

MANOR-ISMS

By ETHELYN EVANS

Our Manor membership is indeed a cross-section, vocationally speaking, of our valley and national population. Those members who are only semi-retired or not at all, illustrate this fact in the variety of professional or industrial activities that keep them busy from day to day.

Both the Rev. and Mrs. Robert Bridge served in the missionary field for many years. They were sent from their English headquarters to the Bahama Islands. This synod included Key West. Later they were transferred to Key West where the Rev. Mr. Bridge became the pastor of a church predominantly colored, since many of the members had moved there from the Bahamas and wanted their former pastor to continue to serve them.

This was not widely publicized, as was one such incident in our own country quite recently, because ministering to this colored congregation was considered routine. There was no question of integration in British territory in those days. Several assignments in the U.S.A. followed this service, and the Bridges spent a number of years in Washington D.C., where the Rev. Mr. Bridges was assistant pastor of the New York Avenue Presbyterian church. Since retiring in the Manor, he has been active on the staff of the First Presbyterian church in Medford.

The Rev. Earl Benbow served for nine of his many years in the ministry at the University of Washington, Seattle, where Mrs. Benbow also served by accomplishing wonders in her work with girl students. Dr. Benbow's last regular assignment was as pastor of the Presbyterian church in Corvallis, Ore. He retired, moved into the Manor—and promptly went back to work, taking over the church in Central Point for six months. At present he is doing the same for the church in Grants Pass. In addition to all this, Dr. Benbow is our rose expert.

Canon Edwin Moss began his

career of service in the Episcopal church more than 50 years ago as rector of a large church on an Indian reservation in British Columbia. He and Mrs. Moss at that time were the only white communicants in the parish. After a long and distinguished career, Canon Moss retired while in Pasadena, Calif. Since moving into the Manor, he has been most diligent and helpful in the work of St. Mark's church in Medford, and has initiated a regular communion service for Episcopalians in the Manor. Both Canon and Mrs. Moss have recently returned from British Columbia where he was on vacation duty in the church at Nanaimo.

Mrs. G. W. (Irene) Woodcock, the professional artist I have mentioned before, said practically all her paintings when she moved from Hawaii, so she is now busy each day painting others for future exhibitions and sale.

Mrs. W. K. (Anne B.) Fisher disciplines herself to daily hours of intense writing, preparing for the autumn publication of another book. Mrs. Fisher writes many of her books on assignment, and a very large number of them promptly land on the "best seller" list. (This list of members who are busy and happy in the continuation of their former activities will be continued in future columns.)

Recent houseguests of Dr. and Mrs. George Breece, Mrs. Gail Robinson and her daughter, Miss Virginia Laws, thought up a unique "thank you" gesture. They ordered a beautifully decorated cake from a Phoenix bakery that was delivered just in time to supply the inspiration for a "cake and punch" party which the Breesces gave for their new houseguests, Mr. and Mrs. Jack Norman, their daughter and son, and Miss Janet Breece, granddaughter of Dr. and Mrs. Breece, together with a number of Manor friends.

Mrs. W. D. Horner, San Francisco, Calif., the charming sis-



The magic of black and white is expertly displayed here in a cape dress of cotton. High in front with a scooped flowing back, the detachable cape gives an important fashion touch to the sleeveless dress underneath. Addie Masters is the designer.

Past Noble Grands To View Pictures

Past Noble Grands club members will view pictures shown by P. M. Aldredge when they meet Thursday, September 12 at 8 p.m., in Girls Community club.

Mrs. Esther Coleman, president, will preside.

The refreshment committee includes Mrs. Aldredge, Mrs. Lyle Pickell and Mrs. K. G. Stockhoff.

Dr. E. Clair Clendenin, is a houseguest in the Manor for the third time. Manor members who know her are hoping that some day she will arrive to make her future home among us.

Dr. Clendenin retired from a long and successful career of dentistry in Palo Alto and chose the Manor for his home. He is an enthusiastic lawn bowler and belonged to the Palo Alto Lawn Bowlers' club. Here he is one of a team of bowlers playing every day on our own greens.

WORK SMARTER — NOT HARDER

By BERNICE STRAWN
Oregon State University

To smile takes 13 facial muscles while 47 are needed to frown. But a lot of people evidently don't mind this kind of extra muscular activity. However, just try to get them to walk two blocks down the street if the car is standing in front of the house.

Chemical oven cleaners do a wonderful job if used correctly. We'd like to caution you against putting the cleaner on the thermostat bulb. This is the small tube you'll find usually near the top and at one side of the oven. The cleaner may cause corrosion of this metal and interfere with the temperature control. However, the oven lining is not hurt by the chemical.

Prevent mildew in awnings and tents by treating with a mildew resistant finish. These products can be bought at drug stores.

Awnings should be lowered immediately after rain so dirty water will not collect in folds and cause stains.

Many refrigerators conk out during this season. If you bought yours around 1950 or earlier, better have some money set aside. Surveys show you can't expect more than about 16 years use, sometimes less.

We're often asked what size to buy. This depends a lot on the family. It might help to know that nearly four out of ten families bought a 14 cubic foot size or larger this year. Bigger ones get more popular each year.

