

Social Events ♦ Women's News

Speaker Tells Of Hill People In Kentucky

"Tales from the Kentucky Hills" was the subject of the talk which Dr. George Breece gave to the College Women's club at the Presbyterian church in Ashland.

During his two years as director of a mission school in eastern Kentucky, Dr. Breece accompanied the bookmobile to the outlying one-room schoolhouses where he told stories to the children, drawing his subjects from the ancient folklores of the region.

The Kentucky mountain people, said Dr. Breece, are perhaps the purest Anglo-Saxons in America. Halted in the westward migration for one reason or another, they are the Scotch, Irish and English who went no farther than the mountains which remained their home for successive generations.

Dr. Breece played several records of the ballads commonly sung by the mountain people, and played on the dulcimer, an ancient, three-stringed instrument familiar to those parts.

Further music was furnished by two students from Southern Oregon college, Denny Retter and Rex Clark. They sang a group of songs with guitar accompaniment played by the former.

Hostesses for the afternoon were Mrs. B. J. Holland and Miss Bertha Stephens.

Mrs. S. H. Treichler was the social chairman.



Mrs. Willard Sanzenbacher, Portland (center), Oregon division vice-president of the American Association of University Women, was in Medford to speak for the annual joint luncheon meeting of the Medford, Ashland and Grants Pass branches held November 10 at Rogue Valley Country club. Mrs. Sanzenbacher is pictured here with Mrs. Calvin Smith (at left), Medford branch president, and Mrs. Emerson Anderson, Oregon division chairman of the social and economics issues committee.



Under a glamorous topping of sour cream and paprika is this Hungarian dish of cauliflower, sharp cheese and ham. A traditional dessert of strudel or Dobos torte might finish the meal.

Hungarian Casserole Provides Tangy Entree

Are you excited by far away places and strange sounding foods? Then, you'll find in preparing a Hungarian dish dazzling with sour cream and paprika.

Tangy, thick sour cream is one of the chief ingredients of lively Hungarian cuisine, though occasionally light sweet cream may be substituted.

The Hungarian cook uses the colorful orange-red, finely ground paprika with a lavish hand. She does not simply garnish with the "sweet and noble" spice, as she calls it, but adds it by the teaspoon or tablespoon to color and flavor her dishes.

Hearty beef goulash or mutton stew, stuffed cabbage or peppers or paprika chicken is the everyday fare served with what many consider the royalty of desserts. The mere

thought of flaky, paper-thin crusted strudel and elegant Dobos torte, the many layered sponge cake filled with chocolate cream and glazed with caramelized sugar, can set the mouth watering. The glutinous, unbleached flour skillfully milled from hard winter wheat is the finest for strudel making; and the exquisite strudel fillings are a product of the imagination: apple, cheese, cherry, poppyseed or almond to suit your fancy.

Our quick-to-fix casserole of precooked ham, Cheddar and Parmesan cheese and cauliflower leaves time for fashioning a delicious dessert torte. A bowl or individual wedges of crisp head lettuce, chewy, hard-crusted bread spread with butter and glasses of chilled milk complete the menu.

Ham and Cauliflower Casserole

One medium cauliflower; one-half cup fine cornflake crumbs; one-half pound precooked ham, diced; one-third cup chopped green pepper; one cup shredded Cheddar cheese; one and one-half cups dairy sour cream; one-half cup grated Parmesan cheese; green pepper strips; paprika.

Divide cauliflower into separate flowers. Parboil eight minutes until almost tender; drain. Mix cauliflower with cornflake crumbs. Add ham, green pepper and Cheddar cheese. Place in casserole; spread sour cream over top. Sprinkle Parmesan cheese over sour cream. Decorate corners with green pepper strips. Bake 15 minutes. Garnish with paprika. Preheat oven 325 degrees. Use buttered casserole, one and one-half quart size.

Ashland Methodists Announce Events

Ashland - "Let Us Give Thanks" will be the sermon topic Sunday at the 11 a.m. worship service at Ashland First Methodist church, North Main and Laurel sts. Dr. F. Malcolm Hammond, minister, will speak. A coffee hour will follow the service.

At 3 p.m. Sunday the Senior High Methodist Youth Fellowship will attend a rally in Grants Pass.

The Tuesday Bible study group will meet at the home of Mr. and Mrs. Ben Willard, 160 Church st., at 8 p.m.

Faulkner Book Topic for Club

Mrs. H. S. Chirgwin, Mrs. George Garter and Mrs. Jack Swem presented the program for a Wednesday Study Club meeting in the home of Mrs. Rita Miller, November 7.

