

Daily—Twenty-third Year  
Weekly—Fifty-sixth Year

MEDFORD, OREGON, SUNDAY, JUNE 10, 1928.

No. 80.



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THE DREAM  
My dream was such a humble thing compared to that which came.  
I dreamed a low gray cottage, and a wide hearth's evening flame.  
The soft light from the open door flung path-like on my feet.  
And in the starlit garden dusk the flower-breath stirring sweet,  
Myself upon the grass-rimmed flags in cotton gown of blue.  
With work-worn hands and weary lips that bravely smiled for you.  
Forgotten all the long day's toil, the small things gone amiss,  
To find fresh peace within your arms, and heaven in your kiss.  
My dream was such a humble thing compared to that which came.  
A low gray cottage clasped with vines, a hearth's red evening flame.  
The rush-lit pewter gleaming bright, the kettle on the crane,  
And hawthorn branches white with stars against the latticed pane.  
My cottage turned a mansion high where stone-gray gables raise,  
Where peacocks gem the terrace-turf, and antlers vanguard graze.  
And all my dream-sweet posy beds of pinks and magnonette  
Are grown to many-colored bloom in gleaming marble set;  
And I, I wait your coming, dear, when slants the evening light,  
All clad in robes of shimmered silk, with still hands soft and white.  
With clasping pearls about my throat, and bound within my hair—  
Perhaps you might have kissed me, dear, were not the servants there.  
My dream was such a humble thing compared to all that came,  
The little vine-hung cottage, and the hearth-stone's evening flame.  
And yet I wonder why at dusk, when I am quite alone,  
I only see the soft light fold a cottage lined-stone.  
MARTHA HASKELL CLARK.

Household Hints

To Decorate Cake—When making birthday cakes, try using the noodle alphabet and numerals for decorating. Cook until soft in water which has been colored with a vegetable coloring, drain and dry. After the icing has been put on the cake, put these little letters on by writing the name, date, etc. This is especially nice for children's birthday cakes.  
Washing Glassware—When washing glassware do not put it in hot water bottom first, as it may crack from the sudden expansion. Even delicate glass can be safely washed in very hot water if slipped in edgewise.  
Lunchbox in a Hurry—A nice lunchbox that can be prepared from what is in the house consists of tuna fish on gratin, baked potatoes, hot muffins, homemade preserves and tea or chocolate.  
Dainty Dainties—Cherry time is approaching—try your next cherry pudding by taking in tiny baking powder cups for individual servings. Fill only 1-3 full.  
Save Tissue Paper—All that tissue paper left from packages can be saved and used to wipe the windows. Watch the glass shine after such a treatment.  
Save Vinegar—When using pickles, save the vinegar in which they are preserved. It is fine to use on salads and greens, for it is so well flavored. It may be used also on skews and making chow-chow. Vinegar from sweet peach or pear pickle give a particularly delicious flavor to dried apples and apple-sauce.  
To Save Cotton Cloth and also labor in clearing same, keep a package of paper towels in the kitchen for wiping up grease that has dripped upon the table or floor, or wiping out frying pans.  
Time Saver—If you are entertaining week-end guests, it is possible to mix Sunday morning's muffins Saturday when using baking powder which is double acting. Keep ice cold until baking time.  
A New Use for Iodine—Apply iodine to scratches on mahogany furniture and then rub with a good furniture polish.

Returning Waistline Bring the Belt Back Into Favor

Of course belts have never really left us entirely, but for several years they have refrained from drawing attention to themselves to any extent. Now with the waistline threatening to become an accomplished fact, the belt takes on new importance. Narrow ones and wide ones, leather ones and silk ones are to be seen on almost every frock. Even the evening frock is not to be without, and frequently uses some form of the belt or sash to accent the close fitting neckline. A belt nearly always accompanies the sports frock or costume, usually a narrow one of soft kidskin, in a matching or sharply contrasting shade.  
If I can help one soul along life's way,  
If, in my corner, I can brighten a weary's small day,  
If I can bring sad lips to shine again,  
If I can ease a little of the pain That comes to all; if deeds of mine However small, may cause the sun to shine  
For one who surely needs more light—why, then I know That I've not failed, altho I've seen my castles crumble and decay  
And every dream I cherished, pass away.

Skunk Becomes Fad

Milady's latest fad or broadly originates in Paris or on Broadway, New York, but it has taken a Lancaster county, Pennsylvania, girl to begin this one. She is Miss Frances Sipe, of Salunga, shown carrying her pet skunk, "Pola," while on a shopping tour in Lancaster.

