

Valley Couple Married In Rites Held at Home

Central Point — Miss Vanca Kay Russell, daughter of Mr. and Mrs. Vance L. Russell, 6211 Azalea drive, Central Point, became the bride of Tomas Iven Hobbs December 14 in an 8 o'clock evening ceremony read in the home of the bride's parents.

The bridegroom is a son of Mrs. Roy Anderson, Eagle Point, and Glenn Hobbs, 123 Lozier lane, Medford.

About 45 guests attended the double ring ceremony which was read by the Rev. Wendell Wagner of the First Christian church.

Mrs. James Thomas was matron of honor and bridesmaid was Mrs. Roy Doe, both of Medford.

Mr. Thomas was best man and Jack Gruber, Ashland, an uncle of the bride, was usher.

Given in marriage by her father, the bride wore an organza gown with scoop neckline, re-embroidered with pearls and iridescent sequins.

The cap sleeves were trimmed with appliques of re-embroidered lace with pearls and the gown was designed with a short train arranged from a drape of self material at the back held by an applique.

Her bouffant tulle veil was held by a rhinestone crown, and she carried white chrysanthemums arranged with pink Christmas balls attached to a grey muff.

The attendants' frock were of pink and white brocade threaded with silver and styled with full skirts and bateau necklines. Each carried a single carnation on a snowflake background.

Pink and white carnations with pussywillows, and a pink and silver Christmas tree decorated the Russell home.

Reception Given
The reception given by the bride's parents and her maternal grandfather, Mrs. Maude Gruber of Central Point, followed the ceremony.

Cutting and serving the cake was Miss Patty Gossman, and Mrs. Jack Gruber, aunt of the bride, poured the punch.

The couple is living at 10 Quince street, Apartment 1, Medford.

The bride attended Crater High school and is employed as a bookkeeper at the Medford branch, First National bank.

The bridegroom attended Medford High school and is an employee of Fir Ply, Inc.

For traveling, the bride wore an off-white wool dress with shirred bodice.



Mr. and Mrs. Jimmy Bendelman
(Paulsen photo)

Couple at Home in Tacoma Following Tiller Rites

Tiller — Mr. and Mrs. Jimmy Bendelman, whose wedding was an event of the late fall, now are living at Tacoma, Wash., where both the bride and bridegroom are stationed with the Air Force at McChord Air Force base.

The bride, the former Miss Frances Helene Stone, is a daughter of Mr. and Mrs. George V. Stone, Star Route, Canyonville, Ore. She had lived in the Tiller-Days Creek area for about 16 years.

The bridegroom, of Corpus Christi, Tex., is a son of Mr. and Mrs. J. F. Bendelman, Kennedy, Tex.

The ceremony was read November 10 at 2 o'clock in the afternoon in the South Umpqua Community church in Tiller, by the Rev. Glen Goddard of Camas Valley, Ore.

Miss Elizabeth Wolfe, also of McChord Air Force base, was the honor attendant, and Mrs. Lois Stone, a sister of the bride, was the bridesmaid.

Serving as best man was Lewis Paulson, Roseburg, a cousin of the bride. Seating

the guests was Tommy Vance, also Roseburg. Groomsman was Norman Stone, Canyonville, a brother of the bride.

The bride, given in marriage by her father, wore a white wool dress which she had made, with princess styled bodice and full skirt in afternoon length. Her veil was held by a tiara trimmed with seed pearls and she carried a purple orchid on a white ribbon.

Her attendants wore wool sheath dresses with jackets. The maid of honor was in dark brown and the bridesmaid in light brown. Their corsages were of talisman roses and carnations.

Candlelighters were Delores Stone, a sister of the bride, and Peggy Lee Tibbets. They wore brown wool jumper dresses with jackets and their corsages of roses and carnations.

Among the guests at the wedding was the bride's grandmother, Mrs. Lydia Paulson, Roseburg.

Chrysanthemums decorated the church. Organist was Mrs. Robert Lewis, Gardiner, who accompanied Mrs. Willard Fenderson, Brookings, formerly of Tiller, soloist.

For her daughter's wedding the bride's mother wore a brown and gold knit sheath dress with matching cape and beige accessories. Her corsage was of talisman roses and carnations in an apricot shade.

