

SOUTHERN OREGON HERITAGE

Autumn 2005 Vol. 8, No. 4

Today



ANNE MCCORMICK: A MODERN LADY FOR MODERN TIMES

PUTTING UP JARS

ETIQUETTE OF THE TABLE

BIG BLACK SPIDERS

ACORNS, BERRIES AND CAMAS

ROGUE VALLEY HEIRLOOM RECIPES



THE MAGAZINE OF THE SOUTHERN OREGON HISTORICAL SOCIETY

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Designer & Photographer, Tracy Murphy
Assistant Photographer, Anthony DiMaggio
Editorial Assistant, Sharstin Brannock

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Autumn 2005 SOUTHERN OREGON HERITAGE TODAY



From the Director

Dear SOHS members and friends:

Thank you to all our readers and members who wrote and called to congratulate us on our last issue of *Southern Oregon Heritage Today*, which focused on race and ethnicity in Southern Oregon. We appreciate your support. We hope you find the current issue, which focuses on the region's history of food and food preparation, as interesting and informative.

There has been a lot of activity in the past few months around SOHS, and I want to take this opportunity to summarize: We have completed the first big phase of the move of our administrative offices to Jacksonville. Most offices and employees are now moved out of the History Center in Medford and are in the Museums complex in Jacksonville.

As you may have read in the local newspaper, SOHS has leased the majority of the space in the History Center to Lithia Motors' real estate division for use by Lithia as office space. It's a good deal for Lithia, which needs space, and a good deal for SOHS, which needs new revenue sources. Our Research Library and Collections Department will continue to operate at their current locations at the History Center until we find a new permanent home for them. Meanwhile, the remodeling of the Hanley and Ferguson buildings behind the museums continues. That work should be concluded by winter.

I want to thank the 400-plus new members of the Society who joined during our recent membership campaign. Welcome to the Southern Oregon Historical Society. We hope you will enjoy the magazine, our exhibits and programs, Hanley Farm and the other special events we put on during the coming year. Thank you for joining.

Finally, for those of you who might be looking for an ideal gift for the holidays, please consider giving a gift membership in SOHS. Give the gift of history.

John Enders
Executive Director



ON THE COVER
(detail)

John Gribble and friends cooking outdoors, circa 1910.

SOUTHERN OREGON HISTORICAL SOCIETY PHOTO #16413



These illustrations are from a scrapbook in the SOHS collection, circa 1925.



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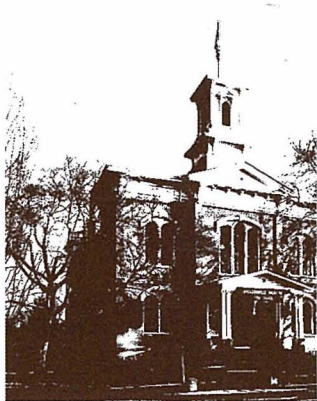
FROM THE KITCHEN OF...

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A Recipe for Confusion?

Ingredients:

- One tablespoon of Relocating to Jacksonville.
- Two cups of What About the Research Library?
- Three large helpings of New Phone Numbers.

Stir in a large fish bowl for several months and voila! Confusion Soufflé

But the good news is that the first phase of the Historical Society's relocation to Jacksonville is complete and we can now provide enough information to clear up any confusion. As of this issue of the magazine, here are the facts:

- Our administrative offices are now in Jacksonville and renovation of the Hanley and Ferguson buildings (located behind the museums) is moving toward completion.
- Lithia Real Estate, Inc. is continuing to remodel and relocate its offices to the former History Center in Medford.
- The Historical Research Library remains in its Medford location and will do so for the foreseeable future. It is open, as usual, Tuesday through Friday, 1:00-5:00 pm.
- Our Graphics and Collections departments continue to work out of the Medford location.

Listed below are our current phone numbers and department extensions in order to help you stay in touch with us:



Main Number: 541-773-6536

Executive Director, John Enders: 245
 Finance and Rentals, Maureen Smith: 222
 Development/Membership, Richard Seidman: 226
 Education/Programs, Stephanie Butler: 229
 PR/Marketing, Harley B. Patrick: 228
 Volunteer Coordinator, Lara Duran: 223

New Phone Numbers

Historical Research Library, Carol Samuelson: 541-858-1724
 Collections & Exhibits, Steve Wyatt: 541-858-1682
 Graphics & Photography, Tracy Murphy: 541-858-1954

We hope you find this information useful. We value your continued support and always welcome your comments and suggestions.

exhibits

AT THE JACKSONVILLE MUSEUM

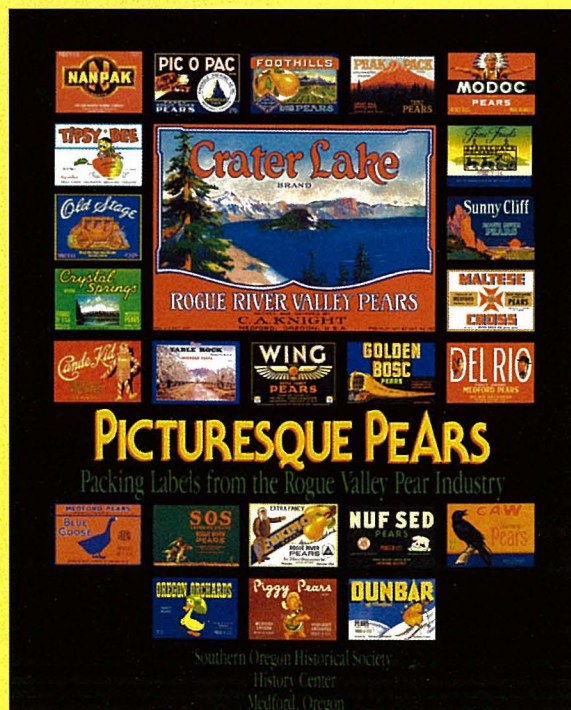
5TH & C STREETS, JACKSONVILLE

PETER BRITT THE MAN BEYOND THE CAMERA

MUSEUM HOURS:

The Jacksonville and Children's Museum

Wednesday through Sunday, 10am to 5pm.



PEAR POSTER SALE

Originally produced by SOHS in 1992, these beautiful Rogue Valley Packing Label posters are now available at our Online History Store for only \$8.95 (plus S&H).

TO ORDER: Log on to www.sohs.org and follow the links to the Online History Store. Supplies are limited, so order yours today.

then and now

Cubby's Drive-In, located on the corner of South Pacific Highway and Stewart Avenue, was a popular Medford hangout between 1956 and 1974.



SOUTHERN OREGON HISTORICAL SOCIETY PHOTO #8949

Today, the same corner is home to many new businesses that have emerged over the last 40 years.



These local ads are from the cookbook pictured, published in 1909.

The secret of satisfying a man's appetite is in keeping his stomach in a perfectly healthy condition. This is accomplished by serving a bottle of

COLESTIN MINERAL WATER

with each meal, making dyspepsia an impossibility. Remember, pure water is as essential to good health as good food. A trial will convince you that COLESTIN is best of all. VIVE, VALE (live and be well) is our motto. Don't forget the name COLESTIN. Delivered at your door by P. C. BIGHAM, of the

MEDFORD SODA WORKS

Phone 94



You will need no recipe for nice White Clothing
Send your laundry to the

MEDFORD DOMESTIC LAUNDRY

GLEN FABRICK, Manager
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Electric Irons save fuel and time.

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Electric Percolators will make coffee on the table while the rest of the meal is being served.

The Electric Vacuum Cleaner is the greatest invention of the age; sucks all dust from carpets, rugs, curtains, floors and walls into a dust tight box. A child can operate it.

Ask us about these and other Electrical Conveniences

ROGUE RIVER ELECTRIC CO.

209 West Main Street, Medford

J. G. HODGES

B. WETZEL

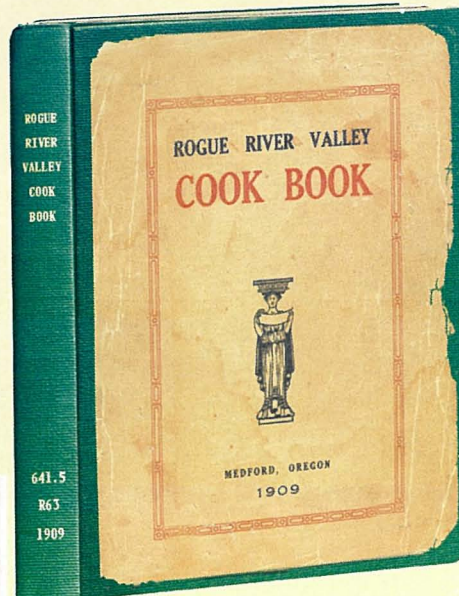
THE MEDFORD BAKERY and DELICATESSEN

First Class Pastry and Bread

Lunches to Order for Picnics, Parties, Etc.

