

Feeding the Family

By ZOLA VINCENT
Food Editor

Straight From the Cabbage Patch

There's a super abundance of new green cabbage from California cabbage patches for adding variety and color to February menus along with needed vitamin C. Low in cost, versatile in menu performance, cabbage goes raw into cole slaw and into any vegetable salad combination. Crisp and quickly cooked, it makes good eating as hot vegetable.

Cole Slaw Variations

One pound of cabbage as purchased gives four average servings of cole slaw; makes approximately three cups of shredded cabbage depending on how fine the pieces are cut. Generally about three-quarter cup dressing is used with three cups shredded cabbage for cole slaw.

Basic cole slaw dressing is made by dissolving one-half cup granulated sugar in one-third cup cider or wine vinegar. Add one-half cup evaporated milk, beating until mixture thickens. Add one-quarter teaspoon salt.

Spices and herbs for complementing cole slaw dressings (or hot cabbage for that matter) include basil, caraway seed, celery seed, whole cumin seed, curry powder, dill, dry mustard, nutmeg and tarragon.

Prune Sandwichery

Here is a really new note in sandwich making. Add zest, bright new flavor and good nutrition to sandwiches by using the wonder fruit, California prunes, in ways like these at breakfast and luncheon. Good for snacking, too.

Mashed plumped prunes on hot buttered toast.

Chopped prunes and peanut butter on toasted English muffins.

Plumped prunes mashed and cream cheese on rye bread.

Chopped prunes blended with chopped canned luncheon meat on whole wheat bread.

Plumped prune halves and deviled ham on white toast.

Chopped prunes, grated carrots and cottage cheese on split toasted club rolls.

Chopped prunes and a chopped candied ginger on nut loaf.

Clam-Corn Chowder Makes Good Eating

Here is a luncheon or supper specialty that is certain to satisfy the family. Six generous servings using one pint of fresh clams or two eight-ounce cans and a can of whole-kernel corn; a bargain in good eating. Six servings.

- 1 pint fresh clams or 2 cans clams
- 1/4 cup chopped bacon or salt pork
- 1 cup chopped onion
- 1 cup clam liquor and water
- 1 cup diced potatoes
- 1 teaspoon celery salt
- 1 teaspoon salt
- Dash pepper
- 1 can (8 ounces) whole-kernel corn
- 2 cup milk
- 1 tablespoon butter or other fat
- 1/3 cup cracker crumbs

Drain clams and save liquor; chop clams. Fry bacon until crisp and drain on absorbent paper. Cook onion in bacon fat until tender. Add clam liquor, potatoes, seasonings and clams. Cook about

15 minutes or until potatoes are tender. Add corn, milk and butter; heat. Stir in cracker crumbs. Garnish with bacon sprinkled over top.

Spiced Baked Bananas

Bananas are the principal food import in Los Angeles harbor. Here we bake this popular fruit for a change as accompaniment to meat or poultry dishes. Six servings.

- 3 large firm bananas
- 1 1/2 tablespoons fresh lemon or lime juice
- 3 tablespoons sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon clove
- 1/2 teaspoon grated orange rind
- 1/4 cup fresh orange juice
- 1 tablespoon butter or margarine

Peel bananas, cut in half crosswise, then into lengthwise halves. Dip in lime juice; place in a 10x6x2-inch baking pan. Pour all remaining juice over bananas. Combine sugar with spices, grated rind and juice. Pour over bananas. Dot with butter; bake in moderate, 350 degree, oven for 20 minutes.

No Excuse for Menu Monotony

Menu monotony is a disease! Many women have it... and it is communicated to their families. The family becomes restless, irritable, seeks opportunities to eat elsewhere. It sometimes even results in friend husband having high blood pressure (momentarily, of course). All because the lady of the house, the keeper of the cookery, needs a shot of imagination.

We pack this market report with suggestions for bringing new interest to menu planning; new ways of keeping the family content with home cooking.

Fish and Shellfish. Let's start with a reminder of a few of our wealth of coast-caught fish and shellfish. How recently have you treated the family to Dungeness crab, flounder, halibut, oysters, rockfish, salmon, scallops or shrimp? Any cookbook gives shrys galore for pan frying, baking, broiling, poaching, casseroles, demizons of the deep. Many varieties are superb in cocktails, salads for a change. All have an affinity for lemon wedges for quick squeezing so remember the lemons.

