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LINEMAN TELLS FEDERAL COURT OF SHOCK BURNS

Testimony was under way in federal court today in the \$100,000 damage suit of A. R. Rutter of Klamath Falls against the California Oregon Power company, for injuries assertedly received in an accident near Keno more than a year ago. Rutter, a lineman, received burns about his hands when he came in contact with a high voltage wire.

Rutter was the first witness, and with a model of the scene of the accident described to the jury his version of how it happened. Rutter testified that he had been a lineman for many years and had worked for the California Oregon Power company about eight years. Negligence on the part of the power company, for alleged failure to properly insulate the high voltage wires, is the main contention of the plaintiff.

Rutter testified that while employed on the work of making an electrical extension near Keno he was under the foremanship of Francis Prescott.

The power company contends that Rutter, by his own negligence, contributed to the accident, and had pulled the disconnecting switches in accordance with Prescott's instructions, the accident would never have occurred.

Attorney Marsh, in his opening statement to the jury, said that it would be shown that Rutter had worked on the same pole the day before the accident, with the switches pulled; that he and a fellow lineman discussed how they would complete the work, and that it entailed the pulling of the switches, but that Rutter, when he ascended for another day's toil, failed to do so, and was burned.

The case is expected to go to the jury late this afternoon.

MANY TRANSIENTS SETTLE IN COUNTY

Transient family migration to this county at the present time is "rather heavy," according to Lillian Roberts, Red Cross and welfare service worker. They come from no particular state or section, but the majority of the autos in which they travel bear California licenses. The north end of the county areas have the largest quota, though all sections have new settlers. Some of the heads of families have plans for self-help; others are seen waiting for "a break."

A thorough check of all relief applicants is now under way in this county under orders of the federal relief administration to determine the exact conditions and needs of all beneficiaries, self-help ability, ability to work, state of health and finances, and former residence and conditions.

Ile de France Chef Suggests New Dish for American Menus

Cooked Fruits Add Distinction to Meals

FRENCH cooks and French cooking are justly famous whether abroad or ashore, and Gaston Magrin, Chef of the Ile de France, flagship of the French Line, more than lives up to the culinary reputation of his home land. Further, as director of a cuisine that must appeal to the palates of thousands of American travelers as well as to European gourmets, Chef Magrin is unusually well fitted to discuss ways in which the American menu might be given added zest by borrowing from abroad.



Chef Magrin of the Ile de France

One of Chef Magrin's specialties is the fruit compote. Essentially the compote is a dish of cooked fruits—but cooked fruits with a difference! Into the compote as it is served in France and on France afloat goes all of the French cooks' love of artistry—artistry not alone of flavor but of appearance. The double appeal—to the eye and to the appetite—accounts for much of the distinction which the compote adds to the meal.

In France the compote is an almost universal dish. A meal without it is hardly a proper meal at all. Aside from all the other qualities that recommend it, when served as a side dish with the main course its flavor provides a pleasant contrast with the richer flavor of the meat and gives a keener edge to appetites. From every point of view, Chef Magrin believes, the compote deserves as prominent a place on the American menu as is given it in France.

Below are two recipes for compotes suggested by Chef Magrin:

Compote de Pommes
Peel and core whole apples. Place them in a bowl of cold water and add some lemon juice to prevent discoloration. Place apples in baking dish and fill cavities with orange marmalade. Add some butter and water until apples are one-fourth covered. Add a little grated lemon rind. Cover and cook until tender. Remove each apple carefully to individual serving dish. Add a moistened teaspoonful of arrowroot to the liquor for each

half pint. Bring to boiling point and stir in tablespoonful of orange marmalade. Pour over apples. Serve warm.

Compote de Poires
Peel whole pears, leaving a short end of the stem. Place them in a bowl of cold water and some lemon juice to prevent discoloration. Place in a saucepan with enough claret to cover. (If claret is not available water may be used.) Add about one and a half teaspoons of sugar for each pear and a little vanilla, and a grated lemon rind. Cook covered until the pears are easy to pierce with a fork. Remove from fire, drain, and place each pear on an individual serving dish. Boil liquid down very quickly and when it has thickened pour some over each pear. Serve cold.

Just as a sweet at the close of a meal aids digestion, so will a sweet eat when eaten with the meat course.

DELICIOUS RECIPES

The secret of success in apple pie lies largely in a well-cooked filling and a rich-looking, rich-tasting crust. Follow carefully the recipe for plain pie crust. Brush top surface with milk.