The reception, given by the bride's parents, was held in the Youth room of the church. About 125 guests attended both the wedding ceremony and the reception.

Cake was served by Mrs. Donald Olivanti, Lookingglass, Ore., aunt of the bride, assisted by Mrs. Ralph Stauch, Drew. Pouring coffee was Mrs. Carl Giles, Days Creek, and at the punch bowl was Mrs. Vance. The wedding cake had been made by Mrs. Tibbets and decorated by Mrs. Jesse Williams of Central Point, formerly of Tiller.

In charge of gifts were Mrs. Ned Nay, Roseburg, and Miss Darlene Harvey, Myrtle Creek. Registering the guests was Miss Daurice Pyles, Monmouth, Ore.

The couple left for Tacoma, Wash., the bride wearing a blue wool sheath dress with jacket and black accessories for traveling.

The bride attended Tiller Elementary school and Days Creek High school where she was graduated in 1959. She is a weather observer with the 35th weather squadron, fourth detachment. The bridegroom is a 1959 graduate of Travis High school in Texas, and attended the University of Texas. He is stationed with the 325th transportation squadron.

For the Apple-Dill Relish, quarter and core three tart apples. Put through coarse food grinder with one medium onion and two small dill pickles. Add one-fourth cup vinegar and one-fourth cup sugar and mix well.

The roast will be easier to carve if the meat retailer removes the chine bone. For carving, place the roast on its side with the small cut surface up. Make thin slices toward the ribs and across the grain.

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Place the meat in a slow oven (300 degrees). If you like juicy, rare beef, remove the roast when the thermometer reaches 140 degrees F. The thermometer should register 160 degrees for medium and 170 degrees for well-done. To estimate the cooking time, allow 18 to 20 minutes per pound for rare, 22 to 25 for medium and 27 to 30 for well-done.

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Calendar

Calendar notices and news for the society section of The Mail Tribune must be submitted in writing and deadline for the Sunday edition is 1 p.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day of publication and for week day news is 5 p.m. the day before publication.

Monday

7:30 p.m. — M.O.L.B. New Year's party, VFW hall, 42 North Front st.

8:30 p.m. — Square Dance, Country Square Dance hall, 1 mile west of Talent junction on Colver rd.

Wednesday

10:30 a.m. — Upper Applegate extension unit, home of Mrs. Clifton Childers.

10:30 a.m. — Lake Creek extension unit, Mrs. Ira Woolfolk, Brownsboro.

12:30 p.m. — Chapter CP, PEO, Rogue Valley Country club.

12:30 p.m. — Chapter CG, PEO, Mrs. Charles Williamson, 2416 Edgemont dr.

2 p.m. — Wednesday Study club, Mrs. H. S. Houston, 215 Erie st.

4:30 p.m. — Bethel 14, International Order of Job's Daughters, practice, Medford Masonic lodge.

8 p.m. — Roxy Ann HEC, Mrs. Clarence Pfister, 3191 Merriman rd.

Thursday

6:15 p.m. — CBPWC, Rogue Valley Country club.

7:30 p.m. — Mothers of Twins club, North's Chuck Wagon restaurant.

7:30 p.m. — Mistletoe camp, RNA, Pythian bldg.

7:30 p.m. — Winchester extension unit, Mrs. W. Randleman, 1009 South Peach st.

8 p.m. — Phoenix, NOW, Phoenix Community hall.

Friday

10:30 a.m. — Griffin Creek extension unit, Griffin Creek Grange hall.

12 noon — Phoenix Thimble club, Mrs. Jewel Parr, 304 Fifth st., Phoenix.



Cran - Pineapple Nog will make a memorable holiday treat yet is simple to make. Top with beaten egg whites and serve in chilled glasses. This recipe will make from eight to 10 servings.

Woman Receives Portrait Prize

Rogue River — Mrs. James W. Dessert, Route 1, Box 139, Rogue River, recently was awarded first prize for a portrait in pastel in the annual competition of Art Instruction schools, of Minneapolis, Minn.

Mrs. Dessert used as her subject, Sue, 12, a student at Gold Hill schools. She has been studying art for the past two years. With her husband and family, she moved to the vicinity about four years ago from California, where they lived near Sacramento.

