

Ferrying Various Critters by Airplane Gives Interesting Experiences for Pilots

By DOC QUIGG

United Press Correspondent
New York—Well, there he was, high above the ocean driving an airplane, says Capt. Wallace Tallos, and when he opened the door from the flight deck and looked down the length of the plane there were 38 pairs of soft brown eyes gazing intently at him.

The eyes belonged to a herd of cattle. They were the captain's only passengers, faced forward in 38 special pens built for them.

Even though he is used to being aloft with beasts, birds, fish and reptiles, the eyes gave him something of a start, the captain says. He specializes in carrying creatures for Pan American World Airways.

You probably hadn't given the matter much thought, but the fact is that there are constantly whizzing through the air, continent to continent, such things as wildcats, horses, gorillas, kangaroos, sea lions, wild boars, toucans, elephants, panthers, penguins, porcupines, skunks, hippopotamuses, and kindred crit-

ters.

Panthers Most Dangerous
James R. Todd, one of the nine trained animal stewards of KLM Royal Dutch Airlines, says that in his six years of flying animals the most dangerous thing he has found is a black panther. They flick their claws through the cage bars.

The Dutch stewards make a practice of talking, during flight, to monkeys and thoroughbred horses to keep them happy. (Please don't ask me what they say; they talk in Dutch.)

Todd says that elephants "get very upset" if they don't have enough feed in flight. They have a sweet tooth, love sugar cane. Hauling them runs into logistics problems. For instance, in flying two small elephants from Siam to New York you've got to figure on starting out with about a ton of elephant food in your cargo.

KLM claims to have invented the chicken-companion idea for elephants. It carries a chicken as a flight pal for each elephant. As Todd says: "a chicken roosting on the head keeps the ele-

phant from jumping around." Todd was along once when an elephant got loose from its leg chain inside a plane. This called for a bit of quick thinking: "The cabin was not pressurized, so we just went up to a high altitude and the lack of oxygen helped quiet him down."

2,000 Canaries Sing
Captain Tallos rates as one of his top experiences the flying of a load of 2,000 canaries overnight from Germany to the United States. As dawn broke over Canada, all the birds began to sing. What is it like, hearing 2,000 canaries singing together? "Overwhelming," says the captain.

He, too, has an elephant story. This was a tiny baby elephant, which was being bottle fed. Each member of the crew demanded to feed it because of the polite way it had of taking the bottle in its trunk and dipping it daintily into its mouth.

The airlines do quite a business carrying pets, as well as assorted specimens for zoos, circuses, aquariums, race tracks and such. About 3,000 dogs and 300 cats were registered last year at the KLM air-conditioned animal hotel in Amsterdam—also more than a million one-day-old guests (chicks from America) and one 300-year-old guest (a tortoise).

GOLD HILL

First Aid Course Finishes

By MRS. CLYDE KELL

Gold Hill—Eight people received their standard Red Cross first aid certificates Aug. 1 at the Gold Hill fire station, where lessons have been given weekly by Edward C. Leum of the state industrial accident commission.

Those completing the 18 hours of instruction, which qualified them for certificates, were Mrs. Floyd Taylor, Mrs. Clyde Brown, Larry Malone, Herb Herman, Jimmie McKibben, Bernard (Ike) Governor, Claire Huntley, all of Gold Hill, and Bill Davis of Central Point.

The advanced course will be given later.

Mr. and Mrs. Elmer Dungey have returned from a 10-day trip in the northern part of the state and in Washington.

They visited their son-in-law and daughter, Mr. and Mrs. Lee Marsden Jr., their son, Skip, and daughter, Brenda Jo, at Milwaukie. Also visiting at the Marsdens were the Dungeys' daughter, Miss Nona Dungey, and Bob Verbeck both of Medford. They accompanied Elmer Dungey, Lee Marsden Jr., and Skip to Portland.

Skip Marsden returned to Gold Hill with Miss Dungey and Bob Verbeck July 28, where he spent a week in the home of his grandparents, Mr. and Mrs. Lee H. Marsden of Fifth ave.

