



These six members of the Moon Mountain Dancers, Rogue River, will present authentic Indian dances at a program planned by Ruch Parent-Teacher association Saturday, March 25, at 7 p.m. in the Ruch School gymnasium. They are (back row, left to right) Bob Thorp, Kathy Thorp and Steve Williams; (front row) Mary Darnelle, Lorelle Darnelle and Claire Anne Wallman. The program, which will have many other numbers appealing to both children and adults, will follow a dinner to be served beginning at 5:30 p.m. This is the annual fund-raising event of the PTA. Mrs. Arthur Goff is dinner chairman; Lawrence Tweedy is program chairman.

Moon Mountain Dancers Booked by Ruch PTA Unit

Ruch-The Moon Mountain Indian Dancers will be featured entertainers at the second annual chicken dinner of the Ruch School Parent-Teacher association Saturday, March 25, at the Ruch school gymnasium. Dinner will be served from 5:30 to 7:30 p.m., with the program starting at 7 p.m.

Dancers, directed by Richard Thorp, Rogue River, are well known for their authentic dances and costumes and will be a colorful highlight of the evening's program, the committee believes.

Organ music during the dinner will be provided by Miss Lona Buffington, Applegate musician.

The evening's program will begin with a band concert by students of the area who play in the Ruch, McLoughlin, or Medford High school bands. They will combine and play under the direction of Steve Whipple of the Medford city schools.

Other musical entertainers will be Robert L. Wiewosiek, tenor soloist of Medford, and "The Shadows," popular Medford singing group returning for a repeat performance by popular request.

Crowns will entertain the youngsters of the audience

and one number will feature "Elmer" and his bicycle. Local talent, including "a rocket take-off to the moon," will complete the program. Families from the Ruch, Applegate area and throughout the Rogue valley are invited to attend the dinner and program which is the one annual fund-raising event of the Ruch Parent-Teacher association.

Mrs. Fred Ryde Planning Program For Grandmothers

Mrs. Fred Ryde is arranging a program for a meeting of Rogue chapter, Grandmother Clubs of America, to be held Monday, March 27, at 12:30 p.m. at the Girls Community club.

Mrs. Grace Gaston and a committee will serve as hostesses, decorating the tables and room in the Easter motif.

Mrs. Arthur Webster will conduct a business meeting.

To Meet

The Home Extension Alumnae association will meet Monday, March 27, at the home of Mrs. Lee Sheehan, 1002 West Fourth street. Dessert will be served at 1 p.m.

What's New

at... **Hadley's**
17 South Central

Blouses

In white, checks and plaids
... all colors to match your Skirts and Sportswear.

Sizes 8 to 38

Prices From **\$2.95** to **\$9.95**

Forty Participate In Bridge Session Wednesday Afternoon

Ten tables of players took part in last Wednesday's session of Riverside Bridge club at the Jackson hotel. North-south winners were Mrs. Richard Gordon and Mrs. Beulah Hayes, first; Mrs. Berg Marten and Mrs. R. T. Jones, second; Mrs. Fred Hesdorfer and John Solheim, third; Mrs. Laurance Espey and Paul Halton, fourth.

East-west winners were Mr. and Mrs. Leland Clark, first; Mrs. Jack Mitchell and Mrs. Catherine Jones, second; Roy Pruitt and John Shortridge, third; Mrs. C. A. Holmes and Mrs. Marris Gibbons, fourth. Visiting players were Mrs. Hal Robertson, Bellevue, Wash., and Mrs. Jones, who was a guest of Mrs. Jack Mitchell.

Social Events Women's News

U.S. Families Eating More Restaurant Meals

By GAY PAULEY
UPI Women's Editor

New York (UPI)—Our appetite for meals outside the home increases each year. So does the number of eateries catering to our multi-billion dollar capacity.

Latest figures from the American Restaurant magazine, a trade publication, showed that in the last two decades the bill for meals eaten out has more than quadrupled. In 1940, we spent \$4.75 billion; in 1945, \$9.5 billion and in 1950, \$18 billion.

A census of retail trade summary showed that in addition, the number of restaurants has grown from approximately 170,000 in 1939 to 230,000 in 1950, the latest year available.

Various government agency and industry reports tell more on the dining-out explosion. Outside food bills rank fourth on the list of consumer spending, led only by food and beverages consumed in the home, by rentals, and clothing and accessories.

Post-War Boom
Before World War II, restaurant or hotel dining was infrequent with families in lower income groups.

By 1950, 15 to 20 per cent of this group was dining out frequently.

In 1950, only three per cent of the average city family's

Bunnies Go Beatnik In Cards

Kansas City (UPI)—Easter cards, 1961 edition, offer a full array in new colors, new designs, and bunnies that have gone beatnik.

The secular verses have transformed the traditional bunny into a contemporary character, occasionally a beatnik, and there is greater emphasis on humor in this year's cards to herald a new spring.

