

Medford Grocers Featuring Special Kellogg Offer This Week

WAR STARTED ON MATERNITY HOME SALE OF BABIES

Young Mothers Compelled to
'Work Out' Unpaid Bills if
Tots Can't Be Sold, Is
Claim Seattle Authorities

SEATTLE, Wash., May 4.—(AP)—Babies, just babies, "sold" to pay mothers' hospital bills by so-called maternity homes, with young mothers compelled to "work out" their unpaid bills if their babies can't be "sold," now have their defenders in a group of aroused citizens.

Brought to light through the activities of workers of the Washington Children's Home society, the homes are now being fought vigorously, mainly at first with the weapon of publicity. Many of their practices are now well known.

Seek Low Charge
The prosecutor's office has said it is helpless under the present law on the placement and adoption of infants to act with force. Accordingly, the citizens' committee on adoption has announced a legislative campaign to change the law.

Among the newest practices of such homes revealed by Miss Nicole Kildahl, of the Children's Home society, is that of employing solicitors. She speaks from case records, in saying:

"These solicitors put up the sales talk that the prospective mother will be cared for by the home free, on condition she signs a release to her baby. Some of the solicitors have been paid salaries of \$5 or more a week. Others were hired on a commission basis."

Stories Heard
A report given to the citizens' committee was made after interviewing several of the solicitors and receiving their stories, some offered under oath. The usual "price" for babies is \$125, although sums of \$75 and as high as \$200 have been paid. No checks are taken.

Miss Kildahl's report disclosed: That medical and surgical attention are inadequate and the mothers who are forced to work out their bill if they are free patients are cruelly treated.

That few, if any, of the baby homes "selling" the infant for the cost of the mother's care have registered nurses, and that sanitary conditions are lacking.

Babies Graded
That babies are graded by their desirability and the price fixed accordingly, and that no mental or physical tests are taken.

That one infant had been "bought" for \$200 down and the balance, \$80, on a note; that when the foster parents were unable to make the payments they were threatened, and in fear of losing it they reported to authorized home-finding agencies.

Among members of the citizens' committee combatting the evil are many social service workers. Mrs. H. M. Robbins, chairman of the Welfare Council's Children's committee; Miss Helen Collins, executive secretary of the Seattle Council of Catholic Women, and Mrs. Howard T. Woolston, board member of the Florence Crittenton home are also active, as are Chief Prosecuting Attorney Emmett G. Lenihan and Harry Lewis, child welfare chairman of the American Legion in this area.

Shortage of \$135,000.
PHILADELPHIA. — (UP)—Investigation of estates administered by the late Deputy Corner Arthur Sellers shows a shortage of nearly \$135,000. New estates, which are being examined almost daily, may bring the total still higher. On June 25, 1932, Judge Geat ordered Sellers, as administrator, to pay the court \$4,917 for help to the Emily Kneable estate. Sellers committed suicide the next day.

Recovered 576 Bodies.
HARTFORD, Conn.—(UP)—During his 45 years on the Connecticut river, Frank Luckington believes he has set a record for the number of bodies recovered by a single person. He recovered his 576th recently.

LOS ANGELES



555 ROOMS
Grill-Tavern-Coffee Shop

The MOST Convenient....
The BEST Accommodations....
The FINEST Meals....
IN SOUTHERN CALIFORNIA

New
INNOVATIONS
SERVICE-COMFORT

HOTEL CLARK
P. B. MORRIS, Mgr.
Opposite the Subway Terminal

CULINARY CRAFT....

By Estella Dorgan, Director, Home Service, the California Oregon Power Company

MAY DAY CAKES

Time was when "May baskets" greeted each of us with the coming of May. Now, having grown up, perhaps we hesitate to celebrate the days in just this manner, but nevertheless, we do enjoy a little extra "something" for "May days." It occurs to me that an especially nice cake might take the place of the basket of former days, and the whole family might enjoy it more too. Here are some favorites:

Large Angel Cake

2 cups egg whites.
2 tablespoons cold water.
2 teaspoons cream of tartar.
1/4 teaspoon salt.
3 cups sugar.
1 1/2 cups flour.

