

University Art Events Scheduled

Eugene - The University of Oregon's annual Festival of the Arts will open February 10 and continue through March 1.

Theme of the 1963 festival is "Dance in the Arts," according to Dr. M. Frances Dougherty, professor of physical education and chairman of the festival committee.

Among the offerings will be art exhibits, lectures, dance recitals, music concerts, films, plays, and browsing room events.

Students, faculty members, and visiting artists will participate.

The festival will lead off February 10 with the presentation of the famous British ballet film, "The Red Shoes," in the ballroom of the Erb Memorial Student Union. There will be two showings at 2:30 and 5 p.m.

As part of the festival, the Museum of Art will feature a special loan exhibition, "The Dance in Art," from Feb. 19 to April 7, under the sponsorship of the Friends of the Museum.

The show will be composed of sculptures, paintings, drawings, prints, photographs, and other objects borrowed from the occasion from a large number of museums and private collections, as well as from the Museum of Art's permanent collections.

In addition to Dr. Dougherty, members of the faculty committee include Dr. W. S. Baldinger, director of the Museum of Art; Sylvan N. Karchmer, associate professor of English; and Homer T. Keller, associate professor of music theory and composition.

Other committee members are Robert R. McCollough, head humanities librarian at the university library; Adell McMillan, program director of the Student Union; Jean V. Cutler, instructor in speech; Jay V. Soeder, assistant professor of arts, and Jan Zach, associate professor of art.

Dinner Meeting Held

Oak Grove Garden club members met January 22 for a covered dish dinner and evening of games. Twenty-five persons attended.

Mr. and Mrs. W. H. Arnold, Mr. and Mrs. L. M. Hamilton and Mr. and Mrs. Gene Foy made up the dinner committee.

A business meeting was held.

Italian Designers Show Bared Necklines, Capes

Florence, Italy - (UPI) - There was nowhere for necklines to go today except up.

After the plunge they took in the Petti Palace fashion shows Tuesday night, it was either that or the Follies Bergere.

Designer Germana Marucelli bared necklines to the waist in her spring-summer collection. The result was the kind of anatomical moment of truth that once made Minsky a household name.

The four designers on today's program for the Italian high fashion collections - Schuberth, Valentino, Garnett and Gioliva - voted for accentuating the feminine with a more lavish expenditure of material.

Marucelli started the most sophisticated of fashion experts with her nothing to hide bodies. The plunge on all her dresses ended exactly at the waist. She kept the décolletage wide and open-occasionally adding a modernistic silver pendant in a tulle attempt to offer some degree of cover.



Lewis and Clark college - Allen B. Skel, instructor of music, will conduct the Lewis and Clark concert band in a program of music ranging in a variety of styles at 7:30 p.m. Sunday, January 27, in the First Presbyterian church. The 41 musicians will make Medford their third stop in a tour of western Oregon.

Dinner, Cards on Weatanka Program

A covered dish dinner will precede the business meeting and card party for members of Weatanka council, Degree of Pocahontas Friday, January 25 in the Redman hall on Apple street. Friends of the group are invited for the evening.

The dinner will be held at 8:30 p.m. Past Chiefs of the council will preside for the business meeting which will open at 8 p.m., with Mrs. Leo Mitchell as Pocahontas. Others will be Mrs. Carrie Milnes as Wenonah, Mrs. Lewis Thompson, prophetess and Mrs. Thomas Powhatan. No fees will be charged for the events.

Gold Hill Group Plans Year Book

Gold Hill - A year book for 1963 was planned by members of Gold Hill Garden club at the January meeting in the home of Mrs. Albert Gascon. Mrs. S. M. Christensen, president, conducted the business session following a potluck luncheon. Co-hostesses were Mrs. Cassie Johnson, and Mrs. Carol Yule.

