

Social Events

Women's News

Marketing Specialist Lists 1961 Food Cost Forecast

Corvallis-Shoppers can expect to spend about as much for groceries during the new year as they did during 1960, according to an Oregon State college extension specialist.

Miss Zelma Reigle, extension marketing specialist and delegate to the recent agricultural outlook conference in Washington, D.C., summarizes the national outlook for food in 1961. Forecasts are based on 1960 supplies and prices, unless otherwise indicated.

Meat and Poultry

A record amount of beef is predicted by the U.S. department of agriculture for the coming year, which may mean lower beef prices. Pork supplies may be lower until at least mid-1961, picking up in the fall and winter.

Miss Reigle says a little more veal will probably be seen on meat counters than has been available the last couple of years. A larger U.S. population will probably mean less lamb per person next year, although lamb production is expected to be about the same as last year.

Shoppers can look forward to more turkey and broilers next year, with possible lower prices, but none promised. Egg prices will continue at about the present level until spring when they should start to drop. Consumer preference for red meats and poultry are shown in the average amounts eaten per person each year. Beef, 86 pounds; pork, 64 pounds; veal, 6 pounds; lamb, 4 pounds; turkey, 6 pounds; and chicken, 29 pounds.

Seafoods

Amount of fresh and frozen seafood offered shoppers through the winter should be about the same as a year earlier. Canned red salmon and California sardines should be noticeably more plentiful, tuna prices should remain about the same. On a cost per serving basis, seafood ranks as one of the best protein bargains, Miss Reigle says. About 160 varieties or forms of seafood are available. And in Oregon, there are 26 species of shellfish available during the year at most markets.

Dairy Foods

Little change is expected in milk prices for 1961. Measured in terms of minutes the family wage earner has to work to buy a quart of milk, the price is the lowest in history. Miss Reigle notes. In 1960, it took 26 minutes of factory work to buy a quart of milk at 7 cents a quart. In 1959, it took only 6.3 minutes to buy a quart of milk at 25 cents a quart. Shoppers are expected to continue to buy more cottage cheese, sour cream, non-fat dry milk, and ice cream. A definite preference for these items has been noted in the last 10 years due to improvement in these foods and a more weight-conscious population.

Processed Foods

Prices on some processed foods may advance during the new year, as processing costs increase. However, with the increase in the two-paycheck family, consumer demand for these time-saving foods will likely continue at current levels.

Fruits, Vegetables and Nuts

Fresh and processed fruits—mainly non-citrus fruits, including apples and pears, may advance in price during the first half of 1961 because of smaller production in 1960.



Although the use of sour cream in cookery dates back to before Grandma's day, its popularity has increased considerably in recent years since the manufacturing of dairy sour cream. This tangy flavored dairy food has many wonderful uses, one being a major ingredient in Sour Cream Date Pie. It may be served with a side dish of unsweetened cream.

Use 1½ pint dairy sour cream, 1 egg beaten, ½ cup firmly packed light brown sugar, 1 cup finely chopped pitted dates, ½ cup chopped walnuts, 1 teaspoon grated lemon rind, ¼ teaspoon salt, pastry for one 9-inch unbaked pie shell and lattice top.

Combine filling ingredients and mix well. Pour into unbaked pie shell. Cover with lattice top and flute edges. Bake in hot oven, 425 degrees, 10 minutes. Reduce temperature to slow oven, 325 degrees, and bake until filling is set and crust lightly browned, about 30 minutes.

Students In Murphy For Holidays

Murphy—Home for the holidays are Mr. and Mrs. Pat Barrett who are visiting with Mrs. Barrett's parents, Mr. and Mrs. Paul Sakraida, Provolt. The Barretts are living in Ashland where he is a sophomore at Southern Oregon college.

David Anderson, son of Mr. and Mrs. Robert Anderson, Fruitdale road, Murphy, is at home for the Christmas vacation. He is studying at the University of Portland where he is majoring in music. He will be remembered by many as the drummer with the Grants Pass High school band until his graduation last year.

