

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

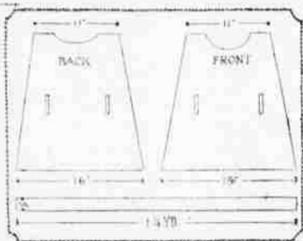
MEDFORD, OREGON, SUNDAY, OCTOBER 14, 1928.

No. 205.



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

### FOR MOTHER'S HELPER



Nothing in a little boy's life quite corresponds to what a pinafore is in a little girl's. A clean "pinny" slipped on when she's dressed for best means she can play a little but not hard enough to muss the pretty frock underneath, while a pinafore put on after meal time signifies that she has grown up enough to be trusted with the important task of helping Mother wash the dinner things.

She cannot have too many and she need not have too few because they can be made for a few cents apiece from the simple pattern shown here. The material used is a flour bag bought from the local bakery, ripped and laundered. The stamping is removed by larding the inked spots or soaking them

in kerosene for a few hours, before washing in lukewarm water. The pinafore is cut in two pieces, joined together only on the shoulder seams. The neck, sides and bottom are button-holed or boned with colored or checked gingham 3/4 inch wide. Half-way down front and back are two two-inch slashes through which the sash is slipped. The sash may be of contrasting material or bound to match the sides.

For a child of five or six, the apron is 15 inches long, the front measures 18 inches at the bottom, the back 16 inches at the bottom. Both front and back measure 11 inches across at the top. The neck is curved to the depth of one inch behind, and one and a half in front. It is not necessary to buy a pattern, but it is advisable to cut out a pattern first from newspaper or wrapping paper, following these simple dimensions. By cutting out the front and back pieces top to bottom on one side of the flour bag, a strip will be left from which the long sash may be cut with only one join.

### A Few Secrets of Cookery Success

Successful meat cooks follow certain invariable rules.

1. The only cuts of meat which may be successfully broiled are tenderloin, porterhouse, sirloin, or rib-eyes, and lamb steaks or chops. Chopped beef patties may be broiled.
2. Pork chops cannot be successfully broiled because cooking time is possible by this method. Veal steaks and chops are too deficient in fat to accommodate themselves to broiling. Braising or cooking slowly in the presence of a little moisture makes pork or veal chops tender and brings out all their flavor.
3. Fresh meats should never be washed in water; certainly they should never be soaked. To cleanse off bits of bone, etc., the meat should be wiped well with a cloth wrung out of hot water.
4. A meat thermometer assures uniform results in roasting. An oven thermometer or an oven with heat regulator removes much of the guess-work from meat cookery.

The inclusion of the edible internal organs, liver, kidneys, sweetbreads, etc., in the diet not only helps give variety, but adds valuable vitamins.

### Parent-Teachers' Associations

In the beginning our work for the year, the Parent-Teachers' association of Southern Oregon extended greetings to our readers and to the public in general. In the great work that has for its ultimate goal the welfare of the child, we feel that we need the sympathy of public opinion and a knowledge that can come only from and through a democratic people whose interest is every child and every home.

Our schools of southern Oregon as well as those throughout the state are all now in session. Parent-Teacher associations are beginning active work for the year by the outlining of constructive year programs.

Many associations are sponsoring recitations for the teachers. This insures not only a cordial and friendly feeling of co-operation but establishes social relations. It also creates a better understanding of the problems that confront teachers and parents.

Every fine example of such a reception was given the Medford Junior High school teachers on Wednesday, Oct. 10th at the Junior High school building. The strong features, educationally, of this reception were the well organized talks given by teachers who are heads of various departments, as English, mathematics, science, and the lecture by Prof. Ralph Vining of Ashland, who for many years was president of the Oregon State chamber of Commerce. The talk by the teachers were so well organized and comprehensive that parents understood the school work of the child—the aims and scope.

Prof. Vining's address was scholarly and artistically given, having as its basic theme "Important Periods in Life's Development." He described, most vividly, the psychology of the child of six, of eleven and of fourteen quoting from eminent psychologists of these periods. As that every parent of southern Oregon and every teacher might have heard Prof. Vining in this great address.

The fine co-operation of all the P. T. A.'s of Medford in sponsoring this successful reception is highly commendable. May we have more of this type of work being done in other associations.

