

# SOVIETS WAGING WAR ON LEPROSY THROUGH ORIENT

MOSCOW.—(UP)—The Soviet government has started a campaign in a new salient in its war against disease. It is directed against leprosy, long the scourge of the Orient.

This attempt to stamp out an age-old plague is particularly interesting because of the modern, humanitarian methods being employed and also because of the new facts that are being unearthed about the nature and contagiousness of leprosy.

While European Russia is relatively free of leprosy, it is a real health problem in Turkmenistan, Uzbekistan and certain other parts of the eastern domains of the Soviet Union. Naturally, it is in these regions that the anti-leprosy campaign is being pushed.

The leprosy section of the Moscow Tropical Institute has charge of the work and is benefiting by the researches of its best-known scientist, Professor Kedrovsky. Among his outstanding discoveries and conclusions are:

One. That the contagiousness of leprosy is highly exaggerated. Kedrovsky points out that doctors and nurses who are in almost constant contact with lepers do not contract the disease, provided they observe ordinary rules of hygiene.

Two. A comfortable, healthful environment is of the utmost importance in curing leprosy, which thrives in dirt and congestion.

Three. Kedrovsky has succeeded in isolating the culture of leprosy and is conducting experiments on rabbits and mice, which he hopes will point to new methods of curing the disease.

Kedrovsky's second conclusion has been the basis of the Soviet anti-leprosy campaign in the Orient. The old "leproseriums," or "pest-houses," were abolished. In their places were established sanitariums, or "medical-labor" colonies. The patients are placed on a healthful diet, are encouraged to spend much time in the open air and to do some useful work.

## Rogue River

ROGUE RIVER, May 28.—(Sp)—Rogue River school closed Tuesday, ending a successful year. Thirteen students graduated and the exercises were enjoyed by those who attended. In the class were Wilbur Milton, Fay Stuhl, John Palmer, Walter Reynolds, John Smith, Howard Baker, Charles Hughbanks, Edward Hall, Velma Smith, Alice McLaren, Pearl Moore, Virginia Hall and Della Wilson.

The dam which has been under construction across Evans creek has been completed and the water will be turned into the ditches in about two weeks. This furnishes water for irrigation for all the farms under the old mill ditch.

A. V. Platt of Corvallis spent a few days visiting his daughter Miss Genevieve, who teaches here. After school closed Mr. Platt returned home, accompanied by her daughter and Miss Myrtle Willis, also a teacher going home for her vacation.

Dr. and Mrs. W. S. Cary were also passengers on the trip north and Cary will make an extended visit. Cary will make an extended visit but the doctor plans to return on Monday. Mrs. Elizabeth Fowler is attending the drug store during the doctor's absence.

House on the W. H. Milton ranch about three miles out on the north bank of Evans creek burned to the ground about 10:30 p. m. Tuesday. Mr. and Mrs. Lawson, who were living there, lost nearly all of their belongings, only a few things being saved. The house was insured but the furniture was a total loss. Mr. Milton plans to rebuild.

Live Oak Grange enjoyed a good meeting on Monday night with a large attendance. The worthy lecturer had arranged the program in two parts, one for Mother's day, and the other part for Memorial day and many good readings, duets, solos, and songs made the hour pass all too quickly. The business meeting followed with the usual routine of discussions and plans for better work and improvement. Live Oak Grange will be represented with a float in the Diamond Jubilee at Medford on June 8 and the committee is hard at work to make that day a credit to the order. Next meeting will be held on June 4 at which time the committee will serve refreshments, and on the following meeting, June 18th, the members will enjoy a pot-luck lunch before grange at 7:00 o'clock.

Chas. Peterson, who has been mining on Pleasant creek the past month, was a guest at the Waldorf hotel for a few days and left Friday morning for his home at Salem.

Mrs. J. M. Whipple entertained with a dinner Sunday in honor of Mr. Whipple's birthday. Present were Mr. and Mrs. Richard Scott and children, Neil and Barbara, Mrs. M. R. Bliss and Mr. and Mrs. Whipple.

On the election board here were J. T. Galtier, Harry White, Richard Scott, Lora Carter and James Whipple.

