

City's First Fire Lads Swap Tales of Pioneer Experiences at Reunion

Looking back over a quarter century, to the time when they answered the cry of "Fire!" with clumsy hand-drawn hose carts, 23 old time fire ladders spent a memorable day at the Medford fire hall yesterday in a reunion of firemen of 25 years ago.

Old times came back with every handshake and eye twinkle as the old timers gathered during the day, inspecting the modern fire hall and equipment, chatting about how things change, and sitting down in the evening to the climax—a real firemen's turkey dinner.

But there was one thing the firemen missed. There was no call. Had there been a fire last night, while these veterans were patting the red hoods of Medford's fire trucks, it probably would have been too bad for the fire.

From many parts of Oregon and even northern California, firemen arrived in ones and twos throughout the day, first visiting old friends and relatives in the city. Lunch was served at noon, and the group grew in size during the rest of the day until the banquet, pronounced excellent, was spread by P. C. ("Sody Pop") Bigham.

At a short business meeting minutes of some of the old meetings were read and letters from some of the old timers who were unable to attend opened. The minutes of the first firemen's reunion, held March 14, 1910, were read, and it was unanimously agreed to hold a similar reunion five years hence, when firemen of 30 years ago will reassemble.

Outstanding in the group were three charter members of Medford fire department: Eugene Amann, 64, chief 25 years ago; D. T. Lawton, 63, and Ernest Langley, 67, all members of the first fire department Medford had, the Medford Protection Fire Hose Co., organized some 40 years ago.

Ex-Chief Amann, now living at Wolf Creek, observed a great many changes in methods of fire fighting. When "Gene" was chief, the department possessed only hose carts and one horse-drawn wagon. In 1912 Medford's first auto truck was introduced into use, and served faithfully despite the first hoos from the public, until only five years ago.

One of the tales told by the most reminiscent of the fire ladders brought back the days of 1910, when fire ordinances were nearly as few as automobiles. One day, the story ran, a heavy barn at Eighth and Riverside caught fire.

All hands reached the scene and

set to work laying out the line, but it so happened that the mayor at that time was out of town, and the acting mayor, passing by, ordered Chief Amann to remove the hose from the street so as not to block traffic. Chief Amann refused and soon had the blazing barn under control. He was later taken before the mayor, who complimented him upon his sense of duty.

Another fire, one of the hottest the firemen could recall, was the burning of the old opera house at Eighth and Front streets. The building was demolished in less than 20 minutes, but the firemen kept the flames from spreading to other frame buildings not ten feet away.

When the old Washington school at West Main and Oakdale burned to the ground, Ernest A. Langley intercepted the cart on its way up Main street and guided the tongue by hand through the crowd. Gordon Schermerhorn drove the buggy and Gene Amann led the hose cart by a rope. The only firemen on the scene for some time, these three were unable to combat that spectacular blaze.

Then, as now, the duties of the fire department were not only to fight fire, and when the big flood of the '30s reached Medford, the firemen were the first at salvage work. It was told how one fireman, as the Main street bridge left its moorings and swept downstream, tied a rope to it from an apple tree. When the rope tightened it snapped like a string. A barn, with haystack, chickens and all, came floating downstream, the firemen recalled. They relived these and many other experiences.

Those who attended the reunion were:

Eugene Amann, former chief, Wolf Creek; H. D. Ling, his assistant, Treka; H. T. Haswell, secretary, Medford; J. E. Dent, Roseburg; Harry Young, Dorris, Cal.; Ernest Langley, Jacksonville; Herman Fredenburg, J. H. Butler, P. C. Bigham, P. E. Redden, H. L. Wilson, H. N. Butler, George Eads, Everett Eads, C. A. Hamlin, Horace Roberts, D. T. Lawton, J. A. Perry, J. J. Oberbrugg, T. K. Flynn, Clarence Bousman, Charles Roberts, W. J. Fredenburg, all of Medford.

Guests of honor were George W. Porter, Chief Roy Elliott, Police Chief Clotius McCredie and Sheriff Sid I. Brown.

Two of the old-time firemen who attended the reunion of 20 years ago passed away recently. They were J. W. Lawton, former chief, and Tom Merriman.

