

Boston Doctors Most Numerous

Washington (UPI) — The Boston metropolitan area has the highest ratio of doctors to population of the 20 U.S. areas with more than a million persons, according to the Public Health Service.

The San Francisco-Oakland area, with 199 doctors per 100,000 population, ranks second in the big city category while the consolidated New York-Northeastern New Jersey area was third with 189 doctors.

The ratios of doctors to population for the other 17 big city metropolitan areas included:

Seattle, 162, and Los Angeles-Long Beach, 151.

There are more dentists per 100,000 persons in Seattle and Minneapolis than any other area in the big city group.

POPULATION INCREASES

Tokyo — (UPI) — Tokyo's population rose to 9,691,047 as of Nov. 1, 1960, the statistics bureau of the metropolitan government announced Monday. This was an increase of 15,444 over the October total. The latest release showed males outnumbered females, 5,001,116 to 4,689,931.

Waltz May Be Making Comeback, Bandleader Guy Lombardo Declares

By DOC QUIGG

New York (UPI) — Man, that music with the beat so lovely, and once considered so naughty — the waltz — may be blowing up a comeback.

When an expert thinks he senses a trend, he ought to pay attention. So hear Guy Lombardo.

"Whether stereo is a big factor, or whether people have got so sick and tired of this bad music, I don't know, but we can't play enough waltzes now. Recently our waltzes have got more applause than anything else. It seems people are more anxious for good music."

"Around Chicago, where we've just been, nine out of ten radio stations are playing beautiful music. Our schedule for our next record album is all in the better music. I think stereo has had a lot to do with it."

An Old Habit

The Lombardo band is here for its annual stand at the Roosevelt Grill, a habit it started in 1929. It arrived on an October Monday, in that year, and the stock market crashed on Thursday. Nothing of similar proportions happened again to mar an opening until this year, when a foot and a half of snow

stranded the band on the Pennsylvania Turnpike on opening night.

Speaking of waltz music, whatever happened to Wayne King, and "The Waltz You Saved for Me?"

"Four or five years ago," Lombardo said, "King came in and told us that, although music had been good to him, he was through with it. Most of the time he spends in car financing in Phoenix. And he has a beautiful cattle farm in Wisconsin. But three or four months a year, he goes back to running a band."

All right, how about Kay Kyser? Where's he?

Kyser Teaching Now

"Kyser retired from show business, just walked away from it. He's a teacher now. And Artie Shaw is just plain retired. I think he's a world traveler now, isn't he? Ted Weems is sort of semi-retired, takes a few weeks of work when he wants to."

Weems is the man who had a whistle named Elmo Tanner and a groaner named Perry Como. Where are they? Lombardo said he didn't know where Tanner was but Como seems to have found his own niche in glory.

The year was 1924 when Lombardo and the Royal Can-

adians came to the United States. Paul Whiteman was a major force on the band scene.

"Whiteman is the guy who really started all the young bands with symphonic music," Lombardo said. "He influenced every band in the world; changed them overnight. And then in those days when we came in there was Isham Jones in Chicago, Lopez was in New York, Ben Bernie was great and Abe Lyman and Gus Arnheim was a great California band."

Crosby Gets Start

"It was with Arnheim that Crosby got his start. He and Bing made 'Wrap Your Troubles in Dreams.' And then, in the mid-30s, you take a big band like Glen Gray and his rippling rhythm style—he said, 'People are tired of the bubbles' and he gave 'em up. He talked his boys into going in to the Houston-Dallas area and he does very well with one-nighters."

"Jan Garber, a top band in the 1930s—he's made his home in Shreveport, La., for the past 10 years, and his specialty in playing all the horse shows. His band are sort of local guys in Shreveport—moved down there with him."

"Ted Fio Rito is in Las Vegas, with a small unit—they call it lounge work. Les Brown and Harry James are still very active in Las Vegas—both lounges and Woodie Herman is in the lounge business. Glen Gray's Casa Loma band was built on the promise of a co-op band—all equal shares—in the 1930s but finally split up in disagreement, and Gray is living in California and doing some recording."

