

MEDFORD MAIL TRIBUNE

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Daily Except Saturdays

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ROBERT W. BURL, Editor.

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Editorial Correspondence

SAN FRANCISCO, Cal., Nov. 25.—The weather man is on his good behavior. Three days now without fog or rain, sunny and mild, excellent for street walking. Moreover, never saw San Francisco so homelike,—for example a jaunt from the Palace Hotel, through Union Square to a "Bit of Sweden" on Sutter street and who should we meet but Mr. and Mrs. George Roberts, C. M. Brewer of Copco (who gave us the sad news of Jack Thompson's sudden illness), Mrs. Evan Reames, Mr. and Mrs. Leonard Carpenter, Mr. and Mrs. Charles Voorhies (now living here)—all within half an hour. A regular old home week.

A Bit of Sweden is a popular place now for luncheon. So popular we had to stand in line for half an hour before we could get a seat. The poor head waiter was having a terrible time being pulled by the coat tails hither and yon, and asked about this place he had promised and that. He was very patient and polite. Couldn't say as much for some lady members of the congregation. Kipling never said a truer word than that memorable comment on the female of the species,—and when they are hungry and some mere man tells them they must back up in line and wait!

A Bit of Sweden is a bit of everything to eat,—a long table known as a Smorgasbord littered with various and sundry hors d'oeuvres, cheeses, pickles, herring, sardines, sliced cold meats, salads, liverwursts and what have you. No limit to what you can have provided you can carry it on ONE plate, with a hot dish added, coffee and dessert. Nothing like catching the popular fancy. Have to walk up a long flight of stairs, and stand in line—but can you keep the ladies away—not on your life!

Returning to the hotel about sunset, noticed a brand new motor bus drawn up at the curb at the side entrance with several passengers within and a smart uniformed driver at the wheel. Bell boys were putting in luggage for a nicely dressed elderly woman who was observing the operation while she searched in her purse for change. Burlington was marked on the side of the bus and Chicago in illuminated letters at the front. The coach left as we stood there, moving majestically through the traffic, while passengers within waved to friends on the sidewalk. Not long ago 70 hours from San Francisco to Chicago wasn't bad time for limited trains. This bus will make the journey in 67 hours, the fare being \$29.50. No place to sleep, however, except reclining chairs. "We will have sleeping car busses to Chicago in another year," said the Burlington agent who was on hand to see the passengers off, "same with the S. P. and Santa Fe. We have night coaches now from L. A. to Kansas City,—they will be running from all points on the coast in 1936." Aye verily, the railroads are waking up!

This is a great place for labor troubles. If it isn't one thing it's something else. The glass blowers' union is threatening to walk out because certain breweries are selling beer in cans. Sentimentally we are on the side of the glass blowers.

There is an interesting newspaper situation here. The morning Chronicle has had its face lifted and several shots in the arm. A young man only 27 years old by the name of Paul Smith, is now the executive head under the famed and gifted Chester Rowell, editor in chief. A few weeks ago San Francisco was given a shock only exceeded by that famous earthquake thirty years ago. On the front page of the Chronicle was an editorial giving the labor unions' side of the water front strike! Veteran subscribers of this conservative and non-billish periodical would not have been more amazed had Herbert Hoover, the sage of Palo Alto, suddenly climbed up on a soap box in Union Square, and given three rousing cheers for the Soviet Republic. But it made a great hit with the people of San Francisco as a whole, as courage and good sportsmanship always (or almost always) do. It's such a simple thing and as plain as the nose on Jimmy Durante's face. And yet so few newspaper men, particularly the older ones, realize it. The American people no longer want canned opinions or class prejudices in their newspapers,—they want the NEWS—and the news means giving a square deal to both sides in a controversy, not one, which is all the Chronicle set out to do. But it was the first time in over half a century, that in the Chronicle office this had been done. As a result for every old, hard-shell subscriber lost, there were a dozen or more put on, and the old "Pacific-Union" Chronicle, slipping badly, is now rising in circulation and street sales, like a stratosphere balloon! Chief credit goes to a young man, still in his twenties who quit school and went to work on his own at 14! Paul Smith is the toast of the town!

Personal Health Service

By William Brady, M. D.

Signed letters pertaining to personal health and hygiene not to disease diagnosis or treatment will be answered by Dr. Brady if a stamped self-addressed envelope is enclosed. Letters should be brief and written in ink. Owing to the large number of letters received only a few can be answered. No reply can be made to queries not conforming to instructions. Address Dr. William Brady, 265 El Camino, Beverly Hills, Cal.

