

MEDFORD MAIL TRIBUNE

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GERMANY SEIZES ALL FOOD SUPPLIES WITHIN NATION

BERLIN, Jan. 26, (by wireless).—The federal council has put into effect sweeping regulations for the conservation of the food supply as follows:

All stocks of corn, wheat and flour are ordered seized by February 1.

All business transactions in these commodities are forbidden from January 26.

All municipalities are charged with the duty of setting aside suitable supplies of preserved meat.

The owners of corn are ordered to report their stocks immediately whereupon confiscation, at a fixed price will follow.

Distribution Regulated

A government distributing office for the regulation of consumption will be established distribution being made according to the number of inhabitants.

The Imperial Gazette today publishes the following notice regarding the confiscation of grain.

There is no doubt that the measure ordered taken cuts much deeper into the economic life of our people than all the other economic regulations hitherto adopted by the federal council during the war. It is however, necessary in order to make certain and sufficient the supply for people with breadstuffs until the next threshing of the new harvest and is besides a necessity of life for the government and the nation.

To Prevent Waste

The steps heretofore taken have proved themselves not far reaching enough to bring about the sparing use of our limited supplies of bread stuffs, which however, are in reality sufficient for our needs. In particular the measure hereto introduced have not prevented the feeding of bread grain to cattle.

The present order gives us the certainty that our enemies plan to starve Germany will be upset, and assures us of plentiful bread until the next harvest.

CLUB BENEFIT AT THE PAGE TONIGHT

The Greater Medford club will give an exceptional entertainment of folk and classic dancing for the benefit of the Musical department of the club at the Page theatre this evening Miss Catharine Mears, hostess. Forty people from the different schools have been in training under the direction of Miss Mears since early in the fall, and this promises to be a very pleasing program and well work the price of admission. It will also be of interest to the people of Medford from an educational standpoint and interest in the schools. Music for this entertainment will be furnished by the Page theatre orchestra, and in addition, at the conclusion of the program moving pictures will be shown.

A STRANGE WOMAN

Madame Winterholt, noted clairvoyant, palmist and trance medium who created such a sensation in our city just before the holidays is back again. All who are interested in their past, present or future, don't fail to see this gifted woman. 144 corner South Central and Ninth streets. 263

With Medford trade is Medford made.

NEGLECTED INDUSTRIES.

A VISITOR to this section, N. C. Westerfield of Portland, calls attention to the neglect of cheese making in the Rogue river valley, whereby a profitable source of revenue is overlooked. He is authority for the following: Tillamook county makes over three million pounds of cheese a year, that returns an annual income of half a million dollars, and the cheese factories paid the farmer an average of 41.3 cents for butter fat, as against from 25 to 34 cents paid by the creameries.

The cheese factories returned the farmer \$1.61 for each hundred weight of milk as against \$1.30 paid by the creameries. Besides there was left for hog feed over 25,000,000 pounds or 3,125,000 gallons of whey.

The average for the Tillamook factory is eleven pounds of cheese to each one hundred pounds of milk. Twenty of the cheese factories are co-operative institutions, two are corporation owned. Thus it will be seen that there is more money in cheese making than in butter making or in condensers.

Medford now has a modern butter factory. There is another at Applegate. Both make a product equal to any imported, yet nine-tenths of the butter used here is imported, and the greater part of the butter fat produced is exported.

This is the wrong condition. All the butter fat produced should be consumed here, and all the butter used here should be the home product. People must realize that in order to build up local factories, support home payrolls and make a prosperous community, that home products must be patronized.

When the local product equals the foreign product, as is now the case, there is no excuse in sending money out of the country to support other sections that contribute nothing to the development of our valley.

When we have our butter factories established upon a stable basis and our dairies encouraged by home markets for larger production, the cheese factory opens a profitable industry for a valley so suitable for diversified production.

Another neglected industry that is beginning to receive the attention it merits, is poultry raising. The Rogue river valley has been pronounced by experts as the best favored portion of the state for poultry. Lack of co-operative marketing organizations and absence of a wholesale establishment has handicapped the industry in the past, the home market being limited, the surplus not great enough to pay the average poultryman to ship in quantity.

This condition is now remedied by the establishment of a wholesale house at Medford, the Medford Egg & Poultry Company, which will contract in advance for all the output that can be secured, eggs or poultry, and pays cash for all the product offered. The surplus is shipped in car load quantity. Incubators are furnished, instruction and advice given, new strains introduced and all possible encouragement given.

There is no reason why the valley should not be shipping several millions of dollars worth of poultry and poultry products a year, for Portland and the Sound cities on the north and San Francisco on the south offer an unlimited and unrivalled market.

