



Business women enjoy wearing knit suits, and this all wool double-knit three-piece ensemble was modeled by Miss Eva Goble in the recent style show which Mann's store gave for the Rogue Valley Chapter, American Institute of Banking. The colors are black and gold and the blouse has the popular cowl neckline.

### Church Circle Meetings Set For Monday

Mrs. Eleanor Briggs will present the Bible study for the morning circle of Ascension Lutheran church when the group meets in her home at 1417 South Ivy Street, Monday, November 4 at 9:30 a.m. The evening circle will meet the same day at 7:30 o'clock in the home of Mrs. Kenneth Dickson, 824 King Street when Mrs. Gordon Anderson will have charge of the study. All women of the church are invited to the meetings.



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## Bank Women Sponsor Dinner and Fashion Show

About 80 women attended a fashion show and dinner sponsored October 25 by women of the Rogue Valley Chapter, American Institute of Banking, in Cobby's Banquet Room. The local chapter includes banks in Southern Oregon from Grants Pass to Ashland.

Attending were members of the group and wives of bank employees. Apparel modeled was from Mann's Department Store. Mrs. Kathleen Esp, buyer, narrated, assisted by Mrs. Audrey McCabe and Mrs. Jack Caldwell. Hair styles were from Mann's Beauty Salon with Mrs. Carl Beckwith as narrator.

Hostesses for the chapter were Mrs. Frank Roberts, Mrs. Gilbert Merritt and Mrs. C. H. Redmond. Modeling were Mrs. Gordon Atterbury, Miss Judi Wilson, Miss Eva Goble and Miss Annette Davidson, all Oregon Bank; Mrs. Harvey Beene and Mrs. Chris Miles, both United States National Bank; Mrs. Vonnie Hunt and Mrs. Arthur Brown, both First National Bank; Miss Carol Pow-

ers, Southern Oregon State Bank, Grants Pass, and Miss Donna Wampler, Grants Pass. Mrs. Esp noted that cranberry is a favored shade. Some suits shown also have long trousers to match and Mrs. Esp noted also that they would be seen in Medford this fall with the long evening skirt for formal or at home occasions. The colors and styles for this fall are soft as also are the hair styles with the new soft look. The shift shell with a sleeveless blouse or dress and jacket which doubles as a business dress, and evening frock with the jacket removed is a popular style, the buyer noted. A gray sheath which could be worn to work and later for a date was a popular model. Many of the sleeveless shifts were shown with a sweater which could be removed for a more formal look. Olive green and Persian blue were combined for attractive combinations.

Knits in both Italian and domestic weaves were popular in varied colors. Coats shown were a white, belted one with the soft look and a beige one. For the more dressy occasions, a red coat with a black fox collar and black fox toque to match, and a green coat with a dyed-to-match green fur collar were shown. Leopard skin type accessories are being used and a leopard weskit which could be removed, was shown. For the more formal occasions two evening dresses were shown, a short one in white and a full length one of gold brocade.

### VFW Breakfast Is Announced

All veterans and guests are invited to attend the Veterans Day breakfast from 7 a.m. to 10 a.m. Monday, November 11 to be served by the auxiliary to Crater Lake Post, Veterans of Foreign Wars, auxiliary officers have announced. The breakfast will be held in the VFW hall, 42 North Front Street.

The next auxiliary meeting is set for Tuesday, November 5 at 8 p.m., in the hall. Mrs. Edith Heim and Mrs. Ellet Hitt are in charge of refreshments. A plant and rummage sale is planned for Friday, November 8 from 9 a.m. to 4 p.m., at the hall.

### Franks, Sauerkraut Topped With Peaches

Brown frankfurters with a little butter in skillet. Spoon drained sauerkraut mixed with a dash of caraway seed over franks; top with canned cling peach slices and moisten with peach syrup. Cover and cook gently about 10 minutes until heated through.



