

Brazil nut curls are simple to prepare yet add elegance to cookies, cakes and candies. With holidays in the offing now is the time to assemble baking needs. The accompanying article includes tips on how to shell the nuts more easily, how to make curls, and gives new uses for these distinctively flavored nuts.

Ashland Club Reviews Book By Steinbeck

ASHLAND — "The Winter of Our Discontent" by John Steinbeck was reviewed at the last meeting of the Ashland Study Club by Mrs. O. C. Maust. Mrs. Gordon Pickell chose for the half-hour subject the National Geographic book "The Dog," Hostess for the meeting was Mrs. Frances Hardy, 107 Granite Street.

The story depicts the temptations encountered by Ethan Allen Hawley when he succumbs to ideas contrary to his strict New England upbringing. Entangled in his own devious machinations to rob a bank, Ethan becomes embroiled in other sinister connections involving domestic as well as business morals.

Dogdom, from champions to mongrel mutts, became a fascinating topic for discussion following Mrs. Pickell's talk in which she traced the history of dogs to times of the cave man. Strange beliefs and legends surround the dog and Egyptian excavations show that six thousand years ago he not only was a royal prince's pet but was venerated for his part in warfare.

Amusing anecdotes added to the informative talk that included illustrations of hundreds of breeds. The story of "The Dog" is a treasury no canine lover should fail to read, declared Mrs. Pickell.

Mrs. Elizabeth Sommer conducted the club session and Mrs. Len Osgood introduced the program. She announced that Mrs. Ruth Dews will give the book review and Mrs. Margaret Dodge will have the selected subject at the November 25 meeting when Mrs. Sommer will be the hostess.

Mrs. Hardy served tea during the social hour at the conclusion of the meeting.

Brazil Nut Curls Add Elegance; Easy To Make

Comes a crisp-weather day, it's baking time. The wise cook prepares her baking ingredients in advance and since Brazil nuts add a distinctive flavor you'll want some handy to add dash to your baking anytime you decide to make cakes, pies, cookies or candy.

To make Brazil nuts easier to crack for quality shelling, put them in the freezing compartment of the refrigerator for several hours or overnight. Then they are brittle enough to crack easily.

To make nut curls, simmer shelled nuts in water for five minutes; then make paper-thin lengthwise slices with a vegetable peeler. The curls are simple and give an elegant garnish.

To grind put the shelled nuts through the coarsest blade of the grinder. Use the ground nuts sprinkled on pastries as a garnish, or cook into dishes to add extra flavor and crisp texture. Try them in party dips, in a cheese stuffing for celery, in deviled eggs, or for crumb-type pie crusts. Bite sized chunks of angel cake can be frosted (or left plain) and rolled in ground nuts.

To chop the nuts, use a sharp French knife and a chopping board. Chopped nuts can be used in pastry, in creamed foods and in salads, to name a few uses.

Make up a quantity of all three preparations and have them handy in efficient assembly-line fashion.

Causes and Prevention Of Tooth Decay Studied

OREGON STATE UNIVERSITY — Recent advances in nutrition and its relationship to dental health are opening new vistas on causes and prevention of tooth decay, the most prevalent of all chronic diseases, an Oregon State University dental nutritionist reports.

Dr. Gertrude Tank points out that 99 per cent of all children are affected by tooth decay, including the well fed populations as well as the undernourished.

Research is bringing solutions to the complex tooth decay problem closer each year, she emphasized, despite the fact that dental decay is frequently accepted with indifference or is ignored because it is neither dramatic nor fatal. It is painful, disfiguring and costly, however, Dr. Tank noted.

Research has underlined the following points, she added.

Accumulation of food containing carbohydrates on the tooth surfaces is necessary for growth and function of acid-producing

microorganisms implicated in tooth decay.

A specific strain of streptococci has been isolated as the caries-producing organism in experimental animals. It has been shown that dental caries is a transmissible disease in rodents, but so far, it has not been proved that this is true in humans.

Sweets Are Factors Adhesive properties of sweets, as well as frequency of their intake, are contributing factors in tooth decay.

Vitamin B-6 is as yet known to be the only vitamin with a caries-inhibiting potential in humans.

