Free Movies at 1:30 Preceed School; Western Premier of Picture

OFFER PREMIER SOUND PICTURE WEDNESDAY, 2 PM

As a special opening-day feature of the Mail Tribune's free cooking school at the Craterian theatre tomorrow, the sound picture, "Home of Tomorrow," will be shown, making it's premier presentation on the Pacific coast. This splendid picture, secured through the cooperation of The California Oregon Power company will be shown at 1:30 p. m.

The film links together in a sound movie two of the country's important news subjects—Lowell Thomas and the Westinghouse "Home of Tomorrow." Thomas, internationally known writer, traveler and radio commentator is, of course, the star of the picture which portrays the outstanding features of the "Home of Tomorrow" so that the story can be carried to those who are unable to make the trip to Mansfield.

A plot presents the modern equipment of the "Home" in a logical manner. Thomas appears first in his role as radio commentator and then a transformation brings him to the "Home of Tomorrow" as a guide for Mr. and Mrs. Listener.

Allan Forrest, director of the film, is a veteran of the screen world, having played the leading role in many of the better known pictures, and later making a reputation as a director both in the United States and in England. He was assisted by Eddie Dyer, A. S. C., a cameraman for seventeen years for the more prominent film companies.

All cooking school guests are invited to enjoy this fine picture tomorrow before Hester Heath's cookery talks begin.

LINDY RECOGNIZED HAUPTMANN VOICE GRAND JURY TOLD

(Continued from page one.)

words from his lips that sealed the murder indictment against him.

Those words—"hey doctor. Over here, doctor"—were spoken by the man who got the ransom money from Lindbergh's intermediary, Dr. John F. Condon. They were spoken in the cemetery where the payment was made. Lindbergh heard them, and remembered the voice.

No Kidnap Indictment.

Although the case is invariably referred to as the "Lindbergh kidnaping," the Hunterdon grand jury returned no kidnap indictment. Kidnapers may only be sentenced to life terms. Murderers face the electric chair.

Governor Moore will ask New York to turn the Prisoner over to New Jersey promptly. The papers probably will be signed before night. Some believe Governor Lehman of New York may approve the extradition immediately, without the formality of a hearing.

Col. Lindbergh told his story in 15 minutes. He was one of two dozen witnesses who testified yesterday before the 23 grand jurors sitting in Flemington, less than 15 miles from the big white house in the Sourland hill country, from which the baby was kidnaped March 1, 1932.

Grim Evidence Eyed.

Before hearing Col. Lindbergh, the grand jurors—three of whom were women—examined several grim bits of evidence which lay on a table before them. There were the ransom notes and their envelopes. All in Hauptmann's handwriting, experts said; there were specimens of his handwriting and his 1932 auto registration card; there was the wood chisel found near the Lindbergh home after the kidnaping; there was part of the tell-tale ransom money—the $10 bill spent at the gas station just before Hauptmann's arrest, the $20 note found on his person when he was taken into custody, and part of the currency cache in his garage; there was the autopsy report of Dr Charles E. Mitchell, Mercer county physician, on the baby's body, and the laboratory report of Arthur Keohler who traced the wood of the kidnap ladder to the Bronx lumberyard where Hauptmann once worked.

Delicious Oyster Treats

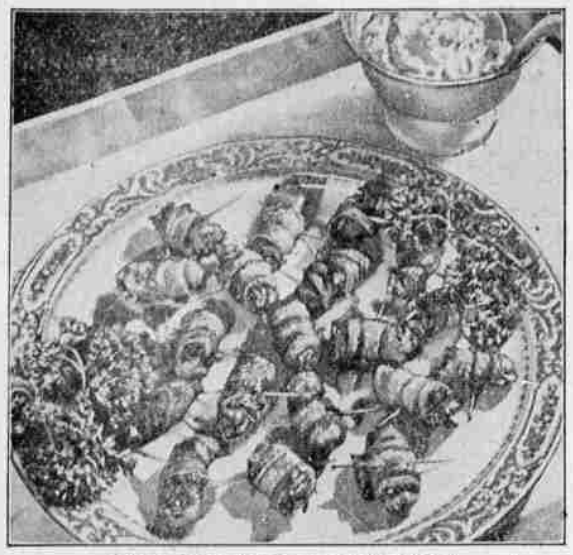


Photo shows "little pigs in blankets".

