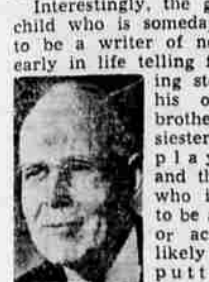


The Medical Roundup

by Walter Alvarez
Emeritus Consultant in Medicine
Mayo Clinic
Emeritus Professor of Medicine
Mayo Clinic
(Registered and Tribune Syndicate, 1963)

More on Gifted Child



Interestingly, the gifted child who is someday going to be a writer of novels is early in life telling fascinating stories to his or her brothers and sisters and playmates, and the child who is going to be an actor or actress is likely to be putting on plays for the children of the neighborhood.

not do is to discourage the tendency of a gifted child to indulge in fantasies. Also, we must not hold children back in school, as we are inclined to do. As Dr. Torrance says, "we need not try to teach children creative thinking. What we should do is to stop interfering with the child who is born creative. Instead of scolding him for being different, we should reward him for it. But, unfortunately, before we can recognize the great value to our country of the creative child and before we can let him develop his natural gifts, we must help our school teachers and parents to see that the bright child is creative, and not just dreamy or different."

Another thing we may do some day is not to insist on forcing all children into the same mental and cultural strait-jacket. I hope that soon in schools there will be more classes for the gifted and brilliant and creative children, classes in which they can go ahead as fast as they want to. Finally, let us remember that people with a gift for creativity are happiest when they are creating something.

Mental illness is a disease! Do you know the symptoms? Do you know how to help a mentally ill person? For information on the subject in a booklet called "When Mental Illness Strikes a Family" send 25 cents and a stamped, self-addressed envelope with your request to Dr. Walter C. Alvarez, Dept. MMT, Box 957, Des Moines 4, Iowa.

GAWKED AT BATHER
Houston—UPI—As James C. Brown, 26, a gasoline station attendant, was putting a dollar's worth of gas in a car Monday, he looked up to see the driver, nude, showering with the station's water hose. "He dried himself, paid for the gas, and drove away," Brown said. "I gawked."

Portland Produce
Portland—UPI—Dairy market: Eggs—To retailers: AA extra large 45-48c; AA large 42-47c; A large 39-42c; B medium 35-38c; C small 25-28c; cartons 1-3c higher.

Portland Livestock
Portland—UPI—USDA—Cattle 200. Steers, good 22, standard and good 19-20; 2-3 cows, cutter 14-15, other canner and cutter 10-14. Bulls, utility 20, utility and commercial 16-19. Feeders, mostly choice steers 23-24. Calves 30. Not enough sales to test trading.

Weather
MEDFORD AND VICINITY: Fair through Wednesday except possibly some showers Thursday. Tuesday 45-55, Wednesday 45-55, Thursday 45-55.

'Youth Spectacular' Program Scheduled In Valley July 31

Youths of the Church of Jesus Christ of Latter-day Saints will be hosts here Wednesday, July 31 to "Youth Spectacular," a program initiated by the church, expected to bring 800 young people between the ages of 14 and 21 from Ashland, Grants Pass and Yreka to Medford.

Beginning at 3 p.m., the all-day event will include a spiritual meeting with guest speakers, dinner and entertainment by a professional folk singing trio, and a dance. All youths in the area are invited to the events which will be held in the Medford Armory, according to Clair R. Schiffman, president of the Medford Stake, and Dennis R. Hessel, counselor, who are coordinating the program.

Purpose of Spectacular
The purpose of the LDS Spectacular is to "stimulate non-members to have a desire to learn more about the church" and to give members a greater testimony. The spiritual portion of the spectacular will emphasize the church's mission program, showing that the young missionaries accomplish to create more interest in their work, Schiffman said.

This year the LDS church has conducted the spectaculars on an experimental basis in three different sections of the West Coast. They have now

Local Lumber Industry Discussed at Meeting

The faith and determination of the men in the lumber business to continue in the face of "rising costs, low priced imports for competition and government regulations" were emphasized here recently in a talk given by Dale Prentice, secretary-manager of the Southern Oregon Conservation and Tree Farm association.