2 teaspoons flavoring.
Beat the two cups of egg whites with the cold water and salt until frothy. Add cream of tartar and continue beating to "peak" stage. Fold in one-half of the sugar then the combined flour and remaining flour, sifted several times together. All flavoring. Pour into pan lined with cold water. Pin a piece of heavy waxed paper around the top of pan if not a particularly large one. Bake one and a half hours at 300 degrees.

Orange Sauce for Angel Cake

6 egg yolks.
1 cup sugar.
Juice of 2 oranges.
Rind of 2 oranges.
1 pint whipped cream.

Cook the yolks, sugar and orange rind and juice in double boiler until thick. Cook and fold in the whipped cream. Chill before serving.

Yellow Angel Cake

(Large)
11 egg yolks.
1 1/2 cups sugar.
1 cup cold water.
2 cups flour.
2 teaspoons baking powder.

2 teaspoons salt.
2 teaspoons lemon extract.
Sift the sugar five times and flour five times also.

Beat the yolks until bubbles form then add the water and beat until thick as cream. Add sugar gradually, beating well, then add flavoring, salt and flour. Blend well. (Place in two pans or exceptionally large pan). Bake at 325 degrees for one hour.

Angel Shortcake

1/2 cup milk.
2 tablespoons butter.
4 egg whites.
1/4 teaspoon cream of tartar.
1/4 teaspoon salt.

1 cup flour.
1 teaspoon baking powder.
1 cup sugar.
1 teaspoon vanilla.

Heat the milk and with butter to the boiling point.
Beat whites to a froth, add cream

of tartar and continue beating to "peak."

Beat hot milk and butter with sugar, add sifted dry ingredients and beat well. Fold in whites and vanilla.

Pour into well greased and floured muffin tins and bake at 375 degrees for 20 minutes.

To serve, split and cover with crushed fruit. Garnish with whipped cream.

Sour Cream Cake

3 eggs.
1 1/2 cups sugar.
2 1/4 cups flour (all purpose).
1 1/2 teaspoons baking powder.
1/2 teaspoon salt.

1/2 teaspoon soda.
1 1/2 cups sour cream.
1 teaspoon vanilla.
1/2 teaspoon lemon extract.

Beat the eggs until light and lemon colored; add sugar and beat well. Sift the flour, baking powder, salt and soda together. Add the egg mixture alternately with the sour cream, mixing with a slow, folding motion.

Add flavoring extracts and pour into well greased and floured pan. Bake at 350 degrees for 45 minutes.

Icing

1 cup sugar.
1/2 teaspoon salt.
1/2 cup hot water.
3 tablespoons white Karo.
1 egg white.

1/2 teaspoon vanilla.
1/2 cup chopped raisins.
1/2 cup chopped nut meats.

Cook sugar, salt and syrup until it threads about five inches. Pour slowly over beaten white and whip until quite stiff, add flavoring and fruit and then the nuts.

Black Walnut Cake

1/2 cup shortening.
1 1/2 cups sugar.
1/2 teaspoon salt.
3 cups pastry flour.
3 teaspoons baking powder.

1 cup milk.
1 teaspoon vanilla.
4 eggs.
2-3 cup black walnuts.

Cream shortening and sugar well. Sift together the flour, salt and baking powder and add a portion before adding the milk. Alternate flour and milk then add vanilla and nuts finally, add beaten whites with folding motion. Bake at 350 degrees in two layers for 30 minutes.

Brown Sugar Icing

3 cups light brown sugar.
1 1/2 cups water.
3 egg whites.
1 teaspoon vanilla.
1/2 teaspoon salt.

