

TWAIN MEMORIAL IS DEDICATED BY OLD HOME TOWN

Hannibal, Missouri, Lighthouse Overlooks Mississippi Where Young Clemens Gained Inspiration

WASHINGTON, D. C.—(Sp.)—Dedication of a memorial lighthouse on Cardiff Hill, overlooking the Mississippi river at Hannibal, Missouri, recently opened the centennial celebration of the birth of Mark Twain (Samuel L. Clemens). Other ceremonies are being planned in Elmira, New York; Hartford, Connecticut; New York City, and Bermuda—all of which were intimately connected with the later life and writings of the famous humorist.

"As the 'little white town' described in the novels 'Huckleberry Finn' and 'Tom Sawyer,' Hannibal is perhaps the best-known small town in the United States," says a bulletin from the Washington, D. C. headquarters of the National Geographic Society.

Now a City of 23,000 "Countless thousands of readers in many lands (Mark Twain's works have been translated into a score of languages) know Cardiff Hill, Jackson and Turtle Islands, McDougals' Cave, the Mississippi River, and the whitewashed board fence which form the background for the most popular stories of American boyhood ever written.

"Meanwhile the 'little white town' has grown up into a busy community of 23,000 persons—the seventh largest city in Missouri and the fourth industrially. Its steamboat landing, where the youthful 'Sam' Clemens was inspired by the stories and legends of daring pilots and imaginative negro roustabouts, is no longer as important commercially as its railroad lines, trunk highways, shoe factories, cement works, car shops, and woodworking plants.

"Yet Hannibal has never forgotten its most famous son. His boyhood home, the house built by his father in 1844, is preserved by the city as a shrine and museum. It contains a unique collection of relics, and many articles of household equipment which give an excellent idea of how people of ordinary means lived in a Mississippi river town during the 'forties' and 'fifties' of the 19th century.

"Atop Cardiff Hill which Mark Twain describes as 'green with vegetation, and just far enough away to seem a Delectable Land—dreamy, reposeful, and inviting,' rises the new memorial lighthouse, an octagonal shaft 75 feet high, whose beacon sheds its rays on all the scenes of the writer's youth.

"North of Cardiff Hill, a bit of wooded highland has been set aside as a public park. Here, overlooking the long reaches of the river he loved so well, stands a bronze statue of Mark Twain. From Inspiration Point, the Mississippi is a thing of beauty on moonlight summer nights, when the shimmering surface of Old Man River is dotted with pleasure craft, and, now and then, the lights of a large excursion steamboat.

New Bridge Across Mississippi "Just under the foot of the hill stands another memorial—the Huck and Tom monument. Bronze figures depict two carefree, barefoot boys, swinging along in search of adventure. The old swimming hole and fishing bank along the Mississippi, near the Huck and Tom monument, is today the scene of construction activities for a \$1,000,000-highway bridge being built across the river.

"Two miles south of Hannibal is McDougals' Cave, whose gloomy recesses and legendary lore offered such a rich setting for the adventures of 'Huck' and 'Tom.' Today it is called Mark Twain Cave, its bats have been banished, and gates and a watchman preclude its use as a refuge for criminals, such as 'Injun Joe.' But one may still see the cryptic marking 'No. 2 under the cross,' and scores of

HEIR TAKES JOB AT SMALL PAY



John Jacob Astor III, scion of one of America's oldest and wealthiest families, at his desk in the International Mercantile Marine company offices in New York as he started work on \$25 a week. He is assistant to Captain Frederick Fender (left), assistant marine superintendent of the firm. (Associated Press Photo)

names and dates carved in the rocks, or smoked on them with candles.

"Citizens of Hannibal also point out the home of Becky Thatcher, Tom Sawyer's sweetheart, who in real life was Laura Hawkins, the site of the printing of Orion Clemens, where his younger brother 'Sam' served as a printer's apprentice and gained the first knowledge of the world of letters; a street renamed Mark Twain avenue; and a dozen other places that link fact and fiction so intimately in this historic old town, affectionately masked under the name of 'St. Petersburg' in Mark Twain's writings.

"Another Missouri community shares honors with Hannibal during the centennial. The little village of Florida, about 39 miles southwest of Hannibal, is the actual birthplace of the writer, but his family moved to Hannibal when Samuel was four years old. As the humorist spent all of his boyhood and part of his young manhood in and about Hannibal, the city has always claimed him as a native son. Strictly speaking, however, 'Mark Twain' is a stranger to Hannibal. The pen name 'Mark Twain' (a riverman's call meaning two fathoms, or twelve feet) was not adopted by the famous humorist un-

til he was a newspaperman in Nevada years later.

