Social Events ✦ Women's News

Closing Days of Festival Marked by Social Events

Jacksonville – A number of social events were given in the closing days of the Peter Britt Gardens Music and Arts festival. For the most part these were for the musicians who had played during the two weeks of the festival which opened August 11 and closed August 24.

Following the last concert, a party was given in honor of Conductor John Trudeau, Portland, and his musicians who were from several cities in the three far western states. Mrs. Charles J. Walker loaned her home for the event, and it was held on the patio. Present in addition to Mr. Trudeau and his wife and members of the orchestra were Sam McKinney, Portland, managing director, and Mrs. McKinney, officers and directors, staff members, members of the Jacksonville city council, and Jacksonville and Medford residents who had housed the musicians.

More than 100 were present.

Friday night Eugene Bennett and Robertson Collins were hosts for a progressive party given for the musicians. The group assembled first at Mr. Bennett's studio, 305 South Oregon street, and later continued to Mr. Collins' home, 105 North Third street.

Other smaller parties were given, and at some of these groups of the musicians played for the pleasure of their hosts and other guests.

Sunday a group of the musicians gave an impromptu concert on the lawn at the Medford airport when a long-delayed plane forced the players to remain at the port with nothing to occupy their time.

Medford Woman Home From Trip

Mrs. C. G. Gay, 600 Mary place, returned home Sunday from a trip into north-eastern Oregon. Mrs. Gay flew to Pendleton and from there continued to Heppner to visit her son-in-law and daughter, Mr. and Mrs. Gerald C. Rood.

The family spent some time at the Roods' mountain cabin, and were entertained at an outdoor dinner at the home of Mr. and Mrs. Larry Cook, Heppner.

Mrs. Gay, the Roods, the Cooks and a group of other friends from Kinzua, Ore., all attended the recent Shrine football game in Pendleton.

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Look for these yet-to-come fake fabrics: alligator, chinchilla and zebra. Fake leopard spurred the trend and now mink, lizard and ocelot have moved into the market.

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Before sewing, place a sheet under your chair. Dropped pins, hooks and eyes, needles and threads then can be found more easily.

Mrs. Laurance Layman, supreme queen of the Daughters of the Nile, will make an official visit to Zuleima temple in Medford Monday, September 2. Mrs. Layman is from Reno, Nev.

Ceremonial To Honor Nile Queen

Mrs. Laurance (Dixie) Layman, Reno, Nev., queen of the supreme temple, Daughters of the Nile, will be accompanied by three other supreme temple officers when she visits Zuleima temple on Monday, September 2. A ceremonial in her honor will be held at 1 p.m. at Medford Masonic temple, with Mrs. Murray Gardiner, Medford, queen, presiding.

Mrs. Marjorie Simpson, Portland, supreme princess royal; Mrs. Gertrude Hudson, Sacramento, supreme lady of the keys, and Mrs. George Bryant, Coquille, supreme princess Zenobia, will also be honor guests.

Among the dignitaries to attend the formal banquet will be Lyndel Newbry, potentate of Hillah Shrine temple, and Raymond Reter, member of the board of governors of the Portland Shriners hospital.

Those planning to attend the banquet, which is to be a special steak dinner at North's Chuck Wagon, are requested to make reservations with Mrs. Raymond Reter, 772-2634, by Tuesday night, August 27.

The supreme officers will attend a luncheon at Mon Desir at 12:30 o'clock Tuesday afternoon, September 3, and that evening will be guests of the past queens of the temple at a picnic dinner in Lithia park, Ashland, and will attend the Shakespearean Festival performance.

Mrs. Bryant and Mrs. Gardiner plan to drive to Portland to attend Nydia temple's ceremonial at 1 o'clock on Wednesday, September 3, at the Masonic temple there.

Now Is Time For Freezing Melon Balls

Now is the time to buy melons to prepare and freeze for melon balls for use next winter. You will find them especially delicious served at holiday time as appetizers, in salads or for dessserts.

The honey - lemon - lime syrup used in the following freezing directions will provide extra eating pleasure.

FROZEN MELON BALLS

Add one-fourth cup slightly warm, light-flavored honey to one full quart, room temperature, lemon-lime carbonated beverage. Select full ripe but firm melons. Cut melons in half, remove all seeds and scoop out melon balls or cut into cubes.

