

Demonstration Held on How to Decorate Candles

The December meeting of the Central Point Garden club began with a demonstration by Mrs. W. C. Tyer of Medford on making and decorating Christmas candles. She was introduced by the program chairman, Mrs. Ralph Hixson.

A potluck luncheon was served at noon by the hostesses Mrs. C. W. Anhorn and co-hostesses Mrs. A. O. Floyd and Mrs. Mads Madsen.

At the business meeting, conducted by Mrs. Lester Gordon, plans were made to help decorate the Veterans Administration domiciliary at White City, a project of the members of Oregon Federation of Garden clubs in the Siskiyou district.

A film, entitled "Holiday With Flowers," was shown by Mrs. Anhorn.

The corsage of the month was awarded to Mrs. C. H. Ault and a prize to Mrs. Glen Ward.

Carolers' Cookies Good For Christmas Callers

Probably the most welcome guests are Christmas carolers. It is a rare household that does not invite the carolers to warm up with hot drinks and a few snacks. For just such a spontaneous occasion are Carolers' Cookies. They are richly blended with mince-meat, nuts and fruit, then decorated with delicate frosting sprigs of holly.

CAROLERS' COOKIES

Three and one-fourth cups sifted, all-purpose flour; one-half teaspoon salt; one teaspoon baking soda; one cup shortening; one and one-half cups sugar; three eggs, well-beaten; one package (9 oz.) condensed mince-meat; one-half cup each chopped walnuts, cherries and dates.

Mix and sift the first three ingredients. Cream shortening. Add sugar gradually, creaming until fluffy. Add eggs one at a time, beating well after each. Break mince-meat until small pieces; add with walnuts, cherries and dates. Stir in flour mixture.

Spread evenly in well-greased oblong pan, eight by 12 by two inches, or two eight-inch square pans. Bake at 350 degrees for about 35 minutes or until done. Cool, cut into two-inch squares. Frost and decorate if desired. Makes about 24.

CRANBERRY CHRISTMAS BELLS

One-half cup soft butter; one-half cup light brown sugar, packed; one-half cup granulated sugar; one-half teaspoon vanilla; one egg; two cups sifted flour; one-eighth teaspoon salt; one-fourth teaspoon soda.

Filling: One pound can whole cranberry sauce and three-fourth cup sugar.

Cream butter. Add sugars, vanilla and egg. Beat until light. Add sifted dry ingredients and mix well. Chill in refrigerator until firm enough to roll. Roll dough, one-third at a time, on floured surface to one-eighth inch thickness. Cut into two and one-half inch rounds. Place on ungreased baking sheets. Place a half teaspoon of filling in center of each round. Shape into bell by folding sides of dough to meet over filling, using spatula to lift sides. Make top of bell narrower than clapper end. Place piece of candied cherry at open end for clapper. Bake in moderate oven, 350 degrees.

For the filling cook the can of whole cranberry sauce with the three-fourth cup sugar until the mixture is thick and juiceless. Let cool.

Santa Claus Not Honored In Home Town

Bari, Italy—Santa Claus does not stand a chance in his own town.

To millions of children all over the world, Santa Claus is the jolly, bearded type who brings presents by reindeer-express in time for Christmas morning.

But here in Bari, where the bones of good Saint Nicholas lie, the Feast of the Saint has nothing to do with Christmas.

St. Nicholas—Santa Claus, from a corruption of the Latin "Sanctus Nicolaus"—is revered in his last resting place as the patron of children, penniless brides-to-be, seamen and prisoners.

Christmas day, at least in Italy, is just another day for the followers of good St. Nick. His feast day is December 6 and the event is celebrated with solemn ceremonies by the children and adults in Bari.

By tradition, Italian children get presents not from Santa but from La Befana, an old witch who can be nice when she wants to. And not on Christmas but in January.

On January 6, Befana swoops in on her broomstick to leave gifts for the good children and coal for the bad children.

Nicholas is revered as a good and saintly man who died in Asia Minor in the fourth century. His bones were brought here later and placed in a vault under a silver altar in the church that bears his name.

Grandmother Club Chapter To Meet

Central Point—The Crater chapter, Grandmother Clubs of America, plan their Christmas meeting in the home of Mrs. Charles Jantzer, 1734 Basil lane, Monday, December 17. A gift exchange will be held.



Children Can Help With Cookies

Making cookies for Christmas is the most fun when it is a family affair. Children love the excitement of getting ready for this important holiday and they want to take an active part in cookie making.

Family get-togethers for Christmas baking are experiences remembered far longer than dolls and other toys when childhood is looked back upon. Such occasions serve to bring the spirit of Christmas to the family group.

Children will enjoy pressing the pecans on the butter-scotch pecan cookies shown with these recipes. Or, they will like to place the cut cookies on the baking sheets.

The Christmas tarts can be varied with different kinds of fillings, instant chocolate or vanilla pudding; prepared canned blueberry or cherry pie filling, even cherry or raspberry jelly. A lemon filling is delicious and the recipe for this is given.