The Dungeys also visited his sisters, Mrs. Lynn Purdin, at Kelso, Wash., and Mrs. John Cameron, at Cottage Grove, Mrs. Purdin is the former Iva Dungey and Mrs. Cameron is the former Myrtle Dungey of Gold Hill.

Cpl. Gerald E. Mercer, son of Mr. and Mrs. Harold B. Mercer, Second ave., Gold Hill, arrived home July 31 for a 30-day leave. He is stationed at Camp Pendleton, Calif., with the Marines.

Mrs. Roy Borneman is convalescing at her home following major surgery at the Sacred Heart hospital.

The Junior Police cleared more than \$30 at the car wash last Friday and Saturday. The funds raised from the car washes is being used to buy equipment for the Junior Police Athletic room at the Gold Hill city hall.

Wilbur Martin was honored at a birthday dinner July 30 at his home on the Upper River road in observance of his birthday. Those present besides Mrs. Martin were Mr. and Mrs. Sidney Baker and children, Judy, Jean and Jack, of Rogue River, Mr. and Mrs. Don Thumler, their son, Donnie, and daughter, Debbie, of Central Point, Mr. and Mrs. John Novak and his father, John Novak, all of Medford, and Mr. and Mrs. Jim Martin and sons, Kenneth, Jimmy and Gary, of Gold Hill.

Mr. and Mrs. Earl Courtney of Medford and, Skip Marsden, of Milwaukie, Ore., who is spending his summer vacation in Gold Hill, were dinner guests

Valley Cantaloupes Diseased by Virus; Studies Being Made

Development of resistant plants and new insect control measures may be the only way to rid cantaloupes and squash of the Rogue valley area of a virus condition, C. B. Cordy, county horticulture agent, said today.

Don Berry, county horticulture agent, said Dr. Frank McWhorter, plant pathologist at Oregon State college, has been studying the disease since it was first discovered here two years ago. He has decided it is either brought into the valley in the plant seed or is moved around by insects.

The disease distorts the plants, prevents normal growth and sometimes kills them, Cordy said.

Symptoms Described
Symptoms are described as small dead areas in the leaves and plant centers and at the tips of the vines. The leaves also show mottling and the entire plant appears distorted.

This disease does not greatly affect the valley economy, Cordy emphasized. It affects only the comparatively few commercial cantaloupe growers and those raising them in backyard plots.

For some reason this virus disease has been confined to Rogue river valley, Cordy added.

Kings Point, N. Y.—Hoyt Miller, 74, research chemist and a former vice president and director of the New York Times, died Tuesday of a heart ailment.

Sams Valley and Ramsey Canyon turned out to help keep the fire under control, when it jumped the road.

Mr. and Mrs. Del Lupert of Ramsey Canyon have as their house guest this week his brother, Loren Lupert, of Albany, Ore.

Mrs. Lee Malone is substitute clerk in the Gold Hill post office assisting Mrs. Melford Hood, while the postmaster, H. D. Force, is on his vacation during the month of August.

Woman, 88, Missing On Pike's Peak Climb

Colorado Springs, Colo.—Searchers reported today they had found no trace of the 88-year-old woman mountain climber who was last seen on the summit of the 14,100-foot Pikes Peak last Monday.

Sheriff Earl Sullivan of El Paso county said search teams had worked "especially hard" the past two days in an attempt to find the woman, Mrs. Inestine Roberts of Colorado Springs. He was pessimistic about her chances to survive.

Sullivan continued the search today with 20 volunteers.

Mrs. Roberts, an experienced mountain climber, has climbed Pikes Peak each year since she was 73 years old.

She had reached the summit Monday afternoon, and was in good spirits when she started down to Barr Camp, five miles from the top, to spend the night before the descent. She has not been seen since.

WORKERS DESTROY PEARLS
Tokyo—Workers will destroy 4,000 pounds of cultured pearls valued at almost \$70,000 as a move to halt falling prices, it was disclosed today. The Japan Export Association said pearl prices have been falling because large volumes of inferior quality gems have been finding outlets in foreign markets.

Feeding the Family

By ZOLA VINCENT

Food Editor

Deviled Crabmeat Salad

Uses Instant Mince Onions

Newest addition to the spice family is instant minced onion which, like its sister products, onion powder, onion flakes and onion salt, got its start in California. Perhaps reason for this is that California-grown onions have the special flavor quality and consistency of strength essential to this flavor-controlled product.

