

### MANY ENTRIES IN JACKSON COUNTY'S POULTRY SHOW

Boosters crowing, hens cackling, turkeys gobbling, pigeons cooing and rabbits wailing make a merry chorus in the poultry show today.

The building at Bartlett and Eighth streets is the scene of activity and has been since early morning. Entries are not yet all in, but they are coming by twos and threes from many directions. The exhibits, even at this hour, will surprise those who have not heretofore had a definite idea of the class and quality of poultry of all kinds in this county. A number of fine pens are already located and many persons are busy placing others as fast as they come in. Many will arrive tomorrow, notably those for exhibition purposes only from distant points.

Judge Keeney will arrive in this city tomorrow at 10:45 to serve as judge of the pens. He will be accompanied by E. J. McClanahan of Eugene, who will bring some of his famous show birds.

Those who dropped into the show house today as they passed have expressed surprise that a show of the pretentious display this one is already assuming could have been organized and produced in so short a time in this county.

The question uppermost in the minds of those who will witness it during the week will be that, if we can produce such fine specimens of poultry of all kinds and breeds, why do we not produce at least \$200,000 worth of it each year on the farms in this valley?

This query will be answered, no doubt, as a result of this beginning, by the exportation of poultry and its by-products from this valley next year in carload lots every month of the year.

A list of the entries in the show cannot be had today, but will be ready tomorrow.

The show will be kept open at night, probably till 9:30, to enable those who have attended other shows to enjoy the poultry show on their way home.

Other features will be added tomorrow, including a lecture for Friday and other poultry talks.

Additional contributions to the poultry show now in progress are: Union Meat Co., cash, \$5; merchandise, one sack of beef scraps, value \$4.50; H. A. Mikache, cash, \$2; C. E. Gates, cash, \$5; Ernest Webb, cash, \$10; Sumner, \$1; Keene, \$1; Brevard, \$1; Passon, \$1; W. T. Grieve, \$2.

### GREATEST LOBBY KNOWN TO KILL PARCEL POST

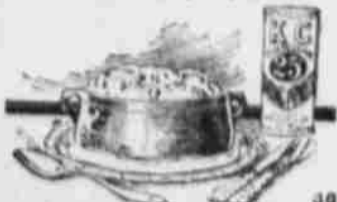
WASHINGTON, Feb. 9.—That the charge "that the greatest lobby ever known to American people" is seeking to prevent the substitution of the space for the weight payment system in the railway postal service was made in the house today by Chairman Moon of the postoffice committee, in presenting the annual postoffice appropriation bill. He declared the real object of the opposition was to throttle the parcel post service in the interest of express companies, whose profits are shared equally by the companies and the railroads.

### Chicken Pot Pie

The Chef's Favorite

By Mrs. Janet McKenzie Hill, Editor of the Boston Cooking School Magazine

Some folks think that only "colored mammys" can cook chicken, but a trial of this famous chicken pot pie disproves that assertion. Every member of the family will thoroughly enjoy it.



**K C Chicken Pot Pie, Baked Dumplings**  
 One fowl cut in joints; 1/2 cup flour; 1/2 teaspoon salt; black pepper; 2 cups flour; 3 level teaspoons K. C. Baking Powder; 1/2 teaspoon salt; 1/2 cup shortening; milk or cream.

Cover the fowl with boiling water and let simmer until tender, then remove to a baking dish. Mix the 1/2 cup flour, salt and black pepper with cold water to a smooth paste and use to thicken the broth. Remove the fat from the top of the broth if necessary before adding the thickening. Pour this gravy over the fowl, until it is nearly covered, and reserve the rest to serve apart. Sift together the flour, baking powder and salt, three times; into this work the shortening and use cream or milk to make a dough, less stiff than for biscuits. Put this by spoonfuls over the fowl in the dish, which it should rest upon and completely cover. Let bake about 35 minutes.

When young, tender chickens are scarce, this presents a most satisfactory way of serving old fowls. You'll find it in this manner is more satisfying than when served as a stew. Try this and the 49 other delicious recipes in the K. C. Cook's Book, a copy of which may be secured free by sending the enclosed coupon to the 28-cent box of the Cooking Powder to the SAUCER CO., C. O., Chicago.

