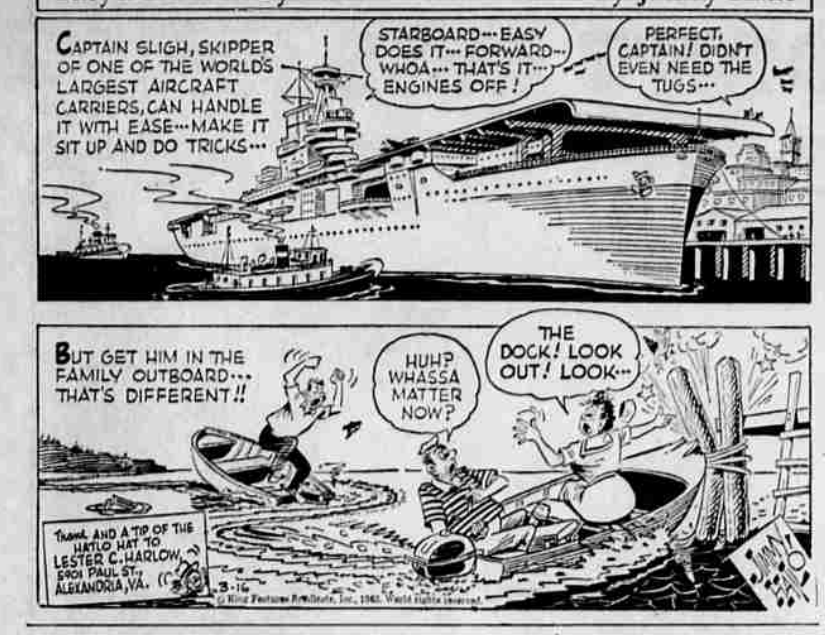
They'll Do It Every Time

Registered U. S. Patent Office

By Jimmy Hatlo



4-H Club News

Cooking Club

The meeting of the Cooking 4-H club was held at Mrs. Steven's home and Linda Tally and Patty Warren fried chicken. Pam Ragan and Kristi Stevens made oven fried chicken. Emerine King and Shannyn Tally also prepared fried chicken.

Pam Warren and Sue Ragan prepared a relish plate with carrot sticks, radish roses and onions.

Claudia Underwood and Carol Sacson made potato salad.

Refreshments were served and the meeting was adjourned.

Kristi Stevens,
Reporter

Rogue Saddlelites

The regular meeting of the Rogue Saddlelites 4-H club was held at the home of Judy Driskell. The members discussed the cake sale at which $12.60 was made.

The members voted to have two training sessions and two meetings each month as soon as school is out. The next meeting will be held at the home of Gary Christensen April 1.

Marti Steeck,
Reporter

Crazy Stitchers

The Eight Crazy Stitchers 4-H club decorated a show case window at Penney's store in honor of 4-H Week. The first and second place ribbon winners from last year's fair were displayed. The exhibit included a formal dress made by Marthanne Goodwin and dresses made by Carole Leon, Sharon Hugdahl, Barbara Wood and Kathy Vandergrift.

At the March meeting of the club, it was decided to send a letter of thanks to Penney's for the use of the window for the display. Mrs. Hugdahl informed the girls that a style review would be held at the 4-H auditorium March 26. Marthanne Goodwin will give a demonstration on bound button holes at the next meeting April 23. It was tentatively planned to invite another 4-H club and hold a style show at the meeting.

Suzi Lind,
Reporter

West Side Rabbiteers

The March meeting of the West Side Rabbiteers 4-H club was held at the home of Mrs. Phyllis Caldwell at Central Point.

Janet Lee called the meeting to order in the absence of Ron Smith.

The usual officers' reports were given and special reports were made. Barbara James told about the community service visit made to a nursing home. It was announced that the Park View Nursing home is going to close this month and the club will have to decide upon another project.

Gary and Don Pinkham gave reports on the rabbit school at the Jackson county extension office.

The 4-H club window display was reported on by Janet Lee. She also explained the field day which will be held at her home March 19.

Doug Corcoran told about the trip to the Lane county rabbit show. Ten members attended and six showed rabbits. All of the rabbits entered placed.

Mike Collins gave a report on conception of rabbits.

