

Philadelphia Provides Treat for Stage Lover "Mary" Finds on Visit

(By Mary Greiner Kelly)
WASHINGTON, D. C., Feb. 12.—(Spl. Correspondence)—Fancy passing through four states, as well as a number of important commercial centers in the short distance between Medford and Klamath Falls. A train ride over a similar space back here will accomplish just that.

Slipping away for a week-end to visit a former dramatic teacher, now located in New Jersey, the trip, which lasted less than three hours, pursued a route through Maryland, Delaware, Pennsylvania and New Jersey.

Of course, the bulk of the crowded and enjoyable week-end was spent in theater-loving Philadelphia. What a rare discovery that old town is, for one who has lived most of one's life in the west.

Long streets no wider than good-sized alleys, with tall buildings nudging each other for room denied them by over-generous builders years ago. A dingy, dark city of paradoxes, where notably austere residents flee from the scowling countenances of wedged dwellings into the welcomed haven of adequately spacious theaters, where they surrender themselves to wholesome enjoyment of good drama, good music—good dancing. During the past week, that city offered, besides the hundreds of current movies running, four major offerings in legitimate drama, and several musical events.

For the two evenings of the aforementioned week-end the dramatic teacher chose two exceptionally enjoyable plays. The first was a rhyming adaptation by Arthur Guiterman and Lawrence Langner of Moliere's famous old comedy, "The School for Husbands." Maintaining the delicate stroke of the old master, the highly diverting, 300-year-old piece was enhanced by a light sprinkling of modern spice which won the audience completely.

The second offering seen was Walter Huston and Fay Bainter in Sinclair Lewis' "Dodsworth," enacted interestingly on a revolving stage with 17 changes of scenery. Typically modern American in content and technique, this play drew not only capacity crowds each night of the week, but turned them away toward the end of the engagement.

Philadelphians are still talking about the "scene" staged there a few weeks ago by Ethel Barrymore and Eva Le Gallienne, when they took occasion to heap imprecations upon the heads of Philadelphia club women gathered to hear the latter in a lecture on drama.

In the words of an American Theater Guild agent (visited on Saturday as part of the dramatic teacher's business routine) it was "most embarrassing for everybody, and in-

explainable on the part of Miss Le Gallienne."

According to the agent, Miss Le Gallienne had promised to deliver an instructive lecture before this exclusive group of club women, to the tune of \$500, on a certain afternoon during an engagement of her company in that city. Although the lecture hall was filled to capacity on that date, no Miss Le Gallienne appeared. She had forgotten all about them.

She apologized through the papers that evening, but it was too late. The story about her non-appearance was already screaming from the headlines on the front pages. The apology, in which she offered to lecture free next day to make amends for her oversight, occupied brief space on the back page.

Society women and their friends started a rush on the box office that evening to turn in their tickets and retrieve their cash. Miss Le Gallienne and her now intimate friend, Ethel Barrymore, appeared at the "free" lecture where they (especially Ethel) proceeded to call the club women and Philadelphians in general "stupid" in several different languages.

It was the first time the well loved director of New York's famous repertory company had forgotten herself in public. It wasn't the first time Miss Barrymore had "let them have it," when the box office didn't go to suit her. So there are those "in the theater," according to the agent, who cannot help regretting this new friendship between the heretofore simple and modest Miss Le Gallienne and the more fiery, outspoken Miss Barrymore.

Philadelphia appears to have come of age on the liquor problem. At least she displays no adolescent self-consciousness as a result of it.

In certain sections of the city, one or more state liquor stores stand on each block. In the windows are displayed all sizes and shapes of bottles, advertising the various brands of wine champagnes and stronger liquors.

Men and women both enter these government stores, much as they would any other kind of market; study the lists and prices on the walls, and then stand in line for their purchases. The clerks behind the cages at the counter, cannot recommend any brand of liquor, but are certainly adroit at locating and wrapping the stock demanded. The purchases are wrapped in heavy paper similar to that used in butcher shops. All of which is very interesting to a curious observer standing on the outside, looking through the window.

(Please put this last sentence in italics, Mr. Editor.)

A recent development of the liquor sales are the cut-rate liquor stores, operating much the same as do the

ELECTION BOARD OUTSIDE MEDFORD, ASHLAND CHOSEN

(Continued from page one)

Central Point North.
John O. Isaacson, Theo. A. Glass, Lola M. Norcross, Emma Gleason, Elizabeth Burger Scott.

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Floyd Ross, R. H. Moore, David Blumenstein, Ethel M. Jones, Opal Haley.

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Notice: Petition for Brookings Harbor at the following: Tryon's Mercantile, Talent; Medford Chamber of Commerce, Medford; Barkley's Place, Phoenix; Coleman's Store, Jacksonville. Sign quickly and return to W. J. Ward, Brookings, by Feb. 20.

Dance at Rogue Elk Saturday night, Feb. 17.

BECK'S SPECIALS

On Sale Saturday at Your Favorite Food Store

Whole Wheat Chocolate Covered DONUTS, 25c doz.

Fresh from the ovens, sugary and delightfully good. Treat the whole family generously with this Lent food—the way we make them, they are as good to eat as they are to look at.


HOT BUNS

25c dozen

BECK'S BAKERY

MEDFORD'S Pilsener Brewery

OPENS SATURDAY (TOMORROW)



We are pleased to announce that after several months of careful Planning, Building and Brewing, we are ready and will open the local Pilsener Brewery on North Fir Street Saturday, February 17th. At this time the lid may be lifted on Beer manufactured in our "Own Home Town." We are sure beer lovers will appreciate this new beverage as it is made from the best of ingredients—no substitutes are permitted. To Better Brews Belong Best Beer and we are proud of the new (Medford) Pilsener.

Inspect the Plant Saturday

This new plant, which is Medford's newest industry, will be open for public inspection Saturday afternoon. We take pleasure in inviting you to call. Spend as much time as you like in inspecting this modern equipment. Not a single detail that will add to the beer's betterment has been overlooked.

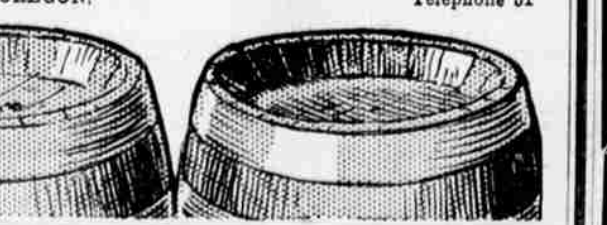
Our Master Brewer, who has had over 40 years' experience in brewing, says the better the water, the better the beer, and he has an unlimited supply of Medford's pure water at his disposal. We hope you will find time to drop in Saturday afternoon, if only for a few minutes.

Hours from 2 to 5 P. M.

Pilsener Beer Made from Pure Medford Water
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Peanut Brittle. CLEAN-UP PRICES. Lb. **10c**

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1 can salmon 1 tablespoon minced green pepper
2 cups cooked potatoes 2 tablespoons flour
2 tablespoons butter 1 cup milk
1 tablespoon minced onion 1/4 cup grated cheese

Flake salmon and dice cooked potatoes. Melt butter in pan, add onion and green pepper and cook until slightly wilted. Stir in flour and then add milk gradually. Place alternate layers of salmon, potatoes and sauce in casserole until dish is filled. Top with cheese and bake in a moderate oven, 350 degrees, until browned on top. Serves 6.

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 600, Oakland, California.