



This Jackson county scene done by Mrs. Ralph Hixson. Central Point, is one of the works included in the rental-sales exhibit now up at Rogue Gallery, 220 West Main Street. Mrs. Hixson titled the painting "Fern Valley" and reports that she sketched the scene from a spot in Yank Gulch from where she could look across Fern Valley. For this work the

### Team Teacher Methods Explained for Parents

"Team Teaching occurs when three or more qualified teachers have responsibility for planning, carrying out and evaluating an educational program for a group of children." This was this new form of instruction defined to the Hoover Parent-Teachers Association meeting last Friday by William Ruck of the Medford High School faculty and director of the Oregon Program under a Ford Foundation grant.

Mr. Ruck outlined the several advantages in this method of teaching, including more efficient use of teacher talent and teacher time and facilitating improved ability grouping. Study shows that the educational outcomes are equal to or better than using the conventional approach.

This report on team teaching was of especial interest to the parents of those students who took part in the two week workshop at Hoover School this past August under the leadership of the Delta Team of instructors from Lexington, Mass. Mr. Ruck stressed that they are proceeding slowly and evaluating the system carefully. This form of teaching must be observed in actual operation and discussed with the students, teachers and principals participating, he said.

The Oregon Program has had two seven-week workshops, one in Salem and one in Portland. Roy Gilbertson, principal, and Gerold Martin attended the one in Salem.

### Local Chapter Plans Ceremony

Order of De Molay, Medford chapter, will meet tonight at 7:30 o'clock in the chapter room at the Masonic hall.

The initiatory degree will be conferred on three candidates. The De Molay Mothers Club will hold the monthly meeting at the same time. Mothers of the new initiates will be introduced, and a business meeting will be held. Refreshments will be served afterward.

The club reports an unusually large attendance of De Molays and their parents at a recent potluck dinner. Feature of the program was the flower talk given by Don Kengla, junior councillor.

### Tamale-Cheese Pie Has Touch of Old Mexico

Are you looking for a special main dish to take to a potluck dinner, serve for a buffet party or for the family? You can stop your searching because here it is, Tamale-Cheese Pie. A touch of Mexico is found in this entire, that is packed full of taste tempting flavors. Prepared ahead, even a whole day in advance, will eliminate any last minute rush. About an hour before dinner just pop it in the oven and "resto," there is a bubbly hot, cheese main dish.

You will be pleased too, knowing that high quality nutrients also go along with Tamale-Cheese Pie. Milk and cheese rank high as nourishing foods and there is a generous supply of both these dairy foods added to the other fine ingredients. Besides being our main source of calcium, milk contributes fine quality protein, vitamins, especially riboflavin and vitamin A—and many other nutrients. The meaty tomato sauce with a chili flavor adds its share of important nutrients, too.

Take Tamale-Cheese Pie to the next potluck event and watch requests for the recipe pour in.



Tamale-Cheese Pie, a main dish with a touch of Old Mexico, can be prepared ahead, even a full day in advance, and save last minute preparations. Take it to the next potluck dinner and watch requests for the recipe come in.

### Tamale-Cheese Pie Has Touch of Old Mexico

To make crust: mix together cornmeal and one cup of the cold milk. Combine remaining two cups milk, butter and salt and heat to boiling. Gradually add cornmeal mixture, stirring constantly; cook until thickened. Cover and cook over very low heat about 15 minutes. Stir in eggs and one cup cheese; continue stirring until cheese is melted. Line bottom of buttered shallow 2-quart casserole with cornmeal mixture, reserving 1/2 cups of mixture for top of pie.

Four meat filling over the cornmeal mixture. Drop spoonfuls of remaining cornmeal mixture onto top of meat filling. Sprinkle remaining one cup shredded cheese over all. Bake in moderate oven, 350 degrees, until browned and bubbly around edges, 50 to 60 minutes. Makes six to eight servings.

### Gimp, Girandole, Dado Defined by Decorator

By MARGERY McELHENY CHICAGO (UPI) — How is your home furnishings vocabulary? Have you ever gasped over a gimp or girandole?

William Burton, design stylist for the United Wallpaper Co., said these currently used terms will make home decorating projects less puzzling.

Atrium — the central main room of an ancient Roman private house. Now the atrium is an open courtyard for modern town houses, providing maximum privacy for garden areas and a view of the garden from many sections of the house.

Biblot — a small article of curiosity, beauty or rarity. Can also be a knick-knack of questionable value.

Crevel — crewelwork embroidery is done with a long-eyed, sharp needle to form a rope-like stitch. The effect is of a rich tapestry.

A Dado — the lower part of the wall. The area between the baseboard and chair rail which has been treated with material that separates it from the upper part of the wall. A dado can be made of wood with the wall above it covered with wallpaper. It also can be papered or painted in contrast to the area above.

Espalier — a trellis or framework on which fruit trees or shrubs are trained to grow flat.

Fretwork — an interlaced, angular design of bands within a border. It is especially popular in ancient Greek designs.

Frieze — part of an entablature between the architrave and cornice, commonly ornamented with sculpture. Or, any similar decorative band or feature on a wall.

Gimp — the trimming used to finish curtains and upholstery. It is a flat, braidlike trim along the edge of upholstered surfaces.

Galoon — a narrow gimp.

A Girandole — a mirror, framed and hanging on the wall with branching candlesticks from the base of the frame, forming part of the design.