THE WOMAN TOUCH

We are women  
And do as only women do,  
The little things have always been our care  
But little things grow great;  
How very great, only we women know,  
So keep a thing is woman's vision,  
Men call women the weaker sex;  
They little know how hard,  
How very hard, they lean upon us,  
The world has need of women  
We are women  
And love as only women love,  
Life itself were not too much to give  
Where love is worthy,  
We give as women give, our all,  
And serve as women serve,  
Take woman's love, woman's service, from the home,  
It were as if a blight and darkness  
Had come upon it,  
The world has need of women  
We are women  
And think as only women think,  
Our thoughts create, our visions materialize,  
Men see homes and little children  
Springing up all about us,  
Flowers in waste places, general enforced,  
And man himself oft made great  
Because of woman's thought,  
Thank God, there are women.  
—Mrs. N. E. Coan.

Home Decoration

This department on Home Decoration is for the benefit of all women who have household problems to solve. Queries pertaining to problems of this kind may be addressed to Miss Snedlcor, care of Women's Department of the Mail Tribune.  
"We now demand beauty with our utility, beauty with our amusement, beauty in the things with which we live."  
Query: With bright ray walls what kind of rugs should I use?  
Answer: If you use bright Indian rugs you will find that much of the Jazz will disappear from your walls.  
Query: My davenport is taupe. What kind of pillows should I use on it?  
Answer: A great deal depends upon your draperies, but you are safe in introducing gold, black and green cushions. Plain materials or brocades are very good. Use the black as an accent.  
Query: Which is best to use on a breakfast room set? Enamel or lacquer?  
Answer: Lacquer with a n-d heat and cold much better than enamel and with a little experience you will find that it can be easily applied by the amateur.  
Query: Is a black lamp shade satisfactory for a reading lamp?  
Answer: No, it is not, though very decorative.

June Is Month for Brides and "Sweet Girl Graduate"

Graduation day is one of the high spots in the life of a boy or girl. It stands for accomplishment. It means the satisfactory completion of four years of work. It means the parting of school friends. For some it means going to higher institutions of learning and for others the real commencement of a work-a-day life.  
The Graduation Party is always popular. It is a fitting way to end the day's festivities. For those who are planning such a party the following menu will be of service.  
**Mashed Potatoes**  
3 medium sized potatoes  
1 1/2 cups boiling water  
2 tsp. salt  
Dash of pepper  
Pare potatoes and cook until tender in boiling water to which salt has been added. About 15 minutes are required for cooking. Drain and rice. Add pepper, butter and hot diluted milk. Beat thoroughly until creamy, white, and light. Mix lightly on a hot dish. Many like the onion added to mashed potato. Yield: 8 servings (6 cups).  
**Chicken a la King**  
3 cups pastry flour  
1/2 cup milk  
1/2 cup butter  
1/2 cup evaporated milk  
1/2 cup water  
1/2 cup salt  
1/2 cup lemon juice  
1/2 cup almond  
1/2 cup lemon  
1/2 cup almond  
1/2 cup lemon  
Sift flour, then measure. Resift with other dry ingredients into a mixing bowl. Rub fat and cheese in with fingers until appearance is like coarse corn meal. Add diluted milk and mix quickly with a fork. Stir until flour disappears and then add four or five stiff to smooth and slightly stiffen the dough. Turn immediately on to a thoroughly floured board. Pat dough out with hand or roll to 1/4 inch thickness. Cut and place on oiled flat. Bake in a hot oven (425° F.) about 12 minutes. Yield: 8 servings.  
**White Cake**  
4 1/2 cups pastry flour  
2 cups baking powder  
1/2 cup sugar  
1/2 cup butter  
2 cups white egg whites  
1 cup evaporated milk  
1/2 cup water  
1/2 cup salt  
1/2 cup lemon juice  
1/2 cup almond  
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1/2 cup lemon  
Sift flour with baking powder and salt twice. Cream fats until soft, then add sugar and cream until white and smooth. Add unbeaten egg whites and beat until mixture has the appearance of soft marshmallows. Add dry ingredients and diluted milk, then the flavoring. Bake in a pan lined with paraffin paper at 350-375° F. Frost with pink, yellow or green icing. Yield: 24 servings.  
**Pineapple Sherbet**  
1 No. 2 can crushed pineapple  
1 cup sugar  
1 cup water  
1/2 cup lemon juice  
1/2 cup sugar, salt, water and lemon juice to pineapple. Stir slowly into chilled milk. Freeze in a 1-6 salt-ice mixture. Yield: 12 servings.



fat, add flour, milk, broth and seasonings. Cook 5 minutes over a low flame, stirring to keep smooth. Add chicken, mushrooms, pimiento and pepper and reheat in double boiler to prevent curdling. Yield: 8 servings.

