrooms.

The bureau said the median age for men at their first marriage dropped from 26.1 years in 1890 to 22.3 years in 1959. For women, the median age declined from 22.0 in 1890 to 20.2 this year.

Percentage Declining
Partly as a result of this trend, the percentage of bachelors and old maids also has been declining steadily, the government said.

In 1890, half of the males over 21 years old were married. In 1959, seven out of 10 in this age group were married. The ratio of married women changed from one out of two to two out of three during the same 60-year period.

The report said the average bridegroom was about four years older than his wife at the turn of the century but only has a two-year seniority these days.

SEND CONDOLENCES

Tokyo - (UPI) - The Laotian rebels and Communist North Viet Nam have sent condolences to Laos on the death of King Sisavang Vong, the Viet Nam news agency reported today. The rebels, who have been fighting the government since summer, expressed their "constant respect for the King and the royal family," the agency said.



BE THANKFUL—So many things to be thankful for; among them the bounty of filberts for added exciting flavor and texture to salads, breads, muffins, cakes, candy, cookies . . . and to this Filbert Black Top pie for superlative holiday enjoyment. Recipes are included in today's food columns.



Small Worlds Around Us

By Lynn M. Watkins

Here's How the Bees Deal With an Intruder

Within the hive of a normal bee-colony is a detail of workers whose sole duty it is to keep the interior immaculately clean at all times. These workers are busy around the clock removing foreign matters and seeing to it that nothing objectionable is present to contaminate the inside air or foul the premises.

Close observation of the narrow opening of a beehive reveals workers, from time to time, pushing and pulling a dead bee or some other material to the outer edge of the landing platform and onto the ground. Death is constantly occurring in the colony; bees die from old age, from injury or from overwork. Some are killed by the guards and dumped by the workers over the side. This part of bee life is easy to see, as we observed by taking a strange bee, marking it with a dot of dye and introducing it into a hive. It is always very evident too, that the bee doesn't want to go in. It seems to know what will happen to it.

Shortly after forcing the strange bee inside, its body is brought out and dumped. Careful examination of the body shows the insect was stung to death.

No Welcome Mat

Having satisfied ourselves

LEGAL NOTICES

NOTICE
Notice is hereby given that a special meeting of the Board of Directors of the City of Medford, Oregon, will be held Friday, December 4, 1959, at 42 N. Front Street, Medford, Oregon, at the hour of 8:00 o'clock P. M. The purpose of this special meeting is to amend and change the Articles of Incorporation and to present Supplementary Articles of Incorporation for approval by the members.

HAROLD C. SUTHERLAND, Secretary-Treasurer, Veterans Building Corporation.

NOTICE TO CONTRACTORS
Sealed proposals for the construction of a Municipal Swimming Pool for the City of Medford, Oregon, will be received at the Office of the City Manager, City Hall, until 11:00 A.M., Pacific Standard Time, on Dec. 15, 1959, and thereafter said proposals will be publicly opened and read. A contract will be awarded to the bidder who submits a bona fide bid as a general contractor and returns the plans within seven (7) days after the bid opening or who returns said plans and specifications in good condition within seven (7) days after receiving them, otherwise only one-half of the said deposit will be returned when the documents are returned. For additional details one-half of the original deposit of \$15.00 will be refunded when the documents are returned, provided they are returned within seven (7) days after the bids are opened.

All proposals must be submitted on the regular forms furnished with the specifications and each must be accompanied by cash, certified check, or bid bond in the amount of five percent (5%) of the total price of both bids. Bidders shall prequalify as required by Oregon code. The successful bidder will be required to file a corporate surety bond in the full amount of the Contract Price to guarantee its faithful performance.

CITY OF MEDFORD, OREGON
Robert A. Duff
City Manager.

on the established workings of the hive, we decided on what the bees would consider a "diabolical plot." We wanted to see just how far the "casting out" instinct would extend itself. We decided to introduce something that should disrupt the highly organized society of the swarm and at the same time satisfy ourselves that there were times when the busy bee would have to consider itself licked.

