



Housewives who worked like mad to clean the house before Thanksgiving company arrived will be interested in a recent statement of Dr. Carl W. Walter of the Harvard Medical school. Dr. Walter declares that the American home was a healthier place in which to live in grandmother's time than it is now.

Dr. Walter, an expert on the prevention of "cross infection", stood up at a meeting of the Overseas Press club the other day in New York City and said that many modern cleaning devices and furnishing practices are dubious "blessings" and that they have created new "blind spots" of germs in the home.

The speaker said he was furious at hospitals for putting so much trust in modern cleaning equipment, since he believes it adds to the possibility of cross infection—the business of entering a hospital with one ailment and contracting another while in residence.

The expert reminded homemakers that "their washing machines, while more efficient and energy-saving at removing soil, are less effective in killing germs than our grandmothers' method of boiling laundry to make it white." He says the water in the machines is not hot enough to destroy germs, and declared that a germicide or a bleach should be added.

The good doctor also says wall-to-wall carpeting is a germ carrier and said that the best floor covering is one which can be taken up easily for frequent cleaning. He also distrusts upholstery, and said it should be cleaned frequently.

According to the report of Dr. Walter's talk, he gets practically violent about bedding, saying it is a great germ host. However, he advocated a sensible approach to the matter of cross-infection in the home and said families can rely on the frequent use of a cleaning recipe originated in 1832 by one Robert Collins. Dr. Walter still thinks it is the safest one for both home and hospital use—"chlorine (or some other germicide) hot water and lots of elbow grease." He added that housewives shouldn't trust just any product, but urged them to buy national brands and to be sure and read the labels before using the product.

Potpourri is always frustrated about recipes—they come to our desk by the hundred, and we never have time to try any of them. But now and then a kind friend will take one, try it out and bring us some of the results for sampling. Neighbor Jeanette tried out a new pumpkin pie recipe the other day and both households put up the approval sign after the last crumb had been eaten.

This new C & H recipe is called Coconut-Crowned Pumpkin Pie and calls for two-thirds cup light brown sugar, a teaspoon of cinnamon, a half teaspoon of ginger, one-fourth teaspoon nutmeg, three-fourths teaspoon of salt, one and a half cups of canned pumpkin, a large can (1 2/3 cups) of evaporated milk, 2 tablespoons of butter, 2 eggs, slightly beaten, a half cup of flaked coconut and an unbaked pie crust.

The instructions said to mix the first 7 ingredients in a saucepan and cook, stirring, until hot but not boiling. Remove from heat, add 1 tablespoon of butter, gradually stir in the beaten egg and pour into the unbaked crust. Melt the rest of the butter, add the coconut, sprinkle over the pie and press lightly into filling. Bake at 450 degrees for 10 minutes, then at 350 for 30 to 35 minutes until done. As is usual with this type of pie, it can be tested by inserting the tip of a knife in the filling about two inches from the edge and when it comes out clean, the pie is done.

The instructions add whatever cook knows already—that the soft spot in the center will be firm when the pie is cool. The coconut toasts slightly and is an intriguing addition to the pumpkin.

Do the present inhabitants of the earth have the right to risk changing it? George F. Kennan, noted authority on foreign affairs and former ambassador to Russia, says not. At a meeting of the United Nations chapter Sunday evening during which disarmament and nuclear testing was being studied, Mrs. Harlan Bosworth read the following statement made by Kennan concerning nuclear testing: "There is a principle involved—we of this generation are only the custodians, not the owners of the earth on which we live. There are others who lived here before and we hope others will live here afterward. We are not justified in making, for the safety or convenience of our own generation, alterations in our natural environment which may importantly change the conditions of life for those who will come after."

Many who sit down to Thanksgiving dinner today believe that the turkey is exclusively a North American bird. The British Travel association says it isn't so. They tell the story of one William Strickland, who commanded a ship under Sebastian Cabot when that explorer anchored off South America in the 1530's. Strickland headed a foraging party which went ashore and bought semi-domesticated turkeys from the natives. He brought some back to Great Britain 90 years before the Pilgrim fathers landed at Plymouth. Most British turkeys are descended from these imports, so says the association.

In 1550, Strickland bought a manor at Boynton and applied for a coat of arms, and made his crest a turkey. The arms were carved on the lectern of the town church. There the turkey sits today, tail erect and throat out, ready to gobble. The British Travel association sent along a good picture of the carved turkey and pointed out that, oddly enough, the homes of William Brewster and William Bradford of Pilgrim days, are only 50 miles from Boynton. Who knows, maybe Brewster and Bradford knew about turkeys before they ever saw the new world.—O.S.

