



A reception today at the home of Mr. and Mrs. Gust Ekdahl, 2370 Highway 66, Ashland, will celebrate the couple's 50th wedding anniversary. Friends and relatives are invited to call between one and four o'clock.

### Reception Set Today

ASHLAND — Mr. and Mrs. Gust Ekdahl, 2370 Highway 66, Ashland, will be honored in observance of their fiftieth wedding anniversary at a reception to be given this afternoon in the couple's home. Friends and relatives of the couple are invited to call on them between the hours of one and four o'clock. Hosts for the event will be their sons and daughters with their husbands and wives, Mr. and Mrs. H. R. Spiller, Mr. and Mrs. E. G. Edison, Portland; Mr. and Mrs. Raymond Ekdahl, Central Point; Mr. and Mrs. Norman Ekdahl, Concord, Calif. and the seven grandchildren and two great grandchildren. The honorees were married December 23, 1913.

### Relaxed Rooms Said Necessary

By Gay Pauley



NEW YORK (UPI) — Fashion's been through its "relaxed" look in women's clothing. Could be that the home next is to be affected.

In this age of tension, one New York interior designer holds that every house should have one "relaxed" room, one where no color or one piece of furniture figuratively shouts for attention.

Stanford Squire, the designer, says that today there's so much color that sometimes it "drowns" people in the background. "He's all for color — in room settings, restaurants, offices, and other design schemes he creates. Bright, clear poster colors are his tools because, as he explained, he is selling a production.

But in his own Manhattan apartment, beige and brown neutrals prevail as a "rest" from the bright shades with which he works all day. "I like a lot of color, but not for myself," said Squires, a Californian who has had his own New York design firm for six years.

**Keep It Subdued**  
The designer said in an interview the "relaxed" room could be either living or dining room. The best way to achieve it: Use of monochromatic color schemes either in pastels or in the beige or gray neutrals.

Squire, a native of Pasadena, studied design at the University of Southern California and the Chouinard Art Institute and Art Center, Los Angeles.

Before setting up his own firm, he was decorating editor on one of the home furnishings magazines. He currently has design commitments to four national magazines.

Squire's design approach is simple: "Don't use a fabric or a piece of furniture or any other element of design just because it is newest. Use it because it is tasteful, colorful, functional and livable."

### Vanilla Products Now Protected Through FDA

"Make mine vanilla." How many times have you heard or said this yourself? The familiar phrase has become part of our language pattern, just as the product itself is part and parcel of American tradition. For back in grandma's day, and even before that, the dark little bottle labeled "Pure Vanilla Extract" was a status symbol of the well-stocked pantry.

Romance, gold, and history are all hidden ingredients of the fragrant vanilla bean. A new world plant, it was first reported around 1519 by "stout" Cortez, the intrepid Spanish conquistador who observed the Aztecs, in the Yucatan peninsula of Mexico, blending it with chocolate. Vanilla beans are still a source of our domestic supply.

But, from time to time, the established integrity of certain food products has been threatened in a number of ways: Not so long ago, this happened to vanilla. Pure vanilla products are made by placing ground vanilla beans in a tank, pumping an alcohol solution through to extract their taste and odor constituents, and mixing the extracted materials with either water or alcohol.

#### Price Raised

Recently, however, the price of vanilla beans zoomed to a dollar an ounce, and the temptation to keep the price low by cheapening the product grew strong. One way to do it was to go "short" on the vanilla bean, and "long" on less expensive substitutes like vanillin, a synthetic product, or even vanilla natural products such as cascarilla or licorice.

What protects consumers and responsible industry from situations like this? The answer: Federal Definitions and Standards of Identity.

In September of this year, standards for vanilla extract and other vanilla products were published by the Food and Drug Administration, with industry, consumers, and professional experts helping to determine precisely what the standards should be. The standards go into effect in December.

Here's a brief summary of these standards.

Vanilla extract, says the standard of identity, is the solution of vanilla constituent in ethyl alcohol. The content of alcohol must be no less than 35 per cent by volume, and the content of the vanilla constituent not less than one unit per gallon. (A unit represents the flavoring equivalent of 13.35 ounces of vanilla beans, containing 25 per cent moisture or less.)

Vanilla extract may also contain glycerin or propylene glycol as additional solvents, and sugar, dextrose, or corn syrup to add sweetness. Concentrated vanilla extract is the same as vanilla extract, except that each gallon contains two or more units of vanilla constituent.

#### Has Ethyl Alcohol

Vanilla flavoring has an ethyl alcohol content of less than 35 per cent by volume, and one unit of vanilla constituent; concentrated vanilla flavoring contains two or more units of vanilla constituent.

If you glance again at these standards of identity, you'll discover that the difference between vanilla extract and vanilla flavoring is largely one of alcoholic content. The extract contains more alcohol, but the amount of vanilla is the same.

