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 In order to allay a misunderstanding among some as to what constitutes news and what advertising, we print this very simple rule which is used by newspapers to differentiate between them: "ALL future events, where an admission charge is made or a collection is taken IS ADVERTISING." This applies to organizations and societies of every kind as well as to individuals.
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We make all quotations on **JOB WORK** from **THE FRANKLIN PRICE LIST.** Same prices—Reasonable Price—to all.

Entered at the Ashland, Oregon, Postoffice as Second Class Mail Matter.

Who will not give
 * Some portion of his ease, his blood, his wealth.
 * For others' good, is a poor, frozen churl.—Joanna Ballie.

General Dawes, director of the national budget, is to discuss with congress leaders the paring down of governmental expenditures. General Dawes is just the one to put "cuss" in discuss.

The world will not be going right until all nations prepare and appropriate for the useful arts of peace as elaborately and as lavishly as they now prepare and make outlays for war.

Is Christian civilization what it should be when it spends more on warfare than anything else?

WAR TRADE IN DIAMONDS EXPERIENCES HEAVY SLUMP

BERLIN, Aug. 18.—Trade in precious stone has experienced such a slump in the past 12 months that many of the jewel dealers are facing a serious financial crisis, according to Berlin experts who have been investigating the causes of an unusual situation.

The diamond markets are especially threatened, for the men and women who made much money during the war and invested heavily in diamonds, recently have been selling brilliants extensively, while the old families of established wealth, upon which the trade once depended, have ceased to buy. It is said 50 to 60 per cent of those who bought jewels with war profits in Germany and England have either sold their purchases or offered them for sale within the last few months.

U. S. TO ASK REPARATION FOR LUSITANIA SINKING

BERLIN, Aug. 18.—According to reports current here, the United States is making demands for the reparation of American lives lost in the war in drafting the peace treaty with Germany. Despite the resentment on the part of the German leaders over this demand and others, a disposition is shown to sign the treaty, thus acceding to all of them. It is hinted also that the United States is seeking reparation for the sinking of the Lusitania, although confirmation of this report has not been received.

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

Whipped Cream and Fruits Offer Ideal, Easy-to-Make Desserts

During the summer months cold desserts make a strong appeal to the busy housewife. Cream in combination with berries and other fresh fruits, now so plentiful, offer a wonderful variety.

Desserts made of whipped cream and fruit are wholesome and very easily prepared. Cream is no more expensive than other dessert materials and when one considers how quickly these dishes can be made, most of them requiring no cooking, and can be made as plain or elaborate as one feels inclined, cream will not seem to be an extravagance.

Whipped cream desserts should be light and frothy and with sufficient body to hold in shape for at least several hours. In order to whip easily cream should be 36 hours old and thoroughly cold. Gelatin will keep whipped cream firm, and a small quantity is usually added for this purpose, although if the cream is properly whipped and chilled this should not be necessary.

The average housekeeper does not always realize the possibilities of a small quantity of whipped cream, otherwise she would use it frequently.

A plain and simple dessert may be transformed and made quite festive with a garnish or sauce of whipped cream, besides being more palatable and wholesome. The various charlottes and the Bavarian creams, where whipped cream forms the foundation, are usually enjoyed, and these desserts do not tax the digestion after a hearty meal, as will pastry or baked or steamed pudding.

Whipping Cream Is Exact Art

To whip cream successfully it must be thoroughly cold and may be easily beaten with a rotary eggbeater. Heavy or double cream is very quickly beaten and care should be taken not to beat it a moment too long, or the cream will turn to butter. Also bear in mind that if the cream has not been sufficiently chilled it may turn quickly to butter, which explains the oily, heavy whipped cream frequently seen. Thin cream may be whipped in the same manner, only it will take more beating and the bowl containing the cream should be set in a pan of very cold water; or, better still, cracked ice. Cream will double in bulk when properly whipped, and this should be taken into consideration when buying; also provide a bowl large enough to allow for this increase, otherwise the cream cannot be easily beaten.

Results will be more satisfactory when sugar and flavorings are added after cream has been whipped, these ingredients being carefully folded into the cream with a spoon.

An almost endless variety of desserts may be easily and quickly made using whipped cream as the foundation, or as a garnish or sauce. Charlotte russe and Bavarian creams are not difficult to make and are elaborate enough to use for any occasion. Mousses and parfaits require freezing, but as they are not turned during the process of freezing and do not require an ice cream freezer, they are not troublesome desserts to prepare.

Sweetening and Nuts Sufficient

Plain whipped cream, well flavored, sweetened, sprinkled with chopped nuts and served in tall glasses or sherbet cups makes a delicious dessert.

