



CHECKPOINT—A California state division of highways employee, Richard Anderson, stops and checks traffic at a chain control point at the foot of Meyers Grade on U.S. Highway 50 in El Dorado county. The prayers of California's cattlemen, farmers and winter sports enthusiasts were answered as rain and snow fell in heavy amounts throughout the state. (UPI)



GOOD NEWS—Sandra Bourn, 19, hospitalized in Omaha, Neb., has been told doctors have ruled out the possibility she might lose her legs. Both legs were deeply frozen after her car stalled near Fullerton, Neb., and the girl walked four miles in deep snow and 30 below zero cold before finding help at a farmhouse. Menacing dogs kept her away from two farms earlier, she said. (UPI)



"An open window? In this weather?"

Not wide open. Just enough to let all that steamy, stale air flow out the back-chased by Mercury's Flo-Thru-ventilation system. And don't worry. There's no chance of rain or snow getting through this rear "breezeway". The roof line extends out over the back window. Like an eave. A most elegant eave. What's more, the window slants stylishly inward. (This is why you don't see snow or ice collecting on the rear window of our new Mercury Monterey.) No steam, smoke or noisy drafts. With fresh air (warm as you please) constantly washing away the old stale blue stuff, windows don't get steamy. The driver can see what's coming up from behind, or sideways. And you can keep those side vents and windows locked tight. To eliminate noise and chill.

The weather inside is delightful. In the summer, too. You can imitate a convertible. Just roll down everything and lower the Breezeway window all the way. The effect is most refreshing and will make ponytails stand out straight. But over the long haul, you'll appreciate the hush that comes from driving with everything tight, except the Breezeway window. With cowl vents open, fresh air moves in and out. Coolly. Quietly. This ability to control the climate inside a Monterey is just one of many amenities we offer at no extra cost. To see and appreciate all of them, come by for a close look. And a demonstration ride, if you wish.



Bring the family and see how they fit in a new Mercury. We'll find a price that fits, too.
MEDFORD MOTORS, Inc.
 225 South Riverside

Feeding the Family 4-H Club News

By ZOLA VINCENT
 Food Editor

Hubbard Squash Is Baked Treat
 Hubbard squash because of its size is usually displayed and purchased by the piece, the shopper estimating the number of needed servings. Have Hubbard squash at room temperature. Heat oven to 400 degrees. Wash squash rind, wipe cut surface with a damp paper towel if needed and remove seeds.

Cut squash in three to four inch squares. Select a baking pan for cooking the squash either covered or uncovered. Allow approximately 45 minutes for squash which is covered for part of the baking time and about one hour for squash baked uncovered. Sprinkle squash with salt. Pour a little hot water into the pan and cover if this method is desired.

Bake until squash is partly done, about 25 minutes for covered squash and 40 minutes if uncovered. Remove squash from oven, score pieces and dot generously with butter and sprinkle with brown sugar. A few grains of nutmeg may be added if you like. Return squash to oven and continue baking uncovered until done.

Honey Hints
 Honey comes in a variety of flavors so purchase the one that appeals most. The color of honey ranges from almost white to golden tan. Light amber honey, golden in color, is available in many brands. It is known as the all-purpose honey. Be sure to read the labels as the words "light amber" indicate color only - not flavor.

Honey purchased in large containers is a budget watcher's dream. It is a natural, simple sugar guaranteed to give you zip and lasting energy quickly. Honey does not spoil. Do not refrigerate. It contains all the vitamins and minerals it needs for its own perfect digestion.

Hot Tomato - A satisfying soup for sipping. In saucepan, combine one can condensed beef broth, one can condensed tomato soup, 1 1/2 soup cans water, one bay leaf and one-fourth teaspoon celery salt. Heat; simmer a few minutes to blend flavors. Pass crisp crackers.

Put Part of Pear Bounty Into Kuchen
 There's a super abundance of fresh winter pears. The crop of d'Anjou was especially large; then Bartlett's stayed in season longer than usual piling up fine - flavored winter pears. Those available are of exceptional firm, desirable quality and at surprisingly low prices for fresh fruit of any kind. Keep some on hand for daily enjoyment. Put winter pears in salads.

You'll find the long-necked russet - brown Bosc very good for broiling. You'll delight in this Pear Kuchen for six generous servings.

