

A light lunch and delicious cool drink —prepared in a moment

DURING the hot weather when you want a light digestible meal—or a cool refreshing drink between meals—that's no trouble at all to prepare—

Mix yourself a glass of Borden's Malted Milk—the improved kind.

All you need is some cold milk—a few heaping teaspoonfuls of Borden's Malted Milk—a quick stir of the spoon—and you've got a delightful summer drink that is as nourishing as a light meal.

Made in a minute, yet as satisfying and refreshing as if it had taken hours to prepare—a perfect boon to the whole family in hot weather.

Borden's has the preference—because it is made by a special process that gives it higher food value, greater digestibility, better flavor than any other malted milk.

Your dealer sells it in 7 and 15-oz. glass containers, and 5-pound tins. Be sure you ask for the square package. The Borden Company, Borden Building, 350 Madison Avenue, New York, N. Y.

Borden's
THE IMPROVED
MALTED MILK
—in the square package

A Good Oil Cookstove Makes Cooking a Perfect "Snap"

WHY be a slave to your kitchen? Your dealer will be glad to demonstrate how the modernized oil cookstove with its high-speed burner, heat retaining ovens, broilers, etc., makes rural cooking a perfect "snap"—noiseless—simple—safe!

And to keep your kitchen air clean and pure—use only the highest grade kerosene—Pearl Oil. That's the clean-burning kerosene that is refined and re-refined by the Standard Oil Company for use in the oil cookstove and heater. Its clear, intense flame burns with positively no odor or smoke.

See your dealer today, and remember, when ordering your cookstove also order Pearl Oil—by name!

STANDARD OIL COMPANY
(California)



for
**HEAT
and
LIGHT**

**PEARL
OIL**
(KEROSENE)

CHAMBER OF C. FAILS IN EFFORT TO PREVENT WAR

CANTON, June 11.—(A. P.)—Efforts of the Canton Chamber of Commerce to induce rival Chinese leaders now fighting for possession of Canton, to move the seat of warfare outside the business district failed today.

The commander of the Yunnanese troops is unwilling to leave his present position because he is drawing a large income from gambling, opium sales and various other sources.

The Yunnanese troops are apparently preparing for a long siege, having brought field guns to the street approaches leading directly to the river front. The Yunnanese are searching to find further supplies of ammunition. With the approach of the Kwangtung troops, the Yunnanese troops, who hold Canton, were entrenching themselves. But the attacking and defending troops claim the advantage in the fighting thus far.

Four bolshevik Russians, attempting to gain admittance into the foreign concession today were refused entrance by the British authorities. The city police force has been disarmed. Chinese newspapers have suspended publication.

All the foreigners have been evacuated from the danger zone.

Heavy fighting has been in progress between Cantonese and Yunnanese forces at Canton. Dispatches yesterday said four Americans, including two women, who attempted to escape from the fighting zone in a boat flying the American flag, were fired upon by Yunnanese machine gunners and that one of the women, Mrs. Frank M. Crampton, was wounded in the arm.

COAST OSTEOPATHS MEET, LONGVIEW

The Oregon Osteopathic association is meeting today in annual convention with the Washington Osteopathic association at Longview, Wn.

The program follows:
Dr. E. S. Comstock, Chicago College of Osteopathy, Acute Infectious Diseases.

Dr. C. H. Downing, San Francisco, Calif., Osteopathic Technique.

Dr. Leon E. Page, Kirksville College of Osteopathy, Principles of Osteopathy—Applied Anatomy.

Dr. John H. Styles, Jr., Kansas City College of Osteopathy, Treatment of Spinal Curvature.

Dr. Ernest G. Basher, Los Angeles College of Osteopathy, Obstetric and Gynecology for the General Practitioner.

Dr. T. A. McKay, Tacoma, Wash., Physiology of the Spine.

Dr. A. B. Ford, Seattle, Wash., Osteopathy in Heart Disease.

The Screen By Ye Press Agent.

Mighty Western Epic.