The Children's Pleasure Column

Flower Garden Contest Winners  
The following prize winners are asked to call at the Mail Tribune office and ask for May Ann, as prizes will be awarded on Saturday morning, June 16th, to the following: 1st prize, Loren Rose, age 11 years, Medford; 2nd prize, Molly Johnston, Phoenix; 3rd prize, Carol Furry, E. F. D., Medford.  
Mrs. L. J. Allyn and two sons of Corvallis are guests for a week at the home of Mr. and Mrs. L. Metzner.

Parent-Teachers' Associations

School Term Closes  
As the school term closes Parent-Teacher work also comes to an end, except for the planning for future work-meeting unexpected calls and doing preliminary organization. It has been a good year. The work has grown and developed along many lines. The retiring officers merit a word of praise for their enthusiastic efforts. The incoming officers will need help and encouragement in the year that is coming.  
As to this Parent-Teacher column, we held great hopes for the future. It was started three years ago by Mrs. N. C. Chaney, with the co-operation of Mrs. Irene DeLosh. Mrs. Chaney edited the column with splendid success for two years. She planned and carried out many lines of publicity. Other of her ideas failed to materialize. The same thing has happened the past year.  
Therefore, the coming year offers splendid opportunity for some well organized publicity that will help to build up the associations.  
Very few newspapers in the state offer the P.T.A. so much space and such splendid co-operation. The city council desires to thank the Medford Mail Tribune, and especially Mrs. Irene DeLosh, for their interest in Parent-Teacher publicity and the space so generously given.  
Last City Council Meeting  
Steady work on the continuous census, the pre-school clinics, summer roundup, scholarship loan fund, a delegate sent to the convention at Lathrop, lunch served at the fair grounds on field day; considerable money raised by lunches and in other ways, for P.T.A. work, co-operation with other organizations in the playground and other enterprises such as the community Christmas tree; the planting of the permanent Christmas tree; and the Easter egg hunt, are among the many accomplishments of the past year noted at the council meeting held Monday at the junior high school.  
Each association had good reports of special advancement also. Of special interest were the announcement that Miss Melba Williams had been selected to supervise the children's playground. She is especially fitted for this through previous training and a sympathetic understanding of children. This is the scholarship loan fund now has \$75 which may be used by some student next year.  
The high school has carried out very successfully a novel idea. The parents are invited to attend occasional student body meetings, especially to hear speakers proffered by the P.T.A. Mr. Churchill of the Southern Oregon Normal was the last speaker.  
The junior high school has had a number of excellent programs and instituted the noon lunch at the track meets and field days of the junior high school.  
Mrs. Platt, retiring president, received a vote of commendation for the year's work just before she introduced the new president, Mrs. Arnsperger.

Pointers for Parents

Parents whose first child has attained the age of six months without the least thing getting the matter with him, and weighs as much or more than he should according to the chart, are likely to speak patronizingly of parents who have difficulties with tonsils and feeding problems and what not. Never mind. When Junior starts to school, and "measles" and "chicken-pox" signs begin to appear over the door, and when he has three or four brothers and sisters, these same parents begin to realize what a precarious thing parenthood really is.  
Baby's reasoning is a good deal like that of an ostrich. If he runs and hides some playthings, he can't see mother. It is a surprise to have her find him so easily.  
Ruth's mother talked so much about her broken engagement that people began to suspect Ruth had been jilted. If her mother had kept still a lot of people would never have known she was ever engaged.  
About the worst thing that can happen to a fellow is to have his mother drag him away from a fight when he was licking the other fellow. When the tables are turned it isn't so bad tho—in fact, it's a pretty good alibi.  
Every once in a while father comes out of his trance and plays the "heavy parent" stuff. But about the time he has everyone walking the chalk line he tires of his role and lets things slip back into the old comfortable routine with mother issuing the orders and father signing the checks.  
How It Happened  
"Bones," thundered the manager "where's the clock?"  
"Dunno, sir," responded the office boy, mildly. "Someone has stolen it, perhaps."  
"What? And you sitting here? Why didn't you watch it?"  
"Because, you know, sir, when you engaged me, you said you didn't want me to sit around and watch the clock."  
Medford is the county seat and metropolis of the Rogue River valley and gateway to Crater Lake.