Women's News • Social Events

14 MAIL TRIBUNE, Medford, Or.
Thursday, Nov. 26, 1959

Meats Wear Favorable Price Tags

Washington (UPI) — Post-holiday food shoppers won't have any trouble finding a very wide variety of food this week end, for plentiful foods will suit every taste.

The big four in meats right now, and all wearing favorable price tags, are pork, turkeys and tender young chickens, beef and lamb. Nearly all cuts of pork are available at food markets, including hams, roasts, chops, bacon and sausage. In beef, you'll find excellent values in roasts and chuck steaks, while legs of lamb and chops are also abundant at most markets. Turkeys, large or family size, are available this week end, and also broiler-fryers.

Eggs and numerous kinds of dairy products are also favorably priced just now. In fruits, apples, grapefruit, oranges, and lemons take the spotlight, also winter pears, avocados, and cranberries.

Vegetable bins will offer such oldtime favorites as potatoes, sweet potatoes, onions, squash, cauliflower, carrots, celery and lettuce.

The best values in fish will be shrimp, fish sticks, and canned tuna.

These are the week end's best values across the nation. Now, here's a closer look at plentiful foods in the west: Arizona, California, Idaho, Montana, Nevada, Oregon, Utah, Washington, Wyoming. Consumers will find lower priced plentiful supplies of beef, pork and citrus fruits in many markets this week. A number of beef cuts are 2 to 3 cents a pound lower in California markets, and 1 cent a pound lower in the Northwest. Pork prices are mostly 2 to 3 cents a pound lower than last week. Moderate supplies of lamb are down about 1 cent a pound in California markets, while calf and veal are selling mostly unchanged in price.

Supplies of butter are ample for the demand, and 1 cent a pound higher this week in California markets. Supplies of eggs have declined, and prices have advanced 1 to 2 cents a dozen in most Pacific Coast markets. Poultry continues in ample supply, with prices mostly unchanged.

The limited selection of plentiful fresh fruits and vegetables includes apples, citrus fruits, avocados, winter pears, cabbage, cauliflower, celery, lettuce, dry onions and tomatoes. In good supply are grapes, carrots, bunched vegetables, squash and sweet potatoes. In fish, best buys include salmon, rockfish, cod, flounder, sablefish and halibut.

Epicurean Green Beans

Here is a good way to glamorize that vegetable standby, fresh, frozen or canned green beans. Arrange hot cooked green beans on an oven-proof platter. Cover beans with a sauce made of 1 1/2 cups cream sauce, 1 cup grated sharp cheese and 1 tablespoon grated onion. Top with paprika and slip under broiler long enough to brown sauce.

Women's Corps Names Officers

Central Point — Officers were elected at a recent meeting of William H. Harrison post, Central Point, Women's Relief corps, held at the home of Mrs. John Foster, 139 Portland avenue, Medford.

The new officers are president, Mrs. Lester Behn; senior vice president, Mrs. Bessie Henderson; junior vice president, Mrs. Emma Pence; conductor, Mrs. John Foster; guard, Mrs. Sally Musty; treasurer, Mrs. Al Herman; chaplain, Mrs. John Novak; assistant conductor, Mrs. Phil Griggs; outer guard, Mrs. Frank Smith.

Other officers will be appointed by the president.

The corps voted to take Christmas gifts to the veterans in the infirmary at Camp White December 21.

Members were invited to hold their Christmas party at the home of Mrs. Elizabeth Faber, December 15.

Union to Plan Holiday Gifts

Mrs. G. O. Sanden, president of the Women's Christian Temperance Union, has called a meeting of the union's executive committee for Friday afternoon, November 27, in the First Presbyterian church. Plans are to be considered for gifts to the Children's Farm Home at Salem as Christmas remembrances.

At the last meeting of the group, Mrs. Sanden told of the meetings held in Albany at the state sessions and gave highlights of the several meetings which were held in the Methodist church.

Motto for the coming year for the WCTU organization is to be "Go like sixty in 1960." Those attending the sessions were entertained at a tea at the Children's Farm Home. Children from the ages of 3 to 17 years are cared for at the home and are now being placed in foster homes occasionally.

Lodge to Hold Dinner Party

Pocahontas Lodge has planned a potluck Friday, November 27, at the Redman Hall at 6:30 p.m. A business meeting at 8 p.m., with nomination of officers to take place.

Past chiefs will preside. A card party will close the evening's program. Members are privileged to take guests for the dinner and card party.

