

PRESIDENT GIVEN TOO MUCH POWER IS LEGAL OPINION

(Continued from Page One.)

to confer at once with Donald Rich-berg and other of his NRA aides as to what to do.

There was talk of deferring senate consideration of the amendments to the AAA to meet objections raised by the court to NRA.

While friends of the recovery act were downcast, its foes took the position: "Thank God for the supreme court."

Chairman Harrison of the senate finance committee said he thought "it possible to repair the damage at this session."

Hope for New Law

Commenting after studying the de-clarion carefully, he said: "I think NRA is impure, but I don't think the decision will prevent us from passing a law that will come within the constitution."

At the same time, he agreed that federal regulation of intra-state commerce was definitely out of the picture and that the new law would be confined to inter-state business.

After meeting several hours on manifold problems raised by the decision, the house ways and means committee adjourned without action.

On practically every side, bewilderment was evident. Some officials privately expressed worry as they conjectured on the unsettled prospect seen for business.

Anti-Trust Action Factor

Whether the anti-trust laws, under which some business practices allowed by NRA are banned, would have to be prosecuted vigorously from now until a new law is enacted was among the many questions.

Attorney General Cummings had a press conference scheduled, but called it off as reporters congregated to ask about many points. Secretary Wallace declined comment.

It was recalled that while the poultry code, specifically involved in the court's ruling, was ordered under the NRA, and was an NRA code, it was drafted by the AAA.

The AAA is directly involved in other codes, although the codes themselves have been operated and enforced by the NRA.

CRATER LAKE INN REPORTS PROFIT

A gratifying report was made today by Crater Lake Hotel Co. operators of the resort concessions at Crater Lake, reporting that operations of the company for the year 1934 resulted in a net income of \$1647.85.

This figure contrasts with a net loss of \$7927.27 for the previous season, and a net loss of \$13,177.90 for the season of 1932. It was made known by Cameron Squires, president, in a report to the stockholders.

In order to make further additions to the plant at Crater Lake, pay off all current indebtedness and provide the company with working capital, an application has been made by the company to the Reconstruction Finance Corporation for a loan of \$25,000. No reply has yet been received from the application.

COUNTY HEALTH MEETING SLATED

The annual meeting of Jackson County Health association will be held June 5, beginning with a 12:30 o'clock luncheon, at the auditorium of Jackson county courthouse. It was announced today by Miss Mildred Carlton, president.

All those interested, especially parent teachers, are urged to attend, and should make reservation with Miss Carlton by May 29. There will be a small admission charge.

Dr. B. E. Green will speak on "The Preventive Side of Cancer," and Dr. Charles Lemery will speak on eye, ear, nose and throat treatment. As there will be no routine reports, the meeting will be a short one.

OSTEOPATHIC SOCIETY WILL MEET TONIGHT

Southern Oregon Osteopathic society will meet tonight at the home of Dr. Bertha Sawyer of Ashland. At this meeting reports of the state convention will be given by Dr. W. W. Howard and Dr. Sawyer, who will be speaker of the evening. "Body Feels and Their Relation to General Health" will be the theme.

Use Mail Tribune want ads.

LIVESTOCK FOR ALASKA PIONEERS



This colonization work in Alaska sounded like work to Fanny, so she set right down when they tried to put her aboard the S.S. North Star at Seattle, Wash., for transportation to the Matanuska valley. Fanny was one of 70 horses and 70 cows sent to the government's farming project in Alaska from Seattle. (Associated Press Photo)

Society and Clubs

Mrs. Nordvick Hostess To Members Bridge Club

Lovely spring flowers formed the attractive decoration scheme at the home of Mrs. H. F. Nordvick this afternoon when she entertained members of the Monday Bridge club.

Present, besides the hostess, were Mrs. Harvey Prida, Mrs. John Dennison, Mrs. C. C. Derby, Mrs. William Campbell, Mrs. C. C. Clemens, Mrs. F. F. Burk and Mrs. W. A. Holloway.

