



Summer visitors in the Rogue valley this year include four young Englishmen, all students at Cambridge University, Cambridge, England. They arrived in Medford on Independence day and will remain until the end of September. Pictured above they are, (left to right) Frank Brieley, a student of the classics in Clare college at the university; David Lancaster, a history student at Clare; Peter Shortell, who has just completed courses in language and law at Clare; and Chris Robinson, a law student at Pembroke college at the university. Their trip is sponsored through the Oregon Junior Chamber of Commerce

Authentic Shakespearean Foods Served at Mermaid

By JEANNE LESEM
Stratford, Conn. — UPI — Modern Americans have robust Shakespearean appetites for meat and desserts. But we stop short of one custom of the area — using perfume ingredients like musk and ambergris to flavor food.

Historians said Elizabethans ate "enormous quantities of meat," and that the playwright and his contemporaries were "especially fond of the Mermaid Tavern's famous fish dinners." This London tavern became famous as a meeting place for the "Noble Sirenaicks," a fraternal group formed by Sir Walter Raleigh with William Shakespeare and other leading literary figures.

The Mermaid, at Bread street near the Cheapside district, has a namesake here, a 15-minute drive from the American Shakespeare Festival theatre. The tavern, an English pub, and a cafe-night-club are in the Stratford Motor inn, a luxury motel.

Has Table Forks
The new tavern, attractively decorated in modified English style, has many refinements that early taverns lacked. They include china instead of wooden plates or plate-size slices of bread, and table forks, which were so little known in Shakespeare's England that fork users were ridiculed in plays.

In those days, a full meal called the "lavener ordinary" cost sixpence, worth about seven cents today. Many foods

Theory Given On Non-Reading

Detroit — UPI — A new theory on "Why Johnny Can't Read" will be put to the test at Wayne's Hoover school here next fall.

The theory? Grade school children ignore their studies to watch what's going on outside, particularly in the ultra-modern schools where the emphasis on high rise embodied in designs which feature wide expanses of windows.

The windows at Hoover school are being replaced by opaque panels this summer.

Educators will watch closely to learn whether youngsters learn faster when they can't look outside.

Education Facilities Laboratories, Inc., the Ford Foundation and the University of Michigan are financing the study. Co-ordinator is Prof. C. Theodore Larson of the University of Michigan.

The school's 120 pupils were tested before summer vacation to determine their achievement level. At the end of the next school year, a similar test will determine what effect the nine months without windows has had.

COOKOUT SOUP

Whether prepared in a kettle over the coals or a saucepan over the range, this jiffy soup is delicious. In kettle or saucepan, mix together one two and one-fourth ounce package dry pea soup mix, one cup instant nonfat dry milk, one tablespoon instant mixed vegetables. Stir in three cups water and simmer about 10 minutes. Remove from heat and stir in one and one-half cups diced Cheddar cheese until melted. Yields four servings.

Peas For Passing

Cream fresh garden peas with or without potatoes. Buttermilk with a bit of mint added. Combine them with diced young carrots or make them into a cream soup. Peas enhance creamed fish and seafood dishes of all kinds.

familiar now were common to the "ordinary," including fresh and salt water fish, oysters, game, fruit and vegetables.

Elizabethan foods on the new tavern's menu include pheasant, quail, venison, jagged hare, fresh fish and seafood, beefsteak, roast beef, kippers and beefsteak, kidney and oyster pie.

Beefsteak is a breakfast item, as it was for Queen Elizabeth I. Royal accounts signed by her say her 6 a.m. meals often consisted of beefsteak, beer, wine, bread, butter, and meat and game stews.

A popular Elizabethan vegetable, the artichoke, is sauteed with breast of turkey for dinner, and artichoke hearts often are used to garnish lunch buffets, with fillings of tiny mushrooms, pimientos and chopped pickles.

But anyone who wants boar's head, a traditional Christmas meat of old England, must order it in advance for a party or wait for the holiday. It was withdrawn from the regular menu after the first couple of months, because of small demand, said the management.

Elizabethan Appetizer
The Elizabethans' taste for unusual flavor combinations finds modern expression in the Mermaid Tavern's parfait of tiny shrimp and apples, an appetizer.

Place a little shredded lettuce in bottom of 6 parfait glasses. Mix together 1/2 cup of peeled, cored and diced apple and 90 cooked, cleaned, chilled tiny shrimp, or 1 1/2 pounds. Divide among glasses.

Pour over a sauce made by blending smoothly together 1/2 cup of mayonnaise, 1/4 cup of catsup, 1/4 cup of heavy cream, juice of 1/2 lemon, 1/4 tablespoon of Worcestershire sauce, 1/4 teaspoon each of liquid red pepper sauce and angostura bitters, 1/2 tablespoon of horseradish and salt and white pepper to taste.