ONCE more housewives are looking for easy, delicious oyster recipes, for again oysters are in season.

Here are some tried-and-true recipes, each a creation of some famous chef. Any one of them will call forth compliments from the family from the first to the last bite.

Pigs in Blankets

Season large oysters with salt and pepper. Cut bacon in very thin slices. Wrap an oyster in each slice and pin with wooden toothpick. Heat a frying pan, very hot, and put in the little pigs. Cook until the bacon is crisp, put on slices of toast and garnish with parsley. They may also be baked without toast.

Deviled Oysters

Take 1 pint of oysters and chop fine. Put into a saucepan with 1 teaspoon of melted butter and a gill of cream. Season with Cayenne and salt and add ½ cup of rolled cracker crumbs. Put on the stove and allow to simmer 5 minutes, stirring gently. Then put in a baking dish, sprinkle bread crumbs and bits of butter over the top and bake until the top is a rich golden brown.

Old Style Roast

Put 1 pint of oysters in a deep tin Season with salt, Cayenne and 1 teaspoon of finely chopped onion. Place a thin slice of bacon on each oyster, sprinkle grated Parmesan cheese over the top and bake. Garnish with parsley and serve with slices of lemon.

Oyster Chowder

Chop 50 good sized oysters. Prepare 1 cup of finely chopped celery and 2 cups of cold boiled rice. Put a layer of the celery in the bottom of a saucepan, then a layer of rice and a layer of oysters. Season with salt and pepper. Repeat these layers until all the materials are used. Pour over 1 cup of boiling water. Cook slowly for 25 minutes. Beat up the yolks of 2 eggs, with 1 cup of milk; add this to the chowder; stir carefully for a few minutes and serve hot.

Francis Mark Rites Wednesday

Funeral services for Francis Mark, who was killed in an automobile accident near Stockton, Calif., Sunday and whose body arrived in Medford today, will be held at the Conger chapel at 1:30 Wednesday with Rev. Seltzer officiating.

JOHN R. WILSON, 77, LONG A RESIDENT CALLED BY DEATH

John R. Wilson, a resident of Medford and vicinity for more than 45 years, died at his home on Genesee street at 10 p. m. Monday at the age of 77.

Mr. Wilson was born at Bonaparte, Iowa, in 1856 and crossed the plains by ox team in 1862, settling in Sonoma county, Calif. In 1879 he moved to Douglas county, Ore., where he was married to Emma Redfield in that year. Ten years later they moved to Medford where Mrs. Wilson died in 1901. In 1903 he was married to Myrtle Nicholson who survives.

Mr. Wilson followed the blacksmith trade in Medford for many years. He finished an unexpired term of mayor and it was he who donated most of the maple trees now in the city park. He was a charter member of Medford Odd Fellows and Woodmen of the World.

Besides his wife, he leaves eight children, Mrs. R. V. Wilhelm, Melrose, Mont.; Mrs. E. W. Lorenz, Coquille, Ore.; Ralph B. Wilson, John R., Donald M., Irvin S. and Kathleen Wilson, all of Medford and Mrs. Everett Cannon of Oregon City. Also five sisters and five grandchildren.

Funeral services will be conducted by Rev. W. R. Baird at the Conger chapel at 3:00 Wednesday. Interment in Medford I. O. O. F. cemetery.

MANERVA EVANS PASSES, AGED 89

Manerva B. Evans, aged 89, passed away at the home of her daughter, Mrs. Gerard on Pearl street, at 2:20 p. m., Monday.

She was born near Terre Taute, Ind., Sept. 3, 1845. She moved with her parents when a small child to Iowa, and was married there December 31, 1868, to Merrill Evans and moved to California in 1872, where she has since resided until coming to Medford one year ago to be with her daughter.

