

Yreka Lodges Install Officers In IOOF Hall

Yreka — Miss Floy Johnston was seated as noble grand of Hope Rebekah lodge and Albert Farrow took office as noble grand of Yreka lodge, IOOF, at installation ceremonies held at the Odd Fellows hall January 28. The motto chosen for the new year is "Fun in '61." The new Rebekah noble grand chose pink and green for her colors and these were used in the decorations.

Installed for Yreka Odd Fellows were Mr. Farrow, noble grand; Walter Garchow, vice grand; Ulysses Stanshaw, secretary; and Cecil Keyes, treasurer.

Officers of Hope Rebekah lodge are Miss Johnston, noble grand; Mrs. Mary Bovee, vice grand; Mrs. Velma Dodson, secretary; Mrs. Dolores Landrum, financial secretary; and Mrs. Ora Freeman, treasurer.

Miss Johnston wore a pink lace gown for her installation and a pink rose corsage. Mrs. William Singleton, outgoing noble grand, presented Miss Johnston with a bouquet of pink carnations.

Mr. Singleton presented his wife her past noble grand's pin and Robert Skiller received his past IOOF noble grand's pin from Mrs. Skiller. Mrs. Mildred Wilmarth sang.

Canned Soup Makes Quick Fish Chowder

For a quick chowder, blend 1 can condensed cream of mushroom soup, 1 can cream of tomato soup, a soup can of milk and a cup of light cream together and heat over a low flame for 20 to 30 minutes, stirring occasionally. Add a 6-ounce can of lobster, crabmeat, shrimp, tuna or salmon and heat the soup thoroughly. Garnish with chives.

Serve with warm crackers, a crisp spring salad and fresh lemon meringue pie. This recipe comes from the kitchen of Margaret Spader, home service editor of the Gas Appliance Manufacturers association.



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HEAVENLY HOLLYWOOD BREAD IS BAKED BY FLUHRER'S BAKERY

Social Events ♦ Women's News

Talent Federated Club Lists Hobby Show Winners

Talent—Clyde E. Smith, Ashland, philatelist and member of Southern Oregon Stamp club, won the grand award for his display of Civil War stamp covers at the recent hobby show of the Talent Federated Women's club of the Oregon Federation of Women's clubs. About 150 people attended the show.

A special blue ribbon award went to L. A. Mentzer, Medford, for a display of moss agates in an illuminated case. Winning ribbons in the senior division were:

Stamp division: Blue ribbons, Mrs. Robert Lowe, Medford; Japanese stamp collection; Frank Applegate, Medford; revenue stamp collection; Robert Lowe, Medford; fire damaged first day covers; red ribbon, Mrs. Muriel Shortridge, Medford; sea life stamps; Mrs. Mabel Houck, Medford; 'religion on stamps'; Mrs. Eddie Treferan, Medford; credo stamps; Mrs. Milton Schuchard displayed a frame of cat stamps.

Ceramic division: Blue ribbon, Mrs. Carmen Beeson, Talent; ceramic collection. Her students, Opal Lee, Medford, Bobby Good, Talent, and Betty James, Ashland, took first on each of their collections. Mrs. Mae Lowe, Talent, first, bone china cups and saucers.

Art display: Blue ribbon, Mrs. Lucille Jackson, Medford; watercolors; Mrs. Donna Francis, Talent; watercolor portraits, oil, portrait and scene, red ribbon for her watercolors of nature; Everett Culver, Talent, picture of deer in cross-stitch embroidery. Mr. Culver also won a red ribbon for three pictures of horses in straight line stitch and one picture of "The Last Supper" done in cross-stitch embroidery.

Carving winners: Wood carving: blue ribbons, Frank Ortle, Medford, wood carving collection; Job Berri-man, Jacksonville, collection of lamps made from wind twisted juniper; W. A. Lowry, Medford, hand carved team of horses and wagon, and a red ribbon on the collection of horses; Phil Hoyland, Ashland, coffee table with inset checker board, and footstool.

Textile painting: Blue ribbons, Mrs. Marie Critten, Talent; Mrs. Philip Houck, Medford, second; Mrs. Phil Hoyland, Ashland, Mrs. Hoyland also won a blue ribbon on her collection of huck weaving.

