BUDGET – MEDFORD WATER COMMISSION
WATER FUND
July 1, 1963 to June 30, 1964

RECEIPTS	Actual 1959-60	Actual 1960-61	Actual 1961-62	Actual 1st 7 Mo. 1962-63	Estimated Last 5 Mo. 1962-63	Estimated Total 1962-63	Estimated Budget 1963-64
Water Revenue	$433,395.30	$452,891.69	$473,575.59	$326,507.72	$192,000.00	$518,507.72	$539,200.00
Service Work	5,164.29	9,101.29	10,180.78	8,450.34	5,500.00	13,950.34	13,000.00
Connection Fees	8,000.00	3,840.00	4,930.45	4,630.90	2,400.00	7,030.90	5,000.00
Water District Operation	6,268.96	7,684.40	8,208.21	5,037.88	3,500.00	8,537.88	8,800.00
Forest Products Sales			414.80				
Rentals	1,336.41	1,393.60	1,340.25	259.63	500.00	759.63	700.00
Interest	1,431.50	7,542.62	6,625.74	1,066.92	7,988.84	9,055.76	1,500.00
Miscellaneous	620.69	3,466.79	506.50	256.13		256.13	
Total Receipts	$456,217.15	$485,920.39	$505,782.32	$346,209.52	$211,888.84	$558,098.36	$568,200.00
Estimated Cash on Hand, 30 June, 1963							$115,800.00
TOTAL							$684,000.00
EXPENDITURES:							
Operating Expenses	$170,917.75	$167,639.73	$183,580.54	$116,538.63	$ 85,982.33	$202,520.96	$205,890.00
Franchise Taxes	5,055.43	5,317.71	5,434.20	5,103.75	1,631.00	6,734.75	7,200.00
Interest on Bonds	52,701.23	51,157.50	49,022.50	41,918.75	5,612.50	47,531.25	45,950.00
Capital Expenditures	163,956.39	143,690.17	120,100.02	136,777.53	338,055.00	474,832.53	171,420.00
Increase in Supplies	1,176.86	(29,326.73)	(2,980.76)	10,138.14		10,138.14	
Transfer to Water Bond Sinking Fund	22,000.00	24,150.00	30,250.00	32,065.00		32,065.00	36,350.00
Transfer to Construction Fund		99,000.00	65,000.00		80,000.00	80,000.00	105,000.00
Total Expenditures	$415,807.66	$461,628.38	$450,406.50	$342,541.80	$511,280.83	$853,822.63	$571,810.00
ESTIMATED BALANCE 30 June, 1964							$112,190.00

BUDGET – MEDFORD WATER COMMISSION
WATER SYSTEM CONSTRUCTION FUND

RECEIPTS							
Transfer from Water Fund		$ 99,000.00	$ 65,000.00		$ 80,000.00	$ 80,000.00	$105,000.00
Interest	$ 4,861.22	3,562.10	7,493.85	6,431.22	3,592.43	10,023.65	11,880.00
Total Receipts	$ 4,861.22	$102,562.10	$ 72,493.85	$ 6,431.22	$ 83,592.43	$ 90,023.65	$116,880.00
Estimated Cash on Hand 30 June, 1963							$397,948.66
TOTAL							$514,828.66
EXPENDITURES							NONE
ESTIMATED BALANCE 30 June, 1964							$514,828.66

SPECIAL FOR FATHER – There's no question as to where father will be on his day when a love potion like this is planned for him. Ways with plentiful, high qualify beef at attractive prices, along with other ways to pamper papa are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Give Him Beef as Bonus on His Big Day

Beef is favorite meat of most men and there's no reason why father shouldn't be indulged to his heart's (well anyway, his stomach's) content, current beef prices being what they are. We might as well take it from the top.

Chateaubriand, filet mignon and tournedos are some of the gourmet dishes prepared with tenderloin steaks. The current market of high quality beef at attractive prices makes it a good time to get acquainted with these elegant dishes or to repeat them with pleasure.

Chateaubriand, a favorite of the French, consists of thick steaks cut from the heavy part of the tenderloin, broiled to preferred doneness and served with an herb-flavored sauce made of vinegar, butter, eggs and shallots.