Real butter is a key ingredient in cookies. The rich natural flavor adds to their special goodness.

Now for the recipes shown in the photograph, butter-scotch pecan cookies, chocolate refrigerator cookies and Christmas tarts.

BUTTERSCOTCH PECAN COOKIES

One cup butter; one cup brown sugar, firmly packed; one-fourth cup milk; one-half teaspoon vanilla; two cups sifted flour; two teaspoons baking powder; pecan halves. (Yield, four to five dozen cookies.)

Cream butter and brown sugar. Add milk and vanilla and mix well. Add dry ingredients which have been sifted together. Chill in the refrigerator for one hour. Shape into balls and place on an ungreased sheet. Press a pecan half into the center of each cookie and bake in a 375 degree oven for six to eight minutes.

REFRIGERATOR COOKIES

One and three-fourth cups sifted flour; one-half teaspoon salt; three-fourth teaspoon baking powder; one cup butter; one cup sugar; one tablespoon heavy cream; one-half teaspoon vanilla; one-half cup finely chopped pecans; three ounces semi-sweet chocolate, grated. (Yield, five dozen cookies.)

Sift dry ingredients together. Cream butter and sugar. Add cream and vanilla and

mix well. Add sifted dry ingredients gradually, then add chocolate and nuts. Form into small rolls, one inch in diameter and chill in the refrigerator for several hours or overnight. Slice thin and place on an ungreased cookie sheet. Bake at 375 degrees for eight to 10 minutes.

CHRISTMAS TARTS

The pastry is made with three-fourth cup softened butter; one-third cup sugar; three egg yolks, beaten; two cups sifted flour. Cream butter and sugar. Add beaten egg yolks and blend. Add flour, half at a time, mixing well after each addition. Chill pastry in refrigerator for 30 minutes.

For the filling use prepared, canned cherry pie or blueberry filling; instant chocolate or vanilla pudding, or the following lemon filling:

The lemon filling uses one cup sugar; two and one-half tablespoons flour; grated rind of two lemons; one-fourth cup lemon juice; one egg; one teaspoon butter. Mix sugar and flour, add lemon rind and juice and egg. Melt butter in a small saucepan; add egg mixture and cook and stir until it boils and thickens.

The meringue topping is made with three egg whites; three-fourth cup finely chopped blanched almonds; one and one-fourth cups sifted confectioners sugar. Beat egg whites until stiff. Fold in chopped almonds and confectioners sugar.

To make the tarts, butter small one and three-fourth inch tart or muffin pans. Pinch off small pieces of dough and shape into balls. Put each ball in cup or tin and press against bottom and sides with fingers. Put about one teaspoon of desired filling in shell and top with about a teaspoon of the almond meringue. If desired, cut out tiny stars from dough which has been rolled out, sprinkle with red and green colored sugar

YMCA Steps Up Events

Asland—YMCA activities are on a stepped up schedule for the holidays with events listed for vacation time and for the days preceding Christmas.

Thursday evening the Gray-Y girls club held its annual party in the club rooms and Saturday morning Indian Guide tribes met for a Longhouse session to induct new members and award head dresses. Other holiday events include a Junior high school party December 21 and at least one snow trip during the vacation.

Of importance to the Y was Friday's Flea Market at the armory sponsored by Gamma Zeta chapter, Beta Sigma Phi, and participated in by more than a score of clubs and individuals. The proceeds from the armory sale are to go toward necessary repairs and redecorating of the YMCA building.

Monday beginning at 7:30 p.m. a free class will be held in the Y club rooms to give instruction on holiday decorations and demonstration of novel ideas for the season. Mrs. Nancee Johnson of Holiday Haus is to show ways to use native products in economical Christmas arrangements. She will also give hostess hints and answer questions. Anyone interested is invited to attend the demonstration for which there is no charge.

To Elect

Elections will be conducted by Nevita Past Matrons club at a meeting Wednesday, December 19 at 12 noon in the home of Mrs. Mary Note, 32 Hamilton street. A luncheon will precede the business session and a Christmas party and gift exchange will follow.

Installation Slated by Club

Asland—The December meeting of the Women's Fellowship of the First Christian church combined installation of new officers and a Christmas program. Thirty-five women attended the Tuesday evening meeting in the church parlors.

Mrs. Grace Flint assumed the duties of president for the next year and installed with her were Mrs. V. R. Christy, vice president; Mrs. Mildred Constable, secretary-treasurer; Mrs. Howard Wood, Sunshine Circle president; Mrs. Gus Haynie, Busy Bees president, and Mrs. Victor Cramer, member at large. Mrs. Charles Gettling installed the officers.

Those taking part in the musical program were Barbara and Christine Swink and Ruth Liles. Mrs. Christy read "The Other Wise Man" by Henry Van Dyke.

During the social hour refreshments were served downstairs amid gay holiday surroundings.

For a simple basic salad dressing that's delicious on any "slaw" combination: Combine one half cup of sour cream with a dash of pepper, one and one-half teaspoons sugar, three quarter teaspoon cider vinegar, and one eighth teaspoon prepared mustard.

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