

MEDFORD'S ROLL OF HONOR FOR SUBSCRIPTIONS TO FIRST AND SECOND ISSUES OF U. S. LIBERTY BONDS

- First Loan. Ernest Adams, Clarence W. Adams, Robert Vinton Beall, Clara Ann Beall, Thomas Earl Beall, Walter Bowler, Jr., Mrs. Helen M. Brown, Mary Susan Brown, Robert Henry Browne, Asbury Beall, Albert Theodore Browne, Bernard Motor Co., Mary C. Brown, J. C. Brown, Frank E. Bybee, Beth Bardwell, Jeanne S. Brackenried, H. W. Bingham, Geo. T. Collins, Mrs. Oris Crawford, Geo. Cirmire, David Hill Coolidge, H. Volney Dixon, Dr. McMe M. Dow, English & Treichler, Robert R. Ebel, Professor C. Engelhardt, W. A. Folger, First National Bank, Aline C. Fitch, Perry J. Gregg, Joseph O. Gray, Earl C. Gaddis, John B. Goodrich, Samuel Gornstein, C. F. Hansen, Afton S. Hayward, Henry Hart, Fred L. Heath, Dr. J. L. Hill, Leon B. Haskins, W. C. Janes, Milton S. Janes, Mrs. Lou D. Jones, F. W. Kelly, Mary Frances Kidd, Florence Klum, Edwin C. Kelly, Bert B. Lowry, Chas. W. Montgomery, T. W. Miles, Medford Domestic Laundry, Mabel E. Mears, M. M. Company, S. J. McCarroll, J. Orval Perry, Josephine P. Porter, E. G. Riddell, Arthur James Rose, Loventine Redden, Charles Strang, J. E. Stewart, Thomas Swam, L. R. Schmalhausen, Joyce C. Searf, M. F. Sheets, John Dale Stine, H. S. Stine, Evelyn Schwartz, Luther L. Tisdale, John R. Tomlin, Glen O. Taylor, Wm. G. Tait, William Ulrich, Helen Terry Watt, Alice M. Watt, Waldo W. Willard, Helen M. Yockey, Peter Young, Charles F. Young, Medford National Bank, Bretta B. Williams, Angus J. Van Wanning, Gus Newbury, Wm. S. Crowell, Thomas M. Davis, James W. Berrian, Wm. T. Berrian, Mildred T. Carlton, Harold D. Foster, T. E. Daniels, J. A. Westerlund, Harriet Wilson, Clementina L. Wilson, Virginia Wilson, Robert Bruce Wilson, Fred E. Merriek, Halett F. Platt, Blanche T. Salade, Marie Antoinette Howells, L. E. Williams, Georgia E. Pruett, Jennie Pruett, Irwin A. Pruett, Annie Keliher, Kate Keliher, William J. Sinnott, Sarah S. Van Dyke, Emmet S. Palmer, Ella C. Westerlund, Abbie Kendall Thomas, Geo. P. Mims, Robert L. Wilson, Martin J. Reddy, William Mingo Aitkin, Jos. G. Chapman, Jr., Charity J. Walther, Corlin Edzell, Leland E. Noe, Edw. Wilkinson, W. V. Barnum, Lorrie B. Warren, Medford Mail Tribune, Geo. Putnam, Wm. E. Clonie, Clarence T. Noe, Stewart Patterson, Nannina Waller Patterson, Lottie A. Proebsting, Lillian M. Daniels, Ruth Farwell Kenly, Nellie M. Searf,

