

LOCAL AND PERSONAL

Mr. and Mrs. C. E. Ross of Custer county, Nebraska, are visiting with Mr. and Mrs. J. L. Oxford in this city.

Mr. and Mrs. F. M. Williams leave today for San Francisco after spending a few days in Ashland with their aunt, Mrs. Emma Coffey, and cousin, Miss Georgia Coffey. Mr. and Mrs. Williams will get their car at San Francisco which they shipped from Portland and will drive on to Los Angeles for the winter.

A leak in the roof of the Archibald building on East Main street has seriously upset affairs in the balcony of L. F. Ferguson's store where he had his toys for Christmas on display. This has been a great inconvenience not only to the store but to the customers.

Mrs. E. K. Hall is reported quite ill at her home on Liberty street.

Mrs. Farquhar, wife of Rev. Farquhar, the Congregational minister in Ashland, is in the city this week from Portland, visiting her cousin, Mrs. James Rudd, on Liberty street.

Clyde Young has gone to San Francisco on a brief visit.

William McLean, who has been suffering with a bad attack of blood poisoning in his hand and has been undergoing treatment at a local hospital, is reported much better.

Mrs. Walter Euburg, who has been seriously ill at the home of J. V. Wright, has recovered her usual health.

Mrs. G. G. Eubanks left last evening for Santa Rosa, Calif., to visit with relatives. She will later go to Monterey to make the acquaintance of her new grandson at the home of Mr. and Mrs. Phil Rose.

Otto McMichel came in last night from a trip to Sheridan, Wyo., and parts of Montana. On landing in Portland Mr. McMichel stated that he could not obtain a bed in the city and had to remain up all night. He claims there is no place like Ashland and it will be a long time before he leaves it again for so long a journey.

A new transfer business has been started by H. C. Stainbrook, who is conducting a Dodge truck service for the city and vicinity. Mr. Stainbrook has his stand at the Nelda Cafe and assures prompt attention to all patrons.

Mrs. C. W. Nims, who has been spending several months in Chicago, arrived home this week. Mrs. Nims stated that she had traveled through snow ever since she left the Windy City, and that she landed in Portland at the time of the deep fall there. She was met in the latter city by Mr. Nims who went there to accompany her home.

James Porter, a student of the Oregon Agricultural college, came home yesterday for the holiday vacation. He spent with his parents, Mr. and Mrs. C. O. Porter.

Mr. and Mrs. J. Roberts of North Yakima, Wash., are in Ashland this week visiting their daughters, Mrs. A. Sherard and Miss Jessie Hopkins. This is the first visit Mrs. Roberts has paid Ashland in four years, and she finds many changes and improvements in the city.

Mr. and Mrs. E. T. Merrill left this morning for Los Angeles where they will spend the winter. It was their intention to make the trip overland in their automobile, but before they could complete their plans and get away the heavy snow came and blocked the passage over the mountains. They therefore shipped their car and departed by train.

SATURDAY'S NEWS

Mrs. L. A. Roberts and daughter Rowena are clerking in Ferguson's store during the holiday rush.

Miss Isabell Barron has returned to San Francisco after paying a visit to her parents, Mr. and Mrs. Homer Barron. Miss Barron is attending a school of dramatic art in the Bay city.

Mrs. W. J. Dougherty, who has been ill during the past week, is much better and is able to be around again.

A. T. Smith of Corber, Calif., was a recent guest at the home of Mr. and Mrs. Henry Reid in the Shook building.

E. O. McCormick of the Southern Pacific company and Norman E. Vance of the Chevrolet company are in the city today, the guests of B. R. Greer.

Mrs. Reginald Pifer of Medford is a guest of Mrs. Lillian Zundel today.

In the news article about the operation at the Sanitarium which called for a transfusion of blood the name of one of the doctors who performed the operation should have read Dr. Jarvis instead of Dr. Jones.

Mrs. Bennett and son have moved

into the upper apartment of the R. P. Neil residence on Factory street, formerly occupied by Mr. and Mrs. C. H. Babcock. The latter vacated it this week to go to San Diego for the winter.