Speaking at a meeting of the Crater Lions club, Prentice cited the transition from some 45 sawmills in Jackson county immediately after World War II to 19 sawmills and 13 plywood and veneer plants at this time.

Prentice said the changing times and conditions have made it impossible for the old style sawmill to survive and that the forest industry has only begun the new utilization program. More advances can and will be made, he predicted.

Research engineers from the Oregon Forest Products Laboratory are scheduled to arrive in Medford soon to begin an exhaustive study of the volume, species and quality of unused waste in this area.

The results of this study will indicate the type and capacity of plant needed to use these materials and will determine whether or not there is justification for such an installation, Prentice assured his audience.

Accidents Claim Three in Oregon
By United Press International
Three persons died in separate accidents in Oregon Monday.

Robert Moore, 77, Chico, Calif., was killed in a two-car collision on U.S. Highway 101 north of Tillamook. Mrs. Melvin B. McOmber, Oroville, Calif., a passenger in a car driven by her husband, was hospitalized with fractured ribs. McOmber was not hurt.

Brett Zacharias, 2, Enterprise, drowned in Prairie creek near his home. He was the son of Mr. and Mrs. George Zacharias Jr. of Enterprise.

Harold Cadwallader, 55, Fairview, was killed in a tractor accident at Gresham. He was mowing hay when the tractor he was driving overturned at the edge of a 30-foot gulch and rolled on him.

County Students Are Among Winners
Five Jackson county students are among those recently announced by the Oregon State Scholarship commission to receive 1963-64 cash award scholarships.

The Rogue River valley winners are James C. Arthur, 2633 Delia Waters rd., and Leslie K. Van Gordon, 1508 Stratford ave., graduates of Medford High school; Laura Jean Griffith, 4225 Cedar Lane, graduate of Phoenix High school; and William D. Cooper, route 1, box 183, Rogue River, and Becky Irwin, route 1, box 297, Rogue River, both graduates of Rogue River High school.

The commission selected nearly 150 students from a field of 600 applicants to receive the scholarships, according to E. B. Lemon, chairman.

Investment Funds
 Noon quotations on selected stocks:

Table with columns: Fund, Bid, Asked. Includes entries like Hamilton CT, Chemical Fund, Colonial Ener, Eaton Howard Stk, Fidelity, etc.

Over-the-Counter Western Stocks
 Bank of America 63 66 68
 Cal Pac Util 25 27 29
 Con Freight 24 26 28
 Cyan Am 24 26 28
 Equitable S & L 32 34 36
 1st National Bank 22 24 26
 Javison 22 24 26
 Morrison Knudsen 30 32 34
 Swift Kennels 7 9 11
 N.W. Natural Gas 35 36 38
 Oregon Metallurgical 27 29 31
 PPL 29 31 33
 U.S. National Bank 77 79 81
 West Coast Tel 25 27 29
 Weyerhaeuser 30 32 34

Feeding the Family

By ZOLA VINCENT
Food Editor

Recipe for Yemen's Famed Pastry with Honey
Yemen, a Moslem Kingdom located in Arabia, occupies an area of more than 75,000 square miles; has population approximately 4 1/2 million. Its principal cities are Sana, Taiz and Hodeida.

Unlike most of Arabia, the Yemeni highlands are well adapted to agriculture. They produce grain, fruit, vegetables and Mocha coffee. Stock raising flourishes.

From representatives at the United Nations, we garnered this recipe for their famed Bint Assahn (Pastry with Honey). Six servings.

1/4 pound butter
2 1/2 cups all-purpose flour
1/2 teaspoon salt
3 eggs
1/2 cup milk
1/2 cup chopped nuts (optional)
1/4 cup melted butter
Honey

Work butter into flour. Add salt. Beat eggs and add the eggs and milk to the flour and mix well. Divide the dough into small balls about the size of an egg. Work each ball into a very flat, water-thin circle like a pizza. The size of the pastry depends on the skill of the individual cook in flattening out the round balls of dough.