Cran-Pineapple Nog Is Treat For All Ages

Special occasions call for glamorous refreshments. Cran-Pineapple Nog is an attractive non-alcoholic and delicious party drink especially designed for gala holiday entertaining. Simple, yet effectively festive, this delightful nog, served with crisp butter cookies, is a memorable treat for all ages.

CRAN-PINEAPPLE NOG
Four eggs separated; two to three tablespoons sugar; one eighth teaspoon salt; one teaspoon cinnamon; one fourth teaspoon mace; one cup cold milk; one pint (two cups) chilled cranberry juice cocktail; one pint pineapple sherbet; one pint vanilla ice cream; red food coloring, optional.

Combine egg yolks, sugar, salt, cinnamon and mace; beat until foamy. Blend in milk, cranberry juice cocktail, sherbet and ice cream; blend until smooth. Tint a delicate pink with a few drops of food coloring if desired. Beat egg whites until they hold soft peaks; fold into nog. Serve in chilled glasses. Makes six cups, eight to 10 servings.

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Hemlines In For a Drop Is Fashion Industry Hint

By GAY PAULEY
UPI Women's Editor

New York — (UPI) — Hints that hemlines are in for a drop in 1963 pervade the fashion industry. But don't rush into letting out seams. Based on the bulk of spring and summer 1963 shows from New York designers, the hemline for a while at least promises to remain at kneecap height where it has been for several seasons.

But the hints are there. The Burke-Amey spring collection, for instance, dropped skirts to calf length, one of the most drastic haul-downs New York fashion has seen in several years.

Last June, James Galanos of California paraded hemlines down an inch from his previous collection. Simonetta and Fabiani, in their Paris shows last July, showed lengthening skirts.

One veteran fashion observer, Robert Riley of the Brooklyn, N.Y. Museum's costume division, believes skirt lengths are due for a change.

"Dames no longer want to look like juvenile delinquents with knee-high skirts and beaded-up hairdos," said Riley. He foresees "longer skirts in the mood of the alluring Vionnets (names of designers) of the 30's... not the Dior 1947."

Women's Wear Daily, the trade publication, predicted hemlines may be "dropping an inch or so. But designers feel today's pace of living calls for sensible skirt lengths — no extremes, no Dior New Looks, no aging lengths."

Yet to be heard from — the influential names of Paris who will show spring and summer styles starting Jan. 28.

Fashion otherwise offers a smorgasbord of ideas, with the emphasis on easy-fitting clothes, softness from bias cut, and more variations of the pullover than you'll find in a locker room. Also still very much around — the heightened waistline.

The pullover shows in everything from tweed to crinkled chiffon in early '63 styles. Pullover blouses look like suit jackets. Or they go into formal evening wear, seen in slinky crepes or as elongated sweaters.

Coats come both slender and full, but the slender silhouette is the leader for spring.

Suit jackets are longer, some are belted, and the favorite jacket silhouette is the demi-fit.

Skirts leave walking room, ranging from the slightly gathered to the flared and box-pleated. Overblouses and scarf-tied neck accents predominate.

Many daytime costumes offer double duty — three piece suits with vest, costumes with two skirts, and costumes with a cocktail-bodiced topping under a day-time blouse.

Other guests were Mr. Jones' parents, Mr. and Mrs. John Rosenberg.

Installations Set
By Mothers of Twins
Officers of the Mothers of Twins club will be installed during a club meeting Thursday, January 3 at 7:30 p.m., at North's Chuck wagon.

Anyone who wants further information may call Mrs. John Pogue, telephone 826-4841.

To Meet
The Roxy Ann Home Economics club members plan their next meeting for Wednesday, January 2 at 8 p.m., in the home of Mrs. Clarence Pfister, 3191 Merriman road, Central Point. Co-hostesses will be Mrs. Richard J. Remington.

Embassy Commissary
Houseguests at the home of the Rev. and Mrs. Charles R. McDonald, 365 Lindero avenue, are Mr. and Mrs. Walter A. Woodell, Los Angeles, parents of Mrs. McDonald, and his mother, Mrs. John R. McDonald, Sacramento, Calif. They arrived for the holiday season and plan to be here until after the New Year holiday.

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