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Irene DeLosh, 325 South Holly St.—Phone 390-L or 75

HANG YOUR CLOTHES ON THE HICKORY LIMB

There is enough of the primitive in most of us to want to get away from walls and roofs and the soft living of our generation once in a while. That is why camping has become such a popular summer vacation. One can get a little closer to nature and slough off some of the artificialities that modern civilization imposes.

Whether you have your own little tent camp or go to a pay camp somewhere, remember that simplicity and cleanliness are two essentials of camp life. You won't need a lot of clothes, and certainly you won't want fancy clothes. Your wardrobe should be practical and serviceable and washable.

Abundant hot water is a rarity at camp, but you will find that cold water, soap, and a little extra elbow grease will do the trick. A small wash board, obtainable for a dime, will be found useful. If the camp is on a lake or stream, the washing can be done European fashion, setting the board against a rock at the water's edge and sitting on another rock or on the bank. Excellent results can be obtained in this way. For comfort and ease, it is best to wear a bathing suit while washing—then it won't matter whether the water splashes up. After the white clothes have been laid on the grass to bleach and the colored clothes hung in the shade, you are all ready for a refreshing swim.

Even children enjoy this outdoor washing. They like to prove their resourcefulness and they love to puddle around the water. At a number of children's camps for boys or girls there is a regular wash day when all the children bring their handkerchiefs, underwear, and blouses to the lake and compete for honors in getting them cleanest.

Jackson County Fair

By Jane Smedley, Gen. Supt.

There is a wide-spread interest in needle point and tapestry work at present and since the premium books came off the press there have been many inquiries. The Woman's department of the Mail Tribune is offering a special prize, six months subscription to the Medford Mail Tribune for the best piece of tapestry exhibited at the fair. The handicraft will give a partly finished piece as second prize.

Will those who are planning to exhibit flowers or art, notice that there are divisions for both professionals and amateurs, and the qualifications for professionals have been clearly defined.

Also those who are planning to exhibit dahlias will notice that following the rules of the large dahlia shows, that dahlias are no longer shown in saucers but all dahlias must be exhibited on stems.

Baskets that are so arranged that they are as well arranged on one side as another. The judge will be instructed to take the basket out and judge it from every side.

Altho nearly every family owns and operates a Kodak, we have never had large exhibits in amateur photography, and this year with increased and improved facilities for displaying all art exhibits we are asking that more take an interest and bring in many photographs or snap shots taken here in the valley. This is an excellent way in which to show that "This is a Great Country."

If you have not seen of the premium books be sure to call at the Chamber of Commerce or write the secretary of the Jackson County Fair Association.

Again we wish to call attention to the different entries which are open to the boys and girls in the Woman's building. There are several very interesting classes and every boy or girl might be able to use some premium money we are sure.

The Bathroom "Goes Color"

The modern bathroom has "gone color" as has every other room in the well-decorated house. Linen closets have for some time had a feature of fine schemes with their colored damask borders. These may be pink, green, mauve, yellow—chiefly pastel shades. Another novelty is hand-painted designs on linen towels. These are skillfully applied in delicate shades and may be laundered with impunity.

Nature Is Beckoning Let's Lie to Her Open Spaces Next Week End

By Kathryn St. John

If you have never indulged in the popular outdoor sport of week end camping, this is the season to begin. Week end camping trips are developments of the old fashioned picnic and abbreviated forms of tourist camping. The automobile offers the opportunity of carrying the family miles away on a Saturday afternoon. One has a wide variety of camps from which to select: perhaps beside a lake, or a running stream, or even the mountain side.

Do not take too many cooked things along, for much of the joy lies in preparing the food in the open. You will not forget to put a few cans of evaporated milk in the back of the car, with the other provisions, to serve on your berries and in the morning coffee.

Week end camping should offer not only a change but an actual rest for the housewife. After the tent is put up, hubby will probably take considerable for in at least helping to cook dinner under the somewhat novel conditions.

After a night in the cool tent with pure country air to breathe, one is awakened in the morning ready for a good breakfast. Such a week end puts the whole family in trim for a good week's work.

