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 MEDFORD  
 1932  
 YE SMUDGE POT  
 By Arthur Perry

### A Post Mortem

**A** SUBSCRIBER asks us to explain Pop Gates' defeat for county judge. We explained it before it happened. The day before election we said that unless the people united overwhelmingly behind Pop Gates, the strongest candidate opposing Earl Fehl, the latter would be elected county judge. They refused to do that. 4,331 voted for Gates, 2597 voted for Phipps, 1110 voted for Pipes—a total of 8038. Fehl's total was 5697.

It is apparent that if Pipes had retired from the race, Fehl would still have had a plurality of 256 votes, approximately his plurality in the primary over Lamkin. Under such circumstances however, if 130 votes that went to Phipps had gone to Gates, the latter would have been elected.

**W**HY did the voters refuse to go to Pop Gates in sufficient numbers to put him over?

We have an answer to that, which of course, may or may not be correct. In our opinion, it was due to the peculiar hook-up during the campaign. Fehl, Phipps and Pipes all worked against Gates—he was the man to beat. This combination was too strong for any one man to overcome, particularly when a defensive instead of an offensive strategy was adopted.

In other words Gates was beaten in the election, for the same reason that Sheriff Jennings was beaten in the primary. Because he was alone against the field. Jennings had every candidate for sheriff working against him,—five Republicans and one Democrat. The Republican candidates didn't want him as an opponent, the Democrat wanted to beat him. The combination was too much for any one man to overcome.

It is always easy to be wise after the event. But if Gates' supporters had concentrated upon fighting Fehl, kept constantly on the offensive, instead of being forced to adopt the defensive,—the results MIGHT have been different.

### Armistice Day

**H**OWEVER that is all over the dam. This is Armistice Day, an occasion for celebrating the end of war, not starting a new one.

Earl Fehl won the Republican primary, fairly and squarely. His victory in the election was even more decisive, he not only carried Medford by 25 votes; he carried the county by 1366 votes. His total on Tuesday was greater by over 100 percent than his total in the primary.

Under such circumstances, to stress his minority support as a political factor, we regard as neither good sense nor good sportsmanship. In fact we regard his election as, in effect, a mandate from the people,—more people want Fehl as their county judge, than anyone else,—now they HAVE him, and as one of Fehl's opponents we congratulate him, and accept the popular verdict as final.

After being an "out" looking in for ten or fifteen years, Fehl is—or soon will be—an "IN" looking OUT. It will be interesting to see how this change in circumstances affects his point of view, how responsibility influences his methods and political conceptions.

The attitude of this paper will simply be this; GIVE HIM A CHANCE,—let him prove that his opponents have been wrong, that his supporters have been right. The responsibility is now his.

Our policy toward him, will be the same as our policy toward all public officials. We shall support him when we believe him to be right; we shall oppose him when we believe him to be wrong. We shall ask from him only what we cheerfully grant,—fair play and a square deal.

### CULINARY CRAFT....

By Estella Dorgan, Director of Home Service, California Oregon Power Co.

**Holiday Cakes and Puddings**  
 There is an old saying that what is worth doing is worth doing well. With that thought in mind and



knowing how delicious the traditional holiday cakes and puddings can be if made and "ripened" a while, we are planning today to look over the list of former years and choose those suitable for use this season. We find that large or small, simple or elaborate as our desires

may be, there is something that will fit perfectly into our plan. By preparing these things early we assure a finer flavored product and give ourselves extra time for the pleasure and duties of the holiday season.

