



Mr. and Mrs. David P. Block of Talent recently celebrated their 60th wedding anniversary during a family gathering at the home of their son and daughter-in-law, Mr. and Mrs. B. E. Block, Sunnyview Lane, Medford. A large number of relatives attended the celebration. (Photo by Knackstedt).

Sixtieth Anniversary Celebrated by Couple

Mr. and Mrs. Dave P. Block, of Talent, were the honored guests at a party September 28 marking their 60th wedding anniversary.

A buffet dinner was served at the home of their son and daughter-in-law, Mr. and Mrs. B. E. Block, formerly of Ashland and now of Sunnyview lane, Medford. About 30 relatives and close friends had gathered for the day. The party brought together a number of persons who had not seen each other in over 20 years.

The honored pair were married September 9, 1903 at Geary, then Oklahoma Territory. They farmed in the area for several years and their two children, Beldon E. and Winnie Anna,

were born there.

Later they lived at Sapulpa, Okla. and a number of other Oklahoma towns, farming and later operating restaurants. They operated a restaurant at Reno, Nev., for several years before moving to Eugene, Ore., and later to Creswell and Talent. They operated the Talent O.K. Cafe for some time.

Mr. Block, a native of Russia, celebrated his 84th birthday September 17. Mrs. Block was born in Lenox, S. D. Mr. Block entertained the guests at the anniversary party with old-time songs, as he had done at many parties in the past.

Four generations were represented in the group. Their son, B. E. (Bus) Block; his son, David B. Block of Roseburg; and the Block children, their daughter, Mrs. Winnie Ross, came from Sacramento, Calif., for the day.

Riverside Club Session Wednesday

The October bridge club play for Riverside Master club members is announced for Wednesday, October 2.

The Howell movement was used for last Wednesday's session when 20 players competed. High scores were won by Mrs. J. J. Dougherty and Mrs. William Duhamey and Mrs. A. K. Trout and Mrs. B. B. Hughes, who tied for first place; Mrs. S. H. Van Dyke and Paul A. Hatton, third place, and Al Gilhousen and James Morgan, fourth place.



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- b. SUISSE Border patterned wool jacquard, 18.98
Classic Wool knit slip-on straight skirt, 14.98
- c. ARABESQUE Collared wool jacquard cardigan, 18.98
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Eskimo Cookery Varied, Diet Is Well Balanced

By JEANNE LESEM
NEW YORK (UPI) — There's more to an Eskimo diet than fish, seal, whale meat, and blubber. But not much more.

A survival ration, Eskimo victuals kept eight persons alive for more than two weeks recently when their plane made an emergency landing near the Arctic circle in Canada.

The pilot, Paul Garon, Quebec City, said he and his passengers lived on seal and whale meat from the plane's cargo and fish caught in the lake on which the plane landed.

Their wasn't quite as well-balanced a diet as Eskimos usually maintain, according to a pamphlet prepared by students of the Shishmaref, Alaska, Day School from their mothers' recipes.

The "Eskimo Cook Book" contains recipes for soups, greens, and desserts, as well as fish, meat, fowl, tea, and two items obviously introduced by the white man—sourdough hotcakes and doughnuts.

Style Show Wednesday

ASHLAND—The 1963 Soroptimist club style show to be presented Wednesday evening promises several surprises. Beginning at 8:30 p.m. in the Elks lounge the parade of autumn apparel will be described by Dr. Irene Hollebenck, Southern Oregon college professor and member of the Ashland Soroptimist club.

Seven local stores will present the latest in fashions that will be modeled by adults and juniors. This year there are to be masculine models for the fall kick-off. All proceeds will go to the Soroptimist scholarship fund.

Entertainment and refreshments are included in the annual club event for which reservations should be made by September 30 with any Soroptimist member or with Mrs. Mildred Klum, 402-2588.

Eskimo cookery is elementary. Meat and fowl usually are boiled and seasoned only with salt and pepper. Fish is boiled or fried, or salted or dried for future use.

Fresh greens available only during summer are scalded and stored in barrels or sealskin pokes, or bags, and allowed to freeze for winter use. They are generally served with sugar or seal oil.

An Eskimo's idea of dessert ranges from cranberries, blueberries, or salmonberries (cooked as they are here, with sugar and water) to ice cream that resembles ours in name only. It is made of grated reindeer tallow beaten with seal oil and water. Sometimes boiled linseed, a fish, is added.

Not all Eskimo food is alien to the white man's palate. Duck is universally popular. Rabbit and squirrel are regional favorites in parts of the United States. Rabbit is also widely eaten in France. Ptarmigan, a small game bird, is well-liked in Scandinavia, where it is served with sour cream sauce.