"Early this spring Hannibal will open a special Mark Twain Museum in a bank building about four blocks from the Clemens' home. Here will be displayed a loan exhibition of original manuscripts and personal belongings of the writer. During the summer there will be a Homecoming Pageant, a Tom Sawyer's Day, an Old-fashioned Singing School, contests, and other activities. The celebration will close with a banquet at Hannibal on Mark Twain's birthday, November 30."

Indian Burial Ground Found

KARNES CITY, Tex. (UP)—An old Indian burial ground was uncovered by relief workers digging in a caiche pit near here recently. In the graves human and dog bones were found intermingled. Each body had been placed in a stone coffin, with a flat rock for a cover. The bodies were covered with sand.

His Boots 60 Years Old

TWO RIVERS, Wis. (UP)—Julius Buschmann, 100-year-old Forestville resident, still has a pair of boots made for him more than 60 years ago by Charles Tesmer, 85, former Manitowoc bootmaker.

MOUNTAIN TUNNEL TO PUT WATER ON COLORADO PLAINS

Four-Mile Bore Through Rocky Mountains Will Enable Cultivation of Arid Land of Crowley County

WASHINGTON, D. C.—(Sp.)—Engineers have bored a four-mile tunnel through the Colorado Rockies to deliver water from the western slope of the mountains to the thirsty Colorado plains below the eastern slope. The bore pierces the continental divide near Independence Pass.

"When Colorado 'turned her attention from mining to agriculture, she found herself severely handicapped by an inadequate water supply," says a bulletin from the Washington, D. C. headquarters of the National Geographic Society. "In the eastern portion of the state were fertile plains but little water; in the west, an abundance of water but less land suitable for irrigation. Rainfall on the plains averages 12 inches a year, and even then most of it falls in a few summer cloudbursts that do more damage than good. Four great rivers rise in Colorado's mountains—the Colorado, Rio Grande, Arkansas, and Platte. At present almost all of the state's unused water escapes through the Colorado basin. Pioneers Avoided Rockies.

"Thus the mountains are a barrier to the farmer in eastern Colorado as, three quarters of a century ago they were a barrier to the pioneer. For many years westward travel avoided Colorado. The Oregon Trail passed to the north and the Santa Fe trail to the south. Then the lure of gold and furs brought trappers and prospectors, and the conquest of the Colorado Rockies was begun. Now railroads and highways cross the divide in a dozen places. Independence Pass, just north of the recently completed tunnel, has an elevation of 12,095 feet, and is the site of the highest transcontinental automobile highway in North America.

"Buried 2900 feet below the summit of Star Mountain, the tunnel is 10,500 feet above sea level. On the west slope of the Rockies a canal collects water from small creeks that have previously fed the Roaring Fork of the Colorado river. When early in May the gates of the new tunnel are opened, this water, originally destined for the Pacific, will start on a 225-mile journey east-

ward. From the tunnel it will empty into Lake creek, and flow down through a narrow, wooded canyon to Twin Lakes reservoir. Twin Lakes fills a small valley carved out by glacial ice. Above it rises Mount Elbert, Colorado's highest peak.

"Crowley County to be irrigated. "Below the reservoir the water will be carried by the Arkansas river. Through Wild Horse canyon it will flow, under the shadow of the college peaks—Harvard, Yale and Princeton—past the industrial town of Salda, down into the cool depths of the Royal Gorge, and out onto the dry plains east of Pueblo. There it will turn the arid land of Crowley county into fields of alfalfa, sugar beets, corn, cantaloupes, and grain.

"Geography and climate have combined to make this engineering project a difficult one. Working at an altitude of nearly two miles a man can do only 60 per cent as much work as he can at sea level. Transportation also made the construction of the tunnel difficult. Only four miles of tunnel separate the camps at east and west portals, but when deep drifts block the mountain passes, it is a 200-mile trip by road from one camp to the other.

"The region is one of the wildest in the Rockies. From the top of Independence Pass a sea of bare, jagged peaks reaches in a circle to the horizon. Stunted evergreens mark the straggling timberline across their slopes. Lower down are dark forests of spruce and fir, lightened with patches of aspens, whose leaves turn to clear gold under autumn frosts. Even the names on the map have a pioneer ring—Deadman Gulch, Grizzly Peak, Frying Pan Creek, Lost Man Creek, Roaring Fork, and Petroleum lake.