Coffee
 1/2 cup coffee 5 cups boiling water
 1 cup evaporated milk 1 cup evaporated milk
 1 cup sugar 1 cup sugar

Put coffee into pot and add the boiling water. Bring just to the boil. Add evaporated milk. Set near the fire or in a pan of hot water to keep warm. Stuff the spout with a piece of clean paper to keep in the aroma. After three or four minutes standing, coffee is ready to serve. Yield: 8 servings.

Vegetable Dinners Are Enjoyable

A dinner composed entirely of vegetables is no longer enjoyed by the vegetarians alone. If such a meal is properly prepared anyone can enjoy it and can obtain good food value to sustain him until the next meal.

We all realize that the food value of vegetables is not concentrated, but we do know that such concentrated foods as milk, butter, and cheese may be combined with them to make very delicious and nourishing dishes.

It is true that very few of us eat enough vegetables. Too many of us fail to develop an appetite or taste for all vegetables. We like this one but we don't like that one. If a survey is made, the ones that are disliked are in the majority. As a result, the ones that are liked, served over and over in practically the same manner until the consumers become dreadfully tired of them.

A taste for vegetables may be easily cultivated if care is taken to do so. We are very persistent in cultivating a taste for many such things as olives, but often fail to realize the need of vegetables such as spinach, parsnips, cabbage and squash.

Care must be used in selecting the combinations served in a vegetable dinner. If the entire dinner were composed of white, mushy-looking vegetables the whole would be very unattractive and unappetizing. It is much better to serve some colored vegetable with a white one, also to serve a crisp one with a soft one.

Sort of Puzzled Johnny

A first-grade teacher was doing her very best to instill the rudiments of natural history into her class.

"Now, Walter," she said, holding up a picture of a deer, "can you tell me what this is?"

Walter thought for a moment, then shook his head.

"Why, Walter," insisted the teacher, "surely you know what this animal is called. Think again. What does your mother sometimes call your father?"

Walter's eyes beamed with intelligence for a moment, then dimmed. "But teacher," he said haltingly, "I didn't know a jackass had horns."

Home Decoration

By Jane Smedley.

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 Smedley, care of Women's Department of the Mail Tribune.

Query.—Is mission furniture used any more?—Mrs. T. W.

Answer.—No, mission furniture killed itself by its own weight and awkwardness. Its lines were not good and it never was used in other parts of the U. S. to any great extent. Its place if it ever had any, was in the early type of California bungalow.

Query.—Is it correct to have our bath room done all in white?—Mrs. S. L.

Answer.—It is correct, but on the other hand a white bath room is no more sanitary and is much harder to keep in good condition, than one done in colors. White is too glaring and severe for any large space. Any of the pastel colors or combinations of the same with a small space painted in a stronger accenting color will be very pleasing and restful.

Query.—Would you advise one to buy old pieces of furniture if one is sure the wood is wainut?—Mrs. G. L. M.

Answer.—All depends upon the lines of the piece, the price and the condition the piece is in. A good piece of walnut furniture is well worth owning, is easily kept in condition and fits into almost every scheme of furnishing.

Query.—What should be used on the top of our upright piano?—Mrs. W. F.

Answer.—Sometimes a beautiful piece of embroidery like a mandarin coat is draped over one end more for a dash of color than for any protective reason, small pads are used under vases, etc. to protect the case but such heavy affairs as piano scarfs are things of the long ago.

Query.—Should a dining room be simple or gay with many colors?—Mrs. S.

Answer.—Simplicity and dignity go hand in hand. You will find your meals more restful and successful if your room is simple with the large areas done in quiet colors and a dash of color used here and there. The color is the important thing in any dining room. See that that is correct.

Children's Pleasure Column

Edited by Mary-Aun

This department is for our younger readers. We want you to write freely, telling of your experiences, adventures and of interesting happenings in your neighborhood. Tell of your favorite books or authors, favorite flowers, etc. Original poems and stories will also be appreciated.