Tournedos are thick slices from a tenderloin which has been rolled in suet and tied. The meat is broiled and seasoned to taste, then served with melted butter or perhaps a sauce of wine, eggs and assorted herbs.

Filet mignon, as served in many leading restaurants, is prepared from thick slices of tenderloin cut from the small end. Because these end slices are often triangular or irregularly shaped, the meat sometimes is flattened or rolled. The slices are wrapped in bacon, broiled until well done outside and rare inside and served with mushrooms as garnish or in an accompanying sauce.

Barbecuing Is Big Deal With Your Big Wheel

There's no doubt about it, papa will be pampered on his day; not that he isn't most of the rest of the time, but Father's Day was invented for offering special inducements for keeping him at home and happy. If father is the type who is enthusiastic about tending the meat over glowing embers outdoors, his time has come for showing off his prowess to admiring family and perhaps also friends.

We're not saying a word to him, mind you, but for your information, here are some pertinent facts about barbecue cookery as reminders of things you just might find it advisable to have handy.

If you know that Dad loves barbecue sauces, there are excellent ones on the market or plan to have handy the makings for his favorite combination.

Otherwise, play it straight. Let the meat come to room temperature before presenting it to him. Many top chefs, both professional and amateur, find it rewarding to brush the steak liberally with Kitchen Bouquet beforehand, feeling that this seals in the juices, resulting in extra flavor and bouquet.

Have handy: basting brush, long tongs, mitts, his apron if he uses one, his carving board and carving set, generous salt shaker and freshly ground pepper.

Steak Barbecue

If it is a marinade father favors, you'll find this one dandy for a thick steak weighing three to four pounds.

½ cup salad oil
2 tablespoons lemon juice
1 garlic clove, minced or crushed
1 teaspoon onion salt
⅛ teaspoon pepper
1 teaspoon Kitchen Bouquet
Sirloin or other steak weighing 3 to 4 pounds and 1½ to 2 inches thick

Combine salad oil, lemon juice, garlic, onion salt, pepper and Kitchen Bouquet. Remove all or most of the fat from steak; place steak in shallow dish; cover with marinade. Let stand four to six hours before broiling, turning several times. Drain well; reserving marinade.

Sear steak one to two minutes on each side, close to glowing coals, turning with tongs not a fork. Raise grill about two inches; continue broiling, turning at regular intervals and brushing with marinade until meat is cooked to your liking. Slice to serve. Makes six generous servings.

Spareribs Barbecue

Another top favorite throughout the season of barbecuing is spareribs. We offer this sauce which can be made ahead of time and stored in the refrigerator.

Combine one eight-ounce can tomato sauce, one-fourth cup wine vinegar, one-half teaspoon celery salt, one-half teaspoon onion salt, one tablespoon Kitchen Bouquet and three tablespoons honey; blend well. Shake before using. Makes three-fourths to one cup sauce.

Broiler Barbecue

Many like a genuine browning glaze for their broiler-fryers. Here is our newest suggestion, fresh from early season try-outs.

For each two broiler-fryers, quartered and at room temperature, bush all sufaces with a mixture of one-fourth cup softened butter, margarine or shortening and one tablespoon Kitchen Bouquet. (If desired, blend in any favorite herbs, spices or other seasonings.) Let chicken stand about an hour before broiling. Place chicken on greased grill about four inches above hot coals. Brown on both sides; place in aluminum-foil pan.

Combine one-half cup honey, one-third cup prepared mustard, two tablespoons Worcestershire sauce, one-half cup vinegar and one-half teaspoon Kitchen Bouquet; brush liberally over chicken. Place pan on grill. Cook approximately 45 minutes longer, basting often with sauce.

Feed Father Fudge Cake On His Festive Day

Almost any man asked to name his favorite cake will tell you "just so it has chocolate in it or on it." So we've chosen America's favorite fudge cake with chocolate frosting for this eventful occasion.

4 squares unsweetened chocolate
½ cup water
½ cup sugar
2 cups sifted cake flour
1 teaspoon soda
1 teaspoon salt
½ cup (1 stick) butter
1¼ cups sugar
3 eggs, unbeaten
⅔ cup milk
1 teaspoon vanilla
* Four-Minute Frosting
** Chocolate frosting

Heat chocolate with water in top of double boiler. Cook and stir over boiling water until chocolate is melted and mixture is thickened. Add the half cup sugar and cook two minutes, stirring constantly. Cool to lukewarm.

