

# Veni - Vidi

By MARGARET SCHULER

Medford is hot in August also, but there is not a great exodus from the city, nor is it considered a disgrace to be caught in town during August as it is in Rome. If he is unfortunate enough to have to be, no respectable Roman lets his blinds and is inconspicuous. But he certainly goes if he can, and leaves his world to the tourist - and to me. It is said on good authority, that when Rome was to have the world Olympics here, they chose the month of August with malice aforethought.

The word, "Ferragosto," means "August Holidays." Officially, they begin on the fifteenth, and a friend of mine told me that for two days you can shoot a cannon down the Via Veneto without hitting anyone. Plumbers, electricians, small shop keepers - even restaurants, close and may not open until the middle of September. They go to the mountains, the lakes and the seashores. Rather like our

Labor Day week ends, but longer, much longer.

But August heat is not a deterrent to the tourists. They abound. The American Express might be a college or university on registration day. Upstairs, downstairs, on steps, in corners, on the floor, with shoes on, and with shoes off, they stand or sit, in the great mail queues. American youth, healthy, happy and hot.

In the building to replenish my stack of lire, I suddenly realized that I was the only older girl there. A few older boys, but it was too crowded for wives, evidently. "How to See Europe on Five Dollars a Day," a new book, may account for the crush to some extent.

There was a hum of, "Where are you from?" "Where do you go to school?" "Where have you been?"

And most often, "We are on our way to Paris," or perhaps it was Copenhagen or Greece or somewhere. Or, "We have just come from Milano," or, "We are just leaving for London, and then home."

## Demonstration In Ashland

Ashland - A reception and demonstration at Frames, etc., 1951 Highway 66, is to be held Sunday afternoon, August 19, from 2 to 4 o'clock when Mrs. Gerald Reed will be guest of honor.

Visitors at last week's Greenwich Village art show in Lithia park saw some of Mrs. Reed's work and in response to demand he has agreed to display and explain the processes by which she develops enameled metal. Her metalcraft includes trays, jewelry, abstracts and a large clock. During the Sunday demonstration Mrs. Reed will have articles in various stages to show the methods of enameling and firing.

Mrs. Raymond Vandervalle of Frames, etc., announced that Mrs. Reed will offer a course in the fall and will have booklets and information available to those interested in the unique craft.

## Californians Visit Applegate Home

Applegate Valley - Mrs. Ernest E. Sharp has been hostess to a number of guests from California at her Carberry road home in the upper Applegate.

Visitors at the Sharp home from San Jose included Mr. and Mrs. Walter Wilson, Mr. and Mrs. Allen Bartu and children, and Mr. and Mrs. Henry Jensen and family.

At present Mr. and Mrs. Milton Seibert and children of Sunol, Calif., are guests of Mrs. Sharp.

## Nebraskan Leaves After Stay Here

Central Point - Mrs. Charles H. White, who has been a guest of her son, Paul, left Wednesday for California to visit friends. She was en route to her home at Fairfield, Neb.

While in the West Mrs. White attended the World's Fair, Seattle, and visited relatives there and at Portland. She also spent some time with another son, Henry, and his family at Grants Pass.

## Vacationing

Williams - Mrs. Theodale Vaughan, Huntington Park, Calif., has been vacationing for 10 days with Mr. and Mrs. Robert Thomas and children, at their Bill's Creek ranch, Williams.

## Child Raising Suggestions Given By Family of Eleven

By PATRICIA McCORMACK  
United Press International

Wesport, Conn. - What goes on in a 14-room house here might surprise, perplex and at times amuse the experts who feed us parents theories in big bunches. The parents in this great house solved the writing-on-the-wall problem, television - watching arguments, and assorted other problems - including how to get a child to hang up his clothes.



Patricia McCormack

And they did it without help from books!

"After the first baby, we just didn't have time to read a child-raising book," Rita Elliot, mother of nine, said.

Mrs. Elliot, wife of radio and television sports caster Win Elliot, doesn't get out of the house very often for pleasure. You can't count the times she's on the road, making business trips to school, church, market, scout meeting, a birthday party, the drug store, the doctor, dentist or a maternity hospital.

**Live on Estatelet**

By some standards, one might consider her a trapped housewife. She's not trapped. She's isolated - on a nine-acre "estatelet" where the chief business is raising five boys, four girls, ranging in age from three months to 14 years. And, oh yes, an Irish setter.

