

Tibet Revolt Latest in Troubles for Red Chinese

By ERNEST HOBERECHT

UPI Correspondent

New Delhi, India—UPI—The anti-communist revolt in Tibet is the latest in a multiplying number of troubles for Red China.

In miniature, the revolt has given the communist world another Hungary on its hands. Whatever the outcome, Red China will have suffered a loss of prestige in Asia.

What the Peiping rulers are facing now is reaction from the masses who are becoming less and less willing

to trade basic human rights for distant promises of overdue rewards.

The Chinese communists appear to have been running on the momentum of the mainland victory over Chiang Kai-shek's Nationalist forces.

Until recently, the people were riding with a winner and were content with promises of a rosy future. But in many cases, life got worse instead of better. The population became restless.

In outside areas such as occupied Tibet, it has been more

difficult for Peiping to maintain rigid control. There has been a steady flow of refugees from communist border areas to freedom.

There have been several revolts, such as the one last winter at Lappa Island, across the river from the Portuguese colony of Macao. These have been put down with force.

The Reds ran into strong opposition when they launched the commune system of herding people together like ants in semi-military labor colonies. The communes also backfired by losing the Reds many supporters among overseas Chinese in other Asian countries.

Wave of Protest

Another headache for Peiping has been the failure and the repercussions of Communist party leader Mao Tse Tung's program of free criticism. The criticism became a wave of protest. Intellectuals began to question communist aims. There was opposition to the breakdown of the traditional Chinese culture with its reliance on family ties. The poor food situation remained unsolved.

The Reds last year admitted small-scale rebellions in northern provinces. They also admitted the failure of Mao's relaxation of the iron rules against criticism.

Now comes open fighting in Lhasa, capital of Tibet on the mountainous "roof" of the world. It has a population of one million people, and is perched at an altitude of 16,000 feet above sea level.

Reports reaching here say the Tibetan rebels are under the command of Antuk-Gunpo-Tashi, from Litang eastern Tibet. It is in the eastern areas of the country that most opposition to Red rule has occurred.

No Isolated Village
Buddhist tribesmen from Kham province were fighting also and were said to be under the command of General Pangatsang.

Dispatches to New Delhi said he had 25,000 men under him.

This is no isolated village up in arms. Last year, Nationalist China reported that two villages on the coast of the mainland had revolted and were smashed under hails of machine gun fire. But this came from the Nationalists and did not necessarily make much impression on neutralist Asians.

Tibet is something else again. It had been a free country until the Reds seized it in 1950. The revolt will not help Peiping's prestige.

Oregon Is Leader In Turkey Industry

Corvallis — Years ago no self-respecting turkey would have been caught dead, dressed and stuffed on the dinner table any day but Thanksgiving or Christmas.

Not so this Centennial year. The turkey industry has increased to where homemakers can buy fresh, frozen, or partially cooked turkeys any day of the year. And Oregon has been a leader in this development.

Ever since two of Oregon's pioneer turkey breeders took part in the first nationwide exhibit of Broad Breasted turkeys at the 1939 World Poultry Congress in Cleveland, Ohio, other states and foreign countries have looked to Oregon for turkey breeding stock. Today, the state's \$10 million dollar turkey industry accounts for over a fourth of the annual gross income from Oregon's poultry products.

Start Raising Birds

Douglas county fathered the turkey industry in Oregon. Between 1910 and 1915, farmers began raising quite a few turkeys in the southwestern part of the state. They were hatched under mother hens, and fed such things as hard boiled eggs and cottage cheese. It wasn't until the early 1920's that farmers began taking eggs away from turkey hens and hatching them in incubators.

The turkey industry in Oregon spread from Douglas county to the Willamette Valley about 1930. At the same time, several Oregon growers began breeding for wide-breasted turkeys with more white meat. When they exhibited their new turkeys at the 1939 Poultry Congress, a tremendous demand for Oregon hatching eggs, poulters and breeding stock developed throughout the United States and foreign countries.

From 1930 to 1945, Oregon showed a substantial increase in turkey production each year, reaching an annual production of 1½ million birds. During World War II, production jumped to 3 million turkeys a year, but later dropped back to 1½ million a year where it is today.

Modern Methods
Modern methods have helped lower the costs of turkey raising. In early days, one turkey grower might raise as many as 300 or 400 birds. This increased until 10 years ago, one man could care for 5,000 birds. Today, a grower can easily handle 10,000 to 20,000 turkeys with modern equipment.

