Nervous Solons Vision Gunplay When Camera Man Shoots Flashlight

(Mary Greiner Kelly)

SALEM, Ore., March 1.—(Spl.)—Bang! An honest to goodness shot rang out in the hall of representatives during a recess today. It might have come from another Zangara, or yet from the western version of Capone. Several people jumped. One woman screamed. But a tireless and vigilant dry worker about the halls instinctly looked in the direction of Representative John Beckman's desk.

Wasn't he the author of the machine gun bill? Wasn't he the author of the beer bill? And then everyone's race turned red. From behind a pillar emerged a photographer whose camera had a realistic sound accompaniment to its shot taking apparatus.

A good sleep should be worth a good gift to the government, so Representative Lewis of Multnomah took a nap and voted aye. Representative Lewis had gallantly battled old Morpheus during the debate on the gift tax bill. But the hour was growing late, and he had long since tucked a difficult day session in its trundle bed. He succumbed.

Came the vote on the bill. It is a long way from A. to L. and the weary solon was far into the land of dreams by the time his name was called. The reading clerk repeated it twice, three times. He didn't move. Someone went over and shook him. Representative Lewis jumped, startled.

"What's that?" came his bewildered voice.

"How are you going to vote?"

"Vote? Vote?" Representative Lewis had never heard the word bebore.

"He voica aye," said Representative Frank Lonergan, evidently exercising his power of suggestion.

"I vote aye," echoed the Multnomah representative, and went back to sleep.

Even a janitor can earn extra cigarette money at the legislature—if he knows his way around. One of the night workers is said to have collected $189 worth of unused stamps from the wase paper baskets of the lawmakers last term. Some of these, it is said, were caught in the folds of crumpled letters and bills thrown hastily into the hampers during desk clearing orgies.

Attorney Elton Wakins, who played a prominent part in the sheriff recount race down in Medford, visited the legislature today John A. Collier, remembered there also for his defense work in the DeAutremont trial, was also a visitor. These gentlemen appeared on opposite sides of the much talked of Dr. Nichols contempt of court case heard before the supreme bench this afternoon.

Dr. Nichols of Hood River, represented by Mr. Watkins, is the impatient "shiek" with a yen for things foreign who is said to have hied himself to Mexico for a divorce while a support money case brought by his wife was pending in the Hood River court. He hurried back across the border, according to the testimony, and married his second wife. And then things began to happen.

Wife No. 1 sued No. 2 for alienation of affections to the tune of $50,000. The Mexican divorce was declared no good and Dr. Nichols was charged with bigamy. And, on top of all that, came contempt proceedings. And did the circuit court judge, that he showed such contempt for, tell him a thing or two? The four supreme court jurists who heard the testimony, agreed he did.

Although the gag rule is supposed to be in effect in the house, some lawmakers simply can't be gagged. Not only did they invariably overstep their allotted time but announce to their groaning listeners that they have been donated extra time by other easy going or indifferent members.

Menus of the Day

By MRS. ALEXANDER GEORGE.

Leg of Lamb in the Menu.

MENU FOR DINNER.
Fruit Cocktail
Leg of Lamb Browned Potatoes
Brown Gravy Mint Sauce
Buttered Peas
Bread Currant Jelly
Head of Lettuce Salad
Baked Peach Pudding Cream
Coffee

Leg of Lamb.

7 pound leg of lamb
4 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
1 cup water.

Wash lamb and fit into baking pan. Sprinkle with flour and bake 15 minutes in hot oven. Add 1-3 the water and cover with lid. Bake one hour in moderately slow oven. Sprinkle with salt and pepper and add remaining water and bake another hour and a half. Baste lamb frequently during baking period.

After lamb has been removed from the baking pan, make gravy by adding 3 tablespoons of flour which have been mixed with 2-3 cup of cold water, to the lamb drippings. Boil 2 minutes, stirring constantly.

During last hour of baking period, potatoes may be added. They should be turned several times during cooking to brown them evenly.

Baked Peach Pudding.

8 cups peaches
2-3 cup sugar
1 teaspoon cinnamon
1 teaspoon vanilla
4 tablespoons butter
2 tablespoons flour
1¼ cups peach juice or water.

Mix ingredients and pour into bottom of buttered shallow baking dish. Cover with crust.

Crust.

2 cups flour
4 teaspoons baking powder
¼ teaspoon salt
4 tablespoons lard
2-3 cup milk.