A skillful cook aims for water-thin layers of dough which produce a flat, circular patty after cooking. Place a circle on a round pie tin or on a cookie sheet, spread with melted butter, and sprinkle with finely chopped nuts. Continue until all circles form one stack. If the circles are small

and rather thick it may be better to make two stacks. Bake about 45 minutes in a 350 degree oven or until golden brown. Serve hot with more butter and honey.

Coconut Flim-Flams
These tasty little morsels, combining cornflake crumbs, and flaked coconut, are an excellent accompaniment for vanilla ice cream or as a snack by themselves. Makes about 2 dozen cookies.

1 3/4 ounce package flaked coconut
1/2 cup cornflake crumbs
1/2 cup sugar
1/4 teaspoon salt
Pinch of salt
2 egg whites
1/2 cup cornflake crumbs
Mix coconut, half cup cornflake crumbs, sugar, salt, salt. Stir in unbeaten egg whites thoroughly. Form pieces of dough into balls, roll in additional cornflake crumbs. Bake at 350 degrees for 12 minutes.

Quick Biscuit Ideas
When making baking powder biscuits, from favorite recipe or mix, instead of kneading and rolling the dough then cutting it into biscuits, drop dough by spoonfuls onto greased baking sheet or bake as directed in the recipe or on the package.

Try adding an interesting ingredient to the regular two-cup recipe of baking powder biscuits such as half cup crispy fried diced bacon.

A two-cup recipe of Dumplings for Beef Stew can be perked up by adding three-quarter cup whole kernel corn and one tablespoon chopped onion.

Salad Dressing
Combine three hard-cooked eggs, sieved, with six tablespoons salad oil, two tablespoons lemon juice, three tablespoons minced onion, one-quarter teaspoon ground pepper, one-quarter teaspoon crushed oregano, salt to taste. Beat with rotary beater until blended. Makes 1 1/2 cups. Good on salad greens, shredded cabbage or celery, sliced tomatoes or cucumber.

Fresh Fruits, Vegetables Continue Abundance
And suddenly summer will be over, so enjoy the present abundance of seasonal fresh fruits while you may. This is especially true of the members of the cultivated blackberry family. These include the Boysenberry, Youngberry, Loganberry and Olallie which appear to be the most popular of this family in our part of the world. Then there are blueberries, raspberries and strawberries. Fragrant, juicy peaches and plums, many melon varieties, nectarines, apricots and Thompson seedless grapes are yours for the choosing. It is almost the last call for cherries. Figs are a real flavor treat, but remember they are highly perishable. Low prices mark small size Valencia oranges.

Vegetable Bins are overflowing with crisp salad greens, cucumbers, green onions, tomatoes, celery, and carrots, so perk up summer meals with cool, vitamin-and-mineral-rich tossed salads. Potatoes and dry onions for making vacation-time's most traveled salad... luscious, moist, hard-cooked egg-filled potato salad, are in top supply. Tiny whole buttered beets, seasoned with a little thyme, or pickled as a garnish, are colorful mealtime additions. Quantities of sweet corn for roasting in the husks over the barbecue or for husking and simmering a very few minutes, and serving with lots of softened butter and salt and pepper. A bit of crushed garlic or favored herb added to the butter will give added flavor excitement.

Poultry Department. Turkey supplies are excellent with

Residents Are Urged To Receive Shots

All Jackson county residents who have not done so, should get their tetanus (lockjaw) shots soon, Dr. A. Erin Merkel, Jackson county health officer, said today.

Dr. Richard H. Wilcox, state health officer reported a death from tetanus in Tillamook county earlier this month.

Residents should receive a series of three shots and booster shots every four or five years and following an injury. Innumerable accidents and injuries, even minor ones, mean a possibility of infection by tetanus germs.

The state and local public health officers recommend everyone carrying a wallet-size card for recording immunization shots. These are available from private physicians, the local public health department or the Oregon state board of health.

Adults and children should receive continued protection through booster shots covering diphtheria, tetanus, polio, smallpox and whooping cough, it is recommended.

Loans company in Portland for 10 years. She moved to Medford and has been an employee of the same company here for the past three years.

