GOOD GOVERNMENT CONGRESS MEETS AT SHADY COVE

To the Editor:

The members of the Good Government Congress had a large and enthusiastic meeting at the Shady Cove school house last night. Judge Fehl, Llewellyn Banks and Mrs. Henrietta Martin were present and delivered speeches. An audience of 80 was counted 20 minutes before the meeting opened. Many more came in later. There were well over a hundred present.

Mr. Llewellyn Banks spoke first. His style of oratory is inflammatory and is very apt to incite people to violence and bloodshed.

We were pleased to note that Judge Fehl spoke in a conservative, peaceful manner and for the most part friendly. The only time he became somewhat abusive was in speaking of how Commissioner Nealon would block him whenever he wished something done for the good of the community. He said, however, that he had been able to compel the head of the relief committee to furnish the needy with proper, healthful food, whereas, before it was unfit for consumption. He said that no violence or threats should be resorted to; but that the members of the G. G. C. should start a petition, beginning with 200 members, and compel an investigation as to the legality of Nealon's appointment. He asserted that the retiring commissioner and judge who appointed him were private citizens on the day they signed his appointment, as their term of office had expired.

After the speeches those who were not members were asked to hold up their hand and join. I held up mine and said I did not care to join such an organization as it led to too much squabbling. I tried to point out that the officials were appointed by the people and represented the will of the people, and the courts ought to be respected. Mr. Banks politely shook hands with me and asked me to say some more. I went and shook hands with Mr. Fehl and made a few broken remarks. Judge Fehl took me up when I said that the court house was closed only to political meetings. He then read and handed me a typewritten copy of the order of the two commissioners, but without his signature, reading in part as follows:

"It is hereby ordered that the use of said auditorium in the county court house to any and all persons be and hereby is prohibited except by written permission of the county court for each and every such meeting, signed by two members of the county court." Great applause. I apologized.

I upheld Billings and Nealon, saying they were good men; I knew them, and both had a very good reputation. This brought forth some booing and a lot of laughter. Apparently all the audience was either Good Government Congressmen or sympathizers.

I told the audience that I thought Judge Fehl was a good man with good intentions.

The audience seemed to be a very good natured, jolly lot, who for the most part harbored no ill-will, and we all parted in a friendly spirit.

SYDNEY S. BARKER.

"Mrytilla Farm," Eagle Pt., Mch. 9.

Menus of the Day

By MRS. ALEXANDER GEORGE.

REFRESHMENT MENU

(Serving 12 for Afternoon or Evening)

Twenty-four Hour Salad
Toasted Cheese Rolls
Chocolate Cake Coffee
Mint Candies

Twenty-Four Hour Salad

3 eggs
2-3 cup sugar
4 tablespoons flour
½ cup lemon juice
¼ cup water
¼ teaspoon salt
1 cup whipped cream
3 cups diced pineapple
2 cups seeded white cherries
1½ cups diced marshmallows
2-3 cup shredded blanched almonds.

Beat eggs and add blended sugar and flour. Add lemon juice, water and salt. Cook in double boiler until dressing becomes thick and creamy. Stir frequently. Cool. Add whipped cream, mix well. Mix rest of ingredients. Add dressing and chill 24 hours. Several times during this period, stir salad with a fork. When ready to serve arrange portions on crisp lettuce leaves, top with red cherries.

Chocolate Cake.

2-3 cup butter
2 cups sugar
1 cup milk
3 egg yolks
1 teaspoon vanilla
½ teaspoon almond extract
¼ teaspoon salt
3 cups pastry flour
3 teaspoons baking powder
3 egg whites, beaten.

Cream butter and sugar. Add milk, yolks, extracts, salt, flour and baking powder. Beat 3 minutes. Fold in egg whites. Bake 25 minutes in layer cake pans in moderate oven.

Chocolate Frosting.

5 tablespoons butter
4 tablespoons cream
2 squares chocolate
1 teaspoon vanilla
2 cups sifted confectioner's sugar.

Mix butter, cream and chocolate. Heat slowly until well mixed and melted. Add rest of the ingredients. Beat 2 minutes. Let stand 5 minutes. Beat well and frost cake.

King George has consented to the sale of a gramophone record of his Christmas day broadcast to the empire on condition that he proceeds go to the British "Wireless for the Blind" fund.

The Belgian government has ordered a number of Fairey Firefly interceptors and Fairey Fox day bombers from Berlin.

A 100-year-old tree, sentenced to "death" at Bournemouth, England, has been reprieved owing to an outcry from residents.

CULINARY CRAFT....

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

THE LENTEN DIET.