Measure sifted flour, add soda and salt, and sift together three times. Cream butter, add 1¼ cups sugar gradually and cream together until very smooth. Add eggs, one at a time, beating thoroughly after each. Then add flour, alternately with milk in small amounts, beating after each addition until smooth. Add chocolate mixture and vanilla; blend.

Use two round nine-inch layer pans, 1½ inches deep. Line the bottoms with paper. Pour batter into pans and bake in a 350 degree oven for about 30 minutes or until cake tests done.

Use the four-minute frosting between layers and the chocolate frosting for the outside.

***Four-Minute Frosting.** Place one egg white, two tablespoons light corn syrup, three-fourths cup sugar, two tablespoons water and dash of salt in top of double boiler. Beat with rotary beater until partially mixed. Place over boiling water and beat constantly until frosting stands in peaks, about four minutes. Remove from heat and continue beating about one minute longer. Add one-half teaspoon vanilla, beating in well. Spread between cake layers. Let cake stand a few minutes before frosting with chocolate frosting.

****Chocolate Frosting.** Combine three cups confectioner's sugar, one-third cup cocoa, dash of salt and one teaspoon vanilla. Add enough strong hot coffee (about one-fourth cup) to make mixture right consistency to spread. Add two tablespoons melted butter and blend. Spread on top and sides of cake. Sprinkle with chopped nuts.

Meat Memos for Brides and Matrons

June brides of this year and matrons of other years will find these memos helpful in making the most of that good meat.

Wipe unpackaged meat with a cloth wrung out of cold water. Neve soak unless there is a special reason indicated in directions for use or in the recipe.

Cook meat at moderate heat, so it will be evenly done; hold its juice and shrink the least. Browning at high temperaturet o start is an exploded theory long since abandoned by meat cookery experts.

When you pot-roast the less tender cuts of meat, brown for flavor, add water or other liquid sparingly, cover and cook slowly until tender all the way through. Many otherwise good cooks overcook this specialty. If vegetables are to be cooked with the meat, addt hem according to size, texture and desired tenderness during last 30 to 40 minutes of gentle simmering.

Father Loves Cheese Cake

A day to remember — and a cheese cake for remembering and repeating. Father and everyone else assembled will rave about this handsome cheese cake. We make it big — enough for 12 servings which will give father extra servings and one stashed away for bedtime snacking. Sophisticated, dramatic, this rum cheese cake requires no baking; gets refrigerator-chilled for a texture very much like the baked cake only lighter.

* Nut-Crumb Mix
2 envelopes unflavored gelatine
1 cup sugar, divided
¼ teaspoon salt
2 eggs, separated
1 cup milk
1 teaspoon grated lemon rind
1 tablespoon lemon juice
2 teaspoons rum flavoring
3 cups (1½ pins) creamed cottage cheese
1 cup whipping cream, whipped

***Nut-Crumb Mix.** Mix two tablespoons melted butter with one tablespoon suger, ¼ cup finely chopped nuts (walnuts, almonds, pecans or other) two-thirds cup graham cracker crumbs, one-fourth teaspoon cinnamon and one-fourth teaspoon nutmeg.

Combine gelatine, three-fourths cup of the sugar and salti n top of double boiler. Beat together egg yolks and milk; add to gelatine mixture. Cook over boiling water, stirring constantly until gelatine is dissolved and mixture is thickened slightly, about 10 minutes. Remove from heat, add lemon rind, lemon juice and rum flavoring; cool.

Sieve cottage cheese into large mixing bowl; beat with electric beater or blend in blender until smooth. Stir into colled gelatine mixture. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff, but not dry; gradually add remaining one-quarter cup sugar and beat until very stiff. Fold into gelatine-cheese mixture. Fold in whipped cream.

Sprinkle half of nut-crumb mix in bottom of a nine-inch spring-form-pan. Turn cheese cake mixture into pan; sprinkle top with remaining crumb mixture. Chill until firm. If desired, an eight or nine-inch pan or a 9x5-inch loaf pan may be used.