Dr. Eva Malna Carolow Will Be Church Hostess

Dr. Eva Malna Carolow, 36 Laurel street, will be hostess to members of the Ladies' Auxiliary of the First Baptist church, at its May missionary meeting Tuesday afternoon at 2:30 o'clock. Members of the auxiliary are asked to bring photographs of their mothers, to be used in the program that has been prepared.

Mrs. Sleight Visits Rydvard Sleight in South

Mrs. E. R. Sleight of 40 North Peach street has been spending the past several days in San Francisco with her son, Rydvard Sleight, graduate of Medford high school, who is now artist for the Woolworth Co. in the Bay city. Mrs. Sleight will return after a week or ten days.

Mrs. L. E. Williams Will Entertain Group

Mrs. L. E. Williams of 520 South Peach street will entertain members of the Women's Auxiliary of St. Mark's church Tuesday afternoon at the last gathering until next fall.

EDWIN MILNES, 88, TO LAST REWARD

Edwin Milnes, aged 88, passed away at the home of his son, William Milnes of 820 Harrison street, Medford, early this morning. He was born in England and came to this country nearly 65 years ago. He first resided in Chicago and after the great fire in that city, moved to Wisconsin, where he continued his trade of harness making. He came west and settled in Medford in 1904, since which time he has made his home with his son, Mr. Milnes was the last of a family of seven children.

Besides his son, he leaves three grand children and two great grand children all of Medford. Funeral services will be held at the Conger chapel at 2:30 Wednesday with A. J. Hanby officiating. Interment will be in the Redmen cemetery at Jacksonville.

ROSE SHOW OPENS TUESDAY MORNING

The Medford Garden club ninth annual rose show opens tomorrow morning in the corridors of the Jackson county court house. The classification and rules were published in Sunday's Tribune and exhibitors are asked to read them over carefully. Entries will be received by the committee in charge any time before 11 o'clock Tuesday morning for the public to view at 1:30. Everyone in southern Oregon is invited to enter exhibits and the club hopes that many will avail themselves of the opportunity to share their flowers with others. The entry clerks will be found at the south end of the basement floor.

Adrienne's Beauty Salon. Presents Mr. L. M. King, Originator of Albert of the Palace Cosmetics. Mr. King will give free skin analysis and all users of Albert of the Palace Cosmetics and others are invited to visit Adrienne's this week. Today - Tuesday - Wednesday Phone 577

TAN COLORED CAR SPEEDING SOUTH OBJECT OF HUNT

(Continued from Page One.)

ler) coach with khaki colored top. In the rear seat was a California license plate, 9-N-3858, which Carson said appeared to have been torn off. The driver explained to Officer Carson he had made a record run from Seattle and was eager to maintain the record to San Francisco.

A temporary driver's license was carried by the driver. It was issued May 21 to Guy E. Parke, 1232 Valencia street, San Francisco.

There were two other men in the car, both asleep. Carson said the driver was between 35 and 40 years old, heavy set, weighing about 150 pounds, dark, and wearing a dark suit.

Trooper Carson allowed the car to proceed, having not yet been advised of the description of an automobile seen near the scene of the kidnaping of George Weyerhaeuser in Tacoma.

SAN FRANCISCO, May 27.—(AP)—The large (Chrysler) convertible coupe reported seen today at Portland, headed for San Francisco, which aroused suspicions of detectives there as having possible connection with the Weyerhaeuser kidnaping case, is registered to Ira Parke, San Francisco, according to official records.

He purchased the car April 3 from C. E. Skrine Gray, Hollywood. Parke, who is unlisted in both city and telephone directories, left his home Thursday night, a neighbor, Mrs. George Pardini, declared, and has been absent since that time.

TACOMA, Wash., May 27.—(AP)—Learning from New York that the ransom note in the kidnaping of 9-year-old George Weyerhaeuser resembled the pattern of messages written by the killer of the Lindbergh baby, federal authorities went to work with renewed vigor today while the lad's father sifted great stacks of mail with a hope of uncovering new instructions from the "death threatening" abductors.

