

# COUNTY BRIEFS

## Talent

TALENT, Nov. 17.—(Sp.)—Demonstration of the home extension unit of the use of milk was well given by Mrs. Ed Robinson and Mrs. Engberg Wednesday afternoon at the community hall. About 25 ladies were present, who received servings of the milk dishes prepared.

Mr. and Mrs. E. Boone have moved from the Kerby residence on First street to the J. C. Barnes property south of Talent.

Miss June Conner, who has been ill with scarlet fever, is getting along nicely.

Mr. and Mrs. Lem Frink have gone to Washington to be gone for a few months, where Mr. Frink has employment.

Mr. and Mrs. Norman Ashcraft entertained Mrs. C. Ashcraft and Mr. and Mrs. Will C. Counter of Ashland with a dinner Thursday evening, honoring their son, Kent's birthday.

P. T. A. will meet Friday afternoon at 3:45 in the school auditorium.

Miss Opal McLarnin's 2nd and 3rd grade will furnish the entertainment, Mrs. N. Ashcraft, new president, will preside.

Mr. and Mrs. Sam Hamilton, recently from Oklahoma, have moved on the Wilson place on Wagner creek.

Miss Abby Learning, who has been visiting relatives in Ashland and San Francisco, returned home Sunday.

Mrs. Harriet Bates spent the weekend with her son in Medford.

Mr. and Mrs. Sam Davenport of Ashland were business callers at the Sun Gold rabbitry Monday.

**PLEASE**  
For your own good  
And good of all  
Employ  
Purchase  
Repair  
Paint  
Clean  
For the Great Jubilee  
Our Management  
Expended thousands of dollars  
Remodeling  
Repainting  
Painting  
Intensifying  
Cultivating  
Getting Extra Fancy Grades  
Selling at a Profit  
Others have done the same  
Many more could do so  
If all  
Who could  
Would  
Do likewise  
Times would be good.

**FARMERS & FRUITGROWERS BANK**  
Heating costs can be reduced. For complete heating service call Art Schmidl, 418-1662.

## Williams Creek

WILLIAMS CREEK, Nov. 17.—(Sp.)—Williams Creek Grange elected officers at its last meeting, as follows: Harry Sorrels, re-elected master; A. O. Edwards, overseer; Irene Hedgepeth, lecturer; A. D. Grey, steward; Don Hedgepeth, assistant steward; Mrs. Turner, chaplain; Iva Edwards, treasurer; Frank Wright, secretary; Austin Cougle, gatekeeper; Sylvia Vengell, Ceres; Arline Sorrels, Pomona; Edna Davidson, Flora; lady assistant steward, Ella Berry; executive committee, A. O. Edwards, Joe Boat, T. B. Davidson. Austin Cougle was reinstated. Refreshments were served and dancing was enjoyed afterward.

Donna Peckham became very ill at school Thursday and was taken to the doctor in Grants Pass Friday.

Mr. and Mrs. Davison of Grants Pass have leased the Joe Varner place and are living in the small house formerly occupied by Mr. and Mrs. Walter Varner, who are now living in an apartment in the Joe Varner house.

Mr. and Mrs. Davison have three boys in school, one in Mrs. Varner's room and two in Miss Boussum's room.

Mrs. A. O. Edwards is spending a month in southern California, visiting her parents, Mr. and Mrs. Arent at Huntington Beach; also other relatives.

Mrs. Jim Turvey and daughter Emily moved to their new home north of Grants Pass last week.

Harry Sorrels is delivering shelled corn to the F. E. Wood store.

Bears seem to have moved on since the trapping season opened, though there have been a few killed. Emil Voss killed a small one recently. He was in the road, trying to get through the wire fence, when discovered.

Rev. D. D. Randall of Medford, Union Sunday school missionary, was visiting on Williams creek Saturday and Monday, preaching Monday evening at the Baptist church.

Mrs. John (Grandma) Pence, who has been ill for a long time, passed away at her home on upper Williams creek Friday. Interment was in the Grants Pass cemetery Sunday afternoon.

Miss Florence Vale of near Eugene is visiting her sister, Mrs. Axel Blodgett and other friends on Williams creek.

Mr. and Mrs. Frank Fairweather and small son Donald of Arcata visited over the week-end with Mrs. Fairweather's parents, Mr. and Mrs. C. W. Roberts. They are being transferred to Mexico by the gas company for which they work.