Meat and Poultry. Lamb quality is excellent, prices seasonally low. Lamb legs and chops are very good but how about lamb pot roast, stuffed shoulder of lamb, baked lamb steaks with minted stuffing, lamb curry, Irish stew? There are many thrifities among the beef cuts; pot roasts, sauerbraten, round steak smothered in plentiful onions, Swiss steak, short ribs, baked flank steak, corned beef brisket? Try oven barbecuing some of

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Weather

FORECASTS
Medford and vicinity: Variable cloudiness and mild temperatures today. Mostly cloudy tonight and Monday with possibly a few light showers on Monday. High today near 60. Low tonight 35 to 38. High Monday 52 to 55.
Western Oregon: Mostly cloudy Sunday and Monday. A few showers today. Intermittent rain tonight and Monday. Mild temperatures. High both days 48 to 58. Low tonight 40 to 48.
Northern California: Fair today and Monday. A day of showers in Crescent City area. Morning fog in San Joaquin valley.

LOCAL DATA

TEMPERATURE: Mean yesterday 48; above normal 7.
Record high this date 64 in 1941.
Record low this date 20 in 1949.
PRECIPITATION: 24 hours to midnight 0.
Total this month 49 in, 17 in above normal.
Total since Sept. 1 8.58 in, 2.61 in below normal.

HUMIDITY: Lowest yesterday 62%; highest this a.m. 99%.

CITY

Brookings	59	46
Klamath Falls	48	32
Medford	47	38
Portland	55	47-12
Seattle	54	44-14
Spokane	58	44-04
Yakima	46	32-14
Eureka	61	47
Red Bluff	69	45
Sacramento	61	42
San Francisco	65	44
Los Angeles	76	53
Phoenix	71	43
Denver	59	25
Chicago	28	24
Miami Beach	84	65
New York	34	28
Washington, D.C.	36	23



WILLIAMS CONGRATULATED—G. Mennen Williams, the new assistant secretary of state for African Affairs, left, is congratulated by Nigerian Ambassador J. M. Udochi after the former Michigan governor was sworn in at Washington. In center is W. M. Q. Halm, ambassador from Ghana. (UPI Telephoto)

those bargain priced broiler-fryers in a zesty tomato sauce or make a Brunswick stew with assorted vegetables for a one-dish meal that will be a conversation piece.

Vegetable Variety. Cabbage and potatoes lead the value parade with plenty of carrots, cauliflower, celery, hard squash, topped turnips, rutabagas, spinach.

Fruit Displays. Apples for baking, avocados for salad making, bananas for baking, grapefruit, oranges and lemons so essential for their vitamin C at this season.

Other Pleasants. Put in supplies of these "specialized" items: rice, canned ripe olives, all cranberry products, peanuts and peanut products, and small red beans. Put cottage cheese and cheddar cheese in menus more often. Good marketing!

Locals

Erects Residence—The city building department recently issued Tom Whittle a permit to erect a \$10,000 residence at 2033 Gary st.

Attends Funeral—Job Beriman, Jacksonville, left last week to attend funeral services for his brother George in Springfield, Ill.

Mail Boxes Stolen—Roy Johnson, Webster Orchards, route 2, Central Point, reported to sheriff's deputies Friday that his and his neighbor's mail boxes were taken during the night.

Convalescing—Mrs. Louise "Mom" Robinson, Gold Hill, is convalescing from a broken hip suffered in December. She is at the Jackson County Farm home. Mrs. Robinson has been a resident of Gold Hill for 30 years.

Family Returns—Mr. and Mrs. Roy Robinson returned to their home in Illinois Valley recently after taking their daughter, Bonita, to the University of Oregon Medical school where she underwent heart surgery.

Grandson—Marine Staff Sgt. and Mrs. W. E. Cohee, Yuma, Ariz., are the parents of a boy born Jan. 29 weighing 8 1/2 pounds. The baby is the couple's fourth child and third son. Mrs. Cohee's father is F. B. Liddell, 712 Newtown ave.

Nile Sale—A food sale will be held for the patrol by the Daughters of the Nile on Feb. 10 and 11 at Home Appliance in Medford. Those wanting further information or pickup service should call Spring 2-9265.

Convalescing—Convalescing at home following tonsillectomies at Rogue Valley hospitals are Buz Howard, 7, son of Mr. and Mrs. Bill G. Howard, 5204 South Pacific highway; and James Libby, 5, son of Mr. and Mrs. Leslie Libby, 2980 Hanley rd., Central Point.

Meeting—The Jackson County Young Republicans group will hold a potluck dinner and meeting today at 6:30 o'clock at the home of Mr. and Mrs. R. Bishop, 48 South Barneburg rd. Officers will be elected and all interested persons are invited to attend.



