

Women's News Social Events



New York—When show business is slow business, Nancy Watts (at left) and Lovoy Powell bill themselves as the Straw Hat Painters and earn their rent money by painting other people's apartments. Miss Watts is an actress and Miss Powell, whose real name is Lovelady, is a singer.

If Show Business is Slow Entertainers Turn Painters

By GAY PAULEY
UPI Women's Editor
New York—(UPI)—When show business is slow business, Lovoy Powell and Nancy Watts paint—other people's apartments.
"Well, it's good to have some other skill to fall back on," said Miss Watts, actress. She and Miss Powell, singer, are neighbors in an aged apartment house in Greenwich Village and were strictly amateurs with a brush until they started their decorating sideline six months ago.
Now, they bill themselves as the "straw hat painters" and are so professional that a friendly supply store in the village has agreed to deliver the leadard-clad girls with ladders, brushes, paint buckets, canvas and straw hats to any point in the metropolitan area.
They have painted elegant apartments in the new Washington Square village, recently did a seven-room apartment in Brooklyn, and think their strangest job was to paint the pad of a village beatnik.
"He ordered the floor black," said Miss Watts, still a little awed at his taste. "He said his decorator wanted it that way. It took two days for the deck paint to dry."
The project began when the two, while unemployed, offered to paint the apartment of an actress friend, Jane Surrey, who was working.
They decided painting was an ideal in-between-jobs job because if something in show business came up, they could stop their paint pails and give notice only to themselves.
Realtor Helps Them
Mike Brignole, their neighborhood grocer "who knows everybody in the village," put them in touch with a real estate firm. Eventually this led to a healthy contract for several apartments in one building.
They work on an advance estimate basis and Miss Watts said that "we're popular because we're cheap and neat."
Her husband is Bob Parrish, a stage director, and the couple shares a three-room apartment with three alley-type cats—Jennie, and Jennie's son and daughter, Herbert and Blackie.
Lovoy Powell—her real name is Lovelady—is the daughter of a Columbus, Ohio, dentist, owns a terrier named Gudrun, and is a distant cousin of the late Carole Lombard. She is a slim brunette with hazel eyes, and stands five feet, nine inches tall—"which is why I get all the ceilings," she said. "Painting radiators makes me neurotic anyway."
Miss Powell studied speech at Northwestern University before she set out for a singing career, which eventually saw her booked in chic spots in New York, San Francisco, St. Louis and Dallas.

Winter Salad
New York—(UPI)—For a main dish winter salad, use lamb and brussels sprouts. Cook one 10-ounce package of frozen sprouts according to package directions. Drain. Slice sprouts and arrange on lettuce with 1 medium-sized onion, sliced, 4 slices of cooked lamb, cut in strips, 4 slices of Swiss cheese, cut in strips, and 2 medium-sized tomatoes, cut in wedges. Top with 2/3 cup of French dressing. Serves 4.

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Two University Choirs Scheduled Here Tonight

Two university choirs are presenting programs in Medford tonight.
The Willamette University choir, the Salem, will appear at First Methodist church under the direction of Donald M. Gleckler; the Adelpian Concert choir, directed by Dr. Bruce Rodgers, will give a program at Medford High school auditorium under the sponsorship of the high school choir. Adelpian choir is from the University of Puget Sound, Tacoma.
Both programs are set for 8 o'clock.

Unique Tie Reported

A unique tie situation resulted when scores were totaled for last Wednesday's play of Riverside Bridge club. In a tie for first and second place, north-south, were Mrs. Patricia Gilhouse and Joan Snortridge. Mrs. William Knope and Mrs. Sam Richardson. Tied for first and second in the east-west playing position were Mrs. Josephine Clark and Mrs. Fred Hendorfer. Mrs. Sam Van Dyke and Mrs. Jack Barr. Other north-south winners were Mrs. Jack Mitchell and Roy Pruitt, third; Mrs. Walter Winner and William Isaacs, fourth.
Additional east-west winners were Mrs. John Dougherty and Mrs. Frank R. Baker, third; Mrs. E. K. Rieker and Mrs. Yvonne Dalen, fourth.

Grand Guardian Bethel Visitor

Shady Cove-Trail—Bethel 56, International Order of Job's Daughters, had Mrs. Joe Rogers, grand guardian from Independence, Ore., as a guest at a special meeting March 23. Mrs. Rogers inspected the Bethel and initiation was held for Miss Diane Wheeler, Shady Cove; Miss Judy Ann Frost, Camp White and Miss Barbara Jo Wilson, Eagle Point.

Also among the guests were Mrs. W. H. Sult, Medford, grand guide for Oregon; L. R. Manning, Medford, vice-associate guardian; Charles Good, district supervisor of the grand commandery, Knights Templar, and Mrs. Earl Wynore, a past guardian from Portland, and many other visitors. Go to church Sunday was observed by the Bethel March 28; 19 members attended services at the Episcopal church of the Good Shepherd, Prospect, Queen Susanne Rogers is a member of that congregation, and following the service, the group was invited to the home of Miss Rogers for a noon brunch.