Mix sugar and water and boil to firm ball stage (235 degrees). Pour slowly over beaten whites and beat until thickened. Add vanilla and salt and continue to beat until ready to spread. Decorate with halves of English walnuts.

Phoenix Club To Give Card Party
The Thursday club of Phoenix is sponsoring a card party to be given Saturday at 7:30 p. m., at the Engel building in Phoenix. A small admission will be charged. The public is invited and a good time is assured.

LITTLE ENTENTE WARMS TOWARD SOVIET RUSSIANS

Change in Attitude of France
Believed Responsible —
Rumania Favorably Influenced by Titulescu

BERLIN.—(UP)—Dejure recognition of Soviet Russia by the Little Entente may soon be expected, it is felt here.

According to the belief of political students, it is imminent, since France has changed its policy toward the Soviets. For France's policy always has dominated and still dominates the Little Entente.

With respect to the recognition of

the Soviets, the opinion of the members of the Little Entente has differed widely. Czechoslovakia always has been in favor of recognition and, although dejure recognition was postponed on account of the ties with the Little Entente, Prague, for a long time, has been maintaining friendly relations.

Yugoslavia, before the war strongly Russophile on account of racial ties, was naturally against Russia after the ascent of the Soviets. But as time went on, Belgrade has become more and more neutral with regard to recognition.

Rumania always has been opposed to recognition. Its policy was dictated largely by the Bessarabian question. The Soviets steadfastly refused to recognize the occupation of Bessarabia by the Rumanians after the war.

Rumania's policy toward Russia has been influenced chiefly by one man—Nicola Titulescu, who stamped his will upon his country's policy even at times when he was not a cabinet minister.

Of late, however, Titulescu's influence has been waning. This, coupled with the change in French policy, is believed soon will bring about a change in Rumania's attitude.

MARTIN POINTS TO STATE OFFICIALS IN FERA FAILURE

PORTLAND, May 4.—(P)—Failure of the CWA or PERA set-ups in Oregon to accomplish the purposes for which they were designed, or irregularities in their local administration cannot be charged either to the Roosevelt administration or to any act of

omission or commission on the part of Representative Charles H. Martin, but must be laid directly at the door of Oregon's Republican state administration, Representative Martin said in a statement released here today.

"Rumors of juggling in the administrative personnel of the SERA set-up in Oregon can only be confirmed, or denied by state officials," Representative Martin said.

"The National Relief administration knows nothing about reported changes in the personnel of state officials directing state relief work. They took over the state committee and other officers as previously set up by Oregon's governor and have been working through this state committee ever since."

"It is unreasonable and unjust," Martin said, "that I should be charged with responsibility for these appointments with which I have had nothing to do, and in respect to changing which I am not consulted."

Musical Debut After 60 Years.
CLEVELAND.—(UP)—Frank Alderman, 76-year-old musician, of New Lyme Station, O., had been playing the dulcimer for 60 years before he ever made a public appearance. His debut came in a radio program here.

PHILADELPHIA, Pa.—(UP)—Mayor J. Hampton Moore took a crack at Jack Kelly, Philadelphia Democratic leader and former Olympic champion. "Jack is an idealist," the mayor said at a banquet, "but as a politician he is a great carman."

"Oh, well," drawled Jack, "at least, I can row."

HOME OWNED STORES

PIGGLY WIGGLY



This Little Pig Went to Market

Being a wise little Pig, he knows that it pays to buy good things to eat; it doesn't cost any more, in the long run, and it does make the meals taste so good! That's why this wise little Pig goes to Piggly Wiggly to fill his basket—for the famous brands on Piggly Wiggly shelves leave no doubt about quality. Why not follow the wise little Pig's example and visit your Piggly Wiggly store today?

PHONE 9 for FREE DELIVERY

Featured Values for Fri., Sat., and Mon.