Production of hatching eggs and poulters has remained an important part of the Oregon turkey industry. Half of the state's turkey eggs and poulters, amounting to over 1½ million poulters and 4 million hatching eggs a year, are exported all over the nation, reports N. L. Bennion, Ore.

Shapely Legs Protrude From Police Vehicle

Portland — UPI — A pair of shapely legs protruding from a police car here Sunday brought many raised eyebrows from passersby.

However, they needn't have been alarmed. The legs belonged to a mannequin which police were transporting.

It had been stolen from a Portland apparel shop and police had recovered it in a parking lot.

MODERN TIMES

New York — UPI — The Board of Health revised its sanitary code Monday so that the health commissioner will no longer be required to patrol the streets at night in search of dead horses. Pull dead horses to the curb as a safety precaution. Light warning lamps at the heads of dead horses.

JACKSONVILLE History Van Visit Set

By BETTE HOSKINS

Jacksonville—The Van of History is to be here Thursday and Friday, March 26 and 27. The van is on a statewide tour in connection with the Oregon Centennial and is sponsored by the Centennial Commission and Southern Oregon Historical Society. The van is 40 feet long and contains items of historical significance. All school children in the area are urged to view display in the van, which will be located next to the Jacksonville museum. The hours Thursday are 8 a.m. to 6 p.m., and Friday from 9 a.m. to 5 p.m.

The city council reports this week that they are studying the proposed building, plumbing and electrical code that was submitted to them by the city planning commission recently.

Mrs. Helen Roberts, Jacksonville librarian, announced that re-decoration has started this week at the library, with papering and painting well underway.

It has become apparent that "dress up" has been added to Mayor E. O. Graham's slogan of "clean up," "paint up" and "plant up" for the Centennial year. Almost every pioneer style of beard, hat, cane and other garb is represented by business men in the downtown area as well as other male residents.

A feminine example of "dressing up" is daily demonstrated by "Aunt Edna," proprietor of the newly-established Guest House, as she takes her promenade through town dressed in the "latest" Centennial fashions and hair styles.

Mr. and Mrs. J. L. Cook of Medford, former owners of Cook's beauty salon, now retired, will soon be new house trailer residents here. They will park at the end of Oak and First st., on the rear of the former Ray Wilson property.

Mr. and Mrs. E. C. Moore and son, Denny, of Klamath Falls and Mr. and Mrs. Tom Burnfield of Jacksonville returned home from Newark, Calif., last Monday evening, after spending the week end with the Burnfield's daughter, and Mrs. Moore's sister, June Dewey and family.

Mr. and Mrs. E. J. Dadisman of Alameda, Calif., were guests last week of Mrs. Dadisman's sister, Mrs. Evelyn Ogden.

Mr. and Mrs. Earnest Ellis and son, Albert, of Citrus Heights, Calif., were guests at the home of Mrs. Pearl Jordan last week end.

The Westminster Fellowship class of the Jacksonville Presbyterian church went on a snow party to Mt. Shasta Monday, March 17. The group was accompanied by the Rev. and Mrs. King Jones and Mr. and Mrs. Harry White.

The first meeting of the newly-organized Past Oracle club of the Jacksonville Royal Neighbor lodge was held this week with 11 members present.

Officers named for the club were: Mrs. Bud Reinking, president; Mrs. Lottie Bowman, vice president; Mrs. Joe Berrimen, chancellor and Mrs. Earnest Rasmussen, secretary-treasurer.

The group will meet on the second Tuesday of each month, with the next meeting at the home of Mrs. Arthur Davies on April 14.

Mrs. Lois Fretwell spent spring vacation week at home from her teaching position at Blue River, Ore.

Mrs. Mable Griffin is visiting this week in Grannell, Calif., at the home of her sister.

Mrs. Bessie Mitchell of the Mitchell's sanitarium is on a two week's vacation visiting relatives in Seattle and Tacoma, Wash.

Mrs. J. T. Bradley and children of Grants Pass, spent the spring vacation here at the home of Mrs. Bradley's mother, Mrs. Anna Rumley.

Mrs. Lizzie Hodson returned home last Sunday after spending two months with her son and daughter-in-law, Mr. and Mrs. Lester Hodson, of Spokane, Wash.

