

Hostesses Give Shower Party
 Applegate Valley — Mrs. Edgar Bush and Mrs. Bruce Meracle were hostesses for a layette shower Thursday evening honoring Mrs. Jake Vander Stoel. The event was held at the Bush home near Ruch. Attending from Escondido, Calif., were Mrs. Vander Stoel's mother, Mrs. Frank Lusardi, and an aunt, Mrs. Oris Lash, who are holiday guests here.

Recent Guests
 In Central Point — Recent guests at the home of Mr. and Mrs. Ben Mushaney, 103 Windsor Way, have been Mr. Mushaney's mother, Mrs. Marie Jones and Tommie Duston, Modesto, Calif.

Enjoy a KRAUT Dinner Tonight
 Steinfeld's

WORK SMARTER — NOT HARDER

By BERNICE STRAWN
 Oregon State University

Managing time is like going on a diet—and just as hard to get started. To read about it is apt to be fruitless, because it all depends on one person. Guess who? Try writing down each day what you "must do," "ought to do" and "hope to do." What fun it is to cross off those finished chores—especially those hope-to-do jobs.

Is storage space tight in your kitchen? Sardines may not be comfortable, but they are well-organized. Maybe that's a smart tip. Organize that big open space under the sink with one or more of these ideas: cleanser rack on the door, sliding towel bars, removable step shelf, and portable sliding shelves, now sold at stores. These devices will pack more into the space—even in a trailer or apartment. And they go with you when you move.

For more budget ideas for kitchen storage stretchers, write me for our OSU Extension bulletin, "Better Kitchen Storage." It's free.

Are chemicals used to con-

trol pests on fruits and vegetables a hazard to your family's health? This is a controversial subject. You'd be paying higher prices if chemicals weren't used, because some of these foods would be scarce. Experts tell us chemical control of plant disease has more than doubled the yield of tomatoes, a valuable source of vitamin C.

Dr. Virgil Freed, head of OSU's Department of Agricultural Chemistry, says that these chemicals, although poisonous, offer no substantial hazards to humans if used correctly. Without them, both consumer and farmer would suffer. The safety record has been remarkably good.

What does this mean to you homemakers? For one thing, foods eaten raw, such as apples or tomatoes, should be thoroughly washed. Peeling them helps, too. Dr. Freed says most food on the market meets safety standards of the U.S. Department of Agriculture and Food and Drug Administration.

Big food processors have experts in the field checking to make sure chemicals are

Couples Present For Celebration

Montague — Mr. and Mrs. James Rohrer and Mr. and Mrs. Carl Mort and four children were in Redding December 25 for the golden wedding anniversary celebration of the parents of Mr. Mort and Mrs. Rohrer.

Mr. and Mrs. Dey Reynolds returned from Santa Cruz, where they sold trees and greenery, to spend the holidays with their four sons, Mike, Billy, Scott and Robbie. Mr. and Mrs. Frank Day had as holiday guests Mr. and Mrs. Carl Pickering, San Diego.

Family Visits In California
 Cave Junction—Mr. and Mrs. Roy Robinson and daughter Debra spent Christmas day in Crescent City, Calif., with Mr. Robinson's brother-in-law and sister, Mr. and Mrs. Joe Stow, formerly Illinois valley residents.

Their daughter, Miss Bonita Robinson, spent the day in Grants Pass with her fiancé, Richard Miller, and his parents, Mr. and Mrs. George Miller.

properly handled in growing the produce they pack. Smart Homemakers Tell Us: When ironing large flat pieces, reverse your ironing board so that you iron on the wide end. Rest your iron on the pointed end. Works well for ironing men's shirts, too.



Preparing Cafe Brulot in his New York home, gourmet author James A. Beard pours from his French coffee-maker. The orange peel is already ablaze with flaming cognac.

Genial Cookbook Author Has Made Food a Career

There are plenty of men in this world who like to eat well, but it is doubtful if any of them has devised a more varied or exciting career from the pleasures of food than has James A. Beard. Although he is perhaps best known as author of a dozen best-selling cookbooks, there are other strings to the Beard bow. This month, he initiates the seventh season of his highly successful New York cooking school. He is a frequent contributor to several top-drawer magazines. For years, he has been consultant to Restaurant Associates, creators of such famed Manhattan eating spots as the Four Seasons. Both the champagne and cognac industries retain Mr. Beard as consultant, as do several major food companies for which he draws up new recipes and helps to develop new products. It's a busy life, any way you look at it.

