

Mary Martin Observes Anniversary

By Gay Pauley



NEW YORK (UPI)—A quarter of a century ago on an evening in late fall, a girl who had never been on Broadway before stood on stage wrapped in lynx jacket and little else and sang a song called "My Heart Belongs to Daddy."

The show stopped the show and turned into an overnight Cinderella the girl from Weatherford, Tex. who sang it in "Leave It to Me."

For Mary Martin, that night started a long love affair with Broadway and one which promises to continue for some time to come.

"No, I have no plans to retire," said Miss Martin, a grandmother of two with a third on the way.

"Only to retreat," said the star whose luster goes on undimmed.

To Brazil

"Richard and I are seriously considering not doing anything for a couple of years after 'Jennie,'" she said. "That's our dream anyway, just to go to our farm in Brazil and catch up. That's the story of my life. I've never had time to catch up."

"But I know what'll happen," she smiled. "Someone will ask us to read a script and we won't be able to resist..."

Miss Martin's current starring vehicle is "Jennie," a musical based on the early life of the actress Laurette Taylor. She has a run of play contract.

Her husband of 22 years is Richard Halliday, who also is her manager and a producer in his own right. That farm she mentioned is about 50 miles from Brasilia, Brazil's capital city.

"I haven't the vaguest idea how many acres," said Miss Martin. "We keep saying it's so far away, we ought to sell. But each time we go down we buy some more."

Anniversary

The actress said she had forgotten all about this year marking the 25th anniversary of her Broadway debut. But the cast and production staff of "Jennie" didn't.

She recalled that it was a matinee day and "I'd gotten up with a toothache... a wisdom tooth that came out later... and was worrying about getting through the day. When the final curtain came down, I started home as usual, when someone yelled, 'Hey, you're wanted on stage.'"

Said Miss Martin, "I got out there and here was the biggest cake you ever saw... with 25 candles on it."

To help commemorate the event, the producer of that first show, Vinton Feedly, was on hand.

Miss Martin has a son, Larry, by a previous marriage and she and Halliday have one daughter, Heller, Larry, 30, married and the father of two tots, is an actor and currently is working on a picture being filmed in Yugoslavia.

Bigger Ham

"He's a bigger ham than I am, if that's possible," said his mother.

Daughter Heller, 21, married to Anthony Weir, an advertising agency executive, is expecting her first child in June. And, said her mom, "she couldn't care less about the stage." All she wants is to be a wife and mother.

"My mind being a grandma three times? Heavens no. The more the merrier."

Miss Martin, born Dec. 1, 1912, works to stay at the top. She takes voice lessons weekly even while doing eight performances a week. When she's not

Altrusans Plan Holiday Party

Medford Altrusa Club will hold the annual holiday luncheon Saturday, December 28, in the Executive Room of the Colony Restaurant at 12 o'clock.

Hostesses for the event will be Mrs. Ralph Dippel and Mrs. Lucine G. Miles; reservations are to be made with them. Members are privileged to take guests.

Plans for the coming year will be discussed during a short business meeting. Mrs. Mary Carpenter will report on the family the club adopted for Christmas; the family was supplied with food, clothing and gifts. Gifts of jewelry were also given to patients in a mental institution.



We had every good intention of writing this for Sunday's edition, but somehow or the other, it never was done. By the time we disposed of the extra work which the approach of Christmas always brings, including writing Christmas notes and addressing and stamping the cards, there just wasn't any time left over.

A number of other good intentions went begging, too. Invitations to a number of week end weddings were on our desk last week and we had planned to attend some of them. We knew we couldn't make it to the wedding of Pat Leek and Dwight Findley — at two o'clock on a Saturday afternoon — but we were always down in the backshop deep in the make up, but we did hope to attend the wedding of Ruth Hunter and Robert McDowell, set for four o'clock. But at 3:30 the society editor of The Mail Tribune was in a great state of despair. The editorial face was smudged, our hair hung in untidy loops and wisps, we had a headache and a waspish mood had descended on us. The big Sunday section had swallowed up all the type and we faced Monday morning with two more pages to fill and not too much to put in them. Besides, that morning we'd looked high and low and couldn't find our elegant new hat which we planned to wear. Where in the world could a bright pink hat box holding a plushy new hat disappear to? At this writing we've about decided that some sneak thief lifted it from the interior of the Road Runner.

So, with the feeling that no one was going to really miss us anyhow, FB and OS set to work with telephone, typewriter and pencil. After the holidays when space is back to normal do you know what will happen? A lot of material we should have had this week will come belatedly in and we'll be back to the old routine of more news than we can use.

Institute Planned By Stanford

STANFORD — Stanford University's Music Department will present an Institute of Renaissance Music and a Summer Choral Workshop as its contribution to the 1964 Summer Shakespeare Festival. Prof. William L. Crosten, Music Department head, announced today.

