

MT. PITT REPAYS CLIMBING EFFORT WITH FINE VIEW

"It's a mighty hard trip but the view repays one well for the climb," Mrs. Arthur Laing, first woman to climb Mt. Pitt this season, announced today upon her return to the city from a vacation at Lake O' the Woods. With Mr. Laing and Maurice (Red) Scheel, Mrs. Laing climbed Mt. Pitt in five and a half hours, going out from the summit to the woods, a distance of 10 miles. The trip down was made in three and a fourth hours, and three hours were spent on top of the mountain, she stated. The three left camp at Lake O' the Woods at 3 o'clock in the morning and returned at 5 o'clock in the evening. From the summit they viewed Four Mile lake, Fish lake, Lake O' the Woods, Mt. Shasta, the Klamath lakes, all mountains of the Grater and Diamond lake regions and the Rogue river valley.

VIENNESE VIEW ORCHARDS HERE

From distant Vienna, the city of romance and glamour, two gentlemen came to the Rogue river valley today to make a survey of horticulture. And were encountering many difficulties this morning until they met L. G. Genter of the Southern Oregon Experiment farm, who speaks German. The three were busily occupied in the county agent's office, the two from Vienna, endeavoring to make themselves understood, when a word of German slipped from Mr. Genter's lips. The camera slipped from one's hands as he rushed to greet the speaker. Then everything went well. With Mr. Genter the gentlemen from Vienna were visiting orchards this afternoon, and will also inspect the packing plants. They represent the departments of horticulture and etymology in Austria. One, who called at the chamber of commerce, presented his card, which reads "Reg. Rat Dr. Leopold Pulmek, Institute of plant protection." The other's name was not learned. They arrived in Medford from the north and will be continuing south.

GANGSTERS HELD IN KIDNAP PROBE

(By the Associated Press) Federal government agents held four members of the "Terrible Touhy" gang in Milwaukee today on warrants charging them with kidnaping and arrested another Chicago gangster, Leo Mongoven, a survivor of the George "Bugs" Moran gang, for questioning in connection with kidnapings throughout the nation. The Touhy mob was charged with the abduction June 15 of William Hamm, Jr., wealthy St. Paul brewer. Relatives of Charles F. Dracoe, Oklahoma City oil man, kidnaped last Saturday, requested the authorities to drop the case that they might "make contact with the kidnapers" themselves. John J. O'Connell, Jr., of Albany, N. Y., kidnaped 19 days ago, was still unheard from, although relatives announced they "expected a break."

TRASH FIRE DESTROYS LAUREL ST. WOODSHED

Two woodsheds and a garage, located on Laurel street at the rear of the T. T. Higgins residence, caught on fire shortly before two o'clock this afternoon, with one of the woodsheds being completely destroyed, according to the city fire department. A trash fire at the rear of the garage was said to be the cause of the blaze. The two large trucks answered the alarm, and through the efforts of the department, the garage and other woodsheds were saved.

Public Works Aid



Col. H. M. Waite of Dayton, Ohio, as assistant public works administrator is drawing up the plan for a regional system for allocating construction out of the \$3,300,000,000 public works fund. (Associated Press Photo)

Society and Clubs

Edited by Eva Nealon Hamilton

Mr. Perry Celebrates Birthday at Dinner

Mr. J. A. Perry was honor guest last evening at a dinner party at his home on West Main street, given in celebration of his birthday anniversary. Covers were arranged for 12 of his men friends at the table decorated in an abundance of summer flowers. The evening following dinner was spent visiting.

Blaisdell's Guests of L. W. Stones Here

Mr. and Mrs. Everett Blaisdell and two sons, Robert and Raymond, of Eatonville, Wash., are the guests this week of Mrs. Blaisdell's uncle and aunt, Dr. and Mrs. D. W. Stone. Mr. Blaisdell, professor in the schools at Eatonville, Wash., is one of the country's most prominent swimmers, having been defeated in the Ames, Iowa contest last year by John Weismuller, who completed the swim 1-4 of a second ahead of Mr. Blaisdell. Last evening he went swimming at the Twin Plunge, while others at the pool enjoyed watching his masterful strokes.

Slender Cabin Scene of Picnic

Mrs. Maud Sluder and daughter Miss Mary entertained Sunday at their Slender Cabin for a number of friends. A lovely picnic supper was served, and the young members of the party enjoyed swimming. Guests were Mr. and Mrs. W. Walden and daughter, Mr. and Mrs. Thomas Judge and daughter Cora, Mrs. Mrs. O. J. Wolfe, Mrs. Helmoth, Mrs. Ida Cole, A. Wolfe and Ed Shackle.

Party at Reeds Honors C. T. Bakers

A swimming party at the home of Mr. and Mrs. H. D. Reed of Gold Hill was arranged last night by a number of their friends to honor Mr. and Mrs. C. T. Baker, who stopped here on their return to Boise from a visit in southern California. Twenty-five guests enjoyed the evening at the Reed home.

