

### 'Good Design' Defined For Home Furnishings

By MARGERY McELHENY  
United Press International  
CHICAGO (UPI) — "Good design" is a term frequently used in the home furnishings industry to describe four elements needed to create beauty and order in a room.

The linings are line, form, texture and color, and they should be combined properly in individual pieces as well as in the entire room.

Furniture with predominantly straight lines gives an appearance of stability and force while curved lines reflect graceful, delicate effects.

Every room contains both types of lines. But emphasis on straight lines produces a masculine or business-like effect. Curved lines contribute to a more feminine atmosphere.

Illusion Created  
Vertical lines create an illusion of height and slenderness, as in straight-backed chairs. They usually are more formal than horizontal lines, which lead the eye across areas and create a short, wide effect. Diagonal lines are forceful and stimulating.

The most common forms used are the square and rectangle, seen in sofas, chairs, chests and tables. There are no restrictions on the combination of forms, so long as they complement each other and create a desired effect.

Textures help set a mood and reflect the character of material — how it feels or how it looks as if it would feel if it were touched.

Texture Combinations  
Nubby, coarse textures go well with Early American furniture and ranch homes. Soft, silky textures create an elegant appearance and combine well with formal furnishings.

Textures should be considered in connection with light absorbing or reflecting properties. Stone, unpolished wood, carpeting, and burlap all absorb light. Satin, polished furniture, glass and tile reflect it.

Color is one of the first items noticed and should be planned carefully for overall and accent effects.

Warm colors suggest sunlight and range from red to yellow on the color scale. Cool colors, from greens to blue and purple, reflect the colors of nature and are relaxing choices for bedrooms or libraries.

Grays, tans and other neutrals are versatile and last a long time before becoming tiresome.

### Calendar

Calendar notices and news for the society section of The Mail Tribune must be submitted in writing and deadline for the Sunday edition is 10 a.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day of publication and for week day news is 5 p.m. the day before publication.

#### Wednesday

7:30 p.m. — De Molay Mothers Club, Medford Masonic Temple.

7:30 p.m. — Order of De Molay, Medford Chapter, Chapter Room, Medford Masonic Temple.

7:30 p.m. — Ski Movies and Fashions, Medford High School Auditorium.

8 p.m. — Women's Auxiliary to Oregon State Medical Society, Mrs. Robert Riechers, 2447 Hillcrest Road.

8 p.m. — Medford Branch, AAUW, home of Mrs. Herbert Colley, 112 Scheffel Drive.

8 p.m. — Medford Lions Club Auxiliary, home of Mrs. Alan Jewett, 6 South Groveland Ave.

8 p.m. — Medford Toastmistress Club, Girls Community Club.

8 p.m. — Pythian Club, home of Mrs. P. M. Aldredge, 833 West Second St.

10 a.m. — Jackson County Cow Belles, Central Point Grange Hall.

12 noon — Medford Sojourners, Girls Community Club.

12:30 p.m. — Adareel Social Club, Jacksonville Masonic Temple.

1 p.m. — Christian Service Circle of Central Point Women's Association, home of Mrs. Donald E. Faber, 414 Hazel St.

1 p.m. — Golden Link Class, fireproof room of First Baptist Church.

**CORN RABBIT**  
Holiday corn rabbit is a treat. Combine 1 jar (7½ ounces) junior creamed corn, 1 can (10½ ounces) condensed tomato soup (undiluted), 2 drops tabasco and ¼ teaspoon dry mustard. Grate ¼ lb. sharp cheddar cheese; add. Stir over low heat until cheese melts and mixture is hot. Serve on toasted English muffins. Serves 4.



Christmas holiday and New Year Eve entertaining often requires dips on the menu. A variety of ingredients can be used. Dips are easily prepared and the list of recipes provided here should give the holiday hostess several choices for her festive board.

### Holiday Entertaining Calls for Dips

It has been said that no party guest list is complete without a "man with a beard" to provide an exotic touch. It could be said that no party menu is complete without a variety of tasty dependable dips, easy to prepare and fun to serve.

For Christmas and New Year Eve entertaining, dips particularly will be in demand, and this list of recipes should provide the holiday hostess with a variety for the festive board.

**Shrimp Dip**  
One-half cup cooked, shelled shrimp; one-half pound cottage cheese; two teaspoons grated onion; one-half teaspoon Worcestershire sauce; four tablespoons lemon juice; four tablespoons sour cream.

Finely chop the shrimp, add the cheese, onion, lemon juice, Worcestershire sauce and sour cream. Beat until smooth. Season with salt and pepper to taste. Garnish with grated carrot or tiny springs of parsley.

**Anchovy-Celery Dip**  
One-half pound cream cheese; one-half teaspoon whole celery seed; two teaspoons minced onion; dash of paprika; one tablespoon anchovy paste; three tablespoons cream; two tablespoons lemon juice.

Cream the cheese with cream until smooth. Add celery seed, onion, lemon juice, paprika and anchovy paste. Blend until fluffy. Garnish with chopped hard cooked egg.

**Clam and Cheese Dip**  
One can (seven ounces) minced clams; two packages (three ounces each) cream cheese; two teaspoons grated onion; two teaspoons lemon juice; one teaspoon Worcestershire sauce; one teaspoon chopped parsley; one-fourth teaspoon salt; three drops Tabasco;

Drain clams and save liquor. Soften cheese at room temperature. Combine all ingredients except cranberries and liquor; blend into a paste. Gradually add about one-fourth cup clam liquor and beat until consistency of whipped cream. Chill. Serve in a bowl. Garnish with cranberries. Makes about one pint of dip.