Lynn Slack has succeeded W. N. Wright as ticket agent for the Southern Pacific company in the local office. Mr. Slack is an overseas service man as well as a popular and efficient young man of this city.

Lynn D. Mowat, secretary of the Ashland Commercial club, has been appointed a member of the publicity committee for the American Legion of Oregon, of which Jewell Owen is the chairman. Mr. Mowat's territory covers Southern Oregon.

C. Y. Tengwald of the Holland hotel, Medford, was an Ashland visitor yesterday afternoon on business connected with the American Legion.

George Stannard has gone to San Francisco where he has taken a position.

Mrs. C. H. Howard is in San Francisco this week paying a visit to friends in that city.

J. A. Church, wife and daughter, of Sheridan, Wyo., have come to Ashland to spend the winter, while the daughter is in high school. Mr. and Mrs. Church are the parents of Mrs. R. C. Forsythe, wife of the principal of the Senior high school.

The Social Realm

Will Start January 16

At the meeting of the local W. C. T. U. held yesterday the county president recommended that all schools of the county be invited to observe January 16 with temperance instruction and study of the 18th amendment, or a program.

This is a good plan, as our boys and girls must be trained to understand the alcohol evil and how to preserve that which the nation has gained in victory for efficiency, good citizenship and physical and moral welfare.

63rd Wedding Anniversary

Rev. and Mrs. William Johnson, two well known and dearly beloved residents of this city, today are observing the 63rd anniversary of their wedding day. Rev. Johnson is a retired Presbyterian clergyman and is still quite active in spite of his advanced years. His wife has been an invalid for some time. No special observance of the day marked the happy event, save the many congratulations that were showered upon this estimable couple.

Elks Dance Fine Event

A large assemblage attended the Elks ball in the club rooms last night. The music, furnished by Lauspaeh's orchestra, was especially conducive to dancing and the gay company enjoyed the occasion to the utmost. The company was principally composed of Ashland Elks and their friends.

Ashland Woman Married

Announcements have reached Ashland of the marriage of Mrs. E. A. Thorne of this city, to W. J. Clark, a well known passenger conductor for the Southern Pacific company. Mr. and Mrs. Clark will make their home in Albany.

Popular Young People Married

The announcement of the marriage of Miss Claire Tucker and Dean Scott, two well known Ashland young people, has just been made public, although the wedding took place at the home of Mr. and Mrs. Lynn Slack December 1. It was their intention to not make the announcement of the marriage until they were settled in a home of their own, but on account of the groom, who is in the employ of the Southern Pacific company, being called unexpectedly to assume a position in Dunsmuir, the news of the wedding was made known. The bride is the daughter of Mr. and Mrs. M. M. Tucker of this city, and is one of the charming young women of Ashland. She is a graduate of the high school of the class of 1919. Mr. Scott is an ex-service boy, having gone out with the old first company on the entrance of the United States in the war, and later served in France with the 69th Coast artillery corps. Since his discharge from the army he has been employed in the local round house.

Well Known Woman Died Last Night

Mrs. L. H. Settles died at her home on Eighth street at midnight last night, after a lingering illness. About two years ago Mrs. Settles had a stroke and had been in delicate health ever since. She was a well known and highly esteemed resident of this city and has a large number of friends who mourn her demise. Funeral services will take place tomorrow, Thursday, from the Stock undertaking parlors at 1 p. m. The deceased is survived by her husband, a daughter, Mrs. Wine, and a son, Orval Settles.

Salem.—"Real Pruner" being manufactured here meeting with great favor and promises substantial industry for city.

EGGS IS EGGS AT ANY PRICE

By Margaret Rohe (Written for the United Press)

The price of eggs has climbed so high its reached the highest pitch. No wonder then we use the things. To make our food more rich.

