

Convention, Hobby Show, Projects Set by Club

Talent - Plans for a convention were made when members of the Talent Federated Women's club and their guests met at the Talent City hall Tuesday, January 22.

In the morning members sewed on a layette to be given to some needy family in the area, while others folded bandages for the American Cancer society.

Luncheon was served at noon by the hostesses, Mrs. Lois Brent, Mrs. Clarence Barrett, Mrs. John Berry and Mrs. Ray Burnette. The luncheon tables were decorated with pink and white flowers on lace tablecloths.

Mrs. Harlan P. Bosworth spoke before the business meeting on International Affairs and the United Nations and gave some of her experiences while attending the United Nations sessions in New York.

During the business meeting, Mrs. William Harms, president of First District Oregon Federation of Women's clubs, announced that the First District convention will be held at Talent on April 3. She also mentioned that the district board meeting would be held February 20 at Grants Pass. It will be the 50th anniversary of First District's joining the Oregon Federation.

During the regular meeting Mrs. John Baldwin, resident, presented plans for the Third Annual Hobby show. After a discussion period, Mrs. Baldwin appointed the show committees. They include Mrs. Ray Burnette, Mrs. Mae Lowe and Mrs. Iva Tuggle, publicity and placement; Mrs. Jessie Niswonger and Mrs. Charles Holdridge, guest book; Mrs. Clarence Barrett and Mrs. John Berry, white elephant; Mrs. Ben Furch and Mrs. Frank Finley, cake; Mrs. John Goodman and Mrs.

Frank Christian, food sale; Mrs. Charles Long and Mrs. William Johnston, kitchen.

Reports Given - It was decided to work with members of the Talent Lions auxiliary to sponsor a showing of a new cancer film some evening in March.

A report was given by Mrs. Charles Long on the Christmas gifts sent to the two sisters at the Chemawa Indian school, who the club adopted.

Mrs. Baldwin appointed Mrs. Christian, Mrs. Burnette and Mrs. Furch to purchase the materials needed to finish a quilt donated by Mrs. Berry. They decided to meet Wednesday, January 30, at 10 a.m. at the home of Mrs. Christian to work on the quilt.

Out of town visitors to the meeting included Mrs. William Harms and Mrs. R. J. Heidenreich, Grants Pass; Mrs. Harper Mann and Mrs. Earl Boyd, Cave Junction; Mrs. Ralph Chapin, Rogue River; Mrs. Jason Ottinger

and Mrs. John Mansfield, Medford.

Bethel Meeting Is Announced; Projects Told

Miss Denna Taylor, honored queen of Bethel 69, International Order of Job's Daughters, has announced that at the next meeting of the Bethel on Thursday, February 7, mothers and fathers of the girls will be honored.

At the last meeting of the Bethel, the members voted to send a small money gift to be added to that of other Bethels in the United States to assist in the replacement of materials lost by the Bethel in Guam during the recent storm.

They also decided to save old nylon hose to be given to veterans through the Red Cross.

A new "grandfather" has been assigned to Bethel 69 and the girls will be corresponding with George Drorbaugh of the Masonic home in Forest Grove, Mr. Drorbaugh is a former resident of Medford.

Mrs. Kenneth Cearley, guardian, announced that she has scholarship applications for girls who are interested in continuing their education beyond high school level. Any Bethel member interested should contact her soon.

Kindergarten Is Discussed

Butte Falls - The feasibility of a school administered kindergarten in the Butte Falls schools was discussed during a Parent Teacher association meeting held recently.

State school laws regulating kindergartens were read. Members were told that approximately two years would be required to set up a kindergarten program. Petitions need to be circulated before the program can be placed on the ballot, it was explained.

Another year would be required before a budget could be provided should it be passed on the ballot by the local voters, it was added.

A Founders day program will be presented during the February meeting and a silver offering will be taken.

Prospective Members Are Entertained

Five prospective members of the Sojourners club attended the January 24 meeting of the group in the Girls Community club. The guests were Mrs. John Landers, Mrs. George Reed, Mrs. Clara Kirsch, Mrs. Donald Schofield and Mrs. Russell Berry.

