

In Medford's Social Realm

Following a pretty custom originating in England, but much liked in America, the ladies of the Greater Medford club are preparing a lawn fete to be given in the city park in which the crowning of the May queen and the winding of the May pole will be the prominent features. The affair will be both picturesque and spectacular and is essentially an outdoor entertainment that cannot be taken to a hall without entire loss of effect, hence the date is indefinite, depending on the state of the weather. Tables will be spread on the lawn in the park and refreshments of ices and cake will be served while the May pole dances, participated in by the children from Mrs. Weaver's and Miss Norton's grades in the public school, will take place on the handstand. An interesting musical program is also in preparation and a fortune-telling booth promises to attract much interest.

It will be remembered by many what a signal success the ladies made of the first lawn social given in the park several years ago. An outdoor fete such as this, with promise of many roses, an entrancing display of girlish beauty and the service of Medford's most popular matrons, will doubtless surpass anything heretofore attempted in this line.

Mr. Jack Astbury and Mr. H. B. Tronson were dinner hosts at the Louvre cafe Wednesday evening, having as honor guests Mr. and Mrs. F. H. Hopkins, who are leaving shortly to make their home in Portland. The table decorations were handsome bowls overflowing with gorgeous Papa Gontier roses, occupying the center and each end of the table, while silver candelabra shaded with rose and green shades added another attractive decorative note. After the dinner, which was elaborate and well served, the party adjourned to the hospitable home of Mrs. J. F. Reddy, where dancing was enjoyed until a late hour in the parish hall, Hazelrigg's orchestra furnishing the music.

Mr. Astbury and Mr. Tronson's guests were: Mr. and Mrs. F. H. Hopkins, Mrs. Pratt of New York, Mr. and Mrs. George H. Duggett, Mr. and Mrs. John D. Owell, Mr. and Mrs. J. F. Reddy, Mr. and Mrs. Evan Reames, Mr. and Mrs. W. S. Brooke, Mrs. Harvey, Mr. and Mrs. Phillip Hamil, Mr. John R. Allen, Miss Grace Andrews, Mr. A. Conroy Fiero.

The menu: Raw oysters, chicken gumbo soup, rainbow trout, celery, salted almonds, olives, sweetbread patties, green peas, marschino punch, spring chicken a la Maryland, strawberry ice cream, Roquefort cheese, Bent's water crackers, coffee noir.

A large and efficient committee from Reames' chapter, O. E. S., consisting of Mr. and Mrs. M. L. Alford, Mrs. A. M. Woodford, Mr. and Mrs. S. A. Nye, Mr. and Mrs. Wesley Green, Mr. H. F. Platt, Rev. W. F. Shields, Mrs. Mary Isaacs, Miss Agnes Isaacs, Mr. John White, Mr. H. C. Kentner, Mr. Charles Straug and Mrs. A. L. Eisenhart, provided a most delightful evening of sociability for members and guests Wednesday evening at Masonic hall, the occasion being the regular monthly reception. Miss Agnes Isaacs was heard in a piano solo, as also were Mrs. H. E. Marsh and Miss Ruth Woodford, in a piano duet. Misses Crowell and Crawford rendered many beautiful classic and popular selections on the violin and piano that were greeted with hearty applause. After refreshments of sandwiches, pickles, olives, orange sherbet, cake and coffee, an hour of converse followed, when the crowd beginning to disperse, those remaining indulged in the Virginia reel. Among the visitors who are recent arrivals were: Mrs. Malthy, Mrs. Scott, Mr. and Mrs. Gamel, Mr. and Mrs. Budge, Mr. and Mrs. Corliss and the Misses Folger.

Much interest is expressed in the first annual exhibition of manual training and domestic science work to be given by the pupils of the public schools on Friday, April 6, at the high school building. Sewing by the girls and cabinet work by the older boys will be on display and it is hoped that all interested in these practical arts being taught in the schools will go to see the work done the first year.

The closing dance of the Swastika series was given Friday evening at Angle's opera house. The hall was attractively decorated with scores of Japanese lanterns hanging from the ceiling, while open Japanese umbrellas formed a screen on the stage for the orchestra. Mrs. W. G. Alden-lagen served as chairman of the decoration committee and Mrs. J. D. Heard of the refreshment committee. Notwithstanding the rainy night, a pleasant crowd was present and the closing dance passed off with the same vim that has characterized the entire series.

