

### AAUW Meeting Is Cancelled

The December meeting of the Medford Branch, American Association of University Women, scheduled for tonight, has been postponed until December 11, Mrs. Lloyd Bishop, president, has announced.

The meeting was postponed due to the heavy fog in the valley. The meeting next week will be at the home of Mrs. Herbert H. Colley, 112 Scheffel Drive, at 8 p.m. The book review interest group will present the program.



From this group of lovely candidates a queen will be chosen to reign at the annual Winter Forest Formal dance Saturday, December 7, in the Southern Oregon College Britt ballroom. The princesses are (from left) Shirley Sowell, Williams, Ore.; Terry Steinbach, Medford; Sandi Morehouse, Lapine, Ore.; Karen Wood, Ashland; and Shelley White, Medford. Music for the event, which will begin at 8:30 p.m. and is open only to students and alumni, will be provided by the popular Sal Carson combo of San Francisco.

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#### Visiting

Mrs. John G. Sprague, Whitman, Calif., is visiting her mother, Mrs. Corabelle Schmandt and her sister, Mrs. Billie Skeeters, 117 Almond Street.

### Vegetable Dishes Lend Visual Appeal to Meals

It has been said that to a great extent we "eat with our eyes." This visual appeal of

food is often overlooked in planning meals, yet color plays a big part. One way to add a flash of color to the table is in the vegetables you serve.

Golden Carrots au Gratin are as pretty to look at as they are good to eat. Green beans also add color and flavor accent, and Herbed Tomato Bake lends a brilliant hue.

**FRESH CARROTS AU GRATIN**  
Two cups fresh carrots, thinly sliced; one-fourth cup minced onions; one-half cup water; one teaspoon salt; one-fourth teaspoon pepper; one-fourth cup butter or margarine; one-fourth cup flour; one and one-half cups milk; one-third cup grated Cheddar cheese; one tablespoon chopped parsley; two cups Corn Flakes or Corn Flake Crumbs; three tablespoons butter or margarine, melted.

Simmer carrots and onions in water seasoned with salt and pepper until tender. Drain. Melt butter; stir in flour. Add milk gradually, stirring constantly. Cook until thickened, stirring occasionally. Remove from heat. Stir in cheese and parsley. Add carrots; mix well. Pour into greased 1-quart casserole. If using Corn Flakes, crush into fine crumbs; combine with melted butter. Sprinkle over casserole. Bake in moderate oven (375 degrees F.) about 20 minutes. Yield, four servings.

**SWISS GREEN BEANS**  
Two tablespoons butter or margarine; two tablespoons flour; one teaspoon salt; one-fourth teaspoon pepper; one teaspoon sugar; one-half teaspoon grated onions; one cup sour cream; four cups drained, cooked green beans, sliced lengthwise; two cups Special K (ready-to-eat high protein cereal); two cups (one-half pound) grated Swiss cheese. Melt butter; stir in flour, salt, pepper, sugar and onions. Add sour cream gradually, stirring constantly. Cook until thickened, stirring occasionally. Fold in green beans; heat thoroughly. Pour into greased 1½-quart casserole. Combine Special K and grated cheese. Sprinkle over beans. Bake in moderately hot oven (400 degrees F.) about 20 minutes. Yield, six servings, about three-fourths cup each.

**HERBED TOMATO BAKE**  
One-fourth cup butter or margarine; two tablespoons of brown sugar; three-fourths teaspoon salt; one and one-half cup Croustettes Herb - Seasoned Stuffing Croutons; one-fourth cup finely chopped onions; two tablespoons butter or margarine; four cups (two 1-pound cans) tomatoes; one-fourth cup brown sugar, firmly packed.

Melt butter; stir in sugar and salt. Add Croustettes, tossing lightly; set aside. Cook onions in heated butter until soft but not brown. Combine tomatoes, sugar and onions in 10 x 8-inch baking dish. Sprinkle with Croustettes mixture. Bake in moderate oven (375 degrees F.) about 20 minutes or until thoroughly heated. Yield, four to six servings.

Top vanilla ice cream with whole cranberry sauce and a dollop of whipped cream for a "hurry up" sundae.

### Lodge and Club To Hold Parties

Degree of Honor Protective Association and the Past Presidents Club have planned two Christmas parties for the near future.

