



New York—Baton in hand, red-haired Lisa Redfield conducts the orchestra of the Broadway musical "The Music Man" at the Majestic theater. Other women have done baton-wielding stunts in Broadway theaters, but this is the first time a distaff conductor has been given the post permanently. (UPI Telephoto)

Woman Conductor Hired For Broadway Musical

By GAY PAULEY
UPI Women's Editor
New York—Maybe it's too early in the century for a woman president, but one more male bastion has crumbled.
A woman—red haired, young and comely—for the first time is a permanent conductor of a Broadway show.
"I'm not militantly feminist about it, though," said Liza Redfield, who eight times a week leads 28 men and one girl (the cellist) through the popular score of "The Music Man."
"Conducting has been mostly a man's world, not because of some unwritten prejudice against women but because most women just aren't interested in that phase of music," she said.
A Steady Job
Miss Redfield said there have been women assistant conductors in the theater, but she is quite certain she is the only one permanently assigned—she has a contract for the duration of the show which has run three years and she figures is good for another year or two.
She took the baton a week ago from Herbert Greene, who was committed to another show.
How does a woman—especially one not much past 30—get to this unique position in the theater?
"By talent, diligence and a little bit of luck," said Miss Redfield, in an interview at her Manhattan apartment. "I served a long apprenticeship."
She is modest as she describes her background. She was born in Philadelphia, where her mother and brother still live. Her father died two years ago.
"The whole family was musical," she said, "but I was the only one to turn professional. I was doing piano concerts by the time I was eight."
She studied with private teachers in Philadelphia and majored in music at the University of Pennsylvania, from which she was graduated cum laude.
She went to work for a popular music publisher arranging scores, doing demonstration records, coaching artists, playing piano in nightclubs and "just getting a general exposure to the whole music field."
Lucky Accident
"It was pure accident one day when I led an orchestra for a recording," she said. "I figured then, this is for me. And one of these days I'd like to do the classics."
The blue-eyed beauty began conducting for summer stock and off-Broadway. "I've had some 20 shows behind me," she said, "including two off-Broadway this season."
She finds the male musicians in the "Music Man" orchestra "quite cooperative" and the audience "sometimes curious about a woman in the pit, but few people watch the conductor. . . . They're too busy with what's on the stage."
She added, laughing, "one of the girls in the chorus told me the other night it was the first time she'd ever seen the men in the chorus watching the conductor."
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Sunday Garden Party Honors Miss Luhtala

A garden party at the R. E. Mencke home, 2141 East Jackson street, Sunday afternoon honored Miss Marjo Luhtala, Kurikka, Finland, a guest of Miss Carolyn Mencke for the last four weeks.
Miss Mencke spent three months last year with the Luhtala family in Finland under the summer-exchange program sponsored by the American Field service program.
Some 60 friends attended the Sunday event. Assisting with the punch and hors d'oeuvres were Mr. and Mrs. G. T. Haupter, uncle and aunt of Miss Mencke. Also assisting was Edward Mencke, younger brother of the hostess.
The visitor will leave Thursday, July 14, for San Francisco en route to Shreveport, La., where she will visit Jerry Jouett. Mr. Jouett spent the summer three years ago as a American Field service student in the Luhtala family with Miss Luhtala's older brother. From Louisiana she will leave for New York City then she will fly for Finland July 29.
Among the events given for Miss Luhtala was a luncheon by Mrs. Brian B. Mullen, Saturday a luncheon and swimming party by Miss Marcia Williams, 116 Black Oak drive, honored her followed by a slumber party at the home of Miss Gerilyn Smith, 1033 Reddy avenue.
Activities during the past month have included trips to the coast, Oregon Caves, Crater Lake National park, Portland Rose Festival, and other areas in northern California and southern Oregon. Activities also included a sight-seeing plane flight over southern Oregon and northern California.