**Large Fruit Cake**  
 1 c butter  
 3 c sugar  
 6 eggs  
 7 c flour  
 1/4 t salt  
 1 t nutmeg  
 1 t cinnamon  
 1/4 t cloves  
 2 c sour cream  
 1 t soda  
 3 lbs. chopped raisins  
 1/4 lb. sliced citron  
 1 lemon, juice and rind  
 1 orange, juice and rind  
 1/4 lb. chopped nut meats  
 1 c fruit jam  
 Cream the butter, add the sugar and cream again. Sift the dry ingredients together and dredge the fruit with small amount of the flour. Add a portion of the dry ingredients to the creamed butter and sugar before adding the sour cream with soda alternately with the dry and fruit ingredients. All well beaten eggs last. Bake in well lined pan, or pans very slowly, (250 degrees 4-5 hours), or steam 3 hours and bake 1 hour at 250 degrees. If pressure cooker is used, steam without clamping top for 30 minutes then close tight and cook at 15 pounds pressure for 1 hour. Then bake at 250 for one half hour.

**Economy Fruit Cake**  
 1/4 c butter  
 1 c sugar

**White Fruit Cake**  
 1/4 c butter  
 1 2-3 c flour  
 1/4 t soda  
 1/4 t lemon juice  
 1 t almond extract  
 6 egg whites  
 1/4 c powdered sugar  
 2-3 c candied cherries  
 1/4 c sliced citron  
 1/2 c white raisins  
 1-2 c shredded almonds  
 Cream the butter, add the flour, sifted with soda and cream again, add the lemon juice. Beat the egg whites stiffly, adding powdered sugar gradually and fold into first mixture then fold in the fruit, nuts and extract. Bake in well lined pan one hour at 325 degrees.

**Date Pudding**  
 1 lb. dates  
 1/4 lb. beef suet  
 3 c bread crumbs, toasted  
 1/4 c sugar  
 1/4 t grated lemon rind  
 1 egg  
 1 c milk  
 1/4 c flour  
 2 t baking powder  
 1/4 t salt  
 Chop dates and suet very fine. Mix suet with crumbs and dates with sugar and grated lemon rind. Stir in egg and milk then flour, sifted with baking powder and salt. Pour into greased mold and steam 3 hours. Serve with lemon sauce.

**Hard Sauce**  
 1/4 c butter  
 1/4 c powdered sugar  
 1/4 t vanilla  
 1/4 t nutmeg  
 Cream until light and fluffy—(the longer the better).

**Plum Pudding**  
 4 eggs  
 1 c sweet milk  
 1/4 c sweet Sherry wine flavoring  
 1 c sugar  
 1/4 c chopped raisins  
 1/4 c sliced citron  
 1/4 c orange and lemon peel  
 2 c toasted bread crumbs  
 1 c ground suet  
 1 c flour  
 1 t each, soda, salt, cinnamon, nutmeg  
 1 t cloves  
 1 c nut meats  
 Beat eggs, milk, sherry, sugar, crumbs and suet. Sift dry ingredients together, dredging fruit and nuts, and add to first mixture. Steam in well greased mold five hours. Serve with hot pudding sauce or hard sauce.

1 egg  
 1 c sour milk  
 1 t soda  
 1/4 t salt  
 2 c flour  
 1 t cinnamon  
 1/4 t cloves  
 1 c raisins  
 1/4 c sliced citron  
 1/4 c chopped nut meats  
 2 t lemon extract  
 Cream together the sugar and butter, add well beaten egg. Sift the dry ingredients together and a portion before adding the sour milk with soda. Mix in the dredged fruit and add the extract. Blend well then pour into well lined pan, filling about 2-3 full. Bake at 325 degrees for one hour.

**White Fruit Cake**  
 1/4 c butter  
 1 2-3 c flour  
 1/4 t soda  
 1/4 t lemon juice  
 1 t almond extract  
 6 egg whites  
 1/4 c powdered sugar  
 2-3 c candied cherries  
 1/4 c sliced citron  
 1/2 c white raisins  
 1-2 c shredded almonds  
 Cream the butter, add the flour, sifted with soda and cream again, add the lemon juice. Beat the egg whites stiffly, adding powdered sugar gradually and fold into first mixture then fold in the fruit, nuts and extract. Bake in well lined pan one hour at 325 degrees.

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### Personal Health Service

By William Brady, M. D.

