

Local and Personal

Suits Made to Order—
Cleaning and repairing on short notice. K. Nelson, Hotel Ashland Bldg. 302tf

Overhead Crossing Cost—
The overhead crossing on the Pacific highway south of Ashland cost \$36,000. As to expense the Southern Pacific assumed \$14,400, the state \$14,400, and Jackson county \$7,200. The approaches cost \$12,000, the three concrete bridges in Neil creek territory, built by Frank Jordan, cost \$12,108.99.

Medford Business Visitors—
Misses Hazel and Mildred Erickson made a short business trip to Medford Saturday.

Fall woollens and fashions are now in at Orres tailor shop. Save \$5 to \$15 by ordering your suit now. 303tf

Central Point Visitors—
R. F. Jones and family, of Central Point, were Ashland visitors yesterday.

All wool suits at \$25. You can't beat them. See them at Orres Tailor Shop. 303tf

Youthful Hiker Passes—
Louis Gill, fifteen year old Portland school boy, hiking to San Francisco where he will join his mother and attend school, passed through Ashland Saturday afternoon, headed south on the Pacific highway. The boy carried two baggage or camp equipment of any kind and relied almost entirely on "lifts" from friendly motorists. He claimed to have walked only about three miles since leaving Portland and reached this city within three days. The boy gave no excuse for his trip other than that "it's more fun than the train."

GRAVENSTEIN APPLES, 50 lb. box, 75c delivered. Phone 10-F-3 or 9-F-11.

To Roseburg—
M. L. Patton, manager of the Standard Oil company here, made a business trip to Roseburg Saturday. He returned this morning.

Orres cleans and remodels clothes. 303tf

Alaskan Visitor—
Mr. and Mrs. J. P. Wolfe entertained Ashland and Medford guests at a dinner party yesterday evening at their home. Those present besides the host and hostess were: Mr. and Mrs. A. H. Pracht, Mr. and Mrs. J. H. Provost, Mr. and Mrs. George Hunt and Mr. and Mrs. H. Hagerdorn, the two latter families from Medford. The party afterwards attended a theatre party at Medford.

HEARTS OF GOLD CANTALOUPEs
At Pleasant View Farm, Talent. Best ever grown. Get them at your grocer's. 2tf

Weather Predictions—
Weather predictions for the week beginning Monday are:
Northern Rock mountain and plateau region—Cool and frosts at the beginning of the week and rising temperature and generally fair thereafter.
Pacific states—Generally fair and normal temperatures.

IN HONOR OF THE OLD VETERANS

Five and twenty years ago
On a clear September night,
I chanced upon a merry group
Around a camp fire bright.
It was a grand old camp fire
And one 'twas good to see,
And gathered round it one and all
Seemed happy as could be.

There were shouts of merry laughter
At a story some one told;
There were songs that stirred old memories
Of deeds both brave and bold;
There were tales of victory and strife
That brought the starting tear,
As I listened to the telling
By those veterans brave and dear.
'Tis many years since first I heard
These tales of glory told,
And I have had the privilege
To listen as of old.
The same old songs, the same old tales,
But they have dearer grown
At the many glad reunions
These veterans have known.

All honor to the G. A. R.
We love the dear old boys.
May they meet at many a campfire
And share each other's joys,
And when they hear the roll call
That each must surely hear,
May they sleep beneath the good old flag
That each has loved so dear.
—Mary Eleanor Wilson.



Domestic Science Department

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

To make a really good sauce is considered an art in itself and one which has not always been given the careful consideration it deserves. Many commonplace and otherwise hopeless dishes may be transformed and made most appetizing when served with a well-made sauce. If given care a smooth, creamy, well-cooked sauce is not difficult to prepare, and may be plain or quite elaborate, as desired. However, it must be free from all lumps and thoroughly cooked and the seasoning used should be suitable for the food the sauce is to be served with.

Sauces made with milk are economical, for they supply nutrition and increase the value of the food with which they are served. In using left-overs of fish, meat and vegetables it is almost necessary to use a well-seasoned sauce.