The check-up in New York showed that almost every instruction used in the first two notes to Charles A. Lindbergh were contained in the Weyerhaeuser message. Also Used Ads

The plan of contact—communications through personal columns of newspapers—also were the same. This information further convinced authorities they were dealing with desperate characters in the Pacific northwest's first major kidnaping.

Today was the third of five days given the father of the boy, J. P. Weyerhaeuser, Tacoma timberman, to raise the \$200,000, or "be sorrowful," but no word appeared to be forthcoming since the first note which was received by special delivery six hours after the kidnaping Friday.

While the dogged but secret man-hunt was being carried on in the city and the surrounding rugged country for all possible clues, Tacoma persons also observed a striking similarity in pictures of the Weyerhaeuser youth and the Lindbergh baby which was kidnaped and slain.

Both curly haired. Most pronounced was the curly, wavy hair of the two children, and also noticeable was the round, chubby face, and strong pronounced features.

One outstanding difference is the dark, almost sallow complexion of the missing Tacoma lad, compared with the light complexion of the much younger Lindbergh child.

The brutal Lindbergh kidnaping was solved when Bruno Richard Hauptmann was convicted. In Tacoma it was generally known that the department of justice men were looking for more than one man, probably three.

Miss Bratton In Farewell Concert At Grants Pass

On Wednesday and Thursday evenings, May 29 and 30, Miss Kathleen Bratton, highly gifted young pianist, pupil of Rosa Blackmore Willett for five years, will play several brilliant numbers between shows at 9 o'clock at the Rivoli theater in Grants Pass. The screen attraction being "Star of Midnight."

Miss Bratton was valedictorian student of the Medford Mail Tribune.

Pacific northwest hop growers use 20 pounds of twine, worth 35 cents a pound for stringing each acre of vines.

"Pin money" fines are used at Eagle Pass, Tex., to enforce the headlight ordinance. It costs motorists 25 cents the first time.

Prospects for an apple crop in northeast Kansas are above the five-year average, a survey by the state horticultural society indicated.

Use Mail Tribune want ads.

See the famous Firestone Singing Color Presentation at the San Diego Exposition.

MEMBER, THE ORDER OF THE GOLDEN RULE

Service members not by the Golden Rule. A logo with a figure holding a scale.

In Spring and Summer In the spring and during the summer, one sees particularly, the advantage of having a funeral home in a residential area, where it is beautiful, peaceful and quiet.

Here is the ideal place for a funeral home; we suggest that those who have never seen our home, do so at an early date. We shall be glad to show anyone through it.

PIERCE FOUNTAIN HOME MORTICIANS OFFICE OF COUNTY CORONER SIXTH AT OAKDALE PHONE 47, DAY OR NIGHT MEDFORD, OREGON

Other Sizes Proportionately Low

***** Listen to the Voice of Firestone—featuring Richard Cronk, Gladys Swarthout, Nelson Eddy on Margaret Speedy—every Sunday night over N. B. C.—W.E.A.P. Network—A Five Star Program

dent at high school commencement and will be leaving Grants Pass for San Francisco to continue her musical studies in August. She is known throughout southern Oregon as one of the most outstanding young musicians and much is expected of her in the future. She is well known in Medford having played in many of the recitals arranged by her teacher, Rosa Blackmore Willett and at the Craterian theater and the Normal school at Ashland, where she is a favorite at assemblies. This will be a splendid opportunity for her friends and admirers to hear her. Her number will be "On Wings of Song" Mendelssohn-Liszt, G Minor Rhapsody, Brahms-Tarantella-Liszt. "The management of the Rivoli theater has shown generosity in arranging for her to make these appearances in a farewell to Grants Pass," her instructor said.