From time to time, Mrs. Elliot, a former Chicago singer and dancer, also cares for turtles, fish, birds, snakes and other creatures.

"Rita gets all the credit; she doesn't feel she's a martyr," said the man who brings home the bacon for the big family.

But he doesn't literally bring home the bacon - not since he figured out bacon at breakfast meant lugging home 14 pounds of the stuff a week.

"We cut off the bacon," he said. "No one died of malnutrition."

When the Eliots make an expedition to the supermarket once a week, it takes \$80 to \$90 to get past the checkout counter. Dad pays cheerfully.

The food bill "is a fact of life," said Mr. Elliot, a native of Boston. "We have to eat. The only thing I'm concerned about is getting the most for the money - and no waste."

**Two Freezers**

If steak's on sale, the Eliots buy 100 pounds and assign it to one of two home freezers. They buy the smallest oranges, apples, plums and other fruit.

"After a while we noticed the best apples, biggest peaches and largest of anything landed in the trash can half eaten," he said. "Small children take a few bites and that's that. There's less waste with small sized things."

The weekly food bill at the supermarket doesn't include the tab for milk - 200 quarts a month.

Common problems in the child raising arena - and how the Eliots solved them - include:

**Writing on walls:** one wall of each bedroom is a writing wall, surfaced with a washable plastic material. The hallway to the family room also is covered with this material.

**Television watching:** took the television cord and cut it, fixing a plug to splice it. Only mom and dad have the connecting plug. Television's on only when they say so.

**Hanging up clothes:** no youngster, including the two-year-old, is allowed out of his or her bedroom in the morning until dressed and room is tidy. The younger children get help making their beds.

**Duties around house:** all hands assigned duties. No pay involved. For additional jobs, there is slight remuneration.

**All the kids are doing it:** when an Elliot says this in an attempt to get mom or dad to change mind, he's told: "But you're an Elliot and the Eliots do it this way."

Mr. Elliot said "A lot of fellows look at me and pity me because of the bills I'll have to pay when the children start to college."

"I tell them not to worry," he said. "I don't."

Mr. Elliot's idea is to have the children who want college work for it.

"I never get an argument on that," he said.

**Camp Delegates To Give Reports**

A program entitled "Breezes from Magruder" will be given at a meeting of Ruth Esther unit, Wesleyan Service guild, to be held Monday, August 20. It is slated for 7:30 p.m. in the library room of First Methodist church.

Mrs. Clara Mall, Mrs. Frances Grant and Mrs. Clyde Taylor will be the hostesses. Miss Veda Brower will give devotions.

The program will be presented by delegates who attended the annual Wesleyan Service guild rally at Magruder July 27-29 at Rockaway, Ore. Attending were Miss Carol Denny, Ruth Esther guild president; Mrs. Charles Adanson, Mrs. A. C. James, Mrs. Larry White, Mrs. Shirley Hatcher, Miss Annette Gray and Mrs. Lionel Guy.

Membership in Wesleyan guild is open to all gainfully employed women.

**'Worry Beads' Serve Purpose**

New York - Fidgety New York - Fidgety New York - Fidgety New York.

No new notion this. In China, for example, it has been the custom for men to roll two pieces of jade in the palm of their hands to settle anxiety.

In the Arab world, a string of beads of varying numbers has been used to fidget away nervous energy for so long that no one really can trace the beginnings.

Now, for contemporary females, there are worry beads. They're the same type used as a sort of psychological crutch in Greece during World War II. Men used them to "fidget with" in cafes.

The worry beads, "komboloi" in Greece and "masbah" in Arabic countries, consist of a strand of 33 beads.

Coro, jewelry manufacturer introducing the worry beads, suggests that you fiddle with the beads quietly, hand in pocket, or use them to tick off your worries, one per bead - in the open.

In any case, the manufacturer reports the beads help to quiet hands and nerves. At least you can use them to count your troubles.

**Make Macaroni Loaf For Meatless Meals**

Make macaroni loaf the center of a meatless meal. Cook one cup of shell or elbow macaroni as label directs. Drain. Add two teaspoons each of parsley flakes, onion flakes and pepper flakes to one cup of hot milk. Let stand five minutes. Add three beaten eggs, one cup each of grated cheese and soft bread crumbs, one-fourth cup of butter or margarine and one teaspoon of salt to seasoned milk, along with macaroni.