Mrs. Chirgwin chose to review, "The Reivers," by William Faulkner, saying the meaning of the word "Reivers" is to take by stealth, or plunder. The book, a comic classic, is reminiscent of a real happening revolving around an 11-year-old boy, Lucius Priest, in Jefferson, Miss., around 1905. Lucius borrowed his grandfather's automobile with the connivance of two older friends, Boon Hogganbeck, a part-Indian boy and Ned William McCaslin, a Negro. In that nostalgic day, their ensuing expedition in the car from Jefferson, Miss., to Memphis, Tenn., called for the fearless hardihood of pioneers. The journey is as exciting as it is hilarious but is just a pale prelude to the adventures that awaited them in Memphis, the reviewer said.

Mrs. Carter, for the current event period, read two articles "Christmas All The Year" and "If We Had Been There," a story of the birth of Jesus. Mrs. Swem read an article, "New Things To Come," and one item had to do with the spraying of trees for decorative purposes and airplane seeding.

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Baptists Announce Coming Activities

"Faith and Works on the Same Team" will be the message to be brought by the Rev. Bernard E. Andrews Sunday at 11 a.m. at the First Baptist church, meeting temporarily at the Wilson school auditorium, Grand ave. at Coroua ave.

Mrs. Albert Gandt will be soloist for the service and a men's quart consisting of the Rev. Byron Evans, Warren Smith, Roland Gangster and Jim Andrews will sing.

At the 7 p.m. hour, Mr. Andrews will speak on "The Big 'If' in Life." Mrs. Carol Morris will play the violin and Mrs. Evelyn Thorne will sing.

Tuesday at 6:30 p.m. the men's fellowship of the church will hold their monthly meeting in the school cafeteria. There will be a potluck supper.

The church holds its mid-week service Wednesday at 7:30 p.m. The service consists of a Bible study led by the pastor and a session of prayer.

Church of Brethren Services Announced

The Rev. William Wash, minister of Church of the Brethren, 345 Mary st., will speak Sunday at the 11 a.m. worship service on "Our Thanks to God."

The choir will sing "O Lord of Heaven, and Earth and Sea." Mrs. Wash will tell the children's story, "Immune to Sweetness."

Sunday at 7 p.m. communion will be served. The Grants Pass church will participate in the service.

Sermon Series to Continue in CP

Central Point - The subject of the second coming of Christ is being continued in a series of sermons at the Community Bible church, Fourth and Alder sts., Central Point, by the pastor, the Rev. Paul O. Kroon. The sermon entitled, "When will the Rapture Take Place and Who Will Go?" will be presented at the 11 a.m. service Sunday.

"Everybody Does It" will be the topic on the Ten Commandments to be given at 7:30 p.m.

Church of Christ Subjects Announced

Central Point - Mr. Jean M. Shelley, minister of Church of Christ, Third and Oak sts., will speak Sunday at the 10:45 a.m. service on "Reasons for Thanksgiving."

At the 7:30 p.m. service his subject will be "Restoring the Family Altar."

The Sundays of Nov. 18, and 25 have been set aside for members to take a Thanksgiving offering.

WORK SMARTER - NOT HARDER

By BERNICE STRAWN
Oregon State University

Worry takes more time than work and doesn't pay as well. If you're inclined to fret about all the things you have to do, remember - time's a flyin'!

Grease stains in wash and wear fabrics are some of the most determined you'll ever see. Everyday foods such as butter and milk are hard to get out of solid color fabrics.

Miracle fibers have no miracle spot remover. The heavier the fabric, the more stubborn the stain. Here are a trio of ideas. Try them before the garment is washed. Heat sets the stain.

If the stain is fresh, put cornstarch on the spot to absorb grease. Wait a few minutes, then brush off. Do this several times if necessary.

The second possibility is to sponge with dry cleaning fluid, after placing a pad beneath to absorb the grease.

There's one drawback - this may leave a ring. If this happens, soak the whole garment in dry cleaning fluid for 10 minutes. Then hang it outdoors to dry. Don't put it in a dryer. It's dangerous because the fluid is flammable. Be sure to work in a well-ventilated room or outdoors.

Another way is to rub the grease spot with glycerine, then let it stand for 15 to 30 minutes. You can get glycerine at a drug store.) Next, wash as usual in warm sudsy water.

Often a yellow spot remains after grease disappears. If the fabric will take it, bleach with a strong solution of powdered bleach - the perborate type.

Turning worn shirt collars has been smart economy practiced by most of your wives. But recently lots of men's dress shirts are made so collars can't be turned. What can you do? Some stores and mail order houses now have separate collars especially for this purpose, which you can buy to replace the threadbare ones. They come in different styles and materials.

