

Festival Music Director Planning Summer Programs

Ashland - Music Director W. Bernard Windt, in announcing plans for the Oregon Shakespearean Festival's music department, indicated that a varied series of concerts will be offered this year. The 4:30 p.m. performances are scheduled for each Sunday afternoon during the run and will be held at the Elizabethan theatre.

Soprano Sabine Phelps and bass Lyman S. Pruitt will return to the company to join the Festival Singers. With the addition of tenors Robert Anderson and Ted Lawson, the vocal ensemble will once again be predominantly male voices, with the probability that a madrigal group will again be formed.

Instrumentalists for 1960 include Rosme Taylor, harpichordist and Elizabethan lute. Mrs. Taylor will perform in the concert and with the dancers. Former Festival musicians back for another season, both recorder players, are Judy Bjorlie and Susan Shively.

In her first year as choreographer for the Festival is Amanda Taylor, from the University of Texas. Mrs. Taylor has studied with Hanya Holm, Shirlee Dodge, and

with Mary Wigman in Berlin via a grant from the Federal Republic of West Germany. In addition to providing dance numbers for the masque in "The Tempest" and for pre-show entertainment, Mrs. Taylor will also direct the annual dance concert, slated for Sunday, August 28, at the theatre.

Best Buys Listed For Housewives

(The following guide to the nation's plentiful food buys for the week ending June 25 was prepared for United Press International by the U. S. Departments of Agriculture and Interior.)

Washington - (UPI) - Summer's food cornucopia will be literally overflowing this week end, and thrifty shoppers will find a wide array of excellent price tags.

In the meat line, beef, spring lamb, and pork will take the spotlight, as outdoor eating gains quick favor.

Beef chuck roasts, hamburger, and porthouse and sirloin steaks will be featured by many markets. Pork loins, chops, and smoked and canned hams will provide excellent buys, while broiler-fryers and small turkeys also continue first-rate budget values.

June Dairy Month is arousing considerable interest, and many markets continue to feature dairy products, eggs, and cheeses.

Increasing supplies of vegetables are coming to market from nearby growing centers. These include snap beans, cabbage, eggplant, cucumbers, lettuce, tomatoes, carrots, onions, potatoes, squash, beets, sweet corn, fresh peas, green peppers, okra, and cauliflower.

Fruit bins will feature such popular summertime items as peaches, watermelons, cantaloupes, strawberries, blueberries, apricots, plums, lemons, limes, and oranges. Grapes, avocados, and bananas also wear favorable prices.

This week end's best buys in fish will be fresh and frozen shrimp, fish sticks and portions, and an abundant supply of tasty scallops.

Now here's a more detailed report on plentiful foods in this particular area:

West - Arizona, California, Idaho, Montana, Nevada, Oregon, Utah, Washington, Wyoming:

Shoppers will find an increasing number of fresh fruits and vegetables in plentiful supply in the markets this week - apricots, cantaloupes, berries, grapefruit, peaches, lemons, nectarines, watermelons, cabbage, cauliflower, corn, celery, cucumbers, dry onions, long white potatoes, tomatoes and lettuce.

In good supply are Valencia oranges, early grapes, apples, avocados, plums, snap beans, bell peppers, Italian and summer squash, and hunched vegetables.

Red meats are in moderate to ample supply and some cuts may be priced slightly lower. Most beef cuts are down 1 to 2 cents a pound in the San Francisco area, pork loins are down 1 to 3 cents a pound in the Los Angeles area, and lamb prices are slightly weaker in the Northwest and Los Angeles area.

Eggs and poultry are in moderate to ample supply and prices are mostly unchanged.

Butter continues in ample supply and unchanged in price.

In the fish line, best buys include dugeness crabs, rockfish, halibut, and cod.

Women's News Social Events

Front Yards, Penthouses Locale for Fashion Shows

By GAY PAULEY UPI Women's Editor

New York - (UPI) - The fashion show, like American dining, has taken to the great outdoors.

Used to be that a style display, no matter how costly, was confined to a hotel or restaurant.

Then, somebody discovered public transportation. So reporters on the fashion "beat" got used to watching models balance on high heels as they paraded down the aisle of chartered buses, on a train from New York to Philadelphia, or an airliner as we circled the greater New York area ship-

ping champagne and munching caviar.

Migration Now, looking for new setting and scenery, the shows have migrated to front yards and penthouses.

In recent days, I've watched an all-cotton fashion display from a seat on Mayor Robert F. Wagner's lawn. And for the first time, I've covered a fashion show in, or is it on, a penthouse.