Don Pinkham,
Reporter

Transform Linens

by Alice Brooks

Cross-stitch, such popular needlework and easy stitchery, will transform your linens.

Put motifs on towels, mats, cases, cloths, in natural colors or 2 shades of a color. Pattern 7291: transfer 6 motifs 5¾ x 7¾ inches; directions.

THIRTY-FIVE CENTS (coins) for this pattern—add 15 cents for each pattern for first-class mailing and special handling. Send to Alice Brooks, Medford Mail Tribune, Needlecraft Dept., P. O. Box 163, Old Chelsea Station, New York 11, N.Y. Print plainly NAME, ADDRESS, PATTERN NUMBER.

1963's Biggest Needlecraft Show stars smocked accessories—it's our new Needlecraft Catalog! Plus over 200 fresh-to-you designs to knit, crochet, sew, weave, embroider, quilt. Plus free pattern. Send 25c now!

Schedule of Events Published by State

Salem–The 1963 "Schedule of Oregon Events" is being distributed to information centers, chambers of commerce, automobile club offices, and to prospective visitors to Oregon, the state highway department has announced.

The first printing of the schedule lists 235 events of interest in the state, ranging from the Pendleton Round-Up and the Portland Rose Festival to the Rogue River National Rooster Crowing contest and the Bandon Cranberry Festival.

Community festivals, concerts, sports events, stage shows, holiday celebrations, rodeos and fairs dominate the list. The events and dates were provided by chambers of commerce and other interested groups. A second printing will contain additional listings and will be made in about a month. Individuals may obtain copies by writing the travel information division, state highway building, Salem.

Medford Man Pleads Guilty to Check Charge

Tommy Jerry Bumstead, 26, Medford, pleaded guilty in Jackson county district court Friday on charges of issuing checks with insufficient funds in the bank.

Bumstead was placed on probation for a year and ordered to make restitution on any checks he may have issued.

Dennis the Menace

Classic Separates

by Marian Martin

Separates – best and most beautiful choice for an active summer! Note charm of classic shirt teamed with easy skirt with paneled look.

Printed Pattern 9241: Misses' Sizes 10, 12, 14, 16, 18, 20. Size 16 requires 3¾ yards 35-inch fabric.

THIRTY-FIVE CENTS in coins for this pattern—add 15 cents for each pattern for first-class mailing and special handling. Send to Marian Martin, Medford Mail Tribune, Pattern Dept., 232 West 18th St., New York 11, N.Y. Print plainly NAME, ADDRESS with SIZE and STYLE NUMBER.

FREE OFFER! Coupon in Spring Pattern Catalog for one pattern free—anyone you choose from 300 design ideas. Send 50c now for Catalog.

Small Worlds Around Us

By Lynn W. Watkins

Register & Tribune Syndicate, 1963)

Bare Lois Cause Him to Shout, 'Save That Tree'

He didn't realize it at first, but he got exactly what he paid for–a "house and lot." Not a tree was on it.

This didn't seem so unusual at first, until the man looked around and got to thinking . . . a pastime that seems rather rare with many of us. The more he thought and looked, the more places he found just like his own–lots with houses on them, but all treeless.

A little investigation revealed that but a short time ago, the lot his house now stands on was covered with trees.

"What," the man asked, "has become of all the trees?"

The answer was so simple it was silly. When the subdivision was laid out and graded, the trees were rooted out. Bulldozers had been hired to clear the land. They ripped out every tree, root, stock and all–a practice that seems to be standard.

"Developed areas," they are called, the idea being to cut down the trees and allow the buyer to plant his own. He can do this at some expense, and at the end of 10 or 20 years have all the trees he wants. Besides, each tree can be right where he wants it. Sounds so good it's ridiculous.

Even in rare and extreme cases, where a smatterin; of judgment prevailed and a few trees were left, the grading destroyed the top roots and the trees died. "So," reasons the developer, "might as well clean them all out in the first place and have a nice, clean lot."

The nice, clean lot becomes a coasting area for tons of sand, blown by the faintest breeze ,and the drifts form out in the nearby street. The lot often becomes a "little dust-bowl." The rains come, wash across it, cut gullies . . . beautiful ridges and valleys. The sun beats down, but of course folks like the sun ,and it's enough like a beach to offer a chance for sun-bathing.

