

# News About Today's Woman

Home . . . Career . . . Leisure . . . Arts

## Women Hold Yule Party In Ashland Wesley House

ASHLAND — A glowing fire, lighted candles and a table gay with greenery and holly berries greeted members and guests of Ashland Business and Professional Women's Club when they met Wednesday evening in Wesley House.

In announcing the choice Mrs. Jacqueline Lewis said that Miss Tilford, daughter of Mr. and Mrs. J. E. Tilford, is not only a fine student but a leader in high school activities. She is editor of the school paper, the Rogue News; is secretary-treasurer of Quill and Scroll; secretary of Girls League, and is on the Student Council and the Interclub council. She is a member of the National Honor Society and the Humanities Seminar and during her high school years has held many positions.

## Sorority Events On Calendar

ASHLAND — Beta Sigma Phi Council, comprising the three Ashland chapters of Alpha Sigma, Gamma Zeta and Xi Alpha Kappa, met recently at the home of Mrs. Leo Zupan, to make final plans for the second annual Flea Market, held December 7.

Club officers were in charge of the informal program of Christmas readings and music. Included were the story of "The Littlest Angel" read by Mrs. Elaine Duffy; a reading, "I Heard the Bells," by Mrs. Beatrice Lindsay, and group singing with piano accompaniment by Mrs. Westerfield.

Miss Adele Thompson's localized parody on "The Night Before Christmas" and games directed by Miss Ruth Bebbler concluded the program. Gifts for two nursing homes were piled about a small fir tree and packages to be sent to women in the state prison were brought for the annual BPWC distribution.

The evening closed with a social hour about the fireplace and refreshments served by Mrs. Grace Flint and Mrs. Anita Sample.

Also scheduled for the Christmas season is an open house December 15 from 3 to 5 p.m. at the home of Mr. and Mrs. Sam Davis, 615 Taylor Street. Husbands are to be special guests and Mrs. Davis will be assisted by their social chairmen of the three chapters.

A letter was read thanking Beta Sigma Phi for its \$1,300 contribution to the Shakespearean Festival scholarship fund. Both Mrs. John Cotton and William Patton expressed appreciation for the generosity and efforts of the members who gave volunteer service at the Festival booth and the Trinity Nouns.

## Former Rector Here To New York Diocese

The Rev. Canon Kenneth Everett Nelson, rector of St. Mark's Episcopal Church, Medford, in the late 1940s, will assume duties as archdeacon in charge of church and community relations of the Episcopal Diocese of Albany, N.Y., in February.

## Nurses Sought By Association

Mrs. Joan Bass, president of District 4, Oregon Nurses Association, stated this morning that she is interested in contacting nurses currently inactive but who would be interested in returning to nursing if adequate refresher courses were available within a 25-30 mile radius of her residence.

Mrs. Bass states that there is a great need for more active professional nurses in Oregon. "The inactive nurse provides our greatest source of supply to meet current needs as well as for time of crisis or emergency," Mrs. Bass noted.

Women who have been licensed in other states and interested in resuming their professional careers on a part or full-time basis are urged to call Mrs. Bass, dial 772-5617, after 5 p.m.

## Family Here From Seattle

Mr. and Mrs. Roland Hartley and three children, Seattle, Wash., were recent guests here of Mr. Hartley's parents, Mr. and Mrs. George Hartley, 5468 South Pacific Highway, Medford.

## Officers Announced

ASHLAND — Siskiyou Knife and Fork club board of directors met recently to elect officers for the coming year. Chosen to head the dinner club as 1963-64 president was Kenneth Beebe, Central Point.

Wallace Brill, Medford, will continue as vice president and Mrs. Ella Hendrixson will carry on the secretarial work. New directors chosen at the November meeting were Richard Westberg, Ashland, and Marcus Norton, Phoenix.

Scheduled to address the January 29 meeting is Mrs. J. R. Tobin, Medford, who will tell of her experiences while traveling in Soviet Russia.

## Films Shown For Medford Garden Club

"Flowers in Wonderland," and "Holiday With Flowers" were titles of films shown for Medford Garden Club members December 5 in the Jackson County Courthouse.

The first film depicted an international flower show and the other showed construction and materials used for Christmas decorating.

Mrs. E. H. Loveness gave the bird program on the white and gold crowned sparrow. She explained that the birds, which have little in common with the usual sparrows, arrive in the gardens "in the greyest, most dismal days of the year to bring life and cheer to the scene."