We found a dead mouse. Carefully we raised one corner of the hive and placed the body inside. The weather was warm; decomposition would soon take place, prompting some sort of drastic action on the part of the bees. We took up our position where we could watch the hive entrance. Nothing happened except what seemed to be a high-pitched hum. The bees came and went as usual. The clean-up detail appeared several times, throwing dead bees outside. The form of the mouse did not appear at the entrance. No fur, or flesh showed up. We knew the bees could not force the mouse out of the narrow opening but we could see no shadow of it near the entrance.

Still in Dark
The rhythm of the swarm continued its regular beat. We sniffed at the hive. There was not the slightest odor.

Carefully we raised one edge of the hive. We could see the body of the mouse, right where we had placed it a week ago. With a wire we pulled it out, eased the hive back in place and looked at the strangely changed carcass. There was no odor. It was completely encased in a hermetically tight crypt of beeswax. The body seemed to be in an early stage of mummification. Once again the "wisdom of the bees" had made a monkey out of man's effort to understand. Once again we realized there are more and greater things on this earth than man can explain with all his philosophy. (Released by The Register and Tribune Syndicate, 1959)

Fiji Beetle Drive Stalled by Birds

Suva, Fiji - (UPI) - Fiji's attack on the rhinoceros beetle, the main threat to its coppa crop, stalled a bit here recently when the bul-bul bird demonstrated that the balance of nature is fairly rigid.

It all began when scientists discovered a certain species of wasp which preys on the larvae of the beetle. So huge quantities of wasps were imported and set to work on the beetles.

But then the bul-bul bird got to work on the wasps.

According to a recent government report on the campaign, the bul-bul bird turned out to be a natural enemy of the wasp, just as the wasp is a natural enemy of the beetle.

Now steps are being taken to protect the wasps from the bul-bul so they can get at the beetle, as ordered.

Buffalo, N.Y. - (UPI) - While Crawford Johnston was pacing up and down the hall in General Hospital waiting for his daughter to be born, somebody stole his car parked in front of the place. It was recovered quickly, though.

Feeding the Family

By ZOLA VINCENT
Food Editor

Give Thanks For Western Bounty

We westerners have cause for giving thanks throughout the year for our bounty of fresh foods from farms, gardens, orchards and coastal waters. This year, there's super abundance of good things at peak of the harvest season. Name it and we grow it . . . and that means that prices are reasonable because of lower shipping costs.

Poultry Plentiful. Prices are special on turkeys and chickens of all sizes. There also are capons, caponettes, ducks and geese for the choosing.

Other Meats. Pork roasts and prime ribs of beef will vie for Thanksgiving table honors. Legs of lamb will be popular in many households. All offer wonderful week-end eating, sliced cold one day, in "planned-over" dishes another.

Nut Harvest. Record crops of coast-grown almonds, walnuts, and filberts put them on every shopping list for table arrangements, nut bowls, many recipe ingredient purposes.

Pacific Coast Oysters. These lead Thanksgiving parade of shellfish for poultry stuffing and for the making of savory stews. Plenty of shrimp, crabmeat, spiny lobsters.

Fall Fruits. Apples, both red and golden. Great bunches of luscious grapes with Emperors and Malagas predominating. Plenty of avocados and newly arrived Anjou, Comice and Bosc pears. Dramatic pomegranates and persimmons alongside the citrus fruits.

Vegetables. You'll want sweet potatoes or yams, plenty of long white potatoes, onions for creaming, turnips, squash and of course celery and lots of salad greens.

Poultry Pointers

For Bird Watchers

Traditionally, no one will deny, Thanksgiving day is turkey day and chances are that more families will be enjoying turkey than any other meat even though we have it readily available at reasonable cost throughout the year.

Others will find eating pleasure in ducks, geese, fryer-broilers, roasting chickens, stewing chickens.

Whichever you're looking for, read the label. For roasting, broiling, frying or barbecuing, choose a young bird. Words on labels indicating young birds with tender meat and delicate flavor and printed on packaging such as film wraps and boxes or on paper inserts or wing tags, are these: Broiler or fryer (chicken or duckling); Fryer or Roaster (turkey); Roaster, Capon, Caponette (chicken); Young Hen, Young Tom, Roasting (turkey); Young (duck or goose).

