

COLD STIMULATES RETAIL SALES OF WEEK NOW ENDING

NEW YORK, Dec. 29.—(P)—Following the best volume of Christmas buying since 1928 in many districts, business was further stimulated in the past week by fresh merchandise demands incident to the widespread wintry weather. Dun & Bradstreet said in their weekly trade review today.

Eggs Important Factor In Diet Throughout Year

By the Bureau of Home Economics, U. S. Department of Agriculture

This is not the season when eggs are cheapest, but there is no season when eggs are not important, especially if the family supplies are low in other foods. It is most fortunate, then, that the government is about to provide, at this very time of year, a vast amount of eggs for the people who have not the means for getting food for themselves.

Can you imagine what 15,000,000 dozen eggs would look like? By the end of January that many will have been distributed free to the needy people of this broad land—500,000 cases, 30 dozen to the case—purchased by the government in the egg centers of the different states and distributed to families on the relief rolls everywhere in the country.

The general public, of course, will not receive any of the relief supply of eggs. But the government's purchase serves to emphasize the importance of this particular food in any low-cost diet. It is good news, especially for the children in the families to whom the eggs will be distributed, for, next to milk, eggs are the best all-around food for children.

Even the family with the smallest food budget should try to get a few eggs every week for the children, says the Bureau of Home Economics of the U. S. Department of Agriculture. The bureau suggesting a low-cost weekly market list for a family of five, lists in two eggs apiece for three children and two more for father and mother, as a minimum. A very limited supply, this—so limited that it may be well to see how much can be done with the fewest number of eggs in a week.

The point is, of course, to make the most of the food value of the eggs, and at the same time get the full benefit of their fine cooking qualities. Probably they are storage eggs, because new-laid eggs cost more. But storage doesn't affect the food value, so our problem is to make the most attractive dishes with our limited egg supply—which comes down to five eggs after we have taken out the baby's share. He gets three, one for every other day or so.

Five eggs, then, for two adults and two children. One egg may very well go into spoon corn bread for one day in the week. Or into oatmeal muffins, or graham, or plain wheat muffins. With another we can make French toast for breakfast one day, or corn fritters or French toast sandwiches or rice croquettes for supper. One egg is enough to make cottage pudding, or a pumpkin or squash pie, or gingerbread, or chocolate drop cookies, or peanut butter cup cakes, or, instead of cottage pudding, a plain one-egg cake to be served hot.

With three eggs left we can make an omelet with a little chipped beef, or crisped salt pork, or bacon, or ham. Or we can make a spinach soufflé or a rice omelet. That will use all three eggs at once. Or three eggs, hard cooked, sliced and creamed with plenty of cream sauce, could be made enough for a meal for four.

Spacing out the three eggs, we might make an inexpensive cooked salad dressing with one egg, or mayonnaise dressing with one of the yolks. That leaves the white for making some cup cakes. With the other two eggs we could make a bread pudding, or a cream pie.

Nutritionists recommend eggs for children as a supplement to milk—but not as a substitute, because neither the white nor the yolk of the egg contains much calcium. For that, milk is the richest source. The calcium of the egg is nearly all in the shell. But eggs are valuable for the same food substances that we find in lean meat—namely proteins, minerals and vitamin G. They are valuable also for vitamins A and D, which are not abundant in meat, though they are abundant in oily fish. Eggs are, in fact, one of the few good food sources of vitamin D, which must be present, with calcium, and phosphorus, in order to keep the children's bones in healthy growing condition and to prevent rickets.

Forecast. Medford and vicinity: Unsettled, with occasional light rain tonight and Saturday. No change in temperature. Oregon: Unsettled, with occasional light rain tonight and Saturday. No change in temperature. Local Data.

Temperature a year ago today: Highest, 43; lowest, 36. Total monthly precipitation, 1.98 inches.

Deficiency for the month, .77 inches. Total precipitation since September 1, 1933, 3.45 inches.

Deficiency for the season, 3.64 inches. Relative humidity at 5 p. m. yesterday, 56 per cent; 5 a. m. today, 59 per cent.

Tomorrow: Sunrise, 7:39 a. m. Sunset, 4:49 p. m.

