



Four-year-old George Dallas Chisum went to Rogue Valley Memorial hospital Thursday to have lunch with his mother, Mrs. Charles P. Chisum, a hospital employee, and ran smack dab into Santa Claus in the hospital lobby. Santa (Dick Chamberlain of Eagle Point) was visiting children patients in the city's hospitals as part of the "Have

Santa-Will Visit" program of Beta Nu chapter, Epsilon Sigma Alpha sorority, Eagle Point. In order that small George could tell Santa Claus just what it was he wanted for Christmas, Mrs. Freida Fontaine, director of nursing at the hospital, held him up for a face-to-face conversation.

Applegate Valley Residents Leave For North, South

Applegate Valley — Among those leaving the community to spend Christmas with relatives are Mr. and Mrs. Fletcher Spencer of Ruch who are guests of Mr. Spencer's son and daughter-in-law, Mr. and Mrs. Len Spencer, at Coos Bay.

Mr. and Mrs. Glen Hunter and Mr. and Mrs. Glen Best are spending the holidays with relatives at Whittier, Calif. Mr. and Mrs. Claud Williams of Sterling are with relatives in San Diego.

Miss Barbara Webb, living at the home of her uncle, Robert Webb, while attending Southern Oregon college, is spending the vacation period with her mother, Mrs. Porter Sprague, in Prineville, Ore.

Those from Star Ranger station traveling south for Christmas are Mr. and Mrs. Dave Osborne, who are visiting in the Bay area; and Mr. and Mrs. Donald Wyatt and son Larry and daughter Parry, who are visiting relatives in Arizona and in Death Valley.

Residents at Star Ranger station going north for the holidays are Mr. and Mrs. Kenneth Meyer and son, who are with relatives in Rhododendron near Portland, Mr. and Mrs. George Berseid and son Bryan are visiting relatives at Port Orchard, Wash.

Maple frost is a quick and easy dessert made by pouring maple syrup over ice cream in sherbert glasses. Store in refrigerator at least one hour before serving.

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Social Events ♦ Women's News

Buffet Egg Loaf Makes Holiday Brunch

Brunch, an American innovation, is a striking combination of breakfast and lunch. It is a delightfully informal meal to share with family or friends. Particularly at holiday time when relatives have come to stay and students are home, some with houseguests, the hostess is called on to serve brunch, often in quantities.

Buffet Scrambled Eggs is a recipe that keeps the hostess out of the kitchen during the meal and this recipe will make up to eight servings.

Hot and creamy scrambled eggs are spooned into a scooped-out, toasted-in-butter loaf of unsliced bread so that the eggs remain hot as the guests serve themselves. Serve by cutting in thick slices so that each person gets a slice of the hot, toasted fresh bread, and a generous portion of scrambled eggs. Then spoon a delectable, hot Mushroom-Cheese sauce over all to make this distinctively a brunch dish.

The Mushroom-Cheese sauce is a cinch to make — even the hostess can sleep late. It is made by combining a can of cream of mushroom soup, grated cheese and a bottle of lemon-lime carbonated beverage. The provocative citric flavor the lemon-lime carbonated beverage gives the sauce a flavor lift that is distinctive.

MUSHROOM-CHEESE SAUCE

One can condensed cream of mushroom soup; one (seven ounce) bottle lemon-lime carbonated beverage; one-fourth teaspoon nutmeg; one-half pound processed sharp cheddar cheese, grated.

Place mushroom soup in top of double boiler. Stir until smooth. Slowly stir in lemon-lime carbonated beverage. Add nutmeg and cheese. Cook over boiling water, stirring occasionally, until cheese is melted and smooth. Serve hot sauce over Buffet Scrambled Eggs. Make two cups of sauce.

BUFFET LOAF

One (one and one-fourth pound) loaf unsliced bread (day old); one-third cup melted butter or margarine.

