

MINING EXHIBITS WILL BE FEATURE DIAMOND JUBILEE

Present indications are pointing toward one of the most complete mining exhibits ever shown in the west. A report by Committeeman Charles L. Studwell of Gold Hill revealed.

Mr. Studwell has received assurances that eastern Oregon will be well represented. J. J. Bowen of Baker, Ore., has been appointed by the chamber of commerce of that city to head a committee to prepare a creditable exhibit. He will be assisted by H. E. Hendryx and D. W. French, both of whom are well known Oregon mining men.

Information has been received by Mr. Studwell from Washington, D. C., that the director of the United States Bureau of Mines that a representa-

tive of that division of government will be in Medford for Jubilee week. The message came from Louis M. Howe, secretary to President Franklin Roosevelt.

Efforts are also being made by the mineral exhibit committee to have representatives present from the University of Oregon and Oregon State college to take part in the program. Expressions of whole-hearted cooperation have been received from Klamath county, which plans to send a truck load of material to Medford. There will be several trucks from Grants Pass and as many from the Gold Hill section. Creditable displays will also come from Ashland. Miners and mine owners in the immediate vicinity of Medford are urged to prepare exhibits as early as possible for exhibition purposes. A large room will be available for the display.

OVER TOO PIONEERS NOW REGISTERED IN JUBILEE QUARTERS

Over a hundred southern Oregon pioneers have registered at Oregon's Diamond Jubilee celebration headquarters in the Sparta building, following a recent request published in The Mail Tribune. These pioneers will all take active part in the celebration.

The latest names to be added to the list are as follows: P. McIntyre, Charles Young, Mrs. Geneva Porter, M. A. Jones, Lilla Stevens, J. N. Hockersmith, D. T. Lawton, J. W. Hamlin, Margaret Fisher, T. J. Kenney, P. S. Looney, Mr. and Mrs. Charles Strang, Mrs. Mary O. Carey, Mattie Coleman, Judge W. R. Coleman, Mabel Owen Hall, Jane Kent, Mrs. J. M. Taylor, Mrs. L. A. Getzman, W. H. Fisher and Mrs. A. E. Cann of Medford.

Registrants from points outside of Medford include Mrs. Nancy Wilson, Geo. Herschberger, Mrs. Winnie Owen Freeman, Mrs. Julia Owen and Mrs. William Constant, Owen of Central Point; E. L. Cook and W. F. Bailey of Gold Hill; Mrs. A. B. Ellison of Portland; Mrs. Carrie Thomason, Butte Falls; Dr. J. W. Robinson, Ralph Mark and S. K. Ogle, Jacksonville; Mrs. Martha Moore, Gold Hill; F. Simpson and Mrs. Emogene Charley, Brownboro and Mrs. L. Harvey and Mrs. G. S. Butler of Ashland.

Sixteen were enrolled as local experienced men during the past week for five Civilian Conservation corps camps in the district.

Five of the group, Clare E. Cot, William W. Donnelly, Harlow M. Huckerbee, Wesley J. Marion and Sylvester E. Morgan, have been assigned to Camp Applegate, while Aden D. Gilder, George Huff, Harry L. Smith, Harold O. Wilson and John F. Winter, will go to Camp Dog Lake.

The Camp Annie Springs will go Kenneth E. Hartwell and Lloyd L. Parker, while Henry F. Rivers, Donald E. West and Harold W. Wolvers are assigned to Camp China Flats. Clyde R. Barrow is assigned to Camp Tiller, as are David C. Crippier, Horace Cunningham, William A. Dompier, James B. Verbeeke, Ray F. Goin, Arthur Higginbotham, Frank B. House, Kirk M. Lawrence, Arthur E. Moore, William Marshall, William C. Neff, William Ulan and John W. Zimrick.

Harley C. Wardle will be at Camp Wingless, and John Morava, Leo B. Oberchain and Dudley Smith are assigned to Camp Upper Rogue River.



MICKEY MOUSE OR OTHER WALT DISNEY CUT-OUTS

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Wonderful toys for the children! Some boxes have Mickey Mouse and his pals. On others, The Three Little Pigs.

You and the youngsters will love this delicious cereal—big golden corn-heart flakes, toasted double crisp, they stay crunchy in milk or cream. A product of General Foods.

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Post Toasties Corn Flakes

CUT THEM OFF THE BOX

PUPPET DOLLS FEATURE PLAY HOUSE



Little Shirley Jean Rickert, 8, is having lots of fun working three little pigs and the big black wolf in the Wilshire doll house. The place is a unique children's play establishment in Los Angeles where everything is in miniature. (Associated Press Photo)

ROSICRUCIAN TO GIVE LECTURES

Two special lectures will be given here by Morrison Helling, a member of the National Board of Lecturership of the Rosicrucian Brotherhood, AMORC. The first address is entitled, "How to Obtain the Most from Life," and the second, "Debunking Popular Psychology." It is the purpose of these lectures to bring out the difference between the so-called popular, unpractical methods, for the development of the inner powers of man, and the practical rational means.