22 South Central Avenue

Phone 2151

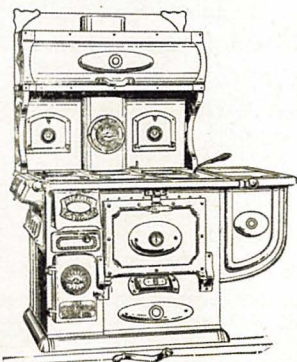


SOUTHERN OREGON HISTORICAL SOCIETY ACCESSION # 2001.104.1

Buy a "Real Estate Range"
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The only Complete House-
furnishers in Southern Oregon



Plain and
Decorated
China
Graniteware
Glassware
Tinware
Cooking
Utensils

Just ask for it
We've got it

Olmstead & Hibbard

Dealers in

Fancy and Staple Groceries

131 West Main Street

Phone Main 575



Bank Your Money With Mother Earth

And reap dividends in golden Newtowns
Comice Pears and all the luscious fruits
produced so abundantly by the tested soil
in

Crestbrook Orchard Tracts

Situated across the county road from
HILLCREST. They contain the same
quality and depth of soil as this famous
orchard.

We plant and care for the land if desired
and give it thorough and scientific
attention

Oregon Orchards Syndicate

Selling Agents
Rogue River Valley

Anne McCormick:

A Modern Lady for “Modern Times”

One Woman’s Influence on Southern Oregon’s Home Extension

By Dawna Curler



Anne McCormick in Southern Oregon, 1917.

PHOTO COURTESY OF ANNETTE BUCHANAN

BORN OF PIONEER PARENTS IN 1890, ANNE MCCORMICK was raised on a small subsistence farm in Lebanon, Oregon. She knew the old ways of the settlers, but Anne came of age in the early 1900s and met the Twentieth Century head on.¹ As a graduate of Oregon Agricultural College (now Oregon State University), in Corvallis, Anne embraced the modern technologies and scientific methods of home economics and worked diligently to bring others along with her. Although Anne McCormick spent just two years in the Rogue Valley, the work she did between 1917 and 1919 as Southern Oregon’s first Home Demonstration Agent laid the foundation for a strong home extension program that continues to this day.

Oregon Agricultural College established an off-campus extension service in 1911 to provide agricultural assistance to the non-academic community.² By the time the nation entered World War I, male extension agents were already teaching modern farming practices in Southern Oregon but home economics issues had not yet been addressed. After the declaration

of war in April 1917, nearly two thousand “emergency” home economists were hired throughout the nation to encourage victory gardens and food conservation due to national food shortages.³ Anne McCormick was the Emergency Home Demonstration Agent assigned to Jackson and Josephine counties.

During her first year of work, McCormick visited forty-two different communities.⁴ She organized a Home Economics Committee to help form study clubs in a number of those communities and gave lectures and demonstrations at schools and at Grange, PTA, Red Cross, and Ladies’ Civic Club meetings. Anne also met individually with women in their homes and organized a home study tour.

In her first annual report, McCormick expressed pleasure with her Southern Oregon assignment but also noted drastic contrasts between some of her rural and urban clients and their receptivity to her programs.

The people in these secluded mountainous communities were at first somewhat suspicious of a person bearing such a title as "Home Demonstration Agent" and seemed determined to guard themselves and their homes against any attack from such "outside interference." In these sections, especially the arid mining districts, sanitary conditions were found bad. One saw many open wells, filthy outside toilets, and flies and bedbugs in nearly every home. Children in these communities were not getting the kind of food needed for their growth and development... I quickly realized the opportunity for service in these communities, and although it was difficult at first to get women to understand the nature and purpose of home demonstration work, it seems to me now, looking back over the year that some little improvement has been effected in their lives... In the open Rogue River Valley, around the cities of Medford, Ashland, Grants Pass and other smaller towns, I found many progressive, well educated people who from the first were willing to co-operate with me in any work I attempted in their communities.⁵

McCormick addressed all areas of home economics including household management, sanitation, and the repair and care of clothing. But the production, preservation, and preparation of food, child welfare, and nutrition were especially high priorities. McCormick gave immediate attention to a food conservation campaign because of the need to save certain foods for soldiers and allies overseas. She distributed information and recipes for food conservation through the newspapers, gave lectures illustrated with colored slides supplied by the OSU Extension office, and enlisted high school Domestic Science teachers to give a ten-lesson course outlined by the Food Administration. Homemakers were taught to make "wheatless" breads and to make sugar beet and grape syrups as sugar substitutes.⁶

The programs encouraged residents to produce more food at home through the cultivation of gardens and the raising of bees, chickens, and rabbits. Housewives learned the latest scientific methods of preserving home produce and were taught water-glassing, a method of preserving eggs in a solution of water and sodium silicate. Canning clubs organized and members learned to can salmon from the Rogue River, meats, fruits, and vegetables. In an appreciative letter, Mrs. Tucker of the Bellevue neighborhood in Ashland wrote, "I know of many women who were disgusted with corn canning so thought they would never do it again, but with your aid given at your demonstration, they have done it again. So have I."⁷

In addressing drying techniques for fruits and vegetables, McCormick promoted the construction and use of a small, homemade dryer and reported that forty had been built and were used in Rogue Valley homes. A 1917 Department of Agriculture bulletin that she may have distributed as educational literature suggested an interesting variety of vegetables could be dried including Irish and sweet potatoes, celery, spinach, chard, beets, carrots, pumpkins, cabbage, and cauliflower.⁸

Children's nutritional needs greatly concerned McCormick. She felt this was "by far the most important work" and stressed the relation of "right food combinations" to good health.⁹ McCormick taught the importance of vegetables, cereals, eggs, and dairy in a child's diet and implemented a hot lunch program in thirty Jackson County schools.¹⁰

The "hot lunch" was a bowl of soup that supplemented other food from a pupil's lunch pail. Several of the oldest girls in the classroom prepared the soup on a portable two-burner oil stove or flat-topped heating stove if the room had one. Students brought contributions for the cooking pot from home and the soup simmered while they did their morning lessons.



Hot soup being served at Roosevelt School in Medford, 1919.

PHOTO COURTESY OF OSU EXTENSION SERVICE, JACKSON COUNTY

After the Armistice was signed in November 1918, McCormick continued her work in the Rogue Valley, although her regular duties were interrupted for several months by the Spanish Flu epidemic. Between November and January she prepared meals and cleaned homes for sickened families and used "the press" to distribute nutritional information for feeding the sick and "keeping up the resistance of the body."¹¹ Anne McCormick had a passion for travel, so in 1919 she resigned her post and headed for New York City where she attended Columbia University and worked with new immigrants in the Bowery. A few years later she returned to the west coast, settling in Santa Cruz, California, where she again worked as an extension agent until she married and raised her family.¹²

The work begun by Anne McCormick has continued for nearly a century under the direction of successive home extension agents. While today's agent uses different terms and finds the Internet helpful in disseminating information, many of the issues dealt with—including nutrition and the welfare of young children—are the same. Because of a greater senior population now, more age-related matters are addressed and the original study groups have become volunteer groups of master gardeners, master food preservers, and family community educators. In spite of modern differences, the home extension program still strives for the same goal that Anne McCormick did: meeting specific community needs that are relevant to the times.¹³ 🏠

Dawna Curler is a writer and historian, and worked for the Southern Oregon Historical Society for 22 years.

ENDNOTES

1. Anne McCormick's father, born in 1833 came to California during the gold rush of the 1850s before settling in Oregon. Her mother, born in 1850, came to Oregon by covered wagon from Canada. Anne and five of her six siblings all attended college. The various brothers and sisters paid for each other's education. Interview with Annette Buchanan, OH 622, SOHS; Buchanan. "An Educated Farm Girl," *Special Women in Our Lives, A Family Scrap Book*, AARP, p. 15.
2. Oregon State University Library website, <http://osulibrary.orst.edu/archive/rg/rg111deg.html>
3. "Personal Work of County Agents of Great Value," *Medford Mail Tribune*, December 7, 1918.
4. Anne McCormick was originally assigned to both Jackson and Josephine Counties. After June 30, 1918 she devoted fulltime to Jackson County. "Some of the Home Demonstration Work," *Jackson County Farm Bureau New*, Vol.1, No. 1, January 25, 1919. SOHS vertical files.
5. McCormick, Anne. "Annual Report, Home Demonstration Work in Jackson and Josephine Counties, September 1st 1917 to November 1918." Unpublished manuscript in files of Jackson County/ OSU Extension Service.
6. Ibid.
7. Ibid.
8. In her annual report, Anne McCormick mentions distributing "bulletins" which could have included the following: "Drying Fruits and Vegetables in the Home, With Recipes for Cooking," *Farmer's Bulletin 841*, United States Department of Agriculture, Washington D.C., June, 1917.
9. McCormick, 1917 -1918 annual report, pp.10-11.
10. Although designed for rural schools, the hot lunch program was so successful that four city schools also adopted the plan. McCormick, Anne. "Home Demonstration Work, Jackson County, Oregon, November, 1918 to July 1, 1919. (second annual report) Unpublished manuscript in files of Jackson County/OSU Extension Service.
11. Ibid, p.1.
12. Interview with Annette Buchanan, OH 622, SOHS; Buchanan. "An Educated Farm Girl," *Special Women in Our Lives, A Family Scrap Book*, AARP, p. 15.
13. Johnson, Sharon (assistant professor in family and community development, OSU Extension), phone conversation with the author, July 26, 2005.