The president appointed chairmen for the new year. They are Mrs. Paul Holderness, program; Mrs. Ferd Jones, chaplain and Mrs. Walter McLean, year book. Mrs. Gascon was named sunshine chairman.

Mrs. L. G. Kofahl will be hostess for the February 15 meeting at her home on Old Highway 99 north at 1 p.m.

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Veni - Vidi

By MARGARET SCHULER

Sicily - Taormina - The Greeks appreciated that Taormina was precious and rare. They came 300 years before Christ to build on the slopes and to give it its name - Taormenan. The early Romans must have appreciated it also. They chose it as a summer resort for their rich citizens. So, today, here it is, a marvelous garden in one of the most beautiful spots of the world.

Combining the best of the self conscious beauty resorts of Europe - Cannes, Monte Carlo, Mallorca and Elba - they lack "the something" which sets Taormina apart: an ineffable, subtle, soul satisfying delight.

High on the hillside, Taormina slopes in cascading gardens and terraces down to the blue hue of the Mediterranean, and up and over towards white Etna against more blue. In seemingly haphazard fashion, villas dot the countryside. One long narrow street - Corso Umberto - runs the length of the little village.

From this street old stone steps lead up and down to other ways of winding charm. Low, long-used stone buildings - stage settings certainly - trail in profusion, flowers and vines through hand-wrought iron and decorative Sicilian urns and pots.

Shops in Taormina are lit-

tle and merchandise is displayed outside of them as well as in. Bright red, yellow and blue are in, and on, everything one buys: toys, Sicilian carts and gaily bedecked horses and burros, mandarins in clusters and festoons on walls which is artistic, but not practical.

Coffee tables are on terraces, and in front of bars, and customers sit long times contemplating the sea - and passers-by. Street lights are old and quaint. Old stone arches create vistas and frame distant cypresses - or Etna.

Automobiles pitter down the one way street along with strolling Sicilians and tourists. Occasionally, a bus pushes every one to the walls. Shopkeepers leave their little domains to visit with a competitor, or perhaps to change a thousand lire note. There is a friendly unsophistication, a pleasant, unhurried sensation of going nowhere fast - a perception of drifting time.

The highlight, the apogee of it all, is the great and grand Greek theater which the remarkable race built in such manner that two thousand years later, people like me may sit, seeing the old open stage, and over and above that like a back drop - Etna. At sunrise, it is an experience, and at sunset, it is another.

New Frontiers Topic For Women Educators

New frontiers for women were discussed at a meeting of Epsilon chapter of Delta Kappa Gamma society, an international honorary organization for women educators, held at Girls' Community club in Medford.

The business meeting was conducted by the president, Mrs. Keith Woodward, Grants Pass, and the program chairman, Mrs. Elsie Turner, presented Mrs. Walter Foote who moderated a panel discussion.

New frontiers for women in religious, political, industrial and artistic areas were discussed by key women of the Rogue valley.

Mrs. Tom Ginn spoke of floristry opportunities based upon her 14 years of experience in that area in this community. She stressed the artistic aspects of this vocation through joy attained in creating something which gives pleasure to others. Floristry also contributes in practical ways to the community, society and industry, she said.

Mrs. Gretchen Wade of The Red Mitten touched on women's experiences and opportunities in the industrial world as well as stressing the importance of the career of wife and mother. Much of industrial success is due to women's influence in keeping corporations running smoothly, she said. Opportunities for women lie wherever one has the interest in giving all of oneself and payments should be in rewards of satisfaction as well as monetary.

Mrs. Ogden Kellog, Gold Hill, president of Jackson County League of Women Voters, spoke of frontiers in the political area. Not only are more women becoming active in national and state legislatures but there are important roles in political parties as well as non-partisan political activities, she declared.

Mrs. Everett Faber, Central Point, talked of religious activities engaged in by lay women and showed the need of making God real to others. She said it is predicted that by 1970 only 25 percent of

the world will be Christian. The striving for common goals, though there be diversity, and the desire for missions to receive our training, but not our way of life, shows the future trend in religious thinking, Mrs. Faber said.