Plantifuls Make Meal Planning a Breeze

Indoors or outdoors, father is likely to be feted with man's favorite, beef or with broiler-fryers. And either way, barbecuing is most likely with all that emphasis being thrown on National Barbecue Month which runs officially during June but actually runs and runs, well into October. It has been estimated that 81 per cent of American families wil eat 1.3 billion meals outdoors this summer; will buy $100 million worth of cooking equipment and spend $750 million on food and seasonings.

Beef in its many forms from cuts for Chateaubriand to good old American hamburgers probably will head the popularity poll for pleasing papa. Stacks of broiler-fryers, freshly barbecued, probably will be runners-up in popularity. Some, to be supre, will prefer spareribs. You'll want plenty of charcoal and plenty of aluminum foil for all sorts of purposes. There are excellent barbeuce sauces for the choosing from the super market's shelves; otherwise, check up on the makings for having handy

Corn on the cob of course- and plenty of baking potatoes. Potatoes, too, for potato salad, one of papa's top favorites. There are fresh green beans for frenching and for cooking with a touch of grated onion. There are vine-ripened tomatoes, soild for slicing. Artichokes and asparagus are still available and there's an abundance of fresh crisp iceberg lettue and other lettuce types for combing effectively.

Fruit Excitment. Now is time to rejoice in new season apricots, in strawberries with Ollalies and raspberries showing up in many displays. California's famous cherries will be coming along any day now. There are Brown Turkey and Black Mission figs. The first Perlettes have appeared on grapevines and are being harvested. Fine quality, too.

Melons and Peaches. From southern deserts come more and even better cantaloupes and displays are likely to offer Cranshaws and Persians. Watermellons, of course, yellow-fleshed peaches are noted. Anyone for peaches and creaf?

Dairy abundance continues with the lowest prices we've ever noted on ice creams, the real thing, in half-gallon packs. Good buys in cottage cheese, fancy cheeses.

CONGRATULATIONS–Brenda Lee, 17-year-old recording star, is all smiles as she holds a giant-sized floral key and a telegram of congratulations from the Brenda Lee Fan Club of London. Miss Lee was among a list of Hollywood celebrities who graduated this week from the Hollywood Professional (High) School. (UPI)

CHATS WITH GRADUATE–U. S. Ambassador to the UN Adlai Stevenson chats with his goddoughter, Adele Dunlap Smith of Lake Forest, Ill., who graduated from Radcliffe College Cum Laude. The ambassador, in a speech to the graduating class, called for equal opportunities for women. (UPI)

Ex-Congressmen Found Guilty Of Conspiracy

Baltimore–(UPI) – A federal court jury Thrusday convicted former congressmen Frank W. Boykin of Alabama and Thomas F. Johnson of Maryland and two others on eight counts of conspiracy and conflict of interest.

Johnson and the multi-millionaire Boykin, an Alabama congressman for 28 years, had been charged with using their influence in 1960 and 1961 to urge the Justice Department to drop a mail fraud case against J. Kenneth Edlin, a savings and loan promoter from Miami, Fla.

Edlin and an associate, attorney William F. Robinson of Miami, were found guilty of participating in the conspiracy.

19 Years in Jail

The jury deliberated for three and one half hours before returning the verdict. Maximum sentences on all the charges would bring each of the four defendants 19 years in jail and fines of $75,000.

All the defendants said they would appeal the finding. Edward Bennett Williams, attorney for Boykin, was given until July 10 to prepare a motion for a new trial. Judge Roszel C. Thomsen set Aug. 5 to hear all other motions and continued bail for each defendant at $10,000. All had previously posted the sum.

Johnson, 53, had represented Maryland for two terms. The two legislators — both Democrats—had been defeated in bids for reelection last year. Boykin when the Alabama delegation was reduced from nine to eight by reapportionment.

A baby bottle makes a good container to mix and measure French dressing. Since the ounces are marked on the bottle, the recipe can be followed easily.

Trucks Involved in Thursday Accident

An accident involving three trucks occurred yesterday morning at the corner of Riverside ave. and Eighth st., Medford city police reported.

