

RAISING OF FROGS FOR MARKETS NOT PAYING INDUSTRY

Tried in Louisiana and Wisconsin — Life Cycle of Jumpers Interesting Study for Nature Class Students

WASHINGTON, D. C.—(Sp.)—One of the earliest harbingers of spring is the creak and rattle of tiny frog voices from wayside brooks and marshes. Students in nature study classes go forth to skim jellylike frog eggs from woodland ponds and bring them back for the school aquarium. Then someone always suggests: "Frog legs bring good prices at restaurants, and the skins are used in making book covers and fine glue. Why not start a frog farm?"

"Frog farming has been tried in both Louisiana and Wisconsin, but it is not yet a paying industry," says a bulletin from the Washington, D. C., headquarters of the National Geographic society. "Recently the New York state department of conservation warned investors to be on their guard following the publication of commercial circulars urging people to go into the business of raising frogs for the market. The U. S. bureau of fisheries likewise is skeptical, declaring 'success in artificial propagation on a commercial scale still awaits realization.' It should be kept in mind also that it requires from four to five years for a frog, whose legs are edible, to reach adult size.

Eggs Absorb Water and Swell.

A female frog may lay as many as 240 eggs," says a communication to the National Geographic society from Doris M. Cochran.

"The eggs are deposited in small masses on water plants or on sticks or leaves lying in shallow water. An egg consists of the yolk—the round black center—and the vitelline envelope—the surrounding transparent membrane—which begins to absorb water as soon as the egg is laid, and thus immediately swells to several times its original size.

"But already danger besets the germ of life growing there. A gray fungus or mold may penetrate the envelope, sprout upon the yolk, and thus cut off the life of the little frog before it has well begun. But if fate is kind and conditions are favorable, the central yolk at first a single cell, begins at once to grow, dividing into two cells, these into four, these into eight, and so on in the typical way. Under favorable conditions, the tadpole hatches on the fourth day. At first it is a minute, flattened, yellowish object, with conspicuous branching filaments, its gills, at our end and a coarse, rudderlike appendage, the tail, at the other.

Must Dodge Many Enemies.

"The little creature at this stage can barely wriggle away from its cast-off envelope, to squirm upward to the surface of the water, where it instinctively seeks the shelter of foliage and of the shallow water; for at this age it easily becomes the prey of small fish and other ever-hungry enemies.

"Its powers of locomotion are very limited, and it is unable to dart and dodge in the game of life and death, as it will have to do when it is a little older. It grows rapidly at first living upon the nutriment from the original yolk-sac now stored in its own abdomen.

"In a few days, when its mouth parts have begun to develop, it nibbles the 'scum' of green algae which forms a dense mat over every submerged stone or pebble in the stagnant pond.

"At this stage tadpoles are scavengers, and fortunate are they to find the crumbs that fall from the rich man's table in the form of fragments of fish or other food left by larger and more voracious banqueters in nature's storehouse.

"This slim fare fattens the tadpole's body to ridiculous rotundity. His tiny, lidless eyes stare solemnly upward at the water surface, to which he must rush every few moments for a lungful of air, as his gills are beginning to be absorbed and he has had since to depend largely upon his two nostrils, equipped with valves to keep them closed and watertight during his submarine excursions, as attested by a specimen, or breathing pipe, on the left side of his body.

EVICTED FAMILY COOKS IN STREET



Here's a family of evicted mill strikers at the Callaway mills in Lagrange, Ga., eating a meal on the street after they had been forced from their home under the eyes of national guardsmen. (Associated Press Photo)

"His tall has developed to a thing of surprising strength and pliability, for on its power alone his safety depends in the increasingly bitter struggle to escape his countless enemies.

"Before the tadpole is many weeks old a pair of budlike growths sprout near the base of the tail, and shortly these elongate into a pair of hind legs equipped with five toes, which closely resemble those of the adult. Some days after the legs appear, the right arm comes out. Now the little tadpole stays near the top of the water nearly all the time and seems very uncomfortable, and so wenders. His left arm is developing just where the breathing pore is located. As soon as it bursts through his troubles are lessened, for now he can hop out on the bank in true frog fashion and breathe in the air freely, for, as we have seen, his nostrils have been functioning for some time as air-breathing organs.