The Rosicrucians claim that real knowledge can only be gained through actual experience. No matter how logical statements may appear in their presentation, they remain but theories until fully realized through experience. Therefore, each and every principle introduced in these lectures will be followed by an explanation of how one may apply it and prove it to himself, thus experiencing it, and having the actual realization of it.

The principles contained in these lectures are helpful to the man and woman in every-day life, and are not a series of talks on idle, philosophical speculation. The Rosicrucian Order is an international fraternity, devoted to the study of the practical principles of nature for the purpose of proper and successful living. The organization is non-sectarian and non-religious.

The lectures will be held at the Courthouse auditorium on Sunday and Monday, May 20 and 21, 8 p. m. The general public is invited, and there are no admission charges.

With a club in organized baseball every year but two since 1908, Muskogee, Okla., has never won a pennant in any league.

Mrs. Barney Dempsey, sister-in-law of Jack Dempsey, is operating a boxing gymnasium in Los Angeles.

WEDDING GOWN REVUE Praised

A wedding gown revue was announced today as an additional feature of Oregon's Diamond Jubilee celebration in Medford and Jacksonville next June 3 to 9. This feature will be held at the Baldwin Piano Shoppe from 2 to 5 on the afternoon of June 4 and will display wedding gowns older than 100 years. An antique furniture display will be carried on at the same time and will also be open on Tuesday.

Committee members are as follows: Mrs. Volney Dixon, general chairman; Mrs. Charles Thompson and Mrs. Thomas, decorations; Mrs. Keese and Mrs. Carl Bennett, programs; Mrs. Arthur Schmidt, Mrs. Eldon Drysdale, and Mrs. L. D. Thurman, wedding gowns; Mrs. Dixon, furniture; Mrs. Allan Smith, publicity.

CAMERA CLUB ENJOYS PERRY TRAVEL SCENES

The Camera club meeting last night was largely devoted to travel and was entertained by delightful motion pictures of a trip in British Columbia, to the headwaters of the Fraser river, by J. A. Perry.

William Bopp gave an interesting account of the restoration of Aztec pueblos in Chaco Canyon, New Mexico, on the Navajo Indian reservation. President Williams gave his experience as radio operator and photographer in Alaska. The club voted to have him bring his pictures and give the principal address at the next meeting, June 21.

Bill Urbanski, Boston Braves' shortstop, is a professional trap drummer and plays in a band every winter.

CULINARY CRAFT....

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

FRESH-AIR EATING

"Tis then I would be rolling off, A-bowling off, a-strolling off— Along the road that leads away Beyond the purple hills."

The season for out-of-doors meals is here again and the spirit of the "open road" is calling us to come into the garden, or out along some stream, to enjoy the refreshing air of summertime as a new flavor added to old favorites.

Did you notice that we said "old favorites"? By that we mean real food, not cold boiled eggs, warmish salads or wilted sandwiches. Modern out-of-doors meals provide substantial hot dishes served HOT and crisp cold dishes served COLD. How do we do it? Well, heavily built electric casseroles, or portable cookers, are the best solution and may be used either for hot dishes or cold ones since the heavy insulation will keep heat in or out, according to your desire. Thermos bottles are also brought into the picture. Waxed paper for wrapping individual helpings and waxed cups for serving salads and drinks have proved their worth and made all the difference between a refreshing repast and just "groub." If the "roughing it" notion is uppermost, of course, the thing to do is take a good frying pan and sturdy coffee pot along and cook over an open fire. Set cold things in the creek to be chilled and then, when you're good and hungry, get it all together quickly and it will taste like "a million dollars."

HOT DISHES

Fried Chicken and Escalloped Potatoes

1 chicken.
Seasonings.
Flour.
1 cup water.
Sliced raw potatoes, seasonings.
Milk.

Preheat the cooker on high about 15 minutes. Cut chicken in sections, dry and season then dust each piece with flour. Place fat in cooker and brown the chicken in it then add the water and a rack. Place sliced potatoes in greased baking pan, season to taste and add milk to half fill the pan. Cover tightly and set on the rack over the meat. Place cooker on cooker and cook one-half hour on high then reduce to low and continue cooking one hour. Do not remove cover until ready to serve.

Casserole or Pork Chops

5 medium sized sweet potatoes.
Milk.
Brown sugar.
6 pork chops.

Salmon Pie

Casserole, or one dish of Cooker

2 tablespoons shortening.
4 tablespoons flour.
1 teaspoon salt.
1/4 teaspoon pepper.
2 cups milk.
2 cups flaked salmon.
1 1/2 cups cooked peas.

2 cups mashed potatoes.
Make a cream sauce of the shortening, flour, salt, pepper and milk (either in the casserole or on top of the stove). Combine with the salmon and peas in the cooker and cover with the lightly mashed potatoes. Cook on high 20 minutes and then on low for 15 minutes.

Chop Suey

1 pound ground beef.
1/2 pound ground pork.
1/2 cup dry rice.
1 onion, diced.
1 green pepper, diced.
1 cup chopped celery.
1 large can tomatoes.
1 small can corn.
1 small can chopped mushrooms, seasoning to taste.