Anne McCormick, still doing extension work in 1921.

PHOTO COURTESY OF ANNETTE BUCHANAN

Putting Up Jars:

Preserving Food in the Early 1900s

By Sherry Wachter



HEIRLOOM RECIPES AREN'T ALWAYS SAFE

So you found Great Aunt Bertha's pickle recipe and you're thinking you'd like to try it out? Think again. There are several reasons to treasure that recipe as a family heirloom—and keep it as far away from the kitchen as possible.

1. There is no guarantee that Aunt Bertha's pickles were safe even when she made them. Consider the tragic—and possibly apocryphal—case of the Southern Oregon family that was nearly wiped out at a family reunion. Somebody brought some pickled asparagus, which apparently just about everyone loved. The asparagus was tainted and most of the family died as a result.
2. The second reason using that old recipe might not be such a good idea is that we really can't be sure exactly what went into it. Take vinegar for instance. For a housewife a century ago, vinegar was one of those things she made at home.¹ As it turned out vinegar can be, and was, made from just about anything, which meant that there was no way of determining how much vinegar was needed to completely pickle the fruit or vegetable. There's no way of knowing how strong Aunt Bertha's vinegar was. Even if you follow the recipe to the letter, your pickles will probably not turn out like hers did—and might not even be safe.
3. The third reason to leave that recipe in the scrapbook is that vegetables and fruits have come a long way in the last century. As a result of genetic manipulation, grafting, and biological engineering, their acidic makeup may not be what it was in Aunt Bertha's day. A recipe written to work with Aunt Bertha's vegetables may come out very differently for you—and again, might be deadly.

DOES THIS SMELL FUNNY TO YOU?

FOOD COVERED IN MOLD OR IN AN ADVANCED STATE OF DECAY is easy to spot. But how did our great-grandparents know about some of the less obvious ways food went bad? They devised tests.

Canning using brass and copper kettles was an established practice, in spite of the fact that foods cooked and left standing in the pot reacted with the brass or copper to produce acetate of copper, or canker—also called verdigris. While the obvious solution would seem to be not using a copper kettle (and eventually they did disappear), crafty canners devised simple chemistry experiments to let them know if their canned food was safe to eat.

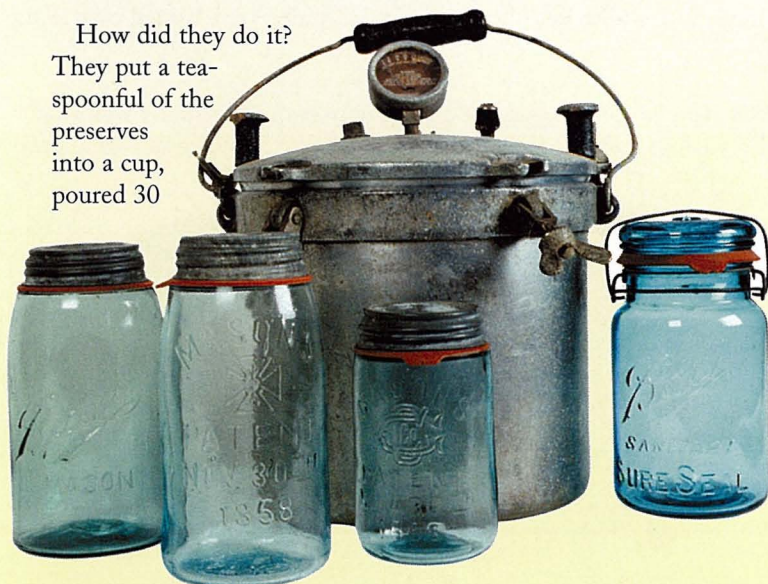
How did they do it? They put a teaspoonful of the preserves into a cup, poured 30

drops of vinegar over it, and stirred it with a clean knitting or darning needle. If canker was present, the needle turned red. If no red had appeared after six to eight hours, the preserves were declared safe.²

Meat, and other food that can become dangerous without showing obvious signs of decay, was often stored in a granite box down a well, in a springhouse, or in a running stream. Homemakers were advised to set the box in a stream and watch the water flow over the meat. As long as the meat remained firmly on the bottom of the box it was safe. When it started to float, it had to be used immediately.

"The outside may be somewhat whitened, but the flavor will be uninjured," says turn-of-the-century home economist Sidney Morse. He further advises that meat that has perhaps failed the float test can be used if one applies "a solution of chloride of soda by means of a soft clean brush or sponge. With this quickly wash over the tainted portions and rinse immediately with fresh water. Afterwards broil or roast the meat so as to expose the tainted portion to a high temperature and char it with the heat."³

Sherry Wachter is a writer, illustrator, and graphic designer who cans only when she has to. This is an excerpt from Wachter's "Always Use a Silver Knife" originally published in the August 1999 edition of Southern Oregon Heritage Today.



PRESSURE COOKER AND MASON JARS FROM THE SOUTHERN OREGON HISTORICAL SOCIETY COLLECTION.
PHOTO BY DANA JACKSON

ENDNOTES

1. Sidney Morse, "Preservation of Meat and Vegetables," *Household Discoveries*, The Success Company: New York, 1908, p. 561
2. Morse, p. 559
3. Morse, p. 590

Big Black Spiders

By Steve Wyatt

BIG BLACK SPIDERS STOWED AWAY IN MANY of the wagons crossing the Oregon Trail in the 1850s. For many pioneers, a spider in the wagon was a conscious decision, whether arachnophobia was a problem or not.

The spiders of the Oregon Trail were not bugs, but rather cast iron, three-legged predecessors to the modern frying pan. With some imagination, arachnid legs can be seen holding up the pan's round black body. The spider's legs elevated the cooking surface above the hot coals of a fire. Once cook stoves became more commonplace, the spider's legs became obsolete and it eventually evolved into the modern, legless, flat-bottomed frying pan. For some, however, the spider name stuck long after the evolution was complete.

The "spider" name for the three-legged pan can be traced to early nineteenth century New England. Cookbooks calling for its use were generally published in the region. The first known use of the term "spider" in terms of cookware dates back to 1790. An advertisement in a Pennsylvania newspaper announced:

"William Robinson Junr. Hath for Sale ... bake pans, spiders, skillets."

Since Robinson's spiders were neither baking pans nor skillets (small-legged pots used for cooking on the hearth) they were by default a frying pan. Recipes from the era confirm this.

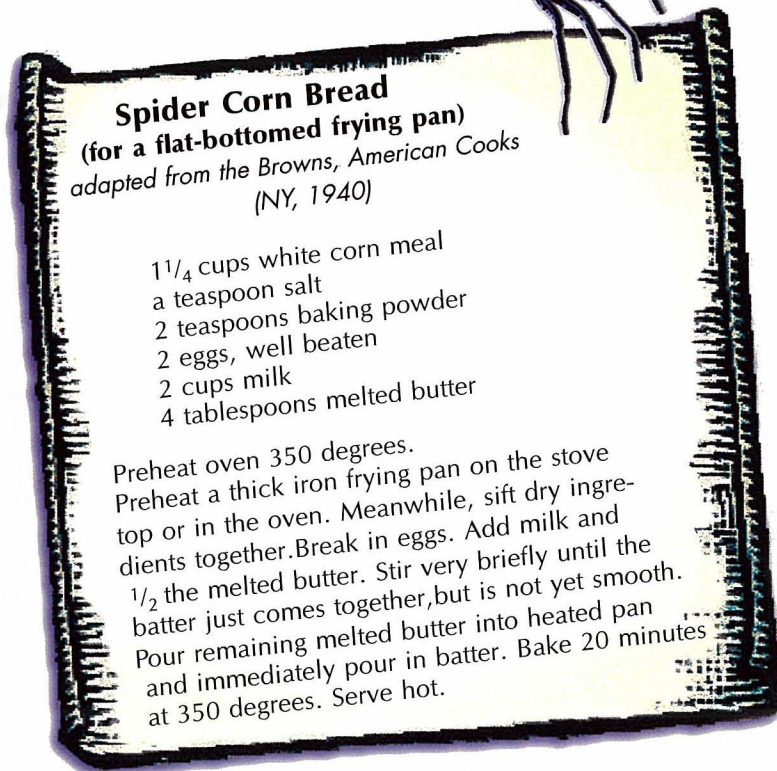
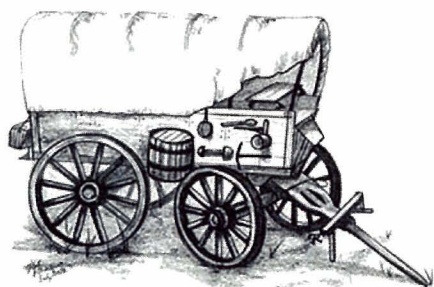
A generous helping of multigenerational history comes with the flat-bottom spider pictured here. Williams family legend has it that this particular spider came with them when they immigrated from France around 1767. The great-grandmother of the last family member to possess this pan used it to cook a farewell dinner for her husband and son when they were called away to fight in the War of 1812.