Mr. and Mrs. Fred Dengler were dinner guests Sunday at the A. A. Mathes home in Grants Pass. The dinner was in honor of Mrs. Mineva Dengler's birthday. Others who were present were Mr. and Mrs. Orville Dengler, Mrs. Richard Scott and Mrs. Belle Hart and daughter Ione. Four generations were present, Mrs. Dengler and son Fred, granddaughter, Mrs. Hart and great-granddaughter, Ione Hart.

Mr. and Mrs. John Breeding spent a day last week on the Klamath river.

Mr. and Mrs. Cecil Roberts returned Sunday evening from Corvallis, where they attended the state track meet. Robert Burdette received a ribbon and won fourth place in the broad jump.

Leonard Lund, who received back injuries while working in the CCC on Evans creek several months ago, left May 18 for Roseburg where he

entered the veterans' hospital for treatment. Ladies' Civic Improvement club and mothers of the children entertained the children of the grades Monday with a picnic dinner in the park. This is an annual event. Little Martha Smith has been spending several days visiting her sister Mrs. Laura Laws of Central Point. Mr. and Mrs. Laws brought her home Friday and visited Mrs. Effie Blackburn.

Eight grade graduates went to Ashland Friday, where they received their diplomas. They made the trip in the school bus.

Captain Overmyer of Medford was in Rogue river two mornings last week gathering up the school children who had to go to Medford to have X-rays taken. There were those who showed active cases of tuberculosis when examinations were given here recently.

## CHEESE DISHES TO BE SCHOOL FEATURE

Cheese from soup to nuts is the order of the day in present-day meal planning. This oldest of all manufactured foods, the American housewife is discovering, has an infinite variety of uses for every meal, and every course in the meal.

Just how cheese and cheese dishes can lend interest and distinction to present-day menus will be presented before women at the Safeway Cooking School on Tuesday. From bacon and cream cheese pinwheels, which are the jolliest sort of appetizer for the dinner or buffet supper service, to little cheese nuggets, confections as good as gold, cheese of the familiar and popular varieties will be shown in newest guises.

An entree which is perfect for the family or "company" dinner made with fricasseed chicken, spaghetti and cheese is among the new dishes to be presented. With salads, appetizer snacks, and even an icing made with Philadelphia cream cheese to be demonstrated, cheese will justify its place as a universal food, capable of dramatizing the whole world of foodstuffs.

Some new cheese recipes follow:

**Broiled Bean Snacks**  
An excellent luncheon dish. Place slice of buttered bread on baking sheet or broiler pan. Spread with baked beans. Put a slice of American cheese over beans. Top with slices of bacon, broil under low flame until cheese is melted and bacon crisp, about 10 minutes.

**Bacon and Cream Cheese**

An unusual hors d'oeuvre. Remove the lower crust from a loaf of fresh white bread. Cut thin slices the full length of the loaf. Trim crusts. Spread each slice with cream cheese softened with a small amount of milk. Roll up like jelly roll, cut each roll in half crosswise, and wrap a strip of bacon around each pinwheel, securing it with two toothpicks. Toast the pinwheels under a low broiler flame, turning often to cook the bacon. Or toast in a hot oven until bacon is crisp.

**Cheese Nuggets**  
As good as gold. With a piece of heavy thread, cut a cake of cream cheese into three lengthwise strips, then into four crosswise pieces, making 12 small squares of cheese. With a fork, carefully toes each square in finely chopped nutmeats, until all sides are covered. Or shake the squares in a small paper bag half filled with chopped nuts. Serve on lettuce, with French dressing.

**Sunbonnet Salad**  
Just the thing for the younger generation! Invert half a large lettuce leaf on cup-shaped piece of lettuce, having small end of pear on stem end of lettuce. Pin lettuce to pear on either side with cloves. Count face with vegetable coloring. Grate American or pimiento cheese around pear for golden locks. Use strips of pimiento for bonnet strings.