Fluoride still is the trace element of greatest promise in tooth decay control but molybdenum in food and vanadium in water show some caries-inhibiting property in humans. Tooth decay is 50 per cent less among youngsters who drink water with a beneficial amount of fluoride than those whose drinking water contains little or no fluoride.

Breast feeding has a caries-inhibiting effect on children, OSU studies indicate.

Dr. Tank has been doing research on nutrition and dental health at Oregon State University since 1953. Before that she was dentist in charge at the Philadelphia Community Center for 26 years. Earlier, she was a dentist in Germany.

Lists Rules Her recommended rules of dental health for children include: a well-balanced diet, restriction of sweets, proper use of toothbrush after eating, early and frequent visits to the dentist, and prevention and correction of irregularities of the teeth.

Dr. Tank's latest research report on dental health was presented Saturday at the special OSU School of Home Economics conference on "Advance in Nutrition," held this week. The conference is the first of four planned this year to commemorate the 75th year of the Home Economics School, oldest in the West and fourth oldest in the country. The conferences will center around topics of concern to American families.

Delicious Glazed Buns Here's a quick way to make glazed buns. The recipe comes from the test kitchens of the Gas Appliance Manufacturers Association. Preheat the gas oven to 425 degrees. Then mix 1/2 cup butter with 1/2 cup brown sugar and half a cup of drained crushed pineapple or chopped nuts. Divide the mixture into 8 large muffin cups and place a refrigerated biscuit on top of each. Bake in a preheated oven for 15 to 20 minutes. Invert the buns immediately on a serving plate to let the glaze run over the sides.

In general, natural fibers such as cotton and linen can take higher water temperatures than synthetics. If soiling is heavy, use a warm detergent and pre-soak for 10 to 15 minutes to help loosen embedded dirt.

British Men Strutting In 'Peacock Look' FASHIONETTES

United Press International Males in England will be strutting this winter in the new "peacock look," says the British Men's Fashion Council. The new style features suits made from two matching cloths, with the jacket and waistcoat tailored in a fabric differing from that of trousers.

Ski jackets now come in tapestry patterns. One hip-length parka by Walter Jerome is done in a print of pale tones on a textured off white fabric. The turtleneck knit collar is pink. Another in the collection features a floral print.

Designers of children's spring togs are answering a call to the colors — pink, blue, yellow, green, lilac, lacquer red. The young fashion silhouette most often repeated: the free-form, uncluttered one. That's the plain Jane look.

The trend to brightness continues in boys' wear for spring. Many suitings are subtle mixtures of two colored yarns. Oxford shirts striped in color are expected to be the rage.

The slick look's been afoot with teen-age boys for some time. This look features shoes with thin soles and extreme toes, like a cube or dagger. Now, say shoemakers, the trend is filtering into shoe styles for grade school boys. It's expected to show up in time for the Easter parade.

Prince Charles sweaters for proper little boys can be snatched by little sister. They button either to the right or left. The color: bright red. Brass buttons add a royal accent.

The secret's in the pocket of a new corduroy reefer for collegians. The secret? The pocket can be converted into a change purse.

Shades of "Alice in Wonderland"—a nightie outfit for the toddling miss includes a night cap with bunny ears.

Bare backs are "in" afoot. The National Shoe Retailers Association reports open heels, sling and sandalized, are going to market in a big way.

Fruit Kabobs Good With Broiled Meats

Fruit kabobs are good company for broiled meats. Use any combination of pineapple, apples, pears, oranges, bananas and cherries.

Thread chunks of the fruit on skewers. Brush the fruit with melted butter or margarine. Broil the kabobs during the last few minutes the meat is broiling until they're slightly browned and heated through.

Slipcovers can be machine-dried on a "regular setting," but remove them while still damp and replace on chair or divan to finish drying. Zippers and other fastenings should be closed during both washing and drying.

Fifty Plus Club To Meet, Anniversary Is Observed

Group singing, dancing and cards will be on the program for Medford Fifty Plus Club members Friday, November 22 in St. Mark's Guild Hall, Fifth Street and North Oakdale Avenue. The session will open at 12:30 p.m., and close at 4 p.m.

Mrs. M. Remillard of the lunch committee has announced that those who attend should take sack lunches. Coffee will be furnished. Members also should take cards.

All interested senior citizens are invited. More information may be obtained from the program chairman, Mrs. K. Bowker, 664-1022.