FOOD FOR BIRDS—A dozen or so robins and a couple of miscellaneous birds, including the one above, have found a bonanza in this mountain ash. The birds chirping merrily, subzero or not, have been feasting on red berries, as a rule gobbled up by birds in the fall. This year, apparently, the birds passed up the berries on an early trip south, leaving the delicacies for the hardy ones who decided to stick it out during the winter. (UPI Telephoto)

Court Records

MUNICIPAL COURT
Emil Reas, improper turn, twice, \$10 and \$10.
Wynna June Huffman, violation of basic rule, \$10.
Leora Pettijohn, failure to obtain Oregon operator's license, \$15.
Richard Dale, violation of basic rule, \$25.
Heinz Guenter Bertram, disobeyed stop sign, \$10.
Crestle Allen Thorp, disobeyed stop sign, \$10.
Jerry Bobby Reeves, no operator's license, \$5 suspended.
Edward Julius Neumann, disobeyed stop sign, \$10.
William Orville Burnett, violation of basic rule, \$10.
Linda Gall Thomas, no operator's license, \$5.
Grove Isaac Steven, violation of basic rule, \$10.
William Emil Boone, violation of basic rule, \$10.
Robert Vincent Wagner, violation of basic rule, \$10.
Tod Arthur McVay, no operator's license, \$5.
William Dean Brown, violation of basic rule, \$25; operating without headlights, \$10.
Monty Charles Penwell, violation of basic rule, \$10.
Richard Dale Burchell, violation of basic rule, \$10.
Sheryl Marie Callif, violation of basic rule, \$10.
Stephen Stanley Parris, violation of basic rule, \$25.
Donald Warren Mann, violation of basic rule, \$25.
Douglas Lee Williams, violation of basic rule, \$10.
Edwin Howard Ellis Jr., wrong way on one-way street, \$5.
Dennis Brian Halkey, disobeyed stop sign, \$10.
Mary Ethel Burns, violation of basic rule, \$25.
Walter Michael Luder, violation of basic rule, \$25.
William Ruben Peyton, violation of basic rule, \$10.
Joseph Kathrein, violation of basic rule, \$10.
Robert Duane Shaogle, violation of basic rule, \$25.
George Thomas Dunphy, violation of basic rule, \$10.
Richard Joe Foulon, violation of basic rule, \$10.
Henrietta Lovona Carter, operating without headlights, \$5.
David Eugene Routhier, inadequate equipment, \$5 suspended.
Juanita Shroock McCurry, disobeyed stop sign, \$10.
Howard George Williams, failure to stop at railroad track, \$10.
Joseph Kathrein, violation of basic rule, \$10.
Alva Reed, violation of basic rule, \$10.
James Leon Guss, violation of basic rule, \$25.
Ora Stapleton Davis, violation of basic rule, \$25.
David Ernest McClurg, improper lane usage, \$10.
Muriel Janice Allen, no tail lights, \$10 suspended.
David Eugene Routhier, violation of basic rule, \$25.
William Arthur Parish, violation of basic rule, \$25.
Lloyd Orby Nikodym, violation of basic rule, \$10.

DISTRICT COURT
Johnnie H. Eller, no operator's license, \$5.
Harry G. Webber, violation of basic rule, \$20.
Joe R. Oliver, overweight load, \$25.
Craig C. Kinder, obstructed vision, \$5.
Lloyd L. Hoffins, failure to stop, \$15.
Gerardine R. Mansfield, failure to dim lights, \$5.
Edna L. Larson, no vehicle license, \$5; violation of basic rule, \$50.
Kenneth C. Sutherland, violation of basic rule, \$15.
Edna L. Larson, no lights, \$7.50.
Cecil W. Barker, overweight, \$19.
Ernest H. Henson, four in seat, \$5.
Sharald W. Chapman, overweight, \$15.
Sally B. Eason, no operator's license, \$5.
Anton Ring, inadequate brakes, \$10.
John A. Curtis, failure to dim lights, (twice) \$7.50, \$7.50.
Bertrice Moore, no operator's license, \$5.
Robert D. Johnson, dumping rubbish, \$15.
Ralph E. Young, improper passing, \$15.
David L. Steen, improper passing, \$20.
Joseph P. George, failure to stop, \$15.
James A. Woodridge, failure to display combined weight, \$5.
Edna L. Larson, no operator's license, \$5.
Cecil Barker, overweight, \$19.
Ernest H. Henson, four in front seat, \$5.
Arthur Limbeck, failure to signal, \$5.
Bobby L. Shirley, failure to stop, \$15.
Walter J. Carr, overweight load, \$15.
Carl G. Pant, no public utility commission permit, \$15.
Raymond J. Pitts, disobeyed stop sign, \$15.
Alvin D. Kroon, failure to stop, \$15.
Jack L. Mond, illegal dumping of rubbish, \$20.