Mrs. Dee Hendrickson, chairman of the Jacksonville Garden club announced that a plant, food, white elephant and rummage sale will be held on April 3 at Jacksonville Community hall from 10:30 a.m. until supplies run out.

Ernie Carlson is in Rogue Valley hospital this week recovering from surgery.

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covering from surgery. Jack Hamaker former resident here but now of Medford, is recovering at home from surgery.

Also recuperating from surgery are Mrs. C. L. Hickey and Mrs. Bill Smith.

Joe Rock, son of Mr. and Mrs. Archie Rock, former residents here, now of Agate Beach, is recovering at home from an attack of rheumatic fever. Mail may be addressed to him at Agate Beach, Ore.

Barbara J. Kilpatrick, the daughter of Mrs. Virginia Card, Jacksonville, recently enlisted in the Marine Corps and is now taking basic training at Parris Island, S. C.

Pvt. Kilpatrick, a singer, guitar player and tap dancer, attended Southern Oregon college. She was seen over station KBES-TV with the western band, Melody Wranglers.

The following recipe was discovered in a recent issue of the Saturday Evening Post sent in by a local resident here, Mrs. Albert Burch. The item begins: "Dear Sirs: I consulted my copy of Mrs. Beeton's Cookery Book given me more than 45 years ago during a residence in Canada. In those days no English bride arrived in the 'Colonies' without a Beeton under her arm. In the index it says 'see pigeon pie.' Hope you can endure the recipe; ingredients two or three pigeons, 1 lb. rump steak, ¼ ham or lean bacon, three fourths pint good stock, 2 hard boiled eggs. Salt and pepper, puff paste, 1 egg yolk."

Methods: Cut each pigeon in four pieces. Cut beef into small thin slices, the ham into strips, eggs into section or slices. Put these ingredients into a pie dish in layers, season well, pour in stock to three-fourths full dish. Put on the cover of puff or rough paste . . . decorate center tastefully with paste leaves, brush with egg yolk. Bake in quick oven until the paste is risen and set. Then cook at a lower temperature for about one hour.

"Have ready a few pigeon's feet, scalded, with toes cut off. (Now gentlemen, brace yourselves). Before serving pour in rest of stock through hole in the centre of the pie. Replace pastry ornament with the feet, fixing them in a nearly upright position. The pie may be served either hot or cold; if the latter, the stock must form a jelly when cold. Average cost, 4s to 4s-6d. Sufficient for six or eight persons. Seasonable at any time."

All of which leads this reporter to wonder what is puff paste?

(Proofreader's note: A very light, flaky, rich paste for pies, tarts, etc.)

Coal Mine Blast Leaves Nine Dead

Robbins, Tenn.—UPI—An explosion ripped through a coal mine shaft at the start of the week's operations Monday and killed all nine men working there.

Victims were brought out by rescue crews by early afternoon. Since the first body was recovered there had been only scant hope that any had survived the small but powerful explosion deep in the mountainside mine.

TOO MUCH FOR JUDGE

London — UPI — A plaintiff's attorney told Judge St. Clair Pilcher that his client was injured so severely in an assault that he is able to watch television for only 15 minutes at a time. "That," said the judge, "is a great deal more than I can stand."