Table decorations were in yellow and brown and hostesses were Mrs. De Wood, Mrs. Walter Marquess and Mrs. Beryl Lyon.

Prizes were won by Mrs. Lillian Wood and Mrs. Alexander Collins for bridge; Mrs. Lora Stewart and Mrs. Landers for pinocle; and Mrs. Walter Hatch and Mrs. Esther Coleman, for canasta. A special prize was received by Mrs. Henry Robertson.

The next meeting will be combined with an annual birthday party and is to be held February 14 at 12:30 p.m., in the same club.

All women who have lived in this area not more than two years are invited to attend and to become members.



For the host and hostesses who enjoy serving something different for dessert or for Sunday or holiday evening suppers, flaming crepes Suzette could not be surpassed. Many French chefs have claimed the invention of this flaming treat, but however crepes Suzette came about, they can and should be available to everyone's dining table. This recipe is borrowed from James Beard, noted New York gourmet and instructor of cookery, and is a favorite lesson in his cooking classes in New York.

Flaming Crepes Suzette Have Continental Flair

An orange-blue flame leaps from the chafing dish as the host adds the finishing touch to the crepes Suzette. With ceremony, he transfers the delicate pancakes to individual plates. Last, he pours a freshly-brewed potful of rich, fragrant coffee into demitasse cups. Dessert, in all its continental splendor, awaits the diners.

Many a French chef has claimed invention of crepes Suzette. One of the most interesting claims is detailed in "Cook Until Done," by George Bradshaw and Ruth Norman. Henri Charpentier avowedly invented them, quite by accident, in 1894. Seems that Albert, Prince of Wales, Victoria's son, was staying at a hotel where Charpentier worked. The cook was preparing crepes for the Prince when suddenly the sauce caught fire. Time prevented a fresh start, so the cook tasted the sauce, found it delicious and forthwith served it up. The Prince was enthralled and christened the dish Suzette in honor of his lady companion. Only the fact that Charpentier was a mere fourteen years of age at the time lends incredibility to the tale.

However crepes Suzette came about, they can and should be available at everyone's dining table. Try this recipe, borrowed from James Beard, noted gourmet and instructor of cookery par excellence. It is a favorite lesson at the James Beard Cooking classes in New York. With the crepes Suzette must go your finest coffee—fresh, fragrant and preferably in dainty demitasse cups.

JAMES BEARD'S CREPES SUZETTE
One cup all-purpose flour; one-half cup powdered sugar; divided; pinch of salt; two eggs; two egg yolks; three-fourths cup milk; three tablespoons whipping cream; five tablespoons butter, divided; one teaspoon cognac; one-half small orange, juice; one tablespoon grated orange peel; two tablespoons Grand Marnier; two tablespoons cognac (optional).
Mix and sift flour, one-fourth cup powdered sugar and salt. Beat eggs and egg yolks together until light. Stir into dry ingredients. Add milk and cream. Stir until batter is smooth. Add one tablespoon melted butter and one teaspoon cognac. Strain through a fine sieve. Let stand about one hour.
Butter a 6-inch skillet lightly; heat. Pour in enough batter for one thin pancake, tilting skillet so batter will spread. Cook until lightly browned on underside. Turn. Brown other side.
Roll each pancake as soon as done. Keep hot on hot platter or baking dish. Cream remaining butter and powdered sugar. Melt in a shallow chafing dish or crepes Suzette pan. Add orange juice and peel. Mix well. Add Grand Marnier. Heat folded pancakes in this mixture, one layer deep, basting well with the sauce. Add two tablespoons cognac at the last minute and ignite, if desired. Makes about 12 crepes six inches in diameter.

Noble Grands Installed in Ceremonies

Ashland - In joint installation ceremonies Mr. and Mrs. Harvey Shipley were installed in the respective offices of noble grand of Ashland Independent Order of Odd Fellows lodge and Hope Rebekah lodge.

