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PAGE THREE



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ASHLAND TIDINGS

ing small quantities of raw cabbage, turnip, carrot, tomato, onion or cel-Home Maker ery, or any combination of them, finely chopped. As before stated. ******* Shall We Refuse to Listen? In the January, 1912, number of

article entitled "Refuse to Listen," done. which advised mothers not to listen when tales of the misdemeanors of their children were brought to them. It surprised me and set me to thinkit. Besides the usual salt and pep-Is the stand taken by the writer of this article a wise one? I sympathize with the feeling displayed but believe such a course would work

harm to the child. A mother cannot safely take it for granted that her children are models of behavior when away from home, and a mother who is afraid to hear any remarks about them is in danger of having children who will not with the exception of peas and beans,

.. The ...

EDITED BY

ALICE F. TALCOTT.

neighbors'. I should very much dislike to carry such complaint to a mother and believe if parents keep a careful watch over their children it will be seldom necessary. I should also be deeply pained to have a report brought me of the misconduct of a child of mine, but if it were true, and I was in ignorance of it, would it. not be real kindness to let me know it?

Far better be pained by the knowledge in the beginning of the wrong corrected, than that it should go on until all the neighbors were familiar with the wrongdoing of my child, while I remained in ignorance.

Teachers frequently find it necessary to go to parents with reports of th emisconduct of their children, and wise parents will listen and endeavor to co-operate with the teacher. Unwise parents, however, refuse to listen and often are eventually compelled to listen to an officer of the law .--- W. W. in Mothers' Magazine.

Soups.

Soup is an article of diet which does not receive the attention it merdice or rice to serve with soup, es- tion. The parcels post affords a meits, in the average household. Perpecially with bean or pea soup, cut dium of transportation between prohaps this is partly because poorly pieces of stale bread into small ducer and consumer at a less cost made soup does not appeal to the family appetite and many cooks do the oven. not know how to make a good soup; and partly from the notion that it is by placing a teacupful of sugar and the scope of its activity. expensive, because it is always served two teaspoonfuls of water in a sauceat the dinner tables of the rich. The pan over the fire and stirring contruth is that soup is an economy, as it may be made from very cheap madd a half teacupful of water and a terials, largely from odds and ends pinch of salt, let boil a few moments, that would otherwise be wasted and take off and, when cold, bottle, lessens the attack on the heavier Noodles, dumplings and pressed and more expensive meat course. To be appetizing it should be well seasoned and served in small quantities, addition to thin soups. a heavy soup with a light meal and Pressed Beef. vice versa. A lighter dessert may be served, or a smaller quantity of it when there is soup, or it may be chop fine and season with salt, pepomitted altogether, to the advantage per and sage. Boil down the liquor and pour over the meat; press in of the family health and purse. mold and, when cold, cut in slices. There are three classes of soups: those made from meat stock, vege-Blanquette of Veal. table soups and cream soups. The Slice roast yeal into thin strips best foundation for the first is a and warm in the following cream soup bone, which is either a beef sauce: Melt two tablespoonfuls of shank or a large joint. Both of these butter, stir in gradually two tableare full of gelatine, which is extractspoonfuls of flour, pressing out all ed by placing the bone in a quantity the lumps. When thoroughly blendof cold water sufficient to cover it ed, add slowly one cup of milk, seaand simmering a long time-all son with salt and pepper. Garnish day, if possible. The meat and bone with chopped parsley. should then be removed and the Cocoanut Blanc Mange. stock allowed to stand over night, Put two cupfuls of milk and the when the cake of fat may be taken rind of a lemon into a saucepan and off and clarified to use for frying. bring to the boiling point. Strain Many put the vegetables in to cook to another saucepan, add one and with the meat, but this impairs the one-half ounces of cornstarch mixed flavor of the meat, which otherwise mooth mith one-half cup of milk. Notice is hereby given that Orrin may be served in a number of ways Stir together till boiling, then add M. Wilson of Talent, Oregon, who, and prove quite as palatable as the lour tablespoonfuls of chopped cocoamore expensive cuts. nut and two tablespoonfuls of sugar. What is known as soup meat con- Cool slightly, add one teaspoonful of tains no gelatine, but makes a soup vanila and pour into wet molds. which has a stronger flavor of the Turn out when cold and sprinkle over scribed, before W. H. Canon, United some. Soup may also be made from jelly,

the cooked left overs may be utilized in the same way. A bit of rice, macaroni, etc., or cooked corn, beans or peas in too small a quantity to use otherwise, may thus be used to advantage. It is said that a French family will live well on what an American family throws away. This The Mothers' Magazine there is an is one of the ways in which it is To tempt the palate soup should be well seasoned and a variety of condiments is desirable, in order that one should not become tired of

