

ASHLAND HOST TO SCHOOL CHILDREN FOR MUSIC FIESTA

1350 Participate in Opening of Festival Sponsored by Normal School—Choral Work Is Excellent

ASHLAND, May 3.—(Sp.)—A gala and picturesque spot, the Junior high school gymnasium, was this afternoon packed with the largest crowd ever to gather at the building, on the first day of the seventh annual music festival sponsored by the Southern Oregon Normal school.

In addition to the 1350 children participating in the event, hundreds of parents and friends from out of the city, as well as many Ashlanders added to the huge gathering. Children visiting the city for the festival exceeded last year's large total of approximately 1150 by 200. Cars lined all streets leading to the school for blocks, necessitating services of a traffic officer who was assisted by a squad of Boy Scouts.

The gymnasium was a colorful place, decked with evergreens and flags, and dotted with groups of folk dancers in gay costumes. Sunshine which streamed into the building further, added to the scene.

Mayor Thornton S. Wiley spoke in welcome to the visitors, speaking of the honor the city feels in acting as host to them. He also spoke in commendation of Miss Louise Woodruff, director of music at Southern Oregon Normal, who also directs the festival, and through her efforts has made this activity of the school nationally known.

Dr. Walter Redford, president of the Normal, also spoke welcoming the students and their friends to the festival.

Quality of the choral work was excellent, exceeding that of previous festivals, in the opinion of the directors. Dancing numbers were received with much enthusiasm, as were the numerous special numbers. Some fine work was done by the junior massed bands.

Miss Woodruff, who led the chorus of unchanged voices, was assisted by several directors, including Miss D. Virginia Hales, physical education department; E. O. N. S., who directed the folk dancing; Evelyn Nye, Medford Junior high, who led the junior high chorus ensemble, and Wilson Wait, Medford, Marion Frost acted as announcer.

Yreka was the only California school to be represented Thursday, although several California groups are registered for Friday's high school events.

Schools represented with their attendance of children included the following: Ashland, Junior high, 86; Lincoln, 80; Washington, 50; Beaver Creek, 9; Bellview, 50; Gold Hill, 45; Griffin Creek, 25; Grants Pass, Riverside, 38; Independence, 14; Jacksonville, 40; Lone Pine, 45; Medford, 12; Medford, Choral, 125; Instrumental, 42; Nell Creek, 7; North Phoenix, 14; Oak Grove, 25; Phoenix, 67; Prospect, 50; Rogue River, 45; Talent, 60; Wagner Creek, 16.

West Side, 33; Yreka, 14; Howard, 67; Willow Spring, 24; Klamath Falls, Roosevelt, 60; Riverdale, 45; Pelican, 15; Fremont, 50.

HORSE OWNERSHIP CASE DISMISSED

The case against Marion Walters of Climax, charged this week in a complaint signed by Jim Kershaw with the theft of a bay mare, was dismissed in justice court Thursday afternoon. The evidence was highly involved, and a question arose as to the ownership of the animal, said to be about 25 years old. It developed that the complaining witness and his sister are joint owners of the horse.

Roy W. Yoder, a truck driver, charged with speeding, was scheduled to appear today, after his failure to put in an appearance yesterday. Yoder is engaged in hauling gravel and the complaint alleges he was traveling in excess of 35 miles per hour.

A complaint was filed in justice court late yesterday, charging Lawrence W. Loomis with non-support of his wife and minor child. The case is scheduled to be heard this afternoon. Loomis was released on \$250 bonds with Dr. C. T. Sweeney and J. C. Thompson as sureties.

BUTTE FALLS PIPE LAYING COMPLETE
The PWA project for laying of new water pipe in the Butte Falls water system has been completed at a cost of \$108,871. This is \$8,871 more than estimates for the work called for. On the "reconciliation statement," a notation is made that the city of Butte Falls is prepared to pay this additional sum. Final papers in the project will be prepared and signed today by Butte Falls officials and PWA agents, and the project formally turned over to Butte Falls.

Rhubarb and Song Bringing Fame to The Flowing Volga

Long before the Boatman song put the River Volga on the map, this river (the longest in Europe, incidentally) had another reason for being proud. For it was on the banks of the Volga that what we call "rhubarb" or colloquially, pieplant, was first grown.

