

Buried Treasure

by Pinkney Gage



Revolving Cylinder Rifle Sold Below Its True Value

Repeating shotguns with percussion-type, revolver action — revolving cylinder shotguns, as they are more commonly known — are generally undervalued in relation to their rarity.

They are considerably scarcer than revolving cylinder rifles, for example, but as a usual thing they bring much less in the collector's market.

Whatever the reason may be — and it is probably nothing more than that the rifle has long been a more widely used arm than the shotgun — there is evidence that the revolving cylinder shotgun is undergoing an upward adjustment in value.

The recent sales history of a 14-gauge revolving cylinder, percussion shotgun is a case in point.

The weapon, a five-shot, 32-inch barrel job with a three-and-a-half inch, fluted and engraved cylinder, was in good condition. But there was nothing else really outstanding about it.

The fact that it was made by

the "Patent Arms Co. Paterson, N.J." as marked on the barrel, and well before the Civil War, was not especially impressive. In fact, it might have been more impressive if it had not been so marked, for the manufacturer, so intimately linked with the early history of Colt arms, was the main maker of the revolving cylinder shotguns.

The gun had a pistol grip and an excellent walnut stock, but those assets were no more unusual than one stereotyped hunting scene engraved on the cylinder.

As the weapon stood, it should have commanded a price of \$175 to \$250 a bracket just about tops for the type.

It went for \$325, however, the buyer outbidding his nearest opponent in a \$50 raise.

"I would have raised it \$50 more," he said afterwards. "The gun is worth it because it is only a question of time before the public will wake up to the value of this type."

AMERICAN GLASS CAN BE EXPENSIVE ALSO

The combination of ruby and clear glass — or crystal as many prefer to call it — is one of the most satisfying, as its popularity over the centuries indicates.

And to be valuable, glass of this combination does not have to be Venetian or Viennese.

Not at all. In fact, it need be nothing other than 1880 American, and turned out by a strictly commercial glass house at that, to have a value that would set one back well over \$1,000 for a full set.

That is the experience of the wife of a friend of mine who five years ago decided to collect one of the commoner patterns in the ruby and crystal combination.

The pattern she decided on was one produced by the United States Glass Co. of Pittsburgh, shortly before the turn of the century. It was also done in amber and crystal, and I have heard of one in apple green and crystal, though I have not seen it.

SPOTTING FIRST EDITIONS LUCKY

The name of the novel rather intrigued me, "New Grub Street," it was.

But it was a heavy, three-volume job, and the author, George Gissing, was little more than a name to me, and so I passed it by.

Not so Phil, a friend of mine coming along the shelves behind me. He reacted quite differently. He pounced on the three books and took them over under a light where he studied them so long that I finally joined him there.

"I'm buying these," he said excitedly. He handed me one of the volumes, bound in a dark green cloth, and took the other two over to the cash register where he paid the \$7.50 price to the clerk.

"But why are you so excited about it," I asked, watching him stuff the receipt in his billfold.

"For several reasons," he replied, "not least of which is that this is a first edition, and auction prices for it have been running from \$30 to \$50 in recent years."

The books, published in Lon-

don by Smith, Elder & Co. and bearing the date 1891, have no special points, he went on to say. They must contain, however, 308 pages for Vol. 1 and \$16 for each of the other two.

I congratulated him on his good luck and resolved to find out more about Gissing that day.

I did so. Gissing, one of the most brilliant students England ever produced, came to the United States at 18, shortly after getting out of prison where he served a term for theft.

"New Grub Street" is the story of his struggles to make a living in the United States in 1876-77, struggles that at one point brought him to the verge of suicide at Niagara Falls.

That novel, one of his earliest, was followed by a stream of others which, well before his death at 35, gave him one of the most respected names in modern English literature, winning him the friendship of H. G. Wells and other writers of the time.

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Girls Community Club Sets Opening For Next Sunday

A public ceremony next Sunday, Sept. 8, will dedicate the new Girls Community club building at 229 North Bartlett st. The ceremony will start at 3 p.m.

Members of Alpha Beta chapter of Beta Sigma Phi will conduct visitors on an inspection tour of the quarters that will be rented to young employed women and the meeting rooms that will be available for rental to community groups and private individuals.

Eugene Thorndike, a member of the board of trustees, will act as chairman for the dedication. The Rev. George R. V. Bolster will offer the invocation and Mayor John Snider and school superintendent Leonard Mayfield will speak briefly.