Decades later this spider crossed the plains in the family's ox-driven wagon on the journey to Astoria. When they ventured to the California Gold Rush, the spider accompanied them and served to help feed the family.

In 1865 the Williams put down roots in Southern Oregon. In 1938, a family member turned over this spider to the Jacksonville City Museum and shared its rich history. After the city museum closed in the late 1940s, its collection—and the spider—were turned over to the Southern Oregon Historical Society.

This well-used, well-traveled, eleven-inch, black, pitted, and slightly warped spider speaks of our culinary past, our nation's westward growth, and Southern Oregon history. Proof positive that a recipe for an engaging history of this region calls for a myriad of ingredients—even spiders.

Steve Wyatt is the former curator of Collections and Exhibits at Southern Oregon Historical Society.



SOUTHERN OREGON HISTORICAL SOCIETY ACCESSION #561

Etiquette of the Table.

THE TABLE--HOW TO SET AND ARRANGE IT.

THE dinner-hour will completely test the refinement, the culture and good breeding which the individual may possess. To appear advantageously at the table, the person must not only understand the laws of etiquette, but he must have had the advantage of polite society. It is the province of this chapter to show what the laws of the table are. It will be the duty of the reader, in the varied relations of life, to make such use of them as circumstances shall permit.

Rules to be Observed.

Sit upright, neither too close nor too far away from the table.

Open and spread upon your lap or breast a napkin, if one is provided—otherwise a handkerchief.

Do not be in haste; compose yourself; put your mind into a pleasant condition, and resolve to eat slowly.

Keep the hands from the table until your time comes to be served. It is rude to take knife and fork in hand and commence drumming on the table while you are waiting.

Possibly grace will be said by some one present, and the most respectful attention and quietude should be observed until the exercise is passed.

It is the most appropriate time, while you wait to be served, for you to put into practice your knowledge of small talk and pleasant words with those whom you are sitting near. By interchange of thought, much valuable information may be acquired at the table.

Do not be impatient to be served. With social chit-chat and eating, the meal-time should always be prolonged from thirty minutes to an hour.

Taking ample time in eating will give you better health, greater wealth, longer life and more happiness. These are what we may obtain by eating slowly in a pleasant frame of mind, thoroughly masticating the food.

If soup comes first, and you do not desire it, you will simply say, "No, I thank you," but make no comment; or you may take it and eat as little as you choose. The other course will be along soon. In receiving it you do not break the order of serving; it looks odd to see you waiting while all the rest are partaking of the first course. Eccentricity should be avoided as much as possible at the table.

The soup should be eaten with a medium-sized spoon, so slowly and carefully that you will drop none upon your person or the table-cloth. Making an effort to get the last drop, and all unusual noise when eating, should be avoided.

If asked at the next course what you desire, you will quietly state, and upon its reception you will, without display, proceed to put your food in order for eating. If furnished with potatoes in small dishes, you will put the skins back into the dish again; and thus where there are side-dishes all refuse should be placed in them—otherwise potato-skins will be placed upon the table-cloth, and bones upon the side of the plate. If possible, avoid putting waste matter upon the cloth. Especial pains should always be taken to keep the table-cover as clean as may be.

Eating with the Fork.

Fashions continually change. It does not follow, because he does not keep up with them, that a man lacks brains; still to keep somewhere near the prevailing style, in habit, costume and general deportment, is to avoid attracting unpleasant attention.

Fashions change in modes of eating. Unquestionably primitive man conveyed food to his mouth with his fingers. In process of time he cut it with a sharpened instrument, and held it, while he did so, with something pointed. In due time, with the advancement of civilization, there came the two-tined fork for holding and the broad-bladed knife for cutting the food and conveying it to the mouth. As years have passed on, bringing their changes, the three and four-tined forks have come into use,

and the habit of conveying food with them to the mouth; the advantage being that there is less danger to the mouth from using the fork, and food is less liable to drop from it when being conveyed from the plate.

Thus the knife, which is now only used for cutting meat, mashing potatoes, and for a few other purposes at the table, is no longer placed to the mouth by those who give attention to the etiquette of the table.

Set the table as beautifully as possible. Use only the snowiest of linen, the brightest of cutlery, and the cleanest of china. The setting of the table (Fig. 9) will have fruit-plates, castors and other dishes for general use, conveniently placed near the center. The specific arrangement (Fig. 10) of plate, knife, fork, napkin, goblet and salt-cup, is shown in the accompanying illustration.

It is customary for the gentleman who is the head of the household, in the ordinary family circle, to sit at the side of the table, in the center, having plates at his right hand, with food near by. When all the family are seated, and all in readiness, he will serve the guests who may be present; he will next serve the eldest lady of the household, then the ladies and gentlemen as they come in order. The hostess will sit opposite her husband, and preside over the tea, sauces, etc.

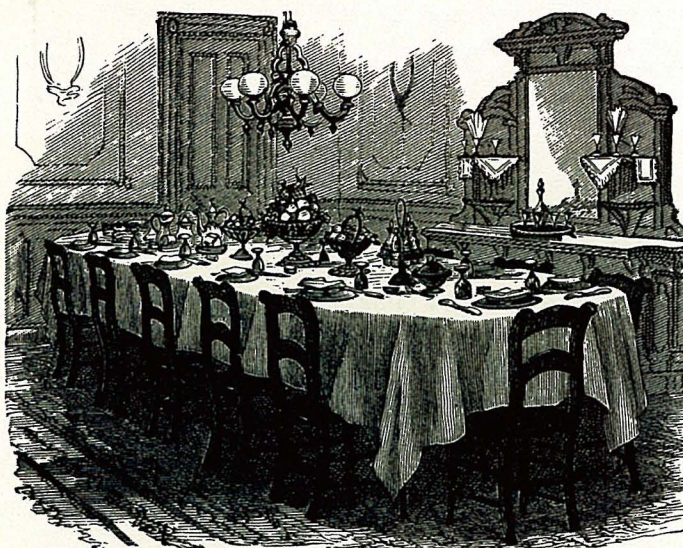


Fig. 9 The general arrangement of the table set for a party of twelve persons. The plates are often left off, and furnished by the waiter afterwards.

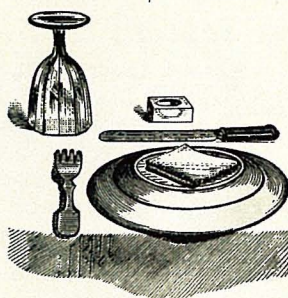


Fig. 10. Relative position of plate, napkin, goblet, salt-cup, knife and fork, when the table is set.

This menu is from Valentine's Cafe, formerly located at 5 S. Riverside in downtown Medford, circa 1935.

OUR INCOMPARABLE SANDWICHES

PLEASE ORDER BY NUMBER

- No. **1** Fresh Hamburger (Honest) Mixed with Onions and A-1 Sauce with Melted Cheese on Toast (This is a real hot number) **35¢**
- No. **2** Chicken White Meat on French Toast Sandwich (Fit for a king) **50¢**
- No. **3** Fresh Raw Hamburger with Onions on Rye or White (This will pep you up) **20¢**
- No. **4** Boiled Ham, Melted American Cheese, Sliced Onion on Toast **25¢**
- No. **5** Chicken, Cold Tongue, Lettuce and Tomato (This is always good) **35¢**
- No. **6** Chopped Chicken Liver Sandwich (Open) on Rye or White (Soothing and satisfying) **25¢**
- No. **7** Special Melted Cheese on Toast, Baked with Stuffed Olives (Good and How) **30¢**
- No. **8** Filet Mignon on Toast with Lettuce and Sliced Onion **60¢**
- No. **9** Imported Sardines with Shredded Lettuce and Mayonnaise on Toast (Light and healthful) **25¢**
- No. **10** Crab Meat with Mayonnaise or 1000 Island Dressing (It's a pay off) **35¢**
- No. **11** Open Turkey Sandwich, All White Meat **35¢**
- No. **12** Top Sirloin Sandwich **50¢**

Special Three Decker Toasted Sandwiches

- No. **1** Virginia Baked Ham, Turkey, Tomato, Lettuce and Mayonnaise **50¢**
- No. **2** Sliced Chicken, Bacon, Lettuce, Tomato and Mayonnaise (The old reliable) **50¢**
- No. **3** Ham, Melted Swiss Cheese on French Toast (Everybody's favorite) **50¢**

Drink Extra with Above Orders

Our Tasty Salads

- | | |
|---|-------------------------------|
| Fresh Vegetable Salad, Hard | Whole Cracked Crab, 1000 |
| Boiled Egg 40c | Island Dressing 60c |
| Fresh Crab Salad 40c | Crab Louie 60c |
| Tuna Fish Salad 40c | Half Portion 40c |
| Shrimp Salad 40c | Waldorf Salad 40c |
| Half Cracked Crab, 1000 | Special Fruit Salad 40c |
| Island Dressing 40c | |
| Imported Sardines with Hearts of Lettuce and 1000 Island Dressing | 45c |
| Lettuce and Tomatoes with French or 1000 Island Dressing | 30c |