Mrs. Pauline Bush presented the lesson on horticulture, "Fragrance in Our Gardens," and gave a list of native plants and hybrid shrubs, trees, vines and perennials which provide fragrance.

Plans were discussed for making ornaments for swags to be constructed for Veterans Domiciliary, White City.

The date for the January 2 meeting was changed to January 9.

Tea chairman was Mrs. J. D. Brummond and she was assisted by Mrs. C. A. Renken and Mrs. Mary Weber. Mrs. Charles C. Stearns and Mrs. Merion Lyster, poured.

Visitors were Mrs. Earl Linger, Mrs. Vera Wright and Mrs. Lloyd Neilson.

## Christmas Party Planned by Unit

CAVE JUNCTION — Mrs. Frank Husacker will be hostess for the Christmas party of the Illinois Valley Home Extension Unit on Tuesday, December 10.

The program will be on the Associated Country Women of the World and the new states of Hawaii and Alaska.

A coffee hour will be held from 10 to 10:30 a.m. and a planned covered dish luncheon will be served at noon. Co-hostesses will be Mrs. Joseph Smith and Mrs. Don Fulk.

Luncheon will be followed by a gift exchange. A nursery for preschool children will be held at the home of Mrs. Ernestine Pullen.

## Bazaar, Sale Slated by Club

Mistletoe Club, Royal Neighbors of America, will hold a bazaar and baked food sale Wednesday, December 11, at the Girls Community Club. The event will begin at 10:30 a.m. and tea will be served.

Mrs. A. H. Webster is chairman of the event.



The mohair fashions above are in brilliant fireside colorings, rosy pink, blue under the influence of turquoise and green from the pine woods. All are piped in satin. At left is pictured the Empress hosiery gown for informal gatherings. The layered look is depicted in the knee-length mohair sweater, coordinated with soft-shirt gown in silky Antron nylon, center. At the right is a jumper shift, slit at the sides and buttoned at the shoulder. Delectable alone, or over its coordinated soft-shirt gown. The Antron nylon gowns, also satin-piped, are in pale-dun reflections of the same pink and blue as the knee length sweater and shift.

## Calendar

- Monday**
- 6:30 p.m. — Chrysanthemum Circle of Neighbors of Woodcraft, Eagles Hall.
  - 7:30 p.m. — Bethel 38, International Order of Job's Daughters, Central Point Masonic Hall.
  - 7:30 p.m. — Degree of Honor Protective Association, Girls Community Club.
  - 7:30 p.m. — Reames Past Matrons Club, home of Mrs. John Esp, 889 Olympic Ave.
  - 7:30 p.m. — Rogue Valley Home Economists in Homemaking, Medford High School, Room 16.
  - 7:30 p.m. — Westminster Guild of the First Presbyterian Church, fireplace room of the church.
  - 7:45 p.m. — Natural Foods Associates, Medford High School.
  - 8 p.m. — St. Catherine's Guild, St. Mark's Parish Hall.
- Tuesday**
- 9:30 a.m. — Woman's Society of Christian Service Circles: 1, home of Mrs. Richard Beckman, 1009 South Peach St.; 2, home of Mrs. Milton Snow, 3817 Grant Road, Central Point; 3, home of Mrs. Gerald Sherman, 2802 Lapine St.; 4, home of Mrs. Bruce McGarvey, 1285 Corona Ave.; 5, home of Mrs. Jerry Igo, 17 Lark Lane, Central Point.
  - 10 a.m. — Woman's Mission Society, Eastwood Baptist Church.
  - 11 a.m. — Women's Guild of Zion Lutheran Church, at church.
  - 12 noon — Howard Garden Club, home of Mrs. J. A. Wicker, 809 Adams Lane.
  - 12 noon — Woman's Society of Christian Service Circle: 6, at First Methodist Church.
  - 12:30 p.m. — Women's Association of First Presbyterian Church, Jacksonville, home of Mrs. Otto Neidermeyer.
  - 12:30 p.m. — Women of Rotary, home of Mrs. S. R. Dippel, 1 Eastwood Drive.
  - 12:30 p.m. — Women's Fellowship of First Baptist Church, fireside room of church.
  - 1 p.m. — Woman's Society of Christian Service Circles: 7, with Mrs. A. Brockway and Mrs. R. E. Waldron, 2325 Stewart Ave.; 9, at church; 10, home of Mrs. Henry Grossman, 3465 Forest Ave.
  - 1:30 p.m. — Woman's Society of Christian Service Circle: 8, home of Mrs. Lloyd Parsons, 2329 East Main St.