Choose Right Bread to Make Sandwiches Tasty

Fillings, of course, must be given careful consideration by those preparing sandwiches for a party or picnic, but the importance of using good bread is even greater, according to Ethel Somers in an article in Liberty Magazine.  
Bread for sandwiches should be neither too crumbly; moist, yet firm. For water-thin sandwiches use only bread a day old. Homemade bread which has been made with milk is ideal.  
"If the bread is to be sliced extremely thin, it should be cut in the usual way after buttering and spreading. On the other hand, if the slices are to be nearly a quarter of an inch thick, it is more efficient to cut the loaf the long way."  
"If carefully packed and covered tightly with a moist cloth," the writer continues, "many varieties of sandwiches may be made the day before they are to be used. In such sandwiches the slices must be well buttered to prevent the filling from soaking into the bread and the finished sandwiches must be closely packed to eliminate drying air spaces."  
No Luck  
He was up for his university entrance examination. His intellectual attainments were known to be slight, but the powers that be were anxious to pass him, for he was a magnificent oarsman. As a matter of fact, he excelled in every kind of sport.  
"Just put down something," pleaded his tutor. "Write down anything you can, and we'll get you through somehow or other." And he left his pupil to it.  
He sat for two hours gazing at the virgin paper before him. Then he put down the one word: "Dad."  
Later on his tutor came up to him more in sorrow than in anger.  
"We can't pass you," he said despairingly. "You've spelled it wrong!"—From Answers, London.

Student Aviator

Each day Miss Lucille Edwards works in a Wichita, Kas., business office, but as soon as office hours are over she hastens to the airport where she is considered one of the most proficient student aviators. "I've never been the least bit frightened in a plane," she says, "but I've always been afraid of Ferris wheels."

Cucumbers as Climbers

The increase of the winter-cucumber industry in the northern states, where greenhouses are now devoted to its culture, has firmly fixed the idea in the minds of gardeners that the cucumber is really a climbing vine and not a trailer to run over the ground. In the greenhouses the vines mount straight up their strings to the roof of the house and hives of bees are kept to attend to the fertilizing of the vines during cold weather.  
The cucumber vine may be trained on strings up a sunny back porch or on a back fence or garage, and fresh cucumbers can be made available for the table with a minimum of ground space. The vines may be started early either in pots in the house or where they may be brought in if a cold night threatens. As soon as the weather seems settled down for real spring temperature set them out. Take a couple of spadefuls of earth and drop in a spadeful of shredded cow manure. Wet it thoroughly, fill in with earth and set the cucumber above the bed of manure.  
This is the start of a rampant vine. See to it that it has plenty of moisture and there will be cucumbers in surprising abundance. Pick the first cucumber to form early in its career as the vine has a habit of stopping to mature its first child before going on with the rest of the family. Cucumbers want warmth and moisture as their chief requisites. Given both these factors they will do surprisingly well even if the soil is not all that it might be in the way of fertility. When hot weather sets in, get a good, rich layer of mulch about the roots will be helpful in preserving the moisture in the soil. For porch growing, set the vines a foot apart. They will rival the well-known wild cucumber in producing shade when hot weather starts them into rapid growth. They will make ten feet of vine with good culture with no difficulty at all.  
In small places the upright growing of cucumbers has many advantages. Grown in the old-fashioned way in hills with the vines left to trail over the ground they need a minimum of five feet square to a single hill.

Gets G. O. P. Post

Miss Mary Elizabeth Baker, daughter of Governor and Mrs. Sam A. Baker, of Missouri, has been appointed assistant sergeant-at-arms for the Republican national convention at Kansas City, Mo., beginning June 12.

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Puzzle Police



Holdenville, Okla., police are mystified by the attempted kidnaping of the 22-month-old baby of Paul E. Hackett, motor car dealer. Hackett says he saw a figure dart from his house at night, dropping the child in flight. Recently Mrs. Hackett told police she was attacked in her backyard at night while removing clothes from the line. She was found bound and gagged and unconscious. Mother and child are above.



HOME without a GARDEN

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