

# Mrs. U.S. Savings Bonds Prepares for Hectic Year

By ROSE McKEE  
Washington — "Maybe it will be a good thing for my children for me to be out of town so much of the time."  
This unusual view — for a mother — was expressed by Mrs. Robert Lemons who is scheduled to tour the country one-fourth of the time in the coming 12 months in her role as "Mrs. U.S. Savings Bonds of 1960."

Her three children — Karen, 10, Robert, 8, and Kristin, 6 — will remain at their Wichita, Kan., home with their father, a pharmacist. Explaining why her absence need not occasion regret and tears, Mr. Lemons said:  
"I hope it teaches my children responsibility and initiative. I think a mother does her children a great injustice if she shields them from responsibility."  
She said her absences also should "strengthen the bond between the children and their father because they will have to lean on him more."  
Mrs. Lemons and her husband have worked out what they hope is a good schedule for her absences. Since he has regular 9 a.m. to 6 p.m. hours, he will get the breakfasts. The oldest girl will pack the three lunch buckets for her sister, brother and herself. A "sitter" will come at 3 p.m., wash the breakfast dishes, get the dinner and stay until the children's father arrives to take over with the serving of the dinner.  
Back-stopping the operation will be a neighbor, who has offered to take any ailing child into her home.  
**Stocks Freezer**  
Mrs. Lemons will have several weeks in Wichita between tours. Undoubtedly, she will spend most of that time re-stocking the freezer. Before leaving for a kick-off, three-day visit to Washington, she "baked for the freezer."  
The baking included two meat loafs, a chicken casserole, 48 cup cakes, 72 cookies, a layer cake and pecan rolls. She also stocked a frozen salad, a dozen ham patties, bread and a new supply of ice cream.  
"It's a losing battle — I know it will all be gone by the time I get home," she said, indulgently.  
For her tours, "Mrs. U. S. Savings Bonds" wears red, white and blue. She speaks to women's clubs, school children, industrial groups and various organizations, always advocating the savings the Treasury Department selected her to personify.  
The selection of the vivacious, strawberry blonde Kansas couldn't have been very difficult, in view of her thrift record. She has been a bond buyer for years. Her World War II salary as a school teacher and her husband's Navy earnings went largely into Savings bonds.  
The bonds enabled them to buy their first postwar home. They sold it at a modest profit, bought a second home which they also sold for a slight profit and now they have a three-bedroom rambler with an early American fireplace that opens to both the living room and the kitchen.  
"We use the fireplace a lot and it's wonderful to build a fire and have it in two rooms," Mrs. Lemons said.  
Her thrift program has included buying much old furniture and refinishing it for her home. She once bought a piano stool for only a quarter because it was in such disrepair. Now it could be taken for an heirloom piece.  
In her Savings Bonds tours, Mrs. Lemons is collecting keys to cities and photographs which will be saved for her children. In Washington, she had her picture taken with Mrs. Dwight Eisenhower, Mrs. Richard Nixon and other notables.  
She will never forget her brief chat with Mrs. Eisenhower. The First Lady admired her red, white and blue Savings Bond hat because its upswept brim gave height. Mrs. Eisenhower said she herself was always looking for hats that suggest height, Mrs. Lemons reported.  
The Kansas was at the White House just before Mrs. Eisenhower was to receive a group of women, and she was invited by the First Lady to join the line.  
She did, but removed her hat and the Savings Bonds streamer she usually wears on her blue dress.  
"Oh, you've taken off your hat," Mrs. Eisenhower exclaimed as Mrs. Lemons came down the line. Mrs. Lemons thought this "most observant" on the part of the First Lady, considering the brief time the two had been together and the many women Mrs. Eisenhower was greeting.

# Two Clubs Plan Dances

Two square dances are planned for Saturday, December 26.

Star Promenaders Square Dance club will hold a dance at Roxy Ann Grange hall Saturday at 8:30 p.m. Kenneth Hood will call the squares and all square dancers are invited.

Applegaters Square Dance club will have a guest caller for a dance Saturday since Byron Dibble, the usual caller, will be out of town for the holiday. Floyd Workman, Phoenix, will substitute. The club dances at the Provolt Grange hall and the party begins at 8:30 p.m. All dancers are welcome to attend.