From Portland
 How does a career like this evolve? Where do you start if you want to become one of the world's authorities on good food? If you are James Beard, you start in Portland, Ore., in the first decade of the twentieth century. "My mother was an English woman who married rather late in life," says Jim. "When she came to live in Portland, she had already followed her wanderlust to many countries of the world. It was from her that I first learned about food in an international sense."

But the truth of the matter is that food was not the main interest in the Beard household in those days. It was music. Young Jim was a singer with such a rare and beautiful voice that his career was clearly indicated. He sang so much that his enthusiasm proved to be his downfall. A throat ailment resulted and his career in music suddenly ended.

Without losing a beat, Jim Beard turned to the theater and spent much of the 1920's on the stage. For more than two years during that decade, he acted with the great Walter Hampden in such classics as "Cyrano de Bergerac" and "Othello."

About this time, radio began to thrive. Jim Beard went to San Francisco where he became one of the pioneers in radio acting, appearing regularly on an early west coast network. It was through his radio work that he was offered an opportunity to make radio food commercials—the first time he actually received pay for work with food.

Inevitably, Jim made his way to New York with an idea for a unique food business. It was in 1937 that he and a partner, William Rhode, opened a little shop on East 86th street in Manhattan called "Hors d'Oeuvres, Inc." "That explains it," says Jim. "We made nothing but hors d'oeuvres. Believe it or not, we never used bread as a base! It was an intriguing business, but it ended with the war."

By this time, Jim Beard had acquired a reputation as a knowledgeable man with a truffle. Just when "Hors d'Oeuvres, Inc." was closing, a New York publisher asked him to write a cookbook. Thus, the first of more than a dozen illustrious cookbooks by James A. Beard appeared in the early '40's under the title, "Hors d'Oeuvres and Canapes."

Turning Point
 During the war, Jim Beard devoted his talents to the United Seaman's Service, setting up and staffing centers for the Merchant Marine all over the world. "This was a turning point for me," he says today. "Our Merchant Marine centers were established

in such diverse cities as Marseilles, Rio de Janeiro, Panama, Casablanca and Naples. I learned a tremendous lot about foreign foods in these places. I also learned another important skill—how to shop for food."

Today, Jim Beard is that rare New Yorker who lives in his own house in Manhattan, a nineteenth-century brick house in Greenwich Village. Everywhere, Jim's elegant taste and warm personality are in evidence, nowhere more so than in the unusual kitchen on the second floor. Most of the kitchen walls are a soft, inviting olive green. The far wall is papered in a striking black-and-white pineapple design—huge pineapples, some of them almost three feet tall. The center of the kitchen is dominated by an unusual, U-shaped array of table-top, two-burner stoves and working areas.

Here, cooking school demonstrations are given, here the student tries his hand at new skills.

"His" hand, did we say? We did! More than 60 per cent of the students who attend the Beard cooking classes are men. "Many of my students are doctors, public relations men, writers, people in the theater arts," says Jim Beard. "Generally, they are people who think of food preparation as an art form."

Members of Family Visit in Montague

Montague — Mr. and Mrs. Glen Williams have entertained family members in recent days. With the Williams were Mr. Williams' brother, Floyd; their sons, David and Don, also their daughters and son-in-laws, Mr. and Mrs. Dan Mattos and three children, Ruth, Michael and Lonnie, McCloud, and Mr. and Mrs. Star Shalz and daughter, Yreka.

Emotions Detected From Voice Alone

Ann Arbor, Mich.—A University of Michigan coed is discovering that some emotions—romantic love excluded—can be recognized from voice alone in any language. What's more, the psychological study by Marjanna Benesh shows people who are good at detecting emotion in one language also are good at detecting emotion in another language.

A tasty topping for pumpkin pie — cover the pie with whipped cream and sprinkle chopped walnuts on it in a two-inch ring around the edge. Dust the center with nutmeg.

Pink, Yellow Now in Style

United Press International
 Mid-winter colors most likely to succeed: pink and yellow, both extremely effective combined with gray. Also bright red, navy and light blue.

The newest fur coats for teenagers' suits and coats are frankly fake. Notable notes include big buttons, leather trim, hoods and a muff.

For men, the classic peaked cap will be a favorite this season for weekend wear. A typical model is of British houndstooth tweed in subtle shades of olive and brown.

Newsworthy for little girls: nautical inspired shirts such as the square necked striped French sailor and the solid color middie.

The sweater dress stars in urban-suburban wardrobes. Costarring: two-piece suits and casually chic one-piece designs. Neckline interest centers on cowls, V's and turtle designs innovators.

A new sole idea for Spring: patent leather right through to the sole, with gleam over and under the foot!

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.

Wednesday
 8 p.m. — Roxy Ann HEC, Mrs. Clarence Finster, 3191 Meridian rd.