There are hundreds of beautiful, new homes that repose hotly in the middle of a sun-baked lot like tents in a desert. Many of their owners, after the first blush of enthusiasm has faded, wonder what perversity of human nature prompted the destruction of shade-giving, water-conserving trees just to "clean up a lot."

Any way you look at it, a tree is a marvelous thing . . . a plant where all the chemistry of life has to combine with years of time. Yet someone with an axe, or even someone behind a desk giving orders, can destroy it in a matter of minutes. What was an area covered with trees becomes a mudflat or a dust-flat, or a little desert where a house can be built.

It would be difficult for many of us to believe there are countries in this world where a tree cannot be destroyed without written permission, and even then another tree must be planted to take its place. These are not backward countries; rather, they are lands where folks are bright enough to read the "handwriting on the wall," and have done something about it.

We are not going to like it when that day comes to us, but it probably will come and we will be faced by the same laws. Even a land of plenty can be over-exploited and become an impoverished area.

Every time we cut down a tree we destroy a thing of beauty and rob some future citizen of a little part of America.

Ranger Station Is Under Construction

Klamath Falls – Work has started on construction of the new Chiloquin Ranger Station site by the Kyle Construction company of Portland. Residences and an equipment storage building are first to be built in the station development program.

Two contracts were awarded recently for the station development. The Kyle Construction company was successful bidder on three residences and the equipment storage building under the contract offered through the Accelerated Public Works program.

Quality Builders of Klamath Falls was successful bidder on a contract to construct four residences, office, warehouse and barracks, a part of the Forest Service regular building program.

It is hoped the station will be ready for occupancy by mid-summer. The district ranger and staff for the Chiloquin district are presently quartered at the Klamath agency.

Try and Stop Me

By BENNETT CERF

A WALL STREET BANKER was leaving his home in Scarsdale to catch the 9:15 when his wife called out, "Please take my shoes and leave them at the Grand Central repair shop on your way to the office." The banker took the shoes under his arm without bothering to wrap them, and swung aboard the train with his mind teeming with details of million-dollar mergers. A fellow commuter noted the shoes and boomed heartily, "That's the way to do it, Joe! Don't let her gad about."

• • •

Outside of the annual "Follies," "Show Boat" was the greatest triumph of Producer Florenz Ziegfeld's career—yet, oddly enough, he never took much stock in it. In fact, the morning after the New York opening, he was afraid to read the reviews. By the time he arrived at his theatre on 54th Street, the lobby was jammed with people buying tickets. Ziegfeld took one look at the crowd and cried, "Sound the alarm! My theatre's on fire!"

• • •

Sir Cedric Hardwicke advised a group studying acting for the experimental theatre, "Always be extremely careful of the scenery. There's no telling who had it in his mouth just before you."

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Feeding the Family

By ZOLA VINCENT
Food Editor

Corned Beef Brisket For St. Patrick's Day

To tell the truth, as the saying goes, we've never heard of an Irishman from County Cork or good old Donegal who ever heard of corned beef and cabbage. But generations of Americans know a man named Jiggs and his wife Maggie, reputedly of Irish descent, who keep us alert to its exceptional qualities. We acknowledge our indebtedness to them for keeping a good thing going.

Corned beef is a brisket of beef that has been cured in a well-seasoned brine. Good quality corned beef brisket will have about one-fourth as much fat as lean. The whole brisket is a large wedge-shaped piece varying in thickness from two inches at one end to four or 5 inches at the other. It is usually displayed in the meat case cut in pieces weighing two to four pounds; is usually boneless.

Corned Beef Cooking

For finest flavor, cover corned beef with water and simmer until tender. Simmer; do not boil. Figure on about three hours for three pounds which is average size. This may be served hot or cold. Serve with horseradish and/or mustard. Cabbage is highly regarded as accompaniment for hot corned beef.

Cabbage is one of our very best vegetable buys right now. Look for heads that are reasonably solid and have a fresh green color. Cabbage requires very short cooking . . . only until tender and still sort of crispy. Cut cabbage into eight wedges; add to corned beef about 15 minutes before serving time; cook uncovered 10 to 15 minutes.

