

Women's News • Social Events



Four of the guests at the annual tea of the Woman's association, First Presbyterian church, held July 26 at the home of Mr. and Mrs. Otto Frohnmayer, Spring street, are shown as they chatted during the event. Pictured (left to right) are Mrs. Louise Bodin, Paris, France, her daughter, Mrs. H. S. Houston, Medford, Mrs. Alfred N.

Shady Cove Area Residents Have Many Visitors

Shady Cove - Trail - Summer has brought many visitors to homes in the Shady Cove and Trail area. Recent guests of Mr. and Mrs. J. R. Bartuss were Mrs. Bartuss' brother and sister-in-law, Mr. and Mrs. Neddy Joyner, Los Angeles. Mr. and Mrs. William McConnell, North Hollywood, Calif., were guests of Mr. and Mrs. Fred Kindtschi, Trail. Mrs. McConnell and Mrs. Kindtschi are sisters. Mr. and Mrs. Don Taylor and children, Donna Maurine, Bruce and Mike, Nampa, Idg., were guests of Mr. and Mrs. Rudi Dirksen, Shady Cove. House guests of Mr. and Mrs. Ole Hornseth have been Mrs. Hornseth's brother and sister-in-law, Mr. and Mrs. Frank Hannan and children, Richard, Denny, Patty, Diane and Tommy, Burns, Ore. Mrs. John Collins made a trip to California to visit with her mother, Mrs. Clara White and other relatives in Ojai and other cities. Returning home she was accompanied by Mr. Collins' mother, Mrs. Opal Collins and a niece, Patty Walsh. Other guests of the Collins have been Mr. and Mrs. Dale Wells and children of California. Guests of Mr. and Mrs. Delbert Spain, Shady Cove, have been Mr. and Mrs. Robert Dickerson, Crescent City, Calif., and Mr. and Mrs. Dale Dickerson and son, Jon, Oregon City. Robert and Dale Dickerson are brothers of Mrs. Spain, and sons of B. J. Dickerson, Central Point. Mr. and Mrs. Ben Velasco, Oakland, Calif., have been visiting Mrs. Velasco's brother-in-law and sister, Mr. and Mrs. O. L. Williams, Shady Cove. Mr. and Mrs. Leslie Brigham, Manhattan Beach, Calif., and Mrs. Carrie Boyles, Redlands, Calif., spent several days at the Royal Coachman motel and as guests of their friends, Mr. and Mrs. Gird Levering. During their stay, Mr. Brigham was a guest speaker for the Shady Cove Rotary club, talking about the inland waterway of the Great Lakes region. Mrs. J. L. Stalker, Prairie City, Ore., was recently a guest of her son and daughter-in-law, Mr. and Mrs. Wendell Stalker, Shady Cove. Mr. and Mrs. Richard Rush and Mrs. Max Newman, Prairie Grove, Ark., were recent guests of Mr. and Mrs. John Lowery and family. Mr. and Mrs. Rush are Mrs. Lowery's parents, and Mrs. Newman is her sister. Mr. and Mrs. Douglas Minter and children of Los Angeles spent some time with Mr. and Mrs. Frank Sheppard. Mr. Minter is a brother of Mrs. Sheppard.



Hyannis Port, Mass.—Princess Lee Radziwill, London, England, sister of Mrs. John Kennedy, and Mr. Maurice H. Huitric, Paris, France, are shown at the home of Joseph Kennedy, father of the Democratic presidential nominee, Senator John F. Kennedy, during the recent Kennedy-Johnson press conference. (UPI Telephoto)

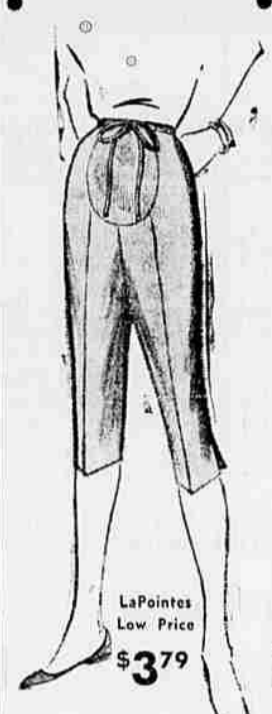
Home Canning, Buying Costs Compared by OSC