Observations Taken at 5 A. M. 120th Meridian Time

Table with columns for City, High Temp, Low Temp, Wind Dir, Wind Spd, Clouds, and Visibility. Lists cities like Boston, Chicago, Eureka, etc.

BRAWL AT MARCOLA PROBED BY POLICE

EUGENE, Ore., Dec. 29.—(UP)—State police are investigating an alleged drunken brawl at Marcola late Wednesday that sent one man to a hospital with critical skull injuries. Bill Benner, Marcola pool hall proprietor, was being treated for his injuries at a hospital here.

Mashed Potatoes and Gravy Panned Kale Bread and Butter Milk for Children Supper Corn Fritters Rye Bread and Butter Stewed Apples

RECIPES Corn Fritters 1 1/2 cups sifted soft wheat flour. 2 teaspoons baking powder. 3/4 teaspoon salt.

1 cup liquid, either juice from canned corn or milk, or the two mixed. 1 egg. 1 cup drained canned corn. 1 tablespoon melted fat.

Mix the flour, baking powder and salt. Mix the juice from the canned corn, or milk, or whatever liquid is used, the egg after it has been beaten slightly, and the canned corn. Stir this liquid mixture gradually into the dry ingredients. Add the melted fat. If the corn is very moist, even after the liquid has been drained from it, more flour may be needed. Dried corn which has been soaked and cooked until tender may also be used.

Fry the corn fritters in deep fat or, if preferred, in a skillet in shallow fat. The fritters need time to cook through to the center before the outside becomes too brown. Drain the fritters on absorbent paper and serve hot.

French-toasted Sandwiches Make a plain bread and cheese sandwich, dip it in a mixture of egg and milk (1 egg to a cup of milk), and brown it slowly on both sides in fat. Serve piping hot, on a hot plate. Any sandwich filling may be used instead of cheese—chopped meat, or mixtures made from left-over vegetables or meats.

Peanut Butter Cup Cakes 2 tablespoons butter or other fat. 2 tablespoons peanut butter. 1/2 cup sugar. 1 egg. 1 1/2 cups sifted flour. 1/2 teaspoon salt. 2 1/2 teaspoons baking powder. 1/2 cup milk.

Cream the butter or other fat and peanut butter, add sugar gradually, and egg well beaten. Mix and sift flour, salt and baking powder, and add alternately with milk to first mixture. Bake in greased muffin pan about 25 minutes in a moderate oven.

Arguments were under way today before Circuit Judge H. D. Norton on a motion to set aside the judgment in the case of the Columbia Paper Mills Co. against W. H. Arndt, one of the defendants in the case, Don Newbury, he has no legal involvement in the proceedings. The Columbia Paper Mills Co. sued members of the Medford Pear association for approximately \$3000, naming 28 defendants, of whom Arndt was one. The association was one of the organizations formed by L. A. Banks. The defense contended that the fruit wrapping paper was ordered by Banks in the name of the organization and used by Banks in his private operations. It was further held that the act of an official was not binding upon an organization's members.

The present action is one of several arising from the paper transaction and is highly involved.

THREE FATALITIES IN INDUSTRY OVER WEEK SALEM, Ore., Dec. 29.—(AP) Three fatalities and 299 accidents were reported in Oregon the past week by the workmen's compensation department. Robert McBride of Portland, an executive; B. E. Caldwell of Portland, a foreman; and John Schlehuber of Albany, a painter, were the fatalities.

MENU FOR ONE DAY Breakfast Mush and Milk Toast Tomato Juice for youngest child Coffee (adults) MILK (children) Dinner Shoulder Pork Chops

For Your New Years Dinner Beck's Are Offering PAN ROLLS WHITE OR WHOLE WHEAT (wrapped in clear wax paper) 5c package

Mince Pies 17c each WHOLE WHEAT DONUTS Chocolate Covered 21c dozen

Let Beck's bake your New Year's Cake On Sale Saturday at your favorite food store or BECK'S BAKERY

Musical Revue Opens at Holly Saturday



"Footlight Parade," an extravaganza of lovely girls and brilliant cinema stars, makes its debut for Holly fans tomorrow. In addition to 300 beautiful girls, "Footlight Parade" boasts a fine cast headed by James Cagney, Ruby Keeler, Dick Powell, Joan Blondell, Frank McHugh and Guy Kibbee.