DAVIDSONS BEFORE MYSTERY DEATH



Intimations of murder entered the inquest at Pinehurst, N. C., into the death of Mrs. Elva Statter Davidson, bride of two months and heiress to the Statter hotel fortune. Her husband said he "happened to be in love with Mrs. Davidson" and was "not interested" in her money after he was asked about her will which left him \$100,000 and an annuity. Mr. and Mrs. Davidson are shown shortly after their marriage (Associated Press Photo)

KELVINATOR LINE FOR WEEKS & ORR

The well known Kelvinator line of electric refrigerators will be handled in Medford by Weeks & Orr's furniture store, according to an announcement today by A. E. Orr, head of that concern. The newest creations of the Kelvinator company, featuring models for every requirement at a wide range of prices, will be regularly shown at this Medford firm.

"Scores of new features make the Kelvinator an outstanding value in the field of electrical refrigeration," Mr. Orr said today. "Among these features are Kelvinator sliding fruit basket, finger tip latch, dry cube tray, rearranging shelf, ice tray release, and automatic electric light. Among other interesting Kelvinator features are the novel food wheel and hinge shelf."

Sentinel, all-porcelain interiors, with acid resisting food compartment bottoms that are easy to clean and keep clean, mark the new 1935 Kelvinator. The boxes are styled in line with the present day modernistic trend, while mechanical features include finger-tip temperature control, 12 additional freezing speeds, a start and stop switch, embodying automatic overload protection to prevent blown fuses, and Kelvinator's well-known automatic defroster.

BIRTHS

Mr. and Mrs. Ray Bagnsdale of Lake Creek are the parents of a baby boy weighing eight pounds, two ounces, born Sunday at the Community hospital.

SERA Design Class Gaining Interest

Considerable interest has been displayed in the SERA design and home beautification class meeting twice a week at the Senior high school, in room 5. Some of the students have already begun to apply what they have learned to the practical problems of everyday life, including the making of tables and favors. Tonight at 7 o'clock the class will meet for the preliminary study of that engrossing subject, color. Anyone interested is invited.

Noted Inventor Dies

NEW YORK, March 12—(AP)—Prof. Michael I. Pupin, 76, world-famous inventor and Columbia University scholar, died today.

Be correctly corrected in an Artist Model by Ethelwyn B. Hoffmann.

Use Mail Tribune want ads.

COTTON PICKING MACHINERY MAY BRING NEW ERA

Device Now Being Perfected Which Will Replace Mule, Negro and Plow—Social Problem May Result

By HARMAN NICHOLS
United Press Staff Correspondent
CHICAGO (UP)—The Old South stands at the gateway of a new era, agricultural experts said recently.

The cotton picker, a mechanical device now being perfected, may replace the mule, the negro and the plow.

This new implement, which manufacturers have been striving to perfect for nearly half a century, also may present a serious social problem in the lives of people living in one-sixth of the land area of the United States.

Difficult Task

A member of the firm of the International Harvester Company, which exhibited a cotton picker during the first summer of a Century of Progress, said:

"Although we have been working on details of such a machine for many years, no successful one has been completed. It is only a matter of a short time, however, until these pickers will be put into practical operation."

An article in the American Mercury by Oliver Carlson stirred up much comment on the possibility of a revolution in cotton.

The Mercury's article outlined the growth of the cotton kingdom, beginning with Eli Whitney's gin, with its ingenious method of separating the cotton seed from the cotton fibre. The writer contrasted the North, with its efficient and numerous factories and numberless industries with the South, which sucks its livelihood from a solitary endeavor.

Designers Texans

Designers of the new device, which someday will send thousands of Negroes into another occupation—they know not what—John D. Rust, and Mack D. Rust, were born and raised on a Texas cotton plantation. From earliest boyhood they were compelled to engage in the back-breaking task of picking cotton. The brothers spent nearly ten years experimenting with the new machine.

The first test was made in the stubbled fields of Texas, where a fair degree of efficiency of the machine was reported. After more tests in the Mississippi delta region, where cot-

ton grows as high as three and a half or four feet, the brothers were well on their way to creating a machine which was simple, inexpensive and durable.

During one experiment the machine was said to have picked more cotton in seven and a half hours than a good hand picker could pick in an entire season, three and a half months.

Oregon Weather

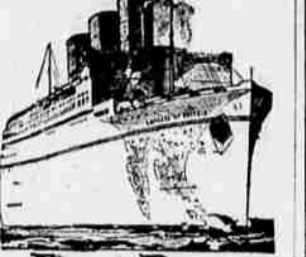
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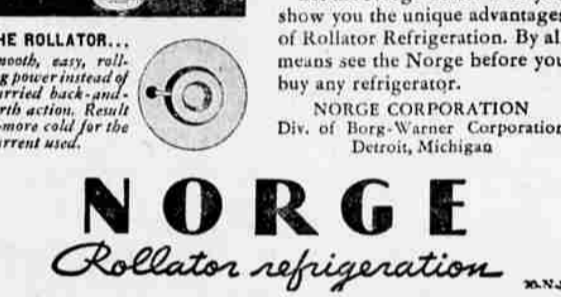
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MODERN METHODS IN COOKING MEAT BLAST OLD IDEAS

Low Temperatures Found Best for Tender Cuts As Well As Tough — Tender Roasts Cooked Uncovered

CORVALLIS—(Sp.)—Many practices in meat cookery that women have believed to be correct and have practiced for many years have now been discarded by home economics research workers in favor of newer methods, some of which are exactly opposite, says Miss Lillian Taylor, instructor in foods and nutrition at Oregon State college.