Business Curves, Hair Styles React Similarly

By GAY PAULEY
UPI Women's Editor
New York — UPI — The state of the economy and the state of a woman's hair have much in common. They go up or down together.

The hair-raising conclusion that business curves and hair styles react similarly comes from researchers at the Helene Curtis Guild of Professional Beauticians, Chicago.

Based on hair style trends for winter — smooth over a network of back-combed, raised fullness — the researchers forecast a stabilized market for 1962-63. The forecast indicates the stock market won't rally to the heights it reached in December, 1961, when coiffures reached a peak of bouffantry. Nor will it plunge to the depths of 1933, when the coifs were painfully close to the head.

The '62-63 market forecast will hold, if the correlations of the past continue, said Arthur Caplin, director of marketing for Helene Curtis, in a telephone interview. Indicates Decline

We pointed out to Caplin that around New York, the style-setting models and a lot of other chic women have deserted the bouffant "do" for hair almost plastered to the head. This would indicate a declining stock market.

Yes, if the flat coiffures caught on nationwide, said Caplin. But indications are they will not.

"We see a strong Spanish influence," said Caplin, "with still plenty of fullness and fluff to the hair."

The researchers' study of curves and curls begins at the turn of the century and shows hair styles through panics, recessions, the great depression, and good times.

Start with the panic of 1907-1908, set off by failure of the Knickerbocker Trust Co. of New York. Hair went to a new low from the plush and piled-high luxuriance of

the Gibson girl look. The 1907-8 style was close to the head, stressing downward curves with a false chignon at the nape of the neck.

Then, with the first World War and the rally in the economy, came a revolution in coiffures — high, decorative, puffy, often many-curved creations loosely patterned after the ceremonial coiffures of oriental women.

After World War I, business and hair curves remained on the upbeat until 1921 and a sharp decline. Hair began to be worn straight or softly waved, clinging in the back and partly covering the ears.

Two years later, the national income rose to \$89.5 billion dollars, after a 1921 low of \$31.7 billion, and coiffures became a mop of permanent curls.

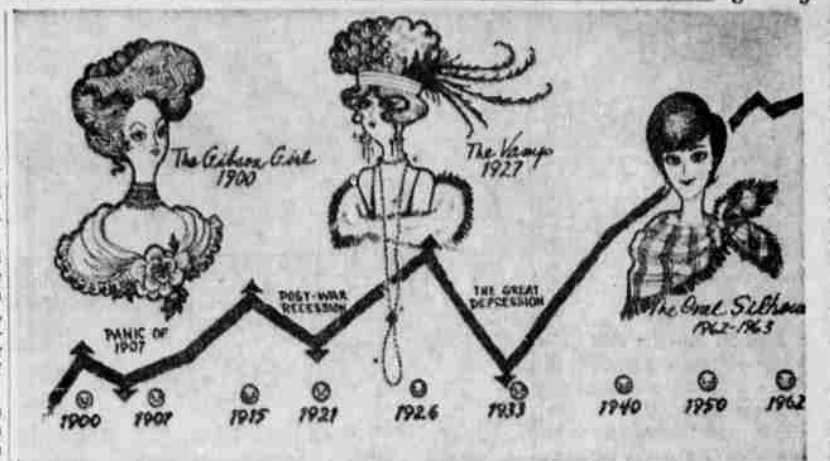
Silhouettes were billowy, sometimes tamed with a "head ache band", and the vamp hairdo became the blue chip stock in a girl's beauty portfolio.

Short Bob

Minor market fluctuations in 1926 were foreshadowed by a short bob, softened with finger waves. With the stock market crash of 1929, variations of the short, severely natural coil reappeared. As business improved gradually during the 1930's, hair styles made gains toward the longer, softer, more feminine look. But from 1933 to 1936, hair was styled so close to the head the line of the skull was obvious.

Came the 1940's, and World War II, and hair styles went up. They were elaborate combinations of curls, pins and rolls. Shoulder length bobs with high, puffy, up-swept pompadours reflected gains in the wartime economy.

When the market fell temporarily in 1946 and again in 1949, hair styles — true to form — once again became short. In 1949 came the short-



New York — The state of the economy and the state of a woman's hair have much in common. They go up or down together. This chart indicates some of the "high" in the hair styles that have accom-

panied periods of prosperity. The more natural fullness of the 1962-63 coiffure is the sign of a stabilized market for that period, according to the experts. (UPI)

more elegant than in many a year as represented with the beehive and the full-blown cap cut.

Today, with stock prices down after soaring, hair styles are showing more natural-looking trends.

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