"Only the tail remains to tell of his former aquatic habits. Day by day it, too, is absorbed into the body, just as were the gills in the very early stages, until at last our little frog is completely metamorphosed and can go freely on shore with his brothers to catch flies among the plants bordering his ancestral pool.

"It is now the end of July, and for the next two or three months his only occupation is eating and preventing himself from being eaten—enough to keep him busy and on the alert every instant.

"At the approach of the sharp autumn weather he is about half an inch in length and half-grown. While he has no voice as yet, the mating call of his elders may occasionally be heard in the pool as late as September, for frogs are active over a long period of the year and the breeding season may be said to last from April to September, reaching a peak at several different times, as warm weather and heavy rainfall favor it.

"At the onset of winter everything is silent, but with sleep, not death. Near the borders of the pond hurried brothers to catch flies among the plants bordering his ancestral pool.

"In their summer activity, more than a few moments' enforced submergence in water would have drowned them. Now, in hibernation, they can pass a whole winter beneath the mud because they are not breathing. Sometimes, indeed, a warm spell of weather in midwinter is sufficient to wake them from their lethargy, and their clicking calls may be heard in nearly every month of the year in some of our southern states, where the winters are not severe. But the springing warmth of the returning spring calls them to another cycle of sleeping and mating, and so life goes on in the little pool in the woodland."

"KICKERSTICK" Undergarments that fit at Hineswyn B. Hoffmann's

PECTIN, MYSTERY SUBSTANCE, AIDS IN JELLY MAKING

Chemists Would Like to Know More About Element Which Appears As Fruit Nears Ripe Stage

To make fruit jelly you must have pectin. But what is pectin? Is there a bit of mystery about it to you—even if you have made hundreds of glasses of beautiful jellies? Chemists say "the formation of jelly depends almost entirely upon the application of the laws of chemistry, more especially the laws of physical chemistry." And they admit they would like to know more about pectin than they do—yes, and about "applying the laws of chemistry" to jelly-making. So there is scientific consolation for any troubles you may have in getting your jellies to "jell."

We know from the chemists, however, that pectin is a jelly-forming substance which develops in fruits as they grow and ripen. In very green fruits there is little pectin, but there is a substance that gradually turns into pectin. When the fruit is fully ripe the pectin begins to disappear—changing chemically into still another substance and losing its jelly-making power.

Use Ripe and Unripe

So for jelly purposes you choose fruit that is nearly but not quite ripe, in order to get the most pectin. Then, because ripe fruit has more color and flavor, you use some ripe with the underripe fruit.

Three things are necessary to make fruit jelly—pectin, fruit acid, and sugar. The best fruits for jelly, says the U. S. Department of Agriculture, have their own acid as well as their own pectin, so all you need to add is the sugar. This is true of tart apples such as Winesap, of crabapples, currants, grapes, gooseberries, or plums of the Wild Goose type, all of which make beautiful jelly when you add sugar to the juice.

Some good jelly-making fruits, however, lack the necessary acid. Some blackberries, raspberries both black and red, ripe Concord grapes, plums and quinces have plenty of

pectin and fine flavor for jelly, but not much acid. To get your jelly from these fruits, you add a little lemon juice—the rule is 1 tablespoon of strained lemon juice to each standard measuring cup of fruit juice. Some acid fruits, on the other hand, have not enough pectin of their own to make jelly. This is true of strawberries, cherries, and peaches. It is true also of rhubarb, which though not a fruit, has a fine acid flavor for jelly. To make jelly of rhubarb or the acid fruits that lack pectin, you add pectin extract, which you can either buy, or make for yourself from apples (using skin, core and all), or from the white inside skin or oranges or lemons.

All Will Jell

There is probably no fruit from which you can not make jelly by adding either pectin extract, or acid, or both, with the sugar that is needed. But this fact makes it important to guard against using so much pectin extract and sugar that you mask the delicate flavor of the original fruit. Another way to make jelly of the fruits that do not have much pectin is to combine them with fruits that do have it, choosing your fruits for flavor and color as well as for the amounts of pectin and acid in the combination.