Tuna Souffle Bakes To Precarious Heights
Mile-High Tuna Souffle bakes to precarious heights, and is kept from overflowing by a collar of foil around the casserole. For this souffle use 1/2 cup butter, 1/2 cup flour, 2 teaspoons salt, 1/2 teaspoon paprika, dash cayenne, 2 cups milk, 8 egg yolks, two 6 1/2 or 7-ounce cans of chunk-style tuna, drained, 8 egg whites.
Melt butter in top of double boiler placed over boiling water. Remove from boiling water; add flour, salt, paprika, cayenne; blend thoroughly. Add milk gradually; blend well.
Return to boiling water; cook, stirring constantly until sauce is thick and smooth. Remove from heat. Beat egg yolks until thick, lemon-colored; gradually stir into sauce. Add tuna; mix thoroughly. Beat egg whites until stiff but not dry; slowly fold in sauce.
Tear piece of aluminum wrap; fold in half lengthwise; bring foil around 2 quart casserole, molding it to sides; fold torn edges together in tight double fold to make 3-inch collar extending above casserole.
Pour mixture into the ungreased casserole.
Bake 1 1/4 hours at 300 degrees. Remove foil collar gently. Serve immediately.
Yield: Five-six servings.
Two cups crabmeat, shrimp or clams, drained, chopped, may be substituted for tuna.

Remodel Flower Boxes
Dover, O.—(UPI)—It's easy to transform old flower boxes into attractive accessories with plastic-surfaced hardboard paneling. Apply the panels to window box and sill with a wallboard adhesive. Available at lumber yards, the hardboard can be damp-wiped clean and comes in colors, wood grains and marble patterns.

Inherited Tastes
Chicago—(UPI)—Americans in every part of the country still favor the cuts and varieties of meat preferred by their grandparents, the National Association of Retail Grocers reports. An article in the association's bulletin reported a preference for ring-bologna from Oklahoma City to Detroit, for cold cuts from eastern Pennsylvania to Milwaukee, for veal in New Orleans and for heavy aged beef in New England.
Try an egg poacher to heat the baby's food. Each section holds a small quantity and all of the food is steamed at one time.

Calendar

Friday:
8 p.m.—Ladies auxiliary, Medford Carpenters' Union, Carpenters' hall, 123 1/2 West Main st.
8 p.m.—Ruch Parent-Teacher association, school cafeteria.

Jamboree April 2-3

Yreka—The eighth annual square dance jamboree of the Yreka Circle-N-Square club will be held April 2-3.
The Saturday night program will be held in the Yreka armory from 8:30 p.m. until midnight, with Douglas Fosbury, Medford, as master of ceremony.
An after party will be held at Hawkinsville hall, north of Yreka, from midnight until 2 a.m.
Sunday a cowboy breakfast will be served at the hall from 9 a.m. until noon by the Yreka Kiwanis club.
Mr. Fosbury will again be master of ceremonies for the program set for Sunday from 1:30 to 5 p.m. at the armory. A potluck dinner will be served at Hawkinsville hall at 5:30 p.m.
A large group of square dancers from the Medford area will attend the jamboree.

Players to Visit In Grants Pass

A large group of duplicate bridge players from Medford plan to go to Grants Pass Sunday to take part in two charity games. The afternoon session will begin at 1 p.m. and the evening at 7 o'clock; both are in the Elks temple.
Medford Duplicate Bridge club will hold the April master point session Tuesday, April 5, at Girls Community club.

For last Tuesday's play, 44 men and women were on hand. North-south winners were Mrs. A. W. Lingaas and Mrs. Sam Richardson, first, 147 points; Mrs. R. J. Conroy and Mrs. Paul Hatton, second, 140; Mrs. Richard Milestone and Mr. Hatton, third, 139; Mrs. Roy Keim and Paul McDuffee, fourth, 135 1/2.

East-west winners were John Shortridge and George Rodde, first, 141 1/2; Mrs. Berg Marten and Mrs. William Knope, second, 130; H. J. Boyd and Robert Middleton, third, 123 1/2; Mrs. Leland Clark and Roy Pruitt, fourth, 119 1/2.

MEATLESS PIZZA
New York—(UPI)—Use canned tuna for a meatless version of popular pizza. Combine 2 cups of biscuit mix with 1/2 cup of milk, mix well and knead gently 10 times. Roll out to a 12 1/2-inch circle on a lightly floured surface. Arrange on a 12-inch pizza pan. Spread the dough with a well-mixed sauce of two 7-ounce cans of tuna, drained two 8-ounce cans of tomato sauce, 1 medium onion, thinly-sliced and one 3-ounce can of sliced mushrooms, drained. Top with 8 ounces of sliced mozzarella cheese and sprinkle with 1 teaspoon of orange. Bake 25 minutes in a 425-degree oven. Serves 6-8.
A rubber guard on the end of the kitchen faucet will help prevent chipped dishes or glassware.

