

PHONE COMPANY PLANS BIRTHDAY RADIO PROGRAM

To celebrate the 50th anniversary of the American Telephone and Telegraph company, a unique radio program will be presented from 3 to 4 p. m. Pacific Coast time, Sunday, April 28, according to word received by H. B. Hammond, manager here for the Pacific Telephone and Telegraph company.

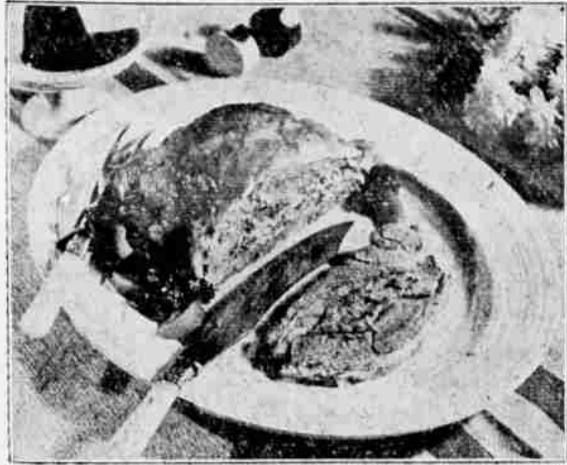
Ted Husting, ace radio reporter of news and special events, will announce and serve as master of ceremonies for the program, which will open with four successive long distance calls to telephone officials at the four corners of the United States—San Diego, California; Eastport, Maine; Bellingham, Washington; Key West, Florida.

Edwin C. Hill, noted news commentator, and Genevieve Bollock, eminent author and playwright, who will be among several prominent persons participating in the program, will tell the story of the telephone in two groups of interesting dramatizations.

At the close of the program, Walter Gifford, president of the American Telephone and Telegraph company, will be interviewed by Edwin C. Hill. Mr. Gifford will discuss questions of policy and tell how telephone service has been coordinated to serve the nation with the utmost efficiency and economy.

Andre Kostelanetz, one of the foremost musical directors in radio, will present his famous orchestra of 50 pieces, augmented by a chorus, to provide the musical background for what promises to be one of the year's outstanding radio programs.

Lamb and New Bonnet Two Easter Traditions



The stuffed cushion shoulder of lamb (above) is one of the newer styles in lamb dishes. It is just as delicious as it is attractive and economical.

Leg of lamb and bonnet new, two Easter traditions. But leg of lamb is not the only roast suitable for this Sunday which stands out above all other Sundays of the year. You can have as much fun selecting your lamb roast as you do your Easter hat—and there are almost as many styles from which to choose.

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down on a rack in a roasting pan. Cut across the meat two or three times. Season with salt and pepper. Mix the Worcestershire sauce, catsup and pour over the roast. Roast in a moderate oven (300 degrees F.) until done, allowing about 30 minutes to the pound. Baste the roast frequently with the sauce.

Stuffed Breast of Lamb. 2 lamb breasts, 1/4 cup sliced onions, 4 tablespoons fat, 2 cups cooked brown rice, Salt, pepper.

Cook the onions slowly in the fat. Add the rice and seasoning. Heat and stir so that all will be well blended.

Have a pocket cut in the lamb breasts and fill with the dressing. Tie or skewer into shape. Place on a rack in an open roasting pan. Cook in a moderate oven (350 degrees F.) for about 1 1/2 hours.

Crown of Lamb. Crown of lamb, Slices of salt pork, 1/2 pound pork sausage, 2 eggs beaten, 1/2 cup cracker crumbs, 1/2 cup diced celery, 1/2 cup chopped mushrooms, 1/4 cup milk, 1 pinch sage, Salt and pepper.

Have a crown of lamb prepared at market. Combine sausage with cracker crumbs, celery, and mushrooms. Season with salt, pepper, and sage. Mix with slightly beaten eggs and milk. Season crown with salt and pepper and fill with dressing. Wrap the rib ends with salt pork. Place it on a rack in an open roasting pan. Do not cover and do not add water. Put in a moderate oven (300-350 degrees F.) and roast until done, about two hours. To serve, remove salt pork and decorate rib ends with paper frills, potato or carrot balls.

Sausage Dressing. 1/4 pound bulk sausage, 2 tablespoons grated onion, 2 tablespoons chopped parsley, 1 cup bread crumbs, Salt and pepper, Stock or water.

Fry the sausage with the onion and parsley, stirring constantly until the meat is cooked enough so it separates into particles. Add the crumbs and seasonings and enough liquid to make a moist dressing. While hot, pack into the lamb shoulder. Sew or skewer the opening. Place on a rack in an open pan and set in a slow oven (300 degrees F.) Cook until done, allowing about 30 minutes to the pound of meat.

