

WOLGAST ENTITLED TO DRAW IN BOUT WITH CHAMPION

MILWAUKEE, Wis., Mar. 12.—Ad Wolgast, former lightweight champion, was credited today with a draw by Milwaukee sport writers as a result of his ten round bout here last night with Champion Willie Ritchie. Chicago sport writers gave the champion a shade victory, but it was the consensus of opinion that Ad is a greatly improved fighter, and that last night's contest did not decide the question of supremacy.

A knockdown in the seventh round, according to the Chicago sport writers, entitled Ritchie to the popular decision. Wolgast claimed the blow that sent him to the floor, was a foul and he was upheld in this by several physicians and the Milwaukee sport writers, entitled Ritchie to the ring without a mark. Ritchie's lips were puffed, his nose skinned and he was badly battered about the body.

Wolgast Claims Foul
The champion excelled at the long range work and Wolgast in the infighting. The only knockdown was scored by Ritchie in the seventh round. The men were fighting viciously, head to head, when Ritchie suddenly sent over two terrific right swings to the stomach. Wolgast sank to the floor, claiming a foul, but was up again at the count of four. "I was struck low," he said to Referee Stout.

Stout refused to allow the claim and ordered Wolgast to continue. Apparently unhurt, Ad fought back wickedly during the remainder of the three minute session.

Chicago sport-writers said the rights to the body were fair punches delivered with lightning quickness. After the contest Dr. C. W. Morter of the state boxing commission, examined Wolgast and issued the following statement:
"Wolgast was fouled. The examination made after the fight at his request proved beyond all question that the blow delivered by Ritchie in the seventh round was low and foul."

Entitled to Draw
Referee Stout also thought Wolgast was entitled to a draw.
"It was one of the greatest fights that I have ever seen," he said. "Had I been called upon to render a decision I would have called it a draw. I did not see the blow struck that sent Ad to the floor in the seventh round. I was back of Ritchie at the time, but I thought it was a punch to the pit of the stomach."

Ritchie fought a clean fight all the way through and even the Milwaukee sport-writers admitted that he looked like a real champion after the first few rounds. They professed to believe, however, that Wolgast would regain the title in a 26 round battle. Ritchie's prediction that Wolgast's right would be used chiefly as a chin guard was borne out by the milling. He depended entirely on his left and got in many effective jolts to the face when in close. Ad drew first blood when in the opening round he sent a short left to the champion's nose.

Wolgast Gets \$8000
Ritchie convinced the ringsiders that he has two good hands. He showed that he carries a terrific wallop in the right, and had Wolgast given him an opportunity to cross with it he would have done a lot more damage. His left showed up well, too. He relied on it chiefly for hooking purposes, and many of those short punches shook up the Dutchman from head to heels. Whenever Wolgast went into his famous crouch, Ritchie gave him some stiff clouts on the back of the neck and they invariably forced Ad to stand up and box.

Ritchie was satisfied with his showing. "I am sure," he said, "that I proved to the middle west sports that my winning the title from Wolgast in San Francisco was not a fluke victory. I went after Ad as hard as I could but I was unable to get my right cross over. I am matched to fight Harlem Tommy Murphy in San Francisco April 17. After that I will meet Ad again."

The bout drew \$29,900. Ritchie of this amount, got \$10,000 and Wolgast \$8000.

SAM HILL LECTURE DATE HAS BEEN CHANGED

Members of the Greater Medford club received word yesterday from Samuel Hill, the well known good roads enthusiast that he would be unable to be in Medford, Monday, March 16 as planned but would be able to talk on the beautifying of the Pacific Highway a week from that date, Monday, March 23.

The change has been accepted so that the big day for the good roads enthusiasts will now be the 23d. Mark it on your calendar and be at the Pace theatre the afternoon of that day.

THRILLING CLIMAX IN THE "MISSOURI GIRL" AT THE PAGE THEATER, SATURDAY, MARCH 14



MODEL HOG FARM ATTRACTS ATTENTION

R. W. Hart, who is conducting an experimental hog ranch, is receiving many letters from all parts of the country showing that his experiments are awakening widespread interest. A letter received today from Blatsford, Calif. Meat factory at Waukegan, Ill., says:
"We are very much interested in clippings sent us regarding your enterprise. We have always found Oregonians up to date and in fact a little ahead of date on every new proposition. We are exceedingly pleased to note the fact that you are going at the hog question in a scientific and thorough manner. We shall be glad to hear from you concerning the success of your venture."

Charlie Hitte, the Albany middleweight, has retired from the roped arena and is now the trainer of the Cleveland baseball team.