"Rha" as the ancient name of the Volga and when this pungent plant was found there it adopted the name of its birthplace and became "rhubarb." Today rhubarb flourishes in almost all the countries of the world.

But as delicious as rhubarb may be, beware of its leaves! They should never be eaten. As the oxalic-acid content of the leaves is so high that it is extremely dangerous to the sensitive tissues of the kidneys and intestines.

The fruit itself, however, is one of the gustatory delights of the modern table, particularly when it is prepared either in a Sunshine rhubarb pie with a graham cracker crust or in a Sunshine Brown Betty.

Rhubarb Custard Pie
Crust:
30 Edgemont graham crackers, finely crushed
1 tablespoon butter melted
1 tsp. sugar
2 tbsp. water

Mix ingredients thoroughly. Pat down firmly with palm of hand to bottom and sides of a deep 8-inch or shallow 9-inch pie plate, well greased.
2 cups rhubarb, diced
1/2 cup sugar
1 egg
2 tablespoons flour

Dice rhubarb. Mix sugar, flour and slightly beaten egg. Add rhubarb. Fill into crust and bake for forty minutes in hot oven (375 degrees Fahrenheit). Bake covered for first 20 minutes, uncover and bake for remaining 20 minutes. Serves 5 to 6. All measurements standard.

Rhubarb Brown Betty
30 Sunshine graham crackers, coarsely crushed
6 tablespoons sugar
6 tablespoons butter
8 cups fresh tender rhubarb, cut in small pieces
Melt one tablespoon butter and mix with crushed graham crackers. Place layer of crumbs in buttered baking dish, and layer of cut rhubarb, dot with bits of butter and sugar. Continue with alternate layers of fruit and crumbs until all ingredients are used. Place layer of crumbs on top, dot with butter and bake in moderate oven (375 degrees Fahrenheit) for 45 minutes. Serve hot or cold with or without cream. Serves 6 to 8. All measurements standard.

St. Louis Gets Dairy Show
ST. LOUIS, Mo.—(UP)—The National Dairy Show, premier event of the nation's dairy calendar, will be held here next fall. Simultaneously, the International Association of Milk Dealers, International Association of Ice Cream Dealers, and the Dairy and Ice Cream Supplies Manufacturers association, will convene here. It is probable the event will be held Oct. 14.

FOODCASTS

The most famous omelets in the world—those made in the restaurant of Madame Poulard at St. Michel, France—are cooked in long-handled pans over an open fire!

Here's how to give your mashed potatoes the fluffiness of a wind-blown bob! Add a little evaporated milk, butter or cream to the potatoes. And for a tantalizing new flavor, add a few tablespoons of grated American or store cheese while you're whipping them!

Next time you mix salad for guests with epicures' palates, rub the bowl with garlic. And of course, serve Krispy Crackers with the salad!

In merrie old England, some of their cheeses were too big for the table. They were put on side tables and each guest scooped his own portion with a spoon. Then sherry, port or ale was poured into the center to add flavor to the remainder.

"Scalloping" isn't confined to dress-making. You can scallop vegetables, eggs, and sea food. And Krispy Crackers do more than their share in turning out a perfect scalloped dish, such as:

ESCALLOPED CELERY
2 cups celery, cut in small pieces
2 cups water
1 1/2 teaspoons salt
14 Sunshine Krispy Crackers, crumbled
1/2 teaspoon pepper
1/4 cup American cheese
2 tablespoons butter
2 1/2 cups milk
Few Krispy Cracker crumbs and cheese for top

Cook celery until tender, in salted water. Mix with remainder of ingredients. Bake in ungreased dish in moderate oven (375 F.) for 25 minutes. Sprinkle few Krispy Cracker crumbs and cheese on top and place under broiler for 2 minutes to brown before serving. Serves 6 to 8. All measurements standard.