The entire two story building is a gift to the community of an anonymous Medford citizen. Furnishings have been purchased through public subscriptions. Mrs. Mable Houck will be the club's manager, a post she has held the past seven years. Women

State Takes Over Power, Light Firm

Kansas City, Mo. — The state took control of operation of the Kansas City Power and Light company at 12:01 a.m. Saturday in a move to end a strike of 2,000 employees seeking a wage increase.

Acting Gov. Edward V. Long ordered the seizure under the King-Thompson Act. He said it was "with regret that I arrived at this decision. To protect the public health and welfare I felt I couldn't delay seizure any longer."

Daniel C. Rogers, chairman of the state mediation board, will technically be in charge of the company for the state.

A spokesman at the utility said picketing at all the installations was continuing. Electrical service to the company's 250,000 customers has been maintained by supervisory personnel since the strike started five days ago. The company said its supervisors would continue to operate the utility "until they are relieved by the regular employees."

en wishing rooms at the club may contact Mrs. Houck at the new building.



ONE OF THE LAST TIMES—Eight-year-old John Tomlin of 542 North Barnaburg rd. hurries down the tall slide in Hawthorne park so he can take advantage of the last few days of vacation before school starts. John made the Thursday trip to the park with his sister to swim but decided to get all the daytime fun he could before the start of school.

HILTS Club Holds Annual Picnic

Hilts — The Hilts Community club held their annual picnic at Jackson Hot Springs on Aug. 22. A potluck lunch was served and many went swimming in the afternoon.

Mr. and Mrs. Fred Haynes returned Saturday from San Francisco, where Haynes has been hospitalized at St. Francis hospital following a hernia operation.

Mr. and Mrs. Freddie Haynes Jr. and children, of Redding, visited at the home of Haynes' parents Mr. and Mrs. Fred Haynes, this week end. They also drove to Talent, where they were guests of Mrs. Haynes' brother and his wife, Mr. and Mrs. Roy Parr.

Mr. and Mrs. Frank Ayris were week end guests of their son-in-law and daughter, Mr. and Mrs. Robert Drago in Merrill recently.

W. W. Walker, of Anderson, and Mr. and Mrs. Billy Walker and children, of Cottonwood, visited at the home of Mr. and Mrs. Walt Laustalot this week end. They brought Bobby and Tommy Laustalot, home, who had been their guests for the past week.

Miss Cheryl Smith, daughter of the J. R. Smith's, who has been employed for the summer at the Dick Richman ranch in Scott valley, returned home last week.

Mr. and Mrs. Aristeo Perez and daughter, of Chico, moved into our community Monday. Perez is the third and fourth grade teacher at the local school.

Lloyd Jones of Redding was visiting friends here Saturday and Sunday.

Registration of first grades was held at the school Tuesday, Aug. 27, with 11 children being enrolled. Mrs. Alex Rutledge, of Hornbrook, teacher for the first and second grades, and principal Mario Michelson did the registering.

Mr. and Mrs. Don Powers and son, David, left Tuesday for Pasadena, where they were called by illness of Mrs. Powers' sister, Mrs. Steve Osiecki.

Mrs. Joe Caston recently took her grandson, Jackie McAllister, to his home in Garden City, Calif., after having had Jackie as her guest for the summer.

John Barbera drove to Redding Saturday to visit with his family and mother. Barbera's mother has been ill for the past week but has improved. His daughter, July, returned home on Sunday with him.

Mr. and Mrs. Victor Van de Weghe and family attended the wedding reception on Saturday, of Mrs. Vande Weghe's niece, Nola, at the home of Mr. and

Goody But Good

New York — Here is an easy fresh fruit dessert. Wash, core and slice fresh pears. Sprinkle the slices with orange juice and arrange in sherbet glasses with shredded moist coconut. For a special touch, top each dish with a scoop of strawberry ice cream or a maraschino cherry.

Variation on Theme

New York — Fresh pears make a flavorful addition to waldorf salad. Replace half of the diced apples with diced fresh pears. Add the usual amounts of diced celery and chopped walnuts. Season well and bind together with mayonnaise or salad dressing.

New Food Ideas Suggested For Summer's End

By JEANNE LESEM
United Press Correspondent
New York — If the end of summer finds you minus new food ideas, and your family demanding a change, try these tips from culinary experts.

In each recipe, the basic ingredient is a food used often.

Frozen peas, for instance. Elizabeth Toomey Seabrook serves them this way. To each 2 boxes of frozen cooked peas, drained, add 1 small jar of pickled cocktail onions, also drained, along with salt, pepper and butter to taste. These party peas make a big hit with guests at the family farm in southern New Jersey, where Mrs. Seabrook and her husband, Jack, do a lot of outdoor entertaining, even in the winter.

