

Dr. Blake Speaks Out on Church Merger Proposal

Editor's note: Dr. Eugene Carson Blake has spoken in Medford twice. Once he appeared before the Presbyterian Men's luncheon at the First Presbyterian church and in October, 1957 was one of the principal speakers at the Use and Understanding of the Bible Conference held here.

By LOUIS CASSELS
United Press International
 Last Sunday morning, a brawny-shouldered Presbyterian clergyman stood in the pulpit of an Episcopal Cathedral in San Francisco and tossed a bombshell into the midst of U.S. church life.

The clergyman was the Rev. Dr. Eugene Carson Blake, stated clerk of the United Presbyterian Church. His bombshell was a surprise proposal to merge four of the nation's largest Protestant bodies—the United Presbyterian Church, the Protestant Episcopal Church, the Methodist Church and the United Church of Christ.

For years, Dr. Blake noted, church leaders have been deploring the tragic divisions of the Christian family. They have been saying that denomi-

national barriers must be broken down, that Christian unity must be achieved.

"Let's Do Something"
 All right, he said in effect, let's quit wringing our hands and do something about it. We can begin by combining four denominations into one strong, 18-million member church, which will preserve all of the best aspects of our different heritages. Then we can invite other denominations to unite with us.

Churchmen who have grown accustomed to snail's pace progress in the unity movement were flabbergasted by the audacity of Dr. Blake's suggestion. Had it come from a man of less eminence, it probably would have been brushed off as impossible utopian.

But Eugene Carson Blake cannot be dismissed as a visionary amateur. He is the chief executive officer of a denomination that was created by a painfully negotiated merger of two Presbyterian

bodies. As a former president of the National Council of Churches, he has been intimately associated with efforts to achieve a measure of unity among churches by means short of organic union.

Dr. Blake knows as well as anyone that there are immense obstacles to the four-way merger he has proposed. But he also knows that these obstacles can be surmounted, if the motivation is strong enough.

That was proved in India, where the same four denominations have already come together in a united church.

Dr. Blake believes that in America, as in India, the time has come when "we can no longer afford the luxury of our divisions."

Denominationalism is indeed a costly luxury. To maintain their separate administrative bureaucracies, their endlessly duplicated boards, agencies and programs, churches are spending hundreds of millions of dollars that might be better invested in their central mission of preaching the gospel of Jesus Christ.

But the spiritual cost of

disunity is even greater than the financial cost. As Dr. Blake pointed out, many people have come to look upon the Christian churches as "competing social groups, pulling and hauling, propounding and pressuring for their own organizational advantages." This spectacle does not attract people. It is a poor way of bearing witness to the Prince of Peace who said that all men would be able to recognize his disciples by the fact that they loved one another.

Denominational leaders have promised to give Dr. Blake's proposal "serious consideration."

Many a good idea has been considered to death in the past. This attempt to achieve a real breakthrough toward Christian unity is unlikely to get anywhere unless it received prompt, vocal and continuing support from the pastors and lay leaders of local congregations, and from ordinary church members, in all four of the denominations concerned.



VESSEL SINKS—The S.S. Petrolore, shown in a recent photo, burned and sank 360 miles off the coast of Brazil. It was reported in New York Wednesday. Forty-eight survivors were rescued from the 56,500 ton tanker which was operated by the Sinclair Oil Co. (UPI Telephoto)

Feeding the Family

By ZOLA VINCENT
 Food Editor

Date-Nut Bread
 Enormously Popular
 Enormous quantities of California dates and walnut meats are going into this rich and satisfying date-nut loaf that is taste-enriched with an entire orange, peel and all. Many people at this season make up several loaves at a time, share it generously.

1 medium size orange
 2/3 cup dates, pitted
 1/2 cup sugar
 2 tablespoons butter, melted
 1/2 cup hot water
 1 egg, beaten
 2 cups sifted flour
 1/4 teaspoon salt
 1/2 teaspoon soda
 3/4 cup sugar
 1 teaspoon baking powder

Cut whole orange (peel and pulp-removes seeds if any) into six to eight sections. Put orange sections, dates and nuts through food chopper. Add to hot water and butter. Pour in well-beaten egg. Sift flour, salt, baking powder, soda and sugar; add to fruit mixture. Bake in greased loaf pan in moderate oven, 350 degrees, 1 1/4 hours. Cool thoroughly before slicing. Superb with cream cheese and orange marmalade.

Northwest Filberts Crackin' Good
 A crackling fire in the hearth and a bowl of plump, brown, distinctively flavored filberts ready for crackin' good eating! Good too when shelled and toasted, salted, spiced, chocolate dipped or used in myriad recipes. If you fix your own, figure on about 1 1/2 cups of nutmeats to the pound in the shell.