MILK AND BETTER NUTRITION

An expert estimates that 90 per cent of all milk sold today is pasteurized milk. Perhaps 1 per cent of all milk sold today is certified milk. Then there is a certain amount of high-grade raw milk (from tuberculin tested herds) sold, usually under the designation Grade A Raw, and the rest is just milk or milk with some cream. It is important to insure adequate vitamin G, for pasteurizing or scalding destroys the small amount of this vitamin in milk; pasteurizing being more destructive to vitamin C than is scalding. Vitamin C is essential to prevent scurvy and to maintain good digestion.



Travelers who drink milk should see to it that the milk is served from the original container bearing the label Certified Milk, Grade A Pasteurized or Grade A Raw, as the case may be. If in doubt about the milk, it is always wise to scald it—that is, bring it to a boil for one minute. This scalding will certainly destroy any disease germs in the milk as well as pasteurizing. Infants fed mainly with either pasteurized or scalded milk should receive a daily ration of tomato juice (fresh or factory canned) or orange juice or any other fresh fruit juice or vegetable juice if fruit juice is not available, to insure adequate vitamin G, for pasteurizing or scalding destroys the small amount of this vitamin in milk; pasteurizing being more destructive to vitamin C than is scalding. Vitamin C is essential to prevent scurvy and to maintain good digestion.

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News Behind The News

(Continued From Page One.)

can, any one of the days, increase reserve requirements of member banks. Further than that there is probably nothing effective which can be done above excess reserves.

These cautious deterrents are all understood to have been discussed at the meeting of FBR officials here last week, but no announcement was made about them. If one had been, the effect would have been opposite from that of Governor Eccles' statement.

The basic situation behind all this is that the financial authorities of the New Deal are agreed that the current market and business trend is up. They like it. They have convinced themselves that it is on a firm foundation. They do not want to do anything to stop it. Nor do they want to lay themselves open to misinterpretations of booming it.

This requires a lot of tight-wire walking, in which there are bound to be occasional slips on both sides of the wire. So far, the New Dealers have favored the boom side.

Also hanging over them is the fact that they will have to act, sooner or later. They probably could have started acting this week without any important reaction. It is true that brokers' loans have not increased during the recent market rise. But, after all, they do amount to a billion dollars. Also there is no excellent reason why banks should be permitted to lend more on margin than brokers, although the importance of that situation also is yet to be felt.

Basically, it will be easier to take any restrictive steps now. Political pressure will be heavy next year.

It may be hard to believe, but it is apparently true that Governor Eccles spoke out, and got himself misinterpreted, because he thought some confusion existed about the board's powers. Apparently he was nettled by some criticism he heard at the American Bankers' convention. He is a straight-forward and sensitive man. He thought he would clear everything up.

The firmness in the industrial situation is not being over-played by the board's statements. You are reading currently. It is not new. It is just getting to be official.

There have been three business improvements since the depths of the depression. The first was in the summer of 1933, before the NRA started. This was an artificial flurry based only on the activity of industrialists who wanted to get out a lot of cheap production before the codes went into effect. The second flurry was in the spring of 1934. It also was confined to special lines of activity. The third started early last winter. It has been going on nearly a year now. No special reason for it. No special activity in particular lines. There was a recession last summer, but it did not even get back to the top peak of the 1924 high point of industrial production.

If this is not the real thing, at least it is fooling every economist in town.

A few good labor insiders here suspect the resignation of John L. Lewis is another omen, at the beginning of the end of the existing A. F. of L. organization set-up. What leads them to such an extreme suspicion is that Lewis is very close to the New Deal, while most of the officials he left on the A. F. of L. executive board are not. They think he will be able to use the powerful sympathies of the administration in his technical fight for re-unionization.

His resignation does not mean that he is going to set up a competitive organization. He will continue to fight within the A. F. of L. The resignation was merely a dramatic gesture to help his fight along.

Mr. Hopkins, the great spender, is understood to be having his troubles paying some of his PWA bills. Half a dozen photographic agencies here have not been able to collect for publicity picture work, some of which dates back to last April and beyond. (Red tape and Comptroller General McCarri are supposed to be responsible.)

Among the items yet unpaid is one of twelve elegant portraits of Mr. Hopkins himself.

Flight 'o Time

Medford and Jackson County history from the files of the Mail Tribune 10 and 20 Year-Ago.

