

GRATITUDE EXPRESSED BY EDISON

Inventor Content In Widening Horizon of Mankind—Honor In Achievements Shared With Vast Army Of Thinkers and Workers—Words Fail In Thanks To Ford.

DEARBORN, Mich., Oct. 22.—(AP) Thomas A. Edison is content if he has widened the horizon of men's understanding and given a measure of happiness to the world. At a dinner in his honor attended by President Hoover last night the inventor said: "Mr. President, Ladies and Gentlemen: I am told that tonight my voice will reach out to the four corners of the world. It is an unusual opportunity for me to express my deep appreciation and thanks to you all for the countless evidences of your goodwill. I thank you from the bottom of my heart."

"I would be embarrassed at the honors that are being heaped on me on this unforgettable night were it not for the fact that in honoring me you are also honoring that vast army of thinkers and workers of the past, and those who are carrying on, without whom my work would have gone for nothing."

Content With Work
"If I have spurred men to great efforts and if our work has widened the horizon of man's understanding even a little and given him a measure of happiness in the world, I am content."

"This experience makes me realize as never before that Americans are sentimental, and this crowning event of light's golden jubilee fills me with gratitude. I thank our president and you all. As to Henry Ford, words are inadequate to express my feelings. I can only say to you that, in the fullest and richest meaning of the term—he is my friend."

"Good night."

DEARBORN, Mich., Oct. 23.—(AP) So fatigued by a day of ceremony in his honor that he had to leave a banquet last night before President Hoover had spoken, Thomas A. Edison was described as in fair shape today.

The inventor left the hall immediately after he had delivered a brief speech. The president's physician, Lieutenant—Commander Joel T. Boone, accompanied the inventor from the hall and examined him in an ante-room. Except for fatigue he found no indications of anything the matter. Later the inventor was taken to Henry Ford's home.

Newport—Pacific Tel. & Tel. Co. purchased tract of land lying north of O. W. R. & N. railroad tracks between East 44th and East 47th streets for construction of new telephone building.

Bosc Radio Talk From Detroit Has Appeal to Housewives in Selection of Pears to Augment Family Diet

This is the third radio talk sent over station WWJ, Detroit, Mich., by the Medford Winter Pear Committee. Reports from Detroit indicate the housewives of that city are very much impressed by the beautiful, golden yellow Bosc pears on the fruit stands. The slogan of the committee, "Old Gold Outside, Sugared Sunshine Inside," is fast becoming a household saying and is repeated by the Detroit announcer each time before the committee's article on the Bosc pear is broadcast.

"Good morning! Bosc pears! Old Gold Outside, Sugared Sunshine Inside. "The Bosc pear originated at Mons, Belgium, during the early part of the 19th century. It was developed by Dr. Van Mons, pomologist at Louvain university. Bosc was selected from a collection of over 80,000 varieties produced by Van Mons during his lifetime. It is interesting to note that the battle of Mons, the first major encounter between the British and German forces in the World war, was fought on the site where Van Mons carried on his work."

Age of Production
"The tree of a Bosc is rather precocious in its habits, and because of this the variety succeeds only in certain favored localities. This accounts for the comparative rarity of this variety in American markets. It is generally conceded that in North America it reaches its greatest perfection at Medford in the Rogue River valley and adjoining districts of southern Oregon. This region, in fact, is one of the few places in this country where Bosc is cultivated as a commercial variety."

Medford Bosc Produced With Care
"Medford Bosc pears are the product of science plus intelligence and skill. In no other fruit section is science and practical experience more successful in producing a product of high quality. Throughout the growing season Medford Bosc pears are subjected to the most up-to-date methods of pruning, thinning, irrigation and tillage. They are kept free from disease and insects by systematic and thorough spraying. The dreaded 'fire blight', which has spelled doom for the pear industry in many regions, is successfully controlled at Medford."

Harvesting operations are carried on with the greatest of care. Time of picking is determined by means of instruments that indicate when the proper picking state has been reached. This insures a product of maximum dessert and keeping quality."

Fruit Washed
"After picking the fruit is brought in immediately to large packing and refrigeration plants, where it is prepared for shipping and storage. Here it is put through a washing process which originated at Medford and which cleans the fruit of all dirt, spray residues and other forms of foreign matter. After washing the fruit is carefully sorted as to size and quality and then is packed in clean, sanitary containers, each individual specimen being sealed in a paper wrapper which protects it from all contamination until it is delivered to the consumer. Medford pears need not be wiped or washed before eating. The processing methods used in the fruit packing and storage houses at Medford have the unqualified approval of the pure food authorities of the United States and foreign governments. They are the models of cleanliness and sanitation throughout the fruit industry."

Refrigeration Needed
"Prompt refrigeration is an essential part of the Medford system of handling pears. Large pre-cooling and cold storage plants are maintained and in most cases the fruit is under refrigeration within a few hours after picking. This stops deterioration and insures the buyers and consumers of a long-lived product. During transit from Medford to the consuming centers the fruit travels in refrigerator cars. Cold temperatures are provided by ice and salt and the product is transported across the country with little or no spoilage. Over 8,000,000 pounds of ice are used each year in the transportation of Medford pears."

Ripening of Bosc Pears
"Unlike many other fruits, Bosc pears require special ripening treatment to bring out their natural quality. While they may be kept in cold storage for comparatively long periods of time they do not ripen properly if kept constantly at low temperatures. Recent investigations have shown that living room temperatures varying between 60 degrees and 70 degrees Fahrenheit are essential to the development of full quality Bosc pears."

Season for Bosc Pears
"With a combination of prompt storage and ripening at high temperatures as the occasion demands it is possible to have Bosc pears of excellent quality on the market for a comparatively long period. By this system it is possible to have Bosc pears in good eating condition from the first of October to the first of January."

