

FAVORABLE VOTE ON SEWER ISSUE ENTAILS NO TAX

Chamber Commerce Points Out Cost of Needed Improvement Will Be Absorbed by Present Water

No taxes for sewers will be levied following a favorable vote on the sewer bond issue on December 4th, it was announced by chamber of commerce officials today as the payment of the bonds will come entirely from the water department, with no additional cost to the water consumers.

This announcement was made because in some quarters it has been stated that a favorable vote on the sewer bonds would involve sewer taxes. As has been stated before, the sewer bond indebtedness will be paid by an arrangement with the water department, whereby 15c will be set aside from each \$2.50 water payment.

"It is not the purpose of this chamber of commerce to attempt to saddle any additional taxes on the people of Medford and Jackson county," stated B. E. Harder, president. "And we believe we are living up to the policy which we endorse—the sewer bond issue," he continued. "Vitality Important."

Chamber of commerce officials point out that "the sewer bond issue is vitally important to the future of Medford and inasmuch as the health of the community is greatly imperiled under present sewer conditions, the voters should authorize the building of an adequate and modern sewerage plant, especially with the guarantee that no additional taxes will be imposed."

"Under the new deal, President Roosevelt has spent unlimited sums of money, particularly in cases of dire necessity," it was emphasized, "and it is believed that Medford will keep step with the new deal by voting favorably on the sewer bonds issue under present conditions the health of the community demands that the sewer situation be taken care of."

"In recent months realizing that everyone is adverse to developments which tend to bring about an increase in taxes, the chamber of commerce has not encouraged any expenditures which would place an additional burden upon the citizens of the community. It does realize, however, that while the building of a modern sewerage disposal plant costs money that the expenditure is justified, not only because there will be no increase in taxes, but because unless the needed work is done, considerable expense will have to be borne by the city as a result of the present unsanitary conditions. The employment to be given for eight months is also an important matter to consider."

Health Main Issue. "The main issue involved in the vote of December 4th is the question of the future health of this community, particularly the future health of the children."

"City officials believe that to build a sewerage disposal plant right now is a good sound proposition, particularly because of the outright grant from the government of \$22,000. It is pointed out that if this is not done now, no guarantee is offered by the federal government as to how long the \$22,000 will be available."

"Other communities in Oregon have taken advantage of this generous offer by the federal government and have built, or have voted on, sewer disposal plants and it is believed if the voters of Medford will look this proposition squarely in the face and consider all the angles involved that a large majority vote will be cast on December 4."

Chamber of commerce officials believe that there can be no reasonable opposition to the bond issue, in view of the fact that health conditions here are precarious, due to the present sewer system, and also by reason of the guarantee that the payment of the sewer bonds will come entirely from the water department without additional cost to the water consumers.

FOUR LOSE LIVES IN PLANE CRASH



Part of the wreckage of an airplane which crashed against the side of a hill north of San Fernando, Cal., causing the death of three men and a woman. The plane, piloted by W. E. Thomas, had left Burbank, Cal., a short time previously. (Associated Press Photo)

MEDFORD PUPILS ON SONS PAPER

ASHLAND, Nov. 23.—(Sp.)—Several Medford students attending Southern Oregon Normal and Junior college have achieved positions on the staff of the college paper "The Siskiyou." Miss Marjory Stewart has been selected to be rewrite editor, Dorothy Lee to be feature writer, and Joseph Pader, sports writer, Beth Gillings, Georgia Schnebele, and Marjorie Gregory are reporting for the paper, and Ruby Wadell, Grace De Vries, Carol Daugherty, and John Harr are on the publicity staff.

"The Siskiyou," a monthly publication, has always had a large group of willing and capable staff members from Medford.

The staff plans to hold a newspaper conference at an early date, which will include all members of the college staff, and various speakers and other guests interested in newspaper work of either an institutional or public nature.

UMBRELLAS repaired and recovered. Medford Cyclery, 23 N. Fir.

PUBLISHER READY FOR ARBITRATION

NEWARK, N. J., Nov. 22.—(AP)—Lucius T. Russell, Sr., publisher of the Newark Morning Ledger, where a strike of editorial workers has been in progress five days, announced today the Ledger, which suspended publication for two days, "will begin regular publication tomorrow morning, and there won't be any more issues missed so long as I have a dollar to spend producing it."

In a lengthy statement the publisher expressed his willingness to submit the controverted strike issue to the arbitration of William Green, president of the American Federation of Labor; Matthew Wolf, vice-president of the A. F. of L.; Adolph Oehes, publisher of the New York Times; William Randolph Hearst, publisher; Roy Howard of the Scripps-Howard newspapers, and Bishop Walsh of the Catholic diocese of Newark.

If your garment needs a new touch for Thanksgiving, see the Style Kraft Dress Hospital, 224 1/2 E. Main. Tel. 1202.

CULINARY CRAFT....

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

FRUIT CAKE—LARGE AND SMALL

The time when you knew just what fruit cake would look like—and taste like—is past and seems long ago indeed when we look over the array of suggestions and recipes now listed for this year's choice.

