

TOURIST COUPLE RECOVERING FROM GASOLINE BURNS

Mr. and Mrs. Fred W. Walker of Pasadena, Cal., who sustained severe injuries Wednesday night in the explosion at Union Creek which caused the death of their two-year-old son, Robert Stewart, were reported in a much improved condition at the Community hospital this afternoon. No announcement was made regarding the time they will be able to leave for their home in the south, where funeral services will be held for their little son.

Mr. and Mrs. Walker both received burns of the hands and arms when the gasoline stove exploded in their camp. They were rushed to the local hospital with their son, who lived for a few hours, and was treated before midnight, the hospital chart shows. The accident it was learned today occurred during the supper hour and the three injured were brought to the hospital arriving about 10 o'clock, the attending physician arrived immediately after summation and treatment was administered. The baby's body, however, had been so badly burned that recovery was impossible. He died a few hours later.

Mr. Walker is an instructor in the schools at Pasadena and was vacationing at Union Creek with his family, when the gasoline stove exploded.

Society and Clubs

Edited by Eva Nealon Hamilton

Mr. Reese Honored at Birthday Party
Mr. E. H. Stinson and daughter, Mrs. Stanley Taylor entertained last evening honoring Dick Reese on the anniversary of his birthday.

At the Stinson home for the occasion were: Mr. and Mrs. Jim Fleming, Mr. and Mrs. Frank Stinson and son, Lester; Mrs. Julia Stinson, Mrs. Harold Warren and son, Jerry; Mrs. Nancy Stinson and daughter, Bertha; Mrs. Lottie Daily and daughter, Marjorie, here from Seattle; Mrs. Stanley Taylor, son, Donald, and daughter, Ruth, of McMinnville, and Messrs. Stinson and Reese.

Mrs. Parrett Honored at Bridge Party
Mrs. Reginald W. Parrett was honored last evening at a bridge party on her birthday, at which Mrs. E. H. Butler and Mrs. T. N. Parrett were hostesses at the latter's home, 35 North Orange street.

Prize for high score went to Mrs. Adams, and second to Miss Bertille Miksche.

Guests for the evening were Mrs. Parrett, Mrs. W. H. Ellenburg, Mrs. Lee M. Brown, Mrs. A. G. Dunn, Mrs. D. W. Stone, Mrs. Whinston McBer, Mrs. Adams, Mrs. Betty Miller, Miss Miksche, and Miss Melva Parrett.

Egan and Miss Ruhl Home from South
Mr. and Mrs. H. Chandler Egan have returned from a several weeks' stay at their home at Pebble Beach, Cal. They were accompanied back to Medford by Miss Roxanne Ruhl, daughter of Mr. and Mrs. Robt. W. Ruhl, who has been visiting the Edwards Hills at Rose.

Members Greet Officials
Members of the Hedman and Pochontas societies entertained several officials today, expected to stop here en route to the Great Council of California to open at Modesto August 21.

In the party stopping here will be Worthington P. Wachter of Maryland, Great Inchooness of all the tribes and councils of I. O. R. M., and D. of P. in the United States. Among the other officers will be: Julius M. Pinterbuser of San Francisco, Great Sachem of California; Geo. M. Smith, San Jose, Great Senior Sagamore of California, and Dr. Duane A. Fellows, Great Chief of Records of Oregon.

Edgar Wights Guests Here From Ontario

Mr. and Mrs. Edgar Wight, daughters, Dorothy and Gwendolyn, and son, Donald, are visiting at the home of Miss Florence Graves and Ida E. Wood at 220 North Cascade this week. The Wights are now of Ontario, Cal., but are known here by many friends, having formerly been in the jewelry business in this city. They made the trip to Medford by the interior route and will return via the Hedwood highway.

Miss Goodman, Hostess at Lawn Party

A pleasant event of the week was the lawn party given by Miss Virginia Goodman, who invited a group of friends to her home for an evening of games.

Present were Beulah Wolfe, Aria Clark, Marie Gentry, Gladys Allen, Pat Goodman, Phelan Benford, Jefferson Peters, Cleo Hutchinson, Bill Jolly, Bill Goodman and the hostess.

Sugar Wafers.

2-3 cup butter
2 cups sugar
2 tablespoons cream
1 teaspoon vanilla
1/2 teaspoon lemon extract
1/4 teaspoon almond extra.
1/4 teaspoon salt
4 cups flour
2 teaspoons baking powder.
Cream butter and sugar. Add eggs and cream. Add rest of ingredients, chill dough. Roll out until very thin. Cut in 2-inch squares, bake 10 minutes in moderate oven.

CHOCOLATE ANOEL FOOD CAKE.

Breakfast Orange Juice
Ready Cooked Corn Cereal Cream
Buttered Toast Jam
Coffee

NATION'S 'BRAVEST MAN' AT JUBILEE



Lem Wilson (shown above) has been characterized by former Brigadier-General Frank D. Bullock as "the bravest man in America" for having thrice saved his life in early Indian wars and buffalo hunts and was twice honored by congress for his bravery. Wilson is a resident of Jacksonville, Oregon's first gold camp, and will take part in her Gold Rush Jubilee to be staged Saturday, August 19, this year. He is shown with the prospector's make-up with which he hopes to again win first prize in the town's annual pioneer parade on that day.