In 1942 in White Plains, N.Y., she was married to Charles Reith.

Survivors include two brothers, Stanley G. Wagar, Decatur, Ala., and Bruce L. Wagar, Snohomish, Wash.

ROBERT J. SPITZ
Funeral services for Robert J. Spitz, 48, of 80 Oak Dr., Medford, who died Sunday, will be held at 1:30 p.m. Wednesday at Perl Funeral home.

The Rev. Robert Bridge, assistant pastor of the First Presbyterian church, will officiate. Interment will be in Siskiyou Memorial park.

Mr. Spitz was born March 1, 1915, in Witt, Ill. He moved to Medford in 1949, and was employed at Timber Products company for several years. He was a veteran of World War II, serving as a staff sergeant with the 565th Army Air Force Base unit. He enlisted Oct. 3, 1940, at Litchfield, Ill., was discharged Sept. 18, 1945, at Hill General hospital, Santa Barbara, Calif.

On Oct. 15, 1942, in Chicago, Ill., he was married to Mary Gabor, who survives.

Other survivors include his son, James G. Spitz, Medford; two brothers, Charles Spitz, Central Point; Leroy Spitz, Witt, Ill.; two sisters, Mrs. Carol Smith, Los Angeles, Calif., and Mrs. Edith Dawes, Chicago, Ill.

Casket bearers will be James McGuire, Ted Marczis, Frank Marczis, William White and Michael Skuba.

RUBY M. DAY
Funeral services for Mrs. Ruby M. Day, 61, of 11 Tripp st., who died Sunday, will be held at 1:30 p.m. Wednesday in Hillcrest Memorial Chapel on the North Phoenix rd.

The Rev. George Roseberry of the First Methodist church will officiate. Committal will be in Hillcrest Memorial Mausoleum, with Conger-Morris Funeral directors in charge of arrangements.

Mrs. Day was born March 18, 1902, in Bellefont, Ark., and had lived in Oregon for 40 years, the past four years in Medford. She was married Nov. 12, 1960, in Reno, Nev., to Grant R. Day, who survives.

Other survivors include a daughter, Mrs. Grace Lamb, Sandy, Ore.; two brothers, William Lowery and Paul B. Lowery, Medford; a sister, Mrs. Lillian I. Rogers, Medford; two grandchildren, and two great grandchildren.

OBITUARIES

MRS. EDITH WILLIAMS
Montague—Mrs. Edith May Williams, 63, wife of Ernest H. Williams, Little Shasta rancher, died July 24 at the Siskiyou County hospital.

Born in Little Shasta Valley May 26, 1900, Mrs. Williams was the eldest daughter of William Dow Kegg and Cora Shaffer Kegg.

She was married to Ernest Williams in Yreka June 30, 1918, and had ranched in the valley since that time. She was a member of the Pythian Sisters of Yreka and the Shasta Valley Garden club. She was active in community affairs and was an avid fisherman and hunter.

In addition to her husband she is survived by a daughter, Mrs. Thelma Mort, Bogue, Kan.; a son, Edwin Williams, Montague; a sister, Mrs. Ora Kouts, Montague; a brother, Charles Kegg, Carmichael, Calif.; six grandchildren and four great grandchildren.

Funeral services were held Saturday in Girdner's Funeral Chapel in Yreka and burial in the Little Shasta cemetery. The Rev. Donald Donahue officiated.

SUSAN E. SHREEVE
Funeral services for Mrs. Susan Ellen Shreeve, 85, of 739 Alder st., who died Sunday, will be held at 10 a.m. Wednesday in Conger-Morris downtown chapel. The Rev. Bernard Andrews of the First Baptist church will officiate. Committal will be in Siskiyou Memorial park.

Mrs. Shreeve was born June 15, 1878, in Dufur, Ore., and had lived in Medford for 37 years. She was married June 25, 1896, in Sisters, Ore., to John F. Shreeve, who preceded her in death 10 years ago.