A truck, owned by Austin King and driven by Willard Clinton Smith, 1947 Stewart ave., sideswiped a parked panel truck and a parked pickup truck when a door of the truck's trailer swung open as it was traveling north on Riverside ave., police said.

The parked vehicles were owned by M and M Food sales and Robert H. Telkamp, Butte Falls star route, box 201, Eagle Point.

Clinic Officials At Staff Session

Representing the Jackson County Family and Child Guidance clinic at a meeting of the staff of the Mental Health division of Oregon at Salem are Miss Donna Gilkey, psychiatric social worker, and Mrs. John L. Welch, advisory board representative.

According to Dr. John H. Waterman, director of the Community Service section, representatives from 16 state-aided community mental health clinics are meeting with members of their advisory boards on matters mainly concerning the legislature's annual appropriated budget for the clinics.

Boy on Bicycle Collides With Car

David Wayne Bradley, 8, of 1940 Table Rock rd., was slightly injured yesterday afternoon when his bicycle collided with a car in front of 2043 Table Rock rd.

Investigating Medford city police officers said the youngster did not require first aid. Driver of the car was Robert James Blank, 43, Gold Hill. The accident occurred about 6 p.m. No citations were issued.

Spark your favorite potato salad with color by adding shredded raw carrots.

Hatfield Addresses Circulation Men

Salem–(UPI)–Newspaper circulation managers "deal with the most important and precious resource we have—young men," Gov. Mark Hatfield said Thursday.

He told members of the northwest district convention of the International Circulation Managers Association that they have been entrusted with two vitally important tasks, the distribution of public information, and the molding of young men.

Others who spoke to the convention included two former governors, Robert Holmes and Elmo Smith.

The convention, which began Wednesday, ends today.

Wimbledon, England – (UPI) – Thomas Greaney and his wife were free on $70 bail today pending a court appearance Monday on his drunken driving charge. Mrs. Greaney was involved after he told the court that he failed to show up for a hearing scheduled Wednesday because "my wife told me not to come."

Father's Day Gift

Dad's desk-top and bookshelves can take on the wanted "natural" look by giving him potted plants for use as bookends. Flowering or foliage plants that thrive in their colorful clay pots, can be inserted in redwood planters to make a most attractive arrangement.

Two Uninjured In 'Copter Crash

Cascade Locks–(UPI) – Two Army National Guardsmen escaped unhurt Thursday when a helicopter crashed 12 miles south of Bonneville dam.

Capt. Robert Whiting, a Multnomah county deputy sheriff, and Sp. 5 H. Oliver of Hood River, walked out of the rugged area after the mishap.

The accident occurred about 11:30 a.m. and it took the men until 5 p.m. to reach Bonneville dam.

It was the second Oregon National Guard helicopter accident in the past month.

TRUCK GETS AWAY–This building in downtown Duluth, Minn., caved in under the impact of an out-of-control truck. The truck left a 100-yard path of death and destruction, killing a six-year-old girl and injuring 15 other persons. Seven cars were smashed, some beyond recognition. The engine of the truck is shown in the circle. The 18-year-old driver said his brakes failed and he lost control of the vehicle. (UPI)

LEGAL NOTICES

NOTICE

NOTICE Is HEREBY GIVEN THAT Orville G. Stone and Betty Darlene Stone, husband and wife, Contract Purchasers; and C. C. Hoover and Elsie Hoover, husband and wife, Vendors; Howard G. Skinner and Ruby B. Skinner, husband and wife, Contract Purchasers, and Melvin F. Hoover and Rosalind O. Hoover, husband and wife, Vendors; Harley P. Nelson and Lola C. Nelson, husband and wife, Contract Purchasers and C. C. Hoover and Elsie Hoover, husband and wife, Vendors; Herbert M. Powell and Ima L. Powell, husband and wife, Contract Purchasers and C. C. Hoover and Elsie Hoover, husband and wife, Vendors; TRACT NO. 4141, have filed their duly verified petition with the Board of Directors of the Rogue River Valley Irrigation District praying that the real property situate in Jackson County, Oregon, described as follows, to-wit:

