

Possibility of Turning Wood Waste Into Live Stock Food Is Told

The possibility of turning part of Oregon's huge volume of wood waste into high protein feed of livestock is discussed by Paul M. Dunn, dean of forestry at Oregon State college, in an article on the Springfield alcohol plant in a recent issue of the magazine, "Chemical Products," published in England.

In addition to describing the wood-waste alcohol plant and efforts to get production on an economical peacetime basis, Dean Dunn refers to the related but similar process of making "fodder yeast" from wood.

The sugar solution formed by wood hydrolysis can be used for any purpose to which sugar can be put, Dean Dunn explains. "It is possible to use this sugar solution . . . for the manufacture of yeast in very large volumes. If certain nitrogenous substances are added, the resultant mass of yeast has a very high protein content. This can be dried and used as a high grade protein feed for livestock."

"Since the manufacture of this fodder yeast does not involve distillation, as does the manufacture of alcohol, it is probable that much smaller plants could be economically operated. . . in localities where smaller amounts of wood waste would be readily available."

Dean Dunn points out that such a development on a large scale could have far reaching effects on the western livestock industry by making available more feed for finishing range livestock here rather than in the midwest.

Extension Service Urged to Stress Home Gardens

Extension services in all states have been requested to make home gardening a major activity again this year, according to a wire received by Wm. A. Schoenfeld, dean and director of agriculture at Oregon State college. The request followed the last day of February at which the necessity of maximum food production and conservation were stressed.

The Oregon Extension service had already launched a 1946 home garden program when the request was received, Dean Schoenfeld points out. This will be conducted in every county of the state in cooperation with local committees and other agencies. M. L. Wilson, national extension director, has requested that all war time gardening committees be continued or reconstituted, and that the O.S.C. Extension service plan to conduct an intensive home gardening program throughout the year.

U.S. Food Outlook Shows Plenty For Home Consumption

Despite current shortages of food in war-torn nations overseas and huge exports of wheat and other foods from this country, late date indicate the overall prospect is far from serious for United States consumers, says L. R. Breithaupt, O.S.C. extension agricultural economist. Furthermore, the national food cost

American Red Cross Aids Wounded and Able-bodied

Not long ago to a Red Cross field director with an outfit on maneuvers flashed a message that the mother of a man in his unit was critically ill, and the man was needed at home immediately.



With this message from the soldier's Red Cross chapter verifying the illness, the field director called on the commanding officer who arranged an emergency furlough. While a courier sped up the line to fetch the soldier, the Red Cross man was busy arranging transportation.

Within a few hours the boy was at the Red Cross field office where furlough papers and a ticket awaited him. The field director drove him to the airport, and the boy arrived home in time—not to see his mother die, but to save her life with a blood transfusion.

Today, six months after V-J Day, some 17,000 Red Cross workers are still with the GIs at home and abroad. Hundreds of clubs and rest homes overseas are in operation where men meet on leave, get home-cooked food, and that prime American favorite—doughnuts and coffee. Music and entertainment, books, magazines, and home-town newspapers, lounge and writing rooms—all are popular. For men staying overnight there are comfortable beds, clean sheets, and hot showers.

More important than Red Cross services to the able-bodied are those for the wounded and ill. In army and navy hospitals the country over, professional and volunteer Red Cross workers serve in many ways.

To the hospitalized a financial or family problem may prey upon the mind and dull the will to recovery. Under guidance of Red Cross medical social workers many a problem is dissolved, and difficult obstacles are smoothed, while programs directed by trained recreation workers help patients forget their troubles. Red Cross volunteers supplement these workers with every conceivable service.

For example, there was the blinded soldier whose face was horribly scarred, who was expecting a visit from

his wife and five-year-old daughter. It would be the first meeting in two years, he told the Red Cross girl who was teaching him rummy with Braille cards.

"My little girl knows I'm blind and she's planning how she'll do things for me," he said.

But what she did not know, what had been kept from him so that it might not retard his readjustment, was the way he was scarred and disfigured.

The Red Cross girl caught her breath. "That's fine," she said. "I'll meet them at the train."

Her heart sank upon seeing the tiny girl. It would be a job to prepare her for the shock, to make sure she did not let her father suspect there was anything wrong.

Gently she told the child about her daddy's face, how it would get better, how much he loved her, and that she mustn't be afraid. Then, with a prayer in her heart, she led mother and child to the blinded soldier.

The crucial moment had come. Now, upon the actions of a little girl, the future of this family would depend. For a moment the lot stood in the doorway, looking at her father across the room. Then, without hesitation, came the patter of little feet, and she threw her arms around her father's neck. "Daddy," she cried, "Daddy, it's me—we're so glad to have you back!"