Barbecued Lamb. Leg of lamb, 1/2 cup Worcestershire sauce, 1/2 cup catsup, 1/2 cup water, Salt, Pepper. Place the leg of lamb skin side

PLANE HORSE POWER WILL BE STEPPED UP AND GAS USE LOWERED

LONDON (UP)—A vast increase in horsepower of airplane engines, with lower fuel consumption and with size and weight of engines maintained at present levels, are developments expected by British experts in the next few years.

Power output of British motors already has increased by 25 per cent in the past 12 months without any corresponding increase in weight or size. Much of the improvement is explained by the adoption of fuels of higher "octane" number, which do not detonate so readily and thereby enable compressions in the cylinders to be increased and power output augmented.

A further 25 per cent increase now is feasible if fuels of a yet higher "octane" value can be made available. Until recently the fuel used by the Royal Air Force had an "octane" number of 73. Now the rating of the standard fuel has been raised to 87. A fuel with the "octane" number 100 is required to allow the full measure of improved output of which the modern engine is capable.

Experts foresee engines of the size and weight of the present 450-500 horsepower motors developing around 1,000 horsepower and consuming fuel at more economical rates.

One well-known type of British engine increased its power output in eight years from 13.8 horsepower for each liter of cylindrical capacity to 20.9 horsepower for the same unit volume.

1/4 cup bark cinnamon, Stick cloves in oranges. Boil rest of ingredients 10 minutes. Remove cinnamon. Add oranges. Cover and simmer one hour. Turn to allow even cooking. Cool and cut oranges in thin slices or cut in halves.

Jellied Tomato Cheese Salad. 2 cups tomatoes, 1 bay leaf, 2 celery leaves, 1 tablespoon chopped onion, 1/2 teaspoon salt, 1/2 teaspoon sugar, 4 whole cloves, 1 tablespoon granulated gelatin, 4 tablespoons cold water, 1/2 cup cottage cheese, 2 tablespoons chopped pickles, 1/2 cup chopped olives.

Mix tomatoes, seasonings and sugar. Simmer 15 minutes. Soak gelatin in water 5 minutes. Add strained hot tomato mixture and stir until gelatin has dissolved. Cool and allow to thicken a little. Add rest of ingredients. Pour into individual molds and chill until stiff. Serve on lettuce and surround with mayonnaise.

Angel Food Cake. 11 egg whites, 1-1/3 cups sugar, 1 cup pastry flour, 1 teaspoon cream of tartar, 1 teaspoon vanilla, 1/2 teaspoon almond extract, 1/2 teaspoon salt.

Beat whites until dry, add sugar and beat until creamy. Fold in rest of ingredients, mixing lightly. Pour into ungreased loaf pan. Bake 1 hour in slow oven. Invert pan to cool cake and when cool carefully remove.

The cake can be frosted with any delicate icing such as boiled or creamy.

Avocado Salad Recipe. Breakfast, Fresh, Thubarb Sauce, Egg Omelet, Bran Muffins, Coffee, Luncheon, Cream of Mushroom Soup, Pickles, Celery, Chocolate Cookies, Tea, Dinner, Broiled Steak, Piquant Spinach, Bread, Butter, Avocado Salad, Strawberry Shortcake, Coffee.

Piquant Spinach. 3 cups cooked spinach, 2 tablespoons butter, 1 tablespoon flour, 1/4 cup water, 2 tablespoons vinegar, 1/2 teaspoon salt, 1/2 teaspoon paprika, 2 hard cooked eggs, sliced. Melt butter, add flour and when blended add water and cook 2 min-

utes. Add vinegar and seasonings. Pour over hot spinach and top with sliced eggs.

Avocado Salad. 2 avocados, 1/2 cup French dressing, 1 tablespoon lemon juice, 1/2 teaspoon salt.

Peel avocados, cut in halves and discard pits. Add dressing and chill 2 hours or longer. Arrange on lettuce and add rest of ingredients. Serve immediately.

Strawberry Shortcake. 1 1/2 cups flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 4 tablespoons fat, 2-3 cup milk, 2 tablespoons butter, 2 cups berries, 2-3 cups sugar.

Wash and nail berries. Add sugar. Chill. Mix flour, baking powder and salt. Cut in fat with knife. Add milk.

Pour soft dough into greased pan. Press until dough is 2-3 inch thick. Bake 12 minutes in moderate oven. Split and add portions of berries, replace top, spread with butter and cover with remaining berries. Serve plain or with cream.

FOODCASTS

Animals feed, man eats, wise men alone know how to eat! Brillat-Savarin

Ever hear how Camembert cheese originated? A fugitive French priest, during the Revolution of 1795, was hidden away by a farmer's wife in the village of Camembert. In gratitude, he gave her the secret recipe for a new and better cheese.

Think of this story the next time you enjoy Camembert cheese with Krispy Crackers!

Coffee makers—attention! Try putting oil paper (not waxed paper) in the spout—it keeps the strength of your coffee in the pot or percolator, and the coffee tastes delicious. Make this experiment tonight.

Here's a recipe to delight the family tonight, before their crackers and cheese and coffee. It's a delicious dish and easy to make.