"As a rule it is not advisable to keep Bosc pears in cold storage after January first. If kept beyond this date they may not ripen properly upon removal."

"Pears are sensitive to odors and should not be kept in the same place with strong smelling products."

Appeal to Detroit Housewives
"Everyone knows about the St. Louis Robin. Everyone commends the two courageous, persevering men who showed the world what a well cared for engine, controlled by competent hands, can accomplish. Everyone realizes, too, that the greatest concern of the two fliers who spent their summer vacation in the clouds above St. Louis was the fuel which kept their motor turning faithfully for over two weeks. Would they have been content with ANY fuel? Indeed not! "So it is with Mrs. Modern Housewife. She insists on only the best for her engines—namely, the big and little stomachs of her family. She is constantly alert and eagerly anxious to learn more and more about the care of her group of big and little engines. That is why Mrs. Modern Housewife is beginning to use pears. She has grown to realize the necessity for fruit in her daily diet, but for some reason the pear has, until recently, escaped her attention. She knows that scientists have found three vitamins in food—A, B and C—which are absolutely necessary to good health, and now she learns that two of these health giving vitamins are to be found in pears."

"Mrs. Modern Housewife, in her characteristic eagerness to learn more of the new healthful foods, discovers that Bosc pears may be purchased at any of the wholesale fruit auction houses, or retail stores connected with them in her city during September, October, November and December."

How to Serve
"Perhaps the question arises in Mrs. Modern Housewife's mind: How can I best serve this fruit to my family? One of the most charming and satisfactory ways is to prepare a salad. Visualize a crisp, green lettuce leaf fringing one-half of a Bosc pear, peeled, cored and cut lengthwise, sprinkled over with grated cheese, topped with mayonnaise, and perhaps a bit of paprika to give a touch of color. Doesn't it sound delicious?"

"Another way to delight the palates of her family is to prepare a sugar syrup and pour over the Bosc pears which have been placed in a shallow baking pan, baked, but not peeled. Dashed with nutmeg or cinnamon, and served with cream—the pears baked in this manner will certainly become a dish of special favor."

"There are many other ways, too, which the competent and clever housewife will soon discover—once she has introduced the Bosc pear to her family. Coupled with the satisfying thought that she has found a food which pleases her family, is the very authentic and certain knowledge that she is giving them an excellent food—a perfect kind of body fuel."

"Try Medford Bosc pears! "Old Gold Outside! Sugared Sunshine Inside."



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Sugar's five uses in the diet . . .

Authority explains this delicious food



WE RECENTLY asked the food scientist at one of the great universities to describe the rightful place of sugar in the diet. "Sugar has five distinctive uses," he said. "1. A conserving of foods. 2. A flavoring substance. 3. A satiation factor. 4. A staple fuel. 5. An emergency fuel."

The scientist showed that sugar is used as a conserving of many foods, especially fruits. Discussing sugar as a flavor, the scientist said: "One of the most praiseworthy developments of the modern diet lies in the expansion of the use of fresh fruits . . . contingent on the free availability of sugar."

Discussing sugar as a satiation factor, he said: "Topping off the meal with a sweet dessert gives a sense of satiation . . . an important item in the diet."

The scientist pointed out that "Sugar as a staple fuel ranks with starch. . . sugar is more rapidly digested than starch; otherwise they are entirely comparable fuels."

He then defined the use of sugar as an emergency fuel. "The process of respiration is so rapid," he said, "that sugar appears in the muscles (the fire-box of the body) within a few minutes after ingestion."

So it is that sugar is one of the most useful and least expensive of foods. As a flavor alone, it deserves a place in every diet for making other healthful foods delicious.

Eat all kinds of healthful fresh and canned fruits and vegetables, sweetening for pleasure, remembering the satiation value of ice creams, cookies and cakes for dessert. The best cooks are generous with sugar. The Sugar Institute.

EAGLE POINT

EAGLE POINT, Ore., Oct. 22.—(Special)—The Ladies' Aid society of the Presbyterian church is now ready for work and will tie comforters and do quilting. Mr. and Mrs. Ousterhout and family of New Mexico who have been stopping at the home of his sister Mary Esch, have located on a farm at Thompson creek.

Mr. and Mrs. Tom Carter have moved into the dwelling house owned by Mrs. Green of Los Angeles. Mr. and Mrs. Roy Smith are starting out in the sheep business. They have purchased 10 fine ewes from W. E. Hammel. Gus Rosales, who had the misfortune to hurt his foot about a week ago with a pick is very much better at this time. Miss Helen Miller spent the week-end at her home in Sa-

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tle. She attended the football game between University of Washington and the University of California.

Mrs. Thomas Bozanoff returned home from the Community hospital at Medford Wednesday where she had her tonsils removed.

Mr. Haaf who owns a ranch just across the river was purchasing a large amount of shales

at the local lumber yard Wednesday.

The Ladies of the Sam's Valley Civic Improvement club will meet at the home of Mrs. White at Eagle Point Thursday afternoon, October 24.

Mrs. Glen Hurst and little daughter have moved to Union Creek where Mr. Hurst is employed.

Robert Pearce of Los Angeles

has arrived at the home of her parents, Mr. and Mrs. Floyd Pearce, for a three months' vacation.

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Odd Fellows and Rebekahs

Dinner and Program

Wednesday, October 23, 6 P. M.

Continuous program from supper hour throughout evening—a program that all will enjoy. Every Odd Fellow and Rebekah in Medford urged to be present. Put aside all else for this once and help make this one of the best affairs in the history of the local orders.