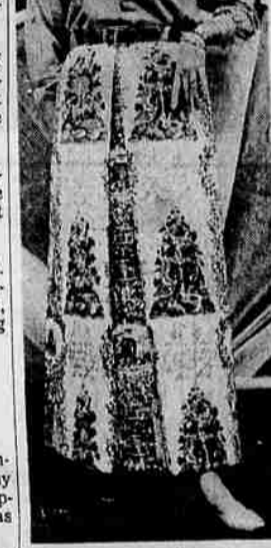
At the club's last meeting the fifth anniversary of the club's affiliation with the national organization of Senior Citizens of America was observed. The club in Medford was the first such club in Oregon to be granted a charter by the national organization.

In addition to being a recreational club, the group is a benevolent and service organization, contributing financially to the support of several churches and to the Medford School of Hope.

The Medford Fifty Plus club is represented in the Veterans Administration Volunteer Service Council at White City by Dr. Frank Roberts and Mrs. R. Holmes, where they take active part in Halloween, Thanksgiving and Christmas parties.

Former Residents Observe Anniversary in Portland

Mr. and Mrs. Dana Woodbury Bowers, former longtime Medford residents, observed their sixtieth wedding anniversary November 10 in Portland at a family reunion dinner followed by a reception. The event



Mrs. R. S. Mayfield, pictured above, modeled an at-home costume for the Reames Social Club style show and luncheon November 16 in Medford Masonic Temple. Designs on the long antique ivory quilted skirt with full length front pleat are in varying shades of moss green. The long-sleeved shirt is of a matching moss green. Accenting the costume are antique gold jewelry, gold belt and golden slippers. The costume and accessories were from Mann's Department store.

was held in the home of their youngest son, Donald M. Bowers Sr. Some 100 friends called on the couple from 3 to 8 p.m.

The honored couple now live in a mobile home in Garden Home in Southwest Portland.

During the reception Mrs. E. Sherburn Bowers, a daughter-in-law, and Donald M. Bowers Sr., sang solos accompanied by Miss Lareen Bowers.

Mrs. C. V. Bowers, Central Point, a daughter-in-law, and Mrs. M. B. Woods, Grants Pass, a daughter, poured and the anniversary cake was served by Mrs. E. L. Bowers, Eugene, another daughter-in-law. Mrs. Ralph Hintz, Portland, had made and decorated the cake.

The couple's six sons and daughter attended with their families. Mr. and Mrs. E. Fremont Bowers, Yuba City, Calif.; Mr. and Mrs. Dana W. Bowers Jr., San Mateo, Calif.; Mr. and Mrs. C. V. Bowers, Central Point; and Mrs. E. Sherburn Bowers, Medford; Mr. and Mrs. Everett L. Bowers, Eugene; Mr. and Mrs. M. B. Woods, Grants Pass and Mr. and Mrs. Donald M. Bowers, the hosts. Eighteen grandchildren were present.

Dana and Apphia Bowers were married November 14, 1903 in South Portland, Maine. They were in the plumbing and heating business in southern Oregon and also had mining interests here.

In addition to active interest and participation in the Rebekah Lodge, Order of the Eastern Star and Masonic Orders, they also were metallurgical research analysts.

Mrs. Bowers gained notable recognition in 1934 for a major contribution in the field of science by patenting a gas elimination process which gained him an invitation to join the Franklin Institute of Inventors.

Mrs. Bowers received the Degree of Chivalry from the Rebekah Lodge for public service.

The couple observed their fiftieth wedding anniversary in Medford.

Among guests at the recent observance were a number of friends from the Southwood Park Baptist Church of Portland.



The Stephen Nyes, who returned home not long ago after a tour which took them to England, Europe and Israel, will never forget a dinner party given in their honor while they were in Belgium. The dinner was in the home of Mr. and Mrs. Edmond Decorte, and honored the godparents of their two sons. Mr. Nye, one of the godparents, had been unable to attend the christening ceremony held several years ago because of the thousands of miles which separated the two families, but had promised that if ever he returned to Europe, he would visit the Decortes.

This story goes back to World War II days when Mr. Nye, then a lieutenant-colonel in the U.S. Army, was stationed in Belgium and Mrs. Decorte was a secretary and interpreter at headquarters. The two families struck up a correspondence after the war ended, and it has continued throughout the years. So it was that when the Decortes learned the Nyes would be in Europe, they invited the Oregonians to spend some time in their home. Simone Decorte humorously referred to the gala dinner as a "summit meeting of the godparents."

