

Advantages Are Reviewed in Eagle Point Primary School Cafeteria Opening

By DOTTIE HARBISON
Eagle Point — Several advantages have been noted by

Eagle Point school officials in food preparation methods and children's eating habits that brought about an 8 per cent increase in lunches being served since the pri-

mary school cafeteria opened Jan. 2.

The biggest change allowed students in the first four grades to eat lunch between 11:15 a.m. and 12:45 p.m. instead of starting at 10:45 a.m. as was the case when all 12 grades used the grade school cafeteria.

Teachers have been able to notice a difference in students' appetites by eating at noon. They also find that students are not as restless in the late afternoon.

Afternoon milk served to those who want it gives the youngsters a lift, and officials noted that they could tell the difference in those who take milk and those who do not.

Less Confusion Noted
Another advantage in a second cafeteria allows both groups to eat without the confusion which existed previously. Principal Ralph Humphrey said this separation is satisfactory to both groups.

Head cooks new to both school cafeterias are serving experimental, basic menus to determine the likes and dislikes of students. At the same time they try out new foods, they plan menus to meet Oregon state food standards. These standards require cafe-

terias to serve each day a half pint of milk; two ounces of meat or meat alternate; a three fourths cup serving of vegetables and fruits; one or more ounces per serving of bread; and teaspoon per serving of butter.

Little Food Returned
Both cafeterias report they have had little food returned. Students find more home made rolls, cakes, meat pies and other baked food since oven space for this type of cooking has increased.

Mrs. Gene (Martha) Weltman has worked in the Eagle Point cafeteria for more than three years, taking over as head cook at the grade school Dec. 1, and transferring to the new primary school Jan. 2.

"In giving students a smaller portion, they won't waste it or become discourag-

ed when they look at a king sized plate to start with," Mrs. Weltman said. "At the same time, the youngsters who need more may come back for seconds," she added.

Helping Mrs. Weltman is Mrs. Roy Knoebel who has worked for more than 10 years in the Eagle Point grade school cafeteria; Mrs. Gertrude Putman, and Mrs. Lena Hickman.

Kitchen Facilities
Facilities in the new kitchen include an automatic dish washer; three commercial sized ovens; three large sinks and one vegetable sink; a glass sneeze bar to protect food while it is being served; a 10-foot work counter; pastry cupboard and work table; a 20 quart electric mixer and whipper; walk-in refrigerator and walk-in dry storage room; and freezer.

Students take dividers and silverware; the student is served food by the cooks, they pick up their milk, and take a seat at one of the long tables, which have space for 16 to 20 youngsters.

The tables fold in half, as do the benches, which can either be used separate or together. When not in use, they fasten into the walls, and the room converted into a multi-purpose room or gymnasium.

Eat At School
Between 270 and 290 youngsters in the first four grades and their teachers eat lunch at the school each day with about 200 students getting extra milk in mid-afternoons.

A faculty dining room is furnished. At the Eagle Point grade school cafeteria, about 410 youngsters are served daily,

with fifth through eighth grades being served from 11:20 to 11:45 a.m. These students are usually finished eating when high school students arrive at noon.

Principal Marc Smith said they do not allow students to ask for seconds, since it would cause confusion while so many students are being served.

Served Geared Portions
They are served portions geared to size in quantity according to their age, sex, activities, and their capacity. A youngster can ask for either more or less than the regular serving, Smith said. He also pointed out that the minimum amount served reaches the minimum state required standards.

Mrs. Bryan (Eve) Lambert started her duties as head cook Jan. 1 at the grade school cafeteria. Mrs. Lambert started her career as a caterer while young and later as a trainer in that field. She has been a cook and dietitian in various hospitals and other places. She joined the staff at the Eagle Point grade school cafeteria when the opening was left vacant by the transfer of the head cook to the new primary school cafeteria.

Helping Mrs. Lambert in the cafeteria are Mrs. Jack Jenkins and Mrs. Christine Linder. Mrs. Frank Hixson is an extra helper when needed. Both principals agreed that an accounting of the financial standings of the cafeteria since its division could not be estimated until they had been in operation at least a month, but felt the division was beneficial to all students.