More foodcasts soon
Watch for them

FIREBUG THRILLS OF YOUNG WRITER TOLD IN DIARIES

Chicago Police Obtain Confession From Herbert Peterson—Murder by Arson Charge On Horizon

CHICAGO, May 3.—(AP)—Herbert Carl Peterson, a 30-year-old magazine writer, who had set down his strange fascination for fires in three bulky diaries, confessed, Rogers Park police said today, that he was the firebug who has terrorized the north side Rogers park residential district.

Peterson admitted setting a series of ten fires in the district, the police said, and will face a charge of murder by arson because Mrs. Julia Goldberg, 73, was trapped in one of them and was burned to death.

Diaries Analyze Thrill
Police said they found the diaries, in which Peterson covered some 3,000 pages with analytical notes about the thrill he obtained from a blazing fire in his room.

Peterson, educated at Northwestern University, told his questioners he was successful as a writer of short stories.

Peterson's arrest and confession ended a period of alarm and excitement in the district. All the fires were in apartment houses and set the same way—with a bundle of newspapers piled under the hallway carpet.

Was Choir Singer
Another series of fires—in churches—may be cleared up by Peterson's capture, the police said, a former choir singer. Peterson was to be quizzed about blazes in the Rogers Park Congregational church, which he attended.

Ironically enough, it was humorous sketches Peterson had most success selling, he told his questioners today. Lately, besides writing, he has had a job as clerk in a publishing house.

G. A. R. Commander Dead
CONNEAUT, Ohio.—(UP)—Horace Cook, 93, commander of the local G. A. R. post and one of the few Civil War veterans of this area, is dead.

Meteorological Report

May 3, 1935
Forecasts
Medford and vicinity: Fair tonight and Saturday; moderate temperature. Oregon: Fair tonight and Saturday; moderate temperature.

Local Data
Temperature a year ago today:
Highest, 73; lowest, 50.
Total monthly precipitation, .08 inches. Deficiency for the month, .08 inches. Total precipitation since September 1, 1934, 13.21 inches. Excess for the season, 0.19 inches.

Relative humidity at 5 P.M. yesterday, 28 per cent; 3 A.M. today, 91 per cent.
Tomorrow: Sunrise 5:03 A.M.; sunset, 7:15 P.M.
Observations Taken at 5 A.M.:
120 Meridian Time

CITY	Temp	Wind	Weather
Boise	80	34	Clear
Boston	45	38	T. P. Cdy.
Chicago	42	36	1.02 Clear
Denver	46	30	.01 Snow
Eureka	58	44	Clear
Helena	46	30	.06 Clear
Los Angeles	66	—	—
MEDFORD	71	37	Clear
New York	54	44	.04 Cloudy
Omaha	50	36	T. Cloudy
Phoenix	78	54	T. Cloudy
Portland	70	48	Clear
Reno	54	38	Clear
Roseburg	68	40	Clear
Salt Lake	52	42	T. Rain
San Francisco	72	90	Clear
Seattle	68	48	Clear
Spokane	62	34	Clear
Walla, Walla	66	40	Clear
Washington, D.C.	65	48	T. Cloudy

Moffett's Son Studies Oil
TEXAS CITY, Tex.—(UP)—Determined to learn the petroleum industry from the ground up, Jack Moffett, son of James A. Moffett, national housing director, is employed in the laboratory of the Republic Oil Company here. Young Moffett received his basic training in the oil industry while a student at Princeton. He left the school a month ago to take the position here.

Metal Typewriter & Chair \$5.50
Elliot's, 116 N. Central.

Lawnmowers: Sharpened, Phone 261, Medford Cyclery, 23 N. Fir.

ELKS NAME NEW SET OF OFFICERS FOR COMING YEAR

Election of officers for Medford Elks lodge was held last night at the regular lodge meeting and, although there were only two officers with competition, a large turnout was present to express their choice.

The following, officially elected, will be installed with the usual ceremonies on June 6: E. W. Winke, exalted ruler; Otto Frohnmayer, esteemed leading knight; W. A. Grim, esteemed loyal knight; Arthur Heas, esteemed lecturing knight; Ernest L. Scott, secretary; George T. Prey, treasurer; N. S. Young, tiler, and H. W. Butler, trustee for three years, who was also elected alternate delegate to the grand lodge convention.