NEW YORK.—With the cost of eggs mounting to \$1.50 per dozen even the Prince of Wales, Emma Goldman or the misguided female who invented and wears those bifurcated garments, dubbed harleys, pales into insignificance as a topic of public interest alongside an egg. Hence I feel it was a timely effort on my part to have got in close personal touch with a thin-shelled member of the family, no less an egg-salted personage than a 1919 egg.

I found Mr. Eggbert Egg carefully reposed in his private compartment at the Carlton. He was tastefully attired in white with the date of his birth stamped in heliotrope on his left side in much the same manner that our best dressers are showing the monogram on the shirt sleeve. Well, what can I do for you, my dear young lady? he said eggly, when I had introduced myself. "I can give you just fifteen minutes as I have an important date, with a custard at the end of that time and will certainly have to beat it."

"I would like to get your eggs and opinion anent the present eggsorbant price of eggs," said I. "In the first place, I don't consider the price eggsorbant," replied Eggbert, much eggasperated. "All the fuss is a great exaggeration. Why, we are only beginning to get our just due. And believe me, the price is going higher and higher. A drop in eggs at the present moment would only spell disaster for I assure you all the best eggs would be quite broken up in consequence."

"You must consider what a royal part our family has always played in history. Humpty-Dumpty, our ancestor, was quite chummy with a king and Columbus used an egg to demonstrate his big idea to Isabella. I was talking to a Chicago cold storage egg the other day who knew this Columbus egg personally. Now I am just a fresh young egg compared to some of those older boys, but I take it you are after a fresh view-point, are you not?"

When I assured him I was, Eggbert lost all reticence. He came right out of his shell and unboomed himself entirely frankly egg-sounding all the family secrets. "Naturally, I am mighty proud of my family, for while my mother was an old hen, she was of excellent breeding and my father was certainly the cock of the walk. My brothers and sisters are all good eggs, and if some of the boys are a little too fresh and we all have a yellow streak, why it's only egg nature after all and eggs will be eggs, you know. All boiled down, I really egg suit in the fact that my immediate family sets such a good eggsample for other eggs."

"To be sure, there are dark spots in our ancestry just as there are, no doubt, in yours. I am free to confess that the cold storage branch of the family is rotten and even in the most respectable egg family you occasionally find a bad egg. Take my cousin, Eggmont for instance, there was a bad egg for you. He trained with a bunch of eggs that were in bad odor with the health department. They eggged an evil influence over him and egged him on the road to ruin. Poor fellow, he had a sad end. He got mashed on an actress and went all to pieces."

"There has always been quite an affinity between our family and the theater. Quite dozens of us have made hits on the stage."

"My cousin Estantin was a temperamental young egg. Most people on seeing her said, 'Oh, isn't that egg flip?' but I really eggsonerate her of such a charge. It was just her egg-silvering spirits. She really did get to going a bit too strong, though, and one Easter she dyed her hair and painted her face and went to the White House to an egg rolling. Friends who saw her last said she was going down hill very fast."

"But, mercy me," murmured Mr. Eggbert contritely. "I've not only egg-silvered the subject but you also. As a parting word I'd like to ask you to eggshout the public not to kick on the high cost of eggs. Remember, we are just full of nutrients and albumen and equal to a pound of meat."

And Mr. Eggbert Egg scrambled up and made his eggsit.

Delightful Card Party

The card party given by the Lady Elks club at the club rooms last evening at which their husbands were the honor guests was one of the most pleasing social events of the season. The stormy weather was no deterrent to the attendants, and upwards of 175 gathered at the Elks rooms where twenty tables were arranged for card playing. High honors were won by Mrs. Hale and F. S. Pultz in 500, while Mrs. Galey and H. K. Tomlinson carried off honors at bridge. Refreshments were served at the close of the card playing after which a war savings stamp sale was conducted and was carried off in a spirited and profitable manner.

Something for Grandma



The chances are that grandma has gone into service by joining the ranks of those who knit socks for the soldiers. If so here is a knitting bag that she will like. It is made to hang over the arm and is of bright cretonne lined with plain satin. A pretty pair of twin Chinese tassels of silk and gold tinsel set off this practical bag. It is just the right size and shape to carry yarn, needles and sox.