If you are ambitious and energetic, you will find the large, fruitily recipe of someone's grandmother a far grand for your use. If you are tired of dark cakes, there are delicious light cake recipes. Then to please all, there are combinations termed "ribbon" cakes. Finally, we have offered "prepared" mixtures. These come in packages, ready for adding moisture and turning into the pan, which is also provided, for baking. So, large, small, black white, or what you will—here's wishing you joy in making your holiday fruit cakes!

- Black Fruit Cake**
- 2 cups butter.
 - 2 cups brown sugar.
 - 5 egg yolks.
 - 1/2 cup sour cream.
 - 4 cups flour.
 - 1/2 teaspoon soda.
 - 1 teaspoon baking powder.
 - 1/2 teaspoon each cloves, nutmeg, cinnamon.
 - 2 cups raisins.
 - 1 cup candied pineapple.
 - 1 cup chopped nuts.
 - 1 cup citron, orange and lemon peel.
 - 1/2 cup brandy.
 - 2 squares chocolate.
 - 2 tablespoons hot water.
 - 5 egg whites.

Sift together, flour, spices, soda and baking powder. Cream butter, sugar and yolks. Add chocolate melted with hot water, then add a portion of the dry ingredients. Add all ingredients, mixing carefully and folding in beaten whites last. Bake 3 hours at 250 degrees. (Be sure to use heavy waxed or greased paper in the pan).

- Dark Fruit Cake**
- 1 cup butter.
 - 1 cup brown sugar.
 - 1 cup molasses.
 - 6 eggs, beaten.
 - 1/2 cup cream.
 - 4 cups flour.
 - 1/2 teaspoon soda.
 - 2 teaspoons baking powder.
 - 1/2 teaspoon cloves.
 - 1/2 teaspoon mace.
 - 1/2 teaspoon cinnamon.
 - 2 pounds raisins.
 - 1 1/2 pounds citron, candied lemon peel, cherries, etc.
 - 1 cup chopped nut meats.
 - 1/2 cup wine (or fruit juice).
- Cut fruits and soak in the wine overnight. Sift flour and spices together with soda and baking powder.

Cream butter and sugar, add part of flour, mix them, gradually all other ingredients. Mix well and bake at 250 degrees for 3 1/2 hours.

Honey Fruit Cake

- 1 cup shortening.
- 3 eggs, beaten.
- 2 1/2 cups flour.
- 1/2 teaspoon each salt, cloves, nutmeg, allspice, cinnamon.
- 1/2 teaspoon soda.
- 1/2 cup cream of tartar.
- 1/2 cup each citron, candied cherries, pineapple, orange and lemon peel.
- 1/2 pound each figs, raisins, dates, prunes.
- 2 cups chopped nuts.
- 2 cups honey.
- 1/2 cup coffee (or fruit juice).

Put fruit through food chopper (using coarse knife), and pour the honey over it. Let stand overnight (or several days). Cream shortening and sugar. Sift dry ingredients together. Combine in usual manner. Bake at 250 degrees for three hours.

Light Fruit Cake

- 2 cups white sugar.
- 4 cups flour.
- 8 egg whites, beaten.
- 2 teaspoons salt.
- 2 teaspoons baking powder.
- 1 pound almonds.
- 1 pound citron.
- 1 1/2 pounds light raisins.
- 1/2 pound dried apricots.
- 1/2 pound candied pineapple.
- 1/2 pound candied cherries.
- 1 cup coconut.
- 1 teaspoon orange extract.
- 1 teaspoon lemon.
- 1/2 cup canned peach juice.

Mix in usual manner, folding egg whites in last. Line pan (or pans) with 3 layers of oiled paper and spread about 3 inches deep. Bake at 325 degrees two hours.

Small Fruit Cake

- 1/2 cup butter.
- 1 cup sugar.
- 1 egg.
- 1 cup sour milk.
- 1 teaspoon soda.
- 1/2 cup chopped nuts.
- 2 cups flour.
- 1 teaspoon allspice.
- 1/2 teaspoon cloves.
- 1 cup raisins.
- 1/2 cup citron.
- 1/2 cup candied fruits.
- 2 teaspoons lemon extract.

Mix in conventional way and bake at 325 degrees for one hour.

"Prepared" Cake

Ask your grocer for any of the nationally advertised fruit cake mixtures and follow directions given on package.

Dynamite Mixed With Coal

CHEYENNE, Wyo. (UP)—Luck was with Austin Trumbull when he started to fire his furnaces for one of the season's first cold spells. As he prepared to throw a shovel full of coal in the fire he noticed a stick of dynamite in the fuel. Further investigation disclosed three sticks of the explosive.

Celebrated Anniversaries

WORCESTER, Mass. (UP)—A silver wedding anniversary and a silver wedding anniversary were celebrated jointly by mother and daughter. Mr. and Mrs. Carl E. Nyström observed their 50th wedding anniversary and Mrs. and Mr. Carl Landgren, daughter and son-in-law, celebrated their 25th wedding anniversary.

CRACKERS HELP IN THANKSGIVING FEAST PLANNING

From the first course to the last Cracker Cookery come to the aid of the Thanksgiving hostess, to save her time, and to give her new, tempting and economical dishes to delight her guests.

