

### ARMISTICE PLAN IN SPANISH WAR IS TURNED DOWN

LONDON, May 27.—(AP)—A British plan for an armistice in Spain was virtually abandoned today.

The disclosure was made along with plans for a simple plea to both sides in the Spanish civil conflict to "humanize the war." This was put in first place on the agenda of the European non-intervention committee.

Previously, a truce to permit the withdrawal of all foreign fighters in Spain had been suggested by the British.

Soviet Russia's members of the committee yesterday blocked immediate dispatch of an appeal to Spain when the non-intervention body attempted to extend the note beyond a mere request to Spaniards to cease the bombing of "open" towns.

A new draft of the note will be considered by the committee Friday for final action. It was understood the committee also wanted to ask the Spaniards to refrain from all aerial bombing. Soviet delegates objected.

The non-intervention committee, after sending the "humanization" note to Spain, is expected to consider a technical plan now in the hands of member governments for the withdrawal of volunteers without an armistice.

### CAESAREAN MONKEY LIVES



"Wally," said to be the first baby monkey to live after a Caesarean birth, was active enough in a few hours to climb the sides of an incubator at the Massachusetts S. P. C. A.'s Angell Memorial Hospital in Boston. The mother showed little interest in her off-faced offspring, so the baby was fed by a medicine dropper.

### SPORTSMEN URGED TO ATTEND JUNE 2 WILDLIFE DINNER

An invitation was issued today to all sportsmen and those interested in conservation of wildlife resources to attend the dinner meeting of Oregon chapter of the North American Wildlife Federation to be held here June 2 at 6:30 p. m. at the Hotel Medford.

Everett Trowbridge, chairman of the chamber of commerce fish and game committee, will make arrangements. The meeting will be attended by representatives of the Oregon Wildlife Federation, the U. S. forest service, fish and game commission, state planning board and the biological survey. It is possible that Governor Charles Martin and State Treasurer Rufus C. Holman may also attend.

Moving pictures of Oregon wildlife will follow the dinner session which will center on discussion of the national wildlife conservation program.

Jackson County Chamber of Commerce today was contacting chairmen of the fish and game and the tourist convention committees and the Ashland and Grants Pass chambers for cooperation on the event.

Reservations may be made by calling the local chamber office.

### CLERICAL POSTS CHANGE IN CCC

Clerical positions on the Medford CCC district headquarters staff are to be changed from enrollee to civilian status. It was stated today by Major George R. Owens, Medford commander.

The change will be made in all district headquarters throughout the 6th corps area and is to be completed by August 1. Qualified stenographers will be given positions heretofore held by enrollees, except in the cases of those enrollees who meet the qualified standard. It was pointed out that the change does not preclude the gaining of office positions by enrollees.

New workers will be designated as temporary employees until permanency of the civilian conservation corps is definitely determined, Maj. Owens said, when they will probably come under civil service ruling.

### SCHEFFEL FILES ESTIMATES CASH NEED OF AIRPORT

An estimate of funds, totaling \$465,440, needed to complete Medford airport facilities to permit landing of new, larger air transports and bombers, has been submitted to Washington, D. C. by City Superintendent Fred W. Scheffel, he revealed today.

The estimate was sent in on the request of Paul Morris, northwest director of airports for the U. S. department of air commerce, who conferred with Scheffel here last week. Requests for estimates were being made preceding the appearance of appropriation bills before congress, Scheffel said.

Paving of present runways presented the largest expense item in Superintendent Scheffel's report, the cost being estimated at \$181,875. Other important improvements were the leveling balance of the airport and construction of an additional cross runway.

The improvements tentatively estimated are those required after a completion of the present project, No. 1021, the report shows.

Lighting present runways, including general division of funds were summarized as follows in the report: Lighting the present runways, \$10,970; constructing and surfacing testing blocks, \$26,670; paving present runways, \$181,875; levelling balance of airport, \$140,000; additional cross runway, \$102,819; and flood lights additional runway, \$3,106.

Scheffel pointed out that nothing definite will be known as to the possibility of acquiring the necessary funds until appropriation bills come before congress. It is believed, however, that with the looked-for expansion of airport improvements all over the country, Medford will receive a share of available funds.