Trim crusts from bread. Cut out center of bread leaving about one-inch thickness at bottom and sides. Brush loaf with melted butter. Bake in 400 degree oven for 10 to 15 minutes or until lightly browned.

SCRAMBLED EGGS

Twelve eggs; three-fourth cup light cream; one teaspoon salt; one-fourth cup butter or margarine.

Beat eggs until blended. Add light cream and salt. Mix thoroughly. Melt butter in a large skillet. Add eggs and cook over medium heat, stirring constantly until eggs are set. Spoon into hot Buffet Loaf and serve with Mushroom-Cheese sauce.

Couple Arrives From California

Ashland — Visitors arriving Thursday to spend the week end with Mr. and Mrs. A. L. Durham, 134 Church street, were their son M. Sgt. C. W. Durham (Ret.) and Mrs. Durham of Lompoc, Calif.

Flints Arrive

Ashland — Mr. and Mrs. Al Flint and their four daughters arrived Saturday from Sacramento, Calif., to spend Christmas week with Mr. Flint's mother, Mrs. Grace Flint, 228 B street.

A cup of shredded American, Swiss or Parmesan cheese weighs about one fourth pound. When a recipe calls for shredded cheese by cups, look at the weight on the package to judge how much to buy.

Blend one cup sugar, the cornstarch and cinnamon in large saucepan. Add water. Bring to boil, stirring constantly. Add butter or margarine. Peel and slice apples; add to hot sauce. Remove from heat.

Pour into shallow baking dish. Prepare biscuit mix as directed on package, adding two tablespoons sugar. Roll out one-half inch thick on lightly floured board. Cut with three-inch cutter.

Cut each round in half, arrange around edge of baking dish.

Combine remaining sugar and orange peel. Sprinkle on dough.

Bake in hot oven, 450 degrees, about 25 minutes or until apples are tender and biscuits are golden brown. Makes six generous servings.

To Leave

Mr. and Mrs. John Hunter, Cullin, Charleston, W. Va., plan to leave this week after being here since December 10 as houseguests of their son-in-law and daughter, Mr. and Mrs. Brian Mullen, 106 Oregon terrace. This is their third visit in Medford.



With relatives visiting for the holidays and students, often with houseguests, home for the season, many hostesses are called on to serve brunch, an American innovation which combines breakfast and lunch. Buffet Scrambled Eggs is a maincourse designed to stay hot and keep the hostess out of the kitchen during the meal. Served in a scooped-out, hot, toasted bread loaf, it can be sliced and served with Mushroom-Cheese sauce accented with lemon-lime carbonated beverage.

WORK SMARTER — NOT HARDER

By BERNICE STRAWN
Oregon State University

Do you wear yourself to a frazzle trying to be a thrifter shopper, a tidier housekeeper, a "mostler" hostess? It's smart to save your energy.

When you lift something heavy — a basket of laundry, the baby — bend at the knees or hips, not your back. Save trips when you clean house by using a basket or cart for your supplies.

Keep a shopping list with you to use at every opportunity. Shop the ads and save your feet. If you don't find

what you want in the ads, locate it by phone before you take off.

Take a breather before you get tired. You'll be surprised what it will do for you and save time in the end. In fact, it may help you avoid mistakes and accidents which happen when you're exhausted.

For winter get-togethers, your electric coffee maker is likely to be plugged in for a heavy workout — along with several other small appliances. Don't overload circuits or you'll be caught in the dark with blown fuses. Better keep a few extra fuses on hand.

If you have a circuit breaker, make sure you know which switch controls each part of the house. You'll be smart to do this in daylight before something happens.

Be wary of extension cords. Small cords will safely carry current for lamps. But cooking appliances need heavy duty cords. Small cords will over-heat and may cause a fire if used for appliances such as rotisseries, waffle irons or the bathroom heater.

Do nylon slips cling? Use a fabric softener in the last rinse. This softens the fibers and takes out the "cling" caused by static electricity. Fabric softeners are on your supermarket shelf — don't confuse them with water softeners.

