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NALLEY'S BEEF STEW

Patronage of Exclusive Restaurants, Shops, Puzzles Local Woman in Austria

(Editor's note: The following article is one of several written by a well-known Melford woman who left here in April to spend several months abroad. She is in Vienna, where she expects to make an extended stay.)

By MRS. I. E. SCHULER

Vienna, Austria — The \$64 question is this — I certainly can't answer — who buys the things in the shops, who eats in the restaurants? Everything is as high as in America, with the exception of things made by hand — like beautiful rings. I seldom see many people in stores. I have asked so many people and nobody seems to know.

Ernest Hauser in his article in the Saturday Evening Post speaks of some of these things. Although I would not have the temerity to question a Post writer, I do not see some of the situations as he saw them. He was here but for a short time, and it is my understanding that he did not go out among the people to find out for himself.

For instance the opera. He spoke of the voices as being second rate, the costumes moth-eaten, and the settings old. Several of their big name artists have gone to America, but there are thousands of magnificent voices left, and in that I am not expressing my own opinion. Europeans generally consider Viennese opera the best. I have been to five operas since I came, and this I know — Mr. Hauser was wrong as to scenery and costumes. Four years ago what he said was true — costumes were pathetically bad. But Salome, which we saw four years ago, and I have seen again this time, is an illustration. Now everything is new, and very beautiful. I saw Aida — have seen Aida this time, and the settings were astounding in grandeur and magnificence.

Likes Effects
I wish that Bill Patton could see the lighting effects. One in particular was unlike anything I had ever seen. You could not tell where the stage ended and

the back drop began. It was water and rocks, and you had the uncanny feeling of looking way off to the horizon. Another effect was moonlight on water, and the water rippled, and clouds were reflected from the sky onto the water. I am no judge of opera, but it was certainly good so far as I could tell.

And this is another inconsistency — the opera house was packed from the front down stairs, to the fourth galleries where, above the seats, young people stood. My friends who go to San Francisco and pay — what is it? \$8 a seat — will be interested. I pay, in our money, 80 cents in the back downstairs, and 60c in the first gallery. I saw at this price "The Magic Flute," "The Vogelhändler," "The Masked Ball," and the two I mentioned.

Another inconsistency so far as Americans are concerned — to go into one of the opera houses you must pass a movie theater. Just no one seems to go in there. Everyone is going to the opera, which by the way starts at 7 o'clock. I live only a 10 minute walk from one of the opera houses.

Mr. Hauser the "Post" writer, spoke of Vienna as a city of intrigue. I asked my friend Mr. Ekern about that, and he said that undoubtedly there was much of it here, but that there is in almost any large European city, or America for that matter, if you are looking for it. I am not Mr. Ekern also said that since The Third Man was filmed, that people liked to hear that sort of thing. A lot more irrelevant material — I pass the door — where The Third Man was killed, every time I go to a certain building. I have not been to the sewers yet, however, but I am planning to go.

More inconsistencies. I have a beautiful apartment — grand piano, oriental rugs, oil paintings, antique Meissen dishes and figurines, complete maid service, even to breakfast in bed if I wish (which I don't) and my shoes polished, for which I pay in our money \$28 a month, and understand that I am grossly overpaying; that I am practically supporting the family. But along with all this charming living I have access to an old tin bath tub for which I pay four schillings a bath, and share with the family. Oh, yes — I sleep on a foot high feather bed, and have handsome bed linen, and down quilts. I have four keys to manipulate — one to get into the big wrought iron gate which opens into a garden courtyard, one to open the building, one for the little glass elevator, and one for the outer door to the apartment. The first day or two I would leave one or two of the "Schlusses" in one or two of the doors and would have to trot down three flights of winding stairs after them. For some reason the little lift goes up, but not down. You punch the button, and it goes down all right but not you in it. If you will excuse the expression — everything is so cockeyed. I have decided though, that we Americans are pretty snobbish about plumbing, baths and things. Tin tubs aren't so bad when you get used to them. You can't let the water get too hot is all.

Sunday an Englishwoman took me to the Church of England for the morning service. It is for the English people who live in Vienna. I felt as though I were having one of those experiences you read about of slipping for a short period into another time and existence — or that Somerset Maugham had dressed them up for one of his movies. It was interesting. The service is almost like the Episcopal service. After the rector had said a prayer for Queen Elizabeth and her family, to my surprise he said our prayer for the President of the United States. And more to my astonishment he prayed that the American people be guided aright in their selection of a new president. Which brings me to something else about our politics. Many Austrians were invited to a large dinner party given by one of the men and his wife of the embassy. And I met a Baron Seiler, who said as first remark, "Do you think General Eisenhower can possibly win the Republican primaries?" Then he went on to tell me that he didn't think it would make much difference anyway, saying, "I think

Mr. Truman is being smart. He dropped out, and will be drafted at the end, and he will win, no matter who runs." Then out of the great heap of my political knowledge I came forth with this sage remark, "Oh, I don't think he wants it again, and besides (I blush to think of telling this on myself) I don't think his wife wants him to run." But he just laughed, and said quite a la Walter Winchell "I predict he will." Then he said, and of course I was an authority on that too, "Just what is Bourbon?"