Preheat the casserole, or dish, about 10 minutes and grease well. Brown meat then add the other ingredients. Cover and cook 45 minutes on high and reduce to low for 30 minutes.

COLD DISHES

Frozen Peach Salad

Place a large can of peaches in the cooker and surround with finely chopped ice. Use one part of rock salt to four parts of chopped ice. Let stand several hours. Slice and serve with cream or boiled dressing.

Apricot Mousse

1 tall can of evaporated milk, chilled and whipped.
1/2 cup sugar.
1 cup crushed apricots.
Place in pan and cover tightly, with waxed paper under cover to protect from salt. Pack in cooker with chopped ice and rock salt. (Whipped cream or a custard foundation may be used instead of evaporated milk).

Old-Fashioned Pudding

8 cups milk.
1 cup raw rice.
1/2 cup sugar.
1/2 teaspoon salt.
1/2 cup raisins.
1 teaspoon nutmeg.
1 tablespoon butter.
1 teaspoon vanilla.

Butter the casserole then place all ingredients in together and cover. Cook on high one-half hour and on low one hour. This may be cooked so as to be served either hot or cold for the out-of-doors meal. Serve with thin cream.

Deep Dish Apple Tapioca

1-3 cup instant tapioca.
1/2 teaspoon salt.
1/4 cup molasses.
2 cups water.
3 apples.
1 cup raisins.
1/2 cup sugar.
1 tablespoon lemon juice.
1 teaspoon nutmeg.
2 tablespoons butter.

In buttered cooker pan place layer of apples and raisins, sprinkle with tapioca and cover with another layer of apples and raisins. Add remaining ingredients, dotting top with the butter. Cover and place in cooker. Bake on high heat one hour. Remove cover and let cool. Serve with cream or a thin sauce.

Molded Salads and Molded Desserts

Make in usual manner, set in pan and place waxed paper under tight cover to protect from salt. Pack in chipped ice with a small portion of rock salt. Do not uncover until ready to serve.

Oregon Weather

Fair east and south and unsettled with showers tonight or Saturday northwest portion; moderate temperature; moderate to fresh south wind off shore.

Carl Dorley, rookie infielder with the San Antonio Texas league club, in a practice game walloped a homer over a fence which was cleared by only three drives in the 1933 season.

HUGE FORTUNE LEFT TO CATHOLIC BODIES

ST. LOUIS, May 18.—(AP)—Catholic organizations will receive the bulk of the estate of Mrs. Theresa Kulage, a papal countess, who died last Saturday at the age of 72. The will, filed for probate Thursday, left about \$1,900,000 to Catholic organizations after specific bequests to relatives, totaling \$100,000.

Mrs. Kulage was made a countess of the Holy Sepulchre by Pius X for her gifts and zeal in maintaining shrines in the Holy Land.

SUGAR PLANTS CLOSED BY CONTROL ACT, CLAIM

WASHINGTON, May 18.—(AP) Representative Woodruff (R., Mich.) said today that were it not for the recently enacted sugar control act the Michigan Sugar company would not have closed its plants at Owosso, Bay City and Crossville, Mich.

He said that when President Roosevelt signed the measure, "he, for the first time in this country's history, signed away the right of the American farmer to raise the food the American people eat."

STAR MARKET SATURDAY SPECIALS

Rhode Island Red Hens, per lb. 18c
Spring Fryers, per lb. 22c
Choice Beef Pot Roast, per lb. 10c
Prime Steer Rolled Roast, lb. 15c
Fresh Side Pork, per lb. 12 1/2c
Home Rendered Lard, 3 lbs. 25c

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Hooray! Here comes the Chuck Wagon!

GIVE them all they want. They gain important bone and body-building elements when Mother gives them a box of Honey Maid Grahams for the "chuck wagon." Who wouldn't "go" eagerly for a handful of these deliciously crisp, honey sweetened golden squares of nourishment?

Mothers prefer Honey Maid Grahams because they come fresh and crisp from our Pacific Coast bakeries. There is a bakery near you supplying your grocer regularly with these oven-fresh Honey Maids. Get them in the money-saving thrift size, the big, green, wax-wrapped family box... the first taste will convince you that this is a wise choice!



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Only 3 things are necessary—(1) a drip coffee maker in which boiling water drips through (2) a specially prepared coffee and (3) a filter paper. That's all! And it never fails! Delicious everytime! Always crystal clear! In a Drip Maker, the water drips through the coffee but one time, not many times as in a Percolator. At that one time, all the rich fragrant flavor is extracted from a coffee specially prepared to yield its flavor quickly. Any coffee prepared for the slow percolator process will not do. (Schilling DRIP Coffee is specially blended, roasted and ground—with filter papers enclosed.) A filter paper rests below the coffee to let through nothing but the delicious amber drops. Real drip coffee cannot be made otherwise. Try it! You'll join the millions who have turned to drip coffee.



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