Other exhibits winners included Mrs. Carmen Beeson and Mrs. Herbert Good, knitted sweaters; Mrs. Cora Frogner, Ashland, first, aprons done in cross-stitch with drawn work, blue ribbon; Mrs. Amelia Herbert, Medford, copper pictures, shell jewelry and plastic carvings, a blue ribbon on the pictures and red on the group; Mrs. John Baldwin, Talent, cake decorating, blue ribbon; Hulda Follis, Ashland, woven rugs, blue ribbon and calico buttons, red ribbon; Mrs. Follis also showed an applique quilt which took a red ribbon.

Lewis Henry Pankey, Ashland, handprinted book, life story and old poems, blue ribbon.

bon; Mrs. J. Findley, Talent, cypress knees, red ribbon; Mrs. Archie Estes, Talent, crocheted work, blue ribbon; Mrs. E. O. Switzer, Talent, silk crazy quilt, blue ribbon; Mrs. Cora Mosser, Talent, quilts, third, Mrs. Rudy Conner, Talent, blue ribbon, quilts.

Mrs. Frank Conner, Medford, won a blue ribbon on her jewelry made from marbles. Mrs. Rudy Conner, Talent, won blue ribbons for her button collection, of which she showed a small part, and on a picture made from seed beads, and one of a basket of flowers made from discarded jewelry. She won a red ribbon for a seed bead picture, and another red ribbon for articles made from broken and discarded jewelry. She also won a blue ribbon for a pair of hooked rugs, and one for decorated jewelry boxes.

Mrs. Carmen Beeson won a blue ribbon for her hand-tooled leather purse. Leroy Tompkins, Talent, showed a collection of rocks for jewelry, winning a blue ribbon.

Herman Cannon, Talent, won a blue ribbon for his outstanding coin collection. He showed three large frames of pennies and a frame of other coins.

Society Exhibits: Rogue Valley Herb society displayed fresh and dried herbs. Mrs. R. D. Abel, Medford, displayed a potholder collection and a collection of pressed flowers, winning a blue ribbon. She also won a red ribbon for an owl collection.

Mrs. Milton Schuchard, Medford, received a blue ribbon for a collection of cats made of metal, glass, china, wood and cloth, many of them antiques.

Other winners were Mrs. Charles Tuggle, Talent, red ribbon for a sea coral collection; Mrs. W. Ostrander, Medford, blue ribbon for herb collection; Mrs. Ernest Santo, Medford, blue ribbon for crocheted shoes; red ribbon for pictures and spoon collection; Mr. Santo, blue and red ribbons for wood carvings; Mrs. Arnold Roy, Talent, tile pictures.

Entries in the junior division included Evelyn Haikkila, salt and pepper shakers and plate collection from 48 states, blue ribbon; Jackie Tuggle, pressed leaves, red ribbon; David Smith, coin collection, blue ribbon; Kathy Fisher, perfume bottles, red ribbon; Sharon Bergren, oil painting, blue ribbon; Evelyn Haikkila, oil painting, red ribbon. All junior division winners were from Talent.

Dinner Observes Many Birthdays

Applegate Valley — Winter birthdays were the inspiration for a recent dinner at the home of Mr. and Mrs. Harley Hall. The event celebrated the December and January birthdays of Mr. Hall and daughters Judy and Marlene and of Floyd Hawkins and daughter Janet and son Delmer.

Following the dinner the two families enjoyed an evening of bowling in Medford.



Ralph Lobdell is pictured here costumed for his role in "Finian's Rainbow" to be given February 9, 10 and 11 at the Medford High school auditorium by the school's music department. Young Lobdell is "Senator Rawkins from Missouri." Tickets for the musical comedy, directed by Lynn Sjeland, are being sold by choir members or may be obtained at the school. All seats are reserved.



Britain's Dame Edith Evans makes her U. S. television debut February 6 on the eve of her 73rd birthday. Described by critics as one of the world's finest actresses, her appearances in the U. S. have been rare. At right Dame Edith is shown in a photo made in 1934 as she arrived to appear in role of a nurse in staging of "Romeo and Juliet" that starred Katherine Cornell. At left she is in costume for a role in the film "The Nun's Story."

