

OREGON GROWING AT STEADY PACE; NOW RANKS 33RD

Population Now Estimated at 983,000 Shows Gain of 25,000 Over 1930 When Last Census Taken

STATE HOUSE, SALEM, Ore. (UP)—Oregon's population is increasing at a steady pace.

Federal officials estimate that approximately 25,000 more persons are living in this state today, than at the same time in 1930.

The estimated population is 983,000, compared to 958,000 in 1930. The total jumped to 967,000 in 1931 and 974,000 in 1932.

33rd in Rank The Oregon figures were arrived at by estimating the change since the last federal census in 1930 upon the basis of the available data regarding births, deaths, immigration and emigration.

Compared with other states, Oregon ranks 33rd in total population. New York leads in population with 12,965,000, but its increase in the three years was smaller than that of California. The latter state, with a population of 6,062,000 showed an increase of 384,749, compared with 276,934 for New York.

California Fifth In taking fifth place, California forged ahead of Texas, which occupied that position in 1930 and continued to occupy it until July 1, 1932. Texas, however, showed an increase of 196,285, which is more than the gain in Illinois, third in population. Both Texas and Illinois gained more than Pennsylvania, which is the second largest state in the union. Pennsylvania's gain was 155,560.

Washington Decreases The 1933 population of Arizona is estimated at 433,000, a gain of 17,437; Nevada, 93,000, a jump of 1,947; and Washington, 1,589,000, a decrease of 4,395. Washington was the only state to show a decrease, although Montana's population was figured at 537,606, same as 1930, because no new figures were available from that state.

The entire nation's estimated population is 125,693,000, an increase of 2,917,954 over 1930.

AWARD DAMAGE ASHLAND WOMAN

ASHLAND, July 21.—(Spl.)—Damages of \$5862.50 were awarded yesterday to Mrs. Jack Renton of this city in her suit against W. Stern and H. Stern of Seattle. The suit was tried before a jury in the court of Federal Judge McNary.

Mrs. Renton was injured on January 18 on the Pacific highway just south of Jackson Hot Springs when the car in which she and her brother, E. M. Northridge of Weed, was crashed into by the Stern car, which was owned by P. Holliday of Seattle. The Northridge car was badly damaged, and Mrs. Renton suffered a fracture of the left kneecap, cuts about her face, and other injuries.

COLORED GIANTS PLAY ROGUES HERE MONDAY

Medford's Rogues will tangle Monday night at 8:30 with the touring Colored Giants, on the Fairgrounds diamond. Several of the dusky ball tossers are of big league caliber, but barred from the higher reaches of baseball by their skin. The visitors have been mopping up on their current barnstorming jaunt and Manager Haight of the locals inaugurated intensive practice for his charges this week in order to give the Giants a run for their money.

A large turnout of fans is expected Monday evening as traveling expenses for the visitors must come out of the "gate."

CULINARY CRAFT

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

A Vacation for Mother School days or vacation days are just about the same as far as the eating problem is concerned. Mother has to see that the family is provided with nourishing meals whether the weather be hot or cold. These very warm days are usually just as warm in the kitchen as in any room in the house, if not warmer. So, to get a vacation from tasks keeping one in the kitchen, one has to plan cleverly. Of course, by far the greatest aid is the electric refrigerator. It is a season when salads are enjoyed particularly, and a good salad is a cold salad. Cold milk, cold lemonade, iced tea and frozen desserts are all part of the program for summer meals. Even the makings of fresh cookies, cakes and rolls are stored in the refrigerator to be used for several days and provide some of the hot dishes necessary in one meal each day even through the summer season. Today we are giving you some recipes and some suggestions which are chosen as time savers as well as interesting combinations.

Ham Salad 8 medium tomatoes 1/2 lb. diced boiled ham 2-3 c finely diced celery 3 sweet pickles 2 hard cooked eggs Dressing and parsley Peel and hollow out six firm tomatoes and place in the refrigerator to chill until ready to serve. Mix the diced ham, celery, pickle and egg with mayonnaise. Chill thoroughly in refrigerator and place in chilled tomatoes just before serving. Serve in lettuce and garnish with parsley.

Cabbage and Egg Salad 2 1/2 c chopped cabbage 1 c weak vinegar 2 T sugar 3 hard cooked eggs 3 T minced cucumber Parsley Pour the weak vinegar over the chopped cabbage and sprinkle with sugar. Chill and combine with remaining ingredients after draining. Garnish with parsley and paprika.

Frosty Tomato Soup 2 c tomato juice 2-3 c evaporated milk 1 t salt 1/2 t celery salt 1/2 t onion salt 1 t sugar Add the seasonings to the tomato juice and allow to chill for about an hour. Pour the milk into a quart jar, all the seasoned tomato juice and four or five ice cubes. Cover jar closely and shake until well frapped. Serve in small glasses with or without finely cracked ice.