- 1 cup sifted all-purpose flour
 - 2 teaspoons double-acting baking powder
 - 1/2 teaspoon salt
 - 1 tablespoon sugar
 - 3 tablespoons shortening
 - 1/2 cup milk
 - 2 large fresh pears, cut in 1/2 inch slices
 - 1/2 teaspoon ground ginger
 - 1/4 teaspoon ground nutmeg
 - 1/2 cup sugar
 - 1/2 teaspoon grated lemon rind
 - 2 tablespoons butter or margarine
- Sift together flour, baking powder, salt and the one tablespoon sugar. Cut in shortening with pastry blender or two knives until the consistency of oatmeal. Stir in milk. Spread dough in bottom of a nine-inch buttered pie plate. Arrange sliced pears on dough. Combine spices, sugar and lemon rind and mix with butter or margarine to form coarse crumbs. Sprinkle over pears.
- Bake in a preheated moderate oven, 375 degrees, 30 to 35 minutes or until pears are

LOGICAL COMMENT
 Washington (UPI)—President Kennedy was acknowledging the Democratic legacy award he received from the Anti-Defamation League of B'nai B'rith Thursday night when his wristwatch alarm went off. Kennedy, who had set the watch and placed it on his lectern as a reminder of the approaching close of broadcast time, calmly shut off the alarm and remarked to the audience, "It's almost 11 o'clock."

The larva of the fly, called the maggot, works only for itself; it goes alone, interested only in itself, wanting only to feed, not caring what happens to any of its fellows. If this isn't anti-social, it certainly is magnified selfishness; personal survival is the only goal toward which the larva of the fly strives.

One bushel of sweet potatoes will produce up to 10 pounds of commercial starch when properly processed.

tender and a cake tester inserted in center comes out clean. Serve warm, cut in pie-shaped wedges. Pass whipped cream if you wish.

Winter Pears Recommended
 Among our favorite "weeks" of the year is "National Kraut and Frankfurter Week" which is currently being celebrated and that means special displays and special prices that make this combo a budgeteer's delight. Our only further suggestion is that hot -

from - the oven cornbread or corn muffins made with a popular muffin mix adds to this super specialty. Personally, we add finely chopped onions and finely chopped apple to the sauerkraut, layer it with split frankfurters and pour over all, maybe a cup of California sauterne; simmer gently or bake in casserole.

Plenty of potatoes put them in hearty February meals often. Give the men of the family a childhood - remembered treat with old-fashioned country - fried potatoes. They're sliced raw, fried in flavorful bacon fat with salt and pepper and maybe finely chopped onion added. Scalloped potatoes too are a long-time family favorite.

Eggs, an efficient source of high quality protein, are in abundant supply locally. They are of high quality, packed with good nutrition. Grade labeling is your best guide to egg quality. For a change, read all the information on the egg carton. Size has nothing to do with quality. Send the family to school and to work well fortified with a solid breakfast that includes a couple of eggs.

Winter pears are displayed in abundance; far more than usual at this season. They're of excellent quality, surprisingly low in price. The best known winter pears are Anjou, Bosc, Comice and Winter Nellis. Enjoy them out-of-hand in salads, in desserts.

Fine coast-caught fish and shellfish offer great variety. They're sea bass, swordfish, a variety of fish fillets, fish sticks. Oysters are plentiful and quality is the best. Now is peak season for enjoyment of Dungeness crab.

Vegetables and Fruit: Consider plentiful potatoes, onions, topped carrots, lettuce, a variety of squashes, sweet potatoes, cauliflower and celery. Crisp red and golden apples, grapes, winter pears, grapefruit and bananas invite inspection and enjoyment. Naval oranges despite cold weather are good buys.

Nutty Nitten Needles
 The Nutty Nitten Needles 4-H club held its second meeting at the home of Mrs. Lonnie Varner. The meeting was called to order by the president, Conny Varner.

Members decided to have a Valentine's day party for the next meeting. After the business meeting was adjourned, the girls started on their slipper knitting project.

Two weeks before the second session the club was organized with the help of Mrs. Varner, advisor. Officers elected were Conny Varner, president; Rita Ford, vice president; Georgia Brittain, secretary; Beth Kroon, reporter; Lucretia Lusk, treasurer; Sandra Mayfield, flag salute leader, and Janis Cate, song and game leader.

The next meeting will be held at the home of Lucretia Lusk on Feb. 11.

Busy Needles
 The third meeting of the Busy Needles 4-H club was held at the home of the leader at 532 Fairmont. The president, Mary Lynn Keese, called the meeting to order and Mrs. Melvin Weaver gave a demonstration on the use of the sewing machine. Games were played and refreshments served.