## Concert Set Wednesday

ASHLAND — The Southern Oregon College Band will present a Christmas concert Wednesday, December 11, in Britt Student Center ballroom under the direction of Dr. Herbert Cecil, head of the music department.

Special guests for the concert, which will begin at 8 p.m., will be the Lincoln School Chorus, which will be directed by Mrs. Virginia Cecil, supervisor of elementary vocal music in the Ashland schools. The chorus will sing a group of Christmas songs and will join the band in a presentation of two familiar Christmas carols.

The band will open the program with the "El Capitan" march by Sousa and will continue by presenting a transcription for band of "Prometheus" overture by Beethoven and "Prelude and Fugue in E Minor" by Bach.

The chorus will then present its songs and following the combined numbers, the band will conclude the program by playing a group of Christmas selections, including "The Virgin's Slumber Song" by Leist, "Choral Prelude: So Pure the Star" by Persichetti, "March Carillon" by Hansen, "Carol of the Drum" by Davis, and "A Christmas Festival" by Anderson.

There will be no admission charge although an offering will be accepted for the benefit of the music scholarship fund. The public is invited to attend.

## Session Planned By Promenaders

Star Promenaders will hold the monthly business meeting Tuesday, December 10, at the home of Mr. and Mrs. Robert Taylor, 811 Pennsylvania Avenue, at 8 p.m.

Plans will be made for the club's anniversary party to be held in January.

Members attending are asked to take finger foods.

## Bucketseat Built For Toddlers

For toddlers only: A new car seat upholstered in soft vinyl foam. The sleekly styled bucket-seat weighs five pounds and comes with a padded adjustable retaining bar to secure baby comfortably for short journeys and extended trips. (Union Carbide Corp., 270 Park Ave., New York, N.Y.)

## Holiday Venison Recipes From Home and Abroad

Those fortunate enough to have venison in their freezers or lockers may be interested in new ways to prepare it, especially for the holiday season.

Published here are two recipes, the first from "The Venison Book: How To Dress, Cut Up and Cook Your Deer," by Audrey Alley Gorton, from the Stephen Greene Press, Brattleboro, Vt., and the other, "Saddle of Venison," from the famed Sonnenhof Hotel in Vaduz, the principal city of the tiny principality of Liechtenstein.

### Venison Pot Roast With Vegetables

There's no more satisfying dinner for a closed-in winter evening than one of venison pot roast, served in a ring of its own vegetables with plenty of crusty French bread. It can hold its own as a "company" dish and has an added attraction in that it does not require intense last-minute attention.

The recipe requires a three to four-pound venison pot roast; one-fourth cup salt pork, cubed small; two tablespoons butter; six carrots; six small onions; six small potatoes; one stalk celery; one teaspoon parsley flakes; one-fourth teaspoon thyme; one cup dry white wine; salt and pepper and one and one-half cups hot water.

Lard the roast well by inserting cubes of salt pork into crevices of the meat. Heat butter in a Dutch oven or deep casserole and brown the meat on all sides. Add the hot water, wine, carrots, onions, celery, parsley, thyme, salt and pepper.

Cook Gently

Cover and cook gently for three hours on top of the stove or in the oven, or until the meat is tender. (Simmering is important; it keeps the meat tender and juicy and prevents the vegetables from disintegrating.) If the liquid gets too low, add water, or water and wine in the proportion started with.

About 30 minutes before the meat is to be served, add the potatoes, peeled and halved, correcting the seasoning, since potatoes tend to draw saltiness from the liquid. When the potatoes are done, remove the meat and the vegetables, discarding the celery if it is bedraggled.

If necessary, reduce the liquid rapidly over high heat while keeping the pot roast and the vegetables hot. Arrange the meat and vegetables on a deep hot platter, pour some of the pot-liquor over the top, put the rest in a gravy boat, and serve.

Audrey Gorton's little venison cookbook has information on shooting, dressing, cutting, freezing, and cooking deer meat.

The author of "The Venison Book" cautions: "The main thing to remember is that venison is wonderful eating; don't apologize for it."

comes this recipe for a delectable holiday dinner to delight your family and friends at Christmas time.

Although the original recipe calls for a saddle of venison, you can substitute a rump roast instead.

Saddle of Venison  
Three-pound roast of venison (or beef), rump cut or blade cut pot roast; dry white wine; three carrots; six stalks of celery; three small onions; 20 peppercorns; six ounces conac; one teaspoon basil; one-half teaspoon thyme; six ounces sour cream; salt, pepper, lemon juice; pineapple; cooked pears and peaches; lingonberries (cranberry preserves will work as well).

