

Miss Karen Schroeder
(Wilson photo)Wayne Enyart
(Wilson photo)

Theta Rho Girls; Junior Lodge Hold Joint Installation Event

Miss Karen Schroeder was installed president of Beta Chi chapter, Theta Rho Girls club, and Wayne Enyart was installed, chief ruler of the Junior lodge of Odd Fellows at a joint ceremony held July 25 in the IOOF hall, Central Point.

John Robinson was installing officer, and Francis Marshall was junior lodge conductor.

Miss Marilyn Dawson was installing officer for Theta

Truffle Hounds Are Schooled In Alba, Italy

Washington (UPI)—These are dark days for gourmets, reports the National Geographic society. Truffles are selling for astronomical prices.

Truffles are the vital ingredient that imparts a distinctive pungent flavor to sauces, garnishes and soups. Gourmets also relish truffles baked whole in hot coals, steeped in cream or wine, grated in omelets, chopped in fondues, sliced over eggs benedict and tossed in salads.

But the "black diamond of the kitchen" recently brought a record \$21 a pound in Paris. The reason—the small, black fungus is hard to find, the society said.

The roots of trees, usually oaks, are believed to supply nourishment but the fungus is capricious in choosing a host tree, the society explained.

The truffle hunter needs, besides trees, a dog, a pig or a goat. The human sense of smell rarely can detect a truffle. The French usually hunt with trained pigs. In Italy dogs lead the search. Sardinians use goats.

Not every pig is a potential truffle hunter, the society said. French farmers test the females in a litter by offering them truffle tidbits. The animals that display the most interest receive basic training around the age of two.

Dogs are not as perceptive as pigs in sniffing out truffles, but they are more obedient and tire less quickly, according to the society.

Laundry Location Near Bed or Bath Cuts Time and Toil

The continuing search for ideas to simplify housekeeping has brought a commonsense solution to location of the laundry—put it in the area where the laundry originates.

For years the laundry has been a vagabond among household work areas, migrating from the basement to the utility room, kitchen, bathroom, bedroom and other areas. Now builders are realizing that a logical spot for the laundry is in the bathroom—bedroom area, or ideally a hallway between the two.

Such an arrangement puts the laundry where most of the work load originates and also near other plumbing, saving costs on building materials. And, if logically arranged, the laundry area will take up little more space than a large closet.

Durable, easy-to-clean flooring materials such as ceramic tile should be used to prevent water damage to the area. It's also a good idea to put aside separate spots for sorting and ironing, to avoid traffic jams.

Adequate lighting is a must. Folding doors can be used to close off the area, saving the space used by swinging doors.

Club To Meet

Talent—Talent Garden club will meet Friday, August 3, at the home of Mr. and Mrs. C. O. Long, Talent. Husbands of members are invited to attend the potluck supper, scheduled for 7:30 p.m. A program will be presented following the supper.

Rho, and Miss Linda Ramsey was installing marshal.

Other officers installed were Miss Sheryl Marshall, vice president; Miss Jackie Wheeler, secretary; Miss Dawson, treasurer; Dale Bohannon, deputy ruler; Bruce Viar, recording secretary; Robert Dawson, treasurer; and John Tate, accountant.

Others installed in the joint ceremonies were Miss Linda Ramsey, past president; Robert Marshall, past chief ruler; Miss Wilson and John Wilson, chaplains; Miss Linda Kerkendall and Les Shaffer, wardens; Miss Mary Ann Hedgepeth, marshal; Miss Jeanne West, conductor; Terry Davis, inner guard; and Lynn Davis, outer guard.

Appointed to office in addition were Miss Lorraine Larson, Miss Nancy Frick, Miss Edyth Viar, Miss Cheryl Cavin. Heralds named were Miss Frances Freeman, Miss Patricia Branch, Miss Nancy Johnson, and Miss Irene Radford.

Chief ruler is Douglas Shaffer, and David Hansen was named sentinel.

Tips Are Given On Uses, Care Of Canned Food

Put a can of food on your kitchen shelf, and you know it will keep well until you need it weeks, months, or perhaps years later. You don't have to give it valuable refrigerator space, and you don't have to worry about spoilage in case you decide to use the product later than planned.

Actually, there is a remarkable example of how well canned foods keep. Cans of roast beef and carrots and gravy, left in the Arctic by Sir William Edward Parry in 1824, were opened by English scientists more than a century later and found to be in excellent condition—even the vitamins had been retained. While the Arctic cold undoubtedly contributed to the remarkable preservation of these canned foods, the fact that they were canned was of great importance, too.