"And Clyde McCoy, I don't know where he is but 'Sugar Blues' sure made a big impression on our business and...

Reminiscence, anybody?

Reward Offered For Statue Return

New York (UPI) — St. Anthony of Padua Roman Catholic church today offered a reward to the thief who stole a \$300 statue of the infant Jesus from the church's outdoor nativity scene Monday.

The church offered a reward for the return of the statue and also promised that no charges would be placed against the thief.

Feeding the Family

By ZOLA VINCENT
Food Editor

The week end ahead is certain to be a busy one. It is equally certain that there are all kinds of festive leftovers, lurking in the refrigerator, relics of earlier feasting.

Happiest resolution of both certainties is to make up an assortment of molded beauties, quickly and easily; then go about your frivolous affairs with a new look in the refrigerator all ready for gay buffet or family table feasting. It's all done with unflavored gelatin molded in fancy molds or individual molds.

Molded Relish Duo

New look, new flavor excitement in these molded relish salads as a change from tossed salads. Offer them as pictured in a relish tray assortment at a buffet meal, serve them on salad greens as a meal course or offer them as ideal accompaniment for either hot or cold meat or poultry.

Cranberry Relish. For each six servings, put two cups fresh cranberries through food chopper; sprinkle with one-half cup sugar and one-fourth teaspoon salt. Let stand 10 minutes. Sprinkle one envelope, unflavored gelatin on one-half cup cold water in saucepan to soften. Place over medium heat, stirring constantly until gelatin is dissolved. Gradually stir into one-third cup real mayonnaise. Chill until consistency of unbeaten egg white. Fold in one cup mustard pickle relish, one-half cup finely diced green pepper, two tablespoons finely chopped onion and one cup finely diced celery. Turn into four-cup mold or individual molds. Chill until firm.

Chicken, Turkey or Ham Mousse Magic. Light-as-air chicken, turkey or ham mousse is a festive choice for luncheon, buffets, Sunday night supper or other galas. Use chicken or turkey, home cooked or canned.

Caviar, of course. Place small white onion rings atop triangle thin crackers and fill the rings with red caviar; sprinkle with lemon juice.

Smoked Oysters. Slice hard-cooked eggs. Remove yolks; mash and mix with mayonnaise. Place slices of egg on round butter crackers. Fill with yolk mixture; top with smoked oysters.

Far East Spread. Soften one eight-ounce package cream cheese; add three tablespoons milk and blend. Add one-half cup finely chopped chutney, one-half cup chopped walnuts, one-fourth cup chopped dates and two teaspoons lemon juice; mix well. Makes about 1 2/3 cups. Serve with saltine crackers and triscuit wafers.

Molded Punch. Here's a hot one — punch, that is. Manly hostesses, especially easterners come west, like to offer party guests or casual callers a hot punch. This one has pineapple juice base; makes 20 servings.

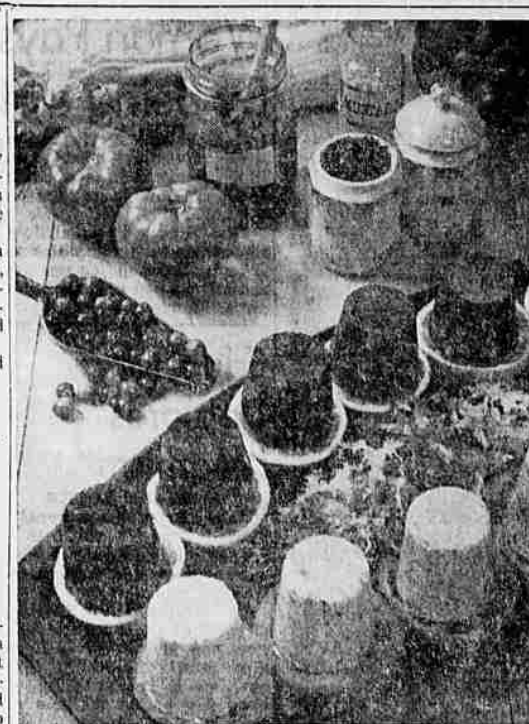
Boil three-fourths cup sugar, one cup water, four-inch stick cinnamon, two teaspoons whole cloves, six thin strips lemon peel and dash of salt together five minutes; strain. Combine with a 46-ounce can pineapple juice, three cups strong hot tea and one-half cup lemon juice; heat well but do not boil. Serve in mugs or coffee cups. Small savory sandwiches go well with this. **Greatest Newburgh Is Holiday Spectacular.**