Cold Plate Specials

- | | |
|--|---|
| Cold Sliced Chicken, Asparagus Tips 65c | Kosher Liverwurst, Potato Salad 45c |
| Assorted Cold Meats 60c | Cold Plate Imported Salami 45c |
| New England Meat Leaf, Sliced Tomatoes 45c | Genuine Italian Salami 45c |
| Cold Ham, Pork, Tongue or Beef and Potato Salad or Sliced Tomatoes 50c | Special Dutch Lunch 45c |
| | Home Made Head Cheese 45c |

Miscellaneous

- | | |
|--------------------------------|------------------------------|
| Chinese Pork Noodles 30c | Hot Chicken Tamale 40c |
| Chicken 35c | Home Made Chili 25c |
| Italian Raviolas, en Casserole | 35c |

Drinks Extra with All Above Orders

VALENTINE'S

Steaks

We Use Swift's Premium Steaks
Finest That Money



Large T-Bone
Extra Cut for
New York Steaks
Extra Cut for

- | | |
|---------------------|-----|
| Fancy Rib Steak | 65c |
| Old Fashioned Steak | 55c |
| Chicken Fried Steak | 55c |
| Plain Pounded Steak | 55c |
| Hamburger Steak | 45c |
| Pork Sausages | 45c |
| Link Sausages | 45c |
| Pork Chops | 50c |
| Lamb Chops, French | 60c |

Mushrooms

Steaks Smothered in
Vegetables, Potatoes, Bread, Butter
We Serve All Steaks

Fish



Fried Chicken
Grilled Ham
Fried Whitefish
Kipperd
Fried Smoked
Whole Fish

- | | |
|--------------------------|---------------------------|
| Whole Cracked Crab, 1000 | Island Dressing 60c |
| Whole Cracked Crab | 60c |
| Half Portion | 40c |
| Crab or Shrimp Cocktail | 25c |
| Fresh Crab Cocktail | 25c |
| Fresh Olympia Oyster | |
| Cocktail | 35c |

Eggs



(2) Eggs, Any
Plain Omelet
Ham Omelet
Bacon Omelet
Mushroom Omelet
Cheese Omelet

- | | |
|-----------------------------|-----|
| Bacon and Eggs | 50c |
| Fried Corn Meal Mush, Bacon | 45c |
| Fried Breakfast Bacon | 50c |
| Swift's Premium Ham | |



Cold Tongue
Roast Pork
Cold Ham
Drink Extra

WE SERVE FLUHRER'S BREAD AND ROLLS

UTINE'S

and Chops

Beef, Cut and Cooked to Suit You	
Buy and Well Aged	
\$1.00	Large Filet Mignon.. 1.25
1.80	Extra Cut for Two.. 2.50
1.00	Top Sirloin Steak... 1.00
1.80	Extra Cut for Two.. 1.70
Veal Chops	60c
Veal Steak	60c
Genuine Fried Calves' Liver.....	50c
With Bacon or Onions.....	65c
Calves' Brains and Scrambled	
Eggs	40c
Breaded Veal Cutlets.....	60c
Fried Spring Chicken,	
Unjointed	75c
Sauce 25c	
Imported Mushrooms 50c	
Coffee Served with Above Orders	
on Sizzling Platters	

Specials

Salmon, Sliced Lemon.....	50c
Steak, Drawn Butter.....	50c
Fish, Tartar Sauce.....	40c
Salmon, Boiled Potato.....	50c
Rainbow Trout.....	65c
Crab Louis, 50c; Half Portion.....	40c
Cove Oyster Stew.....	35c
Tuna Fish Salad.....	40c
Shrimp Salad	40c
Crab Salad	40c
Fried Razor Clams.....	60c
Fresh Olympia Oyster Stew.....	65c
Fresh Olympia Fry.....	75c
Fresh Eastern Oysters, Stew.....	50c
Fresh Eastern Oysters, Fry.....	50c

d Omelets

style. 30c	Spanish Omelet	45c
Eggs 40c	Green Pepper	
40c	Omelet	45c
40c	Oyster Omelet	60c
let .. 60c	Tomato Omelet	45c
40c	Ham and Eggs.....	50c
Fried Apples and Bacon.....		40c
Poached Eggs, Vienna Style		
(with cream)		60c
Fried Premium Ham.....		50c
Bacon Served Exclusively		

Meats

45c	Asst. Cold Meats.....	60c
Lamb 50c	Dutch Lunch	45c
50c	With Beer	55c
th Above Orders		

A LA CARTE MENU

Soups



Consomme	20c
Chicken	25c
Tomato	25c
Ox Tail	20c
Beef Broth	20c
Vegetable	20c
Clam Chowder	25c
Chili Con Carne.....	25c
Mock Turtle Soup.....	20c
Cream of Celery Soup.....	20c

Salads



Chicken Salad	40c
Half Portion	30c
Shrimp Salad	40c
Half Portion	30c
Crab Salad	40c
Half Portion	30c
Waldorf Salad, 40c; Half.....	30c
Potato Salad, 20c; Side Order	10c
Combination Salad 40c; Half	30c
Fruit Salad 40c; Half.....	30c
Sliced Tomatoes	20c
Sliced Cucumbers	20c
Crab Louis 60c; Half.....	40c

Garnishes and Sauces

Spanish Sauce	15c
Mushroom Sauce	25c
Tomato Sauce	15c
Country Gravy	10c
Cream Gravy	10c
Smothered Onions	15c

Potatoes



Shoestring	15c
Creamed	15c
Julienne	15c
Lyonnaise	10c
Au Gratin	20c
French Fried	10c
Hash Brown	10c
Cottage Fried	20c
Minced Potatoes in Cream.....	20c
O'Brien Potatoes	20c
O'Brien au Gratin Potatoes.....	25c
Sweet Potatoes	20c

Vegetables

Asparagus Tips on Toast.....	35c
Early June Peas.....	15c
String Beans	10c
Stewed Corn	15c
Tomatoes	10c
Spinach with Boiled Eggs.....	30c
Spinach	15c
Corn on Cob.....	15c
Fried Egg Plant.....	35c
Side Order	15c
Fried Onions	15c

Special Dishes

Pork Noodles	30c
Chicken Noodles	35c
Chili Con Carne.....	25c
Chicken Tamales	40c
Spaghetti	35c
Chicken Raviolas	35c

Sandwiches

Toasted or Plain



Hamburger	15c
Fried Egg	15c
Boiled Ham	15c
Tuna Fish	20c
Sardine	25c
American or Swiss Cheese.....	15c
Pimento Cheese Sandwich.....	20c
Lettuce-Tomato Sandwich	15c
Peanut Butter Sandwich.....	15c
Fried Ham Sandwich.....	20c
Limburger Cheese Sandwich	20c
Roast Beef Sandwich.....	15c
Roast Pork or Lamb Sandwich	20c
Ham and Egg Sandwich.....	25c
Tongue Sandwich	15c
Cheese and Ham Sandwich.....	20c
Ham and Tomato Sandwich.....	20c
Chicken Sandwich	30c
Denver Sandwich	25c
Turkey Sandwich	30c
Filet Mignon Sandwich.....	60c
Top Sirloin Sandwich.....	50c
Club House Sandwich.....	50c
Hot Pork or Beef Sandwich.....	25c
Potato Salad with Sandwiches	

5c Extra

Full Order Potato Salad 20c
Side Order 10c

Pastries



Home Made	
Cakes, per	
Cut	10c
Banana Cream	
Pie	15c
Pie a la Mode	20c
Old Fashioned Strawberry	
Shortcake, Pure Cream.....	25c
Strawberry Pie, Wh'pd Cream	15c
Jelly Roll	10c
Doughnuts	10c
Cream Puffs	10c
Cocoanut Cream Pie.....	10c
Apple Turnover	10c
Marshmallow Roll	10c
Pumpkin or Custard Pie.....	10c
Butter Horns	10c
Maple Bars (2).....	10c

Beer on Draught and in Bottles

WE USE FARMER BROTHER'S COFFEE

Acorns, Berries, and Camas: The ABC's of Native Food Resources

by Jennifer Brennock Buckner

LEAH SCHRODT, ENVIRONMENTAL EDUCATION SPECIALIST with the Bureau of Land Management, recently gave a presentation at Hanley Farm on Southern Oregon's Takelma people and the food they ate.

Because the Takelma people didn't farm, they traveled to where food resources were available according to the season. Gathering was an important activity for both men and women. Their diet consisted mostly of foods such as wild onion, miner's lettuce, tarweed, grasshoppers, black oak acorns, camas, dessert parsley, and manzanita berries. Deer and salmon, when available, supplemented their primarily vegetarian regimen.

According to Schrodt, of all the food sources, acorns were the most important for the Takelma people. Black oak acorns, which are identified by their pointed leaves, were the preferred acorn because of their higher fat and nutrient content. Acorns were gathered in late summer and fall, stored over the winter, then processed and used throughout the year.



To prepare acorns after gathering, the Takelma women shelled and mashed them with a mortar and pestle, grinding them into a fine meal or flour. The flour was placed into a sand basin and rinsed thoroughly with cold water to leach out the bitter tannins. Then, it was combined with water in a tightly woven basket to which hot rocks were added to cook the flour. Sometimes sweetened with manzanita berries, the meal was eaten as a hot cereal or formed into breads and cakes for future use.