### Guiding Your Child

**CURIOUSITY**  
By Mrs. Agnes Lane

The truth, and nothing but the truth, is always right for the child; the whole truth is seldom meant for him.

Why, what, how, where—these are the wonderful words to the small child. They open with meticulous speed doors which have hitherto been closed to him. "Why does it rain?" "What makes the car go?" "Where did I come from?" "What is God?" These are questions which a four year old may ask all in one hour.

Sometimes fathers and mothers adopt a patronizing attitude toward the questioning child. They deminish him with, "You're too little to understand. I'll tell you when you're older" or "Don't ask so many questions; run along and play."

The youngster headed off in this needless fashion learns to keep his thoughts to himself or to seek knowledge elsewhere. The mother who has turned away the child who trusted his thoughts to her has opened a spiritual breach between herself and her child which will widen as the physical dependence, which is such a bond during the early years, gradually disappears, and companionship and understanding fail to take its place.

There are other parents, misguided and conscientious, who try to give all the facts of any subject about which the child expresses casual curiosity. The child who asks a question which sounds profound is not necessarily looking for a profound and exhaustive reply. Indeed such a reply only confuses and bores him and is likely to dull the edge of his interest in the subject in the future.

Every question which the child asks in earnest should be answered in earnest. He should be told only the truth. The question must be understood from his point of view, and the answer should compass only so much information as he is really looking for and is able to digest. If later, he returns to the same subject he will be ready to learn more.

There is no finer, truer bond between parent and child than that which has been established when the child feels free to reveal his thoughts and wonderings, assured that he will be neither tricked nor avoided in the reply.

### Plant Tulips in Sun or Shade



Tulips are most accommodating plants as they do equally well planted in sun or shade. There is some advantage to planting the late varieties in the shade as the color is better and does not fade as it often does in full sun. The bloom will be a little later than in full sun but it will last several days longer. An ideal situation is one where the bulbs have morning sun for a little while and are in the shade for the rest of the day.

The delicate pinks and lavender shades are best in shady situations where the full beauty and delicacy of their coloring is best displayed. It becomes to considerable extent in full exposure to the sun all day. There are many beautiful tulips in the delicate color tones. One of the finest of these is John Ruskin in rose and cream. In pale lilac and yellow is Pajalee Queen and in dawn pink is the Faun. The three planted together make a beautiful group in pastel shades.

The lighter-bred tulips make the best display in the garden as the color carries farther than the rich, dark shades which are finer in close inspection. In the dark tulips Zulu, Velvet King, and Faust are particularly fine. Wil-

### Household Hints

Economical table pad—Ask at the dry goods store for the cardboard that dress goods are wrapped in. Lay them on your table and mark them to fit, then cut with a sharp knife. Cover the cardboard with unbleached muslin dividing them so they will be in two or four sections, and sew down between each one. They will fold up nicely when not in use and are as good as asbestos pads.

Measuring molasses or syrup—If the measuring cup is greased or lined with cold water the syrup will pour much easier.

Remove stains—To remove dirt or stains from a colored hat caused by the grease of the hair or by your collar rubbing against it, try rubbing the hat with a cloth soaked in benzine. The dirt will disappear instantly.

New use for soda fountain straws—Take soda fountain straws as well as paper drink cups on a

### Helping the Homemaker

By Margaret Smith

Living today means enjoying the blessings of God here and now. The present moment is the time to be happy. Today's life's living want you to claim them as your own—and there will be more for tomorrow, and many tomorrows.

The philox has been suggested as the national flower of the United States by Dr. Wherry, of the department of agriculture. He says: "Philoxes come in our national colors, red, white and blue, and some varieties are five-pointed stars. They bloom over the Fourth of July. They never become weeds, yet are easily cultivated."

Macaroni Salad—2 cups boiled macaroni, 1 can shrimp, 5 stalks celery, cut fine, to ripe olives, cut fine, 1 small head lettuce, cut fine, a very little chopped onion. Cover with mayonnaise dressing and allow to stand on ice before serving.

The smart change artist—Tim (before marriage): He caught her in his arms. Time (after marriage): He caught her in his pockets.