A plain white sauce is perhaps the most useful adjunct to good cooking and the foundation recipe may be varied in many appetizing ways by the addition of other ingredients. This white sauce is made of a different thickness, according to how it is to be used. For creamed soups it is quite thin, for croquettes very thick, and for the usual creamed dishes of a medium thickness. The medium sauce is made by using two table spoons (level) of butter or butter substitute, two table spoons of flour to each half-pint measuring cup of cold liquid, which may be water, milk, thin cream or white or brown stock, depending upon what kind of sauce you wish. With these measurements in mind you can prepare any quantity of sauce desired.

Several Methods in General Use

There are several approved methods of preparation, but the one given will be found very easy and most satisfactory if the directions are carefully followed. Put the butter or butter substitute in a saucepan over a low fire and melt, but do not brown; when fat is melted remove from the fire and add flour, stirring until smooth and well blended; return to the fire and cook the mixture until it bubbles or becomes frothy, then add the cold milk gradually, stirring until boiling point is reached and sauce thickens. Add seasoning.

If it is necessary to keep this sauce hot for any length of time, set in a dish of hot water, add a few small pieces of butter and cover. This will prevent a crust from forming on top. Do not boil after the sauce becomes creamy and thick or the sauce may separate and become oily. If this should happen, add one table-spoon of cold liquid for each cup of sauce, place over the fire and stir constantly until the boiling point is reached again.

The secret of good white sauce is in cooking the flour until the starch grains burst; this removes the raw, pasty, unpleasant taste one so often finds in undercooked sauces. If the liquid is added gradually and stirred constantly there will be no difficulty in keeping the sauce smooth.

Method of Making a Brown Sauce

A brown sauce is made in the same manner, allowing the fat to brown before adding the flour, then cooking these two ingredients together until brown, using a dark stock or water for the liquid. The best results are obtained if all the seasonings are added before the sauce is completely cooked.

The more delicate sauces are thickened with the yolks of eggs and a quantity of butter. These sauces require considerable skill in preparation.

For every-day cooking the plain sauce may easily be varied to form almost any sauce desired.

WHITE SAUCE AND SOME VARIATIONS

(Note.—All measurements are level. Flour is sifted once before measuring. A half-pint measuring cup is used.)

Foundation White Sauce
Two table spoons of butter or substitute; 2 table spoons flour; 1 cup cold milk; one-half teaspoonful salt; white pepper to taste.

This sauce is used for all plain creamed dishes such as vegetables, fish, meat and toast. Follow the general method of preparation given above.

Cream Sauce
Follow white sauce foundation, using thin cream or half cream and half milk.

To be used when a richer sauce is desired.

Celery Sauce
To each cup of liquid allow one-half cup of chopped celery. Cook

celery in boiling water until tender. In making the white sauce use one-half cup of water in which celery was cooked and one-half cup of milk. When sauce is cooked add seasoning and celery. To be served with fish or meat.

Cheese Sauce
Follow the white sauce foundation. For each cup of sauce add one-half cup of grated cheese. Season with paprika, cayenne, salt and one-half teaspoon of mustard, which should be blended with the flour to prevent lumping. This is a very nice sauce to serve in place of Welsh rarebit.

Onion or Soubise Sauce
Follow white sauce foundation. Slice one small onion and cook in boiling water until tender. Press through a sieve and add to the white sauce.

Egg Sauce
Follow white sauce foundation. For each cup of sauce, add the finely chopped white of a hard-cooked egg. Mash the yolk and add to the sauce, which will give a golden color. Serve this sauce with boiled fish.

Allemande Sauce
Use white sauce foundation. To each cup of sauce add one well-beaten egg and one table spoon of lemon juice. The hot sauce should be added to the egg, then returned to the fire and cooked one minute. Do not add lemon juice until ready to serve. If the lemon juice is allowed to cool with the sauce it will cause it to curdle.