Women's News Social Events

Ashland, Medford Women to Hold Annual Joint Picnic

Women of the First Christian church, Christian Women's Fellowship have again been invited to attend the annual picnic with the Ashland members. It will be held Wednesday, July 13, in Lithia park.
Theme of the study material for this year is "Set our Feet on Lofty Places". It is taken from the hymn "God of Grace and God of Glory" by Dr. Harry Emerson Fosdick. Each program has a title which is a phrase taken from the hymn.
The first program was "Crown Thine Ancient Church's Story". Mrs. S. E. Trent was program leader for Shoemaker circle and Mrs. Floyd Putman was devotional leader. The Rev. Glenn McKerrow, assistant minister, accompanied by Mrs. Mabel Sims, was soloist.
The Christian Women's Board of Missions organized in 1874 was the first national society for home missions in this country, managed entirely by women, and employed both men and women as missionaries.
Foreign Missions
In 1892 the women decided to go into foreign missions and chose India. They also began work in Montana. Both of these mission fields were supported with the \$9,000 received that year.
In 1891, Louis Hugh, a Chinese Christian who had graduated from Drake university, served the group in working with the Chinese in Portland, Ore. The Chinese Christian Institute was established in San Francisco in 1906. Two years later the Japanese Christian Institute was started in Los Angeles. Later a Japanese church was organized at San Bernardino and at the University of California, Berkeley.
Work among the Mexican people began in San Antonio in 1913. The program consisted of a kindergarten, classes in English, Bible classes, a class for student preachers, classes in sewing, typing, shorthand, music, athletics, child welfare and home sanitation. This evangelistic work soon spread to nearby towns.
Other Institutes
This women's group also assisted the work at Hazel Green Academy in Kentucky, Southern Christian Institute in Mississippi, Jarvis Christian Institute in Texas, Piedmont Christian Institute in Virginia and Flanner House in Indiana.
The United Christian Missionary Society was organized in 1920 to continue the work of the home missions but with some changes. Home Mission work is still carried on with the Mexicans in south Texas and with Puerto Rican churches in New York. In 1921 the White Swan Indian Mission was started near Yakima, Wash. There church was organized in 1949.
The local CWF assists the mission work of the UCMS and have scheduled several money raising projects. They are a rummage sale September 15 and 16, a smorgasbord in October and the annual bazaar and luncheon December 1.

Senator Is Good Cook

Washington—(UPI)—Memo to those senators running for the presidency: Your vote pull would soar enormously if you could cook like one of your colleagues who isn't even running.
He is Sen. Allen J. Ellender (D-La.), who seems to know that the way to any heart—female as well as male—is through the stomach.
Ellender slaved over a hot stove recently and turned out a creole spread for the newspaperwomen on Capitol Hill. The Louisiana lawmaker served mouth-watering gumbo that would have delighted a king and pecan pralines that invited seconds.
Unlike some good cooks, the senator likes to share his recipes. He said if you start with the following basic sauce, any creole dishes can be a sensation:
Three slices bacon; small piece smoked ham (about 3 ounces, diced); 1 rounded tablespoon flour; 2 pounds onions, chopped fine; 1 medium bell pepper, chopped fine; 1 lemon (use grated rind, then remove white pulpy membrane, and chop rest of lemon); 3 pods garlic; a few dashes each of Worcestershire sauce and Tabasco; thyme, 2 bay leaves, and salt to taste.
Fry the fat out of the bacon, remove bacon. They fry the ham in bacon fat, remove ham scraps. To the fat now add flour and brown, stirring constantly, to make scorching lasting brown "roux." Add the onions, fry slowly until well browned and reduced to pulp. Add the rest of the ingredients and continue to cook slowly for at least half an hour.
For gumbo, a la Ellender: 2 pounds okra; 4 pounds peeled shrimp tails; 1 pound crab meat; parsley and onion tops.
Smother the okra (cook slowly in fat, stirring constantly to prevent scorching or browning) in a small pot until no longer roopy. Add to the basic sauce and continue to cook for not less than 20 minutes. Add shrimp and crab meat, as well as enough water to make the sauce of a soupy consistency. Cook for about 20 minutes after the mixture has started boiling. Ten minutes before serving, add a handful of chopped onion tops and parsley. Serve over rice in soup plates.
Unpopular Foods
Instead of disguising unpopular foods and leftovers, home service consultants suggest that "compensation or reward foods" be included in the same menu. For instance, if the family doesn't like spinach, serve it as attractively as you possibly can. If your family likes hot bread, molded salad or crispy fried chicken, include at least one of their favorites in the menu with the spinach and you'll reduce complaints. Garnishes such as slices of hard cooked egg, silvers of ham and pieces of bacon will give more appeal to many vegetable dishes without disguising them.