"The romance of gold and silver clings to mountain and stream in this region. Narrow trails zigzag up rocky slopes to old cabins and deserted shafts. Prospectors still hope to make a lucky strike. Last summer there was evidence of renewed activity about the old camp of Independence, abandoned 30 years ago. Aspen on the west slope, and Leadville on the east, were both ancient camps in the eighties. Leadville, in fact, was once the second city of Colorado. Discovery of silver-bearing lead in the upper valley of the Arkansas changed Leadville from a log cabin settlement to a city of 30,000. When silver slumped the city dwindled to a town, but mining operations have never ceased. Zinc, gold, copper, lead and silver are being produced there today."

CULINARY CRAFT....

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

SPRING TIME IS EGG TIME If there is one food for a "stand-by" more than any other, it must be the ever-helpful egg. When in a hurry we cook eggs. When we wish to decorate or extend in any manner, in many, many dishes, we use eggs. Ham and eggs, bacon and eggs, plain and fancy omelets, deviled eggs, egg sandwiches, etc., all down the long list of egg foods we all enjoy so commonly that we hardly appreciate how much we do depend upon this one versatile product. And the nice part of it is that we are being provided with concentrated food and vitamins which build as well as fill.



However, there is a dreadful monotony in just plain fried or boiled eggs and we have only ourselves to blame for this condition. Also, eggs cooked by high heat are just about as palatable as leather and it's up to us to see that they are gently cooked, whether a short time or long time, depending upon the texture desired. Here are some interesting suggestions:

Eggs With Asparagus 1 can of green asparagus (hot) (or equal amount of fresh vegetable) 2 cups medium white sauce, 5 hard cooked eggs, 1/2 cup grated cheese, 2 tablespoons melted butter. Add cheese to white sauce and pour one-half of it in buttered baking dish. Cut the cooked eggs lengthwise and arrange in sauce; add a layer of asparagus, cover with remaining sauce and then place asparagus crosswise over all. Pour the melted butter over this and bake in hot oven for 20 minutes (400 degrees). (Parboiled celery may be used instead of asparagus if desired).

Scalloped Eggs With Rice 2 cups boiled rice, 1/2 cup grated cheese, 6 hard cooked eggs, 1 pint milk, diced.

2 cups cream sauce. Combine rice with cream sauce and one-half cup cheese and place half of this in well buttered dish. Place the cooked eggs on this bed and cover with remaining rice combination to which diced pimiento has been added. Season to taste and sprinkle with remaining cheese. Bake at 350 degrees for 25 minutes.

Egg Timbales 4 cups scalded milk, 6 eggs, slightly beaten, 2 teaspoons minced parsley, Salt and pepper. Combine all and pour into well oiled muffin tins. Bake at 375 degrees until firm (about 20 minutes).

Eggs and Shrimps 4 hard cooked eggs, 1 cup shrimp, 1 tablespoon minced onion, 2 cups medium cream sauce, 1/2 pimiento. Buttered crumbs. Slice eggs and add with seasonings

and shrimp to the white sauce. Pour into greased baking dish. Cover with buttered crumbs and bake at 450 degrees for 15 minutes. (This is especially good with corn bread and a green salad for a springtime supper).

Tolo

TOLO, March 29—(Sp.)—Thornston Robinson, ill with typhoid fever in a Medford hospital, is holding his own. His brother Noble and Mrs. Morris Divine visited him Thursday. Walter Smith of Ashland is visiting at Pine Tree camp. G. A. Baker of Pine Tree camp is confined to his room, suffering from influenza.

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MRS. HART, YOUR CHOCOLATE CUP-CAKES WERE ALL SOLD BY NOON TODAY! YES, AND WE HAVE ORDERS FOR FOUR DOZEN EVERY SATURDAY. THEY'RE LOVELY—WISH I KNEW HOW YOU MAKE THEM! THAT'S SWELL, PEG. YOU'LL BE MAKING YOURSELF A NICE PIECE OF CHANGE EVERY WEEK. THOSE LADIES WERE DYING TO ASK FOR THE RECIPE. I DIDN'T TELL THEM—THE SECRET WAS CALUMET! YOU SEE—

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CHOCOLATE CUP CAKES 1 1/2 cups sifted Swans Down Cake Flour 1 cup sugar 2 eggs, well beaten 1/2 teaspoon Calumet Baking Powder 1/2 cup milk 1/2 cup butter or other shortening 1 teaspoon vanilla 1/2 cup flour, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well, then add chocolate and blend. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Pour into greased cup-cake pans, filling them 1/2 full. Bake in moderate oven (350° F.) 20 minutes, or until done. Spread with warm-minute or boiled frosting, and decorate with chopped nuts, tiny colored candies, coconut, or design of melted chocolate. Makes 10 cup-cakes. (All measurements are level.)

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