The two canneries in the valley put up a superior product and are developing the valley by offering a market for local produce. Every person should make it a point to insist upon receiving the home products in purchasing canned goods, thus keeping the money at home and building up local payrolls and markets for our farmers and gardeners.

All in all, the valley is at last getting the right start for permanent prosperity by creating a diversity of industries that in turn encourage development.

The securing of the beet sugar factory will prove a great stimulant, encouraging this diversity of products and insuring increase in population, industry and prosperity. It will be but the first of many industries to utilize our natural resources.

The "Food for the Gods"

In every civilized country of the world the dark brown cake of commercial chocolate is known, and wherever candies and confections delight the appetite for sweets shared by many of the adults and practically all of the children of all nations the chocolate-coated bon-bon is a favorite. Chocolate has become both food and drink in many lands, but of the millions who now use it comparatively few know that it is made from a bean which grows on a beautiful tropical tree, writes Edward Albes in the January number of the Bulletin of the Pan American Union. Still, it is quite an old story, this drinking of chocolate, cocoa, or cacao, as the author points out in his story. Columbus is said to have introduced the delightful drink into Europe, for cacao is indigenous to the tropical regions of the Americas, and prior to the discovery of the western world it was unknown elsewhere.

Chocolate, as it was known by the Azetes of Mexico, formed the favorite beverage of the luxurious Montezuma, no less than fifty jars being prepared for the monarch's daily consumption. The Incas of Peru cultivated great fields of cacao, and the concoction made from the bean had been in use among them for centuries before the Spanish conquest. So the story of cacao is rather old in the "new" world and a little over 400 years young in the "old."

Theobroma cacao is the scientific name of the tree, and it means "food for the gods." It is found most plentifully in Ecuador, Brazil, Trinidad, Venezuela, and the Dominican Republic. It grows to a height of 16 or 18 feet when cultivated. The fruit is a pod shaped like a cucumber, from 7 to 10 inches long and from 3 to 4 inches in diameter, has a thick leathery rind, and its interior is divided into five log cells in each of which is a row of from 5 to 10 seeds imbedded in a soft pink pulp. These seeds, which look like thick almonds, are the cacao beans of commerce.

The picking on large plantations generally takes place twice a year, although there are no regular seasons, the trees frequently having buds, flowers, and fully ripened pods on them at the same time. The pods, which grow directly out of the trunk as well as from the limbs, are cut off with a specially designed instrument constructed that each pod may be cut from the tree by skilled workmen without damaging either the other pods or the limbs of the tree. The severed pods are gathered in heaps and left lying on the ground for a day or two before being opened and the beans extracted or shelled. After the acid juice and pulp has been re-

moved the beans are assorted according to size and state of ripeness and then taken to the "sweating boxes." These are made of wood, are cubic in form, and from 3 to 4 feet each way in size. They are provided with a grating at the base through which the liquid products of fermentation can pass away. The beans are placed in these receptacles and allowed to ferment for several days, and then taken out and dried either by the natural agency of the sun or by the mechanical means of hot air blasts. They are then ready for the market.

Upon their arrival at the factory the beans are usually blended to get the best results, they are roasted, crushed, ground to the fineness of flour, and by this reduction process become a thick, viscous liquid, owing to the presence in the beans of the fat, or "cocoa butter" as it is called. Up to this point all products of cacao are about the same. But if the product we know as "cocoa" is desired, this paste is placed between sheets of fine cloth and then put into presses and the fat or "butter" expressed from the mass. After the butter is thus extracted the cacao can be dried and pulverized. In other words, chocolate is cacao with the fat left in, while cocoa is cacao with the fat extracted. Both preparations have stimulating and nutritive qualities, the first due to the presence of the alkaloid called theobromin, similar to caffeine, the active principle of coffee, while the nutritive value, which makes a food as well as a drink of chocolate, is due to the oils and vegetable ingredients of the cacao bean. In a cup of chocolate made from the pure product all the nutritive factors are retained. Some idea as to the popularity of chocolate may be had when it is stated that accurate statistics show that the world consumed 251,582 tons of cacao in 1913 and that in the first five months of 1914 no less than 134,549 tons were used. Of the last amount Ecuador alone furnished 25,038 tons.

OLD-TIME COLD CURE—DRINK HOT TEA!

Get a small package of Hamburg Breat Tea, or as the German folks call it, "Hamburger Brust Thee," at any pharmacy. Take a tablespoonful of the tea, put a cup of boiling water upon it, pour through a sieve and drink a teaspoon full at any time during the day or before retiring. It is the most effective way to break a cold and cure grip, as it opens the pores of the skin, relieving congestion. Also loosens the bowels, thus breaking up a cold.