Miss Grace Roberts is visiting her sister, Mrs. Frank Fairweather, and family, at Arcata before they move.

Miss Blanche House spent last week in Grants Pass visiting friends.

Mrs. Mollie Witcher of Medford and

## Willow Springs

WILLOW SPRINGS, Nov. 17.—(Sp.)—Harry Eiden and Orville Caster motored to Portland Friday and attended Saturday's football game. While there Mr. Eiden visited his brother George, employed in a city bank.

Accompanied by the Parker family, Mr. and Mrs. Newton Edwards of Medford motored to Grants Pass Armistice day.

Bible Study class held a special meeting with Mrs. J. W. Eiden. Mrs. W. H. Davison of Table Rock led the meeting. A number of guests were invited.

Miss Leah Parker of Klamath Falls was a visitor in the valley over Armistice day.

Lois Ann Field, who underwent a major operation at a Medford hospital ten days ago, is making a satisfactory recovery and is expected to return to the home of her parents, Mr. and Mrs. Robert Field, next week.

Miss Alice Campbell of Klamath Falls, accompanied by her brother Gordon, called at the W. K. Parker home Sunday afternoon. Mr. Campbell, after a short furlough, was en route to the CCC camp on the Applegate.

Miss Rose Jones spent Thursday as the guest of her friend, Mrs. Stanley Woodward of Medford.

Mr. and Mrs. M. F. Young and family were Sunday dinner guests of Mr. and Mrs. Niverson in Ashland.

## Eden Precinct

EDEN PRECINCT, Nov. 17.—(Sp.)—Mrs. Etta Coleman and son Byron of San Francisco were in the valley attending to business concerning their alfalfa ranch in Fern valley. They also called on the Germer family, whom they knew in the southern city.

Callers at the H. G. Parker home Tuesday were Mrs. M. H. Davies of West Phoenix and Mrs. Blood of Central Point, also Ed McGuin of Medford.

Miss Irene Standley of Phoenix attended the banquet in Medford Wednesday, honoring Mr. Rankin, who is retiring from the forestry service.

Mr. Jermer, the new owner of the former A. S. Purry farm, purchased a fine cow and several tons of alfalfa hay Monday.

Mr. Parker and Mrs. Germer butch-

## NEW YORK DAY BY DAY

By O. O. McIntyre

NEW YORK, Nov. 17.—Thoughts while strolling: I like that sign over Hamburg Mary's: "Our hamburgers are made: not accumulated." Kath-

erine Brush seems the pluckiest of the literati. With the finest studio work-room in town, she often tries of it and rents a de-luxe hotel suite to turn out a chapter or so.

Aubrey Eads, a Houston, Texas, boy, who made good in the city.

Billy Gaxton is the only actor who can clown effeminacy and still seem masculine. Ona Muson is always changing her looks. Now she is thin with bangs. I'm fed up with those Victorian novels with long descriptive passages. Give me Fannie Hurst's staccato!

One of my favorite people—Frank Crowninshield Jim Piagg attracts more attention than beauties he squires to lunch. The Mayfair dances are having biggest crowds in their history. All the stars and many of the boys from Lindy's, "Camera Eye" Sheridan, the famous veteran detective.

One word description of Helen Hayes—shyish. Lily Pons and Mrs. Eugene O'Neill look alike. So do Al Thomas and Osgood Perkins. John Held, Jr. hasn't changed in 20 years. Maybe the influence of those collegiate pictures he draws. George Aker-son, Hoover's secretary.

What became of Rip Rhineland and the Ku Klux? Gangster types who

hang around East Side undertaking parlors. Fifty years ago many thought themselves as important as many today. But where are they? What a farce it all is. Still, even comes the revolution. I enjoy sticking around.

I walked the other evening with Hi Manning, a 20-year-old youth, whose last ten years have been spent in private schools abroad. From an impudent jerk he had become a thorough cosmopolitan with great charm and culture. He speaks four languages fluently and has an astonishing grasp of art and literature for one so young. Never before had he seen the Bowery, Chinatown or the Ghetto. What impressed was his utter freedom from affection, and although he had caught America on the down-swing he observed: "I've had all I want of Europe. Everything makes me glad I was born here."