Survivors include five sons, Millard F. Shreeve, Klamath Falls; George H. Shreeve, Harold C. Shreeve, Leonard M. Shreeve, and Dick Shreeve, all of Medford; a daughter, Mrs. Mary Brown, Klamath Falls; 17 grandchildren, and 11 great grandchildren.

A daughter, Mrs. Cora Gossett, preceded her in death.

Casket bearers will include grandsons.

EDWIN W. CROSS
Edwin Warner Cross, 59, of 1375 Stewart ave., died yesterday in a local hospital. Funeral arrangements will be announced by Conger-Morris Funeral directors.

ORLO N. JOHNSON
Orlo N. Johnson, 63, died yesterday at the Veterans Administration Domiciliary. Funeral arrangements will be announced by Conger-Morris Funeral directors.

JOSEPH SHOPP
Joseph Shopp, 83, of 314 Jeanette ave., died this morning in a local hospital. Funeral arrangements will be announced by Conger-Morris Funeral directors.

ALTA F. DAVIS
Mrs. Alta F. Davis, Jacksonville, died last night at her home. Funeral arrangements will be announced by Conger-Morris Funeral directors.

MARY ANN HEDGPETH
Mary Ann Hedgpeth, 15-year-old daughter of Mr. and Mrs. Harold Hedgpeth, of Central Point, was fatally injured last night in an automobile accident. Funeral arrangements will be announced by Conger-Morris Funeral directors.

EVELYN W. REITH
The body of Evelyn W. Reith, 58, of 826 East Main st., Medford, who died Friday, was sent to Spokane, Wash., today for funeral services and interment. Perl Funeral home was in charge of local arrangements.

Mrs. Reith was born Nov. 3, 1904, in Towner, N.D. She was employed as a representative of Pacific Industrial

correspondingly low prices. Serve hot one day, in sandwiches the next, and if enough is left, a casserole or curry on the third day. Cooked turkey, when properly wrapped, freezes well. Whole chickens for roasting or stewing, halves or quarters for ever-popular barbecuing, and various parts for frying, or whatever, are all in the good buy category... and specialized by many markets.

FESTIVAL PLAYS
Tonight: "Love's Labour's Lost"
Wednesday: "Henry V"
Thursday: "Merry Wives of Windsor"
Friday: "Romeo and Juliet"
Curtain time is 8:45 p.m.
Bus leaves Medford hotel and Jackson House in Medford at 7:30 p.m.

HOLLY
2 Shows Niteley
Wait Disney Summer Magic
TECHNICOLOR
Disney's "NOAH'S ARK"

DRIVE-IN NIGHTS ARE HERE AGAIN
WITH BUCK NITE EVERY Tuesday
\$1.00 Per Carload
VALLEY PHONE 772-5562

LAST NITE "KING OF KINGS" "LIVING DESERT" - TOMORROW - DIAMOND HEAD

STARLITE LAST NITE WEST SIDE STORY "HELL IS FOR HEROES" TOMORROW

days of Wine and Roses
DEBBIE REYNOLDS MY SIX LOVES

TONITE YOU CAN... meet JAMES BOND... IAN FLEMING'S Dr. No... JAMES CONNERY... THEATRE

The Mark Antony's Fabulous CROWN ROOM Serving the Finest Food! Open until 2:00 each evening during the 46-day Shakespearean Festival. Call Ashland 482-1721 for reservations. Show time 8:45. Mark Antony MOTOR HOTEL

Over-the-Counter Western Stocks
Bank of America 63 66 68
Cal Pac Util 25 27 29
Con Freight 24 26 28
Cyan Am 24 26 28
Equitable S & L 32 34 36
1st National Bank 22 24 26
Javison 22 24 26
Morrison Knudsen 30 32 34
Swift Kennels 7 9 11
N.W. Natural Gas 35 36 38
Oregon Metallurgical 27 29 31
PPL 29 31 33
U.S. National Bank 77 79 81
West Coast Tel 25 27 29
Weyerhaeuser 30 32 34

LAST DAY John Wayne 'RIO BRAVO' 'Island of Love' COOL CRATERIAN STARTS TOMORROW PRESIDENT JOHN F. KENNEDY Played by Cliff Robertson