"There is nothing new under the sun." Even the "modern" diet idea is really an "Old Spanish Custom," and a forty-day diet, or "fast," has been in fashion for many a year in the early spring, the days of Lent just before Easter. This special diet is nothing more or less, physically, than a changing of food habits to meet the new season requirements putting away the heavy, fatty dishes of winter and serving, and eating, the lighter foods we seem to crave at this time.

Estella Dorgan

The thought of a meatless meal, however, is to some housewives quite distressing. (By the way, a recipe book prepared for the Vegetarian Cook, would be a fine Christmas gift for such a friend.) Perhaps a group of interesting meatless dishes may help at this time and, for that matter, come in handy at any season.

Baked Asparagus With Eggs.

5 hard cooked eggs
Asparagus
1½ cup white sauce.
Buttered crumbs.

Cut the eggs lengthwise into halves and place in a buttered baking dish. Cover the eggs with cooked asparagus (fresh or canned), cut into small pieces. Pour the white sauce over asparagus then cover with buttered crumbs. Season to taste. Bake at 350 degrees 20 minutes.

Creamed Celery.

1 quart diced celery
1 cup thin cream
1 tablespoon butter
½ teaspoon salt
¼ teaspoon pepper
¼ teaspoon nutmeg

Cook the celery until tender in small amount of water. Drain, then add heated cream with seasonings and butter. (A little minced green pepper pimiento may be added for color if desired.)

Stuffed Onions.

6 large onions
1 small green pepper
6 mushrooms
3 tablespoons shortening
½ cup bread crumbs or cereal
Seasonings.

Peel onions and cook in boiling, salted water for 10 minutes. Take out centers carefully so as to keep shell in good shape. Chop pepper and saute in shortening with the onion centers. Add bread crumbs and season to taste. Fill the onions, dot with bits of butter and place a mushroom on top of each one. Put in baking dish with just enough water to cover the bottom of the dish well, cover and bake at 350 degrees for 1 hour. Remove cover the last few minutes for browning.

Lima Vegetable Hash.

2 cups cooked Lima beans
2 cups cooked cabbage
2 cups cooked carrots
2 tablespoons minced parsley
1 cup tomato sauce
2 tablespoons chopped onion
4 tablespoons butter
Salt and pepper to taste
2 tablespoons green pepper.

Chop vegetables coarsely. Cook onion and green pepper in butter until softened, then mix all ingredients thoroughly and pour into greased baking dish. Bake 45 minutes at 350 degrees. Remove to platter, garnish with parsley, lemon and tiny beets.

Parsnip Ring.

3 cups cooked parsnips
1 cup milk
2 eggs, beaten
¼ teaspoon salt
¼ teaspoon paprika
⅛ teaspoon pepper.

Mash the parsnips and add to the mixture of milk, beaten eggs and seasonings. Pour into a buttered ring and bake at 350 degrees for 20 minutes. Unmold onto platter and garnish with parsley and radish roses. Fill with creamed vegetable or fish.

Cheese and Crab Delight.

2 tablespoons green pepper
2 tablespoons butter
2 tablespoons flour
½ teaspoon mustard
¼ teaspoon salt
1 cup strained tomatoes
1 cup grated cheese
1 egg, slightly beaten
¾ cup milk
2 cups crab meat
Dash of cayenne.

Cook green pepper in butter for 5 minutes. Blend in flour, then add seasonings, tomatoes, cheese and egg. Cook until creamy, then pour into the heated milk, stirring to blend evenly. Add flaked crab meat and serve on rounds of toast. Decorate each with 1 tablespoon of grated cheese.

Spaghetti Alabam'

½ spaghetti
2 cups milk
½ cup peanut butter
1 teaspoon salt
¼ cup buttered bread crumbs
⅛ teaspoon paprika.

Cook spaghetti until tender in salted boiling water. Stir milk slowly into peanut butter until creamy, then add salt and mix with cooked spaghetti. Pour into buttered basserole, cover with the crumbs and sprinkle with paprikt. Bake 30 minutes at 325 degrees. Increase heat to brown another 5 minutes.

Oyster Surprise.

½ lb. spaghetti
1 quart oysters
Buttered orumbs
2 tablespoons butter
2 tablespoons flour
1½ cup milk.

Cook spaghetti until tender in boiling, salted water. Drain and pour cold water through it. Make sauce of the melted butter, flour and milk. Place cooked spaghetti and oysters in alternate in greased baking dish, seasoning to taste. Cover with the sauce and then with buttered crumbs and bake at 425 degrees for 15 minutes. Serve with a tomato sauce, or about one teaspoon of catsup in center of each helping.

Tuna-Noodle Pie.

½ package of noodles, ¼lb.
1 large can of Tuna fish
1 pimiento, chopped
1 cup thin white sauce
Salt and pepper
Grated cheese.