New York is to be "visited" shortly by Florence Ryerson and Colin Clemens, who are coming from Pasadena to see their book publishers. They rank with Charles and Kathleen Norris, and the late C. N. and Alice Williamson among literature's happily married. They plot together in a rose-bowered cottage, attend Hollywood late parties, raise dachshunds and are suckers for period furniture.

Among most pronounced writing names, by the way, is that of John Cowper Powys. It is generally pronounced with a double "ow". Where-as Cowper is as though spelled Cooper and the Po in Powys is like the Poe in Edgar Allan Poe.

The same enlightener in his obituary dicta about Powys talks on a jingle I've never heard before:

## Think my hat for a spin

We sang a little ditty suddenly I produced the gin And we were slippin' pritty.

The step-daughter of Kenneth C. Beaton, the sprightly K. C. B. of the newspaper columns, is the outstanding comedienne of the stage in many seasons. In Variety parlance she "sings" em. She made her first professional appearance in the Billie Burke version of the Follies. Tall, slim, golden-haired, she is somewhat reminiscent of Charlotte Greenwood. But her droll absurdities strike an absolutely new note in nonsensical hilarities. She is 17 and likely the youngest lady the theatre has seen in a generation.

I've often thought one of the most accomplished of the comedienne was Elizabeth Patterson Dial who gave up her professional career on its up-beat with her marriage to Rupert Hughes, the novelist. A gorgeously red-haired hoyden, she could, like Chaplin, evoke an uproar by a mere flick of the hand or a turn on the heel.

Recently I wrote: "My happiest hours have been after 40." And Bill Moore, out in Fremont, O., in a willful postcard acerbity inquires: "After 40 what?"

The first large powered with Diesel engines is now operating as a grain carrier on the St. Lawrence river.

Jacob Hagedorn of Visalia, Cal., has raised ears of corn weighing two pounds apiece.

## The Great Smoky Mountains national park in North Carolina and Tennessee, was visited by 375,000 tourists during the first nine months of 1933.

Last summer more than 25 research professors were engaged in archaeological work in southern Utah.

Owners of southern Iowa farms which are being badly damaged by soil erosion are anchoring their soil with lespedeza, hardy oriental cover crop.

The average dairy cow in winter will consume about three pounds of silage a day to each 100 pounds of body weight.

**The NEW tin**  
for the old-time favorite.  
Easy to open! Easy to close!  
No paper label to cut!  
No lid to pry loose!  
Costs you less!



**Schilling**  
Baking Powder  
SO EASY TO OPEN!  
Made from Cream of Tartar

**DISTRIBUTION WITHOUT WASTE**

**A Safeway Producer-Consumer Campaign on APPLES**

Again Safeway extends a helping hand to the farmer—and of course, the consumer benefits too. It's Apple Time and orchards are loaded with ripe, crisp, juicy apples—big ones and little ones—red ones and green ones, for pies, sauce, salads, tarts, dumplings and eating right out of the box. Get a box of apples at your Safeway Store today and keep the fruit bowl piled high with apples all season. They're so good, and good for you, and our prices will please