Select good cooking apples—otherwise they will be hard and clear looking even after long baking. Bake until apples are tender. Test by sticking with a fork.

APPLE PIE

5 or 6 large tart apples.
1 cup sugar.
1 cup butter.
1/2 teaspoon nutmeg.
1/2 teaspoon cinnamon.
1 tablespoon Crisco.

Wash, pare and cut apples in quarters. Remove cores and slice thin. Line a pan with plain Crisco pastry and put apples into it, heaping them up slightly in the center. Pour sugar over them and dot with bits of Crisco. Sprinkle with nutmeg and cinnamon. Moisten edge of pastry, cover with a top crust, trim, and press edges together. Prick top to allow steam to escape. For a shiny crust, brush surface with milk or with egg diluted with water. Bake in a hot oven (425 degrees F.) for 10 minutes. Reduce heat to 350 degrees F. and bake 20 to 30 minutes longer.

Blush Apple Pie—1/4 cup red cinnamon drops and 1 teaspoon grated lemon rind mixed with the apples adds a nice color and flavor.

Deep Dish Apple Pie—Omit bottom crust. Fill deep pyrex or earthen plate with apples. Cover with top crust. Turn upside down for serving.

RHUBARB PIE

2 cups rhubarb cut into small pieces.
1 cup sugar.
3 tablespoons flour.
1 egg.

Line pie pan with digestible Crisco pastry. Sift sugar with flour and add beaten egg. Stir rhubarb into mixtures. Pour into shell. Cover with top crust, fastening securely at edges, and make a few slashes in the top. Bake in a moderately hot oven (375 degrees F.) for about 35 minutes.

DATE PECAN PIE

1/4 cup brown sugar.
1/4 teaspoon salt.
2 tablespoons flour.
3 tablespoons cornstarch.
2 cups hot milk.
2 eggs (separated).
2 tablespoons Crisco.
1 teaspoon vanilla.
1 cup coarsely cut dates.

1/2 cup pecan halves.

Mix brown sugar, salt, flour, and cornstarch. Stir slowly into hot milk. Cook until thick, stirring frequently. Add beaten egg yolks. Cook one minute longer. Remove from heat. Add Crisco, also dates and vanilla. Cool partially. Then fold in stiffly beaten egg whites. Pour into baked digestible Crisco shell. Arrange pecans on top.

Variation

Cover with caramel glaze—Melt 1/2 cup granulated sugar very slowly in heavy skillet, stirring constantly. When sugar caramelizes, add 1 cup hot water. Stir and bring to boil. Cool slightly, pour over top filling.

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RETER, CONNER TO MAKE TRIP EAST FOR FRUIT STUDY

Raymond R. Reter, of the Pinnacle Packing company, and Guy W. Conner, fruit broker, leave today for Portland, from whence they will depart by air and water to study pear market and shipping conditions.

Reter will fly to New York city, starting next Tuesday, to supervise the discharge of 32,000 boxes of Rogue River valley D'Anjou, Comice and Bocea from the steamship "Georgian," which sailed from Portland September 25. While in New York city he will study pear storage, marketing, distributing and sale conditions, and confer with Prof. Henry Hartman. On the return trip he will inspect the situation in Cleveland, Chicago and Detroit.

Conner will sail Tuesday from Portland aboard the "Floridian," which also bears 32,000 boxes of Rogue River valley D'Anjou, Comice and Bocea from the steamship "Georgian," which sailed from Portland September 25. While in New York city he will study pear storage, marketing, distributing and sale conditions, and confer with Prof. Henry Hartman. On the return trip he will inspect the situation in Cleveland, Chicago and Detroit.

Conner will also take notes on the New York city marketing conditions. Reter and Conner expect to be absent from the city the better part of a month.

Walk upstairs and save \$10. Banker's gray suit, \$21.99, made to measure. Klein the Tailor.