TRACT NO. 4141

Lots 1, 2, and 3 of Block 13 and Lots 1, 2 and the East Half of Lot 4 in Block 14 of Agate Subdivision Extension No. 2 in Jackson County, Oregon, according to the official plat thereof now of record. Also, commencing at the point of beginning, being the Northwest corner of Lot 1, Block 14, Agate Subdivision Extension No. 2; thence South 89° 55' 50" West along the South line of Avenue A, a distance of 440.03 feet; thence South 0° 3' 50" East 696.96 feet; thence North 89° 55' 50" East 440.03 feet to the Southwest corner of Lot 1; thence North 0° 03' 50" West 696.96 feet to the point of beginning. Containing 37 acres, more or less. (23 acres being irrigable). be included in the boundaries of said District.

All persons interested in or who may be affected by such change of boundaries of said District, or by the inclusion of said lands in said District, are hereby notified to appear at the office of the Board of Directors of said District, situate at 3139 Merriman Road, Medford, Oregon in said County on Tuesday, the 2nd day of July, 1963 at 10:00 o'clock a.m., and then and there show cause in writing, if any they have, why the change of boundaries of said District, as proposed in said petition and said inclusion, should not be made.

BOARD OF DIRECTORS
ROGUE RIVER VALLEY
IRRIGATION DISTRICT
By: Harold W. Sexton
Secretary-Manager

NOTICE TO CREDITORS

Notice is hereby given that I have been appointed by the Circuit Court of the State of Oregon for Jackson County Administrator with the Will annexed of the estate of Ida R. Hamilton, deceased, and have qualified. All persons having claims against the estate of said decedent are hereby notified to present them, with proper vouchers, duly verified to me at the office of Skyrman & Heisel, attorneys for said Administrator, at Room 321 Medical Center Building, in Medford, Oregon, within six months from the date of this notice.

Dated and first published this 14th day of June, 1963.

C. Scott Hamilton
Administrator with the Will Annexed
Skyrman & Heisel
Attorneys for Administrator

CITATION
No. 10788

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR JACKSON COUNTY

IN THE MATTER OF THE ESTATE OF ELMER W. PARKER, Deceased,

E. D. PERKINS, Executor, Plaintiff,

vs.

JAMES WALLACE PARKER, and all persons unnamed, having or claiming any interest as an heir to the above entitled estate, Defendants.

TO: JAMES WALLACE PARKER and all persons unnamed having or claiming any interest as an heir to the above entitled estate:

IN THE NAME OF THE STATE OF OREGON: You are hereby ordered, cited and required to appear in the above entitled Court and cause on the 9th day of September, 1963, at 1:30 P. M. o'clock, Jackson County Courthouse, Medford, Oregon, and show cause, if any there be why the facts should not be found and the rights and distribution to the above entitled estate be decreed as set forth and prayed for in the Petition of Plaintiff on file in the above entitled cause.

You, and each of you, are further required to appear before the court at the time and place above specified and file answer setting up your respective claims of heirship, ownership or interest in the above entitled estate.

This Citation is served upon you pursuant to an order of The Honorable Edward C. Kelly, Judge of the above entitled Court, made and entered on the 4th day of June, 1963.

WITNESS my hand and seal of said Court this 4th day of June, 1963.

E. M. MADDEN, Clerk of the Circuit Court of the State of Oregon for Jackson County.
By Pat Watson, Deputy.

NOTICE OF BUDGET ELECTION

1. Notice is hereby given that on Friday, July 5, 1963, between the hours of 8:00 o'clock a.m. and 8:00 o'clock p.m., White City Sanitary District will hold an election as to its proposed budget for the tax year 1963 - 1964. All legal residents of said sanitary district may vote in said election.

2. The polling place for said election is the Central Point Rural Fire station at White City, Oregon.

3. The polls will be open between the hours of 8:00 o'clock a.m. and 8:00 o'clock p.m.

4. The proposed tax levy required for operational expenses for the tax year 1963-1964, is the sum of $7,425.00.

WHITE CITY SANITARY DISTRICT
By James W. Scott — Secretary

SUMMONS
No. 63-427-E

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR JACKSON COUNTY

MARY LOUISE BURNS, Plaintiff,

vs.

ROBERT M. BURNS, Defendant.