(By the United Press)

LAON, France.—(By Mail)—Though the war is over, residents of the devastated districts of France are daily fleeing from bursts of shell and shrapnel.

The new menace is caused by the small grass and swamp fires which are following an unusually dry period in Northern France, which frequently set off the shells that have been piled up to be hauled away and exploded in some safe place.

Major H. C. Greene, of Boston, Mass., had a thrilling ride and narrowly escaped a hail of shrapnel on his way from St. Quentin to Laon this week as a result of one of these fires. A French woman working in a field near Bouconville was painfully gassed and considerable property damage has been done.

In the vast, desolate fields, thousands of unexploded shells have been picked up by German prisoners and though there are details hauling them away and setting them off in remote valleys every day, there are still long ranks of them everywhere. Sparks from locomotives and from small fires where battlefield rubbish is being burned, occasionally set fire to patches of dry weeds and the accidental bursts are numerous. Roads passing places where shells are being set off are guarded but it is from the accidental blasts that the danger comes.

Major Greene was driving along a road to one of the villages where he has a committee at work, when a small prairie fire reached stray shells just over a hill near the road. A fragment whizzed near his head. He put on full speed but several other explosions followed quickly and one piece of shrapnel tore through the top of his automobile. When he reached safety he made a circuit of the district and warned the residents not to enter the road until the grass fire had burned out.

The French woman who was gassed was almost a quarter of a mile away from the bursting shell, but in a valley. She was rushed to one of the Red Cross stations and was found to be painfully burned but not internally injured. Residents of the Aisne district are depending upon the early arrival of the fall rains to end this danger, which has been the most serious faced since the work of reconstruction began.

UNIVERSITY OF OREGON, Eugene.—Teachers all over the state are enthusiastic over the new law compelling a certain amount of physical exercise in the public schools. This law, which went into effect September 1, has not been effective long enough to give a real test of its value, but teachers feel sure of it, according to Miss Mabel L. Cummings, head of the department of physical education for women, who was a member of the committee named by State Superintendent Churchill to frame a course of instruction to carry out the provisions of the act.

Miss Cummings has just made a series of visits to teachers' institutes in widely separated parts of the state. What is needed now, she says, is a fuller realization on the part of the public at large of the benefits of this law and a greater degree of co-operation in providing facilities for its proper administration.

The law provides that twenty minutes in each school day or 100 minutes each week, be devoted to some form of physical exercise on the part of every pupil in the schools of Oregon from the first grade through the fourth year of the high school. In explaining the course of instruction framed under this statute, Miss Cummings, has addressed teachers' institutes in Dallas, Baker, Astoria, North Bend, Ashland and Roseburg. An early address in Eugene and one December 6 at Yoncalla will complete the series.



Domestic Science Department

Conducted by Mrs. Belle De Graf Domestic Science Director Sperry Flour Co.

Mrs. De Graf submits today the following recipes for the utilization of vegetables in appetizing ways:

**Boiled Asparagus** Wash and scrape the asparagus and cut off the tough ends. Cook both the asparagus and the ends in rapidly boiling salted water; drain, saving the water and tough ends for cream soup. Place the asparagus on slices of toast and serve with a drawn butter or hollandaise sauce.

**Stuffed Vegetables** Onions, green peppers, tomatoes and egg plant are cooked in this manner: Seald the vegetables a few minutes, then place in cold water and remove the peel of the tomatoes or onions, and rub off the skins of green peppers and egg plants with a cloth. The centers are removed and the cavities filled with a stuffing made of seasoned bread crumbs mixed with a little melted butter, or the portion removed may be chopped fine and added to the crumbs. Place a small piece of butter on top of each and bake in a hot oven. Serve plain or with a sauce.