The lodge ritual was conducted January 17 by District Deputy Grand Master John J. McDaniels and District Deputy President Mrs. H. H. Herrin, assisted by a team from Jacksonville lodge.

Other elective officers of IOOF are Elmer South, vice grand; Dan Moon, secretary, and David Lindsay, treasurer. Appointive officers are: George Nichols, warden; Roe Magness, conductor; Ed Gouland, chaplain; Claude Clark and Glenn Intow, supporters to the noble grand; Carl Berninghausen and Jess Kidwell, outside and inside guardians; Guy Forbes and T. E. Thompson, supporters of the vice grand, and Jean Uhalde, past noble grand.

Rebekah elective officers for the ensuing term are: Mrs. Shipley, noble grand; Mrs. Elmer Newton, vice grand; Mrs. Herrin, recording secretary; Mrs. Walter Higgins, financial secretary; Mrs. George Nichols, treasurer; Mrs. Gordon Lemanquis, drill team captain; Mrs. Jean Uhalde, past noble grand.

Appointive officers of Rebekah lodge are: Mrs. Orville James, warden; Mrs. Gene Johnson, conductor; Mrs. Lee Wallis, chaplain; Mrs. Carl Dalenburgh and Mrs. G. F. Miller, supporters to the noble grand; Mrs. J. S. 'all and Mrs. Fred James, guardians; Mrs. W. S. Stennett and Mrs. Emily Rogers, supporters to the vice grand; Mrs. Lawrence Barger, color bearer, and Mrs. Lloyd Dickey, musician.

Courtesy officers are Mrs. T. E. Thompson, Mrs. Clyde Ashcraft, Mrs. Florence Kerr, and Mrs. Ruth Monckton. The Rebekah drill team presented an addendum at the close of the installation and gifts were presented. Many guests from other lodges were in attendance. Refreshments were served during a reception that followed the installation.

Farm Bureau Women Meet

Montague - Farm Bureau Women considered recordings of the "Living Constitution," and resolutions which had come before a recent California state Farm bureau convention when they met January 21 in the home of Mrs. Carl Rice.

The group recently purchased 10 of the records through the Union Oil company.

Eight of the records will be distributed to elementary schools in the area.

Among resolutions of interest to the women was one which would have abolished the use of hot iron brands for identification of cattle and other animals, which the state group rejected.

Mrs. Rice conducted the business session in the absence of both the president and vice president.

During the serving of dinner and the crepes ritual, we discovered that Mr. Hamilton knows many residents of southern Oregon. For several years he visited Rogue Valley Country club and hotels and restaurants of the area as the representative of a meat packing firm. Later he opened his Paris-Louvre restaurant with Bill Varble as a partner. They operated the place at 808 Pacific for a time, and then recently moved to 631 O'Farrell street.

The restaurant, not too pretentious for the average S.F. visitor, is entered through a courtyard laid out with plants and squares of white rocks. The main building, formerly a hotel, is being remodeled into a cooperative apartment house, we were told. The Paris-Louvre card states that a piano bar operates nightly.

Mr. Hamilton is hopeful that his southern Oregon friends will renew acquaintances at his new location.

Potpourri

For at least 20 years we've been planning to find out what crepes Suzette were like. Of all the exotic dishes and foods that we'd read about, and never had an opportunity to try, crepes Suzette sounded almost more exciting than anything else.

This wasn't the sort of dessert we'd try to make at home, and we seldom ever dined in restaurants where it was listed on the menu. The years went by and we still hadn't been able to satisfy our curiosity about this favorite of the French.

So it was that when Potpourri and her two companions decided during our San Francisco sojourn to dine at the Paris-Louvre we were more than pleased to find that it was listed as "The House of Crepes Suzette." When it came to ordering, we didn't care what the main part of the meal was, but we told Tom Hamilton, one of the owners of the cafe who was serving as host that evening, that it definitely had to be crepes to end the meal in a blaze of glory.

