

TOPSY TURVY BOY SUFFERING FEVER

FALL RIVER, Mass., April 12.—(AP)—Jimmy Neilson of the topsy turvy stomach, was paying for a new lease on life today, buoyed by the progress of his friend, Aloysius Mollery, who played on the lawn outside.

Aloysius, 10-year old Omaha, Neb., girl, had smiled her way along the road to health after a delicate and serious operation to mend a diaphragmatic rupture. Yesterday she walked outdoors for the first time.

Jimmy, still in the throes of post operation discomfort, was running a temperature, caused, physicians said, by fluid that formed in his chest cavity. Some time today, physicians said, they would tap the cavity and draw away the fluid, just as they did on two occasions for Aloysius.

Jimmy, 13, and from San Jose, Cal., was given the opportunity to have his organs righted after he had written to Aloysius telling her of his trouble.

Fisher's Recipe Booklet Free To Housewives Here

Out of print for three years and yet in constant demand! This establishes some kind of a record for a cook book, but these are the facts about the Fisher's Sour Milk Recipe Book. During this time, though the supply was exhausted, a constant stream of requests for this book have been received at the Seattle office of the Fisher Flour Mills Company. As a result, Fishers have announced that the ninth edition is now off the press.

This new Sour Milk Cook Book is a larger, more complete book than any previous issues—thirty-two pages long, with the recipes shown in an easily followed style, and helpful information on measurements, cake baking, baking powders, and soda in sour milk cooking.

All that a housewife has to do to secure a copy is to send the mill a grocery receipt showing purchase of two Handysacks of Fisher's Pancake Flour, or one sack of any other of the larger sizes of Pancake Flour. The book will be mailed immediately, absolutely free.

Housewives will not only enjoy using this complete book on sour milk cooking, but will enjoy the Fisher's Pancake Flour. It is a thoroughly tested product of America's finest flouring mills, providing a "one minute" method of stirring up batter for pancakes and waffles.

'Pioneers' Will Seek Farm Empire In Heart of Alaska's Gold Fields

SEATTLE (AP)—Recalling frontier expansions of other lean decades, 400 young single men from relief camps will sail from Seattle April 20 to be followed soon by approximately 200 picked families—the first contingent of modern pioneers who will carve new homes in the fertile Matanuska valley of Alaska.

Unlike the pioneers of the covered wagon era, these moderns will travel in special trains from their homes in northern Michigan, Minnesota and Wisconsin to Seattle where they will take ship for Seward. From there they will go by rail again to their new homes.

Neither will they be forced to wrestle a livelihood from the soil from the moment of their arrival. The government, through the FEPA, will see that food is plentiful, tools available for clearing and planting the land and building homes, that cattle, sheep, hogs and poultry are on hand for stocking the new farms. When the ground is cleared, each family will be allotted a 40-acre tract and given a drawing account of \$3,000 to be repaid in 30 years with 3 per cent interest.

Surrounded by Willow creek, Lucky Shot and other famous gold fields, as well as one of Alaska's most productive coal fields, these hand-picked sons and daughters of the soil will raise vegetables, grains, fruits, livestock and produce dairy products. A cannery will preserve the food for distribution in the territory.

A Fertile Land
Just north of Anchorage, the Matanuska valley of more than 1,000,000 acres is said by government experts to be one of the most fertile in the world. There is a federal agricultural experimental station nearby. Wheat, giant cabbages, potatoes and other tubers, and delicious strawberries have been grown successfully in the valley, the experts say.

Alaska's new residents have been or will be selected by government investigators. Success in earning a living in their present localities, physical hardihood, steadiness and reliability are prerequisites considered.

Just a Beginning
While government officials stress statements that this first settlement must be a success before future development in other sections of the territory, it is known that Matanuska is expected to be the forerunner of a rapid but orderly development of the great northern territory.

"If this experiment is a success, and I am sure it will be," says Anthony J. Dimond, congressional delegate from the territory, "hundreds of other families will be taken north from marginal and sub-marginal lands to cultivate our fertile areas. While Alaska does not now desire statehood, success in these efforts will hasten the time when our rich land will be ready to step into the union and assume its place on an equal footing with the other states."