**Boiled Cabbage** Allow cabbage to soak in cold water for at least half an hour before cooking. Place in rapidly boiling water to which salt and one-fourth teaspoon of soda have been added. Boil in an uncovered saucepan about twenty-five minutes. The cabbage should be white and thoroughly cooked at that time. Longer cooking will cause it to be tough and indigestible. Drain and serve plain or with white hollandaise or drawn butter sauce.

**Scalloped Vegetables** This is also an excellent way to use left-over vegetables. Cut vegetables in slices or cubes. Butter a baking dish, arrange a layer of vegetable, season, then add a layer of soft crumbs, dotted with a little butter. Repeat until dish is filled, having a layer of crumbs on top. Bake in a moderate oven until nicely browned.

**Creamed Carrots** Cut carrots, after scraping, into small slices; let boil in boiling water until tender; drain, and for one pint of carrots melt two tablespoons of butter; in it cook a teaspoon of salt, one fourth a teaspoon each of paprika

and sugar; add one cup of milk and stir until boiling; then add the carrots.

**Boiled Potatoes for Mashing** Wash potatoes with a small brush and peel as thin as possible, for much of the mineral salts lie next to the skin. Place in rapidly boiling water and cook until they may be pierced with a fork. Drain and shake them in the saucepan for a few moments to make them mealy. Mash well, being sure there are no lumps, and add butter and salt in proportion to the number of potatoes. Beat well, adding gradually enough scalded milk to make them creamy, and confine to heat until white and light. A potato ricer can be used instead of mashing them, then seasonings and milk can be added and the potatoes beaten until light.

**Vegetables Au Gratin** Left-over vegetables are usually used, and almost any variety may be prepared in this manner: Cut vegetables into cubes or slices. Make a white sauce; butter a baking dish and arrange a layer of vegetables in it, season, then add a layer of white sauce. Repeat until dish is filled. Cover the top with a layer of soft crumbs moistened with melted butter. Bake in a moderate oven. Cheese may be added to the white sauce.

**Corn Fritters** One-half can corn; one-half cup flour; one teaspoon baking powder, one teaspoon salt; one-fourth teaspoon parika; one egg. Chop corn and add dry ingredients, mixed and sifted; then add yolk of egg beaten until thick, and fold in white of egg beaten stiff. Cook on a well-greased hot griddle.

**Celery in White Sauce** Wash, scrape and cut celery stalks in one-inch pieces; cook twenty minutes or until soft in boiling salted water; drain, and to two cups of celery add one cup white sauce. This is a most satisfactory way of using the outer stalks of celery.

**Lyonnais Potatoes** Melt two tablespoons shortening; add one tablespoon finely chopped onion. When onion is yellow, add tender; drain, and for one pint of carrots melt two tablespoons of butter; in it cook a teaspoon of salt, one fourth a teaspoon each of paprika

good American citizens. We crossed the equator yesterday and have, according to the globes kept in the Ashland schools, a down hill pull at it now, but we are not making any faster time than we did before. We also lose a day tomorrow. We pass Saturday and the 15th of the month completely by, jumping from Friday to Sunday and from the 17th to the 19th. I am not worrying over this matter of losing a day because from all that we accomplish on board this ship we could well afford to lose a week or so of time. We are like Mexicans. Time is the cheapest commodity we have.

P. S.—Oct. 20. Since writing the above we have landed at Suva which is the capital of the Fiji Islands. From a historic standpoint these are the most interesting group of islands in the South Seas. Up to as late as 90 years ago cannibalism was practiced among some of the tribes; even today people would not care to risk their lives in many sections of the interior. Personally I had no fears whatever, for as ignorant as they are, they could clearly see that nothing would be gained by tackling me. It would not pay them for their trouble but there are members of our party with whom we always sent special guards when out of our immediate sight or too far away to be heard when they called for help, and yet we were not particularly afraid as we had been living so long on board ship without fresh food and some of us were so hungry that in case we had been attacked I am satisfied that in some instances the contest would have been a draw. We are now nearing Auckland, New Zealand, only about four hundred miles away, with full speed ahead. When we assembled at the breakfast table this morning a wireless message was at my plate addressed to "The Chautauque party." It was from Auckland and not signed by any one, but contained these words: "Hearty Welcome."