They come also packaged in cans and cellophane in the above mentioned ways and also finely chopped for ingredient purposes.

Spice them like this. Combine one cup sugar, one-third cup water, one tablespoon cinnamon and dash of salt; bring to boil. Boil for two minutes; remove from heat. Add two cups toasted filberts and one teaspoon vanilla; stir until syrup looks cloudy. Turn out onto waxed paper or buttered platter and separate nuts quickly.

Coffee-Eggnog Pie Is Holiday Dessert Supreme
 If a really rich dessert is something you're looking for, this coffee eggnog pie should end your quest. We're not suggesting it to end a holiday feast, goodness knows, but for offering in all its grandeur later in the evening, with plenty of fragrant hot coffee.

1 baked 9 or 10 inch pie shell
 2 envelopes unflavored gelatine
 1/2 cup cold coffee
 2 cups hot coffee
 1/2 cup sugar
 2 eggs, separated
 1 teaspoon brandy
 1 teaspoon vanilla
 1 cup heavy cream
 1/2 teaspoon salt
 1 square unsweetened chocolate

Bake pie shell according to pastry mix directions or from favorite recipe. Soften gelatine in cold coffee; dis-

olve in hot coffee. Add sugar, stirring until dissolved. Pour slowly on well-beaten egg yolks. Chill until consistency of unbeaten egg whites. Add flavoring. Whip the cream and fold it in. Beat egg whites with salt and fold in. Spoon mixture into pie shell. Chill until set. Garnish with shaved chocolate.

Fresh Baked Vegetables
 A recipe for clipping, enjoying often. Bake fresh vegetables; six generous servings.

2 medium sweet green or red peppers, seeded, sliced in rings
 2 1/2 cups thinly sliced onions or 12 large green onions, sliced
 2 cups thinly sliced fresh tomatoes
 1 cup fresh bread crumbs
 2 tablespoons salad oil
 1 1/2 teaspoons salt
 1/8 teaspoon garlic powder

Start heating oven to 350 degrees. In a 1 1/2 quart casserole put layers of vegetables in this order: peppers, onions, tomatoes, crumbs, seasoning once in a while with salt and pepper, saving half the crumbs for topping. Pour salad oil over; top with remaining crumbs. Bake 15 minutes or until crumbs are toasted, vegetables thoroughly heated.

Resort Hotel, Country Club Due at Eugene

Eugene—UPI—Plans for a \$3 million resort-executive hotel and country club, scheduled to be located on 1,360 acres six miles west of here, were announced Thursday by William B. Goolsby, who is associated in the development with a group of Texas industrialists.

It will be adjacent to the Eugene Municipal Airport. Goolsby, representing a group that has offices in Dallas, Tex., and Victoria and Vancouver, B.C., said construction on the Eugene project may start as early as March.

To Take About Year
 He said completion would take about a year. Eugene was selected as the site for this development after two years of research, according to Goolsby.

Preliminary plans call for a 200-room, four-story hotel with facilities for 600 persons. The golf course will be 18 holes.

Goolsby said the options on six properties comprising the 1,360 acres was completed Wednesday by a Eugene industrial realtor. The option price on the property was \$716,660.

Two Injured in Ashland Accident

Ashland—Two people were injured Thursday when a car struck a parked truck in Ashland.

The accident occurred at 8:35 a.m. Roger Leroy Leatherman, 715 North Main st., driver of the car, was blinded by the sun as he was traveling east on Siskiyou blvd., according to Ashland police. He struck a parked truck in front of the Ashland Public library.

Leatherman suffered minor cuts and bruises. Gary Storey, 21, of 15 North Main, a passenger in the car, received a severe laceration on the forehead. He was hospitalized and was listed as in good condition at Ashland General hospital today.

Heart disease is by far the deadliest of the modern killers in the developed Western countries.

Can't beat ground meat for hamburgers, meat loaf, meat balls, spaghetti sauces. Watch for advertised buys in fresh pork, lamb and of course plentiful poultry.

Now is the season of reveling in a wealth of dairy products; butter, cream of all kinds including dairy sour cream, a variety of cheeses and keep cottage cheese on hand for meal making with fruit and assorted chopped vegetables. Dairy eggnog is rich and ready for the traditional toast "as is" and for combining with other beverages; for dessert sauces, as frozen custard and for eggnog pie.

The Family Council

Editor's Note: The Family Council consists of a judge, a psychiatrist, three clergymen, three editors and a women's editor. Each article is a summary of an actual case history. The Council reports on problems that have been dealt with by responsible agencies and counselors.