Done in the continental manner, the dinner began at 1 o'clock in the afternoon with champagne, continued through several courses with a different wine for each course, and concluded about 8:30 or 9 o'clock. It was served by a butler and caterer hired for the occasion. Since this type of entertaining is little known in this country, the Nyes were greatly interested and were told by their hosts that this is customary among Europeans giving dinners to celebrate important family occasions, even among those of limited means.

The guests, numbering about 15, included members of the family and the man who had served as Mr. Nye's proxy when the christening ceremony was held. As the afternoon progressed, the guests danced between courses. One couple had come from Paris for the important event.

After leaving Belgium and Paris, the Nyes sailed from Venice, Italy, on a cruise which took them to various ports, including Dubrovnik which they found extremely interesting with its old-world atmosphere. They were in Greece briefly, and then spent several days in Haifa, traveling from there on bus excursions to Tel Aviv and Jerusalem.

Tel Aviv is very modern with many new buildings, Mrs. Nye reported. The travelers were highly impressed with the way the Israelis have industrialized their country and particularly with their farming methods and with the "kibbutzim," communities organized in a special manner with workers receiving all their housing and other needs but no money.

Mrs. Nye reports that the Israeli countryside is very beautiful, though much of the land is extremely rocky, and both she and her husband were particularly interested in the manner in which the land is being planted to olive trees, citrus fruits and to evergreens, the latter being planted with the triple purpose of soil conservation, a future lumber crop and the beauty of the landscape.

Since the city of Jerusalem is still rigidly divided into two sections, one controlled by the Israelis and the other by the Jordanese, the Nyes were unable to tour the "old" half. The tour guide pointed out soldiers on rooftops and explained that from time to time boundary line trouble still occurs. Since the "line" wanders higgledy-piggledy through the city, tourists aren't given to tours by the natives, it seems.

The Nyes had trouble of an entirely different nature in England. Steve, Mrs. Nye reports, found it wasn't altogether easy to learn to drive on the left side of the road and ended up by scraping the rented car a few times. O.S.



NEW YORK — The woman of mystery will take over for formal spring evenings. Fernando Sarmi designed for spring this long gown with sweeping skirt and a headcovering which also serves as a stole. This gown is in warp-printed silk in blue, pink and mauve tones. (UPI)

Family Visits In Prospect

PROSPECT — Mr. and Mrs. William Millbank and children, Coppo, Calif., were guests last week end in Prospect of Mrs. Halavor Garden, Mr. Millbank's mother and Mr. and Mrs. Heston Grieves, Mrs. Millbank's parents.

Mr. Garden is visiting relatives and friends in Fertile and Gary, Minn. He plans to be away for about three weeks. This is his first visit there in seven years.

Advertisement for COLUMBIAN OPTICAL CO. featuring glasses and contact lenses. Text: "GLASSES ON CREDIT! 24 Hr. Gro. stamps on 58. per COLUMBIAN OPTICAL CO. MEDFORD SHOPPING CENTER"

Advertisement for LaPointe's featuring a 3.98 Versatile maternity skirt. Text: "LaPointe's IT'S A WONDERFUL STORE. 3.98 Versatile maternity skirt Styled in fine cotton ottoman shape-keeping, hand washable maternity skirt with helanca seam to seam front for perfect fit. An ideal maternity wardrobe basic, sizes 6 - 20 black, teal, moss, red, gold."

Advertisement for Zale's Special Import Sale featuring a 58-piece all-white china set. Text: "Zale's Special Import Sale 58-PIECE ALL-WHITE CHINA Complete Service for 8 in Fine China. \$29.88 COMPLETE SET ONLY. PAY NO MONEY DOWN AS LITTLE AS \$1 WEEKLY. ZALE'S JEWELERS 218 EAST MAIN PHONE 779-1331"

Advertisement for Burelson's Millinery featuring a hat and a sale. Text: "Burelson's MEDFORD PRE-HOLIDAY 1/2 Price Millinery Sale. All From Our Fall Collection! Your Charge Account Invited... Ride 'n Shop Member. Main and Bartlett Streets Phone 772-6428"