Corvallis—How much can be saved by canning and freezing foods at home? Or can home-makers save more by filling the freezer or cupboard shelf with store-purchased foods? Oregon families need their own individual "slide rule" of values to answer these questions, says Mrs. Ruth Klippstein, Oregon State College extension nutritionist. They can save more, in some time and money, on both foods than others. To compare costs, first figure expenses of home freezing and canning. Freezing costs at least three cents a pound for packaging and may add up to 25 cents a pound for food, packaging and freezer operation. For this reason, it may be cheaper to shop for some frozen foods and let the grocer pay for year-around storage, she says. Other costs that should be considered are availability of raw foods, transportation costs, and the value placed on homemakers' time. Canning containers average between 5 to 8 cents for jars and lids. Other costs include raw food, plus other ingredients, and canning equipment. Use Canners Mrs. Klippstein also suggests that homemakers look to custom canneries for shortcuts in more time-consuming or messy chores. Corn, for example is one food that canneries will help get ready for canning or freezing. Husking, blanching and cutting whole kernels takes only a few minutes with a canner's power equipment, she continues. Any homemaker who has cleaned up a kitchen after canning corn will appreciate not having to pick up silk and kernels that are scattered during the process, she says. Corn may be taken home in dishpans for canning or freezing or be canned at the cannery. Homemakers will probably save by doing their freezing at home, she notes. Tomato juices and applesauce are other suggested canner jobs. Homemakers can give themselves an extra day's vacation from home canning this year if they skip making apple butter, catsup and chili sauce at home. It takes all day to prepare these products and commercially prepared ones are excellent quality and about the same in cost. Oregon homemakers seem to prefer to can peaches and pears for fresh fruit flavors. They also are able to satisfy family preferences for sweetness preferred. On a strictly dollar and cents basis, some foods may be cheaper to buy than to put up at home. Sweet pickles, for example, cost more to make than dills because of extra sugar called for in sweet pickle recipes. Yet, sweet pickles are about the same price as dills at the market. Shoppers can also take advantage of large quantity purchase prices offered on summer freezer sales. Stores often feature fall harvest sales or mid-winter canned food sales that provide substantial savings.

Federal Standards Announced For Frozen Desserts, Ice Cream

Washington, D.C.—Federal standards for the composition and labeling of ice cream and other frozen desserts were announced last week by the Food and Drug Administration. The standardized products are: regular ice cream; egg-containing ice cream sold as frozen custard, French ice cream, or French custard ice cream; ice milk often sold as soft ice cream; fruit sherbets; and, water ices. The standards, FDA said, should assure that the purchaser will be able to select the product of choice. They establish firm minimum requirements and provide a sound basis for proceeding against products cheapened by the omission of expected ingredients or the substitution of inferior ingredients. The standards provide safeguards against practices which would result in adulterated products, and permit only ingredients of generally recognized or proven safety, FDA said. In addition, the standards for ice milk, fruit sherbets and water ices should prevent these products from being represented to consumers as ice cream, or as having greater food value than they actually have, the agency said. For assurance of nutritive quality, the standards require (with certain specified exceptions) that ice cream and French ice cream contain at least 20 per cent by weight of milk solids, of which at least 10 per cent must be milk fat. Frozen custard or French custards or ice creams must also have a specified amount of egg yolk solids. Parallel requirements for the other frozen dairy products are: Ice milk—Not less than 11 per cent of total milk solids, of which not less than 7 per cent are milk fat. Fruit Sherbets—Not more than 5 per cent total milk solids content, of which not less than 1 per cent and not more than 2 per cent are milk fat. For protection against cheapening ice cream, the standards restrict the addition of air and water to the ice cream mix. To prevent excessive aeration, ice cream is required to weigh at least 4 1/2 pounds per gallon. To prevent adulteration by addition of