PROBABLE SAWMILL FOR WAGNER VALLEY

T. H. Johnson of Dallas, Tex., has purchased of Welborn Beeson the pine, fir, cedar and hard wood on eighty acres of land described as the north half of the northwest quarter of section six, township thirty-nine south, range one west. Mr. Johnson is here and will at once install a portable sawmill for working the timber up into lumber. He expects to have a crew of ten or twelve men. Mr. Johnson will not only work up this tract of timber, but is engaging other small tracts to be turned into lumber. He is an old hand at manipulating the portable sawmill which is so popular in the south. He says they move it around much like a threshing machine and frequently move within a few hours from one job and start in on another.—Ashland Record.

ELKS LODGE ELECTS OFFICERS FOR YEAR

Medford lodge, 1168, B. P. O. E., at its annual election chose the following officers:
Leon Haskins, exalted ruler; W. H. McGowan, esteemed leading knight; Carl Heilbrooner, esteemed loyal knight; Jonas Wold, esteemed lecturing knight; W. F. Quisenberry, secretary; John Wilkinson, treasurer; S. I. Brown, trustee; Charles Gay, tyler.
As Mr. Olzenberry will be unable to serve, a successor will be elected next Thursday.
Ashland Lodge, 941, elected J. M. Wagner exalted ruler; C. B. Wolf, esteemed leading knight; W. N. Wright, esteemed loyal knight; G. H. Hedburg, esteemed lecturing knight; E. J. Thornton, secretary; Pierre Provost, treasurer; A. C. Nimmer and A. H. Pracht, trustees; Teddy Provost, tyler.

CANAL EMPLOYEES HEADED TOWARD OREGON COUNTRY

J. C. Brown has received the following from Frank R. Roberts, at Ancon, Panama, who is interested in local property. He says:
"There are many men leaving here at this time on account of the closing of the present organization and the commencing of the permanent organization and many of them are still undecided as to just where to locate. I have been telling them everything I can think of about your country but of course am not well enough posted on conditions there to give them much satisfaction and have tried to induce all of them to go out and see the country before they buy elsewhere and I think some of them may do so. One thing that may help persuade them is the fact that my friend Taylor who bought in California, as I told you some time ago, has just sold his place and is looking toward your country for a location, on account of having had several bad years on account of frost. Also many of them who bought land in Florida and Texas four years ago have been badly disappointed and are knocking those countries so that with few exceptions are no locations that look as good to them as yours. Several who bought in the Rogue river valley are well satisfied and some will go there to settle this year. This is also a strong argument in favor of Oregon and I hope we may see some of them this year."

NO COMPROMISE ON CANAL BILL WILL BE NECESSARY

WASHINGTON, Mar. 12.—Simultaneous consideration in both houses of congress of the bills repealing the tolls exemption clause of the Panama canal act will probably begin a week from tomorrow. This was predicted tonight by Chairman Adamson, of the house interstate commerce committee and Senator Owen, member of the senate inter-oceanic canals committee during a conference tonight with President Wilson.
Both told the president none doubted the polls of the house and senate would show substantial majorities for the repeal.

Where is the Best Place to Buy Seeds?

Why Broadley's of course, the only place in Southern Oregon where you can get Burpees Seeds and Mulford's Nitrogen. He has had nearly 20 years experience in handling and growing seeds and customers all have the benefit of his experience. It is only a few steps from Main street and it will certainly pay you to take the few extra steps to Broadley's where you can get everything for the garden. Use Mulford's Nitrogen in your legume crops. Burpees Spencer Sweet Peas have no equal and you have about 40 of the very best varieties to choose from. If you don't see what you want ask for it.