Follow Rule

As most of us don't live in the Arctic, and very few of us will live more than a century, we will need to purchase our canned foods with a view to using them a hundred years hence. But if you want to get the most value from your canned foods, follow the usual rule that applies to taking care of anything from dogs to bed linen: treat them well. Here are a few suggestions.

Unopened canned foods need no chilling, but they'll keep best if you don't overheat them. Stand them on a shelf by all means, but don't pick a shelf right next to a steam pipe.

Like the bed linen just mentioned, canned foods on the shelf should be rotated. When you buy a new batch, put them at the back of the shelf and move forward the cans and jars already there. It's the principle of first come, first served.

Safe to Store

Is it safe to store canned foods leftovers in their cans? Absolutely. The inside of a can is sterile at the time you open the can. You haven't a cleaner container in the house. Here's a point to remember, though: A metal container may react with acid foods after a few days' storage; they'll be perfectly wholesome, but their color and flavor may change slightly. So, if you're storing leftover juices, tomatoes or similar type foods for more than a day or two, transfer them to a nonmetal container.

VALUED VANITY

Spilled powder, nail polish or other cosmetics can't damage your vanity top if it is surfaced with real ceramic tile. The glazed surfaces of real tile cannot be stained and will come clean with a single wipe of a damp cloth.

Oriental Flavor Used For Wiener Cookout

Boil 'em, broil 'em, grill 'em or fry 'em—wiener is always a favorite.

They are synonymous with a cookout. Many outdoor chefs are content to grill wiener, then pop them into a buttered bun slathered with favorite condiments. Many other over-the-coals-chefs enjoy experimenting with new recipes. Oriental Outdoor Wieners is a recipe for those who like to serve the unusual.

A flavorful sweet-sour sauce is the recipient of wieners that are first grilled then sliced. Soy sauce and bamboo shoots provide Oriental overtones.

Nonfat dry milk adds substance and nutritive value as its contribution to the gusty dish. The nutritional dividends given by nonfat dry milk are notable. A dish such as this which does not ordinarily include milk has its food value increased by the addition of instant nonfat dry milk. Protein, minerals as calcium and phosphorus, vitamins from the non-fat portion of milk are added to the re-

cipe—easily, quickly and economically.

The recipe for Oriental Outdoor Wieners will make six servings and includes the following ingredients:

One tablespoon butter; two tablespoons minced onions; one cup, (eight-ounce can) bamboo shoots; one teaspoon cornstarch; one-fourth cup cider vinegar; one-half cup instant nonfat dry milk; one-fourth cup firmly packed brown sugar; one-fourth teaspoon soy sauce; six wieners; six buttered wiener buns, toasted.

In a saucepan melt butter; sauté onion. Drain bamboo shoots, reserving liquid. Cut large bamboo shoots into bite-size pieces, and set aside. Blend cornstarch with drained liquid and add to saucepan along with vinegar, nonfat dry milk, brown sugar and soy sauce; cook, stirring constantly, until thickened. Add bamboo shoots and continue to cook over low heat. Meanwhile grill wieners; when hot, slice and add to bamboo mixture. Spoon into warm buns.



Oriental Outdoor Wieners are a combination of an old American favorite with Far Eastern flavors. The wieners are grilled as usual then added to a sauce containing bamboo shoots, brown sugar, soy sauce and non-fat milk.

Tent - Trailers Provide Camper Tent on Wheels

If you're one of the millions of Americans who will camp out this year, and more than 16 million will, you'll be happy to learn that tents are getting simpler and sturdier.

Already gone is the day when mom and two of the kids held poles at one end of the tent while at the other end dad worked and fumed to get it set up. The trend now is toward improved cotton fabrics and new hardware that produce shelters which are lighter, stronger and roomier, and much easier to erect.

The 1962 styles are said to be the best yet, according to the National Cotton Council. Rising fast in camper popularity this year are the versatile tent-trailers, which literally provide the camper with a tent on wheels. They are finding a place in the outdoor scene because they offer tent living with off-the-ground sleeping comfort.

Canvas Roofs

Most tent-trailers blossom out with protective canvas roofs and walls when the campsite is reached. The canvas folds away for compact traveling on the road. One dealer claims a set-up time of three minutes for the skillful—five for the clumsy.

In some models, the fabric extends well beyond the trailer to provide extra space in which double-deck bunks can be erected. A variation is the carport tent. It opens up and offers split-level living with canvas walls that extend from the roof to the ground.

Among other popular tent styles are those with lightweight exterior poles for supports. These tents are completely suspended from a jointed metal framework, and are held snugly to the frame by elastic cords and brass hooks. The metal framework is set up under compression. This keeps the sewn-in floor spread flat and the tent drawn tight at all times, while the elastic cords absorb wind shock and rain shrinkage.