Landscaping Topic For Valley View

Landscaping with plants suitable to this area will be the project for the Valley View Extension unit Friday, February 10, at the Valley View school house. Mrs. Don Way and Mrs. Ivan Jackson will be in charge of the project which will begin promptly at 10:30 a.m.

A potluck luncheon will follow the project lesson. Members are to take table service.

All persons are welcome to attend the meeting.

Gold Hill Visitors

Gold Hill — Mr. and Mrs. Donald Meister and family had as recent guests Mr. and Mrs. Bert Bockman, Crestline, Calif. The Bockmans and Mrs. Meister are long time friends.



For an engagement, a bride's shower, an anniversary or any romantic celebration, why not make this double cake.

Romantic Party Cakes
2 1/4 cups sifted cake flour 2 eggs, unbeaten
2 1/4 teaspoons double-acting baking powder 1/2 cup milk
1 teaspoon salt 1 teaspoon vanilla
1/2 cup shortening Pink Seven Minute Frosting
1 1/2 cups sugar Candy birds and blossoms
*With vegetable shortening, use 1 cup plus 2 tablespoons milk. With butter or margarine, use 1 cup milk.

Sift flour once, measure, add baking powder and salt and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add flour mixture, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla and blend.

Four batter into 2 heart-shaped or round 9-inch layer pans, which have been lined on bottoms with wax paper. Bake in moderate oven (375°F.) for 25 to 30 minutes. Cool. Round layers may be cut into heart shape by placing paper pattern on cake and cutting around pattern with sharp knife.

Prepare Pink Seven Minute Frosting. Frost each cake. Arrange small decorations, such as birds and blossoms on top of each cake. (May be bought at dime store.)

Pink Seven Minute Frosting: Combine 2 egg whites, unbeaten, 1 1/2 cups sugar, dash of salt, 1/2 cup water, and 2 teaspoons light corn syrup in top of double boiler. Beat about 1 minute, or until thoroughly mixed. Then place over boiling water and beat constantly with sturdy egg beater (or at high speed of electric beater) 7 minutes, or until frosting will stand in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula, or spoon.)

Remove from boiling water. For a very smooth and satiny frosting, pour at once into a large bowl for final beating. Add 1 teaspoon vanilla and few drops of red food coloring and beat 1 minute, or until thick enough to spread.

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Founders' Day To Be Observed

Jefferson School Parent-Teacher association will celebrate Founders' day Friday, February 10 with a meeting in the school cafeteria at 2:30 p.m.

The president, Mrs. Sylvan Mullen, will introduce the past presidents of the Jefferson unit, and the program chairman, Mrs. Herbert Roberts, will present an original skit entitled, "The Lost and Founders." Taking part in the skit are Mrs. Milton Snow, Mrs. Lester Harris, Mrs. Coy Watson, Mrs. Alex McDonald, Mrs. Otis Swisher, and Mrs. Herbert Roberts.

The annual silver offering for the scholarship fund will be taken at this meeting and it is suggested that those wishing to contribute might put in as many cents as their age. A cake will be given to someone who has a birthday during February, and is present at the meeting.

The president will ask for suggestions of names of persons to serve on the nominating committee. A baby-sitting service will be provided at ten cents a child during the meeting.

Michigan Couple Visits in Medford

Mr. and Mrs. Reed Bridgeford, Rochester, Mich., will leave Medford tomorrow after a visit here with their son-in-law and daughter, Mr. and Mrs. John W. Hoogerheide, 1408 Crown avenue. This was the couple's first visit since the birth of the Hoogerheide's son, Jeff, now nine months old.

Mr. Bridgeford is manager and trainer for the widely known Dodge stables in Rochester. While in Oregon, he has been visiting horse ranches, and last week spent some time at Rogue stables near Medford, operated by Mr. and Mrs. Albert F. White. Mr. Bridgeford is interested in hackney ponies, which the Whites raise.

Medical Auxiliary Slates Meeting

The Woman's auxiliary to the Jackson County Medical society will meet at 7:30 p.m. Wednesday, February 8, at the home of Mrs. Fred O. Lorch, 830 Minnesota avenue. Mrs. John R. McLaughlin will be co-hostess, and dessert will be served before the business meeting.