Zane Grey's "The Thundering Herd," is winning unusual praise from audiences of the Hunt's Craterian. In every way—thrills, scenic beauty and irresistible entertainment value, "The Thundering Herd" equals any adventure picture so far, and this does not bar "The Covered Wagon."

It takes a red blooded alce out of American history as a background against which its story moves. It is



Jack Holt in Zane Grey's "The Thundering Herd," A Paramount Picture

the pioneer period of the '70's when the hardy adventurers of the middle west wore in the frenzy of killing off the buffalo herds once so thick upon the plains.

Jack Holt and Lois Wilson are the featured players and are surrounded by such clever character actors as Noah Beery, Charles Ogle and Raymond Hatton.

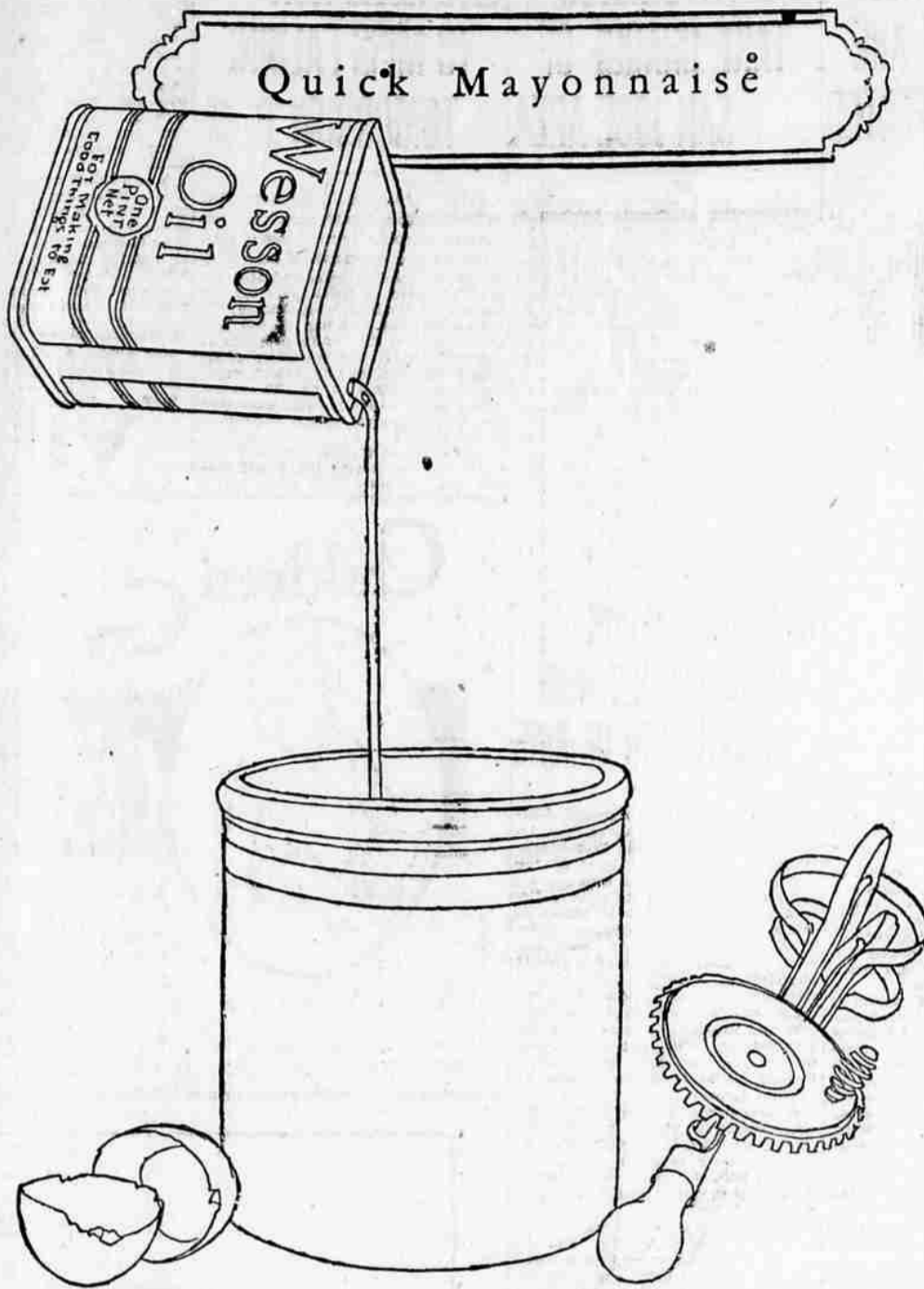
In the very opening scenes are some most unusual Indian pictures, showing the picturesque old warriors. Adding further to the quality of the bill is an Assop Fable, "The News and "Betty" Brown at the Wurltizer.