- Mary Elizabeth Gore, Jay I. Gore, Medford National Bank, Sherman C. Godlove, W. H. Gore, Sophenia J. I. Gore, Zoa B. Griffin, Isabel Christine Van Wanning, Grace M. Conley, Virginia Cummings Parker, Cummings Parker, William Henry Smith, Heston Grieve, Otilia Ashpole, Annie M. H. Palmer, Verna Lee Griffin, Mary R. Griffin, Roland A. Hubbard, Mary Lee Roberts, Dorothy Frances Roberts, Elfrida Cordelia Whitman, S. Vilas Beckwith, Dorothy Dee Orth, Eleanor L. Orth, Dee R. Orth, John S. Orth, Florence H. Goffe, Edith T. Reames, Willard Fredrie Whitman, Leland E. Moe, Thomas Slater Johnson, Dorothy Connor, Lottie M. Howard, Louis A. Salade, Helen W. Bingham, Sydney I. Brown, William V. Bates, James W. Bates, Delroy Getchell, C. E. Whiteman, Nannie K. Whiteman, C. W. Whillock, Robert Day Porter, Bayard McClure Getchell, Mildred K. Antle, Hazel F. Antle, Roland E. Swan, C. A. Noren, Ida B. Evans, Georgie O. Whillock, George Hunt, R. F. Antle, Farmers & Fruitgrowers' Bank, C. E. Gates, George M. Ables, Wm. P. Blake, Elizabeth Brown, Marion Brown, Henry G. Brown, E. M. Brown, P. C. Bigham, Leonard Carpenter, Laura V. Crocker, Jane C. Carroll, Abbie J. Champlin, Fred L. Champlin, Chas. Pope Champlin, Winifred Y. Crowson, Ethel Curry, Alfred S. V. Carpenter, Robert J. Conroy, G. W. Dow, Malone Dickerson, W. C. Earhart, Elmer T. Foss, Lester H. Fay, First State Bank of Eagle Point, C. E. Gates, Carol Faye Hovious, Wm. F. Isaacs, Beatrice C. Jones, Roscoe A. Johnson, W. Pauline Johnson, Jackson County Bank, Georgiana C. Kettle, Blaine Klum, Edward Joseph Klein, George R. Lindley, Nolo M. Lindley, Sarah A. Lindley, H. U. Lumsden, Mrs. H. U. Lumsden, Sarah May Lindley, Hannah Josephine Lindley, Hannah Josephine Lindley, Moran & Percy, W. Weir McDonald, C. W. McDonald, Eva W. McDonald, H. Woodsum McDonald, A. H. Miller, Floyd E. Miller, Nora Daley Medley, John C. Mann, Medford-Ashland Typographical Union, R. A. Newland, John O'Conner, Mary L. O'Conner, Emma L. Paul, John Pointing, Edward L. Proebsting, Lorraine Parsons, Elizabeth N. Robinson, Asa F. Robley, William C. Riee, J. C. Rollins, Robert Rollins, W. Bernard Roberts, Ethel Ryan, Edwin J. Runyard, A. Donald Runyard, J. W. Redden, R. W. Stearns, Maude M. Stieckel, Kate Stine, Ada Viola Smith, Lynne E. Smith, Elsie Schmidt, Dora L. Smock, L. L. Small, W. R. Stokes,

- A. F. Stennett, Mildred R. Stokes, G. R. Satchell, Fred W. Tracy, C. L. Upshaw, V. H. Vawter, Benj. Webb, Edwin M. White, Joe W. Wilson, Jonas Weld, George H. West, Mrs. Peter Young.