Tuesday Coffee to Honor Club's Guests, Friends

A coffee for guests and members of the Welcome Wagon club will be held Tuesday, July 12, at 10 a.m. at the home of Mrs. Charles R. Brown, 121 Genesee street.
All women who are new residents of Medford are invited to attend and become acquainted. Children are also welcome, it was announced. Transportation may be arranged by contacting Mrs. Hal Schmechel, SPring 2-5018.
At the luncheon Thursday at the Rogue Valley Country club members were entertained by the "Barrymore Four," formerly known as "The Shadows."
Centerpieces and favors on the tables were in the Hawaiian theme. Chairman of the luncheon was Mrs. Kenneth Paul and in charge of decorations was Mrs. Fritz Collett.
New Members
Two new members, Mrs. Blake Maddox and Mrs. Ray Edfast, were welcomed into the club. Guests present included Mrs. David L. Rice, Mrs. Robert Grant, Mrs. Earl T. Johnson, Mrs. Bruce Burns, Mrs. David Curzon, Mrs. G. F. Krause, Mrs. W. D. Bowen, Mrs. Wesley Pearson and Mrs. Kenneth Peterson.
Mrs. Al Navarret, president, presided at the meeting. Mrs. Jim Quincy, birthday chairman, presented handkerchiefs to Mrs. Kenneth Russell, Mrs. James Tiffer and Mrs. Bowen in honor of their birthdays. Mrs. Ted Barbee, Mrs. Richard L. Bates and Mrs. Kenneth Peterson won prizes.
A couples card party was held recently at the Girls Community club with Mrs. Bates chairman. The room decorated with posters, as Harold's Club was the party theme. Prizes in bridge and pinocle were given to members, guests and their husbands.
The next meeting will be a card party at the home of Mrs. Schmechel, 441 East Wood drive, on Thursday, July 21, at 8 p.m.
Also announced as a summer event is a family picnic on Sunday, August 21.
All new residents of Medford are invited to attend the club's meetings and activities.

Theta Rho Girls Attend Assembly

Nine members of Omicron chapter, Theta Rho Girls club, attended the ninth annual Theta Rho Assembly of Oregon in Springfield last month.
Those attending included Catherine Applegate, Barbara Beer, Mary Wilson, Bonnie Wilson, Sandra Jewitt, Faye Adams, Dianne Vinzant, Tony Einhouse, and Edie Applegate.
Also accompanying them were two advisors, Mrs. Carl Hoskins and Mrs. Homer Vinzant.
During the session Miss Patty Kime, Central Point, was elected president. The 1961 assembly will be held in Central Point.



The towering cake above takes minutes to trim with a garnish of yellow and white fresh flowers and adds freshness to a summer-light wedding reception. The three graduated layers have a top section baked in a tier mold. They alternate dark and light fruit cakes from a batter mixed in one bowl.