Drain thoroughly and pack into desired freezer containers, (one pint or four-ounce containers are suggested) allowing head room for expansion. Cover with the honey-lemon-lime syrup, being sure melon balls are all well covered.

Freeze immediately.

Defrosted melon balls are at their best when a bit of the freezer frost is still on the fruit.

Marriage Makes Better Student Myth, Says Dean

Austin, Tex. –(UPI)– A University of Texas dean says the idea that marriage makes for better students is a myth.

"We find marriage seldom makes a good student out of a poor one," Dean of Students Glenn Barnett says.

Barnett warned that mixing marriage and college can mean troubles for both husband and wife.

"If the wife was a competent student and dropped out for marriage," Barnett says, "she frequently feels an underlying resentment if her student husband doesn't excel."

"In many cases," he adds, "his grades go down as the time and concentration needed for his work are nibbled away by the demands of family life."

Barnett also says that a student-father can grow extremely sensitive about his own position while his wife plays the role of breadwinner.

"When a girl tells me she is quitting to get married," Barnett says, "I try to impress upon her the importance of continuing her own education some time, whether soon or many years from now.

"The boy she marries is going to continue to grow and probably become a leader in his profession and his community. Her growth will have to keep pace with his if the marriage is to succeed," Barnett says.

This mock-mackintosh maternity frock by Ma Mere is fashioned with Rosewood's perky poplin of Celanese Fortrel polyester and Avril rayon. A poised and perfect day dress, it features button-down bodice and strategic seaming that subtly slims. With no-sleeve simplicity and flattering "skimese" shaping, this dress will flatter the "lady in waiting" the remainder of the summer and through fall. It is completely machine washable, and wrinkle free.

High Birth Rate Aid to Maternity Wear Makers

By GAY PAULEY
UPI Women's Editor

New York–(UPI)–The annual baby crop means a harvest of profits for all business catering to the carriage set. The latest to enjoy a boom because of the high birth rate–4.2 million expected this year in the United States including one addition at the White House–are the makers of maternity wear.

No longer is the expectant mother's apparel a matter of a few maternity frocks borrowed from friend or relative or made from regular dresses.

Today's woman buys a whole maternity wardrobe, with the result that sales in the United States should reach $250 million in 1963, reports William Ryan, buyer for one national chain of stores (J. C. Penney company). The range in style is from daytime clothes to swim suits, cocktail dresses to tapered slacks.

Jackie Set Pace

Ryan, buyer for 1,700 stores, said Mrs. John F. Kennedy's chic dress during pregnancy is one factor in the style consciousness of other mothers-to-be.

But he says the strongest factor is "removal of old shackles. Today's woman doesn't go in hiding.

"Instead she goes bowling, dancing, boating, swimming. . . ." All, he said, with the blessing of her doctor.

Dozens of high priced couturiers who once would design for very slim only now are busy also creating accordion pleats, concealed seams and hidden folds in an effort to add style to maternity dress.

Maternity apparel is old as Eve, but it wasn't until the seventeenth century that the French began designing clothes specifically for the pregnant. They introduced the Watteau, a pretty shapeless number, named for the French artist who was partial to the style in his paintings.

Ryan said research at the costume institute of the Metropolitan Museum of Art indicated Marie Antoinette popularized maternity fashions by designing her own, sweeping negligees with a wide, flowing front.

The wrappers, hanging loosely from shoulder yokes and tied as the wearer wished, came along in the 1890's. As late as 1902, Vogue magazine was advising its readers to make their dresses from such stiff materials as linen "with a skirt that can be easily lengthened in the front."

Talk of emancipation for women called for a new style so the "porch gown" appeared in 1913, a dress that permitted the timid mother-to-be to hazard as least an appearance on the front porch.

Today, the best seller in the one-piece garment is the unbelted shift, said Ryan. It's a favorite with the First Lady. Next in sales, he said, is the dress with the high-waisted, Empire line, falling full through the mid-section. Down in sales is the two-piece dress with adjustable skirt and butcher boy or smock top.

Compiling statistics from the maternity departments of his stores, Ryan said most expectant mothers favor blue. Second and third most popular colors are soft browns and greens.

Junior Service League Seeks Market Articles

Paris – Typical designs by Chanel for fall and winter include this gold cloque lame evening suit with a slender top and a full skirt with deep inverted pleats. The unfitted jacket is trimmed with natural mink. (UPI telephoto).