She leaves the following children: Mrs. Ida Otto, W. J. Evans, Charles Evans, Mrs. Jennie Lang, all of Dorris, Calif., and Mrs. Girard of Medford. Also 12 grand children and nine great-grandchildren and three great great grandchildren and a host of friends.

Mrs. Evans was a member of the Apostolic Faith.

Funeral services under auspices of the local mission, will be held at Dorris, Calif., at 1:00 p. m. Thursday with the Conger funeral parlors in charge.

Phone 542 We'll haul away your refuse City Sanitary Service

How to Serve Pears

CANNED pears are an appetizing product, and all you have to do is to open the can and eat them. But there are lots of other things that you can do with them in a culinary way. You can meringue them, for instance, or serve them in salads, or cocktails, or cobblers. You can make pies of them, or use them in puddings, or make fritters of them, or bake them. In fact, there are dozens of ways of serving this particularly delicious fruit. Here's one of them.

Meringued Pears: Drain six canned pear halves (about two-thirds of the contents of a No. 2 can), and lay them in a baking dish about two inches apart. Fill cavities with one tablespoon brown sugar and one tablespoon butter. Beat three egg whites until stiff, add one-half cup confectioner's sugar slowly, and continue beating. Add one teaspoon almond extract, and cover pears completely with this meringue. Bake in a slow—300 degree—oven for fifteen minutes, or until a delicate brown. Serve hot or cold. This serves six and costs only about twenty cents.

A Fine Fruit Salad

And here's a way to combine pears and apricots in a fine fruit salad you will find it hard to forget:

Chill eight canned pear halves and sixteen canned apricot halves, and drain thoroughly. In the center of a nest of lettuce place a pear half and flank it with an apricot on each side. Mash three packages cream cheese, soften with a little cream and whip with a fork until fluffy. Drop a spoonful of this in the center of each piece of fruit, and top with a bit of stiff currant jelly. Serve with mayonnaise or French

Feature Gift at Mail Tribune Cooking School

This smart electric range, "The Range of Tomorrow," will be among the valuable gifts awarded at the Mail Tribune's free cooking school this week. This very modern and attractive model is being especially featured by The California Oregon Power company in Medford.

This highest quality electric range represents the greatest advancement that has ever been made in electric range design. Fully equipped with light, electric clock, condiments jars, special new type toggle switches, built-in temperature chart, full automatic temperature control, four surface plates, 16x14x18-inch sliding oven, large warming compartment and many other features that will not appear in other ranges until 1935.

MANY PRESENT AS LEGION INSTALLS

One of the largest crowds to attend a local American legion function was present at the joint installation of officers of the post and auxiliary last night at the K. P. hall. Delegations were present from Grants Pass, Kerby and Ashland.

Don Newbury acted as master of ceremonies, with Lester Finley of Klamath Falls, district commander, and Mrs. J. W. Jacobs of this city installing officers. The Medford Gleemen, under the direction of James Stevens, rendered several numbers which were highly appreciated by the large gathering.

The Grants Pass and Kerby posts announced that they are planning a party, to be held in the near future at Oregon Caves, for all legionnaires of southern Oregon.

Use Mail Tribune want ads

Weekly Tourney At Links Wednesday

Jack Hueston, pro at the Rogue River valley golf club, announced this morning that the regular men's weekly golf tournament will be held tomorrow afternoon as usual. The tourney will begin at 5:30. Although deer hunting kept many players from participating last week, it is expected a large turnout will be on hand tomorrow, with prospects for good weather.

Use Mail Tribune want ads

Women Like the Convenience of

"One Stop Service"

Says—

HESTER HEATH

"Most women who drive their own cars do not enjoy going from place to place for service . . . They especially appreciate 'One Stop' service where their cars may be thoroughly checked and serviced at one stop. They appreciate, too, the courteous, prompt service always rendered by Firestone stores"

Here's What "One Stop Service" Means

—"One Stop Service" includes the famous Firestone Specialized Lubrication, Complete Battery and Electric Service, Brake Testing, Adjusting and relining and Thorough Tire Service. Scores of other features are also included in this splendid, time-saving "One-Stop Service!