SWEENEY SKETCH RUN BY JOURNAL

"The Fact Is" column of the Oregon Journal today carries an interesting biographical sketch of Dr. C. T. Sweeney of this city. The column states:

Dr. Charles Thomas Sweeney is treasurer of the Jackson county Democratic committee. He was born near Chilhowee, Mo., September 10, 1869. When 19 years old he entered the Kansas City Medical college, now the medical department of the University of Kansas. He graduated in medicine in 1891. In 1898 he did post-graduate work at St. Louis. In 1909 he moved to Great Falls, Mont., where he practiced, finding the winter rather severe, with his family he moved to southern Oregon in 1910. Dr. Sweeney was married on March 30, 1892, at Chilhowee, to Mary E. Cleland. They have three children—Anna Grace, Edith May and Charles T. Jr. He served as county coroner and health officer at Cascade county, Montana, and in 1917 served in the Oregon legislature. He has been a Mason more than 40 years, having taken all degrees from Master Mason to the Shrine. For more than 30 years he has been an officer in the Presbyterian church. He was made a fellow of the American College of Surgeons in October, 1931. He is a member of various medical societies from the county society up to the American Medical association. He is a lifelong Democrat. He owns two dairy ranches, in Josephine and in Jackson counties, stocked with thoroughbred Jerseys.

BIRTHS

Mr. and Mrs. Leonard Franklin of Callahan, Calif., are the parents of a son, weighing 7 pounds 15 ounces, born yesterday at the Sacred Heart hospital.

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INFANTILE PARALYSIS VICTIM IS IMPROVING

Glenn Clark, boy member of a South Dakota family held under county quarantine in the Talent district for infantile paralysis is improving, according to Dr. C. I. Drummond, county health physician. The family is quarantined on a large tract of ground, and come in contact with no other people.

The quarantine lasts for three weeks and will not be lifted then, unless all contagion danger has passed. The father is now engaged in panning for gold on a small scale, in a nearby creek.

TANK TRUCK RUNS WILD WHILE DRIVER SLEEPS

PORTLAND, Ore., Oct. 10.—(AP)—With its driver asleep, an empty gasoline truck and trailer ran wild here today, crashing into an occupied coupe, snapping a 10-inch tree and ramming into a house.

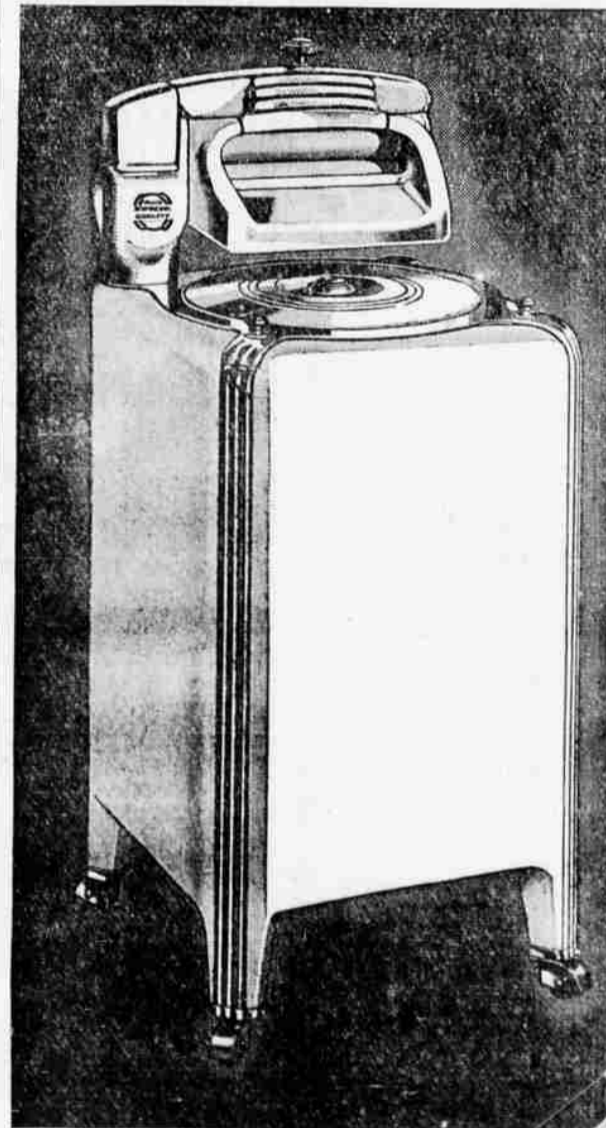
Lyman Munger, the driver, said he apparently fell asleep. Neither he nor D. W. Watkins, seated in the coupe which was dragged about 40 feet and wrecked, were injured.

13-02 Blue Herringbone suit, \$21.99, made to measure. Klein the Tailor. Upstairs.

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