50-CENT WHISKEY AT LIQUOR STORES

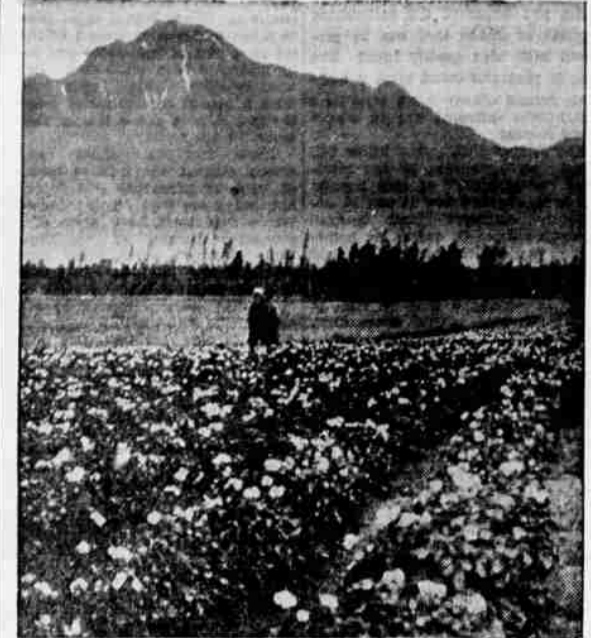
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In the shadow of Alaska's snow-capped peaks, future years may see the development of a new agricultural empire. To the Matanuska valley, shown here when the potato hills were a mass of blooms, the government is sending 400 single men and 200 families, the first contingent of an agricultural colonization project. The new pioneers will sail from Seattle, disembarking at Seward, shown on the map. From there they will go by rail to the Matanuska valley north of Anchorage.

SIX INDUSTRY DEATHS DURING WEEK IN STATE

SALEM, April 12.—(AP)—Deaths among industrial workers during the week ending April 11 numbered six, the state industrial accident commission reported today. Accidents totaled 553.

The dead were: Gus Carlson, Portland power man; Carl R. Hogan, Brookings laborer; Pete Hill, Paisley laborer; Percy L. Austin, Portland bricklayer; Glen Connor, Portland laborer; and Carroll C. Schlessler, Portland truck driver.

Groundhog Lived Near Track.
GENEVA, Ohio.—(UP)—An old groundhog that liked to live near the railroad tracks so he could watch the train go by, built his front door too near the tracks here, Merle Penhallow, with his section crew, found the old fellow decapitated.

Teachers Suffer Headaches.
PHILADELPHIA.—(UP)—Examination of health records of 5794 teachers in Philadelphia revealed that 25 per cent of them suffer severe and frequent headaches, according to Dr. Rudolph Bloom, of the Philadelphia County Medical society. Only 10 per cent of the school janitors, however, suffer from headaches, he added.

ZEPPELIN UNDAMAGED IS BRAZILIAN REPORT

RIO DE JANEIRO, April 12.—(AP)—The civil aeronautics department of the Brazilian ministry of communications, answering queries today as to whether reports from Pernambuco that the Graf Zeppelin had been damaged, replied:

"The Graf Zeppelin was moored at 8:10 a. m. without mishap."

The Condor Syndicate, business agents for the Graf Zeppelin, said the report of an accident was "absolutely false" and announced: "The Graf will start for Europe from Pernambuco at approximately 8:00 p. m."

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CULINARY CRAFT....

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

Easter Miracles
"When young Mother Hubbard Goes to her cupboard To mix up a meal a la mode, she knows her nutrition And the Electrician Helps carry her housekeeping load."

—Electrical Housewreath.

This little verse quoted today reminds us that the modern housewife will be able to join the "Easter Parade" and, at the same time, with the help of her "electrician," be prepared to serve the nicest Easter dishes in keeping with the occasion. "Happy Easter" greetings are included with today's recipes for you.

Baked Ham with Raisin Sauce
Select a ham that does not need parboiling. Wipe off with a damp cloth then place on a shallow pan in a cold oven. Set the temperature at 325 degrees and bake 25 minutes per pound. About one hour before removing from the oven, remove skin and place whole cloves in the fat at regular spaces. Sprinkle with brown sugar and close the oven again to finish baking at the same heat. Serve with the following hot sauce:

- 1/4 c vinegar
- 1 t dry mustard
- 1/2 t cinnamon
- 1/2 t cloves
- 1 glass tart jelly
- 1/2 cup raisins

Casserole of Corn and Celery
2 yellow cream corn
2 sliced celery
4 diced crackers
1 egg
Salt and pepper to taste
1 T butter

Beat egg slightly and add corn, celery, crushed crackers and season to taste. Pour into buttered baking dish and dot with butter. Bake in the oven with steam the last hour of cooking. Baked sweet potatoes may be cooked in the oven at the same time.

Vegetable Ring
Steam enough parsnips to make 3 cups of mashed vegetable. Beat 2 eggs slightly and blend with 1/2 cup of milk and fold in the mashed parsnips. Pour this, seasoned to taste, into a well greased mold and bake at 350 degrees for 45 minutes. Turn onto a flat serving dish and fill with fresh steamed new peas and fried mushrooms.