Signed letters pertaining to personal health and hygiene, not to disease diagnosis or treatment, will be answered by Dr. Brady if a stamped, self-addressed envelope is enclosed. Letters should be brief and written in ink. Owing to the large number of letters received only a few can be answered here. No reply can be made to queries not conforming to instructions. Address Dr. William Brady in care of The Mail Tribune.

### PASSING OF THE ADENOID OBSESSION

Ten or fifteen years ago queries about the removal of adenoids were fairly frequent. Such queries are now quite rare. From this I gather that teachers, nurses and other assistants are not so keen about the game of guessing the child has adenoids if he looks or seems dumb. Formerly this was one of the favorite indoor pastimes of the little tin doctors. School boards everywhere are made up chiefly of hard-headed business men and women—hard-headed and conceited. As a rule they are just as ignorant about everything pertaining to health education and the training of the body as are most laymen. Perhaps that is why they assign to teachers and nurses certain tasks which are really medical. Clearly this is a saving of the taxpayers' money, for a teacher or nurse can be hired for a lower wage than you would have to pay a doctor, and chances are the child's parents won't notice anything fishy about the quackery. If this school board sponsored quackery is going out of fashion it is because the practice is too ridiculous to withstand criticism nowadays.

The adenoid body, otherwise called the pharyngeal tonsil, is a normal structure of the same character as the tonsils, situated on the vault of the throat cavity up behind the soft palate. So far as we know it serves the same purpose as the tonsils do, that is, the defense of the body against germ invasions.

Nowadays we do not condemn a child's tonsils merely because they are enlarged. We know that in health a child's tonsils are naturally large, and that with the usual infections that occur in childhood the size of the tonsils varies considerably from season to season.

For instance, a health officer examined all the pupils in a small school and noted enlarged tonsils and adenoids in a large number of them. So many seemed to have enlargements that the doctor decided to postpone his recommendation of tonsil and adenoid operation for a while and watch the children. The youngsters seemed husky enough. At the end of the school year he again examined all the pupils. With one or two exceptions they all had small tonsils now. The doctor concluded that season or weather has something to do with it.

Certainly sunshine has. The more sunlight on naked skin the more Vitamin A the body receives, and this fortifies against infections and prevents overgrowth or hypertrophy of

tonsil and adenoid tissues. Ultraviolet light from artificial source has a similar influence, the direct sunlight is far richer in the ultraviolet rays even in midwinter.

If the tonsils or the adenoid body be badly damaged by infection, and possibly a base or depot from which germs can make raids on other organs of the body, then the defensive role or purpose of the tonsils and adenoids is no longer a consideration; they have become a menace to health and a better be removed, or at any rate disinfected.

It is a mistake to assume a child requires adenoid removal just because the child has a dull expression or breathes thru the mouth or reminds teacher or nurse of a picture of the "adenoid face" she once saw in some quack doctor book. This tin doctor diagnosis has brought too many children to an unwarranted operation. What, the bell? I verily believe the censor invented this system, for the bell always rings just as I am about to say something.

**QUESTIONS AND ANSWERS**  
 White Coats Cleaned.  
 I have a white coat on the back of my tongue. So far as I know my breath is without odor. What would be good for this? (B. K.)  
 Answer—Sometimes such a coating imparts an unpleasant odor to the breath. Without knowing your condition or habits I can only suggest that you should eat more fresh fruit, any kind of fresh fruit, particularly sour fruits, as first course of breakfast and as salad or dessert with other meals, and as between-meals or bed-time snacks.

**Ten Cents a Chance.**  
 Debt of gratitude for your advice was making a wreck of myself with increasingly harsh physics every night and constant worry about my bowel action. . . . have not used a physic or any other aid since last March, and best of all . . . (P. E.)  
 Answer—Glad to send the same advice and instruction to any other reader who writes, inclose a dime (coin) and a stamped envelope bearing his address, and tells me he has the constipation habit. Remember, I am not offering a cure for anything.  
 Goat's Milk.  
 Some one told you goat's milk has no cream. We have had 20 milk goats for four years. Two give milk on which cream rises at a cool temperature, and we have churned this cream into butter, white, but as good as any cow butter. As for goat's milk, I prefer it to beef because it is free from tubercle bacillus and tastes the same as beef. (Mrs. R. R.)  
 Answer—Thank you. Lucky youngsters to have goat's milk. Mome people in suburban sections and small towns should keep a goat for the milk.  
 (Copyright, John P. Dille Co.)