Nanette B.—Our niece and nephews treat us as though we don't exist.
Oliver B.—They're living in a dreamworld and don't see our problems.

Nanette B.—My widowed sister and I are in our late 70s and live together. Our late brother left eight children and we are the last surviving relations on this side of their family. You'd think they'd pay some attention to us now in our later years. But no, they just put us on the shelf and forget about us.

My sister and her husband were childless and so we were all extra devoted to Bob's children. Now that their parents are gone, however, they have no interest in the older generation.

True, they chip in to help us a bit financially because we must live on my sister's small pension from her husband. And they send birthday cards and presents during the year.

But we crave the personal touch. We long to see them. It's impossible for us to make long trips to their homes. None of them live nearby, so it's up to them to come to our apartment to show they care.

Oliver B.—We wish somebody could explain to Aunt Nannie and Auntie Sue that middle-aged "children" like us couldn't even get to visiting our parents, much less our aunts, if they lived this far away from us. Besides, our parents might have been less demanding and more sympathetic.

It's too bad that Aunt Nan expects personal visits as her due, for the affection showed on us through the years. If that's the price for their love, we're not buying!

First off, four of us live in other states. So the finger is on the remaining four, my sister, two brothers and myself. And for all of us it's a real journey and a project (with a capital P) to get to the aunts. Then, with growing families and business and community commitments, there's little choice on how to spend a few spare hours. We need some rest, too.

We try to keep in touch and see that they're not in want. But for companionship they'd better turn to a Golden Age Club. They'll find pals who'll probably agree with them about "ungrateful" relatives. We're grateful but we can't make a career of proving it.

The Council: We agree with Oliver that working people can't possibly fill the social hungers of the retired. More and more, people are realizing that an "independent old age" comes from careful preparation and planning, both on the financial and emotional levels.

Evidently these timid, family-centered women are harkening back to the days when all one's problems could be dumped into the family lap and "solved" in the spirit of one for all and all for one. This was the pattern in immigrant families, and may still maintain where several generations are housed together on farms or large estates. But for most people, the family is mainly a launching pad and one must stay aloft on one's own, for the most part.

While the plight of Miss B. and her sister provides a warning to others who "count on" young relatives to keep them company on demand, their complaint of neglect might be answered a bit more feelingly by Oliver and his brothers and sisters.

That capital P Project can turn out to be rewarding and, if worked out on an annual

Small Worlds Around Us

By Lynn M. Watkins

That Innocent Kitten May Be Disease Carrier
 You would have to be a pretty heartless individual not to believe a kitten to be about the sweetest, most lovable little pet in all the world of animals.

If you should be one of those persons, of which there are a great many, who love cats, then the "kitten appeal" is almost irresistible. You would be like the little girl who said, "The kitten is so cute I can hardly stand it."

Ironic that such a lovable little creature should at times be the means of transmitting to a child or an adult a serious disease that apparently resists all known treatments; even the so-called miracle drugs seem ineffective.

The disease is transmitted by the claws of the infected cat; even the claws of innocent kittens may be carriers. It has only been very recently that scientists have realized that the disease is present in some cats; even now about the only name for the disease is the suggested name of "cat scratch disease."

From somewhere the micro-organism gathers on the kitten's claws where they can live for an indefinite period. The playful kitten, not intending to at all, may scratch the skin of a human and leave some of the tiny organisms in the wound. An innocent appearing little scratch may harbor the potentials for the spread of the disease.

Shortly after the skin is broken, the skin near the in-

fectured area will break out in small red swellings. From this localized area it may spread, affecting various glands of the body.

The disease may affect the kitten or cat; it may even cause its eventual death or it may remain as an infective agent on the animal with the cat merely being the carrier but apparently free of any noticeable effects.

Because what little is known about this disease is very recent, it is altogether possible that there have been many instances in years past when people have been infected but have never had the ailment properly diagnosed.

No Census
 Unfortunately, unlike dogs that are usually licensed and have thereby revealed their approximate numbers, there has never been a reasonably accurate census of the cat population in the U.S.

Without doubt there are many more cats than dogs; the dog population is upwards of 26 million; the cat population probably around 30 or 35 million, and every one of them is a possible carrier of the "cat scratch disease." The cat may be a carrier and show no visible signs of infection.

So, even if you love the family cat or the lovable kitten, better keep her away from the children, for as of now the best cure for "cat scratch disease" is prevention.

(Released by The Register and Tribune Syndicate, 1960)

by **W. BENTON SMITH**
 SP 2-4000

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