Mrs. Charles Doms, Deputy Great Pocahontas of this council, gave a report on the school of instruction held Sunday, November 15, in Redding, at the last meeting.

PTA Members Attend School Open House

Eagle Point — The November meeting of the Eagle Point Elementary Parent-Teacher Association was held Nov. 12 in conjunction with the annual grade school open house. Each classroom had its own display of individual work as well as some group projects. Parents were greeted at the door by teachers and were ushered about the rooms so that they could become familiar with the classroom procedures.

Classrooms were open from 7:30 until 8. Then everyone gathered in the cafeteria for refreshments, which were served by the faculty. The PTA business meeting was held immediately following. At the close of the meeting Ralph Humphrey showed pictures which were taken while classes were in session.

Camp Fire Girls Hold Ceremonial

Towanka Camp Fire Girls from Roosevelt school held a ceremonial and social at the home of their guardian, Mrs. Albert Huntmann. The following girls received honors: Sharon Turcotte, Sonja Carnes, Nanette Higgins, GayleAnn Richmond and Joy Huntmann.

Games, songs and refreshments were enjoyed. Honor guests were the sponsors, Mrs. Ruth Kaer and Mrs. Esther Higgins. M. Carnes also attended.

The group recently made Thanksgiving cards for the deaf children's kindergarten. Joy Huntmann, scribe.

Dessert Quickie
Drain buffet-size can of fruit cocktail. Whip 1/2 cup heavy cream. Fold-in 1 cup ricied or sieved raspberry-flavored gelatin and the drained fruit cocktail. Serve in well-chilled sherbet or other fancy glasses or dishes.

Families Gather For Thanksgiving Dinners

Throughout Medford and Jackson county today families and friends are gathered in homes for traditional Thanksgiving dinners. Students are home from schools and colleges in order to be with their families, and relatives have come from distant cities.

County Judge Earl Miller and Mrs. Miller are guests today of their son and daughter-in-law, Mr. and Mrs. Richard Miller, and their four children, Douglas, Gary, Cheryl and John. Another guest is Thomas Kearney, brother of Mrs. Earl Miller.

Dr. and Mrs. Edwin R. Durno are guests today of their son-in-law and daughter, Dr. and Mrs. Brian Stringer. The dinner will be the first family event held in the Stringer's new home at 33 South Modoc avenue. Other guests are Mrs. Stringer's sister and brother-in-law, Mr. and Mrs. Richard Hensley and their three children, Jennifer, Jane and Jon.

Another "first dinner" in a new home is that planned today by Mr. and Mrs. Arthur Ekerson who recently moved into a new home in the Ellendale district. Their guests are Mr. Ekerson's parents, Mr. and Mrs. Herman Ekerson, his sister, Miss Louise Ekerson, and Mrs. Ekerson's parents, Mr. and Mrs. Jack Nichols.

Mr. and Mrs. Harlow Carpenter arrived in Medford this week from their home in Waitsfield, Vt., and are guests of Mr. Carpenter's parents, Mr. and Mrs. Alfred S. V. Carpenter, Topsides, Old Stage road. Other Thanksgiving day guests of the Carpenters are their nephew and niece, Mr. and Mrs. Dunbar Carpenter, their children, Scott and Emily, and another nephew and niece, Mr. and Mrs. Bernard Van Horn and daughters, Lisa and Beatrice, Portland.

The Harlow Carpenters plan to return east Monday, but will be in the valley again for the Christmas holidays.

Mrs. H. Travis Nixon and four children arrived in the valley Wednesday to spend the Thanksgiving holidays with her mother, Mrs. Fern Dow, 718 Beebe road, Central Point. The Nixons are from Burlingame, Calif. The children are Paul, 13; Patricia, 10; Elizabeth, 7, and Peter, 10 months. They will return to their home Sunday.

The Rev. and Mrs. W. Roy Frymore, Port Angeles, Wash., and sons, Clinton and Barry, are spending Thanksgiving with Mrs. Frymore's parents, Mr. and Mrs. Reinhart Dubs, Central Point.

Children of Mr. and Mrs. A. E. Chew, 1404 West Main street, will attend Thanksgiving Day dinner at the Chew's residence today.

The children include Mr. and Mrs. Claude W. Cherry, Los Angeles, son-in-law and daughter; George Chew and son, Tommy, Gold Beach, son and grandson; Miss Ethel Chew, daughter, and Clarence Chew, son, both Medford.

The Chews will celebrate their 65th wedding anniversary Sunday and several of their relatives will remain in the valley until that time.