Wedding Cake is Easy to Make

For the bride, what memory is more dear than that of the cake, high-tiered and splendid. To add a charming, personal note to the reception, have a wedding cake made at home!
This one is dramatically built of three graduated layers and a top section baked in a tier mold. For elegant good eating, we've made the layers alternately dark and light fruit cakes, but—unbelievably, the batter for all is mixed in one bowl.
To make your cake especially suitable for a summer wedding, trim it just before the reception with yellow and white blossoms—this takes just five minutes to do. The layers may be baked well in advance, and frozen; the cake assembled and frosted early in the morning. At the reception, toast the bride with a champagne or fruit punch, to top off a beautiful and memorable celebration.
WEDDING TOWER CAKE
White Layer Fruits
5 cups (2½ lbs.) prepared glazed cake fruits.
2 cups almonds, blanched and sliced
3 teaspoons grated lemon rind
2 tablespoons lemon juice
Combine all ingredients in a bowl.
Dark Layer Fruits
1 teaspoon baking soda
½ cup lemon juice
½ cup orange juice
3 cups (1½ lbs.) prepared glazed cake fruits
2 cups almonds, blanched and sliced
2 cups halved candied cherries
6 cups raisins
2 cups pecan halves
1½ teaspoons nutmeg
2 teaspoons ground cloves
For the dark layers, in a separate bowl, first mix the fruit juices with baking soda, then blend carefully, but thoroughly, with the other dark layer ingredients.
Batter
4 cups soft butter
4 cups superfine sugar
20 eggs, beaten
8 cups all-purpose flour, sifted with 2 teaspoons salt
Cream together the butter and sugar until fluffy. Gradually beat in the eggs. Then lightly fold in the flour and salt. Add half the batter to the white layer fruits, and half to the dark layer fruits.
Pour the white cake mixture into a prepared 10-inch cake pan (greased and lined with wax paper) and into the 1½ greased and floured tiered mold.
Fill an 8-inch and a 12-inch prepared cake pan with the dark cake mixture. Bake in a preheated oven (275 degrees) Baking times for various pan sizes are:
12 inch pan—2½ hours
10 inch pan—2½ hours
8 inch pan—2 hours
1½ quart tier mold—3 hours
The cakes are done when well-browned, the center springs back if touched lightly, and the sides shrink from edge of pan. Run a spatula around the edge of each pan, and invert each layer onto a cooling rack. These cakes improve with storing. Wrap each layer separately in a clean cloth soaked in brandy and keep them in an air-tight tin or stone crock. Or, wrap and place in the home freezer.
To frost use four packages of prepared frosting—or this recipe for Ornamental Frosting.
Ornamental Frosting
2 packages (1 lb. each) Confectioners' sugar
1 teaspoon cream of tartar
6 egg whites
1 tablespoon lemon juice strained
Sift sugar and cream of tartar. Add egg whites. Mix, using a wooden spoon or electric mixer. Add lemon juice. Beat until very smooth and stiff enough to hold the path of a knife pulled through the frosting.
Use a small amount between layers, then spread thinly over the entire cake to set crumbs.
Refrost cake, making more frosting if necessary. Use frosting to pipe a narrow edging around the rim of each layer. This frosting hardens on standing. Make it in the morning, or the evening before. It is more convenient to set the cake on the serving platter before frosting. Protect the edges of the platter with narrow strips of waxed paper, which can be pulled out after the cake is frosted.
At the last minute, insert the fresh flower decorations into the cake, poking foil wrapped stems right into the frosting before it has set hard. Or, glue the flowers into place, with a little of the frosting.
Cutting the Cake for a Crowd
Use a sharp, slender knife with a long blade. Have a fork or cake server at hand to remove the cut pieces.
Here are some helpful suggestions for cutting a tiered cake:
1. Cut vertically through the bottom layer at the edge of the second layer.

Last Meeting Held by Lodge

Cave Junction—The last regular meeting of the local chapter, Rebekah lodge was held Wednesday evening. All past noble grands were honored.
A potluck dinner was held following the meeting. The next meeting will be held September 14.