Mix flour, baking powder and salt. Cut in lard with knife. Mixing with knife, slowly add milk. When soft dough forms, put it out and fit over peach mixture. Make 4 holes in top and bake 25 minutes in moderate oven. Serve plain, with cream or lemon sauce.

Sunday Tea Menu.
Fruit Salad Nut Bread Sandwiches
Chocolate Cake Pineapple Sherbet
Coffee

DINNER FOR SIX
Baked Meat Cakes
Escalloped Turnips
Baked Sweet Potatoes
Bread Butter
Beet Salad Salad Dressing
Orange Layer Cake Coffee

Baked Meat Cakes

1 pound ground beef round.
½ pound ground pork butts.
½ cup crumbs.
1 teaspoon chopped onions.
1 teaspoon chopped parsley.
4 tablespoons catsup.
1 egg.
¼ teaspoon pepper.

Mix ingredients. Shape into cakes, one inch thick, 2 inches in diameter. Place in shallow buttered pan. Cover and bake 30 minutes in moderate oven. Turn cakes several times to allow even browning.

Beet Salad

1 cup diced cooked beets.
½ cup chopped celery.
2 cups chopped cabbage.
2 tablespoons chopped pickles.
½ teaspoon salt.
¼ teaspoon paprika.
1-3 cup salad dressing.

Lightly mix ingredients with fork. Serve on crisp cabbage leaves.

Orange Layer Cake

4 tablespoons butter.
½ cup sugar.
2 eggs.
1 teaspoon lemon extract.
½ cup strained orange juice.
1½ cups sifted pastry flour.
2 teaspoons baking powder.
⅛ teaspoon salt.

Cream and butter sugar. Add rest of the ingredients and beat 2 minutes. Pour into 2-layer cake pans lined with waxed papers. Bake 20 minutes in moderate oven. Cool and frost.

Creamy Orange Frosting

2 tablespoons butter.
3 tablespoons orange juice.
1 teaspoon lemon extract.
⅛ teaspoon salt.
1 1-3 cups sifted confectioner' sugar.

Mix ingredients and beat one minute. Let stand several minutes. Beat until creamy. Frost cake.

COFFEE BREAD FOR BREAKFAST
Breakfast Menu
Grapefruit
Soft Cooked Eggs Broiled Bacon
Date Coffee Bread Butter
Coffee
(Milk for the Children)
Luncheon Menu
Cream of Pea Soup Crackers
Apple Sauce
Ginger Cookies Tea
(Milk for the Children)
Dinner Menu
Baked Macaroni and Cheese
Bread Butter
Fruit Salad
Cottage Pudding Chocolate Sauce
Coffee
(Milk for the Children)

PRUNE PUDDING FOR DESSERT
The Dinner Menu
Baked Pork Chops
Candied Sweet Potatoes
Escalloped Cabbage
Bread Butter
Head Lettuce French Dressing
Prune Pudding Lemon Sauce
Coffee

Candied Sweet Potatoes

6 peeled sweet potatoes.
4 tablespoons fat.
2-3 cup dark brown sugar.
1-3 teaspoon cinnamon.
2-3 cup water.
½ teaspoon salt.

Heat fat in baking pan. Add rest of ingredients and bake 50 minutes in moderate oven. Turn potatoes several times during baking.

Escalloped Cabbage

4 cups chopped cooked cabbage.
4 tablespoons butter.
6 tablespoons flour.
2½ cups milk.
1 teaspoon salt.
¼ teaspoon paprika.

Melt butter and add flour, mix well and add the milk and cook until a creamy sauce forms. Stir constantly. Add the rest of the ingredients. Pour into a buttered baking dish. Bake for 25 minutes in a moderate oven.

Prune Pudding

4 tablespoons fat.
½ cup sugar.
½ cup prune juice.
1 egg.
1 cup prune pulp.
1 teaspoon cinnamon.
½ teaspoon lemon extract.
½ teaspoon vanilla.
1 2-3 cups flour.
1 teaspoon soda.
½ teaspoon salt.

Cream fat and sugar. Add rest of ingredients and beat two minutes. Pour into greased shallow pan. Bake 20 minutes in moderate oven. Serve warm or cold.

Lemon Sauce

1 cup sugar.
2 tablespoons flour.
1-3 cup lemon juice.
3 tablespoons grated lemon rind.
1 1-3 cups water.
1 tablespoon butter.
⅛ teaspoon salt.