Secretary Scott said all effort is being made by the committee in charge to make the Elks dance that is to be held at the temple Saturday night a big affair. Special decorations are being put up, excellent music has been obtained and the price of admission has been reduced to a figure announced elsewhere in this paper.

Exalted Ruler Butler announced that the Elks magazine good-will card will be in Medford May 31. The committee of reception and publicity that has been appointed is W. A. Gates, chairman; B. E. Hender, E. C. Ferguson and Ernest L. Scott, who are planning a special program for this affair.

It was also announced that the first CCC smoker of the second series will probably be held May 9 at the temple. A big blowout is also being planned for June 14 at the picnic grounds, at which time there will be at least 30 rounds of boxing by CCC fighters, according to E. C. ("Jerry") Jerome, chairman of the smoker committee. Jerome said there will be plenty of other sports and entertainment and that the trapshooters who are here for the state trapshoot will be entertained.

Menus of the Day
By Mrs. Alexander George
SANDWICH HELP
(When making sandwiches, cream the butter and add a little sweet

cream. The butter will go farther and spread easier.)
Spring Refreshments
Cheese Rounds
Crab Squares
Candied Orange Peel Bread
Sugar Cookies
Cocunut Drops
Chilled Fruit Punch
Salted Nuts
Yellow and White Candies

Cheese Rounds
2 cups flour
4 teaspoons baking powder
1-3 teaspoon salt
4 tablespoons fat
2-3 cup milk
1/2 cup grated cheese
2 tablespoons cream
1/2 teaspoon onion salt

Mix flour, baking powder and salt. Cut in fat. Slowly add milk, mixing with knife. Place soft dough on floured board and pat out until thin (1/4 inch). Spread with rest of ingredients, roll up tightly and cut off 1/4 inch slices. Arrange slices, flat sides up, on greased baking sheet and bake 8 minutes in moderate oven. Serve warm.

Crab Squares
16 1 1/2-inch squares bread.
2 tablespoons butter.
2 tablespoons flour.
1 cup milk.
1/4 teaspoon pepper.
1/2 teaspoon salt.
1 tablespoon chopped pimientos.
1 tablespoon chopped green pepper.

1-3 cup crab meat.
Melt butter, add flour and when blended add milk and cook until creamy sauce forms. Stir constantly. Add seasonings and crab meat. Spread on bread, toast until well browned.

Candied Orange Peel Bread
1 cup chopped orange peel.
1 cup water.
1 cup sugar.
1 teaspoon salt.
1/2 teaspoon vanilla.
1 cup milk.
1/4 cup orange juice.
3 1/2 cups flour.
3 1/2 teaspoons baking powder.

Mix peel, water and sugar. Simmer 8 minutes. Cool. Add rest of ingredients and pour into greased loaf pan. Let rise 15 minutes. Bake 1 hour in moderately slow oven.

SUNDAY DINNER MENU
Serving Six
Pineapple Juice Cocktail
Roast Veal and Browned Potatoes
Broccoli
Mock Hollandaise Sauce
Rolls
Currant Jelly
Tomato Jelly Salad
Devil's Food Special
Coffee
Mock Hollandaise Sauce
3 tablespoons butter.
2 tablespoons flour.

1 1/2 cups milk.
1/4 teaspoon salt.
1/4 teaspoon paprika.
3 egg yolks.
1 tablespoon lemon juice.
Melt butter and add flour. When blended, add milk and cook until sauce thickens a little. Add rest of ingredients and cook 1 minute. Serve immediately poured over cooked broccoli which has been placed in serving dish.