**"Goop"**  
All you need is "more room."

2 to 3 pounds fricasseed chicken  
1 veal knuckle  
4 cups uncooked spaghetti  
1/4 cup minced onion  
1 teaspoon paprika  
1/4 cup minced green pepper  
1/4 cup minced pimiento  
1 1/2 cups ripe olives  
2 cups grated cheese.

Cut chicken in pieces; clean and brown in hot fat. Put in large kettle and pour boiling water over it. Add veal knuckle, and cook for 8 hours. Take meat from broth, remove bones and cut meat in small pieces; return to broth. Brown paprika, onion and green pepper in fat and add to the mixture with pimiento. Add salt and spaghetti and cook until spaghetti is almost tender. Add olives and one cup grated cheese and cook until cheese is melted into the mixture. Serve piping hot on large platter, sprinkle remaining cup of cheese over top and decorate with strips of pimiento. Serve with plain salad and putter garlic bread. Serves 10 hungry people.

**Tomato Twinkle**  
The perfect salad for a bridge party.

1 can tomato soup  
2 tablespoons gelatin  
1/2 cup water  
1/2 teaspoon salt  
1/2 teaspoon onion juice  
1/2 pound pimiento cheese  
1 cup mayonnaise  
1/2 cup chopped celery  
1/2 cup stuffed olives.

Heat soup and add gelatin which has been soaked in cold water. Add salt, onion juice and cheese, which has been put through a sieve. Stir until the mixture is smooth. Cool, add mayonnaise and chopped celery. Place sliced, stuffed olives around bottom of ring mold. Pour in mixture and chill until set. Serve with crab salad or drained canned Royal Ann cherries and pineapple, and crisp crackers. Serves 10 to 12.

**Believe It or Not Icing**  
This is marvelous!  
1 package cream cheese  
2 cups powdered sugar  
1/4 cup top milk  
1 teaspoon vanilla extract.  
Mash cheese and work in the powdered sugar a little at a time. Add vanilla, and milk, until of the right consistency to spread.

Royal Neighbors of America will give a dance and card party at the K. P. hall Thurs. evening, May 31, admission 25c per couple. Extra ladies 10c. Good music.

# GATE CRASHING SEASON OPENED ALONG MAYFAIR

LONDON.—(UP)—London's chaperoned "gate-crashing" season is open; and so are the empty cash tills of some of Britain's nobility.

From \$20,000 to \$100,000 will crash almost any gate in Britain . . . with a chaperon, often the possessor of a well known titled name. So well known are some of the society women here who will "introduce" the debutante-daughters of their wealthy "friends" that more often than not the gates are crashed without the knowledge of the hostess. In other words, a great deal of the time distinguished hostesses in London greet newcomers into the Mayfair set without in the least suspecting that the blushing girls' father paid a fat sum for the favor.

Chaperoned "gate-crashing," as distinguished from common, garden variety of gate-crashing, is an international method of operation. The difference is that in the former somebody pays a big fee and an enormous expense account to have a perfectly legitimate member of London society "introduce" them to unsuspecting hostesses.

This type of "service" is available to anybody of any nationality, who has enough money and desire to foot the bill. The other kind of crashing

seems to be reserved to Americans, according to trained observers. Little, if any, money is involved, it appears. The American "gate-crasher" simply drives up to an unknown Mayfair door in a hired limousine and with a million dollars' worth of nerve, good looks and often borrowed evening gown and white fur, and announces an unknown name to an unknown hostess. Nine times out of ten she gets away with it.

## Forest Creek

FOREST CREEK, May 28.—(Sp)—Women's group had lunch with Mrs. John Black on Thursday, May 24. The afternoon was spent cutting carpet rags. Present were Mrs. Wulfr, Mrs. Charlie Madsen and daughter, Alice; Mrs. Ivan Davies, Mrs. James Davies, Mrs. Arthur Davies, Mrs. Harry Ayres, Mrs. Aaron Ayres, Miss Amy Lynch and the hostess, Mrs. Black.

The Forest creek school closed May 24. Hazel and Susan Davies returned, May 28, from Wilmer, where the former is a teacher and the latter a high school student in Rogue River.

Those from here who attended the Jacksonville high school commencement exercises Thursday were Alice Madsen, Mr. and Mrs. Arthur Davies and Avadna Ayres.