The National Cotton council took over the mayor's residence for its show in conjunction with the presentation of its annual design award to Mrs. Jane Derby.

Three designers - one from Honolulu, the other two from New York - held forth at a penthouse belonging to a resident in, of all places, my own apartment building.

Seems to me a penthouse setting was such a natural that anyone owning same could make a small fortune just subletting to the fashion industry. A designer does run one risk - that of guests torn between clothes and the New York skyline. In this particular case the clothes won.

Designers were Mrs. Lorin P. Thurston, of Honolulu, pioneer in bringing Oriental styling and fabrics to Occidental wardrobes; Grant Waters, who specializes in sports clothes for the college and young career set, both male and female; and Dorothy Sours, who believes she is one of the few women in the nation designing menswear.

Borrowed Designs Mrs. Thurston built most of her summer collection around South Korean silks. She borrowed designs from the traditional garb of the east ranging from variations of a Chinese banker's coat loosely fitted except for its belted waist, and the shape-concealing muu muu which missionaries introduced to Hawaiians for modesty's sake.

The banker's coat, in print, made a handsome top for skinny slacks in solid colors. And a muu muu chopped off at thigh length was used to top two-piece bathing suits or regular shorts and bra tops.

Designer Waters stressed the use of corduroy and cotton broadcloth mix-and-match outfits, showing how with blouse, skirt, lights, jacket and vest, the separate portions could be combined into a dozen combinations.

Miss Sours, a native of Pottsville, Pa., featured sports shirts and jackets in patterned challis or striped wool. All were in muted shades of gray, blue, brown or maroon.

Calendar Calendar notices and news for the society section of The Mail Tribune will 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 news is 5 p.m. the day before publication.

Thursday: 7:30 p.m. - Altrusa Club of Medford, home of Mrs. Virgil H. Mohr, 1806 East Main st. 12:30 p.m. - Electa Social 8 p.m. - Reames chapter, Order of Eastern Star, Medford Masonic temple.

Friday: 12 noon - Fifty Plus club, St. Mark's church, guild hall. 12:30 p.m. - Electa Social club, home of Mrs. J. J. Brown, 2520 Merriman rd. 2 p.m. - National Association of Retired Civil Employees, of basement of Public Library of Medford and Jackson county.

Pinkish Color In Well Cooked Meat Explained

Corvallis - Home makers who sometimes notice "rareness" in well-cooked chicken as it's portioned on the dinner plate can assure their families that the chicken is fully cooked, even though it looks pink.

In answer to inquiries from Oregon homemakers, Mrs. Ruth Klippstein, Oregon State college extension nutritionist, reports that redness occasionally occurs in well-cooked poultry, pork and other fresh meats, and added cooking does not change the color.

However, the home economist assures homemakers that these meats, if cooked according to recommended cooking times and temperatures, are safe to eat and the flavor is unaffected by the pink color.

Usually when meat is cooked, its normal red coloring changes from red to gray or brown. Sometimes, however, cooking changes the color to a red instead of brown pigment. Although scientists have tried to track down reasons for the occurrence, they have not been able to come up with any single clear-cut explanation, she says.

They know that small amounts of carbon monoxide, a product of incomplete combustion, is often the cause. These gases combine with meat pigment and cast a heat-stable cherry redness on even well-cooked meat.

If in doubt about "done-ness" of these meats, try to brown a small amount in a frying pan, or under the broiler, advises Mrs. Klippstein. If the meat stays the reddish color, it is not undercooked. For the surest guarantee of cooked meat, OSC's nutritionist recommends relying on the internal temperature of meat as told by an inexpensive meat thermometer.

Pork should always be served well-done - 185 degrees on a meat thermometer. Beef may be served rare - 140 degrees to 170 degrees for well-done.

Electa Club Electa Social club will meet Friday, June 24, at the home of Mrs. J. J. Brown, 2520 Merriman road, at 12:30 p.m. The meeting was incorrectly announced in yesterday's issue.

Star Promenaders will hold a "fourth Saturday" dance June 25 at 8:30 p.m. at Rocky Ann Grange hall on Spring street. Kenneth Hood will be caller and potluck refreshments will be served. All square dancers are invited.

Guests Attend Bridge Session Mr. and Mrs. E. T. Runyon, Bakersfield, Calif., and Mrs. Virginia Harmon, Seattle, were guests for the weekly session of Medford Duplicate club June 21. Eleven tables of players participated.