Spoons and Needles
 The Spoons and Needles 4-H club met at the home of Mrs. C. F. Wieskamp recently.

One group of girls made brownies, another hot chocolate and the third group served and cleaned up the tables.

For the next meeting three girls, Terri Woodcock, Ginny Nelson and Debby Croy, are going to make brownies and bring them to the meeting. The club plans to learn to sew. The next meeting will be held at the home of Mrs. Wieskamp.

Pins and Pans
 Pin and Pans 4-H club members prepared their own lunches at the meeting at the home of Mrs. Petrusich recently. Julie Berg and Julie Newdall fixed the vegetables. Sarah Scott made the lemonade. Nancy Petrusich and Elizabeth Marczak made the sandwiches and Jane Omann set the table.

Mrs. Petrusich announced that the members would bake cookies for a baked food sale

and contribute the proceeds from the sale to the 4-H summer school at Oregon State university. The next meeting will be held Feb. 23 at 2 p.m. Julie Newdall, Reporter

Rogue Rock Rovers
 The third meeting of the Rogue Rock Rovers 4-H club was held at the Crater Rock museum. Delmar Smith showed the members around the museum and the members decided to change the club's name from Rock Hounds to Rogue Rock Rovers.

The next meeting will be held at the home of the leader, Eldred Charley, Feb. 11 at 7:30 p.m.

Lens Lookers
 The Lens Lookers 4-H club met recently with four members present and discussed the common mistakes of picture taking. The members planned a float to be entered in the Pear Blossom parade and talked about the Friendship Follies. The next meeting will

be at the home of the leader, Mrs. J. R. Wilson, 613 Cherry st., Central Point. John Truly, Reporter

Fun To Sew
 The Fun To Sew 4-H club met recently with seven members present. The Friendship Follies plans were discussed.

The leader, Mrs. J. R. Wilson, demonstrated how to make a waist band for a skirt or apron. A display for the library window is now being prepared by the club.

The next meeting will be held Sunday, Feb. 9, at 2 p.m. at 613 Cherry st., Central point. Deborah Chavis, Reporter

be at the home of the leader, Mrs. J. R. Wilson, 613 Cherry st., Central Point. John Truly, Reporter

Fun To Sew
 The Fun To Sew 4-H club met recently with seven members present. The Friendship Follies plans were discussed.

The leader, Mrs. J. R. Wilson, demonstrated how to make a waist band for a skirt or apron. A display for the library window is now being prepared by the club.

The next meeting will be held Sunday, Feb. 9, at 2 p.m. at 613 Cherry st., Central point.

Deborah Chavis, Reporter

Hallmark VALENTINES
 Thurs., Feb. 14
Swem's
 217 E. Main, Medford, Ore.

SEEING ONLY HALF THE SHOW?

enjoy **ALL** the TV show in it's vivid, natural color with **NEW RCA VICTOR MARK 8 COLOR TV**

TRIUMPH OF 8 YEARS'
HOME - PROVED PERFORMANCE
PRICES START AT \$495
 Model Illustrated \$750
 Your Old Set Traded in Will Make the Down Payment!

Here's A Real Buy! It's An... RCA VICTOR Portable!

The **THRIFTON**
 RCA VICTOR *New Vista* TV
 Series 193-A-49-M
 19" tube (overall diag.)—172 sq. in. picture
 • Aluminized, Full-Picture Tube
\$149.95
 \$5 DOWN

OPEN TONIGHT 'TIL 9
 See "Mitch" in Color at 8:30 P.M.

RCA THE MOST TRUSTED NAME IN TELEVISION

JOHNSTON STORES
 Next to the Poly Clean Center
MEDFORD SHOPPING CENTER

NOW AT JAY ALLEN CO.

THE NEW LARK WAGONAIRE BY Studebaker '63

BIG FAMILIES . . . CAMPERS . . . STOREKEEPERS

Come in and be amazed at the new world of usefulness the Wagonaire opens up—because the roof slides open in the rear!

- You can stand up in the rear—no easier loading... to watch sports... to sweep out.
- You can carry tall loads—the sky's the limit!
- You give more sun and fun to kids in the rear seat.

Advanced thinking from Studebaker also brings you the Avanti, the Lark, the Hawk and the Cruiser—come see what's new for your money at

JAY ALLEN CO.
 OREGON, Ltd.
 1078 COURT STREET
 Phone 773-4543

Give the gift you would like to receive

VAN DUYN CHOCOLATES
 from **AVAN'S**
 in the Medford Shopping Center