Second Loan. The following have subscribed to the second issue of liberty loan bonds: Thru Medford National bank, totaling \$28,000: J. A. Porry, J. F. Wortman, Elfrida Estella Whitman, Elizabeth H. Foster, Robert L. Wilson, Jas. W. Berrian, Maurine McKeany, Wm. S. Crowell, Carrie R. Warren, Geo. W. Childs, Aug. J. Van Wanning, Margaret Ames, Medford National Bank, Thru Jackson County bank, totaling \$16,200: Mary F. Schuchard, F. W. Carnahan, Mrs. J. C. Brown, Ella J. Smith, R. A. Johnson, Wm. M. Stine, A. H. Nelson, Robert A. Nelson, A. S. V. Carpenter, B. J. Adkins, Mrs. Alice Kineaid, Ruth W. Clemens, Fred A. Matz, Alida R. Miner, O. L. Irwin, Kate D. Janney, Emil Blaum, Zera E. Dahack, John Ponting, W. A. Folger, C. W. McDonald, Ivy I. Boeck, Elmer T. Foss, Irene H. Isaacs, Richard C. Isaacs, W. F. Isaacs, Geo. R. Lindley, Klum Adv. Co., Wm. Ulrich, Thru First National bank, totaling \$3650: Thomas Earl Beall, Mrs. Ann Beall, Asbury Beall, Geo. T. Collins, E. Violet Cook, Elizabeth P. Dodge, Mary Joy Folger, Arthur L. Hill, Alida R. Miner, C. W. Montgomery, Wm. A. Sumner, Marian R. Van Scoyoc, W. J. Warner, Marshall S. Wright, Mrs. Anna Young, Thru Farmers' & Fruitgrowers' bank, totaling \$700: Gus Newbury, Frank C. Clarke, C. E. Gates, R. E. Swan.

MUST PAY INTEREST BY NOVEMBER 15TH

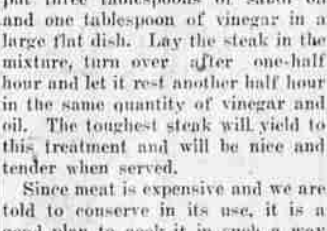
The staff at the city treasurer's office have just completed the mailing of official notices to property owners to come in and pay up back interest on street improvements before November 15. Already the response has been very gratifying, as many of the large property owners have paid up to the semi-annual period, June 1 of this year. The city council has gone on record as being opposed to going to the tax levy to raise money with which to meet interest on outstanding improvement bonds. They will adopt a plan of requiring property owners to pay up and see that it is put into effect at the earliest possible time. The recent supreme court decision makes it plain and emphatic that property-owners must pay up their assessments, and if left delinquent, makes it the duty of the city council to enforce collection by the sale of the property. The business men are getting behind the council in this campaign by giving of their time on committees, which are making personal calls on the large property owners and getting their money for back interest. As it is impossible to reach all, it's up to those having delinquencies of back interest to pay same to the city treasurer by November 15, thereby placing themselves in good standing. Cut This Out—It Is Worth Money. DON'T MISS THIS. Cut out this slip, enclose with 5c and mail it to Foley & Co., 2825 Sheffield Ave., Chicago, Ill., writing your name and address clearly. You will receive in return a trial package containing Foley's Honey and Tar Compound, for coughs, colds, and croup; Foley Kidney Pills for pain in sides and back, rheumatism, backache, kidney and bladder ailments; and Foley Cathartic Tablets, a wholesome and thoroughly cleansing cathartic for constipation, biliousness, headache and sluggish bowels. Sold everywhere.