**FEDERAL DRY UNIT CONTINUES ON JOB**  
 WASHINGTON, Nov. 11.—(AP)—Amos W. Woodcock, prohibition administrator, told newspapermen today that as far as election effects were concerned, the enforcement unit of the government "will carry on as usual."  
 Appropriations for the work here made by the last congress for the fiscal year ending next July, and he said the prohibition work will continue on that basis.  
 He refused to comment on the effects of a possible Volstead act modification on enforcement, saying "our job is to do what congress tells us to."

**Dodge Brothers Workers Return**  
 DETROIT, Nov. 11.—(AP)—K. T. Keller, president of Dodge Brothers corporation, said today approximately 20,000 employees are now back on part time work preceding the introduction of new automobile model. He said 10,000 more are scheduled for recall within the next two or three weeks when production opens.

**Preacher Victim of Fool Play, Fear**  
 YOUNGSTOWN, Ohio, Nov. 11.—(AP) A threat of death against the Reverend Sigismund Laky, for seven years pastor of the Hungarian Evangelical reformed church here, was being investigated today following the minister's disappearance from home late yesterday.  
 Rev. Laky left home while his wife was asleep.

**CHICAGO, Nov. 11.—(AP)—**Chicago and its suburbs don't quite agree in politics. The city gave President-elect Roosevelt a plurality of better than 250,000. The suburbs and rural areas of Cook county outside the city limits gave President Hoover a plurality of 13,267.  
 Sorted Delicious apples, 40c; Nellis, 25c. Bring your boxes. Medford Warehouse, Phone 216.

**Italy Records All Horses.**  
 ROME.—(AP)—The war department requires birth and death certificates for all horses in Italy, thus keeping track of every equine for use in event of war. Failure to register horses brings penalties almost as severe as in the case of lack of record on human beings.

**DR. CHAMBERS' OPTOMETRIST** will remain in his office for another week, due to the demand for his services. Reduced prices still prevail.  
 Private instruction in Piano Jazz using an interesting method. Reasonable rates. Box 8726, Tribune.

### Ye Poet's Corner

**OUR BOYS—AND MEN**  
 By A. B. Williams  
 It seems not many years at most  
 The tragic fate of the Maine  
 Aroused America's manhood host  
 To square accounts with Spain.  
 It seems to me not a fargone day  
 Since I tossed a babe arm-high  
 To see our brave boys march away  
 To fight 'neath a Cuban sky.

He mingled his little baby about  
 With the roar and din of cheers,  
 And his small waving arm flung out  
 "Hurrah for the bollingsters!"  
 That babe could scarcely understand  
 The trend of that fateful day  
 When thousands of youths throughout  
 The land  
 Went forth to the battle fray.

And less than a score of years from then,  
 When another deadly foe  
 Aroused our hosts to arms again  
 To hurl a nation's blow  
 Against inhuman, fiendish deeds,  
 Against outrages foul and stark,  
 Which crushed out life like garden weeds  
 And left a ravishing mark.

I saw our boys go forth once more  
 To answer the nation's call,  
 To embark again for a foreign shore  
 Where darkled the savage thrall.  
 But that babe of mine I did not hold  
 Nor had he stood at my side—  
 He was one in the ranks, boyish but bold,  
 As they marched with a manly stride.

Our boy—that lad of few years ago—  
 We saw in the ranks of men,  
 His part on his homeland to bestow  
 Until he came back again.  
 Not long before had he waved adieu  
 To the marching boys of '98;  
 And now he was passing in review  
 His own blood to dedicate.