Corned Beef, Corn Bread Combine in Ring Mold

You may make this distinctive and flavorful ring mold using three cups of ground corned beef left over from a cooked brisket of corned beef or you may make it using two 12-ounce cans of corned beef. Layer ring mold with aluminum foil if you like.

Press well-seasoned corned beef layer into mold and top with layer of corn bread batter made with enriched corn meal. Unmolded, it is ready to serve hot with mustard or horseradish sauce. It is our plan to have ready, jars of very lively mustard and of an exhilirating horseradish. A combination of freshly opened horseradish and dairy sour cream is liked by many.

- 2 12-ounce cans corned beef or 3 cups cooked corned beef, ground
- ½ cup chopped onion
- ½ cup catsup
- 1 egg
- ¼ cup bread crumbs
- 1 cup sifted all-purpose flour
- 1 cup enriched corn meal
- 4 teaspoons baking powder
- 2 teaspoons dry mustard
- 1 teaspoon salt
- ¼ cup shortening, soft
- 1 egg
- 1 cup milk

First five ingredients make the corned beef layer. Heat oven to hot, 425 degrees. Combine corned beef, onion, catsup, egg and bread crumbs thoroughly in bowl. Line a 1½ quart ring mold with aluminum foil, if you like. Grease foil or pan. Firmly press mixture into mold.

For corn bread layer, sift flour, corn meal, baking powder, mustard and salt into bowl, add shortening, egg and milk; beat with rotary beater for one minute. Do not overbeat. Pour evenly over corned beef mixture.

Bake in preheated oven, 425 degrees, 25 to 30 minutes. Invert on platter; remove foil if used. Cut and serve hot with sauces as suggested.

Plan Family Fun for St. Patrick's Shindig

Shure and the 17th of Ireland is a fine time for a shindig! Whether it's a family affair or a party planned for older or younger generation, here are ideas to accentuate the positive.

Sing Irish songs, of course, and dance to Irish tunes and decorate with green and white papers, cloth, mats, napkins and other Irish motifs. Local stationery stores offer a fine assortment of colorful paper products. Color scheme can easily be carried into food you serve. In ways like these:

Cake or cookies may be iced in green, decorated with shamrock, clay pipe or other appropriate design. A mere drop of coloring will do it. No pouring from the bottle.

Make salad or individual salads of shimmering lime-flavored gelatin. For added zest and bubbly appearance, use pale dry ginger ale in making the gelatin.

Lemonade and other beverages might just as well have a green glint simply by adding a drop or two of pure food coloring.

Consider green ice cubes which are easily made by "tinting" water in ice cube pans.

Guacamole with its already-green coloring of the avocado is a good idea.

Toss a handful of finely chopped parsley into the mashed potatoes. Or a handful of finely chopped green pepper or ditto green onion tops.

A lime gelatin souffle salad with avocado and grapefruit would delight all.

Pistachio ice cream or lime sherbet are readily available. Or top vanilla ice cream with mint sauce as a colorful ending to St. Patrick's Day dinner for the family.

Lettuce Dress-Up

Lettuce wedges become super special when topped with a dressing made of equal parts of mashed soft avocados and sieved cottage cheese, well seasoned with salt, pepper, finely chopped onion, lemon juice and horseradish.

Beef's the Buy—Try Any of the Pot Roasts

March is a big month for beef buys so watch for specials. Quality is excellent. There's great eating in rump roasts, arm or round-bone, blade-bone, sirloin tip cuts; the pot roast for braising. Braising means long cooking in moist heat. A three-pound bone-in roast two inches thick takes 2½ to 3 hours. Five pound, bone-in roast, three inches thick will take 3½ to 4 hours whether simmered on top of range or cooked in 350 degree oven.

Special Seasonings

About 45 minutes before the pot roast is done, one of the following may be added:

Vegetables

Pared or scraped carrots, peeled onions, stalks of celery cut into two-inch lengths, pared medium-sized potatoes and other mild flavored vegetables in whole or good-sized pieces to retain their identity at serving time. Avoid adding too strong flavored vegetables which would overpower the meat flavor.

Curry

Mix one tablespoon of curry powder and one teaspoon sugar with one-half cup water; stir into broth around roast.

Tomato

Add two cups cooked tomatoes, one teaspoon prepared mustard and one onion, peeled and sliced.

Worcestershire Sauce

Pour two tablespoons Worcestershire or other meat sauce into broth around pot roast.

