

ROOSEVELT ASKS WIDE POWERS TO START ECONOMY

(Continued from Page One)

the congress to the necessity for drastic action to restore and improve our banking system.

A like necessity exists with respect to the finances of the government, which requires equally courageous, frank and prompt action.

Long on Road to Ruin.

For three long years the federal government has been on the road toward bankruptcy.

For the fiscal year 1931 the deficit was \$442,000,000.

For the fiscal year 1932, based on \$2,472,000,000.

For the fiscal year 1933 it will probably be \$1,300,000,000.

For the fiscal year 1934, based on the appropriation bills passed by the last congress and the estimated revenues, the deficit will probably exceed \$1,000,000,000, unless immediate action is taken.

Thus we shall have piled up a deficit of \$5,000,000,000.

Basis of Many Hils.

With the utmost seriousness I point out to the congress the profound effect of this fact upon our national economy.

It has contributed to the recent collapse of our banking structure. It has accentuated the stagnation of the economic life of our people. It has added to the ranks of the unemployed. Our government's house is not in order and for many reasons no effective action has been taken to restore it to order.

Upon the impaired credit of the United States government rests the safety of deposits, the security of insurance policies, the activity of industrial enterprises, the value of our agricultural products and the availability of employment.

The credit of the United States government definitely affects these fundamental human values. It, therefore, becomes our first concern to make secure the foundation. National recovery depends upon it.

Time Now to Act.

Too often in recent history liberal governments have been wrecked on rocks of loose fiscal policy. We must avoid this danger.

It is too late for a laudatory approach to this problem. We must not wait to act several months hence. The emergency is accentuated by the necessity of meeting great refunding operations this spring.

We must move with a direct and resolute purpose now. The members of the congress and I are pledged to immediate action.

I am, therefore, assuming that you and I are in complete agreement as to the urgent necessity, and my constitutional duty is to advise you to the methods for obtaining drastic rearmament at this time.

I am not speaking to you in general terms. I am pointing out a definite road.

More Saving Needed.

The last congress enacted legislation relating to the reorganization and elimination of executive agencies, but the economy thus to be effected are small when viewed in the light of the great deficit for the next fiscal year. They will not meet the pressing needs of our credit situation.

Provision for additional saving is essential, and therefore I am asking the congress today for new legislation laying down broad principles for the granting of pensions and other veteran benefits, and giving to the executive the authority to prescribe the administrative details.

We are unanimous in upholding the duty of the government to care for those who suffer in its defense and for their widows and orphans.

The application, however, of this great principle to large numbers of people involves complications—so great that it is almost impossible to draw legislation with sufficient flexibility to provide substantial justice in varying situations.

Lines of Justice in Hands.

The proposed legislation states the principles and, limited by them, permits the executive to draw the lines of differentiation necessary to justice.

In accord with the same purpose of substantial justice I request also the enactment of legislation relating to the salaries of civil and military employees of the government.

This would repeal the existing furlough plan, substituting therefor a general principle and authorizing the executive to make application of the principle.

The proper legislative function is to fix the amount of expenditure, the means by which it is to be raised and the general principles under which the expenditures are to be made.

The details of expenditure, particularly in view of the great present emergency, can be more wisely and equitably administered through the executive. The flexibility of the measures which I am proposing is not only practical but proceeds along the road of constitutional government.

Majority Good at Stake.

Such economies which can be made will be true, affect some of our citizens, but the failure to make them will affect all of our citizens. The very stability of our government itself is concerned, and when that is concerned the benefits of some must be subordinated to the needs of all.

When a great danger threatens our basic security it is my duty to advise the congress of the way to preserve it. In so doing, I must be fair not only to the few but to the many. It is in this spirit that I appeal to you.

If the congress chooses to rest me with this responsibility it will be exercised in a spirit of justice to all, of sympathy to those who are in need and of maintaining inviolate the basic welfare of the United States.

I ask that this legislation go into effect at once without even waiting for the beginning of the next fiscal year. I give you assurance that if this is done there is reasonable prospect that within a year the income of the government will be sufficient to cover the expenditures of the government.

Society and Clubs

Edited by Eva Nealon Hamilton

Many Enjoy Play
By Miss Norris

Followers of radio drama here found a play very much to their liking on the air Wednesday evening, when they tuned in for the latest production by Miss Helen Norris, local author. All reports in social circles yesterday pronounced the dramatization of Edgar Allan Poe's story one of Miss Norris' best work, and the presentation altogether successful.