Small sponge cake may be baked in gem pans and when cool scoop out the centers and fill with whipped cream flavored and sweetened;

Molded Fruit Cream

Peel four bananas, mash and rub through a sieve; add the juice of one orange and a little of the grated rind, one tablespoon lemon juice and enough powdered sugar to sweeten.

Soak one tablespoon of granulated gelatin in half a cup of cold water about 15 minutes; then dissolve over hot water. Add to the fruit mixture, stirring rapidly. Set bowl containing mixture in a pan of cold water or cracked ice and stir until mixture begins to thicken. Whip two cups of cream and fold into the mixture; pour into individual molds and set aside to become firm.

Rice Dainty

One and one-half cups cooked rice; 1 cup grated pineapple; 1/2 cup powdered sugar; 1 cup whipping cream.

Carefully drain all juice from grated pineapple; add rice and sugar. Whip cream and fold into mixture. Serve very cold in sherbet or cocktail glasses. Garnish with maraschino cherries.

Mock Biscuit Tortoni

One cup thin custard; 1 cup macaroon crumbs; 1 teaspoon vanilla; 1 tablespoon gelatin; 1/2 cup cold water; 1 cup whipping cream.

Roll macaroons to obtain crumbs. Soak gelatin in cold water 15 minutes, add to hot custard; set dish in a pan of cold water or cracked ice, and stir until cool and somewhat thickened. Add macaroon crumbs, vanilla, whip cream and fold into mixture. Pour into a wet mold and set aside until firm.

Chocolate Roll

Five eggs, beaten separately; 5 tablespoons granulated sugar; 2 tablespoons ground chocolate; 1 teaspoon vanilla; 1 cup whipping cream; 2 tablespoons powdered sugar; 1 teaspoon vanilla.

Beat yolks of eggs until creamy; add sugar gradually, constantly

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beating; add chocolate and vanilla; mix well; carefully fold in the stiffly beaten white of eggs. Grease a shallow baking pan and cover bottom only with well-greased paper. Pour in mixture and bake in a moderate oven until firm, about 15 minutes. Turn on a towel, brush paper over with a cold water cloth and remove. Roll as for jelly and cool. Whip cream, add sugar and vanilla; unroll the cake, cover with whipped cream and re-roll. Serve with chocolate sauce.

GRASSHOPPERS DESTROY CROPS IN SAMARA

PARIS, Aug. 18.—Billions of grasshoppers are darkening the sky and destroying the last vestige of crops needed for starving Russia in Samara, the Saratoff districts, according to statement by Red Cross officials here. Five billion tons of food was destroyed in the districts where the grasshoppers are infesting. Whole villages have been abandoned and people are dead by the roadside.

Announcement Notice

Commencing on and after September 15th, the White House Grocery will be converted into the Grocerteria Plan, and will buy and sell for cash only.

Commencing on the date of this notice, I will allow a 5 per cent. discount for all goods bought and paid for in cash until September 15th, when we will operate under our new plan.

J. C. KAEGI, Prop.

Canvas Shoes

Suitable for Hunting and Fishing

We carry several kinds. Made with Rubber, Composition or leather soles.

The Boot Shop
 ASHLAND OREGON

Lay in Your **Winter's Wood Now!**

We have some of the finest 16-inch body fir that we have ever had, which we will sell in truckload lots, delivered, for \$3.75 per tier.

We would not care to sell more than 100 tiers at this price. Sample at the yard.

Carson-Fowler Lumber Co.
 "In the Heart of Town"

They Are Arriving

Mirroring the Latest Fall Modes, as they will appear on *Fashions Avenues*

New and altogether different in stylings are the togs arriving daily from the fashion centers so charmingly and authentically correct and individualized by their exclusive treatments. These cleverly styled garments are right up to the minute as you will note on inspection.

We invite you to come in, and allow us to show them to you.

Prices are about 25 to 30 per cent lower than last season. We are glad to share this good news with our customers and friends.

Our line of stouts should be of especial interest.

Clearance prices are still on all over the store. We must have room for our new stock.

WOOL TRICOTINES AND SERGES
 A LINE SECOND TO NONE

Our New Fall Style Quarterlies Are Here—Pictorial Review and Ladies Home Journal

Fashion says laces and wool embroidered bandings on net and here they are trimmings for all kinds of wear—afternoon or evening. A big line of fringes have also come.

McGee's DRY GOODS

SILKS

Now so much in demand, comprising the newest weaves, the softness of which lends itself to any style of drapery.

Canton Crepe \$4.35
 Crepe Satin \$3.75
 Fairy Spun \$3.95
 Charmouse \$3.25
 Skinner's Satin and Taffeta \$2.75

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