Creole Salad 1 1/2 c cold boiled rice 1/2 c cold cooked meat 1-3 c celery 1 small green pepper 2 slices onion 1-3 c mayonnaise Cut meat into small pieces and dice the pimiento, green pepper and celery. Mix onion and blend all together with the rice then pack into small molds. Serve on shredded lettuce and garnish with mayonnaise and paprika.

Chicken Salad 1 c chicken 3 hard cooked eggs 1/2 c celery 1/2 c nut meats 1/2 lb. white grapes 1 T gelatine 1/2 c chicken stock 1/2 c salt 1-3 c mayonnaise Cut chicken into small pieces and combine with remaining ingredients. Soak gelatine in one half the chicken stock and dissolve in the other half which has been heated. Combine all and pour into an eight inch ring mold. To serve, fill center of ring with shredded lettuce and quartered tomatoes, garnish with mayonnaise.

Vitamin Salad 1 pkg. strawberry gelatine 1 c hot water 1/2 c cold water 1/2 t salt 1/2 c shredded carrot 1/2 c diced celery 2 ripe bananas 3 T lemon juice Dissolve gelatine in hot water and add cold water. Add salt and allow it to begin to thicken then add the prepared fruit and vegetables. Sprinkle the lemon juice over the diced bananas. Mold in small molds and serve on shredded lettuce with a fruit dressing or mayonnaise. Butterscotch Ice Cream 1/2 c brown sugar

Called Child Slayer



His neighbors told officers that Jap Ingram (above), 35-year-old unemployed barber, shot and killed his two-year-old son and four-year-old daughter near Coveta, Okla. He was jailed at Muskogee, Okla (Associated Press Photo)

FRESH STEELHEAD GIVING FISHERMEN INCREASED SPORT

GRANTS PASS, July 21.—(Spl.)—During the past week fishing conditions on Rogue river have continued to improve and the water is clearer than at any time this season. Many fine steelheads have been hooked and landed in the six-mile section between Grants Pass and Savage Rapids dam, and many fine ones have been hooked and not landed. The fish are of good size and are putting up a wonderful fight when hooked. Rainbow Gibson, of Weaku Inn hooked one on a fly at the head of Pierce riffle that took him a good quarter mile through the roughest part of the rapids and then waded him a fond farewell in the deep pool below. The fish are fresh run, full of pep, and being fresh from the sea, many of them succeed in tearing the hook loose in the fast water. About one out of four fish hooked are successfully landed on the fly and spinner fishermen fare no better. Small trout are taking the flies freely on all sections—March Brown, Red Upright, Gray and Brown Hackle and Royal Coachman are readily taken, especially late in the evening. Parties returning from Diamond Lake this week report good fishing and limit catches, mostly taken with Trout Oreno, or spinner and bait.

FAMED KANSAS SNAKE OF MONSTROUS SIZE AGAIN FLEES TO HOLE

LURAY, Kan., July 21.—(UP)—The famous Luray snake, a huge 28 foot reptile which has terrorized residents of this section at irregular intervals for twenty years, apparently has gone back in his hole again.

WESTERN PINE MILLS REPORT SLIGHT DROP

PORTLAND, Ore., July 21.—(UP)—New business totaling 4,686,000 feet or about 22 per cent under the three-year weekly average for July, was reported today by the Western Pine association for the week ending July 15. The total was about 5 per cent less than for the previous week. Of 117 reporting member mills, 76 were in operation.

Milk Cows Increase SALEM, Ore., July 21.—(UP)—Milk cows have increased 6.6 per cent in number during the past two years. Estimated number in United States is 25,136,000.

Hunger Marchers May Invade Salem

PORTLAND, July 21.—(UP)—Signs here today indicated that Salem may again be the unwilling host to a platoon of "hunger marchers."

SALEM, Ore., July 21.—(UP)—California's ban on Oregon cherries because of fruit fly infestation has been modified, reports the state department of agriculture. Cherries may be shipped to Hood River, Baker, Curry, Douglas, Hood River, Jackson, Lake, Umatilla and Wasco counties if properly inspected.

James Reiss was the first person to see the monstrous snake. He saw it 20 years ago, and described it as being 28 feet long and having a wide, flat head. Tom Bronson, negro, and Omar Cochran saw it a few years later. Then the snake disappeared, until it was reported again by Chris Gebhardt and Alvin Evans. Now Mrs. John Conaway says she saw it two weeks ago. Authorities from Kansas State college believe the reptile escaped from a circus, as it does not bear any resemblance to smaller snakes native to the Kansas plains. Oregon Weather Fog on the coast, otherwise fair tonight, Saturday, and Sunday; no change in temperature. Moderate north and northwest winds offshore.