Although cotton production sagged in other Panhandle counties last year, Castro county, Tex., gained 2,384 bales, or nearly twice the number in 1935.

Ask Bridge Speeded  
HOOD RIVER, May 27.—(P)—A request that the highway department hasten final drawings and plans for a bridge across the Hood river came from the chamber of commerce today.

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### Flight 'o Time

Medford and Jackson County history from the files of the Mail Tribune 10 and 20 years ago.

TEN YEARS AGO TODAY  
May 27, 1927  
(It was Friday)  
All France cheers when Lindbergh files over Paris in a French plane.

Registration closes tomorrow for special state election in June.

Cloudy weather continues to eliminate frost danger in orchards.

Woman evangelist is ordered to move on when her sermons block traffic.

California shaken by light earthquake.

Pola Negri, Polish actress, to quit movies and get married.

Paul Luy, local student at the U. of O. storm center of campus rumpus, escaped posse of "Order of O" men incensed by article he wrote in campus paper.

Twenty years ago today  
April 27, 1917  
(It was Sunday)  
Two hundred and fifty killed and 1200 injured by series of cyclones that sweep over mid-west states.

New ruling enables rural mail carriers to solicit and sell liberty bonds.

Carleton James renders a violin solo at Choral club concert.

Tuesday evenings to be ladies' night at the Elks' club.

Italian troops advance to Carso

### IMMUNIZE FOR WHOOPING COUGH

The disease that has the greatest mortality rate among children, in the United States, is Whooping Cough (Pertussis). Children can be immunized against the disease fairly effectively, providing the vaccine is given two or three months prior to exposure. Your doctor should be consulted now as to the advisability of immunization.

Yesterday we received a complimentary Schick Razor from the manufacturer, and used it this morning, getting exceptionally good results. This razor, with a full package of blades, usually retails for \$2.00. But we have them on sale at 80¢, while the supply lasts. The Schick injector razor is a real beauty as it is for its shaving efficiency.

10 U. C. 40 Insulin is \$1.10 at Heath's.

HEATH'S DRUG STORE  
Phone 884

EXPERT ELECTRICAL REPAIRING—PHONE 115

OLSON ELECTRIC  
3 N. Bartlett

### LAST COP SCHOOL MEET HELD HERE

Last of the weekly police training schools sponsored by the League of Oregon Cities and the University of Oregon was held in the council chambers of the city hall yesterday afternoon, with W. C. Eppe, director of the training schools of the Portland bureau of police, the principal speaker. His subject was "General Police Problems."

Law enforcement officers of southern Oregon, following the speech by Eppe, took a written examination over the nine classes that have been held. The exams will be mailed to the University of Oregon and graded by officials of the League of Oregon Cities. They will be sent back to the officers.

### Menus of the Day

By Mrs. Alexander George  
The Buffet Table  
(The Menu)  
Jellied Ham Rolls  
Vegetable Salad

Butter Balls  
Ripe Olives  
Strawberry Ice-Box Dessert  
Coffee  
Jellied Ham Rolls

12 six-inch squares of sliced ham  
2-3 cup white cream cheese  
2 tablespoons horseradish  
1 tablespoon prepared mustard  
2 tablespoons finely-chopped green peppers

2 tablespoons minced parsley  
Arrange the ham slices on a flat surface and spread with the rest of the ingredients, combined. Roll up each slice and insert in the half-congealed gelatin mixture. Chill until firm. Unmold on crisp lettuce. Garnish with the vegetable salad.

1 cup cold water  
1/2 cup lemon juice  
1 cup granulated sugar  
2 tablespoons grated lemon rind  
1/2 teaspoon salt  
3 cups boiling water

Soak gelatin 5 minutes in cold water. Add rest of the ingredients and stir until dissolved. Cool. Pour into a round loaf-shaped mold. Chill until partially firm. Insert the filled ham slices.