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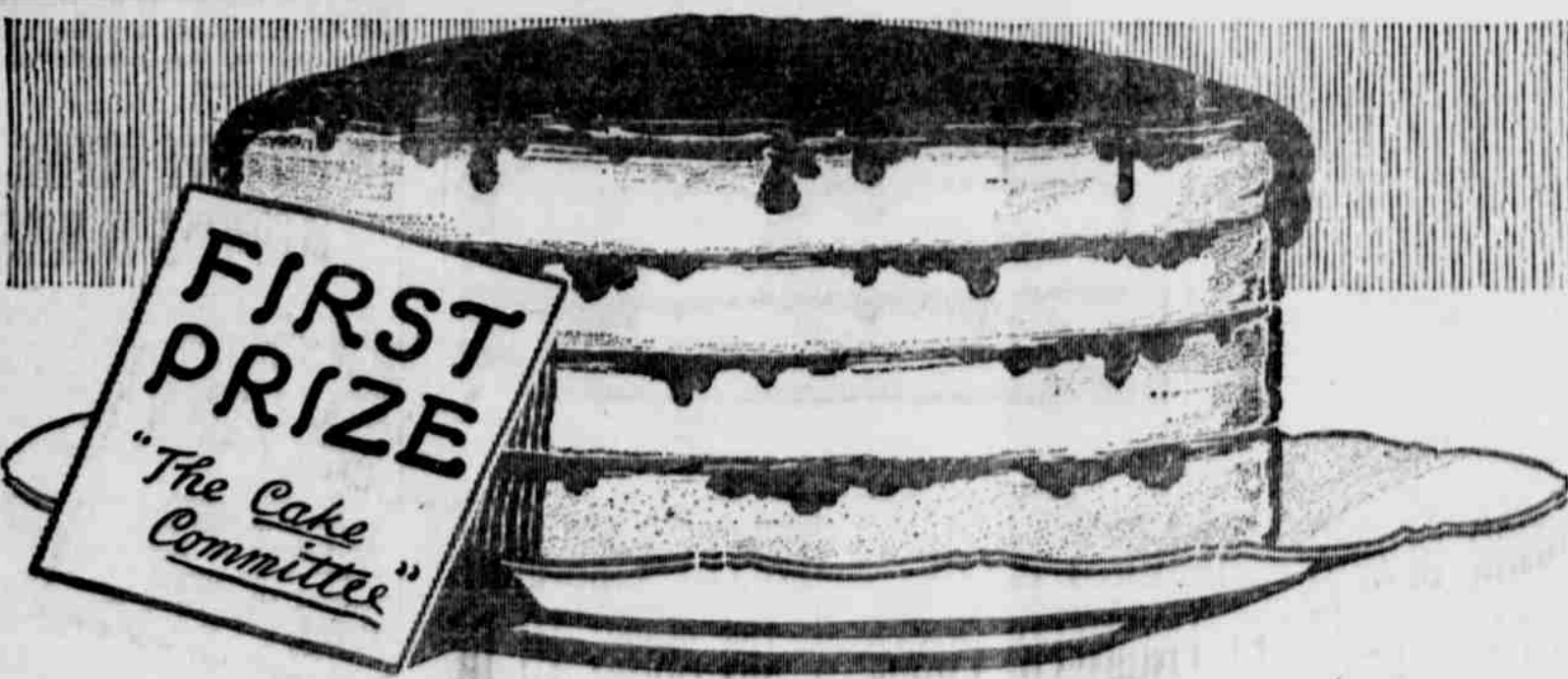
Having purchased the Rightway Coffee Co., I will give an

INTRODUCTORY SALE SATURDAY, MARCH 14th

To demonstrate the superiority of our Fresh Roasted Coffee, I will give a reduction as follows: Regular 30c blend, 25c; 35c at 30c, 40c at 35c, 45c at 40c, 50c at 45c. Only one pound will be sold to each customer at this price, and one day only, Saturday, March 14.

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This cake, made by the Cottolene recipe, using **only** Cottolene for shortening, won the **first prize** three separate times at the Texas State Fair. Cottolene recipes are all winners, at home or elsewhere.

Cottolene

Remember, however, that you do not need to use as much Cottolene as you would of butter or lard. Always use one-third less when cooking with Cottolene, for Cottolene goes much farther.

You save money, any way you figure, if you cook with Cottolene, and your food is more wholesome and more digestible. If you will give Cottolene one fair trial, you will continue to use it for everything except on the table.

This is the recipe for the prize-winning cake, by Mrs. W. J. Stone, Dallas, Texas:

Three-fourths cup of Cottolene, 2 cups sugar, 3 cups flour, 1 cup milk, 2 teaspoons baking powder, 6 whites of eggs beaten to stiff froth, 2 teaspoons lemon extract. Cream 3-4 cup of Cottolene with sugar, add milk and flour alternately until well mixed, then add whites of eggs and extract. Grease tin and flour them; light the gas just as you place cakes in stove. Put all three layers in and cook at once. Let the cake cool an hour or so before icing.

FILLING—Two cups sugar and just enough water to moisten, cook until it threads from the spoon. Beat whites of 2 eggs to stiff froth, pour the boiling syrup over the whites and beat constantly, then add 1 teaspoonful of lemon extract and 1-2 package shredded coconut, and ice your cake. If icing begins to get too stiff to ice add about 2 tablespoons of boiling water and beat well.

Give yourself the satisfaction of knowing what Cottolene can do. Order a pail of it from your grocer; also send us for the interesting FREE Cook Book, HOME HELPS, written by five leading authorities. Write for it today

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Those who have had cakes ruined by jarring the stove, slamming the oven door or a heavy footstep, may have wondered how the dining car chef can turn out such marvelous biscuits, hot breads and pastry when his oven is being incessantly jarred and jolted and shaken by the motion of the train.

To get pastry to raise and stay raised under these conditions, a baking powder must be used that continues to give off its leavening gas—that sustains the raise—until the dough is baked through.

Dining Car Chefs have found a baking powder exactly suited to their needs in K C and you will find it just as well suited to your requirements. K C is really a blend of two baking powders, one active as soon as moistened, the other requiring both moisture and heat to start the generation of leavening gas. No matter how moist and rich you make your cake, K C Baking Powder will sustain the raise until a crust is formed and all danger of falling is past.

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