Articles are needed by the Junior Service league for the International Flea Market which will be held at the Armory October 25, 26 and 27. All types of merchandise will be offered for sale, and members of the rummage committee will pick up large or small items in cars and trucks.

Mrs. Donald Wood, dial 772-8594 and Mrs. Richard Hensley, 773-1958 are in charge of the committee, which is meeting weekly this summer to prepare and price the donations received. Arrangements for collection can be made now by a phone call to either number.

The flea market originated in Paris in the 1890's, and is a permanent part of the Parisian scene. A typical flea market is noted for the variety of its merchandise, and league members hope to simulate the original, except for the flea-filled mattresses which gave the Parisian market its name.

Booths of furniture, semi-antiques, decorative items, hand-sewn and knitted items for children, appliances, Christmas gifts, home-baked and home-canned foods, books and art objects will supplement the customary tables and racks of clothing offered at rummage sales.

League members are planning games and entertainment for children and adults, and refreshments will be available at a German root-beer garden and a Parisian cafe.

The International Flea Market will offer bargains, fun and food for family groups, according to its sponsors. Proceeds will be used for community benefit.

USAF Officer Visits Valley

Lt. Col. Richard DeSomer spent Sunday in the Rogue River valley as a guest of Mr. and Mrs. John D. Stewart, Fern Valley road.

Colonel DeSomer, who is with the U.S. Air Force stationed at Minot, N.D., is interested in this area in which he plans to live following his retirement. He has been in the Air Force for 27 years.

The Stewart's son, Staff Sgt. John H. Stewart, also, is stationed in Minot.

Pie A La Mode Started In Cambridge, N.Y., Hotel

By EDWARD FLATTAU
United Press International

Cambridge, N. Y. –(UPI)– Pie a la mode is as American as baseball or the Virginia reel but its origin eludes those not aware of this small community in the Adirondack foothills.

In 1896, a music teacher, Professor Charles Watson Townsend, regularly concluded his dinners at the Hotel Cambridge with the combination of apple pie and ice cream.

When Mrs. Berry Hall, an employee at the hotel first saw the creation, she gasped, "pie a la mode." The name was acceptable enough to Townsend who wasn't fussy as long as his favorite dessert was served.

Later that year at fashionable Delmonico's restaurant in New York City, Townsend requested "his" dessert. When the waiter disclaimed knowledge of "pie a la mode," Townsend was astonished and then indignant. He called the manager and described how a little hotel in Cambridge, N.Y. regularly served the dish.

Featured on Menu

With Delmonico's reputation at stake, the flustered manager ordered "pie a la mode" featured on the daily menu.

A reporter from the old New York Sun overheard the conversation and the emergence of "pie a la mode" was told in a feature story in the daily the next day. Other newspapers across the nation followed suit and the dessert was soon a household standby.

Why did the phrase "a la mode" become so quickly associated with a mound of ice cream on a slice of pie? A Wagner college history professor noted that "a la mode" was used widely in the 1890's to describe anything extremely fashionable.

A few persons are aware of the origin of the term.

National Reputation

Walter Gann, present owner of the Hotel Cambridge, said his sister was listening to a phone-in-the-answer quiz program in New York when the dessert's birthplace was asked. She telephoned within three minutes only to be told some 200 listeners had already called in the correct answer.

Gann credits much of Cambridge's national notoriety to Roy Schoet, who has been the radio and television announcer at nearby Saratoga Raceway for many years. During the winter months, Schoet broadcast from California and frequently mentioned the birthplace of "pie a la mode" on the network.

In addition, Cambridge is a fashionable resort which has catered for many years to well-travelled guests who spread its reputation throughout the globe.

Expert Gives Advice On Laundering Laces

New York – (UPI) – Today, even laces and delicate tea napkins can be machine-washed by encasing "luxury" cloths and place mats in a net bag or pillow slip.

But very fragile or heirloom pieces are best washed by hand in warm suds and rinses after removing any special stains says the Cleanliness bureau here.

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Remove a white spot from a wet glass on mahogany by smearing the spot with a thick coat of petroleum jelly. Let stand for a few days. When the jelly is wiped off, the stain will be gone.