Orange and Prune Salad
4 large oranges
16 large cooked prunes
2 T minced parsley
1/2 c mayonnaise

Remove the stones from cooked prunes which have been chilled. Mix the parsley with the mayonnaise and stuff the prunes. Pare the oranges and slice. Arrange slices or orange on center of lettuce and place stuffed prunes on either side of slices. Chill and serve with French dressing.

Daffodil Cake
1 c sifted cake flour
1 1/2 c sifted sugar
1 c egg whites
4 egg yolks
1/2 t salt
1 t cream of tartar
1/2 t vanilla
1/2 t orange or lemon extract

Sift the flour and 1/4 c of sugar together four times. Beat the egg whites with the salt until foamy, add the cream of tartar and continue beating until stiff enough to hold "peaks." Beat in remaining sugar, 2 tablespoons at a time then fold in the flour very carefully. Divide into two parts and to one add the vanilla. Beat yolks until thick and yellow and add to second part with the orange extract. Place by large spoonfuls into angel food pan, alternating colors. Place in cold oven and set control at 275 degrees for 30 minutes; increase

to 325 degrees for another 30 minutes. Remove and invert until cold.

Orange Layer Mousse
2 t plain gelatin
2 T cold water
6 oranges, juice and rind
1 lemon, juice and rind
1/2 c sugar
1 pint whipping cream
4 T powdered sugar
1 t orange extract

Soak gelatin in cold water and melt over hot water. Combine with fruit juices, rind and sugar and beat until the sugar is melted. Pour into freezing tray and cool, then cover with whipped cream, which has been sweetened with powdered sugar and seasoned with extract. Freeze quickly.

Meteorological Report

April 12, 1935.
Forecasts:
Medford and vicinity: Cloudy tonight and Saturday; cooler Saturday.
Oregon: Cloudy tonight and Saturday; cooler in the interior Saturday.

Local Data.
Temperature a year ago today:
Highest, 81; lowest, 45.
Total monthly precipitation 0.73 inches.
Excess for the month 0.24 inches.

Total precipitation since September 1, 1934, 14.45 inches.
Deficiency for the season, 32 inch.
Relative humidity at 5 p. m. yesterday, 31 per cent; 5 a. m. today, 83 per cent.

Tomorrow: Sunrise, 5:33 a. m.; sunset, 6:41 p. m.

Observations Taken at 5 A. M., 120th Meridian Time

CITY	High Temp.	Lowest Temp.	Precipitation Part 24 Hrs.	Weather
Boise	64	50		Cloudy
Boston	38	30		Cloudy
Chicago	44	40	.70	Rain
Denver	42	28		Clear
Eureka	56	46		Cloudy
Helena	56	32		Clear
Los Angeles	76	52		Clear
MEDFORD	72	47		Cloudy
New York	50	38	.10	Cloudy
Omaha	40	34	.02	Clear
Phoenix	84	52		Clear
Portland	74	54		Cloudy
Reno	64	38		Clear
ROSEBURG	72	44		Clear
Salt Lake	58	42		Clear
San Francisco	68	50		Cloudy
Seattle	74	46		Clear
Spokane	68	44		Cloudy
Walla Walla	70	54		Cloudy
Washington, D.C.	54	40	.14	Cloudy

AFTER SCALP OF SALEM FIRE CHIEF

SALEM, April 12.—(AP)—Dismissal of Harry Hutton, Salem fire chief for the past 20 years, will be asked in a resolution to be laid before the city council next Monday night, members of the fire department committee of the council said last night.

The resolution will state that Hutton's removal is necessary for the efficiency of the fire department, committee members said.

Chief Hutton yesterday declared that his "scalp was being sought" by the fire department committee, and asserted that "if the committee thinks I am going to resign when I don't know what I am resigning for, they'll have to guess again."

Sentenced for Tree Theft.
SHENANDOAH, Pa.—(UP)—Theft of 17 trees from the Shenandoah borough watershed, cost John Burskey his freedom for one year and two months. Arraigned on the charge he pleaded guilty and was fined \$25 for each tree and costs, all totaling \$460. He told officials he would serve out the sentence at a \$1 a day rate.

Schilling Mustard
More zest
More flavor

Buy now and save
Kellogg's GREAT SPRING SALE

SEASON'S BIGGEST VALUE

Cut food costs while this sale lasts! Crisp, delicious Kellogg's Corn Flakes—your family's favorite cereal—now featured as a special in the great Spring Sale!