Mr. and Mrs. L. J. Buddenhagen of Murphy Creek road are enjoying a Christmas visit with their sons, James and John. James, a freshman at Stanford University in California, and John, a sophomore at Southern Oregon college in Ashland, will be home until early in January. After their return to school, Mr. and Mrs. Buddenhagen will leave on an automobile trip through Mexico and Central America on their way to visit with another son, Ivan, who lives in Central America with his family. He is a plant zoologist with a branch of United Fruit company.

Christmas cards brought news of former Murphy residents. Mr. and Mrs. Frank Wood and their family are now living in Phoenix, Ariz., where he is manager of a Piper Cub aircraft agency. Their oldest son, Steven, a Merit Scholarship winner of two years ago, is attending Colorado School of Mines in Denver.

Mr. and Mrs. Byron Grow, longtime residents of Murphy, are now living in Los Angeles, after making an extensive automobile trip following the sale of their river home in Murphy last year.

Word from Mr. and Mrs. Bill Potts, a former teacher at Murphy grammar school, informs us of the birth of a third child, a son, David, last June. Mr. Potts is now teaching in Wells, Minn.

Visitors Arrive In Applegate

Applegate—Many Applegate families had friends and relatives visiting them over the Christmas holidays.

Mr. and Mrs. LeRoy Brown and daughter of Santa Barbara spent the holidays with Mrs. Brown's parents, the Rev. and Mrs. Thornton Gappen. Mr. and Mrs. Vernon Brown of Lebanon, parents of LeRoy Brown, also spent a week with the Gappens visiting with their son and his family.

Mr. and Mrs. Jesse Richards, LeCrescenta, Calif., is spending the holidays with her daughter and family, Mr. and Mrs. Clay Brion. Their daughter, Miss Allison Brion, who has been ill, was able to attend the school Christmas program and will be able to resume her studies after the holidays.

Mr. and Mrs. Elvis Offenbacher, Arcadia, spent the holidays at the home of the Leon Offenbachers.

Mr. and Mrs. Ronnie Palmerton and son, Mike, spent the holidays visiting at the homes of their parents, Mr. and Mrs. Gene Krouse and Mr. and Mrs. L. H. Palmerton.

Holiday Activities Told For Tiller School Officials

Tiller—Tiller Elementary school teachers spent Christmas at their homes except for Miss Rosie Alsip, who visited relatives in San Diego, Calif. The Howard Wards have as their guests their son and daughter-in-law and grandchildren and Mrs. Elena Barber has as a guest her mother, Mrs. Rolland Myers, Monmouth.

Avery Greenman spent Christmas with his family at home where they had an open house for their friends Christmas afternoon.

Mr. and Mrs. Jim L. Jenks and family left Friday for Bremerton, Wash., to spend Christmas with her parents, the W. A. Bells.

Mr. and Mrs. Richard B. Slater and children also left Friday for Tacoma and Castle Rock, Wash., where they are spending the holidays with his parents.

Holiday guests of the Jim H. Jenks are Mr. and Mrs. Harvey Jenks and son, Harold, of Fall Creek, Ore.

Visitors

Mr. and Mrs. Robert Lytle Jr. and small son, Rex, of Philomath are spending the Christmas holidays with their parents, Mr. and Mrs. Robert Lytle Sr., 740 Walker avenue, Ashland, and with Mrs. Lytle's mother, Mrs. Georgia Smith, Camp Baker road, Phoenix.



Wednesday night about 11:30 we had our doubts about an 8 a.m. Thursday deadline. But everyone in the family made it. The household arose about 6 a.m., breakfast was made and eaten, lunches were packed, both for the travelers and for the two headed for work, luggage was assembled and stowed in the little car and at 7:50 a.m. the holiday visitors were headed home. Pappy had even washed the breakfast dishes before they left.

Whenever the young marrieds prepare to take off after a visit, we always marvel over how much they can pack away in the little beetle-shaped car. Perhaps son-in-law is more efficient at packing than most. This morning he was faced with a mound of luggage, extra coats and car robes, a big sack filled with sandwiches and cookies, some books from the largish library which daughter left at home after college days were ended and a box of letters which she decided to take home with her to read and sort.