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Based on a recently completed correspondence school survey, an estimated 2.5 million Americans were home study students in 1962.

Prospect Garden Club Plans Fall Flower Show

Prospect — Final arrangements are being made today and tomorrow for a fall flower show to be given by the Prospect Garden club Thursday, August 29, at the Prospect Community hall. Hours will be from 1 to 8 p.m. and Mrs. Everett Shafer is general chairman. The show theme is "Art With Flowers."

This will be a competitive show and the public, as well as club members, is invited to enter any or all of the horticultural and artistic design classes. Entries will be accepted between 8 and 10 a.m. All horticultural entries must have been grown by the exhibitor, or have been in his or her possession at least three months.

Blue, red, yellow and green ribbons will be awarded.

Twenty-six classes are listed in the horticulture section, and a junior division has also been set up.

In the artistic design Class I, entries are to be under the sub-division of "Early American Art," "Oriental Flower Art," "Still Life," "Old Erin" and "Art Unconfined." Novice, amateur and advanced amateur entries will be accepted.

A division for other garden clubs will be open and juniors may enter "Cowboys and Indians", "Model Car" and "Showbox" arrangement classes.

A silver tea and country store will be special features of the show and the Prospect station of the United States Forest service is planning an educational exhibit. Commercial exhibits will also be a part of the show.

Mrs. Shafer's committee heads include Mrs. Voyed Bliss, schedule; Mrs. James Slack, Mrs. Bliss and Mrs. Lewis Love, entries; Mrs. Earl Millard, Mrs. Calvin Sargent and Mrs. Richard Lowry, placement; Mrs. Alice Conger and Mrs. George Brown, hospitality; Mrs. Halvor Garden and Mrs. Albert Esten, silver tea; Mrs. Warren Barr, country store; Mrs. Love, judges and awards; Mrs. Lowry, publicity.

Americans Becoming A Snack-Eating Society

By JEANNE LESEM
United Press International

New York –(UPI)– We've become a snacking society.

A study of American household eating habits shows that 26 per cent of all meals eaten at home during a six-month period last year were between-meal snacks. That's a six per cent increase over the comparable period five years earlier.

Fifty-three per cent of those snacks were eaten by women, 15 per cent of whom were in the 25 to 44-year-age bracket. Men of comparable age accounted for only 10 per cent of between-meal snacks and 13 to 17-year-old boys, only four per cent.

These and some other surprising statistics were revealed in the second national household menu census, a project covering 4,000 United States families. The Market Research Corporation of America (MRCA) which made the census, says the consumer panel represents a cross-section of the U.S. population.

Much of the census information is available only to subscribers, who include major food companies. They use the results for guidance in developing new products, improving old ones, and planning advertising campaigns and product distribution.

Unclassified material included the following:

Despite the wide availability of commercial products, home-made versions of certain hot dishes still were preferred in many homes.

Homemade Stew

Eighty-four per cent of all beef stew served in the households was homemade. So were 99 per cent of the creamed chipped beef, 90 per cent of the beef hash (not including corned beef hash), 100 per cent of the lamb stew, 97 per cent of the stuffed cabbage and 93 per cent of the stuffed peppers. Only commercial beef pot pie outranked the homemade variety, 81 per cent to 19 per cent.

The MRCA census indicated that we eat far fewer leftovers than many families suspect. Panelists reported that only seven per cent of the dishes served were leftovers.

Expensive or not, beefsteak is served at least once a week in low income homes, MRCA said. Fourty-four per cent of the panelists with incomes under $4,000 a year said they served steak at least once a week, and those who served it at all ate it an average of more than twice weekly.

The kitchen, surprisingly, outranked other rooms as the favorite eating spot for all meals, although its popularity declined slightly in the five years from 1957 to 1962.

The study showed that breakfast remains the most frequent meal eaten at home, and eggs are a popular food for that meal. Nearly 8,600 eggs were served during one two-week period in 1,000 homes, 6,700 of them at the morning meal.

A few families reported odd breakfast preferences, such as ice cream and commercial chocolate bars. There were five reported breakfasts of pickles, two of potato chips and one of olives.

The latter has historical precedence. Napoleon is said to have polished off fried egg and bean salad breakfasts with olives for dessert.