RECEIVE LUNCH—Second graders at Eagle Point elementary school are shown here receiving their lunch at new cafeteria facilities. Behind the counter are, left to right, Mrs. Lena Hickman, Mrs. Frank Putman, Mrs. Gene Weltman and Mrs. Roy Knoebel.

Doll Hospital in Medford Is Busy Place Since Its Opening

By DOT SIMMONS

Mail Tribune Correspondent
"The Humpty Dumpty Doll hospital," owned and operated by Mr. and Mrs. Frank Denzer at 16 Western ave., has been a busy place since its opening, approximately three months ago.

After their family had grown, Mrs. Denzer began to wonder how to occupy her time. She had always done a lot of sewing for the family, and decided just making doll clothes alone, would not fulfill her ambitions, so she decided to take a home course in doll repairing.

She found that a course could be taken in seven months. She was sent material on how to make patterns for doll clothes and all phases of repairing. The first step was making rag dolls, then clothes. In practice, an 1850 reproduction doll was used in making clothes and assembling parts of dolls.

Think of Appropriate Name
While practicing, she decided to be thinking of an appropriate name. She recalled how Humpty Dumpty had a great fall and decided on using him in her name. Her oldest daughter found a pattern for the humpty dumpty dolls, and she then decided to have one as a mascot for the hospital.

The dolls are made from various print materials. The head is of unbleached muslin. She embroiders the faces and uses tape as a top-knot for the hair.

Denzer assists with the more difficult operation of repairing, using various tools such as sorting hooks, eye expansion tools, long and blunt nosed pliers, pliers for sorting elastic, exacto-knives, small spatula and an electric soldering gun. This takes much ingenuity and patience. He said walking dolls are particularly difficult to repair because of the mechanical parts involved.

The repairing is done mostly on play dolls, since antique dolls entail a great deal of research.

No two companies assemble dolls in an identical way, Mrs. Denzer said. This makes the parts much more difficult to assemble.

Often parts are not available and many times when the original price may not warrant putting in an expensive part they must make their own, since they try to keep expenses on repairs at a minimum.

They also have parts for persons who want to do the work themselves.

Mrs. Denzer feels that doll repairing is time consuming, requires a lot of ingenuity, patience and strength, but is gratifying and fun.

The Denzers hope their doll hospital will fill the needs of the community.

Klamath Timber Sold To Hi-Ridge

Yreka — A total of 11,400,000 board feet of Klamath National forest timber was sold to Hi-Ridge Lumber company recently. Cheney Forest Products of Central Point, was the only other company represented at the oral auction in Yreka. The sale, known as Maple Springs unit, is located in the upper end of Walker creek. Roads constructed on the sale will provide access to the main divide at 6,000 feet in elevation.



HOSPITAL FOR DOLLS—Mrs. Frank Denzer performs some surgery on a doll at the Humpty Dumpty Doll hospital, now open at 16 Western ave., Medford.

Jackson County Farm Shows \$1,600 Profit During Year

Jackson county farm home agricultural operation showed a profit of \$1,600.65, according to figures compiled by County Purchasing Coordinator William Cochran last week.

However, County Judge Earl M. Miller said this does not present a true picture. Miller pointed out that actually the county farm shows only a \$569.80 profit.

Cochran prorated this year's purchase of a new gas irrigation pump, new hay elevator and land leveling expense over a 10-year depreciation period as he would have in private business. This cannot be done in county business. The pump at \$374.20, elevator at \$310.60 and leveling at \$346.28 total a cost this year to the county of \$1,030 and must be included as an expense this year, Miller said.

Has Had Beef
"The county farm has had beef for some time. But, the garden is a wash-out," the county judge said Friday afternoon. Cochran agreed that meat and produce could be purchased from private sources just as inexpensively.

Miller said the farm home budget has \$40 left to buy seed for the spring planting. This is not enough money, he said. The county farm operation is without funds to operate for the remaining six months of the fiscal year, or to July 1.

The required money cannot be borrowed from emergency funds, he stated, although County Commissioner Edwin Taylor, farm proponent, sharply disagreed.

"We are not ready to make a decision on this now," Miller said. "The farm did have excellent yields this past year."

Cochran's figures show assets totalling \$7,031. This includes 24 beef butchered totalling 10,012 pounds at 40 cents a pound for a value of

\$4,004.80. The property produced 62 tons of oat hay baled at \$20 a ton valued at \$1,240. Produce raised totalled 31,674 pounds valued at \$1,786.20.