Robinsons Guests In Brookings

Illinois Valley—Mr. and Mrs. C. E. Robinson and family, Kerby, are at home after a visit in Brookings, where they were guests of Mrs. Robinson's mother, Mrs. Ona Burgess, and family. They also visited Mr. and Mrs. Leon Burgess.

Sweet Family In Cave Junction

Illinois Valley—Mr. and Mrs. Ted Sweet are now living in the former Ted Beck home on River street in Cave Junction. The Sweets are from Willow Creek, Calif. Mr. and Mrs. Beck will make their new home in Bend, Ore.

Geo. Grabow

1365 Kings Hwy., Medford

Phone 772-8360

• Ultrasonic Cleaning

• Electronic Timing

WE BUY OLD GOLD!

Debutures

INTEREST

Paid Semi-Annually

"Available to Oregon Residents Only"

CRATER THRIFT CORPORATION

A Subsidiary of— CRATER FINANCE CORPORATION

135 PINE CENTRAL POINT 664-1273

Mr. and Mrs. James Paul Funston
(Brainerd photo)

Couple Spends Summer In Hawaii After Wedding Here

Spending the summer in Lihue, Kauai, Hawaii, are Mr. and Mrs. James Paul Funston. Mrs. Funston is the former Gloria Jean Manipon, Lihue, daughter of Mr. and Mrs. T. C. Manipon of that city. The bridegroom's parents are Mr. and Mrs. James A. Funston, 835 Cherry street, Medford.

The Rev. Harry G. Bonner performed the ceremony in the First Southern Baptist church here. Stock and daisies decorated the church.

Mr. and Mrs. Manipon traveled to Medford for the June 9 wedding, and Mr. Manipon gave his daughter in marriage.

The bride wore a gown of silk organza over tulle, fashioned with round neckline and bell skirt. Lace flowers accented the neckline and

the waist. Her fingertip length veil was held by a crown of white sequins, and she carried a white Bible with a white cattleya orchid and other small white flowers.

Miss Lucille Sasan, Lihue, was maid of honor. Bridesmaids were Miss Angela Valera, a cousin of the bride, and Miss Jane Tanaka, both from the island of Kauai. Miss Sasan and Miss Tanaka were classmates of the bride at Oregon State university. They wore light blue street length dresses with bell skirts. Their headresses were light blue roses with small veils, and they carried hybrid vanda orchids.

Alfred Funston, brother of the bridegroom, was best man. Guests were seated by Dennis Manipon, brother of the bride, and Anthony Brauner.

The reception was held in the church rooms.

The new Mrs. Funston is a graduate of Kauai High school, Hawaii, and Oregon State university. She holds a bachelor of science degree in elementary education, and plans to teach this fall.

Mr. Funston was graduated from Medford High school. He will continue his studies at Oregon State university this fall, where he is majoring in business and technology. He is a member of Phi Gamma Delta, social fraternity.

Among out of town guests attending the wedding was Mrs. Timoteo Sasan, Lihue.

Air Travel Subject Of Medical Report

Chicago (UPI)—The American Medical association and the Aerospace Medical association in a joint statement, report that air travel is not harmful to a normal pregnancy, regardless of the duration of the pregnancy.

The statement noted also that infants seven days old or older may be transported by air and that there are no contraindications to flying based on age alone. "Old people with well compensated cardiovascular and respiratory systems tolerate air flight excellently," it was reported.

Weather Predicts Hay Fever Season

New York (UPI)—Certain weather factors are good predictors of how bad the annual hay fever season will be, report investigators from the University of Michigan.

The researchers, headed by James B. Harrington Jr. of the department of engineering mechanics, reached the conclusion after studying weather and pollen counts for the last 16 years.

A warm, rainy May and relatively dry June tend to increase seasonal concentration of pollen, the team reported in "GP," the journal of the American Academy of General Practice.

Picnic Planned

A planning meeting will be held by Howard Garden club Tuesday, July 31, at 10 a.m. in TouVelle state park. Members are to take potluck dishes for the picnic and table service.

Records Train Salespeople

New York (UPI)—About half the nation's 5 million salespeople are getting part of their sales training from long-playing records, according to Sales & Marketing Executives - International, market management experts.

Mother Expected

Mrs. C. V. McIntyre is expected to arrive Monday from her home in Longview, Wash., to visit her son-in-law and daughter, Mr. and Mrs. John DeManby and their family, 1224 Murray street. She will be here for several days, and on her return will be accompanied by two of her grandsons, Vincent and Brent DeManby, who will remain with the McIntyres in Longview until late August.