Smart Homemakers Tell Us: Use a large pancake turner to remove pie or cake pans from the oven and save burning your arms.

Many Meats Used For Holiday Fare
Chicago — Every country gets the bird turkey, that is — for Christmas dinner.

English tradition calls for roast beef, and Swedish smorgasbord, for ham, says the American Meat Institute. Yugoslavs dine on roast suckling pig and stuffed cabbage cooked with bacon, sausage and paprika-flavored smoked pork ribs.

Sausage is also tradition in Poland and Norway for Christmas dinner, and in France, where it's made with veal and milk.

Care of Carving Tools
Without a doubt the carving set in your household will receive much use in the coming few weeks. To get full cooperation from your set, give it good care. Keep it separated from other cutlery so the knife will not be dulled or nicked. A good blade needs only occasional sharpening, but it should always be steel before using.

Use A Meat Thermometer
Do you use a roast meat thermometer when roasting meats? Research has shown that the meat thermometer is the most accurate guide to the degree of doneness of roasts, for it registers the internal temperature. Cooking time may be used as an approximation, but this is not as accurate as the meat thermometer.

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Vary Appetizer Tray With These Hors d'Oeuvres

Every hostess is on the lookout for new ideas for her hors d'oeuvre tray. It seems that a wide assortment of appetizers always makes the selection more impressive.

If you like to try new and different hors d'oeuvres to add that spark of variety, clip out these suggestions. Try them, along with your old stand-bys, the next time you're planning a party.

For a spicy, hot canape, pile Mexican style chili beans on thin slices of buttered bread with crusts trimmed. Roll, fasten with toothpicks and wrap a bacon slice around each. Toast them under the broiler until the bacon is crisp, and serve them piping hot.

Try this idea from test kitchens. Mix left-over turkey or chicken with mayonnaise and chopped pimiento. Sandwich between two dill pickle slices, and spear on hors d'oeuvre picks. Or, make a quick-and-easy spread by blending sweet pickle relish with cream cheese.

For fancy "bull-eye" hors d'oeuvres, home economists pass on this idea. Cut a loaf of sandwich bread lengthwise into one-fourth-inch-thick slices. Remove crusts. Spread each slice with a mixture of equal parts of softened butter and anchovy paste (or use liverwurst instead).

Place stuffed olives in a row across one side of each bread slice. Roll, starting at olive end, wrap saran, and chill. Before serving, cut crosswise into "bull-eye" slices.

Sons Visiting For Holidays

Mr. and Mrs. William L. David Jr., 324 Ardmore avenue, newcomers to Medford from Eugene, have with them for the holidays their two sons, Douglas E. David, an airman third class with the United States Air Force, and Donald D. David, a senior student at the University of Oregon.

Airman David came from Amarillo, Tex., where he has been stationed. He is on 30-day leave and will go from here to Clark Air Force base on Luzon island in the Philippines. He was graduated last spring from the South Eugene High school.

Donald W. Davis is majoring in communications and is a member of the AROTC at the university.

Mr. David is with the Albers Feeds and Farm Supply, and was transferred here from Eugene where the family had lived for 19 years.

Two Sons Home For Vacations

Ashland — The Jim Busch family of Ridge road will celebrate Christmas together with both sons at home for the week. Jim Jr. arrived Friday from March Air Force Base, Riverside, Calif., and his brother Jack, a student at Oregon State university, returned from Corvallis earlier in the week.

Holiday Guests

Ashland — Guests during the holidays at the home of Mrs. Marcia Ross, 157 North Main street, are her daughter and son-in-law, Mr. and Mrs. John Lambert of Salem and her daughter-in-law, Mrs. Lillian Ross of Minneapolis, Minn.

Plan Open House At Catholic Church

An open house in Sacred Heart Catholic church, to be held on Sunday, Dec. 30 beginning at 2 p.m., has been announced by the Very Rev. Carl Mai, pastor.