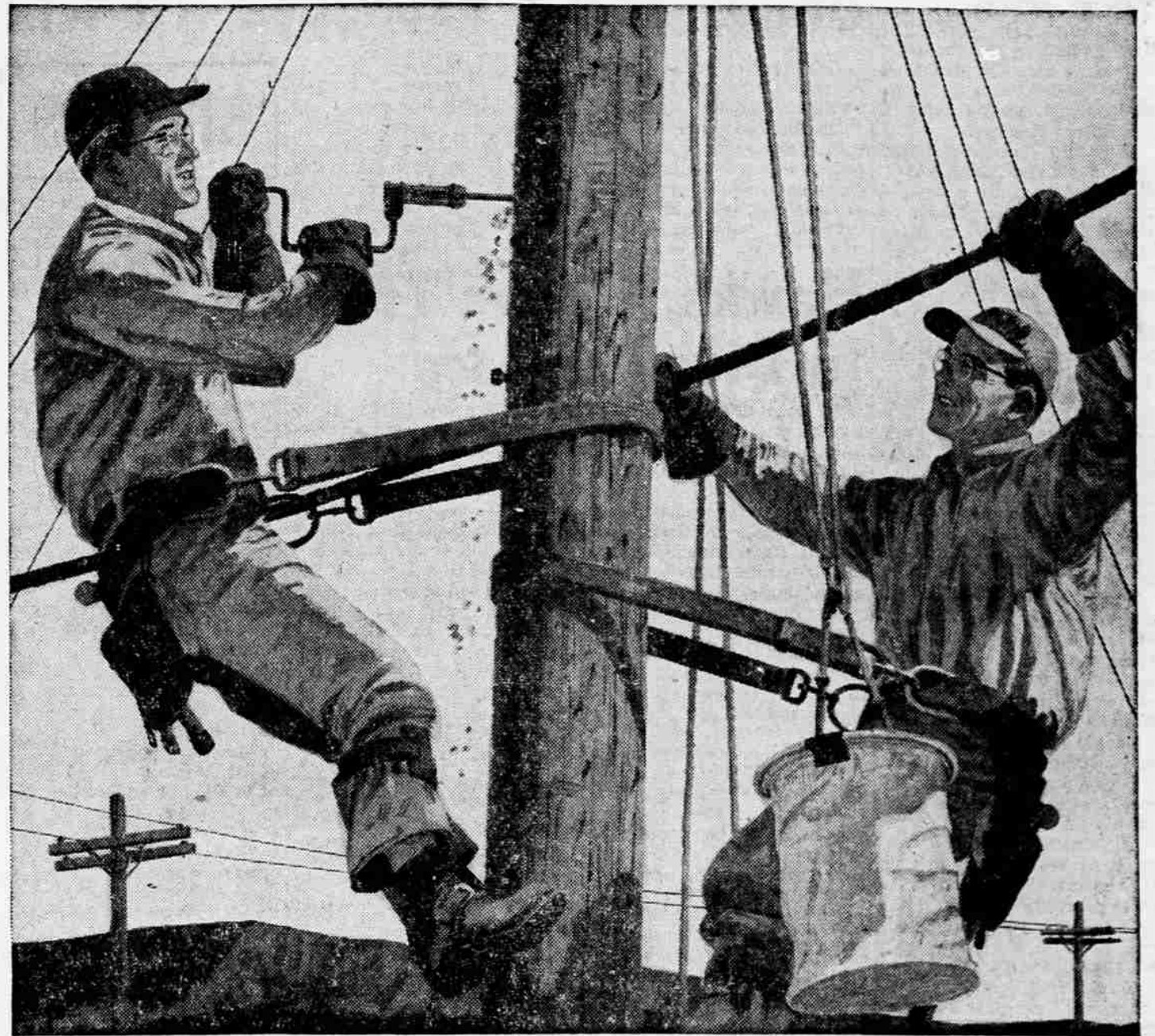
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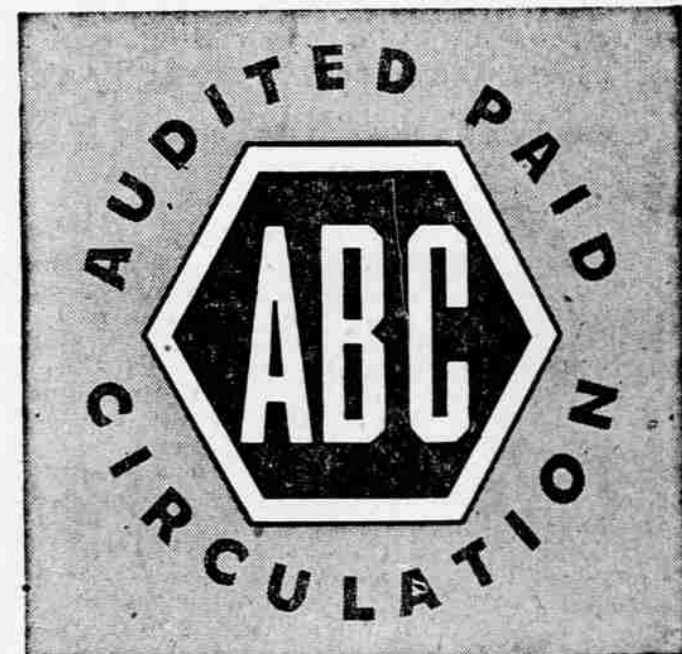


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