The emphasis will be on the music of Shakespeare's time, Dr. Crosten said.

Special guests will be Alfred Deller, counter-tenor, and Robert Donnington, English musicologist and viola da gamba player.

The Renaissance music institute, under the direction of George Houle, assistant professor of music, is to be held from June 22 through July 17, overlapping the campus appearances of the Ashland and San Diego Shakespeare Festivals Companies June 23-July 13.

Mr. Donnington will serve as visiting lecturer, while Mr. Deller will be on hand from July 1 to 14. Mr. Deller will offer two public concerts in Dinkelspiel Auditorium July 3 and 10, accompanied on ancient instruments by members of the institute faculty and students.

Instruction on recorder, viola da gamba and harpsichord as well as in Renaissance vocal style will be part of the curriculum.

The Music and Speech and Drama Departments are planning a presentation of a series of scenes from Shakespeare in which dances and musical accompaniment of the era will be featured.

The Institute's regular programs will be augmented with other special concerts and lectures by local and visiting scholars, in addition to presentations by professional and student musicians.

Feature presentation of the choral workshop, directed by Prof. Harold C. Schmidt, will be "Il Festino," by the Italian composer Adriano Banchieri, who lived from 1568-1638.

"Il Festino" ("The Little Festival") pioneered some techniques that later found their way into opera. Its form combines the features of comic opera and madrigal.

The workshop will also emphasize the sacred and secular repertoire of the renaissance with special attention to liturgical music.

Nursing Class Elects Officers

Mrs. Maydene Schwiert was recently elected president of the Southern Oregon School of Practical Nursing.

Other officers include Mrs. Diana Nelson, vice president; Mrs. Helen Snodgrass, secretary; Miss Jeanne Mack, treasurer; Mrs. Mona Hanson, social chairman; Mrs. Sharon Morgan, librarian; and Mrs. Olga Riessland, publicity.

The group holds business meetings the first Wednesday of each month.

Lusk Family, Angus Duncan To Take Trip

Mr. and Mrs. John Lusk and children, Signe, Kirby and Ragan, and Angus Duncan, son of Congressman and Mrs. Robert Duncan, who is living at the Lusk home, while completing his high school course, plan to leave December 26 for San Francisco for a week. During their visit they will attend the East-West football game December 28.

Congressman and Mrs. Duncan and the family are remaining in Washington for the holidays.

Decorator Magic



by Alice Brooks

Well, the Rogue Valley can't compete with New York City in this respect (we can easily compete when it comes to climate, natural beauty and lovely flowers and gardens) but last night while riding around the Medford area, we decided that never before has there been such a blossoming of Christmas lights.

The tall Manor on top of Barneburg Hill dominates the scene. Pierce Hill is all lighted up as usual and out in our neighborhood the hill above the section of South Stage Road from the end of Kings Highway to Griffin Creek Road is a beautiful scene at night, with house-tops and doorways outlined in lights.

At the reception which followed the wedding of Marcia Williams to Ronald Wayne Snidow last night, we talked to Marina and Murray Gardiner about how beautiful the valley looks, and they urged us to drive out in the Old Stage Road - Old Military Road area, saying that several homes have unusually lovely lighted scenes and house and yard decorations this year.

A lovely bride, such as Marcia Williams, usually steals the scene from the bridegroom, but last night Ronald Snidow came in for quite a bit of extra attention. He not only played football for the University of Oregon until his graduation in June, but then went on to play pro ball with the Washington Redskins this season.

Christmas week is a hectic time to give a wedding, but it must be admitted that holiday weddings are apt to be unusually gay. Everyone seems to be in a festive mood and women are apt to be unusually handsome in their winter finery. As we stood waiting for our wrap Sunday night at the Country Club, a guest in front of us was carefully examining the lining of a mink stole — a friend had asked her to bring along her wrap and the guest wanted to be sure. This brought to mind our recent story about a mixup in mink stoles, and the telephone call which resulted.

Mrs. Albert Burch called to say that when she lived in Philadelphia as a girl, a certain VIP woman came to that city from Washington for a stay of several weeks. She was honored at many functions, and after a time returned the compliment by giving a large and really posh tea. Those were the days of very long and very elaborate fur coats, including the seal skins which wealthy women wore with pride.

When the tea had ended one of the women who had poured went to the room where the wraps had been kept only to find that the only remaining coat was an exceedingly old, shabby and moth-eaten fur coat and her own fine wrap was missing. The hostess didn't seem to have any answers to the situation, and the upset guest finally wore the old coat home.