> per, celery salt, bay leaves, poultry seasoning, parsley, paprika and garden peppers, thyme, summer savory or other herbs, which are easily raised or may be bought dried for a very small sum, should be used singly or in combination. A vegetable soup is made from any which should be soaked in cold wa-

ter over night and put on to cook in cold water also. Onions and carrots combine well with any of the other vegetables, and left overs may be used as in meat soups. A tasty addition to any of these soups is made by frying an onion with a litpuree is made by putting the vegetables through a sieve made for the halved baked apples. purpose, or put through the fine

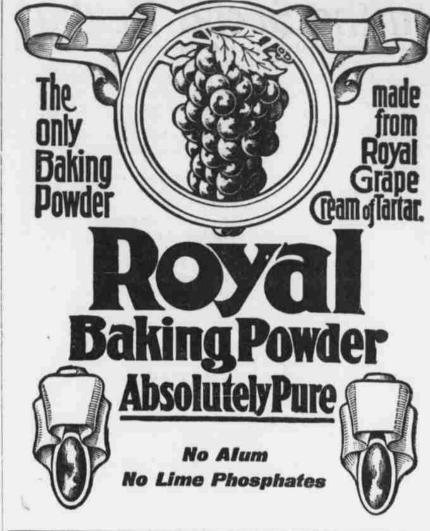
plate of a food chopper. Purees are improved by the addition of a little little flour rubbed into butter.

larger amount of milk added. If the is largely due. He said:

recipe calls for a quart of fresh milk,

serve. Beets, spinach, lettuce, corn, ially suited for cream soups.

stantly till it is a dark color, then =



tle bacon or salt pork diced. A of hot water. Bake one and one- Southern Oregon Dentists Organize. half hours and serve garnished with

Benefits of Parcels Post.

Washington, Dec. 23 .- How Amermilk or cream and thickened with a lean citizens will profit by the inauguration of the parcels post was The liquor from corned beef or a set forth in an interview with the ham bone or joints of yeal or mut- United Press here today by Senator ton make good foundation for soup. Jonathan Bourne, Jr., of Oregon, to Cream soups are purees with a whose efforts the passage of the law

"The parcels post adds 1,100,000 water may be substituted for half of miles of new transportation facilities it and condensed milk may be re- to the United States in its applicaduced even more. When tomatoes tion to rural routes, the comfort of are used a little soda must be put in citizens will be increased, and the them to counteract the acid, and the cost of living to 20,000,000 people milk should not be added till time to served by rural routes reduced.

"The ability of the farmer to send celery, onions and carrots are espec- 11 pounds of farm products over his rural route for 15 cents should be As a change from crackers, bread an incentive for increased producsquares and brown in hot fat or in than the individuals themselves could furnish, and will result in mu-

Phone news items to the Tidings.

A meeting of the ethical dentists of this section of the state was called Saturday evening at Hotel Medford.

the following responding to the invitation: Doctors Walker, Flanigan and Macey of Grants Pass, Davis of Central Point, Johnson of Ashland, C. G. Van Scoyoe, W. Van Scoyoe, Deane, Phipps, Foley and Riddell of Medford.

After partaking of a fine dinner which had been provided for by the local members of the profession, a business session was held at which it was unanimously decided to organize the Southern Oregon Dental Association. The officers elected for the ensuing year are: President, Dr. E. G. Riddell of Medford; vicepresident, Dr. F. H. Johnson of Ashland; secretary-treasurer, Dr. W. W. Walker of Grants Pass. Quite a number have signified their intention of joining th eassociation and another meeting will be held at Medford in the near future.