CIRCUIT COURT
Dorothy Mae Foster vs. Jack Ace Foster, divorce decree.
Mary Lou Wallace vs. Richard E. Wallace, divorce complaint.
Mary M. Drager vs. John Drager, divorce complaint.
Lowell LeRoy Brooks vs. Susan Precilla Brooks, divorce complaint.
Charles Hopkins Jr. vs. Helen June Hopkins, divorce decree.

MARRIAGE LICENSE APPLICATIONS
Elmer Silas Gill, route 1, box 461A, Central Point, and Patricia D. Reeder, route 1, box 291, both Central Point.
Dave Elden Harnden, Happy Camp, Calif., and Barbara Ann Curtis, Happy Camp, Calif.

News About Servicemen

WITH SQUADRON
Russell Dee Wall, aviation storekeeper second class, U.S. Navy, is serving aboard USS Lexington aircraft carrier with a fighter squadron attachment of the U.S. Seventh fleet.

Wall received a commendation for the second time within the last four months with seven other men of the squadron.

The Lexington sailed from San Diego, Calif., in October, was in Hong Kong for Christmas and later in the Philippines.

As aviation storekeeper, Wall has had five years in the Navy. He is the son of Mr. and Mrs. Carl Wall, Jacksonville. His wife lives in California.

Births

HENKELMAN—To Mr. and Mrs. Norman B., 314 East Sixth st., Medford, Feb. 2, 1961, boy, 5 1/4 pounds, at Rogue Valley hospital.

FARNSWORTH—To Mr. and Mrs. Willard, 2883 Georgia st., Medford, Feb. 2, 1961, boy, 7 3/4 pounds, at Rogue Valley hospital.

LARSON—To Mr. and Mrs. Adolf C., 6 Hamilton st., Medford, Feb. 4, 1961, boy, 8 1/2 pounds, at Rogue Valley hospital.

SMITH—To Mr. and Mrs. William L., route 4, box 432F, Medford, Feb. 3, 1961, twin boys, 6 1/4 and 7 pounds, at Rogue Valley hospital.

HAYES—To Mr. and Mrs. William C., 845 Posse lane, Medford, Feb. 4, 1961, girl, 3 1/2 pounds, at Rogue Valley hospital.

BALDWIN—To Mr. and Mrs. Ralldolph E., route 2, box 635, Central Point, Feb. 3, 1961, girl, 7 pounds, at Rogue Valley hospital.

THEATER INFORMATION SERVICE
CALL SP 3-7323
FOR FULL INFORMATION ABOUT YOUR THEATERS

OBITUARIES

JOHN F. ERICKSON
John Fred Erickson, 72, of 231 South Holly st., a resident of Medford for the past 39 years, died in a local hospital Friday morning.

Mr. Erickson was born in Minneapolis, Minn., on July 12, 1888. He was married to Miss Laura Bates at Seattle, Wash., on Nov. 6, 1913, and they moved to Medford in 1922.

For many years Mr. Erickson owned and operated the Modern Plumbing and Sheet Metal company, selling the business in 1946. In 1952 he was appointed city plumbing inspector for Medford, which he served for seven years. He served on the city council for six years, and was a member of the Medford Elks lodge for 33 years.

He is survived by his wife, Mrs. Laura Erickson, Medford; one daughter, Mrs. June W. Hill, Portland; one son, Raymond C. Erickson, Palo Alto, Calif., and four grandchildren.

Funeral services will be held at the Perl Funeral home Monday at 1:30 p.m. with the Rev. George R. V. Bolster, rector of St. Mark's Episcopal church, officiating. Cremation services will be private at the Siskiyou crematorium.

The family has requested that in lieu of flowers, donations may be made to the Heart Fund in care of the local postmaster. Honorary pallbearers will be James Bolton, Earl Mercer, Archie Turpin, Paul Lawson, Frank Douglas and Herb Mackie.