12 lettuce cups  
12 sliced tomatoes  
2 cups sliced cucumbers  
2 tablespoons minced green peppers  
1 cup cooked lima beans  
1/2 teaspoon salt  
1/4 teaspoon pepper  
12 onion slices  
1/2 cup French dressing

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1-3 cup mayonnaise.  
Mix French dressing with rest of the ingredients except lettuce. Chill. Fill the lettuce cups. Top with mayonnaise. Arrange around the ham rolls.

Strawberry Ice-Box Dessert  
1 large angel food cake  
1 1/2 quarts berries, hulled  
1 cup granulated sugar  
2 cups whipped cream  
1 quart vanilla ice cream

Remove center from cake. Fill with berries mixed with sugar. Top with whipped and ice cream.

By Mrs. Alexander George  
Decoration Day Picnic  
Menu Serving Twelve  
Savory Veal Loaf  
Potato Salad  
Cream Cheese and Olive  
Prune Bread and Nut Sandwiches  
Pickles  
Strawberry Ice Cream  
Coconut Drop Cakes  
Lemonade for the Grownpups  
Coffee for the Children  
Savory Veal Loaf

2 pounds chopped veal shoulder.  
2-3 pound chopped pork steak  
1 1/2 cups crumbs  
1/2 eggs beaten  
1/4 cup minced celery  
3 tablespoons minced onions  
2 tablespoons minced parsley  
1 1-3 teaspoon salt  
1-3 teaspoon paprika  
1/2 cup catsup  
1/2 cup milk

Mix the ingredients and place in 2 greased pans. Bake 1 hour in a moderately slow oven. Let stand 5 minutes and carefully unmold. Slice and serve cold.

2 cups Graham bread  
2 cups flour  
2 teaspoons soda  
1 teaspoon baking powder  
1 teaspoon salt  
1 cup granulated sugar  
1 cup chopped cooked prunes  
1/2 cup nuts  
1 cup prune juice  
1 cup milk

Mix the ingredients and pour into two well-greased loaf pans. Let rise 15 minutes and bake 50 minutes in a moderately slow oven.

2 cups Graham bread  
2 cups flour  
2 teaspoons soda  
1 teaspoon baking powder  
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Strawberry Ice Cream  
2 quarts thin cream  
2 tablespoons vanilla  
3 cups granulated sugar  
1/4 teaspoon salt  
4 cups crushed berries

Mix one cup of sugar with the berries. Crush and chill for use later. Mix the rest of the ingredients and stir until the sugar has dissolved. Pour into sterilized freezer. When half-frozen add the berries and freeze until stiff. Remove the dasher and repack. Let stand 2 hours longer.

Allow about two-thirds of a cup of chicken or fish salad per serving.

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### NAT PLUNGE SUIT IS ADJUDICATED

Suit of James H. Balze against Stella J. Merrick has been settled out of court. Terms of the settlement were not disclosed. The case was scheduled for trial in circuit court next Wednesday.

In the complaint it was alleged that Balze, then 15 years old, suffered skull and ear-drum fractures when he was swimming at the Natatorium on June 23, 1936. It was alleged that older boys were playing "follow the leader" and that one of them jumped from a diving board and struck Balze on the head with his feet and knees.

The complaint, filed by Effie A. Balze as guardian, further alleged that the defendant was careless and negligent in the manner in which use of the swimming pool was permitted. Damages of \$15,000 were sought.

On pears where control has not been a serious problem, use 3 pounds arsenate of lead and 1/3 to 1/4 pound spreader per 100 gallons of water. Where control has been difficult 2 pounds arsenate of lead, 1/4 to 1/2 gallon of medium or light medium summer oil and 1/2 pound spreader.

On apples, use 2 pounds of arsenate of lead 1/4 to 1/2 gallon of light summer oil and 1/2 pound spreader. Oil should not be used within 30 days following an application of sulphur or injury might result.

Chemically treated bands should be applied by June 15. To obtain best results the loose bark should be scraped from trunks and bases of the larger branches. Bands are not recommended on pears except when there has been heavy infestation.

Ships Arrive  
MARSHFIELD, May 27.—(P)—Two Coos Bay Lumber company vessels reached the harbor today to join the W. R. Chamberlain, Jr., a charter ship, in loading lumber.

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