water, the standards require ice cream to have a total solids content of not less than 16 pounds per gallon. To prevent possible adulteration with permitted stabilizers, the standards restrict the use of any one or a combination of stabilizers to not more than 1/2 of one per cent of the finished ice cream. (Stabilizers, in addition to retarding formation of ice crystals in stored ice cream, also affect the capacity of a mix to hold air, make ice cream stiffer, drier, and slower melting, and provide smoothness). The standards do not permit neutralizing agents which would make it possible to use sour dairy ingredients. The recent order conforms with the tentative ice cream standards published March 26, 1958, with these principal exceptions:



See LaPointe's Collection of Cool Summer Maternity Separates



Medford Women Seek Adventure; Take Canoe Trip Down Willamette

Two adventurous Medford women are looking forward to other canoe trips on Oregon streams, undaunted by the fact that they almost drowned while making their first one. The two women, Mrs. George Flanagan and Mrs. Sam Taylor returned home last Friday after having spent five days in various phases of the excursion. This included the trip to Eugene by car, loaded with the canoe and equipment; launching of the craft on the Willamette at Eugene, the upsetting of the canoe and loss or thorough wetting of their clothing and supplies when the expedition had hardly started, and a night spent in a home near the river where a kind family helped them dry out their sleeping bags and clothing in order that the adventure might continue.

Mrs. Flanagan and Mrs. Taylor had made what they thought were rather thorough preparations for the trip. After convincing their husbands and families that they had not "lost their minds" and promising to wear life jackets for the entire trip, they studied maps of the river, gathered information about currents, etc., and practiced with the canoe on the pond of Elk Lumber company. (Mr. Flanagan is manager of the company). They decided not to take any food, but to trust to the good natures of friends and relatives along the way, and were also hopeful that there might be small stores or other places where food could be obtained. They drove to Eugene Monday, parked the car, launched the canoe and not long thereafter capsized when the current around a sandbar "which was a lot swifter than we thought it was going to be" swept them under some low-hanging branches of river-side trees. For a time both women were thoroughly frightened and very busy. They at length righted the canoe, which has the air compartments to make the craft safer, rescued their possessions, with the exception of Mrs. Flanagan's billfold with her identification papers and driver's license, made it to shore, spread their clothing on blackberry bushes to dry, and then sat down to plan their strategy. It began to rain. At length Mrs. Flanagan

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Medford Women Seek Adventure; Take Canoe Trip Down Willamette

left to find help, with Mrs. Taylor, who had lost one of her only pair of shoes, remaining with the equipment. The Medford woman made her way, after considerable walking, to the home of Mr. and Mrs. Clifford Jensen of Junction City. When Mrs. Flanagan explained the predicament to the Jensens, and apologized for troubling them, Mr. Jensen said "Oh, you're not the first ones to come up out of the river."

The kind man took a farm automobile to the scene of the accident, brought back Mrs. Taylor and the equipment, and the four set about trying to dry out the sleeping bags, one of which was thoroughly soaked. It was put into the electric dryer, and Mrs. Flanagan reports that it took almost three hours to get into shape for use that night. Tuesday morning Mr. Jensen returned the women to Eugene, where they picked up the car and drove to Albany to rest at the home of Mrs. Flanagan's sister. At this point they abandoned the entire idea of the canoe trip and Wednesday morning actually started to drive to the beach to spend the rest of their vacation. As they drove along all of a sudden one said to the other, "We're two chicken-hearted cowards." The other agreed, Mrs. Flanagan turned the car around and they headed back to the river. By noon they were on the water again and having learned their lesson, were more cautious about gravel bars and currents. They traveled down the river until nightfall, slept on the bank and the next day continued into Salem where they were met by Mrs. Taylor's sister, bearing food. The shoeless Mrs. Taylor all this time had been wearing one shoe on one foot and two stockings on the other. "We're real glad that we didn't go on to the beach," Mrs. Flanagan reported upon their return to Medford. "It was exciting and real fun. Too many of us never have any excitement in our lives. Now that we know about currents, white water, etc., we're going to try again. All the way home we kept looking at rivers and streams and wondering if we could navigate them in our canoe."