Cook the noodles in salted boiling water until tender, drain and rinse in cold water. Place a layer in a buttered casserole, or individual baking dishes, then combine the remainder with he flaked tuna fish, pimiento and seasoned white sauce. Sprinkle grated cheese thickly over top and bake at 350 degrees for 30 minutes.

Codfish Souffle.

½ cup uncooked rice
2 cups milk
2 eggs
1½ tablespoon butter
½ cup salt codfish, freshened by soaking in water.

Cook the rice with the milk in a double boiler (or thrift cooker) until tender and dry. Separte the eggs and add the yolks, well beaten, then the butter and freshened codfish. When somewhat cooled, fold in the stiffly beaten whites. Pour into buttered baking dish and bake at 375 degrees for 30 minutes. Serve immediately. Garnish with parsley and serve with it a butter dressing.

Eagle Point

EAGLE POINT, March 10.—(Spl.)—Mr. and Mrs. W. L. Childreth visited at Nick Young's March 5.

Mrs. W. E. Davies is quite ill with bronchitis.

Miss Jean Antle of Medford is house guest of Mrs. O. E. Henderson for a few days.

Mr. and Mrs. Clarence Rose were dinner guests of Cap and Mrs. Eddington of Galls Creek March 8.

Rogue River Cowboys and the Charley boys furnished the music for the free dance given at the Kincaid hall Saturday.

Mrs. Amy Brown and Mrs Lena Stowell were joint hostesses at a dinner March 3 for Meadames Celia Holmes Lelia Gallian, Josephine Holmes, Lottie Van Scoy, Bessie Carlton, Cora Smith, Lottie Clements, Luke Kincaid, Donna Ashpole, Hazel tSoner, Eva Nichols, Kate Nichols, ited Mr and Mrs Philipshrdiununn Stella Van Scoy. Cards were enjoyed, Mrs. Cora Smith receiving high score and Mrs. Clements consolation prize.

Mr. and Mrs. Lewis Robertson visited Mr. and Mrs. Philip Hannaford March 3.

George Jack caught a bobcat last week.

Mr. and Mrs. O. E Henderson were dinner guests of Mr and Mrs. Frank Brown March 9 all attendingo the play, "Sign of the Cross," at the Craterian.

John Pearce is rocking and filling the driveway between the road and his house, making a great improvement.

Robert LaRoque is graveling the driveway to his workshop.

Several cattlemen report the death of many head of young stock during the winter, caused by a disease resembling distemper. The older stock seem not to have been affected.

Vance Pearce, who was quite ill with appendicitis, is much improved.

Mrs. N. B. Newcomb went to Medford Wednesday and stayed over for the meeting of the Delphian club March 9

Rudy Weidman and Mary Hannaford visited Mr. and Mrs. Philip Hannaford March 3.

Earl Stoner, ill at the veteran's hospital in Portland, is reported as much improved, although not yet able to sit up.

Mr. and Mrs. C. F. Davies and Mr. and Mrs. R. T. Seaman attended the recreation club's final contest plays given at the high school auditorium March 8.

Mr. and Mrs. Henry Hansen and son, Frank, were visiting here March 7 and attended Grange.

Mrs. C. A. Marshall of the Alta Vista orchard lest Thursday for Portland and Olympia, Wash., for a week or ten days. Her former home was in Olympia.

Mr. and Mrs. C. F. Davies were dinner guests of Mr. and Mrs. J. C. Spencer of the Alta Vista orchard March 5.

Buford Clark attended the California-Oregon Rabbit Breeders' association at J. W. Green's in Medford March 5. He reports a good attendance.

Mrs. J. H. Mallette left March 5 for her home in Butte, Mont., after spending a week with her niece, Mrs. Buford Clark.

Mr. and Mrs. Clarence Young of Klamath Falls were visiting over the week end with Mr. and Mrs. W. H. Young. They recently moved to Klamath Falls from Brownsville, Ore.

Mr. and Mrs. J. C. Spencer of the Alta Vista orchard recently got 400 barred Plymouth Rock baby chicks from the Eakin hatchery at Talent. They have just completed a new brooder house and expect to go into the chicken business.

Mrs. Adolph Woodrich was attending to business in Medford March 3.

Rudy Weidman left Saturday for a few days' visit ot Mr. and Mrs. Thos. Semple's on the Voorhies orchard, Medford.

Mrs. Weidman, who has been quite ill for two weeks, had another bad spell March 4. She is under the care of Dr. D. A. Forbes.

Lucile Hurst, Gladys Nichols and June Stowell were guests at a party given by Gerald Hansen, Brownsboro, Saturday.