3 T butter 1 c milk 1 1/2 T corn starch 1/2 t salt 1 c whipping cream 1/2 t vanilla Cook butter and sugar in top of double boiler until melted and well blended, add milk and heat to boiling point. Stir in cornstarch and salt and cook until thickened. Chill then add flavoring and fold in whipped cream. Freeze without stirring.

Suggestions Left over toes and ice cream may be mixed and refrozen dessert. Or, the left over may be placed as one layer and a new layer of different flavor placed on top. Cookies, crackers and potato chips may be kept crisp and fine flavored by storing them in the refrigerator. Cover them of course. When large pieces of fruit are used they are likely to become very hard, therefore, it is well to crush all fruit or use it promptly after freezing. Nuts and maraschino cherries should be cut quite fine so as to give more flavor through the dessert. A wooden spoon is best for mixing or stirring the cream since it does not conduct heat as well as metal and does not stain the refrigerator tray. Candies which might become soft during warm weather may be stored in your refrigerator.

Meat Dealers Fined. SALEM, Ore.—(UP)—Four meat dealers at Newberg, McMinnville, Amity and Gaston were fined last month for adulterating sausage or hamburger. Investigations were made by the department of agriculture. Prosecuted for adding sodium sulphite to meat as a preservative were dealers at Drain, Hillsboro, Amity, Newberg, Gaston and McMinnville.

How YOUNG DO YOU FEEL AFTER LUNCH? HOT? What of it! Just sit down to a cooling lunch of Shredded Wheat and you won't mind the weather. These crisp-baked biscuits are the easily-digested energy food you need these torrid days. They're rich in all the vital elements—proteins, minerals, carbohydrates, vitamins—found in whole wheat. With all the bran measured by Nature. Nothing added, nothing taken away! For ten days try this VITALLY DIFFERENT food; see if you don't feel different. Ready cooked, ready to eat... just waiting for milk or cream and a topping of your favorite fruit. Ah, there's a glorious treat to keep you feeling YOUNG!

SHREDDED WHEAT A product of NATIONAL BISCUIT COMPANY "Uneeda Bakers"

BEAT THE PRICE CLIMB

NORGE WILL SOON COST MORE... See it now at today's low prices. Prices must go up from present levels...the lowest in Norge history. Right now your Norge Rollator Refrigerator will cost you less to buy. So, beat this price climb. See the Norge before you buy any refrigerator. Terms can be arranged. E. J. Feldman White Sewing Machine Agency 24 N. Bartlett. Medford. TODAY'S PRICES AS LOW AS \$109.50

Save Money on M-J-B Coffee 3-lb. tin now on sale at lowest price in history. Don't miss this offer—the rich, delicious M. J. B blend at the lowest price in years in the economical 3-pound size. Suitable for DRIP, PERCOLATOR or POT method of preparation. Delivered to you roaster-fresh because of the exclusive M.J.B "Safety-Sealed" vacuum. See your grocer today and enjoy this quality coffee bargain. ASK YOUR GROCER...

SAFETYWAY STORES Like having your OWN GARDEN Your truck gardeners have produced an abundance of vegetables and fruits of exceptional quality this year. SAFETYWAY STORES act as the retail agents for thousands of these LOCAL growers. This week we have secured an especially fine selection. Give your gardeners a boost by filling your market basket with fresh fruits and vegetables at your neighborhood Safetyway Store. SATURDAY AND MONDAY SPECIALS. JAR SUPPLIES: JAR RUBBERS 10c, JAR CAPS 23c, COFFEE: AIRWAY 59c, NOB HILL 25c, JIG SAW 5c, MARSHMALLOWS 15c, POTATO CHIPS 25c, BAKING POWDER 25c, POST TOASTIES 15c, LIFEBOUY SOAP 5c, GRAPEFRUIT 12c, GOLD DUST 17c. FRUITS AND VEGETABLES: NEW POTATOES 29c, BUNCH VEGETABLES 5c, LETTUCE 4c, SYRUP 33c, SARDINES 25c, MEATS 15c, JELLO 19c, CRACKERS 15c, NUCOA 12c. Buy Now Values: CANE SUGAR \$5.39, SAFEWAY FLOUR \$1.39, PANCAKE FLOUR 43c, MALT SYRUP 53c, SNOWDRIFT 43c. Choice Fryers Each 25c, Ham 3 Slices 10c, Shortening 3 lbs. 25c, Stewing Hens, lb. 15c, Fresh Salmon, lb. 12 1/2c, Veal Roast, lb. 10c, Pork Steak, lb. 12 1/2c, Veal Steak, lb. 12 1/2c, Legs Lamb, lb. 16 1/2c, Picnics, lb. 12 1/2c, Morrell's Bacon, lb. 16 1/2c, Lamb Steak, lb. 12 1/2c, Sausage, lb. 12 1/2c. TWO STORES. 33 No. Central.