

News About Servicemen

OUTSTANDING TRAINEE
Fort Ord, Calif. — Gary L. Gustafson, son of Mr. and Mrs. Oliver Gustafson, 1695 Ross lane, Medford, has been selected as the outstanding trainee of the Brigade Guard mount. The honor is based upon his appearance, understanding of general orders and other military knowledge. He is a graduate of Medford high school.

TO GRADUATE
San Francisco, Calif. — Lawrence F. Glidden, electronics technician seaman apprentice, USN, son of Mr. and Mrs. Harry L. Glidden of 243 S. Stage rd., Medford, is scheduled to graduate May 16 from the electronics technician school at the Treasure Island Naval station, San Francisco, Calif.

SERVES IN ITALY
Pfc. Robert Rammin is now serving with a publications unit stationed in Italy. The post is near Venice, and he has written his parents, Mr. and Mrs. Hans Rammin, 831 West 12th st., Medford, to say that he has visited both Venice and Milan.

Pfc. Rammin was inducted last June, and after basic training was sent through clerk-typist school at Ft. Ord, Calif. A graduate of Medford High school, he attended Southern Oregon college and Oregon Technical institute and at the time of entering the Army was with the Southern Pacific railway.

Local and Personal

Bicycle—Ersilia Mae Dykes, 447 North Fir st., Medford, reported to Medford police the theft of a girl's bicycle from her home Monday.

Flue Fire—A flue fire was extinguished by Medford firemen at the residence of Fred Bayliss, 1555 Roberts rd., about 8:32 p.m. Monday. Firemen reported no damage.

Trash Fire — A trash fire at Fourth st. and the railroad tracks was extinguished by the Medford fire department about 11 a.m. Monday. They said the fire was started in a "closed zone."

Mirrors Missing — LeRoy Starkey, 1992 Table Rock rd., told city police two truck mirrors, valued at \$30, were taken from his pickup truck while it was parked at 2232 Biddle rd. Saturday night.

Iris at Peak—Mrs. Kenneth Farley, owner of Katherine's Iris garden, announces that the blossoms will probably reach their peak the last of this week and visitors are invited to the garden. The garden is located on the highway between Medford and Jacksonville.

Pool Date Set—A tentative opening date for Hawthorne Park swimming pool has been set for June 7. Darrell Huson, park director, said the city is in the process of hiring park employees for the summer work.

Meat Taken—George Hartwein, 53 Mace rd., Medford, reported to city police the theft of about \$50 worth of meat from a deep freeze Saturday night. The freezer is located in Hartwein's garage, police said.

Smoke Alarm — Lint burning in the fireplace was the cause for a smoke investigation at the home of Robert Wobbe, 255 Stewart ave., Medford, about 10:24 a.m. Monday. Firemen reported no damage.

At Meeting—Chief Charles P. Champlin, Capt. Clyde Fichtner and Patrolmen Robert James, Roy Erickson and Duane Franklin of the Medford police department attended the first day session of the Oregon Association of City Police Officers held in Roseburg Monday.

Stocks Irregular In Active Trading

New York — Stocks moved irregularly in active trading today. Low priced automobile issues continued to intrigue the trading element. Studebaker-Packard took over active leadership of the list and ran up 1 1/4 points to a new high at 6 1/4. The two-day gain for this issue amounted to two points or more than 47 per cent.

American Motors continued to churn up large volume. Continental Motors which makes all sorts of engines from auto to airplane ran up to a new top on heavy turnover. Curtiss-Wright with a big stake in Studebaker was heavily traded at a rise of nearly a point.

The main list held in a narrow area. DOW JONES AVERAGES
New York — Dow Jones final stock averages: 30 industrials 459.86, off 0.88; 20 railroads 113.48, off 0.51; utilities 77.41, up 0.01, and 65 stocks 158.94, off 0.32. Sales today were about 2,940,000 shares compared with 2,780,000 shares Monday.

Today's prices on selected stocks: Allied Chemical 76 1/2, American Can 46 1/4, A T & T 175 3/4, Anaconda Copper 40 1/2, Bethlehem Steel 40 1/2, Caterpillar Corp. 61 3/8, Chrysler Corp. 45 1/2, Continental Can 47 1/2, Crown Zellerbach 48, Curtiss Wright 23 1/2, Du Pont 176 1/2, Eastman Kodak 105, General Electric 59 1/2, General Foods 59, General Motors 38, Georgia Pacific 36, Graham Paige 1 1/2, Homestake Mining 43 1/4, Kaiser Frazier 9, Kennecott Copper 83 1/4, Lockheed Aircraft 46 1/4, Katy Pfd. 48, Montgomery Ward 35 1/4, New York Central 147 1/2, Penn. J. C. 95, Penn RR 12 1/2, Radio Corporation 33 1/2, Richfield Oil 67 1/4, Sears 29 1/4, Socony Vacuum 49 1/4, Southern Co. 29 1/4, Southern Pacific 43 1/2, Standard California 49 1/2, Standard Indiana 43 1/4, Standard N. J. 54, Sun Mine 8 1/2, Texas Gulf 19 1/2, Transamerica 32 1/2, Trans. West Air 12 1/2, Tri-Continental 37 1/2, Tex. Pac. Land Trust 100, Union Carbide 87, Union Pacific 29 1/2, United Aircraft 61 1/2, U. A. L. 25 1/4, U. S. Rubber 31 1/4, U. S. Steel 61 1/2, Youngstown S & T 84 1/2.

PORTLAND PRODUCE
Portland (U.P.) — Eggs—To retailers: Grade AA large, 48-50c doz.; A large, 45-47c; AA medium, 42-44c; B medium, 41-43c; A smalls, 33-36c; carton 1-3c additional. To wholesalers: AA large, 45-47c; A large, 42-44c; AA medium, 39-41c; B medium, 38-40c; A smalls, 30-32c; carton 1-3c additional. To processors: AA large, 45-47c; A large, 42-44c; AA medium, 39-41c; B medium, 38-40c; A smalls, 30-32c; carton 1-3c additional. Poultry, Rabbits — Quoted to growers at Portland, Salem and south to Eugene, f.o.b. ranch, No. 1 quality fryers, 2 1/2-4 lbs., 21-22c lb.; high hens, 14-16c; heavy hens, 5 lbs., up, 20-22c, some offering 22 cents; old roosters, 7-8c lb. Dressed Chickens — No. 1 grade dressed to retailers: Fryers, whole drawn, 3 1/2-4 1/2 lbs.; cut up, 44-46c; hens, light type cut up, 37-40c; heavy type, whole drawn, 43-45c; processed American cheese, 3-lb. loaf, 40-43c. 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