North-south winners were Mrs. John Dougherty and Mrs. Frank R. Baker, first, 137; Mrs. Lloyd Johnson and Mrs. Virginia Harmon, 130, second; Mr. and Mrs. E. T. Runyon, third, 120; Mrs. Richard Milestone and Paul Rickard, fourth, 110.

John Shortridge and Ray Wise scored 126½ points to head east-west players. Other winners were Robert Middleton and B. L. Sanderson, second, 124½; Eugene Ricker and Leland Clark, third, 123; Mrs. Howard Boyd and Mrs. Berg Marten, fourth, 115.

POTPOURRI

Last Saturday we bought what we thought was a hibachi, only now we find out that it's a konro. According to the New York Times and Mrs. Toshiko Niizuma, the hibachi is a room warmer-an iron pot filled with charcoal and set in a ceramic container. The konro is the cooking vessel, consisting of a deep iron pan with wooden handles and a base; the pan, (only it doesn't look like what we call pans in this country) has a rack inside for the charcoal, and a grill to set on top.

June Owens of the Times started her story by saying that the hibachi-only they are really konros-are on sale in 100 Woolworth stores in New York City for \$7.77, so we might as well tell you that we bought ours at Medford's one Woolworth store for the same price. Since Pappy and Potpourri like to cook over hardwood coals or charcoal, and since the big barbecue is a nuisance to fire up for two persons, we decided to buy one of the little oriental-type stoves. Was a father's day gift to Pappy, and he promptly demonstrated that he could cook a good steak on it.

What really started us thinking about one of the little stoves was a conversation with a woman who sat next us at the PTA convention banquet in April. This woman, a Portlander, said her family used one to barbecue meat in the winter when it wasn't convenient to use the outdoor grill. She said they just put the hibachi in front of the fireplace, and all the smoke and smells go into the fireplace chimney. (We might point out that this is true only if there is a fire in the fireplace to create a draft.)

The next time we use the contrivance-whatever you call it-we plan to experiment again with our version of shish-kabobs. Using a suggestion we read in some propaganda for the meat industry, we cut wieners in about 1½ inch sections, strung them on the shish-kabob skewers with little whole canned potatoes and small canned white onions with a bit of green pepper in between. We cooked these over the coals in the outdoor fireplace-since everything but the pepper was pre-cooked, in no time at all the wieners hunk and vegetables were ready to eat. We seasoned ours after cooking but it might be better to dunk them in some type of sauce first. Not being an expert on shish-kabobs, we aren't sure.

One woman says she buys the ready-cut stewing beef and cooks it a little while in the pressure kettle, and then uses the chunks to make shish-kabobs. Another recipe which came to the office told how to take small cubes of cheese and press ground beef around the cubes, forming a ball to be cooked over the coals on the long skewers. When it comes to this type of cookery, everyone can play it by ear.

Looking back, we see that we sort of forgot about Mrs. Niizuma. The Times story told how Mrs. Niizuma was invited to cook her version of sukiyaki in the Times kitchen. She used beef-top quality cut into thin strips, soy sauce, Japanese soup stock, sugar, mushrooms, bamboo shoots, bean curd, Chinese cabbage and watercress.

Seems that the Times kitchen got filled with smoke in the process, and the Japanese cook, who is the wife of sculptor Minoru Niizuma, explained that the Japanese start the charcoal fire outdoors and let it get past the smoking stage before taking the hibachi-excuse me, konro, indoors to start the meal.

Mrs. Niizuma says the Japanese cook whole fish, chicken pieces and meat directly on the grill. She marinates chicken in a mixture of one cup soy sauce, half a raw ginger root grated, a clove of garlic and three tablespoons of sugar. This sounds good, but where would one come by raw ginger root? And we don't know about bamboo shoots for the sukiyaki-Pappy suggested that we try growing bamboo.

If we ever meet Bernard Chapman, we'll shake his hand. Mr. Chapman, who is general manager for the Kelvinator Division of American Motors, held a press conference in New York the other day and explained why the company recently announced that Kelvinator would no longer make annual changes in its appliances.

The company noticed that the public resists buying when only superficial changes are made in a product and then it is put forth as something new, said Mr. Chapman. "Forced obsolescence may have merit in fashion (clothing)," he said, "but it does not in durable goods." A lot of consumers have known that for a long time, Mr. Chapman. In fact, this female even doubts that forced obsolescence has much merit in the clothing field, especially in the medium and low-priced range.

