

Ask Public Cooperation in "Oregon Products" Drive Opening Today

PARROT PLAGUE IN AUSTRALIA RESULT OF HOPPER HORDE

Nature's Balance Is Upset When Food Too Plentiful—All Organic Linked by Complex Chain Is Shown

WASHINGTON, D. C.—(Sp.)—Nature has toppled off her balance again; this time in Western Australia. Small green parrots usually unobtrusively present in the Australian bush, have multiplied until they are practically a plague, according to news dispatches. The birds are reported to be so numerous that a flock alighting on a roof sounds like a hailstorm and the roof appears to be painted green.

The sudden appearance of the parrots in such great numbers is a striking example of Nature's intricate interconnections," says a bulletin from the Washington, D. C. headquarters of the National Geographic Society. "Biologists attribute the increase to a preceding plague of grasshoppers, which inspired parrot parents to raise more offspring than usual. It is probable that when the parrots have eaten the excess insects, they will run out of food and decrease in numbers, and Nature will recover her equilibrium."

Cats and Crows
"That a complex chain of influence links practically all organic life is well known. The relation of flies to frogs, of chickens to hawks, is evident. The remote relation of clover to Darwin's famous explanation, in some places a large clover crop depends on a large number of cats. If it were not for cats killing field mice, the mice would drive bumblebees away by destroying their combs and nests. Since bees are necessary to fertilize certain kinds of clover, it is obvious that no cats no mice, no bees, no clover."

"The relation between fish and the buttons on your shirt is not far to seek. Some years ago pearl-button manufacturers on the Mississippi River looked harassed. Catches of clams were rapidly dwindling. Since the buttons were cut out of clamshells, this was no joke. Investigation disclosed that clams lead part of their life cycle as larvae attached to the gills of certain river fish, such as suckers. Fishermen had been depleting the fish population, not knowing they were depriving infant clams of a home. The button manufacturers, realizing that no fish, no clams—no buttons—hastily built up the fish population by artificial propagation."

"Since the relation between most creatures is as delicately adjusted as the mechanism of a watch, man's attempt to regulate it to his satisfaction sometimes brings unforeseen results. Tired of being awakened by the fiendish whooping of certain kingfishers, Australians a few years ago began killing these 'laughing-jackasses'. They were rewarded by a sudden increase of snakes, which the birds had been helping to keep under control."

"The farmer who shoots hawks indiscriminately may save his chickens, but he is likely to see his crops ruined by field mice, marmots and other rodents, which have multiplied unchecked."

"Even in small numbers, certain mice injure orchards, nurseries, and root crops. But what damage they can do when they reach plague proportions was realized by Nevada farmers in 1907 and 1908. At that time, prairie mice caused damage estimated at \$300,000. On many ranches, the mice, often 12,000 of them to the acre, riddled alfalfa fields with their burrows until some fields had to be plowed up."

"Rats, responsible for much damage to buildings, and for disease, are wonderfully prolific. If they were allowed to multiply unchecked, it would soon take more than a Pied Piper to cope with them."

"Ground squirrels do great damage to orchards and cultivated fields in the United States, especially in California, and prairie dogs, groundhogs, and rabbits add to the toll taken by small animals."

"Just as extermination of certain animals may 'upset the apple cart', similarly introduction of foreign species of animals may work havoc. The disastrous results of importing mongooses into Jamaica is outstanding. Cats imported into several islands to check rats are said to have multiplied into worst plagues than the rats. At present, felines prowl over

the Island of Guam, menacing poultry.

Bunnies Are Dangerous
"Australia, now plagued with parrots, seems to have its share of pests. Plagues of rats and mice recur at intervals. Introduced snails, sparrows, and starlings multiply into scourges that alarm farmers and ranchmen."

Sheep raisers in certain districts keep a sharp lookout for foxes and dingoes (wild dogs) which abound and menace lambs."

"But Australia's most famous and for years her most sinister animal pest was the innocent-looking 'bunny', the rabbit, because in five years, it has been estimated by some statisticians, the descendants of a single pair may reach several millions. Since seven rabbits consume as much grass as one sheep, rabbits, unmolested, might eat up all the grass in Australia, displacing sheep and cattle."

"Rabbits were first introduced into the country to provide sport, but by 1850 the sport turned into grim warfare as ranchmen saw their pastures alive with wagging long ears. Men were employed to do nothing but kill rabbits. Some killed an average of four hundred a day. The equivalent of millions of dollars was spent on rabbit-proof fences of wire netting, sunk four inches into the ground, three feet high, and stretching for miles. One rabbit fence runs for 1,000 miles from Condon to near Hopetoun. Chiefly as a result of fencing, poisoning, and paying bounties, the rabbit pest is now pretty well under control. But wouldn't Australian farmers like to meet that first 'squatter' who imported them, and tell him what they think of his bright idea?"