Presbyterians To Watch Old Year Make Exit

Sunday at 11:15 p. m. a New Year watch night service will be held in the First Presbyterian church. This service will take the place of the regular Sunday evening worship and will be a worship hour and watch night service combined. From 11:15 to 12 p. m. the regular worship period will be enjoyed and after midnight the congregation will retire to the church parlors where

friendships will be made and renewed and Christian fellowship enjoyed. Refreshments will be served.

The evening meeting will be in charge of the young people of the church and an inspiring worship program has been arranged. Speakers for the evening will be Keith P. Siegfried and Lloyd W. Nicholson, both members of the young people's society. Nicholson will discuss "The Old Year." Siegfried will bring a message on "Resolutions for the New Year."

The newly formed young peoples' orchestra will accompany the singing and the young peoples' choir. The

scripture reading, prayer and ushering will all be performed by members of the young people's society.

Everyone is invited to attend this watch-night service and all will be welcome. Come and start the New Year right—in God's House—with God's people.

The city tax on real estate in Amarillo, Tex., was reduced 22 per cent this year.

Broken windows glazed by Trowbridge Cabinet Works. Real estate or insurance—leave it to Jones. Phone 696.

NEW LOW PRICES ON MOTOR OILS Here Is Our New Schedule of Oil Prices

Table with columns for Oil Type, Per Quart, Crankcase Drain Per Gal., 2 to 4 Gals. Bulk Per Gal., and Per Gal. in 5-gallon Bulk. Lists oils like Pennzoil, Shell, Lion Head, etc.

Lewis Super Service Station "WE NEVER CLOSE"—Eighth and Front—Next to Hotel Jackson—Phone 1300

PEOPLE'S MARKET 105 W. Main Free Delivery Phone 1058

Make a New Year's resolution to buy your meat at the People's Market... We sell only high grade locally produced meats at real bargain prices! Steaks 12 1/2c lb. Round, Rib or Loin. Veal Steaks or Chops 12 1/2 lb. Pot Roast Beef 8c lb. Boiling Meat 6c lb. Hamburger, 3 lbs. for 25c. Hams 17c lb Sugar cured. Smoked Picnics 12c lb. Large Fat Hens 19c lb. G. W. NICHOLS, Proprietor

HOME OWNED STORES PIGGLY WIGGLY Standing on the threshold of a new year, may we express our appreciation for your patronage and support during 1933. It is our sincere wish that you and yours may enjoy a full measure of health and happiness throughout the new year. Phone 9—Free Delivery COFFEE Maxwell House 27c OXYDOL Large package 21c SUGAR 8 pounds 38c Water Tumblers 4 for 19c CHEESE Full Cream. Lb. 12c PUZZLES Jig Saw. 3 for 25c MARGARINE Dinner Bell. 3 for 25c SOAP Liberty White. 10 bars . . 23c SOUP Campbell's Tomato. 4 cans 25c Snider's COCKTAIL SAUCE 15c French's MUSTARD jar 10c Baker's COCOANUT 1/2 lb. pkg. 15c LOBSTER 1/2 size can 29c FRUIT for Salad, No. 1 tall 2 cans 35c Honeysuckle SYRUP Pt. jug 19c Lg. Cal. Grape Fruit 4 for 25c Sweet Potatoes 6 lbs. 25c Cranberries 2 lbs. 25c ECONOMY MEAT MARKET 206 E. Main. Free Delivery. Tel. 46 Let's all join in making this community more prosperous in 1934. We do our part by featuring high grade meats produced in the Rogue River valley. TURKEYS FINE POULTRY MEATS LAMB ROAST shoulder cuts, lb. 12 1/2c BEEF POT ROAST Lb. 8c BEEF SHORT RIBS Lb. 6c PORK ROASTS, Shoulder Cuts. Lb. 12c SMOKED PICNICS Sugar cured. Lb. 10c HAMS Mild sugar cured, lb. 17c BACON Home sugar cured, lb. 17c LARD 3 lbs. 25c SMOKED SAUSAGE Country style, smoked in muslin, lb. 18c Fine assortment of Fresh Fish, Oysters. Also: Pickles, Cheese, Sauerkraut for the holidays.