Fresh Dungeness crab is a taste treat beyond words. The crabs are running about two pounds, are cleaned at the fish counter on request. Almost a shame to hide its delicate, delicious flavor in a Newburgh sauce but the sauce is pretty wonderful too. Six servings.

Melt two tablespoons butter in a saucepan; add one tablespoon flour and stir until smooth. Gradually add two cups cream and bring mixture slowly to boiling point. Simmer gently for one-half minute. Add two cups fresh crabmeat cut in cubes. Bring to simmer again. Mix three well-beaten egg yolks (add one-fourth cup sherry and two tablespoons brandy if desired) together and add to mixture. Season with cayenne and salt and cook over very low heat two minutes longer. Serve on toast points, garnish with paprika.

Mince-meat Muffins. Use up some of that holiday mince-meat leftover or fresh from holiday package or jar. Here's genuine treat for family and fortunate guests.

Mix and sift two cups sifted flour, three teaspoons baking powder, one-half teaspoon salt and one tablespoon sugar. Combine one egg, three-



HOLIDAY GOODIES—Now seems the perfect time for molded relishes, main dishes, salads; for using up holiday goodies and presenting them prettily throughout the New Year week end. They're so easily done ahead, leaving more time for frivolous activities.

fourths cup milk, three tablespoons melted shortening and one-half cup mince-meat and add to the flour mixture, stirring only until mixed, not smooth.

Fill greased muffin tins two-thirds full. Bake in hot oven, 425 degrees, 25 minutes. Sixteen or so small muffins.

Oyster Treat

For a holiday supper treat, saute one-half pound of mushroom caps in two tablespoons butter for five minutes (or use four-ounce can of the broiled-in-butter mushrooms). Add two tablespoons flour, a can of consommé, one tablespoon each of minced onion

and minced parsley and a cup of those good Pacific Coast oysters. Heat until sauce thickens and serve on toast points.

Pancake Topper

Make your favorite pancakes and serve topped with a mixture of chopped toasted almonds and whipped butter. The almonds add a flavor and crunchiness that will make these pancakes a special treat.

Pharmacy Phacts

From GENE WESTLAND

We all talk about having a 'rash,' meaning an irritation of the skin. It's interesting to go back and see where the word originated.

The Latin word 'rasus' meant scraping or shaving, and later the word 'rasicare' meant to scratch. Then the old French 'rasche' or 'rache' was used to explain a scurf (skin which was dry enough to be flaky, or which flaked off).

Going one step still further, we find that Elizabethan English of the 16th Century had the word 'rash' first being used to explain skin eruptions. There was plenty of reason for rashes in those days of little cleanliness. Lack of understanding of present day nutritional rules was also a contributing factor.

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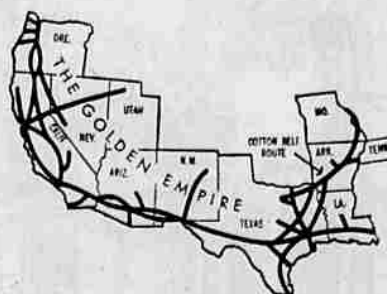
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