In response to a special request from the KNX players, Miss Norris dramatized "A Cask of Amontillado" for radio use and accomplished some very intriguing dialogue. Although distinctly different from her other plays, the radio adaptation of Poe's story was described as equally or more entertaining and expressive of Miss Norris' versatility.

Presented by the KNX players, the best qualities of the drama were well expressed through the inspiration of Georgia Fife, director and a member of the cast.

Local folk are hoping for the early announcement of another Norris play.

S. A. E. Banquet Enjoyed
By Local Members

Members of Sigma Alpha Epsilon fraternity, residing in this city, met at the Hotel Medford last evening for a banquet and general social evening. Members of the Klamath Falls contingent were unable to attend, but sent greetings to the local group and announced that a similar dinner was being held in the neighboring town.

Plans were formulated for organization of an alumni association to include all members of the fraternity in southern Oregon. O. C. Boggs, being the oldest member of the fraternity present, was named temporary president, and W. A. Frazier, the youngest, temporary secretary.

Covers were arranged as dinner for the following guests: Harold Brown, Arnel Butler, University of Oregon chapter; Jack Bierna, C. C. Thompson, Max Pierce, Harold Woods and W. A. Frazier, Oregon State college; D. H. Slead, University of Washington, and O. C. Boggs and J. W. Kirkpatrick, University of Illinois.

First Ladies Ride Together



Mrs. Herbert Hoover and Mrs. Franklin D. Roosevelt, old and new first ladies of the land, are shown in this Associated Press photo as they rode from the White House to the capitol for the Roosevelt inauguration ceremonies.

Daughters of Nile Meet in Ashland

There will be a meeting in Ashland tomorrow of Zuleima temple, Daughters of the Nile, and many members from Medford will be motoring to the Lithia city. Mrs. O. C. Boggs of Medford is now queen of the temple.

Contract Club Members Entertain Husbands

Members of the Afternoon Contract club were hostesses last evening at a dinner party at the home of Dr. W. W. Stearns, entertaining for the pleasure of their husbands. Covered dish dinner was followed by four tables of bridge and prizes were awarded Messrs. Harry Prentice and Eugene Thorndike.

Mesdames Prentice and Dipped Home from Bandon

Mrs. Harry Prentice and Mrs. S. Ralph Dippel have returned to the city after a pleasant week-end holiday at Bandon, where they joined Mrs. Dippel's mother, Mrs. Mary Gallier, who accompanied them on the return to Medford. Mrs. Gallier arrived in Bandon after an extensive visit in California.

Mrs. Steeter Hostess to Dinner Club Tuesday

Mrs. R. W. Steeter was hostess Tuesday evening to member of the dinner club. The usual pleasant round of bridge followed dinner.

CULINARY CRAFT....
by Estella Dorgan, Director of Home Service, California Oregon Power Co.



The Finished Product.

The difference in enjoying or disliking a piece of work is told in the finished product. Does this apply to cookery? Just ask yourself how you feel when the cake is a perfect pleasure or your roast is so appetizing that you are proud to send it to the table. Truly, there is an artistic sense in most women which they fail to enjoy as they might if they haven't analyzed their reaction to some cases of "professional touch" is desirable, while in others we wish to avoid that stiffness or formality. However, in every case, there is a way of "completing" the food picture that is making it attractive according to food fashions. We shall talk about these ways and means.

Molding Salad.

Here is an excellent opportunity to add variety to your table. Instead of throwing together all the ingredients so that every salad looks like the last one, why not place the materials in interesting, colorful designs, using varied molds and combinations? Here is a good example:

Jelled Crabmeat Salad.

1 1/2 lb. crabmeat
1/4 cup finely chopped celery
1 cup broth or bouillon
8 stuffed olives, sliced
1 head lettuce, mayonnaise, paprika
1 1/2 lb. can asparagus tips, seasonings
1 1/2 T gelatine
1-3 cup cold water

Boil and flake the crabmeat, add the chopped celery and salt and any other seasoning you wish; mix thoroughly; soak gelatine in cold water then add to the hot broth or bouillon; let cool; place stuffed olives in bottom mold and line the sides with asparagus, placing tips down; now place the crabmeat mixture in the mold and over this pour the cooled gelatine mixture, chill and unmold on lettuce; decorate with celery curls dipped in paprika.