Later she took the coat to a trusted furrier who, in some way known only to those of the trade, traced the origin of the coat and determined to whom it belonged. As you might guess, the moth-eaten relic was the property of the VIP who had given the party, and the scandal which followed reverberated up and down Philadelphia's Main Line. O.S.

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During the holiday season, Brazil Nut Torte provides an elegant dessert for the buffet dinner or for late evening snacks.

Brazil Nut Torte Proves Elegant Holiday Dessert

Brazil Nut Torte, a unique dessert involves two unusual steps in preparation, each of them simple, for while the torte appears elaborate, it is not difficult to prepare.

The first procedure is for the crumb shell and this is made in a spring-form pan, the kind with removable sides. While the crumb shell is in the refrigerator, prepare the filling.

The delectable interior of the torte is composed principally of Brazil nuts, ground, and combined simply with butter, sugar and eggs.

Brazil nuts are often difficult to crack, but not if you know the simple secret of their resistance to the nutcracker. Place the nuts in the freezer or the freezing unit of the refrigerator for several hours or overnight. Once frozen, the shells become brittle and lose all their fight. And once frozen, the whole nut may be more easily removed from the shell.

Over the filling goes a layer of jam and the torte is garnished with a ring of softened cream cheese.

The torte will make company dessert or as a snack to serve guests with coffee. All during the holiday season, Brazil Nut Torte on the buffet will insure happy guests.

BRAZIL NUT TORTE
For the torte shell use dry bread crumbs; one and three-fourth cups sifted all-purpose flour; one teaspoon baking powder; one-third cup sugar; one-half cup butter or margarine; one egg.

Grease an eight-inch spring form pan. Sprinkle bottom and sides with fine dry bread crumbs. Sift together flour, baking powder and sugar. Cut in butter with pastry blender or two knives until butter is in very small pieces. Stir in egg; mix until well blended. Press dough evenly on bottom and one and one-half inches up sides of crumb-coated pan. Chill while preparing filling.

Filling
The torte filling requires one-half cup butter or margarine; one cup confectioners' sugar; one cup ground Brazil nuts; two eggs; one-third cup strawberry jam; one three-ounce package cream cheese, softened.

Cream butter. Mix in confectioners' sugar and Brazil nuts; blend well. Add eggs, one at a time, beating well after each addition. Turn nut filling into cake shell. Bake in a slow oven, 325 degrees, 50 to 60 minutes, or until top is golden and crust pulls away from sides of pan. Cool. Remove from pan at serving time; spread jam over top. Decorate edge of pan with softened cream cheese put through pastry tube. Yield, eight to 10 servings.

Returns
HORN BROOK — Mrs. Gordon Jacobs returned December 12 from a tour of six weeks through several countries of South America. The tour was by air.

U.S. Children's Bureau Studies Adoption Facts

WASHINGTON — More than a million children were adopted in the United States during the period from 1951 through 1962, and there were 51 per cent more adoptions in 1962 than in 1951.

These and other statistics about the current adoption situation in the United States are contained in a new fact sheet issued by the Children's Bureau entitled "Adoptions in the United States."

"This fact sheet," said Mrs. Katherine B. Oettinger, chief of the Children's Bureau of the Welfare Administration, "underscores the bright side of the adoption picture today and points to where more effort is needed to find new homes for children eligible for adoption."

"On the bright side," she said, "are these statistics: 'There has been an encouraging increase in the proportion of agency-supervised placements of children with families unrelated to them; from 52 per cent in 1951 to 64 per cent in 1962. 'We now know more about the need for early placement of children. Last year children adopted by nonrelatives were placed at an average of two months. 'Here are areas where more effort is needed: 'Some kinds of children are harder to find homes for than others. These include children over 2 years of age, children of minority groups or those with physical handicaps. Many social agencies are making special efforts to find adoptive homes for such children. 'Some agencies are now reporting that the number of adoptive applicants is declining, while in the past, the number of families wanting to adopt a healthy white infant was much larger than the number of available children. 'The statistics contained in the new fact sheet were gathered by the Children's Bureau with the cooperation of state departments of public welfare and local courts that issue adoption decrees.

Copies of "Adoptions in the United States" may be obtained from the Children's Bureau, Welfare Administration, Department of Health, Education, and Welfare, Washington, D. C., 20201.

Frozen Fish Casserole
Don't wait for the fish to thaw for this delicious seafood dish, says the Gas Appliance Manufacturers Association: Spread butter evenly over frozen fish fillets and layer with slices of potato in a greased shallow baking dish. Mix 1/2 teaspoon sugar, 1/4 teaspoon baking soda, 1 teaspoon each salt and onion powder and 2 tablespoons flour and sprinkle over the first layer of potato. Repeat layers as desired. Add 1/2 cup milk and bake at 450 degrees in a gas oven for 1 1/4 hours.

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