TO ROBERT M. BURNS, the above named defendant:

IN THE NAME OF THE STATE OF OREGON, you are hereby required to appear and answer the Complaint filed against you in the above entitled suit within four weeks from the date of the first publication of this Summons, and if you fail to so appear and answer said Complaint, for want thereof plaintiff will apply to the Court for the relief demanded in his Complaint, to-wit:

1. Dissolving forever the marriage contract heretofore existing between plaintiff and defendant;

2. Awarding to plaintiff as her sole and separate property the real estate described in paragraph V of said Complaint free and clear of any claim or right on the part of defendant, including rights of curtesy;

3. Awarding to plaintiff as her sole and separate property the personalty described in paragraph VI of said complaint free and clear of any right, claim, title or interest on the part of the defendant;

4. Changing the name of the plaintiff to Mary Louise Pennington;

5. Allowing such other and further relief as to the Court shall seem just and equitable in the premises.

The date of the order for publication of this Summons is May 29, 1963. The time prescribed for publication of this Summons is once each week for four consecutive weeks. The date of the first publication of this Summons is May 31, 1963.

DeFOREST & HANSEN
By Russell W. DeForest
Of Attorneys for Plaintiff
Post office address:
228 Franklin Building
Medford, Oregon.

ADVERTISEMENT FOR BIDS

Sealed bids will be received by the Jackson County Court on or before 10:00 A.M., June 26, 1963, for the furnishing of one (1) Motor Grader for the Jackson County Road Department.

Instructions to bidders and specifications for this equipment may be seen at the office of the County Clerk or the office of the County Engineer.

JACKSON COUNTY COURT:
EARL M. MILLER
County Judge
E. W. TAYLOR
County Commissioner
DONALD E. FABER
County Commissioner

NOTICE OF PUBLIC HEARING

NOTICE is hereby given that at 8:00 o'clock P.M. on the 9th day of July, 1963, there shall be a public hearing by and before the City Council for the City of Central Point, Oregon, at the City Hall in said city on the question of vacating the entire alley situated in Block One (1) of Pattison Addition to said City. The said hearing was called by the City Council on its own motion by resolution dated June 4, 1963, and written remonstrances and objections filed with the undersigned at any time prior to the hearing will be heard and considered.

F. W. MASON
City Recorder

PROCLAMATION

WHEREAS, the unregulated use of certain forest areas is, in the judgment of the State Forester, a menace to life and property on account of an excessive amount of inflammable debris on the ground, and

WHEREAS, upon the showing of the State Forester, it appears to me to be necessary to close to unregulated use the following areas within and adjacent to the Rogue River National Forest, designated as:

AREA NO. RR-1-P- ASHLAND WATERSHED

SE¼ and E½SW¼ Section 17, E½ Section 19, all of Sections 20, 21, 27, 28, 29, 30, 31, 32, 33, and 34, T. 39 S., R. 1 E., and Sections 3, 4, 5, 6, 7, 8, 9, 10, 15, 16, 17, and 18, T. 40 S., R. 1 E., W.M., excepting the Ashland Loop Road and the Tolman Creek Road from the Forest boundary to the Ashland Loop Road.

Permits to enter the above-described area may be obtained at Ashland Ranger Station.

NOW, THEREFORE, I, MARK O. HATFIELD, Governor of the State of Oregon, by virtue of the authority vested in me under the provisions of Section 477.158, Oregon Forest Laws, do hereby proclaim the unregulated use of the above-described area to be unlawful and that said area shall be subject to entry only through permit to be issued by the State Forester, or a fire warden, under which permit entrant shall comply with any and all of the following requirements:

1. Refrain from smoking except in places designated as safe in said permit.
2. Build no open fires except in places designated as safe in said permit.
3. Have as equipment when using campfires, excepting when traveling as a pedestrian or camping at improved, designated and posted campgrounds, tools as specified by the Forester suitable for extinguishing fires.

This proclamation shall be effective from and after the 15th day of June, 1963, and shall remain in full force and effect until the 31st day of December, 1963.

Done at the Capitol in Salem, Oregon, this 12th day of June, 1963.

/s/ Mark O. Hatfield
Governor

SEAL — STATE of OREGON

ATTEST:
/s/ Hewell Appling Jr.
Secretary of State