COFFEE

Chase and Sanborn
3-lb. Can 79c

SALT

Diamond Crystal
3 for 25c

Margarine

Dinner Bell
2 Pounds 15c

Dog Food

Calo
3 Cans 25c

CLOROX

Qt. Bottle 27c
2 Bottles 27c

CHEESE

Full Cream
2 Pounds 25c

Calumet

Baking Powder
Pound Can 25c

Grapefruit

Dromedary
No. 2 Can 15c

Instant Postum

8-oz. Can 39c

CHOCOLATE

Baker's Prem.
1/2 Pound 21c

GRAN. SOAP

Par. Large Pkg. 33c

SALAD OIL

Durkee's.
Qt. Tin 33c



Pint jar

23c

CRACKERS

American Graham, 2 lbs. 25c

OVALTINE

\$1.00 Size 73c



2 pkgs.

12c

SHINOLA

Paste Shoe Polish, Can 10c

CORN FLAKES

Kellogg's.
3 Pkgs. 25c



with Coupon

12c

WHITE POLISH

Shinola Liquid, Bottle 10c

COCOA

Mothers.
2 lb. Tin 19c

SPUDS

Klamath Gems
No. 2's, 100 lbs. 75c

BUTTER

Piggly Wiggly
Grade A, Lb. 24c

ECONOMY MEAT MARKET

206 E. Main

Free Delivery

Phone 46

This market has been doing business at 206 E. Main Street for over 25 years. Why? Because of a continued serving of Quality Meats at prices that are in line and of service that is unsurpassed. We also wish to call attention to our Fish Department, which carries a full line of fish and other sea foods in season. COME IN AND SAVE ON THESE.

SPECIALS FOR SATURDAY and MONDAY

3 Nice Sized FRYERS . . . \$1.00

LARD

Pure Open Kettle
Rendered

3 lb. 23c

Hamburger
No Cereal

3 lb. 25c

SAUSAGE
All Pork

lb. 15c

BEEF

Pot Roast, lb. 9c

Short Ribs, lb. 6c

Steaks, lb. 15c

Loin, Rib, Round

15c

PORK

Leg Roast, lb. 17c

Shldr. Roast, lb. 14c

Shldr Chops, lb. 15c

LAMB

Leg Roast, lb. 17c

Shldr. Roast, lb. 14c

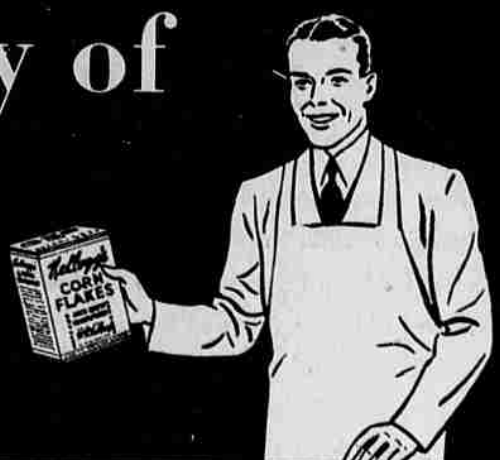
Shldr Chops, lb. 15c

VEAL

Shldr. Roast, lb. 10c

Stew, lb. 8c

Your grocer has a
fresh supply of
Kellogg's Cereals



... and can cash your coupon for
Kellogg's Whole Wheat Biscuit

ENJOY your favorite Kellogg Cereals now!
Grocers everywhere are featuring them
this week—fresh, crisp and ready-to-eat.
Always delicious with milk or cream.

We suggest you check the ones you
want for your list tomorrow—

And if you haven't tried Kellogg's
WHOLE WHEAT Biscuit—you have a real
treat in store. These new biscuits are toasted

on both sides—crisper and more flavorful.
They are just right to fit the cereal bowl—
fifteen to the package.

Kellogg's are the
most popular ready-
to-eat cereals in the
world. Serve them at
home. Now's the time
to Change to Crispness!

BUYING LIST

Kellogg's
Corn Flakes
All-Brain
Rice Krispies
Pop
Whole Wheat Biscuit
Kaffee Hag Coffee

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