Guests To Attend Festival Performances

Ashland—Week end guests at the home of Mr. and Mrs. John Yaple, 715 Elkader street, are Mr. and Mrs. Paul Jones of Nampa, Idaho. The visitors are attending several of the Shakespearean Festival plays.

Growing Plants May Use Some Fertilizer

Washington (UPI)—Actively growing plants in the summer may need to be fertilized, the American Society of Florists reports.

The society suggests a liquid or dry chemical fertilizer, following directions of the fertilizer manufacturer.

Retired Army Man To Show Slides At Center

Lt. Col. Raymond L. Proctor, 1725 Orchard Home drive, will show colored slides of Bavaria, Austria, and France, with scenes of the Pyrenees and Andorra, Monday, July 30, at 1 p.m. at the Senior Activity center. Andorra is a principality located between France and Spain, ruled by an archbishop and a prince.

Colonel Proctor is a retired Army officer and a former Medford resident. He has taken graduate work in history at the University of Oregon. He recently completed a tour of duty in Europe, and is accompanying his talk with pictures of places he has visited.

Those wishing to consign articles to the Senior Craftsman of Oregon branch shop in Ashland should take their work to the center Monday or Tuesday from 10 to 12 a.m. The receiving committee will be at the center at that time to register articles.

If warranted, one morning a week may be set aside for this purpose in the center; if not, seniors must sign up at the gallery itself in Ashland where Robert Onstad, owner of the gallery, will take their consignment directly.

Calendar

Calendar notices and news for the society section of The Mail Tribune must be submitted in writing and deadline for the Sunday edition is 1 p.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day of publication and for week day news is 5 p.m. the day before publication.

Sunday:

1 p.m.—Jacksonville Masonic picnic, Lithia park, Ashland.

Tuesday:

10 a.m.—Howard Garden club, TouVelle park.

Wednesday:

12 noon—Central Point Garden club, home of Mrs. Eugene Orr, 3658 Old Military road.

Thursday:

8 p.m.—Mistletoe camp, Royal Neighbors of America, Knights of Pythias hall.

Friday:

7 p.m.—Olive Rebekah lodge, IOOF hall.

7:30 p.m.—Talent Garden club, home of Mr. and Mrs. C. O. Long, Talent.

Visit In Ashland

Ashland—Mr. and Mrs. Floyd Hausmann and sons of Atwater, Calif., have been Ashland visitors recently. At one time they owned and operated the Ashland motel.

Registration Open For Camp

Registration is now being conducted for the Young Men's Christian association girls summer camp, to be held at Diamond lake from August 12 to 18.

The camp will accommodate 70 girls between the ages of eight and 15 years. Girls may register by calling the YMCA, 772-8295.

During the week Odd Berke, YMCA camp director, will teach the girls survival methods. Qualified waterfront directors will be on hand to teach skill in water and with canoes and boats.

Other activities will include camp craft, swimming, boating, hiking, and exploring.

Mistletoe Camp To Hold Planning Meet

Members of the Mistletoe camp of the Royal Neighbors lodge will make plans during a business meeting Thursday, August 2, at 8 p.m., for an official visit of their state supervisor, Mrs. Earl Duval, who soon will be in Medford. The business meeting is to be held in the Knights of Pythias hall.

"Dutch treat" refreshments are to be served.

LET LINE BIFOCALS SHOW YOUR AGE!

Youthful NOLES BLEND-VUE lenses eliminate the objectionable little-tale age line caused by old fashioned line bifocals. No age line! They can be fitted into any fashion frame you desire!

- Complete Eye Examination
- No Appointment Needed
- Convenient Credit
- We give 2-1/2 Green Stamps

our 57th year
COLUMBIAN OPTICAL CO.
MEDFORD SHOPPING CENTER
Phone 772-9990
casual shopping with convenient parking
*Mrs. Omar J. Noles and William T. Hodson

50th Anniversary

LP-GAS

AMERICA'S MOST MODERN FUEL

BEST FOR FARMS

BEST FOR SUBURBS

BEST FOR CITIES

The LP-GAS industry in 1962 starts its second half-century of outstanding service to a growing America. As America expands, LP-GAS also expands with all its skills and facilities to further provide our nation with an even finer way of living. Today, tomorrow—wherever you live, work or play, LP-GAS will be supplying Americans with a clean, dependable, economical fuel!

Live modern...for less...with **GAS**

CALIFORNIA-PACIFIC UTILITIES COMPANY
YOUR PARTNER IN WESTERN PROGRESS

Phone 772-5281, Medford 482-2116, Ashland