Reading about crepes Suzette, we'd been mostly intrigued by the description of the ritual with which the dish is prepared. And Host Hamilton didn't miss one single step. He wheeled up to our table a large serving cart on which had been placed a chafing dish, a large bowl of pre-seasoned butter, sugar, a fresh orange, a bottle of Cointreau, one of orange curacao and another one whose contents we failed to note. And a bell. When we asked what the bell was for, Host Hamilton admonished us to wait.

He melted a quantity of the seasoned butter in the chafing dish, added sugar, and shook in dashes from the three bottles for seasoning. This he stirred and ladled around in the dish and when the waitress brought the plate of crepes—very thin pancakes which had been prepared in the kitchen, he folded these in fourths, dousing them in the sauce as he folded and arranged them around the edge of the hot chafing dish. Somewhere along in the process he added the juice of the orange.

At the right moment he rang the little bell and a bus boy, stationed at the light switch, turned out the dining room lights. At the same instant Mr. Hamilton tipped the edge of the pan into the flame of the little alcohol burner underneath and instantly the whole dish was alight with beautiful orange and blue flames. Other patrons in the restaurant turned to watch, and there were exclamations of pleasure.

When the flame had exhausted the alcohol in the sauce, the little bell sounded again and the lights came on. Mr. Hamilton served the pancakes, covered with warm syrupy sauce, and the three of us ate them with delight. So good was the sauce that Potpourri watched with regret as the chafing dish on the wheeled table disappeared into the kitchen. We'd like to have taken a spoon and dipped up every last drop.

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Warren Assembly Queen Installed in Ceremony

Jacksonville-The eighth tri-annual installation of Warren Assembly International Order of Rainbow for Girls, was held January 13 with over 100 guests attending. Miss Margaret Ann Atkinson was crowned worthy advisor, and installed with her were other officers for the term.

The officers are, Miss Susan Ritchey, worthy associate advisor; Miss Edie Reinking, charity; Miss Teresa Gardner, hope; Miss Carol Axson, faith; Miss Linda Uchylli, recorder; Miss Karen Waldron, treasurer; Miss Faune Skinner, chaplain; Miss Ann Ashton, drill leader; Miss Gwen Hall, religion; Miss Sue Knudson, nature; Miss Janet Christenson, immortality; Miss Mary Thomason, fidelity; Miss Carol Glenn, patriotism; Miss Priscilla Graham, service; Miss Carol Dykstra, confidential observer; Miss Sue Parsons, outer observer; and Miss Jane Anders, musician.

Mrs. Orval Shores was installed mother advisor. The advisory board members also installed are Fred M. Gardner, chairman; Mrs. Mable Dykstra, secretary; Don C. Shores, Al Johnson, Mrs. Margaret Smith, and Mrs. Shores.

De Molay Assists - Medford chapter, Order of De Molay, assisted in the crowning ceremony. Donald W. Atkinson placed the crown on his daughter, who was escorted by her brother, Donald Atkinson.

Miss Melba Graham, was presented her past advisors pin by the newly installed worthy advisor.

Installing officers were past advisors of the assembly. They were Miss Janice Armstrong, advisor; Miss Lona Buffington, marshal; Miss Gloria Johnson, recorder; Miss Marilyn Smith, chaplain, and Mrs. George Mero, past master of Adair chapter, Order of Eastern Star, musician.

The worthy advisor introduced her parents and her brother, and presented them with flowers.

The worshipful master of Warren lodge, AF and AM, Mr. Shores, officers and members were introduced as the sponsoring body. They presented Miss Atkinson and the mother advisor with bouquets.

Mrs. Harold Shook, mother advisor of Rainbow assembly in Alturas, Calif.; Mrs. Gertrude Wingham, past mother advisor of Warren assembly; representatives from different Masonic bodies, Royal Arch, Commandery, Eastern Star, Job's Daughters and De Molay were introduced.

Mrs. Bernard Niehaus, Mrs. Albert Johnson, Mrs. Leonard Olson, and Mrs. Carl Dykstra were in charge of the reception in the dining room.