TEN YEARS AGO TODAY

November 27, 1925

(It was Thursday)

Medford defeats Ashland, 81 to 7, in annual football game; Oregon comes within ace of defeating Washington in Turkey day game.

Joy ride thieves warned prison sentence awaits if they are caught. Miss Maurice Carroll's car is the latest to be taken.

Central Point adopts new building ordinance.

Coyotes plentiful in Clima district.

John W. Johnson, jeweler, starts eleventh anniversary sale.

Stanfield plan for the payment of the O-C land grant tax money is endorsed by the county court.

TWENTY YEARS AGO TODAY

November 27, 1905

(It was Saturday)

Mr. and Mrs. H. N. (Dock) Butler and daughter, Gertrude, of Bogus River spent Thanksgiving day with friends in Medford.

The Medford Golf and Country club held their annual Thanksgiving dinner Thursday night which was followed by dancing. The Herb Alford orchestra furnished the music. Mr. Alford rendered sweet music on his banjo-mandolin, a new musical instrument.

Although this has been a trying year with us, we have only to glance at the daily papers to see that there are many things to be thankful for—(Tablet Rock Tablets).

Ethel Barrymore coming to the Page theater soon, in "The Final Judgment."

More rain falls over the valley and farmers would like "some sunshine."

OIL STAIN SEEN ON ALF LONDON

WASHINGTON, Nov. 27.—(AP)—Former Senator Smith W. Brookhart, Iowa republican-independent, said in a statement today that Governor Alf M. Landon of Kansas was the "Standard Oil" candidate for president.

Demanding a "progressive" republican nominee, Brookhart said Senator Borah of Idaho, and "in a lesser degree" Senator Vandenberg of Michigan, might "fill that bill."

"Landon got rich in oil," Brookhart added. "His tax relief has been for the big fellows and not the little fellows. I'll be able later to produce positive evidence he is being supported for the presidency by the Standard Oil companies."

TOPEKA, Nov. 27.—(AP)—Gov. Alf M. Landon declined to comment today on a statement of former Senator Smith W. Brookhart, Iowa republican-independent, that the Kansas governor was the "Standard Oil" candidate for president.

THANKSGIVING

We are thankful—and now proclaim to all after to whom these greetings come:

Save your money. Leave tornadoes. And dusty storms. Floods and earthquakes! Dodge sudden death! And here abide. In Pear-A-Dice Fruit. FARMERS AND FRUITGROWERS BANK (Community Builders)

Ye Smudge Pot

By Arthur Perry.

Tomorrow is Thanksgiving day, and there is much for which to be thankful. The deep melancholy of the Depression has faded, and the past year it was neither fashionable or righteous to be blue. Also, there is no Civic Peave, in which everybody got mad at everybody else, knowing or caring what about. Tomorrow there will be good cheer, and turkey—the young receiving the tough hind-legs, and the old the tender gizzards. There will also be football. On Friday, both will be re-hashed.

A careful update editor feels "the special session of the legislature did not go far enough." There is considerable sentiment the special session of the legislature should have made it to the point on the lake, best adapted to jumping into it.

Uncle El, has returned from an elk hunt. Uncle's legs and lungs are as good as ever, but the Eastern Oregon mountains are getting steeper.

National leaders of Democracy admit they could lose to Herbert Hoover, the GOP presidential nominee in 1936, so "history would repeat itself as in 1932." The Democratic leaders should go back eight years, when Democratic strongholds like Texas and Florida and Virginia voted for Hoover, for fear the Pope of Rome would catch them for their history repeating.

The whiskey advertisements advising imbibers not to drink too much of the product, is being heeded about like the auto advertisements advising purchasers the car will go 90 miles per hour, but they will never need to go that fast.

SOCIAL ADJUDICATION. (Cathoun Co. (III) News)

We wish to correct an error which occurred in last week's items. Homer Booth's family, as well as Miss Olga Kroeschel were at the Ed Weaver home, and Mrs. Weishaup accompanied her husband to Jerseyville instead of Miss Josephine Abelm, and Miss Bertha Booth and little brother, Junior, did not spend Sunday with Maurice Plummer.

Dewey Hill, the Prospect ace hired man, has organized himself into a football team. The team played last Sunday, and all feel like they had been kicked by a cow.