# Christmas Dinner Held by Riders

Medford Trail Riders held the annual Christmas dinner Saturday evening, with 50 members and guests attending. Stanley Foley, past president; Mrs. Bert Beck, past secretary and Mrs. Robert Jacks, past treasurer, were presented belt buckle trophies for their services to the Riders.

Santa Claus made a surprise visit to the group, and gifts were exchanged.  
The Trail Riders will meet at Willow Springs school house Saturday, January 9, at 8 p.m. for the first regular session of 1960.

# Students Hold Caroling Party

Many holiday parties are planned by students home from school and college for the Christmas vacation.

Last night Miss Claudia Hoover and Miss Lou Elsa Voegtly sponsored a caroling party. After the young people had sung carols at various locations in the city, they returned to the home of Miss Voegtly's parents, Mr. and Mrs. Robert Voegtly, 2012 Westerlund drive, for refreshments.

Miss Hoover, daughter of Mr. and Mrs. Claude Hoover, Vilas road, and Miss Voegtly, are both freshmen at the University of Oregon.

# Christmas Cards Make Decorations

New York — (UPI) — Wonder what to do with Christmas cards you receive? Here are some imaginative suggestions:  
Tuck cards into a holly wreath on the front door. If you live in an apartment where the door is protected, tie a red ribbon bow with long streamers, place little branches of evergreen into the bow, and pin cards to the streamers.  
Attach cards to mirrors or windows with cellophane tape.  
Make a folding screen of cards. Cover the screen in alternate rows with inexpensive red or green cloth which can be stapled. Attach as many cards as possible with colored thumb tacks.

New York — (UPI) — Make an ornamental receptacle for discarded ribbons and wrappings on Christmas morning.  
Cover a large grocery carton with brick-patterned crepe paper, wall paper or self-sticking plastic. Add a handle of metallic gold cord, and a "collar" of "snow" at the top.  
To make the snow, mix several cups of packaged soap or detergent and a little water with an electric or hand beater until the suds are stiff.

Living Plants for Christmas  
Poinsettias, African Violets, Cyclamen, Azaleas and many others. Good choice of colors. Small planter plants. Large Philodendron and Rubber Plants.

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# Women's News • Social Events



The Shah of Iran and his bride, Queen Farah, are shown at the Ivory Hall of Gelestan Palace after their wedding here December 21. The Shah did not breakfast with his bride on the first morning of their honeymoon, but met with a group of advisors to discuss a growing border crisis with Iraq. —(UPI Telephoto)

# Rockette Director Says Girls Are Getting Bigger

By GAY PAULEY  
UPI Women's Editor

New York — (UPI) — Girls are getting taller, their feet bigger, and their derrieres broader, says the man who directs the famous Rockettes.

Russell Markert for three decades has screened show business hopefuls — at the pace of 300 to 400 a year — for membership in this unique group of precision dancers at Radio City Music Hall.

"When I first started a precision troupe in St. Louis... there were only 16 girls then... some of the dancers also modeled for shoe manufacturers," said Markert. "Sizes ranged from two and one-half to four and one-half."

"Now," he said, "there isn't a two and one-half shoe in the whole line. They start at four and one-half, and officially go up to eight and one-half."

**Some Unofficial Nines**  
"And I suspect," he said, "that unofficially there are a few nines in there too."

"In height today, a girl who's five feet two looks like a flea on stage."

"The range now is from five six to five eight."  
But waist measurements have changed little. But hips?

"Well, the ones we don't hire — no matter how good a dancer — are the ones who come in for a tryout in sloppy flats, black leotards and skirts," he said.

"Maybe they have a 21 inch waist. But what's below rules them out."

Markert believes that the girl who grows up strictly in flats develops a thickened ankle and feet "which look like pancakes."

The dance director, a native of New Jersey, has been hoofing ever since he came out of the Army — World War I — and went to a dance and acrobatic school, to lose a few pounds military life had added.

**Dances With Troupe**  
Markert, a perfectionist like Fred Astaire, an old friend, still choreographs the routines of the 36-member troupe by dancing with them.