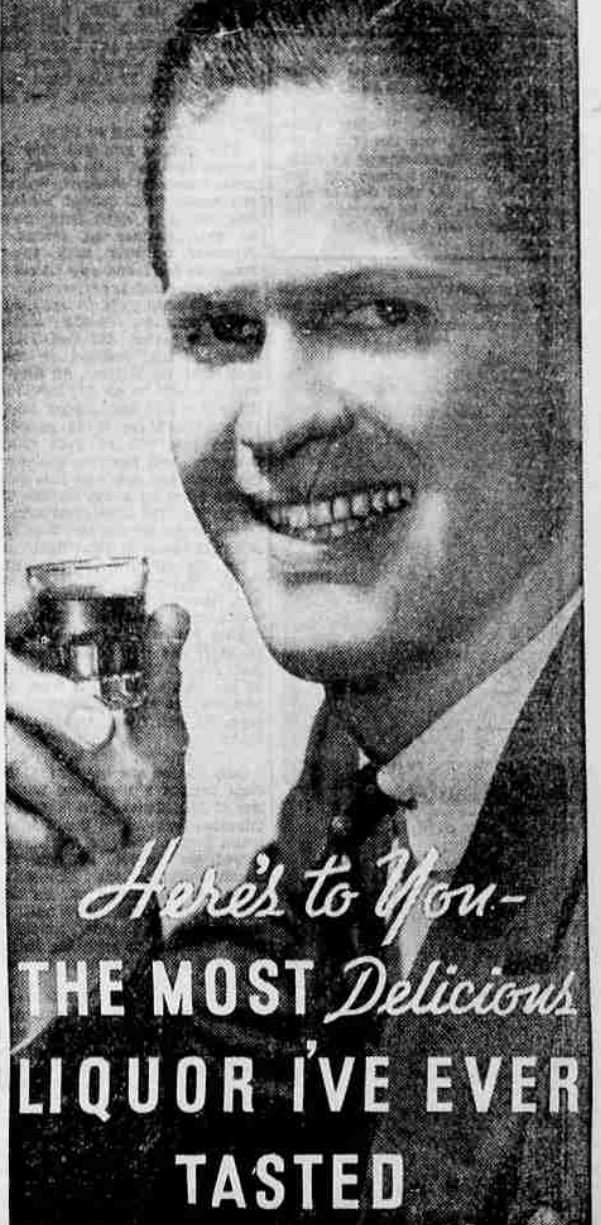
Devil's Food Special
2-3 cup butter.
1 1/2 cups sugar.
1 teaspoon vanilla.
1/2 teaspoon salt.
3 eggs.
1 cup sour milk or buttermilk.
2 1/4 squares chocolate.
3 tablespoons water.
2 cups pastry flour.

1 teaspoon soda.
1 teaspoon baking powder.
Mix chocolate and water. Cook slowly, stirring constantly until chocolate has melted. Beat well. Cream butter and sugar. Add rest of ingredients, including chocolate mixture. Beat 2 minutes. Pour into 2-layer cake pans lined with waxed paper. Bake 25 minutes in moderately slow oven. Cool and frost.

As this is a rich cake and very soft in texture, it should be carefully handled to prevent falling apart.

MERLIN FARMER DIES WHILE AT FIELD WORK

GRANTS PASS, May 3.—(Sp.)—W. H. Cook, a long time resident of the Merline district, dropped dead by a tractor in the field where he was working along the Galice road below Merline.



Here's to You—
THE MOST Delicious LIQUOR I'VE EVER TASTED

"I'm 30—not very old. But if I reach 100 I'll never taste anything I like half as well as this swell-tasting Apricot Nectar. Oh boy, it's great. Try it fellows, it has the elegant flavor of ripe luscious apricots. It's simply delicious, and, going down, how it warms a fellow!

I've tried it STRAIGHT and as a fruit-base liquor for cocktails, and you simply don't know how grand it is BOTH ways. And what a swell drink for parties—men like it, and ladies are delighted with it. The price? Boy, that's the big thrill of all. It's priced low."



I like to sell you
SUNSHINE KRISPY CRACKERS
...you get a real bargain in quality
YOUR GROCER

The cheese you enjoy most will taste better with Sunshine KRISPY Crackers

Some like sharp cheese. Some like mild. But most everyone insists on the crispest, flakiest crackers money will buy... Sunshine
Krispy Crackers! These dainty, slightly salted squares have won for themselves an enviable reputation for making cheese taste better.

Serve SUNSHINE KRISPY CRACKERS to the whole family for a few cents!

It's easy to understand why a serving for the whole family costs so little... You get about 7 Krispy Crackers for a penny in the big full pound package! Sunshine Krispy Crackers certainly give you economy without sacrificing quality!