A favorite for winter outings is a casserole of cut green beans, sauteed onions and beef gravy (either leftover or canned). Cooked in an ironware casserole, the dish then is wrapped in layers of newspaper which keep it piping hot for at least 2 hours.

Peach Lemonade
For summer picnics, Seabrook guests like this variation on macaroni salad. Mix 1 package of frozen cooked, drained mixed vegetables with 1½ cups cooked macaroni and 1½ cups cottage cheese. Add highly seasoned french dressing, toss and serve on lettuce.

For liquid refreshment, the man of the house recommends a lemonade that his wife said "usually bears little resemblance to the lemon." The flavor switch comes from a package of frozen fresh peaches added to each pitcherful of beverage.

Unexpected company a problem? If guests catch you with no dessert on hand, try this one from the General Foods test kitchens. Add one package of solidly frozen berries or fruit (no pineapple, though) to fruit-flavored gelatin dissolved in just 1 cup of boiling water. Stir until the frozen fruit melts, cooling and setting the gelatin in record time.

Coffee Gravy
Leftovers? Easy, says cookbook author Florence Brobeck. She just mixes batter for thin pancakes, and serves them with a sauce of leftover gravy and cooked meat or fowl. A touch of curry or herbs, she said, can make this simple dish a real gourmet treat. And best of all, you can cook and serve this one-dish meal with only one electrical appliance — a griddle on which to bake the pancakes while the pre-heated sauce is kept over a candle warmer or in a chafing dish.

When cooler weather comes, try basting a leg of lamb with a cup of coffee, with cream and sugar added. The Pan American Coffee Bureau, in the booklet "Fun With Coffee" said this makes a tasty and unusual gravy.

Laundering Slacks

Hang slacks or trousers by the legs after laundering. The wet weight will remove most of the wrinkles, so that less pressing is necessary.



Today's at home fashions are lavishly printed. Brigrance of Sportswear chooses a gay floral velveteen print for his lounge separates. A belted overblouse tops sleek pants.

Featherweight Ironing Ensemble Designed For Quick Press Jobs

New York — A new featherweight ironing ensemble is ideal for pick pressing jobs at home. Or it can travel with you.

It includes a 12 by 36-inch metal board that rests on folding steel legs, which raise it about six inches from the tabletop. The board comes equipped with a quilted pad, a pre-shrunk fabric cover, and an outside plastic protector to keep it clean. Both the cloth and plastic covers are washable.

New Plastic Carpeting Resembles Broadloom

New York — A new plastic carpeting that resembles broadloom low is on the market. The carpeting — called "flora-weave" — is made of vinyl plastic with a cushion felt base. It has an embossed floral pattern, green, beige, mushroom and gray.

The first store to feature the carpeting (Macey's) said it is cheaper than most carpeting, is washable and waterproof. It does not need waxing and will not crack.

Union Announces

Store Tour Thursday
Medford Women's Christian Temperance union has planned a tour of Week's and Orr Furniture store Thursday, September 5. It is announced that the tour will begin at 10 a.m. and last for an hour.

GIRL SCOUTS

Camp-Out Held
Sixth Grade Troop 140, Intermediate Girl Scouts, recently held an overnight camp-out at the home of Mrs. Jerry Gastineau, Eastover terrace. Troop leader is Mrs. Dave Irving.

Because of fire regulations the troop had a "campfire" inside around the fireplace, where they worked on requirements for the minstrel badge. After campfire, the girls slept out-of-doors, where they did star observation, being able to see several meteorites of Perseides. Some were even able to get a glimpse of the Comet Mrkos. During the star study the troop identified several constellations, and stars, which is one of the requirements toward the star badge.

Before going to sleep, the girls worked on their story-telling badges, by telling stories to each other. The program aide, Sunny Mae Gastineau, finished off by telling the group ghost stories.

The next morning the girls fixed a hearty breakfast of sausages, eggs, pancakes and milk for themselves and cleaned up the kitchen area.

Since the Gastineau family had several butterfly cocoons, the girls were able to observe the process of a monarch butterfly emerging from its "shell," and becoming a full-fledge butterfly. This was of interest to those troop members working on the insect badge.

Carlsbad Caverns, in southeastern New Mexico, are the world's largest, with the Big Room alone a mile long.

Rogue River Academy Opens On Tuesday

Rogue River academy will begin Tuesday, Sept. 3, with an expected enrollment of 140 to 150 for the elementary and junior high grades, according to Elder F. W. Wilbur, principal.