At the Rialto.

The gay night life of the Paris theatres, the carnival spirit and the luxury of its marble cafes romp through "One Year to Live," which closes tonight at the Rialto.

Harry Langdon is "The Sea Squawk" in his usual humorous half in this screen comedy.

Richard Dix in "Too Many Kisses" is the bill for tomorrow and Saturday at the Rialto theater. This picture shows Dix in a new light, that of a light comedian, with delicate touch and brisk manner. The picture is made from the story, "A Maker of Gees."



Few things are easier to make than good mayonnaise.

Wesson Oil and a fresh egg—beaten together and seasoned to taste—and you have a mayonnaise you'll be proud of!

Quickest results are obtained if the oil and egg are not too cold. The ordinary temperature of your kitchen is just right.

Break an egg in a bowl—

Add about a tablespoonful of Wesson Oil.

Beat vigorously with an egg beater or a fork—until the oil and egg are thoroughly mixed. How long will that take? Perhaps while you count fifty—not as fast as you can count but as fast as you can beat.

Add another tablespoonful of oil and beat again—vigorously. Two tablespoonfuls and beat again. Two or three more and beat again.

Your mayonnaise will begin to thicken a little.

Then add Wesson Oil four or five tablespoonfuls at a time, beating well after each addition—until your may-

onnaise is as thick and stiff as you want it. The more oil you beat into it the thicker your mayonnaise will be—about two cupfuls is the usual amount. [Never add more than a quarter cupful of oil at any one time.]

After your mayonnaise is made, add seasoning. Mix a half teaspoonful of salt, a teaspoonful each of sugar and mustard, a generous pinch each of paprika and red pepper—add a tablespoonful of lemon juice or vinegar and stir until the salt and sugar are dissolved—then pour into the mayonnaise and beat well.

With Wesson Oil Mayonnaise as a base you can make many delicious fancy salad dressings in a very few minutes—for instance—

THOUSAND ISLAND DRESSING

To a cupful of Wesson Oil mayonnaise you add a third of a cupful of Chili Sauce, a third of a cupful of whipped cream, two tablespoonfuls of chopped sour or sweet pickles or chow chow and one chopped pimento. Combine ingredients in order given.

FOR SCHOOL DIRECTOR

At District School Election
Monday, June 15

DR. O. J. JOHNSON

He pledges a strict application of business principles in conducting the affairs of the district, and fair and impartial treatment of all issues.

A Resident of the City Four Years—
Three Children in the Public Schools.

This adv. paid for by friends of the candidate.

Alaska and the DOUBLE TRIANGLE TOUR

"Every Mile a Picture"

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Alaskan Ports
Inside Passage
Scenic British Columbia
Mt. Robson
Canadian Rockies

Scenic Booklet Free.

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122 Third St. Portland, Ore.
Phone Broadway 5300

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Low Summer fares East

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Italian Dinner Served at All Hours

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Merchants' Italian Spaghetti Lunch

40c

11 A. M. to 2:30 P. M.

Evening 7-Course Dinner, 70¢

Sunday—Spring Chicken, Spaghetti or Ravioli

7-Course Dinner, \$1.00

We Cater to Private Parties. Private Dining Rooms for All Occasions.

Tasty Italian Dishes of All Kinds

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In Connection With Medford Ice Cream Gardens

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The insecticide with the pleasant odor

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in
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Medford, Oregon

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We invite your personal, household and business accounts.

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