Blend sugar and flour. Add rest of ingredients, cook slowly and stir constantly until sauce thickens. Serve warm.

BAKED BEANS FOR SATURDAY
Breakfast.
Orange Juice.
Ready Cooked Corn Cereal Milk
Egg Omelet
Buttered Toast Coffee
Luncheon.
Vegetable Salad
Bread Apple Butter
Raisin Jumbles Tea
Dinner.
Baked Beans with Tomatoes
Buttered Spinach
Brown Bread
Pineapple Salad
Grapes Coffee

Vegetable Salad, Serving Four.
1 cup cooked peas
½ cup cooked carrots
1 cup chopped cabbage
1-3 cup chopped celery
2 tablespoons chopped pimientos
1 tablespoon chopped onions
½ teaspoon salt
¼ teaspoon paprika
1-3 cup salad dressing

Chill ingredients. Combine and serve on lettuce or cabbage leaves.

Raisin Jumbles.
(With Sour Cream.)

1 cup fat
2 cups sugar
2 eggs, beaten
2-3 cup thick sour cream
1 teaspoon nutmeg
1 teaspoon vanilla
½ teaspoon lemon extract
4 cups flour
1½ teaspoons soda
1 cup chopped raisins

Cream the fat and add sugar; mix well and add eggs and cream; beat 2 minutes; add rest of ingredients and mix lightly. Drop portions from end of spoon onto greased baking sheet. Bake 12 minutes in moderate oven.

Baked Beans with Tomatoes.

6 cups boiled beans
1 cup bean stock
¼ cup molasses
1-3 cup brown sugar
1 cup tomatoes
¼ teaspoon mustard
2 tablespoons chopped onions
2 tablespoons chopped celery
1 teaspoon salt
¼ teaspoon pepper
½ pound salt pork

Cut pork into narrow strips. Place part of the beans in bottom of bean pot; add portions of rest of ingredients; add rest of beans and remaining ingredients; cover and bake 5 hours in very slow oven.

LOUNSBERRYS GREET 7-POUND DAUGHTER

Phil Lounsberry is wearing a big smile today, and no one needs to ask the reason why, for Phil tells each and everyone who comes within talking distance. He is the father of a seven-pound girl.

The baby was born to the Lounsberrys at the Purucker maternity home, March 2, and has been named Ann. Mother and baby were reported doing nicely today.

ASHLAND ELKS NAME BEN H. GIBSON RULER

ASHLAND, Mar. 3.—(Spl.) Officials elected to direct Ashland lodge of Elks No. 944 for the next year are as follows: Ben H. Gibson, exalted ruler; C. J. Baughman, esteemed leading knight; C. E. Gardner, esteemed loyal knight; Chas. D. Brady, esteemed lecturing knight; J. Edw. Thornton, secretary; H. C. Emery, treasurer; Guy Applewhite, trustee; E. C. Payne, tiler; Geo. Edwin Dunn, alternate delegate.

An unusually large number of Elks were in attendance at the meeting.

Society and Clubs

Edited by Eva Nealon Hamilton

B. P. W. Club Hears Talk by Mrs. Lawrence.

The Business and Professional Women's club met Thursday noon at the club rooms and during the brief luncheon period, Mrs. J. F. Lawrence gave a most interesting sketch of the rearrangement of the map of Europe, pointing out the political and economic conditions which effected the rearrangement of international borders and the creation of new nations.

Because the time was so short, Mrs. Lawrence only touched on this phase of her subject, but the club is planning to hear Mrs. Lawrence more fully at its next meeting, which will be Thursday evening, March 16, at the Women's Civic club rooms.

A great deal of study has been put into the preparation of this paper and from the small portion given, before this group, each member is anticipating a most interesting and instructive evening.

Mrs. Walden Hostess At Benefit Party

Mrs. Wilbur Walden was hostess Tuesday afternoon at a benefit card party in her home on the North Pacific highway. Mrs. Wm. Swartz, who recently returned from spending the winter in Hollywood, was honor guest. Two tables of bridge were played and high score was held by Mrs. Thomas Judge and low by Mrs. C. R. Heimroth. Present were: Mrs. Wm. Swarth, Mrs. Harry Wortman, Mrs. Thomas Judge, Mrs. C. R. Heimroth, Mrs. A. E. Kellogg, Mrs. Carl Fichtner and Mrs. O. J. Wolf.

Light refreshments followed cards.