We watched them go, our hope, our pride,  
 While anguish dropped a tear,  
 To do their best whate'er betide—  
 Our little lads of yesterday.  
 And when came tidings of defeat—  
 The tide they'd helped to stem—  
 The foe was marching in retreat—  
 How proud we were of them!

When peace again regained her pole  
 And safe returned our sons, as when  
 They left our homes, our valiant boys  
 Came back the nation's stalwart men!  
 Thus back again from a foreign land,  
 With hearts steadfast and true,  
 A sturdy and an honored band,  
 Their old tasks to renew.

Upon their shoulders now must fall  
 The weighty affairs of state,  
 And promptly they accept the call,  
 Prepared for any fate.  
 We know that they will carry on;  
 Unto them we may well confide  
 The cares and burdens of brain and brawn  
 Which soon we must lay aside.

### BENTON ONLY COUNTY IN HOOVER'S COLUMN

PORTLAND, Nov. 11.—(AP)—Benton county, alone of the 36 in Oregon, returned a majority of votes for President Hoover. The other 35 preferred Governor Roosevelt.  
 Complete figures received by the Associated Press from Benton county gave Hoover 4073 votes, and Roosevelt 3121.  
 Similarly, Union county was the only one to vote a preference for Walter Gleason over Senator Steiwer. The vote was: Gleason 2942, Steiwer 2603.

OREGON CITY—Bids opened for construction of proposed postoffice.

### WHAT THE NORTHWEST MAKES, MAKES THE NORTHWEST



### Sunshine Bakers spend thousands of dollars each month with merchants in the Pacific Northwest!

Sunshine Bakers buy as well as sell. And the thousands of dollars they spend each month are an important contribution to the welfare of the communities they serve. Sunshine Bakers' success is linked with your success. When you buy the many varieties of Sunshine Biscuits at your grocers, you secure the immediate advantages of a product you and your family can enjoy. You also share in the spending of a business that is a definite part of the industrial life of this great section of the country you call home.

**Sunshine**  
 crackers, cookies and cookie-cakes  
 Have you tried Sunshine Krispy Crackers? Today's greatest value in quality crackers!  
 LOOSE-WILES BISCUIT COMPANY—PORTLAND

### Flight 'o Time

(Medford and Jackson Count; History from the Files of The Mail Tribune of 49 and 10 Year Ago.)

**TEN YEARS AGO TODAY**  
 November 11, 1922  
 (It was Saturday)  
 Service men of city and county stage Armistice day celebration, marred by rain. Record crowd at football game, won by Medford high.  
 Gold Hill girls for city election. Ashland works on new budget.  
 Snow storms rage over middle west.

Page theater announces Greater Movie season, with eight "incomparable films" to be shown.  
 D. A. R. meeting postponed and will hold next meeting with Mrs. J. A. Perry.  
 Bad boys, police say, are stealing milk bottles from east side porches.  
 Drummer caught with pint of liquor fined \$250.  
 Footh Creek rumpus keeps sheriff busy.

**TWENTY YEARS AGO TODAY**  
 November 11, 1912  
 (It was Monday)  
 Mail Tribune to run series of articles on "How to Make Vinegar," for the benefit of local orchardists.  
 Joe Brown flatly refuses to be a candidate for mayor, and tells a story about an Irishman to illustrate his point.  
 California vote on Wilson still close and uncounted.  
 Spanish assassin kills the premier.  
 Taxpayers' bank scheme loses in county vote.  
 We want you to come. A progressive, live commercial club is the best asset a community can have. There are several things of importance that ought to be considered.  
 Are you boosting for Medford? Please answer this question. What would Medford be if everybody was just like ME? The live members are expected to be there. The dead ones cannot come.  
 W. M. COLVIG, President and Manager.  
**Would Liberate Prohi Violations**  
 DETROIT, Nov. 11.—(AP)—William A. Conistock, democratic governor-elect, said today that "if it is legally possible," he will release all violators of the state prohibition law from prison.  
 A proposal to eliminate the "bone dry" clause from the state constitution was adopted overwhelmingly at Tuesday's election.