Schrodt's PowerPoint presentation, "Takelma Seasonal Rounds," can be taken to classrooms, businesses, and campfire programs. The BLM also provides guided hikes at Table Rocks throughout the year and presentations at McGregor Park and Visitor Center during the summer and fall. For more information call Leah Schrodt at the BLM, (541) 618-2468.

The following two articles by anthropologist Nan Hannon and ethnobotanist Donn L. Todt originally appeared in the May 2000 and Nov 2001, respectively of *Heritage Today*. Each discusses an interesting aspect about Native American food resources in Southern Oregon.

Camas: Meadow Flower, Edible Root

by Nan Hannon

IN 1806, WHEN MERIWETHER LEWIS FIRST SPOTTED camas meadows, he mistook the expanses of blue flowers for "lakes of fine clear water."¹ Today, grazing animals, the plow, and the bulldozer have destroyed camas meadows in valley floor locations in much of the West, including Southern Oregon. Often, a few plants surviving along fence lines are all that remain of vast camas meadows that once fed Native American families. Camas, a plant found only in western North America, grows in British Columbia, Washington, Oregon, coastal Northern California, Idaho, Montana, and Utah. Camas is originally a Nuu-chah-nulth (Nootka) Indian word meaning "sweet."²



Remnants of an earlier time, camas lilies manage to survive in the midst of commercial development in Medford.

PHOTO BY NAN HANNON

Native Americans prized camas as a carbohydrate-rich food that could be harvested in large quantities and stored through the winter. In the Southern Oregon region, harvest took place in May and June, as family bands camped near camas meadows. While men hunted, groups of women pried mature camas bulbs from the earth with their digging sticks.

Native American harvest practices actually made a camas meadow more productive over time. Digging loosened the soil, providing a good germination bed for camas seeds and better rooting conditions for growing plants. Indian women kept the big bulbs that they dug, but tossed small ones back to keep growing. Released from competition with larger bulbs, the young bulbs flourished. As women worked through a camas patch with their digging sticks, their accidental nicking of bulb coats stimulated the plants to produce daughter bulbs.³

Camas requires slow cooking to convert its indigestible starches to sweet and nourishing fructose. Indian women constructed earth ovens by digging pits at the edges of camas meadows, lining them with rocks, and letting a fire burn to ash inside. Then they placed the camas bulbs on a layer of skunk cabbage leaves or other foliage laid atop the ashes and covered the pits with earth. Fires burned on top of the ovens for a day or more, until the camas baked to the consistency of roasted potatoes. Botanical explorer David Douglas likened the flavor to baked pears.⁴ Women shaped the cooked camas into loaves that could be stored for years.

Today camas lilies can add native beauty to a perennial garden bed. Each plant flowers for a month-long period, as three-inch blossoms open up along the stalk.

Camas and buttercups bloom together in moist meadows in May and June.



PHOTO BY DONN L. TODT

Although the quamash subspecies grows to two feet and *leichtlinii* to four feet, their sturdy stems require no staking. After bloom, the grasslike basal leaves are inconspicuous among companion plants.

Plant bulbs six inches deep and six inches apart in a sunny, moist location where the lilies can naturalize undisturbed. Since camas can take five years from seed to flowering size, and bulbs should not be removed from the wild, buy mature bulbs from native plant nurseries. In our garden, we interplant camas with *Ranunculus gramineus*, the wild yellow buttercup that often grows naturally with camas in wet meadows and blooms at the same time.

To enjoy camas in the wild, look for the tall, blue flowers along the lower portion of the trail to Upper Table Rock in May. Or from late May to early June, visit the northern portion of Howard Prairie, east of Ashland. In the large meadow to the left of the intersection between Howard Prairie Reservoir and Dead Indian Memorial Highway, camas still blooms in such abundance that the meadow looks like a lake. 🌱

ENDNOTES

1. Jim Pojar and Andy MacKinnon, *Plants of the Pacific Northwest Coast* (Vancouver: British Columbia Ministry of Forests, 1994), p. 108.
2. Edward Thomas, *Chinook: A History and Dictionary*, (Portland: Binford and Mort, 1970), p. 59.
3. Alston Thoms, *The Northern Roots of Hunter-Gatherer Intensification: Camas and the Pacific Northwest* (Ph.D. diss., Washington State University, 1989), p. 176.
4. William Morwood, *Traveler in a Vanished Landscape* (New York: Potter, Inc., 1973), p. 64.

Death Camas

by Nan Hannon and Donn L. Todt

ONE OF THE PLANTS ABOUT WHICH WE ARE MOST frequently asked is *Zigadenus venenosus*, commonly called death camas. How did Native Americans avoid poisoning themselves when death camas often grows intermingled with the true camas (*Camassia quamash*) important in Native American diets?

Native Americans kept an eye on their food gathering places, noting where death camas grew, and women surely weeded death camas out of the camas patches that they harvested. They also took careful note of the characteristics of the two plants so that they could distinguish between them.

True camas may bear either white or blue flowers. Death camas is white. The flowers of the two plants differ greatly, and the seed heads, which linger on the plant for more than a month after flowering, are also very different. And to the practiced eye, subtle differences in the bulb coat distinguish death camas from true camas. As a last resort, an Indian woman uncertain about which plant she had dug might perform the taste test. The smallest bit of death camas immediately numbs the lips and tongue, leaving no doubt that the bulb should be discarded. (We've done this experiment for you. Please do not try it yourself.)

Native Americans recognized the virtues of death camas. Various Indian tribes of the West used the *Zigadenus* species medicinally to induce vomiting, or externally as a poultice to relieve the pain of rheumatism, sprains and broken bones. Well aware of the numbing properties of the toxic alkaloid in death camas, the Navajo used a tiny amount of a pulverized bulb—with great care—to numb the area of the mouth around an aching tooth.¹

Livestock have died from grazing on the leaves of *Zigadenus* species, but there is actually no documented human fatality from consumption of death camas, a beautiful plant that commands respect.

ENDNOTES

1. Daniel E. Moerman, *Native American Ethnobotany* (Portland: Timber Press, 1998), pp. 612-613.

PHOTO BY DONN L. TODT



From the Kitchen of...

Part of the by Southern Oregon Historical Society collection, this cookbook was published in 1943 by the Medford USO Women's Victory Cookie Club.