Bakers Stop Here on Return to Boise

Mr. and Mrs. C. T. Baker of Boise, Idaho, stopped here yesterday on their return from southern California and were house guests of the Everett Bryantons last night. They will continue by motor today to Boise, where Mr. Baker is now secretary of the chamber of commerce.

Goulds Return For Week End Here

Mr. and Mrs. E. W. Gould and son, Billy, who are spending the summer at their beach home at Brookings, were here for the past week end. Miss Dorothy Gould is a guest of an aunt in Seattle for the summer.

Lumsdens and Guests Enjoy Lake Trip

Mr. and Mrs. A. T. Berlin, who are guests here from Kent, Wash., of Mr. Berlin's sister, Mrs. H. U. Lumsden, enjoyed a trip to Grater Lake over the week end with Mr. and Mrs. Treve Lumsden and Mrs. H. U. Lumsden.

Party Arranged for Mrs. Kiggins' Pleasure

Mrs. Bruce Bauer is entertaining tomorrow, complimenting Mrs. A. C. Kiggins of Vancouver, Wash., house guest here of Mrs. Chester Hubbard. Guests have been invited for three tables of contract.

Mistletoe Club Meets Tomorrow

Myrtle Arnold of Jacksonville will be hostess tomorrow evening to members of the Mistletoe club at a covered dish supper. Each member is requested to bring her own service.

Returns From Holiday at Lake O' the Woods.

Mrs. F. J. Newman and daughter, Mrs. Spencer Alexander, who is a guest here from the north, have returned to the city after spending a short holiday at Lake O' the Woods.

San Francisco Folks Are Visitors Here

Mr. and Mrs. Frank J. Andrews and daughter Joanne of San Francisco are guests of Mrs. Andrews' parents, Mr. and Mrs. C. F. Oslin, for a few days.

Mrs. Holt, Guest of Mother in San Francisco

Mrs. Wm. W. P. Holt left Sunday morning for San Francisco, where she will spend a month visiting her mother and other relatives and friends.

McElhose Family On Vacation

Mr. and Mrs. R. E. McElhose and daughter, Mary Louise, and son, Richard, are on a week's vacation in Klamath Falls and at Lake O' the Woods.

Miss Green Home From Trip South

Miss Maurine Green returned Sunday from San Francisco where she spent a week's vacation visiting friends.

Aldens are Guests at Matthews Home

Mr. and Mrs. George C. Alden were dinner guests Sunday in Grants Pass of Judge and Mrs. Grant Matthews.

CULINARY CRAFT

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

Preserving Early Fruits
Apricots, Strawberries, Raspberries, Currants, Cherries.
1, 2, 3, 4 Jam.

1 pint red currants
2 pints pitted cherries
3 pints raspberries
4 lbs. granulated sugar.
Clean the fruits and boil together with the sugar for one hour. Pour into glasses and cover with paraffin. (This is a large recipe, use half if you have a large kettle.)

Cherry-Banana Jam.
3 cups ripe bananas
6 1/2 cups sugar
1/2 cup maraschino cherries
1 lemon, juice
1 cup liquid pectin.
Crush bananas and measure into a large kettle. Add sugar, sliced cherries and lemon juice. Bring to rolling boil and stir constantly while cooking. Boil for one minute then remove from fire and add the pectin. Skim and stir for five minutes to cool and prevent fruit from floating. Pour into glasses and cover with paraffin.

Maraschino Cherries.
3 1/2 lbs. Royal Ann Cherries (after pitting).
3 1/2 cups sugar
1 oz. almond extract
1 oz. red fruit coloring.
Let the cherries with sugar stand overnight, then add the extract and coloring and cook until the cherries have absorbed the color which will be about 20 minutes. Pour into small glasses and cover with paraffin.

Apple-Pineapple Marmalade.
2 1/2 quarts of pitted apricots
1 1/2 2 can pineapple
7 cups sugar.
Cook the pitted apricots in their own juice or with one-fourth cup water if the fruit is not very juicy. When this is quite thick, add the pineapple and sugar and simmer until the mixture is also quite thick. (From 20 to 30 minutes.) Pour into hot glasses and seal.

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

Rich in energy and easy to digest

Strawberry-Pineapple Jam.
2 cups crushed berries.
2 cups crushed pineapple
7 cups sugar
1/4 cup liquid pectin.
Use only well ripened berries. Place fruit and sugar in a large kettle and bring to full rolling boil, stirring constantly. Boil hard three minutes, then remove from fire and add the pectin. Stir and skim for about five minutes (or put a pinch of butter in the mixture while cooking to prevent skum from forming). Cooling will prevent fruit from floating. Pour into glasses and cover with paraffin.

Cherry Conserve.
5 lbs. cherries
5 lbs. sugar
1 1/2 lbs. seedless raisins
4 oranges
2 lemons.
Prepare fruit, squeezing juice from oranges and lemon, and adding grated rind. Mix all and let stand overnight. Boil slowly and steadily until clear and thick. (This will take several hours of simmering just at boiling point.)