ECONOMY IN USE OF MEAT WAR ESSENTIAL

(By Anne McCormick, District Home Demonstration Agent.) Meat is one of the more expensive items in the food bill of the ordinary family, and for this reason it is important that it be brought and used to the best possible advantage. The different cuts of meat vary considerably in price. The difference in cost is based upon the tenderness of the cut and upon the demand—but not upon the nutritive value. The cheaper cuts of meat, when carefully cooked, have just as much food value as do the expensive cuts. Tough meat cooked at low heat for several hours can be made tender. It is important to reduce waste in meat by using as much as possible of the bone, fat and trimmings, and to utilize all left over portions of cooked meat. The bones and trimmings of meat can always be used to advantage in the soup kettle, and fat can be saved for cooking, thus saving the more expensive butter and lard. The bits of meat remaining after the first serving can be combined with less expensive foods to give them the meat flavor. A little more time and skill may be required in the preparation of the cheaper cuts of meat. The real superiority of a good cook, however, lies in her ability to prepare attractive inexpensive dishes for every day. Every housewife should take as much pride in setting a good table at a low price as does the manufacturer in lessening the most of production in his factory. Flank steak costs less than top sirloin of round steak, but it makes an excellent roast. It can also be pot-roasted or used as chopped meat or as a stew. Chuck steak costs less than porterhouse or sirloin and can be used for the same purpose. Chuck roasts cost less than rib roasts and are just as appetizing if carefully cooked. The cross ribs make excellent pot roasts. The neck and round of beef are good for Hamburg steak or for meat loaf. Oxtails are cheap and make delicious soup. Tongue, heart and livers may be used occasionally in place of other meat. A famous cook gives this information: "To make a tough steak tender put three tablespoons of salad oil and one tablespoon of vinegar in a large flat dish. Lay the steak in the mixture, turn over after one-half hour and let it rest another half hour in the same quantity of vinegar and oil. The toughest steak will yield to this treatment and will be nice and tender when served. Since meat is expensive and we are told to conserve in its use, it is a good plan to cook it in such a way as to make it go as far as possible. One housekeeper testifies to the savorniness of slices of bread cooked with mothered steak, and finds that they eke out a scanty supply of meat. Dumplings, dressing and vegetables will do the same. All meat should be seared before roasting in order to seal in the meat juices. Have frying pan very hot, place in the pan a small amount of fat and then put in the meat. Let brown on all sides. (A casserole may be improvised by using a heavy earthenware dish covered with a plate.) Casserole Roast.—Use about three pounds of rump roast. Sear until brown on both sides in a hot pan with a little fat. Place in casserole and fill in around with a few carrots, turnips, potatoes and a small onion or two. Add two cups of water or soup stock, cover and cook in oven about three hours. This is a complete meal in itself. Pot Roast.—Dredge three pounds of brisket generously with flour and sear until brown in hot pan, using a

BRITISH OFFICER CASUALTIES LIGHT

LONDON, Oct. 17.—Refuting reports from German sources that the casualties among British officers in the recent attacks were "unusually severe," the secretary of the war office issued a statement tonight showing that the total officer casualties for the month of August in all theaters of the war were 5638, or a daily average of 183. For September the total officer casualties were 3182 or a daily average of 106. The statement points out that the highest daily average of officer casualties in all theaters was in July, 1916, when it reached 282. "These figures," the statement adds, "include all casualties however slight. Many officers returned to Deuven before the casualties had been published."



If you knew of a shortening which gave baking results that butter would be proud of—and at a mere fraction of the cost of butter—you would want to use it, wouldn't you? Here is a recipe for a perfectly delicious cake made without butter.

RECIPES: Chocolate Layer Cake: 1/2 cup Cottolene, 3 level teaspoons baking powder, 2 cups sugar, 1/2 teaspoon salt, 3 eggs, 1/2 teaspoon salt, 3 cups flour, 1 cup milk, 1/2 teaspoon lemon, 1/2 teaspoon vanilla. Cream Cottolene, add 1 cup sugar gradually. Add remaining cup sugar to beaten yolks. Combine mixtures. Sift together flour, baking powder and salt. Add to first mixture alternately with milk; lastly flavoring and stiffly beaten whites. Finish with chocolate filling and icing. Cottolene: "The Natural Shortening". At grocers in tins of convenient sizes.

Advertisement for Black Silk Stove Polish. Includes an illustration of a hand holding a brush and a tin of polish. Text: "This is the Stove Polish YOU Should Use. It's different from others because more care is taken in the making and the materials used are of higher grade. Black Silk Stove Polish Works Sterling, Illinois. 'A Shine in Every Drop'." Includes a coupon to request a trial package.