Mrs. Foote summarized the discussion and said each area carries a potential that should be tapped and used.

Miss Florence Allen led group singing with Mrs. Melvin Otis at the piano. Hostesses for the meeting were Mrs. D. R. Sloan, Mrs. Alice Willets, Miss Eugenia Carson, Dorothy Stolp.

SAVORY

Braised rutabagas are savory. Place two pounds of rutabagas, peeled and sliced, in a saucepan with 1-inch of chicken stock and one teaspoon salt. Cover. Cook 20 minutes or until almost tender, lifting cover two to three times. Remove cover and cook until stock evaporates. Add two tablespoons of butter or margarine and saute three minutes, being careful not to break slices. Sprinkle with one-eighth teaspoon of ground black pepper and chopped fresh parsley. Serves 6.



Today, mince meat enjoys many unusual uses, particularly in the area of desserts. A delicious example, developed by home economists of the Borden company, is Baked Mince Meat Filled Pears. The recipe calls for ready-to-use mince meat, which makes preparation especially easy. Baked pear halves—topped with mince meat and lemon juice are ready for serving in a matter of minutes.

Reading Group Advocates Phonetics

By PATRICIA MCCORMACK
New York - (UPI) - The fast-growing reading reform foundation wants to restore the alphabet-phonetic - to its proper pedestal as the basis of elementary reading instruction. When this objective is reached, the foundation promises we can stop asking - "why can't Johnny read?"



Patricia McCormack can stop asking - "why can't Johnny read?"

We can stop asking it, the foundation says, because Johnny and all of his classmates will be able to read.

In phonetics, the little students learn the sounds of the 26 letters in the alphabet. Very simply, soon after they can look an unfamiliar word in the eye without trembling.

That's because once they master phonetics as a basis they should be able to sound out unfamiliar words - even jawbreakers such as discomboluate and thrombosis.

The old-fashioned phonetics system somehow got pushed to the rear of the class several decades ago.

Substituted was what the foundation refers to as "a dogma of configurationism and guess-work."

Caught On

The dogma, in practice, caught on. Two years ago, for example, 98 per cent of public school children were introduced to reading the configurationism way. The reading crisis continued.

For the first six months of reading instruction, they were taught only word-shapes. This is the way look-say method.

Learning to read this way, according to the promoters of phonetics, puts reading on a footing with the learning of Chinese - a system in which each word has its special configuration and the student must memorize the way a word looks.

This is the system that Watson Washburn and reading experts at the foundation weighed and found far short of effective results in reading instruction.

During its first year of operation the foundation, composed of 180 educators and other experts, established units in 31 states and the District of Columbia.

It hopes to grow even more in 1963-supplementing and coordinating local reform movements. In addition, a national public education program has been launched to bring to all the nature and extent of the reading crisis, its cause and cure.

Could Eradicate

Washburn says the "cancer of configurationism" could be eradicated completely by 1965 if enlightened teachers and aroused parents enthusiastically back the reform movement.

"The situation in private and parochial schools is not so sad as in the public schools," he noted.

The thirty-first state to be organized by the foundation is Alabama. Two recent additions to the National Advisory Council are Dr. Howard Thurman, dean of religion at Boston University, and Dr. John A. Valentine, director of examinations, college entrance board, New York City.

Washburn said several recent developments tear out the sound judgment behind the foundation's program.

Cited was the election of Dr. Max Rafferty as state superintendent of public instruction last November in California. He campaigned for a return to alphabetic-phonetic instruction.

"There is no reason to believe that California voters differ from other Americans in their concern for what their children are learning," the foundation reported.

If it were possible to hold a national referendum on the issue that was fought to a finish in California, the foundation suspects that the outcome would be the same.

Washburn also said children in the nation's capital, Washington, D.C., now are learning reading via the alphabetic-phonetic system.