About eighteen young people assembled at Smith's hall Monday to give welcome to Mrs. F. Otto Krause, who has recently returned from Los Angeles. The affair was informal and in the nature of a surprise. Piano selections were rendered by Miss Jeunesse Butler, Miss Venita Hamilton, Miss Ione Flynn and Miss Lorraine Bliton gave violin and piano numbers, and Miss Enid Hamilton and Mrs. Krause sang. Refreshments were served and dancing enjoyed.

Mr. Charles Carr entertained 18 young friends Friday evening of last week at his home at the corner of Eighth and Mistletoe. Games were played and a jolly evening enjoyed. Those present: Misses Laura Page, Ruth Nye, Mildred Bliton, Ruth Warner, Esther Warner, Frances York, Lucile York, Bertha Wold and Hazel Antle, Charles Ray, Robert Gib-boney, Ural Coleman, Lester Jacobs, Carter Brandon, George Henselman, Earl York, Steven Nye.

The meeting of the Young People's Bible Society recently held at the home of Miss Margaret Roberts, 915 Oakdale avenue, was greatly enjoyed by the members. Mrs. Malthy and Mrs. Shields were present to assist the young ladies with embroidery and a delicious lunch, consisting of sandwiches, clives, ice cream and cake, was served under the trees on the lawn.

The Ladies' Aid society of the Presbyterian church held a pleasant informal meeting Tuesday afternoon at the home of Mrs. H. G. Wortman, 912 Oakdale avenue. The porch and lawn were used for the accommodation of the ladies, the refreshments being also served out of doors. Considerable work was accomplished.

Mrs. Charles Delin and Miss Mabel Ray gave a skating party at the rink Thursday evening that was one of the most pleasant events of the week. Though planned for last week, Miss Ray's taking a hasty trip to San Francisco made postponement necessary.

The merchants' lunch given by the C. E. society of the Presbyterian church yesterday afternoon was well patronized and was a distinct success in every way. The financial and social committees of the society were in charge of the arrangements.

Mrs. J. A. Perry and Mrs. W. H. McGowan entertained the Five Hundred club Friday afternoon at Mrs. McGowan's home, 35 Oakdale avenue. The prizes were handsome potted plants and were won by Mrs. T. E. Daniels and Mrs. Antle.

Mr. and Mrs. Ed Hanley gave a pleasant dinner party Sunday evening at the Nash grill, having as guests Mr. and Mrs. Malony, Mr. and Mrs. Evan Reames. The flowers were red carnations.

Mrs. Charles King of Portland and Mr. and Mrs. J. W. Cox of Alameda, Cal., who are visiting relatives in Medford, spent Friday and Saturday at Deer Creek.

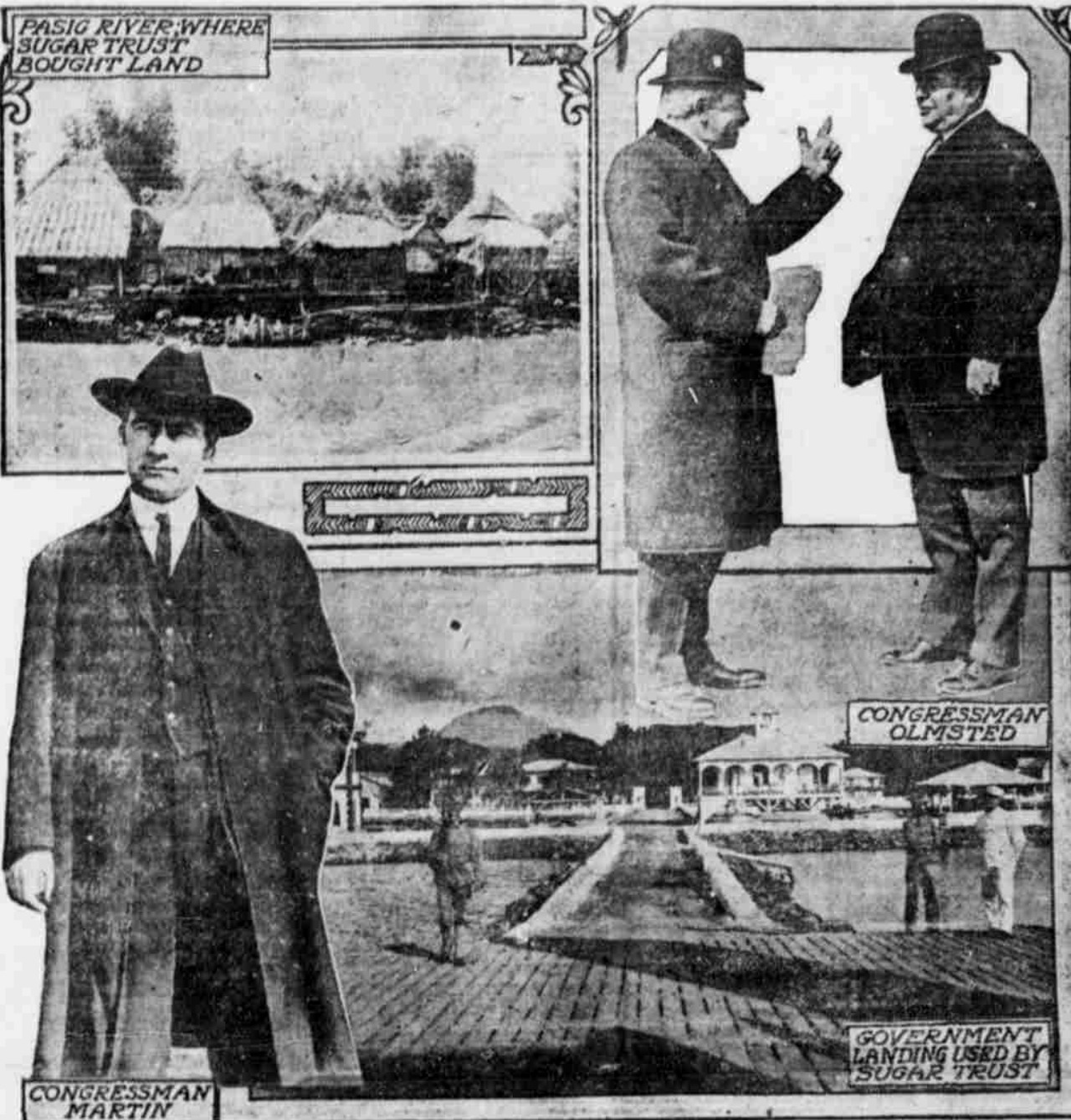
Mrs. D. H. Drewery, who has been visiting in Portland for two weeks, has returned home and is accompanied by her mother, who will make a visit of several weeks.