Luncheon
Vegetable Salad
Bread Apple Sauce
Tea
Dinner.
Spaghetti Napoli
Buttered Spinach
Bread Butter
Pear Salad
Chocolate Angel Food Cake
Coffee

Spaghetti Napoli, Serving 4
3 cups cooked spaghetti
1-3 cup diced bacon
3 tablespoons chopped onions
3 tablespoons chopped green peppers
3 tablespoons chopped celery
1/2 teaspoon salt
1/2 teaspoon paprika
3 cups tomatoes
1/2 cup grated cheese.
Heat bacon fat in frying pan. Add and brown onions, peppers and celery. Add spaghetti, cook several minutes. Add salt, paprika and tomatoes. Cook 20 minutes, stirring frequently. Add cheese, mix well and serve.

Pear Salad.
4 halves canned pears
4 marshmallows
4 nuts
1-3 cup salad dressing.
Chill ingredients. Arrange in jars on lettuce leaves, stuff cavities with marshmallows and nuts. Top with dressing, serve at once. Canned or fresh pears can be used.
Chocolate Angel Food Cake.
11 egg whites
1 teaspoon cream of tartar
1/2 teaspoon salt
1 1/2 cups sugar
3/4 cup pastry flour
4 tablespoons cocoa
1 teaspoon vanilla.
Sift sugar three times, then measure required amount. Beat egg whites until frothy, add salt and cream of tartar and beat until it will form in peaks, add half the sugar and flour which has been sifted 3 times and fold in rest of ingredients. Mix lightly. Pour into an ungreased pan and bake one hour in slow oven.

Colored Orchestra Will Play Tuesday

Leo Davis and his ten piece colored orchestra from Denver, will play at the fairgrounds next Tuesday night, according to Dinty Moore, manager of the hall. The evening's program will include the latest dance tunes, vocal and instrumental solos, duets, trios, quartets and lovely numbers in costume. Oscar Brown, drummer and entertainer, who was with the famous Duke Ellington on the BKO circuit, is featured. The ten musicians double on seventeen instruments. Four members of the orchestra have toured Europe and entertained the royalty of four nations.

Jenkins' Comment

(Continued from Page One)

The processor's tax on cotton, to reward the cotton grower for plowing under a part of his crop so as to get higher prices for the rest, is an effort to provide the cotton grower with the money with which to buy what the rest of us have for sale.

REVOLUTIONARY? To be sure

But many revolutionary things have been done since the world began, and the world still goes on.

Pastor Leaves Ashland—Reverend Hugh T. Mitchemore, pastor of the First Presbyterian church at Ashland, resigned at a congregational meeting in that city Wednesday evening, to accept a pastorate at the Manila Presbyterian church in Spokane. The congregation voted to call Reverend Merle L. Edwards of Spokane to Ashland. At the Ashland meeting Reverend Engvald Iverson of Medford acted as moderator and G. M. Frost served as clerk.

Menus of the Day

By MRS. ALEXANDER GEORGE.
Dinner Serving Two.
The Menu.
Ham Souffle
Stuffed Green Peppers
Bread Butter
Raspberry Jam
Sliced Cucumbers
Peach Cobbler Cream
Coffee
Ham Souffle, Serving 2
3 tablespoons butter
4 tablespoons flour
1 1/2 cups milk
3 egg yolks
3-3 cup chopped cooked ham
1 tablespoon chopped onion
3 tablespoons chopped celery
1 tablespoon chopped parsley
3 egg whites, beaten.
Melt butter and add flour. When blended add milk and cook until creamy sauce forms. Stir constantly. Add yolks and beat one minute. Fold in remaining ingredients and pour into buttered baking dish. Set in pan of hot water. Bake 35 minutes in slow oven. Unmold carefully or serve in dish in which baked.

Stuffed Green Peppers.
3 tablespoons butter
3 green peppers
3 tablespoons flour
1 cup milk
1 cup boiled rice
1-3 cup cheese
1/4 teaspoon salt
1/4 teaspoon paprika
1 tablespoon chopped onion.
Wash peppers. Cut out and discard seeds and pulp. Rinse well in cold water. Mix butter and add flour. When blended add milk and cook until very thick sauce forms. Stir constantly. Add rice, cheese and seasonings. Stuff peppers. Arrange in small pan. Add 1-3 inch of water and bake 30 minutes in slow oven. Taste several times during baking.
Peach Cobbler.
1 cup peaches
1-3 cup sugar
1 tablespoon lemon juice
1/4 teaspoon cinnamon.
1/4 cup water.
Blend peaches, sugar and juice. Add rest of ingredients, pour into shallow buttered baking dish. Cover with crust, make four holes in top and bake 25 minutes in slow oven.
Peach Refreshments.
Fruit Juice and Gingerale, Chilled
Sugar Cookies.

AN AUGUST SUNDAY.
Breakfast.
Grapefruit
Soft Cooked Eggs
Blueberry Muffins Butter
Coffee
Dinner
Fried Chicken Browned Potatoes
Buttered Lima Beans
Bread Butter
Head Lettuce Russian Dressing
Vanilla Ice Cream.
Chocolate Sauce
Coffee
Supper.
Cream Cheese Sandwiches
Lemonade
Sugar Cookies
Chocolate Sauce.
(Store in the ice box)
3 squares chocolate
1 1/2 cups sugar
2 tablespoons flour
1/4 teaspoon salt
3 tablespoons corn syrup

THE EVE BENSON STUDIO OF DANCING

Will reopen early in September, for instruction in Russian Ballet, with toe work; Acrobatic with Adagio; Tap for beginners, Intermediate and advanced; Character, Novelty, and various other phases of the dance. Eve Benson is leaving shortly for Los Angeles to study under well known instructors and professionals. She promises to teach the best in the art of dancing, with results quick and sure.

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Fast color, full cut shirts for boys from 6 to 14 years of age. In cellophane-wrapped packages.
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