**Vegetable Zest Dip**  
One cup mayonnaise; one-third cup chili sauce; one-fourth cup lemon juice; one tablespoon dry mustard; two tablespoons drained horse-radish; one-half teaspoon Worcestershire sauce; three drops Tabasco sauce; one-eighth teaspoon chili powder; one-fourth teaspoon salt; two tablespoons carrot chutney.

Combine all ingredients using blender or mixer. Chill two hours before serving. Keep in tightly closed container in refrigerator. Makes one and one-half cups.

To make Carrot Chutney use one pound carrots; one-half medium sized onion; one sprig parsley; one teaspoon salt; three-fourth teaspoon lemon juice.

Clean and prepare vegetables. Using a blender, fine blade of food grinder, or fine grater, blend vegetables into a smooth paste with lemon juice and salt. Store in tightly covered containers. Makes one and three-fourth cups.

**Whip-Up Dip**  
One avocado; one cup cottage cheese; one tablespoon lemon juice; one-fourth teaspoon salt; one-eighth teaspoon seasoned salt; apple slices and crisp crackers.

Cut avocado lengthwise into halves; remove seed and skin. Mash avocado with fork. Blend in cheese with lemon juice, salt and seasoned salt. Serve with apple slices and crackers. Makes about one and one-half cups dip.

**Cheese-Curry Dip**  
One (eight-ounce) package Neufchatel cheese; six tablespoons skim milk; two tablespoons lemon juice; one-fourth teaspoon curry powder.

Soften cheese at room temperature; combine ingredients; chill in refrigerator. Serve as a dip for cooked shrimp or assorted bite-size raw vegetables. Makes one cup.

### Metal Cleaning Advice Given by Specialists

CORVALLIS—As holidays approach, homemakers are advised of new products that can ease the chore of keeping silver, copper, brass and other metals shiny clean.

Bernice Strawn, Oregon State University home management specialist, says that silver polishes are now available which both clean and protect against tarnishing.

For a simple way to quick-clean a quantity of silver tableware, fit a piece of aluminum foil into the bottom of a pan and put the silver on top of it, she says. Foil should be the size of the pan bottom. Cover silver with hot water and add a teaspoon of baking soda. In a few minutes, tarnish will be deposited on the foil.

Do not use this method for hollow-handled pieces or for oxidized silver patterns, says Miss Strawn. When not in use, store silver in tarnish-resistant flannel or airtight plastic wraps.

Brass and copper accessories will shun tarnish if given a beauty treatment with kitchen cleaning wax. First remove tarnish with a copper cleaner or with vinegar and salt. Wash in hot sudsy water, rinse, and polish with a soft cloth. Then apply wax, the type used for the exterior of the refrigerator.

Lacquers sprayed on the outside of clean silver, copper or brass also provides a protective coating but don't apply it to items which come in contact with food, the specialist emphasizes. These lacquers and waxes are available at most hardware and department stores.

If stainless steel looks spotted or dull, wash it with warm water, soap or a synthetic detergent. Rinse, and polish dry with a soft cloth.

Chromium finishes, such as found on toasters and other appliances, do not tarnish but become dull and covered with film. Clean with silver polish, wash in warm suds, rinse and polish with a cloth.

**Tips on Pewter**  
Pewter, an alloy of tin and other metals, is very soft and must be handled carefully to avoid scratching. Wash in hot, sudsy water, rinse, and polish dry with a soft cloth. If tarnished, use a silver polish. A soft luster enhances pewter.

Crystal vases and bowls will have added sparkle if washed in warm suds to which a few drops of household ammonia are added. Rinse well, and dry.

Wooden trays should be wiped with a cloth wrung out of cold water, then dried. Do not stand on edge to dry. Wood absorbs water and cracks or warps easily if left in contact with water. Salad bowls should be washed quickly in warm suds, rinsed with warm or cold water, and dried immediately. Do not soak woodenware or put it in an automatic dishwasher.

Salad servers and bowls which have lost their finish can be smoothed when dry with sandpaper, then rubbed with linseed oil. Wipe off surplus oil and expose to air until odor is gone.

**Guild To Make Contributions**  
Susanna Wesley Guild of the Wesleyan Service Guild members will make contributions for purchase of gifts for children who may spend the holidays in the Medford Juvenile Detention Home when they meet Thursday, December 12. The session will be held in the home of Mrs. Everett Faber, 819 Crown Street, Central Point.

A buffet dinner will be served at 7 p.m.

**Complis Visit At Home Honor**  
TRAIL — Recent guests of Mr. and Mrs. Arthur Hume were their daughter and son-in-law, Mr. and Mrs. Larry G. Smith, National City, Calif. and Mr. and Mrs. Lennis Smith and family, Eagle Point.

### Jacksonville Visit Slated

JACKSONVILLE — Mrs. Florence L. Fett, Klamath Falls, district president of the American Legion Auxiliary, Department of Oregon, will make an official visit to the auxiliary to Centennial Post 100, American Legion, Friday, December 13 at 8 p.m. in the Jacksonville Community Hall.

A reception for the officer will be held following the meeting.

Members are to take food contributions for a buffet lunch.

Plans will be made during the meeting for a Christmas party planned for December 20.

Mrs. Albert Hanenkrat, president, will preside.

### DAV Party

Past Commanders Club of the Disabled American Veterans Auxiliary will meet at the home of Mrs. Bertha Neff, 811 Bennett St. for a Christmas party Saturday, Dec. 14, at 6:30 p.m. Husbands of the ladies will be honored. A gift exchange for secret pals and husbands is planned following the dinner.

Remove chewing gum from shoe soles by rubbing with absorbent cotton soaked in hot water. Saturate more cotton with turpentine to get the remainder off.

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