The Ladies' Missionary society of the Presbyterian church will hold its regular meeting Tuesday at the home of Mrs. J. E. Watt.

Mrs. Jo Russell of Jacksonville was the guest of Mrs. R. G. Gale during the week.

Rev. and Mrs. G. W. Gibbony have returned from a trip to Spokane.

Congressmen Martin and Olmsted and Scenes In the Philippine Island Sugar Scandal.



Congressman Martin of Colorado and Congressman Olmsted of Pennsylvania declare that congress must not adjourn until a complete investigation has been started on the sale of sugar lands in the Philippines by the government to the sugar trust. The sale of the land involves many millions of dollars, and Congressman Martin is busy preparing a detailed report which he will give to the house showing, he declares, that a gigantic swindle has been carried on in Washington. He has gone on record as saying that he has evidence that men high in official and business circles have been active in turning over sugar land to the trust at a great loss to the government.

CORT NO LONGER BOWS TO TRUST

Sevens His Relations With Klaw & Erlanger and Will Book Shubert Attractions—Asks Thirty Attractions at Once.

NEW YORK, April 30.—The Shuberts formally announced today that they had completed an agreement with John Cort, who controls the theaters of the northwest and the Pacific coast, whereby Shubert and the Liebler company attractions would hereafter appear in his houses instead of Klaw & Erlanger bookings. This announcement follows the news that Klaw & Erlanger revoked all their bookings for Cort's houses, numbering more than 150.

Broadway does not yet fully understand the portent of these changes or what is behind them. Cort announces that his theaters will hereafter follow the "open-door" policy and refuse to take dictation from the "trust." But an open-door policy might just as well be a closed door policy so far as Klaw & Erlanger are concerned, for they are not sending their attractions to houses controlled by the opposition.

The Shuberts hail the change as a tremendous victory, which means the wresting of the theatrical business from the hands of the "trust." They point to the fact that Julius Cahm and his circuit of 200 theaters in New England has lately adopted the "open door" policy; also M. Riea and his 100 theaters in New York, Pennsylvania, Ohio and New Jersey.

Part of the Shuberts agreement with Cort is that he shall have 30 first-class attractions at once. This was complied with.

Furnished home hunters can narrow the search down to three or four worth-investigating places—all advertised.

RUTH WILL WED DESPITE LEAVITT

Says She Will Wed Owen on May 3 in Spite of Any Opposition Which May Be Offered—Plans Leaving for Nebraska.