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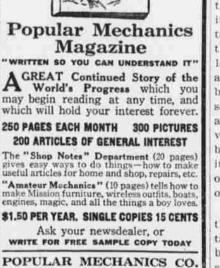
- TIDINGS WANT ADS are fittle real estate salesmen. A 50-cent want ad will put you in touch with somebody who wants the property you have for sale. Try it.
- FOR SALE-Dry wood. Cord wood, pine or fir, \$6; block wood (16 in.), \$2.50; block wood (12 in.) \$2.25; split stove wood, \$2.75 J. F. Rocho, phone 420-J. 59-tf FOR SALE OR EXCHANGE-House,
- two lots, well located, near high school. Would take stock as part payment, time on balance. Also 160 acres in California. Would trade. Address Box 573, Ashland, 56-1mo.*
- FOR SALE-New and second hand stock of hardware and furniture at a bargain. Would consider real estate as part payment. See J. A. Campbell, proprietor, at store, 74 North Main St., Ashland, 58-tf Ore.
- FOR SALE-RUFUS RED BEL-GIANS, all ages, for sale. Breeding and bred does a specialty. No inbred stock. The only thoroughbred Rufus Red Belgians in this section, direct from Conover, Ohio. Pedigree if desired. Prices within reach of all. T. F. Smith, one mile north of Talent, on Medford road. Phone 374-J-2. 51-tf-Th.
- FOR SALE-Beautiful home of 10 acres one mile west of Talent and high school. Bungalow; grand view; excellent location of bungalows and prize apples; spring, well, best of water; engine, tank; sub-irrigated; pears, apples and alfalfa; lawn, shade trees, shrub-bery. \$6,000, including horse, wagon, buggy, hay, tools, etc. Brown Bros., Talent. tf -
- FOR SALE OR TRADE-Lands in Texas, California, Washington, Alberta, B. C.; also lots in Port Alberni ttrminus of the Canadian gon. Pacific railroad; also orange lands near Fresno, Cal., from \$150 up; also timber lands; lots in southern Oregon, in Medford, Ashland, Talent and Phoenix; also commercial orchards, poultry ranches, and alfalfa farms. Inquire, inclosing stamp, of Luman N. Judd, Talent, 54-8t Ore.

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NOTICE FOR PUBLICATION.

Department of the Interior, U. S. Land Office at Roseburg, Oregon, December 18, 1912. on October 24, 1907, made Homestead Entry Serial No. 04328, for NW 1/4 Section 8, Township 40 S., Range 1, west of Willamette Meridian, has filed notice of intention to make final five-year proof, to establish claim to the land above de-States Commissioner, Medford, Oregon, on the 7th day of February, 1913

Claimant names as witnesses: William Fox, of Talent, Oregon. George A. Biner, of Talent, Ore-

George Trask, of Talent, Oregon. Alonzo Wimer, of Talent, Oregon. B. F. JONES, Register. First publication, December 23,

1912. 60-12t*

California Woman Seriously Alarmed.

"A short time ago I contracted a severe cold which settled on my lungs and caused me a great deal of annoyance. I would have bad coughing spells and my lungs were so sore and inflamed I began to be seriously alarmed. A friend recommended Chamberlain's Cough Remedy, saying she had used it for years. I bought a bottle and it relieved my cough the first night, and in a week I was rid of the cold and soreness of my lungs," writes Miss Marie Gerber, Sawtelle, Cal. For sale by Poley's Drug Store.

scraps of meat, gristle and the bones

it and start a new batch.

many varieties of soup may be made. A clear soup is made by taking a por-

meat balls, also chopped boiled eggs or poached eggs, make an excellent

Toad in the Hole.

from roasts, stews and steaks, as One pound of round steak, one well as from fowls. Many cooks pint of milk, one cup of flour, one keep what is called a stock pot on the egg, sait and pepper. Cut the steak back of the range, to which such ma- in small squares or grind coarsely, terials and also the trimmings of removing fat. Beat the egg very vegetables and left overs of cooked light, add the milk, then one-half meat, vegetables and cereals are add- teaspoonful of salt. Pour this upon ed from time to time. To keep this the flour gradually, beating until kind of soup from souring, it is nec- very light and smooth; butter a twoessary to empty the pot two or three quart dish and put the meat, well times a week and thoroughly cleanse seasoned, into it, then pour the batter over it. Bake one hour in a With a foundation of stock a great moderate oven and serve hot.

Near Possum.

Take a pound slice of pork steak tion of the stock which has been and roll it about the following dressclafiried with an egg shell with a lit- ing: Boil and peel two medium sized tle of the white of the egg sticking sweet potatoes and press through a to it, heating and seasoning it ac- colander. Season them with two tacording to taste, and coloring it, if blesoonfuls of brown sugar, two tawished, with a little beef extract or blespoonfuls of cane syrup, one egg, flour browned in the oven. Rice, salt, red pepper and a little ginger. macaroni, vermicelli, pearl barley or Tie the dressing securely in the left over cereals may be used to steak, rub with salt and pepper and

The Tidings for artistic printing. thicken it. If a vegetable flavor is put in dripping pan with one pint



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G. J. Kaufman, Manager