Written for the United Press By Margaret Rohe. Sweet in her sweaterette Is Sue today. Jack Frost can't get her yet— Dan Cupid may.

NEW YORK.—When is a sweater not a sweater? The answer is the same as to the query "when is a scarf not a scarf?" Of course everybody knows that that is when it's a sweaterette, and there you are, or rather there it is. It's all beautifully clear and simple provided you know just what a sweaterette is, but that's a long story—in fact quite a sentimental romance. You see last season when sweaters were beginning to get a bit passé from long and constant wear and were trying all sorts of things to keep themselves smart and up-to-

date, such as resorting to ripply ruffles around their waists and elbow sleeves and reducing themselves to mere skeletons of fillet mesh, a dashing young Scotch scarf just back from over seas with a military flyer fell desperately in love with a fluffy pink and white Iceland wool sweater and proposed matrimony.

Realizing that her career as a pampered pet of fashion was becoming a bit precarious and that Hymen and the Scotch scarf offered a comfortable and happy solution, she pinkly cooed she was willing, only of course she pronounced it "woolen," and fell into his soft embrace. They were married next day and in the due course of events they had the darlinest little youngster you ever saw. It has little father's long graceful scurlike lines and its mother's snug form fitting girdle and handy pockets set on the front ends of the scarf. Yet with all their best features it still had a complete and original individuality of its own.

Naturally the proud parents were just crazy about their attractive little first born. They christened her "Sweaterette" and rapturously exhibited her to their admiring friends. All these bachelor and maiden scarfs and sweater friends immediately became so enamored with the little offspring that they all went away and got married themselves just so they could have a little Sweaterette of their own.

Now the first little sweaterette has so many little brothers and sisters and cousins and aunts that a greedy feminine public can have an unlimited choice of colorings, yarns and combinations to take their fastidious pick from. As an early fall wrap and a sport wrap of all sorts the little sweaterette promises to break all records. It has its parental ancestry, the scarf and sweater, back of clear old the fashion boards, as is the usual way of the younger generation towards their elders.

In Shetland wool, brushed or unbrushed, Angora or just plain every day yarns, the sweaterette is snug and practical and stunning especially when developed in two colors. The scarf proper of some soft putty or ery shade and the border of rose, blue, yellow, green or purple, and the belt, pockets and fringe finishing the scarf ends of the same tone as the border. In plaid or stripe effects the sweaterette is also smart. As a chic skating garment the sweaterette is particularly good—so if you want to get a skate on be sure and get a sweaterette on, too.

The great Pacific fleet visited Los Angeles while Miss Mabel Normand was busy filming the scenes in her newest Goldwyn picture, "Jinx," which will be presented at the Vine theater today and tomorrow. When the fleet entertainment committees asked the admirals and lieutenants and ensigns whether they would rather motor or tea, dance or see moving picture studios, they all chose the latter without hesitation.

They learned something about contrasts, too, for when they lunched with Miss Normand in the Goldwyn Studio cafe, she wore a torn and muddled knee length gingham dress, stockings full of holes, and worn shoes, much run down about the heels. That was because her role in "Jinx" is that of a little circus waif.

In the evening, Miss Normand took dinner on one of the vessels of the battleship fleet. She wore a frock of orchid malfine and shadowy flit lace with tiny ornaments in pearls and flowers on the corsage and billowy skirt hem. A large lace hat, banded by a narrow strip of white ostrich, shadowed her dark hair. Lovely shoulders and arms, simply off in hiding in a gingham apron frock, did not detract from making the popular little star a veritable vision as a dinner party guest.

Salem.—H. S. Gile Packing Co. to add wholesale grocery business.

Roseburg planning bond election for million dollar light plant.

Fur Trimmed Juliets in Gray or Brown. This style is the old favorite and the most comfortable for those cold nights and mornings. We have all sizes now. The Boot Shop ASHLAND OREGON