Try it the next time you suffer from a cold or the grip. It is inexpensive and entirely vegetable, therefore safe and harmless.

RUB RHEUMATISM FROM STIFF, ACHING JOINTS Rub soreness from joints and muscles with a small trial bottle of old St. Jacobs Oil

Stop "dozing" Rheumatism. It's pain only; not one case in fifty requires internal treatment. Rub soothing, penetrating "St. Jacobs Oil" right on the "tender spot," and by the time you say Jack Robinson—out comes the rheumatic pain. "St. Jacobs Oil" is a harmless rheumatism cure which never disappoints and doesn't burn the skin. It takes pain, soreness and stiffness from aching joints, muscles and bones, stops sciatica, lumbago, backache, neuralgia. Limber up! Get a 25 cent bottle of old-time, honest "St. Jacobs Oil" from any drug store, and in a moment you'll be free from pains, aches and stiffness. Don't suffer! Rub rheumatism away.

STAR Theatre announces a special sale of admission tickets for JACK LONDON'S Valley of The Moon FRIDAY-SATURDAY Tickets for four performances Friday on sale at box office at 10 a. m. Wednesday. For four performances Saturday, 10 a. m., Friday. No advance in the price of admission. Afternoon 2:15 Evening 7:00

SUIT TO PROTECT WILD BIRD PLUMAGE

SEATTLE, Wash., Jan. 26.—Suit has been begun in the United States court by the district attorney to forfeit 350 cases of feathers, quills and other portions of wild birds removed from the clothing or baggage of travelers under the federal statute. Mme. Schumann-Hietnik, the singer was one of the first victims of the law, a bunch of plumes being taken from her hat. A Hindu dancer parted with a wreath of red vulture feathers. Actresses crossing the border from Canada were heavy sufferers.

WILSON AND BRYAN TO HELP Y. M. C. A. CAMPAIGN

WASHINGTON, Jan. 26.—President Wilson will open a membership campaign for the Washington Y. M. C. A.

STAR THE PAGE TONIGHT

Medford's Leading Theater. Musical Department of Greater Medford Club Benefit Folk and Classic Dancing

Exploits of Elaine

Monday and Tuesday The Clutching Hand Two Parts Hearst-Selig News One Part Selig Western: Wade Brent Pays One Part Helen's Sacrifice One Part

Matinee 2:15 P. M. Evening 7:00

C. A. tonight by speaking briefly to members of the organization. Secretary Bryan is expected to speak at the later meeting.

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Lime-Loss in Tuberculosis

In the Journal of the American Medical Association (January 17, 1914) was the following: It has been many times stated that in tuberculosis or in the pre-tuberculosis stage an increased amount of calcium (lime) is lost, both in the urine and feces. In fact, a demineralization has been thought to be a forerunner of the development of tuberculosis.

Always we have urged users of Eckman's Alternative to attend strictly to matters of food. In addition to rest and proper diet, some effective remedial agent seems to be needed, and in numerous cases of apparent recovery from tuberculosis and kindred throat and bronchial affections Eckman's Alternative has supplied this need. It does not contain opiates, narcotics or habit-forming drugs, so it is safe to try. Your druggist has it or will order it, or you can get it from us direct. Eckman Laboratory, Philadelphia. Price \$1 and \$2 a Bottle.



The Smoke of the Smart Set

is not the ready-made or even ready-made-to-order cigarette. Smart men of fashion everywhere — club-men, connoisseurs, bon-vivants, millionaire sportsmen — have discovered the keener enjoyment and greater satisfaction in the fresh cigarettes of unique flavor and delicious mildness they roll for themselves, to suit their individual taste, from mellow "Bull" Durham tobacco. Today it is the very last word in correct form to "Roll Your Own."

GENUINE BULL DURHAM SMOKING TOBACCO

No other tobacco in the world has the wonderful sweet fragrance and ripe natural mildness of "Bull" Durham. No other cigarettes have the exquisite smoothness and delightful freshness of "Bull" Durham hand-made cigarettes.

"Bull" Durham is a distinctive form of tobacco enjoyment, thoroughly appreciated by smokers of experience and discrimination for the supreme, lasting, wholesome pleasure it affords.

FREE An illustrated booklet, showing correct way to "Roll Your Own" Cigarettes, and a Package of cigarette papers, will both be mailed, free, to any address in U. S. on postal request. Address "Bull" Durham, Durham, N. C. THE AMERICAN TOBACCO COMPANY