Join Parade

"Arizona is largely converted," he said. "Thirty-three Maine school systems have reformed. In Massachusetts, Weston just fall joined the parade which Lincoln school started four years ago.

"Hawaii has taken a step in the right direction. In Florida, Illinois, Maryland, New Hampshire, New York, Virginia and Wisconsin, individual localities have successfully asserted their independence of the dogma of configurationism and guess-work."

The foundation is working to persuade school boards and public officials across the nation to take prompt action.

"It is shocking to think that millions of children are being daily threatened with permanent mental stagnation due to discredited configurationism teaching," Washburn said.

The foundation, through its national advisory council members, also is supporting a

movement to supply more text books of better literary quality to schools to "replace existing picture-books of strictly limited and repetitive vocabulary and incredible banality."

"In short," Washburn said, "the foundation seeks to give every child the opportunity to appreciate as early in life as possible the richness of the English language and the beauties of English literature, and to progress in a logical way to the other departments of education, of which reading ability is indispensable."

For that aim, at least, the foundation's bound to get a pat on the back from the National Council of Teachers of English.

After all, if the reading crisis continues, how will they ever teach 'em Shakespeare's sonnets up in the high school?

Don't Overlook These Economy Cuts of Beef

Are there cuts of beef in your meat dealer's display case that you cannot identify and, as a result, never purchase? For both meatime variety and economy's sake, include these less familiar beef cuts in your menus.

According to Reba Staggs, home economist, the less tender cuts of beef that are often overlooked include the shank, plate, brisket, tongue, heart and boneless beef for stew. Correctly cooked, all of these cuts are tender and juicy. And in addition to being served in hot dishes such as stew, they will be popular in meat pies and sandwich fillings.

The proper method of cooking these less tender cuts is in liquid. This differs from braising in that more liquid is used. The meat is completely covered and is usually not browned. With the meat covered with water, seasonings are added, the utensil tightly covered and the meat simmered until tender.

Slow cooking is the secret to tender and juicy meat. If the temperature is too high the meat will be dry and the fibers will not hold together. On the average, fresh beef cooked in liquid will require 40 to 50 minutes per pound cooking time.

Nicaragua Topic For Ashland Club

Ashland - "Nicaragua Through the Eyes of an American Woman" furnished Soptimist members a new picture of this country on the Caribbean sea. The Friday luncheon speaker was Mrs. V. R. Christy, who has spent more than ten years in Nicaragua with her husband, whose lumber interests took him to distant parts of the land.

Primitive ways and unusual customs exist among the people. Especially backward are their ideas and treatment of women.

Animals are quartered under the native thatched cottages built upon high supports and insects of every sort abound in the humid climate of Nicaragua.

The speaker was introduced by Mrs. Velma Jones and the meeting was conducted by Mrs. Mabel Winston.

Prospect Woman Honored at Shower

Prospect - Mrs. Thomas Schriver was honored at a layette shower recently in the home of Mrs. Dean Boyer. Mrs. William Barnes was cohostess and Mrs. Halvor Garden furnished the decorations.

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Combine Pears, Mince Meat for Tasty Dessert

The combination of mince meat and pears makes a fine dessert and can be prepared in a matter of minutes. Actual cooking time is about 15 minutes.

Three fresh pears (or 6 canned pear halves); three-fourth cup mince meat; three tablespoons melted butter; one and one-half teaspoons lemon juice; one-fourth cup water.

Wash pears. Cut pears in half lengthwise. Core. Place pears in a buttered baking dish, skin side down. Brush with melted butter. Spoon equal amounts of mince meat into each half.

Pour lemon juice over pears. Put water into bottom of pan. Bake in moderate oven, 350 degrees, for 15 minutes or until pears are done. Serve, topped with sour cream if desired. (Makes six servings.)

Layer cakes will have a fine grained texture if baked in pans with straight sides.