Menus of the Day

By Mrs. Alexander George MEALS USING LEFTOVERS Breakfast Chilled Fruit Juices (Left from Canned Fruits) Browned Cereal Cakes Syrup Toasted Muffins Orange Marmalade Coffee Luncheon Vegetable Salad Bread Rhubarb Sauce Sugar Cookies Dinner Hashed Browned Sweet Potatoes Buttered Green Beans Bread Butter Head Lettuce Variety Dressing Cake Supreme Coffee

By Mrs. Alexander George GUESTS FOR LUNCHEON (Menu serves Eight) Tomato Juice Cocktail Chicken Souffle Creamed Peas Buttered Rolls Raspberry Preserves Radishes Olives Frozen Fruit Salad Cheese Puffs Coffee Salted Nuts Mint Cream Candies

By Mrs. Alexander George GUESTS FOR LUNCHEON (Menu serves Eight) Chicken Souffle 4 tablespoons butter, 4 tablespoons flour, 1 1/2 cups milk, 3 egg yolks, 1/4 teaspoon salt, 1/4 cup paprika, 1/4 teaspoon celery salt, 1 teaspoon chopped parsley, 1 tablespoon chopped green pepper, 1 cup diced cooked chicken, 3 egg whites, beaten. Melt butter, add flour and when blended add milk and cook until creamy sauce forms. Stir constantly. Add yolks and seasoning. Beat two minutes. Fold in rest of ingredients. Pour into buttered mold (ring mold is excellent). Set in pan hot water

Beef Hash 4 tablespoons fat, 2 cups chopped cooked beef, 2 tablespoons chopped onions, 1/4 teaspoon salt, 1 cup diced cooked potatoes, 1-3 cup gravy or milk. Melt in frying pan. When hot add brown beef and onions. Add rest of ingredients and cook 5 minutes. If "moist" hash is preferred by the family add 1-3 cup more gravy or milk.

Variety Dressing 1/4 cup French dressing, 4 ripe olives, chopped, 2 tablespoons catsup, 1 tablespoon chili sauce. Cake Supreme Mix and chill ingredients, 4 pieces cake (any kind), 1 1/2 cups strawberries, 1/2 cup whipped cream, 3 tablespoons sugar, 1/4 teaspoon vanilla. Mix vanilla and sugar with cream; spread over berries arranged on cake. Other fruits can be used in place of berries.

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and bake 35 minutes in moderately slow oven. Remove from oven and let stand in water 5 minutes. Carefully unroll. Garnish with cream or parsley.

Frozen Fruit Salad Mix cream and mayonnaise. Add rest of ingredients. Pour into tray in mechanical refrigerator and in about four hours the salad will be frozen. Serve on lettuce and top with more mayonnaise.

If desired the salad can be frozen by pouring into mold, sealing tightly and burying four hours in four parts chopped ice and one part coarse salt.

Cheese Wafers 24 salted wafers, 24 thin pieces cheese, 6 tablespoons butter, 1 tablespoon salad dressing. Mix dressing and butter. Spread on wafers. Top with cheese. Arrange in shallow pan. Bake until well puffed. Sprinkle with paprika and serve fresh.

Parker county, Texas peach growers reported their orchards have set one of the largest crops in recent years.

The annual rose show at Thomasville, Ga., usually draws an attendance of 30,000 to 40,000 people.

When you're in need of a tonic, weight below normal and you feel tired-out and weak, follow the advice of Walter C. Moore of 2942 N. W. Upshur St., Portland, Ore., who said: "When I would become rundown and had no appetite or energy, nature would give me Dr. Pierce's Golden Medical Discovery. We always use it for the spring, for the blood. It also helps to relieve stomach distress such as indigestion and ease on the stomach and gives a person a fine appetite." New size, tablets 50 cts., liquid \$1.00. Write to Dr. Pierce's Clinic, Buffalo, N. Y., for free medical advice.

DO YOU NEED PEP?

Season Opening of the ROGUE ELK RESORT Saturday, June 1st

Your old friend and caterer, Fred McDonald, has recently taken over this famous place and is adding significant features for your hours of relaxation and pleasure.

MUSIC AND DANCING Two finished Negro Chefs, noted for the excellence of their special Southern foods have been employed.

Dixie Chicken Dinners \$1.00 Plate Dinners \$1.65

Make reservations for opening night now!

PROTECT YOUR LIFE AND THE LIVES OF OTHERS!

THERE are three questions you should ask yourself about the tires you buy:

1—"Will the non-skid tread give me the greatest traction and protection against skidding?"