Mr. Chapman displayed a washing machine which had 32 changes-but none on the exterior. The manager explained that "there had been a growing number of complaints from customers about the servicing of their appliances." That, also, we'd heard before, about many different kinds of equipment. So his company made a concentrated effort to rid the washing machine of "bugs" he said at the press conference, reported by the New York Times. The story said that three of the major changes were re-arrangement of the legs to cut down vibration, a new water valve that cuts down water consumption, and the use of an epoxy resin finish for the tub to reduce corrosion.

The research on appliances will go on, said Mr. Chapman, and only when there are actual improvements will the models be changed. No more "annual" models.-O.S.

Couple Honored In Shady Cove Shady Cove - Mr. and Mrs. J. R. Bartus, Rogue River, were hosts for a party honoring Mrs. Thelma Reining and George De Moss, whose marriage is set for this summer.

Gifts were presented the honored couple. Cards were played during the evening. Guests were Mr. and Mrs. Cecil Keas, Mrs. Pearl Adair, Mrs. Adeline Carl, Mr. and Mrs. Paul Bauer, Mr. and Mrs. Irwin Howe, Mr. and Mrs. Floyd Kelley, Mr. and Mrs. James Hopkins and the engaged couple.

For Feet at Ease New York - (UPI) - A new look in hassocks is the triangle. Three huge latex foam cushions shaped like slices of pie are stacked on a castered platform. The two top cushions can be removed for separate seating. Each cushion, 42 inches wide at the outer edge, is covered in hand-screened linen leaves, added to a quart of water, and boiled in the pans, also will brighten them.

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Planning for Widowhood Said Good Idea for Women

Corvallis - If surveys on marriages are heeded, today's woman can expect to spend 15 years of her life as a widow. Yet, most couples plan for the future as if the husband will be the surviving spouse.

Preparation for widowhood, while both partners are alive, is wise planning, believes Mrs. Roberta Frasier, Oregon State college extension family life specialist. Since separation by death may occur at any time, she suggests that young, as well as older couples, develop and maintain a plan for the future.

Nationwide surveys show that 700,000 marriages are broken by death each year, and in two-thirds of these the wife is the survivor. She suggests that young couples ask themselves some of these questions:

Should the wife, if widowed, plan to work while the children are small or devote full time to mothering? How could she supplement her income and still provide care for the children? What's her potential earning ability? How much preparation would she need to get a job?

Of course, any plan for the future should be revised as family, age, health and children's needs change, the OSC home economist notes. Financial planning offers helpful experience to both husbands and wives in looking toward the future, she says. The wife should learn to balance the checkbook, fill out income tax returns and conduct family business. Young families should seek an attorney's help in planning a will.

In addition to planning for the future, couples should exchange ideas about funeral arrangements following death. Where would each prefer to be buried? What kind of a funeral? Any decisions which can be made in advance and held in reserve provide the survivor with ready-made answers in a crisis.

Regardless of the age at which the family is broken by death, the survivor may as well realize she'll face loneliness. There's no formula for quick recovery from bereavement. She suggests that women develop new interests and friends, and try to maintain their own homes, at least for several months or a year.

Preparation for widowhood can and does develop before marriage and other crises after marriage. Homemakers can enroll in

Quick Cooler Squeeze a little lemon into glass of cracked ice. Fill 2/3 full with Rose wine. Finish off with sparkling water for a cooling beverage.

Give special tang to green beans by serving them with vinegar-butter sauce. Heat ¼ cup of butter until deep golden brown. Add 2 tablespoons of vinegar, stir together and pour over hot green beans. Serves 6.

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School of Dance Presents Review

Yreka - "Vignettes of 60, Wizard of Oz," was presented by the Daryle School of Dance in Weed June 15 and in Yreka June 16.

A large audience of relatives and friends enjoyed the dances and interesting costumes. "Little Ducks" in the first act bunched together like real ducklings and kicked or jumped whenever the spirit moved them. Next the Gay Chix danced and sang.