### Procedure

Marinate the rump roast in the dry white wine for two days, turning often.

When you are ready to cook the roast, remove it from the marinade and brown the roast in a hot oven approximately 20-25 minutes until lightly browned. Then add the chopped vegetables and the peppercorns to the roast and let them brown also.

Add the cognac to the wine from the marinade along with basil and thyme. Add this liquid to the roast and braise until the meat is done.

Remove meat from the pan, slice and place on a hot platter. To the juices remaining in the pan, add the sour cream, salt, pepper and lemon juice to taste. Pour sauce over meat, garnish platter with pineapple slices, cooked pears and peaches filled with lingonberries or cranberries.

Serve with buttered noodles. Serves five.

## Decorations Made By Club

ASHLAND — Fragrance of pine and brilliance of holly and poinsettia filled the civic club rooms Monday as Garden club members fashioned Christmas decorations. The holiday workshop has become a traditional event that produces unusual and effective ornaments, wreaths, door swags and centerpieces which are sold at the club's Flea Market booth in the Armory.

At noon a covered dish luncheon was served by Mrs. Bill Sampson, Mrs. E. T. Carlton and Mrs. O. C. Maust from a long table centered with a candle-lit Della Robia wreath of cones, nuts and greenery.

Christmas carols were sung in the afternoon by a 60-voice children's chorus from Walker school directed by Mrs. Virginia Cecil and accompanied at the piano by Mrs. J. W. McCoy.

Mrs. Verne Speirs gave two readings, "I Heard the Bells" and "O Holy Night" with background music played by Mrs. McCoy.

A short business meeting was conducted by the president, Mrs. E. A. Bay, and at the close of the afternoon there was a gift exchange.

## Bumper Card Crop Predicted

By Gay Pauley

NEW YORK (UPI) — Stamp, stamp stamp, the cards are marching, some 3.25 billion of them through the mails this Christmas.

So reports the greeting Card Association, which adds that more than 50,000 designs have been created for the 1963 year. The association, representing the bulk of the manufacturers, made no estimate on how much will be spent on Yuletide greetings.

But the president of one firm which said it alone will sell about 300 million cards estimated the total retail value of this bumper crop of Merry Christmases at \$616 million. The firm, American Greetings Corp., Cleveland, Ohio, figured further that each family on the average will purchase 60 cards this year and receive about the same number.

One of the factors in that \$616 million estimate of sales is the trend to purchase of costlier greetings. American Greetings mentioned cards retailing at 50 cents and \$1.00. These come in tapestry designs, with cutout sections, with gold leaf borders, and special attachments which could be anything from wisps of cotton for Santa's beard to plastic cornucopias, said American Greetings' president, Irving I. Stone.

Both the Greeting Card Association and American Greetings agreed that designers are putting religion back into Christmas greetings.

Field said that in 1950, religious cards accounted for less than five per cent of Christmas sales. Today, the figure is about 20 per cent.

Disappearing from the scene are the "sick" sentiments of studio cards. In their place are more conventional cards with conventional sentiments.

The basic Christmas symbols holly, poinsettia and Santa — are still by far the most popular.

One of the best-known collections cards—those painted for the American Artists Group, Inc. New York—this year retell the birth of Christ, of scenes harking back to the artists' childhood in the country, and of man's yearnings for peace.

Special cards for special people cover a tremendous range for '63 said the association. There are cards for assorted relatives, for the neighbors, doctors, nurses, the milkman, the paper boy, the boss and the minister or priest.

## Session Planned For De Molay

Medford Chapter, Order of De Molay, will meet Wednesday, December 11, at 7:30 p.m. in the chapter room of the Masonic Hall. This will be the last session of the year. Election of officers will be held January 8.

The chapter furnished courtesy cards for the ceremonial and Potentate's Ball given Saturday by Hillah Temple of the Shrine in Medford.

The De Molay Mothers Club will also meet at the hall Wednesday at 7:30 p.m. Refreshments will follow the meeting.

## Oven Cleaner Now In Aerosol Cans

The busy housewife need only spray on a new aerosol oven cleaner, relax for a half hour and then rinse off the oven deposits with warm water. This latest non-flammable cleaner is for use on both porcelain and chrome-lined ovens. (Fre' W' Enterprises, Inc., Dearborn, Mich.)

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