Main items of expense listed were purchase of 25 head of cattle \$1,997.76 and half of Welfare Crew Supervisor Ed Leach's salary charged to the farm operation at \$1,062.40.

Other items included killing, cutting and wrapping beef, new gas irrigation pump, prorated expense of new hay elevator, land leveling, tires for pump and elevator, veterinary expenses, hay baling, gas and oil, mechanical work on tractor and equip-

Fallout Shelters To Be Stocked Soon

Salem — Stocking of the first public fallout shelters in Oregon is scheduled within the next two weeks, state Civil Defense Director Robert W. Standstrom said Thursday. Supplies will be moved from the federal government warehouse in Troutdale to six county seats for 21 buildings licensed as shelters.

The first shipments will go to Benton, Grant, Klamath, Lake, Umatilla and Yamhill counties.

The survival kits include high-calorie biscuits, water containers, medical and sanitation supplies, and radiation detection instruments.

Dorris Company Buys Klamath Forest Logs

Yreka — The American Forest Products Corporation of Dorris, Calif., was high bidder for 12,100,000 board feet of pine and fir timber in the East Shovel Creek unit, Klamath National forest, recently. Total advertised value was \$71,706. The value based on the highest bid was \$149,700.

ment, miscellaneous small tools and parts, irrigation charge on 31 acres, garden seed, alfalfa and oats, 22 tons of hay fed cattle, and gas and repairs on county equipment used in connection with the farm.

Judge Miller pointed out that total value of beef and produce charged to the county farm home for patient consumption was \$2,691.47, yet the food consumption July through December compared to the previous year showed a difference of only \$351.72. The saving should have been closer to the \$2,691.47 value of food received, he said. Farm expenses apportioned to the farm home totalled \$599.24, Miller noted.

Taylor retorted that Robert Rucker, farm home administrator has \$700 in his budget left to purchase beef. He said Rucker killed some young beef before they were ready for slaughter and this was not reflected in the figures Cochran compiled.

Miller continued that other county institutions show the same disparity between value of food received and the saving.

County Jail Account

The county jail food account shows \$1,420.87 more was spent for food from July through December, 1962, than the previous year so does not show any saving. He admitted the jail had 41 more prisoners than in 1961, but some saving should have been shown, he argued.

The county judge said the county has many other jobs for prisoners and welfare workers to do without working on the county farm. Prisoners do not have adequate supervision at the farm, Miller said.

Commissioner Taylor accused the county judge of "tearing the farm to pieces." He declared one year is not a fair trial for the farm.



For Safe — Insured Savings

- JCF's savings plan is convenient and profitable . . . better than average earnings paid twice yearly . . . on June 30th and December 31st.

- Every savings account is insured up to \$10,000 by an agency of the United States Government.

"IT DOES MAKE A DIFFERENCE WHERE YOU SAVE"

For the Best in Home Financing

- CONSTRUCTING A NEW HOME . . .
- PURCHASING AN EXISTING HOME . . .

Building your dream home is easier now . . . let us show you how a long-term loan with easy-to-handle monthly payments is the convenient way to finance your home. Terms suited to your particular income . . . and every home loan at JCF is designed with you in mind!

For over 53 years JCF has specialized in the financing of homes. Each loan is tailor-made to fit the individual needs and income of each home-owner.

If you have found the house you want to buy . . . stop in . . . and discuss your home financing needs.

- REMODELING YOUR HOME . . .

Realize your plans for a better home . . . and YOU CAN DO IT NOW!

Learn how easy it is to repay for your improvements with convenient, low-cost monthly installments . . . and at the same time enjoy those "extras" in your home.

If you need additional information . . . stop in and talk over your home improvement financing.

- REFINANCING "OLD FASHIONED" MORTGAGES . . .

To reduce present payments . . . or obtain additional funds . . . it may be wise to refinance your old home mortgage with a modern home loan plan.

Profit by the home financing that's best for you . . . and you can be sure that JCF will do their best to provide you with home financing.

JCF

JACKSON COUNTY FEDERAL SAVINGS AND LOAN ASSN.

Home Office—2 East Main, Medford
Ashland Branch—337 East Main, Ashland