Herbs

A few fresh or dried herbs added to the broth are pleasing. Do not use more than one bay leaf unless you like a predominance of this flavor. A subtle flavor of any herb is enough.

Good Gravy

The gravy of a pot roast is so good that boiled or mashed potatoes are often served to make the most of a flavorful gravy topping.

Accompaniments

Meat sauces, horseradish, mustard, chili sauce or catsup are often served with a pot roast to add a tart flavor contrast. Pickles in the relish dish, of course.

The Family Council

Editor's note: The Family Council consists of a judge, a phychiatrist, three clergymen, three editors and a women's editor. Each article is a summary of a family disagreement presented to the Council. The Council deals with problems, major and minor, encountered by guidance counselors and social workers. Edited by Mrs. Alma Denny. (Copyright by General Features Corp.)

Mrs. I. W. – She has become so secretive.

Helen W. – My mother is too inquisitive.

• • •

Mrs. I. W.

I don't know what's come over Helen. We have three children, but she and I have been particularly close because the others are boys, one older and one younger. Up to a year ago, Helen told me everything — her innermost thoughts, her plans, the news about her friends. She shared her mail with me, as I did with her, and when she gave parties at home I helped her with them and was even invited (by her) to stay as a guest. I felt very privileged, because none of her friends felt so relaxed about their mothers.

She's 23 now. Evidently she picked up some notion that she was spoiling me. At any rate for the past year she's been "disciplining" me — no intimate talk, no personal news. I can't undersand what went wrong.

• • •

Helen W.

Nothing went wrong. In fact I feel things are finally going right between my mother and me.

I just had a prolonged adolescence where I couldn't imagine taking a step without confiding in my mother. But from reading and talking to friends, from a series of lectures I attended on self-understanding, I eventually woke up to the fact that I must learn to stand alone, and so must Mother. I can't go on feeding her choice morsels about my life in order to keep her feeling good. She must make her own personal life fulfilling. And she'd never get around to that if I kept on satisfying her hunger about my doings.

She's upset about this right now. But I hope in another year she will see it's a good thing.

• • •

The Council:

A pretty question, one which is guaranteed to stir up animated discussion at any dinner party, is "What is a good healthy relationship between parents and their adult children?" We've collected answers ranging from, "Shoot them!" to "Be their best friend on earth."

But Helen and Mrs. W. are friends. The question is, how to be friends though mother and-daughter? This becomes more of a puzzler each year, with Geriatrics insuring great length of days and Social Security granting years of leisure. Just the other day we listened to the plaint of a 70-year-old daughter whose 90-year-old mother still insisted on knowing where she was going and what time she'd get back. "Will I ever get a chance to feel on my own?" she asked.

Helen has taken a step in a healthy direction. That "closeness" Mrs. W. laments was really "clingingness." The ideal closeness, among adults, comes from the mature reapproachment of two entirely "free" people who have chosen each other deliberately and consciously. It's not something vestigial, pursued merely from habit and inertia.

To return to the original question, however, let's restate it in order to focus upon the present stage of this relationship: "How can a mother make a successful transition from the complete involvement she has with her child at its birth, to the relative disinvolvement she's supposed to achieve when the child reaches maturity?"

It's a stumper all right. The answer could fill volumes. We'll essay a quickie for Mrs. W. The more you can stand alone, the more Helen will seek to stand alongside you. She awakened to a fear that you were devouring her, impinging on areas of her life which should be wholly hers. Once she feels able to take deep breaths of pure freedom in your presence, she'll begin to share again. She must trust your motives when you ask, "What's new?"

Will you be asking from interest, as a friend, or from dependence, as a clinging-vine?

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LEGAL NOTICES

NOTICE TO CREDITORS
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR JACKSON COUNTY
In the Matter of the Estate of
NELLIE W. FICK,
Deceased.

Notice is hereby given that I have been appointed and have qualified as Administrator with the Will Annexed of the Estate of Nellie W. Fick, deceased. All persons having claims against said estate are hereby notified to present the same to me, verified and with proper vouchers, at No. 8 Goldy Building, Medford, Oregon, within six (6) months from the date of this notice.

Dated and first published this 3rd day of March, 1963.