For creamed chicken or turkey, for salad or other ingredient use, choose a mature bird for firmer meat and flavor when cooked. Words indicating a mature bird are: Stewing Chicken, Hen, (chicken); Hen, Tom, Yearling (turkey); Mature (ducks, geese).

Poultry Care. Loosen any tight transparent films on fresh-chilled poultry; refrigerate promptly and use within a few days.

Frozen Poultry. Keep frozen poultry hard-frozen until time to thaw. Best way to thaw frozen turkey is to allow it to stand at room temperature about 9 hours for

birds under 12 pounds and 12-15 hours for heavier birds.

Storage After Cooking: Keep cooked poultry, broths, stuffings and gravy that are left over after first serving covered and in the refrigerator. All are perishable. Stuffing should be removed from a bird before storage. Use all within a few days, unless it is frozen for later use.

Packaged Stuffings

For Poultry Popular

Everyone in our part of the country knows how to roast turkey because we do it the year round. When it comes to stuffing the Thanksgiving turkey, many families will waive all suggestions for something different. For them, the nostalgic menu is treasured and that is a very satisfying thing.

Others will turn just as eagerly to one of the several ready-to-use stuffings which have grown tremendously in popularity in recent years. These seem to have captured the flavor inherent in home toasting of bread, measuring and "seasoning."

We seriously doubt if any homemade recipe ever came out twice exactly the same way because of temptations to add a little of this or that. Same thing is true of packaged stuffing. The packaged kind at least starts out the same way consistently; then lends itself to countless variations. Many variations are printed in good size type on the package. All are subject to the cook's whim such as a nostalgic feeling for oysters or sausages or nuts or whatever.

There's an all-purpose ready-to-use dressing and there's an old southern corn bread stuffing and a melba toasted type. All are equally good for turkey, chicken, goose, duck, rabbit, pork ribs, pork chops or any other use you can think of where the recipe calls for stuffing.

Tempting Pomegranates

If you're looking for something slightly spectacular for your holiday fruit bowl or as glamour touch for garnishing fruit cups, desserts or salads, try pomegranates.

Inside the rind, you'll find a luscious layer of pulp which contains an abundance of ruby-red seeds which make delicious eating. When buying, select those that are pink or red in color, heavy for their size and with fresh-looking compact crown.

Plentiful Filberts

Make Fine Eating

Row upon row in all directions, filbert trees march in measured cadence along the banks of the peaceful Willamette River in Oregon. This green valley at the base of Mount Hood is the largest filbert producing area in the United States; an industry that literally grew from a nut-shell to one of the four major domestic nut crops of today. Filberts are the "32nd cousin" of the hazelnut. You'll find today's filberts much improved over their honored ancestors which are still growing wild in many parts of the United States. Commercial filberts are grown only in the Pacific Northwest with 90 per cent of the crop coming from Oregon where soil and climate conditions are ideally suited to their growing needs.

Filbert Uses. Filberts have long played a stellar role in the culinary world. They add distinction to any recipe in which they are used. They give added flavor and tex-

Newsman Prepares Memo for Sixth West Berlin Commander

Editor's note: The following memo was written by a newsman who has covered Berlin since four-power occupation began in 1945. He saw growing East-West friction, the blockade, the air-lift, West Berlin reconstruction and the East-West struggle for the city. He has known five Berlin commanders. The memo is to the sixth, Maj. Gen. Ralph M. Osborne.

By JOSEPH B. FLEMING

Berlin - (UPI) - Memo to a new American commandant: You have 4,000 American troops and 100 State Department diplomats isolated 110 miles deep in Communist territory.

You are surrounded by 30 Soviet divisions of more than 300,000 men.

If war breaks out your position is untenable. You will not be relieved. You will be expected to fight courageously.

ture to salads, breads, muffins, cakes, pies, cooking and candy.

The bulk of domestic filberts are sold in-shell. One pound will yield approximately 1 1/2 cups of nutsmeats for your cooking or eating pleasure.

Toasting the nutsmeats points up their remarkable flavor and enables you to remove the brown skin that covers the nut. Place in a shallow pan in a 275 degree oven for 15-20 minutes. Remove the skins by rubbing the nuts between your fingers. The nuts may be used untoasted for baked products such as cookies.