BAKED TOMATO SURPRISE. 6 medium-sized tomatoes, 1 teasp. salt, 1/4 teasp. paprika, 1/2 cup celery, finely chopped, 2 teasp. finely chopped onions, 1/4 teasp. salt in filling, 1 1/2 Krispy Crackers, finely crushed, 2 tsp. Parmesan or grated American cheese, 1 teasp. cream of milk/dash of pepper.

Remove thin slice from top of each tomato and scoop out pulp. Sprinkle inside of tomatoes with 1 teaspoon salt. Combine tomato pulp with other ingredients and stuff into tomatoes. Bake in buttered dish at 350° F. for 40 minutes. All measurements standard. Serves six.

More foodcasts soon Watch for them

ARCHITECTS TO DRAW NEW ASYLUM PLANS

SALLEM, April 19—(UP)—The architectural firm of Knighton & Howell and Jones & Marsh were awarded the contract for preparing plans and specifications for the new \$100,000 building at the Oregon State hospital.

The board of control also awarded the contract for architectural work on the new \$56,000 construction at the tuberculosis hospital here to Dugan & Walkwork of Portland.

The firms will be paid on a percentage basis. Work will start on both jobs soon.

Menus of the Day

By MRS. ALEXANDER GEORGE Sunday Dinner Menu (Serving Six) Pineapple Juice Cocktail, Roast Lamb, Candied Oranges, Mashed Potatoes, Creamed Peas and Carrots, Brown Gravy, Jellied Tomato Cheese Salad, Angel Food Cake, Coffee, Candied Oranges (Tasty Garnish), 8 small oranges, 32 whole cloves, 3 cups sugar, 3 cups water.

YOUR GROCER A REAL BARGAIN IN QUALITY AS WELL AS PRICE!

THREE CONTRACTS NOW OPEN AT P. O.

Postmaster Frank DeSouza today announced that bids are open for the following: Unloading 80 tons of coal at the freight yards and hauling it to the basement of the federal building, bids to be accepted until 2 p. m. April 25.

Conducting the branch postoffice in the Medford Furniture and Hardware Co. building during the period from July 1, 1935 to June 30, 1937, bids to be accepted until 2 p. m. April 25.

Blanks for making bids for any of the jobs may be secured from Postmaster DeSouza. The new messenger to and from the airport will replace D. M. McDannel, who recently tendered his resignation, which will be effective when a new bid is accepted. The new clerk in charge at the substation will replace J. H. Butler, whose term expires June 30.

RANGER LUCKY IN TRUCK ACCIDENT

Brynton B. Finch, ranger for Crater Lake national park, now stationed at Lava Beds national monument, Cal., escaped injury Thursday noon when a CCC truck he was driving plunged off an embankment on the Greensprings highway and turned over twice, at a point four miles above Klamath Falls junction.

Finch said he necessarily was driving the big truck on the extreme right side of the road and struck a soft shoulder at the same instant he took his eyes off the road to investigate the over-heated engine. He said the next thing he knew the truck was on its side 75 feet below the highway. The truck was damaged considerably.

OLDEST BIKE RIDER HOOKS RIDE, INJURED

SPokane, April 19—(UP)—John J. Woods, 92, was killed as he spoke to a crowd of bicyclists. He fell off his bike while making a ride behind a truck, and was killed by a car with extra side wheels.

ASTONISHING! ... the number of Krispy Crackers you get in the big pound package. Here's quality. And here's true economy. When you buy Sunshine Krispy Crackers in the big pound package, you get them at the amazingly low cost of about 7 for a penny. Here's convenience, too! In the big, blue and white package you have crackers for cheese. Crackers for soup. Crackers for salad. Crackers to last for many a meal. Your grocer is featuring oven-fresh Sunshine Krispy Crackers right now. They're flakier and more flavorful. They're his outstanding cracker-bargain!



CHEESE WITH DINNER? Krispy Crackers will make it taste better! If cheese could speak, it would call lustily for Krispy Crackers! These dainty, slightly salted squares add their delicate wheaty flavor to the rich, full flavor of all kinds of cheese... and make cheese taste much better.

Schilling Poultry Seasoning For poultry or meat dressings, sausage, meat loaf, soups, etc. all the year around

Great Gin SAY THESE BOOSTERS. SHOEMAKER — "Shoemaker stick to his job? True, yet I think I'm also a good judge of gin flavor. And, to me, Old Mr. Boston is an easy first. It's delicious. It's mellow. It's so smooth and good you can drink it straight. That's how I like it best—STRAIGHT."

SALESMAN — "My occupation is selling, but as relaxation I enjoy an occasional cocktail. I'm not particularly finicky, but I do insist that Old Mr. Boston Dry Gin be used as a base. It's grand in mixed drinks—adds depth and a beautiful flavor. You couldn't sell me anything else."

OLD MR. BOSTON Distilled DRY GIN "as smooth as old brandy"