'MERCHANT OF VENICE' TO BE PRESENTED AT NORMAL MAY 10-11

"The Merchant of Venice," famous Shakespearean drama will be presented at The Southern Oregon Normal School May 10 and 11, under direction of Angus L. Bower.

For this play a special stage has been built out into the audience so that the scene changes can be made without pause. The forestage is made in sections light but strong. Everything will fold into compact parts to facilitate moving in case of taking the show on the road.

Numerous curtains will be used so that while action is going on the front stage the back one can be prepared. True to the Shakespearean style of production very little scenery will be used and most of the play will hinge upon the brilliantly colored costumes of the Elizabethan period. About the only properties to be used will be the conventional benches of the time.

Tickets are now on sale at the Toggery here.

Street Car Travel Better.
SAN FRANCISCO.—(UP)—Travel on street cars in California, always a barometer of business, was 5.4 per cent better in 1934 than in 1933, according to reports to the state railroad commission.

50 Years as Justice of Peace.
MARINETTE, Wis.—(UP)—With the acceptance of his 16th commission as notary public, John K. Selright recently completed nearly half a century of service in that capacity, establishing a record for Marinette county and perhaps for the state. Ten secretaries of state have issued his commissions since 1891.

1600 Phonograph Records.
BERKELEY, Cal.—(UP)—Sixteen hundred phonograph records, including recordings of nearly every folk music in the world, substitute for text books in a unique course, "Music of the Peoples," offered by the University of California Extension Division.

Kenosha Plans Centennial.
KENOSHA, Wis.—(UP)—Plans for Kenosha's centennial celebration now are under way. The celebration commemorating the arrival of the first white settlers in 1835 will take place this summer.

Winter Burned In Effigy.
EISENACH, Germany.—(UP)—This city, famed to visitors for Wartburg Castle, where Luther retired under the pseudonym of "Junker Georg" to translate the Bible into German, celebrates the coming of spring with a vengeance. After welcoming the new season with a procession, the citizens end their fest by burning an effigy of Winter.

SHRIMP SPECIAL
1 tablespoon chopped onion
1 green pepper, chopped
1 tablespoon butter
1 cup whole shrimp
1 pint milk, chopped

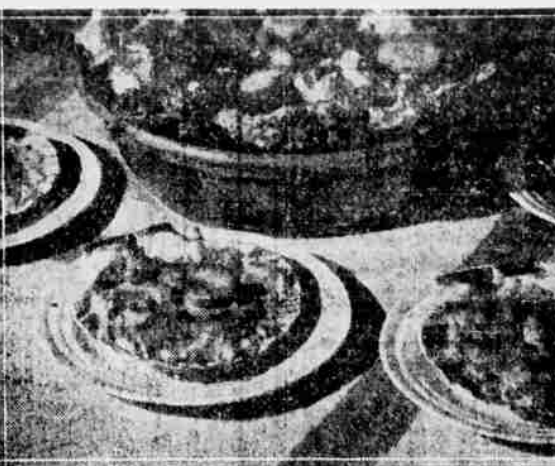
CHEESE AND CRAB DELIGHT
2 tablesp. chopped green pepper
2 tablesp. butter
1 tablesp. mustard
1 tablesp. salt
Dash of cayenne
1 cup cooked strained tomatoes
1 lb. American cheese, grated
1 egg
1 cup hot milk
1 cup crabmeat
1 cup cooked mushrooms

COOKED "OLD ENGLISH" CHEESE
1 small can evaporated milk
Salt, pepper
Worcestershire sauce
Buttered bread crumbs

Cook onion and green pepper in butter 5 minutes. Add shrimp and pimiento and cook very slowly until shrimp are hot. Place a serving of shrimp in each individual seafood shell. Melt the cheese slowly in the top of a double boiler. Gradually add the evaporated milk, stirring well after each addition. Season to taste with salt, pepper and Worcestershire. Cover each serving of shrimp with a generous amount of this sauce. Garnish each shell with a border of crumbs; bake in a moderate oven, 10 to 15 minutes. Serve immediately.

Cook green pepper in butter 5 minutes. Blend in flour, add seasonings and tomatoes, and cook until thickened. Add cheese, stir a moment, then add beaten egg and cook a few minutes. Add hot milk, crabmeat and mushrooms; blend thoroughly. Serve in pastry shells.

POOR FISH BECOMES LIFE OF PARTY!



By MARY E. DAHNKE, Kraft Cheese Institute

The one-time "poor little shrimp" need shrink no longer! It has become the life of the party. Dressed in the newest supper-time fashion for sea-foods—enfolded in a smooth and succulent sauce of mild cheese—Shrimp Special is a sensation at any gathering of connoisseurs.

The delicate flavor of shrimp seems to react with marvelous willingness to the touch of just-the-right cheese sauce—and the result is a dish of unsurpassed goodness.