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Potpourri and FR, who is handling the food stories for the women's department of The Tribune, fortunately had on life a story about preparation of crepes Suzette. This seems just the right time to publish the material, so we offer it today. Good eating! O.S.

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Italian Designers Have Look for Every Mood

Florence, Italy - (UPI)—Woman emerged from the Italian spring-summer fashion collections today in a blaze of color and with a "look" to suit every mood.

The "Gothic," the "Maypole," the "lady bug" and the "box" were just a few of the looks offered in the collections that drew the curtain Thursday night on Florence's six-day round up of Italian fashion for international buyers and the press.

The two dozen Italian high fashion designers who presented collections in Pitti palace during the week took different approaches to the problem of what to wear next season but agreed on a few basics.

The hemline: Right where it was, just covering the knee. The colors: Turquoise and orange with sea shades of blue or green and apricots and tangerines as close seconds.

A soft and often sinuous mood, sometimes expressed in the shape of flowing capes, silky tunics, and sophisticated midly blouses.

Emilio Pucci, who traveled far for the South Seas inspiration of his casual collection, based his high fashion collection Thursday night on the "Gothic" of his native Florence.

Harking back to days before the "Mona Lisa" was painted he took his cue from the classic Florentine profiles of Giotto. The effect is early renaissance, following the restrained lines of the costumes of the period. The upside down triangle—wide at the shoulders and coming to a point just above the waist—is basic to the shape of his day clothes.

Giuliano of Milan offered a sharp contrast to Pucci. His line had a distinctly boy look that should be a boon to the underweight. Suits came with square-collared plaid jackets decorated with wide-set double rows of buttons and worn with solid colored pleated skirts.

Pockets, bows, buttons and belts appeared throughout the collection, usually in teams. But by evening some of the

right angles in the Giuliano collection softened down into curves.

Designer Gregoriana illustrated her "May pole" theme with a navy blue outfit with a skirt slit into panels that whirled around as the model walked.

She used two of the pet colors of the collection—and of the season—for attractive coat and dress combination. Gregoriana teamed a Mediterranean blue coat with a sleeveless, pleated white silk dress with a top embroidered to match the coat. Turquoise brocade was her choice for a full, bell-sleeved theater coat over a matching two-piece dress with cut-out back.

Centinaro's "lady bug" line meant a rounded back and a fondness for tunics. She took the midly blouse out of the school uniform class once and for all with a brown and white lace version on a slim and slinky floor length evening gown.

Other committee chairmen chosen at the luncheon session were O. F. Silver Jr., finance chairman; Mrs. Jim Busch, student-family adjustment; Mrs. Pierre Roberts, Americans Abroad coordinator; Gaylord Smith, representative of schools; Mrs. Margaret Zwick, speech coordinator; John Cotton, projects chairman. Members-at-large will be Mrs. Fries, Mrs. Lucy Susce, Walter Hoffbahr and Clarence Bell.

Mrs. H. T. Christensen, Medford, who is area chairman, reported on the students now here under the International Scholarship program. It was announced that speaking engagements for the foreign students are handled by Mrs. Susce, who may be contacted at the high school.

Field Service Group Elects

Ashland - The American Field Service committee of Ashland met Monday to elect officers and make plans for the ensuing year. Mrs. A. C. Fries, who has served as Ashland president for the past year, will be succeeded by Robert O'Harra.

Other committee chairmen chosen at the luncheon session were O. F. Silver Jr., finance chairman; Mrs. Jim Busch, student-family adjustment; Mrs. Pierre Roberts, Americans Abroad coordinator; Gaylord Smith, representative of schools; Mrs. Margaret Zwick, speech coordinator; John Cotton, projects chairman. Members-at-large will be Mrs. Fries, Mrs. Lucy Susce, Walter Hoffbahr and Clarence Bell.

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| 1 Solid Maple 3-Pc. Dresser Set | by Kling, Reg. \$389.50 | Now \$275.00 |
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