WALTER D. NUNLEY,
Administrator with the Will annexed

C—Card of Thanks

OUR HEARTFELT THANKS TO all who extended comforting sympathy and help in our recent sorrow. For the beautiful service, floral offerings, and other kindnesses, we are deeply grateful.

Howard & Everett Combs
Maxine Pelle
Kenneth & Harold Walch
Helen Hamilton & families.

1—LODGE NOTICES

Special Convocation of Crater Lake Chapter No. 32 R.A.M. Tuesday, March 19th at 7:30 p.m. Honoring the Past High Priests. Royal Arch Degree being put on by them, followed by a fine oyster stew.

Donald L. Waldron, E.H.P.

COMICE PEARS
GOLDEN DELICIOUS APPLES
Bring your own containers
Monday through Saturday
8:00 a.m. to 5 p.m.
Pinnacle Packing Co., Inc.
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Between 4th and 5th Streets

1—LODGE NOTICES

Medford Lodge No. 83 I.O.O.F. meets Tuesday, March 19 at 7:30. Visitors welcome, refreshments.

E. B. McNew, N.G.

2—SPECIAL CLUB EVENTS

RUMMAGE Sale — Childrens Farm Home. Lots clean Misc., Cookies, Candy, Plants & Flowers — Mon. March 18th. 9 to 4. Fehl Bldg.

ST. ANNE'S Altar Society will hold their Annual St. Patrick's Day Ham Dinner, Sunday, Mar. 17, 12 noon-5 P.M. St. Mary's Gym., 11th & Holly St. Public Invited.

3—PERSONAL

SEE THE BIG SALE AT SINGER'S

TAX REPORTS. Cleo Canoose, 55 Ross Court. For day or eve. appointments phone 772-2913. Same location since 1941.

AUTO INSURANCE PROBLEMS? If age, driving record, uninsured accident financial responsibility filing, etc., is making it difficult for you to secure proper insurance, see us. Convenient monthly installment. Don Stathos Insuror, 1005 E. Main, Medford, 773-6658. Open Mon. & Tues. 'till 9 p.m.

'GINGER'

OWNER OF BEAUTY SALON at 880 Stewart Ave. Special personalized service. All work guaranteed. Welcomes ladies with thin, fine or problem hair.

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MAXENE'S TAX SERVICE
Day or eve. 664-2731
3558 Table Rock Rd.

JACKSONVILLE DENTAL LAB Dentures repaired while you wait 899-1071 — 899-1559

INCOME tax service. Cecelia Rayburn. 243 N. Ivy. 773-3385.

CHAPEL Hill Guidance Hour, K.M.E.D. each Sunday eve. at 9. Your questions answered.

UNDER NEW MANAGEMENT, Aldrich Trailer Park. For adults only. Trailer space rentals as low as $25 per mo. 1st. mo. rent free, offer good to April 1st. Good water, swimming pool, storage spaces, cement patios, paved st., auto. laundry. Evergreen Bus service, lovely view, propane, telephone, garbage service. 773-5862. 4425 Jacksonville Hwy.

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ANYONE having a drinking problem is welcome at the Medford Group of Acoholics Anonymous 8:30 p.m. — Tues. & Sat. rear of 215 N. Oakdale. 773-4848. Al-Anon Group every Tuesday.

SPOT CASH for old coins. 772-2859

VACANCY for Lady or Man needing nursing care. Mountain View Nursing Home, 596 Park St., Ashland

4—LOST AND FOUND

LOST—Small Yellow Dog. About 13 lbs., medium short hair. Last seen No. Riverside area. $10 reward for return. 772-4909.

These stray dogs are at the County Pound and will be held 5 days.

MALES:
1 German Shorthair, liver & white. Black, tan & white mixed breed pup. Black Lab. 3 black & white mixed breed pups. 1 black mixed breed pup. 1 brown Peke. 1 black Cocker, has on harness. 1 white & brown part Pointer. 1 brown mixed breed pup.

FEMALES:
1 black & tan German Shepherd, 1 part Boxer. 1 black mixed breed. 1 brown part Cocker. 1 black & white part Collie.

LOST all black female Manx kitten, reward. 772-2595 after 4 p.m.

LOST—Young male Siamese in the vicinity of Oakdale Market. Call 773-3947 after 5 p.m.

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