SOUTHERN OREGON HISTORICAL SOCIETY ACCESSION # 2001.104.1

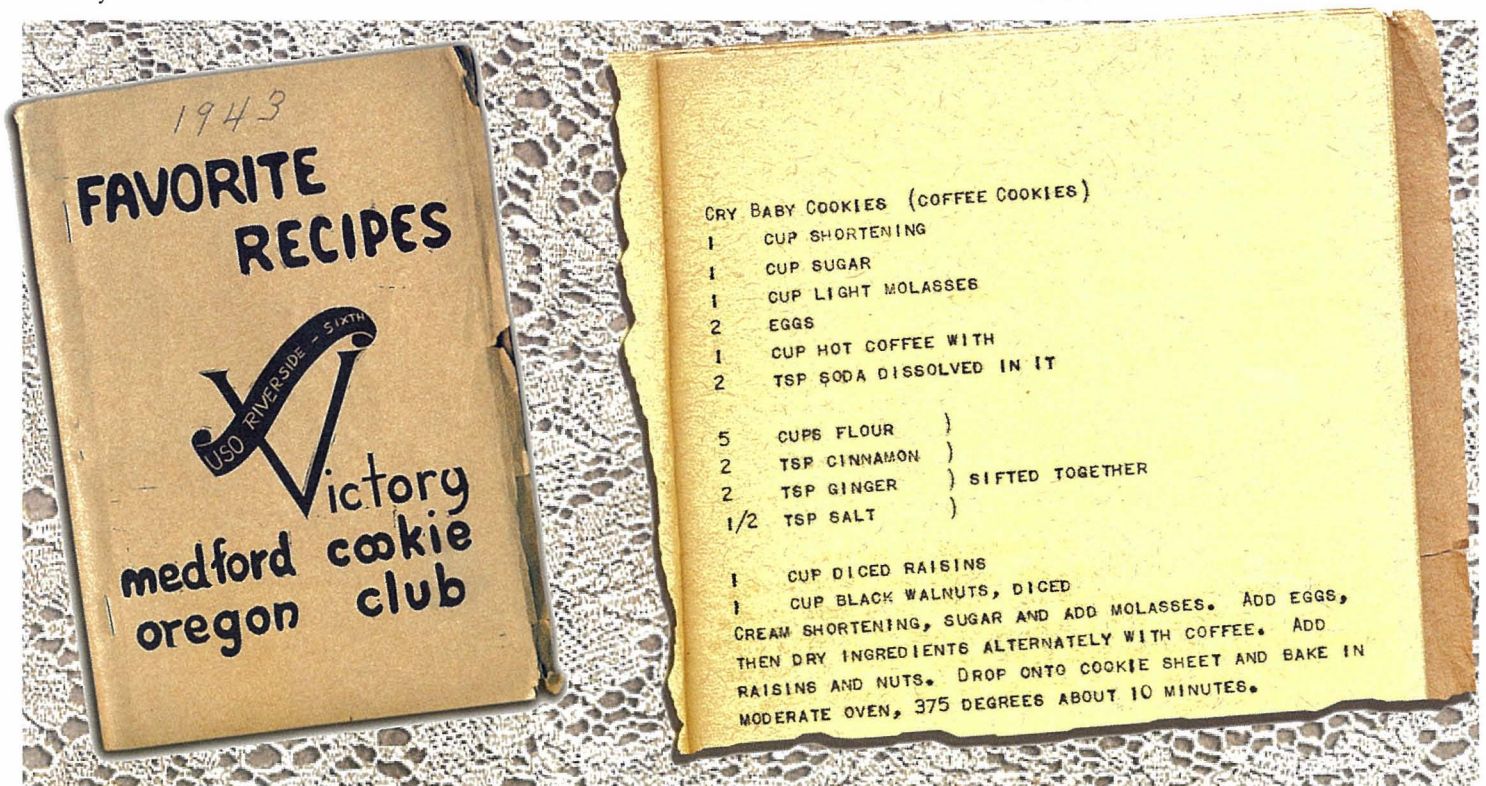


TABLE ROCK BILLIARD SALOON MUSTARD

This mustard was served at the lunch counter of Table Rock Billiard Saloon, which was operated by the Helms family 1860-1914.¹ Today the Good Bean Company coffeehouse operates at the same location in Jacksonville.

Saloon Mustard

- 3 tablespoons Coleman's dry mustard
- 6 tablespoons flour
- 1 tablespoon sugar
- 1 teaspoon salt

Mix all together. Pour in enough boiling water to make a thick paste; add enough vinegar to thin to desired consistency, but thick enough to spread on sandwiches. It will be lumpy so beat until smooth. Let stand uncovered for 24 hours.

ENDNOTES

1. "Helms Family Becomes Integral Part of Early Jacksonville Life", Table Rock Sentinel, Southern Oregon Historical Society, May 1981, pgs. 11-12



SOUTHERN OREGON HISTORICAL SOCIETY PHOTO #19541

The Rogue Creamery

"Best New Product in the World"

-National Association for the Specialty Food Trade Food Show, 2005

OPENED IN 1935, ROGUE CREAMERY IN CENTRAL POINT began producing their first blue cheese in 1957. It was claimed as the first blue cheese produced west of the Missouri River. Recently, their Smokey Blue variety, a traditional blue cheese smoked in hazelnut shells, won the 2005 Best New Product in the World award at the National Association for the Specialty Food Trade Food Show in New York.¹



DAILY NEWS, MEDFORD, OREGON, SUNDAY, MARCH 5, 1933.

C. P. CHEESE NOW ON MART; MEETS FAVOR

First bricks of Rogue River cheese manufactured in Central Point by the Rogue River Cheese & Products company, were being introduced in Medford yesterday. The cheese, regarded as having high quality, will be placed on the local market next week.

The plant has been in operation for the past month and has already shipped several tons to California markets, but has refrained from selling the product locally until properly aged, assuring the finest flavor possible. High test milk, said by factory officials to surpass that of other coast sections, is held primarily responsible for a quality product, planned to be sold throughout the country.

At the present time, the factory is manufacturing 1000 pounds daily with this output expected to be doubled in a short time. The ultimate capacity of the plant will provide for the use of 30,000 to 40,000 pounds of milk daily.

Oregon Blue Vein Buttermilk Biscuits

- 2 1/2 cups unbleached all purpose flour or whole grain pastry flour
- 2 teaspoons baking powder
- 3/4 teaspoons coarse salt
- 1/2 teaspoons baking soda
- 2/3 cup chilled solid vegetable shortening, cut into inch cubes
- 1 cup crumbled Oregon Blue Vein cheese
- 1 tablespoons chopped fresh chives
- 1 tablespoons chopped fresh thyme
- 1 cup plus 1 tablespoons buttermilk
- ground black pepper

Preheat oven to 350°F. Line a baking sheet with parchment paper. Whisk first 4 ingredients in medium bowl to blend. Add shortening; using fingertips, rub in until coarse crumbs form. Mix in 3/4 cup cheese, chives, and 1 1/2 teaspoons thyme. Make well in center; add 1 cup buttermilk and stir until dough forms, gradually mixing in dry ingredients. Turn dough out onto floured surface. Knead gently until combined. Pat dough into 1 inch thick rectangle. Cut into 8 squares. Transfer squares to baking sheet. Brush with 1 tablespoon buttermilk. Sprinkle with 1/4 cup cheese, 1 1/2 tsp thyme and pepper. Bake until golden brown, about 20 minutes.

ENDNOTES

1. www.roguegoldcheese.com, Rogue Creamery, August 2005



members

Honorary Lifetime

Francis and Mary Cheney, Ben B. Cheney Foundation, Tacoma, WA
 Patricia and Robert Heffernan, Medford
 Jean W. Jester, Sandy
 Marjorie O'Hara, Ashland
 Donald E. and Jean Rowlett, Ashland
 Maureen Smith, Gold Hill
 Mary Tooze, Portland

Lifetime \$2500

Kay and Al Alsing, Ashland
 Connie Battaile, Ashland
 Bruce and Vicki Bryden, Medford
 Leona and Robert J. DeArmond, Central Point
 Mary Delsman, Riverside, CA
 Judi Drais, Medford
 Yvonne Earnest, Medford
 H. Walter and Rosie Emori, Jacksonville
 David & Gladys Fortmiller, Talent
 Fred and Vyvan Gardner, Canyon City
 Patricia Cook Harrington, Central Point
 John and Nancy Hamlin, Medford
 Tom Hamlin, Medford
 Robert and Theodora Hight, Medford
 Edward B. Jorgenson, Medford
 Robert L. Lewis, Jacksonville
 Mail Tribune, Medford
 Eugene I. Majerowicz, Los Angeles, CA
 Alice Mullaly, Central Point
 Zoe Dell Nutter, Xenia, OH
 Ram Offset Lithographers, White City
 Ed & Laura Winslow, Central Point
 Marilyn L. Sibley, Gold Hill
 Davis Young, Medford

New & Rejoining

JUNE 1, 2005 - AUGUST 31, 2005

DIRECTOR • \$500

Sue Naumes, Medford

BUSINESS • \$250

Lithia Motors, Inc., Medford
 Combined Transport, Inc., Central Point
 Beaver Tree Service, Central Point

CURATOR • \$200

Taye Emori, Jacksonville
 Dixie Lee Fleegeer, Central Point

CURATOR/PIONEER • \$200

Dennis & Judith Barr, Medford
 Helen Collins, Medford
 Richard & Janice Orr, Cathedral City, CA

PATRON • \$100

Barbara Allen & Melanie Mularz, Ashland
 Hugh Bacon, Ashland
 Dr. Theodore & Jean Barss, Medford
 Dr. Steve & Sue Bennett, Jacksonville
 Wallace & Lucille Brill, Medford
 Betti Buonocore, Medford
 Alan & Lucille Burt, Medford
 William & Betty Jane Darling, Medford
 R.W. & Yvonne Dill, Medford
 Barbra Fields, Ashland
 Paul Finwall, Ashland

Terri & Bruce Gieg, Jacksonville
 Dr. David & Sera Gilmour, Central Point
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 Jud & Barbara Hyatt, Medford
 Sue Kupillas, Medford
 Philip Lang & Ruth Miller, Ashland
 Barbara & Robert Lawler, Medford
 Robert & Debra MacCracken, Snohomish, WA
 Diana & Jerry Marmon, Medford
 Dr. Greg & Connie Miller, Medford
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 Marguerite Mullaney, Medford
 Alan & Marjorie Neal, Talent
 Dr. Peter & Phoebe Noyes, Medford
 Don & Phyllis Reynolds, Ashland
 Michael & Wendy Ross, Ashland
 R.J. & Carol Samuelson, Medford
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 Gayle & Skip Stokes, Jacksonville
 Bill Templeman & Don English, Medford

PATRON/ PIONEER - \$100

Glen & Yvonne Anderson, Medford
 Eugene Bennett, Jacksonville
 Mike & Terri Burton, Portland
 Cecile Camden, Medford
 Margaret Haight, Medford
 Craig & Juanita Mayfield, Medford
 Mary Menacho, Cupertino, CA
 Dom & Joyce Provost, Ashland
 Don Simpson, Lakewood, WA
 Al & Shirley South, Medford
 Ben Trowbridge, Shelton, WA
 Linda Walker-Turner & Robert Turner, Klamath Falls
 Thomas Williams, San Francisco, CA
 Jeanena Wilson, Jacksonville