Three new teachers have been added to the staff. They are Mrs. A. E. Merkel, grades one and two; Mrs. Mary Austin, grades five and six; and a band instructor who has not yet arrived. Returning to teach at the academy this year are Mrs. Malcolm Nogle, third and fourth; Willis Coffeen, upper grades; and Mr. Wilbur.

The school will operate two buses this year. One in the Ashland area while the other will serve the Medford area.

Ten Cases of Flu Reported in Medford

Medford residents reported 10 cases of influenza, four cases of measles, and one case of whooping cough to the Jackson county health department during the week ending Aug. 30.

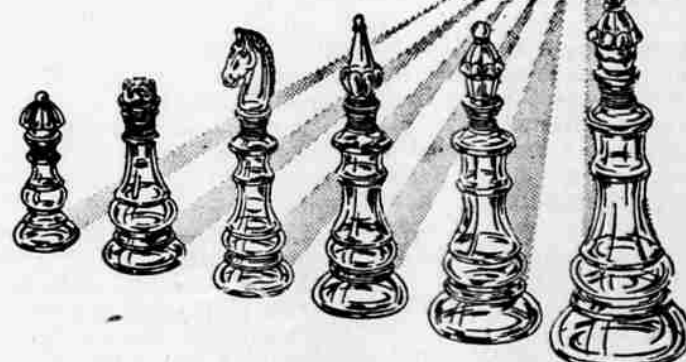
Ashland reported four cases of measles, two of whooping cough and chicken pox and one of strep throat. Phoenix noted a case of mumps and one of ringworm, and Gold Hill reported one case of mumps.

Pizzaro founded Lima, Peru, in 1535.

Perfumes

by MARY CHESSE

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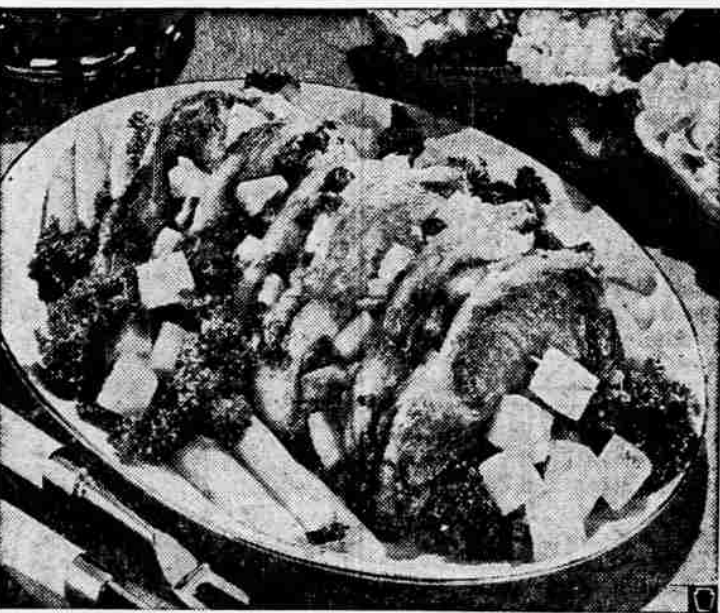
This calls for more Milk

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A galaxy of good things go into dressing.

Some food flavors just naturally seem to accent each other — such as pork and pineapple. You'll agree they make the best of partners once you've tasted Pineapple Pork Chop Roast. It's real fun to cook something different, and this combination will give you a new taste treat.

A galaxy of good things go into the stuffing — chopped parsley, ginger, marjoram, onion and celery — with delicious pineapple chunks added for a just right fruity flavor.

PINEAPPLE PORK CHOP ROAST

6 lean pork chops
Salt
Pepper
Paprika
2 tablespoons butter
1 cup chopped onion
½ cup chopped celery
4½ cups lightly toasted day-old bread crumbs
2 cups canned pineapple tidbits
2 tablespoons chopped parsley
½ teaspoon ginger
½ teaspoon marjoram
¾ teaspoon salt
¼ teaspoon black pepper

Trim any excess fat from chops; sprinkle with salt, pepper, paprika. Brown lightly in greased frying pan. Remove. Add butter. Sauté onion and celery until soft but not brown. Pour over bread crumbs. Stir in drained pineapple, parsley, spices, salt and pepper. Stand chops in loaf pan, fat side up, with stuffing between each. Hold chops together with 2 metal skewers. Bake in slow oven (300 degrees) 1½ hours. Makes 6 servings.

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