WAYSIDE... festive new pattern Carefree SYRACUSE ALL-PURPOSE TRUE CHINA BY

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Modeling for a style show given by Mann's Department Store for Rogue Valley Chapter, American Institute of Banking, Mrs. Christine Miles wore this red all wool coat with black fox collar and matching fur hat. The coat has a semi-full skirt and stand-away collar. The accessories are black broadcloth purse, suede shoes and black leather gloves.

### Garden Club To Make Plans

CENTRAL POINT — Final plans for the Central Point Garden club show of dried flowers, plants, and treated materials to be held November 21 will be made at the club's next meeting Wednesday, November 6. Mrs. Donald E. Faber, 415 Hazel Street, Central Point, will be hostess for the 1:30 p.m. session.

After dessert luncheon served by Mrs. Faber, Mrs. O. T. Wilson and Mrs. C. H. Ault, the business meeting will open at 2 p.m. "What the Judges Look for in Horticulture," will be the study topic for the day. A report on birds will be given by Mrs. John Holmer, who will speak on the Oregon Titmouse.

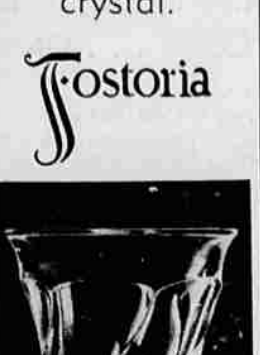
### Warren Assembly Plans Ceremony

JACKSONVILLE — Candidates of Warren Assembly, International Order of Rainbow Girls, will be initiated at an assembly meeting Monday, November 4 at 7:15 p.m. in the Jacksonville Masonic Temple. Miss Edie Reinking, worthy adviser, will preside. Refreshments will be served.

Mrs. Hale Greenman, president, presented Mrs. W. R. Glass a life membership in the organization. She began PTA work in 1932 and has been Jackson County Council historian for 16 years. Mrs. Glass has written the history of the council, for all schools in county and city dating to 1922. The book has been placed in the Jacksonville Museum for those interested in seeing it.

Other council officers and committee members are Mrs. A. J. Johanson, vice president; Mrs. Donald DeHaven, secretary; Mrs. Harry Dalton, treasurer; Mrs. Donald A. Faber and Mrs. Jacob Lahr, area vice presidents; Mrs. George Simmons, publicity; Mrs. Richard Pedley, hospitality; Mrs. Chester Keene Jr., membership; Mrs. Roy Elmgren, health and safety; Mrs. Lloyd McQuade, magazine; Mrs. Owen Kunkel, juvenile protection; Mrs. Emerson Anderson, citizenship and international relations; Mrs. John Stong, cultural arts; Mrs. Victor King.

Members modeled for the fashion show which Mann's Store staged recently for a dinner meeting of the Rogue Valley Chapter, American Institute of Banking, Mrs. LaVonna Hunt is pictured modeling a floral R and K track of green and blue with jewelry in the green and blue tones.



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## MANOR-ISMS

By ETHELYN EVANS

The Manor's third annual Halloween party was well organized and was, if possible, even more successful than the previous two. Members filled three rows of chairs on three sides of the attractively decorated auditorium to watch more than 50 fellow-members parade in masks and costumes. All the costumes were clever, well designed and the impersonations carried out completely.

Prizes were won by Miss Emmabee Mundy with her banner — "I protest with 'vighah.'" She carried sandwich sign boards declaring the Manor unfair to all such things as hot-rodgers, joy-riders, jay-walkers and gawkers, spooners, etc., as well as to cats, dogs and all dumb animals, with the exception of birds which are allowed on the premises. Captain Nelson Goss and Mrs. Mary McCullough won as Cleopatra and Antony in authentic, colorful and becoming costumes. C. W. Woodcock took a prize as a witch, (methinks that should have been listed as "wizard," however), and so did Miss Dora Lidgate dressed as a "gal" from Hawaii, her former home. Also, Marty Bertaut, our dietary department hostess, won a prize, absolutely unrecognizable with a yellow blond wig concealing her very black hair.