After all, it isn't money, or brains, or machinery that makes the world go round—it is plain, old-fashioned love and all the simple, homely virtues related to it. Sympathy, kindness, sentiment, how often in the stress and strain of living we look upon them as weaknesses and steel our hearts against them. Yet these in the last analysis are the things that give color and meaning to life.

Bear in mind that your life has been a preparation, preparing you for the thing you desire in your deepest heart. There is nothing you cannot accomplish if you will. The help and the impediment are within.

Hugs from Silk Hose—Cut the hose around and around about one inch wide, to make one long strip. One end of the hose can be dyed if color scheme is desired. Now make a chain of 32 stitches, within one stitch on the end, then single crochet on the other side. Continue the same widening, two stitches on the end, every other time going around. I have made several lovely rugs this way.—Mrs. J. K.

### HOME EDUCATION

"The Child's First School Is the Family."—Froebel

Issued by the National Kindergarten Association, 8 West 40th Street, New York City. These articles are appearing each Sunday in the Mail Tribune.

**RETALIATION**  
Pauline Herr Thomas

Mother and Daddy had been trying to grow a front lawn for three years. Each spring fresh seed had been sown and each fall the grass was a sorry sight.

"We simply cannot get our lawn started. With these children it is impossible," said Mrs. Blank.

"They have plots of room in the back yard to play, but they insist upon rolling and tumbling right here. We sprinkle it every day, but it never really has a chance to grow."

"Sonny, come here! For the last time, I'm telling you and the boys to stay off that grass. The first one I catch on it will go out of the yard for the rest of the day!"

As soon as Mrs. Blank and I went into the house, the boys were back on the lawn again. They were afraid, because Mother's threat was an old one. She might just as well have added, "I don't mean a word I say."

When I left, they were trying to outdo each other at somersaults all over the grass, a very healthful exercise for young boys but most unhelpful for a young lawn. Yet they had a special place all their own for such play, and upon it was a newly built airplane and an improvised tent.

A few days later I heard the sough to this episode. After I had left, Mother and Daddy began to discuss the lawn problem. They reflected that the boys expected the consideration of Mother and Daddy for their property in the back yard. Why, then, did they fail to return that same consideration with regard to the front lawn?

Mother suggested that they point out the unreasonableness of this state of affairs to the boys, instead of threatening punishment that never was inflicted, and then enlist their interest by getting them to help start the lawn again and take care of it. But Daddy had a more drastic plan. He said, "I'll teach them a lesson!" In some heat he went out into the back yard and deliberately overturned the plane and tent; in fact, he made general havoc.

"The boys arrived after the damage was done. They stormed in to Mother, 'Somebody's smashed our airplane and torn up our tent!'"

Said Father, who was waiting for them, "Yes, boys, I know all about it. I did it myself!"

The boys fell back astonished—how could Daddy do such a thing! "You see, boys, it seemed only fair that if you could destroy the lawn Mother and I were growing, we could destroy the things you were building."

The plan worked. The boys stayed off the lawn. But mother maintains that the boys have learned a little respect for Daddy since he lowered himself to destroy their property. She believes her plan would have been better for all concerned. Daddy undoubtedly admits—to himself—that it would have been very difficult to do that bit of destruction had his anger not been the urge.

The question is, can there be any sound value in the sort of punishment which, to inflict, requires the lowering of one's self-respect?

### Art of Building the Menu Told

The person who builds menus day after day and year after year must be an artist and an engineer. As an engineer she must know the kinds of food from which the menu should be built—too much of one kind of food and too little of another means an unbalanced diet. So the menu builder must see that the structure of the diet is made up of the proper amounts of protein, energy-giving foods, minerals, vitamins and water.

The artist may then embellish the structural framework of the menu by the manner in which the essential foods are prepared and served.

**Variety of Color Desirable**  
The artist menu builder will never serve a meal that is all one color or one consistency any more than the engineer menu builder will serve a meal that is all carbohydrate or fat.

The artist seeks variation in all particulars. The methods of cooking and the texture of the chief dish of each course as the courses follow one another must be varied as to shape, color, and flavor. The garnishing should be carefully selected. Always, the artist avoids the reappearance of food which has already been served in some other course.