Instant minced onion is for use in recipes that say "add one small, medium or large onion, minced". Measure one tablespoon in place of mincing one small onion, two tablespoons in place of one medium onion and three to four tablespoons in place of one large onion. Crabs and crabmeat, frozen or in cans are readily available at reasonable cost for this super main course salad.

3 tablespoons instant minced onion
1/3 cup chili sauce
1/3 cup mayonnaise
1 teaspoon salt
1/3 teaspoon garlic powder
1/2 teaspoon powdered dry mustard

1/8 teaspoon ground black pepper
3 tablespoons tarragon vinegar
1 tablespoon fresh lemon juice
2 cups diced and flaked crabmeat
4 hard-cooked eggs, chopped
1 medium green pepper, chopped

Lettuce and parsley
Combine first nine ingredients; set aside while you combine next three ingredients. Toss lightly with chili sauce mixture. Serve on lettuce; garnish with watercress.

Cantaloupe Cues
Plenty of fine flavored, sweet smelling cantaloupes at such small cost. The only fruit we know of that is used entirely in the fresh state; no by-products such as sugar or vinegar.

Keep cantaloupes chilling in refrigerator for appetizer, salad, dessert or between-meal refresher. Perfect with salt, salt and pepper, lemon or lime juice wedges. Good in almost any fruit or berry combination. Fill center with ice cream.

Cut cantaloupe slices, peel, arrange on salad plate and serve with tart French dressing. Line fruit bowl with thin, peeled cantaloupe slices, fill with asorted melon balls, sprinkle with mint leaves and ice cubes for cool look. Serve at table.

Spicy Orange Beans
Pork and beans get glamorized. An easy main dish will be heartily enjoyed. Casserole two cans (one pound each) pork and beans with tomato sauce. Stir in one-fourth cup light brown sugar and one-eighth teaspoon cinnamon. Top with five or six thin orange slices. Bake in moderate oven, 475 degrees, about 20 minutes or until bubbly hot.

Accompany this with tossed green salad; cheese and crackers for dessert.

Spiced Apricots
These spiced apricots are wonderful with meat or poultry of any kind; unsurpassed with pork or beef pot roast. Make, refrigerate, enjoy.

Prepare a syrup with one-half cup vinegar and one-half cup sugar, one cup of water and one-half teaspoon cinnamon. Bring to a boil; pour over three cups apricot halves. Spoon syrup over apricots frequently as they cool at room temperature. Refrigerate in syrup for at least three hours.

Offer Them Lemonade
Plenty of lemons for offering all comers the hospitality of the house with a frosty glass of lemonade. For something extra cold and refreshing, put a few damp glasses in freezer or freezing compartment half an hour or so before filling with lemonade. Of the more than a billion pounds of lemons used a year, 66 per cent are used fresh.

For each glass of lemonade, figure on one California lemon,

juiced. Add one to three tablespoons sugar dependent on sweetness desired, and one cup cold water. Pour over ice cubes; garnish with lemon wedges cut lengthwise of lemon for easy handling.

Ready mixed lemonade to have on hand is good idea. Combine two cups fresh lemon juice, four teaspoons grated lemon peel, one-half cup sugar; stir until dissolved. Store in refrigerator until ready to use or take to picnic in thermos. Allow one-fourth cup lemon syrup mix for each glass of lemonade. How about several batches of this on hand in tightly covered jar or jars?

Pear Pleasure
Arrange eight pear halves in a shallow baking dish and pour one-fourth cup lemon juice and one-half cup honey over them. Sprinkle with one teaspoon cinnamon and dot with two tablespoons butter. Bake at 350 degrees for 10 to 15 minutes. Serve hot.

Fruit and Vegetable Bins
Overflowing with Best Buys
Practically every fruit and vegetable so handsomely and profusely displayed right now is a very good buy. Quality seems better than usual. Keep the full fresh flavor of fruits and vegetables by storing them properly soon after you get them in your kitchen.