Mr. and Mrs. Chew were married November 29, 1894, in Newkirk, Okla., and moved to the valley in 1946. Mr. Chew is a retired pear orchardist. The couple have nine grandchildren.

Miss Sandy Higinbotham, daughter of Mr. and Mrs. C. W. Higinbotham, Taylor road, is visiting her parents for the holidays. Miss Higinbotham is a freshman at Simpson Bible college, San Francisco.

Miss Carolyn Carr arrived in Medford yesterday from Eugene to spend the Thanksgiving vacation with her parents, Mr. and Mrs. Fred Carr, Florence avenue. Miss Carr is a sophomore at the University of Oregon and is a member of Gamma Phi Beta sorority.

Mr. and Mrs. Y. C. Christianson, who divide their time between Medford and Oakland, Calif., arrived here Tuesday and are entertaining at a family dinner today at their home, 37 Valley View drive. Guests include Mr. Christianson's son-in-law and daughter, Mr. and Mrs. Stanley Korich and small sons, Oakland; Mrs. Christianson's father, O. V. Myers; her brother-in-law and sister, Mr. and Mrs. Harlan P. Bosworth Jr., and the Bosworth's sons, Robert, his wife and their sons, Brent and Curtis, and David Bosworth.

Another guest will be Miss Josephine Koppes, family friend.

Some enjoy dining out on Thanksgiving day and having dinner together in a valley restaurant will be Mr. and Mrs. J. P. Tobin, Mr. Tobin's mother, Mrs. Ruth Tobin, and Mrs. H. D. Poston.

Friday morning Mr. and Mrs. Tobin will leave for Portland where they will attend the Medford-Jefferson game for the Oregon Class A-1 high school football championship.

Also entertaining in a new home for the first time will be Mr. and Mrs. Kenneth Knackstedt, who recently moved into a new home at 91 Renault avenue. Their Thanksgiving dinner guests will be Mrs. Knackstedt's brother-in-law and sister, Mr. and Mrs. Marvin R. Johnson, and their children, Linda, Gary and Eric, Eugene.

Mr. and Mrs. E. H. Greenman and their three children, Judd, Sarah and Nancy, will have the children's two grandmothers as guests for dinner today at the Greenman home on Aloha avenue. They are Mrs. Maude Snider and Mrs. Judd Greenman.

The Jewett family is gathering today at the home of Mr. and Mrs. Alan Jewett, 6 South Groveland avenue, for a holiday dinner. Present for the dinner will be the hosts and their daughters, Sandra and Shari, Mr. Jewett's parents, Mr. and Mrs. H. P. Jewett, Central Point; his brother and sister-in-law, Mr. and Mrs. Richard Jewett and their children, Jim, Tom and Anne; his brother-in-law and sister, Mr. and Mrs. Gene Snook and children, Gary and Janet; and Mrs. Richard Jewett's brother and sister-in-law, Mr. and Mrs. Kenneth Doughton, who moved to Medford last spring from Salem.

The H. P. Jewetts recently returned to the valley after spending more than two months on a motor tour of the United States.

Mr. and Mrs. H. W. Kissling, Eugene, are in Medford today to have Thanksgiving dinner with their son-in-law and daughter; Mr. and Mrs. R. B. Knight, and the Knight's children, Rich, Jim and Miss Susan Knight. Miss Knight is a sophomore at the University of Oregon and is a member of Alpha Delta Pi sorority.

Mr. and Mrs. Stephen G. Nye will also be hosts for a family dinner today at their new home on Hillcrest-Phoenix road. Present for dinner will be the Nyes and their son, Philip, Mr. Nye's sister, Miss Ruth Nye, and Mrs. Nye's sister, Mrs. Virginia Sherwood.

Expected from Portland to join the family were Mrs. Sherwood's daughter, Mrs. Robert Miller and her son, Kit. Mr. and Mrs. Miller and Kit arrived in Oregon last Sunday.

Talent, Not Measurements Count in Soviet Russia

By GAY PAULEY
UPI, Women's Editor
New York—(UPI)—Her ability with lines, not her bustline, makes an actress a hit with Soviet movie fans. Who says so?

A Soviet actress named Elina Bystritskaya, one of the neatest packages of cultural exchange yet delivered to the West, and if you'll hold on there a minute I'll tell you how to pronounce the last name.

"At home, measurements have no meaning," said Elina, when asked if Russian moviegoers have their Marilyn and Jaynes. "We are concerned with art. With what is within."