little fat. Place seared meat in kettle and add about three cups of boiling water. Add vegetables and seasoning. Let cook on back of stove below boiling point about four hours. Swiss Steak.—Get three pounds of the bottom of the round cut about two inches thick. Lay on several thicknesses of paper; salt it, and pound into each side with edge of heavy saucer, just as much flour as it will hold (about two cups). Put into a frying pan with a couple of tablespoons of hot suet, and sear it brown on both sides. Cover with boiling water, put on a lid, set pan on back of stove or in oven and cook slowly two hours. Add more water if necessary. This will make its own gravy and the meat will be excellent. Stuffed Skirt of Flank Steak.—Three pounds of skirt or flank steak, 2 cups of bread crumbs, 2 tablespoons of fat and pepper, salt, sage or parsley. Mix the bread crumbs and seasoning with the melted fat. Spread over the steak. Roll tightly and tie with twine. Sear in hot pan with suet or other fat. Add one-half cup of hot water, cover and bake in hot oven for one hour. Scalloped Meat.—Use of leftover meat: 2 cups chopped meat, 2 tablespoons fat, 3 tablespoons flour and salt, pepper, little chopped onion, 1 1/2 cups milk or water, 2 cups of buttered bread crumbs. Make a brown sauce of the fat, flour and liquid used, and add the seasoning. Mix with the meat and crumbs, and bake in oven until thoroughly heated. This makes a delicious left-over dish. Next week—"Meat Substitutes."



It Is Our Business to have everything that the motorist needs, both for the car and for himself. It is our policy to supply those things with the greatest courtesy and the least delay. It is our pleasure to do this for you. C. E. Gates Auto Co.

Advertisement for Flavor Purity Economy. Includes an illustration of a cake. Text: "Flavor Purity Economy. If you knew of a shortening which gave baking results that butter would be proud of—and at a mere fraction of the cost of butter—you would want to use it, wouldn't you? Here is a recipe for a perfectly delicious cake made without butter."

Advertisement for Weston's Camera Shop. Text: "WESTON'S Camera Shop. 208 East Main Street, Medford. The Only Exclusive Commercial Photographer in Southern Oregon. Negatives Made any time or place by appointment. Phone 147-J. We'll do the rest. J. B. PALMER."

Advertisement for 'The Man of the Forest' by Zane Grey. Text: "THE MAN OF THE FOREST by Zane Grey. A new serial by the author of Wildfire begins this week. It is a thrilling story of pioneer days on the great Western range, full of the romance and adventure of the cattle country. Other features in this issue are: What's Wrong With the Middleman? Is Cotton a Slacker Crop? A Job for the Retired Farmer. With his sons going off to war and his hired men lured away to the cities by high pay, the farmer is up against it for labor as never before. What other farmers are doing—what he can do—to save and make his crops will be told week by week in The COUNTRY GENTLEMAN. The Curtis Publishing Company, Independence Square, Philadelphia. 5c a Copy, \$1.00 the year."

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Advertisement for an Auction Sale. Text: "AUCTION SALE. 1 Pair Bay Horses, 6 or 7 years old, 1400 pounds each. 2 Colts, 3 years old. 1 Sorrell Horse, 1100 pounds. 3 Cows. 7 Heifers, 2 and 3 years old. 3 Sows, bred. 5 Pigs, 50 pounds each. 7 Hogs, 250 pounds each. 1 New Wagon, 3 1/2. 1 Low Wheel Truck. 1 Disc Drill. 1 Gang Plow. 1 Walking Plow. 1 3-Section Harrow. 1 Spring Tooth Harrow. 1 Buggy, Pole and Shaft. 1 2-Wheel Cart. 1 1-Horse Cultivator. 20 Tons Oat Hay, baled. 5 Tons Barley Straw. 20 Acres Corn Fodder. 2 Acres Stock Beets. 1 Mower, 1 Hay Rake, 1 Reaper. Situated four miles southeast of Medford, on the William Scheble Ranch. Sale on SATURDAY, Oct. 20th AT 1 O'CLOCK IN THE AFTERNOON. JULES COUPI & JULES LOGIE. L. B. WARNER, Auctioneer."

Advertisement for Bargains. Text: "Bargains. 1 Hupmobile. 4 Fords. 1 1917 Chevrolet. For your approval at prices that are right. W. R. DeLay. We'll do the rest. J. B. PALMER."