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Chapter BE

Mrs. Arnel Butler will present a program on "Scholarships" at a meeting tonight of Chapter BE, PEO sisterhood. It will be held at the home of Mrs. R. E. Cordon, 1517 Lenora drive, at 7:30 p.m.



For an engagement, a bride's shower, an anniversary or any romantic celebration, why not make this double cake.

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Calendar

Tuesday:
6:30 p.m. — Christian Business and Professional Women, Rogue Valley Country club.
7:30 p.m. — Siskiyou Knife and Fork club, Mark Antony hotel, Ashland.
7:30 p.m. — Medford Parents Home Extension unit, home of Mrs. J. T. Johnson, 1519 Ridgeway dr.

7:30 p.m. — Pythian Sisters officers, Pythian hall; 8 p.m., lodge session.
7:45 p.m. — Natural Foods Associates of Medford, Medford High school.

8 p.m. — Crater Lake post, Veterans of Foreign Wars, and auxiliary, FEW hall.

8 p.m. — Degree of Honor Past Presidents, home of Miss Adabee Seller, 1132 West Main st.

Wednesday
10:30 a.m. — Medford Home Extension unit, Santo hall, Army Reserve building, Columbus ave.
11 a.m. — Medford Townsend club, Walker's ballroom, 415 1/2 East Main st.

12:30 p.m. — Chapter AA, PEO sisterhood, home of Mrs. M. D. Jones, 49 South Modoc ave.
12:30 p.m. — Mistletoe club, Girls Community club.

1 p.m. — Little Garden club of Medford, home of Mrs. G. O. Bradley, 724 Adler st.
1:30 p.m. — Oakgrove Neighborhood club, home of Mrs. B. H. Belknap, 67 Perrydale ave.

Landscaping Topic For Derby Group

Eagle Point — Derby Extension unit will meet Thursday, February 9, at 10 a.m. at the home of Mrs. Ross Arent. The lesson on "Landscaping" will be presented by Mrs. Oscar Barlow and Mrs. George Burg.

A drawing for secret pals will be held and members are reminded to bring suggestions for the programs for next year.

Child care will be provided at the home of Mrs. Charles Hayes. Luncheon will be potluck and those attending are requested to bring table service.

All neighborhood women are invited.

Mrs. Paul Dix To Be Hostess

Gold Hill — Mrs. Paul Dix will entertain the Gold Hill Health unit Tuesday, February 7 at 1 p.m. at her home 1256 Eureka circle, Earhart Park sub-division, Medford.

Mrs. Ted Schoenemann and Mrs. Arthur Boye will be co-hostesses.

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Junior Women Hold Party; Coming Events Announced

Medford Junior Women's club of the Oregon Federation of Women's clubs entertained their husbands with a bowling party Saturday evening.

After bowling the group gathered at the home of Mr. and Mrs. J. W. Grigsby Jr., 2886 Lapine avenue, for a tamale pie dinner. The Grigsby home was decorated in the valentine theme. Each guest and member was given a valentine upon arrival, and dinner partners had to have matching valentines. Other "get acquainted" games were included in the evening's activities.

Mrs. William B. Clegg Jr. and Mrs. Grigsby made the bowling reservations and planned the dinner, decorations and games.

The club's monthly meeting will be held Wednesday, February 8, at 8 p.m. at the home of Mrs. Robert L. Haworth, 325 Stanley avenue. Mrs. Richard W. Ackerman and Mrs. L. E. McDonnell are assistant hostesses.

Mrs. Gene F. Chamberlain will report on the District I board meeting being held today. A continuation of last month's discussion of the annual Vogue sewing contest to be held this spring will also be of interest to members.

Plans will be completed for a membership tea to be held February 22 at the home of Mrs. Robert W. Billingsley, 2016 Woodlawn drive. Mrs. J. A. Wells and Mrs. J. L. Holmes are co-chairmen for the tea.

Hostesses for this meeting will be Mrs. Sam Stevens, Mrs. William W. Wilson and Mrs. Joel Elkins.

Mothersingers Slate Practice

Butte Falls — The Mothersingers are now starting practice on music which will be sung at the annual convention of the Oregon Congress of Parents and Teachers at Astoria in April. Anyone interested is invited to join the group in singing for a good time.

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