"I used to get nightmares worrying that the girls would lose precision," he laughed. "Now, if they lose it, they lose their jobs."

Actually, Markert is hardly a harsh master. He confesses that he and his assistant, Emilia Sherman, act as counselors on many occasions when a girl is having money, housing, boy friend or husband trouble.

To the theater goer, the Rockettes dancing is perfection, but Markert recalled one big blooper when Diana "Dinky" Mayer, now the wife of a Warner Brothers executive, missed a cue and came out with the ballet.

"She couldn't get off stage because the entrance was one way, so for 15 minutes, she was a startled member of the corps."

**'So Darned Obvious'**  
"She knew enough from seeing their rehearsal to keep up," Markert said. "But what if it had been the way the corps wouldn't let her work into the ranks, so she wouldn't be so darned obvious."

"She came off stage with them, and went right back on with the Rockettes. By the time she was through, she was a tired female."

Says Mrs. Mayer of her unusual claim to fame:  
"Actually, I don't think I missed a step. But it was the longest 15 minutes of my life."

If berry, fruit or wine spots soil your best white cotton, linen or synthetic tablecloth at holiday time, don't waste a minute. While the stained portion is still damp, stretch it over a bowl and pour boiling water through it from a height of 2 to 3 feet. Use a household bleach solution to remove any stain remaining.

White poster paint thinned slightly with liquid detergent decorates windows smoothly and washes off easily. It gives a frosty effect to designs such as snowflakes, stars or snowmen.

# Christmas Season Untidy Time; Housewives Advise

By JOYCE SCHULLER  
United Press International

Chicago — (UPI) — Santa, the jolliest visitor of the year, also can be the untidiest, in the opinion of a large home cleaning company.

Women who secretly share this view should welcome the company's suggestions for coping with the bearded gentleman's sloppy habits.

If Santa steps right over the door mat, stamping dirt and

mud across the carpet, try hanging a "Merry Christmas" sign on a boot rack outside the door or in the foyer, the firm (Servicemaster) said.

Santa's pack of heavy gifts won't hit table lamps and decorative objects if furniture is rearranged for holiday entertaining. It's also a good idea to put away temporarily fine china figurines and other breakables.

As a gentle hint to Santa not to empty his pipe on the carpet, decorate outside ashtrays with sprigs of holly and small ornaments.

# Flaming Dessert Is Festive Dish

Flaming desserts add a festive touch to holiday entertaining.

A favorite is Cherries Jubilee. For this use 1 can bing cherries, 1/2 teaspoon cinnamon, and about 1/2 cup brandy or cognac.

Pour juice from cherries into top pan or blazer of chafing dish, heat to boiling and boil rapidly until the liquid is reduced by about one-half. Stir in cinnamon. Add cherries; heat. Heat brandy or cognac in a ladle or warming pan. Ignite; pour over cherries. Spoon the flaming sauce over the cherries and serve still flaming over vanilla or eggnog ice cream. Serves 6 to 8.

For the flaming oranges use 6 to 8 large seedless oranges, 6 to 8 maraschino cherries, 1 tablespoon cornstarch, 1/2 cup sugar, 1 cup orange juice, 1 cup water, 1 teaspoon lemon rind and 1/2 cup gin.

Peel whole oranges, removing all of the white membrane. Arrange oranges in a chafing dish and top each with a maraschino cherry; secure with a toothpick. Mix cornstarch with sugar; add juice, water and lemon rind. Bring to boil; simmer 10 minutes, stirring frequently, until sauce is thick and clear. Spoon over oranges. Heat gin in a ladle; ignite; pour flaming over oranges. Serves 6 to 8.

**Clean Ornaments**  
Perk up Christmas tree ornaments by soaking them in a solution of baking soda and water. Line the sink or pan to be used with a rubber drain mat as protection against breakage. Rinse ornaments and dry.

# Annual Dinner Held by Group

Grove Garden club held the annual dinner and Christmas tree party recently in the cafeteria of Oak Grove school.

The tree was decorated by Mrs. B. H. Bedknapp and Mrs. G. C. Wimer. Gifts were exchanged.

