

'Why Don't They' List Of Interest

By Gay Pauley



50-Plus Club Holiday Party To Be Planned

A Christmas party for Medford Fifty Plus Club members will be planned at the group's next meeting, Friday, December 13 at 12:30 p.m., in St. Mark's Episcopal Church Guild Hall, Fifth Street and North Oakdale Avenue. The party date is set for December 20.

This Friday's program will include readings, group singing, cards and dancing until 4 p.m. The slate of nominated officers will be announced. The elections are to be held later this month. On the date of elections, nominations from the floor will be solicited and voted on.

Sack lunches should be taken and coffee will be furnished.

All interested senior citizens are invited to the club's meetings and activities. More information may be obtained by calling Mrs. Kenneth Bowker, 664-1022.

The nominating committee was appointed at a recent meeting by L. L. Davis, club president. Over 60 members attended the podluck luncheon meeting, Dr. Frank Roberts, Mrs. Lillian Edwards and Mrs. Agnes Furch were committee members in charge.

Cole Slaw Standby For Holiday Meals

Cole slaw is a holiday standby because it goes with meat, poultry, fish, cheese entrees. Good with sandwiches too. Give it a holiday look like this:

Combine one cup dairy sour cream with one tablespoon chopped pimiento, three tablespoons chopped green pepper, one tablespoon grated onion; one tablespoon fresh horseradish; season to taste with salt and pepper. Pour over one quart finely shredded cabbage; toss lightly.

Date Bacon Wrap-Ups Make Holiday Fare

Warm party appetizers are popular, particularly at this time of year. For your holiday party you want to include Date Bacon Wrap-Ups which can be prepared ahead of time and heated when you are ready to serve.

Stuff whole pitted fresh dates with apple or sharp cheese wedges and wrap a partially cooked half-slice of bacon around each stuffed date.

Secure with toothpicks and broil one to two minutes on each side until bacon is crisp. Serve.

Public Card Party Slated; Council Elects

Weatonka Council, Degree of Pochontas Lodge, will sponsor a public card party Friday, December 13 at 8:15 p.m., in the Redman Hall on Apple Street. Bridge, pinocle and canasta will be played.

Refreshments will be served by Mrs. Charles Dooks and Mrs. Esther Hobbs.

A regular lodge meeting will precede the event at 7:30 p.m. Mrs. Roland Wicker was elected council president at the group's last meeting. Mrs. Ralph White was elected Pochontas; Mrs. David Athanas, Wenonah; Lewis Thompson, Powhatna; Mrs. Jack Thomas, trustee and Mrs. Charles Sussich, reporter.

On December 7 several members traveled to Anderson, Calif., to attend a reception which honored the great trustees of the State of California. Attending from here were Mr. and Mrs. Wicker; Mr. and Mrs. Thomas; Mrs. Laura Wicker; Mrs. Leo Mitchell and Mrs. Sussich. Mr. Wicker and Mr. Thomas also are great officers of the Improved Order of Redmen.

Conserve Energy While Holiday Shopping, Advice

Many homemakers work so hard on Christmas shopping and getting ready for the big day that they don't really enjoy the holiday itself. And even those who like shopping most of the time often find it tiring now with big lists to be filled in such a short time.

If you feel like that, maybe it's because you do it on a hit-or-miss basis, without any real planning. Here are a few tips that may help you enjoy the gaily decorated stores more as you search for just the right gifts:

Instead of one long tour of the stores, make it three, or even four, shorter ones. Concentrate on selecting just a few gifts each time. That way you'll have time to really look around, window shop and enjoy all the colorful sights.

Set aside one day for the children to see Santa and look at all the toys. Forget about shopping that day.

When you get down to serious buying, go alone. You'll accomplish more in less time. Get Grandma to watch the kids or hire a baby sitter.

Find out when the stores are the least crowded—usually early in the day—and go then. And if you must take public transportation, avoid traveling during rush hours.

Take advantage of delivery services. One of the most tiring parts of shopping is lugging home all the packages.

When lunchtime comes, take at least a few minutes to rest. Most stores have comfortable areas where you can rest and eat quickly and quietly.

Be careful with your handbag. Pickpockets always seem to be more prevalent just before Christmas.

Many stores set aside special shopping hours just for men. Make sure your own Santa knows about them so he'll have a chance to shop in comfort, too. He'll probably fill your stocking with lots of goodies just to say "thank you."

They're packaging logs these days—three to a carton and boasting "wonderful spruce aroma." The thick 12-inch-long logs are actually wax impregnated spruce chip logs made by a paper manufacturer. They burn for about two hours or more with no sparks and no smoke. (Mountain Paper Products Co., Bellows Falls, Vt.)

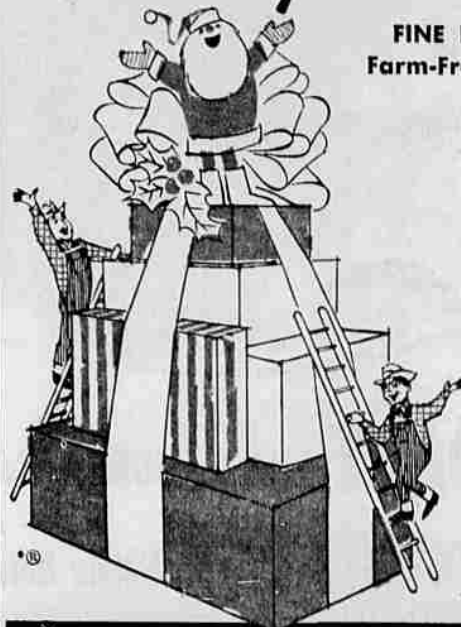
HOLIDAY AMBROSIA
Make fruit cake ambrosia this way: slice fruit cake in thin slices. Place alternate layers of cake, fresh orange (or grapefruit) segments, then shredded coconut in desert bowl. Repeat layers in same order as many times as size of bowl demands, but make sure last top layer is coconut. Chill. Spoon into dessert dishes. Pour on any orange juice produced in peeling and sectioning oranges.