JACKSONVILLE, Ind., April 30.—Mrs. Ruth Bryan Leavitt, daughter of William Jennings Bryan, declared today that she will wed Reginald Owen of the British Royal Engineers on May 3, in spite of any opposition that may be offered by William Horace Leavitt, from whom she was divorced.

Mrs. Leavitt is visiting friends in Jacksonville. She plans to leave late today for her father's home in Nebraska. Further than reiterating her intention to marry Owen, she refused to comment on Leavitt's declaration that he would try to prevent the ceremony until he secured possession of the Leavitt children.

Probate Court.

Estate of John B. Brown—Order made setting apart personal property; inventory showing real property valued at \$5000 filed and approved.

Estate of Ellen Jaquish—Inventory showing property to the value of \$6885.01 filed and approved.

Estate of L. F. Gardner—Mary E. Gardner appointed administratrix; H. T. Pelton, J. L. Rowe, W. W. Edgington appraisers.

Estate of Mary L. Buck—Joseph T. Buck appointed administrator; Fred Rapp, John Robinson and L. A. Abbott appraisers.

Estate of George M. Needles—Final report of administrator filed and date of final settlement set for Saturday, June 4, at 10 a. m.

Estate of Salisbury Sherman—Inventory filed and approved.

Real values find buyers promptly when advertised—for people nowadays have come to "know."

PATTON BUYS ALL COTTON IN SIGIT

Calls for Loans to Extent of Six or Seven Millions—Over \$14,600,000 Worth of Cotton at \$75 a Bale is Purchased.

NEW YORK, April 30.—Manipulated by James A. Patton of wheat market fame, the largest transaction in spot cotton New York has ever known are now taking place and will probably be terminated Monday. Through the office of J. S. Bache & Co., Patton has purchased \$14,600,000 worth of cotton at \$75 a bale and has called for loans to the extent of six or seven millions, which will be ready Monday.

Patton's purchases include virtually every bale of cotton in the warehouses of New York, about 200,000.

S. A. R. Annual Meeting.

TOLEDO, O., April 30.—With delegates and visitors from almost every state, the 21st annual congress of the national society, Sons of the American Revolution, began in this city today with a meeting of the executive committee at the Hotel Scott. Tomorrow the delegates will attend patriotic services in Trinity Methodist church. The business sessions will begin Monday. San Francisco, in which city the society was first organized, is an applicant for the next meeting of the national congress.

Pomeroy-Schulze Wedding.

ST. PAUL, Minn., April 30.—Society in New York, Chicago, Denver, Indianapolis and several other cities was represented at the wedding of Miss Louise Schulze, daughter of Mr. and Mrs. Theodore A. Schulze of this city, and Theodore Pomeroy, son of Mrs. C. King Pomeroy of Chicago, which took place this afternoon in St. John's Episcopal church.

Precooling of Fruit

Seven hundred and fifty thousand dollars is the price which the Pacific Fruit Express is spending to secure a system of refrigeration at its new precooling plant in Colton, Cal., which will make it possible to handle citrus fruits across the continent with practically no decay. About two-thirds of the big plant has been in operation for a month. The present capacity is permitting it to handle 20 cars every four hours. When the balance of the plant is completed the capacity will be 40 cars every four hours. Work is rapidly being pushed and within another 30 days it is expected the entire system will be complete.

Citrus fruit culture in California is one of the state's largest industries. Mechanical features have kept pace with the growing and marketing and the intelligent use of them has made it possible to grow and deliver oranges in greater quantities, better condition and thereby obtaining better prices. Machinery for cultivation, for preservation and for harvesting on one side and for cleaning, sizing, boxing and shipping on the other has developed the industry and has likewise developed with it. Economy, sufficiency and excellence in handling, packing and forwarding have kept pace with the extension of territory cultivated and expansion of market.

The big plant of the Pacific Fruit Express is the result of the necessity to minimize the enormous amount of damage occurring annually in the transportation of the fruit.

Claims aggregating hundreds of thousands of dollars are yearly filed with the railroad companies by shippers because oranges and lemons and other fruits and vegetables reached the market in decayed condition. The cause is either insufficient icing or other defects in preserving the fruit while in transportation.

It is stated by some that the savings in damages alone will pay for the Colton plant in two years, and that the saving in loss of decayed fruit to the growers will amount to even more than this, because the damages awarded by the railroads are seldom equal to the actual loss.

The system adopted by the Pacific fruit express was decided upon after a series of experiments by the federal government and the railroads, and is known as the direct system. Although a different patent from that used by the Santa Fe, the results obtained by the Colton plant are identical.