2—"Are they built to give me the greatest blowout protection?"

3—"Without sacrificing these two important safety features will they give me longer mileage, thus making them the most economical tires I can buy?"

Answer No. 1—Harvey S. Firestone early realized the value of tire traction and safety and was the first to design an All Rubber Non-Skid Tire. Through the years Firestone has led the way in the design and development of tires with most effective non-skid treads.

Firestone does not depend solely on traction and non-skid tests made by its own engineers—it employs a leading University to make impartial tests for non-skid efficiency of its tires, and their most recent report shows that Firestone High Speed Tires stop the car 15% quicker than the best of all popular makes of tires.

Answer No. 2—Blowout protection must be built into a tire. Friction and heat within the tire is the greatest cause of blowouts. Firestone protects its tires from friction and heat by a patented process which soaks every cord and insulates every strand with pure liquid

rubber. This is an additional process known as Gum-Dipping, by which every 100 pounds of cotton cords absorb eight pounds of rubber. This extra process costs more and is not used in any other make of tire.

Leading race drivers investigate the inbuilt qualities of the tires they use, because their very lives depend upon their tires, and they always select Firestone Tires for their daring speed runs. In fact, Firestone Tires have been on the winning cars in the gruelling Indianapolis 500-mile race for fifteen consecutive years, and they were on the 5,000-pound car that Ab Jenkins drove 3,000 miles in 23 1/2 hours on the hot salt beds at Lake Bonneville, Utah, at an average speed of 127.2 miles per hour, without tire trouble of any kind. These amazing performance records are proof of the greatest blowout protection ever known.

Answer No. 3—Thousands of car owners reporting mileage records of 40,000 to 75,000 miles, is proof of the long mileage and greater economy by equipping with Firestone High Speed Tires. Let these unequalled performance records be your buying guide.

Go to the Firestone Auto Supply and Service Store or Firestone Tire Dealer and let him equip your car with Firestone Tires, the safest and most economical tires built.

Volume—Direct Purchasing—Straight Line Manufacturing and Efficient and Economical System of Distributing to our 500 Stores and to 30,000 Dealers, enables Firestone to give you greater values at lowest prices

More and tougher rubber. Two extra layers of Gum-Dipped cords. Gum-Dipped High Stretch cord body. 50% Longer Non-Skid Mileage. Scientifically designed Non-Skid tread.

See the famous Firestone Singing Color Presentation at the San Diego Exposition. MASTERPIECE OF TIRE CONSTRUCTION

HIGH SPEED TYPE We select from our enormous stocks of raw materials the best and highest grade rubber and cotton for the High Speed Tire. In our factory we select the most experienced and skilled tire makers to build this tire. It is accurately balanced and rigidly inspected and we know it is as perfect as human ingenuity can make it.

SIZE PRICE \$6 85 4.50-21 \$7.55 4.75-19 7.95 5.25-18 10.20 4.40-21 5.25-18 8.15 4.40-21 5.50-19 8.30 OTHER SIZES PROPORTIONATELY LOW

SIZE PRICE \$5 85 4.50-21 \$6.15 4.75-19 6.55 4.50-21 3.25 4.75-19 6.05 4.50-21 3.25 4.75-19 5.55 4.40-21 3.25 4.75-19 5.55 30x35 C.

Other Sizes Proportionately Low

AUTO SUPPLIES AT BIG SAVINGS Our large volume enables us to save you money on every auto supply need for your car. All Firestone Auto Supply and Service Stores, and many of our large tire dealers, have complete stocks, and you have the added convenience and economy of having them applied.

SEAT COVERS \$98.00, PICNIC JUGS \$1.19, CHAMOS 39c, SPONGE 15c, Flashlights 34c, Sun Visors 59c, Pedal Pads 36c, fender, Guide, 79c, Nozzles, 35c, Bumper Guards 69c, Mirror Clocks \$1.75, Cigar Lighters 19c up, Wash Set 71c, Firestone Stewart-Warner AUTO RADIATOR \$29.95, SPARK PLUGS 58c, Garden Hose \$1.25