Pour into well-greased nine by five by three-inch loaf pan. Set in pan of hot water. Bake in preheated 375-degree oven 45 minutes, or until set and lightly browned. Serve with tomato or cream sauce. Serves 6.

**Frozen Fruit Tips Given by Economist**

Chicago - For top-quality frozen fruit, select quality fruit, package it promptly and freeze it immediately.

Frances Van Dune, director of food research at the University of Illinois home economics department, recommends working with a small amount of fruit at one time.

When the containers are filled and sealed, store them in your home freezer or take them to the locker promptly. But should the trip to the locker be delayed you can keep the containers in your refrigerator for three or four hours, at a temperature between 38 and 45 degrees F.

Temperature for freezer storage should be zero degrees F. or lower.



A tasty Parmesan dressing created with new Parmesan salad dressing mix gives this gourmet-type shrimp salad a continental flavor. It's a lively and provocative dressing, and a breeze to prepare by following the easy directions on the envelope. You'll enjoy the distinctive flavor of Parmesan and Romano cheeses accented with a touch of garlic and other herbs and seasonings.

**Shrimp Boat Salad**

1 envelope Parmesan salad dressing mix	Lettuce leaves
Vinegar, water, and oil	3/4 pound cooked large shrimp, split
1 large tomato, peeled and cut into 4 slices	Avocado slices
	Pimiento strips

Prepare salad dressing mix with vinegar, water, and oil as directed on envelope or cruet.

Arrange lettuce in 4 clusters on serving platter. Place a tomato slice on top of each cluster of lettuce. Add shrimp and avocado; top with pimiento. Serve with Parmesan dressing. Makes 4 servings.

## New York Couple Use Free Foods Foraged From Land

By JEANNE LESEM

New York - Freda Gibbons, a school teacher, doesn't object to her husband's "wild" parties, as long as he does most of the cooking.

Nor are the Gibbons censured by their community. Tanguy Homesteads, about 20 miles from Philadelphia, is an inter-religious, inter-racial community, many of whose members are Quakers.

The wild part of the Gibbons' parties is the food - plants, fish, small game and fresh water crustaceans gathered mostly by Euell Gibbons on foraging trips in fields, woods, streams and their own yard.

"I still don't enter into foraging trips wholeheartedly," said Mrs. Gibbons in an interview during a visit here. "But Euell is a tremendous help when people come unexpectedly for meals. He can rush out to the yard to pick something to augment our freezer supplies."

**Prepares Food**

Gibbons not only helps a great deal with the cooking, but he also prepares all the wild foods.

Living with a man who thinks such interests are fun has its trying moments, Mrs. Gibbons said.

"When we were first married, he went in for foraging overzealously. We'd come home about 9 o'clock Sunday night with a car full of things after a week end of foraging. Euell would stay up for hours fixing them. But he learned to cut down the amounts when he found I wouldn't help."

Mrs. Gibbons, who teaches fourth grade at the local elementary school, said she is "not crazy about cooking, but I've learned enough about it to prepare good meals without too much effort."

**One Wild Food**

Their average meal has at least one wild food, she said, and the party menus are mostly wild foods.

Mrs. Gibbons said her husband used to leave the kitchen in a mess, which led to arguments. But the atmosphere usually is cordial, and their reputation for serving delicious wild food is growing so rapidly that they have a waiting list of prospective guests.

A recent party menu included cattail wafers, wild cherry olives, bluegill cocktail, catfish tempura, buttered cattail spikes, day-lily buds with oyster mushrooms, muffins of cattail pollen and elder blow with four kinds of jelly, preserves and pollen and elder blow with two kinds of jelly, a marmalade and preserves.

There were just a few of the things served at a party two days before publication of Gibbons' book, "Stalking the Wild Asparagus" (McKay). It is an entertaining guide to edible wild foods of the U.S.A. It has line drawings to teach those who want to live off the land, and recipes for preparing the foods.

"Cherry olives are unsweetened pickled cherries and taste nothing like olives," writes Euell Gibbons in "Stalking the Wild Asparagus." They are served like olives, with salad, as snacks, or picnic food. Wash firm, unblemished cherries in cold water. Pack them in 1/2-pint jars. Add 3/4 teaspoon of salt and 1 1/2 tablespoons of cider vinegar to each jar. Fill with cold water and seal. Store at least three weeks before using.