Sliced Tongue in Aspic.

Aspic:
1 o bouillon
2 T gelatine
1/2 c cold water
2 T lemon juice
Water to make 1 1/2 cups
1 T minced onion
1/4 t celery salt

Dissolve the gelatine in one-half cup water; heat bouillon and remaining ingredients, add gelatine and strain.

(This may be used for meats, fish or vegetables.)

1 cold sliced tongue
Aspic jelly
Hard-cooked eggs

Use loaf mold and harden 1/2 lb. of aspic jelly in bottom; arrange slices of egg and carefully add a small amount of jelly; let set then add a layer of sliced tongue, a little aspic, more egg, and so on until completed; chill in refrigerator cabinet. Unmold and garnish with lettuce, tiny beets and cucumber pickle.

Oranges Riviens.

6 oranges
2 T gelatine
1/2 c cold water
1/2 c boiling water
1 pt. whipping cream
1/2 c preserved cherries
1 c sugar
1/2 c orange juice
1/2 c cherry juice
1 T lemon juice

Grated rind of one orange
Cut a slice from the top of each orange, keeping it to use as a cover; scoop out the pulp, being careful not to break the skin; press juice needed from this pulp; soak gelatine in the cold water five minutes, add the boiling water and stir until dissolved; add sugar, grated rind and fruit juices, stirring until sugar is dissolved; add graded rind and fruit juices, stirring until sugar is dissolved.

disolved; add graded rind and fruit juice, stirring until sugar is dissolved; cool. When this begins to thicken, fold in whipped cream and then the cherries; fill the orange shells, replace the covers and chill until firm. To serve, cut each orange into quarters, lay on a plate and place small mound of whipped cream in center. Dot with preserved cherries.

This is a good place to describe some garnishments easy to make and pleasing in effect.

Celery Curls—Cut the stalks about six inches long, then split both ends into narrow strips, leaving about one and a half inches in the center uncut. Place in ice water and they will "curl" in a short time. These are attractive plain or dipped in paprika.

Vegetable Flowers—Cut flowers from pimiento, beets or any suitable vegetable and make leaves of green peppers, pickles or light colored vegetable covered with minced parsley.

Fans—Cut vegetables, such as tomatoes, cucumbers, beets, carrots, etc. into fan shape, notching edges. Decorate "fan" with bits of colorful condiments or minced vegetables.

Eggs—Hard-cooked eggs may be used in plain slices, thin wedges, quarters, diced, separating whites and yolks, or combined. They may also be cut so as to make "daisy" flowers, etc. The yolk may be mashed with mayonnaise, mustard or any other mixture desired, and replaced in white ring or cup.

Cheese—Grated, straws, diamonds, hearts, spades, clubs, stars, cheese balls, rolled in nut meats or paprika, creamed with pimiento or other flavorings, etc.

Cubes—Make colorful gelatine, jelly or stiffened sauces into cubes to serve with salads. If expected olives, cherries, or any small particle, may be molded in these cubes. They should be about one-half inch square.

Fruit Garnishes—Lemons, oranges and grapefruit may be used as fans, slices, curls, baskets, decorated with color or plain. Orange and grapefruit shells are dainty salad containers if notched evenly. Bananas are used in slices, balls, candlesticks, buttered and sandwich designs and are also cut in small shapes to be covered with nut meats. Pineapple lends itself to alices, fans, sandwiches and colored decorations. (Use fruit coloring.) Apples are colorful if the peeling is left on. Pears, peaches and apricots cut into balls, as well as the usual slices.

Decorating cakes and pies seems unnecessary for the best type of homemade product. In fact, these are among the food we like best when they look like they came "directly from the family kitchen without the commercial finish" to detract from their wholesome appeal. We expect them to be fine-grained and full-flavored, with the icing spread so as to leave the marks of the spatula. If the loaf or layers are well shaped, the cake is certain to be attractive in appearance.

To make a pie good looking, make it deep and generous sized and

browned to a gold appearance. Not another thing is necessary or desirable.

Meringues are most attractive when piled in little peaks, placed in a slow oven and kept there about 15 minutes. They will then be cooked through, tender and a delicious golden product.

When making full-sized cookies, they are best liked when just plain looking, "like mother used to make." However, when making waters for service with ices, they are much more attractive when carefully shaped and very thin. Nuts and fruits add a "party" touch to these little fancy cakes.