In no time at all the entire lot was neatly tucked into various nooks and crannies. Once we saw him stow three adults, their luggage, picnic box and a largish Weimaraner dog into the little car's interior. This time Raus had been left behind in the boarding kennels where it was anticipated he would spend his time morosely howling or sulking over the cold-hearted treatment received from his master and mistress.

This week end the householders will be faced with the task of taking down the Christmas decorations, finding the proper spot and use for the Christmas presents and with a general tidying of the rooms. Every year we meditate over the fact that the green boughs, holly, tinsel and pretty ornaments which looked so bright and gay on Christmas eve can, after a week, look so forlorn and cluttered. Tonight, and surely by Saturday night, we will view the whole array with distaste.

Last night's crisp air and glittering sky compensated somewhat for the days and nights of miserable fog which enveloped the valleys and made safe and quick motoring almost an impossibility. Guests invited to the numerous wedding, receptions and other holiday events either stayed regretfully at home, or groped their way painfully there and home again. Taxi firms were forced to tell passengers that they could not pick them up for 30 or 40 minutes because of increased business and the length of time it took the drivers to make their way in the thick weather.

One hostess reported that she went down town in the late afternoon of the day of her party and lost her way in the fog returning home. Much to her surprise, 23 of her 30 invited guests showed up for the party that night.

Another Medford woman who recently moved to a new home in the country also lost her way and was forced, to ring the doorbell at a house she came to and inquire "Where am I?"—O.S.

Good Eating Here to Stay Says Famous Swiss Chef

By GAY PAULEY

UPI Women's Editor

New York—(UPI)—A famous chef says that good eating is here to stay, even though we cook spend fewer hours in the kitchen than ever before.

Swiss-born Charles P. Finance, a chef since 1925, isn't worried that the introduction of frozen, dehydrated or heat-and-serve foods will eventually end creativity in the kitchen.

"Good eating will never get lost," said Finance in an interview. "This country has the very best in the raw materials; and the food industry is geared to make preparation easier for the housewife. Spinach comes washed and the heavy stems removed. Shrimp, peeled, ready to cook. Is it creative when the housewife has to do this? No."

"Granted," he added, "she pays more for the food prepared."

Finance, 51, a native of St. Gall, Switzerland, was the son of a chef and innkeeper. He has cooked in hostels in 15 European countries and was head chef for the Caribe Hilton and Greenbrier hotels until two and one-half years ago when he joined the Sheraton Palace hotel in San Francisco as executive chef.

Finance headed the four-member team of U.S. chefs who recently took first prize at the "Culinary Olympics" among 11 nations at Frankfurt, Germany.

"We served some 250 guests food pretty typical of America," he said—chicken, Rock Cornish game hen, roast beef and ham steak. "I think," he added, "that it was a combination of our skill of preparation plus the quality of those raw materials I spoke of earlier which won the prize."

Finance came to New York recently to supervise the first formal dinner of the California Wine and Food society. The results were an exercise in gourmetmanship.

Featuring foods and wines of the West coast, the dinner opened with avocado stuffed with oysters, caviar and crab meat, worked through a beef consommé flavored with leeks and sherry, followed by abalone served with mushrooms, roast Chukar partridge in casserole with a side dish of persimmons in lime jelly on lettuce, Oregon Tillamook cheese, and to top it all, fresh pineapple marinated in wine and liqueur with a flaming meringue cover.

Even as he talks of the superiority of U.S. food products, the chef adds that we women in the United States generally are inferior cooks when compared to European women.

"In Europe, cooking skill is inherited . . . handed down from mother to daughter," he said. "Not often in this country though."

But Finance says that he's seen a decided growth of appreciation for good food, well prepared "not hamburger and french fries," in the brief 12 years he has been in America.

"Look at the increase in the number of gourmet societies," he said. "People travel more . . . taste more regional and national dishes."