### GOVERNOR GUEST OF HONOR G. O. P. LINCOLN BANQUET

The annual Lincoln day banquet to be held in this city under the auspices of the Jackson county Republican central committee at the Hotel Medford Saturday evening promises to be a well-attended revival of interest in the local organization and of the larger aggregation of which it is an integral part. Covers will be prepared for 250 guests—no more.

Among the prominent visitors who will participate in the love feast will be Governor James Withycombe,

Fred G. Buchtel, a candidate for a place on the utility commission; State Treasurer Tom Kay, Carl D. Shoemaker, fish and game warden of the state; Commandant Martee of the soldiers' home at Roseburg, together with delegations from Josephine county.

Colonel R. C. Washburn, the Republican war horse, a resident of the Table Rock district, will be official master of ceremonies.

The program in detail is not yet ready for publication, but it will follow the main features of last year's festival, including the calamity talk, bland smile and the warm handshake.

COPENHAGEN, Feb. 9.—The famous Norwegian historian Dr. Halvdan Koht who is pro-German in his sympathies after his prolonged stay in Germany, is contributing a series of articles to the Christiania newspaper *Berrtal Demokratten*.

### SULLIVAN LEAVES CANAL COMPANY FOR CALIFORNIA

J. T. Sullivan, who recently resigned as manager of the Rogue River Canal company, leaves Wednesday to take charge of construction work in California on contracts received by Pat Welch, the railroad builder. In accepting his resignation as a director of the Medford Commercial club, the directors issued the following:

"The Medford Commercial club has lost a valuable director and a wholesome influence in the retirement of J. T. Sullivan, who has

tendered his resignation to take effect at once, owing to his departure for California for an indefinite stay.

Mr. Sullivan has made many warm friends since coming to Medford, four years ago, and has earned their highest esteem by his sturdy application of strong ability to the development of the greatest enterprise ever initiated in the Rogue river valley, the Rogue River Canal company's project to supply irrigation for a vast area of the richest land in the valley. Mr. Sullivan has proven his distinction as a valuable asset to the community in every substantial way.

"While manager of the canal company, from which position he recently resigned, he has worked unceasingly against embarrassing conditions to secure irrigation for the valley and to teach the farmers the value of it. The Phoenix project, now practically completed, and the

Willow Springs extension, now in progress, may be attributed to his untiring devotion to the leading interests of the valley.

Medford, the Commercial club and the citizens generally of the entire valley will wish Mr. Sullivan success in his new field and in every enterprise with which he may be identified.

"MEDFORD COMMERCIAL CLUB." While interests elsewhere will require the greater part of Mr. Sullivan's time, Medford will still be his residence, much to the delight of those who have known the members of his family in the highest social circles.

Mr. Sullivan will be succeeded here in the management of the Rogue River Canal company by E. M. Brown of Vancouver, B. C., a nephew of Joe C. Brown of Medford.

For two months or more Mr. Sullivan will be in Medford at brief in-

tervals until the new manager may be initiated into the details of the work.

Medford Boosters Smoke The Medford and Mt. Pitt Cigarets.

### "PREMATURE OLD AGE"

Says Dr. Arnold Lorand, of the Carlsbad Baths, Austria, "is due to our own negligence," and to avoid such a fate he recommends a light diet, proper bathing, eight hours sleep, and "don't worry."

For run-down weakened conditions, our local druggist, the Medford Pharmacy have a wonderful non-secret preparation composed of the three oldest tonics known, iron for the blood, the medicinal, body-building properties of cod livers and the nourishing properties of beef peptone, all combined in Vinol which they guarantee to build up and strengthen weak and feeble old people, and for all run-down conditions.—Adv.



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NOTICE—The saving of \$1.50 per sack in the use of White River Flour in home baking is based on the established retail price made by Portland dealers on standard brands. In Salem and vicinity, because of freight charges, the retail price is slightly in excess of the above-mentioned average cost of White River Flour, and the saving is correspondingly slightly reduced.