In the first course the hors d'oeuvres or canapés may be made most enticing with the use of crisp crackers instead of toast. Then with the soup you will of course want to serve flaky crackers to bring out the full flavor. But although the most common uses for crackers are as an accompaniment to soup, salad or cheese, this by no means exhausts their possibilities.

New Stuffings—With Crackers.

Take Thanksgiving stuffings, for instance. An unusual stuffing that brings out all the good turkey flavor by contrast, is made with sausage and cracker crumbs as a base. Serve it with plenty of rich giblet gravy, and the turkey's social success is assured. And if it isn't turkey that you're going to have, but chicken, goose or duck, then there are cracker stuffings suitable to each.

And in the dessert cracker cookery comes to the hostess' aid. Deep apple pie made with cracker crumbs, for example, calls for only half the usual amount of shortening. It is made by sprinkling the apples with crisp, flaky cracker crumbs, which turn beautifully brown after a few minutes association with the oven. With its abundance of juice and a topping of whipped cream, this deep apple pie will bring sighs of delight when you serve it.

Sausage Stuffing for Turkey.

- 1 lb. sausage meat
- 10 Snow Flake Soda Wafers, crumbled (1 1/2 cups)
- 2 eggs
- 1 tsp. salt
- 2 cups chopped celery
- 2 1/2 cups water.

Combine all ingredients and mix well. Makes 6 cups.

If it isn't turkey you crave, but chicken, goose or duck, then here are the makings of stuffings suitable to each:

Peanut Stuffing for Duck.

- 20 Snow Flake Soda Wafers, crumbled (1 1/2 cups)

- 1 cup shelled peanuts
 - 1 cup cream
 - 1 tsp. minced onion
 - Salt and pepper.
- Combine all ingredients and mix thoroughly. Makes 3 cups.
- Apricot Stuffing for Goose.**
- 2 cups mashed cooked apricots
 - 30 Honey Maid Graham Crackers
 - 1 tbsp. sugar
- Into apricots stir crumbled crackers and sugar. Makes about 4 1/2 cups.
- Orange Stuffing for Chicken.**
- 20 Snow Flake Soda Wafers, crumbled
 - 1 cup water
 - 1/4 cup orange juice

1 tsp. grated orange rind
1 tsp. minced onion
1-3 cup butter, melted
1/2-1 tsp. salt.

Mix all ingredients together and use to stuff fowl. Makes about 2 1/2 cups. When preparing to serve, garnish with thin slices of orange.

SALEM, Nov. 22.—(AP)—Thomas A. Moore, escaped convict from the Arkansas state penitentiary, was extradited to that state today by Governor Fred E. Kiddle. Moore was arrested in Portland. He escaped last June.

Use Mail Tribune want ads.

NEW UNION ANTI-FREEZE Won't FOAM!

GUARANTEED NOT TO FOAM OR EVAPORATE • ONE LOW-COST FILLING PROTECTS DOWN TO 40° BELOW — ALL WINTER LONG!

PROTECT your radiator today with new Union Improved Anti-freeze. You save nothing by delaying, you only increase the risk of costly damage to your car.

It is guaranteed not to foam; doesn't waste through spilling over, evaporate or boil away—even on warm days. That's why, when directions are followed, one fill lasts all winter.

Union Improved Anti-freeze contains no acids or caustics, does not attack metal, rubber or lacquer.

And the cost is surprisingly low for an entire winter's protection. Price \$2.50 a gallon at all Union service stations, and hundreds of independent dealers. Fill today.

\$2.50 GALLON

UNION Improved ANTI-FREEZE GUARANTEED NOT TO FOAM

YOUR GROCER CAN HELP YOU TO Keep on the Sunny Side of Winter

RAW, bleak days bring a change in living habits. You get less outdoor exercise—less vitalizing sunshine. At this time of year you must maintain your body in good condition to help ward off common winter infections.

Your grocer can help you to sunny living. On his shelves you'll find Kellogg's ALL-BRAN, the cereal that helps keep you free from common constipation, due to insufficient "bulk." This ailment is the most frequent cause of sluggish days, loss of appetite and energy.

The "bulk" in ALL-BRAN is gentle. It resists digestion better than the fiber in fruits and vegetables, so it is often more effective. ALL-BRAN also furnishes vitamin B and iron.

Get Kellogg's ALL-BRAN in the red-and-green package at your grocer's. Two tablespoonfuls daily are usually sufficient. With each meal, in severe cases. If not relieved in this way, see your doctor.

Unlike cathartics, the same amount of ALL-BRAN continues to be effective when served regularly. Sold by all grocers. In the red-and-green package. Made by Kellogg in Battle Creek.

Mother told me why Calumet bakes better

"It's Really Two Baking Powders in One!"

A QUICK ONE for the mixing bowl—its action set free by liquid. It starts the leavening properly.

A SLOWER ONE for the oven—its action set free by heat. It protects the batter of dough all through the baking!

That's why your baking is bound to be better with Calumet's Double-Action!

CALUMET THE DOUBLE-ACTING BAKING POWDER

A product of General Foods