Woud't that space might permit describing the many costumes: we had funny clowns; a "cat woman" in black tights who was truly as graceful and active as a cat; a Paris gamine with a shoulder length real, human hair wig and Anton (Tony) Lausmann in full formal outfit — tails, high hat and a mustache yet—looking like an early-day Boston politician. There were complete get-ups from the Gay Nineties, gypsies and ghosts. A number of the masks were Jack and Jacqueline Kennedy faces. One "Mr. and Mrs. Kennedy from India" couple wore rich, silk costumes and the green and gold sari was particularly lovely. There were other Indian and Japanese native costumes. But we missed the gorgeous Chinese Empire gown and headdress usually

worn by Mrs. W. R. Wood, mother of the Medford rector, William Wood, and the beautiful Madarin coat owned and worn by Miss Mabel Mears, a teacher in the Medford schools at one time. Both promise to wear these robes next year. One member, Mrs. Blanch Gay, had two California houseguests, Lula Kirkland and Bernice Bliss, who arrived late afternoon on the 31st. Nevertheless, hostess and both guests scurried into costumes and joined the grand march.

This year we reserve space to mention and thank our refreshment committee: Mrs. Lawrence Nickols, Mrs. Bailey Aggeler, Miss Hazel Calbick and Mrs. Stanley Simmons. From a gayly decorated snack bar they served delicious Halloween punch made colorful and kept frosty by large rings of frozen grapejuice filled with fruit — using Christmas colors, this might be a good idea for the holidays. I'm already on record praising the excellent cooks among our members and they proved me right by baking a bewildering variety of the best tasting cookies.

The evening closed with dancing. Manor newlyweds Ernest Wanger and Mrs. Blanche Cowbrough, who were married about three weeks ago in Las Vegas, have returned and moved into a new and extra large Manor apartment. On their honeymoon motor trip they took in New Orleans, Miami and San Francisco, and all way points. This is our fourth wedding between Manor members in the less than three years that the Manor has been operating. "How'r we doin'?"

We have very charming new neighbors on our "Fifth Avenue" floor — Mr. and Mrs. Harry R. Jones from Boise, Idaho. Before retiring, Mr. Jones was with the Idaho Power Company there. They noticed a divorcee of Rogue Valley Manor in their church paper, investigated and came into the first available vacancy. Welcome!

### County Health Workers Speak for PTA Council

Mrs. Anthony Kanelier, superintendent of nurses for Jackson County Health Department and George Runyan, county sanitarian were speakers for the Jackson County Council of Parent Teachers Association at a meeting October 30 in the Red Cross Building.

Their topic concerned protecting families from home accidents. Mrs. Hale Greenman, president, presented Mrs. W. R. Glass a life membership in the association in recognition of work she has done for the organization. She began PTA work in 1932 and has been Jackson County Council historian for 16 years. Mrs. Glass has written the history of the council, for all schools in county and city dating to 1922. The book has been placed in the Jacksonville Museum for those interested in seeing it.

Other council officers and committee members are Mrs. A. J. Johanson, vice president; Mrs. Donald DeHaven, secretary; Mrs. Harry Dalton, treasurer; Mrs. Donald A. Faber and Mrs. Jacob Lahr, area vice presidents; Mrs. George Simmons, publicity; Mrs. Richard Pedley, hospitality; Mrs. Chester Keene Jr., membership; Mrs. Roy Elmgren, health and safety; Mrs. Lloyd McQuade, magazine; Mrs. Owen Kunkel, juvenile protection; Mrs. Emerson Anderson, citizenship and international relations; Mrs. John Stong, cultural arts; Mrs. Victor King.

Members of the committee are Mrs. E. B. McNew, chairman; Mrs. Agnes Furch, Mrs. William Dyer, Mr. and Mrs. George Wimer, Mrs. Lloyd Knapp, Mrs. Cora Chandler, Mrs. Nellie Gibson, Mrs. May Johnson and Mr. Dyer.

Will Meet Royal Neighbors of America Lodge will meet Thursday, November 7 at 7:30 p.m., in the Pythian building. Refreshments will be served.