## Council Member Reports on Camp

Mrs. Arnold Johnson spoke at the last meeting of the Women's Missionary council, Bethel Assembly of God church. It was held at the home of the chairman, Mrs. Ralph Clemans, 105 Vancouver avenue, Mrs. Laurence Krause and Mrs. Clemans were hostesses.

Mrs. Johnson told the group of her experiences at the Women's Missionary council summer camp retreat near San Bernardino, Camp Pinecrest, located between Lake Arrowhead and Lake Gregory in California. Mrs. Krause led devotions.

Mrs. Clemans spoke of coming activities of the council, and said that the "love line" offering over the state had enabled the council to purchase a new duplicator, an adding machine, typewriter and office materials for the district office.

This group meets the second and fourth Friday of the month.

## OSU Professor Elected to Board

Joseph C. Brye, professor of music at Oregon State university, has been elected to the National Music Teachers association board of directors.

He will represent the seven Far Western states on the 20-man national board for the next four years.

Brye has just completed a two-year term as vice president of the Western division of NMTA. His election to the national board was announced following the Western division convention in Salt Lake City, Utah.

From 1958 to 1960, Brye was president of the Oregon Music Teachers association. He has been a member of the OSU staff since 1947.

## California Couples Attend Homecoming

Hornbrook - Week end guests of Mr. and Mrs. Edward C. Smith were Mr. and Mrs. Arthur Swett (Winifred Kipp), Fairfield, Calif., and her brother and sister-in-law, Mr. and Mrs. Stewart Kipp, Sacramento.

As children, Mrs. Swett and her brother and sister Carol, were pupils at the Hornbrook grammar school, at the time their father, Laverne Kipp, was an inspector at the local quarantine station, and they were in town to attend the Hornbrook Homecoming. Their sister was unable to be here.

## Stoles Have Armholes

United Press International

The stole with an armhole gives the fall costume a different look. Seen in collections of trend-setting American designers, the stole with an armhole takes on an elegant accent when the armhole is circled in fur. The wearer dons the stole by pulling it over one hand and fitting the rest of it over her shoulder. Modern Couture, one firm showed such a stole in red velvet - with fur trim.

Zippy coats are ahead for males. Fall fashions feature zip-in liners for all types of outer-wear. The zippy innards are most frequently seen in knee-length coats with rainwear details - and include blanket plaids, bold solid colors and contrast color stripes.

Color news in boys and girls ensembles for fall include camel and grey, moss and olive, powder and slate blue. Piccolino, importer of Italian knitwear for children, made the color forecast. Included in the firm's fall collection: uncluttered classics made memorable with touches of hand embroidery and an imaginative palette of contrast colorings.

## Guests Present For Homecoming

Hornbrook - Week end guests of Mrs. Zela Elmore were her brother-in-law and sister, Mr. and Mrs. Eston Henderson, Oroville, Calif., who made the trip with their son and his wife, Mr. and Mrs. Eldred Gott, Corning, Calif. Now superintendent of schools at Corning, Mr. Gott at one time attended school in Hornbrook and was here for the Hornbrook Homecoming held last Saturday.

An estimated 70 mink pelts are needed to manufacture a mink coat. Ten miles of thread and two weeks of work by 20 to 25 people also are required to produce a mink coat, the Emba Mink Breeders association reports.

Stow a canister of baking soda near the outdoor grill. It's an emergency fat fire extinguisher.

## Woman Wins Championship

Mrs. J. J. Dougherty scored 139 points to win the open individual club championship event of Riverside Bridge club August 15.

Other winners were Mrs. R. C. Smoot, second, 136 1/2; Mrs. J. J. Finegan, third, 131; Mrs. L. E. Clark and Mrs. B. B. Hughes tied for fourth and fifth with 121 1/2 points.

Luncheon preceded play.

## Families Visit At Barnes Home

O'Brien - Mr. and Mrs. Jack Barnes had visitors last Sunday, Mr. and Mrs. Fay West, parents of Mrs. Barnes, Lodi, Calif., and Elder and Mrs. Don Marsell, a sister and family of Mrs. Barnes, with their children from New Bedford, Mass.

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