Both Mrs. Flanagan and Mrs. Taylor were filled with praise for the hospitality of the Jensens. Mrs. Flanagan's main annoyance was directed at an unknown man in the Albany police department, and at a reporter. After the two women had checked in with the Albany police concerning the loss of Mrs. Flanagan's billfold and driver's license, and had visited two different offices, a story in the Albany Democrat-Herald referred to them as "two women who failed to give their names."

"We did too give our names, along with our ages and a lot of other information," protested Mrs. Flanagan. "The story sounded like we were running away, or something. We just wanted adventure and excitement, and we found both."

ROXY ANN HEC PLANS MEETING
Roxy Ann Home Economics club will meet Wednesday, August 3, at 8 p.m. at the home of Mrs. Carl Quackenbush, Foothills road. Mrs. Orie Moore will be co-hostess.

Society Guest Chooses Exhibit

At a meeting of the Southern Oregon Society of Artists July 27 in the Girls Community club, Mrs. Edwin W. Gebhart, the evening guest artist, selected nine pictures to be hung in the Public Library of Medford and Jackson county for the next three months. The Greenwich Art show to be held at Ashland August 13-14 was discussed at the evening meeting. The first and second place winners for exhibits in the Medford Greenwich show July 16 were Bess Mitchell, first, and Victoria Staley, second; oils; David Hagerbaumer, first, and Blanche Johnson and David Hagerbaumer, tie for second, watercolor; Ruby Ralston, first and second, sculpture; and George Johnston, first, and Ruby Tidwell, second, mixed media.

Former Resident Visits Medford

Mrs. H. C. Sampert, former Medford resident now living in Berkeley, Calif., is in Medford as a guest of Mr. and Mrs. C. H. Thompson, Jr., Renault avenue. Mr. Sampert, formerly with Elk Lumber company here, is now forest manager for Blodgett forest of the University of California, at Georgetown, Calif. At present Mr. Sampert is teaching forest engineering at the summer camp of the university at Meadow Valley. The Samperts will spend the fall and early winter at Georgetown, and Mr. Sampert will return to the university campus to teach spring semester courses. Mr. Sampert is also visiting her daughter, Miss Penny Sampert, who is spending the summer with Mr. and Mrs. Robert Fischer at their ranch in the Eagle Point area.

Townsend Club Announces Picnic

Medford Townsend club auxiliary will hold another picnic at the west side of Hawthorne park Wednesday, August 3, at 12 noon. All club members are to take table service and food for a pot-luck luncheon. Last week the Townsend club members were honored for having July birthdays. Jack Spears, Boise, Ida., was a visitor. During the meeting which followed at Walker's Dreamland, Diana Carter played the clarinet and her sister, Judy, sang. They are daughters of Mr. and Mrs. Robert Carter, Redlands, Calif., and granddaughters of Mrs. John R. Sellar, Medford. Club musicians from Ashland and Medford also provided entertainment. Visitors are welcome at all club meetings.

Gardeners Plan August Session

Central Point - Mrs. C. H. Ault, 1988 Taylor road, will be hostess for the August meeting of Central Point Garden club. It is set for Wednesday, August 3, at 1:30 p.m. Members are asked to take a plant or bulb for the junior garden club. A specially designed whistle-bone brush, with stiff bristles that grip the hair firmly and massage the scalp briskly, loosens the gritty particles adhering to the scalp before the hair is shampooed. When the hair is washed, the loosened particles are easily washed away.

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