Change to crispness! Order several packages from your grocer today. Serve Kellogg's for breakfast, lunch or supper. Nourishing. Ready to eat with milk or cream. Always oven-fresh. Made by Kellogg in Battle Creek.

LYONS
How to Serve
Dry Gin

The most popular use for Dry Gin is in making a Martini Cocktail. Lyons Dry Gin is distilled according to a time-honored formula, from imported juniper berries and other carefully chosen ingredients.

DRY MARTINI, 2 parts Lyons Dry Gin, 1 part Lyons French Vermouth, dash of Lyons Orange Bitters, stir with ice. Twist piece of lemon peel over glass and serve with an olive or cocktail onion.

Free Recipe Folder
Write for free folder, "How to Serve Lyons Wines, Cordials and Liqueurs."

THE G. LYONS & BAAS CO., INC.
1545-16th Street, San Francisco, California

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EXCHANGE OLD GOLD for cash or trade at Brophy's, Jewelers.

You don't have to be rich to enjoy rich whiskey!

YOU'LL BE FRIENDS FOR LIFE
if you get acquainted with this friendly whiskey

Old Quaker straight rye whiskey has a way of making friends—and keeping them. You'll understand why when you buy it—it's friendly to your purse. But that's just half the story. In short, there's a barrel of quality in every bottle and it doesn't take a barrel of money to buy it!

Be Friendly Whiskey
friendly to your taste
friendly to your throat
friendly to your purse

THE OLD QUAKER CO., DISTILLERS
LAWRENCEBURG, IND.—EST. 1846

80c PINT
Code No. 136B
\$1.55 Quart
Code No. 186C

OLD QUAKER
BRAND RYE

PATTY, YOUR BIRTHDAY CAKE IS LOTS BETTER THAN THE ONE WE HAD AT BETTY ALLEN'S PARTY!

SH-H! MRS. ALLEN WILL HEAR YOU! SHE'S RIGHT THERE TALKING TO MOTHER!

HE'S RIGHT! YOU CERTAINLY CAN BEAT ME MAKING CAKES, MRS. HOLT.

I NEVER MADE VERY GOOD ONES MYSELF. MRS. ALLEN, UNTIL I TRIED CALUMET BAKING POWDER!

IS THAT REALLY WHAT GIVES YOUR CAKE SUCH A SOFT VELVETY TEXTURE?

YES, YOU GET THAT TENDER FINENESS IN EVERY CALUMET CAKE! CALUMET'S ECONOMICAL TOO.

JUST ONE LEVEL TEASPOON TO THE CUP OF SIFTED FLOUR IS ENOUGH IN MOST RECIPES. YOU SEE, CALUMET IS THE DOUBLE-ACTING BAKING POWDER, AND—

DOUBLE-ACTING MEANS THAT CALUMET COMBINES TWO DISTINCT LEAVENING ACTIONS

A QUICK ACTION FOR THE MIXING BOWL--SET FREE BY LIQUID. IT STARTS THE LEAVENING PROPERLY

A SLOWER ACTION FOR THE OVEN--SET FREE BY HEAT. IT PROTECTS THE BATTER OR DOUGH ALL THROUGH THE BAKING.

PATTY'S BIRTHDAY CAKE
(2 egg whites)

2 cups sifted Swiss Down
1 cup sugar
1 cup flour
2 egg whites, unbeaten
2 teaspoons Calumet Baking Powder
1/2 cup milk
1/2 teaspoon vanilla
1/2 teaspoon salt
4 tablespoons butter

Sift flour once, measure, add baking powder and salt, and mix together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg whites, one at a time, beating very thoroughly after each addition. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 30 minutes. Spread frosting on top and sides of cake; sprinkle with Baker's Coconut, Southern Style, tinted a delicate pink. Insert tiny pink can-lie in frosting cake.

LOOK! The new Calumet can opens with one simple twist of the wrist! No more broken fingernails or ruined tempers!

RECIPE BOOK FREE—MAIL COUPON
Francis Lee Barton, General Foods, Battle Creek, Mich.
Please send me your new FREE recipe book, "The Calumet Book of Oven Triumphs."
Name _____ M.M.T. 4-11-35
Street _____
State _____ City _____
This offer expires December 31, 1935 (not good in Canada)

CALUMET
the Double-Acting Baking Powder
A product of General Foods

Saturday, we suggest you try this old favorite...

CHOCOLATE WHOLE WHEAT DONUTS

We know those who have tried them never get enough because they are always asking for more. The original Beck recipe gives them a flavor all their own.

25c dozen

At your favorite food store or at

Beck's BEST BAKERY