Firestone SERVICE STORES, Inc.

Phone 520. Ninth and Riverside

At the Cooking School This Week — Hester Heath Will Feature

"Oven Serve"

The Newest In Smart, Practical Dinnerware!

It's Here! The most talked of dinnerware of the decade! This new dinnerware is guaranteed to withstand temperature change from oven to refrigerator—is smart in appearance and will not chip or crack!

Cooking School Specials

Of Course — HESTER HEATH Will Use **"Wear - Ever"** Cooking Utensils Throughout the School

French Casserole — Oven Serve. 30c value	19c
Wearever Saucepan — Set—1½, 2, 3 qt.	$1.89
Tip and Drain Kettle — Special	$1.69
Wearever Roaster — 16 by 11½	$5.45
Mirro Economy Twins — Regular $1.25	49c

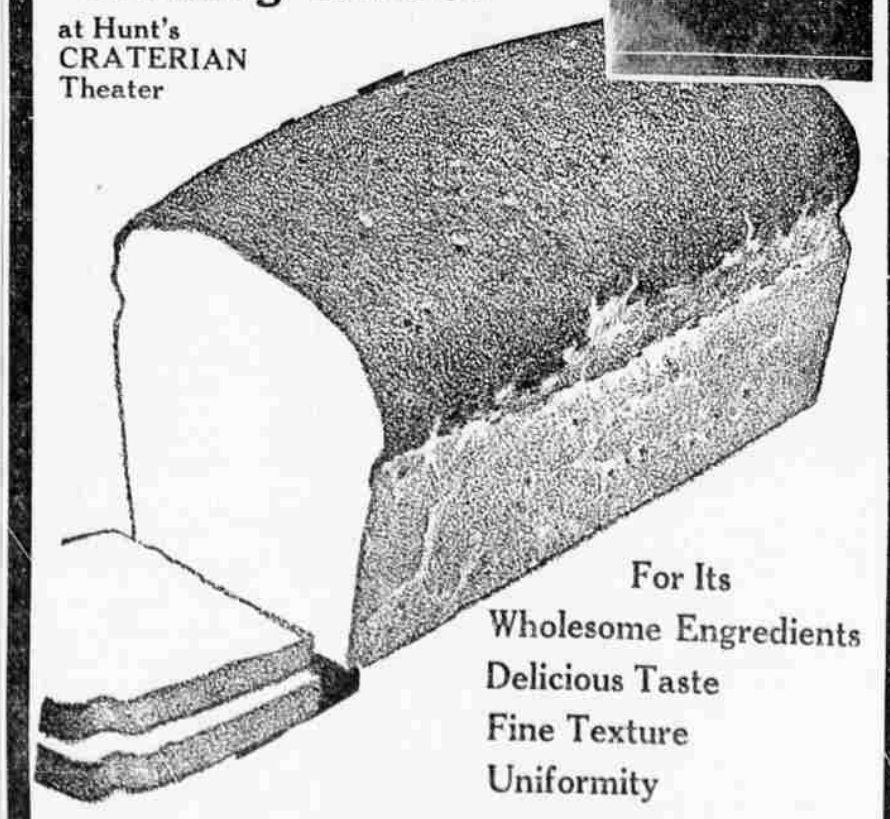
Federal Chip Proof Guaranteed Enamelware

Vapo seal Sauce Pan — 2-qt. Special price	$1.95
4 qt. Dutch Oven — Special price	$2.95

MF and HC MEDFORD FURNITURE & HDWE. CO.

"FROM THE CHEAPEST THAT'S GOOD TO THE BEST THAT'S MADE"

HESTER HEATH Selected **BECK'S DeLuxe Loaf** for the Mail Tribune **Cooking School** at Hunt's CRATERIAN Theater



For Its
Wholesome Engredients
Delicious Taste
Fine Texture
Uniformity

HAVE YOU TRIED BECK'S Golden Rusk? IT'S THE PERFECT TOAST

Beck's BEST BAKERY