The goodness of fish and cheese, in combination, is discovered by many an alert hostess in the days before Easter—and the lesson is put to good effect many times later. A perfectly balanced dietetic team, fish and cheese are also magic tempters of listless appetites in many varied dishes.

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'GOLDEN WEST' IS HOUSEHOLD BRAND FOR COFFEE USERS

Golden West coffee, prepared and packed in Portland and distributed throughout the United States, is one of Oregon's best known products with its principal market on the Pacific coast. This deliciously flavored coffee is a favorite at thousands of breakfast tables each morning and the name "Golden West" has become a popular household word.

The newest type thermostatic roasters are employed in the Golden West manufacturing plant in Portland thus assuring an even roast on every single grain of coffee without scorching or under-roasting. With the aid of this modern equipment, the coffee is blended just right, the delectable Golden West flavor being packed in vacuum-sealed cans and vacuum-sealed glass jars. This method of sealing preserves the entire flavor and aroma of Golden West.

The coffee comes out of the can or jar exactly as it leaves the roasters. A large sales staff, and approximately 100 workers at the plant in Portland, contribute substantially to the Oregon payroll. Golden West, along with other well-known brands such as Jantzen and Oregon City is advertised and recognized throughout the United States.

McWilliams & Co., Inc., progressive Portland advertising agency, has successfully handled the promotion of Golden West coffee.

SCIENCE STUDENTS CONCLAVE CALLED

CORVALLIS, May 3.—(AP)—The first Willamette Valley student Science conference, arranged by and for students of all Oregon colleges, and patterned after the nation's major scientific conclaves, will be held on the state college campus Saturday. Invitations have been sent to science students of 15 Oregon colleges, universities and junior colleges.

Students of Oregon State College School of Science, headed by William Cook of Myrtle Creek, are sponsoring this first conference but it is hoped a state-wide organization will be perfected which can carry on the idea from year to year.

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Buy Oregon Products For QUALITY

"Snider's Lemon Custard Ice Cream"

Is Just Like You Used To Make"

SNIDER'S Mother's Day Special

First of all you will please Mother and Dad by serving their favorite old-fashioned Lemon Custard Ice Cream... But the entire family will call for "More". Order it from your dealer or telephone 208 for delivery...

Snider Dairy & Produce Co.

"We Lead—Others Follow"

Dollars Spent In Medford Will Return To You

Medford's Printing Industry

(JOB PRINTING AND NEWSPAPERS)

• Supports 92 Families • Has a Payroll of \$100,000.00

THE payroll of Medford newspapers and job printing plants, totalling approximately \$100,000.00, and one of Medford's largest industries, contributing much to the prosperity of this city and the Rogue River Valley... Employers and employees of this large industry maintain their own homes, buy in Medford, pay taxes here, contribute time and money to all community enterprises such as the Community Chest... "With Medford Trade is Medford Made" certainly holds true in the case of this industry... It means added payrolls—added money spent IN MEDFORD!... It is to YOUR best interests and a step toward prosperity for YOUR community if you will MAKE CERTAIN that solicitors of printing and advertising represent MEDFORD institutions... From the standpoint of genuine value, quality work and fair prices, the Medford printing industry is deserving of this patronage... Patronize YOUR neighbors—those who are PART of your own community and contribute directly to its welfare and prosperity!

Support Home Industry! Support Your Own Newspapers and Job Printing Plants

Firestone

Offers A Substantial Contribution To Oregon's Advancement

THE large Firestone organization in Oregon, made up mainly of Oregon people, contributes substantially to employment and payrolls in this state... With this fine organization and a material investment here, the Firestone Tire and Rubber Company is a PART of the state... The "Buy Oregon" movement, tending to the development of Oregon, is enthusiastically endorsed by this company.

This Week Is—
"OREGON PRODUCTS WEEK"—Observe It!

Buy TIRES AS LOW AS 25¢ PER WEEK

NO CASH EASY TERMS ON CAR NEEDS

Buy BATTERIES AS LOW AS 50¢ PER WEEK

Firestone SERVICE STORES

Ninth and Riverside - "One Stop Service" - Phone 520

GOSSIPERS PEEVED WHEN WOMAN REDUCED 21 LBS.

Never Felt So Good In 20 Years

Gossipers who tell you reducing is harmful or that you don't need to reduce (when your mirror tells you differently) probably wouldn't want to see you the slender woman you can be if you'll take a half-teaspoonful of Kruschen Salt in a cup of hot water every morning—tastes fine with juice of half lemon added.

Kruschen can't harm you—it's a health treatment—physicians prescribe it. If one or three a week and costs but a trifle (doesn't take 12 lbs. off 100-money back).

Mrs. J. C. Bowman of Callaway, Va., writes: "I was 100 lbs. to have good health. I weighed 228 and after taking Kruschen for a month I lost 21 lbs. and feel better than I have for 20 years." For sale by Jarmain Drug or any drug store.