### Special Recipes

- SUGGESTIVE MENUS FOR THE BRIDE**
  - Fruit Cocktail with
  - Whipped Cream Tinted Pink
  - Crab Meat Salad with Tinted Salad Dressing
  - Hot Baking Powder Biscuits
  - Butter Olives
  - Buttered New Potatoes
  - Strawberry Ice Cream
  - Pink and White Cake
  - Coffee
- Chicken and Mushrooms in Yellow Sauce in Timbale**
  - Cases
  - Buttered Asparagus
  - Garnished with Egg Yolks
  - Olives
  - Stuffed Peach Salad
  - Rolls
  - Cream Roll
  - Coffee
- Crabmeat Salad**
  - Two cups crabmeat, 1 cup shredded celery, 1 minced green pepper, 1/2 teaspoon salt, 6 stuffed olives, 1/8 teaspoon paprika, 3 tablespoons French Dressing, 2 cup mayonnaise, lettuce.
- Pick the crabmeat over very carefully so as to remove all particles of shell. Add to it the celery, minced pepper, and seasonings, then pour the French Dressing over and set aside for one-half hour. Serve on individual plates, garnish with lettuce, mayonnaise and olives.**
- Pink and White Cake**
  - One-half cup shortening, 1 1/2 cups sugar, 1 cup milk, 1 teaspoon vanilla, 1/4 teaspoon almond, 2 cups sifted flour, 1 level teaspoon baking powder, 1/2 level teaspoon salt, 2 egg whites.
- Sift flour 2 times with baking powder and salt. Cream shortening, add sugar and beat until mixture is light. Add flavoring, then dry ingredients alternately with milk. Fold in stiffly beaten egg whites. Color slightly with pink coloring, but do not mix thoroughly so you will have the pink and white effect. Bake in a loaf cake pan 45 to 50 minutes in a moderate oven.**
- Cream Roll**
  - Three eggs, 1 cup sugar, 1 1/2 cups flour, 2 level teaspoons Calumet baking powder, 1/2 cup warm water, flavoring.
- Sift flour once, then measure; add baking powder and sift three times; beat whites stiff; fold in sugar; fold in beaten egg yolks, add water, then mix in flour lightly. Bake in a shallow pan in a hot oven 25 minutes at 350-375 degrees. When baked spread quickly with cream filling and roll carefully. Serve with whipped cream which has been tinted with yellow cake coloring.**
- Strawberry Ice Cream**
  - Two cups scalded milk, 1 tablespoon flour, 1-8 level teaspoon salt, 1 egg, 1 cup sugar, 1 quart thin cream, 2 tablespoons vanilla, 1 pint strawberries.
- Mix flour, sugar, salt, beaten egg and milk. Cook over hot water until mixture coats the spoon. When cool add cream, vanilla and freeze.**
- Stuffed Pork Chops**
  - 6 pork chops, 2 cups toasted bread crumbs, 1/2 tablespoons lard, 1 small onion, cream to moisten dressing, salt, 1-8 green pepper.
- Have chops cut at least 1 inch thick. Slice through middle to the bone. Fill with dressing, made from other ingredients. Bake slowly until golden brown.**

### Children's Pleasure Column

Edited by Mary Ann

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 Ann, care Mail Tribune, Medford.

### Your Child's Book Shelf

The following books published during the last year are so very much worth while that we are suggesting them as suitable reading for your boy's or girl's book shelf.

Little Abe Lincoln, by Bernice Babcock (Lippincott)—boys and girls 8 to 10.

Dear Mother, Make-Believe, by Mabel Cleland Wildmerer (Harcourt, Brace)—girls 9 to 15.

The Flying King of Kurio, by William Rose Benet (Doran)—boys and girls 8 to 12.

The Boy's Life of Barnum, by Harvey W. Root (Harpers)—boys 12 to 16.

The Music Book, by Nelle M. Leonard (Crowell)—boys and girls 8 to 12.

The Land of Promise, by Margaret Lyon (Little, Brown and Co.)—boys and girls 10 to 15.

The Garden of the Little Lane Princess, by Myrtle Jamison Trachsel (Lothrop Lee and Shepherd)—boys and girls from 8 to 10.