It is now freely predicted that the Sales Tax measure to provide funds for the payment of Old Age pensions will be defeated. In the January 31 elections. This is the common fate of a humanitarian move when it associates with politics and politicians. The latter, with honeyed words, all appear at public meetings, and tell the Old Folks he is for the Sales Tax, and, on election day, sneak off to the polls, and vote against it. Such tactics are called "practical politics," and considered both our smartest—however distasteful—to the need. A way should be evolved, so the speeches a demagogue makes supporting Old Age Pensions would be counted, instead of the vote he casts against them. A still better way to gain political justice, would require the species to attend a mass-meeting of the old, and there cast their vote by the usual "Yes" or "No."

Economic conditions have improved, but it's so cold there was only 75 or 80 citizens at one time watching two men dig a hole yesterday.

The high court freed one man charged with Communist activities, found upon the grounds he did not know the contents of the Communist literature in his possession. The other fellow, similarly charged, was a Communist, speech, but it was not held he did not know what he was talking about.

Up to this hour no busy housewives, preparing the turkeys for the festive boards, have found gold nuggets in the straw of the fowls. There have been years when the papers have been full of such gold strikes, and the readers were of the opinion turkeys should be thoroughly mined instead of eaten.

WINDOW GLASS—We sell window glass and will replace your broken windows reasonably. Trowbridge Cabinet Works.

Use Mail Tribune want ads.

Comment on the Day's News

By FRANK JENKINS

HERE is a basic fact about the newspaper business—there's ALWAYS NEWS.

Some days the run of mill of it is good, full of flavor for the average reader, with crunchy little kernels of human interest news that are appreciated by all. Other days it is rather poor in quality.

But, such as it is, there's always plenty of it.

ON the day this is written, King George of Greece leaves Brindisi, Italy, to return to his long-vacant throne. (He was forced to abdicate, you know, back in the years following the war when people didn't have much use for kings.)

Dressed in an admiral's uniform, he stands on the bridge of the Greek cruiser Hell, receiving the salutes of Italian warships while Italian bands play the Greek anthem and the Hell's band responds with "Italian hymns."

His chest probably swells quite a little as all this goes on. He hasn't been used to much pomp and ceremony during his exile, and kings undoubtedly set a lot of store by such things.

WHEN the Greeks kicked King George out, they figured they were starting a new era of grand things for themselves, when everybody would have everything he wanted and NOBODY would be poor.

Since then, they've discovered that they are no better off without a king than with one, so they're calling the king back in the hope that a KING will make everybody happy and prosperous.

IN the course of time, they'll learn—maybe—that happiness and

NEW YORK DAY BY DAY

By O. O. McIntyre

NEW YORK, Nov. 27.—George Gerahwin continues one of the town's shyest celebrities, despite the seasonal avalanche of honors cascading from his chest. He is a 110 lb. operator, triumph, pale thin and harassed by a chronic dyspepsia, he sits at the piano many hours daily.

In letters he clings to the old, but in those, by a few days when his wandering fingers were seeking the arrangement of notes that formed "Rhapsody in Blue" and others that brought him world acclaim. His brother Ira, a lyricist, is even more self-effacing and rarely appears in public.

Gerahwin lives around the corner, on Riverside Drive from his friend, Rube Goldberg, and has watched the cartoonist's sons grow with an avuncular interest. He goes to many parties where he is naturally jockeying to the piano and never tires of improvising what ever they want to hear.

His devotions have long been centered on his picturesque father, whom everybody knew as "Pop." And the latter's passing recently was a crushing blow. Gerahwin was born in Brooklyn and is in his early 30's. He is said to be the wealthiest modern composer.

Billy Rose annexed two of Broadway's most sensational press agents, to three-sheet his crumby and off-postponed "Jumbo" at the Hippodrome. They are Dick Maney, the origins of the mad press agent in that "Hush" — Medhurst Silversky "Twentieth Century." And Ned Alford, last of the St. Goodfriend Alk-hatted species of theatrical trumpetting. Alford continues to be tricked out in frock coat, checked waistcoat and gates-ajar collar. Both Maney and Alford have been ahead of shows from Broadway to Shanghai, and for several weeks before the Hip premiere had that old covey yawning and shrieking a battered bellyflop.

A Jim the Penman brings his little table and chair alongside a Radio City building after 11 p. m. He has the beaming head, roostery voice and shock of white hair that suggests a Lloyd George. I asked the other night why he was never seen during the day. He explained not many here

interested in such chirography exploitation any more and never those in a hurry. Leisurely walkers, especially strolling lovers, were likely to stop in a mere larkish spirit. He added: "An old fellow out late at night also struts a little sympathy."

There has been an artistic swing northward from Greenwich Village to the old Chelsea