There is a wide variety of religious cards. Several are designed to teach children the story of Christ on Easter night.

Historians for one greeting card company said that pagan people once believed the world was hatched from an egg. They thought eggs were the beginnings of all things, and thus through the years eggs became associated with Easter.

Early Christians consecrated eggs and dyed them a deep red to symbolize the blood of Christ. They gave eggs as presents. As the people of northern Europe began to migrate, it became impractical to deliver eggs as presents. Thus the Easter card custom was born.

Chicks and eggs were popular decorations for those early Easter cards, just as they are today. The Easter bunny also dates to pagan times.

This year Hallmark Cards feature "keepsake" cards.

The "keepsake" cards are designed to record a child's confirmation or first communion and contain prayers, pictures and religious teachings.

food spending was in restaurants. By 1950, it had jumped to 20 per cent.

The American Restaurant China Manufacturers association said one of its surveys indicated that now, some 46 per cent of families with an annual income of \$5,000 to \$7,500 dined out at least once a week. The figure goes up to 49 per cent for those in the \$7,500 to \$10,000, drops back to 43.8 per cent (reason unexplained) in the \$10,000 to \$15,000 bracket, and up to 61 per cent for the over-\$16,000 group.

The custom of leaving the children home with the sitter also is fading. The association found that some 57 per cent of families queried in 36 states take the children along.

Dining out is most prevalent in the big cities; least practiced in the farm belt; and is more customary in the East and Far West than in other sections of the country.

Reasons for Switch

The obvious answer is that mom gets tired of cooking the three squares and of the ash washing daily.

But there are many others, cited by industry sources.

These include the generally higher income level of recent years; the increase in leisure time; the increasing number of families on the go in the last 20 years; the jump in the number of married women who hold outside jobs and want-and can afford-the occasional break from the kitchen.

Fewer servants; the growing number of industrial cafeterias; the school lunch program which has conditioned children to dining out; the numerous credit card systems, and the trend to late evening shopping downtown.

Restaurant operators say there still are some hurdles. Television, when a habit in the family, is death to the restaurant and hotel dining rooms. Backyard barbecuing also cuts into the restaurant business.

And another study by the china manufacturers group concluded women would like some improvements in restaurant and hotel service.

Some 300 lady diners said their "ideal" eatery would offer fresh vegetables "not overcooked to a watery mess, provide either coffee or tea as free extras on a meal, would use a china service fitting the restaurant atmosphere, have the check include the tip, provide larger tables with more space between them, offer plenty of attention from waiters, but no "hovering" or hurrying, clean white tablecloths, and "enough light to read the menu by."

Prospect Group Announces Dance

Prospect-The Lumberjacks and Jills have planned a dance for Saturday, March 25, at Prospect Community hall.

An orchestra will play for modern dancing, scheduled to begin at 9 p.m. Admission will be charged, and refreshments served.

The public is invited.

Open Pairs Tournament Concluded

Mrs. Jack Barr and John Shortridge won the annual open pairs championship tournament of Medford Duplicate Bridge club played in two sections and ending with a session Tuesday night at Girls Community club. Mrs. Barr and Mr. Shortridge scored 253½ points in the two sessions; nineteen tables of players took part.

Chester Reavis and George Rode were second place winners with 251 points, and third was taken by the Leland Clarks with a total score of 248.

In a tie for fourth and fifth places were Mrs. Richard Gordon and Mrs. Bernard Hughes, Mrs. Carl Anderson and Mrs. Lois Hoylman, Grants Pass, with both pairs scoring 246 points.

Mrs. Jack Mitchell and Mrs. Paul McDuffee were in sixth with 245 points.

Winning in Section A, north-south, Tuesday night were Roy Pruitt and Robert Dickey, first, 122 points; Mrs. W. W. Stevenson and Mrs. Frank R. Baker, second, 121; W. A. Van Scoy and L. M. Peterson, third, 115. East-west winners in this section were Mr. Reavis and Mr. Rode, first, 127; Mrs. Anderson and Mrs. Hoylman, second, 126½; Mrs. Mitchell and Mrs. McDuffee, third, 116.

Section B, north-south winners were Mrs. Barr and Mr. Shortridge with 137 points; Mrs. Glen Harrison and Mrs. John Dougherty, second, 124½; the Paul Hattens, third, 117.

Winning east-west, Section B, were the Leland Clarks, first, 142; Mrs. Hughes and Mrs. Gordon, second, 133; Mrs. Dell Davenport and Mrs. Norman Davis, third, 122½.

Scores in the second section were "unusually fine" the club reported.

A special prize was offered to the pair holding the high score among those whose total master points were no more than 40. This went to Mr. Peterson and Mr. Van Scoy for 228½ points.

Mrs. Dolph Phillips and Mrs. Marris Gibbons served refreshments.