Busy mothers—do you make the most of your automatically timed ovens? You can get extra bonus time away from the kitchen because the oven turns on and turns off in your absence. Make sure foods you choose are safe to place in the oven ahead of time. Virginia Weiser, OSU Extension nutrition specialist, says to thoroughly chill milk, eggs, meat and fish and

don't let them stand more than an hour before cooking begins. Roasts chilled to the core or frozen meats partially thawed can stand up to two hours. Puddings and custards that cook in a dish surrounded by ice water can stand an hour.

Why not practice using your automatic oven timer when you are at home so you'll feel confident you have operated it correctly.

Fruits Pakistani Make Different, Tasty Appetizer

For an appetizer with a truly different and delightful taste, serve "Fruits Pakistani." It's a chilled melange of canned fruit cocktail, diced cucumber and lime juice dolloped with yogurt and sprinkled with nutmeg.

FRUITS PAKISTANI

One can (1 lb., 14 oz.) fruit cocktail; one-half cup diced cucumber; one-half teaspoon salt; one-fourth cup lime or lemon juice; one teaspoon sugar; shredded lettuce; one-half cup plain yogurt; grated nutmeg.

Drain fruit cocktail. In a bowl mix together fruit, cucumber, salt, lime juice and sugar. Chill. To serve, spoon fruit mixture into individual dishes lined with lettuce. Dollop with yogurt and sprinkle with nutmeg. Makes six to eight servings.

Central Point Circle Announces Meeting

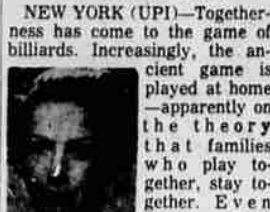
CENTRAL POINT — Faith circle of the Women's association of Central Point Presbyterian church will hold the first meeting after the summer recess on Wednesday, September 11, at 7:30 p.m. in the home of Mrs. Archie Purdy, 3521 Oak Pine way, Central Point. Mrs. Leo Ghelardi will be co-hostess.

Mrs. B. L. Russell, chairman, will preside for the business meeting, and the study of "One People of God" will be continued.

Togetherness Has Come To the Game of Billiards

By GAY PAULEY

UPI Women's Editor



Gay Pauley

NEW YORK (UPI)—Togetherness has come to the game of billiards. Increasingly, the ancient game is played at home—apparently on that theory that families who play together, stay together. Even the New York department of state spelled out what a billiards game should be in a ruling recently when it suspended the license of an Elmira, N.Y., operator of a parlor for obstructing from clear view the lower third of the parlor's windows.

This, the department said, was a violation of the state law, which in licensing billiard establishments follows the "legislative intent" that the game should be a "good, clean, family fun" activity.

One industry source says that every state has some sort of legislation controlling billiard establishments and in addition there are municipal ordinances.

These decide opening and closing hours, age limits, zoning and license fees.

Billiards on Increase

This same industry source, the Brunswick corporation which makes billiard and bowling equipment, reports that growth of billiards has increased more than 50 per cent in a two-year period. It estimates that nationally, 10.3 per cent of the population, representing more than 18 million persons, participates in the sport. By 1964, the total will be more than 24 million, the firm predicts.

In a study, the researchers found home billiards popular with 43.8 per cent of the males and 69 per cent of the females playing the game, either in their own or a friend's home.

The study also showed the teen-age market represented 37 per cent of players at away-from-home centers, either billiard rooms or combination billiard and bowling establishments. In the combination centers, the teen-ager comes close to being 50 per cent of the operator's business; in establishments for billiards alone, only 23 per cent because of legal restrictions.

The origin of billiards dates to ancient times. One chronicler writing of his travels through Greece in 400 B.C. reported he saw the game being played. Catkire, King of Ireland who died in 140 A.D., left behind "fifty-five billiard balls of brass, and pools and cues."

Washington Played Billiards

Researchers for the firm said that George Washington had a table in his Mount Vernon home where he played the game with Thomas Jefferson, Alexander Hamilton, and the French statesman and general, the Marquis De Lafayette.

One of the great billiard players of modern times was William F. Hoppe, who won 51 titles in his long career. He died in 1959 at the age of 71.

Rejuvenation of the game for the whole family began about two years ago when the dimly lighted "pool hall" began to get its face lifted.

As New York's department of state remarked in that announcement of suspension of a proprietor's license, "manufacturers have encouraged prospective proprietors to erase the old 'pool hall' image of smoke-filled rooms and hustling shady char-

acters for one of pine paneling, plush carpeting, air-conditioned halls and modern equipment."

The traditional green table surface has given way to other colors, partly because manufacturers want to lure Mom and the kids as well as Dad.

Tables now are available in deep blue, gold, tangerine or classic white, with cloths offered in blue, beige, deep tangerine, gold or green.

"Mix or match colors of tables and cloths," said a spokesman for Brunswick, "and you come up with more than 20 combinations available."

Iran To Be Topic At Guild Meeting

Dr. and Mrs. Lawrence Roberts, Central Point, will speak of their experiences during the year they spent in Iran for members of the Westminster guild of First Presbyterian church when the group meets Monday, September 9 at 7:30 p.m., in the church fireplace room.

A regular business meeting for the guild also will be conducted.

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