Write with pen and ink on one side only of the paper. Do not use pencil. Help one another to make this page both interesting and instructive. Address your letters to Mary Aun, care Mail Tribune, Medford.



Caena Lilies

There once lived two little boys, their names were Ted and Fred. They were walking in the woods and came to a flower they had never seen before.

"Let us come back in the morning," said one. The other said, "Alright." They came back in the morning with their father and mother. They told their father and mother that they had named it Caena Lily, as it was near a canyon.

MOLLY JOHNSTON, Phoenix, Oregon.

The Doodle-bug's Promise

Tommy, a little boy who lived on a big farm, lay down on his stomach beside a doodle-bug hole and quietly expressed his wish to see one of the Doodle-bug family who were as he well knew, waiting somewhere in their home, for his call.

Inside, Mrs. Doodle said wearily, "Oh Danny, will you go to the door this time? Those children keep me going back and forth all the time. By now I am getting rather tired of it but I mustn't grumble for didn't that fairy save us and our—?"

"What fairy, mother? What did she save?" Danny asked.

"Why Dan Doodle, haven't you heard that yet. My goodness! That was taught to me before I was three days old."

"Tell it to me, please," said Danny, so his mother cleared his throat and began, "Long, long ago when the bugs, birds and fairies had the world pretty much to themselves, there came a strange monster down from his home on the moon. He threatened to kill all the living things on the earth if some of them wouldn't be his slaves and do everything he requested. Everyone knew that this monster which they called 'Celepo,' would ask of his slave very difficult things or he really wanted to move his kingdom down here and needed an excuse to get rid of us."

"No one wanted to be made a slave for Celepo, but finally an enchanted fairy called 'Cele' said that she would try to do it if in return we would promise her whatever she wished us to. We Doodle-bugs promised to always go to our doorways when some one said those very words which you still hear many times a day. I don't know why Clonda wanted us to do this but then she was always strange. The birds promise I do not know, but I am sure they kept their promise too, for we all admired Clonda so."

"Poor Clonda," said Danny almost crying over Clonda's fate.

"Yes, it was very cruel of Celepo but Clonda said nothing and flew right back over the long trail which led to the big, silent moon. She found the medicine, but she also found some liquid which said on the wrapper of the bottle it was 'W'. We'll make the drinker shrink to a size of three inches."

"Clonda said to herself, 'Why, I'll just pour a little of this in with Celepo's medicine and then we will be able to overcome him.'"

"She did so and when Celepo drank his magic draught he got smaller and smaller till he was

Pointers for Parents

The mother of adolescents should be sure that their diet includes a liberal use of green vegetables, especially of egg yolk in custards, omelets, sandwiches and in many other forms as a clever cook can devise, and the occasional use of liver.

Courtesy and thoughtfulness on the part of adults toward all members of the household—parents, children, and servants, are essential if the child is to develop these qualities.

Quarrelsomeness on the part of children should be cured by removal of the underlying causes. The inexcusable "pouting on the other fellow" that maddens by its apparent lack of reason is one type of such unpleasantness, seen in the sick, undernourished, overtired, or underfed child. The cure for this is to remove him to his room, not as a punishment, but because he is sick. When he wants it, a cup of milk and crackers should be provided. When he is rested and nourished he is sure to emerge his normal self again.

Blind obedience should never be demanded of the highly intelligent child. Such sanctions for conduct as "Because I say so" or "Because that is the way" have little weight. The intelligent are unable to give blind obedience but are constantly examining the sources of authority, and demanding valid reasons for everything.

The Rogue River Valley—the Paradise of the World.

BEAUTY in the HOME

Cheery Lunch Tables

By Katherine Richmond Lee

WHAT formal and oftentimes tiresome, folks the Victorians, whose tradition is inherited, must have been when they dined at White napers, dull silver, colorless glass, correct, according to the custom



of the day but, to us, a bit cheerless. Most modern homes, I find, save come a long way from those earlier days and now, breakfast, luncheon and dinner are usually functions enjoyed amid much more cheery surroundings.