Raspberry and Currant Jam.
4 1/2 cups of combined crushed raspberries and cooked currant pulp.
7 cups sugar
3/4 cup liquid pectin.
Cook currants which have been crushed, with three-fourths cup of water. Cover and simmer about 10 minutes, then remove seeds by sieving. Measure pulp and juice into kettle, then add crushed raspberries to make four and a half cups in all, add sugar, mix and bring to a boil. Stir constantly and boil hard one minute. Remove from heat and add pectin, stirring well. Skim and pour into glasses. Cover with paraffin.

Baked Cherry Preserves.
4 quarts sour cherries
4 quarts sugar
1 gallon stone jar or casserole.
Stone cherries, but leave whole otherwise. Place a tablespoon of hot water in the stone jar or casserole, then place layers of cherries and sugar with sugar on top. Cover closely and bake at 250 degrees for two hours. Place in hot jars and seal.

Italian Airmen On Flight Home

SHEDIAC, July 25—(AP)—General Italo Balbo, leading his air armada on the return trip from New York,

TRACES HUSBAND'S WORLD ROUTE



Happy over her husband's record-breaking first lap—New York to Berlin in 25 hours, 45 minutes—of his attempt to fly solo around the world, Mrs. Wiley Post is shown tracing further hops he outlined. At left is Lee Trenholm, Post's New York representative. (Associated Press Photo)

landed here at 2:55 p. m., E. S. T. today. Two of the 24 planes were missing as the fleet arrived at Shediac, its first halting place east of New York, one of them having come down at Rockport, Me., with a broken oil line and the other at Milledgeville, N. B., short of fuel.

MAXIMUM NEAR 96 PREDICTED TODAY

Mercury hovered around 93 degrees shortly after two o'clock this afternoon, the federal weather bureau reported, and according to W. J. Hutchison, the maximum was not expected to go beyond 96. The highest for the past two days has been 98.

Millard in Hospital—Ray Millard in the Sacred Heart hospital again for treatment for an illness of long standing.

Rich in energy and easy to digest



Kellogg's for Koolness!

LIQUOR MAKING REMAINS TABOO IN OREGON AREA

(Continued from Page One.)

Old Act Revived
All old statutes regulating operation of saloons and permitting local option in the state, repealed by the Anderson act, are again in force, Jay Upton, wet leader in the state senate, said here today. By repealing the Anderson act all laws cancelled by the act are again operative.

Should the 18th amendment be repealed, sale of intoxicating liquor would not be without regulation in the state, Upton said, but should the saloons not be desired, new regulatory measures must be passed by the legislature. "And we do not want the saloons back," he added.

In the meantime Governor Julius L. Meier is considering the personnel of a special committee to recommend new laws for regulation of liquor sales in Oregon when the prohibition amendment is repealed in the United States. The committee will outline a program for consideration of the legislature.

A special session of the legislature will be necessary to enact these laws if uncontrolled sale is to be prohibited, but the governor has not announced he would call such a session. Political observers, however, are of the opinion that just as soon as the 18th amendment is repealed, the governor will call the 1933 legislative assembly into extraordinary session.

SEVEN PREMIUM GASOLINE QUALITIES at no extra cost!

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THE LOW COST OCTANE LEADER... STILL LEADS!

The Bootery's Annual July Shoe Sale On Summer Footwear

Just at the time when you will need another pair of Cool Shoes to finish the season.

SANDALS Brown and Black, cut out. Values to \$4.85	\$1.95	White Sport Oxfords Beige Kid One-Straps. Brown and Black cut out Sandals.	\$2.95
Prices Have Been Slashed For Immediate Clearance			
White Kid Pumps Plain and Punched. Formerly \$5.85	\$3.95	White Kid Sport Ties Grey Kid Pumps. Formerly \$5.85 to \$8.50. NOW	\$4.45

See Our Windows for Other Low Prices

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Smart Footwear

No Charges
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He Only Knows it tastes delicious

... BUT YOU KNOW THE EXTRA BENEFITS IN EVERY SPOONFUL

CHILDREN eat Post's Bran Flakes because it's good. But you know it acts as protection against constipation resulting from lack of bulk in the diet. Thousands of children suffer from this trouble—while parents, unsuspecting, see only the effects: listlessness, poor appetites, bad tempers.

Post's Bran Flakes provides the bulk most people need and that so many foods lack. Thus it helps to prevent intestinal sluggishness and to insure normal elimination. It is also rich in phosphorus, iron and Vitamin B.

So follow this proven program: Plenty of water to drink—outdoor exercise—fresh fruits and vegetables. And a generous daily helping of delicious Post's Bran Flakes.

All your family will love it—plain or with fruit or berries. Order the large-size economy package now. Post's Bran Flakes is a product of General Foods.

TOMORROW WEDNESDAY—Will Be RED LETTER DAY

At **MCM DEPARTMENT STORE**

Hundreds of Special Bargains Will Be Offered Tomorrow

Double **J.N.** Green Discount Stamps ON EVERY CASH PURCHASE THROUGHOUT THIS BIG STORE