A number of Medford players will go to Grants Pass for the next two Monday nights to play in the annual club championship tournament of the Grants Pass Duplicate Bridge club.

Smiths Return

Hornbrook—Mr. and Mrs. Ed Smith have returned from Orland, Calif., where they had spent three days at the home of their son and his family. Dr. and Mrs. Edward M. Smith and children Mike and Karen. Eight-year-old Mike received his first communion Sunday morning, which was the occasion of his grandparents' visit.

Calendar

Friday:
7:30 p.m.—Jackson School PTA, school auditorium.
8 p.m.—Westonka council, Degree of Pocatontas, Redman hall.
Saturday:
2 p.m.—Daughters of American Revolution, Girls Community club.

The tops of carrots, beets, and parsnips should be cut off before the vegetables are stored. The tops draw the moisture and food value from the roots, leaving them wilted and limp.

Miss Rukovina Honored Guest; Rites Tomorrow

Mrs. Moore Hamilton was hostess for a party March 18 which honored Miss Cynthia Rukovina. Miss Rukovina's wedding to James Anderson, son of Mr. and Mrs. Jess Anderson, Klamath Falls, is set for tomorrow at 3 o'clock in the afternoon at Eugene Memorial chapel.

The party was held at the Hamilton home on Rose avenue, and Mrs. Hamilton was assisted by her sister, Mrs. E. P. Leavitt. Mrs. Lewis Ulrich poured, Mrs. Jack Moad served ices and Mrs. Melvin Scott cut the cake.

Thirty-eight guests were invited to the evening event. These included the bride-elect's mother, Mrs. Robert Rukovina, and her grandmother, Mrs. John Griffin, Hornbrook, Calif. Mrs. Griffin remained in Medford as a guest of Mr. and Mrs. Rukovina at their apartment in the Plaza.

The Rukovinas left this morning for Eugene and Mr. and Mrs. Hamilton also plan to attend the wedding. Their daughter, Mrs. Bruce Barr Samson, the former Nancy Hamilton, is to be a member of the wedding party.

Faculty Member Has New Home

Ashland-Miss Vida Scripster, faculty member of Ashland Junior High school, has moved from 15 Winburn way to her recently purchased home at 1714 Homes avenue.

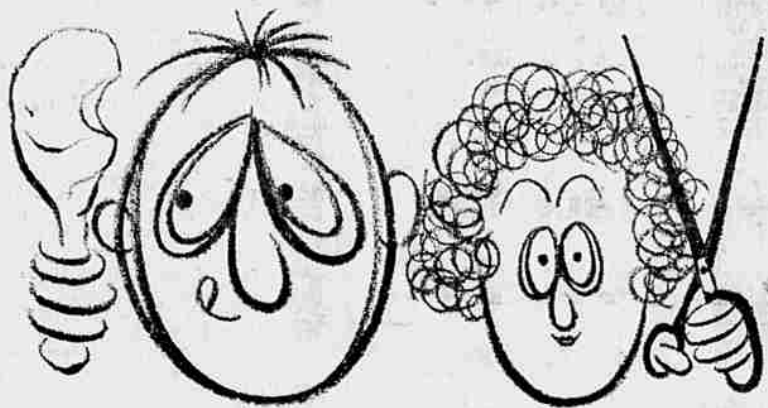
Borsch Circuit
New York—(UPI)—A Western version of borsch is a hearty soup. Sauté 1½ cups of cooked shredded fresh beets (1 bunch) in 1 tablespoon of butter or margarine a few minutes. Add 1 tomato peeled and diced, and 1 tablespoon of lemon juice. Cover and simmer 15 to 20 minutes. Add 2 cans of condensed onion soup, undiluted, 1 soup can of water, 2 carrots, grated, and 2 cups of shredded raw cabbage. Cover and cook 10 minutes. Serve hot, garnished with commercial sour cream seasoned to taste with horseradish. Serves 6.

Never use metal spoons or objects in the electric mixer bowl when motor is running. Use rubber scrapers with care.

Easter Cards
for All the Family
at
Swem's
217 E. Main St. — Medford

Hey Gals!
Get in the Swim of things!
WOMEN'S SWIM CLASSES
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SP 2-6295

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and
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Write down your name and address and mail us this little coupon with the word "NULADE" from the label of one of our super-plump Nulade chickens or turkeys—and \$1.50. We'll send you 4 of these ingenious insulated Therm-O-Tumblers. (Regular \$4 value.) They keep hot drinks from burning your hands. And keep your warm hands from melting the ice in cold drinks. You can wash them in a dishwasher. They're so sturdy, kids can throw 'em at each other and they won't break. (The tumblers that is—the kids might.) So cut out this coupon, fill it in, buy one of Nulade's tender Oregon-grown turkeys or chickens, tear the word "NULADE" from the label, and send \$1.50. In that order. You'll use and enjoy these insulated tumblers for years!

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