Candied orange peel and grapefruit peel are among the nicest homemade garnishments and may be used with ices, desserts or salads in place of waters or crackers. They may be made in various designs cut from the peel, rather than always cut in strips.

Communications

Commands M-T's Stand

To the Editor:
Just received our mail today, the first we have had since February 18. The family and I are staying on a ranch here, way back in the mountains, elevation 8728 feet, 40 miles from nearest railroad. Have been snowed in since last November; five feet of snow on level now, and 25 to 40 feet in drifts; six and one-half miles to postoffice—and it's snow-shoes or ski out for mail, when the weather will permit.

We are ALL thankful for the paper—just can't do without it. Missed most of the November and part of

October issues—and I mean MISSED them.

Have been reading Mail Tribune since we moved to Medford in 1919, January 21.

Expect to be back home in Medford the latter part of April or first of May—if roads are passable by that date.

Came out here to visit mother, brother, sister, aunt and uncles, and friends. Too much visit; snow caught us and here we are to stay.

Admire greatly the policy and editorials of Mail Tribune in the Banks, News and Good Government Congress fuses. "Give a crook plenty of rope," etc. Sure glad it's near an end.

Don't know Judge Norton but know Attorneys Coddling and Nelson well; Commissioners Nealon and Billings slightly and sure they are all good men.

Please continue paper. Give regards to E. C. Ferguson. We'll be "seeing them soon."

Thanks in advance,
Yours truly,
JEAN H. NEIMAYER,
Elba, Idaho.

Six El Paso, Tex., fliers went on the first picnic of the year by flying a distance into a warm region of New Mexico.

Norwegians, long included among the world's premier fishermen, were instructed how to prepare and cook fish properly at a recent "Fish Fair" in Oslo.

A violin constructed from orthopedic gummed paper and reported to have a tonal softness comparable to instruments fashioned from wood by Italian craftsmen, has been exhibited in Austria.

Real estate or insurance—Leave it to Jones. Phone 706

Planting Time

TIME to plant a garden—and you will want to be sure that it will be the success you anticipate. To buy GILL BROTHERS SEEDS is the surest guarantee of that success.

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GARDENING TOPIC FOR MEETING OF GRANGERS EAGLE POINT DISTRICT

The program put on by the lecturer, Mrs. Julia Davies, at Eagle Point Grange, March 7, was interesting to members, presenting topics on spring gardens and methods of planting.

After several assembly songs a talk was put on by Floyd Hutchinson of Trail, telling his experience in raising strawberries for market; also touching marketing problems.

A reading, "Conversation in a Garden," was given by Violet Spencer. "The Home Vegetable Garden" was the subject assigned to Gertrude Haak, whose years of experience in this work enabled her to tell how to get the best results in planting on a small lot.

A group of rounds and pep songs was led by Frank Hansen of Rosy Ann in which all joined.

I. R. Kline told how to construct a hotbed and cold frame, and no doubt many new experiments will be started on this phase of early gardening.

A short humorous reading by Wm. Perry was followed by a guessing contest in which one tried to identify a number of garden vegetable seeds which were on display.

During the business hour committees reported, among them the county relief chairman for this locality, told of the plans being carried out to aid the needy.

H. E. committee announced it was planning a night of entertainment March 25, to celebrate the Grange birthday. A basket dinner will be served at 6:30.

Visitors were Mrs. Henry Hansen and Frank Hansen of Foxy Ann Grange.

Oregon Weather
Rain in west portion and snow and rains in east portion tonight and Saturday; little change in temperature; strong southerly winds offshore.

Parade Honors Roosevelt



This striking air view of the Roosevelt Inaugural ceremonies shows the parade swinging from Constitution Avenue into Pennsylvania Avenue for the march to the White House. (Associated Press photo).

Note these Pay-Less Bank Holiday Prices

Big Savings on Toiletries and Remedies

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75c lb. Black Psylla Seed (Triple Cleaned) 39c
50c pt. Pure Imported Norwegian Cod Liver Oil 39c
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85c qt. Heavy Mineral Oil 59c
25c Dr. West's Tooth Paste 14c
25c Ceno Naps (Sanitary pads) 2 for 25c
50c pt. Milk of Magnesia 29c
\$1.20 S. M. A. Baby Food 93c
\$1.15 lb. Prince Albert Tobacco 83c

\$1.00 to \$2.50 Box Stationery 29c

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