We repeat this often because it is truly important. Talk over canning, preserving and freezing plans with produce men and they will be very glad to work with you; provide you with top quality for the purpose you have in mind fresh from produce trucks and probably at a special price if you're putting up several lugs. Have plenty of sugar and liquid or powdered pectin on hand. Check on all containers, paraffin, etcetera.

Apples, Gravensteins, the new-season, large and greenish-yellow apples that are excellent for eating out of hand, in salads, for baking and positively unsurpassed for apple pie.

Peaches, Pears, Plums. Regular Elbertas are here and will be plentiful throughout August with peak middle of the month. Eat them out-of-hand, sliced with sugar and cream or soft ice cream. Make an upside down cake or peach pie. Bartlett pears are increasing right along and we have an impression they're unusually low priced for beginners. Among plum varieties, the Santa Rosa which is the crimson-purple fruit and the Kelsey which is a green plum later splashed with red are most plentiful.

Melons. Cantaloupes are running to large sizes and very fine quality. Keep some chilled in refrigerator for frequent enjoyment. Watermelons are plentiful. Occasionally you see heaps of them with "take your pick" at a price.

Other Fruits. Huge displays of lemons and of Valencia oranges. Good buys in seedless grapes. Grapefruit sections offer a change from the usual halves. Peel and segment just like oranges. Some berries and some cherries at moderate cost.

Vegetable Buys. Choose from cabbage, cauliflower, celery, cucumbers, eggplant, lettuce, Romaine, potatoes, spinach, squash, bunched vegetables, corn, Bell peppers, tomatoes, onions.

Meat Situation. Turkeys broilers, fryers plentiful and truly bargain priced. Watch meat market displays and ads for good buys in beef, lamb and pork. Fish offerings include halibut, lingcod, rockfishes, salmon, crabs and crabmeat; frozen fillets and fish sticks.

Poison Oak?

Try a Bottle of ZEMACOL
You must be satisfied or your money cheerfully refunded. Get a bottle to day at WESTERN THRIFT.



ISSUES WARNING—Superior Judge Herbert J. Walker, presiding over the trial against Confidential magazine in Los Angeles, warned that he will issue bench warrants for the arrest of any movie star who does not appear in answer to subpoenas. His warning came as a result of rumors that some movie names were planning to stay away from the hearings.

A growing plant requires access to about 21 chemical elements.

STAR GAZER

By CLAY R. FOLLAN

ARIES	TAURUS	GEMINI	CANCER	LEO	VIRGO
MAR. 21-20	APR. 21-20	MAY 21-20	JUNE 21-20	JULY 21-20	AUG. 21-20
11-13-16-35	15-23-48-52	1-23-47-61	10-12-31-49	2-17-24-36	3-5-9-14
62-73-76	50-77-81-88	69-70-80-84	57-66-79-83	28-34-38-83	22-28-39
1 Money	2 Depend	3 Money	4 Tact	5 Obstacles	6 Be
7 And	8 Patience	9 Are	10 Don't	11 This	12 Hesitate
13 Is	14 Apt	15 Let	16 A	17 On	18 Severe
19 Be	20 Fine	21 Money	22 To	23 Surely	24 Your
25 Trends	26 In	27 Cooperative	28 Resolve	29 Intervene	30 Work
31 To	32 Not	33 No	34 Moke	35 Are	36 Own
37 Pione	38 Will	39 Today	40 To	41 Today	42 With
43 Will	44 To	45 Reap	46 For	47 Things	48 One
49 Ask	50 Increasing	51 Strongly	52 Nothing	53 Ahead	54 Impaired
55 Day	56 In	57 Questions	58 Your	59 Them	60 Pull
61 Borrowed	62 For	63 To	64 Favors	65 Others	66 Assistance
67 And	68 Favor	69 And	70 Lost	71 Results	72 Be
73 Decisive	74 Income	75 Action	76 You	77 Not	78 If
79 If	80 Are	81 Down	82 Fought	83 Ahead	84 Emphasized
85 Needed	86 Impaired	87 Against	88 Mentality	89 Them	90 Upon
91 If	92 Pull	93 To	94 Pull	95 To	96 To
97 To	98 To	99 To	100 To	101 To	102 To



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