Saturday's Children, by Helen Coate Crew (Little, Brown and Co.)—girls and boys 4 to 21.

The Finner of Fire by Dr. Francis Rotz-Wheelock (Appleton)—for boys 10 to 16.

Pinafores and Pantelettes by Adèle Claire Darby (L. C. Page Co.)—children 8 to 14.

The Trade Wind, by Cornelia Meigs (Little, Brown and Co.)—boys 12 to 18.

Walter Garvin in Mexico by Gen. Smedley Butler and Lieut. Arthur Burks (Doran)—boys 12 to 18.

### For the Children's Party

For the children's party buy one pound of animal crackers, and one pound of graham crackers. Next make a frosting as follows: Use two cups of powdered sugar; add two tablespoons of butter and vanilla to taste. Then add enough water or milk to make a very stiff paste. Put a good tablespoon of this on each animal cracker. Then stand an animal cracker upright in the center. When dry, they are quite firm. They please the children very much.—S. L. M.

**Adventures**  
"Adventures are waiting on every side  
For those who have eyes to see,  
And we need not travel the ocean wide  
To bring them to you and me,  
There are lands that are strange  
And fair and wild,  
And many a magic tale,  
That only is waiting for any child  
Who'll travel the story-book trail"

**A Man Who Lost a Kingdom.**  
One night Stephen said, "I've had a spilling test today, and I made the best mark in the room. I'm going to keep on studying too, so that I'll lead the grade next month."

But as the days passed Stephen became careless. Sometimes he studied his lessons, and sometimes he didn't. At last Daddy said, "You'd better be more careful about your studies."

"Oh, I'll get along all right!" Stephen answered.

But, alas! When the next test came, Stephen missed so many words that his teacher kept him in after school. Stephen was very much ashamed, and he told Daddy all about it.

"I'm not surprised that you made mistakes," said Daddy. "You were so pleased over what



you made, last month, that you did not work hard enough this month. I know of a man who lost a kingdom by becoming too sure of himself."

"Tell me about him," said Stephen.

"His name was Saul," said Daddy. "The Israelites, you know, had several leaders; but after a while they began to want a king. They went to Samuel, who was their judge and said, 'Let us have a king to rule over us.' And God said to Samuel, 'Give them a king.' Then God told Samuel that he had chosen Saul to rule over the Israelites."

"No Saul became king," Daddy went on. "Samuel said to Saul, 'Serve the Lord faithfully, for He hath done great things for you.' And for a long time Saul obeyed God in every way. But after a while God commanded Saul to do a certain thing, and Saul did not obey."

"Why didn't he?" asked Stephen.

"Saul must have thought he was such a smart king that he knew what was best to do," said Daddy. "At any rate, he did not obey God; for instead of doing what God wanted, he did what he wanted. Then God said, 'I am sorry that I chose this man to be king.'"

"What finally happened to Saul?" asked Stephen.

"He had lots of trouble," said Daddy. "for he did not follow God as he should have done. After a time he was killed in battle, and another man was made king of Israel."

"It doesn't pay to think you know too much, does it?" said Stephen.

"It certainly doesn't," Daddy agreed.

### Humane Society

There seems to be a growing movement to more closely affiliate the two great organizations of the Boy Scouts of America and the humane societies—thus bringing about a more kindly treatment of birds and animals.

The Penn. S. P. A. has taken an important step in advancing humane education by involving a building for lecture, museum, library and manual training purposes at the Chester County Boy Scout camp.

This Kindness Center is the first structure of its kind erected for Boy Scouts for the special purposes involved and, according to leaders in the humane work, will be of untold value.

At the dedication of the building which cost \$19,000, 2000 invitations were sent out. A number of prominent men took part in the program. The principal address was made by Dr. Jordan, secretary of the state department of agriculture.

It is expected that other kindness centers will be erected in scout camps to other parts of Pennsylvania, and it is hoped that this movement will be extended throughout the country by those who are interested in the development of the scout law of kindness to animals.

Jackson County Humane society, phone 888-14.

**Schools Cosmopolitan**  
DETROIT—45 Thirty-four counties were represented among the birthplaces of the 200 graduates of eighth grade evening schools in Detroit this year.