His wife invited me to tea, and yesterday I went. In order to give him more idea about our political picture, I took the June Atlantic which had both Taft's and Eisenhower's foreign policy in it, and a Saturday Evening Post. The Baron is 72 years old, and as he had been in diplomatic service under Franz Joseph, and had fought in two wars, he had extremely interesting stories to tell. One thing I must write and then I will close — I had always understood that the Germans had bombed St. Stephens cathedral, and had blamed it on the Americans. Baron Seiler said it is not true. He saw what happened. He had slipped out to watch the street fighting between the Russians and the Germans, and as he was hiding in a doorway near St. Stephens he suddenly saw rolls of smoke coming out of the top. The Germans had done it with artillery. It burned for a long time. I did not realize either that fighting went on right down the Graben — one of the fine business streets — and that for days dead people and horses lay on the streets, until the Austrians could crawl out to clear them away. The house next to the Seilers was bombed that night also. The Austrians must have suffered badly, and as they are a peaceful people it must have been hard to reconcile. I have, however, heard that they condoned what Hitler did about the Jews because they too hate them. How surprised he would be to know that what he told me I am putting in a paper. Oh, yes, as I was leaving I happened to think of Von Schuschnigg, and asked them if they knew him. "Oh yes, but of course" — and I could go on to tell more about that.

Yreka Boy is 79th Mercy Flight Patient

Robert Aubrey, 7, Yreka, yesterday was the 79th patient carried by planes operated by the Mercy Flights air ambulance service of Medford. The Stinson air ambulance operated by the non-profit service took the boy to San Francisco for treatment of an illness which it was thought might be polio.

The plane, flown by Pilot George Milligan, left here about 3 p.m. The boy was accompanied by a nurse from Yreka.

The Grange

Live Oak Grange

Live Oak Grange met July 10, called to order by Master Henry Toelker. Claire J., and Laura E. Douglas, Ella May Smith, Ernest and Cecelia Sandeen and Carleton and Betty Sandeen were obligated in first and second degrees.

Carl Christenson reported higher prices are now being paid for poultry and eggs.

H.E.C. chairman Belle Nelson announced a rummage sale, also cooked and baked foods and sandwiches, cake and coffee, to be held August 2 at Grange hall. All members are asked to look through their attics and closets for things to bring to this sale.

It was voted to hold the Grange picnic as a potluck dinner at the Grange dining room, July 19, at 7 p.m.

Lecturer Ione Black presented Ben Bones of Rogue River who showed pictures of a trip taken by him and a friend through California, Arizona, Nevada, Utah, Idaho and back to Oregon. Subject for the lecturer's program on August 14 will be "Cotton Time" and a really fine program is promised.

Next Grange meeting will be July 24. All HEC meetings are held the third Thursday of each month with potluck at noon at the Grange hall, and all members are invited.

Pickin' Pears

News, Gossip, Comment From Camp White

By SID HOLLINGSWORTH

Pickin' blackberries is a special activity engaged in by one member at Camp White who has built up quite a business for himself during the summer supplying not only Camp White but acquaintances in Medford and vicinity with the wild fruit he gathers by a system all his own and found in places which he calls "top secret."

He is Harry M. Knox, messenger at other times in the Domiciliary office. During the season the job keeps him extremely busy and he gathers in the neighborhood of 500 buckets of the choicest morsels. But let him tell about it in his own words:

"My first introduction to pickin' wild blackberries came about in a casual way the first summer here, when after completing the setting up of 500 new lockers, it was suggested that I go out and pick some blackberries for the cooks to bake a pie. Not only was this done but orders came for more berries."

"Today the business has mushroomed into a scientific one man expedition supported by personnel, friends and some citizens of Medford and the surrounding territory. In order to keep production rolling on schedule, gadgets were devised, one of them being the common barnyard variety of milking stool for stripping the ground bushes, and avoiding fatigue."

"Then there is a hooking gadget for high bushes and one for reaching over streams for berries on the other side. The equipment also includes a heavy duty bicycle, first aid and proper clothing. With all of this I enter the deep tangled wildwood in the Antelope district for the summer's foray, lasting until the late rains and frost. For every berry picked there are about 17 sharp briars with the underleaf and vine to contend with."

"One sunny afternoon when cruising around, I spied a fancy cluster but the bees were busy humming over the sweetness and wouldn't be brushed off. After two stings the air grew hot with bees and a hasty exit had to be made."

"For more berries to take care of the bookings, operations were moved to the Eagle Point area on the Little Butte and one evening, emerging from the patch, a porcupine came lumbering slowly my way. No room to pass, porky promptly turned half way, bristled up and waited for the meeting. I took the day, holding the bucket over porky while stepping over with a high stride."

"The swamp approach leads

Improvement Work Set On Columbia Watershed

Seattle — (U.P.) — More than \$100,000 will be spent before the end of next year for stream improvement work on the lower Columbia river watershed, the Washington Department of Fisheries announced yesterday.

The projects will include blasting of natural falls to make upstream areas accessible to salmon and steelhead trout, the construction of fishways, and the removal of log jams.

When completed in 1957, the overall program will have cost \$1,500,000 and opened approximately 300 miles of productive stream not available previously to migratory fish, or barred to them by long-standing man-made obstructions.



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Jury Absolves Driver In Malheur Accident

Ontario — (U.P.) — A Richmond, Calif., man was absolved Thursday of criminal negligence in the death of a 26-year-old Vale, Ore., man Sunday.

A Malheur county coroner's jury Wednesday returned a verdict of "no criminal negligence" in the death of John William Monson, who was killed when struck by an auto near McDermitt, Ore.

The verdict stated in part, "there was no criminal negligence on the part of Abraham Dansky of Richmond, Calif., driver of the auto involved."

WEATHER

By United Press
North California: Fair through Friday except coastal fog; slightly cooler coastal valleys; northwesterly wind 10-20 mph off-shore.

Dead line Sunday Classifieds is at 5:30 p.m. for following day; 10 a.m. Monday for Monday; noon Saturday



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