Clean rusting garbage cans well. Dry thoroughly then pour melted paraffin in the bottom. Do this on that new can and it won't rust out.

DECORATE THEIR INTERIORS FOR CHRISTMAS

the Harry and David way

FINE FOODS AND GIFTS
Farm-Fresh and Home-Made



- Fresh Fruit
- Persnickity Pastries
- Preserves and Syrups
- Smokehouse Specials
- Creamy Confections
- Chummy Cheeses

We'll send your gifts for you... or stop by, pick 'em up and take them home right from our offices.

COME BY SOON AND SEE!

Harry and David
south of Medford, on the old Highway

FREE CHRISTMAS TREES!
Yes—A Beautiful Douglas Fir Christmas Tree—Your choice of any size, huge or small—will be given FREE with your purchase of \$25.00 or more at
PURUCKER MUSIC HOUSE
111 North Central • Ph. 773-7538
Many lovely trees to choose from
This offer is good until December 19

Beta Upsilon Slate Party; Events Listed

The annual Christmas party for Beta Upsilon Chapter, Beta Sigma Phi sorority, is planned for December 17 in the home of Mrs. Calvin C. McKibben.

Other December activities have included a meeting in the home of Mrs. Floyd Hostetter, 2290 Corona Avenue, when two debate teams from the Medford High School debated on government controlled medicine. Mrs. Douglas Plumley was in charge of the program.

Refreshments were served and a layette shower was given honoring Mrs. Laurence Ware.

The annual pledge ceremony also was held recently by the chapter at a meeting in the home of Mrs. Jack Rentz. Candidates who became members were Mrs. E. D. Davis, Mrs. John Dies, Mrs. Edward Klimko, Mrs. George Warner, Mrs. Dale Pruett and Mrs. Leo Vilarino. Mrs. Robert Bills transferred her membership from California. Mrs. Plumley was cohostess.

Spareribs Are Enhanced With Fruit Stuffing

The delicious flavor of spareribs makes them a treat whenever you serve them, but have you ever prepared spareribs with a stuffing?

Especially tasty are the many fruit stuffings, for fruit always enhances the flavor of pork. Tropical Stuffing is a particularly good one recommended by Reba Staggs, meat recipe expert. It's a spiced mixture of pineapple, raisins, almonds and bread crumbs.

The spareribs are first cut into three-rib sections, and the stuffing is placed between two of the pieces. They are covered and baked one hour, then uncovered for the remainder of the cooking time to brown.

Spareribs-Tropical Stuffing
Four pounds spareribs; two teaspoons salt; one-eighth teaspoon pepper; tropical stuffing.

Cut spareribs into pieces of approximately three ribs each. Season with salt and pepper. Arrange one-half of the pieces, rib ends up, and spread with Tropical Stuffing using approximately two tablespoons on each. Cover with remaining sections of spareribs, turning rib ends down. Place stuffing pan. Cover tightly and cook in a moderate oven (350° F.) one hour. Uncover and continue cooking 45 minutes to one hour or until done. Six to eight servings.

Tropical Stuffing
One-fourth cup chopped onion; one tablespoon lard or drippings; one can (13½ ounces) crushed pineapple; one-half cup raisins; one-fourth cup toasted slivered almonds; two cups soft bread crumbs; one-half teaspoon ginger; one-half teaspoon cinnamon; one-fourth teaspoon nutmeg; one-half teaspoon salt.

THE CARRIAGE HOUSE

"Unique Sportswear for Women of All Ages Who Think Young"

the many wardrobe magic looks

of Bobbie Brooks



OPEN EVERY NIGHT 'TIL 9:00 P.M. UNTIL CHRISTMAS (Except Saturdays)

CHARGE IT

15 SOUTH CENTRAL

LAY-A-WAY

Pale 'n' Pretty Pastels... our delicious new collection of mix-and-matchable separates for daytime, playtime, datetime. We put them together this way... think of the fashion-fun you'll have creating your own concoctions!

1. Pure wool v-neck slipover, 32-40... 9.00
Orlon-acrylic turtleneck dickey... 3.00
Wool action pleat skirt with suspenders, 3-13... 10.00
2. Dacron® polyester/cotton roll sleeve blouse, 5-15... 4.00
100% wool sleeveless vest, 34-40... 6.00
Wool plaid front-wrap skirt with pin, 5-15... 12.00
3. Orlon® acrylic bulky cardigan, 34-40... 14.00
Wool herringbone tweed coachman skirt, 5-15... 12.00
4. Cotton convertible collar blouse, embroidery trim, 5-15... 5.00
Rayon-silk blend pants, fully lined, 5-15... 10.00
5. Orlon-acrylic link-stitch cardigan, elbow patches, 34-40... 12.00
Rayon-nylon blend stretch pants, 5-15... 14.00
6. Fur blend, full-fashion v-neck slipover, 34-40... 8.00
Wool tweed plaid box pleated skirt, 5-15... 12.00

* DuPont Trademark