My palate shudders at the thought of boiled owl, but I have eaten—and enjoyed—whale meat steak in as civilized a restaurant as that of the National Press club in Washington, D.C. The texture and color of the rare steak resembled well-aged beef, and the flavor was surprisingly non-fishy.

Two soup recipes reflected not only the white man's influence, but also that of convenience cookery. Nellie Kilgork's shee fish soup calls for curry powder and catsup, and her curried soup, for rice or macaroni and a well-known American brand of canned soup.

Calendar

Calendar notices and news for the society section of The Mail Tribune must be submitted in writing and deadline for the Sunday edition is 10 a.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day of publication and for week day news is 5 p.m. the day before publication.

Today:
12 noon — Mt. Pitt chapter, Townsend club, home of Mrs. Charles Humphrey, 429 South Grape st.
2:30 p.m. — Warren Assembly, Order of Rainbow for Girls, Jacksonville Masonic hall.

Monday:
8 p.m. — Olive and Ruth Rebekah lodges, Medford Odd Fellows hall.

Tuesday:
11 a.m. — Women's Fellowship, First Christian church.
1 p.m. — Central Point Royal Neighbors of America, home of Mrs. Myrtle Patterson, 841 East Pine st., Central Point.
1 p.m. — Ladies of Elks, Elks club lounge.
1 p.m. — Medford chapter, Gold Star Mothers, Jackson County courthouse auditorium.
7 p.m. — Rogue River Valley Knife and Fork club, Rogue Valley Country club.
7:30 p.m. — Chapter BE of PEO Sisterhood, home of Mrs. David Chirgwin.
8 p.m. — Crater Lake auxiliary and post, Veterans of Foreign Wars, VFW hall.
8 p.m. — Pythian Sisters, Pythian building.

Wednesday:
8 a.m. — Medford Garden club tour, courthouse.
12:30 p.m. — Chapter CG of PEO Sisterhood, home of Mrs. R. C. Beatty, 1796 Myers lane.
12:30 p.m. — Wednesday Study club, Colony restaurant.
1 p.m. — Woman's Missionary Union, First Southern Baptist church, 794 Lozier lane.
1:30 p.m. — Medford Garden club, county courthouse auditorium.
1:45 p.m. — Contemporary Book club, with Mrs. N. B. Bender, 1941 Westerlund dr.
7:30 p.m. — Royal Neighbors of American, Knights of Pythias hall.
8 p.m. — Medford branch, AAUW, home of Mrs. John Stong, 2129 Woodlawn ave.
8 p.m. — Catholic Daughters of America, Knights of Columbus hall.

Thursday:
1:30 p.m. — Sarns Valley Ladies club, home of Mrs. Elwood Abbott, Highway 234.
6:15 p.m. — Christian Business and Professional Women, Rogue Valley Country club.
7 p.m. — Mothers of Twins club, home of Mrs. John Pogue, Ruch.
7:30 p.m. — Siskiyou Knife and Fork club, Caesar room of Mark Antony hotel.
8 p.m. — Adare chapter, Order of Eastern Star, Jacksonville Masonic temple.

Friday:
12 noon — Fifty Plus club, St. Mark's Guild hall.
2 p.m. — Wilson Parent-Teacher association, school cafeteria.

Guests Depart

Mr. and Mrs. Lewis Peterson, Bakersfield, Calif., have returned to their home after being guests of Mrs. Peterson's brother and sister-in-law, Mr. and Mrs. J. E. Nikodym, 1115 Pinecroft avenue, Medford.

While here they also were guests of Mr. and Mrs. Vernon Nikodym, 1237 Vawter road, Medford; Mr. and Mrs. Lloyd Nikodym, 416 Pine street, Phoenix, Ariz., and Mrs. Joseph Nikodym, Central Point.



Mr. and Mrs. Paul Godward, who were married in Medford in 1923, were honored at a reception September 26 in celebration of their 40th anniversary. Hosts for the event were the Godwards' son-in-law and daughter, Mr. and Mrs. Charles Offenbacher. (Knackstedt photo)

Reception Celebrates Fortieth Anniversary

JACKSONVILLE — Mr. and Mrs. Paul Godward, 304 South Oregon street, residents of Jacksonville since 1927, were honored at a reception September 26 in observance of their 40th wedding anniversary. Mr. and Mrs. Charles Offenbacher, son-in-law and daughter of the couple, were hosts for the event in their home, 507 Sterling road.

Some 100 persons called on the couple throughout the Sunday afternoon event.

Red gladioli and white chrysanthemums formed the reception table arrangement. Serving were Mrs. E. C. Moore, Mrs. James Noble, Mrs. Ray Offenbacher and Mrs. Otto Heckert.

Mrs. Godward's corsage was of phalaenopsis orchids, a gift from Miss Mary Hanley, who had given the flowers.