Black Top Pie

Features Filberts

Here is a brand new holiday pie that features filberts in all their perfection. They are an integral part of the rich crust. They accent the creamy chocolate icing that covers a delicate filling just faintly reminiscent of rum flavoring. Your family and fortunate guests will enjoy this superb pie. Six to eight servings dependent on meal that has gone ahead. Or here is a rare treat when you ask friends for "dessert and coffee."

Pie Crust

1 tablespoon unflavored gelatine
3 tablespoons water
2 eggs, separated
6 tablespoons sugar, divided
1 1/2 cups milk
1 teaspoon rum flavoring
icing"

"Pie Crust. Combine one-half cup chopped Oregon filberts, one-third cup melted butter, one cup graham cracker crumbs and three tablespoons sugar; press into bottom and sides of nine-inch pie plate. Bake at 350 degrees for 12 minutes.

For the filling, soften gelatine in water; dissolve over hot water. Beat eggs yolks until thick and lemon colored. Beat in four tablespoons of sugar. Add milk and flavoring. Continue beating while adding dissolved gelatine. Chill egg-gelatine mixture until slightly thickened. Beat egg white; gradually add two tablespoons sugar and beat until stiff but not dry. Whip thickened gelatine mixture until fluffy. Fold into beaten egg white. Pour mixture into prepared crust and chill until firm.

"Icing: Melt one-half cup semi-sweet chocolate pieces in top of double boiler over hot water. Add one-quarter cup powdered sugar, one tablespoon soft butter and two tablespoons cream; stir until smooth. Spread on top of pie. Sprinkle with chopped, toasted filberts or arrange in a wreath or other design. Chill.

ly to the end as American soldiers did at Bataan with the hope of eventual victory. You might not live to see that victory.

It is a grim thought. The 7,000 American Army wives and children—"dependents" in Army jargon—will share your fate.

You are coming to Berlin at the most critical time the city has seen since the Soviets cut all land routes to the city in 1948 and began the one-year Berlin blockade.

An Anglo-American airlift beat that blockade but the future is uncertain.

The situation is fairly quiet now. Things have calmed down since the Berlin crisis began just one year ago with Soviet Premier Nikita S. Khrushchev's demand that

your troops and the 7,000 British and French troops get out of the city.

He said the Western Allies must end their occupation of West Berlin and make it what he called a "free, demilitarized city."

The West saw this proposal as a Soviet plot to get the West out so they could swallow the city and make it a part of the "German Democratic Republic"—the surrounding Soviet Zone of Germany.

The United States, Britain and France rejected Khrushchev's free city proposal and said they would fight to hold West Berlin.

You are coming here to make good that pledge, if necessary.

Khrushchev's proposal and the Western rejection of it led to talks at Geneva of the Big Four foreign ministers. The conference ended in a deadlock.

Breathing Spell

But the Soviets made no move to take over the Western sectors because it was agreed that the world's top men, President Eisenhower, Khrushchev, the British and French leaders would meet at a so-called summit conference to try and settle the East-West

MAIL TRIBUNE, Medford, Or.
Tuesday, Nov. 24, 1959 A 3

Navy Decorates Antarctic Leader

Washington - (UPI) - The Navy Monday decorated Rear Adm. George J. Dufek, who has played a leading role in U.S. antarctic expeditions during the past 20 years.

On behalf of President Eisenhower, Adm. Arleigh A. Burke, chief of naval operations, presented Dufek his second Distinguished Service medal. Dufek commanded Navy forces in the Antarctic during the 1957-1958 International Geophysical year.

ON HER UPPERS

Buffalo, N.Y. - (UPI) - The Citizens Advisory Award Committee included the price of an upper denture, which a woman lost during a flood, in its rehabilitation award to her family.

clash that has raged since World War II ended.

No one knows what will happen at that conference. Perhaps agreement will be reached and your stay here will be as peaceful as your tour of duty was in 1955 at Ft. Bragg, N.C., where you commanded airborne artillery.

But Berlin is marking time. The city has been given what may turn out to be only a breathing spell.

All-Time Favorite



by Marian Martin

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