**SAVING FOR SATURDAY AND MONDAY.**

<b>CHEESE</b> Oregon Full Cream Lb.	<b>15c</b>	<b>TOMATOES</b> Hiway, Standard Quality. 3 Cans	<b>31c</b>
<b>WESSON OIL</b> A Pure Vegetable Oil 1/2 Gal.	<b>69c</b>	<b>FLAPJACK</b> Albers. Lge. Pkg.	<b>19c</b>
<b>WASHING POWDER</b> PRIDE "Soaks the Dirt Out" 23 oz. pkg.	<b>19c</b>	<b>PEANUTS</b> Fresh Roasted 2 Lbs.	<b>19c</b>
<b>FRUITS</b> for SALAD Newhall's Quality No. 1 Can	<b>14c</b>	<b>ALWAYS DRINK FRESH COFFEE AIRWAY</b> Guaranteed Fresh Lg. Pkg.	<b>19c</b>
<b>HONEY</b> Nature's Own Sweet 12 oz. Comb	<b>13c</b>	<b>CORN STARCH</b> Kingsford, perfectly pure. Pkg.	<b>6 1/2c</b>
<b>BEANS!!</b> Red Mexicans 100 lbs. \$4.10 10 lbs. 44c		<b>JELLO</b> Quick Dessert Choice of Flavors Pkg.	<b>5c</b>
<b>Small White</b> 100 lbs. \$4.69 10 lbs. 49c		<b>Relish Spread</b> Best Foods, for school lunches. 1 pt.	<b>24c</b>
<b>Medium White</b> 100 lbs. \$4.39 10 lbs. 47c		<b>Corn</b> Libby's, Golden Bantam, No. 2 can	<b>14c</b>
<b>Pork and Beans</b> Van Camps Medium Can	<b>6c</b>	<b>Spinach</b> Del Monte, Free from dirt, No 2 can	<b>12c</b>
<b>Cocoa</b> Hershey's, true Flavor. 1/2 lb. can	<b>9c</b>	<b>Candy</b> Pkg. In cellophane for your protection	<b>10c</b>
<b>Postum Cereal</b> Healthful Drink. Pkg.	<b>19c</b>	<b>Baby Beef</b> <b>CHUCK STEAK</b> lb. <b>12 1/2c</b>	
<b>Calumet</b> Double acting Baking Powder. Lb. Can	<b>25c</b>	<b>Choice</b> <b>BEEF ROAST</b> lb. <b>9 1/2c</b>	
<b>Cocoanut</b> Baker's Southern style. 1-4 lb.	<b>11c</b>	<b>Choice Mild</b> <b>HAMS</b> lb. <b>17 1/2c</b>	
<b>Chocolate</b> Baker's Premium 1/2-lb. Cake	<b>23c</b>		
<b>Salt</b> Morton's, plain or iodized. Pkg.	<b>8c</b>		
<b>Crackers</b> Snow Flakes, oven fresh. 2 lb. box	<b>29c</b>		

**Home makers Bureau**  
A splay menu addition.  
**APPLE CHUTNEY**  
6 to 8 sour apples tart seed  
2 small onions 2 cups seedless  
1 lemon raisins  
2 cups brown 2 teaspoons pow-  
sugar dored ginger  
2 teaspoons mus- 1 cup vinegar  
Peel apples and onions and chop, but not too fine. Grate rind of lemon and squeeze juice. Combine all ingredients and cook slowly until apples are tender or about 1 1/2 hours. Seal in hot jars.  
For aid in household problems, menu planning or special recipes, send in your request with a self-addressed, stamped envelope to Julia Lee Wright, director, Homemakers' Bureau, Safeway Stores, Inc., Box 666, Oakland, California.

**Swift's Vegetable SHORTENING**  
4 lbs. . . 37c

**LEGS of LAMB**  
lbs. . . 15c

**Fresh PORK LIVER**  
lb. . . 9 1/2c

**One Store**

**SAFEGWAY STORES**

**MAIN AT HOLLY**

**DISTRIBUTION WITHOUT WASTE**

**"DON'T LIE TO ME, WOMAN! YOU DIDN'T MAKE THIS CAKE!"**

**"OH, YES I DID, MR. SMARTY— AND ANY TIME I WANT TO, I CAN MAKE ANOTHER JUST AS GOOD. AUNT HARRIET TIPPED ME OFF TO SOMETHING!"**

Now Janet, do be sure to use Calumet Baking Powder—and you'll never have any more sad stories to tell me about your baking. Calumet makes all the difference in the world in texture! The layers rise more evenly, too—on account of that Double-Action—one action in the mixing bowl and another in the oven.

Don't go putting in more Calumet than the recipe calls for! That small proportion is right for Calumet—it goes further, you see, than other baking powders.

**CREAM LOAF CAKE—(2 eggs)**  
2 cups sifted Swans 1/2 teaspoon salt  
Down Cake Flour 1 cup sugar  
2 teaspoons Calumet 2 eggs, well beaten  
Baking Powder 1-1/4 cups heavy cream  
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, and beat well. Add flour, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes. Spread chocolate butter frosting on top and sides of cake. (All measurements are level.)

I know you'll have marvelous luck with this cake—it's easy and it's delicious!

Love from *Aunt Harriet*

**Another woman cheers for Calumet**  
A PRODUCT OF GENERAL FOODS

**THE DOUBLE-ACTING BAKING POWDER**

**Sunshine KRISPY CRACKERS**  
N THE BIG BLUE & WHITE THRIFT PACKAGE  
LOOSE-WILES BISCUIT CO. PORTLAND