"Vic" Hartley, who formerly lived on the headwaters of Foots Creek over the ridge from here, is visiting on the creek with his wife and small daughter.

Aaron "Junior" Ayres expects to return to Central Point this week-end, where he will be employed in the Jones Grocery for the summer.

Isabell Black, who is employed in the home of Mrs. Ted Fish in Phoenix spent Saturday and Sunday with her father, Lee Black.

Harry Ayres left Sunday for the Annie Springs CCC camp after a week at home with his family. Logging operations on the Duggan timber have been suspended until about June 1, the NRA code quota for May having been fulfilled.

Russell Ayres was a member of the Jacksonville high school baseball team which went to play Myrtle Creek team May 25.

Mrs. James Davies accompanied Mrs. Nettie Armstrong to Ashland to the county eighth grade graduation exercises.

There were no graduates from Forest creek this year, as there is no seventh or eighth grade in the school.

Avadna Ayres was an overnight guest of Burdette Dunnington in Jacksonville May 24.

Miss Amy Lynch of Medford, who has spent the past week with Mrs. John Black, returned home Friday.

Among Saturday shoppers in Medford were Mrs. Charlie Madsen and daughter, Alice; Mr. and Mrs. Arthur Davies, Mr. and Mrs. Ivan Davies, Susan, Hazel and Mary Davies, Mr. and Mrs. Paul Pearce and family.

This award is given each year to the outstanding freshman woman in secretarial science.

## Leneve Simpkins Wins O.S.C. Award

OREGON STATE COLLEGE, Corvallis.—(Sp)—Leneve Simpkins of Medford, freshman in secretarial science at Oregon State College, received the Phi Chi Theta freshman award at honor convocation during the recent women's week-end on the campus.

This award is given each year to the outstanding freshman woman in secretarial science.

Miss Simpkins was also pledged to Alpha Lambda Delta, national scholastic honor society for freshmen women.

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## CHARMING BREAKFAST TABLE ARRANGEMENT



This breakfast table setting, arranged by the Safeway Stores Homemakers' Bureau, shows how simplicity of arrangement, flowers and effective selection of china may combine to make a happy beginning for the day.

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### QUICK-AND-EASIES SOMETHING NEW FOR YOUR SUNDAY NIGHT SUPPER CROWD

#### Anchovy Special

Blend anchovy paste with an equal amount of butter. Spread on Toasted Whole Wheat Dainties and garnish with slice of stuffed olive.

#### Springtime Snow Flakes

Cream butter with lemon juice and minced onion. Spread on Snow Flakes and garnish with coarsely chopped water cress.

#### Trick Treats

Mix 1 tablespoon horseradish with 2 tablespoons cream cheese. Spread between Toasted Whole Wheat Dainties.

Note: Prepare garnish ahead of time, but spread on crackers at the last minute.

**Look!**  
THIS SNOW FLAKE SOUFFLE CALLS FOR only 2 eggs

10 Snow Flake soda wafers (crumbled fine),  
1 oz. chocolate  
1 cup milk  
1/2 cup sugar  
1/2 tsp. cinnamon  
1 tsp. vanilla  
2 egg yolks  
2 egg whites

Crumble crackers into top of double boiler, add chocolate, milk, sugar and cinnamon and cook over hot water 10 minutes, stirring occasionally. Remove from fire and add to beaten egg yolks. Then fold in stiffly beaten egg whites and add vanilla. Turn into buttered baking dish, set in a pan of hot water and bake in moderate oven (375° F.) 45 minutes. Serve at once with peppermint sauce or cream. Preparation, 15 minutes. 6 portions.

**Make HONEY MAID MUFFINS without using flour**

18 Honey Maid Graham crackers (crumbled fine)  
3 tbsps. melted shortening 1/2 cup milk  
2 tbsps. baking powder 1/4 tsp. salt  
4 tbsps. honey 1 egg

Mix shortening and honey and add well beaten egg. Crumble crackers and add milk, salt and baking powder. Put mixture into greased muffin pans and bake in a hot oven (425° F.) 20 minutes. 12 small muffins.



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