Oregon Visitors Left $22,000,000 In Wake In 1932

PORTLAND, Mar. 10.—(AP)—In 1932, when new dollars rang louder than at any time since automobiles and good roads made tourist traffic possible, visitors to Oregon left something like $22,000,000 in the state. This is the estimate of the Portland chamber of commerce.

The chamber officials figured that each tourist spent $4.15 a day; the average stay was 10.8 days; the total of tourists and visitors was at least 500,000.

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SNOW FLAKES *ARE* OVEN-FRESH!

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SNOW FLAKES are the favorite soda cracker of the West—their crisp, *oven-freshness* is the reason. Be sure to ask for SNOW FLAKES; you'll appreciate the value in the big 2-pound thrift carton—the familiar red, double-sealed carton—the carton which wise hostesses prefer.

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"TOM, THAT'S YOUR FOURTH WAFFLE! YOU NEVER EAT THAT MANY AT HOME."

"MAYBE YOU HAVEN'T TRIED MAKING THEM WITH MY KIND OF BAKING POWDER."

...AND ANOTHER WOMAN CHANGES TO CALUMET

DIXIE WAFFLES

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
1 tablespoon sugar
1½ cups milk
2 egg yolks, well beaten
2 tablespoons melted butter
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine milk, egg yolks, and butter; add to flour. Fold in egg whites. Bake in hot waffle iron. Serve hot with butter and Log Cabin Syrup. Makes six 4-section waffles.

(All measurements are level)

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Just let a man get a taste of waffles made with this new modern baking powder and he'll be talking about them for weeks. They're so much lighter . . . so much tenderer . . . so evenly golden and brown.

And when you see what a marvelous improvement Calumet makes in all kinds of baking . . . cakes and quick breads and cookies . . . you'll surely be one of the thousands of women who are changing to Calumet!

What makes it so different? Calumet acts *twice*. It doesn't stop with raising the batter in the mixing bowl. A remarkable second action begins when the batter or dough starts to bake, releasing myriads of tiny bubbles to raise your baked things high and light, make them velvety-textured, tender and smooth-crusted.

You might think such a wonderful baking powder would cost more . . . but it actually costs less than many baking powders. The price is very reasonable . . . and not only that . . . a can of Calumet goes much further, because of the Double-Action's great efficiency. Just think! Only one teaspoon to a cup of sifted flour . . . that's Calumet's small standard proportion.

Get a can of Calumet . . . make some waffles by this easy recipe to-night . . . and see the difference!

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GET PROOF! See Calumet act twice! These pictures illustrate the famous Calumet Double-Action Test. You'll find full directions for making this easy test inside every Calumet can. Try it! See for yourself how Calumet acts *twice* to make your baking better.

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YES, WE WANT LOCAL SCRIP

Turkeys Lb. 14c

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BEEF STEW. Lb. 6c

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FRESH SIDE PORK. Lb. 10c

PICNIC SHOULDERS. Lb. 10c

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SARDINES NORTH STAR 18 Tiny Fish in Olive Oil 2 Cans 15c

CLAMS Fancy Minced, a buy for us; a better one for you Tall Cans 15c

TUNA ORO, Fancy Light Meat. ½ size. 2 Cans 17c

SHRIMP Fancy Pack Salad Fish Can 9c

SALMON HAPPYVALE Fancy Alaska Pink One pound 2 Cans 19c

CHEESE Oregon Full Cream, Rich in Flavor Lb. 14c

MACARONI PORTER'S, Portland Made. Golden Color 4 lbs. 19c

FIG BARS Tasty Whole Wheat or White Fresh 2 lbs. 19c

LETTUCE Firm, crisp Heads Each 9c

ORANGES Juice size. Sweet. 3 doz. 19c

OLEO HOLIDAY NUT SPREAD Lb. 5c

CORN DEL MAIZ NIBLETS Can 12½c

SUGAR Pure Cane, Fine Granulated 7 lbs. 31c

Grapenuts The Cereal with the Nut Like Flavor Pkg. 15c

SALAD DRESSING GOLD MEDAL, Slenderize with a Salad a Day ¾ pt. Jar 9c

MAXWELL HOUSE VITA FRESH COFFEE—A Bargain Lb. Can 25c

GRANULATED SOAP PEETS, Brings your washing problem to a Happy ending Lrg. Pkg. 19c

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Beef Roast lb. 6½c Choice Young Beef

Beef Steak lb. 8½c Sirloin, T-Bone and Rib

Lard 3 lbs. 21c Pure Fresh Rendered

Hamburger lb. 5c Fresh Ground

Bacon lb. 12c Sugar Cured

Veal Roast lb. 9½c

Pork Steak 2 lbs. 19c

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