Lavabo — in many medieval monasteries, it was a large stone basin from which the water

ter issued by a number of small openings around the edge, for the performance of ablutions. Currently interpreted as a brass or pottery planter flanked by cherubs.

Toile — a scenic design originally executed on fabric at the famed textile factory in Jouy, France, in the 18th century. Toile patterns frequently are used with French Provincial and Early American furniture.

Trapunto — quilting which outlines a pattern in a fabric, giving the design a raised or sculptured effect. Often used to give chintz more durability as an upholstery fabric. Also used for bedspreads, curtains, cushions and slipcovers.

California To Be Visited WILDERVILLE — Mrs. Theodocia Boyce, Sylmar, Calif., will arrive soon to be a guest of her son and daughter-in-law, Mr. and Mrs. John Boyce. Before the holidays, Mrs. Boyce will return south and will be accompanied by the Boyces for a vacation in California.

Dipped in ink, cotton swabs will write easy-to-see cards for dinner parties. Puddings and sauces thickened with eggs have better flavor than those thickened with cornstarch or flour.

### Indoor Grills Now Hubs Of At-Home Hospitality

As nippy weather replaces the warm summer temperatures in many areas of the country, millions of charcoal chefs this year will move their operations indoors.

Cook-outs will largely give way to cook-ins. It's becoming a national trend.

Trade reports indicate that the popularity of cook-ins has grown by leaps and bounds, following the lead of warm weather cook-outs, which have become an established institution on the American scene. With more and more people discovering the pleasures of charcoal barbecuing outdoors, they look forward to continue enjoying such treats indoors when winter sets in.

The fireplace and the built-in indoor grill are fast becoming hubs of at-home hospitality. Built-in grills are being provided in increasingly more new homes to attract the growing legion of barbecue enthusiasts among today's home buyers.

Fireplaces, of course, have always been a favored feature in homes.

1 1/2 Billion Outdoor Meals Researchers in the field of grocery products report that about 80 per cent of American families participated in 1 1/2 billion outdoor meals in 1962, with a large percentage of those meals cooked over charcoal.

Additional millions of charcoal grilled meals were prepared indoors, the Wood Charcoal Briquet Producers Association estimates, pointing to the fact that many retail outlets now carry charcoal briquets the year around. Until recent years retailers did not bother to stock them during the winter months because of lack of demand.

A leading midwest newspaper found in a recent sampling that one grocery chain has experienced a 33 per cent increase in charcoal sales in 1963 over last year. Another major chain reports that its charcoal sales have zoomed 2,000 per cent in the last five years.

### School Observes Education Week

Jackson School is observing National Education Week with both an open house and an invitation to parents to attend classes in order to observe teaching techniques.

The open house will be held Thursday, November 14, at the school from 7 to 9 p.m. Any one interested is invited.

The classes to which parents are invited to observe include reading, writing and mathematics techniques, music, phonics, library skills, science lessons and other classes.

Meats Are Taster One appeal of barbecuing is that even thrifty meats are enhanced in flavor and appearance by the dry radiant heat of a charcoal fire.

A second lure is the shared family activity, a welcome change from isolated kitchen work.

Still a third attraction is the growing tendency toward relaxed living, along with the trend toward servantless homes. In these days, when kitchen help is becoming a rarity, the hostess who wants to enjoy the company of her guests casts her vote for the informality and "help-yourself" protocol which prevails around the grill. And her husband generally agrees. In fact, he often becomes the barbecue expert of the family, taking great pride in his culinary efforts.

**TAMALE-CHEESE PIE**

For the filling, use one-half cup chopped onion; one clove garlic, finely minced; one tablespoon butter; one-half pound ground beef; one cup sliced mushrooms; one one-pound can tomatoes; one 12-ounce can whole kernel corn, drained; one 8-ounce can tomato sauce; one-fourth cup chopped green pepper; one tablespoon chili powder; one one-half teaspoon salt; one cup sliced pitted black olives; one cup shredded sharp Cheddar cheese (one-fourth pound).

The crust requires three-fourth cup cornmeal; three cups milk; one tablespoon butter; one teaspoon salt; two eggs, beaten; one cup shredded sharp Cheddar cheese (one-fourth pound).

To make filling: saute onion and garlic in butter. Add beef and mushrooms; cook and stir until beef loses its red color. Add tomatoes, corn, tomato sauce, green pepper, chili powder and salt. Cover and simmer about 45 minutes. Add olives and simmer another 15 minutes.

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**Celery Stuffed With Avocado Popular Relish**

Stuffed celery is one of the better-known relishes and "Avocado Stuffed Celery" is designed to keep it high on popularity lists. The flavor of avocados adds to many appetizers, salads, sandwiches, main dishes and even desserts.

**Avocado-Stuffed Celery**

One avocado; two tablespoons lemon juice; one teaspoon seasoned salt; dash cayenne pepper; two tablespoons chopped pimiento; celery.

Cut avocado lengthwise into halves; remove seed and skin. Mash or force fruit through sieve. Blend in all remaining ingredients except celery. Cut celery into short lengths; fill with avocado mixture. Makes about three-fourth cup filling.

**Couple Returns From Vacation**

Mr. and Mrs. David Fraysher, 2035 Sunset Drive, Medford, have returned after a month's vacation. They traveled first to Colorado Springs where they were guests of a brother of Mrs. Fraysher and his family, later going to Bartlesville, Okla., to visit a sister and her family.

They also were in Tulsa, Okla., and they visited other relatives and friends while away.