Cooking at a low temperature has long been regarded as essential for tough cuts of meat, but it is now also considered the best method for cooking the more tender cuts as well, Miss Taylor says, as it gives a juicier, and more tasty piece of meat. Meat cooked at a high temperature tends to become tougher the longer it is cooked.

Cook Roasts Uncovered.

Roasts from the more tender cuts of meat, except veal, are now being cooked uncovered. When the roaster is covered the steam gathers on the lid and drips on the meat, preventing browning and washing off much of the flavor, says Miss Taylor. It is well to use a rack in the roaster to hold the meat up out of the gravy, she points out, and if the roast is placed on the rack fat side up it requires very little basting.

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oven is no longer considered the best procedure, according to Miss Taylor. The main purpose of searing is to give flavor and brownness and if a roast is cooked long enough it will brown and will develop a fine flavor, she says.

Salting Aids Flavor.

That meat should not be salted before it is cooked is another theory that has now been abandoned, Miss Taylor reports. It is now believed that salt is absorbed into the raw meat and gives a better flavor, and while it does tend to draw out some of the juices, these go into the gravy and are not lost.

Pork is cooked in much the same manner as beef, but at a little higher temperature and for a slightly longer time, Miss Taylor says. Veal, because of the greater amount of connective tissue, and its tendency to dry out, is still roasted, generally, in a covered pan.

Mrs. Victor Bursell Hostess At Sunday School Class Meet

CENTRAL JOINT, March 12—(Sp.)—Disregarding the threatening weather, the large Sunday school class of Mrs. Victor Bursell assembled at her home Friday afternoon. The session opened with group singing, led by Mrs. Young, after which Mrs. Scott took charge of the meeting opening with prayer, roll call being answered with bible verses. Committee reports disclosed that much good work is being done in a practical way.

Entertainment program, under the leadership of Mrs. Eide, assisted by Mrs. Hermanson and Mrs. Lewis, was unique, and favorable to moving about and getting acquainted with one's neighbor.

Delicious refreshments were served by Mesdames Lacey, Pierce and Bursell.

Included among those present were Mesdames Sarah Vincent, Clara Vincent, Martha Hugger, Gertrude Furry, Mary Casey, Lois Young, Emma Conner, Hazel Tyrell, Bertha Tethrow, Edna Marie, Viola Lammpan, Dora Jones, Mattie Smith, Erna Hedegeth, Rose Hermanson, Lettie Gregory, Martha Gregory, Tyrell, Bertha Tethrow, Edna Marie, Viola Lammpan, Dora Jones, Mattie Smith, Erna Hedegeth, Rose Hermanson, Lettie Gregory, Martha Gregory, Roberta Gregory, Ida Henderson, Elizabeth Scott, Ruby Powell, Mary Coker, Louise Cahb, Ethel Feischer, Mae Richardson, Vera Lewis, Ella Foley, Merle Oberchain, Floretta Anderson, Coris Eide, Wiley Lacey, Pierce, Meads, Cary Doss, Misses Mary Mes, Maury and Madeline, Bertha Bursell.

Mrs. Adren Tyrell of Jacksonville road will be hostess to the class on April 12.

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Minstrel Show At Griffin Wednesday

GRIFFIN CREEK, March 12—(Sp.)—An interesting entertainment is scheduled for 8 p. m. Wednesday at the school house here when the Howard school will present a minstrel show under auspices of the Griffin Creek P. T. A. A small admission will be charged.

The cast includes:

F. Newton, M. Swing, B. Brock, F. Barker, W. Ricks, Ivan Newton, Stanley Gustin, Martin Northcroft, H. Norcroft, O. Humprey, H. Gustin, R. Guy, Mrs. R. Crawford, Mrs. C. Gustin, Miss C. Reese, Mrs. Brunson, Mrs. B. Brock, Mrs. H. Northcroft, Maxine White, director, Mrs. Minnie Guy, piano, arian Moore.

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