FAMILY - \$50

Earl & Virginia Adams, Medford
 Greg Applen, Medford
 Steve Armitage & Deb Kalmakav, Ashland
 Steve & Beth Armstrong, Fremont, CA
 Gary Balfour, Jacksonville
 Sarah & Roarke Ball, Jacksonville
 Brent & Catherine Barr, Medford
 Ted & Jan Bauer, Central Point
 Bruce & Susan Bauer, Medford
 Susan & Peter Baughman, Ashland
 John Beare, Keizer
 Dr. James & Lindsay Berryman, Medford
 Vic Biondi & Shirley Biagi, El Dorado Hills, CA
 Pauline Black & Edwin Johnson, Ashland
 John & Holly Black, Jacksonville
 Joan Bowen, Medford
 Tom Bradley, Ashland
 David & Lindy Britt, Jacksonville
 Martha & Martha Brooks, Trail
 Carl & Retha Brophy, Medford
 Roxann & Audrey Brunner, Grants Pass
 Evelyn & Donald Bryan, Medford
 Bruce Budmayr, Rogue River
 David & Linda Bylund, Eagle Point
 Dr. Thomas & Glenda Capsey, Medford
 John Carbone & Sally Rasmussen, Ashland
 Leo & Nancy Champagne, Ashland
 Bill & Althea Chesney, Jacksonville
 The Christensen Family, Jacksonville
 Dee Coffman, Central Point
 Elizabeth Corethers, Eagle Point
 Janice & Ray Cox, Medford
 Gerald & Mildred Cramer, Medford
 John & Janet Crawford, Medford
 Dawna Curler & Glenn Berg, Medford
 Philip & Norma Curtis, Ashland
 Juli Dodds, Medford
 Verna Edgerton & F., Central Point
 Lois & Jack Enders, Medford
 Jim & Becky Estremado, Central Point
 Otto & Phoebe Ewaldsen, Edmonds, WA
 William Feusahrens, Eagle Point
 Jack & Patricia Findley, Medford
 Clifford & Barbara Finnie, Gold Hill
 Phil & Jean Getchell, San Jose, CA
 Phil & Deanna Gossner, Medford
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ALL MEMBERS RECEIVE THE FOLLOWING BENEFITS:

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- ❖ Subscription to *Monthly Calendar* and historic photograph suitable for framing.
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- ❖ Reciprocal benefits through "Time Travelers," a network of more than 150 historical societies and museums around the country.
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- ❖ Ability to vote for Board of Trustees.
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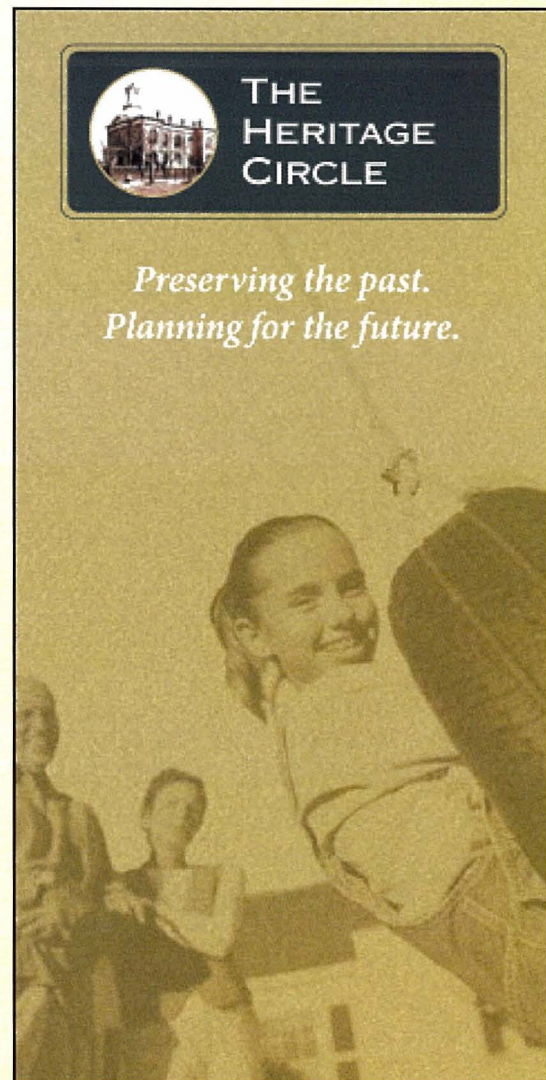
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Thank you to the many people and organizations who have contributed to the SOHS collection over the past three months.

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Member Profile: Lovella Moore

THE HERITAGE CIRCLE is a group of dedicated lovers of history who have committed to making a bequest or other planned gift to the Endowment Fund of the Southern Oregon Historical Society. Lovella Moore is a charter member of this illustrious group.



"Especially as you grow older, you realize how important history is," Mrs. Moore says. "When I was younger, I didn't give it much thought. But now I feel very strongly about maintaining a sense of our heritage and preserving the past. That's why I support the Historical Society and why I intend to leave a bequest to SOHS."

Lovella has deep roots in this region. She was born here. Her grandfather ran the old pool hall in Talent and another pool hall on Highway 99, where he kept a black bear in a cage as a tourist attraction. Her father managed a pear orchard near the present site of the Medford Airport, and Lovella remembers walking to town as a little girl along Table Rock Road. "Over the years, I have become very interested in how the valley has changed," she says.

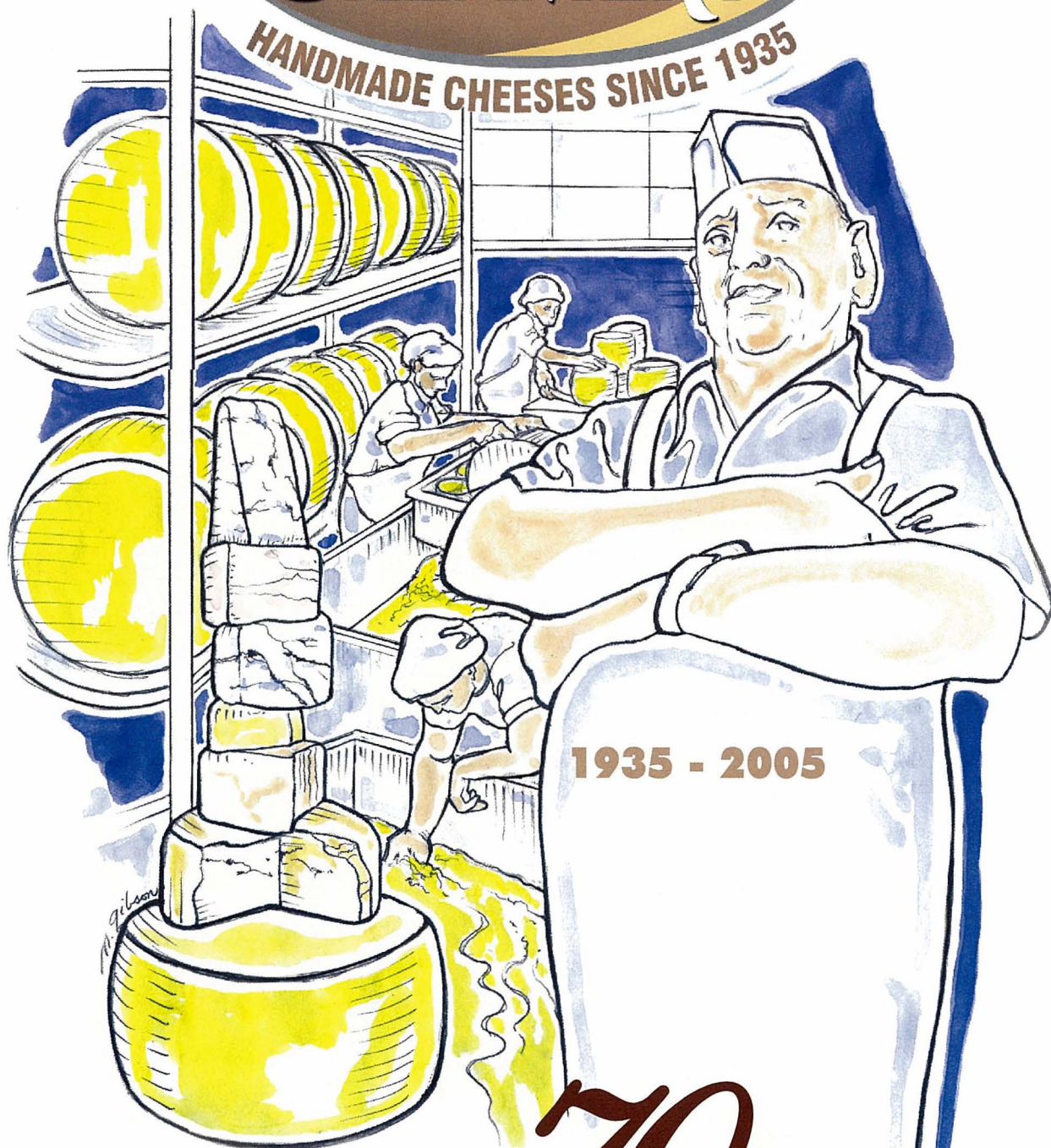
SOHS documents this change and reminds us of the people and places that used to be here. We invite you to join Lovella Moore in becoming a member of the Heritage Circle, and helping to ensure that SOHS can protect and share Southern Oregon history for generations to come.

For information on naming SOHS in your will or trust, please call Richard Seidman, Development Coordinator, at 773-6536, ext. 226.

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"The Coffee Pot," formerly located at 1132 N. Riverside in Medford, was a popular spot for breakfast, lunch, and dinner, circa 1939.

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