Finance is married and has one son, Charles Jr., 25, who is not following his father's career. The chef rated his wife as "an excellent cook, but not inclined to do much about it when I'm around."

Shortage of Men Means Problems in West Berlin

By JOSEPH FLEMING

United Press International

Berlin—(UPI)—If you're looking for a wife and you're cultured, honorable, educated, warm-hearted and of good character come to Berlin. Money doesn't matter.

Here you will find pretty, spirited blondes and brunettes of irreproachable character who can cook and sew, drive an automobile and are interested in nature, companionship, music, literature, sport and politics.

Some are teachers, some the widows of civil servants, some secretaries, some farmers' daughters. All are of good families. Or so the marriage advertisements say.

"Stylishly fat" or thin, 19 or 55, they have one thing in common. They are seeking that one commodity that still is in short supply despite the "economic wonder"—men.

The shortage has produced a boom in lonely hearts clubs, filled the classified sections of newspapers with advertisements headed "charming, slim lady," "a good comrade," "professor's daughter," "horse lover," and "gym teacher."

The shortage also has made the city a fertile field for marriage swindlers, gigolos and d d homely men.

It has made Western allied soldiers who dislike the army leave the city with regret when their tour of duty ends.

Also, of course, has caused many social problems, not the least of which is a high rate of illegitimate births.

Strangely enough the shortage has not made a man such a valuable property that wives hold on to their husbands through thick and thin. Most of the divorce suits are started by women.

West Berlin still shows the scars of war more than any other West German city. In West Germany ruins have all but disappeared. Here despite booming reconstruction programs the empty spaces left by 154 major American and British air raids still are everywhere.

And so it is with the shortage of men.

Statistics tell the story. For every 100 men there are 136 women.

In the West German city of Hamburg the figure is 116.9 women to 100 men.

College Students Home for Holidays

Applegate—James Settles, son of Mr. and Mrs. Earl Settles, Applegate Shopping Center, is home for his Christmas vacation. He recently was invited to join the Blue Key Honor Students society at Pacific university, Forest Grove, where he is a student.

Other college students home for the Christmas vacation are Miss Julie and George Brown and Miss Lorraine Teske from Southern Oregon college; Miss Juanita Downing, Charles, Russell, and Truman Elmore, Miss Miriam Gappen, Steve Hoffman, Gary Burrell, and Miss Mary Herriott and her roommate Miss Judy Nakamura from Oregon State college.

Miss Lee Teske who is teaching at Port Orford is also spending the Christmas vacation at the home of her parents, Mr. and Mrs. Harold Teske on Thompson Creek.

Fifty Plus Club

The Medford Fifty Plus club will meet Friday, December 30, at 12:30 p.m. at the St. Mark's Episcopal church parish hall. Those attending are to take a sack lunch.

Sparkling Dessert

Try this sparkling and bubbly dessert that is both light and easy to prepare. Drain canned fruit cocktail, add gingerale and a little of the syrup; chill thoroughly. Serve in a tall sherbet glass topped with a small scoop of ice cream.

Family Gathers At Scott Home

Illinois Valley—Holiday visitors at the home of Mr. and Mrs. Albert Scott, Kerby, Ore., were seven of their eight children and sixteen grandchildren.

Together were Mr. and Mrs. Alan Claudon, Richland, Ore.; Mr. and Mrs. Standley Broadus and family, Springfield, Ore.; Mr. and Mrs. Freeman Scott and children, Kerby; Mrs. Lillie Martin and family, Miss Arle Scott and Mr. and Mrs. Delbert Scott and family, Cave Junction, and another son, Andy.

Afternoon guests on Christmas day were Mrs. Moses Huff and children, Medford.

Use scissors to cut celery, parsley, green pepper, and the baby's meat. Wet the scissors to cut dates, figs and marshmallows.

Pocahontas Lodge Slates Dinner

Pocahontas lodge has planned a potluck dinner Friday, December 30, at Redman hall on Apple street at 8:30 p.m.

A business meeting will follow at 8 p.m. and a card party will close the evening. Members are privileged to take guests for the dinner and card party.

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