A simple service, yes. But it determined the happiness of three people. Without the understanding heart, and the many who daily give of their minds and souls, the adjustment of thousands of servicemen might be seriously retarded.

The American Red Cross needs \$100,000,000 to carry on during the next fiscal year. That sum is small when stacked against the heartaches still, suffering eased, misery relieved, new hope infused—day in, day out—because of Red Cross ministrations.

Because farm families have a big stake in the Red Cross they consistently support the organization. The Red Cross is confident that families in agricultural areas, the backbone of the nation, will generously support the 1946 Fund Campaign.

probably will not exceed very much if any 20 percent of the national income.

The preliminary estimates on production and distribution of United States foods for 1946 indicate that the total for civilians, for military forces, and for export purposes is not likely to be greatly different than in 1945. Civilians will have more of some foods and less of others, but the total may exceed any previous year—possibly 3 percent in food energy above the 1935-1939 average, per capita. If the present drive for more home gardens is successful, the situation will be helped further.

Sugar and butter are most prominent among the foods that will be rather short throughout 1946. The per capita supply of meats may be nearly one-fifth larger than 1935-1939 although consumers probably would like even more at present prices.

The total of dairy products per capita is expected to be about the same as 1935-1939, with substantial increases in fluid milk and cream, canned milk, and cheese more than offsetting a reduction in butter per capita amounting to about one-third below prewar. Civilian consumption of eggs per capita is expected to be one-fifth above 1935-1939, chicken

meat one-third and turkey around three-fourths greater.

Nutritionists estimate that the national diet in 1946 will contain 3 percent less carbohydrate than the 1935-1939 average per capita, but more of all other principal nutrients. The indicated increases range from 10 percent more fat up to 47 percent more thiamine and niacin—two of the B complex vitamins. Variations from the national averages will occur in the various sections of the country and between consumers according to their knowledge of food values and their purchasing power.

In 1944, the national income was nearly 161 billion dollars and expenditures for food slightly over 30 billions. Thus it required 19 percent for food. That compares with 29 percent in 1929, the first year that records are available on national expenditures for food. Consumers with low incomes spend a larger part of their income for food than those with larger incomes, but less per capita, especially for the higher quality foods.

The following Central Point boys were among those receiving discharges from service recently: Sidney Bristow, Jr., Alto F. Herrmann, Floyd D. Wooldridge, Taylor Yocum, Hugh Glass and Tracy Muse.

Funeral Services for Lyle M. Fisher Held Tuesday Morning

Funeral services for Lyle M. Fisher, a long time resident of Medford and Sams Valley, were held at the

Sacred Heart Catholic church on Tuesday morning at 8 o'clock, with the Rev. Father Henry Orth officiating. Interment took place in Skippy Memorial Park.

Mr. Fisher had made his home at the Grand hotel for the past several years, and was well known to a host of friends. He was an orchardist in Sams Valley several years ago. He

is survived by one son, William Fisher of Falls Church, Va., and two grandchildren. The Perl Funeral Home had charge of funeral arrangements.

Mr. Fisher was well known in Central Point and would often walk from Medford to visit with them. He lived with his wife at the Chomel cottages before moving to Medford, after the death of his wife.

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Again Greyhound makes welcome travel news for Oregon communities by bringing you new low fares at a time when almost everything else you buy is going higher. This convenient, frequent local travel service now costs less than ever before. Look at the new fares below...see how much you save on every Greyhound trip.

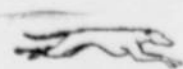
EXAMPLES OF NEW LOW PER MILE FARE

	ONE WAY	ROUND TRIP		ONE WAY	ROUND TRIP
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QUOTES OF THE WEEK

"I'm so awfully tired."—Dr. Lisa Meitner, 67, pioneer contributor to atomic bomb, now in U. S.

"Charter a train for us."—Princess George of Greece, learning of scarce Pullman reservations from N. Y. to Miami. (P.S.: He didn't get it.)

"You don't destroy unions by offering them the highest wage increase in history."—Pres. R. F. Fairless, U. S. Steel.

"A large production is the surest way to control inflation."—Sec. of Agriculture Anderson.

"Business cannot pay more for the services of labor than labor contributes to the value of its products."—Pres. Robert R. Wason, Natl. Assn. of Manufacturers.

"Otherwise she's a wet wrap in the shattle clan!"—Physician explaining why bobby-soxer swoons for crooners.

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