"Only my tailor knows my measurements," said the trim figure of the actress through Bernard Koten, a professor of languages at New York University, who acted as interpreter.

Miss Bystritskaya — pronounce it buh-treet-skuy, was one of four Russian film stars, and the only woman, who visited Washington, Los Angeles and New York to kick off the Soviet phase of the cultural exchange of movies.

The United States opened in Moscow a couple of weeks ago with "Marty", starring Ernest Borgnine.

Elina said she was selected to visit America because one of her films, "Quiet Flows the Don", is included in the exchange and will be released later this year by United Artists.

The movie won her one of the annual awards from "Soviet Culture", which each year polls the Soviet reading public for its favorite stars.

Miss Bystritskaya, a brown-eyed brunette who looks enough like Judy Garland to be her twin, knows enough English, self-taught to get through the formalities of meeting Americans. But not enough to get her through American slang. She said that at a Wash-

ington reception a reporter, male, called her "stacked". She giggled. "I thought he said something about Robert Stack (she pronounced it "Steek"), the actor, so I said 'Yes, he is one of my favorites. He has the strong jaw I like in a man!'"

Breaking into movies sounds like a cinch in the Soviet Union, at least, the way Miss Bystritskaya says she made it. A girl doesn't need to be discovered as she sits sipping a soda.

The actress said all she did was show enough talent to pass entrance examinations for study at Moscow's Theater Institute.

She began in films 10 years ago while still at the institute and has been performing in the theater also since 1953.

She said her earnings on each picture depend on the size of the role, but the average is about 800 rubles a day, approximately \$80 at the tourist exchange rate of 10 rubles to \$1.

"But," she smiled, "I do not pay 90 per cent of that in taxes."

Cherry Nougat Baskets Make Festive Dessert

New York — (UPI) — Cherry nougat baskets make a festive dessert.

To make 8 servings, combine 1 cup of sugar with 2 tablespoons of lemon juice and cook over low heat, stirring constantly, until golden brown. Stir in 1 1/2 cups of chopped walnuts and heat to boiling.

Press into 8 (3-inch) greased tart pans. Cool. Remove from pans and fill with cream mixture made by mixing 1/4 cup of chopped, well-drained maraschino cherries (about 10 cherries) into 1 cup of heavy cream, whipped.

CALENDAR

Friday:
12 Noon — St. Mark's Woman's auxiliary, St. Mark's Parish house.
12:30 p.m. — Fifty Plus, St. Mark's Guild hall.
1 p.m. — Electa Social club, Girls Community club.

After spending more than a year in Europe, The Millers spent several months at Le Gue-du-Loir in France, also were in Paris from time to time, as well as spending some time in England. Before returning to the United States the three traveled in Italy, Germany and Austria.

Mr. and Mrs. Harold Meyer and small daughter, Denise, 467 Hopkins road, Central Point, will have as their guests today Mr. and Mrs. Richard Lehmann, Medford.

Guests of Mr. and Mrs. George Kellington, 87 Perrydale avenue, today are Mr. and Mrs. Walter V. Carpenter, friends who live in the Applegate; the Kellington's son and daughter-in-law, Mr. and Mrs. Daniel Kellington, Eugene; Mrs. Daniel Kellington's parents, Mr. and Mrs. John Rector, and Mrs. Lena Roseberry, mother of the hostess.



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In Times Like These... Christ Is The Answer
Rev. Wayne Adams, State Youth Director—Rev. Bobby Clark, Convention Speaker
Rev. Robert E. Cull, Sectional Presbyter

PROGRAM

THURSDAY
2:30 p.m.—Hedrick Junior High School
SPEED THE LIGHT RALLY (Missions Project)
The Rev. Melvin Grams now in Monrovia, Liberia, Africa will greet convention delegates by short-wave radio.
7:30 p.m.—Hedrick Junior High School.
Message to delegates by Evangelist Bobby Clark, convention speaker.

FRIDAY
10:30 a.m.—First Assembly of God, 1108 W. Main.
Dr. Allan B. Munroe of Roseburg speaking on the subject, "Problems of Modern Youth." This lecture for unmarried delegates.
10:30 a.m.—First Assembly of God, Dr. W. E. Payne of Portland speaking on subject "Major Factors in the Development of Permanent, Happy Christian Life." This lecture for married delegates.
2:30 p.m.—First Assembly of God. Message to convention by Evangelist Bobby Clark of Sacramento, Calif.
7:30 p.m.—Hedrick Jr. High School Bldg. Evangelist Bobby Clark, speaker.

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