All residents of the Medford area are invited to the church on that day to inspect its various parts and to hear explanations of such things as the confessional, the stations of the cross, the names and uses of vestments, and many others. Questions will be encouraged.

The Sacred Heart unit of the Confraternity of Christian Doctrine is in charge of making arrangements for the open house, with Donald Sweeney and Charles Moore serving as co-chairmen.

Durnos Holding Family Parties; Couple Arrives

Retiring Congressman and Mrs. Edwin R. Durno have as house guests for the holidays their son-in-law and daughter, Mr. and Mrs. Ronald A. Louis, Lafayette, Calif. The couple arrived yesterday. Mrs. Louis is the former Kaye Durno.

This evening the family will have dinner at the home of Dr. and Mrs. Brian D. Stringer, 33 South Modoc avenue, another daughter and son-in-law of the Durnos.

Christmas morning the Durnos and their family will have breakfast together at the Durno home, 2512 East Main street, and Christmas night the eldest daughter and her husband, Mr. and Mrs. Richard Hensley, will be hosts for a family Christmas dinner.

The Hensleys also gave a children's Christmas party Saturday night, with Santa Claus making an appearance.

Ashland Guild Gives Playlet

Ashland — "Three Wise Women" was the title of the playlet presented at the Christmas meeting of the Congregational Evening guild.

Those taking part were Mrs. Mel Johnson and Beverly Johnson portraying mother and daughter, and the three wise women, Mrs. William Richey, Mrs. Charlene Robertson and Mrs. Neil McDowell. The part of the Friendly Service chairman was taken by Mrs. Ray Stringer, who read the Scripture.

Mrs. Virgil Neuenschwander read a Christmas poem and at the close of the program there was a gift exchange.

In a letter from Mrs. Hannah Yang, director of the Pusan orphanage, the need for practical gifts of clothing was told. The orphanage is the Christmas project for the Sunday school; gifts are to be taken to the December 23 church service.

Hostesses for the guild meeting were Mrs. Richard Westerberg and Mrs. Richey. Mrs. Johnson entertained the group in her home at 334 Fairview avenue.

VA Domiciliary Religious Events Are Announced

White City — Religious activities at the Veterans Administration domiciliary have been announced by the Rev. John Frazee, Protestant chaplain, and the Rev. Lawrence Eskay, Catholic chaplain.

Christmas day Roman Catholic masses will be held at 7 and 8:45 a.m. The chapel, decorated with poinsettias contributed by the domiciliary greenhouse and the Oregon Federation of Garden clubs, will host a choir from Medford at the second mass.

Protestant activities began Dec. 16 and will continue through the new year.

Last Sunday the First Methodist church, Medford, sang Christmas carols throughout the hallways and today presented a similar program. Sunday the Church of Christ Singers will be at the domiciliary at 3 p.m. and at 6:15 p.m. the Apostolic Faith church's orchestra and choir presented a Christmas program.

Protestant Service

Mr. Frazee will hold services Christmas day at 10:15 a.m., followed by a coffee fellowship in the chapel.

The holiday programs for the Catholics started Dec. 18 when carolers from St. Mary's with 87-voices sang Christmas carols throughout the hallways.

Father Eskay emphasized that many of the Veterans Administration Volunteer Services activities are conducted by groups of both Catholics and Protestants.

Daily masses will be held as usual with Sunday and New Year's masses at 7 and 8:45 a.m.

Sunday, Dec. 30, the Mt. Pitt Avenue Church of the Nazarene will hold services in the theater followed by a film produced by Dr. Billy Graham, "Souls in Conflict." The service will be at 7:15 p.m.

In San Diego

Ashland — Mrs. William O. Yates is spending the holidays in San Diego, Calif., visiting with her daughter's family, Mr. and Mrs. James Rose and two children.

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