



MR. AND MRS. OBIL SHATTUCK, seated on the bench at left, came from Yakima for the oldtimers picnic. They are former residents of the Fort Klamath area. Seated next to Obil Shattuck is his sister, Clara Collman, holding her great granddaughter, Lanitta Collman. Standing are Mr. and Mrs. Larry Shattuck of Glendora, California. Their daughters, Barbara and Betty are pictured in front. —Photo by Ellis



MARY LOU KERR was recently notified by the National Service Projects Committee of Tri Delta sorority alumnae association she had been granted an award of \$184 to further her college education. The award, made possible by Westchester New York Alumnae Chapter, is based on need, scholarship, school activities and evidence of the recipient's own assistance in financing her education. Mary Lou, daughter of Mr. and Mrs. Charles W. Kerr of this city, is enrolled at Oregon State College as a junior in science and mathematics, which she hopes to teach after she is graduated.

PINOCHLE PARTY

BONANZA — Mrs. Howard Schmidt gave a pinochle party at her home in Bonanza on the evening of August 14. Mrs. Homer Dixon won the high prize for the evening of cards. Second high score went to Mrs. George Simmons and Mrs. Jack Wu won the traveling prize. During the refreshment hour Mrs. Bob Schmor was given a surprise handkerchief shower. The Schmor's are moving to Lyons where he will be principal of the Mari-Lynn school. Guests were Mrs. Don Horsley, Mrs. George Simmons, Mrs. Edward Adams, Mrs. Jack Wu, Mrs. Bob Schmor, Mrs. Jesse McFall and Mrs. Homer Dixon.

LEISURELY BREAKFAST

Want to bake muffins for Saturday morning breakfast, that pleasant leisurely affair? Mix the dry ingredients the night before and have the muffin pans out and ready.

PERFECT PEACHES

If a recipe calls for fresh peach pulp, prepare it by removing the skins from the peaches, pitting, slicing and then crushing. A potato masher may be used for the crushing process.

Fall Picnic Enjoyable

By VIVIAN BROWN
AP Newsfeatures Writer

Cooler weather need not close off the picnic season, a fun time for young people that makes entertaining so much easier on the household. No fuss. No feathers. Food that can be prepared mainly in advance, taking advantage of all the short cuts to entertaining. A festive picnic may be held on the porch, in the garage or in the barn. Dad may oblige, putting the car elsewhere for the occasion if you choose the garage, but in any case it will keep the group out of the house.

A small barbecue unit—hibachi or other portable grill—can do a fine job of barbecuing in a small area, if you plan to broil hot dogs or hamburgers. Food prepared in the house may be kept hot on the electric tray.

It could be fun to prepare all sorts of unusual toppings for the frankfurters, letting your culinary imagination take over to make this budget meat take on glamor.

The hot dogs may be stuffed in advance, for instance. Or mixtures may be prepared, and guests may stuff their own hot dogs, choosing their favorites.

Into the split hot dog may go any type of cheese—cheddar, a mixture of cream cheese and blue cheese, or a thin strip of mozzarella dusted with oregano. Chopped fresh tomato and minced onions, dusted with a bit of brown sugar and some sweet basil, make another good topping.

Grated hard cooked eggs and mayonnaise will give a souffle effect to the frankfurters.

Horseradish with applesauce is a good taste combination. Go light on the horseradish.

A mixture of equal parts of chunky peanut butter and cream cheese masked with chutney (if you have it) or watermelon rind with a little curry powder and Worcestershire sauce may offer an intriguing taste treat.

A sweet-and-sour sauce that is favored by the Chinese may be made with this short cut: Mix baby food apricots and pears with a bit of vinegar. Or mix orange marmalade and mustard.

Macaroni salad is a favorite with hot dogs. Inexpensive and easy to prepare, it may be made in advance and kept in the ice box.

One pound of elbow macaroni will feed six. Cook it. Drain it. Run cold water over it. Drain again. Then mix into it two chopped pimientos, one half green pepper chopped fine, one cup of chopped celery, one chopped onion, one half cup of mayonnaise or more if needed. Add a little French salad dressing if you have it on hand. Put the salad into the refrigerator until you are ready to serve it.

Move the sawbuck table and garden benches into the garage. All seating equipment should be the rugged kind. The record player, a bucket of cold drinks and the food should set the pace for a fun evening. Decorations and soft lights lend more enchantment to the garage picnic.

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Paris Fashion Designer Is Single-Handed Sensation

PARIS (AP)—The busiest and one of the best fashion designers in Paris makes nearly a dozen collections a year, literally single-handed.

Jean Pomarede, designer for Jacques Heim, is a soft-voiced, dark-eyed Basque of 33. With his left hand, he designs three Heim shows at a time twice a year (high fashion, boutique and teenagers) plus two midseason shows and several foreign collections.

Even his best friends forget what the young designer never mentions—he lost his right hand and half his right arm in a childhood accident.

In the hard-boiled fashion world, Pomarede's story stands out like a tale by Dickens.

His father was a poor cobbler in a little village of the Pyrenees, until a war wound left him unable to work at all. There were five children, and when Jean's accident happened—he was 5 years old then—the family was too poor to keep him.

He was given to three elderly sisters, well-off spinsters who had a house with servants, gave receptions and spent their evenings sewing and embroidering for charities.

The little boy was taught sewing skills by the sisters.

"When I came to Paris I had trouble finding work," says Jean, "so I went to a fashion design class, and I started with Christian Dior, his last year at Lelong."

For the last seven years Pomarede has been sole designer for Heim. He had had many offers from America, and although he visited the fashion industry in New York two years ago, he says he has no desire to work there.

His successful career has brought him a country house with a large garden on the seaside in Provence. His sister Maria lives with him in Paris and his brothers have become a musician and a floral landscape artist. His widowed mother lives in Pouillon,

near Dax. Times have changed, too, for the elderly maiden ladies who brought him up, and it is now Jean who helps the two surviving sisters.

As a designer, Pomarede hates the restrictions that business considerations impose. "I would like sometime to have my own house, but I am frightened of all that practical side of it," he explains.

Prices he finds far too high, and as far as possible he is turning from expensive silks to less expensive woollens. What he calls "wool canvas" is a new material with a very soft draping quality.

Rose is his favorite color. He hates wamp sheaths, favors a long line without emphasis on the waistline. He prefers American women as clients because of their enthu-

siasm for new things. "They want simple, practical but elegant clothes," he says.

"Frenchwomen are too fond of little chichis (frills). In real high fashion you must strip, strip, strip, and finish with something that is simple but has personality."

It takes Pomarede two months to create his three collections for the season, and after the openings he takes a month to retreat to his country house.

"My passion is to make flowers grow in difficult places, and I have a wonderful rock garden. I like boating and listening to music, but most of all I like just dreaming. I don't go to movies and I don't read," he says. "I love cats, and my garden is always full of strays because I put out milk for them."

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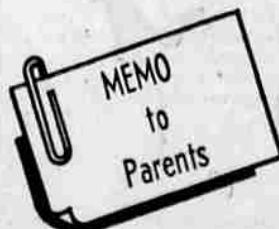
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