Fall Activities Set for Bethel

Fall activities for Bethel 69, International Order of Job's Daughters, were planned at a recent meeting of the guardian council held at the home of Mr. and Mrs. William Barker, Applegate. Mrs. Kenneth Cearly is guardian.

Most important of the activities is the visit here Thursday, September 5, of the grand guardian, Mrs. Luella McIsaac, Portland. A dinner will be given in her honor at 5 p.m. at North's Chuck Wagon, and a bethel meeting will follow.

Practices are set for August 29 at 6:30 p.m. and September 3 at 3 p.m. at the Medford Masonic temple.

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If your electric iron warms up slowly or if the lights flicker when you turn them on, you may have an overloaded circuit.

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While serving a meal, soak pots, pans, and skillets in thick soap or detergent suds to loosen grease and food particles.

Paris – This new interpretation of the middy blouse is by Bohan for this winter's Dior collection. This "Londre" model is gathered underneath at the hemline to blouse slightly, and has wide sleeves gathered into a narrow band which is repeated at the high neckline. The long, wide stole is a favorite accessory with this designer. The fabric is a pebbly woolen in mustard yellow. The high toque is swathed in pheasant feathers. (UPI telephoto).

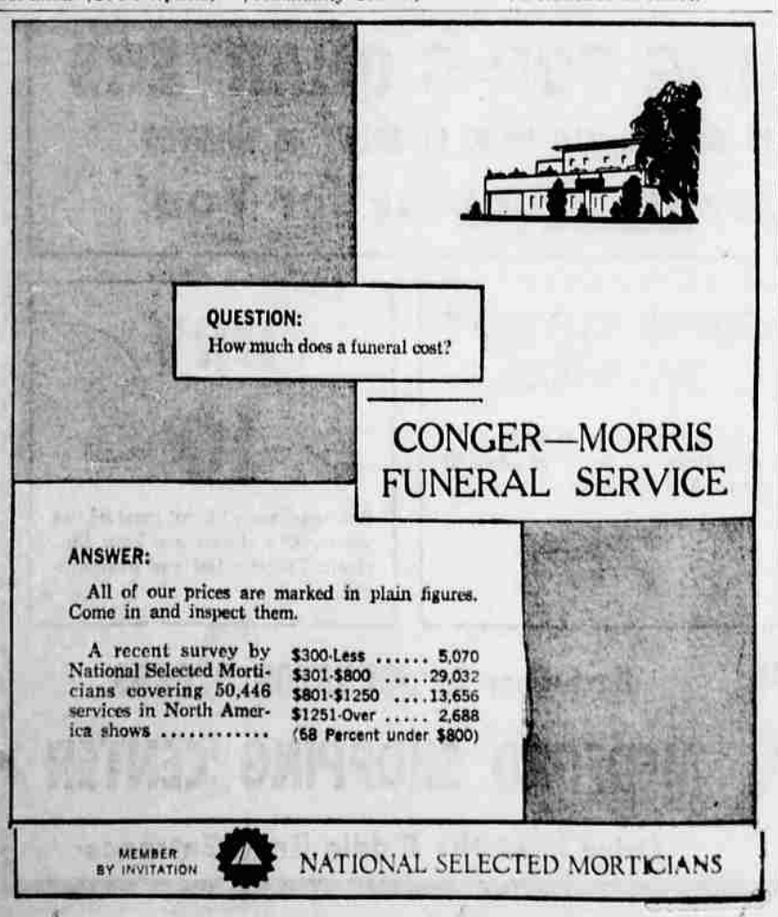
Artist To Give Demonstration

Robert Onstad, Ashland, will give a demonstration on the potter's wheel at a meeting of the Southern Oregon Society of Artists Wednesday, August 28, at 7:30 p.m. in Girls Community club.

All those interested in art are welcome to attend the meeting.

Pineapple, Rum Refreshing Sauce

Pineapple tidbits combined with molasses and rum or rum flavoring will make a refreshing ice cream sauce for warm summer days ahead.

The recipe calls for one can (9 ounces) pineapple tidbits; one-fourth cup unsulphured molasses; one tablespoon butter or margarine; two tablespoons rum, optional or ½ teaspoon rum flavoring.

Combine pineapple and syrup from can with molasses and butter in saucepan. Bring to a boil; simmer five minutes. Add rum or rum flavoring. Serve hot or cold over ice cream. Yield, approximately one and one-half cups sauce.