Drawn Butter Sauce
Follow white sauce foundation, using water instead of milk for the liquid, and season with a table spoon of lemon juice. This sauce is nice for vegetables, particularly asparagus.

Hot Tartare Sauce
To each cup of hot white sauce add one-third cup of mayonnaise, one teaspoon of vinegar, two table spoons each of chopped olives and sour pickles, and one teaspoon of onion juice. Serve with any fried fish.

Bechamel Sauce
Follow white sauce foundation. For each cup of sauce add the yolks of two eggs, well beaten. For seasoning use one teaspoon of grated onion and one teaspoon of onion

juice, a little celery, salt and a small piece of bay leaf. Add these to the sauce when you add the cold milk. Remove the bay leaf before serving. Do not boil after eggs have been added or the mixture will curdle. This sauce is suitable for vegetables.

Poulette Sauce
Follow white sauce foundation, using one-half cup of cream and one-half cup of chicken stock, or to one cup of white sauce add one-half cup of cream. When boiling point is reached, pour the sauce over two egg yolks, well beaten, and cook one minute. Remove from the fire and add one table spoon of lemon juice and one table spoon of butter. Serve over diced chicken, crab, lobster, sweetbreads or oysters.

Caper Sauce
Follow white sauce foundation. Add to each cup of sauce two table spoons of capers; or the drawn butter sauce may be used and capers

added. This sauce is used with boiled mutton.
Cream Curry Sauce
Follow white sauce foundation. To each cup of sauce allow two table spoons of curry powder, which should be blended with the flour to prevent lumping. When cooked add two table spoons of onion juice. To be used over reheated mutton or lamb.

Thirteen thousand laborers have been recruited in Porto Rico for work in Hawaiian cane fields. A perfumed grapefruit has been produced in Florida.

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F. L. POWELL—GENERAL TRANSFER—Good team and motor trucks. Good service at a reasonable price. Phone 83.
FOR PROMPT and careful service with Auto-Trucks or Horse Drays, call Whittle Transfer Co., Phone 117. Office 89 Oak street, Near Hotel Austin.

FOR SALE—160 acres of land seven miles east of Ashland, 3 room house, fair barn, 2,000,000 feet of timber, three-fourths mile tram school, several springs, 12 acres in cultivation, 50 acres fenced, good terms at 6 per cent, or will trade for Ashland property. See C. B. Lamkin. 8-1mo

FOR SALE—Good 4-room bungalow, large lot, some berries and fruit, chicken house and run. For particulars see M. V. L. at Tidings. 6-3

FOR SALE—Cozy convenient four-room cottage, with roomy basement and outbuildings. Good size lot with plenty of fruit. Nice location with fine view. Desirable for small family who want moderate priced home. Apply to owner on premises, 705 Penn. Ave. Corner Harrison. 4-1mo

FOR SALE—Seven room modern house, with or without furniture, fruit and shade trees, lawn, chicken yard. Bargain for quick sale. 131 North Main, phone 290-Y. 299-1mo

FOR SALE—House and 1/2 acre ground in fruit trees; close in. Inquire 606 Allison. 294-1 mo*

FOR SALE AT A BARGAIN—I have a 1919 model "Powerplus" Indian motorcycle with side car outfit, good tires, and brand new spare. Electric equipped, speedometer, tools, etc. I have no use for this rig and won't turn down any half-way reasonable offer. See Sherman Graff at Tidings composing room. 4tf

SWEET CIDER—40c gal. delivered. Phone 9-F-11.
GRAVENSTEIN APPLES—50 lb. box, 75c delivered. Phone 9-F-11.

HELP WANTED.
WANTED—A strong honest young man for porter work. Hotel Ashland. 7-3

FOR EXCHANGE.
FOR EXCHANGE—My equity \$3800 strictly modern stucco 5 room bungalow with sleeping porch, in Dinuba, Calif., town of 5000, center of raisin belt. For parties improved farm. D. Rasmussen, Cutler, Calif. 8-9*

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