Glass fiber curtains - how do you wash them? We recommend hand laundering (not in washer) in hot sudsy water. This material must be handled carefully. Better take off all jewelry to avoid snags. Squeeze suds through the curtain until clean. Avoid rubbing. Rinse a couple of times. Roll loosely in a bath towel to soak up moisture, then hang up to the window and they'll be dry in about five minutes.

Go easy when putting in the rod. It's best to cover the tip of the rod with a piece of cotton cloth to avoid damage to the glass fiber. Never iron or use clothes pins, stretchers, starch or bleach on glass fiber. Creases can be smoothed out with the finger tips while still damp.

Smart Homemakers Tell Us: Work on the double when you dust venetian blinds. Put an old cotton glove on each hand. You can dust both sides of a slat at once if you grab it between your fingers - and keep both hands busy, too.

Honor Society Initiates Group

Ashland - Twenty - one Southern Oregon college students became members of Sigma Epsilon Pi, women's scholastic organization, during a recent initiation ceremony.

The initiates, selected on the basis of scholarship, friendship and honor, are Karalee Selby, Nile Johnson, Mary de Place, Linda Vanderlip, Joyce Tinseth and Mary Jo Heath, Medford; Mrs. John Ousterhout; Miki O'Keefe, Sylvia Brostad, Judy Bowman, Carol Huffman and Jan Gertson, Ashland; Sallie Henry and Dorothy Foster, Talent; Charleen Brown, Butte Falls; Zoe King and Luella Fehrs, Grants Pass; Penny Preston, Helen Carlson and Gail Stafford, Klamath Falls; and Carol Fujimoto, Lihue, Kauai, Hawaii.

Shady Cove Group Has New Member

Shady Cove - Mrs. Fred Holgate, Central Point, was initiated at the last meeting of the auxiliary to Steelhead post, Veterans of Foreign Wars.

The hospital chairman announced that the auxiliary is to furnish refreshments and entertainment for the next meeting of the post at the Veterans' Administration domiciliary, White City, and favors for the Thanksgiving dinner.

Mrs. Reed McKay Clair and Mrs. Tom Merit buddy poppy chairman.

Mrs. Gene Weitman and Mrs. Joe Waltz furnished refreshments. The next meeting will be December 7 at 8 p.m.

Brown Sugar, Wine Improve Squashes Cookery

Squashes of numerous varieties are now on the market.

The Home Advisory service of the Wine Institute suggests that a little bit of sweetness seems to improve hard-shell squashes like the Hubbard or Banana varieties. Just the addition of brown sugar and butter helps, but if you want to dress them up for company, consider adding pineapple and wine as well. The nut-flavored Sherry from California is ideal for this purpose, the service points out.

In season, use fresh squash, of course. At other times of the year, frozen or canned squash can be substituted with equally fine results.

BAKED SQUASH WITH PINEAPPLE
Two pounds of winter squash; one-half teaspoon salt; one-half cup drained crushed pineapple; two tablespoons brown sugar (packed); one-fourth cup sherry; one tablespoon butter or margarine.

Cut the squash into small squares and cook with salt and small amount of boiling water until squash is tender. Drain and remove rind. Turn into shallow baking dish and top with pineapple and brown sugar. Drizzle with sherry and moderate oven (350 degrees F.) about 30 minutes.

Series of Meetings Starts in Ashland

Ashland - The Church of Christ, which meets across from Lithia park, in the Women's Civic Club house, Ashland, will hold a series of meetings from Nov. 23 through Dec. 2. Sermons will be held daily at 7:30 p.m.

Andrew House, Oakland, Calif., will be the speaker. There will be no collections taken, except during the Sunday services.

A new Bible class has been started on Tuesday nights for preschool children. Mrs. Blanche Ross, Phoenix, is the teacher.

The adult Bible class will deal with the subject: "How to Study the Bible" Tuesday, Nov. 20.

Sermon subjects for Sunday morning and evening, respectively, will be: "Gifts of Crumbs" and "Seeking the Lost."

APPLICANTS REJECTED

Vienna - More than half the applications to Bulgaria's Orthodox seminary of Cherepisa were turned down by the government this year because of "over-quota" according to the Catholic news agency Kathpress. It said only 41 out of more than 100 students were permitted to enter.

Cream vegetables with instant nonfat dry milk for low calorie good eating. To make one and one-fourth cups medium sauce: blend two table-spoons flour, one-half tea-spoon salt and dash of white pepper into two tablespoons melted butter. Gradually add one cup water, stock or bouillon and one-half cup instant nonfat dry milk; cook, stirring constantly until sauce thickens.

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