The association party is set for Monday, Dec. 9, at 7:30

p. m. at Girls Community club. A program is being planned by Mrs. James Stewart, Miss Adabee Sells and Mrs. Alexander Carrara. Members are asked to take white elephant gifts.

The past presidents will hold

a Christmas party Saturday, Dec. 7, at 6:30 p. m. at Girls Community Club. A covered dish dinner will be served. Members are to take Christmas cards, gifts for secret pals and white elephant gifts.

### Wenonah Club

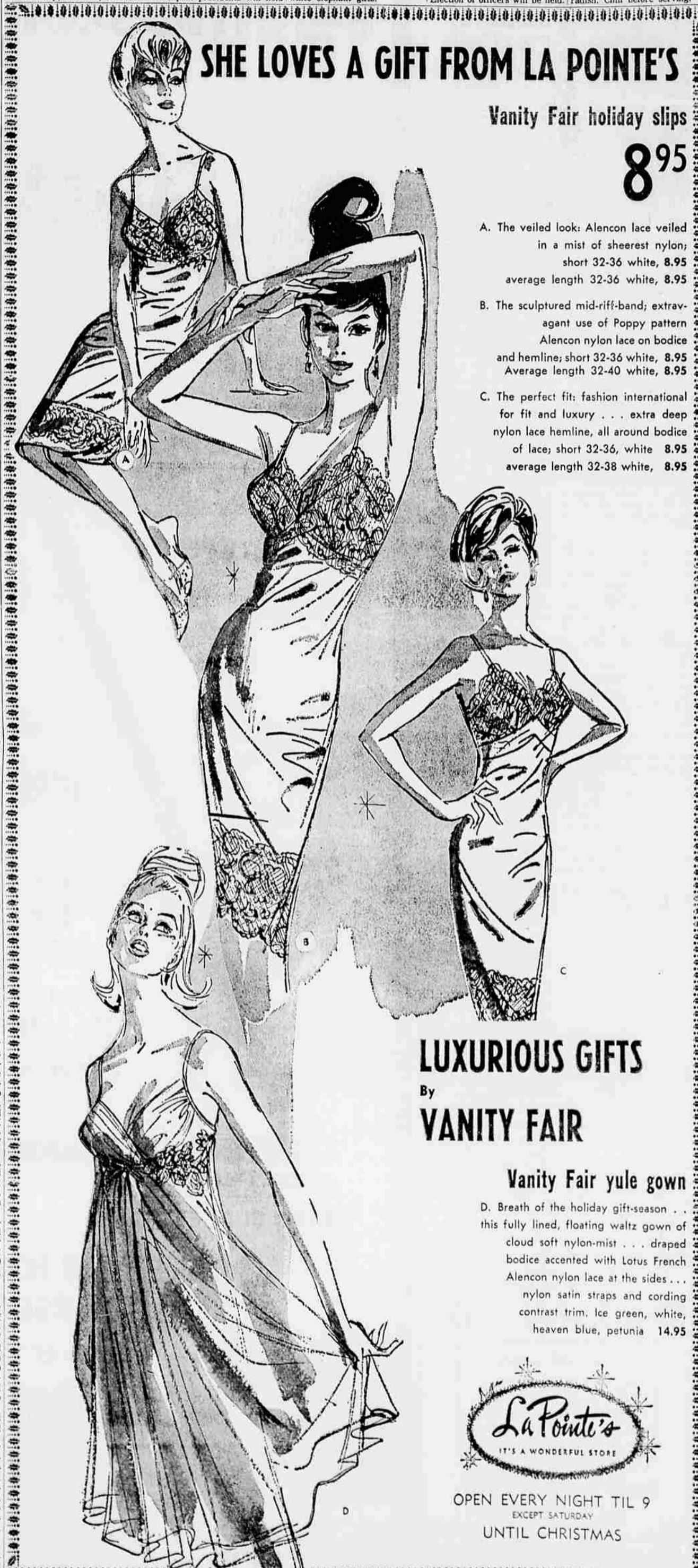
Wenonah Club of the Degree of Pocahontas will meet at the Redmen hall on Apple Street, December 5 at 10 a.m. for a work session, covered dish luncheon and business meeting. Election of officers will be held.

Try this zesty partner for broiled or baked fish. Mix one diced apple with one-half cup diced celery and a one-pound can of whole cranberry sauce; season with one-fourth teaspoon salt and two tablespoons horseradish. Chill before serving.

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