Members of the committee are Mrs. E. B. McNew, chairman; Mrs. Agnes Furch, Mrs. William Dyer, Mr. and Mrs. George Wimer, Mrs. Lloyd Knapp, Mrs. Cora Chandler, Mrs. Nellie Gibson, Mrs. May Johnson and Mr. Dyer.

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## FDA Sets Orange, Products Standards

WASHINGTON—Federal definitions and standards of identity for orange juice, frozen orange juice and other orange juice products, and for concentrated orange juice products, have been established by the Food and Drug Administration. The standards set the composition and names by which the products are to be called and specify the types of labeling to be used to inform consumers of what they are getting.

The new standards replace earlier standards that had been published by FDA in 1960 but had been set aside pending a hearing on industry objections. The hearing involved what names to use on the products, and the use and proper label designation of certain optional ingredients. The new standards are based on the findings of fact resulting from that hearing.

Date Chosen The standards will become effective July 1, 1964. Food and Drug Commissioner George P. Larrick said that this date, which falls between the orange growing seasons, was chosen to allow industry time to adjust to any new labeling called for.

The standards require that labels bear information that will identify and describe the kind of product being offered. For example, regular orange juice that has been heated to destroy enzymes and micro-organisms to make it keep longer must be labeled "pasteurized orange juice," or if the packer prefers he may say "heat-processed" or "heat-stabilized" in place of "pasteurized."

The standards are especially aimed at preventing the adulteration of orange juice by sugar and water and the misrepresentation of reconstituted and pasteurized orange juice as "fresh" orange juice. Orange juice products that are sweetened by certain optional sweetening ingredients such as sugar and dextrose must carry on the label a statement such as "sweetener added to reduce tartness." The standards do not permit the use of artificial sweeteners or chemical preservatives for the consumer products, although certain safe preservatives may be used in orange juice products for manufacturing, with appropriate labeling.

Products Listed FDA's order establishes identities and standards for these products: Orange juice, frozen orange juice, pasteurized orange juice, heat-processed orange juice, canned orange juice; frozen concentrated orange juice, frozen orange juice concentrate; canned concentrated orange juice, canned orange juice concentrate; reconstituted orange juice, orange juice from concentrate; orange juice for manufacturing; orange juice with preservative; concentrated orange juice for manufacturing; concentrated orange juice with preservative.

In publishing the standards FDA issued 36 findings of fact based on testimony and exhibits presented at the hearing. Some of the evidence in the record of the hearing was based on FDA's own nationwide investigation of merchandising practices in the orange juice industry.

"Fresh" Defined FDA said that "fresh orange juice" is not a suitable name for the commercially packaged expressed juice of oranges. "The housewife who for many years has squeezed oranges knows this juice to be orange juice. The term 'fresh' is ambiguous in that it is difficult to determine and draw the line when it is no longer fresh. The use of the term 'fresh' on commercially packaged orange juice or orange juice products would tend to confuse and mislead consumers."

"Frozen orange juice" under the standards, is the same as "orange juice" except that it is frozen. "For pasteurized orange juice, canned orange juice, and concentrated orange juices, the addition in each instance of certain specified orange materials (such as pulp, sweeteners, and juices of another species of oranges) is permissible. In addition of these ingredients compensates for normal seasonal variations in sweetness, acidity, and other flavor characteristics.

Familiar Terms FDA added that in all probability a consumer product having a different, and very likely a higher concentration, will become available. However, when that product is ready for sale, it should have some distinguishing name that will set it apart from the product already known as frozen concentrated orange juice. This can be done, FDA said by indicating, as a part of the name, the number of cans of water necessary to reconstitute the can of concentrate.

Reconstituted orange juice is defined by the standards as the product prepared by mixing water with orange juice products which have been concentrated. It permits single-strength orange juice products to be added. To protect consumers from excess dilution, the standard requires that reconstituted orange juice shall have not less than 11.8 per cent of orange juice solids.

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