Townsend Club Sets Wednesday Potluck Lunch

The Townsend club will meet at Walker's Dreamland, 415½ East Main street Wednesday, July 13, with a potluck luncheon at noon.
Last week Mrs. Pearl Austin was honored for securing most club members up to July 4 for 1960.
Mrs. Ruth Bishop, Jacksonville, gave a short report on her recent trip to the midwest states.
Two visitors from Talent and one visitor from Ashland attended the club meeting. Three new club members were reported by the membership chairman.
Arthur C. Lewis promised to furnish a banquet providing the club doubles its membership at the end of the current year.
Mrs. Ellen Townsend, Ashland, Fred Corbin and Woody Murphy of Jacksonville, furnished music for the group. Visitors are always welcome.
To clear fresh paint from the lip of the can, try a disposable picnic fork. The light wood fork with shallow-cut lines is a near-perfect fit for the deep lip of most paint cans and will edge most of the paint back into the can.

Mrs. Lyndon Johnson Talks About Husband

By HELEN THOMAS
United Press International
Los Angeles—"What makes you think your husband would make a good President?"
Mrs. Lyndon B. Johnson listened intently to the blunt question and, without batting a pretty brown eye, she gave her answer:
"He's a good buy in a tough spot, and the rougher it gets, the calmer he gets."
Her husband, she said, is "more resourceful" in times of crisis.
Mrs. Johnson—Lady Bird—told a news conference she has no "roaring confidence" that he will win the nomination.
"I just feel a real determination," she went on, "that those delegates will look at him in the light of his achievements."
She confessed mixed feelings about being catapulted into the campaign struggle. She said it's "difficult and a little scary. There is nothing to do but just go ahead."
She was looking forward, she said, to the end of the hectic convention but, in the next breath, she said she "wouldn't trade a moment of it."
And she made it clear she would not mind making the White House her "diggings" because that's what her husband wants.
A sensitive looking slim brunette with big brown expressive eyes and a genuine quality, Mrs. Johnson speaks with a Texas drawl.
Silk Sheath
For this "get-to-know-you" chat with reporters, Lady Bird wore a red silk sheath with a matching short jacket. She set off her costume with a string of pearls, a gold chain and gold bangle bracelets.
Her two girls, Lynda Bird, 16, and Lucy Barnes, 13, are having a "fine time," said Mrs. Johnson. But she added that bringing them was a "little perilous."
"Yesterday I had to poke Lucy a lot," she confessed. The teen-ager, sitting on the dais with TV cameras focused on her, fidgeted a bit during her father's first convention news conference.
"I wanted her attention to be more lively," her mother said.
Candidate Johnson has been getting his family into the act more and more. Lately he's been calling on them to say a few words before crowds. He leaves them on their own with "no coaching," Mrs. Johnson said.
Mrs. Johnson, whose husband calls her "Bird," confirmed reports that her husband helps pick her clothes. She said he has a "dramatic and colorful" flair for that. She has to curb her own penchant for flat heels and full skirts.
A doting wife, she reported in response to a question, that since the danger from her husband's 1955 heart attack has receded, "he is no longer careful." She tries to keep him on a diet with no success.
"I can't hold him on a leash at all," she said with resignation.

Family Picnic

Cave Junction—A family picnic was held July 4 at the home of Mr. and Mrs. John Smith, Bridgeview. Attending were Mr. and Mrs. Alvin Wheeler, Talent; Mrs. Agnes Day and children, Medford; Steven Potwin, Eugene; L. Comdr. and Mrs. H. O. Smith Jr. and family, Mrs. Allen Boucher and family, Mr. and Mrs. Wesley Vahrenwald and family, Mr. and Mrs. Robert Smith and daughter, Mr. and Mrs. Clifford Smith, Corvallis, and Mr. and Mrs. H. O. Smith.

Observe Event

Cave Junction—Mr. and Mrs. Harlan Renfro, Cave Junction, celebrated their 20th wedding anniversary June 29. The couple traveled to Medford where they had a Chinese dinner and went bowling.



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