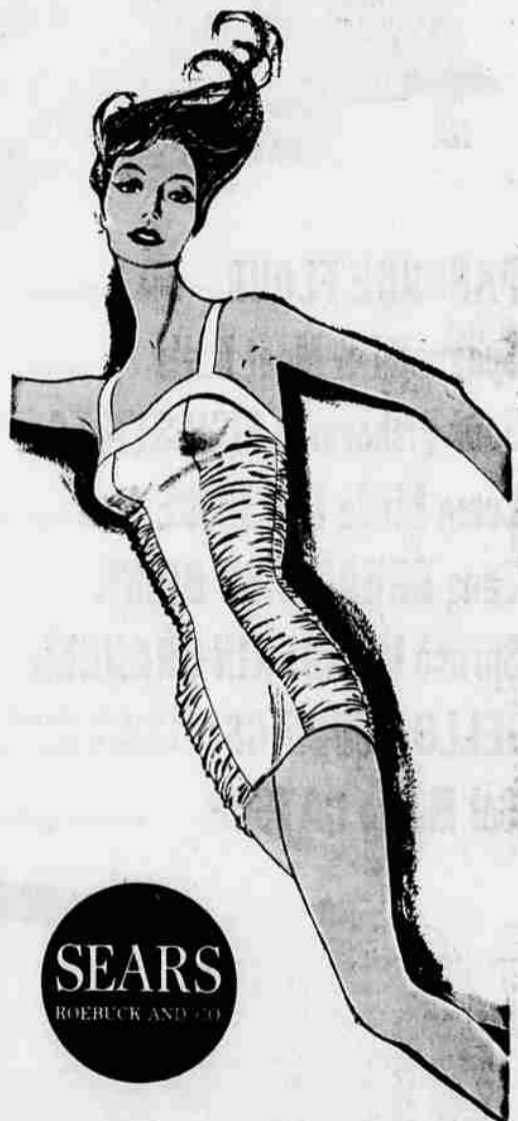
Kathy Classic danced "The Barnyard Ballerina," with spirit and imagination. Sandi Summers was The Strawman and Shirley Brunello, Strawman Jr., received much applause.

Acts included "The Farm in Kansas," "Munchkinland," "Journey to the Emerald City," "In the Domain of the Wicked Witch" and "Back in the Big Town."

The long program represented weeks of work by students and teacher. Lodge Announces Dinner, Cards

Pocahontas lodge has planned a potluck dinner Friday, June 24, at 6:30 p.m. in the Redman hall on Apple st. A business meeting will begin at 8 p.m. with past chiefs at the stations.

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



Officers Installed

Rogue River-Officers were installed at a meeting of Rogue River Garden club held at the home of Mrs. F. M. Shontz, Highway 99 south, Rogue River.

The ceremony followed dessert served by Mrs. Shontz, assisted by Mesdames Miller and Zubeck.

Installed were Mrs. Claude Close, president; Mrs. Robert Rowland, vice-president; Miss Henrietta Oliver, secretary; Mrs. E. McGarvie, treasurer; Mrs. Sam Bellah, Mrs. Paul Hughes conducted the installation.

A small rose show for members was held, and many varieties were displayed and identified.

Mrs. Rose Kendall of Valley Florist and Greenhouse, Grants Pass, spoke on "Perking Up Your Patio." Mrs. Kendall explained how "bonsai planting" induces dwarf growth in shrubs, suitable for patio use.

"New home" gifts were presented to Mrs. Laurence Burkhardt and Mrs. L. L. Krepps, and a "new baby" gift to Mrs. Charles Larson for Susan Janice.

Delegates attending the annual convention of the Oregon Federation of Garden clubs are Mrs. Robert Rowland, Mrs. Sam Bellah, Mrs. Ray Larson, retiring president, and Mrs. Shontz.

"Foxy pals" for the past year were revealed and gifts exchanged.

Mrs. A. Duncan, Gold Hill, and a guest, Mrs. John Patterson, were introduced by Mrs. Larson.

A garden meeting will be held in July at the home of Miss Oliver.

Visitors Return To California Home

Hornbrook - Mr. and Mrs. Oliver Fick left Saturday to return to their home in Livermore, Calif., after spending eleven days here with his parents, Mr. and Mrs. H. H. Chapman. En route here on their vacation, they also visited relatives in Bend, Ore., and friends and relatives in Canyonville, Ore.

During their stay here, they visited in Medford with Mr. Fick's sister and her family, Mr. and Mrs. Herbert Dungey and children Mary Pat, Christopher and Jane.

Next Weekend be Sure To See Family Weekly June 26th Issue

With The Medford Mail Tribune

- "My Friend Mamie"
- "Physical Fitness Can Be Fun"
- "Out of the Mouths of Babies"
- "Familiar Insects of America"
- "The Great Camel Fiasco"
- "Pancakes"... Cookbook Section
- "How Patty Duke Learned to be Helen Keller"
- "Junior Treasure Chest"