Mrs. Noel Erskine conducted a business meeting following dinner, and the group voted to subscribe to a nature magazine for Oak Grove school.

The January meeting of the club will be held in the Wimer home, and members are asked to be prepared with program ideas for the year.

The dinner committee was Mrs. Walter Wilson, Mrs. George Armstrong, Mrs. Alex Connell, and Mrs. L. M. Hamilton.

Holiday soups become more interesting when lightly flavored with sherry wine. Stir a little sherry into cream of mushroom, oyster, chicken or potato soup. Add a spoonful of onion soup or bouillon.

# Club Cancels

Medford Fifty Plus club has canceled the meeting for this week since it would be on Christmas day, it was announced today. However, the club will meet Friday, January 1.

# To California

Mr. and Mrs. Norman Kosht and sons, Randy and Jon, 1106 Ross lane, will leave Thursday for Los Angeles where they will spend the holidays with Mr. Kosh's parents. They plan to return January 3.

# Club Cancels

Medford Fifty Plus club has canceled the meeting for this week since it would be on Christmas day, it was announced today. However, the club will meet Friday, January 1.

# Minced meat and cranberries combine to make a holiday pie with a past in the great tradition and a bright future ahead.

It wouldn't do to spoil the flavor or color of this special pie, so quick-cooking tapioca is used to thicken the fruity, luscious filling. Pastry leaves and cranberries simulate holly for a final festive touch.

**Cranberry Mince Christmas Pie**  
3 tablespoons quick-cooking tapioca 1 1/2 cups moist mince meat  
1 cup sugar Pastry for two-crust 9-inch pie  
1/2 teaspoon salt 15 to 20 Pastry Holly Leaves  
2 cups fresh cranberries Few whole uncooked cranberries  
1/4 cup water

Combine quick-cooking tapioca, sugar, salt, 2 cups cranberries, water, and mince meat in saucepan. Cook and stir over medium heat until mixture comes to a boil. Cool, stirring occasionally.

Roll half the pastry 1/2 inch thick. Line a 9-inch pie pan and trim pastry at edge of rim. Roll remaining pastry 1/2 inch thick and cut several 2-inch slits or a fancy design near center. Fill pie shell with fruit mixture. Moisten edge of bottom crust. To adjust top crust, fold pastry in half or roll loosely on rolling pin; center on filling. Open slits with a knife. (Well-opened slits are important to permit escape of steam during baking.) Trim top crust, letting it extend 1/2 inch over rim. To seal, press top and bottom crusts together on rim. Then fold edge of top crust under bottom crust. Press edges together on rim using tines of fork. Bake in hot oven (425° F.) 45 minutes, or until syrup boils with heavy bubbles that do not burst.

Before serving, arrange baked Pastry Holly Leaves around edge of pie, overlapping leaves slightly to form a holly wreath. In the center of the pie, arrange whole cranberries and 2 or 3 pastry leaves in a cluster to resemble a sprig of holly.

Pastry Holly Leaves: Use pastry recipe for one-crust pie. Roll pastry 1/4 inch thick and cut holly leaves about 1 to 1 1/2 inches long. (Make pattern from paper, then cut out pastry leaves with a sharp knife.) Brush lightly with cream. Bake on a cookie sheet in a hot oven (425° F.) 8 to 10 minutes, or until very lightly browned.

# Loneliest Woman Likes Living in Wilderness

By ALFRED McCORMACK JR.  
United Press International

Ely, Minn. — (UPI) — A timber wolf howling on a snow-covered hilltop is a familiar sight to the "loneliest woman in America" who lives deep in the northwoods wilderness along the Minnesota-Canadian border.

Dorothy Molter, 52, is a trained nurse, graduate of Calumet High school in Chicago and a nursing school there. She became fed up with city life in 1937.

This will be the 22nd winter she has spent alone on her three connecting islands in Minnesota's famed "canoe country," where planes are forbidden to land on the lakes and travel is by canoe or snowshoe.