Thursday
 1:15 p.m. — Medford Coordinating committee of Parent Teachers association, Lincoln Grade school gymnasium. 1:30 p.m. — Medford Garden club, Jackson county courthouse.

Sorority Holds Holiday Party
 Yreka—Members of Gamma Pi chapter of Epsilon Sigma Alpha met at the home of Mrs. Ken Johnson for the annual Christmas party.

The house was gaily decorated in the Christmas theme by Mrs. Johnson and under the tree were stacked the gifts for secret pals and new members. Mrs. J. Wray Hodgen and Mrs. Jerry Edwards played Santa Claus and gave out the gifts.

Chicago — UPP — Nationwide insuring organizations are making new efforts to extend health insurance coverage to persons 65 years of age and older who are not yet covered, according to the Health Insurance Institute.



Taste it toasted! Great way to start the day!

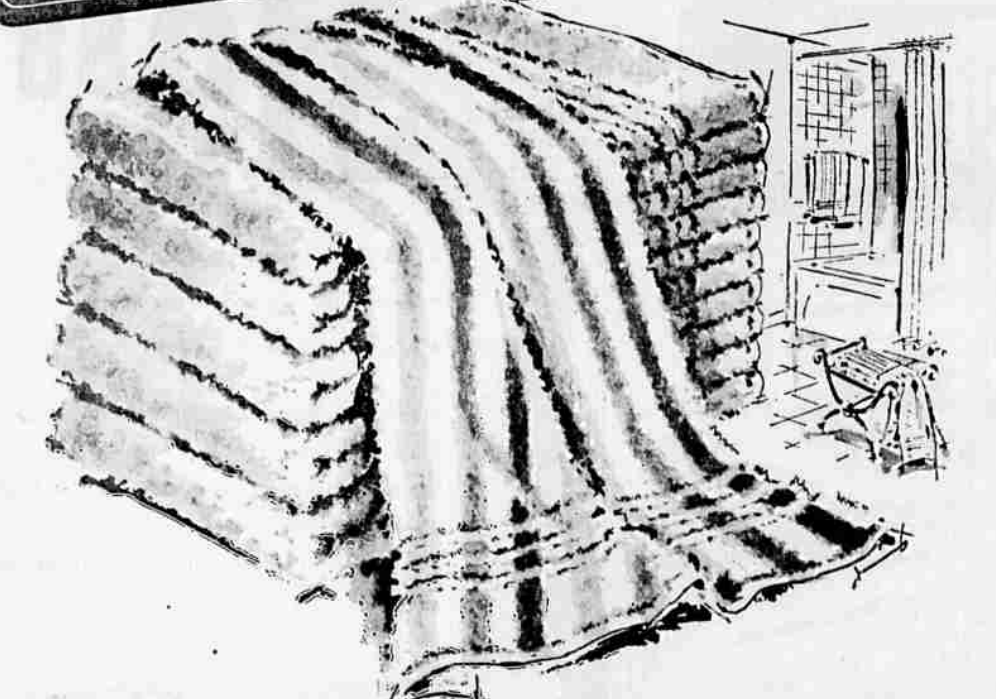


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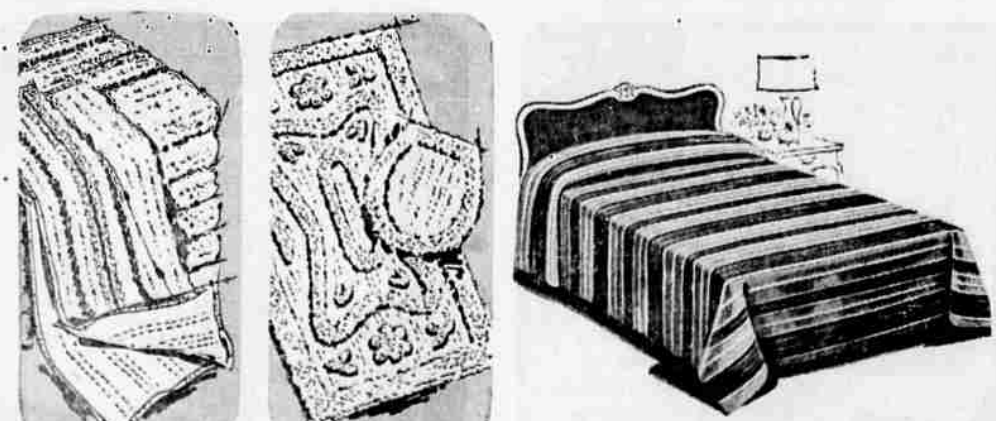
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