Mrs. Furnas Entertains Bridge Club at Home

Mrs. C. C. Furnas was hostess yesterday to members of her bridge club, who met for dessert luncheon followed by cards. The club meets twice a month. Enjoying play yesterday were Mrs. Harry Prentice, Mrs. Ralph Cowgill, Mrs. B. G. Harding, Mrs. W. A. Gates, Mrs. Olen Arnspiger, Mrs. Leland Mentzer and Mrs. R. C. Van-Valzah.

Eagle Ladies Enjoy Quilting Bee

A good old fashioned pasttime romanticised in poem and song, is being revived in Medford this season and is the incentive of many social gatherings. It's the quilting bee.

The Ladies' Auxiliary to Crater Lake Aerie 2093 met at the home of Mrs. Geppert March 1 and two quilts for Mrs. Phil Gerhardt were tied.

A covered dish luncheon was served at 12:30. Cards were also enjoyed following luncheon.

Teachers' Chorus to Meet Saturday

The Jackson County Teachers' chorus will meet tomorrow morning at the senior high school at 10:30 o'clock for regular practice and social time. Increased interest in the meetings has been evidenced in all districts of the county and the average attendance is 25.

Mrs. DeVinney to Speak At Methodist Church

Methodist women of this community are anticipating a real treat in the near future, when Mrs. V. K. DeVinney, national correspondence secretary of the Women's Home missionary society, will be a visitor in this city, Miss Helen Carlton announced yesterday.

A luncheon in her honor is being arranged for March 18. Mrs. DeVinney will speak following the luncheon, and all women interested are invited to join the church group in attending the affair. Those wishing to come for luncheon are asked to notify Mrs. N. J. Wiley of 403 West Jackson.

Mrs. DeVinney is making a tour of the coast and the Medford church women feel particularly fortunate in winning her acceptance of the invitation to stop here.

S. A. E. Founders Day Banquet Planned

The founders day banquet to be held March 9 by local members of Sigma Alpha Epsilon fraternity promises to be an enjoyable event for those attending. The committee arranging the affair, Harold Brown, Max Pierce and W. A. Frazier, report that ten members residing in Medford and several from Klamath Falls are expected to attend. The committee urges any S. A. E. who has not been notified by the committee to phone one of them in order that a complete attendance will be realized.

Lady Kiwanians To Meet Monday

Mrs. H. W. Stearns will be hostess at her home on East Main street next Monday afternoon to members of the Lady Kiwanis club. Guests are asked to arrive at 1:30 o'clock. Assisting the hostess will be Mrs. Olen Arnspiger.

Dixie Club Meets With Mrs. Campbell.

Mrs. Wm. Campbell will be hostess tomorrow to members of the Dixie club at her home. She will be assisted in entertaining by Mrs. W. C. McCuiston and Mrs. John Crews.

BIRTHS

Born to Mr. and Mrs. M. T. Boshears of 422 Ivy street a son, weighing six pounds, 15 ounces, at the Community hospital last night.

Born to Mr. and Mrs. Ernest Avery of 714 Palm street, a daughter, weighing seven pounds, five ounces, at the Community hospital yesterday.

CHICAGO, Ill., March 3.—(AP)—A two-day meeting of insurance companies and heads of insurance companies from throughout the nation ended today with an announcement that each state must cope with its own problems in connection with bank moratoriums and withdrawal limitations.

C. OF C. GREETS LATE ARRIVALS

Mr. W. S. Bolger, president of the Chamber of Commerce, C. L. McDonald, chairman of the publicity committee, Geo. E. Henselman, chairman of the entertainment committee, Lew Reynolds of the tourist committee, and Cole Holmes, chairman of the convention committee, visited P. G. Denson, the new manager of the Hotel Medford, this morning and extended good wishes of the City of Medford.

The committee also called on C. L. Hopkins, the new manager of the Firestone Service Stores, Inc.

It is the intention of the Chamber of Commerce to extend similar welcome to all newcomers to the city in the future.

WINNING PLAYS WILL BE GIVEN

Next Wednesday evening, March 8, at the Washington school auditorium, in Medford, the Jackson County Recreatiin club is presenting the three winning plays, which won in the county-wide competition for dramatics for rural communities.

The county was divided into districts, and District No. 1 is represented by Phoenix Grange group in "The Neighbors," District No. 2 by the Rogue River Civic club in "Heirs at Law" and District No. 3 by the Central Point Grange giving "Friday for Luck." The entire evening's entertainment will be given for the very small charge of 25 cents for adults and 10 cents for children.