Vanillin, on the other hand, is an artificial flavor or flavoring,

and if it's combined with vanilla, that fact must be clearly stated on the label. Standards have also been set for vanilla-vanillin products; and these three highlights are of particular consumer interest. In any vanilla-vanillin product, the amount of flavor contributed by vanilla beans must be more than half the overall vanilla flavor; the flavoring strength must be printed on the label; so must the statement "contains vanillin, an artificial flavor."

Labeling like this, of course, is one way to "promote honesty and fair dealing in the interests of consumers," a prime objective of Federal food standards. Shipment of a product (like vanilla) that does not conform to the Federal standard set for that product can result in seizure by the Government, and the shipper can be punished, too, thus protecting both the ethical businessman and the housewife.

Here's an aromatic postscript. The romantic South Sea island

### English Weaver First To Make Turkish Towels

To some people the invention of the towel is as important as the wheel. But just when the first towel made its debut, no one knows.

We learn from the Old Testament that when Abraham was visited by three angels, he gave them water with which to wash the desert sand from their feet and towels with which to dry them.

In the New Testament, we read that Christ taught his disciples a lesson in humility and service by washing their feet in a basin and drying them with a towel.

The earliest known examples of linen terry, amazingly like our terry towel of today, dates back from 2000 B.C. to the Eleventh Dynasty of the Egyptian Empire.

The Incas of Peru in 400 A.D. wove terry poncho shirts which closely resemble a rough terry towel.

In Greece and Rome, as in Egypt, the gentry used towels to dry their hands after washing, and to wipe them after a meal.

**Terry Towels**  
In the 17th century, women of leisure took rough loose cloth and, as a form of handwork, made loops by picking up threads in a sort of decorative pattern thus creating what is today our terry towels.

In the middle of the 19th century, the principle of weaving had not changed since the stone-age man first made cloth. Hence, in 1851 Samuel Holt, an Englishman, developed the first production machinery for making cotton fabric with a pile construction of surface loops which acted as tiny sponges to absorb moisture.

England, at this time, favored towels of flat linen and did not accept Holt's looped weave. So he moved his equipment to Turkey where his new fabric achieved immediate success. Within a few years this looped material became popularly known as "Turkish Toweling."

In 1903 Holt established his hand looms in a small factory in Paterson, N.J., thus producing the first Turkish toweling in America.

Today modern machinery has replaced the hand and foot method making it possible to create not only terry towels but coordinated kitchen cotton ensembles such as matching terry aprons, toaster covers, dish towels, all purpose cloths, placemats and napkins. The Research Department of Morgan Jones, Inc., one of the leaders in the terry towel field, continually tests patterns, weaves, colors and designs to further develop the efficiency and fashion of kitchen cotton.

### African Violets Make Ideal Gifts

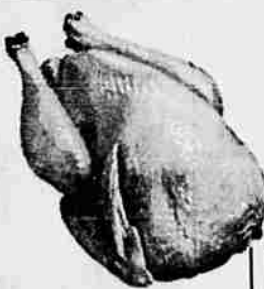
African violets continue to hold their own as one of America's most popular year-round flowering plants. Lush green foliage and the variety of colors it cheerfully produces make it an ideal Christmas plant. To make them most enjoyable, give African violets en masse, to afford the recipient a number of colors, in porous clay pots, essential for proper drainage.

To help keep humidity high, send along a tray and some pebbles or vermiculite with your array of clay-potted African violets. Pots can then stand on the tray, full of pebbles, and be watered from below.

#### Hammers Visit In Corvallis

HORN BROOK — Mr. and Mrs. Dwain Hamner spent three days last week in Corvallis, Ore., where they made a pre-Christmas visit at the home of Mrs. Hamner's brother and sister-in-law, Mr. and Mrs. David Holland, former Hornbrook residents.

of Tahiti produces a different species of bean, vanilla Tahitiensis Moore, a sort of fraternal twin of Mexican vanilla. There are minute differences in form and shape, and if your'e fascinated by odors, a deep whiff will reveal a variation in fragrance, too. For the Tahitian vanilla bean carries just the faintest scent of heliotrope, so it can hardly be pointed. So if you ever suddenly feel, in an off-moment, that there's heliotrope around as you lift that spoonful of ice cream to your lips, you're not dreaming. It's there. And it's vanilla.



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Ducks (Oven Ready)	.59 lb.	Fryer Gizzards & Hearts	.39 lb.
Fryer Rabbits	.69 lb.	Beltsville Turkeys (5-7 lbs.)	.59 lb.
Fryers (Large—Local Grown)	.49 lb.	FRESH OREGON COCKTAIL or SALAD SHRIMP — OCEAN FRESH CRABS and CRABMEAT — FRESH COCKTAIL OYSTERS	
Livers (From Young Fryers)	.59 lb.		
Roasting Chickens	.45 lb.		
Stewing Chicken (Cut Up)	.29 lb.		
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