Among the guests were the Godward's grandchildren, Miss Gayle Offenbacher, who took charge of the guest book and Curtis Offenbacher.

Several guests came from out of town especially for the occasion. They were Miss Gene Lytle, Portland, former Jacksonville resident, who lived for many years in the present Eugene Bennett studio; Mr. and Mrs. Jake Weitzel, cousins of Mr. Godward from Lebanon, Ore.; Mr. and Mrs. Jack Nelson and children, Winston, Ore.; Mrs. Nelson being Mr. Godward's niece, and Mr. and Mrs. Victor Van de Weghe, Hills, Calif. Mrs. Van de Weghe is a niece of Mrs. Godward.

Mr. and Mrs. Godward were married September 26, 1923 in Medford. She has been an active member of the Jacksonville Garden club for many years. Mr. Godward is a city council member. Both more recently have participated in the Peter Britt Music Festival association, and were chairmen for the garden club in preparation work done at the Britt property preceding the festival.

Mr. Godward, now retired, is a former partner of the Klockner Printery firm in Medford and was in the printing industry in Medford for over 40 years.

Theater Lists Season's Plays

EUGENE — Tennessee Williams' "Summer and Smoke", a hit Broadway play and movie, will open the University Theatre's 1963-64 season at the University of Oregon, October 18.

Six productions have been scheduled for the year. "Summer and Smoke" will be followed by "Lady in the Dark," a musical by Moss Hart, Ira Gershwin and Kurt Weill; a drama, "Three Sisters," by Anton Chekov; "The Night of the Burning Pestle," an Elizabethan play by Beaumont and Fletcher; "The Consul," an opera by Menotti; and a morality play, "The Visit," by Friedrich Durrenmatt.

The Tennessee Williams drama, an arena-staged production, will play October 18, 19, 21-26, 28 and November 1 and 2. It will be held in the Packed Playhouse (the laboratory theatre of Villard Hall).

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Medford VFW Activities Are Announced

Crater Lake post, Veterans of Foreign Wars and auxiliary members planned to be in Brookings, Ore., today for a school of instruction for the organizations. Curry County post and auxiliary are the host groups. A 12 noon luncheon was scheduled and the meeting set for 1:30 p.m.

Mrs. Marie Bowling, district president of the VFW auxiliaries, plans an official visit and inspection to the local auxiliary Tuesday, October 1 at 8 p.m., in the VFW hall, 42 North Front street, Medford. The post will conduct a meeting at the same time.

Auxiliary candidates will be initiated.

Mrs. Ira Canfield, Medford, and Mrs. Lester Card, Central Point, are to serve refreshments.

Members having items for a cancer auction are to take them to the meeting.

Home Furnishing Tastes Vary Geographically

CHICAGO (UPI) — Tastes in home furnishings vary almost as much as dialects, according to a recent survey.

If you're a West Virginian, for instance, you like your decor in the contemporary vein, spiked with plenty of color, and with figures of animals or birds in pictures.

But if you're from Northern California, you prefer Early American styling, in natural wood or wood tone finishes and with inanimate objects such as clocks and pot-bellied stoves.

"There really is no such thing as a national taste preference," explained Emil Faust, chairman of the Burwood products company, Traverse City, Mich., which made the survey.

Foods for Shelter Use To Be Studied at OSU

CORVALLIS — Oregon State university will soon begin tests on foods for use in fallout shelters. Mrs. Lois A. Sather of the Food Science and Technology department will direct the five-year program.

Last year, OSU received an \$8,000 grant to study storage stability of a dried whole wheat wafer that had been developed as a survival ration. A grant of \$52,000 has recently been added to this to study 12 foods that could be eaten with the wafer to enhance its flavor.

These include dried raspberry jelly, strawberry spread, cream of chicken soup, oriental sauce, curry sauce, paprika gravy, chert sauce, apple topping, butterscotch, pudding, chocolate pudding and wild cherry frosting. All these wafer accompaniments are readily reconstituted by adding water.

Five-Year Study

Foods will be stored at 40, 70 and 100 degrees F. for five years with flavor evaluations made every six months by a panel of more than 100 OSU

students. Student tasters will register their reactions to each food on a nine point scale ranging from a strong dislike to a strong like. A trained panel will also rate foods before, during and after rehydration to detect changes that may occur in flavor, texture, odor, and ease of preparation.

Whole wheat wafers have a flaky, whole-grain texture and lend themselves to varied uses. Diets for fallout shelters must appeal to all age groups, it was noted. They must be cheap, easy-to-derive and prepare, palatable, and be fairly low in protein. They must also be packaged to remain intact in unfavorable circumstances and be impervious to rodents, mold and insects.

Shoes will last longer in hot weather if the inside of the shoe is dried out occasionally with the blower of a vacuum cleaner.

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