The winner in this final contest will present their play at a state-wide contest in Corvallis March 30.

Program is scheduled to start at 8:00 o'clock sharp. Please be prompt, as it promises to be a full evening's entertainment.

R. C. WARD,
President Jackson Co. Recreation Club.

Brand new! One lot of wool dresses. Famous "Bunny Fuzz Fabric." Ochre, biege, admiralty blue and paprika red are the featured colors of the season; $4 values grouped at $1.49. "The store that saves you money." The Band Box & Soe Box.

FLIEGEL RETAINED AS EXALTED RULER

The local Elks lodge last night chose officers to guide the affairs of the organization for the next year. J. F. Fliegel was re-elected exalted ruler, Richard Crowson was chosen esteemed leading knight, Stanley Sherwood esteemed loyal knight, Earl York esteemed lecturing knight and N. S. Young, tiler, all of whom were un-opposed for these offices. In the offices contested, W. A. Frazier was re-elected secretary, H. N. Butler was chosen trustee for the three year term and in an exciting race E. C. Jerome was elected as alternate delegate to the grand lodge.

Exalted ruler Fliegel announced that the lodge will entertain with another of their popular dances on the "17th of Owney Patton" with St. Patrick's day as the motif. He also announced a boxing smoker for March 23 to be followed by a crab feed.

after SMOKING
Soothes the throat. Freshens the mouth
VICKS MEDICATED COUGH DROP
OVERCOMES BAD BREATH

FOR FINE TEXTURE IN YOUR CAKES
use the double tested double action
KC BAKING POWDER
SAME PRICE today AS 42 YEARS AGO
25 ounces for 25¢
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MILLIONS OF POUNDS USED BY OUR GOVERNMENT

Mann's Spring Straws Are HIGH HAT
with trims and brims going up-up-up for that new "tall" look! And we have captured the most important . . most individual . . most wearable high-hat straws for this Spring collection.
$6.75
Squared Toques
a la Fez or in the troubadour manner for that new "uppity" look that's so smart $6.75

Gibson Girl Sailors
coquettishly tilted above a tiny bandeau of flowers or severely tailored for primness . . . $6.75
Mann's Department Store
MEDFORD'S OWN STORE

Star Meat Market
314 E. Main Free Delivery Phone 273
SATURDAY—YOUR LAST CHANCE TO GET POPULARITY VOTES

Turkeys lb. 14c
Lean Bacon lb. 12c
Rib Steak lb. 10c
R. I. R. HENS FRYERS . lb. 17c
BEEF STEW, lb. 6c
BEEF POT ROAST, lb. 8c
SHORTENING, 4 lbs. 25c
PICNIC SHOULDERS, per lb. 10c
HOME RENDERED LARD, 3 lbs. 25c
FRESH SIDE PORK, lb. 10c

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BUYING YOUR FOOD SUPPLY AT PIGGLY WIGGLY IS THE MODERN WAY TO ECONOMY AND SATISFACTION. Our complete stock assures you of getting just what you want, and PIGGLY WIGGLY prices are easy on your pocket-book. Shop at Piggly Wiggly tomorrow—it's the best place to trade.
Extra Savings for Sat. and Mon. Mar. 4-6
BUTTER, Piggly Wiggly . lb. 22c
WHITE KING . . . lg. pkg. 27c
SNOWDRIFT . . . 6 lb. can 69c
MILK, Sego Premium, tall can 4c
DOG FOOD, Dr. Ross 3 cans 25c
CORN MEAL . . 9 lb. sack 18c
Margarine, Dinner Bell, 3 lb. 25c
Marshmallows, Campfire lb. 23c
Honey, Breakfast Bell Pure 5 LB. PAIL 39c
COFFEE—Piggly Wiggly Best Lb. pkg. 27c
SOAP—Liberty White 10 Bars 25c
CHINESE NOODLES—Sanyo Lb. pkg. 15c
NOODLES — Fischer's Gold Medal, fresh egg and milk 3 pkgs. 25c
SNOWFLAKES 2 lb. pkg. 27c
SAUERKRAUT—Del Rogue Can 10c
MANDARIN ORANGE Can 12c
CATSUP—Ritter's 14 oz. bottle 10c
CIGARETS—All Brands Pkg. 10c
CAMPBELLS' PORK and BEANS 16-oz. can 5½c