The glassware, crackery and napsery of today are more inclined to be full of color. Perhaps the popularity of Russian and Czech-Slovakian tableware has had much to do with it. At any rate, dishes are, nowadays, all the colors of the rainbow; the glasses, bright with blue or green hues like old Bohemian glass; the table cloth has cheery colors too, and no longer are knives and forks mere monotonous silver accessories to the meal. Now they take a place of their own on the table, with their smart, warm, engaging colored handles. Some of the designs of the modern knives and forks are worked out in such colors as hunter green, red, daff blue, or among the more conservative homes, in ivory. Others are more elaborate with blue mottled effects on a background that looks like blue quartz or the design, if not the color, to be mother-of-pearl.

The servant problem has no doubt been responsible for the wide use of the sort of steel in these knives that does not tarnish and, with the almost indestructible character of the modern knives, a little hot water do all the work that used to be expended with silver polish.

One of New York's young hostesses gave a little luncheon party recently with the modern colorful feeling shown in all the appointments of the table and the effect was to me at least, delightful. The cloth was of light sand-colored linen with a green border and the napkins followed that color scheme, too. The glasses were lightly tinged with green, the knives and forks had light green handles with specks of amber on their surfaces. Jewels were used for floral decorations and the china was of the French peasant type made in Quimper by juvenile potters, full of cheery color and every knob and design, I felt, for one, that the hour of tea and chat would have been a success amid such surroundings even if the luncheon had been only dry crusts—which of course it wasn't.

Jellied Ham in Ring

2 cups boiled ham, diced, 4 pintos, cut fine, 2 tablespoons mixed sweet pickle, 2 cups hot ham stock, 2 tablespoons cold water, 1 tablespoon gelatine, 1 slice onion, 1 stalk celery, 2 cloves.

Simmer ham stock with onion, celery and cloves for five minutes. Strain and measure two cups of the stock. Combine remaining ingredients and add to stock when the latter is cool. Glaze a large plain mold with some of the clear jelly. Place this slice of lemon on the sides and bottom of the mold. When lemon is set, fill mold with ham mixture and chill in the automatic refrigerator. Remove from the mold by loosening edges with a sharp knife and dipping in hot water. Turn out on a bed of lettuce hearts and serve at the table with mayonnaise dressing. Eight servings.

Variations in Garnish of Ham in Jelly

Slices of hard cooked egg may replace the slices of lemon.

Rings of green pepper with tiny centers of pimentos are effective for garnish.

This salad may be placed in individual molds and slices of stuffed olives used as the above garnishes.

Cucumber Sauce

1/2 cup whipping cream, 1 teaspoon salt, few grain pepper, 2 tablespoons vinegar, 1/2 cup diced cucumbers.

Add the salt and pepper to the stiffly beaten cream, then gradually add the cucumber which has been drained over cheese cloth and chilled.

Angel Ice Cream

Whip one cup cream. Add one-fourth cup granulated sugar, one-half teaspoon vanilla, one egg white beaten stiff. Freeze. Makes four average portions.

Orange Sherbet

1 1/2 cups orange juice, 1/2 lemon, 1 egg whites, 1/2 cup heavy cream, 1/2 cup sugar, 2 tablespoons gelatine, 1/2 cup sugar, 2 tablespoons cold water.

Boil sugar and water. Soak gelatine in cold water and dissolve in hot syrup. Add orange and lemon juice. Put in freezing tray until it thickens. Whip until foamy and fold in beaten egg whites and whipped cream.

Use For Safety Razor Blades

Some of your women readers might be interested to know that another use for cast-off safety razor blades is in ripping up old garments. One edge of the blade fitted tightly into a piece of wood makes it safe to handle and an excellent tool for cutting threads in seams of garments.

GRESHAM—Work well under way on Methodist church improvement.

CITY OF GOD

Mary E. Cobb

There came to me once as I pondered
 A vision of beauty and light;
 I saw, with the eyes of the spirit,
 The city that has no night.

There sorrow and sin do not enter,
 But only reflections of love;
 All darkness and shadows are banished,
 For God is the light thereof.