If You Would Make Tea, Learn How to Boil Water

By JEANNE LESEM
United Press International
New York—(UPI)—If your cup of tea has a poor flavor, maybe you don't know how to boil water.



A former federal tea examiner who accused "the largest percentage of American homemakers" of getting dozens of letters. So his successor, Robert H. Dick of Bellmore, N.Y., will say only that improperly boiled water produces not tea—but "brown-colored liquid, that's all. No flavor."
Dick should know, for he tastes an average of 100 cups of tea daily in his job with the U.S. Food and Drug Administration (FDA). Each of these brews is made from freshly-drawn cold tap water brought to a rolling boil—the temperature needed to produce tea extract.
Rick and Albert Guarino, Garden City, N.Y., chairman of the U.S. Board of Tea Experts, discussed their trades following the 57th annual board meeting here. Minimum standards set by the government and trade groups govern all U.S. tea imports for the fiscal year beginning May 1.
Tea-tasting is no job for women, said the experts. They explained that the fair sex just doesn't acquire the experience. Years of apprenticeship are necessary to develop a "small memory" for comparing up to 30 teas at one tasting session.
Years of training also are vital to tasters for tea importers, whose secret blends must be achieved year after year, using many different teas from the more than 3,000 available.
Familiar tea names, such as orange pekoe, pekoe and sou-chong have nothing to do with quality or a particular plant. They indicate leaf size of black teas. Both black and green teas are made from the same plants, with these names indicating oxidation and drying methods. All tea comes from the dried leaves of ever-

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Coffee Given For Newcomer

Eagle Point—Mrs. Tom Dunfy was welcomed to the community at a coffee given at the home of Mrs. Clarence Kelly.

Attending were Mrs. Kenneth Dufour, Mrs. Jim Martinson, Mrs. Claude Waddell, Mrs. Ben Gardner, Mrs. Richard Ulrich, Mrs. Roy Knoke, and Mrs. Dunfy.
The Dunfys have purchased the Crandall ranch.

Stretching Wearability
Urbana, Ill.—(UPI)—Girdles containing rubber wear longer if washed every time they are worn, a University of Illinois home economist advises. She cited recent tests indicating that rubber fibers need more frequent laundering than synthetics. The tests indicated that allowing body oil and perspiration to remain in rubber causes more damage than frequent laundering.

Gypsy Look In Jewelry Said New

United Press International
Jewelry makers copy the gypsy look for summer. Hoop earrings are in many cases three inches in diameter. Festive drop earrings grow wider as they drop—almost down to the collar bone. Necklaces are 24 inches, and longer, strands of balls and chains. Some have red beads the size of little tomatoes, alternating with smaller gold balls.

Summer city clothes include suits with the sleeveless look; ensembles with short jackets or 3/4 coats; belts on some dresses are low and skirts, pleated.
Not in many a season have there been so many silhouettes as there are for summer, 1960. They are: princess, long torso, tiers, tunics, gypsy flounce, bias cut, and slim.

Even casual shoes put on an air of sophistication this spring. The finished look of the new casual shoe begins with the closed tapered toe, continues through a variety of detailing and closures, reaching a high-or mid-point in smart heel shapes. Interesting leather treatments—punched, perforated and grained—add handsomeness to ease afoot.

For hot summer nights, lingerie and loungewear go bikini. The short-cut to sleeping comfort is seen in sleep

Egg-Cheese Casserole Good Luncheon Dish

For Lenten luncheon eggs use 1 1/2 cups milk, 3 tablespoons salt, 1/4 teaspoon Worcestershire sauce, 3 cups or 3/4 pound shredded Chateau cheese, 6 hard cooked eggs, deviled; 2 packages (9 ounces each) of frozen French style green beans; 1/2 cup boiling water; 2 tablespoons buttered crumbs, grated Parmesan and Romano cheese, paprika.

Pour milk into top of double boiler; sprinkle flour, salt, pepper and Worcestershire sauce over surface of milk; beat with rotary beater until blended. Cook over hot water, stirring constantly, until sauce thickens. Add cheese; continue to cook sauce, stirring occasionally, until cheese is melted and sauce is well blended. Place 1/2 cup boiling water in a sauce pan. Add beans. Bring to a boil and cook for about 5 minutes or until just tender. Drain well. Place in a buttered 1-quart casserole. Arrange eggs on beans. Pour cheese sauce over all. Bake in moderate oven (325 degree F.) for 20 minutes or until thoroughly heated. Mix 2 tablespoons of buttered crumbs with equal amount of grated Parmesan and Romano cheese. Sprinkle over sauce. Sprinkle with paprika.

sets made of cotton, cotton blends and softly patterned nylon georgette. Some show ruffle, button and bow touches.

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