Dorothy, as she prefers to be known, has prematurely white hair. Her face has been tanned by years of outdoor living to the point where she sometimes is mistaken for an Indian. She is stronger than most men. She dislikes formality and fancy dress, wears blue jeans and a shirt with only minor variations for the sub-zero winter.

She must bring all her supplies over a series of lakes, streams and canoe portages which run north to her Isle of Pines of Knife Lake. She can make the 36-mile round trip to Ely in a day by canoe, bringing back seven 60-pound packs — a trip few others, including Indians and trappers, would attempt except in an emergency. It is not uncommon for campers and guides to take three days making the trip one-way.

**Operates Post**  
During the summer, when Canadians paddle down from the north and Americans come up from Ely or Grand Marais and Gunflint, Minn., Dorothy operates the closest thing to a trading post this side of Hudson's Bay. She has dehydrated food, candy, beer, homemade beef, beer, canoe paddles, canned meat, sugar, salt, flour, axes and just about everything else that could possibly come in handy in the woods. Her best customers are those whose canoes have turned over and are left without supplies.

She considers herself more the "Florence Nightingale of the Northwoods" than the "loneliest woman in America." Dorothy keeps her nursing certificate up to date, which means traveling to Chicago every few years to work in a hospital for two weeks.

"About the only thing I haven't had happen is some woman having a baby," she recalled.

Most patients are victims of canoes which overturned in the rapids, or persons who injured themselves scrambling around on sharp rocks on shore or cut themselves with an axe or knife. Occasionally, in a serious case, Dorothy paddles a canoe 15 miles down to the Canadian Customs sta-

tion on Basswood Lake, where a U.S. Forest Service plane is summoned by two-way radio.

The last of the guides and canoeists disappear early in October. Then Dorothy gets ready for winter.

**Ready For Winter**  
"It takes about three or four real good trips to bring in the food," she explained, "and then I have to start the wood chopping." Meat is obtained later, courtesy of the Minnesota-Ontario deer population.

During "freezeup," when canoe travel is impossible and the ice is too thin for snowshoeing, Dorothy is confined to her islands. The rest of the year she takes trips through the woods and along the lakes, angles for the fish or takes moving pictures.

Winter evenings are spent inside her cabin, built years ago by old-time loggers, making drawings of birds or other wildlife and catching up on her reading.

Is she lonely in this silent land of the hibernating black bear?  
"I don't know that I'm ever lonely," she said. "There's so much to do and I know I can always snowshoe to Ely."

"I like to get out and look at sunsets from the top of a hill or watch for wolves and deer."

As for city life, Dorothy prefers the wolves, bears and mink to the crowds. The tall buildings are no replacement for her giant pines, rippling water and fish-filled streams of which she is sole custodian for more than eight months a year.

One thing is certain. She does not plan to return to the city to live.

"This is my home, and I think this is where I'll die," she said.

Canned undiluted consommé is a good substitute for stock as a poultry base.

# Medford Students On Holiday Visits

A number of students attending eastern schools have arrived in Medford to spend Christmas with their families.

Frank Peterson, son of Mr. and Mrs. Burton Peterson, 914 South Stage road, and Robert Allen, son of Mr. and Mrs. Glen Allen, 981 South Stage road, are among those home. Mr. Peterson drove to Portland and met the young men, who came by plane from the east. Young Peterson attends Cornell university, and Robert Allen is a student at Harvard university.

Also home from Harvard university are David Frohnmayer, son of Mr. and Mrs. Otto Frohnmayer, Spring street, and Jim and Dick Corum, twin sons of Mr. and Mrs. G. C. Corum, 30 Willamette street.

Ted Lawson, son of Dr. and Mrs. Earl M. Lawson, 301 Windsor avenue, is here from Lawrence, Kan., where he is a freshman at the University of Kansas.

**Snow Job**  
New York — (UPI) — Hard sauce snowmen make festive garnishes for holiday desserts such as plum pudding. Cream 1/3 cup butter or margarine and 2 cups confectioner's 10-X powdered sugar. Add 1 teaspoon vanilla. Form into balls of 3 different sizes and put them together to form the snowmen. Stick in whole cloves for eyes and nose and bits of candied cherries for a mouth. Stand the snowmen around the platter containing the dessert.

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