It is not a place in the distance
 One must pass through death to win,
 But a state of harmonious being—
 The kingdom of heaven within.

There earth with its care and confusions
 Is seen to have passed away;
 While spirit omnipotent reigneth,
 In everlasting day.

Special Recipes

Many new dishes can be prepared with the aid of the automatic refrigerator, and housewives possessing this desirable piece of kitchen equipment are learning to vary their usual menus with cold dishes prepared with the aid of the freezing trays. Frozen soups, salads, and even heavier dishes in endless variety are possible with the aid of an automatic refrigerator. Here are a few selected recipes.

Tomato Aspic
 1 tablespoon gelatine, 3/4 cup cold water, 1 slice onion, 1 stalk celery, 1 No. 2 can tomatoes, 2 tablespoons vinegar, 1 tablespoon sugar, 3-4 teaspoon salt.

Soak gelatine in cold water. Boil tomatoes, onion and celery together for five minutes and strain. These should be one and three-quarter cups of juice. Pour hot juice over gelatine and stir until dissolved, add vinegar, sugar and salt. Pour into individual molds and chill in automatic refrigerator. Remove from molds by loosening the edges with a sharp knife, dipping in hot water and inverting. Garnish with lettuce leaves and serve with mayonnaise. Eight servings.

The Why Of Lamp Shades

By Mrs. P. K. Dunning
 (Home Economics Department, The Society for Electrical Development)

A lamp shade on an earthen vase a simple lamp shade was to her and nothing more! And there are thousands of others in the same state of mind. Lamp shades in entirely too many homes are given the same consideration as a pottery elephant or a jade paper knife. They are considered as decorative devices—a spots of color, and never, never, as objects with a mission in life and a duty to perform. Which is probably one reason why oculists and purveyors of headache medicines wax rich.

Light vs. Illumination

A lamp shade's raison d'etre is to change light into illumination. Now, getting really unpleasant about it, we ask you to define the difference between light and illumination. To make it a little easier, just tell us in your own language what is light and what is illumination. Light is the cause, illumination is the effect. Light is the raw material which in a lamp shade's job to convert into a finished product.

Why Frosted Lamp Bulbs?

Now, it is very possible to have plenty of good light but very poor illumination. An unshaded, clean glass, electric light bulb gives off good light, but the resulting illumination is something different.

The manufacturers have taken the course of electric light in the raw state by etching the inside of the lamps with hydrofluoric acid. (They etch them on the inside so that the lamp will be easier to clean and will stay clean longer.) These frosted bulbs, as they are called, start the good work of diffusing the light which their filament gives off, that is, they take the harsh, strong rays of light and break them up into softer, weaker rays which are easier on the eyes and give a more pleasing effect. But these bulbs are not intended to do all the diffusing that is necessary in order to change the light into good illumination. And that is where the lamp shade comes in!

Lamp Shades Must Carry On

It is the function of the lamp shade to pick up the light rays where the bulb drops them, and to complete the business of making them fit rays to constitute the illumination of your rooms. That is why, quite apart from their decorative effect, we actually need lamp shades—to make light over into something lovely to see by.

This is also why, when you purchase a shade, you should place it over lighted lamp and study the effect of it lighted. Many a shade which a thing of beauty by day is a total loss at night.

Generally speaking, shades of pale colors, sufficiently opaque to prevent the bulb being seen thru them when lighted, are the wisest choice. Such a shade will diffuse the light without absorbing it all. Dark shades which absorb more light than they transmit are very little help to the illumination of a room, and, extravagant in their waste of current. Furthermore, the effect of these dark-shades is very seldom beautiful—but merely dull and depressing. And really, there is no sense in buying dull, depressing and wasteful when it is just as easy to be bright, cheerful and economical withal.

Another point which will help you get good illumination from your light, is to use plain shades when your walls are patterned, and figured shades when the walls are plain.

—A Help—Wet the bottom of granite kettles and rub soap over them before setting over the fire. The black will wash off like magic.