In such combinations, of course, you must have one fruit that is rich in pectin, and you must have acid enough, either in one or both of the fruits, or by adding some. Lemon juice is the best acid to add because you need so little and the lemon flavor blends well with almost any other fruit flavor. But you also consider color and flavor other than acid, and choose your combinations of fruits accordingly. Currants and raspberries are good together, so are raspberries and gooseberries; grapes and crabapples; apples and quinces, cranberries and quinces—and in these combinations you have pectin and acid, as well as good flavor and color.

Test Is Tickle

So much for the materials for your jelly. Then come the science and art

Schilling Pure Vanilla

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of making it. There are special directions to follow, of course, in preparing the fruit and straining off the juice. Then you cook the juice, with sugar, to the point where it meets the "jelly test"—a very delicate point and requires a trained eye and skilled judgment. The Bureau of Home Economics says:

"For this test, dip a large spoon into the boiling syrup, lift it up and let the syrup run off the side of the spoon. As the syrup cooks down, it reaches a stage when it no longer runs off the spoon in a steady stream, but separates into two distinct lines of drops, which 'sheet' together. Stop the cooking as soon as the boiling syrup shows this 'sheeting-off.'"

Some jelly makers use a temperature test—that is, they cook the juice to 210 or 221 degrees Fahrenheit, and at that point the jelly is supposed to be ready to pour into the glasses. But the Bureau of Home Economics does not consider temperature tests a safe guide. The temperature is not always the same at the jelling point. It varies with the kind and condition of the fruit.

There are many reasons why it is best to work with small lots of juice

at a time—about 6 to 8 cups, good jelly makers advise. This quantity of juice with the sugar boils down quickly to the jelling stage, and short cooking holds the fresh fruit flavor and color and makes jelly of the best texture.

Color, Flavor Important

What you want in your jelly, says the Bureau, besides a delicious texture, is "a bright color and delicate flavor, characteristic of the fruit

from which it is made. When turned out on a plate, a mold of jelly should be translucent and should hold its shape but quiver when the plate is moved. Jelly should be so tender that it cuts easily with a spoon, yet breaks with a sharp clear line."

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UNITED AIR LINES COAST SCHEDULE EXPANDS JUNE 1

United Air Lines announced an important expansion program for its Seattle-Medford-San Diego airmail-passenger route when W. A. Patterson, president of the company, authorized operation of a third daily round trip schedule on the Pacific coast airway, four daily round trips between Portland and Seattle and nine daily round trips between San Francisco and Los Angeles, effective June 1.

The three daily schedules on the 1300-mile airway, which serves all major seaboard cities in Oregon, Washington and California, and the additional inter-city operations call for nearly 5,000,000 miles of flying a year on this one route—substantially more than ever before scheduled for the Pacific coast.

In a statement received by L. G. Devaney, president of United Air Lines, President Patterson pointed out that this expansion program follows passage by the house and introduction in the United States senate of legislation which will permit United Air Lines to continue to operate both a transcontinental and a coastal route. Legislation passed a year ago would have forced United to give up its coastal route June 1, but this ban will be removed if legislation now recommended for passage becomes law.

The new schedules provide for overnight service between Seattle, Medford and San Diego in both directions and for two daylight trips in both directions. One trip, leaving Medford at 11:05 a. m., will arrive in San Francisco at 2 p. m. and Los Angeles at 4:17 p. m.; another leaving Medford at 6:20 p. m. will reach San Francisco at 11:17 p. m. and Los Angeles at 12:15 a. m., and the third, leaving here at 12:15 a. m., will arrive in San Francisco at 2:55 a. m., Los Angeles at 5:30 a. m. and San Diego at 7:24 a. m.

Northbound trips leave Medford at 5:30 a. m., 2:07 p. m. and 5:07 p. m., arriving in Portland at 7:05 a. m., 3:42 p. m. and 6:42 p. m., and in Seattle at 8:25 a. m., 5:07 p. m. and 8:02 p. m., respectively.

"With United's extra service on the Pacific coast, the company will offer the fastest and most frequent international service in the world as this line extends from Vancouver, B. C., to Aqua Caliente, Mexico," said Devaney. "All schedules will be flown with the three-mile-a-minute, twin-engine Boeings. United expects to carry 65,000 passengers on the coastal airway this year."

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