ANN E. JOHNSON
A requiem mass for Mrs. Ann E. Johnson, 62, of 2355 Roberts rd., who died Friday, will be offered by the Rev. John Ilg at Sacred Heart Catholic church Tuesday at 9 a.m. Recitation of the Holy Rosary will be held Monday at 7:30 p.m. at Conger-Morris funeral home downtown chapel. Committal will be in Hillcrest Memorial park.

Mrs. Johnson was born Nov. 16, 1898, in Stockton, Calif., and had lived in southern Oregon for the past two years.

Survivors include her son, Clarence W. Johnson, Medford; a daughter, Mrs. Doris M. Gunn, Alaska; three brothers, Charles Szabo, Stockton, Calif.; Francis Szabo, Sacramento, Calif.; and Joseph Szabo, San Francisco, Calif.; and three grandchildren.

RICHARD L. KEZER
Funeral services for Richard Loren Kezer Jr., infant son of Mr. and Mrs. Richard L. Kezer, of 526 1/2 North Front st., were held yesterday morning at Conger-Morris downtown chapel. Harlen S. Nixon, presiding minister of the local congregation of Jehovah's Witnesses, officiated. Committal was in Eastwood Odd Fellows cemetery.

Survivors, besides the parents, included a sister, Ronda Lorraine, at home, and grandparents, Mr. and Mrs. C. I. Kezer, Medford.

KATHERINE L. BARNES
Funeral services for Mrs. Katherine LaRose Barnes, 60, of route 2, box 233, who died Wednesday, will be held at Conger-Morris funeral home downtown chapel Monday at 9:30 a.m. The Rev. William McLeod of Sacred Heart Catholic church will officiate. Committal will be private in Hillcrest Memorial park.

Mrs. Barnes was born July 1, 1900, in Portland, and had lived in Medford for the past six months.

Survivors include a stepdaughter, Mrs. Warren W. Roseberry, Bakersfield, Calif. It is requested that friends make a memorial contribution to the Heart Fund, in care of the local postmaster, in lieu of sending flowers.

CHARLOTTE MAE DAILEY
Funeral services for Miss Charlotte Mae Dailey, of route 1, box 485, Talent, who died Thursday, will be held in Hillcrest Mortuary chapel on the North Phoenix rd. Monday at 1 p.m. The Rev. L. G. Devey of the Ashland Lithia Church of Christ will officiate. Committal will be in Hillcrest Memorial park, with Ashland

Mortuary in charge of arrangements.
Miss Dailey was born June 21, 1928, in Stanley, Wis. She lived in Wisconsin until 1954, when she moved to Talent. She was employed in the Jackson County Farm home and was a member of the Jackson County Employees' association and the Ashland Lithia Church of Christ.

Survivors include her parents, Mr. and Mrs. Chester Shilts, Klamath Falls; a brother, Harold Dailey, Talent; a half-brother, Melvin Shilts, Talent; and two half-sisters, Miss Alice Shilts, Talent, and Miss Sharon Shilts, Klamath Falls.

HOWARD LAMB
Ashland—Howard Jesse Lamb, 84, of Beecher Rest home, Ashland, died Saturday morning. He was born in Oak Center, Minn., June 26, 1876, and had lived in Ashland 32 years. Funeral arrangements will be announced by Litwiler's Funeral home, Ashland.

CARL STINSON
Ashland—Carl Stinson, 260 North First st., Ashland, died at the local hospital Saturday morning. Among the survivors is his wife, Thelma Stinson, Ashland. Funeral arrangements will be announced by Litwiler's Funeral home, Ashland.

MRS. FANNIE M. REED
Mrs. Fannie M. Reed, Central Point, died yesterday in a local hospital. Funeral arrangements will be announced by Siskiyou Funeral Service directors of Chapel in the Trees Mortuary.

OWEN P. SHORT
Funeral services for Owen Page Short, 46, of Carpenter Hill rd., who died in a house fire Wednesday, will be held at Hillcrest Mortuary chapel, on the North Phoenix rd., Monday at 11 a.m.

The Rev. Edward Stauffer of the First Baptist church will officiate. Committal will be in Hillcrest Memorial park with Conger-Morris, funeral directors, in charge of arrangements.

Mr. Short was born April 12, 1914, in Texas, and had lived in southern Oregon for the past six years. He was married Nov. 24, 1949, in Reno, Nev., to Delores Robins, who survives.

Other survivors include four sons, Norman D. Short and Arlen P. Short, Medford, Calif.; Michael M. Short, with the U. S. Navy; and Larry Santos, Modesto; two daughters, Linda Short, at home, and Mrs. Carol Bartley, Modesto; his parents, Mr. and Mrs. Arthur Short, Salida,

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