Although years were spent by the inventor in perfecting his ideas and much time was taken up in conducting a series of tests and perfecting the machinery before it was finally ordered to be placed in service, yet the system is simple. The temperature, whatever it may be in the fruit when loaded in the car, can be brought down to 33 degrees in four hours. This is ten degrees lower than is at present reached after the fruit has been on the road three days under the old plan of refrigeration. If the fruit is delivered at the icing plant in the cars in good condition by the shipper there seems to be no reason why it could not reach the market without decay.

While pre-cooled cars are as frequently re-iced en route as those that move under ordinary refrigeration, the amount of ice consumed at the various icing stations en route is considerably less than under the old system. The Pacific Fruit Express is making some extensive experiments to determine just what saving will be made in the ice consumed en route on pre-cooled cars as compared with cars moving under straight icing.

Representatives of the Pacific Fruit Express have frequently stated that if it is developed by these experiments that there is considerable more saving in icing en route than the cost of precooling the shippers will another saving be given the benefit of this saving in reduction of refrigeration rates.

This company claims to be doing everything possible to perfect its system of refrigeration and transportation to such a state as will practically guarantee the delivery of the fruit at the eastern markets in the identical condition that it is delivered in the cars.

Heretofore it has been necessary to re-ice fruit from eight to ten times between southern California and eastern markets, at a cost to the shippers of \$62.50 per car, and al-

though it is understood that no reduction in this charge will be made, there will be no additional charge for precooling and every car of perishable stock will be pre-cooled, whether so ordered by the shipper or not.

Whether or not the expense of the immense plant will prove to be a good investment as far as the saving of damage claims are concerned is a matter time alone will answer, but evidently this matter was carefully gone into before the plant was constructed. The success of the pre-cooling plants at Pomona and Roseville has clearly demonstrated the necessity of precooling and the saving of loss to the growers.

The great interest taken in the plant by the interstate commerce commission and railroad officials from other points, fruitgrowers and newspaper men has made it necessary for A. M. Mortensen, manager of the Pacific Fruit Express in this territory to make many trips. In every case both surprise and delight have been expressed by visitors at the amount of money expended and the perfect system demonstrated at every conceivable minute detail for the protection in handling of fruits.

The icing room, which has a capacity of 250 tons of ice per day, and the coil rooms containing about 40 miles of three-inch pipe, are most interesting; 20,000 tons of ice are now in storage in the big plant. In the coil rooms, which resemble immense safety deposit vaults, made of reinforced concrete, the air which passes to and from the cars is cooled. There are two large tunnels or

aid ducts in this room, one of which conveys the cool air at the rate of 20,000 cubic feet a minute to the cars at an average temperature of 14 degrees. The other air duct conveys the air back to the coils at an average temperature of 30 degrees, where it is again cooled and driven once more into the cars. Immense sets of fans are used to force the air into the outgoing duct and other sets for the purpose of sucking the air back and forcing it again into the coil room. Immense flexible couplings are attached to the pipes which are so made as to fit the door of the car. Air cushions are used around the edge which are blown up with high pressure in order to make the car absolutely air tight. Inside of this cushioned door where the air goes into the car there are distributing chambers which force air in all directions at the same velocity and pressure. On top of the cars there are at each end a 20-inch flexible coupling attached to the opening in the ice bunker, through which the warmer air containing heat from the oranges is drawn back into the coil room.

One of the first questions which comes to the mind of the average layman and one which G. Harold Powell, a government expert, who spent some time in California developing the precooling system, contested, is, "will the orange in the middle of the box be as cool as the one on the outside and will the heart of the orange under this process be as cool after a four-hour temperature as the outer skin?"

At the Pomona precooling plant the boxes are placed in refrigeration vaults and left for two or three days in order to cool the hearts of the fruit, which seems to be a reasonable process. At different periods during the four-hour process the temperature was taken by specially prepared instruments on the outside of the box, the middle of the box and also the outer skin of the orange and the heart of the orange and it had been thoroughly demonstrated that the temperature in the middle of the box and the heart of the orange were the same. In explaining why this was, Mr. Sullivan stated that on account of the juice of the fruit being a conductor of heat or cold it was only necessary for the temperature to penetrate the rind, and that the heart of the orange in any case was always the same temperature; as the inside of the rind. This seems a very reasonable and plausible explanation and when it is considered that the saving of two to three days in time and the amount of labor and expense necessary to handle the fruit in vaults for several days the direct system used by the Pacific Fruit Exchange, covering a period of only four hours, can be appreciated.

The big plant is located in the heart of the citrus fruit section and the cars packed at the different